

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <i>Debb's One Thru</i>	Date: <i>8/12/24</i>	Type of Operation(s) ☒ Food Service ☐ Temporary ☐ Retail ☐ Caterer ☐ Mobile ☐ B & B ☐ Residential Kitchen		Type of Inspection ☐ Routine ☐ Suspect Illness ☐ Re-inspection ☐ Complaint ☐ Pre-operation ☐ HACCP ☐ Other _____	
Address: <i>425 Austin Rd Road</i>	Risk level:				
Telephone:	HACCP Y / N				
Owner: <i>Debb</i>	Time in: <i>12:30</i> Out:	Number of Foodborne Illness - Related Violations (1-29)	<i>0</i>	Number of Repeat Foodborne Illness - Related Violations (1-29)	<i>0</i>
PIC: " "	Inspector: <i>R. Laro</i>	Re-Inspection Date:			

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

Compliance Status	IN	OUT	N/A	N/O	COS	R
1 Person-in-charge present, demonstrates knowledge, and performs duties						
2 Certified Food Protection Manager						
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						
6 Proper eating, tasting, drinking, & tobacco use						
7 No eye, nose, and mouth discharge						
8 Hands clean and properly washed						
9 No bare hand contact with RTE food						
10 Adequate/supplied handwashing sinks						
11 Food obtained from approved source						
12 Food received at proper temperature						
13 Food received in good condition, safe, and unadulterated						
14 Required records available: shellstock tags, parasite destruction						
15 Food separated and protected						
16 Food-contact surfaces; cleaned & sanitized						
17 Proper disposition of returned, previously served, reconditioned and unsafe food						
18 Proper cooking time and temperatures						
19 Proper reheating procedures						
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						
25 Consumer advisory provided						
26 Pasteurized foods used; prohibited foods not offered						
27 Food additives						
28 Toxic substances						
29 Compliance with variance / specialized process / HACCP plan						
30 Pasteurized eggs used where required						
31 Water & ice from approved source						
32 Variance obtained						
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 and accurate						
37 Food properly labeled; original container						
38 Insects, rodents, & animals not present						
39 Contamination prevented during food preparation, storage and display						
40 Personal cleanliness						
41 Wiping cloths: properly used and stored						
42 Washing fruits and vegetables						
43 In-use utensils properly stored						
44 Utensils, equipment and linens: properly stored, dried, and handled						
45 Single-use / single-service articles: properly stored and used						
46 Gloves used properly						
47 Food and non-food contact surfaces cleanable, properly designed, constructed and used						
48 Warewashing facilities: installed, maintained, and used; test strips						
49 Non-food contact surfaces clean						
50 Hot and cold water; adequate pressure						
51 Plumbing installed; proper backflow						
52 Sewage & waste water properly disposed						
53 Toilet features						
54 Garbage and refuse properly disposed; facilities maintained						
55 Physical facilities installed, maintained, and clean						
56 Adequate ventilation and lighting; designated areas used						
M1 Anti-choking procedures						
M2 Food allergy awareness						

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations to 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 aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within ten (10) calendar days of receipt of this order.

PIC's signature: <i>[Signature]</i>	Date: <i>8/12/24</i>	Page 1 of <u>2</u>
Inspector's signature: <i>[Signature]</i>	Date: <i>8/12/24</i>	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS (Items 1-28)

SUPERVISION		
1	2-101.11	Assignment ^(P)
	590.003 (A)(1)	Assignment ^(P)
	2-102.11 (A),(B), and (C)(1),(4-16)	Demonstration ^(P)
	590.003(B)	Demonstration ^(P)
	2-103.111(A-O)	Person-in-Charge Duties ^(P)
2	2-102.12(A)	Certified Food Protection Manager
	590.003(A)(2-4)	Assignment ^(P)
EMPLOYEE HEALTH		
3	2-102.11(C)(2),(3), and (17)	Demonstration ^(P)
	2-103.11(M)	Person-in-Charge Duties ^(P)
	2-201.11(A)(1), (B)(C)	Responsibility of Permit Holder, PIC, and Conditional Employees ^(P,P)
	590.003(3)	FC2-201.11(A) Health Status - Employee is ill ^(P)
	590.003(F)	Responsibility of a Food Employee or Applicant to Report to the PIC ^(P)
	590.003(G)	Reporting by the PIC ^(P)
4	2-201.11(D) and (F)	Responsibility of Permit Holder, PIC, and Conditional Employees - Responsibility of PIC to Exclude or Restrict ^(P)
	2-101.12	Exclusions and Restrictions ^(P)
	590.003(D)	Exclusions and Restrictions ^(P)
	2-201.13	Removal, Adjustment or Retention of Exclusions and Restrictions ^(P)
	590.003(E)	Removal of Exclusions and Restrictions ^(P)
5	2-501.11	Clean-up vomiting and Diarrheal Events ^(P)
GOOD HYGIENIC PRACTICES		
6	2-401.11	Eating, Drinking, and Using Tobacco
	3-301.12	Preventing Contamination When Testing ^(P)
7	2-401.12	Discharges from the Eyes, Nose and Mouth
PREVENTING CONTAMINATION BY HANDS		
8	2-301.11(A,D-E)	Clean condition – Hands and Arms ^(P,Pf,C)
	2-301.12	Cleaning Procedures ^(P)
	2-301.14	When to Wash ^(P)
	2-301.15	Where to Wash ^(P)
	2-301.16	Hand Antiseptics ^(P)
9	3-301.11 (B-C)	Preventing Contamination from Hands ^(P,Pf)
10	5-202.12	Hand Washing Sinks Installation ^(P)
	5-203.11	Hand Washing Sinks-Numbers & Capacities ^(P)
	5-204.11	Hand Washing Sinks-Location & Placement ^(P)
	5-205.11	Using a Hand Washing Sink - Operation and Maintenance ^(P)
	6-301.11	Hand Washing Cleanser Availability ^(P)
	6-301.12	Hand Drying Provision ^(P)
	6-301.14	Handwashing Signage
APPROVED SOURCE		
11 Food obtained from an approved source		
	3-201.11(A) and (D-G)	Compliance with Food Code ^(P,Pf)
	590.004(A)	Food Preparation in a Private Home ^(P)
	590.004(B)	Packaged Food, Labeling ^(P)
	3-201.14	Fish ^(P)
	3-201.15	Molluscan Shellfish ^(P)
	3-201.16(B)	Wild Mushrooms ^(P)
	590.004(C)	Wild Mushrooms - Identification Required ^(P)
	3-201.17	Game Animals ^(P,C)
	3-202.13	Eggs ^(P)
	3-202.14	Eggs and Milk Products, Pasteurized ^(P)
	590.004(D)	Frozen Milk Products ^(P)
	3-202.110	Juice Treated-Commercially Processed ^(P,Pf)
	590.006(A)	Bottled Drinking Water ^(P)
12 Food Received at proper temperature		
	3-202.11	Temperature ^(P,Pf)
13 Food received in good condition, safe, and unadulterated		
	3-101.11	Safe, Unadulterated ^(P)
	3-202.15	Package Integrity ^(P)
14 Regd. records available: Shellstock tags, parasite destruction		
	3-202.18	Shellstock Identification ^(P,C)
	3-203.12	Shellstock, Maintaining Identification ^(P)
	3-402.11	Parasite Destruction ^(P,C)
	3-402.12	Records, Creation & Retention

PROTECTION FROM CONTAMINATION		
15 Food separated and protected		
	3-302.111	Packaged and Unpackaged Food – Separation, Packaging and Segregation ^(P,C)
	3-304.11	Food Contact with Equipment, Utensils, and Linens ^(P)
	3-304.15 (A)	Gloves, Use Limitation ^(P)
16 Food-contact surfaces; cleaned and sanitized		
	4-501.111	Manual Warewashing Equipment, Hot Water Sanitization Temperatures ^(P)
	4-501.112	Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures ^(P)
	4-501.114	Manual and Mechanical Warewashing Equipment, Chemical Solution – Temperature, pH, Concentration and Hardness ^(P,Pf)
	4-601.11(A)	Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces and Utensils ^(P)
	4-702.11	Before Use After Cleaning – Frequency ^(P)
	4-703.11	Hot Water and Chemical – Methods ^(P)
17 Proper disposition of returned, previously served, reconditioned and unsafe food		
	3-306.14	Returned Food and Re-Service of Food ^(P)
	3-701.11	Discarding or Reconditioning Unsafe Adulterated or Contaminated Food ^(P)
TIME-TEMPERATURE CONTROL FOR SAFETY (TCS) FOOD		
18 Proper cooking time and temperature		
	3-401.11	Raw Animal Foods – Cooking ^(P,Pf)
	3-401.12	Microwave Cooking
	3-401.14	Non-Continuous Cooking of Raw Animal Foods ^(P,Pf)
19 Proper reheating procedures for hot holding		
	3-403.11	Reheating of Hot Holding ^(P)
20 Proper cooling time and temperature		
	3-501.14	Cooling ^(P)
21 Proper hot holding temperature		
	3-501.16(A)(1)	TCS Food – Hot Holding ^(P)
22 Proper cold holding temperature		
	3-501.16(A)(2)	TCS Food – Cold Holding ^(P)
	3-501.16(B)	Eggs – Cold Holding ^(P)
23 Proper date marking and disposition		
	3-501.17	RTE TCS Food, Date Marking ^(P)
	3-501.18	RTE TCS Food, Disposition ^(P)
24 Time as a Public Health Control (TPHC)		
	3-501.19	Time as a Public Health Control ^(P,Pf,C)
	590.004 (H)	TPHC – BOH Approval Required
CONSUMER ADVISORY		
25 Consumer advisory provided for raw/undercooked food		
	3-603.11	Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens ^(P)
HIGHLY SUSCEPTIBLE POPULATION		
26 Pasteurized foods used; prohibited foods not offered		
	3-801.11 (A),(B),(C),(E) and (G)	Pasteurized Foods, Prohibited Re-Service, and Prohibited Food ^(P,C)
FOOD/COLOR ADDITIVES AND TOXIC SUBSTANCES		
27 Food additives: approved and properly used		
	3-202.12	Additives ^(P)
	3-302.14	Protection from Unapproved Additives ^(P)
28 Toxic substances: properly identified, stored and used		
	7-101.11	Identifying Information - Original Containers ^(P)
	7-102.11	Common Name - Working Containers ^(P)
	7-201.11	Separation - Storage ^(P)
	7-202.11	Restriction - Presence and Use ^(P)
	7-202.12	Condition of Use ^(P,Pf,C)
	7-203.11	Poisonous/Toxic Container, Prohibitions ^(P)
	7-204.11	Sanitizers, Criteria - Chemicals ^(P)
	7-204.12	Chemicals for Washing Produce, Criteria ^(P)
	7-204.14	Drying Agents, Criteria ^(P)
	7-205.11	Incidental Food Contact – Lubricants ^(P)
	7-206.11	Restricted Use Pesticides, Criteria ^(P)
	7-206.12	Rodent Bait Stations ^(P)
	7-206.13	Tracking Powders, Pest Control and Monitoring ^(P,C)

Food Establishment Inspection Report – Town of Sudbury

Establishment: Debb's One Through

Date: 8/12/24

Page 2 of 2

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
		Food Items (egg sandwiches) are ^{made on-site?} pre-cooked & reheated via microwave 5 min 30 seconds Baked goods cooked off-site & brought to drive thru Cold fluid present for creams & milk - 38° set at Food not used is discarded upon closing of drive thru No signs of rod (potholes or tracking at back), signs are present & utilized,	
		Received Complaint 8/8/2024 from Anonymous source approx 10:00 am. Reported feeling Nauseous after 10 minutes Vomiting. Consumed Egg Sandwiches w/ cheese & Bacon, & Coffee w/ oat milk	

Signature of Person-in-Charge:

Signature of Inspector:

Date: 8/12/27

Date: 8/12/227