



Traveling Bones BBQ

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector
CBE97	5/22/24	3:25 PM	Routine	Mobile	M.Seager
Permit Number	Risk	Variance	Rating	Score	Priority
				0	0

Boylston

### Foodborne Illness Risk Factors and Public Health Interventions

IN = in compliance OUT= out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection Repeat Violations Highlighted in Yellow

Supervision		IN	OUT	NA	NO	COS	Protection from Contamination (Cont'd)				IN	OUT	NA	NO	COS
1. PIC present, demonstrates knowledge, and performs duties		✓					15. Food separated and protected				✓				
2. Certified Food Protection Manager		✓					16. Food-contact surfaces; cleaned & sanitized				✓				
Employee Health		IN	OUT	NA	NO	COS	17. Proper disposition of returned, previously served,				✓				
3. Management, food employee and conditional employee knowledge, responsibilities and reporting		✓					Time/Temperature Control for Safety				IN	OUT	NA	NO	COS
4. Proper use of restriction and exclusion		✓					18. Proper cooking time & temperatures				✓				
5. Procedures for responding to vomiting and diarrheal events		✓					19. Proper reheating procedures for hot holding				✓				
Good Hygienic Practices		IN	OUT	NA	NO	COS	20. Proper cooling time and temperature				✓				
6. Proper eating, tasting, drinking, or tobacco use		✓					21. Proper hot holding temperatures				✓				
7. No discharge from eyes, nose, and mouth		✓					22. Proper cold holding temperatures				✓				
Preventing Contamination by Hands		IN	OUT	NA	NO	COS	23. Proper date marking and disposition				✓				
8. Hands clean & properly washed		✓					24. Time as a Public Health Control; procedures & records				✓				
9. No bare hand contact with RTE food or a pre-approved		✓					Consumer Advisory				IN	OUT	NA	NO	COS
10. Adequate handwashing sinks supplied and accessible		✓					25. Consumer advisory provided for raw/undercooked food				✓				
Approved Source		IN	OUT	NA	NO	COS	Highly Susceptible Populations				IN	OUT	NA	NO	COS
11. Food obtained from approved source		✓					26. Pasteurized foods used; prohibited foods not offered				✓				
12. Food received at proper temperature		✓					Food/Color Additives and Toxic Substances				IN	OUT	NA	NO	COS
13. Food in good condition, safe & unadulterated		✓					27. Food additives: approved & properly used				✓				
14. Required records available: shellstock tags, parasite		✓					28. Toxic substances properly identified, stored & used				✓				
Repeat Violations Highlighted in Yellow							Conformance with Approved Procedures				IN	OUT	NA	NO	COS
							29. Compliance with variance/specialized process/HACCP				✓				

### Good Retail Practices

Safe Food and Water		IN	OUT	NA	NO	COS	Proper Use of Utensils				IN	OUT	NA	NO	COS
30. Pasteurized eggs used where required		✓					43. In-use utensils: properly stored								
31. Water & ice from approved source							44. Utensils, equip. & linens: properly stored, dried & handled								
32. Variance obtained for specialized processing methods		✓					45. Single-use/single-service articles: properly stored & used								
Food Temperature Control		IN	OUT	NA	NO	COS	46. Gloves used properly								
33. Proper cooling methods used; adequate equip. for temp.		✓					Utensils, Equipment and Vending				IN	OUT	NA	NO	COS
34. Plant food properly cooked for hot holding							47. All contact surfaces cleanable, properly designed,								
35. Approved thawing methods used							48. Warewashing facilities: installed, maintained & used; test								
36. Thermometers provided & accurate							49. Non-food contact surfaces clean								
Food Identification		IN	OUT	NA	NO	COS	Physical Facilities				IN	OUT	NA	NO	COS
37. Food properly labeled; original container							50. Hot & cold water available; adequate pressure								
Prevention of Food Contamination		IN	OUT	NA	NO	COS	51. Plumbing installed; proper backflow devices								
38. Insects, rodents & animals not present							52. Sewage & waste water properly disposed								
39. Contamination prevented in prep, storage & display							53. Toilet facilities: properly constructed, supplied, & cleaned								
40. Personal cleanliness							54. Garbage & refuse properly disposed; facilities maintained								
41. Wiping cloths; properly used & stored							55. Physical facilities installed, maintained & clean								
42. Washing fruits & vegetables							56. Adequate ventilation & lighting; designated areas use								
							60. 105 CMR 590 violations / local regulations								

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

M.Seager

Judd Cohen - Expires  
Certificate #:

Follow Up Required:  Y Follow Up Date: \_\_\_\_\_

# FOOD SAFETY INSPECTION REPORT

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Boylston

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Inspector  
M.Seager

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Positive Notes

#### Proper Food Safety Practices

**98 98 Proper Food Safety Practices - Establishment -**

- N** Truck clean and well maintained - Excellent.



**98 98 Proper Food Safety Practices - Establishment -**

- N** Hand sink stocked and working properly - Excellent.



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### 98 98 Proper Food Safety Practices - Establishment -

- N Three bay sink available - Excellent.



## Temperatures

Area	Equipment	Product	Notes	Temps
Establishment	Steam Table	Brisket		166 °F
Establishment	Steam Table	Mac n Cheese		148 °F
Establishment	Steam Table	Pastrami		152 °F
Establishment	Steam Table	Chicken		151 °F
Establishment	Steam Table	Pork		154 °F
Establishment	Reach-In Cooler	Chicken		41 °F
Establishment	Reach-In Cooler	Sauces		41 °F
Establishment	Handwashing sink	Water		440 °F

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Establishment	Handwashing sink	Water		110 °F
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Temperatures in **RED** identify items in the temperature danger zone. See the report notes for specific details.

## Notes

All cold food is cold and hot food is hot

Gloves and sanitizer in use and available

Truck is in good shape