FOOD ESTABLISHMENT INSPECTION REPORT

R-10

Café Yafa 6 A Wethers field Rd. Natick MA 01760

Proper use of restriction and exclusion Proper library and Rublic Proper use of restriction and exclusion Proper use of restriction Proper use of proper use of restriction Proper use of use of restriction Proper use of	Natick, MA 01760	Permit Number Ris	<u>k Variance</u> <u>Priority P</u>	t <u>Core Repeat</u>
N = n completes OUT = of dromptores OUT = not depotate to OS = contracted or any report on No OUT NA NO COS Procedures for non-instruction from Continuation (Config) No OUT NA NO COS Procedures for non-instruction from Continuation (Config) No OUT NA NO COS Procedures for non-instruction from Continuation (Config) No OUT NA NO COS Procedures for non-instruction from Continuation (Config) No OUT NA NO COS Procedures for responding to womiting and diamheat our to No OUT NA NO COS Properties of responding to womiting and diamheat our to No OUT NA NO COS Procedures for responding to womiting and diamheat our to No OUT NA NO COS Properties of responding to womiting and diamheat our to No OUT NA NO COS Properties of responding to womiting and diamheat our to No OUT NA NO COS Properties of responding to womiting and diamheat our to No OUT NA NO COS Properties of responding to womiting and diamheat our to No OUT NA NO COS Properties of responding to womiting and diamheat our to No OUT NA NO COS Properties of responding to womiting and diamheat our to No OUT NA NO COS Properties of responding to womiting and diamheat our to No OUT NA NO COS Properties of the Indiang to No OUT NA NO COS Properties of the Indiang to No OUT NA NO COS Properties of the Indiang to No OUT NA NO COS Properties of the Indiang to No OUT NA NO COS Properties of the Indiang to No OUT NA NO COS Properties of the Indiang to No OUT NA NO COS Properties of the Indiang to No OUT NA NO COS Properties of the Indiang to No OUT NA NO COS Properties of the Indiang to No OUT NA NO COS Properties of the Indiang to No OUT NA NO COS Properties of the Indiang to No OUT NA NO COS Properties of the Indiang to No OUT NA NO COS Properties of the Indiang to No OUT NA NO COS Properties of the Indiang to No OUT NA NO COS Properties of the Indiang to No OUT NA NO COS Properties of the Indiang to No OUT NA NO COS Properties of the Indiang to No	Wadek, FIA 01700	2	Violation Summary:	
N = n completes OUT = of dromptores OUT = not depotate to OS = contracted or any report on No OUT NA NO COS Procedures for non-instruction from Continuation (Config) No OUT NA NO COS Procedures for non-instruction from Continuation (Config) No OUT NA NO COS Procedures for non-instruction from Continuation (Config) No OUT NA NO COS Procedures for non-instruction from Continuation (Config) No OUT NA NO COS Procedures for responding to womiting and diamheat our to No OUT NA NO COS Properties of responding to womiting and diamheat our to No OUT NA NO COS Procedures for responding to womiting and diamheat our to No OUT NA NO COS Properties of responding to womiting and diamheat our to No OUT NA NO COS Properties of responding to womiting and diamheat our to No OUT NA NO COS Properties of responding to womiting and diamheat our to No OUT NA NO COS Properties of responding to womiting and diamheat our to No OUT NA NO COS Properties of responding to womiting and diamheat our to No OUT NA NO COS Properties of responding to womiting and diamheat our to No OUT NA NO COS Properties of responding to womiting and diamheat our to No OUT NA NO COS Properties of the Indiang to No OUT NA NO COS Properties of the Indiang to No OUT NA NO COS Properties of the Indiang to No OUT NA NO COS Properties of the Indiang to No OUT NA NO COS Properties of the Indiang to No OUT NA NO COS Properties of the Indiang to No OUT NA NO COS Properties of the Indiang to No OUT NA NO COS Properties of the Indiang to No OUT NA NO COS Properties of the Indiang to No OUT NA NO COS Properties of the Indiang to No OUT NA NO COS Properties of the Indiang to No OUT NA NO COS Properties of the Indiang to No OUT NA NO COS Properties of the Indiang to No OUT NA NO COS Properties of the Indiang to No OUT NA NO COS Properties of the Indiang to No OUT NA NO COS Properties of the Indiang to No OUT NA NO COS Properties of the Indiang to No	Foodb	ome Ilness Risk Factors a	nd Public Health Interventions	
PIC present, demonstrates knowledge, and performs duss Certified Food Protection Manager V 15. Food separated and protection with angular V 15. Food separated and protection V 17. Proper of asposition of patumed, previously sened, V 17. Proper disposition of patumed, previously sened, V V V V V V V V V				1
Emiliacea Health In OUT NA NO COS Interest Properties of Contract Surfaces: cleaned & sanitad In OUT NA NO COS Interest	Supervision	IN OUT NA NO COS	Protection from Contamination (Cont'd)	IN OUT NA NO COS
Note that the property and the propert	I. PIC present, demonstrates knowledge, and performs duties		15. Food separated and protected	✓
TimeFereperature Control for Safety N OUT NA NO CS	2. Certified Food Protection Manager	✓	16. Food-contact surfaces; cleaned & sanifized	✓
TimeFereperature Control for Safety N OUT NA NO CS	Employee Health	IN OUT NA NO COS	17. Proper disposition of returned, previously served,	
1. Proper use of restriction and exclusion 2. Proper cooking time & temperatures 3. Proper eating, tasting, drinking, or tobazou use 3. Proper eating, tasting, drinking, or tobazou use 4. No discharge from eyes, nose, and mout 4. Proper eating, tasting, drinking, or tobazou use 9. Proper eating, tasting, drinking, or tobazou use 4. No discharge from eyes, nose, and mout 4. Properting Contamination by Hands 5. Hands clean & properly wearbus 6. Hands clean & properly wearbus 6. Hands clean & properly wearbus 7. No discharge from eyes, nose, and mout 7. No dose hand contact with RTE food or a pre-approved televative properly allowed contact with RTE food or a pre-approved televative properly allowed contact with RTE food or a pre-approved televative properly allowed contact with RTE food or a pre-approved televative properly allowed contact with RTE food or a pre-approved televative properly allowed contact with RTE food or a pre-approved televative properly allowed contact with RTE food or a pre-approved televative properly allowed contact with RTE food or a pre-approved televative properly allowed contact with RTE food or a pre-approved televative properly allowed contact with RTE food or a pre-approved televative properly allowed contact with RTE food or a pre-approved and consisting with a very contact with RTE food or approved source 10. Adaptive Properting Contact with RTE food and Water and Contact with RTE food and Water and Contact with Approved & unit of the RTE food and Water and Contact with Approved & property used and Contact with Approved Proceedures with Approved	3. Management, food employee and conditional employee	✓		IN OUT NA NO COS
19. Proper reheating procedures for hot hotding Cood Hysienic Practices NOUT NA NO COS Proper eating, tasking, drinking, or tobacco use NOUT NA NO COS NOUT NA NO COS Proper cooling time and temperature NOUT NA NO COS Proper date marking and dispossion Proper period bridding temperatures NOUT NA NO COS Proper date marking and disposition Proper date marking and disposition NOUT NA NO COS NOUT NA NO COS NOUT NA NO COS NOUT NA NO COS NOUT				IN OUT NA NO COS
Scod Hydieric Practices No OUT NA NO COS Proper cooling time and temperature 21. Proper coaling, tasting, drinking, or tobaco use Preventing Contamination by Hands No Gost Aproperty washed No OUT NA NO COS Proper lost holding temperature 22. Proper hot holding temperatures 23. Proper lost holding temperatures 24. Time as a Public Health Control; procedures & excets 25. Proper cool motification for the control of the property allowed 16. The property allowed or a pre-approad literature procedure property allowed a property allowed to resolution or approach allowed the property allowed a property allowed to resolute property allowed a property used a property allowed a property used a property allowed a property used a property allowed a property	·			
3. Proper eating, tasting, dinking, or tobaccouse 7. No discharge from eyes, nose, and much 7. Preventing Contamination by Hands 3. Hands clean & properly washed 3. Hands clean & properly washed 3. Hands clean & properly washed 3. How the RTE food or a pre-approad identification properly allowed properly	Procedures for responding to vomiting and diarrheal event	s 🗸		✓
No bischarge from eyes, nose, and mouth V No Discharge from eyes, nose, and not expected from eyes, not expected from eyes, nose, and not expected from eyes, not ex	•••	IN OUT NA NO COS	20. Proper cooling time and temperature	✓
Preventing Contamination by Hands In OUT NA NO COS In Nour NA NO COS In Nour NA NO COS In Out NA NO COS In O		✓	21. Proper hot holding temperatures	
3. Hands clean & properly washed 3. No bare hand contact with RTE food or a pre-approad literative procedure properly allowed 3. No bare hand contact with RTE food or a pre-approad literative procedure properly allowed 3. Approach Source 3. Food received at proper temperature 3. Food in good condition, safe & unadulteated 4. Required records available; shellstock tags, passible lestruction. Repeat Violations Highlighted in Yellow Safe Food and Water Nour Na No cos Repeat Violations Properly used 4. Ulensits, equip, & linens: properly stored, dried & harded 4. Ulensits, equip, & linens: properly stored, dried & harded 4. Ulensits, equip, & linens: properly stored, dried & harded 4. Ulensits, equip, & linens: properly stored, dried & harded 4. Ulensits, equip, & linens: properly stored, dried & harded 4. Ulensits, equip, & linens: properly stored, dried & harded 4. Ulensits, equip, & linens: properly stored, dried & harded 4. Ulensits, equip, & linens: properly stored, dried & harded 4. Ulensits, equip, & linens: properly stored, dried & harded 4. Ulensits, equip, & linens: properly stored, dried & harded 4. Ulensits, equip, & linens: properly stored, dried & harded 4. Ulensits, equip, & linens: properly stored, dried & harded 4. Ulensits, equip, & linens: properly stored, dried & harded 4. Ulensits, equip, & linens: properly stored, dried & harded 4. Ulensits, equip, & linens: properly designed, constructed, sued 4. Ulensits, equip, & linens: properly designed, constructed, sued 4. Ulensits, equip, & linens: properly designed, constructed, sued 4. Warewashing facilities: installed, maintained & dean 4. Unipring cloths; properly used & stor	7. No discharge from eyes, nose, and mouth	✓	22. Proper cold holding temperatures	✓
24. Time as a Public Health Control, procedures & scoots	•	ds IN OUT NA NO COS	23. Proper date marking and disposition	
3. No bare hand contact with RTE food or a pre-approach		✓	24. Time as a Public Health Control: procedures & records	
25. Consumer advisory provided for rawfundercooked food	No bare hand contact with RTE food or a pre-approved Itemative procedure properly allowed		•	IN OUT NA NO COS
Approved Source IN OUT NA NO COS 1. Food obtained from approved source 2. Food and Water IN OUT NA NO COS Repeat Violations Highlighted in Yellow Safe Food and Water IN OUT NA NO COS Repeat Violations Highlighted in Yellow Safe Food and Water IN OUT NA NO COS Repeat Violations Highlighted in Yellow Safe Food and Water IN OUT NA NO COS Repeat Violations Highlighted in Yellow Safe Food and Water IN OUT NA NO COS All March & ice from approved source 12. Variance obtained for specialized processing methods 13. Proper cooling methods used; adequate equip. for temporature Control 14. Plant food properly cooked for hot holding 15. Approved thawing methods used 16. Thermometers provided & accuses Provention of Food Contamination 17. Food properly labeled; original container 18. Insects, rodents & animals not pseed 19. Contamination prevented in prep, storage & display 10. Personal cleanliness 10. OUT NA NO COS 50. Hot & cold water available; adequate properly disposed; facilities maintained 50. Adequate ventilation & lighting; designated asses use				
1. Food obtained from approved source 26. Pasteurized foods used; prohibited foods not offsed 27. Food received at proper temperature 28. Toxic substances 27. Food additives: approved & properly used 28. Toxic substances 28. Toxic substan		IN OUT NA NO COS		
2. Food in good condition, safe & unadulteæed			· · · · · · · · · · · · · · · · · · ·	
27. Food additives: approved & properly used 28. Toxic substances properly identified, stord & used 29. Compliance with Approved Procedures IN OUT NA NO CCS 29. Compliance with variance/specialized processHACCP 20. Pasteurized eggs used where required 31. Water & ice from approved source 32. Variance obtained for specialized processing methods 33. Proper cooling methods used; adequate equip. for temp. 34. Plant food properly cooked for hot holding 35. Approved thawing methods used 36. Thermometers provided & accuste 27. Food additives: approved & properly stored & used 28. Toxic substances properly stored Procedures 29. Compliance with variance/specialized processHACCP 20. Compliance with variance/specialized processHACCP 20. Compliance with variance/specialized processHACCP 21. Vasing the variance/specialized processHACCP 29. Compliance with variance/specialized processHACCP 29. Compliance with variance/specialized processHACCP 29. Compliance with variance/specialized processHACCP 20. Poster of the variance/specialized processHACCP 20. Poster of the variance/specialized processHACCP 20. Poster of the variance/specialized processHACCP 20. Compliance with variance/specialized processHACCP 21. Variance obtained for specialized processing methods 22. Variance obtained for specialized processing methods 23. Invale utensilis: properly stored 24. Utensils, equip. & linens: properly stored, dired & harded 25. Seligle-use/single-service articles: properly stored, dired & harded 26. Gloves used proper	12. Food received at proper temperature		Food/Color Additives and Toxic Substances	
28. Toxic substances properly identified, stred & used Conformance with Approved Procedures Repeat Violations Highlighted in Yellow Compliance with variance/specialized processHACCP 29. Compliance with variance/specialized processHACCP 20. Compliance with variance/specialized processHACCP 20. Compliance with Approved Procedures IN OUT NA NO COS 20. Proper Use of Utensils 20. Variance obtained for specialized processHACCP 20. Variance obtained for specialized processHACCP 20. Variance obtained for specialized processHACCP 21. Variance obtained for specialized processHACCP 22. Compliance with variance/specialized processHACCP 23. In-use utensils: properly stored 24. Utensils, equip. & linens: properly stored, died & harded 25. Single-use/single-service articles: properly stored, died & harded 26. Gloves used properly 27. All contact surfaces cleanable, properly designed, constructed, & used 28. Non-food contact surfaces cleanable, properly designed, constructed, & used 28. Non-food contact surfaces cleanable, properly designed, constructed, & used 28. Non-food contact surfaces cleanable, properly designed, constructed, & used 29. Contamination prevented in prep. storage & display 29. Contamination prevented in prep. storage & display	13. Food in good condition, safe & unadulterated			
Repeat Violations Highlighted in Yellow Conformance with Approved Procedures IN OUT NA NO COS	, , , , , , , , , , , , , , , , , , ,		28. Toxic substances properly identified, stored & used	
Repeat Violations Highlighted in Yellow 29. Compliance with variance/specialized processHACOP	destruction,	V	Conformance with Approved Procedures	IN OUT NA NO COS
Safe Food and Water Safe Food and Water IN OUT NA NO COS Proper Use of Utensils IN OUT NA NO COS All In-use utensils: properly stored 43. In-use utensils: properly stored 44. Utensils, equip. & linens: property stored, dried & handled 45. Single-use/single-service articles: properly stored & used 46. Gloves used properly 47. All contact surfaces cleanable, properly designed, constructed, & used 47. All contact surfaces cleanable, properly designed, constructed, & used 48. Warewashing facilities: installed, maintained & used; test strips 49. Non-food contact surfaces cleanable; adequate pressue 51. Plumbing installed; proper backflow desices 52. Sewage & waste water properly disposed 53. Toilet facilities: installed, maintained & dean 54. Garbage & refuse properly disposed; facilities maintained 55. Physical facilities installed, maintained & dean 56. Adequate ventilation & Single of the strips 47. All contact surfaces cleanable, properly designed, constructed, & used 48. Warewashing facilities: installed, maintained & used; test strips 49. Non-food contact surfaces dean 50. Hot & cold water available; adequate pressue 51. Plumbing installed; proper backflow desices 52. Sewage & waste water properly disposed 53. Toilet facilities: properly constructed, supplied, & deaned 54. Garbage & refuse properly disposed; facilities maintained 55. Physical facilities installed, maintained & dean 56. Adequate ventilation & lighting; designated areas use	Repeat Violations Highlighted in Yello	ow .	•	
Safe Food and Water IN OUT NA NO COS On Pasteurized eggs used where required In OUT NA NO COS On Pasteurized eggs used where required In OUT NA NO COS	1	Good Patri	Provinces	
30. Pasteurized eggs used where requised 31. Water & ice from approved source 32. Variance obtained for specialized processing methods 33. Proper cooling methods used; adequate equip. for temp. 33. Proper cooling methods used; adequate equip. for temp. 34. Plant food properly cooked for hot holding 35. Approved thawing methods used 36. Thermometers provided & accurate 37. Food properly labeled; original container 38. Insects, rodents & animals not present 39. Contamination prevented in prep., storage & display 40. Personal cleanliness 41. Wiping cloths; properly used & stored 42. Washing fruits & vegetables 43. In-use utensils: properly stored 44. Utensils, equip. & linens: properly stored and used 44. Utensils, equip. & linens: properly stored and used 45. Single-use/single-service articles: properly stored and used 45. Single-use/single-service articles: properly stored and used 46. Gloves used properly 47. All contact surfaces cleanable, properly designed, constructed, & used 47. All contact surfaces cleanable, properly designed, constructed, & used 48. Warewashing facilities: installed, maintained & used; test strips 49. Non-food contact surfaces clean 49. Non-food contact surfaces clean 49. Non-food contact surfaces clean 40. Physical Facilities 40. Non-food contact surfaces clean 41. Plumbing installed; proper backflow daices 50. Hot & cold water available; adequate pressure 51. Plumbing installed; properly disposed 52. Sewage & waste water properly disposed 53. Toilet facilities: properly constructed, supplied, & deaned 54. Garbage & refuse properly disposed; facilities maintained 55. Physical facilities installed, maintained & clean 56. Adequate ventilation & lighting; designated areas use	Safe Food and Water			IN OUT NA NO COS
44. Utensils, equip. & linens: property stored, dried & handed 45. Single-use/single-service articles: property stored & used 46. Gloves used property 47. All contact surfaces cleanable, property designed, constructed, & used 48. Warewashing facilities: installed, maintained & used; test strips 49. Non-food contact surfaces cleanable; adequate pressure 49. Non-food contact surfaces dequate pressure 50. Hot & cold water available; adequate pressure 51. Plumbing installed; property designed 52. Sewage & waste water property disposed; facilities maintained 53. Toilet facilities: installed, maintained & used; test 54. Garbage & refuse property disposed; facilities maintained 55. Physical facilities maintained 56. Adequate ventilation & slighting; designated areas use			•	
Food Temperature Control 33. Proper cooling methods used; adequate equip. for temp. 34. Plant food properly cooked for hot holding 35. Approved thawing methods used 36. Thermometers provided & accurate Teod Identification 37. Food properly labeled; original container 38. Insects, rodents & animals not present 39. Contamination prevented in prep, storage & display 40. Personal cleanliness 41. Wiping cloths; properly used & stored 45. Single-use/single-service articles; properly stored & used 46. Gloves used properly 47. All contact surfaces cleanable, properly designed, constructed, & used 48. Warewashing facilities: installed, maintained & used; test strips 49. Non-food contact surfaces clean 48. Warewashing facilities: installed, maintained & used; test strips 49. Non-food contact surfaces clean 48. Warewashing facilities: properly designed, constructed, & used 48. Warewashing facilities: installed, maintained & used; test strips 49. Non-food contact surfaces clean 48. Warewashing facilities: installed, maintained & used; test strips 49. Non-food contact surfaces clean 48. Warewashing facilities: installed, maintained & used; test strips 49. Non-food contact surfaces cleanable, properly designed, constructed, & used 50. Hot & cold water available; adequate pressue 51. Plumbing installed; proper backflow devices 52. Sewage & waste water properly disposed 53. Toilet facilities: properly constructed, supplied, & deaned 54. Garbage & refuse properly disposed; facilities maintained 55. Physical facilities installed, maintained & clean 56. Adequate ventilation & lighting; designated areas use	,		44 Utensils equip & linens property stored dried & handled	
Food Temperature Control 33. Proper cooling methods used; adequate equip. for temp. 34. Plant food properly cooked for hot holding 35. Approved thawing methods used 36. Thermometers provided & accurate 37. Food properly labeled; original container 38. Insects, rodents & animals not present 39. Contamination prevented in prep, storage & display 40. Personal cleanliness 41. Wiping cloths; properly used & stored 46. Gloves used properly 46. Gloves used properly 47. All contact surfaces cleanable, properly designed, constructed, & used 48. Warewashing facilities: installed, maintained & used, test strips 49. Non-food contact surfaces clean 50. Hot & cold water available; adequate pressure 51. Plumbing installed; proper backflow devices 52. Sewage & waste water properly disposed 53. Toilet facilities: properly disposed 54. Garbage & refuse properly disposed; facilities maintained 55. Physical facilities installed, maintained & clean 56. Adequate ventilation & lighting; designated areas use	•••			
33. Proper cooling methods used; adequate equip. for temp. 34. Plant food properly cooked for hot holding 35. Approved thawing methods used 36. Thermometers provided & accurate 37. Food Identification 38. Insects, rodents & animals not present 39. Contamination prevented in prep, storage & display 39. Contamination prevented in prep, storage & display 39. Contamination properly used & stored 39. Contam	zz. Valiance obtained for specialized processing markus	▼		
47. All contact surfaces cleanable, properly designed, constructed, & used 48. Warewashing facilities: installed, maintained & used; test strips 49. Non-food contact surfaces cleanable, properly designed, constructed, & used 48. Warewashing facilities: installed, maintained & used; test strips 49. Non-food contact surfaces clean Physical Facilities IN OUT NA NO COS 50. Hot & cold water available; adequate pressure 51. Plumbing installed; proper backflow devices 52. Sewage & waste water properly disposed 53. Toilet facilities: properly constructed, supplied, & cleaned 54. Carbage & refuse properly disposed; facilities maintained 55. Physical facilities installed, maintained & clean 16. Adequate ventilation & lighting; designated areas use	•	IN OUT NA NO COS	46. Gloves used properly	
34. Plant food properly cooked for hot holding 35. Approved thawing methods used 36. Thermometers provided & accurate Physical Facilities IN OUT NA NO COS 37. Food properly labeled; original container Prevention of Food Contamination IN OUT NA NO COS 38. Insects, rodents & animals not present 39. Contamination prevented in prep, storage & display 10. Personal cleanliness 11. Wiping cloths; properly used & stored 12. Washing fruits & vegetables Constructed, & used 48. Warewashing facilities: installed, maintained & used; test 49. Non-food contact surfaces clean 150. Hot & cold water available; adequate pressure 51. Plumbing installed; proper backflow devices 52. Sewage & waste water properly disposed 53. Toilet facilities: properly constructed, supplied, & cleaned 54. Garbage & refuse properly disposed; facilities maintained 55. Physical facilities installed, maintained & clean 16. Adequate ventilation & lighting; designated areas use		✓		IN OUT NA NO COS
48. Warewashing facilities: installed, maintained & used; test strips 49. Non-food contact surfaces clean Physical Facilities IN OUT NA NO COS 47. Food properly labeled; original container Prevention of Food Contamination IN OUT NA NO COS 48. Insects, rodents & animals not present 49. Contamination prevented in prep, storage & display 40. Personal cleanliness 41. Wiping cloths; properly used & stored 42. Washing fruits & vegetables 48. Warewashing facilities: installed, maintained & used; test strips 49. Non-food contact surfaces clean Physical Facilities IN OUT NA NO COS 50. Hot & cold water available; adequate pressure 51. Plumbing installed; proper backflow devices 52. Sewage & waste water properly disposed 53. Toilet facilities: properly constructed, supplied, & cleaned 54. Garbage & refuse properly disposed; facilities maintained 55. Physical facilities installed, maintained & clean 56. Adequate ventilation & lighting; designated areas use	34. Plant food properly cooked for hot holding		constructed, & used	
49. Non-food contact surfaces clean Physical Facilities IN OUT NA NO COS To properly labeled; original container To prevention of Food Contamination IN OUT NA NO COS Responsible to the service of				
Physical Facilities IN OUT NA NO COS Food Identification IN OUT NA NO COS The property labeled; original container IN OUT NA NO COS Prevention of Food Contamination IN OUT NA NO COS The property labeled; original container IN OUT NA NO COS The property labeled; original container IN OUT NA NO COS The property labeled; proper backflow devices In Plumbing installed; proper backflow devices The property disposed In OUT NA NO COS To let facilities in property disposed In OUT NA NO COS To let facilities in property disposed In OUT NA NO COS To let facilities IN OUT NA NO COS To let facilities in property disposed In Out NA NO COS To let facilities In Out NA NO COS To let facilities in property disposed In Out NA NO COS To let facilities In Out NA NO COS To let facilities				
Food Identification IN OUT NA NO COS 37. Food properly labeled; original container Prevention of Food Contamination IN OUT NA NO COS 38. Insects, rodents & animals not present 39. Contamination prevented in prep, storage & display 40. Personal cleanliness 11. Wiping cloths; properly used & stored 12. Washing fruits & vegetables 50. Hot & cold water available; adequate pressure 51. Plumbing installed; proper backflow devices 52. Sewage & waste water properly disposed 53. Toilet facilities: properly constructed, supplied, & deaned 54. Garbage & refuse properly disposed; facilities maintained 55. Physical facilities installed, maintained & dean 56. Adequate ventilation & lighting; designated areas use	36. Thermometers provided & accurate		Physical Facilities	IN OUT NA NO COS
Prevention of Food Contamination IN OUT NA NO COS 88. Insects, rodents & animals not present 99. Contamination prevented in prep, storage & display 10. Personal cleanliness 11. Wiping cloths; properly used & stored 12. Washing fruits & vegetables 15. Plumbing installed; proper backflow devices 52. Sewage & waste water properly disposed 53. Toilet facilities: properly constructed, supplied, & deaned 54. Garbage & refuse properly disposed; facilities maintained 55. Physical facilities installed, maintained & dean 56. Adequate ventilation & lighting; designated areas use	Food Identification	IN OUT NA NO COS		
38. Insects, rodents & animals not present 39. Contamination prevented in prep, storage & display 40. Personal cleanliness 41. Wiping cloths; properly used & stored 42. Washing fruits & vegetables 43. Toilet facilities: properly constructed, supplied, & cleaned 54. Garbage & refuse properly disposed; facilities maintained 55. Physical facilities installed, maintained & clean 56. Adequate ventilation & lighting; designated areas use	37. Food properly labeled; original container		51. Plumbing installed; proper backflow devices	一 一
38. Insects, rodents & animals not present 39. Contamination prevented in prep, storage & display 40. Personal cleanliness 41. Wiping cloths; properly used & stored 42. Washing fruits & vegetables 43. Toilet facilities: properly constructed, supplied, & cleaned 54. Garbage & refuse properly disposed; facilities maintained 55. Physical facilities installed, maintained & clean 56. Adequate ventilation & lighting; designated areas use	Prevention of Food Contamination	n IN OUT NA NO COS	52. Sewage & waste water properly disposed	= =
39. Contamination prevented in prep, storage & display 40. Personal cleanliness 54. Garbage & refuse properly disposed; facilities maintained 55. Physical facilities installed, maintained & clean 56. Adequate ventilation & lighting; designated areas use	38. Insects, rodents & animals not present			
10. Personal cleanliness 11. Wiping cloths; properly used & stored 12. Washing fruits & vegetables 55. Physical facilities installed, maintained & dean 56. Adequate ventilation & lighting; designated areas use	39. Contamination prevented in prep, storage & display			
11. Wiping cloths; properly used & stored 12. Washing fruits & vegetables 55. Physical facilities installed, maintained & clean 56. Adequate ventilation & lighting; designated areas use	10. Personal cleanliness	<u> </u>		
12. Washing fruits & vegetables		금 님		
60. 105 CMR 590 violations / local regulations			56. Adequate ventilation & lighting; designated areas use	
			60. 105 CMR 590 violations / local regulations	

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA 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 revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(8)

9.44



Follow Up Required:	□ Y	Follow Up Date:	

FOOD SAFETY INSPECTION REPORT

Page Number

2

Café Yafa 6A Wethers field Rd. Natick, MA 01760

Inspection Number D5EC3

Date 1/3/23 Time In/Out 11:05 AM 11:06 AM Inspector J.Cliff

Inspection Repo	rt (Continued
-----------------	---------------

Repeat Violations Highlighted in Yellow

97

97 Corrected - Establishment -

COS

---- The Original Violation Code was 6-501.12 Cleaning. Frequency/Restrictions----- Behind grill line-food debris/grease - The physical facilities shall be cleaned as often as necessary to keep them dean. Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing.

Temperatures

Area Equipment Product Notes Temps

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

Notes

All violations have been corrected.