

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 | .. | .. |
| 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

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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 | 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 |
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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

| | | | | | | |
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| 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 | 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 | 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 | 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 | 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 | 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 | i | .. | .. |
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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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| 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 | i | .. | .. |
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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.

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| 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 | x | i | i | i | .. | .. |
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| M2. Food allergy awareness | x | 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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Fail Notes Summary

| Code | Text |
|--|--|
| 21. Proper hot holding temperatures | |
| This item has Notes. See Footnote 1 at end of questionnaire. | |
| 22. Proper cold holding temperatures | |
| 3-501.16(A)(2) and (B) | Priority; Upper tray of prep station not holding food items at 41F or cooler. Pico de Gallo was 48F. Person in charge adjusted temperature. Monitor temperatures to ensure all food items are being held at 41F or cooler. |



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Footnote 1

Notes:

pork in hot holding - 138F

mens room hand sink hot water - 102.4F



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Page 6 of 6