City of Newton
Health and Human Services

Linda Walsh, Interim Commissioner
1000 Commonwealth Ave Newton, MA 02459
(617) 796-1420

Food Establishment Inspection Report - FDA

Insp Date:
Business:

Business ID:

Inspection:
Section:
Phone:
Inspector:
Reason:
Results:

Inspection Summary

Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/ 2009 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 1-Food Svc Establishment License/Permit # _____ Risk Category 04 Risk Level Observed _____

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	IN	OUT	N/O	N/A	COS	REPEAT
1A. PIC Present	O	O			☐	☐
B. Cert. food manager, knowledge, no critical violations	O	O			☐	☐
C. Duties of PIC	O	O			☐	☐
Employee Health	**IN**	**OUT**	**N/O**	**N/A**	**COS**	**REPEAT**
2. Management, food employee and conditional employee; knowledge, responsibilities and reporting	O	O	O	O	☐	☐
3. Proper use of restriction and exclusion	O	O			☐	☐
Good Hygienic Practices	**IN**	**OUT**	**N/O**	**N/A**	**COS**	**REPEAT**
4A. Proper eating, tasting, drinking, or tobacco use	O	O	O		☐	☐

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Good Hygienic Practices	IN	OUT	N/O	N/A	COS	REPEAT
B. Preventing contamination when tasting	O	O	O		☐	☐
5. No discharge from eyes, nose, and mouth	O	O	O		☐	☐
Preventing Contamination by Hands	**IN**	**OUT**	**N/O**	**N/A**	**COS**	**REPEAT**
6A. Hands clean & properly washed	O	O	O		☐	☐
B. Where to wash, hand antiseptics	O	O	O		☐	☐
7. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	O	O	O	O	☐	☐
8A. Adequate handwashing sinks properly supplied and accessible	O	O			☐	☐
B. Handwashing sinks accesible with proper signage, handwashing aids	O	O			☐	☐
C. Conveniently located handwashing sink	O	O			☐	☐
Approved Sources	**IN**	**OUT**	**N/O**	**N/A**	**COS**	**REPEAT**
9A. Milk, eggs, juice, bottled water, hermetically sealed food	O	O			☐	☐
B. Fish and shellfish	O	O	O	O	☐	☐
C. Wild mushrooms and game animals	O	O	O	O	☐	☐
10. Food received at proper temperature	O	O	O	O	☐	☐
11. Food in good condition, safe, & unadulterated	O	O			☐	☐
12A. Required records available: shellstock tags, parasite destruction	O	O	O	O	☐	☐
B. Records creation and retention	O	O	O	O	☐	☐
Protection from Contamination	**IN**	**OUT**	**N/O**	**N/A**	**COS**	**REPEAT**
13A. Food separated & protected	O	O	O	O	☐	☐
B. Gloves, use limitation, one task- contaminated	O	O	O	O	☐	☐
14A. Food-contact surfaces: cleaned & sanitized 171° F	O	O		O	☐	☐
B. Food contact surfaces cleaned and sanitized NMT 194° F, NLT 180° F	O	O		O	☐	☐
C. Mechanical warewashing equipment sanitization food contact surfaces, equip., utensils	O	O		O	☐	☐
15. Proper disposition of returned, previously served reconditions, & unsafe food	O	O			☐	☐
Potentially Hazardous Food Time/Temperature	**IN**	**OUT**	**N/O**	**N/A**	**COS**	**REPEAT**
16. Proper cooking time & temperatures	O	O	O	O	☐	☐
17. Proper reheating procedures for hot holding	O	O	O	O	☐	☐
18. Proper cooling time & temperatures	O	O	O	O	☐	☐
19. Proper hot holding temperatures	O	O	O	O	☐	☐
20. Proper cold holding temperatures	O	O	O	O	☐	☐
22. Time as a public health control: procedures & record	O	O	O	O	☐	☐

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Consumer Advisory	IN	OUT	N/O	N/A	COS	REPEAT
23. Consumer advisory provided for raw or undercooked foods	O	O		O	☐	☐

Highly Susceptible Populations	IN	OUT	N/O	N/A	COS	REPEAT
24. Pasteurized foods used; prohibited foods not offered	O	O		O	☐	☐

Chemical	IN	OUT	N/O	N/A	COS	REPEAT
25. Food additives: approved and properly used	O	O		O	☐	☐
26A. Toxic substances properly identified, stored and used	O	O		O	☐	☐
B. Restriction presence and use, restriction and storage of medicines	O	O		O	☐	☐
C. Storage- other personal care items	O	O		O	☐	☐

Conformance with Approved Procedures	IN	OUT	N/O	N/A	COS	REPEAT
27A. Compliance with variance, specialized process, & HACCP plan	O	O		O	☐	☐
B. Treating juice- HACCP, reduced oxygen packaging w/out variance, conformance with approved procedures	O	O		O	☐	☐
C. When HACCP plan is required	O	O		O	☐	☐

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
28. Pasteurized eggs used where required	O	O	O	O	☐	☐
29A. Water & ice from approved source	O	O	O	O	☐	☐
B. Alternative water supply, sampling	O	O	O	O	☐	☐
C. Sampling Report	O	O	O	O	☐	☐
30. Variance obtained for specialized processing methods	O	O	O	O	☐	☐

Food Temperature Control	IN	OUT	N/O	N/A	COS	REPEAT
31A. Proper cooling methods used; adequate equipment for temperature control	O	O	O	O	☐	☐
B. Frozen food	O	O	O	O	☐	☐
32. Plant food properly cooked for hot holding	O	O	O	O	☐	☐
33. Approved thawing methods used	O	O	O	O	☐	☐
34A. Thermometers provided and accurate	O	O	O	O	☐	☐
B. Thermometers function properly	O	O	O	O	☐	☐

Food Identification	IN	OUT	COS	REPEAT
35A. Food properly labeled; original container	O	O	☐	☐

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Food Identification	IN	OUT	COS	REPEAT
B. Food labels, labeling of ingredients	○	○	☐	☐

Prevention of Food Contamination	IN	OUT	COS	REPEAT
36A. Insects, rodents, & animals not present	○	○	☐	☐
B. Handling prohibition, controlling pests, prohibiting animals	○	○	☐	☐
37A. Contamination prevented during food storage	○	○	☐	☐
B. Food display; ice used as an exterior coolant prohibited as an ingredient	○	○	☐	☐
C. Consumer self-service operations- utensils and monitoring	○	○	☐	☐
38A. Personal cleanliness- prohibition jewelry	○	○	☐	☐
B. Maintenance of fingernails	○	○	☐	☐
39. Wiping cloths; properly used and stored	○	○	☐	☐
40. Washing fruits & vegetables	○	○	☐	☐

Proper Use of Utensils	IN	OUT	COS	REPEAT
41. In-use utensils; properly stored	○	○	☐	☐
42. Utensils, equipment & linens; properly stored, dried, and handled	○	○	☐	☐
43A. Single-use/ single service articles properly stored and used, required	○	○	☐	☐
B. Single-use/service articles use limitation, kitchenware and tableware preventing contamination	○	○	☐	☐
44. Gloves used properly	○	○	☐	☐

Utensils, Equipment and Vending	IN	OUT	COS	REPEAT
45A. Food & non-food contact surfaces cleanable	○	○	☐	☐
B. Food contact surfaces /utensils cleanability, molluscan shellfish tanks, consumer self-service	○	○	☐	☐
C. Properly designed characteristics: food and non-food contact surfaces, molluscan shellfish tanks	○	○	☐	☐
46A. Warewashing facilities: installed, maintained, & used; test strips	○	○	☐	☐
B. Operational warewashing machines	○	○	☐	☐
47. Non-food contact surfaces clean	○	○	☐	☐

Physical Facilities	IN	OUT	N/O	N/A	COS	REPEAT
48. Hot & cold water available; adequate pressure	○	○			☐	☐
49A. Plumbing installed; proper backflow devices	○	○			☐	☐
B. Prohibiting a cross-connection, non-drinking water, system maintained in good repair	○	○			☐	☐
C. Approved system and cleanable fixtures, service sink	○	○			☐	☐
50A. Sewage and waste water properly disposed	○	○			☐	☐
B. Grease traps easily accessible for cleaning	○	○			☐	☐

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Physical Facilities	IN	OUT	N/O	N/A	COS	REPEAT
C. Removing mobile food establishment waste	○	○		○	☐	☐
51A. Toilet facilities; properly constructed, supplied, & cleaned	○	○			☐	☐
B. Toilet tissue availability	○	○			☐	☐
52. Garbage & refuse properly disposed; facilities maintained	○	○			☐	☐
53A. Physical facilities installed, maintained, & clean	○	○			☐	☐
B. Cleaning maintenance tools, preventing contamination	○	○			☐	☐
54. Adequate ventilation & lighting; designated areas used	○	○			☐	☐

MASSACHUSETTS ONLY REGULATIONS

Rules and Regulations adopted for use in Massachusetts only.

Facilities	IN	OUT	COS	REPEAT
55A. Catering	○	○	☐	☐
B. When plans are reviewed, prerequisite for operations- valid permit	○	○	☐	☐
C. Contents of plans and specifications, preoperational inspections	○	○	☐	☐
56. Mobile Food Operations	○	○	☐	☐
57. Temporary Food Establishments	○	○	☐	☐
58. Residential Kitchens	○	○	☐	☐

Procedures	IN	OUT	COS	REPEAT
59. Anti-choking Procedures	○	○	☐	☐
60. Tobacco Products: Notice and Sale	○	○	☐	☐
61. Food Allergy Awareness Requirements	○	○	☐	☐

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