



THE COMMONWEALTH OF MASSACHUSETTS

Town of Randolph



Board of Health
(781) 961 0927

FOOD ESTABLISHMENT INSPECTION REPORT

Form containing inspection details: Name: Sunoco Gas Station, Address: 105 Mazzeo Dr, Telephone, Owner: Sunoco Corp, Person In Charge (PIC), Inspector: John McVeigh, Date: 2/7/2008, Risk Level: 1, HACCP: N, Time In: 12:15:33, Out, Type of Operation(s) (Retail checked), Type of Inspection (Routine checked), Permit No.: 13-08

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 of 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.

- Checkboxes for violations 23-30: Management and Personnel, Food and Food Protection, Equipment and Utensils, Water, Plumbing and Waste, Physical Facility, Poisonous or Toxic Materials, Special Requirements, 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)

0

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: [Handwritten Signature]

Print: John McVeigh

PIC's Signature: _____

Print: _____