

THE COMMONWEALTH OF MASSACHUSETTS CITY/TOWN of Lynnfeld **Board of Health**

Public Preside Feder	7/1 22/1 0/1/21
FOOD ESTABLISHMENT INSPECTION REP	Section of the Control of the Contro
Name Address 5 Knoll Road Telephone 781-334. 7206 Owner Mcarthy Flynnfeld Noliz School Person in Charge (PIC) Andrea of Stefato Certifin Inspector Mother Manage	Date S Food Service Residential Kitchen Residential Kitchen Previous Inspection Date: Pre-operation Suspect Illness General Complaint HACCP HACCP Permit No. Other Othe
Violations Related to Foodborne Illness Interventions and I	Risk Factors (Red Items)
Violations marked may pose an imminent health hazard and reaction as determined by the Board of Health.	☐ Allergen Awareness 590.009 (G) ☐ Local Law SChool hose also
FOOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgeable / Duties	☐ 12. Prevention of Contamination from Hands Subjuct Callin had their wif
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) 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	21. Food and Food Freparation for fior
☐ 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. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22): 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. CORRECT BY:
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Inspector's Signature: Print:	1 Must mere 1 2
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Reorders: Astro Data (603) 652-9161 Rev. 02/2012

MASSACHUSETTS	
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Establishment Name: HACACACAEMY SCHOOL

 $\widetilde{\mathfrak{D}}$ Date:

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No. Reference	C Critical Item R Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	AN OF CORRECTION		Date
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Discussion With	Discussion With Person in Charge:	Saffer Obers	Corrective Action Required:	No D Yes	S
		,)	☐ Voluntary Compliance	☐ Employee Restriction	/ [
			☐ Re-inspection Scheduled	Emergency Suspension	sion
Inspector's Signature:	ıre:	Print:	□ Embargo	☐ Emergency Closure	
PIC's Signature:		Print:	□ Voluntary Disposal	Other:	



CITY/TOWN of Lynnifield

_Board of Health

FOOD ESTABLISHMENT INSPECTION REPO	RT	Phone: 78	1-334-9480
Name Huckleberry School	Date: 3/28/19	Type of Operation(s) Food Service	Type of Inspection Routine
Address 5 Knoll Rd	Rišk Level	Retail Residential Kitchen	Re-inspection Previous Inspection
Telephone 781- 334-7206	Level	Mobile	Date:
Owner James McCartny & Lynnfeld Public Schools	HACCP Y/N	-	☐ Pre-operation☐ Suspect Illness
Person in Charge (PICY NORSA) (STEFANO Cert. VIN	Time	Bed & Breakfast	General Complaint
Inchesion to a second s	In: 180 10	Permit No.	☐ HACCP ☐ Other
Each violation checked requires an explanation on the narra	Out: (U AM	0065	
FSM: Andrew Di Stefano to 2020 Violations Related to Foodborne Illness Interventions and Ri Violations marked may pose an imminent health hazard and requ	isk Factors (R	Non-compli Red Items) □ Anti-Chok	iance with: ing 590.009 (E)
action as determined by the Board of Health.			wareness 590.009 (G)
AAwareness: Poster _ Menu_	V Cest	MAY 2018 Local Law	•
FOOD PROTECTION MANAGEMENT	☐ 12. Preve	ntion of Contamination from I	Hands
1. PIC Assigned / Knowledgeable / Duties	13. Handy	wash Facilities	
EMPLOYEE HEALTH	PROTECTION	FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC	☐ 14. Appro	ved Food or Color Additives	
3. Personnel with Infections Restricted / Excluded	☐ 15. Toxic		
FOOD FROM APPROVED SOURCE	_	RATURE CONTROLS (Potential	lly Hazardous Foods)
☐ 4. Food and Water from Approved Source		ng Temperatures	
5. Receiving / Condition	☐ 17. Rehea	-	
☐ 6. Tags / Records / Accuracy of Ingredient Statements	☐ 18. Coolin	-	
7. Conformance with Approved Procedures / HACCP Plans		-	
PROTECTION FROM CONTAMINATION		nd Cold Holding	
8. Separation / Segregation / Protection	_	as a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing		ITS FOR HIGHLY SUSCEPTIBL	
☐ 10. Proper Adequate Handwashing	∐ 21. Food	and Food Preparation for HS	P
☐ 11. Good Hygienic Practices	CONSUMER A	DVISORY	
	22. Postir	ng of Consumer Advisories	
Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. C N 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009)	To Foodbo and Risk F Official Ore today, the in 590.000/fect by a Board order of the cited in this the food est establishmen have a right and submitte within 10 da	f Violated Provisions Rel orne Illnesses Interventice factors (Red Items 1-22): der for Correction: Based tems checked indicate vious deral Food Code. This report Health member or its a Board of Health. Failure to report may result in suspentiablishment permit and cent operations. If aggrieve to a hearing. Your requested to the Board of Health ags of receipt of this order.	d on an inspection lations of 105 CMR ort, when signed below gent constitutes an to correct violations ension or revocation or ssation of food d by this order, you st must be in writing at the above address
Inspector's Signature: PIC's Signature: Print: Print:	DEBORE WOREA DO	H (2054-7	Page 1 of 2Pages

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TOWN OR CITY OF

YNNFIELD

/28/19 Page:

Date: 3

CHOOL

HUCKLEBERRY

Establishment Name:

Page: 2 of 2

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Print:



CITY/TOWN of Lynnfeld Board of Health FOOD ESTABLISHMENT INSPECTION REPORT Phone: Name Type of Operation(s) Type of Inspection Routine Food Service **Address** Retail Re-inspection Residential Kitchen Previous Inspection Level Telephone Mobile Date: **Temporary** ☐ Pre-operation Owner HACCP Y/N Caterer Suspect Illness Bed & Breakfast **General Complaint** Person in Charge (PIC Cert.(Y)N Time B HP 201-8 **HACCP** In: 10:45 ar 0036 Inspector Permit No ☐ Other Out: 11 15 Each violation checked requires an explanation on the parrative page(s) and a estation of specific provision(s) violated. =900d Allersies Covt 5/2/18 meny Poster Non-compliance with: Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items) ☐ Anti-Choking 590.009 (E) Violations marked may pose an imminent health hazard and require immediate corrective ☐ Tobacco 590.009 (F) ☐ Allergen Awareness 590.009 (G) action as determined by the Board of Health. ☐ Local Law relige on School nurse FOOD PROTECTION MANAGEMENT ☐ 12. Prevention of Contamination from Hands but pt C ☐ 1. PIC Assigned / Knowledgeable / Duties ☐ 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 Items) Number of Violated Provisions Related Critical (C) violations marked must be corrected To Foodborne Illnesses Interventions immediately or within 10 days as determined by the Board and Risk Factors (Red Items 1-22): of 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 today, the items checked indicate violations of 105 CMR of Health. 590.000/federal Food Code. This report, when signed below C 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 25. Equipment and Utensils (FC-4)(590.005) the food establishment permit and cessation of food 26. Water, Plumbing and Waste (FC-5)(590.006) establishment operations. If aggrieved by this order, you 27. Physical Facility (FC-6)(590.007) have a right to a hearing. Your request must be in writing 28. Poisonous or Toxic Materials (FC-7)(590.008) and submitted to the Board of Health at the above address 29. Special Requirements (590.009)within 10 days of receipt of this order. 30. Other **CORRECT BY:** Inspector's Signature: Print: PIC's Signature: Print:



Kristin Mcrae <kmcrae@town.lynnfield.ma.us>

Dumpsters at Schools

1 message

Kristin Mcrae <kmcrae@town.lynnfield.ma.us>

To: Anthony Fratoni <afratoni@town.lynnfield.ma.us>

Cc: John Tomasz <itomasz@town.lynnfield.ma.us>, "McCarthy, James" <mccarthyjam@lynnfield.k12.ma.us>

Thu, Oct 4, 2018 at 1:34 PM

HI Tony

The dumpster lid at the Middle School is broken and the top of the dumpster is warped and should be serviced/replaced. There are flying insects as the lid is open. It maybe helpful to replace with the type that has side-by-side top lids for easy open/close. Also the High School lids were open. Per food code, the dumpster lids need to be kept closed. JRM should take a closer look at their dumpsters in place to ensure the lids can be opened and closed easily and change out those that are deficient so that the custodians can do their part.

Thank you,
Kristin
Kristin Esposito McRae, RS
Director
Town of Lynnfield Board of Health
55 Summer Street
Lynnfield, MA 01940
781-334-9481 Direct Line
781-334-9489 Fascimile

Dumpsters

LMS



PIC's Signature:

Reorders: Astro Data (603) 652-9161 Rev. 02/2012

THE COMMONWEALTH OF MASSACHUSETTS

CITY/TOWN of Lynnfeld

_____ Board of Health

FOOD ESTABLISHMENT INSPECTION REPO	Phone: 18 -334-948
Name Lynnfeld High School Address 275 Essex St Telephone 781-334-7215 Owner Maching Green Molit School Person in Charge (PIC) Inspector School Rosal Rosal Nisks Each violation checked requires an explanation on the narra Wiolations Related to Foodborne Illness Interventions and Riviolations marked may pose an imminent health hazard and requires	Date
A Aware Ness: Menu	VCest FLAVIA Local Law
FOOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgeable / Duties EMPLOYEE HEALTH 2. Reporting of Diseases by Food Employee and PIC 3. Personnel with Infections Restricted / Excluded FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source 5. Receiving / Condition 6. Tags / Records / Accuracy of Ingredient Statements 7. Conformance with Approved Procedures / HACCP Plans PROTECTION FROM CONTAMINATION 8. Separation / Segregation / Protection 9. Food Contact Surfaces Cleaning and Sanitizing 10. Proper Adequate Handwashing	☐ 12. Prevention of Contamination from Hands ☐ 13. Handwash Facilities PROTECTION FROM CHEMICALS ☐ 14. Approved Food or Color Additives ☐ 15. Toxic Chemicals TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods) ☐ 16. Cooking Temperatures ☐ 17. Reheating ☐ 18. Cooling ☐ 19. Hot and Cold Holding ☐ 20. Time as a Public Health Control REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP) ☐ 21. Food and Food Preparation for HSP CONSUMER ADVISORY ☐ 22. Posting of Consumer Advisories
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Inspector's Signature: Print:	DEBORAH ROSATI Page 1 of 2 Pages

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TOWN OR CITY OF

Page: 2_ of 2_ Establishment Name: LYNNFIELD HIGH SCHOOL Date: 4 LYNN FIELD

Item	Code	C Critical Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	
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Disc	ussion With	Discussion With Person in Charge:	Je: (YORRECTION MADE YURING	Corrective Action Required:
	IN SPER	N SPECTION	9	☐ Voluntary Compliance ☐ Employee Restriction / Exclusion
		Š	¥(☐ Re-inspection Scheduled ☐ Emergency Suspension
lnspe	Inspector's Signature	Fishall R	Print DEBORAN ROSAN	☐ Embargo ☐ Emergency Closure
PIC's	PIC's Signature	\mathcal{D}	1	☐ Voluntary Disposal ☐ Other:

Reorders: Astro Data (603) 652-9161 Rev. 02/2012



THE COMMONWEALTH OF MASSACHUSETTS CITY / TOWN of ______ Board of Health

FOOD ESTABLISHMENT INSPECTION REPO	ORT	Phone: 78	31-3349481
Name / Man Cold Maddle School	Date 10/04/18	Type of Operation(s) Food Service	Type of Inspection Routine
Address O) C O C	Risk	Retail	Re-inspection
Telephone	Level	Residential Kitchen Mobile	Previous Inspection Date:
Owner TMCM A C July DIA The Colore	HACCP Y/N	Temporary	☐ Pre-operation
OTTO COUNTY OF CHARTERS POBLIC SCAPPILL		☐ Caterer☐ Bed & Breakfast	☐ Suspect Illness☐ General Complaint
Person in Charge (PIC) DW horn La Russn Cert YN X 2020	Time In:\0:00	BI+1-20018-	HACCP
Inspector MMCRAC	Out: 11: 10am	Permit No. 0038	Other
Fach violation checked requires an explanation on the narr Served Alexa Training May 2018 Pro- Violations Related to Foodborne Illness Interventions and R Violations marked may pose an imminent health hazard and required action as determined by the Board of Health.	isk Factors (R	ed Items)	ance with: ing 590.009 (E) i90.009 (F) wareness 590.009 (G)
FOOD PROTECTION MANAGEMENT	☐ 12. Preve	ntion of Contamination from H	lands
1. PIC Assigned / Knowledgeable / Duties	☐ 13. Handy	vash Facilities	
EMPLOYEE HEALTH		FROM CHEMICALS	
☐ 2. Reporting of Diseases by Food Employee and PIC	1.8m1-1.54m1m1m1	ved Food or Color Additives	Exemple 100 (200)
☐ 3. Personnel with Infections Restricted / Excluded	☐ 15. Toxic		
FOOD FROM APPROVED SOURCE		ATURE CONTROLS (Potential	ly Hazardous Foods)
☐ 4. Food and Water from Approved Source	THE PERSON NAMED IN	ng Temperatures	
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7. Conformance with Approved Procedures / HACCP Plans		y nd Cold Holding	
PROTECTION FROM CONTAMINATION			
8. Separation / Segregation / Protection		as a Public Health Control	E DODIII ATIONS (USD)
9. Food Contact Surfaces Cleaning and Sanitizing	- LOWER WEST WARREN	TS FOR HIGHLY SUSCEPTIBL and Food Preparation for HS	
☐ 10. Proper Adequate Handwashing	21. T 000 s	and rood rreparation for rio	
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Inspector's Signature: Print: PIC's Signature: Print:	MAJAA	Mac	PageOfPages

Reorders: Astro Data (603) 652-9161 Rev. 02/2012

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Date: Establishment Name: Lynnbeld Middle Shool

Page: of	
Date: 101110	
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No.	Code Reference	C Critical Item R Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	AN OF CORRECTION Date	Ed
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Discu	ssion With	Person in Charge	Discussion With Person in Charge: 12 Strong Stocked Ok hot longer his	Corrective Action Required:	
3	W+W	water to wa	ed Shuter the to	□ Voluntary Compliance □ Employee Restriction /	
				☐ Re-inspection Scheduled ☐ Emergency Suspension	
Inspec	Inspector's Signature:	.e.	Print:	☐ Embargo ☐ Emergency Closure	
PIC's	PIC's Signature:		Print:	□ Voluntary Disposal □ Other:	

This form is approved by the Massachusetts Department of Public Health.

Reorders: Astro Data (603) 652-9161 Rev. 02/2012



Kristin Mcrae <kmcrae@town.lynnfield.ma.us>

Dumpsters at Schools

1 message

Kristin Mcrae <kmcrae@town.lynnfield.ma.us> To: Anthony Fratoni <afratoni@town.lynnfield.ma.us>

Thu, Oct 4, 2018 at 1:34 PM

Cc: John Tomasz < ltomasz@town.lynnfield.ma.us>, "McCarthy, James" < mccarthyjam@lynnfield.k12.ma.us>

Hi Tony,

The dumpster lid at the Middle School is broken and the top of the dumpster is warped and should be serviced/replaced. There are flying insects as the lid is open. It maybe helpful to replace with the type that has side-by-side top lids for easy open/close. Also the High School lids were open. Per food code, the dumpster lids need to be kept closed. JRM should take a closer look at their dumpsters in place to ensure the lids can be opened and closed easily and change out those that are deficient so that the custodians can do their part.

Thank you, Kristin Kristin Esposito McRae, RS Director Town of Lynnfield Board of Health 55 Summer Street Lynnfield, MA 01940 781-334-9481 Direct Line 781-334-9489 Fascimile

THE COMMONWEALTH OF MASSACHUSETTS CITY / TOWN of Board of Health FOOD ESTABLISHMENT INSPECTION REPORT -334-9498 Phone: Type of Operation(s) Type of Inspection Food Service Routine Address Retail Re-inspection Residential Kitchen Level Previous Inspection Telephone Mobile Date: Temporary ☐ Pre-operation HACCP Y/N Caterer Suspect Illness Person in Charge (PIC Bed & Breakfast Cert. Y/N Time General Complaint BHP 2019 ☐ HACCP Inspector AN Permit No. ☐ Other Out: | DO 65 Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated. Barbara La Russa To 2020 Non-compliance with: Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items) ☐ Anti-Choking 590.009 (E) Violations marked may pose an imminent health hazard and require immediate corrective ☐ Tobacco 590.009 (F) action as determined by the Board of Health. ☐ Allergen Awareness 590.009 (G) - PU57 A Aware ress: ☐ Local Law TRAINED IN ALLERGY FOOD PROTECTION MANAGEMENT ☐ 12. Prevention of Contamination from Hands ☐ 1. PIC Assigned / Knowledgeable / Duties ☐ 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 ☐ 11. Good Hygienic Practices **CONSUMER ADVISORY**

Violations Related to Good Retail Practices (Blue Items)

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/		24. Food and Food Protection	(FC-3)(590.004)
	3	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)
	1))	29. Special Requirements	(590.009)
		30. Other	,

☐ 22. Posting of Consumer Advisories **Number of Violated Provisions Related** To Foodborne Illnesses Interventions

and Risk Factors (Red Items 1-22): Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed 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.

CORRECT BY:

	2	
Inspector Signature words Rosert	Print: DERORAU DOEN-	
PIC's Signature: Omnas M	Print: Toures K McCapaky	Page of Pages
Reorders: Astro Data (603) 652-9161	This form is approved by the Massachusetts [Department of Public Health

Rev. 02/2012



FOOD ESTABLISHMENT INSPECTION REPO	ORT	Phone: <u>78</u>	1-334-9480
Name JAMPIELD MIDDLE SCHOOL	Date / /19	Type of Operation(s) Food Service	Type of Inspection Routine
	Risk	Retail	Re-inspection
505 MAIN 31.	Level	Residential Kitchen Mobile	Previous Inspection Date: 3/20/19
181-334-1320	HACCP Y/N	Temporary	☐ Pre-operation
Owner		☐ Caterer☐ Bed & Breakfast	Suspect Illness General Complaint
Person in Charge (PIC) JAMES MC ARTHY Cert. Y/N Inspector DEPART ROSATI MS RS	Time In: 700	Permit No. 65	HACCP Other
Each violation checked requires an explanation on the narr	-		
		Non-comple	iance with:
Violations Related to Foodborne Illness Interventions and R		— — — ·	king 590.009 (E) 590.009 (E)
Violations marked may pose an imminent health hazard and req action as determined by the Board of Health.	uire immediate		Awareness 590.009 (G)
FOOD PROTECTION MANAGEMENT	12. Preve	ention of Contamination from	Hands
☐ 1. PIC Assigned / Knowledgeable / Duties	☐ 13. Hand\	wash Facilities	
EMPLOYEE HEALTH	PROTECTION	FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC	☐ 14. Appro	ved Food or Color Additives	
3. Personnel with Infections Restricted / Excluded	☐ 15. Toxic	Chemicals	
FOOD FROM APPROVED SOURCE	TIME/TEMPER	RATURE CONTROLS (Potentia	lly Hazardous Foods)
4. Food and Water from Approved Source	☐ 16. Cookii	ng Temperatures	
5. Receiving / Condition	☐ 17. Rehea	ating	
☐ 6. Tags / Records / Accuracy of Ingredient Statements	18. Coolin	ıg	
☐ 7. Conformance with Approved Procedures / HACCP Plans		nd Cold Holding	
PROTECTION FROM CONTAMINATION		as a Public Health Control	
8. Separation / Segregation / Protection		ITS FOR HIGHLY SUSCEPTIBL	LE POPULATIONS (HSP)
9. Food Contact Surfaces Cleaning and Sanitizing		and Food Preparation for HS	
☐ 10. Proper Adequate Handwashing	CONCURSED A	ADVICODY	
☐ 11. Good Hygienic Practices	CONSUMER A		
		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	To Foodbo	f Violated Provisions Rel orne Illnesses Intervention Factors (Red Items 1-22):	ons -
of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board		der for Correction: Base	
of Health.		tems checked indicate vio deral Food Code. This rep	
23. Management and Personnel (FC-2)(590.003)	by a Board	of Health member or its a	gent constitutes an
24. Food and Food Protection (FC-3)(590.004)		e Board of Health. Failure is report may result in susp	
25. Equipment and Utensils (FC-4)(590.005)	the food es	tablishment permit and ce	essation of food
26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007)		ent operations. If aggrieve	
27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008)		t to a hearing. Your reque ted to the Board of Health	
29. Special Requirements (590.009)	within 10 da	ays of receipt of this order	
30. Other	CORRECT	BY:	
Inspector's Signature Out of Print:	DEBORA	H ROSAM	
PIC's Signature: Prints	amesk	Marting	Page \ of Pages
Reorders: Astro Data (603) 652-9161 Rev. 02/2012	This form is ap	pproved by the Massachusetts D	epartment of Public Health.



CITY / TOWN of Lynn feld Board of Health

FOOD ESTABLISHMENT INSPECTION REPO	ORT	Phone: 7	8-334-9481
Name Summar Street School	Date 18	Type of Operation(s) Food Service	Type of Inspection Routine
Address 2105 States St	Risk	Retail	Re-inspection
Telephone 91-3211	Level	Residential Kitchen Mobile	Previous Inspection Date:
101 354- 1223	HACCP Y/N	Temporary	Pre-operation
J114 With m Lynnheld runce schools	Time	☐ Caterer☐ Bed & Breakfast	Suspect Illness General Complaint
Fran Mitangilla 2020	In:10) 15 am	RHP-2018-0042	☐ HACCP
Inspector MN3+ N NoRae	Out: 11:05 0	Permit No.	Other
Each violation checked requires an explanation on the narr Allowsch Cluts Poster Menu, Violations Related to Foodborne Illness Interventions and R	lisk Factors (R	Mon-completed Items) □ Anti-Chol	<i>liance with:</i> king 590.009 (E)
Violations marked may pose an imminent health hazard and req action as determined by the Board of Health.	uire immediate	corrective	Awareness 590.009 (G)
FOOD PROTECTION MANAGEMENT	☐ 12. Preve	ntion of Contamination from	Hands
1. PIC Assigned / Knowledgeable / Duties	☐ 13. Handv	wash Facilities	ho
EMPLOYEE HEALTH	PROTECTION	FROM CHEMICALS	Sc
2. Reporting of Diseases by Food Employee and PIC	☐ 14. Approx	ved Food or Color Additives	# # F
3. Personnel with Infections Restricted / Excluded	☐ 15. Toxic	Chemicals	treel
FOOD FROM APPROVED SOURCE	TIME/TEMPER	RATURE CONTROLS (Potentia	Street Schoo
4. Food and Water from Approved Source	☐ 16. Cookir	ng Temperatures	W 9000
5. Receiving / Condition	17. Rehea	ating	ummer
6. Tags / Records / Accuracy of Ingredient Statements	☐ 18. Coolin	g	
7. Conformance with Approved Procedures / HACCP Plans	☐ 19. Hot an	nd Cold Holding	Šū
PROTECTION FROM CONTAMINATION		as a Public Health Control	V 1
8. Separation / Segregation / Protection		ITS FOR HIGHLY SUSCEPTIBE	LE:POPULATIONS (HSP)
9. Food Contact Surfaces Cleaning and Sanitizing		and Food Preparation for HS	
10. Proper Adequate Handwashing	CONCUMENT	DIRECTO	werten and the section of
11. Good Hygienic Practices	CONSUMER A	ng of Consumer Advisories	
		•	
Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected		Violated Provisions Re orne Illnesses Intervention	
mmediately or within 10 days as determined by the Board		actors (Red Items 1-22):	
of Health. Non-critical (N) violations must be corrected		der for Correction: Base	
mmediately or within 90 days as determined by the Board of Health.		tems checked indicate vio deral Food Code. This rep	
C N		of Health member or its a	
23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004)		Board of Health. Failure	
25. Equipment and Utensils (FC-4)(590.005)		report may result in susp tablishment permit and ce	
26. Water, Plumbing and Waste (FC-5)(590.006)	establishme	ent operations. If aggrieve	ed by this order, you
27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008)		to a hearing. Your reque	
29. Special Requirements (590.009)		ed to the Board of Health ays of receipt of this order	
30. Other	CORRECT		
16.0	/ 1 ^	0	
Inspector's Signature: Print:	Tinz In IV	VIL	1 2
PIC's Signature: and fuffella Print:	Ann N	TINGOLIA	Page ofPages

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CITY/TOWN of Lynnfeld

Public Health CTTY / TOWN of	Board of Health
FOOD ESTABLISHMENT INSPECTION REPOR	Phone: 781-334-94
Address 262 Sum mer St Telephone 781-334-7223	Type of Operation(s) Food Service Retail Residential Kitchen Mobile Temporary Caterer Suspect Illness
	Fime ☐ Bed & Breakfast ☐ General Complaint ☐ HACCP
1 2 7	Dut: 10 Am Permit No. 0068 Other
Each violation checked requires an explanation on the narrat	Non-compliance with: Anti-Choking 590.009 (E) Tobacco 590.009 (F) Allergen Awareness 590.009 (G)
A. Awarenessi L poster L Menu.	Cert May 2, 2018
FOOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgeable / Duties	☐ 12. Prevention of Contamination from Hands ☐ 13. Handwash Facilities
EMPLOYEE HEALTH	PROTECTION FROM CHEMICALS
2. Reporting of Diseases by Food Employee and PIC3. Personnel with Infections Restricted / Excluded	☐ 14. Approved Food or Color Additives
FOOD FROM APPROVED SOURCE	15. Toxic Chemicals
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
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)
☐ 10. Proper Adequate Handwashing	☐ 21. Food and Food Preparation for HSP
☐ 11. Good Hygienic Practices	CONSUMER ADVISORY
11. Good Hygienic Practices	22. Posting of Consumer Advisories
ritical (C) violations marked must be corrected neediately or within 10 days as determined by the Board f Health. Non-critical (N) violations must be corrected neediately or within 90 days as determined by the Board f Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	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. CORRECT BY:

Inspector's Signature Print: DEBORAH ROSATI

PIC's Signature: Ann Mingoln Page of 2 Pages

Reorders: Astro Data (603) 652-9161 Rev. 02/2012

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SUMMER ST.

Establishment Name:

LYNNFIELD

0-Date: 3 /29

Page: 2 of

Date Verified **Emergency Suspension** VINK BAY SANITIER Employee Restriction / Exclusion Doe 9/23/20 sup. Yes **Emergency Closure** I'S A KASEMENT 0 SIENS SPECIFICATION LOOPS NIGHT Other: 45 A ž R ENBOYE 0 PAPER TOWELS Re-inspection Scheduled Corrective Action Required: ANDING NEXT TO DUMPSTER FROM Voluntary Compliance 1000 DESCRIPTION OF VIOLATION / PLAN OF CORRECTION BOBIN BRIGHTAM, Voluntary Disposal P PPM Embargo FEEZER 1650 F. ON PIZZA REMOVE LEAF ACEUMULATION PIZZA, SALAD ON MENU DISHMACHINE NOT BEING USED. HOOD FILTERS AY FROZEN PREPARED COOKEN 19 RECOMMEND 200 3605 PLEASE PRINT CLEARLY SEAD 22/22 F AREA CLEAN 47705N1 SERV SAFE - ANN MINGOLLA, AND SINKS - HOY WATER MAX PIZZAS APE EXHAUST HOOD CLEANED RAULSEN REPRIGERATOR SPRBY BOTTLE 3401 EBORAH ROSAT TEAN EXHAUST 1 8 8 P CHOOK COOLER 30XES UMPSTER. DONE DUCE ENSORE STAIR Print: WALLIN Print: NAC. AND Discussion With Person in Charge: 1078 VOTA MAD 200 NOTE NOTE C – Critical Item R – Red Item NOTE NOTE Nore horse Inspector's Signature: 25 4-10/u Code Reference 事 Rem No.

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