



## 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	Ⓟ	..
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
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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	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	i	..	..
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34. Plant food properly cooked for hot holding	i	i	i	i	..	..
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35. Approved thawing methods used	i	i	i	i	..	..
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36. Thermometers provided and accurate	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	..	p
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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	x	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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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	x	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	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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**Food Establishment Inspection Report**  
**Fail Notes Summary**

Code	Text
<b>1. Person-in-charge present, demonstrates knowledge, and performs duties</b>	
2-102.11(A)	Priority Foundation; Person in charge has not fully demonstrated a working knowledge of safe food handling practices.
<b>10. Adequate handwashing sinks properly supplied and accessible</b>	
6-301.11	Priority Foundation; No soap at handwashing sink near dishwasher.
6-301.12	Priority Foundation; No paper towels at both handwashing sinks. Repeat.
<b>13. Food in good condition, honestly presented, safe, &amp; unadulterated</b>	
3-101.11	Priority; Strawberries and salami in refrigerator covered with mold. Both items discarded. Corrected onsite.
3-202.15	Priority Foundation; Two cans of sauerkraut have dents along the seal. Both cans discarded. Corrected onsite.
<b>15. Food separated and protected</b>	
3-302.11(A)(1)(A)(2)	Priority; Food debris on racks in walk in cooler. Ice stacked on top of boxed chicken. Remove from top of chicken box. Corrected onsite. Open spice container. Discarded. Corrected onsite.
3-304.11	Priority; Egg carton being used as a food contact surface. Cooked bacon being stored on top of carton. Discontinue practice and discard bacon.
<b>16. Food-contact surfaces: cleaned &amp; sanitized</b>	
4-602.11(A)-(C)	Priority; Food debris inside prep station/flip top refrigeration unit. Utensil drawer in back storage room has debris inside and utensils are being stored dirty. Needs to be washed/rinsed/sanitized. Deli slicer being stored dirty. Wash/rinse/sanitize.
<b>22. Proper cold holding temperatures</b>	
3-501.16(A)(2) and (B)	Priority; Real coconut puree that requires refrigeration being stored unrefrigerated. Discard. Corrected onsite.
<b>23. Proper date marking and disposition</b>	
3-501.18	Priority; Feta cheese date marked 11/10/25 and is past use by date. Discard. Corrected onsite. Soup in walk in cooler does not have date marking. Owner removing soup and taking to Tables at the Farm location. Item was not discarded. Beef brisket was not date marked. Discard. Corrected onsite.
<b>36. Thermometers provided and accurate</b>	
4-204.112(A)-(D)	Core; Secondary thermometer missing in prep station flip top refrigeration unit.
<b>47. Food &amp; non-food contact surfaces cleanable, properly designed, constructed &amp; used</b>	
4-202.11	Priority Foundation;
4-501.11	Core; CO2 containers not secured.
<b>49. Non-food contact surfaces clean</b>	
4-601.11(B),(C)	Core; Soda gun holster not clean. Wash/rinse/sanitize.
<b>55. Physical facilities installed, maintained, &amp; clean</b>	



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## Food Establishment Inspection Report

Code	Text
6-501.12	Core; Flooring under dishwasher has accumulation of soil and debris in back corner and along wall. Flooring under ovens has accumulation of food debris and grease. Clean debris and wash/rinse/sanitize. Mop sink and bucket have debris and grime accumulation. Need to clean. Broken glass on flooring in bar and wait areas. Bar area flooring is soiled and area under equipment has accumulation of food debris. Needs to be cleaned.



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