



FOOD ESTABLISHMENT INSPECTION REPORT

NY Bagel Factory
20 Turnpike Road
Southborough, MA 01772

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector			
1C229	4/25/22	12:19 PM 12:48 PM	Routine	Restaurant	1. Inspector			
Permit Number	Risk	Variance	Rating	Score	Priority	Pf	Core	Repeat
221036	2				0	0	2	

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 (Conf'd)				
	IN	OUT	NA	NO COS		IN	OUT	NA	NO COS
1. PIC present, demonstrates knowledge, and performs duties	✓				15. Food separated and protected		1	✓	
2. Certified Food Protection Manager	✓				16. Food-contact surfaces; cleaned & sanitized	✓			
Employee Health					Time/Temperature Control for Safety				
	IN	OUT	NA	NO COS		IN	OUT	NA	NO COS
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				
	IN	OUT	NA	NO COS		IN	OUT	NA	NO COS
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				
	IN	OUT	NA	NO COS		IN	OUT	NA	NO COS
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				
	IN	OUT	NA	NO COS		IN	OUT	NA	NO COS
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	✓			
					Conformance with Approved Procedures				
	IN	OUT	NA	NO COS		IN	OUT	NA	NO COS
Repeat Violations Highlighted in Yellow					29. Compliance with variance/specialized process/HACCP	✓			

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	✓				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				
	IN	OUT	NA	NO COS		IN	OUT	NA	NO COS
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				
	IN	OUT	NA	NO COS		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		IN	OUT	NA	NO COS
38. Insects, rodents & animals not present					51. Plumbing installed; proper backflow devices				
39. Contamination prevented in prep, storage & display					52. Sewage & waste water properly disposed				
40. Personal cleanliness					53. Toilet facilities: properly constructed, supplied, & cleaned		✓		
41. Wiping cloths; properly used & stored					54. Garbage & refuse properly disposed; facilities maintained				
42. Washing fruits & vegetables					55. Physical facilities installed, maintained & clean				
					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

Stephen Ashkinos - Expires
Certificate #:

Follow Up Required: Y Follow Up Date: _____

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Inspection Report (Continued)

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Great presentation and cleanliness Code:



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Up to date certifications Code:



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Great job with proper food storage and labeling Code:



Protection From Contamination

Food Separated and protected

15 3-302.11 (A)(5) Packaged and Unpackaged Foods - -

COS C Raw chicken even frozen must be stored on the bottom
Code: Food shall be protected from cross-contamination
by cleaning hermetically sealed containers of food of
visible soil before opening.



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Physical Facilities

Toilet facilities: properly constructed; supplies & cleaned

53 **6-202.14 Toilet Rooms, Enclosed - -**

- C** Automatic Closer required *Code: Except where a toilet room is located outside a food establishment and does not open directly into the food establishment such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door.*



Temperatures

Area	Equipment	Product	Notes	Temps
Establishment	Reach in	Cream cheese		34.9 °F
Establishment	Misc.	Oatmilk		41 °F
Establishment	Freezer	Sausage		12 °F
Establishment	Reach in	Tomatoes		41 °F
Establishment	Deli unit	Meat		41 °F
Establishment	Misc.	Milk		41 °F

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

Notes

Great Inspection

Clean restaurant with well labeled and stored food at proper temperature. Keep up great job.

To Do

Install automatic closing door on restroom

Great Job

