

Food Safety Find the Violation Document the Results

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Public Health
Prevent. Promote. Protect.

Food Establishment Inspection Report – City/Town of _____

Establishment:		Date:	Page 1 of ____
Address:		Time in:	Time out:
Telephone:	Permit No.:	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):	
Owner:		Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):	
Person-in-charge:			
Inspector:			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = in compliance OUT= out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Supervision						
1 Person-in-charge present, demonstrates knowledge, and performs duties						
2 Certified Food Protection Manager						
Employee Health						
3 Management, food employee and conditional employee; knowledge, responsibilities and reporting						
4 Proper use of restriction and exclusion						
5 Procedures for responding to vomiting and diarrheal events						
Good Hygienic Practices						
6 Proper eating, tasting, drinking, or tobacco use						
7 No discharge from eyes, nose, and mouth						

Compliance Status	IN	OUT	N/A	N/O	COS	R
Protection from Contamination						
15 Food separated and protected						
16 Food-contact surfaces; cleaned & sanitized						
17 Proper disposition of returned, previously served, reconditioned & unsafe food						
Time/Temperature Control for Safety						
18 Proper cooking time & temperatures						
19 Proper reheating procedures for hot holding						
20 Proper cooling time and temperature						
21 Proper hot holding temperature						
22 Proper cold holding temperature						
23 Proper date marking and disposition						
24 Time as a Public Health Control						

Document The Results

- Complete the inspection form – It is a legal document
- Number the pages 1 of 5
- Document end time
- Document compliance times and re-inspection (COS, P 72 Hrs, Pf 10 Days, C 90 Days)
- Document type of operation and inspection type
- Signature of PIC and Date
- Description of violations in Observation and Corrective Actions
 - Area of grill needs to be cleaned – ***Area of grill has excessive grease, grime, and encrusted old food matter build-up.***
 - Rodent activity found in kitchen – ***Fresh rodent dropping (TNTC) or (greater than 50) found of main kitchen food preparation area, food contact surfaces, cutting boards, food equipment on meat slicer and in draws under prep counter containing food prep knives and utensils.***

Find the Violation – Document the Results

- Inspection #'s: _____ (Supervision, Protection from contamination, Time/Temp Control, Physical Facilities etc.)
- State Code: _____

- FDA Code: _____

- Risk Level: _____
- Compliance Time: _____
- Observation Description:



Cite the Violations



- Inspection # 55
- State Code: 590.006
- FDA Code: 6-501.15
- Risk Level: Pf C
- Compliance Time: COS
- Observation Description: 55- Heavily soiled mop water with decayed food matter, grease, grime being used to clean floor, Mop and mop bucket heavily soiled with encrusted food. Grime matter build up.



DOOLEY
DISPOSAL SERVICES
FOXBORO, MA
508-543-JUNI

Cite the Violations



- Inspection # 54
- State Code: 590.005
- FDA Code: 5-501.15
- Risk Level: C
- Compliance Time: 24 Hr
- Observation Description: Dumpster uncovered, rotting and decaying food on ground around and under dumpster, Enclosure gate in disrepair not closable



Cite the Violations



- Inspection # 38, 54
- State Code: 590.006,5
- FDA Code: 6-501.111,112,114
- Risk Level: C
- Compliance Time: COS,72 Hr,
- Observation Description: Dead rats in and around dumpster, Dumpster plug missing





Cite the Violations



- Inspection # 38
- State Code: 590.006
- FDA Code: 6-501.111
- Risk Level: C
- Compliance Time: 24 Hr
- Observation Description: **Active** Rodent - Rat burrows and **fresh** droppings on dumpster side of establishment property line



Cite the Violations



- Inspection # 38
- State Code: 590.006
- FDA Code: 6-501.111
- Risk Level: C
- Compliance Time: 24Hr.
72Hrs
- Observation Description: Fresh rodent-rat droppings (TNTC) on grounds in rubbish storage area



Cite the Violations



- Inspection # 53, _____
- State Code: 590.005,6 _____
- FDA Code: 5-501.113,115,13,16 _____
- Risk Level: C _____
- Compliance Time: 24Hr, 72Hr _____
- Observation Description: Grease storage area not adequately maintained, containers not covered, ground area saturated with grease spillage, rancid odors evident. Cardboard boxes strewn about area.



Cite the Violations



- Inspection # 54
- State Code: 590.005
- FDA Code: 5-501.115
- Risk Level: C
- Compliance Time: 72Hr
- Observation Description: Grease barrel not maintained. Heavy old grease matter build-up on container and ground. Rancid grease Oder evident.



Cite the Violations



- Inspection # 38,55
- State Code: 590.006,

- FDA Code: 6-202.15,201.12

- Risk Level: C
- Compliance Time: COS, 24 Hr
- Observation Description: Rear door to establishment open and not screened. Floors at rear of establishment heavily soiled with grease, grime and encrusted old food matter buildup



Cite the Violations



- Inspection # 13
- State Code: 590.003
- FDA Code: 3-101-11,13
- Risk Level: P,Pf
- Compliance Time: COS
- Observation Description: 48 oz can of beans heavily damaged on seams, Product deemed adulterated



Cite the Violations



- Inspection # 39,43
- State Code: 590.003, _____
- FDA Code: 3-303.12,14
- Risk Level: C
- Compliance Time: COS
- Observation Description: Ice Cream Scooper stored in standing water at room temperature between use. Water had sour milk odor.



Cite the Violations



- Inspection # 48,39
- State Code: 590.004
- FDA Code: 4-301.12,3-305.11
- Risk Level: Pf,C
- Compliance Time: COS,24Hr
- Observation Description: 2 Bay Food prep sink used for ware washing, Food Contact surfaces not being sanitized. Tray of Crabmeat stuffed chicken breast cooling on shelf next to improper ware washing.



Cite the Violations



- Inspection # 39,22,24
- State Code: 590.003
- FDA Code: 3-306.11, 3-501.16(A)(2)and(B)
- Risk Level: P,Pf,C
- Compliance Time: COS
- Observation Description: TCS foods ham, mozzarella, lettuce, on display exposed to contamination from public, at 72 f, no time/temp control plan



Cite the Violations



- Inspection # 15
- State Code: 590.003

- FDA Code: 3-302.11

- Risk Level: P
- Compliance Time: COS
- Observation Description: Raw chickens stored in plastic bag observed dripping blood in opened RTE cakes. Operator must discard contaminated cakes immediately and properly store TCS foods to prevent cross contamination



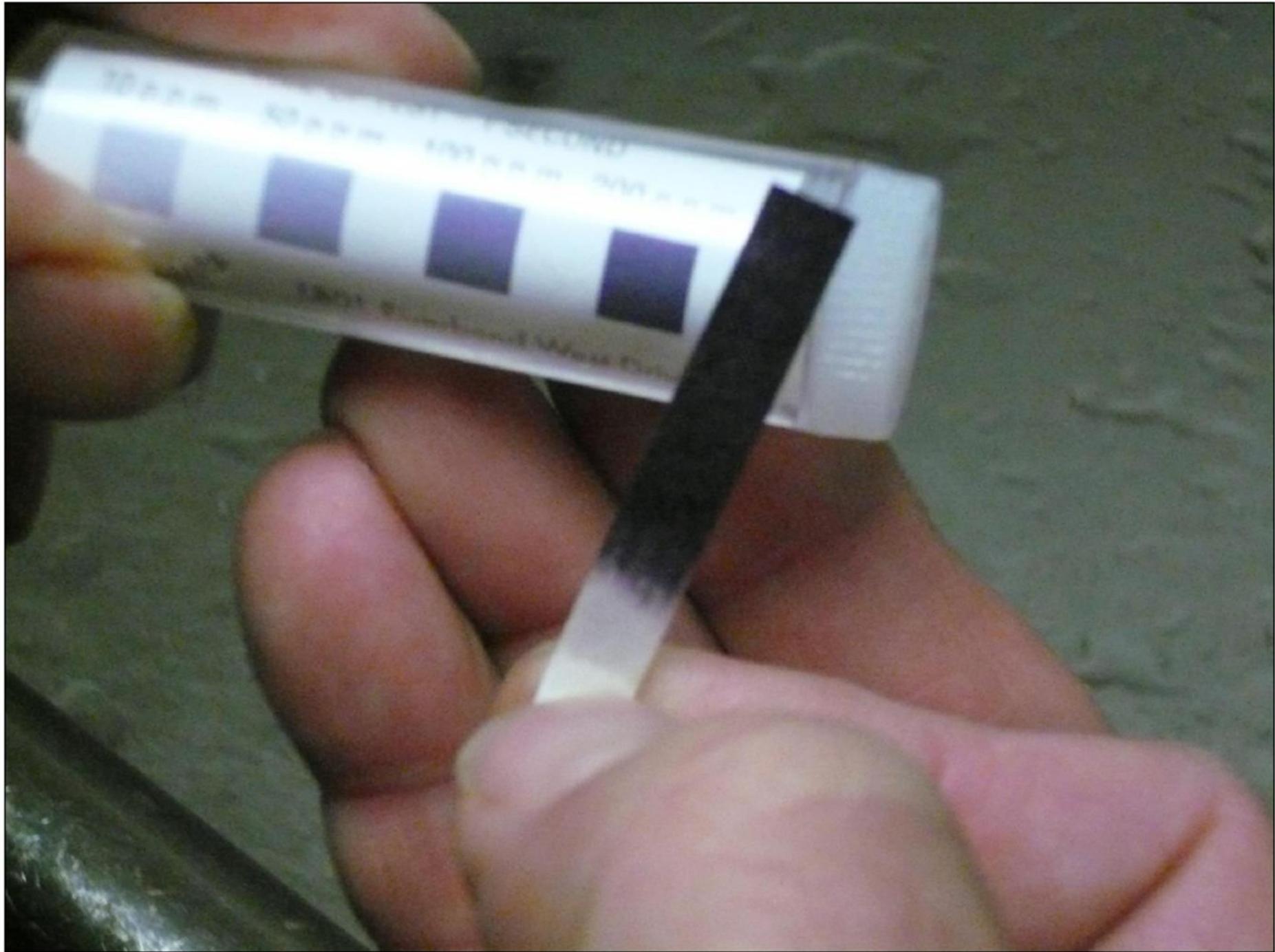
Cite the Violations



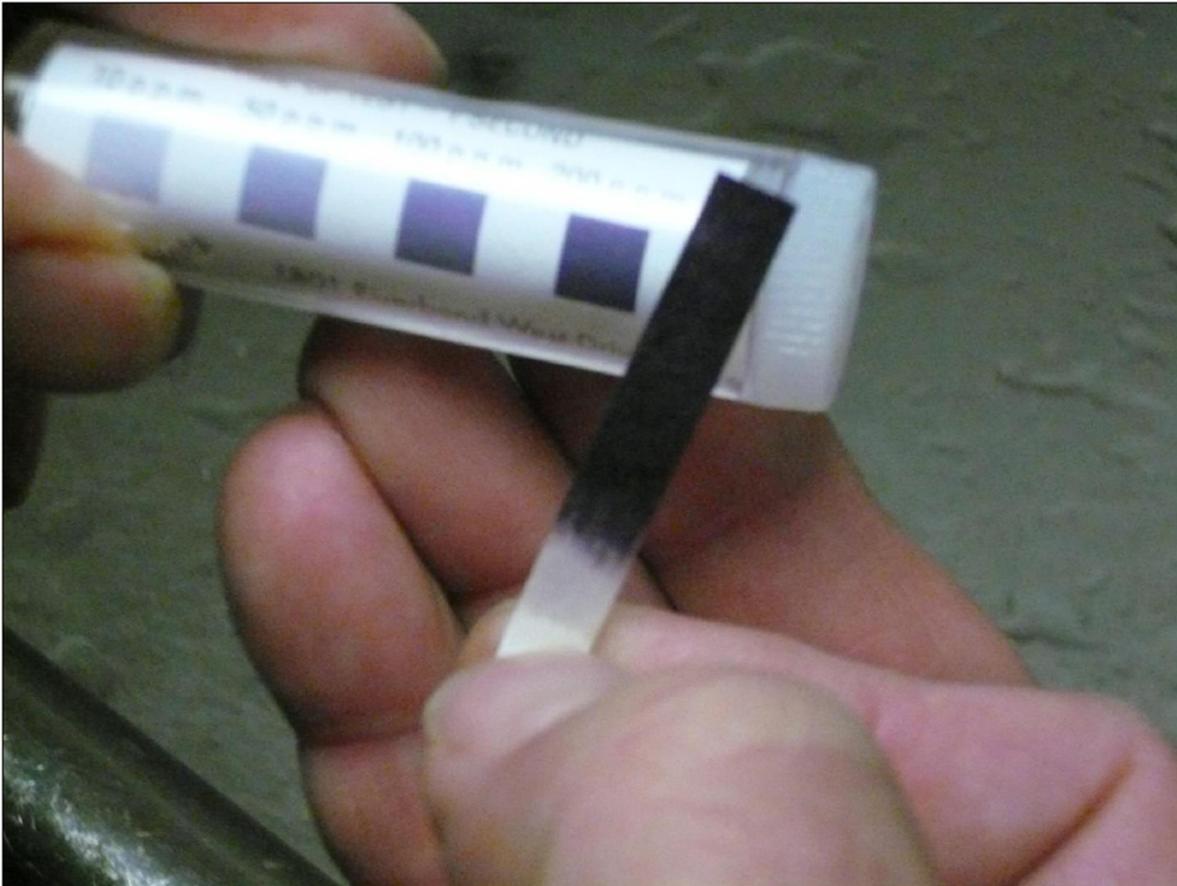
- Inspection # 39,37,49
- State Code: 590.003,004

- FDA Code: 3-305.11,12. 4-601.11(B)

- Risk Level: C
- Compliance Time: 7-14 days
- Observation Description: Multiple food (flour, sugar etc.) bins have no covers, labels are starting to fade, visible dirt build-up in exterior areas. All food containers must be properly labeled, covered to prevent contamination and be kept cleaned.



Cite the Violations



- Inspection # 16
- State Code: 590.004
- FDA Code: 4-501.114
- Risk Level: P
- Compliance Time: COS
- Observation Description: Chlorine sanitizer concentration exceeds allowable level, test kit turned black when tested in the sanitize compartment sink. Chlorine concentration should be in the range of 50-200 ppm.



Cite the Violations



- Inspection # 16
- State Code: 590.004

- FDA Code: 4-601.11(A)

- Risk Level: Pf
- Compliance Time: COS
- Observation Description: Visible mold and grime in interior area of ice machine. Operator must clean and sanitize ice machine



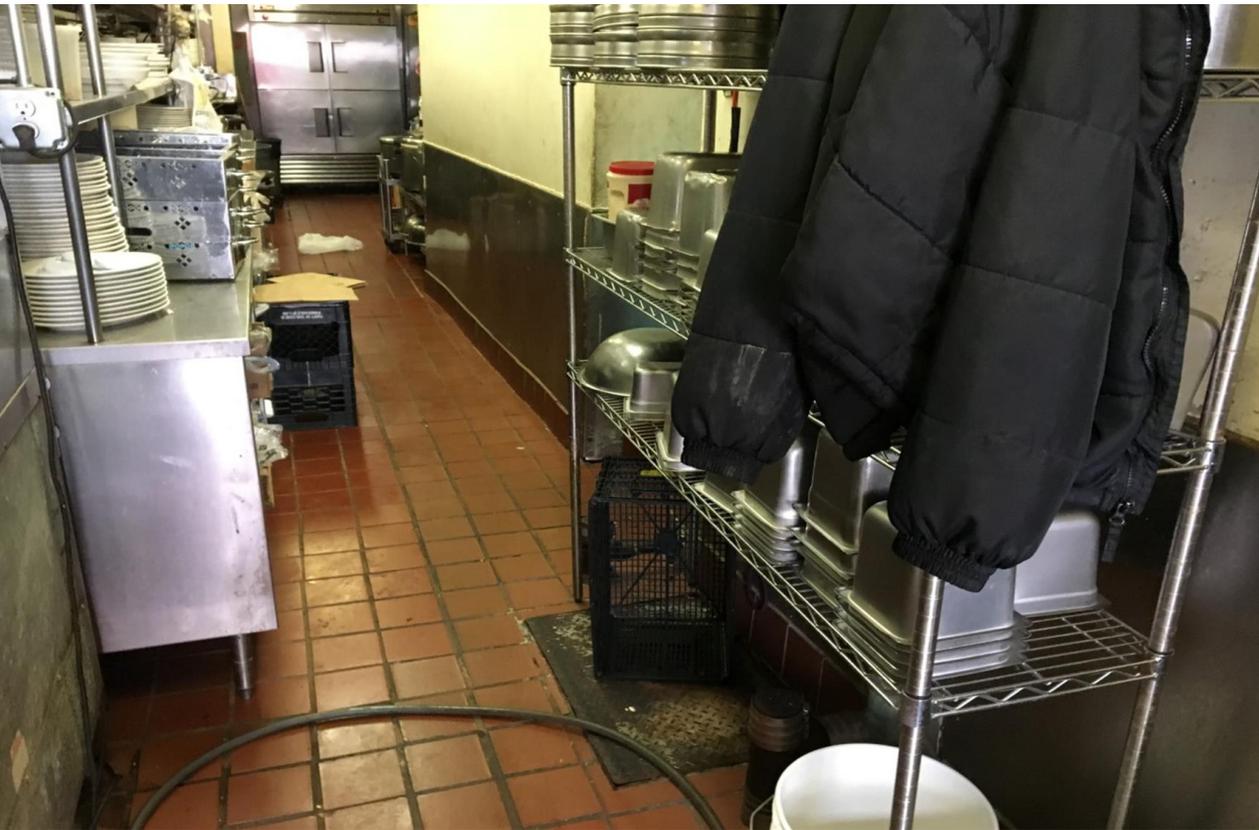
Cite the Violations



- Inspection # 37,37
- State Code: 590.003,6
- FDA Code: 6-501.111,3-302.12
- Risk Level: Pf,C
- Compliance Time: COS,72Hrs
- Observation Description:: Multiple mouse droppings found on and around various food containers and stainless steel table. Food containers have no labels of common names. Operator must remove all contaminated food containers, clean and sanitize all containers and stainless steel table; work with a licensed Pest Control Operator to treat the establishment and provide an IPM report to the BOH, Health Dept., properly label all food containers.



Cite the Violations



- Inspection # 56
- State Code: 590.006

- FDA Code: 6-501.110

- Risk Level: C
- Compliance Time: COS,1-14 days
- Observation Description: Employee's jacket is being stored above storage rack of clean equipment. Employees must use dressing room to store their clothes or personal belongings.



Cite the Violations



- Inspection # 21,24
- State Code: 590.003
- FDA Code: 3-501.16(A),(1),19
- Risk Level: P,Pf
- Compliance Time: COS,24Hr's
- Observation Description: Ten different trays of pizzas with various toppings are being stored at room temp. Pepperoni pizza temped 100 deg F, cheese pizza temp 98 deg F, Veggie pizza temped 105 deg F. All TCS foods must be kept at proper hot holding temp unless a variance is obtained from the regulatory authority.



Cite the Violations



- Inspection # 11
- State Code: 590.003(A)

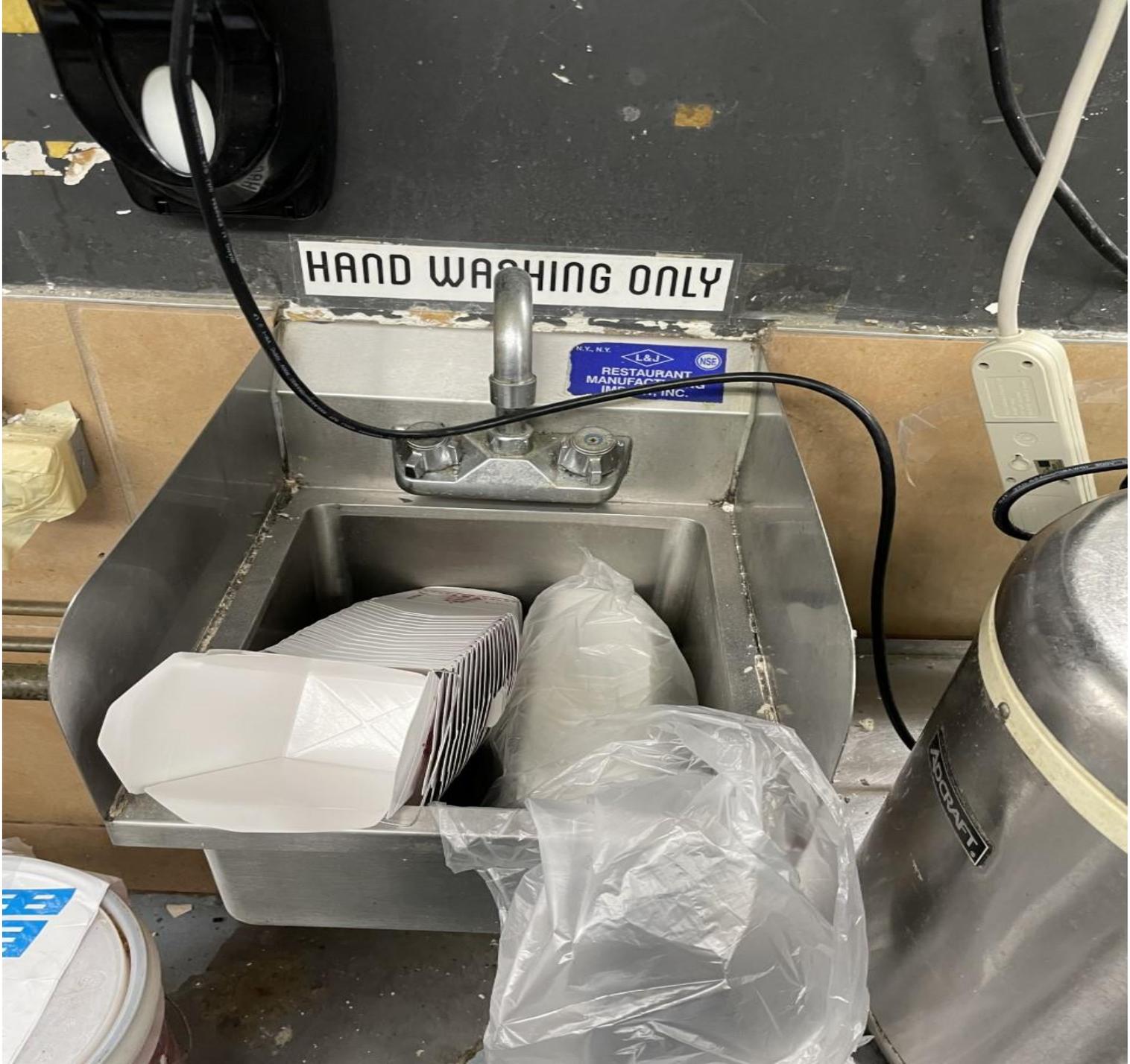
- FDA Code: 3-201.11

- Risk Level: P
- Compliance Time: COS
- Observation Description: Various jars of home made kim-chi and vegetable fermentation without any kind of labels are being sold at retail area. All foods must come from approved sources.



HAND WASHING ONLY

N.Y. N.Y. L&J NSE
RESTAURANT
MANUFACTURING
INC.



Cite the Violations



- Inspection # 10
- State Code: 590.005

- FDA Code: 5-205.11

- Risk Level: P
- Compliance Time: COS/24Hrs
- Observation Description: Hand washing sink is being used to store take-out containers, area cluttered, missing towels
Hand sink must be accessible at all times.





Cite the Violations



- Inspection # 20,35
- State Code: 590.003
- FDA Code: 3-501.13,14,15
- Risk Level: P,Pf,C
- Compliance Time: COS/24Hrs
- Observation Description: Cooked chicken is be cooled at room temperature, raw ducks are being thawed at room temp. Other violation includes boxes of seafood and chicken are being stored on the floor. These food containers should be put away upon delivery



Cite the Violations



- Inspection # 22,47
- State Code: 590,003
- FDA Code: 3-501.16 (A)(1)
- Risk Level: P
- Compliance Time: COS
- Observation Description: Raw chickens and pork livers are being stored at room temp, chickens temped 46 deg F, pork livers temped 51 deg F. Other violation includes excessively worn out cutting board with multiple deep grooves. Food Contact surface must be smooth and cleanable (Inspection number 47, 590.004, 4-202.11, P)



Cite the Violations



- Inspection # 21,22,6
- State Code: 590.003
- FDA Code: 3-501.16,(A),(1). 3-501.16(A)(2)
- Risk Level: P
- Compliance Time: COS/24 Hrs
- Observation Description: Cooked and raw meat balls are being stored at room temp. All TCS foods must be kept at proper temp during hot holding (greater than 135 deg F) and cold holding (less than 41 deg F). Other violation includes evidence of employee eating bowl of stir fried noodle in the food prep area and many items in prep area in containers not labeled (Inspection #: 6, 590.002, 2-401.11, C).



Cite the Violations



- Inspection # 55
- State Code: 590.006

- FDA Code: 6-501.11

- Risk Level: C
- Compliance Time: COS/21 days
- Observation Description: Friable asbestos observed around heating pipe in exposed ceilings above dry storage area. Operator must engage a licensed asbestos contractor to remove friable asbestos and replace all missing ceiling tiles.



Cite the Violations



- Inspection # 20
- State Code: 590.003
- FDA Code: 3-302.11 3-501.15
- Risk Level: P Pf
- Compliance Time: COS/24 Hr
- Observation Description: Tomato sauces and soup (both containing meats) are being cooled on floor at room temperature; they are being stored in 5 gal plastic containers on the floor. Cooked TCS foods must be cooled properly (proper time frame (P) and proper methods (Pf)). Other violation includes: food must be stored 6 inches off the floor (Inspection #: 39, 590.003, 3-505.12, C)

Cite the Violations



- Inspection # 15
- State Code: 590.003
- FDA Code: 3-302.11
- Risk Level: P
- Compliance Time: COS/24 Hrs
- Observation Description: Raw chicken is being stored above raw beef, pork. Raw chickens must be stored separated from other species to avoid cross contamination.
- Other violation include cardboard is being used to line the shelves which prevents air circulation. Non-food contact surfaces must be easily cleanable and non-absorbent (Inspection number 47; 590.004/4-101.19/ C)



Cite the Violations



- Inspection # 16
- State Code: 590.004
- FDA Code: 4-601.11 (A)
- Risk Level: Pf
- Compliance Time: COS/24hrs
- Observation Description: Rusty can opener, visible dirt and encrusted old food build up on base, handle and blade of can opener. Operator must clean and sanitize base, handle and blade of can opener or replace with a new can opener





Cite the Violations



- Inspection # _____
- State Code: _____

- FDA Code: _____

- Risk Level: _____
- Compliance Time: _____

20107-25
**If you remember
doing this, you had
an awesome
childhood**



Thank You for the Photo's.....

- The Maloney Archives
- Dai Nguyen – Brookline
- FDA – Region One Office of Food Safety
- Cindy Rice – Food Safety Consultant
- MDPH – Office of Food Safety