



Southborough House of Pizza  
5 Main Street  
Southborough, MA 01772

| Inspection Number | Date    | Time In/Out        | Inspection Type | Client Type | Inspector |    |      |        |
|-------------------|---------|--------------------|-----------------|-------------|-----------|----|------|--------|
| 11984             | 2/13/25 | 3:10 PM<br>2:25 PM | Routine         | Restaurant  | M.Seager  |    |      |        |
| Permit Number     | Risk    | Variance           | Rating          | Score       | Priority  | Pf | Core | Repeat |
|                   | 2       |                    |                 |             | 1         | 2  | 2    |        |

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

### Good Retail Practices

| Safe Food and Water  |    |     |    | Proper Use of Utensils |     |  |    |     |    |                  |     |
|--|----|-----|----|------------------------|-----|--|----|-----|----|------------------|-----|
|  | IN | OUT | NA | NO                     | COS |  | 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                                   |    |     |    |                        |     | 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  |    |     |    |                        |     | Physical Facilities  |    |     |    | IN OUT NA NO COS |     |
| 37. Food properly labeled; original container              |    |     |    |                        |     | 50. Hot & cold water available; adequate pressure                |    |     |    |                  |     |
| Prevention of Food Contamination                           |    |     |    |                        |     | 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            | 1  |     |    |                  | ✓   |
| 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

LOST  
SIGNATURE

Isaac Gayed - Expires  
Certificate #:

Follow Up Required:  Y Follow Up Date: 2/21/2025

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Inspector  
M.Seager

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Preventing Contamination by Hands

Adequate handwashing sinks properly supplied and accessible

10        **6-301.12 Hand Drying Provision - Establishment -**

**Pf** Need hand towels   *Code: Each handwashing lavatory or groups of adjacent lavatories shall be provided with: individual, disposable towels; a continuous towel system that supplies the user with a clean towel or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.*



### Time / Temperature Control for Safety

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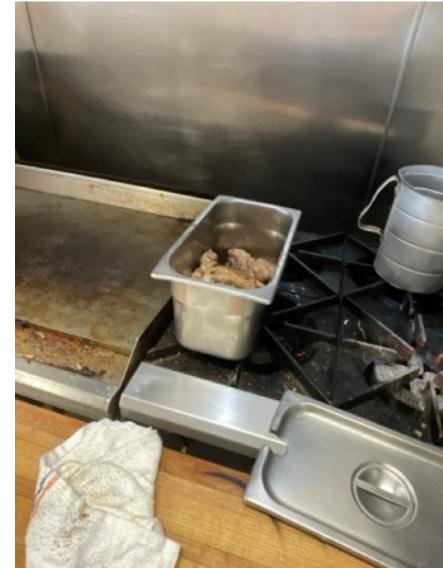
## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Hot Holding Temperature

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

**Pr** Chicken not held at proper temperature. Move to steam table *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

28 7-102.11 Common Name (Poisonous or Toxic Materials) - Establishment -

**Pf** Chemicals must be labeled with their contents *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.*



## Physical Facilities

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### Physical Facilities installed, maintained & cleaned

55 6-101.11 (A) Indoors. Surface Characteristics - Establishment -

C Replace contact paper or remove and paint. Code: *Materials shall be smooth, durable, and easily cleanable for areas where food establishment operations are conducted, closely woven and easily cleanable carpet for carpeted areas, and nonabsorbent for areas subject to moisture such as food preparation area, walk-in refrigerators, warewashing areas, and areas subject to flushing or spray cleaning methods.*



### Additional Requirement

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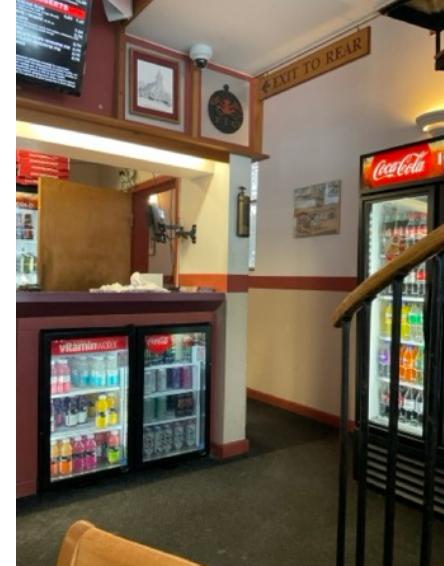
## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Violations Related to Good Retail Practices

60 MA 590.011 (C)(3) Food Allergy Awareness Requirements - Training - Establishment -

C Post Allergen, ServeSafe, Chokesaver certificates as well as food permit *Code: Food establishments that cook, prepare, or serve food intended for immediate consumption either on or off the premises shall shall have on staff a certified food protection manager who has been issued a Massachusetts certificate of allergen awareness training by an allergen awareness training verification program recognized by the Department. The certificate will be valid for 5 years. (b) The certified food protection manager shall: 1. Demonstrate knowledge of major food allergens by posting the Massachusetts food allergen awareness training certificate; and 2. Ensure that employees are properly trained in food allergy awareness as it relates to their assigned duties.*



### Notes

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### Notes

#### 88 Notes - Establishment -

N Need to label each compartment Wash Rinse Sanitize -  
General Notes.



#### 88 Notes - Establishment -

N Mount knife rack to the wall - General Notes.



### Positive Notes

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### Proper Food Safety Practices

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

N Good job date marking - Excellent.



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

N Kitchen equipment, especially hood vents, are clean and well maintained - Excellent.



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

N Slicer looks amazing - Excellent.



## Temperatures

| Area          | Equipment          | Product         | Notes | Temps  |
|---------------|--------------------|-----------------|-------|--------|
| Establishment | Flip Top - Deli    | Ham             |       | 41 °F  |
| Establishment | Walk-in Freezer    | Meatballs       |       | 2 °F   |
| Establishment | Steam Table - Hot  | Meatballs       |       | 155 °F |
| Establishment | Flip Top - Pizza   | Sausage         |       | 41 °F  |
| Establishment | Reach-in Freezer - | Chicken Fingers |       | 12 °F  |
| Establishment | Walk-in Cooler     | Ham             |       | 39 °F  |
| Establishment | Reach-in Freezer - | Fries           |       | 2 °F   |

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

## Notes

Excellent improvements made to facility. Place looks much better than before

Focus on proper use of three compartment sink

Post all necessary certificates and permits