

Food Establishment Inspection Report – City/Town of Wakefield

Establishment: <u>Sakura</u>	Date: <u>7/27/22</u>	Page 1 of <u>4</u>
Address: <u>397 Main St.</u>	Time in: <u>3:35pm</u>	Time out: <u>5:10pm</u>
Telephone: <u>(781) 224-3479</u>	Permit No.:	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>7</u>
Owner:		Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):
Person-in-charge: <u>Jo Zheu</u>		
Inspector: <u>D. Thompson</u>		

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 R = repeat violation

Compliance Status		IN	OUT	N/A	N/O	COS	R
Supervision							
1	Person-in-charge present, demonstrates knowledge, and performs duties	✓					
2	Certified Food Protection Manager	✓					
Employee Health							
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting	✓					
4	Proper use of restriction and exclusion	✓					
5	Procedures for responding to vomiting and diarrheal events	✓					
Good Hygienic Practices							
6	Proper eating, tasting, drinking, or tobacco use	✓					
7	No discharge from eyes, nose, and mouth	✓					
Preventing Contamination by Hands							
8	Hands clean & properly washed	✓					
9	No bare hand contact with ready-to-eat food	✓					
10	Adequate handwashing sinks properly supplied and accessible		X				
Approved Source							
11	Food obtained from approved source	✓					
12	Food received at proper temperature				✓		
13	Food received in good condition, safe, & unadulterated	✓					
14	Required records available: shellstock tags, parasite destruction		X				

Compliance Status		IN	OUT	N/A	N/O	COS	R
Protection from Contamination							
15	Food separated and protected		X				
16	Food-contact surfaces; cleaned & sanitized		X				
17	Proper disposition of returned, previously served, reconditioned & unsafe food	✓					
Time/Temperature Control for Safety							
18	Proper cooking time & temperatures	✓					
19	Proper reheating procedures for hot holding	✓					
20	Proper cooling time and temperature	✓					
21	Proper hot holding temperature	✓					
22	Proper cold holding temperature		X				
23	Proper date marking and disposition		X				
24	Time as a Public Health Control				✓		
Consumer Advisory							
25	Consumer advisory provided for raw / undercooked food	✓					
Highly Susceptible Populations							
26	Pasteurized foods used; prohibited foods not offered				✓		
Food/Color Additives and Toxic Substances							
27	Food additives: approved & properly used				✓		
28	Toxic substances properly identified, stored & used		X				
Conformance with Approved Procedures							
29	Compliance with variance / specialized process / HACCP Plan	✓					

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 pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Date of Reinspection: Discussion with Person-in-Charge:

Signature of Person-in-Charge:

Date: 7/27/22

Signature of Inspector:

Date: 7/27/22

Food Establishment Inspection Report – City/Town of

Wakefield

Establishment: Sakura

Date: 7/27/22

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GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status		IN	OUT	N/A	N/O	COS	R
Safe Food and Water							
30	Pasteurized eggs used where required			✓			
31	Water & ice from approved source						
32	Variance obtained for specialized processing methods	✓					
Food Temperature Control							
33	Proper cooling methods used; adequate equipment for temperature control	✓					
34	Plant food properly cooked for hot holding						
35	Approved thawing methods used						
36	Thermometers provided & accurate						
Food Identification							
37	Food properly labeled; original container						
Prevention of Food Contamination							
38	Insects, rodents, & animals not present						
39	Contamination prevented during food preparation, storage and display		X				
40	Personal cleanliness						
41	Wiping cloths: properly used & stored		X				
42	Washing fruits & vegetables						
Proper Use of Utensils							
43	In-use utensils properly stored						
44	Utensils, equipment & linens: properly stored, dried, & handled						
45	Single-use / single-service articles: properly stored & used						
46	Gloves used properly						
Utensils, Equipment and Vending							
47	Food & non-food contact surfaces cleanable, properly designed, constructed & used						

Compliance Status		IN	OUT	N/A	N/O	COS	R
48	Warewashing facilities: installed, maintained, & used; test strips						
49	Non-food contact surfaces clean						
Physical Facilities							
50	Hot & cold water available; adequate pressure						
51	Plumbing installed; proper backflow devices						
52	Sewage & waste water properly disposed						
53	Toilet features: properly constructed, supplied, & cleaned						
54	Garbage & refuse properly disposed; facilities maintained						
55	Physical facilities installed, maintained, & clean		X				
56	Adequate ventilation & lighting; designated areas used						
Additional Requirements listed in 105 CMR 590.011							
M1	Anti-choking procedures in food service establishment	✓					
M2	Food allergy awareness	✓					
Review of Retail Operations listed in 105 CMR 590.010							
M3	Caterer						
M4	Mobile Food Operation						
M5	Temporary Food Establishment						
M6	Public Market; Farmers Market						
M7	Residential Kitchen; Bed-and-Breakfast Operation						
M8	Residential Kitchen: Cottage Food Operation						
M9	School Kitchen; USDA Nutrition Program						
M10	Leased Commercial Kitchen						
M11	Innovative Operation						
Local Requirements							
L1	Local law or regulation						
L2	Other						

Type of Operation(s):

- ☒ Food Service Establishment
- ☐ Retail Food Store
- ☐ Residential: Cottage Foods
- ☐ Residential: Bed & Breakfast
- ☐ Mobile/Pushcart
- ☐ Temporary Food Estab.
- ☐ Other

Type of Inspection:

- ☒ Routine
- ☐ Re-inspection
- ☐ Pre-operational
- ☐ Illness investigation
- ☐ General complaint
- ☒ HACCP
- ☐ Other

Other Information:

Sushi rice logs ✓
pH 4.1

Signature of Person-in-Charge:

Signature of Inspector:

Date: 7/27/22

Date: 7/27/22

Food Establishment Inspection Report – City/Town of

Wakefield

Establishment: Sakura

Date: 7/27/22

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Temperature Observations					
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
Hot holding	137°-156°	bar coolers	42°	Freezers #1-#8	7°-8°
Cooler #1	41°	walk-in	41°	Cooler #2	36°
rice #1	168°	line cooler	41°		
rice #2	163°	Salad rail	46°		
Sushi Displays	38°-39°	Chicken cooler	26°	Quats	* >400ppm

Observations and/or Corrective Actions			
Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code			
Item Number	Section of Code	Description of Violation	Date to Correct By
#10	6-301.14	MUST provide handwashing sign in Sake Prep area.	
#14	3-402.12(b)	No parasite destruction form from current fish supplier. Must provide a parasite destruction form for ALL fish suppliers.	
#15	3-302.11	Line cooler, sushi fridge, and cold rail have raw fish stored above RTE foods and raw vegetables. MUST store RTE and raw animal foods correctly to avoid cross-contamination. Discussed with PIC proper methods of storage.	
#16	4-501.114(c)	Low temp detergent/sanitizer dishwasher unable to be tested for sanitizer concentration. PIC directed to contact provider for service immediately. PIC stated it would be serviced on 7/28/22. Instructed the PIC to use the two compartment sink to Sanitize until dishwasher is fixed.	
#22	3-501.16(a)	Bar coolers and salad rail are >41°F. Discussed with PIC to adjust temperature to lowest setting and contact service if problem persists.	
#23	3-501.17	Very few dated foods in walk-in. Must provide dates on all food items in storage longer than 24 hours.	
#28	7-204.11	Quaternary Ammonium n-alkyl dimethyl benzyl ammonium Chloride Sanitizer exceeding 400ppm (450-500). Discussed with PIC proper testing to ensure sanitizer is used properly.	C.O.S.
#39	3-305.11(A3)	All food items must be stored at least 6" above the floor.	

Signature of Person-in-Charge:

Date: 7/27/22

Signature of Inspector:

Don Thompson

Date: 7/27/22

Food Establishment Inspection Report – City/Town of Wakefield

Establishment: Sakura

Date: 7/27/22

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Temperature Observations					
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)

Observations and/or Corrective Actions

Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code

[illegible]

Signature of Person-in-Charge:

Date:

Signature of Inspector: _____

Date: 7/27/22

Food Establishment Inspection Report – City/Town of Wakefield

Establishment: <u>Sakura</u>		Date: <u>3-20-23</u>	Page 1 of <u>3</u>
Address: <u>397 main st.</u>		Time in: <u>1pm</u>	Time out: <u>2:20pm</u>
Telephone: <u>(781) 224-3479</u>	Permit No.:	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>1</u>	
Owner:			
Person-in-charge: <u>mark Zhong</u>			
Inspector: <u>D. Thompson</u>		Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):	
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 R = repeat violation			

Compliance Status		IN	OUT	N/A	N/O	COS	R
Supervision							
1	Person-in-charge present, demonstrates knowledge, and performs duties	✓					
2	Certified Food Protection Manager	✓					
Employee Health							
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting	✓					
4	Proper use of restriction and exclusion	✓					
5	Procedures for responding to vomiting and diarrheal events	✓					
Good Hygienic Practices							
6	Proper eating, tasting, drinking, or tobacco use	✓					
7	No discharge from eyes, nose, and mouth	✓					
Preventing Contamination by Hands							
8	Hands clean & properly washed	✓					
9	No bare hand contact with ready-to-eat food	✓					
10	Adequate handwashing sinks properly supplied and accessible	✓					
Approved Source							
11	Food obtained from approved source	✓					
12	Food received at proper temperature					✓	
13	Food received in good condition, safe, & unadulterated	✓					
14	Required records available: shellstock tags, parasite destruction	✓					

Compliance Status		IN	OUT	N/A	N/O	COS	R
Protection from Contamination							
15	Food separated and protected		X				
16	Food-contact surfaces; cleaned & sanitized	✓					
17	Proper disposition of returned, previously served, reconditioned & unsafe food	✓					
Time/Temperature Control for Safety							
18	Proper cooking time & temperatures	✓					
19	Proper reheating procedures for hot holding					✓	
20	Proper cooling time and temperature					✓	
21	Proper hot holding temperature	✓					
22	Proper cold holding temperature	✓					
23	Proper date marking and disposition	✓					
24	Time as a Public Health Control					✓	
Consumer Advisory							
25	Consumer advisory provided for raw / undercooked food	✓					
Highly Susceptible Populations							
26	Pasteurized foods used; prohibited foods not offered					✓	
Food/Color Additives and Toxic Substances							
27	Food additives: approved & properly used					✓	
28	Toxic substances properly identified, stored & used	✓					
Conformance with Approved Procedures							
29	Compliance with variance / specialized process / HACCP Plan	✓					

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 pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Date of Reinspection: Discussion with Person-in-Charge:

Signature of Person-in-Charge: <u>[Signature]</u>	Date: <u>3-20-23</u>
Signature of Inspector: <u>[Signature]</u>	Date: <u>3-20-23</u>

Food Establishment Inspection Report – City/Town of Wakefield

Date: 3-20-23

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Establishment: Sakura

GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

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Compliance Status	IN	OUT	N/A	N/O	COS	R
Safe Food and Water						
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Food Temperature Control						
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34 Plant food properly cooked for hot holding						
35 Approved thawing methods used						
36 Thermometers provided & accurate						
Food Identification						
37 Food properly labeled; original container						
Prevention of Food Contamination						
38 Insects, rodents, & animals not present						
39 Contamination prevented during food preparation, storage and display						
40 Personal cleanliness						
41 Wiping cloths: properly used & stored						
42 Washing fruits & vegetables						
Proper Use of Utensils						
43 In-use utensils properly stored						
44 Utensils, equipment & linens: properly stored, dried, & handled						
45 Single-use / single-service articles: properly stored & used						
46 Gloves used properly						
Utensils, Equipment and Vending						
47 Food & non-food contact surfaces cleanable, properly designed, constructed & used						

Compliance Status	IN	OUT	N/A	N/O	COS	R
48 Warewashing facilities: installed, maintained, & used; test strips						
49 Non-food contact surfaces clean						
Physical Facilities						
50 Hot & cold water available; adequate pressure						
51 Plumbing installed; proper backflow devices						
52 Sewage & waste water properly disposed						
53 Toilet features: properly constructed, supplied, & cleaned						
54 Garbage & refuse properly disposed; facilities maintained						
55 Physical facilities installed, maintained, & clean						
56 Adequate ventilation & lighting; designated areas used						
Additional Requirements listed in 105 CMR 590.011						
M1 Anti-choking procedures in food service establishment						
M2 Food allergy awareness						
Review of Retail Operations listed in 105 CMR 590.010						
M3 Caterer						
M4 Mobile Food Operation						
M5 Temporary Food Establishment						
M6 Public Market; Farmers Market						
M7 Residential Kitchen; Bed-and-Breakfast Operation						
M8 Residential Kitchen: Cottage Food Operation						
M9 School Kitchen; USDA Nutrition Program						
M10 Leased Commercial Kitchen						
M11 Innovative Operation						
Local Requirements						
L1 Local law or regulation						
L2 Other						

Type of Operation(s):

- ☒ Food Service Establishment
- ☐ Retail Food Store
- ☐ Residential: Cottage Foods
- ☐ Residential: Bed & Breakfast
- ☐ Mobile/Pushcart
- ☐ Temporary Food Estab.
- ☐ Other _____

Type of Inspection:

- ☒ Routine
- ☐ Re-inspection
- ☐ Pre-operational
- ☐ Illness investigation
- ☐ General complaint
- ☐ HACCP
- ☐ Other _____

Other Information:

Mark Zhong 920 @ gmail.com
PH 4.2 ✓

Signature of Person-in-Charge: [Signature]

Signature of Inspector: [Signature]

Date: 3-20-23

Date: 3-20-23

Food Establishment Inspection Report – City/Town of Wakefield Date: 3-30-73 Page 3 of 3

Establishment: Sakura

Date: 3-20-23

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Temperature Observations					
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
Freezer #1	-2°	Sushi displays	41°, 40°	Walk-in	39°
#2	0°	→ reach ins	41°, 39°	Cold rail #1	38°
#3	-3°	Rice Kettles	163°, 168°	#2	41°
#4	1°	Sauce cooler	41°	Dessert Freezer	-4°
#5	0°	RTE fridge	40°	Cooler #1	35°

Observations and/or Corrective Actions
1. The company has a policy of not allowing any employee to work for a competitor while on company time. This policy is clearly stated in the employee handbook and is reinforced during the onboarding process. 2. The company has a policy of not allowing any employee to work for a competitor while on company time. This policy is clearly stated in the employee handbook and is reinforced during the onboarding process.

Observations and/or Corrective Actions	
Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code	Date
Description of Violation	

[illegible]

Signature of Person-in-Charge:

Date: 3-20-23

Signature of Inspector:

Date: 3-20-23

Food Establishment Inspection Report – City/Town of Wakefield

Establishment: <u>Sakura Organic</u>		Date: <u>9-19-23</u>	Page 1 of <u>4</u>
Address: <u>397 main st.</u>		Time in: <u>1:50pm</u>	Time out: <u>3:40pm</u>
Telephone: <u>(781) 224-3479</u>	Permit No.:	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>7</u>	
Owner:		Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>5</u>	
Person-in-charge: <u>Mark Zhong</u>			
Inspector: <u>D. Thompson</u>			
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 R = repeat violation			

Compliance Status		IN	OUT	N/A	N/O	COS	R
Supervision							
1	Person-in-charge present, demonstrates knowledge, and performs duties		X				
2	Certified Food Protection Manager	X					
Employee Health							
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting	X					
4	Proper use of restriction and exclusion	X					
5	Procedures for responding to vomiting and diarrheal events	X					
Good Hygienic Practices							
6	Proper eating, tasting, drinking, or tobacco use		X				
7	No discharge from eyes, nose, and mouth	X					
Preventing Contamination by Hands							
8	Hands clean & properly washed	X					
9	No bare hand contact with ready-to-eat food	X					
10	Adequate handwashing sinks properly supplied and accessible		X				X
Approved Source							
11	Food obtained from approved source	X					
12	Food received at proper temperature				X		
13	Food received in good condition, safe, & unadulterated	X					
14	Required records available: shellstock tags, parasite destruction	X					

Compliance Status		IN	OUT	N/A	N/O	COS	R
Protection from Contamination							
15	Food separated and protected		X				X
16	Food-contact surfaces; cleaned & sanitized		X				X
17	Proper disposition of returned, previously served, reconditioned & unsafe food	X					
Time/Temperature Control for Safety							
18	Proper cooking time & temperatures	X					
19	Proper reheating procedures for hot holding				X		
20	Proper cooling time and temperature	X					
21	Proper hot holding temperature	X					
22	Proper cold holding temperature		X				X
23	Proper date marking and disposition		X				X
24	Time as a Public Health Control			X			
Consumer Advisory							
25	Consumer advisory provided for raw / undercooked food	X					
Highly Susceptible Populations							
26	Pasteurized foods used; prohibited foods not offered			X			
Food/Color Additives and Toxic Substances							
27	Food additives: approved & properly used			X			
28	Toxic substances properly identified, stored & used	X					
Conformance with Approved Procedures							
29	Compliance with variance / specialized process / HACCP Plan	X					

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Date of Reinspection: _____ Discussion with Person-in-Charge: Victoria Hart - F.C.

Signature of Person-in-Charge: <u>[Signature]</u>	Date: <u>9-19-23</u>
Signature of Inspector: <u>[Signature]</u>	Date: <u>9-19-23</u>

MDPH report form – 10/5/18 version

Food Establishment Inspection Report – City/Town of Wakefield

Establishment: Sakura Organic

Date: 9-19-23

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GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

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Food Identification							
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40	Personal cleanliness						
41	Wiping cloths: properly used & stored						
42	Washing fruits & vegetables						
Proper Use of Utensils							
43	In-use utensils properly stored		X				
44	Utensils, equipment & linens: properly stored, dried, & handled						
45	Single-use / single-service articles: properly stored & used						
46	Gloves used properly						
Utensils, Equipment and Vending							
47	Food & non-food contact surfaces cleanable, properly designed, constructed & used		X				

Compliance Status		IN	OUT	N/A	N/O	COS	R
48	Warewashing facilities: installed, maintained, & used; test strips						
49	Non-food contact surfaces clean						
Physical Facilities							
50	Hot & cold water available; adequate pressure						
51	Plumbing installed; proper backflow devices						
52	Sewage & waste water properly disposed						
53	Toilet features: properly constructed, supplied, & cleaned						
54	Garbage & refuse properly disposed; facilities maintained						
55	Physical facilities installed, maintained, & clean		X				
56	Adequate ventilation & lighting; designated areas used						
Additional Requirements listed in 105 CMR 590.011							
M1	Anti-choking procedures in food service establishment		✓				
M2	Food allergy awareness		✓				
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M3	Caterer						
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M6	Public Market; Farmers Market						
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M11	Innovative Operation						
Local Requirements							
L1	Local law or regulation						
L2	Other						

Type of Operation(s):

- ☒ Food Service Establishment
☐ Retail Food Store
☐ Residential: Cottage Foods
☐ Residential: Bed & Breakfast
☐ Mobile/Pushcart
☐ Temporary Food Estab.
☐ Other _____

Type of Inspection:

- ☒ Routine
☐ Re-inspection
☐ Pre-operational
☐ Illness investigation
☐ General complaint
☐ HACCP
☐ Other _____

Other Information:

Sakuraorganic@gmail.com

Signature of Person-in-Charge: [Signature]

Date: 9-19-23

Signature of Inspector: [Signature]

Date: 9-19-23

Food Establishment Inspection Report – City/Town of Wakefield

Establishment: Sakura Organic

Date: 9-19-23

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Temperature Observations

Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
rice Kettle	144°	Sliding fridge	39°	sush reach-in	39°
Salad reach-in	41°	prep reach-in	32°		
Cold rail #1	40°	Chest freezer	-7°		
Cold rail reach-in	(60°)	Freezer #1	1°		
Walk-in	38°	Freezer #2	-24°		

Observations and/or Corrective Actions

Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code

Item Number	Section of Code	Description of Violation	Date to Correct By
#1	2-101.11	NO designated person-in-charge at time of inspection. Must have designated PIC at all hours of operation.	
#6	2-401.11	Employee drinking from uncovered glass in Kitchen at prep area. Must have straw + lid and store in designated area away from food prep area.	
#10	6-301.11	Handwashing sink at sushi bar has no soap, must be supplied.	
#15	3-302.11	Several containers of raw meat stored next to vegetables and ready-to-eat foods in walk-in. Designate area for raw animal product.	
#16	4-602.11	Can opener blade soiled, needs to be replaced.	
		microwave has build-up of rust and must be replaced.	
		soiled utensils must be cleaned and sanitized before being used - tongs, rice scoops, etc.	
	4-501.114	Dishwasher oppm bleach must be repaired. Sanitize in 3-day until fixed.	
#22	3-501.16(1)(2)	Reach-in across from source cart is 60°F, must be repaired to maintain product temp of 41°F.	
		Cut cabbage left out @ 64°F - must be 41°F. Out for 4.5 hours - cool to 41°F.	
#23	3-501.17	No consistent date marking system - old dates on shelves from June! Must date all prepared foods in storage >24 hours.	
#33	3-501.15	Must use approved cooling method and cool in area safe from contamination - PIC using Shop fan to cool chicken fingers - not cleaned/sanitized.	

Signature of Person-in-Charge:

Date: 9-19-23

Signature of Inspector:

Date: 9-19-23

Food Establishment Inspection Report – City/Town of Wakefield

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Date: 9-19-23

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Temperature Observations					
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)

Observations and/or Corrective Actions

Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code

Item Number	Section of Code	Description of Violation	Date to Correct By
#43	3-304.12	In-use utensils stored in water - must either be running water or water maintained $>135^{\circ}\text{F}$, not still room temperature water. Ice scoop must be stored outside of ice machine in protected location. All dry goods scoops (flour, sugar, etc) must be stored with handles up out of product.	
#47	4-101.11	Tin foil being used as a construction material on cook line (fryer, double broiler, sauce cart, etc). must use an approved construction material.	
#55	6-501.11	Flooring in prep area and laundry facilities are in disrepair and must be replaced.	
	6-501.12	The restaurant as a whole has several areas that must be cleaned such as: All food and non-food contact surfaces, coolers, refrigerators, freezers, door handles, walls, flooring, etc. Discussed with PIC expectations of deep cleaning all surfaces and establishing standard cleaning procedure. -walk-in floor, all units in prep area, floors, dishwasher, hand sinks, kitchen cook line by grease trap, etc. -Bar area, coolers, gaskets, floors, etc. -Dry storage bins.	

Signature of Person-in-Charge:

Date: _____

Signature of Inspector:

Date: 9-19-23

Food establishment inspection report

Sakura Organic Inc.
340 Main St, Wakefield, MA 01880, USA

Inspection no: N/A
Date: August 16, 2024
Time in / out: 2:40 PM – 2:40 PM
Inspection type: Routine

Inspector: Dan Thompson
Client type: N/A
Risk: 3
Variance: N/A
PIC.: Mark Zhong

6
Violations
(4 Repeated)

Foodborne illness risk factors & public health interventions

IN = In compliance | OUT = Out of compliance | N/O = Not observed | N/A = Not applicable | COS = Corrected on-site during inspection | R = Repeat violation

Supervision

1. PIC present, demonstrates knowledge, and performs duties
- In Out N/A N/O COS R
2. Certified Food Protection Manager
- In Out N/A N/O COS R

Employee Health/Responding to Contamination Events

3. Management and food employee knowledge, and conditional employee; responsibilities and reporting
- In Out N/A N/O COS R
4. Proper use of restriction and exclusion
- In Out N/A N/O COS R
5. Clean-up of Vomiting and Diarrheal Events
- In Out N/A N/O COS R

Good Hygienic Practices

6. Proper eating, tasting, drinking, or tobacco use
- In Out N/A N/O COS R
7. No discharge from eyes, nose, and mouth
- In Out N/A N/O COS R

Preventing Contamination by Hands

8. Hands clean and properly washed
- In Out N/A N/O COS R
9. No bare hand contact with RTE foods or a pre-approved alternate properly followed
- In Out N/A N/O COS R
10. Adequate handwashing sinks, properly supplied and accessible
- In Out N/A N/O COS R

Approved Source

11. Food obtained from approved source
- In Out N/A N/O COS R
12. Food received at proper temperature
- In Out N/A N/O COS R
13. Food in good condition, safe and unadulterated
- In Out N/A N/O COS R
14. Required records available: shellstock tags, parasite destruction
- In Out N/A N/O COS R

Good retail practices & MA-only sections

Safe Food and Water

30. Pasteurized eggs used where required
- In Out N/A N/O COS R
31. Water and ice from approved source
- In Out N/A N/O COS R
32. Variance obtained for specialized processing methods
- In Out N/A N/O COS R

Food Temperature Control

33. Proper cooling methods used; adequate equipment for temperature control
- In Out N/A N/O COS R
34. Plant food properly cooked for hot holding
- In Out N/A N/O COS R
35. Approved thawing methods used
- In Out N/A N/O COS R
36. Thermometers provided and accurate
- In Out N/A N/O COS R

Food Identification

37. Food properly labeled; original container
- In Out N/A N/O COS R

Prevention of Food Contamination

38. Insects, rodents and animals not Present
- In Out N/A N/O COS R
39. Contamination prevented during food preparation, storage & display
- In Out N/A N/O COS R
40. Personal cleanliness
- In Out N/A N/O COS R
41. Wiping cloths; properly used and stored
- In Out N/A N/O COS R
42. Washing fruits and vegetables
- In Out N/A N/O COS R

Proper Use of Utensils

43. In-use utensils; properly stored
- In Out N/A N/O COS R
44. Utensils, equipment and linens; properly stored, dried, handled
- In Out N/A N/O COS R
45. Single-use/single-service articles; properly stored, used
- In Out N/A N/O COS R
46. Gloves used properly
- In Out N/A N/O COS R

Utensils, Equipment and Vending

47. Food and non-food-contact surfaces cleanable, properly designed, constructed and used
- In Out N/A N/O COS R
48. Warewashing facilities, installed, maintained, used, test strips
- In Out N/A N/O COS R
49. Non-food-contact surfaces clean
- In Out N/A N/O COS R

Protection from contamination

15. Food separated and protected
- In Out N/A N/O COS R
16. Food-contact surfaces; cleaned & sanitized
- In Out N/A N/O COS R
17. Proper disposition of returned, previously served, reconditioned & unsafe food
- In Out N/A N/O COS R

Time Temperature Control for Safety Food (TCS)

18. Proper cooking time and temperatures
- In Out N/A N/O COS R
19. Proper reheating procedures for hot holding
- In Out N/A N/O COS R
20. Proper cooling time and temperatures
- In Out N/A N/O COS R
21. Proper hot holding temperatures
- In Out N/A N/O COS R
22. Proper cold holding temperatures
- In Out N/A N/O COS R
23. Proper date marking and disposition
- In Out N/A N/O COS R
24. Time as a Public Health Control: procedures and records
- In Out N/A N/O COS R

Consumer Advisory

25. Consumer advisory provided for raw or undercooked food
- In Out N/A N/O COS R

Highly Susceptible Population

26. Pasteurized foods used; prohibited foods not offered
- In Out N/A N/O COS R

Food/Color Additives and Toxic Substances

27. Food additives: approved and properly used
- In Out N/A N/O COS R
28. Toxic substances properly identified, stored, and used; held for retail sale, properly stored
- In Out N/A N/O COS R

Conformance with Approved Procedures

29. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan
- In Out N/A N/O COS R

Physical Facilities

50. Hot and cold water available; adequate pressure
- In Out N/A N/O COS R
51. Plumbing installed; proper backflow devices
- In Out N/A N/O COS R
52. Sewage and waste water properly disposed
- In Out N/A N/O COS R
53. Toilet facilities; properly constructed, supplied, clean
- In Out N/A N/O COS R
54. Garbage/refuse properly disposed; facilities maintained
- In Out N/A N/O COS R
55. Physical facilities installed, maintained, and clean
- In Out N/A N/O COS R
56. Adequate ventilation and lighting; designated areas used
- In Out N/A N/O COS R

Additional Requirements listed in 105 CMR 590.011

- M1. Anti-choking procedures in food service establishment
- In Out N/A N/O COS R
- M2. Food allergy awareness
- In Out N/A N/O COS R

Review of Retail Operations listed in 105 CMR 590.010

- M3. Caterer
- In Out N/A N/O COS R
- M4. Mobile Food Operation
- In Out N/A N/O COS R
- M5. Temporary Food Establishment
- In Out N/A N/O COS R
- M6. Public Market; Farmers Market
- In Out N/A N/O COS R
- M7. Residential Kitchen; Bed-and-Breakfast Operation
- In Out N/A N/O COS R
- M8. Residential Kitchen; Cottage Food Operation
- In Out N/A N/O COS R
- M9. School Kitchen; USDA Nutrition Program
- In Out N/A N/O COS R
- M10. Leased Commercial Kitchen
- In Out N/A N/O COS R
- M11. Innovative Operation
- In Out N/A N/O COS R

Local Requirements

- L1. Local law or regulation
- In Out N/A N/O COS R
- L2. Other
- In Out N/A N/O COS R

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

DT
Dan Thompson
Mark Zhong

Follow up required: Yes
Follow up date: August 22, 2024

Temperature observations

Item	Location	Temp
Sliding fridge	Kitchen	41° F
Cold rail #1	Cook line	37° F
Fried chicken	Cook line	72° F
Cold rail #2	Cook line	41° F
Reach-in	Prep room	37° F
Freezer #1	Prep room	5° F
Freezer #2	Prep room	12° F
Freezer #3	Prep room	8° F
Freezer #4	Prep room	14° F
Freezer #5	Prep room	12° F
Walk-in	Kitchen	40° F
Rice #1	Kitchen	150° F
Rice #2	Kitchen	152° F
Salad reach-in	Kitchen	41° F
Freezer #1	Side dining room	11° F
Freezer #2	Side dining room	14° F
Sushi fridge	Sushi bar	36° F
Reach-in #1	Sushi bar	41° F
Reach-in #2	Sushi bar	40° F
Reach-in #3	Sushi bar	39° F

Observations and/or Corrective Actions

Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code

1. PIC present, demonstrates knowledge, and performs duties

Code:
2-101.11: Assignment (Pf)
2-102.11(A), (B) and (C)(1), (4)-(16): Demonstration (Pf)

Explanation:
No PIC on site at time of inspection start. Employee stated there is no manager on site, and they would call the owner and have them come. Owner of establishment arrived more than fifteen minutes after inspection start.

PIC unable to demonstrate knowledge of sushi and HACCP plan, proper cooling methods and the required time frames for cooling foods properly, and displayed several priority violations during inspection.

Date to correct by: August 16, 2024

10. Adequate handwashing sinks, properly supplied and accessible

Code:
5-205.11: Using a Handwashing Sink-Operation and Maintenance (Pf)

Explanation:
Handwashing sink by sushi rice prep table in kitchen observed being actively used by employee for preparing sushi rice (rinsing out equipment).

Handwashing sink directly next to cook line obstructed by spice cart and inaccessible.

Strainer stored in handwashing sink at sake prep area.

Handwashing sinks must be accessible at all times, and only be used for handwashing.

Date to correct by: August 15, 2024

15. Food separated and protected

Code:
3-302.11: Packaged and Unpackaged Food-Separation, Packaging, and Segregation (P, C)
3-304.11: Food Contact with Equipment, Utensils, and Linens (P)

Explanation:
Pans of vegetables in cold rail #1 (cook line) observed stacked on top of each other with no lids protecting the food. Food must be protected by being covered.

Several foods in walk-in observed covered with soiled linen cloths. Linens that come in contact with food must be cleaned and sanitized.

Date to correct by: August 16, 2024

20. Proper cooling time and temperatures

Code:
3-501.14: Cooling (P)

Explanation:
Observed fried chicken cooling at 72°F in deep covered plastic bin across from cook line. Observed asparagus cooling with saran wrap covering at 102°F on cook line prep table. Observed fried egg rolls cooling in prep area at 82°F, 92°F, 90°F. PIC stated logs were not in use for cooling time and temperature. TCS food must be cooled down to 70°F within two hours, and 41°F within 4 hours, totaling six hours.

Date to correct by: August 15, 2024

33. Proper cooling methods used; adequate equipment for temperature control

Code:
3-501.15: Cooling Methods (Pf, C)

Explanation:
Fried chicken observed cooling in deep container with lid. Asparagus observed cooling in shallow pan with saran wrap covering. Food must remain uncovered or loosely uncovered while cooling.

Date to correct by: August 16, 2024

38. Insects, rodents and animals not Present

Code:
6-501.112: Removing Dead or Trapped Birds, Insects, Rodents and other Pest (C)
6-202.15: Outer Openings, Protected (C)
6-501.111: Controlling Pests (Pf, C)

Explanation:
Back door of restaurant propped open, screen door is not flush to the frame and provides a gap for pests to enter into restaurant. Must repair screen door.

Rodent droppings TMTC (too many to count) observed in several parts of the restaurant such as on equipment shelf (PIC stated is for employee equipment only), on floor under dish washer, on floor under rice prep table, in all corners of prep room behind freezers and under dry good shelves, behind storage shelving in dry goods storage, and directly next to small opening next to walk in.

Observed two dead mice in restaurant.

Discussed with PIC that all rodent droppings must be removed from establishment. Dead mice must be removed from establishment. Rear doors must be secured. Discussed pest controller requirements.

Date to correct by: August 16, 2024

16. Food-contact surfaces; cleaned & sanitized

Code:
4-601.11(A): Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (Pf)
4-602.11: Equipment Food-Contact Surfaces and Utensils-Frequency (P, C)

Explanation:
Knife rack and knives observed heavily soiled. PIC states the equipment is not actively used by staff.

Wooden knife rack observed with build-up of debris. Equipment is not for commercial use, as it is not able to be adequately cleaned. Cease use and obtain knife rack that is easily cleanable.

Ice machine observed with build-up of debris. PIC stated it is cleaned every six months. Discussed with PIC that he must clean and sanitize the ice machine as often as necessary to ensure it is clean.

Date to correct by: August 16, 2024

29. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan

Code:
8-103.12: Conformance with Approved Procedures (P, Pf)

Explanation:
Compliance with HACCP plan for sushi rice acidification not met. PIC and sushi chef unable to test rice pH properly. Employee training log not updated since 2015, with no active employees on list. Employee witnessed using handwashing sink as part of sushi rice preparation (not in operating procedure described in HACCP plan). Sushi rice pH logs are not accurate. Discussed with PIC.

Date to correct by: August 16, 2024

37. Food properly labeled; original container

Code:
3-302.12: Food Storage Containers Identified with Common Name of Food (C)

Explanation:
Flour in plastic bin by cook line stored with no label. Several spices and nuts observed across from cook line without labels. Foods removed from original packages must be identified with the common name of the food.

Date to correct by: August 22, 2024

39. Contamination prevented during food preparation, storage & display

Code:
3-305.11: Food Storage-Preventing Contamination from the Premises (C)

Explanation:
Five gallon sauce bucket observed on floor of prep room. Cooler with thawing fish observed within walk-in on floor. All food must be stored at least 6" above the floor.

Date to correct by: August 15, 2024

43. In-use utensils; properly stored

Code:
3-304.12: In-Use Utensils, Between-Use Storage (C)

Explanation:
Cold rail #2 observed chicken pan and beef pan with tongs stored in food. During a pause in prep or dispensing of food, in-use utensils must not be stored inside TCS foods.

Several containers of dry goods such as flour observed with scoops stored handle face-down in product. Handles must be stored face-up out of food product.

Date to correct by: August 16, 2024

51. Plumbing installed; proper backflow devices

Code:
5-205.15: System Maintained in Good Repair (P, C)

Explanation:
Handwashing sink at sake prep area observed leaking with a catch-container underneath. Must repair.

Date to correct by: August 22, 2024

55. Physical facilities installed, maintained, and clean

Code:
6-501.12: Cleaning, Frequency and Restrictions (C)
6-501.11: Repairing-Premises, Structures, Attachments, and Fixtures-Methods (C)

Explanation:
Kitchen walls observed with heavy debris and grease.

Ceiling tiles observed with heavy debris and grease.

Prep room observed heavy debris behind and around all refrigeration units and in corners of room.

Light switches throughout establishment observed with debris.

Floor guard separating kitchen hallway from prep room observed peeling up and in disrepair.

Must clean and repair.

Date to correct by: August 22, 2024

49. Non-food-contact surfaces clean

Code:
4-601.11(B) and (C): Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (C)

Explanation:
Cook line equipment observed with heavy grease and debris build-up on fryers, double broiler, and burners. Discussed with PIC to pull out line and properly clean all equipment including in between and behind the units, and maintain cleanliness to prevent accumulation of food residue, grease, and other debris.

Shelf across from cook line storing dry goods such as nuts observed with accumulation of debris. Must be cleaned.

Several gaskets such as reach-in coolers across from cook line and in reach in coolers in prep room observed with debris and must be cleaned. Discussed with PIC to check and clean all gaskets of refrigeration units in restaurant.

Date to correct by: August 22, 2024

54. Garbage/refuse properly disposed; facilities maintained

Code:
5-501.114: Using Drain Plugs (C)

Explanation:
Dumpsters observed with no drain plugs. Must provide.

Date to correct by: August 22, 2024

56. Adequate ventilation and lighting; designated areas used

Code:
4-301.14: Ventilation Hood Systems, Adequacy (C)
6-202.11: Light Bulbs, Protective Shielding (C)

Explanation:
Observed heavy accumulation of grease and debris on hood filters. Must be cleaned.

Fluorescent lights in kitchen must be equipped with protective coverings.

Date to correct by: August 22, 2024

Food establishment inspection report

Sakura Organic Inc.
340 Main St, Wakefield, MA 01880, USA

Inspection no: N/A
Date: April 29, 2025
Time in / out: 12:00 PM – 2:00 PM
Inspection type: Routine

Inspector: Shelby Puracchio
Client type: N/A
Risk: 3
Variance: N/A
PIC.: Mark Zhong

5
Violations
(3 Repeated)

Foodborne illness risk factors & public health interventions

IN = In compliance | OUT = Out of compliance | N/O = Not observed | N/A = Not applicable | COS = Corrected on-site during inspection | R = Repeat violation

Supervision

1. PIC present, demonstrates knowledge, and performs duties ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R
2. Certified Food Protection Manager ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R

Employee Health/Responding to Contamination Events

3. Management and food employee knowledge, and conditional employee; responsibilities and reporting ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R
4. Proper use of restriction and exclusion ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R
5. Clean-up of Vomiting and Diarrheal Events ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R

Good Hygienic Practices

6. Proper eating, tasting, drinking, or tobacco use ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R
7. No discharge from eyes, nose, and mouth ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R

Preventing Contamination by Hands

8. Hands clean and properly washed ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R
9. No bare hand contact with RTE foods or a pre-approved alternate properly followed ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R
10. Adequate handwashing sinks, properly supplied and accessible ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R

Approved Source

11. Food obtained from approved source ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R
12. Food received at proper temperature ☒ In ☐ Out ☐ N/A ☒ N/O ☐ COS ☐ R
13. Food in good condition, safe and unadulterated ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R
14. Required records available: shellstock tags, parasite destruction ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R

Good retail practices & MA-only sections

Safe Food and Water

30. Pasteurized eggs used where required ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R
31. Water and ice from approved source ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R
32. Variance obtained for specialized processing methods ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R

Food Temperature Control

33. Proper cooling methods used; adequate equipment for temperature control ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R
34. Plant food properly cooked for hot holding ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R
35. Approved thawing methods used ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R
36. Thermometers provided and accurate ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R

Food Identification

37. Food properly labeled; original container ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R

Prevention of Food Contamination

38. Insects, rodents and animals not Present ☒ In ☐ Out ☐ N/A ☐ N/O ☒ COS ☒ R
39. Contamination prevented during food preparation, storage & display ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R
40. Personal cleanliness ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R
41. Wiping cloths; properly used and stored ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R
42. Washing fruits and vegetables ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R

Proper Use of Utensils

43. In-use utensils; properly stored ☒ In ☐ Out ☐ N/A ☐ N/O ☒ COS ☒ R
44. Utensils, equipment and linens; properly stored, dried, handled ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R
45. Single-use/single-service articles; properly stored, used ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R
46. Gloves used properly ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R

Utensils, Equipment and Vending

47. Food and non-food-contact surfaces cleanable, properly designed, constructed and used ☒ In ☒ Out ☐ N/A ☐ N/O ☐ COS ☐ R
48. Warewashing facilities, installed, maintained, used, test strips ☒ In ☒ Out ☐ N/A ☐ N/O ☐ COS ☐ R
49. Non-food-contact surfaces clean ☒ In ☐ Out ☐ N/A ☐ N/O ☒ COS ☒ R

Protection from contamination

15. Food separated and protected ☒ In ☐ Out ☐ N/A ☐ N/O ☒ COS ☒ R
16. Food-contact surfaces; cleaned & sanitized ☒ In ☐ Out ☐ N/A ☐ N/O ☒ COS ☒ R
17. Proper disposition of returned, previously served, reconditioned & unsafe food ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R

Time Temperature Control for Safety Food (TCS)

18. Proper cooking time and temperatures ☒ In ☐ Out ☐ N/A ☒ N/O ☐ COS ☐ R
19. Proper reheating procedures for hot holding ☒ In ☐ Out ☐ N/A ☒ N/O ☐ COS ☐ R
20. Proper cooling time and temperatures ☒ In ☐ Out ☐ N/A ☒ N/O ☐ COS ☐ R
21. Proper hot holding temperatures ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R
22. Proper cold holding temperatures ☒ In ☒ Out ☐ N/A ☐ N/O ☐ COS ☐ R
23. Proper date marking and disposition ☒ In ☒ Out ☐ N/A ☐ N/O ☐ COS ☐ R
24. Time as a Public Health Control: procedures and records ☒ In ☐ Out ☒ N/A ☐ N/O ☐ COS ☐ R

Consumer Advisory

25. Consumer advisory provided for raw or undercooked food ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R

Highly Susceptible Population

26. Pasteurized foods used; prohibited foods not offered ☒ In ☐ Out ☒ N/A ☐ N/O ☐ COS ☐ R

Food/Color Additives and Toxic Substances

27. Food additives; approved and properly used ☒ In ☐ Out ☒ N/A ☐ N/O ☐ COS ☐ R
28. Toxic substances properly identified, stored, and used; held for retail sale, properly stored ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R

Conformance with Approved Procedures

29. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan ☒ In ☐ Out ☐ N/A ☐ N/O ☒ COS ☒ R

Physical Facilities

50. Hot and cold water available; adequate pressure ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R
51. Plumbing installed; proper backflow devices ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R
52. Sewage and waste water properly disposed ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R
53. Toilet facilities; properly constructed, supplied, clean ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R
54. Garbage/refuse properly disposed; facilities maintained ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R
55. Physical facilities installed, maintained, and clean ☒ In ☐ Out ☐ N/A ☐ N/O ☒ COS ☒ R
56. Adequate ventilation and lighting; designated areas used ☒ In ☐ Out ☐ N/A ☐ N/O ☒ COS ☒ R

Additional Requirements listed in 105 CMR 590.011

- M1. Anti-choking procedures in food service establishment ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R
- M2. Food allergy awareness ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R

Review of Retail Operations listed in 105 CMR 590.010

- M3. Caterer ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R
- M4. Mobile Food Operation ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R
- M5. Temporary Food Establishment ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R
- M6. Public Market; Farmers Market ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R
- M7. Residential Kitchen; Bed-and-Breakfast Operation ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R
- M8. Residential Kitchen; Cottage Food Operation ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R
- M9. School Kitchen; USDA Nutrition Program ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R
- M10. Leased Commercial Kitchen ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R
- M11. Innovative Operation ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R

Local Requirements

- L1. Local law or regulation ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R
- L2. Other ☒ In ☐ Out ☐ N/A ☐ N/O ☐ COS ☐ R

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


Shelby Puracchio

Mark Zhong

Follow up required: No

43. In-use utensils; properly stored

Code:

3-304.12: In-Use Utensils, Between-Use Storage (C)

Explanation:

Scoop with no handle stored in dry ingredient bucket in prep room. Scoops shall have an outward facing handle to prevent contaminating food product. Must remove plastic cup and replace with scoop with handle.

Knives used for cutting vegetables stored in container across from cook line, PIC states they are washed after lunch and after close. Knives must be cleaned and sanitized at least every four hours if stored in a clean, protected location between uses.

48. Warewashing facilities, installed, maintained, used, test strips

Code:

4-501.14: Warewashing Equipment, Cleaning Frequency (C)

Explanation:

Observed heavy build-up of debris inside of dishwasher. A warewashing machine shall be cleaned before use, at least once every 24 hours if used, or throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function. Must thoroughly clean inside of dishwasher to remove debris and clean as often as necessary to prevent more build-up.

55. Physical facilities installed, maintained, and clean

Code:

6-501.12: Cleaning, Frequency and Restrictions (C)

6-501.11: Repairing-Premises, Structures, Attachments, and Fixtures-Methods (C)

Explanation:

6-501.12
 Cleaning needed throughout establishment. Physical facilities shall be cleaned as often as necessary to keep them clean. Walls, floors, ceiling, behind equipment and throughout establishment must be deep cleaned. Discussed with PIC.

6-501.11
 Ceiling tiles above handwashing sink next to cook line with heavy build-up of grease. Physical facilities shall be maintained in good repair. Ceiling tiles above handwashing sink must be replaced.

Threshold between hall and prep room missing tiles, covered with tape and floor mats. Physical facilities shall be maintained in good repair. Must replace tiles and repair floor in prep room to be in good repair.

47. Food and non-food-contact surfaces cleanable, properly designed, constructed and used

Code:

4-101.11: Characteristics-Materials for Construction and Repair (P, C)

4-501.11: Good Repair and Proper Adjustment-Equipment (C)

Explanation:

4-101.11
 Cardboard used to line shelving in kitchen. All materials for construction shall be safe, durable, smooth, and easily cleanable. Must remove cardboard lining from shelving in kitchen.

4-501.11

Leak in prep room reach-in causing liquid to pool at bottom of unit. Equipment shall be maintained in a state of good repair. Must clean up pool of liquid and repair reach-in in prep room to stop leak and maintain unit in good repair.

49. Non-food-contact surfaces clean

Code:

4-601.11(B) and (C): Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (C)

Explanation:

Observed freezer in prep room with build-up at bottom of unit. Build-up of debris on hoses behind cookline in kitchen. Heavy build-up of grease between cook line equipment. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Must clean nonfood-contact surfaces and maintain to keep clean. Must move cook line equipment not bolted in place and deep clean between equipment.

56. Adequate ventilation and lighting; designated areas used

Code:

4-301.14: Ventilation Hood Systems, Adequacy (C)

6-501.110: Using Dressing Rooms and Lockers (C)

Explanation:

4-301.14
 Build-up of grease on hood filters and dripping on inside of hood above cook line, section of filter not secured. Ventilation hood systems and devices shall prevent grease or condensation from collecting on walls and ceilings. Must clean grease from filters to prevent grease from collecting and dripping and secure loose filter.

6-501.110

Employee's personal items stored on shelf above prep table across from cook line in kitchen. Lockers or other suitable facilities shall be used for the orderly storage of employee clothing and other possessions. Must have designated space for employees to store personal belongings.