



Town of Southborough
Board of Health
(508) 481-3013

FOOD ESTABLISHMENT INSPECTION REPORT

R-10

Jenna's Bakery
118 Marlboro Road
Southborough, MA 01772

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector			
C972C	4/23/22	3:01 PM 3:12 PM	Routine	Residential	1.Inspector			
Permit Number	Risk	Variance	Rating	Score	Priority	Pf	Core	Repeat
221004	2				0	0		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	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					
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						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						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						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: property 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		1				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						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					
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 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

1. Inspector

Juan Tu - Expires
Certificate #:

Follow Up Required: Y Follow Up Date: _____

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Inspection Report (Continued)

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Food Temperature Control

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Thermometers provided & accurate

36 4-204.112 (A)(B)(D) Temperature Measuring Devices - Establishment -

C Thermometers must be present in warmest location in every unit. *Code: In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit. Cold or hot holding equipment used for TCS foods shall include at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the temperature display. The device shall be designed to be easily readable.*



Temperatures

Area	Equipment	Product	Notes	Temps
Establishment	Misc.	Eggs		38 °F
Establishment		Milk		25.9 °F

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

Notes

Thermometers must present in every refrigeration unit.

All products must be properly labeled. Please submit a sample label and list of products you sell to

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BOH with 14 days.