



FOOD ESTABLISHMENT INSPECTION REPORT

Ideal Pizza
3 Main ST.
Blackstone, Massachusetts 01504
Permit Holder: Same

<u>Inspection Number</u>	<u>Date</u>	<u>Time In/Out</u>	<u>Inspection Type</u>	<u>Client Type</u>	<u>Inspector</u>
99D2D	11/13/25	3:00 PM 3:50 PM	Routine	Restaurant	D.James
<u>Permit Number</u>	<u>Risk</u>	<u>Variance</u>	<u>Estab.Type</u>	<u>Rating</u>	<u>Score</u>
	2		Restaurant	Good	87

Foodborne Illness Risk Factors and Public Health Interventions

IN = in compliance OUT= out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection **Repeat Violations Highlighted in Yellow**

Supervision					Protection from Contamination (Cont'd)				
IN	OUT	NA	NO	COS	IN	OUT	NA	NO	COS
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Employee Health					Time/Temperature Control for Safety				
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Good Hygienic Practices					Consumer Advisory				
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Approved Source					Highly Susceptible Populations				
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Preventing Contamination by Hands					Food/Color Additives and Toxic Substances				
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Conformance with Approved Procedures					Conformance with Approved Procedures				
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Repeat Violations Highlighted in Yellow

Good Retail Practices

Safe Food and Water					Proper Use of Utensils				
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Food Temperature Control					Utensils, Equipment and Vending				
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Food Identification					Physical Facilities				
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 3:50 PM

Inspector
 D.James

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Employee Health

Procedures for Responding to vomiting and diarrheal events

5 2-501.11 Clean-up Vomiting & Diarrheal Events - Establishment -

Pf No bodily fluid clean-up kit observed on-site.

Bodily fluid clean up kits must be on-site at all times.. *Code: A food establishment shall have procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter.*

In accordance with Section 8-405.11 this violation must be corrected within 10 days

Good Hygienic Practices

Proper eating, tasting, drinking or tobacco use

6 2-401.11 Eating Drinking or Using Tobacco - Establishment -

C Employee drinks observed stored on prep surfaces.

Employee drinks must be stored in a designated storage area. *Code: Except as specified in Paragraph (B) of this section, an employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection can not result. (B) A food employee may drink from a closed beverage container if the container is handled to prevent contamination of: (1) The employee's hands; (2) The container; and (3) Exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles.*



In accordance with Section 8-405.11 this violation must be corrected within 90 days

Preventing Contamination by Hands

FOOD SAFETY INSPECTION REPORT

Page Number

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Inspection Report (Continued)

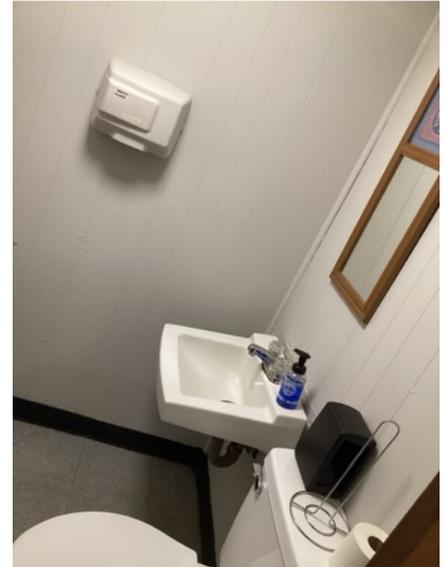
Repeat Violations Highlighted in Yellow

Adequate handwashing sinks properly supplied and accessible

10 6-301.12 Hand Drying Provision - Establishment -

COS Pf No hand drying provisions observed in the men's restroom.

Hand drying provisions must always be available. Code: *Each handwashing lavatory or groups of adjacent lavatories shall be provided with: individual, disposable towels; a continuous towel system that supplies the user with a clean towel or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.*



In accordance with Section 8-405.11 this violation must be corrected within 10 days

Protection From Contamination

FOOD SAFETY INSPECTION REPORT

Page Number

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Food-contact surfaces, cleaned & sanitized

- 16** **4-601.11 (A) Equip, Food-Contact Surfaces - Establishment -**
COS Pf Can opener blade observed soiled.

Food contact surfaces must be clean to the touch and sight. *Code: Equipment food-contact surfaces and utensils shall be clean to sight and touch.*



In accordance with Section 8-405.11 this violation must be corrected within 10 days

Time / Temperature Control for Safety

FOOD SAFETY INSPECTION REPORT

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Date marking and disposition

23 3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep - Establishment -

COS Pf Pasta made yesterday observed not date marked.

Food made on the premises must be date marked for no more than 7 days. *Code: Refrigerated, RTE/TCS food prepared and held refrigerated for more than 24 hours in a food establishment shall be clearly marked at the time of preparation to indicate the date by which the food shall be consumed, sold or discarded when held at a temperature of 41°F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. A refrigerated, RTE/TCS food ingredient or a portion of a refrigerated, RTE/TCS food that is subsequently combined with additional ingredients or portions of food shall retain the date marking of the earliest-prepared or first-prepared ingredient.*



In accordance with Section 8-405.11 this violation must be corrected within 10 days

Prevention of Food Contamination

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Insect, rodents & animals not present

38 6-202.15 (A) Outer Openings, Protected - Establishment -

- C** Gap greater than 1/8 inch observed in the back door.

Physical facilities must be maintained as needed. *Code: Outer openings of a food establishment shall be protected against the entry of insects and rodents by: filling or closing holes and other gaps along floors, walls, and ceilings; closed, tight-fitting windows; and solid, self-closing, tight fitting doors.*



In accordance with Section 8-405.11 this violation must be corrected within 90 days

39 3-305.11 Food Storage - Establishment -

- C** Oil observed stored directly on the floor.

Food must be stored at least 6 inches off of the floor. *Code: Food shall be protected from contamination by storing food: in a clean dry location; where it is not exposed to splash, dust, or other contamination; and at least 6 inches off the floor.*



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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Physical Facilities

Garbage & refuse disposed; facilities maintained

54 **5-501.114 Using Drain Plugs - Establishment -**

C Dumpster drain plug observed missing.

Dumpster drain plugs must be in place at place. *Code: Drain in receptacles and waste handling units for refuse, recyclables, and returnables shall have drain plugs in place.*



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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

- 55** **6-501.11 Repairing - Establishment -**
C Hot water knob observed broken missing from the sink.

Physical facilities must kept in good repair. *Code: The physical facilities shall be maintained in good repair.*



In accordance with Section 8-405.11 this violation must be corrected within 90 days

List 1

IN= In Compliance **OUT** = Out of Compliance NA = Not Applicable NO= Not Observed

Managers Certification is up to date?	IN
Monthly service records available?	IN
Are employees wearing masks properly?	NA
Hand Sinks full stocked?	OUT
Is there an Emp. Health Policy?	IN
Are SOP's in place for cleaning up vomit/diarrheal incidents?	OUT
If applicable, are shellstock tags available?	NA
If applicable, is operation in compliance with HACCP plan?	NA
Irreversible Test strips/device available?	IN
Thermometer available for 3-bay sink?	IN
Notification posted for most recent inspection report?	OUT
Most recent Inspection report available?	OUT
	IN

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- Are pest control reports available and up to date?
IN
- Add more or change these questions in Setup/ checklists!
NA

Temperatures

Area	Equipment	Product	Notes	Temps
Establishment	Steam Table	Meatballs	Holding	143 °F
Establishment	Flip Top	Sliced tomatoes	Holding	41 °F
Establishment	Flip Top	Sliced cheese	Holding	40 °F
Establishment	Flip Top	Sausage	Holding	27 °F
Establishment	Flip Top	Pepperoni	Holding	32 °F
Establishment	Front Line Cooler 2	Cooked pasta	Holding	40 °F
Establishment	Freezer (Short)	Chicken	Holding	1 °F
Establishment	2 Door Freezer	mozzarella sticks	Holding	-9 °F
Establishment	Rear Cola Cooler	Beef	Holding	33 °F
Establishment	Stove	Chicken	Cooking	180 °F
Establishment	Walk-in Cooler	Cheese	Holding	40 °F
Establishment	Walk-in Cooler	Meatballs	Holding	41 °F

Temperatures in **RED** identify items in the temperature danger zone. See the report notes for specific details.