



THE COMMONWEALTH OF MASSACHUSETTS
Town of Randolph



Board of Health
(781) 961 0927

FOOD ESTABLISHMENT INSPECTION REPORT

Name: C and J Cuisine	Date: 9/25/2008	<u>Type of Operation(s)</u> <input checked="" type="checkbox"/> Food Service	<u>Type of Inspection</u> <input checked="" type="checkbox"/> Routine
Address: 183 South Main Street	Risk Level: 1	<input type="checkbox"/> Retail	<input type="checkbox"/> Re-inspection
Telephone: (781) 963-0661	HACCP: N	<input type="checkbox"/> Residential Kitchen	Previous Inspection Date:
Owner:	Time In: 12:02:03	<input type="checkbox"/> Mobile	<input type="checkbox"/> Pre-operation
Person In Charge (PIC): Guo Jiang Owner Mgr.	Out:	<input type="checkbox"/> Temporary	<input type="checkbox"/> Suspect Illness
Inspector: John McVeigh		<input type="checkbox"/> Caterer	<input type="checkbox"/> General Complaint
		<input type="checkbox"/> Bed & Breakfast	<input type="checkbox"/> HACCP
		Permit No.: 93--08	<input type="checkbox"/> Other

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

Violations marked may pose an imminent health hazard and required immediate corrective action as determined by the Board of Health.

Anti-Choking
590.009(E)

Non-compliance with:
Tobacco
590.009(F)
Local Law

FOOD PROTECTION MANAGEMENT

1. PIC Assigned / Knowledgeable / Duties

EMPLOYEE HEALTH

2. Reporting of Diseases by Food Employee and PIC

3. Personnel with Infections Restricted / Excluded

FOOD FROM APPROVED SOURCE

4. Food and Water from Approved Source

5. Receiving / Condition

6. Tags / Records / Accuracy of Ingredient Statements

7. Conformance with Approved Procedures / HACCP Plans

PROTECTION FROM CONTAMINATION

8. Separation / Segregation / Protection

9. Food Contact Surfaces Cleaning and Sanitizing

10. Proper Adequate Handwashing

11. Good Hygienic Practices

Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non -critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C **N**

23. Management and Personnel (FC-2)(590.003)

24. Food and Food Protection (FC-3)(590.004)

25. Equipment and Utensils (FC-4)(590.005)

26. Water, Plumbing and Waste (FC-5)(590.006)

27. Physical Facility (FC-6)(590.007)

28. Poisonous or Toxic Materials (FC-7)(590.008)

29. Special Requirements (590.009)

30. Other

12. Prevention of Contamination from Hands

13. Handwash Facilities

PROTECTION FROM CHEMICALS

14. Approved Food or Color Additives

15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS (Potentially hazardous Foods)

16. Cooking Temperatures

17. Reheating

18. Cooling

19. Hot and Cold Handling

20. Time as Public Health Control

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

21. Food and Food Preparation for HSP

CONSUMER ADVISORY

22. Posting of Consumer Advisories

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22)

3

Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/Federal 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 revocations 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 10 days of receipt of this order.

DATE OF RE -INSPECTION:

Inspector's Signature: Test

Print: John McVeigh

PIC's Signature: [Signature]

Print: