



**City of Newton**  
**Health and Human Services**  
 Deborah Youngblood, PhD, Commissioner  
 1000 Commonwealth Ave Newton, MA 02459  
 (617) 796-1420



**Public Health**  
 Prevent. Promote. Protect.

**Food Establishment Inspection Report - FDA**  
**Failed Summary Report**

**Insp Date:**  
**Business:**

Newton, MA

**Business ID:** 1N2044

**Inspection:** AN000250

**Section:** 3

**Phone:**

**Inspector:** RS985 Robin Williams

**Reason:** 1-Routine

**Results:** Administrative Review

**Fail Notes Summary**

Fail Code	Fail Text
<b>1. PIC Present, Knowledge and Duties</b>	<b>PF -4</b>
2-101.11	*Assignment of Responsibility
2-102.11 (A, B, C1, C4-16)	*Demonstration of Knowledge
2-103.11 (A-N, P)	Person in Charge - Duties
<b>2. Certified Food Protection Manager</b>	<b>No Designation - No Deduction</b>
2-102.12 (A)	Certified food protection manager
<b>3A. Employee Health: PIC Knowledge, Responsibilities &amp; Reporting</b>	<b>PF -4</b>
2-102.11 (C2, C3, C17)	*Demonstration
2-103.11(O)	PIC Duties
2-201.11 (B, E)	*Responsibility of PIC to Require Reporting by Food Employees and Applicants-Reporting to PIC & RA
<b>3B. Employee Reporting to PIC</b>	<b>P -14</b>
2-201.11 (A&C)	*Responsibility of Permit Holder, Person in Charge, and Conditional Employees-Responsibility of the PIC to Exclude or Restrict
<b>4. Proper Use of Restriction &amp; Exclusion</b>	<b>P -14</b>
2-201.11 (D & F)	PIC Ensures and reports exclusions and restrictions
2-201.12 [590.003(D)]	*Exclusions and Restrictions
2-201.13 [590.003(E)]	Removal of Exclusions and Restrictions
<b>5. Clean-up of Vomiting and Diarrheal Events</b>	<b>PF -4</b>
2-501.11	Procedures involving clean-up of vomit and diarrhea
<b>6A. Proper eating, tasting, drinking, or tobacco use</b>	<b>C Zero</b>
2-401.11	*Eating, Drinking, or Using Tobacco

Senior Inspector \_\_\_\_\_

Acknowledged Receipt \_\_\_\_\_

Food Establishment Inspection Report - FDA  
Failed Summary Report

Fail Code	Fail Text
6B. Preventing contamination when tasting <b>P -14</b>	
3-301.12	*Preventing Contamination When Tasting
7. No discharge from eyes, nose, and mouth <b>C Zero</b>	
2-401.12	*Discharges from the Eyes, Nose, and Mouth
8A. Hands clean & properly washed <b>P -14</b>	
2-301.14	*When to Wash
2-301.12	*Cleaning Procedure
2-301.11	*Clean Condition - Hands and Arms
8B. Where to wash, hand antiseptics <b>PF -4</b>	
2-301.16	Hand Antiseptics
2-301.15	Where to wash
9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed <b>P -14</b>	
3-301.11 [590.004(E)]	*Preventing Contamination from Employees
3-801.11 (D)	*Pasteurized Foods, Prohibited Re-Service, and Prohibited Foods
10A. Adequate handwashing sinks properly supplied and accessible <b>PF -4</b>	
5-202.12 (A)	Handwashing sink, installation- temperature/ mixing/ combo
6-301.12	Hand Drying Provision
6-301.11	Handwashing Cleanser, Availability
5-205.11	Accessibility, Operation and Maintenance
5-204.11	*Location and Placement
5-203.11	*Numbers and Capacities
10B. Handwashing sinks accesible with proper signage, handwashing aids <b>C Zero</b>	
5-202.12 (B-D)	Handwashing sink, installation
6-301.14	Handwashing signage
6-301.13	Handwashing aids and devices, use restrictions
11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals <b>P -14</b>	
3-201.11 (A & B)	Compliance with Food Law: Source
3-201.12	*Food in a Hermetically Sealed Container
3-201.13	*Fluid Milk and Milk Products
3-201.14	*Fish and Recreationally Caught Molluscan Shellfish
3-201.15	*Molluscan Shellfish from NSSP Listed Sources
3-201.16 [590.004(C)]	*Wild Mushrooms
3-201.17 (A)	*Game Animals
3-202.110 (B)	Juice treated- treated
3-202.13	*Shell Eggs
3-202.14 [590.004(D)]	*Eggs and Milk Products, Pasteurized
5-101.13 [590.006(A)]	*Bottled Drinking Water
11B. Packaged foods, labeling, whole muscle beef <b>PF -4</b>	

Senior Inspector \_\_\_\_\_

Acknowledged Receipt \_\_\_\_\_

Food Establishment Inspection Report - FDA  
Failed Summary Report

Fail Code	Fail Text
3-201.11 (C & E)	Compliance with food law: Labeling packaged foods and raw whole muscle beef steaks
3-202.110 (A)	Juice treated- commercially processed
<b>11C. Obtaining raw fish, packaged meat &amp; poultry, eggs C Zero</b>	
3-201.11 (D, F, G)	Compliance with food law: obtaining raw fish, labeling packaged meat and poultry, labeling eggs
3-201.17 (B)	Endangered game animals
<b>12A. Food received at proper temperature P -14</b>	
3-202.11 (A, C & D)	*PHFs Received at Proper Temperatures
<b>12B. Shipping and receiving frozen food PF -4</b>	
3-202.11 (E & F)	Labeling and receiving frozen foods at proper temperatures
<b>13. Food in good condition, honestly presented, safe, &amp; unadulterated P -14</b>	
3-101.11	*Food Safe and Unadulterated
<b>13B. Food package integrity PF -4</b>	
3-202.15	*Package Integrity
<b>14A. Required records available: shellstock tags, parasite destruction PF -4</b>	
3-202.18 (A)	Shellstock Identification labeled by harvester or dealer, contains appropriate information
3-203.12	*Shellstock Identification Maintained
3-402.12	*Records, Creation and Retention
<b>14B. Missing shellstock tags, destruction C Zero</b>	
3-202.18 (B, C, D)	Shellstock- destruction
3-402.11 (B)	Parasite destruction- other fish, fish eggs
<b>14C. Parasite destruction- storing raw/partially cooked fish P -14</b>	
3-402.11 (A)	Parasite Destruction
<b>15A. Food separated &amp; protected P -14</b>	
3-302.11 (A 1&2)	*Packaged and Unpackaged Food - Separation, Packaging, and Segregation
3-304.11	*Food Contact with Equipment and Utensils
3-304.15 (A)	Gloves, use limitation- one task/ contaminated
3-306.13 (A)	Raw, unpackaged animal food offered for consumer self-service
<b>15B. Cleaning equip/utensils/food containers C Zero</b>	
3-302.11 (A 3-8)	Cleaning equipment/utensils, storing, cleaning hermetically sealed containers, storing damaged foods, separating fruits and vegetables before washing
<b>16A. Food-contact surfaces: cleaned &amp; sanitized immersion 171° F and above P -14</b>	
4-501.111	*Manual Warewashing - Hot Water Sanitization Temperatures
4-501.114 (A-E, F 1&2)	Chemical Sanitization - Temperature, pH, Concentration and Hardness

Senior Inspector \_\_\_\_\_

Acknowledged Receipt \_\_\_\_\_

Food Establishment Inspection Report - FDA  
Failed Summary Report

Fail Code	Fail Text
4-602.11 (A & C)	Equipment and food contact surfaces cleaned
4-702.11	*Frequency of Sanitization of Utensils and Food-Contact Surfaces of Equipment
4-703.11	*Methods of Sanitization - Hot Water and Chemical
<b>16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F PF -4</b>	
4-501.112	Mechanical Warewashing Equipment - Hot Water Sanitization Temperatures
4-501.114 (F 3&4)	EPA registration number displayed sanitizer maintained according to manufacturers instructions
4-601.11 (A)	*Equipment, Food-Contact Surfaces, and Utensils Clean
<b>16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils C Zero</b>	
4-501.113	Mechanical warewashing equipment, sanitization pressure
4-501.115	Manual warewashing equipment, chemical sanitization using detergent sanitizers
4-602.11 (B,D,E)	*Cleaning Frequency of Equipment Food-Contact Surfaces and Utensils
4-602.12	Cooking and baking equipment
<b>17. Proper disposition of returned, previously served reconditions, &amp; unsafe food P -14</b>	
3-306.14	*Returned Food and Re-service of Food
3-701.11	Discarding or reconditioning unsafe, adulterated, or contaminated food
<b>18A. Proper cooking time &amp; temperatures P -14</b>	
3-401.11 (A, B2)	*Raw Animal Foods - Cooking
3-401.12 (C)	*Raw Animal Foods Cooked in a Microwave
3-401.14 (A-E)	Non-continuous cooking of raw animal foods
<b>18B. Whole meat cooking and serving, storing PF -4</b>	
3-401.11 (B1, C)	Whole meat cooking and serving
3-401.14 (F)	Raw foods prepared and stored properly
<b>18C. Microwave cooking of raw animal foods C Zero</b>	
3-401.12 (A, B, & D)	Rotate or stirred, covered, stand for 2 minutes
<b>19. Proper reheating procedures for hot holding P -14</b>	
3-403.11	*Reheating for Hot Holding
<b>20. Proper cooling time &amp; temperatures P -14</b>	
3-501.14	*Proper Cooling of TCS food
<b>21. Proper hot holding temperatures P -14</b>	
3-501.16 (A)	*Hot TCS foods Maintained at or Above 135oF, Also for whole meat roasts (130F and above)
<b>22. Proper cold holding temperatures P -14</b>	
3-501.16(A2 &B)	*Cold PHFs Maintained at or Below 41oF- also pertains to untreated eggs (45F)
<b>23. Proper Date Marking PF -4</b>	
3-501.17	Date marking: RTE, TCS

Senior Inspector

Acknowledged Receipt

Food Establishment Inspection Report - FDA  
Failed Summary Report

Fail Code	Fail Text
23B. TCS Foods Disposition	<b>P -14</b>
3-501.18	RTE, TCS disposition
24A. Time as a public health control: procedures	<b>PF -4</b>
3-501.19 (A, B2, C2&3)	*Time as a Public Health Control: procedures
24B. Time as a public health control: temperatures & discarding food	<b>P -14</b>
3-501.19 (B 1, 3 & 4, C1, 4 & 5)	Time as a Public Health Control: temperatures and discarding food
24C. Time as a public health control: highly susceptible population (HSP)	<b>C Zero</b>
3-501.19 (D)	Time as a public health control: highly susceptible populations (HSP)
25. Consumer advisory provided for raw or undercooked foods	<b>PF -4</b>
3-603.11 [590.004(K)]	*Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens
26A. Pasteurized foods used; prohibited foods not offered	<b>P -14</b>
3-801.11 (A, B, C, E)	*Pasteurized Foods, Prohibited Re-Service, and Prohibited Food
26B. Reservice of foods	<b>C Zero</b>
3-801.11 (G)	Reservice of foods
27. Food additives: approved and properly used	<b>P -14</b>
3-302.14	*Protection from Unapproved Additives
3-202.12	*Additives
28A. Toxic substances identified, stored and used	<b>PF -4</b>
7-101.11	*Identifying Information - Original Containers, manufacturers label on container
7-102.11	*Common Name - Working Containers
7-202.11	*Restriction - Presence and Use
7-202.12 (C)	Conditions of Use: Restricted use pesticide
7-207.11 (A)	Restriction and storage- medicines for employees
7-208.11(A)	Storage - First Aid Supplies Labeled
28B. Poisonous materials, sanitizers, additives, medicines restriction, separation, storage	<b>P -14</b>
7-201.11	*Separation - Storage
7-202.12 (A 2,3, B)	*Conditions of Use: labeling, applied to eliminate hazards
7-203.11	*Toxic Material Containers - Prohibitions
7-204.11	*Sanitizers, Criteria - Chemicals
7-204.12	*Chemicals for Washing Produce, Criteria
7-204.13	Boiler water additives, criteria
7-204.14	*Drying Agents, Criteria
7-205.11	*Incidental Food Contact, Lubricants
7-206.11	*Restricted Use Pesticides, Criteria
7-206.12	*Rodent Bait Stations
7-206.13	*Tracking Powders, Pest Control and Monitoring

Senior Inspector \_\_\_\_\_

Acknowledged Receipt \_\_\_\_\_

Food Establishment Inspection Report - FDA  
Failed Summary Report

Fail Code	Fail Text
7-207.11 (B)	Restriction and storage- medicines labeled, prevent contamination
7-207.12	REfrigerated medicines, storage
7-208.11(B)	Storage- first aid supplies (preventing contamination)
7-301.11	Separation (Poisonous or toxic materials)
28C. Conditions of Use: law      C Zero	
7-202.12 (A1 & 4)	Conditions of Use: law, additional conditions of regulatory authority
7-209.11	Separation (poisonous or toxic material)
29A. Compliance with variance, specialized process, & HACCP plan      PF -4	
3-404.11 (B)	Treating juice - label
3-502.11	*Specialized Processing Methods
3-502.12 (B, D1, 2a, f, g, h))	*Reduced Oxygen Packaging, Criteria
4-204.110 (B)	Molluscan shellfish tanks
8-103.12 (B)	Conformance with Approved Procedures: Maintaining records
8-201.14	Contents of a HACCP Plan
29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures      P -14	
3-404.11 (A)	Treating juice- HACCP
3-502.12 (A, C)	Reduced Oxygen packaging, criteria
8-103.12 (A)	*Conformance with Approved Procedures: Compliance with HACCP plan
29C. When HACCP plan is required      C Zero	
3-502.12 (F)	Reduced Oxygen packaging: when HACCP plan not required
8-201.13	When a HACCP Plan is Required
30. Pasteurized eggs used where required      P -14	
3-302.13	*Pasteurized Eggs Substituted for Raw Eggs for Certain Recipes
31A. Water & ice from approved source      P -14	
3-202.16	*Ice Made from Potable Drinking Water
5-102.12	Non-drinking water
5-102.11 [590.006(B)]	*Water Meets Standards in 310 CMR 22.00
5-101.11	*Drinking Water from and Approved System
31B. Sampling, alternative water supply      PF -4	
5-102.13	Sampling- non-public water system- tested annually
5-104.12	Alternative water supply- water available for mobile, temp. food establishment
31C. Sampling report      C Zero	
5-102.14	Sampling report- non-public water system on file in food establishment
32. Variance obtained for specialized processing methods      PF -4	
8-103.11	Documentation of Proposed Variance and Justification
33A. Proper cooling methods used; adequate equipment for temperature control      PF -4	
3-501.15 (A)	Cooling Methods for TCS foods

Senior Inspector

Acknowledged Receipt

Food Establishment Inspection Report - FDA  
Failed Summary Report

Fail Code	Fail Text
4-301.11	Cooling, Heating, and Holding Capacities-Equipment
<b>33B. Frozen food C Zero</b>	
3-501.11	Frozen Food
3-501.15 (B)	Cooling methods for TCS food: arrangement of food
<b>34. Plant food properly cooked for hot holding PF -4</b>	
3-401.13	Fruits and vegetables cooked to 135oF for hot holding
<b>35. Approved thawing methods used C Zero</b>	
3-501.13	Thawing
3-501.12	Potentially Hazardous Food (Time/Temperature Control for Safety Food), Slacking
<b>36A. Thermometers provided and accurate PF -4</b>	
4-203.11	Temperature measuring devices, food (scaled increments)
4-203.12	Temperature measuring devices, ambient air and water (increments)
4-204.112 (E)	Thermometers on dishmachines have numerical scales
4-302.12	Food Temperature Measuring Devices
4-502.11 (B)	Good Repair and Calibration
<b>36B. Thermometers function properly C Zero</b>	
4-204.112 (A-D)	Temperature Measuring Devices-Functionality
<b>37A. Food properly labeled; original container C Zero</b>	
3-202.17 (B)	Shucked Shellfish- not labeled
3-203.11	Molluscan shellfish, original container
3-302.12	Food Storage Containers Identified with Common Name of Food
3-305.13	Vended TCS, original container
3-601.11 [590.004(I)]	Standards of Identity
3-601.12	Honestly Presented
3-602.11 (A, B 1-4, 6, 7)	Packaged foods- properly labeled
3-602.12	Other forms of information- consumer warnings, not concealing or altering manufacturers dating information
<b>37B. Food labels, labeling of ingredients PF -4</b>	
3-602.11 (B5)	*Labeling of major food allergen
3-202.17 (A)	Shucked shellfish, packaging and ID
<b>38A. Insects, rodents, &amp; animals not present C Zero</b>	
6-202.13	Insect Control Devices, Design and Installation
6-202.15	Outer Openings, Protected
6-202.16	Exterior walls and roofs, protective barrier
6-501.111 (A, B, D)	*Controlling Pests
6-501.112	Removing dead or trapped birds, insects, rodents and other pests
<b>38B. Handling prohibition, controlling pests, prohibiting animals PF -4</b>	
2-403.11	*Handling Prohibition-Animals

Senior Inspector \_\_\_\_\_

Acknowledged Receipt \_\_\_\_\_

Food Establishment Inspection Report - FDA  
Failed Summary Report

Fail Code	Fail Text
6-501.111 (C)	Controlling pests: Using methods to control pests
6-501.115	*Prohibiting Animals
<b>39A. Contamination prevented during food storage C Zero</b>	
3-303.12	Storage or Display of Food in Contact with Water or Ice
3-305.14	Food Preparation
3-305.12	Food Storage, Prohibited Areas
3-305.11	Food Storage-Preventing Contamination from the Premises
3-307.11	Miscellaneous sources of contamination
3-306.12	Condiments- protection
3-304.13	Linens and napkins, use limitations
3-202.19	Shellstock, condition
<b>39B. Food display; ice used as an exterior coolant prohibited as an ingredient P -14</b>	
3-306.11	Food Display-Preventing Contamination by Consumers
3-303.11	Ice used as exterior coolant, prohibited as ingredient
<b>39C. Consumer self-service operations- utensils and monitoring PF -4</b>	
3-306.13 (B-C)	*Consumer Self-Service Operations
6-404.11	Segregation and location- distressed merchandise receptacles, waste handling units, and designated storage area
<b>40A. Personal cleanliness- prohibition jewelry C Zero</b>	
2-402.11	Effectiveness-Hair Restraints
2-304.11	Clean Condition-Outer Clothing
2-303.11	Prohibition-Jewelry
<b>40B. Maintenance of fingernails PF -4</b>	
2-302.11	Maintenance- Fingernails
<b>41. Wiping cloths; properly used and stored C Zero</b>	
3-304.14	Wiping Cloths, Use Limitation
4-101.16	Sponges Use Limitation
4-901.12	Wiping cloths, air drying locations
<b>42A. Washing Produce - following chemical manufacturers label PF -4</b>	
3-302.15 (C)	Washing Fruits and Vegetables: Manufacturers instructions on produce wash
<b>42B. Washing produce C Zero</b>	
3-302.15 (A&B)	Washing produce
<b>42C. Washing produce- chemicals P -14</b>	
7-204.12	Chemicals for Washing, Treatment, Storage and Processing Fruits and Vegetables, Criteria
<b>43. In-use utensils; properly stored C Zero</b>	
3-304.12	In-Use Utensils, Between-Use Storage

Senior Inspector \_\_\_\_\_

Acknowledged Receipt \_\_\_\_\_



Food Establishment Inspection Report - FDA  
Failed Summary Report

Fail Code	Fail Text
<b>44. Utensils, equipment &amp; linens; properly stored, dried, and handled C Zero</b>	
4-801.11	Clean linens
4-802.11	Clean linens
4-803.11	Storage of soiled linens
4-803.12	Mechanical washing
4-901.11	Equipment and Utensils, Air-Drying Required
4-903.11 (A-B & D)	Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing
4-903.12	Prohibitions
4-904.11 (B)	Kitchenware and Tableware-Preventing Contamination (Handles outward)
4-904.12	Soiled and clean tableware
4-904.13	Preset Tableware
4-904.14	Rinsing equipment and utensils after cleaning and sanitizing
<b>45A. Single-use/ single service articles properly stored and used, required P -14</b>	
4-502.12	*Single-Service and Single-Use Articles, Required Use
<b>45B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination C Zero</b>	
4-502.13	Single-Service and Single-Use Articles-Use Limitations
4-502.14	Shells, use limitation
4-903.11 (A&C)	Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing
4-903.12	Prohibitions
4-904.11 (A&C)	Kitchenware and Tableware-Preventing Contamination
<b>46. Gloves used properly C Zero</b>	
3-304.15 (B)-(D)	Gloves, Use Limitations
<b>47A. Food &amp; non-food contact surfaces cleanable C Zero</b>	
3-304.16	Using clean tableware for second portions and refills
4-101.11 (B-E)	Food contact surfaces cleanable, properly designed: characteristics- materials for construction and repair, durable, smooth, easily cleanable
4-101.12	Cast iron- use limitation
4-101.13 (C)	Lead, Use Limitation: soldering materials
4-101.17	Wood- use limitation
4-101.18	Nonstick coatings- use limitation
4-101.19	Nonfood-Contact Surfaces
4-102.11 (A2, B2)	Characteristics- single service and single use: materials do not impact colors, taste, odor
4-201.11	Equipment and utensils- construction, durability and strength
4-202.12 (A2 &B)	CIP equipment- characteristics
4-202.13	"V" threads, use limitation
4-202.14	Hot oil filtering equipment
4-202.15	Can openers: removable for cleaning / replacement
4-202.16	Nonfood-Contact Surfaces
4-202.17	Kick plates, removable
4-204.12	Equipment openings, closures and deflectors
4-204.120	Equipment compartments, drainage

Senior Inspector \_\_\_\_\_

Acknowledged Receipt \_\_\_\_\_

Food Establishment Inspection Report - FDA  
Failed Summary Report

Fail Code	Fail Text
4-204.121	Vending machines
4-204.122	Case Lot Handling Apparatuses, Moveability
4-204.123	Vending machine doors and openings
4-204.13 (A-D)	Dispensing equipment, protection of equipment and food
4-204.14	Vending machines, vending stage closure
4-204.15	Bearings and gear boxes, leakproof
4-204.16	Beverage tubing, separation
4-204.17	Ice units, separation of drains
4-204.18	Condenser unit, separation
4-204.19	Can openers or vending machines
4-401.11 (C)	Storage of Equipment
4-402.11	Fixed equipment, spacing or sealing
4-402.12	Fixed equipment elevation or sealing
4-501.11	Good repair and proper adjustment
4-501.12	Cutting Surfaces
4-501.13	Microwave ovens
4-502.11 (A&C)	Good Repair and Calibration-Utensils and Temperature and Pressure Measuring Devices
4-603.11	Dry cleaning
4-902.11	Food-contact surfaces, lubricating and reassembling
4-902.12	Equipment, reassembles without contamination
47B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer self-service PF -4	
4-202.11	*Food-Contact Surface's-Cleanability
4-202.12 (A1)	CIP Equipment: cleaning food contact surfaces
4-302.11	Utensils, Consumer Self-Service
47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks P -14	
3-304.17	Refilling returnables
4-101.11 (A)	Food contact surfaces cleanable, properly designed: Characteristics- safe
4-101.13 (A, B)	Lead- use limitation
4-101.14	Copper- use limitation
4-101.15	Galvanized metal- use limitation
4-102.11 (A1 & B1)	Characteristics of single service/use articles: materials do not impart deleterious substances
4-201.12	Food temperature measuring devices: no glass
4-204.110 (A)	Molluscan shellfish tanks
4-204.111	Vending machines, automatic shutoff
4-204.13 (E)	Dispensing equipment- TCS foods
48A. Warewashing facilities: installed, maintained, & used; test strips PF -4	
4-204.115	Warewashing Machines, Temperature Measuring Devices
4-204.116	Manual warewashing equipment, heaters and baskets
4-204.117	Warewashing Machines, Automatic Dispensing of Detergents and Sanitizers
4-301.12 (A&B)	Manual warewashing, sink compartment requirements
4-302.13	Temperature measuring devices, manual warewashing
4-302.14	Sanitizing Solutions, Testing Devices

Senior Inspector \_\_\_\_\_

Acknowledged Receipt \_\_\_\_\_

Food Establishment Inspection Report - FDA  
Failed Summary Report

Fail Code	Fail Text
4-501.110	Mechanical warewashing equipment, wash solution temperature
4-501.116	Warewashing Equipment, Determining Chemical Sanitizer Concentration
4-501.17	Warewashing equipment, cleaning agents
4-501.19	Manual warewashing equipment, wash solution temperature
<b>48B. Operational warewashing machines C Zero</b>	
4-203.13	Pressure measuring devices, mechanical warewashing equipment- increments
4-204.113	Warewashing Machine, Data Plate Operation Specifications
4-204.114	Warewashing machines, internal baffles
4-204.118	Warewashing machines, flow pressure device
4-204.119	Warewashing sinks and drainboards, self-draining
4-301.12 (C)	Manual warewashing, sink compartment requirements
4-301.13	Drainboards
4-501.14	Warewashing equipment, cleaning frequency
4-501.15	Warewashing machines, manufacturer's operation instructions
4-501.16	Warewashing Sinks, Use Limitation
4-501.18	Warewashing equipment, clean solutions (maintained clean)
4-603.12	Precleaning
4-603.13	Loading of soiled items, warewashing machines
4-603.14	Wet cleaning
4-603.15	Washing, Procedures for Alternative Manual Warewashing Equipment
4-603.16	Rinsing Procedures
<b>49. Non-food contact surfaces clean C Zero</b>	
4-602.13	Nonfood Contact Surfaces
4-601.11 (B&C)	*Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils
<b>50. Hot &amp; cold water available; adequate pressure PF -4</b>	
5-104.11	System
5-103.12	Pressure
5-103.11	*Capacity-Quantity and Availability
<b>51A. Plumbing installed; proper backflow devices P -14</b>	
5-304.14	Tank, pump and hoses, dedication
5-304.11	System flushing and sanitization- operation and maintenance
5-303.11	Filter, compressed air
5-302.16 (A)	Hose, construction and identification- safe
5-301.11(A)	Approved- materials for mobile water tank and mobile food, safe
5-202.14	Backflow prevention device, design standard
5-201.11	Approved- materials
5-101.12	System flushing and disinfection
5-205.15 (A)	*System Maintained in Good Repair
5-205.14	*Water Reservoir of Fogging Devices, Cleaning
5-205.12 (A)	*Prohibiting a Cross Connection
5-203.15	*Backflow Prevention Device, Carbonator
5-203.14	*Backflow Prevention Device, When Required
5-202.13	*Backflow Prevention, Air Gap

Senior Inspector \_\_\_\_\_

Acknowledged Receipt \_\_\_\_\_

Food Establishment Inspection Report - FDA  
Failed Summary Report

Fail Code	Fail Text
5-202.11 (A)	*Approved System and Cleanable Fixtures (According to law)
<b>51B. Prohibiting a cross-connection, inspection and servicing system PF -4</b>	
5-205.12 (B)	Prohibiting a cross-connection, non-drinking water
5-205.13	Scheduling inspection and service for a water system device
<b>51C. Approved system and cleanable fixtures, service sink C Zero</b>	
5-202.11 (B)	Approved system and cleanable fixtures (easily cleanable)
5-202.15	Conditioning device, design
5-203.13	Service Sink
5-204.12	Backflow prevention device, location (serviced and maintained)
5-204.13	Conditioning device, location (servicing and cleaning)
5-205.15 (B)	System maintained in good repair
5-301.11 (B&C)	Approved- durable, smooth, easily cleanable
5-302.11	Enclosed system, sloped to drain
5-302.12	Inspection and cleaning port, protected and secured
5-302.13	"V" type threads, use limitation
5-302.14	Tank vent, protected
5-302.15	Inlet and outlet, sloped to drain
5-302.16 (B-E)	Hose construction and identification
5-303.12	Protective cover or device
5-303.13	Mobile food establishment tank inlet
5-304.12	Using a pump and hoses, backflow prevention
5-304.13	Protecting inlet, outlet and hose fitting
<b>52A. Sewage and waste water properly disposed P -14</b>	
5-403.11	*Approved Sewage Disposal System
5-402.13	*Conveying Sewage
5-402.11	*Backflow Prevention
<b>52B. Grease traps easily accessible for cleaning C Zero</b>	
5-403.12	Other liquid wastes and rainwater
5-402.15	Flushing a waste retention tank
5-401.11	Capacity and drainage (sewage holding tank mobile)
5-402.12	Grease Trap
<b>52C. Removing mobile food establishment waste PF -4</b>	
5-402.14	Removing mobile food establishment wastes
<b>53A. Toilet facilities; properly constructed, supplied, &amp; cleaned C Zero</b>	
5-501.17	Toilet room receptacle, covered- sanitary napkins
6-501.19	Closing toilet room doors
6-501.18	Cleaning of plumbing fixtures
6-402.11	Convenience and availability- toilet rooms
6-202.14	Toilet Rooms, Enclosed
5-203.12	*Toilets and Urinals

Senior Inspector

Acknowledged Receipt

Food Establishment Inspection Report - FDA  
Failed Summary Report

Fail Code	Fail Text
53B. Toilet tissue availability	PF -4
6-302.11	Toilet tissue availability
54. Garbage & refuse properly disposed; facilities maintained C Zero	
5-501.12	Outdoor enclosure
5-501.15	Outside Receptacles
5-501.16	Storage Areas, Rooms and Receptacles, Capacity and Availability
5-501.110	Storage Refuse, Recyclables and Returnables
5-501.112	Outside Storage Prohibitions
5-501.113	Covering Receptacles
5-501.115	Maintaining Refuse Areas and Enclosures
5-502.11	Frequency-Removal
5-501.13	Receptacles
5-501.11	Outdoor storage surface
5-501.18	Cleaning implements and supplies
5-501.14	Receptacles in vending machines
5-501.19	Storing areas, redeeming machines, receptacles and waste handling units, location
5-501.111	Area, enclosures and receptacles, good repair
5-501.114	Using drain plugs
5-501.116	Cleaning receptacles
5-502.12	Receptacles or vehicles
5-503.11	Community or individual facility
6-202.110	Outdoor refuse areas, curbed and graded to drain
55A. Physical facilities installed, maintained, & clean C Zero	
4-301.15	Clothes, washers and dryers
4-401.11 (C)	Storage of Equipment
4-803.13	Use of laundry facilities
6-101.11	Surface Characteristics-Indoor Areas
6-102.11	Surface Characteristics-Outdoor Areas
6-201.11	Floors, Walls and Ceilings-Cleanability
6-201.12	Floors, walls and ceilings, utility lines
6-201.13	Floor and wall junctures, covered, enclosed or sealed
6-201.14	Floor carpeting restrictions and installation
6-201.15	Floor covering, mats and duckboards (easily cleanable)
6-201.16	Wall and Ceiling Coverings and Coatings
6-201.17	Walls and ceilings, attachments (easily cleanable)
6-201.18	Walls and ceilings, studs, joists and rafters
6-202.112	Living and sleeping quarters, separation
6-202.17	Outdoor food vending areas, overhead protection
6-202.18	Outdoor servicing areas, overhead protection
6-202.19	Outdoor walking and driving surfaces, graded to drain
6-501.11	Repairing-Premises, Structures, Attachments, and Fixtures-Methods
6-501.113	Storing maintenance tools; brooms and mops
6-501.114	Maintaining Premises, Unnecessary Items and Litter
6-501.12	Cleaning, Frequency and Restrictions
6-501.13	Cleaning floors, dustless methods

Senior Inspector \_\_\_\_\_

Acknowledged Receipt \_\_\_\_\_

Food Establishment Inspection Report - FDA  
Failed Summary Report

Fail Code	Fail Text
6-501.15	*Cleaning Maintenance Tools, Preventing Contamination
6-501.16	Drying mops
6-501.17	Absorbent materials on floors, use limitation
55B. Private homes and living or sleeping quarters, use prohibition P -14	
6-202.111	Private homes and living or sleeping quarters, use prohibition
56. Adequate ventilation & lighting; designated areas used C Zero	
4-202.18	Ventilation hood system, filters: design
4-204.11	Ventilation Hood Systems, Drip Prevention
4-301.14	Ventilation Hood Systems, Adequacy
6-202.11	Light Bulbs, Protective Shielding
6-202.12	Heating, ventilating, air conditioning system vents
6-303.11	Intensity- lighting
6-304.11	Mechanical-Ventilation
6-305.11	Designation, dressing areas and lockers
6-403.11	Designated areas- Employee accomodations
6-501.110	Using dressing rooms and lockers
6-501.14	Cleaning Ventilation Systems, Nuisance and Discharge Prohibition
57A. Catering	
8-203.10	Preoperational inspections
8-201.12	Contents of the plans and specifications
[590.009(A)]	Caterers
57B. When plans are reviewed, prerequisite for operations- valid permit	
8-201.11	When plans are required
8-301.11	Prerequisite for operation, valid permit
57C. Contents of plans and specifications, preoperational inspections	
8-103.10	Modifications and waivers
8-102.10	Preventing health hazards, provision for conditions not addressed
8-101.10	Public health protection
58. Mobile Food Operations	
[590.009(B)]	Mobile Food Operations
59. Temporary Food Establishments	
[590.009(C)]	Temporary Food Establishments
60. Residential Kitchens	
[590.009(D)]	Residential Kitchens
61. Anti-choking Procedures	
[590.009(E)]	Anti-choking Procedures
62. Tobacco Products: Notice and Sale	

Senior Inspector

Acknowledged Receipt

Food Establishment Inspection Report - FDA  
Failed Summary Report

Fail Code	Fail Text
[590.009(F)]	Tobacco Products - Notice and Sale
63. Food Allergy Awareness Requirements	PF -4
[590.009(G)]	Food Allergy Awareness Requirements

\_\_\_\_\_  
Senior Inspector

\_\_\_\_\_  
Acknowledged Receipt