

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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
22. Proper cold holding temperatures	☒	i	i	i
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
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



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Food Establishment Inspection Report

Food/Color Additives and Toxic Substances	IN	OUT	N/O	N/A	COS	REPEAT
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27. Food additives: approved and properly used	i	i	i	x
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28. Toxic substances identified, stored, and used	x	i	i	i
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Conformance with Approved Procedures	IN	OUT	N/O	N/A	COS	REPEAT
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29. Compliance with variance / specialized process / HACCP Plan	i	i	i	x
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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
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30. Pasteurized eggs used where required	x	i	i	i
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31. Water & ice from approved source	i	i	i	i
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32. Variance obtained for specialized processing methods	i	i	i	x
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Food Temperature Control	IN	OUT	N/O	N/A	COS	REPEAT
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33. Proper cooling methods used; adequate equipment for temperature control	i	i	x	i
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34. Plant food properly cooked for hot holding	i	i	x	i
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35. Approved thawing methods used	i	i	x	i
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36. Thermometers provided and accurate	i	i	i	i
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Food Identification	IN	OUT	N/O	N/A	COS	REPEAT
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37. Food properly labeled; original container	i	i	i	i
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Prevention of Food Contamination	IN	OUT	N/O	N/A	COS	REPEAT
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38. Insects, rodents, & animals not present	i	x	i	i
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39. Contamination prevented during food preparation, storage and display	i	x	i	i
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40. Personal cleanliness	i	i	i	i
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41. Wiping cloths; properly used and stored	i	i	i	i
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42. Washing fruits & vegetables	i	i	i	i
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Proper Use of Utensils	IN	OUT	N/O	N/A	COS	REPEAT
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43. In-use utensils properly stored	i	i	i	i
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44. Utensils, equipment & linens: properly stored, dried, & handled	i	i	i	i
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45. Single-use/ single service articles: properly stored and used	i	i	i	i
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46. Gloves used properly	i	i	i	i
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Utensils, Equipment and Vending	IN	OUT	N/O	N/A	OS	REPEAT
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47. Food & non-food contact surfaces cleanable, properly designed, constructed & used	i	x	i	i
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Utensils, Equipment and Vending

	IN	OUT	N/O	N/A	OS	REPEAT
48. Warewashing facilities: installed, maintained, & used; test strips	i	i	i	i
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
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	..	p
56. Adequate ventilation & lighting; designated areas used	i	i	i	i

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	i	i	i	i
M2. Food allergy awareness	i	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

The overall state of the kitchen was unacceptable and it was evident that regular and thorough cleaning of the physical facility and equipment was not being completed. The condition of many food items, including items being stored uncovered, being stored next to contamination sources, and being stored although they were past their used by dates by several weeks, was of concern. Based on these observations it is not safe to prepare and serve food to the public until all violations identified within this report have been corrected and a reinspection completed. A Summary Suspension Prder will be issued this afternoon pursuant to regulations at 590/014(A)&(H).


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Food Establishment Inspection Report
Fail Notes Summary

Code	Text
1. Person-in-charge present, demonstrates knowledge, and performs duties	
2-101.11	Priority Foundation; Person in charge not demonstrating ability to perform basic duties including, but not limited to, maintaining the establishment in a sanitary manner.
10. Adequate handwashing sinks properly supplied and accessible	
5-205.11	Priority Foundation; Food debris and scrubbing pad observed in hand sink - indicating the hand sink is being used for activities other than hand washing. Hand sinks are to be used for hand washing only.
13. Food in good condition, honestly presented, safe, & unadulterated	
3-101.11	Priority; Box of moldy tomatoes and zucchini being stored in walk in cooler. Discard entire contents of each box.
3-202.15	Priority Foundation; Bulk cooking oil container leaking onto floor. Transfer oil to covered food safe container and wash/rinse/sanitize floor.
15. Food separated and protected	
3-302.11(A)(1)(A)(2)	Priority; Bag of raw chicken leaking fluids onto interior of cold holding unit and leaking onto box of hot dogs. Discard hot dogs and segregate raw animal proteins from other foods to prevent cross contamination. Numerous food items being stored in original open metal containers. Once opened, foods must be transferred to food safe containers. Carton of eggs, some cracked, stored on top of cubed ham and sausage in cold holding. Bottom of egg tray is not sterile and can cross contaminate other food items. Do not stack containers on top of uncovered food items.
3-302.11(A)(3-8)(B)	Core; Bulk sugar container being stored uncovered had discolored spots of an unknown substance in the sugar. Discard entire contents of container.
16. Food-contact surfaces: cleaned & sanitized	
4-501.112	Priority Foundation; High temperature dishwasher final rinse tested at 150.2F. Temperature must be a minimum of 160F at rack. Contact service provider for dishwashing machine and have unit serviced immediately.
17. Proper disposition of returned, previously served reconditions, & unsafe food	
3-701.11	Priority;
21. Proper hot holding temperatures	
This item has Notes. See Footnote 1 at end of questionnaire.	
22. Proper cold holding temperatures	
This item has Notes. See Footnote 2 at end of questionnaire.	
23. Proper date marking and disposition	
3-501.17(D)-(G)	Core; Numerous prepped food items in cold holding units not marked with prep date or use by date. Many stored food items were dessicated, indicating they had been held for a significant amount of time.
3-501.18	Priority; Numerous prepared food items in cold holding units past use by dates by several weeks. Discard all items with past due dates.
38. Insects, rodents, & animals not present	



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Code	Text
6-202.13	Core; Fly strip hanging over food preparation table. Move fly strips to a location away from food preparation areas.
39. Contamination prevented during food preparation, storage and display	
3-305.14	Core;
3-305.11	Core; Two bags of onions and box of lemons being stored on the floor. All food items must be stored a minimum of 6" off the floor. Move items off the floor. Numerous prepped food items being stored uncovered in cold holding units. Cover all food items to prevent cross contamination.
47. Food & non-food contact surfaces cleanable, properly designed, constructed & used	
4-202.11	Priority Foundation;
4-501.11	Core; Hood past due for cleaning. Inspection date of 2/26/25 indicates reinspection in 180 days. Inspection was due by 8/25/25. Have hood inspected. CO2 canisters not secured to the wall to prevent tipping. Secure canisters.
49. Non-food contact surfaces clean	
4-602.13	Core; Interior of microwave oven soiled with dried food debris. Corrected onsite. Interior of cold holding units have accumulations of food debris. Exterior surfaces of equipment have significant accumulations of dried food debris. Interior of walk in cooler and freezer soiled with dried food debris. Interior of walk in cooler, including all shelving, must be washed/rinsed/sanitized. Floors in walk in cooler were heavily soiled.
55. Physical facilities installed, maintained, & clean	
6-501.12	Core; Overall cleanliness of kitchen is substandard. Floors, walls, areas behind and under equipment all covered with dried food debris. Kitchen walls and floors must be washed/rinsed/sanitized thoroughly.



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Footnote 1

Notes:

hand sink hot water 106F

Footnote 2

Notes:

walk in cooler ambient - 39.6F

wold holding unit by flat top - 41.1F

cold holding unit by kitchen entrance - 39.6F



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