



## Food Establishment Inspection Report

| Employee Health  | IN | OUT | N/O | N/A | COS | REPEAT |
|--|----|-----|-----|-----|-----|--------|
| 3. Management, food employee and conditional employee; knowledge, responsibilities and reporting | ☒  | i   | i   | i   | ..  | ..     |
| 4. Proper Use of Restriction & Exclusion   | ☒  | i   | i   | i   | ..  | ..     |
| 5. Procedures for responding to vomiting and diarrheal events                                    | ☒  | i   | i   | i   | ..  | ..     |
| Good Hygienic Practices  | IN | OUT | N/O | N/A | COS | REPEAT |
| 6. Proper eating, tasting, drinking, or tobacco use  | ☒  | i   | i   | i   | ..  | ..     |
| 7. No discharge from eyes, nose, and mouth   | ☒  | i   | i   | i   | ..  | ..     |
| Preventing Contamination by Hands  | IN | OUT | N/O | N/A | COS | REPEAT |
| 8. Hands clean & properly washed   | ☒  | i   | i   | i   | ..  | ..     |
| 9. No bare hand contact with RTE food  | ☒  | i   | i   | i   | ..  | ..     |
| 10. Adequate handwashing sinks properly supplied and accessible                                  | ☒  | i   | i   | i   | ..  | ..     |
| Approved Sources   | IN | OUT | N/O | N/A | COS | REPEAT |
| 11. Food obtained from approved source   | ☒  | i   | i   | i   | ..  | ..     |
| 12. Food received at proper temperature  | i  | i   | ☒   | i   | ..  | ..     |
| 13. Food in good condition, honestly presented, safe, & unadulterated                            | ☒  | i   | i   | i   | ..  | ..     |
| 14. Required records available: shellstock tags, parasite destruction                            | i  | i   | i   | ☒   | ..  | ..     |
| Protection from Contamination  | IN | OUT | N/O | N/A | COS | REPEAT |
| 15. Food separated and protected   | ☒  | i   | i   | i   | ..  | ..     |
| 16. Food-contact surfaces: cleaned & sanitized   | ☒  | i   | i   | i   | ..  | ..     |
| 17. Proper disposition of returned, previously served reconditions, & unsafe food                | ☒  | i   | i   | i   | ..  | ..     |
| Time/Temperature Control for Safety  | IN | OUT | N/O | N/A | COS | REPEAT |
| 18. Proper cooking time & temperatures   | i  | i   | ☒   | i   | ..  | ..     |
| 19. Proper reheating procedures for hot holding  | i  | i   | ☒   | i   | ..  | ..     |
| 20. Proper cooling time and temperature  | i  | i   | ☒   | i   | ..  | ..     |
| 21. Proper hot holding temperatures  | i  | i   | ☒   | i   | ..  | ..     |
| 22. Proper cold holding temperatures   | ☒  | i   | i   | i   | ..  | ..     |
| <b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>                       |    |     |     |     |     |        |
| 23. Proper date marking and disposition  | ☒  | i   | i   | i   | ..  | ..     |
| 24. Time as a Public Health Control  | i  | i   | i   | ☒   | ..  | ..     |
| Consumer Advisory  | IN | OUT | N/O | N/A | COS | REPEAT |
| 25. Consumer advisory provided for raw / undercooked foods                                       | i  | i   | i   | ☒   | ..  | ..     |
| Highly Susceptible Populations (HSP)   | IN | OUT | N/O | N/A | COS | REPEAT |
| 26. Pasteurized foods used; prohibited foods not offered   | ☒  | i   | i   | i   | ..  | ..     |
| Food/Color Additives and Toxic Substances  | IN | OUT | N/O | N/A | COS | REPEAT |



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## Food Establishment Inspection Report

|   |    |     |     |     |     |        |
|---|----|-----|-----|-----|-----|--------|
| Food/Color Additives and Toxic Substances | IN | OUT | N/O | N/A | COS | REPEAT |
|---|----|-----|-----|-----|-----|--------|

|  |   |   |   |   |    |    |
|--|---|---|---|---|----|----|
| 27. Food additives: approved and properly used | i | i | i | x | .. | .. |
|--|---|---|---|---|----|----|

|   |   |   |   |   |    |    |
|---|---|---|---|---|----|----|
| 28. Toxic substances identified, stored, and used | x | i | i | i | .. | .. |
|---|---|---|---|---|----|----|

|                                      |    |     |     |     |     |        |
|--------------------------------------|----|-----|-----|-----|-----|--------|
| Conformance with Approved Procedures | IN | OUT | N/O | N/A | COS | REPEAT |
|--------------------------------------|----|-----|-----|-----|-----|--------|

|   |   |   |   |   |    |    |
|---|---|---|---|---|----|----|
| 29. Compliance with variance / specialized process / HACCP Plan | i | i | i | x | .. | .. |
|---|---|---|---|---|----|----|

|                       |
|-----------------------|
| GOOD RETAIL PRACTICES |
|-----------------------|

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

IN = In compliance    OUT = not in compliance    COS - corrected on -site during inspection    REPEAT = repeat violation

|                     |    |     |     |     |     |        |
|---------------------|----|-----|-----|-----|-----|--------|
| Safe Food and Water | IN | OUT | N/O | N/A | COS | REPEAT |
|---------------------|----|-----|-----|-----|-----|--------|

|  |   |   |   |   |    |    |
|--|---|---|---|---|----|----|
| 30. Pasteurized eggs used where required | i | i | i | i | .. | .. |
|--|---|---|---|---|----|----|

|                                      |   |   |   |   |    |    |
|--------------------------------------|---|---|---|---|----|----|
| 31. Water & ice from approved source | i | i | i | i | .. | .. |
|--------------------------------------|---|---|---|---|----|----|

|  |   |   |   |   |    |    |
|--|---|---|---|---|----|----|
| 32. Variance obtained for specialized processing methods | i | i | i | i | .. | .. |
|--|---|---|---|---|----|----|

|                          |    |     |     |     |     |        |
|--------------------------|----|-----|-----|-----|-----|--------|
| Food Temperature Control | IN | OUT | N/O | N/A | COS | REPEAT |
|--------------------------|----|-----|-----|-----|-----|--------|

|   |   |   |   |   |    |    |
|---|---|---|---|---|----|----|
| 33. Proper cooling methods used; adequate equipment for temperature control | i | i | x | i | .. | .. |
|---|---|---|---|---|----|----|

|  |   |   |   |   |    |    |
|--|---|---|---|---|----|----|
| 34. Plant food properly cooked for hot holding | i | i | x | i | .. | .. |
|--|---|---|---|---|----|----|

|                                   |   |   |   |   |    |    |
|-----------------------------------|---|---|---|---|----|----|
| 35. Approved thawing methods used | i | i | x | i | .. | .. |
|-----------------------------------|---|---|---|---|----|----|

|  |   |   |   |   |    |    |
|--|---|---|---|---|----|----|
| 36. Thermometers provided and accurate | i | i | i | i | .. | .. |
|--|---|---|---|---|----|----|

|                     |    |     |     |     |     |        |
|---------------------|----|-----|-----|-----|-----|--------|
| Food Identification | IN | OUT | N/O | N/A | COS | REPEAT |
|---------------------|----|-----|-----|-----|-----|--------|

|   |   |   |   |   |    |    |
|---|---|---|---|---|----|----|
| 37. Food properly labeled; original container | i | i | i | i | .. | .. |
|---|---|---|---|---|----|----|

|                                  |    |     |     |     |     |        |
|----------------------------------|----|-----|-----|-----|-----|--------|
| Prevention of Food Contamination | IN | OUT | N/O | N/A | COS | REPEAT |
|----------------------------------|----|-----|-----|-----|-----|--------|

|   |   |   |   |   |    |    |
|---|---|---|---|---|----|----|
| 38. Insects, rodents, & animals not present | i | i | i | i | .. | .. |
|---|---|---|---|---|----|----|

|  |   |   |   |   |    |    |
|--|---|---|---|---|----|----|
| 39. Contamination prevented during food preparation, storage and display | i | i | i | i | .. | .. |
|--|---|---|---|---|----|----|

|                          |   |   |   |   |    |    |
|--------------------------|---|---|---|---|----|----|
| 40. Personal cleanliness | i | i | i | i | .. | .. |
|--------------------------|---|---|---|---|----|----|

|   |   |   |   |   |    |    |
|---|---|---|---|---|----|----|
| 41. Wiping cloths; properly used and stored | i | i | i | i | .. | .. |
|---|---|---|---|---|----|----|

|                                 |   |   |   |   |    |    |
|---------------------------------|---|---|---|---|----|----|
| 42. Washing fruits & vegetables | i | i | i | i | .. | .. |
|---------------------------------|---|---|---|---|----|----|

|                        |    |     |     |     |     |        |
|------------------------|----|-----|-----|-----|-----|--------|
| Proper Use of Utensils | IN | OUT | N/O | N/A | COS | REPEAT |
|------------------------|----|-----|-----|-----|-----|--------|

|                                     |   |   |   |   |    |    |
|-------------------------------------|---|---|---|---|----|----|
| 43. In-use utensils properly stored | i | i | i | i | .. | .. |
|-------------------------------------|---|---|---|---|----|----|

|   |   |   |   |   |    |    |
|---|---|---|---|---|----|----|
| 44. Utensils, equipment & linens: properly stored, dried, & handled | i | i | i | i | .. | .. |
|---|---|---|---|---|----|----|

|   |   |   |   |   |    |    |
|---|---|---|---|---|----|----|
| 45. Single-use/ single service articles: properly stored and used | i | i | i | i | .. | .. |
|---|---|---|---|---|----|----|

|                          |   |   |   |   |    |    |
|--------------------------|---|---|---|---|----|----|
| 46. Gloves used properly | i | i | i | i | .. | .. |
|--------------------------|---|---|---|---|----|----|

|                                 |    |     |     |     |    |        |
|---------------------------------|----|-----|-----|-----|----|--------|
| Utensils, Equipment and Vending | IN | OUT | N/O | N/A | OS | REPEAT |
|---------------------------------|----|-----|-----|-----|----|--------|

|   |   |   |   |   |    |    |
|---|---|---|---|---|----|----|
| 47. Food & non-food contact surfaces cleanable, properly designed, constructed & used | i | i | i | i | .. | .. |
|---|---|---|---|---|----|----|

|  |   |   |   |   |    |    |
|--|---|---|---|---|----|----|
| 48. Warewashing facilities: installed, maintained, & used; test strips | i | i | i | i | .. | .. |
|--|---|---|---|---|----|----|



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## Food Establishment Inspection Report

|                                 |    |     |     |     |    |        |
|---------------------------------|----|-----|-----|-----|----|--------|
| Utensils, Equipment and Vending | IN | OUT | N/O | N/A | OS | REPEAT |
|---------------------------------|----|-----|-----|-----|----|--------|

|                                     |   |   |   |   |    |    |
|-------------------------------------|---|---|---|---|----|----|
| 49. Non-food contact surfaces clean | i | x | i | i | .. | .. |
|-------------------------------------|---|---|---|---|----|----|

|                     |    |     |     |     |     |        |
|---------------------|----|-----|-----|-----|-----|--------|
| Physical Facilities | IN | OUT | N/O | N/A | COS | REPEAT |
|---------------------|----|-----|-----|-----|-----|--------|

|   |   |   |   |   |    |    |
|---|---|---|---|---|----|----|
| 50. Hot & cold water available; adequate pressure | i | i | i | i | .. | .. |
|---|---|---|---|---|----|----|

***This item has Notes. See Footnote 2 at end of questionnaire.***

|   |   |   |   |   |    |    |
|---|---|---|---|---|----|----|
| 51. Plumbing installed; proper backflow devices | i | i | i | i | .. | .. |
|---|---|---|---|---|----|----|

|  |   |   |   |   |    |    |
|--|---|---|---|---|----|----|
| 52. Sewage and waste water properly disposed | i | i | i | i | .. | .. |
|--|---|---|---|---|----|----|

|  |   |   |   |   |    |    |
|--|---|---|---|---|----|----|
| 53. Toilet features: properly constructed, supplied, & cleaned | i | i | i | i | .. | .. |
|--|---|---|---|---|----|----|

|   |   |   |   |   |    |    |
|---|---|---|---|---|----|----|
| 54. Garbage & refuse properly disposed; facilities maintained | i | i | i | i | .. | .. |
|---|---|---|---|---|----|----|

|  |   |   |   |   |    |    |
|--|---|---|---|---|----|----|
| 55. Physical facilities installed, maintained, & clean | i | x | i | i | .. | .. |
|--|---|---|---|---|----|----|

|  |   |   |   |   |    |   |
|--|---|---|---|---|----|---|
| 56. Adequate ventilation & lighting; designated areas used | i | x | i | i | .. | p |
|--|---|---|---|---|----|---|

|                                |
|--------------------------------|
| MASSACHUSETTS ONLY REGULATIONS |
|--------------------------------|

Rules and Regulations adopted for use in Massachusetts only.

|   |    |     |     |     |     |        |
|---|----|-----|-----|-----|-----|--------|
| Additional Requirements listed in 105 CMR 590.011 | IN | OUT | N/O | N/A | COS | REPEAT |
|---|----|-----|-----|-----|-----|--------|

|   |   |   |   |   |    |    |
|---|---|---|---|---|----|----|
| M1. Anti-choking procedures in food service establishment | x | i | i | i | .. | .. |
|---|---|---|---|---|----|----|

|                            |   |   |   |   |    |    |
|----------------------------|---|---|---|---|----|----|
| M2. Food allergy awareness | x | i | i | i | .. | .. |
|----------------------------|---|---|---|---|----|----|

|   |    |     |     |     |     |        |
|---|----|-----|-----|-----|-----|--------|
| Review of Retail Operations listed in 105 CMR 590.010 | IN | OUT | N/O | N/A | COS | REPEAT |
|---|----|-----|-----|-----|-----|--------|

|             |   |   |   |   |    |    |
|-------------|---|---|---|---|----|----|
| M3. Caterer | i | i | i | i | .. | .. |
|-------------|---|---|---|---|----|----|

|                           |   |   |   |   |    |    |
|---------------------------|---|---|---|---|----|----|
| M4. Mobile Food Operation | i | i | i | i | .. | .. |
|---------------------------|---|---|---|---|----|----|

|                                  |   |   |   |   |    |    |
|----------------------------------|---|---|---|---|----|----|
| M5. Temporary Food Establishment | i | i | i | i | .. | .. |
|----------------------------------|---|---|---|---|----|----|

|                                   |   |   |   |   |    |    |
|-----------------------------------|---|---|---|---|----|----|
| M6. Public Market; Farmers Market | i | i | i | i | .. | .. |
|-----------------------------------|---|---|---|---|----|----|

|  |   |   |   |   |    |    |
|--|---|---|---|---|----|----|
| M7. Residential Kitchen; Bed-and-Breakfast Operation | i | i | i | i | .. | .. |
|--|---|---|---|---|----|----|

|   |   |   |   |   |    |    |
|---|---|---|---|---|----|----|
| M8. Residential Kitchen: Cottage Food Operation | i | i | i | i | .. | .. |
|---|---|---|---|---|----|----|

|  |   |   |   |   |    |    |
|--|---|---|---|---|----|----|
| M9. School Kitchen; USDA Nutrition Program | i | i | i | i | .. | .. |
|--|---|---|---|---|----|----|

|                                |   |   |   |   |    |    |
|--------------------------------|---|---|---|---|----|----|
| M10. Leased Commercial Kitchen | i | i | i | i | .. | .. |
|--------------------------------|---|---|---|---|----|----|

|                           |   |   |   |   |    |    |
|---------------------------|---|---|---|---|----|----|
| M11. Innovative Operation | i | i | i | i | .. | .. |
|---------------------------|---|---|---|---|----|----|

|                    |    |     |     |     |     |        |
|--------------------|----|-----|-----|-----|-----|--------|
| Local Requirements | IN | OUT | N/O | N/A | COS | REPEAT |
|--------------------|----|-----|-----|-----|-----|--------|

|                             |   |   |   |   |    |    |
|-----------------------------|---|---|---|---|----|----|
| L1. Local law or regulation | i | i | i | i | .. | .. |
|-----------------------------|---|---|---|---|----|----|

|           |   |   |   |   |    |    |
|-----------|---|---|---|---|----|----|
| L2. Other | i | i | i | i | .. | .. |
|-----------|---|---|---|---|----|----|

|                                  |
|----------------------------------|
| Discussion with Person-in-Charge |
|----------------------------------|



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**Food Establishment Inspection Report**  
**Fail Notes Summary**

| <b>Code</b>   | <b>Text</b>   |
|---|---|
| <b>22. Proper cold holding temperatures</b>                           |   |
| This item has Notes. See Footnote 1 at end of questionnaire.          |   |
| <b>49. Non-food contact surfaces clean</b>                            |   |
| 4-601.11(B),(C)   | Core; Dust/debris buildup on condenser fan guards and exterior of condenser in walk in cooler. Wash/rinse/sanitize. Dust/debris accumulation on walk in cooler roof seams. Wash/rinse/sanitize. |
| <b>50. Hot &amp; cold water available; adequate pressure</b>          |   |
| This item has Notes. See Footnote 2 at end of questionnaire.          |   |
| <b>55. Physical facilities installed, maintained, &amp; clean</b>     |   |
| 6-501.12  | Core; Accumulation of dust on heat/AC duct covers throughout kitchen. Wash/rinse/sanitize.  |
| <b>56. Adequate ventilation &amp; lighting; designated areas used</b> |   |
| 6-303.11  | Core; Inadequate lighting in walk in cooler. Install appropriate lighting that sufficiently illuminates entire interior of cooler. REPEAT.  |



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## Food Establishment Inspection Report

### **Footnote 1**

**Notes:**

Traulsen fridge by back door - ambient - 36.4F  
Traulsen fridge by serving line - ambient - 36F  
milk - walk in cooler - 36F

### **Footnote 2**

**Notes:**

hand sink hot water - 125F



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