



Mauro's Village Café
2 Main Street
Southborough, MA 01772

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector			
6637F	3/25/25	10:04 AM 10:46 AM	Routine	Restaurant	M.Seager			
Permit Number	Risk	Variance	Rating	Score	Priority	Pf	Core	Repeat
221039	2			2	2	2	2	1

Foodborne Illness Risk Factors and Public Health Interventions

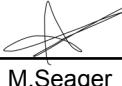
IN = in compliance OUT= out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection Repeat Violations Highlighted in Yellow

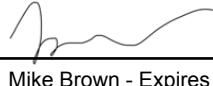
Supervision				Protection from Contamination (Cont'd)			
IN	OUT	NA	NO COS	IN	OUT	NA	NO COS
1. PIC present, demonstrates knowledge, and performs duties	✓			15. Food separated and protected		✓	
2. Certified Food Protection Manager	✓			16. Food-contact surfaces; cleaned & sanitized		2	✓
Employee Health				17. Proper disposition of returned, previously served,		✓	
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	✓			Time/Temperature Control for Safety			
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				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				23. Proper date marking and disposition		2	✓
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			
10. Adequate handwashing sinks supplied and accessible	✓			25. Consumer advisory provided for raw/undercooked food		✓	
Approved Source				Highly Susceptible Populations			
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			
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			
				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			
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			
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	1	✓		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


Mike Brown - Expires
Certificate #:

Follow Up Required: Y Follow Up Date: 3/26/2025

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Inspection Report (Continued)

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Protection From Contamination

Food-contact surfaces, cleaned & sanitized

16

4-602.11 (C) Food-Contact Surfaces and Utensils - Every 4 hours - Establishment -

Pr Knives must be cleaned before being put away *Code: If used with TCS food, equipment food-contact surfaces and utensils shall be cleaned throughout the day at least every 4 hours.*



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4-501.114 (A)-(C) Chem.San. Temp./pH/Concentr./Hard. - Establishment -

Pr Proper wash/rinse/sanitize steps must be followed Code: *A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under paragraph 4-703.11(C) shall meet the criteria specified under section 7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: A chlorine solution shall have a temperature of 55°F-120°F, depending on water hardness, and concentration range of 25ppm to 100ppm. An iodine solution shall have a minimum temperature of 68°F with a concentration range of 12.5ppm to 25ppm. A quaternary ammonium compound solution shall have a minimum temperature of 75°F, have a concentration as specified under section 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, and be used only in water with 500 MG/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions.*



Time / Temperature Control for Safety

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Date marking and disposition

23 3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep - Establishment -

Pf Open loaves must be properly dated marked Code: *Refrigerated, RTE/TCS food prepared and held refrigerated for more than 24 hours in a food establishment shall be clearly marked at the time of preparation to indicate the date by which the food shall be consumed, sold or discarded when held at a temperature of 41°F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. A refrigerated, RTE/TCS food ingredient or a portion of a refrigerated, RTE/TCS food that is subsequently combined with additional ingredients or portions of food shall retain the date marking of the earliest-prepared or first-prepared ingredient.*



23 3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep - Establishment -

Pf Cheese must be properly date marked Code: *Refrigerated, RTE/TCS food prepared and held refrigerated for more than 24 hours in a food establishment shall be clearly marked at the time of preparation to indicate the date by which the food shall be consumed, sold or discarded when held at a temperature of 41°F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. A refrigerated, RTE/TCS food ingredient or a portion of a refrigerated, RTE/TCS food that is subsequently combined with additional ingredients or portions of food shall retain the date marking of the earliest-prepared or first-prepared ingredient.*



Prevention of Food Contamination

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Cont. prevented during food prep., storage & display

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3-305.11 Food Storage - Establishment -

C Bacon must remain covered *Code: Food shall be protected from contamination by storing food: in a clean dry location; where it is not exposed to splash, dust, or other contamination; and at least 6 inches off the floor.*



Physical Facilities

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Physical Facilities installed, maintained & cleaned

55 6-501.12 Cleaning. Frequency/Restrictions - Establishment -

C Clean fan shield *Code: The physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing.*



Notes

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Notes

88 Notes - Establishment -

N Bacon must remain covered - General Notes.



88 Notes - Establishment -

N Entire slicer must be cleaned - General Notes.



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88 Notes - Establishment -

N Post new allergen sign - General Notes.



88 Notes - Establishment -

N Make sure all trash makes it to the bin - General Notes.



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Temperatures

Area	Equipment	Product	Notes	Temps
Establishment	Handwashing sink -	Water		103 °F
Establishment	Handwashing sink	Water		101 °F
Establishment	Reach-In Cooler -	Ham loaf		39 °F
Establishment	Reach-In Cooler -	Diced ham		38 °F
Establishment	Reach-In Cooler -	Steak tips		39 °F
Establishment	Hot holding	Hollandaise		145 °F
Establishment	Hot holding	Beef barley soup		155 °F
Establishment	Reach-In Cooler -	Chicken		40 °F
Establishment	Reach-In Cooler -	Egg mixture		38 °F

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

Notes

Make sure sanitizer is in use at 2 compartment sink and testing all buckets

Establishment clean

Temperatures good