



## 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	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
22. Proper cold holding temperatures	i	☒	i	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	..	..
Food/Color Additives and Toxic Substances	IN	OUT	N/O	N/A	COS	REPEAT



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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	☒	..	..
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28. Toxic substances identified, stored, and used	☒	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	☒	..	..
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GOOD RETAIL PRACTICES
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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	☒	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	i	..	..
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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	☒	i	..	..
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34. Plant food properly cooked for hot holding	i	i	☒	i	..	..
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35. Approved thawing methods used	i	i	☒	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	i	i	i	..	..
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39. Contamination prevented during food preparation, storage and display	i	i	i	i	..	..
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40. Personal cleanliness	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	☒	i	i	..	..
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48. Warewashing facilities: installed, maintained, & used; test strips	i	i	i	i	..	..
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Utensils, Equipment and Vending	IN	OUT	N/O	N/A	OS	REPEAT
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49. Non-food contact surfaces clean	i	✘	i	i	..	p
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Physical Facilities	IN	OUT	N/O	N/A	COS	REPEAT
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50. Hot & cold water available; adequate pressure	i	i	i	i	..	..
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***This item has Notes. See Footnote 2 at end of questionnaire.***

51. Plumbing installed; proper backflow devices	i	i	i	i	..	..
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52. Sewage and waste water properly disposed	i	i	i	i	..	..
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53. Toilet features: properly constructed, supplied, & cleaned	i	i	i	i	..	..
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54. Garbage & refuse properly disposed; facilities maintained	i	i	i	i	..	..
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55. Physical facilities installed, maintained, & clean	i	✘	i	i	..	p
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56. Adequate ventilation & lighting; designated areas used	i	i	i	i	..	..
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MASSACHUSETTS ONLY REGULATIONS
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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
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M1. Anti-choking procedures in food service establishment	i	i	i	i	..	..
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M2. Food allergy awareness	i	i	i	i	..	..
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Review of Retail Operations listed in 105 CMR 590.010	IN	OUT	N/O	N/A	COS	REPEAT
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M3. Caterer	i	i	i	i	..	..
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M4. Mobile Food Operation	i	i	i	i	..	..
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M5. Temporary Food Establishment	i	i	i	i	..	..
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M6. Public Market; Farmers Market	i	i	i	i	..	..
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M7. Residential Kitchen; Bed-and-Breakfast Operation	i	i	i	i	..	..
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M8. Residential Kitchen: Cottage Food Operation	i	i	i	i	..	..
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M9. School Kitchen; USDA Nutrition Program	i	i	i	i	..	..
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M10. Leased Commercial Kitchen	i	i	i	i	..	..
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M11. Innovative Operation	i	i	i	i	..	..
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Local Requirements	IN	OUT	N/O	N/A	COS	REPEAT
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L1. Local law or regulation	i	i	i	i	..	..
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L2. Other	i	i	i	i	..	..
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Discussion with Person-in-Charge
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**Food Establishment Inspection Report**  
**Fail Notes Summary**

Code	Text
<b>8. Hands clean &amp; properly washed</b>	
2-301.14	Priority; Food employee observed not changing gloves when switching tasks.
<b>10. Adequate handwashing sinks properly supplied and accessible</b>	
5-202.12(A)	Priority Foundation; Hand sink at coffee bar hot water only 82F after running for several minutes. Adjust hot water so it is a minimum of 100F.
<b>16. Food-contact surfaces: cleaned &amp; sanitized</b>	
4-501.112	Priority Foundation; Dishwasher high temperature rinse 156.3F at rack. Temp must be a minimum of 160F. Have machine adjusted immediately to ensure rinse temp of 160F or higher.
<b>21. Proper hot holding temperatures</b>	
This item has Notes. See Footnote 1 at end of questionnaire.	
<b>22. Proper cold holding temperatures</b>	
3-501.16(A)(2) and (B)	Priority; True fridge (by 3-bay sink) ambient 54F. Adjust temperature so food items are maintained at 41F or cooler. Move current food items out of unit until correct holding temperatures are maintained. Person in charge stated they would move items in unit. Corrected onsite.
<b>23. Proper date marking and disposition</b>	
3-501.18	Priority; No date marking on numerous prepped food items including peppers and tomatoes. Ensure prep or use by dates are marked on all prepped food items.
<b>40. Personal cleanliness</b>	
2-402.11	Core; Food employee handling food not wearing a hair net over long hair. Long hair must be work in a bun, under a hair net, or under a hat.
2-303.11	Core; Food employee handling food wearing numerous bracelets. Only a plain wedding band is allowed.
<b>47. Food &amp; non-food contact surfaces cleanable, properly designed, constructed &amp; used</b>	
4-501.11	Core; Hot mitts used in kitchen falling apart. Discard to prevent cross contamination.
<b>49. Non-food contact surfaces clean</b>	
4-601.11(B),(C)	Core; Exterior doors/drawers soiled with food debris. Accumulation of food debris inside Traulsen fridge. Sides of stove soiled with accumulation of grease and food debris. Area around fry station covered with grease. Accumulation of mold/mildew inside True fridge by 3-bay sink. Condenser guards dirty. Door seals have an accumulation of debris. Dried food debris on deli slicer. Wash/rinse/sanitize all soiled areas thoroughly.
<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; Floors under equipment and prep tables soiled with grease and food debris. Wall to right side of hand sink has dried food debris/stains. Wash/rinse/sanitize all soiled areas thoroughly.
6-501.11	Core; Ceiling tiles in mens and womens restrooms behind kitchen in disrepair. Replace ceiling tiles to prevent pest access. REPEAT



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## Food Establishment Inspection Report

### **Footnote 1**

**Notes:**

Sheperds pie - hot holding - 172F

### **Footnote 2**

**Notes:**

hand sink in kitchen hot water - 119F  
dishwasher high tempo rinse - 156.3F



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