

Town of _____

Address: _____

FOOD ESTABLISHMENT INSPECTION REPORT

Tel. _____

Name	Date	Type of Operation(s) <input type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast	Type of Inspection <input type="checkbox"/> Routine <input type="checkbox"/> Re-inspection Previous Inspection Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other _____
Address	Risk Level		
Telephone	HACCP Y/N	Permit No.	
Owner	Time In:		
Person in Charge (PIC)	Time Out:		
Inspector			

Each violation noted requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.

Non-compliance with:

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items) Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.	Anti-Choking	590.009 (E)	<input type="checkbox"/>
	Tobacco	590.009 (F)	<input type="checkbox"/>
	Allergen Awareness	590.009 (G)	<input type="checkbox"/>

Mark items below as **IN / OUT / N.O. / N.A.** (IN compliance, OUT of compliance, Not Observed during inspection, or Not Applicable)

To the right of each item mark with an "X" for Corrected on Site (COS) or Repeat Violations (R) (COS) R

FOOD PROTECTION MANAGEMENT (COS) R	IN OUT N/A N/O	12. Prevention of Contamination from Hands	<input type="checkbox"/> <input type="checkbox"/>
IN OUT 1. PIC Assigned / Knowledgeable / Duties			<input type="checkbox"/> <input type="checkbox"/>
EMPLOYEE HEALTH	IN OUT	13. Handwash Facilities	<input type="checkbox"/> <input type="checkbox"/>
IN OUT 2. Reporting of Diseases by Food Employee, PIC		PROTECTION FROM CHEMICALS	
IN OUT 3. Personnel with Infections Restricted/Excluded		IN OUT N/A 14. Approved Food or Color Additives	<input type="checkbox"/> <input type="checkbox"/>
FOOD FROM APPROVED SOURCE	IN OUT	IN OUT 15. Toxic Chemicals	
IN OUT 4. Food and Water from Approved Source		TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)	
IN OUT 5. Receiving/Condition		IN OUT N/A N/O 16. Cooking Temperatures	<input type="checkbox"/> <input type="checkbox"/>
IN OUT N/A N/O 6. Tags/Records/Accuracy of Ingredient Statements		IN OUT N/A N/O 17. Reheating	<input type="checkbox"/> <input type="checkbox"/>
IN OUT N/A 7. Conforms with Approved Procedures/HACCP Plan		IN OUT N/A N/O 18. Cooling	<input type="checkbox"/> <input type="checkbox"/>
PROTECTION FROM CONTAMINATION	IN OUT N/A	IN OUT N/A N/O 19. Hot and Cold Holding	<input type="checkbox"/> <input type="checkbox"/>
IN OUT N/A 8. Separation/ Segregation/ Protection		IN OUT N/A N/O 20. Time as a Public Health Control	<input type="checkbox"/> <input type="checkbox"/>
IN OUT N/A 9. Food Contact Surfaces Cleaning and Sanitizing		REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)	
IN OUT N/O 10. Proper and Adequate Handwashing		IN OUT N/A 21. Food and Food Preparation for HSP	<input type="checkbox"/> <input type="checkbox"/>
IN OUT N/O 11. Good Hygienic Practices		CONSUMER ADVISORY	
	IN OUT N/A	IN OUT N/A 22. Posting of Consumer Advisories	<input type="checkbox"/> <input type="checkbox"/>

Violations Related to Good Retail Practices (Blue Items)

Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health.

Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

Mark items below as **IN or OUT**

IN/OUT	C	N	
			23. Management and Personnel (FC-2)(590.003)
			24. Food and Food Protection (FC-3)(590.004)
			25. Equipment and Utensils (FC-4)(590.005)
			26. Water, Plumbing and Waste (FC-5)(590.006)
			27. Physical Facility (FC-6)(590.007)
			28. Poisonous or Toxic Materials (FC-7)(590.008)
			29. Special Requirements (590.009)
			30. Other

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board 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 a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

S: 59UInspect-ormb-14.doc

Inspector's Signature:	Print:	Page ___ of ___ Pages
PIC's Signature:	Print:	

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items 1-22)

FOOD PROTECTION MANAGEMENT

1	590.003(A)	Assignment of Responsibility*
	590.003(B)	Demonstration of Knowledge*
	2-103.11	Person in charge – duties

EMPLOYEE HEALTH

2	590.003(C)	Responsibility of the person in charge to require reporting by food employees and applicants*
	590.003(F)	Responsibility Of A Food Employee Or An Applicant To Report To The Person In Charge*
	590.003(G)	Reporting by Person in Charge*
3	590.003(D)	Exclusions and Restrictions*
	590.003(E)	Removal of Exclusions and Restrictions

FOOD FROM APPROVED SOURCE

4	Food and Water From Regulated Sources	
	590.004(A-B)	Compliance with Food Law*
	3-201.12	Food in a Hermetically Sealed Container*
	3-201.13	Fluid Milk and Milk Products*
	3-202.13	Shell Eggs*
	3-202.14	Eggs and Milk Products, Pasteurized*
	3-202.16	Ice Made From Potable Drinking Water*
	5-101.11	Drinking Water from an Approved System*
	590.006(A)	Bottled Drinking Water*
	590.006(B)	Water Meets Standards in 310 CMR 22.0*
	Shellfish and Fish From an Approved Source	
	3-201.14	Fish and Recreationally Caught Molluscan Shellfish*
	3-201.15	Molluscan Shellfish from NSSP Listed Sources*
		<i>Game and Wild Mushrooms Approved by Regulatory Authority</i>
	3-202.18	Shellstock Identification Present*
590.004(C)	Wild Mushrooms*	
3-201.17	Game Animals*	
5	<i>Receiving/Condition</i>	
	3-202.11	PHFs Received at Proper Temperatures*
	3-202.15	Package Integrity*
	3-101.11	Food Safe and Unadulterated *
6	<i>Tags/Records: Shellstock</i>	
	3-202.18	Shellstock Identification *
	3-203.12	Shellstock Identification Maintained*
	<i>Tags/Records: Fish Products</i>	
	3-402.11	Parasite Destruction*
	3-402.12	Records, Creation and Retention*
590.004(J)	1. Labeling of Ingredients*	
7	Conformance with Approved Procedures /HACCP Plans	
	3-502.11	Specialized Processing Methods*
	3-502.12	Reduced oxygen packaging, criteria*
	8-103.12	Conformance with Approved Procedures*

PROTECTION FROM CONTAMINATION

8	Cross-contamination	
	3-302.11(A)(1)	Raw Animal Foods Separated from Cooked and RTE Foods*
	Contamination from Raw Ingredients	
	3-302.11(A)(2)	Raw Animal Foods Separated from Each Other*
	Contamination from the Environment	
	3-302.11(A)	Food Protection*
	3-302.15	Washing Fruits and Vegetables
	3-304.11	Food Contact with Equipment and Utensils*
	Contamination from the Consumer	
	3-306.14(A)(B)	Returned Food and Reservice of Food* <i>Disposition of Adulterated or Contaminated Food</i>
3-701.11	Discarding or Reconditioning Unsafe Food*	
9	<i>Food Contact Surfaces</i>	
	4-501.111	Manual Warewashing - Hot Water Sanitization Temperatures*
	4-501.112	Mechanical Warewashing- Hot Water Sanitization Temperatures*
	4-501.114	Chemical Sanitization- temp., pH, concentration and hardness. *
	4-601.11(A)	Equipment Food Contact Surfaces and Utensils Clean*
	4-602.11	Cleaning Frequency of Equipment Food-Contact Surfaces and Utensils*
	4-702.11	Frequency of Sanitization of Utensils and Food Contact Surfaces of Equipment*
4-703.11	Methods of Sanitization – Hot Water and Chemical*	
10	<u>Proper, Adequate Handwashing</u>	
	2-301.11	Clean Condition – Hands and Arms*
	2-301.12	Cleaning Procedure*
	2-301.14	When to Wash*
11	<u>Good Hygienic Practices</u>	
	2-401.11	Eating, Drinking or Using Tobacco*
	2-401.12	Discharges From the Eyes, Nose and Mouth*
3-301.12	Preventing Contamination When Tasting*	
	<u>Prevention of Contamination from Hands</u>	
12	590.004(E)	Preventing Contamination from Employees*
	<u>Handwash Facilities</u>	
13	Conveniently Located and Accessible	
	5-203.11	Numbers and Capacities*
	5-204.11	Location and Placement*
	5-205.11	Accessibility, Operation and Maintenance
	<i>Supplied with Soap and Hand Drying Devices</i>	
	6-301.11	Handwashing Cleanser, Availability
	6-301.12	Hand Drying Provision

* Denotes critical item in the federal 1999 Food Code or 105 CMR 590.000.