TOWN OF FRANKLIN

FOOD ESTABLISHMENT INSPECTION R	Date						
DAVIS THAYER	9-7-18	Type of Operation(s) Food Service	Type of Inspection Routine				
ā Julius an	Risk	Retail	☐ Re-inspection				
131) WEST CENTRAL ST	Level	Residential Kitchen Mobile	Previous Inspection Date:				
. 300 371 3403	HACCP Y/N	Temporary	Pre-operation				
Owner		Caterer	Suspect Illness				
Person in Charge (PIC)	Time In:	Bed & Breakfast	☐ General Complaint ☐ HACCP				
Inspector (Simu McNeil	Out:	Permit No.	Other				
Each violation checked requires an explanation on the r	narrative page(s) and a citation of specif					
Violations Related to Foodborne Illness Interventions of Violations marked may pose an imminent health hazard an action as determined by the Board of Health.	and Risk Factor of require immed	iate corrective 590.009 (E	Non-compliance with: ng Tobacco) □ 590.009 (F) □ Local Law □ ss 590.009 (G) □				
FOOD PROTECTION MANAGEMENT	[] 12 Pres	vention of Contamination from	. ,				
1. PIC Assigned / Knowledgeable / Duties		dwash Facilities	Tangs				
EMPLOYEE HEALTH		N FROM CHEMICALS					
2. Reporting of Diseases by Food Employee and PIC		roved Food or Color Additives					
3. Personnel with Infections Restricted / Excluded		c Chemicals					
FOOD FROM APPROVED SOURCE		RATURE CONTROLS (Potential	Ily Hazardous Foode\				
[] 4. Food and Water from Approved Source		king Temperatures	ny nazardoda i ooda,				
5. Receiving / Condition	☐ 17. Reh						
6. Tags / Records / Accuracy of Ingredient Statements	☐ 18. Coo	•					
7. Conformance with Approved Procedures / HACCP Plans							
PROTECTION FROM CONTAMINATION	☐ 19. Hot and Cold Holding ☐ 20. Time as a Public Health Control REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP) ☐ 21. Food and Food Preparation for HSP CONSUMER ADVISORY ☐ 22. Posting of Consumer Advisories						
8. Separation / Segregation / Protection							
9. Food Contact Surfaces Cleaning and Sanitizing							
10. Proper Adequate Handwashing							
11. Good Hygienic Practices							
Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Foodbe and Risk I Official Or today, the 590.000/Fe by a Board order of the cited in this the food es establishm have a righ and submit within 10 d	f Violated Provisions Rel orne Illnesses Interventic Factors (Red Items 1-22): der for Correction: Based Items checked indicate violed and Food Code. This report of Health member or its at a Board of Health. Failure is report may result in suspentiablishment permit and cent operations. If aggrieved to a hearing. Your requested to the Board of Health ays of receipt of this order. RE-INSPECTION:	d on an inspection ations of 105 CMR bort, when signed below gent constitutes an to correct violations ension or revocation of ssation of food d by this order, you st must be in writing at the above address				
Inspector's Signature: In Man	t: Linn	M CALEST					
PICE Signature: Ohly L Prin	11 11 1 P111	Klai	PageofPages				

FRANKLIN BOARD OF HEALTH

010	7.0		Discuss		/						+				1	4	,			Item Co	Establis
		LA MOL	ion With				c													Code Reference	Establishment Name:
		- Cases	Discussion With Person in Charge:												1.					C – Critical Item R – Red Item	Name: DANS
		MIL				(8)			CEXUSERS DESCA DEFICIO KRITI S	ALL ROOD THOTENCY (10 VEN) 614	DANS PROSE	PRINCILL STIKES	ALL REPRICENTATION AT PROPER	MIN CICIOEN - VIRY CEAR		DISERVED ALL EMPLOYEES WITH PROPER	DISHMBUINE RINGE 181, - LOC	3- BAN SINIC IN THE PROPER SAN ITIZ	SANITHER BUCKET WITH ROPER SANT	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION PLEASE PRINT CLEARLY	THAYEC Date:
	☐ Re-inspection Scheduled	☐ Voluntary Compliance	Corrective Action Required:						STATERO O LICIA	ORIVIN	7		JEM FORDIUSE -			IN WALCED YOUR AL	KEP!	7557	NU 15EC	AN OF CORRECTION	9-7-18 Page:
) 1	Exclusion Emergency Suspension	☐ Employee Restriction /	O)X(O O	/	/	/		, 150 L	MICKIEN				AL FOOD			MT & KOVE	٨				of _
Emergency Closure	spension	triction /	☐Yes													Orie				Date Verified	1

Town of Franklin

Board	of	Hea	lth	
-------	----	-----	-----	--

FOOD ESTABLISHMENT INSPECTIO	N REPORT	Tel. <u>5</u>	20-4905					
Name Davis Thayer	3-12-19	Type of Operation(s) Food Service	Type of Inspection Routine					
Address 1 1 1 1 C	Risk	Retail	Re-inspection					
131 West Congres ST.	Level	Residential Kitchen	Previous Inspection					
Telephone 508-541 -5263		☐ Mobile ☐ Temporary	Date: Pre-operation					
Owner	HACCP Y/N	Caterer	Suspect Illness					
Person in Charge (PIC)	Time	☐ Bed & Breakfast	General Complaint					
Inspector Ginni Mari	In: Out:	Permit No.	☐ HACCP ☐ Other					
Each violation checked requires an explanation on	the narrative page(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.	ons and Risk Factors ard and require immed	iate corrective 590.009 (E	ng Tobacco					
FOOD PROTECTION MANAGEMENT	☐ 12. Prev	rention of Contamination from						
1. PIC Assigned / Knowledgeable / Duties	☐ 13. Han	dwash Facilities						
EMPLOYEE HEALTH		N FROM CHEMICALS						
2. Reporting of Diseases by Food Employee and PIC		roved Food or Color Additives						
3. Personnel with Infections Restricted / Excluded	_	Chemicals						
FOOD FROM APPROVED SOURCE	_	RATURE CONTROLS (Potential	lly Hazardous Foods)					
4. Food and Water from Approved Source		king Temperatures	., 1102010003 1 0003,					
5. Receiving / Condition	☐ 17. Reh	,						
☐ 6. Tags / Records / Accuracy of Ingredient Statements	☐ 18. Cool							
7. Conformance with Approved Procedures / HACCP Plan	ns _	and Cold Holding						
PROTECTION FROM CONTAMINATION		as a Public Health Control						
8. Separation / Segregation / Protection		REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP) 21. Food and Food Preparation for HSP CONSUMER ADVISORY						
9. Food Contact Surfaces Cleaning and Sanitizing								
10. Proper Adequate Handwashing								
11. Good Hygienic Practices		22. Posting of Consumer Advisories						
Violations Related to Good Retail Practices (Blue	Mumbara	Violated Provisions Rel						
Items) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Boa	To Foodboard and Risk F	rne Illnesses Interventio actors (Red Items 1-22):	ons O					
of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Boa	Official Ord	der for Correction: Based	on an inspection					
of Health.	today, tho h	ems checked indicate viol deral Food Code. This rep	ations of 105 CMM ort, when signed below					
CN	by a Board	of Health member or its a	gent constitutes an					
23. Management and Personnel (FC-2)(590,003) 24. Food and Food Protection (FC-3)(590,004)		Board of Health. Failure t						
25. Equipment and Utensils (FC-4)(590.005)		report may result in suspentablishment permit and ces						
26. Water, Plumbing and Waste (FC-5)(590.006)		ent operations. If aggrieved						
27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008)		to a hearing. Your reques						
29. Special Requirements (590,009)		ed to the Board of Health tys of receipt of this order.						
30. Other		E-INSPECTION:						
9								
Inspector's Signature (1)	Print: Gany	maleit						
PIC's Signature:	Print: 111 Print	VIOL	Puge of Pages					
Truckery	LITY CUC	NLLY	rageotPages					

		Disc							,					tem No.	Esta
	Ú VEXACC	ussion With			1					,				Code Reference	Establishment Name:
	CASA M	Discussion With Person in Charge:												C - Critical Item R - Red Item	
☐ Embargo ☐ Voluntary Disposal	○ Unitary Compliance □ Re-inspection Scheduled			File	OBJECTION OF EMPLYERS WITH PROPER HAVE FET	JERNSAFE Lillian Bockhy 4-7-2021 Aveccent	BY STOKES PROPERLY STOKES ON SHEWN	DISH MACHINE RINGE 180°	- 34 * 36	AL REPRIMENTATION IN DIMING PHER - Gods	RODEN IN 34 " 35" - AL FORD PROPERLY STOKED	TRWE!	HANDSINK CLEAN AND PROPERLY STOCKED WITH JOBS 9	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION PLEASE PRINT CLEARLY	avis Thay!! Date: 5-12-19 Page:
Emergency ClosureOther	Employee Restriction / ExclusionEmergency Suspension	9 No 2 Yes			KETTERNIED &	2006/11/9							PAPER		e: of of
sure	iction / pension	res												Date Verified	1

TOUN OF FRANKCIN

FOOD ESTABLISHMENT INSPECTION	REPORT	Tel	520-4905			
Name FRANKLIN HIGH SCHOOL	Date 10-9-18	Type of Operation(s) Food Service	Type of Inspection Routine			
Address	Risk	Retail	☐ Re-inspection			
218 UHL 51	Level	Residential Kitchen	Previous Inspection			
Telephone 541-2100	114 000 1/01	☐ Mobile ☐ Temporary	Date: Pre-operation			
Owner	HACCP Y/N	☐ Caterer	☐ Suspect Illness			
Person In Charge (PIC)	Time In:	Bed & Breakfast	General Complaint HACCP			
Inspector Gnov Make;	Out:	Permit No.	Other			
Each violation checked requires an explanation on t	he narrative page(s) and a citation of spe	cific provision(s)			
violated.	and Disk Faster	a (Plant Barrers) Aust Ob	Non-compliance with:			
Violations Related to Foodborne Illness Intervention Violations marked may pose an imminent health hazard	d and require immed	s (Red Items) Anti-Ch iate corrective 590.009	oking Tobacco (E)			
action as determined by the Board of Health.	·		Local Law			
FOOD PROTECTION MANAGEMENT	12 Pro	Allergen Awar ention of Contamination fr	eness 590.009 (G)			
1. PIC Assigned / Knowledgeable / Duties		dwash Facilities	oni nanos			
EMPLOYEE HEALTH		N FROM CHEMICALS				
2. Reporting of Diseases by Food Employee and PIC	/	roved Food or Color Additi	Vac			
3. Personnel with Infections Restricted / Excluded		c Chemicals	A92			
FOOD FROM APPROVED SOURCE	_	RATURE CONTROLS (Poter	stielly Hazardous Foods)			
4. Food and Water from Approved Source		king Temperatures	many mazardous roods)			
5. Receiving / Condition	☐ 17. Reh	-				
6. Tags / Records / Accuracy of Ingredient Statements	☐ 17. Reil					
7. Conformance with Approved Procedures / HACCP Plans	s					
PROTECTION FROM CONTAMINATION		and Cold Holding				
8. Separation / Segregation / Protection	[] 20. Time as a Public Health Control REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)					
9. Food Contact Surfaces Cleaning and Sanitizing			- 1100			
10. Proper Adequate Handwashing	☐ 21. Food and Food Preparation for HSP CONSUMER ADVISORY CONC					
11. Good Hygienic Practices	CONSUMER ADVISORY 22. Posting of Consumer Advisories 10-915					
Violations Related to Good Retail Practices (Blue	Number o	f Violated Provisions I	Related			
Items) Critical (C) violations marked must be corrected		orne Illnesses Interver				
mmediately or within 10 days as determined by the Boal of Health. Non-critical (N) violations must be corrected		Factors (Red Items 1-2				
mmediately or within 90 days as determined by the Boar		der for Correction: Ba tems checked indicate				
of Health.	144-17, 1114		report, when signed below			
C N		of Health member or its				
23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004)		Board of Health. Failu	re to correct violations spension or revocation of			
25. Equipment and Utensils (FC-4)(590 005)		tablishment permit and				
26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007)		ent operations. If aggrie				
27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008)		t to a hearing. Your requent to the Board of Hea	uest must be in writing ilth at the above address			
29. Special Requirements (590,009)		ays of receipt of this ord				
30. Other	DATE OF F	RE-INSPECTION:				
of a contract						
Inspector's Signature ()	Print: Finny	M coveil				
PIC's Signature:	Print:	Brive 7	Page / of w Pages			

FLANKLIN BOARD OF HEALTH

	_		
Board	٥f	Hea	lth

				of Health				
FOOD ESTABLISHMENT INSPECTION	I REP	ORT	Tel	520-4905				
Name _ I/i - II C I		ate 4-4-19	Type of Operation(s)	Type of Inspection				
Franklin High School		4-4-19 lsk	Food Service	Re-inspection				
Address 218 Oak St.	- 1	evel	Residential Kitchen	Previous Inspection				
Telephone 541-2100			Mobile	Date:				
Owner	Н	ACCP Y/N	☐ Temporary ☐ Caterer	☐ Pre-operation ☐ Suspect Illness				
Person In Charge (PIC)	Т	lme	☐ Bed & Breakfast	General Complaint				
Inspector (Mr.A)	ir	-	Permit No.	☐ HACCP☐ Other				
· PINNI MONET		ut:						
Each violation checked requires an explanation on t	ine narra	itive page(s) and a chanon of spec					
Violations Related to Foodborne Illness Intervention	ns and	Risk Factors	s (Red Items) Anti-Cho	Non-compliance with: king Tobacco				
Violations marked may pose an imminent health hazar	d and re	quire immed	iate corrective 590.009 (E) 590.009 (F)				
action as determined by the Board of Health.			Allergen Awaren	Local Law (
FOOD PROTECTION MANAGEMENT		□ 12. Prev	vention of Contamination from	, , –				
1. PIC Assigned / Knowledgeable / Duties		☐ 13 Han	dwash Facilities					
EMPLOYEE HEALTH		223	N FROM CHEMICALS					
2. Reporting of Diseases by Food Employee and PIC			roved Food or Color Additive	20				
3. Personnel with Infections Restricted / Excluded			c Chemicals	73				
FOOD FROM APPROVED SOURCE				ially Hazardaya Faeda)				
4. Food and Water from Approved Source		_	RATURE CONTROLS (Potenti	ally nazardous roods)				
5. Receiving / Condition			king Temperatures					
6. Tags / Records / Accuracy of Ingredient Statements		17. Reh						
7. Conformance with Approved Procedures / HACCP Plan	าร	☐ 18. Coo						
PROTECTION FROM CONTAMINATION			and Cold Holding					
8. Separation / Segregation / Protection		20. Time as a Public Health Control REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)						
9. Food Contact Surfaces Cleaning and Sanitizing								
10. Proper Adequate Handwashing			d and Food Preparation for h	HSP				
11. Good Hygienic Practices		CONSUMER ADVISORY 22. Posting of Consumer Advisories						
Tr. dood riygidhid riddiddd		22. Posi	ling of Consumer Advisories					
/iolations Related to Good Retail Practices (Blue		Number o	f Violated Provisions Re	elated				
tems) Critical (C) violations marked must be corrected	rd		orne Illnesses Intervent Factors (Red Items 1-22					
mmediately or within 10 days as determined by the Boa of Health. Non-critical (N) violations must be corrected	iiu		der for Correction: Base					
mmediately or within 90 days as determined by the Boa	ırd		items checked indicate vi	•				
of Health.			ederal Food Code. This re	,				
C N 23. Management and Personnel (FC-2)(590,003)			l of Health member or its e Board of Health. Failure					
24. Food and Food Protection (FC-3)(590,004)								
25. Equipment and Utensils (FC-4)(590.005)		cited in this report may result in suspension or revocation of the food establishment permit and cessation of food						
26. Water, Plumbing and Waste (FC-5)(590.006)		establishment operations. If aggrieved by this order, you						
27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008)		have a right to a hearing. Your request must be in writing						
29. Special Requirements (590.009)		and submitted to the Board of Health at the above address within 10 days of receipt of this order.						
30. Other			RE-INSPECTION:					
3								
Inspector's Signature (/)	Print:	Linn	M Wei 1					
PIC's Signature:	Print:	GIANY.	colin Boisvers	Page /of 2 Pages				
/ orli		En	Colin Boisvery	i ages				

stablishment Name: Franklin	(In High Schoo) Date: 4	1-4-19 Page:	of of	8
lical II	DESCRIPTION OF VIOI	CORRECTION		Date Verified
	HAMIDSIME CLEEM & PROPERLY STUGED	WITH SORY 9	PEREC	
		Para Para Para Para Para Para Para Para	,	
)	DEN STEATE FREE - FL FOOD	PROPERLY STOKES	9 02	
	7 34. 3 082EVAED 10E	ord froom		
	DISHMARAINE 189" - Coop			
	SUCKET WITH PROPER	SANTITE		
	AL REPRICERATION AT PROPER TEN	HMESHWEJ		
		60082 T X		
	JMANU SEXVIAN	20 - Arienas	11-12-2020	
	E) ALL EMPLIAGES. MITH PROJECT	HAK KERKHINT O	Grave Use	
f \	AL REFERENCE VATION AT PROPER TE	MERANIER		
	C MEN S			
iscussion With Person in Charge:		Corrective Action Required:	Q No ☐Yes	es
CREAN MARRIO	1805	Voluntary Compliance	Employee Restriction / Exclusion	ction /
		☐ Re-inspection Scheduled	☐ Emergency Suspension	pension
		☐ Embargo	☐ Emergency Closure	ure
		☐ Voluntary Disposal	Other	

THE	CO	ммо	NWEALTH	OF	MASSACHUSETTS
Tou		OF	FRANKL		

		Board of Health					
FOOD ESTABLISHMENT INSPECTI	ON REP	ORT	Tel. 💆	720-4905			
Name HORACE MANN OAK ST		9-12-18	Type of Operation(s) Food Service	Type of Inspection Routine			
Address 234 OAK ST		isk evel	Retail Residential Kitchen	Re-inspection Previous Inspection			
Telephone 508-541- 6230		.0101	☐ Mobile	Date:			
Owner Gray Over	T	ACCP Y/N	☐ Temporary ☐ Caterer	Pre-operation Suspect Illness			
Person in Charge (PIC)	1	îlme	Bed & Breakfast	General Complaint			
Λ		n:	5	HACCP			
(TIMA) LIPATI		Out:	Permit No.	Other			
Each violation checked requires an explanation violated.	on the narr	ative page(s) and a citation of spec				
Violations Related to Foodborne Illness Interverviolations marked may pose an imminent health haction as determined by the Board of Health.	entions and azard and re	Risk Factors equire immed	iate corrective 590.009	(E) 590.009 (F) Local Law			
FOOD PROTECTION MANAGEMENT		[] 40 D	_	ness 590.009 (G)			
1. PIC Assigned / Knowledgeable / Duties			vention of Contamination fro dwash Facilities	m nanos			
EMPLOYEE HEALTH			N FROM CHEMICALS				
2. Reporting of Diseases by Food Employee and PIC	;						
3. Personnel with Infections Restricted / Excluded			roved Food or Color Additiv c Chemicals	62			
FOOD FROM APPROVED SOURCE			C Chemicals RATURE CONTROLS (Poten)	Hally Hazardous Foods)			
4. Food and Water from Approved Source		****	king Temperatures	tally Hazardous Foods)			
5. Receiving / Condition		☐ 17. Reh	_				
[] 6. Tags / Records / Accuracy of Ingredient Statement	S	[] 18. Cool					
7. Conformance with Approved Procedures / HACCP	Plans		and Cold Holding				
PROTECTION FROM CONTAMINATION			and Gold Holding e as a Public Health Contro	I			
8. Separation / Segregation / Protection			NTS FOR HIGHLY SUSCEPTI				
9. Food Contact Surfaces Cleaning and Sanitizing		21 Food and Food Preparation for HSP					
10, Proper Adequate Handwashing		CONSUMER	· ·	Carl KERSED			
11. Good Hygienic Practices			ing of Consumer Advisories	Conkersed)			
Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be correct mmediately or within 10 days as determined by the	cted Board	To Foodbo	f Vlolated Provisions F orne Illnesses Interven Factors (Red Items 1-2:	tions			
of Health. Non-critical (N) violations must be correct mmediately or within 90 days as determined by the of Health.		today, the i 590.000/Fe	der for Correction: Bas tems checked indicate v deral Food Code. This r of Health member or its	iolations of 105 CMR eport, when signed below			
23. Management and Personnel (FC-2)(590.		order of the	Board of Health. Failur	e to correct violations			
24. Food and Food Protection (FC-3)(590, 25. Equipment and Utensils (FC-4)(590.				spension or revocation of			
26. Water, Plumbing and Waste (FC-5)(590.	,		tablishment permit and cent operations. If aggriev				
27. Physical Facility (FC-6)(590,		establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing					
28. Poisonous or Toxic Materials (FC-7)(590. 429. Special Requirements (590.			ted to the Board of Heal ays of receipt of this ord				
30. Other	003)		RE-INSPECTION:	GI.			
		DAIL OI	LE HIGH EUTION				
Inspector's Signature ()	Print:	Rinny	Maril				
PIC's Signaturd: MAN (O)	Print: C		Mallou	PageofPages			
ispury			W V. 7-				
, U	This Form A	pproved by the M	assachusetts Department of Public	e Health			

or or or or	1			
Emergency Closure	0	☐ Embargo		
Emergency Suspension	Re-inspection Scheduled Emergence	□ Re-in:		
Employee Restriction /	Voluntary Compliance	nnion 🖒		
Yes	Corrective Action Required: \(\simegle \text{No} \)		iscussion With Person in Charge:	scussio
		AL CULEXY IXO FERLY STATES		
25	VARIADAI TEMPERADURE	AL REPRICEUSION AT ROPER TRANS		
BBRING-	THOST PROPER LAB	5) OBSERVED CHENTICAL SPEAM BOTTLE WITH	31)	
	V)186	AL FOOD PROPERLY STORED ON SHELV		
		DRY STORAGE PXO)		
	U77 (40)	V 34") BU FRONS		
	4	9 BLEGGED UTS- G-660		(
SE .	THAT'S " CLEVE	OBSORIES EMPORED WITH PROPER HALL RES		1
	DISPOSE	E STOKED IN A SANTHEY		
	ME HOL - JENOOS	EXITED ROLL OF PAPER TIMES		ڡ
	570 K CD.	ICE MACHINE CLEM WITH JOBOT PROPERLY		+
		DISH WHATINE KINZE 180, Godo		1
	6	13) HAMISING REGULARY PARK TOWERS		
Date Verified	CORRECTION	DESCRIPTION OF VIOLATION / PLAN OF	Code C – Critical Item Reference R – Red Item	m Code Refer

THE COMMONWEALTH OF MASSACHUSETTS Town OF Franklin

		Board of	
FOOD ESTABLISHMENT INSPECTIO	N REPORT	Tel.	520-4905
Name Horace Mann Oak St	Date 3-14-19	Type of Operation(s) Food Service	Type of Inspection Routine
Address 204 Auk SI	Risk	Relail	☐ Re-inspection
Telephone 508-541- 6130	Level	Residential Kitchen Mobile	Previous Inspection Date:
Owner	HACCP Y/N	Temporary	Pre-operation
	Time	Caterer Bed & Breakfast	☐ Suspect Illness ☐ General Complaint
Person in Charge (PIC)	In:		☐ HACCP
Inspector Grany Markett	Out:	Permit No.	Olher
Each violation checked requires an explanation or	the narrative page(s	i) and a citation of speci	fic provision(s)
Violations Related to Foodborne Illness Intervent Violations marked may pose an imminent health haz action as determined by the Board of Health.	ions and Risk Factor ard and require immed	liate corrective 590.009 (I	
FOOD PROTECTION MANAGEMENT	[] 12. Pre	vention of Contamination from	, , ===
1. PIC Assigned / Knowledgeable / Duties		ndwash Facilities	
EMPLOYEE HEALTH		N FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC		roved Food or Color Additive	S
3. Personnel with Infections Restricted / Excluded	, ,	ic Chemicals	
FOOD FROM APPROVED SOURCE		RATURE CONTROLS (Potenti	ally Hazardous Foods)
4. Food and Water from Approved Source		oking Temperatures	,
5. Receiving / Condition	☐ 17. Ref		
6. Tags / Records / Accuracy of Ingredient Statements	☐ 18. Coo	· ·	
7. Conformance with Approved Procedures / HACCP Plants	ans _	and Cold Holding	
PROTECTION FROM CONTAMINATION	4000	e as a Public Health Control	
8. Separation / Segregation / Protection		ENTS FOR HIGHLY SUSCEPTIE	N E DODIN ATIONS (HSD)
9. Food Contact Surfaces Cleaning and Sanitizing			
10. Proper Adequate Handwashing	CONSUMER	d and Food Preparation for F	157
11. Good Hygienic Practices		ting of Consumer Advisories	
Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Boof Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Boof Health. 23. Management and Personnel (FC-2)(590,002 24. Food and Food Protection (FC-3)(590,002 24. Food and Food Protection (FC-3)(590,002 25. Equipment and Utensils (FC-4)(590,002 26. Water, Plumbing and Waste (FC-5)(590,002 27. Physical Facility (FC-6)(590,002 28. Poisonous or Toxic Materials (FC-7)(590,008 29. Special Requirements (590,009 30. Other	d To Foodb and Risk Official Or today, the 590.000/Fo by a Board order of the cited in this the food establishmen have a right and submit within 10 community.	of Violated Provisions Recorne Illnesses Interventive Factors (Red Items 1-22 order for Correction: Base items checked indicate vide ederal Food Code. This red of Health member or its e Board of Health. Failure is report may result in suspitablishment permit and content operations. If aggrieve into a hearing. Your requested to the Board of Health lays of receipt of this order RE-INSPECTION:	ed on an inspection plations of 105 CMR aport, when signed below agent constitutes an to correct violations pension or revocation of essation of food ad by this order, you get must be in writing at the above address
Inspector's Signature: M. M.	Print: Gany	McNeil	
PIC's Signature: IAA NO.	Print: Shell	Malloy	Page of Pages
	1 2/16/14		

トでの大力の BOARD OF

				Discussion With Person in Charge:	1	1	32		\$					79	-	I	20 Un		-		1		31/2	No. Reference R –	ragnisillelit Name.
				son in Charge																				C – Critical Item R – Red Item	ne. howe
☐ Voluntary Disposal ☐	☐ Embargo	☐ Re-inspection Scheduled ☐	☐ Voluntary Compliance ☐	Corrective Action Required:	AL CUTIERY RIPERLY STORED	M1 C1C CSOLEC 39	SOTTOM SHELF OF KERCH IN PRIDGE (OAK ST) KEDUIRES	CST SIDE TRUE	FOOD PROPE	STOURCE PRET	Z1	NARE	COBURCO IS NOT PRICED	WALL IN 36 - OBJERVED CARDROPAD LINING SHEET	JEXUESARY RAMPLIE MOUSY 3/21/20 ACCEPTED 11/	AL KNIVED IN KNIFE KART CLARK	MICROWAYE REQUIRES CLEANING INSIDE	SANITIZER BUCKET WITH PROPER SANTIZER	I'VE MA CHINE CLEAN WITH SCOOP PROPERCY STURED	MILL CHEST 35	DISHMACHINE KINSE 180° - EXCELENT	Toward	HAMINSINK CLEAN & PROPERLY STOCKED WITH SOST & PE	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION PLEASE PRINT CLEARLY	rage:
Other	Emergency Closure	Emergency Suspension	Employee Restriction /	No AYes			CLEBNIN						AS 17	(GAL)	110/20				S				BREK		of
	иге	pension	ction /	es			77																	Date Verified	

TOWN OF PRANKLIN

CONSUMER ADVISORY

TOWN OF FRANKE	,110		
		Board o	
FOOD ESTABLISHMENT INSPECTION RE	PORT	Tel.	520-4905
Name JEPPERSON / REMINISTON	Date 10 - 3-18	Type of Operation(s) Food Service	Type of Inspection Routine
Address 128 WASHINGTON ST	Risk Level	Retail Residential Kitchen	Re-inspection Previous Inspection
Telephone 541 - 2130 × 7046		☐ Mobile	Date:
Owner	HACCP Y/N	☐ Temporary ☐ Caterer	☐ Pre-operation☐ Suspect Illness
Person In Charge (PIC)	Time	☐ Bed & Breakfast	General Complaint HACCP
Inspector Ginny Mulis	In: Out:	Permit No.	Other
Each violation checked requires an explanation on the na	rrative page(s) and a citation of spec	lfic provision(s)
violated.			Non-compliance with:
Violations Related to Foodborne Illness Interventions ar Violations marked may pose an imminent health hazard and action as determined by the Board of Health.	d Risk Factor require immed	iate corrective 590.009 (9
		•	, , –
FOOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgeable / Duties		vention of Contamination from dwash Facilities	m Hands
EMPLOYEE HEALTH			
2. Reporting of Diseases by Food Employee and PIC		N FROM CHEMICALS	
3. Personnel with Infections Restricted / Excluded		roved Food or Color Additive c Chemicals	15
FOOD FROM APPROVED SOURCE		RATURE CONTROLS (Potenti	ally Hazardous Foods)
[] 4. Food and Water from Approved Source	_	king Temperatures	any nazaraous roous,
5. Receiving / Condition	☐ 17. Reh		
6. Tags / Records / Accuracy of Ingredient Statements	☐ 18, Coo		
7. Conformance with Approved Procedures / HACCP Plans		and Cold Holding	
PROTECTION FROM CONTAMINATION		e as a Public Health Control	

CORFECTED

10-3-18

Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board

Food Contact Surfaces Cleaning and Sanitizing

10. Proper Adequate Handwashing

11. Good Hygienic Practices

30. Other

8. Separation / Segregation / Protection

of Health.

C	N		
		23. Management and Personnel	(FC-2)(590,003)
		24. Food and Food Protection	(FC-3)(590,004)
		25. Equipment and Utensils	(FC-4)(590,005)
		26. Water, Plumbing and Waste	(FC-5)(590,006)
		27. Physical Facility	(FC-6)(590,007)
		28. Poisonous or Toxic Materials	(FC-7)(590,008)
		29. Special Requirements	(590,009)

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):

21. Food and Food Preparation for HSP

22. Posting of Consumer Advisories

Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/Federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

DATE OF RE-INSPECTION:

Inspector's Signature: m (M)	Print: MCAY,	
Seguina Mil Till	07/1/1/ /4/4/1/	— / <i>\tag{2}</i>
PIC's Signature////	Print; KONTON THE ONE	PageofPages
	- and occurren	

			Discussion With)	1	(1.		1	1	item Code No. Reference
			Discussion With Person in Charge:					(9)						C – Critical Item R – Red Item
☐ Embargo	Re-inspection Scheduled	☑ Voluntary Compliance □	Corrective Action Required:		SERVIAGE SHARON DELANEY 8/24/2021	CHANGE USE THE EMPONEES WITH FROME HAVE RESTABLISHED BY THE WAS THE THE PARTY OF TH	DW DISH MACHINE RIM	DO NOT USE UNTIL MARCHINE RIMSE 178" - MUST BE M.	DRY STANATE AREA - OK.	WALL IN 6, 7 BU FROMS PROPERLY STOKED	ex selfy avai	3-BRY SINK WITH PROPER SANTIZER	Upwasing chand " Property stacked With some "	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION PLEASE PRINT CLEARLY
Emergency Closure Other		Employee Restriction / Exclusion	O No OYes			4		m/N /80°-			3		PAREN	
ure	ension	ction /	SS											Date Verified

Town OF Franklin

FOOD ESTABLISHMENT INSPECTIO	ON REPO	ORT	Tel	. 520	-4905
Name - Correct On the American	Di	1-3-19	Type of Operation(s) Food Service		e of Inspection Routine
Address 122 11 ch st		sk	Retail	100000000000000000000000000000000000000	Re-inspection
Gas Washington St		vel	Residential Kitchen		vious Inspection
Telephone 541 - 2130 X 104	10		☐ Mobile	Date	e: Pre-operation
Owner	H	ACCP Y/N	☐ Temporary ☐ Caterer		Suspect Illness
Person in Charge (PIC)		me	☐ Bed & Breakfast		General Complaint
Inspector Ginny Mari)	- In	i ut:	Permit No.		HACCP Other
Each violation checked requires an explanation o	n the narra	tive page(s	and a citation of s	specific p	rovision(s)
violated.					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.	tions and F zard and red	lisk Factors Juire immed	ate corrective 590	ll-Choking .009 (E)	Tobacco 590.009 (F) Local Law
action as determined by the board of rhealth.			Allergen A	wareness 5	90,009 (G)
FOOD PROTECTION MANAGEMENT		☐ 12. Prev	ention of Contaminatio	on from Har	nds
1. PIC Assigned / Knowledgeable / Duties		☐ 13. Han	dwash Facilitles		
EMPLOYEE HEALTH		PROTECTION	FROM CHEMICALS		
2. Reporting of Diseases by Food Employee and PIC		☐ 14. Appr	oved Food or Color Ac	dditives	
3. Personnel with Infections Restricted / Excluded		☐ 15. Toxid	Chemicals		
FOOD FROM APPROVED SOURCE		TIME/TEMPE	RATURE CONTROLS (P	otentially Ha	azardous Foods)
4. Food and Water from Approved Source		☐ 16. Cool	king Temperatures		
5. Receiving / Condition		☐ 17. Reh			
6. Tags / Records / Accuracy of Ingredient Statements		☐ 18. Cool	3		
7. Conformance with Approved Procedures / HACCP P	lans		and Cold Holding		
PROTECTION FROM CONTAMINATION		_	as a Public Health Co	ontrol	
8. Separation / Segregation / Protection			NTS FOR HIGHLY SUSC		OPULATIONS (HSP)
9. Food Contact Surfaces Cleaning and Sanitizing		_	I and Food Preparation		,
10. Proper Adequate Handwashing		CONSUMER	· ·	11011101	
11. Good Hygienic Practices		22. Post	ing of Consumer Advis	ories	
Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Bof Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the B	Board d	To Foodbo and Risk F Official Or	Violated Provision vine Illnesses Interfactors (Red Items der for Correction: tems checked indicates	ventions 1-22): Based on	an inspection
of Health.			deral Food Code. Ti		
C N			of Health member of		
23. Management and Personnel (FC-2)(590.00 24. Food and Food Protection (FC-3)(590.00			Board of Health. Fa report may result in		
25. Equipment and Utensils (FC-4)(590.00			tablishment permit a		
26. Water, Plumbing and Waste (FC-5)(590.00		establishme	ent operations. If ago	grieved by	this order, you
27. Physical Facility (FC-6)(590,00 28. Poisonous or Toxic Materials (FC-7)(590,00			t to a hearing. Your (ted to the Board of H		
29. Special Requirements (590.00			ays of receipt of this		ie above address
30. Other			RE-INSPECTION:		
4					
Inspector's Signature, ()	Print:	7	M CAL .		
PIC's Signaturezo 1 0	Print: H	MOD T	20100011	p	age / of Pages
DS TEVELLE	1	MICI) 1	XIUXU_		P rages

Esta	Establishment Name:	Le	Fron Kemington School Date: 4	4-3-19 Page:	R of	
lo.	Code Reference	C – Critical Item R – Red Item	SCRIPTION OF VIOLATION / P	AN OF CORRECTION		Date Verified
			PAPER THUS S CLEAN & PROPERCY STOCKE	S Mill (Ca)	S SERVI	
				STORED 4 LA	beren)	
		•	PLIN SI LYBUEL LE	MERATUKE		
1, 1 1			ALL FOID PRINERLY JUNES ON CHEPTY	SHELVING		
			SEXUSARE SHAWAN DELANEY 8/34/2	2021 . Avergen	W CECTHUP	The state of the s
			DISHMACHINE - Jo Chison - Kinje	180 - 6000	0.0	
			OBSERVED AN EMPLOYEES WITH P	KOPER HANC A	ESTRAINT	
	N.EV.	NEW RACKOTT	13.6	Voluntary Compliance	77	estriction /
				☐ Re-inspection Scheduled	☐ Emergency Suspension	spension
				☐ Embargo	☐ Emergency Closure	osure
				☐ Voluntary Disposal	Other	

FOOD ESTABLISHMENT INSPECTION	I REPORT	Tel.	520-4905
KELLER / SULLIVEN SCHOOL	Date 10 ~ 2 - 18	Type of Operation(s) Food Service	Type of Inspection Routine
Address 500 LINCOLN ST	Risk	Retail Residential Kitchen	Re-inspection Previous Inspection
Telephono		Mobile	Date:
Owner 553-0332 × 3672	HACCP Y/N	Temporary Caterer	☐ Pre-operation☐ Suspect Illness
Person in Charge (PIC)	Time	Bed & Breakfast	General Complaint HACCP
Inspector Ginny McNeil	In: Out:	Permit No.	Other
Each violation checked requires an explanation on t	the narrative page(s) and a citation of s	specific provision(s)
violated.			Non-compliance with:
Violations Related to Foodborne Illness Intervention Violations marked may pose an imminent health hazar action as determined by the Board of Health.	ens and Risk Factor d and require immed	diate corrective 590	I-Choking Tobacco .009 (E) 590.009 (F) Local Law wareness 590.009 (G)
FOOD PROTECTION MANAGEMENT	☐ 12. Pre	evention of Contamination	
1. PIC Assigned / Knowledgeable / Duties	 ☐ 13. Ha	ndwash Facilities	
EMPLOYEE HEALTH		ON FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC		proved Food or Color Ac	dditives
3. Personnel with Infections Restricted / Excluded		ic Chemicals	
FOOD FROM APPROVED SOURCE			otentially Hazardous Foods)
4. Food and Water from Approved Source		oking Temperatures	
5. Receiving / Condition	☐ 17. Re		
6. Tags / Records / Accuracy of Ingredient Statements	[] 18. Co		
7. Conformance with Approved Procedures / HACCP Plan	ns —	t and Cold Holding	
PROTECTION FROM CONTAMINATION		ne as a Public Health Co	outro!
8. Separation / Segregation / Protection			CEPTIBLE POPULATIONS (HSP)
9. Food Contact Surfaces Cleaning and Sanitizing	_		
10. Proper Adequate Handwashing		od and Food Preparation ADVISORY	TIOLITSE
11. Good Hygienic Practices		sting of Consumer Advis	ories
Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Boa of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Boa of Health. 23. Management and Personnel (FC-2)(590,003) 24. Food and Food Protection (FC-3)(590,004) 25. Equipment and Utensils (FC-4)(590,005) 26. Water, Plumbing and Waste (FC-5)(590,006) 27. Physical Facility (FC-6)(590,007) 28, Poisonous or Toxic Materials (FC-7)(590,008) 29. Special Requirements (590,009) 30. Other	To Foodbard and Risk Official O today, the 590.000/F by a Boar order of th cited in th the food e establishm have a rig and subm within 10	items checked indicated indicated items checked. The dot items is report may result in the stablishment permit an ent operations. If ago it to a hearing. Your	ventions 1-22): Based on an inspection ate violations of 105 CMR his report, when signed belower its agent constitutes an ailure to correct violations in suspension or revocation of and cessation of food grieved by this order, you request must be in writing Health at the above address
Inspector's Signature:	Print: Ginny	Mentil	Page / of 2 Pages

Estab	Establishment Name:	><	EZLER / SULLIVAN Date: 10-2-18	18 Page:	U	of 2	
Item No.	Code Reference	tical Item	DESCRIPTION OF VIOLATION / PLAN	ORRECTION		Date Verified	ied
,	id.			B LEOD RUM	PAREC	FEMOL	
) N	<i>1</i> 2			
			SORMUE ROS				
t_			AL REXIGENTION OF PROPER TEMPER	RADUKC			
			MON				
			ROL KNIVES IN KNIPA KARA CLOSE)			
25			WARLY IN 40, -108SEX VED ICE BUILD	Ur and	Prest.		
			36: >				
			SEXUSTIFE BARBAINA CONSI EXPLICIT 1/1	15/2021			
83			ST ALECGEN ALSO				
			BISH MACHINE RINGE 180° + - GOED				
r			AL POURS PROPERLY STOKED ON S	SHELWING			
2			WALL IN 2.4 (FROM RED WARS	SWEEPING IN	2015		
1			OSSEXUED BUL EMPLOYEES WITH PROPER	HAR REST	RANTS		
			8 cove Use				
Discu	ssion With	Discussion With Person in Charge:		Corrective Action Required:	ONO	☐ Yes	
	O VEX M	THE SKE	John	Voluntary Compliance	☐ Emplo	Employee Restriction /	,
				Re-inspection Scheduled	☐ Emerg	Emergency Suspension	ň
				Embargo	☐ Emerg	Emergency Closure	
				Voluntary Disposal	Other		

Town of Franklin

Town of Frank/	17		
			of Health
FOOD ESTABLISHMENT INSPECTION RE	PORT	Tel	520-4905
Name Keller / Sullivan School	Date 4-1-19	Type of Operation(s) Food Service	Type of Inspection Routine
Address 500 Lincoln Sil St.	Risk	Retail	Re-inspection
	Level	Residential Kitchen Mobile	Previous Inspection Date:
Telephone 553 - 0353 X 3472	HACCP Y/N	☐ Temporary ☐ Caterer	☐ Pre-operation☐ Suspect Illness
Person In Charge (PIC)	Time	Bed & Breakfast	General Complaint HACCP
Inspector Ginny McNeil	In: Out:	Permit No.	Other
Each violation checked requires an explanation on the na violated.	rrative page(s) and a citation of spec	
Violations Related to Foodborne Illness Interventions and Violations marked may pose an imminent health hazard and action as determined by the Board of Health.	d Risk Factors require immed	iate corrective 590.009 (Non-compliance with: king Tobacco E) 590.009 (F) Local Law Local L
FOOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgeable / Duties		vention of Contamination from	
EMPLOYEE HEALTH	PROTECTIO	N FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC	☐ 14. App	roved Food or Color Additive	es e
3. Personnel with Infections Restricted / Excluded	☐ 15. Toxid	c Chemicals	
FOOD FROM APPROVED SOURCE	TIME/TEMPE	RATURE CONTROLS (Potenti	lally 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. Coo	ling	
7. Conformance with Approved Procedures / HACCP Plans		and Cold Holding	
PROTECTION FROM CONTAMINATION	20. Time	e as a Public Health Control	
8. Separation / Segregation / Protection	REQUIREME	NTS FOR HIGHLY SUSCEPTIE	BLE POPULATIONS (HSP)
9. Food Contact Surfaces Cleaning and Sanitizing	_	d and Food Preparation for I	
10. Proper Adequate Handwashing	CONSUMER		
11. Good Hygienic Practices	22. Post	ting of Consumer Advisories	
Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. C N 23. Management and Personnel (FC-2)(590,003) 24. Food and Food Protection (FC-3)(590,004) 25. Equipment and Utensils (FC-4)(590,005) 26. Water, Plumbing and Waste (FC-5)(590,006) 27. Physical Facility (FC-6)(590,007) 28. Poisonous or Toxic Materials (FC-7)(590,008) 29. Special Requirements (590,009) 30. Other	To Foodbo and Risk F Official Or today, the i 590.000/Fe by a Board order of the cited in this the food es establishme have a righ and submit within 10 d	f Violated Provisions Reprine Illnesses Intervent Factors (Red Items 1-22 der for Correction: Basetems checked indicate viewed and Food Code. This report of Health member or its a Board of Health. Failures report may result in sustablishment permit and cent operations. If aggrievalt to a hearing. Your requited to the Board of Healt ays of receipt of this order RE-INSPECTION:	ed on an inspection olations of 105 CMR eport, when signed below agent constitutes an e to correct violations pension or revocation of the essation of food ed by this order, you est must be in writing h at the above address
\mathcal{D}	1	1 2 1 3	

Inspector's Signatury Miller Print: GNN Male 1

PIC's Signature: Print: Barbarg Corsi Page of Pages

Town	0.5	FRANKCIN
$1000 \mathrm{N}$	OF	101101010

			or Health	
FOOD ESTABLISHMENT INSPECTION	I REPORT	Tel. 520-4905		
Name KENNEDY SCHOOL	Date 9-14-18	Type of Operation(s) Food Service	Type of Inspection Routine	
Address 551 POND ST	Risk Level	Retail Residential Kitchen	Re-inspection Previous Inspection	
Telephone 528 - 2048 X 203	Level	Mobile	Dale:	
Owner Country of the	HACCP Y/N	Temporary	Pre-operation	
Person in Charge (PIC)	Time	Caterer Bed & Breaklast	☐ Suspect Illness ☐ General Complaint	
	In:		HACCP	
Inspector Ginny McNeil	Out:	Permit No.	Other	
Each violation checked requires an explanation on t	he narrative page(s	s) and a citation of spec		
Violations Related to Foodborne Illness Intervention	ns and Risk Factor	s (Red Items) Anti-Cho	Non-compliance with king Tobacco	
Violations marked may pose an imminent health hazar	d and require immed	liate corrective 590.009	(E) 590.009 (F)	
action as determined by the Board of Health.		Allergen Aware	Local Law ness 590.009 (G)	
FOOD PROTECTION MANAGEMENT	[] 12. Pre	vention of Contamination fro	, , ,	
1. PIC Assigned / Knowledgeable / Duties	☐ 13. Har	idwash Facilities		
EMPLOYEE HEALTH	PROTECTIO	N FROM CHEMICALS		
2. Reporting of Diseases by Food Employee and PIC	☐ 14. App	roved Food or Color Additive	99	
3. Personnel with Infections Restricted / Excluded		ic Chemicals		
FOOD FROM APPROVED SOURCE		ERATURE CONTROLS (Potent	lally 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	0		
7. Conformance with Approved Procedures / HACCP Plan	S	and Cold Holding		
PROTECTION FROM CONTAMINATION		e as a Public Health Control		
8. Separation / Segregation / Protection		INTS FOR HIGHLY SUSCEPTI		
9. Food Contact Surfaces Cleaning and Sanitizing	_	d and Food Preparation for		
10. Proper Adequate Handwashing	CONSUMER	·	1101	
11. Good Hygienic Practices	☐ 22. Pos	ting of Consumer Advisories		
Violations Related to Good Retail Practices (Blue tems) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Boa of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Boa of Health. C N 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Foodb and Risk Official Or today, the 590.000/Fo by a Board order of th cited in this the food es establishm have a righ and submi within 10 d	f Violated Provisions Rorne Illnesses Intervent Factors (Red Items 1-22 refer for Correction: Basitems checked indicate viederal Food Code. This related for the Health member or its e Board of Health. Failures report may result in sustablishment permit and cent operations. If aggrievent to a hearing. Your requited to the Board of Health lays of receipt of this order RE-INSPECTION:	ed on an inspection solutions of 105 CMR eport, when signed below agent constitutes and to correct violations expension or revocation of east at the above address	
Inspector's Signature: MC//	Print:	M (Alas)		
JOHN MICHEL	5,10719	11 70-11	Page / of Pages	
PIO's Signature: Al / All All	Print: Pay/	10/2/2010	rageorrages	

Establishment Name:	ENNE SCHOOL Date: 4-14-18 Page: 2 of 2
ical Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION PLEASE PRINT CLEARLY
-(-	HANDSING CLEBAN & PROPERLY STRCKED WITH SUBPO &
35	FOOD STATED IN MICK CONSER - SETHE STORE
	MUST KERM KERM IN FRIDE ASAP
}	3-ROW SILV WITH POODER SONITIZES
	Col Olyc Will work of the
	SERVSORE Kadhleen Valentine expires 4/7/2021
2	Kathken Meschuitz 8/24/2021.
	Allergen Certhicst reported.
}	OBJEKNED EMPLOYEE WITH PROPER HAIR RECORDENT 9
	JOE JOE
1	AL REPRICEMENT OF SHOKEL TEMPERATURE
	DRY STANGE DREAM
	1
Discussion With Person in Charge:	Corrective Action Required: Q No Yes
	☐ Voluntary Compliance ☐ Employee Restriction /
	☐ Re-inspection Scheduled ☐ Emergency Suspension
	☐ Embargo ☐ Emergency Closure
	☐ Voluntary Disposal ☐ Other

Town of Franklin

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items) Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health. Allergen Awareness 590.009 (G) Coal Law	OWN_OF	anking				
Name Common Commo						
Address 5 PON	FOOD ESTABLISHMENT INSPECTION	REPORT	Tel			
Refail Residential Kitchen Residential	Name Kongo V Sculone					
Suppose Person in Charge (PIC) Time Cateror Permit No. Permit No. Permit No. Cateror Permit No. Permi		26				
HACCP YIN Gateror Pre-paration Suspect liness General Complaint HACCP YIN Gateror General Complaint HACCP HACCP Inspector Gateror				Previous Inspection		
Cateror General Complaint Insector General Complaint Gen	Telephone $528 - 2048 \times 203$					
Inspector	Owner	HACCP Y/N				
Repector Cinny Mulri Out: Permit No. Other	Person in Charge (PIC)		☐ Bed & Breakfast			
Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated. **Non-compliance with Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items) Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health. **Anti-Choking Tobacco S90,009 (E) S90,009 (E) Cocal Law Co	Inspector Cianu M (Meil		Permit No.			
Violations Related to Foodborne lithess interventions and Risk Factors (Red Items) Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health. FOOD PROTECTION MANAGEMENT I. PIC Assigned / Knowledgeable / Duties EMPLOYEE HEALTH PROTECTION FROM CHEMICALS Reporting of Diseases by Food Employee and PIC 3. Personnel with Infections Restricted / Excluded FOOD FROM APPROVED SOURCE I. Food and Water from Approved Source 5. Receiving / Condition 6. Tags / Records / Accuracy of Ingredient Statements 7. Conformance with Approved Procedures / HACCP Plans PROTECTION FROM CONTAMINATION 8. Separation / Segregation / Protection 9. Food Contact Surfaces Cleaning and Sanitizing 10. Proper Adequate Handwashing 11. Good Hygienic Practices Violations Related to Good Retail Practices (Blue Items) Cifficial (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 10 days as determined by the Board of Health member or its agent constitutes an		he narrative page(s) and a citation of spe	ecific provision(s)		
Violations marked may pose an imminent health hazard and require immediate corrective \$90.009 (F) \$90.009 (F) \$00.009 (F) \$10.000 (F)	PLOTING DEPOSIT OF THE PROPERTY OF THE PROPERT			Non-compliance with		
action as determined by the Board of Health. FOOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgeable / Duties EMPLOYEE HEALTH 2. Reporting of Diseases by Food Employee and PIC 3. Personnel with Infections Restricted / Excluded FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source 5. Receiving / Condition 6. Tags / Records / Accuracy of Ingredient Statements 7. Conformance with Approved Procedures / HACCP Plans PROTECTION FROM CONTAMINATION 8. Separation / Segregation / Protection 9. Food Contact Surfaces Cleaning and Sanitizing 10. Proper Adequate Handwashing 11. Good Hygienic Practices Violations Related to Good Retail Practices (Blue Items) Critical (C) violations must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. Sono-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. Sono-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. Sono-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health member or its agent constitutes and sagent consti	Violations Related to Foodborne Illness Intervention	ns and Risk Facto	rs (Red Items) Anti-Ch			
Allergen Awareness 590.009 (G) FOOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgeable / Duties EMPLOYEE HEALTH 2. Reporting of Diseases by Food Employee and PIC 3. Personnel with Infections Restricted / Excluded FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source 5. Receiving / Condition 6. Tags / Records / Accuracy of Ingredient Statements 7. Conformance with Approved Procedures / HACCP Plans PROTECTION FROM CONTAMINATION 8. Separation / Segregation / Protection 9. Food Contact Surfaces Cleaning and Sanitizing 10. Proper Adequate Handwashing 11. Good Hygienic Practices Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. C N Diagram Awareness 590.009 (c) 22. Prevention of Contamination from Hands 13. Handwash Facilities PROTECTION FROM CHEMICALS 14. Approved Food or Color Additives 15. Toxic Chemicals TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods) 16. Cooking Temperatures 17. Reheating 18. Cooling 19. Hot and Cold Holding 20. Time as a Public Health Control REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP) 21. Food and Food Preparation for HSP CONSUMER ADVISORY 22. Posting of Consumer Advisories Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22): Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/Federal Food Code. This report, when signed beld by a Board of Health member or its agent constitutes an		and require infine	nidle corrective 350.008			
1. PIC Assigned / Knowledgeable / Duties 13. Handwash Facilities 13. Handwash Facilities 13. Handwash Facilities 14. Approved Food or Color Additives 15. Toxic Chemicals 14. Approved Food or Color Additives 15. Toxic Chemicals 16. Cooking Temperatures 16. Cooking Temperatures 17. Reheating 18. Cooling 19. Hot and Cold Holding 19. Hot and Cold Holding 19. Hot and Cold Holding 20. Time as a Public Health Control REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP) 21. Food and Food Preparation for HSP 22. Posting of Consumer Advisorles 22. Posting of Consumer Advisorles 22. Posting of Consumer Advisorles 23. Mandatath Hot Additives 13. Handwash Facilities 13. Handwash Facilities 13. Handwash Facilities 14. Approved Food or Color Additives 14. Approved Food or Color Additives 15. Toxic Chemicals 14. Approved Food or Color Additives 15. Toxic Chemicals 15. Toxic Chemicals 15. Toxic Chemicals 15. Toxic Chemicals 16. Cooking Temperatures 16. Cooking Temperatures 17. Reheating 18. Cooling 19. Hot and Cold Holding 20. Time as a Public Health Control 19. Hot and Cold Holding 20. Time as a Public Health Control 19. Food and Food Preparation for HSP 21. Food and Food Preparation for HSP 22. Posting of Consumer Advisorles 22. Posting of Consumer Advisorles 23. Posting of Consumer Advisorles 24. Approved Food or Color Additives 15. Toxic Chemicals 16. Cooking Temperatures 16. Cooking Temperatures 17. Reheating 18. Cooling 19. Hot and Cold Holding 20. Time as a Public Health Control REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP) 21. Food and Food Preparation for HSP 23. Food and Food Preparation for HSP 23. Food and Food Preparation for HSP 23. Food and Food Preparation for HSP 24. Food and Food Preparation for HSP 25. Food and Food Prepara	201011 20 20 20 20 20 20 20 20 20 20 20 20 20		Allergen Awar	reness 590,009 (G)		
EMPLOYEE HEALTH 2. Reporting of Diseases by Food Employee and PIC 3. Personnel with Infections Restricted / Excluded FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source 5. Receiving / Condition 6. Tags / Records / Accuracy of Ingredient Statements 7. Conformance with Approved Procedures / HACCP Plans PROTECTION FROM CONTAMINATION 8. Separation / Segregation / Protection 9. Food Contact Surfaces Cleaning and Sanitizing 10. Proper Adequate Handwashing 11. Good Hygienic Practices Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. C. N		☐ 12. Pre	evention of Contamination for	rom Hands		
2. Reporting of Diseases by Food Employee and PIC 3. Personnel with Infections Restricted / Excluded 14. Approved Food or Color Additives 15. Toxic Chemicals 15. Toxic Chemicals 16. Cooking Temperatures 16. Cooking Temperatures 17. Reheating 18. Cooling 19. Hot and Cold Holding 19. Hot and Cold Holding 20. Time as a Public Health Control 19. Food Contact Surfaces Cleaning and Sanitizing 11. Good Hygienic Practices 11. Good Hygienic Practices 11. Good Hygienic Practices 12. Posting of Consumer Advisorles 13. Cooling 14. Approved Food or Color Additives 15. Toxic Chemicals 15. Toxic Chemicals 15. Toxic Chemicals 15. Toxic Chemicals 16. Cooking Temperatures 16. Cooking Temperatures 17. Reheating 18. Cooling 19. Hot and Cold Holding 20. Time as a Public Health Control 19. Hot and Cold Holding 20. Time as a Public Health Control 19. Food and Food Preparation for HSP 21. Food and Food Preparation for HSP 21. Food and Food Preparation for HSP 22. Posting of Consumer Advisorles 23. Posting of Consumer Advisorles 24. Food Branch Charles 25. Posting of Consumer Advisorles 2		☐ 13. Ha	ndwash Facilities			
□ 3. Personnel with Infections Restricted / Excluded FOOD FROM APPROVED SOURCE □ 4. Food and Water from Approved Source □ 5. Receiving / Condition □ 6. Tags / Records / Accuracy of Ingredient Statements □ 7. Conformance with Approved Procedures / HACCP Plans PROTECTION FROM CONTAMINATION □ 8. Separation / Segregation / Protection □ 9. Food Contact Surfaces Cleaning and Sanitizing □ 10. Proper Adequate Handwashing □ 11. Good Hygienic Practices Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. □ Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. Proceeding the second of the seco		PROTECTION	ON FROM CHEMICALS			
15. Toxic Chemicals 15. Toxic Chemicals 16. Cooking Temperatures 17. Reheating 18. Cooling 18. Cooling 19. Hot and Cold Holding 19. Hot and Cold Holding 20. Time as a Public Health Control 10. Proper Adequate Handwashing 11. Good Hygienic Practices 12. Food and Food Preparation for HSP 11. Good Hygienic Practices 12. Food and Food Preparation for HSP 13. Cooking Temperatures 14. Cooking Temperatures 15. Cooking Temperatures 16. Cooking Temperatures 17. Reheating 18. Cooling 19. Hot and Cold Holding 20. Time as a Public Health Control REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP) 21. Food and Food Preparation for HSP CONSUMER ADVISORY 22. Posting of Consumer Advisorles Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22): Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 599.000/Federal Food Code. This report, when signed beloby a Board of Health member or its agent constitutes an	2. Reporting of Diseases by Food Employee and PIC	☐ 14. Ap	proved Food or Color Additi	ives		
☐ 4. Food and Water from Approved Source ☐ 5. Receiving / Condition ☐ 6. Tags / Records / Accuracy of Ingredient Statements ☐ 7. Conformance with Approved Procedures / HACCP Plans PROTECTION FROM CONTAMINATION ☐ 8. Separation / Segregation / Protection ☐ 9. Food Contact Surfaces Cleaning and Sanitizing ☐ 10. Proper Adequate Handwashing ☐ 11. Good Hygienic Practices Violations Related to Good Retail Practices (Blue Items) Critical (C) violations must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. ☐ N TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods) ☐ 16. Cooking Temperatures ☐ 17. Reheating ☐ 18. Cooling ☐ 19. Hot and Cold Holding ☐ 20. Time as a Public Health Control REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP) ☐ 21. Food and Food Preparation for HSP CONSUMER ADVISORY ☐ 22. Posting of Consumer Advisorles Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22): ☐ Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/Federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an	3. Personnel with Infections Restricted / Excluded	☐ 15. To:	kic Chemicals			
□ 4. Food and Water from Approved Source □ 5. Receiving / Condition □ 6. Tags / Records / Accuracy of Ingredient Statements □ 7. Conformance with Approved Procedures / HACCP Plans PROTECTION FROM CONTAMINATION □ 8. Separation / Segregation / Protection □ 9. Food Contact Surfaces Cleaning and Sanitizing □ 10. Proper Adequate Handwashing □ 11. Good Hygienic Practices Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. □ N	FOOD FROM APPROVED SOURCE	TIME/TEMP	ERATURE CONTROLS (Pote	ntially Hazardous Foods)		
☐ 5. Receiving / Condition ☐ 6. Tags / Records / Accuracy of Ingredient Statements ☐ 7. Conformance with Approved Procedures / HACCP Plans PROTECTION FROM CONTAMINATION ☐ 8. Separation / Segregation / Protection ☐ 9. Food Contact Surfaces Cleaning and Sanitizing ☐ 10. Proper Adequate Handwashing ☐ 11. Good Hygienic Practices Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. □ 17. Reheating □ 18. Cooling □ 20. Time as a Public Health Control REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP) □ 21. Food and Food Preparation for HSP CONSUMER ADVISORY □ 22. Posting of Consumer Advisorles Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22): Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/Federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an	4. Food and Water from Approved Source	/				
☐ 6. Tags / Records / Accuracy of Ingredient Statements ☐ 7. Conformance with Approved Procedures / HACCP Plans PROTECTION FROM CONTAMINATION ☐ 8. Separation / Segregation / Protection ☐ 9. Food Contact Surfaces Cleaning and Sanitizing ☐ 10. Proper Adequate Handwashing ☐ 11. Good Hygienic Practices Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. □ 18. Cooling ☐ 19. Hot and Cold Holding ☐ 20. Time as a Public Health Control REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP) ☐ 21. Food and Food Preparation for HSP CONSUMER ADVISORY ☐ 22. Posting of Consumer Advisorles Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22): Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/Federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an	5. Receiving / Condition					
☐ 7. Conformance with Approved Procedures / HACCP Plans PROTECTION FROM CONTAMINATION ☐ 8. Separation / Segregation / Protection ☐ 9. Food Contact Surfaces Cleaning and Sanitizing ☐ 10. Proper Adequate Handwashing ☐ 11. Good Hygienic Practices Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. □ 19. Hot and Cold Holding □ 20. Time as a Public Health Control REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP) □ 21. Food and Food Preparation for HSP CONSUMER ADVISORY □ 22. Posting of Consumer Advisorles Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22): Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/Federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an	6. Tags / Records / Accuracy of Ingredient Statements	4-77-				
□ 20. Time as a Public Health Control □ 8. Separation / Segregation / Protection □ 9. Food Contact Surfaces Cleaning and Sanitizing □ 10. Proper Adequate Handwashing □ 11. Good Hygienic Practices Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. □ N □ 20. Time as a Public Health Control REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP) □ 21. Food and Food Preparation for HSP CONSUMER ADVISORY □ 22. Posting of Consumer Advisorles Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22): Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/Federal Food Code. This report, when signed below to a Board of Health member or its agent constitutes an	7. Conformance with Approved Procedures / HACCP Plans	s <u> </u>	_			
■ 8. Separation / Segregation / Protection ■ 9. Food Contact Surfaces Cleaning and Sanitizing ■ 10. Proper Adequate Handwashing ■ 11. Good Hygienic Practices ■ Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. ■ C N ■ REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)	PROTECTION FROM CONTAMINATION	==		n1		
□ 9. Food Contact Surfaces Cleaning and Sanitizing □ 10. Proper Adequate Handwashing □ 11. Good Hygienic Practices Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Violations Related to Good Retail Practices (Blue Items) Critical (N) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. C N 21. Food and Food Preparation for HSP CONSUMER ADVISORY □ 22. Posting of Consumer Advisorles Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22): Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/Federal Food Code. This report, when signed below a Board of Health member or its agent constitutes an	8. Separation / Segregation / Protection					
Usual tions Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. □ N □ N □ C N □ CONSUMER ADVISORY □ 22. Posting of Consumer Advisorles Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22): □ Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/Federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an	9. Food Contact Surfaces Cleaning and Sanitizing			,		
22. Posting of Consumer Advisorles	10. Proper Adequate Handwashing			ir nor		
Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. C N Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22): Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/Federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an	11. Good Hygienic Practices			es.		
Items) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22): Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/Federal Food Code. This report, when signed below a Board of Health member or its agent constitutes an						
mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. C N and Risk Factors (Red Items 1-22): Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/Federal Food Code. This report, when signed below a Board of Health member or its agent constitutes an						
of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. C N Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/Federal Food Code. This report, when signed below a Board of Health member or its agent constitutes an						
mmediately or within 90 days as determined by the Board of Health. C N today, the items checked indicate violations of 105 CMR 590.000/Federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an						
C N by a Board of Health member or its agent constitutes an	·	rd today, the	items checked indicate	violations of 105 CMR		
	23. Management and Personnel (FC-2)(590.003)					
24 Food and Food Protection (FC-3)(590.004) cited in this report may result in suspension or revocation of						
25. Equipment and Utensils (FC-4)(590.005) the food establishment permit and cessation of food						
26. Water, Plumbing and Waste (FC-5)(590,006) establishment operations. If aggrieved by this order, you						
27. Physical Facility (FC-6)(590.007) have a right to a hearing. Your request must be in writing						
28. Poisonous or Toxic Materials (FC-7)(590.008) and submitted to the Board of Health at the above address within 10 days of receipt of this order.						

Inspector's Signature: M. All Print: Gray M. Me, 1

Pigs Signature: A lake Print: KAHLEN A VALENTINE Page of Pages

30. Other

DATE OF RE-INSPECTION:

				Discussion With Per	Discussion With Per
TO WADE AGE	STOWNER STEAT ON CLEAN AND RESIDENT ON CLEAN STOWNER BEEN STOWNER BEE	STOWNER BASES NAMITHER STOKEN MESHINITE HALLENGEN CENTRUSTED ON CLESSY STOKED ON CLESSY	STOWAGEN WITH PROPER MANE LEANS ON CHESTIFICANTE STOWAGEN WITH PROPER SAWITIZEN CHEST ON CHESTOWAGEN WITH PROPER MANE LEANS OUT CHEST WITH PROPER MANE LEANS OUT CHES	SERVIAGE KATHLEEN VRENTINE 4/1/2021 SERVIAGE KATHLEEN MA ALLEGEN CENTRICATE MUST POST MA ALLEGEN CENTRICATE DRY STOWAGE AFER STOKE AND PRIPER SANITIZENCE GROBE EMPLOYEES WITH PROPER HATE TE	SERVISACE KATHLEEN VALENTIME 4/1/2021 SERVISACE KATHLEEN VALENTER MUST POST MA ALLERGEN CENTRICATE BALL EDODS PROPERLY STOKEN CENTRICATE CONSCIENCE WITH PROPER MANTILEX. GENERAL EMPLOYEES WITH PROPER HATE FESTION A CLOVE USC Connective Action Required: DN CONNECTIVE COMPLIANCE ON
KAMICEN VERNINE 4/1/202 KAMICEN MESHWITZ POST MA ALLENGEN CENT	POST MA PREMINE 4/1/2021 FROMES BED STOUBLE BED STOUBL	TO MADE AFER SANITHER WITH CHIEF STO MADE AFER ST	CONTRAY AVAILABLE RE KATHLEEN VITENTIME 4/1/2021 KATHLEEN MA ALLEGEN CENTIFICATE STOWAGE AREA EDOODS PRIPERLY STOKED ON CLEAN PAY SIMC WITH PROPER SANITIZEN. PAY SINCE WITH PROPER HATE RE PANE USC	SANTON ZON SPRAY AVAILABLE SERVISACE KATHLEON VERNINE 4/1/2021 KATHLEON MESHWITZ MUST POST MA ALLENGEN CENT FLOATE BRI EDODS PRIPERLY STOKED ON CLEAN BRI EDODS PRIPERLY STOKED ON CLEAN CORRESPONDE SINK WITH PROPER HATE NE OBSERVED EMPLOYEES WITH PROPER HATE NE OBSERVED EMPLOYEES WITH PROPER HATE NE OBSERVED EMPLOYEES WITH PROPER HATE NE	SANTOZOL SPRAY AVAILABLE SERVISACE KATHLEEN VINENTINE 4/1/2021 KATHLEEN MA ALLEKGEN CENTRICATE MINST POST MA ALLEKGEN CENTRICATE BRY STOUBLE AFER GLOVE SINK WITH PROPER SANTOZEN. GLOVE USC Confective Action Required: DIN
KAMICEN VERNING 4/1/202 KAMICEN MESHWITZ POST MA ALLENGEN CENT	KAMICEN VRENTINE 4/1/2021 KAMICEN MESHINITZ POST MA ALCKEN CEXTIFICATE DONNE ALEA BODS PROPERLY STOKED ON CLEAN SINK WITH PROPER SANITIZEN.	KAMICEN VRENTINE 4/1/2021 KAMICEN MESHWITZ POST MA ALCKEN CENTIFICATE DUADE ARB BODS PROPERLY STOKED ON CLEAN SINK WITH PROPER SANITLEX (SINK WITH PROPER SANITLEX (SINK WITH PROPER SANITLEX)	KAMUSEN VRENTINE 4/1/2021 KAMUSEN MESHIJITI POST MA ALLEGGEN CENTIFICATE DOBS PROPER WITH PROPER SANITIZEX. SINK WITH PROPER SANITIZEX. OF EMPLOYEES WITH PROPER MARK RE ONE USC	SERVISAGE KATHLEEN VARENTINE 4/1/2021 KATHLEEN MA ALLEKGEN BENTIFICATE DRY STONAGE AFER BLE BODS PRIMERLY STOKED ON CLEAN 3-8 AY SIMC WITH PROPER SANITIZEN OBSERVED EMPLOYEES WITH PROPER HATE RE- OBSERVED EMPLOYEES WITH PROPER HATE RE-	SERUSAFE KATHLEEN VINENTINE 4/1/2021 KATHLEEN MESH WITZ MUST POST MA ALLENGEN CERTIFICATE BY STONAGE AREA SINK WITH PROPER SANITIZET GERTHEN EMPLOYEES WITH PROPER HATE SESTER GERTHEN ENGRES WITH PROPER HATE SESTER GOODS SOME USE
STOWAGE AGEN	STOWAGE AREA LEDOOS PRIPERLY STOKED ON CLEDN BAY SINK WITH PRIPER SANITIZEX.	STOWAGE AREA STOWAGE AREA LEMONS PROPERLY STOKED ON CLEAN BAY SINK WITH PROPER SANITIZEX.	STOWAGE AREA LEDONS PRIMERLY STOKED ON CLESSY BAY SINK WITH PRIPER SANITIZEX. BAY SINK WITH PRIPER SANITIZEX. BAY SINK WITH PRIPER SANITIZEX.	MUST POST MA ALLEGGEN CENTRUBTE DRY STOWAGE AFEA SINK WITH PROPER SANITIZEX CLERGE CLERGE CLERGE CONFECTIVE SICH PROPER HATE REQUIRED CONFECTIVE Action Required:	MUST POST MA ALLERGEN BERTHRUBTE DRY STOUBLE DEED ALLER WITH PROPER SANITIZER OBSERVED EMPLOYEES WITH PROPER HATE RESTURE GROVE USC Corrective Action Required: DA
,	BAY SIMC WITH PRIPER SANITIZENCE	BAY SINK WITH PROPER SANITIZEN.	BAY SIMC WITH PROPER SANITIZENCE BAY SIMC WITH PROPER SANITIZENCE BAY SIMC WITH PROPER HATE RE BANE OSC CHUE OSC	BY SINK WITH PROPER SANITIZEX. OBSERVED EMPLOYEES WITH PROPER HATE VE GROVE USC Corrective Action Required:	BY GODS ROBERLY STOKED ON CLEAN SHEE 3-BAY SIMC WITH PROPER SANITIZER OBSERVED EMPLOYEES WITH PROPER HATE NEONGHOOF ONE GROVE USC Corrective Action Required: DNI DVOIUNTARY COMPliance D
		BBB.	CLOVE USC MITH PROPER HAVE VEST	OBSERVED EMPLOYEES WITH PROPER HATE REST	USBRIED EMPLOYEES WITH PROPER HATE RESTRA
3 BAY SIM WITH PROPER SAWITIZER. OBSERVED EMPLOYEES WITH PROPER HATE SETURE GOTTECTIVE Action Required: ONE OR Corrective Action Required: ONE OR Re-inspection Scheduled	Corrective Action Required: QNI Re-inspection Scheduled	Corrective Action Required: Q N. Q Voluntary Compliance Q Re-inspection Scheduled Q	Voluntary Compliance Re-inspection Scheduled	Re-inspection Scheduled	
3-BAY SIM WITH PROPER SANITIZEX. WERE OBSERVED EMPLOYEES WITH PROPER HATCH TEXTOR GOTTECTIVE Action Required: ONE Re-inspection Scheduled O	Corrective Action Required: QN. Re-inspection Scheduled Q Embargo	Corréctive Action Required: Q N. Q Voluntary Compliance Q Re-inspection Scheduled Q Embargo	Voluntary Compliance Re-inspection Scheduled Embargo	Re-inspection Scheduled Embargo	Embargo

TOWN OF FRANKUIN

FOOD ESTABLISHMENT INSPECTION	N REPORT	Tel	20-4905
Name	Date	Type of Operation(s) Food Service	Type of Inspection
TRI- COUNTY SCHOOL	9 -/9-/y	Retail	Routine Re-inspection
141 POND ST	Level	Residential Kitchen	Previous Inspection
Telephone 508 - 528 - 5400		☐ Mobile☐ Temporary	Date: Pre-operation
Owner	HACCP Y/N	☐ Caterer	Suspect Illness
Person In Charge (PIC) Anyly	Time In:	Bed & Breakfast	General Complaint HACCP
Inspector Sinor M Meril	Out:	Permit No.	Other
Each violation checked requires an explanation on	the narrative page(s	s) and a citation of spec	ific provision(s)
violated. 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 Factor rd and require immed	diate corrective 590.009 (Non-compliance with: Iting Tobacco E) 590.009 (F) Local Law Law Less 590.009 (G)
FOOD PROTECTION MANAGEMENT	☐ 12. Pre	vention of Contamination from	m Hands
1. PIC Assigned / Knowledgeable / Duties	☐ 13. Har	ndwash Facilities	
EMPLOYEE HEALTH	PROTECTIO	ON FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC	☐ 14. App	proved Food or Color Additive	98
3. Personnel with Infections Restricted / Excluded	☐ 15. Tox	ic Chemicals	
FOOD FROM APPROVED SOURCE	TIME/TEMP	ERATURE CONTROLS (Potenti	ally Hazardous Foods)
4. Food and Water from Approved Source	☐ 16. Cod	oking Temperatures	
5. Receiving / Condition	☐ 17. Rel	neating	
6. Tags / Records / Accuracy of Ingredient Statements	☐ 18. Cod	oling	
7. Conformance with Approved Procedures / HACCP Plan	ns 🔲 19. Hot	and Cold Holding	
PROTECTION FROM CONTAMINATION	477	e as a Public Health Control	
8. Separation / Segregation / Protection	REQUIREME	ENTS FOR HIGHLY SUSCEPTIE	BLE POPULATIONS (HSP)
9. Food Contact Surfaces Cleaning and Sanitizing		od and Food Preparation for H	
10. Proper Adequate Handwashing	CONSUMER	*	
11. Good Hygienic Practices	☐ 22. Pos	ting of Consumer Advisories	
Violations Related to Good Retail Practices (Blue terms) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board Health. C N	To Foodb and Risk Official Or today, the 590.000/Fo by a Board order of th cited in this the food es establishm have a righ and submit within 10 d	of Violated Provisions Recorne Illnesses Interventive Factors (Red Items 1-22 order for Correction: Base items checked indicate vicederal Food Code. This red of Health member or its e Board of Health. Failures report may result in suspetablishment permit and content operations. If aggrievent to a hearing. Your requested to the Board of Health lays of receipt of this orde RE-INSPECTION:	ed on an inspection plations of 105 CMR eport, when signed below agent constitutes an to correct violations pension or revocation of essation of food ed by this order, you est must be in writing at the above address
Inspector's Signature:	Print: Sinou	Make!	
PIC's Signature: Playere	Print: Anado	a Gregoice	Page of D. Pages
	his Form Approved by the M	Assachusetts Department of Public	Health

FRANKLIN BOARD OF HEALTH

Establishment Name: Code C - Critical Item C. Reference R - Red Item	Date: 9-19-18 Page: 2 of Date Description of VIOLATION / PLAN OF CORRECTION Date PLANSE PRINT CLEARLY STOCKED WITH SOAP 41 PRINTE TWENT SUJ CER IN USE FRONT KITULEN BREDT MILL FRINCE 38 MILL FRINCE 38 MILL FRINCE 38 MILL IN O' 2 PLL FOOD ROPECUL STAKED WHAL IN O' 2 PLL FOOD ROPECUL STAKED
	BAY SINK WITH PROPER SAN'IT
	IL IN O" 2 PLL FOODS PROPERLY S
	AN STONANCE RIGHTS STARED ON SHELVING.
	SANTIZZ SELAN AVAILABLE
	AN REPRICEMENT AT PROPER TEMPERATURE
	CHOIR USE EMPLOYEES WITH PROPER HATCH RESTRIBILITY
	The LOGS UP to Dose
Discussion With Person in Charge:	ge: Corrective Action Required: ANO Yes O Voluntary Compliance Employee Restriction /
3	☐ Re-inspection Scheduled ☐ Emergency Suspension
	☐ Voluntary Disposal ☐ Other

Town of Franklin

FOOD ESTABLISHMENT INSPECTION	N REPORT	Tel. <u>5</u>	20-4905
Name Tri - County School	3-21-19	Type of Operation(s) Food Service	Type of Inspection
	Risk	Retail	Routine Re-inspection
197 Pond 31	Level	Residential Kitchen	Previous Inspection
Telephone 508 - 5 28 - 5400		☐ Mobile	Date:
Owner	HACCP Y/N	☐ Temporary ☐ Caterer	☐ Pre-operation☐ Suspect Illness
Person in Charge (PIC) Any ()	Time	☐ Bed & Breakfast	☐ General Complaint
Inspector () (A call)	In: Out:	Permit No.	☐ HACCP ☐ Other
Each violation checked requires an explanation on t			
violated.	ino narrative page(s	, and a citation of speci	Non-compliance with:
Violations Related to Foodborne Illness Intervention Violations marked may pose an imminent health hazar action as determined by the Board of Health.		late corrective 590.009 (E	ing Tobacco
FOOD PROTECTION MANAGEMENT	12. Prev	rention of Contamination from	n Hands
1. PIC Assigned / Knowledgeable / Duties	~	dwash Facilities	
EMPLOYEE HEALTH		N FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC		roved Food or Color Additives	s
3. Personnel with Infections Restricted / Excluded		Chemicals	,
FOOD FROM APPROVED SOURCE	TIME/TEMPE	RATURE CONTROLS (Potentia	ally Hazardous Foods)
4. Food and Water from Approved Source		king Temperatures	my riceardodd r ddday
5. Receiving / Condition	☐ 17. Rehe		
6. Tags / Records / Accuracy of Ingredient Statements	☐ 18. Cool	0	
7. Conformance with Approved Procedures / HACCP Plan	s	and Cold Holding	
PROTECTION FROM CONTAMINATION		as a Public Health Control	
8. Separation / Segregation / Protection		NTS FOR HIGHLY SUSCEPTIB	LE DOBLIL ATIONS (HOD)
9. Food Contact Surfaces Cleaning and Sanitizing			, ,
☐ 10. Proper Adequate Handwashing	CONSUMER A	l and Food Preparation for H	58
11. Good Hygienic Practices		ng of Consumer Advisories	
Violations Palated to Cood Batail Burstines (Blue			
Violations Related to Good Retail Practices (Blue tems) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Boar of Health. Non-critical (N) violations must be corrected	To Foodbo rd and Risk F	Violated Provisions Re rne Illnesses Intervention actors (Red Items 1-22) der for Correction: Based	ons -
mmediately or within 90 days as determined by the Boar	rd today, the it	ems checked indicate vio	lations of 105 CMR
of Health.		deral Food Code. This rep	
23. Management and Personnel (FC-2)(590,003)		of Health member or its a Board of Health. Failure	
24. Food and Food Protection (FC-3)(590.004)	cited in this	report may result in suspe	ension or revocation of
25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006)		ablishment permit and ce	
26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007)		ent operations. If aggrieved to a hearing. Your reques	
28, Poisonous or Toxic Materials (FC-7)(590,008)	and submitte	ed to the Board of Health	at the above address
29. Special Requirements (590,009)	within 10 da	ys of receipt of this order.	
So. Other	DATE OF R	E-INSPECTION:	
Ø	21	, ý	
Inspector's Signature:	Print: John /	n West	
PIC's Signature:	Print: April 0	CARON 1 A R	Page / of Pages
1 1 conegocie	- rengela (Trigo ire	
Th	nis Form Approved by the Ma	ssachusetts Department of Public H	lealth

FRANK () N BOARD OF HEALTH

ľ	Embargo			
Exclusion Emergency Suspension	☐ Re-inspection Scheduled			
☐ Employee Restriction /	☐ Voluntary Compliance		TEVA CLER	>
□ Yes	Corrective Action Required:	e:	Discussion With Person in Charge:	Discuss
2/2/21	12 Alkigin	SERVISARE ANDOR CREGAINE 3/61		
a CHRESE	KOPERCY STORED	WALL IN 38" - ALL FOUNT		
	W/ED)	AL WILERY INDIVIDUALY WICH		
ic RESTRAINS	EROPER HA	OBSERVED BY EMPLYEES WAY		
		JEMENTER BICKET A/ANDER		
	1727	3-BAY SINK WITH PROBER SANIT		
	M REVENIE	PLRONICEDANIS AT ROBE TO		
	SHEDVING	FOODS PROPERLY STORED ON		
	STOKED)	WACK IN O'- BY BOY (KOPEKIN		
30 AP 8	US WITH	IND CLEBRY & PRUPERLY		
Date Verified	AN OF CORRECTION	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION PLEASE PRINT CLEARLY	Code C – Critical Item Reference R – Red Item	No. R

		- VL-
1 Own	OF	Franklin

FOOD ESTABLISHMENT INSPECTION RE	PORT	Tel.	520-4905
Name Parmenter	Date 3-13-19	Type of Operation(s) Food Service	Type of Inspection Routine
	Risk	Retail	Re-inspection
Telephone 508 511 5181	Level	Residential Kitchen Mobile	Previous Inspection Date:
508-591-5a81	HACCP Y/N	Temporary	Pre-operation
Owner		☐ Caterer	☐ Suspect Illness
Person In Charge (PIC) Ann Mark Williams	Time In:	Bed & Breakfast	☐ General Complaint ☐ HACCP
Inspector Flany McNeil	Out:	Permit No.	Other
Each violation checked requires an explanation on the nativiolated.	rrative page(s	and a citation of speci	fic provision(s)
Violations Related to Foodborne Illness Interventions and Violations marked may pose an imminent health hazard and action as determined by the Board of Health.	d Risk Factor require immed	liate corrective 590.009 (I	Mon-compliance with: Ing Tobacco 590.009 (F) Local Law ess 590.009 (G)
FOOD PROTECTION MANAGEMENT	☐ 12. Pre	vention of Contamination from	
1. PIC Assigned / Knowledgeable / Duties		idwash Facilities	
EMPLOYEE HEALTH	_	N FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC	☐ 14. App	roved Food or Color Additive	S
3. Personnel with Infections Restricted / Excluded		ic Chemicals	
FOOD FROM APPROVED SOURCE	TIME/TEMPE	ERATURE CONTROLS (Potential	ally Hazardous Foods)
4. Food and Water from Approved Source		king Temperatures	,
[] 5. Receiving / Condition	☐ 17. Reh		
6. Tags / Records / Accuracy of Ingredient Statements	☐ 18. Coo		
7. Conformance with Approved Procedures / HACCP Plans		and Cold Holding	
PROTECTION FROM CONTAMINATION	- T	e as a Public Health Control	
8. Separation / Segregation / Protection		NTS FOR HIGHLY SUSCEPTIB	LE POPULATIONS (HSP)
9. Food Contact Surfaces Cleaning and Sanitizing		d and Food Preparation for H	
10. Proper Adequate Handwashing	CONSUMER	·	
11. Good Hygienic Practices	22. Pos	ting of Consumer Advisorles	
Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Foodbe and Risk I Official Or today, the i 590.000/Fe by a Board order of the cited in this the food es establishme have a right and submit within 10 d	f Violated Provisions Reported Illnesses Interventing Factors (Red Items 1-22) and of Factors (Red Items 1-22) are thems checked indicate violated for Correction: Based and Factors (Red Items Checked Indicate violated Factors (Red Items Checked Indicate violated Factors (Red Items Checked Items	ons id on an inspection plations of 105 CMR port, when signed below agent constitutes an to correct violations bension or revocation of essation of food d by this order, you est must be in writing at the above address
Inspector's Signature: MCALL Print: PIC's Signature: Print:	Siggy M	Mert.	PageofPages

				Discu							7		2				1		,	Item No.	Estal
				ission With		13		ĺ		1									1	Code Reference	Establishment Name:
				Discussion With Person in Charge:																C – Critical Item R – Red Item	_
		*1		ē:	JP	SERVICE AND MAKE WILLIAM	ARAPPEI V I THE TO	JANT 17EC SPEAY AVAILABLE	((DISH MACHINE KINGE 1810- EXCELLENT	12 1 7 (SO 70) 33	2	PRINCE WITH CHANGE OF STREETS OF	3-BAY SINK WITH PROPER SANDTER	į	24.	WHICK IN SIS C ALL FOODS PROPERLY	The comment works	HARDY CITY CHARACTER & CHOCKET	DESCRIPTION OF VIOLATION / PLAN	armunter School Date:
☐ Voluntary Disposal	☐ Embargo	Re-inspection Scheduled	☐ Voluntary Compliance	Corrective Action Required:		5/35/3001	JAN 200			٠٠			c - Mass clearly				LY STUGED " L	50 - 4 - 4	24 CD 12 12 12 12 12 12 12 12 12 12 12 12 12	LAN OF CORRECTION	3-13-14 Page:
Other	Emergency Closure	☐ Emergency	Employee Restriction / Exclusion	O No									4 SAVITIZE				1762CG)		A PAPER		of
	Closure	Emergency Suspension	Restriction /	D Yes				Þ					35				1			Date Verified	1

		Tel. <u>520-4905</u>									
FOOD ESTABLISHMENT INSPECTION I											
PARMENTER	Date 9-11-18	Type of Operation(s) Food Service	Type of Inspection Routine								
A data de	Risk	Retail	☐ Re-inspection								
	Level	Residential Kitchen Mobile	Previous Inspection Date:								
300 3112 300	HACCP Y/N	Temporary	Pre-operation								
Owner		Caterer	Suspect Illness								
Person in Charge (PIC)	Time In:	Bed & Breaklast	General Complaint HACCP								
Inspector Giany Menei	Out:	Permit No.	Other								
Each violation checked requires an explanation on the	narrative page(s	and a citation of spec	ific provision(s)								
Violations Related to Foodborne Illness Interventions Violations marked may pose an imminent health hazard a action as determined by the Board of Health.	and Risk Factor nd require immed	liate corrective 590.009 (
FOOD PROTECTION MANAGEMENT	12 Pre	vention of Contamination fro									
1. PIC Assigned / Knowledgeable / Duties		ndwash Facilities	THE								
EMPLOYEE HEALTH		N FROM CHEMICALS									
2. Reporting of Diseases by Food Employee and PIC											
3. Personnel with Infections Restricted / Excluded		14. Approved Food or Color Additives15. Toxic Chemicals									
FOOD FROM APPROVED SOURCE	TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)										
4. Food and Water from Approved Source	_	☐ 16. Cooking Temperatures									
5. Receiving / Condition	_	17. Reheating									
6. Tags / Records / Accuracy of Ingredient Statements	~	19 Cooling									
7. Conformance with Approved Procedures / HACCP Plans	19. Hot and Cold Holding										
PROTECTION FROM CONTAMINATION	and the same	e as a Public Health Control									
8. Separation / Segregation / Protection											
9. Food Contact Surfaces Cleaning and Sanitizing		REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)									
10. Proper Adequate Handwashing	CONSUMER	d and Food Preparation for I	nor								
11. Good Hygienic Practices		ting of Consumer Advisories									
Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. C N 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	Number of To Foodband Risk Official Ortoday, the 590.000/Foby a Board order of the cited in this the food establishme have a right and submit within 10 destables.	of Violated Provisions Rorne Illnesses Intervent Factors (Red Items 1-22 reder for Correction: Basitems checked indicate viederal Food Code. This red of Health member or its e Board of Health. Failures report may result in susstablishment permit and cleent operations. If aggrievent to a hearing. Your requited to the Board of Health lays of receipt of this order RE-INSPECTION:	elated tions 2): ed on an inspection iolations of 105 CMR eport, when signed belo agent constitutes and to correct violations spension or revocation of essation of food and by this order, you est must be in writing that the above address								
Inspector's Signature? Out	GIIII	Makil e Di Jams	Page / of Pages								

FLANKL IN BOARD OF HEALTH

				Discus		M						,						22				No.	Estab
				ssion With	1	Merin o						*	,									Code Reference	Establishment Name:
				Discussion With Person in Charge:		790.005			((19))											C - Critical Item R - Red Item	
☐ Voluntary Disposal ☐ Other	☐ Embargo ☐ Emergency Closure	☐ Re-inspection Scheduled ☐ Emergency Suspension	☐ Voluntary Compliance ☐ Employee Restriction /	Je: Corrective Action Required: ☐ No ☐ Yes	SPRINGETTE AND MARIE WILLIAMS STUSPED	ALEKEN EXPINED 7/11/2016 - MUST ROVEN	a Rave USE	OBSTANCE ALL EMPLOYEES WITH PROPER HATCHESTRANT	1.101 KENDIK KENDER	THESE MICK COLLECT MICH MARCH I ROLL ON BOTH		DISH MACHINE KING LEG" GOES	REACH IN 34 AT COODS WILESTLY STOKED	THE DEMAND IN THE	1	XOLLS	SWEED SWEET	CEP-S- ORSERVED IN & ICA	THE IN 240- AT FRANCE PROPERTY STATES	TJWDA	HAMISIMU CLEAN I PROPERLY STOCKED WHY SOAP & PAPER	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION 1	PARMENTER SCHOOL Date: 9-11-18 Page: 2 of ~
	Φ	nsion	on /						H. HP	7												Date Verified	2