

City/Town of House	Address: 196 Main St.
FOOD ESTABLISHMENT INSPECTION REPORT	Tel. 508 -210 -5543
Name Davis Hill Elemotory School	Date   Type of Operation(s)   Type of Inspection   Properties   Properties   Type of Inspection   Properties   Properties
Address 80 Jamiesan Bd	Level // Residential Kitchen Previous Inspection
Telephone 508 -839 - 1759	☐ Temporary ☐ Pre-operation
Owner Wash /Town	HACCP YM Caterer Suspect Illness Bed & Breakfast General Complaint
Person-in-Charge (PIC) Alisan Town	Time HACCP
Inspector michael Mendez	Out: 100 pm Permit No. 90
Each violation checked requires an explanation on the narra	ative page(s) and a citation of specific provision(s) violated.  Non-compliance with:
Violations Related to Foodborne Illness Interventions and Violations marked may pose an imminent health hazard and reaction as determined by the Board of Health.	Risk Factors (Red Items) Anti-Choking 590.009 (E)
FOOD PROTECTION MANAGEMENT	12. Prevention of Contamination from Hands
1. PIC Assigned/Knowledgeable/Dutles	13. Handwash Facilities
EMPLOYEE HEALTH	PROTECTION FROM CHEMICALS
2. Reporting of Diseases by Food Employee and PIC	☐ 14. Approved Food or Color Additives
3. Personnel with Infections Restricted/Excluded	☐ 15. Toxic Chemicals
FOOD FROM APPROVED SOURCE  4. Food and Water from Approved Source	TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)
5. Receiving/Condition	☐ 16. Cooking Temperatures
6. Tags/Records/Accuracy of Ingredient Statements	17. Reheating
☐ 7. Conformance with Approved Procedures/HACCP Plans	18. Cooling
PROTECTION FROM CONTAMINATION	19. Hot and Cold Holding
8. Separation/Segregation/Protection	20. Time as a Public Health Control
<ul> <li>9. Food Contact Surfaces Cleaning and Sanitizing</li> </ul>	REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP)  21. Food and Food Preparation for HSP
10. Proper Adequate Handwashing	
11. Good Hygienic Practices	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)	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.
30. Other	DATE OF RE-INSPECTION:

Inspector's Signature: Michel Musk	Print: Michael Mender	D / 0 2 D
PICs Signature: 11 im Onim	Print: Alison Towns	Page / of / Pages

Holden

No. News food Establishment Name: Davis Discussion With Person in Charge: 500ke Code 6.301.14 4.601.11 Coole-C - Critical item H - Red item @Hand washing Sign needed Hill Elementer and Sonitize WITH PIC DESCRIPTION OF VIOLATION / PLAN OF CORRECTION PLEASE PRINT CLEARLY BOARD OF HEALTH Well in Men's restroom cooler shewing. Build up \_Date: 1 islig R Corrective Action Required: ≅mbargo Re-inspection Scheduled Voluntary Compliance Voluntary Disposal - Page: O cosent · O Employee Restriction / Exolusion Emergency Suspension Emergency Closure **'**2. The s Date Verifical

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

_	FOOD F	ROM 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*
ì	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*
ĺ	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*
		Game and Wild Mushrooms Approved by Regulatory Authority
	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*
		Tags/Records: Fish Products
	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*

<sup>\*</sup> Denotes critical item in the federal 1999 Food Code or 105 CMR 590,000.

	PROTECTI	ON 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*
î	3-302.15	Washing Fruits and Vegetables
	3-304.11	Food Contact with Equipment and
		Utensils*
		Contamination from the Consumer
ì	3-306.14(A)(B)	Returned Food and Reservice of Food*
		Disposition of Adulterated or
į		Contaminated Food
	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
r	L	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
	2 221 12	Mouth*
Lan	3-301.12	Preventing Contamination When Tasting*
12		Prevention of Contamination from Hands
	590.004(E)	Preventing Contamination from
	390.004(E)	Employees*
13		Handwash Facilities
1.13		Conveniently Located and Accessible
	5-203.11	Numbers and Capacities*
	5-204.11	Location and Placement*
	5-205.11	Accessibility, Operation and Maintenance
	J-203,11	Supplied with Soap and Hand Drying
		Devices
	6-301.11	Handwashing Cleanser, Availability
	6-301.12	Hand Drying Provision
	0-301.12	Trand Drying Frontision

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

#### PROTECTION FROM CHEMICALS

14	Carrier Institute Co	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		<b>Proper Cooking Temperatures for PHFs</b>
	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
	5	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.*
İ	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*
Ì	3-501.16(A)	Hot PHFs Maintained at or above 140°F.*
Ì	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)

ices and
s*
al Food and *
Re-served.*

#### **CONSUMER ADVISORY**

22 3-60	3.11	Consumer Advisory Posted for Consumption
		of Animal Foods that are Raw, Undercooked
1		or not Otherwise Processed to Eliminate
		Pathogens.* Effective 1/1/2001
3-30	2.13	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 foodbome illness interventions
	and risk factors. Other 590,009 violations
	relating to good retail practices should be
	debited under #29 - Special Requirements

# 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 Personnet	FC-2	.003
24.	Food and Food Protection	FC-3	.004
25.	Equipment and Utensits	FC-4	.005
26.	Water, Plumbing and Waste	FC-5	.006
27.	Physical Facility	FC+6	.007
28.	Polsonous or Toxic Materials	FC-7	800,
29.	Special Requirements		.009
30.	Other		

<sup>\*</sup>Denotes critical Item in the Jederal 1999 Food Code or 105 CMR 590,000.

Food Establishment Inspection Report – City/Town of Horde Page 1 of 3 Establishment: Dov.'s Hill Elematery School Date: Address: Time in: 1045 an Time out: /1:55 80 Jamieson Rd Permit No.: 40 Number of Violated Provisions Related Telephone: 508 - 829 - 1754 to Foodborne Illness Risk Factors Owner: WRSD and Interventions (Items 1 through 29): Person-in-charge: Number of Repeat Violations Related to Foodborne Illness Risk Factors Inspector: michael Merole & and Interventions (Items 1 through 29): 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 IN OUT N/A N/O COS R Compliance Status IN OUT N/A N/O COS R Compliance Status Supervision **Protection from Contamination** Person-in-charge present, demonstrates 15 Food separated and protected Food-contact surfaces; cleaned & knowledge, and performs duties 2 Certified Food Protection Manager sanitized **Employee Health** Proper disposition of returned, 17 previously served, reconditioned & Management, food employee and unsafe food 3 conditional employee; knowledge, responsibilities and reporting Time/Temperature Control for Safety 18 Proper cooking time & temperatures 4 Proper use of restriction and exclusion 19 Proper reheating procedures for hot Procedures for responding to vomiting and diarrheal events holding **Good Hygienic Practices** 20 Proper cooling time and temperature Proper eating, tasting, drinking, or 21 Proper hot holding temperature tobacco use 22 Proper cold holding temperature No discharge from eyes, nose, and 23 Proper date marking and disposition mouth 24 Time as a Public Health Control Preventing Contamination by Hands Consumer Advisory 8 Hands clean & properly washed Consumer advisory provided for raw / No bare hand contact with ready-to-eat undercooked food **Highly Susceptible Populations** Adequate handwashing sinks properly Pasteurized foods used; prohibited foods supplied and accessible not offered **Approved Source** Food/Color Additives and Toxic Substances 11 Food obtained from approved source Food additives: approved & properly 12 Food received at proper temperature

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).

Toxic substances properly identified,

Compliance with variance / specialized

Conformance with Approved Procedures

stored & used

process / HACCP Plan

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

Signature of Person-in-Charge:	Date: 5/9/19
Signature of Inspector: Mull Merke	Date: 5/9/19

Food received in good condition, safe, &

Required records available: shellstock

unadulterated

tags, parasite destruction

Est	tablishment: Davis Hill Glener	14				Date: 5/9/19	Page 2 of 3					
	GOOD RETAI	LPR	RACTI	CES AND N	MASSA	CHUSETTS-ONLY SECTIONS	.,60	j.	(m. 12)			
IN	= in compliance OUT= out of compliance N	/O = r	not obs	erved N/A = r	ot applic	cable COS = corrected on-site during inspec	tion F	R = rep	eat violatio			
	Compliance Status	IN	OUT N/A	N/O COS R		Compliance Status	IN	OUT N/A	N/O COS			
30	Safe Food and Water Pasteurized eggs used where	rita i			48	Warewashing facilities: installed, maintained, & used; test strips						
5U	required		V		49	Non-food contact surfaces clean	19%					
31	Water & ice from approved source		1	1000	181	Physical Facilities	0[[80]	1146				
32	Variance obtained for specialized processing methods		V		50	Hot & cold water available; adequate pressure						
Food Temperature Control						Plumbing installed; proper backflow	1		ijini .			
33	Proper cooling methods used; adequate equipment for	1			51	devices Sewage & waste water properly			94			
_	temperature control				02	disposed						
34	Plant food properly cooked for hot holding	311			53	Toilet features: properly constructed, supplied, & cleaned						
35	Approved thawing methods used				54	Garbage & refuse properly		198				
36	Thermometers provided & accurate				04	disposed; facilities maintained						
	Food Identification	100			55	Physical facilities installed,		V				
37	Food properly labeled; original container		96 B		56	maintained, & clean Adequate ventilation & lighting;		100	53			
	Prevention of Food Contami	natio	n		00	designated areas used	100	100	196			
38	Insects, rodents, & animals not	E818	1		_ 8	Additional Requirements listed in 10	05 CM	R 590.	011			
-	present	313	10		M1	Anti-choking procedures in food	V					
39	Contamination prevented during food preparation, storage and				M2	service establishment Food allergy awareness	V	4				
	display	160		1 550	1116	Review of Retail Operations listed in	105 C	MR 59	0.010			
40	Personal cleanliness	189	100	1000	МЗ	Caterer		V				

M3 Caterer

M4 Mobile Food Operation

Breakfast Operation

Operation

Program

M5 Temporary Food Establishment

M6 Public Market; Farmers Market Residential Kitchen; Bed-and-

Residential Kitchen: Cottage Food

**Local Requirements** 

School Kitchen; USDA Nutrition

M10 Leased Commercial Kitchen

M11 Innovative Operation

L1 Local law or regulation

constructed & used		L2 Other
Type of Operation(s):	Type of Inspection:	Other Information:
Food Service Establishment	Routine	
☐ Retail Food Store	☐ Re-inspection	
☐ Residential: Cottage Foods	☐ Pre-operational	
☐ Residential; Bed & .	☐ Illness investigation	
Breakfast	☐ General complaint	
☐ Mobile/Pushcart	☐ HACCP	
☐ Temporary Food Estab.	☐ Other	
□ Other	)	

Signature of Person-in-Charge:	Date: 5/9/19
Signature of Inspector: Miraud Mesoto	Date: 5/9/19

Wiping cloths: properly used &

Proper Use of Utensils

Utensils, Equipment and Vending

42 Washing fruits & vegetables

43 In-use utensils properly stored

properly stored & used

47 cleanable, properly designed,

46 Gloves used properly

Utensils, equipment & linens:

properly stored, dried, & handled

Single-use / single-service articles:

Food & non-food contact surfaces

stored

Food Establishment Inspection Report - City/Town of

Establishment: Davis Hill Elementery

Date: 5/9/19

Page <u>3</u> of <u>3</u>

Temperature Observations									
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)				
Cooped Chicken	174	Adult Cooler	38						
Milh Cooler ambiort	37	Corn in walk in	29						
walk in freezer ambient	5	Serving line Coolers	20/29						
Chicker nuclets	39	Wiconine bins behind serving line	162/15						
Detrusting Pertetoes	25								

- AL		Observations and/or Corrective Actions	艺术 经基本证据 1 年 1
1tem		In this report must be corrected within the time frames stated below or in Section 8-405.11 of the Fo	ood Code
Number	Section of Code	Description of Violation	Date to Correct By
1.19	4-601.11	Gleen and Sanifize door hardles on cooking overs.  Freed hood suppression system is real tagged.  Some tiles are missing or brown along the wall new dry.  Storage rooms, and near kind sink.	
		food hood supression system is real tagged.	
55	6.501-11 -	Some tiles are missing or brown along the wall near day	
		Storage rooms, and near kind sinh.	

Signature of Person-in-Charge:	Date: 5/9/10
Signature of Inspector: Mixed Medo	Date: 5/9/19

City/Town of Holder	Address: 1	196 Main st.	1 O 100
FOOD ESTABLISHMENT INSPECTION REPORT	Tel. 508 -2	10 -5542	Shar Aubito Healin Ann
Name Dawson flematery School	Date 1/17/19	Type of Operation(s) Food Service	Type of Inspection
Address 165 Southern St	Risk Level #	Retail Residential Kitchen	Re-inspection Previous Inspection
Telephone 508 - 829 - 6828	Level #	☐ Mobile	Date:
Owner L. O. S. Les	HACCP YA	-	☐ Pre-operation ☐ Suspect Illness
Percon-in-Charge (PIC)	Time	Bed & Breakfast	General Complaint HACCP
Inspector michael Mendez	In: 1046 Out:///	Permit No. 7/	Other
Each violation checked requires an explanation on the n		nd a citation of specific	provision(s) violated.
Violations Related to Foodborne Illness Interventions a Violations marked may pose an imminent health hazard an action as determined by the Board of Health.  FOOD PROTECTION MANAGEMENT	d require immediat	Red Items) Anti-Choking	590.009 (F) reness 590.009 (G)
1. PIC Assigned/Knowledgeable/Dulles	☐ 13, Hand	twash Facilities	
EMPLOYEE HEALTH	PROTECTIO	N FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC	☐ 14. Appr	oved Food or Color Additives	3
3. Personnel with Infections Restricted/Excluded	15. Toxid	: Chemicals	
FOOD FROM APPROVED SOURCE  4. Food and Water from Approved Source	TIME/TEMPE	ERATURE CONTROLS (Potenti	ally Hazardous Foods)
5. Receiving/Condition	☐ 16. Cool	king Temperalures	
6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Rehe	_	
7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Cool	ing	
PROTECTION FROM CONTAMINATION		and Cold Holding	
8. Separation/Segregation/Protection		as a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing		ENTS FOR HIGHLY-SUSCEPTI d and Food Preparation for H	
10. Proper Adequate Handwashing		·	
☐ 11. Good Hygienic Practices		ADVISORY ling of Consumer Advisories	
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27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other St. 5800nspectForm6-14.doc	and subn within 10 <i>DATE OF</i>	nitted to the Board of Heal days of receipt of this order RE-INSPECTION:	th at the above address
Mirelle Ment	Print: Michael Mi		D. / 625
	Print: Sugar	H. Ison	Page/of_2 Pages

Hudson

PICs Signature:

BOARD OF HEALTH
Date: 1/17/19 Page: 2 of R

		5	+ 110+	Discu														No.	Establis
		Carte	the about	ission With														Code Reference	shment Name
	9	Some		Discussion With Person in Charge:														C = Critical Item R - Red Item	Establishment Name: Dowson &
	٥			Sook with PIX:									+Sonter around 200 ppm	intersper reached 1864	agrees to be stevel papery!	d hat holding units of	- (+pare) freelity appears choose	PLEASE PRINT CLEARLY  DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	Elemontary School Date: 1/11/14 Page:
Voluntary Disposal	Embargo	Re-inspection Scheduled	Voluntary Compliance	3												× ,		OF CORRECTION	of R
□ Other:	o Eme	o Eme	Excl Emp	No AB	\														
er	Emergency Closure	ergency s	oloyee Re lusion																
	Closure	Emergency Suspension	Employee Restriction / Exclusion	□ Yes														Verified	

#### 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, Pastcurized*
	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*
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		Source
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	3-201.15	Molluscan Shellfish from NSSP Listed Sources*
		Game and Wild Mushrooms Approved by Regulatory Authority
	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*
		Tags/Records: Fish Products
	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

	PROTECTE	ON FROM CONTAMINATION
8		Cross-contamination
	3-302.11(A)(1)	Raw Animal Foods Separated from
ļ		Cooked and RTE Foods*
ļ		Contamination from Raw Ingredients
	3-302.11(A)(2)	Raw Animal Foods Separated from Each
ļ		Other*
		Contamination from the Environment
	3-302.11(A)	Food Protection*
- 1	3-302.15	Washing Fruits and Vegetables
1	3-304.11	Food Contact with Equipment and
		Utensils*
		Contamination from the Consumer
	3-306.14(A)(B)	Returned Food and Reservice of Food*
		Disposition of Adulterated or
		Contaminated Food
	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,
3		concentration and hardness. *
	4-601.11(A)	Equipment Food Contact Surfaces and
		Utensils Clean*
1	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

<sup>\*</sup> 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's
	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/TEMPE	RATURE CONTROLS
16		Proper Cooking Temperatures for PHFs
	3-401.11A(1)(2)	Eggs- 155°F 15 Sec.
		Eggs- Immediate Service 145°F15sec*
	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
	5 (05)(1)	Time*
	3-403.11(C)	Commercially Processed RTE Food -
		140°F*
	3-403.11(E)	Remaining Unsliced Portions of Beef
100	` '	Roasts <sup>1</sup> *
18		Proper Cooling of PHFs
	3-501.14(A)	Cooling Cooked PHFs from 140°F to 70°F
	1	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
	590.004(F)	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)

FOFULATIONS (HSF)							
	21	3-801.11(A)	Unpasteurized Pre-packaged Juices and				
			Beverages with Warning Labels*				
-	,	3-801.11(B)	Use of Pasteurized Eggs <sup>*</sup>				
		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

SPECIAL REQU	IKEMINI 19
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.

### 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		

<sup>\*</sup> Denotes critical item in the federal 1999 Food Code or 105 CMR 590.000.

Food Establishment Inspection Report - City/Town of \_ Establishment: Date: 5/9/19 Page 1 of 3 Time in: 12:05 Time out: 10:50 Telephone: 50 Permit No.: 71 Number of Violated Provisions Related to Foodborne Illness Risk Factors Owner: and Interventions (Items 1 through 29): Person-in-charge: Number of Repeat Violations Related to Foodborne Illness Risk Factors Inspector: and Interventions (Items 1 through 29): 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	T			OU		
1	Person-in-charge present, demonstrates knowledge, and performs duties	V		LA.			
2	Certified Food Protection Manager	V			100		Т
TO!	Employee Health	13	187	M	73	40	
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting	V			E ST		
4	Proper use of restriction and exclusion	V	-				ī
5	Procedures for responding to vomiting and diarrheal events				The second		
	Good Hygienic Practices						
6	Proper eating, tasting, drinking, or tobacco use				/		
7	No discharge from eyes, nose, and mouth	/		100			
	Preventing Contamination by Han	ds					
8	Hands clean & properly washed	1		H			
9	No bare hand contact with ready-to-eat food	1	2				
10	Adequate handwashing sinks properly supplied and accessible	V		M			
	Approved Source					11 3	
	Food obtained from approved source	1		9	Bij		
	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	F
	Protection from Contamination						
15	Food separated and protected	V					Г
16	Food-contact surfaces; cleaned & sanitized	M	v	_			
17	Proper disposition of returned, previously served, reconditioned & unsafe food	/					
- 3	Time/Temperature Control for Saf	ety			H	To de	
18	Proper cooking time & temperatures	1					
19	Proper reheating procedures for hot holding				J		
20	Proper cooling time and temperature				V		
21	Proper hot holding temperature	~					_
	Proper cold holding temperature	V					Ī
23	Proper date marking and disposition	V					Ī
24	Time as a Public Health Control			V			
	Consumer Advisory			131	ri	411	
25	Consumer advisory provided for raw / undercooked food			~			
	Highly Susceptible Populations			in		£ .	
26	Pasteurized foods used; prohibited foods not offered			V	/		
	Food/Color Additives and Toxic Subs	an	ces				
27	Food additives: approved & properly used						
28	Toxic substances properly identified, stored & used	/			175		
	Conformance with Approved Proced	ure	es	10			
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).

renewal pursuant to 105	CMR 590.000 you may request a hearing before the board of health
Date of Reinspection:	Discussion with Person-in-Charge:
	General report

Signature of Person-in-Charge:	Date: 5/9/10
Signature of Inspector: Mixed Med	Date: 5/9/19
Form 734A-1 A.M. Sulkin Co., Charlestown, MA	2147

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Food Establishment Inspection Report - City/Town of Horden

. John Editablication in Special Control Control	17010	
Establishment: Dougson Elementery School	Date: 5/9/19	Page 2 of <u>3</u>
GOOD RETAIL PRACTICES AND MASSA	ACHUSETTS-ONLY SECTIONS	
IN = in compliance OHT = out of compliance N/O = not observed N/A = not applied	cable COS = corrected on-site during inse	paction R = reneat violation

		_	_				_
	Compliance Status	IN	OUT	N/A	N/O	cos	R
	Safe Food and Water	M		1999			45
30	Pasteurized eggs used where required			1			
31	Water & ice from approved source						
32	Variance obtained for specialized processing methods			V			
	Food Temperature Contr	ol	1-13				Ŋ,
33	Proper cooling methods used; adequate equipment for temperature control	~					
34	Plant food properly cooked for hot holding				A:		
35	Approved thawing methods used	1711					
36	Thermometers provided & accurate						
181	Food Identification	TI.	1 3		E)	rei	
37	Food properly labeled; original container	18					
448	Prevention of Food Contamin	nati	on		UP.		io
38	Insects, rodents, & animals not present			96)			
39	Contamination prevented during food preparation, storage and display						
40	Personal cleanliness			18			
41	Wiping cloths: properly used & stored						
42	Washing fruits & vegetables	88		3	23		
	Proper Use of Utensils		Try:	170		1	- 0
43	In-use utensils properly stored			07.0	1		
44	Utensils, equipment & linens: properly stored, dried, & handled	100					
45	Single-use / single-service articles: properly stored & used			288			
46	Gloves used properly				101		
	Utensils, Equipment and Ve	ndir	ng				
47	Food & non-food contact surfaces cleanable, properly designed, constructed & used						

	Compliance Status	IN	OUT	N/A	NO	cos	R
48	Warewashing facilities: installed, maintained, & used; test strips				100		
49	Non-food contact surfaces clean	Say		20	107		
Į.	Physical Facilities	15.			200	n.	ij.
50	Hot & cold water available; adequate pressure						
51	Plumbing installed; proper backflow devices		V				
52	Sewage & waste water properly disposed			NO EL			
53	Toilet features: properly constructed, supplied, & cleaned						
54	Garbage & refuse properly disposed; facilities maintained			11.2			
Physical facilities installed, maintained, & clean				100			
56	Adequate ventilation & lighting; designated areas used			100	ACE.		
	Additional Requirements listed in 105	5 CN	IR 5	90.0	)11	4	ď
M1	Anti-choking procedures in food service establishment	1					
M2	Food allergy awareness	V					
	Review of Retail Operations listed in 1	05 C	MR	590	0.01	)	W.
М3	Caterer			V	1		
M4	Mobile Food Operation			V			
M5	Temporary Food Establishment			~			
M6	Public Market; Farmers Market			V	1		
M7	Residential Kitchen; Bed-and- Breakfast Operation			/			
M8	Residential Kitchen: Cottage Food Operation			-			
М9	School Kitchen; USDA Nutrition Program			~			
M10	Leased Commercial Kitchen			/			L
M11	Innovative Operation			V			
	Local Requirements			94		Į.	
L1	Local law or regulation	2	1				
L2	Other						

Type of Operation(s):	Type of Inspection:	Other Information:
12 Food Service Establishment	Coutine	
☐ Retail Food Store	☐ Re-inspection	
☐ Residential: Cottage Foods	☐ Pre-operational	
☐ Residential; Bed &	□ Illness investigation	
Breakfast	☐ General complaint	
☐ Mobile/Pushcart	☐ HACCP	
□ Temporary Food Estab.	☐ Other	
☐ Other		

Signature of Person-in-Charge: Sugar & Nucle	Date: 5/0/19
Signature of Inspector:	Date: 5/9/19
Muliet Must	2/1//7

Food Establishment Inspection Report - City/Town of \_

Establishment: Dawson Elementery School

Page <u>3</u> of <u>3</u>

Temperature Observations					
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
Corn - Sound line	145	Walk in Covier combint	38		
Hutdorp - Service line	140	Het days - well in	38		
Brown Rice - Serving like	141	Christs walk in	39		
Unile cheex - cooler	38	Thousing hot days within	31		
walk in Freezen	7	MILL COOKE	41		

9	137-121-121	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	
Item Number	Section of Code	Description of Violation	Date to Correct By
16	4-501.114 -	- Sonitizer buckets are on the lower end of ppm & 100	
		or less.	
51	5-202-12	Push down know on hand sinks in bathroom stey running for 4 Seconds or less. Sinks should remain on for about 15	
		Secondo.	
			-
	-		
			ti .

Signature of Person-in-Charge:	Date: 5/9/19
Signature of Inspector: M. / M.	Date: 6 10 / 10

Form 734B A.M. Sulkin Co., Charlestown, MA

			nutral Massachua		
City/Town of Hoiden	Address: //	196 Main st	ada O willed		
FOOD ESTABLISHMENT INSPECTION REPORT	Tel. <u>508</u> -	210-5542	Aublic Health		
Address 351 Borrows 51	Date 1/22/19 Risk	Type of Operation(s) Food Service Retail	Type of Inspection Re-inspection		
Televisore	Level	Residential Kitchen Mobile	Previous Inspection Date:		
01Nnor - 5	HACCP Y/N)	Temporary Caterer	☐ Pre-operation ☐ Suspect Illness		
Develop in Charge (DIC)	Time	Bed & Breakfast	General Complaint		
7en Walver	In: 1845 am	Permit No. 35	HACCP Other		
Inspector michael Merclet	Out://30				
Each violation checked requires an explanation on the narra	itive page(s) a	-	provision(s) violated.		
Violations Related to Foodborne Illness Interventions and I Violations marked may pose an imminent health hazard and re- action as determined by the Board of Health.		Red Items) Anti-Choking	590.009 (E) 590.009 (F)		
FOOD PROTECTION MANAGEMENT	12. Preve	ention of Contamination from	Hands		
1. PIC Assigned/Knowledgeable/Dutles	13. Hand	wash Facilities			
EMPLOYEE HEALTH  ☐ 2. Reporting of Diseases by Food Employee and PIC	PROTECTION	N FROM CHEMICALS			
Reporting of Diseases by Food Employee and Fig.      Resonnel with Infections Restricted/Excluded	☐ 14. Approx	oved Food or Color Additives	3		
FOOD FROM APPROVED SOURCE	☐ 15. Toxic	Chemicals			
4. Food and Water from Approved Source	TIME/TEMPE	RATURE CONTROLS (Potenti	ally Hazardous Foods)		
5. Receiving/Condition	☐ 16. Cook	ing Temperatures			
☐ 6. Tags/Records/Accuracy of Ingredient Statements	17. Rehe	ating			
7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Cooli	ng			
PROTECTION FROM CONTAMINATION	☐ 19. Hot a	and Cold Holding			
8. Separation/Segregation/Protection	20. Time as a Public Health Control				
9. Food Contact Surfaces Cleaning and Sanitizing		NTS FOR HIGHLY-SUSCEPTING and Food Preparation for H			
10. Proper Adequate Handwashing		·			
11. Good Hygienic Practices	CONSUMER 22. Posti	ADVISORY ng 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	To Foodb and RIsk  Official O today, the 590.000/fe by a Board order of the cited in this the food e establishm have a rig and submitted in 10 ce within 10 ce wi	of Violated Provisions Reported Illnesses Intervent Factors (Red Items 1-22) order for Correction: Basilitems checked indicate viewed and Food Code. This red of Health member or its he Board of Health. Failured is report may result in suspensional stablishment permit and conent operations. If aggrieve to a hearing. Your requitted to the Board of Health days of receipt of this order RE-INSPECTION:	ed on an inspection solutions of 105 CMR aport, when signed below agent constitutes an e to correct violations pension or revocation of cessation of food yed by this order, you lest must be in writing that the above address		

Inspector's Signature: Minus Man	Print: Michael Merole >	1 0
PICs Signature: Law Wallsh	Print: Teri Waiker	Page / of / Pages

30, Other

FORM 7348 (REV. 7/2000) Discussion With Person in Charge: 2000 4.8 tae 11ty This Form Approved by the Department of Public Health Rucke Drevest Do por cac P Corrective Action Required: Embergo Re-Inspection Scheduled Voluntary Compliance Voluntary Disposal

364

Mas

OND

D-Yes

Employeð Restriction / Exclusion Emergency Suspension

Emergency Closure

No.

Code Reference

C - Critical item

DESCRIPTION OF VIOLATION / PLAN OF CORRECTION

\_ Date: \_\_

Page:

<u>'</u>Q.

Date Verified BOARD OF HEALTH

Establishment Name: Lecy

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

	ESIVAL ISC	TEE HEADIN
2	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 FI	ROM APPROVED SOURCE
4		Food and Water From Regulated Sources
	590.004(A-B)	Compliance with Food Law*
Ī	3-201.12	Food in a Hermetically Sealed Container*
İ	3-201.13	Fluid Milk and Milk Products*
1	3-202.13	Shell Eggs*
- 1	3-202.14	Eggs and Milk Products, Pasteurized*
į	3-202.16	Ice Made From Potable Drinking Water*
1	5-101.11	Drinking Water from an Approved System*
1	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*
		Game and Wild Mushrooms Approved by Regulatory Authority
	3-202.18	Shellstock Identification Present*
	590.004(C)	Wild Mushrooms*
	3-201.17	Game Animals*
5		Receiving/Condition
, here	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*
		Tags/Records: Fish Products
	3-402.11	Parasite Destruction*
	3-402.12	Records, Creation and Retention*
	590.004(J)	
7		Conformance with Approved
	3-502.11	
		Conformance with Approved Procedures*
7	3-402.11 3-402.12	Tags/Records: Fish Products Parasite Destruction* Records, Creation and Retention*  Labeling of Ingredients*

<sup>\*</sup> Denotes critical item in the federal 1999 Food Code or 105 CMR 590.000.

	PROTECTI	ON FROM CONTAMINATION
8		Cross-contamination
-	3-302.11(A)(1)	Raw Animal Foods Separated from
		Cooked and RTE Foods*
		Contamination from Raw Ingredients
i i	3-302.11(A)(2)	Raw Animal Foods Separated from Each
	5 502111(-5)(-)	Other*
		Contamination from the Environment
Ì	3-302.11(A)	Food Protection*
ŀ	3-302.15	Washing Fruits and Vegetables
1	3-304.11	Food Contact with Equipment and
	5-304.11	Utensils*
ŀ		Contamination from the Consumer
f	3-306.14(A)(B)	Returned Food and Reservice of Food*
1	3-300.14(A)(D)	Disposition of Adulterated or
- 1		Contaminated Food
-	3-701.11	Discarding or Reconditioning Unsafe
	5-/01.11	Food*
		Food Contact Surfaces
9	4-501.111	Manual Warewashing - Hot Water
	4-301.111	Sanitization Temperatures*
1	4 601 112	Mechanical Warewashing- Hot Water
	4-501.112	
	1 201 111	Sanitization Temperatures*
	4-501.114	Chemical Sanitization- temp., pH, concentration and hardness. *
	4-601.11(A)	Equipment Food Contact Surfaces and
	<u> </u>	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*
9	2-401.12	Discharges From the Eyes, Nose and
		Mouth*
	3-301.12	Preventing Contamination When Tasting*
12		Prevention of Contamination from
		Hands
1071	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
	5.205.11	Supplied with Soap and Hand Drying
		Devices
	6-301.11	Handwashing Cleanser, Availability
	6-301.12	Hand Drying Provision
	0-301.12	Traile Drying Fromsion

### 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*
1	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*
1	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)	
	***	Animals - 155°F Sec.*
	3-401.11(B)(1)(2)	Pork and Beef Roast - 130°F 121 Min.*
	3-401.11(A)(2)	
	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)	
	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)	
	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
- 1		Within 4 Hours*

<sup>\*</sup>Denotes critical item in the federal 1999 Food Code or 105 CMR 590,000.

-	3-501.14(C)	PHFs Received at Temperatures According to
- 1		Law Cooled to 41°F/45°F Within 4 Hours.*
	3-501.15	Cooling Methods for PHFs
19	1112123333	PHF Hot and Cold Holding
	3-501.16(B)	Cold PHFs Maintained at or below
	590.004(F)	41*F/45*F*
	3-501.16(A)	Hot PHFs Maintained at or above 140°F.*
Ī	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.* 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

## 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 Utensits	FC-4	.005
26.	Water, Plumbing and Waste	FC-5	.006
27.	Physical Facility	FC+6	.007
28.	Polsonous or Toxic Materials	FC-7	.008
29.	Special Requirements		.009
30.	Other		

Food Establishment Inspection Report – City/Town of Page 1 of 3 Date: Establishment: eroy & Mayo Flematery School Time out: 1995 Time in: 1120 Address: Bullard ST Permit No.: 35 Number of Violated Provisions Related Telephone: 5დ - 804 - 3ესა to Foodborne Illness Risk Factors Owner: WASD and Interventions (Items 1 through 29): Person-in-charge: Teri Number of Repeat Violations Related Walker to Foodborne Illness Risk Factors Inspector: Micheel Mende 7 and Interventions (Items 1 through 29) 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
2	Supervision	BA	U,	X F			
1	Person-in-charge present, demonstrates knowledge, and performs duties	1					
2	Certified Food Protection Manager	5/					
텦	Employee Health	WA	1		VI.	W.	N
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting	V			の変数を		
4	Proper use of restriction and exclusion	1	1		灣		L
5	Procedures for responding to vomiting and diarrheal events						
4	Good Hygienic Practices					field	B
6	Proper eating, tasting, drinking, or tobacco use	i	-				
7	No discharge from eyes, nose, and mouth	2		1000	V		
Ц	Preventing Contamination by Har	nds	1				ÿ
8	Hands clean & properly washed	V	1				
9	No bare hand contact with ready-to-eat food	V					
10	Adequate handwashing sinks properly supplied and accessible	V	-		100		
	Approved Source	ii)	Š.				
11	Food obtained from approved source	مرا		000	薦		
12	Food received at proper temperature				V	1	
13	Food received in good condition, safe, & unadulterated	i	1	沙田			
14	Required records available: shellstock tags, parasite destruction			i	1		

	Compliance Status	IN	OUT	N/A	N/O	cos	R
Ħ.	Protection from Contamination				Ĭ.		
15	Food separated and protected	V					
16	Food-contact surfaces; cleaned & sanitized	1	-				
17	Proper disposition of returned, previously served, reconditioned & unsafe food	1	-				
	Time/Temperature Control for Saf	ety		SY.			ď,
18	Proper cooking time & temperatures	/					L
19	Proper reheating procedures for hot holding				i		
20	Proper cooling time and temperature				1		
21	Proper hot holding temperature	V	1				
22	Proper cold holding temperature	1	1				
23	Proper date marking and disposition	v					
24	Time as a Public Health Control			1	1		
理	Consumer Advisory	ď		3		188	
25	Consumer advisory provided for raw / undercooked food			i	1		
	Highly Susceptible Populations	3					
26	Pasteurized foods used; prohibited foods not offered			ì	1		
	Food/Color Additives and Toxic Subs	tai	nce	S			
27	Food additives: approved & properly used			٢	1		
28	Toxic substances properly identified, stored & used	i	1				
	Conformance with Approved Proce	du	res			4.8	(
29	Compliance with variance / specialized process / HACCP Plan			i	-		

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:	Date: 5/33/19
Signature of Inspector: March. March	Date: 5/33/19

Food Establishment Inspection Report - City/Town of Horden Establishment: Page 2 of 3 Lerry & Mayo Elementery School 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 Compliance Status Safe Food and Water Warewashing facilities: installed, maintained, & used; test strips Pasteurized eggs used where required 49 Non-food contact surfaces clean 31 Water & ice from approved source Physical Facilities Variance obtained for specialized Hot & cold water available: processing methods adequate pressure **Food Temperature Control** Plumbing installed; proper backflow Proper cooling methods used; 33 adequate equipment for Sewage & waste water properly temperature control disposed Plant food properly cooked for hot Toilet features: properly holding constructed, supplied, & cleaned 35 Approved thawing methods used Garbage & refuse properly 36 Thermometers provided & accurate disposed; facilities maintained Physical facilities installed. Food Identification maintained, & clean Food properly labeled; original 37 Adequate ventilation & lighting; container designated areas used Prevention of Food Contamination Additional Requirements listed in 105 CMR 590,011 Insects, rodents, & animals not 38 present Anti-choking procedures in food service establishment Contamination prevented during 39 food preparation, storage and M2 Food allergy awareness display Review of Retail Operations listed in 105 CMR 590.010 40 Personal cleanliness Wiping cloths: properly used & M4 Mobile Food Operation stored M5 Temporary Food Establishment 42 Washing fruits & vegetables M6 Public Market; Farmers Market Proper Use of Utensils Residential Kitchen: Bed-and-43 In-use utensils properly stored Breakfast Operation Utensils, equipment & linens: Residential Kitchen: Cottage Food properly stored, dried, & handled Operation 45 Single-use / single-service articles: School Kitchen; USDA Nutrition M9 properly stored & used Program 46 Gloves used properly M10 Leased Commercial Kitchen Utensils, Equipment and Vending M11 Innovative Operation Food & non-food contact surfaces **Local Requirements** 47 cleanable, properly designed, L1 Local law or regulation constructed & used L2 Other Type of Operation(s): Type of Inspection: Other Information: Food Service Establishment B-Routine ☐ Retail Food Store ☐ Re-inspection ☐ Residential: Cottage Foods ☐ Pre-operational ☐ Residential; Bed & ☐ Illness investigation Breakfast ☐ General complaint ☐ Mobile/Pushcart ☐ HACCP ☐ Temporary Food Estab. ☐ Other Signature of Person-in-Charge: Levi wachen Signature of Inspector:

Form 734A-2 A.M. Sulkin Co., Charlestown, MA

Food Establishment Inspection Report - City/Town of Holden

Establishment: Leroy & Mago Elematory School Date: 5/03/19 Page 3 of 3

	- 4	Temperature Obs	ervations		
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
said coopy	41	well in covier	38		
TOU Stending Couley	39	WOIM in Freezers	- <u>3</u>		
worming unit	154				
Milh Could	38				
FCO CREWN CUR	3 -2				

		Observations and/or Corrective Actions	and Code
Item	Violations cited Section of Code	in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Fo Description of Violation	Date to Correct By
Number	Section of Code	best profit visit of	
		No viciotions poted at this time of inspection	
	S. S. S. S. S. S. S. S. S. S. S. S. S. S		
	1		
	1		

Date: 5/03/19
Date: 5/93/19



City/Town of Holden	Address: 1	196 main St.	- 1 0
FOOD ESTABLISHMENT INSPECTION REPORT	Tel. 508 -2	16 - 5542	Public Health A
Name	Date 1/17/19	Type of Operation(s) Food Service	Type of Inspection Routine
Address 20 51 1	Risk	Retail	Re-inspection
Tolophone	Level //	Residential Kitchen Mobile	Previous Inspection Date:
908 - 899 - 301/	HACCP YAT	Temporary Caterer	☐ Pre-operation ☐ Suspect Illness
I WAS D	Time	Bed & Breakfast	☐ General Complaint
Person-in-Charge (PIC) Jemi for Hultman	In: 1/35 am	Permit No. 36	HACCP Other
Inspector michael Mendle 3  Each violation checked requires an explanation on the narra	Out:///Opm		11,000
Each violation checked requires an explanation on the harr	alive page(s) a		ompliance with:
Violations Related to Foodborne Illness Interventions and Violations marked may pose an imminent health hazard and reaction as determined by the Board of Health.	Risk Factors_( quire immediat	Red Items) Anti-Choking e corrective Tobacco Allergen Awa	590.009 (F)
FOOD PROTECTION MANAGEMENT	☐ 12. Preven	ention of Contamination from	ı Hands
1. PIC Assigned/Knowledgeable/Duties	☐ 13, Hand	dwash Facilities	
EMPLOYEE HEALTH	PROTECTIO	N FROM CHEMICALS	
<ul><li>2. Reporting of Diseases by Food Employee and PIC</li><li>3. Personnel with Infections Restricted/Excluded</li></ul>	☐ 14. Аррг	oved Food or Color Additives	s
FOOD FROM APPROVED SOURCE	15. Toxic		
4. Food and Water from Approved Source		ERATURE CONTROLS (Potent	lally Hazardous Foods)
5. Receiving/Condition		king Temperatures	
☐ 6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Rehe	-	
☐ 7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Cool		
PROTECTION FROM CONTAMINATION		and Cold Holding	
8. Separation/Segregation/Protection		e as a Public Health Control	
<ul> <li>9. Food Contact Surfaces Cleaning and Sanitizing</li> </ul>		ENTS FOR HIGHLY-SUSCEPTI d and Food Preparation for H	
☐ 10. Proper Adequate Handwashing	CONSUMER	ADVICABY	
☐ 11. Good Hygienic Practices		ing 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	To Foodh and Risk Official C today, the 590.000/f by a Boar order of the cited in the food eestablish have a rigand subm within 10	of Violated Provisions Reported Illnesses Interventions Factors (Red Items 1-22) Order for Correction: Base items checked indicate wite deal Food Code. This reduced in the Board of Health of Health. Failure is report may result in successful in successful in the Board of Health. If aggricing to a hearing. Your require to the Board of Health days of receipt of this ord it RE-INSPECTION:	tions 2):  Seed on an inspection violations of 105 CMR eport, when signed below agent constitutes an e to correct violations spension or revocation of cessation of food ved by this order, you uset must be in writing lith at the above address

	Inspector's Signature: Alexand Must	Print: michael musclez	
7 M 1711	PICs Signature:	Print: Tu, for	Page / of A Pages

BOARD OF HEALTH

	Wint	middle school Date:	1/17/19 Page:	Ø	02 2	
STEDIISITITETI IVA	C - Critical Item	DESCRIPTION OF VIO	AN OF CORRECTION.			Date Verified
1 1 1		Hot and Could holding units are at proper to	temps.			
		Day rise realized 1800F				
		appears to be				
					1	
The lates a lates on in Charge:	Description of the control of the co		Corrective Action Required:	8		ă
Clacton some		3 para with PIC:	☐ Voluntary Compliance		Employee Restriction /	otlon /
all the above	e.		☐ Re-Inspection Scheduled		Emergency Suspension	ension
ice Machine			☐ Embargo		Emergency Closure	e e su
			<ul> <li>Voluntary Disposal</li> </ul>		Other	

FOOD PROTECTION MANAGEMENT

Γ	1	590.003(A)	Assignment of Responsibility*
1		590.003(B)	Demonstration of Knowledge*
		2-103,11	Person in charge duties

EMPLOYEE HEALTH

	EMILTIC	TEE MEALTH
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 F	ROM 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*
9	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*
į,	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*
		Game and Wild Mushrooms Approved by Regulatory Authority
	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
0.00	3-202.18	Shellstock Identification *
	3-203.12	Shellstock Identification Maintained*
		Tags/Records: Fish Products
	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*

<sup>\*</sup> Denotes critical item in the federal 1999 Food Code or 105 CMR 590.000.

	PROTECTION	ON FROM CONTAMINATION
8		Cross-contamination
	3-302.11(A)(1)	Raw Animal Foods Separated from
1		Cooked and RTE Foods*
1		Contamination from Raw Ingredients
- 1	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*
1		Contamination from the Consumer
i	3-306.14(A)(B)	Returned Food and Reservice of Food*
î		Disposition of Adulterated or
		Contaminated Food
1	3-701.11	Discarding or Reconditioning Unsafe
		Food*
9		Food Contact Surfaces
	4-501.111	Manual Warewashing - Hot Water
1		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
	L,	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
v.	2-401.11	Eating, Drinking or Using Tobacco*
	2-401.12	Discharges From the Eyes, Nose and
		Mouth*
- T	3-301.12	Preventing Contamination When Tasting*
12		Prevention of Contamination from
L		Hands
	590.004(E)	Preventing Contamination from
		Employees*
13		Handwash Facilities
	4 000 11	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

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	L	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.*

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		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*			
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	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			
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		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
	3-501.15	Law Cooled to 41°F/45°F Within 4 Hours.*  Cooling Methods for PHFs
19	3-301.13	PHF Hot and Cold Holding
	3-501.16(B)	Cold PHFs Maintained at or below
	590.004(F)	41°F/45°F* ,
	3-501.16(A)	Hot PHFs Maintained at or above 140°F.*
Ì	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)

	POPULATIONS (HOP)				
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
	1	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
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	and risk factors. Other 590,009 violations
l a	relating to good retail practices should be
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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	800,
29.	Special Requirements		.009
30.	Other		

<sup>\*</sup>Denotes critical item in the federal 1999 Food Code or 105 CMR 590,009.

Food Establishment Inspection Report - City/Town of Page 1 of 3 Establishment: Mountvicus Time out: //3< Time in: 1040 Telephone: 508 -829 - 5577 Number of Violated Provisions Related to Foodborne Illness Risk Factors Owner: UIRSD and Interventions (Items 1 through 29): Number of Repeat Violations Related Person-in-charge: Hustman to Foodborne Illness Risk Factors Inspector: michael Mendez and Interventions (Items 1 through 29): 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 IN OUT N/A N/O COS R IN OUT N/A N/O COS R Compliance Status Compliance Status **Protection from Contamination** Supervision 15 Food separated and protected Person-in-charge present, demonstrates knowledge, and performs duties Food-contact surfaces; cleaned & 2 Certified Food Protection Manager sanitized **Employee Health** Proper disposition of returned, 17 previously served, reconditioned & Management, food employee and lunsafe food 3 conditional employee; knowledge, Time/Temperature Control for Safety responsibilities and reporting 4 Proper use of restriction and exclusion 18 Proper cooking time & temperatures Proper reheating procedures for hot Procedures for responding to vomiting and diarrheal events holding **Good Hygienic Practices** 20 Proper cooling time and temperature Proper eating, tasting, drinking, or 21 Proper hot holding temperature tobacco use 22 Proper cold holding temperature No discharge from eyes, nose, and 23 Proper date marking and disposition mouth 24 Time as a Public Health Control Preventing Contamination by Hands Consumer Advisory 8 Hands clean & properly washed Consumer advisory provided for raw / No bare hand contact with ready-to-eat undercooked food food **Highly Susceptible Populations** Adequate handwashing sinks properly Pasteurized foods used; prohibited foods supplied and accessible not offered Approved Source Food/Color Additives and Toxic Substances 11 Food obtained from approved source Food additives: approved & properly 12 Food received at proper temperature Food received in good condition, safe, & Toxic substances properly identified, unadulterated stored & used Required records available: shellstock Conformance with Approved Procedures tags, parasite destruction 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 nonrenewal pursuant to 105 CMR 590,000 you may request a hearing before the board of health in accordance with 105 CMR 590,015(B). Discussion with Person-in-Charge: Date of Reinspection: Genral report. Signature of Person-in-Charge: Signature of Inspector:

Form 734A-1 A.M. Sulkin Co., Charlestown, MA

Food Establishment Inspection Report - City/Town of Holden

			-1 · +1 · • · · · · · · · · · · · · · · · · ·	
Establishment: Mountuico M	iddle School		Date: 5/14/19	Page 2 of <u>3</u>
	Water Street Calmina to the common common and a second	AND MASSACHU	ISETTS-ONLY SECTIONS	allegates controlled to
IN = in compliance OUT= out of com	pliance 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
å	Safe Food and Water	183	Sil		20	D.S.	K
30	Pasteurized eggs used where required			V			
31	Water & ice from approved source			翻			
32	Variance obtained for specialized processing methods			V			
188	Food Temperature Cont	rol	100				15
33	Proper cooling methods used; adequate equipment for temperature control	V	7				
34	Plant food properly cooked for hot holding						
35	Approved thawing methods used						
36	Thermometers provided & accurate						
	Food Identification	617	356		242	Ale.	8
37	Food properly labeled; original container						
	Prevention of Food Contami	natio	on			172	32
38	Insects, rodents, & animals not present		X				
39	Contamination prevented during food preparation, storage and display						
40	Personal cleanliness	TO S		100			
41	Wiping cloths: properly used & stored						
42	Washing fruits & vegetables						
W.	Proper Use of Utensils	100				19.5	
43	In-use utensils properly stored			100			Г
44	Utensils, equipment & linens: properly stored, dried, & handled						
45	Single-use / single-service articles: properly stored & used						
46	Gloves used properly						
8 1	Utensils, Equipment and Ve	ndin	g	nie		1	V.
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	8					
	Physical Facilities	N					Đ.
50	Hot & cold water available; adequate pressure			製物			
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						
7.83	Additional Requirements listed in 10	5 CN	IR 5	90.0	11	2.41	10
M1	Anti-choking procedures in food service establishment	1					
M2	Food allergy awareness	1/					2.7
i i	Review of Retail Operations listed in 1	05 C	MR	590	.010		3
МЗ	Caterer			2	1		
M4	Mobile Food Operation			V	1		
M5	Temporary Food Establishment			V	1		
M6	Public Market; Farmers Market			V	1		
M7	Residential Kitchen; Bed-and- Breakfast Operation			V			
M8	Residential Kitchen: Cottage Food Operation			1	1		
M9	School Kitchen; USDA Nutrition Program	/					
V10	Leased Commercial Kitchen			V			
V11	Innovative Operation			V			
81	Local Requirements	-7	0	N.			
L1	Local law or regulation	1	1				
10	Is	1			1		1

Food & non-food contact		8.0	Local Requi	irements
47 cleanable, properly des	igned,	L1	Local law or regulation	
constructed & used		L2	Other	
Type of Operation(s):	Type of Inspection:	Other Informat	ion:	
Pood Service Establishment	□ Routine			i
☐ Retail Food Store	☐ Re-inspection			
☐ Residential: Cottage Foods	☐ Pre-operational			,
☐ Residential; Bed &	☐ Illness investigation			
Breakfast	☐ General complaint			1
☐ Mobile/Pushcart	□ HACCP			
☐ Temporary Food Estab.	☐ Other			
□ Other	V	2		
Pro-	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	11		
Signature of Person-in-Char	CANUL TIM	to		Date: 5/14/19
Signature of Inspector: wa	107 10			Date: - / /

Food Establishment Inspection Report - City/Town of Holden

Establishment: Mountview middle School Date: 5/14/19 Page 3 of 3

الربال وواليداء برثالا معاج		Temperature Obse	rvations		The Reserve
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
Sousage / becoming him	165	Defresting cheese / WOLK in	30		
Cur affines Bound line	40	Block of chees Awall in	37		
reach fourt/warming bin	184	waith in amprent	37		
rester workin Embiert	0	milk coier ambout	40		
hicker Dattier I wark in	35				

1 415		Observations and/or Corrective Actions	
Item	T. Control of the con	d in this report must be corrected within the time frames stated below or in Section 8-405,11 of the Food	
Number	Section of Code	Description of Violation	Date to Correct By
		- Fortiged butch one named low-150 man form mon forters Source	
38	6-202.15	A) It of force liver no the driver Share and for	
	0 70013	The Tour Man New The OHI Shier Storage area Mas	
<i>/**</i>		-Scritized burgets are around for 150 ppm follow manifection spus. The floor Iwall new the deli slicer Storage area has a Crack along the Seem Sight to prevent onto From adving. Billing west lowers outside of rotroins have dust on them.	
55	6-50112 6	Scilling west Towers outside of rotroins have dust on them	
		cleen ordsonitize	
		- General facility appears clean	
		Journal appears creek	
	40		

Signature of Person-in-Charge:	Date:
Ignature of Inspector:	Date: 1 (
Mirdurk Abush	5/14/19



#### Address: 1196 main St City/Town of Holden Tel. 508 -210-5542 FOOD ESTABLISHMENT INSPECTION REPORT Type of Operation(s) Type of Inspection Date Name Routine Food Service Re-inspection Retail Risk Address Residential Kitchen Previous Inspection Level Date: Mobile Telephone Pre-operation Temporary HACCP YMD Suspect Illness General Complaint Caterer ☐ Bed & Brèakfast Time Person-In-Charge (PIC HACCP In: 1005 OM-Permit No. 37 Other Out: 1120 am 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) 590.009 (E) Anti-Choking 590.009 (F) Violations marked may pose an imminent health hazard and require immediate corrective Tobacco Allergen Awareness 590.009 (G) action as determined by the Board of Health. 12. Prevention of Contamination from Hands FOOD PROTECTION MANAGEMENT 1. PIC Assigned/Knowledgeable/Dutles 13. Handwash Facilities **EMPLOYEE HEALTH** PROTECTION FROM CHEMICALS 2. Reporting of Diseases by Food Employee and PIC ☐ 14. Approved Food or Color Additives 3. Personnel with Infections Restricted/Excluded ■ 15. Toxic Chemicals FOOD FROM APPROVED SOURCE TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods) 4. Food and Water from Approved Source ☐ 16. Cooking Temperatures 5. Receiving/Condition 17. Reheating 6. Tags/Records/Accuracy of Ingredient Statements ☐ 18. Cooling 7. Conformance with Approved Procedures/HACCP Plans 19. Hot and Cold Holding PROTECTION FROM CONTAMINATION 20. Time as a Public Health Control 8. Separation/Segregation/Protection REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP) 9. Food Contact Surfaces Cleaning and Sanitizing 21. Food and Food Preparation for HSP 10. Proper Adequate Handwashing CONSUMER ADVISORY ☐ 11. Good Hygienic Practices 22. Posting of Consumer Advisories Violations Related to Good Retail Practices (Blue Number of Violated Provisions Related Items) Critical (C) violations marked must be corrected To Foodborne Illnesses Interventions immediately or within 10 days as determined by the Board of and Risk Factors (Red Items 1-22): Health. Non-critical (N) violations must be corrected Official Order for Correction: Based on an inspection immediately or within 90 days as determined by the Board of today, the items checked indicate violations of 105 CMR Health. 590.000/federal Food Code. This report, when signed below CN by a Board of Health member or its agent constitutes an 23. Management and Personnel (FC-2)(590.003) order of the Board of Health. Failure to correct violations 24. Food and Food Protection (FC-3)(590.004) cited in this report may result in suspension or revocation of (FC-4)(590.005) 25. Equipment and Utensils the food establishment permit and cessation of food 26. Water, Plumbing and Waste (FC-5)(590.006) establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing (FC-6)(590.007) 27. Physical Facility and submitted to the Board of Health at the above address 28. Poisonous or Toxic Materials (FC-7)(590.008) within 10 days of receipt of this order. 29. Special Requirements (590.009)DATE OF RE-INSPECTION: 30. Other

Inspector's Signature: Minch Minch	Print: michael Madez	
PICs Signature:	Print: MARIE RUSSELL	Page of _ Pages
J. C. Kurt		11-11-11

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

	EMILIO	I EE 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 FI	ROM APPROVED SOURCE
4		Food and Water From Regulated Sources
	590.004(A-B)	Compliance with Food Law*
- 1	3-201.12	Food in a Hermetically Sealed Container*
	3-201.13	Fluid Milk and Milk Products*
	3-202.13	Shell Eggs*
1	3-202.14	Eggs and Milk Products, Pasteurized*
	3-202.16	Ice Made From Potable Drinking Water*
1	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*
		Game and Wild Mushrooms Approved by Regulatory Authority
	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*
		Tags/Records: Fish Products
	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*

<sup>\*</sup> Denotes critical item in the federal 1999 Food Code or 105 CMR 590,000.

	PROTECTION	ON FROM CONTAMINATION
8		Cross-contamination
	3-302.11(A)(1)	Raw Animal Foods Separated from Cooked and RTE Foods*
1		Contamination from Raw Ingredients
1	3-302.11(A)(2)	Raw Animal Foods Separated from Each
	J-302.11(M)(2)	Other*
- 1		Contamination from the Environment
1	3-302.11(A)	Food Protection*
	3-302.15	Washing Fruits and Vegetables
	3-304.11	Food Contact with Equipment and Utensils*
i		Contamination from the Consumer
	3-306,14(A)(B)	Returned Food and Reservice of Food*
		Disposition of Adulterated or
		Contaminated Food
	3-701.11	Discarding or Reconditioning Unsafe Food*
9		Food Contact Surfaces
	4-501.111	Manual Warewashing - Hot Water
	4 501.111	Sanitization Temperatures*
	4-501.112	Mechanical Warewashing- Hot Water
	4-501,112	Sanitization Temperatures*
	4-501.114	Chemical Sanitization- temp., pH,
	4-301,114	concentration and hardness. *
1	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	1	Proper, Adequate Handwashing
1	2-301.11	Clean Condition - Hands and Arms*
	2-301.12	Cleaning Procedure*
	2-301.14	When to Wash*
11	2 501,1-1	Good Hygienic Practices
A.K	2-401.11	Eating, Drinking or Using Tobacco*
¥.	2-401.11	Discharges From the Eyes, Nose and
	2-401.12	Mouth*
	3-301.12	Preventing Contamination When Tasting*
12	3 301,12	Prevention of Contamination from
	500.004(77)	Hands
	590.004(E)	Preventing Contamination from Employees*
13		Handwash Facilities
13		
	6 202 11	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

2006)

	;		15/10 Dane.	<u>望</u> ン
O 11 1	Code	C - Critical Nom	DESCRIPTION OF VIOLATION / PLAN OF CORRECT	Date Verified
7	6.501-13		(Clean and Sanitize from drain in dry storage room, Calling yent above	
8	-		goods in dry	
D.			Sticker Should be posted on them	
		3	of Keeping post 100	
- 1			o have "dof" on some sample times. The munition inside	the
			an he used to check temps	
1				
				×
- 24				
1				
- 1				
18	cussion Wit	Discussion With Person in Charge:	arge: Corrective Action Required:	100
			Woluntary Compliance	Employee Restriction /
15.	THE WAY	Codo	Re-Inspection Scheduled C Emerge	Emergency Suspension
3	man has	ton real Ollowing	Cl Embargo Cl	Emergency Closurs
IK		SILV AND D	☐ Voluntary Disposal ☐ Other	

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.
1		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.*
1	3-401.11(A)(2)	<del></del>
	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 Unsticed Portions of Beef Roasts*
18		Proper Cooling of PHFs
1717-0	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*

Γ	3-501.14(C)	PHFs Received at Temperatures According to
- 1		Law Cooled to 41°F/45°F Within 4 Hours.*
Ī	3-501.15	Cooling Methods for PHFs
19		PHF Hot and Cold Holding
	3-501.16(B)	Cold PHFs Maintained at or below
	590.004(F)	41°F/45°F*
1	3-501.16(A)	Hot PHFs Maintained at or above 140°F.*
Ì	3-501.16(A)	Roasts Held at or above 130°F.*
- 1		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*
1	3-801.11(D)	Raw or Partially Cooked Animal Food and
1		Raw Seed Sprouts Not Served.*
	3-801.11(C)	Unopened Food Package Not Re-served.*
- 1		

#### 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

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

### 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 Personnet	FC-2	.003
24.	Food and Food Protection	FC-3	.004
25.	Equipment and Utensits	FC-4	.005
26.	Water, Plumbing and Weste	FC-5	300.
27.	Physical Facility	FC+6	.007
28.	Polsonous or Toxic Materials	FC-7	800,
29.	Special Requirements		.009
30.	Other		Th.

<sup>\*</sup>Denotes critical item in the federal 1999 Food Code or 105 CMR 590.000.

ood Establishment Inspect	ion Report – C	City/Town of <u>Holden</u>	
Establishment: Walkiseff Regional If	Date: 5/23/19	Page 1 of <u>3</u>	
Address: 1401 main St.	Time in: 9:45	Time out: 11:00	
Telephone: 508-839-6771 Pe	Number of Violated Pro	27.12	
Owner: WRD		to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):	
Person-in-charge: Marie		Number of Repeat Vi	
nspector: michael Mendez		to Foodborne Illne and Interventions (Item	s 1 through 29):
FOODBORNE ILLNES		AND PUBLIC HEALTH INTERVEN	
IN = in compliance OUT= out of compliance N/O	= not observed N/A = no	t applicable COS = corrected on-site during	inspection R = repeat violation
		Compliance Otation	
Compliance Status	IN OUT N/A N/O COS R	Compliance Status	IN OUT N/A N/O COS
Supervision	GARDANGALAWA ANG SAN	Protection from Co	ntamination
Person-in-charge present, demonstrate	s /	15 Food separated and protected	
knowledge, and performs duties Certified Food Protection Manager		Food-contact surfaces; cleaned sanitized	u a V
Employee Health		Proper disposition of returned,	
Management, food employee and		17 previously served, reconditions	ed &
3  conditional employee; knowledge,		unsafe food	
responsibilities and reporting		Time/Temperature Co	ntrol for Safety
Proper use of restriction and exclusion		18 Proper cooking time & tempera	
Procedures for responding to vomiting and diarrheal events		19 Proper reheating procedures folding	or hot
Good Hygienic Practices		20 Proper cooling time and temper	erature
Proper eating, tasting, drinking, or		21 Proper hot holding temperatur	
tobacco use		22 Proper cold holding temperatu	
No discharge from eyes, nose, and		23 Proper date marking and dispo	
mouth		24 Time as a Public Health Contr	
Preventing Contamination by H	ands	Consumer A	
8 Hands clean & properly washed		Consumer advisory provided f	for raw /
No bare hand contact with ready-to-eat food		undercooked food	
Adequate handwashing sinks properly		Highly Susceptible	The second secon
supplied and accessible	ИМ	Pasteurized foods used; prohi	bited foods
			d Toxic Substances
		Food additives: approved & n	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
		used 27	
unadulterated	8	Toxic substances properly ide	ntified,
Required records available: shellstock			roved Procedures
tags, parasite destruction			
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  Official Order for Correction: Based on an applicable sections of the 2013 FDA Food C an order of the Board of Health. Failure to c establishment permit and cessation of food or renewal pursuant to 105 CMR 590,000 your	inspection today, the itode. This report, when correct violations cited it establishment operation	Food/Color Additives and 27 Food additives: approved & properly identification of the stored & used  28 Toxic substances properly identification of the stored & used  Conformance with Appropers / HACCP Plan  tems marked "OUT" indicated violations a signed below by a Board of Health ment this report may result in suspension or as. If you are subject to a notice of suspension or	roperly entified, roved Procedures pecialized of 105 CMR 590.000 mber or its agent cons revocation of the food pension, revocation, or
Signature of Person in Charge	(2)		Date: g / 1 a
Signature of Person-in-Charge:	11/4		5/23/19
Signature of Inspector:	7		Date: 5   33   19

Form 734A-1 A.M. Sulkin Co., Charlestown, MA

Food Establishment Inspection Report - City/Town of Holden Establishment: Wachuseff Regional 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 Compliance Status Safe Food and Water Warewashing facilities: installed, Pasteurized eggs used where maintained, & used; test strips required 49 Non-food contact surfaces clean 31 Water & ice from approved source **Physical Facilities** Variance obtained for specialized Hot & cold water available; processing methods adequate pressure Food Temperature Control Plumbing installed; proper backflow Proper cooling methods used; 33 adequate equipment for Sewage & waste water properly temperature control disposed Plant food properly cooked for hot Toilet features: properly holdina constructed, supplied, & cleaned Garbage & refuse properly 35 Approved thawing methods used 36 Thermometers provided & accurate disposed; facilities maintained Physical facilities installed. Food Identification maintained, & clean Food properly labeled; original 37 Adequate ventilation & lighting: container designated areas used Prevention of Food Contamination Additional Requirements listed in 105 CMR 590,011 Insects, rodents, & animals not Anti-choking procedures in food present service establishment Contamination prevented during M2 Food allergy awareness 39 food preparation, storage and display Review of Retail Operations listed in 105 CMR 590.010 40 Personal cleanliness M3 Caterer Wiping cloths: properly used & M4 Mobile Food Operation stored M5 Temporary Food Establishment 42 Washing fruits & vegetables M6 Public Market; Farmers Market Proper Use of Utensils Residential Kitchen: Bed-and-43 In-use utensils properly stored Breakfast Operation Residential Kitchen: Cottage Food Utensils, equipment & linens: properly stored, dried, & handled Operation Single-use / single-service articles: School Kitchen; USDA Nutrition M9 properly stored & used Program 46 Gloves used properly M10 Leased Commercial Kitchen Utensils, Equipment and Vending M11 Innovative Operation Food & non-food contact surfaces **Local Requirements** 47 cleanable, properly designed, L1 Local law or regulation constructed & used L2 Other

Type of Operation(s):	Type of Inspection:	Other Information:
Food Service Establishment	IC Routine	
☐ Retail Food Store	☐ Re-inspection	
☐ Residential: Cottage Foods	☐ Pre-operational	
☐ Residential; Bed &	☐ Illness investigation	
Breakfast	☐ General complaint	
☐ Mobile/Pushcart	☐ HACCP	
☐ Temporary Food Estab.	☐ Other	
Other	1.16	
	2//6/3	
Signature of Person-in-Charg	1e: /2/1/1/1/1/1/1/1/1/1/1/1/1/1/1/1/1/1/1/	Date: 5/23/19
Signature of Inspector:	al Much	Date: 5/33/19
Form 734A-2 A.M. Sulkin (	Co., Charlestown, MA	
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Food Establishment Inspection Report - City/Town of Holden

Establishment: WalhuseH	Regional	High School	Date: 5/33/19	Page 3 of

Temperature Observations					
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
vocitificall worming bin	175				
both in leaver	35				
the min down	40				
for with conver	40				
serving line milk awar	35				

	Violations cited	Observations and/or Corrective Actions in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food	I Code
Item Number	Section of Code	Description of Violation	Date to Correct By
56	4-304.11 (	5 Food hood penels have accumulation prosent. Clean god santize.  Unit doesn't appear appear to have good air flow Service to ensure it is working promony.	
38	6-200.15 (	to ensure it is working proposed.  B Louding don day sweep is worn, and a daylight gap is present - Renair I replace.	
49	4-60111 (	Crumbs present in uters; I decurer.	
11111			
-			
31141			

Signature of Person-in-Charge:	Date: 5/03/14	
Signature of Inspector: Mixed Marke	Date: 5/23/19	