#### **BURLINGTON BOARD OF HEALTH**

61 Center Street, Burlington, MA 01803 Ph: (781) 270-1955 • Fax: (781) 273-7687

FOOD ESTABL	LISHMENT	INSPECTION	REPORT
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FOOD ESTABLISHMENT INSPECTION REPORT					
Name Burlington High School		09/14/2017	Type of Operation(s)	Type of insp	ection
Address 123 Cambridge St., BURLINGTON, MA 01803	Risk	Medium	☐ Food Service ☐ Retail	☑ Routine ☐ Re-inspect ☐ R	
Telephone (781) 270-1885	Level	iviegium	Residential Kitchen Mobile	Previous insp Date: 03/06/	2017
Owner Burlington Public Schools	HACC	P	☐ Temporary ☐ Caterer	☐ Pre-opera	Iness
Person in Charge (PIC) Mary Lou Govoni	Time In:	9.00 AM	■ □ Bed & Breakfast	☐ General C☐ HACCP	Complaint
Inspector Marlene Johnson	Out:	9:55 AM	Permit No. 000244	Other	
Each violation checked requires an explanation on the	narrativ	e page(s)	and a citation of specific	provision(s)	violated.
Violations Related to Foodborne Illness Interventions a Violations marked may pose an imminent health hazard and action as determined by the Board of Health.	nd Risk require	Factors ( immediate	Red Items) c corrective Anti-Choking Tobacco Allergen Awa		vith: 590,009 (E) [ 590,009 (F) [ 590,009 (G) [
PROTECTION FROM CHEMICALS		[] 11 G	ood Hygienic Practices		
☐ 0. Chemical-Test			revention of Contamination fro	om Hands	
FOOD PROTECTION MANAGEMENT			andwash Facilities		
🗓 1. PIC Assigned / Knowledgeable / Duties		PROTECT	ION FROM CHEMICALS		
MPLOYEE HEALTH		☐ 14. Ap	proved Food or Color Additiv	es	
2. Reporting of Diseases by Food Employee and PIC		15. To	oxic Chemicals		
3 Personnel with Infections Restricted/Excluded		TIME/TEM	PERATURE CONTROLS (PHF	s)	
OOD FROM APPROVED SOURCE			ooking Temperatures	•	
3.4, Food and Water from Approved Source		☐ 17. Re	eheating		
5. Receiving/Condition		[] 18. Co	-		
6 Tags/Records/Accuracy of Ingredient Statements			ot and Cold Holding		
7. Conformance with Approved Procedures/HACCP Plans			me As a Public Health Control		
ROTECTION FROM CONTAMINATION  3. Separation/Segregation/Protection		REQUIRER (HSP)	MENTS FOR HIGHLY SUSCEP	TIBLE POPUL	ATIONS
9. Food Contact Surfaces Cleaning and Sanitizing		[] 21. Fo	ood and Food Preparation for I	HSP	
10. Proper Adequate Handwashing		CONSUME	R ADVISORY		
,		☐ 22 Po	sting of Consumer Advisories	i	
iolations Related to Good Retail Practices (Blue Items) ritical (C) violations marked must be corrected immediately r within 10 days as determined by the Board of Health. Non ritical (N) violations must be corrected immediately or	,	To Food	of Violated Provisions Re borne Illnesses Intervention Factors (Red Items 1-22):	ons	0

within 90 days as determined by the Board of Health.

 1.4		
	23. Management and Personnel	590,003
	24 Food and Food Protection	590.004
	25, Equipment and Utensils	590,005
	26 Water, Plumbing, and Waste	590,006
Х	27. Physical Facility	590.007
	28. Poisonous or Toxic Materials	590.008
	29. Special Requirements	590.009
	30 Other	BOH Regulation
	31. Grease Trap	<b>BOH</b> Regulation

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 revocation 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.	Mortene Godinary	Print: Marlene Johnson	Page 1 of 2 Pages
PIC's Signature	Karla Home	Print Mary Lou Govoni	

61 Center Street, Burlington, MA 01803 Ph: (781) 270-1955 • Fax: (781) 273-7687

Establishment Name: Burlington High School Date: 09/14/2017 Page: 2 of 2 C - Critical Item DESCRIPTION OF VIOLATION / PLAN OF CORRECTION Date Item Code R - Red Item Verified No. Reference Light shields missing on three fluorescent lights inside food, dry storage room, 27 590,007 provide. Note: light shield on order for light bulb inside walk-in ref. unit. Discussion With Person in Charge: Corrective Action Required: No ⊠ Yes Hand wash sink stocked and working, ware wash sink (quats) 200 PPM, test ☐ Employee Restriction / ☐ Voluntary Compliance kit present, equipment working, temperature of turkey ham 40F (inside walk-Exclusion in) ☐ Re-Inspection Scheduled ☐ Emergency Suspension ☐ Embargo ☐ Emergency Closure Other: As noted ☐ Voluntary Disposal

#### **BURLINGTON BOARD OF HEALTH**

11. Good Hygienic Practices   12. Prevention of Contamination from Hands   13. Handwash Facilities   14. Approved Food or Color Additives   15. Toxic Chemicals   15. Toxic Chemicals   16. Cooking Temperatures   16. Cooking Temperatures   16. Cooking Temperatures   17. Reading   18. Cooling   1	FOOD ESTABLISHMENT INSPECTION REPORT			
Address 123 Cambridge St, BURLINGTON, MA 01803   Risk Level   Real   Residential Kitchen   Mobile   Revious inspection   Date 0914/2017   Pre-operation   Date 0914/2017		Date 02/05/2018		
Telephone (781) 270-1885  Owner Burlington Public Schools  HACCP  Person in Charge (PIC) Marylou Govoni  Inspector Samantha Hardy  Inspector Samantha Hardy  Temporary  Bad & Breakfast  General Complaint  HACCP  Permit No. 000244  Permit No.	Address 123 Cambridge St. BURLINGTON, MA 01803	Risk Level		
Mobile   Date   Og/14/2017   Personnary   Date   Date   Og/14/2017   Personnary   Date   Date   Og/14/2017   Date   Date   Og/14/2017   Date				
Person in Charge (PIC) Marylou Govoni Inspector Samantha Hardy   Cade   Care   Cade   Complant   Co	<b>Telephone</b> (781) 270-1885		☐ Mobile	Date: 09/14/2017
Person in Charge (PIC) Marylou Govoni	Owner Burlington Public Schools	HACCP		
Inspector Samantha Hardy  Indication of Condoning Inspection Inspector Samantha Marked Music Samantha Marked Music Samantha Marked Music Samantha Marked Music Samantha Hardy  Inspector Samantha Hardy		32	□ Caterer □ Bed & Breakfast	☐ Suspect Illness ☐ General Complaint
Inspector Samantha Hardry	Person in Charge (PIC) Marylou Govoni	1	1	
Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)   Mon-compilance with: 590,009 (F)   590,00	Inspector Samantha Hardy		Permit No. 000244	Other
Solutions marked may pose an imminent health hazard and require immediate corrective   Anti-Choking faction as determined by the Board of Health.   Solutions marked may pose an imminent health hazard and require immediate corrective   Anti-Choking faction as determined by the Board of Health.   Solutions marked may pose an imminent health hazard and require immediate corrective   The Board of Health.   Solutions marked may pose and PIC   Solutions PROFECTION FROM CHEMICALS   Toxic Chemicals   Solutions PROFECTION FROM CHEMICALS   Toxic Chemicals   Solutions of the	Each violation checked requires an explanation on the	narrative page(s)	and a citation of specific	provision(s) violated.
Wiolations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.   Saluang Fig.   Saluan	Violations Related to Foodborne Illness Interventions a	nd Risk Factors (		n-compliance with:
Allergen Awareness   Sequence   S			Corrective Anti-Choking	
12. Prevention of Contamination from Hands	action as determined by the Board of Health.			
13. Handwash Facilities   PROTECTION MANAGEMENT   13. Handwash Facilities   PROTECTION FROM CHEMICALS   14. Approved Food or Color Additives   15. Toxic Chemicals   14. Approved Food or Color Additives   15. Toxic Chemicals   15. Toxic Chemicals   15. Toxic Chemicals   16. Cooking Temperatures   16. Cooking Temperatures   17. Reheating   18. Cooling   19. Hot and Cold Holding   19. Hot and Cold Holding   19. Hot and Cold Holding   20. Time As a Public Health Control REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)   21. Food and Food Preparation for HSP CONSUMER ADVISORY   22. Posting of Consumer Advisories   22. Posting of Consumer Advisories   23. Management and Personnei   590.003   24. Food and Food Protection   590.004   25. Equipment and Utensils   590.005   26. Water, Plumbing, and Waste   590.005   29. Special Requirements   590.007	PROTECTION FROM CHEMICALS	☐ 11. Gd	ood Hygienic Practices	
□ 1. PIC Assigned / Knowledgeable / Duties  EMPLOYEE HEALTH □ 1. Approved Food or Color Additives □ 2. Reporting of Diseases by Food Employee and PIC □ 3. Personnel with Infections Restricted/Excluded □ 4. Food and Water 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 □ 8. Separation/Segregation/Protection □ 9. Food Contact Surfaces Cleaning and Sanitizing □ 10. Proper Adequate Handwashing □ 10. Proper Adequate Handwashing □ 21. Food and Food Preparation for HSP Consumer Advisories    Value   Va	① 0. Chemical-Test	[]] 12 Pr	evention of Contamination fro	m Hands
### To Print: Samantha Hardy  ### Inspector's Signature:    14. Approved Food or Color Additives   14. Approved Food or Color Additives   15. Toxic Chemicals   16. Toxic Chemi	FOOD PROTECTION MANAGEMENT	[]] 13. Ha	indwash Facilities	
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3. Reporting of Diseases by Food Employee and PIC 3. Personnel with Infections Restricted/Excluded 4. Food and Water from Approved Source 3. Receiving/Condition 4. Food and Water from Approved Source 5. Receiving/Condition 6. Tags/Records/Accuracy of Ingredient Statements 7. Conformance with Approved Procedures/HACCP Plans 8. Separation/Segregation/Protection 9. Food Contact Surfaces Cleaning and Sanitizing 10. Proper Adequate Handwashing 10	EMPLOYEE HEALTH	["] 14 Ap	proved Food or Color Additive	es
16. Cooking Temperatures   17. Reheating   18. Cooking Temperatures   18. Cooking Temperatures   17. Reheating   18. Cooking Temperatures   19. Accordance   18. Cooking Temperatures   19. Accordance   1	② 2. Reporting of Diseases by Food Employee and PIC	•		
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17. Reheating   18. Cooling   19. Cooling   18. Cooling   19. Cooling	FOOD FROM APPROVED SOURCE		· ·	•
18 Cooling   19 Hot and Cold Holding   19 Hot and Cold Holding   20 Time As a Public Health Control REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)   21 Food and Food Preparation for HSP CONSUMER ADVISORY   22 Posting of Consumer Advisories   23 Management and Personnel   24 Food and Food Protection   25 Equipment and Utensils   26 Water, Plumbing, and Waste   28 Poisonous or Toxic Materials   29 Special Requirements   390.003   30 Other   30 Other   30 Other   31 Grease Trap   31 Grease Trap   31 Grease Trap   32 Pages   30 Other   31 Grease Trap   34 Pages   36 Other   37 Pages	3. Food and Water from Approved Source		-	
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8. Separation//Segregation/Protection   (HSP)   21. Food and Food Preparation for HSP   22. Posting of Consumer Advisories   22. Posting of Consumer Advisories   22. Posting of Consumer Advisories   23. Management and Personnei   24. Food and Food Protection   25. Equipment and Utensils   25. Equipment and Utensils   26. Water, Plumbing, and Waste   27. Physical Facility   28. Poisonous or Toxic Materials   29. Special Requirements   30. Other   30. Other   30. Other   31. Grease Trap   BOH Regulation   31. Grease Trap   BOH Regulation   31. Grease Trap   BOH Regulation   Print: Samantha Hardy   Page   1 of 2 Pages   12. Food and Food Preparation for HSP   21. Food and Food Preparation for HSP   21. Food and Food Preparation for HSP   22. Posting of Consumer Advisories   22. Posting of Consumer Advisories   23. Number of Violated Provisions Related   To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):   06. Mumber of Violated Provisions Related   To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):   07. Consumer Advisories   0. Consumer A				
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29. Special Requirements 30. Other 31. Grease Trap  BOH Regulation		order vou	•	
29. Special Requirements 30. Other 30. Other 31. Grease Trap  BOH Regulation Print: Samantha Hardy  Page 1 of 2 Pages		writing and		
31. Grease Trap  BOH Regulation  DATE OF RE-INSPECTION: 03/01/2018  Inspector's Signature:  Print: Samantha Hardy  Page 1 of 2 Pages		within 10 c		
Inspector's Signature:  Print: Samantha Hardy  Page 1 of 2 Pages			RE-INSPECTION: 03/01/20	18
Page 1 of 2 Pages	Don Negulatio			
	Inspector's Signature:	Print: Samantha Ha	ardy	Page 4 16 2 5
	PIC's Signature:	Print: Marylou Gov	oni	_ rage _ ot _4_ Pages

61 Center Street, Burlington, MA 01803 Ph: (781) 270-1955 • Fax: (781) 273-7687

Establishment Name: Burlington High School

Date: 02/05/2018

Page: 2 of 2

Item No.	Code Reference	C - Critical Item R - Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION						
27	FC 6-501.11		Ceiling tiles missing in storage	room, provide					
27	FC 6-501.12		Dust buildup on fan in walkin, c	ust buildup on fan in walkin, clean					
Discu	ssion With Pers	on in Charge:		Corrective Action Required:	□ No 🗵	Yes			
Temp	eratures in compl	iance: taco beef 168F	r, smoothie 40F. Three bay ance. Restroom in compliance.	□ Voluntary Compliance	☐ Employee Res Exclusion	striction /			
Darme	or zooppiii quate	, , , , , , , , , , , , , , , , , , , ,		☑ Re-Inspection Scheduled	☐ Emergency Suspensi				
				☐ Embargo	□ Emergency Cl	osure			
				☐ Voluntary Disposal	☐ Other:				

#### **BURLINGTON BOARD OF HEALTH**

FOOD ESTABLISHMENT INSPECTION REPOR	RT.					
Name Burlington High School	Date	03/01/2018	Type of Opera		Type of Insp	ection
Address 123 Cambridge St., BURLINGTON, MA 01803	Risk I	evel	Food Serv		☐ Routine	ation
	2	_C ( C)	☐ Retail☐ Residentia		Re-inspections inspection	
Telephone (781) 270-1885			☐ Mobile		Date: 02/05/	
Owner Burlington Public Schools	HACC	'D	☐ Temporary		☐ Pre-opera	
Owner Builligton Public Schools	HACC	, P	☐ Caterer		☐ Suspect II	
Person in Charge (PIC) Marylou Govoni	Time		☐ Bed & Bre		☐ General C	Complaint
The second secon	In:	9:15 AM	Permit No. 00		☐ HACCP ☐ Other	
Inspector Samantha Hardy	Out:	9:25 AM			_	
Each violation checked requires an explanation on the	e narrativ	e page(s) a	and a citation	of specific	provision(s	) violated.
Violations Related to Foodborne Illness Interventions					n-compliance w	
Violations marked may pose an imminent health hazard a	nd require	immediate	corrective	Anti-Choking Tobacco		590.009 (E) 590.009 (F)
action as determined by the Board of Health.				Aliergen Awa	reness	590.009 (G)
PROTECTION FROM CHEMICALS		☐ 11: Go	od Hygienic Pra	ictices		
(ii) 0, Chemical-Test		[] 12 Pre	evention of Cont	amination fro	m Hands	
FOOD PROTECTION MANAGEMENT		□ 13 Ha	ndwash Facilitie	:S		
1. PIC Assigned / Knowledgeable / Duties		PROTECTI	ON FROM CHEM	IICALS		
EMPLOYEE HEALTH		[] 14. Ap	proved Food or	Color Additive	26	
2. Reporting of Diseases by Food Employee and PIC			xic Chemicals	COIO? / Idaili /	55	
3. Personnel with Infections Restricted/Excluded				TROLE (BUE-		
FOOD FROM APPROVED SOURCE			PERATURE CON		•)	
			oking Temperat	ures		
4. Food and Water from Approved Source		[] 17 Re	•			
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7. Conformance with Approved Procedures/HACCP Plans		[] 20 Tin	ne As a Public H	lealth Control		
PROTECTION FROM CONTAMINATION		REQUIREM	ENTS FOR HIGH	HLY SUSCEPT	TIBLE POPUL	ATIONS
8. Separation/Segregation/Protection		(HSP)				7.5
9. Food Contact Surfaces Cleaning and Sanitizing		[] 21, Foo	od and Food Pre	eparation for H	HSP	
📋 10. Proper Adequate Handwashing		CONSUME	R ADVISORY			
		[] 22. Po	sting of Consum	er Advisories		
Violations Related to Good Retail Practices (Blue Iten	ns)	Number	of Violated Pro	visions Ral	ated	
Critical (C) violations marked must be corrected immediat			orne Ilinesse:			0
or within 10 days as determined by the Board of Health. N	on-		Factors (Red			"
critical (N) violations must be corrected immediately or			·			AND DESCRIPTION OF THE PARTY OF
within 90 days as determined by the Board of Health.			rder for Corre hecked indicate			
	.003		This report, wi			
	.004		its agent consti			
	.005		orrect violations			
	.006		or revocation of			
	.007		of food establish have a right to a			
	,008		submitted to the			
	.009		ays of receipt of			
30. Other BOH Regula 31. Grease Trap BOH Regula			RE-INSPECTIO			
	atiOT1			_		
Inspector's Signature:	Print: S	Samantha Ha	ırdy		T	
PIC's Signature:					Page 1 of	2 Pages
ergnature	Print: IV	1arylou Govo	7111		1	

61 Center Street, Burlington, MA 01803 Ph: (781) 270-1955 • Fax: (781) 273-7687

Establishment Name: Burlington High School Date: 03/01/2018 Page: 2 of 2

Item No.	Code Reference	C - Critical Item R - Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION			
Disci	ussion With Per	son in Charge:	Corrective Action Required	I: ☑ No ☐ `	Yes	
-	plations corrected		☐ Voluntary Compliance	☐ Employee Res Exclusion	striction /	
			☐ Re-Inspection Scheduled	☐ Emergency Su	spension	
			☐ Embargo	☐ Emergency Cl	osure	
			☐ Voluntary Disposal	Other:		

#### **BURLINGTON BOARD OF HEALTH**

61 Center Street, Burlington, MA 01803 Ph: (781) 270-1955 • Fax: (781) 273-7687

Address 123 Cambridge St., BURLINGTON, MA 01803   Retail   Residential Kitchen   Re-inspection   Mobile   Temporary   Caterer   Bed & Breakfast   Previous inspection   Date 03/01/2018   Previous inspection   Date 03/01/2018   Previous inspection   Previous inspe	Name Burlington High School	Da	te 09/20/2018	Type of Operation(s)	Type of Inspection	on
Telephone (781) 270-1885   2	Address 123 Cambridge St., BURLINGTON	V, MA 01803 Ris	sk Level	☐ Food Service	Routine Re-inspection	
Owner Buflington Public Schools  Person in Charge (PIC) Mary Lou Govoni Inspector Samantha Hardy Inspector Samantha Land Inspection Inspection Inspector Sanatha Hardy Inspector Samantha Advantage Inspection Inspector Inspection Inspector Inspector Inspector Inspect Inspector Inspe	Tolophone (791) 270 1995	2		☐ Residential Kitchen	Previous inspectio	
Person in Charge (PIC) Mary Lou Govoni Inspector Samantha Hardy Out:    Inspector Samantha Hardy   Other   Inspector Samantha Hardy   Other   Inspector Samantha Hardy   Inspector Sama	Telephone (781) 270-1885			—		
Person in Charge (PIC) Mary Lou Govoni	Owner Burlington Public Schools	HA	CCP			:
Inspector Samantha Hardy	Person in Charge (PIC) Mary Lou Govoni	Tin	ne		☐ General Compl	
Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violations. Related to Foodborne Illiness interventions and Risk Factors (Red Items) Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.  PROTECTION FROM CHEMICALS    11. Good Hygienic Practices   12. Prevention of Contamination from Hands   13. Handwass Facilities   14. Province From Chemical Feet   13. Province From Chemical Feet   14. Approved Food or Color Additives   15. Toxic Chemicals   14. Approved Food or Color Additives   15. Toxic Chemicals   15. Toxic Chemicals   16. Cooking Temperatures   16. Cooking Temperatures   16. Cooking Temperatures   17. Reheating   18. Cooling   18. Cooling   19. Hot and Cold Holding   19. Hot and Cold Holding   19. Hot and Cold Holding   19. Food Contact Surfaces Cleaning and Sanitizing   19. Food Contact Surfaces Cleaning and Sanitizing   21. Food and Food Preparation/Segregation/Protection   19. Proper Adequate Handwashing   22. Posting of Consumer Advisories   24. Food and Food Protection   590.004   24. Food and Food Protection   590.005   26. Water, Plumbing, and Waste   590.005   27. Physical Facility   590.007   590.005   590.0	Inspector Samantha Hardy			Permit No. 000244		
Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items) Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.    11. Good Hygienic Practices   12. Prevention of Centamination from Hands   13. Handwash Facilities   14. Approved Food or Color Additives   15. Toxic Chemicals   14. Approved Food or Color Additives   15. Toxic Chemicals   15. Toxic Chemicals   16. Cooking Temperatures   16. Cooking Temperatures   17. Reheating   18. Cooking Temperatures   19. Hot and Cold Holding   17. Conformance with Approved Food or Color Additives   18. Toxic Chemicals   18. Cooking Temperatures   19. Hot and Cold Holding   19. Food Contact Surfaces Cleaning and Sanitizing   19. Food Contact Surfaces Cleaning and Sanitizing   21. Food and Food Preparation For Highly Surfaces Cleaning and Sanitizing   22. Positing of Consumer Advisories   23. Management and Personnel   500.003   24. Food and Food Protection   590.004   23. Management and Personnel   500.003   24. Food and Food Protection   590.004   24. Food and Food Protection   590.004   25. Equipment and Utensils   590.005   500.005						
Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.   September 200, 200	Each violation checked requires an exp	lanation on the narra	tive page(s)	and a citation of specific	provision(s) viol	ated.
### Action as determined by the Board of Health.  ### PROTECTION FROM CHEMICALS    11. Good Hygienic Practices   12. Prevention of Contamination from Hands     13. Handwash Facilities     14. Approved Food or Color Additives     15. Toxic Chemicals     15. Toxic Chemicals     16. Cooking Temperatures     17. Reheating     18. Cooking Temperatures     19. Hot and Cold Holding     19. Food and Water from Approved Procedures/HACCP Plans     19. Proper Adequate Handwashing     19. Proper Adequate Handwashing     10. Proper Adequate				Audi Ababia	n-compliance with:	00 (5) [
11. Good Hygienic Practices   12. Prevention of Contamination from Hands   13. Handwash Facilities   14. Approved Food or Color Additives   15. Toxic Chemicals   15. Protection from Approved Food or Color Additives   15. Toxic Chemicals   16. Cooking Temperatures   17. Reheating   18. Cooking Temperatures   17. Reheating   18. Cooking Temperatures   18. Cooking Temperatures   19. Protection FROM CONTAMINATION   19. Separation/Segregation/Protection   19. Food Contact Surfaces Cleaning and Sanitizing   10. Proper Adequate Handwashing   19. Proper Adequate Handwashing   19. Product Surfaces Cleaning and Sanitizing   19. Proper Adequate Handwashing   19. Product Surfaces Cleaning and Sanitizing   19. Product Surfaces Clea			ire immediate	COFFOCTIVO	590.0	109 (F) 🗌
12. Prevention of Contamination from Hands   13. Handwash Facilities     14. PIC Assigned / Knowledgeable / Duties     15. Pic Assigned / Knowledgeable / Duties     16. Cooking Temperatures     17. Reheating     18. Cooking Temperatures     19. Food and Water from Approved Source     19. Food and Water from Approved Procedures/HACCP Plans     19. Food Contact Surfaces Cleaning and Sanitizing     10. Proper Adequate Handwashing     10. Proper Adequate Handwashing     10. Proper Adequate Handwashing     11. Prevention of Contamination from Hands     13. Handwash Facilities     14. Approved Food or Colle: Additives     15. Toxic Chemicals     14. Approved Food or Colle: Additives     15. Toxic Chemicals     16. Cooking Temperatures     17. Reheating     18. Cooling     19. Hot and Cold Holding     20. Time As a Public Health Control     REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)     21. Food and Food Preparation for HSP     22. Posting of Consumer Advisories     22. Posting of Consumer Advisories     23. Management and Personnel     24. Food and Food Protection     24. Food and Food Protection     25. Equipment and Utensits     26. Water, Plumbing, and Waste     27. Physical Facility     28. Poisonous or Toxic Materials     29. Special Requirements     30. Other     30. Other     30. Chemicals     13. Handwash Facilities     30. Alandwash Facilities     41. Approved Food or Cole: Additives     15. Toxic Chemicals     16. Cooking Temperatures     17. Reheating     18. Cooling     19. Hot and Cold Holding     20. Time As a Public Health Control     21. Food and Food Preparation for HSP     22. Posting of Consumer Advisories     23. Management and Personnel     590.003     590.004     590.005     590.006     590.006     590.007     590.007     590.007     590.008     590.008     590.008     590.009     590.009     590.009     590.009     590.009     590.009     590.009     590.009     590.009     590.009     590.009     590.009     590.009     590.009     590.009     590.009     590.009     590.009     5	action as determined by the Board of Healt	th.		Allergen Awa	areness 590.00	09 (G) 🗌
13 Handwash Facilities   1. PIC Assigned / Knowledgeable / Duties   PROTECTION FROM CHEMICALS   14. Approved Food or Color Additives   15. Toxic Chemicals   15. Toxic Chemicals   16. Cooking Temperatures   16. Cooking Temperatures   17. Reheating   18. Cooling   18. Cooling   18. Cooling   19. Hot and Cold Holding   20. Time As a Public Health Control   REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (MSP)   21. Food and Food Preparation for HSP CONSUMER ADVISIONS   22. Posting of Consumer Advisories   22. Posting of Consumer Advisories   23. Management and Personnel   590.003   24. Food and Food Protection   590.004   24. Food and Food Protection   590.005   24. Food and Food Protection   590.005   24. Food and Food Protection   590.005   26. Water, Plumbing, and Waste   590.005   27. Physical Facility   590.007   28. Poisonous or Toxic Materials   590.008   29. Special Requirements   590.008   590.009   590.004   590.004   590.006   590.004   590.006   590.006   590.006   590.006   590.006   590.006   590.006   590.007   590.007   590.007   590.007   590.007   590.007   590.007   590.007   590.008	PROTECTION FROM CHEMICALS		☐ 11 Go	od Hygienic Practices		
1. PIC Assigned / Knowledgeable / Dufles   PROTECTION FROM CHEMICALS   14. Approved Food or Color Additives   15. Toxic Chemicals   15. Toxic Chemicals   15. Toxic Chemicals   15. Toxic Chemicals   16. Cooking Temperatures   16. Cooking Temperatures   17. Reheating   18. Cooling	0. Chemical-Test		12. Pre	evention of Contamination fro	om Hands	
14. Approved Food or Color Additives   2. Reporting of Diseases by Food Employee and PiC   15. Toxic Chemicals   16. Cooking Temperatures   16. Cooking Temperatures   17. Reheating   18. Cooling   19. Hot and Cold Holding   20. Time As a Public Health Control Requirements   15. Toxic Chemicals   15. Toxic Chemicals   15. Toxic Chemicals   16. Cooking Temperatures   17. Reheating   18. Cooling   19. Cooling   19. Cooling   19. Lox data   19. Cooling   19. L	FOOD PROTECTION MANAGEMENT		☐ 13 Ha	ndwash Facilities		
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. Receiving/Condition  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  Foliolations Related to Good Retail Practices (Blue Items)  Fritical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-tritical (N) violations must be corrected immediately or within 10 days as determined by the Board of Health.  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):  Official Order for Correction: Based on an inspection to the items checked indicate violations of 105 CMR 590 000/fe Food Code. This report, when signed below by a Board of Health the items checked indicate violations of the Board of Health of the items checked indicate violations of the Board of Health of the Board of Health of the Board of Health of the Sepondor or revocation of the food establishment operations. If aggrieved by to order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above ad within 10 days of receipt of this order.	1. PIC Assigned / Knowledgeable / Duties		PROTECTI	ON FROM CHEMICALS		
3. Personnel with infections Restricted/Excluded  3. Personnel with infections Restricted/Excluded  4. Food and Water from Approved Source  4. Food and Water from Approved Source  5. Receiving/Condition  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  7. Conformance with Approved Procedures/HACCP Plans  PROTECTION FROM CONTAMINATION  10. Proper Adequate Handwashing  7. Conformance with Approved Procedures/HACCP Plans  PROTECTION FROM CONTAMINATION  10. Proper Adequate Handwashing  7. Conformance with Approved Procedures/HACCP Plans  PROTECTION FROM CONTAMINATION  10. Proper Adequate Handwashing  7. Conformance with Approved Procedures/HACCP Plans  PROTECTION FROM CONTAMINATION  11. Hot and Cold Holding  12. Time As a 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):  Official Order for Correction: Based on an inspection to the items checked indicate violations of 105 CMR 590.000/fe Food Code. This report, when signed below by a Board of Health suspension or revocation of the food establishment permit as suspension or revocation of the food establishment operations. If aggrieved by to order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above ad within 10 days of receipt of this order.	EMPLOYEE HEALTH		☐ 14 Ap	proved Food or Color Additiv	'es	
16. Cooking Temperatures   17. Reheating   18. Cooking Temperatures   19. Hot and Cold Holding   20. Time As a Public Health Control REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)   21. Food and Food Preparation for HSP   Consumer Advisories   19. Hot and Food Preparation for HSP   Consumer Advisories   19. Hot and Food Preparation for HSP   19. Hot and Cold Holding   20. Time As a Public Health Control REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)   21. Food and Food Preparation for HSP   Consumer Advisories   19. Hot and Food Preparation for HSP   Consumer Advisories   19. Hot and Foo			☐ 15 To	xic Chemicals		
4. Food and Water from Approved Source   17. Reheating   18. Cooling   18. Cooling   19. Hot and Cold Holding   20. Time As a Public Health Control   REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)   21. Food and Food Preparation for HSP   22. Posting of Consumer Advisories   22. Posting of Consumer Advisories   23. Management and by the Board of Health. Non-rifficial (N) violations must be corrected immediately or within 10 days as determined by the Board of Health.   24. Food and Food Protection   24. Food and Food Protection   25. Equipment and Utensils   590.005   26. Water, Plumbing, and Waste   590.005   27. Physical Facility   590.007   28. Poisonous or Toxic Materials   590.008   29. Special Requirements   590.009   30. Other   BOH Regulation   50.000	☐ 3. Personnel with Infections Restricted/Excl	luded	TIME/TEM	PERATURE CONTROLS (PHF	s)	
□ 5. Receiving/Condition □ 6. Tags/Records/Accuracy of Ingredient Statements □ 7. Conformance with Approved Procedures/HACCP Plans □ 7. Conformance with Approved Procedures/HACCP Plans □ 8. Separation/Segregation/Protection □ 9. Food Contact Surfaces Cleaning and Sanitizing □ 10. Proper Adequate Handwashing □ 10. Proper Adequate Handwashing □ 10. Proper Adequate Handwashing □ 21. Food and Food Preparation for HSP □ 22. Posting of Consumer Advisories    Violations Related to Good Retail Practices (Blue Items)   Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-   C N	FOOD FROM APPROVED SOURCE		☐ 16 Co	oking Temperatures		
□ 6. Tags/Records/Accuracy of Ingredient Statements □ 7. Conformance with Approved Procedures/HACCP Plans □ 7. Conformance with Approved Procedures/HACCP Plans □ 8. Separation/Segregation/Protection □ 9. Food Contact Surfaces Cleaning and Sanitizing □ 10. Proper Adequate Handwashing □ 21. Food and Food Preparation for HSP □ 10. Proper Adequate Handwashing □ 22. Posting of Consumer Advisories    Violations Related to Good Retail Practices (Blue Items)   Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-ritical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. □ 23. Management and Personnel □ 24. Food and Food Protection □ 25. Equipment and Utensils □ 26. Water, Plumbing, and Waste □ 27. Physical Facility □ 28. Poisonous or Toxic Materials □ 29. Special Requirements □ 30. Other □ 19. Hot and Cold Holding □ 20. Time As a 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):   Official Order for Correction: Based on an inspection to the items checked indicate violations of 105 CMR 590.000/fe Food Code. This report, when signed below by a Board of Health. Source of the Board of Health at the above ad within 10 days of receipt of this order.	☐ 4. Food and Water from Approved Source		□ 17 Re	heating		
□ 7. Conformance with Approved Procedures/HACCP Plans □ 7. Conformance with Approved Procedures/HACCP Plans □ 8. Separation/Segregation/Protection □ 9. Food Contact Surfaces Cleaning and Sanitizing □ 10. Proper Adequate Handwashing □ 10. Proper Adequate Handwashing □ 10. Proper Adequate Handwashing □ 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): □ 11. Food and Food Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22): □ 12. 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): □ 0fficial Order for Correction: Based on an inspection to the items checked indicate violations of 105 CMR 590.000/fe Food Code. This report, when signed below by a Board of Health and Utensils 590.005 □ 24. Food and Food Protection 590.004 □ 25. Equipment and Utensils 590.005 □ 26. Water, Plumbing, and Waste 590.006 □ 27. Physical Facility 590.007 □ 28. Poisonous or Toxic Materials 590.008 □ 29. Special Requirements 590.008 □ 29. Special Requirements 590.009 □ 30. Other BOH Regulation	•		☐ 18 Co	oling		
REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)  9. Food Contact Surfaces Cleaning and Sanitizing  10. Proper Adequate Handwashing  Critical (C) violations marked must be corrected immediately or 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.  C N  23. Management and Personnel  24. Food and Food Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):  Official Order for Correction: Based on an inspection to the items checked indicate violations of 105 CMR 590.000/fe Food Code. This report, when signed below by a Board of Health.  C N  25. Equipment and Utensils  26. Water, Plumbing, and Waste  27. Physical Facility  28. Poisonous or Toxic Materials  29. Special Requirements  590.009  30. Other  BOH Regulation	☐ 6. Tags/Records/Accuracy of Ingredient Sta	atements	☐ 19 Ho	t and Cold Holding		
8. Separation/Segregation/Protection   9. Food Contact Surfaces Cleaning and Sanitizing   21. Food and Food Preparation for HSP   22. Posting of Consumer Advisories	• •	/HACCP Plans	20. Tin	ne As a Public Health Contro	1	
□ 9. Food Contact Surfaces Cleaning and Sanitizing □ 10. Proper Adequate Handwashing □ 22. Posting of Consumer Advisories  Violations Related to Good Retail Practices (Blue Items)  Critical (C) violations marked must be corrected immediately or 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.  C N □ 23. Management and Personnel				ENTS FOR HIGHLY SUSCEP	TIBLE POPULATION	NS
Consumer Advisories    22. Posting of Consumer Advisories						
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Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or 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.  C N  23. Management and Personnel  24. Food and Food Protection  25. Equipment and Utensils  26. Water, Plumbing, and Waste  27. Physical Facility  28. Poisonous or Toxic Materials  29. Special Requirements  30. Other  Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):  Official Order for Correction: Based on an inspection to the items checked indicate violations of 105 CMR 590.000/fe member or its agent constitutes an order of the Board of Health suspension or revocation of the food establishment permit an cessation of food establishment operations. If aggrieved by the interventions and Risk Factors (Red Items 1-22):  Official Order for Correction: Based on an inspection to the items checked indicate violations of 105 CMR 590.000/fe member or its agent constitutes an order of the Board of Health as suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by the items checked indicate violations of 105 CMR 590.000/fe member or its agent constitutes an order of the Board of Health suspension or revocation of the food establishment operations. If aggrieved by the items checked indicate violations of 105 CMR 590.000/fe member or its agent constitutes an order of the Board of Health as suspension or revocation of the food establishment operations. If aggrieved by the items checked indicate violations of 105 CMR 590.000/fe member or its agent constitutes an order of the Board of Health as the items checked indicate violations of 105 CMR 590.000/fe member or its agent constitutes an order of the Board of Health as the items checked indicate violations of 105 CMR 590.000/fe member or its agent constitutes an order o	3 10. Proper Adequate Handwashing					
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To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):  To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):  Official Order for Correction: Based on an inspection to the items checked indicate violations of 105 CMR 590.000/fe    23. Management and Personnel			Number	of Violated Provisions Re	lated	
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the items checked indicate violations of 105 CMR 590.000/fe  23. Management and Personnel 24. Food and Food Protection 590.004 25. Equipment and Utensils 590.005 26. Water, Plumbing, and Waste 27. Physical Facility 590.007 28. Poisonous or Toxic Materials 29. Special Requirements 30. Other  the items checked indicate violations of 105 CMR 590.000/fe Food Code. This report, when signed below by a Board of Health and the special of the security and the signed below by a Board of Health and Code. This report, when signed below by a Board of Health and Cod			and Risk	Factors (Red Items 1-22)	:	-
23. Management and Personnel 24. Food and Food Protection 590.004 25. Equipment and Utensils 590.005 26. Water, Plumbing, and Waste 27. Physical Facility 590.007 28. Poisonous or Toxic Materials 29. Special Requirements 30. Other  590.003 Food Code. This report, when signed below by a Board of Head member or its agent constitutes an order of the Board of Head suspension or revocation of the food establishment permit are cessation of food establishment operations. If aggrieved by the order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above ad within 10 days of receipt of this order.		of Health.	Official O	rder for Correction: Base	d on an inspection t	today,
24. Food and Food Protection 590,004  X 25. Equipment and Utensils 590,005 26. Water, Plumbing, and Waste 27. Physical Facility 590,007 28. Poisonous or Toxic Materials 29. Special Requirements 30. Other  24. Food and Food Protection 590,004 member or its agent constitutes an order of the Board of Hea Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit at cessation of food establishment operations. If aggrieved by t order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above ad within 10 days of receipt of this order.		500.000	the items c	hecked indicate violations of	105 CMR 590.000/	federa
25. Equipment and Utensils 26. Water, Plumbing, and Waste 27. Physical Facility 28. Poisonous or Toxic Materials 29. Special Requirements 30. Other  590.005 Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit at cessation of food establishment operations. If aggrieved by to order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above ad within 10 days of receipt of this order.			member or	. This report, when signed be its agent constitutes an orde	elow by a Board of H	Health
26. Water, Plumbing, and Waste 27. Physical Facility 28. Poisonous or Toxic Materials 29. Special Requirements 30. Other  590.006 suspension or revocation of the food establishment permit are cessation of food establishment operations. If aggrieved by to order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above ad within 10 days of receipt of this order.			Failure to o	orrect violations cited in this	report may result in	3 <b>a</b> ( ) ]
28. Poisonous or Toxic Materials 29. Special Requirements 590.009 30. Other  590.008  order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above ad within 10 days of receipt of this order.		590.006	suspension	or revocation of the food es	tablishment permit a	and
29. Special Requirements 590.009 30. Other BOH Regulation writing and submitted to the Board of Health at the above ad within 10 days of receipt of this order.		590.007	cessation o	f food establishment operation	ons, If aggrieved by	this :
30 Other BOH Regulation within 10 days of receipt of this order.		590,008	order, you	nave a right to a hearing. You	ur request must be i	in Advis
BOTH Regulation			within 10 d	aupmitted to the Board of Me	airu ar tue above a	uaress
BOH Regulation						
	31 Grease Trap	BOH Regulation	DAIL OF	TE HADI EQ HON.		

Print: Samantha Hardy

Print: Mary Lou Govoni

Page 1 of 2 Pages

may or -2019e

Inspector's Signature:

PIC's Signature:

61 Center Street, Burlington, MA 01803 Ph: (781) 270-1955 • Fax: (781) 273-7687

Establishment Name: Burlington High School Date: 09/20/2018 Page: 2 of 2

Item No.	Code Reference	C - Critical Item R - Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION					
25	FC 4-602.13		Drawers soiled on bottom, clean. COS Handles of storage unit near grill sticky, clean. COS					
Discu	ssion With Pers	on in Charge:	<del>11</del>	Corrective Action Required:	□ No □	🛚 Yes		
Temperatures in compliance: cooked hamburger 36F. Employee restroom stocked. Handsinks stocked. Three bay sanitizer 400ppm quats.			☐ Voluntary Compliance	☐ Employee R Exclusion	estriction /			
				☐ Re-Inspection Scheduled	☐ Emergency Suspensio			
				□ Embargo	☐ Emergency	Closure		
				☐ Voluntary Disposal	🗷 Other: Corre	ected on Site		

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Food Establishment Inspection	on Repo	ort	Date	03/	14/2019	Type of Operation(s):	Type of Inspection	
Address: 123 Cambridge St., BURLINGTON, MA 01803			Date	00/	, ,,,,,,,,	Food Service Establishment	Routine	
			Risk Level		rel	Retail Food Store	Re-inspection	
7.1 (7.04) 070 4005			2			Residential: Cottage Foods	☐ Pre-operational	
<b>Telephone</b> : (781) 270-1885						Residential: Bed & Breakfast Mobile/Pushcart	☐ Illness Investigation☐ General Complaint	
Owner: Burlington Public Schools			HAC			☐ Temporary Food Estab ☐ Other School	HACCP Other	
Person-In-Charge: Mary Lou Govoni			In:	8:	:45 AM 0:15 AM	IN Other School		
Inspector: Samantha Hardy		,					ate of Re-Inspection	
Number of Violated Provisions Related to Foodborne Illnesses Risk Factors and Interventions (Items 1 though 29):	0	Foodbori Intervent	ne Illne ions (Il	esse tem:	Violations s Risk Fac s 1 though	tors and 29):		
FOODBORNE ILL	NESS RIS	K FACT	ORS	A١	ID PUBL	IC HEALTH INTERVENTIO	NS ction R = repeat violation	_
IN = in compliance OUT = out of compliance	N/O = not of			ot a	pplicable (	COS = corrected on-site during inspe	IN OUT N/A N/O COS F	_
Compliance Status	IN OUT I	V/A N/O C	OS R	_		Compliance Status		rt
Supervision				L.,		Protection from Contam		_
Person-in-charge present, demonstrates knowledge and performs duties	N OUT			_		rated and protected act surfaces: cleaned & sanitized	(IN) OUT N/A N/O	-
2 Certified Food Protection Manager	(IN) OUT N	/A		Proper disposition of returned, previously			(II) OUT	
Employee Health	,			Ľ	served, re-	conditioned & unsafe food		_
Management, food employee and	CO OUT					Time/Temperature Control		
3 conditional employee; knowledge, responsibilities and reporting	(IN) OUT					oking time & temperatures	(IN) OUT N/A N/O	_
4 Proper use of restriction and exclusion	(IN) OUT			19	Proper ref	neating procedures for hot holding		
Breedures for responding to vemiting and	(IN) OUT		+	-		oling time and temperature	IN OUT N/A (N/O)	
diarrheal events				-		t holding temperature	IN OUT N/A (N/O)	
Good Hygienic Practi	ces			22	Proper col	ld holding temperature	(IN) OUT N/A N/O	
6 Proper eating, tasting, drinking or tobacco	(IN) OUT	N/O				te marking and disposition	(N) OUT N/A N/O	
7 No discharge from eyes, nose and mouth	(IN) OUT	N/O	$\top$	24	Time as a	Public Health Control	IN OUT (N/A) N/O	
Preventing Contamination				L		Consumer Adviso	ry	_
8 Hands clean & properly washed	(IN) OUT	N/O	T	25	Consumer raw/under	r advisory provided for cooked food	IN OUT (N/A)	
9 No bare hand contact with ready-to-eat food	N TUO (NI)	1/A N/O		1		Highly Susceptible Pop	ulations	
Adequate handwashing sinks, properly supplied and accessible	IN OUT			26	Pasteurize offered	ed foods used, prohibited foods n	OUT N/A	
Approved Source				-		Food/Color Additives and Tox	ic Substances	
11 Food obtained from approved source	(IN) OUT			27	Food addi	itives: approved & properly used	IN OUT (N/A)	
12 Food received at proper temperature	IN OUT N	1/A (N/O)		28	Toxic sub	stances properly identified, stored	(IN) OUT N/A	
Food received in good condition, safe &	(IN) OUT			120	& used	Conformance with Ampreyor		_
unadulterated			_	-	la "	Conformance with Approved		_
Required records available: shellstock tags, parasite destruction	,			29	process/H	ce with variance/specialized IACCP plan	IN OUT (N/A)	_
Official Order for Correction: Based on an ins	spection tod	ay, the ite	ms ma	rke	d "OUT" in	dicated violations of 105 CMR 59	0.000 and applicable section order of the Board of Heal	ins Ith

of the 2013 FDA Food Code. This report, when signed below by a Board of Health member of its agent considered in the Board of Health member of its agent considered in the Board of Health member of its agent considered in the Board of Health member of its agent considered in the Board of Health member of its agent considered in the Board of Health 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(B).

Date: 03/14/2019

they or was	Date: 03/14/2019
Signature of Person-In-Charge: Mary Lou Govoni	·———
de Hog	Date: 03/14/2019
Signature of Inspector: Samantha Hardy	

# Food Establishment Inspection Report - Town of Burlington, MA

Ect	ablishment: Burlington High School					Date: Oor 1 1120 10	ge 2 of	<u>3</u>		
		ICES	AND	MA	ASS	ACHUSETTS - ONLY SECTIONS		rialatio		
Ar	GOOD RETAIL PRACT  "X" in box indicates numbered item is not in compliance. An	"X" in a	pprop	riate	box f	or COS = corrected on site during the inspection arrays, it	OUT	cos	<u> </u>	
_	Compliance Status	OUT	cos	R		Compliance States	1 001	cos		
	Safe Food and Water					Utensils, Equipment and Vending			Г	
30	Pasteurized eggs used where required				48	Warewashing facilities: installed, maintained & ussed test strips	1		L	
31	Water & ice from approved source				49	Non-food contact surfaces clean				
32	Variance obtained for specialized processing					Physical Facilities		<u> </u>	т-	
JZ 	methods		ل	L.,	50	Hot & cold water available; adequate pressure	-	-	┞	
	Food Temperature Control				51	Plumbing installed, proper backflow devices			-	
33	Proper cooling methods used; adequate equipment				52	Sewage & waste water properly disposed			1	
34	for temperature control  Plant food properly cooked for hot holding		+		53	Toilet facilities: properly constructed, supplied & cleaned				
35	Approved thawing methods used				54	Garbage & refuse properly disposed; facilities maintained				
36	Thermometers provided & accurate				55	Physical facilities installed, maintained & clean			T	
	Food Identification				_	Adequate ventilation & lightling; designated areas			T	
37	Food properly labeled; original container				56	used	200 044	1	1	
	Prevention of Food Contamination					Additional Requirements listed in 105 CMR 5	190.011	-1	Т	
38	Insects, rodents & animals not present			-	M1	Anti-choking procedure in food service establishments				
39	Contamination prevented during food preparation,				M2					
	storage and display		+	+	Review of Retail Operations listed in 105 590.010					
40	Personal cleanliness	-	+	+-	МЗ	Caterer			L	
41	Wiping cloths properly used & stored		_	-	M4	Mobile Food Operation			1	
42	Washing fruits & vegetables				M5	Temporary Food Establishment			1	
	Proper Use of Utensils				M6	Public Market; Farmers Market			1	
43	In-use utensils properly stored				M7				1	
44	Utensils, equipment & linens: properly stored, dried &				M8			-	+	
	handled	-	+=	+	- MS			-	+	
45	Single-use/single-service articles: properly stored & used				M1	7. 6	-		+	
46	Givoes used properly				M1	1 Innovative Operation  Local Requirements			1	
-	Utensils, Equipment and Vending				_			T	Т	
47	Food & non-food contact surfaces cleanable, properly	у			L1 L2				$\dagger$	
	designed, constructed & used	ang	800	الد	-		03/14/20	19		
Sin	nature of Person-in-Charge Mary Lou Govoni	a B	- Care		25/49					
9	nature of Person-In-Grange					Date: (	03/14/20	119		

Signature of Inspector: Samantha Hardy

MDPH report form - 10/5/18 version

# Food Establishment Inspection Report - Town of Burlington, MA

Establish	ment: Burlington High	School		Date: 03/14/2019		Page 3 of <u>3</u>		
			TEMPERATURE OBSERVA	ATIONS				
	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp		
	Chicken/oven	174°F	Chicken/Walk-In Cooler	33°F				
Item Number	SACTION OF COME							
Discussi	on with Person-in-Ch	arge:						
	11		Margler Warsz		D	ate: 03/14/2019		
Signature	of Person-in-Charge: N	Mary Lou Govoni	Marglar starszi		D	ate: 03/14/2019		

# **BURLINGTON BOARD OF HEALTH**

FOOD ESTABLISHMENT INSPECTI	ON REPORT							
Name Fox Hill School	OH ILL OIL	Date 09/	07/2017	Trv	pe of Ope	ration(e)	Type of to	
Address 1 Fox Hill Rd., BURLINGTON, MA	31903			12	Food Se		Type of In  ⊠ Routine	spection
	21003	Risk Level M	edium		Retail	VCT9004	☐ Re-insp	ection
Telephone (781) 270-1793		20101 1	Calaini		Resident Mobile	ial Kitchen	Previous in Date: 03/0	nspection
Owner Burlington Public Schools		HACCP		1 1	Tempora	ry	☐ Pre-ope	
		HACCE			Caterer		☐ Suspec	t Illness
Person in Charge (PIC) Donna Mason		Time			Bed & Br	eakfast	☐ Genera	Complaint
Inspector Randall S. Phelps			:55 AM :30 PM	Per	mit No. 0	000246	☐ Other	,
Each violation checked requires an ovels	motion on the	1						
Each violation checked requires an expla	mation on the i	narrative p	age(s) a	and a	a citatior			
/iolations Related to Foodborne Illness I	nterventions a	nd Risk Fa	ctors (F	Red I	tems)	No. Anti-Chokin	on-compliance	
/iolations marked may pose an imminent he ction as determined by the Board of Health	aith hazard and	require im	mediate	corre	ective	Tobacco		590.009 (E) [ 590.009 (F) [
	•					Allergen Aw	areness	590.009 (G)
ROTECTION FROM CHEMICALS			11, Go	od H	ygienic Pr	actices		
.) 0. Chemical-Test		[]				tamination fr	om Hands	
OOD PROTECTION MANAGEMENT					sh Faciliti		on hands	
] 1, PIC Assigned / Knowledgeable / Duties		PI			ROM CHE			
MPLOYEE HEALTH		[]				Color Additiv	105	
3. Reporting of Diseases by Food Employee a					nemicals	OOIOI Additiv	v C 3	
3. Personnel with Infections Restricted/Exclude	ded					TROLS (PHF		
OOD FROM APPROVED SOURCE					Temperat		5)	
4 Food and Water from Approved Source			17 Ref			lules		
5. Receiving/Condition			18. Coc		ig			
6, Tags/Records/Accuracy of Ingredient State	ments			_				
7. Conformance with Approved Procedures/H.					Cold Hold	•		
ROTECTION FROM CONTAMINATION	1.001 1.0115					Health Contro		
8. Separation/Segregation/Protection		(H:	QUIREMI SP)	ENTS	FOR HIGH	HLY SUSCEP	TIBLE POPU	LATIONS
9. Food Contact Surfaces Cleaning and Saniti	zina		50	d and	l Food Pre	eparation for	цер	
10 Proper Adequate Handwashing	211/9		NSUMER			sparation for	ПОР	
a service of a service of the servic		m				ner Advisories		
olations Related to Good Retail Practice	• (DI - I: )	11	22,103	ung c	n Consun	iei Auvisories	•	
ritical (C) violations marked must be correct	s (Blue items)	Nu	mber of	<sup>F</sup> Vio	lated Pro	visions Re	lated	
within 10 days as determined by the Board	of Health Non-	То	Foodbo	rne	Illnesses	s Intervention	ons	0
itical (N) violations must be corrected imme	diately or	an	d Risk F	acto	rs (Red	ltems 1-22):	;	
thin 90 days as determined by the Board of	Health.	Of	icial Or	der f	or Corre	ction: Based	d on an inspe	ection today
23. Management and Personnel	500 003	tne	items cn	еске	d indicate	violations of	105 CMR 59	0 000/federal
24. Food and Food Protection	590.003 590.004	me	nd Code. Mber or i	inis ts ac	report, wh	nen signed be tutes an orde	elow by a Bo	ard of Health
25. Equipment and Utensils	590.005	Fai	ure to co	rrect	violations	cited in this	renort may re	d of Health
26. Water, Plumbing, and Waste	590.006	Sus	pension (	or rev	∕ocation o	f the food est	ablishment r	nermit and
27 Physical Facility	590.007	ces	sation of	food	establish	ment operatio	ons. If aggrie	ved by this
28 Poisonous or Toxic Materials 29. Special Requirements	590.008	org writ	er, you ha ing and s	ave a	right to a	hearing You	ir request mu	ust be in pove address
30. Other	590,009 BOH Regulation	with	in 10 day	ys of	receipt of	this order	aitii at the al	vove address
31. Grease Trap	BOH Regulation				PECTION			
spector's Signature:	1	Print: Randa	ill S. Phe	lps				
C's Signature:							Page 1 o	f 2 Pages
The state of the s	-	Print: Donna	Mason					

Estab	lishment Name:	Fox Hill School		<b>Date</b> : 09/07/2017				
Item No.	Code Reference	C - Critical Item R - Red Item	DESCRIPTION OF	Date Verified				
Disci	plations noted. New walk in freezer and cooler. Old walk in us			Corrective Action Required:	⊠ No □	Yes 1		
equip	cussion With Person in Charge: violations noted. New walk in freezer and cooler. Old walk in ipment storage. Holding temperatures all within regulations ds better air circulation and ventilation to mitigate humidity.			☐ Voluntary Compliance	☐ Employee Res Exclusion	triction /		
neeas	s beπer air circula	ation and ventilation to miti	gate humidity.	☐ Re-Inspection Scheduled	☐ Emergency Su	spension		
				☐ Embargo	☐ Emergency Clo	sure		
				☐ Voluntary Disposal	Other:			

### **BURLINGTON BOARD OF HEALTH**

61 Center Street, Burlington, MA 01803 Ph: (781) 270-1955 • Fax: (781) 273-7687

FOOD ESTABLISHMEN	T INSPECTION REPORT	Г					
Name Fox Hill School			02/12/2018	Type of Ope		Type of Ins	pection
Address 1 Fox Hill Rd., BURL	INGTON MA 01803	Dick	Level	☐ Food Se	ervice	☑ Routine	
	11101011, IMA 01803	Media		│□ Retail │□ Residen	tial Kitchen	☐ Re-inspe	
<b>Telephone</b> (781) 270-1793				☐ Mobile	tial Kitchen	Previous ins Date: 09/07	
Owner Burlington Public Scho	ols	HAC	CP.	☐ Tempora	ary	☐ Pre-oper	ation
		1117,5	-1	Caterer	wa a 1.6	☐ Suspect	
Person in Charge (PIC) Donr	nalee L. Mason	Time		☐ Bed & B	reaktast	☐ General ☐ HACCP	Complaint
Inspector Samantha Hardy		In: Out:	10:30 AM 11:00 AM	Permit No.	000246	Other_	
Each violation checked req	uires an explanation on the	narrativ	/e page(s) /	and a citatio	n of specific	provision(	hoteloiv (
Violations Related to Foodb						n-compliance	
Violations marked may pose a	in imminent health hazard an	d require	immediate	corrective	Anti-Choking	9	590.009 (E) 🗌
action as determined by the B	oard of Health.				Tobacco Allergen Aw	areness	590,009 (F) [] 590,009 (G) []
PROTECTION FROM CHEMICAL	S		☐ 11. Go	od Hygienic F	Practices		
💮 0. Chemical-Test					ontamination fro	om Hands	
FOOD PROTECTION MANAGEM	ENT			ndwash Facil			
1. PIC Assigned / Knowledge	able / Duties			ON FROM CH			
EMPLOYEE HEALTH					or Color Additiv	10.0	
2 Reporting of Diseases by F	ood Employee and PIC			xic Chemicals		/es	
3. Personnel with Infections F	•						
FOOD FROM APPROVED SOURCE					ONTROLS (PHF	s)	
4. Food and Water from Appr	_			oking Temper	ratures		
	oved Source		[]] 17a Re	<del>-</del>			
5. Receiving/Condition			☐ 18 Co	oling			
6. Tags/Records/Accuracy of			☐ 19. Ho	t and Cold Ho	olding		
7. Conformance with Approve			[] 20. Tin	ne As a Public	Health Contro	ol	
PROTECTION FROM CONTAMIN	ATION		REQUIREM	MENTS FOR HI	GHLY SUSCEP	TIBLE POPU	LATIONS
8. Separation/Segregation/Pr	otection		(HSP)				
🗔 9. Food Contact Surfaces Cle	aning and Sanitizing		☐ 21. Fo	od and Food I	Preparation for	HSP	
🖺 10. Proper Adequate Handwa	shing		CONSUME	R ADVISORY			
			[]] 22. Po	sting of Const	umer Advisorie	S	
Violations Related to Good	Retail Practices (Blue Item	s)	Alumahawa	nd Minindon di P	Provisions Re	1-4-4	
Critical (C) violations marked	must be corrected immediate	elv			ses Interventi		101
or within 10 days as determine	ed by the Board of Health. No	n-			d Items 1-22)		10
critical (N) violations must be within 90 days as determined	corrected immediately or			or the common of			
C N	by the Board of Health.		the items of	rder for Cor	rection: Base	d on an inspe	ection today,
23. Management and I	Personnel 590.0	ากส	Food Code	This report	when signed b	elow by a Bo	ard of Hoalth
24. Food and Food Pro			member or	its agent con	stitutes an orde	er of the Boar	d of Health
25. Equipment and Ute	ensils 590.0	005	Failure to d	correct violation	ons cited in this	report may re	esult in
26. Water, Plumbing, a	and Waste 590.0	006	suspension	n or revocation	n of the food es	tablishment p	permit and
X 27. Physical Facility	590.0				shment operati		
28. Poisonous or Toxic			writing and	I submitted to	o a hearing. Yo the Board of H	ealth at the a	ust be in bove address
29. Special Requireme			within 10 d	ays of receipt	of this order.	21 110 0	
31. Grease Trap	BOH Regulat BOH Regulat		DATE OF	RE-INSPECT	ION: 03/01/20	018	
	DOT! Negulat						
Inspector's Signature:	Hoy	Print:	Samantha Ha	ardy			
PIC's Signature:	Z-10/20-20	Print: I	Onnalee I	Mason		— Page — 0	of 2 Pages

Print: Donnalee L. Mason

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Establishment Name: Fox Hill School

Date: 02/12/2018

Page: 2 of 2

Item No.	Code Reference	C - Critical Item R - Red Item		DESCRIPTION OF VIOLATION / PLAN OF CORRECTION						
27	FC 6-501.12		ood vents soiled with dust buildup, clean. Ceiling vents soiled with dust buildup, ean.							
Discussion With Person in Charge:			Corrective Action Required:	□ No 图	Yes					
comp	Three bay sanitizer 200ppm quats. Handsink in compliance. Restroom in compliance. Temperatures in compliance: cheese 37F. All frozen foods			□ Voluntary Compliance	☐ Employee Re Exclusion	striction /				
frozer	solid.			☑ Re-Inspection Scheduled	ection Scheduled 🔲 Emergency St					
				☐ Embargo	□ Emergency C	losure				
				☐ Voluntary Disposal	☐ Other:					

# **BURLINGTON BOARD OF HEALTH**

Address 1 Fox Hill Rd., BURLINGTON, MA 01803  Telephone (781) 270-1793		03/01/2018	Type of Operation(s)	Type of Inspection
Telephone (781) 270 1702	Risk	Level	Food Service Retail	<ul><li>□ Routine</li><li>⊠ Re-inspection</li></ul>
Talephone (701) 270-1793	_ 2		Residential Kitchen Mobile	Previous inspection Date: 02/12/2018
Owner Burlington Public Schools	HAC	CP	☐ Temporary ☐ Caterer	☐ Pre-operation☐ Suspect Illness
Person in Charge (PIC) Donnalee L. Mason	Time	9:40 AM	□ Bed & Breakfast	☐ General Complaint ☐ HACCP
Inspector Samantha Hardy	Out:		Permit No. 000246	Other
Each violation checked requires an explanation on the	narrati	ve page(s) a	and a citation of specific	provision(s) violated.
Violations Related to Foodborne Illness Interventions	and Ris	k Factors /F	Pad Itams) No	n-compliance with:
Violations marked may pose an imminent health hazard an action as determined by the Board of Health.	d require	e immediate	corrective Anti-Choking Tobacco Allergen Awa	590.009 (F)
PROTECTION FROM CHEMICALS		[] 11 Go	od Hygienic Practices	
① 0. Chemical-Test			evention of Contamination from	om Handa
FOOD PROTECTION MANAGEMENT			ndwash Facilities	nii mailus
] 1. PIC Assigned / Knowledgeable / Duties			ON FROM CHEMICALS	
EMPLOYEE HEALTH			proved Food or Color Additiv	100
2 Reporting of Diseases by Food Employee and PIC			xic Chemicals	C5
3 Personnel with Infections Restricted/Excluded			PERATURE CONTROLS (PHF	-1
OOD FROM APPROVED SOURCE				s)
4. Food and Water from Approved Source			oking Temperatures	
5. Receiving/Condition		17 Rel	•	
6. Tags/Records/Accuracy of Ingredient Statements		18. Co	•	
7. Conformance with Approved Procedures/HACCP Plans			t and Cold Holding	
ROTECTION FROM CONTAMINATION			ne As a Public Health Contro	
3. Separation/Segregation/Protection		(HSP)	ENTS FOR HIGHLY SUSCEP	TIBLE POPULATIONS
9. Food Contact Surfaces Cleaning and Sanitizing			od and Food Preparation for	HCD
10. Proper Adequate Handwashing			R ADVISORY	1135
A 1957 For Adoquate Halluwashing			sting of Consumer Advisories	
iolations Related to Good Retail Practices (Blue Items	-1			
rifical (C) violations marked must be corrected immediate r within 10 days as determined by the Board of Health. No ritical (N) violations must be corrected immediately or	lv	To Foodb	f Violated Provisions Re orne Illnesses Interventic Factors (Red Items 1-22)	ons 0
ithin 90 days as determined by the Board of Health.		Official O	rder for Correction: Bases	d on an inspection today.
23 Managament and D		the items of	hecked indicate violations of	105 CMR 590.000/federal
23. Management and Personnel 590.0 24. Food and Food Protection 590.0		member or	. This report, when signed be its agent constitutes an orde	elow by a Board of Health
25 Equipment and Utensils 590.0		Failure to c	orrect violations cited in this	report may result in
26 Mater Division 1 M.	06	suspension	or revocation of the food est	ablishment permit and
26. Water, Plumbing, and Waste 590.0		cessation o	f food establishment operation ave a right to a hearing. You	ons. If aggrieved by this
27. Physical Facility 590.0		Older, your	lave a right to a meaning, Tot	il lequest must be in
27. Physical Facility 590.00 28. Poisonous or Toxic Materials 590.00		writing and	submitted to the Board of He	alth at the above address
27. Physical Facility 590.00 28. Poisonous or Toxic Materials 590.00 29. Special Requirements 590.00	09	writing and	submitted to the Board of He ays of receipt of this order.	alth at the above address
27. Physical Facility 590.00 28. Poisonous or Toxic Materials 590.00 29. Special Requirements 590.00	09 on	writing and within 10 da	submitted to the Board of He	alth at the above address
27. Physical Facility 590.00 28. Poisonous or Toxic Materials 590.00 29. Special Requirements 590.00 30. Other BOH Regulation	09 on on	writing and within 10 da	submitted to the Board of He ays of receipt of this order. RE-INSPECTION:	alth at the above address

Estab	lishment Name:	Fox Hill School	Date: 03/01/2018 Page: _	2 of 2
Item No.	Code Reference	C - Critical Item R - Red Item		
Disci	ussion With Per	son in Charge:	Corrective Action Required: ☑ No ☐ Y	'es
All Vid	plations corrected	1.	☐ Voluntary Compliance ☐ Employee Rest Exclusion	riction /
			☐ Re-Inspection Scheduled ☐ Emergency Sus	spension
			☐ Embargo ☐ Emergency Clo	sure
			□ Voluntary Disposal □ Other:	

#### **BURLINGTON BOARD OF HEALTH**

61 Center Street, Burlington, MA 01803 Ph: (781) 270-1955 • Fax: (781) 273-7687

Name	Fox Hill School	Da	<b>te</b> 09.	18/2018		Type of C	peration(s)		Inspection
Addre	ss 1 Fox Hill Rd., BURLINGTON, MA	01803 Ris	k Le	vel		☐ Food ☐ Retail		⊠ Rout	ine Ispection
		2				□ Resid	ential Kitchen		s inspection
Telep	hone (781) 270-1793					☐ Mobile			3/01/2018
Owne	r Burlington Public Schools	HA	HACCP			☐ Temp	er	☐ Susp	operation pect Illness
Perso	n in Charge (PIC) Donnalee Mason	Tin			- 1	☐ Red &	Breakfast	☐ HAC	eral Complaint CP
Inspe	ctor Marlene Johnson	In:		:05 AM :50 AM	- 1	Permit No	o. 000246	☐ Othe	
Each v	riolation checked requires an expla	anation on the narra	tive	page(s	) a	nd a citat	tion of specifi	c provisi	on(s) violated.
Violati	ons Related to Foodborne Illness	Interventions and R	isk F	actors	(R	ed Items)		Von-complia	ance with:
Violatio	ons marked may pose an imminent he	ealth hazard and requ						ng	590.009 (E) 590.009 (F)
action	as determined by the Board of Health	1.					Allergen A	wareness	590.009 (G)
PROTE	CTION FROM CHEMICALS			] 11. 0	300	nd Hygienio	c Practices		
□ 0. Cr	nemical-Test						Contamination :	from Hands	S
FOOD P	ROTECTION MANAGEMENT			] 13, F	Han	ndwash Fa	cilities		
☐ 1. Pl	C Assigned / Knowledgeable / Duties		F	ROTEC	TIC	N FROM C	CHEMICALS		
EMPLO'	YEE HEALTH		Ĺ	] 14. <i>A</i>	٦рр	roved Foo	d or Color Addi	tives	
□ 2. Re	eporting of Diseases by Food Employee	and PIC		] 15. T	Гохі	ic Chemica	als		
] 3. P€	ersonnel with Infections Restricted/Exclu	ıded	1	IME/TEI	MPI	ERATURE	CONTROLS (PH	IFs)	
FOOD F	ROM APPROVED SOURCE		· ·	] 16. 0	Coo	king Temp	peratures		
] 4. Fo	ood and Water from Approved Source			] 17. F	Reh	neating			
] 5. R€	eceiving/Condition	774		] 18. 0	Coo	oling			
] 6 Ta	igs/Records/Accuracy of Ingredient Stat	ements		] 19. F	lot	and Cold I	Holding		
☐ 7. Cc	onformance with Approved Procedures/I	HACCP Plans	[]	] 20. T	Time	e As a Pub	olic Health Cont	rol	
	CTION FROM CONTAMINATION				EME	ENTS FOR	HIGHLY SUSCE	PTIBLE PO	PULATIONS
	paration/Segregation/Protection			HSP)		-1 1 <b>-</b>	d Danmanation fo	- UCD	
	od Contact Surfaces Cleaning and San	itizing					d Preparation fo	or HSP	
☐ 10. P	roper Adequate Handwashing					R ADVISOR		05	
			L	_	705	ung or Cor	nsumer Advisori	es	
	ons Related to Good Retail Practic		1	lumbe	r of	f Violated	l Provisions F	Related	
	(C) violations marked must be correct 10 days as determined by the Boar						sses Interven		0
	(N) violations must be corrected imm		ā	ind Ris	k F	-actors (F	Red Items 1-2	2):	
	0 days as determined by the Board o	of Health.							nspection today,
CN	22 Management and Degraphed	E00 003							R 590.000/federal a Board of Health
_	23. Management and Personnel 24. Food and Food Protection	590.003 590.004							Board of Health.
X	25. Equipment and Utensils	590.005	F	ailure to	o co	orrect viola	itions cited in th	is report m	ay result in
Х	26. Water, Plumbing, and Waste	590,006					tion of the food blishment opera		
X X	27. Physical Facility	590.007					it to a hearing.		
-	28. Poisonous or Toxic Materials 29. Special Requirements	590.008 590.009	٧	riting a	nd :	submitted	to the Board of	Health at t	he above address
	30. Other	BOH Regulation				•	ipt of this order.		

Inspector's Signature:	Marlene Dohnson.	Print: Marlene Johnson	Page 1 of 2 Pages
PIC's Signature:	2 Maour	Print: Donnalee Mason	

**BOH Regulation** 

DATE OF RE-INSPECTION: 10/02/2018

31. Grease Trap

61 Center Street, Burlington, MA 01803 Ph: (781) 270-1955 • Fax: (781) 273-7687

Establishment Name: Fox Hill School

Date: 09/18/2018

Page: 2 of 2 **DESCRIPTION OF VIOLATION / PLAN OF CORRECTION** Date Item Code C - Critical Item Verified R - Red Item Reference No. Two portable fan units very dusty, clean. FC 4-602.13 Hood filter out of place, replace so it stays in place when unit is turned on. 25 FC 4-501.11 CORRECTED ON SITE. Outside dumpster unit found open, close lids after each use. CORRECTED ON 26 FC 5-501,113 Dust, cobwebs, soils found on floor under shelves inside food/paper storage 27 FC 6-501.12 room, clean. Mouse droppings found on floor under shelf where chemicals are stored (next to FC 6-501.111\* С walk-in ref. unit), contact pest control service so they can treat area then clean to remove droppings. Provide a copy of pest control service report. Yes Corrective Action Required: No Discussion With Person in Charge: ☐ Employee Restriction / Note: new serving line installed over summer. Found in compliance this day; □ Voluntary Compliance Exclusion hand wash sink (1 on site), stocked and working, temp. canned pears cold holding 37F, temp. packaged sliced cheese (temp. taken between unopened ☐ Emergency Suspension 区 Re-Inspection Scheduled packages) 37F, warewash sink (quats) 200 PPM, milk carton ref. unit 32F Emergency Closure ☐ Embargo (air temp.). Other: ☐ Voluntary Disposal

# **BURLINGTON BOARD OF HEALTH**

OOD ESTABLISHMENT INSPECTION REPORT	Date 10	0/02/2018	Type of Oper	vice	☐ Roul	Inspection ine
	Risk L	evel	│	VICC	Re-i	nspection
Address 1 Fox Hill Rd., BURLINGTON, MA 01803	2	F11F1	Resident	ial Kitchen	Previou	s inspection 09/18/2018
Telephone (781) 270-1793			☐ Mobile ☐ Tempora	ry	☐ Pre-	operation
Owner Burlington Public Schools	HACC	Ρ	☐ Caterer ☐ Bed & Bi	reakfast	☐ Gen	pect Illness eral Complaint
Person in Charge (PIC) Donnalee Mason	Time In:	9:30 AM	Permit No.	000246	HAC Oth	er
Inspector Marlene Johnson	Out:	9:45 AM	1			
ach violation checked requires an explanation on th	e narrativ	e page(s)	and a citatio	n or specific	c provis	iance with:
- u - Illaces Interventions	and RISK	racions	Neu Items	Anti-Choki	ng	090.000 (-)
/iolations Related to Foodborne liness interventions /iolations marked may pose an imminent health hazard a	nd require	immediate	corrective	Tobacco Allergen A	wareness	590.009 (F) 590.009 (G)
action as determined by the Board of Health.				Allergen	Watericas	Office County /
		["] 11 G	ood Hygienic (	Practices		
PROTECTION FROM CHEMICALS		□ 12. P	revention of C	ontamination	from Han	ids
□ 0. Chemical-Test			landwash Faci			
FOOD PROTECTION MANAGEMENT			TION FROM CH			
1. PIC Assigned / Knowledgeable / Duties					itivos	
EMPLOYEE HEALTH			Approved Food		Illives	
2. Reporting of Diseases by Food Employee and PIC			oxic Chemical			
☐ 3. Personnel with Infections Restricted/Excluded			MPERATURE C		HFS)	
FOOD FROM APPROVED SOURCE		[] 16.0	Cooking Temp	eratures		
		□ 17.1	Reheating	- 6		
□ 4. Food and Water from Approved Source		[] 18=	Cooling			
5. Receiving/Condition		Congress of the Congress of th	Hot and Cold F	Holding		
6. Tags/Records/Accuracy of Ingredient Statements			Time As a Pub		ntrol	
7. Conformance with Approved Procedures/HACCP Plan	5	E ZU.	EMENTS FOR	HIGHLY SUSC	CEPTIBLE	POPULATIONS
PROTECTION FROM CONTAMINATION		(HSP)	EMENTOTON			
☐ 8. Separation/Segregation/Protection		["] 21.	Food and Foo	d Preparation	for HSP	
9. Food Contact Surfaces Cleaning and Sanitizing			MER ADVISOR			
10. Proper Adequate Handwashing			Posting of Col		ories	
David David David Phys. 18	ame)	¥1	er of Violated	1 Provisions	Relate	d
Violations Related to Good Retail Practices (Blue It	liately	Nump	odborne Iline	sses Interv	entions	10
Critical (C) violations marked must be corrected immed or within 10 days as determined by the Board of Health	. Non-	and R	isk Factors (	Red Items 1	-22):	
						an inspection today
within 90 days as determined by the Board of Health.		114	an abankad in	licate violation	ns of Tub	an inspection today CMR 590.000/feder
CN			a de Thie rone	art when sinn	ed below	DV a Buald of Hear
23. Management and Personnel	590.003		or or its agent	constitutes an	l didei oi	tile Dogia of Floater
24 Food and Food Protection	590.004 590.005	E a il u e o	to correct VIO	ations cited if	เ แบร เยมเ	JIL III ay i Court iii
1 1 25 Faulpment and Otensis	590.006			stion of the for	nd establ	ISULLIGITE DELLING and
26, Water, Plumbing, and Waste	590.007		balla a rid	ht to a nearin	ст толи ге	If aggrieved by this equest must be in
1 1 27 Physical Facility	590.008	order,	and submitted	to the Board	of Healt	h at the above addre
29. Special Requirements	590,009	within	10 days of rec	eipt of this or	der.	¥
30 Other BOH RE	egulation	DATE	OF RE-INSPI	ECTION:		
31. Grease Trap	egulation	-/				
31 Gleaso Flap		nt: Marlene	Interes :			Page <u>1</u> of <u>2</u> Page

61 Center Street, Burlington, MA 01803 Ph: (781) 270-1955 • Fax: (781) 273-7687

Establishment Name: Fox Hill School

Date: 10/02/2018

Page: 2 of 2

Item No.	No. Reference R - Red Item				CTION	Date Verified
5.	In Jalith Bor	con in Charge:		Corrective Action Required:	E2 140	Yes
All vio	Discussion With Person in Charge: All violations corrected, copy of pest control service report obtain		ce report obtained,	☐ Voluntary Compliance	Exclusion	Striction /
dropp	ings were remov	ved.		Re-Inspection Scheduled	☐ Emergency S	uspension
		IX.		☐ Embargo	☐ Emergency C	losure
				☐ Voluntary Disposal	Other:	

61 Center Street, Burlington, MA 01803 Ph: 781-270-1955 • Fax: 781-273-7687

Food Establishment Inspecti	on Report	Tp ( 00/40/0046				
Name: Fox Hill School		Date 03/12/2019	· Jps or operation(s)	Type of Inspection:		
Address: 1 Fox Hill Rd., BURLINGTON, MA 0	Risk Level	Food Service Establishment Retail Food Store				
T-1	2	Residential: Cottage Foods	☐ Pre-operational			
Telephone: (781) 270-1793			Residential: Bed & Breakfast	☐ Illness Investigation		
Owner: Burlington Public Schools		HACCP	Mobile/Pushcart	☐ General Complaint ☐ HACCP		
Person-in-Charge: Donnalee Mason		Time	☐ Temporary Food Estab.  ☑ Other School	Other		
Person-in-charge. Donnalee Mason		In: 9:00 AM				
Inspector: Marlene Johnson		Out: 9:30 AM				
Number of Violated Provisions Related to Foodborne Illnesses Risk Factors and Interventions (Items 1 though 29):	U Foodborr	of Repeat Violation ne Illnesses Risk f ions (Items 1 thou	Factors and 0	te of Re-Inspection:		
FOODBORNE ILL			BLIC HEALTH INTERVENTION			
IN = in compliance OUT = out of compliance			COS = corrected on-site during inspec			
Compliance Status	IN OUT N/A N/O CO	OS R	Compliance Status	IN OUT N/A N/O COS R		
Supervision			Protection from Contami	ination		
Person-in-charge present, demonstrates knowledge and performs duties	IN OUT	1	eparated and protected ontact surfaces: cleaned & sanitized	(IN) OUT N/A N/O		
2 Certified Food Protection Manager	(IN) OUT N/A					
Employee Health		17 Proper served,	disposition of returned, previously reconditioned & unsafe food	(IN) OUT		
Management, food employee and			Time/Temperature Control	for Safety		
3 conditional employee; knowledge, responsibilities and reporting	(IN) OUT		cooking time & temperatures	IN OUT N/A (N/O)		
4 Proper use of restriction and exclusion	IN OUT		reheating procedures for hot holding			
Procedures for responding to vomiting and	(II) OUT	20 Proper	cooling time and temperature	IN OUT N/A (N/O)		
diarrheal events		21 Proper	hot holding temperature	IN OUT N/A (N/O)		
Good Hygienic Practic	ces	22 Proper	cold holding temperature	(IN) OUT N/A N/O		
Proper eating, tasting, drinking or tobacco use	N OUT N/O		date marking and disposition	(IN) OUT N/A N/O		
7 No discharge from eyes, nose and mouth	IN OUT N/O	24 Time as	s a Public Health Control	IN OUT (N/A) N/O		
Preventing Contamination I	by Hands		Consumer Advisor	<u>у</u>		
8 Hands clean & properly washed	N OUT N/O		ner advisory provided for dercooked food	IN OUT (N/A)		
9 No bare hand contact with ready-to-eat food	IN OUT N/A N/O		Highly Susceptible Popu	lations		
Adequate handwashing sinks, properly supplied and accessible	(N) OUT	26 Pasteur offered	rized foods used, prohibited foods no	IN OUT (N/A)		
Approved Source			Food/Color Additives and Toxic	c Substances		
11 Food obtained from approved source	IN OUT	27 Food ac	dditives: approved & properly used	IN OUT (N/A)		
12 Food received at proper temperature	IN OUT N/A (N/O)	28 Toxic si	ubstances properly identified, stored	(IN) OUT N/A		
Food received in good condition, safe & unadulterated	(IN) OUT	] a dsed	Conformance with Approved	Procedures		
Required records available: shellstock tags, parasite destruction	IN OUT (N/A) N/O		ance with variance/specialized s/HACCP plan	IN OUT (N/A)		
Official Order for Correction: Based on an insofficial Order for Correction: Based on an insofficial order. This report, when failure to correct violations cited in this reports to stablishment operations. If you are subject to searing before the board of health in accordance.	n signed below by a E ort may result in sus a notice of suspensic with 105 CMR 590.0	Board of Health mension or revocon, revocation, or 15(B).	nember or its agent constitutes an c ation of the food establishment pe	order of the Board of Health ermit and cessation of foo		
Signature of Person-in-Charge: Donnalee Ma	son arbne Johna	ingom		Date: 03/12/2019		
Signature of Ingrester Mariana Johnson	arlane Johna	~	1111	Date: 03/12/2019		

Signature of Inspector: Marlene Johnson MDPH report form - 10/5/18 version

# Food Establishment Inspection Report - Town of Burlington, MA

Est	ablishment: Fox Hill School				Date: 03/12/2019 Pa	ge 2 of	3	
					CHUSETTS - ONLY SECTIONS			Ξ
A	n "X" in box indicates numbered item is not in compliance, An	"X" in a	pprop	riate bo	r COS = corrected on site during the inspection and/or R =	repeat	violali	or
	Compliance Status	OUT	cos	R	Compliance Status	OUT	cos	3
	Safe Food and Water				Utensils, Equipment and Vending		.,.	_
30	Pasteurized eggs used where required			4	Warewashing facilities: installed, maintained & ussed test strips			
31	Water & ice from approved source			4	Non-food contact surfaces clean			1
32	Variance obtained for specialized processing methods				Physical Facilities			_
	Food Temperature Control		1	5	Hot & cold water available; adequate pressure			
_	Proper cooling methods used; adequate equipment		1	5	Plumbing installed; proper backflow devices			
33	for temperature control			5	Sewage & waste water properly disposed			1
34	Plant food properly cooked for hot holding			5	Toilet facilities: properly constructed, supplied & cleaned			
35	Approved thawing methods used			5	Garbage & refuse properly disposed; facilities			T
36	Thermometers provided & accurate			5	maintained Physical facilities installed, maintained & clean		+	+
	Food Identification				Adequate ventilation & lightling; designated areas	-	+	+
37	Food properly labeled; original container			5	used			
	Prevention of Food Contamination				Additional Requirements listed in 105 CMR 5	90.011		
38	Insects, rodents & animals not present			N	Anti-choking procedure in food service establishments			Ī
39	Contamination prevented during food preparation, storage and display			N	Food allergy awareness			t
40	Personal cleanliness		-		Review of Retail Operations listed in 105 590	0.010		
_				- N	Caterer			I
41	Wiping cloths; properly used & stored		-	- N	Mobile Food Operation			Ţ
42	Washing fruits & vegetables		J	_ N	Temporary Food Establishment			I
	Proper Use of Utensils			_ N	Public Market; Farmers Market			T
43	In-use utensils properly stored		1		Residential Kitchen; Bed-and-Breakfast Operation			I
44	Utensils, equipment & linens: properly stored, dried & handled			N	Residential Kitchen: Cottage Food Operation			I
_			+-	- N	School Kitchen; USDA Nutrition Program			
45	Single-use/single-service articles: properly stored & used			М	Leased Commercial Kitchen			1
46	Glvoes used properly			М	Innovative Operation		L	1
	Utensils, Equipment and Vending				Local Requirements		_	т
47	Food & non-food contact surfaces cleanable, properly				CFPM open to close  Grease Trap Regulations	-	┾	+
	designed, constructed & used			_	Stease Trap Regulations		_	7
ign	nature of Person-in-Charge: Donnalee Mason	nely	المسيوة	ream	<b>Date</b> : 03	/12/201	9	
le.	marlene	g.h.	~~		Date: 03	/12/201	9	
PH	nature of Inspector: Marlene Johnson report form - 10/5/18 version							-

## Food Establishment Inspection Report - Town of Burlington, MA

Establishment: Fox Hill School				Date: 03/1	12/2019	/2019 Page 3 of 3		
			TEMPERATURE OBSER	VATIONS				
	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp		
Che	Cheese/Walk-In Cooler 36F°F /							
Item Number	Section of Code		Desc	ription of Violation				
)iscussi	on with Person-in-Cha	arge:						
Signature	of Person-in-Charge: D	Oonnalee Mason	In mention por		D	ate: 03/12/2019		
Signature of Inspector: Mariene Johnson						ate: 03/12/2019		

## **BURLINGTON BOARD OF HEALTH**

FOOD ESTABLISHMENT INSPECTION REPORT					
Name Francis Wyman School	Date 09/07/20	17 Type of Ope	ration(s)	Type of insp	ection
Address 41 Terrace Hall Ave , BURLINGTON, MA 01803	Risk	☐ Food Ser		⊠ Routine     □ Re-inspection	
Telephone (781) 270-1704	Level Mediur	☐ Mobile		Previous insp Date: 03/06/	2017
Owner Burlington Public Schools	HACCP	Tempora  Caterer		☐ Pre-opera☐ Suspect II	Iness
Person in Charge (PIC) Carol Clampa	Time In; 10,00 A	□ Bed & Br		☐ General C☐ HACCP	Complaint
Inspector Randall S Phelps	Out: 10:45 A	Darmit Na 1	000247	Other	0
Each violation checked requires an explanation on the r	. =		-		
Violations Related to Foodborne Illness Interventions ar	nd Risk Factor	s (Red Items)		n-compliance v	
Violations marked may pose an imminent health hazard and action as determined by the Board of Health.			Anti-Choking Tobacco Allergen Awa		590.009 (E) 590.009 (F) 590.009 (G)
PROTECTION FROM CHEMICALS	<u> </u>	. Good Hygienic Pi	actices		
0, Chemical-Test		Prevention of Cor		m Hands	
FOOD PROTECTION MANAGEMENT		Handwash Facilit		ATT FIGURES	
1. PIC Assigned / Knowledgeable / Duties		CTION FROM CHE			
EMPLOYEE HEALTH					
2. Reporting of Diseases by Food Employee and PIC		Approved Food o	r Color Additive	es	
	****	Toxic Chemicals			
3. Personnel with Infections Restricted/Excluded		EMPERATURE CO		5)	
FOOD FROM APPROVED SOURCE	□ 16	Cooking Tempera	itures		
⊕ 4. Food and Water from Approved Source	[]] 17	Reheating			
5. Receiving/Condition	□ 18.	Cooling			
☐ 6. Tags/Records/Accuracy of Ingredient Statements	19.	Hot and Cold Hole	ding		
7. Conformance with Approved Procedures/HACCP Plans	["] 20.	. Time As a Public	Health Control		
PROTECTION FROM CONTAMINATION		REMENTS FOR HIG			ATIONS
3 8 Separation/Segregation/Protection	(HSP)				ATIONO
☐ 9. Food Contact Surfaces Cleaning and Sanitizing	□ 21.	Food and Food P	reparation for h	HSP	
iii 10. Proper Adequate Handwashing	CONSI	JMER ADVISORY			
vo. r roper, raequate rianawashing	[] 22	Posting of Consul	mer Advisories		
Violations Related to Good Retail Practices (Blue Items)		er of Violated Pi	ovisions Rel	lated	
Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or	10 F0	odborne Illnesse isk Factors (Red			0
within 90 days as determined by the Board of Health.	Officia	al Order for Corr	ection: Based	d on an inspec	ction today
CN		ns checked indicat			
23 Management and Personnel 590 003		Code. This report, v			
24 Food and Food Protection 590.00	E . 1	er or its agent cons			
25. Equipment and Utensils 590,000		to correct violation nsion or revocation			
26. Water, Plumbing, and Waste 590.000 27. Physical Facility 590.00	noccati	ion of food establis			
27. Physical Facility 590.00° 28. Poisonous or Toxic Materials 590.008	order v	you have a right to			
29. Special Requirements 590.003	a writing	and submitted to t		alth at the ab	ove address
30 Other BOH Regulation	within '	10 days of receipt of			
31. Grease Trap BOH Regulation	DATE	OF RE-INSPECTION	<u> N:</u>		
Inspector's Signature:	Print: Randall S	S. Phelps		T	
				Page 1 of	2 Pages
PIC's Signature Const trumper	Print: Carol Cía	mpa			

61 Center Street, Burlington, MA 01803 Ph: (781) 270-1955 • Fax: (781) 273-7687

Date: 09/07/2017 Page: 2 of 2 Establishment Name: Francis Wyman School DESCRIPTION OF VIOLATION / PLAN OF CORRECTION Date C - Critical Item Item Code Verified R - Red Item Reference No. ☐ Yes Corrective Action Required: 🛛 No Discussion With Person in Charge: Clean facility. No rodent activity noticed. Good usage of temperature and ☐ Employee Restriction / ☐ Voluntary Compliance Exclusion sanitizer logs. No violations noted. ☐ Emergency Suspension ☐ Re-Inspection Scheduled □ Emergency Closure ☐ Embargo ☐ Voluntary Disposal Other:

#### **BURLINGTON BOARD OF HEALTH**

61 Center Street, Burlington, MA 01803 Ph: (781) 270-1955 • Fax: (781) 273-7687 Feh 6, 2018

FOOD ESTABLISHMENT INSPECTION REPORT		,	
Name Francis Wyman School	Date 02/06/2018	Type of Operation(s)	Type of Inspection
Address 41 Terrace Hall Ave , BURLINGTON, MA 01803	Risk Level	Food Service	⊠ Routine
	Medium	Retail Residential Kitchen	Re-inspection Previous inspection
Telephone (781) 270-1704		☐ Mobile	Date: 02/05/2018
Owner Burlington Public Schools	HACCP		<ul><li>☐ Pre-operation</li><li>☐ Suspect Illness</li></ul>
Person in Charge (PIC) Carol Ciampa	Time		<ul><li>☐ General Complaint</li><li>☐ HACCP</li></ul>
Inspector Samantha Hardy	In: 10:05 AM	1	Other
	Out: 10:45 AM		
Each violation checked requires an explanation on the	,		• • •
Violations Related to Foodborne Illness Interventions a	and Risk Factors (	ixed items)	n-compliance with:© 590,009 (E) ☐
Violations marked may pose an imminent health hazard and	d require immediate	corrective Tobacco	590.009 (F)
action as determined by the Board of Health.		Allergen Awa	ireness 590.009 (G) 🗌
PROTECTION FROM CHEMICALS	[] 11_G	ood Hygienic Practices	
🖺 0, Chemical-Test	[] 12. Pr	revention of Contamination fro	m Hands
FOOD PROTECTION MANAGEMENT	☐ 13. Ha	andwash Facilities	
📋 1. PIC Assigned / Knowledgeable / Duties	PROTECT	TON FROM CHEMICALS	
EMPLOYEE HEALTH	["] 14. Ar	oproved Food or Color Additive	es
② 2. Reporting of Diseases by Food Employee and PIC		oxic Chemicals	
3. Personnel with Infections Restricted/Excluded		PERATURE CONTROLS (PHFs	<b>i</b> )
FOOD FROM APPROVED SOURCE		ooking Temperatures	,
3. Food and Water from Approved Source		eheating	
5. Receiving/Condition	[] 18. Cd	-	
☐ 6. Tags/Records/Accuracy of Ingredient Statements		ot and Cold Holding	
7. Conformance with Approved Procedures/HACCP Plans		me As a Public Health Control	
PROTECTION FROM CONTAMINATION		MENTS FOR HIGHLY SUSCEPT	
3. Separation/Segregation/Protection	(HSP)	WENTS FOR HIGHLY SUSCEPT	TIBLE POPULATIONS
9. Food Contact Surfaces Cleaning and Sanitizing	• •	ood and Food Preparation for h	-ISP
10. Proper Adequate Handwashing		ER ADVISORY	
: 10. Proper Adequate Handwashing	["] 22 Po	osting of Consumer Advisories	
Sielekiere Belekedas Greet B. (11 B. 11 B.			
Violations Related to Good Retail Practices (Blue Items Critical (C) violations marked must be corrected immediatel or within 10 days as determined by the Board of Health. No critical (N) violations must be corrected immediately or	To Food!	of Violated Provisions Re borne Illnesses Intervention Factors (Red Items 1-22):	ons 0
within 90 days as determined by the Board of Health.	Official C	Order for Correction: Based	d on an inspection today.
CN	the items of	checked indicate violations of	105 CMR 590.000/federal
23. Management and Personnel 590.0		e. This report, when signed be	
24. Food and Food Protection 590.00 25. Equipment and Utensils 590.00	E 1	r its agent constitutes an orde correct violations cited in this	
25. Equipment and otensis 590.00		n or revocation of the food est	
27. Physical Facility 590.00	07 cessation	of food establishment operation	
28. Poisonous or Toxic Materials 590.00		have a right to a hearing. You	
29 Special Requirements 590.00	within 10 c	d submitted to the Board of He days of receipt of this order:	aitii at tile above augless
30. Other BOH Regulation	ON DATE OF	RE-INSPECTION:	
31. Grease Trap BOH Regulation	on	**	
Inspector's Signature:	Print: Samantha H	ardy	Page 1 of 2 Pages
PIC's Signature:	Print: Carol Ciampa	a	rages

61 Center Street, Burlington, MA 01803 Ph: (781) 270-1955 • Fax: (781) 273-7687

Date: 02/06/2018 Establishment Name: Francis Wyman School Page: 2 of 2 DESCRIPTION OF VIOLATION / PLAN OF CORRECTION Code C - Critical Item Date No. Reference R - Red Item Verified Corrective Action Required: No Discussion With Person in Charge: ☑ Yes Handsinks in compliance. Restroom in compliance. Storage organized. ☐ Employee Restriction / ☐ Voluntary Compliance Frozen foods frozen solid. Temperatures in compliance: mozzarella cheese Exclusion 39F. Three bay sanitizer 500ppm quats, PIC added water to dilute to ☐ Re-Inspection Scheduled Emergency Suspension 200ppm. Warewash machine not in use. ☐ Embargo Emergency Closure

☐ Voluntary Disposal

Other: Corrected on Site

#### **BURLINGTON BOARD OF HEALTH**

Name Francis Wyman School	Date	09/18/2018	Type of Ope		Type of Insp ☑ Routine	ection	
Address 41 Terrace Hall Ave., BURLINGTON, MA 01803  Telephone (781) 270-1704		Level ☐ Retail ☐ Re-inspection					
			☐ Mobile		Previous inspection Date: 02/06/2018		
Owner Burlington Public Schools	HAC	СР	☐ Tempora ☐ Caterer	·	☐ Pre-opera	Iness	
Person in Charge (PIC) Patrice Wolk	Time	10:50 AM	☐ Bed & Br		☐ General C ☐ HACCP		
Inspector Marlene Johnson	Out:	11:45 AM	Permit No. (	000247	Other		
Each violation checked requires an explanation on th	e narrati	ve page(s)	and a citation				
Violations Related to Foodborne Illness Interventions				No: Anti-Choking	n-compliance v	vith: 590.009 (E) 🗀	
Violations marked may pose an imminent health hazard a action as determined by the Board of Health.	nd require	immediate	corrective	Tobacco Allergen Awa		590.009 (F) 590.009 (G)	
PROTECTION FROM CHEMICALS		☐ 11. Go	ood Hygienic P	ractices			
□ 0. Chemical-Test		[] 12. Pr	evention of Co	ntamination fro	m Hands		
FOOD PROTECTION MANAGEMENT		🗍 13. Ha	ındwash Facilit	ies			
☐ 1. PIC Assigned / Knowledgeable / Duties		PROTECT	ON FROM CHE	MICALS			
EMPLOYEE HEALTH		□ 14. Ap	proved Food o	r Color Additive	es		
☐ 2. Reporting of Diseases by Food Employee and PIC			xic Chemicals				
☐ 3. Personnel with Infections Restricted/Excluded		-		NTROLS (PHFs	s)		
FOOD FROM APPROVED SOURCE			oking Tempera	•	• 1		
4. Food and Water from Approved Source			heating	atares			
		_	o .				
5. Receiving/Condition		☐ 18. Co	_	15			
6. Tags/Records/Accuracy of Ingredient Statements			nt and Cold Hol	-			
☐ 7. Conformance with Approved Procedures/HACCP Plans		☐ 20. Time As a Public Health Control REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS					
PROTECTION FROM CONTAMINATION			MENTS FOR HI	GHLY SUSCEPT	TIBLE POPUL	ATIONS	
□ 8. Separation/Segregation/Protection		(HSP)			ucn		
9. Food Contact Surfaces Cleaning and Sanitizing				reparation for l	HSP		
🗐 10. Proper Adequate Handwashing			R ADVISORY				
0		☐ 22. Pc	sting of Consu	mer Advisories	i		
Violations Related to Good Retail Practices (Blue Iten Critical (C) violations marked must be corrected immediat or within 10 days as determined by the Board of Health. N critical (N) violations must be corrected immediately or	ely	To Food	borne Illness	rovisions Re es Intervention d Items 1-22)	ons	1	
within 90 days as determined by the Board of Health.				rection: Base			
CN				te violations of			
as, management and a comment	.003	member o	e. Triis report, ' r its agent con:	when signed be stitutes an orde	erow by a boar	aro or neam d of Health	
	.004	Failure to	correct violatio	ns cited in this	report may re	esult in	
zo, zdalbitiatit and a tarrena	.006	suspensio	n or revocation	of the food es	tablishment p	ermit and	
	.007	cessation	of food establis	shment operation	ons. If aggrie	ved by this	
28. Poisonous or Toxic Materials 590	.008	orger, you	nave a right to	a hearing. You the Board of He	ur request mit ealth at the al	ust be in bove addres:	
Zo. oposiai rie qui entre	.009		days of receipt		outill at the a	5070 444,50	
X 30. Other BOH Regula				ON: 10/02/20	18		
31. Grease Trap BOH Regula	ation						
Inspector's Signature: Consolars Oct assert	Print:	Marlene Joh	nson		T		
THE DATE OF THE PROPERTY OF TH		Patrice Wolk			Page 1 o	f 2 Pages	
PIC's Signature:	Print	ratifice WOR	•				

61 Center Street, Burlington, MA 01803 Ph: (781) 270-1955 Fax: (781) 273-7687

Establishment Name: Francis Wyman School Date: 09/18/2018 Page: 2 of 2

ltem No.	Code Reference	C - Critical Item R - Red Item	DESCRIPTION OF V	IOLATION / PLAN OF CORRE	CTION	Date Verified		
19	FC 3-501.16	R	emp. potato patties 120F - 131 F (warmer closest to hand wash sink)and potato atties 110F (warmer closest to small tabletop mixer), maintain food requirement mperature control for safety (TCS) at or above 135F. Check food temperatures r the rest of week, have unit repaired if necessary. Lunch period is 2 hours, scard TCS foods out of temperature control if not sold after last lunch period.					
27	FC 6-501.111*	С	Mouse droppings found under st room, contact pest control for se mouse droppings and soils throu old unused warewash (dish was pest control for service then clear	rvice then clean to remove dust ghout this room. Mouse droppir n) room under shelves and equi	, cobwebs, ngs also found in			
30	FC 2-101.11(4)		Food permit posted but it covers certificate, post separate so both		nager (CFPM)			
Discu	ssion With Person	n in Charge:	110	Corrective Action Required:	□ No ⊠'	res .		
Found in compliance: temp. sausage patties 166F, 158F, packaged sliced cheese (between unopened package) 39F, hand wash sink (1 on site) stocked and working, warewash sink (quats) 200 PPM.				□ Voluntary Compliance	☐ Employee Res Exclusion	triction /		
				☑ Re-Inspection Scheduled	☐ Emergency Suspension			
				☐ Embargo	☐ Emergency Clo	osure		
				☐ Voluntary Disposal	☐ Other:			

Address: 41 Terrace Hall Ave., BURLINGTON, MA 01803  Telephone: (781) 270-1704    Power: Burlington Public Schools	lame: Francis Wyman School	on Kept	OI L	Da	ate (	03/12/2019	Type of Oper	ation(s):	Ту	pe of In	spectio	n;	_
Telephone: (781) 270-1704    Complete   Comp	Address: 41 Terrace Hall Ave., BURLINGTON, MA 01803			Ri	sk I	Level							
Owner: Burlington Public Schools  HACCP Person-in-Charge: Carol Ciampa Inspector: Mariene Johnson  Number of Violated Provisions Related to Foodborne Illnesses Risk Factors and Interventions (Items 1 though 29):  Number of Violated Provisions Related to Foodborne Illnesses Risk Factors and Interventions (Items 1 though 29):  Number of Violated Provisions Related to Foodborne Illnesses Risk Factors and Interventions (Items 1 though 29):  Number of Violated Provisions Related to Foodborne Illnesses Risk Factors and Interventions (Items 1 though 29):  Number of Violated Provisions Related to Foodborne Illnesses Risk Factors and Interventions (Items 1 though 29):  Number of Violated Provisions Related to Foodborne Illnesses Risk Factors and Interventions (Items 1 though 29):  Number of Violated Provisions Related to Foodborne Illnesses Risk Factors and Interventions (Items 1 though 29):  Number of Violated Provisions Related to Foodborne Illnesses Risk Factors and Interventions (Items 1 though 29):  Number of Violated Provisions Related to Foodborne Illnesses Risk Factors and Interventions (Items 1 though 29):  Number of Violated Provisions Related to Foodborne Illnesses Risk Factors and Interventions (Items 1 though 29):  Number of Violated Provisions Related to Foodborne Illnesses Risk Factors and Interventions (Items 1 though 29):  Number of Violated Provisions Related to Foodborne Illnesses Risk Factors and Interventions (Items 1 though 29):  Number of Violated Provisions Related to Foodborne Illnesses Risk Factors and Interventions (Items 1 though 29):  Number of Violated Provisions Related to Illnesses Risk Factors and Interventions (Items 1 though 29):  Number of Violated Provisions Related to Illnesses Risk Factors and Interventions (Items 1 though 29):  Number of Violated Provisions Related to Illnesses Risk Factors and Interventions (Items 1 though 29):  Number of Violated Provisions Related to Illnesses Risk Factors and Interventions (Items 1 though 29):  Number of Violated Provisions Related to Illnesse	2												
Temporary Food Estab.   MACCP   Other   School   Other   Oth	elephone: (781) 270-1704						Residential	: Bed & Breakfa	ast 🗀	Iliness li	nvestiga	ation	
Person-in-Charge: Carol Ciampa   Time   Ti	Owner: Burlington Public Schools			HA	400	P	I —					aint	
Number of Violated Provisions Related to Foodborne Illnesses Risk Factors and Interventions (Items 1 though 29):   Number of Repeat Violations Related to Foodborne Illnesses Risk Factors and Interventions (Items 1 though 29):   Number of Repeat Violations Related to Foodborne Illnesses Risk Factors and Interventions (Items 1 though 29):   Number of Repeat Violations Related to Foodborne Illnesses Risk Factors and Interventions (Items 1 though 29):   Number of Repeat Violations Related to Foodborne Illnesses Risk Factors and Interventions (Items 1 though 29):   Number of Repeat Violations Related to Foodborne Illnesses Risk Factors and Interventions (Items 1 though 29):   Number of Repeat Violations Related to Foodborne Illnesses Risk Factors and Interventions (Items 1 though 29):   Number of Repeat Violations Related to Foodborne Illnesses Risk Factors and Interventions (Items 1 though 29):   Number of Repeat Violations Related to Foodborne Illnesses Risk Factors and Interventions (Items 1 though 29):   Number of Repeat Violations Related to Foodborne Illnesses Risk Factors and Interventions (Items 1 though 29):   Number of Repeat Violations Related to Foodborne Illnesses Risk Factors and Interventions (Items 1 though 29):   Number of Repeat Violations Risk Factors and Interventions (Items 1 though 29):   Number of Repeat Violations Risk Factors and Interventions (Items 1 though 29):   Number of Repeat Violations Risk Factors and Interventions (Items 1 though 29):   Number of Repeat Violations Risk Factors and Interventions (Items 1 though 29):   Number of Repeat Violations Risk Factors and Interventions (Items 1 though 29):   Proper obligation of Protection from Contamination	erson-in-Charge: Carol Ciampa			1									_
Foodborne Illnesses Risk Factors and Interventions (Items 1 though 29):    Foodborne Illnesses Risk Factors and Interventions (Items 1 though 29):	nspector: Marlene Johnson			_									
Foodborne Illnesses Risk Factors and Interventions (Items 1 though 29):    Foodborne Illnesses Risk Factors and Interventions (Items 1 though 29):	hard as of Welstad Barrier, as B. Lab. Lie.				_		2 1 1 11		Date o	f Re-In	spection	on:	
N   = in compliance   OUT = out of compliance   N/O = not observed   N/A = not applicable   COS = corrected on-site during inspection   R = repeat violation	oodborne Illnesses Risk Factors and	2	Foodboi	ne II	llnes	sses Risk Fact	tors and	0		, , , , ,			
Compliance Status	FOODBORNE ILL	NESS RIS	K FAC	TOR	RS /	AND PUBLI	C HEALTH	INTERVENT	IONS				
Person-in-charge present, demonstrates   IN OUT   X   15 Food separated and protected   IN OUT   N/A   N/O   16 Food-contact surfaces: cleaned & sanitized   IN OUT   N/A   N/O   16 Food-contact surfaces: cleaned & sanitized   IN OUT   N/A   N/O   17 Food-contact surfaces: cleaned & sanitized   IN OUT   N/A   N/O   17 Food-contact surfaces: cleaned & sanitized   IN OUT   N/A   N/O   17 Food-contact surfaces: cleaned & sanitized   IN OUT   N/A   N/O   18 Food-contact surfaces: cleaned & sanitized   IN OUT   N/A   N/O   18 Food-contact surfaces: cleaned & sanitized   IN OUT   N/A   N/O   19 Forger disposition of returned, previously   IN OUT   N/A   N/O   18 Food-contact surfaces: cleaned & sanitized   IN OUT   N/A   N/O   19 Forger disposition of returned, previously   IN OUT   N/A   N/O   18 Food-contact surfaces: cleaned & sanitized   IN OUT   N/A   N/O   19 Forger disposition of returned, previously   IN OUT   N/A   N/O   18 Food-contact surfaces: cleaned & sanitized   IN OUT   N/A   N/O   IN OUT   IN										R = rej	peat viol	ation	
Person-in-charge present, demonstrates knowledge and performs duties  2 Certified Food Protection Manager    Bout N/A   16 Food separated and protected   No OUT N/A N/O	Compliance Status	IN OUT N	I/A N/O C	os	R		Compliance St	tatus	IN.	1 OUT N	N/A N/O	cos	R
Incompleting and performs duties   Incompleting and performs duties   Incompleting and performs duties   Incompleting and performs duties   Incompleting and conditional employee and conditional employee, knowledge, responsibilities and reporting   Incompleting and conditional employee and conditional employee, knowledge, responsibilities and reporting   Incompleting and conditional employee and responsibilities and reporting   Incompleting and temperature   Incompleting and temperature   Incompleting and disposition   Incompleting and disposition   Incompleting and temperature	Y				$\perp$				aminati	on			
2   Certified Food Protection Manager   N OUT N/A   16   Food-contact surfaces: cleaned & sanitized   N OUT N/A		IN OUT		x	1	15 Food separ	rated and prote	cted	(E)	OUT N	/A N/O		
Triper disposition of returned, previously   No out   Served, reconditioned & unsafe food   No out   No out   Served, reconditioned & unsafe food   No out   No out   Served, reconditioned & unsafe food   No out   No out   No out   Served, reconditioned & unsafe food   No out		(II) OUT N	, l	-	-[	16 Food-conta	ict surfaces: cle	eaned & sanitiz	ed (N)	OUT N	/A		
Management, food employee and orditional employee; knowledge, responsibilities and reporting   IN OUT   18 Proper cooking time & temperature   IN OUT N/A N/O   19 Proper use of restriction and exclusion   IN OUT N/A N/O   19 Proper reheating procedures for hot holding   IN OUT N/A N/O   19 Proper cooling time and temperature   IN OUT N/A N/O   19 Proper cooling time and temperature   IN OUT N/A N/O   19 Proper cooling time and temperature   IN OUT N/A N/O   10 Proper cooling time and temperature   IN OUT N/A N/O   10 Proper hot holding temperature   IN OUT N/A N/O   10 Proper date marking and disposition   IN OUT N/A N/O   10 Proper date markin		(NY) 001 NV				17 Proper disp served, rec	osition of retur	ned, previously nsafe food		OUT			
responsibilities and reporting  4 Proper use of restriction and exclusion  NOUT  19 Proper use of restriction and exclusion  NOUT  19 Proper use of restriction and exclusion  NOUT  20 Proper cooling time and temperature  NOUT N/A N/O  21 Proper dating temperature  NOUT N/A N/O  22 Proper cooling time and temperature  NOUT N/A N/O  23 Proper eating, tasting, drinking or tobacco  NOUT N/O  NO discharge from eyes, nose and mouth  NOUT N/O  Preventing Contamination by Hands  NOUT N/O  NO bare hand contact with ready-to-eat food  NOUT N/A N/O  No bare hand contact with ready-to-eat food  NOUT N/A N/O  Poster advisory provided for raw/undercooked food  NOUT N/A N/O  Highly Susceptible Populations  Abproved Source  Food/Color Additives and Toxic Substances  Food received at proper temperature  NOUT N/A  NOUT N/A									rol for S	afety		-	1
4 Proper use of restriction and exclusion  By Out N/A N/O  Procedures for responding to vomiting and diarrheal events  Good Hygienic Practices  6 Proper eating, tasting, drinking or lobacco		OUT (N)			1	18 Proper cool	king lime & ten	nperatures	IN	OUT N	/A (N/O)		Π
Proper use of restriction and excitison    Proper use of restriction and excitison   Nout   N		(II) (II)		+	-	19 Proper rehe	eating procedur	res for hot holdi	ing (IN)	OUT N	/A N/O		
Proper eating, tasting, drinking or tobacco   N OUT   N/O   23   Proper date marking and disposition   N OUT   N/A   N/O   use   N Out   N/A   N/O   24   Time as a Public Health Control   N OUT   N/A   N/O   N/O   N/A   N/O		(N) 001		+	-					OUT N	/A (N/O)		
Good Hygienic Practices  6 Proper eating, tasting, drinking or lobacco		IN OUT			-	1			_		-	×	
Proper eating, tasting, drinking or tobacco UN OUT N/O  23 Proper date marking and disposition UN OUT N/A N/O  24 Time as a Public Health Control UN OUT N/A N/O  25 Consumer Advisory  Preventing Contamination by Hands  8 Hands clean & properly washed UN OUT N/A N/O  9 No bare hand contact with ready-to-eat food UN OUT N/A N/O  Adequate handwashing sinks, properly supplied and accessible  Approved Source  Approved Source  Approved Source  Food/Color Additives and Toxic Substances  Food/Color Additives: approved & properly used UN OUT N/A N/O  26 Toxic substances properly identified, stored UN OUT N/A N/O  27 Food additives: approved & properly used UN OUT N/A N/O  28 Toxic substances properly identified, stored UN OUT N/A  Conformance with Approved Procedures	Good Hygienic Practic	ces		_	-								
7 No discharge from eyes, nose and mouth NO OUT N/O  Preventing Contamination by Hands  8 Hands clean & properly washed NO OUT N/O OUT		(IN) OUT	N/O							OUT N/	'A N/O		
Preventing Contamination by Hands  8 Hands clean & properly washed		OUT OUT	N/O	+	-2	24 Time as a F	Public Health C	ontrol	IN	OUT (N	IA) N/O		
8 Hands clean & properly washed					$\dashv$		Co	onsumer Advis	sory				
9 No bare hand contact with ready-to-eat food (IN OUT N/A N/O Highly Susceptible Populations  Adequate handwashing sinks, properly supplied and accessible  Approved Source  Approved Source  Food/Color AddItives and Toxic Substances  Food additives: approved & properly used IN OUT N/A N/O  12 Food received at proper temperature  Food received in good condition, safe & unadulterated  NOUT N/A N/O  28 Toxic substances properly identified, stored & used  Conformance with Approved Procedures			N/O	T	- 2			ed for	IN	OUT (N	/A)		
Adequate handwashing sinks, properly supplied and accessible  Approved Source  Food/Color AddItives and Toxic Substances  Food obtained from approved source  IN OUT N/A N/O  Pasteurized foods used, prohibited foods IN OUT N/A  Food obtained from approved source  IN OUT N/A N/O  Provice substances properly identified, stored IN OUT N/A  Source with Approved Procedures  Comparison with variance of a wailable used labely taken.				+	+	raw/underc		Suggestible De					
Approved Source  Food/Color Additives and Toxic Substances  1 Food obtained from approved source  N OUT Food received at proper temperature  N OUT N/A N/O Toxic substances properly identified, stored W OUT N/A W Unadulterated  Conformance with Approved Procedures  Compellance with variance of a weight to see the following substances with variance of the conformance with variance of the conform	Adequate handwashing sinks, properly		A NO		-				· 1		(A)		
Food received at proper temperature  IN OUT N/A N/O  Toxic substances properly identified, stored N/A Sused  Conformance with Approved Procedures  Correlings of wallship of all stored to a wallship of a light of the stored of	<u> </u>			_	4	not offered	Food/Color As	Iditivos and Te	L_				
12 Food received at proper temperature  IN OUT N/A (N/O)  3 Food received in good condition, safe & UN OUT  Conformance with Approved Procedures  Comparison with proper temperature  Comparison with proper temperature  (IN OUT N/A  Comparison with proper temperature)	r	(II) OUT		$\neg$	-								
Food received in good condition, safe & UN OUT Conformance with Approved Procedures  Compliance with Approved Procedures			A (N/O)	+	7	Toxic subst			od		_		
Post is a dispersion of the second control o		(III) OUT		1									
Trequired records available: shellstock lads 1 — I I I I Combilance with variance/specialized 1 — — I	unadulierated	)		+	4	Toli			ed Prod	edures			-
Parasite destruction    Nout N/A N/O   29   Compliance with Variance/specialized   IN OUT N/A		IN OUT (N/	A) N/O		2			rspecialized	IN	OUT (N/	'A)		
Ifficial Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sect 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 Héalth report violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of stablishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may requestantly before the board of health in accordance with 105 CMR 590.015(B).	he 2013 FDA Food Code. This report, when lure to correct violations cited in this report ablishment operations. If you are subject to	n signed belo rt may resula a notice of s	ow by a Ilt in sus suspensi	Boar pens on, r	rd or sion evo	f Health mem. or revocation	ber or its ager n of the food	it constitutes ai establishment	n order permit	of the E	Board of ssation	f Héa of f	alth. food
Signature of Person-in-Charge: Carol Ciampa Ciante Compa Date: 03/12/2019  Date: 03/12/2019  Date: 03/12/2019	gnature of Person-in-Charge: Carol Ciampa	cine C	~~~~	->	>				D	ate: 03/1	12/2019		
Signature of Inspector: Marlene Johnson  DPH report form - 10/5/18 version  DPH report form - 10/5/18 version	griature of inspector. Mariene sommson	arlone E	Johns						D	ate: 03/1	12/2019		

# Food Establishment Inspection Report - Town of Burlington, MA

Esta	blishment: Francis Wyman School					Date: 03/12/2019 Page 2	of	3
	GOOD RETAIL PRACT	ICES A	AND	MA	SS	ACHUSETTS - ONLY SECTIONS		
An				_	box f	for COS = corrected on site during the inspection and/or R = repe	_	
_	Compliance Status	OUT	cos	R		3311,51131	JT	cos
	Safe Food and Water					Utensils, Equipment and Vending		—т
30	Pasteurized eggs used where required				48	Warewashing facilities: installed, maintained & ussed; test strips		
31	Water & ice from approved source				49	Non-food contact surfaces clean		
32	Variance obtained for specialized processing			Ì		Physical Facilities		
	methods Control				50	Hot & cold water available; adequate pressure		
-	Food Temperature Control			-	51	Plumbing installed; proper backflow devices		
33	Proper cooling methods used; adequate equipment for temperature control				52	Sewage & waste water properly disposed		
34	Plant food properly cooked for hot holding				53	Toilet facilities: properly constructed, supplied & cleaned		
35	Approved thawing methods used				54	Garbage & refuse properly disposed; facilities		
36	Thermometers provided & accurate					maintained	-	
	Food Identification				55	Physical facilities installed, maintained & clean		
37	Food properly labeled; original container				56	Adequate ventilation & lightling; designated areas used		
	Prevention of Food Contamination				_	Additional Requirements listed in 105 CMR 590.0	1	
38	Insects, rodents & animals not present				M1	Anti-choking procedure in food service establishments		
39	Contamination prevented during food preparation, storage and display				M2	Food allergy awareness	$\exists$	
10	Personal cleanliness					Review of Retail Operations listed in 105 590.010		
-			$\vdash$	-	МЗ	Caterer		
	Wiping cloths: properly used & stored				M4	Mobile Food Operation		
12	Washing fruits & vegetables		Ш		M5	Temporary Food Establishment		-
_	Proper Use of Utensils			$\dashv$	M6	Public Market; Farmers Market		
_	In-use utensils properly stored			_	М7	Residential Kitchen; Bed-and-Breakfast Operation		
	Utensils, equipment & linens: properly stored, dried & handled				M8	Residential Kitchen: Cottage Food Operation		
_	Single-use/single-service articles: properly stored &			[	М9	School Kitchen; USDA Nutrition Program		
	used				M10	Leased Commercial Kitchen		
6	Givoes used properly				M11	Innovative Operation		
	Utensils, Equipment and Vending					Local Requirements		
	Food & non-food contact surfaces cleanable, properly designed, constructed & used				L1 L2	CFPM open to close Grease Trap Regulations	-	
		<u> </u>		 >		Date: 03/12/2	2019	
ıgn	ature of Person-in-Charge: Carol Clampa Con-L	Jahar			52	Date: 03/12/2	2019	
3.	ature of Inspector: Marlene Johnson			_				

# Food Establishment Inspection Report - Town of Burlington, MA

Establishment: Francis Wyman School Date: 03/12/2019 Page 3 of 3

TEMPERATURE OBSERVATIONS							
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp		
chicken nugget/Hot-Hold Unit	119F°F	chicken nugget/Other hot hold unit	136 <b>F</b> °F	French fries/Hot-Hold Unit	111F°F		
Potato puff/Hot-Hold Unit	109F°F	Butter/Walk-In Cooler	36F°F				

Item Number	Section of Code	Description of Violation
1	2-102.11	PIC tasted French fry to determine if hot enough, PIC instructed to use food thermometer.
21	3-501.16(A)(1)	Chicken nuggets found at 119F, potato puffs 111F (inside warming cabinet located by tabletop mixer. French fries found at 109F (inside warming cabinet located by 2 door True ref, unit). It was observed employees were serving the hot food directly from the hot holding cabinets instead of utilizing the steam tables. Opening the cabinets introduces cool air which causes hot food to decrease in temperature. T Keep temperature control for safety (TCS) foods hot at or above 135F. Use appropriate equipment when serving food. PIC reheated out of temperature foods in the oven to 165F.

**Discussion with Person-in-Charge:** Post most recent food inspection report with food permit as required for school foodservice. Sanitizer water was cold, keep sanitizer water between 75F - 110F.

Signature of Person-in-Charge: Carol Ciampa	Date: 03/12/2019
Signature of Inspector: Marlene Johnson	Date: 03/12/2019

# INVOICE

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自抽 To:					Customer: Francis Wyman					P. O. #	d				
Service	Requested									Burl	ington			Vendor # Inst. Date	
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_		L.													
	TRAV	L		<b></b>		RÓBA	L.,	Date	Miles	Date	Miles	Data	Acides	Tiotal Parts	
Date Service Man HR. MIN. Date Service Man HR. Min A					All service y	içik iş perlam	ed under the	lollowing terms	and conditions:		Perta				
				3 13	DL		د	1. Service performed on equipment dovered by menutations a werranty will be billed to the menufacturer to the extent of their acceptance.  2. Service or parts not covered by intinufacturers werranty will be billed to the customer regardless of the agus of the acutoment. Read and understand your werranty.  3. Terms are not Cash. Overdue accounts extinct to finance charge.  4. Bervice will be gueranteed against detective workmanuful for a period of ninety days after completion of weet.  5. It service is performed assistancedly but replacement part laifs within Factory Guaranty J.S. J. Commercial Services will not be liable to reptace this part on a no charge basis.  Customer agrees to pay of recovered violation costs, including reasonable attorney's less not to exceed 20% to believe.							
														Lebor	
		$\dashv$				$\dashv$	<ol> <li>Service guaranty will be vaid if unsuthorized persons attempt repair of portion of equineral covered by guaranty.</li> </ol>							Labor	
-	Labor with be charged from the time the service mun issues the strop until the time returns. Milege will also be charged in each direction. If more then one call is made a particular area, mileage and travel time will be divided between the calls equilibrium.								me cell is made in f	Tex					
-		-				$\dashv$		9. Jäja work pe	orunacial So rlormed.	vices will no	t be liable to ho	nor warrantye or	unpaid previous	Amount Due	
				1		4.1		APPROVE	DBY		AU	HORIZED SI	GNATURE		7 

### **BURLINGTON BOARD OF HEALTH**

Name Marshall Simonds Middle School	Da	ite 09/14/2017	Type of Operation(s)	Type of Inspection				
Address 114 Winn St., BURLINGTON, MA 018	1 11		☐ Food Service ☐ Retail	Routine Re-inspection Previous inspection Date: 03/07/2017 Pre-operation Suspect Illness				
Telephone (781) 270-1771	Le	<b>vel</b> Medium	Residential Kitchen Mobile					
Owner Burlington Public Schools	HA	CCP	- □ Temporary □ Caterer					
Person in Charge (PIC) Kristine Libby	Tir	mo	Bed & Breakfast	General Complaint				
	in:	10:05 AM	Permit No. 000245	☐ HACCP				
Inspector Marlene Johnson	Ou	it: 10:55 AM	Permit No. 000245	Other				
Each violation checked requires an explan	ation on the narra	ative page(s)	and a citation of specific	c provision(s) violated.				
Violations Related to Foodborne Illness Int	terventions and R	isk Factors (F	Red Items)	on-compliance with:				
Violations marked may pose an imminent heal action as determined by the Board of Health.	Ith hazard and requ	ire immediate	corrective Anti-Chokii Tobacco Allergen Av	590.009 (F)				
PROTECTION FROM CHEMICALS		[]] 11Go	ood Hygienic Practices					
∃ 0. Chemical-Test			☐ 12. Prevention of Contamination from Hands					
FOOD PROTECTION MANAGEMENT		13. Handwash Facilities						
] 1, PIC Assigned / Knowledgeable / Duties		PROTECTION FROM CHEMICALS						
EMPLOYEE HEALTH		☐ 14. Approved Food or Color Additives						
🛚 2. Reporting of Diseases by Food Employee ar	nd PIC	15. Toxic Chemicals						
3. Personnel with Infections Restricted/Exclude	ed .	TIME/TEMP	PERATURE CONTROLS (PH	Fs)				
OOD FROM APPROVED SOURCE		16, Cooking Temperatures						
3 4. Food and Water from Approved Source			heating					
5 Receiving/Condition		[] 18 Co	•					
∃ 6. Tags/Records/Accuracy of Ingredient Staten	nents		t and Cold Holding					
7. Conformance with Approved Procedures/HA	CCP Plans		ne As a Public Health Contr	ol				
ROTECTION FROM CONTAMINATION			ENTS FOR HIGHLY SUSCE					
8 Separation/Segregation/Protection		(HSP)						
9 Food Contact Surfaces Cleaning and Sanitiz	ing	[]] 21. Foo	od and Food Preparation for	HSP				
10, Proper Adequate Handwashing		CONSUME	CONSUMER ADVISORY					
		☐ 22 Pos	sting of Consumer Advisorie	es				
iolations Related to Good Retail Practices ritical (C) violations marked must be correcter within 10 days as determined by the Board critical (N) violations must be corrected immediated in 90 days as determined by the Board of H	d immediately of Health. Non- liately or	To Foodb and Risk	of Violated Provisions Re corne Illnesses Intervent Factors (Red Items 1-22 rder for Correction: Base	ions ):				
CN		the items c	hecked indicate violations o	f 105 CMR 590.000/federal				
23. Management and Personnel	590,003	Food Code	This report, when signed b	pelow by a Board of Health				
24. Food and Food Protection 25. Equipment and Utensils	590.004 590.005	member or Failure to c	its agent constitutes an ord orrect violations cited in this	er of the Board of Health				
26. Water, Plumbing, and Waste	590.005 590.006	suspension	or revocation of the food e	stablishment permit and				
X 27. Physical Facility	590.007	cessation of	of food establishment operat	ions. If aggrieved by this				
28. Poisonous or Toxic Materials	590.008	order, you I	have a right to a hearing. Yo	our request must be in				
29. Special Requirements 30. Other	590.009	within 10 d	submitted to the Board of Hays of receipt of this order.	realth at the above address				
1 20 Others	BOH Regulation	**************************************	- , o or receipt or and oracle					

inspector's Signature	Markey Johnson	Print Marlene Johnson	Page 1 of 2 Pages
PIC's Signature:	Knistian Mythology	Print: Kristine Libby	Tage OI _ a_ Tages
******			

61 Center Street, Burlington, MA 01803 Ph: (781) 270-1955 • Fax: (781) 273-7687

Ph: (781) 270-1955 • Fax: (781) 273-768

Date: 09/14/2017 Page: 2 of 2 Establishment Name: Marshall Simonds Middle School DESCRIPTION OF VIOLATION / PLAN OF CORRECTION Date C - Critical Item Item Code Verified R - Red Item No. Reference Dust build up on wall and ceiling at kitchen entrance by hand wash sink next to 27 590.007 produce prep sink, clean to remove. Dust build up on many ceiling tiles and ceiling vents, clean. Corrective Action Required: No 🗵 Yes Discussion With Person in Charge: ☐ Employee Restriction / Hand wash sinks stocked and working, ware wash sink (quats), 200 PPM, □ Voluntary Compliance test kit present, mechanical dishwasher wash 156F, rinse 181F, equipment Exclusion in working order, food temperatures, fried chicken at various hot holding ☐ Emergency Suspension Re-Inspection Scheduled units; 170F, 164f, 155F, 176F, 148F. ☐ Emergency Closure ☐ Embargo Voluntary Disposal Other:

### **BURLINGTON BOARD OF HEALTH**

FOOD ESTABLISHMENT INSPECTION	N REPORT			×
Name Marshall Simonds Middle School		e 09/26/2017	Type of Operation(s)	Type of Inspection
Address 114 Winn St., BURLINGTON, MA 0180	k Level dium	☐ Food Service ☐ Retail ☐ Residential Kitchen	☐ Routine ☐ Re-inspection Previous inspection	
Telephone (781) 270-1771	N/O		Mobile Mesidential Attender	Date 09/14/2017
Owner Burlington Public Schools	HAC	CCP	☐ Temporary ☐ Caterer	☐ Pre-operation ☐ Suspect Illness
Person in Charge (PIC) Kristine Libby	Tim In:	e 10:00 AM	☐ Bed & Breakfast	☐ General Complaint ☐ HACCP
Inspector Marlene Johnson		: 10:15 AM	Permit No. 000245	Other
Each violation checked requires an explana	ation on the narrat	tive page(s) a	and a citation of specific	provision(s) violated.
Violations Related to Foodborne Illness Into	erventions and Ris	sk Factors (F		on-compliance with:
Violations marked may pose an imminent healt action as determined by the Board of Health.				590.009 (F)
PROTECTION FROM CHEMICALS		[]] 11. Go	od Hygienic Practices	
🗒 0, Chemical-Test		🖺 12. Pre	evention of Contamination fr	om Hands
FOOD PROTECTION MANAGEMENT		🖺 13 Ha	ndwash Facilities	
1. PIC Assigned / Knowledgeable / Duties		PROTECTI	ON FROM CHEMICALS	
EMPLOYEE HEALTH		☐ 14. Ap	proved Food or Color Additi	ves
2. Reporting of Diseases by Food Employee an	d PIC	[] 15. To:	xic Chemicals	
3. Personnel with Infections Restricted/Exclude	d	TIME/TEMP	PERATURE CONTROLS (PHI	=s)
FOOD FROM APPROVED SOURCE		[]] 16. Co	oking Temperatures	
3 4 Food and Water from Approved Source		🖺 17, Re	heating	
5 Receiving/Condition		[] 18 Co	oling	
🗒 6. Tags/Records/Accuracy of Ingredient Statem	ents	[]] 19. Ho	t and Cold Holding	
7. Conformance with Approved Procedures/HA	CCP Plans	20 Tin	ne As a Public Health Contr	ol
PROTECTION FROM CONTAMINATION			IENTS FOR HIGHLY SUSCE	PTIBLE POPULATIONS
☐ 8 <sub>c</sub> Separation/Segregation/Protection		(HSP)	and and Cond Onemarking for	
9 Food Contact Surfaces Cleaning and Sanitizi	ng		od and Food Preparation fol <b>R ADVISORY</b>	100
∃ 10. Proper Adequate Handwashing				
		L. 22. PO	sting of Consumer Advisorie	
Violations Related to Good Retail Practices Critical (C) violations marked must be corrected or within 10 days as determined by the Board of critical (N) violations must be corrected immed	d immediately of Health. Non-	To Foodb	of Violated Provisions R porne Illnesses Intervent Factors (Red Items 1-22	ions 0
vithin 90 days as determined by the Board of F			rder for Correction: Bas	
C N 23. Management and Personnel	590.003		hecked indicate violations of This report, when signed t	
24 Food and Food Protection	590.004		rits agent constitutes an ord	
25. Equipment and Utensils	590.005		correct violations cited in this	
26. Water, Plumbing, and Waste	590.006		n or revocation of the food e	
27. Physical Facility	590.007		of food establishment operation have a right to a hearing. Yo	
28. Poisonous or Toxic Materials 29. Special Requirements	590.008 590.009	writing and	submitted to the Board of F	
30 Other	BOH Regulation		ays of receipt of this order	
31. Grease Trap	BOH Regulation	DATE OF	RE-INSPECTION:	

Inspector's Signature:	marker garan	Print: Marlene Johnson	Page 1 of 2 Pages
PIC's Signature:	Kniline M. J. 664	Print: Kristine Libby	

61 Center Street, Burlington, MA 01803 Ph: (781) 270-1955 • Fax: (781) 273-7687

Establishment Name: Marshall Simonds Middle School

Date: 09/26/2017

Page: 2 of 2

ltem No.	Code Reference	C - Critical Item R - Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION				
Discu	ssion With Per	son in Charge:		Corrective Action Required:	⊠ No □	Yes	
Dust	was removed fro	m ceiling, ceiling vents and	walls were needed.	☐ Voluntary Compliance	☐ Employee Res Exclusion	triction /	
				☐ Re-Inspection Scheduled	☐ Emergency Su	spension	
				☐ Embargo	☐ Emergency Cl	osure	
				☐ Voluntary Disposal	☐ Other:		

### **BURLINGTON BOARD OF HEALTH**

FOOD ESTABLISHMENT INSPECTION REPORT				
Name Marshall Simonds Middle School	Date 02/27/2018		Type of Insp	ection
Address 114 Winn St., BURLINGTON, MA 01803	Risk Level		⊠ Routine	4.1
Address 114 Willington, BOREINGTON, MA 01803	2		☐ Re-inspec Previous insp	
Telephone (781) 270-1771	_		Date: 02/26/2	
Owner Budisetes Budis Cabada	WAGOD		☐ Pre-opera	
Owner Burlington Public Schools	HACCP		☐ Suspect II	
Person in Charge (PIC) Kristine Libby	Time		☐ General C	omplaint
	In: 9:15 AM		☐ HACCP ☐ Other	
Inspector Samantha Hardy	Out: 9:45 AM	Permit No. 000243	Other	
Each violation checked requires an explanation on the na	,	-		
Violations Related to Foodborne Illness Interventions and		Anti Chakina	n-compliance w	rith: 590.009 (E) [
Violations marked may pose an imminent health hazard and r	equire immediate	corrective Tobacco		590.009 (F)
action as determined by the Board of Health.		Allergen Awa	reness	590.009 (G) <u></u>
PROTECTION FROM CHEMICALS	11. Go	od Hygienic Practices		
0, Chemical-Test	[ <u></u> ] 12. Pre	evention of Contamination fro	m Hands	
FOOD PROTECTION MANAGEMENT	13. Ha	ndwash Facilities		
☐ 1. PIC Assigned / Knowledgeable / Duties	****	ON FROM CHEMICALS		
EMPLOYEE HEALTH		proved Food or Color Additive	26	
2. Reporting of Diseases by Food Employee and PIC		kic Chemicals	03	
3. Personnel with Infections Restricted/Excluded	7.54			
FOOD FROM APPROVED SOURCE		PERATURE CONTROLS (PHF	9)	
		oking Temperatures		
4 Food and Water from Approved Source	[]] 17. Rel	•		
5. Receiving/Condition	☐ 18 Co	oling		
6, Tags/Records/Accuracy of Ingredient Statements	19 Hot	t and Cold Holding		
☐ 7 Conformance with Approved Procedures/HACCP Plans	[]] 20 <sub>=</sub> Tim	ne As a Public Health Control		
PROTECTION FROM CONTAMINATION	REQUIREM	ENTS FOR HIGHLY SUSCEPT	TIBLE POPULA	ATIONS
3 8 Separation/Segregation/Protection	(HSP)			
□ 9. Food Contact Surfaces Cleaning and Sanitizing	21. Foo	od and Food Preparation for h	HSP	
iii 10. Proper Adequate Handwashing	CONSUME	R ADVISORY		
	[]] 22 Pos	sting of Consumer Advisories		
Violations Related to Good Retail Practices (Blue Items)				
Critical (C) violations marked must be corrected immediately		of Violated Provisions Re		
or within 10 days as determined by the Board of Health. Non-		orne Illnesses Intervention		0
critical (N) violations must be corrected immediately or	allu Nisk	Factors (Red Items 1-22):		
within 90 days as determined by the Board of Health.		rder for Correction: Based		
CN		hecked indicate violations of		
23. Management and Personnel 590.003 24. Food and Food Protection 590,004	and the second s	This report, when signed be its agent constitutes an orde		
24, Food and Food Flotection 590,004 25. Equipment and Utensils 590,005	C . 11	correct violations cited in this		
26. Water, Plumbing, and Waste 590.006	suspension	or revocation of the food est	ablishment pe	ermit and
X 27 Physical Facility 590,007	cessation c	of food establishment operation		
28. Poisonous or Toxic Materials 590.008		have a right to a hearing. You		
29. Special Requirements 590 009		submitted to the Board of He ays of receipt of this order.	aith at the ap	ove address
30. Other BOH Regulation	DATE OF S	RE-INSPECTION:		
31. Grease Trap BOH Regulation	DATE OF	T ATOLESTICAL		
			т	
Inspector's Signature:	Print: Samantha Ha	irdy	Page 1 of	2 Pages
PIC's Signature:	Brint: Kristine Lihhy		- ' "ge 0	rages

61 Center Street, Burlington, MA 01803 Ph: (781) 270-1955 • Fax: (781) 273-7687

stablishment Name: Marshall Simonds Middle School Date: 02/27/2018 Page: 2 of 2 tem Code C - Critical Item DESCRIPTION OF VIOLATION / PLAN OF CORRECTION Date Reference R - Red Item 10. Verified 27 FC 6-501,112 Light shield has dead insects inside in dry storage room, remove. COS Discussion With Person in Charge:

Temperatures in compliance: cheese between packages 41F. Dishwasher Corrective Action Required: 

No Yes ☐ Employee Restriction / ☐ Voluntary Compliance vash 152F, rinse 184F. Three bay sink 200ppm quats. Handsinks in Exclusion compliance. Employee restroom in compliance. ☐ Re-Inspection Scheduled ☐ Emergency Suspension ☐ Embargo ☐ Emergency Closure ☐ Voluntary Disposal IN Other: Corrected on Site

### **BURLINGTON BOARD OF HEALTH**

61 Center Street, Burlington, MA 01803 Ph: (781) 270-1955 • Fax: (781) 273-7687

		Date 09/25/2018				FR Davide		
Address 114 Winn St., BURLINGTON, MA 01803	Risk	Level	믐	Food S Retail	ervice	⊠ Routine		
Telephone (781) 270-1771	2				ntial Kitchen	Previous inspection		
				Mobile Tempo	rarv	Date: 09/1		
Owner Burlington Public Schools	HAC	CCP		Catere	г	Suspec	t Illness	
Person in Charge (PIC) Kristine Libby	Time	10:10 AM			Breakfast	☐ HACCE		
Inspector Samantha Hardy	Out:	10:40 AM			000245	☐ Other _		
Each violation checked requires an explanation on	the narrati	ve page(s)	and	a citati				
vicuations ikelated to Loadhason Whese Infervention					Anti-Chokii	lon-compliand	e with: 590.009 (E) ☐	
Violations marked may pose an imminent health hazard	and require	e immediate	con	rective	Tobacco	•	590.009 (F)	
action as determined by the Board of Health.					Allergen A	888 <b>019</b> 18W	590.009 (G)	
PROTECTION FROM CHEMICALS		() Tireson	2 7 1 1	Zalez = 1	16 15 15 5			
1 A Chambal-free		[] 17 Pit	11111	un of Ca	m - Presion is	ere last to		
FOOD PROTECTION MANAGEMENT		1115.00	·W.	et ind	1970			
1 FP. Assignal "Killwighteatile" (1999)		PROTECT	ION	FROM CI	HEMICALS			
EMPLOYEE HEALTH		[ 14 Ap	יטוני.	ad Facili	o Color Actorio	1619		
1.2. Denoting of Described by Fred Employee and PS.2.		[] 15 fox	ic C	herto Grila				
and the contraction has a contract to the state of		TIME/TEM	PER	ATURE C	ONTROLS (PH	Fs)		
FOOD FROM APPROVED SOURCE		[] 18. Ga	skim	, T. OB 01	o'th:			
Tid Finances Value Search as available		March 1	icid.	. 17				
11.11.11.11.11.11.11.11.11.11.11		11	£ /					
con unserfranceaudi un autochmaternera altabeneeles		1754 187	1117/02	rks,tr, k	62.01			
7 / 3 in telephoral participants were the conservation SIR COP (%)		mil 0sim	н Аз	45 Petals	र १५३७० - इ.ज. घर	1		
PROTECTION FROM CONTAMINATION		REQUIRE	VEN.	TS FOR I	HIGHLY SUSCE	PTIBLE POP	ULATIONS	
Tall Suppringer (Sugar pulsors) streether)		(HSP)						
The second adjusted in the second					Processing for	11512		
". Hi Peque Anguan Enndwaghing		CONSUME						
			AH N	of Grass	равь Адукопе			
Violations Related to Good Retail Practices (Blue It	ems)	Number	of V	fiolated	Provisions R	lelated		
Critical (C) violations marked must be corrected immed		To Food!	aort	te Illnes	ses Interven	tions	0	
or within 10 days as determined by the Board of Health.		and Risk	Fai	ctors (R	ed fiems 1-2	2):	1	
critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.		Official C	)rde	er for Co	orrection: Bas	ed on an ins	pection today,	
C N		the items	chec	ked indi	cate violations	of 105 CMR	590.000/federa	
	590 003				t, when signed			
	90.004				institutes an ordinations cited in thi			
The state of the s	90,005				on of the food			
	600.006	cessation	of fo	od estat	olishment opera	itions. If aggi	rieved by this	
	590.007	order, you	hav	e a right	to a hearing. Y	our request i	must be in	
	590,008 590.009				o the Board of ot of this order.		above address	

Inspector's Signature:	de sty	Print: Samantha Hardy	Page 1 of 2 Pages
PIC's Signature:	Krabno Metto	Print: Kristine Libby	

DATE OF RE-INSPECTION:

**BOH Regulation** 

**BOH Regulation** 

30. Other

31. Grease Trap

61 Center Street, Burlington, MA 01803 Ph: (781) 270-1955 • Fax: (781) 273-7687

Establishment Name: Marshall Simonds Middle School

**DESCRIPTION OF VIOLATION / PLAN OF CORRECTION** Date Verified Corrective Action Required: No ⊠ Yes

Date: 09/25/2018

Page: 2 of 2

C - Critical Item Code R - Red Item No. Reference Ice machine soiled inside, corrected on site. FC 4-602.13 25 Discussion With Person in Charge: ☐ Employee Restriction / Temperatures in compliance: green bean 175F, mac n cheese 168F, hot dog □ Voluntary Compliance 140F, cucumber 41F. Three bay sanitizer 200ppm quats. Handsinks in Exclusion compliance. Employee restroom in compliance. ☐ Emergency Suspension Re-Inspection Scheduled □ Emergency Closure ☐ Embargo ☑ Other: Corrected on Site ☐ Voluntary Disposal

61 Center Street, Burlington, MA 01803 Ph: 781-270-1955 . Fax: 781-273-7687

# Food Establishment Inspection Report

hearing before the board of health in accordance with 105 CMR 590.015(B).

Signature of Person-in-Charge:

Signature of Inspector:

ddress: 111 / 5	incres M.		Type of Operation(s):		pe of Inspection
ddress: 1/4 Winn St. elephone: 781 270 1780	<del></del>	Risk Level	☐ Retail Food Store ☐ Residential: Cottage Food	□R	e-inspection
elephone: 781 970 1780	-	HACCP Y/N	☐ Residential; Bed &		re-operational ness investigation
		There	Breakfast □ Mobile/Pushcart		eneral complaint
erson-in-charge: Kaien Damaso		In:56.42	☐ Temporary Food Estab.		ther
spector: Screently leady		Out 9 35	☐ Other		
Foodborne Illness Risk Factors and terventions (Items 1 through 29):	o Foodborne II nterventions (I	eat Violations Relate Ilness Risk Factors ( tems 1 through 29):	and Ø	N,	te-Inspectio
FOODBORNE ILLNESS RISI					
IN = in compliance OUT= out of compliance N/O = not obs	served N/A = no	ot applicable COS = c	orrected on-site during inspec	ction R	= repeat violation
Compliance Status	NUT N/A N/O COS R	Com	pliance Status	IN	OUT N/A N/O COS R
Supervision			rotection from Contaminat	ion	
Person-in-charge present, demonstrates		15 Food separated			
knowledge, and performs duties		16 Food-contact s	urfaces; cleaned &	V	
2 Certified Food Protection Manager		sanitized		1	100
Employee Health  Management, food employee and	NEEDS	Proper disposit	ion of returned, red, reconditioned &	V	
3 conditional employee; knowledge,		unsafe food	ed, reconditioned d		5.
responsibilities and reporting		Time	e/Temperature Control for	Safety/	A STATE OF
4 Proper use of restriction and exclusion		18 Proper cooking	time & temperatures	V	
Procedures for responding to vomiting and diarrheal events		19 Proper reheating	ng procedures for hot		V
Good Hygienic Practices		20 Proper cooling	time and temperature		
6 Proper eating, tasting, drinking, or tobacco use		21 Proper hot hold	ling temperature	1	
1		22 Proper cold hol		1/	
7 No discharge from eyes, nose, and mouth	1.00003 I F		rking and disposition	ď	
Preventing Contamination by Hands/		24 Time as a Publi		$\perp \perp$	V.
8 Hands clean & properly washed			Consumer Advisory		1
No bare hand contact with ready-to-eat food		Consumer advisory provided for raw / undercooked food			<b>V</b>
Adequate handwashing sinks properly	機器		ghly Susceptible Population		
supplied and accessible		26 Pasteurized foo not offered	ds used; prohibited foo	ds	1/1
Approved Source			lor Additives and Toxic Su	hetance	ic ic
11 Food obtained from approved source			approved & properly	T	
12 Food received at proper temperature	1000 pte	used			<b>V</b>
Food received in good condition, safe, &  unadulterated		Toxic substance stored & used	es properly identified,	<b>V</b>	
Required records available: shellstock tags, parasite destruction	<b>1</b>		mance with Approved Proc	edures	7
rags, parasite destruction			n variance / specialized		

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 Food Establishment Inspection Report - Town of Burlington, MA

Establishment: Bushington School	15 Norstalls	ments H.S.	Date: 3/1/19	Page 2 of
GOOD RETA	AIL PRACTICES	AND MASSACHU	JSETTS-ONLY SECTIONS	4
IN = in compliance OUT= out of compliance	N/O = not observed	N/A = not applicable	COS = corrected on-site during inspection	R = repeat violation

	Compliance Status	IN	OUT	N/A	N/O	cos	R
	Safe Food and Water		7	,	-61		
30	Pasteurized eggs used where required			1			
3	Trace a lee nom approved source		1	2			
32	Variance obtained for specialized processing methods			V			
	Food Temperature Cont	rol	(E)		500		
33	Proper cooling methods used; adequate equipment for temperature control	/					
34	Plant food properly cooked for hot holding	, kg. 13					
35	The state of the s						
36	Thermometers provided & accurate				V		
	Food Identification	17	J.	- 3	8		
37	Food properly labeled; original container						
. 7	Prevention of Food Contami	natio	n	1		150	
38	Insects, rodents, & animals not present		1000				
39	Contamination prevented during food preparation, storage and display		The Party Land		SIN SIN		
40	Personal cleanliness				藍		
41	Wiping cloths: properly used & stored		ALC: NO.				
42	Washing fruits & vegetables					T	
91	Proper Use of Utensils	link.	e vi	i de	191	LIG:	
43	In-use utensils properly stored		1000		E COL	T	
44	Utensils, equipment & linens: properly stored, dried, & handled		Section 2				
15	Single-use / single-service articles: properly stored & used		1				
16	Gloves used properly	10					
20	Utensils, Equipment and Ven	ding		10/15		7	
17	Food & non-food contact surfaces cleanable, properly designed, constructed & used	100					

Γ-	Compliance Status	IN	OUT	N/A	N/O	cos	
-	Warewashing facilities: installed,	- IN	1001	IVA	N/U	COS	F
48	maintained, & used; test strips	4					
49	Non-food contact surfaces clean						
Δ,	Physical Facilities	He		1 60	ler.		
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	A STATE OF					
55	Physical facilities installed, maintained, & clean						
56	Adequate ventilation & lighting; designated areas used						
	Additional Requirements listed in 105	CM	R 59	0.01	1		E
M1	Anti-choking procedures in food service establishment	V	/				
M2	Food allergy awareness	V			1	_	_
	Review of Retail Operations listed in 10	15 C	MR 5	90.0	010	-	
МЗ	Caterer				T	T	_
M4	Mobile Food Operation		T	$\neg$	7	+	-
M5	Temporary Food Establishment			$\exists$			_
	Public Market; Farmers Market			1	1	7	_
M7	Residential Kitchen; Bed-and- Breakfast Operation						
M8	Residential Kitchen: Cottage Food Operation			1		Ī	
M9	School Kitchen; USDA Nutrition Program						
<b>V10</b>	Leased Commercial Kitchen						
/111	Innovative Operation						
	Local Requirements	1	46.	10.		He I	
L1	CFPM Open to Close	1					
L2	Grease Trap Regulations 3 19/19	1		_		1	

Discussion with Person-in-Charge:

and the second s	Date: 2/1, //C/
Signature of Inspector: 1 111	Date: 2/11/1

Establishment: Be rote Shock Marshall Sincres MS Date: 3/11/19 Page 3 of . **Temperature Observations** Temp (°F) Item / Location Temp (°F) Item / Location Item / Location Temp (°F) vivee Item Section of Code Description of Violation Number

· · · · · · · · · · · · · · · · · · ·		
Signature of Person-in-Charge:	Date: 3///	14
Signature of Inspector:	Date: 3/11/	19

### **BURLINGTON BOARD OF HEALTH**

61 Center Street, Burlington, MA 01803 Ph: (781) 270-1955 • Fax: (781) 273-7687

Name Memorial School	Da	te 09/14/2017	Type of Operation(s)	Type of Inspection
Address 125 Winn St., BURLINGTON, MA 0180	3 Ris	sk	☐ Food Service ☐ Retail	⊠ Routine □ Re-inspection
Telephone (781) 270-1723	Le	<b>vel</b> Medium	☐ Residential Kitchen	Previous inspection
			☐ Mobile ☐ Temporary	Date: 03/07/2017  Pre-operation
Owner Burlington Public Schools	НД	CCP	☐ Caterer	☐ Suspect Illness
Person in Charge (PIC) Christine Stevens	Tir		☐ Bed & Breakfast	☐ General Complaint☐ HACCP
Inspector Marlene Johnson	In: Ou		Permit No. 000248	Other
Each violation checked requires an explana	tion on the narra	ntive page(s) a	and a citation of specifi	c provision(s) violated
Violations Related to Foodborne Illness Inte			Pad Itams)	ion-compliance with:
Violations marked may pose an imminent health action as determined by the Board of Health.	n hazard and requ	ire immediate	corrective Anti-Choki Tobacco Allergen A	590.009 (F)
PROTECTION FROM CHEMICALS		[7] 11 Go	od Hygienic Practices	
3 0. Chemical-Test			evention of Contamination f	rom Hands
OOD PROTECTION MANAGEMENT			ndwash Facilities	rommanas
] 1. PIC Assigned / Knowledgeable / Duties		had 1	ON FROM CHEMICALS	
EMPLOYEE HEALTH			proved Food or Color Addit	iuce
፲ 2. Reporting of Diseases by Food Employee and	L PIC		ric Chemicals	ives
3 Personnel with Infections Restricted/Excluded				r-1
FOOD FROM APPROVED SOURCE			ERATURE CONTROLS (PH	F\$)
3.4. Food and Water from Approved Source			oking Temperatures	
		17 Re	_	
3.5, Receiving/Condition		[]] 18 Co	•	
: 6, Tags/Records/Accuracy of Ingredient Stateme		19. Hot	and Cold Holding	
[] 7. Conformance with Approved Procedures/HAC	CP Plans	20. Tin	ie As a Public Health Contr	ol
ROTECTION FROM CONTAMINATION			ENTS FOR HIGHLY SUSCE	PTIBLE POPULATIONS
3 8. Separation/Segregation/Protection		(HSP)		
9 Food Contact Surfaces Cleaning and Sanitizin	g		ed and Food Preparation fo	r HSP
10 Proper Adequate Handwashing			RADVISORY	
		22 Pos	sting of Consumer Advisori	es
fiolations Related to Good Retail Practices ( critical (C) violations marked must be corrected r within 10 days as determined by the Board of ritical (N) violations must be corrected immedia	immediately Health. Non- ately or	To Foodb	f Violated Provisions R orne Illnesses Intervent Factors (Red Items 1-22	tions 0
rithin 90 days as determined by the Board of He	ealth.	Official O	rder for Correction: Bas	ed on an inspection today
C N	500,000		necked indicate violations of	
23 Management and Personnel 24 Food and Food Protection	590.003 590.004	member or	This report, when signed its agent constitutes an ord	uelow by a Board of Healt let of the Board of Hoolth
25 Equipment and Utensils	590.005	Failure to c	orrect violations cited in this	s report may result in
26 Water, Plumbing, and Waste	590.006	suspension	or revocation of the food e	stablishment permit and
27. Physical Facility	590.007	cessation o	f food establishment opera	tions. If aggrieved by this
28. Poisonous or Toxic Materials	590,008	order, you h	have a right to a hearing. You submitted to the Board of F	our request must be in
29 Special Requirements	590 009	within 10 da	submitted to the Board of a sys of receipt of this order.	ream at the 400AB 900LD
30 Other	BOH Regulation BOH Regulation		RE-INSPECTION:	

Print: Christine Stevens

Page 1 of 2 Pages

PIC's Signature:

Elis Steres

61 Center Street, Burlington, MA 01803 Ph: (781) 270-1955 • Fax: (781) 273-7687

Page: 2 of 2 Date: 09/14/2017 Establishment Name: Memorial School C - Critical Item DESCRIPTION OF VIOLATION / PLAN OF CORRECTION Date Item Code Verified R - Red Item No. Reference ☐ Yes Corrective Action Required: No Discussion With Person in Charge: ☐ Employee Restriction / Hand wash sinks stocked and working, equipment in working order, ware ☐ Voluntary Compliance wash sink (quats), 200 PPM, test kit present, mechanical dishwasher wash Exclusion 153F, rinse 184f, food temperatures, mashed potatoes 166F, fried chicken ☐ Emergency Suspension Re-Inspection Scheduled 184F, 185F, tunafish 39F ☐ Emergency Closure ☐ Embargo ☐ Other: ☐ Voluntary Disposal

## **BURLINGTON BOARD OF HEALTH**

Name Memorial School		Date 02/	27/2018	Ту	pe of Ope		Type of Ins	spection
Address 125 Winn St., BURLINGTON, MA 01803		Risk Lev	rel .		Food Ser	vice	⊠ Routine	1
		2	CI		Retail Residenti	al Kitchen	Re-insp Previous in	ection spection
Telephone (781) 270-1723					Mobile		Date: 02/2	6/2018
Owner Burlington Public Schools	F	HACCP			Temporar Caterer	ТУ	Pre-ope	
Person in Charge (PIC) Christine Stevens		Cies s		H		eakfast	☐ Suspect ☐ General	Illness Complaint
		Γime n: 9:	50 AM	-			☐ HACCP	Complaint
Inspector Samantha Hardy			:20 AM	Pe	rmit No. 0	00248	☐ Other _	
ach violation checked requires an explanation on	the nar	rative r	ane(s) a	hand	a citation	of specific	Draviaian/	ا باداداد
/iolations Related to Foodborne Illness Interventio	ns and	Rick Fa	ctore /E	204	Itoma)		on-compliance	
floiations marked may pose an imminent health hazard	and rec	quire im	mediate	corr	rective	Anti-Chokin	g g	590.009 (E)
ction as determined by the Board of Health.		•				Tobacco Allergen Aw	areness	590.009 (F) 590.009 (G)
PROTECTION FROM CHEMICALS			11 Go	0d F	lygienic Pra			702
] 0. Chemical-Test		r1						
OOD PROTECTION MANAGEMENT		ll				tamination fr	om Hands	
1. PIC Assigned / Knowledgeable / Duties					ash Facilitie			
MPLOYEE HEALTH					ROM CHE			
2. Reporting of Diseases by Food Employee and PIC						Color Additiv	/es	
					hemicals			
3. Personnel with Infections Restricted/Excluded		TI	ME/TEMP	ERA	TURE CON	ITROLS (PHF	s)	
OOD FROM APPROVED SOURCE			16. Cod	king	g Temperat	ures		
4. Food and Water from Approved Source			17. Reh	eati	ng			
5. Receiving/Condition			18. Coc	ling				
6. Tags/Records/Accuracy of Ingredient Statements			19. Hot	and	Cold Hold	ina		
7. Conformance with Approved Procedures/HACCP Plans	S	1"1				lealth Contro	1	
ROTECTION FROM CONTAMINATION		RF				HLY SUSCEP		4710110
8. Separation/Segregation/Protection		(H	SP)	-141	S T OK IIIGI	1L1 303CEP	IIBLE POPUL	-ATIONS
9. Food Contact Surfaces Cleaning and Sanitizing			21. Foo	d an	d Food Pre	eparation for	HSP	
10. Proper Adequate Handwashing			NSUMER			- F	1101	
and the state of t						er Advisories		
olations Related to Good Retail Practices (Blue Ite		1:		9	01 001100111	or Advisories	1	
itical (C) violations marked must be corrected immedia	ms)	Νu	mber of	f Vic	olated Pro	visions Re	lated	
within 10 days as determined by the Board of Health, I	Non-	То	Foodbo	rne	Illnesses	Interventi	ons	0
tical (N) violations must be corrected immediately or		an	d Risk F	act	ors (Red l	ltems 1-22):	}	
thin 90 days as determined by the Board of Health.		Of	ficial Or	der	for Corre	ction: Based	d on an inspe	ction today
N 23 Maranasata 15		the	items ch	eck	ed indicate	violations of	105 CMR 590	0.000/federal
24 5	0.003	Foo	od Code.	This	s report, wh	en signed be	low by a Boa	ard of Health
05 1	0.004	me Fai	niber or it	is a	gent constit t violations	utes an orde	r of the Board	of Health.
26 M/-tan Blood 11	0.005 0.006	SUS	pension i	or re	violation of	cited in this if the food est	eport may re	Sult in
07 01 1 - 10	0.006	ces	sation of	food	d establish	nent operation	nsIf addriev	enniit and red by this
20 0-	0.008	ord	er, you ha	ave	a right to a	hearing, You	ir request mu	st he in
1 00 0	0.009	writ	ing and s	ubn	litted to the	Board of He	alth at the ab	ove address
30 Other BOH Regul		With	iin 10 day	/S 01	receipt of	this order		
31. Grease Trap BOH Regul		DA	TE OF R	E-IN	SPECTION	<u>N:</u>		
pertoria Siana								
pector's Signature: 1	Prin	t: Sama	ntha Hard	dy _			Day 4	2 -
Signature: Elization 5	Prin	t: Christ	ne Steve	ns			Page 1 of	_4_ Pages

Estab	stablishment Name: Memorial School			Date: 02/27/2018	Page:	2 of 2
Item No.	Code Reference	C - Critical Item R - Red Item	DESCRIPTION O	CTION	Date Verified	
Temp	ssion With Perseratures in comp	liance: ham 29F, hotdog 1	61F. meatballs 182F	Corrective Action Required:		Yes
DISHW	asher wash 152i	F, rinse 182F. Three bay s	ink 200ppm quats	☐ Voluntary Compliance	☐ Employee Res Exclusion	striction /
Employee restroom in compliance. Handsinks in compliance.		compliance	Re-Inspection Scheduled	☐ Emergency St	spension	
				☐ Embargo	☐ Emergency Cl	osure
				☐ Voluntary Disposal	☐ Other;	

### **BURLINGTON BOARD OF HEALTH**

61 Center Street, Burlington, MA 01803 Ph: (781) 270-1955 • Fax: (781) 273-7687

Name Memorial School	Date 09/25/2018		Type of Inspection
Address 125 Winn St., BURLINGTON, MA 01803	Risk Level	Food Service Retail Residential Kitchen	Routine Re-inspection
Telephone (781) 270-1723		☐ Mobile	Previous inspection Date: 09/10/2018
Owner Burlington Public Schools	HACCP	- ☐ Temporary ☐ Caterer	☐ Pre-operation☐ Suspect Illness
Person in Charge (PIC) Christine Stevens	Time In: 9:30 AM	- □ Bed & Breakfast	<ul><li>☐ General Complaint</li><li>☐ HACCP</li></ul>
Inspector Samantha Hardy	Out: 10:10 AM	Permit No. 000248	Other
Each violation checked requires an explanation on the			provision(s) violated.
Violations Related to Foodborne Illness Interventions	and Risk Factors	Red Items) No	on-compliance with:
Violations marked may pose an imminent health hazard an action as determined by the Board of Health.	d require immediate	Corrective Tobacco Allergen Awa	590.009 (F) 🗍
PROTECTION FROM CHEMICALS	☐ 11. Go	ood Hygienic Practices	
0. Chemical-Test		evention of Contamination fro	om Hands
FOOD PROTECTION MANAGEMENT		indwash Facilities	
☐ 1, PIC Assigned / Knowledgeable / Duties	PROTECT	ON FROM CHEMICALS	
EMPLOYEE HEALTH	☐ 14 Ar	proved Food or Color Additiv	'A¢
☐ 2. Reporting of Diseases by Food Employee and PIC		xic Chemicals	
☐ 3. Personnel with Infections Restricted/Excluded		PERATURE CONTROLS (PHF	e l
FOOD FROM APPROVED SOURCE		oking Temperatures	3)
4 Food and Water from Approved Source		heating	
☐ 5. Receiving/Condition	☐ 18 Co	_	
6. Tags/Records/Accuracy of Ingredient Statements		_	
7. Conformance with Approved Procedures/HACCP Plans		t and Cold Holding	
PROTECTION FROM CONTAMINATION		ne As a Public Health Control	
☐ 8. Separation/Segregation/Protection	(HSP)	TENTS FOR HIGHLY SUSCEP	TIBLE POPULATIONS
9. Food Contact Surfaces Cleaning and Sanitizing		od and Food Preparation for I	HSP
10. Proper Adequate Handwashing		R ADVISORY	
a same of the square of the sq	□ 22 Po	sting of Consumer Advisories	
riolations Related to Good Retail Practices (Blue Items critical (C) violations marked must be corrected immediately r within 10 days as determined by the Board of Health. Nor ritical (N) violations must be corrected immediately or	Number of To Foodb	of Violated Provisions Re corne Illnesses Interventic Factors (Red Items 1-22):	lated 0
rithin 90 days as determined by the Board of Health.	Official O	rder for Correction: Based	on an inspection today
C N	the items c	hecked indicate violations of	105 CMR 590.000/federal
23. Management and Personnel 590.00 24. Food and Food Protection 590.00	Food Code	This report, when signed be	low by a Board of Health
24. Food and Food Protection 590.00 25. Equipment and Utensils 590.00	Failure to o	its agent constitutes an orde orrect violations cited in this r	r or the Board of Health.
26. Water, Plumbing, and Waste 590.00	n6 suspension	or revocation of the food est	ablishment permit and
27. Physical Facility 590.00	cessation o	f food establishment operation	ns. If aggrieved by this
28. Poisonous or Toxic Materials 590.00	writing and	have a right to a hearing. You submitted to the Board of He	r request must be in
29. Special Requirements 590.00 30. Other BOH Regulation	within 10 de	ays of receipt of this order.	ann at the above address
30 Other BOH Regulatio 31. Grease Trap BOH Regulatio	" DATE OF E	RE-INSPECTION:	
spector's Signature:	Print: Samantha Ha	rdy	Bono 4 -4 2 -
IC's Signature: Lind Stevens	Print: Christine Stev	ens	Page 1 of 2 Pages

61 Center Street, Burlington, MA 01803 Ph: (781) 270-1955 • Fax: (781) 273-7687

Establishment Name: Memorial School Date: 09/25/2018 Page: 2 of 2 Code C - Critical Item DESCRIPTION OF VIOLATION / PLAN OF CORRECTION Date No. Reference R - Red Item Verified Discussion With Person in Charge: Corrective Action Required: No ☐ Yes Temperatures in compliance: carrots 40F, green beans 33F, cheese sauce 174F. Dishwasher: wash 155F, rinse 182F. Three bay sanitizer 300ppm ☐ Employee Restriction / ☐ Voluntary Compliance Exclusion quats. Employee restroom in compliance. Handsinks in compliance. Re-Inspection Scheduled ☐ Emergency Suspension ☐ Emergency Closure ☐ Embargo ☐ Voluntary Disposal ☐ Other:

Food Establishment Inspection	on Report					
ne: Memorial School		Date 03/13/2019		Type of Operation(s):	Type of Inspection:	
dress: 125 Winn St., BURLINGTON, MA 01803		Risk	Level	Food Service Establishment Retail Food Store	⊠ Routine             □ Re-inspection             □	
Tolonkons, /704\ 070 4704		2		Residential: Cottage Foods	Pre-operational	
Telephone: (781) 270-1723				Residential: Bed & Breakfast	☐ Illness Investigation	
Owner: Burlington Public Schools		HAC	CP	☐ Mobile/Pushcart ☐ Temporary Food Estab.	☐ General Complaint☐ HACCP	
Person-in-Charge: Christine Stevens		Time In:	9:05 AM	☑ Other School	Other	
Inspector: Marlene Johnson		Out:				
Number of Violated Provisions Related to Foodborne Illnesses Risk Factors and Interventions (Items 1 though 29):	Foodborn Interventi	ne Illne ions (It	sses Risk Fa ems 1 thoug	actors and ph 29):	ite of Re-Inspection;	
				LIC HEALTH INTERVENTIO		
IN = in compliance OUT = out of compliance			ot applicable	COS = corrected on-site during inspe		
Compliance Status	IN OUT N/A N/O CO	OS R		Compliance Status	IN OUT N/A N/O COS R	
Supervision		_		Protection from Contam		
Person-in-charge present, demonstrates knowledge and performs duties	(IN) OUT			parated and protected  ntact surfaces: cleaned & sanitized	(IN) OUT N/A N/O	
2 Certified Food Protection Manager	IN OUT N/A			isposition of returned, previously	<del></del>	
Employee Health		_	1/ served, r	reconditioned & unsafe food	IN OUT	
Management, food employee and conditional employee; knowledge,	(III) OUT		100	Time/Temperature Control		
responsibilities and reporting	110 001			ooking time & temperatures	N OUT N/A N/O	
4 Proper use of restriction and exclusion	(N) OUT			eheating procedures for hot holding		
5 Procedures for responding to vomiting and	(IN) OUT	1 1		ooling time and temperature	IN OUT N/A (N/O)	
diarrheal events		_		ot holding temperature	(IN) OUT N/A N/O	
Good Hygienic Practic	ces			old holding temperature	(N) OUT N/A N/O	
Proper eating, tasting, drinking or tobacco use	(IN) OUT N/O	1 1		ate marking and disposition a Public Health Control	IN OUT N/A N/O	
7 No discharge from eyes, nose and mouth	IN OUT N/O		24 Tirrie as			
Preventing Contamination b	y Hands		10	Consumer Advisor	y 	
8 Hands clean & properly washed	IN OUT N/O			er advisory provided for ercooked food	IN OUT (N/A)	
9 No bare hand contact with ready-to-eat food	IN OUT N/A N/O			Highly Susceptible Popu		
Adequate handwashing sinks, properly supplied and accessible	IN OUT		26 Pasteuria offered	zed foods used, prohibited foods no	t IN OUT (N/A)	
Approved Source	3.41.41.41.41.41.41.41.41.41.41.41.41.41.			Food/Color Additives and Toxi	c Substances	
11 Food obtained from approved source	TUO (II)		27 Food add	ditives: approved & properly used	IN OUT (N/A)	
12 Food received at proper temperature	IN OUT N/A (N/O)		28 Toxic sul & used	bstances properly identified, stored	(IN) OUT N/A	
Food received in good condition, safe & unadulterated	(N) OUT		a useu	Conformance with Approved	Procedures	
Required records available: shellstock tags,	IN OUT (N/A) N/O			nce with variance/specialized	IN OUT (N/A)	
parasite destruction  Official Order for Correction: Based on an insignification of the 2013 FDA Food Code. This report, where allure to correct violations cited in this reports stablishment operations. If you are subject to earing before the board of health in accordance	pection today, the item in signed below by a first may result in suspanding a notice of suspension with 105 CMR 590.0	ns mar Board o pension on, reve 15(B).	ked "OUT" in of Health men or revoca ocation, or r	HACCP plan  Indicated violations of 105 CMR 590 ember or its agent constitutes and of the food establishment per	0.000 and applicable section order of the Board of Health permit and cessation of foo	
Signature of Person-in-Charge: Christine Stev	iens periodi	une	ne)			
X	where Harra	-	-		Date: 03/13/2019	
DPH report form - 10/5/18 version						

## Food Establishment Inspection Report - Town of Burlington, MA

Est	ablishment: Memorial School					Date: 03/13/2019 Pag	ge 2 of	3_
^						ACHUSETTS - ONLY SECTIONS		Catalian
	n "X" in box indicates numbered item is not in compliance. An				DOX	Compliance Status	OUT	cos
_	Compliance Status	OUT	cos	ĸ	-		001	1000
00	Safe Food and Water				-	Utensils, Equipment and Vending Warewashing facilities: installed, maintained & ussed;		
30	Pasteurized eggs used where required		-		48	test strips		
31	Water & ice from approved source				49	Non-food contact surfaces clean		
32	Variance obtained for specialized processing methods					Physical Facilities		
_	Food Temperature Control		1	-	50	Hot & cold water available; adequate pressure		
	Proper cooling methods used; adequate equipment		$\Box$		51	Plumbing installed; proper backflow devices		
33	for temperature control				52	Sewage & waste water properly disposed		
34	Plant food properly cooked for hot holding				53	Toilet facilities: properly constructed, supplied & cleaned		
35	Approved thawing methods used				54	Garbage & refuse properly disposed; facilities		1
36	Thermometers provided & accurate					maintained		+
	Food Identification				55	Adequate ventilation & lightling: designated areas		-
37	Food properly labeled; original container				56			
	Prevention of Food Contamination					Additional Requirements listed in 105 CMR 59	0.011	
38	Insects, rodents & animals not present				M1	Anti-choking procedure in food service establishments		
39	Contamination prevented during food preparation, storage and display				M2	Food allergy awareness		$\vdash$
40	Personal cleanliness		1-	-	7	Review of Retail Operations listed in 105 590	.010	-
-			1	-	МЗ	Caterer		
41	Wiping cloths: properly used & stored		$\vdash$	-1	M4	Mobile Food Operation		
42	Washing fruits & vegetables		$\Box$		M5	Temporary Food Establishment		
	Proper Use of Utensils			-1	M6	Public Market; Farmers Market		
43	In-use utensils properly stored				М7	Residential Kitchen; Bed-and-Breakfast Operation		
44	Utensils, equipment & linens: properly stored, dried & handled				M8	Residential Kitchen: Cottage Food Operation		
	Single-use/single-service articles: properly stored &	-		$\exists$	М9	School Kitchen; USDA Nutrition Program		
45	used				M10	Leased Commercial Kitchen		
46	Glvoes used properly				M11	Innovative Operation		
	Utensils, Equipment and Vending					Local Requirements		
47	Food & non-food contact surfaces cleanable, properly designed, constructed & used				L1	CFPM open to close Grease Trap Regulations	-	
_	designed, constructed a dised	7	<u> </u>		LZ	Glease Trap (Cegulations		
igr	nature of Person-in-Charge: Christine Stevens & the	rist	O.le	N.	2	Date: 03/	13/2019	9
	nature of Inspector: Mariene Johnson	Dohn		_~		Date: 03/	13/2019	9

Signature of Inspector: Marlene Johnson

MDPH report form - 10/5/18 version

## Food Establishment Inspection Report - Town of Burlington, MA

Establishment: Memorial School

Date: 03/13/2019

Page 3 of 3

		TEMPERATURE OBSERV	ATIONS		
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Meatball/Final cook temp.	166F°F	Hotdog/Hot-Hold Unit	146F°F	Ranch dressing/Cold-Hold Unit	39F°F

Item Number	Section of Code	Description of Violation

**Discussion with Person-in-Charge:** An under-counter high temperature mechanical dishwasher is used on site; provide an irreversible registering temperature indicator (hand out given) and test the mechanical dishwasher rinse temperature daily when used. If purchasing strips ensure you purchase strips for 160F testing. When strip turns black (or color indicated on strip) then rinse water is 160F inside machine and is in compliance. If using a maximum reading, waterproof thermometer; when temperature hits 160F or above inside the machine, then machine is in compliance.

Signature of Person-in-Charge: Christine Stevens Christine Stevens

Date: 03/13/2019

Signature of Inspector: Marlene Johnson

Date: 03/13/2019

#### **BURLINGTON BOARD OF HEALTH**

61 Center Street, Burlington, MA 01803 Ph: (781) 270-1955 • Fax: (781) 273-7687

Name Pine Glen School	Date 09/07/2017	Type of Operation(s)	Type of Inspection  ☐ Routine	
Address Pine Glen Way, BURLINGTON, MA 01803	Risk Food Service		Re-inspection	
Telephone (781) 270-1714	Level Medium	Residential Kitchen Mobile	Previous inspection Date: 03/08/2017	
Owner Burlington Public Schools	HACCP	☐ Temporary ☐ Caterer	<ul><li>□ Pre-operation</li><li>□ Suspect Illness</li></ul>	
Person in Charge (PIC) Carol Keene	Time In: 11:45 AM	□ Bed & Breakfast	☐ General Complaint ☐ HACCP	
Inspector Randall S. Phelps	Out: 12:30 PM	Permit No. 000249	Other	
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 a			n-compliance with:	
Violations marked may pose an imminent health hazard and action as determined by the Board of Health.	d require immediate	corrective Anti-Choking Tobacco Allergen Awa	590.009 (F)	
PROTECTION FROM CHEMICALS	☐ 11. Go	ood Hygienic Practices		
🖺 0. Chemical-Test		evention of Contamination fro	om Hands	
FOOD PROTECTION MANAGEMENT	[] 13 Ha	andwash Facilities		
1 PIC Assigned / Knowledgeable / Duties	PROTECT	ION FROM CHEMICALS		
EMPLOYEE HEALTH	☐ 14. Ap	proved Food or Color Additiv	es	
2 Reporting of Diseases by Food Employee and PIC		xic Chemicals		
3. Personnel with Infections Restricted/Excluded	TIME/TEM	PERATURE CONTROLS (PHF:	5)	
FOOD FROM APPROVED SOURCE		ooking Temperatures	,	
3 4, Food and Water from Approved Source		heating		
3. Receiving/Condition	[]] 18 Cc	ooling		
☐ 6 Tags/Records/Accuracy of Ingredient Statements	□ 19 Ho	t and Cold Holding		
3.7 Conformance with Approved Procedures/HACCP Plans		ne As a Public Health Control		
PROTECTION FROM CONTAMINATION		MENTS FOR HIGHLY SUSCEPT		
3 8 Separation/Segregation/Protection	(HSP)			
∄ 9₀ Food Contact Surfaces Cleaning and Sanitizing	🗀 21. Fo	od and Food Preparation for I	HSP	
10 Proper Adequate Handwashing	CONSUME	R ADVISORY		
	22 Po	sting of Consumer Advisories		
Violations Related to Good Retail Practices (Blue Items Critical (C) violations marked must be corrected immediatel or within 10 days as determined by the Board of Health. Nor critical (N) violations must be corrected immediately or	To Foods	of Violated Provisions Re porne Illnesses Intervention Factors (Red Items 1-22):	ons ()	
vithin 90 days as determined by the Board of Health.	Official O	rder for Correction: Based hecked indicate violations of	d on an inspection today, 105 CMR 590 000/federa	

23, Management and Personnel	590.003
24. Food and Food Protection	590,004
25. Equipment and Utensils	590,005
26. Water, Plumbing, and Waste	590,006
27. Physical Facility	590,007
28. Poisonous or Toxic Materials	590,008
29. Special Requirements	590.009
30, Other	BOH Regulation
31 Grease Trap	BOH Regulation

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 revocation 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:	State of	Print: Randall S. Phelps	Page 1 of 2 Page
PIC's Signature:	Carol Keere	Print: Carol Keene	Page 1 of 2 Pages

61 Center Street, Burlington, MA 01803 Ph: (781) 270-1955 Fax: (781) 273-7687

Page: 2 of 2 Date: 09/07/2017 Establishment Name: Pine Glen School Date DESCRIPTION OF VIOLATION / PLAN OF CORRECTION C - Critical Item Item Code Verified Reference R - Red Item No. ☐ Yes Corrective Action Required: 🗹 No Discussion With Person in Charge: ☐ Employee Restriction / Good cleanliness throughout All certs and permits posted Holding and Voluntary Compliance storage within regulations Good chemical storage procedures. No violations Exclusion ☐ Emergency Suspension noted. Re-Inspection Scheduled Emergency Closure ☐ Embargo Other: □ Voluntary Disposal

# **BURLINGTON BOARD OF HEALTH**

Name Pine Glen School		Date 02/12/2018	Type of Operation(s)	Type of Inspection
Address Pine Glen Way, BURLINGTON, MA 01803		Risk Level	☐ Food Service ☐ Retail	☑ Routine ☐ Re-inspection
Telephone (781) 270-1714		Medium	Residential Kitchen Mobile	Previous inspection Date: 09/07/2017
Owner Burlington Public Schools		HACCP	☐ Temporary ☐ Caterer	Pre-operation Suspect Illness
Person in Charge (PIC) Kathleen Gillingham		Time 0:45 AAA	☐ Bed & Breakfast	☐ General Complaint ☐ HACCP
Inspector Samantha Hardy		In: 9:45 AM Out: 10:15 AM	Permit No. 000249	Other
ach violation checked requires an explanation	on the	narrative page(s) a	and a citation of specific	   provision(s) violated
riolations Related to Foodborne Illness Interve	ntions	and Rick Factors /F	Sad Manual M	ол-compliance with:
/iolations marked may pose an imminent health ha action as determined by the Board of Health.	zard and	require immediate	Corrective Anti-Chokin Tobacco Allergen Aw	9 590.009 (E) 590.009 (F)
PROTECTION FROM CHEMICALS		□ 11 Go	od Hygienic Practices	(-,
〗 0. Chemical-Test			vention of Contamination fr	I I d
OOD PROTECTION MANAGEMENT			ndwash Facilities	om Hands
1. PIC Assigned / Knowledgeable / Duties			ON FROM CHEMICALS	
MPLOYEE HEALTH				
2, Reporting of Diseases by Food Employee and PIC	;		proved Food or Color Additiv	ves
3. Personnel with Infections Restricted/Excluded			cic Chemicals	
OOD FROM APPROVED SOURCE			ERATURE CONTROLS (PHF	s)
4. Food and Water from Approved Source			king Temperatures	
5. Receiving/Condition		[]] 17. Reh	•	
6. Tags/Records/Accuracy of Ingredient Statements		☐ 18 Coo	•	
7. Conformance with Approved Procedures/HACCP F	Diana		and Cold Holding	
ROTECTION FROM CONTAMINATION	- Idilis		e As a Public Health Contro	
8. Separation/Segregation/Protection		REQUIREME (HSP)	ENTS FOR HIGHLY SUSCEP	TIBLE POPULATIONS
Food Contact Surfaces Cleaning and Sanitizing			d and Food Dramas ties to	
10. Proper Adequate Handwashing		CONSUMER	d and Food Preparation for	HSP
Topol Adequate Halldwashing				
olotione Beleted to O I B I B			ing of Consumer Advisories	3
olations Related to Good Retail Practices (Blue itical (C) violations marked must be corrected imm within 10 days as determined by the Board of Heal tical (N) violations must be corrected immediately	ediately lth. Non-	To Foodbo and Risk F	Violated Provisions Re orne Illnesses Intervention actors (Red Items 1-22):	ons 0
hin 90 days as determined by the Board of Health.	8	Official Ord	der for Correction: Based	d on an inspection today
23. Management and Personnel	590.003	the items che	ecked indicate violations of	105 CMR 590 000/federa
24. Food and Food Protection	590.004	member or it	This report, when signed be s agent constitutes an orde	elow by a Board of Health
25. Equipment and Utensils	590,005	Fallure to co	rrect violations cited in this r	eport may result in
26. Water, Plumbing, and Waste	590.006	; suspension o	or revocation of the food est	ablishment nermit and
27. Physical Facility 28. Poisonous or Toxic Materials	590.007	order you be	food establishment operation	ns. If aggrieved by this
29. Special Requirements	590,008 590.009	writing and s	ave a right to a hearing. You ubmitted to the Board of He	ir request must be in alth at the above address
30. Other BOHR	egulation	within 10 day	's of receipt of this order.	and at the above address
	egulation	5 4 7 7 5 7 7 7	-INSPECTION:	
pector's Signature:		Print: Samantha Hard	ly	T
's Signature:				Page 1 of 2 Pages
		Print: Kathleen Gilling	ham	

61 Center Street, Burlington, MA 01803 Ph: (781) 270-1955 • Fax: (781) 273-7687

Establishment Name: Pine Glen School Date: 02/12/2018 Page: 2 of 2 Date Item Code C - Critical Item DESCRIPTION OF VIOLATION / PLAN OF CORRECTION Verified R - Red Item No. Reference Corrective Action Required: 🖾 No ☐ Yes Discussion With Person in Charge: Temperatures in compliance: cheese 41F, peas 204F, Handsink in ☐ Employee Restriction / ☐ Voluntary Compliance Exclusion compliance. Restroom in compliance. All frozen foods frozen solid. ☐ Re-Inspection Scheduled ☐ Emergency Suspension ☐ Embargo ☐ Emergency Closure ☐ Voluntary Disposal Other:

### **BURLINGTON BOARD OF HEALTH**

Name Pine Glen School	Dat	e 09/18/2018	Type of Ope ☐ Food Se		Type of Insp  ☑ Routine	pection	
Address Pine Glen Way, BURLINGTON, MA	01803 Ris	k Level	☐ Retail	MICE	Re-inspec	ction	
7-1- 1 (704) 070 4744	2		Resident	ial Kitchen	Previous inspection		
Telephone (781) 270-1714			Mobile		Date: 02/12/		
Owner Burlington Public Schools	HA	CCP	☐ Tempora ☐ Caterer	iry	☐ Pre-opera		
Barrar in Charma (BIC), Caral Kaana	Tim		☐ Bed & Bi	reakfast	☐ General (		
Person in Charge (PIC) Carol Keene	In:	10:00 AM			☐ HACCP		
Inspector Marlene Johnson	Out		Permit No.	000249	☐ Other		
Each violation checked requires an explar	nation on the narra	tive page(s)	and a citatio	n of specific	provision(s	) violated.	
Violations Related to Foodborne Illness In	terventions and Ri	sk Factors (F	Red Items)		on-compliance \		
Violations marked may pose an imminent hea action as determined by the Board of Health.	Ilth hazard and requi	re immediate	corrective	Anti-Chokin Tobacco Allergen Aw		590.009 (E) 590.009 (F) 590.009 (G)	
PROTECTION FROM CHEMICALS		☐ 11. Gc	ood Hygienic P	ractices			
□ 0. Chemical-Test	☐ 12. Pro	evention of Co	ntamination fr	om Hands			
FOOD PROTECTION MANAGEMENT		☐ 13. Ha	andwash Facili	ies			
☐ 1. PIC Assigned / Knowledgeable / Duties		PROTECTI	ION FROM CHE	MICALS			
EMPLOYEE HEALTH		☐ 14. Ap	proved Food o	r Color Additi	ves		
□ 2. Reporting of Diseases by Food Employee a	ind PIC	,	xic Chemicals				
☐ 3. Personnel with Infections Restricted/Exclud		TIME/TEM	PERATURE CO	NTROLS (PH	-s)		
FOOD FROM APPROVED SOURCE			ooking Temper		,		
☐ 4. Food and Water from Approved Source		17. Re					
☐ 5. Receiving/Condition		☐ 18. Co	~				
☐ 6. Tags/Records/Accuracy of Ingredient State	ments		ot and Cold Ho	Idina			
☐ 7. Conformance with Approved Procedures/H.			me As a Public	-	ol.		
PROTECTION FROM CONTAMINATION	TOOL Flame	_	MENTS FOR HI			ATIONS	
☐ 8. Separation/Segregation/Protection		(HSP)	VILITION OIL III	511E1 5050E1	TIBLE TOT OF	ATIONO	
☐ 9. Food Contact Surfaces Cleaning and Saniti	zina	☐ 21. Fo	od and Food F	reparation for	HSP		
_	zing		R ADVISORY	·			
10. Proper Adequate Handwashing		🖺 22. Po	sting of Consu	ımer Advisorie	95		
			3			-	
Violations Related to Good Retail Practice Critical (C) violations marked must be correct or within 10 days as determined by the Board	ed immediately of Health. Non-	To Food	of Violated P borne Illness Factors (Re	es Intervent	tions	0	
critical (N) violations must be corrected imme within 90 days as determined by the Board of		Official C	order for Cor	rection: Bac	ed on an inco	ection today	
C N	ricaltii.		checked indica				
23. Management and Personnel	590.003	Food Code	e. This report,	when signed b	below by a Boa	ard of Health	
24, Food and Food Protection	590.004		r its agent con				
25. Equipment and Utensils	590.005		correct violation or revocation				
X 26. Water, Plumbing, and Waste X 27. Physical Facility	590,006 590.007	cessation	of food establi	shment opera	tions. If aggrie	ved by this	
28. Poisonous or Toxic Materials	590,008	order, you	have a right to	a hearing. Yo	our request mi	ust be in	
29. Special Requirements	590.009	writing and	d submitted to	the Board of h	lealth at the a	bove address	
30. Other	BOH Regulation		days of receipt		·Λ1Ω		
31. Grease Trap	BOH Regulation	DATE OF	RE-INSPECT	ION: 10/02/2	.V 10		
Improveded Stemetures Oc. # 0.1	D-1-4	. Marlana lah	BCOB				

Inspector's Signature:	Marlane Indian -	Print: Marlene Johnson	Page 1 of 2 Pages
PIC's Signature:	Cord Keens	Print: Carol Keene	

61 Center Street, Burlington, MA 01803 Ph: (781) 270-1955 • Fax: (781) 273-7687

Establishment Name: Pine Glen School		Date: 09/18/2018 Page:						
Item No.	Code Reference	C - Critical Item R - Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION					
26	FC 5-205.15*	С	Slow drain to hand wash sink in ladies restroom, repair.					
27	FC 6-501.12		Floor under shelves in food/paper storage room has cobwebs, dust and soils, clean.					
27	FC 6-501.113		Dumpster missing top cover on	one half of unit, repair.				
Discu	ssion With Person	n in Charge:		Corrective Action Required:	100	Yes		
Note: during inspection this day, the walk-in ref. unit (in rear) was reading 53F, no TCS foods were inside, only prepackaged juice cups and bottled				☐ Voluntary Compliance	☐ Employee Res Exclusion	triction /		
water	inside until unit is re	epaired. Found in c	ompliance: New walk-in ref. unit	☑ Re-Inspection Scheduled	☐ Emergency Su	spension		
temp.	sausage link (hot h	olding) 160F, hand	ootato patty (hot holding) 141F, wash sink (1 on site) stocked	☐ Embargo ☐ Emergency C		osure		
and w	vorking, warewash s	sink (quats) 200 PP	M.	☐ Voluntary Disposal	☐ Other:			

### **BURLINGTON BOARD OF HEALTH**

61 Center Street, Burlington, MA 01803 Ph: (781) 270-1955 • Fax: (781) 273-7687

FOOD ESTABLISHMENT INSPECTION REPORT			
Name Pine Glen School	Date 10/02/2018		Type of Inspection
Address Pine Glen Way, BURLINGTON, MA 01803	Risk Level	Food Service Retail Residential Kitchen	☐ Routine ☐ Re-Inspection Previous inspection
Telephone (781) 270-1714	1	☐ Mobile ☐ Temporary	Date: 09/18/2018  Pre-operation
Owner Burlington Public Schools	HACCP	☐ Caterer	Suspect Illness General Complaint
Person in Charge (PIC) Carol Keene	Time In: 9:55 AM		☐ HACCP
Inspector Marlene Johnson	Out: 10:05 AM		Other
Each violation checked requires an explanation on the	narrative page(s)		
Violations Related to Foodborne Illness Interventions a		Neu Items)	n-compliance with: 590.009 (E)
Violations marked may pose an imminent health hazard and action as determined by the Board of Health.	require immediate	corrective Tobacco Allergen Awa	590.009 (F)
PROTECTION FROM CHEMICALS	🗀 11. G	ood Hygienic Practices	
🗍 0. Chemical-Test	☐ 12. P	revention of Contamination fro	ım Hands
FOOD PROTECTION MANAGEMENT	∭ 13. H	andwash Facilities	
1. PIC Assigned / Knowledgeable / Duties	PROTECT	TION FROM CHEMICALS	
EMPLOYEE HEALTH	□ 14_A	pproved Food or Color Additiv	es
2. Reporting of Diseases by Food Employee and PIC	☐ 15 Te	oxic Chemicals	
3. Personnel with Infections Restricted/Excluded	TIME/TEN	PERATURE CONTROLS (PHF	s)
FOOD FROM APPROVED SOURCE	16. C	ooking Temperatures	
3 4. Food and Water from Approved Source	□ 17. R	eheating	
☐ 5. Receiving/Condition	[] 18 C	ooling	
6. Tags/Records/Accuracy of Ingredient Statements	[]] 19 H	ot and Cold Holding	
	□ 20. Ti	ime As a Public Health Contro	1
PROTECTION FROM CONTAMINATION	REQUIRE	MENTS FOR HIGHLY SUSCEP	TIBLE POPULATIONS
☐ 8. Separation/Segregation/Protection	(HSP)		
9. Food Contact Surfaces Cleaning and Sanitizing		ood and Food Preparation for	HSP
☐ 10. Proper Adequate Handwashing		<b>ER ADVISORY</b> osting of Consumer Advisories	š
Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non critical (N) violations must be corrected immediately or	To Food	of Violated Provisions Re borne Illnesses Interventic Factors (Red Items 1-22)	ons 0
within 90 days as determined by the Board of Health.		Order for Correction: Base	

ı	C	I/I		
			23. Management and Personnel	590,003
			24 Food and Food Protection	590.004
			25, Equipment and Utensils	590.005
			26. Water, Plumbing, and Waste	590,006
			27. Physical Facility	590.007
			28. Poisonous or Toxic Materials	590.008
			29. Special Requirements	590.009
			30. Other	BOH Regulation
			31. Grease Trap	<b>BOH Regulation</b>

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 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:	marlane godinary	Print: Marlene Johnson	Page 1 of 2 Pages
PIC's Signature:	come a resid	Print: Carol Keene	

Estab	lishment Name:	Pine Glen School		Date: 10/02/2018	Page:	_2	of	f_	2
Item No.	Code Reference	C - Critical Item R - Red Item	DESCRIPTION OF V	/IOLATION / PLAN OF CORRE	CTION	Da: Ve		ed	
Discu	ussion With Per	son in Charge:		Corrective Action Required:	⊠ No □`	Ýes	-	_	_
All violations corrected, lid to dumpster was repaired.				☐ Voluntary Compliance ☐ Employee Re Exclusion				/	
				☐ Re-Inspection Scheduled	☐ Emergency Su	spei	nsid	on	
				☐ Embargo	☐ Emergency Clo	sur	е		
				☐ Voluntary Disposal	☐ Other:				

Food Establishment Inspecti Name: Pine Glen School	on report	Da	to I	03/12/2019	Tune of Operation(s):
			te 03/12/2015		Type of Operation(s):  ☐ Food Service Establishment  ☐ Routine
Address: Pine Glen Way, BURLINGTON, MA	01803	Ris 2	sk l	Level	☐ Retail Food Store ☐ Re-inspection ☐ Pre-operational
Telephone: (781) 270-1714					Residential: Bed & Breakfast   Illness Investigation
Owner: Burlington Public Schools			CC	P	☐ Mobile/Pushcart     ☐ General Complaint       ☐ Temporary Food Estab.     ☐ HACCP
Person-In-Charge: Carol Keene		Tin In:		10:00 AM	☑ Other School ☐ Other
Inspector: Marlene Johnson		_		10:35 AM	
Number of Violated Provisions Related to Foodborne Illnesses Risk Factors and Interventions (Items 1 though 29):	U Foodbo	rne IIII	nes	eat Violations I sses Risk Fac ems 1 though	ors and U
					C HEALTH INTERVENTIONS
IN = in compliance OUT = out of compliance				t applicable C	OS = corrected on-site during inspection R = repeat violation
Compliance Status	IN OUT N/A N/O	COS	7		Compliance Status IN OUT N/A N/O COS
Supervision	TT		4		Protection from Contamination
Person-in-charge present, demonstrates knowledge and performs duties	(IN) OUT		-		ated and protected  (IN) OUT N/A N/O  ct surfaces: cleaned & sanitized (IN) OUT N/A
2 Certified Food Protection Manager	IN OUT N/A		H		osition of returned proviously
Employee Health	,				onditioned & unsafe food
Management, food employee and	CD 01/7				Time/Temperature Control for Safety
3 conditional employee; knowledge, responsibilities and reporting	(IN) OUT		-		ring time & temperatures IN OUT N/A N/O
4 Proper use of restriction and exclusion	(N) OUT		-		aling procedures for hot holding IN OUT N/A NO
5 Procedures for responding to vomiting and	(N) OUT		-		ing time and temperature IN OUT N/A (N/O)
diarrheal events			_		nolding temperature (N) OUT N/A N/O
Good Hygienic Practic	es	-	7		holding temperature (N) OUT N/A N/O
Proper eating, tasting, drinking or tobacco use	(IN) OUT N/O		-		marking and disposition  (N) OUT N/A N/O  ublic Health Control  IN OUT (N/A) N/O
7 No discharge from eyes, nose and mouth	IN OUT N/O			Time as a i	Consumer Advisory
Preventing Contamination I	y Hands		_	Canaumas	advisory provided for
8 Hands clean & properly washed	(IN) OUT N/O		_ 2	raw/underd	
9 No bare hand contact with ready-to-eat food	(N) OUT N/A N/O				Highly Susceptible Populations
Adequate handwashing sinks, properly supplied and accessible	N OUT		2	Pasteurized offered	foods used, prohibited foods not IN OUT (N/A)
Approved Source				*****	ood/Color Additives and Toxic Substances
1 Food obtained from approved source	(N) OUT		2	Food additi	res: approved & properly used IN OUT (N/A)
2 Food received at proper temperature	IN OUT N/A (N/O)		2	Toxic subst	ances properly identified, stored (N) OUT N/A
3 Food received in good condition, safe & unadulterated	(IN) OUT		-	14 4004	Conformance with Approved Procedures
Required records available: shellstock tags, parasite destruction	IN OUT (N/A) N/O		2	Compliance process/HA	with variance/specialized CCP plan  IN OUT (N/A)
f the 2013 FDA Food Code. This report, wher ailure to correct violations cited in this repo stablishment operations. If you are subject to earing before the board of health in accordance	signed below by a it may result in sus a notice of suspensi with 105 CMR 590.0	Board spension, re 015(B)	d o ion evo ).	f Health mem or revocatio	cated violations of 105 CMR 590.000 and applicable sections or its agent constitutes an order of the Board of Health of the food establishment permit and cessation of furnerenewal pursuant to 105 CMR 590.000 you may reque
Signature of Person-in-Charge: Carol Keene	card to	*\/\_{ 	Y —		Date: 03/12/2019
Bignature of Inspector: Marlene Johnson  DPH report form - 10/5/18 version	arlane Johns		1		Date: 03/12/2019

# Food Establishment Inspection Report - Town of Burlington, MA

Est	ablishment: Pine Glen School						ge 2 of	3	
^						ACHUSETTS - ONLY SECTIONS			
_^	n "X" in box indicates numbered item is not in compliance. An		-	-	y box				=
-	Compliance Status Safe Food and Water	OUT	cos	I R		Compliance Status	OUT	cos	1
30			_	Ι	-	Utensils, Equipment and Vending  Warewashing facilities: installed, maintained & ussed	T	_	Т
	Pasteurized eggs used where required		-		48	test strips			
31	Water & ice from approved source		1		49	Non-food contact surfaces clean			Ť
32	Variance obtained for specialized processing methods					Physical Facilities			_
	Food Temperature Control			1	50	Hot & cold water available; adequate pressure		<u> </u>	1
33	Proper cooling methods used; adequate equipment		T		51	Plumbing installed; proper backflow devices			1
55	for temperature control				52	Sewage & waste water properly disposed		_	1
34	Plant food properly cooked for hot holding				53	Toilet facilities: properly constructed, supplied & cleaned			
35	Approved thawing methods used	X	Х		54	Garbage & refuse properly disposed; facilities		Т	1
36	Thermometers provided & accurate					maintained		-	1
	Food Identification			•	55	Physical facilities installed, maintained & clean		-	1
37	Food properly labeled; original container				56	Adequate ventilation & lightling; designated areas used			
	Prevention of Food Contamination					Additional Requirements listed in 105 CMR 5	90.011		1
38	Insects, rodents & animals not present				M1	Anti-choking procedure in food service			T
39	Contamination prevented during food preparation, storage and display					establishments Food allergy awareness			ł
40	Personal cleanliness	-	$\vdash$			Review of Retail Operations listed in 105 590	0.010	1-	L
41			+	-	МЗ	Caterer			T
-	Wiping cloths: properly used & stored		$\vdash$		M4	Mobile Food Operation			T
42	Washing fruits & vegetables				M5	Temporary Food Establishment			İ
	Proper Use of Utensils		,		M6	Public Market; Farmers Market			t
43	In-use utensils properly stored				M7	Residential Kitchen; Bed-and-Breakfast Operation			İ
44	Utensils, equipment & linens: properly stored, dried & handled				M8	Residential Kitchen: Cottage Food Operation			T
-	Single-use/single-service articles; properly stored &		+-+		М9	School Kitchen; USDA Nutrition Program			
45	used				M10	Leased Commercial Kitchen			
16	Glvoes used properly				M11	Innovative Operation			
	Utensils, Equipment and Vending					Local Requirements			_
17	Food & non-food contact surfaces cleanable, properly designed, constructed & used					CFPM open to close Grease Trap Regulations			-
=		, سالم	D 0 45		-				L
ign	ature of Person-in-Charge: Carol Keene	ر ہے۔	×××/	~K		Date: 03	/12/2019	)	
	ature of Inspector: Mariene Johnson	Ada	0-	رمي		Date: 03	/12/2019		

## Food Establishment Inspection Report - Town of Burlington, MA

Establishment: Pine Glen School				Date: 03/1	2/2019	Page 3 of 3			
			TEMPERATURE OBSERVA	TIONS	•				
	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp			
Chick	en finger/Hot-Hold U	Init 170F°F	Uncut tomato/Cold-Hold Unit	iit 40F°F					
Item Number	Section of Code		Description of Violation						
35	3-501.13		zen chicken nuggests and potato smiles (smiliar to potato puffs) thawing at room temperature, thaw temperature trol for safety (TCS) foods under refrigeration.						
)iscussi	on with Person-i		· M						
			CA-MA 4 BLAND		D.	to: 02/12/2010			
Signature	of Person-in-Char	r <b>ge</b> : Carol Keene	land frene		Da	ate: 03/12/2019			