



Eros Gourmet Pizza & Deli  
162 Cordaville Road  
Southborough, MA 01772

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector			
1C579	6/9/25	2:45 PM 3:13 PM	Routine	Restaurant	M.Seager			
Permit Number	Risk	Variance	Rating	Score	Priority	Pf	Core	Repeat
221049	2			0	1	5		

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

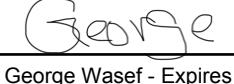
Supervision				Protection from Contamination (Cont'd)			
IN	OUT	NA	NO COS	IN	OUT	NA	NO COS
1. PIC present, demonstrates knowledge, and performs duties	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	15. Food separated and protected		<input checked="" type="checkbox"/>	
2. Certified Food Protection Manager	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	16. Food-contact surfaces; cleaned & sanitized	1	<input checked="" type="checkbox"/>	
Employee Health				17. Proper disposition of returned, previously served,		<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			
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"/>	
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"/>	
Good Hygienic Practices				20. Proper cooling time and temperature		<input checked="" type="checkbox"/>	
6. Proper eating, tasting, drinking, or tobacco use	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	21. Proper hot holding temperatures		<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"/>	
Preventing Contamination by Hands				23. Proper date marking and disposition		<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"/>	
9. No bare hand contact with RTE food or a pre-approved	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer Advisory			
10. Adequate handwashing sinks supplied and accessible	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	25. Consumer advisory provided for raw/undercooked food		<input checked="" type="checkbox"/>	
Approved Source				Highly Susceptible Populations			
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"/>	
12. Food received at proper temperature	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food/Color Additives and Toxic Substances			
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"/>	
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"/>	
Repeat Violations Highlighted in Yellow				Conformance with Approved Procedures			
				29. Compliance with variance/specialized process/HACCP		<input checked="" type="checkbox"/>	

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"/>	
31. Water & ice from approved source		<input type="checkbox"/>	<input type="checkbox"/>	44. Utensils, equip. & linens: properly stored, dried & handled		<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"/>	
Food Temperature Control				46. Gloves used properly		<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			
34. Plant food properly cooked for hot holding		<input type="checkbox"/>	<input type="checkbox"/>	47. All contact surfaces cleanable, properly designed,		<input type="checkbox"/>	
35. Approved thawing methods used		<input type="checkbox"/>	<input type="checkbox"/>	48. Warewashing facilities: installed, maintained & used; test	1	<input checked="" type="checkbox"/>	
36. Thermometers provided & accurate		<input type="checkbox"/>	<input type="checkbox"/>	49. Non-food contact surfaces clean		<input type="checkbox"/>	
Food Identification				Physical Facilities			
37. Food properly labeled; original container		<input type="checkbox"/>	<input type="checkbox"/>	50. Hot & cold water available; adequate pressure		<input type="checkbox"/>	
Prevention of Food Contamination				51. Plumbing installed; proper backflow devices		<input type="checkbox"/>	
38. Insects, rodents & animals not present		<input type="checkbox"/>	<input type="checkbox"/>	52. Sewage & waste water properly disposed		<input type="checkbox"/>	
39. Contamination prevented in prep, storage & display		<input type="checkbox"/>	<input type="checkbox"/>	53. Toilet facilities: properly constructed, supplied, & cleaned		<input type="checkbox"/>	
40. Personal cleanliness		<input type="checkbox"/>	<input type="checkbox"/>	54. Garbage & refuse properly disposed; facilities maintained		<input type="checkbox"/>	
41. Wiping cloths; properly used & stored		<input type="checkbox"/>	<input type="checkbox"/>	55. Physical facilities installed, maintained & clean	4	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
42. Washing fruits & vegetables		<input type="checkbox"/>	<input type="checkbox"/>	56. Adequate ventilation & lighting; designated areas use		<input type="checkbox"/>	
				60. 105 CMR 590 violations / local regulations		<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 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

  
George Wasef - Expires  
Certificate #:

Follow Up Required:  Y Follow Up Date: \_\_\_\_\_

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Inspector  
M.Seager

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Protection From Contamination

#### Food-contact surfaces, cleaned & sanitized

##### 16 4-602.12 Cooking and Baking Equipment - Establishment -

C Clean inside microwave *Code: The food contact surfaces of cooking and baking equipment shall be cleaned at least every 24 hours. The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure.*



### Utensils, Equipment and Vending

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### Warewashing facilities: installed, maintained & used; test strips

48

#### 4-303.11 Cleaning Agents and Sanitizers, Availability - Establishment -

**Pf** Use sanitizer buckets with solution to keep cloths in  
*Code: (A) Cleaning agents that are used to clean equipment and utensils as specified under Part 4-6, shall be provided and available for use during all hours of operation. (B) Except for those that are generated on-site at the time of use, chemical sanitizers that are used to sanitize equipment and utensils as specified under Part 4-7, shall be provided and available for use during all hours of operation.*



## Physical Facilities

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### Physical Facilities installed, maintained & cleaned

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

C Doors of the deli cooler need cleaning. *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 -

COS C Clean knobs and front of grill. *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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### 55 6-501.12 Cleaning, Frequency/Restrictions - Establishment -

**C** Keep white walls clean and free of build up *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 -

**COS C** Underside of mixer has excessive build up of 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.*



## Notes

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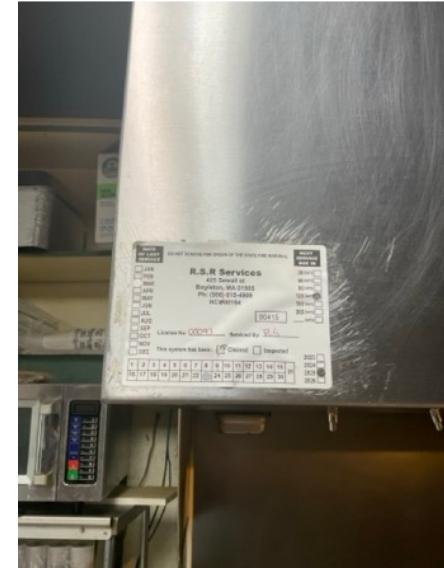
## Inspection Report (Continued)

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### Notes

#### 88 Notes - Establishment -

N Hoods done in March 2025 - General Notes.



### Positive Notes

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### Proper Food Safety Practices

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

N Slicer and chopper clean - Excellent.



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

N Good job labeling and dating - Excellent.



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### Temperatures

Area	Equipment	Product	Notes	Temps
Establishment	Reach-in Freezer -	Chicken		2 °F
Establishment	Reach-In Cooler -	Deli meat		41 °F
Establishment	Reach-in Freezer -	Phyllo		2 °F
Establishment	Reach-In Cooler -	Diced ham		41 °F
Establishment	Steam Table	Meatballs		142 °F
Establishment	Steam Table	Sauce		135 °F
Establishment	Reach-in Freezer -	Chicken tender		2 °F
Establishment	Reach-In Cooler -	Steak		39 °F
Establishment	Reach-In Cooler -	Salad dressing		38 °F
Establishment	Reach-in Freezer -	Steak		2 °F
Establishment	Reach-in Freezer -	Chicken		2 °F
Establishment	Handwashing sink -	Water		102 °F
Establishment	Handwashing sink -	Water		104 °F
Establishment	Walk-in Cooler	Chicken		39 °F

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

### Notes

Hot and cold temperatures in range

Proper date marking observed

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Inside coolers clean and organized

Focus on exterior cleaning of equipment and walls

Overall good inspection