

Crossroads (2415 Bowditch St)

UCB Routine Inspection - Food

Current Managers

Carl Ivan Francisco, David Murray,
Sean O'Donnell

Inspection Date

Jan 20, 2026

Status

Pending Uploads

Inspection Contributors

Vincent Hawkins

Done Date

Inspection Resolvers

-

Reference ID

Finished reviewing the report? Would you like to send this report to the responsible person?

Notes

Today I met with Kitchen Manager Debra Chin. Thank you for showing me around your facility. You agreed to keep track of the clean out and maintenance of the grease trap in a paper log. Repair the leak discovered at the hand sink. Continue efforts to increase the lighting to 50 foot candles of light in food handling and processing areas. I was very impressed with the food handling of workers I observed today. I noticed worker Anthony Magnea was particularly knowledgeable about food safety handling and practices. I was also very impressed with the sous chef Stephanie Stephens.

— Vincent Hawkins

Employee Health, Hygeine, & Knowledge *

1a. Demonstartion of knowledge

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

1b. Food safety certification

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

2. Communicable disease; reporting, restrictions & exclusions

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

3. No discharge from eyes, nose, and mouth

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

4. Proper eating, drinking, or tobacco use

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

Preventing Contamination by Hands *

5. Hands clean and properly washed; proper glove use

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

6. Adequate hand washing facilities: supplied and accessible

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

Time & Temperature Relationship *

7. Proper hot and cold holding temperatures

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

8. Time as public health control; procedures and records

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

9. Proper cooling methods

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

10. Proper cooking time and temperature

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

11. Proper reheating procedures for hot holding

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

Protection from Contamination *

12. Returned and re-service of food

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

13. Food in good condition; safe and unadulterated

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

14. Food contact surface; clean and sanitized

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

Food From Approved Sources *

15. Food obtained from approved source

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

16. Compliance with shell stock tags, conditions, display

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

17. Compliance with Gulf Oyster Regulations

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

Additional Risk Factors *

18. Compliance with variance, specialized process & HACCP

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

19. Consumer advisory provided for raw/undercooked food

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

20. License health care facilities/public and private schools: prohibited food not offered

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

21 a. Hot water available

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

21 b. Water available

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

22. Sewage and wastewater properly disposed

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

23. No insect, rodent, birds or animals present

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

General Retail Factors *

24. Person in charge present and performs duties

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

25. Personal cleanliness and hair restraints

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

26. Approved thawing methods used, frozen food

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

27. Food separated and protected

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

28. Washing fruits and vegetables

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

29. Toxic substances properly identified, stored and used

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

30. Food storage; food storage containers identified

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

31. Consumer self service

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

32. Food properly labeled and honestly presented

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

33. Nonfood-contact surfaces clean

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

34. Warewash facilities: installed, maintained, used; test equipment

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

35. Equipment/utensils approved; installed; good repair; capacity

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

36. Equipment, utensils and linens: storage and use

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

37. Vending machines

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

38. Adequate ventilation and lighting; designated areas, use

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

39. Thermometers provided and accurate

Public Comments:

Private Comments:

Inspector: Vincent Hawkins

Status: Compliant

40. Wiping cloths; properly used and stored

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

41. Plumbing; fixtures, backflow devices, drainage

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

42. Garbage and refuse properly disposed; facilities maintained

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

43. Toilet facilities: properly constructed, supplied, cleaned

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

44. Premises; personal/cleaning items; vermin proofing

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

45. Floors, walls and ceiling: properly built, maintained and clean

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

46. No unapproved sleeping quarters

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

47. Signs posted; last inspection report available

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

48. Permits available

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

49. Compliance with Plan review requirements

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

50. Samples Collection

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: N/A

51. Impoundment/VC&D

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: N/A

52. Permit Suspension

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: N/A

Increased Risk to Public Health *

53. Multiple Major Critical Risk Violations / Increased Risk to Public Health

Public Comments:
Private Comments:
Inspector: Vincent Hawkins
Status: Compliant

Inspection Score *

54. Grade