



FOOD ESTABLISHMENT INSPECTION REPORT

R-10

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	✓					15. Food separated and protected	✓				
2. Certified Food Protection Manager	✓					16. Food-contact surfaces; cleaned & sanitized	2	✓			
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	1	✓				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	1	✓				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	IN	OUT	NA	NO	COS	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	1	✓				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	1	✓				55. Physical facilities installed, maintained & clean	4	✓			
42. Washing fruits & vegetables						56. Adequate ventilation & lighting; designated areas use	1	✓			
						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

Terry Mo - Expires
Certificate #:

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

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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

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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

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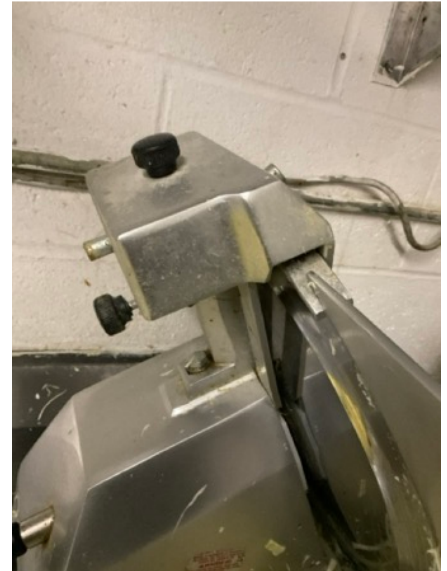
Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Food-contact surfaces, cleaned & sanitized

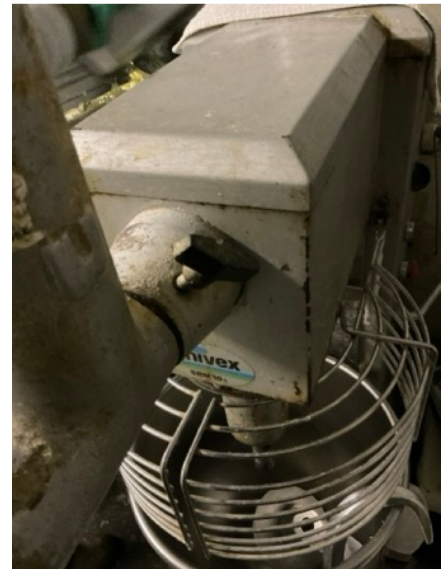
16 4-602.11 (C) Food-Contact Surfaces and Utensils - Every 4 hours - Establishment -

- 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

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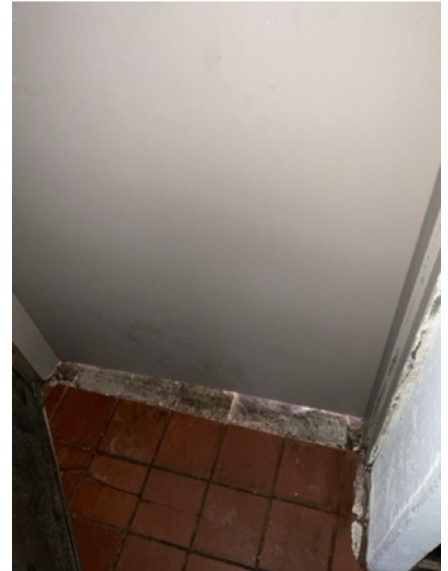
Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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.*



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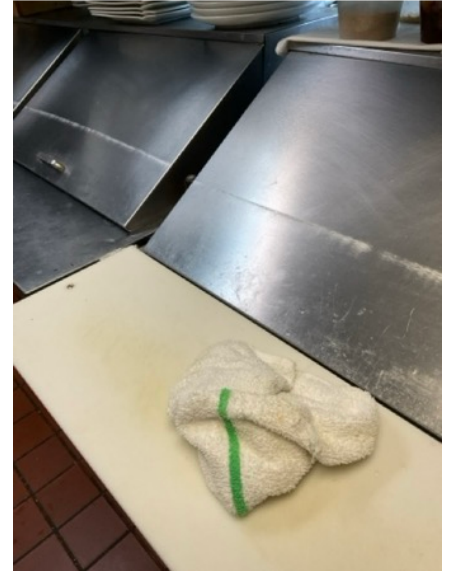
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Inspection Report (Continued)

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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.*

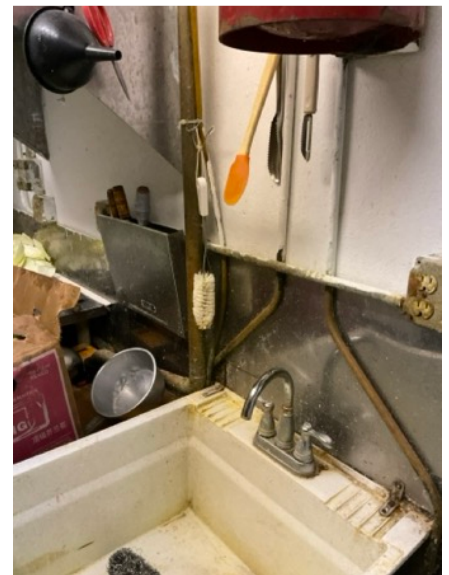


Physical Facilities

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.*



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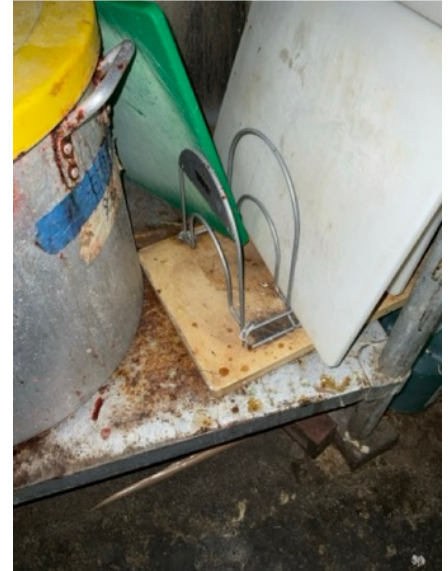
Inspection Report (Continued)

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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 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.*



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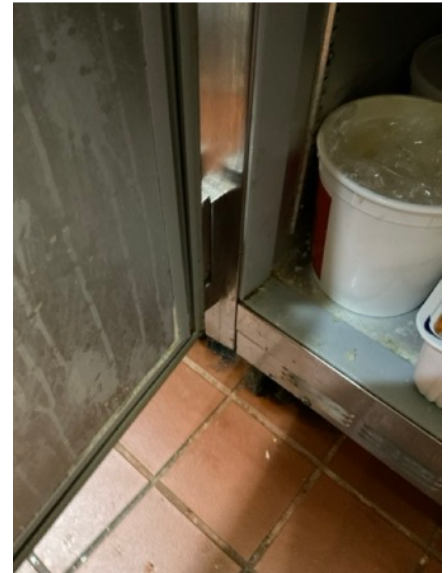
Repeat Violations Highlighted in Yellow

55

6-501.12 Cleaning. Frequency/Restrictions - -

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

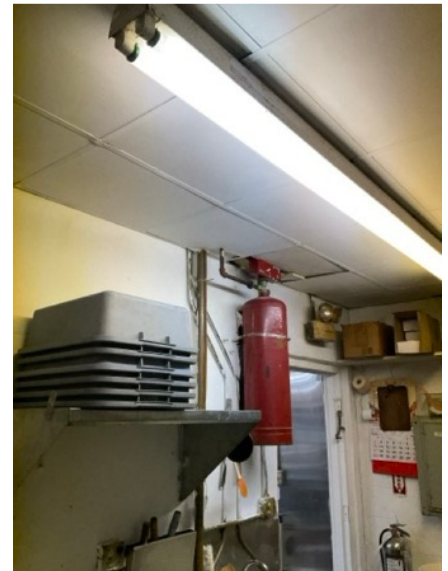
Code: The physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing.



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

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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.



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88

Notes - Establishment -

N Date marking and labeling is good - General Notes.



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Notes - Establishment -

N Date marking and labeling is good - General Notes.



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88 Notes - Establishment -

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

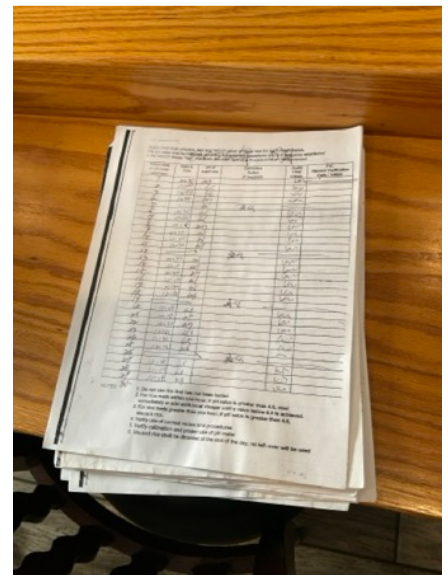


Positive Notes

Proper Food Safety Practices

98 Proper Food Safety Practices - Establishment -

- N Completed pH log for sushi rice - Excellent.



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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.



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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