



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

FOOD ESTABLISHMENT INSPECTION REPORT

R-10

Anna Banana's Homemade
Goodness
156 Parkerville Road
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>			
49C4B	4/23/22	11:48 AM 12:19 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>
221060	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					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	✓			
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					Highly Susceptible Populations				
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	✓				Food/Color Additives and Toxic Substances				
14. Required records available: shellstock tags, parasite	✓				27. Food additives approved & properly used	✓			
					28. Toxic substances properly identified, stored & used	✓			
					29. Compliance with variance/specialized process/HACCP	✓			

Repeat Violations Highlighted in Yellow

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: properly stored, dried & handled				
32. Variance obtained for specialized processing methods	✓				45. Single-use/single-service articles: properly stored & used				
33. Proper cooling methods used; adequate equip. for temp.	✓				46. Gloves used properly				
Food Temperature Control					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					49. Non-food contact surfaces clean				
Food Identification					Physical Facilities				
37. Food properly labeled; original container					50. Hot & cold water available; adequate pressure				
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	1	✓		
					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

Sarah Whiteman - Expires
Certificate #:

Follow Up Required: Y Follow Up Date: _____

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Inspection Report (Continued)

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Labeling supplies, documentation. Code:



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Great job with labeling. Code:



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Love the use of pan rack covers. Code:



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Great labeling Code:



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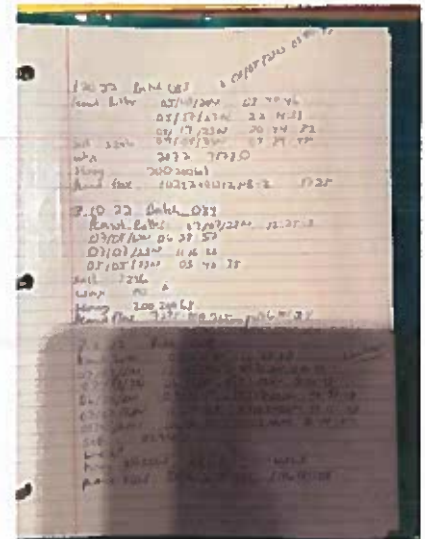
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All products are properly stored. Code:



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Excellent job maintaining batch book! Code:



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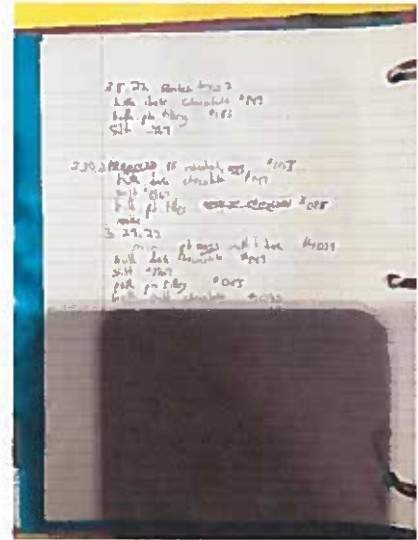
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Code:



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Code:



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Terrific labeling! Code:



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Code:



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Terrific job with packaging Code:



..

Code:



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Code:



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Turtles. Code:



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Sink area. Code:



- -

Sanitizer buckets. Code:



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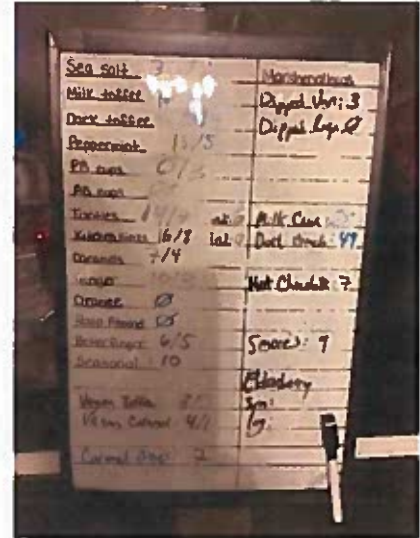
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Product inventory. Code:



Physical Facilities

Physical Facilities installed, maintained & cleaned

55 **6-201.11 Floors, walls and ceilings - Establishment -**

- C** Floor in prep area needs to be repainted. Code: *Except as specified under section 6-201.14 and except for antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable.*



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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

Absolutely phenomenal residential kitchen!

The level of attention to safety is incredible.

Great labeling and documentation process. Extremely clean and well maintained.

Keep up the terrific work!