

Board of Health 119 School Street Waitham, MA 02451 Tel. (781) 314-3305 Fex. (781) 314-3319

Name	BM96/19	Type of Operation (s)	Type of Inspection
FITzgereld School	6/6//7 Risk	Food Service	□-Routine
Address 140 Beat Road Telephone	Level	☐ Retail ☐ Residential Kitchen	Re-inspection Previous inspection
and the second second		☐ Mobile	Date:
Owner	HACCP Y/N	☐ Temporary ☐ Caterer	☐ Pre-operation ☐ Suspect Ilineas
Person in Charge (PIC) Closure Dulan	Time In: 10 / 20	□ Bed & Breakfast	☐ General Complaint ☐ HACCP
Inspector MrDelfino	Out 10,20	Permit No.	Other
Each violation checked requires an explanation violated. Violations Related to Foodborne lilness interversely lighted and the second s	entions and Risk F and require immediate 12. Prevo 13. Hand PROTECTIO	actors (Red Items)	Non-compliance with: Anti-Choking Tobacco 590.009 (E) 590.009 (F
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 Plant PROTECTION FROM CONTAMINATION 8. Separation / Segregation / Protection 9. Food Contact Surfaces Cleaning and Sanitizing 10. Proper Adequate Handwashing 11. Good Hygienic Practices Violations Related to Good Retail Practices (Blue Items) irritical (C) violations marked must be corrected immediately or vithin 10 days as determined by the Board of Health. Non-critical N) violations must be corrected immediately or within 90 days as electromined by the Board of Health.	☐ 16. Cook ☐ 17. Rehe ☐ 18. Cook ■ 19. Hota ☐ 20. Time REQUIREME ☐ 21. Food CONSUMER ☐ 22. Posti Numb To Fo	Ing Temperatures Pating Ing Ind Cold Holding As a Public Health Control ENTS FOR HIGHLY SUSCE I and Food Preparation for HS ADVISORY Ing of Consumer Advisories Per of Violated Provisione Reli Codborne linesses Interventio lisk Factors (Red Items 1-22):	ated
etermined by the Board of Health.	items		if 105 CMR 590.000/federal Fo
23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(890.004) (FC-4)(890.005) 25. Equipment and Utensila (FC-6)(890.005) 27. Physical Facility (FC-6)(890.007) 28. Poleonous or Toxic Materials (FC-7)(690.008) 29. Special Requirements (590.009) 30. Other (590.009) (590.	or its correct revoc establ right i the B of this DATE	agent constitutes an order of ct violations cited in this repo- ation of the food establishme lishment operations. If aggris to a hearing. Your request mu- pard of Health at the above at a order. OF REINSPECTION:	the Board of Health, Fallure to rt may result in suspension of nt permit and cassation of foc
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24. Food and Food Protection 25. Equipment and Utensile 25. Water, Plumbing and Waste 27. Physical Facility (FC-9)(580.005) 28. Poisonous or Toxic Materiale 29. Special Requirements (590.009) 30. Other 30. Other Stabilizace/Famed-14.dee	or its correct frequency of the parties of the part	agent constitutes an order of ct violations cited in this repo- ation of the food establishme lishment operations. If aggris to a hearing. Your request mu- pard of Health at the above at a order. OF REINSPECTION:	the Board of Health, Fallure to rt may result in suspension of nt permit and cessation of foc wed by this order, you have a st be in writing and submitted
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24. Food and Food Protection 25. Equipment and Utensile 25. Water, Plumbing and Waste 27. Physical Facility (FC-8)(690.005) 28. Poisonous or Toxic Materiale 29. Special Requirements (590.009) 30. Other Stabilization of the Control	or its correct few correct few correct few control of the post of the part of	agent constitutes an order of triolations cited in this repo ation of the food establishme lishment operations. If aggris to a hearing, Your request murbard of Health at the above ac a order. OF REINSPECTION:	the Board of Health, Fallure t rt may result in suspension or nt permit and cessation of for ved by this order, you have a st be in writing and submitted idress within 10 days of recei
24. Food and Food Protection 25. Equipment and Utensila 25. Water, Plumbing and Wasta 27. Physical Facility (FC-9)(580.008) 27. Physical Facility (FC-9)(580.007) 28. Poiscnous or Toxic Materials 29. Special Requirements (580.009) 30. Other Stationard Comments (580.009) Dictionard Comments (580.009) Dictionard Comments (580.009) Dictionard Comments (580.009)	or its correct few correct few correct few control of the post of the part of	agent constitutes an order of triolations cited in this repo ation of the food establishme lishment operations. If aggris to a hearing, Your request murbard of Health at the above ac a order. OF REINSPECTION:	the Board of Health, Fallure t rt may result in suspension or nt permit and cessation of for ved by this order, you have a st be in writing and submitted idress within 10 days of recei



Board of Health 119 School Street Waltham, MA 02451 Tel: (781) 314-3305 Fax. (781) 314-3319

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Name Fitzgerald School Address 140 Beal Rd	Date 1/17/19	Type of Operation (s)	Type of Inspection
Address 140 Beal Rd.	Risk Level	☐ Retail	☐ Re-Inspection
Telephone		☐ Residential Kitchen ☐ Mobile	Previous inspection Date:
Owner	HACCP Y/N	☐ Temporary ☐ Caterer	☐ Pre-operation ☐ Suspect litness
Person in Charge (PIC) Chene Dolan	Time In:/クップの	☐ Bed & Breakfast	☐ General Complaint☐ HACCP
Inspector Tuen A. Colon	Out:/0:45	Permit No.	□ Other
Each violation checked requires an explanation violated. Violations Related to Foodborne Illness Interviolations marked may pose an imminent health hazard determined by the Board of Health.	entions and Risk F	actors (Red Items)	Of specific provision(s) Non-compliance with: Anti-Choking Tobacco 590,009 (E) 5
FOOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgeable / Dutles	☐ 13. Hand	ntion of Contemination from wash Facilities	Hands
2. Reporting of Diseases by Food Employee and PIC 3. Personnel with Infections Restricted/Excluded	☐ 14. Appro	ved Food or Color Additives Chemicals	
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source 8. Receiving / Condition 6. Tags / Records/Accuracy of Ingredient Statements 7. Conformance with Approved Procedures / HACCP Plant PROTECTION FROM CONTAMINATION 8. Separation / Segregation / Protection 9. Food Contact Surfaces Cleaning and Sanitizing 10. Proper Adequate Handwashing 11. Good Hygienic Practices Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health, Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health, Non-critical (N) violations must be corrected immediately or within 90 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, Non-critical (N) violations marked must be corrected immediately or within 90 days as determined by the Board of Health, Non-critical (FC-3)(690.003) 23. Management and Personnel (FC-2)(690.005) 24. Food and Food Protection (FC-3)(690.006) 25. Equipment and Utenells (FC-4)(690.006) 26. Equipment and Utenells (FC-6)(690.007) 27. Physical Facility (FC-6)(690.007) 28. Polsonous or Toxic Materials (FC-7)(690.009) 30. Other	16. Cooki	ng Temperatures string ng nd Cold Holding As a Public Health Control NTS FOR HIGHLY SUSCEF and Food Preparation for HSi ADVISORY ng of Consumer Advisories or of Violated Provisions Rela dborne litnesses intervention sky Factors (Red Items 1-22): al Order for Correction; Ba shecked indicate violations of this report, when eigned bein gent constitutes an order of i violations cited in this repor tion of the food establishmen shment operations, it aggriev a hearing. Your request mus and of Health at the above adi	ted sed on an inspection today, the 105 CMR 590.000/federal Footow by a Board of Health membe the Board of Health, Fallure to t may result in suspension or the permit and cessation of food
Inspector's Signature:	Print: Olano A. (-lar	
Date Last inspected: 6-5-19	Inepected by: M.D.	Dolan	Page of Pages
	Satisfactor		311/200



PLEASE BE ADVISED ___

CITY OF WALTHAM FOOD ESTABLISHMENT INSPECTION REPORT

Board of Health 119 School Street Waltham, MA 02451 Tel. (761) 314-3305 Fax. (761) 314-3319

	7	The same was a will be a seen	T
Name Kinne by Middle School	Date 6-6-12	Type of Operation (s)	Type of Inspection
Address 150 less ch. Se	Rísk Level	150 Food Service □ Retail	Re-Inspection
Telephone		☐ Résidential Kitchen	Previous inspection
	HACCPY/N	☐ Mobile ☐ Temporary	Date: □ Pre-operation
Owner at the control of the control	HACCP T/N	□ Caterer	☐ Suspect iliness
Person in Charge (PIC) Tanja Peterson	Time In: / 41,25	☐ Bed & Breakfast	☐ General Complaint ☐ HACCP
Inspector Fran A. Colon	Out:/8!40	Permit No.	□ Other
Each violation checked requires an explanation on the violated. Violations Related to Foodborne illness intervention Violations marked may pose an imminent health hazard and reductioned by the Board of Health.	s and Risk F	actors (Red Items)	Non-compliance with: Not-Choking, Tobacco 190.009 (E) 590.009 (F)
FOOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgeable / Duttes EMPLOYEE HEALTH	☐ 13. Hand	ention of Contamination from H Iwash Facilities N FROM CHEMICALS	lande
2. Reporting of Diseases by Food Employee and PIC		oved Food or Color Additives	
3. Personnel with infections Restricted/Excluded	☐ 15. Toxic	: Chemicals	
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source 5. Receiving / Condition 6. Tage / Recorde/Accuracy of Ingredient Statements 7. Conformance with Approved Procedures / HACCP Plans PROTECTION FROM CONTAMINATION 8. Separation / Segregation / Protection 9. Food Contact Surfaces Cleaning and Sanitizing 10. Proper Adequate Handwashing 11. Good Hyglente Practices Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. Y N 23. Management and Personnel (FC-2)(690.003) 24. Food and Food Protection (PC-3)(590.004) 25. Equipment and Utensile (FC-4)(690.008) 26. Water, Plumbing and Waste (FC-5)(690.008) 27. Physical Facility (FC-6)(690.007) 28. Poisonous or Toxic Materiale (FC-7)(690.008) 29. Special Requirements (690.009) 30. Other	16. Cook 17. Rehe 18. Cool 19. Hote 20. Time REQUIREME 21. Food CONSUMER 22. Post Numb To Fo and R Offici Items Code. or its corres revoo. establ right the Be of this	ing and Cold Holding As a Public Health Control NTS FOR HIGHLY SUSCEP and Food Preparation for HSP	ad an inspection today, the 105 CMR 590.000/sederal Food by a Board of Health member and result in suspension or permit and cessation of food d by this order, you have a be in writing and submitted to
Print: Pic's Signature: Print:	TANJA	Colon. PETERSON	PageofPages
	Fachny		



Board of Health 119 School Street Waltham, MA 02451 Tel. (781) 314-3305 Fax. (781) 314-3319

		au		
Name Kennedy Middle Salvol Address 655 Lewington ST	Date/11/19	Type of Operation (s)	Type of Inspection	
Address Are lawl 25	Risk	Food Service	- Re-Inspection	
Telephone 3-77	Level	☐ Residential Kitchen	Previous inspection	
		☐ Mobile	Date: □ Pre-operation	
Owner	HACCP Y/N	☐ Temporary ☐ Caterer	☐ Suspect Illness	
Person in Charge (PIC) + TAN JA PETET	ZSAU Time	☐ Bad & Breakfast	☐ General Complaint	
	Out: 10:25	Permit No.	☐ HACCP	
Inspector A. Colon		1	of consists provide lender	
Each violation checked requires an explanation violated.	i on the narrative p	age(s) and a citation	Non-compliance with: Anti-Choking Tobacco	
Violations Related to Foodborne Illness Interve Violations marked may pose an imminent health hazard a determined by the Board of Health.	entions and Risk F and require immediate	actors (Red Items) corrective action as	590.009 (E) D	
FOOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgeable / Dutles \(\frac{1}{2} \)		ention of Contemination from wash Facilities	Hands	
EMPLOYEE HEALTH	РВОТЕСТІОІ	N FROM CHEMICALS		
2. Reporting of Diseases by Food Employee and PIC		oved Food or Color Additives		
3. Personnal with Intections Restricted/Excluded	☐ 15. Toxic	Chemicals	9	
FOOD FROM APPROVED SOURCE	TIME/TEMPE	HATURE CONTROLS (Pot	entially Hazardous Foods)	
4. Food and Water from Approved Source	☐ 16. Coak	ing Temperatures		
5. Receiving / Condition	17. Rehe	-		
6. Tags / Records/Accuracy of Ingredient Statements 7. Conformance with Approved Procedures / HACCP Plan	☐ 18. Cọo li 19. Họt a	-		
2				
PROTECTION FROM CONTAMINATION 8. Separation / Segregation / Protection	DECLUDEME	NTC FOR MICHIVENECE	PTIBLE POPULATIONS (HSP	
9. Food Contact Surfaces Cleaning and Sanitizing		and Food Preparation for HS		
☐ 10. Proper Adequate Handwashing	CONSUMER			
11. Good Hygienic Practices	_	ng of Consumer Advisories	× s	
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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	To Fo	er of Viciated Provisions Rela adborne litnesses interventio lek Factors (Red Items 1-22):		
(N) violatione must be corrected immediately or within 90 days at determined by the Board of Health. Y N 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) (FC-3)(590.008) (FC-4)(590.008) (FC-5)(590.008) (FC-5)(590.008) (FC-5)(590.008) (FC-5)(590.008) (FC-7)(590.008) (FC-7)(590.008)	Officients Code. or its correct revoc. establ right the Be of this	checked indicate violations of This report, when signed bel agent constitutes an order of it violations cited in this repo ation of the food establishme ithment operations. If aggrie o a hearing. Your request mus	ased on an inspection today, the fitos CMR 590.00/federal Footow by a Board of Health membe the Board of Health. Failure to rt may result in suspension or nt permit and cessation of food yed by this order, you have a st be in writing and submitted to idress within 10 days of receipt	
inepector's Signature:	Print	Colon		
PIC's Signature:	Print: TANIJA	PETERSON	PageofPages	
Date Last (napacted: 4-1-9	Inspected by:	TETTER		
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Board of Health 119 School Street Wallham, MA 02451 Tel. (781) 314-3305 Fax. (781) 314-3319

Date 6/11/19 Riek Level HACCPY/N	Type of Operation (s) Prood Service	Type of Inspection
Level	☐ Residential Kitchen	
HACCP Y/N		Re-inspection
HACCP Y/N	☐ Mobile	Previous inspection Date:
	☐ Temporary	☐ Pre-operation ☐ Suspect Illness
Time In:/0:05	☐ Caterer ☐ Bed & Breakfast	☐ General Complaint ☐ HACCP
Out:/6:20	Permit No.	□ Other
and Risk F	actors (Red items)	f specific provision(s) Non-compliance with: Tobacco 90.009 (E) 0 590.009 (F) 0
☐ 12. Prev	ention of Contamination from H	ands =
☐ 13. Hand	dwash Facilities	
PROTECTIC	N FROM CHEMICALS	73.
=		
In 16. Cool 17. Reht 18. Cool 19. Hot 20. Time REQUIREMI 21. Food CONSUMEF 22. Post Num To Fe and I Leminor Code correresore revore restal right the E	king Temperatures eating ling and Cold Holding e As a Public Health Control ENTS FOR HIGHLY SUSCEP d and Food Preparation for HSP d ADVISORY ling of Consumer Advisories ber of Violated Provisions Related to the second control linesses intervention Risk Factors (Red Items 1-22): clai Order for Correction: Base sheeked Indicate violations of the two interventions attentions eited in this report action of the two destablishment operations. If aggrieve to a hearing, Your request must be order.	ad sed on an inspection today, the 105 CMR 590.000/federal Food by a Board of Health member to may result in suspension or permit and cessation of food ad by this order, you have a be in writing and submitted to
True a F	A. Colon	Page of Pages
	and Risk Fire immediate 12. Prev 13. Hand PROTECTIC 14. Appi 15. Toxi 16. Cool 17. Rehd 18. Cool 19. Hot 20. Time REQUIREM 21. Food CONSUMEF 22. Post Num To Fr and I Office ttems Codd cor its correrevor	and Risk Factors (Red Items) re immediate corrective action as 12. Prevention of Contamination from H 13. Handwash Facilities PROTECTION FROM CHEMICALS 14. Approved Food or Color Additives 15. Toxic Chemicals TIME/TEMPERATURE CONTROLS (Pote) 16. Cooking Temperatures 17. Reheating 18. Cooling 19. Hot and Cold Holding 20. Time As a Public Health Control REQUIREMENTS FOR HIGHLY SUSCEP



Board of Health 119 School Street Weithern, MA 02451 Tel. (781) 314-3305 Fex. (781) 314-3319

Type of Operation (s) Food Service Redail Re-Inspection Residential Kitchen Pravious Inspection
el Relail
CCPY/N
e ☐ Bed & Breakfast ☐ General Complaint
10,00 □ HACCP
105/6 Permit No.
rrative page(s) and a citation of specific provision(s) **Non-compliance with:** Anti-Choking Tobacco 590.009 (E) 590.009 (F) mmediate corrective action as
12. Prevention of Contamination from Hands 13. Handwash Facilities
OTECTION FROM CHEMICALS 14. Approved Food or Color Additives 16. Toxic Chemicals
ME/TEMPERATURE CONTROLS (Potentially Hazardous Foods) 16. Cooking Temperatures 17. Reheating 18. Cooling 19. Hot and Cold Holding 20. Time As a Public Health Control QUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP 21. Food and Food Preparation for HSP DNSUMER ADVISORY 22. Posting of Consumer Advisories Number of Violated Provisions Related To Foodborne Illneases 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 membe or its egent 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. (f aggreeved 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 REINSPECTION:
Page_of_Pages

PLEASE BE ADVISED ___

The completed inspection report form is a public record as defined in M.G.L. c. 4, s. 7, clause 26 and shall be made available for public disclosure to any person who requests it pursuant to M.G.L. c. 66, s. 10.



Board of Health 119 School Street Waltham, MA 02451 Tel. (781) 314-3308 Fax. (781) 314-3319

Name Mr. Down To middle school	Date 31/19	Type of Operation (s)	Type of Inspection
Name Mc Devitt middle school Address 75 church st	Risk	☐ Food Service	☐ Routine ☐ Re-inspection
Telephone	Level	☐ Residential Kitchen	Previous Inspection
Owner	HACCP Y/N	☐ Mobile ☐ Temporary	Date: ☐ Pre-operation ☐ Suspect liness
Person in Charge (PIC)	Time	☐ Caterer ☐ Bed & Breakfast	☐ General Complaint
Inspector A. N. C.	In: 10:09 Out: 10:20	Permit No.	☐ HACCP ☐ Other
Each violation checked requires an explanation			of specific provision(s)
violated.	ii dii die nanzave p		Non-compliance with:
Violations Related to Foodborne Illness Interviolations marked may pose an imminent health hazard determined by the Board of Health.	ventions and Risk F and require immediate	actors (Red Items)	Anti-Choking Tobacco 590.009 (E) 0 590.009 (F) 0
FOOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgeable / Dutles		ention of Contamination from I Iwash Facilities	Hands
EMPLOYEE HEALTH	PROTECTIO	N FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC		oved Food or Color Additives	8
3. Personnel with infections Restricted/Excluded		Chemicals	
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source	_	ERATURE CONTROLS (Pote sing Temperatures	intially Hazardous Foods)
5. Receiving / Condition	☐ 17. Rehe		
6. Tags / Records/Accuracy of Ingredient Statements	☐ 18. Cool	Ing	95
7. Conformance with Approved Procedures / HACCP Pla	_	and Cold Holding	
PROTECTION FROM CONTAMINATION	20. Time	As a Public Health Control	4
8. Separation / Segregation / Protection	_	2) 2:	TIBLE POPULATIONS (HSP
9. Food Contact Surfaces Cleaning and Sanitizing 10. Proper Adequate Handwashing	∐ 21. Food	and Food Preparation for HSF	
11. Good Hyglenio Practices	CONSUMER 22. Post	ADVISORY	≅ .
7) (8 35) 41		55 EG	
<u>Violations Related to Good Retail Practices</u> (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critica	To Fo	per of Violated Provisions Related Codborns Illnesses Intervention Click Factors (Red Items 1-22):	
(N) violations must be corrected immediately or within 90 days a determined by the Board of Health. Y N 23: Menagement and Personnel (FC-2)(690.003) 24. Food and Food Protection (FC-3)(690.003) 25. Equipment and Utenalis (FC-4)(690.005) 26. Water, Plumbing and Waste (FC-6)(690.005) 27. Physical Facility (FC-6)(690.007) 28. Poisonous or Toxic Materials (FC-7)(690.008) 29. Special Requirements (590.009) 30. Other	Office Items Code or its corres revoc estab right the B of thi	checked indicate violations of This report, when aligned belo agent constitutes an order of at violations cited in this repor atjon of the food establishmen lishment operations. If aggriev to a hearing. Your request mus	t permit and cessation of food
Inspector's Signature:	Print: Mike 0	elfind	1
PIC's Signature:	Print: Cody	Garcia	PageofPages
Date Last Inspected: 2-11-19	Inspected by: 'I c	-	
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Board of Health 119 School Sireet Waltham, MA 02451 Tel. (781) 314-3305 Fax. (781) 314-3319

Name Mc Devitt Middle School Address 75 church St			
	9/11/19	Type of Operation (s)	Type of Inspection
	Risk Level	☐ Food Service ☐ Retail ☐ Residential Kitchen	☐ Routine ☐ Re-inspection Previous inspection
Telephone		□ Mobile	Date:
Owner	HACCP Y/N	☐ Temporary ☐ Caterer	☐ Pre-operation ☐ Suspect Iliness
Person In Charge (PIC) Brandina	Time In: 1/01/35	☐ Bed & Breakfast	☐ General Complaint ☐ HACCP
Inspector M. DelAvo	Outy 0:50	Permit No.	□ Other
Each violation checked requires an explanation on the violated. Violations Related to Foodborne Illness Intervention Violations marked may pose an imminent health hazard and requirement by the Board of Health.	s and Risk f	<u>Factors</u> (Red Items)	of specific provision(s Non-compliance with: Anti-Choking Tobacco 590.009 (E) □ 590.009 (F)
FOOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgeable / Duties Geography		rention of Contamination from dwash Facilities	Hands
EMPLOYEE HEALTH	PROTECTIO	N FROM CHEMICALS	21
2. Reporting of Diseases by Food Employee and PIC 3. Personnel with infections Restricted/Excluded		roved Food or Color Additives c Chemicals	3
FOOD FROM APPROVED SOURCE	TIME/TEMP	ERATURE CONTROLS (Po	tentially Hazardous Foods)
4. Food and Water from Approved Source	_	king Temperatures	
5. Receiving / Condition	17. Reh	•	
6. Tags / Records/Accuracy of Ingredient Statements 7. Conformance with Approved Procedures / HACCP Plans	☐ 18. Cool	ling and Cold Holding	
on an investment of the comment of t		As a Public Health Control	. "
PROTECTION FROM CONTAMINATION 8. Separation / Segregation / Protection	DECLUDEM	ENTS EAD LIIGHI V SUSCE	PTIBLE POPULATIONS (HS
Food Contact Surfaces Cleaning and Sanitizing	_	end Food Preparation for HS	
10. Proper Adequate Handwashing		ADVISORY	
11. Good Hygienic Practices	_	ing of Consumer Advisories	(2)
err e		(4	
iolations Related to Good Retail Practices (Blue Items) ritical (C) violations marked must be corrected immediately or rithin 10 days as determined by the Board of Health. Non-critical	To Fo	ber of Violated Provisions Rel odborne Illnesses Interventio Risk Factors (Red Items 1-22):	ons
N violations must be corrected immediately or within 90 days as letermined by the Board of Health. Y N 23. Management and Personnel (FC-2)(690.003) 24. Food and Food Protection (FC-3)(690.004) 25. Equipment and Utensits (FC-4)(690.005) 28. Water, Plumbing and Waste (FC-5)(690.007) 28. Poisonous or Toxio Materials (FC-7)(690.008) 29. Special Requirements (FC-7)(690.009) 30. Other 3.550/mace/Form-14 doc	Items Code or its corre revot estat right the B	o checked Indicate violations of . This report, when signed bei agent constitutes an order of ct violations cited in this repo- cation of the food establishme lishment operations. If aggrie to a hearing, Your request mu	ased on an inspection today, the of 105 CMR 590.000/rederal Foolow by a Board of Health member the Board of Health Failure to ort may result in suspension of foolowed by this order, you have a stoe in writing and submitted todress within 10 days of receipt
inspector's Signature: Print:	MIKE DO	ed Flori	
	7071 -0 00		
PIC's Signature: Aug Jon Juna Print:	1 15 10 /	MARDINA	PageofPages



Board of Health 119 School Street Walthami, MA 02451 Tel. (781) 314-3305 Fax. (781) 314-3319

+ /		1.0	4 545
Name North East School	Date 7/3//9	Type of Operation (s)	Type of Inspection
Address 70 Put vey Lave	Risk	E Food Service	-El Houtine
Telephone	Level	☐ Retail ☐ Residential Kitchen	☐ Re-inspection Previous inspection
The state of the s		□ Mobile	Date:
Owner	HACCP V/N	☐ Temporary ☐ Caterer	☐ Pre-operation☐ Suspect illness
Person in Charge (PIC)	Time	☐ Bed & Breakfast	☐ General Complaint
Inspector M. Del Find	outy 0:35		☐ HACCP ☐ Other
		Permit No.	
Each violation checked requires an explanation o	on the narrative p	age(s) and a citation	
rioid (Od)		V-	Non-compliance with: Anti-Choking Tobacco
Violations Related to Foodborne Iliness Interven Violations marked may pose an imminent health hazard and determined by the Board of Health.		actors (Hed Items)	590.009 (É) 🗓 590.009 (F) 🗆
FOOD PROTECTION MANAGEMENT	12. Preve	ntion of Contamination from	Hands
1. PIC Assigned / Knowledgeable / Duties	☐ 13. Hand	wash Facilities	
EMPLOYEE HEALTH	PROTECTION	FROM CHEMICALS): ₃₄
2. Reporting of Diseases by Food Employee and PIC		ved Food or Cotor Additives	
3. Personnel with Infections Restricted/Excluded	☐ 15. Toxio	Chemicals	
FOOD FROM APPROVED SOURCE	TIME/TEMPE	RATURE CONTROLS (Pote	entially Hazardous Foods)
4. Food and Water from Approved Source 5. Receiving / Condition	W	ng Temperatures	3: 5:
☐ 5. Receiving / Condition ☐ 8. Tage / Records/Accuracy of Ingredient Statements	☐ 17. Rehes	_	
7. Conformance with Approved Procedures / HACCP Plans	_	ra nd Cold Holdina	
PROTECTION FROM CONTAMINATION	☐ 20. Time	As a Public Health Control	30
B. Separation / Segregation / Protection	REQUIREME	NTS FOR HIGHLY SUSCER	TIBLE POPULATIONS (HSP)
P. Food Contact Surfaces Cleaning and Sanitizing	_	and Food Preparation for HSF	, ,
10. Proper Adequate Handwashing 11. Good Hydishic Practices	CONSUMER	ADVISORY	9
11. Good Hygienic Practices	22. Postin	g of Consumer Advisorles	27
	20		
/iolations Related to Good Retail Practices (Blue Items) Pritical (C) violations marked must be corrected immediately or vithin 10 days as determined by the Board of Health. Non-critical	To Foo	er of Viciated Provisions Rela dborne Illnesses Intervention sk Factors (Red Items 1-22):	
N) violations must be corrected immediately or within 90 days as determined by the Board of Health.		i 90	sed on an inspection today, the
YN	Items o	hecked indicate violations of	105 CMR 590,000/federal Food w by a Board of Health member
23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590,004)	or its a	gent constitutes an order of t	the Board of Health, Fallure to
25. Equipment and Utensils (FC-4)(580.005)	revoca	tion of the food establishmen	t may result in suspension or it permit and cessation of food
27. Physical Facility (FC-8)(690.007)	eştabil right to	shment operations. If aggrlev a a hearing. Your request mus	ed by this order, you have a t be in writing and submitted to
28. Poisonous or Toxic Materials (FC-7)(590,008) 29. Special Requirements (590,009)	the Bo		dress within 10 days of receipt
30. Other	DATE	OF REINSPECTION:	
Inspector's Bignature		5/19/09	
	int: purce De	(Fine	-
Date Last Inspected	in: Laurie	cence	PageofPages
Date Last Inspected: 12-3-18 In	spected by: M/)	3 - 300	H-1
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Hard-8-20-18 Dumps per & Both/Hw J 5.	rereged		
T. T	he completed inspection	report form is a public record as	defined in M.G.L. c. 4, s. 7, clause

PLEASE BE ADVISED ___

The completed inspection report form is a public record as defined in M.G.L. c. 4, s. 7, clause 26 and shell be made available for public disclosure to any person who requests it pursuant to M.G.L. c. 66, s. 10.



Board of Health 119 School Street Waltham, MA 02451 Tel. (781) 314-3305 Fax. (781) 314-3319

Type of Operation (s) Type of Inspection Type of Inspection Routine
M Food Service UR Routine
vel
☐ Residential Kitchen Previous Inspection
☐ Mobile Date:
☐ Caterer ☐ Suspect Illness
ne
It:/a: /5- Permit No.
arrative page(s) and a citation of specific provision
Non-compliance with: Anti-Choking Tobacco 590,009 (E) F1 580,009
Immediate corrective action as 92
12. Prevention of Contamination from Hands
] 13. Handwaeh Facilities
ROTECTION FROM CHEMICALS
15. Toxic Chemicals
ME/TEMPERATURE CONTROLS (Potentially Hazardous Foods
16. Cooking Temperatures

20, Time As a Public Health Control
B. 04
EQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS () 1 21. Food and Food Preparation for HSP
8
ONSUMER ADVISORY
22. Posting of Consumer Advisories
Number of Violated Provisions Related To Foodborne illnesses interventions and Risk Factors (Red Items 1-22):
Official Order for Correction: Based on an inspection today
items checked indicate violations of 105 CMR 500,000/federal F Code. This report, when signed below by a Board of Health me or its agent constitutes an order of the Board of Health. Failure correct violations cited in this report may result in suspension revocation of the food establishment permit and cessation of the establishment operations. If aggrieved by this order, you have right to a hearing. Your request must be in writing and submitte the Board of Health at the above address within 10 days of reco of this order. DATE OF REINSPECTION:
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The completed inspection report form is a public record as defined in M.G.L. c. 4, s. 7, clause 26 and shall be made available for public disclosure to any person who requests it pursuant to M.G.L. c. 66, s. 10.



Board of Health 119 School Street Waltham, MA 02451 Tel. (761) 314-3305 Fax. (761) 314-3319

		1	True of Immedian
Name Northeast School	9/16/17	Type of Operation (s)	Type of inspection
Address 70 Putney Lane	Risk Level	□ Retall	☐ Re-inspection
Telephone		☐ Residential Kitchen ☐ Mobile	Previous inspection Date:
Owner	HACCP Y/N	☐ Temporary	☐ Pre-operation ☐ Suspect Illness
Person in Charge (PIO), M. A. P. D. P. C.	Time	☐ Cateror☐ Bed & Breakfast	☐ General Complaint
Person in Charge (PIOWAL CLACE	In:/0.05		☐ HACCP
Inspector Trus A. Colon	Out:/0/20	Permit No.	
Each violation checked requires an explanatio violated.			Non-compliance with: Anti-Choking Tobacco 590.009 (E) \$ 590.009 (F) \$
<u>Violations Related to Foodborne illness interviolations marked may pose an imminent health hazard determined by the Board of Health.</u>	entions and Risk (and require immediate	-actors (Hed Items) a corrective action as	49
FOOD PROTECTION MANAGEMENT	☐ 12. Prev	rention of Contamination from	n Hands
1. PIC Assigned / Knowledgeable / Dutles / Cy	🛄 13. Hen	dwaeh Facilities	31
EMPLOYEE HEALTH		on from Chemicals	
2. Reporting of Diseases by Food Employee and PIC		roved Food or Color Additive ic Chemicale	8
3. Personnel with Infections Restricted/Excluded	_ 63		A
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source		PERATURE CONTROLS (Po pking Temperatures	otentially Hazardous Foods)
4. Food and Water from Approved Source 5. Receiving / Condition	☐ 17, Reh	•	
6. Tags / Records/Accuracy of Ingredient Statements	☐ 18. Coo	oling	Ř
7. Conformance with Approved Procedures / HACCP Pla	_	and Cold Holding	e Ťe
PROTECTION FROM CONTAMINATION		s As a Public Health Control	
8. Separation / Segregation / Protection		ENTS FOR HIGHLY SUSC d and Food Preparation for H	EPTIBLE POPULATIONS (HSF SP
9. Food Contest Surfaces Cleaning and Sanitizing 10. Proper Adequate Handwashing			r mai s
11. Good Hyglenic Practices	S S	R ADVISORY: iting of Consumer Advisories	, s A
Violations Related to Good Retail Practicas (Blue Items) Critical (C) violations marked must be corrected immediately o within 10 days as determined by the Board of Health. Non-critic	To F	nber of Violated Provisions Re Toodborne illnesses intervent Risk Factors (Red Items 1-22	ions .
(N) violations must be corrected immediately or within 90 days determined by the Board of Health.	an Offi	cial Order for Correction:	Based on an inspection today, the
Y N 23. Management and Personnel (FC-2)(590.003 24. Food and Food Proteotion (FC-3)(690.004 25. Equipment and Utensils (FC-4)(690.005 26. Water, Plumbing and Weate (FC-8)(690.005 27. Physical Facility (FC-6)(590.007 28. Polsonous or Toxic Materials 29. Special Requirements (690.008	Cod or it () corr () c	ie. This report, when signed b is agent constitutes an order rect violations cited in this rej ocation of the food establishm thishment operations, if agent to a hearing. Your request m	elow by a Board of Health membe of the Board of Health. Fallure to bort may result in auspension or eart permit and cessation of food leved by this order, you have a nust be in writing and submitted to address within 10 days of receipt
Inspectors Signature:	Print: Aun A.	Colori	
PIC's Signifiture: 1 mo Clarce	Print: LANK	ie Cence	Page of Pages
Date Lest inspirated: 6-11-19	Inspected by:	<i>-</i>	
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		Non-youngst forms to a much the second	d as defined in M.O.L. c. 4 s. 7 class
PLEASE BE ADVISED	The completed inspect 26 and shall be made	avallable for public disclosure to	d as defined in M.G.L. c. 4, s. 7, clau any person who requests it pursus

The completed inspection report form is a public record as defined in M.G.L.c. 4, s. 7, clause 28 and shall be made available for public disclosure to any person who requests it pursuant to M.G.L. $c.\,86$, s. 10.



Board of Health 119 School Street Wallham, MA 02461 Tel. (781) 314-3305 Fex. (781) 314-3319

ame Plympton School	Det 6/19	Type of Operation (s)	Type of Inspection
ddress to Ferry worth 55.	Risk	Food Service	☐ Routine ☐ Re-inspection
elephone	Level	☐ Residential Kitchen	Previous Inspection
Swner .	HACCP Y/N	☐ Mobile ☐ Temporary	Date: □ Pre-operation
Person in Charge (PIC)	Time	☐ Caterer ☐ Bed & Breakfast	☐ Suspect iliness ☐ General Complaint
Donna Buth	In: 8 0 -50	2 2 3 0 11	□ HACCP
minel Fire	Out/1:08	Permit No.	Other
ach viòlation checked requires an explanation on loiated.	the narrative (i i	Non-compliance with: Anti-Choking Tobacco
/iolations Related to Foodborne illness interventional interventions marked may pose an imminent health hazard and reletermined by the Board of Health.	ons and Risk F require immediate	actors (Red Items)	590.009 (E) 🗆 590.009 (F) 1
OOD PROTECTION MANAGEMENT	12. Prev	ention of Contamination from I	lands :
☐ 1. PIC Assigned / Knowledgeable / Duties / 1	🔲 13. Hand	dwash Facilities	(4)
MPLOYEE HEALTH	PROTECTIO	N FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC		roved Food or Color Additives	8.4
Personnel with infections Restricted/Excluded	☐ 15. Toxid	c Chemicals	
OOD FROM APPROVED SOURCE		ERATURE CONTROLS (Pote	entially Hazardous Foods)
4. Food and Water from Approved Source 5. Receiving / Condition	☐ 16. Cool	king Temperatures	-
Receiving / Condition 6. Tage / Records/Accuracy of Ingredient Statements	17. Rend	-	
7. Conformance with Approved Procedures / HACCP Plans		and Cold Holding	
PROTECTION FROM CONTAMINATION	☐ 20. Time	a As a Public Health Control	
☐ 8. Separation / Segregation / Protection	REQUIREM	ENTS FOR HIGHLY SUSCEP	TIBLE POPULATIONS (HS
9. Food Contact Surfaces Cleaning and Sanitizing		d and Food Preparation for HSF	
10. Proper Adequate Handwashing	CONSUMER	ADVISORY	e. W
11. Good Hygienic Practices	_ 22. Post	ing of Consumer Advisories	
THE SECRET SERVICES OF SEC.		17	
<u>loiations Related to Good Retail Practices</u> (Blue Items) rilical (C) violations marked must be corrected immediately or ithin 10 days as determined by the Board of Health. Non-critical	To Fo	ber of Viciated Provisions Relat codborne illnesses Intervention Risk Pactors (Red Items 1-22):	
atomined by the Board of Health. Y N 23: Management and Personnel (FC-2)(890.003) 24. Food and Food Protection (FC-3)(690.004) 25. Equipment and Utensills (FC-4)(890.005) 26. Water, Plumbing and Waste (FC-8)(890.006) 27. Physical Facility (FC-6)(890.007) 28. Polsonous or Toxic Materials (FC-7)(890.008) 29. Special Requirements (590.009) 30. Other	Items Code or its corre revor estat right the B	cial Order for Correction: Base checked indicate violations of a Chile report, when signed below a gent constitutes an order of a ct violations cited in this reportation of the food establishmen ollahment operations. It aggrees to a hearing. Your request must call the above addisorder.	106 CMR 590.00/federal Foo- w by a Board of Health membe the Board of Health Fallure to t may result in suspension or t permit and cessation of food ed by this order, you have a t be in writing and submitted to
nspector's Signature: Prin	nt: mike	DeGino	
Pic's Signature: / Sample 15/1/4 Prin		1//10	Page of Pages
Date Last Inspected: 2-14-19 Insp	pected by:	<u></u>	
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Board of Health 119 School Street Weltham, MA 02451 Tel. (781) 314-3305 Fax. (781) 314-3319

	10 23 300	31		
Name Plympton School	9/17/19	Type of Operation (s)	Type of Inspection	
Address 20 Farmsworth Si-	Risk	☐ Retail	Re-Inspection	
Telephone	Level	☐ Residential Kitchen	Previous inspection	
i elebitoria		☐ Mobile	Date:	
Owner	HACCPY/N	☐ Temporary	☐ Pre-operation	
Description of the second seco	Time	☐ Caterer ☐ Bed & Breakfast	☐ Suspent Iliness ☐ General Complaint	
Person in Charge (PIC)4 Donna Butley	In:/0100	Deg of Disavigat	□ HACCP	
Inspector Ivan A. Colan	Out/0:/1	Permit No.	Other	
Each violation checked requires an explanation violated. Violations Related to Foodborne illness intervented.	Constitution of the state of th		Non-compliance with: Anti-Choking Tobacco 590.009 (E) C 590.009 (F) C	
Violations marked may pose an imminent health hazard a determined by the Board of Health.	nd require immediate	corrective action as	Ye	
1. PIC Assigned / Knowledgeable / Duties		ention of Contamination fron iwash Facilities	1 Hands	
EMPLOYEE HEALTH	_	N FROM CHEMICALS		
2. Reporting of Diseases by Food Employee and PIC		oved Food or Color Additive	6	
3. Personnel with Infections Restricted/Excluded	☐ 15. Toxid	15. Toxic Chemicals		
FOOD FROM APPROVED SOURCE	TIME/TEMP	ERATURE CONTROLS (Po	tentially Hazardous Foods)	
4. Food and Water from Approved Source	16. Cool	dng Temperatures		
5. Receiving / Condition	☐ 17. Rehe	eating		
6. Tags / Records/Accuracy of Ingredient Statements	☐ 18. Cool	ing		
7. Conformance with Approved Procedures / HACCP Plans	19. Hot s	and Cold Holding		
PROTECTION FROM CONTAMINATION	☐ 20. Time	As a Public Health Control		
□ -8. Separation/Segregation/Protection	DECLIDENS	MTG COD HIGHI V GIIGO	PTIBLE POPULATIONS (HSP	
9. Food Contact Surfaces Cleaning and Sanitizing		and Food Preparation for H		
10. Proper Adequate Handwashing	□ 21. F000	I allo I cou riopalation for th	Jr	
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	To Fo	per of Violated Provisions Re addoome Illnesses Interventi Risk Factors (Red Itema 1-22)	ons	
23. Management and Personnel (FC-2)(590,003) 24. Food and Food Protection (FC-3)(590,004) 25. Equipment and Utensils (FC-4)(690,005) 26. Water, Plumbing and Waste (FC-5)(690,006) 27. Physical Facility (FC-6)(590,006) 28. Poisonous or Toxic Materials (FC-7)(590,008) 29. Special Requirements (590,009) 30. Other 3.6666npm: (FC-7)(590,009) 3.	Office Remains Code or its corresponding to the Code of the Code o	checked Indicate violations This report, when signed be agent constitutes an order o ct violations cited in this rep ation of the food establishm illehment operations. If aggri- to a hearing. Your request mu	lased on an inspection today, the of 106 CMR 590.000/federal Food flow by a Board of Health membe f the Board of Health. Failure to ort may result in suspension or ent permit and deseation of food and by this order, you have a list be in writing and submitted to ddress within 10 days of receipt	
Inspector's Signature;	Print	. Colo-		
Life Cities	Printi-	12.11	Page of Pages	
Data Lant Ingractari	Inapatoled by:	P) U+lex	- I ageI agea	
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Board of Health 119 School Street Wellham, MA 02451 Tel. (781) 314-3305 Fax. (781) 314-3319

Name	Date	Type of Operation (s)	Type of Inspection
Waltham High Ochool	6-6-17	M2Food Service	Routine
Address 612 Laws to be ST	Riek Level	□ Retail	☐ Re-inspection
Telephone		☐ Residential Kitchen ☐ Mobile	Previous Inspection Date:
Owner	HACCPY/N	☐ Temporary	☐ Pre-operation
1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	Time	☐ Cateror ☐ Bed & Breakfast	☐ Suspect Iliness ☐ General Complaint
Person in Charge (RIC) A POL 5hwh	In:/0185	T Bed & Diabilidar	☐ HACCP
Inspector Form A. Colos	Out:/0:20	Permit No.	Other
Each violation checked requires an explanation on violated. Violations Related to Foodborne liness intervention violations marked may pose an imminent health hezard and redetermined by the Board of Health.	ons and Risk F	actors (Red Items)	Non-compilance with: Anti-Choking 590.009 (F)
FOOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgeable / Dutles / 65 EMPLOYEE HEALTH	☐ 13. Hánd	ention of Contamination from Iwash Facilities N FROM CHEMICALS	12) 160
Reporting of Diseases by Food Employee and PIC Separate with Infectiona Restricted/Excluded		oved Food or Color Additives Chemicals	
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source 5. Receiving / Condition 6. Tags / Receiving / Condition 7. Conformance with Approved Procedures / HACCP Plans PROTECTION FROM CONTAMINATION 8. Separation / Segregation / Protection 9. Food Contact Surfaces Cleaning and Sanitizing 10. Proper Adequate Handwashing 11. Good Hyglenic Practices Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health. Y N 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.008) 28. Water, Plumbing and Waste (FC-6)(590.008) 27. Physical Facility (FC-6)(590.008) 28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009) 30. Other	TIME/TEMPE 16. Cool 17. Rehe 18. Cool 19. Hot & 20. Time REQUIREME 21. Food CONSUMER 22. Post Numil To fc and F Office Items Code or fte corre revoc estat right the B of thi	ERATURE CONTROLS (Pording Temperatures sating ling and Cold Holding and Cold Holding and Cold Holding and Food Preparation for HS and H	ated on an inspection today, the of 105 CMR 590.000/federal Food low by, a Board of Health member if the Board of Health, Failure to ort may result in suspension or any permit and dessation of food
Inspector's Signature: PIC's Signature: Date Last Inspected: 2-12-19 Inspector's Signature: Print Pri	foun A.	EhwA	PageofPages
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CITY OF WALTHAM FOOD ESTABLISHMENT INSPECTION REPORT

Board of Health 119 School Street Waltham, MA 02451 Tel. (781) 314-3305 Fax. (781) 314-3319

Type of Operation (s) Food Service
Residential Kitchen Residential Residentia
Date:
Temporary Caterer Bed & Breakfast Bed
Bed & Breakfast Permit No. Page(s) and a citation of specific provision(s Non-compliance with: Anti-Choking Tobacco 590.009 (E) Specific provision(s Anti-Choking Tobacco 590.009 (F) Anti-Choking Tobacco 590.009 (F) Anti-Choking Tobacco 590.009 (F) Non-compliance with: Tobacco 590.009 (F) Anti-Choking Tobacco 590.009 (F)
Permit No. Page(s) and a citation of specific provision(s Non-compliance with: Anti-Choking 590.009 (E) 5 Specific provision(s Non-compliance with: Tobacco 590.009 (E) 5 Tobacco 590.009 (E) 5 Tobacco 590.009 (E) 6 Tobacco
page(s) and a citation of specific provision(s Non-compliance with: Anti-Choking Tobacco 590.009 (E) 590.009 (F) actors (Red Items) corrective action as ention of Contamination from Hands (wash Facilities N FROM CHEMICALS oved Food or Color Additives Chemicals ERATURE CONTROLS (Potentially Hazardous Foods) ting Temperatures alling ing ind Cold Holding As a Public Health Control ENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HS and Food Preparation for HSP
Anti-Choking Tobacco 590.009 (E) Poly Corrective action as Particle Anti-Choking Tobacco 590.009 (E) Poly Corrective action as Particle Anti-Choking Tobacco 590.009 (E) Poly Corrective action as Particle Anti-Choking Tobacco 590.009 (E) Poly Corrective action as Particle Anti-Choking Tobacco 590.009 (E) Poly Corrective action as Particle Anti-Choking Tobacco 590.009 (E) Poly Corrective Action of Poly Corrective Anti-Choking Tobacco 590.009 (E) Poly Corrective Action of Poly Corrective Anti-Choking Tobacco 590.009 (E) Poly Corrective Action of Poly Corrective Anti-Choking Tobacco 590.009 (E) Poly Corrective Anti-Choking Tobacco Tobacc
N FROM CHEMICALS oved Food or Color Additives Chemicals ERATURE CONTROLS (Potentially Hazardous Foods) Ing Temperatures ating Ing Ind Cold Holding As a Public Health Control ENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HS) and Food Preparation for HSP ADVISORY
N FROM CHEMICALS oved Food or Color Additives Chemicals ERATURE CONTROLS (Potentially Hazardous Foods) sing Temperatures atling ing and Cold Holding As a Public Health Control ENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HS and Food Preparation for HSP
oved Food or Color Additives Chemicals CRATURE CONTROLS (Potentially Hazardous Foods) sing Temperatures alling ing ind Cold Holding As a Public Health Control ENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HS) and Food Preparation for HSP
Chemicals ERATURE CONTROLS (Potentially Hazardous Foods) ing Temperatures aling ing ind Cold Holding As a Public Health Control ENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HS) and Food Preparation for HSP
ERATURE CONTROLS (Potentially Hazardous Foods) ing Temperatures ating ing ind Cold Holding As a Public Health Control ENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HS) and Food Preparation for HSP
ng of Consumer Advisories er of Violated Provisions Related adborne litnesses interventions lek Factors (Red Items 1-22): lai Order for Correction: Based on an inspection today, the checked indicate violations of 108 CMR 590.002/federal Foc this report, when signed below by a Board of Health memb agent constitutes an order of the Board of Health. Fallure to the violations cited in this report may result in euspension or ation of the food establishment permit and essation of food lishment operations. If aggrieved by this order, you have a to a hearing. Your request must be in writing and submitted bard of Health at the above address within 10 days of receipt corder. OF REINSPECTION:
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Board of Health 119 School Street Waltham, MA 02451 Tel. (781) 314-3305 Fex. (781) 314-3319

ns and Risk F equire immediate 12. Preve 13. Hand PROTECTION 14. Apprel 15. Toxic	n 97	
HACCPY/N Time In: /0^30 Out:/0'. 13 the narrative p ons and Risk F equire immediate 12. Preve 13. Hand PROTECTION 14. Apprel 15. Toxic	Retail Residential Kitchen Mobile Temporary Caterer Bed & Breakfast Permit No. Page(s) and a citation of Cateres Corrective action as Pathon of Contamination from Flowash Facilities N FROM CHEMICALS Eved Food or Color Additives	□ Re-inspection Previous inspection Date: □ Pre-operation □ Suspect illness □ General Complaint □ HACCP □ Other □ Other **Specific provision(s) **Non-compliance with: Anti-Choking Tobacco 190.009 (E) □ 590.009 (F) i
the narrative part is the narrative part in the part i	□ Mobile □ Temporary □ Caterer □ Bed & Breakfast Permit No. age(s) and a citation of actors (Red Items) corrective action as ention of Contamination from Howash Facilities N FROM CHEMICALS oved Food or Color Additives	Date: Pre-operation Suepect litness General Complaint HACCP Other Other Non-compliance with: Anti-Choking Tobacco 190.009 (E) 590.009 (F)
the narrative part is the narrative part in the part i	Caterer Bed & Breakfast Permit No. Dage(s) and a citation of Contamination from Flowash Facilities N FROM CHEMICALS oved Food or Color Additives	Suspect Iliness General Complaint HACCP Other Specific provision(s) Non-compliance with: Anti-Choking Tobacco 590.009 (E) S90.009 (F) D
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17. Rehe 18. Cooli 19. Hot a 20. Time REQUIREME 21. Food CONSUMER 22. Postl Numb To Fo and R Offici Items Code. or its correct revoc. establ right t the Bo	ing and Cold Holding As a Public Health Control ENTS FOR HIGHLY SUSCEP and Food Preparation for HSP ADVISORY ng of Consumer Advisories per of Violated Provisions Related to the second properties of the second provisions of the second provis	ed on an Inspection today, the 106 CMR 690.000/federal Food by a Soard of Health member he Board of Health Fallure to t may result in suspension or t permit and cessation of food ed by this order, you have a toe in writing and submitted to
ected by:	willy Ananian	PageofPages
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	I 18. Cool 19. Hot a 20. Time REQUIREME 21. Food CONSUMER 22. Postl Numbro Fo and Filter Code or its correct revoce estable right the Boot this DATE I: MARK Sected by: I co	□ 18. Cooling □ 19. Hot and Cold Holding □ 20. Time As a Public Health Control REQUIREMENTS FOR HIGHLY SUSCEP □ 21. Food and Food Preparation for HSP CONSUMER ADVISORY □ 22. Posting of Consumer Advisories Number of Violated Provisions Related To Foodborne Illnesses Intervention and Risk Factore (Red Items 1-22): Official Order for Correction: Based Items checked Indicate violations of Code. This report, when signed below or its agent constitutes an order of the correct violations cited in this report revocation of the food establishment establishment operations. If aggrieve right to a hearing. Your request must the Board of Health at the above add of this order. DATE OF REINSPECTION: ** ** ** ** ** ** ** ** **



Board of Health 119 School Street Waliham, MA 02451 Tel. (781) 314-3305 Fax. (781) 314-3319

Name () I	Date 11/14	Type of Operation (s)	Type of Inspection	
Address 30 parmenter road	97///4 Risk	Food Service	Houtine	
	Level	☐ Retall ☐ Residential Kitchen	☐ Re-Inspection Previous inspection	
Telephone	-3	□ Mobile	Date:	
Owner	HACCP Y/N	☐ Temporary ☐ Caterer	☐ Pre-operation ☐ Suspect liness	
Person in Charge (PIC) ; Shally Charm	Time in: 10:55	☐ Bed & Breakfast	☐ General Complaint ☐ HACCP	
Inspector M. Delfue	Out; /1/0	Permit No.	□ Other	
Each violation checked requires an explanation violated. Violations Related to Foodborne Illness Interventions marked may pose an imminent health hazard a determined by the Board of Health.	entions and Risk F	actors (Red Items)	of specific provision(s) Non-compliance with: Anti-Choking Tobacco 590.008 (E) □ 590.009 (F) □	
FOOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgeable / Duties EMPLOYEE HEALTH 2. Reporting of Diseases by Food Employee and PIC	13. Hand	ention of Contamination from (wash Facilities N FROM CHEMICALS oved Food or Color Additives		
3. Personnel with Infections Restricted/Excluded	☐ 15. Toxid	Chemicals		
FOOD FROM APPROVED SOURCE 4. Food and Water from Approved Source. 5. Receiving / Condition 6. Tags / Records/Accuracy of Ingredient Statemente 7. Conformance with Approved Procedures / HACCP Plant PROTECTION FROM CONTAMINATION 8. Separation / Segregation / Protection 9. Food Contact Surfaces Cleaning and Sanitizing 10. Proper Adequate Handwashing 11. Good Hyglenic Practices Violations Related to Good Retail Practices (Blue Items) Crilical (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. Y N 23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensilis (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-6)(590.007) 27. Physical Facility (FC-6)(590.007) 28. Poleonous or Toxic Materials (FC-7)(690.008) 29. Special Requirements (590.009)	I 18. Cook I 17. Rehe I 18. Cool I 19. Hot s I 20. Time REQUIREME I 21. Food CONSUMER I 22. Posti Numb To Fo and F S Offic Items Code or its corre- revor revor estab right the B of thi	18. Cooling 19. Hot and Cold Holding		
31: 690/maparciff-grand-14 aloes	450		E 61 2	
Inspector's Signature:		elfino	(9	
PIC's Signature: Studen Chapter Date Last Inspected: 5-87-19	V Shuley (Morror 15Not 4)		PageofPages	
Sanst	2 Tory			
Hond-8-19-19 Dungster J Both/14	w / Starage	J milk I		



Board of Health 119 School Street Waitham, MA 02451 Tel. (781) 314-3305 Fax. (781) 314-3319

William F. Stanley School	Date 2-12-17	Type of Operation (s)	Type of Inspection
idrese 250 South ST.	Risk	☐ Food Service	☐ Re-inspection
Isphone	Level	☐ Residential Kitchen	Previous inspection
	WASOD VIII	☐ Mobile	Date: □ Pre-operation
yner ·	HACCP Y/N	☐ Temporary ☐ Caterer	☐ Suspect liness
orson in Charge (PIC) LISA MULA	- Time In: 2:30	☐ Bed & Breakfast	☐ General Complaint ☐ HACCP
Fran A. Glo-	Out: 9:50	Permit No.	□ Other
ich violation checked requires an explanation of plated. lojations Related to Foodborne Illness Intervent clations marked may pose an imminent health hezard and etermined by the Board of Health.	tions and Risk F	actors (Red Items)	of specific provision(s) Non-compliance with: Anti-Choking 580.009 (E) (C)
DOD PROTECTION MANAGEMENT 1. PIC Assigned / Knowledgeable / Dutles / C		rention of Contamination from dwash Facilities	Hands
MPLOYEE HEALTH	PROTECTIO	N FROM CHEMICALS	
2. Reporting of Diseases by Food Employee and PIC		roved Food or Color Additive	•
3. Personnel with infections Restricted/Excluded	☐ 15. Toxid	c Chemicals	
DOD FROM APPROVED SOURCE	TIME/TEMPI	ERATURE CONTROLS (Po	tentially Hazardous Foods)
4. Food and Water from Approved Source	_	king Temperatures	
5. Receiving / Condition 6. Tage / Records/Acouracy of Ingredient Statements	☐ 17. Rehe	-	
7. Conformance with Approved Procedures / HACCP Plans	_	and Cold Holding	75
ROTECTION FROM CONTAMINATION		As a Public Health Control	
8. Separation / Segregation / Protection	REQUIREME	ENTS FOR HIGHLY SUSCE	PTIBLE POPULATIONS (HSF
9. Food Contact Surfaces Cleaning and Sanitizing	_	d and Food Preparation for HS	
10. Proper Adequate Handwashing	CONSUMER	ADVISORY	
11. Good Hygienic Practices	_	ing of Consumer Advisories	* x *
titations Related to Good Retail Practices (Blue Items) Iteal (C) violations marked must be corrected immediately or inin 10 days as determined by the Board of Health. Non-critical violations must be corrected immediately or within 90 days as ermined by the Board of Health. Y N 23. Management and Personnel (FC-2)(580.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Utensils (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-6)(590.007) 27. Physical Facility (FC-6)(590.007) 28. Special Requirements (590.009) 30. Other	To Fo and F Offic items Code or its corre revoc estab right : the B	s checked indicate violations graph constitutes an order of legal constitutes an order of lect violations cited in this repu sation of the food establishme lilshment operations if aggris to a hearing. Your request mu	опа
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C's Signature: Pri	int: LIPA 1	MILLA	PageofPages
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		an expert form to a public record	ne defined in MA

PLEASE BE ADVISED

The completed inspection report form is a public record as defined in M.G.L. c. 4, s. 7, clause 26 and shall be made available for public disclosure to any person who requests it pursuant to M.G.L. c. 66, s. 10.



Board of Health 119 School Street Waltham, MA 02451 Tel. (781) 314-3305 Fax. (781) 314-3319

s and Risk Fulre immediate 12. Prev 13. Hand PROTECTIO 14. Appl 15. Toxio TIME/TEMPI 16. Cool 17. Reho 18. Cool 19. Hoto	actors (Red Items) corrective action as ention of Contamination from dwash Facilities on FROM CHEMICALS roved Food or Color Additives of Chemicals ERATURE CONTROLS (Pot- king Temperatures eating ling and Cold Holding	Hands
Time In: 10:30 Out:) of the contractive processing the contraction of	Mobile Temporary Caterer Bed & Breakfast Permit No. Dage(s) and a citation of Contamination from dwash Facilities ON FROM CHEMICALS TOYED TO COLOR Additives of Chemicals ERATURE CONTROLS (Poteking Temperatures seating ling and Cold Holding	Date: Pre-operation Suspect lilness General Complaint HACCP Other Of specific provision(s) Non-compliance with: Anti-Choking Tobacco 590.009 (E) 590.009 (F) December Compliance Com
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TIME/TEMPI 16. Cool 17. Reht 18. Cool 19. Hota 20. Time	ERATURE CONTROLS (Pot king Temperatures eating ling and Cold Holding	entially Hazardous Foods)
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ted by:	Ţć	
right the B of the B DATE	to a hearing. Your request mu- loard of Health at the above at le order. OF REINSPECTION: De (Floro 5. M.J.A.	at be in writing and submi idress within 10 days of re
TOM	<i></i>	
		101
	REQUIREMINED 21. Food CONSUMER 22. Post Num To Fe and it is term Code or its correction of the Early the Eaf the DATE Market Start S	REQUIREMENTS FOR HIGHLY SUSCEI 21. Food and Food Preparation for HS CONSUMER ADVISORY 22. Posting of Consumer Advisories Number of Violated Provisions Relative Foodborns Illnesses Intervention and Risk Factors (Red Items 1-22): Official Order for Correction: Baltems checked Indicate violations of Code. This report, when signed below the signature of correct violations cited in this report evocation of the food establishmen establishment operations. If aggrieright to a hearing. Your request must be Board of Health at the above added this order. DATE OF REINSPECTION: MAKE DE FAMO Led by: T.C.

PLEASE BE ADVISED

The completed inspection report form is a public record as defined in M.G.L. c. 4, s. 7, clause 26 and shall be made available for public disclosure to any person who requests it pursuant to M.G.L. c. 66, s. 10.



Board of Health .119 School Breet Wallham, MA 02451 Tel. (781) 314-3305 Fax. (781) 314-3319

	S. In the sea	The Parka 1 and the a	
lame William F Stanley School	Date/16/19	Type of Operation (s)	Type of Inspection
Address 2 Ca Cartta St.	Risk /	G Food Service	Routine
250 South 31.	Level	☐ Residential Kitchen	Previous Inspection
elephone	HACCP Y/N	☐ Mobile	Date:
Owner	HACCP T/N	☐ Cateror	☐:Suspect Iliness
Person in Charge (PIC)	Time	☐ Bed & Breaklast	☐ 'General Complaint ☐ HACCP
nspector	in:/0:75	Permit No.	☐ Other
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ach violation checked requires an explanation of iolated. Violations Related to Foodborne Illness interver Violations marked may pose an imminent health hezard an	tions and Risk F	actors (Red Items)	Non-compliance with: Anti-Choking Tobacco 590.009 (E) 590.009 (F) C
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FOOD PROTECTION MANAGEMENT	12. Prov	ention of Contamination from	Hende
1. PIC Assigned / Knowledgeable / Duties 7 4	☐ 13. Hand	dwash Facilities	R _c
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Reporting of Diseases by Food Employee and PIC Reporting of Diseases by Food Employee and PIC Reporting of Diseases by Food Employee and PIC		roved Food or Color Additives c Chemicals	,
FOOD FROM APPROVED SOURCE	тимр/теме!	ERATURE CONTROLS (Pot	tentially Hazardous Foods)
4. Food and Water from Approved Source		king Temperatures	
5. Receiving / Condition	☐ 17. Reho	eating	
6. Tags / Records/Accuracy of Ingredient Statements	☐ 18. Coo	/3 E	N N
7. Conformance with Approved Procedures / HACCP Plans		and Cold Holding • As a Public Health Control	SW NEW
PROTECTION FROM CONTAMINATION			INTERIOR PORTUGATIONS (USE
8. Separation / Segregation / Protection		ENTS FOR HIGHLY SUSCE d and Food Preparation for H	PTIBLE POPULATIONS (HSI
9. Food Contact Surfaces Cleaning and Sanitizing	□ 21. F00	a and Pood Preparation for the	
10. Proper Adequate Handwashing 11. Good Hygishio Practices		R ADVISORY	3 " "
II. Gooding.com	L1 22 Pos	ting of Consumer Advisories	
Twee To	¥	£ 144	
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	To F	ber of Violated Provisions Re codborne illnesses interventi Risk Factors (Red Items 1-22)	one L
(N) violations must be corrected immediately or within 90 days as determined by the Board of Health.	Item	e checked indicate violations	Rased on an Inspection today, the of 105 CMR 590.000/federal Foolow by a Board of Health members.
23. Management and Personnel (FC-2)(590.003) 24. Food and Food Protection (FC-3)(590.004) 25. Equipment and Usensile (FC-4)(590.005) 26. Water, Plumbing and Waste (FC-5)(590.006) 27. Physical Facility (FC-5)(590.007)	corr revo	ect violations cited in this rep position of the food establishm abilishment operations. It aggri	of the Board of Health. Fallure to ort may result in suspension or ent permit and cessation of food eved by this order, you have a upt be in writing and submitted t
27. Physical Facility (FC-6)(390.007) 28. Poisonous or Toxic Materials (FC-7)(590.003) 29. Special Requirements (890.009)	the of the	Board of Health at the above a his order. TE OF REINSPECTION:	address within 10 days of receipt
30. Other	201	- The state of the	
Inspector's Signature: ARA,	Print: Tunn, A	1. Colon	
PIC's Signature:	Print: 1.50	S. Mula	PageofPages
Date Last Inspected. 3-30-49	Inspected by: M.	2.	
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Myn	The completed inspec	tion report form le a public recor	d as defined in M.G.L. c. 4, s. 7, cla
PLEASE BE ADVISED	The completed inspect 28 and shall be made to M.G.L. c. 66, s. 10.	avaliable for public disclosure to	any person who requests