

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment: <i>Debbys Drive-Thru Coffee</i>	Date: <i>8-12-25</i>	Type of Operation(s) ☒ Food Service ☐ Retail ☐ Mobile ☐ Residential Kitchen	Type of Inspection ☒ Routine ☐ Re-inspection ☐ Pre-operation ☐ Other
Address: <i>425 Boston Post Rd</i>	Risk level:	☐ Temporary ☐ Caterer ☐ B & B	☐ Suspect Illness ☐ Complaint ☐ HACCP
Telephone: <i>978 333 6464</i>	HACCP <i>Y</i>	Number of Foodborne Illness - Related Violations (1-29)	Number of Repeat Foodborne Illness - Related Violations (1-29)
Owner: <i>Debbys Johnson</i>	Time in: <i>9:46 AM</i> Out: <i>11:20 AM</i>	Re-Inspection Date:	
PIC:	Inspector: <i>Shawn J</i>		

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
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, & tobacco use	☒					
7 No eye, nose, and mouth discharge	☒					
Preventing Contamination by Hands						
8 Hands clean and properly washed		☒				
9 No bare hand contact with RTE food						
10 Adequate/supplied handwashing sinks		☒				
Approved Source						
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						
Protection from Contamination						
15 Food separated and protected		☒				
16 Food-contact surfaces; cleaned & sanitized						
17 Proper disposition of returned, previously served, reconditioned and unsafe food		☒				
Time/Temperature Control for Safety						
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	☒					
Consumer Advisory						
25 Consumer advisory provided						
Highly Susceptible Populations						
26 Pasteurized foods used; prohibited foods not offered						
Food/Color Additives and Toxic Substances						
27 Food additives						
28 Toxic substances						
Conformance with Approved Procedures						
29 Compliance with variance / specialized process / HACCP plan						
Safe Food and Water						
30 Pasteurized eggs used where required						
31 Water & ice from approved source						
32 Variance obtained						
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 and 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 and stored		☒				
42 Washing fruits and vegetables						
Proper Use of Utensils						
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						
Utensils, Equipment and Vending						
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						
Physical Facilities						
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						
Massachusetts Requirements						
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:	Date:	Page 1 of <i>2</i>
Inspector's signature: <i>Shawn J</i>	Date: <i>8-12-25</i>	

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Establishment: Debby's Drive-Thru Coffee Date: 8-12-25 Page 2 of 3

Temperature Observations					
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
Hand Sink	120				
Milk	46				
EGGS	46				
Hot dogs	39				
Cheese	44				

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
		During routine food inspection the following observations were made:	
1	2-102.11 PF	Observed Pic did not demonstrate managerial knowledge of many food code	8-18-25
17	3-701.11 P	Observed four eggs that were on the counter for over an hour Pic voluntarily discarded them	COS
15	3-302.11(A) (3-3) C	Observed Pic had her dog resting in food establishment did bring the dog to open her vehicle.	COS
17	3-701.11 P	Observed coffee and pastries on the ground outside the food establishment could allow bugs or rodents into here. Pic did voluntarily to discard them both (pastries were on a chair stool in a Anchor hocking cake bowl)	COS
38	3-303.12 C	Observed ice machine through out the inside was cake with a black mold very slimy. Pic voluntarily to discarded ice.	COS
		S. Jeffery completed routine food inspection during this time Pic was written up for many out of compliance. Pic lack managerial knowledge about the food code and under able to help keep the general public safe, with even allowing her dog to rest near food. At this time Pic volunteer volunteer to close to make all necessary corrections.	

Signature of Person-in-Charge: [Signature] Date: 8/12/25
 Signature of Inspector: [Signature] Date: 8-12-25

Food Establishment Inspection Report – Town of Sudbury

Establishment: *Debbys Drive thru Coffee*

Date: *8-12-25*

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Temperature Observations					
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Observations and/or Corrective Actions

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Item Number	Section of Code	Description of Violation	Date to Correct By
<i>10</i>	<i>6-301.11 PF</i>	<i>Observed Food Establishment did not have antibacterial Soap to properly sanitize hands</i>	<i>8-18-25</i>
<i>8</i>	<i>2-301.14 P</i>	<i>Observed Pic and staff would not wash hands after touching money.</i>	<i>8-18-25</i>
<i>55</i>	<i>6-501.12 C</i>	<i>Observed Pic used one knife to cut everything and not wash or sanitize in between to prevent cross contamination.</i>	<i>8-18-25</i>
<i>41</i>	<i>4-101.16 C</i>	<i>Observed Pic and staff using dirty, filthy sponge to wipe counter, plates</i>	<i>8-18-25</i>
<i>MA</i>	<i>590.011.(C)</i>	<i>Observed Pic did not have Allergen awareness Coat hanging up or at Food Establishment.</i>	<i>8-18-25</i>
<i>55</i>	<i>6-201.11 C</i>	<i>Observed throughout Food Establishment it is dirty with old food, coffee syrup and will need to be clean to prevent bugs or rodents</i>	<i>8-18-25</i>
<i>38</i>	<i>5-501.111 PF</i>	<i>Observed door should be closed not open to prevent bugs or rodents from entering.</i>	<i>8-18-25</i>
<i>55</i>	<i>6-501.11 C</i>	<i>Observed door will need draft stopper to prevent bugs or rodents</i>	<i>8-18-25</i>
<i>40</i>	<i>2-402.11 C</i>	<i>Observed Pic and staff without hair restraints</i>	<i>8-18-25</i>

Signature of Person-in-Charge:

[Signature]

Date:

8/12/25

Signature of Inspector:

[Signature]

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8-12-25

FOOD ESTABLISHMENT INSPECTION REPORT

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Telephone: <i>978-333-6464</i>	HACCP <i>Y/N</i>	☐ Retail	☐ Caterer	☒ Re-inspection	☐ Complaint
Owner: <i>Debby Johnston</i>	Time in: <i>3:15 PM</i> Out: <i>4:48 PM</i>	☐ Mobile	☐ B & B	☐ Pre-operation	☐ HACCP
PIC: <i>" "</i>	Inspector: <i>V. Zeng</i>	☐ Residential Kitchen		☐ Other	
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Establishment: Debby's Drive Thru

Date: 8/18/25

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		<u>V. Zeng & S. Jeffery on-site conducting a re-opening of the establishment.</u>	
		<u>Observed deep cleaning to have taken place; ice machine sanitized.</u>	
		<u>Observed how PIC makes an egg + cheese sandwich using raw eggs. PIC cannot properly clean & sanitize microwave egg cooker between uses and is using the handwash sink to clean/rinse. Handwash sink is for handwashing only. PIC is using 3 buckets as a 3-bay sink, but disposing of liquid waste in handwash sink. The establishment is too small & tight to properly prepare shell-on raw eggs. The facility does not have adequate plumbing sinks: 3-bay sink, prep sink to prepare foods.</u>	
		<u>Menu is limited to baked goods and coffee only. Plan and menu review meeting is scheduled on 8/27/25 at 3:00pm.</u>	
		<u>Establishment is permitted to be opened under a limited menu, restricted to baked goods and coffee only. Dogs are not permitted in kitchen prep space. PIC voluntarily discarded all raw shell-on eggs.</u>	
		<u>Debby Gillette @gmail.com</u>	

Signature of Person-in-Charge:

Date:

Signature of Inspector:

Date: