Board of Health

FOOD ESTABLISHMENT INSPECTION REP	ORT		rei. (781) 751-9	220 Fax. (781) 751-9229	
Name	Dat	te	Type of Operation(s)	Type of Inspection	
AVERY SCHOOL		/18/2018	✓ Food Service	Routine	
Address	Ris	k	Retail	✓ Re-inspection	
366 HIGH ST	Lev	/el	Residential Kitchen	Previous Inspection	
Telephone (781) 326-7872			Mobile	Date: 10/04/2018	
Owner	НА	CCP Y/N	Temporary	Pre-operation	
Person-in-Charge (PIC)	Tim		Caterer	Suspect Illness	
MARY WATSON	In:	10:36	Bed & Breakfast	General Complaint	
Inspector	Out	t: 10:52		HACCP	
LEONTIA FLANAGAN			Permit No. 087	Other:	
Each violation checked required an explanation	on on the na	rrative page(s)	and a citation of specif	ic provision(s) violated.	
1/1/-				Non-compliance with:	
Violations Related to Foodborne Illness Interventio	ns and Risk	Factors (Red II	tems) Anti-Chok	ing Tobacco	
Violations marked may pose an imminent health hazar) 590.009 (F)	
action as determined by the Board of Health.				Local Law	
		[12 Dray (Allergen Avention of Contamination fro		
FOOD PROTECTION MANAGEMENT			wash Facilities	in Hanus	
1. PIC Assigned / Knowledgable / Duties					
EMPLOYEE HEALTH	0		FROM CHEMICALS		
2. Reporting of Diseases by Food Employee and Pl	С		ved Food or Color Additiv	es	
3. Personnel with Infections Restricted / Excluded		15. Toxic	Chemicals		
FOOD FROM APPROVED SOURCE			ATURE CONTROLS (Potent	ially Hazardous Foods)	
4. Food and Water from Approved Source		16. Cooki	ng Temperatures		
5. Receiving / Condition		17. Rehea	ating		
6. Tags / Records / Accuracy of Ingredient Statemen	nts	18. Cooling			
7. Conformance with Approved Procedures / HACC	P Plans	19. Hot ar	19. Hot and Cold Holding		
PROTECTION FROM CONTAMINATION		20. Time	as a Public Health Control	40	
8. Separation / Segregation / Protection		REQUIREMENT	S FOR HIGHLY SUSCEPTION	BLE POPULATIONS (HSP)	
9. Food Contact Surfaces Cleaning and Sanitizing		21. Food	and Food Preparation for	HSP	
10. Proper Adequate Handwashing		CONSUMER AL	OVISORY		
11. Good Hygienic Practices		22. Postin	g or Consumer Advisories		
Violations Related to Good Retail Practices (Blue It	ems)	Number of Vis	olated Provisions Relat	od To	
Critical (C) violations marked must be corrected immediate			nesses Interventions a		
within 10 days as determined by the Board of Health. Nor	n-critical	Factors (Red			
(N) violations must be corrected immediately or within 90	days as				
determined by the Board of Health.				n an inspection today, the items .000/Federal Food Code. This	
23. Management and Personnel (FC-	-2)(590.003)		ned below by a Board of He		
24. Food and Food Protection (FC-	-3)(590.004)	constitutes an o	rder of the Board of Health.	Failure to correct violations cited	
	-4)(590.005) -5)(590.006)		y result in suspension or revermit and cessation of food		
27. Physical Facility (FC-	-6)(590.007)	aggrieved by this	s order, you have a right to	a hearing. Your request must be	
28. Poisonous or Toxic Materials (FC-29. Special Requirements	-7)(590.008) (590.009)			Ith at the above address within	
30. Other		10 days of receipt DATE OF RE-		1/2018	
Inspector's Signature: Lorin Flanagan Prin	t: LEONT	IA FLANAG	AN	Dono 4 of 0	
Inspector's Signature: Forth Flanagan Prin PIC's Signature: Man M. Prin	MADV	MATSON		Page 1 of 2	

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

Date: 10/18/2018 Establishment Name: AVERY SCHOOL

ltem No.	Code Reference	Department	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	Date Verified
26	590.006	Food Service	FC-5, toilet not flushing properly	
25	4-501.11	Food Service	Good Repair and Proper Adjustment, water not working at garbage disposal	
26	590.006	Food Service	FC-5, hand washing sink in bathroom mens	
		4.00		
	رقب			
	A			
	15.3			
	127			
	18			N
				1
			Tommonous culpity	
			SC/M 127- NEON	
Discussion With Person In Charge:		Person In Charge	Corrective Action Required:	No Yes
None			Voluntary Compliance Emplo	oyee Restriction / Exclusion
			Re-inspection Scheduled Eme	rgency Suspension
			Embargo Eme	rgency Closure
			Voluntary Disposal Othe	

FOOD ESTABLISHMENT INSPECTION REPORT

Board of Health

TOOD LOTABLIOTINEIT INOI LOTIONT	(LI OI(I				
Name	Dat	te	Type of Operation(s)	Type of Inspection	
AVERY SCHOOL		/01/2018	✓ Food Service	Routine	
Address	Ris		Retail	Re-inspection	
366 HIGH ST	Lev	vel	Residential Kitchen		
Telephone (781) 326-7872			Mobile	Previous Inspection Date: 10/18/2018	
Owner	НД	CCP Y/N	Temporary	Pre-operation	
Person-in-Charge (PIC)	Tin		Caterer	Suspect Illness	
MARY WHYNOT	In:	10:03	Bed & Breakfast	General Complaint	
Inspector	Ou	t: 10:28		☐ HACCP	
LEONTIA FLANAGAN			Permit No. 087	Other:	
Each violation checked required an expla	nation on the na	rrative page(s)	and a citation of specif		
		pugo(o)		Non-compliance with:	
Violations Related to Foodborne Illness Interven	entions and Risk	Factors (Red I	tems) Anti-Chok	ding Tobacco	
Violations marked may pose an imminent health h				590.009 (F)	
action as determined by the Board of Health.				Local Law	
		42 Deeve	Allergen A		
FOOD PROTECTION MANAGEMENT			ention of Contamination fro	oni rianus	
1. PIC Assigned / Knowledgable / Duties			wash Facilities		
EMPLOYEE HEALTH		Della - All	FROM CHEMICALS		
2. Reporting of Diseases by Food Employee ar	nd PIC		oved Food or Color Additiv	res	
3. Personnel with Infections Restricted / Exclud	led	15. Toxic	Chemicals		
FOOD FROM APPROVED SOURCE		TIME/TEMPER	ATURE CONTROLS (Poten	tially Hazardous Foods)	
4, Food and Water from Approved Source		16. Cook	ing Temperatures		
5. Receiving / Condition		17. Rehe	ating		
6. Tags / Records / Accuracy of Ingredient Stat	ements	18, Coolii	ng		
7. Conformance with Approved Procedures / H	ACCP Plans	19. Hot and Cold Holding			
PROTECTION FROM CONTAMINATION		20. Time	as a Public Health Contro	1 KG 1	
8. Separation / Segregation / Protection		REQUIREMENT	TS FOR HIGHLY SUSCEPT	BLE POPULATIONS (HSP)	
9. Food Contact Surfaces Cleaning and Sanitiz	ing	21. Food	and Food Preparation for	HSP	
10. Proper Adequate Handwashing		CONSUMER A	DVISORY		
11. Good Hygienic Practices		22. Postir	ng or Consumer Advisorie	s	
Violations Related to Good Retail Practices (BI	ue Items)	Number of Vi	olated Provisions Rela	ted To	
Critical (C) violations marked must be corrected imm			nesses Interventions a		
within 10 days as determined by the Board of Health	. Non-critical	Factors (Red			
(N) violations must be corrected immediately or with	n 90 days as				
determined by the Board of Health.				on an inspection today, the items	
23. Management and Personnel	(FC-2)(590.003)		ned below by a Board of He	0.000/Federal Food Code. This ealth member or its agent	
24. Food and Food Protection	(FC-3)(590.004)			Failure to correct violations cited	
25. Equipment and Utensils 26. Water, Plumbing and Waste	(FC-4)(590.005) (FC-5)(590.006)	•	ly result in suspension or re		
27. Physical Facility	(FC-6)(590.007)	·		establishment operations. If a hearing. Your request must be	
28. Poisonous or Toxic Materials 29. Special Requirements	(FC-7)(590.008) (590.009)	_		alth at the above address within	
30. Other	(550.009)	10 days of recei			
		DATE OF RE-	INSPECTION: TBD		
Inspector's Signature: Flanagan PIC's Signature: May Ungot	Print: LEONT	IA FLANAG	AN	Page 1 of 2	
PIC's Signature: May Ungst	Print: MARY	WHYNOT		rage roiz	

Establishment Name: AVERY SCHOOL

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

Date: 11/01/2018

Item No.	Code Reference	Department	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	Date Verified
26	590.006	Food Service	FC-5, toilet not flushing properly	11/01/2018
25	4-501.11	Food Service	Good Repair and Proper Adjustment, water not working at garbage disposal	
26	590.006	Food Service	FC-5, hand washing sink in bathroom mens	
		14.0		
		T. You		
				1
		7.9	all management and the second	
			YGAN THE INCOME	
Discussion With Person In Charge:			Corrective Action Required:	No Yes
Cont	cact the	BOH when re	Re-inspection Scheduled Eme	ergency Suspension ergency Closure

Board of Health

FOOD ESTABLISHMENT INSPECTION REPORT

Tel.	(781) 751-9220	Fax.	(781) 751-9229
	(,		(,

FOOD ESTABLISHMENT INSPECTION REF	OKI			7220 Tux. (701) 701-0220	
Name	Dat	e	Type of Operation(s)	Type of Inspection	
AVERY SCHOOL	06	/04/2019	✓ Food Service	✓ Routine	
Address	Ris	k	Retail	Re-inspection	
366 HIGH ST	Lev	rel	Residential Kitchen	Frevious inspection	
Telephone (781) 326-7872			Mobile	Date:	
Owner	HA	CCP Y/N	Temporary	Pre-operation	
Person-in-Charge (PIC)	Tim	ie	Caterer	Suspect Illness	
MARY WHYNOT	In:	09:24	Bed & Breakfast	General Complaint	
Inspector KRISTIN MCMILLAN	Out	:: 09:44	5 007	HACCP	
INITIII MONILLAN			Permit No. 087	Other:	
Each violation checked required an explanati	ion on the nar	rrative page(s)	and a citation of specif	fic provision(s) violated.	
				Non-compliance with:	
Violations Related to Foodborne Illness Intervention					
Violations marked may pose an imminent health haza action as determined by the Board of Health.	rd and require	immediate corr	ective 590.009 (E		
action as determined by the board of Fleatin.				Local Law	
FOOD PROTECTION MANAGEMENT		12. Preve	Allergen A ention of Contamination fro		
1. PIC Assigned / Knowledgable / Duties			wash Facilities		
			FROM CHEMICALS		
EMPLOYEE HEALTH	10		eved Food or Color Additive	100	
2. Reporting of Diseases by Food Employee and P			Chemicals		
3. Personnel with Infections Restricted / Excluded					
FOOD FROM APPROVED SOURCE			ATURE CONTROLS (Poten	tially Hazardous Foods)	
4. Food and Water from Approved Source			ng Temperatures		
5. Receiving / Condition		17. Rehe			
6. Tags / Records / Accuracy of Ingredient Stateme		18. Cooling 19. Hot and Cold Holding			
7. Conformance with Approved Procedures / HACC	CP Plans	-	DISTORTED AND ADDRESS OF THE PARTY OF THE PA		
PROTECTION FROM CONTAMINATION			as a Public Health Contro		
8. Separation / Segregation / Protection				IBLE POPULATIONS (HSP)	
9. Food Contact Surfaces Cleaning and Sanitizing		21. Food	and Food Preparation for	HSP	
10. Proper Adequate Handwashing		CONSUMER ADVISORY			
11. Good Hygienic Practices		22. Postir	ig or Consumer Advisorie	s	
Violations Related to Good Retail Practices (Blue I	tems)	Number of Vi	olated Provisions Rela	ted To	
Critical (C) violations marked must be corrected immedia		Foodborne III	nesses Interventions a	nd Risk	
within 10 days as determined by the Board of Health. No		Factors (Red	Items 1-22):		
(N) violations must be corrected immediately or within 90 determined by the Board of Health.	days as	Official Order	for Correction: Based of	on an inspection today, the items	
CIN				0.000/Federal Food Code. This	
23. Management and Personnel (FC	C-2)(590.003)		ned below by a Board of He	ealth member or its agent Failure to correct violations cited	
	C-3)(590.004) C-4)(590.005)		y result in suspension or re		
	C-5)(590.006)	establishment p	ermit and cessation of food	establishment operations. If	
	;-6)(590.007) ;-7)(590.008)			a hearing. Your request must be alth at the above address within	
29. Special Requirements	(590.009)	10 days of recei		and at the above address within	
30. Other		DATE OF RE-	INSPECTION: 06/1	8/2019	
Inspector's Signature:	nt: KRIST	IN MCMILL	AN	Page 1 of 2	
PIC's Signature: Many Wyord Pri	nt: MARY	WHYNOT		raye 1012	

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

Date: 06/04/2019

Establishment Name: AVERY SCHOOL

Item No.	Code Reference	Department	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	Date Verified
30	Other	Food Service	Other, Need to fix light on control box	
27	6-501.11	Food Service	Repairing, Repair disposal	
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	8.43			
		大計		10
	- X			231
		1/2, X		/-
		X Y	A Thirte and the same of the s	
			796/A/7005 INCOP	
Discu	ssion With	Person In Charge:	Corrective Action Required:	No Ves
None			Voluntary Compliance Emplo	yee Restriction / Exclusion
				rgency Suspension
				rgency Closure
			Voluntary Disposal Othe	r

Town of Dedham	Board of Health						
FOOD ESTABLISHMENT INSPECTION REP		Tel. (781) 751-9220 Fax. (781) 751-9229				I-9229	
Name AVERY SCHOOL	Dat 0.6	e /18/2019	Type of Op ✓ Food S			of Inspection	
Address	Ris		Retail				
366 HIGH ST	Lev			ntial Kitchen		e-inspection	
Telephone		01	Mobile	Itiai Nitorien		us Inspection 06/04/20	
(781) 326-7872						re-operation	
Owner		CCP Y/N	Tempoi	-		uspect Illness	
Person-in-Charge (PIC) MARY WHYNOT	Tim		Caterer		_	•	
Inspector		09:35	Bed & B	Breakfast	_	eneral Compl	amt
KRISTIN MCMILLAN	Out	: 09:36	Permit No.	087		ACCP	
						ther:	
Violations Related to Foodborne Illness Intervention Violations marked may pose an imminent health haza action as determined by the Board of Health.	ons and Risk	Factors (Red	Items)	Anti-Choking 590.009 (E)	No	on(s) violate on-compliand Tobacco 590.009 (F) Local Law	
FOOD PROTECTION MANAGEMENT		12. Preve	ention of Cont	Allergen Awa amination from		590.009 (G)	
1, PIC Assigned / Knowledgable / Duties		13. Hand	lwash Facilitie	S			
EMPLOYEE HEALTH		PROTECTION	FROM CHEMIC	CALS			
2. Reporting of Diseases by Food Employee and P	IC	14. Appr	oved Food or	Color Additives			
3. Personnel with Infections Restricted / Excluded		15. Toxic	: Chemicals				
FOOD FROM APPROVED SOURCE		TIME/TEMPER	ATURE CONTI	ROLS (Potential	ly Hazard	dous Foods)	
4 Food and Water from Approved Source		16. Cook	ing Temperati	ures			
5. Receiving / Condition		17. Rehe	eating				
6. Tags / Records / Accuracy of Ingredient Stateme	ents	18. Cooli	ng				
7. Conformance with Approved Procedures / HACC		N - 1 - 1 - 1	and Cold Holdi	ng			
PROTECTION FROM CONTAMINATION		20. Time	as a Public H	ealth Control			
8. Separation / Segregation / Protection		REQUIREMEN	TS FOR HIGHL	Y SUSCEPTIBL	E POPUL	ATIONS (HSP)
9. Food Contact Surfaces Cleaning and Sanitizing				paration for HS			
10. Proper Adequate Handwashing		CONSUMER A	DVISORY				
11. Good Hygienic Practices		OF THE REAL PROPERTY.	ng or Consum	er Advisories			
Violations Related to Good Retail Practices (Blue I	tome)	VINCOUT DATE		sions Related	l To		
Critical (C) violations marked must be corrected immedia				rventions and			
within 10 days as determined by the Board of Health. No		Factors (Red					9
(N) violations must be corrected immediately or within 90	days as		Town She				
determined by the Board of Health.				<u>ion:</u> Based on a 105 CMR 590.00			
24. Food and Food Protection 25. Equipment and Utensils 26. Water, Plumbing and Waste 27. Physical Facility 28. Poisonous or Toxic Materials (FC)	C-2)(590.003) C-3)(590.004) C-4)(590.005) C-5)(590.006) C-6)(590.007) C-7)(590.008)	report, when sign constitutes and in this report meestablishment paggrieved by the	gned below by order of the Boa ay result in sus permit and cess is order, you ha	a Board of Health ard of Health. Fa pension or revoc ation of food est ave a right to a h Board of Health	th membe illure to co cation of t tablishme nearing. Y	er or its agent orrect violation the food ent operations. Your request m	s cited If ust be
29. Special Requirements 30. Other	(590.009)	10 days of rece	ipt of this order		4		

Inspector's Signature:	-Krown and	Print:	KRISTIN MCMILLAN	Page 1 of 2
PIC's Signature:	Mary Ward	Print:	MARY WHYNOT	, age : 0, 2

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

Establishment Name: AVERY SCHOOL

Date: 06/18/2019

Item No.	Code Reference	Department	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	Date Verified
30	Other	Food Service	Other, Need to fix light on control box	06/18/2019
27	6-501.11	Food Service	Repairing, Repair disposal	06/18/2019
		1		
	H			
				/
Discı	ussion With	Person In Charge	: Corrective Action Required:	No Yes
None			Voluntary Compliance Emp	loyee Restriction / Exclusion ergency Suspension ergency Closure er

FOOD ESTABLISHMENT INSPECTION REPORT

Board of Health

FOOD ESTABLISHMENT INSPECTION REPORT	Ţ		rei. ((01) /01-9/	220 Fa	X. (701) 731.	9223
Name	Date	-	Type of Ope	ration(s)	Type	of Inspection	
DEDHAM COUNTRY DAY SCHOOL	Risk	28/2018	✓ Food Se	rvice	 ✓ R	toutine	
Address 90 SANDY VALLEY RD	Leve		Retail		R	e-inspection	
Telephone		7 1	Residen	tial Kitchen	Previo	us Inspection	
(781) 329-0850			Mobile		Date:		
Owner	HAC	CP Y/N	Tempora	ary		re-operation	
DEDHAM COUNTRY DAY SCHOOL	Time		Caterer		∐ s	uspect Illness	
Person-in-Charge (PIC) JACK ODONNELL		0:19	Bed & B	reakfast	∐ G	eneral Compla	int
Inspector		10:43	D 'A N -	117	l∐ [⊬]	ACCP	
LEONTIA FLANAGAN				113		ther:	
Each violation checked required an explanation o	n the nar	rative page(s)	and a citation	n of specifi			
						on-compliance	with:
Violations Related to Foodborne Illness Interventions a	and Risk I	Factors (Red I	tems)	Anti-Choki		Tobacco	
Violations marked may pose an imminent health hazard an action as determined by the Board of Health.	id require	immediate cori	rective	590.009 (E))	590.009 (F)	
action as determined by the board of realth.						Local Law	님
FOOD PROTECTION MANAGEMENT		12. Preve	ention of Conta	Allergen Av mination from		590.009 (G)	ш
1. PIC Assigned / Knowledgable / Duties		13. Hand	wash Facilities				
			FROM CHEMIC				
EMPLOYEE HEALTH			oved Food or C		26		
2. Reporting of Diseases by Food Employee and PIC			Chemicals	JOIOT Maditive			
3. Personnel with Infections Restricted / Excluded				1421			
FOOD FROM APPROVED SOURCE			ATURE CONTR		ally Hazar	dous Foods)	
4. Food and Water from Approved Source			ing Temperatu	res			
5 Receiving / Condition		17. Rehe					
6. Tags / Records / Accuracy of Ingredient Statements		18. Cooling					
7. Conformance with Approved Procedures / HACCP Pla	ans	19. Hot and Cold Holding 20. Time as a Public Health Control					
PROTECTION FROM CONTAMINATION							
8. Separation / Segregation / Protection						LATIONS (HSP)	
9. Food Contact Surfaces Cleaning and Sanitizing		21 Food	and Food Pre	paration for I	HSP		
10. Proper Adequate Handwashing		CONSUMER A	DVISORY				
11. Good Hygienic Practices		22. Postii	ng or Consume	er Advisories	1		
Violations Related to Good Retail Practices (Blue Items	s)	Number of Vi	iolated Provis	sions Relat	ed To		
Critical (C) violations marked must be corrected immediately		Foodborne II	Inesses Inter	ventions ar	nd Risk		
within 10 days as determined by the Board of Health. Non-crit		Factors (Red	Items 1-22):				
(N) violations must be corrected immediately or within 90 days	s as	Official Ordo	r for Correcti	on: Based o	n an inche/	ction today, the i	tems
determined by the Board of Health.						ral Food Code. 7	
23. Management and Personnel (FC-2)(5		report, when sig					ادخاند
24. Food and Food Protection (FC-3)(5 25. Equipment and Utensils (FC-4)(5		in this report ma				correct violations the food	cited
26. Water, Plumbing and Waste (FC-5)(5	590.006)	establishment p	ermit and cess	ation of food	establishm	ent operations. I	f
27. Physical Facility (FC-6)(5 28. Poisonous or Toxic Materials (FC-7)(5	590.007)	aggrieved by th	is order, you ha	ve a right to a	a hearing.	Your request mu	st be
	590.009)	in writing and so 10 days of rece			ith at the a	bove address w	ıtnın
30. Other		DATE OF RE					
Inspector's Signature: Frontin Flanagan Print:	LEONT	IA FLANAC	SAN		F	Page 1 of 2	
PIC's Signature: Print:	JACK (ODONNELL			·		

FOOD ESTABLISHMENT INSPECTION REPORT

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

Establishment Name: DEDHAM COUNTRY DAY SCHOOL

Date: 11/28/2018

Item No.	Code Reference	Department	DESCRIPTION OF VIOLAT	TION / PLAN OF CORRECTION	Date Verified
		418	$\mathcal{M} \cap \mathcal{M}$		
				TO KENNA	
		24/		The Nation	
		707	I bear A.		
				Mill man E	
	10				
		To V			V
		7/2			
		1 4	The same of the sa		
				WC 0/24	
Disc	ussion With	Person In Charge:		Corrective Action Required:	No Yes
Disl	nwasher date San	181F Handink itation excel	s. 111F Temp logs up lent	Voluntary Compliance Emplo	oyee Restriction / Exclusion
					rgency Suspension
					rgency Closure
				Voluntary Disposal Othe	er

Board of Health

FOOD ESTABLISHMENT INSPECTION R	EPORT			7220 Fax. (761) 751-9229
Name	Dat		Type of Operation(s)	Type of Inspection
DEDHAM COUNTRY DAY SCHOOL		/12/2019	Food Service	✓ Routine
Address 90 SANDY VALLEY RD	Ris Lev		Retail	Re-inspection
Telephone	Lev	GI	Residential Kitchen	Previous Inspection
(781) 329-0850			Mobile	Date:
Owner	HA	CCP Y/N	Temporary	Pre-operation
DEDHAM COUNTRY DAY SCHOOL	Tim		Caterer	Suspect Illness
Person-in-Charge (PIC) PHIL HOLDEN		09:28	Bed & Breakfast	General Complaint
Inspector		: 09:32	110	HACCP
KRISTIN MCMILLAN		00.02	Permit No. 113	Other:
Each violation checked required an explan	nation on the nar	rative page(s)	and a citation of specif	ic provision(s) violated.
				Non-compliance with:
Violations Related to Foodborne Illness Interve				
Violations marked may pose an imminent health ha	azard and require	immediate corr	rective 590.009 (E	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
action as determined by the Board of Health.				Local Law
		12 Prove	Allergen A ention of Contamination from	
FOOD PROTECTION MANAGEMENT			wash Facilities	on riands
1. PIC Assigned / Knowledgable / Duties				
EMPLOYEE HEALTH			FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and			oved Food or Color Additiv	/es
3, Personnel with Infections Restricted / Exclude	ed	15, Toxic	: Chemicals	
FOOD FROM APPROVED SOURCE			ATURE CONTROLS (Poten	tially Hazardous Foods)
4. Food and Water from Approved Source			ing Temperatures	
5. Receiving / Condition		17, Reheating		
6. Tags / Records / Accuracy of Ingredient State	ements	18. Cooli		
7. Conformance with Approved Procedures / HA	ACCP Plans	19, Hot a	nd Cold Holding	
PROTECTION FROM CONTAMINATION		20. Time	as a Public Health Contro	
8. Separation / Segregation / Protection		REQUIREMEN	TS FOR HIGHLY SUSCEPT	IBLE POPULATIONS (HSP)
9. Food Contact Surfaces Cleaning and Sanitizing	ng	21. Food	and Food Preparation for	HSP
10. Proper Adequate Handwashing		CONSUMER A	DVISORY	
11. Good Hygienic Practices		22. Posting or Consumer Advisories		
Violations Related to Good Retail Practices (Bit	ue Items)	Number of V	iolated Provisions Rela	ted To
Critical (C) violations marked must be corrected imme			Inesses Interventions a	
within 10 days as determined by the Board of Health.		Factors (Red	Items 1-22):	
(N) violations must be corrected immediately or within	n 90 days as			
determined by the Board of Health.		Checked indicate	r for Correction: Based of the violations of 105 CMR 59	on an inspection today, the items 0.000/Federal Food Code. This
	(FC-2)(590.003)	report, when sig	gned below by a Board of H	ealth member or its agent
	(FC-3)(590.004) (FC-4)(590.005)		order of the Board of Health. ay result in suspension or re	Failure to correct violations cited
	(FC-5)(590.006)			establishment operations. If
27. Physical Facility	(FC-6)(590.007)	aggrieved by th	is order, you have a right to	a hearing. Your request must be
28. Poisonous or Toxic Materials 29. Special Requirements	(FC-7)(590.008) (590.009)	_		alth at the above address within
30. Other	,	-	ipt of this orderINSPECTION: N/A	
1/ a mad 1 1				
Inspector's Signature:	Print: KRIST	IN MCMILI	JAN	Page 1 of 2
PIC's Signature:	Print: PHIL	HOLDEN		

FOOD ESTABLISHMENT INSPECTION REPORT

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

Establishment Name: DEDHAM COUNTRY DAY SCHOOL

Date: 06/12/2019

Item No.	Code Reference	Department	DESCRIPTION OF VIOLA	TION / PLAN OF CORRECTION	Date Verified
				THE SPANA	
		$\triangle \nabla A$			
		40/		ad 70	
				Halleman Hall	
	A.				
	- 3	70 V			7
					7
		X 9/	A The Control of the		
			460/W/ 222	VCOR.	
			V 1033		
Discı	ussion With	Person In Charge:		Corrective Action Required:	No Yes
Kit Foo	chen clo d in fre	sed for sur ezer being us	nmer All cleaned up sed by facilty	Voluntary Compliance	loyee Restriction / Exclusion
					ergency Suspension
				Embargo Em Voluntary Disposal Oth	ergency Closure
				Totalitary Biopodai	

Board of Health	
Tel. (781) 751-922	0 Fax. (781) 751-9229
of Operation(s)	Type of Inspection

FOOD ESTABLISHMENT INSPECTION RE	EPORT		Tel. (781) 751-8	7220 Fax. (781) 751-9229
Name	Dat		Type of Operation(s)	Type of Inspection
DEDHAM HIGH SCHOOL Address	Ris	/22/2018	Food Service	✓ Routine
140 WHITING AV	Lev		Retail	Re-inspection
Telephone		GI	Residential Kitchen	Previous Inspection
(781) 326-4773			Mobile Mobile	Date:
Owner	HA	CCP Y/N	Temporary	Pre-operation
JEANNE JOHNSON Person-in-Charge (PIC)	Tim	10	Caterer	Suspect Illness
CAITLIN FAHY		09:16	Bed & Breakfast	General Complaint
Inspector		t: 09:48	Permit No. 129	HACCP
KRISTIN MCMILLAN				Other:
Each violation checked required an explana	ation on the na	rrative page(s)	and a citation of specif	
			A M Ob al	Non-compliance with:
Violations Related to Foodborne Illness Interven				
Violations marked may pose an imminent health has action as determined by the Board of Health.	zaro ano require	immediate con	ective 590.009 (E	E) 590.009 (F) Local Law
			Allergen A	
FOOD PROTECTION MANAGEMENT		12. Preve	ention of Contamination from	
1. PIC Assigned / Knowledgable / Duties		13. Hand	wash Facilities	
EMPLOYEE HEALTH		PROTECTION	FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and	PIC	14. Appro	oved Food or Color Additiv	/es
3. Personnel with Infections Restricted / Excluded			Chemicals	
FOOD FROM APPROVED SOURCE		TIME/TEMPER	ATURE CONTROLS (Poten	tially Hazardous Foods)
4. Food and Water from Approved Source			ing Temperatures	88.
5. Receiving / Condition		17. Rehe		
6. Tags / Records / Accuracy of Ingredient Stater	ments	18. Coolii		
7. Conformance with Approved Procedures / HAC		1000	nd Cold Holding	
	oor mano		as a Public Health Contro	
PROTECTION FROM CONTAMINATION 8. Separation / Segregation / Protection			TS FOR HIGHLY SUSCEPT	
9. Food Contact Surfaces Cleaning and Sanitizin.	a di di		and Food Preparation for	
10. Proper Adequate Handwashing	9	CONSUMER A		
11. Good Hygienic Practices		Water Street, Square,	ng or Consumer Advisorie	c
	The state of the s	roton at the		-0-
Violations Related to Good Retail Practices (Blue Critical (C) violations marked must be corrected immed			olated Provisions Rela	
within 10 days as determined by the Board of Health.		Factors (Red	Inesses Interventions a	na Risk
(N) violations must be corrected immediately or within		Tactors (Itea	items 1-22).	
determined by the Board of Health.				on an inspection today, the items
23. Management and Personnel (I	FC-2)(590.003)		e violations of 105 CMR 599 gned below by a Board of H	0.000/Federal Food Code. This ealth member or its agent
24. Food and Food Protection (I	FC-3)(590.004)	constitutes an o	rder of the Board of Health.	Failure to correct violations cited
	FC-4)(590,005) FC-5)(590,006)		ay result in suspension or re ermit and cessation of food	establishment operations. If
	FC-6)(590.007) FC-7)(590.008)	aggrieved by thi	is order, you have a right to	a hearing. Your request must be
29. Special Requirements	(590.009)	in writing and su 10 days of recei		alth at the above address within
30. Other		•	•	5/2018
V n= mnd. I				
Inspector's Signature:	Print: KRIST	IN MCMILL	AN	Page 1 of 2
PIC's Signature:	Print: CAITL	IN FAHY		, ago , o, z

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

Date: 10/22/2018 Establishment Name: DEDHAM HIGH SCHOOL

Item No.	Code Reference	Department	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	Date Verified
30	Other	Food Service	Other, clean gaskets in elementary schools	
27	5-502.11	Food Service	Frequency - Removal, Remove food from floor	
	1			
	<u> </u>			
	- 1/2 p			
				7
			FCC/A/MODE INCORP	
Discu	ussion With	Person In Charge	: Corrective Action Required:	No ✓ Yes
None	9		Re-inspection Scheduled Eme	oyee Restriction / Exclusion ergency Suspension ergency Closure

Board of Health

FOOD ESTABLISHMENT INSPECTION REPORT

Tel.	(781)	751-9220	Fax.	(781)	751-9229

FOOD ESTABLISHMENT INSPECTION R	KEPORT		101. (101) 101 0	220 Tax: (701) 701-0220	
Name	Dat		Type of Operation(s)	Type of Inspection	
DEDHAM HIGH SCHOOL		/09/2018	✓ Food Service	Routine	
Address 140 WHITING AV	Ris		Retail	Re-inspection	
Telephone	Lev	/el	Residential Kitchen	Previous Inspection	
(781) 32'6-4773			Mobile	Date: 10/22/2018	
Owner TEANNE TOUNGON	HA	CCP Y/N	☐ Temporary	Pre-operation	
JEANNE JOHNSON Person-in-Charge (PIC)	Tim	20	Caterer	Suspect Illness	
CAITLIN FAHY		10:15	Bed & Breakfast	General Complaint	
Inspector		t: 10:37	100	☐ HACCP	
KRISTIN MCMILLAN	Out	10.07	Permit No. 129	Other:	
Each violation checked required an expla	nation on the na	rrative page(s)	and a citation of specif	ic provision(s) violated.	
				Non-compliance with:	
Violations Related to Foodborne Illness Interven	entions and Risk	Factors (Red I	tems) Anti-Chok	ing Tobacco	
Violations marked may pose an imminent health h	azard and require	immediate con	rective 590.009 (E		
action as determined by the Board of Health.				Local Law	
		☐ 12 Brov	Allergen A ention of Contamination from		
FOOD PROTECTION MANAGEMENT				om Hands	
1. PIC Assigned / Knowledgable / Duties			lwash Facilities		
EMPLOYEE HEALTH			FROM CHEMICALS		
2. Reporting of Diseases by Food Employee ar	nd PIC	14. Appro	oved Food or Color Additiv	/es	
3. Personnel with Infections Restricted / Exclud	led	15. Toxic	: Chemicals		
FOOD FROM APPROVED SOURCE		TIME/TEMPER	ATURE CONTROLS (Poten	tially Hazardous Foods)	
4. Food and Water from Approved Source		16. Cook	ing Temperatures		
5. Receiving / Condition		17. Reheating			
6. Tags / Records / Accuracy of Ingredient Stat	ements	18. Cooli	ng		
7. Conformance with Approved Procedures / H.		19. Hot a	and Cold Holding		
PROTECTION FROM CONTAMINATION		20. Time	as a Public Health Contro		
8. Separation / Segregation / Protection		REQUIREMEN	TS FOR HIGHLY SUSCEPT	IBLE POPULATIONS (HSP)	
9. Food Contact Surfaces Cleaning and Sanitiz	ina	- The second second	and Food Preparation for		
10. Proper Adequate Handwashing		CONSUMER A			
		22. Posting or Consumer Advisories			
11. Good Hygienic Practices		w manner (1910)		J*	
Violations Related to Good Retail Practices (BI			iolated Provisions Rela		
Critical (C) violations marked must be corrected imm within 10 days as determined by the Board of Health			Inesses Interventions a	nd Risk	
(N) violations must be corrected immediately or within		Factors (Red	Items 1-22):		
determined by the Board of Health.		Official Orde	r for Correction: Based of	on an inspection today, the items	
CINI				0.000/Federal Food Code. This	
23. Management and Personnel 24. Food and Food Protection	(FC-2)(590.003) (FC-3)(590.004)		gned below by a Board of Ho order of the Board of Health.	Failure to correct violations cited	
25. Equipment and Utensils	(FC-4)(590.005)	in this report ma	ay result in suspension or re	vocation of the food	
26. Water, Plumbing and Waste 27. Physical Facility	(FC-5)(590.006) (FC-6)(590.007)			establishment operations. If a hearing. Your request must be	
28. Poisonous or Toxic Materials	(FC-7)(590.008)			alth at the above address within	
29. Special Requirements 30. Other	(590.009)	•	ipt of this order.		
(Company)		DATE OF RE	-INSPECTION: N/A	у	
Inspector's Signature:	Print: KRIST	'IN MCMILI	JAN	Page 1 of 2	
PIC's Signature:	Print: CAIT	LIN FAHY		. 350 . 0.2	

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

2018

Establishment Name: DEDHAM	HIGH	SCHOOL	Date: 11/09/

Item No.	Code Reference	Department	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	Date Verified
30	Other	Food Service	Other, clean gaskets in elementary schools	11/09/2018
27	5-502.11	Food Service	Frequency - Removal, Remove food from floor	11/09/2018
				7
			SCOUNTEST INCOME	
Discu	ssion With I	Person In Charge:	Corrective Action Required:	No Yes
None			Re-inspection Scheduled Eme	rgency Suspension rgency Closure

FOOD ESTABLISHMENT INSPECTION REPORT

Board of Health

FOOD ESTABLISHMENT INSPECTION RI	EPORT		1011 (101) 101 0	220 142: (101) 101 0220
Name	Date		Type of Operation(s)	Type of Inspection
DEDHAM HIGH SCHOOL	Risl	/14/2019	✓ Food Service	✓ Routine
Address 140 WHITING AV	Lev		Retail	Re-inspection
Telephone			Residential Kitchen	Previous Inspection
(781) 326-4773			Mobile	Date:
Owner JEANNE JOHNSON	HAC	CCP Y/N	Temporary	Pre-operation
Person-in-Charge (PIC)	Tim	е	Caterer	Suspect Illness
CAITLIN FAHY		09:36	Bed & Breakfast	General Complaint
Inspector	Out	: 10:11	Permit No. 129	HACCP
LEONTIA FLANAGAN				Other:
Each violation checked required an explan	ation on the nar	rative page(s)	and a citation of specifi	ic provision(s) violated. Non-compliance with:
	Manager of Diele	Canton (Dad I	toms) Anti-Chok	
Violations Related to Foodborne Illness Intervel Violations marked may pose an imminent health ha	ntions and Risk	immediate con	tems	
action as determined by the Board of Health.				Local Law
		_	Allergen A	
FOOD PROTECTION MANAGEMENT			ention of Contamination fro	m Hands
1. PIC Assigned / Knowledgable / Duties		13. Hand	wash Facilities	
EMPLOYEE HEALTH			FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and	d PIC		oved Food or Color Additiv	es
3. Personnel with Infections Restricted / Exclude	ed	15. Toxic	Chemicals	
FOOD FROM APPROVED SOURCE		TIME/TEMPER	ATURE CONTROLS (Potent	ially Hazardous Foods)
4. Food and Water from Approved Source		16 Cook	ing Temperatures	
5, Receiving / Condition		17. Rehe	ating	
6. Tags / Records / Accuracy of Ingredient State	ements	18. Cooli		
7. Conformance with Approved Procedures / HA	ACCP Plans		nd Cold Holding	
PROTECTION FROM CONTAMINATION			as a Public Health Control	
8. Separation / Segregation / Protection			TS FOR HIGHLY SUSCEPTI	
9. Food Contact Surfaces Cleaning and Sanitizing	ng	21. Food	and Food Preparation for	HSP
10. Proper Adequate Handwashing		CONSUMER A	DVISORY	
11. Good Hygienic Practices		22. Posti	ng or Consumer Advisories	•
Violations Related to Good Retail Practices (Blu	ue Items)	Number of V	iolated Provisions Relat	ed To
Critical (C) violations marked must be corrected imme		Foodborne II	Inesses Interventions a	nd Risk
within 10 days as determined by the Board of Health.		Factors (Red	Items 1-22):	
(N) violations must be corrected immediately or within determined by the Board of Health.	1 90 days as	Official Orde	r for Correction: Based o	n an inspection today, the items
CIN		checked indicat	te violations of 105 CMR 590	0.000/Federal Food Code. This
23. Management and Personnel	(FC-2)(590.003) (FC-3)(590.004)		gned below by a Board of He	ealth member or its agent Failure to correct violations cited
	(FC-4)(590.005)	in this report ma	ay result in suspension or re	vocation of the food
	(FC-5)(590.006)	establishment p	permit and cessation of food	establishment operations. If
	(FC-6)(590.007) (FC-7)(590.008)	aggrieved by th	is order, you have a right to ubmitted to the Board of Hea	a hearing. Your request must be alth at the above address within
29. Special Requirements	(590.009)		ipt of this order.	
30. Other		DATE OF RE	-INSPECTION: 05/2	8/2019
Inspector's Signature: Leontin Flanagan	Print: LEONT	IA FLANAC	SAN	Page 1 of 2
PIC's Signature: (SMy	Print: CAITL	IN FAHY		1 ago 1 oi 2

Establishment Name: DEDHAM HIGH SCHOOL

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

Date: 05/14/2019

Code Item **DESCRIPTION OF VIOLATION / PLAN OF CORRECTION** Date Verified Department Reference No. 6-501.11 Food Service Repairing, Repair or replace gasket 27 Cleaning, Frequency and Restrictions, Clean gaskets in deli station 27 6-501.12 Food Service Frequency of Sanitization of Utensils and Food Contact Surfaces of 4-702.11 Food Service 9 Equipment, Sanitizer needs to be placed in deli station Floors, Walls, and Ceilings - cleanability, Clean walls in salad area 6-201.11 Food Service 27 Yes **Corrective Action Required:** Discussion With Person In Charge: Need to send current pest control Keeping Employee Restriction / Exclusion Voluntary Compliance good temp logs Kitchen clean Re-inspection Scheduled **Emergency Suspension Emergency Closure** Embargo Other Voluntary Disposal

FOOD ESTABLISHMENT INSPECTION REPORT

Board of Health

FOOD ESTABLISHMENT INST LOTTON			- (0	T of Incorporation	
Name DEDHAM HIGH SCHOOL	Dat 06	e /12/2019	Type of Operation(s)	Type of Inspection	
Address	Ris		Food Service	Routine	
140 WHITING AV	Lev		Retail	Re-inspection	
Telephone			Residential Kitchen	Previous Inspection Date: 05/14/2019	
(781) 326-4773	110	OOD WAL	Mobile		
Owner JEANNE JOHNSON	HA	CCP Y/N	Temporary	Pre-operation	
Person-in-Charge (PIC)	Tim	ie	Caterer	Suspect Illness	
KAMARA GOSS		10:13	Bed & Breakfast	General Complaint	
Inspector	Out	:: 10:33	Permit No. 129	HACCP	
KRISTIN MCMILLAN				Other:	
Each violation checked required an expla	nation on the nai	rrative page(s)	and a citation of specifi		
			Anti Chak	Non-compliance with	
Violations Related to Foodborne Illness Interv					
Violations marked may pose an imminent health haction as determined by the Board of Health.	nazard and require	immediate con	rective 590.009 (E) 590.009 (F) Local Law	
action as determined by the board of rioditin.			A WOMEN IS A.		
FOOD PROTECTION MANAGEMENT		12, Preve	Allergen Avention of Contamination fro		
1. PIC Assigned / Knowledgable / Duties		13. Hand	wash Facilities		
		PROTECTION	FROM CHEMICALS		
EMPLOYEE HEALTH			oved Food or Color Additiv	es	
2. Reporting of Diseases by Food Employee at			Chemicals		
3. Personnel with Infections Restricted / Exclude	iea			(-Un Hammadaya Fanda)	
FOOD FROM APPROVED SOURCE			ATURE CONTROLS (Potent	ially Hazardous Foods)	
4. Food and Water from Approved Source			ing Temperatures		
5. Receiving / Condition			. Reheating		
6. Tags / Records / Accuracy of Ingredient State		18. Cooli			
7, Conformance with Approved Procedures / H	ACCP Plans		nd Cold Holding		
PROTECTION FROM CONTAMINATION			as a Public Health Control		
8. Separation / Segregation / Protection		37	TS FOR HIGHLY SUSCEPTI		
9. Food Contact Surfaces Cleaning and Sanitize	zing	21. Food	and Food Preparation for	HSP	
10. Proper Adequate Handwashing		CONSUMER A	DVISORY		
11. Good Hygienic Practices		22. Posti	ng or Consumer Advisories		
Violations Related to Good Retail Practices (B	lue Items)	Number of V	iolated Provisions Relat	ed To	
Critical (C) violations marked must be corrected imm			Inesses Interventions a		
within 10 days as determined by the Board of Health		Factors (Red	Items 1-22):		
(N) violations must be corrected immediately or with	in 90 days as	Official Orde	r for Correction: Based o	n an inspection today, the items	
determined by the Board of Health.		checked indica	te violations of 105 CMR 590	0.000/Federal Food Code. This	
23. Management and Personnel	(FC-2)(590.003)	report, when sig	gned below by a Board of He	alth member or its agent	
24. Food and Food Protection 25. Equipment and Utensils	(FC-3)(590.004) (FC-4)(590.005)		order of the Board of Health. ay result in suspension or re	Failure to correct violations cited vocation of the food	
26. Water, Plumbing and Waste	(FC-5)(590.006)	establishment	permit and cessation of food	establishment operations. If	
27. Physical Facility 28. Poisonous or Toxic Materials	(FC-6)(590.007) (FC-7)(590.008)			a hearing. Your request must be	
29. Special Requirements	(590.009)		ubmitted to the Board of Hea lipt of this order.	alth at the above address within	
30. Other		•		6/2019	
No mad	I		- 10		
Inspector's Signature:	Print: KRIST	IN MCMILI	JAN	Page 1 of 2	
PICIO SIGNATURA	D. A DAMAD	A COSS		raye 1012	

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Name: DEDHAM HIGH SCHOOL

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

Date: 06/12/2019

Item No.	Code Reference	Department	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	Date Verified
27	6-501.11	Food Service	Repairing, Repair or replace gasket	
27	6-501.12	Food Service	Cleaning, Frequency and Restrictions, Clean gaskets in deli station	
9	4-702.11	Food Service	Frequency of Sanitization of Utensils and Food Contact Surfaces of Equipment, Sanitizer needs to be placed in deli station	
27	6-201.11	Food Service	Floors, Walls, and Ceilings - cleanability, Clean walls in salad area	
27	6-501.11	Food Service	Repairing, Food service storage area floor needs to be epoxied	
27	6-501.11	Food Service	Repairing, Freezer 4 door sweep	
25	4-501.11	Food Service	Good Repair and Proper Adjustment, Fill thresh hold to freezer #1	
27	6-501.11	Food Service	Repairing, Repair or replace gaskets for kitchen freezer	
	Á			
		*		
		-0 LE		
		- TI		
		14) X		
				N 18 - 18
Discu	ssion With I	Person In Charge:	Corrective Action Required:	No Yes
Remo	ve greas	se build up a	Re-inspection Scheduled Emer	ree Restriction / Exclusion regency Suspension regency Closure

FOOD ESTABLISHMENT INSPECTION REPORT

Board of Health

FOOD ESTABLISHMENT INSPECTION RE	EFURI		(/	
Name	Date	_	Type of Operation(s)	Type of Inspection
DEDHAM HIGH SCHOOL	06,	/18/2019	Food Service	Routine
Address	Ris	k	Retail	
140 WHITING AV	Lev	el		Re-inspection
Telephone (781) 326-4773			Residential Kitchen Mobile	Previous Inspection Date: 06/12/2019
Owner	HAC	CCP Y/N	Temporary	Pre-operation
JEANNE JOHNSON			Caterer	Suspect Illness
Person-in-Charge (PIC)	Tim	е	Bed & Breakfast	General Complaint
CAITLIN FAHY	In: '	12:47	Bed & Breaklast	HACCP
Inspector	Out	: 12:48	Permit No. 129	
KRISTIN MCMILLAN				Other:
Each violation checked required an explan	ation on the nar	rative page(s)	and a citation of specifi	
				Non-compliance with:
Violations Related to Foodborne Illness Intervel	ntions and Risk	Factors (Red I	tems) Anti-Chok	ing Tobacco
Violations marked may pose an imminent health ha) 590.009 (F)
action as determined by the Board of Health.				Local Law
			Allergen Av	wareness 590.009 (G)
FOOD PROTECTION MANAGEMENT		12. Preve	ention of Contamination fro	
1. PIC Assigned / Knowledgable / Duties		13 Hand	wash Facilities	
		PROTECTION	FROM CHEMICALS	
EMPLOYEE HEALTH	1.010		oved Food or Color Additiv	96
2. Reporting of Diseases by Food Employee and		- Table 1		
3. Personnel with Infections Restricted / Exclude	ed		: Chemicals	
FOOD FROM APPROVED SOURCE		TIME/TEMPER	ATURE CONTROLS (Potent	ially Hazardous Foods)
4. Food and Water from Approved Source		16 Cook	ing Temperatures	
5. Receiving / Condition		17. Rehe	ating	
6. Tags / Records / Accuracy of Ingredient State	ements	18. Cooli	ng	
7. Conformance with Approved Procedures / HA		19 Hot a	and Cold Holding	
	COF Flans		as a Public Health Control	
PROTECTION FROM CONTAMINATION				
8. Separation / Segregation / Protection			TS FOR HIGHLY SUSCEPTI	
9. Food Contact Surfaces Cleaning and Sanitizing	ng	21. Food	and Food Preparation for	HSP
10. Proper Adequate Handwashing		CONSUMER A	DVISORY	
11. Good Hygienic Practices		22. Posti	ng or Consumer Advisories	s
Violations Related to Good Retail Practices (Blu	ie Items)	Alumbar of V	iolated Provisions Relat	ed To
Critical (C) violations marked must be corrected imme			Inesses Interventions a	
within 10 days as determined by the Board of Health.		Factors (Red		ita ittok
(N) violations must be corrected immediately or within		raciors (Neu	ritems 1-22).	
determined by the Board of Health.		Official Orde	r for Correction: Based o	n an inspection today, the items
CIN				0.000/Federal Food Code. This
	(FC-2)(590.003) (FC-3)(590.004)	report, when sig	gned below by a Board of He	Failure to correct violations cited
	(FC-4)(590.005)		ay result in suspension or re	
26. Water, Plumbing and Waste	(FC-5)(590.006)	establishment p	permit and cessation of food	establishment operations. If
27. Physical Facility 28. Poisonous or Toxic Materials	(FC-6)(590.007) (FC-7)(590.008)	aggrieved by th	is order, you have a right to	a hearing. Your request must be
29. Special Requirements	(590.009)	-	ubmitted to the Board of Hea lipt of this order.	alth at the above address within
30. Other		10.00 10.00	-INSPECTION: N/A	
, A		272 01 112	.,,11	
Inspector's Signature:	Print: KRIST	IN MCMILI	LAN	Page 1 of 2
PIC's Signature:	Print: CAITL	IN FAHY		

Establishment Name: DEDHAM HIGH SCHOOL

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

Date: 06/18/2019

Item No.	Code Reference	Department	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	Date Verified
27	6-501.11	Food Service	Repairing, Repair or replace gasket	06/18/2019
27	6-501.12	Food Service	Cleaning, Frequency and Restrictions, Clean gaskets in deli station	06/18/2019
9	4-702.11	Food Service	Frequency of Sanitization of Utensils and Food Contact Surfaces of Equipment, Sanitizer needs to be placed in deli station	06/18/2019
27	6-201.11	Food Service	Floors, Walls, and Ceilings - cleanability, Clean walls in salad area	06/18/2019
27	6-501.11	Food Service	Repairing, Food service storage area floor needs to be epoxied	06/18/2019
27	6-501.11	Food Service	Repairing, Freezer 4 door sweep	06/18/2019
25	4-501.11	Food Service	Good Repair and Proper Adjustment, Fill thresh hold to freezer #1	06/18/2019
27	6-501.11	Food Service	Repairing, Repair or replace gaskets for kitchen freezer	06/18/2019
1		AMA		
	Z.	- 7		
				30
Į.				
	i i			17
				/
Discu	ssion With	Person In Charge:	Corrective Action Required:	No Yes
Plar	n for fl s summer	oor Hallway Next summer	back storage area Re-inspection Scheduled Emer	rgency Suspension rgency Closure

Board of Health

FOOD ESTABLISHMENT INSPECTION R	EPORT		Tel. (701) 701-3	220 Tax: (701) 701-3223
Name	Dat		Type of Operation(s)	Type of Inspection
DEDHAM HIGH SCHOOL		/20/2019	✓ Food Service	Routine
Address	Ris		Retail	Re-inspection
140 WHITING AV	Lev	el	Residential Kitchen	
Telephone (781) 326-4773			Mobile	Previous Inspection Date: 06/12/2019
Owner	HAG	CCP Y/N	Temporary	Pre-operation
JEANNE JOHNSON			Caterer	Suspect Illness
Person-in-Charge (PIC) CAITLIN FAHY	Tim		Bed & Breakfast	General Complaint
Inspector		12:47		☐ HACCP
KRISTIN MCMILLAN	Out	: 09:39	Permit No. 129	Other:
Each violation checked required an explan	nation on the nat	rative page(s)	and a citation of specif	ic provision(s) violated.
Lacil Violation checked required an explain		i di i o pugo (o)		Non-compliance with:
Violations Related to Foodborne Illness Interve	ntions and Dick	Eactore (Red I	tems) Anti-Chok	•
Violations marked may pose an imminent health ha			tems	
action as determined by the Board of Health.				Local Law
			Allergen A	wareness 590.009 (G)
FOOD PROTECTION MANAGEMENT		12. Preve	ention of Contamination fro	
1. PIC Assigned / Knowledgable / Duties		13. Hand	wash Facilities	
EMPLOYEE HEALTH	U 1000	PROTECTION	FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and	d DIC	14. Appre	oved Food or Color Additiv	res
3. Personnel with Infections Restricted / Exclude			: Chemicals	
	s u		ATURE CONTROLS (Potent	tially Hazardoue Foods)
FOOD FROM APPROVED SOURCE				ially Hazardous (oods)
4. Food and Water from Approved Source			ing Temperatures	
5. Receiving / Condition		17. Rehe		
6. Tags / Records / Accuracy of Ingredient State	ements	18. Cooli	C All more more fill	
7. Conformance with Approved Procedures / HA	ACCP Plans		ind Cold Holding	
PROTECTION FROM CONTAMINATION		20 Time	as a Public Health Contro	
8. Separation / Segregation / Protection		REQUIREMEN	TS FOR HIGHLY SUSCEPTI	BLE POPULATIONS (HSP)
9. Food Contact Surfaces Cleaning and Sanitizi	ng	21. Food	and Food Preparation for	HSP
10. Proper Adequate Handwashing		CONSUMER A	DVISORY	
11. Good Hygienic Practices		22. Posti	ng or Consumer Advisorie	s
	io Itomo)	The state of the s	talata d Dravilatana Dalar	had To
<u>Violations Related to Good Retail Practices</u> (Blucritical (C) violations marked must be corrected imme			iolated Provisions Relations Relations a	
within 10 days as determined by the Board of Health.	THE RESERVE AND ADDRESS OF THE PARTY OF THE	Factors (Red		ila Nok
(N) violations must be corrected immediately or within		Tuotoro (rtea	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	
determined by the Board of Health.				on an inspection today, the items
C N OS Management and Daysonal	(EC 3)(E00 003)		te violations of 105 CMR 590 gned below by a Board of He	0.000/Federal Food Code. This
	(FC-2)(590.003) (FC-3)(590.004)			Failure to correct violations cited
✓ 25. Equipment and Utensils	(FC-4)(590.005)	in this report m	ay result in suspension or re	vocation of the food
26. Water, Plumbing and Waste 27. Physical Facility	(FC-5)(590.006) (FC-6)(590.007)	establishment p	permit and cessation of food	establishment operations. If a hearing. Your request must be
28. Poisonous or Toxic Materials	(FC-7)(590.008)	in writing and s	ubmitted to the Board of He	alth at the above address within
29. Special Requirements 30. Other	(590.009)	10 days of rece	ipt of this order.	
30, Oulei		DATE OF RE	-INSPECTION: N/A	
Inspector's Signature:	Print: KRIST	'IN MCMILI	JAN	Page 1 of 2
PIC's Signature:	Print: CAITL	IN FAHY		. 390 . 5. 2

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

em lo.	Code Reference	Department	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION				
27	6-501.11	Food Service	Repairing, Repair or replace gasket	06/20/2019			
27	6-501.12	Food Service	Cleaning, Frequency and Restrictions, Clean gaskets in deli station	06/20/2019			
9	4-702.11	Food Service	Frequency of Sanitization of Utensils and Food Contact Surfaces of Equipment, Sanitizer needs to be placed in deli station	06/20/2019			
27	6-201.11	Food Service	Floors, Walls, and Ceilings - cleanability, Clean walls in salad area	06/20/2019			
27	6-501.11	Food Service	Repairing, Food service storage area floor needs to be epoxied	06/20/2019			
27	6-501.11	Food Service	Repairing, Freezer 4 door sweep	06/20/2019			
25	4-501.11	Food Service	Good Repair and Proper Adjustment, Fill thresh hold to freezer #1	06/20/2019			
27	6-501.11	Food Service	Repairing, Repair or replace gaskets for kitchen freezer	06/20/2019			
		(b)					
	Á						
		Hand -					

Discussion With Person In Charge:	Corrective Action Required: V No Yes
None	Voluntary Compliance Employee Restriction / Exclusion Re-inspection Scheduled Emergency Suspension
	Embargo Emergency Closure Voluntary Disposal Other

FOOD ESTABLISHMENT INSPECTION REPORT

Board of Health

FOOD ESTABLISHING INSPECTION	KEPOKI			
Name	Dat		Type of Operation(s)	Type of Inspection
DEDHAM MIDDLE SCHOOL		/29/2019	✓ Food Service	Routine
Address 70 WHITING AV	Ris		Retail	✓ Re-inspection
Telephone	Lev	CI	Residential Kitchen	Previous Inspection
(781) 326-1339			Mobile	Date: 10/03/2019
Owner	HA	CCP Y/N	Temporary	Pre-operation
JEANNE JOHNSON	Tim		Caterer	Suspect Illness
Person-in-Charge (PIC) CHERYL CUDDY	Tim	08:57	Bed & Breakfast	General Complaint
Inspector		: 10:20	014	HACCP
KRISTIN MCMILLAN			Permit No. 014	Other:
Each violation checked required an expla	nation on the na	rrative page(s)	and a citation of specif	ic provision(s) violated.
				Non-compliance with:
Violations Related to Foodborne Illness Interv				500,
Violations marked may pose an imminent health haction as determined by the Board of Health.	nazard and require	immediate cori	rective 590.009 (E	
action as determined by the board of fleath.				Local Law
FOOD PROTECTION MANAGEMENT		12. Preve	Allergen A ention of Contamination fro	
1. PIC Assigned / Knowledgable / Duties			wash Facilities	
		PROTECTION	FROM CHEMICALS	
EMPLOYEE HEALTH	-4 010		oved Food or Color Additiv	res.
2. Reporting of Diseases by Food Employee at			Chemicals	
3. Personnel with Infections Restricted / Exclude	dea			
FOOD FROM APPROVED SOURCE			ATURE CONTROLS (Potent	tially Hazardous Foods)
4. Food and Water from Approved Source			ing Temperatures	
5, Receiving / Condition		17. Rehe		
6. Tags / Records / Accuracy of Ingredient State		18. Cooli	C All management All	
7. Conformance with Approved Procedures / H	IACCP Plans	NIE BU	nd Cold Holding	
PROTECTION FROM CONTAMINATION		20. Time	as a Public Health Contro	
8. Separation / Segregation / Protection			TS FOR HIGHLY SUSCEPTI	
9. Food Contact Surfaces Cleaning and Sanitize	zing	21. Food	and Food Preparation for	HSP
10. Proper Adequate Handwashing		CONSUMER A	DVISORY	
11. Good Hygienic Practices		22. Posti	ng or Consumer Advisorie	s
Violations Related to Good Retail Practices (B	lue Items)	Number of Vi	iolated Provisions Rela	ted To
Critical (C) violations marked must be corrected imm	nediately or	Foodborne II	Inesses Interventions a	nd Risk
within 10 days as determined by the Board of Health		Factors (Red	Items 1-22):	
(N) violations must be corrected immediately or with	in 90 days as	Official Orde	r for Correction: Based o	on an inspection today, the items
determined by the Board of Health.		The second of the control of the second of t		0.000/Federal Food Code. This
23. Management and Personnel	(FC-2)(590.003)		gned below by a Board of Health	
24. Food and Food Protection 25. Equipment and Utensils	(FC-3)(590.004) (FC-4)(590.005)		ay result in suspension or re	Failure to correct violations cited vocation of the food
26. Water, Plumbing and Waste 27. Physical Facility	(FC-5)(590.006) (FC-6)(590.007)			establishment operations. If
28. Poisonous or Toxic Materials	(FC-7)(590.008)			a hearing. Your request must be alth at the above address within
29. Special Requirements 30. Other	(590.009)	-	ipt of this order.	
		DATE OF RE	-INSPECTION: N/A)
Inspector's Signature:	Print: KRIST	IN MCMILI	AN	Page 1 of 2
PIC's Signature:	Print: CHERY	L CUDDY		1 490 1 012

Establishment Name: DEDHAM MIDDLE SCHOOL

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

Date: 10/29/2019

Item No.	Code Reference	Department	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	Date Verified
24	590.004	Food Service	FC-3, Food on floor walk in from delivery	10/29/2019
9	4-202.11	Food Service	Equipment and Utensils, Towels in front cooler because of condensation	10/29/2019
25	4-501.11	Food Service	Good Repair and Proper Adjustment, Dripping water by cooler	10/29/2019
27	6-501.11	Food Service	Controlling Pests, Need to see current pest control report	10/29/2019
		A (A)		
			DISPERSION TO SECONDA	
	A	NO A		À
	(5)			
		2 1		
		17 W		7
		- Fr.	SOME THE STATE OF THE	
		N OI		
Discu	ssion With	Person In Charge:	Corrective Action Required:	No Yes
New in pipe	pest co entrance e & wall	ntrol compan way Need Weekly pest	control Re-inspection Scheduled Eme	rgency Suspension rgency Closure

Board of Health

FOOD ESTABLISHMENT INSPECTION REPORT

Tel	(781)	751-9220	Fax.	(781)	751	-9229

TOOB LOTABLIOTIMENT INOT EGITOR	TIET OTT			
Name	Dat	t e /15/2019	Type of Operation(s)	Type of Inspection
DEDHAM MIDDLE SCHOOL Address	Ris		Food Service	✓ Routine
70 WHITING AV	Lev		Retail	Re-inspection
Telephone (781) 326-1339			Residential Kitchen Mobile	Previous Inspection Date:
Owner	HA	CCP Y/N	Temporary	Pre-operation
JEANNE JOHNSON			Caterer	Suspect Illness
Person-in-Charge (PIC)	Tin		Bed & Breakfast	General Complaint
CHERYL CUDDY Inspector		09:17		☐ HACCP
LEONTIA FLANAGAN	Out	t: 09:46	Permit No. 014	Other:
Each violation checked required an expl	anation on the na	rrative page(s)	and a citation of specif	ic provision(s) violated.
				Non-compliance with:
Violations Related to Foodborne Illness Inter-				
Violations marked may pose an imminent health action as determined by the Board of Health.	hazard and require	immediate cor	rective 590.009 (E	
action as determined by the board of riealth.				Local Law
FOOD DECIFICATION MANAGEMENT		12 Previ	Allergen A ention of Contamination fro	
FOOD PROTECTION MANAGEMENT			lwash Facilities	
1. PIC Assigned / Knowledgable / Duties				
EMPLOYEE HEALTH			FROM CHEMICALS	100
2. Reporting of Diseases by Food Employee			oved Food or Color Additiv	res
3. Personnel with Infections Restricted / Exclu	ided		c Chemicals	
FOOD FROM APPROVED SOURCE			RATURE CONTROLS (Poten	tially Hazardous Foods)
4. Food and Water from Approved Source			king Temperatures	
5. Receiving / Condition		17. Rehe	7 17 17 17 17 1	
6. Tags / Records / Accuracy of Ingredient Sta	atements	18. Cooli	T - 10 - 10 - 10 - 10 - 10 - 10 - 10 - 1	
7. Conformance with Approved Procedures /	HACCP Plans		and Cold Holding	
PROTECTION FROM CONTAMINATION		20. Time	as a Public Health Contro	
8. Separation / Segregation / Protection		REQUIREMEN	ITS FOR HIGHLY SUSCEPT	IBLE POPULATIONS (HSP)
9. Food Contact Surfaces Cleaning and Sanit	izing	21. Food	and Food Preparation for	HSP
10. Proper Adequate Handwashing		CONSUMER A	DVISORY	
11. Good Hygienic Practices		22. Posti	ng or Consumer Advisorie	s
Violations Related to Good Retail Practices (E	Blue Items)	Number of V	iolated Provisions Rela	ted To
Critical (C) violations marked must be corrected im	mediately or	Foodborne II	Inesses Interventions a	nd Risk
within 10 days as determined by the Board of Heal		Factors (Red	l Items 1-22):	
(N) violations must be corrected immediately or wit	hin 90 days as	Official Ordo	r for Correction: Based	on an inspection today, the items
determined by the Board of Health.				0.000/Federal Food Code. This
23. Management and Personnel	(FC-2)(590.003)		gned below by a Board of He	
24. Food and Food Protection 25. Equipment and Utensils	(FC-3)(590,004) (FC-4)(590,005)		ay result in suspension or re	Failure to correct violations cited
26. Water, Plumbing and Waste	(FC-5)(590.006) (FC-6)(590.007)			establishment operations. If
27. Physical Facility 28. Poisonous or Toxic Materials	(FC-7)(590.008)			a hearing. Your request must be alth at the above address within
29. Special Requirements 30. Other	(590.009)	_	eipt of this order.	
00. Outer		DATE OF RE	-INSPECTION: 05/2	29/2019
Inspector's Signature: Fortin Flanagan	Print: LEONT	'IA FLANAC	GAN	Page 1 of 2
PIC's Signature: Olen La Culdy	Print: CHERY	L CUDDY		1 490 1 01 2

Establishment Name: DEDHAM MIDDLE SCHOOL

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

Date: 05/15/2019

Item No.	Code Reference	Department	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	Date Verified
27	6-501.12	Food Service	Cleaning, Frequency and Restrictions, Clean bathroom floors	
27	6-501,11	Food Service	Repairing, Cooler is leaking	
27	6-201.11	Food Service	Floors, Walls, and Ceilings - cleanability, Deep cleaning of floor iin food prep area	
	y			
	140			
	T V	Ty. VIII		
				7
			FSC/A/-1/201 11/30 (D)	
Discu	ssion With	Person In Charge:	Corrective Action Required:	No Ves
Produce fridge is leaking		dge is leaki	Voluntary Compilative	ergency Suspension
				rgency Closure
			Voluntary Disposal Othe	er

Board of Health

FOOD ESTABLISHMENT INSPECTION REPORT

Tal	(781) 751-9	0220	Eav	/7841	751-0220
ı eı.	(/81) /31-3	9220	rax.	(701)	751-9229

TOOD ESTABLISHMENT INST ESTIMATED	1 1		
Name	Date	Type of Operation(s)	Type of Inspection
DEDHAM MIDDLE SCHOOL Address	09/06/2019 Risk	Food Service	Routine
70 WHITING AV	Level	Retail	✓ Re-inspection
Telephone (781) 326-1339		Residential Kitchen Mobile	Previous Inspection Date: 05/15/2019
Owner	HACCP Y/N	Temporary	Pre-operation
JEANNE JOHNSON	Time	Caterer	Suspect Illness
Person-in-Charge (PIC) CHERYL CUDDY	In: 10:16	Bed & Breakfast	General Complaint
Inspector	Out: 10:38	01.4	☐ HACCP
KRISTIN MCMILLAN	Out. 10.00	Permit No. 014	Other:
Each violation checked required an explanation	on the narrative page(s)	and a citation of specif	ic provision(s) violated.
			Non-compliance with:
Violations Related to Foodborne Illness Intervention			III
Violations marked may pose an imminent health hazard action as determined by the Board of Health.	and require immediate cor	rective 590.009 (E	
action as determined by the board of Health.		16.00	Local Law
FOOD PROTECTION MANAGEMENT	12 Preve	Allergen Avention of Contamination fro	1 /
1. PIC Assigned / Knowledgable / Duties		lwash Facilities	
	Name of the latest and the latest an	FROM CHEMICALS	
EMPLOYEE HEALTH		oved Food or Color Additiv	os.
2. Reporting of Diseases by Food Employee and PIC		Chemicals	63
3. Personnel with Infections Restricted / Excluded			
FOOD FROM APPROVED SOURCE		ATURE CONTROLS (Potent	ially Hazardous Foods)
4. Food and Water from Approved Source		ing Temperatures	
5. Receiving / Condition	17. Rehe	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	
6. Tags / Records / Accuracy of Ingredient Statements		The second second	
7, Conformance with Approved Procedures / HACCP		and Cold Holding	
PROTECTION FROM CONTAMINATION		as a Public Health Control	
8. Separation / Segregation / Protection	A	TS FOR HIGHLY SUSCEPTI	
9. Food Contact Surfaces Cleaning and Sanitizing	21. Food	and Food Preparation for	HSP
10. Proper Adequate Handwashing	CONSUMER A	DVISORY	
11. Good Hygienic Practices	22. Posti	ng or Consumer Advisories	
Violations Related to Good Retail Practices (Blue Iter	ns) Number of V	iolated Provisions Relat	ed To
Critical (C) violations marked must be corrected immediate		Inesses Interventions a	nd Risk
within 10 days as determined by the Board of Health. Non-	i dotoro (irtod	Items 1-22):	
(N) violations must be corrected immediately or within 90 determined by the Board of Health.		r for Correction: Based o	n an inspection today, the items
CIN	checked indicat	e violations of 105 CMR 590	.000/Federal Food Code. This
	,,	gned below by a Board of He order of the Board of Health	ealth member or its agent Failure to correct violations cited
25. Equipment and Utensils (FC-4)	(590.005) in this report ma	ay result in suspension or re	vocation of the food
		permit and cessation of food	establishment operations. If a hearing. Your request must be
28. Poisonous or Toxic Materials (FC-7)	(590.008) in writing and s		Ith at the above address within
29. Special Requirements 30. Other	•	ipt of this order.	
	DATE OF RE	-INSPECTION: N/A	1
Inspector's Signature: Print:	KRISTIN MCMILI	AN	Page 1 of 2
PIC's Signature: WWX AG AM Bridge	CHEDAI CUDDA	_	

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

Establishment Name: DEDHAM MIDDLE SCHOOL

Date: 09/06/2019

Item No.	Code Reference	Department	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	Date Verified		
27	6-501.12	Food Service	Cleaning, Frequency and Restrictions, Clean bathroom floors	09/06/2019		
27	6-501.11	Food Service	Repairing, Cooler is leaking	09/06/2019		
27	6-201.11	Food Service	Floors, Walls, and Ceilings - cleanability, Deep cleaning of floor iin food prep area	09/06/2019		
		430				
		160	PP TO TO THE			
		4.37				
				5		
	10.			7		
				7		
			- YGA/ 1005 NO-A			
Discussion With Person In Charge:			Corrective Action Required:	No Yes		
None		7	Voluntary Compliance Emplo	Voluntary Compliance Employee Restriction / Exclusion		
			Re-inspection Scheduled Eme	rgency Suspension		
			Embargo	rgency Closure		
			Voluntary Disposal Othe	r		

FOOD ESTABLISHMENT INSPECTION REPORT

Board of Health

FOOD ESTABLISHIVIENT INSPECTION RE	FORT			
Name	Date		Type of Operation(s)	Type of Inspection
DEDHAM MIDDLE SCHOOL	10,	/03/2019	Food Service	Routine
Address	Risl	k	Retail	
70 WHITING AV	Lev	el		Re-inspection
Telephone			Residential Kitchen	Previous Inspection Date:
(781) 326-1339			Mobile	
Owner	HAG	CCP Y/N	Temporary	Pre-operation
JEANNE JOHNSON			Caterer	Suspect Illness
Person-in-Charge (PIC)	Tim		Bed & Breakfast	General Complaint
CHERLY CUDDY		12:56		HACCP
Inspector KRISTIN MCMILLAN	Out	: 13:31	Permit No. 014	Other:
	0 41		and a citation of angoif	
Each violation checked required an explana	ation on the nar	rative page(s)	and a citation of specifi	Non-compliance with:
			tome) Anti-Chok	
Violations Related to Foodborne Illness Interven			tems	_
Violations marked may pose an imminent health has action as determined by the Board of Health.	zard and require	immediate corr	ective 590.009 (E	
action as determined by the board of realth.				Local Law
		12 Brove	Allergen Avention of Contamination fro	
FOOD PROTECTION MANAGEMENT				III Flarido
1. PIC Assigned / Knowledgable / Duties		13. Hand	wash Facilities	
EMPLOYEE HEALTH		PROTECTION	FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and	PIC	14. Appro	oved Food or Color Additiv	es
3. Personnel with Infections Restricted / Exclude	d	15. Toxic	Chemicals	
FOOD FROM APPROVED SOURCE		TIME/TEMPER	ATURE CONTROLS (Potent	ially Hazardous Foods)
			ing Temperatures	
4. Food and Water from Approved Source		17 Rehe		
5. Receiving / Condition				
6. Tags / Records / Accuracy of Ingredient Stater	18. Cooli			
7. Conformance with Approved Procedures / HA	CCP Plans		nd Cold Holding	
PROTECTION FROM CONTAMINATION		20. Time	as a Public Health Contro	
8. Separation / Segregation / Protection		REQUIREMEN	TS FOR HIGHLY SUSCEPTI	BLE POPULATIONS (HSP)
9. Food Contact Surfaces Cleaning and Sanitizin	g	21. Food	and Food Preparation for	HSP
10. Proper Adequate Handwashing	22	CONSUMER A	DVISORY	
11. Good Hygienic Practices		22. Posting or Consumer Advisories		
	The state of the	THE PERSON NAMED IN	_ ///	
Violations Related to Good Retail Practices (Blue			iolated Provisions Relat	
Critical (C) violations marked must be corrected imme			Inesses Interventions a	nd Risk
within 10 days as determined by the Board of Health.		Factors (Red	Items 1-22):	
(N) violations must be corrected immediately or within determined by the Board of Health.	50 days as	Official Orde	r for Correction: Based o	n an inspection today, the items
V-SECOND V		checked indicat	e violations of 105 CMR 590	0.000/Federal Food Code. This
	FC-2)(590.003)		gned below by a Board of He	
	FC-3)(590.004) FC-4)(590.005)	constitutes and	order of the Board of Health. ay result in suspension or re	Failure to correct violations cited
	FC-5)(590.006)	establishment r	permit and cessation of food	establishment operations. If
✓ 27 Physical Facility (FC-6)(590.007)	aggrieved by th	is order, you have a right to	a hearing. Your request must be
	FC-7)(590.008)			alth at the above address within
29. Special Requirements 30. Other	(590.009)		ipt of this order.	17/2010
,		DATE OF RE	-INSPECTION: 010/	17/2019
Inspector's Signature:	Print: KRIST	IN MCMILI	AN	Page 1 of 2
PIC's Signature: Chlyll Chady	Print: CHERL	Y CUDDY		raye i oi z

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

Date: 10/03/2019 Establishment Name: DEDHAM MIDDLE SCHOOL

Item No.	Code Reference	Department	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	Date Verified
24	590.004	Food Service	FC-3, Food on floor walk in from delivery	
9	4-202.11	Food Service	Equipment and Utensils, Towels in front cooler because of condensation	
25	4-501.11	Food Service	Good Repair and Proper Adjustment, Dripping water by cooler	
27	6-501.11	Food Service	Controlling Pests, Need to see current pest control report	
		40		
	1	/ با		
		-C7/		
				7
	1			1
		$\sim \omega_0$		
		To the		
Disc	ussion With	Person In Charge:	Corrective Action Required:	No Yes
Nee	d to see	current pest	Re-inspection Scheduled Eme	oyee Restriction / Exclusion orgency Suspension orgency Closure

FOOD ESTABLISHMENT INSPECTION REPORT

Board of Health

Name	Date		Type of Operation(s)	Type of Inspection
EARLY CHILDHOOD EDUCATION CENTER		20/2019	✓ Food Service	Routine
Address	Risk		Retail	Re-inspection
322 SPRAGUE ST	Leve	el	Residential Kitchen	Previous Inspection
Telephone (781) 310-8000			Mobile	Date:
Owner	HAC	CP Y/N	Temporary	✓ Pre-operation
DEDHAM PUBLIC SCHOOLS			Caterer	Suspect Illness
Person-in-Charge (PIC)	Time	9		General Complaint
JEANNE JOHNSON	In: 1	3:51	Bed & Breakfast	☐ HACCP
Inspector LEONTIA FLANAGAN	Out:	14:25	Permit No. 164	Other:
	41		and a situation of annuit	
Each violation checked required an explanation	on the nari	ative page(s)	and a citation of specific	Non-compliance with:
	1511		Anti-Chok	-
Violations Related to Foodborne Illness Interventions Violations marked may pose an imminent health hazard			CHIO	
action as determined by the Board of Health.	and require	illinodiate con	000.000 (=	Local Law
			Allergen A	
FOOD PROTECTION MANAGEMENT		12. Preve	ntion of Contamination fro	
1. PIC Assigned / Knowledgable / Duties		13, Hand	wash Facilities	
EMPLOYEE HEALTH		PROTECTION	FROM CHEMICALS	and a
name of the second			ved Food or Color Additiv	es
2. Reporting of Diseases by Food Employee and PIC			Chemicals	
3. Personnel with Infections Restricted / Excluded				
FOOD FROM APPROVED SOURCE			ATURE CONTROLS (Potent	ially Hazardous Foods)
4, Food and Water from Approved Source			ng Temperatures	
5, Receiving / Condition		17. Rehe	ating	
6. Tags / Records / Accuracy of Ingredient Statements	s	18. Coolir	ng	
7. Conformance with Approved Procedures / HACCP	Plans	19. Hot ar	nd Cold Holding	
PROTECTION FROM CONTAMINATION		20. Time	as a Public Health Control	
8. Separation / Segregation / Protection		REQUIREMEN"	rs FOR HIGHLY SUSCEPTI	BLE POPULATIONS (HSP)
9. Food Contact Surfaces Cleaning and Sanitizing		21. Food	and Food Preparation for	HSP
10. Proper Adequate Handwashing		CONSUMER A	OVISORY	
11. Good Hygienic Practices			g or Consumer Advisories	
	Himeton	THE PERSON NAMED IN		
Violations Related to Good Retail Practices (Blue Iter			olated Provisions Relat	
Critical (C) violations marked must be corrected immediated within 10 days as determined by the Board of Health. Non-o			nesses Interventions a	na Kisk
(N) violations must be corrected immediately or within 90 days		Factors (Red	items 1-22).	
determined by the Board of Health.	1. V.	Official Order	for Correction: Based o	n an inspection today, the items
CIN	V(500 000)			.000/Federal Food Code. This
	()(590.003) ()(590.004)		ned below by a Board of He rder of the Board of Health.	Failure to correct violations cited
25. Equipment and Utensils (FC-4)(590.005)	in this report ma	y result in suspension or rev	ocation of the food
			ermit and cessation of food	establishment operations. If a hearing. Your request must be
28. Poisonous or Toxic Materials (FC-7)(590.008)			Ith at the above address within
29. Special Requirements 30. Other	(EQU DDQ)	10 days of recei		
50. Outof		DATE OF RE-	INSPECTION: N/A	
Inenector's Signature:	ו הטושו	A FLANAG	7/ 1/2	
Inspector's Signature: Levelin Flanagan Print:	TEON I.	LA ELLANAG	UTA	Page 1 of 2
PIC's Signature: And Market	TEANNE	MOSUHOT. T		ŭ

FOOD ESTABLISHMENT INSPECTION REPORT

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

Establishment Name: EARLY CHILDHOOD EDUCATION CENTER

Date: 02/20/2019

Item No.	Code Reference	Department	DESCRIPTION OF VIOLAT	TION / PLAN OF CORRECTION	Date Verified
		Z(A)	03		
		4.77			
				The second second	
		đ.			
					V
					7
		19		and the second	
			460/ M. J. J.		
Discussion With Person In Charge:				Corrective Action Required:	No Yes
Finish cleaning and sanitizing Finish temp logs Hang permit				Re-inspection Scheduled Em	ergency Suspension ergency Closure
				Voluntary Disposal Oth	ner

Board of Health

FOOD ESTABLISHMENT INSPECTION RE	=PORT		rei. (761) 751-3	220 Tax. (701) 731-3225	
Name	Dat		Type of Operation(s)	Type of Inspection	
EARLY CHILDHOOD EDUCATION CEN	Ris	/22/2019	✓ Food Service	✓ Routine	
200 0000 000		rel	Retail	Re-inspection	
Telephone		OI .	Residential Kitchen	Previous Inspection	
(781) 310-8000			Mobile	Date:	
Owner	HAG	CCP Y/N	Temporary	Pre-operation	
DEDHAM PUBLIC SCHOOLS Person-in-Charge (PIC)	Tim	Δ	Caterer	Suspect Illness	
JEANNE JOHNSON		10:14	Bed & Breakfast	General Complaint	
Inspector		: 10:15	Permit No. 164	HACCP	
LEONTIA FLANAGAN				Other:	
Each violation checked required an explana	ation on the nar	rative page(s)	and a citation of specif		
				Non-compliance with:	
Violations Related to Foodborne Illness Interven					
Violations marked may pose an imminent health has action as determined by the Board of Health.	zard and require	immediate corr	rective 590.009 (E		
action as determined by the board of frodist.				Local Law	
FOOD PROTECTION MANAGEMENT		12. Preve	Allergen A ention of Contamination fro		
1. PIC Assigned / Knowledgable / Duties		13. Hand	wash Facilities		
		PROTECTION	FROM CHEMICALS		
EMPLOYEE HEALTH 2. Reporting of Diseases by Food Employee and	I DIC		oved Food or Color Additiv	res	
		15. Toxic Chemicals			
3. Personnel with Infections Restricted / Excluder					
FOOD FROM APPROVED SOURCE			ATURE CONTROLS (Potent	lially Hazardous Foods)	
4. Food and Water from Approved Source		-	ing Temperatures		
5. Receiving / Condition		17. Rehe			
6. Tags / Records / Accuracy of Ingredient Stater		18. Cooli	- Al A		
7. Conformance with Approved Procedures / HA	CCP Plans	19. Hot and Cold Holding 20. Time as a Public Health Control			
PROTECTION FROM CONTAMINATION					
8. Separation / Segregation / Protection			TS FOR HIGHLY SUSCEPT		
9. Food Contact Surfaces Cleaning and Sanitizin	ıg	21. Food	and Food Preparation for	HSP	
10. Proper Adequate Handwashing		CONSUMER ADVISORY			
11. Good Hygienic Practices		22. Posting or Consumer Advisories			
Violations Related to Good Retail Practices (Blue	e Items)	Number of Vi	olated Provisions Rela	ted To	
Critical (C) violations marked must be corrected immed		Foodborne II	Inesses Interventions a	nd Risk	
within 10 days as determined by the Board of Health. I		Factors (Red	Items 1-22):		
(N) violations must be corrected immediately or within	90 days as	Official Order	r for Correction: Based a	n an inspection today, the items	
determined by the Board of Health.				0.000/Federal Food Code. This	
23. Management and Personnel (FC-2)(590.003)		ned below by a Board of He		
	FC-3)(590.004) FC-4)(590.005)		ay result in suspension or re	Failure to correct violations cited vocation of the food	
26. Water, Plumbing and Waste (FC-5)(590.006)	establishment p	ermit and cessation of food	establishment operations. If	
	FC-6)(590.007) FC-7)(590.008)			a hearing. Your request must be alth at the above address within	
29. Special Requirements	(590.009)	10 days of rece		atti at the above address within	
30. Other		•	-	6/2019	
9 - 7.		TR ====================================	(7) N.T.		
Inspector's Signature: Fortin Flanagan	Print: LEONT	IA FLANAG	AN	Page 1 of 2	
PIC's Signature: Print: JEANNE JOHNSON					

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

Establishment Name: EARLY CHILDHOOD EDUCATION CENTER Date: 02/22/2019

Other	Food Service		
l		Other, need to hang permit	
	Jack V		
- 7	.4\c) A		la constant
A	J-7/		
	2		
)
	N 70+		
	74	EYUN 1635 INUY	
ssion With	Person In Charge:	Corrective Action Required:	No Ves
set to l	oring food ir	Re-inspection Scheduled Emer	yee Restriction / Exclusion rgency Suspension rgency Closure
		ssion With Person In Charge:	set to bring food in to prep Voluntary Compliance Re-inspection Scheduled Employ Re-inspection Scheduled Employ

FOOD ESTABLISHMENT INSPECTION REPORT

Board of Health

1 OOD LOTABLIOTIMENT INC. LOTION K				
Name	Dat		Type of Operation(s)	Type of Inspection
EARLY CHILDHOOD EDUCATION CEN		/06/2019	✓ Food Service	Routine
Address 1100 HIGH ST	Ris		Retail	Re-inspection
Telephone	Lev	/ei	Residential Kitchen	Previous Inspection
(781) 310-8000			Mobile	Date:
Owner	HA	CCP Y/N	Temporary	Pre-operation
DEDHAM PUBLIC SCHOOLS			Caterer	Suspect Illness
Person-in-Charge (PIC) DANIELLE MATTHEWS	Tim		Bed & Breakfast	General Complaint
Inspector		07:54		☐ HACCP
JESSICA GARDNER	Out	:: 08:10	Permit No. 164	Other:
Each violation checked required an explar	nation on the na	rrative page(s)	and a citation of specif	ic provision(s) violated.
		Veri /		Non-compliance with:
Violations Related to Foodborne Illness Interve	ntions and Risk	Factors (Red I	tems) Anti-Chok	ing Tobacco
Violations marked may pose an imminent health ha				590.009 (F)
action as determined by the Board of Health.				Local Law
			Allergen A	
FOOD PROTECTION MANAGEMENT		1	ention of Contamination fro	om Hands
1, PIC Assigned / Knowledgable / Duties		13. Hand	wash Facilities	
EMPLOYEE HEALTH		PROTECTION	FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and	d PIC	14. Appro	oved Food or Color Additiv	/es
3. Personnel with Infections Restricted / Exclude	ed	15. Toxic	Chemicals	
FOOD FROM APPROVED SOURCE		TIME/TEMPER	ATURE CONTROLS (Poten	tially Hazardous Foods)
4. Food and Water from Approved Source		16. Cook	ing Temperatures	
5, Receiving / Condition		17. Rehe	ating	
6. Tags / Records / Accuracy of Ingredient State	ements	18. Cooli	ng	
7. Conformance with Approved Procedures / HA		19. Hot a	nd Cold Holding	
PROTECTION FROM CONTAMINATION		20. Time	as a Public Health Contro	
8. Separation / Segregation / Protection		REQUIREMEN	TS FOR HIGHLY SUSCEPT	IBLE POPULATIONS (HSP)
9. Food Contact Surfaces Cleaning and Sanitizing	ng		and Food Preparation for	
10. Proper Adequate Handwashing	19			
		CONSUMER ADVISORY 22. Posting or Consumer Advisories		
11. Good Hygienic Practices		THE PERSON NAMED IN COLUMN		
Violations Related to Good Retail Practices (Blue 1997)			olated Provisions Rela	
Critical (C) violations marked must be corrected imme within 10 days as determined by the Board of Health.			Inesses Interventions a	nd Risk
(N) violations must be corrected immediately or within		Factors (Red	items 1-22):	
determined by the Board of Health.	- 1 - 1 V - 1 - 1 - 1	Official Orde	r for Correction: Based of	on an inspection today, the items
CINI				0.000/Federal Food Code. This
	(FC-2)(590.003) (FC-3)(590.004)		gned below by a Board of He order of the Board of Health.	Failure to correct violations cited
25. Equipment and Utensils	(FC-4)(590.005)	in this report ma	ay result in suspension or re	vocation of the food
	(FC-5)(590.006) (FC-6)(590.007)			establishment operations. If a hearing. Your request must be
	(FC-7)(590.008)			alth at the above address within
29. Special Requirements 30. Other	(590.009)	10 days of rece	ipt of this order.	
50. Other		DATE OF RE	INSPECTION: N/A	<u> </u>
Inconstaria Signatura	Brint TROOT	CA CADONE	D	
Inspector's Signature:	Print: JESSI	CA GARDNE	I.V.	Page 1 of 2
PIC's Signature:	Print: DANIE	LLE MATTH	EWS	

FOOD ESTABLISHMENT INSPECTION REPORT

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

Establishment Name: EARLY CHILDHOOD EDUCATION CENTER

Date: 06/06/2019

Item No.	Code Reference	Department	DESCRIPTION OF VIOLA	TION / PLAN OF CORRECTION	Date Verified
			-2N MY		
		45		N. C.A.N.	
			9		
	1		V-818 0 0-1010		
			D. F. Lewish	THE WAR IS	
		Page			
		4/2 X			7
		\ 10	A Think to Management of the Control		
		700	ýc.		
			- 1635 T		
—— Discu	ussion With	Person In Charge		Corrective Action Required:	/ No Yes
 Perr	mits]	posted. S	anitizer Quat at		- I I I I
Hand	ropriate dwash s	level do h sinks hot	ave sanitizer strips. water soap drying	Totalitary compilation	ployee Restriction / Exclusion
have	e thermo	meters at t	Fridge/freezer units emp. Gloves available		nergency Suspension
onsi	ite. Ve	ry clean or	rganized. Temperature em probe thermometer	Embargo Em	nergency Closure
avā:	ilable.	Hood vent	doesnt have sticker?	Voluntary Disposal Ott	ner

FOOD ESTABLISHMENT INSPECTION REPORT

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

				The state of the s
Name	Date		Type of Operation(s)	Type of Inspection
NOBLE AND GREENOUGH SCHOOL	Risk	06/2018	✓ Food Service	✓ Routine
Address 10 CAMPUS DR	Leve	1	Retail	Re-inspection
Telephone	Leve	'	Residential Kitchen	Previous Inspection
(781) 326-3700			Mobile	Date:
Owner	HAC	CP Y/N	Temporary	Pre-operation
FLIK INDEPENDENT SCHOOLS BY			Caterer	Suspect Illness
CHARTWELLS			Bed & Breakfast	General Complaint
Person-in-Charge (PIC) MATTHEW BUREK	Time	4.500		HACCP
Inspector	In: 10	11:10	Permit No. 224	Other:
JESSICA GARDNER	Out.	11.10		10
Each violation checked required an explana	ation on the narra	ative page(s) a	and a citation of specific	c provision(s) violated.
				Non-compliance with
Violations Related to Foodborne Illness Interven	tions and Risk F	actors (Red Ite	ems) Anti-Choki	ng Tobacco
Violations marked may pose an imminent health ha				590.009 (F)
action as determined by the Board of Health.				Local Law
		□ 40 B	Allergen Av	
FOOD PROTECTION MANAGEMENT			ntion of Contamination from	n Hanos
1. PIC Assigned / Knowledgable / Duties			vash Facilities	
EMPLOYEE HEALTH			ROM CHEMICALS	
2. Reporting of Diseases by Food Employee and	PIC	14. Approv	ved Food or Color Additive	es
3. Personnel with Infections Restricted / Exclude	d	15. Toxic	Chemicals	
FOOD FROM APPROVED SOURCE		TIME/TEMPERA	TURE CONTROLS (Potenti	ally Hazardous Foods)
4. Food and Water from Approved Source		16. Cookir	ng Temperatures	
5. Receiving / Condition		17. Rehea	ting	
6. Tags / Records / Accuracy of Ingredient Stater	ments	18. Coolin	g	
7. Conformance with Approved Procedures / HA	CCP Plans	19. Hot an	d Cold Holding	
PROTECTION FROM CONTAMINATION		20. Time a	as a Public Health Control	
8. Separation / Segregation / Protection		REQUIREMENT	S FOR HIGHLY SUSCEPTIE	BLE POPULATIONS (HSP)
9. Food Contact Surfaces Cleaning and Sanitizin	ia di la	21. Food a	and Food Preparation for I	HSP
10. Proper Adequate Handwashing		CONSUMER AD	OVISORY	
11. Good Hygienic Practices		- COLUMN	g or Consumer Advisories	
	Lana N	100		
Violations Related to Good Retail Practices (Blue Critical (C) violations marked must be corrected imme			plated Provisions Relate	
within 10 days as determined by the Board of Health.		Factors (Red	nesses Interventions ar	iu Nisk
(N) violations must be corrected immediately or within		ractors (Red)	tems (-22).	
determined by the Board of Health.		Official Order	for Correction: Based or	n an inspection today, the items
CN			violations of 105 CMR 590 ned below by a Board of He	.000/Federal Food Code. This
	FC-2)(590.003) FC-3)(590.004)	report, when sign	der of the Board of Health. I	Failure to correct violations cited
✓ 25. Equipment and Utensils (FC-4)(590.005)	in this report may	y result in suspension or rev	ocation of the food
	FC-5)(590.006) FC-6)(590.007)	establishment pe	ermit and cessation of food	establishment operations. If
	FC-7)(590.007)	aggrieved by this	s order, you nave a right to a bmitted to the Board of Hea	a hearing. Your request must be Ith at the above address within
29. Special Requirements	(500,000)	10 days of receip		
30. Other		•	INSPECTION: 11/2	0/2018

DATE OF RE-INSPECTION: 11/20/2018

Inspector's Signature:		Print:	JESSICA GARDNER	Page 1 of 2
PIC's Signature:	MARIA_	Print:	MATTHEW BUREK	3



FOOD ESTABLISHMENT INSPECTION REPORT

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

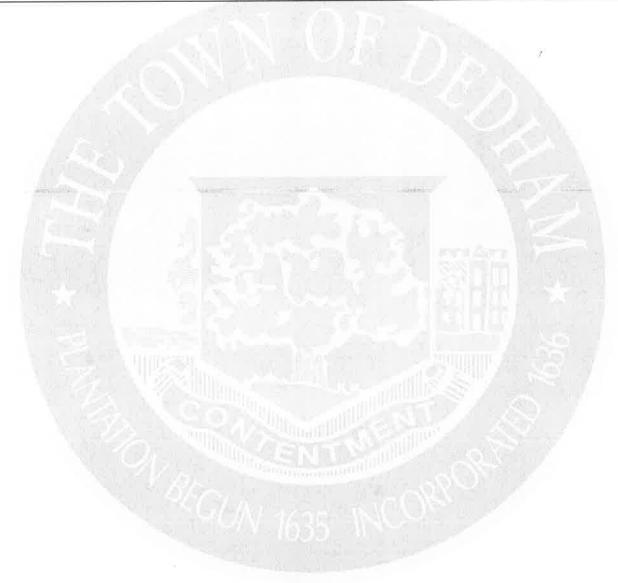
Establishment Name: NOBLE AND GREENOUGH SCHOOL

Date: 11/06/2018

Item No.	Code Reference	Department	DESCRIPTION OF VIOLAT	ION / PLAN OF CORRECTION	Date Verified
25	4-501.11	Food Service	Good Repair and Proper Adjustment line draining slowly.	., Handwash sink in master cooking	1

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		6.20			
				The makes the	
	All P				
					7
		\setminus \lor_l			
		***	40/1/ 1/22 V	UCO 45.	
			(000)		
Discussion With Person In Charge:			Corrective Action Required:	No ✓ Yes	

Permit posted. Food protection managers,		
allergy awareness, antichoke UTD. High temp		
dishwasher wash and rinse temp appropriate.		
Sanitizer Quat good level. Hand wash temp	<u></u>	
110 or higher with soap and drying		Employee Restriction / Exclusion
provisions. All chemicals labeled and stored		
properly. Observed employees wearing gloves	Re-inspection Scheduled	Emergency Suspension
broberry. Observed emproyees wearing groves		
and handling food appropriately. Fridge and		
freezer temperatures at temp. Food stored	Embargo	Emergency Closure
off the ground covered and labeled. Hood		
vents serviced Sept. 2018. Will send most		Other
recent grease trap service to email		
jetracy@dedham-ma.gov . Pest control logs no		
issues. Facility maintained in an organized		
and clean manner.		



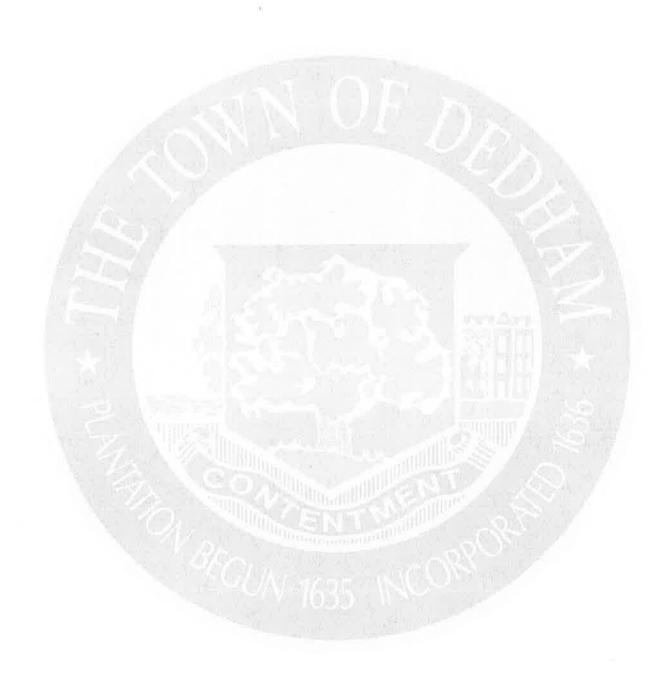
Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

LOOD E21 APPISHINEM I MOLECTION KEI	PORI			
Name	Date	-	Type of Operation(s)	Type of Inspection
NOBLE AND GREENOUGH SCHOOL		/29/2019	Food Service	Routine
Address	Risl		Retail	✓ Re-inspection
10 CAMPUS DR	Lev	el	Residential Kitchen	Previous Inspection
Telephone (781) 326-3700			Mobile	Date: 06/06/2019
Owner	HAC	CCP Y/N	Temporary	Pre-operation
FLIK INDEPENDENT SCHOOLS BY			Caterer	Suspect Illness
CHARTWELLS			Bed & Breakfast	General Complaint
Person-in-Charge (PIC)	Tim			☐ HACCP
JT	1000	15:01	Permit No. 224	Other:
Inspector JESSICA GARDNER	Out	: 15:01		1
Each violation checked required an explana	tion on the nar	rative page(s	and a citation of specific	provision(s) violated.
				Non-compliance with
Violations Related to Foodborne Illness Intervent	ions and Risk	Factors (Red	Items) Anti-Chokin	g Tobacco
Violations marked may pose an imminent health haz	ard and require	immediate co	rrective 590.009 (E)	590.009 (F)
action as determined by the Board of Health.				Local Law
		12 Pro	Allergen Awa vention of Contamination from	
FOOD PROTECTION MANAGEMENT				Tianus
1. PIC Assigned / Knowledgable / Duties		13, Har	idwash Facilities	
EMPLOYEE HEALTH			N FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and I	PIC	14. App	roved Food or Color Additives	
3. Personnel with Infections Restricted / Excluded		15. Tox	ic Chemicals	
FOOD FROM APPROVED SOURCE		TIME/TEMPE	RATURE CONTROLS (Potentia	lly Hazardous Foods)
4. Food and Water from Approved Source		16. Coc	king Temperatures	
5. Receiving / Condition		17. Reh	neating	
6. Tags / Records / Accuracy of Ingredient Statem	nents	18. Coc	oling	
7. Conformance with Approved Procedures / HAC		19. Hot	and Cold Holding	
PROTECTION FROM CONTAMINATION		20. Tim	e as a Public Health Control	
8. Separation / Segregation / Protection		REQUIREME	NTS FOR HIGHLY SUSCEPTIBL	LE POPULATIONS (HSP)
9. Food Contact Surfaces Cleaning and Sanitizing		21. Foo	d and Food Preparation for H	SP
10. Proper Adequate Handwashing		CONSUMER	ADVISORY	
11. Good Hygienic Practices		22. Pos	ting or Consumer Advisories	
Violations Related to Good Retail Practices (Blue	Items)	Number of	Violated Provisions Relate	d To
Critical (C) violations marked must be corrected immed		Foodborne	Illnesses Interventions and	d Risk
within 10 days as determined by the Board of Health. N		Factors (Re	d Items 1-22):	
(N) violations must be corrected immediately or within 9	90 days as	Official Ord	or for Correction: Board on	an inspection today, the items
determined by the Board of Health.		checked indic	er for Correction: Based on ate violations of 105 CMR 590.0	000/Federal Food Code. This
Zor Michiganitatic contains and	FC-2)(590.003)	report, when	signed below by a Board of Hea	lth member or its agent
24. Food and Food Protection (F	C-3)(590.004) C-4)(590.005)		order of the Board of Health. F may result in suspension or revo	
	C-4)(590.005) C-5)(590.006)	establishment	may result in suspension or revo t permit and cessation of food e	stablishment operations. If
✓ 27. Physical Facility (F	C-6)(590.007)	aggrieved by	this order, you have a right to a	hearing. Your request must be
28. Poisonous or Toxic Materials (F 29. Special Requirements	C-7)(590.008) (590.009)		submitted to the Board of Healt	h at the above address within
30. Other	(/	•	ceipt of this order.	

DATE OF RE-INSPECTION: N/A

Inspector's Signature:		Print: JESSICA GARDNER	Page 1 of 2
PIC's Signature:	まて	Print: JT	



Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

Establishment Name: NOBLE AND GREENOUGH SCHOOL

Date: 07/29/2019

Item No.	Code Reference	Department	DESCRIPTION OF VIOLA	ATION / PLAN OF CORRECTION	Date Verified
27	6-501.11	Food Service	Controlling Pests, Pest control exterior door March 2019	l report indicates entry point on	07/29/2019
				TEN SERVICE SE	
		A.	71 II V		
		17.53			
	J				
	/3:	3497	3-171		
			D C WAR	ENCE MYANTE	
		Ng			
	1	12. T			
		1 4	The state of the s	and the same of th	
			40///		
			CC01 1/4 (000)		
Discu	ssion With	Person In Charge:		Corrective Action Required:	No Yes
Ema i	led rep	ort. All set	back in June 2019	Re-inspection Scheduled Em	ergency Suspension ergency Closure

Board of Health

FOOD ESTABLISHMENT INSPECTION REPORT			10 Tax. (701) 701-0220
Name	Date 10/11/2019	Type of Operation(s)	Type of Inspection
RASHI SCHOOL INC.	Risk	Food Service	Routine
8000 GREAT MEADOW RD	Level	✓ Retail	Re-inspection
Telephone (781) 355-7300		Residential Kitchen Mobile	Previous Inspection Date:
Owner	HACCP Y/N	Temporary	Pre-operation
BOSTON AREA REFORM JEWISH		Caterer	Suspect Illness
INDEPENDENT SCHOOL		Bed & Breakfast	General Complaint
Person-in-Charge (PIC) BRUCE BOYD	Time In: 09:39	Permit No. 228	HACCP Other:
Inspector KRISTIN MCMILLAN	Out: 09:53		
Each violation checked required an explanation on the	ne narrative page(s	s) and a citation of specific	
		4 0 6	Non-compliance with:
Violations Related to Foodborne Illness Interventions and	Risk Factors (Red	Items) Anti-Chokin	
Violations marked may pose an imminent health hazard and reaction as determined by the Board of Health.	equire immediate co	prrective 590.009 (E)	590.009 (F) Local Law
action as determined by the Board of Floatin.		Allergen Awa	
FOOD PROTECTION MANAGEMENT	12. Pre	vention of Contamination from	
1. PIC Assigned / Knowledgable / Duties	13. Han	ndwash Facilities	
EMPLOYEE HEALTH	PROTECTIO	N FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC	14. App	roved Food or Color Additives	
3. Personnel with Infections Restricted / Excluded	☐ 15. Tox	ic Chemicals	
FOOD FROM APPROVED SOURCE	TIME/TEMPE	RATURE CONTROLS (Potentia	lly Hazardous Foods)
4. Food and Water from Approved Source		oking Temperatures	
5. Receiving / Condition	17. Reh		
6. Tags / Records / Accuracy of Ingredient Statements	18. Coc		
7. Conformance with Approved Procedures / HACCP Plans		and Cold Holding	
		e as a Public Health Control	
PROTECTION FROM CONTAMINATION	REQUIREME	NTS FOR HIGHLY SUSCEPTIBI	E POPULATIONS (HSP)
8. Separation / Segregation / Protection		d and Food Preparation for H	
9. Food Contact Surfaces Cleaning and Sanitizing	CONSUMER		1
10. Proper Adequate Handwashing		ating or Consumer Advisories	
11. Good Hygienic Practices			
Violations Related to Good Retail Practices (Blue Items)		Violated Provisions Relate	
Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical		Illnesses Interventions and	1 KISK
(N) violations must be corrected immediately or within 90 days as		ed Items 1-22):	
determined by the Board of Health.	Official Ord	er for Correction: Based on	an inspection today, the items
TOTAL		ate violations of 105 CMR 590.0 signed below by a Board of Hea	
23. Management and Personnel (FC-2)(590 24. Food and Food Protection (FC-3)(590	.004) constitutes ar	order of the Board of Health. F	ailure to correct violations cited
25. Equipment and Utensils (FC-4)(590.	.005) in this report r	may result in suspension or revo	cation of the food
26. Water, Plumbing and Waste (FC-5)(590. 27. Physical Facility (FC-6)(590.	.000) establishment	t permit and cessation of food es this order, you have a right to a	hearing. Your request must be
28. Poisonous or Toxic Materials (FC-7)(590	.008) in writing and	submitted to the Board of Healt	h at the above address within
29. Special Requirements (590	.009) 10 days of red	ceipt of this order.	
LILI 30. Other	DATE OF R	E-INSPECTION: N/A	

Inspector's Signature:

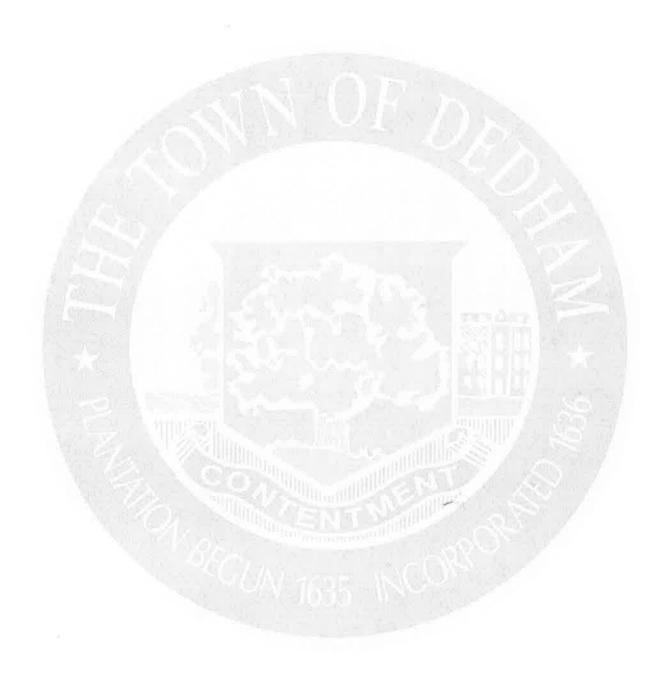
PIC's Signature:

the man

Print: KRISTIN MCMILLAN

Print: BRUCE BOYD

Page 1 of 2



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Name: RASHI SCHOOL INC.

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

Date: 10/11/2019

		Department	DESCRIPTION OF VIOLAT	ION / PLAN OF CORRECTION	Date Verified
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		110			
		440			
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				Pro Ary Ale	
	30				
		- Y			
		V 91	Minimum and the second		
		700	% C/ 1/2 2 2 2 1	160kg	
			- 1000		
Discu	ssion With	Person In Charge:		Corrective Action Required:	No Yes
Kito brou serv chok	chen in aght in vers eve ce & AED	sanitary Sanitation ryday Traine	order Catered food records kept 2 safe d all staff in anti	Re-inspection Scheduled Em	loyee Restriction / Exclusion ergency Suspension ergency Closure

FOOD ESTABLISHMENT INSPECTION REPORT

Board of Health

I w	Data	Type of Operation(s)	Type of Inspection
Name URSULINE ACADEMY	Date 10/26/2018	Food Service	
Address	Risk		Routine
85 LOWDER ST	Level	Retail	✓ Re-inspection
Telephone (781) 326-6161		Residential Kitchen Mobile	Previous Inspection Date: 09/14/2018
Owner	HACCP Y/N	Temporary	Pre-operation
URSULINE ACADEMY		Caterer	Suspect Illness
Person-in-Charge (PIC)	Time	Bed & Breakfast	General Complaint
ANDREA MATTHEWS	In: 10:04		HACCP
Inspector KRISTIN MCMILLAN	Out: 10:33	Permit No. 108	Other:
Each violation checked required an explanation o	n the narrative page(s	and a citation of specifi	c provision(s) violated.
			Non-compliance with:
Violations Related to Foodborne Illness Interventions a			
Violations marked may pose an imminent health hazard an	d require immediate co	rrective 590.009 (E	2 1
action as determined by the Board of Health.			Local Law
	40 D	Allergen A	
FOOD PROTECTION MANAGEMENT		vention of Contamination fro	illi rialius
1. PIC Assigned / Knowledgable / Duties	13. Han	dwash Facilities	
EMPLOYEE HEALTH	PROTECTION	N FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC	14. App	roved Food or Color Additiv	es
3. Personnel with Infections Restricted / Excluded	15. Tox	ic Chemicals	
FOOD FROM APPROVED SOURCE	TIME/TEMPE	RATURE CONTROLS (Potent	ially Hazardous Foods)
4. Food and Water from Approved Source	16. Coo	king Temperatures	
5. Receiving / Condition	17. Reh	eating	
6. Tags / Records / Accuracy of Ingredient Statements	18. Coc	oling	
7. Conformance with Approved Procedures / HACCP Pla	ans 19 Hot	and Cold Holding	
		e as a Public Health Control	
PROTECTION FROM CONTAMINATION		NTS FOR HIGHLY SUSCEPTI	
8. Separation / Segregation / Protection			
9. Food Contact Surfaces Cleaning and Sanitizing		d and Food Preparation for	Hor
10. Proper Adequate Handwashing	CONSUMER		
11. Good Hygienic Practices	22. Pos	ting or Consumer Advisories	s
Violations Related to Good Retail Practices (Blue Items		Violated Provisions Relat	ted To
Critical (C) violations marked must be corrected immediately		Illnesses Interventions a	nd Risk
within 10 days as determined by the Board of Health. Non-crit		d Items 1-22):	
(N) violations must be corrected immediately or within 90 days determined by the Board of Health.	s as Official Ord	er for Correction: Based o	n an inspection today, the items
CN	checked indic	ate violations of 105 CMR 590	0.000/Federal Food Code. This
23. Management and Personnel (FC-2)(5		signed below by a Board of He	ealth member or its agent Failure to correct violations cited
24. Food and Food Protection (FC-3)(5 25. Equipment and Utensils (FC-4)(5		nay result in suspension or re	
26. Water, Plumbing and Waste (FC-5)(5	590.006) establishment	permit and cessation of food	establishment operations. If
27. Physical Facility (FC-6)(5 28. Poisonous or Toxic Materials (FC-7)(5	aggrieved by specifical and	this order, you have a right to	a hearing. Your request must be alth at the above address within
29. Special Requirements (5	700 0001	ceipt of this order.	and at the above address mann
30. Other	DATE OF R	E-INSPECTION: %%NE	XT_DATE%%
V n - Mad.		7 7 7 7	
Inspector's Signature: Print:	KRISTIN MCMIL	LAN	Page 1 of 2
PIC's Signature:	ANDREA MATTHE	WS	

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

Establishment Name: URSULINE ACADEMY

Date: 10/26/2018

ltem No.	Code Reference	Department	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	Date Verified
27	6-501.11	Food Service	Repairing, repair light by sink area	10/26/2018
27	6-501.12	Food Service	Cleaning, Frequency and Restrictions, cleaning floor around grill area	10/26/2018
27	6-501.11	Food Service	Repairing, repair door handle on two door refridgeration unit	
			STATE OF THE STATE	
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			Communication of the communica	
			MOUNTED NOON	
Disc	ussion With	Person In Charge	: Corrective Action Required:	No ✓ Yes
Non	e		Re-inspection Scheduled Eme	ergency Closure

FOOD ESTABLISHMENT INSPECTION REPORT

Board of Health

TOOD LOTADEIGHINEIT ING! LOTION I					
Name	Date		Type of Operation(s)	Type of Inspection	
URSULINE ACADEMY		/07/2018	✓ Food Service	Routine	
Address	Ris		Retail	✓ Re-inspection	
85 LOWDER ST Telephone	Lev	el	Residential Kitchen	Previous Inspection	
(781) 326-6161			Mobile	Date: 10/26/2018	
Owner	HAC	CCP Y/N	Temporary	Pre-operation	
URSULINE ACADEMY			Caterer	Suspect Illness	
Person-in-Charge (PIC)	Tim		Bed & Breakfast	General Complaint	
ANDREA MATTHEWS		09:00	Bod & Broaklast	☐ HACCP	
Inspector KRISTIN MCMILLAN	Out	: 09:00	Permit No. 108	Other:	
Each violation checked required an explai	nation on the nar	rative page(s)	and a citation of specif	ic provision(s) violated.	
				Non-compliance with:	
Violations Related to Foodborne Illness Interve	entions and Risk	Factors (Red I	tems) Anti-Chok	ing Tobacco	
Violations marked may pose an imminent health h	azard and require	immediate corr	ective 590.009 (E) 590.009 (F)	
action as determined by the Board of Health.				Local Law	
			Allergen A		
FOOD PROTECTION MANAGEMENT			ention of Contamination fro	m Hands	
1. PIC Assigned / Knowledgable / Duties		13. Hand	wash Facilities		
EMPLOYEE HEALTH		PROTECTION	FROM CHEMICALS		
2. Reporting of Diseases by Food Employee an	d PIC	14. Approved Food or Color Additives			
3. Personnel with Infections Restricted / Exclud	ed	15. Toxic	Chemicals		
FOOD FROM APPROVED SOURCE		TIME/TEMPER	ATURE CONTROLS (Potent	lally Hazardous Foods)	
4. Food and Water from Approved Source		16 Cook	ing Temperatures		
5, Receiving / Condition		17. Rehe	ating		
6. Tags / Records / Accuracy of Ingredient State	ements	18. Cooling			
7. Conformance with Approved Procedures / H	19. Hot and Cold Holding				
PROTECTION FROM CONTAMINATION		20. Time as a Public Health Control			
8. Separation / Segregation / Protection		REQUIREMEN	TS FOR HIGHLY SUSCEPTI	BLE POPULATIONS (HSP)	
9. Food Contact Surfaces Cleaning and Sanitiz	ina		and Food Preparation for		
10. Proper Adequate Handwashing	9	CONSUMER A			
11. Good Hygienic Practices			ng or Consumer Advisorie	S	
	Harrist				
Violations Related to Good Retail Practices (Bl			olated Provisions Relat		
Critical (C) violations marked must be corrected imm within 10 days as determined by the Board of Health			Inesses Interventions a	na Kisk	
(N) violations must be corrected immediately or within		Factors (Red	items 1-22):		
determined by the Board of Health.		Official Orde	r for Correction: Based of	n an inspection today, the items	
CIN	(FO 0) (FOO 000)	checked indicate	te violations of 105 CMR 590	0.000/Federal Food Code. This	
23. Management and Personnel 24. Food and Food Protection	(FC-2)(590.003) (FC-3)(590.004)	constitutes and	gned below by a Board of He order of the Board of Health.	Failure to correct violations cited	
25. Equipment and Utensils	(FC-4)(590.005)	in this report ma	ay result in suspension or re	vocation of the food	
26. Water, Plumbing and Waste 27. Physical Facility	(FC-5)(590.006) (FC-6)(590.007)	establishment p	permit and cessation of food	establishment operations. If a hearing. Your request must be	
28. Poisonous or Toxic Materials	(FC-7)(590.008)	in writing and s	ubmitted to the Board of He	alth at the above address within	
29. Special Requirements	(590.009)	_	ipt of this order.		
30. Other		DATE OF RE	-INSPECTION: 11/2	1/2018	
Inspector's Signature:	Print: KRIST	IN MCMILI	AN	Page 1 of 2	
PIC's Signature:	Print: ANDRE	A MATTHEV	IS	, 490 , 0, 2	

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

Establishment Name: URSULINE ACADEMY

Date: 11/07/2018

ltem No.	Code Reference	Department	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	Date Verified		
27	6-501.11	Food Service	Repairing, repair door handle on two door refridgeration unit			
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		7450				

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		TO THE				
		1	THUN TRUE INCOME			
				No / Yes		
Discu	ission With	Person In Charge:	Corrective Action Required:			
None	9		Voluntary Compliance Emplo	Voluntary Compliance Employee Restriction / Exclusion		
			Re-inspection Scheduled Eme	ergency Suspension		
			Embargo Eme	ergency Closure		
			Voluntary Disposal Othe	er		

FOOD ESTABLISHMENT INSPECTION REPORT

Board of Health

TOOD LOTADLIOTIMENT MOT LOTTON IX	E1 01(1				
Name	Dat		Type of Operation(s)	Type of Inspection	
URSULINE ACADEMY		/22/2019	Food Service	Routine	
Address	Risk		Retail	Re-inspection	
85 LOWDER ST	Lev	el	Residential Kitchen	Previous Inspection	
Telephone (781) 326-6161			Mobile	Date: 04/25/2019	
Owner	HA	CCP Y/N	Temporary	Pre-operation	
URSULINE ACADEMY			Caterer	Suspect Illness	
Person-in-Charge (PIC)	Tim		Bed & Breakfast	General Complaint	
A. M. Inspector		10:08		HACCP	
JESSICA GARDNER	Out	: 10:08	Permit No. 108	Other:	
Each violation checked required an explar	nation on the nar	rative page(s)	and a citation of specif	ic provision(s) violated.	
				Non-compliance with:	
Violations Related to Foodborne Illness Interve	ntions and Risk	Factors (Red I	tems) Anti-Chok	ing Tobacco	
Violations marked may pose an imminent health ha) 590.009 (F)	
action as determined by the Board of Health.				Local Law	
		[] 40 Drov	Allergen Avention of Contamination fro		
FOOD PROTECTION MANAGEMENT				in Hands	
1. PIC Assigned / Knowledgable / Duties		13 Hand	wash Facilities		
EMPLOYEE HEALTH			FROM CHEMICALS		
2. Reporting of Diseases by Food Employee an	d PIC	14. Approved Food or Color Additives			
3. Personnel with Infections Restricted / Exclude	ed	15. Toxic	Chemicals		
FOOD FROM APPROVED SOURCE		TIME/TEMPER	ATURE CONTROLS (Potent	ially Hazardous Foods)	
4. Food and Water from Approved Source		16 Cook	ing Temperatures		
5. Receiving / Condition		17. Reheating			
6. Tags / Records / Accuracy of Ingredient State	18, Cooling				
7. Conformance with Approved Procedures / HA		19. Hot and Cold Holding			
	Tool Harlo	20. Time as a Public Health Control			
PROTECTION FROM CONTAMINATION			TS FOR HIGHLY SUSCEPTI		
8. Separation / Segregation / Protection					
9. Food Contact Surfaces Cleaning and Sanitizi	ing	21. Food and Food Preparation for HSP			
10. Proper Adequate Handwashing		CONSUMER ADVISORY			
11. Good Hygienic Practices		22, Posti	ng or Consumer Advisorie		
Violations Related to Good Retail Practices (Blue	ue Items)	Number of V	iolated Provisions Relat	red To	
Critical (C) violations marked must be corrected imme		Foodborne II	Inesses Interventions a	nd Risk	
within 10 days as determined by the Board of Health.		Factors (Red	Items 1-22):		
(N) violations must be corrected immediately or within determined by the Board of Health.	n 90 days as	Official Orde	r for Correction: Based o	n an inspection today, the items	
CIN				0.000/Federal Food Code. This	
23. Management and Personnel	(FC-2)(590.003)	report, when sig	gned below by a Board of He	ealth member or its agent	
24. Food and Food Protection 25. Equipment and Utensils	(FC-3)(590.004) (FC-4)(590.005)		order of the Board of Health. ay result in suspension or re	Failure to correct violations cited vocation of the food	
26. Water, Plumbing and Waste	(FC-5)(590.006)	establishment p	permit and cessation of food	establishment operations. If	
27. Physical Facility 28. Poisonous or Toxic Materials	(FC-6)(590.007) (FC-7)(590.008)	aggrieved by th	is order, you have a right to	a hearing. Your request must be alth at the above address within	
29. Special Requirements	(590.009)		upmitted to the Board of Hea lipt of this order.	aith at the above address within	
30. Other		•	-INSPECTION: N/A		
1 2					
Inspector's Signature:	Print: JESSI	CA GARDNE	IR	Page 1 of 2	
PIC's Signature:	Print: A. M.			Ŭ	

Establishment Name: URSULINE ACADEMY

Board of Health

Tel. (781) 751-9220 Fax. (781) 751-9229

Date: 05/22/2019

Item No.	Code Reference	Department	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	Date Verified	
27	6-501.14	Food Service	Maintaining Premise, Unnecessary items and liter, Employee items found throughout please have designated area.	05/22/2019	
27	6-501.12	Food Service	Cleaning, Frequency and Restrictions, Floor under dishwasher needs general cleaning.	05/22/2019	
9	4-501.112	Food Service	Mechanical Warewashing - Hot Water Sanitization Temperatures, Dishwasher temp rinse at 115F. Too low needs to be serviced.	05/22/2019	
25	4-501.11	Food Service	Good Repair and Proper Adjustment, Fridge unit handle has tape. No tape. Needs replacent or repair.	05/22/2019	
25	4-501.11	Food Service	Good Repair and Proper Adjustment, Freezer unit has dict tape on gasket area. No tape. needs replacement or repair.	05/22/2019	
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			F 4 1 1033 N. J.		
Discussion With Person In Charge:			Corrective Action Required:	No Yes	
None	9		Re-inspection Scheduled Eme	ergency Suspension ergency Closure	