



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT

Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Cutavesta Elementary School</u>	Date: <u>9/26/17</u>
Address: <u>990 Main Street</u>	Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Telephone: <u>781-937-8235</u>	
Owner: <u>Aramark</u>	
Person In Charge (PIC): <u>Paula Gilbert</u>	

Type of Operation:

Food Service

Retail Food

Temporary Food

Schools

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE	DESCRIPTION	ITEM	CODE	DESCRIPTION		
FOOD PROTECTION MANAGEMENT							
			23	4-802.13	Non-Food Contact Surfaces Clean		
			24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored		
M	C	590.003 A/B Person in Charge (PIC), Assigned, Knowledgeable	25	4-904.11	Single Service Articles Stored, Dlapensed		
	C	3-603.11 Consumer Advisories	26	4-602.13	No Re-Use of Single Service Articles		
FOOD							
			WATER				
01	C	590.004 A/B Approved Source	27	C	5-101.11 Approved Source		
	C	3-101.11 No Spoilage		C	5-103.11-.12 Hot & Cold Running Water, Under Pressure		
	C	590.004 J Labeling of Ingredients, Recalled, Allergen	SEWAGE				
	C	3-202.18 Shellstock ID	28	C	5-402.13 Sewer and Waste Water Disposal		
	C	3-203.12 Tags & Records		PLUMBING			
02		3-602.11 Food Labeling	29		5-201/02.11 Installed and Maintained		
		3-201.11 F Safe Food Handling Instructions	30	C	5-203.14 Cross Connection, Back Siphonage, Backflow		
FOOD PROTECTION, TIME & TEMP. CONTROLS							
03	C	3-401.11-.13 Cooking Temperatures	31			C	5-203.11 Number, Convenient
	C	3-403.11 Reheating				C	5-204/05.11 Location, Restricted Use, Accessible
	C	3-501.14 Cooling					6-202.14 Toilet Enclosed, Self-Closing Doors
	C	3-501.16 Hot and Cold Holding					6-501.11-.12 Fixtures Clean, Good Repair
	C	3-402.11-.12 Parasite Destruction/Records Retained					6-301.11-02.11 Hand Cleanser, Hand Drying, Signage
04		4-301.11 Facilities to Maintain Product Temperatures	32				
05		4-302.12 Food Thermometers Provided	33				
06		3-501.13 PHF's Properly Thawed					5-501.13-.17 Adequate Number, Covered, Vermin Proof
FOOD PROTECTION FROM CONTAMINATION							
07	C	3-306.14 No Reuse of PHF's or Unwrapped Foods			5-501.116 Clean		
08		3-305-07.11 Food Protection: Storage, Display, Transportation	34		5-501.111/115 Outside Storage Area Clean		
	C	3-302.11 Separation, Segregation, No Cross Contamination		35			
09		3-301.11 C Handling of Food & Ice Minimized, No Bare Hands					C
10		3-304.12 In Use Utensils Properly Stored	36				
		4-302.11 Food Dispensing Utensils Provided for Self-Service Unit				37	
PERSONNEL							
11	C	590.003 D/E Personnel with Infections Restricted/Excluded			6-201.11 Floors, Constructed, Clean, Good Repair		
12	C	2-301.12 Proper, Adequate Hand Washing			6-201.11 Walls, Ceiling, Attached Equip., Clean		
	C	590.004 E Prevention of Contamination of Hands			6-303.11 Adequate Lighting		
	C	2-401.11-.12 Good Hygienic Practices			6-202.11 Fixtures Shielded		
13		2-304.11 Clean Clothes, Hair Restraints	38		6-304.11 Rooms and Equipment Vented		
		2-402.11 Hair Restraints	40		6-305.11 Dressing Room Clean		
EQUIPMENT AND UTENSILS							
14		4-202.11 Food Contact Surfaces: Designed, Maintained, Installed	41	C	7-101.11/02.11 Toxic Items: Original Container, Labeled		
		4-202.16 Non-Food Contact Surfaces: Designed, Maintained, Installed		C	7-201.11 Stored Separately		
16		4-501.11/.15 Dishwashing Facilities: Designed, Maintained, Installed, Operated	42		6-501.113/.114 Premises: Maintained, No Unnecessary Articles		
		4-301.12 Three Compartment Sink Provided, Drainboards			5-203.13 Mop Sink		
		4-204.112/.115 Equipment Thermometers, Pressure Gauge			2-103.11 B No Unauthorized Personnel		
17		4-302.14 Test Kit Provided to Test Sanitizer	43		6-202.111/112 Separates Living/Sleeping Quarters		
		4-603.12 Pre-Flushed, Scraped, Soaked	44		4-802/03.11 Cleaning and Storage of Soiled Linens		
18		4-501.18-.110 Wash, Rinse Water Clean, Proper Temperature			4-903.11 Storage of Linen, Clean Equip., Sing. Serv. Articles		
19	C	4-501.112/114 Properly Sanitized w/Chemical or 180 F Water	45			C	3-601.11 Food Restrictions and Food Preparation
20		3-304.14 Wiping Cloths: Clean, Sanitized, Use Restricted				Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M,01,03,07,08) <input checked="" type="checkbox"/> <input type="checkbox"/>	
21		4-602.11 Food Contact Surfaces Clean	Other Critical Violations <input checked="" type="checkbox"/> <input type="checkbox"/>				
22						Print: <u>Meghan Doherty</u> Date & Result: <u>6/26/17</u>	

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: <u>Lorrie Macdonald</u>	Print: <u>Lorrie Macdonald</u>
Scheduled Date of Compliance Inspection: <u>N/A - Pass</u>	Date & Result: <u>6/26/17</u>



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Altavesta Elementary School</u>	Date: <u>10/19/18</u>
Address: <u>990 Main Street</u>	Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Telephone: <u>781-937-8235</u>	
Owner: <u>Aramark Food Services</u>	
Person in Charge (PIC): _____	Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input type="checkbox"/> <u>School</u> <input checked="" type="checkbox"/>

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE		ITEM	CODE	
FOOD PROTECTION MANAGEMENT			23	4-602.13	Non-Food Contact Surfaces Clean
M	C 590.003 A/B	Person in Charge (PIC), Assigned, Knowledgeable	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored
	C 3-603.11	Consumer Advisories	25	4-904.11	Single Service Articles Stored, Dispensed
FOOD			26	4-502.13	No Re-Use of Single Service Articles
WATER					
01	C 590.004 A/B	Approved Source	27	C 5-101.11	Approved Source
	C 3-101.11	No Spoilage		C 5-103.11-.12	Hot & Cold Running Water, Under Pressure
	C 590.004 J	Labeling of Ingredients, Recalled, Allergen	SEWAGE		
	C 3-202.18	Shellstock ID	28	C 5-402.13	Sewer and Waste Water Disposal
02	C 3-203.12	Tags & Records	PLUMBING		
	C 3-602.11	Food Labeling	29	5-201/02.11	Installed and Maintained
	C 3-201.11 F	Safe Food Handling Instructions	30	C 5-203.14	Cross Connection, Back Siphonage, Backflow
FOOD PROTECTION, TIME & TEMP. CONTROLS			TOILET AND HANDWASHING FACILITIES		
03	C 3-401.11-.13	Cooking Temperatures	31	C 5-203.11	Number, Convenient
	C 3-403.11	Reheating		C 5-204/05.11	Location, Restricted Use, Accessible
	C 3-501.14	Cooling	6-202.14	Toilet Enclosed, Self-Closing Doors	
	C 3-501.16	Hot and Cold Holding	32	6-501.11-.12	Fixtures Clean, Good Repair
04	C 3-402.11-.12	Parasite Destruction/Records Retained		6-301.11-02.11	Hand Cleanser, Hand Drying, Signage
05	4-301.11	Facilities to Maintain Product Temperatures	REFUSE DISPOSAL		
06	4-302.12	Food Thermometers Provided	33	5-501.13-.17	Adequate Number, Covered, Vermin Proof
07	3-501.13	PHF's Properly Thawed		5-501.116	Clean
FOOD PROTECTION FROM CONTAMINATION			34	5-501.111/115	Outside Storage Area Clean
08	C 3-306.14	No Reuse of PHF's or Unwrapped Foods	INSECT, RODENT, ANIMAL CONTROL		
09	C 3-305-07.11	Food Protection: Storage, Display, Transportation	35	C 6-501.111/115	Insects, Rodents, Animals, Outer Openings
	C 3-302.11	Separation, Segregation, No Cross Contamination		PHYSICAL FACILITIES	
10	3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands	36	6-201.11	Floors, Constructed, Clean, Good Repair
	3-304.12	In Use Utensils Properly Stored	37	6-201.11	Walls, Ceiling, Attached Equip., Clean
	4-302.11	Food Dispensing Utensils Provided for Self-Service Unit	38	8-303.11	Adequate Lighting
PERSONNEL				6-202.11	Fixtures Shielded
11	C 590.003 D/E	Personnel with Infections Restricted/Excluded	39	6-304.11	Rooms and Equipment Vented
12	C 2-301.12	Proper, Adequate Hand Washing	40	6-305.11	Dressing Room Clean
	C 590.004 E	Prevention of Contamination of Hands	OTHER OPERATIONS		
13	C 2-401.11-.12	Good Hygienic Practices	41	C 7-101.11/02.11	Toxic Items: Original Container, Labeled
	2-304.11	Clean Clothes, Hair Restraints	C 7-201.11	Stored Separately	
	2-402.11	Hair Restraints	42	6-501.113/114	Premises: Maintained, No Unnecessary Articles
EQUIPMENT AND UTENSILS				5-203.13	Mop Sink
14	4-202.11	Food Contact Surfaces: Designed, Maintained, Installed		2-103.11 B	No Unauthorized Personnel
15	4-202.16	Non-Food Contact Surfaces: Designed, Maintained, Installed	43	6-202.111/112	Separate Living/Sleeping Quarters
16	4-501.11/15	Dishwashing Facilities: Designed, Maintained, Installed, Operated	44	4-802/03.11	Cleaning and Storage of Soiled Linens
	4-301.12	Three Compartment Sink Provided, Drainboards		4-903.11	Storage of Linen, Clean Equip., Sing. Serv. Articles
17	4-204.112/115	Equipment Thermometers, Pressure Gauge	HIGHLY SUSCEPTIBLE POPULATIONS		
	4-302.14	Test Kit Provided to Test Sanitizer	45	C 3-801.11	Food Restrictions and Food Preparation
18	4-603.12	Pre-Flushed, Scraped, Soaked	Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M,01,03,07,08)		
19	4-501.18-.110	Wash, Rinse Water Clean, Proper Temperature	<input checked="" type="checkbox"/> <input type="checkbox"/>		
20	C 4-501.112/114	Properly Sanitized w/Chemical or 180 F Water	Other Critical Violations		
21	3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted	<input checked="" type="checkbox"/> <input type="checkbox"/>		
22	4-602.11	Food Contact Surfaces Clean			

Inspector's Signature: <u>Morgan Doherty</u>	Print: <u>Morgan Doherty</u>
PIC's Signature: <u>[Signature]</u>	Print: <u>ROSALIA GIBERT</u>
Scheduled Date of Compliance Inspection: <u>N/A Pass</u>	Date & Result: _____



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT

Woburn City Hall, 10 Common Street, Woburn, MA 01801

781-897-5920

Name: Altavesta Elementary School Date: 11/28/18
 Address: 990 main street
 Telephone: 781-937-8235
 Owner: Aramark Food Service
 Person in Charge (PIC): Paula Gilbert
 Type of Operation:
 Food Service
 Retail Food
 Temporary Food
 School

Purpose:
 Routine
 Follow Up
 Complaint
 Investigation
 Other

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

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FOOD PROTECTION MANAGEMENT			23	4-602.13	Non-Food Contact Surfaces Clean	
M	C	590.003 A/B	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored	
	C	3-603.11	25	4-904.11	Single Service Articles Stored, Dispensed	
		Consumer Advisories	26	4-502.13	No Re-Use of Single Service Articles	
FOOD			WATER			
01	C	590.004 A/B	27	C	5-101.11	Approved Source
	C	3-101.11		C	5-103.11-.12	Hot & Cold Running Water, Under Pressure
	C	590.004 J				
	C	3-202.18			SEWAGE	
	C	3-203.12	28	C	5-402.13	Sewer and Waste Water Disposal
	C	3-602.11				PLUMBING
02		3-201.11 F				
		Safe Food Handling Instructions				
FOOD PROTECTION, TIME & TEMP. CONTROLS			29	5-201/02.11	Installed and Maintained	
			30	C	5-203.14	Cross Connection, Back Siphonage, Backflow
03	C	3-401.11-.13	TOILET AND HANDWASHING FACILITIES			
	C	3-403.11	31	C	5-203.11	Number, Convenient
	C	3-501.14		C	5-204/05.11	Location, Restricted Use, Accessible
	C	3-501.16			6-202.14	Toilet Enclosed, Self-Closing Doors
	C	3-402.11-.12			6-501.11-.12	Fixtures Clean, Good Repair
		Parasite Destruction/Records Retained	32		6-301.11-02.11	Hand Cleanser, Hand Drying, Signage
04		4-301.11	REFUSE DISPOSAL			
05		4-302.12	33		5-501.13-.17	Adequate Number, Covered, Vermin Proof
06		3-501.13			5-501.116	Clean
		PHF's Properly Thawed	34		5-501.111/115	Outside Storage Area Clean
FOOD PROTECTION FROM CONTAMINATION			INSECT, RODENT, ANIMAL CONTROL			
07	C	3-306.14				
		No Reuse of PHF's or Unwrapped Foods	35	C	8-501.111/115	Insects, Rodents, Animals, Outer Openings
08		3-305-07.11	PHYSICAL FACILITIES			
		Food Protection: Storage, Display, Transportation	36		6-201.11	Floors, Constructed, Clean, Good Repair
09	C	3-302.11	37		6-201.11	Walls, Ceiling, Attached Equip., Clean
		Separation, Segregation, No Cross Contamination	38		6-303.11	Adequate Lighting
10		3-301.11 C			6-202.11	Fixtures Shielded
		Handling of Food & Ice Minimized, No Bare Hands	39		6-304.11	Rooms and Equipment Vented
		3-304.12	40		6-305.11	Dressing Room Clean
		In Use Utensils Properly Stored	OTHER OPERATIONS			
		4-302.11	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled
		Food Dispensing Utensils Provided for Self-Service Unit		C	7-201.11	Stored Separately
PERSONNEL			42		6-501.113/114	Premises: Maintained, No Unnecessary Articles
11	C	590.003 D/E			5-203.13	Mop Sink
		Personnel with Infections Restricted/Excluded			2-103.11 B	No Unauthorized Personnel
12	C	2-301.12	43		6-202.111/112	Separate Living/Sleeping Quarters
		Proper, Adequate Hand Washing	44		4-802/03.11	Cleaning and Storage of Soiled Linens
13	C	590.004 E			4-903.11	Storage of Linen, Clean Equip., Sing. Serv. Articles
		Prevention of Contamination of Hands	HIGHLY SUSCEPTIBLE POPULATIONS			
	C	2-401.11-.12	45	C	3-801.11	Food Restrictions and Food Preparation
		Good Hygienic Practices	Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M, D1, 03, 07, 08)			
13		2-304.11				
		Clean Clothes, Hair Restraints				
		2-402.11				
		Hair Restraints				
EQUIPMENT AND UTENSILS						
14		4-202.11				
		Food Contact Surfaces: Designed, Maintained, Installed				
15		4-202.16				
		Non-Food Contact Surfaces: Designed, Maintained, Installed				
16		4-501.11/15				
		Dishwashing Facilities: Designed, Maintained, Installed, Operated				
		4-301.12				
		Three Compartment Sink Provided, Drainboards				
17		4-204.112/115				
		Equipment Thermometers, Pressure Gauge				
		4-302.14				
		Test Kit Provided to Test Sanitizer				
18		4-603.12				
		Pre-Flushed, Scraped, Soaked				
19		4-501.18-.110				
		Wash, Rinse Water Clean, Proper Temperature				
20	C	4-501.112/114				
		Properly Sanitized w/Chemical or 180 F Water				
21		3-304.14				
		Wiping Cloths: Clean, Sanitized, Use Restricted				
22		4-602.11				
		Food Contact Surfaces Clean				

Inspector's Signature: Meghan Doherty Print: Meghan Doherty
 PIC's Signature: Paula Gilbert Print: Paula Gilbert
 Scheduled Date of Compliance Inspection: N/A - VASS Date & Result:



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT

Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Altavesta Elementary School</u>	Date: <u>5/1/19</u>
Address: <u>990 Main Street</u>	Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Telephone: <u>781-937-8235</u>	
Owner: <u>Aramark</u>	
Person In Charge (PIC):	

Type of Operation:

Food Service

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Temporary Food

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		3-201.11 F Safe Food Handling Instructions	30	C	5-203.14	Cross Connection, Back Siphonage, Backflow
FOOD PROTECTION, TIME & TEMP. CONTROLS			TOILET AND HANDWASHING FACILITIES			
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	C	3-501.14 Cooling			6-202.14	Toilet Enclosed, Self-Closing Doors
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EQUIPMENT AND UTENSILS			43		5-203.13	Mop Sink
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15		4-202.16 Non-Food Contact Surfaces: Designed, Maintained, Installed				8-202.111/.112
16		4-501.11/.15 Dishwashing Facilities: Designed, Maintained, Installed, Operated			4-802/03.11	Cleaning and Storage of Soiled Linens
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21		3-304.14 Wiping Cloths: Clean, Sanitized, Use Restricted	<input checked="" type="checkbox"/> <input type="checkbox"/>			
22		4-602.11 Food Contact Surfaces Clean				

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: <u>[Signature]</u>	Print: <u>Paula Gilbert</u>
Scheduled Date of Compliance Inspection: <u>N/A - Pass</u>	Date & Result:



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Goodyear Elementary School</u>	Date: <u>10/16/17</u>
Address: <u>41 Central Street</u>	Purpose: Routine <input type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Telephone: <u>781-937-8237</u>	
Owner: <u>Aramark</u>	
Person in Charge (PIC): <u>Margaret Perkins - School</u>	Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input type="checkbox"/> <u>School</u> <input checked="" type="checkbox"/>

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE	DESCRIPTION	ITEM	CODE	DESCRIPTION	
FOOD PROTECTION MANAGEMENT						
M	C	590.003 A/B Person in Charge (PIC), Assigned, Knowledgeable	23	4-602.13	Non-Food Contact Surfaces Clean	
	C	3-603.11 Consumer Advisories	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored	
FOOD						
01	C	590.004 A/B Approved Source	27	C	5-101.11 Approved Source	
	C	3-101.11 No Spoilage		C	5-103.11-.12	Hot & Cold Running Water, Under Pressure
	C	590.004 J Labeling of Ingredients, Recalled, Allergen	SEWAGE			
	C	3-202.18 Shellstock ID	28	C	5-402.13	Sewer and Waste Water Disposal
C	3-203.12 Tags & Records	PLUMBING				
02		3-602.11 Food Labeling	29		5-201/02.11 Installed and Maintained	
		3-201.11 F Safe Food Handling Instructions	30	C	5-203.14	Cross Connection, Back Siphonage, Backflow
FOOD PROTECTION, TIME & TEMP. CONTROLS						
03	C	3-401.11-.13 Cooking Temperatures	TOILET AND HANDWASHING FACILITIES			
	C	3-403.11 Reheating				
	C	3-501.14 Cooling				
	C	3-501.16 Hot and Cold Holding				
04		3-402.11-.12 Parasite Destruction/Records Retained	31	C	5-203.11	Number, Convenient
05		4-301.11 Facilities to Maintain Product Temperatures		C	5-204/05.11	Location, Restricted Use, Accessible
06		4-302.12 Food Thermometers Provided	32		6-202.14	Toilet Enclosed, Self-Closing Doors
07		3-501.13 PHF's Properly Thawed				6-501.11-.12
FOOD PROTECTION FROM CONTAMINATION						
08	C	3-308.14 No Reuse of PHF's or Unwrapped Foods	33		5-501.13-.17	Adequate Number, Covered, Vermin Proof
	C	3-305-07.11 Food Protection: Storage, Display, Transportation				5-501.116
09		3-302.11 Separation, Segregation, No Cross Contamination	34		5-501.111/.115	Outside Storage Area Clean
10		3-301.11 C Handling of Food & Ice Minimized, No Bare Hands	INSECT, RODENT, ANIMAL CONTROL			
		3-304.12 In Use Utensils Properly Stored				
		4-302.11 Food Dispensing Utensils Provided for Self-Service Unit	35	C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings
PERSONNEL						
11	C	590.003 D/E Personnel with Infections Restricted/Excluded	PHYSICAL FACILITIES			
12	C	2-301.12 Proper, Adequate Hand Washing				
13	C	590.004 E Prevention of Contamination of Hands	36		6-201.11	Floors, Constructed, Clean, Good Repair
	C	2-401.11-.12 Good Hygienic Practices	37		6-201.11	Walls, Ceiling, Attached Equip., Clean
		2-304.11 Clean Clothes, Hair Restraints	38		6-303.11	Adequate Lighting
		2-402.11 Hair Restraints	39		6-202.11	Fixtures Shielded
EQUIPMENT AND UTENSILS						
14		4-202.11 Food Contact Surfaces: Designed, Maintained, Installed	40		6-304.11	Rooms and Equipment Vented
		4-202.16 Non-Food Contact Surfaces: Designed, Maintained, Installed	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled
15		4-501.11/.15 Dishwashing Facilities: Designed, Maintained, Installed, Operated	C	7-201.11	Stored Separately	
		4-301.12 Three Compartment Sink Provided, Drainboards	42		6-501.113/.114	Premises: Maintained, No Unnecessary Articles
16		4-204.112/.115 Equipment Thermometers, Pressure Gauge			5-203.13	Mop Sink
		4-302.14 Test Kit Provided to Test Sanitizer			2-103.11 B	No Unauthorized Personnel
17		4-603.12 Pre-Flushed, Scraped, Soaked	43		6-202.111/.112	Separate Living/Sleeping Quarters
		4-501.18-.110 Wash, Rinse Water Clean, Proper Temperature	44		4-802/03.11	Cleaning and Storage of Soiled Linens
18		4-501.112/114 Properly Sanitized w/Chemical or 180 F Water			4-903.11	Storage of Linen, Clean Equip., Sing. Serv. Articles
19		3-304.14 Wiping Cloths: Clean, Sanitized, Use Restricted	HIGHLY SUSCEPTIBLE POPULATIONS			
20	C	4-602.11 Food Contact Surfaces Clean	45	C	3-801.11	Food Restrictions and Food Preparation
21			Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M,01,03,07,08) <input checked="" type="checkbox"/> <input type="checkbox"/>			
22						
OTHER OPERATIONS						
OTHER CRITICAL VIOLATIONS						

Inspector's Signature: <u>Meaghan Doherty</u>	Print: <u>Meaghan Doherty</u>
PIC's Signature: <u>Margaret Perkins</u>	Print: <u>Margaret Perkins</u>
Scheduled Date of Compliance Inspection: <u>N/A</u>	Date & Result: <u>Pass</u>



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT

Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Goodyear Elementary School</u>	Date: <u>6/13/18</u>
Address: <u>43 Orange Street</u>	
Telephone: <u>781-937-8237</u>	Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Owner: <u>Aramark Food Service</u>	
Person in Charge (PIC): <u>School</u>	Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input type="checkbox"/> School <input checked="" type="checkbox"/>

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE	DESCRIPTION	ITEM	CODE	DESCRIPTION
FOOD PROTECTION MANAGEMENT					
M	C 590.003 A/B	Person in Charge (PIC), Assigned, Knowledgeable	23	4-602.13	Non-Food Contact Surfaces Clean
	C 3-603.11	Consumer Advisories	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored
FOOD					
01	C 590.004 A/B	Approved Source	27	C 5-101.11	Approved Source
	C 3-101.11	No Spoilage		C 5-103.11-.12	Hot & Cold Running Water, Under Pressure
	C 590.004 J	Labeling of Ingredients, Recalled, Allergen	SEWAGE		
	C 3-202.18	Shellstock ID	28	C 5-402.13	Sewer and Waste Water Disposal
	C 3-203.12	Tags & Records		PLUMBING	
02	C 3-602.11	Food Labeling	29	5-201/02.11	Installed and Maintained
	C 3-201.11 F	Safe Food Handling Instructions	30	C 5-203.14	Cross Connection, Back Siphonage, Backflow
FOOD PROTECTION, TIME & TEMP. CONTROLS					
03	C 3-401.11-.13	Cooking Temperatures	TOILET AND HANDWASHING FACILITIES		
	C 3-403.11	Reheating			
	C 3-501.14	Cooling			
	C 3-501.16	Hot and Cold Holding			
	C 3-402.11-.12	Parasite Destruction/Records Retained			
04	4-301.11	Facilities to Maintain Product Temperatures	31	C 5-203.11	Number, Convenient
05	4-302.12	Food Thermometers Provided		C 5-204/05.11	Location, Restricted Use, Accessible
06	3-501.13	PHF's Properly Thawed	32	6-202.14	Toilet Enclosed, Self-Closing Doors
FOOD PROTECTION FROM CONTAMINATION					
07	C 3-306.14	No Reuse of PHF's or Unwrapped Foods	33	6-501.11-.12	Fixtures Clean, Good Repair
08	C 3-305-07.11	Food Protection: Storage, Display, Transportation		6-301.11-02.11	Hand Cleanser, Hand Drying, Signage
09	C 3-302.11	Separation, Segregation, No Cross Contamination	REFUSE DISPOSAL		
10	3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands			
10	3-304.12	In Use Utensils Properly Stored	34	5-501.13-.17	Adequate Number, Covered, Vermin Proof
	4-302.11	Food Dispensing Utensils Provided for Self-Service Unit		5-501.116	Clean
PERSONNEL					
11	C 590.003 D/E	Personnel with Infections Restricted/Excluded	35	C 6-501.111/.115	Insects, Rodents, Animals, Outer Openings
	C 2-301.12	Proper, Adequate Hand Washing		PHYSICAL FACILITIES	
	C 590.004 E	Prevention of Contamination of Hands	36		
	C 2-401.11-.12	Good Hygienic Practices	37	6-201.11	Walls, Ceiling, Attached Equip., Clean
12	2-304.11	Clean Clothes, Hair Restraints	38	6-303.11	Adequate Lighting
	2-402.11	Hair Restraints		6-202.11	Fixtures Shielded
EQUIPMENT AND UTENSILS					
14	4-202.11	Food Contact Surfaces: Designed, Maintained, Installed	39	6-304.11	Rooms and Equipment Vented
	4-202.16	Non-Food Contact Surfaces: Designed, Maintained, Installed		40	6-305.11
16	4-501.11/.15	Dishwashing Facilities: Designed, Maintained, Installed, Operated	OTHER OPERATIONS		
	4-301.12	Three Compartment Sink Provided, Drainboards			
17	4-204.112/.115	Equipment Thermometers, Pressure Gauge	41	C 7-101.11/02.11	Toxic Items: Original Container, Labeled
	4-302.14	Test Kit Provided to Test Sanitizer	C 7-201.11	Stored Separately	
18	4-603.12	Pre-Flushed, Scraped, Soaked	42	6-501.113/.114	Premises: Maintained, No Unnecessary Articles
19	4-501.18-.110	Wash, Rinse Water Clean, Proper Temperature		5-203.13	Mop Sink
20	C 4-501.112/114	Properly Sanitized w/Chemical or 180 F Water	43	2-103.11 B	No Unauthorized Personnel
	3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted		6-202.111/.112	Separate Living/Sleeping Quarters
22	4-602.11	Food Contact Surfaces Clean	44	4-802/03.11	Cleaning and Storage of Soiled Linens
	HIGHLY SUSCEPTIBLE POPULATIONS				
Number of violated provisions related to foodborne illness risk factors and interventions. (Red items M,01,03,07,08)					
					<input checked="" type="checkbox"/> <input type="checkbox"/>
Other Critical Violations					
					<input checked="" type="checkbox"/> <input type="checkbox"/>

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: <u>[Signature]</u>	Print: <u>[Signature]</u>
Scheduled Date of Compliance Inspection: <u>N/A pass</u>	Date & Result: <u>[Signature]</u>



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: Goodyear Elementary School Date: 11/29/18
 Address: 43 Orange Street
 Telephone: 781-937-8237
 Owner: Arcamark Food Service
 Person In Charge (PIC): Margaret Perkins
 Type of Operation: Food Service
 Retail Food
 Temporary Food
 School
 Purpose: Routine
 Follow Up
 Complaint
 Investigation
 Other

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE	DESCRIPTION	ITEM	CODE	DESCRIPTION
FOOD PROTECTION MANAGEMENT					
M	C	590.003 A/B	23	4-602.13	Non-Food Contact Surfaces Clean
	C	3-603.11	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored
		Person in Charge (PIC), Assigned, Knowledgeable	25	4-904.11	Single Service Articles Stored, Dispensed
		Consumer Advisories	26	4-502.13	No Re-Use of Single Service Articles
FOOD					
	C	590.004 A/B	WATER		
	C	3-101.11	27	C	5-101.11
	C	590.004 J		C	5-103.11-.12
	C	3-202.18	Approved Source		
	C	3-203.12	Hot & Cold Running Water, Under Pressure		
		Shellstock ID	SEWAGE		
		Tags & Records	28	C	5-402.13
		Food Labeling	Sewer and Waste Water Disposal		
		Safe Food Handling Instructions	PLUMBING		
FOOD PROTECTION, TIME & TEMP. CONTROLS					
	C	3-401.11-.13	29		5-201/02.11
	C	3-403.11	30	C	5-203.14
	C	3-501.14	Installed and Maintained		
	C	3-501.16	Cross Connection, Back Siphonage, Backflow		
	C	3-402.11-.12	TOILET AND HANDWASHING FACILITIES		
		Parasite Destruction/Records Retained	31	C	5-203.11
		Facilities to Maintain Product Temperatures		C	5-204/05.11
		Food Thermometers Provided			6-202.14
		PHF's Properly Thawed			6-501.11-.12
					6-301.11-02.11
			Hand Cleanser, Hand Drying, Signage		
FOOD PROTECTION FROM CONTAMINATION					
	C	3-306.14	33		5-501.13-.17
	C	3-305-07.11			5-501.116
	C	3-302.11	34		5-501.111/115
	C	3-301.11 C	Adequate Number, Covered, Vermin Proof		
		Handing of Food & Ice Minimized, No Bare Hands	Clean		
		In Use Utensils Properly Stored	Outside Storage Area Clean		
		Food Dispensing Utensils Provided for Self-Service Unit	INSECT, RODENT, ANIMAL CONTROL		
PERSONNEL					
	C	590.003 D/E	35	C	6-501.111/115
	C	2-301.12	Insects, Rodents, Animals, Outer Openings		
	C	590.004 E	PHYSICAL FACILITIES		
	C	2-401.11-.12	36		6-201.11
		Clean Clothes, Hair Restraints	37		6-201.11
		Hair Restraints	38		6-303.11
					6-202.11
					6-304.11
					6-305.11
EQUIPMENT AND UTENSILS					
		4-202.11	Dressing Room Clean		
		4-202.18	OTHER OPERATIONS		
		4-501.11/15	41	C	7-101.11/02.11
		4-301.12		C	7-201.11
		4-204.112/115			6-501.113/114
		4-302.14			5-203.13
		4-603.12			2-103.11 B
		4-501.18-.110			6-202.111/112
		4-501.112/114			4-802/03.11
		3-304.14			4-903.11
		4-602.11	Separate Living/Sleeping Quarters		
			Cleaning and Storage of Soiled Linens		
			Storage of Linen, Clean Equip., Sing. Serv. Articles		
HIGHLY SUSCEPTIBLE POPULATIONS					
			45	C	3-801.11
			Food Restrictions and Food Preparation		

Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M,01,03,07,08)

Other Critical Violations

Inspector's Signature: Meghan Doherty Print: Meghan Doherty
 PIC's Signature: Peggy Perkins Print: Peggy Perkins
 Scheduled Date of Compliance Inspection: N/A - Pass Date & Result: 11/29/18



CITY OF WOBURN BOARD OF HEALTH
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Establishment Name Goodyear Elementary School	Date 11/29/18
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Address 43 Orange Street	Page 1 of 1
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Item No.	In the space below describe all violations checked on front page.
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Main Kitchen

- OK Prep area - Clean & in good repair
- OK 3-bay labelled & in good repair - Quet @ 20ppm
- OK employees - Hats, gloves, aprons -
- OK Walk-in @ 38°F, Floors & fans clean
- OK Walk-in freezer @ -2°F, Floors & fans clean -
- OK Servsafe - Carol Ciccarelli - 1114-1119

Margaret Perkins - 2117-2122

- OK 2 door fridge @ 37°F
- OK Hot hold @ 155°F
- OK Milk display cooler @ 41°F
- OK Hand sink @ service area & dish area - hot H₂O, soap, & paper towels
- OK Small milk cooler @ 35°F
- OK Hot hold hot dogs - @ 140°F
- OK Dry storage area - All items up off floors -
- OK Dishwasher - wash @ 160°F, Rinse @ 182°F
- OK Trash area - Clean & covered -
- OK All owners Drains -



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Goodyear Elementary School</u>	Date: <u>4/29/19</u>
Address: <u>43 Orange Street</u>	Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Telephone: <u>781-937-8237</u>	
Owner: <u>Aramark</u>	
Person In Charge (PIC): <u>Margaret Perkins</u>	Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input type="checkbox"/> <u>Schools</u> <input checked="" type="checkbox"/>

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE	DESCRIPTION	ITEM	CODE	DESCRIPTION	
FOOD PROTECTION MANAGEMENT			23	4-602.13	Non-Food Contact Surfaces Clean	
M	C	590.003 A/B Person In Charge (PIC), Assigned, Knowledgeable	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored	
	C	3-603.11 Consumer Advisories	25	4-904.11	Single Service Articles Stored, Dispensed	
			26	4-502.13	No Re-Use of Single Service Articles	
FOOD			WATER			
01	C	590.004 A/B Approved Source	27	C	5-101.11 Approved Source	
	C	3-101.11 No Spoilage		C	5-103.11-.12	Hot & Cold Running Water, Under Pressure
	C	590.004 J Labeling of Ingredients, Recalled, Allergen	SEWAGE			
	C	3-202.18 Shellstock ID	28	C	5-402.13	Sewer and Waste Water Disposal
C	3-203.12 Tags & Records	PLUMBING				
02		3-602.11 Food Labeling	29		5-201/02.11 Installed and Maintained	
		3-201.11 F Safe Food Handling Instructions		30	C	5-203.14
FOOD PROTECTION, TIME & TEMP. CONTROLS			TOILET AND HANDWASHING FACILITIES			
03	C	3-401.11-.13 Cooking Temperatures	31	C	5-203.11	Number, Convenient
	C	3-403.11 Reheating		C	5-204/05.11	Location, Restricted Use, Accessible
	C	3-501.14 Cooling			6-202.14	Toilet Enclosed, Self-Closing Doors
	C	3-501.16 Hot and Cold Holding	32			6-501.11-.12
C	3-402.11-.12 Parasite Destruction/Records Retained				6-301.11-02.11	Hand Cleanser, Hand Drying, Signage
04		4-301.11 Facilities to Maintain Product Temperatures	REFUSE DISPOSAL			
05		4-302.12 Food Thermometers Provided	33		5-501.13-.17	Adequate Number, Covered, Vermin Proof
06		3-501.13 PHF's Properly Thawed				5-501.116
FOOD PROTECTION FROM CONTAMINATION			34		5-501.111/115	Outside Storage Area Clean
07	C	3-306.14 No Reuse of PHF's or Unwrapped Foods		INSECT, RODENT, ANIMAL CONTROL		
08		3-305-07.11 Food Protection: Storage, Display, Transportation	35	C	6-501.111/115	Insects, Rodents, Animals, Outer Openings
	C	3-302.11 Separation, Segregation, No Cross Contamination		PHYSICAL FACILITIES		
09		3-301.11 C Handling of Food & Ice Minimized, No Bare Hands	36		6-201.11	Floors, Constructed, Clean, Good Repair
10		3-304.12 In Use Utensils Properly Stored		37		6-201.11
		4-302.11 Food Dispensing Utensils Provided for Self-Service Unit	38			6-303.11
PERSONNEL				39		6-202.11
11	C	590.003 D/E Personnel with Infections Restricted/Excluded	40			6-304.11
12	C	2-301.12 Proper, Adequate Hand Washing				6-305.11
	C	590.004 E Prevention of Contamination of Hands	OTHER OPERATIONS			
13		2-304.11 Clean Clothes, Hair Restraints	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled
		2-402.11 Hair Restraints		C	7-201.11	Stored Separately
EQUIPMENT AND UTENSILS			42		6-501.113/114	Premises: Maintained, No Unnecessary Articles
14		4-202.11 Food Contact Surfaces: Designed, Maintained, Installed				5-203.13
15		4-202.16 Non-Food Contact Surfaces: Designed, Maintained, Installed	43		2-103.11 B	No Unauthorized Personnel
16		4-501.11/15 Dishwashing Facilities: Designed, Maintained, Installed, Operated				6-202.111/112
		4-301.12 Three Compartment Sink Provided, Drainboards	44		4-802/03.11	Cleaning and Storage of Soiled Linens
17		4-204.112/115 Equipment Thermometers, Pressure Gauge				4-903.11
		4-302.14 Test Kit Provided to Test Sanitizer	HIGHLY SUSCEPTIBLE POPULATIONS			
18		4-603.12 Pre-Flushed, Scraped, Soaked	45	C	3-801.11	Food Restrictions and Food Preparation
19		4-501.18-.110 Wash, Rinse Water Clean, Proper Temperature		Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M,01,03,07,08) <input checked="" type="checkbox"/> <input type="checkbox"/>		
20	C	4-501.112/114 Properly Sanitized w/Chemical or 180 F Water	Other Critical Violations <input checked="" type="checkbox"/> <input type="checkbox"/>			
21		3-304.14 Wiping Cloths: Clean, Sanitized, Use Restricted				
22		4-602.11 Food Contact Surfaces Clean				

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: <u>Peggy Perkins</u>	Print: <u>Peggy Perkins</u>
Scheduled Date of Compliance Inspection: <u>N/A Pass</u>	Date & Result: <u>4/29/19</u>



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: Hurlid Elementary School Date: 10/11/17
 Address: Bedford Road
 Telephone: 781-937-8238
 Owner: Aramark
 Person In Charge (PIC): Eleanor Rodman
 Type of Operation:
 Food Service
 Retail Food
 Temporary Food School
 Purpose:
 Routine
 Follow Up
 Complaint
 Investigation
 Other

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE	DESCRIPTION	ITEM	CODE	DESCRIPTION
FOOD PROTECTION MANAGEMENT					
			23	4-602.13	Non-Food Contact Surfaces Clean
			24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored
M	C	590.003 A/B Person in Charge (PIC), Assigned, Knowledgeable	25	4-904.11	Single Service Articles Stored, Dispensed
	C	3-803.11 Consumer Advisories	26	4-502.13	No Re-Use of Single Service Articles
FOOD					
			WATER		
	C	590.004 A/B Approved Source	27	C 5-101.11	Approved Source
	C	3-101.11 No Spoilage		C 5-103.11-12	Hot & Cold Running Water, Under Pressure
01	C	590.004 J Labeling of Ingredients, Recalled, Allergen	SEWAGE		
	C	3-202.18 Shellstock ID			
	C	3-203.12 Tags & Records	28	C 5-402.13	Sewer and Waste Water Disposal
02		3-602.11 Food Labeling	PLUMBING		
		3-201.11 F Safe Food Handling Instructions			
FOOD PROTECTION, TIME & TEMP. CONTROLS					
			29	5-201/02.11	Installed and Maintained
			30	C 5-203.14	Cross Connection, Back Siphonage, Backflow
			TOILET AND HANDWASHING FACILITIES		
03	C	3-401.11-13 Cooking Temperatures	31	C 5-203.11	Number, Convenient
	C	3-403.11 Reheating		C 5-204/05.11	Location, Restricted Use, Accessible
	C	3-501.14 Cooling		6-202.14	Toilet Enclosed, Self-Closing Doors
	C	3-501.18 Hot and Cold Holding	32	6-501.11-12	Fixtures Clean, Good Repair
	C	3-402.11-12 Parasite Destruction/Records Retained		6-301.11-02.11	Hand Cleanser, Hand Drying, Signage
04		4-301.11 Facilities to Maintain Product Temperatures	REFUSE DISPOSAL		
05		4-302.12 Food Thermometers Provided			
06		3-501.13 PHF's Properly Thawed	33	5-501.13-17	Adequate Number, Covered, Vermin Proof
FOOD PROTECTION FROM CONTAMINATION					
				5-501.116	Clean
07	C	3-306.14 No Reuse of PHF's or Unwrapped Foods	34	5-501.111/115	Outside Storage Area Clean
08		3-305-07.11 Food Protection: Storage, Display, Transportation	INSECT, RODENT, ANIMAL CONTROL		
	C	3-302.11 Separation, Segregation, No Cross Contamination			
09		3-301.11 C Handling of Food & Ice Minimized, No Bare Hands	35	C 6-501.111/115	Insects, Rodents, Animals, Outer Openings
10		3-304.12 In Use Utensils Properly Stored	PHYSICAL FACILITIES		
		4-302.11 Food Dispensing Utensils Provided for Self-Service Unit			
PERSONNEL					
11	C	590.003 D/E Personnel with Infections Restricted/Excluded	36	6-201.11	Floors, Constructed, Clean, Good Repair
	C	2-301.12 Proper, Adequate Hand Washing	37	6-201.11	Walls, Ceiling, Attached Equip., Clean
12	C	590.004 E Prevention of Contamination of Hands	38	6-303.11	Adequate Lighting
	C	2-401.11-12 Good Hygienic Practices		6-202.11	Fixtures Shielded
13		2-304.11 Clean Clothes, Hair Restraints	39	6-304.11	Rooms and Equipment Vented
		2-402.11 Hair Restraints	40	6-305.11	Dressing Room Clean
EQUIPMENT AND UTENSILS					
14		4-202.11 Food Contact Surfaces: Designed, Maintained, Installed	41	C 7-101.11/02.11	Toxic Items: Original Container, Labeled
15		4-202.16 Non-Food Contact Surfaces: Designed, Maintained, Installed		7-201.11	Stored Separately
16		4-501.11/15 Dishwashing Facilities: Designed, Maintained, Installed, Operated	42	6-501.113/114	Premises: Maintained, No Unnecessary Articles
		4-301.12 Three Compartment Sink Provided, Drainboards		5-203.13	Mop Sink
17		4-204.112/115 Equipment Thermometers, Pressure Gauge		2-103.11 B	No Unauthorized Personnel
		4-302.14 Test Kit Provided to Test Sanitizer	43	6-202.111/112	Separate Living/Sleeping Quarters
18		4-803.12 Pre-Flushed, Scraped, Soaked	44	4-802/03.11	Cleaning and Storage of Soiled Linens
19		4-501.18-.110 Wash, Rinse Water Clean, Proper Temperature		4-903.11	Storage of Linen, Clean Equip., Sing. Serv. Articles
20	C	4-501.112/114 Properly Sanitized w/Chemical or 180 F Water	HIGHLY SUSCEPTIBLE POPULATIONS		
21		3-304.14 Wiping Cloths: Clean, Sanitized, Use Restricted	45	C 3-801.11	Food Restrictions and Food Preparation
22		4-602.11 Food Contact Surfaces Clean	Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M,01,03,07,08)		
Other Critical Violations					

Inspector's Signature: Meghan Doherty Print: Meghan Doherty
 PIC's Signature: [Signature] Print: [Signature]
 Scheduled Date of Compliance Inspection: N/A - Pass Date & Result: [Signature]



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Hurid Elementary School</u>	Date: <u>6/18/18</u>
Address: <u>Bedford Rd.</u>	Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Telephone: <u>781-937-8238</u>	
Owner: <u>Aramark Food Services</u>	
Person in Charge (PIC):	Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input type="checkbox"/> <u>School</u> <input checked="" type="checkbox"/>

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE	DESCRIPTION	ITEM	CODE	DESCRIPTION	
FOOD PROTECTION MANAGEMENT						
M	C 590.003 A/B	Person in Charge (PIC), Assigned, Knowledgeable	23	4-802.13	Non-Food Contact Surfaces Clean	
	C 3-603.11	Consumer Advisories	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored	
FOOD						
01	C 590.004 A/B	Approved Source	27	C 5-101.11	Approved Source	
	C 3-101.11	No Spoilage		C 5-103.11-.12	Hot & Cold Running Water, Under Pressure	
	C 590.004 J	Labeling of Ingredients, Recalled, Allergen	SEWAGE			
	C 3-202.18	Shellstock ID	28	C 5-402.13	Sewer and Waste Water Disposal	
	C 3-203.12	Tags & Records		PLUMBING		
02	C 3-602.11	Food Labeling	29	5-201/02.11	Installed and Maintained	
	C 3-201.11 F	Safe Food Handling Instructions	30	C 5-203.14	Cross Connection, Back Siphonage, Backflow	
FOOD PROTECTION, TIME & TEMP. CONTROLS						
03	C 3-401.11-.13	Cooking Temperatures	TOILET AND HANDWASHING FACILITIES			
	C 3-403.11	Reheating				
	C 3-501.14	Cooling				
	C 3-501.16	Hot and Cold Holding				
	C 3-402.11-.12	Parasite Destruction/Records Retained				
04	4-301.11	Facilities to Maintain Product Temperatures	31	C 5-203.11	Number, Convenient	
05	4-302.12	Food Thermometers Provided		C 5-204/05.11	Location, Restricted Use, Accessible	
06	3-501.13	PHF's Properly Thawed	32	6-202.14	Toilet Enclosed, Self-Closing Doors	
FOOD PROTECTION FROM CONTAMINATION						
07	C 3-306.14	No Reuse of PHF's or Unwrapped Foods		6-501.11-.12	Fixtures Clean, Good Repair	
08	C 3-305-07.11	Food Protection: Storage, Display, Transportation	6-301.11-02.11	Hand Cleanser, Hand Drying, Signage		
	C 3-302.11	Separation, Segregation, No Cross Contamination	REFUSE DISPOSAL			
09	3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands	33	5-501.13-.17	Adequate Number, Covered, Vermin Proof	
10	3-304.12	In Use Utensils Properly Stored	34	5-501.111/115	Clean	
	4-302.11	Food Dispensing Utensils Provided for Self-Service Unit	INSECT, RODENT, ANIMAL CONTROL			
PERSONNEL						
11	C 590.003 D/E	Personnel with Infections Restricted/Excluded	35	C 6-501.111/115	Insects, Rodents, Animals, Outer Openings	
12	C 2-301.12	Proper, Adequate Hand Washing	PHYSICAL FACILITIES			
	C 590.004 E	Prevention of Contamination of Hands	36	6-201.11	Floors, Constructed, Clean, Good Repair	
	C 2-401.11-.12	Good Hygienic Practices	37	6-201.11	Walls, Ceiling, Attached Equip., Clean	
13	2-304.11	Clean Clothes, Hair Restraints	38	6-303.11	Adequate Lighting	
	2-402.11	Hair Restraints		6-202.11	Fixtures Shielded	
EQUIPMENT AND UTENSILS						
14	4-202.11	Food Contact Surfaces: Designed, Maintained, Installed	39	6-304.11	Rooms and Equipment Vented	
15	4-202.1A	Non-Food Contact Surfaces: Designed, Maintained, Installed	40	6-305.11	Dressing Room Clean	
16	4-501.11/15	Dishwashing Facilities: Designed, Maintained, Installed, Operated	OTHER OPERATIONS			
	4-301.12	Three Compartment Sink Provided, Drainboards	41	C 7-101.11/02.11	Toxic Items: Original Container, Labeled	
17	4-204.112/115	Equipment Thermometers, Pressure Gauge	C 7-201.11	Stored Separately		
	4-302.14	Test Kit Provided to Test Sanitizer	42	6-501.113/114	Premises: Maintained, No Unnecessary Articles	
18	4-603.12	Pre-Flushed, Scraped, Soaked	5-203.13	Mop Sink		
19	4-501.18-.110	Wash, Rinse Water Clean, Proper Temperature	2-103.11 B	No Unauthorized Personnel		
20	C 4-501.112/114	Properly Sanitized w/Chemical or 180 F Water	43	6-202.111/112	Separate Living/Sleeping Quarters	
21	3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted	44	4-802/03.11	Cleaning and Storage of Soiled Linens	
22	4-802.11	Food Contact Surfaces Clean	4-903.11	Storage of Linen, Clean Equip., Sing. Serv. Articles		
HIGHLY SUSCEPTIBLE POPULATIONS						
			45	C 3-801.11	Food Restrictions and Food Preparation	

Number of violated provisions related to foodborne illness risk factors and interventions. (Red items M,01,03,07,08)

Other Critical Violations

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: <u>O'Leary Rodman</u>	Print: <u>O'Leary Rodman</u>
Scheduled Date of Compliance Inspection: <u>N/A PASS</u>	Date & Result: <input type="checkbox"/> <input type="checkbox"/>



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT

Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Hurld/Wyman Elementary School</u>	Date: <u>11/28/18</u>
Address: <u>39 Wyman Street</u>	
Telephone: <u>781-937-8243</u>	Purpose: <input type="checkbox"/> Routine <input type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input checked="" type="checkbox"/> Other
Owner: <u>Aramark Food Service</u>	
Person In Charge (PIC): <u>Antonetta Fuller</u>	

Type of Operation:

Food Service

Retail Food

Temporary Food

School

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE		ITEM	CODE				
FOOD PROTECTION MANAGEMENT			23	4-602.13	Non-Food Contact Surfaces Clean			
M	C	590.003 A/B	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored			
	C	3-603.11	25	4-904.11	Single Service Articles Stored, Dispensed			
FOOD			26	4-502.13	No Re-Use of Single Service Articles			
01	C	590.004 A/B	WATER					
	C	3-101.11	27	C	5-101.11	Approved Source		
	C	590.004 J	C	5-103.11-.12	Hot & Cold Running Water, Under Pressure			
	C	3-202.18	SEWAGE					
	C	3-203.12	28	C	5-402.13	Sewer and Waste Water Disposal		
02	3-602.11	Food Labeling	PLUMBING					
	3-201.11 F	Safe Food Handling Instructions	29	5-201/02.11	Installed and Maintained			
FOOD PROTECTION, TIME & TEMP. CONTROLS			30	C	5-203.14	Cross Connection, Back Siphonage, Backflow		
03	C	3-401.11-.13	TOILET AND HANDWASHING FACILITIES					
	C	3-403.11	31	C	5-203.11	Number, Convenient		
	C	3-501.14		C	5-204/05.11	Location, Restricted Use, Accessible		
	C	3-501.16		6-202.14	6-202.14	Toilet Enclosed, Self-Closing Doors		
	C	3-402.11-.12		6-501.11-.12	6-501.11-.12	Fixtures Clean, Good Repair		
	4-301.11	6-301.11-02.11		6-301.11-02.11	Hand Cleanser, Hand Drying, Signage			
04	4-301.11	Facilities to Maintain Product Temperatures	REFUSE DISPOSAL					
05	4-302.12	Food Thermometers Provided	33	5-501.13-.17	Adequate Number, Covered, Vermin Proof			
06	3-501.13	PHF's Properly Thawed		5-501.11B	Clean			
FOOD PROTECTION FROM CONTAMINATION			34	5-501.111/115	Outside Storage Area Clean			
07	C	3-306.14	INSECT, RODENT, ANIMAL CONTROL					
08	C	3-305-07.11	09	3-301.11 C	35	C	6-501.111/115	Insects, Rodents, Animals, Outer Openings
	C	3-302.11		3-304.12		4-302.11	Food Dispensing Utensils Provided for Self-Service Unit	
PERSONNEL			PHYSICAL FACILITIES					
11	C	590.003 D/E	36	6-201.11	Floors, Constructed, Clean, Good Repair			
12	C	2-301.12	37	6-201.11	Walls, Ceiling, Attached Equip., Clean			
	C	590.004 E	38	6-303.11	Adequate Lighting			
	C	2-401.11-.12		6-202.11	Fixtures Shielded			
13		2-304.11	39	6-304.11	Rooms and Equipment Vented			
		2-402.11	40	6-305.11	Dressing Room Clean			
EQUIPMENT AND UTENSILS			OTHER OPERATIONS					
14	4-202.11	Food Contact Surfaces: Designed, Maintained, Installed	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled		
15	4-202.16	Non-Food Contact Surfaces: Designed, Maintained, Installed			7-201.11	Stored Separately		
16	4-501.11/15	Dishwashing Facilities: Designed, Maintained, Installed, Operated	42	8-501.113/114	5-203.13	Premises: Maintained, No Unnecessary Articles		
	4-301.12	Three Compartment Sink Provided, Drainboards			2-103.11 B	Mop Sink		
17	4-204.112/115	Equipment Thermometers, Pressure Gauge	43	6-202.111/112	2-103.11 B	No Unauthorized Personnel		
	4-302.14	Test Kit Provided to Test Sanitizer	44	4-802/03.11	4-802/03.11	Separate Living/Sleeping Quarters		
18	4-603.12	Pre-Flushed, Scraped, Soaked			4-903.11	Cleaning and Storage of Soiled Linens		
19	4-501.18-.110	Wash, Rinse Water Clean, Proper Temperature	HIGHLY SUSCEPTIBLE POPULATIONS					
20	C	4-501.112/114	45	C	3-801.11	Food Restrictions and Food Preparation		
21	3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted	Number of violated provisions related to foodborne illness risk factors and interventions. (Red items M,01,03,07,08)					
22	4-602.11	Food Contact Surfaces Clean	Other Critical Violations					

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: <u>Antonetta Fuller</u>	Print: <u>Antonetta Fuller</u>
Scheduled Date of Compliance Inspection: <u>N/A - PASS</u>	Date & Result: <u>11/28/18</u>



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: Hurld Wyman Elementary School Date: 5/11/19
 Address: 39 Wyman Street
 Telephone: 781-937-8243
 Owner: Aramark
 Person In Charge (PIC): Annette Fuller
 Type of Operation:
 Food Service
 Retail Food
 Temporary Food
Schools
 Purpose:
 Routine
 Follow Up
 Complaint
 Investigation
 Other

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE		ITEM	CODE	
FOOD PROTECTION MANAGEMENT			23	4-802.13	Non-Food Contact Surfaces Clean
M	C	590.003 A/B	24	4-803.11/04.11	Clean Equipment and Utensils Properly Stored
	C	3-603.11	25	4-904.11	Single Service Articles Stored, Dispensed
FOOD			26	4-502.13	No Re-Use of Single Service Articles
	C	590.004 A/B	WATER		
	C	3-101.11	27	C	5-101.11
	C	590.004 J		C	5-103.11-.12
	C	3-202.18	SEWAGE		
	C	3-203.12	28	C	5-402.13
	C	3-203.12	PLUMBING		
	C	3-202.11	29		5-201/02.11
	C	3-201.11 F	30	C	5-203.14
FOOD PROTECTION, TIME & TEMP. CONTROLS			TOILET AND HANDWASHING FACILITIES		
	C	3-401.11-.13	31	C	5-203.11
	C	3-403.11		C	5-204/05.11
	C	3-501.14	32		6-202.14
	C	3-501.16			6-501.11-.12
	C	3-402.11-.12			6-301.11-02.11
04		4-301.11	REFUSE DISPOSAL		
05		4-302.12	33		5-501.13-.17
06		3-501.13			5-501.116
FOOD PROTECTION FROM CONTAMINATION			34		5-501.111/.115
07	C	3-306.14	INSECT, RODENT, ANIMAL CONTROL		
	C	3-305-07.11	35	C	6-501.111/.115
	C	3-302.11	PHYSICAL FACILITIES		
	C	3-301.11 C	36		6-201.11
	C	3-304.12	37		6-201.11
	C	4-302.11	38		6-303.11
PERSONNEL					6-202.11
11	C	590.003 D/E	39		6-304.11
	C	2-301.12	40		6-305.11
	C	590.004 E	OTHER OPERATIONS		
	C	2-401.11-.12	41	C	7-101.11/02.11
13		2-304.11		C	7-201.11
		2-402.11			6-501.113/.114
EQUIPMENT AND UTENSILS					5-203.13
14		4-202.11			2-103.11 B
15		4-202.16	43		6-202.111/.112
		4-501.11/.15	44		4-802/03.11
		4-301.12			4-903.11
		4-204.112/.115	HIGHLY SUSCEPTIBLE POPULATIONS		
		4-302.14	45	C	3-801.11
		4-603.12	Number of violated provisions related to foodborne illness risk factors and interventions. (Red items M,01,03,07,08)		
19		4-501.18-.110	Other Critical Violations		
20	C	4-501.112/114			
21		3-304.14			
22		4-802.11			

Inspector's Signature: Meghan Doherty Print: Meghan Doherty
 PIC's Signature: Annette Fuller Print: Annette Fuller
 Scheduled Date of Compliance Inspection: _____ Date & Result: _____



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Joyce Middle School</u>	Date: <u>10/11/17</u>
Address: <u>55 Locust Street</u>	Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Telephone: <u>781-937-8206</u>	
Owner: <u>Aramark</u>	
Person In Charge (PIC): <u>Grace Pinto</u>	Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input type="checkbox"/> <u>School</u> <input checked="" type="checkbox"/>

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE	DESCRIPTION	ITEM	CODE	DESCRIPTION			
FOOD PROTECTION MANAGEMENT								
M	C	590.003 A/B	23	4-602.13	Non-Food Contact Surfaces Clean			
	C	3-603.11	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored			
		Person In Charge (PIC), Assigned, Knowledgeable	25	4-904.11	Single Service Articles Stored, Dispensed			
		Consumer Advisories	26	4-502.13	No Re-Use of Single Service Articles			
FOOD								
01	C	590.004 A/B	27			Approved Source		
	C	3-101.11				C	5-101.11	Hot & Cold Running Water, Under Pressure
	C	590.004 J	28			Labeling of Ingredients, Recalled, Allergen		
	C	3-202.18				C	5-103.11-.12	SEWAGE
	C	3-203.12				C	5-402.13	Sewer and Waste Water Disposal
02		3-602.11	28			Food Labeling		
		3-201.11 F				Safe Food Handling Instructions		
FOOD PROTECTION, TIME & TEMP. CONTROLS								
03	C	3-401.11-.13	29	5-201/02.11	Installed and Maintained			
	C	3-403.11	30	5-203.14	Cross Connection, Back Siphonage, Backflow			
	C	3-501.14	31			TOILET AND HANDWASHING FACILITIES		
	C	3-501.16				C	5-203.11	Number, Convenient
	C	3-402.11-.12				C	5-204/05.11	Location, Restricted Use, Accessible
04		4-301.11	32			Facilities to Maintain Product Temperatures		
05		4-302.12				6-202.14	Toilet Enclosed, Self-Closing Doors	
06		3-501.13	6-501.11-.12	Fixtures Clean, Good Repair				
		PHF's Properly Thawed	6-301.11-02.11	Hand Cleanser, Hand Drying, Signage				
FOOD PROTECTION FROM CONTAMINATION								
07	C	3-306.14	33			REFUSE DISPOSAL		
		3-305-07.11				5-501.13-.17	Adequate Number, Covered, Vermin Proof	
08	C	3-302.11	34			Clean		
		3-301.11 C				5-501.111/.115	Outside Storage Area Clean	
09		3-304.12	35			INSECT, RODENT, ANIMAL CONTROL		
		4-302.11				C	8-501.111/.115	Insects, Rodents, Animals, Outer Openings
10		4-302.11	36			PHYSICAL FACILITIES		
		4-302.11					6-201.11	Floors, Constructed, Clean, Good Repair
PERSONNEL								
11	C	590.003 D/E	37			6-201.11		
	C	2-301.12				6-303.11	Adequate Lighting	
12	C	590.004 E	38			6-202.11		
	C	2-401.11-.12				6-304.11	Rooms and Equipment Vented	
13		2-304.11	40			6-305.11		
		2-402.11				Dressing Room Clean		
EQUIPMENT AND UTENSILS								
14		4-202.11	41			OTHER OPERATIONS		
		4-202.16				C	7-101.11/02.11	Toxic Items: Original Container, Labeled
15		4-501.11/.15	42			C		
		4-301.12				7-201.11	Stored Separately	
16		4-204.112/.115	43			6-501.113/.114		
		4-302.14				5-203.13	Premises: Maintained, No Unnecessary Articles	
17		4-803.12	44			2-103.11 B		
		4-501.18-.110				6-202.111/.112	No Unauthorized Personnel	
18		4-501.112/114	45			4-902/03.11		
		3-304.14				4-903.11	Separate Living/Sleeping Quarters	
19		4-602.11	45			4-903.11		
		4-602.11				C	3-801.11	Cleaning and Storage of Soiled Linens
20		4-602.11	45			3-801.11		
		4-602.11				Food Restrictions and Food Preparation		
21		4-602.11	45			3-801.11		
		4-602.11				Food Restrictions and Food Preparation		
22		4-602.11	45			3-801.11		
		4-602.11				Food Restrictions and Food Preparation		

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: <u>Grace Pinto</u>	Print: <u>Grace Pinto</u>
Scheduled Date of Compliance Inspection: <u>N/A - Pass</u>	Date & Result: <input checked="" type="checkbox"/> <input type="checkbox"/>
Other Critical Violations: <input checked="" type="checkbox"/> <input type="checkbox"/>	



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT

Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Joyce Middle School</u>	Date: <u>6/18/18</u>
Address: <u>55 Locust Street</u>	Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Telephone: <u>781-937-8206</u>	
Owner: <u>Aramark Food Service</u>	Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input type="checkbox"/> School <input checked="" type="checkbox"/>
Person In Charge (PIC)	

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations **in operation or facilities which must** be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE		ITEM	CODE			
FOOD PROTECTION MANAGEMENT			23	4-602.13	Non-Food Contact Surfaces Clean		
M	C	590.003 A/B	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored		
	C	3-603.11	25	4-904.11	Single Service Articles Stored, Dispensed		
		Consumer Advisories	26	4-602.13	No Re-Use of Single Service Articles		
FOOD			WATER				
01	C	590.004 A/B	27	C	5-101.11	Approved Source	
	C	3-101.11		C	5-103.11-.12	Hot & Cold Running Water, Under Pressure	
	C	590.004 J	SEWAGE				
	C	3-202.18	28	C	5-402.13	Sewer and Waste Water Disposal	
	C	3-203.12		PLUMBING			
02		3-602.11	29		5-201/02.11	Installed and Maintained	
		3-201.11 F	30	C	5-203.14	Cross Connection, Back Siphonage, Backflow	
FOOD PROTECTION, TIME & TEMP. CONTROLS			TOILET AND HANDWASHING FACILITIES				
03	C	3-401.11-.13	31	C	5-203.11	Number, Convenient	
	C	3-403.11		C	5-204/05.11	Location, Restricted Use, Accessible	
	C	3-501.14				6-202.14	Toilet Enclosed, Self-Closing Doors
	C	3-501.16				6-501.11-.12	Fixtures Clean, Good Repair
	C	3-402.11-.12				6-301.11-02.11	Hand Cleanser, Hand Drying, Signage
04		4-301.11	32				
05		4-302.12					
06		3-501.13	REFUSE DISPOSAL				
FOOD PROTECTION FROM CONTAMINATION			33		5-501.13-.17	Adequate Number, Covered, Vermin Proof	
07	C	3-308.14				5-501.116	Clean
08		3-305-07.11	34		5-501.111/.115	Outside Storage Area Clean	
	C	3-302.11		INSECT, RODENT, ANIMAL CONTROL			
09		3-301.11 C	35	C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings	
10		3-304.12		PHYSICAL FACILITIES			
		4-302.11		36		6-201.11	Floors, Constructed, Clean, Good Repair
PERSONNEL			37		6-201.11	Walls, Ceiling, Attached Equip., Clean	
11	C	590.003 D/E	38		6-303.11	Adequate Lighting	
	C	2-301.12				6-202.11	Fixtures Shielded
12	C	590.004 E	39		6-304.11	Rooms and Equipment Vented	
	C	2-401.11-.12	40		6-305.11	Dressing Room Clean	
13		2-304.11	OTHER OPERATIONS				
		2-402.11	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled	
14		4-202.11		C	7-201.11	Stored Separately	
	15		4-202.16			6-501.113/.114	Premises: Maintained, No Unnecessary Articles
16			4-501.11/.15			5-203.13	Mop Sink
		4-301.12			2-103.11 B	No Unauthorized Personnel	
		4-204.112/.115	43		6-202.111/.112	Separate Living/Sleeping Quarters	
17		4-302.14	44		4-802/03.11	Cleaning and Storage of Soiled Linens	
		4-603.12			4-903.11	Storage of Linen, Clean Equip., Sing. Serv. Articles	
18		4-603.12	HIGHLY SUSCEPTIBLE POPULATIONS				
19		4-501.18-.110	45	C	3-801.11	Food Restrictions and Food Preparation	
20	C	4-501.112/114	Number of violated provisions related to foodborne illness risk factors and interventions. (Red items M,01,03,07,08)				
21		3-304.14	<input checked="" type="checkbox"/> <input type="checkbox"/>				
22		4-602.11	Other Critical Violations				

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: <u>Kim Patton</u>	Print: <u>Kim Patton</u>
Scheduled Date of Compliance Inspection: <u>N/A - pass</u>	Date & Result: <u>6/18/18</u>



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Joyce Middle School</u>		Date: <u>11/05/18</u>
Address: <u>55 Locust Street</u>		Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Telephone: <u>781-937-8206</u>		
Owner: <u>Aramark</u>		
Person In Charge (PIC): <u>Grace Pinto</u>		

Type of Operation:
 Food Service
 Retail Food
 Temporary Food School

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE		ITEM	CODE		
FOOD PROTECTION MANAGEMENT			23	4-802.13	Non-Food Contact Surfaces Clean	
M	C	590.003 A/B	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored	
	C	3-603.11	25	4-904.11	Single Service Articles Stored, Dispensed	
FOOD			26	4-502.13	No Re-Use of Single Service Articles	
01	C	590.004 A/B	WATER			
	C	3-101.11	27	C	5-101.11	Approved Source
	C	590.004 J		C	5-103.11-.12	Hot & Cold Running Water, Under Pressure
	C	3-202.18	SEWAGE			
	C	3-203.12	28	C	5-402.13	Sewer and Waste Water Disposal
C	3-802.11	PLUMBING				
02		3-201.11 F	29		5-201/02.11	Installed and Maintained
FOOD PROTECTION, TIME & TEMP. CONTROLS			30	C	5-203.14	Cross Connection, Back Siphonage, Backflow
03	C	3-401.11-.13	TOILET AND HANDWASHING FACILITIES			
	C	3-403.11	31	C	5-203.11	Number, Convenient
	C	3-501.14		C	5-204/05.11	Location, Restricted Use, Accessible
	C	3-501.16			6-202.14	Toilet Enclosed, Self-Closing Doors
	C	3-402.11-.12			6-501.11-.12	Fixtures Clean, Good Repair
	4-301.11			6-301.11-02.11	Hand Cleanser, Hand Drying, Signage	
04		4-301.11	REFUSE DISPOSAL			
05		4-302.12	33		5-501.13-.17	Adequate Number, Covered, Vermin Proof
06		3-501.13			5-501.116	Clean
FOOD PROTECTION FROM CONTAMINATION			34		5-501.111/115	Outside Storage Area Clean
07	C	3-308.14	INSECT, RODENT, ANIMAL CONTROL			
08		3-305-07.11	35	C	6-501.111/115	Insects, Rodents, Animals, Outer Openings
	C	3-302.11		PHYSICAL FACILITIES		
09		3-301.11 C	36		6-201.11	Floors, Constructed, Clean, Good Repair
10		3-304.12	37		6-201.11	Walls, Ceiling, Attached Equip., Clean
		4-302.11	38		6-303.11	Adequate Lighting
PERSONNEL			39		6-202.11	Fixtures Shielded
11	C	590.003 D/E	38		6-304.11	Rooms and Equipment Vented
	C	2-301.12	40		6-305.11	Dressing Room Clean
12	C	590.004 E	OTHER OPERATIONS			
	C	2-401.11-.12	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled
13		2-304.11		C	7-201.11	Stored Separately
		2-402.11	42		6-501.113/114	Premises: Maintained, No Unnecessary Articles
EQUIPMENT AND UTENSILS					5-203.13	Mop Sink
14		4-202.11			2-103.11 B	No Unauthorized Personnel
15		4-202.16	43		6-202.111/112	Separate Living/Sleeping Quarters
16		4-501.11/15	44		4-802/03.11	Cleaning and Storage of Soiled Linens
		4-301.12			4-903.11	Storage of Linen, Clean Equip., Sing. Serv. Articles
17		4-204.112/115	HIGHLY SUSCEPTIBLE POPULATIONS			
		4-302.14	45	C	3-801.11	Food Restrictions and Food Preparation
18		4-603.12	Number of violated provisions related to foodborne illness risk factors and interventions. (Red items M,01,03,07,08)			
19		4-501.18-.110	<input checked="" type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>			
20	C	4-501.112/114				
21		3-304.14	Other Critical Violations			
22		4-802.11				

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: <u>Kim Palladino</u>	Print: <u>Kim Palladino</u>
Scheduled Date of Compliance Inspection: <u>N/A - OASS</u>	Date & Result:



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
 Woburn City Hall, 10 Common Street, Woburn, MA 01801
 781-897-5920

Name: <u>Joyce Middle School</u>	Date: <u>4/29/19</u>
Address: <u>55 Locust Street</u>	Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Telephone: <u>781-937-8200</u>	
Owner: <u>Aramark</u>	
Person In Charge (PIC): <u>Grace Pinto</u>	

Type of Operation:

Food Service

Retail Food

Temporary Food

School

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE	DESCRIPTION	ITEM	CODE	DESCRIPTION
FOOD PROTECTION MANAGEMENT			23	4-802.13	Non-Food Contact Surfaces Clean
M	C 590.003 A/B	Person in Charge (PIC), Assigned, Knowledgeable	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored
	C 3-603.11	Consumer Advisories	25	4-904.11	Single Service Articles Stored, Dispensed
FOOD			26	4-502.13	No Re-Use of Single Service Articles
FOOD			WATER		
01	C 590.004 A/B	Approved Source	27	C 5-101.11	Approved Source
	C 3-101.11	No Spoilage		C 5-103.11-.12	Hot & Cold Running Water, Under Pressure
	C 590.004 J	Labeling of Ingredients, Recalled, Allergen	SEWAGE		
	C 3-202.18	Shellstock ID	28	C 5-402.13	Sewer and Waste Water Disposal
C 3-203.12	Tags & Records	PLUMBING			
02	3-602.11	Food Labeling	29	5-201/02.11	Installed and Maintained
	3-201.11 F	Safe Food Handling Instructions		30	C 5-203.14
FOOD PROTECTION, TIME & TEMP. CONTROLS			TOILET AND HANDWASHING FACILITIES		
03	C 3-401.11-.13	Cooking Temperatures	31	C 5-203.11	Number, Convenient
	C 3-403.11	Reheating		C 5-204/05.11	Location, Restricted Use, Accessible
	C 3-501.14	Cooling	32	6-202.14	Toilet Enclosed, Self-Closing Doors
	C 3-501.16	Hot and Cold Holding		6-501.11-.12	Fixtures Clean, Good Repair
04	3-402.11-.12	Parasite Destruction/Records Retained	6-301.11-02.11	Hand Cleanser, Hand Drying, Signage	
05	4-301.11	Facilities to Maintain Product Temperatures	REFUSE DISPOSAL		
06	4-302.12	Food Thermometers Provided	33	5-501.13-.17	Adequate Number, Covered, Vermin Proof
08	3-501.13	PHF's Properly Thawed		5-501.116	Clean
FOOD PROTECTION FROM CONTAMINATION			34	5-501.111/115	Outside Storage Area Clean
07	C 3-306.14	No Reuse of PHF's or Unwrapped Foods		INSECT, RODENT, ANIMAL CONTROL	
08	C 3-305-07.11	Food Protection: Storage, Display, Transportation	35	C 6-501.111/115	Insects, Rodents, Animals, Outer Openings
	C 3-302.11	Separation, Segregation, No Cross Contamination		PHYSICAL FACILITIES	
09	3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands	36	6-201.11	Floors, Constructed, Clean, Good Repair
10	3-304.12	In Use Utensils Properly Stored		37	6-201.11
	4-302.11	Food Dispensing Utensils Provided for Self-Service Unit	38	6-303.11	Adequate Lighting
PERSONNEL			38	6-202.11	Fixtures Shielded
11	C 590.003 D/E	Personnel with Infections Restricted/Excluded		39	6-304.11
	C 2-301.12	Proper, Adequate Hand Washing	40	6-305.11	Dressing Room Clean
C 590.004 E	Prevention of Contamination of Hands	OTHER OPERATIONS			
12	C 2-401.11-.12	Good Hygienic Practices	41	C 7-101.11/02.11	Toxic Items: Original Container, Labeled
	2-304.11	Clean Clothes, Hair Restraints		7-201.11	Stored Separately
13	2-402.11	Hair Restraints	42	6-501.113/114	Premises: Maintained, No Unnecessary Articles
EQUIPMENT AND UTENSILS				5-203.13	Mop Sink
14	4-202.11	Food Contact Surfaces: Designed, Maintained, Installed	43	2-103.11 B	No Unauthorized Personnel
15	4-202.16	Non-Food Contact Surfaces: Designed, Maintained, Installed		44	6-202.111/112
	4-501.11/15	Dishwashing Facilities: Designed, Maintained, Installed, Operated	4-802/03.11		Cleaning and Storage of Soiled Linens
16	4-301.12	Three Compartment Sink Provided, Drainboards	4-903.11	Storage of Linen, Clean Equip., Sing. Serv. Articles	
	4-204.112/115	Equipment Thermometers, Pressure Gauge	HIGHLY SUSCEPTIBLE POPULATIONS		
17	4-302.14	Test Kit Provided to Test Sanitizer	45	C 3-801.11	Food Restrictions and Food Preparation
	4-803.12	Pre-Flushed, Scraped, Soaked		Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M,01,03,07,08)	
18	4-501.18-.110	Wash, Rinse Water Clean, Proper Temperature	<input checked="" type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>		
20	C 4-501.112/114	Properly Sanitized w/Chemical or 180 F Water			
21	3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted	Other Critical Violations		
22	4-802.11	Food Contact Surfaces Clean	Print: <u>Meghan Doherty</u> Print: <u>GRACE PINTO</u>		

Inspector's Signature: Meghan Doherty

PIC's Signature: Grace Pinto

Scheduled Date of Compliance Inspection: N/A - PASS

Print: Meghan Doherty

Print: GRACE PINTO

Date & Result



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Kennedy Middle School</u>	Date: <u>9/26/17</u>
Address: <u>34 Middle Street</u>	
Telephone: <u>781-937-8232</u>	Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Owner: <u>Aramark</u>	
Person In Charge (PIC): <u>Grace Lentine</u>	

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE	DESCRIPTION	ITEM	CODE	DESCRIPTION		
FOOD PROTECTION MANAGEMENT							
M	C	590.003 A/B Person in Charge (PIC), Assigned, Knowledgeable	23	4-602.13	Non-Food Contact Surfaces Clean		
	C	3-603.11 Consumer Advisories	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored		
FOOD							
01	C	590.004 A/B Approved Source	27	C	5-101.11 Approved Source		
	C	3-101.11 No Spoilage		C	5-103.11-.12	Hot & Cold Running Water, Under Pressure	
	C	590.004 J Labeling of Ingredients, Recalled, Allergen	SEWAGE				
	C	3-202.18 Shellstock ID	28	C	5-402.13	Sewer and Waste Water Disposal	
	C	3-203.12 Tags & Records		PLUMBING			
02		3-602.11 Food Labeling	29		5-201/02.11 Installed and Maintained		
		3-201.11 F Safe Food Handling Instructions	30	C	5-203.14	Cross Connection, Back Siphonage, Backflow	
FOOD PROTECTION, TIME & TEMP. CONTROLS							
03	C	3-401.11-.13 Cooking Temperatures	TOILET AND HANDWASHING FACILITIES				
	C	3-403.11 Reheating					
	C	3-501.14 Cooling					
	C	3-501.16 Hot and Cold Holding					
	C	3-402.11-.12 Parasite Destruction/Records Retained					
04		4-301.11 Facilities to Maintain Product Temperatures	31	C	5-203.11	Number, Convenient	
05		4-302.12 Food Thermometers Provided		C	5-204/05.11	Location, Restricted Use, Accessible	
06		3-501.13 PHF's Properly Thawed	32		6-202.14	Toilet Enclosed, Self-Closing Doors	
FOOD PROTECTION FROM CONTAMINATION							
07	C	3-306.14 No Reuse of PHF's or Unwrapped Foods				6-501.11-.12	Fixtures Clean, Good Repair
		3-305-07.11 Food Protection: Storage, Display, Transportation			6-301.11-02.11	Hand Cleanser, Hand Drying, Signage	
08	C	3-302.11 Separation, Segregation, No Cross Contamination	REFUSE DISPOSAL				
09		3-301.11 C Handling of Food & Ice Minimized, No Bare Hands	33		5-501.13-.17	Adequate Number, Covered, Vermin Proof	
10		3-304.12 In Use Utensils Properly Stored				5-501.116	Clean
		4-302.11 Food Dispensing Utensils Provided for Self-Service Unit	34		5-501.111/.115	Outside Storage Area Clean	
PERSONNEL							
11	C	590.003 D/E Personnel with Infections Restricted/Excluded	INSECT, RODENT, ANIMAL CONTROL				
	C	2-301.12 Proper, Adequate Hand Washing					
	C	590.004 E Prevention of Contamination of Hands					
	C	2-401.11-.12 Good Hygienic Practices					
12		2-304.11 Clean Clothes, Hair Restraints	35	C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings	
		2-402.11 Hair Restraints		PHYSICAL FACILITIES			
EQUIPMENT AND UTENSILS							
13		4-202.11 Food Contact Surfaces: Designed, Maintained, Installed	36		6-201.11	Floors, Constructed, Clean, Good Repair	
14		4-202.16 Non-Food Contact Surfaces: Designed, Maintained, Installed	37		6-201.11	Walls, Ceiling, Attached Equip., Clean	
15		4-501.11/.15 Dishwashing Facilities: Designed, Maintained, Installed, Operated	38		6-303.11	Adequate Lighting	
		4-301.12 Three Compartment Sink Provided, Drainboards				6-202.11	Fixtures Shielded
16		4-204.112/.115 Equipment Thermometers, Pressure Gauge	39		6-304.11	Rooms and Equipment Vented	
		4-302.14 Test Kit Provided to Test Sanitizer	40		6-305.11	Dressing Room Clean	
17		4-603.12 Pre-Flushed, Scraped, Soaked	OTHER OPERATIONS				
18		4-501.18-.110 Wash, Rinse Water Clean, Proper Temperature	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled	
19	C	4-501.112/114 Properly Sanitized w/Chemical or 180 F Water		C	7-201.11	Stored Separately	
20		3-304.14 Wiping Cloths: Clean, Sanitized, Use Restricted	42		6-501.113/.114	Premises: Maintained, No Unnecessary Articles	
21		4-602.11 Food Contact Surfaces Clean				5-203.13	Mop Sink
						2-103.11 B	No Unauthorized Personnel
22			43		6-202.111/.112	Separate Living/Sleeping Quarters	
HIGHLY SUSCEPTIBLE POPULATIONS							
			44		4-802/03.11	Cleaning and Storage of Soiled Linens	
					4-903.11	Storage of Linen, Clean Equip., Sing. Serv. Articles	
FOOD RESTRICTIONS AND FOOD PREPARATION							
			45	C	3-801.11	Food Restrictions and Food Preparation	

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: <u>[Signature]</u>	Print: <u>[Signature]</u>
Scheduled Date of Compliance Inspection: <u>N/A - Pass</u>	Date & Result: <u>[Signature]</u>

Number of violated provisions related to foodborne illness risk factors and interventions. (Red items M, 01, 03, 07, 08)

Other Critical Violations



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
 Woburn City Hall, 10 Common Street, Woburn, MA 01801
 781-897-5920

Name: <u>Kennedy Middle School</u>	Date: <u>10/19/18</u>
Address: <u>34 Middle Street</u>	Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Telephone: <u>781-937-8232 x5</u>	
Owner: <u>Aramark Food Service</u>	
Person in Charge (PIC): _____	Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input type="checkbox"/> <u>School</u> <input checked="" type="checkbox"/>

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE		ITEM	CODE		
FOOD PROTECTION MANAGEMENT			23	4-602.13	Non-Food Contact Surfaces Clean	
M	C	590.003 A/B	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored	
	C	3-603.11	25	4-904.11	Single Service Articles Stored, Dispensed	
FOOD			26	4-502.13	No Re-Use of Single Service Articles	
01	C	590.004 A/B	WATER			
	C	3-101.11	27	C	5-101.11	Approved Source
	C	590.004 J	C	5-103.11-12	Hot & Cold Running Water, Under Pressure	
	C	3-202.18	SEWAGE			
	C	3-203.12	28	C	5-402.13	Sewer and Waste Water Disposal
02	3-602.11	Food Labeling	PLUMBING			
	3-201.11 F	Safe Food Handling Instructions	29	5-201/02.11	Installed and Maintained	
FOOD PROTECTION, TIME & TEMP. CONTROLS			30	C	5-203.14	Cross Connection, Back Siphonage, Backflow
03	C	3-401.11-.13	TOILET AND HANDWASHING FACILITIES			
	C	3-403.11	31	C	5-203.11	Number, Convenient
	C	3-501.14		C	5-204/05.11	Location, Restricted Use, Accessible
	C	3-501.16			6-202.14	Toilet Enclosed, Self-Closing Doors
	C	3-402.11-.12	32		6-501.11-.12	Fixtures Clean, Good Repair
	4-301.11			6-301.11-02.11	Hand Cleanser, Hand Drying, Signage	
04	4-302.12	Food Thermometers Provided	REFUSE DISPOSAL			
05	3-501.13	PHF's Properly Thawed	33	5-501.13-.17	Adequate Number, Covered, Vermin Proof	
FOOD PROTECTION FROM CONTAMINATION				5-501.116	Clean	
07	C	3-308.14	34	5-501.111/.115	Outside Storage Area Clean	
08	C	3-305-07.11	INSECT, RODENT, ANIMAL CONTROL			
09	C	3-302.11	35	C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings
10		3-301.11 C	PHYSICAL FACILITIES			
		3-304.12	36		6-201.11	Floors, Constructed, Clean, Good Repair
		4-302.11	37		6-201.11	Walls, Ceiling, Attached Equip., Clean
PERSONNEL			38		6-303.11	Adequate Lighting
11	C	590.003 D/E			6-202.11	Fixtures Shielded
12	C	2-301.12	39		6-304.11	Rooms and Equipment Vented
	C	590.004 E	40		6-305.11	Dressing Room Clean
13	C	2-401.11-.12	OTHER OPERATIONS			
	C	2-304.11	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled
	C	2-402.11		C	7-201.11	Stored Separately
EQUIPMENT AND UTENSILS			42		6-501.113/.114	Premises: Maintained, No Unnecessary Articles
14		4-202.11			5-203.13	Mop Sink
15		4-202.18			2-103.11 B	No Unauthorized Personnel
16		4-501.11/.15	43		6-202.111/.112	Separate Living/Sleeping Quarters
		4-301.12	44		4-802/03.11	Cleaning and Storage of Soiled Linens
17		4-204.112/.115			4-903.11	Storage of Linen, Clean Equip., Sing. Serv. Articles
		4-302.14	HIGHLY SUSCEPTIBLE POPULATIONS			
18		4-803.12	45	C	3-801.11	Food Restrictions and Food Preparation
19		4-501.18-.110	Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M,01,03,07,08)			
20	C	4-501.112/114	Other Critical Violations			
21		3-304.14	Inspector's Signature: <u>Meghan Doherty</u>			
22		4-802.11	Print: <u>Meghan Doherty</u>			

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: _____	Print: _____
Scheduled Date of Compliance Inspection: <u>N/A - PASS</u>	Date & Result: _____



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
 Woburn City Hall, 10 Common Street, Woburn, MA 01801
 781-897-5920

Name: <u>Kennedy middle school</u>	Date: <u>11/28/18</u>
Address: <u>34 middle Street</u>	Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Telephone: <u>781-937-8232 x5</u>	
Owner: <u>Aramark Food Service</u>	
Person In Charge (PIC): <u>Grace Lentine</u>	Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input type="checkbox"/> <u>School</u> <input checked="" type="checkbox"/>

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE		ITEM	CODE		
FOOD PROTECTION MANAGEMENT			23	4-602.13	Non-Food Contact Surfaces Clean	
M	C	590.003 A/B	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored	
	C	3-603.11	25	4-904.11	Single Service Articles Stored, Dispensed	
		Consumer Advisories	26	4-502.13	No Re-Use of Single Service Articles	
FOOD			WATER			
01	C	590.004 A/B	27	C	5-101.11	Approved Source
	C	3-101.11		C	5-103.11-.12	Hot & Cold Running Water, Under Pressure
	C	590.004 J	SEWAGE			
	C	3-202.18	28	C	5-402.13	Sewer and Waste Water Disposal
		Shellstock ID	PLUMBING			
		Tags & Records	29		5-201/02.11	Installed and Maintained
02		3-602.11	30	C	5-203.14	Cross Connection, Back Siphonage, Backflow
		Safe Food Handling Instructions	TOILET AND HANDWASHING FACILITIES			
FOOD PROTECTION, TIME & TEMP. CONTROLS			31	C	5-203.11	Number, Convenient
03	C	3-401.11-.13		C	5-204/05.11	Location, Restricted Use, Accessible
	C	3-403.11			6-202.14	Toilet Enclosed, Self-Closing Doors
	C	3-501.14			6-501.11-.12	Fixtures Clean, Good Repair
	C	3-501.18			6-301.11-02.11	Hand Cleanser, Hand Drying, Signage
	C	3-402.11-.12	REFUSE DISPOSAL			
04		4-301.11	33		5-501.13-.17	Adequate Number, Covered, Vermin Proof
05		4-302.12			5-501.116	Clean
06		3-501.13	34		5-501.111/.115	Outside Storage Area Clean
FOOD PROTECTION FROM CONTAMINATION			INSECT, RODENT, ANIMAL CONTROL			
07	C	3-308.14	35	C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings
08	C	3-305-07.11		PHYSICAL FACILITIES		
08	C	3-302.11	36		6-201.11	Floors, Constructed, Clean, Good Repair
09		3-301.11 C	37		6-201.11	Walls, Ceiling, Attached Equip., Clean
10		3-304.12	38		6-303.11	Adequate Lighting
		4-302.11	38		6-202.11	Fixtures Shielded
		Food Dispensing Utensils Provided for Self-Service Unit	38		6-304.11	Rooms and Equipment Vented
			40		6-305.11	Dressing Room Clean
PERSONNEL			OTHER OPERATIONS			
11	C	590.003 D/E	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled
12	C	2-301.12			7-201.11	Stored Separately
	C	590.004 E			6-501.113/.114	Premises: Maintained, No Unnecessary Articles
	C	2-401.11-.12			5-203.13	Mop Sink
13		2-304.11			2-103.11 B	No Unauthorized Personnel
		2-402.11			6-202.111/.112	Separate Living/Sleeping Quarters
EQUIPMENT AND UTENSILS			44		4-802/03.11	Cleaning and Storage of Soiled Linens
14		4-202.11			4-903.11	Storage of Linen, Clean Equip., Sing. Serv. Articles
15		4-202.16	HIGHLY SUSCEPTIBLE POPULATIONS			
16		4-501.11/.15	45	C	3-801.11	Food Restrictions and Food Preparation
		4-301.12	Number of violated provisions related to foodborne illness risk factors and interventions. (Red items M,01,03,07,08)			
17		4-204.112/.115	<input checked="" type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>			
		4-302.14				
18		4-603.12	Other Critical Violations			
19		4-501.18-.110				
20	C	4-501.112/114				
21		3-304.14				
22		4-602.11				

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: <u>[Signature]</u>	Print: <u>[Signature]</u>
Scheduled Date of Compliance Inspection: <u>N/A - PASS</u>	Date of Result: <u></u>



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT

Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Kennedy middle school</u>	Date: <u>5/1/19</u>
Address: <u>34 middle street</u>	
Telephone: <u>781-937-8032 x 5</u>	Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Owner: <u>Aramark</u>	
Person in Charge (PIC): <u>Grace Lentini</u>	

Type of Operation:

Food Service

Retail Food

Temporary Food

Schools

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE	DESCRIPTION	ITEM	CODE	DESCRIPTION	
FOOD PROTECTION MANAGEMENT			23	4-602.13	Non-Food Contact Surfaces Clean	
M	C	590.003 A/B	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored	
	C	3-603.11	25	4-904.11	Single Service Articles Stored, Dispensed	
		Consumer Advisories	26	4-502.13	No Re-Use of Single Service Articles	
FOOD			WATER			
01	C	590.004 A/B	27	C	5-101.11	Approved Source
	C	3-101.11		C	5-103.11-.12	Hot & Cold Running Water, Under Pressure
	C	590.004 J	SEWAGE			
	C	3-202.18	28	C	5-402.13	Sewer and Waste Water Disposal
02	C	3-203.12	PLUMBING			
	C	3-602.11	29		5-201/02.11	Installed and Maintained
		Safe Food Handling Instructions	30	C	5-203.14	Cross Connection, Back Siphonage, Backflow
FOOD PROTECTION, TIME & TEMP. CONTROLS			TOILET AND HANDWASHING FACILITIES			
03	C	3-401.11-.13	31	C	5-203.11	Number, Convenient
	C	3-403.11		C	5-204/05.11	Location, Restricted Use, Accessible
	C	3-501.14			6-202.14	Toilet Enclosed, Self-Closing Doors
	C	3-501.16	32		6-501.11-.12	Fixtures Clean, Good Repair
		Parasite Destruction/Records Retained			6-301.11-02.11	Hand Cleanser, Hand Drying, Signage
04		4-301.11	REFUSE DISPOSAL			
05		4-302.12	33		5-501.13-.17	Adequate Number, Covered, Vermin Proof
06		3-501.13			5-501.116	Clean
FOOD PROTECTION FROM CONTAMINATION			34		6-501.111/115	Outside Storage Area Clean
07	C	3-306.14	INSECT, RODENT, ANIMAL CONTROL			
08		3-305-07.11	35	C	6-501.111/115	Insects, Rodents, Animals, Outer Openings
	C	3-302.11		PHYSICAL FACILITIES		
09		3-301.11 C	36		6-201.11	Floors, Constructed, Clean, Good Repair
10		3-304.12	37		6-201.11	Walls, Ceiling, Attached Equip., Clean
		4-302.11	38		6-303.11	Adequate Lighting
PERSONNEL			39		6-202.11	Fixtures Shielded
11	C	590.003 D/E	39		6-304.11	Rooms and Equipment Vented
12	C	2-301.12	40		6-305.11	Dressing Room Clean
	C	590.004 E	OTHER OPERATIONS			
13		2-401.11-.12	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled
		2-304.11			7-201.11	Stored Separately
		2-402.11	42		6-501.113/114	Premises: Maintained, No Unnecessary Articles
EQUIPMENT AND UTENSILS					5-203.13	Mop Sink
14		4-202.11			2-103.11 B	No Unauthorized Personnel
15		4-202.16	43		6-202.111/112	Separate Living/Sleeping Quarters
		4-501.11/15	44		4-802/03.11	Cleaning and Storage of Soiled Linens
16		4-301.12			4-903.11	Storage of Linen, Clean Equip., Sing. Serv. Articles
		4-204.112/115	HIGHLY SUSCEPTIBLE POPULATIONS			
17		4-302.14	45	C	3-801.11	Food Restrictions and Food Preparation
		4-603.12	Number of violated provisions related to foodborne illness risk factors and interventions. (Red items M,01,03,07,08)			
18		4-501.18-.110	<input checked="" type="checkbox"/> <input type="checkbox"/>			
19	C	4-501.112/114	<input checked="" type="checkbox"/> <input type="checkbox"/>			
20		3-304.14	<input type="checkbox"/> <input type="checkbox"/>			
21		4-802.11	<input type="checkbox"/> <input type="checkbox"/>			
22		4-802.11	<input type="checkbox"/> <input type="checkbox"/>			

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: <u>Grace Lentini</u>	Print: <u>Grace Lentini</u>
Scheduled Date of Compliance Inspection: <u>N/A - PASS</u>	Date & Result: <u>5/1/19</u>



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT

Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Linscott Elementary</u>		Date: <u>9/5/01/17</u>
Address: <u>86 Elm Street</u>		Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Telephone: <u>781-937-8239</u>	Type of Operation:	
Owner: <u>Aramark</u>	Food Service <input type="checkbox"/>	
Person In Charge (PIC): <u>Bridget Oliveira</u>	Retail Food <input type="checkbox"/>	
		Temporary Food <input checked="" type="checkbox"/>
		<u>Schools</u> <input checked="" type="checkbox"/>

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE		ITEM	CODE	
FOOD PROTECTION MANAGEMENT					
M	C	590.003 A/B	23	4-602.13	Non-Food Contact Surfaces Clean
	C	3-603.11	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored
		Person In Charge (PIC), Assigned, Knowledgeable	25	4-904.11	Single Service Articles Stored, Dispensed
		Consumer Advisories	26	4-502.13	No Re-Use of Single Service Articles
FOOD					
		Approved Source	WATER		
01	C	590.004 A/B	27	C	5-101.11
	C	3-101.11		C	5-103.11-.12
		No Spoilage	SEWAGE		
	C	590.004 J	Sewer and Waste Water Disposal		
	C	3-202.18	PLUMBING		
	C	3-203.12	28	C	5-402.13
		Labeling of Ingredients, Recalled, Allergen	Installed and Maintained		
		Shellstock ID	Cross Connection, Back Siphonage, Backflow		
		Tags & Records	TOILET AND HANDWASHING FACILITIES		
02		Food Labeling	Number, Convenient		
		Safe Food Handling Instructions	Location, Restricted Use, Accessible		
FOOD PROTECTION, TIME & TEMP. CONTROLS					
		Cooking Temperatures	Toilet Enclosed, Self-Closing Doors		
03	C	3-401.11-.13	Fixtures Clean, Good Repair		
	C	3-403.11	Hand Cleanser, Hand Drying, Signage		
	C	3-501.14	REFUSE DISPOSAL		
	C	3-501.16	Adequate Number, Covered, Vermin Proof		
	C	3-402.11-.12	Clean		
		Parasite Destruction/Records Retained	Outside Storage Area Clean		
04		Facilities to Maintain Product Temperatures	INSECT, RODENT, ANIMAL CONTROL		
05		Food Thermometers Provided	Insects, Rodents, Animals, Outer Openings		
06		PHF's Properly Thawed	PHYSICAL FACILITIES		
FOOD PROTECTION FROM CONTAMINATION					
07	C	3-306.14	Floors, Constructed, Clean, Good Repair		
		No Reuse of PHF's or Unwrapped Foods	Walls, Ceiling, Attached Equip., Clean		
08		Food Protection: Storage, Display, Transportation	Adequate Lighting		
		Separation, Segregation, No Cross Contamination	Fixtures Shielded		
09		Handling of Food & Ice Minimized, No Bare Hands	Rooms and Equipment Vented		
10		In Use Utensils Properly Stored	Dressing Room Clean		
		Food Dispensing Utensils Provided for Self-Service Unit	OTHER OPERATIONS		
PERSONNEL					
11	C	590.003 D/E	Toxic Items: Original Container, Labeled		
		Personnel with Infections Restricted/Excluded	Stored Separately		
12	C	2-301.12	Premises: Maintained, No Unnecessary Articles		
	C	590.004 E	Mop Sink		
		Prevention of Contamination of Hands	No Unauthorized Personnel		
	C	2-401.11-.12	Separate Living/Sleeping Quarters		
13		Good Hygienic Practices	Cleaning and Storage of Soiled Linens		
		Clean Clothes, Hair Restraints	Storage of Linen, Clean Equip., Sing. Serv. Articles		
		Hair Restraints	HIGHLY SUSCEPTIBLE POPULATIONS		
EQUIPMENT AND UTENSILS					
14		Food Contact Surfaces: Designed, Maintained, Installed	Food Restrictions and Food Preparation		
15		Non-Food Contact Surfaces: Designed, Maintained, Installed	Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M,01,03,07,08)		
16		Dishwashing Facilities: Designed, Maintained, Installed, Operated	Other Critical Violations		
		Three Compartment Sink Provided, Drainboards	<input checked="" type="checkbox"/> <input type="checkbox"/>		
17		Equipment Thermometers, Pressure Gauge	<input checked="" type="checkbox"/> <input type="checkbox"/>		
		Test Kit Provided to Test Sanitizer			
18		Pre-Flushed, Scraped, Soaked			
19		Wash, Rinse Water Clean, Proper Temperature			
20	C	4-501.112/114			
		Properly Sanitized w/Chemical or 180 F Water			
21		Wiping Cloths: Clean, Sanitized, Use Restricted			
22		Food Contact Surfaces Clean			

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: <u>Bridget Oliveira</u>	Print: <u>Bridget Oliveira</u>
Scheduled Date of Compliance Inspection: <u>N/A - DASS</u>	Date & Result: <input type="checkbox"/> <input type="checkbox"/>



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Linscott Elementary School</u>	Date: <u>6/19/18</u>
Address: <u>86 Elm Street</u>	Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Telephone: <u>781-937-8239</u>	
Owner: <u>Aramark Food Services</u>	
Person In Charge (PIC): _____	Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input type="checkbox"/> School <input checked="" type="checkbox"/>

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE	DESCRIPTION	ITEM	CODE	DESCRIPTION
FOOD PROTECTION MANAGEMENT					
			23	4-802.13	Non-Food Contact Surfaces Clean
			24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored
M	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgeable	25	4-904.11	Single Service Articles Stored, Dispensed
C	3-803.11	Consumer Advisories	26	4-502.13	No Re-Use of Single Service Articles
FOOD					
			WATER		
	C 590.004 A/B	Approved Source	27	C 5-101.11	Approved Source
	C 3-101.11	No Spoilage		C 5-103.11-.12	Hot & Cold Running Water, Under Pressure
01	C 590.004 J	Labeling of Ingredients, Recalled, Allergen	SEWAGE		
	C 3-202.18	Shellstock ID	28	C 5-402.13	Sewer and Waste Water Disposal
	C 3-203.12	Tags & Records	PLUMBING		
02	3-802.11	Food Labeling	29	5-201/02.11	Installed and Maintained
	3-201.11 F	Safe Food Handling Instructions	30	C 5-203.14	Cross Connection, Back Siphonage, Backflow
FOOD PROTECTION, TIME & TEMP. CONTROLS					
			TOILET AND HANDWASHING FACILITIES		
	C 3-401.11-.13	Cooking Temperatures	31	C 5-203.11	Number, Convenient
	C 3-403.11	Reheating		C 5-204/05.11	Location, Restricted Use, Accessible
03	C 3-501.14	Cooling		6-202.14	Toilet Enclosed, Self-Closing Doors
	C 3-501.16	Hot and Cold Holding	32	6-501.11-.12	Fixtures Clean, Good Repair
	C 3-402.11-.12	Parasite Destruction/Records Retained		6-301.11-02.11	Hand Cleanser, Hand Drying, Signage
04	4-301.11	Facilities to Maintain Product Temperatures	REFUSE DISPOSAL		
05	4-302.12	Food Thermometers Provided	33	5-501.13-.17	Adequate Number, Covered, Vermin Proof
06	3-501.13	PHF's Properly Thawed		5-501.116	Clean
FOOD PROTECTION FROM CONTAMINATION					
07	C 3-308.14	No Reuse of PHF's or Unwrapped Foods	34	5-501.111/115	Outside Storage Area Clean
	3-305-07.11	Food Protection: Storage, Display, Transportation	INSECT, RODENT, ANIMAL CONTROL		
08	C 3-302.11	Separation, Segregation, No Cross Contamination	35	C 6-501.111/115	Insects, Rodents, Animals, Outer Openings
09	3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands	PHYSICAL FACILITIES		
10	3-304.12	In Use Utensils Properly Stored	36	6-201.11	Floors, Constructed, Clean, Good Repair
	4-302.11	Food Dispensing Utensils Provided for Self-Service Unit	37	6-201.11	Walls, Ceiling, Attached Equip., Clean
PERSONNEL					
11	C 590.003 D/E	Personnel with Infections Restricted/Excluded	38	6-303.11	Adequate Lighting
	C 2-301.12	Proper, Adequate Hand Washing		6-202.11	Fixtures Shielded
12	C 590.004 E	Prevention of Contamination of Hands	39	6-304.11	Rooms and Equipment Vented
	C 2-401.11-.12	Good Hygienic Practices	40	6-305.11	Dressing Room Clean
13	2-304.11	Clean Clothes, Hair Restraints	OTHER OPERATIONS		
	2-402.11	Hair Restraints	41	C 7-101.11/02.11	Toxic Items: Original Container, Labeled
EQUIPMENT AND UTENSILS					
14	4-202.11	Food Contact Surfaces: Designed, Maintained, Installed		C 7-201.11	Stored Separately
15	4-202.16	Non-Food Contact Surfaces: Designed, Maintained, Installed		6-501.113/114	Premises: Maintained, No Unnecessary Articles
	4-501.11/15	Dishwashing Facilities: Designed, Maintained, Installed, Operated	42	5-203.13	Mop Sink
	4-301.12	Three Compartment Sink Provided, Drainboards		2-103.11 B	No Unauthorized Personnel
16	4-204.112/115	Equipment Thermometers, Pressure Gauge	43	6-202.11/112	Separate Living/Sleeping Quarters
	4-302.14	Test Kit Provided to Test Sanitizer	44	4-802/03.11	Cleaning and Storage of Soiled Linens
17	4-603.12	Pre-Flushed, Scraped, Soaked		4-903.11	Storage of Linen, Clean Equip., Sing. Serv. Articles
18	4-501.18-110	Wash, Rinse Water Clean, Proper Temperature	HIGHLY SUSCEPTIBLE POPULATIONS		
19	C 4-501.112/114	Properly Sanitized w/Chemical or 180 F Water	45	C 3-801.11	Food Restrictions and Food Preparation
20	3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted	Number of violated provisions related to foodborne illness risk factors and interventions. (Red items M, 01, 03, 07, 08)		
21	4-602.11	Food Contact Surfaces Clean	<input checked="" type="checkbox"/> <input type="checkbox"/>		
22			Other Critical Violations <input checked="" type="checkbox"/> <input type="checkbox"/>		

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: <u>[Signature]</u>	Print: <u>Michael P. Reary</u>
Scheduled Date of Compliance Inspection: <u>N/A - Pass</u>	Date & Result: _____



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
 Woburn City Hall, 10 Common Street, Woburn, MA 01801
 781-897-5920

Name: Linscott Elementary School Date: 11/28/18
 Address: 80 Elm Street
 Telephone: 781-937-8239
 Owner: Aramark ~~Elementary~~ Food Service
 Person in Charge (PIC): Bridget Oliveira
 Type of Operation:
 Food Service
 Retail Food
 Temporary Food
 School

Purpose:
 Routine
 Follow Up
 Complaint
 Investigation
 Other

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE	DESCRIPTION	ITEM	CODE	DESCRIPTION	
FOOD PROTECTION MANAGEMENT						
M	C	590.003 A/B Person in Charge (PIC), Assigned, Knowledgeable	23	4-602.13	Non-Food Contact Surfaces Clean	
	C	3-603.11 Consumer Advisories	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored	
			25	4-904.11	Single Service Articles Stored, Dispensed	
			26	4-602.13	No Re-Use of Single Service Articles	
FOOD						
01	C	590.004 A/B Approved Source	27	C	5-101.11 Approved Source	
	C	3-101.11 No Spoilage		C	5-103.11-.12	Hot & Cold Running Water, Under Pressure
	C	590.004 J Labeling of Ingredients, Recalled, Allergen		SEWAGE		
	C	3-202.18 Shellstock ID	28	C	5-402.13	Sewer and Waste Water Disposal
	C	3-203.12 Tags & Records		PLUMBING		
02		3-602.11 Food Labeling	29		5-201/02.11 Installed and Maintained	
		3-201.11 F Safe Food Handling Instructions	30	C	5-203.14	Cross Connection, Back Siphonage, Backflow
FOOD PROTECTION, TIME & TEMP. CONTROLS						
03	C	3-401.11-.13 Cooking Temperatures	TOILET AND HANDWASHING FACILITIES			
	C	3-403.11 Reheating				
	C	3-501.14 Cooling				
	C	3-501.16 Hot and Cold Holding				
	C	3-402.11-.12 Parasite Destruction/Records Retained				
04		4-301.11 Facilities to Maintain Product Temperatures	31	C	5-203.11	Number, Convenient
05		4-302.12 Food Thermometers Provided		C	5-204/05.11	Location, Restricted Use, Accessible
06		3-501.13 PHF's Properly Thawed	32		6-202.14	Toilet Enclosed, Self-Closing Doors
					6-501.11-.12	Fixtures Clean, Good Repair
					6-301.11-02.11	Hand Cleanser, Hand Drying, Signage
FOOD PROTECTION FROM CONTAMINATION						
07	C	3-306.14 No Reuse of PHF's or Unwrapped Foods	33		5-501.13-.17	Adequate Number, Covered, Vermin Proof
08		3-305-07.11 Food Protection: Storage, Display, Transportation			5-501.116	Clean
09		3-302.11 Separation, Segregation, No Cross Contamination	34		5-501.111/.115	Outside Storage Area Clean
10		3-301.11 C Handling of Food & Ice Minimized, No Bare Hands		INSECT, RODENT, ANIMAL CONTROL		
10		3-304.12 In Use Utensils Properly Stored	35	C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings
		4-302.11 Food Dispensing Utensils Provided for Self-Service Unit		PHYSICAL FACILITIES		
PERSONNEL						
11	C	590.003 D/E Personnel with Infections Restricted/Excluded	36		6-201.11	Floors, Constructed, Clean, Good Repair
12	C	2-301.12 Proper, Adequate Hand Washing	37		6-201.11	Walls, Ceiling, Attached Equip., Clean
	C	590.004 E Prevention of Contamination of Hands	38		6-303.11	Adequate Lighting
	C	2-401.11-.12 Good Hygienic Practices			6-202.11	Fixtures Shielded
13		2-304.11 Clean Clothes, Hair Restraints	39		6-304.11	Rooms and Equipment Vented
		2-402.11 Hair Restraints	40		6-305.11	Dressing Room Clean
EQUIPMENT AND UTENSILS						
14		4-202.11 Food Contact Surfaces: Designed, Maintained, Installed	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled
15		4-202.16 Non-Food Contact Surfaces: Designed, Maintained, Installed			7-201.11	Stored Separately
16		4-501.11/.15 Dishwashing Facilities: Designed, Maintained, Installed, Operated	42		6-501.113/.114	Premises: Maintained, No Unnecessary Articles
		4-301.12 Three Compartment Sink Provided, Drainboards			5-203.13	Mop Sink
17		4-204.112/.115 Equipment Thermometers, Pressure Gauge	43		2-103.11 B	No Unauthorized Personnel
		4-302.14 Test Kit Provided to Test Sanitizer		44		6-202.111/.112
18		4-603.12 Pre-Flushed, Scraped, Soaked			4-802/03.11	Cleaning and Storage of Soiled Linens
19		4-501.18-.110 Wash, Rinse Water Clean, Proper Temperature			4-803.11	Storage of Linen, Clean Equip., Sing. Serv. Articles
20	C	4-501.112/114 Properly Sanitized w/Chemical or 180 F Water	HIGHLY SUSCEPTIBLE POPULATIONS			
21		3-304.14 Wiping Cloths: Clean, Sanitized, Use Restricted	45	C	3-801.11	Food Restrictions and Food Preparation
22		4-602.11 Food Contact Surfaces Clean	Number of violated provisions related to foodborne illness risk factors and interventions. (Red items M,01,03,07,08)			

Inspector's Signature: Meghan Doherty
 PIC's Signature: Bridget Oliveira
 Scheduled Date of Compliance Inspection: N/A

Print: Meghan Doherty
 Print: Carolyn Beary
 Date & Result: 11/28/18



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT

Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Linscott Elementary School</u>	Date: <u>5/1/19</u>
Address: <u>86 Elm Street</u>	Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Telephone: <u>781-937-8239</u>	
Owner: <u>Aramark</u>	
Person In Charge (PIC): <u>Carolyn Peary</u>	Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input type="checkbox"/> Schools <input checked="" type="checkbox"/>

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE	DESCRIPTION	ITEM	CODE	DESCRIPTION		
FOOD PROTECTION MANAGEMENT							
M	C	590.003 A/B	23	4-602.13	Non-Food Contact Surfaces Clean		
	C	3-803.11	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored		
			25	4-804.11	Single Service Articles Stored, Dispensed		
			26	4-502.13	No Re-Use of Single Service Articles		
FOOD							
01	C	590.004 A/B	27	C	5-101.11	Approved Source	
	C	3-101.11		C	5-103.11-.12	Hot & Cold Running Water, Under Pressure	
	C	590.004 J	SEWAGE				
	C	3-202.18	28	C	5-402.13	Sewer and Waste Water Disposal	
	C	3-203.12		PLUMBING			
02		3-602.11	29		5-201/02.11	Installed and Maintained	
		3-201.11 F	30	C	5-203.14	Cross Connection, Back Siphonage, Backflow	
FOOD PROTECTION, TIME & TEMP. CONTROLS							
03	C	3-401.11-.13	TOILET AND HANDWASHING FACILITIES				
	C	3-403.11	31	C	5-203.11	Number, Convenient	
	C	3-501.14		C	5-204/05.11	Location, Restricted Use, Accessible	
	C	3-501.16				6-202.14	Toilet Enclosed, Self-Closing Doors
	C	3-402.11-.12				6-501.11-.12	Fixtures Clean, Good Repair
		4-301.11			6-301.11-02.11	Hand Cleanser, Hand Drying, Signage	
04		4-301.11	REFUSE DISPOSAL				
05		4-302.12	33		5-501.13-.17	Adequate Number, Covered, Vermin Proof	
06		3-501.13				5-501.116	Clean
FOOD PROTECTION FROM CONTAMINATION							
07	C	3-306.14	34		5-501.111/115	Outside Storage Area Clean	
08	C	3-305-07.11		INSECT, RODENT, ANIMAL CONTROL			
09		3-302.11	35	C	6-501.111/115	Insects, Rodents, Animals, Outer Openings	
10		3-301.11 C		PHYSICAL FACILITIES			
		3-304.12		36		6-201.11	Floors, Constructed, Clean, Good Repair
		4-302.11				6-201.11	Walls, Ceiling, Attached Equip., Clean
PERSONNEL							
11	C	590.003 D/E	37		6-303.11	Adequate Lighting	
12	C	2-301.12				6-202.11	Fixtures Shielded
	C	590.004 E	38		8-304.11	Rooms and Equipment Vented	
	C	2-401.11-.12				6-305.11	Dressing Room Clean
13		2-304.11	OTHER OPERATIONS				
		2-402.11	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled	
EQUIPMENT AND UTENSILS							
14		4-202.11		C	7-201.11	Stored Separately	
15		4-202.16	42		6-501.113/114	Premises: Maintained, No Unnecessary Articles	
16		4-501.11/15				5-203.13	Mop Sink
		4-301.12			2-103.11 B	No Unauthorized Personnel	
17		4-204.112/115	43		6-202.111/112	Separate Living/Sleeping Quarters	
		4-302.14	44		4-802/03.11	Cleaning and Storage of Soiled Linens	
18		4-603.12			4-803.11	Storage of Linen, Clean Equip., Sing. Serv. Articles	
19		4-501.18-.110	HIGHLY SUSCEPTIBLE POPULATIONS				
20	C	4-501.112/114	45	C	3-801.11	Food Restrictions and Food Preparation	
21		3-304.14	Number of violated provisions related to foodborne illness risk factors and interventions. (Red items M,01,03,07,08)				
22		4-602.11	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>				

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: <u>Carolyn Peary</u>	Print: <u>CAROLYN PEARY</u>
Scheduled Date of Compliance Inspection: <u>N/A - Pass</u>	Date & Result: <u>5/1/19</u>



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Reeves Elementary School</u>	Date: <u>10/11/17</u>
Address: <u>240 Lexington Street</u>	Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Telephone: <u>781-937-8240</u>	
Owner: <u>Dramark</u>	
Person In Charge (PIC): <u>Marianne Malvarosa</u>	

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE	DESCRIPTION	ITEM	CODE	DESCRIPTION
FOOD PROTECTION MANAGEMENT			23	4-602.13	Non-Food Contact Surfaces Clean
			24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored
M	C	590.003 A/B Person In Charge (PIC), Assigned, Knowledgeable	25	4-904.11	Single Service Articles Stored, Dispensed
	C	3-603.11 Consumer Advisories	26	4-502.13	No Re-Use of Single Service Articles
FOOD			WATER		
01	C	590.004 A/B Approved Source	27	C	5-101.11 Approved Source
	C	3-101.11 No Spoilage		C	5-103.11-.12 Hot & Cold Running Water, Under Pressure
	C	590.004 J Labeling of Ingredients, Recalled, Allergen	SEWAGE		
	C	3-202.18 Shellstock ID	28	C	5-402.13 Sewer and Waste Water Disposal
C	3-203.12 Tags & Records	PLUMBING			
02		3-602.11 Food Labeling	29		5-201/02.11 Installed and Maintained
		3-201.11 F Safe Food Handling Instructions		30	C
FOOD PROTECTION, TIME & TEMP. CONTROLS			TOILET AND HANDWASHING FACILITIES		
03	C	3-401.11-.13 Cooking Temperatures	31	C	5-203.11 Number, Convenient
	C	3-403.11 Reheating		C	5-204/05.11 Location, Restricted Use, Accessible
	C	3-501.14 Cooling			6-202.14 Toilet Enclosed, Self-Closing Doors
	C	3-501.16 Hot and Cold Holding	32		6-501.11-.12 Fixtures Clean, Good Repair
	C	3-402.11-.12 Parasite Destruction/Records Retained			6-301.11-02.11 Hand Cleanser, Hand Drying, Signage
04		4-301.11 Facilities to Maintain Product Temperatures	REFUSE DISPOSAL		
05		4-302.12 Food Thermometers Provided	33		5-501.13-.17 Adequate Number, Covered, Vermin Proof
06		3-501.13 PHF's Properly Thawed			
FOOD PROTECTION FROM CONTAMINATION			34		5-501.111/115 Outside Storage Area Clean
07	C	3-306.14 No Reuse of PHF's or Unwrapped Foods		INSECT, RODENT, ANIMAL CONTROL	
08		3-305-07.11 Food Protection: Storage, Display, Transportation	35	C	6-501.111/115 Insects, Rodents, Animals, Outer Openings
	C	3-302.11 Separation, Segregation, No Cross Contamination		PHYSICAL FACILITIES	
09		3-301.11 C Handling of Food & Ice Minimized, No Bare Hands	36		6-201.11 Floors, Constructed, Clean, Good Repair
10		3-304.12 In Use Utensils Properly Stored			
		4-302.11 Food Dispensing Utensils Provided for Self-Service Unit	37		6-303.11 Adequate Lighting
PERSONNEL				38	
11	C	590.003 D/E Personnel with Infections Restricted/Excluded	39		
	C	2-301.12 Proper, Adequate Hand Washing		40	
12	C	590.004 E Prevention of Contamination of Hands	OTHER OPERATIONS		
	C	2-401.11-.12 Good Hygienic Practices	41	C	7-101.11/02.11 Toxic Items: Original Container, Labeled
13		2-304.11 Clean Clothes, Hair Restraints		C	7-201.11 Stored Separately
		2-402.11 Hair Restraints	42		6-501.113/114 Premises: Maintained, No Unnecessary Articles
EQUIPMENT AND UTENSILS					
14		4-202.11 Food Contact Surfaces: Designed, Maintained, Installed			2-103.11 B No Unauthorized Personnel
		4-202.16 Non-Food Contact Surfaces: Designed, Maintained, Installed	43		6-202.111/112 Separate Living/Sleeping Quarters
15		4-501.11/15 Dishwashing Facilities: Designed, Maintained, Installed, Operated		44	
		4-301.12 Three Compartment Sink Provided, Drainboards			
16		4-204.112/115 Equipment Thermometers, Pressure Gauge	HIGHLY SUSCEPTIBLE POPULATIONS		
		4-302.14 Test Kit Provided to Test Sanitizer	45	C	3-801.11 Food Restrictions and Food Preparation
17		4-603.12 Pre-Flushed, Scraped, Soaked		Number of violated provisions related to foodborne illness risk factors and interventions. (Red items M,01,03,07,08)	
18		4-501.18-.110 Wash, Rinse Water Clean, Proper Temperature	Other Critical Violations		
19		4-501.112/114 Properly Sanitized w/Chemical or 180 F Water	<input checked="" type="checkbox"/> <input type="checkbox"/>		
20	C	4-501.112/114 Properly Sanitized w/Chemical or 180 F Water	<input checked="" type="checkbox"/> <input type="checkbox"/>		
21		3-304.14 Wiping Cloths: Clean, Sanitized, Use Restricted			
22		4-602.11 Food Contact Surfaces Clean			

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: <u>Marianne Malvarosa</u>	Print: <u>Marianne Malvarosa</u>
Scheduled Date of Compliance Inspection: <u>N/A - Pass</u>	Date & Result: _____



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Reeves Elementary School</u>		Date: <u>6/11/16</u>
Address: <u>240 Lexington Street</u>		Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Telephone: <u>781-937-8240</u>	Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input type="checkbox"/> <u>School</u> <input checked="" type="checkbox"/>	
Owner: <u>Aramark Food Services</u>		

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE	DESCRIPTION	ITEM	CODE	DESCRIPTION				
FOOD PROTECTION MANAGEMENT									
M	C	590.003 A/B Person in Charge (PIC), Assigned, Knowledgeable	23	4-802.13	Non-Food Contact Surfaces Clean				
	C	3-603.11 Consumer Advisories	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored				
FOOD									
01	C	590.004 A/B Approved Source	27	C	5-101.11 Approved Source				
	C	3-101.11 No Spillage		C	5-103.11-.12	Hot & Cold Running Water, Under Pressure			
	C	590.004 J Labeling of Ingredients, Recalled, Allergen	SEWAGE						
	C	3-202.18 Shellstock ID	28	C	5-402.13	Sewer and Waste Water Disposal			
C	3-203.12 Tags & Records	PLUMBING							
02		3-602.11 Food Labeling	29		5-201/02.11 Installed and Maintained				
		3-201.11 F Safe Food Handling Instructions		30	C	5-203.14	Cross Connection, Back Siphonage, Backflow		
FOOD PROTECTION, TIME & TEMP. CONTROLS									
03	C	3-401.11-.13 Cooking Temperatures	31			C	5-203.11	Number, Convenient	
	C	3-403.11 Reheating				C	5-204/05.11	Location, Restricted Use, Accessible	
	C	3-501.14 Cooling						6-202.14	Toilet Enclosed, Self-Closing Doors
	C	3-501.16 Hot and Cold Holding				32		6-501.11-.12	Fixtures Clean, Good Repair
C	3-402.11-.12 Parasite Destruction/Records Retained		6-301.11-02.11	Hand Cleanser, Hand Drying, Signage					
04		4-301.11 Facilities to Maintain Product Temperatures	33			REFUSE DISPOSAL			
05		4-302.12 Food Thermometers Provided						5-501.13-.17	Adequate Number, Covered, Vermin Proof
06		3-501.13 PHF's Properly Thawed			5-501.116	Clean			
FOOD PROTECTION FROM CONTAMINATION									
07	C	3-306.14 No Reuse of PHF's or Unwrapped Foods	34		5-501.111/.115	Outside Storage Area Clean			
08		3-305-07.11 Food Protection: Storage, Display, Transportation		35			C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings
09		3-302.11 Separation, Segregation, No Cross Contamination	36				PHYSICAL FACILITIES		
10		3-301.11 C Handling of Food & Ice Minimized, No Bare Hands						6-201.11	Floors, Constructed, Clean, Good Repair
		3-304.12 In Use Utensils Properly Stored			6-201.11	Walls, Ceiling, Attached Equip., Clean			
		4-302.11 Food Dispensing Utensils Provided for Self-Service Unit			6-303.11	Adequate Lighting			
PERSONNEL									
11	C	590.003 D/E Personnel with Infections Restricted/Excluded	37		6-202.11	Fixtures Shielded			
	C	2-301.12 Proper, Adequate Hand Washing		38		6-304.11	Rooms and Equipment Vented		
12	C	590.004 E Prevention of Contamination of Hands	39			6-305.11	Dressing Room Clean		
	C	2-401.11-.12 Good Hygienic Practices		40			OTHER OPERATIONS		
13		2-304.11 Clean Clothes, Hair Restraints						C	7-101.11/02.11
		2-402.11 Hair Restraints			C	7-201.11	Stored Separately		
EQUIPMENT AND UTENSILS									
14		4-202.11 Food Contact Surfaces: Designed, Maintained, Installed	41		8-501.113/.114	Premises: Maintained, No Unnecessary Articles			
		4-202.16 Non-Food Contact Surfaces: Designed, Maintained, Installed				5-203.13	Mop Sink		
15		4-501.11/.15 Dishwashing Facilities: Designed, Maintained, Installed, Operated	42		2-103.11 B	No Unauthorized Personnel			
		4-301.12 Three Compartment Sink Provided, Drainboards		43		6-202.111/.112	Separate Living/Sleeping Quarters		
16		4-204.112/.115 Equipment Thermometers, Pressure Gauge	44			4-802/03.11	Cleaning and Storage of Soiled Linens		
		4-302.14 Test Kit Provided to Test Sanitizer				4-903.11	Storage of Linen, Clean Equip., Sing. Serv. Articles		
17		4-803.12 Pre-Flushed, Scraped, Soaked	45			C	3-801.11	Food Restrictions and Food Preparation	
		4-501.18-.110 Wash, Rinse Water Clean, Proper Temperature				Number of violated provisions related to foodborne illness risk factors and interventions. (Red items M,01,03,07,08)		<input checked="" type="checkbox"/>	<input type="checkbox"/>
18		4-501.112/114 Properly Sanitized w/Chemical or 180 F Water	Other Critical Violations		<input checked="" type="checkbox"/>			<input type="checkbox"/>	
19	C	3-304.14 Wiping Cloths: Clean, Sanitized, Use Restricted			Print: <u>Meghan Doherty</u> <u>Marianne Malverase</u>				
20		4-802.11 Food Contact Surfaces Clean	Date & Result						
21									
22									

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: <u>Marianne Malverase</u>	Print: <u>Marianne Malverase</u>
Scheduled Date: <u>N/A</u>	Date & Result: <u>Pass</u>



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Reeves Elementary School</u>	Date: <u>11/05/18</u>
Address: <u>246 Lexington Street</u>	
Telephone: <u>781-937-8240</u>	Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Owner: <u>Aramark</u>	
Person In Charge (PIC):	Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input checked="" type="checkbox"/> <u>School</u>

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE	DESCRIPTION	ITEM	CODE	DESCRIPTION	
FOOD PROTECTION MANAGEMENT						
M	C	590.003 A/B	23	4-802.13	Non-Food Contact Surfaces Clean	
	C	3-603.11	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored	
	C	3-603.11	25	4-904.11	Single Service Articles Stored, Dispensed	
FOOD						
01	C	590.004 A/B	27	C	5-101.11	Approved Source
	C	3-101.11		C	5-103.11-.12	Hot & Cold Running Water, Under Pressure
	C	590.004 J	SEWAGE			
	C	3-202.18	28	C	5-402.13	Sewer and Waste Water Disposal
	C	3-203.12		PLUMBING		
02		3-602.11	29		5-201/02.11	Installed and Maintained
		3-201.11 F	30	C	5-203.14	Cross Connection, Back Siphonage, Backflow
FOOD PROTECTION, TIME & TEMP. CONTROLS						
03	C	3-401.11-.13	TOILET AND HANDWASHING FACILITIES			
	C	3-403.11				
	C	3-501.14				
	C	3-501.16				
	C	3-402.11-.12				
04		4-301.11	31	C	5-203.11	Number, Convenient
05		4-302.12		C	5-204/05.11	Location, Restricted Use, Accessible
06		3-501.13	32		6-202.14	Toilet Enclosed, Self-Closing Doors
FOOD PROTECTION FROM CONTAMINATION						6-501.11-.12
			07	C	3-306.14	
08		3-305-07.11	REFUSE DISPOSAL			
09		3-302.11				
10		3-301.11 C	33		5-501.13-.17	Adequate Number, Covered, Vermin Proof
11		3-304.12				5-501.116
12		4-302.11	34		5-501.111/.115	Outside Storage Area Clean
PERSONNEL						
13		2-304.11	INSECT, RODENT, ANIMAL CONTROL			
14		2-402.11				
15		2-201.11	35	C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings
16		2-201.11		PHYSICAL FACILITIES		
17		2-201.11				
18		2-201.11	36		6-201.11	Floors, Constructed, Clean, Good Repair
19		2-201.11	37		6-201.11	Walls, Ceiling, Attached Equip., Clean
20		2-201.11	38		6-303.11	Adequate Lighting
21		2-201.11	39		6-202.11	Fixtures Shielded
22		2-201.11	40		6-304.11	Rooms and Equipment Vented
EQUIPMENT AND UTENSILS						
23		4-202.11	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled
24		4-202.18		C	7-201.11	Stored Separately
25		4-501.11/.15	42		6-501.113/.114	Premises: Maintained, No Unnecessary Articles
26		4-301.12			5-203.13	Mop Sink
27		4-204.112/.115	43		2-103.11 B	No Unauthorized Personnel
28		4-302.14	44		6-202.111/.112	Separate Living/Sleeping Quarters
29		4-603.12			4-802/03.11	Cleaning and Storage of Soiled Linens
30		4-501.18-.110			4-903.11	Storage of Linen, Clean Equip., Sing. Serv. Articles
31		4-501.112/114	HIGHLY SUSCEPTIBLE POPULATIONS			
32		3-304.14				
33		4-802.11	45	C	3-801.11	Food Restrictions and Food Preparation

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: <u>Marianne Malvarose</u>	Print: <u>Marianne Malvarose</u>
Scheduled Date of Compliance Inspection: <u>N/A - Pass</u>	Date & Result: <input checked="" type="checkbox"/> <input type="checkbox"/>
Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M,01,03,07,08) <input checked="" type="checkbox"/> <input type="checkbox"/>	
Other Critical Violations <input checked="" type="checkbox"/> <input type="checkbox"/>	



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT

Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Reeves Elementary School</u>		Date: <u>4/29/19</u>
Address: <u>240 Lexington Street</u>		Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Telephone: <u>781-937-8240</u>	Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input checked="" type="checkbox"/> <u>School</u>	
Owner: <u>Aramark</u>		
Person In Charge (PIC)		

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE	DESCRIPTION	ITEM	CODE	DESCRIPTION	
FOOD PROTECTION MANAGEMENT						
M	C	590.003 A/B	23	4-602.13	Non-Food Contact Surfaces Clean	
	C	3-603.11	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored	
	C	3-603.11	25	4-904.11	Single Service Articles Stored, Dispensed	
FOOD						
01	C	590.004 A/B	27	C	5-101.11	Approved Source
	C	3-101.11		C	5-103.11-.12	Hot & Cold Running Water, Under Pressure
	C	590.004 J	SEWAGE			
	C	3-202.18	28	C	5-402.13	Sewer and Waste Water Disposal
	C	3-203.12		PLUMBING		
02	3-802.11	3-201.11 F	29	5-201/02.11	Installed and Maintained	
FOOD PROTECTION, TIME & TEMP. CONTROLS						
03	C	3-401.11-.13	30	C	5-203.14	Cross Connection, Back Siphonage, Backflow
	C	3-403.11		TOILET AND HANDWASHING FACILITIES		
	C	3-501.14	31	C	5-203.11	Number, Convenient
	C	3-501.16		C	5-204/05.11	Location, Restricted Use, Accessible
	C	3-402.11-.12		6-202.14	6-202.14	Toilet Enclosed, Self-Closing Doors
04	4-301.11	Facilities to Maintain Product Temperatures	32	6-501.11-.12	Fixtures Clean, Good Repair	
05	4-302.12	Food Thermometers Provided		6-301.11-02.11	Hand Cleanser, Hand Drying, Signage	
06	3-501.13	PHF's Properly Thawed	REFUSE DISPOSAL			
FOOD PROTECTION FROM CONTAMINATION						
07	C	3-306.14	33	5-501.13-.17	Adequate Number, Covered, Vermin Proof	
08	C	3-305-07.11		5-501.116	Clean	
	C	3-302.11	34	5-501.111/115	Outside Storage Area Clean	
09	3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands		INSECT, RODENT, ANIMAL CONTROL		
10	3-304.12	In Use Utensils Properly Stored	35	C	6-501.111/115	Insects, Rodents, Animals, Outer Openings
	4-302.11	Food Dispensing Utensils Provided for Self-Service Unit		PHYSICAL FACILITIES		
PERSONNEL						
11	C	590.003 D/E	36	6-201.11	Floors, Constructed, Clean, Good Repair	
12	C	2-301.12	37	6-201.11	Walls, Ceiling, Attached Equip., Clean	
	C	590.004 E	38	6-303.11	Adequate Lighting	
	C	2-401.11-.12		6-202.11	Fixtures Shielded	
13	2-304.11	Clean Clothes, Hair Restraints	39	6-304.11	Rooms and Equipment Vented	
	2-402.11	Hair Restraints	40	6-305.11	Dressing Room Clean	
EQUIPMENT AND UTENSILS						
14	4-202.11	Food Contact Surfaces: Designed, Maintained, Installed	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled
15	4-202.16	Non-Food Contact Surfaces: Designed, Maintained, Installed		C	7-201.11	Stored Separately
	16	4-501.11/15	Dishwashing Facilities: Designed, Maintained, Installed, Operated	42	6-501.113/114	Premises: Maintained, No Unnecessary Articles
4-301.12		Three Compartment Sink Provided, Drainboards	5-203.13		Mop Sink	
17	4-204.112/115	Equipment Thermometers, Pressure Gauge	43	2-103.11 B	No Unauthorized Personnel	
	4-302.14	Test Kit Provided to Test Sanitizer		6-202.111/112	Separate Living/Sleeping Quarters	
18	4-603.12	Pre-Flushed, Scraped, Soaked	44	4-802/03.11	Cleaning and Storage of Soiled Linens	
19	4-501.18-.110	Wash, Rinse Water Clean, Proper Temperature		4-903.11	Storage of Linen, Clean Equip., Sing. Serv. Articles	
20	C	4-501.112/114	HIGHLY SUSCEPTIBLE POPULATIONS			
21	3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted	45	C	3-801.11	Food Restrictions and Food Preparation
22	4-602.11	Food Contact Surfaces Clean	Number of violated provisions related to foodborne illness risk factors and interventions. (Red items M,01,03,07,08) <input checked="" type="checkbox"/> <input type="checkbox"/>			

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: <u>Marianne Malvarosa</u>	Print: <u>Marianne Malvarosa</u>
Scheduled Date of Compliance Inspection: <u>N/A - PASS</u>	Date & Result



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Shamrock Elementary School</u>	Date: <u>9/25/17</u>
Address: <u>60 Green Street</u>	Purpose: Routine <input type="checkbox"/> <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Telephone: <u>781-937-8241</u>	
Owner: <u>Aramark</u>	
Person In Charge (PIC): <u>Kathleen Lewis</u>	

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE		ITEM	CODE		
FOOD PROTECTION MANAGEMENT			23	4-602.13	Non-Food Contact Surfaces Clean	
Person In Charge (PIC), Assigned, Knowledgeable			24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored	
M	C	590.003 A/B	25	4-904.11	Single Service Articles Stored, Dispensed	
	C	3-603.11	26	4-602.13	No Re-Use of Single Service Articles	
FOOD			WATER			
01	C	590.004 A/B	27	C	5-101.11	Approved Source
	C	3-101.11		C	5-103.11-.12	Hot & Cold Running Water, Under Pressure
	C	590.004 J	SEWAGE			
	C	3-202.18	28	C	5-402.13	Sewer and Waste Water Disposal
C	3-203.12	PLUMBING				
02		3-802.11	29		5-201/02.11	Installed and Maintained
		3-201.11 F		30	C	5-203.14
FOOD PROTECTION, TIME & TEMP. CONTROLS			TOILET AND HANDWASHING FACILITIES			
03	C	3-401.11-.13	31	C	5-203.11	Number, Convenient
	C	3-403.11		C	5-204/05.11	Location, Restricted Use, Accessible
	C	3-501.14			6-202.14	Toilet Enclosed, Self-Closing Doors
	C	3-501.16		32		6-501.11-.12
C	3-402.11-.12		6-301.11-02.11		Hand Cleanser, Hand Drying, Storage	
04		4-301.11	REFUSE DISPOSAL			
05		4-302.12	33		5-501.13-.17	Adequate Number, Covered, Vermin Proof
06		3-501.13			5-501.118	Clean
FOOD PROTECTION FROM CONTAMINATION			34		5-501.111/.115	Outside Storage Area Clean
07	C	3-306.14		INSECT, RODENT, ANIMAL CONTROL		
08		3-305-07.11	35	C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings
	C	3-302.11		PHYSICAL FACILITIES		
09		3-301.11 C	36		6-201.11	Floors, Constructed, Clean, Good Repair
10		3-304.12			6-201.11	Walls, Ceiling, Attached Equip., Clean
		4-302.11	38		6-303.11	Adequate Lighting
PERSONNEL					6-202.11	Fixtures Shielded
11	C	590.003 D/E	39		6-304.11	Rooms and Equipment Vented
	C	2-301.12		40		6-305.11
12	C	590.004 E	OTHER OPERATIONS			
	C	2-401.11-.12	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled
13		2-304.11		C	7-201.11	Stored Separately
		2-402.11	42		6-501.113/.114	Premises: Maintained, No Unnecessary Articles
EQUIPMENT AND UTENSILS					5-203.13	Mop Sink
14		4-202.11	43		2-103.11 B	No Unauthorized Personnel
		4-202.16		44		6-202.111/.112
15		4-501.11/.15			4-802/03.11	Cleaning and Storage of Soiled Linens
		4-301.12		4-903.11	Storage of Linen, Clean Equip., Sing. Serv. Articles	
16		4-204.112/.115	HIGHLY SUSCEPTIBLE POPULATIONS			
		4-302.14	45	C	3-801.11	Food Restrictions and Food Preparation
17		4-603.12		Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M,01,03,07,08) <input checked="" type="checkbox"/> <input type="checkbox"/>		
18		4-501.18-.110	Other Critical Violations <input checked="" type="checkbox"/> <input type="checkbox"/>			
19	C	4-501.112/114	Inspector's Signature: <u>Meghan Doherty</u> Print: <u>Meghan Doherty</u>			
20		3-304.14	PIC's Signature: <u>Kathleen Webster Lewis</u> Print: <u>Kathleen Webster Lewis</u>			
21		4-602.11	Scheduled Date of Compliance Inspection: <u>N/A MASS</u> Date & Result			



CITY OF WOBURN BOARD OF HEALTH
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Establishment Name Shamrock Elementary School

Date 9/25/17

Address 60 Green Street

Page 1 **of** 1

Item No. In the space below describe all violations checked on front page.

Main Kitchen

- OK 3-bay-labeled-Quat@200ppm
- OK Hand sink near 3-bay-hot H₂O, soap, paper towels-
- OK hot hold @160°F
- OK prep areas- clean & in good repair
- OK Hand sink near walk-in-hot H₂O, soap, paper towels-
- OK walk-in cooler @36°F (floors + fans clean)
- OK walk-in freezer @ 10°F (floors + fans clean)
- OK Servsafe- Kathleen Lewis - 815-8120-
- OK Dry storage area- all food on shelves -
- OK mop sink area - In custodial area
- Dishwasher (not working @ inspection) - using 3-bay
- OK employees- Hats, gloves, aprons
- OK Floors, walls, ceilings- clean & in good repair
- OK milk cooler @ 36°F
- OK All utensils ind. wrapped
- OK Trash area - outside & clean -



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Shamrock Elementary School</u>	Date: <u>6/11/18</u>
Address: <u>600 Green Street</u>	
Telephone: <u>781-937-8241</u>	Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Owner: <u>Aramark Food service</u>	
Person In Charge (PIC): <u>Kathleen Lewis</u>	

Type of Operation:
 Food Service
 Retail Food
 Temporary Food
School

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE	DESCRIPTION	ITEM	CODE	DESCRIPTION
FOOD PROTECTION MANAGEMENT					
			23	4-602.13	Non-Food Contact Surfaces Clean
			24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored
M	C 590.003 A/B	Person in Charge (PIC), Assigned, Knowledgeable	25	4-904.11	Single Service Articles Stored, Dispensed
	C 3-603.11	Consumer Advisories	26	4-502.13	No Re-Use of Single Service Articles
FOOD					
			WATER		
	C 590.004 A/B	Approved Source	27	C 5-101.11	Approved Source
	C 3-101.11	No Spoilage		C 5-103.11-.12	Hot & Cold Running Water, Under Pressure
01	C 590.004 J	Labeling of Ingredients, Recalled, Allergen	SEWAGE		
	C 3-202.18	Shellstock ID			
	C 3-203.12	Tags & Records			
	C 3-602.11	Food Labeling	28	C 5-402.13	Sewer and Waste Water Disposal
02	C 3-201.11 F	Safe Food Handling Instructions		PLUMBING	
FOOD PROTECTION, TIME & TEMP. CONTROLS					
			29	5-201/02.11	Installed and Maintained
			30	C 5-203.14	Cross Connection, Back Siphonage, Backflow
			TOILET AND HANDWASHING FACILITIES		
03	C 3-401.11-.13	Cooking Temperatures	31	C 5-203.11	Number, Convenient
	C 3-403.11	Reheating		C 5-204/05.11	Location, Restricted Use, Accessibility
	C 3-501.14	Cooling	32	6-202.14	Toilet Enclosed, Self-Closing Doors
	C 3-501.16	Hot and Cold Holding		6-501.11-.12	Fixtures Clean, Good Repair
	C 3-402.11-.12	Parasite Destruction/Records Retained	6-301.11-02.11	Hand Cleanser, Hand Drying, Signage	
04	4-301.11	Facilities to Maintain Product Temperatures	REFUSE DISPOSAL		
05	4-302.12	Food Thermometers Provided			
06	3-501.13	PHF's Properly Thawed			
FOOD PROTECTION FROM CONTAMINATION					
07	C 3-306.14	No Reuse of PHF's or Unwrapped Foods	33	5-501.13-.17	Adequate Number, Covered, Vermin Proof
	3-305-07.11	Food Protection: Storage, Display, Transportation		5-501.116	Clean
08	C 3-302.11	Separation, Segregation, No Cross Contamination	34	5-501.111/.115	Outside Storage Area Clean
09	3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands	INSECT, RODENT, ANIMAL CONTROL		
10	3-304.12	In Use Utensils Properly Stored			
	4-302.11	Food Dispensing Utensils Provided for Self-Service Unit			
PERSONNEL					
11	C 590.003 D/E	Personnel with Infections Restricted/Excluded	35	C 6-501.111/.115	Insects, Rodents, Animals, Outer Openings
12	C 2-301.12	Proper, Adequate Hand Washing	PHYSICAL FACILITIES		
	C 590.004 E	Prevention of Contamination of Hands			
13	2-401.11-.12	Good Hygienic Practices	36	6-201.11	Floors, Constructed, Clean, Good Repair
	2-304.11	Clean Clothes, Hair Restraints	37	6-201.11	Walls, Ceiling, Attached Equip., Clean
	2-402.11	Hair Restraints	38	6-303.11	Adequate Lighting
EQUIPMENT AND UTENSILS					
14	4-202.11	Food Contact Surfaces: Designed, Maintained, Installed	39	6-304.11	Rooms and Equipment Vented
15	4-202.16	Non-Food Contact Surfaces: Designed, Maintained, Installed	40	6-305.11	Dressing Room Clean
16	4-501.11/.15	Dishwashing Facilities: Designed, Maintained, Installed, Operated	OTHER OPERATIONS		
	4-301.12	Three Compartment Sink Provided, Drainboards			
17	4-204.112/.115	Equipment Thermometers, Pressure Gauge	41	C 7-101.11/02.11	Toxic Items: Original Container, Labeled
	4-302.14	Test Kit Provided to Test Sanitizer	C 7-201.11	Stored Separately	
18	4-603.12	Pre-Flushed, Scraped, Soaked	42	6-501.113/.114	Premises: Maintained, No Unnecessary Articles
	4-501.18-.110	Wash, Rinse Water Clean, Proper Temperature		5-203.13	Mop Sink
19	C 4-501.112/114	Properly Sanitized w/Chemical or 180 F Water	2-103.11 B	No Unauthorized Personnel	
20	3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted	43	6-202.11	Fixtures Shielded
21	4-802.11	Food Contact Surfaces Clean	44	6-304.11	Rooms and Equipment Vented
			4-802/03.11	Cleaning and Storage of Soiled Linens	
22			4-903.11	Storage of Linen, Clean Equip., Sing. Serv. Articles	
HIGHLY SUSCEPTIBLE POPULATIONS					
18	4-603.12	Pre-Flushed, Scraped, Soaked	45	C 3-801.11	Food Restrictions and Food Preparation

Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M,01,03,07,08)

Other Critical Violations

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: <u>Kathleen Lewis</u>	Print: <u>Kathleen Lewis</u>
Scheduled Date of Compliance Inspection: <u>N/A Pass</u>	Date & Result:



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Shamrock Elementary School</u>	Date: <u>11/05/18</u>
Address: <u>60 Green Street</u>	Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Telephone: <u>781-937-8241</u>	
Owner: <u>Aramark</u>	
Person In Charge (PIC): <u>Kathleen Lewis</u>	Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input checked="" type="checkbox"/> <u>School</u>

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE	DESCRIPTION	ITEM	CODE	DESCRIPTION	
FOOD PROTECTION MANAGEMENT			23	4-602.13	Non-Food Contact Surfaces Clean	
			24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored	
M	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgeable	25	4-904.11	Single Service Articles Stored, Dispensed	
	3-603.11	Consumer Advisories	26	4-502.13	No Re-Use of Single Service Articles	
FOOD			WATER			
01	C 590.004 A/B	Approved Source	27	C 5-101.11	Approved Source	
	C 3-101.11	No Spoilage		C 5-103.11-.12	Hot & Cold Running Water, Under Pressure	
	C 590.004 J	Labeling of Ingredients, Recalled, Allergen	SEWAGE			
	C 3-202.18	Shellstock ID	28	C 5-402.13	Sewer and Waste Water Disposal	
	C 3-203.12	Tags & Records	PLUMBING			
02	3-602.11	Food Labeling	29	5-201/02.11	Installed and Maintained	
	3-201.11 F	Safe Food Handling Instructions	30	C 5-203.14	Cross Connection, Back Siphonage, Backflow	
FOOD PROTECTION, TIME & TEMP. CONTROLS			TOILET AND HANDWASHING FACILITIES			
03	C 3-401.11-.13	Cooking Temperatures	31	C 5-203.11	Number, Convenient	
	C 3-403.11	Reheating		C 5-204/05.11	Location, Restricted Use, Accessible	
	C 3-501.14	Cooling		6-202.14	Toilet Enclosed, Self-Closing Doors	
	C 3-501.16	Hot and Cold Holding		6-501.11-.12	Fixtures Clean, Good Repair	
04	4-301.11	Facilities to Maintain Product Temperatures	32	6-301.11-02.11	Hand Cleanser, Hand Drying, Signage	
05	4-302.12	Food Thermometers Provided	REFUSE DISPOSAL			
06	3-501.13	PHF's Properly Thawed	33	5-501.13-.17	Adequate Number, Covered, Vermin Proof	
FOOD PROTECTION FROM CONTAMINATION				5-501.116	Clean	
07	C 3-306.14	No Reuse of PHF's or Unwrapped Foods	34	5-501.111/115	Outside Storage Area Clean	
08	3-305-07.11	Food Protection: Storage, Display, Transportation		INSECT, RODENT, ANIMAL CONTROL		
	C 3-302.11	Separation, Segregation, No Cross Contamination	35	C 6-501.111/115	Insects, Rodents, Animals, Outer Openings	
09	3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands		PHYSICAL FACILITIES		
10	3-304.12	In Use Utensils Properly Stored		36	6-201.11	Floors, Constructed, Clean, Good Repair
	4-302.11	Food Dispensing Utensils Provided for Self-Service Unit	37	6-201.11	Walls, Ceiling, Attached Equip., Clean	
PERSONNEL			38	6-303.11	Adequate Lighting	
11	C 590.003 D/E	Personnel with Infections Restricted/Excluded		6-202.11	Fixtures Shielded	
12	C 2-301.12	Proper, Adequate Hand Washing	39	6-304.11	Rooms and Equipment Vented	
	C 590.004 E	Prevention of Contamination of Hands	40	6-305.11	Dressing Room Clean	
13	C 2-401.11-.12	Good Hygienic Practices	OTHER OPERATIONS			
	2-304.11	Clean Clothes, Hair Restraints	41	C 7-101.11/02.11	Toxic Items: Original Container, Labeled	
2-402.11	Hair Restraints	7-201.11		Stored Separately		
EQUIPMENT AND UTENSILS			42	6-501.113/114	Premises: Maintained, No Unnecessary Articles	
14	4-202.11	Food Contact Surfaces: Designed, Maintained, Installed		5-203.13	Mop Sink	
15	4-202.18	Non-Food Contact Surfaces: Designed, Maintained, Installed	2-103.11 B	No Unauthorized Personnel		
16	4-501.11/15	Dishwashing Facilities: Designed, Maintained, Installed, Operated	43	6-202.111/112	Separate Living/Sleeping Quarters	
	4-301.12	Three Compartment Sink Provided, Drainboards	44	4-802/03.11	Cleaning and Storage of Soiled Linens	
17	4-204.112/115	Equipment Thermometers, Pressure Gauge	4-903.11	Storage of Linen, Clean Equip., Sing. Serv. Articles		
	4-302.14	Test Kit Provided to Test Sanitizer	HIGHLY SUSCEPTIBLE POPULATIONS			
18	4-603.12	Pre-Flushed, Scraped, Soaked	45	C 3-801.11	Food Restrictions and Food Preparation	
19	4-501.18-.110	Wash, Rinse Water Clean, Proper Temperature	Number of violated provisions related to foodborne illness risk factors and interventions. (Red items M,01,03,07,08) <input checked="" type="checkbox"/> <input type="checkbox"/>			
20	C 4-501.112/114	Properly Sanitized w/Chemical or 180 F Water				
21	3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted	Other Critical Violations <input checked="" type="checkbox"/> <input type="checkbox"/>			
22	4-602.11	Food Contact Surfaces Clean				

Inspector's Signature: <u>Maghan Doherty</u>	Print: <u>Maghan Doherty</u>
PIC's Signature: <u>OK Lewis</u>	Print: <u>OK Lewis</u>
Scheduled Date of Compliance Inspection: <u>N/A PASS</u>	Date & Result:



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
 Woburn City Hall, 10 Common Street, Woburn, MA 01801
 781-897-5920

Name: <u>Shamrock Elementary School</u>		Date: <u>4/25/19</u>
Address: <u>600 Green Street</u>		Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Telephone: <u>781-937-8241</u>	Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input type="checkbox"/> Schools <input checked="" type="checkbox"/>	
Owner: <u>Aramark</u>		
Person In Charge (PIC): <u>Kathleen Lewis</u>		

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE	DESCRIPTION	ITEM	CODE	DESCRIPTION
FOOD PROTECTION MANAGEMENT			23	4-602.13	Non-Food Contact Surfaces Clean
M	C	590.003 A/B Person In Charge (PIC), Assigned, Knowledgeable	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored
	C	3-603.11 Consumer Advisories	25	4-904.11	Single Service Articles Stored, Dispensed
FOOD			26	4-502.13	No Re-Use of Single Service Articles
WATER			SEWAGE		
01	C	590.004 A/B Approved Source	27	C	5-101.11 Approved Source
	C	3-101.11 No Spoilage		C	5-103.11-.12 Hot & Cold Running Water, Under Pressure
	C	590.004 J Labeling of Ingredients, Recalled, Allergen	SEWAGE		
	C	3-202.18 Shellstock ID	28	C	5-402.13 Sewer and Waste Water Disposal
C	3-203.12 Tags & Records	PLUMBING			
02	3-602.11	Food Labeling	29	5-201/02.11	Installed and Maintained
	3-201.11 F	Safe Food Handling Instructions	30	C	5-203.14 Cross Connection, Back Siphonage, Backflow
FOOD PROTECTION, TIME & TEMP. CONTROLS			TOILET AND HANDWASHING FACILITIES		
03	C	3-401.11-.13 Cooking Temperatures	31	C	5-203.11 Number, Convenient
	C	3-403.11 Reheating		C	5-204/05.11 Location, Restricted Use, Accessible
	C	3-501.14 Cooling			6-202.14 Toilet Enclosed, Self-Closing Doors
	C	3-501.16 Hot and Cold Holding	32		6-501.11-.12 Fixtures Clean, Good Repair
C	3-402.11-.12 Parasite Destruction/Records Retained			6-301.11-02.11 Hand Cleanser, Hand Drying, Signage	
04	4-301.11	Facilities to Maintain Product Temperatures	REFUSE DISPOSAL		
05	4-302.12	Food Thermometers Provided	33		5-501.13-.17 Adequate Number, Covered, Vermin Proof
06	3-501.13	PHF's Properly Thawed			5-501.116 Clean
FOOD PROTECTION FROM CONTAMINATION			34	5-501.111/.115	Outside Storage Area Clean
07	C	3-306.14 No Reuse of PHF's or Unwrapped Foods	INSECT, RODENT, ANIMAL CONTROL		
08		3-305-07.11 Food Protection: Storage, Display, Transportation	35	C	6-501.111/.115 Insects, Rodents, Animals, Outer Openings
	C	3-302.11 Separation, Segregation, No Cross Contamination		PHYSICAL FACILITIES	
09	3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands	36		6-201.11 Floors, Constructed, Clean, Good Repair
10		3-304.12 In Use Utensils Properly Stored	37		6-201.11 Walls, Ceiling, Attached Equip., Clean
		4-302.11 Food Dispensing Utensils Provided for Self-Service Unit	38		6-303.11 Adequate Lighting
PERSONNEL					6-202.11 Fixtures Shielded
11	C	590.003 D/E Personnel with Infections Restricted/Excluded	39		6-304.11 Rooms and Equipment Vented
12	C	2-301.12 Proper, Adequate Hand Washing	40		6-305.11 Dressing Room Clean
	C	590.004 E Prevention of Contamination of Hands	OTHER OPERATIONS		
13	C	2-401.11-.12 Good Hygienic Practices	41	C	7-101.11/02.11 Toxic Items: Original Container, Labeled
		2-304.11 Clean Clothes, Hair Restraints		C	7-201.11 Stored Separately
		2-402.11 Hair Restraints	42		6-501.113/.114 Premises: Maintained, No Unnecessary Articles
EQUIPMENT AND UTENSILS					5-203.13 Mop Sink
14		4-202.11 Food Contact Surfaces: Designed, Maintained, Installed		2-103.11 B No Unauthorized Personnel	
15		4-202.16 Non-Food Contact Surfaces: Designed, Maintained, Installed	43	6-202.111/.112 Separate Living/Sleeping Quarters	
16		4-501.11/.15 Dishwashing Facilities: Designed, Maintained, Installed, Operated	44		4-802/03.11 Cleaning and Storage of Soiled Linens
		4-301.12 Three Compartment Sink Provided, Drainboards			4-903.11 Storage of Linen, Clean Equip., Sing. Serv. Articles
17		4-204.112/.115 Equipment Thermometers, Pressure Gauge	HIGHLY SUSCEPTIBLE POPULATIONS		
		4-302.14 Test Kit Provided to Test Sanitizer	45	C	3-801.11 Food Restrictions and Food Preparation
18	4-603.12	Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M,01,03,07,08)			
19	4-501.18-.110	Wash, Rinse Water Clean, Proper Temperature	Other Critical Violations		
20	C	4-501.112/114 Properly Sanitized w/Chemical or 180 F Water			
21		3-304.14 Wiping Cloths: Clean, Sanitized, Use Restricted	<input checked="" type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>		
22		4-602.11 Food Contact Surfaces Clean			

Inspector's Signature: <u>Meghan Deberry</u>	Print: <u>Meghan Deberry</u>
PIC's Signature: <u>Kathleen Lewis</u>	Print: <u>Kathleen Webber-Lewis</u>
Scheduled Date of Compliance Inspection: <u>N/A - PICS</u>	Date & Result: _____



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>St. Charles School</u>	Date: <u>10/16/17</u>
Address: <u>8 Myrtle Street</u>	Purpose: <input type="checkbox"/> Routine <input type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input checked="" type="checkbox"/> Investigation <input type="checkbox"/> Other
Telephone: <u>781 935 4635</u>	
Owner: <u>Aramark</u>	
Person In Charge (PIC): <u>Joann Casey</u>	

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE	DESCRIPTION	ITEM	CODE	DESCRIPTION
FOOD PROTECTION MANAGEMENT					
M	C 590.003 A/B	Person in Charge (PIC), Assigned, Knowledgeable	23	4-802.13	Non-Food Contact Surfaces Clean
	C 3-603.11	Consumer Advisories	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored
FOOD					
01	C 590.004 A/B	Approved Source	27	C 5-101.11	Approved Source
	C 3-101.11	No Spoilage		C 5-103.11-.12	Hot & Cold Running Water, Under Pressure
	C 590.004 J	Labeling of Ingredients, Recalled, Allergen	SEWAGE		
	C 3-202.18	Shellstock ID	28	C 5-402.13	Sewer and Waste Water Disposal
	C 3-203.12	Tags & Records		PLUMBING	
02	3-602.11	Food Labeling	29	5-201/02.11	Installed and Maintained
	3-201.11 F	Safe Food Handling Instructions	30	C 5-203.14	Cross Connection, Back Siphonage, Backflow
FOOD PROTECTION, TIME & TEMP. CONTROLS					
03	C 3-401.11-.13	Cooking Temperatures	TOILET AND HANDWASHING FACILITIES		
	C 3-403.11	Reheating	31	C 5-203.11	Number, Convenient
	C 3-501.14	Cooling		C 5-204/05.11	Location, Restricted Use, Accessible
	C 3-501.16	Hot and Cold Holding	32	6-202.14	Toilet Enclosed, Self-Closing Doors
	C 3-402.11-.12	Parasite Destruction/Records Retained		6-501.11-.12	Fixture Clean, Good Repair
04	4-301.11	Facilities to Maintain Product Temperatures		6-301.11-02.11	Hand Cleanser, Hand Drying, Signage
05	4-302.12	Food Thermometers Provided	REFUSE DISPOSAL		
06	3-501.13	PHF's Properly Thawed	33	5-501.13-.17	Adequate Number, Covered, Vermin Proof
FOOD PROTECTION FROM CONTAMINATION					
07	C 3-308.14	No Reuse of PHF's or Unwrapped Foods		5-501.116	Clean
08	3-305-07.11	Food Protection: Storage, Display, Transportation	34	5-501.111/.115	Outside Storage Area Clean
	C 3-302.11	Separation, Segregation, No Cross Contamination		INSECT, RODENT, ANIMAL CONTROL	
09	3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands	35	C 6-501.111/.115	Insects, Rodents, Animals, Outer Openings
10	3-304.12	In Use Utensils Properly Stored		PHYSICAL FACILITIES	
	4-302.11	Food Dispensing Utensils Provided for Self-Service Unit	36	6-201.11	Floors, Constructed, Clean, Good Repair
PERSONNEL					
11	C 590.003 D/E	Personnel with Infections Restricted/Excluded	37	6-201.11	Walls, Ceiling, Attached Equip.. Clean
12	C 2-301.12	Proper, Adequate Hand Washing	38	6-303.11	Adequate Lighting
	C 590.004 E	Prevention of Contamination of Hands		6-202.11	Fixtures Shielded
	C 2-401.11-.12	Good Hygienic Practices		39	6-304.11
13	2-304.11	Clean Clothes, Hair Restraints	40	6-305.11	Dressing Room Clean
	2-402.11	Hair Restraints	OTHER OPERATIONS		
EQUIPMENT AND UTENSILS					
14	4-202.11	Food Contact Surfaces: Designed, Maintained, Installed	41	C 7-101.11/02.11	Toxic Items: Original Container, Labeled
15	4-202.16	Non-Food Contact Surfaces: Designed, Maintained, Installed		C 7-201.11	Stored Separately
	16	4-501.11/.15	Dishwashing Facilities: Designed, Maintained, Installed, Operated	42	8-501.113/.114
4-301.12		Three Compartment Sink Provided, Drainboards	5-203.13		Mop Sink
17	4-204.112/.115	Equipment Thermometers, Pressure Gauge	2-103.11 B	No Unauthorized Personnel	
	4-302.14	Test Kit Provided to Test Sanitizer	43	6-202.111/.112	Separate Living/Sleeping Quarters
18	4-603.12	Pre-Flushed, Scraped, Soaked	44	4-802/03.11	Cleaning and Storage of Soiled Linens
19	4-501.18-.110	Wash, Rinse Water Clean, Proper Temperature		4-903.11	Storage of Linen, Clean Equip., Sing.Serv. Articles
	20	C 4-501.112/114	Properly Sanitized w/Chemical or 180 F Water	HIGHLY SUSCEPTIBLE POPULATIONS	
21	3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted	45	C 3-801.11	Food Restrictions and Food Preparation
22	4-802.11	Food Contact Surfaces Clean	Number of violated provisions related to foodborne illness risk factors and interventions. (Red items M,01,03,07,08)		

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: <u>Joann Casey</u>	Print: <u>Joann Casey</u>
Scheduled Date of Compliance Inspection: <u>N/A - Pass</u>	Date & Result: _____



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: St Charles School Date: 6/11/18
 Address: 8 Myrtle Street
 Telephone: 781-935-4635
 Owner: Aramark
 Person in Charge (PIC): Joann Casey
 Type of Operation:
 Food Service
 Retail Food
 Temporary Food
 School

Purpose:
 Routine
 Follow Up
 Complaint
 Investigation
 Other

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE	DESCRIPTION	ITEM	CODE	DESCRIPTION	
FOOD PROTECTION MANAGEMENT						
			23	4-802.13	Non-Food Contact Surfaces Clean	
			24	4-803.11/04.11	Clean Equipment and Utensils Properly Stored	
M	C	590.003 A/B	25	4-904.11	Single Service Articles Stored, Dispensed	
	C	3-803.11	26	4-502.13	No Re-Use of Single Service Articles	
FOOD						
			WATER			
	C	590.004 A/B	27	C	5-101.11	Approved Source
	C	3-101.11		C	5-103.11-.12	Hot & Cold Running Water, Under Pressure
01	C	590.004 J	SEWAGE			
	C	3-202.18	Labeling of Ingredients, Recalled, Allergen			
	C	3-203.12	28	C	5-402.13	Sewer and Waste Water Disposal
	C	3-203.12	PLUMBING			
	C	3-602.11	29		5-201/02.11	Installed and Maintained
02		3-201.11 F	30	C	5-203.14	Cross Connection, Back Siphonage, Backflow
FOOD PROTECTION, TIME & TEMP. CONTROLS						
			TOILET AND HANDWASHING FACILITIES			
	C	3-401.11-.13	31	C	5-203.11	Number, Convenient
03	C	3-403.11		C	5-204/05.11	Location, Restricted Use, Accessible
	C	3-501.14			6-202.14	Toilet Enclosed, Self-Closing Doors
	C	3-501.16	32		6-501.11-.12	Fixtures Clean, Good Repair
	C	3-402.11-.12			6-301.11-02.11	Hand Cleanser, Hand Drying, Signage
04		4-301.11	REFUSE DISPOSAL			
05		4-302.12	33		5-501.13-.17	Adequate Number, Covered, Vermin Proof
06		3-501.13			5-501.116	Clean
FOOD PROTECTION FROM CONTAMINATION						
			34		5-501.111/.115	Outside Storage Area Clean
07	C	3-306.14	INSECT, RODENT, ANIMAL CONTROL			
08		3-305-07.11	35	C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings
	C	3-302.11	PHYSICAL FACILITIES			
09		3-301.11 C	36		6-201.11	Floors, Constructed, Clean, Good Repair
10		3-304.12	37		6-201.11	Walls, Ceiling, Attached Equip., Clean
		4-302.11	38		6-303.11	Adequate Lighting
PERSONNEL						
			39		6-202.11	Fixtures Shielded
11	C	590.003 D/E	40		6-304.11	Rooms and Equipment Vented
	C	2-301.12	41		6-305.11	Dressing Room Clean
12	C	590.004 E	OTHER OPERATIONS			
	C	2-401.11-.12	42	C	7-101.11/02.11	Toxic Items: Original Container, Labeled
13		2-304.11		C	7-201.11	Stored Separately
		2-402.11	43		6-501.113/.114	Premises: Maintained, No Unnecessary Articles
EQUIPMENT AND UTENSILS						
					5-203.13	Mop Sink
14		4-202.11			2-103.11 B	No Unauthorized Personnel
15		4-202.16	44		6-202.111/.112	Separate Living/Sleeping Quarters
16		4-501.11/.15			4-802/03.11	Cleaning and Storage of Soiled Linens
		4-301.12			4-903.11	Storage of Linen, Clean Equip., Sing. Serv. Articles
17		4-204.112/.115	HIGHLY SUSCEPTIBLE POPULATIONS			
		4-302.14	45	C	3-801.11	Food Restrictions and Food Preparation
18		4-603.12	Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M,01,03,07,08)			
19		4-501.18-.110	Other Critical Violations			
20	C	4-501.112/114	<input checked="" type="checkbox"/> <input type="checkbox"/>			
21		3-304.14	<input checked="" type="checkbox"/> <input type="checkbox"/>			
22		4-802.11				

Inspector's Signature: Meghan Doherty Print: Meghan Doherty
 PIC's Signature: Joann Casey Print: Joann Casey
 Scheduled Date of Compliance Inspection: N/A Result: MISS



CITY OF WOBURN BOARD OF HEALTH
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Establishment Name	St. Charles School	Date 6/11/18
Address	8 Myrtle Street	Page 1 of 1
Item No.	In the space below describe all violations checked on front page.	
	Main Kitchen	
OK	3-bay - wash, rinse, sanitize - clean & in good repair - Quat @ 200 ppm -	
OK	Servsafe - Joann Casey - 4/18 - 4/23	
OK	2-door fridge @ 40°F	
OK	Chest freezer @ -1°F	
OK	Floors, walls, ceilings - Clean & in good repair	
OK	Milk cooler @ 40°F	
OK	Kitchen employee - hot, gloves, apron	
OK	Dry goods area - Clean all items up off floors	
OK	one-time use utensils all packaged individually -	



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>St. Charles School</u>	Date: <u>1/10/19</u>
Address: <u>8 Myrtle Street</u>	Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Telephone: <u>781-935-41635</u>	
Owner: <u>Aramark</u>	
Person in Charge (PIC): <u>Joann Casey</u>	Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input type="checkbox"/> <u>School</u> <input checked="" type="checkbox"/>

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE	DESCRIPTION	ITEM	CODE	DESCRIPTION	
FOOD PROTECTION MANAGEMENT			23	4-602.13	Non-Food Contact Surfaces Clean	
M	C	590.003 A/B Person in Charge (PIC), Assigned, Knowledgeable	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored	
	C	3-603.11 Consumer Advisories	25	4-904.11	Single Service Articles Stored, Dispensed	
			26	4-502.13	No Re-Use of Single Service Articles	
FOOD			WATER			
01	C	590.004 A/B Approved Source	27	C	5-101.11 Approved Source	
	C	3-101.11 No Spoilage		C	5-103.11-.12	Hot & Cold Running Water, Under Pressure
	C	590.004 J Labeling of Ingredients, Recalled, Allergen	SEWAGE			
	C	3-202.18 Shellstock ID	28	C	5-402.13	Sewer and Waste Water Disposal
C	3-203.12 Tags & Records	PLUMBING				
02		3-602.11 Food Labeling	29		5-201/02.11 Installed and Maintained	
		3-201.11 F Safe Food Handling Instructions	30	C	5-203.14	Cross Connection, Back Siphonage, Backflow
FOOD PROTECTION, TIME & TEMP. CONTROLS			TOILET AND HANDWASHING FACILITIES			
03	C	3-401.11-.13 Cooking Temperatures	31	C	5-203.11	Number, Convenient
	C	3-403.11 Reheating		C	5-204/05.11	Location, Restricted Use, Accessible
	C	3-501.14 Cooling	32		6-202.14	Toilet Enclosed, Self-Closing Doors
	C	3-501.16 Hot and Cold Holding			6-501.11-.12	Fixtures Clean, Good Repair
04		3-402.11-.12 Parasite Destruction/Records Retained		6-301.11-02.11	Hand Cleanser, Hand Drying, Signage	
05		4-301.11 Facilities to Maintain Product Temperatures	REFUSE DISPOSAL			
06		4-302.12 Food Thermometers Provided	33		5-501.13-.17	Adequate Number, Covered, Vermin Proof
08		3-501.13 PHF's Properly Thawed				5-501.116
FOOD PROTECTION FROM CONTAMINATION			INSECT, RODENT, ANIMAL CONTROL			
07	C	3-306.14 No Reuse of PHF's or Unwrapped Foods	34		5-501.111/115	Outside Storage Area Clean
08	C	3-305-07.11 Food Protection: Storage, Display, Transportation		PHYSICAL FACILITIES		
09		3-302.11 Separation, Segregation, No Cross Contamination	36		6-201.11	Floors, Constructed, Clean, Good Repair
10		3-301.11 C Handling of Food & Ice Minimized, No Bare Hands	37		6-201.11	Walls, Ceiling, Attached Equip., Clean
		3-304.12 In Use Utensils Properly Stored	38		6-303.11	Adequate Lighting
	4-302.11 Food Dispensing Utensils Provided for Self-Service Unit				6-202.11	Fixtures Shielded
PERSONNEL			39		6-304.11	Rooms and Equipment Vented
11	C	590.003 D/E Personnel with Infections Restricted/Excluded	40		6-305.11	Dressing Room Clean
12	C	2-301.12 Proper, Adequate Hand Washing	OTHER OPERATIONS			
	C	590.004 E Prevention of Contamination of Hands	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled
13		2-401.11-.12 Good Hygienic Practices			7-201.11	Stored Separately
		2-304.11 Clean Clothes, Hair Restraints	42		6-501.113/114	Premises: Maintained, No Unnecessary Articles
	2-402.11 Hair Restraints				5-203.13	Mop Sink
EQUIPMENT AND UTENSILS					2-103.11 B	No Unauthorized Personnel
14		4-202.11 Food Contact Surfaces: Designed, Maintained, Installed	43		6-202.111/112	Separate Living/Sleeping Quarters
15		4-202.16 Non-Food Contact Surfaces: Designed, Maintained, Installed	44		4-802/03.11	Cleaning and Storage of Soiled Linens
16		4-501.11/15 Dishwashing Facilities: Designed, Maintained, Installed, Operated				4-803.11
		4-301.12 Three Compartment Sink Provided, Drainboards	HIGHLY SUSCEPTIBLE POPULATIONS			
17		4-204.112/115 Equipment Thermometers, Pressure Gauge	45	C	3-801.11	Food Restrictions and Food Preparation
		4-302.14 Test Kit Provided to Test Sanitizer		Number of violated provisions related to foodborne illness risk factors and interventions. (Red items M,01,03,07,08)		
18		4-603.12 Pre-Flushed, Scraped, Soaked	<input checked="" type="checkbox"/> <input type="checkbox"/>			
19		4-501.18-.110 Wash, Rinse Water Clean, Proper Temperature	<input checked="" type="checkbox"/> <input type="checkbox"/>			
20	C	4-501.112/114 Properly Sanitized w/Chemical or 180 F Water	Other Critical Violations			
21		3-304.14 Wiping Cloths: Clean, Sanitized, Use Restricted	<input checked="" type="checkbox"/> <input type="checkbox"/>			
22		4-802.11 Food Contact Surfaces Clean	<input type="checkbox"/> <input type="checkbox"/>			

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: <u>Joann Casey</u>	Print: <u>Joann Casey</u>
Scheduled Date of Compliance Inspection: <u>N/A - PASS</u>	Date & Result: <u>1/10/19</u>



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>St. Charles School</u>	Date: <u>5/9/19</u>
Address: <u>8 Myrtle Street</u>	Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Telephone: <u>781-935-4635</u>	
Owner: <u>Aramark</u>	Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input type="checkbox"/> <u>Schools</u> <input checked="" type="checkbox"/>
Person In Charge (PIC): <u>Joann Casey</u>	

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE	DESCRIPTION	ITEM	CODE	DESCRIPTION
FOOD PROTECTION MANAGEMENT					
			23	4-602.13	Non-Food Contact Surfaces Clean
			24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored
M	C	590.003 A/B Person in Charge (PIC), Assigned, Knowledgeable	25	4-904.11	Single Service Articles Stored, Dispensed
	C	3-603.11 Consumer Advisories	26	4-502.13	No Re-Use of Single Service Articles
FOOD					
	C	590.004 A/B Approved Source	WATER		
	C	3-101.11 No Spoilage	27	C	5-101.11 Approved Source
	C	590.004 J Labeling of Ingredients, Recalled, Allergen		C	5-103.11-.12 Hot & Cold Running Water, Under Pressure
01	C	3-202.18 Shelfstock ID	SEWAGE		
	C	3-203.12 Tags & Records	28	C	5-402.13 Sewer and Waste Water Disposal
	C	3-602.11 Food Labeling	PLUMBING		
02		3-201.11 F Safe Food Handling Instructions	29		5-201/02.11 Installed and Maintained
FOOD PROTECTION, TIME & TEMP. CONTROLS					
	C	3-401.11-.13 Cooking Temperatures	30	C	5-203.14 Cross Connection, Back Siphonage, Backflow
	C	3-403.11 Reheating	TOILET AND HANDWASHING FACILITIES		
	C	3-501.14 Cooling	31	C	5-203.11 Number, Convenient
	C	3-501.16 Hot and Cold Holding		C	5-204/05.11 Location, Restricted Use, Accessible
	C	3-402.11-.12 Parasite Destruction/Records Retained	32		6-202.14 Toilet Enclosed, Self-Closing Doors
04		4-301.11 Facilities to Maintain Product Temperatures			6-501.11-.12 Fixtures Clean, Good Repair
05		4-302.12 Food Thermometers Provided			6-301.11-02.11 Hand Cleanser, Hand Drying, Signage
06		3-501.13 PHF's Properly Thawed	REFUSE DISPOSAL		
FOOD PROTECTION FROM CONTAMINATION					
	C	3-305.14 No Reuse of PHF's or Unwrapped Foods	33		5-501.13-.17 Adequate Number, Covered, Vermin Proof
07		3-305-07.11 Food Protection: Storage, Display, Transportation			5-501.118 Clean
08	C	3-302.11 Separation, Segregation, No Cross Contamination	34		5-501.111/.115 Outside Storage Area Clean
09		3-301.11 C Handling of Food & Ice Minimized, No Bare Hands	INSECT, RODENT, ANIMAL CONTROL		
		3-304.12 In Use Utensils Properly Stored	35	C	6-501.111/.115 Insects, Rodents, Animals, Outer Openings
10		4-302.11 Food Dispensing Utensils Provided for Self-Service Unit	PHYSICAL FACILITIES		
PERSONNEL					
11	C	590.003 D/E Personnel with Infections Restricted/Excluded	36		6-201.11 Floors, Constructed, Clean, Good Repair
	C	2-301.12 Proper, Adequate Hand Washing	37		6-201.11 Walls, Ceiling, Attached Equip., Clean
12	C	590.004 E Prevention of Contamination of Hands	38		8-303.11 Adequate Lighting
	C	2-401.11-.12 Good Hygienic Practices			6-202.11 Fixtures Shielded
13		2-304.11 Clean Clothes, Hair Restraints	39		8-304.11 Rooms and Equipment Ventad
		2-402.11 Hair Restraints	40		6-305.11 Dressing Room Clean
EQUIPMENT AND UTENSILS					
14		4-202.11 Food Contact Surfaces: Designed, Maintained, Installed	41	C	7-101.11/02.11 Toxic Items: Original Container, Labeled
15		4-202.16 Non-Food Contact Surfaces: Designed, Maintained, Installed		C	7-201.11 Stored Separately
16		4-501.11/.15 Dishwashing Facilities: Designed, Maintained, Installed, Operated	42		6-501.113/.114 Premises: Maintained, No Unnecessary Articles
		4-301.12 Three Compartment Sink Provided, Drainboards			5-203.13 Mop Sink
17		4-204.112/.115 Equipment Thermometers, Pressure Gauge	43		2-103.11 B No Unauthorized Personnel
		4-302.14 Test Kit Provided to Test Sanitizer			6-202.111/.112 Separate Living/Sleeping Quarters
18		4-603.12 Pre-Flushed, Scraped, Soaked	44		4-802/03.11 Cleaning and Storage of Soiled Linens
19		4-501.18-.110 Wash, Rinse Water Clean, Proper Temperature			4-903.11 Storage of Linen, Clean Equip., Sing. Serv. Articles
20	C	4-501.112/114 Properly Sanitized w/Chemical or 180 F Water	HIGHLY SUSCEPTIBLE POPULATIONS		
21		3-304.14 Wiping Cloths: Clean, Sanitized, Use Restricted	45	C	3-801.11 Food Restrictions and Food Preparation
22		4-602.11 Food Contact Surfaces Clean	Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M,01,03,07,08) <input checked="" type="checkbox"/> <input type="checkbox"/>		

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: <u>Joann Casey</u>	Print: <u>Joann Casey</u>
Scheduled Date of Compliance Inspection: <u>Re-check in Sept</u>	Date & Result: <input type="checkbox"/> <input type="checkbox"/>



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>White Elementary School</u>	Date: <u>9/25/17</u>
Address: <u>36 Bow Street</u>	Purpose: Routine <input type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input checked="" type="checkbox"/> Other <input type="checkbox"/>
Telephone: <u>781-937-8242</u>	
Owner: <u>City of Woburn</u>	
Person In Charge (PIC): <u>Karen Hunt</u>	

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE		ITEM	CODE		
FOOD PROTECTION MANAGEMENT			23	4-602.13	Non-Food Contact Surfaces Clean	
M	C	590.003 A/B Person in Charge (PIC), Assigned, Knowledgeable	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored	
	C	3-603.11 Consumer Advisories	25	4-904.11	Single Service Articles Stored, Dispensed	
FOOD			26	4-502.13	No Re-Use of Single Service Articles	
01	C	590.004 A/B Approved Source	WATER			
	C	3-101.11 No Spoilage	27	C	5-101.11 Approved Source	
	C	590.004 J Labeling of Ingredients, Recalled, Allergen	C	5-103.11-.12	Hot & Cold Running Water, Under Pressure	
	C	3-202.18 Shellstock ID	SEWAGE			
	C	3-203.12 Tags & Records	28	C	5-402.13	Sewer and Waste Water Disposal
02		3-602.11 Food Labeling	PLUMBING			
		3-201.11 F Safe Food Handling Instructions	29		5-201/02.11 Installed and Maintained	
FOOD PROTECTION, TIME & TEMP. CONTROLS			30	C	5-203.14	Cross Connection, Back Siphonage, Backflow
03	C	3-401.11-.13 Cooking Temperatures	TOILET AND HANDWASHING FACILITIES			
	C	3-403.11 Reheating	31	C	5-203.11	Number, Convenient
	C	3-501.14 Cooling		C	5-204/05.11	Location, Restricted Use, Accessible
	C	3-501.16 Hot and Cold Holding	32		6-202.14	Toilet Enclosed, Self-Closing Doors
C	3-402.11-.12 Parasite Destruction/Records Retained			6-501.11-.12	Fixtures Clean, Good Repair	
04		4-301.11 Facilities to Maintain Product Temperatures		6-301.11-02.11	Hand Cleanser, Hand Drying, Signage	
05		4-302.12 Food Thermometers Provided	REFUSE DISPOSAL			
06		3-501.13 PHF's Properly Thawed	33		5-501.13-.17	Adequate Number, Covered, Vermin Proof
FOOD PROTECTION FROM CONTAMINATION						5-501.118
07	C	3-306.14 No Reuse of PHF's or Unwrapped Foods	34		5-501.111/.115	Outside Storage Area Clean
08	C	3-305-07.11 Food Protection: Storage, Display, Transportation	INSECT, RODENT, ANIMAL CONTROL			
		3-302.11 Separation, Segregation, No Cross Contamination	35	C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings
09		3-301.11 C Handling of Food & Ice Minimized, No Bare Hands		PHYSICAL FACILITIES		
10		3-304.12 In Use Utensils Properly Stored	36		6-201.11	Floors, Constructed, Clean, Good Repair
		4-302.11 Food Dispensing Utensils Provided for Self-Service Unit	37		6-201.11	Walls, Ceiling, Attached Equip., Clean
PERSONNEL			38		6-303.11	Adequate Lighting
11	C	590.003 D/E Personnel with Infections Restricted/Excluded			6-202.11	Fixtures Shielded
12	C	2-301.12 Proper, Adequate Hand Washing	39		6-304.11	Rooms and Equipment Vented
	C	590.004 E Prevention of Contamination of Hands	40		6-305.11	Dressing Room Clean
13		2-304.11 Clean Clothes, Hair Restraints	OTHER OPERATIONS			
		2-402.11 Hair Restraints	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled
EQUIPMENT AND UTENSILS				C	7-201.11	Stored Separately
14		4-202.11 Food Contact Surfaces: Designed, Maintained, Installed	42		6-501.113/.114	Premises: Maintained, No Unnecessary Articles
15		4-202.18 Non-Food Contact Surfaces: Designed, Maintained, Installed			5-203.13	Mop Sink
16		4-501.11/.15 Dishwashing Facilities: Designed, Maintained, Installed, Operated	43		2-103.11 B	No Unauthorized Personnel
		4-301.12 Three Compartment Sink Provided, Drainboards		44		6-202.111/.112
17		4-204.112/.115 Equipment Thermometers, Pressure Gauge			4-802/03.11	Cleaning and Storage of Soiled Linens
		4-302.14 Test Kit Provided to Test Sanitizer			4-903.11	Storage of Linen, Clean Equip., Sing. Serv. Articles
18		4-603.12 Pre-Flushed, Scraped, Soaked	HIGHLY SUSCEPTIBLE POPULATIONS			
19		4-501.18-.110 Wash, Rinse Water Clean, Proper Temperature	45	C	3-801.11	Food Restrictions and Food Preparation
20	C	4-501.112/114 Properly Sanitized w/Chemical or 180 F Water	Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M,01,03,07,08)			
21		3-304.14 Wiping Cloths: Clean, Sanitized, Use Restricted	<input checked="" type="checkbox"/> <input type="checkbox"/>			
22		4-602.11 Food Contact Surfaces Clean	<input checked="" type="checkbox"/> <input type="checkbox"/>			

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: <u>Karen Hunt</u>	Print: <u>Karen Hunt</u>
Scheduled Date of Compliance Inspection: <u>N/A - Pass</u>	Date & Result: <u> </u>



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>White Elementary School</u>	Date: <u>6/13/18</u>
Address: <u>36 Bow Street</u>	Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Telephone: <u>781-937-8242</u>	
Owner: <u>Aramark Food Service</u>	
Person In Charge (PIC): <u>Karen Hunt</u>	Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input type="checkbox"/> School <input checked="" type="checkbox"/>

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE		ITEM	CODE	
FOOD PROTECTION MANAGEMENT			23	4-602.13	Non-Food Contact Surfaces Clean
			24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored
M	590.003 A/B	Person in Charge (PIC), Assigned, Knowledgeable	25	4-904.11	Single Service Articles Stored, Dispensed
C	3-603.11	Consumer Advisories	26	4-502.13	No Re-Use of Single Service Articles
FOOD			WATER		
01	C 590.004 A/B	Approved Source	27	C 5-101.11	Approved Source
	C 3-101.11	No Spoilage		C 5-103.11-.12	Hot & Cold Running Water, Under Pressure
	C 590.004 J	Labeling of Ingredients, Recalled, Allergen	SEWAGE		
	C 3-202.18	Shellstock ID	28	C 5-402.13	Sewer and Waste Water Disposal
C 3-203.12	Tags & Records	PLUMBING			
02	3-602.11	Food Labeling	29	5-201/02.11	Installed and Maintained
	3-201.11 F	Safe Food Handling Instructions	30	C 5-203.14	Cross Connection, Back Siphonage, Backflow
FOOD PROTECTION, TIME & TEMP. CONTROLS			TOILET AND HANDWASHING FACILITIES		
03	C 3-401.11-.13	Cooking Temperatures	31	C 5-203.11	Number, Convenient
	C 3-403.11	Reheating		C 5-204/05.11	Location, Restricted Use, Accessible
	C 3-501.14	Cooling	6-202.14	Toilet Enclosed, Self-Closing Doors	
	C 3-501.16	Hot and Cold Holding	32	6-501.11-.12	Fixtures Clean, Good Repair
04	3-402.11-.12	Parasite Destruction/Records Retained		6-301.11-02.11	Hand Cleanser, Hand Drying, Signage
05	4-301.11	Facilities to Maintain Product Temperatures	REFUSE DISPOSAL		
06	4-302.12	Food Thermometers Provided	33	5-501.13-.17	Adequate Number, Covered, Vermin Proof
08	3-501.13	PHF's Properly Thawed			5-501.116
FOOD PROTECTION FROM CONTAMINATION			34	5-501.111/.115	Outside Storage Area Clean
07	C 3-306.14	No Reuse of PHF's or Unwrapped Foods	INSECT, RODENT, ANIMAL CONTROL		
08	3-305-07.11	Food Protection: Storage, Display, Transportation	35	C 6-501.111/.115	Insects, Rodents, Animals, Outer Openings
	3-302.11	Separation, Segregation, No Cross Contamination		PHYSICAL FACILITIES	
09	3-301.11 C	Handling of Food & Ice Minimized, No Bare Hands	36	6-201.11	Floors, Constructed, Clean, Good Repair
10	3-304.12	In Use Utensils Properly Stored	37	6-201.11	Walls, Ceiling, Attached Equip., Clean
	4-302.11	Food Dispensing Utensils Provided for Self-Service Unit	38	6-303.11	Adequate Lighting
PERSONNEL			39	6-202.11	Fixtures Shielded
11	C 590.003 D/E	Personnel with Infections Restricted/Excluded	39	6-304.11	Rooms and Equipment Vented
12	C 2-301.12	Proper, Adequate Hand Washing	40	6-305.11	Dressing Room Clean
	C 590.004 E	Prevention of Contamination of Hands	OTHER OPERATIONS		
13	C 2-401.11-.12	Good Hygienic Practices	41	C 7-101.11/02.11	Toxic Items: Original Container, Labeled
	2-304.11	Clean Clothes, Hair Restraints		C 7-201.11	Stored Separately
	2-402.11	Hair Restraints	42	6-501.113/.114	Premises: Maintained, No Unnecessary Articles
14	4-202.11	Food Contact Surfaces: Designed, Maintained, Installed		5-203.13	Mop Sink
15	4-202.16	Non-Food Contact Surfaces: Designed, Maintained, Installed	2-103.11 B	No Unauthorized Personnel	
16	4-501.11/.15	Dishwashing Facilities: Designed, Maintained, Installed, Operated	43	6-202.111/.112	Separate Living/Sleeping Quarters
	4-301.12	Three Compartment Sink Provided, Drainboards	44	4-802/03.11	Cleaning and Storage of Soiled Linens
17	4-204.112/.115	Equipment Thermometers, Pressure Gauge		4-903.11	Storage of Linen, Clean Equip., Sing. Serv. Articles
	4-302.14	Test Kit Provided to Test Sanitizer	HIGHLY SUSCEPTIBLE POPULATIONS		
18	4-803.12	Pre-Flushed, Scraped, Soaked	45	C 3-801.11	Food Restrictions and Food Preparation
19	4-501.18-.110	Wash, Rinse Water Clean, Proper Temperature	Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M,01,03,07,08) <input checked="" type="checkbox"/> <input type="checkbox"/>		
20	C 4-501.112/114	Properly Sanitized w/Chemical or 180 F Water			
21	3-304.14	Wiping Cloths: Clean, Sanitized, Use Restricted	Other Critical Violations <input checked="" type="checkbox"/> <input type="checkbox"/>		
22	4-602.11	Food Contact Surfaces Clean			

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: <u>Karen Hunt</u>	Print: <u>Karen Hunt</u>
Scheduled Date of Compliance Inspection: <u>N/A - pass</u>	Date & Result



CITY OF WOBURN BOARD OF HEALTH
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Establishment Name White Elementary School Date 6/13/18

Address 36 Bow Street Page 1 of 1

Item No. In the space below describe all violations checked on front page.

Kitchen

- OK Walk-in cooler @ 37°F, Floors + fans Clean
- OK Walk-in freezer @ -16°F, Floors + fans Clean -
- OK Hand sink in prep area - hot H₂O @ 110°F, soap, + paper towels
- OK mop sink area - Clean + chemicals labelled
- OK employee bathrooms - hot H₂O, soap, + paper towels
- OK employees - hats, gloves, aprons
- OK Dry goods area - all items up off floors -
- OK ~~ready~~ milk cooler in kitchen @ 35°F
- OK 2nd milk cooler @ 40°F
- OK Servsafe - Karen Thunt - 7/17 - 7/22
- OK Single-use utensils - all individually wrapped
- OK Hand sink in kitchen, hot H₂O, soap, + paper towels -
- OK Floors, walls, ceilings clean + in good repair



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT

Woburn City Hall, 10 Common Street, Woburn, MA 01801

781-897-5920

Name: <u>White Elementary School</u>	Date: <u>11/29/18</u>
Address: <u>316 Bow Street</u>	Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Telephone: <u>781-937-8242</u>	
Owner: <u>Aramark</u>	
Person in Charge (PIC): <u>Karen Hunt</u>	

Type of Operation:

Food Service

Retail Food

Temporary Food

School

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE		ITEM	CODE		
FOOD PROTECTION MANAGEMENT			23	4-802.13	Non-Food Contact Surfaces Clean	
M	C	590.003 A/B	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored	
	C	3-603.11	25	4-904.11	Single Service Articles Stored, Dispensed	
		Person in Charge (PIC), Assigned, Knowledgeable	26	4-502.13	No Re-Use of Single Service Articles	
		Consumer Advisories	WATER			
FOOD			27	C	5-101.11	Approved Source
01	C	590.004 A/B	C	5-103.11-.12		Hot & Cold Running Water, Under Pressure
	C	3-101.11				
	C	590.004 J	SEWAGE			
	C	3-202.18	28	C	5-402.13	Sewer and Waste Water Disposal
	C	3-203.12	PLUMBING			
02		3-602.11	29		5-201/02.11	Installed and Maintained
		3-201.11 F	30	C	5-203.14	Cross Connection, Back Siphonage, Backflow
FOOD PROTECTION, TIME & TEMP. CONTROLS			TOILET AND HANDWASHING FACILITIES			
03	C	3-401.11-.13	31	C	5-203.11	Number, Convenient
	C	3-403.11		C	5-204/05.11	Location, Restricted Use, Accessible
	C	3-501.14	32	6-202.14		Toilet Enclosed, Self-Closing Doors
	C	3-501.16		6-501.11-.12		Fixtures Clean, Good Repair
	C	3-402.11-.12	6-301.11-02.11		Hand Cleanser, Hand Drying, Signage	
04		4-301.11	REFUSE DISPOSAL			
05		4-302.12	33	5-501.13-.17		Adequate Number, Covered, Vermin Proof
06		3-501.13		5-501.118		Clean
FOOD PROTECTION FROM CONTAMINATION			34	5-501.111/.115		Outside Storage Area Clean
07	C	3-306.14		INSECT, RODENT, ANIMAL CONTROL		
08	C	3-305-07.11	35	C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings
		3-302.11		PHYSICAL FACILITIES		
09		3-301.11 C	36		6-201.11	Floors, Constructed, Clean, Good Repair
10		3-304.12	37		6-201.11	Walls, Ceiling, Attached Equip., Clean
		4-302.11	38		6-303.11	Adequate Lighting
PERSONNEL			38		6-202.11	Fixtures Shielded
11	C	590.003 D/E	39		6-304.11	Rooms and Equipment Vented
12	C	2-301.12	40		6-305.11	Dressing Room Clean
	C	590.004 E	OTHER OPERATIONS			
13	C	2-401.11-.12	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled
		2-304.11		C	7-201.11	Stored Separately
		2-402.11	42	6-501.113/.114		Premises: Maintained, No Unnecessary Articles
EQUIPMENT AND UTENSILS				5-203.13		Mop Sink
14		4-202.11	2-103.11 B		No Unauthorized Personnel	
15		4-202.18	43	6-202.111/.112		Separate Living/Sleeping Quarters
16		4-501.11/.15	44	4-802/03.11		Cleaning and Storage of Soiled Linens
		4-301.12	4-903.11		Storage of Linen, Clean Equip., Sing. Serv. Articles	
17		4-204.112/.115	HIGHLY SUSCEPTIBLE POPULATIONS			
		4-302.14	45	C	3-801.11	Food Restrictions and Food Preparation
18		4-603.12	Number of violated provisions related to foodborne illness risk factors and interventions. (Red items M,01,03,07,08)			
19		4-501.18-.110	Other Critical Violations			
20	C	4-501.112/114	<input checked="" type="checkbox"/> <input type="checkbox"/>			
21		3-304.14	<input checked="" type="checkbox"/> <input type="checkbox"/>			
22		4-802.11	<input type="checkbox"/> <input type="checkbox"/>			

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: <u>Karen Hunt</u>	Print: <u>Karen Hunt</u>
Scheduled Date of Compliance Inspection: <u>N/A - Pass</u>	Date & Result: <u>11/29/18</u>



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>White Elementary School</u>	Date: <u>4/25/19</u>
Address: <u>36 Bow Street</u>	Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Telephone: <u>781-937-8242</u>	
Owner: <u>Aramaux</u>	
Person in Charge (PIC): <u>Karen Hunt</u>	

Type of Operation:

Food Service

Retail Food

Temporary Food

Schools

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE	DESCRIPTION	ITEM	CODE	DESCRIPTION
FOOD PROTECTION MANAGEMENT					
			23	4-602.13	Non-Food Contact Surfaces Clean
			24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored
M	C	590.003 A/B Person in Charge (PIC), Assigned, Knowledgeable	25	4-904.11	Single Service Articles Stored, Dispensed
	C	3-603.11 Consumer Advisories	26	4-502.13	No Re-Use of Single Service Articles
FOOD					
			WATER		
	C	590.004 A/B Approved Source	27	C	5-101.11 Approved Source
	C	3-101.11 No Spoilage		C	5-103.11-12 Hot & Cold Running Water, Under Pressure
01	C	590.004 J Labeling of Ingredients, Recalled, Allergen	SEWAGE		
	C	3-202.18 Shellstock ID			
	C	3-203.12 Tags & Records	28	C	5-402.13 Sewer and Waste Water Disposal
02		3-602.11 Food Labeling	PLUMBING		
		3-201.11 F Safe Food Handling Instructions			
FOOD PROTECTION, TIME & TEMP. CONTROLS					
			29		5-201/02.11 Installed and Maintained
			30	C	5-203.14 Cross Connection, Back Siphonage, Backflow
			TOILET AND HANDWASHING FACILITIES		
03	C	3-401.11-.13 Cooking Temperatures			
	C	3-403.11 Reheating			
	C	3-501.14 Cooling	31	C	5-203.11 Number, Convenient
	C	3-501.16 Hot and Cold Holding		C	5-204/05.11 Location, Restricted Use, Accessible
	C	3-402.11-.12 Parasite Destruction/Records Retained			6-202.14 Toilet Enclosed, Self-Closing Doors
04		4-301.11 Facilities to Maintain Product Temperatures			6-501.11-.12 Fixtures Clean, Good Repair
05		4-302.12 Food Thermometers Provided			6-301.11-02.11 Hand Cleanser, Hand Drying, Signage
06		3-501.13 PHF's Properly Thawed	REFUSE DISPOSAL		
FOOD PROTECTION FROM CONTAMINATION					
			33		5-501.13-.17 Adequate Number, Covered, Vermin Proof
07	C	3-308.14 No Reuse of PHF's or Unwrapped Foods			5-501.116 Clean
			34		5-501.111/.115 Outside Storage Area Clean
08	C	3-305-07.11 Food Protection: Storage, Display, Transportation	INSECT, RODENT, ANIMAL CONTROL		
		3-302.11 Separation, Segregation, No Cross Contamination			
09		3-301.11 C Handling of Food & Ice Minimized, No Bare Hands			
10		3-304.12 In Use Utensils Properly Stored	35	C	6-501.111/.115 Insects, Rodents, Animals, Outer Openings
		4-302.11 Food Dispensing Utensils Provided for Self-Service Unit	PHYSICAL FACILITIES		
PERSONNEL					
			36		6-201.11 Floors, Constructed, Clean, Good Repair
11	C	590.003 D/E Personnel with Infections Restricted/Excluded	37		8-201.11 Walls, Ceiling, Attached Equip., Clean
	C	2-301.12 Proper, Adequate Hand Washing			8-303.11 Adequate Lighting
12	C	590.004 E Prevention of Contamination of Hands			8-202.11 Fixtures Shielded
	C	2-401.11-.12 Good Hygienic Practices	39		6-304.11 Rooms and Equipment Vented
13		2-304.11 Clean Clothes, Hair Restraints	40		8-305.11 Dressing Room Clean
		2-402.11 Hair Restraints	OTHER OPERATIONS		
EQUIPMENT AND UTENSILS					
			41	C	7-101.11/02.11 Toxic Items: Original Container, Labeled
14		4-202.11 Food Contact Surfaces: Designed, Maintained, Installed		C	7-201.11 Stored Separately
					6-501.113/.114 Premises: Maintained, No Unnecessary Articles
15		4-202.16 Non-Food Contact Surfaces: Designed, Maintained, Installed	42		5-203.13 Mop Sink
					2-103.11 B No Unauthorized Personnel
16		4-501.11/.15 Dishwashing Facilities: Designed, Maintained, Installed, Operated	43		6-202.111/.112 Separate Living/Sleeping Quarters
			44		4-802/03.11 Cleaning and Storage of Soiled Linens
		4-301.12 Three Compartment Sink Provided, Drainboards			4-903.11 Storage of Linen, Clean Equip., Sing. Serv. Articles
17		4-204.112/.115 Equipment Thermometers, Pressure Gauge	HIGHLY SUSCEPTIBLE POPULATIONS		
		4-302.14 Test Kit Provided to Test Sanitizer			
18		4-603.12 Pre-Flushed, Scraped, Soaked	45	C	3-801.11 Food Restrictions and Food Preparation
19		4-501.18-.110 Wash, Rinse Water Clean, Proper Temperature	Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M,01,03,07,08)		
20	C	4-501.112/114 Properly Sanitized w/Chemical or 180 F Water			<input checked="" type="checkbox"/> <input type="checkbox"/>
21		3-304.14 Wiping Cloths: Clean, Sanitized, Use Restricted	Other Critical Violations		
22		4-602.11 Food Contact Surfaces Clean			<input checked="" type="checkbox"/> <input type="checkbox"/>

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: <u>Karen Hunt</u>	Print: <u>Karen Hunt</u>
Scheduled Date of Compliance Inspection: <u>N/A - PASS</u>	Date & Result: <input type="checkbox"/> <input type="checkbox"/>



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Woburn Senior High School</u>	Date: <u>9/25/17</u>
Address: <u>88 Montvale Avenue</u>	
Telephone: <u>781-937-8210</u>	Purpose: Routine <input type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input checked="" type="checkbox"/>
Owner: <u>Aramark</u>	
Person in Charge (PIC): <u>Cynthia Nofall</u>	

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE	DESCRIPTION	ITEM	CODE	DESCRIPTION	
FOOD PROTECTION MANAGEMENT						
M	C	590.003 A/B	23	4-602.13	Non-Food Contact Surfaces Clean	
	C	3-603.11	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored	
		Person in Charge (PIC), Assigned, Knowledgeable	25	4-804.11	Single Service Articles Stored, Dispensed	
		Consumer Advisories	26	4-502.13	No Re-Use of Single Service Articles	
FOOD						
01	C	590.004 A/B	27	C	5-101.11	Approved Source
	C	3-101.11		C	5-103.11-.12	Hot & Cold Running Water, Under Pressure
	C	590.004 J	SEWAGE			
	C	3-202.18				
	C	3-203.12				
02		3-602.11	28	C	5-402.13	Sewer and Waste Water Disposal
		3-201.11 F	PLUMBING			
FOOD PROTECTION, TIME & TEMP. CONTROLS						
03	C	3-401.11-.13	29		5-201/02.11	Installed and Maintained
	C	3-403.11	30	C	5-203.14	Cross Connection, Back Siphonage, Backflow
	C	3-501.14	TOILET AND HANDWASHING FACILITIES			
	C	3-501.16				
	C	3-402.11-.12				
04		4-301.11	31	C	5-203.11	Number, Convenient
05		4-302.12	C	5-204/05.11	Location, Restricted Use, Accessible	
06		3-501.13			6-202.14	Toilet Enclosed, Self-Closing Doors
FOOD PROTECTION FROM CONTAMINATION						
07	C	3-306.14	32		6-501.11-.12	Fixtures Clean, Good Repair
		3-305-07.11			6-301.11-02.11	Hand Cleanser, Hand Drying, Signage
08	C	3-302.11	REFUSE DISPOSAL			
		3-301.11 C				
09		3-304.12	33		5-501.13-.17	Adequate Number, Covered, Vermin Proof
		4-302.11			5-501.116	Clean
PERSONNEL						
11	C	590.003 D/E	34		5-501.111/.115	Outside Storage Area Clean
	C	2-301.12	INSECT, RODENT, ANIMAL CONTROL			
C	590.004 E					
12	C	2-401.11-.12	35	C	6-501.111/.115	Insects, Rodents, Animals, Outer Openings
		2-304.11	PHYSICAL FACILITIES			
	2-402.11					
EQUIPMENT AND UTENSILS						
14		4-202.11	36		6-201.11	Floors, Constructed, Clean, Good Repair
		4-202.16	37		6-201.11	Walls, Ceiling, Attached Equip., Clean
15		4-501.11/.15	38		6-303.11	Adequate Lighting
		4-301.12	39		6-202.11	Fixtures Shielded
16		4-204.112/.115	40		6-304.11	Rooms and Equipment Vented
		4-302.14	41	C	7-101.11/02.11	Dressing Room Clean
17		4-603.12	C	7-201.11	7-101.11/02.11	Toxic Items: Original Container, Labeled
		4-501.18-.110		6-501.113/.114	7-201.11	Stored Separately
18	C	4-501.112/114	42		5-203.13	Premises: Maintained, No Unnecessary Articles
		3-304.14		2-103.11 B	5-203.13	Mop Sink
19		4-602.11	43		6-202.111/.112	No Unauthorized Personnel
			44		4-802/03.11	Separate Living/Sleeping Quarters
OTHER OPERATIONS						
20					4-903.11	Cleaning and Storage of Soiled Linens
						Storage of Linen, Clean Equip., Sing. Serv. Articles
HIGHLY SUSCEPTIBLE POPULATIONS						
21			45	C	3-801.11	Food Restrictions and Food Preparation
			Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M,01,03,07,08)			<input checked="" type="checkbox"/> <input type="checkbox"/>
Other Critical Violations <input checked="" type="checkbox"/> <input type="checkbox"/>						
Inspector's Signature: <u>Meghan Doherty</u>			Print: <u>Meghan Doherty</u>			
PIC's Signature: <u>Cynthia Nofall</u>			Print: <u>Cynthia Nofall</u>			
Scheduled Date of Compliance Inspection: <u>N/A</u>			Date & Result			



CITY OF WOBURN BOARD OF HEALTH
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Establishment Name <u>Woburn Senior Highschool</u>		Date <u>9/25/17</u>
Address <u>88 Montvale Avenue</u>		Page <u>1</u> of <u>1</u>
Item No.	In the space below describe all violations checked on front page.	
	<u>Main Kitchen</u>	
OK	2-door fridge @ 39°F - all food dated	
OK	2-door freezer @ 4°F - all food dated -	
OK	Hot hold chicken @ 146°F	
OK	2-door fridge w/ fruit cups @ 48°F	
OK	2-door fridge w/ veggies @ 38°F	
OK	2-door double-sided hot hold @ 146°F	
OK	All employees - Hats, gloves, aprons -	
OK	Hand sink - hot H ₂ O, soap, paper towels -	
OK	microwave - clean & working -	
OK	Hand sink (near microwave) - hot H ₂ O, soap, paper towels -	
OK	Hot hold pizza @ 148°F	
	<u>Back kitchen</u>	
OK	Sensafe - Cynthia Noftau - 1116-1121 -	
OK	Dishwasher - wash @ 116°F, Rinse @ 194°F	
OK	Hand sink - in dishwash area - hot H ₂ O, soap, paper towels -	
OK	3-way labelled - Quat @ 500ppm -	
OK	All owners drains - 7/11/17 -	
OK	Walk-in freezer @ 15°F - Floors & fans clean	
OK	Dry storage area - all food up off floors -	
OK	Walk-in cooler @ 36°F - floors & fans clean -	
	<u>Front Service</u>	
OK	Hot hold pizza @ 143°F	
OK	Hand sink - hot H ₂ O, soap, paper towels -	
OK	All floors, walls, ceilings - clean & in good repair	



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT

Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Woburn Senior High School</u>	Date: <u>6/12/18</u>
Address: <u>88 Montvale Avenue</u>	
Telephone: <u>781-937-8210 x 183</u>	Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Owner: <u>Aramark Food Service</u>	
Person In Charge (PIC): _____	Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input type="checkbox"/> <u>School</u> <input checked="" type="checkbox"/>

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE	DESCRIPTION	ITEM	CODE	DESCRIPTION
FOOD PROTECTION MANAGEMENT					
M	C	590.003 A/B	23	4-602.13	Non-Food Contact Surfaces Clean
	C	3-603.11	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored
		Person In Charge (PIC), Assigned, Knowledgeable	25	4-904.11	Single Service Articles Stored, Dispensed
		Consumer Advisories	26	4-502.13	No Re-Use of Single Service Articles
FOOD					
	C	590.004 A/B	WATER		
	C	3-101.11	27	C	5-101.11
	C	590.004 J		C	5-103.11-.12
	C	3-202.18	Approved Source		
	C	3-203.12	Hot & Cold Running Water, Under Pressure		
		Labeling of Ingredients, Recalled, Allergen	SEWAGE		
		Shellstock ID	28	C	5-402.13
		Tags & Records	Sewer and Waste Water Disposal		
02		3-602.11	PLUMBING		
		Food Labeling	29		5-201/02.11
		Safe Food Handling Instructions	30	C	5-203.14
FOOD PROTECTION, TIME & TEMP. CONTROLS					
			Installed and Maintained		
			Cross Connection, Back Siphonage, Backflow		
			TOILET AND HANDWASHING FACILITIES		
	C	3-401.11-.13	31	C	5-203.11
	C	3-403.11		C	5-204/05.11
	C	3-501.14	Number, Convenient		
	C	3-501.16	Location, Restricted Use, Accessible		
		Hot and Cold Holding			6-202.14
		Parasite Destruction/Records Retained	Toilet Enclosed, Self-Closing Doors		
04		4-301.11	32		
05		4-302.12	6-501.11-.12		
06		3-501.13	6-301.11-02.11		
FOOD PROTECTION FROM CONTAMINATION					
			Fixtures Clean, Good Repair		
			Hand Cleanser, Hand Drying, Signage		
			REFUSE DISPOSAL		
			33		5-501.13-.17
					5-501.116
			Adequate Number, Covered, Vermin Proof		
			Clean		
			34		5-501.111/115
			Outside Storage Area Clean		
			INSECT, RODENT, ANIMAL CONTROL		
			35	C	6-501.111/115
			Insects, Rodents, Animals, Outer Openings		
			PHYSICAL FACILITIES		
			36		6-201.11
			37		6-201.11
			Floors, Constructed, Clean, Good Repair		
			38		6-303.11
			Walls, Ceiling, Attached Equip., Clean		
			39		6-304.11
			Adequate Lighting		
			40		6-305.11
			Fixtures Shielded		
			Rooms and Equipment Vented		
			Dressing Room Clean		
			OTHER OPERATIONS		
			41	C	7-101.11/02.11
				C	7-201.11
			Toxic Items: Original Container, Labeled		
			Stored Separately		
			42		6-501.113/114
			Premises: Maintained, No Unnecessary Articles		
					5-203.13
			Mop Sink		
					2-103.11 B
			No Unauthorized Personnel		
			43		6-202.111/112
			Separate Living/Sleeping Quarters		
			44		4-802/03.11
			Cleaning and Storage of Soiled Linens		
					4-903.11
			Storage of Linen, Clean Equip., Sing. Serv. Articles		
			HIGHLY SUSCEPTIBLE POPULATIONS		
			45	C	3-801.11
			Food Restrictions and Food Preparation		
			Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M,01,03,07,08)		
			Other Critical Violations		

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: <u>Linda Notfall</u>	Print: <u>Linda Notfall</u>
Scheduled Date of Compliance Inspection: <u>N/A PASS</u>	Date & Result: _____



CITY OF WOBURN BOARD OF HEALTH
 Woburn City Hall, 10 Common Street, Woburn, MA 01801
 781-897-5920

Establishment Name <u>Woburn Senior High School</u>		Date <u>6/12/18</u>
Address <u>88 Montvale Avenue</u>		Page <u>1</u> of <u>1</u>
Item No.	In the space below describe all violations checked on front page.	
	<u>Main Kitchen</u>	
OK	Hand sink near prep - hot H ₂ O, soap, paper towels	
OK	2-door w/ sauce @ 40°F	
OK	2-door w/ fruit cups @ 38°F	
OK	2-door w/ chicken patties @ 35°F	
OK	2-door hot hold @ 150°F	
OK	Single hot hold @ 145°F	
OK	2-door w/ Cheese (back) @ 34°F	
OK	2-door freezer @ 8°F	
OK	All prep areas clean & in good repair	
OK	All employees - hats, aprons, gloves	
OK	Floors, walls, ceilings - clean & in good repair	
OK	Hot hold - tater tots @ 155°F	
	Servsafe - Cynthia Nofall - 1116-1121	
	<u>Dish area</u>	
OK	Hand sink - hot H ₂ O, soap, paper towels	
OK	Dishwasher - wash @ 180°F, Rinse @ 180°F	
OK	3-bay labelled - Quat @ 200 ppm	
OK	All not in use items stored	
OK	Walk-in cooler @ 36°F - Floors & fans clean	
OK	Walk-in freezer @ 3°F - Floors & fans clean	
OK	Dry goods area - all items up off floors on shelving	
	<u>Front Service</u>	
OK	Hot hold pizza @ 165°F	
OK	Hand sink - hot H ₂ O, soap, paper towels	
OK	Milk cooler @ 39°F -	
OK	open front cooler @ 38°F	



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT

Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: Woburn Senior High School Date: 11/29/18
 Address: 88 Montvale Ave
 Telephone: 781-937-8210

Owner: Aramark Type of Operation:
 Food Service
 Retail Food
 Temporary Food
School

Purpose:
 Routine
 Follow Up
 Complaint
 Investigation
 Other

Person In Charge (PIC): Cynthia Notzall
 Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE	DESCRIPTION	ITEM	CODE	DESCRIPTION	
FOOD PROTECTION MANAGEMENT						
M	C	590.003 A/B	23		4-602.13 Non-Food Contact Surfaces Clean	
	C	3-603.11	24		4-903.11/04.11 Clean Equipment and Utensils Properly Stored	
FOOD						
01	C	590.004 A/B	27	C	5-101.11 Approved Source	
	C	3-101.11		C	5-103.11-12	Hot & Cold Running Water, Under Pressure
	C	590.004 J		SEWAGE		
	C	3-202.18		28	C	5-402.13 Sewer and Waste Water Disposal
02	C	3-203.12	PLUMBING			
	C	3-602.11	29		5-201/02.11 Installed and Maintained	
FOOD PROTECTION, TIME & TEMP. CONTROLS						
03	C	3-401.11-13	30	C	5-203.14 Cross Connection, Back Siphonage, Backflow	
	C	3-403.11	TOILET AND HANDWASHING FACILITIES			
	C	3-501.14	31	C	5-203.11 Number, Convenient	
	C	3-501.16		C	5-204/05.11 Location, Restricted Use, Accessible	
	C	3-402.11-12			6-202.14 Toilet Enclosed, Self-Closing Doors	
04	C	4-301.11	32		6-501.11-12 Fixtures Clean, Good Repair	
05		4-302.12			6-301.11-02.11 Hand Cleanser, Hand Drying, Signage	
06		3-501.13	REFUSE DISPOSAL			
FOOD PROTECTION FROM CONTAMINATION						
07	C	3-306.14	33		5-501.13-17 Adequate Number, Covered, Vermin Proof	
08	C	3-305-07.11			5-501.116 Clean	
09		3-302.11	34		5-501.111/115 Outside Storage Area Clean	
10		3-301.11 C	INSECT, RODENT, ANIMAL CONTROL			
		3-304.12	35	C	6-501.111/115 Insects, Rodents, Animals, Outer Openings	
PERSONNEL						
11	C	590.003 D/E	36		8-201.11 Floors, Constructed, Clean, Good Repair	
12	C	2-301.12	37		8-201.11 Walls, Ceiling, Attached Equip., Clean	
	C	590.004 E	38		6-303.11 Adequate Lighting	
	C	2-401.11-12	39		6-202.11 Fixtures Shielded	
13		2-304.11	40		6-304.11 Rooms and Equipment Vented	
		2-402.11			6-305.11 Dressing Room Clean	
EQUIPMENT AND UTENSILS						
14		4-202.11	OTHER OPERATIONS			
15		4-202.18	41	C	7-101.11/02.11 Toxic Items: Original Container, Labeled	
16		4-501.11/15			7-201.11 Stored Separately	
		4-301.12	42		6-501.113/114 Premises: Maintained, No Unnecessary Articles	
17		4-204.112/115			5-203.13 Mop Sink	
18		4-302.14		2-103.11 B No Unauthorized Personnel		
		4-603.12	43		6-202.111/112 Separate Living/Sleeping Quarters	
19		4-501.18-110	44		4-802/03.11 Cleaning and Storage of Soiled Linens	
20	C	4-501.112/114			4-903.11 Storage of Linen, Clean Equip., Sing. Serv. Articles	
21		3-304.14	HIGHLY SUSCEPTIBLE POPULATIONS			
22		4-602.11	45	C	3-801.11 Food Restrictions and Food Preparation	

Inspector's Signature: Meghan Doherty Print: Meghan Doherty
 PIC's Signature: Cynthia Notzall Print: Cynthia Notzall
 Scheduled Date of Compliance Inspection: N/A Pass Date & Result: 11/29/18



CITY OF WOBURN BOARD OF HEALTH
 Woburn City Hall, 10 Common Street, Woburn, MA 01801
 781-897-5920

Establishment Name <u>Woburn Senior High School</u>		Date <u>11/29/18</u>
Address <u>88 Montvale Avenue</u>		Page <u>1</u> of <u>1</u>
Item No.	In the space below describe all violations checked on front page.	
	<u>Main Kitchen</u>	
OK	2-door fridge by prep @ 37°F	
OK	Prep areas - clean & in good repair	
OK	Hand sink near microwave @ 110°F, soap, & paper towel	
OK	Hand sink near prep sink - hot H ₂ O, soap, paper towels	
OK	employees - Hats, gloves, aprons	
OK	2-door fridge near oven @ 38°F	
OK	2-door fridge w/ peaches @ 37°F	
OK	Hot hold micros @ 143°F	
OK	2-door fridge w/ mac & cheese @ 40°F	
OK	2-door freezer @ 18°F	
	<u>Back area</u>	
OK	Hot hold tater tots @ 141°F	
OK	Servsafe - Cynthia. Not tall - 1/16 - 1/21	
OK	3-bay - Quiret @ 200 ppm - labelled -	
OK	Hand sink in dish area - hot H ₂ O, soap, paper towels -	
OK	Dishwasher - Wash @ 164°F, Rinse @ 190°F	
OK	Not-in-use pots & pans - stored -	
OK	Walk-in @ 40°F, Floors, & fans - clean	
OK	Walk-in freezer @ 8°F, Floors & fans clean	
OK	Dry storage area - all items labelled & off floors -	
	<u>Front service</u>	
OK	2-door fridge w/ salad @ 41°F	
OK	Hot hold pizza @ 135°F	
OK	2-door hot hold mac & cheese & sandwiches @ 135°F	
OK	Hand sinks - hot H ₂ O, soap, paper towels -	
OK	open front display cooler @ 36°F	
OK	milk cooler @ 37°F	

All floors with no. 1000 clean & in good repair



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT

Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Woburn Senior Highschool</u>	Date: <u>4/25/19</u>
Address: <u>88 Montvale Avenue</u>	
Telephone: <u>781-937-8210 x 183</u>	Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Owner: <u>Aramark</u>	
Person In Charge (PIC): <u>Cynthia Nofla</u>	

Type of Operation:

Food Service

Retail Food

Temporary Food

Schools

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE	DESCRIPTION	ITEM	CODE	DESCRIPTION	
FOOD PROTECTION MANAGEMENT						
M	C	590.003 A/B	23	4-602.13	Non-Food Contact Surfaces Clean	
	C	3-603.11	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored	
	C	3-603.11	25	4-904.11	Single Service Articles Stored, Dispensed	
FOOD						
01	C	590.004 A/B	27	C	5-101.11	Approved Source
	C	3-101.11		C	5-103.11-.12	Hot & Cold Running Water, Under Pressure
	C	590.004 J	SEWAGE			
	C	3-202.18				
	C	3-203.12				
02	C	3-602.11	28	C	5-402.13	Sewer and Waste Water Disposal
	C	3-201.11 F	PLUMBING			
FOOD PROTECTION, TIME & TEMP. CONTROLS						
03	C	3-401.11-.13	29		5-201/02.11	Installed and Maintained
	C	3-403.11	30	C	5-203.14	Cross Connection, Back Siphonage, Backflow
	C	3-501.14	TOILET AND HANDWASHING FACILITIES			
	C	3-501.16				
	C	3-402.11-.12				
04		4-301.11	31	C	5-203.11	Number, Convenient
05		4-302.12		C	5-204/05.11	Location, Restricted Use, Accessible
06		3-501.13			6-202.14	Toilet Enclosed, Self-Closing Doors
FOOD PROTECTION FROM CONTAMINATION						
07	C	3-306.14	32		6-501.11-.12	Fixtures Clean, Good Repair
08	C	3-305-07.11			6-301.11-02.11	Hand Cleanser, Hand Drying, Signage
09		3-302.11	REFUSE DISPOSAL			
10		3-301.11 C				
		3-304.12				
11		4-302.11	33		5-501.13-.17	Adequate Number, Covered, Vermin Proof
12		3-306.14			5-501.116	Clean
13		3-305-07.11	34		5-501.111/115	Outside Storage Area Clean
14		3-302.11	INSECT, RODENT, ANIMAL CONTROL			
15		3-301.11 C				
16		3-304.12				
17		4-302.11	35	C	6-501.111/115	Insects, Rodents, Animals, Outer Openings
18		4-302.11	PHYSICAL FACILITIES			
19		4-302.11				
20		4-302.11				
21		4-302.11	36		6-201.11	Floors, Constructed, Clean, Good Repair
22		4-302.11	37		6-201.11	Walls, Ceiling, Attached Equip., Clean
PERSONNEL						
23	C	590.003 D/E	38		6-303.11	Adequate Lighting
24	C	2-301.12			6-202.11	Fixtures Shielded
25	C	590.004 E	39		6-304.11	Rooms and Equipment Vented
26	C	2-401.11-.12	40		6-305.11	Dressing Room Clean
27	C	2-304.11	OTHER OPERATIONS			
28	C	2-402.11				
29		2-402.11				
EQUIPMENT AND UTENSILS						
30		4-202.11	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled
31		4-202.16		C	7-201.11	Stored Separately
32		4-501.11/15	42		6-501.113/114	Premises: Maintained, No Unnecessary Articles
33		4-301.12			5-203.13	Mop Sink
34		4-204.112/115	43		2-103.11 B	No Unauthorized Personnel
35		4-302.14	44		6-202.111/112	Separate Living/Sleeping Quarters
36		4-803.12			4-802/03.11	Cleaning and Storage of Soiled Linens
37		4-501.18-.110			4-903.11	Storage of Linen, Clean Equip., Sing. Serv. Articles
38		4-501.112/114	HIGHLY SUSCEPTIBLE POPULATIONS			
39		3-304.14				
40		4-602.11				
41		4-602.11	45	C	3-801.11	Food Restrictions and Food Preparation

Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M,01,03,07,08)

Other Critical Violations

Inspector's Signature: <u>Meghan Doherty</u>	Print: <u>Meghan Doherty</u>
PIC's Signature: <u>Cynthia Nofla</u>	Print: <u>Cynthia Nofla</u>
Scheduled Date of Compliance Inspection: <u>N/A - Pass</u>	Date & Result: <u>4-25-19</u>



CITY OF WOBURN BOARD OF HEALTH
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Establishment Name <u>Woburn Senior Highschool</u>		Date <u>4/25/19</u>
Address <u>88 Montvale Avenue</u>		Page <u>1</u> of <u>1</u>
Item No.	In the space below describe all violations checked on front page.	
	<u>main kitchen</u>	
OK	Hand sink near prep - hot H ₂ O, soap, paper towels -	
OK	Prep areas - clean & in good repair	
OK	Hot hold rice @ 145°F, Hot hold tots @ 150°F	
OK	2-door fridge w/ chicken patties & dressing @ 35°F	
OK	2-door fridge w/ apple sauce @ 41°F	
OK	Hot hold nacho chips @ 145°F	
OK	2-door fridge w/ pretzels - @ 34°F	
OK	prep areas - clean & in good repair	
OK	2-door freezer w/ meats @ -3°F	
OK	Floors, walls, ceilings - clean & in good repair	
OK	Servsafe - Cynthia Nofall - 1116 - 1121	
OK	3-bay labelled & quat @ 200 ppm	
OK	Hand sink next to dish area - Hot H ₂ O, soap, paper towels	
OK	Dishwasher - Wash @ 170°F Rinse @ 180°F	
OK	All not in use pots/pans - all stored properly -	
OK	Walk-in freezer @ 7°F, Floors, & fans clean -	
OK	Walk-in cooler @ 35°F, Floors, & fans clean	
OK	Dry goods area - clean & all items up off floors.	
	<u>Front Service</u>	
OK	2-door w/ veggies @ 40°F	
OK	Hot hold pizza @ 140°F	
OK	2-door warmer @ 135°F	
OK	Hand sink - hot H ₂ O, soap, paper towels	
OK	Open air cooler @ 37°F	
OK	milk cooler @ 39°F	
OK	employees - Hats, gloves, aprons.	



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Wymen Elementary School</u>	Date: <u>10/16/17</u>
Address: <u>677 Main Street</u>	Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Telephone: <u>781-937-8243</u>	
Owner: <u>Aramark</u>	
Person In Charge (PIC): <u>Antonetta Fuller</u>	

Type of Operation:

Food Service

Retail Food

Temporary Food

School

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE		ITEM	CODE	
FOOD PROTECTION MANAGEMENT			23	4-802.13	Non-Food Contact Surfaces Clean
			24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored
M	C	590.003 A/B Person in Charge (PIC), Assigned, Knowledgeable	25	4-904.11	Single Service Articles Stored, Dispensed
	C	3-603.11 Consumer Advisories	26	4-502.13	No Re-Use of Single Service Articles
FOOD			WATER		
01	C	590.004 A/B Approved Source	27	C	5-101.11 Approved Source
	C	3-101.11 No Spoilage		C	5-103.11-.12 Hot & Cold Running Water, Under Pressure
	C	590.004 J Labeling of Ingredients, Recalled, Allergen	SEWAGE		
	C	3-202.18 Shellstock ID	28	C	5-402.13 Sewer and Waste Water Disposal
C	3-203.12 Tags & Records	PLUMBING			
02		3-602.11 Food Labeling	29		5-201/02.11 Installed and Maintained
		3-201.11 F Safe Food Handling Instructions	30	C	5-203.14 Cross Connection, Back Siphonage, Backflow
FOOD PROTECTION, TIME & TEMP. CONTROLS			TOILET AND HANDWASHING FACILITIES		
03	C	3-401.11-.13 Cooking Temperatures	31	C	5-203.11 Number, Convenient
	C	3-403.11 Reheating		C	5-204/05.11 Location, Restricted Use, Accessible
	C	3-501.14 Cooling			6-202.14 Toilet Enclosed, Self-Closing Doors
	C	3-501.16 Hot and Cold Holding	32		6-501.11-.12 Fixtures Clean, Good Repair
C	3-402.11-.12 Parasite Destruction/Records Retained			6-301.11-02.11 Hand Cleanser, Hand Drying, Signage	
04		4-301.11 Facilities to Maintain Product Temperatures	REFUSE DISPOSAL		
05		4-302.12 Food Thermometers Provided	33		5-501.13-.17 Adequate Number, Covered, Vermin Proof
06		3-501.13 PHF's Properly Thawed			5-501.116 Clean
FOOD PROTECTION FROM CONTAMINATION			34		5-501.111/115 Outside Storage Area Clean
07	C	3-306.14 No Reuse of PHF's or Unwrapped Foods	INSECT, RODENT, ANIMAL CONTROL		
08		3-305-07.11 Food Protection: Storage, Display, Transportation	35	C	6-501.111/115 Insects, Rodents, Animals, Outer Openings
	C	3-302.11 Separation, Segregation, No Cross Contamination		PHYSICAL FACILITIES	
09		3-301.11 C Handling of Food & Ice Minimized, No Bare Hands	36		6-201.11 Floors, Constructed, Clean, Good Repair
10		3-304.12 In Use Utensils Properly Stored	37		6-201.11 Walls, Ceiling, Attached Equip., Clean
		4-302.11 Food Dispensing Utensils Provided for Self-Service Unit	38		6-303.11 Adequate Lighting
PERSONNEL					6-202.11 Fixtures Shielded
11	C	590.003 D/E Personnel with Infections Restricted/Excluded	39		6-304.11 Rooms and Equipment Vented
12	C	2-301.12 Proper, Adequate Hand Washing	40		6-305.11 Dressing Room Clean
	C	590.004 E Prevention of Contamination of Hands	OTHER OPERATIONS		
	C	2-401.11-.12 Good Hygienic Practices	41	C	7-101.11/02.11 Toxic Items: Original Container, Labeled
13		2-304.11 Clean Clothes, Hair Restraints		C	7-201.11 Stored Separately
		2-402.11 Hair Restraints	42		6-501.113/114 Premises: Maintained, No Unnecessary Articles
EQUIPMENT AND UTENSILS					5-203.13 Mop Sink
14		4-202.11 Food Contact Surfaces: Designed, Maintained, Installed			2-103.11 B No Unauthorized Personnel
15		4-202.16 Non-Food Contact Surfaces: Designed, Maintained, Installed	43		6-202.11/112 Separate Living/Sleeping Quarters
16		4-501.11/15 Dishwashing Facilities: Designed, Maintained, Installed, Operated	44		4-802/03.11 Cleaning and Storage of Soiled Linens
		4-301.12 Three Compartment Sink Provided, Drainboards			4-903.11 Storage of Linen, Clean Equip., Sing. Serv. Articles
17		4-204.112/115 Equipment Thermometers, Pressure Gauge	HIGHLY SUSCEPTIBLE POPULATIONS		
		4-302.14 Test Kit Provided to Test Sanitizer	45	C	3-601.11 Food Restrictions and Food Preparation
18		4-603.12 Pre-Flushed, Scraped, Soaked	Number of violated provisions related to foodborne illness risk factors and interventions. (Red items M,01,03,07,08) <input checked="" type="checkbox"/> <input type="checkbox"/>		
19		4-501.18-.110 Wash, Rinse Water Clean, Proper Temperature	Other Critical Violations <input checked="" type="checkbox"/> <input type="checkbox"/>		
20	C	4-501.112/114 Properly Sanitized w/Chemical or 180 F Water	Inspector's Signature: <u>Meghan Deherby</u> Print: <u>Meghan Deherby</u>		
21		3-304.14 Wiping Cloths: Clean, Sanitized, Use Restricted	PIC's Signature: <u>Antonetta Fuller</u> Print: <u>Antonetta Fuller</u>		
22		4-602.11 Food Contact Surfaces Clean	Scheduled Date of Compliance Inspection: <u>N/A - Pass</u> Date & Result: <u></u>		



CITY OF WOBURN FOOD ESTABLISHMENT INSPECTION REPORT
Woburn City Hall, 10 Common Street, Woburn, MA 01801
781-897-5920

Name: <u>Wyman Elementary School</u>	Date: <u>6/19/18</u>
Address: <u>677 main street</u>	
Telephone: <u>781-937-8243</u>	Purpose: Routine <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Other <input type="checkbox"/>
Owner: <u>Aramark Food Services</u>	
Person In Charge (PIC):	Type of Operation: Food Service <input type="checkbox"/> Retail Food <input type="checkbox"/> Temporary Food <input type="checkbox"/> <u>School</u> <input checked="" type="checkbox"/>

Official Order for Correction: Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes an order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the BOH at the above address within 10 days of receipt of this order.

ITEM	CODE	DESCRIPTION	ITEM	CODE	DESCRIPTION	
FOOD PROTECTION MANAGEMENT						
M	C	590.003 A/B Person In Charge (PIC), Assigned, Knowledgeable	23	4-602.13	Non-Food Contact Surfaces Clean	
	C	3-603.11 Consumer Advisories	24	4-903.11/04.11	Clean Equipment and Utensils Properly Stored	
FOOD						
01	C	590.004 A/B Approved Source	27	C	5-101.11 Approved Source	
	C	3-101.11 No Spoilage		C	5-103.11-.12	Hot & Cold Running Water, Under Pressure
	C	590.004 J Labeling of Ingredients, Recalled, Allergen	SEWAGE			
	C	3-202.18 Shellstock ID	28	C	5-402.13	Sewer and Waste Water Disposal
C	3-203.12 Tags & Records	PLUMBING				
02		3-602.11 Food Labeling	29		5-201/02.11 Installed and Maintained	
		3-201.11 F Safe Food Handling Instructions		30	C	5-203.14
FOOD PROTECTION, TIME & TEMP. CONTROLS						
03	C	3-401.11-.13 Cooking Temperatures	TOILET AND HANDWASHING FACILITIES			
	C	3-403.11 Reheating	31	C	5-203.11	Number, Convenient
	C	3-501.14 Cooling		C	5-204/05.11	Location, Restricted Use, Accessible
	C	3-501.16 Hot and Cold Holding	32		6-202.14	Toilet Enclosed, Self-Closing Doors
C	3-402.11-.12 Parasite Destruction/Records Retained			6-501.11-.12	Fixtures Clean, Good Repair	
04		4-301.11 Facilities to Maintain Product Temperatures		6-301.11-02.11	Hand Cleanser, Hand Drying, Signage	
05		4-302.12 Food Thermometers Provided	REFUSE DISPOSAL			
06		3-501.13 PHF's Properly Thawed	33		5-501.13-.17 Adequate Number, Covered, Vermin Proof	
FOOD PROTECTION FROM CONTAMINATION						
07	C	3-306.14 No Reuse of PHF's or Unwrapped Foods			5-501.116 Clean	
08		3-305-07.11 Food Protection: Storage, Display, Transportation	34		5-501.111/115	Outside Storage Area Clean
	C	3-302.11 Separation, Segregation, No Cross Contamination		INSECT, RODENT, ANIMAL CONTROL		
09		3-301.11 C Handling of Food & Ice Minimized, No Bare Hands	35	C	6-501.111/115	Insects, Rodents, Animals, Outer Openings
10		3-304.12 In Use Utensils Properly Stored		PHYSICAL FACILITIES		
		4-302.11 Food Dispensing Utensils Provided for Self-Service Unit	36		6-201.11	Floors, Constructed, Clean, Good Repair
PERSONNEL						
11	C	590.003 D/E Personnel with Infections Restricted/Excluded	37		6-201.11	Walls, Ceiling, Attached Equip., Clean
12	C	2-301.12 Proper, Adequate Hand Washing	38		6-303.11	Adequate Lighting
	C	590.004 E Prevention of Contamination of Hands			6-202.11	Fixtures Shielded
13	C	2-401.11-.12 Good Hygienic Practices	39		6-304.11	Rooms and Equipment Vented
		2-304.11 Clean Clothes, Hair Restraints	40		6-305.11	Dressing Room Clean
		2-402.11 Hair Restraints	OTHER OPERATIONS			
EQUIPMENT AND UTENSILS						
14		4-202.11 Food Contact Surfaces: Designed, Maintained, Installed	41	C	7-101.11/02.11	Toxic Items: Original Container, Labeled
15		4-202.16 Non-Food Contact Surfaces: Designed, Maintained, Installed		C	7-201.11	Stored Separately
	16		4-501.11/15 Dishwashing Facilities: Designed, Maintained, Installed, Operated		6-501.113/114	Premises: Maintained, No Unnecessary Articles
		4-301.12 Three Compartment Sink Provided, Drainboards	42		5-203.13	Mop Sink
17		4-204.112/115 Equipment Thermometers, Pressure Gauge			2-103.11 B	No Unauthorized Personnel
		4-302.14 Test Kit Provided to Test Sanitizer	43		6-202.111/112	Separate Living/Sleeping Quarters
18		4-603.12 Pre-Flushed, Scraped, Soaked	44		4-802/03.11	Cleaning and Storage of Soiled Linens
19		4-501.18-.110 Wash, Rinse Water Clean, Proper Temperature			4-903.11	Storage of Linen, Clean Equip., Sing. Serv. Articles
20	C	4-501.112/114 Property Sanitized w/Chemical or 180 F Water	HIGHLY SUSCEPTIBLE POPULATIONS			
21		3-304.14 Wiping Cloths: Clean, Sanitized, Use Restricted	45	C	3-801.11	Food Restrictions and Food Preparation
22		4-602.11 Food Contact Surfaces Clean	Number of violated provisions related to foodborne illness risk factors and interventions. (Red Items M,01,03,07,08) <input type="checkbox"/> <input type="checkbox"/>			

Inspector's Signature: <u>Meaghan Doherty</u>	Print: <u>Meaghan Doherty</u>
PIC's Signature: <u>Cherette Fuller</u>	Print: <u>Cherette Fuller</u>
Scheduled Date of Compliance Inspection: <u>N/A pass</u>	Date & Result: <input type="checkbox"/> <input type="checkbox"/>
Other Critical Violations: <input type="checkbox"/> <input type="checkbox"/>	

