

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



Inspector

Acknowledged Receipt: Dennis Garland

Page 2 of 6

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 | .. | .. |
| 28. Toxic substances identified, stored, and used | ☒ | 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 | ☒ | .. | .. |
|---|---|---|---|---|----|----|

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 | .. | .. |
| 31. Water & ice from approved source | i | i | i | i | .. | .. |
| 32. Variance obtained for specialized processing methods | 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 | ☒ | i | .. | .. |
| 34. Plant food properly cooked for hot holding | i | i | ☒ | i | .. | .. |
| 35. Approved thawing methods used | i | i | ☒ | 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 | .. | .. |
| 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 | .. | .. |
| 48. Warewashing facilities: installed, maintained, & used; test strips | i | i | i | i | .. | .. |



Inspector

Acknowledged Receipt : Dennis Garland

Food Establishment Inspection Report

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

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

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	x
---	---	---	---	---	----	----

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



Inspector

Acknowledged Receipt : Dennis Garland

Food Establishment Inspection Report
Fail Notes Summary

Code	Text
16. Food-contact surfaces: cleaned & sanitized	
4-501.114 (A)-(F)(2)	Priority; Sanitizing solution in 3-bay sink too weak. Re-make solution and test with strips to ensure correct concentration.
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; Whole chicken in poultry display case was 48F. Must be held at 41F or cooler. Adjust temperature in case and check periodically.
40. Personal cleanliness	
2-402.11	Core; Employee preparing food in bakery department not wearing a hair restraint.
47. Food & non-food contact surfaces cleanable, properly designed, constructed & used	
4-501.11	Core; Accumulation of dust on condenser fans. Left side "frozen" freezer has accumulation of debris on the floor. Wash/rinse/sanitize. Accumulation of dust on condenser fans in meat and produce departments. Wash/rinse/sanitize.



Inspector

Acknowledged Receipt : Dennis Garland

Page 5 of 6

Food Establishment Inspection Report

Footnote 1

Notes:

bakery hand sinks hot water - 109 & 108.7
meat department hand sink hot water - 103.7F
soup in hot holding - 148F
produce hand sink hot water - 101.3F
seafood department hand sink hot water - 113F
deli hand sink hot water - 105F
chicken wings in hot holding - 144F
rotisserie chicken in hot holding - 148F



Inspector

Acknowledged Receipt : Dennis Garland

Page 6 of 6