



# FOOD ESTABLISHMENT INSPECTION REPORT

Lady Laurie's Sweet Life  
10 Learned Street  
Southborough, MA 01772

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector			
5CEDF	3/26/22	11:40 AM 12:04 PM	Routine	Residential	1.Inspector			
Permit Number	Risk	Variance	Rating	Score	Priority	Pf	Core	Repeat
221068	2				0	0	0	

## 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						Time/Temperature Control for Safety					
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	✓					17. Proper disposition of returned, previously served,	✓				
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						Consumer Advisory					
6. Proper eating, tasting, drinking, or tobacco use	✓					20. Proper cooling time and temperature	✓				
7. No discharge from eyes, nose, and mouth	✓					21. Proper hot holding temperatures	✓				
Preventing Contamination by Hands						Highly Susceptible Populations					
8. Hands clean & properly washed	✓					22. Proper cold holding temperatures	✓				
9. No bare hand contact with RTE food or a pre-approved	✓					23. Proper date marking and disposition	✓				
10. Adequate handwashing sinks supplied and accessible	✓					24. Time as a Public Health Control, procedures & records	✓				
Approved Source						Food/Color Additives and Toxic Substances					
11. Food obtained from approved source	✓					25. Consumer advisory provided for raw/undercooked food	✓				
12. Food received at proper temperature	✓					26. Pasteurized foods used; prohibited foods not offered	✓				
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	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						Utensils, Equipment and Vending					
33. Proper cooling methods used; adequate equip. for temp.	✓					46. Gloves used properly					
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						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

Kimberly Laurie - Expires  
Certificate #:

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

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**Inspection Report (Continued)**

Repeat Violations Highlighted in Yellow

- -

Code:



- -

Sanitizer for food contact surfaces. Washes with water after. Code:



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**Inspection Report (Continued)**

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Purchase food supplies from Restaurant Depot in Milford. Code:

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Will email Allergen. Code:



## Notes

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### Notes

- 88 Notes - Establishment -  
N Permit posted. - General Notes.



## Temperatures

Area	Equipment	Product	Notes	Temps
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Temperatures in **RED** identify items in the temperature danger zone. See the report notes for specific details.

## Notes

Everything is in compliance.

Good work!

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