



City/Town of Holden
FOOD ESTABLISHMENT INSPECTION REPORT

Address: 1196 Main St.

Tel. 508-210-5542

Name <u>Davis Hill Elementary School</u>	Date <u>1/15/19</u>	Type of Operation(s) <input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast	Type of Inspection <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-inspection Previous Inspection Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other _____
Address <u>80 Jamieson Rd</u>	Risk Level <u>H</u>		
Telephone <u>508-829-1754</u>	HACCP Y/N <input checked="" type="checkbox"/>		
Owner <u>WASH/Town</u>	Time In: <u>1130</u> Out: <u>1200 pm</u>	Permit No. <u>40</u>	
Person-in-Charge (PIC) <u>Alison Towns</u>			
Inspector <u>Michael Mendez</u>			

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 590.009 (E) ☐
Tobacco 590.009 (F) ☐
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

☐ 12. 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

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)
	1	25. Equipment and Utensils (FC-4)(590.005)
		26. Water, Plumbing and Waste (FC-5)(590.006)
	1	27. Physical Facility (FC-6)(590.007)
		28. Poisonous or Toxic Materials (FC-7)(590.008)
		29. Special Requirements (590.009)
		30. Other

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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 order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

Inspector's Signature: <u>Michael Mendez</u>	Print: <u>Michael Mendez</u>	Page <u>1</u> of <u>2</u> Pages
PIC's Signature: <u>Alison Towns</u>	Print: <u>Alison Towns</u>	

BOARD OF HEALTH

Establishment Name: Davis Hill Elementary

Date: 11/15/19

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of

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DESCRIPTION OF VIOLATION/PLAN OF CORRECTION

PLEASE PRINT CLEARLY

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*Violations Related to Foodborne Illness Interventions and Risk Factors
(Red Items 1-22)*

FOOD PROTECTION MANAGEMENT

1	590.003(A)	Assignment of Responsibility*
	590.003(B)	Demonstration of Knowledge*
	2-103.11	Person in charge – duties

EMPLOYEE HEALTH

2	590.003(C)	Responsibility of the person in charge to require reporting by food employees and applicants*
	590.003(F)	Responsibility Of A Food Employee Or An Applicant To Report To The Person In Charge*
	590.003(G)	Reporting by Person in Charge*
3	590.003(D)	Exclusions and Restrictions*
	590.003(E)	Removal of Exclusions and Restrictions

FOOD FROM APPROVED SOURCE

4		Food and Water From Regulated Sources
	590.004(A-B)	Compliance with Food Law*
	3-201.12	Food in a Hermetically Sealed Container*
	3-201.13	Fluid Milk and Milk Products*
	3-202.13	Shell Eggs*
	3-202.14	Eggs and Milk Products, Pasteurized*
	3-202.16	Ice Made From Potable Drinking Water*
	5-101.11	Drinking Water from an Approved System*
	590.006(A)	Bottled Drinking Water*
	590.006(B)	Water Meets Standards in 310 CMR 22.0*
		Shellfish and Fish From an Approved Source
	3-201.14	Fish and Recreationally Caught Molluscan Shellfish*
	3-201.15	Molluscan Shellfish from NSSP Listed Sources*
		<i>Game and Wild Mushrooms Approved by Regulatory Authority</i>
5	3-202.18	Shellstock Identification Present*
	590.004(C)	Wild Mushrooms*
	3-201.17	Game Animals*
		Receiving/Condition
6	3-202.11	PHFs Received at Proper Temperatures*
	3-202.15	Package Integrity*
	3-101.11	Food Safe and Unadulterated *
6		Tags/Records: Shellstock
	3-202.18	Shellstock Identification *
	3-203.12	Shellstock Identification Maintained*
		<i>Tags/Records: Fish Products</i>
	3-402.11	Parasite Destruction*
	3-402.12	Records, Creation and Retention*
	590.004(J)	Labeling of Ingredients*
7		Conformance with Approved Procedures/HACCP Plans
	3-502.11	Specialized Processing Methods*
	3-502.12	Reduced oxygen packaging, criteria*
	8-103.12	Conformance with Approved Procedures*

PROTECTION FROM CONTAMINATION

8		Cross-contamination
	3-302.11(A)(1)	Raw Animal Foods Separated from Cooked and RTE Foods*
		Contamination from Raw Ingredients
	3-302.11(A)(2)	Raw Animal Foods Separated from Each Other*
		Contamination from the Environment
	3-302.11(A)	Food Protection*
	3-302.15	Washing Fruits and Vegetables
	3-304.11	Food Contact with Equipment and Utensils*
		Contamination from the Consumer
	3-306.14(A)(B)	Returned Food and Reservice of Food*
9		<i>Disposition of Adulterated or Contaminated Food</i>
	3-701.11	Discarding or Reconditioning Unsafe Food*
		Food Contact Surfaces
	4-501.111	Manual Warewashing - Hot Water Sanitization Temperatures*
	4-501.112	Mechanical Warewashing- Hot Water Sanitization Temperatures*
	4-501.114	Chemical Sanitization- temp., pH, concentration and hardness. *
	4-601.11(A)	Equipment Food Contact Surfaces and Utensils Clean*
	4-602.11	Cleaning Frequency of Equipment Food-Contact Surfaces and Utensils*
	4-702.11	Frequency of Sanitization of Utensils and Food Contact Surfaces of Equipment*
	4-703.11	Methods of Sanitization – Hot Water and Chemical*
10		Proper, Adequate Handwashing
	2-301.11	Clean Condition – Hands and Arms*
	2-301.12	Cleaning Procedure*
	2-301.14	When to Wash*
11		Good Hygienic Practices
	2-401.11	Eating, Drinking or Using Tobacco*
	2-401.12	Discharges From the Eyes, Nose and Mouth*
	3-301.12	Preventing Contamination When Tasting*
12		Prevention of Contamination from Hands
	590.004(E)	Preventing Contamination from Employees*
13		Handwash Facilities
		Conveniently Located and Accessible
	5-203.11	Numbers and Capacities*
	5-204.11	Location and Placement*
	5-205.11	Accessibility, Operation and Maintenance
		Supplied with Soap and Hand Drying Devices
	6-301.11	Handwashing Cleanser, Availability
	6-301.12	Hand Drying Provision

* Denotes critical item in the federal 1999 Food Code or 105 CMR 590.000.

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items 1-22) (Cont.)

PROTECTION FROM CHEMICALS

14	Food or Color Additives
3-202.12	Additives*
3-202.14	Protection from Unapproved Additives*
15	Poisonous or Toxic Substances
7-101.11	Identifying Information – Original Containers*
7-102.11	Common Name – Working Containers*
7-201.11	Separation – Storage*
7-202.11	Restriction – Presence and Use*
7-202.12	Conditions of Use*
7-203.11	Toxic Containers – Prohibitions*
7-204.11	Sanitizers, Criteria – Chemicals*
7-204.12	Chemicals for Washing Produce, Criteria*
7-204.14	Drying Agents, Criteria*
7-205.11	Incidental Food Contact, Lubricants*
7-206.11	Restricted Use Pesticides, Criteria*
7-206.12	Rodent Bait Stations*
7-206.13	Tracking Powders, Pest Control and Monitoring.*

TIME/TEMPERATURE CONTROLS

16	Proper Cooking Temperatures for PHFs
3-401.11A(1)(2)	Eggs – 155°F 15 Sec. Eggs – Immediate Service 145°F 15 Sec.*
3-401.11(A)(2)	Comminuted Fish, Meats & Game Animals – 155°F Sec.*
3-401.11(B)(1)(2)	Pork and Beef Roast – 130°F 121 Min.*
3-401.11(A)(2)	Ratites, Injected Meats – 155°F 15 Sec.*
3-401.11(A)(3)	Poultry, Wild Game, Stuffed PHFs, Stuffing Containing Fish, Meat, Poultry or Ratites – 165°F 15 Sec.*
3-401.11(C)(3)	Whole-muscle, Intact Beef Steaks 145°F
3-401.12	Raw Animal Foods Cooked in a Microwave 165°F*
3-401.11(A)(1)(b)	All other PHFs– 145°F 15 Sec.*
17	Reheating for Hot Holding
3-403.11(A)&(D)	PHFs 165°F 15 Sec.*
3-403.11(B)	Microwave – 165°F 2 Minute Standing Time*
3-403.11(C)	Commercially Processed RTE Food – 140°F*
3-403.11(E)	Remaining Unsliced Portions of Beef Roasts*
18	Proper Cooling of PHFs
3-501.14(A)	Cooling Cooked PHFs from 140°F to 70°F Within 2 Hours and from 70°F to 41°F/45°F Within 4 Hours.*
3-501.14(B)	Cooling PHFs Made From Ambient Temperature Ingredients to 41°F/45°F Within 4 Hours*

3-501.14(C)	PHFs Received at Temperatures According to Law Cooled to 41°F/45°F Within 4 Hours.*
3-501.15	Cooling Methods for PHFs
19	PHF Hot and Cold Holding
3-501.16(B)	Cold PHFs Maintained at or below 41°F/45°F*
3-501.16(A)	Hot PHFs Maintained at or above 140°F.*
3-501.16(A)	Roasts Held at or above 130°F.*
	Time as a Public Health Control
20	Time as a Public Health Control*
590.004(H)	Variance Requirement

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

21	3-801.11(A)	Unpasteurized Pre-packaged Juices and Beverages with Warning Labels*
	3-801.11(B)	Use of Pasteurized Eggs*
	3-801.11(D)	Raw or Partially Cooked Animal Food and Raw Seed Sprouts Not Served.*
	3-801.11(C)	Unopened Food Package Not Re-served.*

CONSUMER ADVISORY

22	3-603.11	Consumer Advisory Posted for Consumption of Animal Foods that are Raw, Undercooked or not Otherwise Processed to Eliminate Pathogens.* <i>Effective 1/1/2001</i>
	3-302.13	Pasteurized Eggs Substitute for Raw Shell Eggs*

SPECIAL REQUIREMENTS

590.009(A)-(D)	Violations of Section 590.009(A)-(D) in catering, mobile food, temporary and residential kitchen operations should be debited under the appropriate sections above if related to foodborne illness interventions and risk factors. Other 590.009 violations relating to good retail practices should be debited under #29 - Special Requirements
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VIOLATIONS RELATED TO GOOD RETAIL PRACTICES (Blue Items 23-30)

Critical and non-critical violations, which do not relate to the foodborne illness interventions and risk factors listed above, can be found in the following sections of the Food Code and 105 CMR 590.00.

Item	Good Retail Practices	FC	590.00
23.	Management and Personnel	FC - 2	.003
24.	Food and Food Protection	FC - 3	.004
25.	Equipment and Utensils	FC - 4	.005
26.	Water, Plumbing and Waste	FC - 5	.006
27.	Physical Facility	FC - 6	.007
28.	Poisonous or Toxic Materials	FC - 7	.008
29.	Special Requirements		.009
30.	Other		

*Denotes critical item in the Federal 1999 Food Code or 105 CMR 590.000.

Food Establishment Inspection Report – City/Town of Horton

Establishment: <u>Davis Hill Elementary School</u>		Date: <u>5/9/19</u>	Page 1 of <u>3</u>
Address: <u>80 Jamieson Rd</u>		Time in: <u>10:45 am</u>	Time out: <u>11:55</u>
Telephone: <u>508-839-1754</u>	Permit No.: <u>40</u>	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):	<u>0</u>
Owner: <u>WRSD</u>		Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):	<u>0</u>
Person-in-charge:			
Inspector: <u>Michael Mendez</u>			
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS			
IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation			

Compliance Status		IN	OUT	N/A	N/O	COS	R
Supervision							
1	Person-in-charge present, demonstrates knowledge, and performs duties	✓					
2	Certified Food Protection Manager	✓					
Employee Health							
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting	✓					
4	Proper use of restriction and exclusion	✓					
5	Procedures for responding to vomiting and diarrheal events						
Good Hygienic Practices							
6	Proper eating, tasting, drinking, or tobacco use				✓		
7	No discharge from eyes, nose, and mouth	✓					
Preventing Contamination by Hands							
8	Hands clean & properly washed	✓					
9	No bare hand contact with ready-to-eat food	✓					
10	Adequate handwashing sinks properly supplied and accessible	✓					
Approved Source							
11	Food obtained from approved source	✓					
12	Food received at proper temperature				✓		
13	Food received in good condition, safe, & unadulterated	✓					
14	Required records available: shellstock tags, parasite destruction				✓		

Compliance Status		IN	OUT	N/A	N/O	COS	R
Protection from Contamination							
15	Food separated and protected	✓					
16	Food-contact surfaces; cleaned & sanitized	✓					
17	Proper disposition of returned, previously served, reconditioned & unsafe food	✓					
Time/Temperature Control for Safety							
18	Proper cooking time & temperatures	✓					
19	Proper reheating procedures for hot holding	✓					
20	Proper cooling time and temperature	✓					
21	Proper hot holding temperature	✓					
22	Proper cold holding temperature	✓					
23	Proper date marking and disposition	✓					
24	Time as a Public Health Control			✓			
Consumer Advisory							
25	Consumer advisory provided for raw / undercooked food			✓			
Highly Susceptible Populations							
26	Pasteurized foods used; prohibited foods not offered			✓			
Food/Color Additives and Toxic Substances							
27	Food additives: approved & properly used			✓			
28	Toxic substances properly identified, stored & used	✓					
Conformance with Approved Procedures							
29	Compliance with variance / specialized process / HACCP Plan			✓			

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Date of Reinspection: Discussion with Person-in-Charge: new code changes and report.

Signature of Person-in-Charge: <u>[Signature]</u>	Date: <u>5/9/19</u>
Signature of Inspector: <u>[Signature]</u>	Date: <u>5/9/19</u>

Food Establishment Inspection Report – City/Town of Holden

Establishment: Davis Hill Elementary

Date: 5/9/19

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GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status		IN	OUT	N/A	N/O	COS	R
Safe Food and Water							
30	Pasteurized eggs used where required			✓			
31	Water & ice from approved source						
32	Variance obtained for specialized processing methods			✓			
Food Temperature Control							
33	Proper cooling methods used; adequate equipment for temperature control	✓					
34	Plant food properly cooked for hot holding				✓		
35	Approved thawing methods used						
36	Thermometers provided & accurate						
Food Identification							
37	Food properly labeled; original container						
Prevention of Food Contamination							
38	Insects, rodents, & animals not present						
39	Contamination prevented during food preparation, storage and display						
40	Personal cleanliness						
41	Wiping cloths: properly used & stored						
42	Washing fruits & vegetables						
Proper Use of Utensils							
43	In-use utensils properly stored						
44	Utensils, equipment & linens: properly stored, dried, & handled						
45	Single-use / single-service articles: properly stored & used						
46	Gloves used properly						
Utensils, Equipment and Vending							
47	Food & non-food contact surfaces cleanable, properly designed, constructed & used						

Compliance Status		IN	OUT	N/A	N/O	COS	R
48	Warewashing facilities: installed, maintained, & used; test strips						
49	Non-food contact surfaces clean		✓				
Physical Facilities							
50	Hot & cold water available; adequate pressure						
51	Plumbing installed; proper backflow devices						
52	Sewage & waste water properly disposed						
53	Toilet features: properly constructed, supplied, & cleaned						
54	Garbage & refuse properly disposed; facilities maintained						
55	Physical facilities installed, maintained, & clean		✓				
56	Adequate ventilation & lighting; designated areas used						
Additional Requirements listed in 105 CMR 590.011							
M1	Anti-choking procedures in food service establishment	✓					
M2	Food allergy awareness	✓					
Review of Retail Operations listed in 105 CMR 590.010							
M3	Caterer			✓			
M4	Mobile Food Operation			✓			
M5	Temporary Food Establishment			✓			
M6	Public Market; Farmers Market			✓			
M7	Residential Kitchen; Bed-and-Breakfast Operation			✓			
M8	Residential Kitchen: Cottage Food Operation			✓			
M9	School Kitchen; USDA Nutrition Program			✓			
M10	Leased Commercial Kitchen			✓			
M11	Innovative Operation			✓			
Local Requirements							
L1	Local law or regulation	✓					
L2	Other			✓			

Type of Operation(s):

- ☒ Food Service Establishment
- ☐ Retail Food Store
- ☐ Residential: Cottage Foods
- ☐ Residential: Bed & Breakfast
- ☐ Mobile/Pushcart
- ☐ Temporary Food Estab.
- ☐ Other _____

Type of Inspection:

- ☒ Routine
- ☐ Re-inspection
- ☐ Pre-operational
- ☐ Illness investigation
- ☐ General complaint
- ☐ HACCP
- ☐ Other _____

Other Information:

Signature of Person-in-Charge: Olivia Towne

Date: 5/9/19

Signature of Inspector: Michael Merab

Date: 5/9/19

Food Establishment Inspection Report – City/Town of

Establishment: Davis Hill Elementary

Date: 5/9/19

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Temperature Observations					
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
Cooked Chicken	174	Adult Cooler	38		
Milk Cooler Ambient	37	Corn in walk in	29		
Walk in Freezer Ambient	5	Serving line Coolers	30 / 29		
Chicken Nuggets	39	Warming bins behind serving line	162 / 175		
Defrosting Potatoes	25				

Observations and/or Corrective Actions
<p>1. The contractor shall provide a written report of the results of the inspection to the project manager within 48 hours of the inspection.</p> <p>2. The contractor shall provide a written report of the results of the inspection to the project manager within 48 hours of the inspection.</p> <p>3. The contractor shall provide a written report of the results of the inspection to the project manager within 48 hours of the inspection.</p> <p>4. The contractor shall provide a written report of the results of the inspection to the project manager within 48 hours of the inspection.</p> <p>5. The contractor shall provide a written report of the results of the inspection to the project manager within 48 hours of the inspection.</p> <p>6. The contractor shall provide a written report of the results of the inspection to the project manager within 48 hours of the inspection.</p> <p>7. The contractor shall provide a written report of the results of the inspection to the project manager within 48 hours of the inspection.</p> <p>8. The contractor shall provide a written report of the results of the inspection to the project manager within 48 hours of the inspection.</p> <p>9. The contractor shall provide a written report of the results of the inspection to the project manager within 48 hours of the inspection.</p> <p>10. The contractor shall provide a written report of the results of the inspection to the project manager within 48 hours of the inspection.</p>

Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code

[illegible]

Signature of Person-In-Charge: _____

Date: 5/9/19

Signature of Inspector:

Date: 5/9/19

City/Town of HoldenAddress: 1196 Main St.

FOOD ESTABLISHMENT INSPECTION REPORT

Tel. 508 - 210 - 5542

Name <u>Dawson Elementary School</u>	Date <u>1/17/19</u>	Type of Operation(s) <input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast	Type of Inspection <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-inspection Previous Inspection Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other _____
Address <u>155 Salisbury St</u>	Risk Level <u>H</u>	Permit No. <u>71</u>	
Telephone <u>508 - 829 - 6828</u>	HACCP <u>Y/N</u>		
Owner <u>WASD/Town</u>	Time In: <u>1040</u> Out: <u>1120</u>		
Person-In-Charge (PIC) <u>Susan Hudson</u>			
Inspector <u>Michael Mendez</u>			

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.

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Anti-Choking	590.009 (E)	<input type="checkbox"/>
Tobacco	590.009 (F)	<input type="checkbox"/>
Allergen Awareness	590.009 (G)	<input type="checkbox"/>

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

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PROTECTION FROM CONTAMINATION

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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

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☐ 21. Food and Food Preparation for HSP

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		27. Physical Facility (FC-6)(590.007)
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Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

Inspector's Signature: <u>Michael Mendez</u>	Print: <u>Michael Mendez</u>	Page <u>1</u> of <u>2</u> Pages
PIC's Signature: <u>Susan R. Hudson</u>	Print: <u>Susan Hudson</u>	

Establishment Name: Duwin Elementary School

[illegible]

**Violations Related to Foodborne Illness Interventions and Risk Factors
(Red Items 1-22)**

FOOD PROTECTION MANAGEMENT

1	590.003(A)	Assignment of Responsibility*
	590.003(B)	Demonstration of Knowledge*
	2-103.11	Person in charge – duties

EMPLOYEE HEALTH

2	590.003(C)	Responsibility of the person in charge to require reporting by food employees and applicants*
	590.003(F)	Responsibility Of A Food Employee Or An Applicant To Report To The Person In Charge*
	590.003(G)	Reporting by Person in Charge*
3	590.003(D)	Exclusions and Restrictions*
	590.003(E)	Removal of Exclusions and Restrictions

FOOD FROM APPROVED SOURCE

4		Food and Water From Regulated Sources
	590.004(A-B)	Compliance with Food Law*
	3-201.12	Food in a Hermetically Sealed Container*
	3-201.13	Fluid Milk and Milk Products*
	3-202.13	Shell Eggs*
	3-202.14	Eggs and Milk Products, Pasteurized*
	3-202.16	Ice Made From Potable Drinking Water*
	5-101.11	Drinking Water from an Approved System*
	590.006(A)	Bottled Drinking Water*
	590.006(B)	Water Meets Standards in 310 CMR 22.0*
		Shellfish and Fish From an Approved Source
	3-201.14	Fish and Recreationally Caught Molluscan Shellfish*
	3-201.15	Molluscan Shellfish from NSSP Listed Sources*
		<i>Game and Wild Mushrooms Approved by Regulatory Authority</i>
	3-202.18	Shellstock Identification Present*
	590.004(C)	Wild Mushrooms*
	3-201.17	Game Animals*
5		Receiving/Condition
	3-202.11	PHFs Received at Proper Temperatures*
	3-202.15	Package Integrity*
	3-101.11	Food Safe and Unadulterated *
6		Tags/Records: Shellstock
	3-202.18	Shellstock Identification *
	3-203.12	Shellstock Identification Maintained*
		<i>Tags/Records: Fish Products</i>
	3-402.11	Parasite Destruction*
	3-402.12	Records, Creation and Retention*
	590.004(J)	Labeling of Ingredients*
7		Conformance with Approved Procedures/HACCP Plans
	3-502.11	Specialized Processing Methods*
	3-502.12	Reduced oxygen packaging, criteria*
	8-103.12	Conformance with Approved Procedures*

PROTECTION FROM CONTAMINATION

8		Cross-contamination
	3-302.11(A)(1)	Raw Animal Foods Separated from Cooked and RTE Foods*
		Contamination from Raw Ingredients
	3-302.11(A)(2)	Raw Animal Foods Separated from Each Other*
		Contamination from the Environment
	3-302.11(A)	Food Protection*
	3-302.15	Washing Fruits and Vegetables
	3-304.11	Food Contact with Equipment and Utensils*
		Contamination from the Consumer
	3-306.14(A)(B)	Returned Food and Reservice of Food*
9		<i>Disposition of Adulterated or Contaminated Food</i>
	3-701.11	Discarding or Reconditioning Unsafe Food*
		Food Contact Surfaces
	4-501.111	Manual Warewashing - Hot Water Sanitization Temperatures*
	4-501.112	Mechanical Warewashing- Hot Water Sanitization Temperatures*
	4-501.114	Chemical Sanitization- temp., pH, concentration and hardness. *
	4-601.11(A)	Equipment Food Contact Surfaces and Utensils Clean*
	4-602.11	Cleaning Frequency of Equipment Food-Contact Surfaces and Utensils*
	4-702.11	Frequency of Sanitization of Utensils and Food Contact Surfaces of Equipment*
	4-703.11	Methods of Sanitization – Hot Water and Chemical*
10		Proper, Adequate Handwashing
	2-301.11	Clean Condition – Hands and Arms*
	2-301.12	Cleaning Procedure*
	2-301.14	When to Wash*
11		Good Hygienic Practices
	2-401.11	Eating, Drinking or Using Tobacco*
	2-401.12	Discharges From the Eyes, Nose and Mouth*
	3-301.12	Preventing Contamination When Tasting*
12		Prevention of Contamination from Hands
	590.004(E)	Preventing Contamination from Employees*
13		Handwash Facilities
		Conveniently Located and Accessible
	5-203.11	Numbers and Capacities*
	5-204.11	Location and Placement*
	5-205.11	Accessibility, Operation and Maintenance
		Supplied with Soap and Hand Drying Devices
	6-301.11	Handwashing Cleanser, Availability
	6-301.12	Hand Drying Provision

* Denotes critical item in the federal 1999 Food Code or 105 CMR 590.000.

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items 1-22) (Cont.)

PROTECTION FROM CHEMICALS

14		Food or Color Additives
	3-202.12	Additives*
	3-302.14	Protection from Unapproved Additives*
15		Poisonous or Toxic Substances
	7-101.11	Identifying Information – Original Containers*
	7-102.11	Common Name – Working Containers*
	7-201.11	Separation – Storage*
	7-202.11	Restriction – Presence and Use*
	7-202.12	Conditions of Use*
	7-203.11	Toxic Containers – Prohibitions*
	7-204.11	Sanitizers, Criteria – Chemicals*
	7-204.12	Chemicals for Washing Produce, Criteria*
	7-204.14	Drying Agents, Criteria*
	7-205.11	Incidental Food Contact, Lubricants*
	7-206.11	Restricted Use Pesticides, Criteria*
	7-206.12	Rodent Bait Stations*
	7-206.13	Tracking Powders, Pest Control and Monitoring*

TIME/TEMPERATURE CONTROLS

16		Proper Cooling Temperatures for PHFs
	3-401.11A(1)(2)	Eggs- 155°F 15 Sec. Eggs- Immediate Service 145°F 15sec*
	3-401.11(A)(2)	Comminuted Fish, Meats & Game Animals - 155°F 15 sec. *
	3-401.11(B)(1)(2)	Pork and Beef Roast - 130°F 121 min*
	3-401.11(A)(2)	Ratites, Injected Meats – 155°F 15 sec. *
	3-401.11(A)(3)	Poultry, Wild Game, Stuffed PHFs, Stuffing Containing Fish, Meat, Poultry or Ratites-165°F 15 sec. *
	3-401.11(C)(3)	Whole-muscle, Intact Beef Steaks 145°F *
	3-401.12	Raw Animal Foods Cooked in a Microwave 165°F *
	3-401.11(A)(1)(b)	All Other PHFs – 145°F 15 sec. *
17		Reheating for Hot Holding
	3-403.11(A)&(D)	PHFs 165°F 15 sec. *
	3-403.11(B)	Microwave- 165° F 2 Minute Standing Time*
	3-403.11(C)	Commercially Processed RTE Food - 140°F*
	3-403.11(E)	Remaining Unsliced Portions of Beef Roasts*
18		Proper Cooling of PHFs
	3-501.14(A)	Cooling Cooked PHFs from 140°F to 70°F Within 2 Hours and From 70°F to 41°F/45°F Within 4 Hours. *
	3-501.14(B)	Cooling PHFs Made From Ambient Temperature Ingredients to 41°F/45°F Within 4 Hours*
	3-501.14(C)	PHFs Received at Temperatures According to Law Cooled to 41°F/45°F Within 4 Hours. *
	3-501.15	Cooling Methods for PHFs
19		PHF Hot and Cold Holding
	3-501.16(B) 590.004(F)	Cold PHFs Maintained at or below 41°/45° F*
	3-501.16(A)	Hot PHFs Maintained at or above 140°F. *
	3-501.16(A)	Roasts Held at or above 130°F. *
20		Time as a Public Health Control
	3-501.19	Time as a Public Health Control*
	590.004(H)	Variance Requirement

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

21	3-801.11(A)	Unpasteurized Pre-packaged Juices and Beverages with Warning Labels*
	3-801.11(B)	Use of Pasteurized Eggs*
	3-801.11(D)	Raw or Partially Cooked Animal Food and Raw Seed Sprouts Not Served. *
	3-801.11(C)	Unopened Food Package Not Re-served. *

CONSUMER ADVISORY

22	3-603.11	Consumer Advisory Posted for Consumption of Animal Foods That are Raw, Undercooked or Not Otherwise Processed to Eliminate Pathogens. * <i>Effective 1/1/2001</i>
	3-302.13	Pasteurized Eggs Substitute for Raw Shell Eggs*

SPECIAL REQUIREMENTS

590.009(A)-(D)	Violations of Section 590.009(A)-(D) in catering, mobile food, temporary and residential kitchen operations should be debited under the appropriate sections above if related to foodborne illness interventions and risk factors. Other 590.009 violations relating to good retail practices should be debited under #29 – Special Requirements.
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VIOLATIONS RELATED TO GOOD RETAIL PRACTICES (Blue Items 23-30)

Critical and non-critical violations, which do not relate to the foodborne illness interventions and risk factors listed above, can be found in the following sections of the Food Code and 105 CMR 590.000.

Item	Good Retail Practices	FC	590.000
23.	Management and Personnel	FC – 2	.003
24.	Food and Food Protection	FC – 3	.004
25.	Equipment and Utensils	FC – 4	.005
26.	Water, Plumbing and Waste	FC – 5	.006
27.	Physical Facility	FC – 6	.007
28.	Poisonous or Toxic Materials	FC – 7	.008
29.	Special Requirements		.009
30.	Other		

* Denotes critical item in the federal 1999 Food Code or 105 CMR 590.000.

Food Establishment Inspection Report – City/Town of Holden

Establishment: <u>Dawson Elementary School</u>		Date: <u>5/9/19</u>	Page 1 of <u>3</u>
Address: <u>155 Salisbury St.</u>		Time in: <u>11:05</u>	Time out: <u>10:50</u>
Telephone: <u>508-829-6828</u>	Permit No.: <u>71</u>	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>1</u>	
Owner: <u>WASD</u>		Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>0</u>	
Person-in-charge: <u>Susan Hudson</u>			
Inspector: <u>Michael Mendez</u>			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status		IN	OUT	N/A	N/O	COS	R
Supervision							
1	Person-in-charge present, demonstrates knowledge, and performs duties	✓					
2	Certified Food Protection Manager	✓					
Employee Health							
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting	✓					
4	Proper use of restriction and exclusion	✓					
5	Procedures for responding to vomiting and diarrheal events						
Good Hygienic Practices							
6	Proper eating, tasting, drinking, or tobacco use				✓		
7	No discharge from eyes, nose, and mouth	✓					
Preventing Contamination by Hands							
8	Hands clean & properly washed	✓					
9	No bare hand contact with ready-to-eat food	✓					
10	Adequate handwashing sinks properly supplied and accessible	✓					
Approved Source							
11	Food obtained from approved source	✓					
12	Food received at proper temperature				✓		
13	Food received in good condition, safe, & unadulterated	✓					
14	Required records available: shellstock tags, parasite destruction				✓		

Compliance Status		IN	OUT	N/A	N/O	COS	R
Protection from Contamination							
15	Food separated and protected	✓					
16	Food-contact surfaces; cleaned & sanitized	✓					
17	Proper disposition of returned, previously served, reconditioned & unsafe food	✓					
Time/Temperature Control for Safety							
18	Proper cooking time & temperatures	✓					
19	Proper reheating procedures for hot holding				✓		
20	Proper cooling time and temperature				✓		
21	Proper hot holding temperature	✓					
22	Proper cold holding temperature	✓					
23	Proper date marking and disposition	✓					
24	Time as a Public Health Control			✓			
Consumer Advisory							
25	Consumer advisory provided for raw / undercooked food			✓			
Highly Susceptible Populations							
26	Pasteurized foods used; prohibited foods not offered			✓			
Food/Color Additives and Toxic Substances							
27	Food additives: approved & properly used			✓			
28	Toxic substances properly identified, stored & used	✓					
Conformance with Approved Procedures							
29	Compliance with variance / specialized process / HACCP Plan			✓			

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Date of Reinspection: _____ Discussion with Person-in-Charge: _____

General report

Signature of Person-in-Charge: <u>Loren R. Kulas</u>	Date: <u>5/9/19</u>
Signature of Inspector: <u>Michael Mendez</u>	Date: <u>5/9/19</u>

Food Establishment Inspection Report – City/Town of Holden

Establishment: Dowson Elementary School

Date: 5/9/19

Page 2 of 3

GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status		IN	OUT	N/A	N/O	COS	R
Safe Food and Water							
30	Pasteurized eggs used where required			✓			
31	Water & ice from approved source						
32	Variance obtained for specialized processing methods			✓			
Food Temperature Control							
33	Proper cooling methods used; adequate equipment for temperature control	✓					
34	Plant food properly cooked for hot holding						
35	Approved thawing methods used						
36	Thermometers provided & accurate						
Food Identification							
37	Food properly labeled; original container						
Prevention of Food Contamination							
38	Insects, rodents, & animals not present						
39	Contamination prevented during food preparation, storage and display						
40	Personal cleanliness						
41	Wiping cloths: properly used & stored						
42	Washing fruits & vegetables						
Proper Use of Utensils							
43	In-use utensils properly stored						
44	Utensils, equipment & linens: properly stored, dried, & handled						
45	Single-use / single-service articles: properly stored & used						
46	Gloves used properly						
Utensils, Equipment and Vending							
47	Food & non-food contact surfaces cleanable, properly designed, constructed & used						

Compliance Status		IN	OUT	N/A	N/O	COS	R
48	Warewashing facilities: installed, maintained, & used; test strips						
49	Non-food contact surfaces clean						
Physical Facilities							
50	Hot & cold water available; adequate pressure						
51	Plumbing installed; proper backflow devices		✓				
52	Sewage & waste water properly disposed						
53	Toilet features: properly constructed, supplied, & cleaned						
54	Garbage & refuse properly disposed; facilities maintained						
55	Physical facilities installed, maintained, & clean						
56	Adequate ventilation & lighting; designated areas used						
Additional Requirements listed in 105 CMR 590.011							
M1	Anti-choking procedures in food service establishment	✓					
M2	Food allergy awareness	✓					
Review of Retail Operations listed in 105 CMR 590.010							
M3	Caterer			✓			
M4	Mobile Food Operation			✓			
M5	Temporary Food Establishment			✓			
M6	Public Market; Farmers Market			✓			
M7	Residential Kitchen; Bed-and-Breakfast Operation			✓			
M8	Residential Kitchen: Cottage Food Operation			✓			
M9	School Kitchen; USDA Nutrition Program			✓			
M10	Leased Commercial Kitchen			✓			
M11	Innovative Operation			✓			
Local Requirements							
L1	Local law or regulation	✓					
L2	Other						

Type of Operation(s): <input checked="" type="checkbox"/> Food Service Establishment <input type="checkbox"/> Retail Food Store <input type="checkbox"/> Residential: Cottage Foods <input type="checkbox"/> Residential: Bed & Breakfast <input type="checkbox"/> Mobile/Pushcart <input type="checkbox"/> Temporary Food Estab. <input type="checkbox"/> Other _____	Type of Inspection: <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-inspection <input type="checkbox"/> Pre-operational <input type="checkbox"/> Illness investigation <input type="checkbox"/> General complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other _____	Other Information:
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Signature of Person-in-Charge: James R. Nease

Date: 5/9/19

Signature of Inspector: Micah M...

Date: 5/9/19

Food Establishment Inspection Report – City/Town of

Establishment: Dewson Elementary School

Date: 5/9/19

Page 3 of 3

Temperature Observations					
Item / Location		Temp (°F)	Item / Location		Temp (°F)
Corn - Serving line		145	Walk in cooler ambient		38
Hotdog - Serving line		140	Hot dogs - walk in		38
Brown Rice - Serving line		142	Casseroles - walk in		39
White cheese - cooler		38	Thawing hot dogs - walk in		31
Walk in freezer		7	milk cooler		41

Observations and/or Corrective Actions

Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code

[illegible]

Signature of Person-in-Charge:

Date: 5/9/19

Signature of Inspector: _____

Date: 5/9/19



City/Town of Holden
FOOD ESTABLISHMENT INSPECTION REPORT

Address: 1196 Main St
Tel. 508-210-5542

Name <u>Leroy E. Mays Elem. School</u>	Date <u>11/22/19</u>	Type of Operation(s) <input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast	Type of Inspection <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-inspection Previous Inspection Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other
Address <u>351 Bulfinch St</u>	Risk Level <u>H</u>	Permit No. <u>35</u>	
Telephone <u>508-829-3203</u>	HACCP <u>Y/N</u>		
Owner <u>WASD Town</u>	Time In: <u>1045 am</u> Out: <u>1130</u>		
Person-in-Charge (PIC) <u>Teri Walker</u>			
Inspector <u>Michael Mendez</u>			

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 590.009 (E) ☐
Tobacco 590.009 (F) ☐
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

☐ 12. 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

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

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



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DATE OF RE-INSPECTION:

Inspector's Signature: <u>Michael Mendez</u>	Print: <u>Michael Mendez</u>	Page <u>1</u> of <u>2</u> Pages
PIC's Signature: <u>Teri Walker</u>	Print: <u>Teri Walker</u>	

Hidden

Date: 11/27/19

Page: 2 of 2

DESCRIPTION OF VIOLATION / PLAN OF CORRECTION

PLEASE PRINT CLEARLY

Discussion With Person in Charge: *Same with Dr.*

all the above

Corrective Action Required:

☐ No

☐ Yes☒ Voluntary Compliance

☐ Employee Restriction /

☐ Re-inspection Scheduled

☐ Emergency Suspension

 Embargo

 Emergency Closure

☐ Voluntary Disposal

Other

**Violations Related to Foodborne Illness Interventions and Risk Factors
(Red Items 1-22)**

FOOD PROTECTION MANAGEMENT

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	590.003(B)	Demonstration of Knowledge*
	2-103.11	Person in charge – duties

EMPLOYEE HEALTH

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	590.003(F)	Responsibility Of A Food Employee Or An Applicant To Report To The Person In Charge*
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	590.003(E)	Removal of Exclusions and Restrictions

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	3-202.16	Ice Made From Potable Drinking Water*
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	3-201.15	Molluscan Shellfish from NSSP Listed Sources*
		<i>Game and Wild Mushrooms Approved by Regulatory Authority</i>
	3-202.18	Shellstock Identification Present*
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	3-201.17	Game Animals*
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	3-202.18	Shellstock Identification *
	3-203.12	Shellstock Identification Maintained*
		<i>Tags/Records: Fish Products</i>
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	3-502.11	Specialized Processing Methods*
	3-502.12	Reduced oxygen packaging, criteria*
	8-103.12	Conformance with Approved Procedures*

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		Contamination from the Consumer
	3-306.14(A)(B)	Returned Food and Reservice of Food*
9		Food Contact Surfaces
		<i>Disposition of Adulterated or Contaminated Food</i>
	3-701.11	Discarding or Reconditioning Unsafe Food*
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	4-501.112	Mechanical Warewashing- Hot Water Sanitization Temperatures*
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	4-602.11	Cleaning Frequency of Equipment Food-Contact Surfaces and Utensils*
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11		Good Hygienic Practices
	2-401.11	Eating, Drinking or Using Tobacco*
	2-401.12	Discharges From the Eyes, Nose and Mouth*
12	3-301.12	Preventing Contamination When Tasting*
		Prevention of Contamination from Hands
	590.004(E)	Preventing Contamination from Employees*
13		Handwash Facilities
		Conveniently Located and Accessible
	5-203.11	Numbers and Capacities*
	5-204.11	Location and Placement*
	5-205.11	Accessibility, Operation and Maintenance
		Supplied with Soap and Hand Drying Devices
	6-301.11	Handwashing Cleanser, Availability
	6-301.12	Hand Drying Provision

* Denotes critical item in the federal 1999 Food Code or 105 CMR 590.000.

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items 1-22) (Cont.)

PROTECTION FROM CHEMICALS

14	Food or Color Additives
3-202.12	Additives*
3-202.14	Protection from Unapproved Additives*
15	Poisonous or Toxic Substances
7-101.11	Identifying Information – Original Containers*
7-102.11	Common Name – Working Containers*
7-201.11	Separation – Storage*
7-202.11	Restriction – Presence and Use*
7-202.12	Conditions of Use*
7-203.11	Toxic Containers – Prohibitions*
7-204.11	Sanitizers, Criteria – Chemicals*
7-204.12	Chemicals for Washing Produce, Criteria*
7-204.14	Drying Agents, Criteria*
7-205.11	Incidental Food Contact, Lubricants*
7-206.11	Restricted Use Pesticides, Criteria*
7-206.12	Rodent Bait Stations*
7-206.13	Tracking Powders, Pest Control and Monitoring.*

TIME/TEMPERATURE CONTROLS

16	Proper Cooking Temperatures for PHFs
3-401.11A(1)(2)	Eggs – 155°F 15 Sec. Eggs – Immediate Service 145°F 15 Sec.*
3-401.11(A)(2)	Comminuted Fish, Meats & Game Animals – 155°F Sec.*
3-401.11(B)(1)(2)	Pork and Beef Roast – 130°F 121 Min.*
3-401.11(A)(2)	Ratites, Injected Meats – 155°F 15 Sec.*
3-401.11(A)(3)	Poultry, Wild Game, Stuffed PHFs, Stuffing Containing Fish, Meat, Poultry or Ratites – 165°F 15 Sec.*
3-401.11(C)(3)	Whole-muscle, Intact Beef Steaks 145°F
3-401.12	Raw Animal Foods Cooked in a Microwave 165°F*
3-401.11(A)(1)(b)	All other PHFs – 145°F 15 Sec.*
17	Reheating for Hot Holding
3-403.11(A)&(D)	PHFs 165°F 15 Sec.*
3-403.11(B)	Microwave – 165°F 2 Minute Standing Time*
3-403.11(C)	Commercially Processed RTE Food – 140°F*
3-403.11(E)	Remaining Unsliced Portions of Beef Roasts*
18	Proper Cooling of PHFs
3-501.14(A)	Cooling Cooked PHFs from 140°F to 70°F Within 2 Hours and from 70°F to 41°F/45°F Within 4 Hours.*
3-501.14(B)	Cooling PHFs Made From Ambient Temperature Ingredients to 41°F/45°F Within 4 Hours*.

3-501.14(C)	PHFs Received at Temperatures According to Law Cooled to 41°F/45°F Within 4 Hours.*
3-501.15	Cooling Methods for PHFs
19	PHF Hot and Cold Holding
3-501.16(B)	Cold PHFs Maintained at or below 41°F/45°F*
3-501.16(A)	Hot PHFs Maintained at or above 140°F.*
3-501.16(A)	Roasts Held at or above 130°F.*
	Time as a Public Health Control
20	Time as a Public Health Control*
590.004(H)	Variance Requirement

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

21	3-801.11(A)	Unpasteurized Pre-packaged Juices and Beverages with Warning Labels*
	3-801.11(B)	Use of Pasteurized Eggs*
	3-801.11(D)	Raw or Partially Cooked Animal Food and Raw Seed Sprouts Not Served.*
	3-801.11(C)	Unopened Food Package Not Re-served.*

CONSUMER ADVISORY

22	3-603.11	Consumer Advisory Posted for Consumption of Animal Foods that are Raw, Undercooked or not Otherwise Processed to Eliminate Pathogens.* Effective 1/1/2001
	3-302.13	Pasteurized Eggs Substitute for Raw Shell Eggs*

SPECIAL REQUIREMENTS

590.009(A)-(D)	Violations of Section 590.009(A)-(D) in catering, mobile food, temporary and residential kitchen operations should be debited under the appropriate sections above if related to foodborne illness interventions and risk factors. Other 590.009 violations relating to good retail practices should be debited under #29 - Special Requirements
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VIOLATIONS RELATED TO GOOD RETAIL PRACTICES (Blue Items 23-30)

Critical and non-critical violations, which do not relate to the foodborne illness interventions and risk factors listed above, can be found in the following sections of the Food Code and 105 CMR 590.00.

Item	Good Retail Practices	FC	590.00
23.	Management and Personnel	FC - 2	.003
24.	Food and Food Protection	FC - 3	.004
25.	Equipment and Utensils	FC - 4	.005
26.	Water, Plumbing and Waste	FC - 5	.006
27.	Physical Facility	FC - 6	.007
28.	Poisonous or Toxic Materials	FC - 7	.008
29.	Special Requirements		.009
30.	Other		

*Denotes critical item in the federal 1999 Food Code or 105 CMR 590.000.

Food Establishment Inspection Report – City/Town of Holden

Establishment: <u>Leroy E Mayo Elementary School</u>		Date: <u>5/23/19</u>	Page 1 of <u>3</u>
Address: <u>351 Bulfinch St</u>		Time in: <u>11:20</u>	Time out: <u>1:25</u>
Telephone: <u>508-829-3202</u>	Permit No.: <u>35</u>	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>0</u> Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>0</u>	
Owner: <u>WASH</u>			
Person-in-charge: <u>Teri Walker</u>			
Inspector: <u>Michael Mendez</u>			
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS			
IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation			

Compliance Status		IN	OUT	N/A	N/O	COS	R
Supervision							
1	Person-in-charge present, demonstrates knowledge, and performs duties	✓					
2	Certified Food Protection Manager	✓					
Employee Health							
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting	✓					
4	Proper use of restriction and exclusion	✓					
5	Procedures for responding to vomiting and diarrheal events						
Good Hygienic Practices							
6	Proper eating, tasting, drinking, or tobacco use	✓					
7	No discharge from eyes, nose, and mouth	✓			✓		
Preventing Contamination by Hands							
8	Hands clean & properly washed	✓					
9	No bare hand contact with ready-to-eat food	✓					
10	Adequate handwashing sinks properly supplied and accessible	✓					
Approved Source							
11	Food obtained from approved source	✓					
12	Food received at proper temperature				✓		
13	Food received in good condition, safe, & unadulterated	✓					
14	Required records available: shellstock tags, parasite destruction				✓		

Compliance Status		IN	OUT	N/A	N/O	COS	R
Protection from Contamination							
15	Food separated and protected	✓					
16	Food-contact surfaces; cleaned & sanitized	✓					
17	Proper disposition of returned, previously served, reconditioned & unsafe food	✓					
Time/Temperature Control for Safety							
18	Proper cooking time & temperatures	✓					
19	Proper reheating procedures for hot holding				✓		
20	Proper cooling time and temperature				✓		
21	Proper hot holding temperature	✓					
22	Proper cold holding temperature	✓					
23	Proper date marking and disposition	✓					
24	Time as a Public Health Control			✓			
Consumer Advisory							
25	Consumer advisory provided for raw / undercooked food			✓			
Highly Susceptible Populations							
26	Pasteurized foods used; prohibited foods not offered			✓			
Food/Color Additives and Toxic Substances							
27	Food additives: approved & properly used			✓			
28	Toxic substances properly identified, stored & used	✓					
Conformance with Approved Procedures							
29	Compliance with variance / specialized process / HACCP Plan			✓			

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Date of Reinspection: _____ Discussion with Person-in-Charge: _____

General report

Signature of Person-in-Charge: <u>Teri Walker</u>	Date: <u>5/23/19</u>
Signature of Inspector: <u>Michael Mendez</u>	Date: <u>5/23/19</u>

Food Establishment Inspection Report – City/Town of Holder

Establishment: Leroy & Mayo Elementary School

Date: 5/23/19

Page 2 of 3

GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status		IN	OUT	N/A	N/O	COS	R
Safe Food and Water							
30	Pasteurized eggs used where required			✓			
31	Water & ice from approved source						
32	Variance obtained for specialized processing methods			✓			
Food Temperature Control							
33	Proper cooling methods used; adequate equipment for temperature control	✓					
34	Plant food properly cooked for hot holding						
35	Approved thawing methods used						
36	Thermometers provided & accurate						
Food Identification							
37	Food properly labeled; original container						
Prevention of Food Contamination							
38	Insects, rodents, & animals not present						
39	Contamination prevented during food preparation, storage and display						
40	Personal cleanliness						
41	Wiping cloths: properly used & stored						
42	Washing fruits & vegetables						
Proper Use of Utensils							
43	In-use utensils properly stored						
44	Utensils, equipment & linens: properly stored, dried, & handled						
45	Single-use / single-service articles: properly stored & used						
46	Gloves used properly						
Utensils, Equipment and Vending							
47	Food & non-food contact surfaces cleanable, properly designed, constructed & used						

Compliance Status		IN	OUT	N/A	N/O	COS	R
48	Warewashing facilities: installed, maintained, & used; test strips						
49	Non-food contact surfaces clean						
Physical Facilities							
50	Hot & cold water available; adequate pressure						
51	Plumbing installed; proper backflow devices						
52	Sewage & waste water properly disposed						
53	Toilet features: properly constructed, supplied, & cleaned						
54	Garbage & refuse properly disposed; facilities maintained						
55	Physical facilities installed, maintained, & clean						
56	Adequate ventilation & lighting; designated areas used						
Additional Requirements listed in 105 CMR 590.011							
M1	Anti-choking procedures in food service establishment	✓					
M2	Food allergy awareness	✓					
Review of Retail Operations listed in 105 CMR 590.010							
M3	Caterer			✓			
M4	Mobile Food Operation			✓			
M5	Temporary Food Establishment			✓			
M6	Public Market; Farmers Market			✓			
M7	Residential Kitchen; Bed-and-Breakfast Operation			✓			
M8	Residential Kitchen; Cottage Food Operation			✓			
M9	School Kitchen; USDA Nutrition Program	✓					
M10	Leased Commercial Kitchen			✓			
M11	Innovative Operation			✓			
Local Requirements							
L1	Local law or regulation	✓					
L2	Other						

Type of Operation(s): <input checked="" type="checkbox"/> Food Service Establishment <input type="checkbox"/> Retail Food Store <input type="checkbox"/> Residential: Cottage Foods <input type="checkbox"/> Residential: Bed & Breakfast <input type="checkbox"/> Mobile/Pushcart <input type="checkbox"/> Temporary Food Estab. <input type="checkbox"/> Other _____	Type of Inspection: <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-inspection <input type="checkbox"/> Pre-operational <input type="checkbox"/> Illness investigation <input type="checkbox"/> General complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other _____	Other Information:
--	---	-----------------------------------

Signature of Person-in-Charge: <u>Steve Walker</u>	Date: <u>5/23/19</u>
Signature of Inspector: <u>Miranda Maly</u>	Date: <u>5/23/19</u>

Food Establishment Inspection Report – City/Town of Holden

Establishment: Leroy & Mayo Elementary School

Date: 5/23/19

Page 3 of 3

Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
Salted Cookies	41	Warm in cooler	38		
Tall Standing Cooler	39	Warm in freezer	-2		
Warming unit	154				
Milk cooler	38				
Ice cream cone	-2				

Observations and/or Corrective Actions

Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code

[illegible]

Signature of Person-in-Charge:

Charge: Chen Walker

Date: 5/23/19

Signature of Inspector:

Michael Meyer

Date: 5/23/19



City/Town of Holden

Address: 1196 main st.

FOOD ESTABLISHMENT INSPECTION REPORT

Tel. 508-210-5542

Name <u>Mountview middle school</u>	Date <u>1/17/19</u>	Type of Operation(s) <input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast	Type of Inspection <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-inspection Previous Inspection Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other
Address <u>270 Shrewsbury st</u>	Risk Level <u>H</u>		
Telephone <u>508-829-5577</u>			
Owner <u>WASD</u>	HACCP Y/ <input checked="" type="checkbox"/> N		
Person-in-Charge (PIC) <u>Jennifer Hultman</u>	Time In: <u>1135 am</u> Out: <u>1210 pm</u>	Permit No. <u>36</u>	
Inspector <u>michael Mendez</u>			

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 590.009 (E) ☐
Tobacco 590.009 (F) ☐
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

☐ 12. 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

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

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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 order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

Inspector's Signature: <u>Michael Mendez</u>	Print: <u>michael Mendez</u>	Page <u>1</u> of <u>2</u> Pages
PIC's Signature: <u>Jennifer Hultman</u>	Print: <u>Jennifer</u>	

BOARD OF HEALTH

Establishment Name: Mountview Middle School

Date: 11/17/19

Page: 2 of 2

DESCRIPTION OF VIOLATION / PLAN OF CORRECTION

PLEASE PRINT CLEARLY

[illegible]

*Violations Related to Foodborne Illness Interventions and Risk Factors
(Red Items 1-22)*

FOOD PROTECTION MANAGEMENT

1	590.003(A)	Assignment of Responsibility*
	590.003(B)	Demonstration of Knowledge*
	2-103.11	Person in charge – duties

EMPLOYEE HEALTH

2	590.003(C)	Responsibility of the person in charge to require reporting by food employees and applicants*
	590.003(F)	Responsibility Of A Food Employee Or An Applicant To Report To The Person In Charge*
	590.003(G)	Reporting by Person in Charge*
3	590.003(D)	Exclusions and Restrictions*
	590.003(E)	Removal of Exclusions and Restrictions

FOOD FROM APPROVED SOURCE

4		Food and Water From Regulated Sources
	590.004(A-B)	Compliance with Food Law*
	3-201.12	Food in a Hermetically Sealed Container*
	3-201.13	Fluid Milk and Milk Products*
	3-202.13	Shell Eggs*
	3-202.14	Eggs and Milk Products, Pasteurized*
	3-202.16	Ice Made From Potable Drinking Water*
	5-101.11	Drinking Water from an Approved System*
	590.006(A)	Bottled Drinking Water*
	590.006(B)	Water Meets Standards in 310 CMR 22.0*
		Shellfish and Fish From an Approved Source
	3-201.14	Fish and Recreationally Caught Molluscan Shellfish*
	3-201.15	Molluscan Shellfish from NSSP Listed Sources*
		<i>Game and Wild Mushrooms Approved by Regulatory Authority</i>
	3-202.18	Shellstock Identification Present*
	590.004(C)	Wild Mushrooms*
	3-201.17	Game Animals*
5		Receiving/Condition
	3-202.11	PHFs Received at Proper Temperatures*
	3-202.15	Package Integrity*
	3-101.11	Food Safe and Unadulterated *
6		Tags/Records: Shellstock
	3-202.18	Shellstock Identification *
	3-203.12	Shellstock Identification Maintained*
		<i>Tags/Records: Fish Products</i>
	3-402.11	Parasite Destruction*
	3-402.12	Records, Creation and Retention*
	590.004(J)	Labeling of Ingredients*
7		Conformance with Approved Procedures/HACCP Plans
	3-502.11	Specialized Processing Methods*
	3-502.12	Reduced oxygen packaging, criteria*
	8-103.12	Conformance with Approved Procedures*

PROTECTION FROM CONTAMINATION

8		Cross-contamination
	3-302.11(A)(1)	Raw Animal Foods Separated from Cooked and RTE Foods*
		Contamination from Raw Ingredients
	3-302.11(A)(2)	Raw Animal Foods Separated from Each Other*
		Contamination from the Environment
	3-302.11(A)	Food Protection*
	3-302.15	Washing Fruits and Vegetables
	3-304.11	Food Contact with Equipment and Utensils*
		Contamination from the Consumer
	3-306.14(A)(B)	Returned Food and Reservice of Food*
9		<i>Disposition of Adulterated or Contaminated Food</i>
	3-701.11	Discarding or Reconditioning Unsafe Food*
		Food Contact Surfaces
	4-501.111	Manual Warewashing - Hot Water Sanitization Temperatures*
	4-501.112	Mechanical Warewashing- Hot Water Sanitization Temperatures*
	4-501.114	Chemical Sanitization- temp., pH, concentration and hardness. *
	4-601.11(A)	Equipment Food Contact Surfaces and Utensils Clean*
	4-602.11	Cleaning Frequency of Equipment Food-Contact Surfaces and Utensils*
	4-702.11	Frequency of Sanitization of Utensils and Food Contact Surfaces of Equipment*
	4-703.11	Methods of Sanitization – Hot Water and Chemical*
10		Proper, Adequate Handwashing
	2-301.11	Clean Condition – Hands and Arms*
	2-301.12	Cleaning Procedure*
	2-301.14	When to Wash*
11		Good Hygienic Practices
	2-401.11	Eating, Drinking or Using Tobacco*
	2-401.12	Discharges From the Eyes, Nose and Mouth*
	3-301.12	Preventing Contamination When Tasting*
12		Prevention of Contamination from Hands
	590.004(E)	Preventing Contamination from Employees*
13		Handwash Facilities
		Conveniently Located and Accessible
	5-203.11	Numbers and Capacities*
	5-204.11	Location and Placement*
	5-205.11	Accessibility, Operation and Maintenance
		Supplied with Soap and Hand Drying Devices
	6-301.11	Handwashing Cleanser, Availability
	6-301.12	Hand Drying Provision

* Denotes critical item in the federal 1999 Food Code or 105 CMR 590.000.

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items 1-22) (Cont.)

PROTECTION FROM CHEMICALS

14	Food or Color Additives
3-202.12	Additives*
3-202.14	Protection from Unapproved Additives*
15	Poisonous or Toxic Substances
7-101.11	Identifying Information – Original Containers*
7-102.11	Common Name – Working Containers*
7-201.11	Separation – Storage*
7-202.11	Restriction – Presence and Use*
7-202.12	Conditions of Use*
7-203.11	Toxic Containers – Prohibitions*
7-204.11	Sanitizers, Criteria – Chemicals*
7-204.12	Chemicals for Washing Produce, Criteria*
7-204.14	Drying Agents, Criteria*
7-205.11	Incidental Food Contact, Lubricants*
7-206.11	Restricted Use Pesticides, Criteria*
7-206.12	Rodent Bait Stations*
7-206.13	Tracking Powders, Pest Control and Monitoring.*

TIME/TEMPERATURE CONTROLS

16	Proper Cooking Temperatures for PHFs
3-401.11A(1)(2)	Eggs – 155°F 15 Sec. Eggs – Immediate Service 145°F 15 Sec.*
3-401.11(A)(2)	Comminuted Fish, Meats & Game Animals – 155°F Sec.*
3-401.11(B)(1)(2)	Pork and Beef Roast – 130°F 121 Min.*
3-401.11(A)(2)	Ratites, Injected Meats – 155°F 15 Sec.*
3-401.11(A)(3)	Poultry, Wild Game, Stuffed PHFs, Stuffing Containing Fish, Meat, Poultry or Ratites – 165°F 15 Sec.*
3-401.11(C)(3)	Whole-muscle, Intact Beef Steaks 145°F
3-401.12	Raw Animal Foods Cooked in a Microwave 165°F*
3-401.11(A)(1)(b)	All other PHFs– 145°F 15 Sec.*
17	Reheating for Hot Holding
3-403.11(A)&(D)	PHFs 165°F 15 Sec.*
3-403.11(B)	Microwave – 165°F 2 Minute Standing Time*
3-403.11(C)	Commercially Processed RTE Food – 140°F*
3-403.11(E)	Remaining Unsliced Portions of Beef Roasts*
18	Proper Cooling of PHFs
3-501.14(A)	Cooling Cooked PHFs from 140°F to 70°F Within 2 Hours and from 70°F to 41°F/45°F Within 4 Hours.*
3-501.14(B)	Cooling PHFs Made From Ambient Temperature Ingredients to 41°F/45°F Within 4 Hours*

3-501.14(C)	PHFs Received at Temperatures According to Law Cooled to 41°F/45°F Within 4 Hours.*
3-501.15	Cooling Methods for PHFs
19	PHF Hot and Cold Holding
3-501.16(B)	Cold PHFs Maintained at or below 41°F/45°F*
3-501.16(A)	Hot PHFs Maintained at or above 140°F*
3-501.16(A)	Roasts Held at or above 130°F.*
	Time as a Public Health Control
20	Time as a Public Health Control*
590.004(H)	Variance Requirement

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

21	3-801.11(A)	Unpasteurized Pre-packaged Juices and Beverages with Warning Labels*
	3-801.11(B)	Use of Pasteurized Eggs*
	3-801.11(D)	Raw or Partially Cooked Animal Food and Raw Seed Sprouts Not Served.*
	3-801.11(C)	Unopened Food Package Not Re-served.*

CONSUMER ADVISORY

22	3-603.11	Consumer Advisory Posted for Consumption of Animal Foods that are Raw, Undercooked or not Otherwise Processed to Eliminate Pathogens.* <i>Effective 1/1/2001</i>
	3-302.13	Pasteurized Eggs Substitute for Raw Shell Eggs*

SPECIAL REQUIREMENTS

590.009(A)-(D)	Violations of Section 590.009(A)-(D) in catering, mobile food, temporary and residential kitchen operations should be debited under the appropriate sections above if related to foodborne illness interventions and risk factors. Other 590.009 violations relating to good retail practices should be debited under #29 - Special Requirements
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VIOLATIONS RELATED TO GOOD RETAIL PRACTICES

(Blue Items 23-30)

Critical and non-critical violations, which do not relate to the foodborne illness interventions and risk factors listed above, can be found in the following sections of the Food Code and 105 CMR 590.00.

Item	Good Retail Practices	FC	590.00
23.	Management and Personnel	FC - 2	.003
24.	Food and Food Protection	FC - 3	.004
25.	Equipment and Utensils	FC - 4	.005
26.	Water, Plumbing and Waste	FC - 5	.006
27.	Physical Facility	FC - 6	.007
28.	Poisonous or Toxic Materials	FC - 7	.008
29.	Special Requirements		.009
30.	Other		

*Denotes critical item in the federal 1999 Food Code or 105 CMR 590.000.

Food Establishment Inspection Report – City/Town of Holden

Establishment: <u>Mountview Middle School</u>		Date: <u>5/14/19</u>	Page 1 of <u>3</u>
Address: <u>270 Shrewsbury St</u>		Time in: <u>1040</u>	Time out: <u>1135</u>
Telephone: <u>508-829-5577</u>	Permit No.: <u>36</u>	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>0</u> Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>0</u>	
Owner: <u>UASD</u>			
Person-in-charge: <u>Jennifer Hultman</u>			
Inspector: <u>Michael Mendez</u>			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Supervision						
1 Person-in-charge present, demonstrates knowledge, and performs duties	✓					
2 Certified Food Protection Manager	✓					
Employee Health						
3 Management, food employee and conditional employee; knowledge, responsibilities and reporting	✓					
4 Proper use of restriction and exclusion	✓					
5 Procedures for responding to vomiting and diarrheal events						
Good Hygienic Practices						
6 Proper eating, tasting, drinking, or tobacco use				✓		
7 No discharge from eyes, nose, and mouth	✓					
Preventing Contamination by Hands						
8 Hands clean & properly washed	✓					
9 No bare hand contact with ready-to-eat food	✓					
10 Adequate handwashing sinks properly supplied and accessible	✓					
Approved Source						
11 Food obtained from approved source	✓					
12 Food received at proper temperature				✓		
13 Food received in good condition, safe, & unadulterated	✓					
14 Required records available: shellstock tags, parasite destruction				✓		

Compliance Status	IN	OUT	N/A	N/O	COS	R
Protection from Contamination						
15 Food separated and protected	✓					
16 Food-contact surfaces; cleaned & sanitized	✓					
17 Proper disposition of returned, previously served, reconditioned & unsafe food	✓					
Time/Temperature Control for Safety						
18 Proper cooking time & temperatures	✓					
19 Proper reheating procedures for hot holding				✓		
20 Proper cooling time and temperature	✓					
21 Proper hot holding temperature	✓					
22 Proper cold holding temperature	✓					
23 Proper date marking and disposition	✓					
24 Time as a Public Health Control				✓		
Consumer Advisory						
25 Consumer advisory provided for raw / undercooked food				✓		
Highly Susceptible Populations						
26 Pasteurized foods used; prohibited foods not offered				✓		
Food/Color Additives and Toxic Substances						
27 Food additives: approved & properly used				✓		
28 Toxic substances properly identified, stored & used	✓					
Conformance with Approved Procedures						
29 Compliance with variance / specialized process / HACCP Plan				✓		

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Date of Reinspection: _____ Discussion with Person-in-Charge: _____

General report.

Signature of Person-in-Charge: <u>Jennifer Hultman</u>	Date: <u>5/14/19</u>
Signature of Inspector: <u>Michael Mendez</u>	Date: <u>5/14/19</u>

Food Establishment Inspection Report – City/Town of Holden

Establishment: Mountview Middle School

Date: 5/14/19

Page 2 of 3

GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status		IN	OUT	N/A	N/O	COS	R
Safe Food and Water							
30	Pasteurized eggs used where required			✓			
31	Water & ice from approved source						
32	Variance obtained for specialized processing methods			✓			
Food Temperature Control							
33	Proper cooling methods used; adequate equipment for temperature control	✓					
34	Plant food properly cooked for hot holding						
35	Approved thawing methods used						
36	Thermometers provided & accurate						
Food Identification							
37	Food properly labeled; original container						
Prevention of Food Contamination							
38	Insects, rodents, & animals not present		X				
39	Contamination prevented during food preparation, storage and display						
40	Personal cleanliness						
41	Wiping cloths: properly used & stored						
42	Washing fruits & vegetables						
Proper Use of Utensils							
43	In-use utensils properly stored						
44	Utensils, equipment & linens: properly stored, dried, & handled						
45	Single-use / single-service articles: properly stored & used						
46	Gloves used properly						
Utensils, Equipment and Vending							
47	Food & non-food contact surfaces cleanable, properly designed, constructed & used						

Compliance Status		IN	OUT	N/A	N/O	COS	R
48	Warewashing facilities: installed, maintained, & used; test strips						
49	Non-food contact surfaces clean						
Physical Facilities							
50	Hot & cold water available; adequate pressure						
51	Plumbing installed; proper backflow devices						
52	Sewage & waste water properly disposed						
53	Toilet features: properly constructed, supplied, & cleaned						
54	Garbage & refuse properly disposed; facilities maintained						
55	Physical facilities installed, maintained, & clean		X				
56	Adequate ventilation & lighting; designated areas used						
Additional Requirements listed in 105 CMR 590.011							
M1	Anti-choking procedures in food service establishment	✓					
M2	Food allergy awareness	✓					
Review of Retail Operations listed in 105 CMR 590.010							
M3	Caterer			✓			
M4	Mobile Food Operation			✓			
M5	Temporary Food Establishment			✓			
M6	Public Market; Farmers Market			✓			
M7	Residential Kitchen; Bed-and-Breakfast Operation			✓			
M8	Residential Kitchen: Cottage Food Operation			✓			
M9	School Kitchen; USDA Nutrition Program	✓					
M10	Leased Commercial Kitchen			✓			
M11	Innovative Operation			✓			
Local Requirements							
L1	Local law or regulation	✓					
L2	Other			✓			

Type of Operation(s):

- ☒ Food Service Establishment
- ☐ Retail Food Store
- ☐ Residential: Cottage Foods
- ☐ Residential: Bed & Breakfast
- ☐ Mobile/Pushcart
- ☐ Temporary Food Estab.
- ☐ Other _____

Type of Inspection:

- ☒ Routine
- ☐ Re-inspection
- ☐ Pre-operational
- ☐ Illness investigation
- ☐ General complaint
- ☐ HACCP
- ☐ Other _____

Other Information:

Signature of Person-in-Charge: [Signature]

Date: 5/14/19

Signature of Inspector: [Signature]

Date: 5/14/19

Establishment: <u>Mountview middle school</u>	Date: <u>5/14/19</u>	Page <u>3</u> of <u>3</u>
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Temperature Observations					
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
Sausage / warming bin	165	Defrozing cheese / warm in	20		
Cut apples / warming bin	40	Bleach of cheese / warm in	37		
French toast / warming bin	184	Warm in ambient	37		
Freezer / warm in ambient	0	milk cooler ambient	40		
Chicken Patties / warm in	35				

Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code

Item Number	Section of Code	Description of Violation	Date to Correct By
38	6-202.15	+ sanitizer buckets are around 100-150 ppm follow manufacturer specs ⓐ The floor/wall near the deli slicer storage area, has a crack along the seam. Seal to prevent ants from entering.	
55	6-501.12	ⓑ ceiling vent covers outside of restrooms have dust on them. clean and sanitize	
		- General facility appears clean.	

Signature of Inspector: _____

Date: 5/14/18



City/Town of Holden
FOOD ESTABLISHMENT INSPECTION REPORT

Address: 1196 Main St.
Tel. 508-210-5542

Name <u>Wachusett Regional High School</u>	Date <u>1/15/19</u>	Type of Operation(s) <input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast	Type of Inspection <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-inspection Previous Inspection Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other
Address <u>1401 Main St.</u>	Risk Level <u>H</u>		
Telephone <u>508-829-6771</u>	HACCP Y/ <u>N</u>		
Owner <u>WASH/Thun</u>	Time In: <u>7:05 am</u> Out: <u>11:20 am</u>	Permit No. <u>37</u>	
Person-In-Charge (PIC) <u>Marie Russell</u>			
Inspector <u>Michael Mendez</u>			

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 590.009 (E) ☐
Tobacco 590.009 (F) ☐
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

☐ 12. 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

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)
	1	25. Equipment and Utensils (FC-4)(590.005)
		26. Water, Plumbing and Waste (FC-5)(590.006)
	1	27. Physical Facility (FC-6)(590.007)
		28. Poisonous or Toxic Materials (FC-7)(590.008)
		29. Special Requirements (590.009)
		30. Other

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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 order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

Inspector's Signature: <u>Michael Mendez</u>	Print: <u>Michael Mendez</u>	Page <u>1</u> of <u>2</u> Pages
PICs Signature: <u>Marie Russell</u>	Print: <u>MARIE RUSSELL</u>	

**Violations Related to Foodborne Illness Interventions and Risk Factors
(Red Items 1-22)**

FOOD PROTECTION MANAGEMENT

1	590.003(A)	Assignment of Responsibility*
	590.003(B)	Demonstration of Knowledge*
	2-103.11	Person in charge – duties

EMPLOYEE HEALTH

2	590.003(C)	Responsibility of the person in charge to require reporting by food employees and applicants*
	590.003(F)	Responsibility Of A Food Employee Or An Applicant To Report To The Person In Charge*
	590.003(G)	Reporting by Person in Charge*
3	590.003(D)	Exclusions and Restrictions*
	590.003(E)	Removal of Exclusions and Restrictions

FOOD FROM APPROVED SOURCE

4		Food and Water From Regulated Sources
	590.004(A-B)	Compliance with Food Law*
	3-201.12	Food in a Hermetically Sealed Container*
	3-201.13	Fluid Milk and Milk Products*
	3-202.13	Shell Eggs*
	3-202.14	Eggs and Milk Products, Pasteurized*
	3-202.16	Ice Made From Potable Drinking Water*
	5-101.11	Drinking Water from an Approved System*
	590.006(A)	Bottled Drinking Water*
	590.006(B)	Water Meets Standards in 310 CMR 22.0*
		Shellfish and Fish From an Approved Source
	3-201.14	Fish and Recreationally Caught Molluscan Shellfish*
	3-201.15	Molluscan Shellfish from NSSP Listed Sources*
		<i>Game and Wild Mushrooms Approved by Regulatory Authority</i>
	3-202.18	Shellstock Identification Present*
	590.004(C)	Wild Mushrooms*
	3-201.17	Game Animals*
5		Receiving/Condition
	3-202.11	PHFs Received at Proper Temperatures*
	3-202.15	Package Integrity*
	3-101.11	Food Safe and Unadulterated *
6		Tags/Records: Shellstock
	3-202.18	Shellstock Identification *
	3-203.12	Shellstock Identification Maintained*
		<i>Tags/Records: Fish Products</i>
	3-402.11	Parasite Destruction*
	3-402.12	Records, Creation and Retention*
	590.004(J)	Labeling of Ingredients*
7		Conformance with Approved Procedures/HACCP Plans
	3-502.11	Specialized Processing Methods*
	3-502.12	Reduced oxygen packaging, criteria*
	8-103.12	Conformance with Approved Procedures*

PROTECTION FROM CONTAMINATION

8		Cross-contamination
	3-302.11(A)(1)	Raw Animal Foods Separated from Cooked and RTE Foods*
		Contamination from Raw Ingredients
	3-302.11(A)(2)	Raw Animal Foods Separated from Each Other*
		Contamination from the Environment
	3-302.11(A)	Food Protection*
	3-302.15	Washing Fruits and Vegetables
	3-304.11	Food Contact with Equipment and Utensils*
		Contamination from the Consumer
	3-306.14(A)(B)	Returned Food and Reservice of Food*
		<i>Disposition of Adulterated or Contaminated Food</i>
	3-701.11	Discarding or Reconditioning Unsafe Food*
9		Food Contact Surfaces
	4-501.111	Manual Warewashing - Hot Water Sanitization Temperatures*
	4-501.112	Mechanical Warewashing- Hot Water Sanitization Temperatures*
	4-501.114	Chemical Sanitization- temp., pH, concentration and hardness. *
	4-601.11(A)	Equipment Food Contact Surfaces and Utensils Clean*
	4-602.11	Cleaning Frequency of Equipment Food-Contact Surfaces and Utensils*
	4-702.11	Frequency of Sanitization of Utensils and Food Contact Surfaces of Equipment*
	4-703.11	Methods of Sanitization – Hot Water and Chemical*
10		Proper, Adequate Handwashing
	2-301.11	Clean Condition – Hands and Arms*
	2-301.12	Cleaning Procedure*
	2-301.14	When to Wash*
11		Good Hygienic Practices
	2-401.11	Eating, Drinking or Using Tobacco*
	2-401.12	Discharges From the Eyes, Nose and Mouth*
	3-301.12	Preventing Contamination When Tasting*
12		Prevention of Contamination from Hands
	590.004(E)	Preventing Contamination from Employees*
13		Handwash Facilities
		Conveniently Located and Accessible
	5-203.11	Numbers and Capacities*
	5-204.11	Location and Placement*
	5-205.11	Accessibility, Operation and Maintenance
		Supplied with Soap and Hand Drying Devices
	6-301.11	Handwashing Cleanser, Availability
	6-301.12	Hand Drying Provision

* Denotes critical item in the federal 1999 Food Code or 105 CMR 590.000.

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Page: 2 of 2

PLEASE PRINT CLEARLY

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Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items 1-22) (Cont.)

PROTECTION FROM CHEMICALS

14	Food or Color Additives
3-202.12	Additives*
3-202.14	Protection from Unapproved Additives*
15	Poisonous or Toxic Substances
7-101.11	Identifying Information – Original Containers*
7-102.11	Common Name – Working Containers*
7-201.11	Separation – Storage*
7-202.11	Restriction – Presence and Use*
7-202.12	Conditions of Use*
7-203.11	Toxic Containers – Prohibitions*
7-204.11	Sanitizers, Criteria – Chemicals*
7-204.12	Chemicals for Washing Produce, Criteria*
7-204.14	Drying Agents, Criteria*
7-205.11	Incidental Food Contact, Lubricants*
7-206.11	Restricted Use Pesticides, Criteria*
7-206.12	Rodent Bait Stations*
7-206.13	Tracking Powders, Pest Control and Monitoring*

TIME/TEMPERATURE CONTROLS

16	Proper Cooking Temperatures for PHFs
3-401.11(A)(1)(2)	Eggs – 155°F 15 Sec. Eggs – Immediate Service 145°F 15 Sec.*
3-401.11(A)(2)	Comminuted Fish, Meats & Game Animals – 155°F Sec.*
3-401.11(B)(1)(2)	Pork and Beef Roast – 130°F 121 Min.*
3-401.11(A)(2)	Ratites, Injected Meats – 155°F 15 Sec.*
3-401.11(A)(3)	Poultry, Wild Game, Stuffed PHFs, Stuffing Containing Fish, Meat, Poultry or Ratites – 165°F 15 Sec.*
3-401.11(C)(3)	Whole-muscle, Intact Beef Steaks 145°F
3-401.12	Raw Animal Foods Cooked in a Microwave 165°F*
3-401.11(A)(1)(b)	All other PHFs – 145°F 15 Sec.*
17	Reheating for Hot Holding
3-403.11(A)&(D)	PHFs 165°F 15 Sec.*
3-403.11(B)	Microwave – 165°F 2 Minute Standing Time*
3-403.11(C)	Commercially Processed RTE Food – 140°F*
3-403.11(E)	Remaining Unsliced Portions of Beef Roasts*
18	Proper Cooling of PHFs
3-501.14(A)	Cooling Cooked PHFs from 140°F to 70°F Within 2 Hours and from 70°F to 41°F/45°F Within 4 Hours.*
3-501.14(B)	Cooling PHFs Made From Ambient Temperature Ingredients to 41°F/45°F Within 4 Hours*

3-501.14(C)	PHFs Received at Temperatures According to Law Cooled to 41°F/45°F Within 4 Hours.*
3-501.15	Cooling Methods for PHFs
19	PHF Hot and Cold Holding
3-501.16(B) 590.004(F)	Cold PHFs Maintained at or below 41°F/45°F*
3-501.16(A)	Hot PHFs Maintained at or above 140°F.*
3-501.16(A)	Roasts Held at or above 130°F.*
	Time as a Public Health Control
20 3-501.19	Time as a Public Health Control*
590.004(H)	Variance Requirement

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

21 3-801.11(A)	Unpasteurized Pre-packaged Juices and Beverages with Warning Labels*
3-801.11(B)	Use of Pasteurized Eggs*
3-801.11(D)	Raw or Partially Cooked Animal Food and Raw Seed Sprouts Not Served.*
3-801.11(C)	Unopened Food Package Not Re-served.*

CONSUMER ADVISORY

22 3-603.11	Consumer Advisory Posted for Consumption of Animal Foods that are Raw, Undercooked or not Otherwise Processed to Eliminate Pathogens.* <i>Effective 1/1/2001</i>
3-302.13	Pasteurized Eggs Substitute for Raw Shell Eggs*

SPECIAL REQUIREMENTS

590.009(A)-(D)	Violations of Section 590.009(A)-(D) in catering, mobile food, temporary and residential kitchen operations should be debited under the appropriate sections above if related to foodborne illness interventions and risk factors. Other 590.009 violations relating to good retail practices should be debited under #29 - Special Requirements
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VIOLATIONS RELATED TO GOOD RETAIL PRACTICES

(Blue Items 23-30)

Critical and non-critical violations, which do not relate to the foodborne illness interventions and risk factors listed above, can be found in the following sections of the Food Code and 105 CMR 590.00.

Item	Good Retail Practices	FC	590.00
23.	Management and Personnel	FC - 2	.003
24.	Food and Food Protection	FC - 3	.004
25.	Equipment and Utensils	FC - 4	.005
26.	Water, Plumbing and Waste	FC - 5	.006
27.	Physical Facility	FC - 6	.007
28.	Poisonous or Toxic Materials	FC - 7	.008
29.	Special Requirements		.009
30.	Other		

*Denotes critical item in the federal 1999 Food Code or 105 CMR 590.000.

Food Establishment Inspection Report – City/Town of Holden

Establishment: <u>Wachusett Regional High School</u>		Date: <u>5/23/19</u>	Page 1 of <u>3</u>
Address: <u>1401 main st.</u>		Time in: <u>9:45</u>	Time out: <u>11:00</u>
Telephone: <u>508-829-6771</u>	Permit No.: <u>37</u>	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>0</u>	
Owner: <u>WRSD</u>		Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>0</u>	
Person-in-charge: <u>Marcie</u>			
Inspector: <u>Michael Mendez</u>			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

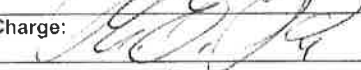
IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status		IN	OUT	N/A	N/O	COS	R
Supervision							
1	Person-in-charge present, demonstrates knowledge, and performs duties	✓					
2	Certified Food Protection Manager	✓					
Employee Health							
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting	✓					
4	Proper use of restriction and exclusion	✓					
5	Procedures for responding to vomiting and diarrheal events						
Good Hygienic Practices							
6	Proper eating, tasting, drinking, or tobacco use	✓					
7	No discharge from eyes, nose, and mouth				✓		
Preventing Contamination by Hands							
8	Hands clean & properly washed	✓					
9	No bare hand contact with ready-to-eat food	✓					
10	Adequate handwashing sinks properly supplied and accessible	✓					
Approved Source							
11	Food obtained from approved source	✓					
12	Food received at proper temperature				✓		
13	Food received in good condition, safe, & unadulterated	✓					
14	Required records available: shellstock tags, parasite destruction				✓		

Compliance Status		IN	OUT	N/A	N/O	COS	R
Protection from Contamination							
15	Food separated and protected	✓					
16	Food-contact surfaces; cleaned & sanitized	✓					
17	Proper disposition of returned, previously served, reconditioned & unsafe food	✓					
Time/Temperature Control for Safety							
18	Proper cooking time & temperatures	✓					
19	Proper reheating procedures for hot holding				✓		
20	Proper cooling time and temperature				✓		
21	Proper hot holding temperature	✓					
22	Proper cold holding temperature	✓					
23	Proper date marking and disposition	✓					
24	Time as a Public Health Control						
Consumer Advisory							
25	Consumer advisory provided for raw / undercooked food			✓			
Highly Susceptible Populations							
26	Pasteurized foods used; prohibited foods not offered			✓			
Food/Color Additives and Toxic Substances							
27	Food additives: approved & properly used			✓			
28	Toxic substances properly identified, stored & used	✓					
Conformance with Approved Procedures							
29	Compliance with variance / specialized process / HACCP Plan			✓			

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Date of Reinspection: _____ Discussion with Person-in-Charge: _____

Signature of Person-in-Charge: 	Date: <u>5/23/19</u>
Signature of Inspector: <u>Michael Mendez</u>	Date: <u>5/23/19</u>

Food Establishment Inspection Report – City/Town of Holden

Establishment: Wachusett Regional High School

Date: 5/23/19

Page 2 of 3

GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status		IN	OUT	N/A	N/O	COS	R
Safe Food and Water							
30	Pasteurized eggs used where required			✓			
31	Water & ice from approved source						
32	Variance obtained for specialized processing methods			✓			
Food Temperature Control							
33	Proper cooling methods used; adequate equipment for temperature control	✓					
34	Plant food properly cooked for hot holding						
35	Approved thawing methods used						
36	Thermometers provided & accurate						
Food Identification							
37	Food properly labeled; original container						
Prevention of Food Contamination							
38	Insects, rodents, & animals not present		✓				
39	Contamination prevented during food preparation, storage and display						
40	Personal cleanliness						
41	Wiping cloths: properly used & stored						
42	Washing fruits & vegetables						
Proper Use of Utensils							
43	In-use utensils properly stored						
44	Utensils, equipment & linens: properly stored, dried, & handled						
45	Single-use / single-service articles: properly stored & used						
46	Gloves used properly						
Utensils, Equipment and Vending							
47	Food & non-food contact surfaces cleanable, properly designed, constructed & used						

Compliance Status		IN	OUT	N/A	N/O	COS	R
48	Warewashing facilities: installed, maintained, & used; test strips						
49	Non-food contact surfaces clean		✓				
Physical Facilities							
50	Hot & cold water available; adequate pressure						
51	Plumbing installed; proper backflow devices						
52	Sewage & waste water properly disposed						
53	Toilet features: properly constructed, supplied, & cleaned						
54	Garbage & refuse properly disposed; facilities maintained						
55	Physical facilities installed, maintained, & clean						
56	Adequate ventilation & lighting; designated areas used		✓				
Additional Requirements listed in 105 CMR 590.011							
M1	Anti-choking procedures in food service establishment	✓					
M2	Food allergy awareness	✓					
Review of Retail Operations listed in 105 CMR 590.010							
M3	Caterer			✓			
M4	Mobile Food Operation			✓			
M5	Temporary Food Establishment			✓			
M6	Public Market; Farmers Market			✓			
M7	Residential Kitchen; Bed-and-Breakfast Operation			✓			
M8	Residential Kitchen: Cottage Food Operation			✓			
M9	School Kitchen; USDA Nutrition Program	✓					
M10	Leased Commercial Kitchen			✓			
M11	Innovative Operation			✓			
Local Requirements							
L1	Local law or regulation	✓					
L2	Other			✓			

Type of Operation(s):

- ☒ Food Service Establishment
- ☐ Retail Food Store
- ☐ Residential: Cottage Foods
- ☐ Residential: Bed & Breakfast
- ☐ Mobile/Pushcart
- ☐ Temporary Food Estab.
- ☐ Other _____

Type of Inspection:

- ☒ Routine
- ☐ Re-inspection
- ☐ Pre-operational
- ☐ Illness investigation
- ☐ General complaint
- ☐ HACCP
- ☐ Other _____

Other Information:

Signature of Person-in-Charge: _____

Date: 5/23/19

Signature of Inspector: Mauro M...

Date: 5/23/19

Food Establishment Inspection Report – City/Town of Holden

Establishment: Wachusett Regional High School

Date: 5/23/19

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Temperature Observations

Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
mouthbait weaning bin	175				
mouth in cooler	35				
large milk cooler	40				
for city cooler	40				
serving line milk cooler	35				

Observations and/or Corrective Actions

Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code

[illegible]

Signature of Person-in-Charge:

Date: 5/03/19

Signature of Inspector:

Date: 5/23/19