

(781) 286-8176 FAX (781) 286-8369

FOOD ESTABLISHMENT INSPECTION REPORT

BOARD OF HEALTH

Name BEACHHONT School	Date Type of Inspection Type of Inspection Routine
Address 15 EVEVAYO ST	Risk Retail Re-inspection
Telephone 781-286-8218	Level Residential Kitchen Previous Inspection Mobile Date:
Owner 20	HACCP Y/N Temporary Pre-operation Suspect Illness
Person in Charge (PIC) TOBECCA WAY	Time Bed & Breakfast General Complaint
Inspector TONY DAGOSTA H WHILL	In: Out: 9:55 Permit No. HACCP Other Other
Each violation checked requires an explanation on the	narrative page(s) and a citation of specific provision(s)
violated. <u>Violations Related to Foodborne Illness Interventions and</u>	Non-compliance with: Rick Factors (Red Items) Anti-Choking Tobacco
Violations marked may pose an imminent health hazard and reaction as determined by the Board of Health.	THISK I dollars (Fical Itellia)
FOOD PROTECTION MANAGEMENT	12. Prevention of Contamination from Hands
1. PIC Assigned / Knowledgeable / Duties	13. Handwash Facilities
EMPLOYEE HEALTH ☐ 2. Reporting of Diseases by Food Employee and PIC	PROTECTION FROM CHEMICALS
3. Personnel with Infections Restricted/Excluded	14. Approved Food or Color Additives
FOOD FROM APPROVED SOURCE	☐ 15. Toxic Chemicals
☐ 4. Food and Water from Approved Source	TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)
5. Receiving/Condition	16. Cooking Temperatures
☐ 6. Tags/Records/Accuracy of Ingredient Statements	17. Reheating
7. Conformance with Approved Procedures/HACCP Plans	18. Cooling
PROTECTION FROM CONTAMINATION	19. Hot and Cold Holding
8. Separation/ Segregation/ Protection	20. Time As a Public Health Control
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP) 21. Food and Food Preparation for HSP
10. Proper Adequate Handwashing	CONSUMER ADVISORY
11. Good Hygienic Practices	22. Posting of Consumer Advisorles
riolations Related to Good Retail Practices (Blue 1998) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. C N 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	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:
PIC's Signature: Print:	BOY DAGOSTA M. WELLS Page of Pages
	TOOCUT VII

Date: BIZACHMONT School

Establishment Name:

of

10/23/17 Page:

Date Verified DESCRIPTION OF VIOLATION / PLAN OF CORRECTION both light glober PLEASE PRINT CLEARLY Water 17 15 BURTAND ST ckan fan musty aug 2017 Referenceator O134: 1800 Hoods: Part: ω/ω Discussion With Person In Charge: C - Critical Item R - Red Item Code Reference muller Address:



City of Revere

(781) 286-8176 FAX (781) 286-8369

27. Physical Facility

29. Special Requirements

30. Other

28. Poisonous or Toxic Materials (FC-7)(590,008)

BOARD OF HEALTH 249R Broadway Powers MA 03151

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

within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

and submitted to the Board of Health at the above address

FOOD ESTABLISHMENT INSPECTION REPORT		Revere, MA 02	2151
Name Geachmont School	Date 5/21/18	Type of Operation(s)	Type of Inspection
Address 15 Everand St	Risk	Retail	Re-inspection
Telephone 18 284 8232	Level	Residential Kitchen Mobile	Previous Inspection
	HACCP Y/N	Temporary	Date: ☐ Pre-operation
KP3		Caterer	Suspect Illness
Person in Charge (PIC) Aramark	Time In: 7.30	☐ Bed & Breakfast	General Complaint HACCP
Inspector M. Wills	Out: 10:00	Permit No.	Other
Each violation checked requires an explanation on the violated. Violations Related to Foodborne Illness Interventions and Violations marked may pose an imminent health hazard and action as determined by the Board of Health.	nd Risk Factors	(Red Items) Anti-Ch	Non-compliance with: oking Tobacco
FOOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgeable / Duties EMPLOYEE HEALTH	☐ 13: Hand	ention of Contamination from wash Facilities I FROM CHEMICALS	m Hands
2. Reporting of Diseases by Food Employee and PIC	☐ 14. Apprenticular ☐ 14. Apprenticul	oved Food or Color Additive	98
3. Personnel with Infections Restricted/Excluded	☐ 15. Toxic	Chemicals	
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source		RATURE CONTROLS (Potenti	ially Hazardous Foods)
5. Receiving/Condition		ing Temperatures	
6. Tags/Records/Accuracy of Ingredient Statements	17. Rehe		
	18. Cooli	-	
7. Conformance with Approved Procedures/HACCP Plans		nd Cold Holding	L -W
PROTECTION FROM CONTAMINATION		3 1	*,
8. Separation/ Segregation/ Protection		As a Public Health Control NTS FOR HIGHLY SUSCEPTIB	
9. Food Contact Surfaces Cleaning and Sanitizing		and Food Preparation for I	
☐ 10. Proper Adequate Handwashing	×		
11. Good Hygienic Practices	CONSUMER 22. Posti	ing of Consumer Advisories	
Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. C N	To Foodbe and Risk I Official Or today, the 590,000/fe by a Board order of the cited in this the food es	of Violated Provisions Reported Illnesses Interventing Factors (Red Items 1-22) of the for Correction: Baselitems checked indicate videral Food Code. This report member or its a Board of Health. Failures report may result in suspend of permit and cent operations. If aggriever	ions bed on an inspection olations of 105 CMR port, when signed below agent constitutes an a to correct violations bension or revocation of

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Inspector's Signature: Whillial Should	Print: Michael Well	
PIC's Signature:	Print: PERSON KAY	Page / of/ Pages

(590.009)

Establishment Name: Beachast School

Date: 5/21/18

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Discussion With Person In Charge:		
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Transford X director		



city of kevere

(781) 286-8176 FAX (781) 286-8369

BOARD OF HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT		1101010, 111110	2101
Name Beachmont / Scalowt	P/26/18	Type of Operation(s) Food Service	Type of Inspection Routine
Address 15 Everand 56	Risk	☐ Retail	Re-inspection
Telephone 781-286-8222	Level	Residential Kitchen Mobile	Previous Inspection Date:
101 000-0800	HACCP Y/N	Temporary	☐ Pre-operation
Kr3		Caterer	Suspect Illness
Person in Charge (PIC) Aramank	Time in: ۲:35	Bed & Breakfast	General Complaint HACCP
Inspector M. Wells	Out: 10:00	Permit No.	☐ Other
Each violation checked requires an explanation on the violated.	narrative pag	ge(s) and a citation of	f specific provision(s Non-compliance with:
<u>Violations Related to Foodborne Illness Interventions and</u> Violations marked may pose an imminent health hazard and reaction as determined by the Board of Health.	<u>l Risk Factors</u> equire immedia	(Red Items) Anti-Ch te corrective 590.009	oking Tobacco
FOOD PROTECTION MANAGEMENT	☐ 12. Preve	ention of Contamination fro	m Hands
1. PIC Assigned / Knowledgeable / Duties	☐ 13. Hand	wash Facilities	
EMPLOYEE HEALTH	PROTECTION	FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC	П 14. Аррг	oved Food or Color Additive	es
3. Personnel with Infections Restricted/Excluded	☐ 15. Toxic		
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	—	RATURE CONTROLS (Potent	ially Hazardous Foods)
	☐ 16. Cook	ing Temperatures	
5. Receiving/Condition	☐ 17. Rehea	,	
6. Tags/Records/Accuracy of Ingredient Statements	18. Cooli	•	
7. Conformance with Approved Procedures/HACCP Plans			,
PROTECTION FROM CONTAMINATION	_	nd Cold Holding	
8. Separation/ Segregation/ Protection		As a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing		N TS FOR HIGHLY SUSCEPTIB I and Food Preparation for I	, ,
☐ 10. Proper Adequate Handwashing		·	*
☐ 11. Good Hygienic Practices	CONSUMER A	ADVISORY ing of Consumer Advisories	s
Violations Related to Good Retail Practices (Blue tems) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Foodbo and Risk F Official Or today, the i 590.000/fed by a Board order of the cited in this the food es establishme have a righ and submit within 10 da	of Violated Provisions Rorne Illnesses Intervent Factors (Red Items 1-22) of the for Correction: Base items checked indicate videral Food Code. This report member or its a Board of Health. Failure it are port may result in suspitablishment permit and cent operations. If aggrieve it to a hearing. Your requested to the Board of Health ays of receipt of this orde E-INSPECTION:	ions): ed on an inspection olations of 105 CMR port, when signed below agent constitutes an e to correct violations bension or revocation of essation of food ed by this order, you est must be in writing h at the above address
Inspector's Signature: Print:	Michael	Weils	
PIC's Signature: / // Prints	77	1111	Page / of Pages

Establishment Name: Beachmont / Sea Coast

Date: 7/26/18

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Dey storage - certing triks Certing vents - dust build UP Person in Charge:		stonge - ceiling titus	
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City of Revere

(781) 286-8176 FAX (781) 286-8369

FOOD ESTABLISHMENT INSPECTION REPORT

BOARD OF HEALTH

Name Beachmost / Sea Cow t		Date 30/11	Type of Operation(s) Food Service	Type of Inspection Routine
Address 15 Gierard St		Risk	Retail	Re-inspection
Telephone 781-286-8222		Level	Residential Kitchen Mobile	Previous Inspection Date:
Owner RPS	1	HACCP Y/N	☐ Temporary ☐ Caterer	☐ Pre-operation ☐ Suspect Illness
Person in Charge (PIC) Chary Cole Araman		Time In: (0':30	Bed & Breakfast	General Complaint HACCP
Inspector M. Wells		Out: 11:15	Permit No.	Other
each violation checked requires an explanation or	the n	arrative pag	je(s) and a citation of	
riolated. Violations Related to Foodborne Illness Intervention Violations marked may pose an imminent health hazard action as determined by the Board of Health.	is and F and req	Risk Factors uire immedia	(Red Items) Anti-Ch te corrective 590.009	
FOOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgeable / Duties		_	ention of Contamination fro wash Facilities	m Hands
EMPLOYEE HEALTH			I FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC			oved Food or Color Additiv	es
3. Personnel with Infections Restricted/Excluded		☐ 15. Toxic		00
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source			RATURE CONTROLS (Potent	ially Hazardous Foods)
5. Receiving/Condition		☐ 16. Cook	ing Temperatures	
☐ 6. Tags/Records/Accuracy of Ingredient Statements		☐ 17. Rehe	ating	
7. Conformance with Approved Procedures/HACCP Plans	s	🗌 18. Cooli	ng	
PROTECTION FROM CONTAMINATION		🔲 19. Hot a	and Cold Holding	1
8. Separation/ Segregation/ Protection		🗌 20. Time	As a Public Health Control	*
9. Food Contact Surfaces Cleaning and Sanitizing			NTS FOR HIGHLY SUSCEPTIE	·
☐ 10. Proper Adequate Handwashing		∐ 21. Food	d and Food Preparation for	HSP ,
☐ 11. Good Hygienic Practices		CONSUMER ☐ 22. Post	ADVISORY ing of Consumer Advisorie	ś
Ciolations Related to Good Retail Practices (Blue tems) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other		To Foodb and Risk Official Ortoday, the 590.000/fe by a Board order of the cited in this the food exestablishme have a right and submit within 10 decembers.	of Violated Provisions Rorne Illnesses Intervent Factors (Red Items 1-22 refer for Correction: Basitems checked indicate vederal Food Code. This red of Health member or its e Board of Health. Failures report may result in susstablishment permit and chent operations. If aggriculated to the Board of Health to a hearing. Your required to the Board of Health ays of receipt of this order RE-INSPECTION:	tions 2): sed on an inspection iolations of 105 CMR eport, when signed below agent constitutes an re to correct violations spension or revocation of cessation of food yed by this order, you lest must be in writing that the above address
Inspector's Signature	Print:	1.1.1	t. tatts	
THE STATE OF THE S	Duluda	Michael	- WELLS	Page / of Pages

Establishment Name: Bachmut / Scalow 6

Date: 5/30/19

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Date Verified to walking DESCRIPTION OF VIOLATION / PLAN OF CORRECTION レベナ C had wash SINE PLEASE PRINT CLEARLY Rust / Chipped paint Ruthe S: 15 Everard St.
Code C-Critical Item
Reference R-Red Item Discussion With Person In Charge: Address: /S
tem Code
No. Reference muchal

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City of Kevere

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BOARD OF HEALTH

Page of Pages

FOOD ESTABLISHMENT INSPECTION REPORT		Trevere, IVIA 02	
Name GAYFIELD School	Date 10-16-17		Type of Inspection Routine
Address 176 GAVFILLO AU	Risk Level	Retail Residential Kitchen	Re-inspection Previous Inspection
Telephone	LCVCI	☐ Mobile	Date:
OWNER CITY OF REURVE	HACCP Y/N	Temporary Caterer	☐ Pre-operation ☐ Suspect Illness
Person in Charge (PIC)	Time In: 930	Bed & Breakfast	☐ General Complaint ☐ HACCP
Inspector To NY DIACOSTA	Out:	Permit No.	☐ Other
Each violation checked requires an explanation on the violated. Violations Related to Foodborne Illness Interventions and Violations marked may pose an imminent health hazard and reaction as determined by the Board of Health.	Risk Factors	(Red Items) Anti-Ch	Non-compliance with: oking Tobacco
FOOD PROTECTION MANAGEMENT	☐ 12. Preve	ention of Contamination from	m Hands
1. PIC Assigned / Knowledgeable / Duties	🔲 13. Hand	lwash Facilities	
EMPLOYEE HEALTH	PROTECTION	I FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC	☐ 14. Apprenticular ☐ 14. Apprenticul	oved Food or Color Additive	8
3. Personnel with Infections Restricted/Excluded	☐ 15. Toxic	: Chemicals	
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source		ERATURE CONTROLS (Potenti	ally Hazardous Foods)
☐ 5. Receiving/Condition		ing Temperatures	
☐ 6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Rehe		
7. Conformance with Approved Procedures/HACCP Plans	🔲 18. Cooli	ng	
PROTECTION FROM CONTAMINATION	🔲 19. Hot a	nd Cold Holding	4
8. Separation/ Segregation/ Protection	🗌 20. Time	As a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing		NTS FOR HIGHLY SUSCEPTIB I and Food Preparation for F	
☐ 10. Proper Adequate Handwashing		·	
11. Good Hygienic Practices	CONSUMER 22. Posti	ing of Consumer Advisories	20 Ki
Violations Related to Good Retail Practices (Blue tems) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Foodbe and Risk I Official Or today, the 590.000/fe by a Board order of the cited in this the food es establishm have a right and submit within 10 d	of Violated Provisions Recorne Illnesses Interventing Factors (Red Items 1-22) of the for Correction: Baselitems checked indicate violated Food Code. This report may result in suspectablishment permit and content operations. If aggriculated to the Board of Health lays of receipt of this order RE-INSPECTION:	ed on an inspection olations of 105 CMR cort, when signed below agent constitutes an e to correct violations pension or revocation of essation of food ed by this order, you est must be in writing a at the above address

GAYPIELO SCHOOL 176GAYFIELO AU

Establishment Name:

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	floor - Clean behind acrese	
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	Clean behind greate	
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Discussion With Person In Charge:	A Company of the Comp	
mudeal South	Mausela Cope	



City of Revere

(781) 286-8176 FAX (781) 286-8369

BOARD OF HEALTH 249R Broadway

Revere, MA 02151

TOOD ESTABLISHMENT INSPECTION REPORT			The American
Name Carfield School	Date 5/21/18	Type of Operation(s)	Type of Inspection
Address Address	Risk	Food Service Retail	Re-inspection
Telephone	Level	Residential Kitchen Mobile	Previous Inspection Date:
Owner PPC	HACCP Y/N	Temporary	☐ Pre-operation
Person in Charge (PIC) Aramark	Time	Caterer Bed & Breakfast	Suspect Illness General Complaint
Inspector Manual	Out: 10.315	Permit No.	☐ HACCP☐ Other
Each violation checked requires an explanation on the	e narrative par	2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	
Violations Related to Foodborne Illness Interventions a Violations marked may pose an imminent health hazard and action as determined by the Board of Health. FOOD PROTECTION MANAGEMENT.	require immedia	ate corrective 590.009	
1. PIC Assigned / Knowledgeable / Duties		ention of Contamination fro	m Hands
EMPLOYEE HEALTH		lwash Facilities	· ·
2. Reporting of Diseases by Pood Employee and PIC		N FROM CHÉMICALS	
☐ 3. Personnel with Infections Restricted/Excluded		oved Food or Color Additive	3 5
FOOD FROM APPROVED SOURCE	13.50	Chemicals	Single Company
4. Food and Water from Approved Source		ERATURE CONTROLS (Potenti sing Temperatures	any nazardous Foods)
5. Receiving/Condition	17. Rehe	11 WE 1 1	
6. Tags/Records/Accuracy of Ingredient Statements	☐ 18. Cooli		
7. Conformance with Approved Procedures/HACCP Plans		and Cold Holding = 1995	
PROTECTION FROM CONTAMINATION, 1915 8. Separation/ Segregation/ Protection		As a Public Health Control	5(4)
Separation/ Segregation/ Protection Separation/ Segregation/ Protection Separation/ Segregation/ Protection Separation/ Segregation/ Protection	1	NTS FOR HIGHLY SUSCEPTIB	Gr. Williams
☐ 10. Proper Adequate Handwashing		d and Food Preparation for I	
11. Good Hygienic Practices	CONSUMER	ADVISORY	
The dood mygratine reactions	☐ 22. Post	ing of Consumer Advisories	6)
/iolations Related to Good Retail Practices (Blue tems) Critical (C) violations marked must be corrected mmediately or Within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Foodband Risk I Official Or today, the 590.000/fe by a Board order of the cited in this the food es establishm have a righ and submit within 10 d	of Violated Provisions Recorne Illnesses Interventing Factors (Red Items 1-22) order for Correction: Base items checked indicate violated Food Code. This report of Health member or its as a Board of Health. Failure is report may result in susting the properties of the period of Health in the province of the Board of Health ays of receipt of this order its Illnesses.	ed on an inspection olations of 105 CMR port, when signed below agent constitutes an e to correct violations bension or revocation of essation of food ed by this order, you est must be in writing at the above address
Inspector's Signature: The Head Swells Print	t: MICHEL	Well	
PIC's Signature: Print			Page of Pages

Establishment Name: Garfield School

Date: 5/21/18

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Date Verified restace Taulound Dami COURT Order SC raDe DESCRIPTION OF VIOLATION / PLAN OF CORRECTION ナダムバンのつの by twern 7 1500 J S ゆったいよ - CU Lind (Darti Bitwern £10012 PLEASE PRINT CLEARLY Braken build in 7,7 5 Outles 14004 nicial +1.17 Great Fran C1-640 floor plat-019 1301-8 6101410 detail N-124.1 clo +24.7 Cay 0 XX Bosenes 75 Knithe 17 3 1.1 3 CErfical Item
R-Red Item Discussion With Person In Charge: SINGLE C Code Reference Address: /76 Muchan Item No.



city of kevere

(781) 286-8176 FAX (781) 286-8369

FOOD ESTABLISHMENT INSPECTION REPORT

BOARD OF HEALTH

Name Garfield Elem / Middle	D	ate 9/26/18	끖	pe of Operation(s) Food Service	Type of Inspection Routine
Address 176 Garfield Ave	- 1	lisk		Retail	Re-inspection
Telephone 781-286-8222	L	evel	ᅢ	Residential Kitchen Mobile	Previous Inspection Date:
Owner RPS	Н	ACCP Y/N	Ē	Temporary Caterer	☐ Pre-operation ☐ Suspect Illness
Person in Charge (PIC)	Т	ime	H	Bed & Breakfast	General Complaint
Inspector M. Well 3	Ir	ime 1: (0;05 Put: (0:30	Pe	rmit No.	☐ HACCP ☐ Other
Each violation checked requires an explanation on			e(s	and a citation of	
Violated. <u>Violations Related to Foodborne Illness Intervention</u> Violations marked may pose an imminent health hazard a action as determined by the Board of Health.	s and R	isk Factors (Red	l Items) Anti-Cho	Non-compliance with: king Tobacco
FOOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgeable / Duties		12. Preve	ntio	n of Contamination from	Hands
EMPLOYEE HEALTH		13. Hand	vasl	n Facilities	
Reporting of Diseases by Food Employee and PIC		PROTECTION	FRC	M CHEMICALS	
Resonating of Blackses by Food Employee and Fig. Restricted/Excluded		☐ 14. Appro	ved	Food or Color Additives	3
FOOD FROM APPROVED SOURCE		☐ 15. Toxic	Che	micals	
☐ 4. Food and Water from Approved Source		TIME/TEMPE	RATI	JRE CONTROLS (Potentia	lly Hazardous Foods)
5. Receiving/Condition		16. Cookii	ng T	emperatures	
☐ 6. Tags/Records/Accuracy of Ingredient Statements		17. Rehea	iting		
☐ 7. Conformance with Approved Procedures/HACCP Plans	3	☐ 18. Coolir	ng	•	
PROTECTION FROM CONTAMINATION		☐ 19. Hot ar	nd C	old Holding	
8. Separation/ Segregation/ Protection		20. Time /	As a	Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing				FOR HIGHLY SUSCEPTIBLE Food Preparation for HS	
☐ 10. Proper Adequate Handwashing					51
11. Good Hygienic Practices	9	CONSUMER A		SORY f Consumer Advisories	
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iolations Related to Good Retail Practices (Blue ems) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board f Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board f Health. C N 23. Management and Personnel (FC-2)(590.003)		To Foodbo and Risk F Official Ord today, the it 590.000/fed by a Board	rne acto der tem lera of h	lealth member or its ag	t on an inspection lations of 105 CMR ort, when signed below gent constitutes an
24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utenslis (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	4.	cited in this the food est establishme have a right and submitt	replabli ent of toted to	shment permit and cest operations. If aggrieved a hearing. Your request to the Board of Health of receipt of this order.	ension or revocation of essation of food d by this order, you at must be in writing at the above address
Inspector's Signature Mullarl Swells	Print: A	Tichael	14 1	211.0	
	Print:	REBECC	A	(A)	Page of Pages

Establishment Name: Corfield Elen / Middle

Date:

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City of Kevere

(781) 286-8176 FAX (781) 286-8369

BOARD OF HEALTH

249R Broadway Revere, MA 02151

FOOD ESTABLISHMENT INSPECTION REPORT

Name Garfield Elem / Middle	S 30 19 Food Service	Type of Inspection Routine
Address 176 Garfield Aug	Risk Retail	Re-inspection Previous Inspection
Telephone 781-286-8222	Mobile	Date:
Owner RPS		☐ Pre-operation ☐ Suspect Illness
Person in Charge (PIC) Changl Cole Aramara	Time	☐ General Complaint ☐ HACCP
Inspector M. I. M. I.	1 1015 - 1 2 - 1 4	☐ Other
Each violation checked requires an explanation on the	narrative page(s) and a citation of	
violated. Violations Related to Foodborne Illness Interventions and Violations marked may pose an imminent health hazard and reaction as determined by the Board of Health.		
FOOD PROTECTION MANAGEMENT	12. Prevention of Contamination from	Hands
1. PIC Assigned / Knowledgeable / Duties	☐ 13. Handwash Facilities	8
EMPLOYEE HEALTH	PROTECTION FROM CHEMICALS	
 2. Reporting of Diseases by Food Employee and PIC 3. Personnel with Infections Restricted/Excluded 	14. Approved Food or Color Additives	
FOOD FROM APPROVED SOURCE	☐ 15. Toxic Chemicals	
4. Food and Water from Approved Source	TIME/TEMPERATURE CONTROLS (Potential	lly Hazardous Foods)
5. Receiving/Condition	16. Cooking Temperatures	
☐ 6. Tags/Records/Accuracy of Ingredient Statements	17. Reheating	
7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Cooling	
PROTECTION FROM CONTAMINATION	☐ 19. Hot and Cold Holding	*
☐ 8. Separation/ Segregation/ Protection	20. Time As a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanltizing	REQUIREMENTS FOR HIGHLY SUSCEPTIBLE ☐ 21. Food and Food Preparation for HS	
☐ 10. Proper Adequate Handwashing		•
☐ 11. Good Hygienic Practices	CONSUMER ADVISORY 22. Posting of Consumer Advisories	À
Aiolations Related to Good Retail Practices (Blue tems) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. C N 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 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 Rel To Foodborne Illnesses Interventio and Risk Factors (Red Items 1-22): Official Order for Correction: Based today, the items checked indicate viol 590.000/federal Food Code. This report by a Board of Health member or its agorder of the Board of Health. Failure cited in this report may result in suspet the food establishment permit and ceestablishment operations. If aggrieved have a right to a hearing. Your request and submitted to the Board of Health within 10 days of receipt of this order. DATE OF RE-INSPECTION:	I on an inspection ations of 105 CMR ort, when signed below gent constitutes an to correct violations ension or revocation of ssation of food to by this order, you at must be in writing at the above address
Inspector's Signature: Print:	Michael Well	, ,
PIC's Signature: Print:	PROBECCA KAY	Page of Pages

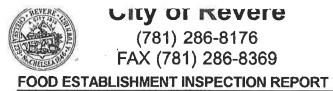
Establishment Name: Garfield Elem / Middle

Date: 5/30/19

9 Page:

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Date Verified Replace roort DESCRIPTION OF VIOLATION / PLAN OF CORRECTION (not used for food pre) (storage only) dust build up + table top - mold buildup -Lack of into / Anding 1 on pert central (6+8 781-599-4317) 115hts + ce. "ing Vent own snik (6+8 Just burld 2nd floor -3rd floor -Rowthie Address: (7 6 Garfle ld Ax frem Code C-Critical Item No. Reference R-Red Item Discussion With Person In Charge: Muchael



city of Kevere

(781) 286-8176 FAX (781) 286-8369

BOARD OF HEALTH

Name Hill School	Date 10/26/11	Type of Operation(s) Food Service	Type of Inspection Routine
Address SI Park Ave	Risk	Retail	Re-inspection
Telephone 181-286-8218	Levei	Residential Kitchen Mobile	Previous Inspection Date:
	HACCP Y/N	Temporary	☐ Pre-operation
Posses in Charge (DIC)	Time	Caterer Bed & Breakfast	☐ Suspect Illness ☐ General Complaint
/ 10-11-10-1 I	in. 9:50		HACCP
Inspector M. Wells	Out: 10:15	Permit No.	Other
Each violation checked requires an explanation on the violated.	narrative pag	e(s) and a citation of	(2)
Violations Related to Foodborne Illness Interventions and	Risk Factors	(Red Items) Anti-Cho	Non-compliance with: oking Tobacco
Violations marked may pose an imminent health hazard and reaction as determined by the Board of Health.	quire immediat	te corrective 590.009	(E) 590.009 (F)
FOOD PROTECTION MANAGEMENT	🔲 12. Preve	ntion of Contamination fron	n Hands
1. PIC Assigned / Knowledgeable / Duties	🔲 13. Handı	wash Facilities	
EMPLOYEE HEALTH	PROTECTION	FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC	🔲 14. Appro	oved Food or Color Additive	s
3. Personnel with Infections Restricted/Excluded	🔲 15. Toxic	Chemicals	
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	TIME/TEMPE	RATURE CONTROLS (Potentia	ally Hazardous Foods)
5. Receiving/Condition	🔲 16. Cooki	ng Temperatures	
☐ 6. Tags/Records/Accuracy of Ingredient Statements	🔲 17. Rehea	ating	
☐ 7. Conformance with Approved Procedures/HACCP Plans	🔲 18. Coolir	ng	
PROTECTION FROM CONTAMINATION	19. Hot ar	nd Cold Holding	(2)
8. Separation/ Segregation/ Protection	🔲 20. Time /	As a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing		NTS FOR HIGHLY SUSCEPTIBL	
☐ 10. Proper Adequate Handwashing	☐ 21. Food	and Food Preparation for H	SP ,
☐ 11. Good Hygienic Practices	CONSUMER		
,	☐ 22. Postii	ng of Consumer Advisories	20. 99
iolations Related to Good Retail Practices (Blue ems) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 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)	To Foodboand Risk F Official Ord today, the if 590.000/fed by a Board order of the cited in this the food est establishme have a right	f Violated Provisions Reprine Illnesses Intervention actors (Red Items 1-22): der for Correction: Base tems checked indicate violated Food Code. This report Health member or its a Board of Health. Failure areport may result in suspitablishment permit and cert operations. If aggrieve to a hearing. Your requested to the Board of Health	d on an Inspection plations of 105 CMR ort, when signed below agent constitutes an to correct violations ension or revocation of essation of food d by this order, you st must be in writing
29. Special Requirements (590,009)	within 10 da	ays of receipt of this order	
30. Other	DATE OF RE	E-INSPECTION:	
Therporton's Signatures 2 . 4. 4	1		· · · · · · · · · · · · · · · · · · ·
Inspector's Signature: Multal Swith Print:	Michael (weils	Boss L of L Boss

Establishment Name: Hill Stbool

Date: 10/26/17

of

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Date Verified DESCRIPTION OF VIOLATION / PLAN OF CORRECTION WAIK IN shap may PLEASE PRINT CLEADLY .5 0 Cheline agstels Clear Olean PAEK A
C-Critical Item
R-Red Item Discussion With Person In Charge: Code muchael Address: ttem No.



City of Revere

(781) 286-8176 FAX (781) 286-8369

BOARD OF HEALTH 249R Broadway Revere, MA 02151

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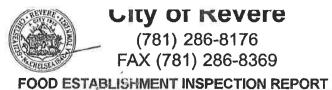
The state of the s		The state of the s	1.0
Name Hill Straintigother	Date 5/16/18	Type of Operation(s) ✓ Food Service	Type of Inspection
Address 31 Park	Risk	Retail .	Routine Re-inspection
Telephone 78 256 8323	Level	Residential Kitchen Mobile	Previous Inspection Date:
Owner RPS	HACCP Y/N	Temporary Caterer	☐ Pre-operation ☐ Suspect Illness
Person in Charge (PIC) Argnark	Time	Bed & Breakfast	General Complaint
Inspector M Wiells	In: 10:25 Out: 10:50	Permit No.	☐ HACCP☐ Other
Each violation checked requires an explanation on th violated. Violations Related to Foodborne Illness Interventions as Violations marked may pose an imminent health hazard and action as determined by the Board of Health. FOOD PROTECTION MANAGEMENT	nd Risk Factors require immedia	(Red Items) Anti-Ch te corrective 590.009	Non-compliance with: oking Tobacco (E) 590.009 (F)
1. PIC Assigned / Knowledgeable / Duties		ntion of Contamination from	m Hands
EMPLOYEE HEALTH	(* 1 Mai	wash Facilities	AT STATE
2. Reporting of Diseases by Food Employee and PIC	19.1	oved Food or Color Additive	38
3. Personnel with Infections Restricted/Excluded	15. Toxic	the tart of the tart	
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source		RATURE CONTROLS (Potenti	ally Hazardous Foods)
5. Receiving/Condition	☐ 16. Cooki	ing Temperatures	
6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Rehea	atings - cor \.	
7. Conformance with Approved Procedures/HACCP Plans	🔲 18. Cooli	ng sayara	May 1
PROTECTION FROM CONTAMINATION	☐ 19. Hot a	nd Cold Holding	,
8. Separation/ Segregation/ Protection	24C)	As a Public Health Control	(C.
 □ 9. Food Contact Surfaces Cleaning and Sanitizing □ 10. Proper Adequate Handwashing 		NTS FOR HIGHLY SUSCEPTIBE I and Food Preparation for I	
☐ 11. Good Hygienic Practices	CONSUMER 22. Posti	ADVISORY ing of Consumer Advisories	
Violations Related to Good Retail Practices (Blue	Number	of Violated Provisions R	olated Turky
tems) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Foodbe and Risk I Official Or today, the 590.000/fe by a Board order of the cited in this the food es establishm have a righ and submit within 10 d	orne Illnesses Intervent factors (Red Items 1-22) der for Correction: Base items checked indicate vi deral Food Code. This re of Health member or its e Board of Health. Failure is report may result in susp stablishment permit and c ent operations. If aggrieve at to a hearing. Your requi ted to the Board of Health ays of receipt of this orde E-INSPECTION:	ed on an inspection olations of 105 CMR foort, when signed below agent constitutes an e to correct violations bension or revocation of essation of food ed by this order, you est must be in writing at the above address
Inspector's Signature: Muchael Suiciles Prince	# Huland	Wells	
PIC's Signature: Print		A KOY	Page / of / Pages

Establishment Name: Hill Elementary

Date: 5/16/18

Page: / of

	K Ked Item PLEASE PRINT CLEARLY	Date Verified
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	No Wolations at time at inspection	
	Kithen Koks graft	
		+
Discussion With Person In Charge:		
120		
In Welland Lowers		



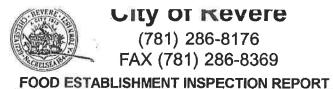
City of Kevere

(781) 286-8176 FAX (781) 286-8369

BOARD OF HEALTH

Name Hill Elementary School	Date 9/25/18	Type of Operation(s) Tope of Operation(s)	Type of Inspection Routine
Address SI PARK AV	Risk	Retail	☐ Re-inspection
Telephone 781-286-8222	Level	Residential Kitchen Mobile	Previous Inspection Date:
Owner RPS	HACCP Y/N	Temporary	☐ Pre-operation
Person in Charge (PIC) Aramak	Time	Caterer Bed & Breakfast	Suspect Illness General Complaint
Inspector M. Wells	In: 10;10 Out: 10-,30	Permit No.	☐ HACCP ☐ Other
Each violation checked requires an explanation on the			
violated.			Non-compliance with:
Violations Related to Foodborne Illness Interventions and	Risk Factors	(Red Items) Anti-Cho te corrective 590.009	
Violations marked may pose an imminent health hazard and reaction as determined by the Board of Health.	equire immedia	te corrective 330.003	(E) [] 590,003 (F) []
FOOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgeable / Duties	🔲 12. Preve	ention of Contamination from	m Hands
EMPLOYEE HEALTH	13. Hand	wash Facilities	
Reporting of Diseases by Food Employee and PIC	PROTECTION	I FROM CHEMICALS	
3. Personnel with Infections Restricted/Excluded	☐ 14. Appro	oved Food or Color Additive	S
FOOD FROM APPROVED SOURCE	15. Toxic	Chemicals	
☐ 4. Food and Water from Approved Source	TIME/TEMPE	RATURE CONTROLS (Potentia	ally Hazardous Foods)
5. Receiving/Condition	16. Cooki	ing Temperatures	
☐ 6. Tags/Records/Accuracy of Ingredient Statements	17. Rehea	ating	
7. Conformance with Approved Procedures/HACCP Plans	🔲 18. Cooli	ng	
PROTECTION FROM CONTAMINATION	☐ 19. Hot a	nd Cold Holding	:
8. Separation/ Segregation/ Protection	🗌 20. Time	As a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing		NTS FOR HIGHLY SUSCEPTIBL	
☐ 10. Proper Adequate Handwashing	☐ 21. F000	I and Food Preparation for H	ior .
11. Good Hygienic Practices	CONSUMER	ADVISORY ng of Consumer Advisories	
	☐ 2 2, 1 03ti	ing of Consumer Advisories	2 8
iolations Related to Good Retail Practices (Blue ems) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board f Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board f Health. C N 23 Management and Regional (50.0)(50.0)(50.0)	To Foodbo and Risk F <u>Official Or</u> today, the i 590.000/fe	of Violated Provisions Reforme Illnesses Intervention Factors (Red Items 1-22) of the For Correction: Base Items checked indicate violated Food Code, This report of Health member or its a	ons : d on an inspection blations of 105 CMR bort, when signed below
23. Management and Personnel (Fc-2)(590.003) 24. Food and Food Protection (Fc-3)(590.004)		Board of Health. Failure	
25. Equipment and Utensils (FC-4)(590.005)		s report may result in susp stablishment permit and ce	
26. Water, Plumbing and Waste (FC-5)(590,006)	establishme	ent operations. If aggrieve	ed by this order, you
27. Physical Facility (FC-6)(590,007) 28. Poisonous or Toxic Materials (FC-7)(590,008)		it to a hearing. Your reque ted to the Board of Health	
29. Special Requirements (590.009)		ays of receipt of this order	
30. Other	DATE OF R	E-INSPECTION:	
Inspector's Signature well well Print:	Michael	wells	7
PIC's Signature: Print:	Michael	CA VALA	Page of Pages

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City of Kevere

(781) 286-8176 FAX (781) 286-8369

BOARD OF HEALTH

Name Hill Elem School	Date 29 19	Type of Operation(s) Food Service	Type of Inspection
Address SI PARK AVR	Risk	Retail	☐ Re-inspection
Telephone	Level	Residential Kitchen Mobile	Previous Inspection Date:
Owner RPS	HACCP Y/N	☐ Temporary ☐ Caterer	☐ Pre-operation ☐ Suspect Illness
Person in Charge (PIC) Charyl Cole Arange	Time In: 10:25	☐ Bed & Breakfast	☐ General Complaint ☐ HACCP
Inspector M. Wells	Out: 10,50	Permit No.	Other
Each violation checked requires an explanation or		je(s) and a citation of	specific provision(s)
violated. <u>Violations Related to Foodborne Illness Intervention</u> Violations marked may pose an imminent health hazard a action as determined by the Board of Health.	s and Risk Factors and require immedia	(Red Items) Anti-Cho te corrective 590.009	
FOOD PROTECTION MANAGEMENT	☐ 12. Preve	ention of Contamination fron	n Hands
1. PIC Assigned / Knowledgeable / Duties	🗍 13. Hand	wash Facilities	
EMPLOYEE HEALTH	PROTECTION	I FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC	☐ 14. Approx	oved Food or Color Additive	s
3. Personnel with Infections Restricted/Excluded	🔲 15. Toxic	Chemicals	
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	TIME/TEMPE	RATURE CONTROLS (Potentia	ally Hazardous Foods)
5. Receiving/Condition	🔲 16. Cooki	ing Temperatures	
☐ 6. Tags/Records/Accuracy of Ingredient Statements	🔲 17. Rehea	ating	
7. Conformance with Approved Procedures/HACCP Plans	18. Cooli	ng	
PROTECTION FROM CONTAMINATION		nd Cold Hólding	
☐ 8. Separation/ Segregation/ Protection	☐ 20. Time	As a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing		NTS FOR HIGHLY SUSCEPTIBL	
☐ 10. Proper Adequate Handwashing	[_] 21. Food	and Food Preparation for H	SP
☐ 11. Good Hygienic Practices	CONSUMER		191
	☐ 22. Posti	ng of Consumer Advisories	N 2
Violations Related to Good Retail Practices (Blue tems) Critical (C) violations marked must be corrected		of Violated Provisions Re	
mmediately or within 10 days as determined by the Board		orne Illnesses Interventic Factors (Red Items 1-22):	
of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board	Official Or	der for Correction: Base	Date of the latest and the latest an
of Health.	today, the i	tems checked indicate vio	plations of 105 CMR
CN		deral Food Code. This rep of Health member or its a	
23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004)	order of the	Board of Health. Failure	to correct violations
25. Equipment and Utensils (FC-4)(590.005)		report may result in susp	
26. Water, Plumbing and Waste (FC-5)(590,006)		tablishment permit and ce ent operations. If aggrieve	
27. Physical Facility (FC-6)(590,007)	have a righ	t to a hearing. Your reque	st must be in writing
28. Poisonous or Toxic Materials (FC-7)(590.008)		ted to the Board of Health	
29. Special Requirements (590,009)		ays of receipt of this order E-INSPECTION:	•
: 590linspectForm6-14,dec			
Inspector's Signature	Print: A 4		T
	Print: Michael	wells	Page of Pages

Establishment Name: Hill Ekm Schol
Address: Sprek Av

Date: 5/24/19

1/19 Page:

Date Verified															
DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	Rawhai	Pred Sine - Label. "God Pred Only"													
C - Critical Item 8 R - Red Item											Discussion With Person In Charge:	0		11175	SKILING
ltym Code No. Reference											ion With Pe	1	1		1
Itym No.											Discuss)		mellan



City of Kevere

(781) 286-8176 -FAX (781) 286-8369

FOOD ESTABLISHMENT INSPECTION REPORT

BOARD OF HEALTH

Name Lincoln School	Date Type of Operation(s) Food Service	Type of Inspection CRoutine
Address 6 & Tuckerman St	Risk Ketail	☐ Re-inspection
Telephone 781-266-8218	Level Residentlal Kitchen Mobile	Previous Inspection Date:
O	Temporary	Pre-operation
Person in Charge (PIC)	Laterer Laterer	☐ Suspect Illness ☐ General Complaint
Instruction L	Time 9:25 Bed & Breakfast	HACCP Other
- A WENS	Out: 9,45 Permit No.	
Each violation checked requires an explanation on the violated.	narrative page(s) and a citation of	Non-compliance with:
Violations Related to Foodborne Illness Interventions and Violations marked may pose an imminent health hazard and reaction as determined by the Board of Health.		oking Tobacco
FOOD PROTECTION MANAGEMENT	12. Prevention of Contamination from	n Hands
1. PIC Assigned / Knowledgeable / Duties EMPLOYEE HEALTH	13. Handwash Facilities	
Reporting of Diseases by Food Employee and PIC	PROTECTION FROM CHEMICALS	
Reporting of Diseases by Food Employee and Fig. Reporting of Diseases by Food Employee and Fig. Reporting of Diseases by Food Employee and Fig.	14. Approved Food or Color Additive	S
_	☐ 15. Toxic Chemicals	
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	TIME/TEMPERATURE CONTROLS (Potenti	ally Hazardous Foods)
5. Receiving/Condition	☐ 16. Cooking Temperatures	
6. Tags/Records/Accuracy of Ingredient Statements	17. Reheating	
☐ 7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Cooling	
PROTECTION FROM CONTAMINATION	19. Hot and Cold Holding	
8. Separation/ Segregation/ Protection	20. Time As a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing	REQUIREMENTS FOR HIGHLY SUSCEPTIB 21. Food and Food Preparation for F	
☐ 10. Proper Adequate Handwashing	21. Pood and Pood (Teparation for t	
☐ 11. Good Hyglenic Practices	CONSUMER ADVISORY ☐ 22. Posting of Consumer Advisories	Ņ.
Ciolations Related to Good Retail Practices (Blue tems) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 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 Re To Foodborne Illnesses Interventi and Risk Factors (Red Items 1-22) Official Order for Correction: Base today, the items checked indicate violated 590.000/federal Food Code. This rep by a Board of Health member or its a order of the Board of Health. Failure cited in this report may result in susp the food establishment permit and coestablishment operations. If aggrieve have a right to a hearing. Your reque and submitted to the Board of Health within 10 days of receipt of this order DATE OF RE-INSPECTION:	ed on an inspection oblations of 105 CMR ort, when signed below agent constitutes an e to correct violations pension or revocation of essation of food ed by this order, you est must be in writing a at the above address
Inspector's Signature: Muchael Sweets Print:	Michael Wells	T
PIC's Signature: Print:	D-OFFE IN	Page - of Pages

Establishment Name: Lincoln School

Date: 10/26/17

of

Page: /

Date Verified Walkin Deplaced DESCRIPTION OF VIOLATION / PLAN OF CORRECTION PLEASE PRINT CLEARLY freezer oracket build up on fan 10 section 73 Rowhie Code C-Critical Item
Reference R-Red Item Discussion With Person In Charge: Address:

Item Code
No. Refere

1/24 k foodcode/nar doc



City of Revere

(781) 286-8176 FAX (781) 286-8369

BOARD OF HEALTH 249R Broadway Revere, MA 02151

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FOOD	COTAD			****		DED ASS
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POOD ESTABLISHMENT INSPECTION REPORT			PART LANCE
Name Lincoln School	Date S 18 18	Type of Operation(s) Food Service	Type of Inspection Routine
Address 68 Tuckerman St	Risk	Retail.	Re-inspection
Telephone 781 356 - 8223	Level	Residential Kitchen Mobile	Previous Inspection Date: 3843
Owner RPS	HACCP Y/N	☐ Temporary ☐ Caterer	Pre-operation Suspect Illness
Person in Charge (PIC) Amoronic	Time	Bed & Breakfast	General Complaint
Inspector Valva by Maria	ln: Oùt:	Permit No.	HACCP Other
Each violation checked requires an explanation on the violated. Violations Related to Foodborne Illness Interventions an Violations marked may pose an imminent health hazard and raction as determined by the Board of Health. 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	d Risk Factors require immedia 12. Preve 13. Hand PROTECTION 14. Appre	re(s) and a citation of (Red Items) te corrective 590.009 ention of Contamination from wash Facilities I FROM CHEMICALS oved Food or Color Additive Chemicals ERATURE CONTROLS (Potenting Temperatures ating	Specific provision(s) Non-compliance with: oking Tobacco (E) 590,009 (F) m Hands
PROTECTION FROM CONTAMINATION	☐ 19. Hot a	nd Cold Holding	2 ° 2 11
8. Separation/Segregation/Protection	☐ 20. Time	As a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing 10. Proper Adequate Handwashing		NTS FOR HIGHLY SUSCEPTIBE I and Food Preparation for I	****
/iolations Related to Good Retail Practices (Blue tems) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. C	Number of To Foodbe and Risk I Official Or today, the 590,000/fe by a Board order of the cited in this the food es establishm have a right and submit within 10 d	of Violated Provisions Rorne Illnesses Intervent Factors (Red Items 1-22 rder for Correction: Baselitems checked indicate videral Food Code. This releast health member or its a Board of Health. Failures report may result in suspend of the Board of Health and control of the Board of Health aggree to a hearing. Your requited to the Board of Health ays of receipt of this order E-INSPECTION:	elated ions): ed on an inspection olations of 105 CMR port, when signed below agent constitutes an e to correct violations pension or revocation of essation of food ed by this order, you est must be in writing h at the above address

Inspector's Signature: Multime Swell	Print: Michael Wiells	A
PIC's Signature:	Print: RESCON KAS	Page of Pages

Establishment Name: Lincoln School

Date: 5/12/18

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No. Reference	C – Critical Item R – Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	Date Verified
		Ratio	
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		No Violations at the of wirethon	
		Etrol looks arent	
	2		
Discussion With Person In Charge:	erson In Charge:		
3	*		
Mr. dr	11.5		



City of Kevere

(781) 286-8176 FAX (781) 286-8369

BOARD OF HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT		Revere, MA 02	:151
Name Lincoln School	Date 9/24/18	Type of Operation(s) Type of Operation(s)	Type of Inspection R. Routine
Address 68 Tuckeman St	Risk Level	Retail Residential Kitchen	Re-inspection Previous Inspection
Telephone 781-286-8222	Level	Mobile Mobile	Date:
Owner RPS	HACCP Y/N	☐ Temporary ☐ Caterer	☐ Pre-operation ☐ Suspect Illness
Person in Charge (PIC) Aramank	Time	☐ Bed & Breakfast	☐ General Complaint
Inspector M W ull	In: 9,36 Out: 9,50	Permit No.	HACCP Other
Each violation checked requires an explanation on the		je(s) and a citation of	specific provision(s
Violated. Violations Related to Foodborne Illness Interventions and Violations marked may pose an imminent health hazard and reaction as determined by the Board of Health.	I Risk Factors	(Red Items) Anti-Cho	Non-compliance with: oking Tobacco
FOOD PROTECTION MANAGEMENT	12. Preve	ntion of Contamination from	n Hands
1. PIC Assigned / Knowledgeable / Duties	🔲 13. Hand	wash Facilitles	
EMPLOYEE HEALTH	PROTECTION	I FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC	☐ 14. Appro	oved Food or Color Additive	·s
3. Personnel with Infections Restricted/Excluded FOOD FROM APPROVED SOURCE	☐ 15. Toxic	Chemicals	
4. Food and Water from Approved Source	TIME/TEMPE	RATURE CONTROLS (Potentia	ally Hazardous Foods)
☐ 5. Receiving/Condition	🔲 16. Cooki	ing Temperatures	
☐ 6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Rehea	ating	
7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Cooli	ng .	
PROTECTION FROM CONTAMINATION	🔲 19. Hot a	nd Cold Holding	9
8. Separation/ Segregation/ Protection	🗌 20. Time	As a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing		NTS FOR HIGHLY SUSCEPTIBI and Food Preparation for H	•
☐ 10. Proper Adequate Handwashing			101
☐ 11. Good Hygienic Practices	22. Posti	ADVISORY ng of Consumer Advisories	<u> </u>
/iolations Related to Good Retail Practices (Blue tems) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Foodbo and Risk F Official Or today, the i 590.000/fec by a Board order of the cited in this the food es establishme have a righ and submit within 10 de	of Violated Provisions Reported Illnesses Interventional Illnesses Interventional Teactors (Red Items 1-22) of the Connection: Base Items checked indicate violated Food Code. This report Health member or its as Board of Health. Failures report may result in suspetablishment permit and control of the Board of Health at the Board of Health ays of receipt of this order E-INSPECTION:	ed on an inspection plations of 105 CMR port, when signed below agent constitutes an e to correct violations pension or revocation of essation of food ed by this order, you est must be in writing a at the above address
Inspector's Signature: Print: PIC's Signature: Print:	Michael	wells	Page of Pages
PIC's Signature: Print:	THERES! A	KAN	ruge of rages

stabli	shment Na	istablishment Name: 人intoln しんぬ/	Date: 9/24/18 Page: 1 of	
ddres	39 8	These man St		
No.	No. Reference	R - Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION /	Date Verified
			Routini	
-			Dumpstee w/ No Covers	
	2.			
Discus	sion With P	Discussion With Person In Charge:		
			(The Mal	
	•			



City of Revere

(781) 286-8176 FAX (781) 286-8369

FOOD ESTABLISHMENT INSPECTION REPORT

BOARD OF HEALTH

Name Lincoln School	D	s/28/19	Type of Operation(s) Food Service	Type of Inspection Routine
Address 68 Tuckeman St	Ri	sk	☐ Retail	☐ Re-inspection
Telephone	Le	evel	Residential Kitchen Mobile	Previous Inspection Date:
Owner RPS	H	ACCP Y/N	☐ Temporary ☐ Caterer	☐ Pre-operation ☐ Suspect Illness
Person in Charge (PIC) Chery! Cole Amark	. TI	me us	☐ Bed & Breakfast	General Complaint HACCP
Inspector M. Wells	0	nt: 10 in	Permit No.	☐ Other
Each violation checked requires an explanation on violated.	the na	rrative pag	e(s) and a citation of	
Violations Related to Foodborne Illness Interventions Violations marked may pose an imminent health hazard ar action as determined by the Board of Health.				
FOOD PROTECTION MANAGEMENT		☐ 12. Preve	ntion of Contamination from	n Hands
1. PIC Assigned / Knowledgeable / Duties		🔲 13. Handı	wash Facilities	¥
EMPLOYEE HEALTH		PROTECTION	FROM CHEMICALS	*
2. Reporting of Diseases by Food Employee and PIC		14. Appro	oved Food or Color Additive)S
3. Personnel with Infections Restricted/Excluded		☐ 15. Toxic	Chemicals .	ß g °
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source		TIME/TEMPE	RATURE CONTROLS (Potenti	ally Hazardous Foods)
5. Receiving/Condition		☐ 16. Cooki	ng Temperatures	10
☐ 6. Tags/Records/Accuracy of Ingredient Statements		17. Rehea	ating	22
7. Conformance with Approved Procedures/HACCP Plans		☐ 18. Cooli	ng	
PROTECTION FROM CONTAMINATION	20° 50	☐ 19. Hot a	nd Cold Hölding ,	283 E
8. Separation/ Segregation/ Protection		☐ 20. Time	As a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing			NTS FOR HIGHLY SUSCEPTIB I and Food Preparation for I	
10. Proper Adequate Handwashing	8	CONSUMER	ADVISORY	3.40
11. Good Hygienic Practices	6 8	☐ 22. Posti	ng of Consumer Advisories	
Violations Related to Good Retail Practices (Blue tems) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other		To Foodbe and Risk I Official Or today, the 590.000/fe by a Board order of the cited in this the food es establishm have a right and submit within 10 d	of Violated Provisions Reprine Illnesses Intervent Factors (Red Items 1-22 Index for Correction: Basilitems checked indicate videral Food Code. This report member or its e Board of Health. Failures report may result in sustablishment permit and cent operations. If aggrievent to a hearing. Your requited to the Board of Healthays of receipt of this order in the second of the second in the second of the second in the second of the second in the seco	ions): ed on an inspection iolations of 105 CMR port, when signed below agent constitutes an e to correct violations pension or revocation of essation of food ed by this order, you est must be in writing h at the above address
Inspector's Signature:	rint:	Michael	Well	T ,
	rint:	11//	7,	Page of Pages

Establishment Name: KInCoh Shol

Date: 5/29/19

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Date Verified Port Some DESCRIPTION OF VIOLATION / PLAN OF CORRECTION to Staned Files ceolarment Food Prop only - molan plashi cleanable tites PLEASE PRINT CLEANTY Rusty Shelving Need reolau Label-& triks Ktoles Ceilin Pro Sink -רישובין 9 med Buthi ち Address: 68 Tuckerson

them Code C-Critical Item

No. Reference R-Red Item Discussion With Person In Charge: muchan 8 19



(781) 286-8176 FAX (781) 286-8369

BOARD OF HEALTH

249R Broadway

FOOD ESTABLISHMENT INSPECTION REPORT		Revere, MA 02	2151
Name PAULARUEVE School	Date	Type of Operation(s) Food Service	Type of Inspection Routine
Address 395 ARURYK ST.	Risk Level	Retail Residential Kitchen	Re-inspection Previous Inspection
Telephone 781-286-8218	Love	☐ Mobile	Date: ☐ Pre-operation
Owner RPS	HACCP Y/N	Temporary Caterer	Suspect Illness
Person in Charge (PIC)	Time	☐ Bed & Breakfast	General Complaint HACCP
Inspector Ton VD 4005TA	In: 9:36 Out: 10:00	Permit No.	☐ Other
Each violation checked requires an explanation on the violated. Violations Related to Foodborne Illness Interventions and Violations marked may pose an imminent health hazard and remaining the second seco	d Risk Factors	(Red Items) Anti-Ch	Non-compliance with: oking Tobacco
action as determined by the Board of Health.	equire illinouid	to our paries.	_
FOOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgeable / Duties		ention of Contamination fro Iwash Facilities	m Hands
EMPLOYEE HEALTH	PROTECTION	N FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC	☐ 14. Appr	oved Food or Color Additive	es
3. Personnel with Infections Restricted/Excluded	☐ 15. Toxic		
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	TIME/TEMPE	ERATURE CONTROLS (Potent	ially Hazardous Foods)
5. Receiving/Condition	_	king Temperatures	
☐ 6. Tags/Records/Accuracy of Ingredient Statements	17. Rehe		
7. Conformance with Approved Procedures/HACCP Plans	18. Cooli	_	
PROTECTION FROM CONTAMINATION		and Cold Holding	
8. Separation/ Segregation/ Protection		As a Public Health Control INTS FOR HIGHLY SUSCEPTIE	DIF DODIII ATIONIC (HCD)
9. Food Contact Surfaces Cleaning and Sanitizing		d and Food Preparation for	
☐ 10. Proper Adequate Handwashing	CONSUMER		
☐ 11. Good Hygienic Practices		ting of Consumer Advisorie	s
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)	To Foodb and Risk Official O today, the 590,000/fe by a Board order of the cited in the food e establishin have a rig and subm	of Violated Provisions Reported Illnesses Intervent Factors (Red Items 1-22) order for Correction: Baselitems checked indicate vederal Food Code. This red of Health member or its ne Board of Health. Failures report may result in sussestablishment permit and conent operations. If aggriculated to the Board of Health to a hearing. Your requitted to the Board of Health ports of the stables of the Board of Health to a hearing.	tions 2): sed on an inspection iolations of 105 CMR sport, when signed below agent constitutes an re to correct violations spension or revocation of cessation of food yed by this order, you lest must be in writing th at the above address
29. Special Requirements (590.009) 30. Other		days of receipt of this order RE-INSPECTION:	er.

Inspector's Signature	Print Tapy DIA 905TA	
PIC's Signature:	Print: REBECCA KAY	Page of Pages
MIL		

Establishment Name: PAUL ARURYR School Date:

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of

SS		- 1		
Item No.	Code Reference	C - Critical Item R - Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION PLASE PRINT CLEARLY	Date Verified
			reds	
			254 / Rins /	
			De lime diswesher 1850 Ringe	
Discuss	sion With P	Discussion With Person In Charge:		
meliase	was	Lumb		



PIC's Signature:

City of Revere

(781) 286-8176 FAX (781) 286-8369

BOARD OF HEALTH 249R Broadway Revere MA 02151

Page of Pages

FOOD ESTABLISHMENT INSPECTION REPORT		Kevele, MA U	419 Majorna		
Name Paul Reverse Tobort	Date 5/15/18	Type of Operation(s) Note: The second service of the second service of the second service of the second se	Type of Inspection Routine		
Address 393 Revere St	Risk	Retail	Re-inspection Previous Inspection		
Telephone 781-286-8222	Level	Residential Kitchen Mobile	Date:		
Owner RPS	HACCP Y/N	☐ Temporary ☐ Caterer	☐ Pre-operation ☐ Suspect Illness		
Person in Charge (PIC) Aramark	Time (0, 00	Bed & Breakfast	General Complaint		
Inspector 11. Wells	Out: 10:25	Permit No.	Other		
Each violation checked requires an explanation on the violated. Violations Related to Foodborne Illness Interventions at Violations marked may pose an imminent health hazard and action as determined by the Board of Health. FOOD PROTECTION MANAGEMENT	nd Risk Factors require immedia	(Red Items) Anti-Cl	Non-compliance with: noking Tobacco (E) 590.009 (F)		
1. PIC Assigned / Knowledgeable / Duties	🔲 13. Hand	lwash Facilities	the state of the s		
EMPLOYEE HEALTH	PROTECTION	N FROM CHEMICALS			
2. Reporting of Diseases by Food Employee and PIC	14. Appr	oved Food or Color Additiv	es		
3. Personnel with Infections Restricted/Excluded	☐ 15. Toxic	15. Toxic Chemicals ME/TEMPERATURE CONTROLS (Potentially Hazardous Foods) 16. Cooking Temperatures			
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source					
5. Receiving/Condition	☐ 16. Cook	ing Temperatures	1.46		
☐ 6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Rehe	ating	W. W.		
7. Conformance with Approved Procedures/HACCP Plans	🔲 18. Cooli	ing			
PROTECTION FROM CONTAMINATION	☐ 19. Hot a	and Cold Holding	N 9		
8. Separation/ Segregation/ Protection	☐ 20. Time	As a Public Health Control	<u>~</u>		
9. Food Contact Surfaces Cleaning and Sanitizing		NTS FOR HIGHLY SUSCEPTION			
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Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Foodb and Risk Official Ortoday, the 590.000/fe by a Board order of the cited in this the food execution in the food execution i	of Violated Provisions Forne Illnesses Intervented Factors (Red Items 1-22 refer for Correction: Basitems checked Indicate vederal Food Code. This red of Health member or its e Board of Health. Failuis report may result in sustablishment permit and ent operations. If aggriculated to the Board of Health and of Health to a hearing. Your required to the Board of Health and of receipt of this order RE-INSPECTION:	tions bed on an inspection iolations of 105 CMR eport, when signed below agent constitutes and to correct violations pension or revocation of cessation of food red by this order, you lest must be in writing that the above address		
Inspector's Signature: White land & Livett Prin	it: Michael	2114.1	T		

Print:

Establishment Name: Paul Rouce School

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Date: </15/18

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Date Verified DESCRIPTION OF VIOLATION / PLAN OF CORRECTION MINChei PLEASE PRINT CLEARLY Snace ナアル 5,000 1 10 Vistation Rever Discussion With Person In Charge: Code C - Critical Item
Reference R - Red Item YMA LAW Address:
| Item | Cox | No. | Ref



city of kevere

(781) 286-8176 FAX (781) 286-8369

FOOD ESTABLISHMENT INSPECTION REPORT

BOARD OF HEALTH

Name Paul Revere School		ate 24/18	K	pe of Operation(s) Food Service	Type of Inspection Routine
Address 395 Revice St		isk		Retail	Re-inspection
Telephone 781-286-8222		evei	H	Residential Kitchen Mobile	Previous Inspection Date:
Owner RPS	H	ACCP Y/N	B	Temporary Caterer	☐ Pre-operation ☐ Suspect Illness
Person in Charge (PIC)		ime		Bed & Breakfast	General Comptaint HACCP
Inspector M. Wells	In O	ut:	Pe	rmit No.	Other
Each violation checked requires an explanation on violated. Violations Related to Foodborne Illness Intervention Violations marked may pose an imminent health hazard a action as determined by the Board of Health.	s and Ri	isk Factors (Rec	d Items) Anti-Cho	Non-compliance with:
FOOD PROTECTION MANAGEMENT		🔲 12. Prevei	ntio	n of Contamination fror	n Hands
1. PIC Assigned / Knowledgeable / Duties EMPLOYEE HEALTH		☐ 13. Handy	vasl	n Facilities	
Reporting of Diseases by Food Employee and PIC		PROTECTION	FRC	OM CHEMICALS	
3. Personnel with Infections Restricted/Excluded				Food or Color Additive	S
FOOD FROM APPROVED SOURCE		☐ 15. Toxic			
☐ 4. Food and Water from Approved Source				URE CONTROLS (Potentia	ally Hazardous Foods)
5. Receiving/Condition			•	emperatures	
☐ 6. Tags/Records/Accuracy of Ingredient Statements		17. Rehea			
7. Conformance with Approved Procedures/HACCP Plans	;	☐ 18. Coolir	_		21
PROTECTION FROM CONTAMINATION				old Holding	
8. Separation/ Segregation/ Protection		_		Public Health Control FOR HIGHLY SUSCEPTIBI	E DODULATIONS (HED)
Food Contact Surfaces Cleaning and Sanitizing				Food Preparation for H	• •
10. Proper Adequate Handwashing		CONSUMER A	NDV.	ISORY	
11. Good Hygienic Practices				f Consumer Advisories	* .
riolations Related to Good Retail Practices (Blue tems) Critical (C) violations marked must be corrected ammediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected ammediately or within 90 days as determined by the Board of Health. C N		To Foodboand Risk F Official Order today, the it 590.000/fed by a Board order of the cited in this the food est establishme have a right and submitt	tem lera of lera ablent of to ed to	Health member or its a ard of Health. Failure out may result in suspishment permit and copperations. If aggrieve a hearing. Your reque to the Board of Health of receipt of this order	d on an inspection oblations of 105 CMR ort, when signed below agent constitutes an to correct violations ension or revocation of essation of food by this order, you st must be in writing at the above address
Inspector's Signature: Multarl Swells F	Print:	Ischael L	V JI	.NS	
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Establishment Name: Paul Roure School Date: 9/24/18

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(781) 286-8176 FAX (781) 286-8369

FOOD ESTABLISHMENT INSPECTION REPORT

BOARD OF HEALTH

COD ESTABLISHMENT INCI ESTICITIES ON			*/	
Name Paul Rover School	[C	S 27/19	Type of Operation(s) Food Service	Type of Inspection Routine
Address 395 Revere St	F	Risk	Retail	Re-inspection
Telephone	L	_evel: ⊴	☐ Residential Kitchen ☐ Mobile	Previous Inspection Date:
Owner RPS	F	ACCP Y/N	☐ Temporary ☐ Caterer	☐ Pre-operation
Descen in Charge (DIC)	1 مرز	lime .	Bed & Breakfast	☐ Suspect Illness ☐ General Complaint
Church Cold And	-	n: 10:05	Permit No.	☐ HACCP ☐ Other
Each violation checked requires an explanation on		Out: 10 25		1 23/82
Violated. Violations Related to Foodborne Illness Intervention Violations marked may pose an imminent health hazard a action as determined by the Board of Health. FOOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgeable / Duties		uire immedia 12. Preve		(E) 590,009 (F) *
EMPLOYEE HEALTH		_	FROM CHEMICALS	
☐ 2. Reporting of Diseases by Food Employee and PIC	12			
3. Personnel with Infections Restricted/Excluded	42		oved Food or Color Additive	38
FOOD FROM APPROVED SOURCE	ъ.	15. Toxic	2 9	alle Hannadava Paada) ()
4. Food and Water from Approved Source	50	19.99	RATURE CONTROLS (Potenti	ally Hazardous roods)
5. Receiving/Condition	.81		ing Temperatures	
☐ 6. Tags/Records/Accuracy of Ingredient Statements		17. Rehe	70	
☐ 7. Conformance with Approved Procedures/HACCP Plans	S	☐ 18. Cooli	ng	
PROTECTION FROM CONTAMINATION	*:	☐ 19. Hot a	nd Cold Holding	s .
☐ 8. Separation/ Segregation/ Protection	B 0		As a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing10. Proper Adequate Handwashing			NTS FOR HIGHLY SUSCEPTIBE and Food Preparation for I	
☐ 11. Good Hygienic Practices	*1	CONSUMER ☐ 22. Post	ADVISORY ing of Consumer Advisories	
Tiolations Related to Good Retail Practices (Blue tems) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other		To Foodband Risk official Ortoday, the 590.000/fe by a Board order of the cited in this the food extendishmand submit within 10 company of the cited in the food extendishman and submit within 10 company of the cited in the food extendishman of the cited in the cite	of Violated Provisions Rorne Illnesses Intervent Factors (Red Items 1-22 refer for Correction: Basitems checked Indicate violated Food Code. This report of Health. Failurs report may result in sustablishment permit and control of the Board of Health. If aggrievent to a hearing. Your requited to the Board of Health lays of receipt of this order RE-INSPECTION:	ions): ed on an inspection lolations of 105 CMR port, when signed below agent constitutes an e to correct violations pension or revocation of essation of food led by this order, you est must be in writing h at the above address
Inspector's Signature:	Print:	Michael	410413	
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(781) 286-8176 FAX (781) 286-8369

FOOD ESTABLISHMENT INSPECTION REPORT

BOARD OF HEALTH

Name Revisit A BUL ACADE	Dg Dg	1/28/17	Type of Operation(s) Food Service	Type of Inspection Routine
Address Life Port Con Pain	Ri:	sk	Retail	Re-inspection
Telephone 101 School of	Le	vel	Residential Kitchen Mobile	Previous Inspection Date:
Owner Chenyl Cull	H/	ACCP Y/N	☐ Temporary ☐ Caterer	☐ Pre-operation ☐ Suspect Illness
Person in Charge (PIC) Cherestole	Tit	me	Bed & Breakfast	General Complaint HACCP
Inspector Torry DIAGOSTA	Ot	ıt:	Permit No.	Other
Each violation checked requires an explanation on	the na	rrative pag	e(s) and a citation o	
violated. Violations Related to Foodborne Illness Intervention	s and Ri	sk Factors	(Red Items) Anti-Cl	Non-compliance with: noking Tobacco
Violations marked may pose an imminent health hazard a action as determined by the Board of Health.	and requi	re immediat	te corrective 590.009	9 (E) 590.009 (F)
FOOD PROTECTION MANAGEMENT		☐ 12. Preve	ntion of Contamination fro	om Hands
1. PIC Assigned / Knowledgeable / Duties		 ☐ 13. Hand\	wash Facilities	
EMPLOYEE HEALTH		PROTECTION	FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC		☐ 14. Approx	oved Food or Color Additiv	'es
3. Personnel with Infections Restricted/Excluded		15. Toxic	Chemicals	
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source		TIME/TEMPE	RATURE CONTROLS (Potent	tially Hazardous Foods)
5. Receiving/Condition		🔲 16. Cooki	ng Temperatures	
☐ 6. Tags/Records/Accuracy of Ingredient Statements		☐ 17. Rehea	ating	
7. Conformance with Approved Procedures/HACCP Plans	3	🔲 18. Coolii	ng	
PROTECTION FROM CONTAMINATION		🔲 19. Hot ai	nd Cold Holding	
8. Separation/ Segregation/ Protection		20. Time	As a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing		•	NTS FOR HIGHLY SUSCEPTING and Food Preparation for	•
☐ 10. Proper Adequate Handwashing		_		1101
☐ 11. Good Hygienic Practices		CONSUMER A ☐ 22. Posti	ADVISORY ng of Consumer Advisorie	es
/iolations Related to Good Retail Practices (Blue		Number o	of Violated Provisions F	Related
tems) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board	,		orne Illnesses Intervent	
of Health. Non-critical (N) violations must be corrected	ı		Factors (Red Items 1-22 I <mark>der for Correction:</mark> Bas	A STATE OF THE PARTY OF THE PAR
mmediately or within 90 days as determined by the Board of Health.	ı	today, the i	items checked indicate v	riolations of 105 CMR
			deral Food Code. This re of Health member or its	eport, when signed below
23. Management and Personnel (FC-2)(590.003)			Board of Health. Failu	
24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005)		cited in this	s report may result in sus	spension or revocation of
25. Equipment and Otensis (FC-3)(590.006) 26. Water, Plumbing and Waste (FC-5)(590.006)			stablishment permit and o ent operations. If aggriev	
27. Physical Facility (FC-6)(590.007)			it to a hearing. Your requ	
28. Polsonous or Toxic Materials (FC-7)(590.008)			ted to the Board of Heal	
29. Special Requirements (590.009)	/5		ays of receipt of this order. E-INSPECTION:	аг.
5: 690(nepectForm6-14,doc				
Inspector's Signature:	Printer .	110		1
PIC's Signature	Print:	y VIII	2 1 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	Page of Pages

missal Surels	Discussion With Person in Charge:			Revere Hyn Establishment Name: St. Address: Code C - Critical Item Reference R - Red Item
ala	Hond Cleaning: 7/11/17	Clean the of dish machine Clean the floor drains under Kettles/Ovens Clean lie machine	ant beuse te	Date: Description of Violation / Plan of Correction Description of Violation / Plan of Correction Date Verified
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(781) 286-8176 FAX (781) 286-8369

BOARD OF HEALTH 249R Broadway Revere, MA 02151

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rv	JUD	LOIADL	PILIPIPIO	MOPECIN	MKEPUKI

Name Bever that School	Date Type of Operation(s) Type of Inspection
Address 101 School St	Risk Retail Re-inspection
Telephone	Level Residential Kitchen Previous Inspection Date:
Owner ROS	HACCP Y/N Temporary Pre-operation Suspect Illness
Person in Charge (PIC) Aremone	Time Bed & Breakfast General Complaint
Inspector LI WELLS	
1.1 W/8(1)	Out: 10.05 Permit No.

Establishment Name: Rover Hyly 50001

Date: 5/17/18

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of

	R - Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION PLANSE PRINT CLEARLY	Date Verified
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		Freezer - COVE base hown tites	
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Discussion With Person In Charge:	on in Charge:		.the
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(781) 286-8176 FAX (781) 286-8369

FAX (781) 286-8369 248

BOARD OF HEALTH 249R Broadway Revere, MA 02151

FOOD ESTABLISHMENT INSPECTION REPORT		Revere, MA 02	2151
Name Revere High School	Date 9 27 18	Type of Operation(s) Food Service	Type of Inspection
Address	Risk	Retail	Re-inspection
Telephone	Level	Residential Kitchen Mobile	Previous Inspection Date:
	HACCP Y/N	Temporary	☐ Pre-operation
KL2		Caterer Bed & Breakfast	Suspect Illness General Complaint
Person in Charge (PIC)	In: 950	Ded & Dieaviast	HACCP
Inspector M, Well J	Out: 10) 20	Permit No.	☐ Other
Each violation checked requires an explanation on violated. Violations Related to Foodborne Illness Interventions Violations marked may pose an imminent health hazard an action as determined by the Board of Health.	and Risk Factors	(Red Items) Anti-Ch	Non-compliance with: oking Tobacco
FOOD PROTECTION MANAGEMENT	☐ 12. Preve	ention of Contamination from	m Hands
☐ 1. PIC Assigned / Knowledgeable / Duties	13. Hand	wash Facilities	
EMPLOYEE HEALTH	PROTECTION	I FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC	☐ 14. Appr	oved Food or Color Additive	es
☐ 3. Personnel with Infections Restricted/Excluded	☐ 15. Toxic	Chemicals	
FOOD FROM APPROVED SOURCE	_	RATURE CONTROLS (Potent	ially Hazardous Foods)
4. Food and Water from Approved Source	☐ 16. Cook	ing Temperatures	
5. Receiving/Condition	☐ 17. Rehe	ating	
6. Tags/Records/Accuracy of Ingredient Statements	☐ 18. Cooli	ng	
7. Conformance with Approved Procedures/HACCP Plans PROTECTION FROM CONTAMINATION		and Cold Holding	M.
	<u>—</u>	As a Public Health Control	
8. Separation/ Segregation/ Protection	REQUIREME	NTS FOR HIGHLY SUSCEPTIE	SLE POPULATIONS (HSP)
9. Food Contact Surfaces Cleaning and Sanitizing	🔲 21. Food	d and Food Preparation for I	HSP
10. Proper Adequate Handwashing	CONSUMER		
11. Good Hygienic Practices	22. Post	ing of Consumer Advisories	i i
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 Ulensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Foodb and Risk official Or today, the 590.000/fe by a Board order of th cited in thi the food exestablishm have a right and submit within 10 december 10 decemb	of Violated Provisions Rorne Illnesses Intervent Factors (Red Items 1-22 refer for Correction: Basitems checked indicate videral Food Code. This red of Health member or its e Board of Health. Failurs report may result in sustablishment permit and control of the Board of Health to a hearing. Your requitted to the Board of Health lays of receipt of this order RE-INSPECTION:	ions): ed on an inspection iolations of 105 CMR port, when signed below agent constitutes an e to correct violations pension or revocation of essation of food ed by this order, you est must be in writing h at the above address
Inspector's Signature Multure Swells Pr	int: Michael	Well	
	int: Chen/		Page / of Pages
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Establishment Name: Roce Hyh Schov I
Address: 101 School St

of /

Page: /

Date: 9/27/18

ftern No.	Code Reference	C - Critical Item R - Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	Date Verified
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Discus	sion With P	Discussion With Person In Charge:	Sensorton Thurs Oct 11, 2018	
3		1,,		
ž	Mach	A COURT		

NEVE III

City of Kevere

(781) 286-8176 FAX (781) 286-8369

FOOD ESTABLISHMENT INSPECTION REPORT

BOARD OF HEALTH

TOTAL DESCRIPTION AND THE STATE OF THE STATE			
Name Revere High School	Date 10/16/18	Type of Operation(s) Type of Operation(s)	Type of Inspection Routine
Address 101 School St	Risk	Retail .	Re-inspection
Telephone	Level	Residential Kitchen Mobile	Previous Inspection Date:
Owner RPS	HACCP Y/N	☐ Temporary ☐ Caterer	☐ Pre-operation ☐ Suspect Illness
Person in Charge (PIC) Aramark	Time	Bed & Breakfast	☐ General Complaint
Inspector M. Wells	In: 9.30 Out: 10.30	Permit No.	☐ HACCP ☐ Other
Each violation checked requires an explanation on the		e(s) and a citation of	
violated. Violations Related to Foodborne Illness Interventions and Violations marked may pose an imminent health hazard and reaction as determined by the Board of Health. FOOD PROTECTION MANAGEMENT	quire immedia	te corrective 590.009	(E) 590,009 (F)
1. PIC Assigned / Knowledgeable / Duties	_	ntion of Contamination from	n Hands
EMPLOYEE HEALTH		wash Facilities FROM CHEMICALS	
☐ 2. Reporting of Diseases by Food Employee and PIC		oved Food or Color Additive	e
3. Personnel with Infections Restricted/Excluded		Chemicals	0
FOOD FROM APPROVED SOURCE	_	RATURE CONTROLS (Potentia	ally Hazardous Foods)
4. Food and Water from Approved Source5. Receiving/Condition		ng Temperatures	
Tags/Records/Accuracy of Ingredient Statements	☐ 17. Rehea	ating	
7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Coolir	ng	
PROTECTION FROM CONTAMINATION	☐ 19. Hot ar	nd Cold Holding	;
8. Separation/ Segregation/ Protection	☐ 20. Time	As a Public Health Control	
Food Contact Surfaces Cleaning and Sanitizing		ITS FOR HIGHLY SUSCEPTIBL	
☐ 10. Proper Adequate Handwashing	☐ 21. Food	and Food Preparation for H	SP
☐ 11. Good Hygienic Practices	CONSUMER A		
	∐ 22. Posti	ng of Consumer Advisories	¥ .es
rems) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. C N 23 Management and Personnel (TO 2)(500 000)	To Foodbo and Risk F Official Or today, the i 590.000/fed	f Violated Provisions Reprine Illnesses Intervention (Red Items 1-22): der for Correction: Base tems checked indicate violeral Food Code. This report Health member or its a	d on an inspection plations of 105 CMR ort, when signed below
23. Management and Personnel (Fc-2)(590,003) 24. Food and Food Protection (Fc-3)(590,004)		Board of Health. Failure report may result in susp	
25. Equipment and Utensils (FC-4)(590,005)	the food es	tablishment permit and ce	ssation of food
26. Water, Plumbing and Waste (FC-5)(590,006) 27. Physical Facility (FC-6)(590,007)		ent operations. If aggrieve t to a hearing, Your reque	
28. Poisonous or Toxic Materials (FC-7)(590.008)	and submit	ted to the Board of Health	at the above address
29. Special Requirements (590.009)		ays of receipt of this order E-INSPECTION:	•
30. Other	DAIL OF K	L-mor Lorion.	
Inspector's Signature 2001 class / St. 2.61 Print:			
Inspector's Signature William Print: PIC's Signature: Print:	Michael !	NILLS.	Page of Pages
Print; (herel	(ila	r aRc C of 3 Larges

of /

Address:	32 /0/	School St		
ve.	Code Reference	C – Critical Item R – Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION / PLEASE PRINT CLEARLY	Date Verified
-			Re-Insection	
			Violation Corrected from 9/27/18 inspection	
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			Cove	
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Discus	Sion With P	Discussion With Person In Charge:		
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3	June	mulual Surello		



PIC's Signature: /

City of Kevere

(781) 286-8176 FAX (781) 286-8369

BOARD OF HEALTH

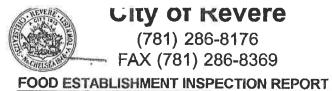
FOOD ESTABLISHMENT INSPECTION REPORT				
Name Revere High School		5/31/19	Type of Operation(s) Food Service	Type of Inspection Routine
Address /01 School St	1100	sk	☐ Retail ☐ Residential Kitchen	Re-inspection Previous Inspection
Telephone 781-286-8222	Le	evel	Mobile	Date:
Owner RPS	HA	ACCP Y/N	☐ Temporary ☐ Caterer	☐ Pre-operation ☐ Suspect Illness
B 1 01 (010) 44 A	y Ti	me	☐ Bed & Breakfast	☐ General Complaint
Inspector M.WILS	in:	#: Lo:20	Permit No.	☐ HACCP ☐ Other
Each violation checked requires an explanation or			e(s) and a citation of	specific provision(s)
violated.			(Red Items) Anti-Ch	Non-compliance with: oking Tobacco
Violations Related to Foodborne Illness Intervention Violations marked may pose an imminent health hazard	ns and Re and requi	ire immediat	(Hourson)	
action as determined by the Board of Health.	STATE WAS A STATE OF THE			
TOOD PROTECTION MANAGEMENT		☐ 12 Duoi 10	ntion of Contamination from	m Hande
FOOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgeable / Duties			wash Facilities	ii iianos
EMPLOYEE HEALTH		_	FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC				20
3. Personnel with Infections Restricted/Excluded			oved Food or Color Additive	35
FOOD FROM APPROVED SOURCE		☐ 15. Toxic		ially Hazardaya Foods)
4. Food and Water from Approved Source			RATURE CONTROLS (Potenti	ally Hazardous Foods;
5. Receiving/Condition		-	ng Temperatures	
☐ 6. Tags/Records/Accuracy of Ingredient Statements		17. Rehea	-	
7. Conformance with Approved Procedures/HACCP Plans	s	☐ 18. Cooli	ng	
PROTECTION FROM CONTAMINATION		19. Hot a	nd Cold Holding	'
8. Separation/ Segregation/ Protection			As a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing			NTS FOR HIGHLY SUSCEPTIB	
10. Proper Adequate Handwashing		21. F000	l and Food Preparation for l	131
☐ 11. Good Hygienic Practices		CONSUMER .	ADVISORY ing of Consumer Advisories	4
		LJ ZŹ, POSU	ing of Consumer Advisories	W 98
Violations Related to Good Retail Practices (Blue		Number o	of Violated Provisions R	elated
tems) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board	A		orne Ilinesses Intervent	
of Health. Non-critical (N) violations must be corrected	u		Factors (Red Items 1-22 der for Correction: Base	Crown and the Control of the Control
immediately or within 90 days as determined by the Board	d		items checked indicate vi	
of Health.		590.000/fe	deral Food Code. This re	port, when signed below
23. Management and Personnel (FC-2)(590.003)		by a Board	of Health member or its Board of Health. Failur	agent constitutes an
24. Food and Food Protection (FC-3)(590.004)			s report may result in sus	
25. Equipment and Utensils (FC-4)(590.005)		the food es	stablishment permit and c	essation of food
26. Water, Plumbing and Waste (FC-5)(590.006)			ent operations. If aggriev nt to a hearing. Your requ	
27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008)		and submit	ited to the Board of Healt	h at the above address
29. Special Requirements (590.009)			ays of receipt of this orde	r.
30. Other		DATE OF R	E-INSPECTION:	
Established Annual Microsoft Co.				
Inspector's Signature:	Print: 人	Lichael	wells	, ,
	Print:	Vichoel Doger (A	MAY	Page of Pages

Establishment Name: Revere High School Date: 5/31/19

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		Discussion With Person In Charge:	sion With Pe	Discus
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	top of dub machine			25
	Ceiling - Chan / Bedlau			1
	Routini			
Date Verified	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION PLEASE PRINT CLEARLY	R – Red Item	eference	No.
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(781) 286-8176 FAX (781) 286-8369

BOARD OF HEALTH

Residential Kitchen	Name PRUMMMAKE ACADEMY	Date 1/2-2-1>	Type of Operation(s) Type of Ins Routine	pection
Telephone S - 286 S S S S S S S S S	Address / 4/) AMENICANI BORRON ALON	Risk	Retail Re-inspe	
Temporary Gatery Suspect Illness Suspect		Level		spection
Time		HACCP Y/N		
Inspector Court Permit No. Court Permit No. Court	Person in Charge (PIC) RESECCA KAY		☐ Bed & Breakfast ☐ General	
Composition	Inspector (and D) Hence 1A		L	
Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items) Violations marked may pose an imminent health hazard and require immediate corrective □ 1. Prevention of Contamination from Hands □ 1. Pic Assigned (Knowledgeable / Duties □ 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 Foodeures/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 ems) Critical (C) violations marked must be corrected mediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mediately or within 90 days as determined by the Board of Health. Non-critical (N) violations must be corrected mediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mediately or within 10 days as determined by the Board of Health. Predictions (FC-3)(560.005) □ 28. Water, Plumbing and Waste (FC-3)(560.005) □ 28. Poisonous or Toxic Materials (5C-7)(560.005) □ 29. Special Requirements (5C-7)(560.005) □ 20. Other	Each violation checked requires an explanation on the		e(s) and a citation of specific p	rovision(s)
13. Handwash Facilities EMPLOYEE HEALTH 2. Reporting of Diseases by Food Employee and PIC 3. Personnel with Infections Restricted/Excluded 4. Food and Water 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 CONTANINATION 8. Separation/ Segregation/ Protection 9. Food Contact Surfaces Cleaning and Sanitizing 10. Proper Adequate Handwashing 11. Good Hygienic Practices 12. Food and Food Preparation for HSP 22. Posting of Consumer Advisories 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 REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP) 21. Food and Food Preparation for HSP 22. Posting of Consumer Advisories 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 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 18. Cooling 20. Time As a Public Health Control REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP) 22. Posting of Consumer Advisories 18. Cooling 29. Special Requirements (FC-2)(\$50.003) 24. Food and Food Protection (FC-3)(\$50.004) 25. Equipment and December (FC-3)(\$50.005) 26. Water, Plumbing and Waste (FC-5)(\$50.005) 27. Physical Facility (FC-6)(\$50.007) 28. Polsonous or Toxic Materials (FC-7)(\$50.006) 27. Physical Facility (FC-6)(\$50.007) 28. Polsonous or Toxic Materials (FC-7)(\$50.007) 29. Special Requirements (SS0.006) 20. Other (SS0.007) 20. Other (SS0.007) 20. Other (SS0.007) 20. Other (SS0.007) 20. Ot	<u>Violations Related to Foodborne Illness Interventions and</u> Violations marked may pose an imminent health hazard and re		(Red Items) Anti-Choking Tob	acco
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4. Food and Water from Approved Source TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods) 5. Receiving/Condition 16. Cooking Temperatures 17. Reheating 17. Reheating 17. Reheating 18. Cooling 18. Cooling 19. Hot and Cold Holding 20. Time As a Public Health Control 20. Time As a Public Health Control 20. Time As a Public Health Control 21. Food and Food Preparation for HSP 21. Food and Food Preparation for HSP 22. Posting of Consumer Advisories 22. Posting of Consumer Advisories 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-4)(590.007) 28. Polsonous or Toxic Materials (FC-7)(590.006) 29. Special Requirements (590.009) 30. Other 330. Other		☐ 15. Toxic	Chemicals	
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18. Cooling 19. Hot and Cold Hölding 19. Hot and Cold Hölding 20. Time As a Public Health Control 20. Time As a Public Health Control 20. Time As a Public Health Control 21. Food and Food Preparation for HSP 21. Food and Food Preparation for HSP 22. Posting of Consumer Advisories 22. Posting of Consumer Advisories 22. Posting of Consumer Advisories 23. Management and Personnel (FC-2)(\$80,003) 24. Food and Food Protection 25. Equipment and Utensils (FC-4)(\$90,005) 26. Water, Plumbing and Waste (FC-5)(\$90,005) 27. Physical Facility FC-6)(\$90,005) 28. Polsonous or Toxic Materials (FC-7)(\$90,005) 29. Special Requirements 30. Other	5. Receiving/Condition	🔲 16. Cookii	ng Temperatures	
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□ 8. Separation/ Segregation/ Protection □ 9. Food Contact Surfaces Cleaning and Sanitizing □ 10. Proper Adequate Handwashing □ 11. Good Hygienic Practices Consumer Advisorry □ 12. Posting of Consumer Advisories Consumer Advisorry □ 13. Food and Food Previsions Related	7. Conformance with Approved Procedures/HACCP Plans	🔲 18. Coolir	ig .	
□ 9. Food Contact Surfaces Cleaning and Sanitizing □ 10. Proper Adequate Handwashing □ 11. Good Hygienic Practices Siduations Related to Good Retail Practices (Blue tems) Critical (C) violations marked must be corrected mediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mediately or within 90 days as determined by the Board of Health. Non-critical (N) violations must be corrected mediately or within 90 days as determined by the Board of Health. Solvential (FC-2)(560.003) 23. Management and Personnel (FC-2)(560.003) 24. Food and Food Protection (FC-3)(560.004) 25. Equipment and Utensils (FC-4)(560.005) 26. Water, Plumbing and Waste (FC-5)(560.006) 27. Physical Facility (FC-6)(560.007) 28. Polsonous or Toxic Materials (FC-7)(560.008) 29. Special Requirements (590.009) 30. Other Print: May May May May Michael Michael May Mic	PROTECTION FROM CONTAMINATION	☐ 19. Hot ar	nd Cold Hölding	
□ 10. Proper Adequate Handwashing □ 11. Good Hygienic Practices Consumer Advisories	□ 8. Separation/ Segregation/ Protection	🔲 20. Time /	As a Public Health Control	
CONSUMER ADVISORY 22. Posting of Consumer Advisories Solution Consumer				ONS (HSP)
To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22): 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: 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. Failure to correct violations cited in this report may result in suspension or revocation of the 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:				
1 and the michael with the michael with	rems) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. C N	To Foodbo and Risk F Official Ord today, the it 590.000/fed by a Board order of the cited in this the food est establishme have a right and submitt within 10 da	der for Correction: Based on an inspected indicate violations of 10 deral Food Code. This report, when sign of Health member or its agent constituted Board of Health. Failure to correct viceport may result in suspension or restablishment permit and cessation of foot operations. If aggrieved by this ord to a hearing. Your request must be intended to the Board of Health at the above and the second of Health at the second of receipt of this order.	05 CMR gned below lutes an riolations vocation of bod der, you n writing
Print: RESECCA KAY Page of Pages	Tar tours from	any DAGO	Michael Well	
	PIC's Signature: Print:	KEBECCA	Page _ of	Pages

Date Verified of Establishment Name: Pyram Mys Habbety Date: 10-2-17
Address: 120 Hylloyl Grab Legion/fluy
I to Hylloyl Grab Legion/fluy
I tem | Code | C-Critical Item | DESCRIPTION OF VIOLATION / PLAN OF CORRECTION autun Sheips wait/is Discussion With Person In Charge: Code C - Critical Item
Reference R - Red Item Address:



(781) 286-8176 FAX (781) 286-8369 FOOD ESTABLISHMENT INSPECTION REPORT

BOARD OF HEALTH 249R Broadway Revere, MA 02151

OOD ESTABLISHMENT IN OF LOTION TEL ORT		1.0.	# Main (1997); 33510 + 5
Name Rummey Harsh Arademy	Date 5/17/18	Type of Operation(s) ☐ Food Service	Type of Inspection
Address 140 Am Italy	Risk	Retail	Re-inspection
Telephone 791-286-8302	Levei	Residential Kitchen Mobile	Previous Inspection Date:
Owner RPS	HACCP Y/N	☐ Temporary ☐ Caterer	☐ Pre-operation ☐ Suspect Illness
Person in Charge (PIC)	Time 10:10	Bed & Breakfast	General Complaint
Inspector M WILLS	In: 10:40	Permit No.	HACCP Other
Each violation checked requires an explanation on the			specific provision(s)
violated.		ID III	Non-compliance with:
Violations Related to Foodborne Illness Interventions and Violations marked may pose an imminent health hazard and re			
action as determined by the Board of Health.	squire infinedia	ite confective	
eren e			VM
FOOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgeable / Duties		ention of Contamination fro	m Hands
EMPLOYEE HEALTH		lwash Facilities	
Reporting of Diseases by Food Employee and PIC		N FROM CHEMICALS	
☐ 3. Personnel with Infections Restricted/Excluded		oved Food or Color Additiv	9S
FOOD FROM APPROVED SOURCE		Chemicals /	2.
4. Food and Water from Approved Source	1-2 7-2 100	RATURE CONTROLS (Potent	ially Hazardous Foods)
5. Receiving/Condition	a.	ing Temperatures	a.e.
☐ 6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Rehe	The second secon	6 2 to 2 t
7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Cooli	100 100	
PROTECTION FROM CONTAMINATION	☐ 19. Hot a	and Cold Holding	
8. Separation/ Segregation/ Protection	☐ 20. Time	As a Public Health Control	NA
9. Food Contact Surfaces Cleaning and Sanitizing	41 4	NTS FOR HIGHLY SUSCEPTING and Food Preparation for	
☐ 10. Proper Adequate Handwashing		Fix	1101
☐ 11. Good Hygienic Practices	CONSUMER 22. Post	ADVISORY ing of Consumer Advisories	S
		(10) (20) (2) (2)	
Violations Related to Good Retail Practices (Blue tems) Critical (C) violations marked must be corrected		of Violated Provisions R orne Illnesses Intervent	
mmediately or within 10 days as determined by the Board		Factors (Red Items 1-22	
of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board		rder for Correction: Bas	
of Health.		items checked indicate v	
C N		ederal Food Code. This re d of Health member or its	
23. Management and Personnel (FC-2)(590,003) 24. Food and Food Protection (FC-3)(590,004)	order of th	e Board of Health. Failur	e to correct violations
25. Equipment and Utensils (FC-4)(590.005)		s report may result in sus	
26. Water, Plumbing and Waste (FC-5)(590.006)		stablishment permit and one of the stables of the stables and the stables are stables and the stables are stables	
27. Physical Facility (FC-6)(590.007)	have a rigi	ht to a hearing. Your requ	est must be in writing
28. Polsonous or Toxic Materials (FC-7)(590.008)		itted to the Board of Heal	
29. Special Requirements (590.009)		days of receipt of this orde RE-INSPECTION:	ar.
S: 590InspectForm0-14.doc	PAILVII	E HOLEGHOIL	€
Imagestow's Signatures			

Inspector's Signature: Mudicul Suites	Print: Michael Wells	100
PIC's Signature:	Print:	Page of Pages

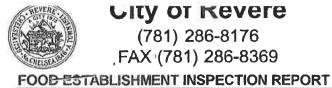
Establishment Name: Runnay Mach Gadany

Date:

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Date Verified Wax hot (Priting) DESCRIPTION OF VIOLATION / PLAN OF CORRECTION 130 63 mac hine buil up PLEASE PRINT CLEARLY 4134 O K Jex y Cooler JUS K Walk 1. Hand Ra the S: 140 Ant Legion
Code C-Critical Nem
Reference R-Red Item Discussion With Person In Charge: Address: 140 Muchan Rea No.



(781) 286-8176 FAX (781) 286-8369

BOARD OF HEALTH

Name Runney Marsh Academy	Date 9/27/18	Type of Operation(s) Food Service	Type of Inspection Routine
Address 140 Am Les Howy	Risk	Retail Residential Kitchen	Re-inspection
Telephone	Level	Mobile	Previous Inspection Date:
Owner RPS	HACCP Y/N	☐ Temporary ☐ Caterer	☐ Pre-operation ☐ Suspect Illness
Person in Charge (PIC)	Time In: \0:30	Bed & Breakfast	☐ General Complaint ☐ HACCP
Inspector M. WALLS	Out: 10:55	Permit No.	Other
Each violation checked requires an explanation on the violated. Violations Related to Foodborne Illness Interventions an Violations marked may pose an imminent health hazard and raction as determined by the Board of Health.	d Risk Factors	(Red Items) Anti-Ch	Non-compliance with: oking Tobacco
FOOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgeable / Duties		ention of Contamination from wash Facilities	m Hands
EMPLOYEE HEALTH	PROTECTION	I FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC	☐ 14. Appr	oved Food or Color Additive	es
3. Personnel with Infections Restricted/Excluded	☐ 15. Toxic	Chemicals	
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source		RATURE CONTROLS (Potent	ally Hazardous Foods)
5. Receiving/Condition		ing Temperatures	
☐ 6. Tags/Records/Accuracy of Ingredient Statements	17. Rehe	_	
7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Cooli		
PROTECTION FROM CONTAMINATION		nd Cold Holding	2)
8. Separation/ Segregation/ Protection		As a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing		NTS FOR HIGHLY SUSCEPTIB I and Food Preparation for I	· ·
10. Proper Adequate Handwashing	CONSUMER	ADVISORY	
11. Good Hygienic Practices	☐ 22. Post	ing of Consumer Advisories	
Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. 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)(690.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Foodband Risk! Official Ortoday, the 590.000/fe by a Board order of the cited in this the food es establishme have a right and submit within 10 desired in the food establishme have a right and submit within 10 desired in the food establishme have a right and submit within 10 desired in the food establishment within 10 desired in the food establis	of Violated Provisions Roome Illnesses Interventive Factors (Red Items 1-22 of tems checked Indicate violated Food Code. This report of Health Member or its e Board of Health. Failures report may result in suspend to a hearing. Your requested to the Board of Health ays of receipt of this order ELINSPECTION:	ed on an inspection olations of 105 CMR port, when signed below agent constitutes an e to correct violations pension or revocation of essation of food ed by this order, you est must be in writing in at the above address
Inspector's Signature; multare Swills Print:	Michael	Wells	
PIC's Signature: Print:	Michael Chens!	Cele	Page of Pages
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Date: 9/27/18 Establishment Name: Rumnuy Hash Acad

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Violation at 7	Code Reference	C - Critical wem R - Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION PLASE PRINT CLEARLY	Date Verified
With Person in Charge:			Ruther	
With Person in Charge:			o violation at time of	
With Person in Charge:				
With Person in Charge:				
With Person In Charge:				
With Person in Charge:				
With Person in Charge:				
With Person in Charge:				
With Person in Charge:				
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Lewiste C	Ssion With F	Person in Charge:		
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de Susus Colo				
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(781) 286-8176 FAX (781) 286-8369

FOOD ESTABLISHMENT INSPECTION REPORT

BOARD OF HEALTH

Name Rumny Marsh Academy	C)ate 3/31/19	Type of Operation(s) Prood Service	Type of Inspection A-Routine
Address 140 Am Lenn Hour	- 1	Risk	Retail	Re-inspection
Telephone 781-286-8222		evel 4	Residential Kitchen Mobile	Previous Inspection Date:
Owner RPS	F	IACCP Y/N	Temporary Caterer	☐ Pre-operation ☐ Suspect Illness
Person in Charge (PIC) Amusk - Charyl Co	1/8 1	ime 10:25	Bed & Breakfast	☐ General Complaint ☐ HACCP
Inspector M_ Will!	C	n: 10:50	Permit No.	Other
Each violation checked requires an explanation or			e(s) and a citation of	
violated. Violations Related to Foodborne Illness Intervention Violations marked may pose an imminent health hazard action as determined by the Board of Health.				
FOOD PROTECTION MANAGEMENT		12. Preve	ntion of Contamination fro	m Hands
1. PIC Assigned / Knowledgeable / Duties		☐ 13, Hand	wash Facilities	
EMPLOYEE HEALTH 2. Reporting of Diseases by Food Employee and PIC		PROTECTION	FROM CHEMICALS	•
Reporting of Diseases by Food Employee and Fic Resonnel with Infections Restricted/Excluded		☐ 14. Approx	oved Food or Color Additive	es
FOOD FROM APPROVED SOURCE		☐ 15. Toxic	Chemicals	
4. Food and Water from Approved Source		TIME/TEMPE	RATURE CONTROLS (Potent	ally Hazardous Foods)
☐ 5. Receiving/Condition		☐ 16. Cooki	ng Temperatures	
☐ 6. Tags/Records/Accuracy of Ingredient Statements		☐ 17. Rehea	ating	
☐ 7. Conformance with Approved Procedures/HACCP Plans	s	☐ 18. Coolin	ng	
PROTECTION FROM CONTAMINATION		☐ 19. Hot a	nd Cold Holding	
☐ 8. Separation/ Segregation/ Protection		☐ 20. Time	As a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing			NTS FOR HIGHLY SUSCEPTIB	-
☐ 10. Proper Adequate Handwashing		∐ 21. F00d	and Food Preparation for I	157
☐ 11. Good Hygienic Practices		CONSUMER A ☐ 22. Posti	ADVISORY ng of Consumer Advisories	(6)
tems) Critical (C) violations marked must be corrected mmediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other		To Foodbo and Risk F Official Or today, the i 590.000/fed by a Board order of the cited in this the food es establishme have a righ and submitt within 10 da	f Violated Provisions Rome Illnesses Interventificators (Red Items 1-22) der for Correction: Basetems checked indicate videral Food Code. This report may result in suspending the propertions. If aggrieve to a hearing. Your requested to the Board of Health ays of receipt of this orde E-INSPECTION:	ed on an inspection olations of 105 CMR oort, when signed below agent constitutes an e to correct violations pension or revocation of essation of food ed by this order, you est must be in writing a at the above address
Inspector's Signature:	Print:	Michael	Weili	
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Establishment Name:	ame: Rymney Hash	Hash Arad Date: 5/31/19 Page: 1 of J	
SS		Home	
ltem Code No. Reference	C - Critical Rem R - Red Item	1	-
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		Dust build up on verts/ceiling/wall	
		Aver.	
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Discussion With Person In Charge:	erson In Charge:		
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Manage	CHICAN		



PIC's Signature

city of kevere

(781) 286-8176 FAX (781) 286-8369

BOARD OF HEALTH

249R Broadway Revere, MA 02151

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Page of Pages

FOOD ESTABLISHMENT INSPECTION REPORT		Nevere, WA 02	2.101
Name 1000 LANS School-	Date 10/6/17	Type of Operation(s) Food Service	Type of Inspection Routine
Address 10/ 1/840 Hn/1 5%	Risk	Retail	Re-inspection
Telephone 781-286-8222	Level	Residential Kitchen Mobile	Previous Inspection Date:
Owner R.PS	HACCP Y/N	Temporary	Pre-operation
	Time	Caterer Bed & Breakfast	☐ Suspect Illness ☐ General Complaint
honortes The honortes (A)	In: 9:50	Denmit No	HACCP
Each violation checked requires an explanation on the		Permit No.	
violated.	e nananve pag	e(s) and a citation of	Non-compliance with:
Violations Related to Foodborne Illness Interventions ar	nd Risk Factors	(Red Items) Anti-Ch	oking Tobacco
Violations marked may pose an imminent health hazard and action as determined by the Board of Health.	require immediat	te corrective 590.009	(E) 590.009 (F)
FOOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgeable / Duties	☐ 12. Preve	ntion of Contamination fro	m Hands
EMPLOYEE HEALTH		wash Facilities	
Reporting of Diseases by Food Employee and PIC	PROTECTION	FROM CHEMICALS	
☐ 3. Personnel with Infections Restricted/Excluded	14. Appro	oved Food or Color Additive	es
FOOD FROM APPROVED SOURCE	15. Toxic	Chemicals	
4. Food and Water from Approved Source		RATURE CONTROLS (Potent	ially Hazardous Foods)
5. Receiving/Condition	16. Cooki	ng Temperatures	
☐ 6. Tags/Records/Accuracy of Ingredient Statements	17. Rehea	-	
☐ 7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Coolir	ng	-
PROTECTION FROM CONTAMINATION		nd Cold Holding	
8. Separation/ Segregation/ Protection		As a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing		ITS FOR HIGHLY SUSCEPTIB and Food Preparation for F	
☐ 10. Proper Adequate Handwashing		·	nor
☐ 11. Good Hygienic Practices	CONSUMER A	ADVISORY ng of Consumer Advisories	0
energy and the contract of the	1 22. 1 03(1)	ig of consumer Advisories	4.
Violations Related to Good Retail Practices (Blue	Number of	f Violated Provisions Re	elated /
Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board		rne Illnesses Interventi	
of Health. Non-critical (N) violations must be corrected		actors (Red Items 1-22)	The second secon
immediately or within 90 days as determined by the Board		der for Correction: Base tems checked indicate vi	
of Health.	590.000/fed	ieral Food Code. This rep	port, when signed below
23. Management and Personnel (FC-2)(590,003)		of Health member or its	
24. Food and Food Protection (FC-3)(590,004)		Board of Health. Failure report may result in susp	
25. Equipment and Utensils (FC-4)(590,005)	the food est	tablishment permit and co	essation of food
26. Water, Plumbing and Waste (FC-5)(590,006)	establishme	ent operations. If aggrieve	ed by this order, you
27. Physical Facility (FC-6)(590,007) 28. Poisonous or Toxic Materials (FC-7)(590,008)		to a hearing. Your reque	
29. Special Requirements (590.009)		ed to the Board of Health ays of receipt of this order	
30. Other		E-INSPECTION:	•
5: 590lnspactForm6-14.doc			

Whelphus School

Establishment Name:

Page:

	R - Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION PLEASE PRINT CLEARLY	Date Verified
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		(978)	
ussion With Per	Discussion With Person In Charge:	i de la companya de l	
Melling	Lust		



(781) 286-8176 FAX (781) 286-8369

BOARD OF HEALTH 249R Broadway Revere, MA 02151

FOOD ESTABLISHMENT INSPECTION RE	

LOOD E2 LABEISHMEN INSPECTION KEPOKI		ixevele, lyim Uz	191
Name Whelen I SBA	Date 5/19/18	Type of Operation(s) Food Service	Type of Inspection
Address 107 Newhall St	Risk	Retail	Re-inspection
Telephone 781-284-8222	Level	Residential Kitchen Mobile	Previous Inspection Date:
Owner RPS	HACCP Y/N	☐ Temporary	☐ Pre-operation
Degree in Change (DIO)	Time	Caterer Bed & Breakfast	Suspect Illness General Complaint
Inspector	In: 4130	144 4	HACCP
1.121611	Out: 10:105.	Permit No.	Other
Each violation checked requires an explanation on the violated.	narrative pag	e(s) and a citation of	
Violations Related to Foodborne Illness Interventions and	Risk Factors	(Red Items) Anti-Ch	Non-compliance with:
Violations marked may pose an imminent health hazard and re	equire immediat	te corrective 590.009	
action as determined by the Board of Health.		encentrative and a second	100
FOOD PROTECTION OF A VIALUABLE			
FOOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgeable / Duties		ntion of Contamination from	n Hands
EMPLOYEE HEALTH	· ·	wash Facilities	
Reporting of Diseases by Food Employee and PIC	PROTECTION	FROM CHEMICALS	- 0
3. Personnel with Infections Restricted/Excluded	14. Appro	oved Food or Color Additive	98
FOOD FROM APPROVED SOURCE	☐ 15. Toxic	Chemicals	
4. Food and Water from Approved Source	TIME/TEMPE	RATURE CONTROLS (Potenti	ally Hazardous Foods)
☐ 5. Receiving/Condition	🔲 16. Cooki	ng Temperatures	4 44 V
☐ 6. Tags/Records/Accuracy of Ingredient Statements	🔲 17. Rehea	iting -	
7. Conformance with Approved Procedures/HACCP Plans	☐ 18. Coolir	ng	
PROTECTION FROM CONTAMINATION	☐ 19. Hot ar	nd Cold Holding	14
8. Separation/ Segregation/ Protection		As a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing		ITS FOR HIGHLY SUSCEPTIB	
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iolations Related to Good Retail Practices (Blue	اريزا نفريوم والمحرولات التراث	r umi	
ems) Critical (C) violations marked must be corrected		f Violated Provisions Re orne Illnesses Interventi	
nmediately or within 10 days as determined by the Board		actors (Red Items 1-22)	
f Health. Non-critical (N) violations must be corrected mmediately or within 90 days as determined by the Board	Official Or	der for Correction: Base	ed on an inspection
f Health.	today, the it	tems checked indicate vio	olations of 105 CMR
CN		deral Food Code. This rep	
23. Management and Personnel (FC-2)(590.003)		of Health member or its a Board of Health. Failure	
24. Food and Food Protection (FC-3)(590.004)		report may result in susp	
25. Equipment and Utensils (FC-4)(590.005)		tablishment permit and co	
26. Water, Plumbing and Waste (FC-5)(590,006)		ent operations. If aggrieve	
27: Physical Facility (FC-6)(590.007)	have a right	t to a hearing. Your reque	est must be in writing
28. Polsonous or Toxic Materials (FC-7)(590.008)	and submitt	ted to the Board of Health	at the above address
29. Special Requirements (590.009)		ays of receipt of this order	
30. Other	DATE OF RE	E-INSPECTION:	
*			
Inspector's Signature: Windured States Print:	Mulau I	well	

Inspector's Signature: Mudual Stabilly	Print: Milian I well	
PIC's Signature:	Print: R-3ECCA KAY	Page of Pages
10000		

Establishment Name: $\mathcal{L}\mathcal{O}hefrif$ f $\mathcal{L}\mathcal{L}\mathcal{A}$

Date: S// e//3 Page:

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Address: 167 Nowhall 3t

No.	Code	C - Critical Item R - Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION PLEASE PRINT CLEARLY	Date Verified
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(781) 286-8176 FAX (781) 286-8369

FOOD ESTABLISHMENT INSPECTION REPORT

BOARD OF HEALTH

Name Whelan / Swan B Anthony School	Date 9/25/18	Type of Operation(s) Food Service	Type of Inspection Routine
Address 107 Newhell St	Risk	Retail Residential Kitchen	Re-inspection Previous Inspection
Telephone 781-286-8222	Level	Mobile	Date:
Owner RPJ	HACCP Y/N	☐ Temporary ☐ Caterer	☐ Pre-operation ☐ Suspect Illness
Person in Charge (PIC) Aramanc	Time	☐ Bed & Breakfast	General Complaint HACCP
Inspector M. Wells	Out: 10'.40	Permit No.	Other
Each violation checked requires an explanation on the violated. Violations Related to Foodborne Illness Interventions an Violations marked may pose an imminent health hazard and action as determined by the Board of Health.	d Risk Factors	(Red Items) Anti-Ch	Non-compliance with: oking Tobacco
FOOD PROTECTION MANAGEMENT	🔲 12. Preve	ntion of Contamination fro	m Hands
1. PIC Assigned / Knowledgeable / Duties	☐ 13. Hand	wash Facilities	
EMPLOYEE HEALTH	PROTECTION	FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC	☐ 14. Approx	oved Food or Color Additive	es
3. Personnel with Infections Restricted/Excluded	🔲 15. Toxic	Chemicals	
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	TIME/TEMPE	RATURE CONTROLS (Potent	ially Hazardous Foods)
5. Receiving/Condition	🔲 16. Cooki	ng Temperatures	
☐ 6. Tags/Records/Accuracy of Ingredient Statements	☐ 17. Rehea	ating	
7. Conformance with Approved Procedures/HACCP Plans	🔲 18. Cooli	ng	•
PROTECTION FROM CONTAMINATION	🔲 19. Hot a	nd Cold Holding	
8. Separation/ Segregation/ Protection	🗌 20. Time	As a Public Health Control	
9. Food Contact Surfaces Cleaning and Sanitizing		NTS FOR HIGHLY SUSCEPTIE and Food Preparation for I	
☐ 10. Proper Adequate Handwashing	CONSUMER	ADVICOBY	
11. Good Hygienic Practices		ng of Consumer Advisories	3
Violations Related to Good Retail Practices (Blue tems) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-6)(590.007) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	To Foodbo and Risk F Official Or today, the i 590.000/fe by a Board order of the cited in this the food es establishme have a righ and submit within 10 de	of Violated Provisions Reprine Illnesses Intervent Factors (Red Items 1-22) der for Correction: Basetems checked indicate videral Food Code, This report may result in suspending the permit and cent operations. If aggrievated to the Board of Health ays of receipt of this orded E-INSPECTION:	ions): ed on an inspection colations of 105 CMR port, when signed below agent constitutes an e to correct violations pension or revocation of essation of food ed by this order, you est must be in writing h at the above address
Inspector's Signature: Print:			
Inspector's Signature: William Print: PIC's Signature: Print:	MICHAEL	NLLU	Page of Pages
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Establishment Name: Whelan / Wan B Anthony 107 Newhall St Date: 9/25/18 Page: 약

Ifem Code C - Critical Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION	Date
Reference		Verified
	Routine	
		}
	Whelen:	
	leasing vialue on top of dish machini	
e e	m water on clean out	
	Jush man	
4	d Ceilla	
7	SRA! Provide MAY Great the come	
Discussion With Person In Charge:		
muchael Supers	77	



PIC's Signature!

City of Revere

(781) 286-8176 FAX (781) 286-8369

BOARD OF HEALTH

Page of Pages

249R Broadway Revere, MA 02151

FOOD ESTABLISHMENT INSPECTION REPORT Type of Inspection Type of Operation(s) Name 5/29/19 Whelan SBA Routine Food Service Retail Re-inspection Address Risk Newhell 107 Residential Kitchen Previous Inspection Level Telephone Mobile Date: ☐ Pre-operation **Temporary** HACCP Y/N Owner RPS Caterer Suspect Illness Person in Charge (PIC) Chem ! Bed & Breakfast ☐ General Complaint Time Cole MONE In: 9:35 ☐ HACCP Other Inspector Out: 10:20 Permit No. Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated. Non-compliance with: Anti-Choking Tobacco Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items) 590.009 (E) 590.009 (F) Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health. 12. Prevention of Contamination from Hands FOOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgeable / Duties 13. Handwash Facilities **EMPLOYEE HEALTH** PROTECTION FROM CHEMICALS 2. Reporting of Diseases by Food Employee and PIC ☐ 14. Approved Food or Color Additives 3. Personnel with Infections Restricted/Excluded ☐ 15. Toxic Chemicals FOOD FROM APPROVED SOURCE TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods) 4. Food and Water from Approved Source 16. Cooking Temperatures 5. Receiving/Condition ☐ 17. Reheating 6. Tags/Records/Accuracy of Ingredient Statements ☐ 18. Cooling 7. Conformance with Approved Procedures/HACCP Plans ☐ 19. Hot and Cold Holding PROTECTION FROM CONTAMINATION 20. Time As a Public Health Control 8. Separation/ Segregation/ Protection REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP) 9. Food Contact Surfaces Cleaning and Sanitizing 21. Food and Food Preparation for HSP ☐ 10. Proper Adequate Handwashing CONSUMER ADVISORY ☐ 11. Good Hygienic Practices 22. Posting of Consumer Advisories Violations Related to Good Retail Practices (Blue **Number of Violated Provisions Related** Items) Critical (C) violations marked must be corrected To Foodborne Illnesses Interventions immediately or within 10 days as determined by the Board and Risk Factors (Red Items 1-22): of Health, Non-critical (N) violations must be corrected Official Order for Correction: Based on an inspection immediately or within 90 days as determined by the Board today, the items checked indicate violations of 105 CMR of Health. 590.000/federal Food Code. This report, when signed below CN by a Board of Health member or its agent constitutes an Management and Personnel (FC-2)(590.003) order of the Board of Health. Failure to correct violations 24. Food and Food Protection (FC-3)(590,004) cited in this report may result in suspension or revocation of 25. Equipment and Utensils (FC-4)(590.005) the food establishment permit and cessation of food 26, Water, Plumbing and Waste (FC-5)(590,006) establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing 27. Physical Facility (FC-6)(590,007) and submitted to the Board of Health at the above address 28. Poisonous or Toxic Materials (FC-7)(590.008) within 10 days of receipt of this order. 29. Special Requirements (590.009)DATE OF RE-INSPECTION: 30. Other Inspector's Signature

Item Code C - Critical Item No. Reference R - Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION .
	Rutic
	got no de Pi
	t dish machines (2) (Corrected on Site)
2	Freger - no globe on light (corrected on site)
3	B+B Services ex/mo
	100 QC1941 300000 T 1000000 T 1000000
J h	
	(product Shacarded)
Discussion With Person in Charge:	
1	
7	
market & strock	