FOOD ESTABLISHMENT INSPECTION REPORT

R-10

7 South Bottle & Kitchen 7 South Avenue

J.Cliff

Inspection Number Date Time In/Out E8D44 12/15/22 4:31 PM 5:25 PM

Inspection Type Routine

Client Type Restaurant Inspector J.Cliff

Permit Number Risk Variance **Priority** Core Repeat

Natick, MA 01760		Violation Summary: 0 3	0
Foodborne Ur	ness Risk Factors a	ind Public Health Interventions	
IN = in compliance OUT= out of compliance N/O = not ob			
Supervision	IN OUT NA NO COS	Protection from Contamination (Cont'd)	IN OUT NA NO COS
1. PIC present, demonstrates knowledge, and performs duties	✓	15. Food separated and protected	✓
2. Certified Food Protection Manager		16. Food-contact surfaces; cleaned & sanitized	✓
Employee Health	IN OUT NA NO COS	17. Proper disposition of returned, previously served, reconditioned & unsafe foods	
 Management, food employee and conditional employee knowledge, responsibilities and reporting 	✓	Time/Temperature Control for Safety	IN OUT NA NO COS
Proper use of restriction and exclusion		18. Proper cooking time & temperatures	
Procedures for responding to vomiting and diarrheal events		19. Proper reheating procedures for hot holding	
	IN OUT NA NO COS	20. Proper cooling time and temperatue	
Good Hygienic Practices 6. Proper eating, tasting, drinking, or tobacco use	IN OUT NA NO COS		
7. No discharge from eyes, nose, and mouth	V	21. Proper hot holding temperatures	V
Preventing Contamination by Hands	IN OUT NA NO COS	22. Proper cold holding temperatures	✓
8. Hands clean & properly washed		23. Proper date marking and disposition	✓
		24. Time as a Public Health Control; procedures & records	✓
No bare hand contact with RTE food or a pre-approæd alternative procedure properly allowed	V	Consumer Advisory	IN OUT NA NO COS
10. Adequate handwashing sinks supplied and accessible 1		25. Consumer advisory provided for raw/undercooked food	
Approved Source	IN OUT NA NO COS	Highly Susceptible Populations	IN OUT NA NO COS
11. Food obtained from approved source	✓	26. Pasteurized foods used; prohibited foods not offeed	✓
12. Food received at proper temperature	✓	Food/Color Additives and Toxic Substances	IN OUT NA NO COS
13. Food in good condition, safe & unadulterated	✓	27. Food additives: approved & properly used	✓
14. Required records available: shellstock tags, parasite destruction,	✓	28. Toxic substances properly identified, stored & used 1	✓
		Conformance with Approved Procedures	IN OUT NA NO COS
Repeat Violations Highlighted in Yellow		29. Compliance with variance/specialized process/HACCP	✓
	Good Retai		
Safe Food and Water	IN OUT NA NO COS	Proper Use of Utensils 43. In-use utensils: properly stored	IN OUT NA NO COS
30. Pasteurized eggs used where required			
31. Water & ice from approved source		44. Utensils, equip. & linens: property stored, dried & handled	
32. Variance obtained for specialized processing methods	✓	45. Single-use/single-service articles: properly stored & used	
Food Temperature Control	IN OUT NA NO COS	46. Gloves used properly	
33. Proper cooling methods used; adequate equip. for temp. 1	✓	Utensils, Equipment and Vending	IN OUT NA NO COS
34. Plant food properly cooked for hot holding		47. All contact surfaces cleanable, properly designed, constructed, & used	
35. Approved thawing methods used		48. Warewashinq facilities: installed, maintained & used; test strips	
		49. Non-food contact surfaces dean	
36. Thermometers provided & accurate		Physical Facilities	IN OUT NA NO COS
Food Identification	IN OUT NA NO COS	50. Hot & cold water available; adequate pressure	
37. Food properly labeled; original container		51. Plumbing installed; proper backflow devices	
Prevention of Food Contamination	IN OUT NA NO COS	52. Sewage & waste water properly disposed	= =
38. Insects, rodents & animals not present		53. Toilet facilities: properly constructed, supplied, & cleaned	
39. Contamination prevented in prep, storage & display		54. Garbage & refuse properly disposed; facilities maintained	
40. Personal cleanliness			
41. Wiping cloths; properly used & stored	= =	55. Physical facilities installed, maintained & clean	
42. Washing fruits & vegetables	= =	56. Adequate ventilation & lighting; designated areas use	
· ·		60. 105 CMR 590 violations / local regulations	✓
This report, when signed below by a Board of Health member or its	s agent constitutes ar essation of food establ	icated violations of 105 CMR 590.000 and applicable sections of the 20 norder of the Board of Health. Failure to correct violations cited in this lishment operations. If you are subject to a notice of suspension, revoc	report may result in
- 9.81k. F	e board of health in a	Follow I in Required: X V Follow I in Date:	12/22/2022

Ted Giannacopoulos - Expires

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COS

Inspection Number E8D44 Date 12/15/22 Time In/Out 4:31 PM 5:25 PM Inspector J.Cliff

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

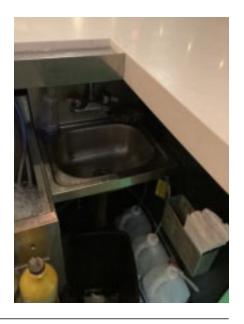
Preventing Contamination by Hands

Adequate handwashing sinks properly supplied and accessible

10 6-301.12 Hand Drying Provision - -

Pf No paper towels observed at the time of inspection.

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



Food/Color Additives and Toxic Substances

Toxic substances properly identified, stored & used

28 7-102.11 Common Name (Poisonous or Toxic Materials) - -

Pf Label all spray bottles with common name Code:
Working containers used for storing poisonous or toxic
materials such as cleaners and sanitizers taken from bulk
supplies shall be clearly and individually identified with the
common name of the material.



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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Food Temperature Control

Proper cooling methods used; adequate equipment for temp. control

33 3-501.15 (B) Cooling methods - -

Pf Brussels sprouts made tonight were placed in reach in with cover on tight. Temp 68 degrees Code: When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be: arranged in the equipment to provide maximum heat transfer through the container walls; and loosely covered, or uncovered if protected from overhead contamination during the cooling period to facilitate heat transfer from the surface of the food.

Temperatures

Area	Equipment	Product	Notes	Temps
				°F

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

Notes

All temps below 41 degrees

Pest report - no activity

CFM and allergen up to date. Choke save ok