



FOOD ESTABLISHMENT INSPECTION REPORT

New Rose Garden
1 Southville Road
Southborough, MA 01772

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector			
4B155	12/6/24	12:05 PM 1:10 PM	Routine	Restaurant	M.Seager			
Permit Number	Risk	Variance	Rating	Score	Priority	Pf	Core	Repeat
221059	3	Acid		2	1	9	4	

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	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	15. Food separated and protected				<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>			
2. Certified Food Protection Manager	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	16. Food-contact surfaces; cleaned & sanitized				2				<input checked="" type="checkbox"/>			
Employee Health				17. Proper disposition of returned, previously served,				<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>			
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time/Temperature Control for Safety				IN OUT NA NO COS				IN OUT NA NO COS			
4. Proper use of restriction and exclusion	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	18. Proper cooking time & temperatures				<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>			
5. Procedures for responding to vomiting and diarrheal events	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	19. Proper reheating procedures for hot holding				<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>			
Good Hygienic Practices				20. Proper cooling time and temperature				<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>			
6. Proper eating, tasting, drinking, or tobacco use	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	21. Proper hot holding temperatures				<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>			
7. No discharge from eyes, nose, and mouth	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	22. Proper cold holding temperatures				<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>			
Preventing Contamination by Hands				23. Proper date marking and disposition				<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>			
8. Hands clean & properly washed	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	24. Time as a Public Health Control; procedures & records				<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>			
9. No bare hand contact with RTE food or a pre-approved	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer Advisory				IN OUT NA NO COS				IN OUT NA NO COS			
10. Adequate handwashing sinks supplied and accessible	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	25. Consumer advisory provided for raw/undercooked food				<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>			
Approved Source				Highly Susceptible Populations				IN OUT NA NO COS				IN OUT NA NO COS			
11. Food obtained from approved source	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	26. Pasteurized foods used; prohibited foods not offered				<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>			
12. Food received at proper temperature	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food/Color Additives and Toxic Substances				IN OUT NA NO COS				IN OUT NA NO COS			
13. Food in good condition, safe & unadulterated	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	27. Food additives: approved & properly used				<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>			
14. Required records available: shellstock tags, parasite	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	28. Toxic substances properly identified, stored & used				<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>			
Repeat Violations Highlighted in Yellow				Conformance with Approved Procedures				IN OUT NA NO COS				IN OUT NA NO COS			
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	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	43. In-use utensils: properly stored				<input type="checkbox"/>				<input type="checkbox"/>			
31. Water & ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	44. Utensils, equip. & linens: properly stored, dried & handled				<input type="checkbox"/>				<input type="checkbox"/>			
32. Variance obtained for specialized processing methods	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	45. Single-use/single-service articles: properly stored & used				<input type="checkbox"/>				<input type="checkbox"/>			
Food Temperature Control				46. Gloves used properly				<input type="checkbox"/>				<input type="checkbox"/>			
33. Proper cooling methods used; adequate equip. for temp.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, Equipment and Vending				IN OUT NA NO COS				IN OUT NA NO COS			
34. Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	47. All contact surfaces cleanable, properly designed,				<input type="checkbox"/>				<input type="checkbox"/>			
35. Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	48. Warewashing facilities: installed, maintained & used; test				<input type="checkbox"/>				<input type="checkbox"/>			
36. Thermometers provided & accurate	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	49. Non-food contact surfaces clean				<input type="checkbox"/>				<input type="checkbox"/>			
Food Identification				Physical Facilities				IN OUT NA NO COS				IN OUT NA NO COS			
37. Food properly labeled; original container	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	50. Hot & cold water available; adequate pressure				<input type="checkbox"/>				<input type="checkbox"/>			
Prevention of Food Contamination				51. Plumbing installed; proper backflow devices				<input type="checkbox"/>				<input type="checkbox"/>			
38. Insects, rodents & animals not present	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	52. Sewage & waste water properly disposed				<input type="checkbox"/>				<input type="checkbox"/>			
39. Contamination prevented in prep, storage & display	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	53. Toilet facilities: properly constructed, supplied, & cleaned				<input type="checkbox"/>				<input type="checkbox"/>			
40. Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	54. Garbage & refuse properly disposed; facilities maintained				<input type="checkbox"/>				<input type="checkbox"/>			
41. Wiping cloths; properly used & stored	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	55. Physical facilities installed, maintained & clean				<input type="checkbox"/>				<input checked="" type="checkbox"/>	4	<input checked="" type="checkbox"/>	
42. Washing fruits & vegetables	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	56. Adequate ventilation & lighting; designated areas use				<input type="checkbox"/>				<input checked="" type="checkbox"/>	1	<input checked="" type="checkbox"/>	
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

Terry Mo - Expires
Certificate #:

Follow Up Required: Y Follow Up Date: 1/9/2025

FOOD SAFETY INSPECTION REPORT

Page Number

2

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1 Southville Road
Southborough, MA 01772

Inspection Number
4B155

Date
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Time In/Out
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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Good Hygienic Practices

Proper eating, tasting, drinking or tobacco use

6 2-401.11 Eating Drinking or Using Tobacco - Establishment -

- C** Drinking containers cannot be open or made of glass
Code: Except as specified in Paragraph (B) of this section, an employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection can not result. (B) A food employee may drink from a closed beverage container if the container is handled to prevent contamination of: (1) The employee's hands; (2) The container; and (3) Exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles.



Preventing Contamination by Hands

FOOD SAFETY INSPECTION REPORT

Page Number

3

New Rose Garden
1 Southville Road
Southborough, MA 01772

Inspection Number
4B155

Date
12/6/24

Time In/Out
12:05 PM
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Inspection Report (Continued)

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Adequate handwashing sinks properly supplied and accessible

10 5-202.12 (A)(B) Handwashing Sink, Installation - Establishment -

- Pf** Water at Handsink next to dishwasher did not exceed 66.9 degrees after 20 seconds *Code: A handwashing lavatory shall be equipped to provide water at a temperature of at least 100°F through a mixing valve or combination faucet. A steam mixing valve may not be used at a handwashing sink.*



Protection From Contamination

FOOD SAFETY INSPECTION REPORT

Page Number

4

New Rose Garden
1 Southville Road
Southborough, MA 01772

Inspection Number
4B155

Date
12/6/24

Time In/Out
12:05 PM
1:10 PM

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Inspection Report (Continued)

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Food-contact surfaces, cleaned & sanitized

16

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

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



16

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

- Pr** Stand mixer must be fully cleaned at least every 4 hours.
Code: If used with TCS food, equipment food-contact surfaces and utensils shall be cleaned throughout the day at least every 4 hours.



Prevention of Food Contamination

FOOD SAFETY INSPECTION REPORT

Page Number

5

New Rose Garden
1 Southville Road
Southborough, MA 01772

Inspection Number
4B155

Date
12/6/24

Time In/Out
12:05 PM
1:10 PM

Inspector
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Inspection Report (Continued)

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Insect, rodents & animals not present

38 6-501.111 (A)(B)(D) Controlling Pests - Establishment -

- C** Add door sweep or other preventative device to protect against pest entry *Code: The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by: routinely inspecting incoming shipments of food and supplies; routinely inspecting the premises for evidence of pests; and eliminating harborage conditions.*



39 3-305.11 Food Storage - Establishment -

- C** Food products stored too close to dishwasher and runs the risk of contamination *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.*



New Rose Garden
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4B155

Date
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1:10 PM

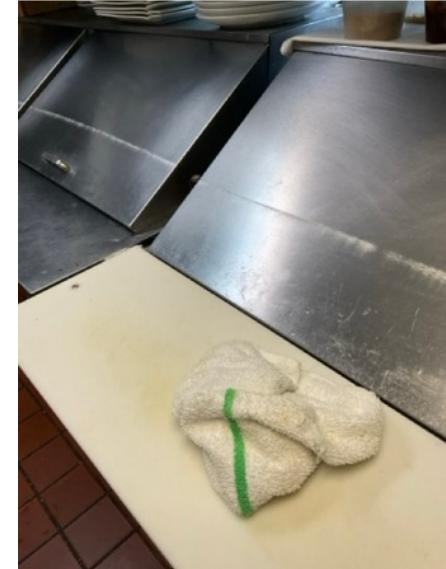
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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

41 3-304.14 (A)-(E) Wiping Cloths, Use Limitation - Establishment -

- C Wiping cloths must be kept in sanitizer solution Code: *Cloths in-use for wiping food spills from tableware and carry-out containers that occur as food is being served shall be maintained dry and used for no other purpose. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution and laundered daily. Cloths in-use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes. Dry wiping cloths and the chemical sanitizing solutions in which wet wiping cloths are held between uses shall be free of food debris and visible soil. Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service, or single-use articles.*



Physical Facilities

Physical Facilities installed, maintained & cleaned

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

- C Walls and sink area observed soiled with organic debris 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.*



FOOD SAFETY INSPECTION REPORT

Page Number

7

New Rose Garden
1 Southville Road
Southborough, MA 01772

Inspection Number
4B155

Date
12/6/24

Time In/Out
12:05 PM
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55

6-501.12 Cleaning. Frequency/Restrictions - Establishment -

- C Shelf and cutting board observed soiled with organic debris *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.*



55

6-501.12 Cleaning. Frequency/Restrictions - Establishment -

- C Interior walls and doors of reach in cooler soiled with origami debris *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.*



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Inspection Number
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Date
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Time In/Out
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Inspection Report (Continued)

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

- c** Interior walls and doors of reach in cooler soiled with origami debris

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.

**56****6-303.11 Lighting. Intensity - Establishment -**

- c** Change lights in back room to increase intensity
- Code: The light intensity shall be at least 10 foot candles in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning; at least 20 foot candles at a surface where food is provided for consumer self-service or packaged foods are sold or offered for consumption, inside equipment such as reach-in and under-counter refrigerators, and in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms; and at least 50 foot candles at a surface where a food employee is working with food or working with utensil or equipment such as knives, slicers, grinders, or saws where employee safety is a factor.*

**Notes**

FOOD SAFETY INSPECTION REPORT

Page Number

9

New Rose Garden
1 Southville Road
Southborough, MA 01772

Inspection Number
4B155

Date
12/6/24

Time In/Out
12:05 PM
1:10 PM

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Notes

88 Notes - Establishment -

- N Add sign Not for Hand Washing - General Notes.



88 Notes - Establishment -

- N Observed various range of temperatures. Some were hot (107) and some were cold (49). - General Notes.



FOOD SAFETY INSPECTION REPORT

Page Number

10

New Rose Garden
1 Southville Road
Southborough, MA 01772

Inspection Number
4B155

Date
12/6/24

Time In/Out
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88 Notes - Establishment -

- N Date marking and labeling is good - General Notes.



88 Notes - Establishment -

- N Date marking and labeling is good - General Notes.



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Inspection Number
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Date
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Inspection Report (Continued)

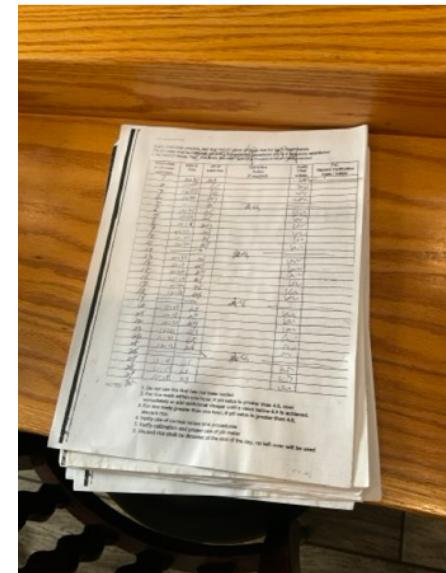
Repeat Violations Highlighted in Yellow

88 Notes - Establishment -

- N** Change allergen sign to updated one with sesame - General Notes.

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

- N** Completed pH log for sushi rice - Excellent.



FOOD SAFETY INSPECTION REPORT

Page Number

12

New Rose Garden
1 Southville Road
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Inspection Number
4B155

Date
12/6/24

Time In/Out
12:05 PM
1:10 PM

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Inspection Report (Continued)

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98 98 Proper Food Safety Practices - Establishment -

- N Sushi handled properly - Excellent.



98 98 Proper Food Safety Practices - Establishment -

- N Cooking equipment clean and well maintained -
Excellent.



FOOD SAFETY INSPECTION REPORT

Page Number

13

New Rose Garden
1 Southville Road
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Inspection Number
4B155

Date
12/6/24

Time In/Out
12:05 PM
1:10 PM

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Temperatures

Area	Equipment	Product	Notes	Temps
Establishment	Handwashing sink -	Water		101 °F
Establishment	Reach-in Freezer -	Salmon		-2 °F
Establishment	Reach-In Cooler -	Salmon		34 °F
Establishment	Reach-In Cooler -	Shrimp		38 °F
Establishment	Walk-in Cooler	Beef		38 °F
Establishment	Walk in freezer	Chicken		-2 °F

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

Notes

Slicer and stand mixer need to fully cleaned as soon as they are no longer being used

Focus on cleaning walls, shelves and coolers

Hot and cold temperatures are being maintained properly

Labeling is good but can always improve. Focus on 100%

Great job with sushi