

Handout 5

“Food Code Summary Sheet” - Items #23 – 29

**developed by Kathleen MacVarish, RS
Milton Board of Health**

**An easy to read summary of frequently violated provisions
related to Good Retail Practices Items #23 - 29 on the
food establishment inspection report form**

FOOD CODE SUMMARY SHEET

Item #	Sub-Category	Code Section	Description
23: Management & Personnel	Handwashing	2-301.15/4-501.16	Wash hands in HW sink only not food prep, service, mop or warewash sink
		5-202.12	110 F water
		5-203.11	Min. 1 handwash sink
		5-204.11/205.11	Loc & Accessibility of HW sink
		6-301.11	Have soap available
		6-301.12	Have paper towels or air dryer
		6-301.13	No soap or towels at other sinks
		6-301.14	Handwash signs provided at all HW sinks
		6-501.18	HW facilities clean
	Hygienic Practices	2-302.11	Fingernail maintenance (no polish)
		2-303.11	Jewelry prohibition
		2-304.11	Outer clothing, cleanliness
		2-402.11	Hair restraints, including body hair Excludes: counter/hostess/waitstaff
24: Food & Food Protection	Container ID	3-202.12	Label containers with common name (not dry pasta if obvious)
		3-602.11	Ing statement/Labels, incl bulk foods (Name, ing, mfr, quantity & nut. info if applicable-- except baked goods on premises or by same owner)
	Protection from Contamination	3-202.19	Shellstock condition (discard broken or dead shellstock)
		3-303.12	Food in contact with ice (pkg fd no direct contact, unpkg ice must drain except raw F&V, fish & chicken)
		3-304.12	In-use utensil storage/prep (handle out when in food/on counter 4hrs if cl/sanit)
		3-304.13	Linen & napkin use restrictions (change linen in baskets every cust.)

		3-304.14	Wiping cloth use limitation (separate for raw foods)
		3-304.15	Glove use limitations
		3-304.16	Clean tableware for 2nds (bev refill OK)
		3-305.11	Food storage: 6 inch clearance (except cased, plastic wrap or crates)
		3-305.12	Prohibited food storage areas
		3-306.11	Food display/sneezequards
		3-306.12	Condiment protection
		3-306.13	Consumer self-service operations (food allowed, utensils, monitoring)
		6-404.11	Segregate returns
	Time/Temperature Control	3-501.11	Frozen foods 0 F
		3-501.12	Slacking allowed
		3-501.13	Thawing
25. Utensils & Equipment	Materials	4-101.16	No sponges
		4-202.11	Condition of food contact surfaces
		4-202.16	Condition of nonfood contact surfaces
	Cleanability & Functionality	4-202.17	Access for cleaning & inspection
		4-204.112	Location of therm/permanent affix for hot & cold units
		4-301.11	Capacity hot & cold units adequate
		4-302.11	Utensils for self-service (1 per container)
		4-302.12	Therm accessible & in-use
		4-701.10/901.11	Fd contact surfaces & utensils must be sanitized & air dried
	Maintenance	4-501.11	Equipment in good repair
		4-502.11	Therm & gauges in good repair
	Manual & Mechanical Warewashing	4-204.113	Date plate on DM

		4-301.12	Manual cl/sanit sink req.
		4-302.13	DM thermometers
		4-302.14	Test kit provided
		4-302.116	Test kit used
		4-501.14	Warewash eq cleaning frequency
		4-501.16	Don't use warewash sink for HW
		4-501.17,18	Proper warewash (soap, clean water)
		4-501.115	Det-Sanit combos/no rinse
	Wiping cloths	4-802.11	Launder wet daily/dry ones as needed
		4-803.11	Dirty linen storage
		4-803.12	Linens: mechanical wash Cloths: may be manual
		4-901.12	Air dry cloths
	Utensil & Equipment Storage & Handling	4-903.11	6 in storage clean eq, linens, ut, ss articles
		4-903.12	Storage prohibitions (lockers, bathrooms, garbage rooms, mech rooms, sewer lines, leaking water lines, open stairways)
		4-904.11	Utensil storage (handle out)
		4-904.13	Preset tableware (wrap), remove extra settings
26. Water, Plumbing & Waste		5-202.12	110 F hot water/15 seconds if metered faucets
		5-202.13	Air gaps
		5-501.17	Covered trash receptacles in ladies rooms
		5-501.113	Covered trash food prep (except when in use)
		5-501.116	Clean trash receptacles
		6-202.110	Outdoor refuse areas
27. Physical Facility	Materials: Design, Construction & Installation	6-101.11/201.11	Indoor f/w/c: smooth, durable, easily cleanable/non-absorbant

Part II: HANDOUTS

		6-102.11	Outdoor & exterior surfaces
		6-201.11	Utility lines
		6-201.13	Cove base/sealed
		6-201.14	Carpet restrictions
		6-202.11	Lights shielded
	Restrooms/Locker Rooms	6-202.14	Toilet room enclosed/door self-closing
		6-501.19	Keep toilet door closed
		6-302.11	Toilet paper
		6-305.11	Dressing room/lockers required
		7-209.11	Personal articles must be stored in dressing room or locker
	Premises	6-202.15	Outer openings protected (screens as needed)
		6-202.111	Living/sleeping prohibited
		6-501.11/501.12	Physical facilities clean & in good repair
		6-501.111	Control of pests
		6-501.114	No litter/unnecessary items on premises
		6-501.115	Prohibition of animals
28. Poisonous or Toxic Substances		7-301.11	Proper storage of toxics, at retail
29. Special Requirements	Caterers Mobile Food Temporary Food Residential Kitchen B&B Retail All Chokesaver Tobacco Sales	590.009A 590.009B 590.009C 590.009D (1) (2) (3) 590.009E 590.009F	Training & Insurance Age/signs

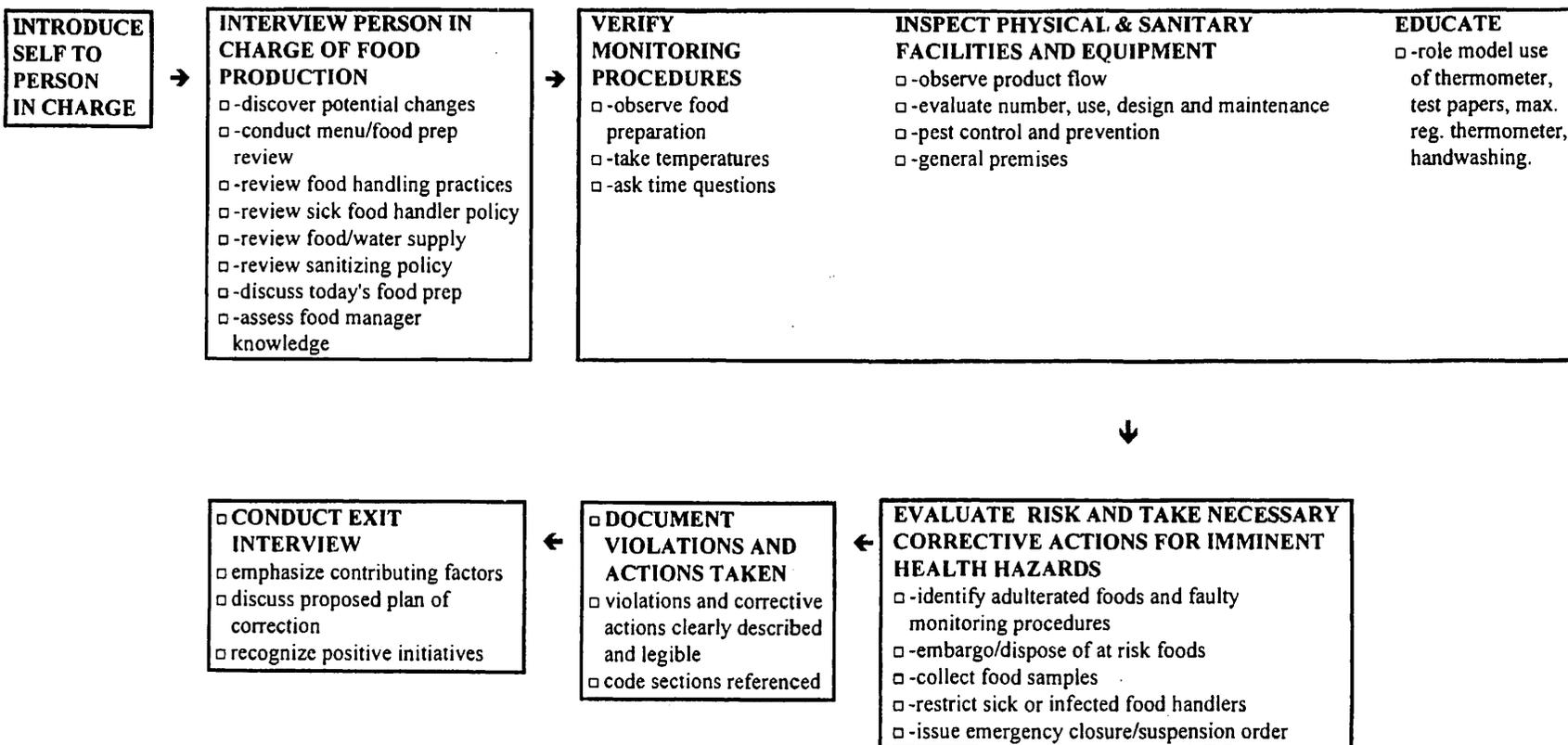
Handout 6

INSPECTION EQUIPMENT CHECKLIST	
MHOA Reference Manual for Food Protection Programs See Also Part II, Session 1 Handouts	
Type of Equipment	Use
Thermometers: <ul style="list-style-type: none"> • Food (Stem-type) • Thermocouple • Maximum Registering • Thermolabels (160°F) 	To monitor food and equipment temperatures
Test Strips <ul style="list-style-type: none"> • Chlorine • Iodine • Quaternary Ammonia Compounds 	To monitor sanitizer concentrations (50-100 PPM) To monitor sanitizer concentrations (12.5-25 PPM) To monitor sanitizer concentrations (200 PPM)
White lab coat	To wear during inspections. Especially in hospital/nursing home kitchens
Hair net or restraint	To restrain hair during inspection
Clipboard	To hold forms/papers
Proper ID	For identification purposes
Pens (black or blue ink)	For writing reports
Alcohol swab packets	To disinfect food thermometer
Flashlight	To inspect poorly lit areas
Sterile sample bags	To collect food samples
Cooler/ice packs	To transport food samples for lab analysis
Food establishment Inspection Report Forms and Regulations	For proper report writing and documentation

Massachusetts Department of Public Health - Division of Food and Drugs

CONDUCTING A ROUTINE FOOD ESTABLISHMENT INSPECTION

Foundations for Local Public Health Practice:
Tools Needed to Get the Job Done
Handout 7



New England Alliance for
Public Health Workforce Development

While keeping in mind:

1. Courteous, professional, good communication skills
2. Inspection equipment necessary to conduct inspection
3. Need for file review / previous food establishment history.
4. Scheduling versus unannounced inspections.
5. Process is flexible depending on the establishment, language barriers, timing, etc.
6. Process can be modified (abbreviated or extended) with each inspection.

MHOA Reference Manual
for
Food Protection Programs

urflow.doc (2/4/97)

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

PROTECTION FROM CHEMICALS

14		Food or Color Additives
	3-202.12	Additives*
	3-302.14	Protection from Unapproved Additives*
15		Poisonous or Toxic Substances
	7-101.11	Identifying Information – Original Containers*
	7-102.11	Common Name – Working Containers*
	7-201.11	Separation – Storage*
	7-202.11	Restriction – Presence and Use*
	7-202.12	Conditions of Use*
	7-203.11	Toxic Containers – Prohibitions*
	7-204.11	Sanitizers, Criteria – Chemicals*
	7-204.12	Chemicals for Washing Produce, 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*

TIME/TEMPERATURE CONTROLS

16		Proper Cooking Temperatures for PHFs
	3-401.11A(1)(2)	Eggs- 155°F 15 Sec. Eggs- Immediate Service 145°F15sec*
	3-401.11(A)(2)	Comminuted Fish, Meats & Game Animals - 155°F 15 sec. *
	3-401.11(B)(1)(2)	Pork and Beef Roast - 130°F 121 min*
	3-401.11(A)(2)	Ratites, Injected Meals – 155°F 15 sec. *
	3-401.11(A)(3)	Poultry, Wild Game, Stuffed PHFs, Stuffing Containing Fish, Meat, Poultry or Ratites-165°F 15 sec. *
	3-401.11(C)(3)	Whole-muscle, Intact Beef Steaks 145°F *
	3-401.12	Raw Animal Foods Cooked in a Microwave 165°F *
	3-401.11(A)(1)(b)	All Other PHFs – 145°F 15 sec. *
17		Reheating for Hot Holding
	3-403.11(A)&(D)	PHFs 165°F 15 sec. *
	3-403.11(B)	Microwave- 165° F 2 Minute Standing Time*
	3-403.11(C)	Commercially Processed RTE Food - 140°F*
	3-403.11(E)	Remaining Unsliced Portions of Beef Roasts*
18		Proper Cooling of PHFs
	3-501.14(A)	Cooling Cooked PHFs from 140°F to 70°F Within 2 Hours and From 70°F to 41°F/45°F Within 4 Hours. *
	3-501.14(B)	Cooling PHFs Made From Ambient Temperature Ingredients to 41°F/45°F Within 4 Hours*

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

	3-501.14(C)	PHFs Received at Temperatures According to Law Cooled to 41°F/45°F Within 4 Hours. *
	3-501.15	Cooling Methods for PHFs
19		PHF Hot and Cold Holding
	3-501.16(B) 590.004(F)	Cold PHFs Maintained at or below 41°/45° F*
	3-501.16(A)	Hot PHFs Maintained at or above 140°F. *
	3-501.16(A)	Roasts Held at or above 130°F. *
20		Time as a Public Health Control
	3-501.19	Time as a Public Health Control*
	590.004(H)	Variance Requirement

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

21	3-801.11(A)	Unpasteurized Pre-packaged Juices and Beverages with Warning Labels*
	3-801.11(B)	Use of Pasteurized Eggs*
	3-801.11(D)	Raw or Partially Cooked Animal Food and Raw Seed Sprouts Not Served. *
	3-801.11(C)	Unopened Food Package Not Re-served. *

CONSUMER ADVISORY

22	3-603.11	Consumer Advisory Posted for Consumption of Animal Foods That are Raw, Undercooked or Not Otherwise Processed to Eliminate Pathogens. * <i>Effective 1/1/2001</i>
	3-302.13	Pasteurized Eggs Substitute for Raw Shell Eggs*

SPECIAL REQUIREMENTS

590.009(A)-(D)	Violations of Section 590.009(A)-(D) in catering, mobile food, temporary and residential kitchen operations should be debited under the appropriate sections above if related to foodborne illness interventions and risk factors. Other 590.009 violations relating to good retail practices should be debited under #29 – Special Requirements.
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VIOLATIONS RELATED TO GOOD RETAIL PRACTICES (Blue Items 23-30)

Critical and non-critical violations, which do not relate to the foodborne illness interventions and risk factors listed above, can be found in the following sections of the Food Code and 105 CMR 590.000.

Item	Good Retail Practices	FC	590.000
23.	Management and Personnel	FC – 2	.003
24.	Food and Food Protection	FC – 3	.004
25.	Equipment and Utensils	FC – 4	.005
26.	Water, Plumbing and Waste	FC – 5	.006
27.	Physical Facility	FC – 6	.007
28.	Poisonous or Toxic Materials	FC – 7	.008
29.	Special Requirements		.009
30.	Other		

Handout 4 Inspection Report Comparison

Two different Inspectors inspected this restaurant on September 23, 2005. One has limited experience with food establishment inspections and report writing, and writes a "poor" report (for the sake of this comparison). The other, more experienced Inspector writes a "good" report.

P = Poor report; G = Good report

Here are their findings:

RISK FACTORS

1. PIC

P Nothing noted on report

G PIC failed to demonstrate knowledge of employee health (item 2), cooling requirements (item 18) and toxics (item 28)

590.003 (B)

2. Employee Health

P Food handler wearing bandage on finger

G Food handler deboning chicken was wearing bandage on finger, without gloves

2-201.11 (B) (2)

Comments for Discussion section: PIC thought bandage alone on recently cut finger was OK for non-RTE foods

8. Separation

P Raw chicken stored above potato salad

G Raw chicken stored above uncovered potato salad, which appears to have drippings from chicken.

3-302.11 (A) (1)

Comments for Discussion section: PIC disposed of potato salad

9. FSC Sanitizing

P Nothing noted

G Chlorine sanitizing solution measured 0 ppm.

4-501.114

16. Cooking

P Nothing noted

G Hamburger coming off grill was 145°F internal

3-401.11 (A) (2)

18. Cooling

P Nothing noted.

G PIC said leftover PHFs are put in walk-in overnight. No temperature checks made until morning.

3-501.14 (A)

Comments for Discussion section: PIC told cooling requires 2 hours 140 F to 70 F then 4 hours 70 F to 41 F; PIC said he didn't know.

19. Hot & Cold Holding

P Some food temps above 41°F.

G Potato salad and chicken salad were 48°F at 10:00 AM

590.004 (F)

GOOD RETAIL PRACTICES

23. Management and Personnel

P Nothing noted

G Food handler touched gloved-hand to face then continued preparing food

590.003 & 2-301.14

Part II: HANDOUTS

24. Food and Food Protection

P Hamburg thawing at room temperature

G Hamburg thawing at room temperature was 80° at 9:45AM. Cook said he took it out of freezer at 7:00 AM.

590.004 & 3-501.13

25. Equipment and Utensils

P Can opener is dirty

G Can opener has dried food in blade and gear

P Nothing noted

G Vegetable chopper noted with dried vegetable cuttings at 9:30 AM not cleaned since night before

590.005 & 4-501.14

27. Physical Facility

P Flies in restaurant

G 3 flies observed in kitchen and 2 in dining room

590.007 & 6-501.111

P Standing water on kitchen floor

G Kitchen floor near dishwasher is cracked and exhibited eroded cement. Water on this section of floor puddles.

590.007 & 6-201.11

28. Poisonous or Toxic Materials

P Nothing noted

G Can of insecticide observed in a kitchen cabinet. Manager says he uses it occasionally for flies.

590.008 & 7-203.11

Comments for Discussion section: PIC was informed that pesticides may only be applied by a licensed PCO and are not allowed at all in food service establishments

INSPECTION REPORT COMPARISON SUMMARY

Both reports:

- Completed page 1 information, including time in/out, type of inspection and operation as well as permit number
- Marked Violations related to Red Risk Factors, Blue GRPs and Number of Violation boxes on page 1 and Corrective Action boxes on Page 2
- Noted Date of Reinspection
- Noted Page numbers on Pages 1 and 2
- Provided signatures and printed names of Inspector and PIC on Page 1
- Noted Item numbers and Critical/Red violations on Page 2

P = "Poor" report:

- Page 1 is missing information: Telephone Number, Risk Level and HACCP
- Page 2 Code references are left blank
- Violations are missed and descriptions are incomplete and/or vague
- Discussion with PIC is blank

G = "Good" report:

- Page 1 is complete including Risk Level and HACCP
- Page 2 Code Reference are noted for all violations marked
- Discussion with PIC is completed
- Voluntary Disposal box is checked

SAMPLE INSPECTION REPORT
"GOOD"

COMMONWEALTH OF MASSACHUSETTS
Town OF Sometown

Board of Health
Tel. 617-XXX-XXXX

FOOD ESTABLISHMENT INSPECTION REPORT

Name <u>Good Smell'n Bar and Grill</u>	Date <u>9/23/05</u>	Type of Operation(s) <input checked="" 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 checked="" 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 <u>10 So. Main Street</u>	Risk Level <u>3</u>	HACCP <u>Y/N</u>	Permit No. <u>18</u>
Telephone <u>234-567-8910</u>	Owner <u>Louie Bartorelli</u>	Time In: <u>9:15 a.m.</u> Out: <u>1:00 a.m.</u>	
Inspector <u>William Thoroughgood</u>	Person in Charge (PIC) <u>Max Afid</u>		

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

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.

Non-compliance with:
Anti-Choking Tobacco
590.009 (E) 590.009 (F)
Local Law

FOOD PROTECTION MANAGEMENT

1. PIC Assigned / Knowledgeable / Duties

EMPLOYEE HEALTH

2. Reporting of Diseases by Food Employee and PIC
 3. Personnel with Infections Restricted / Excluded

FOOD FROM APPROVED SOURCE

4. Food and Water from Approved Source
 5. Receiving / Condition
 6. Tags / Records / Accuracy of Ingredient Statements
 7. Conformance with Approved Procedures / HACCP Plans

PROTECTION FROM CONTAMINATION

8. Separation / Segregation / Protection
 9. Food Contact Surfaces Cleaning and Sanitizing
 10. Proper Adequate Handwashing
 11. Good Hygienic Practices

12. Prevention of Contamination from Hands
 13. Handwash Facilities

PROTECTION FROM CHEMICALS

14. Approved Food or Color Additives
 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

16. Cooking Temperatures
 17. Reheating
 18. Cooling
 19. Hot and Cold Holding
 20. Time as a Public Health Control

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

21. Food and Food Preparation for HSP

CONSUMER ADVISORY

22. Posting of Consumer Advisories

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.

C	N		
	<input checked="" type="checkbox"/>	23. Management and Personnel	(FC-3)(590.004)
	<input checked="" type="checkbox"/>	24. Food and Food Protection	(FC-3)(590.004)
	<input checked="" type="checkbox"/>	25. Equipment and Utensils	(FC-4)(590.005)
	<input type="checkbox"/>	26. Water, Plumbing and Waste	(FC-5)(590.006)
	<input checked="" type="checkbox"/>	27. Physical Facility	(FC-6)(590.007)
<input checked="" type="checkbox"/>	<input type="checkbox"/>	28. Poisonous or Toxic Materials	(FC-7)(590.008)
	<input type="checkbox"/>	29. Special Requirements	(590.009)
	<input type="checkbox"/>	30. Other	

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

7

Official Order for Correction: Based on an inspection today, the items checked 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: 9/30/05

Inspector's Signature: <u>William Thoroughgood</u>	Print: <u>William Thoroughgood</u>	Page <u>1</u> of <u>2</u> Pages
PIC's Signature: <u>Max Afid</u>	Print: <u>Max Afid</u>	

Part II: HANDOUTS

THE COMMONWEALTH OF MASSACHUSETTS

TOWN OR CITY OF Sometown

Establishment Name: Good Smell'n Bar and Grill Date: 9/23/05 Page: 2 of 2

SAMPLE INSPECTION REPORT
"GOOD"

Item No.	Code Reference	C - Critical Item R - Red Item	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION <small>PLEASE PRINT CLEARLY</small>	D V
1	590.003(B)	R	PIC failed to demonstrate knowledge of employee health (item 2), cooling requirements (item 18) and toxics (item 28).	
2	2-201.11	(B)(2) R	Food handler deboning chicken was wearing bandage on finger without gloves.	
8	3-302.11	(A)(1) R	Raw chicken stored above uncovered potato salad which appears to have drippings from chicken. PIC disposed of potato salad.	
9	4-501.11	R	Chlorine sanitizing solution measured 0 ppm.	
16	3-401.11	(A)(2) R	Hamburger coming off grill was 145 degrees F. internal.	
18	3-501.14	(A) R	PIC said leftover PHF's are put in walk-in overnight. No temperature checks made until morning.	
19	590.004(F)	R	Potato salad and chicken salad were 48 degrees F. at 10:00 a.m.	
23	2-301.14	590.003	Food handler touched gloved-hand to face then continued to prepare food.	
24	3-501.13	590.004	Hamburg thawing at room temperature was 80 degrees F. at 9:45 a.m. Cook said he took it out of freezer at 7:00 a.m.	
25	4-501.14	590.005	Can opener had dried food in blade and gear. Vegetable chopper noted with dried vegetable cuttings (9:30 a.m.) not cleaned since night before	
27	6-501.11	590.007	3 flies observed in kitchen and 2 in dining room.	
	6-201.11	590.007	Kitchen floor near dishwasher is cracked and eroded cement. Water on this section of floor puddles.	
28	7-203.11	590.008 C	Can of insecticide observed in a kitchen closet. Manager says he uses it occasionally for flies.	

Discussion With Person in Charge: <u>After pointing out item 8 violation to PIC, he disposed of potato salad in dumpster. PIC told cooling (item 18) requires 2 hours 140-70 degrees F, then 4 hours 70-41 degrees F. PIC said he didn't know. PIC thought bandage alone on recently cut finger was OK for non-RTE foods. PIC was informed that pesticides may only be applied by a licensed PCO and are not allowed at all in food service establishments</u>	Corrective Action Required:	<input type="checkbox"/> No	<input checked="" type="checkbox"/> Yes
	<input type="checkbox"/> Voluntary Compliance	<input type="checkbox"/> Employee Restriction / Exclusion	
	<input checked="" type="checkbox"/> Re-inspection Scheduled	<input type="checkbox"/> Emergency Suspension	
	<input type="checkbox"/> Embargo	<input type="checkbox"/> Emergency Closure	
	<input checked="" type="checkbox"/> Voluntary Disposal	<input type="checkbox"/> Other:	

Foundations for Local Public Health Practices:
Tools Needed to Get the Job Done

New England Alliance for
Public Health Workforce Development

SAMPLE INSPECTION REPORT
"POOR"

COMMONWEALTH OF MASSACHUSETTS
Town OF Sometown

Board of Health

Tel. _____

FOOD ESTABLISHMENT INSPECTION REPORT

Name <u>Good Smell'n Bar and Grill</u>	Date <u>9/23/05</u>	Type of Operation(s) <input checked="" 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 checked="" 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 <u>10 So. Main Street</u>	Risk Level	Permit No. <u>18</u>	
Telephone <u>234-567-8910</u>	HACCP Y/N		
Owner <u>Louie Bartorelli</u>	Time In: <u>12:00 p.m.</u>		
Person in Charge (PIC) <u>Max Afid</u>	Time Out: <u>1:15 p.m.</u>		
Inspector <u>Irving Misset</u>			

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

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.

Non-compliance with:
Anti-Choking 590.009 (E) Tobacco 590.009 (F)
Local Law

FOOD PROTECTION MANAGEMENT

1. PIC Assigned / Knowledgeable / Duties

EMPLOYEE HEALTH

2. Reporting of Diseases by Food Employee and PIC
 3. Personnel with Infections Restricted / Excluded

FOOD FROM APPROVED SOURCE

4. Food and Water from Approved Sources
 5. Receiving / Condition
 6. Tags / Records / Accuracy of Ingredient Statements
 7. Conformance with Approved Procedures / HACCP Plans

PROTECTION FROM CONTAMINATION

8. Separation / Segregation / Protection
 9. Food Contact Surfaces Cleaning and Sanitizing
 10. Proper Adequate Handwashing
 11. Good Hygienic Practices

12. Prevention of Contamination from Hands
 13. Handwash Facilities

PROTECTION FROM CHEMICALS

14. Approved Food or Color Additives
 15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

16. Cooking Temperatures
 17. Reheating
 18. Cooling
 19. Hot and Cold Holding
 20. Time as a Public Health Control

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

21. Food and Food Preparation for HSP

CONSUMER ADVISORY

22. Posting of Consumer Advisories

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.

C	N	
		23. Management and Personnel (FC-2):590.003
	x	24. Food and Food Protection (FC-3):590.004
	x	25. Equipment and Utensils (FC-4):590.006
		26. Water, Plumbing and Waste (FC-5):590.008
	x	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):

3

Official Order for Correction: Based on an inspection today, the items checked 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: 9/30/05

Inspector's Signature: <u>Irving Misset</u>	Print: <u>Irving Misset</u>	Page <u>1</u> of <u>2</u> Pages
PIC's Signature: <u>Max Afid</u>	Print: <u>Max Afid</u>	

Part II: HANDOUTS

