



# FOOD ESTABLISHMENT INSPECTION REPORT

R-10

Sentie's Kitchen

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector			
7421B	2/13/25	1:49 PM 3:00 PM	Routine	Caterer	M.Seager			
Permit Number	Risk	Variance	Rating	Score	Priority	Pf	Core	Repeat
				2	1		3	

## 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	1	✓			
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	1	✓			
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	1	✓			
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	1	✓				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	1	✓				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 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

Sentie Kironde - Expires  
Certificate #:

Follow Up Required: ☒ Y Follow Up Date: 2/19/2025

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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Protection From Contamination

#### Food Separated and protected

#### 15 3-302.11 (A)(2) Raw Animal Foods Separated from each other - Establishment -

**Pr** Follow proper food hierarchy *Code: Foods shall be protected from cross contamination by: Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork and poultry during storage, preparation, holding, and display by: (a) Using separate equipment for each type, or (b) Arranging each type of food in equipment so that cross contamination of one type with another is prevented and (c) preparing each type of food at different times or in separate areas.*



### Time / Temperature Control for Safety

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## Inspection Report (Continued)

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### Hot Holding Temperature

#### 21 **3-501.16 (A)(1) Proper Hot Holding Temps. - Establishment -**

**Pr** Goat and rice not held at proper temperature Code:  
*Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained: at 135°F or above, except that roasts cooked to a temperature and for a time specified in paragraph 3-401.11(B) or reheated as specified in paragraph 3-403.11(E) may be held at a temperature of 130°F or above.*



### Food/Color Additives and Toxic Substances

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### Toxic substances properly identified, stored & used

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#### 7-102.11 Common Name (Poisonous or Toxic Materials) - Establishment -

- Pf** Properly label all chemical containers Code: *Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.*



### Food Identification

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### Food properly labeled; original container

#### 37 3-302.12 Food Storage Containers Identified/Common Name - Establishment -

- C Label apple juice bottle Code: *Except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food.*



### Prevention of Food Contamination

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## Inspection Report (Continued)

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### Wiping cloths: properly used & stored

41

#### 4-101.16 Sponges - Establishment -

- C** Sponges are not allowed in food service *Code: Sponges may not be used in contact with cleaned and sanitized or in-use food contact surfaces.*



## Physical Facilities

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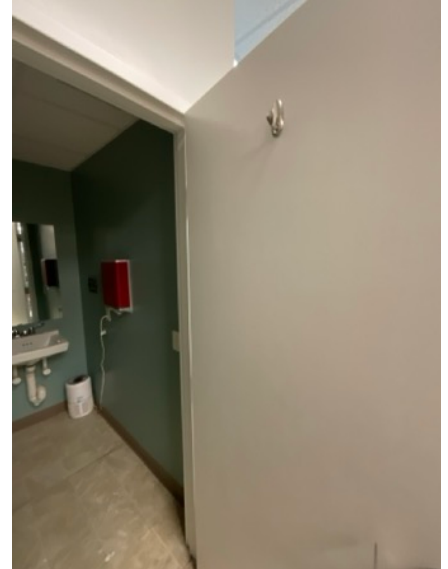
Repeat Violations Highlighted in Yellow

### Toilet facilities: properly constructed; supplies & cleaned

53

#### 6-501.19 Closing Toilet Room Doors - Establishment -

- C** Door must be self closing *Code: Toilet room doors shall be kept closed except during cleaning and maintenance operations.*



## Notes

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### Notes

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#### Notes - Establishment -

- N Remove soap dispenser and add sign for Prep Sink Only - General Notes.



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#### Notes - Establishment -

- N Discussed proper three compartment sink set up - General Notes.



### Positive Notes

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### Proper Food Safety Practices

- 98**      **98 Proper Food Safety Practices - Establishment -**  
**N**      Excellent job date marking - Excellent.



## Temperatures

Area	Equipment	Product	Notes	Temps
Establishment	Reach-In Cooler -	Tomatoes		39 °F
Establishment	Steam Table			°F
Establishment	Handwashing sink -	Water		104 °F
Establishment	Reach-In Cooler -	Soup		40 °F
Establishment	Handwashing sink -	Water		104 °F
Establishment	Reach-in Freezer -	Mango pulp		2 °F
Establishment	Reach-In Cooler -	Ground beef		39 °F

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Establishment	Reach-In Cooler -	Ground beef		39 °F
Establishment	Reach-in Freezer -	Fries		2 °F
Establishment	Reach-In Cooler -	Chicken		39 °F

Temperatures in **RED** identify items in the temperature danger zone. See the report notes for specific details.

## Notes

We will discuss using Time as a Public Health Control

Kitchen and establishment is clean and well maintained

Ensure proper sanitizer buckets are available

Follow proper food storage hierarchy