

City of Medford

BOARD OF HEALTH

City Hall - Room 311 85 George P Hassett Drive Medford, Massachusetts 02155 Telephone (781) 393-2560 FAX: (781) 393-2562 TDD: (781) 393-2516



Food Establishment Inspection Report - FDA

Insp Date: 11/9/2017

Business ID: MA000015

Inspection: MB000178

Business: Andrews Middle School

Permit #: Phone:

3000 Mystic Valley Parkway

Health Director: RS1383 Kimberly M Fowler

Medford, MA 02155

Reason: 01. Routine Results: No Follow-up

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes |
|----------|----------|----------|------|--------|-------|---------|-------|
| 11/09/17 | 11:43 AM | 11:51 AM | 0:08 | 0:00 | 0:08 | 0 | |
| Total: | | | 0:08 | 0:00 | 0:08 | 0 | |

| Inspection Summary | | 1 | =3 | | | | 181 1 | | |
|--|------------|-------------------|-----------------|-----------------|-----------------|----------------------|-----------------|--|--|
| Official Order for Correction: Based on an inspection today, the items checked in Federal Food Code. This report, when signed below by the Inspector constitutes correct violations cited in this report may result in suspension or revocation of the aggrieved by this order, you have the right to a hearing. The request must be in whe above address within 10 days of receipt of this order. | an order | by thablis | ne Boa hment | rd of I perm | lealth it an | n. Failu d/or fin | re to es. If | | |
| PIC Linda Bottari ServSafe Exp. Allergy | Ехр. | | | Chok | e Exp | o | | | |
| Foodborne Illness Complaint Investigated (All) | | | | | | | | | |
| FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTION | NS | | | | | | | | |
| Marked in appropriate box for COS and/or R. COS = corrected on-site during in Risk factors are improper practices or procedures identified as the most prevaler injury. Public Health Interventions are control measures to prevent foodborne illing. | nt contril | outing r injur | factor y. | s of fo | odbo | rne illr | | | |
| Supervision | | IN | | N/O | N/A | | REPEAT | | |
| PIC Present, Knowledge and Duties | | 0 | 0 | | | | | | |
| Certified Food Protection Manager | | 0 | 0 | | 0 | | | | |
| Employee Health / Responding to Contamination Events | | IN | OUT | N/O | N/A | cos | REPEAT | | |
| 3A. Employee Health: PIC Knowledge, Responsibilities & Reporting | | 0 | 0 | | | | | | |
| 3B. Employee Reporting to PIC | | 0 | 0 | | | | | | |
| 4. Proper Use of Restriction & Exclusion | | • | Ο, | | | | | | |
| 5. Clean-up of Vomiting and Diarrheal Events | | 0 | 0 | | | | | | |
| NS Sindersott | | | | | | | | | |

Inspector

Acknowledged Receipt:

Page 1 of 6

| Good Hygienic Practices | IN | OUT | N/O | N/A | cos | REPEAT |
|---|----|-----|-----|-----|-----|--------|
| 6A. Proper eating, tasting, drinking, or tobacco use | • | 0 | 0 | | | |
| 6B. Preventing contamination when tasting | • | 0 | 0 | | | |
| 7. No discharge from eyes, nose, and mouth | • | Ο | 0 | | | |
| Control of Hands as a Vehicle of Contamination | IN | OUT | N/O | N/A | cos | REPEAT |
| 8A. Hands clean & properly washed | 0 | 0 | 0 | | | |
| 8B. Where to wash, hand antiseptics | • | 0 | 0 | | | |
| No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed | • | 0 | 0 | 0 | | |
| 10A. Adequate handwashing sinks properly supplied and accessible | 0 | 0 | | | | |
| 10B. Handwashing sinks accesible with proper signage, handwashing aids | • | 0 | | | | |
| Approved Sources | IN | OUT | N/O | N/A | cos | REPEAT |
| 11A. Milk, eggs, juice, and processed food | • | 0 | 0 | 0 | | |
| 11B, Fish and shellfish | 0 | 0 | 0 ; | 0 | | |
| 11C. Game animals and wild mushrooms | • | 0 | 0 | 0 | | |
| 12A. Food received at proper temperature | 0 | 0 | 0 | 0 | | |
| 12B. Shipping and receiving frozen food | 0 | 0 | 0 | 0 | | |
| 13. Food in good condition, honestly presented, safe, & unadulterated | 0 | 0 | | | | |
| 13B. Food package integrity | 0 | 0 | | | | |
| 14A. Required records available: shellstock tags, parasite destruction | 0 | 0 | 0 | 0 | | |
| 14B. Missing shellstock tags, destruction | 0 | 0 | 0 | 0 | | |
| 14C. Parasite destruction- storing raw/partially cooked fish | 0 | 0 | 0 | 0 | | |
| Protection from Contamination | IÑ | OUT | N/O | N/A | cos | REPEAT |
| 15A. Food separated & protected | 0 | 0 | 0 | 0 | | |
| 15B. Cleaning equip/utensils/food containers | • | 0 | 0 | 0 | | |
| 16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above | 0 | 0 | | 0 | | |
| 16B, Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F | 0 | 0 | | 0 | | |
| 16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils | • | 0 | | 0 | | |
| 17. Proper disposition of returned, previously served reconditions, & unsafe food | • | 0 | | | | |
| Time/Temperature Control for Safety Food (TCS Food) | IN | OUT | N/O | N/A | cos | REPEAT |
| 18A. Proper cooking time & temperatures | 0 | 0 | 0 | 0 | | |
| 18B. Whole meat cooking and serving, storing | 0 | 0 | 0 | • | | |
| 18C. Microwave cooking of raw animal foods | Ο | 0 | • | 0 | | |
| 19. Proper reheating procedures for hot holding | • | 0 | 0 | 0 | | |

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Acknowledged Receipt:

| Food Establishment Inspection Re | port | : - FC |)A | | | |
|---|-------|----------|--------|---------|----------|--------|
| Time/Temperature Control for Safety Food (TCS Food) | IN | OUT | N/O | N/A | cos | REPEAT |
| 20. Proper cooling time & temperatures | 0 | 0 | • | 0 | | |
| 21. Proper hot holding temperatures | 0 | 0 | 0 | 0 | | |
| 22. Proper cold holding temperatures | 0 | 0 | Ο | 0 | | |
| 23. Proper Date Marking | 0 | 0 | 0 | 0 | | |
| 23B. TCS Foods Disposition | 0 | 0 | 0 | 0 | | |
| 24A, Time as a public health control: procedures | 0 | 0 | Ο | • | | |
| 24B. Time as a public health control: temperatures & discarding food | 0 | Ο | 0 | • | | |
| 24C. Time as a public health control: highly susceptible population (HSP) | 0 | 0 | Ο | • | | |
| Consumer Advisory | IN | OUT | N/O | N/A | cos | REPEAT |
| 25. Consumer advisory provided for raw or undercooked foods | 0 | 0 | | 0 | | |
| Highly Susceptible Populations (HSP) | IN | OUT | N/O | N/A | cos | REPEAT |
| 26A. Pasteurized foods used; prohibited foods not offered | 0 | Ο | | 0 | | |
| 26B. Reservice of foods | 0 | Ο | | • | | |
| Chemical | IN | OUT | N/O | N/A | cos | REPEAT |
| 27. Food additives: approved and properly used | 0 | 0 | | • | | |
| 28A. Toxic substances identified, stored and used | • | 0 | | 0 | | |
| 28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage | 0 | 0 | | 0 | | |
| 28C. Conditions of Use: law | 0 | 0 | | Ο | | |
| Conformance with Approved Procedures | IN | OUT | N/O | N/A | cos | REPEAT |
| 29A. Compliance with variance, specialized process, & HACCP plan | 0 | 0 | | • | | |
| 29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures | 0 | 0 | | • | | |
| 29C. When HACCP plan is required | 0 | 0 | | 0 | | |
| GOOD RETAIL PRACTICES | | | | | | |
| Good Retail Practices are preventative measures to control the addition of pathogens, ch oods. | emica | ils, and | d phys | sical c | bjects | into |
| N = In compliance OUT = not in compliance COS - corrected on -site during inspection | n Ri | EPEAT | - rep | eat v | riolatio | n |
| Safe Food and Water | IN | OUT | N/O | N/A | cos | REPEAT |
| 30, Pasteurized eggs used where required | • | 0 | | | | |
| 31A. Water & ice from approved source | • | 0 | | | | |
| 31B. Sampling, alternative water supply | 0 | 0 | | • | | |
| 31C. Sampling report | 0 | 0 | | • | | |
| 32. Variance obtained for specialized processing methods | 0 | 0 | | • | | |
| | | | | | | |

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Acknowledged Receipt :

| Food Temperature Control | IN | OUT | N/O | N/A | cos | REPEAT |
|---|--------|-----|-----|-----|-----|--------|
| 33A. Proper cooling methods used; adequate equipment for temperature control | • | 0 | | | | |
| 33B. Frozen food | • | 0 | | | | |
| 34. Plant food properly cooked for hot holding | • | 0 | 0 | 0 | | |
| 35. Approved thawing methods used | 0 | 0 | • | 0 | | |
| 36A. Thermometers provided and accurate | • | Ο | | | | |
| 36B. Thermometers function properly | 0 | 0 | | | | |
| Food Identification | | | IN | OUT | cos | REPEAT |
| 37A. Food properly labeled; original container | | | • | 0 | | |
| 37B. Food labels, labeling of ingredients | | | • | 0 | | |
| Prevention of Food Contamination | | | IN | OUT | cos | REPEAT |
| 38A, Insects, rodents, & animals not present | | | 0 | • | | |
| 38B. Handling prohibition, controlling pests, prohibiting animals | | | 0 | 0 | | |
| 39A. Contamination prevented during food storage | | | 0 | 0 | | |
| 39B. Food display; ice used as an exterior coolant prohibited as an ingredient | | | 0 | 0 | | |
| 39C. Consumer self-service operations- utensils and monitoring | | | 0 | 0 | | |
| 40A. Personal cleanliness- prohibition jewelry | | | 0 | 0 | | |
| 40B. Maintenance of fingernails | | | 0 | 0 | | |
| 41. Wiping cloths; properly used and stored | | | 0 | 0 | | |
| 42A. Washing Produce - following chemical manufacturers label | | | • | 0 | | |
| 42B. Washing produce | | | • | 0 | | |
| 42C. Washing produce- chemicals | | | • | 0 | | |
| Proper Use of Utensils | | | IN | OUT | cos | REPEAT |
| 43. In-use utensils; properly stored | | | • | 0 | | |
| 44. Utensils, equipment & linens; properly stored, dried, and handled | | | • | 0 | | |
| 45A. Single-use/ single service articles properly stored and used, required | | | • | 0 | | |
| 45B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination | | | • | 0 | | |
| 46. Gloves used properly | | | • | 0 | | |
| Utensils, Equipment and Vending | | | IN | OUT | cos | REPEAT |
| 47A. Food & non-food contact surfaces cleanable | | | 0 | 0 | | |
| 47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consume service | r self | - | • | 0 | | |
| 47C. Properly designed characteristics: food and non-food contact surfaces, mollusca | an | | 0 | 0 | | |

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Acknowledged Receipt:

| Food Establishment Inspection Report | rt - F | DA | | | |
|---|--------|-----|-----|-----|--------------------|
| Utensils, Equipment and Vending | | IN | OUT | cos | REPEA [*] |
| 48A. Warewashing facilities: installed, maintained, & used; test strips | | 0 | 0 | | |
| 48B. Operational warewashing machines | | 0 | 0 | | |
| 49. Non-food contact surfaces clean | | 0 | 0 | | |
| Physical Facilities | IN | OUT | N/A | cos | REPEA |
| 50. Hot & cold water available; adequate pressure | • | 0 | | | |
| 51A. Plumbing installed; proper backflow devices | • | 0 | | | |
| 51B. Prohibiting a cross-connection, inspection and servicing system | • | 0 | | | |
| 51C. Approved system and cleanable fixtures, service sink | • | 0 | 0 | | |
| 52A. Sewage and waste water properly disposed | • | 0 | | | |
| 52B. Grease traps easily accessible for cleaning | • | 0 | | | |
| 52C. Removing mobile food establishment waste | • | 0 | 0 | | |
| 53A. Toilet facilities; properly constructed, supplied, & cleaned | • | 0 | | | |
| 53B. Toilet tissue availability | • | 0 | | | |
| 54. Garbage & refuse properly disposed; facilities maintained | • | 0 | | | |
| 55A. Physical facilities installed, maintained, & clean | • | 0 | | | |
| 55B. Private homes and living or sleeping quarters, use prohibition | • | 0 | | | |
| 56. Adequate ventilation & lighting; designated areas used | • | 0 | | | |
| ASSACHUSETTS ONLY REGULATIONS | | | | | |
| lles and Regulations adopted for use in Massachusetts only. | | | | | |
| Facilities | | IN | OUT | cos | REPEA |
| 57A. Catering | | 0 | 0 | | |
| 57B. When plans are reviewed, prerequisite for operations- valid permit | | 0 | 0 | | |
| 57C. Contents of plans and specifications, preoperational inspections | | 0 | 0 | | |
| 58. Mobile Food Operations | | 0 | 0 | | |
| 59. Temporary Food Establishments | | 0 | 0 | | |
| 60. Residential Kitchens | | 0 | 0 | | |
| Procedures | | IN | OUT | cos | REPEAT |
| 61. Anti-choking Procedures | | 0 | 0 | | |
| 62. Tobacco Products: Notice and Sale | | 0 | 0 | | |
| 63. Food Allergy Awareness Requirements | | • | 0 | | |
| arrative | | 10. | | | |

Freezer compressor is leaking enough to have significant ice build up. Provide maintenace to walk in freezer.

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Food Establishment Inspection Report - FDA Fail Notes Summary

| Fail Code | Fail Text |
|--------------------------|---|
| 38A. Insects, rodents, 8 | animals not present |
| 6-202.13 | Insect Control Devices, Design and Installation |
| Addl Notes: | [Mice are being baited inside of the kitchen. Contact pest control and obtain traps for inside of a |
| | food establishment.] |
| 6-501.111 (A, B, D) | *Controlling Pests |
| Addl Notes: | [Pest droppings observed beneath 3 bay sink. Fill in holes with steel wool. properly clean up and |
| | remove droppings.] |

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City of Medford

BOARD OF HEALTH

City Hall - Room 311 85 George P Hassett Drive Medford, Massachusetts 02155 Telephone (781) 393-2560 FAX: (781) 393-2562 TDD: (781) 393-2516



Page 1 of 7

Food Establishment Inspection Report

Insp Date: 5/7/2018

Business ID: MA000015

Inspection: MB000264

Business: Andrews Middle School

3000 Mystic Valley Parkway

Permit #: Phone:

Health Director: 037400 Melanie Dineen

Medford, MA 02155

Reason: 01. Routine

Results: Next Routine 180

Time In / Time Out

Inspection Summary

| Date | In | Out | Insp | Travel | Total | Mileage | Notes |
|----------|----------|----------|------|--------|-------|---------|-------|
| 05/07/18 | 12:30 PM | 12:43 PM | 0:13 | 0:00 | 0:13 | 0 | |
| Total: | | | 0:13 | 0:00 | 0:13 | 0 | |

| Official Order for Correction: Based on an insper Federal Food Code. This report, when signed be correct violations cited in this report may result aggrieved by this order, you have the right to a the above address within 10 days of receipt of | elow in su heari | by the by | he Ins Ision The re | spect or re | or constitutes an order vocation of the food est | by thablis | ne Boai hment | rd of I perm | lealth it an | n. Failu d/or fin | ire to es. If | | | | |
|---|------------------------|--|---------------------------|----------------|---|-----------------|------------------|-----------------|-----------------|----------------------|------------------|--|--|--|--|
| PIC Name Linda Bottari | | | | | Chokesaver | Risk Category 2 | | | | | | | | | |
| Certified Food Protection Manager | | | | | | С | FPM E | PM Exp Date | | | | | | | |
| Certified Allergy Trained Name | | | | | | | Allergy Exp Date | | | | | | | | |
| Permit Posted [8-304.11(A)] | ln | 0 | Out | 0 | | | | | | | | | | | |
| Inspection Report Available [8-304.11(K)] | In | 0 | Out | 0 | | | | | | | | | | | |
| Foodborne Illness Complaint Invest | tigate | d (Al |) 🗆 | | Involving More | Tha | n Two | Perso | ns |] | | | | | |
| Inspection Report Provide | d by: | e-r | nail | | Hardcopy | | | | | | | | | | |
| FOODBORNE ILLNESS RISK FACTORS AND | PUB | LIC F | HEAL | TH IN | ITERVENTIONS | | | | | | | | | | |
| Compliance status: IN = in compliance OUT | = not | in c | ompli | ance | N/O = not observed 1 | V/A = | not ap | plical | ble | | | | | | |
| Marked in appropriate box for COS and/or R. | CO | S = 0 | correc | cted (| on-site during inspectio | n R | = repe | at viol | ation | | | | | | |
| Risk factors are improper practices or procedu injury. Public Health Interventions are control n | ires id neasi | denti ures | fied a | s the | most prevalent contrib foodborne illnesses or | uting Injur | factor | s of fo | odbo | rne illr | ness or | | | | |
| Supervision | | | | | | IN | OUT | N/O | N/A | cos | REPEAT | | | | |
| 1. PIC Present, Knowledge and Duties | | | | | | 0 | 0 | 0 | 0 | | | | | | |
| 2. Certified Food Protection Manager | | | | | | • | 0 | 0 | 0 | | | | | | |
| Inspector | | | | | ttan eccipt : | | | | | | | | | | |

| Employee Health / Responding to Contamination Events | IN | OUT | N/O | N/A | cos | REPEAT |
|---|---------|-----|---------|---------|-----|--------|
| 3A. Employee Health: PIC Knowledge, Responsibilities & Reporting | \odot | Ο | 0 | 0 | | |
| 3B. Employee Reporting to PIC | • | Ο | 0 | Ο | | |
| 4. Proper Use of Restriction & Exclusion | • | 0 | 0 | 0 | | |
| 5. Clean-up of Vomiting and Diarrheal Events | • | 0 | 0 | 0 | | |
| Good Hygienic Practices | IN | OUT | N/O | N/A | cos | REPEAT |
| 6A. Proper eating, tasting, drinking, or tobacco use | • | 0 | Ο | 0 | | |
| 6B. Preventing contamination when tasting | • | 0 | 0 | 0 | | |
| 7. No discharge from eyes, nose, and mouth | • | 0 | 0 | 0 | | |
| Control of Hands as a Vehicle of Contamination | IN | OUT | N/O | N/A | cos | REPEAT |
| 8A. Hands clean & properly washed | • | 0 | 0 | 0 | | |
| 8B. Where to wash, hand antiseptics | • | 0 | 0 | 0 | | |
| No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed | • | 0 | 0 | 0 | | |
| 10A. Adequate handwashing sinks properly supplied and accessible | • | 0 | 0 | 0 | | |
| 10B. Handwashing sinks accesible with proper signage, handwashing aids | • | 0 | 0 | 0 | | |
| Approved Sources | IN | OUT | N/O | N/A | cos | REPEAT |
| 11A. Milk, eggs, juice, and processed food | • | 0 | 0 | 0 | | |
| 11B. Fish and shellfish | 0 | 0 | 0 | 0 | | |
| 11C. Game animals and wild mushrooms | 0 | 0 | 0 | • | | |
| 12A. Food received at proper temperature | 0 | 0 | • | 0 | | |
| 12B. Shipping and receiving frozen food | • | 0 | 0 | 0 | | |
| 13. Food in good condition, honestly presented, safe, & unadulterated | • | 0 | 0 | 0 | | |
| 13B. Food package integrity | • | 0 | 0 | 0 | | |
| 14A. Required records available: shellstock tags, parasite destruction | 0 | 0 | 0 | • | | |
| 14B. Missing shellstock tags, destruction | 0 | 0 | 0 | • | | |
| 14C. Parasite destruction- storing raw/partially cooked fish | 0 | 0 | 0 | • | | |
| Protection from Contamination | IN | OUT | N/O | N/A | cos | REPEAT |
| 15A. Food separated & protected | • | 0 | 0 | 0 | | |
| 15B. Cleaning equip/utensils/food containers | • | 0 | 0 | 0 | | |
| 16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above | • | 0 | 0 | 0 | | |
| 16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F | 0 | 0 | 0 | 0 | | |
| 16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils | • | 0 | Ο | 0 | | |
| 17. Proper disposition of returned previously served reconditions. & unsafe food | 0 | 0 | \circ | \circ | | П |

Inspector

Acknowledged Receipt :

| 7. 7 | 15.1 | OUT | NIC | B1/A | 000 | |
|---|--------|----------|--------|---------|---------|--------|
| Time/Temperature Control for Safety Food (TCS Food) | IN | OUT | N/O | | | REPEAT |
| 18A. Proper cooking time & temperatures | • | 0 | 0 | 0 | _ | |
| 18B. Whole meat cooking and serving, storing | 0 | 0 | 0 | 0 | | |
| 18C. Microwave cooking of raw animal foods | • | 0 | 0 | 0 | | |
| 19. Proper reheating procedures for hot holding | • | 0 | 0 | 0 | | |
| 20. Proper cooling time & temperatures | • | 0 | 0 | 0 | | |
| 21. Proper hot holding temperatures | • | 0 | 0 | 0 | | |
| 22. Proper cold holding temperatures | • | 0 | 0 | Ο | | |
| 23. Proper Date Marking | • | 0 | 0 | 0 | | |
| 23B. TCS Foods Disposition | • | 0 | 0 | 0 | | |
| 24A. Time as a public health control: procedures | 0 | 0 | 0 | • | | |
| 24B. Time as a public health control: temperatures & discarding food | 0 | 0 | 0 | • | | |
| 24C. Time as a public health control: highly susceptible population (HSP) | 0 | 0 | 0 | • | | |
| Consumer Advisory | IN | OUT | N/O | N/A | cos | REPEAT |
| 25. Consumer advisory provided for raw or undercooked foods | 0 | 0 | 0 | • | | |
| Highly Susceptible Populations (HSP) | IN | OUT | N/O | N/A | cos | REPEAT |
| 26A. Pasteurized foods used; prohibited foods not offered | 0 | 0 | 0 | • | | |
| 26B. Reservice of foods | 0 | 0 | 0 | • | | |
| Chemical | IN | OUT | N/O | N/A | cos | REPEAT |
| 27. Food additives: approved and properly used | 0 | 0 | 0 | 0 | | |
| 28A. Toxic substances identified, stored and used | • | 0 | 0 | 0 | | |
| 28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage | • | 0 | 0 | 0 | | |
| 28C. Conditions of Use: law | • | 0 | 0 | 0 | | |
| Conformance with Approved Procedures | IN | OUT | N/O | N/A | cos | REPEAT |
| 29A. Compliance with variance, specialized process, & HACCP plan | 0 | 0 | 0 | • | | |
| 29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures | 0 | 0 | 0 | • | | |
| 29C. When HACCP plan is required | 0 | 0 | 0 | • | | |
| OOD RETAIL PRACTICES | | | | | | |
| ood Retail Practices are preventative measures to control the addition of pathogens, chods. | nemica | ils, and | d phys | sical c | bjects | into |
| = In compliance OUT = not in compliance COS - corrected on -site during inspection | on RI | EPEAT | = rep | oeat v | iolatio | n |
| Safe Food and Water | IN | OUT | N/O | N/A | cos | REPEAT |
| | | | | | | |

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| Food Establishment Inspection Safe Food and Water | IN | OUT | N/O | N/A | cos | REPEAT |
|---|----|-----|-----|-----|-----|--------|
| 31A. Water & ice from approved source | 0 | 0 | 0 | • | | |
| 31B. Sampling, alternative water supply | 0 | Ο | 0 | • | | |
| 31C. Sampling report | 0 | 0 | 0 | 0 | | |
| 32. Variance obtained for specialized processing methods | 0 | 0 | Ο | • | | |
| Food Temperature Control | IN | OUT | N/O | N/A | cos | REPEAT |
| 33A. Proper cooling methods used; adequate equipment for temperature control | • | 0 | 0 | 0 | | |
| 33B. Frozen food | 0 | 0 | 0 | 0 | | |
| 34. Plant food properly cooked for hot holding | 0 | 0 | 0 | 0 | | |
| 35. Approved thawing methods used | • | Ο | 0 | 0 | | |
| 36A. Thermometers provided and accurate | • | 0 | 0 | 0 | | |
| 36B. Thermometers function properly | 0 | 0 | Ο | Ο | | |
| Food Identification | | | IN | OUT | cos | REPEAT |
| 37A, Food properly labeled; original container | | | • | 0 | | |
| 37B. Food labels, labeling of ingredients | | | • | 0 | | |
| Prevention of Food Contamination | | | IN | OUT | cos | REPEAT |
| 38A. Insects, rodents, & animals not present | | | 0 | 0 | | |
| 38B. Handling prohibition, controlling pests, prohibiting animals | | | • | 0 | | |
| 39A. Contamination prevented during food storage | | | 0 | 0 | | |
| 39B. Food display; ice used as an exterior coolant prohibited as an ingredient | | | 0 | 0 | | |
| 39C. Consumer self-service operations- utensils and monitoring | | | 0 | 0 | | |
| 40A. Personal cleanliness- prohibition jewelry | | | • | 0 | | |
| 40B. Maintenance of fingernails | | | • | 0 | | |
| 41. Wiping cloths; properly used and stored | | | 0 | 0 | | |
| 42A. Washing Produce - following chemical manufacturers label | | | • | 0 | | |
| 42B. Washing produce | | | • | 0 | | |
| 42C. Washing produce- chemicals | | | • | 0 | | |
| Proper Use of Utensils | | | IN | OUT | cos | REPEAT |
| 43. In-use utensils; properly stored | | | 0 | 0 | | |
| 44. Utensils, equipment & linens; properly stored, dried, and handled | | | 0 | 0 | | |
| 45A. Single-use/ single service articles properly stored and used, required | | | • | 0 | | |
| 45B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination | | , | • | 0 | | |
| 46. Gloves used properly | | | • | 0 | | |

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Acknowledged Receipt:

| Utensils, Equipment and Vending | | IN | OUT | cos | REPEAT |
|---|----|------|-------|-------|--------|
| 47A. Food & non-food contact surfaces cleanable | | 0 | 0 | | |
| 47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer self-service | | • | 0 - | | |
| 47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks | | • | 0 | | |
| 48A. Warewashing facilities: installed, maintained, & used; test strips | | • | 0 | | |
| 48B. Operational warewashing machines | | • | 0 | | |
| 49. Non-food contact surfaces clean | | 0 | 0 | | |
| Physical Facilities | IN | OUT | N/A | cos | REPEAT |
| 50. Hot & cold water available; adequate pressure | • | 0 | 0 | | |
| 51A. Plumbing installed; proper backflow devices | • | 0 | 0 | | |
| 51B. Prohibiting a cross-connection, inspection and servicing system | • | 0 | 0 | | |
| 51C. Approved system and cleanable fixtures, service sink | • | 0 | 0 | | |
| 52A. Sewage and waste water properly disposed | • | 0 | 0 | | |
| 52B. Grease traps easily accessible for cleaning | 0 | • | 0 | | |
| 52C. Removing mobile food establishment waste | • | 0 | 0 | | |
| 53A. Toilet facilities; properly constructed, supplied, & cleaned | • | 0 | 0 | | |
| 53B. Toilet tissue availability | • | 0 | 0 | | |
| 54. Garbage & refuse properly disposed; facilities maintained | • | 0 | 0 | | |
| 55A. Physical facilities installed, maintained, & clean | 0 | 0 | 0 | | |
| 55B. Private homes and living or sleeping quarters, use prohibition | • | 0 | 0 | | |
| 56. Adequate ventilation & lighting; designated areas used | • | 0 | 0 | | |
| IASSACHUSETTS ONLY REGULATIONS | | | | | |
| ules and Regulations adopted for use in Massachusetts only. | | | | | |
| Facilities | | IN | OUT | cos | REPEAT |
| 57A. Catering | | 0 | 0 | | |
| 57B. When plans are reviewed, prerequisite for operations-valid permit | | Ο | 0 | | |
| 57C. Contents of plans and specifications, preoperational inspections | | 0 | 0 | | |
| 58. Mobile Food Operations | | 0 | 0 | | |
| 59. Temporary Food Establishments | | Ο | 0 | | |
| 60. Residential Kitchens | | 0 | 0 | | |
| Procedures | | IN C | OUT (| cos r | REPEAT |
| 61. Tobacco Products: Notice and Sale | | • | 0 | | |
| 62. Food Allergy Awareness Requirements | | • | 0 | | |
| | | | | | |

Inspector

Acknowledged Receipt :

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Inspector

Rule Botton

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Food Establishment Inspection Report Fail Notes Summary

| | | F-99-901 FI |
|-----------|-----------------|---|
| Fail Code |) | Fail Text |
| | | animals not present |
| 6-501.111 | I (A, B, D) | *Controlling Pests |
| | Addl Notes: | [Last invoice on premesis for pest control was 02/28/18. Provide a pest control log (with details |
| | | on findings) either on the premesis or available electronically for reference.] |
| 41. Wipin | g cloths; prope | erly used and stored |
| | | |
| | Addl Notes: | [Wet single use wiping cloths on counter wet. In use wiping cloths that are wet must be stored in |
| | | a bucket of sanitizer solution.] |
| 44. Utens | ils, equipment | & linens; properly stored, dried, and handled |
| 4-901.11 | | Equipment and Utensils, Air-Drying Required |
| | Addl Notes: | [Employees observed to be drying food trays (plates) with paper towels. All dishes must be air |
| | | dried.] |
| | | |
| 52B, Gre | ase traps easi | ly accessible for cleaning |
| | ase traps easi | |

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City of Medford

BOARD OF HEALTH

City Hall - Room 311 85 George P Hassett Drive Medford, Massachusetts 02155 Telephone (781) 393-2560 FAX: (781) 393-2562

TDD: (781) 393-2516



| Food Establishment Inspection Report |
|--------------------------------------|
|--------------------------------------|

Insp Date: 11/19/2018

Business ID: MA000015

Inspection: MB000354

Business: Andrews Middle School

Permit #: Phone:

3000 Mystic Valley Parkway

Health Director: 037400 Melanie Dineen

Reason: 01. Routine

Results: Next Routine 120

Medford, MA 02155

Time In / Time Out

Inspection Summary

| Date | In | Out | Insp | Travel | Total | Mileage | Notes |
|----------|----------|----------|------|--------|-------|---------|-------|
| 11/19/18 | 11:28 AM | 11:43 AM | 0:15 | 0:00 | 0:15 | 0 | |
| Total: | | 250 | 0:15 | 0:00 | 0:15 | 0 | |

Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/ 2013

| PIC Name Linda Bottari | CI | nokesaver | | _ | Risk | Cate | gory <u>2</u> | |
|--|------------------|------------------|-------|----------|--------|--------|---------------|---------|
| Certified Food Protection Manager | | | С | FPM E | Exp Da | ate _ | | |
| Certified Allergy Trained Name | | | A | llergy l | Exp D | ate _ | | |
| Permit Posted [8-304.11(A)] In ⊙ | Out O | | | | | | | |
| Inspection Report Available [8-304.11(K)] In O | Out O | | | | | | | |
| Foodborne Illness Complaint Investigated (All) | | Involving More | e Tha | n Two | Perso | ons | | |
| Inspection Report Provided by: e-ma | ail 🗌 | Hardcopy | | | | | | |
| FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HI | EALTH INTERV | ENTIONS | | | | | | |
| Compliance status: IN = in compliance OUT = not in co | mpliance N/O = | not observed N | V/A = | not a | oplica | ble | | |
| Marked in appropriate box for COS and/or R. COS = co | orrected on-site | during inspectio | n R | = repe | at vio | lation | | |
| Risk factors are improper practices or procedures identific njury. Public Health Interventions are control measures to | | | | | s of f | oodbo | rne illi | ness or |
| Supervision | | | IN | OUT | N/O | N/A | cos | REPEAT |
| 1. PIC Present, Knowledge and Duties | | | • | 0 | 0 | 0 | | |
| 2. Certified Food Protection Manager | | | 0 | 0 | 0 | 0 | | |
| a hl = 4 | 0 18-01 | L.5. | | | | | | |
| | Ic/Book | > ~ | | | | | | |
| nspector Acknowle | edged Receip | L . | | | | | | |

| Employee Health / Responding to Contamination Events | IN | OUT | N/O | N/A | cos | REPEAT |
|---|----|-----|---------|-----|-----|--------|
| 3A. Employee Health: PIC Knowledge, Responsibilities & Reporting | • | 0 | 0 | 0 | | |
| 3B. Employee Reporting to PIC | 0 | 0 | 0 | 0 | | |
| 4. Proper Use of Restriction & Exclusion | • | 0 | 0 | 0 | | |
| 5. Clean-up of Vomiting and Diarrheal Events | • | 0 | 0 | 0 | | |
| Good Hyglenic Practices | IN | OUT | N/O | N/A | cos | REPEAT |
| 6A. Proper eating, tasting, drinking, or tobacco use | • | 0 | 0 | 0 | | |
| 6B. Preventing contamination when tasting | • | 0 | 0 | 0 | | |
| 7. No discharge from eyes, nose, and mouth | • | 0 | 0 | 0 | | |
| Control of Hands as a Vehicle of Contamination | IN | OUT | N/O | N/A | cos | REPEAT |
| 8A. Hands clean & properly washed | 0 | • | 0 | 0 | | |
| 8B. Where to wash, hand antiseptics | • | 0 | 0 | 0 | | |
| No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed | • | 0 | 0 | 0 | | |
| 10A. Adequate handwashing sinks properly supplied and accessible | • | 0 | 0 | 0 | | |
| 10B. Handwashing sinks accesible with proper signage, handwashing aids | • | 0 | 0 | 0 | | |
| Approved Sources | IN | OUT | N/O | N/A | cos | REPEAT |
| 11A. Milk, eggs, juice, and processed food | 0 | 0 | 0 | 0 | | |
| 11B. Fish and shellfish | 0 | 0 | 0 | • | | |
| 11C. Game animals and wild mushrooms | 0 | 0 | 0 | • | | |
| 12A. Food received at proper temperature | 0 | 0 | \odot | 0 | | |
| 12B. Shipping and receiving frozen food | 0 | 0 | • | Ο | | |
| 13. Food in good condition, honestly presented, safe, & unadulterated | • | 0 | 0 | 0 | | |
| 13B. Food package integrity | • | 0 | 0 | 0 | | |
| 14A. Required records available: shellstock tags, parasite destruction | 0 | 0 | 0 | • | | |
| 14B. Missing shellstock tags, destruction | 0 | 0 | 0 | 0 | | |
| 14C. Parasite destruction- storing raw/partially cooked fish | 0 | 0 | 0 | 0 | | |
| Protection from Contamination | IN | OUT | N/O | N/A | cos | REPEAT |
| 15A. Food separated & protected | • | Ο | 0 | 0 | | |
| 15B. Cleaning equip/utensils/food containers | • | 0 | 0 | Ο | | |
| 16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above | Ο | • | 0 | 0 | Ø | |
| 16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F | 0 | 0 | 0 | • | | |
| 16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils | • | 0 | 0 | 0 | | |
| 17. Proper disposition of returned, previously served reconditions, & unsafe food | • | 0 | 0 | 0 | | |

Inspector

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Page 2 of 7

| Time/Temperature Control for Safety Food (TCS Food) | IN | OUT | N/O | N/A | cos | REPEAT |
|---|----|-----|-----|-----|-----|--------|
| 18A. Proper cooking time & temperatures | 0 | 0 | • | 0 | | |
| 18B. Whole meat cooking and serving, storing | 0 | 0 | 0 | • | | |
| 18C. Microwave cooking of raw animal foods | 0 | 0 | 0 | 0 | | |
| 19. Proper reheating procedures for hot holding | 0 | 0 | • | 0 | | |
| 20. Proper cooling time & temperatures | • | 0 | 0 | 0 | | |
| 21. Proper hot holding temperatures | 0 | 0 | 0 | 0 | | |
| 22. Proper cold holding temperatures | 0 | • | 0 | 0 | | |
| 23. Proper Date Marking | 0 | 0 | 0 | 0 | | |
| 23B. TCS Foods Disposition | • | 0 | 0 | 0 | | |
| 24A. Time as a public health control: procedures | 0 | 0 | 0 | • | | |
| 24B. Time as a public health control: temperatures & discarding food | 0 | 0 | 0 | • | | |
| 24C. Time as a public health control: highly susceptible population (HSP) | 0 | 0 | 0 | • | | |
| Consumer Advisory | IN | OUT | N/O | | | REPEAT |
| 25. Consumer advisory provided for raw or undercooked foods | 0 | 0 | 0 | • | | |
| Highly Susceptible Populations (HSP) | IN | OUT | N/O | | | REPEAT |
| 26A. Pasteurized foods used; prohibited foods not offered | | 0 | 0 | 0 | | |
| 26B. Reservice of foods | • | 0 | 0 | 0 | | |
| Chemical | IN | OUT | N/O | | | REPEAT |
| 27. Food additives: approved and properly used | • | 0 | 0 | 0 | | |
| | 0 | 0 | 0 | 0 | | |
| 28A. Toxic substances identified, stored and used 28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, | | | 0 | 0 | | _ |
| storage | 0 | 0 | | | | _ |
| 28C. Conditions of Use: law | 0 | Ο | 0 | 0 | | |
| Conformance with Approved Procedures | IN | OUT | N/O | N/A | cos | REPEAT |
| 29A. Compliance with variance, specialized process, & HACCP plan | 0 | 0 | 0 | • | | |
| 29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures | 0 | 0 | 0 | • | | |
| 29C. When HACCP plan is required | 0 | Ο | 0 | • | | |
| OOD RETAIL PRACTICES | | 1.0 | | | | S . C |
| ood Retail Practices are preventative measures to control the addition of pathogens, chods. = In compliance OUT = not in compliance COS - corrected on -site during inspection | | | | | | |
| | | | | | | |
| Safe Food and Water | IN | _ | | | | REPEAT |
| 30. Pasteurized eggs used where required | 0 | 0 | 0 | O | | |
| Tride Balton | | | | | | |

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Food Establishment Inspection Report OUT N/O N/A COS REPEAT Safe Food and Water 31A. Water & ice from approved source 31B. Sampling, alternative water supply Ο 31C. Sampling report 32. Variance obtained for specialized processing methods OUT N/O N/A COS REPEAT IN Food Temperature Control 33A. Proper cooling methods used; adequate equipment for temperature control 33B. Frozen food 34. Plant food properly cooked for hot holding

| 35. Approved thawing methods used | • | 0 | 0 | 0 | | |
|--|---|---|----|-----|-----|--------|
| 36A. Thermometers provided and accurate | 0 | 0 | 0 | 0 | | |
| 36B. Thermometers function properly | 0 | 0 | 0 | 0 | | |
| Food Identification | | | IN | OUT | cos | REPEAT |
| 37A. Food properly labeled; original container | | | • | 0 | | |
| 37B. Food labels, labeling of ingredients | | | • | 0 | | |
| Prevention of Food Contamination | | | IN | OUT | cos | REPEAT |
| 38A. Insects, rodents, & animals not present | | | 0 | • | | |
| 38B. Handling prohibition, controlling pests, prohibiting animals | | | • | 0 | | |
| 39A. Contamination prevented during food storage | | | • | 0 | | |
| 39B. Food display; ice used as an exterior coolant prohibited as an ingredient | | | • | 0 | | |
| 39C. Consumer self-service operations- utensils and monitoring | | | • | 0 | | |
| 40A. Personal cleanliness- prohibition jewelry | | | • | 0 | | |
| 40B. Maintenance of fingernails | | | • | Ο | | |
| 41. Wiping cloths; properly used and stored | | | • | 0 | | |
| 42A. Washing Produce - following chemical manufacturers label | | | 0 | 0 | | |
| 42B. Washing produce | | | 0 | 0 | | |
| 42C. Washing produce- chemicals | | | 0 | 0 | | |
| Proper Use of Utensils | | | IN | OUT | cos | REPEAT |
| 43. In-use utensils; properly stored | | | • | 0 | | |

44. Utensils, equipment & linens; properly stored, dried, and handled 45A. Single-use/ single service articles properly stored and used, required 45B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination 46. Gloves used properly

Inspector

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Fridge Batton

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| Utensils, Equipment and Vending | | IN | OUT | cos | REPEAT |
|---|----|------|------|-------|--------|
| 47A. Food & non-food contact surfaces cleanable | | • | 0 | | |
| 47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer self-service | | 0 | 0 | | |
| 47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks | | • | 0 | | |
| 48A, Warewashing facilities: installed, maintained, & used; test strips | | 0 | • | | |
| 48B. Operational warewashing machines | | • | 0 | | |
| 49. Non-food contact surfaces clean | | 0 | 0 | | |
| Physical Facilities | IN | OUT | N/A | cos | REPEAT |
| 50. Hot & cold water available; adequate pressure | • | 0 | 0 | | |
| 51A. Plumbing installed; proper backflow devices | • | 0 | 0 | | |
| 51B. Prohibiting a cross-connection, inspection and servicing system | • | 0 | 0 | | |
| 51C. Approved system and cleanable fixtures, service sink | • | 0 | Ο | | |
| 52A. Sewage and waste water properly disposed | • | 0 | 0 | | |
| 52B, Grease traps easily accessible for cleaning | 0 | • | 0 | | |
| 52C. Removing mobile food establishment waste | • | 0 | 0 | | |
| 53A. Toilet facilities; properly constructed, supplied, & cleaned | • | Ο | 0 | | |
| 53B. Toilet tissue availability | • | 0 | 0 | | |
| 54. Garbage & refuse properly disposed; facilities maintained | • | 0 | 0 | | |
| 55A. Physical facilities installed, maintained, & clean | • | 0 | 0 | | |
| 55B. Private homes and living or sleeping quarters, use prohibition | • | 0 | 0 | | |
| 56. Adequate ventilation & lighting; designated areas used | • | 0 | 0 | | |
| IASSACHUSETTS ONLY REGULATIONS | | | | | |
| ules and Regulations adopted for use in Massachusetts only, | | | | | |
| Facilities | | IN | OUT | cos | REPEAT |
| 57A. Catering | | 0 | 0 | | |
| 57B. When plans are reviewed, prerequisite for operations-valid permit | | 0 | 0 | | |
| 57C. Contents of plans and specifications, preoperational inspections | | 0 | 0 | | |
| 58. Mobile Food Operations | | 0 | 0 | | |
| 59. Temporary Food Establishments | | 0 | 0 | | |
| 60. Residential Kitchens | | 0 | 0 | | |
| Procedures | | IN C | UT (| COS F | REPEAT |
| 61. Tobacco Products: Notice and Sale | | Ο | 0 | | |
| 62. Food Allergy Awareness Requirements | | • | 0 | | |
| | | | | | |

Inspector

Acknowledged Receipt:

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| Discussion | with | Manager |
|------------|------|---------|
|------------|------|---------|

Inspector

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Food Establishment Inspection Report Fail Notes Summary

| Fail Code | Fail Text |
|------------------------------|--|
| 8A. Hands clean & properly | washed |
| 2-301.12 | *Cleaning Procedure |
| Addl Notes: | [Employee observed to wash single hand at sink while other hand was inside of hot mitt. No |
| | paper towel use for drying. No soap used. Employees must use proper hand washing |
| | procedures each and every time their hands are washed.] |
| | |
| 16A. Food-contact surfaces | : cleaned & sanitized immersion 171° F and above |
| 4-501.111 | *Manual Warewashing - Hot Water Sanitization Temperatures |
| Addl Notes: | [HOT water santitizer set up- Hot water at 130- not sufficient temperature] |
| 4-501.114 (A-E, F 1&2) | Chemical Sanitization - Temperature, pH, Concentration and Hardness |
| Addl Notes: | [Sanitizer was not set up upon arrival. Sanitizer sink was set up with BOH and corrected on |
| | site.] |
| 4-702.11 | *Frequency of Sanitization of Utensils and Food-Contact Surfaces of Equipment |
| | [No sanitizer in use upon arrival for food contact equipment. Provide santizer for all food |
| (ACCESSAN 2011 4 1 | contact equipment and surfaces.] |
| | |
| 22. Proper cold holding tem | peratures |
| 3-501.16(A2 &B) | *Cold PHFs Maintained at or Below 41oF- also pertains to untreated eggs (45F) |
| Addl Notes: | [sandwiches at cold services at 45. Cool sandwiches to 41 in walk in before service.] |
| 7 1831 (10100) | |
| 23. Proper Date Marking | |
| 3-501.17 | Date marking: RTE, TCS |
| | filtems such as turkey not labeled with a use by date. Items such as apple dessert not named |
| , ladi Hotos. | with a name. Provide proper date marking for all TCS, RTE foods.] |
| | That a harror is formed proper date marting for an year, the property |
| 38A. Insects, rodents, & ani | mals not present |
| 6-501.111 (A, B, D) | *Controlling Pests |
| Add Notes | IPIC does not have knowledge of pest control. Maintain up to date knowledge of pest control |
| Addi Notes. | situation. 1 |
| | Situation. |
| 48A Warewashing facilities | : installed, maintained, & used; test strips |
| 4-204.115 | Warewashing Machines, Temperature Measuring Devices |
| | [dish machine heater is not working. not in use at this time.] |
| 4-501.110 | Mechanical warewashing equipment, wash solution temperature |
| 7-301.110 | Meditalilidal watewadning equipment, wash solution temperature |
| 52B. Grease traps easily a | reassible for cleaning |
| 5-402.12 | Grease Trap |
| | [NO grease trap pumping record present. Maintain grease trap pumping records.] |
| Addi Notes. | tivo grease trap pumping record present. Intantan grease trap pumping records. |

Inspector

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City of Medford

BOARD OF HEALTH

City Hall - Room 311 85 George P Hassett Drive

Medford, Massachusetts 02155 Telephone (781) 393-2560 FAX: (781) 393-2562

TDD: (781) 393-2516



Food Establishment Inspection Report

Insp Date: 5/20/2019

Business ID: MA000015

Inspection: MC000385

Business: Andrews Middle School

Permit #:

3000 Mystic Valley Parkway

Phone:

Health Director: MPH002 Sophie Antoine

Reason: 01. Routine

Results: Next Routine 180

Medford, MA 02155

Time In / Time Out

Inspection Summary

| Date | In | Out | Insp | Travel | Total | Mileage | Notes |
|----------|----------|----------|------|--------|-------|---------|-------|
| 05/20/19 | 10:15 AM | 11:50 AM | 1:35 | 0:00 | 1:35 | 0 | |
| Total: | | | 1:35 | 0:00 | 1:35 | 0 | |

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). PIC Name Linda Bottari Risk Category 2 Certified Food Protection Manager CFPM Exp Date Certified Allergy Trained Name Allergy Exp Date Certified ChokeSaver Name Linda Bottari ChokeSaver Exp Date 11/07/2019 Permit Posted [8-304.11(A)] In @ Out O Inspection Report Available [8-304.11(K)] In O Out O Foodborne Illness Complaint Investigated (All) Involving More Than Two Persons Inspection Report Provided by: e-mail Hardcopy FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Compliance status: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection R = repeat violation Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illnesses or injury.

Inspector

Acknowledged Receipt : Linda Bottari

Page 1 of 5

| Supervision | l in | OUT | N/O | NI/A | 200 | DEDEAT |
|---|---------|----------|----------|----------|-------|--------|
| Person-in-charge present, demonstrates knowledge, and performs duties | | _ | _ | | _ | REPEAT |
| Certified Food Protection Manager | 0 | 0 | 0 | 0 | | |
| Employee Health | ⊙ IN | O OUT | O N/O | O N/A | . cos | REPEAT |
| Management, food employee and conditional employee; knowledge, | • IIV | 0 | 0 | O. | П | П |
| responsibilities and reporting | Ü | 0 | | O | ш | П |
| Proper Use of Restriction & Exclusion | • | 0 | 0 | 0 | | |
| 5. Procedures for responding to vomiting and diarrheal events | 0 | 0 | 0 | 0 | | |
| Good Hygienic Practices | IN | OUT | N/O | N/A | cos | REPEAT |
| 6. Proper eating, tasting, drinking, or tobacco use | • | 0 | 0 | 0 | | |
| 7. No discharge from eyes, nose, and mouth | • | 0 | 0 | Ο | | |
| Preventing Contamination by Hands | IN | OUT | N/O | N/A | cos | REPEAT |
| 8. Hands clean & properly washed | 0 | 0 | 0 | 0 | | |
| 9. No bare hand contact with RTE food | 0 | 0 | 0 | 0 | | |
| 10. Adequate handwashing sinks properly supplied and accessible | • | 0 | 0 | 0 | | |
| Approved Sources | IN | OUT | N/O | N/A | cos | REPEAT |
| 11. Food obtained from approved source | 0 | 0 | 0 | 0 | | |
| 12. Food received at proper temperature | 0 | 0 | • | 0 | | |
| 13. Food in good condition, honestly presented, safe, & unadulterated | • | 0 | 0 | 0 | | |
| 14. Required records available; shellstock tags, parasite destruction | Ο | 0 | 0 | • | | |
| Protection from Contamination | IN | OUT | N/O | N/A | cos | REPEAT |
| 15. Food separated and protected | 0 | 0 | 0 | 0 | | |
| 16. Food-contact surfaces: cleaned & sanitized | 0 | • | 0 | 0 | | |
| 17. Proper disposition of returned, previously served reconditions, & unsafe food | 0 | 0 | • | 0 | | |
| Time/Temperature Control for Safety | IN | OUT | N/O | N/A | cos | REPEAT |
| 18. Proper cooking time & temperatures | 0 | 0 | 0 | 0 | | |
| 19. Proper reheating procedures for hot holding | 0 | 0 | • | 0 | | |
| 20. Proper cooling time and temperature | • | 0 | 0 | 0 | | |
| 21. Proper hot holding temperatures | • | 0 | 0 | 0 | | |
| 22. Proper cold holding temperatures | • | 0 | 0 | 0 | | |
| 23. Proper date marking and disposition | • | 0 | 0 | О | | |
| 24. Time as a Public Health Control | 0 | 0 | 0 | • | | |
| Consumer Advisory | IN | OUT | N/O | N/A | cos | REPEAT |
| 25. Consumer advisory provided for raw / undercooked foods | 0 | 0 | 0 | • | П | П |

Inspector

Acknowledged Receipt : Linda Bottari

| Highly Susceptible Populations (HSP) | IN | OUT | N/O | N/A | cos | REPEAT |
|---|-------|----------|--------|---------|---------|--------|
| 26. Pasteurized foods used; prohibited foods not offered | 0 | 0 | 0 | • | | |
| Food/Color Additives and Toxic Substances | IN | OUT | N/O | N/A | cos | REPEAT |
| 27. Food additives: approved and properly used | 0 | 0 | 0 | 0 | | |
| 28. Toxic substances identified, stored, and used | • | 0 | 0 | 0 | | |
| Conformance with Approved Procedures | IN | OUT | N/O | N/A | cos | REPEAT |
| 29. Compliance with variance / specialized process / HACCP Plan | 0 | 0 | 0 | 0 | | |
| GOOD RETAIL PRACTICES | | | | | | |
| Good Retail Practices are preventative measures to control the addition of pathogens, ch oods. | emica | als, and | l phys | sical c | bjects | into |
| N = In compliance OUT = not in compliance COS - corrected on -site during inspection | n RI | EPEAT | = rep | oeat v | iolatio | n |
| Safe Food and Water | IN | OUT | N/O | N/A | cos | REPEAT |
| 30. Pasteurized eggs used where required | 0 | 0 | 0 | • | | |
| 31. Water & ice from approved source | 0 | 0 | 0 | 0 | | |
| 32. Variance obtained for specialized processing methods | 0 | 0 | 0 | 0 | | |
| Food Temperature Control | IN | OUT | N/O | N/A | cos | REPEAT |
| 33. Proper cooling methods used; adequate equipment for temperature control | • | 0 | 0 | 0 | | |
| 34. Plant food properly cooked for hot holding | 0 | 0 | 0 | 0 | | |
| 35. Approved thawing methods used | 0 | 0 | • | 0 | | |
| 36. Thermometers provided and accurate | • | 0 | 0 | 0 | | |
| Food Identification | IN | OUT | N/O | N/A | cos | REPEAT |
| 37. Food properly labeled; original container | • | 0 | 0 | 0 | | |
| Prevention of Food Contamination | IN | OUT | N/O | N/A | cos | REPEAT |
| 38. Insects, rodents, & animals not present | • | 0 | 0 | 0 | | |
| 39. Contamination prevented during food preparation, storage and display | • | 0 | 0 | 0 | | |
| 40. Personal cleanliness | • | 0 | 0 | 0 | | |
| 41. Wiping cloths; properly used and stored | • | 0 | 0 | 0 | | |
| 42. Washing fruits & vegetables | 0 | 0 | • | 0 | | |
| Proper Use of Utensils | IN | OUT | N/O | N/A | cos | REPEAT |
| 43. In-use utensils properly stored | • | 0 | 0 | 0 | | |
| 44. Utensils, equipment & linens: properly stored, dried, & handled | • | 0 | 0 | 0 | | |
| 45. Single-use/ single service articles: properly stored and used | • | 0 | 0 | 0 | | |
| 46. Gloves used properly | • | 0 | 0 | 0 | | |
| Utensils, Equipment and Vending | IN | OUT | N/O | N/A | cos | REPEAT |

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Acknowledged Receipt : Linda Bottari

| Food Establishment Inspection | Rep | ort | | | | |
|---|-----|-----|-----|-----|-----|--------|
| Utensils, Equipment and Vending | IN | OUT | N/O | N/A | cos | REPEAT |
| 47. Food & non-food contact surfaces cleanable, properly designed, constructed & used | 0 | • | 0 | 0 | | |
| 48. Warewashing facilities: installed, maintained, & used; test strips | • | 0 | 0 | 0 | | |
| 49. Non-food contact surfaces clean | • | 0 | 0 | 0 | | |
| Physical Facilities | IN | OUT | N/O | N/A | cos | REPEAT |
| 50. Hot & cold water available; adequate pressure | • | 0 | 0 | 0 | | |
| 51. Plumbing installed; proper backflow devices | • | 0 | 0 | 0 | | |
| 52. Sewage and waste water properly disposed | • | 0 | 0 | 0 | | |
| 53. Toilet features: properly constructed, supplied, & cleaned | • | Ο | 0 | 0 | | |
| 54. Garbage & refuse properly disposed; facilities maintained | • | 0 | 0 | 0 | | |
| 55. Physical facilities installed, maintained, & clean | • | 0 | 0 | 0 | | |
| 56. Adequate ventilation & lighting; designated areas used | • | 0 | 0 | 0 | | |
| MASSACHUSETTS ONLY REGULATIONS | | | | | | |
| ules and Regulations adopted for use in Massachusetts only. | | | | | | |
| Additional Requirements listed in 105 CMR 590.011 | IN | OUT | N/O | N/A | cos | REPEAT |
| M1. Anti-choking procedures in food service establishment | • | 0 | 0 | 0 | | |
| M2. Food allergy awareness | 0 | 0 | 0 | 0 | | |
| Review of Retail Operations listed in 105 CMR 590.010 | IN | OUT | N/O | N/A | cos | REPEAT |
| M3. Caterer | 0 | 0 | 0 | • | | |
| M4. Mobile Food Operation | 0 | 0 | 0 | • | | |
| M5. Temporary Food Establishment | 0 | 0 | 0 | • | | |
| M6. Public Market; Farmers Market | 0 | 0 | 0 | 0 | | |
| M7. Residential Kitchen; Bed-and-Breakfast Operation | 0 | 0 | 0 | • | | |
| M8. Residential Kitchen: Cottage Food Operation | Ο | 0 | 0 | • | | |
| M9. School Kitchen; USDA Nutrition Program | 0 | 0 | 0 | • | | |
| M10. Leased Commercial Kitchen | 0 | 0 | 0 | • | | |
| M11. Innovative Operation | 0 | 0 | 0 | • | | |
| Local Requirements | IN | OUT | N/O | N/A | cos | REPEAT |
| L1. Local law or regulation | • | 0 | 0 | Ο | | |
| L2. Other | 0 | 0 | 0 | 0 | | |
| inguisian with Porton in Charge | | | - | | | |

Discussed with PIC sanitizing methods.

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Page 4 of 5

Food Establishment Inspection Report Fail Notes Summary

Fail Code Fail Text 16. Food-contact surfaces: cleaned & sanitized Priority: Hot Water and Chemical-Methods 4-703,11 After being cleaned, EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be SANITIZED in: (A) Hot water manual operations by immersion for at least 30 seconds and as specified under § 4-501.111; (B) Hot water mechanical operations by being cycled through EQUIPMENT that is set up as specified under §§ 4-501.15, 4-501.112, and 4-501.113 and achieving a UTENSIL surface temperature of 71°C (160°F) as measured by an irreversible registering temperature indicator; or (C) Chemical manual or mechanical operations, including the application of SANITIZING chemicals by immersion, manual swabbing, brushing, or pressure spraying methods, using a solution as specified under § 4-501,114. Contact times shall be consistent with those on EPA-registered label use instructions by (1) Except as specified under Subparagraph (C)(2) of this section, a contact time of at least 10 seconds for a chlorine solution specified under ¶ 4-501.114(A), (2) A contact time of at least 7 seconds for a chlorine solution of 50 MG/L that has a PH of 10 or less and a temperature of at least 38°C (100°F) or a PH of 8 or less and a temperature of at least 24°C (75°F), (3) A contact time of at least 30 seconds for other chemical SANITIZING solutions, or (4) A contact time used in relationship with a combination of temperature, concentration, and PH that, when evaluated for efficacy, yields SANITIZATION as defined in ¶ 1-201.10(B). Addl Notes: [Dishwasher disk reads surface temperature at 154.6 F and 152 F. Surface temperature must be at 160 F for proper sanitizing. PIC will submerge dishes and utensils in sanitizing solution for 60 seconds and air dry before storage.1 Priority Foundation; Mechanical Warewashing Equipment, Hot Water Sanitation Temperatures 4-501.112 (A) Except as specified in ¶ (B) of this section, in a mechanical operation, the temperature of the fresh hot water SANITIZING rinse as it enters the manifold may not be more than 90oC (194oF), or less than: (1) For a stationary rack, single temperature machine, 74oC (165oF); or (2) For all other machines, 82oC (180oF). (B) The maximum temperature specified under ¶ (A) of this section, does not apply to the high pressure and temperature systems with wand-type, hand-held, spraying devices used for the in-place cleaning and SANITIZING of EQUIPMENT such as meat saws. 47. Food & non-food contact surfaces cleanable, properly designed, constructed & used 4-202.15 Core; Can Openers Cutting or piercing parts of can openers shall be readily removable for cleaning and for replacement. Addl Notes: [Can opener washed once a week. Food contact surfaces must be cleaned and sanitized. PIC removed and washed/sanitized can opener.] Core: Good Repair and Proper Adjustment-Equipment 4-501.11 (A) EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2. (B) EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. (C) Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate FOOD when the container is opened. Addl Notes: [Barrel filled with ice in freezer. Equipment must be in good repair.]

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City of Medford

BOARD OF HEALTH

City Hall - Room 311 85 George P Hassett Drive Medford, Massachusetts 02155 Telephone (781) 393-2560 FAX: (781) 393-2562 TDD: (781) 393-2516



Food Establishment Inspection Report - FDA

Insp Date: 11/14/2017

Business ID: MA000041

Business: Brooks School

388 High Street

Medford, MA 02155

Inspection: MB000184

Permit #: Phone:

Health Director: 037400 Melanie Dineen

Reason: 01. Routine Results: No Follow-up

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes |
|----------|----------|----------|------|--------|-------|---------|-------|
| 11/14/17 | 10:40 AM | 11:20 AM | 0:40 | 0:00 | 0:40 | 0 | |
| Total: | | | 0:40 | 0:00 | 0:40 | 0 | |

| Inspection Summary | | | | | | | | | | |
|---|---------------------|------------------|-----------------|------------------|----------------------|-------------------|--|--|--|--|
| Official Order for Correction: Based on an inspection today, the items checked indicate value of Federal Food Code. This report, when signed below by the Inspector constitutes an order correct violations cited in this report may result in suspension or revocation of the food eaggrieved by this order, you have the right to a hearing. The request must be in writing at the above address within 10 days of receipt of this order. | er by tl stablis | he Boa shment | rd of h perm | lealth it and | n. Failu d/or fin | ire to ies. If | | | | |
| PIC Sue Morello ServSafe Exp. Allergy Exp. | Exp Choke Exp | | | | | | | | | |
| Foodborne Illness Complaint Investigated (All) Involving More Than Two Persons | | | | | | | | | | |
| FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS | | | | | | | | | | |
| Compliance status: IN = in compliance OUT = not in compliance N/O = not observed | N/A = | not a | oplical | ole | | | | | | |
| Marked in appropriate box for COS and/or R. COS = corrected on-site during inspect | ion R | = repe | at viol | lation | | | | | | |
| Risk factors are improper practices or procedures identified as the most prevalent contrinjury. Public Health Interventions are control measures to prevent foodborne illnesses | | | s of fo | odbo | rne illr | ness or | | | | |
| Supervision | IN | OUT | N/O | N/A | cos | REPEAT | | | | |
| 1. PIC Present, Knowledge and Duties | • | 0 | | | | | | | | |
| 2. Certified Food Protection Manager | • | 0 | | 0 | | | | | | |
| Employee Health / Responding to Contamination Events | IN | OUT | N/O | N/A | cos | REPEAT | | | | |
| 3A. Employee Health: PIC Knowledge, Responsibilities & Reporting | • | 0 | | | | | | | | |
| 3B. Employee Reporting to PIC | • | 0 | | | | | | | | |
| 4. Proper Use of Restriction & Exclusion | • | 0 | | | | | | | | |
| 5. Clean-up of Vomiting and Diarrheal Events | • | 0 | | | | | | | | |
| | | | | | | | | | | |

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| Good Hygienic Practices | IN | OUT | N/O | N/A | cos | REPEAT |
|---|--------|-----|---------|---------|-----|--------|
| 6A. Proper eating, tasting, drinking, or tobacco use | • | 0 | 0 | | | |
| 6B. Preventing contamination when tasting | 0 | 0 | 0 | | | |
| 7. No discharge from eyes, nose, and mouth | 0 | 0 | 0 | | | |
| Control of Hands as a Vehicle of Contamination | IN | OUT | N/O | N/A | cos | REPEAT |
| 8A. Hands clean & properly washed | 0 | Ο | Ο | | | |
| 8B. Where to wash, hand antiseptics | • | 0 | Ο | | | |
| No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed | • | 0 | 0 | 0 | | |
| 10A. Adequate handwashing sinks properly supplied and accessible | 0 | 0 | | | | |
| 10B. Handwashing sinks accesible with proper signage, handwashing aids | • | 0 | | | | |
| Approved Sources | IN | OUT | N/O | N/A | cos | REPEAT |
| 11A. Milk, eggs, juice, and processed food | 0 | 0 | 0 | 0 | | |
| 11B. Fish and shellfish | Ο | 0 | 0 | 0 | | |
| 11C. Game animals and wild mushrooms | 0 | 0 | 0 | • | | |
| 12A. Food received at proper temperature | 0 | 0 | 0 | 0 | | |
| 12B. Shipping and receiving frozen food | • | 0 | 0 | 0 | | |
| 13. Food in good condition, honestly presented, safe, & unadulterated | • | 0 | | | | |
| 13B. Food package integrity | • | 0 | | | | |
| 14A. Required records available: shellstock tags, parasite destruction | 0 | 0 | 0 | • | | |
| 14B. Missing shellstock tags, destruction | 0 | 0 | 0 | 0 | | |
| 14C. Parasite destruction- storing raw/partially cooked fish | 0 | 0 | 0 | • | | |
| Protection from Contamination | IN | OUT | N/O | N/A | cos | REPEAT |
| 15A. Food separated & protected | 0 | 0 | 0 | 0 | | |
| 15B _e Cleaning equip/utensils/food containers | • | 0 | 0 | 0 | | |
| 16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above | 0 | 0 | | Ο | | |
| 16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F | • | 0 | | 0 | | |
| 16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils | • | 0 | | 0 | | |
| 17. Proper disposition of returned, previously served reconditions, & unsafe food | • | 0 | | | | |
| Time/Temperature Control for Safety Food (TCS Food) | IN | OUT | N/O | N/A | cos | REPEAT |
| 18A. Proper cooking time & temperatures | • | 0 | 0 | 0 | | |
| 18B. Whole meat cooking and serving, storing | 0 | 0 | 0 | • | | |
| 18C. Microwave cooking of raw animal foods | 0 | Ο | • | 0 | | |
| 19 Proper reheating procedures for bot holding | \cap | 0 | \circ | \circ | [7] | П |

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Page 2 of 6

Food Establishment Inspection Report - FDA OUT N/O N/A COS REPEAT Time/Temperature Control for Safety Food (TCS Food) IN 20. Proper cooling time & temperatures 0 0 0 ⊚ 21. Proper hot holding temperatures 0 0 0 0 0 0 22. Proper cold holding temperatures 0 0 23. Proper Date Marking 0 0 Ο 0 0 0 0 \checkmark 23B. TCS Foods Disposition 0 0 0 0 0 24A. Time as a public health control: procedures 24B. Time as a public health control: temperatures & discarding food 0 0 0 0 24C. Time as a public health control: highly susceptible population (HSP) O O 0 0 Consumer Advisory IN OUT N/O N/A COS REPEAT 0 0 25. Consumer advisory provided for raw or undercooked foods 0 Highly Susceptible Populations (HSP) IN OUT N/O N/A COS REPEAT 0 0 0 26A. Pasteurized foods used; prohibited foods not offered 0 26B. Reservice of foods 0 0 Chemical OUT N/O N/A COS REPEAT IN 0 0 0 Food additives: approved and properly used 28A. Toxic substances identified, stored and used 0 0 0 0 0 28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, 0 storage 0 28C. Conditions of Use: law 0 0 IN OUT N/O N/A COS REPEAT Conformance with Approved Procedures 29A. Compliance with variance, specialized process, & HACCP plan 0 0 0 29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, 0 0 0 conformance with approved procedures 0 29C: When HACCP plan is required 0 0 **GOOD RETAIL PRACTICES** Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. IN = In compliance OUT = not in compliance COS - corrected on -site during inspection REPEAT = repeat violation OUT N/O N/A COS REPEAT Safe Food and Water 30. Pasteurized eggs used where required 0 0 31A. Water & ice from approved source 0 0 0 O 0 31B. Sampling, alternative water supply 31C. Sampling report 0 0 0 O 0 0 32. Variance obtained for specialized processing methods

M J P / Inspector

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Page 3 of 6

| Food Temperature Control | IN | OUT | N/C | N/A | cos | REPEAT |
|---|----------|-----|-----|-----|-----|--------|
| 33A. Proper cooling methods used; adequate equipment for temperature control | • | 0 | | | | |
| 33B. Frozen food | 0 | 0 | | | | |
| 34. Plant food properly cooked for hot holding | 0 | 0 | • | 0 | | |
| 35. Approved thawing methods used | 0 | 0 | • | 0 | | |
| 36A: Thermometers provided and accurate | • | 0 | | | | |
| 36B. Thermometers function properly | Ο | 0 | | | | |
| Food Identification | | | IN | OUT | cos | REPEAT |
| 37A. Food properly labeled; original container | | | 0 | 0 | | |
| 37B. Food labels, labeling of ingredients | | | • | 0 | | |
| Prevention of Food Contamination | | | IN | OUT | cos | REPEAT |
| 38A. Insects, rodents, & animals not present | | | • | 0 | | |
| 38B. Handling prohibition, controlling pests, prohibiting animals | | | • | 0 | | |
| 39A. Contamination prevented during food storage | | | • | 0 | | |
| 39B. Food display; ice used as an exterior coolant prohibited as an ingredient | | | 0 | 0 | | |
| 39C. Consumer self-service operations- utensils and monitoring | | | 0 | 0 | | |
| 40A. Personal cleanliness- prohibition jewelry | | | • | 0 | | |
| 40B. Maintenance of fingernails | | | • | 0 | | |
| 41. Wiping cloths; properly used and stored | | | • | 0 | | |
| 42A. Washing Produce - following chemical manufacturers label | | | • | 0 | | |
| 42B. Washing produce | | | • | 0 | | |
| 42C. Washing produce- chemicals | | | 0 | 0 | | |
| Proper Use of Utensils | 73 | | IN | OUT | cos | REPEAT |
| 43. In-use utensils; properly stored | | | • | 0 | | |
| 44. Utensils, equipment & linens; properly stored, dried, and handled | | | • | 0 | | |
| 45A. Single-use/ single service articles properly stored and used, required | | | • | 0 | | |
| 45B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination | | | • | 0 | | |
| 46. Gloves used properly | | | • | 0 | | |
| Utensils, Equipment and Vending | | | IN | OUT | cos | REPEAT |
| 47A. Food & non-food contact surfaces cleanable | | | 0 | 0 | | |
| 47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consume service | er self- | - | 0 | 0 | | |
| 47C. Properly designed characteristics: food and non-food contact surfaces, mollusc shellfish tanks | an | | 0 | 0 | | |

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|---|--------|------------|------------------|---------------------|-------|
| Utensils, Equipment and Vending | | IN | OUT | cos | REPEA |
| 48A. Warewashing facilities: installed, maintained, & used; test strips | | 0 | 0 | | |
| 48B. Operational warewashing machines | | • | 0 | | |
| 49. Non-food contact surfaces clean | | • | 0 | | |
| Physical Facilities |] IN | OUT | N/A | cos | REPEA |
| 50. Hot & cold water available; adequate pressure | • | 0 | | | |
| 51A. Plumbing installed; proper backflow devices | • | 0 | | | |
| 51B. Prohibiting a cross-connection, inspection and servicing system | • | 0 | | | |
| 51C. Approved system and cleanable fixtures, service sink | 0 | 0 | 0 | | |
| 52A. Sewage and waste water properly disposed | • | 0 | | | |
| 52B. Grease traps easily accessible for cleaning | • | 0 | | | |
| 52C. Removing mobile food establishment waste | 0 | 0 | 0 | | |
| 53A. Toilet facilities; properly constructed, supplied, & cleaned | • | 0 | | | |
| 53B. Toilet tissue availability | • | О | | | |
| 54. Garbage & refuse properly disposed; facilities maintained | • | 0 | | | |
| 55A. Physical facilities installed, maintained, & clean | • | 0 | | | |
| 55B. Private homes and living or sleeping quarters, use prohibition | • | 0 | | | |
| 56. Adequate ventilation & lighting; designated areas used | • | 0 | | | |
| SSACHUSETTS ONLY REGULATIONS | | | | | |
| s and Regulations adopted for use in Massachusetts only. | | | | | |
| and regulations adopted for disc in massacridisetts only. | | IN | OUT | cos | REPEA |
| Facilities | | IIN | | | |
| | | 0 | 0 | | |
| Facilities | | | 0 | | |
| Facilities 57A. Catering | | 0 | | | |
| 57A. Catering 57B. When plans are reviewed, prerequisite for operations- valid permit | | 0 | 0 | | |
| 57A. Catering 57B. When plans are reviewed, prerequisite for operations- valid permit 57C. Contents of plans and specifications, preoperational inspections | | 0 | 0 | | |
| 57A. Catering 57B. When plans are reviewed, prerequisite for operations- valid permit 57C. Contents of plans and specifications, preoperational inspections 58. Mobile Food Operations | | 0 | 0 | | |
| 57A. Catering 57B. When plans are reviewed, prerequisite for operations- valid permit 57C. Contents of plans and specifications, preoperational inspections 58. Mobile Food Operations 59. Temporary Food Establishments | | 0 0 0 0 0 | 0 0 0 0 | | |
| 57A. Catering 57B. When plans are reviewed, prerequisite for operations- valid permit 57C. Contents of plans and specifications, preoperational inspections 58. Mobile Food Operations 59. Temporary Food Establishments 60. Residential Kitchens | | 0 0 0 0 0 | 0 0 0 0 | | |
| 57A. Catering 57B. When plans are reviewed, prerequisite for operations- valid permit 57C. Contents of plans and specifications, preoperational inspections 58. Mobile Food Operations 59. Temporary Food Establishments 60. Residential Kitchens | | O O O O IN | O O O O | □ □ □ □ □ □ □ □ cos | |

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Food Establishment Inspection Report - FDA Fail Notes Summary

| Fail Code | Fail Text |
|----------------|--|
| 19. Proper rel | neating procedures for hot holding |
| 3-403.11 | *Reheating for Hot Holding |
| Addl Notes: | [Hamburgers in buns (with and without cheese) are being rewarmed in warmer. AT 110F. TCS foods that were cooked/reheated yesterday then cooled Must be reheated to 165 within 2 hours. Hamburgers need to not be put on bun and reheated in the oven for hot holding. Discussion with PIC- solution was reached.] |
| 23B. TCS Foo | |
| 3-501.18 | RTE, TCS disposition |
| Addl Notes: | [Chili in walk in dated 11/2/17. Provide proper disposition of foods once they have reached the 7 day use by period.] |
| 48A. Warewas | shing facilities: installed, maintained, & used; test strips |
| 4-302.14 | Sanitizing Solutions, Testing Devices |
| Addl Notes: | |

MDFR_ Inspector

Acknowledged Receipt:

Page 6 of 6



City of Medford

BOARD OF HEALTH

City Hall - Room 311 85 George P Hassett Drive Medford, Massachusetts 02155 Telephone (781) 393-2560 FAX: (781) 393-2562 TDD: (781) 393-2516



Food Establishment Inspection Report

Insp Date: 5/2/2018

Business ID: MA000041

Business: Brooks School 388 High Street

Medford, MA 02155

Inspection: MB000260 Permit #:

Phone:

Health Director: 037400 Melanie Dineen

Reason: 01. Routine Results: Next Routine 180

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes |
|----------|----------|----------|------|--------|-------|---------|-------|
| 05/02/18 | 11:45 AM | 12:31 PM | 0:46 | 0:00 | 0:46 | 0 | |
| Total: | | | 0:46 | 0:00 | 0:46 | 0 | |

| Inspection Summary | | | | | | | | | |
|--|-----------------|-----------------|-----------------|------------------|----------------------|------------------|--|--|--|
| Official Order for Correction: Based on an inspection today, the items checked indicate vio Federal Food Code. This report, when signed below by the Inspector constitutes an order correct violations cited in this report may result in suspension or revocation of the food es aggrieved by this order, you have the right to a hearing. The request must be in writing an the above address within 10 days of receipt of this order. | by th | e Boai hment | rd of I perm | Health it and | n. Failu d/or fin | ire to es. If | | | |
| PIC Name diane Diprizio Chokesaver | Risk Category 2 | | | | | | | | |
| Certified Food Protection Manager | CFPM Exp Date | | | | | | | | |
| Certified Allergy Trained Name | Al | lergy E | хр Da | ate _ | | | | | |
| Permit Posted [8-304.11(A)] In O Out O | | | | | | | | | |
| Inspection Report Available [8-304.11(K)] In O Out O | | | | | | | | | |
| Foodborne Illness Complaint Investigated (All) | | | | | | | | | |
| Inspection Report Provided by: e-mail Hardcopy | | | | | | | | | |
| FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS | | | | | | | | | |
| Compliance status: IN = in compliance OUT = not in compliance N/O = not observed I | V/A = | not ap | plical | ole | | | | | |
| Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection | n R | = repe | at viol | ation | | | | | |
| Risk factors are improper practices or procedures identified as the most prevalent contrib injury. Public Health Interventions are control measures to prevent foodborne illnesses or | | | s of fo | odbo | rne illr | ness or | | | |
| Supervision | IN | OUT | N/O | N/A | cos | REPEAT | | | |
| PIC Present, Knowledge and Duties | • | 0 | 0 | 0 | | | | | |
| 2. Certified Food Protection Manager | • | 0 | 0 | 0 | | | | | |
| Note Dundetoni | | | | | | | | | |

Inspector

Acknowledged Receipt:

Page 1 of 7

| Employee Health / Responding to Contamination Events | IN | OUT | N/O | N/A | cos | REPEAT |
|---|----|-----|-----|-----|-----|--------|
| 3A, Employee Health: PIC Knowledge, Responsibilities & Reporting | • | 0 | 0 | 0 | | |
| 3B. Employee Reporting to PIC | • | Ο | 0 | 0 | | |
| 4, Proper Use of Restriction & Exclusion | • | 0 | 0 | 0 | | |
| 5. Clean-up of Vomiting and Diarrheal Events | 0 | 0 | 0 | 0 | | |
| Good Hygienic Practices | IN | OUT | N/O | N/A | cos | REPEAT |
| 6A. Proper eating, tasting, drinking, or tobacco use | • | 0 | 0 | 0 | | |
| 6B. Preventing contamination when tasting | • | 0 | 0 | 0 | | |
| 7. No discharge from eyes, nose, and mouth | • | 0 | 0 | 0 | | |
| Control of Hands as a Vehicle of Contamination | IN | OUT | N/O | N/A | cos | REPEAT |
| 8A. Hands clean & properly washed | 0 | 0 | 0 | 0 | | |
| 8B. Where to wash, hand antiseptics | • | 0 | 0 | 0 | | |
| No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed | 0 | • | 0 | 0 | | |
| 10A. Adequate handwashing sinks properly supplied and accessible | 0 | • | 0 | 0 | | |
| 10B. Handwashing sinks accesible with proper signage, handwashing aids | 0 | 0 | 0 | 0 | | |
| Approved Sources | IN | OUT | N/O | N/A | cos | REPEAT |
| 11A. Milk, eggs, juice, and processed food | • | 0 | 0 | 0 | | |
| 11B. Fish and shellfish | 0 | 0 | 0 | 0 | | |
| 11C. Game animals and wild mushrooms | 0 | 0 | 0 | • | | |
| 12A. Food received at proper temperature | 0 | 0 | 0 | 0 | | |
| 12B. Shipping and receiving frozen food | 0 | 0 | • | 0 | | |
| 13. Food in good condition, honestly presented, safe, & unadulterated | • | Ο | 0 | 0 | | |
| 13B. Food package integrity | • | 0 | 0 | Ο | | |
| 14A. Required records available: shellstock tags, parasite destruction | 0 | 0 | 0 | 0 | | |
| 14B. Missing shellstock tags, destruction | Ο | Ο | 0 | • | | |
| 14C. Parasite destruction- storing raw/partially cooked fish | 0 | Ο | 0 | • | | |
| Protection from Contamination | IN | OUT | N/O | N/A | cos | REPEAT |
| 15A. Food separated & protected | 0 | 0 | 0 | 0 | | |
| 15B, Cleaning equip/utensils/food containers | 0 | 0 | 0 | 0 | | |
| 16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above | • | 0 | 0 | 0 | | |
| 16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F | 0 | 0 | 0 | 0 | | |
| 16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils | • | 0 | 0 | 0 | | |
| 17. Proper disposition of returned, previously served reconditions, & unsafe food | • | 0 | 0 | 0 | | |

Inspector

Acknowledged Receipt :

| Time/Temperature Control for Safety Food (TCS Food) | IN | OUT | N/O | N/A | cos | REPEAT |
|--|-------|----------|--------|--------|----------|--------|
| 18A. Proper cooking time & temperatures | • | 0 | 0 | 0 | | |
| 18B. Whole meat cooking and serving, storing | 0 | 0 | 0 | 0 | | |
| 18C. Microwave cooking of raw animal foods | • | 0 | 0 | 0 | | |
| 19. Proper reheating procedures for hot holding | • | Ο | 0 | 0 | | |
| 20. Proper cooling time & temperatures | • | Ō | 0 | 0 | | |
| 21. Proper hot holding temperatures | 0 | 0 | 0 | 0 | | |
| 22. Proper cold holding temperatures | 0 | 0 | 0 | 0 | | |
| 23. Proper Date Marking | 0 | • | 0 | 0 | | |
| 23B. TCS Foods Disposition | • | 0 | 0 | 0 | | |
| 24A. Time as a public health control: procedures | • | 0 | 0 | 0 | | |
| 24B. Time as a public health control: temperatures & discarding food | • | 0 | 0 | 0 | | |
| 24C. Time as a public health control: highly susceptible population (HSP) | • | 0 | 0 | 0 | | |
| Consumer Advisory | IN | OUT | N/O | N/A | cos | REPEAT |
| 25. Consumer advisory provided for raw or undercooked foods | 0 | 0 | 0 | • | | |
| Highly Susceptible Populations (HSP) | IN | OUT | N/O | N/A | cos | REPEAT |
| 26A. Pasteurized foods used; prohibited foods not offered | • | 0 | 0 | 0 | | |
| 26B. Reservice of foods | 0 | 0 | 0 | 0 | | |
| Chemical | 1N | OUT | N/O | N/A | cos | REPEAT |
| 27. Food additives: approved and properly used | 0 | 0 | 0 | • | | |
| 28A. Toxic substances identified, stored and used | 0 | 0 | 0 | • | | |
| 28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage | 0 | 0 | 0 | • | | |
| 28C. Conditions of Use: law | 0 | 0 | 0 | • | | |
| Conformance with Approved Procedures | IN | OUT | N/O | N/A | cos | REPEAT |
| 29A. Compliance with variance, specialized process, & HACCP plan | 0 | 0 | Ο | • | | |
| 29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures | 0 | 0 | 0 | 0 | | |
| 29C. When HACCP plan is required | 0 | 0 | 0 | • | | |
| SOOD RETAIL PRACTICES | , c | | | | | |
| ood Retail Practices are preventative measures to control the addition of pathogens, chods. | emica | ils, and | d phys | ical c | bjects | into |
| I = In compliance OUT = not in compliance COS - corrected on -site during inspection | on Ri | EPEAT | = rep | eat v | violatio | n |
| Safe Food and Water | IN | OUT | N/O | N/A | cos | REPEAT |
| 30. Pasteurized eggs used where required | • | 0 | 0 | 0 | | |
| in the second se | | | | | | |

Inspector

Acknowledged Receipt:

Food Establishment Inspection Report OUT N/O N/A COS REPEAT Safe Food and Water 31A. Water & ice from approved source 0 0 0 0 0 0 0 0 31B. Sampling, alternative water supply 31C. Sampling report 0 0 0 0 0 0 0 0 32. Variance obtained for specialized processing methods N/O N/A COS REPEAT Food Temperature Control IN OUT 33A. Proper cooling methods used; adequate equipment for temperature control 0 0 0 0 33B. Frozen food 0 0 0 0 0 \Box 0 0 0 34. Plant food properly cooked for hot holding 0 0 0 35. Approved thawing methods used 0 0 36A. Thermometers provided and accurate 0 0 0 0 O 0 0 36B. Thermometers function properly IN **OUT COS** REPEAT Food Identification 0 0 37A. Food properly labeled; original container 0 0 37B. Food labels, labeling of ingredients OUT COS REPEAT Prevention of Food Contamination IN 0 0 38A. Insects, rodents, & animals not present 0 0 38B. Handling prohibition, controlling pests, prohibiting animals 0 0 39A. Contamination prevented during food storage 39B. Food display; ice used as an exterior coolant prohibited as an ingredient 0 0 0 0 39C. Consumer self-service operations- utensils and monitoring 0 40A. Personal cleanliness- prohibition jewelry 0 0 0 40B. Maintenance of fingernails 0 0 41. Wiping cloths; properly used and stored 0 0 42A. Washing Produce - following chemical manufacturers label 0 0 42B. Washing produce 0 0 42C. Washing produce- chemicals IN OUT COS REPEAT Proper Use of Utensils

| 44. Utensils, equipment & linens; properly stored, dried, and handled | • | 0 | |
|---|---|---|--|
| 45A. Single-use/ single service articles properly stored and used, required | • | 0 | |
| 45B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination | • | Ο | |
| 46. Gloves used properly | 0 | • | |

0

0

Inspector

43. In-use utensils; properly stored

Acknowledged Receipt :

Dux Alto

| Utensils, Equipment and Vending |] IN | OUT | cos | REPEAT |
|---|------|-------|-------|--------|
| 47A. Food & non-food contact surfaces cleanable | • | 0 | | |
| 47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer self-service | • | 0 | | |
| 47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks | • | 0 | | |
| 48A. Warewashing facilities: installed, maintained, & used; test strips | • | 0 | | |
| 48B. Operational warewashing machines | • | 0 | | |
| 49. Non-food contact surfaces clean | • | 0 | | |
| Physical Facilities | I OU | T N/A | cos | REPEAT |
| 50. Hot & cold water available; adequate pressure | • | 0 | | |
| 51A. Plumbing installed; proper backflow devices | 0 | 0 | | |
| 51B. Prohibiting a cross-connection, inspection and servicing system O | 0 | 0 | | |
| 51C. Approved system and cleanable fixtures, service sink | 0 | 0 | | |
| 52A. Sewage and waste water properly disposed O | 0 | 0 | | |
| 52B. Grease traps easily accessible for cleaning | 0 | 0 | | |
| 52C. Removing mobile food establishment waste | 0 | 0 | | |
| 53A. Toilet facilities; properly constructed, supplied, & cleaned | 0 | 0 | | |
| 53B. Toilet tissue availability | 0 | 0 | | |
| 54. Garbage & refuse properly disposed; facilities maintained | 0 | 0 | | |
| 55A. Physical facilities installed, maintained, & clean | 0 | 0 | | |
| 55B. Private homes and living or sleeping quarters, use prohibition | 0 | 0 | | |
| 56. Adequate ventilation & lighting; designated areas used | 0 | 0 | | |
| IASSACHUSETTS ONLY REGULATIONS | FF | | | |
| ules and Regulations adopted for use in Massachusetts only. | | | | |
| Facilities | IN | OUT | cos | REPEAT |
| 57A. Catering | 0 | 0 | | |
| 57B. When plans are reviewed, prerequisite for operations- valid permit | 0 | 0 | | |
| 57C. Contents of plans and specifications, preoperational inspections | 0 | 0 | | |
| 58. Mobile Food Operations | 0 | 0 | | |
| 59. Temporary Food Establishments | 0 | 0 | | |
| 60. Residential Kitchens | 0 | 0 | | |
| Procedures | IN | | COS F | REPEAT |
| 61. Tobacco Products: Notice and Sale | 0 | 0 | | |
| 62. Food Allergy Awareness Requirements | 0 | 0 | | |
| 2 | | | _ | _ |

Inspector

Acknowledged Receipt:

Page 5 of 7

| Discussion | with | Manager |
|------------|------|---------|
|------------|------|---------|

Inspector

Acknowledged Receipt :

Page 6 of 7

Food Establishment Inspection Report Fail Notes Summary

| Fail Code | Fail Text |
|-----------------------------|---|
| 9. No bare hand contact w | ith RTE food or a pre-approved alternative procedure properly allowed |
| 3-301.11 [590.004(E)] | *Preventing Contamination from Employees |
| Addl Notes: | [Food employees are serving hot RTE foods with gloved hands. In the same process the employee is grabbing the tray, food, then container of juice and then carrots. Employees are putting on hot mits over gloved hands and then continuing to serve the food with gloved hands. No change of gloves was observed after mit use or after touching handle of hot/cold units. Employees MUST employ proper procedures when handling RTE food as to not contaminate or cross contaminate from equipment or surface such as a door handle or milk carton.] |
| 10A. Adequate handwashi | ng sinks properly supplied and accessible |
| 5-202.12 (A) | Handwashing sink, installation- temperature/ mixing/ combo |
| Addl Notes: | [Water at hand sinks is not at 100 degrees. Water remains at 77 degrees under continued running.] |
| 23. Proper Date Marking | |
| 3-501.17 | Date marking: RTE, TCS |
| | [Foods are labeled with name and date. RTE foods do not have proper use-by dates.] |
| 38A. Insects, rodents, & ar | nimals not present |
| 6-202.13 | Insect Control Devices, Design and Installation |
| Addl Notes: | [Pest control in place. Please provide BOH with pest control log.] |
| 46. Gloves used properly | |
| 3-304.15 (B)-(D) | Gloves, Use Limitations |
| Addl Notes: | [Gloves are not being changed between tasks. Such as serving hot food with gloved hand then opening doors and donning hot mits.] |
| 50. Hot & cold water availa | able; adequate pressure |
| 5-103.11 | *Capacity-Quanity and Availability |
| | [Hot water at hand sinks?] |
| | |

Inspector



City of Medford

BOARD OF HEALTH

City Hall - Room 311 85 George P Hassett Drive Medford, Massachusetts 02155 Telephone (781) 393-2560 FAX: (781) 393-2562 TDD: (781) 393-2516



Food Establishment Inspection Report

Insp Date: 11/28/2018

Business ID: MA000041

Business: Brooks School

388 High Street

Medford, MA 02155

Inspection: MB000359

Permit #:

Phone:

Health Director: 037400 Melanie Dineen

Reason: 01. Routine

Results: Next Routine 180

| Time | In | 1- | Γime | Ω | ıŧ |
|--------|-----|----|------|----------|----|
| 111110 | 111 | 1 | | V | aι |

Inspection Summary

| Date | ln | Out | Insp | Travel | Total | Mileage | Notes |
|----------|----------|----------|------|--------|-------|---------|-------|
| 11/28/18 | 11:09 AM | 11:21 AM | 0:12 | 0:00 | 0:12 | 0 | |
| Total: | | | 0:12 | 0:00 | 0:12 | 0 | |

| Official Order for Correction: Based on an inspection today, the items checked indicate Federal Food Code. This report, when signed below by the Inspector constitutes an or correct violations cited in this report may result in suspension or revocation of the food aggrieved by this order, you have the right to a hearing. The request must be in writing the above address within 10 days of receipt of this order. | der b Lesta | y the Bo blishmer | ard of | Healt | h. Faili id/or fii | ure to nes. If |
|---|-----------------|----------------------|---------|--------|-----------------------|-------------------|
| PIC Name Susan Morello Chokesaver | | | Risk | Cate | gory 2 | 2 |
| Certified Food Protection Manager | | CFPM | Exp D | ate _ | | |
| Certified Allergy Trained Name | | Allergy | Ехр 🛭 | ate _ | | |
| Permit Posted [8-304.11(A)] In ⊙ Out ○ | | | | | | |
| Inspection Report Available [8-304.11(K)] In O Out O | | | | | | |
| Foodborne Illness Complaint Investigated (All) | /lore 1 | Than Two | Pers | ons | | |
| Inspection Report Provided by: e-mail Hardco | | | | | _ | |
| FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS | | | | | | |
| Compliance status: IN = in compliance OUT = not in compliance N/O = not observe | ed N/ | A = not a | pplica | ıble | | |
| Marked in appropriate box for COS and/or R. COS = corrected on-site during inspe | ction | R = rep | eat vic | lation | | |
| Risk factors are improper practices or procedures identified as the most prevalent cornjury. Public Health Interventions are control measures to prevent foodborne illnesses | tribut or in | ing facto jury | rs of f | oodbo | orne illi | ness or |
| Supervision |] 11 | N OUT | N/O | N/A | cos | REPEAT |
| PIC Present, Knowledge and Duties | . (| 0 | 0 | 0 | | |
| 2. Certified Food Protection Manager | 0 | 0 | 0 | 0 | | |
| | | | | | | |

| Employee Health / Responding to Contamination Events | IN | OUT | N/O | N/A | cos | REPEAT |
|---|----|-----|-----|-----|-----|--------|
| 3A. Employee Health: PIC Knowledge, Responsibilities & Reporting | • | 0 | 0 | 0 | | |
| 3B. Employee Reporting to PIC | • | 0 | 0 | 0 | | |
| 4. Proper Use of Restriction & Exclusion | • | Ο | 0 | 0 | | |
| 5. Clean-up of Vomiting and Diarrheal Events | • | 0 | 0 | 0 | | |
| Good Hygienic Practices | IN | OUT | N/O | N/A | cos | REPEAT |
| 6A, Proper eating, tasting, drinking, or tobacco use | 0 | 0 | 0 | 0 | | |
| 6B. Preventing contamination when tasting | • | 0 | 0 | 0 | | |
| 7. No discharge from eyes, nose, and mouth | • | 0 | 0 | 0 | | |
| Control of Hands as a Vehicle of Contamination | iN | OUT | N/O | N/A | cos | REPEAT |
| 8A. Hands clean & properly washed | 0 | 0 | 0 | 0 | | |
| 8B. Where to wash, hand antiseptics | • | Ο | 0 | 0 | | |
| No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed | • | 0 | 0 | 0 | | |
| 10A. Adequate handwashing sinks properly supplied and accessible | • | 0 | 0 | 0 | | |
| 10B. Handwashing sinks accesible with proper signage, handwashing aids | • | 0 | 0 | 0 | | |
| Approved Sources | IN | OUT | N/O | N/A | COS | REPEAT |
| 11A. Milk, eggs, juice, and processed food | • | 0 | 0 | 0 | | |
| 11B. Fish and shellfish | 0 | 0 | 0 | • | | |
| 11C. Game animals and wild mushrooms | 0 | 0 | Ο | • | | |
| 12A. Food received at proper temperature | 0 | 0 | • | Ο | | |
| 12B. Shipping and receiving frozen food | Ο | 0 | • | 0 | | |
| 13. Food in good condition, honestly presented, safe, & unadulterated | • | 0 | 0 | 0 | | |
| 13B. Food package integrity | • | 0 | 0 | 0 | | |
| 14A. Required records available: shellstock tags, parasite destruction | 0 | 0 | 0 | • | | |
| 14B. Missing shellstock tags, destruction | 0 | 0 | 0 | • | | |
| 14C. Parasite destruction- storing raw/partially cooked fish | 0 | 0 | О | 0 | | |
| Protection from Contamination | IN | OUT | N/O | N/A | cos | REPEAT |
| 15A. Food separated & protected | • | 0 | 0 | 0 | | |
| 15B. Cleaning equip/utensils/food containers | • | 0 | 0 | 0 | | |
| 16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above | • | Ο | 0 | 0 | | |
| 16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F | 0 | 0 | 0 | 0 | | |
| 16C. Mechanical warewashing equipment sanitization food contact surfaces, equip,, utensils | • | 0 | 0 | 0 | | |
| 17. Proper disposition of returned, previously served reconditions, & unsafe food | • | 0 | 0 | 0 | | |

| | | $\overline{}$ |
|----------|--|-------------------|
| nspector | | |

| Time/Temperature Control for Safety Food (TCS Food) | IN | OUT | N/O | N/A | cos | REPEAT |
|---|-------------|----------|--------|---------|---------|--------|
| 18A. Proper cooking time & temperatures | Ο | 0 | • | 0 | | |
| 18B. Whole meat cooking and serving, storing | 0 | 0 | 0 | • | | |
| 18C. Microwave cooking of raw animal foods | 0 | 0 | • | 0 | | |
| 19. Proper reheating procedures for hot holding | • | 0 | Ο | 0 | | |
| 20. Proper cooling time & temperatures | 0 | 0 | • | 0 | | |
| 21. Proper hot holding temperatures | 0 | 0 | 0 | 0 | | |
| 22. Proper cold holding temperatures | 0 | 0 | 0 | 0 | | |
| 23. Proper Date Marking | Ο | • | 0 | 0 | | |
| 23B. TCS Foods Disposition | • | 0 | 0 | 0 | | |
| 24A. Time as a public health control: procedures | Ο | 0 | 0 | • | | |
| 24B. Time as a public health control: temperatures & discarding food | 0 | 0 | 0 | • | | |
| 24C. Time as a public health control: highly susceptible population (HSP) | Ο | 0 | 0 | • | | |
| Consumer Advisory | IN | OUT | N/O | N/A | cos | REPEAT |
| 25. Consumer advisory provided for raw or undercooked foods | 0 | 0 | 0 | 0 | | |
| Highly Susceptible Populations (HSP) | IN | OUT | N/O | N/A | cos | REPEAT |
| 26A. Pasteurized foods used; prohibited foods not offered | 0 | 0 | 0 | 0 | | |
| 26B. Reservice of foods | 0 | 0 | 0 | 0 | | |
| Chemical | IN | OUT | N/O | N/A | cos | REPEAT |
| 27. Food additives: approved and properly used | 0 | 0 | 0 | • | | |
| 28A. Toxic substances identified, stored and used | 0 | 0 | 0 | 0 | | |
| 28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage | • | 0 | 0 | 0 | | |
| 28C. Conditions of Use: law | • | 0 | 0 | 0 | | |
| Conformance with Approved Procedures | IN | OUT | N/O | N/A | cos | REPEAT |
| 29A. Compliance with variance, specialized process, & HACCP plan | 0 | 0 | 0 | 0 | | |
| 29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures | 0 | 0 | 0 | • | | |
| 29C. When HACCP plan is required | 0 | 0 | 0 | 0 | | |
| OOD RETAIL PRACTICES | | | | | 71 | |
| ood Retail Practices are preventative measures to control the addition of pathogens, ch | emica | ıls, and | l phys | sical c | bjects | into |
| ods. | | PEAT | = rep | oeat v | iolatio | n |
| = In compliance OUT = not in compliance COS - corrected on -site during inspection | on Ri | _, _,, | | | | |
| | on Ri IN | | | N/A | cos | REPEAT |

Food Establishment Inspection Report N/O N/A COS REPEAT Safe Food and Water IN OUT 0 0 0 0 31A. Water & ice from approved source 0 0 0 31B. Sampling, alternative water supply 0 0 0 0 0 31C. Sampling report 32. Variance obtained for specialized processing methods 0 0 0 0 Food Temperature Control IN OUT N/O N/A COS REPEAT 33A. Proper cooling methods used; adequate equipment for temperature control 0 0 **①** 0 0 0 0 0 33B. Frozen food 34. Plant food properly cooked for hot holding 0 0 \odot 0 0 35. Approved thawing methods used 0 0 0 0 0 0 0 36A. Thermometers provided and accurate 0 O 0 0 36B. Thermometers function properly OUT COS REPEAT Food Identification IN 37A. Food properly labeled; original container 0 0 0 0 37B. Food labels, labeling of ingredients Prevention of Food Contamination IN OUT COS REPEAT 0 0 38A. Insects, rodents, & animals not present 0 0 38B. Handling prohibition, controlling pests, prohibiting animals 0 39A. Contamination prevented during food storage 0 39B. Food display; ice used as an exterior coolant prohibited as an ingredient 0 0 0 39C. Consumer self-service operations- utensils and monitoring 0 40A. Personal cleanliness- prohibition jewelry 0 0 40B. Maintenance of fingernails 0 0 0 Ο 41. Wiping cloths; properly used and stored 42A. Washing Produce - following chemical manufacturers label 0 0 0 0 42B. Washing produce 0 0 42C. Washing produce- chemicals Proper Use of Utensils IN OUT COS REPEAT 0 0 43. In-use utensils; properly stored 44. Utensils, equipment & linens; properly stored, dried, and handled 0 0 0 45A. Single-use/ single service articles properly stored and used, required 0 45B. Single-use/service articles use limitation, kitchenware and tableware preventing 0 0 contamination

| | Contamination | | | | |
|-------|--------------------------|------------------------|---|---|--|
| | 46. Gloves used properly | | • | 0 | |
| | | | | | |
| Inspe | ector ector | Acknowledged Receipt : | | | |

| Utensils, Equipment and Vending | | IN | OUT | cos | REPEAT |
|---|----|------|-------|-----|--------|
| 47A. Food & non-food contact surfaces cleanable | | 0 | 0 | | |
| 47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer self-service | | 0 | 0 | | |
| 47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks | | 0 | 0 | | |
| 48A. Warewashing facilities: installed, maintained, & used; test strips | | 0 | • | | |
| 48B. Operational warewashing machines | | • | 0 | | |
| 49. Non-food contact surfaces clean | | 0 | 0 | | |
| Physical Facilities | IN | OUT | N/A | cos | REPEAT |
| 50. Hot & cold water available; adequate pressure | • | Ο | 0 | | |
| 51A. Plumbing installed; proper backflow devices | • | 0 | 0 | | |
| 51B. Prohibiting a cross-connection, inspection and servicing system | • | 0 | 0 | | |
| 51C. Approved system and cleanable fixtures, service sink | • | 0 | 0 | | |
| 52A. Sewage and waste water properly disposed | • | 0 | 0 | | |
| 52B. Grease traps easily accessible for cleaning | 0 | 0 | 0 | | |
| 52C. Removing mobile food establishment waste | • | 0 | 0 | | |
| 53A. Toilet facilities; properly constructed, supplied, & cleaned | 0 | 0 | 0 | | |
| 53B. Toilet tissue availability | • | 0 | 0 | | |
| 54. Garbage & refuse properly disposed; facilities maintained | • | 0 | 0 | | |
| 55A. Physical facilities installed, maintained, & clean | 0 | 0 | 0 | | |
| 55B. Private homes and living or sleeping quarters, use prohibition | • | 0 | 0 | | |
| 56. Adequate ventilation & lighting; designated areas used | 0 | 0 | 0 | | |
| MASSACHUSETTS ONLY REGULATIONS | | | | | |
| ules and Regulations adopted for use in Massachusetts only. | | | | | |
| Facilities | | IN | OUT | cos | REPEAT |
| 57A. Catering | | 0 | 0 | | |
| 57B. When plans are reviewed, prerequisite for operations- valid permit | | 0 | 0 | | |
| 57C. Contents of plans and specifications, preoperational inspections | | 0 | 0 | | |
| 58. Mobile Food Operations | | 0 | 0 | | |
| 59. Temporary Food Establishments | | 0 | 0 | | |
| 60. Residential Kitchens | | 0 | Ο | | |
| Procedures | - | IN C | DUT (| cos | REPEAT |
| 61. Tobacco Products: Notice and Sale | | 0 | 0 | | |
| 62. Food Allergy Awareness Requirements | | • | 0 | | |
| | | | | | |

Inspector

Food Establishment Inspection Report Discussion with Manager

Inspector Acknowledged Receipt :

Food Establishment Inspection Report Fail Notes Summary

| Fail Code | Fail Text |
|---------------|--|
| 23. Proper Da | te Marking |
| 3-501.17 | Date marking: RTE, TCS |
| Addl Notes: | [Items such as sauce labeled with date prepared in the refrigerator. Label all RTE TCS foods with a name |
| | and a use by date.] |
| | |
| | shing facilities: installed, maintained, & used; test strips |
| | Temperature measuring devices, manual warewashing |
| Addl Notes: | [No max registering temperature devices available. Provide max registering device for determining dish |
| | temperature when using hot water to sanitize.] |
| 52B. Grease | traps easily accessible for cleaning |
| 5-402.12 | Grease Trap |
| Addl Notes: | [No grease trap records maintained on premises. Maintain grease trap pumping records on site.] |
| 55A. Physical | facilities installed, maintained, & clean |
| 6-201.16 | Wall and Ceiling Coverings and Coatings |
| | [ceiling in the kitchen shows signs of dust and cobwebs. Maintain facilities clean.] |



City of Medford

BOARD OF HEALTH

City Hall - Room 311 85 George P Hassett Drive Medford, Massachusetts 02155 Telephone (781) 393-2560 FAX: (781) 393-2562 TDD: (781) 393-2516



Food Establishment Inspection Report

Insp Date: 5/29/2019

Business ID: MA000041

Business: Brooks School

388 High Street

Medford, MA 02155

Inspection: MC000387

Permit #:

Phone: Health Director: MPH002 Sophie Antoine

Reason: 01. Routine

Results: Next Routine 180

Time In / Time Out

| Date | ln | Out | Insp | Travel | Total | Mileage | Notes |
|----------|----------|----------|------|--------|-------|---------|-------|
| 05/29/19 | 11:00 AM | 12:15 PM | 1:15 | 0:00 | 1:15 | 0 | |
| Total: | | | 1:15 | 0:00 | 1:15 | 0 | |

| Inspection Summary | |
|---|--|
| Official Order for Correction: Based on an inspection today, the items marked "OUT" ind and applicable sections of the 2013 FDA Food Code. This report, when signed below by constitutes an order of the Board of Health. Failure to correct violations cited in this report revocation of the food establishment permit and cessation of food establishment operation suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request accordance with 105 CMR 590.015(B). | y a Board of Health member or its agent ort may result in suspension or ons. If you are subject to a notice of |
| PIC Name Maureen Hennigan | Risk Category 2 |
| Certified Food Protection Manager | CFPM Exp Date |
| Certified Allergy Trained Name | Allergy Exp Date |
| Certified ChokeSaver Name Peggy Brown | ChokeSaver Exp Date 11/07/2019 |
| Permit Posted [8-304.11(A)] In ⊙ Out O | |
| Inspection Report Available [8-304.11(K)] In O Out O | |
| Foodborne Illness Complaint Investigated (All) Involving More | Than Two Persons □ |
| Inspection Report Provided by: e-mail ☐ Hardcopy ☐ | |
| FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS | The second second |
| Compliance status: IN = in compliance OUT = not in compliance N/O = not observed | N/A = not applicable |
| Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection | on R = repeat violation |
| Risk factors are improper practices or procedures identified as the most prevalent contril njury. Public Health Interventions are control measures to prevent foodborne Illnesses o | buting factors of foodborne illness or or injury. |

| Supervision | IN | OUT | N/O | N/A | cos | REPEAT |
|---|-----|-----|-----|-----|-----|--------|
| Person-in-charge present, demonstrates knowledge, and performs duties | . 0 | 0 | 0 | 0 | | |
| 2. Certified Food Protection Manager | • | 0 | 0 | 0 | | |
| Employee Health | IN | OUT | N/O | N/A | cos | REPEAT |
| Management, food employee and conditional employee; knowledge, responsibilities and reporting | • | 0 | 0 | 0 | | |
| 4. Proper Use of Restriction & Exclusion | • | 0 | 0 | 0 | | |
| 5. Procedures for responding to vomiting and diarrheal events | • | 0 | 0 | 0 | | |
| Good Hygienic Practices | IN | OUT | N/O | N/A | cos | REPEAT |
| 6. Proper eating, tasting, drinking, or tobacco use | 0 | 0 | 0 | 0 | | |
| 7. No discharge from eyes, nose, and mouth | • | 0 | 0 | 0 | | |
| Preventing Contamination by Hands | IN | OUT | N/O | N/A | cos | REPEAT |
| 8. Hands clean & properly washed | • | 0 | 0 | 0 | | |
| 9. No bare hand contact with RTE food | • | 0 | 0 | 0 | | |
| 10. Adequate handwashing sinks properly supplied and accessible | • | 0 | 0 | 0 | | |
| Approved Sources | IN | OUT | N/O | N/A | cos | REPEAT |
| 11. Food obtained from approved source | • | 0 | 0 | 0 | | |
| 12. Food received at proper temperature | • | 0 | 0 | 0 | | |
| 13. Food in good condition, honestly presented, safe, & unadulterated | • | 0 | 0 | 0 | | |
| 14. Required records available: shellstock tags, parasite destruction | • | 0 | 0 | 0 | | |
| Protection from Contamination | IN | OUT | N/O | N/A | cos | REPEAT |
| 15. Food separated and protected | • | 0 | 0 | 0 | | |
| 16. Food-contact surfaces; cleaned & sanitized | • | 0 | 0 | 0 | | |
| 17. Proper disposition of returned, previously served reconditions, & unsafe food | • | 0 | 0 | 0 | | |
| Time/Temperature Control for Safety | IN | OUT | N/O | N/A | cos | REPEAT |
| 18. Proper cooking time & temperatures | 0 | 0 | • | 0 | | |
| 19. Proper reheating procedures for hot holding | • | 0 | 0 | 0 | | |
| 20. Proper cooling time and temperature | 0 | 0 | • | 0 | | |
| 21. Proper hot holding temperatures | • | 0 | 0 | 0 | | |
| 22. Proper cold holding temperatures | • | Ο | 0 | 0 | | |
| 23. Proper date marking and disposition | • | 0 | 0 | 0 | | |
| 24. Time as a Public Health Control | 0 | 0 | 0 | • | | |
| Consumer Advisory | IN | OUT | N/O | N/A | cos | REPEAT |
| 25. Consumer advisory provided for raw / undercooked foods | 0 | 0 | 0 | 0 | | |

Inspector

| · | | • | | | | |
|--|-------|-------------------|---------------------|---------|----------|--------|
| Highly Susceptible Populations (HSP) | IN | OUT | N/O | N/A | cos | REPEAT |
| 26. Pasteurized foods used; prohibited foods not offered | 0 | 0 | 0 | • | | |
| Food/Color Additives and Toxic Substances | IN | OUT | N/O | N/A | cos | REPEA1 |
| 27. Food additives: approved and properly used | 0 | 0 | 0 | • | | |
| 28. Toxic substances identified, stored, and used | 0 | 0 | 0 | 0 | | |
| Conformance with Approved Procedures | IN | OUT | N/O | N/A | cos | REPEAT |
| 29, Compliance with variance / specialized process / HACCP Plan | О | 0 | 0 | • | | |
| GOOD RETAIL PRACTICES | | | | | | |
| Good Retail Practices are preventative measures to control the addition of pathogens, ch foods. | nemic | als, an | d phys | sical o | objects | into |
| IN = In compliance OUT = not in compliance COS - corrected on -site during inspection | on R | EPEA ⁻ | Γ = re _l | peat v | /iolatio | n |
| Safe Food and Water | IN | OUT | N/O | N/A | cos | REPEAT |
| 30. Pasteurized eggs used where required | 0 | 0 | 0 | • | | |
| 31. Water & ice from approved source | • | 0 | 0 | 0 | | |
| 32. Variance obtained for specialized processing methods | 0 | 0 | 0 | • | | |
| Food Temperature Control | IN | OUT | N/O | N/A | cos | REPEAT |
| 33. Proper cooling methods used; adequate equipment for temperature control | 0 | 0 | • | 0 | | |
| 34. Plant food properly cooked for hot holding | • | 0 | 0 | 0 | | |
| 35. Approved thawing methods used | 0 | 0 | • | 0 | | |
| 36. Thermometers provided and accurate | • | 0 | Ο | 0 | | |
| Food Identification | IN | OUT | N/O | N/A | cos | REPEAT |
| 37. Food properly labeled; original container | • | 0 | 0 | 0 | | |
| Prevention of Food Contamination | IN | OUT | N/O | N/A | cos | REPEAT |
| 38. Insects, rodents, & animals not present | 0 | 0 | 0 | 0 | | |
| 39. Contamination prevented during food preparation, storage and display | • | 0 | 0 | 0 | | |
| 40. Personal cleanliness | • | 0 | 0 | 0 | | |
| 41. Wiping cloths; properly used and stored | • | 0 | 0 | 0 | | |
| 42. Washing fruits & vegetables | 0 | 0 | • | 0 | | |
| Proper Use of Utensils | IN | OUT | N/O | N/A | cos | REPEAT |
| 43. In-use utensils properly stored | • | 0 | 0 | 0 | | |
| 44. Utensils, equipment & linens: properly stored, dried, & handled | • | 0 | 0 | 0 | | |
| 45. Single-use/ single service articles; properly stored and used | • | 0 | 0 | 0 | | |
| 46. Gloves used properly | • | 0 | Ο | 0 | | |
| Utensils, Equipment and Vending | IN | OUT | N/O | N/A | cos | REPEAT |

Inspector

Food Establishment Inspection Report Utensils, Equipment and Vending IN OUT N/O N/A COS REPEAT 47. Food & non-food contact surfaces cleanable, properly designed, constructed & 0 0 0 0 used 48. Warewashing facilities: installed, maintained, & used; test strips 0 0 0 0 49. Non-food contact surfaces clean 0 0 0 0 **Physical Facilities** IN OUT N/O N/A COS REPEAT 50. Hot & cold water available; adequate pressure 0 0 0 0 51. Plumbing installed; proper backflow devices 0 0 0 0 52. Sewage and waste water properly disposed 0 0 0 0 53. Toilet features: properly constructed, supplied, & cleaned 0 O Ο 0 54. Garbage & refuse properly disposed; facilities maintained 0 O 0 0 55. Physical facilities installed, maintained, & clean 0 0 0 0 56. Adequate ventilation & lighting; designated areas used 0 0 0 0 MASSACHUSETTS ONLY REGULATIONS Rules and Regulations adopted for use in Massachusetts only. Additional Requirements listed in 105 CMR 590.011 IN OUT N/O N/A COS REPEAT M1. Anti-choking procedures in food service establishment 0 O O 0 M2. Food allergy awareness 0 0 0 0 Review of Retail Operations listed in 105 CMR 590.010 IN OUT N/O N/A COS REPEAT M3. Caterer 0 0 0 0 M4. Mobile Food Operation 0 0 0 0 M5. Temporary Food Establishment 0 0 0 0 0 M6. Public Market; Farmers Market 0 0 0 П M7. Residential Kitchen; Bed-and-Breakfast Operation 0 0 0 0 M8. Residential Kitchen: Cottage Food Operation O 0 0 0 M9. School Kitchen; USDA Nutrition Program 0 0 0 0 M10. Leased Commercial Kitchen 0 0 0 0 M11. Innovative Operation 0 0 0 О Local Requirements IN OUT N/O N/A COS REPEAT L1. Local law or regulation O 0 О 0 L2. Other O 0 0 0 Discussion with Person-in-Charge

No grease trap log on premises.

John Soft Work

Inspector

Acknowledged Receipt:

Page 4 of 4

City of Medford

BOARD OF HEALTH

City Hall - Room 311 85 George P Hassett Drive Medford, Massachusetts 02155 Telephone (781) 393-2560 FAX: (781) 393-2562 TDD: (781) 393-2516

Food Establishment Inspection Report - FDA

| Insp Date: 11/13/20 |)17 |
|---------------------|-----|
|---------------------|-----|

Business ID: MA000060

Inspection: MB000181

Permit #:

Business: Columbus School 37 Hicks Ave

Phone:

Medford, MA 02155

Health Director: 037400 Melanie Dineen

Reason: 01. Routine Results: No Follow-up

Time In / Time Out

| Date | ln | Out | Insp | Travel | Total | Mileage | Notes |
|----------|----------|----------|------|--------|-------|---------|-------|
| 11/13/17 | 11:19 AM | 11:24 AM | 0:05 | 0:00 | 0:05 | 0 | |
| Total: | | | 0:05 | 0:00 | 0:05 | 0 | |

| Inspection Summary | | | | | | |
|---|--------------------|------------------|---------|-----------------|----------------------|-------------------|
| Official Order for Correction: Based on an inspection today, the items checked indicate v Federal Food Code. This report, when signed below by the Inspector constitutes an orde correct violations cited in this report may result in suspension or revocation of the food es aggrieved by this order, you have the right to a hearing. The request must be in writing at the above address within 10 days of receipt of this order. | r by th stablis | ne Boa shment | rd of l | Health it an | n. Failu d/or fir | ure to nes. If |
| PIC Rory Douglas ServSafe Exp. Allergy Exp. | | | Chok | ke Exp | o | |
| Foodborne Illness Complaint Investigated (All) | e Tha | ın Two | Perso | ons | | |
| FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS | | | | | | |
| Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection Risk factors are improper practices or procedures identified as the most prevalent contribution. Public Health Interventions are control measures to prevent foodborne illnesses of | outing | factor | | | | ness or |
| Supervision | IN | OUT | N/O | N/A | cos | REPEAT |
| 1. PIC Present, Knowledge and Duties | • | 0 | | | | |
| 2. Certified Food Protection Manager | • | 0 | | 0 | | |
| Employee Health / Responding to Contamination Events | IN | OUT | N/O | N/A | cos | REPEAT |
| 3A. Employee Health: PIC Knowledge, Responsibilities & Reporting | • | 0 | | | | |
| 3B. Employee Reporting to PIC | • | 0 | | | | |
| 4. Proper Use of Restriction & Exclusion | • | 0 | | | | |
| 5. Clean-up of Vomiting and Diarrheal Events | 0 | 0 | | | | |

Inspector

Acknowledged Receipt:

Page 1 of 6

| Good Hygienic Practices | IN | OUT | N/O | N/A | COS | REPEAT |
|---|----|-----|-----|-----|-----|--------|
| 6A. Proper eating, tasting, drinking, or tobacco use | • | 0 | 0 | | | |
| 6B. Preventing contamination when tasting | • | 0 | 0 | | | |
| 7. No discharge from eyes, nose, and mouth | • | 0 | 0 | | | |
| Control of Hands as a Vehicle of Contamination | IN | OUT | N/O | N/A | cos | REPEAT |
| 8A. Hands clean & properly washed | • | 0 | 0 | | | |
| 8B. Where to wash, hand antiseptics | • | 0 | 0 | | | |
| No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed | • | 0 | 0 | 0 | | |
| 10A. Adequate handwashing sinks properly supplied and accessible | • | 0 | | | | |
| 10B. Handwashing sinks accesible with proper signage, handwashing aids | • | 0 | | | | |
| Approved Sources | lN | OUT | N/O | N/A | cos | REPEAT |
| 11A. Milk, eggs, juice, and processed food | 0 | 0 | 0 | 0 | | |
| 11B. Fish and shellfish | 0 | 0 | Ο | • | | |
| 11C. Game animals and wild mushrooms | 0 | 0 | 0 | 0 | | |
| 12A. Food received at proper temperature | • | 0 | 0 | 0 | | |
| 12B. Shipping and receiving frozen food | • | 0 | Ο | 0 | | |
| 13. Food in good condition, honestly presented, safe, & unadulterated | • | 0 | | | | |
| 13B. Food package integrity | 0 | 0 | | | | |
| 14A. Required records available: shellstock tags, parasite destruction | 0 | 0 | 0 | • | | |
| 14B. Missing shellstock tags, destruction | 0 | 0 | 0 | • | | |
| 14C. Parasite destruction- storing raw/partially cooked fish | 0 | 0 | 0 | • | | |
| Protection from Contamination | IN | OUT | N/O | N/A | cos | REPEAT |
| 15A. Food separated & protected | • | 0 | 0 | 0 | | |
| 15B. Cleaning equip/utensils/food containers | • | 0 | 0 | 0 | | |
| 16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above | 0 | 0 | | 0 | | |
| 16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F | • | 0 | | 0 | | |
| 16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils | • | 0 | | 0 | | |
| 17. Proper disposition of returned, previously served reconditions, & unsafe food | • | 0 | | | | |
| Time/Temperature Control for Safety Food (TCS Food) | IN | OUT | N/O | N/A | cos | REPEAT |
| 18A. Proper cooking time & temperatures | 0 | 0 | • | 0 | | |
| 18B, Whole meat cooking and serving, storing | 0 | 0 | 0 | • | | |
| 18C. Microwave cooking of raw animal foods | 0 | 0 | • | 0 | | |
| 19. Proper reheating procedures for hot holding | 0 | 0 | • | 0 | | |

Inspector

| Food Establishment Inspection Re | port | | | | | |
|---|-------|---------|--------|---------|---------|--------|
| Time/Temperature Control for Safety Food (TCS Food) | IN | OUT | N/O | N/A | COS | REPEAT |
| 20. Proper cooling time & temperatures | 0 | 0 | • | 0 | | |
| 21. Proper hot holding temperatures | 0 | 0 | • | 0 | | |
| 22. Proper cold holding temperatures | • | 0 | Ο | 0 | | |
| 23. Proper Date Marking | • | 0 | 0 | 0 | | |
| 23B. TCS Foods Disposition | • | 0 | 0 | 0 | | |
| 24A. Time as a public health control: procedures | 0 | 0 | 0 | • | | |
| 24B. Time as a public health control: temperatures & discarding food | 0 | 0 | 0 | • | | |
| 24C. Time as a public health control: highly susceptible population (HSP) | Ο | 0 | 0 | • | | |
| Consumer Advisory | IN | OUT | N/O | N/A | cos | REPEAT |
| 25. Consumer advisory provided for raw or undercooked foods | 0 | 0 | | • | | |
| Highly Susceptible Populations (HSP) | IN | OUT | N/O | N/A | cos | REPEAT |
| 26A. Pasteurized foods used; prohibited foods not offered | 0 | 0 | | 0 | | |
| 26B. Reservice of foods | 0 | 0 | | • | | |
| Chemical | IN | OUT | N/O | N/A | cos | REPEAT |
| 27. Food additives: approved and properly used | 0 | 0 | | • | | |
| 28A. Toxic substances identified, stored and used | • | 0 | | 0 | | |
| 28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage | • | 0 | | 0 | | |
| 28C. Conditions of Use: law | 0 | 0 | | 0 | | |
| Conformance with Approved Procedures | IN | OUT | N/O | N/A | cos | REPEAT |
| 29A. Compliance with variance, specialized process, & HACCP plan | 0 | 0 | | • | | |
| 29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures | 0 | 0 | | • | | |
| 29C. When HACCP plan is required | 0 | 0 | | • | | |
| GOOD RETAIL PRACTICES | | | | 715 | | |
| ood Retail Practices are preventative measures to control the addition of pathogens, chods. | emica | als, an | d phys | sical o | objects | into |
| I = In compliance OUT = not in compliance COS - corrected on -site during inspection | n R | | | | | |
| Safe Food and Water | IN | OUT | N/O | N/A | cos | REPEAT |
| 30. Pasteurized eggs used where required | 0 | 0 | | | | |
| 31A. Water & ice from approved source | • | 0 | | | | |
| 31B. Sampling, alternative water supply | 0 | 0 | | • | | |
| 31C. Sampling report | 0 | 0 | | • | | |
| 32. Variance obtained for specialized processing methods | 0 | 0 | | • | | |

Inspector

| Food Temperature Control | IN | OUT | N/O | N/A | cos | REPEAT |
|---|---------|-----|-----|-----|-----|--------|
| 33A. Proper cooling methods used; adequate equipment for temperature control | • | 0 | | | | |
| 33B. Frozen food | • | 0 | | | | |
| 34. Plant food properly cooked for hot holding | • | 0 | 0 | 0 | | |
| 35. Approved thawing methods used | • | 0 | 0 | 0 | | |
| 36A. Thermometers provided and accurate | • | 0 | | | | |
| 36B. Thermometers function properly | • | 0 | | | | |
| Food Identification | | | IN | OUT | cos | REPEAT |
| 37A. Food properly labeled; original container | | | • | 0 | | |
| 37B. Food labels, labeling of ingredients | | | • | 0 | | |
| Prevention of Food Contamination | | | IN | OUT | cos | REPEA1 |
| 38A. Insects, rodents, & animals not present | | | 0 | • | | |
| 38B. Handling prohibition, controlling pests, prohibiting animals | | | 0 | 0 | | |
| 39A. Contamination prevented during food storage | | | • | 0 | | |
| 39B. Food display; ice used as an exterior coolant prohibited as an ingredient | | | • | 0 | | |
| 39C. Consumer self-service operations- utensils and monitoring | | | 0 | 0 | | |
| 40A. Personal cleanliness- prohibition jewelry | | | • | 0 | | |
| 40B. Maintenance of fingernails | | | • | 0 | | |
| 41, Wiping cloths; properly used and stored | | | 0 | • | | |
| 42A. Washing Produce - following chemical manufacturers label | | | 0 | 0 | | |
| 42B. Washing produce | | | • | 0 | | |
| 42C. Washing produce- chemicals | () | | • | 0 | | |
| Proper Use of Utensils | | | IN | OUT | cos | REPEAT |
| 43. In-use utensils; properly stored | | | • | 0 | | |
| 44. Utensils, equipment & linens; properly stored, dried, and handled | | | • | 0 | | |
| 45A. Single-use/ single service articles properly stored and used, required | | | • | 0 | | |
| 45B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination | | | • | 0 | | |
| 46. Gloves used properly | | | • | 0 | | |
| Utensils, Equipment and Vending | | | IN | OUT | cos | REPEA |
| 47A. Food & non-food contact surfaces cleanable | | | • | 0 | | |
| 47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consume service | er self | - | • | 0 | | |
| 47C. Properly designed characteristics: food and non-food contact surfaces, molluscashellfish tanks | an | | 0 | 0 | | |

Inspector

Food Establishment Inspection Report - FDA OUT COS REPEAT IN Utensils, Equipment and Vending 0 48A. Warewashing facilities: installed, maintained, & used; test strips 0 0 0 48B. Operational warewashing machines 0 O 49. Non-food contact surfaces clean OUT N/A COS REPEAT Physical Facilities 0 0 50. Hot & cold water available; adequate pressure 0 0 51A. Plumbing installed; proper backflow devices 0 0 51B. Prohibiting a cross-connection, inspection and servicing system 0 0 51C. Approved system and cleanable fixtures, service sink 0 0 0 52A. Sewage and waste water properly disposed 0 ⊚ 52B. Grease traps easily accessible for cleaning 0 0 0 52C. Removing mobile food establishment waste 0 0 53A. Toilet facilities; properly constructed, supplied, & cleaned 0 0 53B. Toilet tissue availability П 0 0 54. Garbage & refuse properly disposed; facilities maintained 0 0 55A. Physical facilities installed, maintained, & clean 0 0 55B. Private homes and living or sleeping quarters, use prohibition 0 0 56. Adequate ventilation & lighting; designated areas used MASSACHUSETTS ONLY REGULATIONS Rules and Regulations adopted for use in Massachusetts only. OUT COS REPEAT IN Facilities 0 0 57A. Catering 0 57B. When plans are reviewed, prerequisite for operations-valid permit 0 0 0 57C. Contents of plans and specifications, preoperational inspections 0 0 58. Mobile Food Operations 0 0 59. Temporary Food Establishments 0 0 60. Residential Kitchens IN OUT COS REPEAT **Procedures** 0 0 61. Anti-choking Procedures 0 0 62. Tobacco Products: Notice and Sale 0 0 63. Food Allergy Awareness Requirements Narrative

Inspector

Acknowledged Receipt :

Page 5 of 6

Food Establishment Inspection Report - FDA Fail Notes Summary

| Fail Code | Fail Text |
|--------------------------|--|
| 38A. Insects, rodents, 8 | & animals not present |
| 6-501.111 (A, B, D) | *Controlling Pests |
| Addl Notes: | [Pests are being baited inside. Provide traps inside food establishments.] |
| 41. Wiping cloths; prop | erly used and stored |
| 3-304.14 | Wiping Cloths, Use Limitation |
| Addl Notes: | [Wet wiping cloths must be stored in a bucket with sanitizer solution when not in use.] |

Inspector

Acknowledged Receipt :

Page 6 of 6

City of Medford

BOARD OF HEALTH

City Hall - Room 311 85 George P Hassett Drive Medford, Massachusetts 02155 Telephone (781) 393-2560 FAX: (781) 393-2562 TDD: (781) 393-2516

Food Establishment Inspection Report

| | | -4- | - |
|-----|--------------------|-----|---|
| ınc | n 1 1 | 210 | • |
| Ins | $\boldsymbol{\nu}$ | atc | |

6/6/2018

Business ID: MA000060

Inspection: MB000272

Permit #:

Business: Columbus School

Phone:

Page 1 of 7

37 Hicks Ave

Health Director: 037400 Melanie Dineen Reason: 01. Routine

Medford, MA 02155

Results: Next Routine 120

Time In / Time Out

Inspection Summary

Inspector

| Date | In | Out | Insp | Travel | Total | Mileage | Notes |
|----------|----------|----------|------|--------|-------|---------|-------|
| 06/06/18 | 01:04 PM | 01:13 PM | 0:09 | 0:00 | 0:09 | 0 | |
| Total: | | | 0:09 | 0:00 | 0:09 | 0 | |

Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/ 2013

| Federal Food Code. This report, when signed below by the Inspect correct violations cited in this report may result in suspension or re aggrieved by this order, you have the right to a hearing. The requesthe above address within 10 days of receipt of this order. | vocation of the food esta | ablish | ment | perm | ıt and | d/or tin | es. If |
|--|--|-----------------|--------|---------|--------|----------|---------|
| PIC Name Rory Douglas | Chokesaver Yes | | _ | Risk | Categ | ory 2 | |
| Certified Food Protection Manager | | CF | PM E | хр Da | te _ | | |
| Certified Allergy Trained Name | | All | ergy E | хр Da | ate _ | | |
| Permit Posted [8-304.11(A)] In ⊙ Out ○ | | | | | | | |
| Inspection Report Available [8-304.11(K)] In ⊙ Out ○ | | | | | | | |
| Foodborne Illness Complaint Investigated (All) | Involving More | Thar | Two | Perso | ns (| | |
| Inspection Report Provided by: e-mail | Hardcopy | | | | | | |
| FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH IF | NTERVENTIONS | | | | | | |
| Compliance status: IN = in compliance OUT = not in compliance | N/O = not observed N | I/A = | not ap | plical | ble | | |
| Marked in appropriate box for COS and/or R. COS = corrected | on-site during inspection | n R= | repe | at viol | lation | | |
| Risk factors are improper practices or procedures identified as the injury. Public Health Interventions are control measures to prevent | most prevalent contribit foodborne illnesses or | uting injury | factor | s of fo | odbo | rne illr | ness or |
| Supervision | | IN | OUT | N/O | N/A | cos | REPEAT |
| PIC Present, Knowledge and Duties | | • | 0 | 0 | 0 | | |
| 2. Certified Food Protection Manager | | • | 0 | 0 | 0 | | |
| | S 1 | | | | | | |

| Employee Health / Responding to Contamination Events | IN | OUT | N/O | N/A | cos | REPEAT |
|---|----|-----|-----|-----|--------------|--------|
| 3A. Employee Health: PIC Knowledge, Responsibilities & Reporting | 0 | 0 | 0 | 0 | | |
| 3B. Employee Reporting to PIC | • | 0 | 0 | 0 | | |
| 4. Proper Use of Restriction & Exclusion | • | 0 | 0 | 0 | | |
| 5. Clean-up of Vomiting and Diarrheal Events | • | 0 | 0 | 0 | | |
| Good Hygienic Practices | IN | OUT | N/O | N/A | cos | REPEAT |
| 6A, Proper eating, tasting, drinking, or tobacco use | 0 | 0 | 0 | 0 | | |
| 6B. Preventing contamination when tasting | • | 0 | 0 | 0 | | |
| 7. No discharge from eyes, nose, and mouth | • | 0 | 0 | Ο | | |
| Control of Hands as a Vehicle of Contamination | IN | OUT | N/O | N/A | cos | REPEAT |
| 8A. Hands clean & properly washed | • | 0 | 0 | 0 | | |
| 8B. Where to wash, hand antiseptics | • | 0 | 0 | 0 | | |
| No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed | • | 0 | 0 | 0 | | |
| 10A. Adequate handwashing sinks properly supplied and accessible | • | 0 | 0 | 0 | | |
| 10B. Handwashing sinks accesible with proper signage, handwashing aids | • | 0 | 0 | 0 | | |
| Approved Sources | IN | OUT | N/O | N/A | cos | REPEAT |
| 11A. Milk, eggs, juice, and processed food | • | 0 | 0 | 0 | | |
| 11B. Fish and shellfish | 0 | 0 | 0 | • | | |
| 11C. Game animals and wild mushrooms | 0 | 0 | 0 | • | | |
| 12A. Food received at proper temperature | Ο | 0 | • | 0 | | |
| 12B. Shipping and receiving frozen food | 0 | 0 | • | 0 | | |
| 13. Food in good condition, honestly presented, safe, & unadulterated | 0 | 0 | 0 | 0 | | |
| 13B. Food package integrity | 0 | 0 | 0 | 0 | | |
| 14A. Required records available: shellstock tags, parasite destruction | 0 | 0 | 0 | • | | |
| 14B. Missing shellstock tags, destruction | 0 | 0 | Ο | • | | |
| 14C. Parasite destruction- storing raw/partially cooked fish | 0 | 0 | 0 | 0 | | |
| Protection from Contamination | IN | OUT | N/O | N/A | cos | REPEAT |
| 15A. Food separated & protected | • | 0 | 0 | 0 | | |
| 15B. Cleaning equip/utensils/food containers | 0 | 0 | 0 | Ο | | |
| 16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above | 0 | • | Ο | 0 | \checkmark | |
| 16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F | 0 | • | 0 | 0 | | |
| 16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils | • | 0 | 0 | 0 | | |
| 17. Proper disposition of returned, previously served reconditions, & unsafe food | • | 0 | 0 | 0 | | |

Inspector

| | • | | | | | |
|---|------|---------|-------|-------|---------|--------|
| Time/Temperature Control for Safety Food (TCS Food) | IN | OUT | N/O | N/A | cos | REPEAT |
| 18A. Proper cooking time & temperatures | 0 | 0 | • | 0 | | |
| 18B. Whole meat cooking and serving, storing | 0 | 0 | 0 | • | | |
| 18C. Microwave cooking of raw animal foods | 0 | 0 | • | 0 | | |
| 19. Proper reheating procedures for hot holding | 0 | 0 | • | 0 | | |
| 20. Proper cooling time & temperatures | 0 | 0 | 0 | 0 | | |
| 21. Proper hot holding temperatures | • | 0 | 0 | 0 | | |
| 22. Proper cold holding temperatures | • | Ο | 0 | 0 | | |
| 23. Proper Date Marking | 0 | • | 0 | 0 | | |
| 23B. TCS Foods Disposition | • | 0 | 0 | 0 | | |
| 24A. Time as a public health control: procedures | Ο | 0 | 0 | 0 | | |
| 24B. Time as a public health control: temperatures & discarding food | 0 | 0 | 0 | 0 | | |
| 24C. Time as a public health control: highly susceptible population (HSP) | 0 | 0 | 0 | • | | |
| Consumer Advisory | IN | OUT | N/O | N/A | cos | REPEAT |
| 25. Consumer advisory provided for raw or undercooked foods | 0 | 0 | 0 | • | | |
| Highly Susceptible Populations (HSP) | IN | OUT | N/O | N/A | cos | REPEAT |
| 26A. Pasteurized foods used; prohibited foods not offered | 0 | 0 | 0 | • | | |
| 26B. Reservice of foods | 0 | 0 | 0 | • | | |
| Chemical | IN | OUT | N/O | N/A | cos | REPEAT |
| 27. Food additives: approved and properly used | 0 | 0 | 0 | • | | |
| 28A. Toxic substances identified, stored and used | 0 | 0 | 0 | • | | |
| 28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage | 0 | 0 | 0 | • | | |
| 28C. Conditions of Use: law | 0 | 0 | 0 | • | | |
| Conformance with Approved Procedures | IN | OUT | N/O | N/A | cos | REPEAT |
| 29A. Compliance with variance, specialized process, & HACCP plan | 0 | 0 | 0 | 0 | | |
| 29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures | 0 | 0 | 0 | • | | |
| 29C. When HACCP plan is required | 0 | 0 | 0 | 0 | | |
| GOOD RETAIL PRACTICES | | | | | | |
| ood Retail Practices are preventative measures to control the addition of pathogens, chods. | emic | als, an | d phy | sical | objects | into |
| I = In compliance OUT = not in compliance COS - corrected on -site during inspection | n R | | 5 | | | |
| Safe Food and Water | IN | OUT | N/O | N/A | _ | REPEAT |
| 30. Pasteurized eggs used where required | 0 | 0 | 0 | • | | |
| | | | | | | |

Inspector

| Food Establishment inspection | 11101 | JOIL | | | | |
|---|-------|------|-----|-----|-----|--------|
| Safe Food and Water | IN | OUT | N/O | N/A | cos | REPEAT |
| 31A. Water & ice from approved source | 0 | 0 | 0 | • | | |
| 31B. Sampling, alternative water supply | 0 | 0 | 0 | • | | |
| 31C. Sampling report | 0 | 0 | 0 | • | | |
| 32. Variance obtained for specialized processing methods | 0 | 0 | 0 | 0 | | |
| Food Temperature Control | IN | OUT | N/O | N/A | cos | REPEAT |
| 33A. Proper cooling methods used; adequate equipment for temperature control | • | 0 | 0 | 0 | | |
| 33B. Frozen food | • | 0 | 0 | 0 | | |
| 34. Plant food properly cooked for hot holding | • | Ο | 0 | 0 | | |
| 35. Approved thawing methods used | • | 0 | 0 | 0 | | |
| 36A. Thermometers provided and accurate | 0 | 0 | • | 0 | | |
| 36B. Thermometers function properly | 0 | 0 | 0 | 0 | | |
| Food Identification | | | IN | OUT | cos | REPEAT |
| 37A. Food properly labeled; original container | | | • | 0 | | |
| 37B. Food labels, labeling of ingredients | | | • | 0 | | |
| Prevention of Food Contamination | | | IN | OUT | cos | REPEAT |
| 38A. Insects, rodents, & animals not present | | | • | 0 | | |
| 38B. Handling prohibition, controlling pests, prohibiting animals | | | • | 0 | | |
| 39A. Contamination prevented during food storage | | | • | Ο | | |
| 39B. Food display; ice used as an exterior coolant prohibited as an ingredient | | | 0 | 0 | | |
| 39C. Consumer self-service operations- utensils and monitoring | | | 0 | 0 | | |
| 40A. Personal cleanliness- prohibition jewelry | | | 0 | 0 | | |
| 40B. Maintenance of fingernails | | | • | 0 | | |
| 41. Wiping cloths; properly used and stored | | | 0 | 0 | | |
| 42A. Washing Produce - following chemical manufacturers label | | | • | 0 | | |
| 42B. Washing produce | | | 0 | 0 | | |
| 42C. Washing produce- chemicals | | | • | 0 | | |
| Proper Use of Utensils | | | IN | OUT | cos | REPEAT |
| 43. In-use utensils; properly stored | | | • | 0 | | |
| 44. Utensils, equipment & linens; properly stored, dried, and handled | | | • | 0 | | |
| 45A. Single-use/ single service articles properly stored and used, required | | | • | 0 | | |
| 45B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination | ng | | • | 0 | | |
| 46. Gloves used properly | | | 0 | 0 | | |

Inspector

| Utensils, Equipment and Vending | | IN | OUT | COS | REPEAT |
|---|----|------|-----|-----|--------|
| 47A. Food & non-food contact surfaces cleanable | | 0 | 0 | | |
| 47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer self-service | | • | 0 | | |
| 47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks | | • | 0 | | |
| 48A. Warewashing facilities: installed, maintained, & used; test strips | | 0 | • | | |
| 48B. Operational warewashing machines | | • | 0 | | |
| 49. Non-food contact surfaces clean | | 0 | 0 | | |
| Physical Facilities | IN | OUT | N/A | COS | REPEAT |
| 50. Hot & cold water available; adequate pressure | 0 | 0 | 0 | | |
| 51A. Plumbing installed; proper backflow devices | • | 0 | 0 | | |
| 51B. Prohibiting a cross-connection, inspection and servicing system | 0 | 0 | 0 | | |
| 51C. Approved system and cleanable fixtures, service sink | 0 | 0 | 0 | | |
| 52A. Sewage and waste water properly disposed | • | 0 | 0 | | |
| 52B. Grease traps easily accessible for cleaning | • | 0 | 0 | | |
| 52C. Removing mobile food establishment waste | • | 0 | 0 | | |
| 53A. Toilet facilities; properly constructed, supplied, & cleaned | • | 0 | Ο | | |
| 53B. Toilet tissue availability | • | Ο | 0 | | |
| 54. Garbage & refuse properly disposed; facilities maintained | 0 | 0 | 0 | | |
| 55A. Physical facilities installed, maintained, & clean | • | 0 | Ο | | |
| 55B. Private homes and living or sleeping quarters, use prohibition | 0 | 0 | 0 | | |
| 56. Adequate ventilation & lighting; designated areas used | • | 0 | 0 | | |
| 1ASSACHUSETTS ONLY REGULATIONS | | | | | |
| ules and Regulations adopted for use in Massachusetts only. | | | | | |
| Facilities | | IN | OUT | cos | REPEAT |
| 57A. Catering | | 0 | 0 | | |
| 57B. When plans are reviewed, prerequisite for operations- valid permit | | Ο | 0 | | |
| 57C. Contents of plans and specifications, preoperational inspections | | 0 | 0 | | |
| 58. Mobile Food Operations | | 0 | 0 | | |
| 59. Temporary Food Establishments | | Ο | 0 | | |
| 60. Residential Kitchens | | 0 | 0 | | |
| Procedures | | IN C | TUC | cos | REPEAT |
| 61. Tobacco Products: Notice and Sale | | 0 | 0 | | |
| 62. Food Allergy Awareness Requirements | | 0 | 0 | | |
| | | | | | |

Inspector

Discussion with Manager

Inspector

Acknowledged Receipt:

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Food Establishment Inspection Report Fail Notes Summary

| Fail Code | Fail Text |
|-------------------------------|--|
| 16A. Food-contact surfaces: | cleaned & sanitized immersion 171° F and above |
| 4-501.114 (A-E, F 1&2) | Chemical Sanitization - Temperature, pH. Concentration and Hardness |
| Addl Notes: | Defil of three bound 200mml |
| 16B. Food contact surfaces | cleaned and sanitized NMT 194° F, NLT 180° F |
| 4-501.112 | Mechanical Warewashing Equipment - Hot Water Sanitization Temperatures |
| Addl Notes: | [Dish machine has a max dish temp of 156. Dish temperatures must reach 160 in order to sanitize dish surfaces.] |
| 23. Proper Date Marking | |
| 3-501.17 | Date marking: RTE, TCS |
| Addl Notes: | [Items in walk in such as sauce, chichen nuggests and sandwich meat not labeled. Label all RTE, TCS foods with a name and a use by date.] |
| 41. Wiping cloths; properly ι | used and stored |
| 3-304 14 | Wiping Cloths, Use Limitation |
| Addl Notes: | [sanitizer buckets are not in use. Utilize sanitizer buckets for wet wiping cloths.] |
| 46. Gloves used properly | |
| 3-304.15 (B)-(D) | Gloves, Use Limitations |
| Addl Notes: | [employee observed to remove tray of food and come back with an apple. Gloves must be changed and hands washed between changes of task.] |
| 404 Mercurahing facilities | : installed, maintained, & used; test strips |
| | Warewashing Machines, Temperature Measuring Devices |
| 4-204.115 | [Provide max registering test strips for warewashing machine.] |
| Addi Notes: | Provide max registering test strips for warewashing machine. 1 |

Inspector

Acknowledged Receipt :

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City of Medford

BOARD OF HEALTH

City Hall - Room 311 85 George P Hassett Drive Medford, Massachusetts 02155 Telephone (781) 393-2560 FAX: (781) 393-2562 TDD: (781) 393-2516

Food Establishment Inspection Report

| Insp Date: 11/26/2 |
|--------------------|
|--------------------|

Business ID: MA000060

Inspection: MB000356

Business: Columbus School

Permit #:

37 Hicks Ave

Medford, MA 02155

Phone:

Health Director: 037400 Melanie Dineen

Reason: 01. Routine

Results: Next Routine 120

Time In / Time Out

Inspection Summary

| Date | In | Out | Insp | Travel | Total | Mileage | Notes |
|----------|----------|----------|------|--------|-------|---------|-------|
| 11/26/18 | 11:00 AM | 11:22 AM | 0:22 | 0:00 | 0:22 | 0 | |
| Total: | | | 0:22 | 0:00 | 0:22 | 0 | |

| Official Order for Correction: Based on an inspe Federal Food Code. This report, when signed be correct violations cited in this report may result i aggrieved by this order, you have the right to a l the above address within 10 days of receipt of the | elow by in susp hearing | / the In ension j. The r | spec or re | tor constitutes an order evocation of the food es | r by th stablis | ıe Boaı hment | rd of h perm | tealtr it and | ı. Failu d/or fin | re to es. If | | | |
|--|-------------------------------|--------------------------------|---------------|--|--------------------|------------------|-----------------|------------------|----------------------|-----------------|--|--|--|
| PIC Name Rory Douglas | | | | Chokesaver | Risk Category 2 | | | | | | | | |
| Certified Food Protection Manager | | | | | CFPM Exp Date | | | | | | | | |
| Certified Allergy Trained Name | | | | | Allergy Exp Date | | | | | | | | |
| Permit Posted [8-304.11(A)] | In @ | Out | 0 | | | | | | | | | | |
| Inspection Report Available [8-304.11(K)] | ln ⊚ |) Out | 0 | | | | | | | | | | |
| Foodborne Illness Complaint Investi | gated (| All) [|] | Involving Mor | e Tha | n Two | Perso | ns | | | | | |
| Inspection Report Provided | d by: | e-mail | | Hardcopy | / 🗆 | | | | | | | | |
| FOODBORNE ILLNESS RISK FACTORS AND | PUBLIC | CHEAL | TH I | NTERVENTIONS | T | | | | | | | | |
| Compliance status: IN = in compliance OUT: | = not ir | comp | iance | N/O = not observed | N/A = | not ap | plical | ble | | | | | |
| Marked in appropriate box for COS and/or R. | cos | = corre | cted | on-site during inspection | on R | = repe | at vio | lation | | | | | |
| Risk factors are improper practices or procedurinjury. Public Health Interventions are control m | res ide neasure | ntified a | as the | e most prevalent contri t foodborne illnesses o | buting r injur | j factor y. | s of fo | odbo | rne illr | ness or | | | |
| Supervision | | | | | iN | OUT | N/O | N/A | cos | REPEAT | | | |
| PIC Present, Knowledge and Duties | | | | | 0 | 0 | 0 | 0 | | | | | |
| 2. Certified Food Protection Manager | | | | | 0 | 0 | 0 | 0 | | | | | |
| 9 1 | | | | | | | | | | | | | |

Inspector

Acknowledged Receipt:

Page 1 of 7

| Employee Health / Responding to Contamination Events | IN | OUT | N/O | N/A | cos | REPEAT |
|---|----|-----|-----|-----|-----|--------|
| 3A. Employee Health: PIC Knowledge, Responsibilities & Reporting | • | 0 | 0 | 0 | | |
| 3B. Employee Reporting to PIC | • | 0 | 0 | 0 | | |
| 4. Proper Use of Restriction & Exclusion | • | Ο | Ο | 0 | | |
| 5. Clean-up of Vomiting and Diarrheal Events | • | Ο | Ο | 0 | | |
| Good Hygienic Practices | IN | OUT | N/O | N/A | COS | REPEAT |
| 6A. Proper eating, tasting, drinking, or tobacco use | • | 0 | 0 | 0 | | |
| 6B. Preventing contamination when tasting | • | 0 | 0 | 0 | | |
| 7. No discharge from eyes, nose, and mouth | • | 0 | 0 | 0 | | |
| Control of Hands as a Vehicle of Contamination | IN | OUT | N/O | N/A | cos | REPEAT |
| 8A. Hands clean & properly washed | 0 | 0 | • | 0 | | |
| 8B. Where to wash, hand antiseptics | • | 0 | 0 | 0 | | |
| No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed | • | 0 | Ο | 0 | | |
| 10A. Adequate handwashing sinks properly supplied and accessible | • | 0 | 0 | Ο | | |
| 10B. Handwashing sinks accesible with proper signage, handwashing aids | • | 0 | 0 | 0 | | |
| Approved Sources | IN | OUT | N/O | N/A | cos | REPEAT |
| 11A. Milk, eggs, juice, and processed food | • | 0 | 0 | 0 | | |
| 11B. Fish and shellfish | 0 | 0 | 0 | 0 | | |
| 11C. Game animals and wild mushrooms | 0 | 0 | 0 | • | | |
| 12A. Food received at proper temperature | 0 | 0 | 0 | Ο | | |
| 12B. Shipping and receiving frozen food | Ο | 0 | 0 | 0 | | |
| 13. Food in good condition, honestly presented, safe, & unadulterated | • | 0 | 0 | 0 | | |
| 13B. Food package integrity | 0 | 0 | 0 | 0 | | |
| 14A. Required records available: shellstock tags, parasite destruction | 0 | Ο | 0 | 0 | | |
| 14B. Missing shellstock tags, destruction | 0 | 0 | 0 | 0 | | |
| 14C. Parasite destruction- storing raw/partially cooked fish | 0 | 0 | 0 | 0 | | |
| Protection from Contamination | IN | OUT | N/O | N/A | cos | REPEAT |
| 15A. Food separated & protected | 0 | 0 | 0 | 0 | | |
| 15B. Cleaning equip/utensils/food containers | • | 0 | 0 | 0 | | |
| 16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above | • | 0 | 0 | 0 | | |
| 16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F | • | 0 | 0 | 0 | | |
| 16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils | 0 | 0 | 0 | 0 | | |
| 17. Proper disposition of returned, previously served reconditions, & unsafe food | • | 0 | 0 | 0 | | |

Inspector

| 18A. Proper cooking time & temperatures 18B. Whole meat cooking and serving, storing 18C. Microwave cooking of raw animal floods 19. Proper reheating procedures for hot holding 20. Proper cooking if raw animal floods 21. Proper hot holding temperatures 21. Proper cold holding temperatures 22. Proper cold holding temperatures 23. Proper Date Marking 23B. TCS Foods Disposition 24A. Time as a public health control: procedures 24B. Time as a public health control: temperatures discarding food 24C. Time as a public health control: temperatures & discarding food 24C. Time as a public health control: temperatures & discarding food 24C. Time as a public health control: temperatures & discarding food 24C. Time as a public health control: temperatures & discarding food 24C. Time as a public health control: temperatures & discarding food 24C. Time as a public health control: temperatures & discarding food 24C. Time as a public health control: temperatures & discarding food 24C. Time as a public health control: temperatures & discarding food 24C. Time as a public health control: temperatures & discarding food 24C. Time as a public health control: temperatures & discarding food 24C. Time as a public health control: temperatures & discarding food 24C. Time as a public health control: temperatures & discarding food 24C. Time as a public health control: temperatures & discarding food 24C. Time as a public health control: temperatures & discarding food 24C. Time as a public health control: temperatures & discarding food 24C. Time as a public health control: temperatures & discarding food 24C. Time as a public health control: temperatures & discarding food 24C. Time as a public health control: temperatures & discarding food 25C. Consumer advisory provided for raw or undercooked foods 26C. Tomournes and the public health control temperatures & discarding food 26C. Tomournes & time to the public health control temperatures health public health control temperatures health public health public health | Time/Temperature Control for Safety Food (TCS Food) | IN | OUT | N/O | N/A | cos | REPEAT |
|--|--|-------|----------|--------|-------|----------|--------|
| 18C. Microwave cooking of raw animal toods | 18A. Proper cooking time & temperatures | 0 | 0 | 0 | 0 | | |
| 19. Proper reheating procedures for hot holding 20. Proper cooling time & temperatures 21. Proper cooling time & temperatures 21. Proper cold holding temperatures 22. Proper cold holding temperatures 23. Proper Date Marking 23B. TCS Foods Disposition 24A. Time as a public health control: procedures 24B. Time as a public health control: temperatures & discarding food 24C. Time as a public health control: highly susceptible population (HSP) 25. Consumer Advisory 26. Consumer Advisory 27. Food additives: approved and properly used 28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage 28C. Conditions of Use: law Conformance with Approved Procedures 29C. When HACCP plan is required CODD RETAIL PRACTICES CODD RETAIL PRACTICES CODD RETAIL PRACTICES CODE CODE CODE CODE CODE CODE CODE CODE | 18B. Whole meat cooking and serving, storing | 0 | 0 | 0 | • | | |
| 20. Proper cooling time & temperatures 21. Proper hot holding temperatures 22. Proper cold holding temperatures 22. Proper cold holding temperatures 23. Proper Date Marking 238. TCS Foods Disposition 24A. Time as a public health control: procedures 24B. Time as a public health control: temperatures & discarding food 24C. Time as a public health control: highly susceptible population (HSP) 25. Consumer Advisory 26. Consumer Advisory 27. Consumer advisory provided for raw or undercooked foods 28B. Posteurized foods used; prohibited foods not offered 28B. Reservice of foods 28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage 28C. Conditions of Use: law 28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage 28C. Conditions of Use: law 28B. Treating juice- HACCP plan is required 29C. When HACCP plan is required 30COD RETAIL PRACTICES 30COD REPAIL PRACTICES 30COD REPEAT = repeat violation. 50COD RETAIL PRACTICES 50COD RETAIL P | 18C. Microwave cooking of raw animal foods | 0 | 0 | 0 | 0 | | |
| 21. Proper hot holding temperatures 22. Proper cold holding temperatures 23. Proper Date Marking 238. TCS Foods Disposition 24A. Time as a public health control: procedures 24B. Time as a public health control: temperatures & discarding food 24C. Time as a public health control: highly susceptible population (HSP) 25. Consumer Advisory 26. Consumer Advisory 27. Food additives: approved and properly used 28A. Toxic substances identified, stored and used 28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage 28C. Conditions of Use: law Conformance with Approved Procedures 29A. Compliance with variance, specialized process, & HACCP plan 29B. Treating juice - HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures 29C. When HACCP plan is required COD RETAIL PRACTICES Cod Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into ods. Safe Food and Water 1N OUT N/O N/A COS REPE. REPEAT = repeat violation. REPEAT = repeat violation. | 19. Proper reheating procedures for hot holding | • | 0 | 0 | 0 | | |
| 22. Proper cold holding temperatures 23. Proper Date Marking 238. TCS Foods Disposition 24A. Time as a public health control: procedures 24B. Time as a public health control: temperatures & discarding food 24C. Time as a public health control: highly susceptible population (HSP) 25. Consumer Advisory 26. Consumer Advisory 27. Food additives: approved and properly used 28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage 28C. Conditions of Use: law 29C. Conformance with Approved Procedures 29C. When HACCP plan is required 20C. Pater In Pack Time as a public health control highly susceptible population (HSP) 20. O O O O O O O O O O O O O O O O O O O | 20. Proper cooling time & temperatures | 0 | 0 | 0 | 0 | | |
| 23. Proper Date Marking 23B. TCS Foods Disposition 24A. Time as a public health control: procedures 24B. Time as a public health control: temperatures & discarding food 24C. Time as a public health control: highly susceptible population (HSP) 24B. Time as a public health control: highly susceptible population (HSP) 24C. Time as a public health control: highly susceptible population (HSP) 25. Consumer Advisory 25. Consumer advisory provided for raw or undercooked foods 26A. Pasteurized foods used; prohibited foods not offered 26B. Reservice of foods 27. Food additives: approved and properly used 28A. Toxic substances identified, stored and used 28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage 28C. Conditions of Use: law 29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with Approved Procedures 29C. When HACCP plan is required COD RETAIL PRACTICES 20D REPEAT = repeat violation | 21. Proper hot holding temperatures | 0 | 0 | • | 0 | | |
| 23B. TCS Foods Disposition 24A. Time as a public health control: procedures 24B. Time as a public health control: temperatures & discarding food 24C. Time as a public health control: highly susceptible population (HSP) 24C. Time as a public health control: highly susceptible population (HSP) 24C. Time as a public health control: highly susceptible population (HSP) 25. Consumer Advisory 25. Consumer advisory provided for raw or undercooked foods 26. Pasteurized foods used; prohibited foods not offered 27. Food additives: approved and properly used 28. Reservice of foods 28. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage 28C. Conditions of Use: law 28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage 28C. Conditions of Use: law 28D. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with Approved Procedures 29C. When HACCP plan is required 20D. REPEAT = repeat violation Conformance OUT = not in compliance COS - corrected on -site during inspection REPEAT = repeat violation REPEAT = repeat violation | 22. Proper cold holding temperatures | • | 0 | 0 | 0 | | |
| 24A. Time as a public health control: procedures 24B. Time as a public health control: temperatures & discarding food 24C. Time as a public health control: highly susceptible population (HSP) 25. Consumer Advisory 25. Consumer advisory provided for raw or undercooked foods 26A. Pasteurized foods used; prohibited foods not offered 26B. Reservice of foods 27. Food additives: approved and properly used 28A. Toxic substances identified, stored and used 28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage 28C. Conditions of Use: law 29A. Compliance with Approved Procedures 29A. Compliance with variance, specialized process, & HACCP plan 29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures 29C. When HACCP plan is required 29D. CORETAIL PRACTICES 29D. REPEAT = repeat violation Safe Food and Water IN OUT N/O N/A COS REPEAT = repeat violation REPEAT = repeat violation REPEAT = repeat violation | 23, Proper Date Marking | 0 | • | 0 | 0 | | |
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| 25. Consumer advisory provided for raw or undercooked foods Consumer advisory provided for raw or undercooked foods Consumer advisory provided for raw or undercooked foods Consumer advisory provided foods not offered Consumer advisory provided Consumer advisory provided foods not offered Consumer advisory provided foods Consumer | 24C. Time as a public health control: highly susceptible population (HSP) | O | 0 | 0 | • | | |
| Highly Susceptible Populations (HSP) 26A. Pasteurized foods used; prohibited foods not offered 26B. Reservice of foods Chemical IN OUT N/O N/A COS REPERATED TO COST TO CO | Consumer Advisory | IN | OUT | N/O | N/A | cos | REPEAT |
| 26A. Pasteurized foods used; prohibited foods not offered 26B. Reservice of foods Chemical IN OUT N/O N/A COS REPERATION OF The Conformance with Approved Procedures 29A. Compliance with Approved Procedures 29B. Treating juice- HACCP, reduced oxygen packaging whout variance, conformance with approved procedures 29C. When HACCP plan is required COD RETAIL PRACTICES 20D RETAIL PRACTICES 20D RETAIL PRACTICES 20D REFEAT = repeat violation Safe Food and Water IN OUT N/O N/A COS REPERATION OF The Compliance COS - corrected on -site during inspection REPEAT = repeat violation Safe Food and Water IN OUT N/O N/A COS REPERATION OF The Compliance COS - corrected on -site during inspection REPEAT = repeat violation | 25. Consumer advisory provided for raw or undercooked foods | 0 | 0 | 0 | • | | |
| 26B. Reservice of foods Chemical IN OUT N/O N/A COS REPERATED STANDARD ST | Highly Susceptible Populations (HSP) | IN | OUT | N/O | N/A | cos | REPEAT |
| Chemical IN OUT N/O N/A COS REPERENCE OF TROOM additives: approved and properly used 27. Food additives: approved and properly used 28A. Toxic substances identified, stored and used 28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage 28C. Conditions of Use: law Conformance with Approved Procedures IN OUT N/O N/A COS REPERENCE OF ACCES OF ACC | 26A. Pasteurized foods used; prohibited foods not offered | 0 | 0 | 0 | 0 | | |
| 27. Food additives: approved and properly used 28A. Toxic substances identified, stored and used 28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage 28C. Conditions of Use: law Conformance with Approved Procedures IN OUT N/O N/A COS REPE. 29A. Compliance with variance, specialized process, & HACCP plan 29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures 29C. When HACCP plan is required COOD RETAIL PRACTICES COOD RETAIL P | 26B. Reservice of foods | Ο | 0 | 0 | • | | |
| 28A. Toxic substances identified, stored and used 28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage 28C. Conditions of Use: law © O O O □ □ Conformance with Approved Procedures IN OUT N/O N/A COS REPE. 29A. Compliance with variance, specialized process, & HACCP plan 29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures 29C. When HACCP plan is required © O O O □ □ COOD RETAIL PRACTICES COOD RETAIL | Chemical | IN | OUT | N/O | N/A | cos | REPEAT |
| 28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage 28C. Conditions of Use: law Conformance with Approved Procedures 29A. Compliance with variance, specialized process, & HACCP plan 29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures 29C. When HACCP plan is required CODD RETAIL PRACTICES | 27. Food additives: approved and properly used | 0 | 0 | 0 | 0 | | |
| 28C. Conditions of Use: law 28C. Conditions of Use: law Conformance with Approved Procedures 18 OUT N/O N/A COS REPER 29A. Compliance with variance, specialized process, & HACCP plan 29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures 29C. When HACCP plan is required OOD RETAIL PRACTICES CODINGRIA PRACTI | 28A. Toxic substances identified, stored and used | 0 | 0 | 0 | Ο | | |
| Conformance with Approved Procedures IN OUT N/O N/A COS REPER 29A. Compliance with variance, specialized process, & HACCP plan 29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures 29C. When HACCP plan is required OOOD RETAIL PRACTICES COOD Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into ods. = In compliance OUT = not in compliance COS - corrected on -site during inspection REPEAT = repeat violation Safe Food and Water IN OUT N/O N/A COS REPERT SECTION OF THE PRACTICES IN OUT N/O N/A COS REPERT SECTION OF THE PRACTICES OF THE PRACTI | | • | 0 | 0 | 0 | | |
| 29A. Compliance with variance, specialized process, & HACCP plan 29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures 29C. When HACCP plan is required OOD RETAIL PRACTICES OOD Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into ods. = In compliance OUT = not in compliance COS - corrected on -site during inspection REPEAT = repeat violation Safe Food and Water IN OUT N/O N/A COS REPEAT | 28C. Conditions of Use: law | 0 | 0 | 0 | 0 | | |
| 29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures 29C. When HACCP plan is required OOD RETAIL PRACTICES Ood Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into ods. = In compliance OUT = not in compliance COS - corrected on -site during inspection REPEAT = repeat violation Safe Food and Water IN OUT N/O N/A COS REPEAT | Conformance with Approved Procedures | IN | OUT | N/O | N/A | cos | REPEAT |
| conformance with approved procedures 29C. When HACCP plan is required OOD RETAIL PRACTICES ood Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into ods. = In compliance OUT = not in compliance COS - corrected on -site during inspection REPEAT = repeat violation Safe Food and Water IN OUT N/O N/A COS REPE | 29A. Compliance with variance, specialized process, & HACCP plan | 0 | Ο | 0 | • | | |
| COOD RETAIL PRACTICES COOD Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into ods. In compliance OUT = not in compliance COS - corrected on -site during inspection REPEAT = repeat violation Safe Food and Water IN OUT N/O N/A COS REPEAT | | 0 | 0 | 0 | • | | |
| cood Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into ods. = In compliance OUT = not in compliance COS - corrected on -site during inspection REPEAT = repeat violation Safe Food and Water IN OUT N/O N/A COS REPE | 29C. When HACCP plan is required | 0 | 0 | 0 | 0 | | |
| Safe Food and Water IN OUT N/O N/A COS REPE | OOD RETAIL PRACTICES | ١١ | | | | | |
| Safe Food and Water IN OUT N/O N/A COS REPE | | emica | als, and | d phys | sical | objects | into |
| Calc 1 000 and 1 valor | = In compliance OUT = not in compliance COS - corrected on -site during inspection | on R | EPEAT | re re | peat | violatio | n |
| 30. Pasteurized eggs used where required O O O ⊙ □ □ | Safe Food and Water | iN | OUT | N/O | N/A | cos | REPEAT |
| | 30. Pasteurized eggs used where required | 0 | 0 | 0 | 0 | | |

Inspector

Food Establishment Inspection Report OUT N/O N/A COS REPEAT IN Safe Food and Water 0 0 0 0 31A. Water & ice from approved source 0 0 0 0 31B. Sampling, alternative water supply 0 0 0 0 31C. Sampling report 0 0 0 0 32. Variance obtained for specialized processing methods OUT N/O N/A COS REPEAT IN Food Temperature Control 0 0 O 0 33A. Proper cooling methods used; adequate equipment for temperature control 0 0 0 0 33B. Frozen food 0 0 0 0 34. Plant food properly cooked for hot holding 0 0 0 0 35. Approved thawing methods used 0 0 0 0 36A. Thermometers provided and accurate 0 0 0 0 36B. Thermometers function properly IN OUT COS REPEAT Food Identification 0 0 O 37A. Food properly labeled; original container 0 0 37B. Food labels, labeling of ingredients OUT COS REPEAT IN Prevention of Food Contamination 0 0 38A. Insects, rodents, & animals not present 0 0 38B. Handling prohibition, controlling pests, prohibiting animals 0 0 39A. Contamination prevented during food storage 0 П 39B. Food display; ice used as an exterior coolant prohibited as an ingredient 0 0 0 39C. Consumer self-service operations- utensils and monitoring 0 0 40A. Personal cleanliness- prohibition jewelry 0 0 40B. Maintenance of fingernails 0 O 41. Wiping cloths; properly used and stored 0 0 42A. Washing Produce - following chemical manufacturers label 0 0 42B. Washing produce 0 0 42C. Washing produce- chemicals IN OUT COS REPEAT Proper Use of Utensils 0 0 43. In-use utensils; properly stored 0 0 44. Utensils, equipment & linens; properly stored, dried, and handled 0 0 45A. Single-use/ single service articles properly stored and used, required

Inspector

contamination

46. Gloves used properly

Acknowledged Receipt:

45B. Single-use/service articles use limitation, kitchenware and tableware preventing

Page 4 of 7

0

0

0

0

| Utensils, Equipment and Vending | 1 | IN | OUT | cos | REPEAT |
|---|----|------|-----|-----|--------|
| 47A. Food & non-food contact surfaces cleanable | | • | 0 | | |
| 47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer self- service | | • | 0 | | |
| 47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks | | • | 0 | | |
| 48A. Warewashing facilities: installed, maintained, & used; test strips | | • | 0 | | |
| 48B. Operational warewashing machines | | 0 | • | | |
| 49. Non-food contact surfaces clean | | 0 | 0 | | |
| Physical Facilities | IN | OUT | N/A | cos | REPEAT |
| 50. Hot & cold water available; adequate pressure | • | 0 | 0 | | |
| 51A. Plumbing installed; proper backflow devices | 0 | 0 | 0 | | |
| 51B. Prohibiting a cross-connection, inspection and servicing system | • | 0 | 0 | | |
| 51C. Approved system and cleanable fixtures, service sink | • | 0 | 0 | | |
| 52A. Sewage and waste water properly disposed | 0 | 0 | 0 | | |
| 52B. Grease traps easily accessible for cleaning | 0 | 0 | 0 | | |
| 52C. Removing mobile food establishment waste | • | Ο | Ο | | |
| 53A. Toilet facilities; properly constructed, supplied, & cleaned | • | 0 | 0 | | |
| 53B. Toilet tissue availability | • | 0 | 0 | | |
| 54. Garbage & refuse properly disposed; facilities maintained | • | 0 | 0 | | |
| 55A. Physical facilities installed, maintained, & clean | 0 | • | 0 | | |
| 55B. Private homes and living or sleeping quarters, use prohibition | 0 | 0 | • | | |
| 56. Adequate ventilation & lighting; designated areas used | • | 0 | 0 | | |
| MASSACHUSETTS ONLY REGULATIONS | | | | | |
| ules and Regulations adopted for use in Massachusetts only. | | | | | |
| Facilities | | IN | OUT | cos | REPEAT |
| 57A. Catering | | 0 | 0 | | |
| 57B. When plans are reviewed, prerequisite for operations- valid permit | | 0 | 0 | | |
| 57C. Contents of plans and specifications, preoperational inspections | | 0 | 0 | | |
| 58. Mobile Food Operations | | 0 | 0 | | |
| 59. Temporary Food Establishments | | 0 | 0 | | |
| 60. Residential Kitchens | | 0 | 0 | | |
| Procedures | | IN C | TUC | cos | REPEAT |
| 61. Tobacco Products: Notice and Sale | | 0 | 0 | | |
| 62. Food Allergy Awareness Requirements | | • | 0 | | |
| | | | | | |

Inspector

Acknowledged Receipt :

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Discussion with Manager

Inspector

Acknowledged Receipt:

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Food Establishment Inspection Report Fail Notes Summary

| Fail Code | Fail Text |
|----------------|--|
| 16C. Mechani | cal warewashing equipment sanitization food contact surfaces, equip., utensils |
| 4-501.113 | Mechanical warewashing equipment, sanitization pressure |
| Addl Notes: | [Mechanical ware washing sinks are not operational. Three bay sink is in use.] |
| 23. Proper Dat | e Marking |
| 3-501 17 | Date marking: RTE, TCS |
| Addl Notes: | [Items such as sauce and jelly inside of refrigerator in hotel pans. Label all RTE foods inside of refrigerator with a name and a use by date.] |
| | ontact surfaces clean |
| 4-602.13 | Nonfood Contact Surfaces |
| Addl Notes: | [Cardboard is being used to line shelves inside of walk in cooler. Cardboard is not a cleanable surface. Remove cardboard, all nonfood contact surfaces must be smooth and easily cleanable.] |
| 52B. Grease t | raps easily accessible for cleaning |
| 5-402.12 | Grease Trap |
| Addl Notes: | [Maintain logs for dates of grease trap pumping on the premiss] |
| 55A. Physical | facilities installed, maintained, & clean |
| 6-201.11 | Floors, Walls and Ceilings-Cleanability |
| 6-201.16 | Wall and Ceiling Coverings and Coatings |
| Addl Notes: | [ceiling inside of storage room is missing three tiles. Replace tiles.] |

Inspector

Acknowledged Receipt :

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City of Medford

BOARD OF HEALTH

City Hall - Room 311 85 George P Hassett Drive Medford, Massachusetts 02155 Telephone (781) 393-2560 FAX: (781) 393-2562 TDD: (781) 393-2516

Food Establishment Inspection Report

Insp Date: 4/9/2019

Business ID: MA000060

Inspection: MB000416

Business: Columbus School

Permit #: Phone:

37 Hicks Ave

Health Director: 037400 Melanie Dineen

Medford, MA 02155

Reason: 01. Routine Results: Next Routine 180

Time In / Time Out

Inspection Summary

| Date | ln | Out | Insp | Travel | Total | Mileage | Notes | |
|----------|----------|----------|------|--------|-------|---------|-------|--|
| 04/09/19 | 12:15 PM | 01:05 PM | 0:50 | 0:00 | 0:50 | 0 | | |
| Total: | | | 0:50 | 0:00 | 0:50 | 0 | | |

| Official Order for Correction: Based on an inspection today, the items marked "OUT" indi and applicable sections of the 2013 FDA Food Code. This report, when signed below by constitutes an order of the Board of Health. Failure to correct violations cited in this report revocation of the food establishment permit and cessation of food establishment operations suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request accordance with 105 CMR 590.015(B). | a Board of Health member or its agent rt may result in suspension or ins. If you are subject to a notice of |
|---|---|
| PIC Name Rory Douglas | Risk Category 2 |
| Certified Food Protection Manager | CFPM Exp Date |
| Certified Allergy Trained Name | Allergy Exp Date |
| Certified ChokeSaver Name | ChokeSaver Exp Date |
| Permit Posted [8-304.11(A)] In Out O | |
| Inspection Report Available [8-304.11(K)] In ⊙ Out ⊖ | |
| Foodborne Illness Complaint Investigated (All) Involving More | Than Two Persons 🔲 |
| Inspection Report Provided by: e-mail ☐ Hardcopy ☐ | |
| FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS | - 57/10/41 - 12-0 - 12-0 - 12-0 |
| Compliance status: IN = in compliance OUT = not in compliance N/O = not observed | N/A = not applicable |
| Marked in appropriate box for COS and/or R. COS = corrected on-site during inspecti | on R = repeat violation |
| Risk factors are improper practices or procedures identified as the most prevalent contri injury. Public Health Interventions are control measures to prevent foodborne illnesses of | buting factors of foodborne illness or rinjury. |

Inspector

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| Supervision | IN | OUT | N/O | N/A | cos | REPEAT |
|---|----|-----|-----|-----|-----|--------|
| Person-in-charge present, demonstrates knowledge, and performs duties | • | 0 | 0 | 0 | | |
| 2. Certified Food Protection Manager | • | 0 | 0 | 0 | | |
| Employee Health | IN | OUT | N/O | N/A | cos | REPEAT |
| Management, food employee and conditional employee; knowledge, responsibilities and reporting | • | 0 | 0 | 0 | | |
| 4. Proper Use of Restriction & Exclusion | • | 0 | 0 | 0 | | |
| 5. Procedures for responding to vomiting and diarrheal events | • | 0 | 0 | 0 | | |
| Good Hygienic Practices | IN | OUT | N/O | N/A | cos | REPEAT |
| 6. Proper eating, tasting, drinking, or tobacco use | • | 0 | Ο | 0 | | |
| 7, No discharge from eyes, nose, and mouth | • | 0 | 0 | 0 | | |
| Preventing Contamination by Hands | IN | OUT | N/O | N/A | cos | REPEAT |
| 8. Hands clean & properly washed | • | 0 | 0 | 0 | | |
| 9. No bare hand contact with RTE food | • | 0 | 0 | 0 | | |
| 10. Adequate handwashing sinks properly supplied and accessible | • | 0 | 0 | 0 | | |
| Approved Sources | IN | OUT | N/O | N/A | cos | REPEAT |
| 11. Food obtained from approved source | 0 | 0 | 0 | 0 | | |
| 12. Food received at proper temperature | 0 | 0 | 0 | 0 | | |
| 13. Food in good condition, honestly presented, safe, & unadulterated | 0 | 0 | 0 | 0 | | |
| 14. Required records available: shellstock tags, parasite destruction | 0 | 0 | 0 | • | | |
| Protection from Contamination | IN | OUT | N/O | N/A | cos | REPEAT |
| 15. Food separated and protected | • | 0 | 0 | 0 | | |
| 16. Food-contact surfaces: cleaned & sanitized | • | 0 | 0 | 0 | | |
| 17. Proper disposition of returned, previously served reconditions, & unsafe food | 0 | 0 | 0 | 0 | | |
| Time/Temperature Control for Safety | IN | OUT | N/O | N/A | cos | REPEAT |
| 18. Proper cooking time & temperatures | 0 | 0 | • | 0 | | |
| 19. Proper reheating procedures for hot holding | 0 | 0 | • | 0 | | |
| 20. Proper cooling time and temperature | 0 | 0 | • | 0 | | |
| 21. Proper hot holding temperatures | 0 | • | 0 | 0 | | |
| 22. Proper cold holding temperatures | 0 | • | 0 | 0 | | |
| 23. Proper date marking and disposition | 0 | • | 0 | 0 | | |
| 24. Time as a Public Health Control | Ο | 0 | 0 | • | | |
| Consumer Advisory | IN | OUT | N/O | N/A | cos | REPEAT |
| 25. Consumer advisory provided for raw / undercooked foods | 0 | 0 | 0 | • | | |

| Highly Susceptible Populations (HSP) | IN | OUT | N/O | N/A | cos | REPEAT |
|--|--------|----------|--------|---------|----------|--------|
| 26. Pasteurized foods used; prohibited foods not offered | 0 | 0 | 0 | • | | |
| Food/Color Additives and Toxic Substances | IN | OUT | N/O | N/A | cos | REPEAT |
| 27. Food additives: approved and properly used | • | 0 | 0 | 0 | | |
| 28. Toxic substances identified, stored, and used | 0 | 0 | 0 | 0 | | |
| Conformance with Approved Procedures | IN | OUT | N/O | N/A | cos | REPEAT |
| 29. Compliance with variance / specialized process / HACCP Plan | 0 | 0 | 0 | • | | |
| GOOD RETAIL PRACTICES | | | | | | |
| Good Retail Practices are preventative measures to control the addition of pathogens, ch foods. | nemica | als, and | d phys | sical o | bjects | into |
| IN = In compliance OUT = not in compliance COS - corrected on -site during inspection | on R | EPEAT | - гер | oeat v | riolatio | n |
| Safe Food and Water | IN | OUT | N/O | N/A | cos | REPEAT |
| 30. Pasteurized eggs used where required | 0 | 0 | 0 | • | | |
| 31. Water & ice from approved source | • | Ò | 0 | 0 | | |
| 32. Variance obtained for specialized processing methods | 0 | 0 | 0 | 0 | | |
| Food Temperature Control | IN | OUT | N/O | N/A | cos | REPEAT |
| 33. Proper cooling methods used; adequate equipment for temperature control | 0 | 0 | • | 0 | | |
| 34. Plant food properly cooked for hot holding | 0 | 0 | • | 0 | | |
| 35. Approved thawing methods used | 0 | 0 | • | 0 | | |
| 36. Thermometers provided and accurate | • | 0 | О | 0 | | |
| Food Identification | IN | OUT | N/O | N/A | cos | REPEAT |
| 37. Food properly labeled; original container | • | 0 | 0 | 0 | | |
| Prevention of Food Contamination | IN | OUT | N/O | N/A | cos | REPEAT |
| 38. Insects, rodents, & animals not present | • | 0 | 0 | 0 | | |
| 39. Contamination prevented during food preparation, storage and display | • | 0 | 0 | 0 | | |
| 40. Personal cleanliness | • | 0 | Ο | 0 | | |
| 41. Wiping cloths; properly used and stored | • | 0 | 0 | 0 | | |
| 42. Washing fruits & vegetables | • | 0 | 0 | Ο | | |
| Proper Use of Utensils | IN | OUT | N/O | N/A | cos | REPEAT |
| 43. In-use utensils properly stored | • | 0 | 0 | 0 | | |
| 44. Utensils, equipment & linens: properly stored, dried, & handled | 0 | • | 0 | 0 | | |
| 45. Single-use/ single service articles: properly stored and used | • | 0 | 0 | 0 | | |
| 46. Gloves used properly | • | 0 | Ο | 0 | | |
| Utensils, Equipment and Vending | IN | OUT | N/O | N/A | cos | REPEAT |

| Food Establishment Inspection | Rep | ort | | | | |
|---|-----|-----|-----|-----|-----|--------|
| Utensils, Equipment and Vending | IN | OUT | N/O | N/A | cos | REPEAT |
| 47. Food & non-food contact surfaces cleanable, properly designed, constructed & used | • | 0 | 0 | 0 | | |
| 48. Warewashing facilities: installed, maintained, & used; test strips | 0 | • | 0 | 0 | | |
| 49. Non-food contact surfaces clean | • | 0 | 0 | 0 | | |
| Physical Facilities | IN | OUT | N/O | N/A | cos | REPEAT |
| 50. Hot & cold water available; adequate pressure | • | 0 | 0 | 0 | | |
| 51. Plumbing installed; proper backflow devices | • | 0 | 0 | 0 | | |
| 52. Sewage and waste water properly disposed | • | 0 | 0 | 0 | | |
| 53. Toilet features: properly constructed, supplied, & cleaned | 0 | 0 | 0 | Ο | | |
| 54. Garbage & refuse properly disposed; facilities maintained | • | 0 | 0 | 0 | | |
| 55. Physical facilities installed, maintained, & clean | • | 0 | 0 | 0 | | |
| 56. Adequate ventilation & lighting; designated areas used | 0 | 0 | 0 | 0 | | |
| MASSACHUSETTS ONLY REGULATIONS | | | | | | |
| Rules and Regulations adopted for use in Massachusetts only. | | | | | | |
| Additional Requirements listed in 105 CMR 590.011 | IN | OUT | N/O | N/A | cos | REPEAT |
| M1. Anti-choking procedures in food service establishment | 0 | 0 | 0 | 0 | | |
| M2. Food allergy awareness | 0 | 0 | Ο | 0 | | |
| Review of Retail Operations listed in 105 CMR 590.010 | IN | OUT | N/O | N/A | COS | REPEAT |
| M3. Caterer | 0 | 0 | 0 | О | | |
| M4. Mobile Food Operation | 0 | 0 | 0 | 0 | | |
| M5. Temporary Food Establishment | 0 | 0 | 0 | 0 | | |
| M6. Public Market; Farmers Market | 0 | 0 | 0 | 0 | | |
| M7. Residential Kitchen; Bed-and-Breakfast Operation | 0 | 0 | 0 | 0 | | |
| M8. Residential Kitchen: Cottage Food Operation | 0 | 0 | 0 | 0 | | |
| M9. School Kitchen; USDA Nutrition Program | 0 | 0 | 0 | 0 | | |
| M10. Leased Commercial Kitchen | 0 | 0 | 0 | 0 | | |
| M11. Innovative Operation | 0 | 0 | 0 | 0 | | |
| Local Requirements | IN | OUT | N/O | N/A | cos | REPEAT |
| L1. Local law or regulation | 0 | • | 0 | 0 | | |
| L2. Other | 0 | 0 | 0 | 0 | | |
| Discussion with Person-in-Charge | - | | | | | |

No grease trap pumping record at the establishment. Maintain grease trap pumping record. Dish machine tested 153, 160 and 167.

Acknowledged Receipt :

Food Establishment Inspection Report Fail Notes Summary

| Fail Code | Fail Text |
|-----------------------------|--|
| 21. Proper hot holding temp | peratures |
| 3-501.16(A)(1) | Priority; Time / Temperature Control for Safety Food, Hot and Cold Holding (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under §3-501.19, and except as specified under ¶ (B) and in ¶ (C) of this section, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be maintained: (1) At 57°C (135°F) or above, except that roasts cooked to a temperature and for a time specified in ¶ 3-401.11(B) or reheated as specified in ¶ 3-403.11(E) may be held at a temperature of 54°C (130°F) or above; |
| Addl Notes: | [Salsa at 110 and 115 on top of hot wells. Maintain all hot foods in hot holding at 135F or greater.] |
| 22. Proper cold holding tem | peratures |
| | |
| 3-501.16(A)(2) and (B) | Priority; Time / Temperature Control for Safety Food, Hot and Cold Holding (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under §3-501.19, and except as specified under ¶ (B) and in ¶ (C) of this section, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be maintained: (2) At 5°C (41°F) or less. |
| 3-501.16(A)(2) and (B) | Priority; Time / Temperature Control for Safety Food, Hot and Cold Holding (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under §3-501.19, and except as specified under ¶ (B) and in ¶ (C) of this section, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be maintained: |

Acknowledged Receipt:

| Fail Code | Fail Text |
|------------------------|---|
| 3-501.17(D)-(G) | Core; Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking (D) A date marking system that meets the criteria stated in ¶¶ (A) and (B) of this section may |
| | include: |
| | (1) Using a method APPROVED by the REGULATORY AUTHORITY for refrigerated, READY TO-EAT TIME/TEMPERATURE CONTROL FOR SAFETY FOOD that is frequently rewrapped such as lunchmeat or a roast, or for which date marking is impractical, such as soft serve mix |
| | or milk in a dispensing machine; (2) Marking the date or day of preparation, with a procedure to discard the FOOD on or before |
| | the last date or day by which the FOOD must be consumed on the premises, sold, or discarded as specified under \P (A) of this section; |
| | (3) Marking the date or day the original container is opened in a FOOD ESTABLISHMENT, with a procedure to discard the FOOD on or before the last date or day by which the FOOD |
| | must be consumed on the premises, sold, or discarded as specified under ¶ (B) of this section or |
| | (4) Using calendar dates, days of the week, color-coded marks, or other effective marking methods, provided that the marking system is disclosed to the REGULATORY AUTHORITY upon request. |
| | (E) Paragraphs (A) and (B) of this section do not apply to individual meal portions served or rePACKAGED for sale from a bulk container upon a consumer's request. |
| | (F) Paragraphs (A) and (B) of this section do not apply to SHELLSTOCK. |
| | (G) Paragraph (B) of this section does not apply to the following FOODS prepared and PACKAGED by a FOOD PROCESSING PLANT inspected by a REGULATORY AUTHORITY: |
| | (1) Deli salads, such as ham salad, seafood salad, chicken salad, egg salad, pasta salad, potato salad, and macaroni salad, manufactured in accordance with 21 CFR 110 Current good manufacturing practice in manufacturing, packing, or holding human food; |
| | (2) Hard cheeses containing not more than 39% moisture as defined in 21 CFR 133 Cheeses and related cheese products, such as cheddar, gruyere, parmesan and reggiano, and romano (3) Semi-soft cheeses containing more than 39% moisture, but not more than 50% moisture, |
| | as defined in 21 CFR 133 Cheeses and related cheese products, such as blue, edam, gorgonzola, gouda, and monterey jack; |
| | (4) Cultured dairy products as defined in 21 CFR 131 Milk and cream, such as yogurt, sour cream, and buttermilk; |
| | (5) Preserved FISH products, such as pickled herring and dried or salted cod, and other acidified FISH products defined in 21 CFR 114 Acidified foods; |
| | (6) Shelf stable, dry fermented sausages, such as pepperoni and Genoa; and(7) Shelf stable salt-cured products such as prosciutto and Parma (ham). |
| Addl Note | es: [Ham in walk in labeled with today's date. Use proper date marking on all Ready to Eat foods.] |
| 4. Utensils, equipment | & linens: properly stored, dried, & handled |
| -901.11 | Core; Equipment and Utensils, Air-Drying Required After cleaning and SANITIZING, EQUIPMENT and UTENSILS: |
| | (A) Shall be air-dried or used after adequate draining as specified in the first paragraph of 40 CFR 180.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial |
| | formulations (food-contact surface SANITIZING solutions), before contact with FOOD; and |
| | (B) May not be cloth dried except that UTENSILS that have been air-dried may be polished with cloths that are maintained clean and dry. |

Acknowledged Receipt

Inspector

Page 6 of 7

| Fail Code | | Fail Text |
|-----------|-------------|--|
| | Addl Notes: | [Observed food employee towel dry a hotel pan. All items must air dry.] |

Acknowledged Receipt :

Inspector



City of Medford

BOARD OF HEALTH

City Hall - Room 311 85 George P Hassett Drive Medford, Massachusetts 02155 Telephone (781) 393-2560 FAX: (781) 393-2562 TDD: (781) 393-2516



Insp Date: 11/9/2017

Business ID: MA000156

Business: McGlynn School

3002 Mystic Valley Parkway

Medford, MA 02155

Inspection: MB000179

Permit #: Phone:

Health Director: RS1383 Kimberly M Fowler

Reason: 01. Routine Results: No Follow-up

| Official Order for Correction: Based on an inspection today, the items checked indicated and content of the Inspector constitutes and correct violations cited in this report may result in suspension or revocation of the food ggrieved by this order, you have the right to a hearing. The request must be in writing the above address within 10 days of receipt of this order. | der by ti destablis | ne Boa shment | rd of I perm | lealth it and | ı. Failu d/or fin | ire to ies. If |
|---|---------------------------------------|---|-----------------|------------------|----------------------|-------------------|
| PIC Angela Siciliano ServSafe Exp. Allergy Exp. | - | | Chok | ке Ехр | o | |
| Foodborne Illness Complaint Investigated (All) | More Tha | an Two | Perso | ons [| | |
| FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS | James 1 | | 14 | | | |
| Compliance status: IN = in compliance OUT = not in compliance N/O = not observe | ed N/A = | not a | oplica | ble | | |
| Marked in appropriate box for COS and/or R. COS = corrected on-site during inspe | ection R | = repe | at vio | lation | | |
| Risk factors are improper practices or procedures identified as the most prevalent co | | | | | | ness or |
| njury. Public Health Interventions are control measures to prevent foodborne illnesse | s or inju | ry. | 5 01 10 | Jugo | 1110 1111 | 1033 01 |
| Supervision | IN | OUT | N/O | N/A | cos | REPEAT |
| PIC Present, Knowledge and Duties | • • • • • • • • • • • • • • • • • • • | 0 | | | | |
| , , , , , , , , , , , , , , , , , , , | | | | | | |
| 2. Certified Food Protection Manager | • | 0 | | 0 | | |
| | ⊙] IN | | N/O | _ | | |
| 2. Certified Food Protection Manager | - | | N/O | _ | | |
| Certified Food Protection Manager Employee Health / Responding to Contamination Events |] IN | OUT | N/O | _ | cos | REPEAT |
| Certified Food Protection Manager Employee Health / Responding to Contamination Events 3A. Employee Health: PIC Knowledge, Responsibilities & Reporting | IN ⊙ | OUT O | N/O | _ | cos | REPEAT |
| 2. Certified Food Protection Manager Employee Health / Responding to Contamination Events 3A. Employee Health: PIC Knowledge, Responsibilities & Reporting 3B. Employee Reporting to PIC | IN | OUT O O | N/O | _ | cos | REPEAT |
| 2. Certified Food Protection Manager Employee Health / Responding to Contamination Events 3A. Employee Health: PIC Knowledge, Responsibilities & Reporting 3B. Employee Reporting to PIC 4. Proper Use of Restriction & Exclusion | IN | OUT O O O | | N/A | cos | REPEAT |
| 2. Certified Food Protection Manager Employee Health / Responding to Contamination Events 3A. Employee Health: PIC Knowledge, Responsibilities & Reporting 3B. Employee Reporting to PIC 4. Proper Use of Restriction & Exclusion 5. Clean-up of Vomiting and Diarrheal Events | IN | OUT O O O | | N/A | cos | REPEAT |
| 2. Certified Food Protection Manager Employee Health / Responding to Contamination Events 3A. Employee Health: PIC Knowledge, Responsibilities & Reporting 3B. Employee Reporting to PIC 4. Proper Use of Restriction & Exclusion 5. Clean-up of Vomiting and Diarrheal Events Good Hygienic Practices | IN | OUT O O O O O O O O O O O O O O O O O O | N/O | N/A | cos | REPEAT |

Inspector

Acknowledged Receipt:

Page 1 of 6

| Control of Hands as a Vehicle of Contamination | IN | OUT | N/O | N/A | cos | REPEAT |
|---|----|-----|-----|-----|-----|--------|
| 8A, Hands clean & properly washed | • | 0 | 0 | | | |
| 8B. Where to wash, hand antiseptics | • | 0 | 0 | | | |
| No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed | • | 0 | 0 | 0 | | |
| 10A. Adequate handwashing sinks properly supplied and accessible | 0 | 0 | | | | |
| 10B. Handwashing sinks accesible with proper signage, handwashing aids | • | 0 | | | | |
| Approved Sources | IN | OUT | N/O | N/A | cos | REPEAT |
| 11A. Milk, eggs, juice, and processed food | • | 0 | 0 | 0 | | |
| 11B. Fish and shellfish | 0 | 0 | 0 | 0 | | |
| 11C. Game animals and wild mushrooms | • | Ö | 0 | 0 | | |
| 12A. Food received at proper temperature | • | 0 | 0 | 0 | | |
| 12B. Shipping and receiving frozen food | 0 | Ο | 0 | 0 | | |
| 13. Food in good condition, honestly presented, safe, & unadulterated | • | 0 | | | | |
| 13B. Food package integrity | • | 0 | | | | |
| 14A. Required records available: shellstock tags, parasite destruction | 0 | 0 | 0 | • | | |
| 14B. Missing shellstock tags, destruction | 0 | 0 | 0 | • | | |
| 14C. Parasite destruction- storing raw/partially cooked fish | 0 | 0 | 0 | • | | |
| Protection from Contamination | IN | OUT | N/O | N/A | cos | REPEAT |
| 15A. Food separated & protected | 0 | 0 | 0 | 0 | | |
| 15B. Cleaning equip/utensils/food containers | • | 0 | 0 | 0 | | |
| 16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above | 0 | • | | 0 | | |
| 16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F | • | 0 | | 0 | | |
| 16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils | • | 0 | | 0 | | |
| 17. Proper disposition of returned, previously served reconditions, & unsafe food | 0 | 0 | | | | |
| Time/Temperature Control for Safety Food (TCS Food) | IN | OUT | N/O | N/A | cos | REPEAT |
| 18A. Proper cooking time & temperatures | 0 | 0 | • | 0 | | |
| 18B. Whole meat cooking and serving, storing | 0 | 0 | 0 | 0 | | |
| 18C. Microwave cooking of raw animal foods | 0 | 0 | 0 | 0 | | |
| 19. Proper reheating procedures for hot holding | • | 0 | 0 | 0 | | |
| 20. Proper cooling time & temperatures | 0 | 0 | • | 0 | | |
| 21. Proper hot holding temperatures | 0 | • | 0 | 0 | | |
| 22. Proper cold holding temperatures | • | 0 | 0 | 0 | | |
| 23. Proper Date Marking | 0 | 0 | 0 | 0 | | |

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Acknowledged Receipt:

| Food Establishment Inspection Re | port | - FD | A | | | |
|---|-------|----------|--------|---------|----------|--------|
| Time/Temperature Control for Safety Food (TCS Food) | IN | OUT | N/O | N/A | cos | REPEAT |
| 23B. TCS Foods Disposition | • | 0 | 0 | 0 | | |
| 24A. Time as a public health control: procedures | 0 | 0 | Ο | 0 | | |
| 24B. Time as a public health control: temperatures & discarding food | 0 | 0 | 0 | • | | |
| 24C. Time as a public health control: highly susceptible population (HSP) | Ο | 0 | 0 | • | | |
| Consumer Advisory | IN | OUT | N/O | N/A | cos | REPEAT |
| 25. Consumer advisory provided for raw or undercooked foods | 0 | 0 | | • | | |
| Highly Susceptible Populations (HSP) | IN | OUT | N/O | N/A | cos | REPEAT |
| 26A. Pasteurized foods used; prohibited foods not offered | 0 | 0 | | 0 | | |
| 26B. Reservice of foods | 0 | 0 | | • | | |
| Chemical | IN | OUT | N/O | N/A | cos | REPEAT |
| 27. Food additives: approved and properly used | 0 | 0 | | • | | |
| 28A. Toxic substances identified, stored and used | • | 0 | | 0 | | |
| 28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage | • | 0 | | 0 | | |
| 28C. Conditions of Use: law | • | 0 | | 0 | | |
| Conformance with Approved Procedures | IN | OUT | N/O | N/A | cos | REPEAT |
| 29A. Compliance with variance, specialized process, & HACCP plan | 0 | 0 | | • | | |
| 29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures | 0 | 0 | | • | | |
| 29C. When HACCP plan is required | 0 | 0 | | • | | |
| GOOD RETAIL PRACTICES | | | | | | |
| Good Retail Practices are preventative measures to control the addition of pathogens, choods. | emica | ıls, and | d phys | sical c | objects | into |
| N = In compliance OUT = not in compliance COS - corrected on -site during inspection | n RI | EPEAT | = rep | oeat v | /iolatio | n |
| Safe Food and Water | IN | OUT | N/O | N/A | cos | REPEAT |
| 30. Pasteurized eggs used where required | 0 | 0 | | | | |
| 31A. Water & ice from approved source | 0 | 0 | | | | |
| 31B. Sampling, alternative water supply | 0 | 0 | | 0 | | |
| 31C. Sampling report | 0 | 0 | | 0 | | |
| 32. Variance obtained for specialized processing methods | 0 | 0 | | 0 | | |
| Food Temperature Control | IN | OUT | N/O | N/A | cos | REPEAT |
| 33A. Proper cooling methods used; adequate equipment for temperature control | • | 0 | | | | |
| 33B. Frozen food | • | 0 | | | | |
| 34. Plant food properly cooked for hot holding | • | 0 | 0 | 0 | | |
| | | | | | | |
| | | | | | | |

Inspector

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Page 3 of 6

Food Establishment Inspection Report - FDA N/O N/A COS REPEAT Food Temperature Control IN 35. Approved thawing methods used 0 0 0 0 0 0 36A. Thermometers provided and accurate 0 0 36B. Thermometers function properly OUT COS REPEAT IN Food Identification 37A. Food properly labeled; original container 0 0 0 0 37B., Food labels, labeling of ingredients Prevention of Food Contamination IN OUT COS REPEAT 0 0 38A. Insects, rodents, & animals not present 38B. Handling prohibition, controlling pests, prohibiting animals 0 0 0 0 39A. Contamination prevented during food storage 39B. Food display; ice used as an exterior coolant prohibited as an ingredient 0 0 0 0 39C. Consumer self-service operations- utensils and monitoring 40A. Personal cleanliness- prohibition jewelry 0 0 0 0 40B. Maintenance of fingernails 41. Wiping cloths; properly used and stored 0 0 0 0 42A. Washing Produce - following chemical manufacturers label 42B. Washing produce 0 0 0 0 П 42C. Washing produce- chemicals Proper Use of Utensils IN OUT COS REPEAT 0 0 43. In-use utensils; properly stored 44. Utensils, equipment & linens; properly stored, dried, and handled 0 0 45A. Single-use/ single service articles properly stored and used, required 0 0 0 45B. Single-use/service articles use limitation, kitchenware and tableware preventing 0 contamination 46. Gloves used properly 0 0 ΙN OUT COS REPEAT Utensils, Equipment and Vending 47A. Food & non-food contact surfaces cleanable 0 0 0 O 47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer selfservice 47C. Properly designed characteristics: food and non-food contact surfaces, molluscan 0 0 shellfish tanks 0 48A. Warewashing facilities: installed, maintained, & used; test strips 0 0 0 48B. Operational warewashing machines

Inspector

49. Non-food contact surfaces clean

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0

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| Physical Facilities | IN | OUT | N/A | cos | REPEAT |
|---|----|-----|-----|-------------|--------|
| 50. Hot & cold water available; adequate pressure | • | 0 | | | |
| 51A. Plumbing installed; proper backflow devices | • | 0 | | | |
| 51B. Prohibiting a cross-connection, inspection and servicing system | • | 0 | | | |
| 51C. Approved system and cleanable fixtures, service sink | • | 0 | 0 | | |
| 52A. Sewage and waste water properly disposed | • | 0 | | | |
| 52B. Grease traps easily accessible for cleaning | • | 0 | | | |
| 52C. Removing mobile food establishment waste | 0 | Ο | • | | |
| 53A. Toilet facilities; properly constructed, supplied, & cleaned | • | 0 | | | |
| 53B. Toilet tissue availability | • | 0 | | | |
| 54. Garbage & refuse properly disposed; facilities maintained | 0 | 0 | | | |
| 55A. Physical facilities installed, maintained, & clean | • | 0 | | | |
| 55B. Private homes and living or sleeping quarters, use prohibition | • | 0 | | | |
| 56. Adequate ventilation & lighting; designated areas used | • | 0 | | | |
| MASSACHUSETTS ONLY REGULATIONS | | | | <u> III</u> | |
| ules and Regulations adopted for use in Massachusetts only. | | | | | |
| Facilities | | IN | OUT | cos | REPEAT |
| 57A. Catering | | • | 0 | | |
| 57B. When plans are reviewed, prerequisite for operations- valid permit | | 0 | 0 | | |
| 57C. Contents of plans and specifications, preoperational inspections | | • | 0 | | |
| 58. Mobile Food Operations | | • | 0 | | |
| 59. Temporary Food Establishments | | • | 0 | | |
| 60. Residential Kitchens | | • | 0 | | |
| Procedures | | IN | OUT | cos | REPEAT |
| 61. Anti-choking Procedures | | 0 | 0 | | |
| 62. Tobacco Products: Notice and Sale | | Ō | 0 | | |
| 63. Food Allergy Awareness Requirements | | • | 0 | | |

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Page 5 of 6

Food Establishment Inspection Report - FDA Fail Notes Summary

| Fail Code | Fail Text |
|------------------|--|
| 16A. Food-contac | ct surfaces: cleaned & sanitized immersion 171° F and above |
| 4-703,11 | *Methods of Sanitization - Hot Water and Chemical |
| Addl Notes: | [Dish machine is working make sure to send 2-3 racks ahead of any washed dishes. It took three times for plate to get to temperature.] |
| | olding temperatures |
| | *Hot TCS foods Maintained at or Above 135oF, Also for whole meat roasts (130F and above) |
| Addl Notes: | [Hot holding in new hot box is at 133, 134 and 135. Maintain all TCS hot held foods at 135 or above.] |
| 36A. Thermomete | ers provided and accurate |
| 4-203.12 | Temperature measuring devices, ambient air and water (increments) |
| Addl Notes: | [Provide a thermometer for the inside of the hot box- monitor hot holdiding temperatures.] |

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Acknowledged Receipt :

Inspector



City of Medford

BOARD OF HEALTH

City Hall - Room 311 85 George P Hassett Drive Medford, Massachusetts 02155

Telephone (781) 393-2560 FAX: (781) 393-2562 TDD: (781) 393-2516



Insp Date: 5/30/2018

Inspection Summary

Inspector

3002 Mystic Valley Parkway

Medford, MA 02155

Business ID: MA000156

Inspection: MB000269

Business: McGlynn School

Permit #: Phone:

Health Director: 037400 Melanie Dineen

Reason: 01. Routine

Results: Next Routine 180

| Date | In | Out | Insp | Travel | Total | Mileage | Notes |
|----------|----------|----------|------|--------|-------|---------|-------|
| 05/30/18 | 12:19 PM | 12:23 PM | 0:04 | 0:00 | 0:04 | 0 | |
| Total: | | | 0:04 | 0:00 | 0:04 | 0 | |

| Official Order for Correction: Based on an inspection today, the inspection Federal Food Code. This report, when signed below by the Inspectorrect violations cited in this report may result in suspension or aggrieved by this order, you have the right to a hearing. The requirements above address within 10 days of receipt of this order. | ector constitutes an order revocation of the food es | by the | e Boar nment | d of b perm | lealth it and | ı. Failu I/or fin | ire to ies. If | | |
|--|---|------------------|-----------------|----------------|------------------|----------------------|-------------------|--|--|
| PIC Name Diane Cabral | Chokesaver No Risk Category 2 | | | | | | | | |
| Certified Food Protection Manager | | CFPM Exp Date | | | | | | | |
| Certified Allergy Trained Name | | Allergy Exp Date | | | | | | | |
| Permit Posted [8-304.11(A)] In ⊙ Out (| | | | | | | | | |
| Inspection Report Available [8-304.11(K)] In ⊙ Out (| | | | | 0. | | | | |
| Foodborne Illness Complaint Investigated (All) | Involving More | e Thar | ı Two | Perso | ns [| | | | |
| Inspection Report Provided by: e-mail | Hardcopy | | | | | | | | |
| FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH | INTERVENTIONS | | | | | | | | |
| Compliance status: IN = in compliance OUT = not in complian | ce N/O = not observed I | N/A = | not ap | plical | ble | | | | |
| Marked in appropriate box for COS and/or R. COS = correcte | d on-site during inspection | n R= | repe = | at vio | lation | | | | |
| Risk factors are improper practices or procedures identified as tinjury. Public Health Interventions are control measures to prevent | he most prevalent contrib ent foodborne illnesses or | outing injury | factor | s of fo | odbo | rne illr | ness or | | |
| Supervision | | IN | OUT | N/O | N/A | cos | REPEAT | | |
| PIC Present, Knowledge and Duties | | • | 0 | 0 | Ο | | | | |
| 2. Certified Food Protection Manager | | 0 | 0 | 0 | 0 | | | | |
| angle i now | Chil | | | | | | | | |

Acknowledged Receipt:

Page 1 of 7

| Employee Health / Responding to Contamination Events | IN | OUT | N/O | N/A | cos | REPEAT |
|---|----|-----|-----|-----|-----|--------|
| 3A. Employee Health: PIC Knowledge, Responsibilities & Reporting | 0 | 0 | 0 | 0 | | |
| 3B. Employee Reporting to PIC | • | 0 | 0 | 0 | | |
| 4. Proper Use of Restriction & Exclusion | • | 0 | 0 | 0 | | |
| 5. Clean-up of Vomiting and Diarrheal Events | • | 0 | 0 | 0 | | |
| Good Hygienic Practices | IN | OUT | N/O | N/A | cos | REPEAT |
| 6A. Proper eating, tasting, drinking, or tobacco use | • | 0 | 0 | Ο | | |
| 6B. Preventing contamination when tasting | 0 | 0 | 0 | 0 | | |
| 7. No discharge from eyes, nose, and mouth | • | 0 | 0 | 0 | | |
| Control of Hands as a Vehicle of Contamination | IN | OUT | N/O | N/A | cos | REPEAT |
| 8A. Hands clean & properly washed | • | 0 | 0 | 0 | | |
| 8B. Where to wash, hand antiseptics | • | 0 | 0 | 0 | | |
| No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed | • | 0 | 0 | 0 | | |
| 10A, Adequate handwashing sinks properly supplied and accessible | • | Ο | 0 | 0 | | |
| 10B. Handwashing sinks accesible with proper signage, handwashing aids | • | 0 | 0 | 0 | | |
| Approved Sources | IN | OUT | N/O | N/A | cos | REPEAT |
| 11A. Milk, eggs, juice, and processed food | • | 0 | 0 | 0 | | |
| 11B. Fish and shellfish | 0 | 0 | • | 0 | | |
| 11C. Game animals and wild mushrooms | 0 | 0 | 0 | 0 | | |
| 12A. Food received at proper temperature | 0 | 0 | • | 0 | | |
| 12B, Shipping and receiving frozen food | 0 | 0 | • | 0 | | |
| 13. Food in good condition, honestly presented, safe, & unadulterated | 0 | 0 | 0 | 0 | | |
| 13B. Food package integrity | • | 0 | 0 | 0 | | |
| 14A. Required records available: shellstock tags, parasite destruction | 0 | 0 | 0 | • | | |
| 14B. Missing shellstock tags, destruction | 0 | 0 | 0 | 0 | | |
| 14C. Parasite destruction- storing raw/partially cooked fish | 0 | 0 | 0 | • | | |
| Protection from Contamination | IN | OUT | N/O | N/A | cos | REPEAT |
| 15A. Food separated & protected | • | 0 | 0 | 0 | | |
| 15B. Cleaning equip/utensils/food containers | • | 0 | 0 | 0 | | |
| 16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above | • | 0 | 0 | 0 | | |
| 16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F | • | 0 | 0 | 0 | | |
| 16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils | • | 0 | 0 | 0 | | |
| 17. Proper disposition of returned, previously served reconditions, & unsafe food | • | 0 | 0 | 0 | | |

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Inspector

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Page 2 of 7

| Time/Temperature Control for Safety Food (TCS Food) | IN | OUT | N/O | N/A | cos | REPEAT |
|---|-------|----------|--------|---------|--------|--------|
| 18A. Proper cooking time & temperatures | Ο | 0 | • | 0 | | |
| 18B. Whole meat cooking and serving, storing | 0 | 0 | 0 | • | | |
| 18C. Microwave cooking of raw animal foods | Ο | 0 | 0 | 0 | | |
| 19. Proper reheating procedures for hot holding | 0 | 0 | 0 | 0 | | |
| 20. Proper cooling time & temperatures | 0 | 0 | 0 | 0 | | |
| 21. Proper hot holding temperatures | • | 0 | 0 | 0 | | |
| 22. Proper cold holding temperatures | • | 0 | 0 | 0 | | |
| 23. Proper Date Marking | 0 | 0 | Ο | 0 | | |
| 23B. TCS Foods Disposition | • | 0 | 0 | 0 | | |
| 24A. Time as a public health control: procedures | 0 | 0 | 0 | 0 | | |
| 24B. Time as a public health control: temperatures & discarding food | 0 | 0 | 0 | 0 | | |
| 24C. Time as a public health control: highly susceptible population (HSP) | Ο | 0 | 0 | 0 | | |
| Consumer Advisory | IN | OUT | N/O | N/A | cos | REPEAT |
| 25. Consumer advisory provided for raw or undercooked foods | 0 | 0 | 0 | • | | |
| Highly Susceptible Populations (HSP) | IN | OUT | N/O | N/A | cos | REPEAT |
| 26A. Pasteurized foods used; prohibited foods not offered | 0 | 0 | 0 | 0 | | |
| 26B. Reservice of foods | 0 | 0 | 0 | • | | |
| Chemical | IN | OUT | N/O | N/A | cos | REPEAT |
| 27. Food additives: approved and properly used | • | 0 | 0 | 0 | | |
| 28A, Toxic substances identified, stored and used | 0 | 0 | 0 | 0 | | |
| 28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage | • | 0 | 0 | 0 | | |
| 28C. Conditions of Use: law | • | 0 | 0 | 0 | | |
| Conformance with Approved Procedures | IN | OUT | N/O | N/A | cos | REPEAT |
| 29A. Compliance with variance, specialized process, & HACCP plan | 0 | 0 | 0 | • | | |
| 29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures | 0 | 0 | 0 | • | | |
| 29C. When HACCP plan is required | 0 | 0 | 0 | 0 | | |
| GOOD RETAIL PRACTICES | | | T ye | . 71 | | |
| cood Retail Practices are preventative measures to control the addition of pathogens, choods. | emica | ıls, and | d phys | sical c | bjects | into |
| N = In compliance OUT = not in compliance COS - corrected on -site during inspection | n Ri | | | | | |
| Safe Food and Water | IN | OUT | N/O | N/A | cos | REPEAT |
| 30. Pasteurized eggs used where required | • | 0 | 0 | 0 | | |

Inspector

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Food Establishment Inspection Report Safe Food and Water OUT N/O N/A COS REPEAT 31A. Water & ice from approved source **⊙** 0 0 0 31B. Sampling, alternative water supply 0 O 0 0 31C. Sampling report **⊙** 0 0 0 П 32. Variance obtained for specialized processing methods 0 0 0 0 Food Temperature Control N/O N/A COS REPEAT IN OUT 33A. Proper cooling methods used; adequate equipment for temperature control 0 0 ⊚ 0 0 0 0 0 П 33B. Frozen food 34. Plant food properly cooked for hot holding O 0 0 0 0 0 O 0 35. Approved thawing methods used 36A. Thermometers provided and accurate 0 0 0 0 36B. Thermometers function properly 0 0 0 0 COS REPEAT Food Identification IN OUT 37A. Food properly labeled; original container • 0 0 37B. Food labels, labeling of ingredients 0 Prevention of Food Contamination OUT COS REPEAT IN 38A. Insects, rodents, & animals not present 0 0 38B. Handling prohibition, controlling pests, prohibiting animals 0 0 0 0 39A. Contamination prevented during food storage 39B. Food display; ice used as an exterior coolant prohibited as an ingredient 0 0 39C. Consumer self-service operations- utensils and monitoring 0 0 0 40A. Personal cleanliness- prohibition jewelry 0 0 40B. Maintenance of fingernails 0 0 41. Wiping cloths; properly used and stored 0 42A. Washing Produce - following chemical manufacturers label 0 0 0 П 42B. Washing produce 0 42C. Washing produce- chemicals 0 0 Proper Use of Utensils OUT cos IN REPEAT 43. In-use utensils; properly stored 0 0 0 44. Utensils, equipment & linens; properly stored, dried, and handled 0 0 45A. Single-use/ single service articles properly stored and used, required 0 45B. Single-use/service articles use limitation, kitchenware and tableware preventing **(** 0 П contamination

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Inspector

46. Gloves used properly

Acknowledged Receipt:

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| Utensils, Equipment and Vending | | IN | OUT | cos | REPEAT |
|---|-----|------|-------|-------|--------|
| 47A. Food & non-food contact surfaces cleanable | | 0 | 0 | | |
| 47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer se service | lf- | • | 0 | | |
| 47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks | | • | 0 | | |
| 48A. Warewashing facilities: installed, maintained, & used; test strips | | • | Ο | | |
| 48B. Operational warewashing machines | | 0 | Ο | | |
| 49. Non-food contact surfaces clean | | • | 0 | | |
| Physical Facilities | IN | OU1 | Γ N/A | cos | REPEAT |
| 50. Hot & cold water available; adequate pressure | • | 0 | 0 | | |
| 51A. Plumbing installed; proper backflow devices | • | 0 | 0 | | |
| 51B. Prohibiting a cross-connection, inspection and servicing system | • | 0 | 0 | | |
| 51C. Approved system and cleanable fixtures, service sink | • | 0 | 0 | | |
| 52A. Sewage and waste water properly disposed | • | 0 | 0 | | |
| 52B. Grease traps easily accessible for cleaning | • | 0 | 0 | | |
| 52C. Removing mobile food establishment waste | • | 0 | 0 | | |
| 53A. Toilet facilities; properly constructed, supplied, & cleaned | • | 0 | 0 | | |
| 53B. Toilet tissue availability | • | 0 | 0 | | |
| 54. Garbage & refuse properly disposed; facilities maintained | • | 0 | 0 | | |
| 55A. Physical facilities installed, maintained, & clean | • | 0 | 0 | | |
| 55B. Private homes and living or sleeping quarters, use prohibition | • | 0 | 0 | | |
| 56. Adequate ventilation & lighting; designated areas used | • | 0 | 0 | | |
| ASSACHUSETTS ONLY REGULATIONS | | | | | |
| les and Regulations adopted for use in Massachusetts only. | | | | | |
| Facilities | | IN | OUT | cos | REPEAT |
| 57A. Catering | | • | Ο | | |
| 57B. When plans are reviewed, prerequisite for operations- valid permit | | • | 0 | | |
| 57C. Contents of plans and specifications, preoperational inspections | | • | 0 | | |
| 58. Mobile Food Operations | | • | 0 | | |
| 59. Temporary Food Establishments | | • | 0 | | |
| 60. Residential Kitchens | | • | 0 | | |
| Procedures | 1 1 | IN (| OUT | cos i | REPEAT |
| 61. Tobacco Products: Notice and Sale | | Ο | 0 | | |
| | | | | | |

Inspector

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Discussion with Manager

Inspector

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Food Establishment Inspection Report Fail Notes Summary

| Fail Code | Fail Text | |
|-----------------|-------------------------------------|--|
| 62. Food Allerg | gy Awareness Requirements | |
| [590.009(G)] | Food Allergy Awareness Requirements | |
| Addl Note | es: [No allergen training posted.] | |

ngh

T Mo C G G Acknowledged Receipt :

Inspector Acknow



City of Medford

BOARD OF HEALTH

City Hall - Room 311 85 George P Hassett Drive Medford, Massachusetts 02155 Telephone (781) 393-2560 FAX: (781) 393-2562 TDD: (781) 393-2516



Food Establishment Inspection Report

Insp Date: 11/19/2018

Business ID: MA000156

Business: McGlynn School

3002 Mystic Valley Parkway

Medford, MA 02155

Inspection: MB000355

Permit #: Phone:

Health Director: 037400 Melanie Dineen

Reason: 01. Routine

Results: Next Routine 120

| 1 | ime | In / | Tır | ne | Out |
|---|-----|------|-----|----|-----|
| _ | | | | | |

| Date | In | Out | Insp | Travel | Total | Mileage | Notes |
|----------|----------|----------|------|--------|-------|---------|-------|
| 11/19/18 | 12:53 PM | 01:00 PM | 0:07 | 0:00 | 0:07 | 0 | |
| Total: | | | 0:07 | 0:00 | 0:07 | 0 | |

| Inspection Summary | | | | | | | |
|---|-------------------------------------|-------------------|--------------|----------------|------------------|----------------------|-------------------|
| Official Order for Correction: Based on an inspection today, the items checked Federal Food Code. This report, when signed below by the Inspector constitution correct violations cited in this report may result in suspension or revocation of aggrieved by this order, you have the right to a hearing. The request must be the above address within 10 days of receipt of this order. | utes an order b of the food esta | oy the ablish | Boar ment | d of I perm | lealth it and | ı. Failu d/or fir | ire to ies. If |
| PIC Name Angela Siciliano Chok | esaver | Risk Category 2 | | | | | |
| Certified Food Protection Manager | | CFPM Exp Date | | | | | |
| Certified Allergy Trained Name | | Alle | ergy E | xp Da | ate _ | | |
| Permit Posted [8-304.11(A)] In Out | | | | | | | |
| Inspection Report Available [8-304.11(K)] In O Out O | | | | | | | |
| Foodborne Illness Complaint Investigated (All) | nvolving Mare | Than | Two | Perso | ns [| | |
| Inspection Report Provided by: e-mail ☐ | Hardcopy | | | | | | |
| FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVEN | TIONS | | | | | | |
| Compliance status: IN = in compliance OUT = not in compliance N/O = no | ot observed N | /A = | not ap | plical | ole | | |
| Marked in appropriate box for COS and/or R. COS = corrected on-site du | ring inspectior | ı R= | repe | at vio | ation | | |
| Risk factors are improper practices or procedures identified as the most pre injury. Public Health Interventions are control measures to prevent foodborn | valent contribu e illnesses or | uting i injury | factor | s of fo | odbo | rne illi | ness or |
| Supervision | | IN | OUT | N/O | N/A | cos | REPEAT |
| 1. PIC Present, Knowledge and Duties | | • | 0 | 0 | 0 | | |
| 2. Certified Food Protection Manager | | • | 0 | 0 | 0 | | |
| (h / /) | | | | | | | |

Inspector

Acknowledged Receipt:

Page 1 of 7

| Employee Health / Responding to Contamination Events | IN | OUT | N/O | N/A | cos | REPEAT |
|---|--------------|-----|-----|-----|-----|--------|
| 3A. Employee Health: PIC Knowledge, Responsibilities & Reporting | • | 0 | 0 | 0 | | |
| 3B. Employee Reporting to PIC | • | 0 | 0 | 0 | | |
| 4. Proper Use of Restriction & Exclusion | • | 0 | 0 | 0 | | |
| 5. Clean-up of Vomiting and Diarrheal Events | • | 0 | 0 | Ο | | |
| Good Hygienic Practices | IN | OUT | N/O | N/A | cos | REPEAT |
| 6A. Proper eating, tasting, drinking, or tobacco use | • | 0 | 0 | 0 | | |
| 6B. Preventing contamination when tasting | , <u>.</u> 0 | 0 | 0 | 0 | | |
| 7. No discharge from eyes, nose, and mouth | • | Ο | 0 | 0 | | |
| Control of Hands as a Vehicle of Contamination | IN | OUT | N/O | N/A | cos | REPEAT |
| 8A. Hands clean & properly washed | • | 0 | 0 | 0 | | |
| 8B. Where to wash, hand antiseptics | • | 0 | Ο | 0 | | |
| No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed | • | 0 | 0 | 0 | | |
| 10A. Adequate handwashing sinks properly supplied and accessible | • | 0 | 0 | Ο | | |
| 10B. Handwashing sinks accesible with proper signage, handwashing aids | • | 0 | 0 | 0 | | |
| Approved Sources | IN | OUT | N/O | N/A | cos | REPEAT |
| 11A. Milk, eggs, juice, and processed food | • | 0 | 0 | 0 | | |
| 11B. Fish and shellfish | 0 | Ο | Ο | • | | |
| 11C. Game animals and wild mushrooms | 0 | 0 | 0 | 0 | | |
| 12A. Food received at proper temperature | 0 | 0 | • | 0 | | |
| 12B. Shipping and receiving frozen food | 0 | 0 | 0 | 0 | | |
| 13. Food in good condition, honestly presented, safe, & unadulterated | 0 | 0 | 0 | 0 | | |
| 13B. Food package integrity | • | 0 | 0 | 0 | | |
| 14A. Required records available: shellstock tags, parasite destruction | 0 | Ο | 0 | 0 | | |
| 14B. Missing shellstock tags, destruction | 0 | 0 | 0 | • | | |
| 14C. Parasite destruction- storing raw/partially cooked fish | 0 | 0 | 0 | 0 | | |
| Protection from Contamination | IN | OUT | N/O | N/A | cos | REPEAT |
| 15A. Food separated & protected | • | 0 | 0 | 0 | | |
| 15B. Cleaning equip/utensils/food containers | • | 0 | 0 | 0 | | |
| 16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above | • | 0 | 0 | 0 | | |
| 16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F | • | 0 | 0 | 0 | | |
| 16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils | 0 | 0 | 0 | 0 | | |
| 17. Proper disposition of returned, previously served reconditions, & unsafe food | • | 0 | 0 | 0 | | |

Inspector

Acknowledged Receipt:

| Time/Temperature Control for Safety Food (TCS Food) | IN | OUT | N/O | N/A | cos | REPEAT |
|---|-------|----------|--------|---------|----------|--------|
| 18A. Proper cooking time & temperatures | 0 | 0 | • | 0 | | |
| 18B. Whole meat cooking and serving, storing | 0 | 0 | 0 | • | | |
| 18C. Microwave cooking of raw animal foods | 0 | 0 | 0 | 0 | | |
| 19. Proper reheating procedures for hot holding | • | 0 | 0 | 0 | | |
| 20. Proper cooling time & temperatures | • | 0 | Ο | 0 | | |
| 21. Proper hot holding temperatures | • | 0 | 0 | Ο | | |
| 22. Proper cold holding temperatures | 0 | • | 0 | 0 | | |
| 23. Proper Date Marking | 0 | • | 0 | 0 | | |
| 23B. TCS Foods Disposition | • | 0 | 0 | 0 | | |
| 24A. Time as a public health control: procedures | 0 | 0 | 0 | • | | |
| 24B. Time as a public health control: temperatures & discarding food | 0 | 0 | 0 | • | | |
| 24C. Time as a public health control: highly susceptible population (HSP) | Ο | 0 | Ο | 0 | | |
| Consumer Advisory | IN | OUT | N/O | N/A | cos | REPEAT |
| 25. Consumer advisory provided for raw or undercooked foods | 0 | Ο | 0 | • | | |
| Highly Susceptible Populations (HSP) | IN | OUT | N/O | N/A | cos | REPEAT |
| 26A. Pasteurized foods used; prohibited foods not offered | 0 | 0 | 0 | • | | |
| 26B. Reservice of foods | 0 | 0 | 0 | • | | |
| Chemical | IN | OUT | N/O | N/A | cos | REPEAT |
| 27. Food additives: approved and properly used | 0 | 0 | 0 | 0 | | |
| 28A. Toxic substances identified, stored and used | • | 0 | 0 | Ο | | |
| 28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage | • | 0 | 0 | 0 | | |
| 28C. Conditions of Use: law | • | 0 | 0 | 0 | | |
| Conformance with Approved Procedures | IN | OUT | N/O | N/A | cos | REPEAT |
| 29A. Compliance with variance, specialized process, & HACCP plan | 0 | 0 | 0 | • | | |
| 29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures | 0 | 0 | 0 | • | | |
| 29C. When HACCP plan is required | 0 | 0 | 0 | • | | |
| SOOD RETAIL PRACTICES | | | | | | |
| ood Retail Practices are preventative measures to control the addition of pathogens, chods. | emica | als, and | d phys | sical c | objects | into |
| I = In compliance OUT = not in compliance COS - corrected on -site during inspection | n Ri | EPEAT | = rep | oeat v | /iolatio | n |
| Safe Food and Water | IN | OUT | N/O | N/A | cos | REPEAT |
| 30. Pasteurized eggs used where required | • | 0 | 0 | 0 | | |
| | | | | | | |

Inspector

Acknowledged Receipt :

| 1 000 Establishment hispection | 1110 | Oit | | | | |
|--|------|-----|-----|-----|-----|--------|
| Safe Food and Water | IN | OUT | N/O | N/A | cos | REPEAT |
| 31A. Water & ice from approved source | • | 0 | 0 | 0 | | |
| 31B. Sampling, alternative water supply | • | 0 | 0 | 0 | | |
| 31C. Sampling report | • | 0 | Ο | 0 | | |
| 32. Variance obtained for specialized processing methods | • | 0 | 0 | 0 | | |
| Food Temperature Control | IN | OUT | N/O | N/A | cos | REPEAT |
| 33A. Proper cooling methods used; adequate equipment for temperature control | • | 0 | 0 | 0 | | |
| 33B. Frozen food | • | 0 | 0 | 0 | | |
| 34. Plant food properly cooked for hot holding | 0 | 0 | • | 0 | | |
| 35. Approved thawing methods used | 0 | 0 | • | 0 | | |
| 36A. Thermometers provided and accurate | • | 0 | 0 | Ο | | |
| 36B. Thermometers function properly | • | 0 | 0 | 0 | | |
| Food Identification | | | IN | OUT | cos | REPEAT |
| 37A. Food properly labeled; original container | | | • | Ο | | |
| 37B. Food labels, labeling of ingredients | | | • | Ο | | |
| Prevention of Food Contamination | | | IN | OUT | cos | REPEAT |
| 38A. Insects, rodents, & animals not present | | | 0 | 0 | | |
| 38B. Handling prohibition, controlling pests, prohibiting animals | | | 0 | 0 | | |
| 39A. Contamination prevented during food storage | | | 0 | 0 | | |
| 39B. Food display; ice used as an exterior coolant prohibited as an ingredient | | | 0 | 0 | | |
| 39C. Consumer self-service operations- utensils and monitoring | | | 0 | 0 | | |
| 40A. Personal cleanliness- prohibition jewelry | | | 0 | 0 | | |
| 40B. Maintenance of fingernails | | | 0 | 0 | | |
| 41. Wiping cloths; properly used and stored | | | 0 | 0 | | |
| 42A. Washing Produce - following chemical manufacturers label | | | • | 0 | | |
| 42B. Washing produce | | | 0 | 0 | | |
| 42C. Washing produce- chemicals | | | • | 0 | | |
| Proper Use of Utensils | | | IN | OUT | cos | REPEAT |
| 43. In-use utensils; properly stored | | | • | 0 | | |
| 44. Utensils, equipment & linens; properly stored, dried, and handled | | | • | 0 | | |
| 45A. Single-use/ single service articles properly stored and used, required | | | • | 0 | | |
| 45B. Single-use/service articles use limitation, kitchenware and tableware preventin contamination | g | | • | 0 | | |
| 46. Gloves used properly | | | • | 0 | | П |

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| Utensils, Equipment and Vending | | IN | OUT | cos | REPEAT |
|---|-----|------|-------|-------|---------|
| 47A. Food & non-food contact surfaces cleanable | | • | 0 | | |
| 47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer self service | - | • | 0 | | |
| 47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks | | • | 0 | | |
| 48A. Warewashing facilities: installed, maintained, & used; test strips | | • | 0 | | |
| 48B. Operational warewashing machines | | 0 | 0 | | |
| 49. Non-food contact surfaces clean | | 0 | 0 | | |
| Physical Facilities | IN | OUT | N/A | cos | REPEAT |
| 50. Hot & cold water available; adequate pressure | • | 0 | 0 | | |
| 51A. Plumbing installed; proper backflow devices | • | 0 | 0 | | |
| 51B. Prohibiting a cross-connection, inspection and servicing system | • | 0 | 0 | | |
| 51C. Approved system and cleanable fixtures, service sink | • | 0 | 0 | | |
| 52A. Sewage and waste water properly disposed | • | 0 | 0 | | |
| 52B. Grease traps easily accessible for cleaning | 0 | 0 | 0 | | |
| 52C. Removing mobile food establishment waste | • | 0 | 0 | | |
| 53A. Toilet facilities; properly constructed, supplied, & cleaned | 0 | 0 | 0 | | |
| 53B. Toilet tissue availability | • | 0 | 0 | | |
| 54. Garbage & refuse properly disposed; facilities maintained | 0 | 0 | 0 | | |
| 55A. Physical facilities installed, maintained, & clean | • | 0 | 0 | | |
| 55B. Private homes and living or sleeping quarters, use prohibition | • | 0 | 0 | | |
| 56. Adequate ventilation & lighting; designated areas used | • | 0 | 0 | | |
| ASSACHUSETTS ONLY REGULATIONS | V I | | | | 17 11 = |
| lles and Regulations adopted for use in Massachusetts only. | | | | | |
| Facilities | | IN | OUT | cos | REPEAT |
| 57A. Catering | | 0 | 0 | | |
| 57B. When plans are reviewed, prerequisite for operations-valid permit | | 0 | 0 | | |
| 57C. Contents of plans and specifications, preoperational inspections | | 0 | 0 | | |
| 58. Mobile Food Operations | | 0 | 0 | | |
| 59. Temporary Food Establishments | | 0 | 0 | | |
| 60. Residential Kitchens | | 0 | 0 | | |
| Procedures | | IN C | OUT C | COS F | REPEAT |
| 61. Tobacco Products: Notice and Sale | | 0 | 0 | | |
| 62. Food Allergy Awareness Requirements | | 0 | 0 | | |
| | | | | | |

Inspector

Acknowledged Receipt :

Page 5 of 7

| DISCUSSION WITH MANAGON | Discussi | ion | with | Manage | r |
|-------------------------|----------|-----|------|--------|---|
|-------------------------|----------|-----|------|--------|---|

Inspector

Acknowledged Receipt :

Page 6 of 7

Food Establishment Inspection Report Fail Notes Summary

| Fail Code | Fail Text |
|-----------------------|--|
| 22. Proper cold holdi | ng temperatures |
| | *Cold PHFs Maintained at or Below 41oF- also pertains to untreated eggs (45F) |
| Addl Notes: | [Lettuce at 70F. Coolers are not operational. Maintain all TCS foods at 41F time as a public health control in use for lettuce. Throw out any lettuce not used in the 4 hour window.] |
| 23. Proper Date Mark | king |
| 3-501.17 | Date marking: RTE, TCS |
| Addl Notes: | [Items such as chicken nuggerts in the refrigerator. Label all TCS, RTE foods with a name and a |
| | use by date.] |
| 48B. Operational wa | rewashing machines |
| 4-203.13 | Pressure measuring devices, mechanical warewashing equipment- increments |
| Addl Notes: | [Ware washing machine is not operational. Three bay sink in use.] |
| 52B. Grease traps ea | asily accessible for cleaning |
| 5-402.12 | Grease Trap |
| Addl Notes: | [Maintain grease trap pumping records on premises.] |

Inspector

Acknowledged Receipt :



City of Medford

BOARD OF HEALTH

City Hall - Room 311 85 George P Hassett Drive Medford, Massachusetts 02155 Telephone (781) 393-2560 FAX: (781) 393-2562 TDD: (781) 393-2516



Food Establishment Inspection Report

Insp Date: 5/20/2019

Business ID: MA000156

Business: McGlynn School

3002 Mystic Valley Parkway

Medford, MA 02155

Inspection: MC000386

Permit #:

Phone:

Health Director: MPH002 Sophie Antoine

Reason: 01. Routine Results: Next Routine 90

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes |
|----------|----------|----------|-------|--------|-------|---------|-------|
| 05/20/19 | 11:30 AM | 11:30 PM | 12:00 | 0:00 | 12:00 | 0 | |
| Total: | | | 12:00 | 0:00 | 12:00 | 0 | |

| Inspection Summary | |
|---|--|
| Official Order for Correction: Based on an inspection today, the items marked "OUT" indicand applicable sections of the 2013 FDA Food Code. This report, when signed below by constitutes an order of the Board of Health. Failure to correct violations cited in this reporevocation of the food establishment permit and cessation of food establishment operation suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a accordance with 105 CMR 590.015(B). | a Board of Health member or its agent rt may result in suspension or ns. If you are subject to a notice of |
| PIC Name Angela Siciliano | Risk Category 2 |
| Certified Food Protection Manager | CFPM Exp Date |
| Certified Allergy Trained Name | Allergy Exp Date |
| Certified ChokeSaver Name | ChokeSaver Exp Date |
| Permit Posted [8-304.11(A)] In ⊙ Out ○ | |
| Inspection Report Available [8-304.11(K)] In O Out O | |
| Foodborne Illness Complaint Investigated (All) Involving More | 「han Two Persons □ |
| Inspection Report Provided by: e-mail ☐ Hardcopy ☐ | |
| FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS | |
| Compliance status: IN = in compliance OUT = not in compliance N/O = not observed | N/A = not applicable |
| Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection | on R = repeat violation |
| Risk factors are improper practices or procedures identified as the most prevalent contrib injury. Public Health Interventions are control measures to prevent foodborne illnesses of | |

Acknowledged Receipt:

Page 1 of 7

| | | • | | | | |
|---|----|-----|-----|-----|-----|--------|
| Supervision | IN | OUT | N/C | N/A | cos | REPEAT |
| Person-in-charge present, demonstrates knowledge, and performs duties | • | 0 | 0 | 0 | | |
| 2. Certified Food Protection Manager | • | 0 | 0 | 0 | | |
| Employee Health | IN | OUT | N/O | N/A | cos | REPEAT |
| Management, food employee and conditional employee; knowledge, responsibilities and reporting | 0 | • | 0 | 0 | | Ø |
| 4. Proper Use of Restriction & Exclusion | • | 0 | 0 | 0 | | |
| 5. Procedures for responding to vomiting and diarrheal events | 0 | 0 | 0 | 0 | | |
| Good Hygienic Practices | IN | OUT | N/O | N/A | cos | REPEAT |
| 6. Proper eating, tasting, drinking, or tobacco use | 0 | 0 | 0 | 0 | | |
| . 7. No discharge from eyes, nose, and mouth | • | 0 | 0 | 0 | | |
| Preventing Contamination by Hands | IN | OUT | N/O | N/A | cos | REPEAT |
| 8. Hands clean & properly washed | • | 0 | 0 | 0 | | |
| 9. No bare hand contact with RTE food | • | 0 | 0 | 0 | | |
| 10. Adequate handwashing sinks properly supplied and accessible | 0 | 0 | 0 | 0 | | |
| Approved Sources | IN | OUT | N/O | N/A | cos | REPEAT |
| 11. Food obtained from approved source | 0 | 0 | 0 | 0 | | |
| 12. Food received at proper temperature | 0 | 0 | • | 0 | | |
| 13. Food in good condition, honestly presented, safe, & unadulterated | • | 0 | 0 | 0 | | |
| 14. Required records available: shellstock tags, parasite destruction | 0 | 0 | 0 | 0 | | |
| Protection from Contamination | IN | OUT | N/O | N/A | cos | REPEAT |
| 15. Food separated and protected | • | 0 | 0 | 0 | | |
| 16. Food-contact surfaces: cleaned & sanitized | 0 | 0 | 0 | 0 | | |
| 17. Proper disposition of returned, previously served reconditions, & unsafe food | 0 | 0 | • | 0 | | |
| Time/Temperature Control for Safety | IN | OUT | N/O | N/A | cos | REPEAT |
| 18. Proper cooking time & temperatures | 0 | Ο | • | 0 | | |
| 19. Proper reheating procedures for hot holding | 0 | • | 0 | 0 | Ø | |
| 20. Proper cooling time and temperature | 0 | 0 | 0 | 0 | | |
| 21. Proper hot holding temperatures | • | 0 | 0 | 0 | | |
| 22. Proper cold holding temperatures | 0 | • | 0 | 0 | | |
| 23. Proper date marking and disposition | • | 0 | 0 | 0 | | |
| 24. Time as a Public Health Control | 0 | 0 | 0 | • | | |
| Consumer Advisory | IN | OUT | N/O | N/A | cos | REPEAT |
| 25. Consumer advisory provided for raw / undercooked foods | 0 | 0 | 0 | • | | П |

John Johnson

Acknowledged Receipt:

| Highly Susceptible Populations (HSP) | IN | OUT | N/O | N/A | cos | REPEAT |
|---|-------|----------|--------|---------|--------------|--------|
| 26. Pasteurized foods used; prohibited foods not offered | 0 | 0 | 0 | • | | |
| Food/Color Additives and Toxic Substances | IN | OUT | N/O | N/A | cos | REPEAT |
| 27, Food additives: approved and properly used | 0 | 0 | 0 | 0 | | |
| 28. Toxic substances identified, stored, and used | 0 | 0 | 0 | 0 | | |
| Conformance with Approved Procedures | IN | OUT | N/O | N/A | cos | REPEAT |
| 29. Compliance with variance / specialized process / HACCP Plan | 0 | Ο | 0 | 0 | | |
| GOOD RETAIL PRACTICES | I., | | M. | J. | | |
| Good Retail Practices are preventative measures to control the addition of pathogens, choods. | emica | als, and | d phys | sical d | bjects | into |
| N = In compliance OUT = not in compliance COS - corrected on -site during inspection | on R | EPEAT | = rep | oeat v | iolatio | n |
| Safe Food and Water | IN | OUT | N/O | N/A | cos | REPEAT |
| 30. Pasteurized eggs used where required | 0 | 0 | 0 | • | | |
| 31. Water & ice from approved source | • | 0 | 0 | 0 | | |
| 32. Variance obtained for specialized processing methods | 0 | 0 | 0 | • | | |
| Food Temperature Control | IN | OUT | N/O | N/A | cos | REPEAT |
| 33. Proper cooling methods used; adequate equipment for temperature control | 0 | 0 | • | 0 | | |
| 34. Plant food properly cooked for hot holding | Ο | 0 | • | 0 | | |
| 35. Approved thawing methods used | • | 0 | 0 | 0 | | |
| 36. Thermometers provided and accurate | 0 | 0 | 0 | 0 | | |
| Food Identification | ĪN | OUT | N/O | N/A | cos | REPEAT |
| 37. Food properly labeled; original container | • | 0 | 0 | 0 | | |
| Prevention of Food Contamination | IN | OUT | N/O | N/A | cos | REPEAT |
| 38. Insects, rodents, & animals not present | • | 0 | 0 | 0 | | |
| 39. Contamination prevented during food preparation, storage and display | • | 0 | 0 | 0 | | |
| 40. Personal cleanliness | • | 0 | Ο | 0 | | |
| 41. Wiping cloths; properly used and stored | 0 | 0 | 0 | 0 | | |
| 42. Washing fruits & vegetables | 0 | 0 | • | 0 | | |
| Proper Use of Utensils | IN | OUT | N/O | N/A | cos | REPEAT |
| 43. In-use utensils properly stored | 0 | 0 | 0 | 0 | | |
| 44. Utensils, equipment & linens: properly stored, dried, & handled | • | 0 | 0 | 0 | | |
| 45. Single-use/ single service articles: properly stored and used | • | 0 | 0 | 0 | | |
| 46. Gloves used properly | 0 | • | 0 | 0 | \checkmark | |
| Utensils, Equipment and Vending | IN | OUT | N/O | N/A | cos | REPEAT |

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Acknowledged Receipt :

| Food Establishment Inspection | Rep | ort | | | | |
|---|-----|-----|-----|-----|-----|--------|
| Utensils, Equipment and Vending | IN | OUT | N/O | N/A | cos | REPEAT |
| 47. Food & non-food contact surfaces cleanable, properly designed, constructed & used | • | 0 | 0 | 0 | | |
| 48. Warewashing facilities: installed, maintained, & used; test strips | • | 0 | 0 | 0 | | |
| 49. Non-food contact surfaces clean | • | 0 | 0 | 0 | | |
| Physical Facilities | IN | OUT | N/O | N/A | cos | REPEAT |
| 50. Hot & cold water available; adequate pressure | • | 0 | 0 | 0 | | |
| 51. Plumbing installed; proper backflow devices | • | 0 | 0 | 0 | | |
| 52. Sewage and waste water properly disposed | • | 0 | 0 | 0 | | |
| 53. Toilet features: properly constructed, supplied, & cleaned | • | 0 | 0 | 0 | | |
| 54. Garbage & refuse properly disposed; facilities maintained | 0 | • | 0 | 0 | | |
| 55. Physical facilities installed, maintained, & clean | • | 0 | 0 | 0 | | |
| 56. Adequate ventilation & lighting; designated areas used | • | 0 | 0 | 0 | | |
| MASSACHUSETTS ONLY REGULATIONS | M | | | | 7 | T |
| Rules and Regulations adopted for use in Massachusetts only. | | | | | | |
| Additional Requirements listed in 105 CMR 590.011 | IN | OUT | N/O | N/A | cos | REPEAT |
| M1. Anti-choking procedures in food service establishment | • | 0 | 0 | 0 | | |
| M2. Food allergy awareness | 0 | 0 | 0 | 0 | | |
| Review of Retail Operations listed in 105 CMR 590.010 | IN | OUT | N/O | N/A | cos | REPEAT |
| M3. Caterer | 0 | 0 | 0 | • | | |
| M4. Mobile Food Operation | 0 | 0 | 0 | • | | |
| M5. Temporary Food Establishment | 0 | 0 | 0 | • | | |
| M6. Public Market; Farmers Market | 0 | 0 | 0 | • | | |
| M7. Residential Kitchen; Bed-and-Breakfast Operation | 0 | 0 | 0 | 0 | | |
| M8. Residential Kitchen: Cottage Food Operation | 0 | 0 | 0 | 0 | | |
| M9. School Kitchen; USDA Nutrition Program | 0 | 0 | Ο | 0 | | |
| M10. Leased Commercial Kitchen | 0 | Ο | 0 | • | | |
| M11. Innovative Operation | 0 | 0 | 0 | • | | |
| Local Requirements | IN | OUT | N/O | N/A | cos | REPEAT |
| L1. Local law or regulation | 0 | 0 | 0 | 0 | | |
| L2. Other | 0 | 0 | 0 | 0 | | |
| Discussion with Person-in-Charge | | | | | - | |

No grease trap log at establishment.

Inspector

Acknowledged Receipt:

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Food Establishment Inspection Report Fail Notes Summary Fail Code Fail Text 3. Management, food employee and conditional employee; knowledge, responsibilities and reporting Priority: Responsibility of Permit Holder, Person in Charge, and Conditional Employees 2-201.11(A),(C) (A) The PERMIT HOLDER shall require FOOD EMPLOYEES and CONDITIONAL EMPLOYEES to report to the PERSON IN CHARGE information about their health and activities as they relate to diseases that are transmissible through FOOD. A FOOD EMPLOYEE or CONDITIONAL EMPLOYEE shall report the information in a manner that allows the PERSON IN CHARGE to reduce the RISK of foodborne disease transmission, including providing necessary additional information, such as the date of onset of symptoms and an illness, or of a diagnosis without symptoms, if the FOOD EMPLOYEE or CONDITIONAL EMPLOYEE: (1) Has any of the following symptoms: (a) Vomiting, (b) Diarrhea. (c) Jaundice, (d) Sore throat with fever, or (e) A lesion containing pus such as a boil or infected wound that is open or draining and is: (i) On the hands or wrists, unless an impermeable cover such as a finger cot or stall protects the lesion and a SINGLE-USE glove is worn over the impermeable cover (ii) On exposed portions of the arms, unless the lesion is protected by an impermeable cover, or (iii) On other parts of the body, unless the lesion is covered by a dry, durable, tight-fitting bandage; (2) Has an illness diagnosed by a HEALTH PRACTITIONER due to:

- (a) Norovirus,
- (b) Hepatitis A virus,
- (c) Shigella spp.,
- (d) SHIGA TOXIN-PRODUCING ESCHERICHIA COLI,
- (e) Typhoid fever (caused by Salmonella Typhi); or
- (f) Salmonella (nontyphoidal);
- (g) Any other disease transmissible through food so designated in 105 CMR 300.000: Reportable Diseases, Surveillance, and Isolation and Quarantine Requirements.
- (3) Had Typhoid fever, diagnosed by a HEALTH PRACTITIONER, within the past 3 months, without having received antibiotic therapy, as determined by a HEALTH PRACTITIONER;
- (4) Has been exposed to, or is the suspected source of, a CONFIRMED DISEASE
- OUTBREAK, because the FOOD EMPLOYEE or CONDITIONAL EMPLOYEE consumed or prepared FOOD implicated in the outbreak, or consumed FOOD at an event prepared by a PERSON who is infected or ill with:
- (a) Norovirus within the past 48 hours of the last exposure.
- (b) SHIGA TOXIN-PRODUCING ESCHERICHIA COLI or Shigella spp. within the past 3 days of the last exposure.
- (c) Typhoid fever within the past 14 days of the last exposure, or
- (d) Hepatitis A virus within the past 30 days of the last exposure; or
- (5) Has been exposed by attending or working in a setting where there is a CONFIRMED DISEASE OUTBREAK, or living in the same household as, and has knowledge about, an individual who works or attends a setting where there is a CONFIRMED DISEASE OUTBREAK, or living in the same household as, and has knowledge about, an individual
- diagnosed with an illness caused by: (a) Norovirus within the past 48 hours of the last exposure,
- (b) SHIGA TOXIN-PRODUCING ESCHERICHIA COLI or Shigella spp. within the past 3 days of the last exposure.
- (c) Typhoid fever (caused by Salmonella Typhi) within the past 14 days of the last exposure, or
- (d) Hepatitis A virus within the past 30 days of the last exposure.

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| | Food Establishment Inspection Report |
|-----------------------------|--|
| Fail Code | Fail Text |
| Add Noton | (C) The PERSON IN CHARGE shall ensure that a CONDITIONAL EMPLOYEE: (1) Who exhibits or reports a symptom, or who reports a diagnosed illness as specified under Subparagraphs (A)(1) - (3) of this section, is prohibited from becoming a FOOD EMPLOYEE until the CONDITIONAL EMPLOYEE meets the criteria for the specific symptoms or diagnosed illness as specified under § 2-201.13; and (2) Who will work as a FOOD EMPLOYEE in a FOOD ESTABLISHMENT that serves as a HIGHLY SUSCEPTIBLE POPULATION and reports a history of exposure as specified under Subparagraphs (A)(4) – (5), is prohibited from becoming a FOOD EMPLOYEE until the CONDITIONAL EMPLOYEE meets the criteria as specified under ¶ 2-201.13(J). |
| Addl Notes: | [Employee illness not available, form provided by BOH, inspector discussed with PIC to have all employees read and sign the employee ilness reporting form.] |
| | |
| 19. Proper reheating proce | |
| 3-403.11 | Priority; Reheating for Hot Holding (A) Except as specified under ¶¶ (B) and (C) and in ¶ (E) of this section, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the FOOD reach a temperature of at least 74°C (165°F) for 15 seconds. |
| | (B) Except as specified under ¶ (C) of this section, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD reheated in a microwave oven for hot holding shall be reheated so that all parts of the FOOD reach a temperature of at least 74°C (165°F) and the FOOD is rotated or stirred, covered, and allowed to stand covered for 2 minutes after reheating. |
| | (C)READY-TO-EAT TIME/TEMPERATURE CONTROL FOR SAFETY FOOD that has been commercially processed and PACKAGED in a FOOD PROCESSING PLANT that is inspected by the REGULATORY AUTHORITY that has jurisdiction over the plant, shall be heated to a temperature of at least 57°C (135°F) when being reheated for hot holding. |
| | (D)Reheating for hot holding as specified under $\P\P$ (A) - (C) of this section shall be done rapidly and the time the FOOD is between 5°C (41°F) and the temperatures specified under $\P\P$ (A) - (C) of this section may not exceed 2 hours. |
| | (E) Remaining unsliced portions of MEAT roasts that are cooked as specified under ¶ 3-401.11(B) may be reheated for hot holding using the oven parameters and minimum time and temperature conditions specified under ¶ 3-401.11(B). |
| Addl Notes: | [Reheated french toast from oven were at 113 F and 117 F. Commercially processed and packaged food must be reheated to 135 F. French toast were put back in oven for proper reheating.] |
| 22. Proper cold holding tem | pperatures |
| 3-501.16(A)(2) and (B) | Priority; Time / Temperature Control for Safety Food, Hot and Cold Holding (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under §3-501.19, and except as specified under ¶ (B) and in ¶ (C) of this section, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be maintained: (2) At 5°C (41°F) or less. |
| | (B) EGGS that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated EQUIPMENT that maintains an ambient air temperature of 7°C (45°F) or less. |

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| Fail Code | Fail Text |
|--------------------------|---|
| Addl Notes: | [Pork in walkin cooler at 49 F and 46 F. Discussed with PIC to put pork in shallow pans for proper cold holding.] |
| 46. Gloves used properly | |
| 3-304.15(B)-(D) | Core; Gloves, Use Limitations (B) Except as specified in ¶ (C) of this section, slash-resistant gloves that are used to protect the hands during operations requiring cutting shall be used in direct contact only with FOOD that is subsequently cooked as specified under Part 3-4 such as frozen FOOD or a PRIMAL CUT of MEAT. |
| | (C) Slash-resistant gloves may be used with READY-TO-EAT FOOD that will not be subsequently cooked if the slash-resistant gloves have a SMOOTH, durable, and nonabsorbent outer surface; or if the slash-resistant gloves are covered with a SMOOTH, durable, nonabsorbent glove, or a SINGLE-USE glove. |
| ž. | (D) Cloth gloves may not be used in direct contact with FOOD unless the FOOD is subsequently cooked as required under Part 3-4 such as frozen FOOD or a PRIMAL CUT of MEAT. |
| Addl Notes: | [Employee did not change gloves between tasks. Employee served french toast, open oven to grab pizza. Discussed with employee proper use of gloves. Employee was instructed to use utensil to grab french toast] |
| E4 Carbago 9 refuse mean | outs disposed. Excitting unsintained |
| 5-501.113 | erly disposed; facilities maintained Core; Covering Receptacles Receptacles and waste handling units for REFUSE, recyclables, and returnables shall be kept covered: (A) Inside the FOOD ESTABLISHMENT if the receptacles and units: (1) Contain FOOD residue and are not in continuous use; or (2) After they are filled; and |
| Addl Notes: | (B) With tight-fitting lids or doors if kept outside the FOOD ESTABLISHMENT. [Dumpster was open. Dumpsters must be kept closed.] |

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City of Medford

BOARD OF HEALTH

City Hall - Room 311 85 George P Hassett Drive Medford, Massachusetts 02155 Telephone (781) 393-2560 FAX: (781) 393-2562 TDD: (781) 393-2516

Food Establishment Inspection Report - FDA

Insp Date: 11/15/2017

Business ID: MA000161

Business: Medford High School

475 Winthrop Street

Medford, MA 02155

Inspection: MB000187

Permit #: Phone:

Health Director: RS1383 Kimberly M Fowler

Reason: 01. Routine Results: No Follow-up

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes | |
|----------|----------|----------|------|--------|-------|---------|-------|--|
| 11/15/17 | 11:19 PM | 11:19 PM | 0:00 | 0:00 | 0:00 | 0 | | |
| Total: | | | 0:00 | 0:00 | 0:00 | 0 | | |

| Inspection Summary | | | | | | | | |
|--|---------|-----------------|---------|------------------|----------------------|---------|--|--|
| Official Order for Correction: Based on an inspection today, the items checked indicate refederal Food Code. This report, when signed below by the Inspector constitutes an order correct violations cited in this report may result in suspension or revocation of the food eaggrieved by this order, you have the right to a hearing. The request must be in writing at the above address within 10 days of receipt of this order. | er by t | he Boa shmen | rd of I | Healtl iit an | h. Faile d/or fir | ure to | | |
| PIC Tom Dixey ServSafe Exp. Allergy Exp. Choke Exp. | | | | | | | | |
| Foodborne Illness Complaint Investigated (All) | re Tha | an Two | Perso | ons | | | | |
| FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS | | 13.5 | | | | | | |
| Marked in appropriate box for COS and/or R. COS = corrected on-site during inspect Risk factors are improper practices or procedures identified as the most prevalent contributy. Public Health Interventions are control measures to prevent foodborne illnesses of | ibutino | factor | | | | ness or | | |
| Supervision | 1N | OUT | N/O | N/A | cos | REPEAT | | |
| PIC Present, Knowledge and Duties | • | 0 | | | | | | |
| 2. Certified Food Protection Manager | • | 0 | | 0 | | | | |
| Employee Health / Responding to Contamination Events | IN | OUT | N/O | N/A | cos | REPEAT | | |
| 3A. Employee Health: PIC Knowledge, Responsibilities & Reporting | 0 | 0 | | | | | | |
| 3B. Employee Reporting to PIC | 0 | • | | | | | | |
| 4. Proper Use of Restriction & Exclusion | • | 0 | | | | | | |
| 5. Clean-up of Vomiting and Diarrheal Events | 0 | • | | | | | | |
| | | | | | | | | |

Inspector

Acknowledged Receipt:

Page 1 of 6

| Good Hygienic Practices | IN | OUT | N/O | N/A | cos | REPEAT |
|---|----|-----|-----|-----|-----|--------|
| 6A. Proper eating, tasting, drinking, or tobacco use | 0 | 0 | 0 | | | |
| 6B. Preventing contamination when tasting | • | 0 | 0 | | | |
| 7. No discharge from eyes, nose, and mouth | • | 0 | 0 | | | |
| Control of Hands as a Vehicle of Contamination | IN | OUT | N/O | N/A | cos | REPEAT |
| 8A. Hands clean & properly washed | • | 0 | 0 | | | |
| 8B. Where to wash, hand antiseptics | • | 0 | Ο | | | |
| No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed | • | 0 | 0 | 0 | | |
| 10A. Adequate handwashing sinks properly supplied and accessible | • | 0 | | | | |
| 10B. Handwashing sinks accesible with proper signage, handwashing aids | • | 0 | | | | |
| Approved Sources | IN | OUT | N/O | N/A | cos | REPEAT |
| 11A. Milk, eggs, juice, and processed food | • | 0 | 0 | 0 | | |
| 11B. Fish and shellfish | 0 | 0 | 0 | • | | |
| 11C. Game animals and wild mushrooms | 0 | 0 | 0 | • | | |
| 12A. Food received at proper temperature | 0 | 0 | 0 | 0 | | |
| 12B. Shipping and receiving frozen food | 0 | 0 | • | 0 | | |
| 13. Food in good condition, honestly presented, safe, & unadulterated | • | 0 | | | | |
| 13B. Food package integrity | 0 | 0 | | | | |
| 14A. Required records available: shellstock tags, parasite destruction | 0 | 0 | 0 | • | | |
| 14B. Missing shellstock tags, destruction | 0 | 0 | 0 | • | | |
| 14C. Parasite destruction- storing raw/partially cooked fish | 0 | 0 | 0 | 0 | | |
| Protection from Contamination | IN | OUT | N/O | N/A | cos | REPEAT |
| 15A. Food separated & protected | 0 | 0 | 0 | 0 | | |
| 15B. Cleaning equip/utensils/food containers | • | 0 | 0 | 0 | | |
| 16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above | 0 | 0 | | 0 | | |
| 16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F | • | 0 | | 0 | | |
| 16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils | • | 0 | | 0 | | |
| 17. Proper disposition of returned, previously served reconditions, & unsafe food | • | 0 | | | | |
| Time/Temperature Control for Safety Food (TCS Food) | IN | OUT | N/O | N/A | cos | REPEAT |
| 18A. Proper cooking time & temperatures | 0 | 0 | 0 | 0 | | |
| 18B. Whole meat cooking and serving, storing | 0 | 0 | • | 0 | | |
| 18C. Microwave cooking of raw animal foods | 0 | 0 | 0 | 0 | | |
| 19 Proper reheating procedures for hot holding | 0 | 0 | 0 | 0 | П | П |

Inspector

Acknowledged Receipt :

| 14 | Food Establishment Inspection Re | port | : - F[| PΑ | | | |
|-----------|---|-------|---------|--------|--------|----------|--------|
| Tim | e/Temperature Control for Safety Food (TCS Food) | IN | OUT | N/O | N/A | cos | REPEAT |
| 2 | 0. Proper cooling time & temperatures | 0 | Ο | • | 0 | | |
| 2 | 1. Proper hot holding temperatures | 0 | • | 0 | 0 | | |
| 2 | 2. Proper cold holding temperatures | • | 0 | 0 | 0 | | |
| 2 | 3. Proper Date Marking | 0 | • | 0 | 0 | | |
| 2 | 3B. TCS Foods Disposition | • | 0 | 0 | 0 | | |
| 2 | 4A. Time as a public health control; procedures | 0 | 0 | 0 | • | | |
| 2 | 4B. Time as a public health control: temperatures & discarding food | 0 | 0 | 0 | • | | |
| 2 | 4C. Time as a public health control: highly susceptible population (HSP) | 0 | 0 | 0 | 0 | | |
| Cor | sumer Advisory | IN | OUT | N/O | N/A | cos | REPEAT |
| 2 | 5. Consumer advisory provided for raw or undercooked foods | 0 | 0 | | • | | |
| High | nly Susceptible Populations (HSP) | IN | OUT | N/O | N/A | cos | REPEAT |
| 2 | 6A. Pasteurized foods used; prohibited foods not offered | 0 | 0 | | • | | |
| 2 | 6B. Reservice of foods | 0 | 0 | | • | | |
| Che | mical | IN | OUT | N/O | N/A | cos | REPEAT |
| 2 | 7. Food additives: approved and properly used | 0 | 0 | | • | | |
| 2 | 8A. Toxic substances identified, stored and used | • | 0 | | 0 | | |
| | BB. Poisonous materials, sanitizers, additives, medicines restriction, separation, orage | • | 0 | | 0 | | |
| 2 | 3C. Conditions of Use; law | 0 | 0 | | 0 | | |
| Con | formance with Approved Procedures | IN | OUT | N/O | N/A | cos | REPEAT |
| 2 | 9A. Compliance with variance, specialized process, & HACCP plan | 0 | 0 | | 0 | | |
| | BB. Treating juice- HACCP, reduced oxygen packaging w/out variance, onformance with approved procedures | 0 | 0 | | • | | |
| 29 | 9C. When HACCP plan is required | 0 | 0 | | • | | |
| GOOD | RETAIL PRACTICES | | | | | | |
| Good Ro | etail Practices are preventative measures to control the addition of pathogens, che | emica | ls, and | l phys | ical o | bjects | into |
| IN = In c | compliance OUT = not in compliance COS - corrected on -site during inspection | n RE | EPEAT | = rep | eat v | iolation | ו |
| Safe | Food and Water | IN | OUT | N/O | N/A | cos | REPEAT |
| 30 |). Pasteurized eggs used where required | 0 | 0 | | | | |
| 31 | A. Water & ice from approved source | 0 | 0 | | | | |
| 31 | B. Sampling, alternative water supply | 0 | 0 | | • | | |
| 31 | C. Sampling report | 0 | 0 | | • | | |
| 32 | . Variance obtained for specialized processing methods | 0 | 0 | | • | | |
| | | | | | | | |

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| Food Temperature Control | IN | OUT | N/O | N/A | cos | REPEAT |
|---|---------|-----|-----|-----|-----|--------|
| 33A. Proper cooling methods used; adequate equipment for temperature control | • | 0 | | | | |
| 33B. Frozen food | • | 0 | | | | |
| 34. Plant food properly cooked for hot holding | 0 | 0 | • | 0 | | |
| 35. Approved thawing methods used | 0 | 0 | • | 0 | | |
| 36A. Thermometers provided and accurate | • | 0 | | | | |
| 36B. Thermometers function properly | • | Ο | | | | |
| Food Identification | | - | IN | OUT | cos | REPEAT |
| 37A. Food properly labeled; original container | | | • | 0 | | |
| 37B. Food labels, labeling of ingredients | | | 0 | 0 | | |
| Prevention of Food Contamination | 3.1 | | IN | OUT | cos | REPEAT |
| 38A, Insects, rodents, & animals not present | | | 0 | • | | |
| 38B. Handling prohibition, controlling pests, prohibiting animals | | | • | 0 | | |
| 39A. Contamination prevented during food storage | | | 0 | 0 | | |
| 39B. Food display; ice used as an exterior coolant prohibited as an ingredient | | | • | 0 | | |
| 39C. Consumer self-service operations- utensils and monitoring | | | • | 0 | | |
| 40A_Personal cleanliness- prohibition jewelry | | | • | 0 | | |
| 40B. Maintenance of fingernails | | | • | 0 | | |
| 41. Wiping cloths; properly used and stored | | | 0 | 0 | | |
| 42A. Washing Produce - following chemical manufacturers label | | | • | 0 | | |
| 42B. Washing produce | | | • | 0 | | |
| 42C. Washing produce- chemicals | | | 0 | 0 | | |
| Proper Use of Utensils | T. | | IN | OUT | cos | REPEAT |
| 43. In-use utensils; properly stored | | | • | 0 | | |
| 44. Utensils, equipment & linens; properly stored, dried, and handled | | | • | 0 | | |
| 45A. Single-use/ single service articles properly stored and used, required | | | • | 0 | | |
| 45B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination | | | • | 0 | | |
| 46. Gloves used properly | | | • | 0 | | |
| Utensils, Equipment and Vending | | | IN | OUT | cos | REPEAT |
| 47A. Food & non-food contact surfaces cleanable | | | • | 0 | | |
| 47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consume service | er self | - | • | 0 | | |
| 47C. Properly designed characteristics: food and non-food contact surfaces, mollusc shellfish tanks | an | | • | 0 | | |

Inspector

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| Food Establishment Inspection Report | - F | DA | | | |
|---|-----|-----|-----|-----|--------|
| Utensils, Equipment and Vending | 202 | IN | OUT | cos | REPEAT |
| 48A. Warewashing facilities: installed, maintained, & used; test strips | | • | Ο | | |
| 48B. Operational warewashing machines | | • | Ο | | |
| 49. Non-food contact surfaces clean | | • | 0 | | |
| Physical Facilities | IN | OUT | N/A | cos | REPEAT |
| 50. Hot & cold water available; adequate pressure | 0 | 0 | | | |
| 51A. Plumbing installed; proper backflow devices | 0 | 0 | | | |
| 51B. Prohibiting a cross-connection, inspection and servicing system | 0 | 0 | | | |
| 51C. Approved system and cleanable fixtures, service sink | 0 | 0 | 0 | | |
| 52A. Sewage and waste water properly disposed | 0 | 0 | | | |
| 52B. Grease traps easily accessible for cleaning | 0 | 0 | | | |
| 52C. Removing mobile food establishment waste | 0 | 0 | 0 | | |
| 53A. Toilet facilities; properly constructed, supplied, & cleaned | 0 | 0 | | | |
| 53B. Toilet tissue availability | 0 | 0 | | | |
| 54. Garbage & refuse properly disposed; facilities maintained | 0 | 0 | | | |
| 55A. Physical facilities installed, maintained, & clean | 0 | 0 | | | |
| 55B. Private homes and living or sleeping quarters, use prohibition | 0 | 0 | | | |
| 56. Adequate ventilation & lighting; designated areas used | 0 | 0 | | | |
| MASSACHUSETTS ONLY REGULATIONS | Ŋ | | | | |
| Rules and Regulations adopted for use in Massachusetts only. | | | | | |
| Facilities | | IN | OUT | cos | REPEAT |
| 57A. Catering | | 0 | 0 | | |
| 57B. When plans are reviewed, prerequisite for operations- valid permit | | 0 | Ο | | |
| 57C. Contents of plans and specifications, preoperational inspections | | 0 | 0 | | |
| 58. Mobile Food Operations | | 0 | 0 | | |
| 59. Temporary Food Establishments | | 0 | 0 | | |
| 60. Residential Kitchens | | 0 | 0 | | |
| Procedures | | IN | OUT | cos | REPEA |
| 61. Anti-choking Procedures | | • | 0 | | |
| 62. Tobacco Products: Notice and Sale | | 0 | 0 | | |
| 63. Food Allergy Awareness Requirements | | • | 0 | | |
| Narrative | | | | | |

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Food Establishment Inspection Report - FDA Fail Notes Summary

| Fail Code | | Fail Text |
|------------|----------------|--|
| 3B. Emplo | yee Reporting | |
| 590.0003 (| C) | *Responsibility of Permit Holder, Person in Charge, and Conditional Employees-Responsibility of the PIC to Exclude or Restrict |
| | Addl Notes: | [No verifiable evidence of employee illness reporting on file. Have employee illness documentation on file for each food employee.] |
| 5. Clean-u | o of Vomiting | and Diarrheal Events |
| 2-501.11 | | Procedures involving clean-up of vomit and diarrhea |
| | Addl Notes: | [Provide a vomit and fecal incident policy- Have on hand in case of any incident.] |
| 21. Proper | hot holding to | emperatures |
| 3-501.16 (| ۹) | *Hot TCS foods Maintained at or Above 135oF, Also for whole meat roasts (130F and above) |
| | Addl Notes: | [Broccoli at third floor hot line is at 80F. Maintain all foods in hot holding at 135 or above.] |
| 23. Proper | Date Marking | |
| 3-501.17 | | Date marking: RTE, TCS |
| | Addl Notes: | [Items in walk in are not labeled with a name and a use by date. Provide a name and a use by date for all RTE, TCS foods.] |
| 38A Insec | ts rodents & | animals not present |
| | | *Controlling Pests |
| 0 001.777 | | [No pest control log info on file. Keep pest control info on file.] |
| 41. Wipina | cloths; prope | rly used and stored |
| 3-304.14 | | Wiping Cloths, Use Limitation |
| | Addl Notes: | [In use wiping cloths are wet on the counter. Store all in use wet wiping cloths in sanitizer solution when not being used.] |

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City of Medford

BOARD OF HEALTH

City Hall - Room 311 85 George P Hassett Drive Medford, Massachusetts 02155 Telephone (781) 393-2560 FAX: (781) 393-2562 TDD: (781) 393-2516

Food Establishment Inspection Report

| lnen | Date | 6/8/2018 | |
|------|-------|----------|--|
| เมรม | Date: | 0/0/2010 | |

Business ID: MA000161

Inspection: MB000275

Business: Medford High School

Permit #:

Phone:

475 Winthrop Street

Health Director: 037400 Melanie Dineen

Page 1 of 7

Medford, MA 02155

Reason: 01. Routine

Results: Next Routine 120

Time In / Time Out

Inspection Summary

Inspector

| Date | In | Out | Insp | Travel | Total | Mileage | Notes | |
|----------|----------|----------|------|--------|-------|---------|-------|--|
| 06/08/18 | 11:32 AM | 11:48 AM | 0:16 | 0:00 | 0:16 | 0 | | |
| Total: | | | 0:16 | 0:00 | 0:16 | 0 | | |

Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/ 2013

| Federal Food Code. This report, when signed below by the Inspector constitutes an orde correct violations cited in this report may result in suspension or revocation of the food es aggrieved by this order, you have the right to a hearing. The request must be in writing at the above address within 10 days of receipt of this order. | stablis | hment | perm | it an | d/or fir | es. If | | | |
|--|-------------------|--------------|---------|-------|----------|---------|--|--|--|
| PIC Name Thomas Dixey Chokesaver | Risk Category 2 | | | | | | | | |
| Certified Food Protection Manager | С | FPM E | xp Da | ite _ | | | | | |
| Certified Allergy Trained Name Allergy Exp Date | | | | | | | | | |
| Permit Posted [8-304.11(A)] In ⊙ Out ⊖ | | | | | | | | | |
| Inspection Report Available [8-304.11(K)] In O Out O | | | | | | | | | |
| Foodborne-Illness Complaint Investigated (All) Involving Mor | e Tha | n Two | Perso | ns | | | | | |
| Inspection Report Provided by: e-mail Hardcopy | / 🗆 | | | | | | | | |
| FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS | | | | 1 | 1 | | | | |
| Compliance status: IN = in compliance OUT = not in compliance N/O = not observed Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection | | | • | | | | | | |
| Risk factors are improper practices or procedures identified as the most prevalent contril njury. Public Health Interventions are control measures to prevent foodborne illnesses o | outing r injur | factor y. | s of fo | odbo | rne illr | ness or | | | |
| Supervision | IN | OUT | N/O | N/A | cos | REPEAT | | | |
| PIC Present, Knowledge and Duties | 0 | 0 | 0 | 0 | | | | | |
| 2. Certified Food Protection Manager | • | 0 | 0 | 0 | | | | | |
| The state of the s | | | | | | | | | |

| Employee Health / Responding to Contamination Events | IN | OUT | N/O | N/A | cos | REPEAT |
|---|----|-----|-----|-----|-----|--------|
| 3A. Employee Health: PIC Knowledge, Responsibilities & Reporting | 0 | 0 | 0 | 0 | | |
| 3B. Employee Reporting to PIC | • | 0 | 0 | 0 | | |
| 4. Proper Use of Restriction & Exclusion | • | 0 | 0 | 0 | | |
| 5. Clean-up of Vomiting and Diarrheal Events | • | 0 | 0 | 0 | | |
| Good Hygienic Practices | IN | OUT | N/O | N/A | cos | REPEAT |
| 6A. Proper eating, tasting, drinking, or tobacco use | • | 0 | 0 | 0 | | |
| 6B. Preventing contamination when tasting | • | 0 | 0 | 0 | | |
| 7. No discharge from eyes, nose, and mouth | • | 0 | 0 | 0 | | |
| Control of Hands as a Vehicle of Contamination | IN | OUT | N/O | N/A | cos | REPEAT |
| 8A. Hands clean & properly washed | • | 0 | 0 | 0 | | |
| 8B. Where to wash, hand antiseptics | • | 0 | 0 | 0 | | |
| No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed | • | 0 | 0 | 0 | | |
| 10A. Adequate handwashing sinks properly supplied and accessible | • | 0 | 0 | 0 | | |
| 10B. Handwashing sinks accesible with proper signage, handwashing aids | • | 0 | 0 | 0 | | |
| Approved Sources | IN | OUT | N/O | N/A | cos | REPEAT |
| 11A, Milk, eggs, juice, and processed food | • | Ο | 0 | 0 | | |
| 11B. Fish and shellfish | 0 | 0 | 0 | • | | |
| 11C. Game animals and wild mushrooms | 0 | 0 | 0 | • | | |
| 12A, Food received at proper temperature | 0 | 0 | • | 0 | | |
| 12B. Shipping and receiving frozen food | 0 | 0 | • | 0 | | |
| 13. Food in good condition, honestly presented, safe, & unadulterated | • | 0 | 0 | 0 | | |
| 13B. Food package integrity | • | 0 | 0 | 0 | | |
| 14A. Required records available: shellstock tags, parasite destruction | 0 | 0 | 0 | • | | |
| 14B. Missing shellstock tags, destruction | 0 | 0 | 0 | • | | |
| 14C. Parasite destruction- storing raw/partially cooked fish | 0 | 0 | 0 | • | | |
| Protection from Contamination | IN | OUT | N/O | N/A | cos | REPEAT |
| 15A. Food separated & protected | • | 0 | 0 | 0 | | |
| 15B. Cleaning equip/utensils/food containers | • | 0 | 0 | 0 | | |
| 16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above | • | 0 | 0 | 0 | | |
| 16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F | • | 0 | 0 | 0 | | |
| 16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils | • | 0 | 0 | 0 | | |
| 17. Proper disposition of returned, previously served reconditions, & unsafe food | • | 0 | 0 | 0 | | П |

| Time/Temperature Control for Safety Food (TCS Food) | IN | OUT | N/O | N/A | cos | REPEAT |
|---|--------|----------|--------|--------|---------|--------|
| 18A. Proper cooking time & temperatures | 0 | 0 | • | 0 | | |
| 18B. Whole meat cooking and serving, storing | 0 | 0 | • | 0 | | |
| 18C. Microwave cooking of raw animal foods | 0 | 0 | 0 | 0 | | |
| 19. Proper reheating procedures for hot holding | 0 | 0 | 0 | 0 | | |
| 20. Proper cooling time & temperatures | 0 | 0 | • | 0 | | |
| 21. Proper hot holding temperatures | 0 | • | 0 | 0 | | |
| 22. Proper cold holding temperatures | 0 | • | 0 | 0 | | |
| 23. Proper Date Marking | 0 | • | 0 | 0 | | |
| 23B. TCS Foods Disposition | • | 0 | О | 0 | | |
| 24A. Time as a public health control: procedures | 0 | 0 | 0 | 0 | | |
| 24B. Time as a public health control: temperatures & discarding food | 0 | 0 | 0 | • | | |
| 24C. Time as a public health control: highly susceptible population (HSP) | 0 | 0 | 0 | • | | |
| Consumer Advisory | IN | OUT | N/O | N/A | cos | REPEAT |
| 25. Consumer advisory provided for raw or undercooked foods | 0 | 0 | 0 | • | | |
| Highly Susceptible Populations (HSP) | IN | OUT | N/O | N/A | cos | REPEAT |
| 26A. Pasteurized foods used; prohibited foods not offered | 0 | 0 | 0 | • | | |
| 26B. Reservice of foods | 0 | 0 | 0 | 0 | | |
| Chemical | IN | OUT | N/O | N/A | cos | REPEAT |
| 27. Food additives: approved and properly used | 0 | 0 | 0 | • | | |
| 28A. Toxic substances identified, stored and used | 0 | 0 | 0 | 0 | | |
| 28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage | 0 | 0 | 0 | • | | |
| 28C. Conditions of Use: law | 0 | 0 | 0 | • | | |
| Conformance with Approved Procedures | IN | OUT | N/O | N/A | cos | REPEAT |
| 29A. Compliance with variance, specialized process, & HACCP plan | 0 | 0 | 0 | • | | |
| 29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures | 0 | 0 | 0 | • | | |
| 29C. When HACCP plan is required | 0 | 0 | 0 | • | | |
| OOD RETAIL PRACTICES | | | D D | | | |
| ood Retail Practices are preventative measures to control the addition of pathogens, chods. | nemica | ıls, and | l phys | ical c | bjects | into |
| = In compliance OUT = not in compliance COS - corrected on -site during inspection | on RE | EPEAT | = rep | eat v | iolatio | n |
| Safe Food and Water | IN | OUT | N/O | N/A | COS | REPEAT |
| 30. Pasteurized eggs used where required | • | 0 | 0 | 0 | | |

Food Establishment Inspection Report OUT N/O N/A COS REPEAT Safe Food and Water • O 31A. Water & ice from approved source 0 0 0 0 0 0 31B. Sampling, alternative water supply 0 0 0 0 31C. Sampling report 0 0 32. Variance obtained for specialized processing methods 0 0 IN OUT N/O N/A COS REPEAT Food Temperature Control 0 33A. Proper cooling methods used; adequate equipment for temperature control 0 0 0 (0) 0 0 0 33B. Frozen food 34. Plant food properly cooked for hot holding 0 0 0 0 0 0 0 0 35. Approved thawing methods used 36A. Thermometers provided and accurate 0 0 0 0 0 0 0 0 36B. Thermometers function properly COS REPEAT IN OUT Food Identification 0 0 37A. Food properly labeled; original container 0 0 37B. Food labels, labeling of ingredients ΙN OUT COS REPEAT Prevention of Food Contamination 0 38A. Insects, rodents, & animals not present 0 38B. Handling prohibition, controlling pests, prohibiting animals 0 0 0 0 39A. Contamination prevented during food storage 0 0 39B. Food display; ice used as an exterior coolant prohibited as an ingredient 0 0 39C. Consumer self-service operations- utensils and monitoring 0 0 40A. Personal cleanliness- prohibition jewelry 0 0 40B. Maintenance of fingernails 0 0 41. Wiping cloths; properly used and stored 0 0 42A. Washing Produce - following chemical manufacturers label 0 42B. Washing produce 0 0 0 42C. Washing produce- chemicals IN OUT COS REPEAT Proper Use of Utensils 0 0 43. In-use utensils; properly stored 0 0 44. Utensils, equipment & linens; properly stored, dried, and handled 0 0 45A. Single-use/ single service articles properly stored and used, required 45B. Single-use/service articles use limitation, kitchenware and tableware preventing 0 0 contamination

Acknowledged Receipt :

46. Gloves used properly

0

0

| Utensils, Equipment and Vending | | IN | OUT | cos | REPEAT |
|---|----|------|-------|-------|--------|
| 47A. Food & non-food contact surfaces cleanable | | 0 | Ο | | |
| 47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer self-service | • | • | 0 | | |
| 47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks | | • | 0 | | |
| 48A. Warewashing facilities: installed, maintained, & used; test strips | | 0 | 0 | | |
| 48B. Operational warewashing machines | | • | 0 | | |
| 49. Non-food contact surfaces clean | | 0 | 0 | | |
| Physical Facilities | IN | OUT | N/A | cos | REPEAT |
| 50. Hot & cold water available; adequate pressure | • | 0 | Ο | | |
| 51A. Plumbing installed; proper backflow devices | • | 0 | 0 | | |
| 51B. Prohibiting a cross-connection, inspection and servicing system | • | 0 | 0 | | |
| 51C. Approved system and cleanable fixtures, service sink | • | 0 | 0 | | |
| 52A. Sewage and waste water properly disposed | 0 | 0 | 0 | | |
| 52B. Grease traps easily accessible for cleaning | • | 0 | 0 | | |
| 52C. Removing mobile food establishment waste | • | 0 | 0 | | |
| 53A. Toilet facilities; properly constructed, supplied, & cleaned | • | 0 | 0 | | |
| 53B. Toilet tissue availability | • | 0 | 0 | | |
| 54. Garbage & refuse properly disposed; facilities maintained | • | 0 | 0 | | |
| 55A. Physical facilities installed, maintained, & clean | 0 | 0 | 0 | | |
| 55B. Private homes and living or sleeping quarters, use prohibition | • | 0 | 0 | | |
| 56. Adequate ventilation & lighting; designated areas used | • | 0 | 0 | | |
| ASSACHUSETTS ONLY REGULATIONS | | | | | |
| les and Regulations adopted for use in Massachusetts only. | | | | | |
| Facilities | | IN | OUT | cos | REPEAT |
| 57A. Catering | | 0 | 0 | | |
| 57B. When plans are reviewed, prerequisite for operations- valid permit | | 0 | 0 | | |
| 57C. Contents of plans and specifications, preoperational inspections | | 0 | 0 | | |
| 58. Mobile Food Operations | | 0 | 0 | | |
| 59. Temporary Food Establishments | | 0 | 0 | | |
| 60. Residential Kitchens | | 0 | 0 | | |
| Procedures | | IN C | OUT (| COS F | REPEAT |
| 61. Tobacco Products: Notice and Sale | | 0 | 0 | | |
| 62. Food Allergy Awareness Requirements | | 0 | 0 | | |
| | | | | | |

Inspector Acknowledged Receipt :

| Food Establishment Inspection Report | | | | | | | |
|--------------------------------------|----|--|--|--|--|--|--|
| Discussion with Manager | | | | | | | |
| | ž. | | | | | | |
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Food Establishment Inspection Report Fail Notes Summary

| Fail Code | Fail Text |
|---------------------------|--|
| 21. Proper hot holding to | emperatures |
| 3-501.16 (A) | *Hot TCS foods Maintained at or Above 135oF, Also for whole meat roasts (130F and above) |
| Addl Notes: | [Items such as french toast, hash browns and mozzarella sticks at 130. Temperatures below 135 in upstairs and downstairs kitchen. Maintain all TCS foods in hot holding at 135 or greater.] |
| 22. Proper cold holding | temperatures |
| 3-501.16(A2 &B) | *Cold PHFs Maintained at or Below 41oF- also pertains to untreated eggs (45F) |
| Addl Notes: | [Milk in reach in upstairs by deli bar at 45, milk chest milk at 43. Maintain all all TCS foods at 41F or less.] |
| 23. Proper Date Marking | |
| 3-501.17 | Date marking: RTE, TCS |
| Addl Notes: | [Items in refrigerator such as sauce and cut up fruit not labeled. Label all RTE, TCS foods with a name and a use by date.] |
| 38A. Insects, rodents, & | animals not present |
| 6-501.111 (A, B, D) | *Controlling Pests |
| Addl Notes: | [Pest control in place, but PIC does not have reports. Maintain knowledge of pest control reports.] |
| 41. Wiping cloths; prope | rly used and stored |
| 3-304.14 | Wiping Cloths, Use Limitation |
| Addl Notes: | [Wet in use wiping cloths on counter. Maintain wet- in use wiping cloths in santizer buckets.] |

City of Medford

BOARD OF HEALTH

City Hall - Room 311 85 George P Hassett Drive Medford, Massachusetts 02155 Telephone (781) 393-2560 FAX: (781) 393-2562 TDD: (781) 393-2516

Food Establishment Inspection Report

| Business: Medford High School 475 Winthrop Street | | | | | | Permit # Phone: | t: Director: 037400 Melanie Dine |
|---|---|-------------------------------------|------------------------------|----------------|----------------------------------|----------------------------------|--|
| I | Medford, MA 0 | 2155 | | | | Reason: | : 02. Re-inspection : Next Routine 180 |
| Time In / Tin | | | | 180 | | 74 | ¥ |
| Date | In | Out | Insp | Travel | Total | Mileage | Notes |
| 11/29/18 | 3 11:22 AM | 11:57 AM | 0:35 | 0:00 | 0:35 | 0 | |
| Total: | | | 0:35 | 0:00 | 0:35 | 0 | |
| Inspection Sur | mmary | | | | | * 1 | |
| aggrieved by the above add | his order, you hav ress within 10 day | e the right to a s of receipt of | hearing. Th this order. | ne request mu | st be in writin | ng and submit | ent permit and/or fines. If ted to the Board of Health at |
| PIG Nan | ne <u>Thomas Dixey</u> | | | | onokesaver _p | | Risk Category 2 |
| Certified F | Food Protection Ma | nager | | | | CFPN | ∄ Exp Date |
| Certified A | Allergy Trained Nar | me | | | | Allerg | y Exp Date |
| Permit Pos | ted [8-304.11(A)] | | ln ⊙ (| Out O | | | |
| Inspection | Report Available [8 | 8-304.11(K)] | In O | Out O | | | |
| F | oodborne Iliness C | omplaint Invest | igated (All) | | Involving | More Than To | wo Persons 🔲 |
| | Inspection | Report Provide | d by: e-ma | ail 🖂 | Harde | сору 🗆 | |
| FOODBORNE | ILLNESS RISK F | ACTORS AND | PUBLIC HE | ALTH INTER | VENTIONS | | |
| Compliance st | atus: IN = in com | pliance OUT | = not in cor | npliance N/O | = not observ | ed N/A = not | applicable |
| Marked in app | ropriate box for CO | OS and/or R. | COS = co | rrected on-sit | e during insp | ection R = re | peat violation |
| Risk factors a injury. Public l | re improper praction Health Intervention | ces or proceduns are control r | res identifie neasures to | ed as the mos | t prevalent co borne illnesse | ontributing fac es or injury. | tors of foodborne illness or |
| Supervision | n William Land | | | | | IN OL | JT N/O N/A COS REPEAT |
| 1 PIC P | resent Knowledge | and Duties | | | | . O | |

Acknowledged Receipt:

2. Certified Food Protection Manager

Inspector

0 0 0

| Employee Health / Responding to Contamination Events | IN | OUT | N/O | N/A | cos | REPEAT |
|---|----|-----|-----|-----|-----|--------|
| 3A. Employee Health: PIC Knowledge, Responsibilities & Reporting | • | 0 | 0 | 0 | | |
| 3B. Employee Reporting to PIC | • | 0 | 0 | 0 | | |
| 4. Proper Use of Restriction & Exclusion | 0 | 0 | 0 | Ο | | |
| 5. Clean-up of Vomiting and Diarrheal Events | • | 0 | 0 | 0 | | |
| Good Hygienic Practices | IN | OUT | N/O | N/A | cos | REPEAT |
| 6A. Proper eating, tasting, drinking, or tobacco use | • | Ο | 0 | 0 | | |
| 6B. Preventing contamination when tasting | 0 | 0 | 0 | 0 | | |
| 7. No discharge from eyes, nose, and mouth | • | 0 | 0 | 0 | | |
| Control of Hands as a Vehicle of Contamination | IN | OUT | N/O | N/A | cos | REPEAT |
| 8A. Hands clean & properly washed | 0 | 0 | 0 | 0 | | |
| 8B. Where to wash, hand antiseptics | • | 0 | Ο | 0 | | |
| No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed | • | 0 | 0 | 0 | | |
| 10A. Adequate handwashing sinks properly supplied and accessible | 0 | • | 0 | 0 | | |
| 10B. Handwashing sinks accesible with proper signage, handwashing aids | • | 0 | 0 | 0 | | |
| Approved Sources | IN | OUT | N/O | N/A | cos | REPEAT |
| 11A. Milk, eggs, juice, and processed food | • | 0 | 0 | 0 | | |
| 11B. Fish and shellfish | • | 0 | 0 | 0 | | |
| 11C. Game animals and wild mushrooms | 0 | 0 | 0 | 0 | | |
| 12A. Food received at proper temperature | 0 | 0 | • | 0 | | |
| 12B. Shipping and receiving frozen food | 0 | 0 | • | Ο | | |
| 13. Food in good condition, honestly presented, safe, & unadulterated | • | 0 | 0 | 0 | | |
| 13B. Food package integrity | • | 0 | 0 | 0 | | |
| 14A. Required records available: shellstock tags, parasite destruction | 0 | 0 | 0 | • | | |
| 14B. Missing shellstock tags, destruction | 0 | 0 | 0 | • | | |
| 14C. Parasite destruction- storing raw/partially cooked fish | 0 | 0 | 0 | • | | |
| Protection from Contamination | IN | OUT | N/O | N/A | cos | REPEAT |
| 15A. Food separated & protected | 0 | 0 | 0 | 0 | | |
| 15B. Cleaning equip/utensils/food containers | 0 | 0 | 0 | 0 | | |
| 16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above | 0 | Ο | 0 | 0 | | |
| 16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F | • | 0 | 0 | 0 | | |
| 16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils | • | 0 | 0 | 0 | | |
| 17. Proper disposition of returned, previously served reconditions, & unsafe food | • | 0 | 0 | 0 | | |

| Time/Temperature Control for Safety Food (TCS Food) | IN | OUT | N/O | N/A | cos | REPEAT |
|---|-------|----------|--------|---------|---------|--------|
| 18A. Proper cooking time & temperatures | 0 | 0 | • | 0 | | |
| 18B. Whole meat cooking and serving, storing | 0 | O | 0 | • | | |
| 18C. Microwave cooking of raw animal foods | 0 | О | 0 | • | | |
| 19. Proper reheating procedures for hot holding | • | 0 | 0 | 0 | | |
| 20. Proper cooling time & temperatures | • | 0 | 0 | 0 | | |
| 21. Proper hot holding temperatures | 0 | • | 0 | 0 | | |
| 22. Proper cold holding temperatures | • | 0 | 0 | 0 | | |
| 23. Proper Date Marking | • | 0 | 0 | 0 | | |
| 23B. TCS Foods Disposition | • | 0 | 0 | 0 | | |
| 24A. Time as a public health control: procedures | 0 | 0 | 0 | • | | |
| 24B. Time as a public health control: temperatures & discarding food | • | 0 | 0 | 0 | | |
| 24C. Time as a public health control: highly susceptible population (HSP) | 0 | 0 | 0 | 0 | | |
| Consumer Advisory | IN | OUT | N/O | N/A | COS | REPEAT |
| 25. Consumer advisory provided for raw or undercooked foods | 0 | 0 | 0 | 0 | | |
| Highly Susceptible Populations (HSP) | IN | OUT | N/O | N/A | cos | REPEAT |
| 26A. Pasteurized foods used; prohibited foods not offered | 0 | 0 | 0 | 0 | | |
| 26B. Reservice of foods | 0 | 0 | Ο | • | | |
| Chemical | IN | OUT | N/O | N/A | cos | REPEAT |
| 27. Food additives: approved and properly used | 0 | 0 | 0 | 0 | | |
| 28A. Toxic substances identified, stored and used | 0 | 0 | 0 | • | | |
| 28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage | 0 | 0 | 0 | • | | |
| 28C. Conditions of Use: law | 0 | 0 | 0 | • | | |
| Conformance with Approved Procedures | IN | OUT | N/O | N/A | COS | REPEAT |
| 29A. Compliance with variance, specialized process, & HACCP plan | 0 | 0 | 0 | • | | |
| 29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures | 0 | 0 | 0 | • | | |
| 29C. When HACCP plan is required | 0 | 0 | 0 | • | | |
| GOOD RETAIL PRACTICES | | | | | | |
| Sood Retail Practices are preventative measures to control the addition of pathogens, ch oods. | emica | als, and | d phys | sical c | bjects | into |
| N = In compliance OUT = not in compliance COS - corrected on -site during inspectio | n RI | EPEAT | `= rep | eat v | iolatio | n |
| Safe Food and Water | IN | OUT | N/O | N/A | cos | REPEAT |
| 30. Pasteurized eggs used where required | 0 | 0 | 0 | • | | |

Food Establishment Inspection Report Safe Food and Water N/O N/A COS REPEAT OUT 31A. Water & ice from approved source O 0 0 0 31B. Sampling, alternative water supply O 0 0 0 0 0 0 0 31C. Sampling report 32. Variance obtained for specialized processing methods 0 0 0 0 Food Temperature Control N/O N/A COS REPEAT IN OUT 33A. Proper cooling methods used; adequate equipment for temperature control 0 0 0 0 0 0 0 0 33B. Frozen food 34. Plant food properly cooked for hot holding 0 0 0 0 0 0 0 0 35. Approved thawing methods used 36A. Thermometers provided and accurate 0 0 0 0 O O 0 0 36B. Thermometers function properly Food Identification IN OUT COS REPEAT 0 0 37A. Food properly labeled; original container 0 37B. Food labels, labeling of ingredients 0 Prevention of Food Contamination IN OUT COS REPEAT 38A. Insects, rodents, & animals not present 0 0 38B. Handling prohibition, controlling pests, prohibiting animals 0 0 0 39A. Contamination prevented during food storage 0 39B. Food display; ice used as an exterior coolant prohibited as an ingredient 0 0 0 39C. Consumer self-service operations- utensils and monitoring 0 40A. Personal cleanliness- prohibition jewelry 0 0 40B. Maintenance of fingernails 0 0 П 41. Wiping cloths; properly used and stored 0 0 42A. Washing Produce - following chemical manufacturers label 0 0 0 42B. Washing produce 0 0 0 42C. Washing produce- chemicals OUT COS REPEAT Proper Use of Utensils IN 0 0 43. In-use utensils; properly stored 44. Utensils, equipment & linens; properly stored, dried, and handled 0 0 0 45A. Single-use/ single service articles properly stored and used, required 0 45B. Single-use/service articles use limitation, kitchenware and tableware preventing 0 0 П contamination

Acknowledged Receipt :

46. Gloves used properly

0

0

| Utensils, Equipment and Vending | | IN | OUT | cos | REPEAT |
|---|------------|------|------|-------|--------|
| 47A. Food & non-food contact surfaces cleanable | • | 0 | | | |
| 47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer self-service | 0 | • | | | |
| 47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks | | • | 0 | | |
| 48A. Warewashing facilities: installed, maintained, & used; test strips | | 0 | • | | |
| 48B. Operational warewashing machines | | 0 | 0 | | |
| 49. Non-food contact surfaces clean | | 0 | 0 | | |
| Physical Facilities | IN | OUT | N/A | cos | REPEAT |
| 50. Hot & cold water available; adequate pressure | • | 0 | 0 | | |
| 51A. Plumbing installed; proper backflow devices | • | 0 | 0 | | |
| 51B. Prohibiting a cross-connection, inspection and servicing system | • | 0 | 0 | | |
| 51C. Approved system and cleanable fixtures, service sink | 0 | 0 | 0 | | |
| 52A. Sewage and waste water properly disposed | • | 0 | 0 | | |
| 52B. Grease traps easily accessible for cleaning | o ′ | 0 | 0 | | |
| 52C. Removing mobile food establishment waste | • | 0 | 0 | | |
| 53A. Toilet facilities; properly constructed, supplied, & cleaned | • | 0 | 0 | | |
| 53B. Toilet tissue availability | • | 0 | 0 | | |
| 54. Garbage & refuse properly disposed; facilities maintained | • | 0 | 0 | | |
| 55A. Physical facilities installed, maintained, & clean | • | 0 | 0 | | |
| 55B. Private homes and living or sleeping quarters, use prohibition | • | 0 | 0 | | |
| 56. Adequate ventilation & lighting; designated areas used | • | 0 | 0 | | |
| MASSACHUSETTS ONLY REGULATIONS | | | | | |
| ules and Regulations adopted for use in Massachusetts only | | | | | |
| Facilities | | IN | OUT | cos | REPEAT |
| 57A. Catering | | 0 | 0 | | |
| 57B. When plans are reviewed, prerequisite for operations- valid permit | | 0 | 0 | | |
| 57C. Contents of plans and specifications, preoperational inspections | | 0 | 0 | | |
| 58. Mobile Food Operations | | 0 | 0 | | |
| 59. Temporary Food Establishments | | 0 | 0 | | |
| 60. Residential Kitchens | | 0 | 0 | | |
| Procedures | | IN C | UT (| COS F | REPEAT |
| 61. Tobacco Products: Notice and Sale | | 0 | 0 | | |
| 62. Food Allergy Awareness Requirements | | • | 0 | | |
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| Food Establishment Inspection Report | | | | | | | |
|--------------------------------------|--|-----|--|--|--|--|--|
| Discussion with Manager | | | | | | | |
| | | 900 | | | | | |
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Inspector

Food Establishment Inspection Report Fail Notes Summary

| Fail Code | Fail Text |
|-------------------|---|
| 10A. Adequate h | andwashing sinks properly supplied and accessible |
| 5-203.11 | *Numbers and Capacities |
| Addl Notes: | [Second hand sink in second floor kitchen is not working. This makes a shortage of hand sinks in that kitchen as there is only one other. Maintain hand sinks.] |
| 21. Proper hot ho | olding temperatures |
| 3-501.16 (A) | *Hot TCS foods Maintained at or Above 135oF, Also for whole meat roasts (130F and above) |
| Addl Notes: | [Pizza at 128 in basement hot holding. Second floor hot holding cabinet at 110. Second floor pizza display, pizza at 128. Hamburgers in all hot holding units below 135. Maintain all hot holding at 135F or greater.] |
| 43. In-use utensi | s; properly stored |
| 3-304.12 | In-Use Utensils, Between-Use Storage |
| Addl Notes: | [Can opener in second floor kitchen is dirty. Maintain all in use utensils cleaned every four hours.] |
| 48A. Warewashir | ng facilities: installed, maintained, & used; test strips |
| 4-501.19 | Manual warewashing equipment, wash solution temperature |
| | [Wash solution observed to be at 98 F after just being filled. Maintain manual ware washing water at not less than 110F.] |

City of Medford

BOARD OF HEALTH

City Hall - Room 311 85 George P Hassett Drive Medford, Massachusetts 02155 Telephone (781) 393-2560 FAX: (781) 393-2562 TDD: (781) 393-2516

Food Establishment Inspection Report

Insp Date: 5/29/2019

Business ID: MA000161

Inspection: MB000422

Business: Medford High School

Permit #:

475 Winthrop Street

Phone:

Medford, MA 02155

Health Director: 037400 Melanie Dineen

Reason: 01. Routine

Results: Next Routine 180

Time In / Time Out

| Date | ln | Out | Insp | Travel | Total | Mileage | Notes |
|----------|----------|----------|------|--------|-------|---------|-------|
| 05/29/19 | 11:00 AM | 11:55 AM | 0:55 | 0:00 | 0:55 | 0 | |
| Total: | | | 0:55 | 0:00 | 0:55 | 0 | |

Inspection Summary 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). Risk Category 2 PIC Name Thomas Dixey Certified Food Protection Manager CFPM Exp Date _____ Allergy Exp Date Certified Allergy Trained Name Certified ChokeSaver Name ChokeSaver Exp Date Permit Posted [8-304.11(A)] In ⊙ Out O Inspection Report Available [8-304.11(K)] In ⊙ Out ○ Involving More Than Two Persons Foodborne Illness Complaint Investigated (All) Inspection Report Provided by: e-mail Hardcopy ☐ FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Compliance status: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection R = repeat violation Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illnesses or injury.

Inspector

Acknowledged Receipt: Tom Dixey

Page 1 of 6

| Supervision | IN | OUT | N/O | N/A | cos | REPEAT |
|---|----|-----|-----|-----|-----|--------|
| Person-in-charge present, demonstrates knowledge, and performs duties | • | 0 | 0 | 0 | | |
| 2. Certified Food Protection Manager | • | 0 | 0 | 0 | | |
| Employee Health | IN | OUT | N/O | N/A | cos | REPEAT |
| Management, food employee and conditional employee; knowledge, responsibilities and reporting | • | 0 | 0 | 0 | | |
| 4. Proper Use of Restriction & Exclusion | 0 | 0 | 0 | 0 | | |
| 5. Procedures for responding to vomiting and diarrheal events | 0 | 0 | 0 | Ο | | |
| Good Hygienic Practices | IN | OUT | N/O | N/A | cos | REPEAT |
| 6. Proper eating, tasting, drinking, or tobacco use | • | 0 | 0 | 0 | | |
| 7. No discharge from eyes, nose, and mouth | • | Ο | 0 | 0 | | |
| Preventing Contamination by Hands | IN | OUT | N/O | N/A | cos | REPEAT |
| 8. Hands clean & properly washed | • | 0 | 0 | 0 | | |
| 9. No bare hand contact with RTE food | • | 0 | Ο | 0 | | |
| 10. Adequate handwashing sinks properly supplied and accessible | • | 0 | 0 | 0 | | |
| Approved Sources | IN | OUT | N/O | N/A | cos | REPEAT |
| 11. Food obtained from approved source | • | 0 | 0 | 0 | | |
| 12. Food received at proper temperature | 0 | 0 | 0 | 0 | | |
| 13, Food in good condition, honestly presented, safe, & unadulterated | • | 0 | 0 | 0 | | |
| 14. Required records available: shellstock tags, parasite destruction | 0 | 0 | 0 | • | | |
| Protection from Contamination | IN | OUT | N/O | N/A | cos | REPEAT |
| 15. Food separated and protected | • | 0 | 0 | 0 | | |
| 16. Food-contact surfaces: cleaned & sanitized | 0 | 0 | 0 | 0 | | |
| 17. Proper disposition of returned, previously served reconditions, & unsafe food | 0 | 0 | • | 0 | | |
| Time/Temperature Control for Safety | IN | OUT | N/O | N/A | cos | REPEAT |
| 18. Proper cooking time & temperatures | 0 | 0 | • | 0 | | |
| 19. Proper reheating procedures for hot holding | 0 | 0 | 0 | 0 | | |
| 20. Proper cooling time and temperature | 0 | 0 | 0 | 0 | | - I |
| 21. Proper hot holding temperatures | • | 0 | 0 | 0 | | |
| 22. Proper cold holding temperatures | • | 0 | 0 | 0 | | |
| 23. Proper date marking and disposition | 0 | 0 | 0 | 0 | | |
| 24. Time as a Public Health Control | 0 | 0 | Ο | • | | |
| Consumer Advisory | IN | OUT | N/O | N/A | cos | REPEAT |
| 25. Consumer advisory provided for raw / undercooked foods | 0 | 0 | 0 | • | | |

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| • | | | | | | |
|--|-------|----------|--------|---------|----------|--------|
| Highly Susceptible Populations (HSP) | IN | OUT | N/O | N/A | cos | REPEAT |
| 26. Pasteurized foods used; prohibited foods not offered | 0 | 0 | 0 | 0 | | |
| Food/Color Additives and Toxic Substances | IN | OUT | N/O | N/A | cos | REPEAT |
| 27. Food additives: approved and properly used | 0 | 0 | 0 | • | | |
| 28. Toxic substances identified, stored, and used | 0 | 0 | 0 | 0 | | |
| Conformance with Approved Procedures | IN | OUT | N/O | N/A | cos | REPEAT |
| 29. Compliance with variance / specialized process / HACCP Plan | 0 | 0 | 0 | • | | |
| GOOD RETAIL PRACTICES | - 1 | | | | | |
| Good Retail Practices are preventative measures to control the addition of pathogens, ch foods. | emica | als, and | d phys | sical o | bjects | into |
| IN = In compliance OUT = not in compliance COS - corrected on -site during inspection | n R | EPEAT | = re | oeat v | riolatio | n |
| Safe Food and Water | IN | OUT | N/O | N/A | cos | REPEAT |
| 30. Pasteurized eggs used where required | 0 | 0 | 0 | • | | |
| 31. Water & ice from approved source | • | 0 | 0 | Ο | | |
| 32. Variance obtained for specialized processing methods | 0 | 0 | 0 | • | | |
| Food Temperature Control | IN | OUT | N/O | N/A | cos | REPEAT |
| 33. Proper cooling methods used; adequate equipment for temperature control | • | 0 | 0 | 0 | | |
| 34. Plant food properly cooked for hot holding | 0 | 0 | • | 0 | | |
| 35. Approved thawing methods used | 0 | 0 | • | 0 | | |
| 36. Thermometers provided and accurate | • | 0 | О | 0 | | |
| Food Identification | IN | OUT | N/O | N/A | cos | REPEAT |
| 37. Food properly labeled; original container | • | 0 | 0 | 0 | | |
| Prevention of Food Contamination | IN | OUT | N/O | N/A | cos | REPEAT |
| 38. Insects, rodents, & animals not present | 0 | 0 | 0 | 0 | | |
| 39. Contamination prevented during food preparation, storage and display | • | 0 | 0 | 0 | | |
| 40. Personal cleanliness | 0 | 0 | 0 | 0 | | |
| 41. Wiping cloths; properly used and stored | 0 | • | 0 | 0 | | |
| 42. Washing fruits & vegetables | 0 | 0 | • | 0 | | |
| Proper Use of Utensils | IN | OUT | N/O | N/A | cos | REPEAT |
| 43. In-use utensils properly stored | 0 | 0 | 0 | 0 | | |
| 44. Utensils, equipment & linens: properly stored, dried, & handled | 0 | Ο | 0 | 0 | | |
| 45. Single-use/ single service articles: properly stored and used | • | 0 | 0 | 0 | | |
| 46. Gloves used properly | • | 0 | 0 | 0 | | |
| Utensils, Equipment and Vending | IN | OUT | N/O | N/A | cos | REPEAT |

Inspector

Acknowledged Receipt : Tom Dixey

| Food Establishment Inspection | Rep | port | | | | |
|---|-----|------|-----|-----|-----|--------|
| Utensils, Equipment and Vending | IN | OUT | N/O | N/A | cos | REPEAT |
| 47. Food $\&$ non-food contact surfaces cleanable, properly designed, constructed $\&$ used | 0 | • | 0 | 0 | | |
| 48. Warewashing facilities: installed, maintained, & used; test strips | • | O | 0 | 0 | | |
| 49. Non-food contact surfaces clean | • | 0 | 0 | 0 | | |
| Physical Facilities | IN | OUT | N/O | N/A | cos | REPEAT |
| 50. Hot & cold water available; adequate pressure | • | 0 | О | 0 | | |
| 51. Plumbing installed; proper backflow devices | • | 0 | 0 | 0 | | |
| 52. Sewage and waste water properly disposed | • | 0 | 0 | 0 | | |
| 53. Toilet features: properly constructed, supplied, & cleaned | • | 0 | 0 | 0 | | |
| 54. Garbage & refuse properly disposed; facilities maintained | • | 0 | 0 | 0 | | |
| 55. Physical facilities installed, maintained, & clean | • | 0 | 0 | 0 | | |
| 56. Adequate ventilation & lighting; designated areas used | • | 0 | 0 | 0 | | |
| MASSACHUSETTS ONLY REGULATIONS | | | | | | |
| Rules and Regulations adopted for use in Massachusetts only. | | | | | | |
| Additional Requirements listed in 105 CMR 590.011 | IN | OUT | N/O | N/A | COS | REPEAT |
| M1. Anti-choking procedures in food service establishment | • | 0 | 0 | 0 | | |
| M2. Food allergy awareness | 0 | • | 0 | 0 | | |
| Review of Retail Operations listed in 105 CMR 590.010 | IN | OUT | N/O | N/A | cos | REPEAT |
| M3. Caterer | 0 | 0 | 0 | 0 | | |
| M4. Mobile Food Operation | 0 | 0 | Ο | 0 | | |
| M5, Temporary Food Establishment | 0 | 0 | Ο | 0 | | |
| M6. Public Market; Farmers Market | 0 | 0 | 0 | 0 | | |
| M7. Residential Kitchen; Bed-and-Breakfast Operation | 0 | 0 | 0 | 0 | | |
| M8. Residential Kitchen: Cottage Food Operation | 0 | 0 | 0 | Ο | | |
| M9. School Kitchen; USDA Nutrition Program | 0 | 0 | Ο | Ο | | |
| M10. Leased Commercial Kitchen | 0 | 0 | 0 | Ο | | |
| M11. Innovative Operation | Ο | 0 | 0 | 0 | | |
| Local Requirements | IN | OUT | N/O | N/A | cos | REPEAT |
| L1. Local law or regulation | 0 | • | Ο | 0 | | |
| L2. Other | 0 | 0 | 0 | 0 | | |
| Discussion with Person-in-Charge | | . LU | T | | 6.1 | |

Spoke to PIC about excessive amounts of food inside of storage room. Grease trap to be pumped quaraterly- will follow up with the food service director. Serv Safe to expire in 4 days.

Inspector

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Food Establishment Inspection Report Fail Notes Summary

| C= | Tan Notes Cummary |
|------------------|--|
| Fail Code | Fail Text |
| | s; properly used and stored |
| 3-304.14 | Core; Wiping Cloths, Use Limitations (A) Cloths in-use for wiping FOOD spills from TABLEWARE and carryout containers that occur as FOOD is being served shall be: (1) Maintained dry; and (2) Used for no other purpose. |
| | (B) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be: (1) Held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114; and (2) Laundered daily as specified under ¶ 4-802.11(D). |
| | (C) Cloths in-use for wiping surfaces in contact with raw animal FOODS shall be kept separate from cloths used for other purposes. |
| | (D) Dry wiping cloths and the chemical sanitizing solutions specified in Subparagraph (B)(1) of this section in which wet wiping cloths are held between uses shall be free of FOOD debris and visible soil. |
| | (E) Containers of chemical sanitizing solutions specified in Subparagraph (B)(1) of this section in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, SINGLE-SERVICE, or SINGLE-USE ARTICLES. |
| | (F) SINGLE-USE disposable sanitizer wipes shall be used in accordance with EPA-approved manufacturer's label use instructions. |
| Addl Notes: | [In use wiping cloths not in bucket on first floor. Third floor bucket was in the sink and was a low concentration. Maintain wet, in use wiping cloths properly. Left training information with PIC] |
| 47 Food & non-fe | ood contact surfaces cleanable, properly designed, constructed & used |
| 4-501.11 | Core; Good Repair and Proper Adjustment-Equipment (A) EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2. |
| | (B) EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. |
| | (C) Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate FOOD when the container is opened. |
| Addl Notes: | [Door seal on Freezer #2 is not working properly. Tape in use and the door does not shut well.] |
| M2. Food allergy | awareness |

Inspector

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| | Food Establishment Inspection Report |
|--------------|--|
| Fail Code | Fail Text |
| [590.011(C)] | MA; Food Allergy Awareness Requirements |
| | Pursuant to M.G.L. c. 140, § 6B, food establishments that cook, prepare, or serve food intended for |
| | immediate consumption either on or off the premises shall comply with the following requirements. |
| ļ. | (1) Poster. Such food establishments shall prominently display in the employee work area a poster |
| | approved by the Department, no smaller than 8.5 by 11 inches, relating to major food allergens. The |
| | poster shall include the following information: |
| | (a) Major food allergens; |
| | (b) Health risks of food allergies; |
| 2 | (c) Procedure to follow when a customer states that he or she has a food allergy; and |
| | (d) Emergency procedure to follow if a customer has an allergic reaction to a food. |
| | (2) Notice on printed menus and menu boards. Such food establishments shall include on all printed |
| | menus and menu boards a clear and conspicuous notice requesting a customer to inform the server |
| | before placing an order, about the customer's allergy to a major food allergen. The notice shall state: |
| | Before placing your order, please inform your server if a person in your party has a food allergy. |
| | (a) Location. The notice must be included on printed menus and on indoor and outdoor menu boards, |
| | including drive-through menu boards. |
| | (b) Menu Boards. |
| | All notices on menu boards must be easily readable from the point of service at which food is ordered. |
| | On the menu board itself, the font size of the notice must be equal to or greater than the font size of the |
| | smallest menu item listed on the menu board. |
| | In lieu of placing the notice directly on the indoor or outdoor menu board itself, the food establishment |
| | may post the notice adjacent to the menu board or at each point of service where food is ordered. Such |
| | notice must be securely posted in a manner so that it may be easily seen and read from a distance of |
| | five feet by a person standing at or approaching the point of service, shall directly face the purchaser, |
| | and shall not be obstructed from view. |
| | (3) Food Allergen Awareness Training |
| | (a) Such food establishments shall have on staff a certified food protection manager who has been |
| | issued a Massachusetts certificate of allergen awareness training by an allergen awareness training |
| | verification program recognized by the Department. The certificate will be valid for 5 years. |
| | (b) The certified food protection manager shall: |
| | |
| | Demonstrate knowledge of major food allergens by posting the Massachusetts food allergen awareness training certificate; and |
| | Ensure that employees are properly trained in food allergy awareness as it relates to their assigned |
| | duties. |
| | (4) Exemptions |
| | |
| | (a) Public and private schools, educational institutions, summer camps, childcare facilities, and other |
| | child care programs approved to participate in USDA Child Nutrition Programs are exempt from 105 |
| | CMR 590.011(C), with the exception of 105 CMR 590.011(C)(3)(b)2, provided that they have: |
| | Written policies and procedures for identifying, documenting, and accommodating students with food |
| | allergies, and |
| | 2. Documentation verifying participation in food allergen training recognized by the Massachusetts |
| | Department of Elementary and Secondary Education and the Department. |
| | (b) Food service operations in institutional settings in which food is prepared and/or served to a specific |
| | population (for example, hospitals, non-profit organizations, Older American Act Elderly Nutrition |
| | programs, and charitable food facilities) that have written procedures for identifying, documenting, and |
| | accommodating their clients with food allergies are exempt from 105 CMR 590.011(C)(2). |
| | (c) Temporary food establishments operated by non-profit organizations are exempt from 105 CMR |
| | 590.011(C). |
| Addl Notes: | [PIC allergen training has expired. Maintain allergen training.] |

Muth

Acknowledged Receipt : Tom Dixey

Inspector

City of Medford

BOARD OF HEALTH

City Hall - Room 311 85 George P Hassett Drive Medford, Massachusetts 02155 Telephone (781) 393-2560 FAX: (781) 393-2562 TDD: (781) 393-2516

Food Establishment Inspection Report - FDA

Insp Date: 11/13/2017

Business ID: MA000223

Inspection: MB000182

Permit #:

Business: Roberts Elementary

35 Court Street

Phone:

Medford, MA 02155

Health Director: 037400 Melanie Dineen

Reason: 01. Routine Results: No Follow-up

Time In / Time Out

| Date | l In | Out | Insp | Travel | Total | Mileage | Notes |
|----------|----------|----------|------|--------|-------|---------|-------|
| 11/13/17 | 12:30 PM | 12:36 PM | 0:06 | 0:00 | 0:06 | 0 | |
| Total: | | | 0:06 | 0:00 | 0:06 | 0 | |

| Inspection Summary | | | | | | |
|--|----------------------|------------------|---------|------------------|----------------------|-------------------|
| Official Order for Correction: Based on an inspection today, the items checked indicate of Federal Food Code. This report, when signed below by the Inspector constitutes an order correct violations cited in this report may result in suspension or revocation of the food e aggrieved by this order, you have the right to a hearing. The request must be in writing at the above address within 10 days of receipt of this order. | er by th establis | ne Boa shment | rd of I | Health iit an | n. Failu d/or fir | ire to ies. If |
| PIC Sandra landosca ServSafe Exp. Allergy Exp. | | | Chol | ke Exp | o | |
| Foodborne Illness Complaint Investigated (All) Involving More Than Two Persons | | | | | | |
| FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS | | | | | | |
| Compliance status: IN = in compliance OUT = not in compliance N/O = not observed | N/A = | not a | oplica | ble | | |
| Marked in appropriate box for COS and/or R. COS = corrected on-site during inspect | ion R | = гере | at vio | lation | | |
| Risk factors are improper practices or procedures identified as the most prevalent contrinjury. Public Health Interventions are control measures to prevent foodborne illnesses of | ibuting or injur | factor | s of fo | odbo | rne illr | ness or |
| Supervision | IN | OUT | N/O | N/A | cos | REPEAT |
| PIC Present, Knowledge and Duties | 0 | 0 | | | | |
| 2. Certified Food Protection Manager | 0 | 0 | | 0 | | |
| Employee Health / Responding to Contamination Events | IN | OUT | N/O | N/A | cos | REPEAT |
| 3A. Employee Health: PIC Knowledge, Responsibilities & Reporting | • | 0 | | | | |
| 3B. Employee Reporting to PIC | • | 0 | | | | |
| 4. Proper Use of Restriction & Exclusion | • | 0 | | | | |
| 5. Clean-up of Vomiting and Diarrheal Events | • | 0 | | | | |
| | | | | | | |

Inspector

Dandre Danger Acknowledged Receipt:

Page 1 of 6

| Good Hygienic Practices | IN | OUT | | N/A | | REPEAT |
|---|----|-----|-----|-----|-----|--------|
| 6A. Proper eating, tasting, drinking, or tobacco use | 0 | 0 | 0 | | | |
| 6B. Preventing contamination when tasting | 0 | 0 | 0 | | | |
| 7. No discharge from eyes, nose, and mouth | 0 | 0 | 0 | | | |
| Control of Hands as a Vehicle of Contamination | IN | OUT | N/O | N/A | cos | REPEAT |
| 8A. Hands clean & properly washed | • | 0 | 0 | | | |
| 8B. Where to wash, hand antiseptics | • | 0 | 0 | | | |
| No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed | • | 0 | 0 | 0 | | |
| 10A. Adequate handwashing sinks properly supplied and accessible | • | 0 | | | | |
| 10B. Handwashing sinks accesible with proper signage, handwashing aids | 0 | 0 | | | | |
| Approved Sources | IN | OUT | N/O | N/A | cos | REPEAT |
| 11A. Milk, eggs, juice, and processed food | • | 0 | 0 | 0 | | |
| 11B. Fish and shellfish | 0 | 0 | 0 | • | | |
| 11C. Game animals and wild mushrooms | 0 | 0 | 0 | • | | |
| 12A. Food received at proper temperature | 0 | 0 | • | 0 | | |
| 12B. Shipping and receiving frozen food | 0 | 0 | • | 0 | | |
| 13. Food in good condition, honestly presented, safe, & unadulterated | 0 | 0 | | | | |
| 13B. Food package integrily | • | 0 | | | | |
| 14A. Required records available: shellstock tags, parasite destruction | 0 | 0 | 0 | • | | |
| 14B. Missing shellstock tags, destruction | 0 | 0 | 0 | • | | |
| 14C. Parasite destruction- storing raw/partially cooked fish | 0 | 0 | 0 | 0 | | |
| Protection from Contamination | IN | OUT | N/O | N/A | cos | REPEAT |
| 15A. Food separated & protected | 0 | 0 | 0 | 0 | | |
| 15B. Cleaning equip/utensils/food containers | • | 0 | 0 | 0 | | |
| 16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above | 0 | 0 | | 0 | | |
| 16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F | • | 0 | | 0 | | |
| 16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils | • | 0 | | 0 | | |
| 17. Proper disposition of returned, previously served reconditions, & unsafe food | • | 0 | | | | |
| Time/Temperature Control for Safety Food (TCS Food) | IN | OUT | N/O | N/A | cos | REPEAT |
| 18A. Proper cooking time & temperatures | 0 | 0 | • | 0 | | |
| 18B. Whole meat cooking and serving, storing | 0 | 0 | • | 0 | | |
| 18C. Microwave cooking of raw animal foods | 0 | 0 | • | 0 | | |
| 19. Proper reheating procedures for hot holding | 0 | 0 | • | 0 | | |

Inspector

Surver Quality

Acknowledged Receipt:

Page 2 of 6

| Food Establishment Inspection Re | epor | t - Fl | JA | | | |
|--|-------|---------|-------|--------|----------|--------|
| Time/Temperature Control for Safety Food (TCS Food) | . IN | | | N/A | cos | REPEAT |
| 20. Proper cooling time & temperatures | 0 | 0 | • | 0 | | |
| 21. Proper hot holding temperatures | • | 0 | 0 | 0 | | |
| 22. Proper cold holding temperatures | 0 | • | 0 | 0 | | |
| 23. Proper Date Marking | 0 | 0 | • | 0 | | |
| 23B. TCS Foods Disposition | 0 | 0 | • | 0 | | |
| 24A. Time as a public health control: procedures | 0 | 0 | 0 | • | | |
| 24B. Time as a public health control: temperatures & discarding food | 0 | 0 | 0 | • | | |
| 24C. Time as a public health control: highly susceptible population (HSP) | 0 | 0 | 0 | • | | |
| Consumer Advisory | IN | OUT | N/O | N/A | cos | REPEAT |
| 25. Consumer advisory provided for raw or undercooked foods | • | 0 | | 0 | | |
| Highly Susceptible Populations (HSP) | IN | OUT | N/O | N/A | cos | REPEAT |
| 26A. Pasteurized foods used; prohibited foods not offered | 0 | 0 | | • | | |
| 26B. Reservice of foods | 0 | 0 | | • | | |
| Chemical | iN | OUT | N/O | N/A | cos | REPEAT |
| 27. Food additives: approved and properly used | 0 | 0 | | • | | |
| 28A. Toxic substances identified, stored and used | • | 0 | | 0 | | |
| 28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage | • | 0 | | 0 | | |
| 28C. Conditions of Use: law | • | 0 | | 0 | | |
| Conformance with Approved Procedures | IN | OUT | N/O | N/A | cos | REPEAT |
| 29A. Compliance with variance, specialized process, & HACCP plan | 0 | 0 | | • | | |
| 29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures | 0 | 0 | | 0 | | |
| 29C. When HACCP plan is required | 0 | 0 | | • | | |
| GOOD RETAIL PRACTICES | | | | | | |
| Good Retail Practices are preventative measures to control the addition of pathogens, che cods. | emica | ls, and | phys | ical o | bjects | into |
| N = In compliance OUT = not in compliance COS - corrected on -site during inspection | n RE | PEAT | = гер | eat vi | iolatior | 1 |
| Safe Food and Water | IN | OUT | N/O | N/A | cos | REPEAT |
| 30. Pasteurized eggs used where required | 0 | 0 | | | | |
| 31A. Water & ice from approved source | • | 0 | | | | |
| 31B. Sampling, alternative water supply | 0 | 0 | | 0 | | |
| 31C. Sampling report | 0 | 0 | | • | | |
| 32. Variance obtained for specialized processing methods | 0 | 0 | | • | П | П |

Inspector

Sorum gundum Acknowledged Receipt :

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| Food Temperature Control | IN | OUT | N/C | N/A | cos | REPEAT |
|--|---------|-----|-----|-----|-----|--------|
| 33A. Proper cooling methods used; adequate equipment for temperature control | • | 0 | | | | |
| 33B. Frozen food | • | 0 | | | | |
| 34. Plant food properly cooked for hot holding | • | 0 | 0 | 0 | | |
| 35. Approved thawing methods used | • | 0 | 0 | 0 | | |
| 36A. Thermometers provided and accurate | 0 | 0 | | | | |
| 36B. Thermometers function properly | • | 0 | | | | |
| Food Identification | | | IN | OUT | cos | REPEAT |
| 37A. Food properly labeled; original container | | | • | 0 | | |
| 37B. Food labels, labeling of ingredients | | | • | 0 | | |
| Prevention of Food Contamination | | | IN | OUT | cos | REPEAT |
| 38A. Insects, rodents, & animals not present | | | 0 | 0 | | |
| 38B. Handling prohibition, controlling pests, prohibiting animals | | | • | 0 | | |
| 39A. Contamination prevented during food storage | | | • | 0 | | |
| 39B. Food display; ice used as an exterior coolant prohibited as an ingredient | | | • | 0 | | |
| 39C. Consumer self-service operations- utensils and monitoring | | | • | 0 | | |
| 40A. Personal cleanliness- prohibition jewelry | | | • | 0 | | |
| 40B. Maintenance of fingernails | | | • | 0 | | |
| 41. Wiping cloths; properly used and stored | | | • | 0 | | |
| 42A. Washing Produce - following chemical manufacturers label | | | • | 0 | | |
| 42B. Washing produce | | | • | 0 | | |
| 42C. Washing produce- chemicals | | | • | 0 | | |
| Proper Use of Utensils | | | IN | OUT | cos | REPEAT |
| 43. In-use utensils; properly stored | | | • | 0 | | |
| 44. Utensils, equipment & linens; properly stored, dried, and handled | | | • | 0 | | |
| 45A. Single-use/ single service articles properly stored and used, required | | | 0 | 0 | | |
| 45B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination | | | • | 0 | | |
| 46. Gloves used properly | | | • | 0 | | |
| Utensils, Equipment and Vending | | | IN | OUT | cos | REPEAT |
| 47A. Food & non-food contact surfaces cleanable | | | • | Ο | | |
| 47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consume service | r self- | | • | 0 | | |
| 47C. Properly designed characteristics: food and non-food contact surfaces, mollusca shellfish tanks | ın | | • | 0 | | |

Inspector

Sundraged Receipt:

Page 4 of 6

| Food Establishment Inspection Repo | t - F | DA | | | |
|---|-------|-----|-----|-----|--------|
| Utensils, Equipment and Vending | | IN | OUT | cos | REPEAT |
| 48A. Warewashing facilities: installed, maintained, & used; test strips | | • | 0 | | |
| 48B. Operational warewashing machines | | • | 0 | | |
| 49. Non-food contact surfaces clean | | • | 0 | | |
| Physical Facilities | lN | OUT | N/A | cos | REPEAT |
| 50. Hot & cold water available; adequate pressure | • | 0 | | | |
| 51A. Plumbing installed; proper backflow devices | 0 | 0 | | | |
| 51B. Prohibiting a cross-connection, inspection and servicing system | • | 0 | | | |
| 51C. Approved system and cleanable fixtures, service sink | 0 | 0 | • | | |
| 52A. Sewage and waste water properly disposed | • | 0 | | | |
| 52B. Grease traps easily accessible for cleaning | 0 | 0 | | | |
| 52C. Removing mobile food establishment waste | 0 | 0 | • | | |
| 53A. Toilet facilities; properly constructed, supplied, & cleaned | 0 | 0 | | | |
| 53B. Toilet tissue availability | • | 0 | | | |
| 54. Garbage & refuse properly disposed; facilities maintained | 0 | 0 | | | |
| 55A. Physical facilities installed, maintained, & clean | 0 | 0 | | | |
| 55B. Private homes and living or sleeping quarters, use prohibition | 0 | 0 | | | |
| 56. Adequate ventilation & lighting; designated areas used | 0 | 0 | | | |
| MASSACHUSETTS ONLY REGULATIONS | | | | | |
| Rules and Regulations adopted for use in Massachusetts only. | | | | | |
| Facilities | | IN | OUT | cos | REPEAT |
| 57A. Catering | | 0 | 0 | | |
| 57B. When plans are reviewed, prerequisite for operations- valid permit | | 0 | 0 | | |
| 57C. Contents of plans and specifications, preoperational inspections | | 0 | 0 | | |
| 58. Mobile Food Operations | | 0 | 0 | | |
| 59. Temporary Food Establishments | | 0 | 0 | | |
| 60. Residential Kitchens | | 0 | 0 | | |
| Procedures | | IN | OUT | cos | REPEAT |
| 61. Anti-choking Procedures | (4) | 0 | 0 | | |
| 62. Tobacco Products: Notice and Sale | | 0 | 0 | | |
| 63. Food Allergy Awareness Requirements | | • | 0 | | |
| Narrative | | | | Ţ., | |

MW / Inspector

Schwaged Receipt:

Page 5 of 6

Food Establishment Inspection Report - FDA Fail Notes Summary

| Fail Code | Fail Text |
|-------------------|---|
| 22. Proper cold I | nolding temperatures |
| 3-501.16(A2 &B) | *Cold PHFs Maintained at or Below 41oF- also pertains to untreated eggs (45F) |
| Addi No | otes: [Milk in walk in at 44-43 degrees. Maintain all TCS foods at 41 or less. Items in reach in cooler |
| | closest to the walk in cooler are also at 44 degrees. Maintain all tCS foods at 41F or less.] |

MW N

Sundra gundor Acknowledged Receipt:

Page 6 of 6

City of Medford

BOARD OF HEALTH

City Hall - Room 311 85 George P Hassett Drive Medford, Massachusetts 02155 Telephone (781) 393-2560 FAX: (781) 393-2562 TDD: (781) 393-2516

Food Establishment Inspection Report

| 1 | D-4 | 01010040 |
|------|---------|----------|
| Inen | I Jate: | 6/6/2018 |

Business ID: MA000223

Inspection: MB000271

Business: Roberts Elementary

Permit #: Phone:

35 Court Street

Health Director: 037400 Melanie Dineen

Medford, MA 02155

Reason: 01. Routine Results: Next Routine 120

Time In / Time Out

Inspection Summary

| Data | l ln | Out | Inon | Traval | Total | Mileage | Notes | |
|----------|----------|----------|------|--------|-------|-----------|--------|--|
| Date | | Out | Insp | Travel | Total | Ivilleage | 140162 | |
| 06/06/18 | 10:51 AM | 11:06 AM | 0:15 | 0:00 | 0:15 | 0 | | |
| Total: | | | 0.45 | 0.00 | 0.45 | | | |

| Official Order for Correction: Based on an insp Federal Food Code, This report, when signed I correct violations cited in this report may result aggrieved by this order, you have the right to a the above address within 10 days of receipt of | below by t in susp hearing | the Insension The re | spector or revo | constitutes an cation of the fo | order ood es | by the | Boar ment | rd of I perm | lealth it an | n, Failu d/or fin | ire to ies. If |
|--|----------------------------------|-------------------------|--------------------|------------------------------------|-------------------|--------------------|--------------|-----------------|-----------------|----------------------|-------------------|
| PIC Name Sandra landosca | | | | Chokesaver | Yes | | | Risk | Categ | јогу <u>2</u> | |
| Certified Food Protection Manager | | | | | | CF | PM E | хр Da | ite _ | | |
| Certified Allergy Trained Name | | | | | | Alle | ergy E | Exp Da | ate _ | | |
| Permit Posted [8-304.11(A)] | In ⊙ | Out | 0 | | | | | | | | |
| Inspection Report Available [8-304.11(K)] | In O | Out | 0 | | | | | | | | |
| Foodborne Illness Complaint Inves | tigated (| All) 🗀 | l | Involvin | g More | e Than | Two | Perso | ns | | |
| Inspection Report Provide | ed by: e | -mail | | Har | dcopy | | | | | | |
| FOODBORNE ILLNESS RISK FACTORS AND | PUBLIC | HEAL | TH INT | ERVENTIONS | | | | | | | |
| Compliance status: IN = in compliance OUT | = not in | compli | ance N | N/O = not obse | rved l | N/A = r | not ap | plical | ble | | |
| Marked in appropriate box for COS and/or R. | COS : | corre | cted on | -site during ins | spection | n R= | repe | at vio | lation | | |
| Risk factors are improper practices or proceduinjury. Public Health Interventions are control in | ures ider measure | itified a | s the m | nost prevalent o odborne illnes | contrib ses or | outing for injury. | actor | s of fo | odbo | rne illr | ness or |
| Supervision | | | | | | IN (| TUC | N/O | N/A | cos | REPEAT |
| PIC Present, Knowledge and Duties | | | | | | • | 0 | 0 | 0 | | |
| 2. Certified Food Protection Manager | | | | | | 0 | • | 0 | 0 | | |
| anh | Say | 2000 | h 3050 | (A | | | | | | | |

Inspector

Acknowledged Receipt:

Page 1 of 7

| Employee Health / Responding to Contamination Events | ΙN | OUT | N/O | N/A | cos | REPEAT |
|---|----|-----|-----|-----|-----|--------|
| 3A. Employee Health: PIC Knowledge, Responsibilities & Reporting | • | 0 | 0 | 0 | | |
| 3B. Employee Reporting to PIC | • | 0 | 0 | 0 | | |
| Proper Use of Restriction & Exclusion | 0 | 0 | 0 | 0 | | |
| Clean-up of Vomiting and Diarrheal Events | 0 | 0 | 0 | 0 | | |
| Good Hygienic Practices | IN | OUT | | | | REPEAT |
| 6A. Proper eating, tasting, drinking, or tobacco use | • | 0 | 0 | 0 | | |
| 6B. Preventing contamination when tasting | 0 | 0 | 0 | 0 | | |
| | 0 | 0 | 0 | 0 | | |
| 7. No discharge from eyes, nose, and mouth | | | | | | REPEAT |
| Control of Hands as a Vehicle of Contamination | IN | OUT | N/O | | | |
| 8A. Hands clean & properly washed | 0 | Ó | 0 | 0 | | |
| 8B. Where to wash, hand antiseptics | • | 0 | 0 | 0 | | |
| No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed | • | 0 | 0 | 0 | | |
| 10A. Adequate handwashing sinks properly supplied and accessible | 0 | • | 0 | 0 | | |
| 10B. Handwashing sinks accesible with proper signage, handwashing aids | 0 | 0 | 0 | 0 | | |
| Approved Sources | IN | OUT | N/O | N/A | cos | REPEAT |
| 11A. Milk, eggs, juice, and processed food | • | 0 | 0 | 0 | | |
| 11B. Fish and shellfish | 0 | 0 | 0 | 0 | | |
| 11C. Game animals and wild mushrooms | 0 | 0 | 0 | 0 | | |
| 12A. Food received at proper temperature | 0 | 0 | • | 0 | | |
| 12B. Shipping and receiving frozen food | 0 | 0 | • | 0 | | |
| 13. Food in good condition, honestly presented, safe, & unadulterated | • | 0 | 0 | 0 | | |
| 13B. Food package integrity | • | 0 | 0 | 0 | | |
| 14A. Required records available: shellstock tags, parasite destruction | 0 | 0 | 0 | 0 | | |
| 14B. Missing shellstock tags, destruction | 0 | 0 | 0 | 0 | | |
| 14C. Parasite destruction- storing raw/partially cooked fish | 0 | 0 | 0 | • | | |
| Protection from Contamination | IN | OUT | N/O | N/A | cos | REPEAT |
| 15A. Food separated & protected | • | 0 | 0 | 0 | | |
| 15B. Cleaning equip/utensils/food containers | 0 | 0 | 0 | 0 | | |
| 16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above | 0 | • | 0 | 0 | | |
| 16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F | • | 0 | 0 | 0 | | |
| 16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils | • | 0 | 0 | 0 | | |
| 17 Proper disposition of returned, previously served reconditions, & unsafe food | • | 0 | 0 | 0 | | |

Inspector

San I (a SCA TEANOWLEDGED Receipt:

| Time/Temperature Control for Safety Food (TCS Food) | IN | OUT | N/O | N/A | cos | REPEAT |
|---|-------|----------|--------|---------|---------|--------|
| 18A. Proper cooking time & temperatures | 0 | 0 | • | 0 | | |
| 18B. Whole meat cooking and serving, storing | 0 | 0 | Ο | 0 | | |
| 18C. Microwave cooking of raw animal foods | 0 | 0 | 0 | • | | |
| 19. Proper reheating procedures for hot holding | 0 | 0 | 0 | 0 | | |
| 20. Proper cooling time & temperatures | 0 | 0 | 0 | 0 | | |
| 21. Proper hot holding temperatures | • | 0 | Ο | 0 | | |
| 22. Proper cold holding temperatures | 0 | • | 0 | 0 | | |
| 23. Proper Date Marking | 0 | • | 0 | 0 | | |
| 23B. TCS Foods Disposition | • | 0 | 0 | 0 | | |
| 24A. Time as a public health control: procedures | Ο | 0 | 0 | • | | |
| 24B. Time as a public health control: temperatures & discarding food | 0 | 0 | 0 | • | | |
| 24C. Time as a public health control: highly susceptible population (HSP) | 0 | 0 | 0 | • | | |
| Consumer Advisory | IN | OUT | N/O | N/A | cos | REPEAT |
| 25. Consumer advisory provided for raw or undercooked foods | 0 | 0 | 0 | • | | |
| Highly Susceptible Populations (HSP) | IN | OUT | N/O | N/A | cos | REPEAT |
| 26A. Pasteurized foods used; prohibited foods not offered | 0 | 0 | 0 | • | | |
| 26B. Reservice of foods | 0 | 0 | 0 | • | | |
| Chemical | IN | OUT | N/O | N/A | cos | REPEAT |
| 27. Food additives: approved and properly used | 0 | 0 | 0 | • | | |
| 28A. Toxic substances identified, stored and used | 0 | 0 | 0 | 0 | | |
| 28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage | 0 | 0 | 0 | • | | |
| 28C. Conditions of Use: law | 0 | 0 | 0 | • | | |
| Conformance with Approved Procedures | IN | OUT | N/O | N/A | cos | REPEAT |
| 29A. Compliance with variance, specialized process, & HACCP plan | 0 | 0 | 0 | • | | |
| 29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures | 0 | 0 | 0 | • | | |
| 29C. When HACCP plan is required | 0 | 0 | 0 | • | | |
| OOD RETAIL PRACTICES | | | | | | |
| ood Retail Practices are preventative measures to control the addition of pathogens, chods. | emica | als, and | d phys | sical o | objects | into |
| = In compliance OUT = not in compliance COS - corrected on -site during inspection | n R | | | | | |
| Safe Food and Water | IN | OUT | N/O | N/A | cos | REPEAT |
| 30. Pasteurized eggs used where required | 0 | 0 | 0 | • | | |
| | | | | | | |

Inspector

Sandra Tando SCA Acknowledged Receipt:

Page 3 of 7

Food Establishment Inspection Report OUT N/O N/A COS REPEAT Safe Food and Water IN 0 0 0 0 31A. Water & ice from approved source 0 0 0 0 31B. Sampling, alternative water supply 0 0 0 0 31C. Sampling report 0 О 0 0 32. Variance obtained for specialized processing methods OUT N/O N/A COS REPEAT IN Food Temperature Control 33A. Proper cooling methods used; adequate equipment for temperature control 0 0 0 0 П 0 0 0 0 33B. Frozen food 0 0 0 0 34. Plant food properly cooked for hot holding 0 0 0 0 35. Approved thawing methods used 0 0 0 О 36A. Thermometers provided and accurate 0 0 0 0 36B. Thermometers function properly OUT COS REPEAT IN Food Identification 0 0 37A. Food properly labeled; original container 0 0 37B. Food labels, labeling of ingredients OUT COS REPEAT IN Prevention of Food Contamination 0 38A. Insects, rodents, & animals not present 0 0 0 38B. Handling prohibition, controlling pests, prohibiting animals 39A. Contamination prevented during food storage 0 0 0 39B. Food display; ice used as an exterior coolant prohibited as an ingredient 0 0 39C. Consumer self-service operations- utensils and monitoring **(** 0 0 40A. Personal cleanliness- prohibition jewelry 0 0 40B. Maintenance of fingernails 0 0 41. Wiping cloths; properly used and stored 42A. Washing Produce - following chemical manufacturers label 0 • 0 0 42B. Washing produce • 0 42C. Washing produce- chemicals IN OUT COS REPEAT Proper Use of Utensils

| 45B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination | • | 0 | |
|---|---|---|--|
| 46. Gloves used properly | • | 0 | |
| | | | |

Inspector

43. In-use utensils; properly stored

44. Utensils, equipment & linens; properly stored, dried, and handled

45A. Single-use/ single service articles properly stored and used, required

San 21 h I a No SCA Acknowledged Receipt:

Page 4 of 7

0

0

0

•

0

0

| Utensils, Equipment and Vending | | IN ³ | OUT | cos | REPEAT |
|---|----|-----------------|-------|-------|--------|
| 47A. Food & non-food contact surfaces cleanable | | 0 | 0 | | |
| 47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer self-service | - | 0 | 0 | | |
| 47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks | | 0 | 0 | | |
| 48A. Warewashing facilities: installed, maintained, & used; test strips | | 0 | • | | |
| 48B. Operational warewashing machines | | 0 | 0 | | |
| 49. Non-food contact surfaces clean | | • | 0 | | |
| Physical Facilities | IN | OUT | N/A | cos | REPEAT |
| 50. Hot & cold water available; adequate pressure | • | 0 | 0 | | |
| 51A. Plumbing installed; proper backflow devices | 0 | 0 | 0 | | |
| 51B. Prohibiting a cross-connection, inspection and servicing system | • | 0 | 0 | | |
| 51C. Approved system and cleanable fixtures, service sink | • | 0 | 0 | | |
| 52A. Sewage and waste water properly disposed | • | 0 | 0 | | |
| 52B _s Grease traps easily accessible for cleaning | 0 | • | 0 | | |
| 52C. Removing mobile food establishment waste | • | 0 | 0 | | |
| 53A. Toilet facilities; properly constructed, supplied, & cleaned | 0 | 0 | 0 | | |
| 53B. Toilet tissue availability | • | 0 | 0 | | |
| 54. Garbage & refuse properly disposed; facilities maintained | 0 | 0 | 0 | | |
| 55A. Physical facilities installed, maintained, & clean | 0 | • | 0 | | |
| 55B. Private homes and living or sleeping quarters, use prohibition | • | 0 | 0 | | |
| 56. Adequate ventilation & lighting; designated areas used | • | 0 | 0 | | |
| ASSACHUSETTS ONLY REGULATIONS | | | | | |
| lles and Regulations adopted for use in Massachusetts only. | | | | | |
| Facilities | | IN | OUT | cos | REPEAT |
| 57A. Catering | | 0 | 0 | | |
| 57B. When plans are reviewed, prerequisite for operations-valid permit | | 0 | 0 | | |
| 57C. Contents of plans and specifications, preoperational inspections | | 0 | 0 | | |
| 58. Mobile Food Operations | | 0 | 0 | | |
| 59. Temporary Food Establishments | | 0 | 0 | | |
| 60. Residential Kitchens | | Ο | 0 | | |
| Procedures | | IN C | OUT (| cos i | REPEAT |
| 61. Tobacco Products: Notice and Sale | | 0 | 0 | | |
| 62. Food Allergy Awareness Requirements | | 0 | • | | |
| | | | | | |

Inspector

Sandra — Lando SCA Acknowledged Receipt:

Discussion with Manager

Inspector

San Ira SCA TLA GO SCA Acknowledged Receipt:

Page 6 of 7

Food Establishment Inspection Report Fail Notes Summary

| Fail Code | Fail Text |
|--------------------------------|--|
| 2. Certified Food Protection | |
| 2-102.12 (A) | Certified food protection manager |
| Addl Notes: | [Food safety manager certificate has expired. At least one person at the establishment must |
| | have a valid food safety manager certificate.] |
| | |
| | g sinks properly supplied and accessible |
| 5-205.11 | Accessibility, Operation and Maintenance |
| Addl Notes: | [Hand sink is blocked by a rolling rack. Keep hand sinks accessible at all times.] |
| 100.5 | 1 0 0 10 10 10 10 10 10 10 10 10 10 10 1 |
| | : cleaned & sanitized immersion 171° F and above |
| 4-501.114 (A-E, F 1&2) | Chemical Sanitization - Temperature, pH, Concentration and Hardness |
| Addi Notes: | [Three bay sink santiitizer at 100-150 ppm. Maintain at 200ppm] |
| 22. Proper cold holding tem | neratures |
| 3-501.16(A2 &B) | *Cold PHFs Maintained at or Below 41oF- also pertains to untreated eggs (45F) |
| Addi Notes | [REach in had juice at 45 from overnight. Maintain TCS foods at 41F or less.] |
| 7 tadi Notes. | Treadin in rida jaroo at 10 hom ordingne. Inament 100 room at 11 or 1000. |
| 23. Proper Date Marking | |
| 3-501.17 | Date marking: RTE, TCS |
| | [Items inside of the walk in such as salsa in storage bins, sandwiches, cheese, sauce, etc do |
| 7,441,710,001 | not have a label containing name and use by date. Provide proper date marking on all ready |
| | to eat, TCS foods.] |
| | to out, 100 to the time to the |
| 41. Wiping cloths; properly | used and stored |
| 3-304.14 | Wiping Cloths, Use Limitation |
| Addl Notes: | Wet in use wiping cloths on counter. Sanitizer solution at 100 ppm. Store all wet in use |
| | wiping cloths in santitizer solution when not in use.] |
| | |
| | : installed, maintained, & used; test strips |
| 4-204.115 | Warewashing Machines, Temperature Measuring Devices |
| Addl Notes: | [Warewashing machine is broken. Not in use. Three bay sink is in use.] |
| 505 0 1 | |
| 52B. Grease traps easily ac | |
| 5-402.12 | Grease Trap |
| Addi Notes: | [Grease trap pumping records need to be maintained on premesis.] |
| 55A. Physical facilities insta | lled. maintained. & clean |
| 6-501.113 | Storing maintenance tools; brooms and mops |
| | [Wet mop in a bucket. Store all mops by hanging them to dry] |
| 7 1441 113100 | |
| 62. Food Allergy Awareness | Requirements |
| [590.009(G)] | Food Allergy Awareness Requirements |
| | [Food allergy training expired] |
| | |

Inspector

City of Medford

BOARD OF HEALTH

City Hall - Room 311 85 George P Hassett Drive Medford, Massachusetts 02155 Telephone (781) 393-2560 FAX: (781) 393-2562 TDD: (781) 393-2516

Food Establishment Inspection Report

Insp Date: 11/26/2018

Business ID: MA000223

Inspection: MB000357

Business: Roberts Elementary

Permit #:

35 Court Street

Phone:

Health Director: 037400 Melanie Dineen

Reason: 01. Routine

Medford, MA 02155

Results: Next Routine 120

Time In / Time Out

Inspection Summary

| Date | In | Out | Insp | Travel | Total | Mileage | Notes |
|----------|----------|----------|------|--------|-------|---------|-------|
| 11/26/18 | 12:27 PM | 12:41 PM | 0:14 | 0:00 | 0:14 | 0 | |
| Total: | | | 0:14 | 0:00 | 0:14 | 0 | |

| Official Order for Correction: Based on an insp Federal Food Code. This report, when signed to correct violations cited in this report may result aggrieved by this order, you have the right to a the above address within 10 days of receipt of | below t in su: heari | by t sper ng. | he Ins nsion The re | spe or | ector cor revocati | nstitutes an or on of the food | der t Lesta | oy th ablis | e Boaı hment | rd of I perm | lealth it and | ı. Failu d/or fin | re to es. If | | |
|---|----------------------------|---------------------|---------------------------|-----------|-----------------------|-----------------------------------|------------------|-----------------|-----------------|-----------------|------------------|----------------------|-----------------|--|--|
| PIC Name Sandra langosca | | | | | C | hokesaver | | Risk Category 2 | | | | | | | |
| Certified Food Protection Manager | | | | | | | CFPM Exp Date | | | | | | | | |
| Certified Allergy Trained Name | | | | | | | Allergy Exp Date | | | | | | | | |
| Permit Posted [8-304.11(A)] | Ìn | • | Out | C |) | | | | | | | | | | |
| Inspection Report Available [8-304.11(K)] | In | 0 | Out | | | | | | | | | | | | |
| Foodborne Illness Complaint Investigated (All) Involving More Than Two Persons | | | | | | | | | | | | | | | |
| Inspection Report Provide | ed by: | e-r | mail | | | Hardo | ору | | | | | | | | |
| FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS | | | | | | | | | | | | | | | |
| Compliance status: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable | | | | | | | | | | | | | | | |
| Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection R = repeat violation | | | | | | | | | | | | | | | |
| Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illnesses or injury. | | | | | | | | | | | | | | | |
| Supervision | | | PW T | | | | | IN | OUT | N/O | N/A | cos | REPEAT | | |
| PIC Present, Knowledge and Duties | | | | | | | | 0 | 0 | 0 | 0 | | | | |
| 2. Certified Food Protection Manager | | | | | | | | • | 0 | 0 | 0 | | | | |
| - f | 0 | | | | | | | | | | | | | | |

Inspector

Acknowledged Receipt:

Page 1 of 7

| Employee Health / Responding to Contamination Events | IN | OUT | N/O | N/A | cos | REPEAT |
|---|----|-----|-----|-----|-----|--------|
| 3A. Employee Health: PIC Knowledge, Responsibilities & Reporting | • | 0 | 0 | 0 | | |
| 3B. Employee Reporting to PIC | 0 | • | 0 | 0 | | |
| 4. Proper Use of Restriction & Exclusion | • | 0 | 0 | 0 | | |
| 5. Clean-up of Vomiting and Diarrheal Events | • | 0 | 0 | 0 | | |
| Good Hygienic Practices | IN | OUT | N/O | N/A | cos | REPEAT |
| 6A. Proper eating, tasting, drinking, or tobacco use | • | 0 | 0 | 0 | | |
| 6B. Preventing contamination when tasting | • | 0 | 0 | 0 | | |
| 7. No discharge from eyes, nose, and mouth | • | 0 | 0 | 0 | | |
| Control of Hands as a Vehicle of Contamination | IN | OUT | N/O | N/A | cos | REPEAT |
| 8A. Hands clean & properly washed | • | 0 | 0 | 0 | | |
| 8B. Where to wash, hand antiseptics | • | 0 | 0 | 0 | | |
| No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed | • | 0 | 0 | 0 | | |
| 10A. Adequate handwashing sinks properly supplied and accessible | • | 0 | 0 | 0 | | |
| 10B. Handwashing sinks accesible with proper signage, handwashing aids | • | 0 | 0 | 0 | | |
| Approved Sources | IN | OUT | N/O | N/A | cos | REPEAT |
| 11A. Milk, eggs, juice, and processed food | • | 0 | 0 | 0 | | |
| 11B. Fish and shellfish | 0 | 0 | 0 | • | | |
| 11C. Game animals and wild mushrooms | 0 | 0 | 0 | • | | |
| 12A. Food received at proper temperature | 0 | 0 | • | 0 | | |
| 12B. Shipping and receiving frozen food | 0 | 0 | • | 0 | | |
| 13. Food in good condition, honestly presented, safe, & unadulterated | • | 0 | 0 | 0 | | |
| 13B. Food package integrity | • | 0 | О | 0 | | |
| 14A. Required records available: shellstock tags, parasite destruction | 0 | 0 | 0 | 0 | | |
| 14B. Missing shellstock tags, destruction | 0 | 0 | 0 | • | | |
| 14C. Parasite destruction- storing raw/partially cooked fish | 0 | 0 | 0 | 0 | | |
| Protection from Contamination | IN | OUT | N/O | N/A | cos | REPEAT |
| 15A. Food separated & protected | • | 0 | 0 | 0 | | |
| 15B. Cleaning equip/utensils/food containers | • | 0 | 0 | 0 | | |
| 16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above | 0 | • | 0 | 0 | | |
| 16B, Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F | 0 | • | 0 | 0 | | |
| 16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils | • | 0 | 0 | 0 | | |
| 17. Proper disposition of returned, previously served reconditions, & unsafe food | • | 0 | 0 | 0 | | |

and L

Acknowledged Receipt:

Inspector

| Time/Temperature Control for Safety Food (TCS Food) | IN | OUT | N/O | N/A | cos | REPEAT |
|---|-----|-------|-------|--------|----------|--------|
| 18A. Proper cooking time & temperatures | 0 | 0 | 0 | 0 | | |
| 18B. Whole meat cooking and serving, storing | 0 | 0 | 0 | • | | |
| 18C. Microwave cooking of raw animal foods | 0 | 0 | 0 | 0 | | |
| 19. Proper reheating procedures for hot holding | 0 | 0 | 0 | 0 | | |
| 20. Proper cooling time & temperatures | 0 | 0 | 0 | 0 | | |
| 21. Proper hot holding temperatures | • | 0 | 0 | 0 | | |
| 22. Proper cold holding temperatures | • | 0 | 0 | 0 | | |
| 23. Proper Date Marking | 0 | • | 0 | 0 | | |
| 23B. TCS Foods Disposition | • | 0 | Ο | 0 | | |
| 24A. Time as a public health control: procedures | 0 | 0 | 0 | • | | |
| 24B. Time as a public health control: temperatures & discarding food | 0 | 0 | 0 | • | | |
| 24C. Time as a public health control: highly susceptible population (HSP) | 0 | 0 | 0 | • | | |
| Consumer Advisory | IN | OUT | N/O | N/A | cos | REPEAT |
| 25. Consumer advisory provided for raw or undercooked foods | 0 | 0 | 0 | • | | |
| Highly Susceptible Populations (HSP) | IN | OUT | N/O | N/A | cos | REPEAT |
| 26A. Pasteurized foods used; prohibited foods not offered | 0 | 0 | 0 | • | | |
| 26B. Reservice of foods | 0 | 0 | 0 | • | | |
| Chemical | IN | OUT | N/O | N/A | cos | REPEAT |
| 27. Food additives: approved and properly used | 0 | 0 | 0 | • | | |
| 28A. Toxic substances identified, stored and used | • | 0 | 0 | 0 | | |
| 28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage | • | 0 | 0 | 0 | | |
| 28C. Conditions of Use: law | • | 0 | 0 | 0 | | |
| Conformance with Approved Procedures | IN | OUT | N/O | N/A | cos | REPEAT |
| 29A. Compliance with variance, specialized process, & HACCP plan | 0 | 0 | 0 | 0 | | |
| 29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures | 0 | 0 | 0 | • | | |
| 29C. When HACCP plan is required | 0 | 0 | 0 | • | | |
| OOD RETAIL PRACTICES | | | | ٩ | | |
| ood Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into ods. | | | | | | into |
| I = In compliance OUT = not in compliance COS - corrected on -site during inspection | n R | EPEAT | = rep | peat v | /iolatio | n |
| Safe Food and Water | IN | OUT | N/O | N/A | cos | REPEAT |
| 30. Pasteurized eggs used where required | 0 | 0 | 0 | • | | |
| | | | | | | |

Inspector

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Food Establishment Inspection Report Safe Food and Water OUT N/O N/A COS REPEAT 0 0 0 0 31A. Water & ice from approved source 31B. Sampling, alternative water supply 0 O 0 0 0 0 0 0 31C. Sampling report 32. Variance obtained for specialized processing methods 0 0 0 0 N/O N/A COS REPEAT IN OUT Food Temperature Control 0 0 0 33A. Proper cooling methods used; adequate equipment for temperature control 0 0 0 0 0 33B. Frozen food 0 0 0 0 34. Plant food properly cooked for hot holding 0 0 0 0 35. Approved thawing methods used 0 0 0 36A. Thermometers provided and accurate 0 0 0 0 0 36B. Thermometers function properly Food Identification IN OUT COS REPEAT 0 0 37A. Food properly labeled; original container 37B. Food labels, labeling of ingredients 0 0 **OUT COS REPEAT** Prevention of Food Contamination IN 0 0 38A. Insects, rodents, & animals not present 0 0 38B. Handling prohibition, controlling pests, prohibiting animals 0 0 39A. Contamination prevented during food storage 0 0 39B. Food display; ice used as an exterior coolant prohibited as an ingredient 0 0 Consumer self-service operations- utensils and monitoring 40A. Personal cleanliness- prohibition jewelry 0 0 0 0 40B. Maintenance of fingernails 41. Wiping cloths; properly used and stored 0 0 0 0 42A, Washing Produce - following chemical manufacturers label 0 0 42B. Washing produce 0 O 42C. Washing produce- chemicals IN OUT COS REPEAT Proper Use of Utensils

| 43. In-use utensils; properly stored | • | O | Ц | Ц |
|---|---|---|---|---|
| 44. Utensils, equipment & linens; properly stored, dried, and handled | • | 0 | | |
| 45A. Single-use/ single service articles properly stored and used, required | • | 0 | | |
| 45B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination | • | 0 | | |
| 46. Gloves used properly | • | 0 | | |

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Page 4 of 7

| Utensils, Equipment and Vending | | IN | OUT | cos | REPEAT |
|---|------|------|-----|-----|--------|
| 47A. Food & non-food contact surfaces cleanable | | 0 | 0 | | |
| 47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer sel service | f- | • | 0 | | 9 6 |
| 47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks | | • | 0 | | |
| 48A. Warewashing facilities: installed, maintained, & used; test strips | | 0 | • | | |
| 48B. Operational warewashing machines • | | 0 | 0 | | |
| 49. Non-food contact surfaces clean | | • | 0 | | |
| Physical Facilities | IN | OUT | N/A | cos | REPEAT |
| 50. Hot & cold water available; adequate pressure | • | 0 | 0 | | |
| 51A. Plumbing installed; proper backflow devices | • | 0 | 0 | | |
| 51B. Prohibiting a cross-connection, inspection and servicing system | • | 0 | 0 | | |
| 51C. Approved system and cleanable fixtures, service sink | • | 0 | 0 | | |
| 52A. Sewage and waste water properly disposed | • | Ο | 0 | | |
| 52B. Grease traps easily accessible for cleaning | 0 | • | 0 | | |
| 52C. Removing mobile food establishment waste | • | 0 | 0 | | |
| 53A. Toilet facilities; properly constructed, supplied, & cleaned | • | 0 | 0 | | |
| 53B. Toilet tissue availability | • | 0 | 0 | | |
| 54. Garbage & refuse properly disposed; facilities maintained | • | 0 | 0 | | |
| 55A. Physical facilities installed, maintained, & clean | • | 0 | 0 | | |
| 55B. Private homes and living or sleeping quarters, use prohibition | • | 0 | 0 | | |
| 56. Adequate ventilation & lighting; designated areas used | • | 0 | 0 | | |
| MASSACHUSETTS ONLY REGULATIONS | - 14 | | | | |
| ules and Regulations adopted for use in Massachusetts only. | | | | | |
| Facilities | | IN | OUT | cos | REPEAT |
| 57A. Catering | | 0 | 0 | | |
| 57B. When plans are reviewed, prerequisite for operations- valid permit | | 0 | 0 | | |
| 57C. Contents of plans and specifications, preoperational inspections | | 0 | 0 | | |
| 58. Mobile Food Operations | | 0 | 0 | | |
| 59. Temporary Food Establishments | | 0 | 0 | | |
| 60. Residential Kitchens | | 0 | 0 | | |
| Procedures | | IN (| OUT | cos | REPEAT |
| 61. Tobacco Products: Notice and Sale | | 0 | 0 | | |
| 62. Food Allergy Awareness Requirements | | • | 0 | | |
| 6 | | | | | |

Inspector

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Discussion with Manager

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Inspector

Acknowledged Receipt:

ed Receipt: Page 6 of 7

Food Establishment Inspection Report Fail Notes Summary

| Fail Code | Fail Text |
|------------------------------|---|
| 3B. Employee Reporting to F | PIC |
| 590.0003 (C) | *Responsibility of Permit Holder, Person in Charge, and Conditional Employees-Responsibility of the PIC to Exclude or Restrict |
| Addl Notes: | [PIC did not know about verifiable evidence of employee illness reporting. Provide verifiable evidence of employee illness reporting.] |
| 16A. Food-contact surfaces: | cleaned & sanitized immersion 171° F and above |
| 4-501.114 (A-E, F 1&2) | Chemical Sanitization - Temperature, pH, Concentration and Hardness |
| Addl Notes: | [Dish tester came out at 148 and 150 F. Surfaces of dishes must get to 160 for adequate sanititization. Switch to three bay until fixed.] |
| 16B. Food contact surfaces | cleaned and sanitized NMT 194° F, NLT 180° F |
| 4-601.11 (A) | *Equipment, Food-Contact Surfaces, and Utensils Clean |
| Addl Notes: | [Can opener visibly dirty. Maintain all food contact surfaces clean. In use utensils must be cleaned every four hours.] |
| 23. Proper Date Marking | |
| 3-501.17 | Date marking: RTE, TCS |
| Addl Notes: | [ITems in refrigerator such as sauce labeled 11/21. Today's date is 11/26. Label all RTE foods in refrigerator with a name and a use by date. Use by dates must reflect time out of the freezer.] |
| 48A. Warewashing facilities: | installed, maintained, & used; test strips |
| 4-302.14 | Sanitizing Solutions, Testing Devices |
| Addl Notes: | [provide max registering test strips for dish machine.] |
| 52B. Grease traps easily ac | cessible for cleaning |
| 5-402.12 | Grease Trap |
| Addl Notes: | [PIC is uncertain of grease trap. There appears to be one in the floor, but it is not opened to the PIC;s knowledge.] |

Inspector

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Page 7 of 7

City of Medford

BOARD OF HEALTH

City Hall - Room 311 85 George P Hassett Drive Medford, Massachusetts 02155 Telephone (781) 393-2560 FAX: (781) 393-2562 TDD: (781) 393-2516

Food Establishment Inspection Report

Insp Date: 5/30/2019

Business ID: MA000223

Inspection: MC000388

Business: Roberts Elementary

Permit #:

35 Court Street

Phone:

Medford, MA 02155

Health Director: MPH002 Sophie Antoine

Reason: 01. Routine

Results: Next Routine 120

| Date | ln | Out | Insp | Travel | Total | Mileage | Notes | |
|----------|----------|----------|------|--------|-------|---------|-------|--|
| 05/30/19 | 10:40 AM | 11:43 AM | 1:03 | 0:00 | 1:03 | 0 | | |
| Total: | | | 1.03 | 0.00 | 1:03 | 0 | | |

Inspection Summary 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). Risk Category 2 PIC Name Sandra landosca CFPM Exp Date ____ Certified Food Protection Manager Allergy Exp Date ___ Certified Allergy Trained Name Certified ChokeSaver Name ChokeSaver Exp Date11/07/2019 Sandra landosca In O Out O Permit Posted [8-304.11(A)] In O Out O Inspection Report Available [8-304.11(K)] Foodborne Illness Complaint Investigated (All) Involving More Than Two Persons Inspection Report Provided by: e-mail Hardcopy FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Compliance status: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection R = repeat violation Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illnesses or injury.

Grandsof Walde

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Page 1 of 7

| Supervision | IN | OUT | N/O | N/A | cos | REPEAT |
|---|----|-----|-----|-----|-----|-----------|
| 1. Person-in-charge present, demonstrates knowledge, and performs duties | 0 | 0 | 0 | 0 | | |
| 2. Certified Food Protection Manager | 0 | 0 | 0 | 0 | | |
| Employee Health | IN | OUT | N/O | N/A | cos | REPEAT |
| Management, food employee and conditional employee; knowledge, responsibilities and reporting | 0 | • | 0 | 0 | | Ø |
| 4. Proper Use of Restriction & Exclusion | 0 | 0 | 0 | 0 | | |
| 5. Procedures for responding to vomiting and diarrheal events | 0 | О | 0 | 0 | | |
| Good Hygienic Practices | IN | OUT | N/O | N/A | cos | REPEAT |
| 6. Proper eating, tasting, drinking, or tobacco use | • | 0 | 0 | 0 | | |
| 7. No discharge from eyes, nose, and mouth | • | 0 | 0 | 0 | | |
| Preventing Contamination by Hands | IN | OUT | N/O | N/A | cos | REPEAT |
| 8. Hands clean & properly washed | • | 0 | 0 | Ο | | |
| 9. No bare hand contact with RTE food | • | Ο | 0 | 0 | | |
| 10. Adequate handwashing sinks properly supplied and accessible | • | Ο | 0 | 0 | | |
| Approved Sources | IN | OUT | N/O | N/A | cos | REPEAT |
| 11. Food obtained from approved source | 0 | 0 | О | 0 | | |
| 12. Food received at proper temperature | 0 | 0 | • | 0 | | |
| 13. Food in good condition, honestly presented, safe, & unadulterated | 0 | 0 | 0 | 0 | | |
| 14. Required records available: shellstock tags, parasite destruction | Ο | 0 | 0 | 0 | | |
| Protection from Contamination | IN | OUT | N/O | N/A | cos | REPEAT |
| 15. Food separated and protected | 0 | 0 | 0 | 0 | | |
| 16. Food-contact surfaces: cleaned & sanitized | 0 | • | 0 | 0 | | \square |
| 17. Proper disposition of returned, previously served reconditions, & unsafe food | 0 | 0 | 0 | 0 | | |
| Time/Temperature Control for Safety | IN | OUT | N/O | N/A | cos | REPEAT |
| 18. Proper cooking time & temperatures | 0 | 0 | • | 0 | | |
| 19. Proper reheating procedures for hot holding | • | 0 | 0 | 0 | | |
| 20. Proper cooling time and temperature | 0 | 0 | • | 0 | | |
| 21. Proper hot holding temperatures | 0 | 0 | Ο | 0 | | |
| 22. Proper cold holding temperatures | 0 | 0 | 0 | 0 | | |
| 23. Proper date marking and disposition | • | 0 | 0 | 0 | | |
| 24. Time as a Public Health Control | 0 | 0 | • | 0 | | |
| Consumer Advisory | IN | OUT | N/O | N/A | cos | REPEAT |
| 25. Consumer advisory provided for raw / undercooked foods | 0 | 0 | 0 | • | | |

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| • | | | | | | |
|--|--------|---------|--------|--------|---------|--------|
| Highly Susceptible Populations (HSP) | IN | OUT | N/O | N/A | cos | REPEAT |
| 26. Pasteurized foods used; prohibited foods not offered | • | 0 | 0 | 0 | | |
| Food/Color Additives and Toxic Substances | IN | OUT | N/O | N/A | cos | REPEAT |
| 27. Food additives: approved and properly used | 0 | 0 | 0 | • | | |
| 28. Toxic substances identified, stored, and used | 0 | 0 | 0 | 0 | | |
| Conformance with Approved Procedures | IN | OUT | N/O | N/A | cos | REPEAT |
| 29. Compliance with variance / specialized process / HACCP Plan | 0 | 0 | 0 | • | | |
| GOOD RETAIL PRACTICES | | | | | | |
| Good Retail Practices are preventative measures to control the addition of pathogens, coods. | chemic | als, ar | nd phy | /sical | object | s into |
| N = In compliance OUT = not in compliance COS - corrected on -site during inspect | ion F | REPEA | T = re | epeat | violati | on |
| Safe Food and Water | IN | OUT | N/O | N/A | cos | REPEAT |
| 30. Pasteurized eggs used where required | Ο | 0 | 0 | 0 | | |
| 31. Water & ice from approved source | • | 0 | 0 | 0 | | |
| 32. Variance obtained for specialized processing methods | 0 | 0 | 0 | • | | |
| Food Temperature Control | IN | OUT | N/O | N/A | cos | REPEAT |
| 33. Proper cooling methods used; adequate equipment for temperature control | Ο | 0 | • | 0 | | |
| 34. Plant food properly cooked for hot holding | • | 0 | 0 | 0 | | |
| 35. Approved thawing methods used | 0 | 0 | 0 | 0 | | |
| 36, Thermometers provided and accurate | • | 0 | 0 | 0 | | |
| Food Identification | IN | OUT | N/O | N/A | cos | REPEAT |
| 37. Food properly labeled; original container | 0 | 0 | 0 | 0 | | |
| Prevention of Food Contamination | IN | OUT | N/O | N/A | cos | REPEAT |
| 38. Insects, rodents, & animals not present | • | 0 | 0 | 0 | | |
| 39. Contamination prevented during food preparation, storage and display | • | 0 | 0 | 0 | | |
| 40. Personal cleanliness | • | 0 | 0 | 0 | | |
| 41. Wiping cloths; properly used and stored | • | 0 | 0 | 0 | | |
| 42. Washing fruits & vegetables | 0 | 0 | • | 0 | | |
| Proper Use of Utensils | IN | OUT | N/O | N/A | cos | REPEAT |
| 43. In-use utensils properly stored | • | Ο | 0 | 0 | | |
| 44. Utensils, equipment & linens: properly stored, dried, & handled | • | 0 | 0 | 0 | | |
| 45. Single-use/ single service articles: properly stored and used | • | 0 | 0 | 0 | | |
| 46. Gloves used properly | • | 0 | Ο | 0 | | |
| Utensils, Equipment and Vending | ΙN | OUT | N/O | N/A | cos | REPEAT |

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| Food Establishment Inspection | Rep | | | | | |
|---|-----|-----|-----|-----|-----------------------------|--------|
| Utensils, Equipment and Vending | IN | OUT | N/O | N/A | cos | REPEAT |
| 47. Food & non-food contact surfaces cleanable, properly designed, constructed & used | • | 0 | 0 | 0 | | |
| 48. Warewashing facilities: installed, maintained, & used; test strips | • | Ο | 0 | 0 | | |
| 49. Non-food contact surfaces clean | • | 0 | 0 | 0 | | |
| Physical Facilities | IN | OUT | N/O | N/A | cos | REPEAT |
| 50. Hot & cold water available; adequate pressure | • | 0 | Ο | 0 | | |
| 51. Plumbing installed; proper backflow devices | • | 0 | 0 | 0 | | |
| 52. Sewage and waste water properly disposed | • | 0 | 0 | 0 | | |
| 53. Toilet features: properly constructed, supplied, & cleaned | • | 0 | 0 | 0 | | |
| 54. Garbage & refuse properly disposed; facilities maintained | 0 | Ο | 0 | 0 | | |
| 55. Physical facilities installed, maintained, & clean | • | 0 | 0 | 0 | | |
| 56. Adequate ventilation & lighting; designated areas used | • | 0 | 0 | 0 | | |
| MASSACHUSETTS ONLY REGULATIONS | | | | | | |
| Rules and Regulations adopted for use in Massachusetts only. | | | | | | |
| Additional Requirements listed in 105 CMR 590.011 | lN | OUT | N/O | N/A | cos | REPEAT |
| M1. Anti-choking procedures in food service establishment | | 0 | 0 | 0 | | |
| M2. Food allergy awareness | | 0 | 0 | 0 | | |
| Review of Retail Operations listed In 105 CMR 590.010 | | OUT | N/O | N/A | cos | REPEAT |
| M3. Caterer | 0 | Ο | 0 | 0 | \square | |
| M4. Mobile Food Operation | 0 | 0 | 0 | 0 | V | |
| M5. Temporary Food Establishment | 0 | Ο | 0 | 0 | \square | |
| M6. Public Market; Farmers Market | 0 | 0 | 0 | 0 | V | |
| M7. Residential Kitchen; Bed-and-Breakfast Operation | 0 | 0 | 0 | 0 | \square | |
| M8. Residential Kitchen: Cottage Food Operation | 0 | 0 | 0 | 0 | $ \overline{\mathbf{V}} $ | |
| M9. School Kitchen; USDA Nutrition Program | 0 | 0 | 0 | 0 | Ø | |
| M10. Leased Commercial Kitchen | 0 | 0 | 0 | 0 | \square | |
| M11. Innovative Operation | 0 | 0 | 0 | 0 | \square | |
| Local Requirements | IN | OUT | N/O | N/A | cos | REPEAT |
| L1. Local law or regulation | 0 | • | 0 | 0 | | |
| L2. Other | 0 | 0 | 0 | 0 | | |
| Discussion with Person-in-Charge | | | | | 100 | |

To PIC's knowledge, grease trap has not been opened. Discussed with PIC to have food handler use 3 bay sink for adequate sanitization of utensils and air dry.

from St. and Inspector

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| | Fail Notes Summary |
|-----------------|---|
| Fail Code | Fail Text |
| | d employee and conditional employee; knowledge, responsibilities and reporting |
| 2-201.11(A),(C) | Priority; Responsibility of Permit Holder, Person in Charge, and Conditional Employees (A) The PERMIT HOLDER shall require FOOD EMPLOYEES and CONDITIONAL EMPLOYEES to report to the PERSON IN CHARGE information about their health and activities as they relate to diseases that are transmissible through FOOD. A FOOD EMPLOYEE or CONDITIONAL EMPLOYEE shall report the information in a manner that allows the PERSON IN CHARGE to reduce the RISK of foodborne disease transmission, including providing necessary additional information, such as the date of onset of symptoms and an illness, or of a diagnosis without symptoms, if the FOOD EMPLOYEE or CONDITIONAL EMPLOYEE: (1) Has any of the following symptoms: |
| | (a) Vomiting, (b) Diarrhea, |
| | (c) Jaundice, (d) Sore throat with fever, or |
| | (e) A lesion containing pus such as a boil or infected wound that is open or draining and is: (i) On the hands or wrists, unless an impermeable cover such as a finger cot or stall protects the lesion and a SINGLE-USE glove is worn over the impermeable cover (ii) On exposed portions of the arms, unless the lesion is protected by an impermeable cover, or (iii) On other parts of the body, unless the lesion is covered by a dry, durable, tight-fitting bandage; (2) Has an illness diagnosed by a HEALTH PRACTITIONER due to: |
| | (a) Norovirus, |
| | (b) Hepatitis A virus, |
| | (c) Shigella spp., |
| | (d) SHIGA TOXIN-PRODUCING ESCHERICHIA COLI, |
| | (e) Typhoid fever (caused by Salmonella Typhi); or (f) Salmonella (nontyphoidal); |
| | (f) Samonella (nontypholdar), (g) Any other disease transmissible through food so designated in 105 CMR 300.000: Reportable Diseases, Surveillance, and Isolation and Quarantine Requirements. (3) Had Typhoid fever, diagnosed by a HEALTH PRACTITIONER, within the past 3 months, without having received antibiotic therapy, as determined by a HEALTH PRACTITIONER; (4) Has been exposed to, or is the suspected source of, a CONFIRMED DISEASE OUTBREAK, because the FOOD EMPLOYEE or CONDITIONAL EMPLOYEE consumed or prepared FOOD implicated in the outbreak, or consumed FOOD at an event prepared by a PERSON who is infected or ill with: |
| | (a) Norovirus within the past 48 hours of the last exposure,(b) SHIGA TOXIN-PRODUCING ESCHERICHIA COLI or Shigella spp. within the past 3 days of |
| | the last exposure, (c) Typhoid fever within the past 14 days of the last exposure, or (d) Hepatitis A virus within the past 30 days of the last exposure; or (5) Has been exposed by attending or working in a setting where there is a CONFIRMED DISEASE OUTBREAK, or living in the same household as, and has knowledge about, an individual who works or attends a setting where there is a CONFIRMED DISEASE OUTBREAK, or living in the same household as, and has knowledge about, an individual diagnosed with an illness caused by: (a) Norovirus within the past 48 hours of the last exposure, (b) SHIGA TOXIN-PRODUCING ESCHERICHIA COLI or Shigella spp. within the past 3 days of the last exposure, (c) Typhoid fever (caused by Salmonella Typhi) within the past 14 days of the last exposure, or (d) Hepatitis A virus within the past 30 days of the last exposure. |
| | And a reference of a commence of the contract |

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Inspector

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| The PERSON IN CHARGE shall ensure that a CONDITIONAL EMPLOYEE: Who exhibits or reports a symptom, or who reports a diagnosed illness as specified under bparagraphs (A)(1) - (3) of this section, is prohibited from becoming a FOOD EMPLOYEE until CONDITIONAL EMPLOYEE meets the criteria for the specific symptoms or diagnosed illness |
|--|
| bparagraphs (A)(1) - (3) of this section, is prohibited from becoming a FOOD EMPLOYEE until • CONDITIONAL EMPLOYEE meets the criteria for the specific symptoms or diagnosed illness |
| CONDITIONAL EMPLOYEE meets the criteria for the specific symptoms or diagnosed illness |
| |
| |
| specified under § 2-201.13; and |
| Who will work as a FOOD EMPLOYEE in a FOOD ESTABLISHMENT that serves as a |
| GHLY SUSCEPTIBLE POPULATION and reports a history of exposure as specified under |
| bparagraphs (A)(4) – (5), is prohibited from becoming a FOOD EMPLOYEE until the |
| NDITIONAL EMPLOYEE meets the criteria as specified under ¶ 2-201.13(J). |
| C has no verifiable evidence of employee illness reporting. Provide evidence of verifiable |
| ployee illness reporting.] |
| leaned & sanitized |
| p |

STIPLE WALL

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| L <u>L - 1, - 11 12 </u> | Food Establishment Inspection Report |
|------------------------------|---|
| Fail Code | Fail Text |
| 4-501.114 (A)-(F)(2) | Priority; Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness |
| | A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation at contact times specified under ¶4-703.11(C) shall meet the criteria specified under §7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: |
| | (A) A chlorine solution shall have a minimum temperature based on the concentration and PH of the solution as listed in the following chart; |
| | Concentration Range (MG/L) Minimum Temperature PH 10 or less °C (°F) Minimum Temperature PH 8 or less °C (°F) 25 – 49 49 (120) 49 (120) 50 – 99 38 (100) 24 (75) 100 13 (55) 13 (55) |
| | (B) An iodine solution shall have a: (1) Minimum temperature of 20°C (68°F), |
| | (2) PH of 5.0 or less or a PH no higher than the level for which the manufacturer specifies the solution is effective, and |
| | (3) Concentration between 12.5 MG/L and 25 MG/L; |
| | (C) A quaternary ammonium compound solution shall: (1) Have a minimum temperature of 24oC (75oF), |
| | (2) Have a concentration as specified under § 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, and |
| | (3) Be used only in water with 500 MG/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions; |
| | (D) If another solution of a chemical specified under ¶¶ (A) ¬ (C) of this section is used, the PERMIT HOLDER shall demonstrate to the REGULATORY AUTHORITY that the solution achieves SANITIZATION and the use of the solution shall be APPROVED; |
| | (E) If a chemical SANITIZER other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the EPA-registered label use instructions; and |
| | (F) If a chemical SANITIZER is generated by a device located on-site at the FOOD ESTABLISHMENT it shall be used as specified 139 in ¶¶(A) - (D) of this section and shall be produced by a device that: |
| | (1) Complies with regulation as specified in §§ 2(q)(1) and 12 of the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA), |
| | (2) Complies with 40 CFR 152.500 Requirement for Devices and 40 CFR 156.10 Labeling Requirements. |
| Addi Notes: | [Inspector's Dish temp came out at 159.6 and the establishment's dish temp came out at 152. Dishes surfaces must reach 160 for adequate sanitization. Sanitize in three bay sink then air dry until fixed.] |

from Soft god

Sandor

Acknowledged Receipt: Sandra landasco