



# FOOD ESTABLISHMENT INSPECTION REPORT

Sissy's Cookie Company  
7 Newton Street  
Southborough, MA 01772

<u>Inspection Number</u>	<u>Date</u>	<u>Time In/Out</u>	<u>Inspection Type</u>	<u>Client Type</u>	<u>Inspector</u>			
69465	4/23/22	3:25 PM 3:39 PM	Routine	Residential	1.Inspector			
<u>Permit Number</u>	<u>Risk</u>	<u>Variance</u>	<u>Rating</u>	<u>Score</u>	<u>Priority</u>	<u>Pf</u>	<u>Core</u>	<u>Repeat</u>
221032	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					Protection from Contamination (Cont'd)				
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					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					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				
10. Adequate handwashing sinks supplied and accessible	✓				25. Consumer advisory provided for raw/undercooked food	✓			
Approved Source					Highly Susceptible Populations				
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				
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					Proper Use of Utensils				
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: property stored & used				
Food Temperature Control					46. Gloves used properly				
33. Proper cooling methods used; adequate equip. for temp.	✓				Utensils, Equipment and Vending				
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					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

Yanet Kaps - Expires  
Certificate #:

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

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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** Secondary thermometers must be present in warmest location in every cooler. *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
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Temperatures in **RED** identify items in the temperature danger zone. See the report notes for specific details.

## Notes

Excellent job!

Please email a copy of your ingredient list to BOH at your earliest convenience.

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