



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

Insp Date: 2017
Business:

Business ID:

Newton, MA 02464

Inspection:

Section:

Phone:

Inspector: RS90085 Robin Williams

Reason: 1-Routine

Results: Administrative Review

Inspection Summary

Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/ 2013 Federal Food Code. This report, when signed below by the Commissioner of Health / Agent constitutes an order by the Commissioner of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have the right to a hearing. The request must be in writing and submitted to the Commissioner of Health at the above address within 10 days of receipt of this order.

Est. Type 2 - Retail Food Store License/Permit # _____ Risk Category _____ Risk Level Observed 01 Low

Foodborne Illness Complaint Investigated (All) ☐ Involving More Than Two Persons ☐

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Compliance status: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable

Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection R = repeat violation

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illnesses or injury.

Supervision

1. PIC Present, Knowledge and Duties

Fail Notes | 2-101.11 *Assignment of Responsibility **PF**
 2-102.11 (A, B, C1, C4-16) *Demonstration of Knowledge **PF**
 2-103.11 (A-N, P) **A-P** Person in Charge - Duties **PF**

2. Certified Food Protection Manager

Fail Notes | 2-102.12 (A) Certified food protection manager

Employee Health / Responding to Contamination Events

3A. Employee Health: PIC Knowledge, Responsibilities & Reporting

Fail Notes | 2-102.11 (C2, C3, C17) *Demonstration **PF**

IN OUT N/O N/A COS REPEAT

☐ ☒ ☐ ☐ ☐ ☐

-4

☐ ☒ ☐ ☐ ☐ ☐

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IN OUT N/O N/A COS REPEAT

☐ ☒ ☐ ☐ ☐ ☐

-4

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Employee Health / Responding to Contamination Events

IN OUT N/O N/A COS REPEAT

Fail Notes | 2-103.11(O) | PIC Duties PF
 2-201.11 (B, E) *Responsibility of PIC to Require Reporting by Food Employees and Applicants- Reporting to PIC & RA PF

3B. Employee Reporting to PIC

☐ ☒ ☐ ☐

Fail Notes | 2-201.11 (A&C) | *Responsibility of Permit Holder, Person in Charge, and Conditional Employees-Responsibility of the PIC to Exclude or Restrict (P) -14

4. Proper Use of Restriction & Exclusion

☐ ☒ ☐ ☐

Fail Notes | 2-201.11 (D & F) | PIC Ensures and reports exclusions and restrictions (P)
 2-201.12 [590.003(D)] *Exclusions and Restrictions (P) -14
 2-201.13 [590.003(E)] Removal of Exclusions and Restrictions (P)

5. Clean-up of Vomiting and Diarrheal Events

☐ ☒ ☐ ☐

Fail Notes | 2-501.11 | Procedures involving clean-up of vomit and diarrhea (PF) -4

Good Hygienic Practices

IN OUT N/O N/A COS REPEAT

6A. Proper eating, tasting, drinking, or tobacco use

☐ ☒ ☐ ☐ ☐

Fail Notes | 2-401.11 | *Eating, Drinking, or Using Tobacco C -0

6B. Preventing contamination when tasting

☐ ☒ ☐ ☐ ☐

Fail Notes | 3-301.12 | *Preventing Contamination When Tasting (P) -14

7. No discharge from eyes, nose, and mouth

☐ ☒ ☐ ☐ ☐

Fail Notes | 2-401.12 | *Discharges from the Eyes, Nose, and Mouth C -0

Control of Hands as a Vehicle of Contamination

IN OUT N/O N/A COS REPEAT

8A. Hands clean & properly washed

☐ ☒ ☐ ☐ ☐

Fail Notes | 2-301.11 | *Clean Condition - Hands and Arms P
 2-301.12 *Cleaning Procedure P -14
 2-301.14 *When to Wash P

8B. Where to wash, hand antiseptics

☐ ☒ ☐ ☐ ☐

Fail Notes | 2-301.15 | Where to wash PF
 2-301.16 Hand Antiseptics PF -4

9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed

☐ ☒ ☐ ☐ ☐ ☐

Fail Notes | 3-301.11 [590.004(E)] | *Preventing Contamination from Employees (P) -14
 3-801.11 (D) *Pasteurized Foods, Prohibited Re-Service, and Prohibited Foods (P)

10A. Adequate handwashing sinks properly supplied and accessible

☐ ☒ ☐ ☐

Fail Notes | 5-202.12 (A) | Handwashing sink, installation- temperature/ mixing/ combo (PF)
 5-203.11 *Numbers and Capacities PF -14
 5-204.11 *Location and Placement PF

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Control of Hands as a Vehicle of Contamination

IN OUT N/O N/A COS REPEAT

Fail Notes | 5-205.11 | Accessibility, Operation and Maintenance PF
 6-301.11 | Handwashing Cleanser, Availability PF
 6-301.12 | Hand Drying Provision PF

(-4)

10B. Handwashing sinks accessible with proper signage, handwashing aids

☐ ☒ ☐ ☐ ☐ ☐

Fail Notes | 5-202.12 (B-D) | Handwashing sink, installation
 6-301.13 | Handwashing aids and devices, use restrictions C
 6-301.14 | Handwashing signage C

(-0)

Approved Sources

IN OUT N/O N/A COS REPEAT

11A. Milk, eggs, juice, bottled water, hermetically sealed food, game animals

☐ ☒ ☐ ☐ ☐ ☐

Fail Notes | 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 P
 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

(-14)

11B. Packaged foods, labeling, whole muscle beef

☐ ☒ ☐ ☐ ☐ ☐

Fail Notes | 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 PF

(-4)

11C. Obtaining raw fish, packaged meat & poultry, eggs

☐ ☒ ☐ ☐ ☐ ☐

Fail Notes | 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 C

(-0)

12A. Food received at proper temperature

☐ ☒ ☐ ☐ ☐ ☐

Fail Notes | 3-202.11 (A, C & D) | *PHFs Received at Proper Temperatures P

(-14)

12B. Shipping and receiving frozen food

☐ ☒ ☐ ☐ ☐ ☐

Fail Notes | 3-202.11 (E & F) | Labeling and receiving frozen foods at proper temperatures PF

(-4)

13. Food in good condition, honestly presented, safe, & unadulterated

☐ ☒ ☐ ☐ ☐ ☐

Fail Notes | 3-101.11 | *Food Safe and Unadulterated P

(-14)

13B. Food package integrity

☐ ☒ ☐ ☐ ☐ ☐

Fail Notes | 3-202.15 | *Package Integrity PF

(-4)

14A. Required records available: shellstock tags, parasite destruction

☐ ☒ ☐ ☐ ☐ ☐

Fail Notes | 3-202.18 (A) | Shellstock Identification labeled by harvester or dealer, contains appropriate information

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Approved Sources

Fail Notes | 3-203.12 *Shellstock Identification Maintained
 3-402.12 *Records, Creation and Retention

PF

IN OUT N/O N/A COS REPEAT

(-4)

14B. Missing shellstock tags, destruction

Fail Notes | 3-202.18 (B, C, D) Shellstock- destruction
 3-402.11 (B) Parasite destruction- other fish, fish eggs

C

(-6)

14C. Parasite destruction- storing raw/partially cooked fish

Fail Notes | 3-402.11 (A) Parasite Destruction

P

(-14)

Protection from Contamination

IN OUT N/O N/A COS REPEAT

15A. Food separated & protected

Fail Notes | 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

P

(-14)

15B. Cleaning equip/utensils/food containers

Fail Notes | 3-302.11 (A 3-8) Cleaning equipment/utensils, storing, cleaning
 hermetically sealed containers, storing damaged
 foods, separating fruits and vegetables before washing

C

(-6)

16A. Food-contact surfaces: cleaned & sanitized immersion 171° F and above

Fail Notes | 4-501.111 *Manual Warewashing - Hot Water Sanitization
 Temperatures
 4-501.114 (A-E, F 1&2) Chemical Sanitization - Temperature, pH,
 Concentration and Hardness
 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

P

(-14)

16B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F

Fail Notes | 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

PF

(-4)

16C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils

Fail Notes | 4-501.113 Mechanical warewashing equipment, sanitization
 pressure
 4-501.115 Manual warewashing equipment, chemical
 sanitization using detergent sanitizers

C

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Protection from Contamination

IN OUT N/O N/A COS REPEAT

Fail Notes | 4-602.11 (B,D,E) *Cleaning Frequency of Equipment Food-Contact Surfaces and Utensils
4-602.12 Cooking and baking equipment C

17. Proper disposition of returned, previously served reconditions, & unsafe food ☐ ☒ ☐ ☐

Fail Notes | 3-306.14 *Returned Food and Re-service of Food
3-701.11 Discarding or reconditioning unsafe, adulterated, or contaminated food P (-14)

Time/Temperature Control for Safety Food (TCS Food)

IN OUT N/O N/A COS REPEAT

18A. Proper cooking time & temperatures ☐ ☒ ☐ ☐ ☐ ☐

Fail Notes | 3-401.11 (A, B2) *Raw Animal Foods - Cooking P (-14)
3-401.12 (C) *Raw Animal Foods Cooked in a Microwave
3-401.14 (A-E) Non-continuous cooking of raw animal foods

18B. Whole meat cooking and serving, storing ☐ ☒ ☐ ☐ ☐ ☐

Fail Notes | 3-401.11 (B1, C) Whole meat cooking and serving PF (-4)
3-401.14 (F) Raw foods prepared and stored properly

18C. Microwave cooking of raw animal foods ☐ ☒ ☐ ☐ ☐ ☐

Fail Notes | 3-401.12 (A, B, & D) Rotate or stirred, covered, stand for 2 minutes C (-6)

19. Proper reheating procedures for hot holding ☐ ☒ ☐ ☐ ☐ ☐

Fail Notes | 3-403.11 *Reheating for Hot Holding P (-14)

20. Proper cooling time & temperatures ☐ ☒ ☐ ☐ ☐ ☐

Fail Notes | 3-501.14 *Proper Cooling of TCS food P (-14)

21. Proper hot holding temperatures ☐ ☒ ☐ ☐ ☐ ☐

Fail Notes | 3-501.16 (A) *Hot TCS foods Maintained at or Above 135oF, Also for whole meat roasts (130F and above) P (-14)

22. Proper cold holding temperatures ☐ ☒ ☐ ☐ ☐ ☐

Fail Notes | 3-501.16(A2 &B) *Cold PHFs Maintained at or Below 41oF- also pertains to untreated eggs (45F) P (-14)

23. Proper Date Marking ☐ ☒ ☐ ☐ ☐ ☐

Fail Notes | 3-501.17 Date marking: RTE, TCS PF (-4)

23B. TCS Foods Disposition ☐ ☒ ☐ ☐ ☐ ☐

Fail Notes | 3-501.18 RTE, TCS disposition P (-14)

24A. Time as a public health control: procedures ☐ ☒ ☐ ☐ ☐ ☐

Fail Notes | 3-501.19 (A, B2, C2&3) *Time as a Public Health Control: procedures PF (-4)

24B. Time as a public health control: temperatures & discarding food ☐ ☒ ☐ ☐ ☐ ☐

Fail Notes | 3-501.19 (B 1, 3 & 4, C1, 4 & 5) Time as a Public Health Control: temperatures and discarding food P (-14)

24C. Time as a public health control: highly susceptible population (HSP) ☐ ☒ ☐ ☐ ☐ ☐

Fail Notes | 3-501.19 (D) Time as a public health control: highly susceptible populations (HSP) C (-6)

Consumer Advisory

IN OUT N/O N/A COS REPEAT

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Consumer Advisory

25. Consumer advisory provided for raw or undercooked foods

IN OUT N/O N/A COS REPEAT

☐ ☒ ☐ ☐ ☐

Fail Notes | 3-603.11 [590.004(K)]

*Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens

PF

(-4)

Highly Susceptible Populations (HSP)

26A. Pasteurized foods used; prohibited foods not offered

IN OUT N/O N/A COS REPEAT

☐ ☒ ☐ ☐ ☐

Fail Notes | 3-801.11 (A, B, C, E)

*Pasteurized Foods, Prohibited Re-Service, and Prohibited Food

P

(-14)

26B. Reservice of foods

☐ ☒ ☐ ☐ ☐

Fail Notes | 3-801.11 (G) Reservice of foods C

(-0)

Chemical

27. Food additives: approved and properly used

IN OUT N/O N/A COS REPEAT

☐ ☒ ☐ ☐ ☐

Fail Notes

3-202.12

*Additives P

3-302.14

*Protection from Unapproved Additives

(-14)

28A. Toxic substances identified, stored and used

☐ ☒ ☐ ☐ ☐

Fail Notes

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

PF

(-4)

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

☐ ☒ ☐ ☐ ☐

Fail Notes

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

P

(-14)

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

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

☐ ☒ ☐ ☐ ☐

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Chemical

IN OUT N/O N/A COS REPEAT

Fail Notes 7-202.12 (A1 & 4) Conditions of Use: law, additional conditions of regulatory authority
7-209.11 ✓ Separation (poisonous or toxic material)

-0

Conformance with Approved Procedures

IN OUT N/O N/A COS REPEAT

29A. Compliance with variance, specialized process, & HACCP plan

○ ⊙ ○ □ □

Fail Notes 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 P F
4-204.110 (B) ✓ Molluscan shellfish tanks
8-103.12 (B) ✓ Conformance with Approved Procedures: Maintaining records
8-201.14 (D) Contents of a HACCP Plan

-4

29B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures

○ ⊙ ○ □ □

Fail Notes 3-404.11 (A) ✓ Treating juice- HACCP
3-502.12 (A, C) Reduced Oxygen packaging, criteria P
8-103.12 (A) ✓ *Conformance with Approved Procedures: Compliance with HACCP plan

-14

29C. When HACCP plan is required

○ ⊙ ○ □ □

Fail Notes 3-502.12 (F) Reduced Oxygen packaging: when HACCP plan not required
8-201.13 (B) When a HACCP Plan is Required C

-0

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

○ ⊙ ○ □ □

Fail Notes 3-302.13 *Pasteurized Eggs Substituted for Raw Eggs for Certain Recipes P

-14

31A. Water & ice from approved source

○ ⊙ ○ □ □

Fail Notes 3-202.16 *Ice Made from Potable Drinking Water
5-101.11 *Drinking Water from and Approved System P
5-102.11 [590.006(B)] *Water Meets Standards in 310 CMR 22.00
5-102.12 Non-drinking water

-14

31B. Sampling, alternative water supply

○ ⊙ ○ □ □

Fail Notes 5-102.13 Sampling- non-public water system- tested annually
5-104.12 Alternative water supply- water available for mobile, temp. food establishment P F

-4

31C. Sampling report

○ ⊙ ○ □ □

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Safe Food and Water

IN OUT N/O N/A COS REPEAT

Fail Notes | 5-102.14 Sampling report- non-public water system on file in food establishment C

(-0)

32. Variance obtained for specialized processing methods

☐ ☒ ☐ ☐ ☐

Fail Notes | 8-103.11 Documentation of Proposed Variance and Justification

Food Temperature Control

IN OUT N/O N/A COS REPEAT

33A. Proper cooling methods used; adequate equipment for temperature control

☐ ☒ ☐ ☐ ☐

Fail Notes | 3-501.15 (A) Cooling Methods for TCS foods PF
4-301.11 Cooling, Heating, and Holding Capacities-Equipment

(-4)

33B. Frozen food

☐ ☒ ☐ ☐ ☐

Fail Notes | 3-501.11 Frozen Food C
3-501.15 (B) Cooling methods for TCS food: arrangement of food

(-0)

34. Plant food properly cooked for hot holding

☐ ☒ ☐ ☐ ☐

Fail Notes | 3-401.13 Fruits and vegetables cooked to 135oF for hot holding PF

(-4)

35. Approved thawing methods used

☐ ☒ ☐ ☐ ☐

Fail Notes | 3-501.12 Potentially Hazardous Food (Time/Temperature Control for Safety Food), Slacking C
3-501.13 Thawing

(-0)

36A. Thermometers provided and accurate

☐ ☒ ☐ ☐ ☐

Fail Notes | 4-203.11 Temperature measuring devices, food (scaled increments) PF
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

(-4)

36B. Thermometers function properly

☐ ☒ ☐ ☐ ☐

Fail Notes | 4-204.112 (A-D) Temperature Measuring Devices-Functionality C

(-0)

Food Identification

IN OUT COS REPEAT

37A. Food properly labeled; original container

☐ ☒ ☐ ☐

Fail Notes | 3-202.17 (B) Shucked Shellfish- not labeled
3-203.11 Molluscan shellfish, original container C
3-302.12 Food Storage Containers Identified with Common Name of Food
3-305.13 Vended TCS, original container
3-601.11 [590.004(l)] 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

(-0)

37B. Food labels, labeling of ingredients

☐ ☒ ☐ ☐

Fail Notes | 3-202.17 (A) Shucked shellfish, packaging and ID PF

(-4)

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Food Identification

IN OUT COS REPEAT

Fail Notes | 3-602.11 (B5) *Labeling of major food allergen

Prevention of Food Contamination

IN OUT COS REPEAT

38A. Insects, rodents, & animals not present

☐ ☒ ☐ ☐

Fail Notes | 6-202.13 Insect Control Devices, Design and Installation
 6-202.15 Outer Openings, Protected C
 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

(-0)

38B. Handling prohibition, controlling pests, prohibiting animals

☐ ☒ ☐ ☐

Fail Notes | 2-403.11 *Handling Prohibition-Animals PF
 6-501.111 (C) Controlling pests: Using methods to control pests
 6-501.115 *Prohibiting Animals

(-4)

39A. Contamination prevented during food storage

☐ ☒ ☐ ☐

Fail Notes | 3-202.19 Shellstock, condition
 3-303.12 Storage or Display of Food in Contact with Water or Ice
 3-304.13 Linens and napkins, use limitations C
 3-305.11 Food Storage-Preventing Contamination from the Premises
 3-305.12 Food Storage, Prohibited Areas
 3-305.14 Food Preparation
 3-306.12 Condiments- protection
 3-307.11 Miscellaneous sources of contamination

(-0)

39B. Food display; ice used as an exterior coolant prohibited as an ingredient

☐ ☒ ☐ ☐

Fail Notes | 3-303.11 Ice used as exterior coolant, prohibited as ingredient P
 3-306.11 Food Display-Preventing Contamination by Consumers

(-14)

39C. Consumer self-service operations- utensils and monitoring

☐ ☒ ☐ ☐

Fail Notes | 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 PF

(-4)

40A. Personal cleanliness- prohibition jewelry

☐ ☒ ☐ ☐

Fail Notes | 2-303.11 Prohibition-Jewelry
 2-304.11 Clean Condition-Outer Clothing
 2-402.11 Effectiveness-Hair Restraints

40B. Maintenance of fingernails

☐ ☒ ☐ ☐

Fail Notes | 2-302.11 Maintenance- Fingernails PF

(-4)

41. Wiping cloths; properly used and stored

☐ ☒ ☐ ☐

Fail Notes | 3-304.14 Wiping Cloths, Use Limitation
 4-101.16 Sponges Use Limitation C
 4-901.12 Wiping cloths, air drying locations

(-0)

42A. Washing Produce - following chemical manufacturers label

☐ ☒ ☐ ☐

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Prevention of Food Contamination

	IN	OUT	COS	REPEAT
Q.42 Fail Notes 3-302.15 (C) Washing Fruits and Vegetables: Manufacturers instructions on produce wash <i>PF</i>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
42B. Washing produce	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
Fail Notes 3-302.15 (A&B) Washing produce <i>C</i>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
42C. Washing produce- chemicals	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
Fail Notes 7-204.12 Chemicals for Washing, Treatment, Storage and Processing Fruits and Vegetables, Criteria <i>P</i>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>

Proper Use of Utensils

	IN	OUT	COS	REPEAT
43. In-use utensils; properly stored	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
Fail Notes 3-304.12 In-Use Utensils, Between-Use Storage <i>C</i>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
44. Utensils, equipment & linens; properly stored, dried, and handled	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
Fail Notes 4-801.11 Clean linens	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
4-802.11 Clean linens	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
4-803.11 Storage of soiled linens	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
4-803.12 Mechanical washing <i>C</i>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
4-901.11 Equipment and Utensils, Air-Drying Required	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
4-903.11 (A-B & D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
4-903.12 Prohibitions	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
4-904.11 (B) Kitchenware and Tableware-Preventing Contamination (Handles outward)	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
4-904.12 Soiled and clean tableware	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
4-904.13 Preset Tableware	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
4-904.14 Rinsing equipment and utensils after cleaning and sanitizing	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
45A. Single-use/ single service articles properly stored and used, required	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
Fail Notes 4-502.12 *Single-Service and Single-Use Articles, Required Use <i>P</i>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
45B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
Fail Notes 4-502.13 Single-Service and Single-Use Articles-Use Limitations	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
4-502.14 Shells, use limitation	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
4-903.11 (A&C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing <i>C</i>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
4-903.12 Prohibitions	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
4-904.11 (A&C) Kitchenware and Tableware-Preventing Contamination	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
46. Gloves used properly	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
* Fail Notes 3-304.15 (B)-(D) Gloves, Use Limitations <i>C</i>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>

Utensils, Equipment and Vending

	IN	OUT	COS	REPEAT
47A. Food & non-food contact surfaces cleanable	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
Fail Notes 3-304.16 Using clean tableware for second portions and refills <i>C</i>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>

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Utensils, Equipment and Vending

IN OUT COS REPEAT

Fail Notes	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	C	-0
	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		
	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

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Fail Notes	4-202.11	*Food-Contact Surface's-Cleanability	
	4-202.12 (A1)	CIP Equipment: cleaning food contact surfaces	PF

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Utensils, Equipment and Vending

IN OUT COS REPEAT

Fail Notes | 4-302.11

Utensils, Consumer Self-Service

47C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks

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Fail Notes

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

P

-14

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

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Fail Notes

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

PF

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4-302.13

Temperature measuring devices, manual warewashing

4-302.14

Sanitizing Solutions, Testing Devices

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

48B. Operational warewashing machines

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Fail Notes

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

C

-0

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

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Utensils, Equipment and Vending

IN OUT COS REPEAT

Fail Notes 4-603.14 Wet cleaning
 4-603.15 Washing, Procedures for Alternative Manual Warewashing Equipment
 4-603.16 Rinsing Procedures

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49. Non-food contact surfaces clean

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Fail Notes 4-601.11 (B&C) *Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils
 4-602.13 Nonfood Contact Surfaces

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Physical Facilities

IN OUT N/A COS REPEAT

50. Hot & cold water available; adequate pressure

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Fail Notes 5-103.11 *Capacity-Quantity and Availability
 5-103.12 Pressure
 5-104.11 System

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51A. Plumbing installed; proper backflow devices

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Fail Notes 5-101.12 System flushing and disinfection
 5-201.11 Approved- materials
 5-202.11 (A) *Approved System and Cleanable Fixtures (According to law)
 5-202.13 *Backflow Prevention, Air Gap
 5-202.14 Backflow prevention device, design standard
 5-203.14 *Backflow Prevention Device, When Required
 5-203.15 *Backflow Prevention Device. Carbonator
 5-205.12 (A) *Prohibiting a Cross Connection
 5-205.14 *Water Reservoir of Fogging Devices, Cleaning
 5-205.15 (A) *System Maintained in Good Repair
 5-301.11(A) Approved- materials for mobile water tank and mobile food, safe
 5-302.16 (A) Hose, construction and identification- safe
 5-303.11 Filter, compressed air
 5-304.11 System flushing and sanitization- operation and maintenance
 5-304.14 Tank, pump and hoses, dedication

P

-14

51B. Prohibiting a cross-connection, inspection and servicing system

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Fail Notes 5-205.12 (B) Prohibiting a cross-connection, non-drinking water
 5-205.13 Scheduling inspection and service for a water system device

PF

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51C. Approved system and cleanable fixtures, service sink

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Fail Notes 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

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Physical Facilities

IN OUT N/A COS REPEAT

Fail Notes	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

52A. Sewage and waste water properly disposed

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Fail Notes	5-402.11	*Backflow Prevention
	5-402.13	*Conveying Sewage P
	5-403.11	*Approved Sewage Disposal System

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52B. Grease traps easily accessible for cleaning

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Fail Notes	5-401.11	Capacity and drainage (sewage holding tank mobile)
	5-402.12	Grease Trap
	5-402.15	Flushing a waste retention tank C
	5-403.12	Other liquid wastes and rainwater

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52C. Removing mobile food establishment waste

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Fail Notes	5-402.14	Removing mobile food establishment wastes P F
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53A. Toilet facilities; properly constructed, supplied, & cleaned

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Fail Notes	5-203.12	*Toilets and Urinals
	5-501.17	Toilet room receptacle, covered- sanitary napkins
	6-202.14	Toilet Rooms, Enclosed
	6-402.11	Convenience and availability- toilet rooms C
	6-501.18	Cleaning of plumbing fixtures
	6-501.19	Closing toilet room doors

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53B. Toilet tissue availability

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Fail Notes	6-302.11	Toilet tissue availability P F
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54. Garbage & refuse properly disposed; facilities maintained

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Fail Notes	5-501.11	Outdoor storage surface
	5-501.110	Storage Refuse, Recyclables and Returnables
	5-501.111	Area, enclosures and receptacles, good repair
	5-501.112	Outside Storage Prohibitions
	5-501.113	Covering Receptacles C
	5-501.114	Using drain plugs
	5-501.115	Maintaining Refuse Areas and Enclosures
	5-501.116	Cleaning receptacles
	5-501.12	Outdoor enclosure

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Physical Facilities

IN OUT N/A COS REPEAT

Fail Notes	5-501.13	Receptacles
	5-501.14	Receptacles in vending machines
	5-501.15	Outside Receptacles
	5-501.16	Storage Areas, Rooms and Receptacles, Capacity and Availability
	5-501.18	Cleaning implements and supplies
	5-501.19	Storing areas, redeeming machines, receptacles and waste handling units, location
	5-502.11	Frequency-Removal
	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

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Fail Notes	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
	6-501.15	*Cleaning Maintenance Tools, Preventing Contamination
	6-501.16	Drying mops
	6-501.17	Absorbent materials on floors, use limitation

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55B. Private homes and living or sleeping quarters, use prohibition

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Fail Notes | 6-202.111 Private homes and living or sleeping quarters, use prohibition

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56. Adequate ventilation & lighting; designated areas used

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Fail Notes | 4-202.18 Ventilation hood system, filters: design

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Physical Facilities

IN OUT N/A COS REPEAT

<i>Fail Notes</i>	4-204.11	Ventilation Hood Systems, Drip Prevention		
	4-301.14	Ventilation Hood Systems, Adequacy		
	6-202.11	Light Bulbs, Protective Shielding	C	⊖
	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		

MASSACHUSETTS ONLY REGULATIONS

Rules and Regulations adopted for use in Massachusetts only.

Facilities

IN OUT COS REPEAT

57A. Catering

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<i>Fail Notes</i>	[590.009(A)]	Caterers
	8-201.12	Contents of the plans and specifications
	8-203.10	Preoperational inspections

57B. When plans are reviewed, prerequisite for operations- valid permit

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<i>Fail Notes</i>	8-201.11	When plans are required
	8-301.11	Prerequisite for operation, valid permit

57C. Contents of plans and specifications, preoperational inspections

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<i>Fail Notes</i>	8-101.10	Public health protection
	8-102.10	Preventing health hazards, provision for conditions not addressed
	8-103.10	Modifications and waivers

58. Mobile Food Operations

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<i>Fail Notes</i>	[590.009(B)]	Mobile Food Operations
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59. Temporary Food Establishments

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<i>Fail Notes</i>	[590.009(C)]	Temporary Food Establishments
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60. Residential Kitchens

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<i>Fail Notes</i>	[590.009(D)]	Residential Kitchens
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Procedures

IN OUT COS REPEAT

61. Anti-choking Procedures

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<i>Fail Notes</i>	[590.009(E)]	Anti-choking Procedures
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62. Tobacco Products: Notice and Sale

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<i>Fail Notes</i>	[590.009(F)]	Tobacco Products - Notice and Sale
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63. Food Allergy Awareness Requirements

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<i>Fail Notes</i>	[590.009(G)]	Food Allergy Awareness Requirements
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