

# Quabbin Health District Mobile Food Truck Inspection Report

Event: Ware Carnival Establishment Name: KOC

Date: 3/20/24 Inspector: John Pusosil PIC: Paul Harper

IN √	OUT X	N/A √	
✓			Handwash sinks provided & conveniently located.
✓			Soap, paper towels, and a trash barrel provided at all handwash sinks.
		✓	3-bay sink provided with bays large enough to submerge the largest equipment and utensils
✓			"Employees must wash hands" sign provided at all handwash sinks.
✓			Water temperature at handwash sink at least 100° F
✓			Drainboards, utensil racks, or tables large enough to accommodate all soiled and cleaned items that may accumulate during hours of operation.
✓			Sanitizer provided (chlorine-bleach, quaternary ammonium compounds, or iodine)
		✓	Sanitizer testing strips available
✓			Food employees may not wear jewelry, besides a plain ring (i.e. wedding band), and shall wear clean clothing while preparing food
✓			Food employees wearing hair restraints such as hats/hair nets and/or beard restraints.
✓			Food employees eat, drink, and/or use tobacco in designated areas, away from food preparation.
		✓	Fish shall be commercially and legally caught/harvested; wild mushrooms may not be offered for sale; game animals shall be commercially raised for food; eggs, milk, ice cream, and cheese shall be obtained pasteurized.
		✓	Shellstock & shucked shellfish shall be obtained in containers bearing legible identification tags or labels which shall remain attached to the container.
✓			Utensils shall be stored in food with the handle above the top of the food/container, in running water of sufficient velocity, on a clean portion of a prep. table, or in a container of water maintained at or above 135°
✓			Gloves available; gloves are discarded when soiled, changing tasks, or when interruptions occur in the operation.
		✓	Food on display is packaged or otherwise protected by display cases or 'sneeze guards'
✓			Refrigeration capable of storing foods at 41° F or below; freezers capable of maintaining frozen foods frozen.
		✓	RTE raw/partially cooked fish must undergo parasite destruction; records maintained 90 days.
✓			Packaged food is properly labeled.
✓			Food thermometer available; PIC is able to calibrate.
✓			Thermometers in all refrigerators and freezers
✓			Food is stored at least 6" above the floor.
		✓	Ingredients removed from original container are labeled with common name.

		<input checked="" type="checkbox"/> Indoor floor, wall, and ceiling surfaces are: Smooth, durable, and easily cleanable; Non-absorbent for areas subject to moisture (food prep areas, warewashing areas, and areas subject to flushing or spray-cleaning methods; In good repair (i.e. no cracks, peeling up floor tiles, stained ceiling tiles, missing floor tiles, etc.)
<input checked="" type="checkbox"/>		Food contact surfaces are: Smooth, free of breaks, open seams, cracks, chips, etc.
	<input checked="" type="checkbox"/>	Light bulbs shielded, coated, or otherwise shatter resistant.
<input checked="" type="checkbox"/>		Dry storage areas are clean, dry, protected from splash, dust, or other contamination.
<input checked="" type="checkbox"/>		Poisonous/toxic materials are labeled and stored so they cannot contaminate food, equipment, utensils, and linens. Chemicals stored in original containers
	<input checked="" type="checkbox"/>	Equipment is maintained in good repair; exterior doors, windows, & screens are fully sealed
<input checked="" type="checkbox"/>		Unit is clean to sight and touch and free of grease, dust, and/or dirt build up
	<input checked="" type="checkbox"/>	Equipment available for hot holding, if applicable
<input checked="" type="checkbox"/>		Unit is identified with business name on exterior sides.
<input checked="" type="checkbox"/>		Unit is constructed and arranged so food, beverage, and utensils are not exposed to insects, dust, or other contaminants.
<input checked="" type="checkbox"/>		Food Protection Manager and Allergen Awareness certificates <b>posted</b> in a conspicuous place for the public
<input checked="" type="checkbox"/>		A sign stating "a copy of the most recent inspection form is available upon request" hung in a conspicuous location for the public.
<input checked="" type="checkbox"/>		A clear and conspicuous notice on the printed menu or menu board stating: "Before placing your order, please inform your server if a person in your party has a food allergy"
<input checked="" type="checkbox"/>		If applicable, a clear and conspicuous notice on the printed menu and/or menu board stating: "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness." *All animal-derived foods shall be identified by asterisking them to the above-noted footnote that states that the items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients.
<input checked="" type="checkbox"/>		Allergy poster posted in the food preparation area.
	<input checked="" type="checkbox"/>	A copy of the vomiting/diarrheal event plan is available for employees on site.
	<input checked="" type="checkbox"/>	Signed copies of Employee Health Care Policy for every active food employee.

Inspection conducted by: \_\_\_\_\_

Person In Charge: \_\_\_\_\_

Notes: \_\_\_\_\_

Freezer - 16F

Refrigerator - hot dogs 51F\*

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