

Quabbin Health District Mobile Food Truck Inspection Report

Event: Shettucks Sugarfest Establishment Name: North End Butcher Block
 Date: 3/15/25 Inspector: John M. Arenas PIC: Don Puz

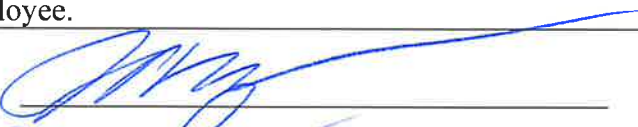
IN ✓	OUT X	N/A ✓	
✓			Handwash sinks provided & conveniently located.
✓			Soap, paper towels, and a trash barrel provided at all handwash sinks.
✓			3-bay sink provided with bays large enough to submerge the largest equipment and utensils
✓			"Employees must wash hands" sign provided at all handwash 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.

40.1
P.1

1395

✓		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.)
✓		Food contact surfaces are: Smooth, free of breaks, open seams, cracks, chips, etc.
✓		Light bulbs shielded, coated, or otherwise shatter resistant.
✓		Dry storage areas are clean, dry, protected from splash, dust, or other contamination.
✓		Poisonous/toxic materials are labeled and stored so they cannot contaminate food, equipment, utensils, and linens. Chemicals stored in original containers
✓		Equipment is maintained in good repair; exterior doors, windows, & screens are fully sealed
✓		Unit is clean to sight and touch and free of grease, dust, and/or dirt build up
✓		Equipment available for hot holding, if applicable
✓		Unit is identified with business name on exterior sides.
✓		Unit is constructed and arranged so food, beverage, and utensils are not exposed to insects, dust, or other contaminants.
✓		Food Protection Manager and Allergen Awareness certificates posted in a conspicuous place for the public
✓		A sign stating "a copy of the most recent inspection form is available upon request" hung in a conspicuous location for the public.
✓		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"
✓		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.
✓		Allergy poster posted in the food preparation area.
✓		A copy of the vomiting/diarrheal event plan is available for employees on site.
	✗	Signed copies of Employee Health Care Policy for every active food employee.

Inspection conducted by:



Person In Charge:



Notes:
