



THE COMMONWEALTH OF MASSACHUSETTS

Town of Randolph



Board of Health
(781) 961 0927 FAX

FOOD ESTABLISHMENT INSPECTION REPORT

Name: Subway	Date: 2/16/12	Type of Operation(s) <input checked="" type="checkbox"/> Food Service	Type of Inspection <input checked="" type="checkbox"/> Routine
Address: 90 North Main St	Risk Level:	<input type="checkbox"/> Retail	<input type="checkbox"/> Re-inspection
Telephone: (781) 963-3434	HACCP: N	<input type="checkbox"/> Residential Kitchen	Previous Inspection Date:
Owner:	Time 12:20pm	<input type="checkbox"/> Mobile	<input type="checkbox"/> Pre-operation
Person In Charge (PIC): Mark Lee	In:	<input type="checkbox"/> Temporary	<input type="checkbox"/> Suspect Illness
Inspector: John McVeigh	Out:	<input type="checkbox"/> Caterer	<input type="checkbox"/> General Complaint
		<input type="checkbox"/> Bed & Breakfast	<input type="checkbox"/> HACCP
		Permit No. 9 -- 12	<input type="checkbox"/> Other

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 required immediate corrective action as determined by the Board of Health.

Anti-Choking
590.009(E)

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

FOOD PROTECTION MANAGEMENT

1. PIC Assigned / Knowledgeable / Duties **Gloves ok**

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 **OK**
 5. Receiving / Condition
 6. Tags / Records / Accuracy of Ingredient Statements
 7. Conformance with Approved Procedures / HACCP Plans

PROTECTION FROM CONTAMINATION

8. Separation / Segregation / Protection **OK**
 9. Food Contact Surfaces Cleaning and Sanitizing **PPM 200**
 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 | |
| <input type="checkbox"/> | <input type="checkbox"/> | 23. Management and Personnel (FC-2)(590.003) |
| <input type="checkbox"/> | <input type="checkbox"/> | 24. Food and Food Protection (FC-3)(590.004) |
| <input type="checkbox"/> | <input type="checkbox"/> | 25. Equipment and Utensils (FC-4)(590.005) |
| <input type="checkbox"/> | <input type="checkbox"/> | 26. Water, Plumbing and Waste (FC-5)(590.006) |
| <input type="checkbox"/> | <input type="checkbox"/> | 27. Physical Facility (FC-6)(590.007) |
| <input type="checkbox"/> | <input type="checkbox"/> | 28. Poisonous or Toxic Materials (FC-7)(590.008) |
| <input type="checkbox"/> | <input type="checkbox"/> | 29. Special Requirements (590.009) |
| <input type="checkbox"/> | <input type="checkbox"/> | 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 **Temps Ok**
 17. Reheating
 18. Cooling **FMC 2012**
 19. Hot and Cold Handling **July**

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

20. Time as Public Health Control
 21. Food and Food Preparation for HSP
 22. Posting of Consumer Advisories **OK Allergy ok**

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 revocations 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:

Inspector's Signature: John McVeigh

Print: John McVeigh

PIC's Signature: [Signature]

Print: _____



THE COMMONWEALTH OF MASSACHUSETTS

Town of Randolph



Board of Health
(781) 961 0927 FAX

FOOD ESTABLISHMENT INSPECTION REPORT

Form containing establishment details: Name (Dunkin Donuts), Address (105 Mazzeo Dr), Telephone ((781) 341-8712), Owner (Cafe Management Assoc), Person In Charge (PIC), Inspector (John McVeigh), Date (2/9/12), Risk Level, HACCP (N), Time (2pm), Type of Operation (Food Service checked), Type of Inspection (Pre-operation checked), and Permit No. (96-12).

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 required immediate corrective action as determined by the Board of Health.

Anti-Choking
590.009(E) []

Non-compliance with:
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 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

Gloves ok

[] 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 Handling

[] 20. Time as Public Health Control

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

[] 21. Food and Food Preparation for HSP

CONSUMER ADVISORY

[] 22. Posting of Consumer Advisories

FMC. Ok
Exp 5th

Temps
>141F ok
<41F ok

Posting Allergy ok

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

Inspector's Signature:

John McVeigh

Print: John McVeigh

PIC's Signature:

Handwritten signature of the PIC

Print:

Blank line for printing the PIC's name

DATE OF RE-INSPECTION:

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

0

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 revocations 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.



THE COMMONWEALTH OF MASSACHUSETTS

Town of Randolph



Board of Health
(781) 961 0927 FAX

FOOD ESTABLISHMENT INSPECTION REPORT

Name: Not Your Average Joes	Date: 2/13/12	Type of Operation(s) <input checked="" type="checkbox"/> Food Service	Type of Inspection <input type="checkbox"/> Routine
Address: 16 Mazzeo Dr	Risk Level:	<input type="checkbox"/> Retail	<input type="checkbox"/> Re-inspection
Telephone: (781). 961-7200	HACCP: N	<input type="checkbox"/> Residential Kitchen	Previous Inspection Date:
Owner:	Time In: 1:10pm	<input type="checkbox"/> Mobile	<input type="checkbox"/> Pre-operation
Person In Charge (PIC): Robert Ready	Out:	<input type="checkbox"/> Temporary	<input checked="" type="checkbox"/> Suspect Illness
Inspector: John McVeigh		<input type="checkbox"/> Caterer	<input checked="" type="checkbox"/> General Complaint
		<input type="checkbox"/> Bed & Breakfast	<input type="checkbox"/> HACCP
		Permit No.: 82-12	<input type="checkbox"/> Other

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 required immediate corrective action as determined by the Board of Health.

Anti-Choking
590.009(E)

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

FOOD PROTECTION MANAGEMENT

1. PIC Assigned / Knowledgeable / Duties

Gloves OK

12. Prevention of Contamination from Hands

13. Handwash Facilities

Allergy post ok

EMPLOYEE HEALTH

2. Reporting of Diseases by Food Employee and PIC

3. Personnel with Infections Restricted / Excluded

PROTECTION FROM CHEMICALS

14. Approved Food or Color Additives

15. Toxic Chemicals

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

TIME/TEMPERATURE CONTROLS (Potentially hazardous Foods)

16. Cooking Temperatures

17. Reheating

18. Cooling

19. Hot and Cold Handling

20. Time as Public Health Control

Temps.
≤ 41° F
≥ 141° F

PROTECTION FROM CONTAMINATION

8. Separation / Segregation / Protection

9. Food Contact Surfaces Cleaning and Sanitizing

PPM=
200

10. Proper Adequate Handwashing

11. Good Hygienic Practices

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)

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)

1

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DATE OF RE-INSPECTION:

Inspector's Signature:

John McVeigh

Print: John McVeigh

PIC's Signature:

Robert Ready

Print:



THE COMMONWEALTH OF MASSACHUSETTS

Town of Randolph



Board of Health
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FOOD ESTABLISHMENT INSPECTION REPORT

Name: Ricks Cafe	Date: 2/13/12	Type of Operation(s) <input checked="" type="checkbox"/> Food Service	Type of Inspection <input checked="" type="checkbox"/> Routine
Address: 63 Mazzeo Dr	Risk Level:	<input type="checkbox"/> Retail	<input type="checkbox"/> Re-inspection
Telephone: (781) 961-3339	HACCP: N	<input type="checkbox"/> Residential Kitchen	Previous Inspection Date:
Owner: Rick Doherty	Time In: 12:45pm	<input type="checkbox"/> Mobile	<input type="checkbox"/> Pre-operation
Person In Charge (PIC):	Time Out:	<input type="checkbox"/> Temporary	<input type="checkbox"/> Suspect Illness
Inspector: John McVeigh	Permit No.: 58-12	<input type="checkbox"/> Caterer	<input type="checkbox"/> General Complaint
		<input type="checkbox"/> Bed & Breakfast	<input type="checkbox"/> HACCP
			<input type="checkbox"/> Other

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

Violations marked may pose an imminent health hazard and required immediate corrective action as determined by the Board of Health.

Anti-Choking
590.009(E)

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

FOOD PROTECTION MANAGEMENT

1. PIC Assigned / Knowledgeable / Duties

Gloves ok

12. Prevention of Contamination from Hands
 13. Handwash Facilities

EMPLOYEE HEALTH

2. Reporting of Diseases by Food Employee and PIC

PROTECTION FROM CHEMICALS
 14. Approved Food or Color Additives
 15. Toxic Chemicals

FMC. Ok
Exp 5th

post

3. Personnel with Infections Restricted / Excluded

FOOD FROM APPROVED SOURCE

4. Food and Water from Approved Source

Good

TIME/TEMPERATURE CONTROLS (Potentially hazardous Foods)

16. Cooking Temperatures

Temps
>141F ok
<41F ok

5. Receiving / Condition

17. Reheating

6. Tags / Records / Accuracy of Ingredient Statements

18. Cooling

7. Conformance with Approved Procedures / HACCP Plans

19. Hot and Cold Handling

PROTECTION FROM CONTAMINATION

8. Separation / Segregation / Protection

OK

20. Time as Public Health Control

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

9. Food Contact Surfaces Cleaning and Sanitizing

21. Food and Food Preparation for HSP

10. Proper Adequate Handwashing

CONSUMER ADVISORY

11. Good Hygienic Practices

22. Posting of Consumer Advisories

Posting Allergy ok
Good

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

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

0

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DATE OF RE-INSPECTION:

Inspector's Signature:

John McVeigh

Print: John McVeigh

PIC's Signature:

[Handwritten Signature]

Print:



THE COMMONWEALTH OF MASSACHUSETTS

Town of Randolph



Board of Health
(781) 961 0927 FAX

FOOD ESTABLISHMENT INSPECTION REPORT

Name: Tedeshi' Store	Date: 3/22/12	Type of Operation(s) <input checked="" type="checkbox"/> Food Service	Type of Inspection <input checked="" type="checkbox"/> Routine
Address: 671 North St MA	Risk Level: Low	<input type="checkbox"/> Retail	<input type="checkbox"/> Re-inspection
Telephone: (781) 963-5448	HACCP: N	<input type="checkbox"/> Residential Kitchen	Previous Inspection Date:
Owner:	Time In: 12:30pm	<input type="checkbox"/> Mobile	<input type="checkbox"/> Pre-operation
Person In Charge (PIC):	Time Out:	<input type="checkbox"/> Temporary	<input type="checkbox"/> Suspect Illness
Inspector: John McVeigh		<input type="checkbox"/> Caterer	<input type="checkbox"/> General Complaint
		<input type="checkbox"/> Bed & Breakfast	<input type="checkbox"/> HACCP
		Permit No.: 4 -- 12	<input type="checkbox"/> Other

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

Violations marked may pose an imminent health hazard and required immediate corrective action as determined by the Board of Health.

Anti-Choking
590.009(E)

Non-compliance with:
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 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 Handling

20. Time as Public Health Control

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

21. Food and Food Preparation for HSP

CONSUMER ADVISORY

22. Posting of Consumer Advisories

Temps.
≤ 41° F
≥ 141° F

Milk 41F ok

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

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DATE OF RE-INSPECTION:

Inspector's Signature:

John McVeigh

Print: John McVeigh

PIC's Signature:

[Handwritten Signature]

Print:

