THE COMMONWEALTH OF MASSACHUSETTS

TOWN OF MILFORD

Massachusetts Department of Public Health

Division of Food and Drugs

Email:

FOOD ESTABLISHMENT INSPECTION REPORT		Tel:	
Name BRUXSIDE SCITCUL	9ate-417	Type of Operation(s) Food Service	Type of Inspection Routine
Address 110 CONGRESS ST	Risk	Retail Residential Kitchen	Re-inspection Previous Inspection
Telephone LITE / IT	Level	Mobile	Date:
Owner CARLA TYTTE	HACCP Y/N	Temporary Caterer	Pre-operation Suspect Illness
Person-in-Charge (PIC) NICITELE PERSON NUTL	Time	Bed & Breakfast	General Complaint HACCP
Inspector	In: Out:	Permit No.	Other
Each violation checked requires an explanation on the narra	ative page(s) a	and a citation of specific	provision(s) violated
Violations Related to Foodborne Illness Interventions and	Dick Factors		empliance with:
Violations Nelated to 1 goodborne limitess interventions and	Mish ractors	Anti Choking	590.009 (E)
Violations marked may pose an imminent health hazard and re	quire immediat		
corrective action as determined by the Board of Health.		Certified Food	Protection 590.003
FOOD PROTECTION MANAGEMENT 1. PIC Assigned/Knowledgeable/Duties	12. Preve	ention of Contamination from	Hands
EMPLOYEE HEALTH	13. Hand	wash Facilities	
2. Reporting of Diseases by Food Employee and PIC		FROM CHEMICALS	
3. Personnel with Infections Restricted/Excluded	14. Appro	oved Food or Color Additives	
FOOD FROM APPROVED SOURCE	15. Toxic	Chemicals	
4. Food and Water from Approved Source	TIME/TEMPE	RATURE CONTROLS (Potentia	illy Hazardous Foods)
5. Receiving/Condition	🗌 16. Cooki	ng Temperatures	
6 Tags/Records/Accuracy of Ingredient Statements	17. Rehea	ating	
7. Conformance with Approved Procedures/HACCP Plans	18. Coolir	ng	
PROTECTION FROM CONTAMINATION	☐ 19. Hot ar	nd Cold Holding	
8. Separation/Segregation/Protection	☐ 20. Time	as a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREMEN	NTS FOR HIGHLY-SUSCEPTIB	LE-POPULATIONS (HSP)
☐ 10. Proper Adequate Handwashing	[] 21. Food	and Food Preparation for HS	,P
11. Good Hygienic Practices	CONSUMER A	ADVISORY ng of Consumer Advisories	•
Violations Related to Good Retail Practices_ (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.	To Foodbo and Risk f <i>Official Or</i> today, the	f Violated Provisions Reported Illnesses Interventing Factors (Red Items 1-22) Factors (Red Items 1-22) Factors (Red Items 1-22) Factors Correction: Baselitems checked indicate violet all Food Code. This reported Items Code.	ed on an inspection plations of 105 CMR

		23. Management and Personnel	(FC-2)(590,003)
		24. Food and Food Protection	(FC-3)(590.004)
	V	25. Equipment and Utensils	(FC-4)(590.005)
		26. Water, Plumbing and Waste	(FC-5)(590.006)
ľ		27. Physical Facility	(FC-6)(590.007)
		28. Poisonous or Toxic Materials	(FC-7)(590.008)
		29. Special Requirements	(590.009)
		30. Other	

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

Inspector's Signature:	Print:	
PICs Signature: MODERATION OF	Printy (chelle Abha trouzza	Page of Pages

COMMONWEALTH OF MASSACHUSETTS TOWN OF MILFORD

Establishment BROXSIDE SCHOOL Date: 16-41) Name:_ **DESCRIPTION OF VIOLATION / PLAN OF CORRECTION** Date ltem Code C - Critical Item Verified Reference R- Red Item No. Please Print Clearly GOODS STORAGE POUR GOOD 6-8111 WATEL AT TITELE RUN FOL AN EXTENDED 600r Yes Correction Action Required: No Discussion with Person in Charge: ULUMPTURS PEULEUED ☐ Voluntary Compliance ☐ Re-inspection Scheduled NSMECTIUN DISCUSSED ☐ Embargo ☐ Voluntary Disposal ☐ Employee Restriction / Exclusion ☐ Emergency Suspension ☐ Emergency Closure Other:

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

FOOD PROTECTION MANAGEMENT

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

EMPLOYEE HEALTH

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

FOOD FROM APPROVED SOURCE

4		Food and Water From Regulated Sources
	590.004(A-B)	Compliance with Food Law*
	3-201.12	Food in a Hermetically Sealed Container*
	3-201.13	Fluid Milk and Milk Products*
	3-202.13	Shell Eggs*
	3-202.14	Eggs and Milk Products, Pasteurized*
	3-202.16	Ice Made From Potable Drinking Water*
	5-101.11	Drinking Water from an Approved System*
	590.006(A)	Bottled Drinking Water*
	590.006(B)	Water Meets Standards in 310 CMR 22.0*
		Shelfish and Fish From an Approved Source
	3-201.14	Fish and Recreationally Caught Molluscan Shellfish*
	3-201.15	Moliuscan Shellfish from NSSP Listed Sources*
		Game and Wild Mushrooms Approved by Regulatory Authority
	3-202.18	Shellstock Identification Present*
	590,004(C)	Wild Mushrooms*
	3-201.17	Game Animals*
5		Receiving/Condition
	3-202.11	PHFs Received at Proper Temperatures*
	3-202.15	Package Integrity*
	3-101.I1	Food Safe and Unadulterated *
6		Tags/Records: Shellstock
	3-202.18	Shellstock Identification *
	3-203.12	Shellstock Identification Maintained*
		Taga/Records: Fish Products
	3-402.11	Parasite Destruction*
	3-402.12	Records, Creation and Retention*
	590.004(J)	Labeling of Ingredients*
7		Conformance with Approved Procedures //HACCP Plans
7 12 9	3-502.11	Specialized Processing Methods*
	3-502.12	Reduced oxygen packaging, criteria*
	8-103.12	Conformance with Approved Procedures*

	PROTECTI	ON FROM CONTAMINATION
8		Cross-contamination
	3-302.11(A)(1)	Raw Animal Foods Separated from
		Cooked and RTE Foods*
		Contamination from Raw Ingradients
	3-302.11(A)(2)	Raw Animal Foods Separated from Each Other*
1		Contamination from the Environment
ì	3-302.11(A)	Food Protection*
Ì	3-302.15	Washing Fruits and Vegetables
1	3-304.11	Food Contact with Equipment and
	3-304,11	Utensils*
		Contamination from the Consumer
,	3-306.14(A)(B)	Returned Food and Reservice of Food®
		Disposition of Adulturated or Contermineted Food
	3-701.11	Discarding or Reconditioning Unsafe Food*
9		Food Contact Surfaces
2505	4-501.111	Manual Warewashing - Hot Water
l		Sanitization Temperatures*
- {	4-501_112	Mechanical Warewashing- Hot Water
- 1		Sanitization Temperatures*
- [4-501.114	Chemical Sanitization-temp., pH,
1		concentration and hardness.
1	4-601.11(A)	Equipment Food Contact Surfaces and Utensils Clean*
	4-602.11	Cleaning Frequency of Equipment Food- Contact Surfaces and Utensils®
	4-702.I1	Frequency of Sanitization of Utensils and Food Contact Surfaces of Equipment*
	4-703.11	Methods of Sanitization - Hot Water and Chemical*
10	Γ	Proper, Adequate Handwashing
LU	2-301.11	Clean Condition – Hands and Arms*
	2-301.12	Cleaning Procedure
	2-301.14	When to Wash* Good Hygienic Practices
11	0.401.11	
	2-401.11	Eating, Drinking or Using Tobacco*
	2-401.12	Discharges From the Eyes, Nose and Mouth*
	3-301.12	Preventing Contamination When Tasting*
12		Prevention of Contamination from Hands
	590.004(E)	Preventing Contamination from Employees*
13		Handwash Facilities
-		Conveniently Located and Accessible
	5-203.11	Numbers and Capacities*
	5-204.11	Location and Placement*
	5-205.11	Accessibility, Operation and Maintenance
	3-203.11	Supplied with Soap and Hand Drying Devices
	6-301.11	Handwashing Cleanser, Availability
	6-301.12	Hand Drying Provision
	0-301.12	and relief salana

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

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

PROTECTION FROM CHEMICALS

14		Food or Color Additives
	3-202.12	Additives*
	3-302.14	Protection from Unapproved Additives*
15		Poisonous or Toxic Substances
	7-101.11	Identifying Information - Original
		Containers*
	7-102.11	Common Name - Working Containers*
	7-201.11	Separation - Storage*
	7-202.11	Restriction - Presence and Use*
- 4	7-202.12	Conditions of Use*
	7-203.11	Toxic Containers - Prohibitions*
	7-204.11	Sanitizers, Criteria - Chemicals*
	7-204.12	Chemicals for Washing Produce, Criteria*
	7-204.14	Drying Agents, Criteria*
	7-205.11	Incidental Food Contact, Lubricants*
	-7-206.11	Restricted Use Pesticides, Criteria*
	7-206.12	Rodent Bait Stations*
	7-206.13	Tracking Powders, Pest Control and Monitoring*

TIME/TEMPERATURE CONTROLS			
16		Proper Cooking Temperatures for PHFs	
	3-401.11A(1)(2)	Eggs- 155°F 15 Sec.	
		Eggs-Immediate Service 145°F15sec*	
	3-401.11(A)(2)	Comminuted Fish, Meats & Game	
		Animals - 155°F 15 sec. *	
	3-401.11(B)(1)(2)	Pork and Beef Roast/- 130°F 121 min*	
	3-401.11(A)(2)	Ratites, Injected Meats – 155°F 15 sec	
	3-401.11(A)(3)	Poultry, Wild Game, Stuffed PHFs, Stuffing Containing Fish, Meat,	
	2 401 11(0)(2)	Poultry or Ratites-165°F 15 sec. *	
	3-401.11(C)(3)	Whole-muscle, Intact Beef Steaks 145°F *	
	3-401.12	Raw Animal Foods Cooked in a	
		Microwave 165°F *	
	3-401.11(A)(1)(b)	All Other PHFs - 145°F 15 sec. *	
17		Reheating for Hot Holding	
	3-403.11(A)&(D)	PHFs 165°F 15 sec. *	
40	3-403.11(B)	Microwave- 165° F 2 Minute Standing Time*	
	3-403.11(C)	Commercially Processed RTE Food - 140°F*	
	3-403.11(E)	Remaining Unsliced Portions of Beef Roasts*	
18	8	Proper Cooling of PHFs	
	3-501.14(A)	Cooling Cooked PHFs from 140°F to 70°F Within 2 Hours and From 70°F	
		to 41°F/45°F Within 4 Hours. *	
	3-501.14(B)	Cooling PHFs Made From Ambient Temperature Ingredients to 41°F/45°F Within 4 Hours*	

[•] Denotes critical item in the federal 1999 Food Code or 105 CMR 590,000.

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

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

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

CONSUMER ADVISORY

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

SPECIAL REQUIREMENTS

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

VIOLATIONS RELATED TO GOOD RETAIL PRACTICES (Blue Items 23-30)

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

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

TOWN OF MILFORD

Massachusetts Department of Public Health

23. Management and Personnel (FC-2)(590.003)

(FC-3)(590.004)

(FC-4)(590.005)

24. Food and Food Protection

25. Equipment and Utensils

Address:

Email:

Division of Food and Drugs		Addiess.	
FOOD ESTABLISHMENT INSPECTION REPORT		Tel:	
Name 13 POLYSINE SCHOOL Address // CUNGRESS ST Telephone SUS-475-//	Risk Level B	Type of Operation(s) Food Service Retail Residential Kitchen Mobile Temporary Caterer	Type of Inspection Routine Re-inspection Previous Inspection Date: Pre-operation Suspect Illness
D (01 (DIO)	Time	Bed & Breakfast	General Complain
Inspector	In: Out:	Permit No.	HACCP Other
Each violation checked requires an explanation on the nar		and a citation of specific	provision(s) violate
Violations Related to Foodborne Illness Interventions and	d Biols Footowol		mpliance with:
Violations marked may pose an imminent health hazard and a corrective action as determined by the Board of Health.		Anti Choking	• '
FOOD PROTECTION MANAGEMENT 1. PIC Assigned/Knowledgeable/Duties EMPLOYEE HEALTH	☐ 13. Hand	ention of Contamination from	Hands
2. Reporting of Diseases by Food Employee and PIC		N FROM CHEMICALS	
3. Personnel with Infections Réstricted/Excluded		oved Food or Color Additives	
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	TIME/TEMPE	RATURE CONTROLS (Potentia	ally Hazardous Foods)
5. Receiving/Condition		ing Temperatures	
6. Tags/Records/Accuracy of Ingredient Statements	17. Rehe		
7. Conformance with Approved Procedures/HACCP Plans	18. Coolir		
PROTECTION FROM CONTAMINATION		nd Cold Holding as a Public Health Control	
8. Separation/Segregation/Protection9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREMEN	NTS FOR HIGHLY-SUSCEPTIB and Food Preparation for HS	
☐ 10. Proper Adequate Handwashing☐ 11. Good Hygienic Practices	CONSUMER	ADVISORY	,
Violations Related to Good Retail Practices_ (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.	Number of To Foodber and Risk foodber of today, the	f Violated Provisions Re orne Illnesses Interventi Factors (Red Items 1-22) rder for Correction: Base items checked indicate vio	ed on an inspection plations of 105 CMR

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

26. Water, Plumbing and Waste (For 27. Physical Facility (For 28. Poisonous or Toxic Materials (For 29. Special Requirements 30. Other	C-6)(590.007)	establishment operations. If aggrieved have a right to a hearing. Your request and submitted to the Board of Health a within 10 days of receipt of this order. DATE OF RE-INSPECTION:	t must be in writing
Inspector's Signature:	Print:		*
PICs Signature:	Print:	Michella Albatura	Page of Pages

COMMONWEALTH OF MASSACHUSETTS TOWN OF MILFORD

stablishme lame:	nt BI	500K2	DE SCHOOL Date: 5-21/2 Page_	_ of
Item No.	Code Reference	C - Critical Item R- Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION Please Print Clearly	Date Verified
1)			NO HUT WATEL AT 2 HAMSINKS	
			THIS IS A PROBLEM, THIS IS P	
			CPIDCAL VIOLATION WHICH	
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Discussio		on in Charg		Ves
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Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items 1-22)

FOOD PROTECTION MANAGEMENT

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

EMPLOYEE HEALTH

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

FOOD FROM APPROVED SOURCE

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

8	PROTECTI	ON FROM CONTAMINATION Cross-contamination
_ B	3-302.11(A)(1)	Raw Animal Foods Separated from
	J-302.11(A)(1)	Cooked and RTE Foods*
		Contamination from Raw Ingredients
	2 202 11/AV2V	
	3-302,11(A)(2)	Raw Animal Foods Separated from Each Other*
		Contamination from the Environment
	3-302.11(A)	Food Protection*
	3-302.15	Washing Fruits and Vegetables
	3-304.11	Food Contact with Equipment and Utensils*
		Contamination from the Consumer
	3-306.14(A)(B)	Returned Food and Reservice of Food*
		Disposition of Adulterated or Contaminated Food
	3-701.11	Discarding or Reconditioning Unsafe Food*
9		Food Contact Surfaces
-	4-501.111	Manual Warewashing - Hot Water
		Sanitization Temperatures*
	4-501.112	Mechanical Warewashing-Hot Water
	20	Sanitization Temperatures*
	4-501.114	Chemical Sanitization-temp., pH,
	8	concentration and hardness. *
	4-601.11(A)	Equipment Food Contact Surfaces and Utensils Clean*
	4-602.11	Cleaning Frequency of Equipment Food- Contact Surfaces and Utensils*
	4-702.11	Frequency of Sanitization of Utensils and Food Contact Surfaces of Equipment*
	4-703.11	Methods of Sanitization - Hot Water and Chemical*
10	1	Proper, Adequate Handwashing
	2-301.11	Clean Condition - Hands and Arms*
	2-301.12	Cleaning Procedure*
	2-301.14	When to Wash*
11	2-301.14	Good Hygienic Practices
11	2-401.11	t
	2-401.11	Eating, Drinking or Using Tobacco* Discharges From the Eyes, Nose and
	2-401.12	Mouth*
	3-301.12	Preventing Contamination When Tasting*
12	J-JV1.12	Preventing Contamination when Tasting Prevention of Contamination from Hands
12	500 004/E)	
	590.004(E)	Preventing Contamination from Employees*
13	 	Handwash Facilities
13	-	Conveniently Located and Accessible
	6 202 11	
	5-203.11	Numbers and Capacities*
	5-204.11	Location and Placement*
	5-205.11	Accessibility, Operation and Maintenance Supplied with Soap and Hand Drying Devices
	6-301.11	Handwashing Cleanser, Availability
	6-301.12	Hand Drying Provision

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

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

PROTECTION FROM CHEMICALS

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

TIME/TEMPERATURE CONTROLS

16		Proper Cooking Temperatures for PHFs
	3-401.11A(1)(2)	Eggs- 155°F 15 Sec.
		Eggs-Immediate Service 145°F15sec*
	3-401.11(A)(2)	Comminuted Fish, Meats & Game Animals - 155°F 15 sec. *
	3-401.11(B)(1)(2)	Pork and Beef Roast/- 130°F 121 min*
	3-401.11(A)(2)	Ratites, Injected Meats - 155°F 15 sec
	3-401.11(A)(3)	Poultry, Wild Game, Stuffed PHFs, Stuffing Containing Fish, Meat, Poultry or Ratites-165°F 15 sec. *
	3-401.11(C)(3)	Whole-muscle, Intact Beef Steaks 145°F *
	3-401.12	Raw Animal Foods Cooked in a Microwave 165°F *
	3-401.11(A)(1)(b)	All Other PHFs - 145°F 15 sec. *
17		Reheating for Hot Holding
	3-403.11(A)&(D)	PHFs 165°F 15 sec. *
a.	3-403.11(B)	Microwave- 165° F 2 Minute Standing Time*
	3-403.11(C)	Commercially Processed RTE Food - 140°F*
	3-403.11(E)	Remaining Unsliced Portions of Beef Roasts*
18	4	Proper Cooling of PHFs
	3-501.14(A)	Cooling Cooked PHFs from 140°F to 70°F Within 2 Hours and From 70°F
	:1	to 41°F/45°F Within 4 Hours. *
	3-501.14(B)	Cooling PHFs Made From Ambient
		Temperature Ingredients to 41°F/45°F Within 4 Hours*

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

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

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

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

CONSUMER ADVISORY

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

SPECIAL REQUIREMENTS

590.009(A)-(D)	Violations of Section 590.009(A)-(D) in
	catering, mobile food, temporary and
	residential kitchen operations should be
	debited under the appropriate sections
	above if related to foodborne illness
	interventions and risk factors. Other
	590,009 violations relating to good retail
	practices should be debited under #29 -
	Special Requirements.

VIOLATIONS RELATED TO GOOD RETAIL PRACTICES (Blue Items 23-30)

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

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

THE COMMONWEALTH OF MASSACHUSETTS

TOWN OF MILFORD

Email:

Massachusetts Department of Public Health

Division of Food and Drugs	Address:			
FOOD ESTABLISHMENT INSPECTION REPORT		Tel:		
Name BROUSINE SCHOOL	Date 25-15	Type of Operation(s) Food Service	Type of Inspection Routine	
Address //() CUNDNELS ST	Risk Level	Retail Residential Kitchen	Re-inspection Previous Inspection	
Telephone 478-1177	Level	Mobile Mobile	Date:	
Owner CARA TVITTE	HACCP Y/N	Temporary Caterer	☐ Pre-operation ☐ Suspect Illness	
Person-in-Charge (PIC) MICHIELE PROTINOZZ	Time	Bed & Breakfast	General Complaint HACCP	
Inspector	In: Out:	Permit No.	Other	
Each violation checked requires an explanation on the narr		nd a citation of specific	provision(s) violated	
Violations Related to Foodborne Illness Interventions and	Dick Factors /		mpliance with:	
violations Related to Poodporne lililess interventions and	RISK FACTORS (Anti Choking	590.009 (E)	
Violations marked may pose an imminent health hazard and re	quire immediate	Allergen Awarer		
corrective action as determined by the Board of Health.		Certified Food F	Protection 590.003	
FOOD PROTECTION MANAGEMENT	12 Preve	ntion of Contamination from	Hands	
1. PIC Assigned/Knowledgeable/Dutles	🔲 13, Handy	wash Facilities		
EMPLOYEE HEALTH	PROTECTION	FROM CHEMICALS		
2. Reporting of Diseases by Food Employee and PIC	□ 14. Аррго	ved Food or Color Additives	1	
3. Personnel with Infections Restricted/Excluded	15. Toxic	Chemicals		
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	TIME/TEMPER	RATURE CONTROLS (Potentia	lly Hazardous Foods)	
5. Receiving/Condition	16, Cookii	ng Temperatures		
6. Tags/Records/Accuracy of Ingredient Statements	17. Rehea	ating		
7. Conformance with Approved Procedures/HACCP Plans	18. Goolin	g		
PROTECTION FROM CONTAMINATION	19, Hot ar	nd Cold Holding		
8. Separation/Segregation/Protection	☐ 20. Time a	as a Public Health Control		
9, Food Contact Surfaces Cleaning and Sanitizing		ITS FOR HIGHLY-SUSCEPTIBL		
10. Proper Adequate Handwashing	[_] 21. Food 8	and Food Preparation for HS	.P	
11. Good Hygienic Practices	CONSUMER A 22. Postin	DVISORY g of Consumer Advisories		
diolations Related to Good Retail Practices (Blue tems) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. C N 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.007)	To Foodbo and Risk F Official Ord today, the it 590.000/fed by a Board order of the cited in this the food est establishme have a right	Violated Provisions Relation Illnesses Intervention (Red Items 1-22): Vider for Correction: Base Items checked indicate violated Food Code. This report Health member or its a Board of Health. Failure is report may result in suspitablishment permit and cent operations. If aggrieve It to a hearing. Your requestions.	ed on an inspection plations of 105 CMR port, when signed below agent constitutes an to correct violations ension or revocation of essation of fooded by this order, you est must be in writing	
28. Poisonous or Toxic Materials (FC-7)(590,008) 29. Special Requirements (590,009) 30. Other	within 10 da	ted to the Board of Health ays of receipt of this order E-INSPECTION:		

Inspector's Signature:	Print:	
PICs Signature	Principally Abharmazzi	Page of Pages

COMMONWEALTH OF MASSACHUSETTS TOWN OF MILFORD

Item No.	Code Reference	C - Critical Item R- Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	Date Verified
NO.	Reference	K- Ked Item	Please Print Clearly	verifie
			OHE BOX OF TONGS CITEBLE PROZA	-
			ON THE FLOOK IN THE WALK-IN	-
			PROFILE	
		_	DRY GOODS STUFFGE ROOM GOUD	
		-	HAVE HOT WATER	
			NO OTTER MOLATIONS ITERE	
		0		
	a with David	on in Observ		
SIOI		on in Charg		Yes
			Proposition Re-inspection Re-inspection	on Schedu
	MO	LATION	> PEVEUED Embargo Voluntary D	
	11	191	□ Employee Restriction / Exclusion	
N6)	elle	47D	□ Emergency Suspension □ Emergency	
		-	↑ □Other:	

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

FOOD PROTECTION MANAGEMENT

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

EMPLOYEE HEALTH

2	590.003(C)	Responsibility of the person in charge to require reporting by food employees and applicants*
	590.003(F)	Responsibility Of A Food Employee Or An Applicant To Report To The Person In Charge*
	590.003(G)	Reporting by Person in Charge*
3	590,003(D)	Exclusions and Restrictions*
	590.003(E)	Removal of Exclusions and Restrictions

FOOD FROM APPROVED SOURCE

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

,	PROTECTI	ON FROM CONTAMINATION
8		Cross-contamination
	3-302.11(A)(1)	Raw Animal Foods Separated from
		Cooked and RTE Foods*
		Contamination from Raw Ingredients
	3-302.11(A)(2)	Raw Animal Foods Separated from Each Other*
		Contamination from the Environment
	3-302.11(A)	Food Protection*
	3-302.15	Washing Fruits and Vegetables
	3-304.11	Food Contact with Equipment and
	3-304,11	Utensils*
		Contamination from the Consumer
	3-306.14(A)(B)	Returned Food and Reservice of Food®
		Disposition of Adulterated or Contaminated Food
	3-701.11	Discarding or Reconditioning Unsafe Food*
9		Food Contact Surfaces
	4-501.111	Manual Warewashing - Hot Water
		Sanitization Temperatures*
	4-501.112	Mechanical Warewashing- Hot Water
	. 02	Sanitization Temperatures*
	4-501.114	Chemical Sanitization-temp., pH, concentration and hardness. *
	4-601.11(A)	Equipment Food Contact Surfaces and Utensils Clean*
	4-602.11	Cleaning Frequency of Equipment Food- Contact Surfaces and Utensils*
	4-702.11	Frequency of Sanitization of Utensils and Food Contact Surfaces of Equipment*
	4-703.11	Methods of Sanitization - Hot Water and Chemical*
10		Proper, Adequate Hendwashing
LU	2-301.11	Clean Condition – Hands and Arms*
	2-301.12	Cleaning Procedure*
	2-301.12	When to Wash*
44	2-301.14	Good Hygienic Practices
11	2 401 11	
	2-401.11	Eating, Drinking or Using Tobacco* Discharges From the Eyes, Nose and
	2-401.12	Mouth*
	3-301.12	Preventing Contamination When Tasting*
12	3-3V1.1Z	Preventing Contamination when Tasting Prevention of Contamination from Hands
14	590.004(E)	Preventing Contamination from
12	-	Employees* Handwash Facilities
13	ļ	Conveniently Located and Accessible
	6 202 11	
	5-203.11	Numbers and Capacities*
	5-204.11	Location and Placement*
	5-205.11	Accessibility, Operation and Maintenance Supplied with Soap and Hand Drying
	6-301.11	Devices Handwashing Cleanser, Availability
	6-301.12	Hand Drying Provision

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

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

PROTECTION FROM CHEMICALS

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

TIME/TEMPERATURE CONTROLS

16		Proper Cooking Temperatures for PHFs
	3-401.11A(1)(2)	
	3-401.11A(1)(2)	Eggs- 155°F 15 Sec. Eggs- Immediate Service 145°F15sec*
	3-401.11(A)(2)	Comminuted Fish, Meats & Game
	3-401.11(A)(2)	Animals - 155°F 15 sec. *
	3-401.11(B)(1)(2)	Pork and Beef Roast/- 130°F 121 min
	3-401.11(A)(2)	Ratites, Injected Meats - 155°F 15 sec
	3-401.11(A)(3)	Poultry, Wild Game, Stuffed PHFs, Stuffing Containing Fish, Meat, Poultry or Ratites-165°F 15 sec. *
	3-401.11(C)(3)	Whole-muscle, Intact Beef Steaks 145°F *
	3-401.12	Raw Animal Foods Cooked in a Microwave 165°F *
	3-401.11(A)(1)(b)	All Other PHFs - 145°F 15 sec. *
17		Reheating for Hot Holding
	3-403.11(A)&(D)	PHFs 165°F 15 sec. *
	3-403.11(B)	Microwave- 165° F 2 Minute Standing Time*
	3-403.11(C)	Commercially Processed RTE Food - 140°F*
	3-403.11(E)	Remaining Unsliced Portions of Beef Roasts*
18		Proper Cooling of PHFs
	3-501.14(A)	Cooling Cooked PHFs from 140°F to 70°F Within 2 Hours and From 70°F to 41°F/45°F Within 4 Hours. *
	3-501.14(B)	Cooling PHFs Made From Ambient
	2 301.1 ((2)	Temperature Ingredients to 41°F/45°F Within 4 Hours*

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

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

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

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

CONSUMER ADVISORY

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SPECIAL REQUIREMENTS

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

VIOLATIONS RELATED TO GOOD RETAIL PRACTICES (Blue Items 23-30)

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

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

Food Establishment Inspect		City/Town	of MILFUR	<u>小</u>	
Establishment: BROUKSIDE S	CHOUL		Date: J-7-19	Page	1 of _2
Address: 110 CONGRESS	Time in: / U . 20 Time out:				
	rmit No.: HO Du	MSER /	Number of Violated Provisions R		
Owner: CARLA TUTTL			to Foodborne Illness Risk F and Interventions (Items 1 through	actors	
	ABRATING	D2 (Number of Repeat Violations R		
	1 0 (24) TOU	1221	to Foodborne illness Risk F	actors	
Inspector:			and Interventions (Items 1 through	jh 29):	
IN = in compliance OUT= out of compliance N/O			HEALTH INTERVENTIONS		
The sampliance OOT = out of compliance N/O	- Hot observed N/A - No	capplicable CO	s - corrected ori-site during inspection	K = repe	at violation
Compliance Status	IN OUT N/A N/O COS R		Compliance Status	IN OUT N	/A N/O COS
Supervision			Protection from Contamination	n ,	
Person-in-charge present, demonstrates	S /	15 Food ser	parated and protected	VI	TIT
knowledge, and performs duties		16 Food-cor	ntact surfaces; cleaned &		
2 Certified Food Protection Manager	MILL	sanitized		M	
Employee Health Management, food employee and	T I ISSUED T		isposition of returned, ly served, reconditioned &	1	
3 conditional employee; knowledge,	1 / 1	unsafe fo			
responsibilities and reporting			Time/Temperature Control for Sa	fety,	election 1
4 Proper use of restriction and exclusion		18 Proper co	ooking time & temperatures	V	
Procedures for responding to vomiting and diarrheal events		19 Proper re	eheating procedures for hot	1	
Good Hygienic Practices			poling time and temperature		+++
6 Proper eating, tasting, drinking, or			ot holding temperature	\cup	+++
tobacco use			old holding temperature		+++
7 No discharge from eyes, nose, and mouth			ate marking and disposition	11,	
Preventing Contamination by Ha	nde		a Public Health Control	1	
Hands clean & properly washed	ilus		Consumer Advisory		
No bare hand contact with ready-to-eat food	7	25 Consume undercoo	er advisory provided for raw / oked food		
Adaguata handwashing sinks properly		PER -	Highly Susceptible Population		30
supplied and accessible			ed foods used; prohibited food	s /	UT
Approved Source		not offere		1,1	
1 Food obtained from approved source	Y		ood/Color Additives and Toxic Sub- litives: approved & properly	stances	Total I
2 Food received at proper temperature	M	used	auvos, approved & property		
Food received in good condition, safe, & unadulterated		78 Toxic sub	ostances properly identified,	11	
4 Required records available: shellstock				dures	
tags, parasite destruction				duies	
		29 process /	HACCP Plan		
Required records available: shellstock tags, parasite destruction Official Order for Correction: Based on an irrapplicable sections of the 2013 FDA Food Codan order of the Board of Health. Failure to conestablishment permit and cessation of food est renewal pursuant to 105 CMR 590.000 you ma	de. This report, when s rect violations cited in t tablishment operations.	29 Complian process / ms marked "OL igned below by his report may	Conformance with Approved Proce ICE with variance / specialized HACCP Plan JT" indicated violations of 105 CMF a Board of Health member or its a result in suspension or revocation eject to a notice of suspension, revo	R 590.000 agent consofthe foo	stitutes d or non-
Date of Reinspection: Discussion with Person-in-Sharge:	erson-in-Charge:				
MUCHEL HODGEN	0821		3 Date:	7-1	9
Signature of Inspector:	2		Date:	22	19

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

F	ood Establishment l	nspection R	eport -	- City	y /1	Town of	ے			
-		SIDE SCH				Date: 3-7-19		Page	2 of _	
				MASS	SAC	CHUSETTS-ONLY SECTIONS	-	- 12.		
IN	= in compliance OUT= out of comp	liance N/O = not obse	erved N/A =	not app	olica	ble COS = corrected on-site during inspec	tion	R = rep	eat vio	atio
_	OP Ot-t	T. Jamelin	T	1 -						
	Compliance Status		N/O COS R	-	- Is	Compliance Status	IN	OUT N/A	N/O C	cos
_	Safe Food an		Name I	4		Warewashing facilities: installed, maintained, & used; test strips	1		100	
30	Pasteurized eggs used wher required	e 📝				Non-food contact surfaces clean	7	S9 55		+
31	Water & ice from approved s	OUTCE I		-	.5	Physical Facilities		7200	4900	+
	Variance obtained for enesis		7		Ti	Hot & cold water available;	1	100	A SECTION	Т
32	processing methods			5	10 a	adequate pressure	1			
	Food Temperatu			5		Plumbing installed; proper backflow)			
22	Proper cooling methods used	d; / /		-	-	devices		100		+
აა	adequate equipment for temperature control			5	0	Sewage & waste water properly lisposed				
34	Plant food properly cooked for holding	or hot		5		Toilet features: properly constructed, supplied, & cleaned)			
35	Approved thawing methods u	used		1	-	Garbage & refuse properly	1			\pm
	36 Thermometers provided & accurate					lisposed; facilities maintained	0		The state of	
	Food Identifi	ication		5		Physical facilities installed,	1	9	100	
37	Food properly labeled; original		100		n	naintained, & clean	1			_
J7	container			50		Adequate ventilation & lighting;	1			
	Prevention of Food (Contamination			_ 0	lesignated areas used	- 011			\perp
38	Insects, rodents, & animals n	ot		-	1	Additional Requirements listed in 10	5 CM	K 59U.	J77	_
	present			M′		Inti-choking procedures in food ervice establishment	1			
20	Contamination prevented dur		M M	_	ood allergy awareness	1	_	+	+	
JJ	39 food preparation, storage and display			IVI.	-	Review of Retail Operations listed in 1	05 CI	AR 500	010	_
40	Personal cleanliness		010	M:	3 (Caterer	1	// J	7	-
_	Wiping cloths: properly used	8 /	000	-	_	Mobile Food Operation	\vdash	-	+	+
41	stored		30		_	emporary Food Establishment	+	-	 	+
42	Washing fruits & vegetables			l +		Public Market; Farmers Market	\Box		, +	+
	Proper Use of	Utensils)				Residential Kitchen; Bed-and-	+	\dashv	7	\pm
43	In-use utensils properly store	d	100	M.	1	reakfast Operation				
44	I Hanaila aquinmant O lineas			M		Residential Kitchen: Cottage Food			7	T
	Single-use / single-service and	The state of the s			_	peration	1	-	\vdash	+
45	properly stored & used	licies.		M	y P	chool Kitchen; USDA Nutrition Program				
46	Gloves used properly	0	12	M1	10 L	eased Commercial Kitchen		./		
	Utensils, Equipment			M1	11 lr	novative Operation		V		
	Food & non-food contact surf		1			Local Requirements		1		
	cleanable, properly designed, constructed & used			-		ocal law or regulation	1	3		
	constructed & used			L2	2 C	other	1	-6		
Bre	Food Service Establishment	e-inspection e-operational ness investigation eneral complaint	Other In	forma	tio	n:				
	Temporary Food Estab.	ner								
Ш	Other									

Signature of Person-in-Charge: Signature of Inspector:

Food Establishment Inspection Report - City/Town of MILPURD

Establishment: BROUKSINE SCHOOL Date: 3-7-19 Page

Temperature Observations						
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F	

		Observations and/or Corrective Actions	
Itom	Violations cited	in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food	d Code
Item Number	Section of Code	Description of Violation	Date to Correct By
	-	INTERVIEWED THTE CUSTUDIAN PUL	
		# 5 UUMIT - DECRIRED PROCEDURE	
		WITH CONFIDENCE	
		HAYEIN FREEZER 6000 MILLEIN	
		CARTURS IN COURSE 40'F	
	_	THERMOMETERS EYERYWITERE STAPT TEMP	
		2065	
	-	WINCH TAKE IS MIN. TO SERVE NO	
	****	- HOT HELD CALZONE 1400 JUMIN	
		HULD TIME	
	-	- GLUES AVAIL AYS PROPER USE	
		- PURSTIC WITHPRETS INFON UKE	
		UTENCILS	
	Val.	NO VIDATICUS NUTED DURINL	
		12502020	
			li .
		<u> </u>	

Signature of Penson-in-Charge:	1111100001
Menulo	PHONOUNYXIA
Signature of Inspector:	000

TOWN OF MILFORD

Massachusetts Department of Public Health

25. Equipment and Utensils

29. Special Requirements

27. Physical Facility

30. Other

26. Water, Plumbing and Waste (FC-5)(590.006)

28. Poisonous or Toxic Materials (FC-7)(590.008)

Address

cited in this report may result in suspension or revocation of

the food establishment permit and cessation of food

within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

establishment operations. If aggrieved by this order, you

have a right to a hearing. Your request must be in writing

and submitted to the Board of Health at the above address

Email:

Division of Food and Drugs		Addition	
FOOD ESTABLISHMENT INSPECTION REPORT		Tel:	
Name MEMORIAL SCHOOL	Date 10/H7	Type of Operation(s) Food Service	Type of Inspection
Address 12-14 WALKUT ST	Risk	Retail Residential Kitchen	Re-inspection Previous Inspection
Telephone 2/7 4-1649	Level	☐ Mobile	Date:
Owner CARLA TUTTLE	HACCP Y/N	Temporary Caterer	☐ Pre-operation☐ Suspect Illness
Person-in-Charge (PIC) PENUT WINSHIP	Time	Bed & Breakfast	General Complaint HACCP
Inspector	In: Out:	Permit No.	Other
Each violation checked requires an explanation on the nar	rative page(s) a		
Violations Related to Foodborne Illness Interventions and	d Dick Eactors		ompliance with:
Violations Related to Foodborne limess litterventions and	A NISK FACTORS	Anti Choking	590.009 (E)
Violations marked may pose an imminent health hazard and	equire immediat		· · · · <u>-</u>
corrective action as determined by the Board of Health.		Certified Food	Protection 590.003
FOOD PROTECTION MANAGEMENT	12. Preve	ention of Contamination from	Hands
1. PIC Assigned/Knowledgeable/Duties		wash Facilities	
EMPLOYEE HEALTH	PROTECTION	FROM CHEMICALS	
Reporting of Diseases by Food Employee and PIC	☐ 14. Appro	oved Food or Color Additives	
3. Personnel with Infections Restricted/Excluded	☐ 15. Toxic	Chemicals	
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	TIME/TEMPE	RATURE CONTROLS (Potentia	ally Hazardous Foods)
5. Receiving/Condition	☐ 16. Cooki	ng Temperatures	
6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Rehe	ating	
7. Conformance with Approved Procedures/HACCP Plans	18. Coolir	ng	
PROTECTION FROM CONTAMINATION	☐ 19. Họt a	nd Cold Holding	
8. Separation/Segregation/Protection		as a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing		NTS FOR HIGHLY-SUSCEPTIE and Food Preparation for HS	
10. Proper Adequate Handwashing	<u></u> 21. P000	and rood riepalation for no	or
☐ 11. Good Hygienic Practices	CONSUMER A	ADVISORY ng of Consumer Advisories	
Violations Related to Good Retail Practices_ (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. C N On Management and Response (50.0)(5	To Foodbe and Risk I Official Of today, the 590.000/fe	f Violated Provisions Reported Illnesses Interventing Factors (Red Items 1-22) Fider for Correction: Base Items checked Indicate violetal Food Code. This reported in the Items of Health member or its	ions ed on an inspection olations of 105 CMR port, when signed below
23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004)		e Board of Health. Failure	

Inspector's Signature Print: PICs Signature:

(FC-4)(590.005)

(FC-6)(590.007)

(590.009)

COMMONWEALTH OF MASSACHUSETTS TOWN OF MILFORD

ltem No.	Code Reference	C - Critical Item R- Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION Please Print Clearly	Date Verified
		-	-DRY 6000 STUFAGE FUN	
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			☐ Embargo ☐ Voluntary	Disposal
		(#)	☐ Employee Restriction / Exclusion☐ Emergency Suspension☐ Emergence	v Clasure
	2	- 1	■ · · · · · · · · · · · · · · · · · · ·	
H	11/11/1	Winse	Other:	

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

FOOD PROTECTION MANAGEMENT

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

EMPLOYEE HEALTH

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

FOOD FROM APPROVED SOURCE

4		Food and Water From Regulated Sources
	590.004(A-B)	Compliance with Food Law*
	3-201.12	Food in a Hermetically Sealed Container*
	3-201.13	Fluid Milk and Milk Products*
	3-202.13	Shell Eggs*
	3-202.14	Eggs and Milk Products, Pastcurized*
- }	3-202.16	Ice Made From Potable Drinking Water*
	5-101.11	Drinking Water from an Approved System*
	590,006(A)	Bottled Drinking Water*
	590.006(B)	Water Meets Standards in 310 CMR 22.0*
ı		Shellish and Fish From an Approved Source
ĺ	3-201.14	Fish and Recreationally Caught Molluscan Shellfish*
	3-201.15	Moliuscan Shellfish from NSSP Listed Sources*
		Game and Wild Mushrooms Approved by Regulatory Authority
	3-202.18	Shellstock Identification Present*
	590.004(C)	Wild Mushrooms*
	3-201.17	Game Animals*
5		Receiving/Condition
	3-202.11	PHFs Received at Proper Temperatures*
j	3-202.15	Package Integrity*
	3-101.11	Food Safe and Unadulterated *
6		Tags/Records: Shellstock
	3-202.18	Shellstock Identification *
	3-203.12	Shellstock Identification Maintained*
		Tags/Records: Fish Products
	3-402.11	Parasite Destruction*
	3-402.12	Records, Creation and Retention*
	590.004(J)	Labeling of ingredients*
7		Conformance with Approved Procedures THACCP Plans
	3-502.11	Specialized Processing Methods*
[3-502.12	Reduced oxygen packaging, criteria
	8-103.12	Conformance with Approved Procedures*

_	PROTECTI	ON FROM CONTAMINATION
8		Cross-contamination
	3-302.11(A)(1)	Raw Animal Foods Separated from Cooked and RTE Foods*
		Contamination from Raw Ingradients
	3-302.11(A)(2)	Raw Animal Foods Separated from Each Other*
		Contamination from the Environment
	3-302.11(A)	Food Protection*
	3-302.15	Washing Fruits and Vegetables
	3-304,11	Food Contact with Equipment and Utensils*
		Contamination from the Consumer
	3-306.14(A)(B)	Returned Food and Reservice of Food* Disposition of Adulturated or Contaminated
		Food
	3-701.11	Discarding or Reconditioning Unsafe Food*
9		Food Contact Surfaces
	4-501.111	Manual Warewashing - Hot Water Smitization Temperatures*
	4-501.112	Mechanical Warewashing-Hot Water
	L	Sanitization Temperatures
	4-501.114	Chemical Sanitization-temp., pH, concentration and hardness. *
	4-601.11(A)	Equipment Food Contact Surfaces and Utensils Clean*
	4-602.11	Cleaning Frequency of Equipment Food- Contact Surfaces and Utensils*
	4-702.11	Frequency of Sanitization of Utensils and Food Contact Surfaces of Equipment*
	4-703.11	Methods of Sanitization - Hot Water and Chemical*
10		Proper, Adequate Handwashing
	2-301.11	Clean Condition - Hands and Arms*
	2-301.12	Cleaning Procedure*
	2-301.14	When to Wash*
11		Good Hygienic Practices
	2-401.11	Eating, Drinking or Using Tobacco*
	2-401.12	Discharges From the Eyes, Nose and Mouth
	3-301.12	Preventing Contamination When Tasting*
12		Prevention of Contamination from Hands
	590.004(E)	Preventing Contamination from Employees*
13		Handwash Facilities
		Conveniently Located and Accessible
	5-203.11	Numbers and Capacities*
	5-204.11	Location and Placement*
	5-205.11	Accessibility, Operation and Maintenance
		Supplied with Soap and Hand Drying Devices
	6-301.11	Handwashing Cleanser, Availability
	6-301.12	Hand Drying Provision
		Devices Handwashing Cleanser, Availability

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

THE COMMONWEALTH OF MASSACHUSETTS

TOWN OF MILFORD

Massachusetts Department of Public Health

Email:

Division of Food and Drugs		Address:		
FOOD ESTABLISHMENT INSPECTION REPORT		Tel:		
Name MEMORIAL SCHOOL	Date	Type of Operation(s) ☐ Food Service	Type of Inspection ☐ Routine	
Address 12-14 WALVIT ST	Risk	Retail Residential Kitchen	Re-inspection Previous Inspection	
Telephone UDL 1149	Level	Mobile Mobile	Date:	
Owner CARIA TVITLE	HACCP Y/N	Temporary Caterer	Pre-operation Suspect Illness	
Person-in-Charge (PIC) ANNORUS KINTORT	Time	Bed & Breakfast	General Complaint HACCP	
Inspector	In: Out:	Permit No.	Other	
Each violation checked requires an explanation on the nar		nd a citation of specific	provision(s) violated	
Violations Related to Foodborne Illness Interventions and	l Dick Englars		ompliance with:	
Violations Related to Foodborne limess litterventions and	I NISK I ACTORS (Anti Choking	590.009 (E)	
Violations marked may pose an imminent health hazard and recorrective action as determined by the Board of Health.	equire immediat	e Allergen Aware Certified Food		
FOOD PROTECTION MANAGEMENT	12. Preve	ntion of Contamination from	Hands	
1. PIC Assigned/Knowledgeable/Duties EMPLOYEE HEALTH	☐ 13. Hand	wash Facilities		
2. Reporting of Diseases by Food Employee and PIC	PROTECTION	FROM CHEMICALS		
Reporting of Diseases by Food Employee and Fro Response with Infections Restricted/Excluded	☐ 14. Appro	ved Food or Color Additives)	
FOOD FROM APPROVED SOURCE	15. Toxic			
☐ 4. Food and Water from Approved Source		RATURE CONTROLS (Potentia	illy Hazardous Foods)	
5. Receiving/Condition		ng Temperatures		
6 Tags/Records/Accuracy of Ingredient Statements	17. Rehea	100		
7. Conformance with Approved Procedures/HACCP Plans	18. Coolir			
PROTECTION FROM CONTAMINATION		nd Cold Holding		
☐ 8 ₌ Separation/Segregation/Protection	20. Time as a Public Health Control REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP)			
9. Food Contact Surfaces Cleaning and Sanitizing		and Food Preparation for H		
10. Proper Adequate Handwashing	CONSUMER	ADMEDDY		
11. Good Hygienic Practices	22. Postir	ng of Consumer Advisories		
Violations Related to Good Retail Practices_ (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Foodba and Risk F Official Or today, the 590.000/fe by a Board order of the cited in this the food es establishm have a righ and submit within 10 d	f Violated Provisions Reprine Illnesses Intervent Factors (Red Items 1-22 order for Correction: Basistems checked indicate videral Food Code. This release for Health member or its a Board of Health. Failures report may result in suspend in the permit and comment operations. If aggrievent to a hearing. Your requited to the Board of Health ays of receipt of this order in the permit of the sorder in the permit of the perm	ed on an inspection olations of 105 CMR port, when signed below agent constitutes and to correct violations pension or revocation or essation of food ed by this order, you est must be in writing hat the above address	

T	Print:	
Inspector's Signature:	rriat:	
PICs Signature: Of Have Kurkant	Print: Amorbine Kinhart	Page of Pages

COMMONWEALTH OF MASSACHUSETTS TOWN OF MILEORD

Item No.	Code Reference	C - Critical Item R- Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION Please Print Clearly	Date Verified
			DRT GOODS STUPPICE POOM IS 6000	
			NO POOD PRODUCTI STURGO ON THE	
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] PIECES OF EQUIP NOT USED	
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		11. Ur	□ Emergency Suspension □ Emergency	
		and co	Other:	

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

FOOD PROTECTION MANAGEMENT

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

EMPLOYEE HEALTH

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

FOOD FROM APPROVED SOURCE

	FOOD F	ROM APPROVED SOURCE
4	*	Food and Water From Regulated Sources
	590.004(A-B)	Compliance with Food Law*
	3-201.12	Food in a Hermetically Sealed Container*
	3-201.13	Fluid Milk and Milk Products*
	3-202.13	Shell Eggs*
	3-202,14	Eggs and Milk Products, Pasteurized*
	3-202.16	Ice Made From Potable Drinking Water*
	5-101.11	Drinking Water from an Approved System*
	590.006(A)	Bottled Drinking Water*
	590.006(B)	Water Meets Standards in 310 CMR 22.0*
		Shelfish and Fish From an Approved Source
	3-201.14	Fish and Recreationally Caught Molluscan Shellfish*
	3-201.15	Molluscan Shellfish from NSSP Listed Sources*
		Game and Wild Mushrooms Approved by Regulatory Authority
	3-202.18	Shellstock Identification Present*
	590.004(C)	Wild Mushrooms*
	3-201.17	Game Animals*
5		Receiving/Condition
	3-202.11	PHFs Received at Proper Temperatures*
	3-202.15	Package Integrity*
	3-101.11	Food Safe and Unadulterated *
6		Tags/Records: Shellstock
	3-202.18	Shellstock Identification *
	3-203.12	Shellstock Identification Maintained*
		Tags/Records: Fish Products
	3-402.11	Parasite Destruction*
- 1	3-402.12	Records, Creation and Retention*
1	590.004(J)	Labeling of ingredients"
7		Conformance with Approved Procedures MACCP Plans
	3-502.11	Specialized Processing Methods*
I	3-502.12	Reduced oxygen packaging, criteria*
- [8-103.12	Conformance with Approved Procedures*

8	PROTECT	ON FROM CONTAMINATION Cross-contamination
-	3-302.11(A)(1)	Raw Animal Foods Separated from
	3-304.11(A)(1)	Cooked and RTE Foods*
		Contamination from Raw Ingredients
	2 202 11/4/2	
	3-302.11(A)(2)	Raw Animal Foods Separated from Each Other*
		Contamination from the Environment
	3-302.11(A)	Food Protection*
	3-302.15	Washing Fruits and Vegetables
	3-304.11	Food Contact with Equipment and Utensils*
		Contamination from the Consumer
	3-306.14(A)(B)	Returned Food and Reservice of Food®
		Disposition of Adulterated or Contaminated Food
	3-701.11	Discarding or Reconditioning Unsafe Food*
9		Food Contact Surfaces
	4-501.111	Manual Warewashing - Hot Water
		Sanitization Temperatures*
	4-501.112	Mechanical Warewashing-Hot Water
		Sanitization Temperatures*
	4-501.114	Chemical Sanitization-temp., pH,
		concentration and hardness. *
	4-601,11(A)	Equipment Food Contact Surfaces and Utensils Clean*
	4-602.11	Cleaning Frequency of Equipment Food- Contact Surfaces and Utensils*
	4-702.11	Frequency of Sanitization of Utensils and Food Contact Surfaces of Equipment*
	4-703.11	Methods of Sanitization - Hot Water and Chemical*
10		Proper, Adequate Handwashing
	2-301.11	Clean Condition - Hands and Arms*
	2-301.12	Cleaning Procedure*
	2-301.14	When to Wash*
11	2001111	Good Hygienic Practices
	2-401.11	Eating, Drinking or Using Tobacco*
	2-401.12	Discharges From the Eyes, Nose and
	2-101.12	Mouth*
	3-301.12	Preventing Contamination When Tasting*
12	3-301.12	Prevention of Contamination from Hands
14	590.004(E)	Preventing Contamination from Employees*
13	1	Handwash Facilities
	1	Conveniently Located and Accessible
	5-203.11	Numbers and Capacities*
	5-204.11	Location and Placement*
	5-205.11	Accessibility, Operation and Maintenance
	J-20J.11	Supplied with Soap and Hand Drying Devices
	6-301.11	Handwashing Cleanser, Availability
	6-301.12	Hand Drying Provision

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

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

PROTECTION FROM CHEMICALS

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

TIME/TEMPERATURE CONTROLS

16		Proper Cooking Temperatures for PHFs
	3-401.11A(1)(2)	Eggs- 155°F 15 Sec.
		Eggs- Immediate Service 145°F15sec*
	3-401.11(A)(2)	Comminuted Fish, Meats & Game
		Animals - 155°F 15 sec. *
	3-401.11(B)(1)(2)	Pork and Beef Roast/- 130°F 121 min*
	3-401.11(A)(2)	Ratites, Injected Meats – 155°F 15 sec.
	3-401.11(A)(3)	Poultry, Wild Game, Stuffed PHFs, Stuffing Containing Fish, Meat, Poultry or Ratites-165°F 15 sec. *
	3-401.11(C)(3)	Whole-muscle, Intact Beef Steaks 145°F *
	3-401.12	Raw Animal Foods Cooked in a Microwave 165°F *
	3-401.11(A)(1)(b)	All Other PHFs - 145°F 15 sec. *
17		Reheating for Hot Holding
	3-403.11(A)&(D)	PHFs 165°F 15 sec. *
Е	3-403.11(B)	Microwave- 165° F 2 Minute Standing Time*
	3-403.11(C)	Commercially Processed RTE Food - 140°F*
	3-403.11(E)	Remaining Unsliced Portions of Beef Roasts*
18	1	Proper Coaling of PHFs
	3-501.14(A)	Cooling Cooked PHFs from 140°F to
		70°F Within 2 Hours and From 70°F
		to 41°F/45°F Within 4 Hours. *
	3-501.14(B)	Cooling PHFs Made From Ambient
	. ,	Temperature Ingredients to 41°F/45°F Within 4 Hours*

[•] Denotes critical item in the federal 1999 Food Code or 105 CMR 590.000.

	3-501.14(C)	PHFs Received at Temperatures According to Law Cooled to 41°F/45°F Within 4 Hours. *
	3-501.15	Cooling Methods for PHFs
19		PHF Hot and Cold Holding
	3-501.16(B) 590.004(F)	Cold PHFs Maintained at or below 41°/45° F*
10	3-501.16(A)	Hot PHFs Maintained at or above 140°F. *
	3-501.16(A)	Roasts Held at or above 130°F. *
20		Time as a Public Health Control
	3-501.19	Time as a Public Health Control*
	590.004(H)	Variance Requirement

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

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

CONSUMER ADVISORY

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

SPECIAL REQUIREMENTS

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

VIOLATIONS RELATED TO GOOD RETAIL PRACTICES (Blue Items 23-30)

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

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

TOWN OF MILFORD Fmail:

Massachusetta Danartmant of Bublia H	anlth.	Eljian.	
Massachusetts Department of Public H Division of Food and Drugs	eaith	Address:	
FOOD ESTABLISHMENT INSPECTION REPORT		Tel:	
Name MEMURIAL SCHOOL	Date 15	Type of Operation(s)	Type of Inspection Routine
Address 12-12/ WALNUT ST	Risk	Retail	Re-inspection
Telephone 2174-161-9	Level 2	Residential Kitchen Mobile	Previous Inspection Date:
Owner CARIA TOTAL	HACCP Y/N	☐ Temporary ☐ Caterer	☐ Pre-operation☐ Suspect Illness
Person-in-Charge (PIC) Prand WYSMO	Time	Bed & Breakfast	General Complaint
Inspector	In: Out:	Permit No.	HACCP Other
Each violation checked requires an explanation on the na		nd a citation of specific	provision(s) violated
201		Non-co	ompliance with:
Violations Related to Foodborne Illness Interventions and	d Risk Factors (Red Items) Anti Choking	590.009 (E)
Violations marked may pose an imminent health hazard and	require immediate	•	
corrective action as determined by the Board of Health.	•	Certified Food	Protection 590.003
FOOD PROTECTION MANAGEMENT	[] 12. Preve	ntion of Contamination from	Hands
1. PIC Assigned/Knowledgeable/Duties		wash Facilities	
EMPLOYEE HEALTH	PROTECTION	FROM CHEMICALS	e
2. Reporting of Diseases by Food Employee and PIC		ved Food or Color Additives	i e
3. Personnel with Infections Restricted/Excluded	☐ 15. Toxic		
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	TIME/TEMPER	RATURE CONTROLS (Potentia	ally Hazardous Foods)
5. Receiving/Condition	🔲 16. Cookii	ng Temperatures	
6. Tags/Records/Accuracy of Ingredient Statements	17. Rehea	ating	
7. Conformance with Approved Procedures/HACCP Plans	18. Coolin	gg	
PROTECTION FROM CONTAMINATION	☐ 19. Hot ar	nd Cold Holding	
8. Separation/Segregation/Protection	20. Time a	as a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing		ITS FOR HIGHLY-SUSCEPTIE	
10. Proper Adequate Handwashing	21 Food	and Food Preparation for HS	3P
11. Good Hygienic Practices	CONSUMER A	ADVISORY g of Consumer Advisories	
diolations Related to Good Retail Practices_ (Blue tems) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590,003) 24. Food and Food Protection (FC-3)(590,004) 25. Equipment and Utensils (FC-4)(590,006) 26. Water, Plumbing and Waste (FC-5)(590,006) 27. Physical Facility (FC-6)(590,007) 28. Poisonous or Toxic Materials (FC-7)(590,008) 29. Special Requirements (590,009)	To Foodboand Risk F Official Or today, the i 590.000/fec by a Board order of the cited in this the food es establishme have a righ and submit within 10 da	Violated Provisions Reprine Illnesses Interventificators (Red Items 1-22) ader for Correction: Based tems checked indicate violated Food Code. This report member or its as a Board of Health. Failure a report may result in suspitablishment permit and coment operations. If aggrieve to a hearing. Your requested to the Board of Health and of receipt of this order.	ed on an inspection plations of 105 CMR port, when signed below agent constitutes an to correct violations pension or revocation of essation of food ed by this order, you est must be in writing at the above address

Inspector's Signature:

Print:

Print: Print: Page of Pages

COMMONWEALTH OF MASSACHUSETTS TOWN OF MILFORD

tem No.	Code Reference	C - Critical Item R- Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION Please Print Clearly	Date Verified
			DRY 6000S STOPAGE ROUN	
			GOOD PEST CONTROL IN PLACE.	
		-	- 6000 STRUNG MOS WATER	
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	Peno	11/10/11	□ Voluntary Compliance □ Re-inspecti □ Embargo □ Voluntary D	
	1000	90016	☐ Employee Restriction / Exclusion	napuadi
	Ж		☐ Emergency Suspension ☐ Emergency	Closure
			□Other:	

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

FOOD PROTECTION MANAGEMENT

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

EMPLOYEE HEALTH

2	590.003(C)	Responsibility of the person in charge to require reporting by food employees and applicants*
	590.003(F)	Responsibility Of A Food Employee Or An Applicant To Report To The Person In Charge*
	590,003(G)	Reporting by Person in Charge*
3	590.003(D)	Exclusions and Restrictions*
	590.003(E)	Removal of Exclusions and Restrictions

FOOD FROM APPROVED SOURCE

4		Food and Water From Regulated Sources
	590.004(A-B)	Compliance with Food Law*
	3-201.12	Food in a Hermetically Sealed Container*
	3-201.13	Fluid Milk and Milk Products*
3-202.13		Shell Eggs*
	3-202.14	Eggs and Milk Products, Pasteurized*
	3-202.16	Ice Made From Potable Drinking Water*
	5-101.11	Drinking Water from an Approved System*
	590.006(A)	Bottled Drinking Water*
	590.006(B)	Water Meets Standards in 310 CMR 22.0*
		Shellish and Fish From an Approved Source
	3-201.14	Fish and Recreationally Caught Molluscan Shellfish*
	3-201.15	Moliuscan Shellfish from NSSP Listed Sources*
		Game and Wild Mushrooms Approved by Regulatory Authority
	3-202.18	Shellstock Identification Present*
	590.004(C)	Wild Mushrooms*
	3-201.17	Game Animals*
Š		Receiving/Condition
	3-202.11	PHFs Received at Proper Temperatures*
	3-202.15	Package Integrity*
	3-101.11	Food Safe and Unadulterated *
1		Tags/Records: Shellstock
	3-202.18	Shellstock Identification *
1	3-203.12	Shellstock Identification Maintained*
		Tags/Records: Fish Products
1	3-402.11	Parasite Destruction*
	3-402.12	Records, Creation and Retention*
1	590.004(J)	Labeling of ingredients*
		Conformance with Approved Procedures MACCP Plans
1	3-502.11	Specialized Processing Methods*
	3-502.12	Reduced oxygen packaging, criteria*
- [8-103.12	Conformance with Approved Procedures*

8	PROTECTI	ON FROM CONTAMINATION Cross-contamination
18	2 202 11(4)(1)	
	3-302.11(A)(1)	Raw Animal Foods Separated from
		Cooked and RTE Foods* Contamination from Raw Ingradients
	0.000.11(4)(0)	
	3-302.11(A)(2)	Raw Animal Foods Separated from Each
		Other* Contamination from the Environment
	2 202 11/45	
	3-302.11(A)	Food Protection*
	3-302.15	Washing Fruits and Vegetables
	3-304,11	Food Contact with Equipment and Utensils*
		Contamination from the Consumer
	2 206 14/AVD)	
	3-306.14(A)(B)	Returned Food and Reservice of Food* Disposition of Adulterated or Contaminated
		Food
	3-701.11	Discarding or Reconditioning Unsafe Food*
9		Food Contact Surfaces
	4-501.111	Manual Warewashing - Hot Water
		Sanitization Temperatures*
	4-501.112	Mechanical Warewashing- Hot Water
		Sanitization Temperatures*
	4-501.114	Chemical Sanitization-temp., pH,
		concentration and hardness. *
	4-601.11(A)	Equipment Food Contact Surfaces and
1		Utensils Clean*
	4-602.11	Cleaning Frequency of Equipment Food-
		Contact Surfaces and Utensils*
	4-702.11	Frequency of Sanitization of Utensils and
		Food Contact Surfaces of Equipment*
	4-703.11	Methods of Samitization - Hot Water and
-	<u></u>	Chemical*
10	 	Proper, Adequate Handwashing
	2-301.11	Clean Condition - Hands and Arms*
	2-301.12	Cleaning Procedure*
	2-301.14	When to Wash*
11	<u> </u>	Good Hygienic Practices
	2-401.11	Eating, Drinking or Using Tobacco*
	2-401.12	Discharges From the Eyes, Nose and
	0.001.75	Mouth*
	3-301.12	Preventing Contamination When Tasting*
12	600 004/5	Prevention of Contamination from Hands
	590.004(E)	Preventing Contamination from
140	 	Employees*
13	 	Handwash Facilities
	6 202 11	Conveniently Located and Accessible
	5-203.11	Numbers and Capacities*
	5-204.11	Location and Placement*
	5-205.11	Accessibility, Operation and Maintenance
		Supplied with Scap and Hand Drying Devices
	6-301.11	Handwashing Cleanser, Availability
	6-301.12	Hand Drying Provision
	0-301.12	Hand Clains Liousion

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

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

PROTECTION FROM CHEMICALS

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

TIME/TEMPERATURE CONTROLS

16		Proper Cooking Temperatures for PHFs		
	3-401.11A(1)(2)	Eggs- 155°F 15 Sec.		
		Eggs- Immediate Service 145°F15sec*		
	3-401.11(A)(2)	Comminuted Fish, Meats & Game		
		Animals - 155°F 15 sec. *		
	3-401.11(B)(1)(2)	Pork and Beef Roast/- 130°F 121 min*		
	3-401.11(A)(2)	Ratites, Injected Meats - 155°F 15 sec.		
	3-401.11(A)(3)	Poultry, Wild Game, Stuffed PHFs, Stuffing Containing Fish, Meat,		
	7 401 11402 (2)	Poultry or Ratites-165°F 15 sec. *		
	3-401.11(C)(3)	Whole-muscle, Intact Beef Steaks		
	- 101 10	145°F *		
	3-401.12	Raw Animal Foods Cooked in a		
	(2)	Microwave 165°F *		
	3-401.11(A)(1)(b)	All Other PHFs - 145°F 15 sec. *		
17		Reheating for Hot Holding		
	3-403.11(A)&(D)	PHFs 165°F 15 sec. *		
	3-403.11(B)	Microwave- 165° F 2 Minute Standing Time*		
	3-403.11(C)	Commercially Processed RTE Food - 140°F*		
	3-403.11(E)	Remaining Unsticed Portions of Beef Roasts*		
18		Proper Cooling of PHFs		
	3-501.14(A)	Cooling Cooked PHFs from 140°F to		
		70°F Within 2 Hours and From 70°F		
		to 41°F/45°F Within 4 Hours. *		
	3-501.14(B)	Cooling PHFs Made From Ambient		
	(1)*1.100-0	Temperature Ingredients to 41°F/45°F Within 4 Hours*		

Denotes critical item in the federal 1999 Food Code or 105 CMR 590,000.

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

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

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

CONSUMER ADVISORY

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

SPECIAL REQUIREMENTS

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

VIOLATIONS RELATED TO GOOD RETAIL PRACTICES (Blue Items 23-30)

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

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

MEMORIAL SCHOOL Establishment: Date: 7-6-Page 1 of WALNUT ST Address: Time in: 10:30 6-1689 Permit No.: Telephone: Number of Violated Provisions Related to Foodborne Illness Risk Factors Owner: and Interventions (Items 1 through 29): Person-in-charge: Number of Repeat Violations Related to Foodborne Illness Risk Factors Inspector: and Interventions (Items 1 through 29): FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS IN = in compliance OUT= out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation Compliance Status IN OUT N/A N/O COS Compliance Status IN OUT N/A N/O COS R Supervision **Protection from Contamination** Person-in-charge present, demonstrates 15 Food separated and protected knowledge, and performs duties Food-contact surfaces; cleaned & 2 Certified Food Protection Manager sanitized **Employee Health** Proper disposition of returned, 17 previously served, reconditioned & Management, food employee and unsafe food 3 conditional employee; knowledge, responsibilities and reporting Time/Temperature Control for Safety 4 Proper use of restriction and exclusion 18 Proper cooking time & temperatures Procedures for responding to vomiting Proper reheating procedures for hot 19 and diarrheal events holding **Good Hygienic Practices** 20 Proper cooling time and temperature Proper eating, tasting, drinking, or 21 Proper hot holding temperature tobacco use 22 Proper cold holding temperature No discharge from eyes, nose, and 23 Proper date marking and disposition mouth 24 Time as a Public Health Control **Preventing Contamination by Hands** Consumer Advisory 8 Hands clean & properly washed Consumer advisory provided for raw / No bare hand contact with ready-to-eat undercooked food food **Highly Susceptible Populations** Adequate handwashing sinks properly Pasteurized foods used; prohibited foods supplied and accessible not offered Approved Source Food/Color Additives and Toxic Substances 11 Food obtained from approved source Food additives: approved & properly 12 Food received at proper temperature Food received in good condition, safe, & Toxic substances properly identified, 28 unadulterated stored & used Required records available: shellstock **Conformance with Approved Procedures** tags, parasite destruction 29 Compliance with variance / specialized process / HACCP Plan Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590,000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or nonrenewal pursuant to 105 CMR 590,000 you may request a hearing before the board of health in accordance with 105 CMR 590,015(B). Date of Reinspection: Discussion with Person-in-Charge:

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

Signature of Person-in-Charge:

Signature of Inspector:

PORD

Contamination prevented during food preparation, storage and display 40 Personal cleanliness 41 Wiping cloths: properly used & stored 42 Washing fruits & vegetables Proper Use of Utensils 43 In-use utensils properly stored 44 Utensils, equipment & linens: properly stored, dried, & handled 45 Single-use / single-service articles: properly stored & used 46 Gloves used properly Food & non-food contact surfaces M1 Antr-croking procedures in food service establishment M2 Food allergy awareness Review of Retail Operations listed in 105 CMR 590.010 M3 Caterer M4 Mobile Food Operation M5 Temporary Food Establishment M6 Public Market; Farmers Market Residential Kitchen; Bed-and-Breakfast Operation M8 Residential Kitchen: Cottage Food Operation M9 School Kitchen; USDA Nutrition Program M10 Leased Commercial Kitchen M11 Innovative Operation	Es	tablishment: PETORA	SCHOUL		Date: 3- 6-19		Pag	e 2 of	2
Compliance Status		GOOD RETAI	L PRACTICES AND MA	ASSA	ACHUSETTS-ONLY SECTIONS				
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Proper Use of Utensils In-use utensils properly stored Utensils, equipment & linens: properly stored, dried, & handled Single-use / single-service articles: properly stored & used Gloves used properly Utensils, Equipment and Vending Food & non-food contact surfaces Cleanable, properly designed, M6 Public Market; Farmers Market Residential Kitchen; Bed-and- Breakfast Operation M8 Residential Kitchen: Cottage Food Operation School Kitchen; USDA Nutrition Program M10 Leased Commercial Kitchen M11 Innovative Operation Local Requirements L1 Local law or regulation	41				·	H	-	7	-
Proper Use of Utensils 43 In-use utensils properly stored 44 Utensils, equipment & linens: properly stored, dried, & handled 45 Single-use / single-service articles: properly stored & used 46 Gloves used properly 17 Residential Kitchen; Bed-and-Breakfast Operation 18 Residential Kitchen: Cottage Food Operation 19 School Kitchen; USDA Nutrition Program 10 Leased Commercial Kitchen 11 Innovative Operation 12 Local Requirements L1 Local law or regulation	42	Washing fruits & vegetables		-		\vdash		7	
Utensils, equipment & linens: properly stored, dried, & handled 45 Single-use / single-service articles: properly stored & used 46 Gloves used properly 47 Utensils, Equipment and Vending Food & non-food contact surfaces 47 Cleanable, properly designed, 48 Breakfast Operation M8 Residential Kitchen: Cottage Food Operation School Kitchen; USDA Nutrition Program M10 Leased Commercial Kitchen M11 Innovative Operation Local Requirements L1 Local law or regulation L1 Local law or regulation L2 Local law or regulation L3 Local law or regulation L4 Local law or regulation L4 Local law or regulation L4 Local law or regulation M8 Residential Kitchen: Cottage Food Operation M8 Residential Kitchen: Cottage Food Operation M8 Residential Kitchen: Cottage Food Operation M9 School Kitchen; USDA Nutrition Program M10 Leased Commercial Kitchen L1 Local law or regulation L1 Local law or regulation L2 Local law or regulation L3 Local law or regulation L4 Lacal law or r						\vdash		7	-
properly stored, dried, & handled Single-use / single-service articles: properly stored & used Gloves used properly Utensils, Equipment and Vending Food & non-food contact surfaces cleanable, properly designed, L1 Local law or regulation	43	In-use utensils properly stored		M/				4	
Single-use / single-service articles: properly stored & used M9 School Kitchen; USDA Nutrition Program M10 Leased Commercial Kitchen M11 Innovative Operation Food & non-food contact surfaces cleanable, properly designed, L1 Local law or regulation				M8				\prod	
Utensils, Equipment and Vending Food & non-food contact surfaces cleanable, properly designed, L1 Local law or regulation				М9		J			
Food & non-food contact surfaces 47 cleanable, properly designed, L1 Local law or regulation	46	Gloves used properly	1	M10	Leased Commercial Kitchen			スコ	
47 cleanable, properly designed, L1 Local law or regulation	N	Utensils, Equipment and Ve	nding	M11	Innovative Operation		,	1	
47 cleanable, properly designed, L1 Local law or regulation		Food & non-food contact surfaces							
constructed & used L2 Other				L1		1			
		constructed & used				1			

Type of Operation(s):	Type of Inspection:	Other Information:
☐ Food Service Establishment	☐ Routine	
☐ Retail Food Store	☐ Re-inspection	
☐ Residential: Cottage Foods	☐ Pre-operational	
☐ Residential; Bed &	☐ Illness investigation	<u> </u>
Breakfast	☐ General complaint	
☐ Mobile/Pushcart	□ HACCP	
☐ Temporary Food Estab.	☐ Other	1
☐ Other		

Signature of Person-in-Charge:	Date:
Signature of Inspector:	Date: 2
	1-6-17

		Temperature Obs	ervations		
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F

	Violations cited	Observations and/or Corrective Actions in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food	Codo
Item Number	Section of Code	Description of Violation	Date to Correct By
TTOTTIOCI	_	- MULLIE PEOPLE CERT. AND PUSTED	
		AND VALID	
	-	-DRY GOODS STORAGE ROOM INCLUDING	
		UTENSIUS 6000	
	-	- HAVE POSURBENT, DISTUPECTANT	
		AND CHEATER INTERVIEWED JANITAL	
	-	- ALL PROPACKED FOOD (FFUT VENDUR)	
	-	TEMP LOGS TAKEN POL HUT POURS	
		COOVER BY) PECZER POUD(
	-	HUT ITEM ROTE + RICE WALL	
		ADDE 1410 F LUNCH TAKES IS MIN	
		TO SERVE	
	_	DATE MARKING ONCERED	
		GLOVE USE OBSERVED	
		MULTIPLE PUSTINGS FOR CLEANING	
		ANS SOUTTZING	
		6000 STRUNG HOT WATER	
	-	FEDRUM 6000 CLERK EQUIPPED, MIZO(
		TO RE POSSED HADD WASHIN SIGN	

\sim \sim \sim	5
Signature of Person-in-Charge	Date: 03/01/19
Signature of Inspector.	Date:

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

THE COMMONWEALTH OF MASSACHUSETTS

TOWN OF MILFORD

Massachusetts Department of Public Health

30. Other

Email:

Division of Food and Drugs		Address;	
FOOD ESTABLISHMENT INSPECTION REPORT		Tel:	
Name MILFORD LIC	Date 4-17	Type of Operation(s) Food Service	Type of Inspection
Address 31 W. FUNTPIN ST	Risk	Retail	Re-inspection
Telephone (24-2190)	Level 2	Residential Kitchen Mobile	Previous Inspection Date:
Owner CARIA TUTTUE	HACCP Y/N	Temporary Caterer	☐ Pre-operation☐ Suspect Illness
Person-in-Charge (PIC)	Time	Bed & Breakfast	General Complaint
Inspector	In: Out:	Permit No.	HACCP Other
Each violation checked requires an explanation on the na		nd a citation of specific	provision(s) violated
		Non-co	ompliance with:
Violations Related to Foodborne Illness Interventions an	O RISK FACIOIS	Anti Choking	590.009 (E)
Violations marked may pose an imminent health hazard and corrective action as determined by the Board of Health.	require immediate	e Allergen Aware Certified Food	
FOOD PROTECTION MANAGEMENT	12. Preve	ntion of Contamination from	Hands
1. PIC Assigned/Knowledgeable/Duties EMPLOYEE HEALTH	13. Handy	wash Facilities	
Reporting of Diseases by Food Employee and PIC	PROTECTION	FROM CHEMICALS	
3. Personnel with Infections Restricted/Excluded		ved Food or Color Additives	
FOOD FROM APPROVED SOURCE	☐ 15. Toxic		
4. Food and Water from Approved Source		RATURE CONTROLS (Potentia	ally Hazardous Foods)
5. Receiving/Condition		ng Temperatures	
6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Rehea		7.
7. Conformance with Approved Procedures/HACCP Plans		nd Cold Holding	
PROTECTION FROM CONTAMINATION		as a Public Health Control	
8. Separation/Segregation/Protection		ITS FOR HIGHLY-SUSCEPTIB	E PODIII ATIONS (USD)
9. Food Contact Surfaces Cleaning and Sanitizing		and Food Preparation for HS	
10. Proper Adequate Handwashing 11. Good Hygienic Practices	CONSUMER A	ADVISORY g of Consumer Advisories	14)
Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. C N 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Foodboand Risk F Official Or today, the i 590.000/fec by a Board order of the cited in this the food es establishme have a righ and submit within 10 da	Violated Provisions Reprine Illnesses Interventifactors (Red Items 1-22) der for Correction: Based tems checked indicate violateral Food Code. This report Health member or its as a Board of Health. Failure report may result in suspitablishment permit and count operations. If aggrieve to a hearing. Your requested to the Board of Health ays of receipt of this order E-INSPECTION:	ed on an inspection plations of 105 CMR cort, when signed below agent constitutes an to correct violations pension or revocation or essation of food ed by this order, you est must be in writing at the above address

Inspector's Signature:	Print:	
PICs Signature: When when	Print: Carlo Tottle	Page of Pages

COMMONWEALTH OF MASSACHUSETTS TOWN OF MILFORD

Name:	en m	ILFDEI	Date	70-9-1 Page	of
item No.	Code Reference	C - Critical Item R-Red Item	DESCRIPTION OF VIOLATION / PLAN Please Print Clearly	OF CORRECTION	Date Verified
			- OPIGINAL (CUSET) W	PIK-IN COOLER	
			6000		
		-	OPIGIMAL FREEZEL A		
			BUTH HAVE TEMP LOC		
			AND TEMP (RECORDED)	
		-	- DRY GLUDS STURAGE PL	UM 15 6000	
	1		INCLUDING ME HOW	ualk-in	
			PREEZEL PEST CONTR	EL WIN	
			PLACE		
		***************************************	BAKERS AREA GOOD		
		-	- PUD STUFFACE IN CO		
			FREEZERS GOUN TEM		
		-	- TWO HOT DEED POODS	TEM. WA(
			6000 1454		
		-	- COUD HIPLD COUKED CH		
			PPSTO SOLAD BUTH B		
		_	- DELI WEATS HAM A		
			can man well be		
		-	- HUT NATTER ALL SIM		
			- PET RUMS GOOD SUPP		
		-	- MULTIPLE STAPE STAP		
			STERN SAPE ALLIEBY		-
		-	- EVERY UTE HAS HAVE A		
			TIED BACK, VISUL I		
			NO PEDENT VIOLATION		
			UZOLATIONS - CANT F.	NO PNOTHONE	
					-
	ļ				
Discuss	ion with Per	son in Char	ge:	Correction Action Required: No	☐ Yes
	12	SPECTION	ON REDOKT DICCUS (DA)	Usoluntary Compliance Re-inspectic Re-inspectic Re-inspectic Restriction / Exclusion	on Scheduled Disposal
			1 ACT	☐Emergency Suspension ☐Emergency	Closure
		- OK	with the	□Other:	
				·	

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

FOOD PROTECTION MANAGEMENT

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

EMPLOYEE HEALTH

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

FOOD FROM APPROVED SOURCE

	FOOD F	ROM APPROVED SOURCE
4	E4	Food and Water From Regulated Sources
	590.004(A-B)	Compliance with Food Law*
	3-201.12	Food in a Hermetically Sealed Container*
	3-201.13	Fluid Milk and Milk Products*
	3-202.13	Shell Eggs*
	3-202.14	Eggs and Milk Products, Pasteurized*
	3-202.16	Ice Made From Potable Drinking Water*
	5-101.11	Drinking Water from an Approved System*
	590.006(A)	Bottled Drinking Water*
	590.006(B)	Water Meets Standards in 310 CMR 22.0*
		Shelfish and Fish From an Approved Source
	3-201.14	Fish and Recreationally Caught Molluscan Shellfish*
	3-201.15	Molluscan Shellfish from NSSP Listed Sources*
		Game and Wild Mushrooms Approved by Regulatory Authority
	3-202.18	Shellstock Identification Present*
	590,004(C)	Wild Mushrooms*
	3-201.17	Game Animals*
5		Receiving/Condition
	3-202.11	PHFs Received at Proper Temperatures*
	3-202.15	Package Integrity*
i	3-101.11	Food Safe and Unadulterated *
6		Tags/Records: Shellstock
	3-202.18	Shellstock Identification *
	3-203.12	Shellstock Identification Maintained*
		Tags/Records: Fish Products
	3-402.11	Parasite Destruction*
	3-402.12	Records, Creation and Retention*
	590.004(J)	Labeling of Ingredients*
7		Conformance with Approved Procedures //HACCP Plans
	3-502.11	Specialized Processing Methods*
	3-502.12	Reduced oxygen packaging, criteria*
	8-103.12	Conformance with Approved Procedures*

10	PROTECTI	ON FROM CONTAMINATION
8	0.000.000.000	Cross-contamination
	3-302.11(A)(1)	Raw Animal Foods Separated from
		Cooked and RTE Foods*
		Contamination from Raw Ingradients
	3-302.11(A)(2)	Raw Animal Foods Separated from Each
		Other*
		Contamination from the Environment
	3-302.11(A)	Food Protection*
	3-302.15	Washing Fruits and Vegetables
	3-304.11	Food Contact with Equipment and
		Utensils*
		Contamination from the Consumer
	3-306.14(A)(B)	Returned Food and Reservice of Food®
		Disposition of Adulterated or Contaminated
		Food
	3-701.11	Discarding or Reconditioning Unsafe
_		Food*
9		Food Contact Surfaces
	4-501.111	Manual Warewashing - Hot Water
		Sanitization Temperatures*
	4-501.112	Mechanical Warewashing-Hot Water
		Sanitization Temperatures*
	4-501.114	Chemical Sanitization-temp., pH,
		concentration and hardness. *
	4-601.11(A)	Equipment Food Contact Surfaces and
		Utensils Clean*
	4-602.11	Cleaning Frequency of Equipment Food-
		Contact Surfaces and Utensils*
	4-702.11	Frequency of Sanitization of Utensils and
		Food Contact Surfaces of Equipment*
	4-703.11	Methods of Sanitization - Hot Water and
		Chemical*
10		Proper, Adequate Handwashing
	2-301.11	Clean Condition - Hands and Arms*
	2-301.12	Cleaning Procedure*
	2-301.14	When to Wash*
11		Good Hygienic Practices
	2-401.11	Eating, Drinking or Using Tobacco*
	2-401.12	Discharges From the Eyes, Nose and
		Mouth*
	3-301.12	Preventing Contamination When Tasting*
12		Prevention of Contamination from Hands
	590.004(E)	Preventing Contamination from
		Employees*
13		Handwash Facilities
-		Conveniently Located and Accessible
	5-203.11	Numbers and Capacities*
	5-204.11	Location and Placement*
	5-205.11	Accessibility, Operation and Maintenance
		Supplied with Soap and Hand Drying
	1	Devices
	6-301.11	Handwashing Cleanser, Availability

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

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

PROTECTION FROM CHEMICALS

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

TIME/TEMPERATURE CONTROLS

16		Proper Cooking Temperatures for PHFs
	3-401.11A(1)(2)	Eggs- 155°F 15 Sec.
	1	Eggs-Immediate Service 145°F15sec*
	3-401.11(A)(2)	Comminuted Fish, Meats & Game
		Animals - 155°F 15 sec. *
	3-401.11(B)(1)(2)	Pork and Beef Roast/- 130°F 121 min*
	3-401.11(A)(2)	Ratites, Injected Meats - 155°F 15 sec
	3-401.11(A)(3)	Poultry, Wild Game, Stuffed PHFs,
	1	Stuffing Containing Fish, Meat, Poultry or Ratites-165°F 15 sec. *
	3-401.11(C)(3)	Whole-muscle, Intact Beef Steaks
	3-401.11(C)(3)	145°F *
	3-401.12	Raw Animal Foods Cooked in a
		Microwave 165°F *
	3-401.11(A)(1)(b)	All Other PHFs - 145°F 15 sec. *
17		Reheating for Hot Holding
	3-403.11(A)&(D)	PHFs 165°F 15 sec. *
*	3-403.11(B)	Microwave- 165° F 2 Minute Standing
	3-403.11(C)	Commercially Processed RTE Food - 140°F*
	3-403.11(E)	Remaining Unsticed Portions of Beef Roasts*
18		Proper Cooling of PHFs
	3-501.14(A)	Cooling Cooked PHFs from 140°F to
		70°F Within 2 Hours and From 70°F
		to 41°F/45°F Within 4 Hours. *
	3-501.14(B)	Cooling PHFs Made From Ambient
		Temperature Ingredients to 41°F/45°F Within 4 Hours*

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

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

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

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

CONSUMER ADVISORY

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

SPECIAL REQUIREMENTS

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

VIOLATIONS RELATED TO GOOD RETAIL PRACTICES (Blue Items 23-30)

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

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

THE COMMONWEALTH OF MASSACHUSETTS

TOWN OF MILFORD Email:

Massachusetts Department of Public Health

Division of Food and Drugs		Address:		
FOOD ESTABLISHMENT INSPECTION REPORT		Tel:		
Name MILFORD H.C.	Pate 1-771	Type of Operation(s) ☐ Food Service	Type of Inspection Routine	
Address 3/ W. FOINTAIN ST	Risk Level	Retail Residential Kitchen	Re-inspection Previous Inspection	
Telephone (34-2190	Level Z	☐ Mobile	Date:	
OWNER CARLA NITTLE	HACCP Y/N	Temporary Caterer	Pre-operation Suspect Illness	
Person-in-Charge (PIC)	Time	☐ Bed & Breakfast	General Complaint HACCP	
Inspector	In: Out:	Permit No.	Other	
Each violation checked requires an explanation on the narr	ative page(s) a	nd a citation of specific	provision(s) violated	
Violations Related to Foodborne Illness Interventions and	Diek Factore		ompliance with:	
Violations marked may pose an imminent health hazard and recorrective action as determined by the Board of Health.		Anti Choking		
FOOD PROTECTION MANAGEMENT 1. PIC Assigned/Knowledgeable/Duties	- Commenter	ntion of Contamination from	Hands	
EMPLOYEE HEALTH	-	FROM CHEMICALS		
2. Reporting of Diseases by Food Employee and PIC		ved Food or Color Additives		
3. Personnel with Infections Restricted/Excluded	15. Toxic			
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	TIME/TEMPER	RATURE CONTROLS (Potentia	ally Hazardous Foods)	
5. Receiving/Condition	16. Cooki	ng Temperatures		
☐ 6. Tags/Records/Accuracy of Ingredient Statements	17. Rehea			
7. Conformance with Approved Procedures/HACCP Plans	18. Cooling			
PROTECTION FROM CONTAMINATION		nd Cold Holding		
8. Separation/Segregation/Protection	Maria que	as a Public Health Control		
9. Food Contact Surfaces Cleaning and Sanitizing		NTS FOR HIGHLY-SUSCEPTIB and Food Preparation for HS		
☐ 10. Proper Adequate Handwashing☐ 11. Good Hygienic Practices	CONSUMER A	ADVISORY ng of Consumer Advisories		
Violations Related to Good Retail Practices_ (Blue tems) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. C N 23. Management and Personnel (FC-2)(590.003)	To Foodbe and Risk F Official Or today, the i 590.000/fe by a Board order of the cited in this the food es establishm have a righ and submit within 10 d	f Violated Provisions Repare Illnesses Interventing Factors (Red Items 1-22) of the Factors (Red Items 1-22) of the Factors (Red Items 1-22) of the Factors (Red Items 1-22) of Health member or its and the Factors of Health Failure of Health Red Items (Red Items 1-22) of the Factors (Re	ed on an inspection obtations of 105 CMR cort, when signed below agent constitutes an to correct violations pension or revocation of essation of food ed by this order, you est must be in writing at the above address	

Inspector's Signature:	Print:	
PICs Signature:	Print: Carla lotte	Pageof Pages

COMMONWEALTH OF MASSACHUSETTS TOWN OF MILFORD

Date: 42718 Page Establishment MILFORD H.S Name: Item Code C - Critical Item Date **DESCRIPTION OF VIOLATION / PLAN OF CORRECTION** Verified Reference No. R- Red Item Please Print Clearly - CUTSINE DUMPSTER/REPUSE AFOR 6000 OPIGINAL PRIMARY WALKIN COULER 6000 INCLUDING TIME COULING UNIT GELLINAL WALK-IN FREEZER ALSO 6000 - DRY GOOD! STUFFEE POUR GOOD INCUDIN MEN WALK-IN FREEZELIN THIS GOVE ROUM 4-20211 LOED TO START PAYING ATTONITION TO BOXES AND EDGET THIS LAX ON PRE-INSP 3-305-11 CHE SPURD NOT COVERED IN TIDE 2 DOUR GLASS COTE COOKER. 4-20211 IMERIOL INCLUDING INSIDE TOP OF MICROLATE OLEN IN TITE SAFERS MEEDS TO BE CLAPTED 3-304-12 STUSE PLASTIC UTENSTLS SO THAT ALL HANDLE ARE PRECEDED TO TITE USEC PEDPOURS FOURTON AND PUSTER SEVERAL PEUDLE ON STATE HAVE THEIR CETEST. LOOK LIKE POUD SERVICE PEUPLE T4 Yes Discussion with Person in Charge: Correction Action Required: No VIOLATIONS PEULEVEN Poluntary Compliance Re-inspection Scheduled INSPECTION REPORT DISCUSITED □Embargo ☐ Voluntary Disposal ☐ Employee Restriction / Exclusion ☐ Emergency Suspension ☐ Emergency Closure Other:

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

FOOD PROTECTION MANAGEMENT

1 OOD 1 NO LOTTON MANDE TO LINE (1)				
	1	590.003(A)	Assignment of Responsibility*	
		590.003(B)	Demonstration of Knowledge*	
		2-103.11	Person in charge - duties	

EMPLOYEE HEALTH

Pint L			THE HUME III
	2	590.003(C)	Responsibility of the person in charge to require reporting by food employees and applicants*
		590.003(F)	Responsibility Of A Food Employee Or An Applicant To Report To The Person In Charge*
	-1110-4	590.003(G)	Reporting by Person in Charge*
	3	590.003(D)	Exclusions and Restrictions*
		590.003(E)	Removal of Exclusions and Restrictions

FOOD FROM APPROVED SOURCE

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

	FROILOII	ON PROMICON LAMINATION
8		Cross-contamination
	3-302.11(A)(1)	Raw Animal Foods Separated from
-		Cooked and RTE Foods*
		Contamination from Raw ingredients
	3-302.11(A)(2)	Raw Animal Foods Separated from Each
		Other*
		Contamination from the Environment
	3-302.11(A)	Food Protection*
	3-302.15	Washing Fruits and Vegetables
	3-304.11	Food Contact with Equipment and
		Utensils*
		Contamination from the Consumer
	3-306.14(A)(B)	Returned Food and Reservice of Food*
		Disposition of Adulterated or Contaminated
	181	Food
	3-701.11	Discarding or Reconditioning Unsafe
		Food*
9		Food Contact Surfaces
	4-501.111	Manual Warewashing - Hot Water
		Sanitization Temperatures*
	4-501.112	Mechanical Warewashing- Hot Water
		Sanitization Temperatures*
j	4-501.114	Chemical Sanitization- temp., pH,
		concentration and hardness, *
ì	4-601.11(A)	Equipment Food Contact Surfaces and
		Utensils Clean*
	4-602.11	Cleaning Frequency of Equipment Food-
		Contact Surfaces and Utensils*
	4-702.11	Frequency of Sanitization of Utensils and
		Food Contact Surfaces of Equipment*
	4-703.11	Methods of Sanitization - Hot Water and
		Chemical*
10		Proper, Adequate Handwashing
	2-301.11	Clean Condition - Hands and Arms*
	2-301.12	Cleaning Procedure*
	2-301.14	When to Wash*
11	2 301.11	Good Hygienic Practices
	2-401.11	Eating, Drinking or Using Tobacco*
	2-401.12	Discharges From the Eyes, Nose and
	2701.12	Mouth*
	3-301.12	Preventing Contamination When Tasting*
12	3-301.12	Preventing Contamination When Tasting Prevention of Contamination from Hands
12	500 004/E)	
	590.004(E)	Preventing Contamination from
100	 	Employees* Handwash Facilities
13	 	Conveniently Located and Accessible
	5-203.11	Numbers and Capacities*
	5-204.11	Location and Placement*
	5-205.11	Accessibility, Operation and Maintenance
		Supplied with Soap and Hand Drying
	4 001 11	Devices A. 3 Lilla
	6-301.11	Handwashing Cleanser, Availability
	6-301.12	Hand Drying Provision

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

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

PROTECTION FROM CHEMICALS

14	60	Food or Color Additives
	3-202.12	Additives*
	3-302.14	Protection from Unapproved Additives*
15		Poisonous or Toxic Substances
	7-101.11	Identifying Information – Original Containers*
	7-102.11	Common Name - Working Containers*
	7-201.11	Separation - Storage*
	7-202.11 Restriction - Presence and Use*	
- 2	7-202.12	Conditions of Use*
	7-203.11	Toxic Containers - Prohibitions*
	7-204.11	Sanitizers, Criteria - Chemicals*
	7-204.12	Chemicals for Washing Produce, Criteria*
	7-204.14	Drying Agents, Criteria*
	7-205.11	Incidental Food Contact, Lubricants*
	7-206.11 Restricted Use Pesticides, Criteria	
	7-206.12	Rodent Bait Stations*
	7-206.13	Tracking Powders, Pest Control and Monitoring*

TIME/TEMPERATURE CONTROLS

16		Proper Cooking Temperatures for PHFs
	3-401.11A(1)(2)	Eggs- 155°F 15 Sec.
		Eggs- Immediate Service 145°F15sec*
	3-401.11(A)(2)	Comminuted Fish, Meats & Game
		Animals - 155°F 15 sec. *
	3-401.11(B)(1)(2)	Pork and Beef Roast/- 130°F 121 min*
	3-401.11(A)(2)	Ratites, Injected Meats - 155°F 15 sec
	3-401.11(A)(3)	Poultry, Wild Game, Stuffed PHFs, Stuffing Containing Fish, Meat,
	2 (0) 11(0)(0)	Poultry or Ratites-165°F 15 sec. *
	3-401.11(C)(3)	Whole-muscle, Intact Beef Steaks 145°F *
	3-401.12	Raw Animal Foods Cooked in a
		Microwave 165°F *
	3-401.11(A)(1)(b)	All Other PHFs - 145°F 15 sec. *
17		Reheating for Hot Holding
	3-403.11(A)&(D)	PHFs 165°F 15 sec. *
y.	3-403.11(B)	Microwave- 165° F 2 Minute Standing Time*
	3-403.11(C)	Commercially Processed RTE Food - 140°F*
	3-403.11(E)	Remaining Unsliced Portions of Beef Roasts*
18	Vi.	Proper Cooling of PHFs
	3-501.14(A)	Cooling Cooked PHFs from 140°F to
		70°F Within 2 Hours and From 70°F
		to 41°F/45°F Within 4 Hours. *
	3-501.14(B)	Cooling PHFs Made From Ambient
	, ,	Temperature Ingredients to 41°F/45°F Within 4 Hours*

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

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

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

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

CONSUMER ADVISORY

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

SPECIAL REQUIREMENTS

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

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

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

Inspector's Signature:

PICs Signature:

Page_

Email:

Division of Food and Drugs		Address:	
FOOD ESTABLISHMENT INSPECTION REPORT		Tel:	
Name JUPORD H. S.	Date 17-14	Type of Operation(s) Food Service	Type of Inspection Routine
Address 3/ W. FOUNTAIN ST	Risk	Retail Residential Kitchen	Re-inspection Previous Inspection
Telephone (321-2190)	Level /	Mobile Mobile	Date:
Owner CARLA TUTTUE	HACCP Y/N	Temporary Caterer	Pre-operation Suspect Illness
Person-in-Charge (PIC)	Time	Bed & Breakfast	General Complaint HACCP
Inspector	In: Out:	Permit No.	Other
Each violation checked requires an explanation on the narr		nd a citation of specific	provision(s) violated
Violations Related to Foodborne Illness Interventions and	Piek Factors I		empliance with:
Violations Related to Foodborne limess interventions and	Mish Factors (Anti Choking	590.009 (E)
Violations marked may pose an imminent health hazard and recorrective action as determined by the Board of Health.	equire immediate	Allergen Aware Certified Food I	
FOOD PROTECTION MANAGEMENT 1. PIC Assigned/Knowledgeable/Duties		ntion of Contamination from	Hands
EMPLOYEE HEALTH	New of the second	wash Facilities	
2. Reporting of Diseases by Food Employee and PIC		FROM CHEMICALS	
3. Personnel with Infections Restricted/Excluded		eved Food or Color Additives	
FOOD FROM APPROVED SOURCE	15. Toxic	Chemicals RATURE CONTROLS (Potentia	ally Hazardoue Foode\
4. Food and Water from Approved Source		ng Temperatures	my Hazardous i dous)
5. Receiving/Condition	☐ 17. Reher		
6. Tags/Records/Accuracy of Ingredient Statements	18. Coolir	-	
7. Conformance with Approved Procedures/HACCP Plans		re nd Cold Holding	
PROTECTION FROM CONTAMINATION		as a Public Health Control	
8. Separation/Segregation/Protection		ITS FOR HIGHLY-SUSCEPTIB	I F-POPULATIONS (HSP)
9. Food Contact Surfaces Cleaning and Sanitizing		and Food Preparation for HS	
10. Proper Adequate Handwashing 11. Good Hygienic Practices	CONSUMER A	ADVISORY Ig of Cansumer Advisories	
diolations Related to Good Retail Practices_ (Blue tems) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. C	To Foodbe and Risk F Official Or today, the is 590.000/fe by a Board order of the cited in this the food es establishm have a righ and submit within 10 d	f Violated Provisions Reprine Illnesses Interventificators (Red Items 1-22) ander for Correction: Based tems checked indicate violated Food Code. This report Health member or its are Board of Health. Failure is report may result in suspentiablishment permit and content operations. If aggrieve to a hearing. Your requested to the Board of Health ays of receipt of this order in Illnesses.	ed on an inspection olations of 105 CMR port, when signed below agent constitutes an to correct violations pension or revocation of essation of food ed by this order, you est must be in writing at the above address

Print:

Print:

COMMONWEALTH OF MASSACHUSETTS TOWN OF MILFORD

Establishm Name:	ent mil	LFURD	H.S.	Date:	<u>//-19-18</u> Page	of
Item No.	Code Reference	C - Critical Item R- Red Item	DESCRIP	TION OF VIOLATION / PLAN Please Print Clearly	OF CORRECTION	Date Verified
		_	- MOUTH ID	UN PLE HOT	+ 0000 1000	
			FOODS TO	STED INCLU	DING COLD HED	
			CHICKEN A	ALL HOLDING S	APE TEMP	
		-	- TOERDMETE	RS EVERYWITENE	=-TEMP LOGS	
			MAKON			
		1			6000 INCLUDIN	
		-		EZEK AND COL		
		-		E PEDPLE ON		
			^	D SABJY AN	ALLERGY COFT.	
			PEDRE.			
			- PETROUM 6	SOUS EQUIPDED	> PUSTED,	
		1			NO NO NELL	
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		-				
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	-					
	L				,	
Discussi	ion with Per	rson in Charg	je:		Correction Action Required: No	Yes
	INSPEC	John	a tayban	iks	□ Voluntary Compliance □ Re-inspectic □ Embargo □ Voluntary D □ Employee Restriction / Exclusion □ Emergency Suspension □ Emergency	isposal
					Other:	

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

FOOD PROTECTION MANAGEMENT

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

EMPLOYEE HEALTH

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

FOOD FROM APPROVED SOURCE

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

,	PROTECTI	ON FROM CONTAMINATION
8		Cross-contamination
	3-302.11(A)(1)	Raw Animal Foods Separated from
		Cooked and RTE Foods*
		Contamination from Raw Ingradients
	3-302.11(A)(2)	Raw Animal Foods Separated from Each
		Other*
		Contamination from the Environment
	3-302.11(A)	Food Protection*
	3-302.15	Washing Fruits and Vegetables
	3-304,11	Food Contact with Equipment and
H		Utensils* Contamination from the Consumer
	3-306.14(A)(B)	Returned Food and Reservice of Food*
	3-300.14(A)(D)	Disposition of Adulterated or Contaminated
		Food
	3-701.11	Discarding or Reconditioning Unsafe
		Food*
9		Food Contact Surfaces
	4-501.111	Manual Warewashing - Hot Water
		Sanitization Temperatures*
	4-501.112	Mechanical Warewashing-Hot Water
		Sanitization Temperatures*
	4-501.114	Chemical Sanitization-temp., pH,
		concentration and hardness. *
	4-601.11(A)	Equipment Food Contact Surfaces and Utensils Clean*
	4-602.11	Cleaning Frequency of Equipment Food-
- 1		Contact Surfaces and Utensils*
	4-702.11	Frequency of Sanitization of Utensils and
- 1		Food Contact Surfaces of Equipment*
	4-703.11	Methods of Sanitization - Hot Water and Chemical*
10	1	Proper, Adequate Handwashing
TO	2 201 11	Clean Condition - Hands and Arms*
	2-301.11	Cleaning Procedure*
	2-301.12 2-301.14	When to Wash*
11	2-301.14	Good Hygienic Practices
11	2-401.11	
	2-401.11	Eating, Drinking or Using Tobacco* Discharges From the Eyes, Nose and
	2-401.12	Mouth*
9	3-301.12	Preventing Contamination When Tasting*
12	0 00,1,12	Prevention of Contamination from Hands
	590.004(E)	Preventing Contamination from
	(2)	Employees*
13		Handwash Facilities
		Conveniently Located and Accessible
	5-203.11	Numbers and Capacities*
	5-204,11	Location and Placement®
	5-205.11	Accessibility, Operation and Maintenance
		Supplied with Soap and Hand Drying
	4 001 45	Devices
	6-301.11	Handwashing Cleanser, Availability
	6-301.12	Hand Drying Provision

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

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

PROTECTION FROM CHEMICALS

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

TIME/TEMPERATURE CONTROLS

16		Proper Cooking Temperatures for PHFs
	3-401.11A(1)(2)	Eggs- 155°F 15 Sec.
		Eggs- Immediate Service 145°F15sec*
	3-401.11(A)(2)	Comminuted Fish, Meats & Game
		Animals - 155°F 15 sec. *
	3-401.11(B)(1)(2)	Pork and Beef Roast/- 130°F 121 min*
	3-401.11(A)(2)	Ratites, Injected Meats - 155°F 15 sec.
	3-401.11(A)(3)	Poultry, Wild Game, Stuffed PHFs, Stuffing Containing Fish, Meat,
		Poultry or Ratites-165°F 15 sec. *
	2 401 11(0)(2)	Whole-muscle, Intact Beef Steaks
	3-401.11(C)(3)	145°F *
	3-401.12	Raw Animal Foods Cooked in a
(*)		Microwave 165°F *
	3-401.11(A)(1)(b)	All Other PHFs - 145°F 15 sec. *
17		Reheating for Hot Holding
	3-403.11(A)&(D)	PHFs 165°F 15 sec. *
	3-403.11(B)	Microwave- 165° F 2 Minute Standing Time*
	3-403.11(C)	Commercially Processed RTE Food - 140°F*
	3-403.11(E)	Remaining Unsticed Portions of Beef Roasts*
18		Proper Cooling of PHFs
	3-501.14(A)	Cooling Cooked PHFs from 140°F to
		70°F Within 2 Hours and From 70°F
		to 41°F/45°F Within 4 Hours. *
	3-501,14(B)	Cooling PHFs Made From Ambient
	(=)	Temperature Ingredients to 41°F/45°F Within 4 Hours*

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

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

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

		114114 (1141)
21	3-801.11(A)	Unpasteurized Pre-packaged Juices and
		Beverages with Warning Labels*
	3-801.11(B)	Use of Pasteurized Eggs*
	3-801.11(D)	Raw or Partially Cooked Animal Food and Raw Seed Sprouts Not Served. *
	3-801.11(C)	Unopened Food Package Not Re-served. *

CONSUMER ADVISORY

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

SPECIAL REQUIREMENTS

01 246	
590.009(A)-(D)	Violations of Section 590.009(A)-(D) in catering, mobile food, temporary and residential kitchen operations should be debited under the appropriate sections above if related to foodborne illness interventions and risk factors. Other 590.009 violations relating to good retail practices should be debited under #29 – Special Requirements.
3	

VIOLATIONS RELATED TO GOOD RETAIL PRACTICES (Blue Items 23-30)

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

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

TOWN OR CITY OF ____

Inspector's Signature:

MILPURD

Massachusetts Department of Public Health

Division of Food and Drugs FOOD ESTABLISHMENT INSPECTION REPORT		8	,
Name MILFURD H. S.	Date 6-19	Type of Operation(s)	Type of Inspection
Address	Risk)	Food Service Retail	Routine Re-inspection
Telephone (321-2190	Level Z	Residential Kitchen Mobile	Previous Inspection Date:
Owner CARIA TVITIE	HACCP Y/N	Temporary	☐ Pre-operation
Person in Charge (PIC)	Time	Caterer Bed & Breakfast	Suspect Illness General Complaint
Inspector	In: Out:	Permit No.	HACCP Other
Each violation checked requires an explanation on the		20	
violated.			Non-compliance with:
Violations Related to Foodborne Illness Interventions and Violations marked may pose an imminent health hazard and re		*	hoking 590.009 (E) 590.009 (F)
action as determined by the Board of Health.			en Awareness 590.009 (G)
FOOD PROTECTION MANAGEMENT	[] 12. Previ	ention of Contamination fror	n Hands
1. PIC Assigned / Knowledgeable / Duties	☐ 13. Hand	lwash Facilities	
EMPLOYEE HEALTH	PROTECTION	FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC	☐ 14. Appr	oved Food or Color Additives	3
3. Personnel with Infections Restricted/Excluded	15. Toxic	Chemicals	
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	TIME/TEMPER	RATURE CONTROLS (Potentia	lly Hazardous Foods)
5. Receiving/Condition	16. Cook	ing Temperatures	
6. Tags/Records/Accuracy of Ingredient Statements	17. Rehe	ating	
7. Conformance with Approved Procedures/HACCP Plans	18. Cooli	ng	
PROTECTION FROM CONTAMINATION	[] 19. Hot a	nd Cold Holding	
8. Separation/Segregation/Protection	20. Time	As a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing		TS FOR HIGHLY SUSCEPTIBL	
10. Proper Adequate Handwashing	LJ21. FOOG	and Food Preparation for H	ar
11. Good Hygienic Practices	CONSUMER A	DVISORY ng of Consumer Advisories	
violations Related to Good Retail Practices (Blue tems) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Foodbe and Risk Foodbe and Risk Foodbe today, the instance of the cited in this the food esestablishm have a righ and submit within 10 december 2015	f Violated Provisions Reprine Illnesses Interventificators (Red Items 1-22) der for Correction: Base tems checked indicate violeral Food Code. This report Health member or its a Board of Health. Failure is report may result in suspitablishment permit and content operations. If aggrieve to a hearing. Your requested to the Board of Health ays of receipt of this orde E-INSPECTION:	ed on an inspection plations of 105 CMR fort, when signed below agent constitutes an to correct violations pension or revocation of essation of food ed by this order, you st must be in writing at the above address

PIC's Signa	ature:	Carles	Zilte _	Print:	Carla TUHCe	PageofPages
CODM 724A A	M SHI VINI CO	CHADICCTORNI MA				

COMMONWEALTH OF MASSACHUSETTS TOWN OF MILFORD

tem No.	Code Reference	C - Critical Item R- Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION Please Print Clearly	J Dat Verifi				
			WAYKIN CODIER GOUS					
1)			PUDD PRODUCTI IN CARDRUARD					
			RUXES ON THE FLOOK IN THE					
			MAY-IN PREEZER					
		-	MEN HALK-IN PRISERER PUUS STI	ULA CE				
			6000					
			DRY GUUS STUBIE ROUM GOUD					
			MERINGIER DEMINDRE-TEM-	2005				
			MAKEN					
			BAYERY FAN FREESTANDIN HU	SCEIDIN				
			CLOAN TITE FAN GUARD					
		-	FUULA AN UTAKIL STOPAGE 600	20				
		-	- FULLY STAPPING WITH CERT.					
	PEDPLE							
			OFF ULURDON PEVIEWS					
			INSPECTION PEPORT DISCUS	(EU)				
	-							
			CHTUIT 2/19					
cussio	n with Pers	son in Charg	e: Correction Action R	equired: No				
				Пр.: « o.				
			■ Moluntary Compliar □ Embargo	nce Re-inspection Sched				
			☐ Employee Restriction	* '				
				nsion				

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

FOOD PROTECTION MANAGEMENT

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

EMPLOYEE HEALTH

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

FOOD FROM APPROVED SOURCE

	FUUD	ROW APPROVED SOURCE
4		Food and Water From Regulated Sources
	590.004(A-B)	Compliance with Food Law*
	3-201.12	Food in a Hermetically Sealed Container*
	3-201.13	Fluid Milk and Milk Products*
	3-202.13	Shell Eggs*
	3-202.14	Eggs and Milk Products, Pasteurized*
	3-202.16	Ice Made From Potable Drinking Water*
	5-101.11	Drinking Water from an Approved System*
	590.006(A)	Bottled Drinking Water*
	590.006(B)	Water Meets Standards in 310 CMR 22.0*
		Shellfish and Fish from an Approved Source
	3-201.14	Fish and Recreationally Caught Molluscan Shellfish*
	3-201.15	Molluscan Shellfish from NSSP Listed Sources*
		Game and Wild Mushrooms Approved by Regulatory Authority
	3-202.18	Shellstock Identification Present*
	590.004(C)	Wild Mushrooms*
	3-201.17	Game Animals*
5		Receiving/Condition
	3-202.11	PHFs Received at Proper Temperatures*
	3-202.15	Package Integrity*
	3-101.11	Food Safe and Unadulterated*
6		Tags/Records: Shellstock
	3-202.18	Shellstock Identification*
	3-203.12	Shellstock Identification Maintained*
		Tags/Records: Fish Products
	3-402.11	Parasite Destruction*
	3-402.12	Records, Creation and Retention*
	590.004(J)	Labeling of Ingredients*
7		Conformance with Approved Procedures /HACCP Plans
	3-502.11	Specialized Processing Methods*
	3-502.12	Reduced oxygen packaging, criteria*
	8-103.12	Conformance with Approved Procedures*
- 11		

0	PROTECTI	ON FROM CONTAMINATION	
8	2 202 11(4)(1)	Cross-contamination	
	3-302.11(A)(1)	Raw Animal Foods Separated from Cooked and RTE Foods*	
		Contamination from Raw Ingredients	
	3-302.11(A)(2)	Raw Animal Foods Separated from Each	
	0 002:11(11)(2)	Other*	
		Contamination from the Environment	
	3-302.11(A)	Food Protection*	
	3-302.15	Washing Fruits and Vegetables*	
	3-304.11	Food Contact with Equipment and Utensils*	
		Contamination from the Consumer	
	3-306.14(A)(B)	Returned Food and Reservice of Food*	
		Disposition of Adulterated or Contaminated Food	
	3-701.11	Discarding or Reconditioning Unsafe Food*	
9		Food Contact Surfaces	
	4-501.111	Manual Warewashing - Hot Water Sanitization Temperatures*	
	4-501.112	Mechanical Warewashing - Hot Water	
	4-501.114	Sanitization Temperatures*	
		Chemical Sanitization - temp., pH, concentration and hardness*	
	4-601.11(A)	Equipment Food Contact Surfaces and Utensils Clean*	
	4-602.11	Cleaning Frequency of Equipment Food- Contact Surfaces and Utensils*	
	4-702.11	Frequency of Sanitation of Utensils and Food Contact Surfaces of Equipment*	
	4-703.11	Methods of Sanitization - Hot Water and Chemical*	
10		Proper, Adequate Handwashing	
	2-301.11	Clean Condition - Hands and Arms*	
	2-301.12	Cleaning Procedure*	
	2-301.14	When to Wash*	
11		Good Hygienic Practices	
	2-401.11	Eating, Drinking or Using Tobacco*	
	2-401.12	Discharges from the Eyes, Nose and Mouth*	
	3-301.12	Preventing Contamination When Tasting*	
12	1000000	Prevention of Contamination from Hands	
	590.004(E)	Preventing Contamination from Employees*	
13		Handwash Facilities	
		Conveniently Located and Accessible	
	5-203.11	Numbers and Capacities*	
	5-204.11	Location and Placement*	
	5-205.11	Accessibility, Operation and Maintainance	
		Supplied with Soap and Hand Drying Devices	
	6-301.11	Handwashing Cleanser, Availability	
	6-301.12	Hand Drying Provision	

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

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

PROTECTION FROM CHEMICALS

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

TIME/TEMPERATURE CONTROLS

16		Proper Cooking Temperatures for PHFs	
	3-401.11A(1)(2)	Eggs- 155°F 15 Sec. Eggs- Immediate Service 145°F15sec*	
	3-401.11(A)(2)	Comminuted Fish, Meats & Game Animals - 155°F 15 sec. *	
	3-401.11(B)(1)(2)	Pork and Beef Roast/- 130°F 121 min*	
	3-401.11(A)(2)	Ratites, Injected Meats - 155°F 15 sec	
	3-401.11(A)(3)	Poultry, Wild Game, Stuffed PHFs, Stuffing Containing Fish, Meat, Poultry or Ratites-165°F 15 sec. *	
	3-401.11(C)(3)	Whole-muscle, Intact Beef Steaks 145°F *	
	3-401.12	Raw Animal Foods Cooked in a Microwave 165°F *	
	3-401.11(A)(1)(b)	All Other PHFs - 145°F 15 sec. *	
17		Reheating for Hot Holding	
	3-403.11(A)&(D)	PHFs 165°F 15 sec. *	
	3-403.11(B)	Microwave- 165° F 2 Minute Standing Time*	
	3-403.11(C)	Commercially Processed RTE Food - 140°F*	
	3-403.11(E)	Remaining Unsliced Portions of Beef Roasts*	
18		Proper Cooling of PHFs	
	3-501.14(A)	Cooling Cooked PHFs from 140°F to 70°F Within 2 Hours and From 70°F to 41°F/45°F Within 4 Hours. *	
	3-501.14(B)	Cooling PHFs Made From Ambient Temperature Ingredients to 41°F/45°F Within 4 Hours*	

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

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

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

CONSUMER ADVISORY

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

SPECIAL REQUIREMENTS

Of FOI	7E 11E401141110
590.009(A)-(D)	Violations of Section 590.009(A)-(D) in catering, mobile food, temporary and residential kitchen operations should be debited under the appropriate sections above if related to foodborne illness interventions and risk factors. Other 590.009 violations relating to good retail
	debited under the appropriate sections above if related to foodborne illness
	1
I	

VIOLATIONS RELATED TO GOOD RETAIL PRACTICES (Blue Items 23-30)

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

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

Email:

Massachusetts Department of Public Health

Inspector's Signature:

PICs Signature:

Address.

Page___ of___ Pages

Division of Food and Drugs		Addless.	
FOOD ESTABLISHMENT INSPECTION REPORT		Tel:	
Name STACEY MIDDLE SCIT	Date 5-1-18	Type of Operation(s) Food Service	Type of Inspection Routine
Address CL SCHOOL ST	Risk	Retail	Re-inspection
Telephone 277 1495	Level 2	Residential Kitchen Mobile	Previous Inspection Date:
Owner CREA TUTTIS	HACCP Y/N	☐ Temporary ☐ Caterer	☐ Pre-operation ☐ Suspect Illness
Person-in-Charge (PIC) STEDIONIE GUNCOU	Time	☐ Bed & Breakfast	General Complaint
Inspector	ર્વાત: Out:	Permit No.	HACCP Other
Each violation checked requires an explanation on the narra		nd a citation of specific	provision(s) violated
Violations Related to Foodborne Illness Interventions and I	Risk Factors (I		mpliance with:
		Antl Choking	590.009 (E)
Violations marked may pose an imminent health hazard and recorrective action as determined by the Board of Health.	quire immediate	Allergen Awarer Certified Food F	
· ·	_		
FOOD PROTECTION MANAGEMENT 1. PIC Assigned/Knowledgeable/Duties	_	ntion of Contamination from	Hands
EMPLOYEE HEALTH		vash Facilities	
☐ 2. Reporting of Diseases by Food Employee and PIC		FROM CHEMICALS ved Food or Color Additives	
3. Personnel with Infections Restricted/Excluded	☐ 14. Approv		
FOOD FROM APPROVED SOURCE		ATURE CONTROLS (Potentia	Ily Hazardous Foods)
4. Food and Water from Approved Source5. Receiving/Condition		ng Temperatures	ny manadada i Oddoy
S. Receiving/Condition 6. Tags/Records/Accuracy of Ingredient Statements	17. Rehea		
7. Conformance with Approved Procedures/HACCP Plans	18. Cooling		
PROTECTION FROM CONTAMINATION	☐ 19. Hot an	d Cold Holding	
8. Separation/Segregation/Protection	20. Time a	is a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing		TS FOR HIGHLY-SUSCEPTIBL	
☐ 10. Proper Adequate Handwashing	21. Food a	and Food Preparation for HS	Ρ
11. Good Hygienic Practices	CONSUMER A	DVISORY g of Consumer Advisories	51
### Idea	To Foodbo and Risk Fa Official Ord today, the it 590.000/fed by a Board order of the cited in this the food est establishme have a right and submitte within 10 da	Violated Provisions Rel rne Illnesses Intervention actors (Red Items 1-22): der for Correction: Based ems checked indicate violeral Food Code. This report Health member or its at Board of Health. Failure to report may result in suspensional subjections. If aggrievent on a hearing. Your requested to the Board of Health bys of receipt of this order. E-INSPECTION:	d on an inspection lations of 105 CMR ort, when signed below gent constitutes an to correct violations ension or revocation of ssation of food d by this order, you st must be in writing at the above address

Print:

Print:

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

FOOD PROTECTION MANAGEMENT

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	590.003(B)	Demonstration of Knowledge*	
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EMPLOYEE HEALTH

	EMPLOTEE HEACTH			
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	590.003(G)	Reporting by Person in Charge*		
3	590.003(D)	Exclusions and Restrictions*		
	590.003(E)	Removal of Exclusions and Restrictions		

FOOD FROM APPROVED SOURCE

4	FUUDF	ROM APPROVED SOURCE Food and Water From Regulated Sources
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		Food in a Hermetically Sealed Container*
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	3-203.12	Shellstock Identification Maintained®
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8	PROTECTI	ON FROM CONTAMINATION Cross-contamination
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	3-302.11(A(X))	Cooked and RTE Foods*
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8	2 202 11/43/23	F TO GUIDANT CONTRACTOR OF THE
	3-302.11(A)(2)	Raw Animal Foods Separated from Each Other*
		Contamination from the Environment
-	7 202 11(4)	Food Protection*
1	3-302,11(A) 3-302,15	The state of the s
		Washing Fruits and Vegetables
	3-304.11	Food Contact with Equipment and Utensils*
		Contamination from the Consumer
	2 206 14/4 VDV	Returned Food and Reservice of Food*
3	3-306.14(A)(B)	Disposition of Adultorated or Contaminated
		Food
1	3-701.11	Discarding or Reconditioning Unsafe
	_	Food*
9		Food Contact Surfaces
-	4-501.111	Manual Warewashing - Hot Water
7		Sanitization Temperatures*
- 8	4-501.112	Mechanical Warewashing-Hot Water
1		Sanitization Temperatures*
6	4-501.114	Chemical Sanitization-temp., pH,
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	4-601.11(A)	Equipment Food Contact Surfaces and
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Email:

	Address:		
	Tel:		
Date 11-20-13	Type of Operation(s) ☐ Food Service	Type of Inspection ☐ Routine	
Risk		Re-inspection Previous Inspection	
revei	Mobile	Date:	
HACCP Y/N		☐ Pre-operation ☐ Suspect Illness	
Time	Bed & Breakfast	General Complaint HACCP	
Out:	Permit No.	Other	
ative page(s) a	nd a citation of specific	provision(s) violated.	
Diels Feetens ()		mpliance with:	
RISK PACIOIS (I		590.009 (E)	
quire immediate	_		
	Certified Food I	Protection 590.003	
☐ 12. Preve	ntion of Contamination from	Hands	
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_		illy Hazardous Foods)	
☐ 16. Cookir	ng Temperatures		
🗌 17. Rehea	ating		
🗌 18. Coolin	g		
☐ 19. Hot an	nd Cold Holding		
☐ 20. Time a	as a Public Health Control		
	and rood Preparation for no	r ·	
To Foodbo and Risk F Official Ord today, the it 590.000/fed by a Board order of the cited in this the food est establishme have a right and submitt within 10 da	der for Correction: Base tems checked indicate violeteral Food Code. This report Health member or its at Board of Health. Failure report may result in suspitablishment permit and cent operations. If aggrieves to a hearing. Your requested to the Board of Health ays of receipt of this order	d on an inspection plations of 105 CMR when signed below gent constitutes an to correct violations ension or revocation of essation of food by this order, you st must be in writing at the above address	
	Risk Level HACCP Y/N Time In: Out: ative page(s) a Risk Factors (I) quire immediate 12. Preve 13. Hando PROTECTION 14. Appro 15. Toxic TIME/TEMPER 16. Cookin 17. Rehea 18. Coolin 19. Hot an 20. Time a REQUIREMEN 21. Food a CONSUMER A 22. Postin Number of To Foodbo and Risk F Official Ord today, the it 590.000/fec by a Board order of the cited in this the food est establishme have a right and submitt within 10 da	Tel: Date	

Print:/

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Inspector's Signature:

PICs Signature:

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14	590.004(E)	Preventing Contamination from Employees*
12	1	Handwash Facilities
13	1	Conveniently Located and Accessible
	5 202 11	
	5-203.11	Numbers and Capacities*
	5-204.11	Location and Placement*
	5-205.11	Accessibility, Operation and Maintenance Supplied with Soap and Hand Drying Decides
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	6-301.11	
	6-301.12	Hand Drying Provision

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Email:

Massachusetts Department of Public Health

Address:

Division of Food and Drugs		Address.		
FOOD ESTABLISHMENT INSPECTION REPORT		Tel:		
Name (NOODY) SCHOU	Date 10-11-17	Type of Operation(s) Food Service	Type of Inspection Routine	
Address 10 N. VINE ST	Risk	Retail Residential Kitchen	Re-inspection Previous Inspection	
Telephone LT S-11 LC	Level	Mobile Residential Kitchen	Date:	
Owner CORIA DITTE	HACCP Y/N	Temporary Caterer	☐ Pre-operation☐ Suspect Illness	
Person-in-Charge (PIC) LURN REED	Time	Bed & Breakfast	General Complaint HACCP	
Inspector	In: Out:	Permit No.	Other	
Each violation checked requires an explanation on the narra		nd a citation of specific	provision(s) violated	
Violations Related to Foodborne Illness Interventions and		Non-co	mpliance with:	
		Anti Choking	590.009 (E)	
Violations marked may pose an imminent health hazard and re corrective action as determined by the Board of Health.	quire immediat	e Allergen Aware Certified Food		
FOOD PROTECTION MANAGEMENT	☐ 12. Preve	ntion of Contamination from	Hands	
1. PIC Assigned/Knowledgeable/Duties EMPLOYEE HEALTH		wash Facilities		
Reporting of Diseases by Food Employee and PIC		FROM CHEMICALS		
Reporting of Diseases by Food Employee and Fig. Report of Diseases by Food Employee a	☐ 14. Approved Food or Color Additives			
FOOD FROM APPROVED SOURCE	15. Toxic			
4. Food and Water from Approved Source	- 6	RATURE CONTROLS (Potentia	illy Hazardous Foods)	
5. Receiving/Condition		ng Temperatures		
☐ 6. Tags/Records/Accuracy of Ingredient Statements	17. Rehea	-		
7. Conformance with Approved Procedures/HACCP Plans	18. Coolir	•		
PROTECTION FROM CONTAMINATION		nd Cold Holding		
8. Separation/Segregation/Protection	_	as a Public Health Control		
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP) 21. Food and Food Preparation for HSP			
10. Proper Adequate Handwashing	_			
11. Good Hygienic Practices	CONSUMER A ☐ 22. Postin	g of Consumer Advisories		
Violations Related to Good Retail Practices_ (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Foodbe and Risk Fofficial Or foday, the 590.000/fe by a Board order of the cited in this the food es establishm have a righ and submit within 10 d	F Violated Provisions Reported Illnesses Intervention Factors (Red Items 1-22) ander for Correction: Based Items checked indicate violated Food Code. This report Health member or its as a Board of Health. Failure is report may result in suspectablishment permit and content operations. If aggrieved to a hearing. Your requested to the Board of Health ays of receipt of this order in Illnesses.	ed on an inspection plations of 105 CMR port, when signed below agent constitutes an to correct violations pension or revocation of essation of food ed by this order, you est must be in writing at the above address	

Inspector's Signature:	Print:	
PICs Signature: Andr Breen	Print: Ly Ann Breen	PageofPages

COMMONWEALTH OF MASSACHUSETTS TOWN OF MILFORD

Item No.	Code Reference	C - Critical Item R- Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION Please Print Clearly	Date Verified
			MOTHING TO FIND HERE - NO	
			ULOYATIONS	
			FULLY STAPPEN WITH CERT	
			PERSONAL	
		-	WALLIN UNITS 6000	
			DR7 6000S STORAGE GOUD	
			HOND SINK GOOD AN SUPPLIED	
		а	MAIN LIFE GOOD	
		4.7	THERMOMETERS ENCOMMERE	
			A" MEN LOOK TO IT	
		h)	In real coop to 13	
				
				-
scussio		on in Charg		Yes
	1255	recha	□Voluntary Compliance □Re-inspe	ction Schedule
	0		~	
	Ku	an Be	□ Embargo □ Voluntary □ Employee Restriction / Exclusion	
			□ Emergency Suspension □ Emergen	•
			Other:	

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

FOOD PROTECTION MANAGEMENT

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

EMPLOYEE HEALTH

2	590,003(C)	Responsibility of the person in charge to require reporting by food employees and applicants*
	590.003(F)	Responsibility Of A Food Employee Or An Applicant To Report To The Person In Charge*
	590.003(G)	Reporting by Person in Charge*
3	590.003(D)	Exclusions and Restrictions*
	590.003(E)	Removal of Exclusions and Restrictions

FOOD FROM APPROVED SOURCE

	FOOD F	ROM APPROVED SOURCE
4		Food and Water From Regulated Sources
	590.004(A-B)	Compliance with Food Law*
	3-201.12	Food in a Hermetically Sealed Container*
	3-201.13	Fluid Milk and Milk Products*
ij	3-202.13	Shell Eggs*
	3-202.14	Eggs and Milk Products, Pasteurized*
	3-202.16	Ice Made From Potable Drinking Water*
	5-101.11	Drinking Water from an Approved System*
- 1	590.006(A)	Bottled Drinking Water*
	590.006(B)	Water Meets Standards in 310 CMR 22.0*
		Shellish and Fish From an Approved Source
	3-201.14	Fish and Recreationally Caught Molluscan Shellfish*
	3-201.15	Molluscan Shellfish from NSSP Listed Sources*
		Game and Wild Mushrooms Approved by Regulatory Authority
	3-202.18	Shellstock Identification Present*
	590.004(C)	Wild Mushrooms*
	3-201.17	Game Animals*
5		Receiving/Condition
	3-202.11	PHFs Received at Proper Temperatures*
- 1	3-202.15	Package Integrity*
	3-101.11	Food Safe and Unadulterated *
6		Tags/Records: Shellstock
	3-202.18	Shellstock Identification *
	3-203.12	Shellstock Identification Maintained*
		Tags/Records: Fish Products
	3-402.11	Parasite Destruction*
	3-402.12	Records, Creation and Retention*
	590,004(J)	Labeling of Ingredients*
7		Conformance with Approved Procedures MACCP Plans
	3-502.11	Specialized Processing Methods*
	3-502.12	Reduced oxygen packaging, criteria*
	8-103.12	Conformance with Approved Procedures*

	PROTECTION FROM CONTAMINATION			
8		Cross-contamination		
	3-302.11(A)(1)	Raw Animal Foods Separated from		
		Cooked and RTE Foods*		
		Contamination from Raw Ingredients		
	3-302.11(A)(2)	Raw Animal Foods Separated from Each		
		Other*		
		Contamination from the Environment		
	3-302.11(A)	Food Protection*		
	3-302.15	Washing Fruits and Vegetables		
	3-304.11	Food Contact with Equipment and		
	1	Utensils*		
		Contamination from the Consumer		
	3-306.14(A)(B)	Returned Food and Reservice of Food®		
		Disposition of Adulterated or Conteminated Food		
	3-701.11	Discarding or Reconditioning Unsafe		
	3-701.11	Food*		
9		Food Contact Surfaces		
	4-501.111	Manual Warewashing - Hot Water		
		Sanitization Temperatures*		
	4-501.112	Mechanical Warewashing-Hot Water		
		Sanitization Temperatures*		
	4-501.114	Chemical Sanitization-temp., pH,		
		concentration and hardness. *		
	4-601.11(A)	Equipment Food Contact Surfaces and Utensils Clean*		
4-602.11		Cleaning Frequency of Equipment Food-		
		Contact Surfaces and Utensils*		
	4-702.11	Frequency of Sanitization of Utensils and		
		Food Contact Surfaces of Equipment*		
	4-703.11	Methods of Sanitization - Hot Water and		
		Chemical		
10		Proper, Adequate Handwashing		
	2-301.11	Clean Condition - Hands and Arms*		
	2-301.12	Cleaning Procedure*		
	2-301.14	When to Wash*		
11		Good Hygienic Practices		
22	2-401.11	Eating, Drinking or Using Tobacco*		
	2-401.12	Discharges From the Eyes, Nose and		
		Mouth*		
	3-301.12	Preventing Contamination When Tasting*		
12		Prevention of Contamination from Hands		
	590.004(E)	Preventing Contamination from		
-	 	Employees* Handwash Facilities		
13	-			
	5 000 11	Conveniently Located and Accessible		
	5-203.11	Numbers and Capacities*		
	5-204.11	Location and Placement*		
	5-205.11	Accessibility, Operation and Maintenance		
		Supplied with Soap and Hand Drying Davices		
	6 201 11			
	6-301.11	Handwashing Cleanser, Availability		
	6-301.12	Hand Drying Provision		

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

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

PROTECTION FROM CHEMICALS

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

TIME/TEMPERATURE CONTROLS

16		Proper Cooking Temperatures for PHFs	
	3-401.11A(1)(2)	Eggs- 155°F 15 Sec. Eggs- Immediate Service 145°F15sec*	
	3-401.11(A)(2)	Comminuted Fish, Meats & Game Animals - 155°F 15 sec. *	
	3-401.11(B)(1)(2)	Pork and Beef Roast/- 130°F 121 min*	
	3-401.11(A)(2)	Ratites, Injected Meats - 155°F 15 sec	
	3-401.11(A)(3)	Poultry, Wild Game, Stuffed PHFs, Stuffing Containing Fish, Meat, Poultry or Ratites-165°F 15 sec. *	
	3-401.11(C)(3)	Whole-muscle, Intact Beef Steaks 145°F *	
	3-401.12	Raw Animal Foods Cooked in a Microwave 165°F *	
	3-401.11(A)(1)(b)	All Other PHFs - 145°F 15 sec. *	
17		Reheating for Hot Holding	
	3-403.11(A)&(D)	PHFs 165°F 15 sec. *	
E	3-403.11(B)	Microwave- 165° F 2 Minute Standing Time*	
	3-403.11(C)	Commercially Processed RTE Food - 140°F*	
	3-403.11(E)	Remaining Unsliced Portions of Beef Roasts*	
18		Proper Cooling of PHFs	
	3- 5 01.14(A)	Cooling Cooked PHFs from 140°F to 70°F Within 2 Hours and From 70°F to 41°F/45°F Within 4 Hours. *	
	3-501.14(B)	Cooling PHFs Made From Ambient Temperature Ingredients to 41°F/45°F Within 4 Hours*	

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

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

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

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

CONSUMER ADVISORY

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

SPECIAL REQUIREMENTS

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

VIOLATIONS RELATED TO GOOD RETAIL PRACTICES (Blue Items 23-30)

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

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

Email:

Massachusetts Department of Public Health Division of Food and Drugs

Address:

Division of Food and Drugs			
FOOD ESTABLISHMENT INSPECTION REPORT		Tel:	
Name WOUDLAND SCHOOL	Date	Type of Operation(s) Food Service	Type of Inspection Routine
Address 10 N. VINE ST	Risk	Retail Residential Kitchen	Re-inspection Previous Inspection
Telephone 274-1146	Level	Mobile	Date:
Owner MARY D'ANTONO	HACCP Y/N	Temporary Caterer	Pre-operation Suspect Illness
Person-in-Charge (PIC)	Time	Bed & Breakfast	General Complaint HACCP
Inspector	In: Out:	Permit No.	Other
Each violation enecked requires an explanation on the narr		nd a citation of specific	provision(s) violated
Violations Balata d to English and Wasse Internations and	District of the second		mpliance with:
Violations Related to Foodborne Illness Interventions and	Risk Factors (Red Items) Anti Choking	590.009 (E)
Violations marked may pose an imminent health hazard and re	quire immediate		_
corrective action as determined by the Board of Health.		Certified Food F	Protection 590.003
FOOD PROTECTION MANAGEMENT	☐ 12. Preve	ntion of Contamination from	Hands
1. PIC Assigned/Knowledgeable/Duties	13. Handy	wash Facilities	
EMPLOYEE HEALTH WAR AND A STATE OF THE STATE	PROTECTION	FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC	☐ 14. Appro	ved Food or Color Additives	(*)
3. Personnel with Infections Restricted/Excluded	15. Toxic	Chemicals	
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	TIME/TEMPER	RATURE CONTROLS (Potential	lly Hazardous Foods)
5. Receiving/Condition	☐ 16. Cookir	ng Temperatures	
6. Tags/Records/Accuracy of Ingredient Statements	🔲 17. Rehea	ating	
7. Conformance with Approved Procedures/HACCP Plans	18. Coolin	9	
PROTECTION FROM CONTAMINATION	☐ 19. Hot an	nd Cold Holding	
8. Separation/Segregation/Protection	☐ 20. Time a	as a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing		TS FOR HIGHLY-SUSCEPTIBLE and Food Preparation for HS	
☐ 10. Proper Adequate Handwashing			
11. Good Hygienic Practices	CONSUMER A ☐ 22. Posting	DVISORY g of Consumer Advisories	
fiolations Related to Good Retail Practices (Blue tems) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board f Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board f Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Foodbo and Risk F Official Ord today, the it 590.000/fed by a Board order of the cited in this the food est establishme have a right and submitt within 10 da	Violated Provisions Relatine Illnesses Intervention actors (Red Items 1-22): der for Correction: Based tems checked indicate violateral Food Code. This report Health member or its again Board of Health. Failure to report may result in suspentional to perations. If aggrieved to a hearing. Your requested to the Board of Health has of receipt of this order.	d on an inspection lations of 105 CMR ort, when signed below gent constitutes an to correct violations ension or revocation of ssation of food d by this order, you at must be in writing at the above address
/			

Inspector's Signature:	Print:	
PICs Signature: Phulin Breen	Print: LyAnn Breen	Page of Pages

COMMONWEALTH OF MASSACHUSETTS TOWN OF MILFORD

Reference	R- Red Item	- STAPF PETTRUUM 6000, E QUIPPEN - WAUK-IN PREEZEN AM COOLEN IN	Verifie
	-		-
		6000 SHAPE-HAVE THERVULETERS	
		- DRY GOUDS STUFFAGE ROUN GOUD	
	-	- MAIN UNE BACK AND FRONT	
		6000 BEING MAINTAINED	
		UTUTY DRAWS 6000 OK JUST	
		- 9. PEUDLE ON OUTY MAVE	
			-
		UNITUSED HIPETS 6001)	
		NO VIALTONIC MARE	
with Perso	on in Charge	Correction Action Required: □No	☐ Yes
INST.	ECTIL La Bre	☐ Employee Restriction / Exclusion	sposal
			With Person in Charge: INSPECTION PROSPET DISCUSS TO DISCUSS PROSPET DISCUSS TO DISCUSS PROSPET PRO

THE COMMONWEALTH OF MASSACHUSETTS

TOWN OF MILFORD

Massachusetts Department of Public Health

Division of Food and Drugs	eaitn	Address:			
FOOD ESTABLISHMENT INSPECTION REPORT		Tel:			
Name MILEDED H. S. Woodkind	Date / /-/-/-/-/	Type of Operation(s) Food Service Retail	Type of Inspection Routine		
Telephone 634-2190	Level	Residential Kitchen Mobile	Re-inspection Previous Inspection Date:		
Owner CARIA NOTUE	HACCP Y/N	Temporary Caterer	Pre-operation Suspect Illness		
Person-In-Charge (PIC) Inspector O'AUTUN ()	Time In:	Bed & Breakfast	General Complaint HACCP		
	Out:	Permit No.	Other		
Each violation checked requires an explanation on the narra Violations Related to Foodborne Illness Interventions and		Mon oo	provision(s) violated mpllance with:		
Din Chonno than 1000 in a	Man Factors (r	Anti Choking	590.009 (E)		
Violations marked may pose an imminent health hazard and re-	quire immediate	Allergen Awarer			
corrective action as determined by the Board of Health.		Certified Food P			
FOOD PROTECTION MANAGEMENT 1. PIC Assigned/Knowledgeable/Duties		ation of Contamination from i	Hands		
EMPLOYEE HEALTH	13. Handw				
2. Reporting of Diseases by Food Employee and PIC		FROM CHEMICALS			
☐ 3. Personnel with Infections Restricted/Excluded	14. Approved Food or Color Additives				
FOOD FROM APPROVED SOURCE	15. Toxic C				
4. Food and Water from Approved Source		ATURE CONTROLS (Potential	y Hazardous Foods)		
5. Receiving/Condition		g Temperatures			
Tags/Records/Accuracy of Ingredient Statements	17. Reheat				
7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Cooling				
PROTECTION FROM CONTAMINATION	19. Hot and	Cold Holding			
8. Separation/Segregation/Protection	20. Time as	a Public Health Control			
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREMENT	S FOR HIGHLY-SUSCEPTIBLE	E-POPULATIONS (HSP)		
☐ 10. Proper Adequate Handwashing	∐ ∠I. Food an	d Food Preparation for HSP			
11. Good Hygienic Practices	CONSUMER AD 22. Posting	VISORY of Consumer Advisories			
iolations Related to Good Retail Practices (Blue ems) Critical (C) violations marked must be corrected amediately or within 10 days as determined by the Board Health. Non-critical (N) violations must be corrected amediately or within 90 days as determined by the Board Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Foodborn and Risk Fac Official Orde today, the iter 590.000/fede by a Board of order of the B cited in this re the food estat establishment have a right to and submitted	riolated Provisions Related Illnesses Intervention ctors (Red Items 1-22): For for Correction: Based ms checked indicate violated Food Code. This report Health member or its against of Health. Failure to export may result in susper plishment permit and cesses to operations. If aggrieved to a hearing. Your request it to the Board of Health at a of receipt of this order.	on an inspection ations of 105 CMR at, when signed belowent constitutes an correct violations asion or revocation of eation of food by this order, you must be in writing		

Inspector's Signature:	Print:	T			
PICs Signature: Many Diana	Print: Macy D. Hoteria	Page of Pages			

COMMONWEALTH OF MASSACHUSETTS TOWN OF MILFORD

item No.	Code Reference	C - Critical Item R- Red Item	DESCRIPTION OF VIOLATION / PLAN Please Print Clearly	OF CORRECTION	Da Veri
D			NO HOT WATER AT	HPNO SINK	
			BETWEEN MALKIN UNI		
			GOODS STURAGE POX	m. 17-101	
			MUST BE CORRECTED		
2)			DU NOT STACK FOUR	S ON TUP	
			OF EACH OTHER MIC		
			immediation coeffects		
			NO WHERE YOURD	n Here	
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				Φ.	-
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			(-)		
ussion	with Perso	n in Charge:		orrection Action Required: \(_\ \)No	[] Yes
-			2EVIEUE)	· · · · · · · · · · · · · · · · · · ·	162
			FORET DILLIAM	Voluntary Compliance	
	-31-6			Embargo	sposai
	Harri	8.7.0		Emproyee Restriction / Exclusion Emergency Suspension	Closure
	- Jan	·		Other:	

Establishment: WOODLAN S CHOOL	L-	Date:]-/5-/9	Page 1 of		
Address: 10 No UNE ST			Time out:		
Telephone: 1/74-1146 Permit No.:		Number of Violated Provi	sions Related		
Owner: CARIA NITTE		to Foodborne Illness and Interventions (Items 1			
Person-in-charge: LUANY BREEN	***	Number of Repeat Viola			
Inspector:	to Foodborne Illness	to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):			
FOODBORNE ILLNESS RISK F	ACTORS AND				
IN = in compliance OUT= out of compliance N/O = not observe	ed N/A = not appli	cable COS = corrected on-site during ins	spection R = repeat violation		
Compliance Status		Compliance Status	IN OUT N/A N/O COS		
Supervision American American		Protection from Conta	mination		
Person-in-charge present, demonstrates knowledge, and performs duties	10	Food separated and protected Food-contact surfaces; cleaned &			
2 Certified Food Protection Manager	16	rood-contact surfaces, cleaned & sanitized			
Employee Health		Proper disposition of returned,			
Management, food employee and conditional employee; knowledge,		previously served, reconditioned a unsafe food	7 3		
responsibilities and reporting	99	Time/Temperature Contro	STACE AND ADDRESS OF THE PARTY		
Proper use of restriction and exclusion	PRES	Proper cooking time & temperatur			
Procedures for responding to vomiting and diarrheal events		Proper reheating procedures for holding	ot /		
Good Hygienic Practices	20	Proper cooling time and temperate	ıre /,		
Proper eating, tasting, drinking, or tobacco use	Transfer	Proper hot holding temperature			
No disabassa from account and	promise de	Proper cold holding temperature			
mouth	Proper date marking and disposition	on /			
Preventing Contamination by Hands,	24]]	ime as a Public Health Control			
Hands clean & properly washed		Consumer Advisory provided for ra			
No bare hand contact with ready-to-eat food	25	indercooked food			
Adequate handwashing sinks properly	1/	Highly Susceptible Pop	ulations		
supplied and accessible	26	asteurized foods used; prohibited ot offered	foods		
Approved Source		Food/Color Additives and Tox	ic Substances		
Food obtained from approved source	LOTE OF THE	ood additives: approved & proper	THE RESERVE OF THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN		
Food received at proper temperature		sed			
Food received in good condition, safe, & / unadulterated		oxic substances properly identifie tored & used	d, /		
Required records available: shellstock tags, parasite destruction		Conformance with Approved	Procedures		
rage, parasite destruction		compliance with variance / special rocess / HACCP Plan			

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).

Discussion with Person-in-Charge:

INSPECTION REPORT AN MUNITION THAT REPORTS

REVIEWD

Establishment: WOODUP)	o school		Date: 3-15-19	١	Page 2	of 2
		1.1 一下、 A. San - A.	ACHUSETTS-ONLY SECTIONS	= 4. \$		
IN = in compliance OUT= out of comp	liance N/O = not observed	N/A = not appl	icable COS = corrected on-site during inspe	ction F	₹ = repea	at violatic
Compliance Status	IN OUT N/A N/O CC	S R	Compliance Status	IN I	OUT N/A	N/O COS
Safe Food an			Manuscabia - E-188 - 1 - 1 - 1 - 1	19884	DOT NA	NEO CLS
Bootourized eggs uped when	47.7.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1	48	maintained, & used; test strips	1		
required		49	Non-food contact surfaces clean	V		
31 Water & ice from approved s	ALCOHOL: STATE OF STA		Physical Facilities	1/8	1,0d	
Variance obtained for specia	lized /	50	Hot & cold water available;			
processing methods Food Temperatu	w Control	\bot	adequate pressure			
Proper cooling methods used		51	Plumbing installed; proper backflow devices	v 🔯		N
3 adequate equipment for		52	Sewage & waste water properly	7		
temperature control Plant food properly cooked for	r hot		disposed Toilet features: properly	-		
holding		53	constructed, supplied, & cleaned			
5 Approved thawing methods u	The State of the S	54	Garbage & refuse properly	1		
6 Thermometers provided & ac			disposed; facilities maintained			
Food Identifi Food properly labeled; origina		55	Physical facilities installed, maintained, & clean			
container		56	Adequate ventilation & lighting;	1		
Prevention of Food C	ontamination		designated areas used			
Insects, rodents, & animals no	ot /		Additional Requirements listed in 10	15 GMR	590,01	1
Contemination prevented due	ng	M1	Anti-choking procedures in food service establishment	1		
Contamination prevented duri	food preparation, storage and		Food allergy awareness	1		+
display			Review of Retail Operations listed in	105 CM	R 590 0	10.
Personal cleanliness		M3	Caterer			
Wiping cloths: properly used 8		The same to co	Mobile Food Operation		1	
stored Washing fruits & vegetables		- Contract	Temporary Food Establishment	4-4-	/	\perp
Proper Use of U	Itanelle	Mb	Public Market; Farmers Market	-	1	
In-use utensils properly stored	The second	M7	Residential Kitchen; Bed-and- Breakfast Operation		/	
Utensils, equipment & linens: properly stored, dried, & hand	1	M8	Residential Kitchen: Cottage Food Operation		1	
Single-use / single-service art properly stored & used		M9	School Kitchen; USDA Nutrition Program	/		
Gloves used properly		M10	Leased Commercial Kitchen		1	11
Utensils, Equipment	THE SECOND STREET	M11	Innovative Operation		1	
Food & non-food contact surfa	ices		Local Requirements	,		1
cleanable, properly designed, constructed & used		1	Local law or regulation	1-1-	1	44
	COOK!	LL2_	Other			
Food Service Establishment Retail Food Store Residential: Cottage Foods Residential; Bed & Ulline	inine inspection operational es investigation eral complaint	r Informati	on:			54

Signature of Person-A-Charge:

Date: 3-14

Food Establishment Inspection Report – City/Town of MILPOR	MILFORD	ort - City/Town of	pection Re	Establishment Ins	Food
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Establishment: 4000 LAND 5 CHOU Date: 7-15-17 Page ____ of ____

	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F
OOLIX	400	SAKAE HOT TRA	12/00	LUNCH LINE	
CONUN	40				
,					

liano	Violations cited	In this report must be corrected within the time frames stated below or in Section 8-405.11 of the Foo	d Code
Item Number	Section of Code	Description of Violation	Date to Correct B
	-	- FOUR STURAGE GOOD DRY GOODS	
		ROOM NOTHING ON THE FLOOR	
/)	C-50+18	NO HOT WATER AT HAND SIML	1-16-19
		RETURN THE WALK-IN COULER	
		MUST DE 110-120' CORRETED ON SITE	
		MALK-IN COOKER GOOD POOD STURAGE	
		EXECUTATIVE OFF TITE 6000	
		GOOD STRONG HOT WATER EXCRYWITERE	
		EXCEPT THAT ONE SINK	
1)		PERSON IN CHARGE COULD NOT	
_		PPOOLE PERMIT	
7)		ALL BAGGET POODS IN USE MUST BE	
		りゃってつ	
		7000000	

Signature of Person-in-Charge:	Date: 3-F-19
Clarities Clarities Clarities College	0 0 17