



Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

FACILITY NAME:	Cold Spring	IN:	10:00	OUT:	11:23	DATE:	5-24-19
Address:	25 Alden St 508 B30 4335	Inspection by:	Maurice Lee				
Phone:	508 830 4335	Signature:					
Last Insp Date:	unknown	Received by:	Christine Morgan				
Purpose of Inspection:	routine	Signature:					
Type of Establishment:	elementary school	Email:	Business Email: cmorgan@plymouth.k12.ma.us				
License/Permit Number:	23 482,349	Types of Inspection:	Routine, Re-Inspection, HACCP, Pre-Operation, Suspect Illness, Complaint, or Other				

ITEM	Photographs	SOURCE OF FOOD	Points	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
1	P, Pf, C	Approved source for food, water, and ice, received at proper temperatures, wholesome, nondeteriorated, in good condition, records available. \$3-201.11, \$3-202.11, \$3-202.15	3	X						1	590.003(A)	
2	P, Pf, C	Items must be properly date marked & disposition: date prepared, date frozen, date thawed, expiration date. \$3-501.18, \$3-501.17	2	X						2	590.007	

ITEM	Photographs	FOOD PROTECTION	Points	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
3	P	Potentially hazardous food needs temperature requirements during storage preparation, cooking, cooling, reheating, holding, display, service, and transportation. \$3-401.11, \$3-501.14, \$3-403.11, \$3-501.16, \$3-501.19	3		X					3	590.003	bag sealed being transported from PGCS is with transported in a milk crate with no ice or method to keep it cold that temperature of the product was 63.6 upon arrival. The kitchen PIC put it into cold storage to rapidly chill.
4	Pf	Adequate facilities to maintain product temperature, thermometers provided	1	X						4	590.004	
5	P	Thermometers are present, conspicuously placed, accurate, calibrated, present	1	X						5	590.003	
6	Pf	Potentially hazardous food properly thawed	2			X				6	590.003	
7	P	Proper disposition of returned, previously served, reconditioned, and unsale food. \$3-306.14	2	X						7	590.003	
8	P, Pf, C	Food protected during storage, preparation, display, service & transportation. Food containers stored off floor. Washing fruits and vegetables. \$3-302.11, \$3-304.11, \$3-304.15(A), \$3-306.13(A)	3		X					8	590.003	
9	P, Pf, C	No bare hand contact with ready-to-eat foods, proper utensils used, or approved alternate method properly followed. \$3-301.11(1)(E)(1)(7), \$301.11(D)(1)(2)(3)(d) hygienic practices, proper handwashing and glove changing observed. \$2-301.11, \$2-301.12, \$2-301.14	3	X						9	590.003(D)	
10	Pf	In use food dispensing utensils properly stored	1	X						10	590.003	

ITEM	Photographs	EMPLOYEE HEALTH	Points	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
11	P	Management awareness. Proper use of reporting, proper restriction & exclusion for reportable diseases. \$2-201.11, \$2-201.12, \$2-201.13 No discharge from eyes, nose, or mouth observed. \$2-401.12	3	X						11	590.002	
12	P, C	Proper eating, tasting, drinking Smoking restricted. \$2-401.11, \$3-301.12	3	X						12	590.002	
13	C	Proper hair and beard restraints are worn correctly, clean uniforms, kitchen whites, and aprons, proper glove use.	1	X						13	590.002	

ITEM	Photographs	EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION	Points	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
14	C	Food-contact surfaces designed, constructed, maintained, installed, located	2	X						14	590.007	
15	C	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1	X						15	590.007	
16	Pf, C	Dishwashing facilities approved design, adequately constructed, maintained, installed, located	2			X				16		new machine the manufacturer plate says 160 wash 180 final rinse. The wash cycle reads 160 the rinse cycle gauge does not move however the thermal strip demonstrating 160 at the plate
17	Pf	Proper chemical test kits, measuring devices for pH, thermal strips, and logs are present. Temperature and psi gauges are accurate. 4-501.11(3)	1	X						17	590.004	
18	C	Tableware and equipment is pre-rinsed, scraped, and soaked prior to cleaning.	1	X						18	590.004	
19	Pf	Wash and rinse water is clean, and at proper temperature. Sanitization rinse (hot water - chemical). Proper sanitization of food contact surfaces through temperature, chemical concentration, exposure time for equipment and utensils. \$4-501.11(1)-11(5), \$4-703.11, \$4-702.11, \$4-602.11, \$4-602.12, \$4-601.11(A)	2	X						19	590.005	no setup for chemical sanitizing for food contact surfaces. We're watching is not set up according to code there is a one they stink attached to the grease trap that pro hobert we're watching, and outdated to compartment sink is used with a nose attached but does not come off for maintenance. Must provide chemical or Sarsa sensation with test kit and log sheet for food contact services in the kitchen.
20	P		3			X				20		

ITEM	Photographs	PROTECTION FROM CONTAMINATION	Points	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
21	C	Wiping cloths properly stored clean and dry or in a sanitizing solution.	2	X						21	590.004	use paper towels.

Town of Plymouth Public Health Department RETAIL FOOD INSPECTION FORM

22	P, Pf	Food-contact surfaces of utensils & equipment clean. §4-602.11	2	*						22	590.004	
23	C	Method-contact surfaces of utensils & equipment clean	1	x						23	590.004	
24	C	Proper equipment/utensils storage, handling, to prevent contamination.	1	x						24	590.004	
PROTECTION FROM CONTAMINATION												
ITEM	Photographs		Points	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
25	P, Pf, C	Single service articles are from an approved source, are stored, handled, dispensed, used and disposed of in a manner that prevents contamination.	1	x						25	590.004	
26	Pf, C	No re-use of single service containers for food or chemical storage.	1	x						26	590.004	
WATER SUPPLY & DISPOSAL												
ITEM	Photographs		Points	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
27	P	Water supply is from an approved source and water supply is sufficient for the operations intended.	3	x						27	590.005	
28	P	Sewage disposal approved. Proper disposal of waste water in approved disposal facilities (ie ship sinks).	3	x						28	590.005	
PLUMBING												
ITEM	Photographs		WT	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
29	C	Location, installation, maintenance (ie dripping faucets, leaking pipes, improperly venting pipe) Plumbing installed preventing cross connection, back siphonage, backflow.	1		1					29	590.005	Insufficient warewash sink set up. No designated Handwash sinks. Only 2 bay sink no three bay sink
30	P, Pf	Adequate handwashing facilities, easily accessible, designed. §5-202.12	2	x						30	590.005	Insufficient handwashing facilities in the kitchen only one and it is a converted single bay sink set up. Hose attached to the two bay sink cannot remove.
31	Pf	Toilet facilities: properly constructed, self closing doors, fixtures in good repair, supplied with soap and towels in dispenser/ hand-drying devices, cleaned, covered sanitary disposal receptacle, handwash signage present. Toilet facilities have self-closing doors and doors do not open into areas where food is exposed to airborne contamination and are adequately separated from food processing and storage areas.	3		3					31	590.005	
32	Pf, C	Doors, windows, and other openings are protected to eliminate entry by insects, rodents/pests. No evidence of pests present.	2	x						32	590.006 590.006 590.005	
FACILITY AND GROUNDS												
ITEM	Photographs		Points	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
33	C	Sufficient covered trash receptacles present in adequate number, leak proof, insect/rodent proof, emptied with adequate frequency, clean.	2	x						33	590.005	
34	Pf, C	Outside premises are free from trash, etc., free of harborage, breeding places for rodents, insects, and other pests. Outside areas (roads, yards, disposal systems) provide adequate drainage and do not constitute a source of contamination. Controlled incineration.	2	x						34	590.006	
35	C	Floors, walls & ceilings	3	x						35	590.006	
FLOORS, WALLS & CEILINGS												
ITEM	Photographs		Points	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
36	C	Proper floor construction, proper floor covering installed, floors graded with drained as required, floor and wall juncture covered. Floors in good repair and clean. Dustless cleaning methods used as needed.	1		1					36	590.006	floor in the storage area has paint worn and needs to be resealed.
37	C	Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required. Dustless cleaning methods used as needed.	1		1					37	590.006	paint in the ceiling in the kitchen and on the ducts are blistered and peeling it needs to be scraped and resurfaced also on the wall by the dishwasher
38	C	Adequate lighting provided for sufficient candle light. Fixtures properly shielded or use of shatter proof bulbs.	1	x						38	590.006	one cracked light shield observed one broken light shield observed
39	C	Air quality and ventilation are adequate to remove excessive heat for equipment and rooms and prevent contamination by dust, and/or other airborne substances.	1		1					39	590.004	the hood has not been inspected and tagged
40	C	Locker rooms, employee changing areas, provided, located to prevent contamination of production areas, and used for storage of employee personal items, properly equipped and properly ventilated. Dressing rooms are maintained in good physical repair.	1	x						40	590.004	
41	P, Pf, C	Disinfectants and sanitizers are used and stored so as to prevent contamination of food items. Detergents, sanitizers and other cleaning supplies are used in a safe, effective manner. Hazardous materials are kept in their original containers and stored separate from raw materials. §7-202.12, §7-203.11, §7-101.11, §7-201.11	3	x						41	590.007	
42	C	Premises maintained free of filth, unnecessary items and articles, cleaning maintenance equipment properly stored.	1	x						42	590.006	
43	C	Separation of maintenance rooms and equipment, laundry facilities by partition.	1	x						43	590.004	
44	C	Solid liners properly stored.	1	x						44	590.004	
RESPONSIBLE PERSON IN CHARGE												
ITEM	Photographs		Points	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
45	C	Certified Food Protection Manager. §2-102.12(A)	3		3					45	590.007 C	person out sick who is certified, no certified manager.

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

46	P, Pf	PIC is present, knowledgeable, understands sanitary controls, demonstrates knowledge, performs duties. \$2-103.11	3	3		46	590.002 590.002.A-C	Cathy Burton-West is filling in, is trying to but cannot answer PIC questions because has not had training			
47	P	HIGHLY SUSCEPTIBLE POPULATIONS Particulated foods used; prohibited foods not offered \$3-801.11	3	x			47	590.003			
48	P	FOOD/COLOR ADDITIVES Food additives approved and properly used \$3-202.12	2		x		48	590.003			
49	P	EQUIPMENT AND UTENSILS All utensils and equipment are cleaned and sanitized at intervals that are frequent enough to avoid contamination of food products. \$4-402.11 Instruments and controls used for measuring, weighing, or recording temperature, pH, acidity, water activity, or other conditions are accurate and adequately maintained and calibrated.	2		2		49	590.004			
50	Pf,C	Moluskam Shellfish Tanks maintained, tested, and logs kept	1	x		x	50	590.004			
51	P	HEALTH PROCEDURES Procedures for responding to vomiting & diarrheal events. \$2-501.11	1		1		51	590.002			
52	Pf	CONSUMER ADVISORY POSTED Consumer Advisory Posted \$3-603.11	1	x			52	590.003			
53	Pf,C	SPECIAL PROCESSES Required records available: shellstock tags, parasite destruction, Time As a Public Health Control, required logs. \$3-203.12, \$3-402.11, \$3-402.12, \$3-202.18 Compliance with variance/specialized process HACCP. \$8-103.12, \$3-402.14	3	x			53	590.003 590.004			
54	P, Pf,C	CONFORMANCE WITH APPROVED PROCEDURES Allergen Certificate Anti-Choking E.O.G. Local BOH Regulation Firm is currently licensed by the regulatory authority having jurisdiction.	IN	OUT	N/O	N/A	COS	R	ITEM Code	COMMENTS	
55	P	RECORD CHECKLIST Water quality and supply records, grease trap cleaning record, aerial system cleaning records and logs current, Fire extinguisher tags current Employee training records Temperature control records Equipment monitoring and maintenance records Calibration records Sanitation records Required Logs: Time as a Public Health Control, Receiving Temperature, parasite destruction Pest control records Variance request and approval, Time as a Public Health Control Procedure Inspection records (e.g., incoming product, facility, production area)	x	x							
ITEMS OBSERVED											
In Red Risk Factors Observed (Priority) pts. Deducted 9											
In Blue Good Retail Practices Observed (Priority Foundation, Core) pts. Deducted 13											
Total Non-Compliant Observations total points deducted 22											
SCORE: 78											
IN= In Compliance OUT= Out of Compliance N/O= Not Observed N/A= Not Applicable COS= Corrected on Sight											

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

*Violations cited must be corrected within the time frames in section B-405.11 or in dates otherwise written in the report.

R= Repeat Violation



OFFICIAL ORDER FOR CORRECTION: Based on an inspection today, the items checked indicate violations of the Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when signed below or delivered using electronic mail, by a Plymouth Public Health Department inspector or an 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 with the Board of Health. Your request for a Board of Health hearing must be in writing and submitted to the Public Health Department at the above address within ten (10) calendar days of receipt of this order.

Temperatures Taken:

ADDITIONAL NOTES:

TOWN OF PLYMOUTH

Massachusetts Department of Public Health

Division of Food and Drugs

FOOD ESTABLISHMENT INSPECTION REPORT

Name <i>Federal Furnace Heating</i>		Address <i>860 Federal Furnace Road</i>		Telephone <i>508-830-4360</i>		Owner <i>Town of Plymouth</i>		Person in Charge (PIC) <i>Sue Gaud</i>		Inspector <i>Karen Keane</i>	
Date <i>8/19/17</i>	Risk Level <i>Low</i>	HACCP Y/N		Time		In:		Out:		Permit No.	
<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Re-inspection	<input type="checkbox"/> Previous Inspection	<input type="checkbox"/> Date:	<input type="checkbox"/> Pre-operation	<input type="checkbox"/> Suspect Illness	<input type="checkbox"/> General Complaint	<input type="checkbox"/> HACCP	<input type="checkbox"/> Other			
<input type="checkbox"/> Food Service	<input type="checkbox"/> Retail	<input type="checkbox"/> Residential Kitchen	<input type="checkbox"/> Mobile	<input type="checkbox"/> Temporary	<input type="checkbox"/> Caterer	<input type="checkbox"/> Bed & Breakfast					

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated. **Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)** action as determined by the Board of Health. **Violations marked may pose an imminent health hazard and require immediate corrective**

Anti-choking 590.009 (E)
 Tobacco 590.009 (F)
 Allergen Awareness 590.009 (G)

Non-compliance with:

- FOOD PROTECTION MANAGEMENT**
- 1. PIC Assigned / Knowledgeable / Duties
 - 2. Reporting of Diseases by Food Employee and PIC
 - 3. Personnel with Infections Restricted/Excluded
- FOOD FROM APPROVED SOURCE**
- 4. Food and Water from Approved Source
 - 5. Receiving/Condition
 - 6. Tags/Records/Accuracy of Ingredient Statements
- PROTECTION FROM CONTAMINATION**
- 7. Conformance with Approved Procedures/HACCP Plans
 - 8. Separation/Segregation/Protection
 - 9. Food Contact Surfaces Cleaning and Sanitizing
 - 10. Proper Adequate Handwashing
 - 11. Good Hygienic Practices

- Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.**
- | | | |
|--|--|--|
| 23. Management and Personnel (FC-2)(590.003) | | |
| 24. Food and Food Protection (FC-3)(590.004) | | |
| 25. Equipment and Utensils (FC-4)(590.005) | | |
| 26. Water, Plumbing and Waste (FC-5)(590.006) | | |
| 27. Physical Facility (FC-6)(590.007) | | |
| 28. Poisonous or Toxic Materials (FC-7)(590.008) | | |
| 29. Special Requirements (590.009) | | |
| 30. Other | | |

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

12. Prevention of Contamination from Hands

PROTECTION FROM CHEMICALS

- 13. Handwash Facilities
- 14. Approved Food or Color Additives
- 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

- 16. Cooking Temperatures
- 17. Reheating
- 18. Cooling
- 19. Hot and Cold Holding
- 20. Time As a Public Health Control

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

- 21. Food and Food Preparation for HSP
- 22. Posting of Consumer Advisories

CONSUMER ADVISORY

22. Posting of Consumer Advisories

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

DATE OF RE-INSPECTION:

Inspector's Signature: <i>Karen Keane</i>	Print: <i>Karen Keane</i>
PIC's Signature: <i>Sue Gaud</i>	Print: <i>Sue Gaud</i>
Page of Pages: <i>1 of 2</i>	

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

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

FOOD PROTECTION MANAGEMENT

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*
	590.003(D)	Exclusions and Restrictions*
	590.003(E)	Removal of Exclusions and Restrictions

EMPLOYEE HEALTH

4	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*
	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 Mushroom*
	3-201.17	Game Animals*
5		Receiving/Condition
	3-202.11	PHRs 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*
	3-402.11	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*

FOOD FROM APPROVED SOURCE

8	3-302.11(A)(1)	Raw Animal Foods Separated from Cooked and RTE Foods*
	3-302.11(A)(2)	Raw Animal Foods Separated from Each Other*
	3-302.11(A)	Contamination from the Environment
	3-302.15	Washing Fruits and Vegetables*
	3-304.11	Food Contact with Equipment and Utensils*
	3-306.14(A)(B)	Returned Food and Reserve of Food*
		Disposition of Adulterated or Contaminated Food
	3-701.11	Discarding or Reconditioning Unsafe Food*
9	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 Sanitation of Utensils and Food Contact Surfaces of Equipment*
	4-703.11	Methods of Sanitization - Hot Water and Chemical*
10	2-301.11	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	590.004(E)	Prevention of Contamination from Hands
		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

PROTECTION FROM CONTAMINATION

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

Establishment Name: TOWN OR CITY OF Plymouth Date: Page: 2 of 2
Federal Luncheon

Item No.	Code Reference	C - Critical Item R - Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION <small>PLEASE PRINT CLEARLY</small>	Date Verified
			Notes:	
			Breakfast + lunch	
			387 - total students	
			125 - lunches	
			5 lunch periods	
			3 staff	
			Serv safe 2 people ✓ Sme + Petty	
			Allergies on POS	
			Temp bays + Thermometers on hand.	
			Lunch:	
			Chicken nuggets	
			mashed potato	
			Salsas	
Discussion With Person in Charge:				
Corrective Action Required:			<input type="checkbox"/> No <input type="checkbox"/> Yes	
<input type="checkbox"/> Voluntary Compliance <input type="checkbox"/> Employee Restriction / Exclusion <input type="checkbox"/> Re-inspection Scheduled <input type="checkbox"/> Emergency Suspension <input type="checkbox"/> Embargo <input type="checkbox"/> Emergency Closure <input type="checkbox"/> Voluntary Disposal <input type="checkbox"/> Other:				

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

14	Food or Color Additives
3-202.12	Additives*
3-302.14	Protection from Unapproved Additives*
7-101.11	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	Restiction - 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*

16	Proper Cooking Temperatures for PPHs
3-401.11(A)(1)(2)	Eggs- 155°F 15 Sec.
3-401.11(A)(2)	Eggs- Immediate Service 145°F 15sec*
3-401.11(A)(2)	Communitied 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 PPHs, 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 PPHs - 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 PPHs
3-501.14(A)	Cooling Cooked PPHs 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 PPHs 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.

PROTECTION FROM CHEMICALS

19	3-501.15	Cooling Methods for PPHs
	3-501.16(B)	Cold PPHs Maintained at or below 41°/45° F*
	3-501.16(A)	Hot PPHs Maintained at or above 140°F. *
	3-501.16(A)	Roasts Held at or above 130°F. *
20	3-501.19	Time as a Public Health Control
	3-501.19	Time as a Public Health Control*
	590.004(H)	Variance Requirement

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

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

CONSUMER ADVISORY

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

SPECIAL REQUIREMENTS

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

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

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

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

FACILITY NAME:	Federal Furnace Elementary	nr:		Out:		DATE:	7.8.19	Foodborne illness risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness and/or injury. Public health interventions are control measures used to prevent such foodborne illness and/or injury.
Address:	860 Federal Furnace Rd	Inspection by:	Marcia Lee					
Phone:	508.830.4360	Signature:						
Last Insp. Date:	unknown	Received by:						
Purpose of Inspection:	Routine	Signature:						
Type of Establishment:	School food service	Email:						
License/Permit Number:	not present	Business Email:						
To replace corrupt digital file								

ITEM	Photographs	SOURCE OF FOOD	Points	IN	OUT	N/O	N/A	CSI	R	ITEM	Code	COMMENTS
1	P, Pf, C	Approved source for food, water and ice, received at proper temperatures, wholesome, nonadulterated, in good condition, records available. \$3-201.11, \$3-202.11, \$3-202.15 Items must be properly date marking & disposition, date prepared, date frozen, date thawed, expiration date. \$3-501.18, \$3-501.17	3	X						1	590.003(A)	
2	P, Pf, C		2		2					2	590.007	Mark with preparation dates and expiration dates for foods not day of receipt.

ITEM	Photographs	FOOD PROTECTION	Points	IN	OUT	N/O	N/A	CSI	R	ITEM	Code	COMMENTS
3	P	Potentially hazardous food meets temperature requirements during storage, preparation, cooking, cooling, reheating, holding, display, service, and transportation. \$3-401.11, \$3-501.14, \$3-403.11, \$3-501.19, \$3-501.19	3		X		X			3	590.003	
4	Pf	Adequate facilities to maintain product temperature, thermometers provided	1		X	1				4	590.004	Provide calibrated stem thermometer for food temperatures
5	P	Thermometers are present, conspicuously placed, accurate, calibrated, present	1	X						5	590.003	
6	Pf	Potentially hazardous food properly thawed.	2	X		X				6	590.003	
7	P	Proper disposition of returned, previously served, reconditioned, and unsafe food. \$3-306.14	2	X						7	590.003	
8	P, Pf, C	Food protected during storage, preparation, display, service & transportation. Food containers stored off floor. Washing fruits and vegetables. \$3-302.11, \$3-304.11, \$3-304.15(A), \$3-306.13(A)	3		X					8	590.003	
9	P, Pf, C	No bare hand contact with ready-to-eat foods, proper utensils used, or approved alternate method properly followed. \$3-301.11(EX)(1)(7), \$301.11(1)(D)(1)(2)Good hygienic practices, proper handwashing and glove changing observed. \$2-301.11, \$2-301.12, \$2-301.14	3	X			X			9	590.003(D)	
10	Pf	In use food dispensing utensils properly stored	1	X						10	590.003	

ITEM	Photographs	EMPLOYEE HEALTH	Points	IN	OUT	N/O	N/A	CSI	R	ITEM	Code	COMMENTS
11	P	Management awareness, Proper use of reporting, proper restriction & exclusion for reportable diseases. \$2-201.11, \$2-201.12, \$2-201.13 No discharge from eyes, nose, or mouth observed. \$2-401.12	3		X					11	590.002	
12	P, C	Proper eating, tasting, drinking. Smoking restricted. \$2-401.11, \$3-301.12	3	X			X			12	590.003	
13	C	Proper hair and beard restraints are worn correctly, clean uniforms, kitchen whites, and aprons, proper glove use.	1	X						13	590.002	

ITEM	Photographs	EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION	Points	IN	OUT	N/O	N/A	CSI	R	ITEM	Code	COMMENTS
14	C	Food-contact surfaces designed, constructed, maintained, installed, located	2	X						14	590.007	
15	C	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1	X						15	590.007	
16	Pf, C	Dishwashing facilities approved design, adequately constructed, maintained, installed, located	2	X						16	590.004	
17	Pf	Proper chemical test kits, measuring devices for pH, thermal strips, and logs are present. Temperature and psi gauges are accurate. 4-501.11(3)	1	X						17	590.004	Provide log sheet
18	C	Tablewares and Equipment is pre-flushed, scraped, and soaked prior to cleaning.	1	X						18	590.004	
19	Pf	Wash and rinse water is clean, and at proper temperature	2	X						19	590.005	
20	P	Sanitization rinse (not water - chemical) Proper sanitization of food contact surfaces through temperature, chemical concentration, exposure time for equipment and utensils. \$4-501.11-115, \$4-703.11, \$4-702.11, \$4-802.11, \$4-802.12, \$4-801.11(A)	3	X		X				20	590.004	

ITEM	Photographs	PROTECTION FROM CONTAMINATION	Points	IN	OUT	N/O	N/A	CSI	R	ITEM	Code	COMMENTS
21	C	Wiping cloths properly stored clean and dry or in a sanitizing solution.	2	X		X				21	590.003	
22	P, Pf	Food-contact surfaces of utensils & equipment clean. \$4-602.11	2	X						22	590.004	
23	C	Nonfood-contact surfaces of utensils & equipment clean.	1	X						23	590.004	
24	C	Proper equipment/utensils storage, handling, to prevent contamination.	1	X						24	590.004	

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

ITEM	Photographs	PROTECTION FROM CONTAMINATION	Points	IN	OUT	N/O	N/A	CS	R	ITEM Code	COMMENTS
25	P, P/C	Single service articles are from an approved source, are stored, handled, dispensed, used and disposed of in a manner that prevents contamination.	1	X						25 590.004	
26	P, C	No re-use of single service containers for food or chemical storage.	1	X						26 590.004	
ITEM	Photographs	WATER SUPPLY & DISPOSAL	Points	IN	OUT	N/O	N/A	CS	R	ITEM Code	COMMENTS
27	P	Water supply is from an approved source and water supply is sufficient for the operations in	3	X						27 590.005	
28	P	Sewage disposal approved. Proper disposal of waste water in approved disposal facilities (ie sump tanks).	3	X						28 590.005	
ITEM	Photographs	PLUMBING	WT	IN	OUT	N/O	N/A	CS	R	ITEM Code	
29	C	Location, installation, maintenance (ie dripping faucets, leaking pipes, improperly washing pit	1	X						29 590.005	COMMENTS
30	P, P/C	Plumbing installed preventing cross connection, back siphonage, backflow.	2	X						30 590.005	
31	P/C	Adequate handwashing facilities, easily accessible, designed. Installed. §7-202.12	3		3					31 590.005	
32	P/C	Toilet facilities, properly constructed, self-cleaning doors, fixtures in good repair, supplied with soap and towels in dispensers/hand-drying devices, cleaned, covered sanitary disposal receptacle, handwash signage present. Toilet facilities have self-closing doors and doors do not open into areas where food is exposed to airborne contamination and are adequately separated from food processing and storage areas.	2	X						32 590.006 590.005	Only one hand wash sink in the dishwash room for the entire operation.
ITEM	Photographs	FACILITY AND GROUNDS	Points	IN	OUT	N/O	N/A	CS	R	ITEM Code	
33	C	Sufficient covered trash receptacles present in adequate number, leak proof, insect/rodent proof, emptied with adequate frequency, clean.	2	X						33 590.005	
34	P/C	Outside premises are free from trash, etc., free of harborage, breeding places for rodents, insects, and other pests. Outside areas (roads, yards, disposal systems) provide adequate drainage and do not constitute a source of contamination. Controlled incineration.	2	X						34 590.006	
35	C	Doors, windows, and other openings are protected to eliminate entry by insects, rodents/poets. No evidence of pests present.	3		3					35 590.006	Evidence of mice in the office droppings noted.
ITEM	Photographs	FLOORS, WALLS & CEILINGS	Points	IN	OUT	N/O	N/A	CS	R	ITEM Code	COMMENTS
36	C	Proper floor construction, proper floor covering installed, floors graded with drained as required, floor and wall juncture covered. Floors in good repair and clean. Dustless cleaning methods used as needed.	1	X						36 590.006	
37	C	Walls, ceilings, attached equipment properly constructed, good repair, clean. Wall & ceiling surfaces as required. Dustless cleaning methods used as needed.	1	X						37 590.006	Seal holes in ceiling around pipes that may provide access to mice.
38	C	Adequate lighting provided for adequate candle light. Fixtures properly shielded or use of starter proof bulbs.	1	X						38 590.006	
39	C	Air quality and ventilation are adequate to remove excessive heat for equipment and rooms and prevent contamination by dust, and/or other airborne substances.	1		1					39 590.004	Hood not tagged with date of cleaning
40	C	Locker rooms, employee changing areas, provided, located to prevent contamination of production areas, and used for storage of employee personal items, properly equipped and properly ventilated. Dressing rooms are maintained in good physical repair.	1	X						40 590.004	
41	P, P/C	Insecticides and rodenticides are used and stored so as to prevent contamination of food items. Detergents, sanitizers and other cleaning supplies are used in a safe, effective manner. Hazardous materials are kept in their original containers and stored separate from raw materials. §7-202.12, §7-203.11, §7-101.11, §7-201.11	3	X						41 590.007	
42	C	Premises maintained free of litter, unnecessary items and articles, cleaning maintenance equipment properly stored.	1	X						42 590.006	
43	C	Separation of maintenance rooms and equipment, laundry facilities by partition.	1	X						43 590.004	
44	C	Solids liners properly stored.	1	X						44 590.004	
ITEM	Photographs	RESPONSIBLE PERSON IN CHARGE	Points	IN	OUT	N/O	N/A	CS	R	ITEM Code	COMMENTS
45	C	Certified Food Protection Manager §7-202.12(A)	3	X						45 590.002 E	
46	P, P/C	P/C is present, knowledgeable, understands sanitary controls, demonstrates knowledge, performs duties. §2.103.11	3	X						46 590.002 590.007 A-G	

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

ITEM	Photographs	HIGHLY SUSCEPTIBLE POPULATIONS	Points	IN	OUT	N/O	N/A	COS	R	ITEM Code	COMMENTS
47	P	Pasteurized foods used; prohibited foods not offered; §3-801.11	3				X			590.003	
ITEM	Photographs	FOOD/COLOR ADDITIVES	Points	IN	OUT	N/O	N/A	COS <td>R</td> <td>ITEM Code</td> <td>COMMENTS</td>	R	ITEM Code	COMMENTS
48	P	Food additives approved and properly used; §3-202.12	2				X			590.003	
ITEM	Photographs	EQUIPMENT AND UTENSILS	Points	IN	OUT	N/O	N/A	COS <td>R</td> <td>ITEM Code</td> <td>COMMENTS</td>	R	ITEM Code	COMMENTS
49	P	All utensils and equipment are cleaned and sanitized at intervals that are frequent enough to avoid contamination of food products; §4-802.11	2	X						49 590.004	
50	P/C	Instruments and controls used for measuring, regulating, or recording temperature, pH, acidity, water activity, or other conditions are accurate and adequately maintained and calibrated	1	X						50 590.004	
51	P	Molluscan Shellfish Tanks maintained, tested, and logs kept	1	X						51 590.004	
ITEM	Photographs	HEALTH PROCEDURES	Points	IN	OUT	N/O	N/A	COS <td>R</td> <td>ITEM Code</td> <td>COMMENTS</td>	R	ITEM Code	COMMENTS
52	Pf	Procedures for responding to vomiting & diarrheal events; §2-501.11	1							52 590.002	
ITEM		CONSUMER ADVISORY POSTED	Points	IN	OUT	N/O	N/A	COS <td>R</td> <td>ITEM Code</td> <td>COMMENTS</td>	R	ITEM Code	COMMENTS
53	P/C	Consumer Advisory Posted; §3-403.11	1	X						53 590.003	
ITEM	Photographs	SPECIAL PROCESSES	Points	IN	OUT	N/O	N/A	COS <td>R</td> <td>ITEM Code</td> <td>COMMENTS</td>	R	ITEM Code	COMMENTS
54	P,Pf,C	Required records available: shellstock tags, parasite destruction time as a Public Health control; required logs; §3-203.12, §3-402.11, §3-402.12, §3-402.18	3	X						54 590.003	
55	P	Compliance with variance/specialized process/HACCP; §8-103.12, §3-302.14	2	X						55 590.008(0)	
ITEM	Photographs	CONFORMANCE WITH APPROVED PROCEDURES	Points	IN	OUT	N/O	N/A	COS <td>R</td> <td>ITEM Code</td> <td>COMMENTS</td>	R	ITEM Code	COMMENTS
M01		Allergen Certificate		X						590.011(A)	
M02		Anti-Choking			X					590.011(A)	
P101		F.O.G. Local BOH Regulation				X				local	
P102		Firm is currently licensed by the regulatory authority having jurisdiction.		X						local	
ITEM	Photographs	RECORD CHECKLIST								ITEM Code	COMMENTS
		Water quality and supply records, grease trap cleaning record, ansul system cleaning records and tags current, Fire extinguisher tags current		X							
		Employee training records		X							
		Temperature control records		X							
		Equipment monitoring and maintenance records		X							
		Calibration records		X							
		Sanitation records		X							
		Required Logs: Time as a Public Health Control, Receiving Temperature, parasite destruction		X						590.008	
		Pest control records		X							
		Variance request and approval, Time as a Public Health Control Procedure		X							
		Inspection records (e.g., incoming product, facility, production area)		X						590.003(d)	
ITEMS OBSERVED											
	In Red	Risk Factors Observed (Priority) pts. Deducted								3	
	In Blue	Good Retail Practices Observed (Priority Foundation, Core) pts. Deducted								8	
		Total Non-Compliant Observations total points deducted								11	
		SCORE:								89	
IN= In Compliance OUT= Out of Compliance N/O= Not Observed N/A= Not Applicable COS= Corrected on Sight R= Repeat Violation											

*Violations cited must be corrected within the time frames in section 8-405.11 or in dates otherwise written in the report.

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM



OFFICIAL ORDER FOR CORRECTION: Based on an inspection today, the items checked indicate violations of the Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when signed below or delivered using electronic mail, by a Plymouth Public Health Department inspector or an 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 with the Board of Health. Your request for a Board of Health hearing must be in writing and submitted to the Public Health Department at the above address within ten (10) calendar days of receipt of this order.

Temperatures Taken:

ADDITIONAL NOTES:

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

FACILITY NAME:	Hedges Elementary	Inspected by:	Marcia Lee	DATE:	5.17.20	Foodborne illness risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness and/or injury. Public health interventions are control measures used to prevent such foodborne illness and/or injury.
Address:	258 Standish Ave	Signature:				Types of Inspection: Routine, Re-Inspection, HACCP, Pre-Operation, Suspect Illness, Complaint, or Other
Phone:	508.830.4340	Received by:				
Last Insp. Date:	unknown	Signature:				
Purpose of Inspection:	routine	Email:				
Type of Establishment:	School	Business Email:				
License/Permit Number:						

ITEM	Photographs	SOURCE OF FOOD	Points	IN	OUT	N/O	N/A	COS	R	ITEM Code	COMMENTS
1	P, P, C	Approved source for food, water, and ice, received at proper temperatures, wholesome, nonadulterated, in good condition, records available. \$3-201.11, \$3-202.11, \$3-202.15	3	X						590.003(A)	
2	P, P, C	Items must be properly date marked & disposition; date prepared, date frozen, date thawed, expiration date. \$3-501.18, \$3-501.17	2	X						590.007	

ITEM	Photographs	FOOD PROTECTION	Points	IN	OUT	N/O	N/A	COS	R	ITEM Code	COMMENTS
3	P	Potentially hazardous food meets temperature requirements during storage, preparation, cooking, cooling, reheating, holding, display, service, and transportation. \$3-401.11, \$3-501.14, \$3-403.11, \$3-501.16, \$3-501.19	3		X					590.003	
4	Pf	Adequate facilities to maintain product temperature, thermometers provided	3			3				590.004	Insufficient cold holding.
5	P	Thermometers are present, conspicuously placed, accurate, calibrated, present	1	X						590.003	
6	Pf	Potentially hazardous food properly thawed.	2	X						590.003	
7	P	Proper disposition of returned, previously served, reconditioned, and unsafe food. \$3-306.14	2	X						590.003	
8	P, P, C	Food protected during storage, preparation, display, service & transportation, Food containers stored off floor, Washing fruits and vegetables. \$3-302.11, \$3-304.11, \$3-304.15(A), \$3-306.13(A)	3		X					590.003	
9	P, P, C	No bare hand contact with ready-to-eat foods, proper utensils used, or approved alternate method properly followed. \$3-301.11(E)(1)-(7), \$301.11(D)(1)-(2) Good hygienic practices, proper handwashing and glove changing observed. \$2-301.11, \$2-301.12, \$2-301.14	3		X					590.003(D)	
10	Pf	In use food dispensing utensils properly stored	1	X						590.003	

ITEM	Photographs	EMPLOYEE HEALTH	Points	IN	OUT	N/O	N/A	COS	R	ITEM Code	COMMENTS
11	P	Management awareness, Proper use of reporting, proper restriction & exclusion for reportable diseases. \$2-201.11, \$2-201.12, \$2-201.13 No discharge from eyes, nose, or mouth observed. \$2-401.12	3		X					590.002	
12	P, C	Proper eating, tasting, drinking. Smoking restricted. \$2-401.11, \$3-301.12	3	X						590.003	
13	C	Proper hair and beard restraints are worn correctly, clean uniforms, kitchen whites, and aprons, proper glove use.	1	X						590.002	

ITEM	Photographs	EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION	Points	IN	OUT	N/O	N/A	COS	R	ITEM Code	COMMENTS
14	C	Food-contact surfaces designed, constructed, maintained, installed, located	2	X						590.007	
15	C	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1	X						590.007	
16	P, C	Dishwashing facilities approved design, adequately constructed, maintained, installed, located	2	X						590.004	
17	Pf	Proper chemical test kits, measuring devices for pH, thermal strips, and logs are present, Temperature and psi readings are accurate. 4-501.113	1	X						590.004	keep log sheet for dishwasher and chemical sanitizer.
18	C	Tablewares and Equipment is pre-flushed, scraped, and soaked prior to cleaning.	1		1					590.004	
19	Pf	Wash and rinse water is clean, and at proper temperature	2	X						590.005	
20	P	Sanitization rinse (hot water - chemical). Proper sanitization of food contact surfaces through temperature, chemical concentration, exposure time for equipment and utensils. \$4-501.11-115, \$4-703.11, \$4-702.11, \$4-502.11, \$4-502.12, \$4-501.11(A)	3	X						590.004	

ITEM	Photographs	PROTECTION FROM CONTAMINATION	Points	IN	OUT	N/O	N/A	COS	R	ITEM Code	COMMENTS
21	C	Wiping cloths properly stored clean and dry or in a sanitizing solution.	2	X						590.003	
22	P, P, C	Food-contact surfaces of utensils & equipment clean. \$4-602.11	2	X						590.004	
23	C	Nonfood-contact surfaces of utensils & equipment clean	1	X						590.004	
24	C	Proper equipment/utensils storage, handling, to prevent contamination.	1	X						590.004	

Town of Plymouth Public Health Department RETAIL FOOD INSPECTION FORM

ITEM	Photographs	PROTECTION FROM CONTAMINATION	Points	IN	OUT	N/O	N/A	COS	R	ITEM Code	COMMENTS	
25	P,Pf,C	Single service articles are from an approved source, are stored, handled, dispensed, used and disposed of in a manner that prevents contamination.	1	X						25	590.004	
26	Pf,C	No re-use of single service containers for food or chemical storage.	1	X						26	590.004	
WATER SUPPLY & DISPOSAL			Points	IN	OUT	N/O	N/A	COS	R	ITEM Code	COMMENTS	
27	P	Water supply is from an approved source and water supply is sufficient for the operations in	3	X						27	590.005	
28	P	Sewage disposal approved. Proper disposal of waste water in approved disposal facilities (ie	3	X						28	590.005	
PLUMBING			WT	IN	OUT	N/O	N/A	COS	R	ITEM Code		
29	C	Location, installation, maintenance (ie dripping faucets, leaking pipes, improperly wasting pip	1		1					29	590.005	needs grease trap properly installed.
30	P,Pf	Plumbing installed preventing cross connection, back siphonage, backflow.	2	X						30	590.005	
31	Pf	Adequate handwashing facilities, easily accessible, designed, installed. \$5-202-12	3	X						31	590.005	
32	Pf,C	Toilet facilities, properly constructed, self-cleaning doors, fixtures in good repair, supplied with soap and towels in dispensers/ hand-drying devices, cleaned, covered sanitary disposal receptacle, handwash signage present. Toilet facilities have self-closing doors and doors do not open into areas where food is exposed to airborne contamination and are adequately separated from food processing and storage areas.	2	X						32	590.006 590.005	
FACILITY AND GROUNDS			Points	IN	OUT	N/O	N/A	COS	R	ITEM Code	COMMENTS	
33	C	Surfcoed covered trash receptacles present in adequate number, leak proof, insect/rodent proof, emptied with adequate frequency, clean.	2	X						33	590.005	
34	Pf,C	Outside premises are free from trash, etc., free of harborage, breeding places for rodents, insects, and other pests. Outside areas (roads, yards, disposal systems) provide adequate drainage and do not constitute a source of contamination. Controlled incineration.	2	X						34	590.006	
35	C	Doors, windows, and other openings are protected to eliminate entry by insects, rodents/pests. No evidence of pests present.	3	X						35	590.006	
FLOORS, WALLS & CEILINGS			Points	IN	OUT	N/O	N/A	COS	R	ITEM Code	COMMENTS	
36	C	Proper floor construction, proper floor covering installed, floors graded with drained as required, floor and wall juncture covered. Floors in good repair and clean. Dustless cleaning methods used as needed.	1	X						36	590.006	
37	C	Walls, ceilings, attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required. Dustless cleaning methods used as needed.	1	X						37	590.006	
38	C	Adequate lighting provided for sufficient candle light. Fixtures properly shielded or use of shatter proof bulbs.	1	X						38	590.006	
39	C	Air quality and ventilation are adequate to remove excessive heat for equipment and rooms and prevent contamination by dust, and/or other airborne substances.	1	X						39	590.004	
40	C	Locker rooms, employee changing areas, provided, located to prevent contamination of production areas, and used for storage of employee personal items, properly equipped and properly ventilated. Dressing rooms are maintained in good physical repair.	1	X						40	590.004	
41	P,Pf,C	Insecticides and rodenticides are used and stored so as to prevent contamination of food items. Detergents, sanitizers and other cleaning supplies are used in a safe, effective manner. Hazardous materials are kept in their original containers and stored separate from raw materials. \$7-202-12, \$7-203-11, \$7-101-11, \$7-201-11	3	X						41	590.007	
42	C	Equipment maintained free of litter, unnecessary items and articles, cleaning maintenance equipment properly stored.	1	X						42	590.006	
43	C	Separation of maintenance rooms and equipment, laundry facilities by partition.	1	X						43	590.004	
44	C	Soiled linens properly stored.	1	X						44	590.004	
RESPONSIBLE PERSON IN CHARGE			Points	IN	OUT	N/O	N/A	COS	R	ITEM Code	COMMENTS	
45	C	Certified Food Protection Manager. \$2-102-12(A)	3	X						45	590.002-C	
46	P, Pf	PfC is present, knowledgeable, understands sanitary controls, demonstrates knowledge, performs duties. \$2-103.11	3	X						46	590.002 590.007 A-G	

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

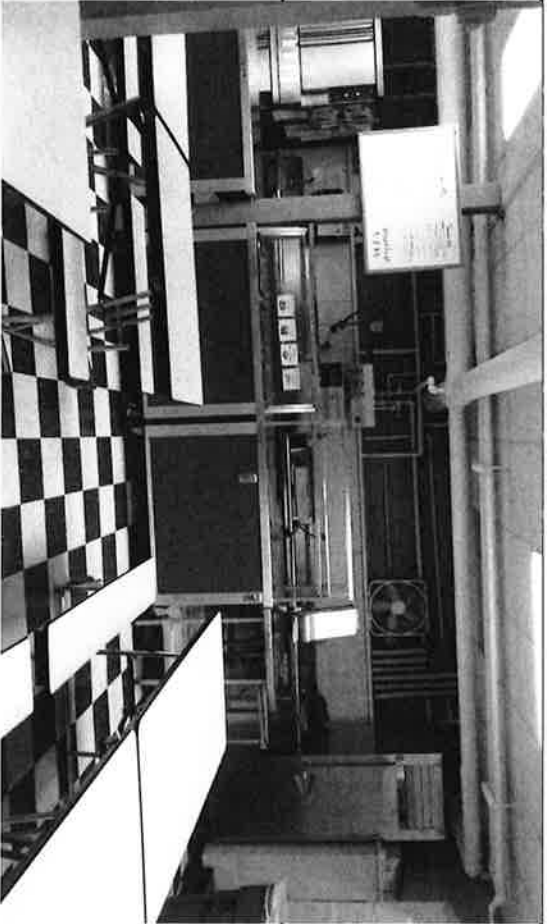
ITEM	Photographs	HIGHLY SUSCEPTIBLE POPULATIONS	Points	IN	OUT	N/O	N/A	COS	R	ITEM Code	COMMENTS
47	P	Pasteurized foods used; prohibited foods not offered. \$3-901.11	3	X						590.003	
ITEM	Photographs	FOOD/COLOR ADDITIVES	Points	IN	OUT	N/O	N/A	COS <td>R <td>ITEM Code</td> <td></td> </td>	R <td>ITEM Code</td> <td></td>	ITEM Code	
48	P	Food additives approved and properly used. \$3-202.12	2	X						590.003	
ITEM	Photographs	EQUIPMENT AND UTENSILS	Points	IN	OUT	N/O	N/A	COS <td>R <td>ITEM Code</td> <td>COMMENTS</td> </td>	R <td>ITEM Code</td> <td>COMMENTS</td>	ITEM Code	COMMENTS
49	P	All utensils and equipment are cleaned and sanitized at intervals that are frequent enough to avoid contamination of food products. \$4-802.11	2	X						590.004	
50	P/C	Instruments and controls used for measuring, regulating, or recording temperature, pH, acidity, water activity, or other conditions are accurate and adequately maintained and calibrated.	1	X						590.004	
51	P	Moulton Shellfish Tanks maintained, sealed, and logs kept	1	X						590.004	
ITEM	Photographs	HEALTH PROCEDURES	Points	IN	OUT	N/O	N/A	COS <td>R <td>ITEM Code</td> <td>COMMENTS</td> </td>	R <td>ITEM Code</td> <td>COMMENTS</td>	ITEM Code	COMMENTS
52	Pf	Procedures for responding to vomiting & diarrheal events. \$2-501.11	1		1					590.002	
ITEM		CONSUMER ADVISORY POSTED	Points	IN	OUT	N/O	N/A	COS <td>R <td>ITEM Code</td> <td>COMMENTS</td> </td>	R <td>ITEM Code</td> <td>COMMENTS</td>	ITEM Code	COMMENTS
53	P/C	Consumer Advisory Posted. \$3-603.11	1	X						590.003	
ITEM	Photographs	SPECIAL PROCESSES	Points	IN	OUT	N/O	N/A	COS <td>R <td>ITEM Code</td> <td></td> </td>	R <td>ITEM Code</td> <td></td>	ITEM Code	
54	P, P/C	Required records available: shellstock tags; parasite destruction; time as a Public Health Control; required logs. \$3-203.12, \$3-402.11, \$3-402.12, \$3-202.18	3	X						590.003	
55	P	Compliance with variance/specialized process/HACCP. \$8-103.12, \$3-302.14	2	X						590.003(A)	
ITEM	Photographs	CONFORMANCE WITH APPROVED PROCEDURES	Points	IN	OUT	N/O	N/A	COS <td>R <td>ITEM Code</td> <td>COMMENTS</td> </td>	R <td>ITEM Code</td> <td>COMMENTS</td>	ITEM Code	COMMENTS
M01		Allergen Certificate		X						590.011(A)	
M02		Anti-Choking		X						590.011(A)	
PIV01		F.O.G. Local BOH Regulation		X						local	
PIV02		Firm is currently licensed by the regulatory authority having jurisdiction.		X						local	
ITEM	Photographs	RECORD CHECKLIST								ITEM Code	COMMENTS
		Water quality and supply records, grease trap cleaning record, amsul system cleaning records and logs current, Fire extinguisher tags current		X							
		Employee training records		X							
		Temperature control records		X							
		Equipment monitoring and maintenance records		X							
		Calibration records		X							
		Sanitation records		X							
		Required Logs: Time as a Public Health Control, Receiving Temperature, parasite destruction		X						590.008	
		Pest control records		X							
		Variance request and approval: Time as a Public Health Control Procedure		X							
		Inspection records (e.g., incoming product, facility, production area)		X						590.003(d)	
ITEMS OBSERVED											
	In Red	Risk Factors Observed (Priority) pts. Deducted								0	
	In Blue	Good Retail Practices Observed (Priority Foundation, Core) pts. Deducted								5	
		Total Non-Compliant Observations total points deducted								6	
		SCORE:								94	
*Violations cited must be corrected within the time frames in section 8-405.11 or in dates otherwise written in the report.											
IN= In Compliance OUT= Out of Compliance N/O= Not Observed N/A= Not Applicable COS= Corrected on Sight R= Repeat Violation											



Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

Temperatures Taken:



ADDITIONAL NOTES:

TOWN OF PLYMOUTH

Massachusetts Department of Public Health

Division of Food and Drugs

FOOD ESTABLISHMENT INSPECTION REPORT

Name Indian Brook Elementary		Address State Road		Telephone 508-830-4379		Owner Town of Plymouth		Person in Charge (PIC) Karen Eaton		Inspector Karen Eaton	
Date 1/19/17	Risk Level	HACCP Y/N		Time		In:		Out:		Permit No.	
<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast		Type of Operation(s) <input type="checkbox"/> Routine <input type="checkbox"/> Re-inspection <input type="checkbox"/> Previous Inspection Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other									

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

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

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Non-compliance with:

Anti-choking 590.009 (E)

Tobacco 590.009 (F)

Allergen Awareness 590.009 (G)

- FOOD PROTECTION MANAGEMENT**
- 1. PIC Assigned / Knowledgeable / Duties
 - 2. Reporting of Diseases by Food Employee and PIC
 - 3. Personnel with Infections Restricted/Excluded
 - 4. Food and Water from Approved Source
 - 5. Receiving/Condition
 - 6. Tags/Records/Accuracy of Ingredient Statements
 - 7. Conformance with Approved Procedures/HACCP Plans
- PROTECTION FROM CONTAMINATION**
- 8. Separation/Segregation/Protection
 - 9. Food Contact Surfaces Cleaning and Sanitizing
 - 10. Proper Adequate Handwashing
 - 11. Good Hygienic Practices
- EMPLOYEE HEALTH**
- 12. Prevention of Contamination from Hands
 - 13. Handwash Facilities
- PROTECTION FROM CHEMICALS**
- 14. Approved Food or Color Additives
 - 15. Toxic Chemicals
- TEMPERATURE CONTROLS (Potentially Hazardous Foods)**
- 16. Cooking Temperatures
 - 17. Reheating
 - 18. Cooling
 - 19. Hot and Cold Holding
 - 20. Time As a Public Health Control
- REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)**
- 21. Food and Food Preparation for HSP
 - 22. Posting of Consumer Advisories
- 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.

	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		

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

DATE OF RE-INSPECTION:

Inspector's Signature: <i>[Signature]</i>	Print: Karen Eaton	Page of Pages: 1 of 2
PIC's Signature: <i>[Signature]</i>	Print: Karen Eaton	

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

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

FOOD PROTECTION MANAGEMENT

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

EMPLOYEE HEALTH

4	590.004(A-B)	Food and Water From Regulated Sources
	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*
	3-201.14	Fish and Recreationally Caught Molluscan Shellfish and Fish from an Approved Source
	3-201.15	Molluscan Shellfish from NSSP Listed Sources*
	3-202.18	Shellstock Identification Present*
	590.004(C)	Wild Mushrooms*
5	3-201.17	Game Animals*
	3-202.11	PHFs Received at Proper Temperatures*
	3-202.15	Package Integrity*
	3-101.11	Food Safe and Unadulterated*
6	3-202.18	Tags/Records: Shellstock
	3-202.18	Shellstock Identification*
	3-202.12	Shellstock Identification Maintained*
	3-402.11	Tags/Records: Fish Products
	3-402.11	Parasite Destruction*
	3-402.12	Records, Creation and Retention*
7	590.004(J)	Labeling of Ingredients*
	3-502.11	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*

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

PROTECTION FROM CONTAMINATION

8	3-302.11(A)(1)	Raw Animal Foods Separated from Cooked and RTE Foods*
	3-302.11(A)(2)	Raw Animal Foods Separated from Each Other*
	3-302.11(A)	Contamination from the Environment
	3-302.15	Food Protection*
	3-304.11	Washing Fruits and Vegetables*
9	3-306.14(A)(B)	Returned Food and Reserve of Food* Contamination from the Consumer
	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 Sanitation of Utensils and Food Contact Surfaces of Equipment*
	4-703.11	Methods of Sanitization - Hot Water and Chemical*
10	2-301.11	Proper, Adequate Handwashing
	2-301.11	Clean Condition - Hands and Arms*
	2-301.12	Cleaning Procedure*
	2-301.14	When to Wash*
11	2-401.11	Good Hygienic Practices
	2-401.11	Bating, Drinking or Using Tobacco*
	2-401.12	Discharges from the Eyes, Nose and Mouth*
12	3-301.12	Preventing Contamination When Tasting*
	590.004(E)	Preventing Contamination from Hands of Employees*
13		Handwash Facilities
	5-203.11	Conveniently Located and Accessible 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

Establishment Name: Town of Indian Brook Elementary Date: 11/11/11 Page: 2 of 2

Item No.	Code Reference	C - Critical Item R - Red Item	DESCRIPTION OF VIOLATION + PLAN OF CORRECTION <small>PLEASE PRINT CLEARLY</small>	Date Verified												
			Note:													
			Breakfast + Lunch													
			250 lunches													
			5 lunches -													
			3 Steps - all serv safe ✓													
			Allergies on POS													
			Temperatures ✓													
			Lunch:													
			Crucian nuggets													
			crust potato													
			Salad													
			heat proof													
			Close sticks.													
			crust sticks													
Discussion With Person in Charge:																
Corrective Action Required: <table border="0" style="width: 100%;"> <tr> <td><input type="checkbox"/> Voluntary Compliance</td> <td><input type="checkbox"/> No</td> <td><input type="checkbox"/> Yes</td> </tr> <tr> <td><input type="checkbox"/> Re-inspection Scheduled</td> <td><input type="checkbox"/> Employee Restriction / Exclusion</td> <td><input type="checkbox"/> Emergency Suspension</td> </tr> <tr> <td><input type="checkbox"/> Embargo</td> <td><input type="checkbox"/> Emergency Closure</td> <td></td> </tr> <tr> <td><input type="checkbox"/> Voluntary Disposal</td> <td><input type="checkbox"/> Other:</td> <td></td> </tr> </table>					<input type="checkbox"/> Voluntary Compliance	<input type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> Re-inspection Scheduled	<input type="checkbox"/> Employee Restriction / Exclusion	<input type="checkbox"/> Emergency Suspension	<input type="checkbox"/> Embargo	<input type="checkbox"/> Emergency Closure		<input type="checkbox"/> Voluntary Disposal	<input type="checkbox"/> Other:	
<input type="checkbox"/> Voluntary Compliance	<input type="checkbox"/> No	<input type="checkbox"/> Yes														
<input type="checkbox"/> Re-inspection Scheduled	<input type="checkbox"/> Employee Restriction / Exclusion	<input type="checkbox"/> Emergency Suspension														
<input type="checkbox"/> Embargo	<input type="checkbox"/> Emergency Closure															
<input type="checkbox"/> Voluntary Disposal	<input type="checkbox"/> Other:															

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

14	Food or Color Additives	3-202.12	Additives*
		3-302.14	Protection from Unapproved Additives*
15		7-101.11	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*

PROTECTION FROM CHEMICALS

16	Proper Cooking Temperatures for PHS	3-401.11(A)(1)(2)	Eggs - 155°F 15 Sec.
		3-401.11(A)(2)	Eggs - Immediate Service 145°F 15sec*
		3-401.11(A)(2)	Communitied Fish, Meats & Game
		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 PHS, Stuffing Containing Fish, Meat, Poultry or Ratites - 165°F 15 sec.*
		3-401.11(C)(3)	Whole-muscle, Intact Beef Steaks
		3-401.12	Raw Animal Foods Cooked in a Microwave 165°F *
17		3-401.11(A)(1)(b)	All Other PHS - 145°F 15 sec. *
			Reheating for Hot Holding
		3-403.11(A)&(D)	PHS 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 PHS	3-501.14(A)	Cooling Cooked PHS 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 PHS 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.

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

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

CONSUMER ADVISORY

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

SPECIAL REQUIREMENTS

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

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		

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

FACILITY NAME: Indian Brook Elementary
Address: 1181 State Rd
Phone: 508-830-4379
Last Insp. Date: 12/19/17
Purpose of Inspection: Routine
Type of Establishment: Food Establishment (School)
Risk Category: High
Licensed/Permit Number: Food Establishment 438 Milk 439

Time On: 12:15 **Time Out:** 3:30 **DATE:** 1/28/19
Inspection by: Marcia Lee
Signature:
PIC Received by: Caryn Eaton
Signature:
Manager's Email: Ceaton@plymouth.k12.ma.us
Permit Holder: Plymouth School System
Corporate Email:

ITEM	Photographs	SOURCE OF FOOD	Points	IN	OUT	N/O	N/A	COS	R	Comments
1		Approved source for food, water and ice, wholesome, nonadulterated	3	X						
2		All foods must be stored in air tight, covered, labeled receptacles designed for the intended use. Foods must be labeled to identify food by common name, date of production, date of freezing, thawing, preparation, and expiration.	1	X						Dates are for expiration to ensure oldest product is used first. Foods once prepared must have preparation date and expiration date labels for RTE foods. If frozen mark date frozen and date thawed in addition to preparation date with new expiration date from thaw date of 7 days.
3	Photographs	FOOD PROTECTION Potentially hazardous food meets temperature requirements during storage, preparation, cooking, cooling, holding, display, service, and transportation.							R	COMMENTS Salad was tested at an internal temperature of 52.5F, there are no cold holding units in the school! The school uses reusable ice cube packs placed under a metal insert on the hot holding line to maintain cold temperature but it is not provide sufficient surface temperature to keep foods at required temperatures. Discussed plating salad and holding in a cold reachin to maintain temperatures.
4		Adequate facilities to maintain product temperature, thermometers provided	3		3					No ice machine, no cold line holding unit, freezer was not maintaining food hard to the touch.
5		Thermometers provided and accurate, properly calibrated.	1	X						
6		Potentially hazardous food properly thawed.	2			X				
7		Unwrapped or potentially hazardous food not reserved	2	X						
8		Food protected during storage, preparation, display, service & transportation. Food containers stored off floor. Washing fruits and vegetables	2	X						some items are on shelves without a 6" clearance off the ground.
9		Handling of food and ice minimized. No bare hand contact with ready-to-eat foods, proper utensils used, or approved alternate method properly followed.	3	X						
10		In use food dispensing utensils properly stored	1	X						
ITEM	Photographs	EMPLOYEE HEALTH	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS
11		Management awareness. Proper use of reporting, proper restriction & exclusion for reportable diseases. No discharge from eyes, nose, or mouth observed	3	X						
12		Proper eating, tasting, drinking. Good hygienic practices, proper handwashing and glove changing observed, smoking restricted.	3	X						
13		Proper hair and beard restraints are worn correctly, clean uniforms, kitchen whites, and aprons.	1	X						
ITEM	Photographs	EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS
14		Food-contact surfaces designed, constructed, maintained, installed, located	2	X						
15		Nonfood-contact surfaces designed, constructed, maintained, installed, located	1		1					Provide storage units for the intended use 6" clearance off the floor and with smooth, non-impervious, easily cleanable surfaces.
16		Dishwashing facilities approved design, adequately constructed, maintained, installed, located	2	X						Need thermal strips. No thermal strips for verifying the hot water sanitization process.
17		Proper chemical test kits, measuring devices for pH, thermal strips, and logs are present. Temperature and psi gauges are accurate.	1		1					164 W 172 R but tested at 160 at plate surface
18		Tableware and Equipment is pre-flushed, scraped, and soaked prior to cleaning	1	X						
19		Wash and rinse water is clean, and at proper temperature	2	X						
20		Sanitization rinse (hot water - chemical). Proper sanitization of food contact surfaces through temperature, chemical concentration, exposure time for equipment and utensils.	3	X						
ITEM	Photographs	PROTECTION FROM CONTAMINATION	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS
21		Wiping cloths properly stored clean and dry or in a sanitizing solution.	3	X				X		Keep wiping cloths in a sanitizer between use
22		Food-contact surfaces of utensils & equipment clean	2	X						
23		Nonfood-contact surfaces of utensils & equipment clean.	1	X						

Town of Plymouth Public Health Department RETAIL FOOD INSPECTION FORM

24	Photographs	Proper equipment/utensils storage, handling, to prevent contamination.	2	X																
25	Photographs	Single service articles are from an approved source, are stored, handled, dispensed, used and disposed of in a manner that prohibits contamination.	1	X																
26	Photographs	No re-use of single service containers for food or chemical storage.	1	X																
ITEM	Photographs	WATER SUPPLY & DISPOSAL	Points	IN	OUT	N/O	N/A	COS	R											
27	Photographs	Water supply is from an approved source and water supply is sufficient for the operations intended.	3	X																
28	Photographs	Sewage disposal approved. Proper disposal of waste water in approved disposal facilities (ie slop sinks).	3	X																
ITEM	Photographs	PLUMBING	WT	IN	OUT	N/O	N/A	COS	R											
29	Photographs	Location, installation, maintenance (ie dripping faucets, leaking pipes, improperly wasting pipes).	2	X																
30	Photographs	Plumbing installed preventing cross connection, back siphonage, backflow.	3	X																
31	Photographs	Adequate handwashing facilities, easily accessible, designed, installed.	3	X																
32	Photographs	Toilet facilities properly constructed, self-closing doors, fixtures in good repair, supplied with soap and towels in dispenser/ hand-drying devices, cleaned, covered sanitary disposal receptacle, handwash signage present. Toilet facilities have self-closing doors and doors do not open into areas where food is exposed to airborne contamination and are adequately separated from food processing and storage areas.	2	X																
ITEM	Photographs	FACILITY AND GROUNDS	Points	IN	OUT	N/O	N/A	COS	R											
33	Photographs	Surfaint covered trash receptacles present in adequate number, leak proof, insect/rodent proof, emptied with adequate frequency; clean.	2	X																
34	Photographs	Outside premises are free from trash, etc., free of harborage, breeding places for rodents, insects, and other pests. Outside areas (roads, yards, disposal systems) provide adequate drainage and do not constitute a source of contamination. Controlled incineration.	2	X																
35	Photographs	Doors, windows, and other openings are protected to eliminate entry by insects, rodents/pests. No evidence of pests present.	3		3															
ITEM	Photographs	FLOORS, WALLS & CEILINGS	Points	IN	OUT	N/O	N/A	COS	R											
36	Photographs	Proper floor construction, proper floor covering installed, floors graded with drained as required, floor and wall juncture covered. Floors in good repair and clean. Dustless cleaning methods used as needed.	1	X																
37	Photographs	Walls, ceilings, attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required. Dustless cleaning methods used as needed.	1	X																
38	Photographs	Adequate lighting provided for sufficient candle light. Fixtures properly shielded or use of shaker proof bulbs.	1	X																
39	Photographs	Air quality and ventilation are adequate to remove excessive heat for equipment and rooms and prevent contamination by dust, and/or other airborne substances.	1	X																
40	Photographs	Locker rooms, employee changing areas, provided, located to prevent contamination of production areas, and used for storage of employee personal items, properly equipped and properly ventilated. Dressing rooms are maintained in good physical repair.	1	X																
41	Photographs	Insecticides and rodenticides are used and stored so as to prevent contamination of food items. Detergents, sanitizers and other cleaning supplies are used in a safe, effective manner. Hazardous materials are kept in their original containers and stored separate from raw materials.	3	X																
42	Photographs	Premises maintained free of litter, unnecessary items and articles, cleaning maintenance equipment properly stored.	1	X																
43	Photographs	Separation of maintenance rooms and equipment, laundry facilities by partition.	1	X																
44	Photographs	Solid liners properly stored.	1	X																
ITEM	Photographs	RESPONSIBLE PERSON IN CHARGE	Points	IN	OUT	N/O	N/A	COS	R											
45	Photographs	Certified Food Protection Manager	3	X																
46	Photographs	PLIC is knowledgeable and understands sanitary controls demonstrates competence	2	X																
ITEM	Photographs	HIGHLY SUSCEPTIBLE POPULATIONS	Points	IN	OUT	N/O	N/A	COS	R											
47	Photographs	Pasterized foods used; prohibited foods not offered.	3	X																
ITEM	Photographs	FOOD/COLOR ADDITIVES	Points	IN	OUT	N/O	N/A	COS	R											
48	Photographs	Food additives approved and properly used.	3				X													
ITEM	Photographs	EQUIPMENT AND UTENSILS	Points	IN	OUT	N/O	N/A	COS	R											
49	Photographs	All utensils and equipment are cleaned and sanitized at intervals that are frequent enough to avoid contamination of food products	2	X																
50	Photographs	Instruments and controls used for measuring, regulating, or recording temperature, pH, acidity, water activity, or other conditions are accurate and adequately maintained.	1	X																

Mouse droppings and dead mouse in trap in office by food storage. Cold air flow by the wall in the corner by the covered column.

Town of Plymouth Public Health Department RETAIL FOOD INSPECTION FORM

51		Calibration records for equipment, thermometers, and other devices for control of hazards are accurate and adequately maintained.	1	x								
ITEM	Photographs	LICENSEURE	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS		
52		Item is currently licensed by the regulatory authority having jurisdiction.	1	x								
ITEM	Photographs	COMFORMANCE WITH APPROVED PROCEDURES (WT 1 pt for all)	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS		
53		Allergen Certificate	1		1					Have training annually but never printed.		
		Consumer Advisory Posted	1					x				
		Compliance with variance/specialized process/HACCP	1									
		Anti-Choking	1									
		Written health policy present.	1									
		F.O.G. Local BOH Regulation	1									
		Procedures for responding to vomiting & diarrheal events	1	x								

ITEM	Photographs	RECORDS	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS
54		Required records available; shellstock tags, parasite destruction, Time As a Public Health Control, required logs	1					x		
ITEM	Photographs	RECORD CHECKLIST								
		Water quality and supply records, grease trap cleaning record, ansul system cleaning records and tags current, Fire extinguisher tags current			1					last done in 2014
		Employee training records		x						
		Temperature control records		x						
		Equipment monitoring and maintenance records		x						
		Calibration records			x					
		Sanitation records		x						
		Required Logs: Time as a Public Health Control, Receiving Temperature, parasite destruction, Employee Health records			x					
		Pest control records		x						
		Variance request and approval, Time as a Public Health Control Procedures		x						
		Inspection records (e.g., incoming product, facility, production area)		x					x	

ITEMS OBSERVED
Critical Items Observed (Primary, Primary Foundation)
Non-Critical Items Observed (Primary Foundation, Core)
Total Non-Compliant Observations

IN= In Compliance
 OUT= Out of Compliance
 N/O= Not Observed
 N/A= Not Applicable
 COS= Corrected on Sight
 R= Repeat Violation

Score: 87

OFFICIAL ORDER FOR CORRECTION: Based on an inspection today, the items checked indicate violations of the Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when signed below or delivered using electronic mail, by a Plymouth Public Health Department Inspector or an 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 with the Board of Health. Your request for a Board of Health hearing must be in writing and submitted to the Public Health Department at the above address within ten (10) calendar days of receipt of this order.

Additional Notes:

PCIS prepares pasta, nachos, rice, and send them over in hot boxes. Spoke with manager about creating a temperature receiving log for foods sent in hot or cold boxes prepared at another location.
 Will need certificates for anti choking training posted, also post allergen training certificates, post vomiting and diarrheal event procedure, post employee sickness policy for reportable diseases.
 The massachusetts new retail food regulations are available on line, some of the new procedures can be taken right from the code.
 Workers were dressed neatly and clean uniforms, observed using good hygienic practices, facility clean, Critical items are equipment issues and facility issues.

Diagrams:

Town of Plymouth Public Health Department
RETAIL FOOD INSPECTION FORM

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

FACILITY NAME:	Manomet Elementary	In:	1:40	Out:	2:15	DATE:	5/23/19
Address:	70 Manomet Point Rd	Inspection by:	Marcia Lee				
Phone:	508-830-4380	Signature:					
Last Insp. Date:	6.19.17	Received by:					
Purpose of Inspection:	elementary school	Signature:					
Type of Establishment:	elementary school	Email:					
License/Permit Number:	Not posted	Business Email:					

ITEM	Photographs	SOURCE OF FOOD	Points	IN	OUT	N/O	N/A	CSI	R	ITEM	Code	COMMENTS
1	P, Pf, C	Approved source for food, water and ice received at proper temperatures, wholesome, nonadulterated, in good condition, records available, §201.11, §2-202.11, §3-202.15	3	X						1	590.003(A)	
2	P, Pf, C	Items must be properly date marking & disposition: date prepared, date frozen, date thawed, expiration date. §3-501.19, §3-501.17	2	X						2	590.007	

ITEM	Photographs	FOOD PROTECTION	Points	IN	OUT	N/O	N/A	CSI	R	ITEM	Code	COMMENTS
3	P	Potentially hazardous food meets temperature requirements during storage, preparation, cooking, cooling, reheating, holding, display, service, and transportation §3-401.11, §3-501.14, §3-403.11, §3-501.16, §3-501.19	3			3				3	590.003	
4	Pf	Adequate facilities to maintain product temperature, thermometers provided	3							4	590.004	Food temperatures in the only cold unit were above 41F. Log does not indicate a past problem.
5	P	Thermometers are present, conspicuously placed, accurate, calibrated, present	1	X						5	590.003	Continental 60.1 exterior gauge. 11/10/19. 7.6 this is the only refrigerator in the kitchen
6	Pf	Potentially hazardous food properly thawed.	2	X						6	590.003	
7	P	Proper disposition of returned, previously served, reconditioned, and unsafe food. §3-306.14,	2	X						7	590.003	
8	P, Pf, C	Food protected during storage, preparation, display, service & transportation. Food containers stored off floor. Washing fruits and vegetables. §3-302.11, §3-304.11, §3-304.15(A), §3-306.13(A)	3		X					8	590.003	
9	P, Pf, C	No bare hand contact with ready-to-eat foods, proper utensils used, or approved alternate method properly followed. §3-301.11(E)(1)(7), §301.11(D)(1)(2) Good hygienic practices, proper handwashing and glove changing observed. §2-301.11, §2-301.12, §2-301.14	3		X					9	590.003	
10	Pf	In use food dispensing utensils properly stored	1	X						10	590.003(D)	

ITEM	Photographs	EMPLOYEE HEALTH	Points	IN	OUT	N/O	N/A	CSI	R	ITEM	Code	COMMENTS
11	P	Management awareness: Proper use of reporting, proper restriction & exclusion for reportable diseases. §2-201.11, §2-201.12, §2-201.13 No discharge from eyes, nose, or mouth observed. §2-401.12	3		X					11	590.002	
12	P, C	Proper eating, tasting, drinking. Smoking restricted. §2-401.11, §3-301.12	3		X					12	590.003	
13	C	Proper hair and beard restraints are worn correctly, clean uniforms, kitchen whites, and aprons, proper glove use.	1		X					13	590.002	

ITEM	Photographs	EQUIPMENT & UTENSILS, DESIGN, CONSTRUCTION & INSTALLATION	Points	IN	OUT	N/O	N/A	CSI	R	ITEM	Code	COMMENTS
14	C	Food-contact surfaces designed, constructed, maintained, installed, located	2		X					14	590.007	
15	C	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1		X					15	590.007	
16	Pf, C	Dishwashing facilities approved design, adequately constructed, maintained, installed, located	2			2				16	590.004	
17	Pf	Proper chemical test kits, measuring devices for pH, thermal strips, and logs are present. Temperature and psi gauges are accurate. 4-501.113	1			1				17	590.004	log cheap for chemical sanitation but not filled out
18	C	Tablewares and Equipment is pre-flushed, scraped, and soaked prior to cleaning.	1		X					18	590.004	
19	Pf	Wash and rinse water is clean, and at proper temperature	2		X					19	590.005	
20	P	Sanitization (use of hot water - chemical). Proper sanitization of food contact surfaces through temperature, chemical concentration, exposure time for equipment and utensils. §4-501.11-115, §4-703.11, §4-702.11, §4-602.11, §4-602.12, §4-601.11(A)	3		X					20	590.004	

ITEM	Photographs	PROTECTION FROM CONTAMINATION	Points	IN	OUT	N/O	N/A	CSI	R	ITEM	Code	COMMENTS
21	C	Wiping cloths properly stored clean and dry or in a sanitizing solution.	2		X					21	590.003	
22	P, Pf	Food-contact surfaces of utensils & equipment clean. §4-602.11	2		X					22	590.004	
23	C	Nonfood-contact surfaces of utensils & equipment clean	1		X					23	590.004	
24	C	Proper equipment/utensils storage, handling, to prevent contamination.	1		X					24	590.004	

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

ITEM	Photographs	PROTECTION FROM CONTAMINATION	Points	IN	OUT	N/O	N/A	COS	R	ITEM Code	COMMENTS
25	P, P/C	Single service articles are from an approved source, are stored, handled, dispensed, used and disposed of in a manner that prevents contamination. No re-use of single service containers for food or chemical storage.	1	X						25 590.004	
26	P/C		1	X						26 590.004	
WATER SUPPLY & DISPOSAL											
27	P	Water supply is from an approved source and water supply is sufficient for the operations intended. Sewage disposal approved. Proper disposal of waste water in approved disposal facilities (ie sump sumps).	3	X						27 590.005	
28	P		3	X						28 590.005	
PLUMBING											
29	C	Location, installation, maintenance (ie dripping faucets, leaking pipes, improperly wasting pipe)	1	X						29 590.005	COMMENTS
30	P, P/C	Plumbing installed preventing cross connection, back siphonage, backflow.	2	X						30 590.005	
31	P/C	Adequate handwashing facilities; easily accessible, designed, installed. §S-202.12	3	X						31 590.005	
32	P/C	Toilet facilities, properly constructed, self-closing doors, fixtures in good repair, supplied with soap and towels in dispenser/ hand-drying devices, cleaned, covered sanitary disposal receptacle, handwash signage present. Toilet facilities have self-closing doors and doors do not open into areas where food is exposed to airborne contamination and are adequately separated from food processing and storage areas.	2	X						32 590.006 590.005	
FACILITY AND GROUNDS											
33	C	Surfcoated covered trash receptacles present in adequate number, leak proof, insect/rodent proof, emptied with adequate frequency, clean.	2	X						33 590.005	
34	P/C	Outside premises are free from trash, etc., free of harborage, breeding places for rodents, insects, and other pests. Outside areas (roads, yards, disposal systems) provide adequate drainage and do not constitute a source of contamination. Controlled incineration.	2	X						34 590.006	
35	C	Doors, windows, and other openings are protected to eliminate entry by insects, rodent/pests. No evidence of pests present.	3	X						35 590.006	
FLOORS, WALLS & CEILINGS											
36	C	Proper floor construction, proper floor covering installed, floors grinded with drained as required, floor and wall juncture covered. Floors in good repair and clean. Dustless cleaning methods used as needed.	1	X						36 590.006	
37	C	Walls, ceilings, attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required. Dustless cleaning methods used as needed.	1	X						37 590.006	
38	C	Adequate lighting provided for sufficient candle light. Fixtures properly shielded or use of shatter proof bulbs.	1	X						38 590.006	
39	C	Air quality and ventilation are adequate to remove excessive heat for equipment and rooms and prevent contamination by dust, and/or other airborne substances.	1		1					39 590.004	no tag on hood.
40	C	Locker rooms, employee changing areas, provided, located to prevent contamination of production areas, and used for storage of employee personal items, properly equipped and properly ventilated. Dressing rooms are maintained in good physical repair.	1	X						40 590.004	
41	P, P/C	Insecticides and rodenticides are used and stored so as to prevent contamination of food items. Delegated, sanitizers and other cleaning supplies are used in a safe, effective manner. Hazardous materials are kept in their original containers and stored separate from raw materials. §S-202.12, §S-203.11, §S-101.11, §S-201.11	3	X						41 590.007	spray bottle with pink solution not labeled to identify content tested and no active sanitizer with found present.
42	C	Premises maintained free of litter, unnecessary items and articles, cleaning maintenance equipment, properly stored.	1	X						42 590.006	
43	C	Separation of maintenance rooms and equipment, laundry facilities by partition.	1	X						43 590.004	
44	C	Solded linens properly stored.	1	X						44 590.004	
RESPONSIBLE PERSON IN CHARGE											
45	C	Certified Food Protection Manager, §S-102.12(A)	3	X						45 590.002-C	Karla Sheehan, JS5089310 exp. 8.24.22
46	P, P/C	P/C is present, knowledgeable, understands sanitary controls, demonstrates knowledge, performs duties. §S-103.11	3	X						46 590.002-A-G	

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

ITEM	Photographs	HIGHLY SUSCEPTIBLE POPULATIONS	Points	IN	OUT	N/O	N/A	CO\$	R	ITEM Code	COMMENTS
47	P	Pasteurized foods used; prohibited foods not offered §3-801.11	3	X						590.003	
ITEM	Photographs	FOOD/COLOR ADDITIVES	Points	IN	OUT	N/O	N/A	CO\$ <td>R <td>ITEM Code</td> <td>COMMENTS</td> </td>	R <td>ITEM Code</td> <td>COMMENTS</td>	ITEM Code	COMMENTS
48	P	Food additives approved and properly used §3-202.12	2	X						590.003	
ITEM	Photographs	EQUIPMENT AND UTENSILS	Points	IN	OUT	N/O	N/A	CO\$ <td>R <td>ITEM Code</td> <td>COMMENTS</td> </td>	R <td>ITEM Code</td> <td>COMMENTS</td>	ITEM Code	COMMENTS
49	P	All utensils and equipment are cleaned and sanitized at intervals that are frequent enough to avoid contamination of food products. §4-802.11	2	X						590.004	
50	P/C	Thermometers and controls used for meats/frog regulation, or recording temperature, pH, acidity, water activity, or other conditions are accurate and adequately maintained and calibrated.	1	X						590.004	
51	P	Molluscan Shellfish Tanks maintained, tested, and logs kept.	1	X						590.004	
ITEM	Photographs	HEALTH PROCEDURES	Points	IN	OUT	N/O	N/A	CO\$ <td>R <td>ITEM Code</td> <td>COMMENTS</td> </td>	R <td>ITEM Code</td> <td>COMMENTS</td>	ITEM Code	COMMENTS
52	Pf	Procedures for responding to vomiting & diarrheal events §2-501.11	1		1					590.002	
ITEM		CONSUMER ADVISORY POSTED	Points	IN	OUT	N/O	N/A	CO\$ <td>R <td>ITEM Code</td> <td>COMMENTS</td> </td>	R <td>ITEM Code</td> <td>COMMENTS</td>	ITEM Code	COMMENTS
53	P/C	Consumer Advisory Posted §3-603.11	1	X						590.003	
ITEM	Photographs	SPECIAL PROCESSES	Points	IN	OUT	N/O	N/A	CO\$ <td>R <td>ITEM Code</td> <td>COMMENTS</td> </td>	R <td>ITEM Code</td> <td>COMMENTS</td>	ITEM Code	COMMENTS
54	P/Pf/C	Required records available: shellstock tags, parasite destruction, Time as a Public Health Control, required logs. §3-203.12, §3-402.11, §3-402.12, §3-202.18	3	X						54 590.003	
55	P	Compliance with variance/specialized process HACCP. §8-103.12, §3-302.14	2	X						55 590.004	
ITEM	Photographs	CONFORMANCE WITH APPROVED PROCEDURES	Points	IN	OUT	N/O	N/A	CO\$ <td>R <td>ITEM Code</td> <td>COMMENTS</td> </td>	R <td>ITEM Code</td> <td>COMMENTS</td>	ITEM Code	COMMENTS
M01		Allergen Certificate		X						590.011(A)	Karis Sheenan March 4, 2024
M02		Anti-checking			X					590.011 (A)	No certificate
PLV01		F.O.G. Local BOH Regulation				X				local	no one presently is cleaning the grease trap and logging per fog regulations
PLV02		Firm is currently licensed by the regulatory authority having jurisdiction.		X						local	
ITEM	Photographs	RECORD CHECKLIST								ITEM Code	COMMENTS
		Water quality and supply records, grease trap cleaning record, ansul system cleaning records and tags current		X							
		Employee training records		X							
		Temperature control records		X							
		Equipment monitoring and maintenance records		X							
		Calibration records		X							
		Sanitation records		X							
		Required Logs: Time as a Public Health Control, Receiving Temperature, parasite destruction		X						590.008	
		Pest control records		X							
		Variance request and approval: Time as a Public Health Control Procedure		X							
		Inspection records (e.g., incoming product, facility, production area)		X						590.003(D)	
ITEMS OBSERVED											
	In Red	Risk Factors Observed (Priority) p/ls. Deducted								3	IN= In Compliance
	In Blue	Good Retail Practices Observed (Priority Foundation, Core) p/ls. Deducted								8	OUT= Out of Compliance
		Total Non-Compliant Observations total points deducted								11	N/O= Not Observed
											N/A= Not Applicable
											CO\$= Corrected on Sight
											R= Repeat Violation

*Violations cited must be corrected within the time frames in section B-405.11 or in dates otherwise written in the report.

SCORE: 89

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM



OFFICIAL ORDER FOR CORRECTION: Based on an inspection today, the items checked indicate violations of the Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when signed below or delivered using electronic mail, by a Plymouth Public Health Department Inspector or an 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 with the Board of Health. Your request for a Board of Health hearing must be in writing and submitted to the Public Health Department at the above address within ten (10) calendar days of receipt of this order.

Temperatures Taken:

ADDITIONAL NOTES:

Was escorted by maintenance, worker had just left, no meals were present a time of inspection. Will return during lunch to observe and temp food.

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

FACILITY NAME:	Mount Pleasant Elementary	IN:	9:30	OUT:	10:00	DATE:	5/17/19	Foodborne illness risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness and/or injury. Public health interventions are control measures used to prevent such foodborne illness and/or injury.
Address:		Inspection by:						Types of Inspection: Routine, Re-Inspection, HACCP, Pre-Operation, Suspect Illness, Complaint, or Other
Phone:		Signature:						
Last Insp. Date:	unknown	Received by:						
Purpose of Inspection:	Routine	Signature:						
Type of Establishment:	School	Email:						
License/Permit Number:	none	Business Email:						

ITEM	Photographs	SOURCE OF FOOD	Points	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
1	P, Pf, C	Approved source for food, water and ice; received at proper temperatures, wholesome, non-refrigerated. In good condition, records available. \$3-201.11, \$3-202.11, \$3-202.15	3	X						1	590.003(A)	
2	P, Pf, C	Items must be properly date marking & disposition date prepared, date frozen, date thawed, expiration date. \$3-301.16, \$3-301.17	2	X						2	590.007	

ITEM	Photographs	FOOD PROTECTION	Points	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
3	P	Potentially hazardous food meets temperature requirements during storage, preparation, cooking, cooling, reheating, holding, display, service, and transportation. \$3-401.11, \$3-501.14, \$3-403.11, \$3-501.16, \$3-501.19	3	X						3	590.003	
4	Pf	Adequate facilities to maintain product temperatures, thermometers provided	1	X						4	590.004	
5	P	Thermometers are present, conspicuously placed, accurate, calibrated, present	1	X						5	590.003	
6	Pf	Potentially hazardous food properly thawed.	2	X						6		
7	P	Proper disposition of returned, previously served, (reconditioned) and unsafe food. \$3-308.14, \$3-306.13(A)	2	X						7	590.003	
8	P, Pf, C	Food protected during storage, preparation, display, service & transportation. Food containers stored off floor. Washing fruits and vegetables. \$3-302.11, \$3-304.11, \$3-304.15(A), \$3-306.13(A)	3	X						8		
9	P, Pf, C	No bare hand contact with ready-to-eat foods, proper utensils used, or approved alternate method properly followed. \$3-301.11(E)(1)-(7), \$301.11(E)(1)-(2) Good hygienic practices, proper handwashing and glove changing observed. \$2-301.11, \$2-301.12, \$2-301.14	3	X						9	590.003	
10	Pf	In use food dispensing utensils properly stored	1	X						10	590.003(D)	

ITEM	Photographs	EMPLOYEE HEALTH	Points	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
11	P	Management awareness: Proper use of reporting, proper restriction & exclusion for reportable diseases. \$2-201.11, \$2-201.12, \$2-201.13 No discharge from eyes, nose, or mouth observed. \$2-401.12	3	X						11	590.007	
12	P, C	Proper eating, washing, drinking, Smoking restricted. \$2-401.11, \$3-301.12	3	X						12	590.003	
13	C	Proper hair and beard restraints are worn correctly, clean uniforms, kitchen whites, and aprons, proper glove use.	1	X						13	590.002	

ITEM	Photographs	EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION	Points	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
14	C	Food-contact surfaces designed, constructed, maintained, installed, located	2	X						14	590.007	
15	C	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1	X						15	590.007	
16	Pf, C	Dishwashing facilities approved design, adequately maintained, installed, located	2	X						16	590.004	
17	Pf	Proper chemical test kits, measuring devices for pH, thermal strips, and logs are present. Temperatures and pH gauges are accurate. 4-501.113	1	X						17	590.004	
18	C	Tablewares and Equipment is pre-flushed, scraped, and soaked prior to cleaning.	1	X						18	590.004	
19	Pf	Wash and rinse water is clean, and at proper temperature	2	X						19	590.005	
20	P	Sanitization rinse (hot water - chemical). Proper sanitization of food contact surfaces through temperature, chemical concentration, exposure time for equipment and utensils \$4-501.111-113, \$4-703.11, \$4-702.11, \$4-802.11, \$4-802.12, \$4-801.11(A)	3	X						20	590.004	

ITEM	Photographs	PROTECTION FROM CONTAMINATION	Points	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
21	C	Wiping cloths properly stored clean and dry or in a sanitizing solution.	2	X						21	590.003	
22	P, Pf	Food-contact surfaces of utensils & equipment clean. \$4-602.11	2	X						22	590.004	
23	C	Nonfood-contact surfaces of utensils & equipment clean.	1	X						23	590.004	
24	C	Proper equipment/utensils storage, handling, to prevent contamination.	1	X						24	590.004	

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

ITEM	Photographs	PROTECTION FROM CONTAMINATION	Points	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
25	P, Pf, C	Single service articles are from an approved source, are stored, handled, dispensed, used and disposed of in a manner that prevents contamination.	1	X						25	590 004	
26	Pf, C	No re-use of single service containers for food or chemical storage.	1	X						26	590 004	
ITEM	Photographs	WATER SUPPLY & DISPOSAL	Points	IN	OUT	N/O	N/A	COS <td>R <td>ITEM <td>Code <td>COMMENTS</td> </td></td></td>	R <td>ITEM <td>Code <td>COMMENTS</td> </td></td>	ITEM <td>Code <td>COMMENTS</td> </td>	Code <td>COMMENTS</td>	COMMENTS
27	P	Water supply is from an approved source and water supply is sufficient for the operations item	3	X						27	590 005	
28	P	Sewage disposal approved. Proper disposal of waste water in approved disposal facilities (ie also sink)	3	X						28	590 005	
ITEM	Photographs	PLUMBING	WT	IN	OUT	N/O	N/A	COS <td>R <td>ITEM <td>Code <td>COMMENTS</td> </td></td></td>	R <td>ITEM <td>Code <td>COMMENTS</td> </td></td>	ITEM <td>Code <td>COMMENTS</td> </td>	Code <td>COMMENTS</td>	COMMENTS
29	C	Location, installation, maintenance (ie dripping faucets, leaking pipes, improperly washing pipes)	1	X						29	590 005	COMMENTS
30	P, Pf	Plumbing installed preventing cross connection, back siphonage, backflow	2	X						30	590 005	
31	Pf	Adequate handwashing facilities, easily accessible, designed, installed. §S-202.12	3	X						31	590 005	
32	Pf, C	Toilet facilities, properly constructed, self-closing doors, fixtures in good repair, supplied with soap and towels in dispensers/hand-drying devices, cleaned, covered sanitary disposal receptacle, handwash signage present. Toilet facilities have self-closing doors and doors do not open into areas where food is exposed to airborne contamination and are adequately separated from food processing and storage areas.	2	X						32	590 006 590 005	
ITEM	Photographs	FACILITY AND GROUNDS	Points	IN	OUT	N/O	N/A	COS <td>R <td>ITEM <td>Code <td>COMMENTS</td> </td></td></td>	R <td>ITEM <td>Code <td>COMMENTS</td> </td></td>	ITEM <td>Code <td>COMMENTS</td> </td>	Code <td>COMMENTS</td>	COMMENTS
33	C	Surfactant covered trash receptacles present in adequate number, leak proof, insect/rodent proof, emptied with adequate frequency, clean.	2	X						33	590 005	
34	Pf, C	Outside premises are free from trash, etc., free of harborage, breeding places for rodents, insects, and other pests. Outside areas (yards, disposal systems) provide adequate drainage and do not constitute a source of contamination. Controlled incineration.	2	X						34	590 006	
35	C	Doors, windows, and other openings are protected to eliminate entry by insects, rodents/pests. No evidence of pests present.	3	X						35	590 006	
ITEM	Photographs	FLOORS, WALLS & CEILINGS	Points	IN	OUT	N/O	N/A	COS <td>R <td>ITEM <td>Code <td>COMMENTS</td> </td></td></td>	R <td>ITEM <td>Code <td>COMMENTS</td> </td></td>	ITEM <td>Code <td>COMMENTS</td> </td>	Code <td>COMMENTS</td>	COMMENTS
36	C	Proper floor construction, proper floor covering installed, floors graded with drained as required, floor and wall juncture covered. Floors in good repair and clean. Dustless cleaning methods used as needed.	1	X						36	590 006	
37	C	Walls, ceilings, attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required. Dustless cleaning methods used as needed.	1	X						37	590 006	
38	C	Adequate lighting provided for sufficient candle light. Fixtures properly shielded or use of shatter proof bulbs.	1	X						38	590 006	
39	C	Air quality and ventilation are adequate to remove excessive heat for equipment and rooms and prevent contamination by dust, and/or other airborne substances.	1	X						39	590 004	
40	C	Locker rooms, employee changing areas, provided, located to prevent contamination of production areas, and used for storage of employee personal items, properly equipped and properly ventilated. Dressing rooms are maintained in good physical repair.	1	X						40	590 004	
41	P, Pf, C	Insecticides and rodenticides are used and stored so as to prevent contamination of food items. Detergents, sanitizers and other cleaning supplies are used in a safe, effective manner. Hazardous materials are kept in their original containers and stored separate from raw materials. §7-202.12, §7-203.11, §7-101.11, §7-201.11	3	X						41	590 007	
42	C	Premises maintained free of filth, unnecessary items and articles, cleaning maintenance equipment properly stored.	1	X						42	590 006	
43	C	Separation of maintenance rooms and equipment, laundry facilities by partition.	1	X						43	590 004	
44	C	Soiled linens properly stored.	1	X						44	590 004	
ITEM	Photographs	RESPONSIBLE PERSON IN CHARGE	Points	IN	OUT	N/O	N/A	COS <td>R <td>ITEM <td>Code <td>COMMENTS</td> </td></td></td>	R <td>ITEM <td>Code <td>COMMENTS</td> </td></td>	ITEM <td>Code <td>COMMENTS</td> </td>	Code <td>COMMENTS</td>	COMMENTS
45	C	Certified Food Protection Manager. §S-202.12(A)	3	X						45	590 002 C	
46	P, Pf	PIC is present, knowledgeable, understands sanitary controls, demonstrates knowledge, performs duties. §2-103.11	3	X						46	590 002 590 002 A-G	

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

ITEM	Photographs	HIGHLY SUSCEPTIBLE POPULATIONS	Points	IN	OUT	N/O	N/A	COS	R	ITEM Code	COMMENTS	
47	P	Pasteurized foods used; prohibited foods not offered. \$3-801.11	3	X						590.003		
ITEM	Photographs	FOOD/COLOR ADDITIVES	Points	IN	OUT	N/O	N/A	COS <td>R</td> <td>ITEM Code</td> <td>COMMENTS</td>	R	ITEM Code	COMMENTS	
48	P	Food additives approved and properly used. \$3-202.12	2	X						590.008		
ITEM	Photographs	EQUIPMENT AND UTENSILS	Points	IN	OUT	N/O	N/A	COS <td>R</td> <td>ITEM Code</td> <td>COMMENTS</td>	R	ITEM Code	COMMENTS	
49	P	All utensils and equipment are cleaned and sanitized at intervals that are frequent enough to avoid contamination of food products. \$4-602.11	2	X						49	590.004	
50	P,C	Thermometers and controls used for measuring, regulating, or recording temperature, pH, acidity, water activity, or other conditions are accurate and adequately maintained and calibrated.	1	X						50	590.004	
51	P	Molluscan Shellfish Tanks maintained, leaved, and logs kept.	1	X						51	590.004	
ITEM	Photographs	HEALTH PROCEDURES	Points	IN	OUT	N/O	N/A	COS <td>R</td> <td>ITEM Code</td> <td>COMMENTS</td>	R	ITEM Code	COMMENTS	
52	P	Procedures for responding to vomiting & diarrheal events. \$2-501.11	1	X						52	590.002	
ITEM	P,C	CONSUMER ADVISORY POSTED	Points	IN	OUT	N/O	N/A	COS <td>R</td> <td>ITEM Code</td> <td>COMMENTS</td>	R	ITEM Code	COMMENTS	
53	P,C	Consumer Advisory Posted. \$3-603.11	1	X						53	590.003	
ITEM	Photographs	SPECIAL PROCESSES	Points	IN	OUT	N/O	N/A	COS <td>R</td> <td>ITEM Code</td> <td>COMMENTS</td>	R	ITEM Code	COMMENTS	
54	P,P,C	Required records available; shellstock tags, parasite destruction, Time As a Public Health Control, required logs. \$3-303.12, \$3-402.11, \$3-402.12, \$3-202.18	3	X						54	590.003	
55	P	Compliance with variance/specialized process HACCP. \$8-103.12, \$3-302.14	2	X						55	590.003(A)	
ITEM	Photographs	CONFORMANCE WITH APPROVED PROCEDURES	Points	IN	OUT	N/O	N/A	COS <td>R</td> <td>ITEM Code</td> <td>COMMENTS</td>	R	ITEM Code	COMMENTS	
M01		Allergen Certificates	X							590.013(A)		
M02		Anti-Choking	X							590.011(A)		
P101		F.O.G. Local BPH Regulation	X							local		
P102		Firm is currently licensed by the regulatory authority having jurisdiction.	X							local		
ITEM	Photographs	RECORD CHECKLIST	Points	IN	OUT	N/O	N/A	COS <td>R</td> <td>ITEM Code</td> <td>COMMENTS</td>	R	ITEM Code	COMMENTS	
		Water quality and supply records, grease trap cleaning record, annual system cleaning records and tags current.	X									
		Employee training records	X									
		Temperature control records	X									
		Equipment monitoring and maintenance records	X									
		Calibration records	X									
		Sanitation records	X									
		Required Logs: Time as a Public Health Control, Receiving Temperature, parasite destruction	X							590.008		
		Pest control records	X									
		Variance request and approval, Time as a Public Health Control Procedure	X							590.003(D)		
		Inspection records (e.g., incoming product, facility, production area)	X									
ITEMS OBSERVED												
	In Red	Risk Factors Observed (Priority) pts. Deducted	0									
	In Blue	Good Retail Practices Observed (Priority Foundation, Core) pts. Deducted	0									
		Total Non-Compliant Observations total points deducted	0									
		SCORE: 100										
IN= In Compliance OUT= Out of Compliance N/O= Not Observed N/A= Not Applicable COS= Corrected on Sight R= Repeat Violation												

*Violations cited must be corrected within the time frames in section 8-405.11 or in dates otherwise written in the report.

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM



OFFICIAL ORDER FOR CORRECTION: Based on an inspection today, the items checked indicate violations of the Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when signed below or delivered using electronic mail, by a Plymouth Public Health Department Inspector or an 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 with the Board of Health. Your request for a Board of Health hearing must be in writing and submitted to the Public Health Department at the above address within ten (10) calendar days of receipt of this order.

Temperatures Taken:

ADDITIONAL NOTES:

Not operational. In process of demolition. No longer a school.

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

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

FOOD PROTECTION MANAGEMENT

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

EMPLOYEE HEALTH

4	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*
	3-201.14	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*
	3-202.18	Shellstock Identification Present*
	590.004(C)	Wild Mushroom*
	3-201.17	Game Animals*
5		Receiving/Condition
	3-202.11	PHRs 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*
	3-402.11	Tags/Records: Fish Products
	3-402.12	Parasite Destruction*
	3-402.12	Records, Creation and Retention*
7		HACCP Plans
	590.004(J)	Labeling of Ingredients*
	3-502.11	Specialized Processing Methods*
	3-502.12	Reduced oxygen packaging, criteria*
	8-103.12	Conformance with Approved Procedures*

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

PROTECTION FROM CONTAMINATION

8		Cross-contamination
	3-302.11(A)(1)	Raw Animal Foods Separated from Cooked and RTE Foods*
	3-302.11(A)(2)	Contamination from Raw Ingredients
	3-302.11(A)(2)	Raw Animal Foods Separated from Each Other*
	3-302.11(A)	Contamination from the Environment
	3-302.15	Food Protection*
	3-304.11	Washing Fruits and Vegetables*
	3-304.11	Food Contact with Equipment and Utensils*
	3-306.14(A)(B)	Returned Food and Reserve of Food* Contamination from the Consumer
	3-701.11	Disposition of Adulterated or Contaminated Food
9		Discarding or Reconditioning Unsafe Food*
	4-501.111	Food Contact Surfaces
	4-501.112	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 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*
12		Preventing Contamination When Tasting*
	3-301.12	Preventing Contamination from Hands
	590.004(B)	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

TOWN OF PLYMOUTH

Massachusetts Department of Public Health

Division of Food and Drugs

FOOD ESTABLISHMENT INSPECTION REPORT

Name Nathanial Weston		Address 61 Lincoln Street		Telephone 508-837-4320		Owner Tom & Phyllis		Person in Charge (PIC) Jodi Nickerson		Inspector Karen Keane	
Date 8/19/17		Risk Level Low		HACCP Y/N N/A		Time In: 10:00 AM Out: 11:00 AM		Permit No. N/A		Type of Operation(s) Food Service	
Type of Inspection <input checked="" type="checkbox"/> Routine		Re-inspection <input type="checkbox"/>		Previous Inspection <input type="checkbox"/>		Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other		Type of Operation(s) <input type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast		Permit No. N/A	

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

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items) marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

- Anti-choking 590.009 (E)
- Tobacco 590.009 (F)
- Allergen Awareness 590.009 (G)

FOOD PROTECTION MANAGEMENT

- 1. PIC Assigned / Knowledgeable / Duties

EMPLOYEE HEALTH

- 2. Reporting of Diseases by Food Employee and PIC
- 3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

- 4. Food and Water from Approved Source
- 5. Receiving/Condition
- 6. Tags/Records/Accuracy of Ingredient Statements
- 7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

- 8. Separation/Segregation/Protection
- 9. Food Contact Surfaces Cleaning and Sanitizing
- 10. Proper Adequate Handwashing
- 11. Good Hygienic Practices

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					

PROTECTION FROM CHEMICALS

- 12. Prevention of Contamination from Hands
- 13. Handwash Facilities

PROTECTION FROM CHEMICALS

- 14. Approved Food or Color Additives
- 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

- 16. Cooking Temperatures
- 17. Reheating
- 18. Cooling
- 19. Hot and Cold Holding

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

- 20. Time As a Public Health Control
- 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

- 22. Posting of Consumer Advisories

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22): 0

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

DATE OF RE-INSPECTION:

Inspector's Signature Karen Keane	Print: Karen Keane
PIC's Signature Jodi Nickerson	Print: Jodi Nickerson

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

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

FOOD PROTECTION MANAGEMENT

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	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*
	3-201.14	Fish and Recreationally Caught Molluscan Shellfish*
	3-201.15	Molluscan Shellfish from NSSP Listed Sources*
	3-202.18	Shellstock Identification Present*
	590.004(C)	Wild Mushrooms*
	3-201.17	Game Animals*
5	3-202.11	PHFs Received at Proper Temperatures*
	3-202.15	Package Integrity*
	3-101.11	Food Safe and Unadulterated*
6	3-202.18	Tags/Records: Shellstock
	3-202.18	Shellstock Identification*
	3-203.12	Shellstock Identification Maintained*
	3-402.11	Tags/Records: Fish Products
	3-402.11	Parasite Destruction*
	3-402.12	Records, Creation and Retention*
7	590.004(J)	Labeling of Ingredients*
	3-502.11	Specialized Processing Methods*
	3-502.12	Reduced oxygen packaging, criteria*
	8-103.12	Conformance with Approved Procedures*

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

PROTECTION FROM CONTAMINATION

8	3-302.11(A)(1)	Raw Animal Foods Separated from Cooked and RTE Foods*
	3-302.11(A)(2)	Raw Animal Foods Separated from Each Other*
	3-302.11(A)	Contamination from the Environment
	3-302.15	Food Protection*
	3-302.15	Washing Fruits and Vegetables*
	3-304.11	Food Contact with Equipment and Utensils*
	3-306.14(A)(B)	Returned Food and Reserve of Food*
	3-306.14(A)(B)	Disposition of Adulterated or Contaminated Food
	3-701.11	Discarding or Reconditioning Unsafe Food*
9	4-501.111	Food Contact Surfaces
	4-501.111	Manual Rewashing - Hot Water Sanitization Temperatures*
	4-501.112	Mechanical Rewashing - 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 Sanitation of Utensils and Food Contact Surfaces of Equipment*
	4-703.11	Methods of Sanitization - Hot Water and Chemical*
10	2-301.11	Proper, Adequate Handwashing
	2-301.11	Clean Condition - Hands and Arms*
	2-301.12	Cleaning Procedure*
	2-301.14	When to Wash*
11	2-401.11	Good Hygienic Practices
	2-401.11	Eating, Drinking or Using Tobacco*
	2-401.12	Discharges from the Eyes, Nose and Mouth*
12	3-301.12	Preventing Contamination When Tasting*
	590.004(E)	Prevention of Contamination from Hands
	590.004(E)	Preventing Contamination from Employees*
13		Handwash Facilities
	5-203.11	Conveniently Located and Accessible 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

TOWN OR CITY OF Plymouth

Establishment Name: Nathanial's Market

Date: 12/19/17

Page: 2 of 2

Item No.	Code Reference	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION <small>PLEASE PRINT CLEARLY</small>	Date Verified
		Notes:	
		592 Students	
		Breakfast + lunch ↓ ↓ volume a menu	
		LoSavoy 223-319	
		Lo lunches	
		POS Averages	
		Nurse made photo hot col allergies	
		Serv eye - all 3 orgs ✓ Step 3	
		Lunch:	
		Chicken nuggets	
		roasted potato	
		salad	
		Overseas business press	
Discussion With Person in Charge:			
Corrective Action Required:		<input type="checkbox"/> No <input type="checkbox"/> Yes	
<input type="checkbox"/> Voluntary Compliance	<input type="checkbox"/> Employee Restriction / Exclusion		
<input type="checkbox"/> Re-inspection Scheduled	<input type="checkbox"/> Emergency Suspension		
<input type="checkbox"/> Embargo	<input type="checkbox"/> Emergency Closure		
<input type="checkbox"/> Voluntary Disposal	<input type="checkbox"/> Other:		

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

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

PROTECTION FROM CHEMICALS

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

TIME/TEMPERATURE CONTROLS

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

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

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

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

CONSUMER ADVISORY

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

SPECIAL REQUIREMENTS

590.009(A)-(D) in 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		

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

FACILITY NAME:	Nathaniel Morton School		
Address:	7 Lincoln		
Phone:	508-830-4320		
Last Insp. Date:	12.19.2017		
Purpose of Inspection:	Routine		
Type of Establishment:	Elementary School		
License/Permit Number:	2388, 676		
Inspected by:	Marcia Lee	Date:	5.24.19
Signature:		Received by:	Mphelle McNeill
Signature:		Email:	dmiller02360@VSN.COM
Business Email:	dmiller02360@VSN.COM		
Comments:	Foodborne illness risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness and/or injury. Public health interventions are control measures used to prevent such foodborne illness and/or injury. Type of inspection: Routine, Re-inspection, HACCP, Pre-Operation, Suspect illness, Complaint, or Other		

ITEM	PHOTOGRAPHS	SOURCE OF FOOD	POINTS	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
1	P, Pf, C	Approval source for food, water, and ice, received at proper temperatures, wholesome, non adulterated, in good condition, records available. \$3-201.11, \$3-202.11, \$3-202.15	3	X						1	590.003(A)	
2	P, Pf, C	Items must be properly date marking & disposition, date prepared, date frozen, date thawed, expiration date. \$3-301.18, \$3-301.17	2		2					2	590.007	Improper labeling use exp dates.

ITEM	PHOTOGRAPHS	FOOD PROTECTION	POINTS	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
3	P	Potentially hazardous food meets temperature requirements during storage, preparation, cooking, cooling, reheating, holding, display, service, and transportation. \$3-401.11, \$3-501.14, \$3-403.11, \$3-501.16, \$3-501.19	3		X			X		3	590.003	rapidly reheated to 165F, instructed workers not to unplug units until the food service is completed
4	Pf	Adequate facilities to maintain product temperature, thermometers provided	1	X						4	590.004	
5	P	Thermometers are present, conspicuously placed, accurate, calibrated, present	1	X						5	590.003	
6	Pf	Potentially hazardous food properly thawed.	2	X						6		no stem thermometer for taking internal food temperatures, using an oven cooking thermometer.
7	P	Proper disposition of returned, previously served, and unsafe food \$3-306.14.	2	X						7	590.003	
8	P, Pf, C	Food protected during storage, preparation, display, service & transportation. Food containers sealed off floor, washing fruits and vegetables. \$3-302.11, \$3-304.11, \$3-304.15(A), \$3-306.13(A)	3	X						8	590.003	
9	P, Pf, C	No bare hand contact with ready-to-eat foods, proper utensils used, or approved alternate method properly followed. \$3-301.11(E)(1)-(7), \$301.11(D)(1)(2) Good hygienic practices, proper handwashing and glove changing observed. \$2-301.11, \$2-301.12, \$2-301.14	3	X						9	590.003(D)	
10	Pf	In use food dispensing utensils properly stored	1	X						10	590.003	

ITEM	PHOTOGRAPHS	EMPLOYEE HEALTH	POINTS	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
11	P	Management awareness: Proper use of reporting, proper restriction, & exclusion for reportable diseases. \$2-201.11, \$2-201.12, \$2-201.13 No discharge from eyes, nose, or mouth observed. \$2-401.12	3	X						11	590.002	
12	P, C	Proper eating, tasting, drinking, Smoking restricted. \$2-401.11, \$3-301.12	3		3					12	590.003	no handwashing and glove changing between handling trash and food for service
13	C	Proper hair and beard restraints are worn correctly, clean uniforms, kitchen whites, and aprons, proper glove use.	1		1					13	590.002	no hair restraints

ITEM	PHOTOGRAPHS	EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION	POINTS	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
14	C	Food-contact surfaces designed, constructed, maintained, installed, located	2	X						14	590.007	
15	C	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1	X						15	590.007	
16	Pf, C	Dishwashing facilities approved design, adequately constructed, maintained, installed, located	2	X						16	590.004	dishwash, 160 w. 178 ° temp at met. 160.
17	Pf	Proper chemical test kits, measuring devices for pH, thermal strips, and logs are present.	1		1					17	590.004	no log sheet.
18	C	Temperature and psi gauges are accurate. 4.501.11(3)	1	X						18	590.004	
19	Pf	Wash and rinse water is clean, and at proper temperature	2	X						19	590.005	
20	P	Sanitization rises (hot water - chemical) Proper sanitization of food contact surfaces through temperature, chemical concentration, exposure time for equipment and utensils. \$4-501.11(1)-(5), \$4-703.11, \$4-702.11, \$4-602.11, \$4-602.12, \$4-801.11(A)	3		3					20	590.004	no setup for sanitizer for food contact surfaces. A good item is the single use sanitizer white that Ecobib stock since Ecobib is the provider for chemical products at the school

ITEM	PHOTOGRAPHS	PROTECTION FROM CONTAMINATION	POINTS	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
21	C	Wiping cloths properly stored clean and dry or in a sanitizing solution	2	X						21	590.003	cloths rolled on counter.
22	P, Pf	Food-contact surfaces of utensils & equipment clean. \$4-802.11	2	X						22	590.004	
23	C	Nonfood-contact surfaces of utensils & equipment clean.	1	X						23	590.004	
24	C	Proper equipment/utensils storage, handling, to prevent contamination.	1	X						24	590.004	

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

ITEM	Photographs	PROTECTION FROM CONTAMINATION	Points	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
25	P, P, C	Single service articles are from an approved source, are stored, handled, dispensed, used and disposed of in a manner that prevents contamination.	1	X						25	590 004	
26	P, C	No re-use of single service containers for food or chemical storage.	1	X						26	590 004	
ITEM	Photographs	WATER SUPPLY & DISPOSAL	Points	IN	OUT	N/O	N/A	COS <td>R <td>ITEM <td>Code <td>COMMENTS</td> </td></td></td>	R <td>ITEM <td>Code <td>COMMENTS</td> </td></td>	ITEM <td>Code <td>COMMENTS</td> </td>	Code <td>COMMENTS</td>	COMMENTS
27	P	Water supply is from an approved source and water supply is sufficient for the operations intended.	3	X						27	590 005	
28	P	Sewage disposal approved. Proper disposal of waste water in approved disposal facilities (ie slop sinks).	3	X						28	590 005	
ITEM	Photographs	PLUMBING	WT	IN	OUT	N/O	N/A	COS <td>R <td>ITEM <td>Code <td>COMMENTS</td> </td></td></td>	R <td>ITEM <td>Code <td>COMMENTS</td> </td></td>	ITEM <td>Code <td>COMMENTS</td> </td>	Code <td>COMMENTS</td>	COMMENTS
29	C	Location, installation, maintenance (ie dripping faucets, leaking pipes, improperly venting pipe)	1	X						29	590 005	
30	P, P, C	Plumbing installed preventing cross connection, back siphonage, backflow.	2	X						30	590 005	COMMENTS
31	P, C	Adequate handwashing facilities, easily accessible, designed.	3	X						31	590 005	
32	P, C	Toilet facilities: properly constructed, self-closing doors, fixtures in good repair, supplied with soap and towels in dispenser/ hand-drying devices, cleaned, covered sanitary disposal receptacle, handwash signage present. Toilet facilities have self-closing doors and doors do not open into areas where food is exposed to airborne contamination and are adequately separated from food processing and storage areas.	2	X						32	590 006 590 005	
ITEM	Photographs	FACILITY AND GROUNDS	Points	IN	OUT	N/O	N/A	COS <td>R <td>ITEM <td>Code <td>COMMENTS</td> </td></td></td>	R <td>ITEM <td>Code <td>COMMENTS</td> </td></td>	ITEM <td>Code <td>COMMENTS</td> </td>	Code <td>COMMENTS</td>	COMMENTS
33	C	Surfaces covered trash receptacles present in adequate number, leak proof, insect/rodent proof, emptied with adequate frequency, clean.	2	X						33	590 005	
34	P, C	Outside premises are free from trash, etc., free of harborage, breeding places for rodents, insects, and other pests. Outside areas (roads, yards, disposal systems) provide adequate drainage and do not constitute a source of contamination. Controlled incineration.	2	X						34	590 006	
35	C	Doors, windows, and other openings are protected to eliminate entry by insects, rodents/pests. No evidence of pests present.	3	X						35	590 006	
ITEM	Photographs	FLOORS, WALLS & CEILINGS	Points	IN	OUT	N/O	N/A	COS <td>R <td>ITEM <td>Code <td>COMMENTS</td> </td></td></td>	R <td>ITEM <td>Code <td>COMMENTS</td> </td></td>	ITEM <td>Code <td>COMMENTS</td> </td>	Code <td>COMMENTS</td>	COMMENTS
36	C	Proper floor construction, proper floor covering installed, floors graded with drained as required, floor and wall juncture covered. Floors in good repair and clean. Dustless cleaning methods used as needed.	1	X						36	590 006	
37	C	Walls, ceilings, attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required. Dustless cleaning methods used as needed.	1	X						37	590 006	
38	C	Adequate lighting provided for sufficient candle light. Fixtures properly shielded or use of shatter proof bulbs.	1	X						38	590 006	
39	C	Air quality and ventilation are adequate to remove excessive heat for equipment and rooms and prevent contamination by dust, and/or other airborne substances.	1	X						39	590 004	
40	C	Locker rooms, employee changing areas, provided, located to prevent contamination of production areas, and used for storage of employee personal items, properly equipped and properly ventilated. Dressing rooms are maintained in good physical repair.	1	X						40	590 004	
41	P, P, C	Handcides and rodenticides are used and stored so as to prevent contamination of food items. Detergents, sanitizers and other cleaning supplies are used in a safe, effective manner. Hazardous materials are kept in their original containers and stored separate from food materials. \$7-202.12, \$7-203.11, \$7-101.11, \$7-201.11	3			3				41	590 007	quaternary ammonia concentration and spray bottle exceeded 400 parts per million the paper color started dripping off the paper on another chart. It exceeded 500 parts per million but is higher than that based upon the color of the strip. Workers were not given instruction on how to dilute the product for a test kit to test the concentration level
42	C	Premises maintained free of litter, unnecessary items and articles, cleaning maintenance equipment, properly stored.	1	X						42	590 006	
43	C	Separation of maintenance rooms and equipment, laundry facilities by partition.	1	X						43	590 004	
44	C	Sold items properly stored.	1	X						44	590 004	
ITEM	Photographs	RESPONSIBLE PERSON IN CHARGE	Points	IN	OUT	N/O	N/A	COS <td>R <td>ITEM <td>Code <td>COMMENTS</td> </td></td></td>	R <td>ITEM <td>Code <td>COMMENTS</td> </td></td>	ITEM <td>Code <td>COMMENTS</td> </td>	Code <td>COMMENTS</td>	COMMENTS
45	C	Certified Food Protection Manager, §2-102.12(A)	3	X						45	590 002, C	Michelle McNeill 13506903, 8.24.22, Kelley Smith 13506911, 8.24.22
46	P, P, C	PIC is present, knowledgeable, understands sanitary controls, demonstrates knowledge, performs duties. §2-103.11	3			3				46	590 002, C 590 002, A-C	

Town of Plymouth Public Health Department RETAIL FOOD INSPECTION FORM

ITEM	Photographs	HIGHLY SUSCEPTIBLE POPULATIONS	Points	IN	OUT	N/O	N/A	COS	R	ITEM Code	COMMENTS
47	P	Pasteurized foods used; prohibited foods not offered. §3-801.11	3	X						590.003	
ITEM	Photographs	FOOD/COLOR ADDITIVES	Points	IN	OUT	N/O	N/A	COS <td>R <td>ITEM Code</td> <td>COMMENTS</td> </td>	R <td>ITEM Code</td> <td>COMMENTS</td>	ITEM Code	COMMENTS
48	P	Food additives approved and properly used. §3-202.12	2	X						590.003	
ITEM	Photographs	EQUIPMENT AND UTENSILS	Points	IN	OUT	N/O	N/A	COS <td>R <td>ITEM Code</td> <td>COMMENTS</td> </td>	R <td>ITEM Code</td> <td>COMMENTS</td>	ITEM Code	COMMENTS
49	P	All utensils and equipment are cleaned and sanitized at intervals that are frequent enough to avoid contamination of food products. §4-602.11	2	X						49 590.004	
50	P/C	Insurments are certified used for measuring, requiring or recording temperature, pH, acidity, water activity, or other conditions are accurate and adequately maintained and calibrated.	1	X						50 590.004	
51	P	Molluscan Shellfish Tanks maintained, listed, and logs kept.	1	X						51 590.004	
ITEM	Photographs	HEALTH PROCEDURES	Points	IN	OUT	N/O	N/A	COS <td>R <td>ITEM Code</td> <td>COMMENTS</td> </td>	R <td>ITEM Code</td> <td>COMMENTS</td>	ITEM Code	COMMENTS
52	P/C	Procedures for responding to vomiting & diarrheal events. §3-501.11	1	X						52 590.002	
ITEM	P/C	CONSUMER ADVISORY POSTED	Points	IN	OUT	N/O	N/A	COS <td>R <td>ITEM Code</td> <td>COMMENTS</td> </td>	R <td>ITEM Code</td> <td>COMMENTS</td>	ITEM Code	COMMENTS
53	P/C	Consumer Advisory Posted. §3-603.11	1	X						53 590.003	
ITEM	Photographs	SPECIAL PROCESSES	Points	IN	OUT	N/O	N/A	COS <td>R <td>ITEM Code</td> <td>COMMENTS</td> </td>	R <td>ITEM Code</td> <td>COMMENTS</td>	ITEM Code	COMMENTS
54	P, P/C	Required records available: shellstock tags; parasite destruction Time As a Public Health Control; required logs. §3-205.12, §3-402.11, §3-402.12, §3-402.18	3	X						54 590.003	
55	P	Compliance with variance/specialized process/HACCP. §81.03.12, §3.302.14	2	X						55 590.003(A)	
ITEM	Photographs	CONFORMANCE WITH APPROVED PROCEDURES	Points	IN	OUT	N/O	N/A	COS <td>R <td>ITEM Code</td> <td>COMMENTS</td> </td>	R <td>ITEM Code</td> <td>COMMENTS</td>	ITEM Code	COMMENTS
M01		Allergen Certificate	X							590.01(A)	local Nickerson, 2024 not here today no one else has one
M02		Allergen Declaration	X							590.01(A)	local
PLV01		F.O.G. Local BOH Regulation	X							local	
PLV02		Firm is currently licensed by the regulatory authority having jurisdiction.	X							local	
ITEM	Photographs	RECORD CHECKLIST								ITEM Code	COMMENTS
		Water, quality and supply records, grease trap cleaning record, anseal system cleaning records and tags current, Fire extinguisher tags current.	X								
		Employee training records	X								
		Temperature control records	X								
		Equipment monitoring and maintenance records	X								
		Calibration records	X								
		Sanitation records	X								
		Required Logs: Time as a Public Health Control, Receiving Temperature, parasite destruction	X							590.008	
		Pest control records	X								
		Variance request and approval: Time as a Public Health Control Procedure	X								
		Inspection records (e.g., incoming product, facility, production area)	X							590.003(d)	
ITEMS OBSERVED											
Risk Factors Observed (Priority) pts. Deducted											
In Red 12											
Good Retail Practices Observed (Priority Foundation, Core) pts. Deducted											
In Blue 4											
Total Non-Compliant Observations total points deducted											
16											
SCORE: 84											
IN= In Compliance OUT= Out of Compliance N/O= Not Observed N/A= Not Applicable COS= Corrected on Sight R= Repeat Violation											

*Violations cited must be corrected within the time frames in section B-405.11 or in dates otherwise written in the report.

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM



OFFICIAL ORDER FOR CORRECTION: Based on an inspection today, the items checked indicate violations of the Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when signed below or delivered using electronic mail, by a Plymouth Public Health Department inspector or an 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 with the Board of Health. Your request for a Board of Health hearing must be in writing and submitted to the Public Health Department at the above address within ten (10) calendar days of receipt of this order.

Temperatures Taken:

ADDITIONAL NOTES:

TOWN OF PLYMOUTH

Massachusetts Department of Public Health

Division of Food and Drugs

FOOD ESTABLISHMENT INSPECTION REPORT

Name <i>Hyatt Community Intermediate</i>		Date <i>1/12/17</i>	Type of Operation(s) <input checked="" type="checkbox"/> Food Service
Address <i>117 Cent Pond Road</i>		Risk Level	<input checked="" type="checkbox"/> Residential Kitchen
Telephone <i>508-837-8875</i>		HACCP Y/N	<input type="checkbox"/> Mobile
Owner <i>Town of Plymouth</i>		In: Time	<input type="checkbox"/> Retail
Person in Charge (PIC) <i>Brenda Cradock</i>		Out: Time	<input type="checkbox"/> Food Service
Inspector <i>Karen Keane</i>		Permit No.	<input type="checkbox"/> Bed & Breakfast
			<input type="checkbox"/> Caterer
			<input type="checkbox"/> Temporary
			<input type="checkbox"/> Pre-operation
			<input type="checkbox"/> Suspect Illness
			<input type="checkbox"/> General Complaint
			<input type="checkbox"/> HACCP
			<input type="checkbox"/> Other

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

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items) Non-compliance with:

- Anti-choking 590.009 (E)
- Tobacco 590.009 (F)
- Allergen Awareness 590.009 (G)

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

- FOOD PROTECTION MANAGEMENT**
- 1. PIC Assigned / Knowledgeable / Duties
 - 2. Reporting of Diseases by Food Employee and PIC
 - 3. Personnel with Infections Restricted/Excluded
- FOOD FROM APPROVED SOURCE**
- 4. Food and Water from Approved Source
 - 5. Receiving/Condition
 - 6. Tags/Records/Accuracy of Ingredient Statements
 - 7. Conformance with Approved Procedures/HACCP Plans
- PROTECTION FROM CONTAMINATION**
- 8. Separation/Segregation/Protection
 - 9. Food Contact Surfaces Cleaning and Sanitizing
 - 10. Proper Adequate Handwashing
 - 11. Good Hygienic Practices
- EMPLOYEE HEALTH**
- 12. Prevention of Contamination from Hands
 - 13. Handwash Facilities
- PROTECTION FROM CHEMICALS**
- 14. Approved Food or Color Additives
 - 15. Toxic Chemicals
- TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)**
- 16. Cooking Temperatures
 - 17. Reheating
 - 18. Cooling
 - 19. Hot and Cold Holding
 - 20. Time As a Public Health Control
- REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)**
- 21. Food and Food Preparation for HSP
 - 22. Posting of Consumer Advisories
- 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.

	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		

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

DATE OF RE-INSPECTION:

Inspector's Signature: <i>Karen Keane</i>	Print: <i>Karen Keane</i>
PIC's Signature: <i>Karen Keane</i>	Print: <i>Karen Keane</i>
Page 1 of 2 Pages	

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

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

FOOD PROTECTION MANAGEMENT

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

EMPLOYEE HEALTH

4	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*
	3-202.14	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*
	3-201.14	Fish and Recreationally Caught Molluscan Shellfish*
	3-201.15	Molluscan Shellfish from NSSP Listed Sources*
	3-202.18	Shellstock Identification Present*
	590.004(C)	Wild Mushrooms*
	3-201.17	Game Animals*
5	Receiving/Condition	
	3-202.11	PHRs 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*
	3-402.11	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	
	3-502.11	Specialized Processing Methods*
	3-502.12	Reduced oxygen packaging, criteria*
	8-103.12	Conformance with Approved Procedures*

FOOD FROM APPROVED SOURCE

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

PROTECTION FROM CONTAMINATION

8	3-302.11(A)(1)	Raw Animal Foods Separated from Cooked and RTE Foods*
	3-302.11(A)(2)	Raw Animal Foods Separated from Each Other*
	3-302.11(A)	Food Protection*
	3-302.15	Washing Fruits and Vegetables*
	3-304.11	Food Contact with Equipment and Utensils*
	3-306.14(A)(B)	Returned Food and Reserve of Food*
	3-701.11	Discarding or Reconditioning Unsafe Food*
9	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 Sanitation of Utensils and Food Contact Surfaces of Equipment*
	4-703.11	Methods of Sanitization - Hot Water and Chemical*
10	2-301.11	Proper, Adequate Handwashing
	2-301.11	Clean Condition - Hands and Arms*
	2-301.12	Cleaning Procedure*
	2-301.14	When to Wash*
11	2-401.11	Good Hygienic Practices
	2-401.11	Eating, Drinking or Using Tobacco*
	2-401.12	Discharges from the Eyes, Nose and Mouth*
12	3-301.12	Preventing Contamination When Tasting*
	590.004(B)	Prevention of Contamination from Hands
	590.004(B)	Preventing Contamination from Employees*
13	Handwash Facilities	
	5-203.11	Conveniently Located and Accessible Numbers and Capacities*
	5-204.11	Location and Placement*
	5-205.11	Accessibility, Operation and Maintenance
	6-301.11	Supplied with Soap and Hand Drying Devices
	6-301.11	Handwashing Cleanser, Availability
	6-301.12	Hand Drying Provision

Establishment Name: TOWN OR CITY OF Plymouth Date: 12/12/17 Page: 2 of 2
Plymouth Community Center

Item No.	Code Reference	C - Critical Item R - Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION <small>PLEASE PRINT CLEARLY</small>	Date Verified												
			Notes:													
			3 lunches													
			500 lunches 124 breakfast - hot items													
			601 - #133a choice													
			Plenty in -> listed in POS													
			Today:													
			Event Toast Slice													
			Sandwiches													
			Cheeseburgers													
			Deli bar - Every Day													
			Main location -> feeds all 8 Elementary Schools.													
Discussion With Person In Charge:																
Corrective Action Required: <table border="0" style="width: 100%;"> <tr> <td><input type="checkbox"/> Voluntary Compliance</td> <td><input type="checkbox"/> No</td> <td><input type="checkbox"/> Yes</td> </tr> <tr> <td><input type="checkbox"/> Re-inspection Scheduled</td> <td><input type="checkbox"/> Employee Restriction / Exclusion</td> <td><input type="checkbox"/> Emergency Suspension</td> </tr> <tr> <td><input type="checkbox"/> Embargo</td> <td><input type="checkbox"/> Emergency Closure</td> <td></td> </tr> <tr> <td><input type="checkbox"/> Voluntary Disposal</td> <td><input type="checkbox"/> Other:</td> <td></td> </tr> </table>					<input type="checkbox"/> Voluntary Compliance	<input type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> Re-inspection Scheduled	<input type="checkbox"/> Employee Restriction / Exclusion	<input type="checkbox"/> Emergency Suspension	<input type="checkbox"/> Embargo	<input type="checkbox"/> Emergency Closure		<input type="checkbox"/> Voluntary Disposal	<input type="checkbox"/> Other:	
<input type="checkbox"/> Voluntary Compliance	<input type="checkbox"/> No	<input type="checkbox"/> Yes														
<input type="checkbox"/> Re-inspection Scheduled	<input type="checkbox"/> Employee Restriction / Exclusion	<input type="checkbox"/> Emergency Suspension														
<input type="checkbox"/> Embargo	<input type="checkbox"/> Emergency Closure															
<input type="checkbox"/> Voluntary Disposal	<input type="checkbox"/> Other:															

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

14	Food or Color Additives	3-202.12	Additives*
	Protection from Unapproved Additives*	3-302.14	
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*

PROTECTION FROM CHEMICALS

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

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

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

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

CONSUMER ADVISORY

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

SPECIAL REQUIREMENTS

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

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

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

Inspector's Signature: *[Signature]*
 PIC's Name: *[Signature]*
 PIC's Signature: *[Signature]*
 PIC's Email: *[Signature]*
 Date Signed: _____
 Follow-Up Required: YES NO
 If follow-up is required, indicate follow-up date: _____

OFFICIAL ORDER FOR CORRECTION: Based on an inspection today, the items checked indicate violations of the Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when signed below by a Plymouth Public Health Department Inspector or an 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 approved by this order, you have a right to a hearing with the Board of Health. Your request for a Board of Health hearing must be in writing and submitted to the Public Health Department at the above address within (10) calendar days of receipt of this order.

57. SPECIAL REQUIREMENTS/OTHER **Check box when found to be in compliance**
 F.O.G. Local BOH Regulation Allergen Awareness (509.009[F])
 Anti-Choking (509.009[E]) Tobacco (590.009[F])
 Other (Indicate on Observations Form)

36. Thermometers provided & accurate <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	37. Food properly labeled in original container <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	38. Insects, rodents, & animals not present <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	39. Contamination prevented during food preparation, storage & display <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	40. Personal cleanliness <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	41. Wiping cloths: properly used & stored <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	42. Washing fruits & vegetables <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
33. Proper cooling methods used; adequate equipment for temperature control <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	34. Plant food properly cooked for hot holding <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	35. Approved thawing methods used <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	36. Thermometers provided & accurate <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	37. Food properly labeled in original container <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	38. Insects, rodents, & animals not present <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	39. Contamination prevented during food preparation, storage & display <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
32. Variance obtained for specialized processing methods <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	31. Water & ice from approved source <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	30. Pasteurized eggs used where required <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	29. Approved thawing methods used <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	28. Thermometers provided & accurate <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	27. Food properly labeled in original container <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	26. Insects, rodents, & animals not present <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>

SAFE FOOD AND WATER
 Mark 'X' in the box if numbered item is not in compliance. Mark 'X' in the appropriate box for COS and/or R. COS = corrected on-site during inspection. R = repeat violation.
 Good Retail Practices are preventive measures to control the addition of pathogens, chemicals, and physical objects into foods and the food system.

GOOD RETAIL PRACTICES
 43. In-use utensils properly stored

PROPER USE OF UTENSILS
 44. Utensils, equipment & linens: properly stored, dried, & handled

UTENSILS, EQUIPMENT, & VENDING
 47. Food & non-food contact surfaces cleanable, properly designed, constructed & used

WAREHOUSING FACILITIES
 48. Warehousing facilities: installed, maintained, & used; test strips

PHYSICAL FACILITIES
 49. Non-food contact surfaces clean

PHYSICAL FACILITIES
 50. Hot & cold water available; adequate pressure

PLUMBING
 51. Plumbing installed; proper backflow devices

SEWAGE & WASTE WATER
 52. Sewage & waste water properly disposed

TOILET FACILITIES
 53. Toilet features: properly constructed, supplied, & cleaned

GARBAGE & REFUSE
 54. Garbage & refuse properly disposed; facilities maintained

PHYSICAL FACILITIES
 55. Physical facilities installed, maintained, & cleaned

ADAPQUATE VENTILATION & LIGHTING
 56. Adequate ventilation & lighting; designated areas used

APPROVED SOURCE
 14. Food obtained from approved source

FOOD PROTECTED FROM CONTAMINATION
 11. Food separated and protected and sanitized

PREVENTING CONTAMINATION BY HANDS
 8. Hands clean and properly washed

GOOD HYGIENIC PRACTICES
 6. Proper eating, tasting, drinking, or tobacco use

EMPLOYEE HEALTH
 1. PIC present, demonstrates knowledge and perform duties

CONFORMANCE WITH APPROVED PROCEDURES
 29. Compliance with variance / specialized process / HACCP Plan

FOOD/COLOR ADDITIVES AND TOXIC SUBSTANCES
 27. Food additives: approved & properly used

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)
 26. Pasteurized foods used; prohibited foods not offered

Foodborne illness risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness and/or injury. Public health interventions are control measures used to prevent such foodborne illness and/or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A) for each numbered item.
 IN = in compliance, OUT = not observed, N/A = not applicable

Supervision

1. PIC present, demonstrates knowledge and perform duties

2. Certified Food Protection Manager present

EMPLOYEE HEALTH

3. Management, food employee and conditional employee, knowledge, responsibilities

4. Proper use of restriction and exclusion of and reporting

5. Procedures in place for responding to exposed, sick, ill employees

GOOD HYGIENIC PRACTICES

6. Proper eating, tasting, drinking, or tobacco use

7. No discharge from eyes, nose, mouth, or open wounds/sores

PREVENTING CONTAMINATION BY HANDS

8. Hands clean and properly washed

9. No bare hand contact with RTE food

10. Adequate handwashing sinks properly supplied and accessible

FOOD PROTECTED FROM CONTAMINATION

11. Food separated and protected and sanitized

12. Food-contact surfaces; cleaned and sanitized

13. Proper disposition of returned, previously served, reconditioned and unsafe food

APPROVED SOURCE

14. Food obtained from approved source

15. Food received at proper temperature

16. Food received in good condition, safe, and unadulterated

17. Required records available: shellstock tags, parasite destruction

Inspector: *[Signature]*
 Person-in-Charge (PIC): *[Signature]*
 Owner: *[Signature]*
 Telephone: 508-830-4450
 Address: 112 Long Road
 Date Inspected: 7/10/17
 Risk Category: Low Med High

PERMIT NUMBER: _____
 Bed & Breakfast
 Caterer
 Temporary
 Mobile
 Residential Kitchen
 Retail
 Food Service

DATE: _____
 Pre-operation
 Suspect illness
 General Complaint
 HACCP
 Other

TYPE OF INSPECTION: Routine Re-inspection Previous inspection

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH
(Items 1 - 29)

SUPERVISION	
2-101.11	Assignment (P)
590.003(A)(1)	Assignment (P)
2-102.11(A),(B), and (C)(1),(4-16)	Demonstration (P)
590.003(B)	Demonstration (P)
2-103.11(A-O)	Person-in-Charge Duties (P)
2-102.12(A)	Certified Food Protection Manager Assignment (P)
590.003(A)(2-4)	Assignment (P)
EMPLOYEE HEALTH	
2-102.11(C)(2), (3), AND (17)	Demonstration (P)
2-103.11(M)	Person-in-Charge Duties (P)
2-201.11(A)(1), (B),(C)	Responsibility of the Permit Holder, PIC, and Conditional Employees (P,P)
FC-2-201.11(A) Health Status-Employee Is Ill (P)	Responsibility of a Food Employee or Applicant to Report to the PIC (P)
590.003(F)	Responsibility of the PIC (P)
590.003(G)	Reporting by the PIC (P)
2-201.11(D) and (F)	Responsibility of the Permit Holder, PIC, and Conditional Employees - Responsibility of the PIC to Exclude or Restrict (P)
2-101.12	Exclusions and Restrictions (P)
590.003(D)	Exclusions and Restrictions (P)
2-201.13	Removal, Adjustment, or Retention of Exclusions and Restrictions (P)
590.003(E)	Removal or Exclusions and Restrictions (P)
2-501.11	Clean-up of Vomiting and Diarrheal Events (P)
GOOD HYGIENIC PRACTICES	
2-401.11	Eating, Drinking, and Using Tobacco (P)
3-301.12	Preventing Contamination When Tasting (P)
2-401.12	Discharges from the Eyes, Nose, and Mouth (P)
PREVENTING CONTAMINATION BY HANDS	
2-301.11(A,D-E)	Clean condition - Hands and Arms (P,P,C)
2-301.12	Cleaning Procedure (P)
2-301.14	When to Wash (P)
2-301.15	Where to Wash (P)
2-301.16	Hand Antiseptics (P)
3-301.11(B-C)	Preventing Contamination from Hands (P,P)
5-202.12	Handwashing Sinks, Installation (P)
5-203.11	Handwashing Sinks - Numbers & Capacities (P)
5-204.11	Handwashing Sinks - Location & Placement (P)
5-205.11	Using a Handwashing Sink - Operation and Maintenance (P)
6-301.11	Handwashing Cleanser, Availability (P)
6-301.12	Hand Drying Provision (P)
6-301.14	Handwashing Signage (P)
APPROVED SOURCES	
3-201.11(A) and (D)- (G)	Compliance with Food Code (P,P)
590.004(A)	Food Prepared in a Private Home (P)
590.004(B)	Packaged Food, Labeling (P)
3-201.14	Flah (P)
3-201.15	Molluscan Shellfish (P)
3-201.16(B)	Wild Mushrooms (P)
590.004(C)	Wild Mushrooms - Identification Required (P)
3-201.17	Game Animals (P,C)
3-202.13	Eggs (P)
3-202.14	Eggs and Milk Products, Pasteurized (P)
590.004(D)	Frozen Milk Products (P)
3-202.110	Juice Treated - Commercially Processed (P,P)
590.006(A)	Bottled Drinking Water (P)
3-202.11	Food received at proper temperature
3-202.11	Temperature (P,P)
13	Food received in good condition, safe, and unadulterated
3-101.11	Safe, Unadulterated (P)
3-202.15	Package Integrity (P)
14	Req'd records available: Shellstock tags, parasite destruction
3-202.18	Shellstock Identification (P,C)
3-202.12	Shellstock, Maintaining Identification (P)
3-402.12	Parasite Destruction (P,C)
3-402.12	Records, Creation & Retention

PROTECTION FROM CONTAMINATION

15	Food separated and protected
3-302.111	Packaging, & Segregation (P,C)
3-304.111	Food Contact with Equipment, Utensils, and Linens (P)
3-304.15(A)	Gloves, Use Limitation (P)
16	Food-contact surfaces: cleaned and sanitized
4-501.111	Manual Warewashing Equipment, Hot Water Sanitization Temperatures (P)
4-501.112	Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures (P)
4-501.114	Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness (P,P)
4-601.11(A)	Equipment, Food-Contact Surfaces, Non-food Contact Surfaces and Utensils (P)
4-702.11	Before Use After Cleaning - Frequency (P)
4-703.11	Hot Water and Chemical - Methods (P)
17	Proper disposition of returned, previously served, reconditioned and unsafe food
3-306.14	Returned Food and Re-Service of Food (P)
3-701.11	Discarding or Reconditioning Unsafe Adulterated, or Contaminated Food (P)
18	Proper cooking time and temperature
3-401.11	Raw Animal Foods - Cooking (P,P)
3-401.12	Microwave Cooking (P,P)
3-401.14	Non-Continuous Cooking of Raw Animal Foods (P,P)
19	Proper reheating procedures for hot holding
3-403.11	Reheating for hot holding (P)
20	Proper cooling time and temperature
3-501.14	Cooling (P)
21	Proper hot holding temperature
3-501.16(A)(1)	TCS Food - Hot Holding (P)
22	Proper cold holding temperature
3-501.16(A)(2)	TCS Food - Cold Holding (P)
3-501.16(B)	Eggs - Cold Holding (P)
23	Proper date marking and disposition
3-501.17	RTE TCS Food, Date Marking (P)
3-501.18	RTE TCS Food, Disposition (P)
24	Time as a Public Health Control (TPHC)
3-501.19	Time as a Public Health Control (P,P,C)
590.004(H)	TPHC - Public Health Dept. Approval Required
CONSUMER ADVISORY	
25	Consumer advisory provided for raw/undercooked food
3-603.11	Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens (P)
26	Pasteurized foods used; prohibited foods not offered
3-801.11(A), (B), (C), (E), (F), (G)	Pasteurized Foods, Prohibited Re-Service, and Prohibited Food (P,C)
27	Food color additives: approved and properly used
3-202.12	Additives (P)
3-202.14	Protection from Unapproved Additives (P)
28	Toxic substances: properly identified, stored and used
7-101.11	Identifying Information - Original Containers (P)
7-102.11	Common Name - Working Containers (P)
7-201.11	Separation - Storage (P)
7-202.11	Restriction - Presence and Use (P)
7-202.12	Conditions of Use (P,P,C)
7-203.11	Poisonous / Toxic Container, Prohibitions (P)
7-204.11	Sanitizers, Criteria - Chemicals (P)
7-204.12	Chemicals for Washing Produce, Criteria (P)
7-204.14	Drying Agents, Criteria (P)
7-205.11	Incidental Food Contact - Lubricants (P)
7-206.11	Restricted Use Pesticides, Criteria (P)
7-206.12	Rodent Bait Stations (P)
7-206.13	Tracking Powders, Pest Control and Monitoring (P,C)

Town of Plymouth Public Health Department RETAIL FOOD INSPECTION FORM

FACILITY NAME: PCIS
Address: 172 Long Pond Road
Phone: 508-930-4474
Last Insp. Date: 12/12/17
Purpose of Inspection: Routine
Type of Establishment: Food Establishment (School)
Risk Category: High
License/Permit Number: Food Establishment 796 Milk 797

Time In: 11:00 **Time Out:** 12:00 **DATE:** 2/7/19
Inspection by: Marcia Lee
Signature:
PIC Received by: Brenda Crowdis
Signature:
Manager's Email: bcrowdis@plymouth.k12.ma.us
Permit Holder: Plymouth School System
Corporate Email: Plancott@plymouth.k12.ma.us

ITEM	Photographs	SOURCE OF FOOD	Points	IN	OUT	N/O	N/A	COS	COMMENTS
1		Approved source for food, water, and ice; wholesome, non adulterated	3	X					
2		All foods must be stored in air tight, covered, labeled receptacles designed for the intended use. Foods must be labeled to identify food by common name, date of production, date of freezing, thawing, preparation, and expiration.							

ITEM	Photographs	FOOD PROTECTION	Points	IN	OUT	N/O	N/A	COS	COMMENTS
3		Potentially hazardous food meets temperature requirements during storage, preparation, cooking, cooling, holding, display, service, and transportation.	3				X		
4		Adequate facilities to maintain product temperature, thermometers provided	3	X					
5		Thermometers provided and accurate, properly calibrated.	1	X					
6		Potentially hazardous food properly thawed	2			X			
7		Unwrapped or potentially hazardous food not reserved	2	X					
8		Food protected during storage, preparation, display, service & transportation. Food containers stored off floor. Washing fruits and vegetables.	2		2				Plymouth Produce is supplier saw all prewashed. No veg/fruit wash. On Order
9		Handling of food and ice minimized. No bare hand contact with ready-to-eat foods, proper utensils used, or approved alternate method properly followed.	3	X					
10		In use food dispensing utensils properly stored	1	X					

ITEM	Photographs	EMPLOYEE HEALTH	Points	IN	OUT	N/O	N/A	COS	COMMENTS
11		Management awareness, written health policy present. Proper use of reporting, proper restriction & exclusion for reportable diseases. No discharge from eyes, nose, or mouth observed.	3	X					
12		Proper eating, tasting, drinking. Good hygienic practices, proper handwashing and glove changing observed, smoking restricted	3	X					
13		Proper hair and beard restraints are worn correctly. Clean uniforms, kitchen whites, and aprons.	1	X					Has reportable food posted

ITEM	Photographs	EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION	Points	IN	OUT	N/O	N/A	COS	COMMENTS
14		Food-contact surfaces designed, constructed, maintained, installed, located	2	X					
15		Nonfood-contact surfaces designed, constructed, maintained, installed, located	1			1			Badly scorred stained cutting boards need replacement or resurfacing. On order
16		Dishwashing facilities approved design, adequately constructed, maintained, installed, located	2	X					Still need some proper damage racks in the walk in
17		Proper chemical test kits, measuring devices for pH, thermal strips, and logs are present. Temperature and psi gauges are accurate	1	X					
18		Tablewares and Equipment is pre-flushed, scraped, and soaked prior to cleaning.	1	X					
19		Wash and rinse water is clean, and at proper temperature	2	X					
20		Sanitization (not water - chemical). Proper sanitization of food contact surfaces through temperature, chemical concentration, exposure time for equipment and utensils.	3	X					

ITEM	Photographs	PROTECTION FROM CONTAMINATION	Points	IN	OUT	N/O	N/A	COS	COMMENTS
21		Wiping cloths properly stored clean and dry or in a sanitizing solution	3	X					
22		Food-contact surfaces of utensils & equipment clean.	2	X					
23		Nonfood-contact surfaces of utensils & equipment clean.	1	X					Old equipment has accumulated soils, must be cleaned or removed.
24		Proper equipment/utensils storage, handling, to prevent contamination.	2	X					
25		Single service articles are from an approved source, are stored, handled, dispensed, used and disposed of in a manner that prevents contamination.	1	X					
26		No re-use of single service containers for food or chemical storage.	1	X					

ITEM	Photographs	WATER SUPPLY & DISPOSAL	Points	IN	OUT	N/O	N/A	COS	COMMENTS
27		Water supply is from an approved source and water supply is sufficient for the operations intended.	3	X					
28		Sewage disposal approved. Proper disposal of waste water in approved disposal facilities (ie. stop sinks)	3	X					

ITEM	Photographs	PLUMBING	WT	IN	OUT	N/O	N/A	COS	R

Town of Plymouth Public Health Department RETAIL FOOD INSPECTION FORM

ITEM	Description	2	X	IN	OUT	N/O	N/A	COS	R	COMMENTS
29	Location, installation, maintenance (ie dripping faucets, leaking pipes, improperly washing pipes)									
30	Plumbing installed preventing cross connection, back siphonage, backflow									
31	Adequate handwashing facilities, easily accessible, designed, installed	3	X							
32	Toilet facilities: properly constructed, self closing doors, fixtures in good repair, supplied with soap and towels in dispensers/ hand-drying devices, cleaned, covered sanitary disposal receptacle, handwash signage present. Toilet facilities have self-closing doors and doors do not open into areas where food is exposed to airborne contamination and are adequately separated from food processing and storage areas.	2	X							
FACILITY AND GROUNDS										
33	Sufficient covered trash receptacles present in adequate number, leak proof, insect/rodent proof, emptied with adequate frequency, clean	2	X							
34	Outside premises are free from trash, etc., free of harborage, breeding places for rodents, insects, and other pests. Outside areas (roads, yards, disposal systems) provide adequate drainage and do not constitute a source of contamination. Controlled incubation.	2	X							
35	Doors, windows, and other openings are protected to eliminate entry by insects, rodents/pests. No evidence of pests present.	3			3					Doors to exterior are not tight closing. There is a gap at the bottom and middle with approx. 3/4" gap. Premises does have an issue with mice entry.
FLOORS, WALLS & CEILINGS										
36	Proper floor construction, proper floor covering installed, floors graded with drained as required, floor and wall juncture covered. Floors in good repair and clean. Dustless cleaning methods used as needed.	1	X							
37	Walls, ceilings, attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required. Dustless cleaning methods used as needed.	1	X							Dust attached to the ceiling tiles in need of cleaning
38	Adequate lighting provided for sufficient candle light. Fixtures properly shielded or use of shatter proof bulbs.	1	X							
39	Air quality and ventilation are adequate to remove excessive heat for equipment and rooms and prevent contamination by dust, and/or other airborne substances.	1	X							
40	Locker rooms, employee changing areas, provided, located to prevent contamination of production areas, and used for storage of employee personal items, properly equipped and properly ventilated. Dressing rooms are maintained in good physical repair.	1	X							
41	Insecticides and rodenticides are used and stored so as to prevent contamination of food items. Detergents, sanitizers and other cleaning supplies are used in a safe, effective manner. Hazardous materials are kept in their original containers and stored separate from raw materials.	3	X							
42	Premises maintained free of litter, unnecessary items and articles, cleaning maintenance equipment properly stored.	1			1					Remove all unnecessary equipment or clean and repair. Example the old proof box, mixers, dough machine.
43	Separation of maintenance rooms and equipment, laundry facilities by partition.	1								
44	Soiled linens properly stored.	1								
RESPONSIBLE PERSON IN CHARGE										
45	Certified Food Protection Manager	3	X							
46	PLICs knowledgeable and understands sanitary controls demonstrates competence	2	X							
HIGHLY SUSCEPTIBLE POPULATIONS										
47	Pasteurized foods used; prohibited foods not offered.	3	X							
FOOD/COLOR ADDITIVES										
48	Food additives approved and properly used	3				X				
EQUIPMENT AND UTENSILS										
49	All utensils and equipment are cleaned and sanitized at intervals that are frequent enough to avoid contamination of food products	2	X							
50	Instruments and controls used for measuring, regulating, or recording temperature, pH, acidity, water activity, or other conditions are accurate and adequately maintained.	1	X							
51	Calibration records for equipment, thermometers, and other devices for control of hazards are accurate and adequately maintained.	1	X							
LICENSEURE										
52	Firm is currently licensed by the regulatory authority having jurisdiction.	1	X							
CONFORMANCE WITH APPROVED PROCEDURES (W/ 1 pt for all)										
53	Allergen Certificate	1					X			
	Consumer Advisory Posted	1					X			
	Compliance with variance/specialized process/HACCP	1					X			
	Anti-Choking	1	X							Scheduled in February with CPR
	Smokeless	1	X							
	F.O.G. Local BOH Regulation	1	X							

Town of Plymouth Public Health Department RETAIL FOOD INSPECTION FORM

ITEM	RECORDS	Points	IN	OUT	N/O	N/A	COS	COMMENTS
54	Required records available; shellstock tags, parasite destruction Time As a Public Health Control, required logs	1	x					
ITEM	RECORD CHECKLIST							
Photographs	Water quality and supply records, grease trap cleaning record, ansul system cleaning records and tags current, Fire extinguisher tags current		x	1				Greasetrap done one in December. No ansul/hood
	Employee training records		x					
	Temperature control records		x					
	Equipment monitoring and maintenance records		x					
	Calibration records		x					
	Sanitation records		x					
	Required Logs, Time as a Public Health Control, Receiving Temperature, parasite destruction		x					
	Pest control records		x					
	Variance request and approval, Time as a Public Health Control Procedure		x					Eco labs monthly
	Inspection records (e.g., incoming product, facility, production area)		x					

IN= In Compliance

OUT= Out of Compliance

N/O= Not Observed

N/A= Not Applicable

COS= Corrected on Sight

R= Repeat Violation

Score: 92

Critical Items Observed (Primary, Primary Foundation)
Non-Critical Items Observed (Primary Foundation, Core)
Total Non-Compliant Observations

OFFICIAL ORDER FOR CORRECTION: Based on an inspection today, the items checked indicate violations of the Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when signed below or delivered using electronic mail, by a Plymouth Public Health Department Inspector or an 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 with the Board of Health. Your request for a Board of Health hearing must be in writing and submitted to the Public Health Department at the above address within ten (10) calendar days of receipt of this order.

Additional Notes:

It was a half day and no food was being served when I previously went to inspect. I was able to look at the physical premises and used that information during today's trip. I went over my findings with the Manager and Director. Additional time from my first visit was approx 30 minutes and is not included in the time in and out from today's visit.

Some of the work is been taken care of. Some work is outstanding and the manager will submit A work order for that work. The ansul system still has not been taken care of however that is beyond the control of the manager As well as the removal of o


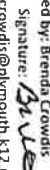
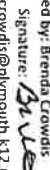
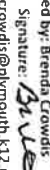
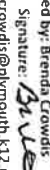
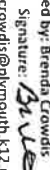
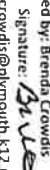
Diagrams:

Town of Plymouth Public Health Department
RETAIL FOOD INSPECTION FORM



Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

FACILITY NAME: PCIS		Address: 177 Long Pond Road		Phone: 508-830-4474		Last Insp. Date: 12/12/17		Purpose of Inspection: Routine		Type of Establishment: Food Establishment (School)		Risk Category: High	
License/Permit Number: Food Establishment 796, Milk 797		Corporate Email: pvanactt@plymouth.k12.ma.us		Inspection by: Marcia Lee		Signature: 		Signature: 		Signature: 		Time In: 9:15 Time Out: 11:15 DATE: 10/24/19	
Manager's Email: bcrowdis@plymouth.k12.ma.us		Permit Holder: Plymouth School System		Signature: 		Signature: 		Signature: 		Signature: 		Identified as the most prevalent contributing factors of foodborne illness and/or injury. Public health interventions are control measures used to prevent such foodborne illness and/or injury.	
Types of Inspection: Routine, Re-inspection, TACCP, Pre-Operation, Suspect Illness, Complaint, or Other		Reinspection Date:		Comments:		Comments:		Comments:		Comments:		Comments:	
ITEM	Photographs	SOURCE OF FOOD	Points	IN	OUT	N/O	N/A	CS	R				
1		Approved source for food, water, and tea, wholesome, nonadulterated	3	X									
ITEM	Photographs	FOOD PROTECTION	Points	IN	OUT	N/O	N/A	CS	R				
3		Potentially hazardous food meets temperature requirements during storage, preparation, cooking, cooling, holding, display, service, and transportation	3			X							
4		Adequate facilities to maintain product temperature, thermometers provided	1	X									
5		Thermometers provided and accurate, properly calibrated	2	X									
6		Potentially hazardous food properly thawed	2	X									
7		Unwashed or potentially hazardous food is not reserved	2			X							
8		Food protected during storage, preparation, display, service & transportation. Food containers stored off floor. Washing fruits and vegetables	2			X							
9		Handling of food and ice minimized. No bare hand contact with ready-to-eat foods. proper utensils used, or approved alternate method properly followed	3	X									
10		In use food dispensing utensils properly stored	1	X									
ITEM	Photographs	EMPLOYEE HEALTH	Points	IN	OUT	N/O	N/A	CS	R				
11		Management awareness, written health policy present. Proper use of reporting, proper restriction & exclusion for reportable diseases. No discharge from eyes, nose, or mouth observed	3	X									
12		Proper eating, tasting, drinking. Good hygiene practices. Proper handwashing and glove changing observed. Smoking restricted	3	X									
13		Proper hair and beard restrictions are worn correctly. Clean uniforms, kitchen whites, and aprons.	1	X									
ITEM	Photographs	EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION	Points	IN	OUT	N/O	N/A	CS	R				
14		Food-contact surfaces designed, constructed, maintained, installed, located	2			X							
15		Nonfood-contact surfaces designed, constructed, maintained, installed, located	1			X							
16		Dishwashing facilities approved design, adequately constructed, maintained, installed, located	2	X									
17		Proper chemical test kits, measuring devices for pH, thermal strips, and logs are present. Temperature and psi gauges are accurate	1	X									
18		Tableware and equipment is pre-rinsed, scraped, and soaked prior to cleaning	1	X									
19		Wash and rinse water is clean, and at proper temperature	2	X									
20		Sanitization rinse (hot water - chemical). Proper sanitization of food contact surfaces through temperature, chemical concentration, exposure time for equipment and utensils.	3	X									
ITEM	Photographs	PROTECTION FROM CONTAMINATION	Points	IN	OUT	N/O	N/A	CS	R				
21		Wiping cloths properly stored clean and dry or in a sanitizing solution	3	X				X					
22		Food-contact surfaces of utensils & equipment clean	2	X					X				
23		Nonfood-contact surfaces of utensils & equipment clean	1	X									
24		Proper equipment/utensils storage, handling, to prevent contamination	2	X									
25		Single service articles are from an approved source, are stored, handled, dispensed, used and disposed of in a manner that prevents contamination	1	X									
26		No reuse of single service containers for food or chemical storage	1	X									
ITEM	Photographs	WATER SUPPLY & DISPOSAL	Points	IN	OUT	N/O	N/A	CS	R				
27		Water supply is from an approved source and water supply is sufficient for the operations intended	3	X									

Town of Plymouth Public Health Department RETAIL FOOD INSPECTION FORM

ITEM	Photographs	PLUMBING	WT	IN	OUT	N/O	N/A	COS	COMMENTS
28		Sewage disposal approved. Proper disposal of waste water in approved disposal facilities (ie stop sinks)	3	x					
29		Location, installation, maintenance (ie dripping faucets, leaking pipes, improperly venting pipes).	2	x					
30		Plumbing installed preventing cross connection, back siphonage, backflow.	3	x					
31		Adequate handwashing facilities, easily accessible designed, installed	3	x					
32		Toblet facilities: properly constructed, self closing doors, fixtures in good repair, supplied with soap and towels in dispensers/ hand-drying devices, cleaned, covered sanitary disposal receptacle, handwash signage present. Toblet facilities have self-closing doors and doors do not open into areas where food is exposed to airborne contamination and are adequately separated from food processing and storage areas.	2	x					
ITEM	Photographs	FACILITY AND GROUNDS	Points	IN	OUT	N/O	N/A	COS	
33		Surficial covered trash receptacles present in adequate number, leak proof, insect/rodent proof, emptied with adequate frequency, clean.	2	x					
34		Outside premises are free from trash, etc., free of handpicks, pecking places for rodents, insects, and other pests. Outside areas (pools, yards, disposal systems) provide adequate drainage and do not constitute a source of contamination. Controlled interventions.	2	x					
35		Doors, windows, and other openings are protected to eliminate entry by insects, rodents/pests. No evidence of pests present.	3		3				Doors to exterior are not tight closing, there is a gap at the bottom and middle with approx. 3/4" gap. Premises does have an issue with mice entry.
ITEM	Photographs	FLOORS, WALLS & CEILINGS	Points	IN	OUT	N/O	N/A	COS	
36		Proper floor construction, proper floor covering installed, floors graded with drained as required, floor and wall juncture covered. Floors in good repair and clean. Distless cleaning methods used as needed.	1	x					
37		Walls, ceilings, attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required. Distless cleaning methods used as needed.	1	x					Dust attached to the ceiling tiles in need of cleaning
38		Adequate lighting provided for sufficient candle light. Fixtures properly shielded or use of shatter proof bulbs.	1	x					
39		Air quality and ventilation are adequate to remove excessive heat for equipment and rooms and prevent contamination by dust, mold or other airborne substances.	1	x					
40		Locker rooms, employee changing area, provided, located to prevent contamination of production areas, and used for storage of employee personal items, properly equipped and properly vented. Dressing rooms are maintained in good physical repair. Insecticides and rodenticides are used and stored so as to prevent contamination of food items. Detergents, sanitizers and other cleaning supplies are used in a safe, effective manner. Hazardous materials are kept in their original containers and stored separate from raw materials.	1	x					
41		Premises maintained free of filth, unnecessary items and articles, cleaning maintenance equipment properly stored.	3	x					
42			1		1				Remove all unnecessary equipment or clean and repair. Example the old proof box, mixers, dough machine.
43		Separation of maintenance rooms and equipment, laundry facilities by partition.	1						
44		School items properly stored.	1						
ITEM	Photographs	RESPONSIBLE PERSON IN CHARGE	Points	IN	OUT	N/O	N/A	COS	
45		Certified Food Protection Manager	3	x					
46		PIC is knowledgeable and understands sanitary controls demonstrates competence	2	x					
ITEM	Photographs	HIGHLY SUSCEPTIBLE POPULATIONS	Points	IN	OUT	N/O	N/A	COS	
47		Pasturized foods used, prohibited foods not offered.	3	x					
ITEM	Photographs	FOOD/COLOR ADDITIVES	Points	IN	OUT	N/O	N/A	COS	
48		Food additives approved and properly used	3			x			
ITEM	Photographs	EQUIPMENT AND UTENSILS	Points	IN	OUT	N/O	N/A	COS	
49		All utensils and equipment are cleaned and sanitized at intervals that are frequent enough to avoid contamination of food products	2	x					
50		Instruments and controls used for measuring, regulating, or recording temperature, pH, acidity, water activity, or other conditions are accurate and adequately maintained.	1	x					
51		Calibration records for equipment, thermometers, and other devices for control of hazards are accurate and adequately maintained.	1	x					
ITEM	Photographs	LIENSURE	Points	IN	OUT	N/O	N/A	COS	
52		Item is currently licensed by the regulatory authority having jurisdiction.	1	x					
ITEM	Photographs	CONFORMANCE WITH APPROVED PROCEDURES (MPT 1 pt for all)	Points	IN	OUT	N/O	N/A	COS	
52			1	x					

Town of Plymouth Public Health Department RETAIL FOOD INSPECTION FORM

ITEM	RECORDS	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS
53	Allergen Certificate Consumer Advisory Period Compliance with various/specialized process/HACCP Anti-Choking Sanitation F.O.C. Local BOH Regulation Procedures for responding to vomiting & diarrheal events	1 1 1 1 1 1	X X X X X X	1 1 1 1 1 1					Needs allergen certificate Scheduled in February with CPR Is in process of writing
54	Photographs Required records available; shellstock tags, parasite destruction, Time As a Public Health Control, required logs RECORD CHECKLIST Weigher quality and supply records, grease trap cleaning record, annual system cleaning records and logs current, Fire extinguisher tags current Employee training records Temperature control records Equipment monitoring and maintenance records Calibration records Sanitation records Required logs: Time as a Public Health Control, Reserving Temperature, parasite destruction Pest control records Variance request and approval, Time as a Public Health Control Procedure Inspection records (e.g., incoming product, facility, production area)	1	X	1					Greasetrap done one in December. No annual/food Eco labs monthly
ITEMS OBSERVED Critical Items Observed (Primary, Primary Foundation) 1 Non-Critical Items Observed (Primary Foundation, Core) 7 Total Non-Compliant Observations 8 COS= Corrected on Sight R= Repeat Violation IN= In Compliance OUT= Out of Compliance N/O= Not Observed N/A= Not Applicable Score: 88									

OFFICIAL ORDER FOR CORRECTION: Based on an inspection today, the items checked indicate violations of the Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when signed below or delivered using electronic mail, by a Plymouth Public Health Department Inspector or an 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 with the Board of Health. Your request for a Board of Health hearing must be in writing and submitted to the Public Health Department at the above address within ten (10) calendar days of receipt of this order.

Additional Notes:

Diagram:

Town of Plymouth Public Health Department
RETAIL FOOD INSPECTION FORM

FACILITY NAME: Plymouth North High School
Address: 41 Obery St, Plymouth, MA 02360
Phone: 508-830-4400
Last Insp. Date: 12/7/2016
Purpose of Inspection: Routine
Type of Establishment: Retail Food, Milk, Food Production
Risk Category: High
License/Permit Number: milk 2156, Retail 2150, Food 814

Time In: 11:30 **Time Out:** 2:00 **DATE:** 1/6/19
Inspection by: Marcell Lee
Signature: 
PIC Received by: Lisa Stone
Signature: 
Managers Email: lisa.stone@plymouth.k12.ma.us
Permit Holder: Plymouth School Department
Corporate Email: pvaencott@plymouth.k12.ma.us

Foodborne illness risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness and/or injury. Public health interventions are control measures used to prevent such foodborne illness and/or injury.
Types of Inspection: Routine, Re-inspection, "MAYDAY", Pre-operation, Suspect illness, Complaint, or Other
Reinspection Date: 1/30/19

ITEM	Photographs	FOOD PROTECTION	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS
1	Photographs	Approved source for food, water, and ice, wholesome, nonadulterated	3	X					R	
3	Photographs	Potentially hazardous food meets temperature requirements during storage, preparation, cooking, cooling, holding, display, service, and transportation.	3	X				X	R	
4	Photographs	Adequate facilities to maintain product temperature, thermometers provided	3	X					R	
5	Photographs	Thermometers provided and accurate, properly calibrated	1	X					R	
6	Photographs	Potentially hazardous food properly thawed	2	X					R	
7	Photographs	Unwrapped or potentially hazardous food not reserved	2	X					R	
8	Photographs	Food protected during storage, preparation, display, service & transportation. Food containers stored off floor. Washing fruits and vegetables	2	X					R	Do not use a chemical vegetable rinse for fruits and vegetables
9	Photographs	Handling of food and ice minimized. No bare hand contact with ready-to-eat foods, proper utensils used, or approved alternate method properly followed	3	X					R	
10	Photographs	In use food dispensing utensils properly stored	1	X					R	
11	Photographs	EMPLOYEE HEALTH Management awareness, written health policy present. Proper use of reporting, proper restriction & exclusion for reportable diseases. No discharge from eyes, nose, or mouth observed.	3	X					R	
12	Photographs	Proper eating, drinking. Good hygienic practices, proper handwashing and glove changing observed, smoking restricted	3	X					R	
13	Photographs	Proper hair and beard restraints are worn correctly, clean uniforms, kitchen whites, and aprons.	1	X					R	is going to set up a hydration station, numerous beverages were on prep surfaces.
14	Photographs	EQUIPMENT & UTENSIL DESIGN, CONSTRUCTION & INSTALLATION Food-contact surfaces designed, constructed, maintained, installed, located	2	X					R	
15	Photographs	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1	X					R	
16	Photographs	Dishwashing facilities approved design, adequately constructed, maintained, installed, located	2	X					R	
17	Photographs	Proper chemical test kits, measuring devices for pH, thermal strips, and logs are present. Temperature and psi gauges are accurate	1	X					R	X
18	Photographs	Tablewares and Equipment is pre-used, scraped, and soaked prior to cleaning	1	X					R	
19	Photographs	Wash and rinse water is clean, and at proper temperature	2	X					R	
20	Photographs	Sanitization rinse (hot water - chemical). Proper sanitization of food contact surfaces through temperature, chemical concentration, exposure time for equipment and utensils.	3	X					R	
21	Photographs	PROTECTION FROM CONTAMINATION Wiping cloths properly stored clean and dry or in a sanitizing solution	3	IN	OUT	N/O	N/A		R	
22	Photographs	Food-contact surfaces of utensils & equipment clean	2	X					R	need to store properly between use. Do not use all purpose cleaner spray on prep cou
23	Photographs	Nonfood-contact surfaces of utensils & equipment clean	1	X					R	
24	Photographs	Proper equipment storage, handling to prevent contamination	2	X					R	
25	Photographs	Single service articles are from an approved source, are stored, handled, dispensed, used and disposed of in a manner that prevents contamination.	1	X					R	
26	Photographs	No re-use of single service containers for food or chemical storage	1	X					R	
27	Photographs	WATER SUPPLY & DISPOSAL Water supply is from an approved source and water supply is sufficient for the operations intended	3	IN	OUT	N/O	N/A		R	
28	Photographs	Sewage disposal approved. Proper disposal of waste water in approved disposal facilities (ie slip sinks)	3	X					R	Patrick will have this information
29	Photographs	PLUMBING Location, installation, maintenance (ie dripping faucets, leaking pipes, improperly washing pipes)	2	X					R	
30	Photographs	Plumbing installed preventing cross connection, back siphonage, backflow	3	X					R	
31	Photographs	Adequate handwashing facilities, easily accessible, designed, installed	3	X					R	Spray at the dishwasher was below overflow rim. COS

Town of Plymouth Public Health Department
RETAIL FOOD INSPECTION FORM

ITEM	Photographs	Facility and Grounds	Points	IN	OUT	N/O	N/A	COS	COMMENTS
32		Toilet facilities, properly constructed, self-closing doors, fixtures in good repair, supplied with soap and towels in dispenser hand-drying devices, cleaned, covered sanitary disposal receptacle, handwash signage present. Toilet facilities have self-closing doors and doors do not open into areas where food is exposed to airborne contamination and are adequately separated from food processing and storage areas.	2	X					
33	Photographs	FACILITY AND GROUNDS Sufficient covered trash receptacles present in adequate number, leak proof, insect/rodent proof, emptied with adequate frequency, clean.	2	X					
34		Outside premises are free from trash, etc., free of harborage, breeding places for rodents, insects, and other pests. Outside areas (roads, yards, disposal systems) provide adequate drainage and do not constitute a source of contamination. Controlled precipitation.	2	X					
35		Doors, windows, and other openings are protected to eliminate entry by insects, rodents/pests. No evidence of pests present.	3	X					
ITEM	Photographs	FLOORS, WALLS & CEILINGS	Points	IN	OUT	N/O	N/A	COS	COMMENTS
36		Proper floor construction, proper floor covering installed, floors graded with drained as required, floor and wall juncture covered. Floors in good repair and clean. Dustless cleaning methods used as needed.	1	X					
37		Walls, ceilings, attached equipment, properly constructed, good repair. Clean. Wall & ceiling surfaces as required. Dustless cleaning methods used as needed.	1	X					
38		Adequate lighting provided for sufficient candle light. Fixtures properly shielded or use of shatter proof bulbs.	1	X					
39		Air quality and ventilation are adequate to remove excessive heat for equipment and rooms and prevent contamination by dust, and/or other airborne substances.	1	X					Dust fans so dust is not spread through facility.
40		Locker rooms, employee changing areas, provided, located to prevent contamination of production areas, and used for storage of employee personal items, properly equipped and properly ventilated. Dressing rooms are maintained in good physical repair.	1	X					
41		Cleaning supplies are used in a safe, effective manner. Hazardous materials are kept in their original containers and stored separate from raw materials.	3	X				X	
42		Premises maintained free of litter, unnecessary items and articles, cleaning maintenance equipment properly stored.	1	X					Store chemicals in correct storage area not on shelves. Corrected.
43		Separation of maintenance rooms and equipment, laundry facilities by partition.	1	X					
44		Sold items properly stored.	1	X					
ITEM	Photographs	RESPONSIBLE PERSON IN CHARGE	Points	IN	OUT	N/O	N/A	COS	COMMENTS
45		Certified Food Protection Manager.	3	X					
46		PLIC is knowledgeable and understands sanitary controls demonstrates competence.	2	X					
ITEM	Photographs	HIGHLY SUSCEPTIBLE POPULATIONS	Points	IN	OUT	N/O	N/A	COS	COMMENTS
47		Pasteurized foods used, prohibited foods not offered.	3	X					
ITEM	Photographs	FOOD/COLOR ADDITIVES	Points	IN	OUT	N/O	N/A	COS	COMMENTS
48		Food additives approved and properly used.	3				X		
ITEM	Photographs	EQUIPMENT AND UTENSILS	Points	IN	OUT	N/O	N/A	COS	COMMENTS
49		All utensils and equipment are cleaned and sanitized at intervals that are frequent enough to avoid contamination of food products.	2	X					
50		Instruments and controls used for measuring, regulating, or recording temperature, pH, acidity, water activity, or other conditions are accurate and adequately maintained.	1	X					
51		Calibration records for equipment, thermometers, and other devices for control of hazards are accurate and adequately maintained.	1	X					creating a log
ITEM	Photographs	LICENSE/SURE	Points	IN	OUT	N/O	N/A	COS	COMMENTS
52		Item is currently licensed by the regulatory authority having jurisdiction.	1	X					
ITEM	Photographs	CONFORMANCE WITH APPROVED PROCEDURES (WT 1 pt for all)	Points	IN	OUT	N/O	N/A	COS	COMMENTS
53		Allergen Certificate	1		X				
		Consumer Advisory Posted	1		X				
		Compliance with validated/specialized process/HACCP	1		X				
		Anti-Chill/line	1	X					
		Smoke/line	1	X					
		F O G Local BOH Regulation	1	X					
		Procedures for responding to vomiting & diarrheal events	1	X					
ITEM	Photographs	RECORDS	Points	IN	OUT	N/O	N/A	COS	COMMENTS
54		Required records available: Shellstock tags, parasite destruction, Time As a Public Health Control, required logs.	1						

Town of Plymouth Public Health Department
RETAIL FOOD INSPECTION FORM

ITEM	RECORD CHECKLIST								
Photographs	Water quality and supply records, grease trap cleaning record, ansul system cleaning records and tags current, Fire extinguisher tags current								
	Employee training records								
	Temperature control records								
	Equipment monitoring and maintenance records								
	Calibration records								
	Sanitation records								
	Required Logs: Time as a Public Health Control, Receiving Temperature, parasite destruction								
	Pest control records								
	Variance request and approval, Time as a Public Health Control Procedure								
	Inspection records (e.g., incoming product, facility, production area)								

ITEMS OBSERVED
Critical Items Observed (Primary, Primary Foundation)
Non-Critical Items Observed (Primary Foundation, Core)
Total Non-Compliant Observations
Score 94

OFFICIAL ORDER FOR CORRECTION: Based on an inspection today, the items checked indicate violations of the Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when signed below or delivered using electronic mail, by a Plymouth Public Health Department inspector or an 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 with the Board of Health. Your request for a Board of Health hearing must be in writing and submitted to the Public Health Department at the above address within ten (10) calendar days of receipt of this order.

Additional Notes:
 Food Service Director Patrick Van Cott phone number 508-830-4474
 No retail store from cafeteria, a separate retail store from the school system
 Games have concession and cook at the concession stand

Management does a good job at this location. We spoke about a few opportunities for improvement. Cold racks and hot racks separate, hydration station, and sanitizer control and use. Will return in 2 weeks to see corrections completed.

Diagrams:

no tag for ansul system and hood cleaning, fire department noted this in past report.
 no one verifies but is put directly into walk ins.

Town of Plymouth Public Health Department RETAIL FOOD INSPECTION FORM

FACILITY NAME: Plymouth North High School		Time: 10:45		DATE: 2/4/19				
Address: 41 Chery St, Plymouth, MA 02360		Inspector by: Marcia Lee						
Phone: 508-830-4400		Signature:						
Last Insp. Date: 12/17/2016		PIC Received by: Lisa Stone						
Purpose of Inspection: Routine		Signature:						
Type of Establishment: Retail Food, Milk, Food Production		Managers Email: Lisa.stone@plymouth.k12.ma.us						
Risk Category: High		Permit Holder: Plymouth School Department						
License/Permit Number: milk 2156, Retail 2160, Food 814		Corporate Email: pmarcott@plymouth.k12.ma.us						
ITEM	Photographs	Points	IN	OUT	N/A	CO5	R	
1	Approved source for food, water, and ice, wholesome, nonadulterated	3	X					
ITEM	FOOD PROTECTION	Points	IN	OUT	N/A	CO5	R	
3	Potentially hazardous food meets temperature requirements during storage, preparation, cooking, cooling, holding, display, service, and transportation.	3	X					
4	Adequate facilities to maintain product temperature, thermometers provided	3	X				X	
5	Thermometers provided and accurate, properly calibrated	1	X					
6	Potentially hazardous food properly thawed	2	X					
7	Unwrapped or potentially hazardous food not reserved	2	X					
8	Food protected during storage, preparation, display, service & transportation, Food containers stored off floor, Washing fruits and vegetables.	2		X				
9	Handling of food and ice minimized, No bare hand contact with ready-to-eat foods, proper utensils used, or approved alternate method properly followed	3	X					
10	In use food dispensing utensils properly stored	1	X					
ITEM	EMPLOYEE HEALTH	Points	IN	OUT	N/A	CO5	R	
11	Management awareness, written health policy present, Proper use of reporting, proper restriction & exclusion for reportable diseases, No discharge from eyes, nose, or mouth observed.	3	X					
12	Proper eating, fasting, drinking, Good hygienic practices, proper handwashing and glove changing observed, smoking restricted	3	X					
13	Proper hair and beard restraints are worn correctly, clean uniforms, kitchen whites, and aprons.	1	X					
ITEM	EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION	Points	IN	OUT	N/A	CO5	R	
14	Food-contact surfaces designed, constructed, maintained, installed, located	2	X					
15	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1	X					
16	Dishwashing facilities approved design, adequately constructed, maintained, installed, located	2	X					
17	Proper chemical test kits, measuring devices for ph, thermal strips, and logs are present, Temperature and psi gauges are accurate.	1	X					
18	Tablewares and Equipment is pre-flushed, scraped, and soaked prior to cleaning	1	X					X
19	Wash and rinse water is clean, and at proper temperature	2	X					
20	Sanitization rinse (hot water- chemical), Proper sanitization of food contact surfaces through temperature, chemical concentration, exposure time for equipment and utensils.	3	X					
ITEM	PROTECTION FROM CONTAMINATION	Points	IN	OUT	N/A	CO5	R	
21	Wiping cloths properly stored clean and dry or in a sanitizing solution.	3	X					
22	Food-contact surfaces of utensils & equipment clean	2	X					
23	Nonfood-contact surfaces of utensils & equipment clean	1	X					
24	Proper equipment/utensils storage, handling, to prevent contamination.	2	X					
25	Single service articles are from an approved source, are stored, handled, dispensed, used and disposed of in a manner that prevents contamination.	1	X					
26	No re-use of single service containers for food or chemical storage	1	X					
ITEM	WATER SUPPLY & DISPOSAL	Points	IN	OUT	N/A	CO5	R	
27	Water supply is from an approved source and water supply is sufficient for the operations intended.	3	X					
28	Sewage disposal approved, Proper disposal of waste water in approved disposal facilities (ie slop sinks)	3	X					
ITEM	PLUMBING	WT	IN	OUT	N/O	N/A	CO5	R
29	Location, installation, maintenance (ie dripping faucets, leaking pipes, improperly wasting pipes)	2	X					
30	Running installed preventing cross connection, back siphonage, backflow	3	X				X	
COMMENTS								
Patrick will Have this information								
Spray at the dishwasher was below overflow rim, CO5								

Town of Plymouth Public Health Department RETAIL FOOD INSPECTION FORM

54	Required records available: shellstock tags, parasite destruction, time as a Public Health Control, required logs	1	1	1	1	1	1
ITEM	Photographs						
	RECORD CHECKLIST						
	Water quality and supply records, grease trap cleaning record, ansul system cleaning records and tags current, Fire extinguisher tags current	X					
	Employee training records	X					
	Temperature control records	X					
	Equipment monitoring and maintenance records	X					
	Calibration records	X					
	Sanitation records	X					
	Required Logs: Time as a Public Health Control, Resealing Temperature, parasite destruction	X					
	Pest control records	X					
	Variance request and approval, Time as a Public Health Control Procedure	X					
	Inspection records (e.g., incoming product, facility, production area)	X					
	ITEMS OBSERVED						
	Critical Items Observed (Primary, Primary Foundation)						
	Non-Critical Items Observed (Primary Foundation, Core)						
	Total Non-Compliant Observations						
	Score 98						

OFFICIAL ORDER FOR CORRECTION: Based on an inspection today, the items checked indicate violations of the Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when signed below or delivered using electronic mail, by a Plymouth Public Health Department Inspector or an 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 with the Board of Health. Your request for a Board of Health hearing must be in writing and submitted to the Public Health Department at the above address within ten (10) calendar days of receipt of this order.

Additional Notes:

- Food Service Director Patrick Van Cott phone number 508-830-4474
- No retail store from cafeteria, a separate retail store from the school system
- Games have concession and cook at the concession stand
- All noted violations taken care of some items on order. Hood still needs tag. Great job with addressing concerns by manager and staff.

Diagrams:

TOWN OF PLYMOUTH

Massachusetts Department of Public Health

Division of Food and Drugs

FOOD ESTABLISHMENT INSPECTION REPORT

Name	Plymouth South High School 12/1/17		
Address	190 Long Road		
Telephone	508-229-7006		
Owner	Town of Plymouth		
Person in Charge (PIC)	Kim Marie Alpis		
Inspector	Karen Keane		
Date	Type of Operation(s)	Risk Level	HACCP Y/N
	<input checked="" type="checkbox"/> Food Service		
	<input type="checkbox"/> Retail		
	<input type="checkbox"/> Residential Kitchen		
	<input type="checkbox"/> Mobile		
	<input type="checkbox"/> Temporary		
	<input type="checkbox"/> Caterer		
	<input type="checkbox"/> Bed & Breakfast		
Type of Inspection	Permit No.		
<input checked="" type="checkbox"/> Routine			
<input type="checkbox"/> Re-inspection			
<input type="checkbox"/> Previous Inspection			
Date:			
<input type="checkbox"/> Pre-operation			
<input type="checkbox"/> Suspect Illness			
<input type="checkbox"/> General Complaint			
<input type="checkbox"/> HACCP			
<input type="checkbox"/> Other			

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

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items) action as determined by the Board of Health.

Violations marked may pose an imminent health hazard and require immediate corrective

action as determined by the Board of Health.

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- Anti-choking 590.009 (E)
- Tobacco 590.009 (F)
- Allergen Awareness 590.009 (G)

Non-compliance with:

Violations marked may pose an imminent health hazard and require immediate corrective

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

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

DATE OF RE-INSPECTION:

- 12. Prevention of Contamination from Hands
- 13. Handwash Facilities
- 14. Approved Food or Color Additives
- 15. Toxic Chemicals
- 16. Cooking Temperatures
- 17. Reheating
- 18. Cooling
- 19. Hot and Cold Holding
- 20. Time As a Public Health Control
- 21. Food and Food Preparation for HSP
- 22. Posting of Consumer Advisories

- 1. PIC Assigned / Knowledgeable / Duties
- 2. Reporting of Diseases by Food Employee and PIC
- 3. Personnel with Infections Restricted/Excluded
- 4. Food and Water from Approved Source
- 5. Receiving/Condition
- 6. Tags/Records/Accuracy of Ingredient Statements
- 7. Conformance with Approved Procedures/HACCP Plans
- 8. Separation/Segregation/Protection
- 9. Food Contact Surfaces Cleaning and Sanitizing
- 10. Proper Adequate Handwashing
- 11. Good Hygienic Practices

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

Violations marked may pose an imminent health hazard and require immediate corrective

action as determined by the Board of Health.

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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		

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.

- 1. PIC Assigned / Knowledgeable / Duties
- 2. Reporting of Diseases by Food Employee and PIC
- 3. Personnel with Infections Restricted/Excluded
- 4. Food and Water from Approved Source
- 5. Receiving/Condition
- 6. Tags/Records/Accuracy of Ingredient Statements
- 7. Conformance with Approved Procedures/HACCP Plans
- 8. Separation/Segregation/Protection
- 9. Food Contact Surfaces Cleaning and Sanitizing
- 10. Proper Adequate Handwashing
- 11. Good Hygienic Practices

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

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Violations marked may pose an imminent health hazard and require immediate corrective

Establishment Name: Plymouth South High School TOWN OR CITY OF Plymouth Date: 12/16/17 Page: 2 of 2

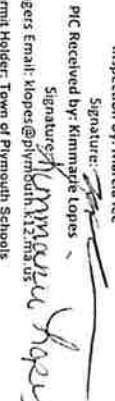
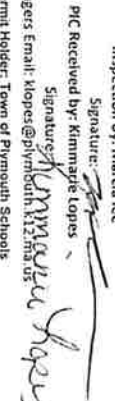
Item No.	Code Reference	C - Critical Item R - Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION <small>PLEASE PRINT CLEARLY</small>	Date Verified
			Notes:	
			4 lunches	
			400-440 lunches/day	
			Temperatures good	
			Allergies -> POS list all allergies	
			Report butts cleanup on parchment paper	
			Separete	
			Pasta / Sauce	
			Herbup / Cheaburger	
			Han - Cheese	
			Bagged Bits	
Discussion With Person in Charge:				
Corrective Action Required:			<input type="checkbox"/> No <input type="checkbox"/> Yes	
<input type="checkbox"/> Voluntary Compliance <input type="checkbox"/> Employee Restriction / Exclusion <input type="checkbox"/> Re-inspection Scheduled <input type="checkbox"/> Emergency Suspension <input type="checkbox"/> Embargo <input type="checkbox"/> Emergency Closure <input type="checkbox"/> Voluntary Disposal <input type="checkbox"/> Other:				

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

Time In: 12:01 Time Out: 1:30 DATE: 11/22/19

FACILITY NAME: Plymouth South High School
Address: 490 Long Pond Road
Phone: 508-224-7006
Last Insp. Date: 8/30/17
Purpose of Inspection: Routine
Type of Establishment: Food Establishment
Risk Category: High
License/Permit Number: 824 and 821 Food Establishment; Retail Food 825; Milk 823

Inspection by: Marla Lee
Signature: 
PIC Received by: Kimmberly Lopes
Signature: 
Manager's Email: klopee@plymouth.k12.ma.us
Permit Holder: Town of Plymouth Schools
Corporate Email: Pancott@plymouth.k12.ma.us

Foodborne illness risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness and/or injury. Public health interventions are control measures used to prevent such foodborne illness and/or injury.
Types of Inspection: Routine, Re-inspection, HACCP, Pre-Operation, Suspect Illness, Complaint, or Other
Reinspection Date: 1/29/2019

ITEM	Photographs	SOURCE OF FOOD	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS
1		Approved source for food, water and ice, wholesome, unadulterated	3	X						
FOOD PROTECTION										
3		Potentially hazardous food meets temperature requirements during storage, preparation, cooking, holding, display, service, and transportation	Points	IN	OUT	N/O	N/A	COS	R	
4		Adequate facilities to maintain product temperature, thermometers provided	3	X						
5		Thermometers provided and accurate, properly calibrated	1	X						
6		Potentially hazardous food properly thawed	2			X				
7		Unwrapped or potentially hazardous food not reserved	2	X						
8		Food protective during storage, preparation, display, service & transportation. Food containers stored off floor. Washing hands and vegetables	2	X						
9		Handling of food and ice minimized. No bare hand contact with ready-to-eat foods, proper utensils used, or approved alternate method properly followed In use food dispensing utensils properly stored	3	X						
10			1	X						
EMPLOYEE HEALTH										
11		Management awareness written health policy present. Proper use of reporting, proper restriction & exclusion for reportable diseases, no discharge from eyes, nose, or mouth observed	3	X						
12		Proper eating, tasting, drinking. Good hygiene practices, proper handwashing and glove changing observed. Smoking restricted	3	X						
13		Proper hair and beard restraints are worn correctly, clean uniforms, kitchen whites, and aprons	1	X						
EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION										
14		Food-contact surfaces designed, constructed, maintained, installed, located	2	X						
15		Nonfood-contact surfaces designed, constructed, maintained, installed, located	1							
16		Dishwashing facilities approved design, adequately constructed, maintained, installed, located	2	X						
17		Proper chemical test kits, measuring devices for pH, thermal strips, and logs are present. Temperature and psi gauges are accurate	1	X						
18		Tableware and Equipment is pre-flushed, scraped, and soaked prior to cleaning	1	X						
19		Wash and rinse water is clean, and at proper temperature	2	X						
20		Sanitization (use hot water - chemical) Proper sanitization of food contact surfaces through temperature, chemical concentration, exposure time for equipment and utensils	3	X						
PROTECTION FROM CONTAMINATION										
21		Wiping cloths properly stored clean and dry or in a sanitizing solution	3	X						
22		Food-contact surfaces of utensils & equipment clean	2	X						
23		Nonfood-contact surfaces of utensils & equipment clean	1	X						
24		Proper equipment/utensils storage, handling, to prevent contamination	2	X						

Town of Plymouth Public Health Department RETAIL FOOD INSPECTION FORM

25		Single service articles are from an approved source, are stored, handled, dispensed, used and disposed of in a manner that prevents contamination. No re-use of single service containers for food or chemical storage	1	X																	
26			1	X																	
ITEM	Photographs	WATER SUPPLY & DISPOSAL Water supply is from an approved source and water supply is sufficient for the operators intended Sewage disposal approved. Proper disposal of waste water in approved disposal facilities (ie. slip sink)	Points	IN	OUT	N/O	N/A	COS	R												
27			3	X																	
28			3	X																	
ITEM	Photographs	PLUMBING Location, installation, maintenance (ie dripping faucets, leaking pipes, improperly washing pipes) Fumbing installed preventing cross connection back siphonage, backflow Adequate handwashing facilities, easily accessible, designed, installed Towel facilities, properly constructed, self closing doors, fixtures in good repair, supplied with soap and towels in dispenser hand-drying devices, cleaned, covered sanitary disposal receptacle, handwash signage present. Toilet facilities have self-closing doors and doors do not open into areas where food is exposed to airborne contamination and are adequately separated from food processing and storage areas	WT	IN	OUT	N/O	N/A	COS	R												
29			2	X																	
30			3	X																	
31			3	X																	
32			2	X																	
ITEM	Photographs	FACILITY AND GROUNDS Sufficient covered trash receptacles present in adequate number, leak proof, insect/rodent proof, emptied with adequate frequency, clean Outside premises are free from trash, etc., free of handpockets, breeding places for rodents, insects, and other pests. Outside areas (roads, yards, disposal systems) provide adequate drainage and do not constitute a source of contamination. Controlled incineration Doors, windows, and other openings are protected to eliminate entry for insects, rodents, birds, etc. evidence of pests present	Points	IN	OUT	N/O	N/A	COS	R												
33			2	X																	
34			2	X																	
35			3	X																	
ITEM	Photographs	FLOORS, WALLS & CEILINGS Proper floor construction, proper floor covering installed, floors graded with drained as required, floor and wall juncture covered Floors in good repair and clean. Dustless cleaning methods used as needed Walls, ceilings, attached equipment, properly constructed, good repair, clean, wall & ceiling surfaces as required. Dustless cleaning methods used as needed Adequate lighting provided for sufficient candle light. Fixtures properly shielded or use of shatter proof bulbs. Air quality and ventilation are adequate to remove excessive heat for equipment and rooms and prevent contamination by dust, and/or other airborne substances Locker rooms, employee changing areas, provided, located to prevent contamination of production areas, and used for storage of employee personal items, properly equipped and properly ventilated. Dressing rooms are maintained in good physical repair, insecticides and rat baits are used and stored so as to prevent contamination of food items. Detergents, sanitizers and other cleaning supplies are used in a safe effective manner. Hazardous materials are kept in their original containers and stored separate from raw materials Premises maintained free of litter, unnecessary items and articles, cleaning maintenance equipment properly stored, Separation of maintenance rooms and equipment, laundry facilities by partition Soiled linens properly stored	Points	IN	OUT	N/O	N/A	COS	R												
36			1	X																	
37			1	X																	
38			1	X																	
39			1	X																	
40			1	X																	
41			3	X																	
42			1	X																	
43			1	X																	
44			1	X																	
ITEM	Photographs	RESPONSIBLE PERSON IN CHARGE Certified Food Protection Manager PIC is knowledgeable and understands sanitary controls demonstrates competence	Points	IN	OUT	N/O	N/A	COS	R												
45			3	X																	
46			2	X																	
ITEM	Photographs	HIGHLY SUSCEPTIBLE POPULATIONS Pasteurized foods used, prohibited foods not offered	Points	IN	OUT	N/O	N/A	COS	R												
47			3	X																	
ITEM	Photographs	FOOD/COLOR ADDITIVES Food additives approved and properly used	Points	IN	OUT	N/O	N/A	COS	R												
48			3	X																	
ITEM	Photographs	EQUIPMENT AND UTENSILS All utensils and equipment are cleaned and sanitized at intervals that are frequent enough to avoid contamination of food products are accurate and adequately maintained Calibration records for equipment, thermometers, and other devices for control of hazards are accurate and adequately maintained	Points	IN	OUT	N/O	N/A	COS	R												
49			2	X																	
50			1	X																	
51			1	X																	

Town of Plymouth Public Health Department RETAIL FOOD INSPECTION FORM

ITEM	Photographs	Licensure	Points						R	COMMENTS
			IN	OUT	N/O	N/A	COS	R		
52		Items is currently licensed by the regulatory authority having jurisdiction	1							
53	Photographs	CONFORMANCE WITH APPROVED PROCEDURES (WT 1 pt for all) Allergen Certificate Consumer Advisory Panel Compliance with variance/specialized process/HACCP Anti-Choking Smoke F O G Local BOH Regulation Procedures for responding to vomiting & diarrheal events	1							
54	Photographs	RECORDS Required records available: shellstock tags, parasite destruction, Time As a Public Health Control, required logs;	1							
		RECORD CHECKLIST								
		Water quality and supply records, grease trap cleaning record, annual system cleaning records and tags current, Fire extinguisher tags current								
		Employee training records	X							
		Temperature control records	X							
		Equipment monitoring and maintenance records	X							
		Calibration records	X							
		Sanitation records	X							
		Required Logs: Time as a Public Health Control, Receiving Temperature, parasite destruction								
		Pest control records								
		Variance request and approval, Time As a Public Health Control Procedure								
		Inspection records (e.g. incoming product, facility, production area)	X							
		ITEMS OBSERVED								
		Critical Items Observed (Primary, Primary Foundation)								
		Non-Critical Items Observed (Primary Foundation, Core)								
		Total Non-Compliant Observations								
		Score: 96								

OFFICIAL ORDER FOR CORRECTION: Based on an inspection today, the items checked indicate violations of the Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when signed below or delivered using electronic mail, by a Plymouth Public Health Department Inspector or an 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 with the Board of Health. Your request for a Board of Health hearing must be in writing and submitted to the Public Health Department at the above address within ten (10) calendar days of receipt of this order.

Additional Notes:

Spoke about the new code and where to find the exclusions so in house procedure may be written by school system. Also, about diarrheal and vomiting procedure to notify staff on what to do until the maintenance comes in to clean. Manager very knowledgeable and does a good job, some items for retraining as they are people issues. Facility is very clean and well maintained. The hot holding unit is not utilized, perhaps another location might benefit from it and have a cold unit replacement.

Diagrams:

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

FACILITY NAME: Plymouth South High School Address: 490 Long Pond Road Phone: 508-224-7006 Last Insp. Date: 8/30/17 Purpose of Inspection: Routine Type of Establishment: Food Establishment Risk Category: High		Time In: 11:00 Time Out: 11:55 DATE: 2/19 Inspection by: Marcia Lee Signature: PIC Received by: Kimmarie Lopes Signature: Manager's Email: klopes@plymouth.k12.ma.us Permit Holder: Town of Plymouth Schools Corporate Email: Panoctt@plymouth.k12.ma.us								
ITEM	Photographs	SOURCE OF FOOD	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS
1		Approved source for food, water, and ice; wholesome, nonadulterated	3	X						
ITEM	Photographs	FOOD PROTECTION	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS
3		Potentially hazardous food meets temperature requirements during storage, preparation, cooking, cooling, holding, display, service, and transportation.								
4		Adequate facilities to maintain product temperature, thermometers provided	3	X						
5		Thermometers provided and accurate, properly calibrated.	1	X						
6		Potentially hazardous food properly thawed.	2			X				
7		Unwrapped or potentially hazardous food not reserved	2	X						
8		Food protected during storage, preparation, display, service & transportation. Food containers stored off floor. Washing fruits and vegetables.	2	X						Some food products stored on the floor or on improper shelves/storage not designed for the intended use. No vegetable wash used corrected
9		Handling of food and ice minimized. No bare hand contact with ready-to-eat foods, proper utensils used, or approved alternate method properly observed	3	X						
10		In use food dispensing utensils properly stored	1	X						
ITEM	Photographs	EMPLOYEE HEALTH	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS
11		Management awareness; written health policy present. Proper use of reporting, proper restriction & exclusion for reportable diseases. No discharging from eyes, nose, or mouth observed.	3	X						
12		Proper eating, tasting, drinking. Good hygienic practices, proper handwashing and glove changing observed. Smoking restricted	3	X		X				Needs the written school policy.
13		Proper hair and beard restraints are worn correctly, clean uniforms, kitchen whites, and aprons.	1	X						
ITEM	Photographs	EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS
14		Food-contact surfaces designed, constructed, maintained, installed, located	2	X						
15		Nonfood-contact surfaces designed, constructed, maintained, installed, located								
16		Dishwashing facilities approved design, adequately constructed, maintained, installed, located	1			1				Need proper damage racks to replace wood pallets in the kitchen and walk in cooler, snack bar to keep food 6" off the floor and made of a non impervious, easily cleanable, durable surface.
17		Proper chemical test kits, measuring devices for pH, thermal strips, and logs are present. Temperature and pH gauges are accurate.	1	X						need thermal strips for dishwasher,
18		Tablewares and Equipment is pre-flushed, scraped, and soaked prior to cleaning	1	X						
19		Wash and rinse water is clean, and at proper temperature	2	X						
20		Sanitization rinse (hot water - chemical) Proper sanitization of food contact surfaces through temperature, chemical concentration, exposure time for equipment and utensils	3	X				X		log filled out at 200 ppm but no active sanitizer present in sink or sanitizer bottles. Corrected
ITEM	Photographs	PROTECTION FROM CONTAMINATION	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS
21		Wiping cloths properly stored, clean and dry or in a sanitizing solution.	3	X						
22		Food-contact surfaces of utensils & equipment clean.	2	X				X		Wiping cloths found on counters soiled not in sanitizer. Corrected.
23		Nonfood-contact surfaces of utensils & equipment clean.	1	X						
24		Proper equipment/utensils storage, handling, to prevent contamination.	2	X						
25		Single service articles are from an approved source, are stored, handled, dispensed, used and disposed of in a manner that prevents contamination.	1	X						
26		No re-use of single service containers for food or chemical storage.	1	X						

Town of Plymouth Public Health Department RETAIL FOOD INSPECTION FORM

ITEM	Photographs	WATER SUPPLY & DISPOSAL	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS
27	Photographs	Water supply is from an approved source and water supply is sufficient for the operators intended	3	X						
28	Photographs	Sewage disposal approved. Proper disposal of waste water in approved disposal facilities (ie stop sinks)	3	X						
PLUMBING										
29	Photographs	Location, installation, maintenance (ie dripping faucets, leaking pipes, improperly venting pipes),	2	X						
30	Photographs	Plumbing installed preventing cross connection, back siphonage, backflow	3	X						
31	Photographs	Adequate handwashing facilities, easily accessible, designed, installed	3	X						
32	Photographs	Toilet facilities: properly constructed, self-closing doors, fixtures in good repair, supplied with soap and towels in dispensers/ hand-drying devices, cleaned, covered sanitary disposal receptacle, handwash signage present. Toilet facilities have self-closing doors and doors do not open into areas where food is exposed to airborne contamination and are adequately separated from food processing and storage areas.	2	X						
FACILITY AND GROUNDS										
33	Photographs	Sufficient covered trash receptacles present in adequate number, leak proof, insect/rodent proof, emptied with adequate frequency, clean.	2	X						
34	Photographs	Outside premises are free from trash, etc., free of harborage, breeding places for rodents, insects, and other pests. Outside areas (roads, yards, disposal systems) provide adequate drainage and do not constitute a source of contamination. Controlled incineration.	2	X						
35	Photographs	Doors, windows, and other openings are protected to eliminate entry by insects, rodents/pests. No evidence of pests present.	3	X						
FLOORS, WALLS & CEILINGS										
36	Photographs	Proper floor construction, proper floor covering installed, floors graded with drained as required, floor and wall juncture covered. Floors in good repair and clean. Dustless cleaning methods used as required.	1	X						
37	Photographs	Walls, ceilings, attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required. Dustless cleaning methods used as required.	1	X						
38	Photographs	Adequate lighting provided for sufficient candle light. Fixtures properly shielded or use of shatter proof bulbs.	1	X						
39	Photographs	Air quality and ventilation are adequate to remove excessive heat for equipment and rooms and prevent contamination by dust, and/or other airborne substances.	1	X						
40	Photographs	Locker rooms, employee changing areas, provided, located to prevent contamination of production areas, and used for storage of employee personal items properly equipped and properly ventilated. Dressing rooms are maintained in good physical repair, insecticides and rodenticides are used so as to prevent contamination of food items. Detergents, sanitizers and other cleaning supplies are used in a safe, effective manner. Hazardous materials are kept in their original containers and stored separate from raw materials.	1	X						
41	Photographs	Premises maintained free of litter, unnecessary items and articles, cleaning maintenance equipment properly stored.	3	X						
42	Photographs	Separation of maintenance rooms and equipment, laundry facilities by partition.	1	X						
43	Photographs	Solid liners properly stored.	1	X						
44	Photographs									
RESPONSIBLE PERSON IN CHARGE										
45	Photographs	Certified Food Protection Manager	3	X						
46	Photographs	PIC is knowledgeable and understands sanitary controls demonstrates competence.	2	X						
HIGHLY SUSCEPTIBLE POPULATIONS										
47	Photographs	Pasteurized foods used; prohibited foods not offered.	3	X						
FOODCOLOR ADDITIVES										
48	Photographs	Food additives approved and properly used	3	X						
EQUIPMENT AND UTENSILS										
49	Photographs	All utensils and equipment are cleaned and sanitized at intervals that are frequent enough to avoid contamination of food products.	2	X						
50	Photographs	Instructions and controls used for measuring, regulating, or recording temperature, pH, acidity, water activity, or other conditions	1	X						
51	Photographs	Calibration and regular maintenance records for equipment, thermometers, and other devices for control of hazards are accurate and adequately maintained	1	X						
LICENSES										
52	Photographs	Firm is currently licensed by the regulatory authority having jurisdiction.	1	X						
CONFORMANCE WITH APPROVED PROCEDURES (WT 1 pt for all)										
53	Photographs	Allergen Certificate	1	X						

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

	Consumer Advisory Posted	1											
	Compliance with variance/specialized process/HACCP	1											
	Anti-Choking	1											
	Smoking	1											
	F.O.G. Local BOH Regulation	1											
	Procedures for responding to vomiting & diarrheal events	1											

ITEM	Photographs	RECORDS	POINTS	IN	OUT	N/O	N/A	COS	R	COMMENTS
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54	Photographs	Required records available; shellstock tags, parasite destruction, Time As a Public Health Control, required logs	1							
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ITEM	Photographs	RECORD CHECKLIST								
		Water quality and supply records, grease trap cleaning record, ansul system cleaning records and tags current, Fire extinguisher tags current			1					No ansul system tag, no receipt for cleaning hood to roof, no grease trap record
		Employee training records	X							
		Temperature control records	X							
		Equipment monitoring and maintenance records	X							
		Calibration records	X							
		Sanitation records	X							
		Required Logs: Time as a Public Health Control, Receiving Temperature, parasite destruction, Shellfish								Done in house, no CPD - should have record in office of pest boxes, issues, findings.
		Pest control records								
		Variance request and approval, Time as a Public Health Control Procedure								
		Inspection records (e.g., Incoming product, facility, production area)	X							

ITEMS OBSERVED
Critical Items Observed (Primary, Primary Foundation)
Non-Critical Items Observed (Primary Foundation, Core)
Total Non-Compliant Observations

IN= In Compliance
 OUT= Out of Compliance
 N/O= Not Observed
 N/A= Not Applicable
 COS= Corrected on Sight
 R= Repeat Violation

Score: 98

OFFICIAL ORDER FOR CORRECTION: Based on an inspection today, the items checked indicate violations of the Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when signed below or delivered using electronic mail, by a Plymouth Public Health Department Inspector or an 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 with the Board of Health. Your request for a Board of Health hearing must be in writing and submitted to the Public Health Department at the above address within ten (10) calendar days of receipt of this order.

Additional Notes:

Spoke about the new code and where to find the exclusions so in house procedure may be written by school system. Also, about diarrheal and vomiting procedure to notify staff on what to do until the maintenance comes in to clean. Manager very knowledgeable and does a good job, some items for retraining as they are people issues. Facility is very clean and well maintained. The hot holding unit is not utilized, perhaps another location might benefit from it and have a cold unit replacement.

Manager wrote up Diarrheal and vomiting procedure and posted it. Dummage racks on order. Temperature solution everything noted in proper temp at this time.

Will follow up at next routine inspection. Great controls in place!

Diagrams:

Town of Plymouth Public Health Department
RETAIL FOOD INSPECTION FORM



TOWN OF PLYMOUTH

Massachusetts Department of Public Health

Division of Food and Drugs

FOOD ESTABLISHMENT INSPECTION REPORT

Name Plymouth South N.S. (Library) 12/1/17		Date	Risk Level	
Address 490 Long Pond Road		Telephone 509-244-7512 X1035		Owner Town of Plymouth
Person in Charge (PIC) Bryley Presser		HACCP Y/N		Inspector Karen Keane
Type of Operation(s) <input checked="" type="checkbox"/> Food Service		Permit No.		In: _____ Out: _____
<input type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast		<input type="checkbox"/> Routine <input type="checkbox"/> Re-inspection <input type="checkbox"/> Previous Inspection Date: _____ <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other		

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.
 Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items) (e) 590.009 (E) Anti-choking (F) 590.009 (F) Tobacco (G) 590.009 (G) Allergen Awareness

- FOOD PROTECTION MANAGEMENT
- 1. PIC Assigned / Knowledgeable / Duties
 - 2. Reporting of Diseases by Food Employee and PIC
 - 3. Personnel with Infections Restricted/Excluded
 - 4. Food and Water from Approved Source
 - 5. Receiving/Condition
 - 6. Tags/Records/Accuracy of Ingredient Statements
 - 7. Conformance with Approved Procedures/HACCP Plans
- PROTECTION FROM CONTAMINATION
- 8. Separation/Segregation/Protection
 - 9. Food Contact Surfaces Cleaning and Sanitizing
 - 10. Proper Adequate Handwashing
 - 11. Good Hygienic Practices
- EMPLOYEE HEALTH
- 12. Prevention of Contamination from Hands
 - 13. Handwash Facilities
- PROTECTION FROM CHEMICALS
- 14. Approved Food or Color Additives
 - 15. Toxic Chemicals
- TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)
- 16. Cooking Temperatures
 - 17. Reheating
 - 18. Cooling
 - 19. Hot and Cold Holding
 - 20. Time As a Public Health Control
- REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)
- 21. Food and Food Preparation for HSP
 - 22. Posting of Consumer Advisories

- Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.
- | | | | |
|---|---|--|--|
| C | N | | |
| | | 23. Management and Personnel (FC-2)(590.003) | |
| | | 24. Food and Food Protection (FC-3)(590.004) | |
| | | 25. Equipment and Utensils (FC-4)(590.005) | |
| | | 26. Water, Plumbing and Waste (FC-5)(590.006) | |
| | | 27. Physical Facility (FC-6)(590.007) | |
| | | 28. Poisonous or Toxic Materials (FC-7)(590.008) | |
| | | 29. Special Requirements (590.009) | |
| | | 30. Other | |

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

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

DATE OF RE-INSPECTION: _____

Inspector's Signature: <i>Karen Keane</i>	Print: <i>Karen Keane</i>
PIC's Signature: <i>Bryley Presser</i>	Print: <i>BRYLEY PRESSER</i>
Page 1 of 2 Pages	

Establishment Name: TOWN OR CITY OF Plymouth Date: 2 of 2
Plymouth South High School Culinary

DESCRIPTION OF VIOLATION/PLAN OF CORRECTION
 PLEASE PRINT CLEARLY

Item No.	Code Reference	C - Critical Item R - Red Item	Description of Violation/Plan of Correction	Date Verified
			<u>Notes:</u>	
			<u>All Staff serv. Sep. and Allergy aware.</u>	
			<u>Temperature log daily.</u>	
			<u>Green engine</u>	
			<u>Food cooking -> GA</u>	
			<u>Staff were informed for for temp. checks.</u>	
			<u>Menu -> allergy listed.</u>	

Discussion With Person In Charge:

<input type="checkbox"/> Voluntary Compliance <input type="checkbox"/> Re-inspection Scheduled <input type="checkbox"/> Embargo <input type="checkbox"/> Voluntary Disposal	<input type="checkbox"/> Employee Restriction / Exclusion <input type="checkbox"/> Emergency Suspension <input type="checkbox"/> Emergency Closure <input type="checkbox"/> Other:	Corrective Action Required:	<input type="checkbox"/> No	<input type="checkbox"/> Yes
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Town of Plymouth Public Health Department RETAIL FOOD INSPECTION FORM

FACILITY NAME: Southside Fare (South High Culinary School)

Address: Long Pond Road

Phone: 508-830-1036

Last Insp. Date:

Purpose of Inspection: Routine

Type of Establishment: Food Establishment

Risk Category: High

License/Permit Number: Food Establishment, Milk, expired

Time In: 10:45 **Time Out:** 1:30 **DATE:** 1/31/19

Inspection by: Marcia Lee

Signature:

PIC Received by: Chef Chris O'Connor

Signature:

Managers Email: cconnor@plymouth.k12.ma.us

Permit Holder:

Corporate Email:

ITEM	Photographs	SOURCE OF FOOD	Points	IN	OUT	N/O	N/A	CS	Comments
1		Approved source for food, water, and ice, wholesome, nonadulterated	3	X					
2		All foods must be stored in air tight, covered, labeled receptacles designed for the intended use. Foods must be labeled to identify food by common name, date of production, date of freezing, thawing, preparation, and expiration.	1		1				Make sure to label RTE with date prepared and expiration date. Foods taken from master containers/boxes must have expiration date transferred. You have the right labels used on some items make sure uniform use of them.
FOOD PROTECTION									
3		Potentially hazardous food meets temperature requirements during storage, preparation, cooking, cooling, holding, display, service, and transportation.	3	X					
4		Adequate facilities to maintain product temperature, thermometers provided	3	X					
5		Thermometers provided and accurate, properly calibrated.	1	X					
6		Potentially hazardous food properly thawed	2				X		
7		Unwrapped or potentially hazardous food not reserved	2	X					
8		Food protected during storage, preparation, display, service & transportation. Food containers stored off floor. Washing fruits and vegetables.	2	X					
9		Handling of food and ice minimized. No bare hand contact with ready-to-eat foods, proper utensils used, or approved alternate method properly followed.	3	X					
10		In use food dispensing utensils properly stored	1		1				Cooking utensils were store in still water. Spoons for tasting need handles presented upward to prevent contamination of food contact surfaces.
EMPLOYEE HEALTH									
11		Management awareness. Proper use of reporting, proper restriction & exclusion for reportable diseases. No discharge from eyes, nose, or mouth observed.	3	X					
12		Proper eating, tasting, drinking. Good hygienic practices, proper handwashing and glove changing observed, smoking restricted	3	X				X	Two students observed drinking at hydration station but going back to work without proper handwashing. One used bare hand on onion.
13		Proper hair and beard restraints are worn correctly, clean uniforms, kitchen whites, and aprons.	1		1				Students observed wearing jewelry including nose piercing jewelry, need proper hair restraints
EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION									
14		Food-contact surfaces designed, constructed, maintained, installed, located	2						
15		Nonfood-contact surfaces designed, constructed, maintained, installed, located	1	X					filter noted to have meat debris
16		Dishwashing facilities approved design, adequately constructed, maintained, installed, located	2	X					
17		Proper chemical test kits, measuring devices for pH, thermal strips, and logs are present. Temperature and psi gauges are accurate.	1	X					need log, all items are run through dishwasher except extra large
18		Tablewares and Equipment is pre-flashed, scraped, and soaked prior to cleaning	1	X					
19		Wash and rinse water is clean, and at proper temperature	2	X			X		
20		Sanitization (meat, hot water - chemical). Proper sanitization of food contact surfaces through temperature, chemical concentration, exposure time for equipment and utensils.	3	X					
PROTECTION FROM CONTAMINATION									
21		Wiping cloths properly stored clean and dry or in a sanitizing solution.	3			3			
22		Food-contact surfaces of utensils & equipment clean.	2			2			Students observed using soiled wiping cloths left on prep surfaces to wipe food conta
23		Nonfood-contact surfaces of utensils & equipment clean.	1	X					Hood filters have accumulated dust
24		Proper equipment/utensils storage, handling, to prevent contamination.	2	X		2			cooking line rear accumulated dust observed on back of cooking equipment
25		Single service articles are from an approved source, are stored, handled, dispensed, used and disposed of in a manner that prevents contamination.	1	X					
26		No re-use of single service containers for food or chemical storage.	1	X					
WATER SUPPLY & DISPOSAL									
27		Water supply is from an approved source and water supply is sufficient for the operations intended.	3	X					

COMMENTS

Town of Plymouth Public Health Department
RETAIL FOOD INSPECTION FORM

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

FACILITY NAME: Southside Fare (South High Culinary School) **Time In:** 10:45 **Time Out:** 1:30 **Date:** 2/7/2019

Address: Long Pond Road **Inspection by:** Marcia Lee

Phone: 508-830-1036 **Signature:**

Last Insp. Date: **Signature:** **PLC Received by:** Chef Chris O'Connor

Purpose of Inspection: Reinspection **Managers Email:** ccoconnor@plymouth.k12.ma.us

Type of Establishment: Food Establishment **Permit Holder:**

Risk Category: High **Corporate Email:**

License/Permit Number: Food Establishment - Milk - expired **Reinspection Date:** 2/14/2019

ITEM 1 **Photographs** **SOURCE OF FOOD** **Points** **IN** **OUT** **N/O** **N/A** **COS** **R** **COMMENTS**

Approved source for food, water, and ice, wholesome, nonadulterated
All foods must be stored in air tight, covered, labeled receptacles designed for the intended use. Foods must be labeled to identify food by common name, date of production, date of freezing, thawing, preparation, and expiration. 1 x

ITEM 2 **Photographs** **FOOD PROTECTION** **Points** **IN** **OUT** **N/O** **N/A** **COS** **R** **COMMENTS**

Potentially hazardous food meets temperature requirements during storage, preparation, cooking, holding, display, service, and transportation. Adequate facilities to maintain product temperature, thermometers provided. Thermometers provided and accurate, properly calibrated. 3 x

Potentially hazardous food properly thawed. Unwrapped or potentially hazardous food not reserved. 1 x

Food protected during storage, preparation, display, service & transportation. Food containers stored off floor. Washing fruits and vegetables. 2 x

Handling of food and ice minimized. No bare hand contact with ready-to-eat foods, proper utensils used, or approved alternate method properly followed. 2 x

In use food dispensing utensils properly stored. 3 x

ITEM 3 **Photographs** **EMPLOYEE HEALTH** **Points** **IN** **OUT** **N/O** **N/A** **COS** **R** **COMMENTS**

Management awareness. Proper use of reporting, proper restriction & exclusion for reportable diseases. No discharge from eyes, nose, or mouth observed. 3 x

Proper eating, tasting, drinking. Good hygiene practices, proper handwashing and glove changing observed, smoking restricted. 3 x

Proper hair and beard restraints are worn correctly. Clean uniforms, kitchen whites, and aprons. 1 1

ITEM 4 **Photographs** **EQUIPMENT & UTENSILS DESIGN, CONSTRUCTION & INSTALLATION** **Points** **IN** **OUT** **N/O** **N/A** **COS** **R** **COMMENTS**

Food-contact surfaces designed, constructed, maintained, installed, located. 2 x

Nonfood-contact surfaces designed, constructed, maintained, installed, located. 1 x

Dishwashing facilities approved design, adequately constructed, maintained, installed, located. 2 x

Proper chemical test kits, measuring devices for pH, thermal strips, and logs are present. Temperature and psi gauges are accurate. 1 x

Tablewares and Equipment is pre-flushed, scraped, and soaked prior to cleaning. 1 x

Wash and rinse water is clean, and at proper temperature. 2 x

Sanitization rinse (hot water - chemical). Proper sanitization of food contact surfaces through temperature, chemical concentration, exposure time for equipment and utensils. 3 x

ITEM 19 **Photographs** **PROTECTION FROM CONTAMINATION** **Points** **IN** **OUT** **N/O** **N/A** **COS** **R** **COMMENTS**

Wiping cloths properly stored clean and dry or in a sanitizing solution. 3 x

Food-contact surfaces of utensils & equipment clean. 2 2

Nonfood-contact surfaces of utensils & equipment clean. 1 x

Proper equipment/utensils storage, handling, to prevent contamination. 2 x

Single service articles are from an approved source, are stored, handled, dispensed, used and disposed of in a manner that prevents contamination. 1 x

No re-use of single service containers for food or chemical storage. 1 x

ITEM 26 **Photographs** **WATER SUPPLY & DISPOSAL** **Points** **IN** **OUT** **N/O** **N/A** **COS** **R** **COMMENTS**

Water supply is from an approved source and water supply is sufficient for the operations intended. 3 x

Sewage disposal approved. Proper disposal of waste water in approved disposal facilities (in slop sinks). 3 x

Town of Plymouth Public Health Department RETAIL FOOD INSPECTION FORM

ITEM	Photographs	PLUMBING	WT	IN	OUT	N/O	N/A	COS	COMMENTS
29		Location, installation, maintenance (ie dripping faucets, leaking pipes, improperly venting pipes).	2	X				R	
30		Plumbing installed preventing cross connection, back siphonage, backflow	3	X					
31		Adequate handwashing facilities, easily accessible, designed, installed	3	X					
32		Toilet facilities, properly constructed, self closing doors, fixtures in good repair, supplied with soap and towels in dispensers/hand-drying devices, cleaned, covered sanitary disposal receptacle, handwash signage present. Toilet facilities have self-closing doors and doors do not open into areas where food is exposed to airborne contamination and are adequately separated from food processing and storage areas.	2	X					
ITEM	Photographs	FACILITY AND GROUNDS	Points	IN	OUT	N/O	N/A	COS	
33		Sufficient covered trash receptacles present in adequate number, leak proof, insect/rodent proof, emptied with adequate frequency, clean.	2	X				R	
34		Outside premises are free from trash, etc., free of harborage, breeding places for rodents, insects and other pests. Outside areas (roads, yards, disposal systems) provide adequate drainage and do not constitute a source of contamination. Controlled incineration.	2	X					
35		Doors, windows, and other openings are protected to eliminate entry by insects, rodents/pests. No evidence of pests present.	3	X					
ITEM	Photographs	FLOORS, WALLS & CEILINGS	Points	IN	OUT	N/O	N/A	COS	
36		Proper floor construction, proper floor covering installed, floors graded with drained as required, floor and wall juncture covered. Floors in good repair and clean. Dustless cleaning methods used as needed.	1	X				R	
37		Walls, ceilings, attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required. Dustless cleaning methods used as needed.	1	X					
38		Adequate lighting provided for sufficient candle light. Fixtures properly shielded or use of shatter proof bulbs.	1	X					
39		Air quality and ventilation are adequate to remove excessive heat for equipment and rooms and prevent contamination by dust, and/or other airborne substances.	1	X					
40		Locker rooms, employee changing areas, provided, located to prevent contamination of production areas, and used for storage of employee personal items, properly equipped and properly ventilated. Dressing rooms are maintained in good physical repair, insecticides and rodenticides are used and stored so as to prevent contamination of food items. Detergents, sanitizers and other cleaning supplies are used in a safe, effective manner. Hazardous materials are kept in their original containers and stored separate from raw materials.	1	X					
41		Premises maintained free of filth, unnecessary items and articles, cleaning maintenance equipment properly stored.	1	X					
42		Separation of maintenance rooms and equipment, laundry facilities by partition.	1	X					
43		Solid linens properly stored.	1	X					
44									
ITEM	Photographs	RESPONSIBLE PERSON IN CHARGE	Points	IN	OUT	N/O	N/A	COS	
45		Certified Food Protection Manager	3	X				R	SevSafe Susan Martin #14250078 exp. 10/6/1021; Christopher O'Connor #10847031 exp 3/19/19
46		PIC is knowledgeable and understands sanitary controls demonstrates competence	2	X					
ITEM	Photographs	HIGHLY SUSCEPTIBLE POPULATIONS	Points	IN	OUT	N/O	N/A	COS	
47		Pasturized foods used; prohibited foods not offered	3	X				R	
ITEM	Photographs	FOOD/COLOR ADDITIVES	Points	IN	OUT	N/O	N/A	COS	
48		Food additives approved and properly used	3				X	R	
ITEM	Photographs	EQUIPMENT AND UTENSILS	Points	IN	OUT	N/O	N/A	COS	
49		All utensils and equipment are cleaned and sanitized at intervals that are frequent enough to avoid contamination of food products	2	X				R	
50		Instructions and controls used for measuring, regulating, or recording temperature, pH, acidity, water activity, or other conditions are accurate and adequately maintained	1	X					
51		Calibration records for equipment, thermometers, and other devices for control of hazards are accurate and adequately maintained.	1	X					
ITEM	Photographs	LICENSE/SURE	Points	IN	OUT	N/O	N/A	COS	
52		Firm is currently licensed by the regulatory authority having jurisdiction.	1		X			R	not on premises
ITEM	Photographs	CONFORMANCE WITH APPROVED PROCEDURES (WT_1 pt for all)	Points	IN	OUT	N/O	N/A	COS	
53		Allergen Certificate	1	X				R	
		Consumer Advisory Posted	1	X					Barry Levy #2688313 exp 12/6/2021
		Compliance with variance/specialized process/HACCP	1	X					
		Anti-Choking	1		1				all recently certified not posted.
		Smoke	1	X					
		F.O.G. Local BOH Regulation	1		X				No log posted last time Aug. 2018

Town of Plymouth Public Health Department
RETAIL FOOD INSPECTION FORM

Town of Plymouth Public Health Department RETAIL FOOD INSPECTION FORM

FACILITY NAME: Southside Fare (South High Culinary School)
Address: Long Pond Road
Phone: 508-850-1036
Last Insp. Date: _____
Purpose of Inspection: Routine
Type of Establishment: Food Establishment
Risk Category: High
License/Permit Number: Food Establishment, Milk expired

Time In: 12:00 **Time Out:** 1:00 **DATE:** 2/14/19

Inspection by: Marcia Lee
Signature: _____
PIC Received by: Chef Chris O'Connor
Signature: _____
Managers Email: cocconnor@plymouth.k12.ma.us
Permit Holder: _____
Corporate Email: _____

ITEM	Photographs	SOURCE OF FOOD	Points	IN	OUT	N/O	N/A	COS	Comments
1		Approved source for food, water, and ice; wholesomeness, nonadulterated	3	X					Foodborne illness risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness and/or injury. Public health interventions are control measures used to prevent such foodborne illness and/or injury. Types of Inspection: Routine, Re-Inspection, HACCP, Pre-Operation, Suspect Illness, Complaint, or Other Reinspection Date: 2/14/2019
2		All foods must be stored in air tight, covered, labeled receptacles designed for the intended use. Foods must be labeled to identify food by common name, date of production, date of freezing, thawing, preparation, and expiration	1	X					

ITEM	Photographs	FOOD PROTECTION	Points	IN	OUT	N/O	N/A	COS	Comments
3		Potentially hazardous food meets temperature requirements during storage, preparation, cooking, cooling, holding, display, service, and transportation.	3	X					Foodborne illness risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness and/or injury. Public health interventions are control measures used to prevent such foodborne illness and/or injury. Types of Inspection: Routine, Re-Inspection, HACCP, Pre-Operation, Suspect Illness, Complaint, or Other Reinspection Date: 2/14/2019
4		Adequate facilities to maintain product temperature, thermometers provided	3	X					
5		Thermometers provided and accurate, properly calibrated.	1	X					
6		Potentially hazardous food properly thawed.	2				X		
7		Unwrapped or potentially hazardous food not reserved	2	X					
8		Food protected during storage, preparation, display, service & transportation. Food containers stored off floor. Washing fruits and vegetables.	2	X					
9		Handling of food and ice minimized. No bare hand contact with ready-to-eat foods, proper utensils used, or approved alternate method properly followed	3	X					
10		In use food dispensing utensils properly stored	1	X					

ITEM	Photographs	EMPLOYEE HEALTH	Points	IN	OUT	N/O	N/A	COS	Comments
11		Management awareness. Proper use of reporting, proper restriction & exclusion for reportable diseases. No discharge from eyes, nose, or mouth observed.	3	X					Foodborne illness risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness and/or injury. Public health interventions are control measures used to prevent such foodborne illness and/or injury. Types of Inspection: Routine, Re-Inspection, HACCP, Pre-Operation, Suspect Illness, Complaint, or Other Reinspection Date: 2/14/2019
12		Proper eating, tasting, drinking. Good hygienic practices, proper handwashing and glove changing observed, smoking restricted.	3	X					
13		Proper hair and beard restraints are worn correctly clean uniforms, kitchen whites, and aprons.	1						

ITEM	Photographs	EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION	Points	IN	OUT	N/O	N/A	COS	Comments
14		Food-contact surfaces designed, constructed, maintained, installed, located	2	X					Foodborne illness risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness and/or injury. Public health interventions are control measures used to prevent such foodborne illness and/or injury. Types of Inspection: Routine, Re-Inspection, HACCP, Pre-Operation, Suspect Illness, Complaint, or Other Reinspection Date: 2/14/2019
15		Nonfood-contact surfaces designed, constructed, maintained, installed, located	1	X					
16		Dishwashing facilities approved design, adequately constructed, maintained, installed, located	2	X					
17		Proper chemical test kits, measuring devices for pH, thermal strips, and logs are present. Temperature and psi gauges are accurate.	1	X					
18		Tablewares and Equipment is pre-flushed, scraped, and soaked prior to cleaning.	1						
19		Wash and rinse water is clean, and at proper temperature	2	X					
20		Sanitization (hot water - chemical). Proper sanitization of food contact surfaces through temperature, chemical concentration, exposure time for equipment and utensils.	3	X					

ITEM	Photographs	PROTECTION FROM CONTAMINATION	Points	IN	OUT	N/O	N/A	COS	Comments
21		Wiping cloths properly stored clean and dry or in a sanitizing solution.	3	X					Foodborne illness risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness and/or injury. Public health interventions are control measures used to prevent such foodborne illness and/or injury. Types of Inspection: Routine, Re-Inspection, HACCP, Pre-Operation, Suspect Illness, Complaint, or Other Reinspection Date: 2/14/2019
22		Food-contact surfaces of utensils & equipment clean.	2	X					
23		Nonfood-contact surfaces of utensils & equipment clean.	1	X					
24		Proper equipment/utensils storage, handling, to prevent contamination.	2	X					
25		Single service articles are from an approved source, are stored, handled, dispensed, used and disposed of in a manner that prevents contamination.	1	X					
26		No re-use of single service containers for food or chemical storage.	1	X					

ITEM	Photographs	WATER SUPPLY & DISPOSAL	Points	IN	OUT	N/O	N/A	COS	Comments
27		Water supply is from an approved source and water supply is sufficient for the operators intended.	3	X					Foodborne illness risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness and/or injury. Public health interventions are control measures used to prevent such foodborne illness and/or injury. Types of Inspection: Routine, Re-Inspection, HACCP, Pre-Operation, Suspect Illness, Complaint, or Other Reinspection Date: 2/14/2019
28		Sewage disposal approved. Proper disposal of waste water in approved disposal facilities (ie slop sinks).	3	X					

ITEM	Photographs	PLUMBING	WT	IN	OUT	N/O	N/A	COS	Comments
29		Location, installation, maintenance (ie dripping faucets, leaking pipes, improperly venting pipes)	2	X					Foodborne illness risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness and/or injury. Public health interventions are control measures used to prevent such foodborne illness and/or injury. Types of Inspection: Routine, Re-Inspection, HACCP, Pre-Operation, Suspect Illness, Complaint, or Other Reinspection Date: 2/14/2019

Town of Plymouth Public Health Department RETAIL FOOD INSPECTION FORM

ITEM	RECORDS	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS
54	Photographs Required records available: shellstock tags, parasite destruction, Time As a Public Health Control, required logs	1	x						
	RECORD CHECKLIST								
	Water quality and supply records, grease trap cleaning record, ansul system cleaning records and tags current, Fire extinguisher tags current		x						
	Employee training records		x						
	Temperature control records			1					NEED COOKING AND COOLING LOGS, RECEIVING LOGS
	Equipment monitoring and maintenance records		x						need log
	Calibration records		x						Need log
	Sanitation records		x						
	Required Logs, Time as a Public Health Control, Receiving Temperature, parasite destruction		x						
	Pest control records		x						
	Variance request and approval, Time as a Public Health Control Procedure								Need more information
	Inspection records (a.g., incoming product, facility, production area)		x						

ITEMS OBSERVED

Critical Items Observed (Primary, Primary Foundation)
 Non-Critical Items Observed (Primary Foundation, Core)
 Total Non-Compliant Observations

Score: 100

OFFICIAL ORDER FOR CORRECTION: Based on an inspection today, the items checked indicate violations of the Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when signed below or delivered using electronic mail, by a Plymouth Public Health Department Inspector or an 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 with the Board of Health. Your request for a Board of Health hearing must be in writing and submitted to the Public Health Department at the above address within ten (10) calendar days of receipt of this order.

Additional Notes: The instructors were very knowledgeable and observed giving good instruction to students. Some items noted are people items that take time for novices to adopt proper practices. As this is a culinary program for students there is an anticipated learning curve but teachers have the skills to instill proper methods in students. Over all cleanliness was good.

All items corrected for reinspection

IN= In Compliance
 OUT= Out of Compliance
 N/O= Not Observed
 N/A= Not Applicable
 COS= Corrected on Sight
 R= Repeat Violation

Diagrams:

Town of Plymouth Public Health Department
RETAIL FOOD INSPECTION FORM

Town of Plymouth Public Health Department RETAIL FOOD INSPECTION FORM

FACILITY NAME: Plymouth South Middle School
Address: Long Pond Road
Phone: 508224-7991
Last Insp. Date: 1/24/19
Purpose of Inspection: Routine
Type of Est Food Establishment:
Risk Category: High
License/Permit Number: Food Establishment 826, Milk 827

Time In: 11:30 **Time Out:** 1:15 **DATE:** 1/24/19
Inspection by: Marcia Lee
Signature:
PIC Received by: David Maggiani
Signature:
Managers Email: dmaggian@plymouth.k12.ma.us
Permit Holder:
Corporate Email: ON FILE

ITEM	Photographs	SOURCE OF FOOD	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS
1		Approved source for food, water, and ice; wholesome, nonadulterated	3	X						
2		All foods must be stored in air tight, covered, labeled, receptacles designed for the intended use. Foods must be labeled to identify food by common name, date of production, date of freezing, thawing, preparation, and expiration.	1	X						

ITEM	Photographs	FOOD PROTECTION	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS
3		Potentially hazardous food meets temperature requirements during storage, preparation, cooking, cooling, holding, display, service, and transportation.	3	X						
4		Adequate facilities to maintain product temperature, thermometers provided	3	X						
5		Thermometers provided and accurate, properly calibrated.	1	X						
6		Potentially hazardous food properly thawed	2	X						
7		Unwrapped or potentially hazardous food not reserved	2	X						
8		Food protected during storage, preparation, display, service & transportation. Food containers stored off floor. Washing fruits and vegetables.	2	X						
9		Handling of food and ice minimized. No bare hand contact with ready-to-eat foods, proper utensils used, or approved alternate method properly followed	3	X						No wash used for fresh fruit and vegetables.
10		In use food dispensing utensils properly stored	1	X						

ITEM	Photographs	EMPLOYEE HEALTH	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS
11		Management awareness, written health policy present. Proper use of reporting, proper restriction & exclusion for reportable diseases. No discharge from eyes, nose, or mouth observed.	3	X						
12		Proper eating, tasting, drinking. Good hygienic practices, proper handwashing and glove changing observed. Smoking restricted.	3	X						
13		Proper hair and beard restraints are worn correctly, clean uniforms, kitchen whites, and aprons.	1	X						

ITEM	Photographs	EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS
14		Food-contact surfaces designed, constructed, maintained, installed, located	2	X						
15		Nonfood-contact surfaces designed, constructed, maintained, installed, located	1		1					Bare wood storage shelves need sealing. All shelves must be made of nonimpervious, easily cleanable, smooth surfaces.
16		Dishwashing facilities approved design, adequately constructed, maintained, installed, located	2		2					The dishwash machine needs to have the leaking pressure relief valve replaced. Water is dripping on the floor. PSI gauge is not working.
17		Proper chemical test kits, measuring devices for pH, thermal strips, and logs are present. Temperature and psi gauges are accurate.	1	X						
18		Tablewares and Equipment is pre-flushed, scraped, and soaked prior to cleaning	1	X						
19		Wash and rinse water is clean, and at proper temperature	2	X						Rinse water at 3 Bay sink is tested at 50F. For hookup of deemer system. May be installed without a plumber.
20		Sanitization rinse (hot water--chemically). Proper sanitization of food contact surfaces through temperature, chemical concentration, exposure time for equipment and utensils	3	X						

ITEM	Photographs	PROTECTION FROM CONTAMINATION	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS
21		Wiping cloths properly stored clean and dry or in a sanitizing solution.	3	X						
22		Food-contact surfaces of utensils & equipment clean.	2	X				X		The dishwasher should not wipe clean wares with wiping cloth. Observed dishwasher wiping soiled hands on cloth and wiping wares.
23		Nonfood-contact surfaces of utensils & equipment clean.	1	X						
24		Proper equipment/utensils storage, handling, to prevent contamination.	2	X						
25		Single service articles are from an approved source, are stored, handled, dispensed, used and disposed of in a manner that prevents contamination.	1	X						
26		No re-use of single service containers for food or chemical storage.	1	X						

Town of Plymouth Public Health Department RETAIL FOOD INSPECTION FORM

ITEM	Photographs	WATER SUPPLY & DISPOSAL	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS
27	Photographs	Water supply is from an approved source and water supply is sufficient for the operations intended.	3	X						
28	Photographs	Sewage disposal approved. Proper disposal of waste water in approved disposal facilities (ie slop sinks).	3	X						
ITEM	Photographs	PLUMBING	WT	IN	OUT	N/O	N/A	COS	R	COMMENTS
29	Photographs	Location, installation, maintenance (ie dripping faucets, leaking pipes, improperly wasting pipes)	2	X						
30	Photographs	Purging installed preventing cross connection, back siphonage, backflow	3	X						
31	Photographs	Adequate handwashing facilities, easily accessible, designed, installed.	3	X				X		Handwash sinks in the dishwash room had a spray resting in the sink and a dunnage rack in front of the other. Corrected.
32	Photographs	Toilet facilities, properly constructed, self closing doors, fixtures in good repair, supplied with soap and towels in dispensers, hand-drying devices, cleaned, covered sanitary disposal receptacles, handwash signage present. Toilet facilities have self-closing doors and doors do not open into areas where food is exposed to airborne contamination and are adequately separated from food processing and storage areas.	2	X						
ITEM	Photographs	FACILITY AND GROUNDS	Points	IN	OUT	N/O	N/A	COS	R	
33	Photographs	Sufficient covered trash receptacles present in adequate number, leak proof, insect/rodent proof, emptied with adequate frequency, clean.	2	X						
34	Photographs	Outside premises are free from trash, etc., free of harborage, breeding places for rodents, insects, and other pests. Outside areas (yards, disposal systems) provide adequate drainage and do not constitute a source of contamination. Controlled incineration.	2	X						
35	Photographs	Doors, windows, and other openings are protected to eliminate entry by insects, rodents/pests. No evidence of pests present.	3	X						
ITEM	Photographs	FLOORS, WALLS & CEILINGS	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS
36	Photographs	Proper floor construction, proper floor covering installed, floors graded with drained as required, floor and wall juncture covered. Floors in good repair and clean. Dustless cleaning methods used as needed.	1	X						
37	Photographs	Walls, ceilings, attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required. Dustless cleaning methods used as needed.	1		1					Clean walls of condensation freeze.
38	Photographs	Adequate lighting provided for sufficient candle light. Fixtures properly shielded or use of shatter proof bulbs.	1	X						Light shields need cleaning of mold
39	Photographs	Air quality and ventilation are adequate to remove excessive heat for equipment and rooms and prevent contamination by dust, and/or other airborne substances.	1	X						
40	Photographs	Locker rooms, employee changing areas, provided, located to prevent contamination of production areas, and used for storage of employee personal items, properly equipped and properly ventilated. Dressing rooms are maintained in good physical repair. Insecticides and rodenticides are used and stored so as to prevent contamination of food items. Disinfectants, sanitizers and other cleaning supplies are used in a safe, effective manner. Hazardous materials are kept in their original containers and stored separate from raw materials.	1	X						
41	Photographs	Premises maintained free of litter, unnecessary items and articles, cleaning maintenance equipment properly stored.	3	X						
42	Photographs	Separation of maintenance rooms and equipment, laundry facilities by partition.	1	X						
43	Photographs	Soiled linens properly stored.	1	X						
ITEM	Photographs	RESPONSIBLE PERSON IN CHARGE	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS
45	Photographs	Certified Food Protection Manager	3	X						
46	Photographs	PIC is knowledgeable and understands sanitary control's demonstrates competence	2	X						
ITEM	Photographs	HIGHLY SUSCEPTIBLE POPULATIONS	Points	IN	OUT	N/O	N/A	COS	R	
47	Photographs	Pasteurized foods used, prohibited foods not offered	3	X						
ITEM	Photographs	FOOD/COLOR ADDITIVES	Points	IN	OUT	N/O	N/A	COS	R	
48	Photographs	Food additives approved and properly used	3				X			
ITEM	Photographs	EQUIPMENT AND UTENSILS	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS
49	Photographs	All utensils and equipment are cleaned and sanitized at intervals that are frequent enough to avoid contamination of food products	2	X						
50	Photographs	Instruments and controls used for measuring, regulating, or recording temperature, pH, acidity, water activity, or other conditions are accurate and adequately maintained.	1	X						
51	Photographs	Calibration records for equipment, thermometers, and other devices for control of hazards are accurate and adequately maintained.	1	X						
ITEM	Photographs	LICENSE/SURE	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS
52	Photographs	firm is currently licensed by the regulatory authority having jurisdiction.	1	X						

Town of Plymouth Public Health Department RETAIL FOOD INSPECTION FORM

ITEM	Photographs	CONFORMANCE WITH APPROVED PROCEDURES (M/T 1 pt for all)	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS
53	Photographs	Allergen Certificate	1	X						
		Consumer Advisory Poster	1	X						#2586967 exp 8/25/21 David Magrini
		Compliance with variance/specialized process/HACCP	1				X			
		Anti-Checkline	1							no anti-checking
		Synovise	1	X						
		E.O.G. Local BOH Regulation	1							No records available
		Procedures for responding to vomiting & diarrheal events	1							
		Provide Written employee health policy.	1		X					

ITEM	Photographs	RECORDS	Points	IN	OUT	N/O	N/A	COS	R	COMMENTS
54	Photographs	Required records available: shellstock tags, parasite destruction, Time As a Public Health Control, required logs	1	X						
		RECORD CHECKLIST								
		Water quality and supply records, grease trap cleaning record, ansul system cleaning records and tags current, Fire extinguisher tags current		X						No grease trap records
		Employee training records		X						
		Temperature control records		X						
		Equipment monitoring and maintenance records		X						
		Calibration records			1					need thermal strip tag and sanitizer logs.
		Sanitation records		X						
		Required Logs, Time as a Public Health Control, Receiving Temperature, parasite destruction				X				
		Pest control records		X						states pest control does not leave records.
		Variance request and approval, Time as a Public Health Control Procedure						X		
		Inspection records (e.g., incoming product, facility, production area)		X						

ITEMS OBSERVED

Critical Items Observed (Primary, Primary Foundation) 0

Non-Critical Items Observed (Primary Foundation, Cos) 4

Total Non-Compliant Observations 4

IN= In Compliance
 OUT= Out of Compliance
 N/O= Not Observed
 N/A= Not Applicable
 COS= Corrected on Sight
 R= Repeat Violation

OFFICIAL ORDER FOR CORRECTION: Based on an inspection today, the items checked indicate violations of the Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when signed below or delivered using electronic mail, by a Plymouth Public Health Department Inspector or an 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 with the Board of Health. Your request for a Board of Health hearing must be in writing and submitted to the Public Health Department at the above address within ten (10) calendar days of receipt of this order.

Additional Notes:

All wares will go through the dishwasher until such time as the warewash sink deemer system is properly installed. The spray above the handwash sink in the dishwasher makes use of the sink difficult. The spray could be removed as it is not in use according to the manager for ease of use for the handwash sink and to prevent spray hose from resting in the basin. All temperatures were noted to be in proper range for hot holding at the line.

Freezer has an issue with icing and condensation. This should be corrected. Cold units should be set to 36F to ensure recoup and maintenance of 41 or less for ambient air temperatures and freezers to keep foods frozen to the touch. All the signage was removed from the warewash area and needs to be replaced. It was taken to North by last manager. Was able to look at physical premises on 1/22/19 after visit to the high school. I was in the facility for approximately 45 minutes. Went over noted items with manager on this visit. Time not included in this time in and out.

Diagrams:

Town of Plymouth Public Health Department
RETAIL FOOD INSPECTION FORM

TOWN OF PLYMOUTH

Massachusetts Department of Public Health

Division of Food and Drugs

FOOD ESTABLISHMENT INSPECTION REPORT

Name <i>Southern Elementary</i>		Address <i>178 Bourne Road</i>		Telephone <i>508-830-5059</i>		Owner <i>Town of Plymouth</i>		Person in Charge (PIC) <i>Meryl Landquist</i>		Inspector <i>Karen Keane</i>	
Date <i>8/17</i>		Risk Level		HACCP Y/N		Time		In:		Out:	
Type of Operation(s)		Type of Inspection		Permit No.		Date		Pre-Operation		Suspect Illness	
<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast		<input type="checkbox"/> Routine <input type="checkbox"/> Re-inspection <input type="checkbox"/> Previous Inspection		<input type="checkbox"/> Other <input type="checkbox"/> HACCP <input type="checkbox"/> General Complaint		<input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint		<input type="checkbox"/> Routine <input type="checkbox"/> Re-inspection <input type="checkbox"/> Previous Inspection		<input type="checkbox"/> Other <input type="checkbox"/> HACCP <input type="checkbox"/> General Complaint	

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


Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items) Anti-choking 590.009 (E) Tobacco 590.009 (F) Allergen Awareness 590.009 (G)

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

- FOOD PROTECTION MANAGEMENT**
- 1. PIC Assigned / Knowledgeable / Duties
 - 2. Reporting of Diseases by Food Employee and PIC
 - 3. Personnel with Infections Restricted/Excluded
- FOOD FROM APPROVED SOURCE**
- 4. Food and Water from Approved Source
 - 5. Receiving/Condition
 - 6. Tags/Records/Accuracy of Ingredient Statements
 - 7. Conformance with Approved Procedures/HACCP Plans
- PROTECTION FROM CONTAMINATION**
- 8. Separation/Segregation/Protection
 - 9. Food Contact Surfaces Cleaning and Sanitizing
 - 10. Proper Adequate Handwashing
 - 11. Good Hygienic Practices
- EMPLOYEE HEALTH**
- 12. Prevention of Contamination from Hands
 - 13. Handwash Facilities
- PROTECTION FROM CHEMICALS**
- 14. Approved Food or Color Additives
 - 15. Toxic Chemicals
- TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)**
- 16. Cooking Temperatures
 - 17. Reheating
 - 18. Cooling
 - 19. Hot and Cold Holding
 - 20. Time As a Public Health Control
- REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)**
- 21. Food and Food Preparation for HSP
 - 22. Posting of Consumer Advisories

Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

23. Management and Personnel (FC-2)(590.003)					
24. Food and Food Protection (FC-3)(590.004)					
25. Equipment and Utensils (FC-4)(590.005)					
26. Water, Plumbing and Waste (FC-5)(590.006)					
27. Physical Facility (FC-6)(590.007)					
28. Poisonous or Toxic Materials (FC-7)(590.008)					
29. Special Requirements (590.009)					
30. Other					

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

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

DATE OF RE-INSPECTION:

Inspector's Signature: <i>Karen Keane</i>	Print: <i>Karen Keane</i>
PIC's Signature: <i>Meryl Landquist</i>	Print: <i>Meryl Landquist</i>
Page 1 of 2 Pages	

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

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

FOOD PROTECTION MANAGEMENT

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

EMPLOYEE HEALTH

4	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*
	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	3-202.11	Receiving/Condition 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*
	3-402.11	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*

FOOD FROM APPROVED SOURCE

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
	3-302.15	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 Reserve 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 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*
12		Prevention of Contamination from Hands
	3-301.12	Preventing Contamination When Tasting*
13	590.004(E)	Preventing Contamination from Employees*
		Handwash Facilities
	5-203.11	Conveniently Located and Accessible 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

PROTECTION FROM CONTAMINATION

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

Establishment Name: TOWN OR CITY OF Plymouth Date: 12/12/17 Page: 2 of 2
South Elementary

Item No.	Code Reference	C - Critical Item R - Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION <small>PLEASE PRINT CLEARLY</small>	Date Verified												
			Notes:													
			347 lunches													
			Breakfast													
			120-205													
			lunch Today -> pancakes, orange candy sticks strawberries, pears, oranges													
			Alleged as photo of POS.													
			2 Serv Sign ✓													
Discussion With Person in Charge:																
Corrective Action Required: <table border="0" style="width: 100%;"> <tr> <td><input type="checkbox"/> Voluntary Compliance</td> <td><input type="checkbox"/> No</td> <td><input type="checkbox"/> Yes</td> </tr> <tr> <td><input type="checkbox"/> Re-inspection Scheduled</td> <td><input type="checkbox"/> Employee Restriction / Exclusion</td> <td><input type="checkbox"/> Emergency Suspension</td> </tr> <tr> <td><input type="checkbox"/> Embargo</td> <td><input type="checkbox"/> Emergency Closure</td> <td></td> </tr> <tr> <td><input type="checkbox"/> Voluntary Disposal</td> <td><input type="checkbox"/> Other:</td> <td></td> </tr> </table>					<input type="checkbox"/> Voluntary Compliance	<input type="checkbox"/> No	<input type="checkbox"/> Yes	<input type="checkbox"/> Re-inspection Scheduled	<input type="checkbox"/> Employee Restriction / Exclusion	<input type="checkbox"/> Emergency Suspension	<input type="checkbox"/> Embargo	<input type="checkbox"/> Emergency Closure		<input type="checkbox"/> Voluntary Disposal	<input type="checkbox"/> Other:	
<input type="checkbox"/> Voluntary Compliance	<input type="checkbox"/> No	<input type="checkbox"/> Yes														
<input type="checkbox"/> Re-inspection Scheduled	<input type="checkbox"/> Employee Restriction / Exclusion	<input type="checkbox"/> Emergency Suspension														
<input type="checkbox"/> Embargo	<input type="checkbox"/> Emergency Closure															
<input type="checkbox"/> Voluntary Disposal	<input type="checkbox"/> Other:															

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

14	Food or Color Additives	3-202.12	Additives*
		3-302.14	Protection from Unapproved Additives*
15		7-101.11	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*

PROTECTION FROM CHEMICALS

16	Proper Cooking Temperatures for PHTs	3-401.11(A)(1)(2)	Eggs- 155°F 15 Sec.
		3-401.11(A)(2)	Eggs- Immediate Service 145°F 15sec*
		3-401.11(A)(2)	Commintued 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 PHTs, 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 *
17	Reheating for Hot Holding	3-401.11(A)(1)(b)	All Other PHTs - 145°F 15 sec. *
		3-403.11(A)&(D)	PHTs 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 PHTs	3-501.14(A)	Cooling Cooked PHTs 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 PHTs Made From Ambient Temperature Ingredients to 41°F/45°F Within 4 Hours*

TIME/TEMPERATURE CONTROLS

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

19	PHF Hot and Cold Holding	3-501.16(B)	Cold PHTs Maintained at or below 41°/45° F*
		3-501.16(A)	Hot PHTs 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	Unpasteurized Pre-packaged Juices and Beverages with Warning Labels*	3-801.11(A)	Unpasteurized Pre-packaged Juices and Beverages with Warning Labels*
	Use of Pasteurized Eggs*	3-801.11(B)	Use of Pasteurized Eggs*
	Raw or Partially Cooked Animal Food and Raw Seed Sprouts Not Served. *	3-801.11(D)	Raw or Partially Cooked Animal Food and Raw Seed Sprouts Not Served. *
	Unopened Food Package Not Re-served. *	3-801.11(C)	Unopened Food Package Not Re-served. *

CONSUMER ADVISORY

22	Consumer Advisory Posted for Consumption of Animal Foods That are Raw, Undercooked or Not Otherwise Processed to Eliminate Pathogens. * <i>Enforce 1/1/2001</i>	3-603.11	Consumer Advisory Posted for Consumption of Animal Foods That are Raw, Undercooked or Not Otherwise Processed to Eliminate Pathogens. * <i>Enforce 1/1/2001</i>
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SPECIAL REQUIREMENTS

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

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

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

Item	FC	590.000
23.	FC - 2	.003
24.	FC - 3	.004
25.	FC - 4	.005
26.	FC - 5	.006
27.	FC - 6	.007
28.	FC - 7	.008
29.	FC - 7	.008
30.	Other	.009

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	FC - 7	.008
30.	Other		.009

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

FACILITY NAME:	South Elementary School	Ins:	11:15	Out:	12:30	DATE:	5/17/19	Foodborne illness risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness and/or injury. Public health interventions are control measures used to prevent such foodborne illness and/or injury.
Address:	117 Long Pond Rd	Inspection by:	Marcia Lee					Types of Inspection: Routine, Re-Inspection, HACCP, Pre-Operation, Suspect Illness, Complaint, or Other
Phone:	508.830.1212	Received by:	Cheryl Rengquist					
Last Insp. Date:	12.12.17	Signature:						
Purpose of Inspection:	routine	Email:						
Type of Establishment:	school	Business Email:						
License/Permit Number:	951, food/952 milk							

ITEM	Photographs	SOURCE OF FOOD	Points	IN	OUT	N/O	N/A	CSI	R	ITEM Code	COMMENTS
1	P, Pf, C	Approved source for food, water, and ice, received at proper temperatures, wholesome, nonadulterated, in good condition, records available, \$3-201.11, \$3-202.11, \$3-202.15 items must be properly date marking \$3-501.18, \$3-501.17	3	X						590.003(A)	
2	P, Pf, C	thawed, expiration date \$3-501.18, \$3-501.17	2	X						590.007	using color or coded dot system for food dating.

ITEM	Photographs	FOOD PROTECTION	Points	IN	OUT	N/O	N/A	CSI	R	ITEM Code	COMMENTS	
3	P	Potentially hazardous food meets temperature requirements during storage, preparation, cooking, cooling, reheating, holding, display, service, and transportation, \$3-401.11, \$3-501.14, \$3-403.11, \$3-501.18, \$3-501.19	3		X				X	3	590.003	temperatures on items on the line or noted to be high the plastic bubble ice system is ineffective the manager is rotating food in and out of the coolers between lunches to keep temperatures at proper levels.
4	Pf	Adequate facilities to maintain product temperature, thermometers provided	1	X						4	590.004	
5	P	Thermometers are present, conspicuously placed, accurate, calibrated, present	1	X						5	590.003	
6	Pf	Potentially hazardous food properly thawed.	2	X						6	590.003	
7	Pf	Proper disposition of returned, previously served, reconditioned, and unsafe food, \$3-308.14	2	X						7	590.003	
8	P, Pf, C	Food protected during storage, preparation, display, service & transportation. Food containers stored off floor, Washing tools and vegetables \$3-302.11, \$3-304.11, \$3-304.15(A), \$3-306.13(A)	3	X						8	590.003	
9	P, Pf, C	No bare hand contact with ready-to-eat foods, proper utensils used, or approved alternate method properly followed, \$3-301.11(EX)(1-17), \$301.11(O)(1)(2) Good hygienic practices, proper handwashing and glove changing observed \$2-301.11, \$2-301.12, \$2-301.14	3	X						9	590.003(D)	
10	Pf	In use food dispensing utensils properly stored	1	X						10	590.003	

ITEM	Photographs	EMPLOYEE HEALTH	Points	IN	OUT	N/O	N/A	CSI	R	ITEM Code	COMMENTS	
11	P	Management measures: Proper use of reporting, proper restriction & exclusion for reportable diseases, \$2-201.11, \$2-201.12, \$2-201.13 No discharge from eyes, nose, or mouth observed, \$2-401.12	3	X						11	590.002	
12	P, C	Proper eating, tasting, drinking, Smoking restricted \$2-401.11, \$3-301.12	3	X						12	590.003	
13	C	Proper hair and beard restraints are worn correctly, clean uniforms, kitchen mittens, and aprons, proper glove use.	1	X						13	590.002	

ITEM	Photographs	EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION	Points	IN	OUT	N/O	N/A	CSI	R	ITEM Code	COMMENTS	
14	C	Food-contact surfaces designed, constructed, maintained, installed, located	2	X						14	590.007	
15	C	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1	X						15	590.007	
16	Pf, C	Dishwashing facilities approved design, adequately constructed, maintained, installed, located	2		2					16	590.004	gauges are not providing accurate reading, wash temperature is in the 170's while final rinse 160's missing thermal strips or maximum holding thermometer to verify plate temp. gauges indicate 160
17	Pf	Proper chemical test kits, measuring devices for pH, thermal strips, and logs are present, Temperature and psi gauges are accurate, 4-501.11(3)	1		1					17	590.004	rinse not .180
18	C	Tablewares and Equipment is pre-flushed, scraped, and soaked prior to cleaning.	1	X						18	590.004	
19	Pf	Wash and rinse water is clean, and at proper temperature	2	X						19	590.005	
20	P	Sanitization rinse (hot water - chemical) Proper sanitization of food contact surfaces through temperature, chemical concentration, exposure time for equipment and utensils, \$4-501.11-11.5, \$4-703.11, \$4-702.11, \$4-602.11, \$4-602.12, \$4-601.11(A)	3	X						20	590.004	used my thermal strip 160 at plate even with improper gauge reading.

ITEM	Photographs	PROTECTION FROM CONTAMINATION	Points	IN	OUT	N/O	N/A	CSI	R	ITEM Code	COMMENTS	
21	C	Wiping cloths properly stored clean and dry or in a sanitizing solution.	2	X						21	590.003	
22	P, Pf	Food-contact surfaces of utensils & equipment clean, \$4-602.11	2	X		2				22	590.004	Hood fanscreens accumulated dust, need cleaning
23	C	Nonfood contact surfaces of utensils & equipment clean	1	X						23	590.004	
24	C	Proper equipment/utensils storage, handling, to prevent contamination.	1	X						24	590.004	

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

ITEM	Photographs	PROTECTION FROM CONTAMINATION	Points	IN	OUT	N/O	N/A	CS	R	ITEM Code	COMMENTS
25	P, P/C	Single service articles are from an approved source, are stored, handled, dispensed, used and disposed of in a manner that prevents contamination.	1	X						25 590.004	
26	P, C	No reuse of single service containers for food or chemical storage.	1	X						26 590.004	
WATER SUPPLY & DISPOSAL			Points	IN	OUT	N/O	N/A	CS	R	ITEM Code	COMMENTS
27	P	Water supply is from an approved source and water supply is sufficient for the operations in sewage disposal approved. Proper disposal of waste water in approved disposal facilities (ie slop sinks).	3	X						27 590.005	
28	P		3	X						28 590.005	
PLUMBING			WT	IN	OUT	N/O	N/A	CS	R	ITEM Code	COMMENTS
29	C	Location, installation, maintenance (ie dripping faucets, leaking pipes, improperly washing pit)	1	X						29 590.005	
30	P, P/C	Plumbing installed preventing cross connection, back siphonage, backflow	2	X						30 590.005	
31	P/C	Adequate handwashing facilities, easily accessible, designed, installed. §5-202.12	3	X						31 590.005	
32	P, C	Toilet facilities, properly constructed, self-closing doors, fixtures in good repair, supplied with soap and towels in dispenser/ hand-drying devices, cleaned, covered sanitary disposal receptacle, handwash signage present. Toilet facilities have self-closing doors and doors do not open into areas where food is exposed to airborne contamination and are adequately separated from food processing and storage areas.	2	X						32 590.006 590.005	
FACILITY AND GROUNDS			Points	IN	OUT	N/O	N/A	CS	R	ITEM Code	COMMENTS
33	C	Sufficient covered trash receptacles present in adequate number, leak proof, insect/rodent proof, emptied with adequate frequency, clean.	2	X						33 590.005	
34	P, C	Outside premises are free from trash, etc., free of harborage, breeding places for rodents, insects, and other pests. Outside areas (roads, yards, disposal systems) provide adequate drainage and do not constitute a source of contamination. Controlled incineration.	2	X						34 590.006	
35	C	Doors, windows, and other openings are protected to eliminate entry by insects, rodents/pests. No evidence of pests present.	3	X						35 590.006	
FLOORS, WALLS & CEILINGS			Points	IN	OUT	N/O	N/A	CS	R	ITEM Code	COMMENTS
36	C	Proper floor construction, proper floor covering installed, floors graded with drained as required, floor and wall juncture covered. Floors in good repair and clean. Dustless cleaning methods used as needed.	1		1					36 590.006	floor under dishwasher cracked, lifting,
37	C	Walls, ceilings, attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required. Dustless cleaning methods used as needed.	1	X						37 590.006	
38	C	Adequate lighting provided for sufficient candle light. Fixtures properly shielded or use of shatter proof bulbs.	1	X						38 590.006	
39	C	Air quality and ventilation are adequate to remove excessive heat for equipment and rooms and prevent contamination by dust, and/or other airborne substances.	1		1					39 590.004	The hood and ansul system are not tagged
40	C	Locker rooms, employee changing areas, provided, located to prevent contamination of production areas, and used for storage of employee personal items, properly equipped and properly ventilated. Dressing rooms are maintained in good physical repair.	1	X						40 590.004	
41	P, P/C	Insecticides and rodenticides are used and stored so as to prevent contamination of food items. Decontaminants, sanitizers and other cleaning supplies are used in a safe, effective manner. Hazardous materials are kept in their original containers and stored separate from raw materials. §7-203.12, §7-203.11, §7-101.11, §7-201.11	3	X						41 590.007	
42	C	Premises maintained free of litter, unnecessary items and articles, cleaning maintenance equipment, properly stored.	1	X						42 590.006	
43	C	Separation of maintenance rooms and equipment, laundry facilities by partition.	1	X						43 590.004	
44	C	Solid linens properly stored.	1	X						44 590.004	
RESPONSIBLE PERSON IN CHARGE			Points	IN	OUT	N/O	N/A	CS	R	ITEM Code	COMMENTS
45	C	Certified Food Protection Manager, §2-102.12(A)	3	X						45 590.007 C	
46	P, P/C	PLIC is present, knowledgeable, understands sanitary controls, demonstrates knowledge, performs duties. §2-103.11	3	X						46 590.002 590.002 A,G	Cheryl Lanquist exp 5.17.22H1, Laurae Murphy #15506904, exp. 8.24.22S147282

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

ITEM	Photographs	HIGHLY SUSCEPTIBLE POPULATIONS	Points	IN	OUT	N/O	N/A	COS	R	ITEM Code	COMMENTS
47	P	Pasteurized foods used; prohibited foods not offered. \$3-801.11	3	X						590.003	
ITEM	P	FOOD/COLOR ADDITIVES	Points	IN	OUT	N/O	N/A	COS	R	ITEM Code	
48	P	Food additives approved and properly used. \$3-202.12	2	X						590.003	
ITEM	P	EQUIPMENT AND UTENSILS	Points	IN	OUT	N/O	N/A	COS	R	ITEM Code	COMMENTS
49	P	All utensils and equipment are cleaned and sanitized at intervals that are frequent enough to avoid contamination of food products. \$4-602.11	2	X						590.004	
50	P/C	Instruments and controls used for measuring, regulating, or recording temperature, pH, acidity, water activity, or other conditions are accurate and adequately maintained and calibrated.	1	X						590.004	
51	P	Meltdown Shellfish Tanks maintained, used, and logs kept	1	X						590.004	
ITEM	Pf	HEALTH PROCEDURES	Points	IN	OUT	N/O	N/A	COS	R	ITEM Code	COMMENTS
52	Pf	Procedures for responding to vomiting & diarrheal events. \$2-501.11	1	X						590.002	
ITEM	P/C	CONSUMER ADVISORY POSTED	Points	IN	OUT	N/O	N/A	COS	R	ITEM Code	COMMENTS
53	P/C	Consumer Advisory Posted. \$3-603.11	1	X						590.003	
ITEM	P/Pf/C	SPECIAL PROCESSES	Points	IN	OUT	N/O	N/A	COS	R	ITEM Code	
54	P/Pf/C	Required records available: shellstock tags, parasite destruction, Time As a Public Health Control, required logs. \$3-203.12, \$3-402.11, \$3-402.12, \$3-402.18	3	X						590.003	
55	P	Compliance with variance/specialized processes/HACCP. \$8-103.12, \$3-302.14	2	X						590.003(A)	
ITEM	M01	CONFORMANCE WITH APPROVED PROCEDURES	Points	IN	OUT	N/O	N/A	COS	R	ITEM Code	COMMENTS
M01		Allergen Certificate	X							590.011(A)	Cherry Liqueur exp 7.21.23 #2434122
M02		Anti-Choking	X							590.011 (A)	
PLV01		F.O.G. Local BOH Regulation	X							local	records are not capital house the plumber clean the grease trap advised about log regulations
PLV02		Firm is currently licensed by the regulatory authority having jurisdiction.	X							local	
ITEM		RECORD CHECKLIST								ITEM Code	COMMENTS
		Water quality and supply records, grease trap cleaning record, ansul system cleaning records and tags current, Fire extinguisher tags current	X								
		Employee training records	X								
		Temperature control records	X								
		Equipment monitoring and maintenance records	X								
		Calibration records	X								
		Sanitation records	X								
		Required Logs: Time as a Public Health Control, Receiving Temperature, parasite destruction	X							590.008	
		Pest control records	X								
		Variance request and approval: Time as a Public Health Control Procedure	X								
		Inspection records (e.g., incoming product, facility, production area)	X							590.003(d)	
ITEMS OBSERVED											
In Red Risk Factors Observed (Priority) pts. Deducted 0											
In Blue Good Retail Practices Observed (Priority Foundation, Core) pts. Deducted 7											
Total Non-Compliant Observations total points deducted 7											
SCORE: 93											
IN= In Compliance OUT= Out of Compliance N/O= Not Observed N/A= Not Applicable COS= Corrected on Sight R= Repeat Violation											

*Violations cited must be corrected within the time frames in section 8-405.11 or in dates otherwise written in the report.

Town of Plymouth Public Health Department

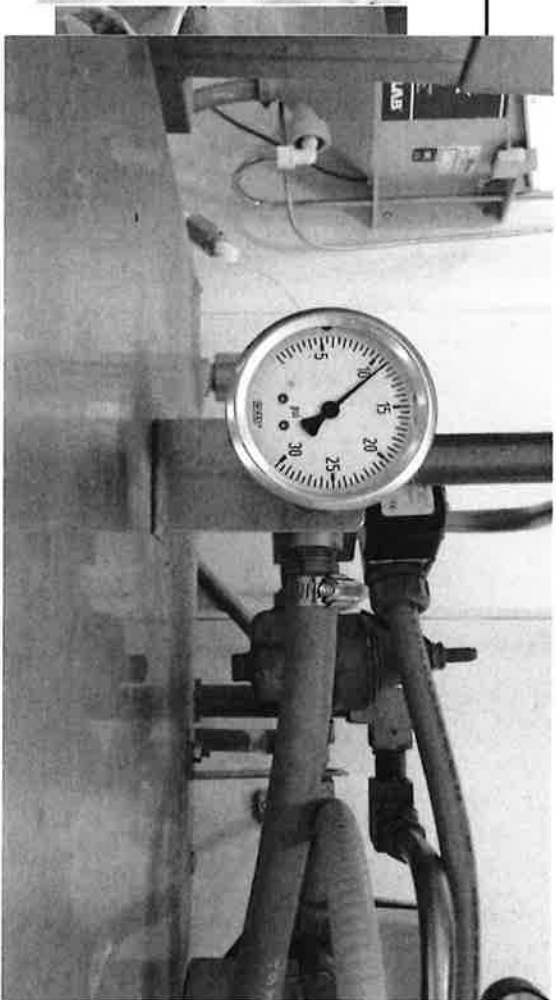
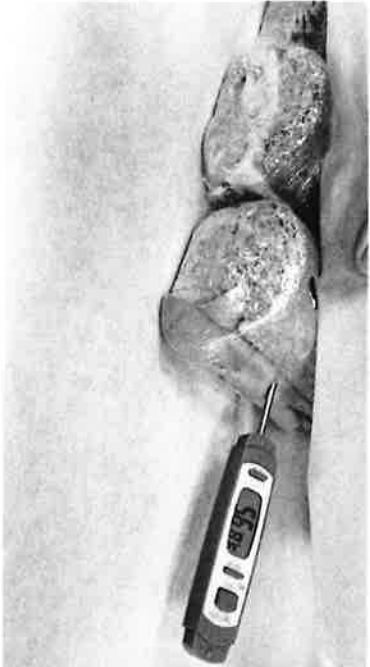
RETAIL FOOD INSPECTION FORM



OFFICIAL ORDER FOR CORRECTION: Based on an inspection today, the items checked indicate violations of the Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when signed below or delivered using electronic mail, by a Plymouth Public Health Department inspector or an 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 with the Board of Health. Your request for a Board of Health hearing must be in writing and submitted to the Public Health Department at the above address within ten (10) calendar days of receipt of this order.

Temperatures Taken:

hot holder set at 180, top shelf 180, second 157, third 147 lower 167



TOWN OF PLYMOUTH

Massachusetts Department of Public Health

Division of Food and Drugs

FOOD ESTABLISHMENT INSPECTION REPORT

Name	Near Elementary		
Address	70 Plympton Road		
Telephone	508-838-4350		
Owner	Town of Plymouth		
Person in Charge (PIC)	Mike Fliegel		
Inspector	Karen Kruse		
Date	2/14/17	Risk Level	
		HACCP Y/N	
		Time	In: Out:
Type of Operation(s)	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast		
Type of Inspection	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-inspection <input type="checkbox"/> Previous Inspection Date:		
	<input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other		

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated. **Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)** action as determined by the Board of Health. **Violations marked may pose an imminent health hazard and require immediate corrective**

- FOOD PROTECTION MANAGEMENT**
- 1. PIC Assigned / Knowledgeable / Duties
 - 2. Reporting of Diseases by Food Employee and PIC
 - 3. Personnel with Infections Restricted/Excluded
 - 4. Food and Water from Approved Source
 - 5. Receiving/Condition
 - 6. Tags/Records/Accuracy of Ingredient Statements
 - 7. Conformance with Approved Procedures/HACCP Plans
- PROTECTION FROM CONTAMINATION**
- 8. Separation/Segregation/Protection
 - 9. Food Contact Surfaces Cleaning and Sanitizing
 - 10. Proper Adequate Handwashing
 - 11. Good Hygienic Practices
- EMPLOYEE HEALTH**
- 12. Prevention of Contamination from Hands
 - 13. Handwash Facilities
- PROTECTION FROM CHEMICALS**
- 14. Approved Food or Color Additives
 - 15. Toxic Chemicals
- TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)**
- 16. Cooking Temperatures
 - 17. Reheating
 - 18. Cooling
 - 19. Hot and Cold Holding
 - 20. Time As a Public Health Control
- REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)**
- 21. Food and Food Preparation for HSP
 - 22. Posting of Consumer Advisories

- Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.**
- | | | |
|--|--|--|
| 23. Management and Personnel (FC-2)(590.003) | | |
| 24. Food and Food Protection (FC-3)(590.004) | | |
| 25. Equipment and Utensils (FC-4)(590.005) | | |
| 26. Water, Plumbing and Waste (FC-5)(590.006) | | |
| 27. Physical Facility (FC-6)(590.007) | | |
| 28. Poisonous or Toxic Materials (FC-7)(590.008) | | |
| 29. Special Requirements (590.009) | | |
| 30. Other | | |

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

0

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

DATE OF RE-INSPECTION:

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

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

FOOD PROTECTION MANAGEMENT

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

EMPLOYEE HEALTH

4	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*
	3-201.14	Fish and Recreationally Caught Molluscan Shellfish*
	3-201.15	Molluscan Shellfish from NSSP Listed Sources*
	3-202.18	Shellstock Identification Present*
	590.004(C)	Wild Mushrooms*
	3-201.17	Game Animals*
5	3-202.11	PHFS Received at Proper Temperatures*
	3-202.15	Package Integrity*
	3-101.11	Food Safe and Unadulterated*
6	3-202.18	Tags/Records: Shellstock
	3-202.18	Shellstock Identification*
	3-203.12	Shellstock Identification Maintained*
	3-402.11	Parasite Destruction*
	3-402.12	Records, Creation and Retention*
7	590.004(J)	Labeling of Ingredients*
	3-502.11	Specialized Processing Methods*
	3-502.12	Reduced oxygen packaging, criteria*
	8-103.12	Conformance with Approved Procedures*

FOOD FROM APPROVED SOURCE

8	3-302.11(A)(1)	Raw Animal Foods Separated from Cooked and RTE Foods*
	3-302.11(A)(2)	Raw Animal Foods Separated from Each Other*
	3-302.11(A)	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*
	3-306.14(A)(B)	Returned Food and Reserve of Food*
	3-701.11	Discarding or Reconditioning Unsafe Food*
9	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 Sanitation of Utensils and Food Contact Surfaces of Equipment*
	4-703.11	Methods of Sanitization - Hot Water and Chemical*
10	2-301.11	Proper, Adequate Handwashing
	2-301.11	Clean Condition - Hands and Arms*
	2-301.12	Cleaning Procedure*
	2-301.14	When to Wash*
11	2-401.11	Good Hygienic Practices
	2-401.11	Eating, Drinking or Using Tobacco*
	2-401.12	Discharges from the Eyes, Nose and Mouth*
12	3-301.12	Preventing Contamination When Tasting*
	590.004(E)	Preventing Contamination from Hands
13	5-203.11	Handwash Facilities
	5-203.11	Conveniently Located and Accessible Numbers and Capacities*
	5-204.11	Location and Placement*
	5-205.11	Accessibility, Operation and Maintenance
	6-301.11	Supplied with Soap and Hand Drying Devices
	6-301.11	Handwashing Cleanser, Availability
	6-301.12	Hand Drying Provision

PROTECTION FROM CONTAMINATION

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

TIME/TEMPERATURE CONTROLS

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

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

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

CONSUMER ADVISORY

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

SPECIAL REQUIREMENTS

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

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

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

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

FACILITY NAME:	West Elementary	Ins:	12:25	Out:	1:30	DATE:	5/23/19	Inspected by:	Marcia Lee	Code	1
Address:	70 Plympton Rd	Signature:									
Phone:	508	Received by:	michele filegel								
Last Insp. Date:	unknown	Signature:									
Purpose of Inspection:	elementary school	Email:	mfilegel@plymouth.k12.ma.us								
Type of Establishment:	elementary school	Business Email:									
License/Permit Number:	1087, 1086	Suspect Illness, Complaint, or Other									

ITEM	Photographs	SOURCE OF FOOD	Points	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
1	P, Pf, C	Approved source for food, water, and ice, received at proper temperatures, wholesome, nonadulterated, in good condition, records available. \$3-201.11, \$3-202.11, \$3-202.15	3	X						1	590.003(A)	
2	P, Pf, C	Items must be properly date marked & disposition: date prepared, date frozen, date thawed, expiration date. \$3-501.16, \$3-501.17	2		2					2	590.007	Must properly label foods by common name. Food did not have common name and transferred information from master carton.

ITEM	Photographs	FOOD PROTECTION	Points	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
3	P	Potentially hazardous food meets temperature requirements during storage, preparation, cooling, cooling, reheating, holding, display, service, and transportation. \$3-401.11, \$3-501.14, \$3-403.11, \$3-501.16, \$3-501.19	3		3			X		3	590.003	Foods were noted out of temperature
4	Pf	Adequate facilities to maintain product temperature, thermometers provided	2		2					4	590.004	Insufficient temperature control units to maintain product temperature. No cold holding line. Suggest
5	P	Thermometers are present, conspicuously placed, accurate, calibrated, present	1	X						5	590.003	
6	Pf	Potentially hazardous food properly thawed.	2	X						6	590.003	
7	P	Proper disposition of returned, previously served, reconditioned, and unsale food. \$3-306.14	2	X						7	590.003	
8	P, Pf, C	Food protected during storage, preparation, display, service & transportation. Food containers stored off floor. Washing fruits and vegetables. \$3-302.11, \$3-304.11, \$3-304.15(A), \$3-306.13(A)	3		X					8	590.003	
9	P, Pf, C	No bare hand contact with ready-to-eat foods, proper utensils used, or approved alternate method properly followed. \$3-301.11(EX)(1)-(7), \$301.11(D)(1)-(2) Good hygienic practices, proper handwashing and glove changing observed. \$2-301.11, \$2-301.12, \$2-301.14	3	X						9	590.003	
10	Pf	In use food dispensing utensils properly stored	1	X						10	590.003	

ITEM	Photographs	EMPLOYEE HEALTH	Points	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
11	P	Management awareness, Proper use of reporting, proper restriction and exclusion for reportable diseases. \$2-201.11, \$2-201.12, \$2-201.13 No discharge from eyes, nose, or mouth observed. \$2-401.12	3	X						11	590.002	
12	P, C	Proper eating, tasting, drinking. Smoking restricted. \$2-401.11, \$3-501.12	3	X						12	590.003	
13	C	Proper hair and beard restraints are worn correctly, clean uniforms, kitchen whites, and aprons, proper glove use.	1	X						13	590.002	

ITEM	Photographs	EQUIPMENT & UTENSILS, DESIGN, CONSTRUCTION & INSTALLATION	Points	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
14	C	Food-contact surfaces designed, constructed, maintained, installed, located	2	X						14	590.007	
15	C	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1	X						15	590.007	
16	Pf, C	Dishwashing facilities approved design, adequately constructed, maintained, installed, located	2	X						16	590.004	
17	Pf	Proper chemical test kits, measuring devices for pH, thermal strips, and logs are present.	1		1					17	590.004	
18	C	Temperature and psi gauges are accurate. 4-501.11(3)	1	X						18	590.004	No way to verify water temperatures without thermal strips or maximum holding thermometer when
19	Pf	Towels and equipment are pre-flushed, scraped, and soaked prior to cleaning.	1	X						19	590.005	
20	P	Wash and rinse water is clean, and at proper temperature Sanitization rinse (hot water - chemical). Proper sanitization of food contact surfaces through temperature, chemical concentration, exposure time for equipment and utensils. \$4-501.11(1)-11(5), \$4-703.11, \$4-702.11, \$4-602.11, \$4-602.12, \$4-601.11(A)	3	X						20	590.004	

ITEM	Photographs	PROTECTION FROM CONTAMINATION	Points	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
21	C	Wiping cloths properly stored clean and dry or in a sanitizing solution.	2	X						21	590.003	
22	P, Pf	Food-contact surfaces of utensils & equipment clean. \$4-602.11	2	X						22	590.004	Cutting boards badly scored and stained.
23	C	Nonfood-contact surfaces of utensils & equipment clean	1	X						23	590.004	
24	C	Proper equipment/utensils storage, handling, to prevent contamination.	1	X						24	590.004	

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

ITEM	Photographs	PROTECTION FROM CONTAMINATION	Points	IN	OUT	N/O	N/A	COS	R	ITEM Code	COMMENTS	
25	P,P,C	Single service articles are from an approved source, are stored, handled, dispensed, used and disposed of in a manner that prevents contamination.	1	x						25	590.004	
26	P,C	No re-use of single service containers for food or chemical storage	1	x						26	590.004	
WATER SUPPLY & DISPOSAL												
27	P	Water supply is from an approved source and water supply is sufficient for the operations and sewage disposal approved. Proper disposal of waste water in approved disposal facilities (ie slop sinks).	3	x						27	590.005	
28	P		3	x						28	590.005	
PLUMBING												
29	C	Location, installation, maintenance (ie dripping faucets, leaking pipes, improperly weeping pipe)	WT	IN	OUT	N/O	N/A	COS	R	ITEM Code		
30	P,P	Plumbing installed preventing cross connection, back siphonage backflow.	1	x						29	590.005	COMMENTS
31	Pf	Adequate handwashing facilities, easily accessible, designed. Installed: §5-202.12	2	x						30	590.005	
32	P,C	Toilet facilities: properly constructed, self-closing doors, fixtures in good repair, supplied with soap and towels in dispensers/ hand-drying devices, cleaned, covered sanitary disposal receptacle, handwash storage present. Toilet facilities have self-closing doors and doors do not open into areas where food is exposed to airborne contamination and are adequately separated from food processing and storage areas.	3	x						31	590.005	
			2	x						32	590.006	
											590.005	
FACILITY AND GROUNDS												
33	C	Sufficient covered trash receptacles present in adequate number, leak proof, insect/rodent proof, emptied with adequate frequency, clean.	Points	IN	OUT	N/O	N/A	COS	R	ITEM Code		
34	P,C	Outside premises are free from trash, etc., free of harborage, breeding places for rodents, insects, and other pests. Outside areas (yards, disposal systems) provide adequate drainage and do not constitute a source of contamination. Controlled incineration.	2	x						33	590.005	
35	C	Doors, windows, and other openings are protected to eliminate entry by insects, rodent/pests. No evidence of pests present.	2	x						34	590.006	
			3	x						35	590.006	
FLOORS, WALLS & CEILINGS												
36	C	Proper floor construction, proper floor covering installed, floors graded with drained as required, floor and wall juncture covered. Floors in good repair and clean. Dustless cleaning methods used as needed.	Points	IN	OUT	N/O	N/A	COS	R	ITEM Code		
37	C	Walls, ceilings, attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required. Dustless cleaning methods used as needed.	1	x						36	590.006	Floor by dishwasher needs repair.
38	C	Adequate lighting provided for sufficient candle light. Fixtures properly shielded or use of shatter proof bulbs	1	x						37	590.006	
39	C	Air quality and ventilation are adequate to remove excessive heat for equipment and rooms and prevent contamination by dust, and/or other airborne substances.	1	x						38	590.006	
40	C	Locker rooms, employee changing areas, provided, located to prevent contamination of production areas, and used for storage of employee personal items, properly equipped and properly ventilated. Dressing rooms are maintained in good physical repair.	1	x						39	590.004	
										40	590.004	
41	P,Pf,C	Insecticides and rodenticides are used and stored so as to prevent contamination of food items. Detergents, sanitizers and other cleaning supplies are used in a safe, effective manner. Hazardous materials are kept in their original containers and stored separate from raw materials. §7-202.12, §7-203.11, §7-101.11, §7-201.11	1	x						41	590.007	
42	C	Premises maintained free of filth, unnecessary items and articles, cleaning maintenance equipment properly stored.	1	x						42	590.006	
43	C	Separation of maintenance rooms and equipment, laundry facilities by partition.	1	x						43	590.004	
44	C	Solid floors properly stored.	1	x						44	590.004	
RESPONSIBLE PERSON IN CHARGE												
45	C	Certified Food Protection Manager, §2-102.12(A)	Points	IN	OUT	N/O	N/A	COS	R	ITEM Code	COMMENTS	
46	P, Pf	Pf/C is present, knowledgeable, understands sanitary controls, demonstrates knowledge, performs duties. §2-103.11	3	x						45	590.002	Michelle Fliegel exp 8.24.22, 15506895; Jessica macdonald exp 8.24.19 15505902
			3	x						46	590.002	

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM

ITEM	Photographs	Points	IN	OUT	N/O	N/A	COS	R	ITEM	Code	COMMENTS
47	P									590.003	
HIGHLY SUSCEPTIBLE POPULATIONS											
Pasteurized foods used; prohibited foods not offered. §3-801.11											
		3	X								
48	P									590.003	
FOOD/COLOR ADDITIVES											
Food additives approved and properly used §3-202.12											
		2	X							48	
49	P									590.004	
EQUIPMENT AND UTENSILS											
All utensils and equipment are cleaned and sanitized at intervals that are frequent enough to avoid contamination of food products. §4-602.11											
		2	X							49	
50	P/C									590.004	
Instruments and controls used for measuring, regulating, or recording temperature, pH, acidity, water activity, or other conditions are accurate and adequately maintained and calibrated.											
		1	X							50	
51	P									590.004	
Molluscan Shellfish Tanks maintained, tested, and logs kept											
		1	X							51	
HEALTH PROCEDURES											
Procedures for responding to vomiting & diarrheal events §2-501.11											
		1		1						52	
52	P/C									590.002	
CONSUMER ADVISORY POSTED											
Consumer Advisory Posted §3-603.11											
		1	X							53	
54	P/P/C									590.003	
SPECIAL PROCESSES											
Required records available: shellstock tags; parasite destruction; Time As a Public Health Control; required logs. §3-203.12, §3-402.11, §3-402.12, §3-202.18											
		3	X							54	
55	P									590.004	
Compliance with variance/specialized process HACCP. §3-103.12, §3-302.14											
		2	X							55	
CONFORMANCE WITH APPROVED PROCEDURES											
Allergen Certificate											
			X							590.011(A)	1.29.24 michèle Fliegel
Anti-choking											
				X						590.011 (A)	Need training
F.O.G. Local BOH Regulation											
			X							local	Not having hood cleaned and tagged
Firm is currently licensed by the regulatory authority having jurisdiction											
			X							local	
RECORD CHECKLIST											
Water quality and supply records, grease trap cleaning record, ansul system cleaning records and logs current, Fire extinguisher tags current											
			X								
Employee training records											
			X								
Temperature control records											
			X								
Equipment monitoring and maintenance records											
			X								
Calibration records											
			X								
Sanitation records											
			X								
Required Logs: Time as a Public Health Control, Receiving Temperature, parasite destruction											
			X							590.008	
Pest control records											
			X								
Variance request and approval, Time as a Public Health Control Procedure											
			X							590.003(d)	
Inspection records (e.g., incoming product, facility, production area)											
			X								
ITEMS OBSERVED											
In Red Risk Factors Observed (Priority) pts. Deducted 3											
In Blue Good Retail Practices Observed (Priority Foundation, Core) pts. Deducted 8											
Total Non-Compliant Observations total points deducted 11											
SCORE: 89											
IN= In Compliance OUT= Out of Compliance N/O= Not Observed N/A= Not Applicable COS= Corrected on Sight R= Repeat Violation											

*Violations cited must be corrected within the time frames in section B-405.11 or in dates otherwise written in the report.

Town of Plymouth Public Health Department

RETAIL FOOD INSPECTION FORM



OFFICIAL ORDER FOR CORRECTION: Based on an inspection today, the items checked indicate violations of the Plymouth Board of Health Food Regulation / 2013 Federal Food and Drug Administration (FDA) Food Code. This report, when signed below or delivered using electronic mail, by a Plymouth Public Health Department inspector or an 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 with the Board of Health. Your request for a Board of Health hearing must be in writing and submitted to the Public Health Department at the above address within ten (10) calendar days of receipt of this order.

Temperatures Taken:

150 to 200 student meals lunches
90 breakfasts

ADDITIONAL NOTES: