

Billerica Board of Health

FOOD ESTABLISHMENT INSPECTION REPORT

Town Hall
 365 Boston Road
 Billerica, MA 01821
 Tel: 978-671-0931
 Fax: 978-671-0919

Name <i>Shawmsheen Catering</i>	Date <i>11/1/17</i>	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 Permit No. _____	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 <i>Cook St</i>	Risk Level <i>L</i>		
Telephone _____			
Owner <i>School</i>	HACCP <input checked="" type="checkbox"/> Y/N		
Person in Charge (PIC) _____	Time In: <i>9:45</i> Out: <i>10-</i>		
Inspector <i>Gay Courtmanche</i>			

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)

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

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)
		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

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

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 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:

NO VIOLATIONS NOTED DURING INSPECTION

Inspector's Signature <i>Gay Courtmanche</i>	Print <i>Gay Courtmanche</i>	Page <u>1</u> of <u>2</u> Pages
PIC's Signature <i>Bob Roach</i>	Print <i>Bob Roach</i>	

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		<i>Food and Water From Regulated Sources</i>
	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*
		<i>Shellfish and Fish From an Approved Source</i>
	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		Receiving/Condition
	3-202-11	PHFs Received at Proper Temperatures*
	3-202.15	Package Integrity*
	3-101.11	Food Safe and Unadulterated*
6		Tags/Records: Shellstock
	3-202.18	Shellstock Identification*
	3-203.12	Shellstock Identification Maintained*
		Tags/Records: Fish Products
	3-402.11	Parasite Destruction*
	3-402.12	Records, Creation and Retention*
	590.004(J)	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*
		<i>Contamination from Raw Ingredients</i>
	3-302.11(A)(2)	Raw Animal Foods Separated from Each Other*
		<i>Contamination from the Environment</i>
	3-302.11(A)	Food Protection*
	3-302.15	Washing Fruits and Vegetables
	3-304.11	Food Contact with Equipment and Utensils*
		<i>Contamination from the Consumer</i>
	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		Food Contact Surfaces
	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		Proper, Adequate Handwashing
	2-301.11	Clean Condition- Hands and Arms*
	2-301.12	Cleaning Procedure*
	2-301.14	When to Wash*
11		Good Hygienic Practices
	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*
12		Prevention of Contamination from Hands
	590.004(E)	Preventing Contamination from Employees*
13		Handwash Facilities
		<i>Conveniently Located and Accessible</i>
	5-203.11	Numbers and Capacities*
	5-204.11	Location and Placement*
	5-205.11	Accessibility, Operation and Maintenance Supplied with Soap and Hand Drying Devices
	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.