

Hungry Coyote Timeline

2019

- 08.08.2019- Permit Issued
- 08.21.2019 – **Food Borne Illness Complaint**- Diana sent FBI form to complainant to send to state
- 08.29.2019 – **FBI Follow up – items found out of temperature**
- 09.16.2019 – **Complaint** – children behind counter, barehand contact, no hair restraints, messy – sent list of Food Safety Trainers
- 10.21.2019 – **Sent list of Food Safety Trainers** – needed additional staff trained. Complaints received on state of dumpster
- 10.23.2019 – Owner states recycling is now picked up on a weekly schedule
- 11.19.2019 – Renewal application submitted – additional ServSafe certificates submitted.

2020

- 1.1.2020 – Permit issued
- 1.25.2020 – Routine Inspection – Violations – 1 priority , 2 priority foundation, 6 core
- 1.27.2020 – Administrative Hearing to be scheduled
- 1.30.2020- NW Pest control submits draft contract
- 1.31.2020 – **Administrative Hearing Held – provided list of pest control companies and Food Safety Trainers** – NW Pest control rejects contract to service establishment
- 2.5.2020 – Contract with Waltham Pest control submitted – updated letter submitted to show Hungry Coyote is on a monthly service
- 2.10.2020 – Food Safety 101 course scheduled with Berger Food Safety for 2.15.2020
- 2.18.2020 – Food Safety 101 class cancelled – rescheduled for 2.28.2020 @ 10 am
- 3.4.2020 – **Training confirmed to have been conducted by Pedro Diaz from Berger Food Safety – submitted agenda and class list**
- 6.4.2020 – Water and Sewer Dept requested grease trap records – never sent in
- 08.14.2020 – **Covid Complaint** – staff did not respond to people walking in without masks
- 08.29.2020 – Routine Inspection – 1 Priority, 4 Priority Foundation, 1 Core - Staff in need of retraining- need new Servsafe within 45 days – In follow up- **Trainer that was chosen had an expired website and was out of business – confirmed 9/17/21 that they are out of business – COVID violations observed**
- 09.02.2020 – Diana conducted a follow up to rearrange tables – staff did not disperse large group of students from sitting with each other, Diana dispersed group
- 09.18.2020- **Covid complaint** – two staff sitting at bar without masks
- 10.06.2020 – New ServSafe dropped off at Public Health office for Magdiel Martinez
- 10.09.2020 – Complaint Received – concerned with cleanliness, no hand sanitizer, no one cleaned chairs or tables – No follow up response from owner
- 11.12.2020 – Renewal application submitted

2021

- 1.16.2021 – Routine Inspection – 3 Priority, 1 Priority Foundation, 3 Core, 2 repeats
- 3.18.2021 – Discussion of Outdoor seating
- 6.25.2021 – Routine Inspection – 1 Priority, 3 Priority Foundations, 3 Core, 2 Repeats
- 7.22.2021 – Discussion of outdoor seating
- 11.5.2021 – **Complaint received – many children running around and going behind the counter, lack of sanitation, staff not washing hands**
- 11.13.2021 – Routine Inspection – 3 Priority, 8 Priority Foundation, 5 Core, 3 Repeats
- 11.22.2021 – **Administrative Hearing held – Food Safety Trainer list provided again**
- 11.24.2021 – Follow up Inspection – 1 Priority Foundation, 6 Core, 4 repeats
- 11.26.2021 – Memorandum of Understanding (MOU) Drafted
- 11.29.2021 – Renewal application submitted - incomplete
- 12.1.2021 – **Complaint received – Dumpsters overflowing**
- 12.2.2021 – **Foodborne Illness Complaint** – Customer reported being violently ill with a fever – FBI not confirmed
- 12.3.2021 – MOU issued
- 12.9.2021 – Re-inspection – 2 Priority, 1 Priority Foundation, 4 Repeats – Staff member named on Servsafe was asked about exam – reported not taking any exams in the last week
- 12.10.2021 – Requirements set out that restaurant must meet to gain permit renewal
- 12.13.2021 – information on ServSafe proctor given – list of **Food Safety Trainers provided again** – Owner coordinated a training with Berger Food Safety again
- 12.20.2021 – **Food Safety 101 course conducted with Pedro Diaz again**
- 12.21.2021 – Pedro Diaz confirmed 5 staff members, including the owner were at the training
- 12.27.2021 – Reinspection – 2 Priority, 2 Priority Foundation , 2 Core, 2 Repeats – **some items in MOU still not addressed or available. No logs created**
- 12.29.2021 – St. Joseph's school was alerted that the establishment's permit is being suspended and will no longer be able to prepare lunches after January 1, 2022.
- 12.30.21 – Emergency Order suspension issued
- 12.31.21 – Owner requested a hearing

2022

- 1.1.2022 – Photos submitted by Monica Pancare which show order posted but restaurant was still in operation
- 1.3.2022 – Establishment still open to the public despite Emergency Order Suspension being posted



INSPECTION VIOLATION LIST REPORT

Date
 1/3/2022

Client
 Hungry Coyote

Page Number
 1

Violations List Grouped by Date

Date	Item No.	Code	Type	Repeat
------	----------	------	------	--------

violation(s) for

8/22/2019

8/22/2019	22	3-501.16 (A)(2) (B) Proper Cold Holding	Pr	
8/22/2019	22	3-501.16 (A)(2) (B) Proper Cold Holding	Pr	

2 violation(s) for 8/22/2019
1/25/2020

1/25/2020	10	5-205.11 Using a Handwashing Sink	Pf	
1/25/2020	35	3-501.13 (A)-(D) Thawing	C	
1/25/2020	6	2-401.11 Eating Drinking or Using Tobacco	C	
1/25/2020	43	3-304.12 In-Use Utensils/Between-Use	C	
1/25/2020	15	3-302.11 (A)(3) Using clean and sanitized	C	
1/25/2020	16	4-501.114 (A)-(C) Chem.San.	Pr	
1/25/2020	23	3-501.17 (A)(C) Date Marking RTE Foods -	Pf	
1/25/2020	55	6-501.12 Cleaning. Frequency/Restrictions	C	
1/25/2020	40	2-303.11 Jewelry Prohibitions	C	

9 violation(s) for 1/25/2020

INSPECTION VIOLATION LIST REPORT

Date

1/3/2022

Page Number

2

Violations List Grouped by Date

Date	Item No.	Code	Type	Repeat
8/29/2020				
8/29/2020	10	6-301.12 Hand Drying Provision	Pf	
8/29/2020	15	3-302.11 (A)(2) Raw Animal Foods	Pr	
8/29/2020	23	3-501.17 (A)(C) Date Marking RTE Foods -	Pf	Y
8/29/2020				
8/29/2020				
8/29/2020	15	3-302.11 (A)(4) Packaged and/or wrapped	C	
8/29/2020	48	4-301.12 (A)(B) Warewashing, Sink	Pf	
8/29/2020	1	2-101.11 (A) Assignment of Responsibility	Pf	

6 violation(s) for 8/29/2020

1/16/2021

1/16/2021	23	3-501.17 (A)(C) Date Marking RTE Foods -	Pf	Y
1/16/2021	15	3-302.11 (A)(2) Raw Animal Foods	Pr	Y
1/16/2021	16	4-501.114 (A)-(C) Chem.San.	Pr	
1/16/2021	55	6-501.113 Storing Maintenance Tools	C	
1/16/2021	15	3-304.11 Food Contact with Soiled Items	Pr	
1/16/2021	47	4-501.11 Good Repair and Proper	C	
1/16/2021	49	4-601.11 (C) Non- Food Contact Surfaces	C	

7 violation(s) for 1/16/2021

6/25/2021

6/25/2021	10	6-301.11 Hand Cleanser Available	Pf	
6/25/2021	10	5-204.11 Handwashing-Sinks-Location and	Pf	
6/25/2021	39	3-305.11 Food Storage	C	
6/25/2021	23	3-501.17 (A)(C) Date Marking RTE Foods -	Pf	Y
6/25/2021	56	4-301.14 Ventilation Hood Systems	C	
6/25/2021	16	4-501.114 (A)-(C) Chem.San.	Pr	Y
6/25/2021	37	3-602.11 (B)(6) Food Labels	C	

INSPECTION VIOLATION LIST REPORT

Date
1/3/2022Page Number
3

Violations List Grouped by Date

Date	Item No.	Code	Type	Repeat?
------	----------	------	------	---------

7 violation(s) for 6/25/2021

11/13/2021

11/13/2021	10	6-301.11 Hand Cleanser Available	Pf	Y
11/13/2021	28	7-201.11 Storage Separation	Pr	
11/13/2021	38	6-501.115 Prohibiting Animals	Pf	
11/13/2021	39	3-305.11 Food Storage	C	Y
11/13/2021	23	3-501.17 (A)(C) Date Marking RTE Foods -	Pf	Y
11/13/2021				
11/13/2021	22	3-501.16 (A)(2) (B) Proper Cold Holding	Pr	
11/13/2021	1	2-103.11 (I) Duties of Person in Charge	Pf	
11/13/2021	1	2-103.11 (N) Duties of Person in Charge	Pf	
11/13/2021	36	4-204.112 (A)(B)(D) Temperature Measuring	C	
11/13/2021	38	6-501.111 (C) Controlling Pests	Pf	
11/13/2021	47	4-201.11 Equipment and Utensils	C	
11/13/2021	47	4-501.11 Good Repair and Proper	C	
11/13/2021	51	5-205.15 (A) System Maintained/Repair	Pr	
11/13/2021	37	3-602.11 (B)(5) Food Labels - Allergen	Pf	
11/13/2021	48	4-301.12 (A)(B) Warewashing, Sink	Pf	
11/13/2021	38	6-202.15 (A) Outer Openings, Protected	C	

16 violation(s) for 11/13/2021

11/24/2021

11/24/2021	49	4-602.13 Nonfood -Contact Surfaces	C	
11/24/2021	41	3-304.14 (A)-(E) Wiping Cloths, Use	C	
11/24/2021	10	6-301.11 Hand Cleanser Available	Pf	Y
11/24/2021	39	3-305.11 Food Storage	C	Y
11/24/2021	38	6-501.111 (A)(B)(D) Controlling Pests	C	
11/24/2021	47	4-501.11 Good Repair and Proper	C	Y

INSPECTION VIOLATION LIST REPORT

Date
1/3/2022

Page Number
4

Violations List Grouped by Date

Date	Item No.	Code	Type	Repeat
11/24/2021	51	5-205.15 (B) System Maintained/Repair	C	Y

7 violation(s) for 11/24/2021

12/9/2021

12/9/2021	39	3-305.11 Food Storage	C	Y
12/9/2021	23	3-501.17 (A)(C) Date Marking RTE Foods -	Pf	
12/9/2021	15	3-302.11 (A)(1) Raw Animal Foods	Pr	
12/9/2021	15	3-302.11 (A)(1) Raw Animal Foods	Pr	
12/9/2021	38	6-501.111 (A)(B)(D) Controlling Pests	C	Y

5 violation(s) for 12/9/2021

59 total violations



VIOLATIONS BY CLIENT/CODE

Date
1/3/2022

Page Number
1

Violations Grouped by Violation

Date	Item No.	Code	Type	Repeat?
Hungry Coyote				AC3490DF-
1/25/2020	?			
1/25/2020	?	See #10 above	handsink in Front of house blocked	
8/29/2020	?	See 23 above		
8/29/2020	?	Walk in cooler no datemarking		
11/13/2021	?			
	?			
	?			
	?			
	?			
2-101.11 (A) Assignment of Responsibility				
8/29/2020	?	Pf	By evidence of this report,	
2-103.11 (I) Duties of Person in Charge				
11/13/2021	?	Pf	Failure to correct and maintain proper temps	
2-103.11 (N) Duties of Person in Charge				
11/13/2021	?	Pf	Failure to train as evidenced in this report	
2-303.11 Jewelry Prohibitions				
1/25/2020	?	C	Cooks had gold metal bracelets on while preparing food.	
2-401.11 Eating Drinking or Using Tobacco				
1/25/2020	?	C	A female employee was observed eating food in the prep	
3-302.11 (A)(1) Raw Animal Foods Separated from RTE				
12/9/2021	?	Pr	Raw meat stored in same container as cooked products.	
12/9/2021	?	Pr	Raw beef containers stored next to boxes of cilantro and chiles.	
3-302.11 (A)(2) Raw Animal Foods Separated from each other				
8/29/2020	?	Pr	Raw poultry stored above RTE shredded lettuce/ produce.	
1/16/2021	?	Pr	Raw chicken stored above raw ground pork meat product in walk Y	
3-302.11 (A)(3) Using clean and sanitized equipment				
1/25/2020	?	C	Slicing machine had excessive debris and soil and clean and	
3-302.11 (A)(4) Packaged and/or wrapped foods				
8/29/2020	?	C	Black beans not covered in walk in	
3-304.11 Food Contact with Soiled Items				
1/16/2021	?	Pr	Ice machine soiled inside black mark	
3-304.12 In-Use Utensils/Between-Use Storage				
1/25/2020	?	C	Cups stored inside sauce and milk mixture	
3-304.14 (A)-(E) Wiping Cloths, Use Limitation				
11/24/2021	?	C	Rag on food counter. Moved to sanitizer bucket.	

VIOLATIONS BY CLIENT/CODE

Date
1/3/2022

Page Number
2

3-305.11 Food Storage

6/25/2021	?	C	Products not covered or protected from contamination	
11/13/2021	?	C	Beans and other bulk food items stored unprotected in walk in	Y
11/24/2021	?	C	Chicken package stored on floor of walk in. Moved to higher	Y
12/9/2021	?	C	Lettuce in box in ground of walk in. Moved to shelf.	Y

3-501.13 (A)-(D) Thawing

1/25/2020	?	C	Chicken corn enchiladas thawing at room temp	
-----------	---	---	--	--

3-501.16 (A)(2) (B) Proper Cold Holding Temps.

8/22/2019	?	Pr	Front holding burrito units need to be cooler. Both units were in	
8/22/2019	?	Pr	Pork was cooked last night. Did not cool down properly.	
11/13/2021	?	Pr	Raw beef 60f on refrigerator cabinet of service line.	

3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep

1/25/2020	?	Pf	Date marking was incomplete must have a preparation day and	
8/29/2020	?	Pf	No datemarking	Y
1/16/2021	?	Pf	No datemarking on products in asber refrigerator	Y
6/25/2021	?	Pf	No datemarking	Y
11/13/2021	?	Pf	No datemarking on any food products stored under refrigeration.	Y
12/9/2021	?	Pf	Items held in storage past 7 days. Voluntarily discarded.	

3-602.11 (B)(5) Food Labels - Allergen

11/13/2021	?	Pf	Cake items in the turbo refrigerator did not have ingredient	
------------	---	----	--	--

3-602.11 (B)(6) Food Labels

6/25/2021	?	C	Bread pudding and Tres ale he cake had no labels.	
-----------	---	---	---	--

4-201.11 Equipment and Utensils

11/13/2021	?	C	Under counter refrigerator does not maintain cold holding temps	
------------	---	---	---	--

4-204.112 (A)(B)(D) Temperature Measuring Devices

11/13/2021	?	C	Internal thermometers were not observed inside refrigeration	
------------	---	---	--	--

4-301.12 (A)(B) Warewashing, Sink Requirements

8/29/2020	?	Pf	Incorrect warewashing process	
11/13/2021	?	Pf	The employee was observed washing soiled pots and utensils in	

4-301.14 Ventilation Hood Systems Adequacy

6/25/2021	?	C	Excess grease dripping	
-----------	---	---	------------------------	--

4-501.11 Good Repair and Proper Adjustment

1/16/2021	?	C	The 2 drawer refrigerator unit (right) was in excess of 41f	
11/13/2021	?	C	Refrigeration drawers on right side of burrito unit were observed	
11/24/2021	?	C	Gaskets still need to be repaired.	Y

4-501.114 (A)-(C) Chem.San. Temp./pH/Concentr./Hard.

1/25/2020	?	Pr	3 Three compartment sink did not have sanitizer was zero	
1/16/2021	?	Pr	Concentration of chlorine in excess of proper limitations of 200	
6/25/2021	?	Pr	Sanitizer bucket under grill was in excess of 400ppm. Product	Y

4-601.11 (C) Non- Food Contact Surfaces and Utensils Clean

1/16/2021	?	C	Grease and debris behind service line- clean frequently.	
-----------	---	---	--	--

4-602.13 Nonfood -Contact Surfaces

11/24/2021	?	C	Need to clean behind cooking line. Grease building up. Plan to	
------------	---	---	--	--

VIOLATIONS BY CLIENT/CODE

Date
1/3/2022

Page Number
3

5-204.11 Handwashing-Sinks-Location and Placement

6/25/2021 ? Pf Handsink blocked upon arrival

5-205.11 Using a Handwashing Sink

1/25/2020 ? Pf Upon arrival the hand sink was blocked and prevented access

5-205.15 (A) System Maintained/Repair

11/13/2021 ? Pr Leak observed behind the ice machine onto the floor repair or

5-205.15 (B) System Maintained/Repair

11/24/2021 ? C Continued leak noted behind ice machine. Y

6-202.15 (A) Outer Openings, Protected

11/13/2021 ? C Upon arrival the rear emergency exit door was propped open

6-301.11 Hand Cleanser Available

6/25/2021 ? Pf No handsoap upon arrival

11/13/2021 ? Pf No soap at rear handsink Y

11/24/2021 ? Pf Hand soap at bar handsink was empty. Hand soap was added to Y

6-301.12 Hand Drying Provision

8/29/2020 ? Pf No paper towels in either hand station FOH or BOH

6-501.111 (A)(B)(D) Controlling Pests

11/24/2021 ? C Fruit flies throughout food prep and front of house. Need to

12/9/2021 ? C Fly light underneath juicer and chips. Old plantains were in bin Y

6-501.111 (C) Controlling Pests

11/13/2021 ? Pf Small flies noted in kitchen and on service line.

6-501.113 Storing Maintenance Tools

1/16/2021 ? C Improper storage of maintenance tools in kitchen

6-501.115 Prohibiting Animals

11/13/2021 ? Pf Pets/Animals are prohibited in food preparation and storage

6-501.12 Cleaning. Frequency/Restrictions

1/25/2020 ? C Debris and soil noted behind the service hot line

7-201.11 Storage Separation

11/13/2021 ? Pr Toxic chemicals stored improperly



**TOWN OF NEEDHAM, MASSACHUSETTS
PUBLIC HEALTH DIVISION**

(781) 455-7940; Ext. 504



2019 Food Establishment Permit

In accordance with 105 CMR (Article X of the State Sanitary Code), a permit to operate a retail / food establishment is hereby granted to:

Establishment: Hungry Coyote
Manager: Francisco Mendez
Address: 1185 Highland Ave
Phone: 617-784-1374

Type of License: Food Service / Annual

Diana Acosta

Diana C. Acosta, MPH
Environmental Health Agent

August 8, 2019

Issue Date

December 31, 2019

Expiration Date

NON-TRANSFERABLE

POST CONSPICUOUSLY

Diana Acosta

From: Diana Acosta
Sent: Wednesday, August 21, 2019 4:28 PM
To: [REDACTED]
Subject: Foodborne Illness Complaint Form
Attachments: Hungry Coyote-FBI 8.21.19.pdf

Hi,

I have attached the form that is going to be sent to the state reporting your foodborne illness. Please add in or send me a list of foods you and your husband consumed 72 hours prior to eating at Hungry Coyote. I am glad to hear you are feeling better!

Thanks,
Diana Acosta, MPH
Environmental Health Agent
Town of Needham
P: (781) 455-7940 ext. 220
C: (781) 898-8894
F: (781) 455-7922
dacosta@needhamma.gov

STATEMENT OF CONFIDENTIALITY

This e-mail, including any attached files, may contain confidential and privileged information for the sole use of the intended recipient(s). Any review, use, distribution or disclosure by others is strictly prohibited. If you are not the intended recipient (or authorized to receive information for the recipient), please contact the sender by reply e-mail and delete all copies of this message. Thank you.

Massachusetts Department of Public Health
FOODBORNE ILLNESS COMPLAINT WORKSHEET

Date: 8.21.2019 MAVEN ID#: _____	Please complete and fax to: MDPH Food Protection Program 305 South Street Jamaica Plain, MA 02130 Fax: (617) 983-6770	Questions? Food Protection Program: (617) 983-6712 Division of Epidemiology: (617) 983-6800 Enteric Laboratory: (617) 983-6609
---	--	--

PERSON COMPLETING INFORMATION

Affiliation: ☒ Local BOH ☐ State ☐ Other	Name: Diana Acosta, Environmental Health Agent Town or DPH division: _____ Other, specify: _____
--	---

REPORTER / COMPLAINANT

Affiliation: ☒ Consumer ☐ Medical provider ☐ Laboratory ☐ State DPH ☐ Local BOH ☐ Other Other, specify: _____	Name: [REDACTED] Phone: [REDACTED] Address: _____ Is complainant ill? ☐ Yes ☒ No ☐ Unknown
--	---

ILLNESS INFORMATION

# People ill: 2 # People exposed: 2 Duration: ☐ Less than 24 hours ☐ Ongoing ☒ 24 to 48 hours ☐ Unknown ☐ More than 48 hours	Symptoms: (mark if reported <i>for anyone</i>): <table style="width:100%"> <tr> <td>☒ Diarrhea</td> <td>☐ Bloody stool</td> <td>☐ Fatigue</td> </tr> <tr> <td>☐ Fever</td> <td>☐ Anorexia</td> <td>☒ Abdominal cramps</td> </tr> <tr> <td>☐ Chills</td> <td>☐ Nausea</td> <td>☐ Muscle aches</td> </tr> <tr> <td>☐ Burning in mouth</td> <td>☐ Headache</td> <td>☐ Dizziness</td> </tr> <tr> <td>☒ Vomiting</td> <td colspan="2">☐ Other symptoms: _____</td> </tr> </table>	☒ Diarrhea	☐ Bloody stool	☐ Fatigue	☐ Fever	☐ Anorexia	☒ Abdominal cramps	☐ Chills	☐ Nausea	☐ Muscle aches	☐ Burning in mouth	☐ Headache	☐ Dizziness	☒ Vomiting	☐ Other symptoms: _____	
☒ Diarrhea	☐ Bloody stool	☐ Fatigue														
☐ Fever	☐ Anorexia	☒ Abdominal cramps														
☐ Chills	☐ Nausea	☐ Muscle aches														
☐ Burning in mouth	☐ Headache	☐ Dizziness														
☒ Vomiting	☐ Other symptoms: _____															
Onset: Earliest Date: 7/17/2019 Time: 5:30 ☒ AM ☐ PM Latest (if > 2 ill) Date: _____ Time: _____ ☐ AM ☐ PM																

ILL PERSONS

Name	Address & Town	Age	Occupation	Medical Provider Name & Phone	Stool Specimen	Diagnosis
Customer 1	Needham	39	unknown	n/a	☐ Yes ☒ No	
Customer 2	Needham	40	unknown	n/a	☐ Yes ☒ No	
					☐ Yes ☐ No	
					☐ Yes ☐ No	
					☐ Yes ☐ No	

Incubation Periods for Selected Organisms

	Min	Max		Min	Max		Min	Max
B. cereus (short)	½ hr	6 hrs	Cyclospora	2 days	14 days	Shellfish poisoning	<1 hr	6 hrs
B. cereus (long)	6 hrs	24 hrs	E. coli	10 hrs	6 days	Staph aureus	½ hr	8 hrs
Campylobacter	2 days	5 days	Hepatitis A	15 days	50 days	Shigella	1 day	7 days
Calicivirus (norovirus)	12 hrs	48 hrs	Salmonella (non-Typhi)	6 hrs	72 hrs	Vibrio (non-cholera)	5 hrs	92 hrs
C. perfringens	6 hrs	24 hrs	Salmonella Typhi	3 days	60 days	Yersinia	1 day	14 days

FOOD HISTORY

Obtain food history back 72 hours prior to symptoms. If organism identified, obtain history for time period between minimum and maximum incubation periods. If more than two people are ill, follow the above time frame for common meals (foods) only. Always record time consumed, if possible; otherwise choose B= breakfast, L= lunch, D= dinner.

Suspect food or drink	Date & time consumed	Location consumed	Location purchased	Brand or Lot #	Food testing
Chicken and shrimp fajita. Shrimp taco, Beef taco, Chicken taco	Date: 7/16/2019 Time: 7:30 pm ☐ B ☐ L ☒ D	☐ Home ☒ Where purchased ☐ Other, specify: _____	Name: Hungry Coyote Address: 1185 Highland Ave City: Needham State: MA Zip code: 02492		Available for testing? ☐ Yes ☒ No Sent to HSLI? ☐ Yes ☒ No
	Date: _____ Time: _____ ☐ B ☐ L ☐ D	☐ Home ☐ Where purchased ☐ Other, specify: _____	Name: _____ Address: _____ City: _____ State: _____ Zip code: _____		Available for testing? ☐ Yes ☐ No Sent to HSLI? ☐ Yes ☐ No
	Date: _____ Time: _____ ☐ B ☐ L ☐ D	☐ Home ☐ Where purchased ☐ Other, specify: _____	Name: _____ Address: _____ City: _____ State: _____ Zip code: _____		Available for testing? ☐ Yes ☐ No Sent to HSLI? ☐ Yes ☐ No
	Date: _____ Time: _____ ☐ B ☐ L ☐ D	☐ Home ☐ Where purchased ☐ Other, specify: _____	Name: _____ Address: _____ City: _____ State: _____ Zip code: _____		Available for testing? ☐ Yes ☐ No Sent to HSLI? ☐ Yes ☐ No
	Date: _____ Time: _____ ☐ B ☐ L ☐ D	☐ Home ☐ Where purchased ☐ Other, specify: _____	Name: _____ Address: _____ City: _____ State: _____ Zip code: _____		Available for testing? ☐ Yes ☐ No Sent to HSLI? ☐ Yes ☐ No
	Date: _____ Time: _____ ☐ B ☐ L ☐ D	☐ Home ☐ Where purchased ☐ Other, specify: _____	Name: _____ Address: _____ City: _____ State: _____ Zip code: _____		Available for testing? ☐ Yes ☐ No Sent to HSLI? ☐ Yes ☐ No

Diana Acosta

From: Diana Acosta
Sent: Thursday, August 22, 2019 11:07 AM
To: francisco@poet-king.com
Cc: matt@poet-king.com; Tara Gurge
Subject: Hungry Coyote FBI follow up
Attachments: HungryCoyoteFBIComplaint8.22.19.pdf; ATT00001.htm

All,

Attached is my foodborne illness complaint follow up report. I did find items that were out of temperature as you can see on the report. Francisco, keep a close eye on the front cold holding units in the front. Also remember to cool cooked items down properly by using small shallow containers. Let me know if there are additional questions. I will be coming back next week to check on those cold holding units.

Best,

Diana Acosta, MPH
Environmental Health Agent
Town of Needham
P: (781) 455-7940 ext. 220
C: (781) 898-8894
F: (781) 455-7922

Sent from my iPad



Hungry Coyote
1185 Highland Ave
Needham, MA 02492

FOOD ESTABLISHMENT INSPECTION REPORT

Inspection Number	Date	Time	Inspection Type	Client Type	Inspector
7772F	8/22/19	10:22 AM	Illness	Restaurant	D. Acosta
Permit Number	Person In Charge	Variance	Priority	Priority f	Core
	Francisco -		2	0	0

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

Repeat Violations Highlighted in Yellow

Supervision					Protection from Contamination (Cont'd)				
	IN	OUT	NA	COS		IN	OUT	NA	COS
1. PIC present, demonstrates knowledge, and performs duties	✓				15. Food separated and protected	✓			
2. Certified Food Protection Manager	✓				16. Food-contact surfaces; cleaned & sanitized	✓			
Employee Health					17. Proper disposition of returned, previously served,		✓		
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	✓				Time/Temperature Control for Safety				
4. Proper use of restriction and exclusion	✓					IN	OUT	NA	COS
5. Procedures for responding to vomiting and diarrheal events	✓				18. Proper cooking time & temperatures	✓			
Good Hygienic Practices					19. Proper reheating procedures for hot holding	✓			
6. Proper eating, tasting, drinking, or tobacco use	✓				20. Proper cooling time and temperature	✓			
7. No discharge from eyes, nose, and mouth	✓				21. Proper hot holding temperatures	✓			
Preventing Contamination by Hands					22. Proper cold holding temperatures	2	✓		✓
8. Hands clean & properly washed	✓				23. Proper date marking and disposition	✓			
9. No bare hand contact with RTE food or a pre-approved	✓				24. Time as a Public Health Control; procedures & records	✓			
10. Adequate handwashing sinks supplied and accessible	✓				Consumer Advisory				
Approved Source						IN	OUT	NA	COS
11. Food obtained from approved source	✓				25. Consumer advisory provided for raw/undercooked food	✓			
12. Food received at proper temperature	✓				Highly Susceptible Populations				
13. Food in good condition, safe & unadulterated	✓					IN	OUT	NA	COS
14. Required records available: shellstock tags, parasite	✓				26. Pasteurized foods used; prohibited foods not offered	✓			
Repeat Violations Highlighted in Yellow					Food/Color Additives and Toxic Substances				
						IN	OUT	NA	COS
					27. Food additives: approved & properly used	✓			
					28. Toxic substances properly identified, stored & used	✓			
					Conformance with Approved Procedures				
						IN	OUT	NA	COS
					29. Compliance with variance/specialized process/HACCP	✓			

Good Retail Practices

Safe Food and Water					Proper Use of Utensils				
	IN	OUT	NA	COS		IN	OUT	NA	COS
30. Pasteurized eggs used where required	✓				43. In-use utensils: properly stored				
31. Water & ice from approved source					44. Utensils, equip. & linens: properly stored, dried & handled				
32. Variance obtained for specialized processing methods	✓				45. Single-use/single-service articles: properly stored & used				
Food Temperature Control					46. Gloves used properly				
33. Proper cooling methods used; adequate equip. for temp.	✓				Utensils, Equipment and Vending				
34. Plant food properly cooked for hot holding						IN	OUT	NA	COS
35. Approved thawing methods used					47. All contact surfaces cleanable, properly designed,				
36. Thermometers provided & accurate					48. Warewashing facilities: installed, maintained & used; test				
Food Identification					49. Non-food contact surfaces clean				
37. Food properly labeled; original container					Physical Facilities				
Prevention of Food Contamination						IN	OUT	NA	COS
38. Insects, rodents & animals not present					50. Hot & cold water available; adequate pressure				
39. Contamination prevented in prep, storage & display					51. Plumbing installed; proper backflow devices				
40. Personal cleanliness					52. Sewage & waste water properly disposed				
41. Wiping cloths; properly used & stored					53. Toilet facilities: properly constructed, supplied, & cleaned				
42. Washing fruits & vegetables					54. Garbage & refuse properly disposed; facilities maintained				
					55. Physical facilities installed, maintained & clean				
					56. Adequate ventilation & lighting; designated areas use				
					60. 105 CMR 590 violations / local regulations				✓

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA 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 you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Inspector

PIC

Follow Up Required: ☐ Y Follow Up Date: _____

FOOD SAFETY INSPECTION REPORT

Page Number

2

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
7772F

Date
8/22/19

Time
10:22 AM

Inspector
D.Acosta

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Time / Temperature Control for Safety

Cold Holding Temperature

22 3-501.16 (A)(2) (B) Proper Cold Holding Temps. - Front of House -

Pr Front holding burrito units need to be cooler. Both units were in the mid 40's. *Code: All cold TCS foods shall be held at 41°F or below. Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of 45°F or less.*

22 3-501.16 (A)(2) (B) Proper Cold Holding Temps. - Kitchen -

COS Pr Pork was cooked last night. Did not cool down properly. Discarded by PIC. *Code: All cold TCS foods shall be held at 41°F or below. Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of 45°F or less.*



Temperatures

Area	Equipment	Product	Temps
Front of House	Burrito station right	Shredded cheese	44 °F

FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
7772F

Date
8/22/19

Time
10:22 AM

Inspector
D.Acosta

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Front of House	Walk in beer cooler	Cut tomatoes	44 °F
Front of House	Burrito station left	Cut tomatoes	44 °F
Front of House	Hot holding unit left	Water in well	135 °F
Front of House	Hot holding unit right	Water in well	135 °F
Kitchen	Walk in beer cooler	Cooked Pork	75 °F
Kitchen	Walk in beer cooler	Raw carnitas	41 °F
Kitchen	Walk in beer cooler	Raw beef	41 °F
Kitchen	Asber reach in	Ambient (where raw shrimp was)	0 °F
Front of House	Hot holding unit right	Cooked chicken	160 °F

Temperatures in RED identify items in the temperature danger zone. See the report notes for specific details.

Notes

FBI complaint. A couple reported getting sick after eating shrimp, chicken, beef, and pork items.

Came in ahead of opening. No food was in hot well yet as they are preparing to open at 11am.

Units in the front were slightly elevated. PIC lowered the temperature on the units. Recommended to lower the inner part of the unit to 35°F as they are in high use. Maintain prepared items in fridge ahead of adding to the cold holding units. Ensure they are 41 or below.

Cooked carnitas (pork) was in a deep container. Was cooked last night but the center was still warm at 75°F. Was discarded by PIC immediately. Must cool meats in a shallow pan down to 70°F within 2 hours and then down to 40°F.



Hungry Coyote
1185 Highland Ave
Needham, MA 02492

FOOD ESTABLISHMENT INSPECTION REPORT

Inspection Number	Date	Time	Inspection Type	Client Type	Inspector
129AE	8/29/19	10:33 AM	Re-Inspection	Restaurant	D.Acosta
Permit Number	Person In Charge	Variance	Priority	Priority f	Core
	Francisco -		0	0	0

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 Repeat Violations Highlighted in Yellow

Supervision	IN	OUT	NA	COS	Protection from Contamination (Cont'd)	IN	OUT	NA	COS
1. PIC present, demonstrates knowledge, and performs duties					15. Food separated and protected				
2. Certified Food Protection Manager					16. Food-contact surfaces; cleaned & sanitized				
Employee Health	IN	OUT	NA	COS	17. Proper disposition of returned, previously served,				
3. Management, food employee and conditional employee knowledge, responsibilities and reporting					Time/Temperature Control for Safety	IN	OUT	NA	COS
4. Proper use of restriction and exclusion					18. Proper cooking time & temperatures				
5. Procedures for responding to vomiting and diarrheal events					19. Proper reheating procedures for hot holding				
Good Hygienic Practices	IN	OUT	NA	COS	20. Proper cooling time and temperature				
6. Proper eating, tasting, drinking, or tobacco use					21. Proper hot holding temperatures				
7. No discharge from eyes, nose, and mouth					22. Proper cold holding temperatures				
Preventing Contamination by Hands	IN	OUT	NA	COS	23. Proper date marking and disposition				
8. Hands clean & properly washed					24. Time as a Public Health Control; procedures & records				
9. No bare hand contact with RTE food or a pre-approved					Consumer Advisory	IN	OUT	NA	COS
10. Adequate handwashing sinks supplied and accessible					25. Consumer advisory provided for raw/undercooked food				
Approved Source	IN	OUT	NA	COS	Highly Susceptible Populations	IN	OUT	NA	COS
11. Food obtained from approved source					26. Pasteurized foods used; prohibited foods not offered				
12. Food received at proper temperature					Food/Color Additives and Toxic Substances	IN	OUT	NA	COS
13. Food in good condition, safe & unadulterated					27. Food additives: approved & properly used				
14. Required records available: shellstock tags, parasite					28. Toxic substances properly identified, stored & used				
Repeat Violations Highlighted in Yellow					Conformance with Approved Procedures	IN	OUT	NA	COS
					29. Compliance with variance/specialized process/HACCP				

Good Retail Practices

Safe Food and Water	IN	OUT	NA	COS	Proper Use of Utensils	IN	OUT	NA	COS
30. Pasteurized eggs used where required					43. In-use utensils: properly stored				
31. Water & ice from approved source					44. Utensils, equip. & linens: properly stored, dried & handled				
32. Variance obtained for specialized processing methods					45. Single-use/single-service articles: properly stored & used				
Food Temperature Control	IN	OUT	NA	COS	46. Gloves used properly				
33. Proper cooling methods used; adequate equip. for temp.					Utensils, Equipment and Vending	IN	OUT	NA	COS
34. Plant food properly cooked for hot holding					47. All contact surfaces cleanable, properly designed,				
35. Approved thawing methods used					48. Warewashing facilities: installed, maintained & used; test				
36. Thermometers provided & accurate					49. Non-food contact surfaces clean				
Food Identification	IN	OUT	NA	COS	Physical Facilities	IN	OUT	NA	COS
37. Food properly labeled; original container					50. Hot & cold water available; adequate pressure				
Prevention of Food Contamination	IN	OUT	NA	COS	51. Plumbing installed; proper backflow devices				
38. Insects, rodents & animals not present					52. Sewage & waste water properly disposed				
39. Contamination prevented in prep, storage & display					53. Toilet facilities: properly constructed, supplied, & cleaned				
40. Personal cleanliness					54. Garbage & refuse properly disposed; facilities maintained				
41. Wiping cloths; properly used & stored					55. Physical facilities installed, maintained & clean				
42. Washing fruits & vegetables					56. Adequate ventilation & lighting; designated areas use				
					60. 105 CMR 590 violations / local regulations				

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA 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 you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

D Acosta

Inspector

Francisco

PIC

Follow Up Required: Y Follow Up Date: _____

FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
129AE

Date
8/29/19

Time
10:33 AM

Inspector
D.Acosta

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Notes

Notes

88

Notes - Kitchen -

N Owner reported a new stove top to be purchased. Will be sending spec sheet - General Notes.

Temperatures

Area	Equipment	Product	Temps
Front of House	Burrito station right	Shredded cheese	37.2 °F
Front of House	Burrito station right	Cut tomatoes	40 °F
Front of House	Burrito station right	Ambient	35 °F
Front of House	Burrito station left	Ambient	38 °F
Kitchen	Walk in beer cooler	Cooked Chicken	39 °F

Temperatures in RED identify items in the temperature danger zone. See the report notes for specific details.

Notes

Checked on front units and they are in correct range. New digital stem thermometer was bought to check internal temp of wells. Continuously training staff to check temperatures throughout the day.

Glove use noted and hair restraints used by all staff cooking foods.

Diana Acosta

From: Diana Acosta
Sent: Monday, September 16, 2019 1:18 PM
To: francisco@poet-king.com; matt@poet-king.com
Cc: Tara Gurge
Subject: Complaint Received
Attachments: food-safety-exams-trainers-6-10-19 (3).docx
Importance: High

Francisco and Matt,

I have received yet another complaint about Hungry Coyote. The person who called me reported that:

- They saw young kids behind the counter who also were seen touching the food.
- They saw the chef touching meat with his bare hands and have seen staff with no hair nets
- They reported going in right after opening and seeing that the place was messy which may indicate that the restaurant is not being cleaned overnight and being left to be cleaned in the morning.
- They reported knowing an employee and there were allegations that food is being left overnight in the coolers on the serving line, the fridge has items leaking out into other containers (i.e. cross contamination), old rice is being mixed with newly cooked rice.

All of these conditions are unacceptable. I have attached a list of certified food trainers that are approved by the state of Massachusetts. I highly recommend hiring a trainer to re-train staff on proper food safety practices. I also recommend hiring a consultant who can review your operation and help you adjust how things are done accordingly.

Best,
Diana Acosta, MPH
Environmental Health Agent
Town of Needham
P: (781) 455-7940 ext. 220
C: (781) 898-8894
F: (781) 455-7922
dacosta@needhamma.gov

STATEMENT OF CONFIDENTIALITY

This e-mail, including any attached files, may contain confidential and privileged information for the sole use of the intended recipient(s). Any review, use, distribution or disclosure by others is strictly prohibited. If you are not the intended recipient (or authorized to receive information for the recipient), please contact the sender by reply e-mail and delete all copies of this message. Thank you.

Diana Acosta

From: Matthew Saiia <matt@poet-king.com>
Sent: Monday, September 16, 2019 3:21 PM
To: Francisco Mendez
Cc: Diana Acosta; Tara Gurge
Subject: Re: Complaint Received

To follow up on this - we just terminate a set of employee who are related to each other for breaching our code of conduct. They were obviously upset by this decision and threatened to call various places to put us out of business. It would not surprise me if this is a related call. That said, we need to continue to improve our processes and controls including ensuring all non-employees stay out of food handling areas.

I will also take your advice on getting an outside perspective on things.

Matt

Sent from my iPhone

On Sep 16, 2019, at 1:35 PM, Francisco Mendez <francisco@poet-king.com> wrote:

Diana I understand my daughter should never be behind the counter and that won't happen again all other issues are lies probably from a angry ex employee who taught that by calling you she would harm our business sorry about that. All our employees wear hair nets or hats and everybody wears gloves when they are preparing the food or pre hot meals for customers.

Get [Outlook for Android](#)

From: Diana Acosta <dacosta@needhamma.gov>
Sent: Monday, September 16, 2019 1:18:03 PM
To: Francisco Mendez <francisco@poet-king.com>; Matthew Saiia <matt@poet-king.com>
Cc: Tara Gurge <TGurge@needhamma.gov>
Subject: Complaint Received

Francisco and Matt,

I have received yet another complaint about Hungry Coyote. The person who called me reported that:

- They saw young kids behind the counter who also were seen touching the food.
- They saw the chef touching meat with his bare hands and have seen staff with no hair nets
- They reported going in right after opening and seeing that the place was messy which may indicate that the restaurant is not being cleaned overnight and being left to be cleaned in the morning.
- They reported knowing an employee and there were allegations that food is being left overnight in the coolers on the serving line, the fridge has items leaking out into other containers (i.e. cross contamination), old rice is being mixed with newly cooked rice.

All of these conditions are unacceptable. I have attached a list of certified food trainers that are approved by the state of Massachusetts. I highly recommend hiring a trainer to re-train staff on proper

food safety practices. I also recommend hiring a consultant who can review your operation and help you adjust how things are done accordingly.

Best,
Diana Acosta, MPH
Environmental Health Agent
Town of Needham
P: (781) 455-7940 ext. 220
C: (781) 898-8894
F: (781) 455-7922
dacosta@needhamma.gov

STATEMENT OF CONFIDENTIALITY

This e-mail, including any attached files, may contain confidential and privileged information for the sole use of the intended recipient(s). Any review, use, distribution or disclosure by others is strictly prohibited. If you are not the intended recipient (or authorized to receive information for the recipient), please contact the sender by reply e-mail and delete all copies of this message. Thank you.

Diana Acosta

From: Diana Acosta
Sent: Monday, October 21, 2019 10:22 AM
To: francisco@poet-king.com; matt@poet-king.com
Subject: Need status of additional ServSafe Training ASAP
Attachments: food-safety-exams-trainers-6-10-19 (5).docx

Importance: High

Francisco,

I need an update ASAP on what members of your staff have been or will be ServSafe certified. I have attached the list of food safety exam trainers approved by the state. There are various trainers who conduct these courses and offer the exam in Spanish as well. I need at least a copy of a receipt or invoice that shows when the staff member is registered to take the class/exam. Once they take and pass the exam, I will also need a copy of their certificate. **If no other staff members are trained, I will not be able to issue your 2020 Food Establishment Permit for Hungry Coyote.** Let me know if you have any questions.

Best,

Diana Acosta, REHS/RS, MPH
Environmental Health Agent
Town of Needham
P: (781) 455-7940 ext. 220
C: (781) 898-8894
F: (781) 455-7922
dacosta@needhamma.gov

STATEMENT OF CONFIDENTIALITY

This e-mail, including any attached files, may contain confidential and privileged information for the sole use of the intended recipient(s). Any review, use, distribution or disclosure by others is strictly prohibited. If you are not the intended recipient (or authorized to receive information for the recipient), please contact the sender by reply e-mail and delete all copies of this message. Thank you.

Diana Acosta

From: Francisco Mendez <francisco@poet-king.com>
Sent: Monday, October 21, 2019 1:39 PM
To: Diana Acosta; Matthew Saiia
Subject: Re: Need status of additional ServSafe Training ASAP

Diana I'm sorry for the delay answer I've been working with a person who's helping us there's going to be at least three people who are going to become certified soon as he pass a test I will get you a copy of the certification thank you again

Get [Outlook for Android](#)

From: Francisco Mendez
Sent: Monday, October 21, 2019 1:34:37 PM
To: Diana Acosta <dacosta@needhamma.gov>; Matthew Saiia <matt@poet-king.com>
Subject: Re: Need status of additional ServSafe Training ASAP

Diana I'm sorry for the late

Get [Outlook for Android](#)

From: Diana Acosta <dacosta@needhamma.gov>
Sent: Monday, October 21, 2019 10:22:21 AM
To: Francisco Mendez <francisco@poet-king.com>; Matthew Saiia <matt@poet-king.com>
Subject: Need status of additional ServSafe Training ASAP

Francisco,

I need an update ASAP on what members of your staff have been or will be ServSafe certified. I have attached the list of food safety exam trainers approved by the state. There are various trainers who conduct these courses and offer the exam in Spanish as well. I need at least a copy of a receipt or invoice that shows when the staff member is registered to take the class/exam. Once they take and pass the exam, I will also need a copy of their certificate. **If no other staff members are trained, I will not be able to issue your 2020 Food Establishment Permit for Hungry Coyote.** Let me know if you have any questions.

Best,

Diana Acosta, REHS/RS, MPH
Environmental Health Agent
Town of Needham
P: (781) 455-7940 ext. 220
C: (781) 898-8894
F: (781) 455-7922
dacosta@needhamma.gov

STATEMENT OF CONFIDENTIALITY

This e-mail, including any attached files, may contain confidential and privileged information for the sole use of the intended recipient(s). Any review, use, distribution or disclosure by others is strictly prohibited. If you are not the intended recipient (or authorized to receive information for the recipient), please contact the sender by reply e-mail and delete all copies of this message. Thank you.

Diana Acosta

From: Michael Barry <Michael@barrybrodisposal.com>
Sent: Tuesday, October 22, 2019 6:42 AM
To: Diana Acosta
Subject: RE: Hungry Coyote - Needham

Trash 2 x week
Recycling every other week

Michael Barry
Barry Bros. Disposal
800-338-3867 (DUMP)

I am sending this message from my iPhone.

From: Diana Acosta [mailto:dacosta@needhamma.gov]
Sent: Monday, October 21, 2019 4:11 PM
To: Michael Barry
Subject: Hungry Coyote - Needham

Hi Mike,

Can you confirm how many days a week Hungry Coyote in Needham is being serviced? We are getting many complaints about the dumpster constantly overflowing.

Best,

Diana Acosta, REHS/RS, MPH
Environmental Health Agent
Town of Needham
P: (781) 455-7940 ext. 220
C: (781) 898-8894
F: (781) 455-7922
dacosta@needhamma.gov

STATEMENT OF CONFIDENTIALITY

This e-mail, including any attached files, may contain confidential and privileged information for the sole use of the intended recipient(s). Any review, use, distribution or disclosure by others is strictly prohibited. If you are not the intended recipient (or authorized to receive information for the recipient), please contact the sender by reply e-mail and delete all copies of this message. Thank you.

Diana Acosta

From: Francisco Mendez <francisco@poet-king.com>
Sent: Wednesday, October 23, 2019 11:31 AM
To: Diana Acosta; Matthew Saiia
Cc: Tara Gurge
Subject: Re: Trash/Recycling removal to be increased

Diana I just spoke to Barry Brothers there will be coming in tomorrow to do a special pickup and then on from now on the recycle every week I will be on top of the garbage thank you very much you asked me about who am I using for the certification we going to go through a ServSafe Boston in Woburn ma

Get [Outlook for Android](#)

From: Diana Acosta <dacosta@needhamma.gov>
Sent: Wednesday, October 23, 2019 10:02:35 AM
To: Matthew Saiia <matt@poet-king.com>; Francisco Mendez <francisco@poet-king.com>
Cc: Tara Gurge <TGurge@needhamma.gov>
Subject: Trash/Recycling removal to be increased

Francisco and Matt,

I was in the area on Monday afternoon and saw that the recycling dumpster was overflowing (see attached). We have received more complaints about the dumpsters being overfilled and items blowing out into the parking lot area. This is unacceptable.

I reached out to Barry Brothers to inquire about the pick up schedule for Hungry Coyote. I was informed that the trash is only being taken out twice a week and the recycling is only taken out once every other week. Historically, we have had many issues with rodents in this lot due to all the soft soil underneath and around the train tracks. Adding another available source of food for these pests is something that needs to be prevented.

The frequency of recycling pick up **must be increased**. With the volume of customers the establishment has been serving, I still recommend having the trash to be picked up 3 times a week. A lock should be added to the dumpster if there is still concern for illegal dumping. I will need a copy of the contract or agreement confirming this increase will occur.

In regards to the ServSafe Requirement, we need the names of the employees that are being trained and confirmation that they are registered to take the course or exam. An invoice or receipt needs to be submitted to verify this.

Best,
Diana Acosta, REHS/RS, MPH
Environmental Health Agent
Town of Needham
P: (781) 455-7940 ext. 220
C: (781) 898-8894
F: (781) 455-7922
dacosta@needhamma.gov

STATEMENT OF CONFIDENTIALITY

This e-mail, including any attached files, may contain confidential and privileged information for the sole use of the intended recipient(s). Any review, use, distribution or disclosure by others is strictly prohibited. If you are not the intended recipient (or authorized to receive information for the recipient), please contact the sender by reply e-mail and delete all copies of this message. Thank you.

Diana Acosta

From: Tara Gurge
Sent: Wednesday, October 23, 2019 12:38 PM
To: Francisco Mendez; Matthew Saiia
Cc: Diana Acosta
Subject: RE: Trash/Recycling removal to be increased

Importance: High

Francisco/Matt –

Thanks for the follow-up on that increase in trash/recycling pick-up requirement. ALSO - We also need to have the specific names of your Needham staff members that will be getting this training, and their confirmed training dates, and please have them receive this mandatory ServSafe Food Manager Training ASAP, **or on or before the end of November,** since we will need these additional staff members trained as a condition of the issuance of your 2020 Food Permit.

We will look forward to hearing back from you soon on those ServSafe training confirmations so we will have that for our record.

Let us know if you have any follow-up questions on that requirement.

Thanks,



TARA E. GURGE, R.S., C.E.H.T., M.S.
ASSISTANT PUBLIC HEALTH DIRECTOR
Needham Public Health Division
Health and Human Services Department
178 Rosemary Street
Needham, MA 02494
Ph- (781) 455-7940; Ext. 211/Fax- (781) 455-7922
Mobile- (781) 883-0127
Email - tgurge@needhamma.gov
Web- www.needhamma.gov/health



 please consider the environment before printing this email

STATEMENT OF CONFIDENTIALITY

This e-mail, including any attached files, may contain confidential and privileged information for the sole use of the intended recipient(s). Any review, use, distribution or disclosure by others is strictly prohibited. If you are not the intended recipient (or authorized to receive information for the recipient), please contact the sender by reply e-mail and delete all copies of this message. Thank you.



[Follow Needham Public Health on Twitter!](#)

Thanks,
Tara

From: Francisco Mendez <francisco@poet-king.com>
Sent: Wednesday, October 23, 2019 11:31 AM
To: Diana Acosta <dacosta@needhamma.gov>; Matthew Saiia <matt@poet-king.com>
Cc: Tara Gurge <TGurge@needhamma.gov>
Subject: Re: Trash/Recycling removal to be increased

Diana I just spoke to Barry Brothers there will be coming in tomorrow to do a special pickup and then on from now on the recycle every week I will be on top of the garbage thank you very much you asked me about who am I using for the certification we going to go through a ServSafe Boston in Woburn ma

Get [Outlook for Android](#)

From: Diana Acosta <dacosta@needhamma.gov>
Sent: Wednesday, October 23, 2019 10:02:35 AM
To: Matthew Saiia <matt@poet-king.com>; Francisco Mendez <francisco@poet-king.com>
Cc: Tara Gurge <TGurge@needhamma.gov>
Subject: Trash/Recycling removal to be increased

Francisco and Matt,

I was in the area on Monday afternoon and saw that the recycling dumpster was overflowing (see attached). We have received more complaints about the dumpsters being overfilled and items blowing out into the parking lot area. This is unacceptable.

I reached out to Barry Brothers to inquire about the pick up schedule for Hungry Coyote. I was informed that the trash is only being taken out twice a week and the recycling is only taken out once every other week. Historically, we have had many issues with rodents in this lot due to all the soft soil underneath and around the train tracks. Adding another available source of food for these pests is something that needs to be prevented.

The frequency of recycling pick up **must be increased**. With the volume of customers the establishment has been serving, I still recommend having the trash to be picked up 3 times a week. A lock should be added to the dumpster if there is still concern for illegal dumping. I will need a copy of the contract or agreement confirming this increase will occur.

In regards to the ServSafe Requirement, we need the names of the employees that are being trained and confirmation that they are registered to take the course or exam. An invoice or receipt needs to be submitted to verify this.

Best,
Diana Acosta, REHS/RS, MPH
Environmental Health Agent
Town of Needham
P: (781) 455-7940 ext. 220
C: (781) 898-8894
F: (781) 455-7922
dacosta@needhamma.gov

STATEMENT OF CONFIDENTIALITY

This e-mail, including any attached files, may contain confidential and privileged information for the sole use of the intended recipient(s). Any

review, use, distribution or disclosure by others is strictly prohibited. If you are not the intended recipient (or authorized to receive information for the recipient), please contact the sender by reply e-mail and delete all copies of this message. Thank you.



NEEDHAM PUBLIC HEALTH DIVISION

178 Rosemary Street, Needham, MA 02494 781-455-7940 x504 (tel); 781-455-7922 (fax)
E-mail: healthdepartment@needhamma.gov Web: www.needhamma.gov/health



2020 FOOD ESTABLISHMENT PERMIT RENEWAL APPLICATION

1. Establishment Name: <u>Hungry Coyote</u>			
2. Establishment Address: <u>1185 Highland Ave Needham MA</u>			
3. Establishment Telephone No: Fax No: <u>781-292-1004</u>			
4. Applicant Name & Title: <u>Francisco Mendez</u>		Email Address: <u>francisco@poet-king.com</u>	
5. Establishment Owned By: ☐ An Association ☐ A Partnership ☒ A Corporation ☐ Other Legal Entity _____ ☐ An Individual			
6. Person Directly Responsible For Daily Operations (Owner, Person in Charge, Supervisor, Manager, etc.) Name & Title: <u>Francisco Mendez</u> Address: <u>1185</u> Telephone No: _____ Fax: _____ Emer. Phone: _____ Email address: _____			
7. District or Regional Supervisor Name & Title: _____ Address: _____ Telephone No: _____ Fax: _____ Emer. Phone: _____ Email address: _____			
8. Name of person in charge of Food Protection: (PLEASE INCLUDE COPIES OF VALID CERTIFICATES) <u>Francisco Mendez</u> ServSafe/Food Allergy Certificate Expiration date(s) - <u>January / 2019</u>			
9. Person Trained in Anti-Choking Procedures: (if 25 seats or more). ☐ Yes ☐ No List name(s) below. <u>Francisco Mendez, Donatella Herbert</u>			
10. Location: (check one) ☒ Permanent Structure ☐ Mobile			
11. Length of permit: (check one) ☒ Annual ☐ Seasonal/Dates: _____			
12. Establishment Type: ☐ Retail () square footage ☒ Food Service (<u>34</u>) # of seats/ Food Service Takeout ☐ Institution () # of meals per day ☐ Caterer ☐ Residential Kitchen for Retail Sale ☐ Other		Current Days/Hours of operation - <u>9 AM - 10 PM</u> Trash/Dumpster Pick-up company: <u>Barry</u> Grease Trap/Disposal company: <u>sat</u> Date of last grease service: <u>11/12/19</u>	
Total Permit Fee:		(Payable to Town of Needham.)	

I, the undersigned, attest to the accuracy of the information provided in this application and affirm that the food establishment operation will comply with 105 CMR 590.000 and all other applicable laws. I have been instructed by the Public Health Division on how to obtain copies of 105 CMR 590.000 and the 2013 Federal Food Code.

13. Signature of Applicant: [Signature] Date: 11-19-19
Pursuant to MGL Ch. 62C, sec. 49A, I certify under penalties of perjury that I, to my best knowledge and belief, have filed all state tax returns and paid state taxes required under law. Pursuant to MGL c. 152, §25A, all employers conducting business in the Commonwealth of Massachusetts must carry a valid workers' compensation policy at all times. I certify under the penalties of perjury that my employer, to the best knowledge and belief, has a valid workers' compensation policy.

14. Social Security Number or Federal Tax ID #: 83-2150172
15. Signature of Individual or Corporate Name: _____ (OVER →)

16.) FOOD ESTABLISHMENT EMERGENCY CONTACT INFORMATION SHEET
PLEASE RETURN ON OR BEFORE FRIDAY, NOVEMBER 22, 2019.

Food/Retail Establishment Name: Hungry Cow

Address: 1185 Highland Ave

Food Establishment phone number: 781-292-1004

Required (We need at least 4 valid emergency contact phone numbers and email addresses listed below) - NOTE: Phone number must be a 24/7 contact number.

Ph #1: 617-784-1374

Email #1 - matt@poet-king.com

Ph #2: 781-443-4041

Email #2 - picaraleona21@hotmail.com

Ph #3*: 617-992-1492

Email #3 - francisco@poet-king.com

Ph #4: 339-225-0849

Email #4 - dah714@hotmail.com

Please return this completed form along with your food permit renewal application. Please make sure that all four contacts numbers/emails are filled out completely. (This will be required in order to issue your renewal permit.)

Thank you again for your cooperation!

REVERSE 911 for the Town of Needham – Please sign up for any emergency alerts that you need to be made aware of that may occur in town –

See link below:

<http://www.needhamma.gov/emergencyalerts> takes you the page of Town of Needham reverse 911.*

***You can click the sign up link and that'll bring you to the next page which is where you can create an account and register.**

ServSafe® CERTIFICATION

MELISA GARCIA SANCHEZ

for successfully completing the standards set forth for the ServSafe® Food Protection Manager Certification Examination, which is accredited by the American National Standards Institute (ANSI)—Conference for Food Protection (CFP).

10013903

CERTIFICATE NUMBER

10700

EXAM FORM NUMBER

11/15/2019

DATE OF EXAMINATION
Local laws apply. Check with your local regulatory agency for recertification requirements.

11/15/2024

DATE OF EXPIRATION



Melisa Garcia Sanchez
Sherman Brown
Executive Vice President National Restaurant Association Solutions



In accordance with ANSI Accredited Program #0655, American National Standards Institute (ANSI)—Conference for Food Protection (CFP), the ServSafe logo and the ServSafe logo are trademarks of the National Restaurant Association. The ServSafe logo is registered in the U.S. Patent and Trademark Office.



ServSafe® CERTIFICATION

LEONA LEON

for successfully completing the standards set forth for the ServSafe® Food Protection Manager Certification Examination, which is accredited by the American National Standards Institute (ANSI)-Conference for Food Protection (CFP).

18613900

CERTIFICATE NUMBER

11/15/2019

DATE OF EXAMINATION

Local laws apply. Check with your local regulatory agency for recertification requirements.

10700

EXAM FORM NUMBER

11/15/2024

DATE OF EXPIRATION



#0655

Sherm
Executive Vice President, National Restaurant Association Solutions



CERTIFICATE OF ALLERGEN AWARENESS TRAINING

Name of Recipient: FRANCISCO MENDEZ

Certificate Number: 2698234

Date of Completion: 12/14/2016

Date of Expiration: 12/14/2021



Issued By:



Massachusetts Restaurant Association
333 Turnpike Road, Suite 102
Southborough, MA 01772
508-303-9905
www.massrestaurantassoc.org



800.765.2122
www.restaurant.org

*The above-named person is hereby issued this certificate
for completing an allergen awareness training program
recognized by the Massachusetts Department of Public Health
in accordance with 105 CMR 590.009(G)(3)(a).*

This certificate will be valid for five (5) years from date of completion.

CERTIFICATE of TRAINING

THIS ACKNOWLEDGES THAT EMPLOYEES OF

HUNGRY COYOTE

have successfully completed the cognitive and skills evaluations in accordance with the curriculum of the American Heart Association Heartsaver® CPR AED Program.

Program/Training Name

■ Heartsaver® CPR AED
■ CHOKING RELIEF

JUNE
15,
2019

SIGNED, Jason A. Kiely
AHA Lead Instructor





**TOWN OF NEEDHAM, MASSACHUSETTS
PUBLIC HEALTH DIVISION**

(781) 455-7940; Ext. 504



2020 Food Establishment Permit

In accordance with 105 CMR (Article X of the State Sanitary Code), a permit to operate a retail / food establishment is hereby granted to:

Establishment: Hungry Coyote
Manager: Francisco Mendez / Leona Leon
Address: 1185 Highland Ave
Phone: 781-292-1004

Type of License: Food Service / Annual

Diana Acosta
Diana C. Acosta, REHS/RS, MPH
Environmental Health Agent

January 1, 2020
Issue Date

December 31, 2020
Expiration Date

NON-TRANSFERABLE

POST CONSPICUOUSLY



FOOD ESTABLISHMENT INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector
8238F	1/25/20	2:15 PM 3:54 PM	Routine	Restaurant	M. Pancare

Permit Number	Person In Charge	Variance	Priority	Priority f	Core
	Francisco -		1	2	6

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 Repeat Violations Highlighted in Yellow

Supervision					Protection from Contamination Cont'd				
IN	OUT	NA	NO	COS	IN	OUT	NA	NO	COS
1. PIC present, demonstrates knowledge, and performs duties	✓				15. Food separated and protected	1	✓		
2. Certified Food Protection Manager	✓				16. Food-contact surfaces; cleaned & sanitized	1	✓		
Employee Health					Time/Temperature Control for Safety				
IN	OUT	NA	NO	COS	IN	OUT	NA	NO	COS
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	✓				17. Proper disposition of returned, previously served,		✓		
4. Proper use of restriction and exclusion	✓				18. Proper cooking time & temperatures		✓		
5. Procedures for responding to vomiting and diarrheal events	✓				19. Proper reheating procedures for hot holding		✓		
Good Hygienic Practices					Consumer Advisory				
IN	OUT	NA	NO	COS	IN	OUT	NA	NO	COS
6. Proper eating, tasting, drinking, or tobacco use	1	✓			20. Proper cooling time and temperature		✓		
7. No discharge from eyes, nose, and mouth	✓				21. Proper hot holding temperatures		✓		
Preventing Contamination by Hands					Highly Susceptible Populations				
IN	OUT	NA	NO	COS	IN	OUT	NA	NO	COS
8. Hands clean & properly washed	✓				22. Proper cold holding temperatures		✓		
9. No bare hand contact with RTE food or a pre-approved	✓				23. Proper date marking and disposition	1	✓		
10. Adequate handwashing sinks supplied and accessible	1	✓			24. Time as a Public Health Control; procedures & records		✓		
Approved Source					Food/Color Additives and Toxic Substances				
IN	OUT	NA	NO	COS	IN	OUT	NA	NO	COS
11. Food obtained from approved source	✓				25. Consumer advisory provided for raw/undercooked food		✓		
12. Food received at proper temperature	✓				Conformance with Approved Procedures				
13. Food in good condition, safe & unadulterated	✓				IN	OUT	NA	NO	COS
14. Required records available: shellstock tags, parasite	✓				26. Pasteurized foods used; prohibited foods not offered		✓		
Repeat Violations Highlighted in Yellow					27. Food additives: approved & properly used		✓		
					28. Toxic substances properly identified, stored & used		✓		
					29. Compliance with variance/specialized process/HACCP		✓		

Good Retail Practices

Safe Food and Water					Proper Use of Utensils				
IN	OUT	NA	NO	COS	IN	OUT	NA	NO	COS
30. Pasteurized eggs used where required	✓				43. In-use utensils: properly stored	1	✓		
31. Water & ice from approved source					44. Utensils, equip. & linens: properly stored, dried & handled				
32. Variance obtained for specialized processing methods	✓				45. Single-use/single-service articles: properly stored & used				
Food Temperature Control					Utensils, Equipment and Vending				
IN	OUT	NA	NO	COS	IN	OUT	NA	NO	COS
33. Proper cooling methods used; adequate equip. for temp.	✓				46. Gloves used properly				
34. Plant food properly cooked for hot holding					47. All contact surfaces cleanable, properly designed,				
35. Approved thawing methods used	1	✓			48. Warewashing facilities: installed, maintained & used; test				
36. Thermometers provided & accurate					49. Non-food contact surfaces clean				
Food Identification					Physical Facilities				
IN	OUT	NA	NO	COS	IN	OUT	NA	NO	COS
37. Food properly labeled; original container					50. Hot & cold water available; adequate pressure				
Prevention of Food Contamination					51. Plumbing installed; proper backflow devices				
IN	OUT	NA	NO	COS	52. Sewage & waste water properly disposed				
38. Insects, rodents & animals not present					53. Toilet facilities: properly constructed, supplied, & cleaned				
39. Contamination prevented in prep, storage & display					54. Garbage & refuse properly disposed; facilities maintained				
40. Personal cleanliness	1	✓			55. Physical facilities installed, maintained & clean	1	✓		
41. Wiping cloths; properly used & stored					56. Adequate ventilation & lighting; designated areas use				
42. Washing fruits & vegetables					60. 105 CMR 590 violations / local regulations		✓		

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA 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 you are subject to a notice of suspension, revocation, or non-renewal

Inspector

PIC

Follow Up Required: ☐ Y Follow Up Date: _____

Needham Public Health Division - 178 Rosemary Street, Needham MA 02494 - (781) 455-7940 ext. 504

FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
8238F

Date
1/25/20

Time In/Out
2:15 PM
3:54 PM

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

--
Code:



--
See #10 above handsink in Front of house blocked Code:



Good Hygienic Practices

FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
8238F

Date
1/25/20

Time In/Out
2:15 PM
3:54 PM

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Proper eating, tasting, drinking or tobacco use

6 2-401.11 Eating Drinking or Using Tobacco - Kitchen -

- C** A female employee was observed eating food in the prep area. Employees must eat and a separated and designated area only and not in the kitchen *Code: Except as specified in Paragraph (B) of this section, an employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection can not result. (B) A food employee may drink from a closed beverage container if the container is handled to prevent contamination of: (1) The employee's hands; (2) The container; and (3) Exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles.*

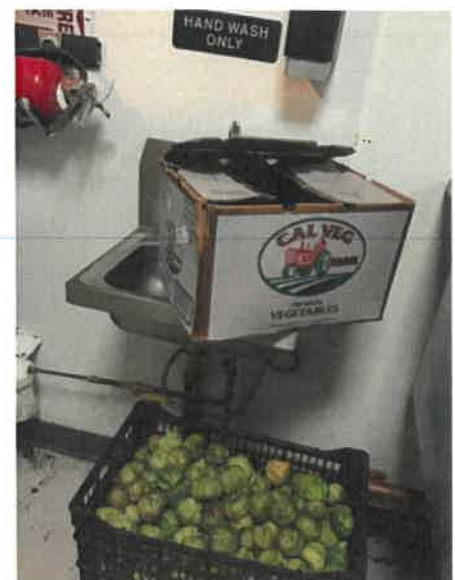


Preventing Contamination by Hands

Adequate handwashing sinks properly supplied and accessible

10 5-205.11 Using a Handwashing Sink - Kitchen -

- Pf** Upon arrival the hand sink was blocked and prevented access with cases of food product *Code: A handwashing facility shall be maintained so that it is accessible at all times for employee use and may not be used for purposes other than handwashing. An automatic handwashing facility shall be used in accordance with manufacturer's instructions.*



FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
8238F

Date
1/25/20

Time In/Out
2:15 PM
3:54 PM

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Protection From Contamination

Food Separated and protected

15 3-302.11 (A)(3) Using clean and sanitized equipment - Kitchen -

- C Slicing machine had excessive debris and soil and clean and sanitize frequently and as often as necessary to prevent contamination Code: Food shall be protected from cross contamination by cleaning equipment and utensils as specified under paragraph 4-602.11(A) and sanitizing as specified under section 4-703.11.



16 4-501.114 (A)-(C) Chem.San. Temp./pH/Concentr./Hard. - Kitchen -

- Pr 3 Three compartment sink did not have sanitizer was zero Wiping cloth stored and sanitizer buckets in the front of the house we're also at zero Code: A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under paragraph 4-703.11(C) shall meet the criteria specified under section 7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: A chlorine solution shall have a temperature of 55°F-120°F, depending on water hardness, and concentration range of 25ppm to 100ppm. An iodine solution shall have a minimum temperature of 68°F with a concentration range of 12.5ppm to 25ppm. A quaternary ammonium compound solution shall have a minimum temperature of 75°F, have a concentration as specified under section 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, and be used only in water with 500 MG/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions.



Time / Temperature Control for Safety

FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
8238F

Date
1/25/20

Time In/Out
2:15 PM
3:54 PM

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Date marking and disposition

23 3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep - Kitchen -

- Pf** Date marking was incomplete must have a preparation day and an expiration date no later than seven days from the first day of prep *Code: Refrigerated, RTE/TCS food prepared and held refrigerated for more than 24 hours in a food establishment shall be clearly marked at the time of preparation to indicate the date by which the food shall be consumed, sold or discarded when held at a temperature of 41°F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. A refrigerated, RTE/TCS food ingredient or a portion of a refrigerated, RTE/TCS food that is subsequently combined with additional ingredients or portions of food shall retain the date marking of the earliest-prepared or first-prepared ingredient.*

Food Temperature Control

Approved thawing methods used

35 3-501.13 (A)-(D) Thawing - Kitchen -

- C** Chicken corn enchiladas thawing at room temp *Code: Except as specified in paragraph (D) of this section, TCS food shall be thawed: (A) Under refrigeration that maintains the food temperature at 41°F or less; or (B) Completely submerged under running water: (1) At a water temperature of 70°F or below, (2) With sufficient water velocity to agitate and float off loose particles in an overflow, and (3) For a period of time that does not allow thawed portions of RTE food to rise above 41°F or (4) For a period of time that does not allow thawed portions of a raw animal food requiring cooking as specified under paragraphs 3-401.11(A) or (B) to be above 41°F for more than 4 hours including: (a) The time the food is exposed to the running water and the time needed for preparation for cooking, or (b) The time it takes under refrigeration to lower the food temperature 41°F; (C) As part of a cooking process if the food that is frozen is: (1) Cooked as specified under paragraphs 3-401.11(A) or (B) or section 3-401.12, or (2) Thawed in a microwave oven and immediately transferred to conventional cooking equipment, with no*



Prevention of Food Contamination

FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
8238F

Date
1/25/20

Time In/Out
2:15 PM
3:54 PM

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Personal cleanliness

40 2-303.11 Jewelry Prohibitions - Kitchen -

- C** Cooks had gold metal bracelets on while preparing food. Remove. Code: *Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands.*



Proper Use of Utensils

In-use utensils; properly stored

43 3-304.12 In-Use Utensils/Between-Use Storage - Kitchen -

- C** Cups stored inside sauce and milk mixture And you storage utensils must be stored above the rim of the food to prevent physical contamination. Use Lidl's or scoops in store properly Code: *During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: in the food with their handles above the top of the food and the container; in food that is not TCS food with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon; on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized every 4 hours; in running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes, in a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not TCS food; or in a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned*



FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
8238F

Date
1/25/20

Time In/Out
2:15 PM
3:54 PM

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Physical Facilities

Physical Facilities installed, maintained & cleaned

55 6-501.12 Cleaning. Frequency/Restrictions - Front of House -

- C** Debris and soil noted behind the service hot line
And in the prep kitchen.
Clean floors, coving, and walls frequently *Code: The physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing.*



FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
8238F

Date
1/25/20

Time In/Out
2:15 PM
3:54 PM

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Temperatures

Area	Equipment	Product	Notes	Temps
Kitchen	Walk in beer cooler			35 °F
Kitchen	Asber reach in			10 °F
Front of House	Burrito station right	Raw beef		39 °F
Front of House	Burrito station right	Pinto Beans		169 °F
Front of House				°F
Front of House	Large Gas burner	Rice		183 °F
Front of House	Burrito station left	Diced cooked chicken		173 °F

Temperatures in **RED** identify items in the temperature danger zone. See the report notes for specific details.

Notes

PIC does not have a pest control contract in place. Provide a contract to LBOH by 1/28/20.
Dishmachine temps compliant
PIC needs to provide food protection training to staff.

Diana Acosta

From: Diana Acosta
Sent: Monday, January 27, 2020 12:58 PM
To: 'francisco@poet-king.com'
Cc: 'matt@poet-king.com'; Tara Gurge; Monica Pancare
Subject: Routine Inspection - Administrative Hearing to be scheduled
Attachments: Hungry Coyote Routine 1.25.20.pdf

Francisco,

I have reviewed the most recent inspection report from Monica (attached). We are highly concerned with the violations cited such as improper thawing and the lack of sanitizer. Given the history we have had with Hungry Coyote and now the most recent inspection report, we will need to schedule an administrative hearing to discuss this report and set a plan moving forward to ensure your establishment is run in a safe and sanitary manner as soon as possible. As you know we are located at 178 Rosemary Street. We can discuss staffing and best practices, etc. and getting staff properly trained in food safety. Please let me know what works for you as soon as possible.

Best,

Diana Acosta, REHS/RS, MPH
Environmental Health Agent
Town of Needham
P: (781) 455-7940 ext. 220
C: (781) 898-8894
F: (781) 455-7922
dacosta@needhamma.gov

STATEMENT OF CONFIDENTIALITY

This e-mail, including any attached files, may contain confidential and privileged information for the sole use of the intended recipient(s). Any review, use, distribution or disclosure by others is strictly prohibited. If you are not the intended recipient (or authorized to receive information for the recipient), please contact the sender by reply e-mail and delete all copies of this message. Thank you.

Diana Acosta

Subject: Hungry Coyote Admin Hearing
Location: RRC

Start: Fri 1/31/2020 11:30 AM
End: Fri 1/31/2020 12:30 PM
Show Time As: Tentative

Recurrence: (none)

Meeting Status: Not yet responded

Organizer: Diana Acosta
Required Attendees: Tara Gurge

Just confirmed with Francisco.

Diana Acosta

From: Keith Parrish <keith@nwpestcontrol.com>
Sent: Thursday, January 30, 2020 1:38 PM
To: FRANCISCO@poet-king.com; Diana Acosta
Subject: HUNGRY COYOTE PEST CONTROL
Attachments: ACCT 71365 HUNGRY COYOTE BI-MONTHLY 1-29-20.pdf

Here is the unsigned contract. We will be out on friday between 9-10. If we do not have a signed contract and payment by time of service we will not be performing any service.



28 EDGE HILL RD, WALTHAM, MA 02451
781-891-5313 SERVICE@NWPESTCONTROL.COM



Billing Information:

FRANSICO COYOTE
HUNGRY COYOTE
1185 Highland Ave
Needham Heights, MA 02494
(617) 344-4494 Other

Service Location:

FRANSICO COYOTE
HUNGRY COYOTE
1185 Highland Ave
Needham Heights, MA 02494
(617) 344-4494 Other

EMAIL: FRANCISCO@POET-KING.COM

Pests Covered

Mice
Rats
Cockroaches
Ants (All types)

Bi-Monthly Service Instructions:

Rebait and maintain 2 exterior rodent stations on exterior.
Treat exterior 3x a year for crawling insects.
Treat entire restaurant for mice each service.
Always check for fly activity.
Address any other concerns.

Terms and Conditions

- 1) This agreement does not guarantee against past, present or future damage to the building or contents, or replacement thereof. This agreement does not provide for control of termites, power post beetles, trapping of bats, squirrels, raccoon etc. But are available at additional cost if ever needed. The Company's liability hereunder is limited only to retreatment within the warranty or contract period.
- 2) In case of non-payment or default by the purchaser, NW Pest Control Inc. has the right to terminate this agreement and reasonable attorney's fees and costs of collection shall be paid by the customer whether suit is filed or not. In addition, interest at the highest legal rate will be assessed for the period of delinquency.
- 3) This agreement will be for an initial period of one year and will renew itself annually; contract may be cancelled by either party by given a thirty (30) day written notice after one year.
- 4) Monthly unit allowance is "use them or lose them", no units will carry over; in-between services will be at a charge.
- 5) Large rodent boxes will be at \$45.00/ea for landscape, \$35/ea for pro-evo stations if ever needed
- 6) Quotation subject to change after 30 days

Initital Service \$190.00

KEITH PARRISH

1-29-20

Bi-Monthly Service Charge \$120.00

(NW Pest Control Representative Signature) Date

(Customer/ Customer Representative Signature) Date

Diana Acosta

From: Keith M. Parrish <keith@nwpestcontrol.com>
Sent: Friday, January 31, 2020 9:17 AM
To: francisco@poet-king.com; Diana Acosta
Subject: Re: HUNGRY COYOTE PEST CONTROL

Diana -

Since we did not have a signed contract or payment at time of service we were not able to start service and will not be your company going forward.

On Jan 30, 2020, at 1:38 PM, Keith Parrish <keith@nwpestcontrol.com> wrote:

Here is the unsigned contract. We will be out on Friday between 9-10. If we do not have a signed contract and payment by time of service we will not be performing any service.

Diana Acosta

From: Keith M. Parrish <keith@nwpestcontrol.com>
Sent: Friday, January 31, 2020 9:39 AM
To: Diana Acosta
Subject: Hungry coyote

Diana -

We are not going to be his company after what transpired over the last week, and the events of today. Just wanted to let you know since you have also been involved.

Best,

Keith Parrish
Commercial Sales
[NW Pest Control](#)
781-799-2822

Find us on [Facebook](#), [Instagram](#) & [Twitter](#)!

Diana Acosta

From: Diana Acosta
Sent: Friday, January 31, 2020 3:04 PM
To: fntdmendez@hotmail.com
Cc: 'francisco@poet-king.com'; 'matt@poet-king.com'; Tara Gurge; Timothy McDonald
Subject: Today's Administrative Meeting
Attachments: HungryCoyoteAdminHearingFollow upLett1.31.2020.pdf

Francisco,

Attached is a letter outlining today's administrative hearing and the requirements that were outlined. We need a copy of a pest contract by the end of the day on Monday (2/3) and confirmation that your staff will have a food safety training in the near future by Friday (2/7). Please let me know if you have any questions.

Best,

Diana Acosta, REHS/RS, MPH
Environmental Health Agent
Town of Needham
P: (781) 455-7940 ext. 220
C: (781) 898-8894
F: (781) 455-7922
dacosta@needhamma.gov

STATEMENT OF CONFIDENTIALITY

This e-mail, including any attached files, may contain confidential and privileged information for the sole use of the intended recipient(s). Any review, use, distribution or disclosure by others is strictly prohibited. If you are not the intended recipient (or authorized to receive information for the recipient), please contact the sender by reply e-mail and delete all copies of this message. Thank you.



NEEDHAM PUBLIC HEALTH DIVISION



January 31, 2020

Mr. Francisco Mendez
Hungry Coyote
1185 Highland Ave.
Needham, MA 02492

RE: Hungry Coyote Administrative Hearing Requirements

Mr. Mendez –

Thank you for coming into the Public Health Division office and meeting with us this morning at 11:30 AM for your administrative hearing which was scheduled with you due to on-going food safety violations noted on your routine food inspection report. During this hearing, we discussed the next steps going forward that you must follow in order to ensure that your food establishment, Hungry Coyote, can maintain proper food safety compliance standards and remain open to the public. Listed below is a review of what was discussed at our Administrative Hearing:

- We have provided you with a list of pest control companies who service the Needham area. A signed, confirmed monthly contract with a pest control company must be submitted to the Public Health Division by **Monday, February 3, 2020.**

- You must ensure current staff members are trained at once. The training should cover topics including proper cooling, heating, thawing, and cleaning practices. We are aware that the part-time Environmental Health Agent, Monica Pancare, had passed along a trainer's information who can conduct a training with your staff in Spanish. During the meeting, we also provided you with the state list of approved Food Safety Exam trainers and highlighted those who offer their services in Spanish. Please forward to us a copy of your signed/dated contract with the chosen trainer for our record, and please confirm which date you have scheduled them to start your training. We will need a copy of the signed/dated contract **on or before Friday, February 7, 2020.**

Please let us know if you have any additional questions on these requirements. We appreciate your willingness to work with us on these requirements to ensure on-going proper food safety standards are met and you can continue operate Hungry Coyote in a safe and sanitary manner. Our goal is to improve and maintain proper the food safety standards on site. We will look forward to hearing back from you soon on these requirements.

Sincerely,

Diana C. Acosta, REHS/RS, MPH
Environmental Health Agent

Tara E. Gurge, R.S., C.E.H.T., M.S.
Assistant Public Health Director

cc: Timothy McDonald, Director of Health and Human Services

178 Rosemary Street, Needham, MA 02494
E-mail: healthdepartment@needhamma.gov

781-455-7940x504(tel); 781-455-7922 (fax)
Web: www.needhamma.gov/health

Diana Acosta

From: Harvey, Christopher <charvey@walthamservices.com>
Sent: Wednesday, February 5, 2020 12:20 PM
To: Diana Acosta
Subject: RE: Hungry Coyote Pest Letter
Attachments: Hungry Coyote. letter of compliance.docx

Hi Diana,
Here is the letter of compliance for the Hungry Coyote.
Please let me know if you need the original agreement.
Thank you,
Chris

From: Diana Acosta <dacosta@needhamma.gov>
Sent: Wednesday, February 5, 2020 11:20 AM
To: Harvey, Christopher <charvey@walthamservices.com>
Subject: Hungry Coyote Pest Letter

***EXTERNAL* - Use caution before opening links or attachments**

Hi Chris,

This is my email for your reference. I look forward to receiving the pest control contact for Hungry Coyote!

Best,

Diana Acosta, REHS/RS, MPH
Environmental Health Agent
Town of Needham
P: (781) 455-7940 ext. 220
C: (781) 898-8894
F: (781) 455-7922
dacosta@needhamma.gov

STATEMENT OF CONFIDENTIALITY

This e-mail, including any attached files, may contain confidential and privileged information for the sole use of the intended recipient(s). Any review, use, distribution or disclosure by others is strictly prohibited. If you are not the intended recipient (or authorized to receive information for the recipient), please contact the sender by reply e-mail and delete all copies of this message. Thank you.



02/03/2020

To whom it may concern,

Hungry Coyote at 1158 Highland Ave Needham Ma 02494, has contracted Waltham Pest Services to provide Pest Control service

Thank you,

Chris Harvey

Waltham Pest Services

Commercial Representative

817 Moody St

Waltham, MA 02454

C: 781-996-1855 | O: 781-893-1810 | F: 781-893-7921

charvey@walthamservices.com

www.WalthamServices.com



Diana Acosta

From: Diana Acosta
Sent: Wednesday, February 5, 2020 2:37 PM
To: Harvey, Christopher
Subject: RE: Hungry Coyote Pest Letter

Chris,

Are they on a monthly contract? That needs to be reflected on the letter. You can send over the original agreement as well.

Best,
Diana

From: Harvey, Christopher <charvey@walthamservices.com>
Sent: Wednesday, February 5, 2020 12:20 PM
To: Diana Acosta <dacosta@needhamma.gov>
Subject: RE: Hungry Coyote Pest Letter

Hi Diana,
Here is the letter of compliance for the Hungry Coyote.
Please let me know if you need the original agreement.
Thank you,
Chris

From: Diana Acosta <dacosta@needhamma.gov>
Sent: Wednesday, February 5, 2020 11:20 AM
To: Harvey, Christopher <charvey@walthamservices.com>
Subject: Hungry Coyote Pest Letter

***EXTERNAL* - Use caution before opening links or attachments**

Hi Chris,

This is my email for your reference. I look forward to receiving the pest control contact for Hungry Coyote!

Best,

Diana Acosta, REHS/RS, MPH
Environmental Health Agent
Town of Needham
P: (781) 455-7940 ext. 220
C: (781) 898-8894
F: (781) 455-7922
dacosta@needhamma.gov

STATEMENT OF CONFIDENTIALITY

This e-mail, including any attached files, may contain confidential and privileged information for the sole use of the intended recipient(s). Any review, use, distribution or disclosure by others is strictly prohibited. If you are not the intended recipient (or authorized to receive information for the recipient), please contact the sender by reply e-mail and delete all copies of this message. Thank you.

Diana Acosta

From: Harvey, Christopher <charvey@walthamservices.com>
Sent: Thursday, February 6, 2020 7:49 PM
To: Tara Gurge
Cc: Diana Acosta
Subject: RE: Hungry Coyote Pest Letter
Attachments: Hungry Coyote agreement signed.pdf; Hungry Coyote. letter of compliance.docx

Hi Tara,
Here is the updated letter and agreement for your records.
I apologize for the delay, I was having computer issues.
Thank you,
Chris

From: Tara Gurge <TGurge@needhamma.gov>
Sent: Wednesday, February 5, 2020 3:05 PM
To: Harvey, Christopher <charvey@walthamservices.com>
Cc: Diana Acosta <dacosta@needhamma.gov>
Subject: FW: Hungry Coyote Pest Letter
Importance: High

***EXTERNAL* - Use caution before opening links or attachments**

Chris –

Diana just forwarded me a copy of your letter verifying your recent contract that was set up for the Hungry Coyote food establishment in Needham. During our Administrative Hearing, we ordered that Hungry Coyote secure a monthly pest control contract with a certified pest control operator. On the letter that you submitted, it does not specify a monthly pest service schedule. Does it specify that on the original agreement? If so, can we also have a copy of that for our files?

Also – Can you please confirm how soon this monthly pest service schedule will start?

Please confirm.

Thanks,



TARA E. GURGE, R.S., C.E.H.T., M.S.
ASSISTANT PUBLIC HEALTH DIRECTOR
Needham Public Health Division
Health and Human Services Department
178 Rosemary Street
Needham, MA 02494
Ph- (781) 455-7940; Ext. 211/Fax- (781) 455-7922
Mobile- (781) 883-0127
Email - tgurge@needhamma.gov
Web- www.needhamma.gov/health



Prevent. Promote. Protect.



please consider the environment before printing this email

STATEMENT OF CONFIDENTIALITY

This e-mail, including any attached files, may contain confidential and privileged information for the sole use of the intended recipient(s). Any review, use, distribution or disclosure by others is strictly prohibited. If you are not the intended recipient (or authorized to receive information for the recipient), please contact the sender by reply e-mail and delete all copies of this message. Thank you.



[Follow Needham Public Health on Twitter!](#)

From: Diana Acosta <dacosta@needhamma.gov>
Sent: Wednesday, February 5, 2020 12:21 PM
To: Tara Gurge <TGurge@needhamma.gov>
Subject: FW: Hungry Coyote Pest Letter

From: Harvey, Christopher <charvey@walthamservices.com>
Sent: Wednesday, February 5, 2020 12:20 PM
To: Diana Acosta <dacosta@needhamma.gov>
Subject: RE: Hungry Coyote Pest Letter

Hi Diana,
Here is the letter of compliance for the Hungry Coyote.
Please let me know if you need the original agreement.
Thank you,
Chris

From: Diana Acosta <dacosta@needhamma.gov>
Sent: Wednesday, February 5, 2020 11:20 AM
To: Harvey, Christopher <charvey@walthamservices.com>
Subject: Hungry Coyote Pest Letter

***EXTERNAL* - Use caution before opening links or attachments**

Hi Chris,

This is my email for your reference. I look forward to receiving the pest control contact for Hungry Coyote!

Best,

Diana Acosta, REHS/RS, MPH
Environmental Health Agent
Town of Needham

P: (781) 455-7940 ext. 220
C: (781) 898-8894
F: (781) 455-7922
dacosta@needhamma.gov

STATEMENT OF CONFIDENTIALITY

This e-mail, including any attached files, may contain confidential and privileged information for the sole use of the intended recipient(s). Any review, use, distribution or disclosure by others is strictly prohibited. If you are not the intended recipient (or authorized to receive information for the recipient), please contact the sender by reply e-mail and delete all copies of this message. Thank you.



Commercial Pest Control Service Agreement

www.walthamservices.com

1. This Agreement authorizes Waltham Pest Services (hereafter referred to as Waltham) to provide pest control service at premise:

BILLING INFORMATION		SERVICE INFORMATION	
DATE 02/03/20	NAME Hungry Coyote	PREMISE ADDRESS 1158 Highland Ave	
WALTHAM REP Chris Harvey	STREET 1158 Highland Ave	CITY Needham MA	STATE ZIP
FOR SERVICE CALL 781-893-1855	CITY Needham MA	SERVICE AREA DESCRIPTION Interior kitchen area, and counter area dining area,	
CUSTOMER'S E-MAIL ADDRESS fransisco@poet-king.com	BILLING CONTACT Francisco Mendez 617-992-1492	bathrooms, and storage areas	
	PHONE	SERVICE CONTACT Francisco Mendez 617-992-1492	PHONE

Special Instructions/Areas to be serviced: See service area

2. Covered Pests under this Agreement: Cockroaches, mice, rats and common ants.
Additional pests covered: _____

Service Exclusions. The Customer understands that this Agreement does not cover other pests including Termites, Carpenter/Fire/Pharoah Ants, Bed Bugs, Mosquitoes, Brown Recluse Spiders, Birds and Wildlife. Service for these pests requires a separate Agreement or Addendum. The requirement of a separate Agreement or addendum cannot be waived by the Customer or any employee or agent of Waltham.

3. **Initial Treatment:**

Waltham's goal is to control all covered pests listed above from the facility by the end of the initial treatment period. If the Customer is not satisfied with the results, we will continue treatment to control covered pests. Initial service fee includes 1st month service.

INITIAL SERVICE FEE 99.00 + EQUIPMENT FEE Included = 99.00
Total 1st month bill

4. **Monthly Service:**

Waltham's monthly service program provides for inspection and treatment scheduled 1 time per Month for the pests listed above. It is understood that other pests are not covered by this Agreement. This proposal includes free emergency service during normal working hours. Waltham's normal working hours are from 8:00 a.m. to 5:00 p.m. Monday through Friday. If a pest sighting is reported to Waltham, we will respond no later than the end of the following business day. If requests for additional service require response at times other than Waltham's normal business hours, there will be an additional fee. Because Waltham provides this emergency service, no credit will be given on the monthly charge if regular service is not performed due to a national or legal holiday.

MONTHLY SERVICE FEE 65.00 plus tax if applicable

5. **Optional Clause** Set up Includes log book, on line portal, installation of all traps.

6. Waltham reserves the right to refuse performing initial services if preparations have not been made prior to Waltham's arrival. A charge of 0 will be made should this occur.

7. This Agreement is binding on both parties for one (1) year. During this time, Waltham agrees to provide service as described above at no increase in charges. The Customer agrees to maintain service for the entire year and pay all amounts due upon receipt of invoice. This Agreement will continue after one year on a month to month basis. Waltham reserves the right, after the first year, to increase the service charge. The Customer agrees to pay all invoices as stipulated in this Agreement, and to assume collection fees, attorney fees and court costs which may be necessary to collect fees due to Waltham. Waltham reserves the right to alter or amend this Agreement if it is not accepted within 30 days.

8. Customer acknowledges that the only terms and conditions of this Agreement are those stated within this document and represents that Customer is not relying on any promise, agreement or statement, whether oral or written, that is not expressly and fully set forth in this Agreement. If any provisions or portion thereof, of this Agreement is found to be invalid or unenforceable, it shall not affect the validity or enforceability of any other part of this Agreement. Provided, however, that as to the paragraph on ARBITRATION, if the sentence precluding the arbitrator from conducting an arbitration proceeding as a class, representative or private attorney general action is found to be invalid or unenforceable then the entirety of the ARBITRATION paragraph shall be deemed to be deleted from this Agreement.

ACCEPTED BY: Francisco Mendez TITLE: Manager DATE: 2-5-20

WALTHAM PEST SERVICES: _____ DATE: _____

GENERAL TERMS & CONDITIONS:

(a) Customer Cooperation

Customer agrees to extend all reasonably necessary cooperation to achieve successful pest services, including access to the area(s) to be serviced, appropriate sanitation, necessary structural repairs and corrective measures. Customer is responsible for communicating with all persons in the premises about the treatments and the nature of services offered, and Customer acknowledges that (i) it has no information about persons present upon the Customer's premises who have any medical condition or sensitivity which may be affected by the Services provided by Waltham; or (ii) if it has any such information, Customer shall communicate it in writing to Waltham.

(b) Materials

The materials used to control pests in and around Customer's premises shall be used in accordance with each product's label and specifications and in conformance with applicable Federal, State and Local laws and regulations.

(c) Release and Limitation of Liability

Customer expressly releases Waltham from liability for any claim whatsoever including, but not limited to, personal injury (including stings or bites from fire ants, spiders, or any other pests) or property damage (to include the structure and its contents), unless caused by the gross negligence or willful misconduct of Waltham. Customer agrees that under no circumstances shall Waltham be liable for any amount greater than the amount paid by the Customer to Waltham for the services provided at the affected location(s). IN NO EVENT SHALL EITHER PARTY BE LIABLE TO THE OTHER PARTY OR ANY OTHER PERSON FOR ANY INDIRECT, INCIDENTAL, PUNITIVE, SPECIAL OR CONSEQUENTIAL DAMAGES RELATED TO THIS AGREEMENT OR THE SERVICES PERFORMED HEREUNDER INCLUDING, BUT NOT LIMITED TO, LOSS OF USE OR ANTICIPATED PROFITS, PRODUCTION DELAYS, BUSINESS INTERRUPTION, OR LOSS OF REPUTATION OR GOODWILL.

(d) Equipment Replacement

In the rare case of damage, lost or destroyed equipment on the Customer's premises, Customer agrees to pay Waltham for the repair or replacement cost of any and all Waltham equipment, unless such loss or damage was caused by Waltham's own negligence or willful misconduct. Costs will be those in effect at the time of the repair or replacement.

(e) Label/Material Information

Virtually all pesticides and/or pest control products have some odor, which may be present for a short time after application. Waltham shall, upon request, provide information about any pesticides or products used in treating the Customer's premises.

(f) Dispute Resolution

(i) **Arbitration.** Any controversy or claim arising out of or relating to this Agreement or any other agreement between the parties, including but not limited to any contractual, tort and statutory claims, and any alleged claims for personal injury or property damage, shall be settled by binding arbitration. Unless the parties agree otherwise, the arbitration shall be held in the city of the corporate headquarters of the Party against whom arbitration is sought and administered under the Commercial Arbitration Rules of the American Arbitration Association ("AAA"). The parties expressly agree that the arbitrator shall follow (i) the substantive law of the state where the cause of action arose; and (ii) the terms and conditions of this Agreement. Either Party has the right to require a panel of three (3) arbitrators, and the requesting Party shall be responsible for the cost of the additional arbitrators. Either Party may request at any time prior to the hearing that the award be accompanied by a reasoned opinion. The award rendered by the arbitrator(s) shall be final and binding on all parties. The Parties acknowledge and agree that this arbitration provision is made pursuant to a transaction involving interstate commerce and shall be governed by the Federal Arbitration Act.

(ii) **Class Action Waiver.** Any legal proceeding of any nature must be brought in the Party's individual capacity, and not as a plaintiff or class member in any purported class action, collective action, private attorney general action, or a multiple plaintiff or similar representative proceeding.

(g) Miscellaneous

(i) **Entire Agreement.** This Agreement constitutes the entire agreement between the Parties with respect to the Services and supersedes all prior negotiations, representations or agreements relating thereto either written or oral, except to the extent that they are expressly incorporated herein. Unless otherwise expressly provided herein, no changes, alterations or modifications to this Agreement shall be effective unless in writing and signed by the respective parties hereto. If any term or provision, or portion thereof, is deemed to be invalid or unenforceable under applicable law, this Agreement shall be considered divisible as to each such term or provision, and such unenforceable term or provision shall not affect any other term or provision of this Agreement, and the remaining terms and provisions of this Agreement shall remain binding and be construed and enforced accordingly. This Agreement is the product of negotiations between the Parties and shall be construed without regard to any presumption or rule requiring adverse construction or interpretation against either Party.

(ii) **Force Majeure.** Waltham will be relieved of its obligations and may terminate this Agreement upon providing sixty (60) days' written notice if any of the obligations set forth in this Agreement are not met by the Customer, or in the event of a change in state or federal law that materially affects Waltham's obligations under this Agreement. Moreover, Waltham may terminate if it cannot perform its responsibilities due to (a) acts of God; (b) flood, fire, earthquake, or explosion; (c) war, invasion, hostilities (whether war is declared or not), terrorist threats or acts, riot, or other civil unrest; (d) government order or law; (e) actions, embargoes, or blockades in effect on or after the date of this Agreement; (f) action by any governmental authority; (g) national or regional emergency; (h) strikes, labor stoppages or slowdowns, or other industrial disturbances; (i) unavailability of pesticides or other supplies from ordinary sources; and (j) shortage of adequate power or transportation facilities.

Customer Initials: 

Diana Acosta

From: Diana Acosta
Sent: Monday, February 10, 2020 10:33 AM
To: Tara Gurge
Subject: FW: Regarding Invoice# 962938 dated 2/10/2020
Attachments: 962938.pdf

Francisco is doing a training with Lisa's company.

From: Francisco Mendez <francisco@poet-king.com>
Sent: Monday, February 10, 2020 10:26 AM
To: Diana Acosta <dacosta@needhamma.gov>
Subject: Fwd: Regarding Invoice# 962938 dated 2/10/2020

Get [Outlook for Android](#)

From: Emily Bahnsen <emily@servingssafefood.com>
Sent: Monday, February 10, 2020 10:23:39 AM
To: Francisco Mendez <francisco@poet-king.com>
Subject: Regarding Invoice# 962938 dated 2/10/2020

Hi Francisco,

I attached an invoice below for your Food Safety 101 class this Saturday at 9am. Please confirm via email that you will have a check ready at the time of the class.

Please let me know if you have any questions.

Best,
Emily Bahnsen
Berger Food Safety Consulting
Phone: 617-445-1647
Fax: 617-427-7890
<https://servingssafefood.com/>



PO Box 180446 Boston, MA 02118
(617) 445-1647 Fax (617) 427-7890
www.servingsafefood.com

INVOICE 962938
Page 1 of 1

Submitted To:
Hungry Coyote Francisco 1185 Highland Ave. Needham, MA 02492
Contact: Francisco

Invoice Details	
PO Number:	Invoice Date: 2/10/20
Payments:	Invoice Total: \$460.00
Payment Due: 2/10/2020	Balance Due: \$460.00
Terms:	

Qty	Item Code	Description	Tax	Price	Amount
1	FS101	Food Safety 101	☐	\$400.00	\$400.00
6	FS101GUIDE	Food Safety 101 Employee Guide	☐	\$10.00	\$60.00

Notes: 2/10/2020 10:20:30 AM 2/15/2020. 9am -11am

Totals:	
Subtotal:	\$460.00
Shipping:	
Tax:	
Invoice Total:	\$460.00
Payments:	
Balance Due:	\$460.00

Last Page

(✂ Please cut along dotted line and remit with payment. ✂)

Submitted To:
Hungry Coyote Francisco 1185 Highland Ave. Needham, MA 02492
Contact Francisco

Invoice Details	
Number: 962938	Invoice Date: 2/10/20
Paid to Date:	Invoice Total: \$460.00
Payment Due: 2/10/2020	Balance Due: \$460.00
Terms:	

Berger Food Safety Consulting
PO Box 180446
Boston MA 02118

Diana Acosta

From: Francisco Mendez <francisco@poet-king.com>
Sent: Tuesday, February 18, 2020 4:41 PM
To: Diana Acosta
Subject: Re: Food Safety 101 Class Confirmation

Yes. There was two people that were missing so I didn't want to do it without them thank you for your patience

Get [Outlook for Android](#)

From: Diana Acosta <dacosta@needhamma.gov>
Sent: Tuesday, February 18, 2020 4:31:16 PM
To: Francisco Mendez <francisco@poet-king.com>
Subject: RE: Food Safety 101 Class Confirmation

Was it completely cancelled the first time?

From: Francisco Mendez <francisco@poet-king.com>
Sent: Tuesday, February 18, 2020 4:07 PM
To: Diana Acosta <dacosta@needhamma.gov>
Subject: Fwd: Food Safety 101 Class Confirmation

Hi Diana we have to reschedule because some of the employers were not around for the first day

Get [Outlook for Android](#)

From: Emily Bahnsen <emily@servingssafefood.com>
Sent: Tuesday, February 18, 2020 3:38:10 PM
To: Francisco Mendez <francisco@poet-king.com>
Subject: Re: Food Safety 101 Class Confirmation

Hi Francisco,

You are good to go for **Friday Feb. 28 at 10am**. I have confirmed with Pedro, please make payment in advance online here: <https://servingssafefood.com/product/make-a-payment/> or have \$460 in the form of a check ready at the time of the class. Please send back a written confirmation.

Best,
Emily Bahnsen
Berger Food Safety Consulting
Phone: 617-445-1647
Fax: 617-427-7890
<https://servingssafefood.com/>

On Feb 18, 2020, at 11:59 AM, Francisco Mendez <francisco@poet-king.com> wrote:

Hi Emily I sent an email to Pedro to reschedule for Friday the 28th at 10:00 I think I will have all my employees then. Can you send me another confirmation for that day so they held the apartment knows that you that will reschedule thank you

Get [Outlook for Android](#)

From: Francisco Mendez <francisco@poet-king.com>
Sent: Thursday, February 13, 2020 11:26:10 AM
To: Emily Bahnsen <emily@servingssafefood.com>
Subject: Re: Food Safety 101 Class Confirmation

You're welcome.

Get [Outlook for Android](#)

From: Emily Bahnsen <emily@servingssafefood.com>
Sent: Thursday, February 13, 2020 11:17:45 AM
To: Francisco Mendez <francisco@poet-king.com>
Subject: Re: Food Safety 101 Class Confirmation

Thank you!!

On Feb 13, 2020, at 11:15 AM, Francisco Mendez <francisco@poet-king.com> wrote:

Confirmed! I will have a check

Get [Outlook for Android](#)

From: Emily Bahnsen <emily@servingssafefood.com>
Sent: Thursday, February 13, 2020 10:48:46 AM
To: Francisco Mendez <francisco@poet-king.com>
Subject: Food Safety 101 Class Confirmation

Hi Francisco,

I want to confirm the class we have scheduled this Saturday at the Hungry Coyote at 9am. I need do need payment in advance or written confirmation that you will have a check ready for \$460 at the time of the class.

Please respond with written confirmation for the class.

Best,
Emily Bahnsen
Berger Food Safety Consulting
Phone: 617-445-1647
Fax: 617-427-7890
<https://servingssafefood.com/>

Diana Acosta

From: Emily Bahnsen <emily@servingsafefood.com>
Sent: Wednesday, March 4, 2020 4:53 PM
To: Diana Acosta
Subject: Re: Hungry Coyote- confirmation of course attendance
Attachments: Hungry Coyote FS 101 Atten.pdf; Hungry Coyote Illness policy.pdf

Hi Diana,

I can confirm the training, it was **conducted by our consultant Pedro Diaz**. I have attached below a copy of the attendance roster from the Food Safety Training as well as the Food Employee reporting agreements. I will forward you an agenda first thing in the morning! I am not in the office currently and am having trouble accessing some of our files remotely, I apologize. Francisco should have the physical copies at the restaurant, let me know if you have any questions!

Best,
Emily Bahnsen
Berger Food Safety Consulting
Phone: 617-445-1647
Fax: 617-427-7890
<https://servingsafefood.com/>

On Wed, Mar 4, 2020 at 1:12 PM Diana Acosta <dacosta@needhamma.gov> wrote:

Hi Emily,

The staff of Hungry Coyote in Needham were supposed to have a food safety training on Friday, February 28, 2020 at 10 am. Can you please confirm that this was completed? If possible can you send me a copy of the attendance sheet and an outline of topics discussed? The restaurant owner, Francisco, was supposed to send me a copy but has not submitted anything to our department. Let me know what you can/can't send me.

Thank you,

Diana Acosta, REHS/RS, MPH
Environmental Health Agent
Town of Needham
P: (781) 455-7940 ext. 220
C: (781) 898-8894

F: (781) 455-7922

dacosta@needhamma.gov

STATEMENT OF CONFIDENTIALITY

This e-mail, including any attached files, may contain confidential and privileged information for the sole use of the intended recipient(s). Any review, use, distribution or disclosure by others is strictly prohibited. If you are not the intended recipient (or authorized to receive information for the recipient), please contact the sender by reply e-mail and delete all copies of this message. Thank you.

--



P.O. Box 180446 Boston, MA 02118 (617) 445-1647 Fax 427-7890

Food Safety Training Attendance Records

Location: Hungry Coyote

Date of training: February 28, 2020

- | | | |
|-----|--------------------------------------|--------------------|
| 1. | Name: <u>Jenny La Rosa Hernandez</u> | <u>[Signature]</u> |
| | Print | Sign |
| 2. | Name: <u>FRANCISCO MORALES</u> | <u>[Signature]</u> |
| | Print | Sign |
| 3. | Name: <u>OLIVIA TADEO</u> | <u>[Signature]</u> |
| | Print | Sign |
| 4. | Name: <u>MARICEL MARTINEZ</u> | <u>[Signature]</u> |
| | Print | Sign |
| 5. | Name: <u>Olga Reyes</u> | <u>[Signature]</u> |
| | Print | Sign |
| 6. | Name: <u>Laura Lopez</u> | <u>[Signature]</u> |
| | Print | Sign |
| 7. | Name: _____ | _____ |
| | Print | Sign |
| 8. | Name: _____ | _____ |
| | Print | Sign |
| 9. | Name: _____ | _____ |
| | Print | Sign |
| 10. | Name: _____ | _____ |
| | Print | Sign |
| 11. | Name: _____ | _____ |
| | Print | Sign |
| 12. | Name: _____ | _____ |
| | Print | Sign |

Contrato para los empleados que manejan alimentos

El propósito de este acuerdo es asegurar que los Empleados de Alimentos notifiquen a la Persona Encargada cuando experimenten cualquiera de las condiciones enumeradas para que la Persona Encargada pueda adoptar medidas apropiadas para evitar la transmisión de enfermedades transmitidas por los alimentos.

ACEPTO INFORMAR A LA PERSONA RESPONSABLE:

Cualquier inicio de los siguientes síntomas, ya sea en el trabajo o fuera del trabajo, incluyendo la fecha de Comienzo:

1. Diarrea
 2. Vómitos
 3. Ictericia
 4. Dolor de garganta con fiebre
 5. Cortes o heridas infectadas, o lesiones que contengan pus en la mano, muñeca, una parte del cuerpo expuesta u otra
- Parte del cuerpo y los cortes, heridas o lesiones no están adecuadamente cubiertos (tales como hervir y heridas infectadas, Por pequeño que sea)

FUTURO DIAGNOSTICO MÉDICO

Cuando se diagnostica como enfermo con Norovirus, fiebre tifoidea (Salmonella Typhi), shigellosis (Shigella spp. Infección), Escherichia coli O157: H7 u otra infección por STEC, Salmonella no tifoidea o hepatitis A (Infección por el virus de la hepatitis A), Entamoeba histolytica, Campylobacter spp., Vibrio cholera spp., Cryptosporidium parvum, Giardia lamblia, Síndrome urémico hemolítico, Salmonella spp. (No typhi), Yersinia enterocolitica, o Cyclospora cayentanensis.

CONDICIONES DE ALTO RIESGO

1. Exposición o sospecha de causar cualquier brote confirmado de Norovirus, fiebre tifoidea, Shigelosis, E. coli O157: H7 u otra infección STEC, o hepatitis A.
2. Un miembro del hogar diagnosticado con Norovirus, fiebre tifoidea, shigelosis, enfermedad debida a STEC, o hepatitis A.
3. Un miembro de la familia que asista o trabaje en un entorno que experimente un brote de Norovirus, fiebre tifoidea, shigelosis, E. coli O157: H7 u otra infección STEC, o hepatitis A.

He leído (o me ha explicado) y entiendo los requisitos relativos a mis responsabilidades bajo 105 CMR 590/2013 Código Alimentario y este acuerdo para cumplir con:

1. Requisitos de información especificados anteriormente que incluyen síntomas, diagnósticos y exposición especificados;
2. Las restricciones o exclusiones de trabajo que se me imponen; y
3. Buenas prácticas higiénicas.

Entiendo que el incumplimiento de los términos de este acuerdo podría llevar a la acción del establecimiento de alimentos O la autoridad reguladora de alimentos que puede poner en peligro mi empleo y puede implicar una acción legal contra mí. Solicitante o empleado de alimentos

Nombre (Letra de molde) OLIVERIA

Firma del Solicitante o Empleado de Alimentos OLIVERIA Fecha 02-21-20

Firma del titular del permiso o representante _____ Fecha _____

Contrato para los empleados que manejan alimentos

El propósito de este acuerdo es asegurar que los Empleados de Alimentos notifiquen a la Persona Encargada cuando experimenten cualquiera de las condiciones enumeradas para que la Persona Encargada pueda adoptar medidas apropiadas para evitar la transmisión de enfermedades transmitidas por los alimentos.

ACEPTO INFORMAR A LA PERSONA RESPONSABLE:

Cualquier inicio de los siguientes síntomas, ya sea en el trabajo o fuera del trabajo, incluyendo la fecha de Comienzo:

1. Diarrea
 2. Vómitos
 3. Ictericia
 4. Dolor de garganta con fiebre
 5. Cortes o heridas infectadas, o lesiones que contengan pus en la mano, muñeca, una parte del cuerpo expuesta u otra
- Parte del cuerpo y los cortes, heridas o lesiones no están adecuadamente cubiertos (tales como hervir y heridas infectadas, Por pequeño que sea)

FUTURO DIAGNOSTICO MÉDICO

Cuando se diagnostica como enfermo con Norovirus, fiebre tifoidea (Salmonella Typhi), shigellosis (Shigella spp. Infección), Escherichia coli O157: H7 u otra infección por STEC, Salmonella no tifóide o hepatitis A (Infección por el virus de la hepatitis A), Entamoeba histolytica, Campylobacter spp., Vibrio cholera spp., Cryptosporidium parvum, Giardia lamblia, Síndrome urémico hemolítico, Salmonella spp. (No typhi), Yersinia enterocolitica, o Cyclospora cayentanensis.

CONDICIONES DE ALTO RIESGO

1. Exposición o sospecha de causar cualquier brote confirmado de Norovirus, fiebre tifoidea, Shigelosis, E. coli O157: H7 u otra infección STEC, o hepatitis A.
2. Un miembro del hogar diagnosticado con Norovirus, fiebre tifoidea, shigelosis, enfermedad debida a STEC, o hepatitis A.
3. Un miembro de la familia que asista o trabaje en un entorno que experimente un brote de Norovirus, fiebre tifoidea, shigelosis, E. coli O157: H7 u otra infección STEC, o hepatitis A.

He leído (o me ha explicado) y entiendo los requisitos relativos a mis responsabilidades bajo 105 CMR 590/2013 Código Alimentario y este acuerdo para cumplir con:

1. Requisitos de información especificados anteriormente que incluyen síntomas, diagnósticos y exposición especificados;
2. Las restricciones o exclusiones de trabajo que se me imponen; y
3. Buenas prácticas higiénicas.

Entiendo que el incumplimiento de los términos de este acuerdo podría llevar a la acción del establecimiento de alimentos O la autoridad reguladora de alimentos que puede poner en peligro mi empleo y puede implicar una acción legal contra mí. Solicitante o empleado de alimentos

Nombre (Letra de molde) Senora D. L. Ana M. Lopez

Firma del Solicitante o Empleado de Alimentos _____

Fecha 09/19

Firma del titular del permiso o representante _____

Fecha _____

Contrato para los empleados que manejan alimentos

El propósito de este acuerdo es asegurar que los Empleados de Alimentos notifiquen a la Persona Encargada cuando experimenten cualquiera de las condiciones enumeradas para que la Persona Encargada pueda adoptar medidas apropiadas para evitar la transmisión de enfermedades transmitidas por los alimentos.

ACEPTO INFORMAR A LA PERSONA RESPONSABLE:

Cualquier inicio de los siguientes síntomas, ya sea en el trabajo o fuera del trabajo, incluyendo la fecha de Comienzo:

1. Diarrea
 2. Vómitos
 3. Ictericia
 4. Dolor de garganta con fiebre
 5. Cortes o heridas infectadas, o lesiones que contengan pus en la mano, muñeca, una parte del cuerpo expuesta u otra
- Parte del cuerpo y los cortes, heridas o lesiones no están adecuadamente cubiertos (tales como hervir y heridas infectadas, Por pequeño que sea)

FUTURO DIAGNOSTICO MÉDICO

Cuando se diagnostica como enfermo con Norovirus, fiebre tifoidea (Salmonella Typhi), shigellosis (Shigella spp. Infección), Escherichia coli O157: H7 u otra infección por STEC, Salmonella no tifoide o hepatitis A (Infección por el virus de la hepatitis A), Entamoeba histolytica, Campylobacter spp., Vibrio cholera spp., Cryptosporidium parvum, Giardia lamblia, Síndrome urémico hemolítico, Salmonella spp. (No typhi), Yersinia enterocolitica, o Cyclospora cayentanensis.

CONDICIONES DE ALTO RIESGO

1. Exposición o sospecha de causar cualquier brote confirmado de Norovirus, fiebre tifoidea, Shigelosis, E. coli O157: H7 u otra infección STEC, o hepatitis A.
2. Un miembro del hogar diagnosticado con Norovirus, fiebre tifoidea, shigelosis, enfermedad debida a STEC, o hepatitis A.
3. Un miembro de la familia que asista o trabaje en un entorno que experimente un brote de Norovirus, fiebre tifoidea, shigelosis, E. coli O157: H7 u otra infección STEC, o hepatitis A.

He leído (o me ha explicado) y entiendo los requisitos relativos a mis responsabilidades bajo 105 CMR 590/2013 Código Alimentario y este acuerdo para cumplir con:

1. Requisitos de información especificados anteriormente que incluyen síntomas, diagnósticos y exposición especificados;
2. Las restricciones o exclusiones de trabajo que se me imponen; y
3. Buenas prácticas higiénicas.

Entiendo que el incumplimiento de los términos de este acuerdo podría llevar a la acción del establecimiento de alimentos O la autoridad reguladora de alimentos que puede poner en peligro mi empleo y puede implicar una acción legal contra mí. Solicitante o empleado de alimentos

Nombre (Letra de molde) _____

Firma del Solicitante o Empleado de Alimentos _____

Fecha _____

Firma del titular del permiso o representante _____

Fecha _____

Contrato para los empleados que manejan alimentos

El propósito de este acuerdo es asegurar que los Empleados de Alimentos notifiquen a la Persona Encargada cuando experimenten cualquiera de las condiciones enumeradas para que la Persona Encargada pueda adoptar medidas apropiadas para evitar la transmisión de enfermedades transmitidas por los alimentos.

ACEPTO INFORMAR A LA PERSONA RESPONSABLE:

Cualquier inicio de los siguientes síntomas, ya sea en el trabajo o fuera del trabajo, incluyendo la fecha de Comienzo:

1. Diarrea
 2. Vómitos
 3. Ictericia
 4. Dolor de garganta con fiebre
 5. Cortes o heridas infectadas, o lesiones que contengan pus en la mano, muñeca, una parte del cuerpo expuesta u otra
- Parte del cuerpo y los cortes, heridas o lesiones no están adecuadamente cubiertos (tales como hervir y heridas infectadas, Por pequeño que sea)

FUTURO DIAGNOSTICO MÉDICO

Cuando se diagnostica como enfermo con Norovirus, fiebre tifoidea (Salmonella Typhi), shigellosis (Shigella spp. Infección), Escherichia coli O157: H7 u otra infección por STEC, Salmonella no tifoide o hepatitis A (Infección por el virus de la hepatitis A), Entamoeba histolytica, Campylobacter spp., Vibrio cholera spp., Cryptosporidium parvum, Giardia lamblia, Síndrome urémico hemolítico, Salmonella spp. (No typhi), Yersinia enterocolitica, o Cyclospora cayentanensis.

CONDICIONES DE ALTO RIESGO

1. Exposición o sospecha de causar cualquier brote confirmado de Norovirus, fiebre tifoidea, Shigelosis, E. coli O157: H7 u otra infección STEC, o hepatitis A.
2. Un miembro del hogar diagnosticado con Norovirus, fiebre tifoidea, shigelosis, enfermedad debida a STEC, o hepatitis A.
3. Un miembro de la familia que asista o trabaje en un entorno que experimente un brote de Norovirus, fiebre tifoidea, shigelosis, E. coli O157: H7 u otra infección STEC, o hepatitis A.

He leído (o me ha explicado) y entiendo los requisitos relativos a mis responsabilidades bajo 105 CMR 590/2013 Código Alimentario y este acuerdo para cumplir con:

1. Requisitos de información especificados anteriormente que incluyen síntomas, diagnósticos y exposición especificados;
2. Las restricciones o exclusiones de trabajo que se me imponen; y
3. Buenas prácticas higiénicas.

Entiendo que el incumplimiento de los términos de este acuerdo podría llevar a la acción del establecimiento de alimentos O la autoridad reguladora de alimentos que puede poner en peligro mi empleo y puede implicar una acción legal contra mí. Solicitante o empleado de alimentos

Nombre (Letra de molde) Mahdiah Martines

Firma del Solicitante o Empleado de Alimentos [Firma] Fecha 2/28/20

Firma del titular del permiso o representante [Firma] Fecha 2/28/20

Contrato para los empleados que manejan alimentos

El propósito de este acuerdo es asegurar que los Empleados de Alimentos notifiquen a la Persona Encargada cuando experimenten cualquiera de las condiciones enumeradas para que la Persona Encargada pueda adoptar medidas apropiadas para evitar la transmisión de enfermedades transmitidas por los alimentos.

ACEPTO INFORMAR A LA PERSONA RESPONSABLE:

Cualquier inicio de los siguientes síntomas, ya sea en el trabajo o fuera del trabajo, incluyendo la fecha de Comienzo:

1. Diarrea
2. Vómitos
3. Ictericia
4. Dolor de garganta con fiebre
5. Cortes o heridas infectadas, o lesiones que contengan pus en la mano, muñeca, una parte del cuerpo expuesta u otra Parte del cuerpo y los cortes, heridas o lesiones no están adecuadamente cubiertos (tales como hervir y heridas infectadas, Por pequeño que sea)

FUTURO DIAGNÓSTICO MÉDICO

Cuando se diagnostica como enfermo con Norovirus, fiebre tifoidea (Salmonella Typhi), shigellosis (Shigella spp. Infección), Escherichia coli O157: H7 u otra infección por STEC, Salmonella no tifóide o hepatitis A (Infección por el virus de la hepatitis A), como también otras enfermedades que son transmitidas a través de los alimentos de acuerdo al código de salud 105 CMR 300.000.

DIAGNÓSTICOS MÉDICOS ANTERIORES DE ENFERMEDADES MENCIONADAS ARRIBA:

Alguna vez has sido diagnosticado de estar enfermo con alguna enfermedad mencionada arriba?

Si tu has sido, cual es la fecha del diagnóstico?

CONDICIONES DE ALTO RIESGO

1. Exposición a, o sospecha de causar, cualquier brote confirmado de enfermedades mencionadas arriba.
2. Un miembro de la casa ha sido diagnosticado con enfermedades mencionadas arriba.
3. Un miembro de la casa asistiendo a, o trabajando en, un lugar donde hay un brote confirmado de enfermedades mencionadas arriba.

He leído (o me han explicado) y entiendo los requisitos relativos a mis responsabilidades bajo el Código Alimenticio 105 CMR 590/2013 y este acuerdo para cumplir con los requisitos de reporte especificados arriba que incluyen síntomas, diagnósticos y condiciones de alto riesgo especificados. También entiendo que, si siento uno de los síntomas o condiciones de alto riesgo mencionados arriba o si soy diagnosticado con una de las enfermedades mencionadas arriba, me podrán pedir que cambie de trabajo o que deje de trabajar por completo hasta que esos síntomas o enfermedades hayan pasado.

Entiendo que el incumplimiento de los términos de este acuerdo podría llevar a la acción del establecimiento de alimentos O la autoridad reguladora de alimentos que puede poner en peligro mi empleo y puede implicar una acción legal contra mí. Solicitante o empleado de alimentos

Nombre (Letra de molde) _____

Firma del Solicitante o Empleado de Alimentos _____

Fecha _____

Firma del titular del permiso o representante _____

Fecha _____

Diana Acosta

From: Emily Bahnsen <emily@servingsafefood.com>
Sent: Thursday, March 5, 2020 8:54 AM
To: Diana Acosta
Subject: Re: Hungry Coyote- confirmation of course attendance
Attachments: Hungry Coyote Agenda.pdf

Good Morning Diana,

Here is the agenda that outlines what we go over in class.

Best,
Emily Bahnsen
Berger Food Safety Consulting
Phone: 617-445-1647
Fax: 617-427-7890
<https://servingsafefood.com/>

On Mar 4, 2020, at 4:52 PM, Emily Bahnsen <emily@servingsafefood.com> wrote:

Hi Diana,

I can confirm the training, it was conducted by our consultant Pedro Diaz. I have attached below a copy of the attendance roster from the Food Safety Training as well as the Food Employee reporting agreements. I will forward you an agenda first thing in the morning! I am not in the office currently and am having trouble accessing some of our files remotely, I apologize. Francisco should have the physical copies at the restaurant, let me know if you have any questions!

Best,
Emily Bahnsen
Berger Food Safety Consulting
Phone: 617-445-1647
Fax: 617-427-7890
<https://servingsafefood.com/>

On Wed, Mar 4, 2020 at 1:12 PM Diana Acosta <dacosta@needhamma.gov> wrote:

Hi Emily,

The staff of Hungry Coyote in Needham were supposed to have a food safety training on Friday, February 28, 2020 at 10 am. Can you please confirm that this was completed? If possible can you send me a copy of the attendance sheet and an outline of topics discussed? The restaurant owner, Francisco, was supposed to send me a copy but has not submitted anything to our department. Let me know what you can/can't send me.

Thank you,

Diana Acosta, REHS/RS, MPH

Environmental Health Agent

Town of Needham

P: (781) 455-7940 ext. 220

C: (781) 898-8894

F: (781) 455-7922

dacosta@needhamma.gov

STATEMENT OF CONFIDENTIALITY

This e-mail, including any attached files, may contain confidential and privileged information for the sole use of the intended recipient(s). Any review, use, distribution or disclosure by others is strictly prohibited. If you are not the intended recipient (or authorized to receive information for the recipient), please contact the sender by reply e-mail and delete all copies of this message. Thank you.

--

<Hungry Coyote FS 101 Atten.pdf><Hungry Coyote Illness policy.pdf>



PO Box 180446 Boston MA 02118 Phone: (617) 445-1647 Fax: (617) 427-

Food Safety Meeting Agenda Hungry Coyote

February 28, 2020

- I. Introductions
- II. Foodborne Illness
- III. Foods most likely to make us sick - "Potentially Hazardous Food"
- IV. Causes of Foodborne Illness
 - A. Poor Personal Hygiene
 - B. Time/Temperature Abuses
 - C. Cross Contamination
 - D. Improper Cleaning and Sanitizing
- V. Proper Personal Hygiene
 - A. Hand washing
 - B. Glove Use
 - C. "Illness Policy"
- VI. Specifics
 - A. Receiving
 - B. Storage
 - C. Preparation/Thawing
 - D. Cooking
 - E. Hot/Cold holding
 - F. Cooling
 - G. Re-heating
 - H. Serving
- VII. Proper procedures for cleaning and sanitizing
 - A. Cleaning vs. Sanitizing
 - B. 3 Bay Sink
 - C. Sanitizing solutions, set up and proper concentrations

National Restaurant Association Educational Foundation's "*Food Handler Guide*" used.

Diana Acosta

From: Diana Acosta
Sent: Tuesday, June 9, 2020 9:39 AM
To: Francisco Mendez
Cc: Tara Gurge; Monica Pancare
Subject: Re: Grease Trap receipts

Still waiting for these.

Diana Acosta, REHS/RS, MPH
Environmental Health Agent
Town of Needham
781-455-7940 ext. 220

Sent from my iPad

From: Diana Acosta <dacosta@needhamma.gov>
Sent: Thursday, June 4, 2020 9:11:27 AM
To: Francisco Mendez <francisco@poet-king.com>
Cc: Tara Gurge <TGurge@needhamma.gov>; Monica Pancare <mpancare@needhamma.gov>
Subject: Re: Grease Trap receipts

Francisco,

Just need the receipts from the company right now! We don't know exactly where the grease is coming from and are trying to help out Water and Sewer.

Best,

Diana Acosta, REHS/RS, MPH
Environmental Health Agent
Town of Needham
P: (781) 455-7940 ext. 220
C: (781) 898-8894
F: (781) 455-7922
dacosta@needhamma.gov

STATEMENT OF CONFIDENTIALITY

This e-mail, including any attached files, may contain confidential and privileged information for the sole use of the intended recipient(s). Any review, use, distribution or disclosure by others is strictly prohibited. If you are not the intended recipient (or authorized to receive information for the recipient), please contact the sender by reply e-mail and delete all copies of this message. Thank you.

From: Francisco Mendez <francisco@poet-king.com>
Sent: Thursday, June 4, 2020 9:04 AM
To: Diana Acosta <dacosta@needhamma.gov>
Cc: Tara Gurge <TGurge@needhamma.gov>; Monica Pancare <mpancare@needhamma.gov>
Subject: Re: Grease Trap receipts

Hi Diana we have been cleaning every month but if it doesn't issue I can have my guys clean it twice a month starting this month

Sent from [Outlook Mobile](#)

From: Diana Acosta <dacosta@needhamma.gov>
Sent: Thursday, June 4, 2020 8:09:22 AM
To: Francisco Mendez <francisco@poet-king.com>
Cc: Tara Gurge <TGurge@needhamma.gov>; Monica Pancare <mpancare@needhamma.gov>
Subject: Grease Trap receipts

Francisco,

We received an inquiry from the Water and Sewer Department because there is a lot of grease building up in the line behind the building building. We are asking all Food Establishments in the area to submit a copy of the most recent grease trap cleaning reports. We also need you to confirm the frequency that the trap is being cleaned. We always ask new establishments to get them cleaned on a monthly basis. Did Hungry Coyote stay on this schedule?

Best,
Diana Acosta, REHS/RS, MPH
Environmental Health Agent
Town of Needham
P: (781) 455-7940 ext. 220
C: (781) 898-8894
F: (781) 455-7922
dacosta@needhamma.gov

STATEMENT OF CONFIDENTIALITY

This e-mail, including any attached files, may contain confidential and privileged information for the sole use of the intended recipient(s). Any review, use, distribution or disclosure by others is strictly prohibited. If you are not the intended recipient (or authorized to receive information for the recipient), please contact the sender by reply e-mail and delete all copies of this message. Thank you.

Diana Acosta

From: Francisco Mendez <francisco@poet-king.com>
Sent: Friday, August 14, 2020 6:47 PM
To: Diana Acosta
Cc: Tara Gurge
Subject: Re: Complaint- Customers entering without masks

I already talked to the stuff about this I feel bad about what happened and I will make sure no mask no service

Get [Outlook for Android](#)

From: Diana Acosta <dacosta@needhamma.gov>
Sent: Thursday, August 13, 2020 8:39:29 AM
To: Francisco Mendez <francisco@poet-king.com>
Cc: Tara Gurge <TGurge@needhamma.gov>
Subject: Complaint- Customers entering without masks

Francisco,

I received a complaint this morning from a customer who was in your establishment last night. They're reporting that while in Hungry Coyote a few men walked in without masks on and staff did not respond. According to the state and town face covering ordinance, all patrons and staff are required to wear a mask when entering businesses. It is the responsibility of your staff to enforce this order with your customers. Customers must be asked to leave if they do not comply with the face covering ordinance. They can also be refused service.

Best,

Diana Acosta, REHS/RS, MPH
Environmental Health Agent
Town of Needham
P: (781) 455-7940 ext. 220
C: (781) 898-8894
F: (781) 455-7922
dacosta@needhamma.gov

STATEMENT OF CONFIDENTIALITY

This e-mail, including any attached files, may contain confidential and privileged information for the sole use of the intended recipient(s). Any review, use, distribution or disclosure by others is strictly prohibited. If you are not the intended recipient (or authorized to receive information for the recipient), please contact the sender by reply e-mail and delete all copies of this message. Thank you.



FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

<u>Inspection Number</u> C2310	<u>Date</u> 8/29/20	<u>Time In/Out</u> 3:25 PM 4:18 PM	<u>Inspection Type</u> Routine	<u>Client Type</u> Restaurant	<u>Inspector</u> M.Pancare
<u>Permit Number</u>	<u>Person In Charge</u> Francisco -	<u>Variance</u>	<u>Priority</u> 1	<u>Priority f</u> 4	<u>Core</u> 1

Summary of Violations

Priority	Priority f	Core	Total
1	4	1	6

Priority "P" violations not marked "COS" must be corrected within 72 hours.
Priority foundation "Pf" violations not marked "COS" must be corrected within 10 days.
Core "C" violations not marked "COS" must be corrected within 90 days.

Manager Signature

Inspector Signature

Notes

Hood cleaning compliant- however the left side of hood is excessive grease buildup. Provide documentation that this has been corrected

Pest Control unavailable- provide past 60 days of reports to LBOH by Tuesday Sep 2
Greasetrap log not available provide by Sept 2

Food permit compliant.
Masks and gloves properly worn and in use.
Food temperatures compliant.

FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
C2310

Date
8/29/20

Time In/Out
3:25 PM
4:18 PM

Inspector
M.Pancare

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

- -

See 23 above Code:



- -

Walk in cooler no datemarking Code:



Supervision

FOOD SAFETY INSPECTION REPORT

Page Number
3

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
C2310

Date
8/29/20

Time In/Out
3:25 PM
4:18 PM

Inspector
M.Pancare

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

PIC Present / Knowledgeable / Duties

1 2-101.11 (A) Assignment of Responsibility - Kitchen -

- Pf** By evidence of this report,
Employees not trained properly in food safety, and proper procedures : prevention of contamination by hands, how to properly use and conduct sanitizer ppm using chlorine test strips, proper food storage to prevent cross contamination, datemarking.
This inspector requires that at least 1 more person be trained and certified SeveSafe Mgr within 45 days or less. Provide documentation to LBOH. All three employees present during the inspection stated that no one was in charge.
Failure to correct may result in fines suspension, or both. *Code: The permit holder shall be the PIC or shall designate a PIC and shall ensure that a PIC is present at the food establishment during all hours of operation.*

Preventing Contamination by Hands

Adequate handwashing sinks properly supplied and accessible

10 6-301.12 Hand Drying Provision - Kitchen -

- COS Pf** No paper towels in either hand station FOH or BOH
This inspector told pic to lock the door and obtain paper towels at Roche Brothers *Code: Each handwashing lavatory or groups of adjacent lavatories shall be provided with: individual, disposable towels; a continuous towel system that supplies the user with a clean towel or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.*



Protection From Contamination

FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
C2310

Date
8/29/20

Time In/Out
3:25 PM
4:18 PM

Inspector
M. Pancare

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

Food Separated and protected

15 3-302.11 (A)(2) Raw Animal Foods Separated from each other - Kitchen -

- Pr** Raw poultry stored above RTE shredded lettuce/ produce.
Code: Foods shall be protected from cross contamination by: Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork and poultry during storage, preparation, holding, and display by: (a) Using separate equipment for each type, or (b) Arranging each type of food in equipment so that cross contamination of one type with another is prevented and (c) preparing each type of food at different times or in separate areas.



15 3-302.11 (A)(4) Packaged and/or wrapped foods - Kitchen -

- C** Black beans not covered in walk in. *Code: Food shall be protected from contamination by storing the food in packages, covered containers, or wrappings. This does not apply to (1) Whole, uncut, raw fruits and vegetables and nuts in the shell, that require peeling or hulling before consumption; (2) primal cuts, quarters, or sides of raw meat or slab bacon that are hung on clean, sanitized hooks or placed on clean, sanitized racks; (3) Whole, uncut, processed meats such as country hams, and smoked or cured sausages that are placed on clean, sanitized racks; (4) FOOD being cooled as specified under Subparagraph 3-501.15(B)(2); or shellstock.*



Time / Temperature Control for Safety

FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
C2310

Date
8/29/20

Time In/Out
3:25 PM
4:18 PM

Inspector
M.Pancare

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

Date marking and disposition

23

3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep - Kitchen -

- Pf** No datemarking *Code: Refrigerated, RTE/TCS food prepared and held refrigerated for more than 24 hours in a food establishment shall be clearly marked at the time of preparation to indicate the date by which the food shall be consumed, sold or discarded when held at a temperature of 41°F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. A refrigerated, RTE/TCS food ingredient or a portion of a refrigerated, RTE/TCS food that is subsequently combined with additional ingredients or portions of food shall retain the date marking of the earliest-prepared or first-prepared ingredient.*



Utensils, Equipment and Vending

Warewashing facilities: installed, maintained & used; test strips

48

4-301.12 (A)(B) Warewashing, Sink Requirements - Kitchen -

COS

- Pf** Incorrect warewashing process
1st sink was empty w soiled pans
2nd sink employee was washing pots
3rd sink was sanitizer
Proper procedure was provided to PIC *Code: A sink with at least 3 compartments shall be provided for manually washing, rinsing, and sanitizing equipment and utensils. Compartments shall be large enough to accommodate immersion of the largest equipment and utensils. If equipment or utensils are too large for the warewashing sink, a warewashing machine or alternative equipment shall be used.*



FOOD SAFETY INSPECTION REPORT

Page Number

6

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
C2310

Date
8/29/20

Time In/Out
3:25 PM
4:18 PM

Inspector
M.Pancare

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

Temperatures

Area	Equipment	Product	Notes	Temps
Kitchen	Walk in beer cooler	Ambient		38 °F
Front of House	Burrito station left	Salsa		39 °F
Front of House	Hot holding unit right	Rice		175 °F
Front of House	Burrito station right	Shred pork		183 °F

Temperatures in **RED** identify items in the temperature danger zone. See the report notes for specific details.

Diana Acosta

From: Monica Pancare
Sent: Saturday, August 29, 2020 4:28 PM
To: Diana Acosta; Tara Gurge
Subject: Hungry Coyote Pics after I closed the inspection. 8/29/20
Attachments: IMG_0565.JPG; ATT00001.txt; IMG_0566.JPG; ATT00002.txt; IMG_0567.JPG; ATT00003.txt

Tables are not COVID ready, I realized this as I was leaving-







Diana Acosta

From: Tara Gurge
Sent: Tuesday, September 1, 2020 4:59 PM
To: 'francisco@poet-king.com'
Cc: Diana Acosta
Subject: FW: Hungry Coyote 8/29/20
Attachments: Hungry Coyote Print Window.pdf; ATT00001.txt; IMG_0565.JPG; IMG_0566.JPG; IMG_0567 (003).JPG

Importance: High

Francisco -

We are in receipt of Monica's recent food establishment inspection report that was conducted over this past weekend (See attached.) We see that you are required to re-train staff on proper food safety protocols ASAP. We recall that you had a food consultant in to conduct a training to your staff back in February. Did you hire new staff recently? If so, we must ensure that your new staff is also properly trained in the correct food safety protocols. Can you please confirm? Who was assigned to be your designated 'Person In Charge' over this past weekend? It seemed that the staff present were not clear on who was the manager in charge in your absence. Please let us know.

We also received the following pictures of your current indoor seating set up (See attached.) We need to ensure that your tables and chairs are spaced out at least 6 feet, per state COVID-19 requirements. It looks like you will be required to space out these tables and chairs a bit more in order to meet these requirements.

Please get back to us on those requirements.

We will look forward to hearing back from you soon on those urgent items.

Thanks,
Tara

TARA E. GURGE, R.S., C.E.H.T., M.S.
ASSISTANT PUBLIC HEALTH DIRECTOR
Needham Public Health Division
Health and Human Services Department
178 Rosemary Street
Needham, MA 02494
Ph- (781) 455-7940; Ext. 211/Fax- (781) 455-7922
Mobile- (781) 883-0127
Email - tgurge@needhamma.gov
Web- www.needhamma.gov/health

☐ please consider the environment before printing this email STATEMENT OF CONFIDENTIALITY This e-mail, including any attached files, may contain confidential and privileged information for the sole use of the intended recipient(s). Any review, use, distribution or disclosure by others is strictly prohibited. If you are not the intended recipient (or authorized to receive information for the recipient), please contact the sender by reply e-mail and delete all copies of this message. Thank you.

Follow Needham Public Health on Twitter!

-----Original Message-----

From: Monica Pancare <mpancare@needhamma.gov>

Sent: Saturday, August 29, 2020 4:22 PM

To: francisco@poet-king.com

Cc: Diana Acosta <dacosta@needhamma.gov>; Tara Gurge <TGurge@needhamma.gov>

Subject: Hungry Coyote 8/29/20

Diana Acosta

From: Tara Gurge
Sent: Thursday, September 3, 2020 11:44 AM
To: Monica Pancare
Cc: Diana Acosta
Subject: RE: Hungry Coyote 8/29/20
Attachments: Hungry Coyote FS 101 Atten.pdf; Hungry Coyote Agenda.pdf

Importance: High

Monica -

I wanted to share with you the recent reply email I just received back this AM from Francisco, owner of Hungry Coyote. (See his reply below.) Please let me know if this is sufficient? (If HE is the one training, and you stated in your report that those staff members were not even aware that they were in charge, that makes me very nervous.....but I reminded Francisco on the requirements with him sufficiently training his staff on proper food safety protocols as required per Food Code requirements). Also - Just so you are aware, he had all his staff trained by Berger Food Safety back in February and it was a bi-lingual trainer. (See attached attendance list along with training topics covered.) Let me know!

Tara The two people they were here on Saturday when Monica was doing an inspection is Jenaro Delacruz Mendoza and matdiel Martinez Both are being trained by me and also they were part of the training that was given back in February We are in the process to hire one more person when we do I will train her on all matter of safety on the kitchen matdiel Martinez was on charge on Saturday for few hours while I was on a break he is been Train to do everything in the restaurant. I Olso move the tables so there are six feet a part Get Outlook for iOS

-----Original Message-----

From: Monica Pancare <mpancare@needhamma.gov>
Sent: Saturday, August 29, 2020 4:22 PM
To: francisco@poet-king.com
Cc: Diana Acosta <dacosta@needhamma.gov>; Tara Gurge <TGurge@needhamma.gov>
Subject: Hungry Coyote 8/29/20

Diana Acosta

From: Tara Gurge
Sent: Tuesday, September 8, 2020 4:48 PM
To: Monica Pancare
Cc: Diana Acosta
Subject: RE: Hungry Coyote 8/29/20

Great, news! So with some very strong encouraging, Francisco agreed to send another one of his employees for the ServSafe Food Manager training. (See his follow-up email below.) I told him that Lisa's classes are booking up quickly since due to COVID, she needs to decrease her class size. I just took my re-training with her last week virtually, and they only had 3 Zoom people and about 5 other in-person people taking the class. So since he only has 45 days, I told him he's better off book out the class NOW. I told him to get back to us ASAP with the date of the training. Will be sure to forward once I receive it.

Hi Tara I did saw the message I bought a book for matdiel He's already working in learning soon as he's ready I will contact the person you sent me so he-can take a test and become a certified

Get Outlook for iOS

-----Original Message-----

From: Monica Pancare <mpancare@needhamma.gov>
Sent: Thursday, September 3, 2020 2:44 PM
To: Tara Gurge <TGurge@needhamma.gov>
Cc: Diana Acosta <dacosta@needhamma.gov>
Subject: Re: Hungry Coyote 8/29/20

Hi Tara

Quite honestly I don't believe he's fulfilling his role adequately.

IF he was, the basic fundamentals of making sure there was paper towel and know where the sanitizer strips were kept would be forefront, and it doesn't take him since February to instill that with his staff.

It's your call,I suggested that he get someone else certified within 45 days as I stated in my report. The two cooks seemed to understand that aspect of training each other.

When I arrived they had no paper towel at any of the hand sinks one of the workers told me they had been out since last week... I made him go next-door to Sudbury Farms to buy some or he was going to be closed. When I ask them to test the sanitizer in the third compartment sink they used quat strips there was nothing registering.

When I questioned the chemical they were using they were using chlorine.

I told them they needed to have the right strips for chlorine and I pulled some out of my pocket and showed them how to use it. In the meantime they had called the owner and he told them where the chlorine strips were kept. And we retested again. Why they would not know where these are kept is beyond me !!

I had them adjust and add more water as the chemical was a bit too strong yet it was corrected on site. Francisco wasn't on a "break". He wasn't working that day—

Sent from my iPad

> On Sep 3, 2020, at 11:43 AM, Tara Gurge <TGurge@needhamma.gov> wrote:

>

> Monica -

>

> I wanted to share with you the recent reply email I just received back this AM from Francisco, owner of Hungry Coyote. (See his reply below.) Please let me know if this is sufficient? (If HE is the one training, and you stated in your report that those staff members were not even aware that they were in charge, that makes me very nervous.....but I reminded Francisco on the requirements with him sufficiently training his staff on proper food safety protocols as required per Food Code requirements). Also - Just so you are aware, he had all his staff trained by Berger Food Safety back in February and it was a bi-lingual trainer. (See attached attendance list along with training topics covered.) Let me know!

>

> Tara The two people they were here on Saturday when Monica was doing
> an inspection is Jenaro Delacruz Mendoza and matdiel Martinez Both are
> being trained by me and also they were part of the training that was
> given back in February We are in the process to hire one more person
> when we do I will train her on all matter of safety on the kitchen
> matdiel Martinez was on charge on Saturday for few hours while I was
> on a break he is been Train to do everything in the restaurant. I Olso
> move the tables so there are six feet a part Get Outlook for iOS

>

> -----Original Message-----

> From: Monica Pancare <mpancare@needhamma.gov>

> Sent: Saturday, August 29, 2020 4:22 PM

> To: francisco@poet-king.com

> Cc: Diana Acosta <dacosta@needhamma.gov>; Tara Gurge

> <TGurge@needhamma.gov>

> Subject: Hungry Coyote 8/29/20

>

>

>

> <Hungry Coyote FS 101 Atten.pdf>

> <Hungry Coyote Agenda.pdf>

Diana Acosta

From: Tara Gurge
Sent: Wednesday, September 16, 2020 4:29 PM
To: Diana Acosta; Monica Pancare; 'mpanc2@gmail.com'
Subject: FW: Hungry Coyote 8/29/20

FYI -

From: Francisco Mendez <francisco@poet-king.com>
Sent: Wednesday, September 16, 2020 4:19 PM
To: Tara Gurge <TGurge@needhamma.gov>
Cc: Matthew Saiia <matt@poet-king.com>
Subject: Re: Hungry Coyote 8/29/20



Get [Outlook for iOS](#)

From: Francisco Mendez <francisco@poet-king.com>
Sent: Wednesday, September 16, 2020 4:17:54 PM
To: Tara Gurge <TGurge@needhamma.gov>
Cc: Matthew Saiia <matt@poet-king.com>
Subject: Re: Hungry Coyote 8/29/20

Hi Tara matdiel And i been studying and reading the book for servsafe we will go true Arthur bloomquist frow www.cleanrestaurants.com this company has help me in my last 2 servsafe manager certifications soon as matdiel Feel ready for the test I will take him to the office and get it done I will let you know the progress in the next few weeks thank you for waiting

Get [Outlook for iOS](#)

From: Tara Gurge <TGurge@needhamma.gov>
Sent: Wednesday, September 16, 2020 12:55:47 PM
To: Francisco Mendez <francisco@poet-king.com>
Cc: Matthew Saiia <matt@poet-king.com>
Subject: RE: Hungry Coyote 8/29/20

Francisco –

Are there any updates to share? Do you have a confirmed ServSafe Food Manager training date set yet for Matdiel? (Again, her classes tend to book up a month in advance, due to COVID, so I strongly encourage you to book out a class ASAP.) We will need that for our record. You have until mid-October to have an additional staff member ServSafe certified and we must also receive a copy of the training certificate for our file.

Please let me know.

Thanks,
Tara

From: Francisco Mendez <francisco@poet-king.com>
Sent: Tuesday, September 8, 2020 3:05 PM
To: Tara Gurge <TGurge@needhamma.gov>
Cc: Matthew Saiia <matt@poet-king.com>
Subject: Re: Hungry Coyote 8/29/20

Hi Tara I did saw the message I bought a book for matdiel He's already working in learning soon as he's ready I will contact the person you sent me so he-can take a test and become a certified

Get [Outlook for iOS](#)

From: Tara Gurge <TGurge@needhamma.gov>
Sent: Tuesday, September 8, 2020 2:53:41 PM
To: Francisco Mendez <francisco@poet-king.com>
Cc: Matthew Saiia <matt@poet-king.com>
Subject: FW: Hungry Coyote 8/29/20

Francisco –

Just making sure you received my follow-up email (see below.)

Please let me know your thoughts on that.

Thanks,
Tara

From: Tara Gurge
Sent: Thursday, September 3, 2020 5:35 PM
To: Francisco Mendez <francisco@poet-king.com>
Cc: Matthew Saiia <matt@poet-king.com>
Subject: RE: Hungry Coyote 8/29/20

Francisco –

Thanks for the quick reply. So I spoke to Monica and gave her your updates. We appreciate you working with us on relocating those indoor tables and chairs so that they are minimum 6 feet apart.

On the training requirement, we feel that a more strict food safety training (i.e. ServSafe) must be conducted by a food service consultant. Given the fact that during Monica's inspection, the basic fundamentals of making sure there were sufficient paper towels and to also know where the chlorine sanitizer strips were kept, should be forefront, and reportedly your staff seemed like they were not sufficiently trained on those 2 very important food safety protocols. **(PLEASE NOTE: These food safety protocols are a basic necessity in order to avoid a risk of having someone come down with a foodborne illness, as you know.)**

Monica suggested that you have someone else certified within 45 days as I stated in her report.

Would it be possible to have your new female staff member take her ServSafe Food Manager training in the near future? Actually, we also work with Lisa Berger, and I just took my training via Zoom with her trainer Eileen, and it was great! I was also able to take my exam remotely via ProctorU. They've added some info. on COVID-19 requirements as it relates to food establishments, and your new employee can obtain all the most up to date info. on that topic, and share with everyone on your staff.

Would that be possible? Lisa Berger has a bunch of upcoming trainings listed on her website, and I feel she is top notch. (I've taken that exam five times now, and I always learn something new!) She's great.

Please let me know your thoughts on that. (You can never have too many people trained in food safety on site. The more people trained, the more you can feel good about the fact that your establishment is in good hands when you cannot be there.)

We will be in touch!

Thanks again,
Tara

From: Francisco Mendez <francisco@poet-king.com>
Sent: Thursday, September 3, 2020 11:13 AM
To: Tara Gurge <TGurge@needhamma.gov>
Cc: Matthew Saiia <matt@poet-king.com>
Subject: Re: Hungry Coyote 8/29/20

Tara The two people they were here on Saturday when Monica was doing an inspection is Jenaro Delacruz Mendoza and matdiel Martinez

Both are being trained by me and also they were part of the training that was given back in February

We are in the process to hire one more person when we do I will train her on all matter of safety on the kitchen matdiel Martinez was on charge on Saturday for few hours while I was on a break he is been Train to do everything in the restaurant. I Also move the tables so there are six feet a part

Get [Outlook for iOS](#)

From: Tara Gurge <TGurge@needhamma.gov>

Sent: Thursday, September 3, 2020 9:28:27 AM

To: Francisco Mendez <francisco@poet-king.com>

Cc: Matthew Saiia <matt@poet-king.com>

Subject: RE: Hungry Coyote 8/29/20

Hello Francisco, thanks for getting back to me. There is no meeting on Friday, I just need to know your plan on retraining your staff, as Monica indicated in your most recent food establishment inspection report. Here are the items we need you to address, and get back to us on ASAP (please reply in an email back to me):

- Last weekend, did you assign a staff member to be the 'Person in Charge' when you were absent, as required in the Food Code?
- Is the staff member you leave in charge of your establishment when you are absent fully trained in all required Food Code health and safety code requirements?
- Did you hire additional staff since your last training back in February with Berger Food Safety?
- Will you be able to re-train your new staff on proper Food Code food safety requirements? IF so, which staff will be trained? (Please list out names.)

Please get back to me ASAP on those items, so we can let our BOH know.

Thanks,

Tara

From: Francisco Mendez <francisco@poet-king.com>

Sent: Thursday, September 3, 2020 8:36 AM

To: Tara Gurge <TGurge@needhamma.gov>

Cc: Matthew Saiia <matt@poet-king.com>

Subject: Re: Hungry Coyote 8/29/20

Hi Tara the reason we never move the tables was nobody's eating inside 100 % to go Maybe one or two tables at Day I know is a requirement so will move then what time is the meeting on Friday can you send me the login information

Get [Outlook for iOS](#)

From: Tara Gurge <TGurge@needhamma.gov>

Sent: Wednesday, September 2, 2020 4:25:53 PM

To: Francisco Mendez <francisco@poet-king.com>

Cc: Matthew Saiia <matt@poet-king.com>

Subject: FW: Hungry Coyote 8/29/20

Francisco -

Just making sure you received my previous email (See below and attached.) We must hear back from you on these requirements. We have our monthly virtual Board of Health meeting next week and we need to hear back from you on

or before the end of the day on Friday, Sept. 4, 2020.

We will look forward to hearing back from you by the end of the day tomorrow.

Thanks,
Tara

-----Original Message-----

From: Tara Gurge
Sent: Tuesday, September 1, 2020 4:59 PM
To: 'francisco@poet-king.com' <francisco@poet-king.com>
Cc: Diana Acosta <dacosta@needhamma.gov>
Subject: FW: Hungry Coyote 8/29/20
Importance: High

Francisco -

We are in receipt of Monica's recent food establishment inspection report that was conducted over this past weekend (See attached.) We see that you are required to re-train staff on proper food safety protocols ASAP. We recall that you had a food consultant in to conduct a training to your staff back in February. Did you hire new staff recently? If so, we must ensure that your new staff is also properly trained in the correct food safety protocols. Can you please confirm? Who was assigned to be your designated 'Person In Charge' over this past weekend? It seemed that the staff present were not clear on who was the manager in charge in your absence. Please let us know.

We also received the following pictures of your current indoor seating set up (See attached.) We need to ensure that your tables and chairs are spaced out at least 6 feet, per state COVID-19 requirements. It looks like you will be required to space out these tables and chairs a bit more in order to meet these requirements.

Please get back to us on those requirements.

We will look forward to hearing back from you soon on those urgent items.

Thanks,
Tara

TARA E. GURGE, R.S., C.E.H.T., M.S.
ASSISTANT PUBLIC HEALTH DIRECTOR
Needham Public Health Division
Health and Human Services Department
178 Rosemary Street
Needham, MA 02494
Ph- (781) 455-7940; Ext. 211/Fax- (781) 455-7922
Mobile- (781) 883-0127
Email - tgurge@needhamma.gov
Web- www.needhamma.gov/health

II please consider the environment before printing this email STATEMENT OF CONFIDENTIALITY This e-mail, including any attached files, may contain confidential and privileged information for the sole use of the intended recipient(s). Any review, use, distribution or disclosure by others is strictly prohibited. If you are not the intended recipient (or authorized to receive information for the recipient), please contact the sender by reply e-mail and delete all copies of this message. Thank you.

Follow Needham Public Health on Twitter!

-----Original Message-----

From: Monica Pancare <mpancare@needhamma.gov>

Sent: Saturday, August 29, 2020 4:22 PM

To: francisco@poet-king.com

Cc: Diana Acoş a <dacosta@needhamma.gov>; Tara Gurge <TGurge@needhamma.gov>

Subject: Hungry Coyote 8/29/20

Diana Acosta

From: ~~Regina Dinegar~~
Sent: Friday, September 18, 2020 3:07 PM
To: Health Department; Selectboard; Kate Fitzpatrick; Sandy Cincotta;
~~Regina Dinegar~~
Subject: Mask issue at town businesses

Hello

I'm a resident and also a COVID RN. I appreciate all the town is doing to keep us all visiting the town restaurants. I'd like you to be aware of a few issues if you don't mind:

- 1) Kostas. Not only do they not wear masks but they use the same disgusting gloves touching the register, my food, and my money. This isn't his gloves should be used. I'll never go again but it should be addressed.
- 2) Went to Gianni's. A bunch of employees/family members sitting around in the restaurant with no masks. I walked out and threw my food away.
- 3) Hungry Coyote. Two I believe employees sitting at the bar watching tv with no masks. I walked out.
- 4) how does Servente get to operate with no masks? No!
- 5) Subway. My son cut his hand on the plastic divider where you get your food. I tried to report it to Subway and they said the manager no longer works due to COVID. It was almost a stitches situation so it should be mentioned.

I love to keep my business local but we need to do better so people stay safe.

Thanks so much for listening,

~~Regina Dinegar~~
~~Regina Dinegar~~

Diana Acosta

From: Tara Gurge
Sent: Tuesday, October 6, 2020 2:56 PM
To: Francisco Mendez; Matthew Saiia
Cc: Diana Acosta; Monica Pancare
Subject: RE: Hungry Coyote 8/29/20

Oh, that's great news! Congratulations to him. Thanks for dropping off that certificate. (I have also copied Diana and Monica to this email as well, just so they are also in the loop on that.)

We hope to see your food safety practices continue to improve on site. Keep up the great work, and please be sure to keep us in the loop on your improvements from Monica's recent inspection.

Thanks again,
Tara

From: Francisco Mendez <francisco@poet-king.com>
Sent: Tuesday, October 6, 2020 2:13 PM
To: Tara Gurge <TGurge@needhamma.gov>; Matthew Saiia <matt@poet-king.com>
Subject: Re: Hungry Coyote 8/29/20

Hi Tara I just dropped off the certificate for magdiel I am so proud of him did di great certificate is in the mailbox outside your building

Get [Outlook for iOS](#)

From: Tara Gurge <TGurge@needhamma.gov>
Sent: Wednesday, September 30, 2020 12:21:30 PM
To: Francisco Mendez <francisco@poet-king.com>; Matthew Saiia <matt@poet-king.com>
Subject: RE: Hungry Coyote 8/29/20

Yes, just saw that. Thanks for sending. We will keep an eye out for the certificate. Please scan and email over a copy to us once received, so we can add that to your file.

Thanks again!
Tara

From: Francisco Mendez <francisco@poet-king.com>
Sent: Wednesday, September 30, 2020 11:50 AM
To: Tara Gurge <TGurge@needhamma.gov>; Matthew Saiia <matt@poet-king.com>
Subject: Re: Hungry Coyote 8/29/20

Hi Tara I send you the
Confirmation on the day that magdiel has the appointment for the servsafe Tex next week on Thursday

Get [Outlook for iOS](#)

From: Tara Gurge <TGurge@needhamma.gov>
Sent: Tuesday, September 29, 2020 6:55:09 PM

To: Francisco Mendez <francisco@poet-king.com>; Matthew Saiia <matt@poet-king.com>
Subject: FW: Hungry Coyote 8/29/20

Francisco/Matt –

We are looking forward to hearing back from you re: the previous email (See below.) We must receive a confirmed ServSafe Food Manager training date, per requirements noted in your inspection report. We've attached a list of updated ServSafe trainers for your reference.

Is that date still pending? (Again, this is a strict requirement.)

Please let me know.
Thanks,
Tara

From: Tara Gurge
Sent: Thursday, September 17, 2020 1:20 PM
To: Francisco Mendez <francisco@poet-king.com>
Cc: Matthew Saiia <matt@poet-king.com>
Subject: RE: Hungry Coyote 8/29/20

Here is the updated list of MA ServSafe certified trainers. (See attached.) You also want to keep in mind that these trainers use their own updated training books, so I don't want you studying an older book that may not be up to date. On my recent training, I had to purchase a new training book, since some items have been updated. The training book is typically included with the class registration. I would call one of these trainers **ASAP**, and find out if the book that you are studying is the book that they will use for their exam. We don't want you taking up your valuable time studying the wrong book.

Again, I would strongly encourage you to call them ASAP and get enrolled in an upcoming course, and please send me your confirmed training date, for my records.

Thanks again for your cooperation in this matter. Let me know if you have any follow-up questions on that.

Thanks,
Tara

From: Francisco Mendez <francisco@poet-king.com>
Sent: Thursday, September 17, 2020 12:10 PM
To: Tara Gurge <TGurge@needhamma.gov>
Cc: Matthew Saiia <matt@poet-king.com>
Subject: Re: Hungry Coyote 8/29/20

Hi Tara sorry to hear that mr Arthur bloomquist is not longer in business he di help me whit my last certification. Like I sed before me and matdiel will Continue to study the book once he feels is ready to take the class and the test he will please send me all the information for the ather company's

Get [Outlook for iOS](#)

From: Tara Gurge <TGurge@needhamma.gov>
Sent: Thursday, September 17, 2020 9:40:31 AM
To: Francisco Mendez <francisco@poet-king.com>

Cc: Matthew Saiia <matt@poet-king.com>
Subject: RE: Hungry Coyote 8/29/20

Francisco -

We checked that website you forwarded to us, <http://cleanrestaurants.com/> - And this website has expired. We MUST have you sign up with a valid ServSafe Food Manager/Trainer **ASAP**. As I've mentioned to you in my initial email, Lisa Berger, with Berger Food Safety, is excellent and she also has bilingual trainers. Have you checked out her website? Here it is - <https://www.servingsafe.com/product/servsafe-class-exam-new/>. I'd also be happy to forward you a current list of valid ServSafe bilingual trainers if you need them. Just let me know.

Please be sure to register for an upcoming ServSafe Food Manager training class ASAP, and forward me the class date confirmation.

I will look forward to hearing back from you soon on that requirement.

Thanks,



TARA E. GURGE, R.S., C.E.H.T., M.S.
ASSISTANT PUBLIC HEALTH DIRECTOR
Needham Public Health Division
Health and Human Services Department
178 Rosemary Street
Needham, MA 02494
Ph- (781) 455-7940; Ext. 211/Fax- (781) 455-7922
Mobile- (781) 883-0127
Email - tgurge@needhamma.gov
Web- www.needhamma.gov/health



Prevent. Promote. Protect.



please consider the environment before printing this email

STATEMENT OF CONFIDENTIALITY

This e-mail, including any attached files, may contain confidential and privileged information for the sole use of the intended recipient(s). Any review, use, distribution or disclosure by others is strictly prohibited. If you are not the intended recipient (or authorized to receive information for the recipient), please contact the sender by reply e-mail and delete all copies of this message. Thank you.



[Follow Needham Public Health on Twitter!](#)

From: Francisco Mendez <francisco@poet-king.com>
Sent: Wednesday, September 16, 2020 4:19 PM
To: Tara Gurge <TGurge@needhamma.gov>
Cc: Matthew Saiia <matt@poet-king.com>
Subject: Re: Hungry Coyote 8/29/20



Get [Outlook for iOS](#)

From: Francisco Mendez <francisco@poet-king.com>
Sent: Wednesday, September 16, 2020 4:17:54 PM
To: Tara Gurge <TGurge@needhamma.gov>
Cc: Matthew Saiia <matt@poet-king.com>
Subject: Re: Hungry Coyote 8/29/20

Hi Tara matdiel And i been studying and reading the book for servsafe we will go true Arthur bloomquist frow www.cleanrestaurants.com this company has help me in my last 2 servsafe manager certifications soon as matdiel Feel ready for the test I will take him to the office and get it done I will let you know the progress in the next few weeks thank you for waiting

Get [Outlook for iOS](#)

From: Tara Gurge <TGurge@needhamma.gov>
Sent: Wednesday, September 16, 2020 12:55:47 PM
To: Francisco Mendez <francisco@poet-king.com>
Cc: Matthew Saiia <matt@poet-king.com>
Subject: RE: Hungry Coyote 8/29/20

Francisco –

Are there any updates to share? Do you have a confirmed ServSafe Food Manager training date set yet for Matdiel? (Again, her classes tend to book up a month in advance, due to COVID, so I strongly encourage you to book out a class ASAP.) We will need that for our record. You have until mid-October to have an additional staff member ServSafe certified and we must also receive a copy of the training certificate for our file.

Please let me know.

Thanks,
Tara

From: Francisco Mendez <francisco@poet-king.com>
Sent: Tuesday, September 8, 2020 3:05 PM
To: Tara Gurge <TGurge@needhamma.gov>
Cc: Matthew Saiia <matt@poet-king.com>
Subject: Re: Hungry Coyote 8/29/20

Hi Tara I did saw the message I bought a book for matdiel He's already working in learning soon as he's ready I will contact the person you sent me so he-can take a test and become a certified

Get [Outlook for iOS](#)

From: Tara Gurge <TGurge@needhamma.gov>
Sent: Tuesday, September 8, 2020 2:53:41 PM
To: Francisco Mendez <francisco@poet-king.com>
Cc: Matthew Saiia <matt@poet-king.com>
Subject: FW: Hungry Coyote 8/29/20

Francisco –

Just making sure you received my follow-up email (see below.)

Please let me know your thoughts on that.

Thanks,
Tara

From: Tara Gurge
Sent: Thursday, September 3, 2020 5:35 PM
To: Francisco Mendez <francisco@poet-king.com>
Cc: Matthew Saiia <matt@poet-king.com>
Subject: RE: Hungry Coyote 8/29/20

Francisco –

Thanks for the quick reply. So I spoke to Monica and gave her your updates. We appreciate you working with us on relocating those indoor tables and chairs so that they are minimum 6 feet apart.

On the training requirement, we feel that a more strict food safety training (i.e. ServSafe) must be conducted by a food service consultant. Given the fact that during Monica's inspection, the basic fundamentals of making sure there were sufficient paper towels and to also know where the chlorine sanitizer strips were kept, should be forefront, and reportedly your staff seemed like they were not sufficiently trained on those 2 very important food safety protocols. **(PLEASE NOTE: These food safety protocols are a basic necessity in order to avoid a risk of having someone come down with a foodborne illness, as you know.)**

Monica suggested that you have someone else certified **within 45 days** as I stated in her report.

Would it be possible to have your new female staff member take her ServSafe Food Manager training in the near future? Actually, we also work with Lisa Berger, and I just took my training via Zoom with her trainer Eileen, and it was great! I was also able to take my exam remotely via ProctorU. They've added some info. on COVID-19 requirements as it relates to food establishments, and your new employee can obtain all the most up to date info. on that topic, and share with everyone on your staff.

Would that be possible? Lisa Berger has a bunch of upcoming trainings listed on her website, and I feel she is top notch. (I've taken that exam five times now, and I always learn something new!) She's great.

Please let me know your thoughts on that. (You can never have too many people trained in food safety on site. The more people trained, the more you can feel good about the fact that your establishment is in good hands when you cannot be there.)

We will be in touch!

Thanks again,
Tara

From: Francisco Mendez <francisco@poet-king.com>
Sent: Thursday, September 3, 2020 11:13 AM
To: Tara Gurge <TGurge@needhamma.gov>
Cc: Matthew Saiia <matt@poet-king.com>
Subject: Re: Hungry Coyote 8/29/20

Tara The two people they were here on Saturday when Monica was doing an inspection is Jenaro Delacruz Mendoza and matdiel Martinez

Both are being trained by me and also they were part of the training that was given back in February

We are in the process to hire one more person when we do I will train her on all matter of safety on the kitchen matdiel Martinez was on charge on Saturday for few hours while I was on a break he is been Train to do everything in the restaurant. I Also move the tables so there are six feet a part

Get [Outlook for iOS](#)

From: Tara Gurge <TGurge@needhamma.gov>
Sent: Thursday, September 3, 2020 9:28:27 AM
To: Francisco Mendez <francisco@poet-king.com>
Cc: Matthew Saiia <matt@poet-king.com>
Subject: RE: Hungry Coyote 8/29/20

Hello Francisco, thanks for getting back to me. There is no meeting on Friday, I just need to know your plan on retraining your staff, as Monica indicated in your most recent food establishment inspection report. Here are the items we need you to address, and get back to us on ASAP (please reply in an email back to me):

- Last weekend, did you assign a staff member to be the 'Person in Charge' when you were absent, as required in the Food Code?
- Is the staff member you leave in charge of your establishment when you are absent fully trained in all required Food Code health and safety code requirements?
- Did you hire additional staff since your last training back in February with Berger Food Safety?
- Will you be able to re-train your new staff on proper Food Code food safety requirements? IF so, which staff will be trained? (Please list out names.)

Please get back to me ASAP on those items, so we can let our BOH know.

Thanks,
Tara

From: Francisco Mendez <francisco@poet-king.com>
Sent: Thursday, September 3, 2020 8:36 AM
To: Tara Gurge <TGurge@needhamma.gov>
Cc: Matthew Saiia <matt@poet-king.com>
Subject: Re: Hungry Coyote 8/29/20

Hi Tara the reason we never move the tables was nobody's eating inside 100 % to go Maybe one or two tables at Day I know is a requirement so will move then what time is the meeting on Friday can you send me the login information

Get [Outlook for iOS](#)

From: Tara Gurge <TGurge@needhamma.gov>
Sent: Wednesday, September 2, 2020 4:25:53 PM
To: Francisco Mendez <francisco@poet-king.com>
Cc: Matthew Saiia <matt@poet-king.com>
Subject: FW: Hungry Coyote 8/29/20

Francisco -

Just making sure you received my previous email (See below and attached.) We must hear back from you on these requirements. We have our monthly virtual Board of Health meeting next week and we need to hear back from you on

or before the end of the day on Friday, Sept. 4, 2020.

We will look forward to hearing back from you by the end of the day tomorrow.

Thanks,
Tara

-----Original Message-----

From: Tara Gurge
Sent: Tuesday, September 1, 2020 4:59 PM
To: 'francisco@poet-king.com' <francisco@poet-king.com>
Cc: Diana Acosta <dacosta@needhamma.gov>
Subject: FW: Hungry Coyote 8/29/20
Importance: High

Francisco -

We are in receipt of Monica's recent food establishment inspection report that was conducted over this past weekend (See attached.) We see that you are required to re-train staff on proper food safety protocols ASAP. We recall that you had a food consultant in to conduct a training to your staff back in February. Did you hire new staff recently? If so, we must ensure that your new staff is also properly trained in the correct food safety protocols. Can you please confirm? Who was assigned to be your designated 'Person In Charge' over this past weekend? It seemed that the staff present were not clear on who was the manager in charge in your absence. Please let us know.

We also received the following pictures of your current indoor seating set up (See attached.) We need to ensure that your tables and chairs are spaced out at least 6 feet, per state COVID-19 requirements. It looks like you will be required to space out these tables and chairs a bit more in order to meet these requirements.

Please get back to us on those requirements.

We will look forward to hearing back from you soon on those urgent items.

Thanks,
Tara

TARA E. GURGE, R.S., C.E.H.T., M.S.
ASSISTANT PUBLIC HEALTH DIRECTOR
Needham Public Health Division
Health and Human Services Department
178 Rosemary Street
Needham, MA 02494
Ph- (781) 455-7940; Ext. 211/Fax- (781) 455-7922
Mobile- (781) 883-0127
Email - tgurge@needhamma.gov
Web- www.needhamma.gov/health

II please consider the environment before printing this email STATEMENT OF CONFIDENTIALITY This e-mail, including any attached files, may contain confidential and privileged information for the sole use of the intended recipient(s). Any review, use, distribution or disclosure by others is strictly prohibited. If you are not the intended recipient (or authorized to receive information for the recipient), please contact the sender by reply e-mail and delete all copies of this message. Thank you.

Follow Needham Public Health on Twitter!

-----Original Message-----

From: Monica Pancare <mpancare@needhamma.gov>

Sent: Saturday, August 29, 2020 4:22 PM

To: francisco@poet-king.com

Cc: Diana Acosta <dacosta@needhamma.gov>; Tara Gurge <TGurge@needhamma.gov>

Subject: Hungry Coyote 8/29/20

ServSafe® CERTIFICATION

MAGDIEL MARTÍNEZ

for successfully completing the standards set forth for the ServSafe® Food Protection Manager Certification Examination, which is accredited by the American National Standards Institute (ANSI)-Conference for Food Protection (CFP).

19861039

CERTIFICATE NUMBER

10729

EXAM FORM NUMBER

10/6/2020

DATE OF EXAMINATION

10/6/2025

DATE OF EXPIRATION

Local laws apply. Check with your local regulatory agency for recertification requirements.



#0655


Sherman Brown
Executive Vice President, National Restaurant Association Solutions



Diana Acosta

From: Louise Kempt
Sent: Friday, October 9, 2020 2:47 PM
To: Diana Acosta
Subject: Complaint

Good afternoon,

~~Don Ford~~ called here because he could not get a person at the Public Health Division. He has concerns about the cleanness of the Hungry Coyote restaurant. He does not see any hand sanitizer available and watched as no one cleaned tables/chairs as people left and others sat down to eat. His phone number is 781-444-~~1234~~

*Regards,
Louise Kempt
Department Assistant
Office Of Town Manager
Town of Needham
(781)455-7500 ext 201*

Please note: Town Hall is now open to the public, but an appointment is necessary to enter the building at this time. We are still working with a limited staff in the building each day, so I will be checking emails and hope to respond to you in a timely manner. Your patience during this time of public concern is deeply appreciated. Thank you!

Diana Acosta

From: Diana Acosta
Sent: Tuesday, October 13, 2020 4:35 PM
To: Hungry Coyote
Subject: COVID Procedures

Hi Francisco,

I received a call from a customer who had a concern with how tables and the establishment are being cleaned. Can you please give me an overview of what procedures you have in place? When do the tables get cleaned and how?

Thanks,

Diana Acosta, REHS/RS, MPH
Environmental Health Agent
Town of Needham
P: (781) 455-7940 ext. 220
C: (781) 898-8894
F: (781) 455-7922
dacosta@needhamma.gov

STATEMENT OF CONFIDENTIALITY

This e-mail, including any attached files, may contain confidential and privileged information for the sole use of the intended recipient(s). Any review, use, distribution or disclosure by others is strictly prohibited. If you are not the intended recipient (or authorized to receive information for the recipient), please contact the sender by reply e-mail and delete all copies of this message. Thank you.



FOOD-10041

Food Establishment Permit & Plan Review

Status: Complete

Date Created: Nov 12, 2020

Applicant

Francisco Mendez
jbatista@thelargogroup.com
1185 Highland Ave
Needham Heights, MA 02494
6179921492

Location

1185 HIGHLAND AVE
Needham, MA 02492

Owner:

Philnorstan Realty
10 Newbury Street Boston, MA 02116

Internal Use Area (Health Division)

These items will print on the final permit issued:

Additional Categories

--

Expiration year (ie, 2021, 2022, etc)

--

Permit Information

Type of Permit you are applying for:

Food Establishment Permit

Application is for New or Renewal Permit

Renewal

Plan Review

Plan Review is required if this application is for a new permit, remodel, conversion or plans are being revised.

You will be required to upload a completed plan review document at the end of the permit application.

Mobile Food Permit - Physical Plan and Specification Review (for **NEW** Mobile Vendors Only)

([https://www.needhamma.gov/DocumentCenter/View/16028/P-Inspection-Form-Health-Dept?bidId="target="_blank](https://www.needhamma.gov/DocumentCenter/View/16028/P-Inspection-Form-Health-Dept?bidId=))

Food Establishment Plan and Specification Review

(<https://www.needhamma.gov/DocumentCenter/View/21926/V-Revised-Plan-Review-Fillable>)

Does your permit require a PLAN REVIEW?

No

A PLAN REVIEW is required for NEW establishments, NEW owners of existing establishments, Remodel, Conversion and Plan Revision.

APPROVAL SHALL BE GRANTED/DENIED WITHIN THIRTY (30) CALENDAR DAYS AFTER SUBMISSION OF THESE PLANS. NO WORK MAY BEGIN ON THE FACILITY UNTIL THIS OFFICE GIVES FINAL APPROVAL. **SHOULD CHANGES FROM THE ORIGINAL PLAN BE MADE DURING THE CONSTRUCTION/ALTERATION, AN UPDATED PLAN MUST BE SUBMITTED.**

Applicant Information

Are you the Business Owner applying for this permit?

No

Applicant Name

Johanna

Applicant Title

Batista

Applicant 24 hour Emergency Phone Number

8575440100

If the Applicant is not the Business Owner, the Owner's Authorization Form must be signed by the Business Owner and the Applicant is required to upload the signed document at the end of this permit application:

Owner's Authorization Form
(https://www.needhamma.gov/DocumentCenter/View/21839/Permits-Owner-Authorization-Form-fillable?bidId=target=_blank)

Establishment Information

Type of Business

Restaurant/Eating Establishment

Establishment Name

Hungry Coyote

Establishment Street Address

1185 Highland Ave

Establishment City

Needham Heights

Establishment State

MASSACHUSETTS

Establishment Zip Code

02494

Is the Establishment mailing address the same as Establishment location?

Yes

Establishment Telephone Number

781-2921004

Number of Staff (maximum per shift)

3

Number of Seats

64

About the Establishment

Type of Location

Permanent Structure

Number of Food Employees

7

Days and Hours of Operation

Sunday 10:00 AM - 8:00 PM
MONDAY - THURSDAY 10:00 AM - 10:00 PM
FRIDAY - SATURDAY 10:00 AM - 12:00 AM

Length of Permit

Annual

Establishment Type - check all that apply (Food Establishment Renewal Only)

Caterer

☐

Retail

☐

Food Service (with seats)

Food Service (Take out)



Residential Kitchen for Retail Sale



Other



Food Service (Institutional)



Number of Seats in Establishment

64

Business Owner Information - (Renewal)

Establishment Owned By:

An Individual

Person Onsite

Person Onsite Name

Francisco Mendez

Person Onsite Street Address

1185 Highland ave

Person Onsite State

MASSACHUSETTS

Person Onsite Telephone Number

6179921492

Person Onsite Fax Number

N/A

Person Onsite Title

Store Manager

Person Onsite City

Needham

Person Onsite Zip Code

02494

Person Onsite Email Address

francisco@poet-king.com

District or Regional Supervisor

Supervisor Name

--

Supervisor Street Address

--

Supervisor State

--

Supervisor Telephone Number

--

Supervisor Fax Number

--

Title

--

Supervisor City

--

Supervisor Zip Code

--

Supervisor Email Address

--

Disposal Information

Trash/Dumpster Company Name

Barry Bros

Trash/Dumpster pickup schedule

once a week

Grease Disposal Phone Number

9784548811

Trash/Dumpster Phone Number

18003383867

Grease Disposal Company Name

Baker Commodities

Grease pickup schedule

once a month

Date of Last Grease Service

10/21/2020

Sewage Disposal

Public

Water Source

Public

DEP Public Water Supply # (if applicable)

--

Person(s) Trained in Anti-Choking Procedures (If 25 Seats or More)**Name of Person trained in Anti-Choking Procedures (if 25 seats or more)**

Francisco Mendez

Person in Charge - Certified in Food Protection Management**Name of Certified Food Manager**

Francisco Mendez

Certificate Number

18017366

Expiration Date

06/24/2024

Emergency Contact Information**Name**

Francisco Mendez

Phone Number

6179921492

Email Address

francisco@poet-king.com

Acknowledgement & Signature

All you need to know to open safely and quickly post pandemic.
Please click on the link below as a resource for re-opening
requirements:

COVID Knowledge Base
([https://www.foodcodepro.com/resources/?bidId="target="_blank"](https://www.foodcodepro.com/resources/?bidId='target='_blank'))

I, the undersigned, attest to the accuracy of the information provided in this application and I affirm that the food establishment operation will comply with the 105 CMR 590.000 and other applicable law. I have been instructed by the Public Health Division on how to obtain copies of 105 CMR 590.000 and the 2013 Federal Food Code.



Pursuant to MGL Ch. 62C, sec. 49A, I certify under the penalties of perjury that I, to my best knowledge and belief, have filed all state tax returns and paid state taxes required under law.

Pursuant to MGL c. 152, Sec 25A, all employers conducting business in the Commonwealth of Massachusetts must carry a valid workers' compensation policy at all times. I certify under the penalties of perjury that my employer, to the best knowledge and belief, has a valid workers' compensation policy.

Digital Signature of Applicant

Johanna Batista

11/06/2020

If you are using TIME as a Public Health Control (TPHC) for Potentially Hazardous Foods, please click on the link below, complete the form and upload it as an attachment at the end of this permit application.

Time-as-a-Public-Health-Control-Form

(<https://www.needhamma.gov/DocumentCenter/View/22318/Time-as-a-Public-Health-Control-Form>)

Attachments



Allergen Awareness.jpg

Uploaded by Francisco Mendez on Nov 13, 2020 at 7:52 am

Certificate of Training - Hungry Coyote (cpr-aed).pdf

Uploaded by Francisco Mendez on Nov 12, 2020 at 11:19 am

Hungry Coyote Permit.pdf

Uploaded by Francisco Mendez on Nov 12, 2020 at 10:52 am

Hungry Coyote Cert.pdf

Uploaded by Francisco Mendez on Nov 13, 2020 at 12:07 pm

Updated Cert.pdf

Uploaded by Francisco Mendez on Nov 23, 2020 at 11:24 am

History

Date	Activity
Nov 6, 2020 at 7:47 am	Francisco Mendez started a draft of Record FOOD-10041
Nov 12, 2020 at 11:20 am	Francisco Mendez submitted Record FOOD-10041
Nov 12, 2020 at 11:20 am	approval step Health Department Review & Approval was assigned to Diana Acosta on Record FOOD-10041
Nov 13, 2020 at 12:07 pm	Francisco Mendez added attachment Hungry Coyote Cert.pdf to Record FOOD-10041
Nov 20, 2020 at 12:58 pm	Diana Acosta approved approval step Health Department Review & Approval on Record FOOD-10041
Nov 20, 2020 at 12:58 pm	approval step Permit Fee Review was assigned to Diana Acosta on Record FOOD-10041
Nov 20, 2020 at 12:58 pm	Diana Acosta approved approval step Permit Fee Review on Record FOOD-10041
Nov 23, 2020 at 11:24 am	Francisco Mendez added attachment Updated Cert.pdf to Record FOOD-10041
Nov 23, 2020 at 12:38 pm	completed payment step Food Establishment Permit Fee Due on Record FOOD-10041
Nov 23, 2020 at 12:38 pm	approval step Print Review was assigned to Diana Acosta on Record FOOD-10041
Nov 23, 2020 at 12:52 pm	Diana Acosta approved approval step Print Review on Record FOOD-10041
Nov 23, 2020 at 12:52 pm	approval step Close Permit was assigned to Diana Acosta on Record FOOD-10041
Jan 5, 2021 at 2:38 pm	Diana Acosta approved approval step Close Permit on Record FOOD-10041
Jan 5, 2021 at 2:38 pm	Diana Acosta completed Record FOOD-10041

Timeline

Label	Status	Activated	Completed	Assignee	Due Date
Health Department Review & Approval	Complete	Nov 12, 2020 at 11:20 am	Nov 20, 2020 at 12:58 pm	Diana Acosta	-
Permit Fee Review	Complete	Nov 20, 2020 at 12:58 pm	Nov 20, 2020 at 12:58 pm	Diana Acosta	-
Food Establishment Permit Fee Due	Paid	Nov 20, 2020 at 12:58 pm	Nov 23, 2020 at 12:38 pm	-	-
Print Review	Complete	Nov 23, 2020 at 12:38 pm	Nov 23, 2020 at 12:52 pm	Diana Acosta	-
Issue Food Establishment Permit	Issued	Nov 23, 2020 at 12:52 pm	Nov 23, 2020 at 12:52 pm	-	-
Close Permit	Complete	Nov 23, 2020 at 12:52 pm	Jan 5, 2021 at 2:38 pm	Diana Acosta	-

CERTIFICATE OF ALLERGEN AWARENESS TRAINING

Name of Recipient: FRANCISCO MENDEZ

Certificate Number: 2698234

Date of Completion: 12/14/2016

Date of Expiration: 12/14/2021



The above-named person is hereby issued this certificate for completing an allergen awareness training program recognized by the Massachusetts Department of Public Health in accordance with 105 CMR 590.009(G)(3)(a).

This certificate will be valid for five (5) years from date of completion.

Issued By:



Massachusetts Restaurant Association
333 Turnpike Road, Suite 102
Southborough, MA 01772
508-303-9905
www.marestaurantassoc.org

NATIONAL
RESTAURANT
ASSOCIATION
800.765.2122
www.restaurant.org



CERTIFICATE of TRAINING

THIS ACKNOWLEDGES THAT EMPLOYEES OF

HUNGRY COYOTE

have successfully completed the cognitive and skills evaluations in accordance with the curriculum of the American Heart Association Heartsaver® CPR AED Program.

Program/Training Name

- Heartsaver® CPR AED
- CHOKING RELIEF

JUNE
15,
2019

SIGNED, Jason A. Kiely
AHA Lead Instructor





Needham Public Health Division

178 Rosemary Street, Needham, MA 02494
www.needhamma.gov/health

781-455-7940 ext. 504
781-455-7922 (fax)



OWNER AUTHORIZATION FORM

Property Owner Name(s): Phil Morstan Realty LLC

Property Address: ~~10 Newbury St., Boston MA 02116~~
1183-1189 Highland Ave, Needham, MA

This form authorizes (Applicant Name): Hungry Coyote - Francisco Mendez

Establishment's Address: 1185 Highland Ave.

City/Town Needham State MA Zip code: 02492

Cell Phone: 781 292 1004

To act and sign on my behalf in obtaining the Food Establishment permit(s) on the subject property.

Sincerely,

Property Owner's Signature

10 Newbury St., Boston MA 02116
Property Owner's Address, City/Town, State & Zip Code

Cell Phone: 617 267 6828

Date: 11.12.20



POETKIN-01

JAVILLA

CERTIFICATE OF LIABILITY INSURANCE

DATE (MM/DD/YYYY)
11/13/2020

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AFFIRMATIVELY OR NEGATIVELY AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW. THIS CERTIFICATE OF INSURANCE DOES NOT CONSTITUTE A CONTRACT BETWEEN THE ISSUING INSURER(S), AUTHORIZED REPRESENTATIVE OR PRODUCER, AND THE CERTIFICATE HOLDER.

IMPORTANT: If the certificate holder is an ADDITIONAL INSURED, the policy(ies) must have ADDITIONAL INSURED provisions or be endorsed. If SUBROGATION IS WAIVED, subject to the terms and conditions of the policy, certain policies may require an endorsement. A statement on this certificate does not confer rights to the certificate holder in lieu of such endorsement(s).

PRODUCER
Provider Group
160 Gould Street
Needham, MA 02494

CONTACT
NAME:
PHONE
(A/C, No, Ext): (781) 444-0347 FAX
(A/C, No): (781) 444-361
E-MAIL
ADDRESS: needham@providerig.com

INSURER(S) AFFORDING COVERAGE

NAIC #

INSURER A : Arbella Mutual Insurance Company

17000

INSURER B : Arbella Protection Insurance Company

41360

INSURED

Poet King Restaurant Group, LLC dba Hugry Coyote
838 Great Plain Ave.
Needham, MA 02492

INSURER C :

INSURER D :

INSURER E :

INSURER F :

COVERAGES

CERTIFICATE NUMBER:

REVISION NUMBER:

THIS IS TO CERTIFY THAT THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.

INSR LTR	TYPE OF INSURANCE	ADDL INSD	SUBR WVD	POLICY NUMBER	POLICY EFF (MM/DD/YYYY)	POLICY EXP (MM/DD/YYYY)	LIMITS
A	☒ COMMERCIAL GENERAL LIABILITY ☐ CLAIMS-MADE ☒ OCCUR GEN'L AGGREGATE LIMIT APPLIES PER: ☒ POLICY ☐ PRO-JECT ☐ LOC OTHER:			8500069877	5/2/2019	5/2/2020	EACH OCCURRENCE \$ 1,000,000 DAMAGE TO RENTED PREMISES (Ea occurrence) \$ 500,000 MED EXP (Any one person) \$ 10,000 PERSONAL & ADV INJURY \$ 1,000,000 GENERAL AGGREGATE \$ 2,000,000 PRODUCTS - COMP/OP AGG \$ 2,000,000 LIQ LIAB \$ 1,000,000 COMBINED SINGLE LIMIT (Ea accident) \$ 1,000,000
B	AUTOMOBILE LIABILITY ANY AUTO OWNED AUTOS ONLY ☒ SCHEDULED AUTOS ☒ HIRED AUTOS ONLY ☒ NON-OWNED AUTOS ONLY			1020090335	10/25/2019	10/25/2020	BODILY INJURY (Per person) \$ BODILY INJURY (Per accident) \$ PROPERTY DAMAGE (Per accident) \$
A	☒ UMBRELLA LIAB ☒ OCCUR ☐ EXCESS LIAB ☐ CLAIMS-MADE DED RETENTION \$			4620083015	5/2/2019	5/2/2020	EACH OCCURRENCE \$ 1,000,000 AGGREGATE \$ 1,000,000
A	WORKERS COMPENSATION AND EMPLOYERS' LIABILITY ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? (Mandatory in NH) ☒ Y / N If yes, describe under DESCRIPTION OF OPERATIONS below		N / A	4220083040	5/2/2019	5/2/2020	☒ PER STATUTE ☐ OTH-ER E.L. EACH ACCIDENT \$ 500,000 E.L. DISEASE - EA EMPLOYEE \$ 500,000 E.L. DISEASE - POLICY LIMIT \$ 500,000

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (ACORD 101, Additional Remarks Schedule, may be attached if more space is required)

CERTIFICATE HOLDER

Town of Needham
1471 Highland Ave
Needham, MA 02492

CANCELLATION

SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS.

AUTHORIZED REPRESENTATIVE



ServSafe® CERTIFICATION

FRANCISCO MENDEZ

for successfully completing the standards set forth for the ServSafe® Food Protection Manager Certification Examination, which is accredited by the American National Standards Institute (ANSI)—Conference for Food Protection (CFP).

18017366

CERTIFICATE NUMBER

6/19/2019

DATE OF EXAMINATION

Local laws apply. Check with your local regulatory agency for recertification requirements.

10700

EXAM FORM NUMBER

6/19/2024

DATE OF EXPIRATION



#0655

Sherman Brown
Sherman Brown
Executive Vice President, National Restaurant Association Solutions



In accordance with Mandatory Food Protection Code, ServSafe® Food Protection Manager Certification Examination is required for all food service employees who work in a food service establishment. The ServSafe logo and the Conference for Food Protection logo are trademarks of the NREAF. National Restaurant Association® and the arc design are trademarks of the National Restaurant Association.

Contact us with questions at 233 S. Wacker Drive, Suite 3600, Chicago, IL 60606-6383 or ServSafe@restaurant.org.

ServSafe® CERTIFICATION

LEONA LEON

for successfully completing the standards set forth for the ServSafe® Food Protection Manager Certification Examination, which is accredited by the American National Standards Institute (ANSI)—Conference for Food Protection (CFP).

18618820

CERTIFICATE NUMBER

11/15/2019

DATE OF EXAMINATION

Local laws apply. Check with your local regulatory agency for recertification requirements.

10700

EXAM FORM NUMBER

11/15/2024

DATE OF EXPIRATION



#0655

Sherrill Brown
Sherrill Brown
Executive Vice President National Restaurant Association Solutions



In accordance with M-100, the ServSafe Food Protection Manager Certification Examination is a standardized examination. The ServSafe logo and the ANSI logo are trademarks of the NRAEF. National Restaurant Association® and the arc design are trademarks of the National Restaurant Association. This document cannot be reproduced or altered.

ServSafe® CERTIFICATION

MELISA GARCIA SANCHEZ

for successfully completing the standards set forth for the ServSafe® Food Protection Manager Certification Examination, which is accredited by the American National Standards Institute (ANSI)—Conference for Food Protection (CFP).

18613903

CERTIFICATE NUMBER

11/15/2019

DATE OF EXAMINATION

Local laws apply. Check with your local regulatory agency for recertification requirements.

10700

EXAM FORM NUMBER

11/15/2024

DATE OF EXPIRATION



#0655

Sherman Brown
Sherman Brown
Executive Vice President, National Restaurant Association Solutions





**Town of Needham
Public Health Division**

178 Rosemary Street
Needham, MA 02494
www.needhamma.gov/health
Phone: 781-455-7940 ext. 504



Fax: 781-455-7922

**THE COMMONWEALTH OF MASSACHUSETTS
Town of Needham, Board of Health**

Permit No. FOOD-10041
Issue Date: November 23, 2020
Expires: December 31, 2021

Food Establishment Permit

In accordance with 105 CMR (Article X of the State Sanitary Code), a permit to operate a retail / food establishment is hereby granted to:

Establishment: Hungry Coyote
Person Onsite: Francisco Mendez
Address: 1185 Highland Ave
Phone: 781-2921004

Type of License: Food Establishment Permit Renewal

Diana Acosta

Diana C. Acosta, REHS/RS, MPH
Environmental Health Agent

NON-TRANSFERABLE

POST CONSPICUOUSLY

This is an e-permit. To learn more, scan this barcode or visit needhamma.viewpointcloud.com/#!/records/6038





Hungry Coyote
1185 Highland Ave
Needham, MA 02492

FOOD ESTABLISHMENT INSPECTION REPORT

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector
C73B4	1/16/21	3:59 PM 5:15 PM	Routine	Restaurant	M.Pancare

Permit Number	Risk	Variance	Priority	Pf	Core	Repeat
			3	1	3	2

Violation Summary: 3 1 3 2

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 Repeat Violations Highlighted in Yellow

Supervision	IN	OUT	NA	NO	COS	Protection from Contamination (Cont'd)	IN	OUT	NA	NO	COS
1. PIC present, demonstrates knowledge, and performs duties	✓					15. Food separated and protected	2	✓			
2. Certified Food Protection Manager	✓					16. Food-contact surfaces; cleaned & sanitized	1	✓			✓
Employee Health	IN	OUT	NA	NO	COS	17. Proper disposition of returned, previously served,		✓			
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	✓					Time/Temperature Control for Safety	IN	OUT	NA	NO	COS
4. Proper use of restriction and exclusion	✓					18. Proper cooking time & temperatures		✓			
5. Procedures for responding to vomiting and diarrheal events	✓					19. Proper reheating procedures for hot holding		✓			
Good Hygienic Practices	IN	OUT	NA	NO	COS	20. Proper cooling time and temperature		✓			
6. Proper eating, tasting, drinking, or tobacco use	✓					21. Proper hot holding temperatures		✓			
7. No discharge from eyes, nose, and mouth	✓					22. Proper cold holding temperatures		✓			
Preventing Contamination by Hands	IN	OUT	NA	NO	COS	23. Proper date marking and disposition	1	✓			
8. Hands clean & properly washed	✓					24. Time as a Public Health Control; procedures & records		✓			
9. No bare hand contact with RTE food or a pre-approved	✓					Consumer Advisory	IN	OUT	NA	NO	COS
10. Adequate handwashing sinks supplied and accessible	✓					25. Consumer advisory provided for raw/undercooked food		✓			
Approved Source	IN	OUT	NA	NO	COS	Highly Susceptible Populations	IN	OUT	NA	NO	COS
11. Food obtained from approved source	✓					26. Pasteurized foods used; prohibited foods not offered		✓			
12. Food received at proper temperature	✓					Food/Color Additives and Toxic Substances	IN	OUT	NA	NO	COS
13. Food in good condition, safe & unadulterated	✓					27. Food additives: approved & properly used		✓			
14. Required records available: shellstock tags, parasite	✓					28. Toxic substances properly identified, stored & used		✓			
						Conformance with Approved Procedures	IN	OUT	NA	NO	COS
						29. Compliance with variance/specialized process/HACCP		✓			

Repeat Violations Highlighted in Yellow

Good Retail Practices

Safe Food and Water	IN	OUT	NA	NO	COS	Proper Use of Utensils	IN	OUT	NA	NO	COS
30. Pasteurized eggs used where required	✓					43. In-use utensils: properly stored					
31. Water & Ice from approved source						44. Utensils, equip. & linens: properly stored, dried & handled					
32. Variance obtained for specialized processing methods	✓					45. Single-use/single-service articles: properly stored & used					
Food Temperature Control	IN	OUT	NA	NO	COS	46. Gloves used properly					
33. Proper cooling methods used; adequate equip. for temp.	✓					Utensils, Equipment and Vending	IN	OUT	NA	NO	COS
34. Plant food properly cooked for hot holding						47. All contact surfaces cleanable, properly designed,	1	✓			
35. Approved thawing methods used						48. Warewashing facilities: installed, maintained & used; test					
36. Thermometers provided & accurate						49. Non-food contact surfaces clean	1	✓			
Food Identification	IN	OUT	NA	NO	COS	Physical Facilities	IN	OUT	NA	NO	COS
37. Food properly labeled; original container						50. Hot & cold water available; adequate pressure					
Prevention of Food Contamination	IN	OUT	NA	NO	COS	51. Plumbing installed; proper backflow devices					
38. Insects, rodents & animals not present						52. Sewage & waste water properly disposed					
39. Contamination prevented in prep, storage & display						53. Toilet facilities: properly constructed, supplied, & cleaned					
40. Personal cleanliness						54. Garbage & refuse properly disposed; facilities maintained					
41. Wiping cloths; properly used & stored						55. Physical facilities installed, maintained & clean	1	✓			
42. Washing fruits & vegetables						56. Adequate ventilation & lighting; designated areas use					
						60. 105 CMR 590 violations / local regulations		✓			

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA 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 you are subject to a notice of suspension, revocation, or non-renewal

M.Pancare

Francisco - Expires
Certificate #:

Follow Up Required: ☐ Y Follow Up Date: _____

FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
C73B4

Date
1/16/21

Time In/Out
3:59 PM
5:15 PM

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

88

- -

Clutter in kitchen -



FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
C73B4

Date
1/16/21

Time In/Out
3:59 PM
5:15 PM

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

88

- -

Storage Clutter -



88

- -

Food products after delivery TCS foods including sour cream eggs stored in kitchen.
Products that need to be stored under refrigeration should be put away as soon as possible. Products were put away during the inspection @ 5pm. -



FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
C73B4

Date
1/16/21

Time In/Out
3:59 PM
5:15 PM

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

88

- -

See 23=above no datemarking -



88

- -

Dining tables -



Protection From Contamination

FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
C73B4

Date
1/16/21

Time In/Out
3:59 PM
5:15 PM

Inspector
M. Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Food Separated and protected

15

3-302.11 (A)(2) Raw Animal Foods Separated from each other - Kitchen -

- Pr** Raw chicken stored above raw ground pork meat product in walk in *Code: Foods shall be protected from cross contamination by: Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork and poultry during storage, preparation, holding, and display by: (a) Using separate equipment for each type, or (b) Arranging each type of food in equipment so that cross contamination of one type with another is prevented and (c) preparing each type of food at different times or in separate areas.*



15

3-304.11 Food Contact with Soiled Items - Front of House -

- Pr** Ice machine soiled inside black mark *Code: Food shall only contact surfaces of: equipment and utensils that are cleaned and sanitized; single-service and single-use articles; or linens, such as cloth napkins that are used to line a container for the service of foods AND are replaced each time the container is refilled for a new consumer.*



FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
C73B4

Date
1/16/21

Time In/Out
3:59 PM
5:15 PM

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

16 4-501.114 (A)-(C) Chem.San. Temp./pH/Concentr./Hard. - Kitchen -

- COS** **Pr** Concentration of chlorine in excess of proper limitations of 200 ppm in warewashing sink Code: A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under paragraph 4-703.11(C) shall meet the criteria specified under section 7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: A chlorine solution shall have a temperature of 55°F-120°F, depending on water hardness, and concentration range of 25ppm to 100ppm. An iodine solution shall have a minimum temperature of 68°F with a concentration range of 12.5ppm to 25ppm. A quaternary ammonium compound solution shall have a minimum temperature of 75°F, have a concentration as specified under section 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, and be used only in water with 500 MG/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions.

Time / Temperature Control for Safety

Date marking and disposition

23 3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep - Kitchen -

- Pf** No datemarking on products in asber refrigerator Code: Refrigerated, RTE/TCS food prepared and held refrigerated for more than 24 hours in a food establishment shall be clearly marked at the time of preparation to indicate the date by which the food shall be consumed, sold or discarded when held at a temperature of 41°F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. A refrigerated, RTE/TCS food ingredient or a portion of a refrigerated, RTE/TCS food that is subsequently combined with additional ingredients or portions of food shall retain the date marking of the earliest-prepared or first-prepared ingredient.



Utensils, Equipment and Vending

FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
C73B4

Date
1/16/21

Time In/Out
3:59 PM
5:15 PM

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

All contact surfaces cleanable, properly designed, constructed & used

47 4-501.11 Good Repair and Proper Adjustment - Front of House -

- C** The 2 drawer refrigerator unit (right) was in excess of 41f Tomato Salsa was 57f.
Repair or replace *Code: Equipment shall be maintained in a state of repair and condition that meets FDA requirements. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturers specifications. Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.*

49 4-601.11 (C) Non- Food Contact Surfaces and Utensils Clean - Front of House -

- C** Grease and debris behind service line- clean frequently.
Code: Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.



Physical Facilities

FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
C73B4

Date
1/16/21

Time In/Out
3:59 PM
5:15 PM

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Physical Facilities installed, maintained & cleaned

55 6-501.113 Storing Maintenance Tools - Kitchen -

- C** Improper storage of maintenance tools in kitchen *Code: Maintenance tools such as brooms, mops, vacuum cleaners, and similar items shall be stored so they do not contaminate food, equipment, utensils, linens, and single-service, single-use articles and stored in an orderly manner that facilitates cleaning the area used for storing the maintenance tools.*



List 1

IN= In Compliance

OUT = Out of Compliance

NA = Not Applicable

NO= Not Observed

Permit. up to date and posted?	NO
Pest control record available?	OUT
Written Menus /signs present (allergen)?	IN
Allergen Certificate Posted?	OUT
Certified Food Protection Managers Certificate posted?	IN
Food allergy awareness poster visible for employees?	OUT
Staff trained in choke-save for every shift.	NO
Ventilation Hood Inspections stickers up to date?	IN
Consumer Advisory Present if needed?	IN
Grease log up to date?	OUT
Food Employee Reporting Agreement available?	OUT
Procedures outlines for vomit/diarrheal event?	IN

FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
C73B4

Date
1/16/21

Time In/Out
3:59 PM
5:15 PM

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

No trans fat?

NO

"Most recent food inspection" sign posted?

IN

Temperatures

Area	Equipment	Product	Notes	Temps
Kitchen	Walk in beer cooler			40 °F
Kitchen	Asber reach in cooler			32 °F
Kitchen	Asber reach in cooler	Tomatillo salsa		38 °F
Front of House	Burrito station right	Black beans		175 °F
Front of House	Burrito station left	Shred pork		149 °F
Front of House	Large Gas burner	Cooked rice		206 °F

Temperatures in **RED** identify items in the temperature danger zone. See the report notes for specific details.

Notes

Handsinks stocked
Glove use observed
Hood cleaning sticker/ compliant
Hot holding temperature compliant
Waltham Pest Control report not available please email service report by 1/21/21.
Grease trap log unavailable

Diana Acosta

From: Sandy Cincotta
Sent: Friday, March 19, 2021 11:49 AM
To: Diana Acosta; Tara Gurge; David Roche; Dennis Condon; John Schlittler
Cc: moehandel@gmail.com; mcooley@needhamzons.com; Amy Haelsen; Lee Newman; Martin Feeney; Anthony DelGaizo; Katie King; Sandy Cincotta
Subject: RE: Online Form Submittal: INTERIM Economic Development Temporary Outdoor Use for Phase II Reopening

Hi All,

I just spoke with Francisco from the Hungry Coyote and updated him on our discussion from yesterday. His first question was "why does Jay Spencer get to have a parklet?" After explaining the difference in the sidewalk widths and our request for him to use the sidewalk closest to his storefront and others (with permission), he will submit back a plan. I've asked him to include his plan for delineating the dining/drinking area and how he will keep it secure. I'm not sure about how many tables for seating; there was some back and forth about 3' vs 6'. I asked him to work with Diana, which he may or may not do, he seems to know what the rule is. I explained our process, that his plan would be carefully vetted by our working group (but that it would not be a prolonged process, as long as he includes what we request). Stay tuned.

Regards,
Sandy Cincotta
Support Services Manager
TOWN OF NEEDHAM
(781) 455-7500 extension 204



[Watch Needham related videos from the Office of the Town Manager on YouTube](#)

PLEASE NOTE THAT ANY EMAILS SENT TO THIS ACCOUNT MAY AND/OR WILL BE MONITORED BY OTHERS.

From: Diana Acosta <dacosta@needhamma.gov>
Sent: Wednesday, March 10, 2021 9:00 AM
To: Sandy Cincotta <scincotta@needhamma.gov>; Tara Gurge <TGurge@needhamma.gov>; David Roche <droche@needhamma.gov>; Dennis Condon <DCondon@needhamma.gov>; John Schlittler <JSchlittler@needhamma.gov>
Subject: RE: Online Form Submittal: INTERIM Economic Development Temporary Outdoor Use for Phase II Reopening

I don't see how 8 tables would fit in 200 square feet if they still have to be at least 6 feet apart. No layout was submitted either.

Best,

Diana Acosta, REHS/RS, MPH
Environmental Health Agent
Town of Needham
P: (781) 455-7940 ext. 220
C: (781) 898-8894

F: (781) 455-7922

dacosta@needhamma.gov

STATEMENT OF CONFIDENTIALITY

This e-mail, including any attached files, may contain confidential and privileged information for the sole use of the intended recipient(s). Any review, use, distribution or disclosure by others is strictly prohibited. If you are not the intended recipient (or authorized to receive information for the recipient), please contact the sender by reply e-mail and delete all copies of this message. Thank you.

From: noreply@civicplus.com <noreply@civicplus.com>

Sent: Tuesday, March 9, 2021 6:50 PM

To: Sandy Cincotta <scincotta@needhamma.gov>; Tara Gurge <TGurge@needhamma.gov>; Diana Acosta <dacosta@needhamma.gov>; David Roche <droche@needhamma.gov>; Dennis Condon <DCondon@needhamma.gov>; John Schlittler <JSchlittler@needhamma.gov>

Subject: Online Form Submittal: INTERIM Economic Development Temporary Outdoor Use for Phase II Reopening

INTERIM Economic Development Temporary Outdoor Use for Phase II Reopening

Step 1

Expedited process in accordance with Governor Baker's Executive Order No. 35. Temporary use is subject to approval by Town Departments. Please note that this form is a work in progress and may change. The Town wants to support your efforts to provide service. Thank you for your patience and cooperation.

Contact Information

First Name Francisco

Last Name Mendez

Email Address francisco@poet-king.com

Title Managers

Business Name Hungry Coyote

Business Address 1185 highland Avenue

City Needham

State Ma

Zip Code 02492

Telephone Number 7812921004

Manager Name & Cell Number 6179921492

Step 2

PREMISE INFORMATION

Do you own or rent property? Rent

What days and hours do you plan to serve food & beverage outdoors? 7 days Monday to Wednesday 10 am to 10 pm Thursday to Sunday 10 am to 11pm

Expansion area MUST be EITHER: Contiguous to the licensee's premise with a clear view of the area from inside the premises; OR

If you have an alcohol pouring license, will you be serving outdoors? ABCC Guidelines for Extension of Premises to Patio & Outdoor Areas remain in effect. ABCC approval not required. *Field not completed.*

How many tables will be in the outdoor seating area? 8

How many total seats will be in the outside seating area? 40

Size of expansion area 20 by 10

What type of barrier will be used to surround your outdoor seating area to define area and protect your patrons? Jersey barriers

If you are going to use a tent, please answer the following questions regarding proposed tent. Please note that tents CANNOT have sides. Indicate the size of the tent and flame spread rating of it. Indicate on your submitted plan the location *Field not completed.*

of the tent and the manner in which you will secure it to the ground. Tents will NOT be allowed to have a propane or other heating source at this time. A tent is not required for outside seating.

Submit plan showing tables, chairs, (number of feet of unobstructed space around tables), barriers to ensure six-feet distancing between tables and foot traffic, handicap accessible seating, parking spaces being used for seating, parking spaces available for parking and any barriers to separate vehicle traffic from seating area.	<i>Field not completed.</i>
--	-----------------------------

Additional files to support application/layout:	<i>Field not completed.</i>
---	-----------------------------

Additional files to support application/layout:	<i>Field not completed.</i>
---	-----------------------------

Additional Comments / Questions	<i>Field not completed.</i>
---------------------------------	-----------------------------

Signature	Francisco Mendez
-----------	------------------

Date	03 09 2021
------	------------

Email not displaying correctly? [View it in your browser.](#)

Diana Acosta

From: Marianne Cooley <mcooley@nethorizons.com>
Sent: Friday, March 19, 2021 12:58 PM
To: Tara Gurge
Cc: Sandy Cincotta; Diana Acosta; David Roche; Dennis Condon; John Schlittler; moehandel@gmail.com; Amy Haelsen; Lee Newman; Martin Feeney; Anthony DelGaizo; Katie King
Subject: Re: Online Form Submittal: INTERIM Economic Development Temporary Outdoor Use for Phase II Reopening

And just to further clarify Tara's message, when she says "between tables" she really means between the backs of chairs at each table. :)

On Fri, Mar 19, 2021 at 12:52 PM Tara Gurge <TGurge@needhamma.gov> wrote:

Yes, according to the state COVID-19 requirements, he must maintain a distance of a min. of 6 feet between tables. See additional excerpts of state guidelines below:

Social Distancing and Capacity Limits

- Require face coverings for all customers and workers at all times, except where an individual is unable to wear a face covering due to medical condition or disability
- Customers may only remove face coverings in the actual act of eating and drinking. Face coverings are required at all other times while seated at tables and when waitstaff are present at tables
- While indoor table service is permitted, restaurants are encouraged to structure operations to operate as much as possible through outdoor table service and to strictly limit indoor table service in order to assure effective compliance with social distancing requirements and to limit activities within confined spaces
- Seated table service must be limited for each party to 90 minutes or less
- Restaurants must comply with the following sector specific social distancing rules for providing dining services in all customer seating areas:
 - Tables must be positioned so to maintain at least a 6 foot distance from all other tables and any high foot traffic areas (e.g., routes to bathrooms, entrances, exits); tables may be positioned closer if separated by protective / non-porous barriers (e.g., structural walls or plexi-glass dividers) not less than 6 feet high installed between tables and high foot traffic areas
 - The size of a party seated at a table cannot exceed 6 persons
- Customers should be encouraged to only dine with members or the same household.

Hope that's helpful!

Thanks,
Tara

From: Sandy Cincotta <scincotta@needhamma.gov>

Sent: Friday, March 19, 2021 11:49 AM

To: Diana Acosta <dacosta@needhamma.gov>; Tara Gurge <TGurge@needhamma.gov>; David Roche <droche@needhamma.gov>; Dennis Condon <DCondon@needhamma.gov>; John Schlittler <JSchlittler@needhamma.gov>

Cc: moehandel@gmail.com; mcooley@nethorizons.com; Amy Haelsen <ahaelsen@needhamma.gov>; Lee Newman <LNewman@needhamma.gov>; Martin Feeney <mfeeney@needhamma.gov>; Anthony DelGaizo <ADelgaizo@needhamma.gov>; Katie King <kking@needhamma.gov>; Sandy Cincotta <scincotta@needhamma.gov>

Subject: RE: Online Form Submittal: INTERIM Economic Development Temporary Outdoor Use for Phase II Reopening

Hi All,

I just spoke with Francisco from the Hungry Coyote and updated him on our discussion from yesterday. His first question was "why does Jay Spencer get to have a parklet?" After explaining the difference in the sidewalk widths and our request for him to use the sidewalk closest to his storefront and others (with permission), he will submit back a plan. I've asked him to include his plan for delineating the dining/drinking area and how he will keep it secure. I'm not sure about how many tables for seating; there was some back and forth about 3' vs 6'. I asked him to work with Diana, which he may or may not do, he seems to know what the rule is. I explained our process, that his plan would be carefully vetted by our working group (but that it would not be a prolonged process, as long as he includes what we request). Stay tuned.

Regards,

Sandy Cincotta

Support Services Manager

TOWN OF NEEDHAM

(781) 455-7500 extension 204



[Watch Needham related videos from the Office of the Town Manager on YouTube](#)

PLEASE NOTE THAT ANY EMAILS SENT TO THIS ACCOUNT MAY AND/OR WILL BE MONITORED BY OTHERS.

From: Diana Acosta <dacosta@needhamma.gov>

Sent: Wednesday, March 10, 2021 9:00 AM

To: Sandy Cincotta <scincotta@needhamma.gov>; Tara Gurge <TGurge@needhamma.gov>; David Roche <droche@needhamma.gov>; Dennis Condon <DCondon@needhamma.gov>; John Schlittler <JSchlittler@needhamma.gov>

Subject: RE: Online Form Submittal: INTERIM Economic Development Temporary Outdoor Use for Phase II Reopening

I don't see how 8 tables would fit in 200 square feet if they still have to be at least 6 feet apart. No layout was submitted either.

Best,

Diana Acosta, REHS/RS, MPH

Environmental Health Agent

Town of Needham

P: (781) 455-7940 ext. 220

C: (781) 898-8894

F: (781) 455-7922

dacosta@needhamma.gov

STATEMENT OF CONFIDENTIALITY

This e-mail, including any attached files, may contain confidential and privileged information for the sole use of the intended recipient(s). Any review, use, distribution or disclosure by others is strictly prohibited. If you are not the intended recipient (or authorized to receive information for the recipient), please contact the sender by reply e-mail and delete all copies of this message. Thank you.

From: noreply@civicplus.com <noreply@civicplus.com>

Sent: Tuesday, March 9, 2021 6:50 PM

To: Sandy Cincotta <scincotta@needhamma.gov>; Tara Gurge <TGurge@needhamma.gov>; Diana Acosta <dacosta@needhamma.gov>; David Roche <droche@needhamma.gov>; Dennis Condon <DCondon@needhamma.gov>; John Schlittler <JSchlittler@needhamma.gov>

Subject: Online Form Submittal: INTERIM Economic Development Temporary Outdoor Use for Phase II Reopening

INTERIM Economic Development Temporary Outdoor Use for Phase II Reopening

Step 1

Expedited process in accordance with Governor Baker's Executive Order No. 35. Temporary use is subject to approval by Town Departments. Please note that this form is a work in progress and may change. The Town wants to support your efforts to provide service. Thank you for your patience and cooperation.

Contact Information

First Name Francisco

Last Name Mendez

Email Address francisco@poet-king.com

Title Managers

Business Name Hungry Coyote

Business Address 1185 highland Avenue

City Needham

State Ma

Zip Code 02492

Telephone Number 7812921004

Manager Name & Cell Number 6179921492

Step 2

PREMISE INFORMATION

Do you own or rent property? Rent

What days and hours do you plan to serve food & beverage outdoors? 7 days Monday to Wednesday 10 am to 10 pm Thursday to Sunday 10 am to 11pm

Expansion area MUST be EITHER: Contiguous to the licensee's premise with a clear view of the area from inside the premises; OR

If you have an alcohol pouring license, will you be serving outdoors? ABCC Guidelines for Extension of Premises to Patio & Outdoor Areas remain in effect. ABCC approval not required.

Field not completed.

How many tables will be in the outdoor seating area?

8

How many total seats will be in the outside seating area?

40

Size of expansion area

20 by 10

What type of barrier will be used to surround your outdoor seating area to define area and protect your patrons?

Jersey barriers

If you are going to use a tent, please answer the following questions regarding proposed tent. Please note that tents CANNOT have sides. Indicate the size of the tent and flame spread rating of it. Indicate on your submitted plan the location of the tent and the manner in which you will secure it to the ground. Tents will NOT be allowed to have a propane or other heating source at this time. A tent is not required for outside seating.

Field not completed.

Submit plan showing tables, chairs, (number of feet of unobstructed space around tables), barriers to ensure six-feet distancing between tables and foot traffic, handicap accessible seating, parking spaces being used

Field not completed.

for seating, parking spaces available for parking and any barriers to separate vehicle traffic from seating area.

Additional files to support application/layout:	<i>Field not completed.</i>
---	-----------------------------

Additional files to support application/layout:	<i>Field not completed.</i>
---	-----------------------------

Additional Comments / Questions	<i>Field not completed.</i>
---------------------------------	-----------------------------

Signature	Francisco Mendez
-----------	------------------

Date	03 09 2021
------	------------

Email not displaying correctly? [View it in your browser.](#)



Hungry Coyote
1185 Highland Ave
Needham, MA 02492

FOOD ESTABLISHMENT INSPECTION REPORT

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector			
B289B	6/25/21	7:04 PM 8:05 PM	Routine	Restaurant	M.Pancare			
Permit Number	Risk	Variance	Violation Summary:		Priority	Pf	Core	Repeat
					1	3	3	2

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 Repeat Violations Highlighted in Yellow

Supervision	IN	OUT	NA	NO	COS	Protection from Contamination (Cont'd)	IN	OUT	NA	NO	COS
1. PIC present, demonstrates knowledge, and performs duties	✓					15. Food separated and protected	✓				
2. Certified Food Protection Manager	✓					16. Food-contact surfaces; cleaned & sanitized	1	✓		✓	
Employee Health	IN	OUT	NA	NO	COS	17. Proper disposition of returned, previously served,		✓			
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	✓					Time/Temperature Control for Safety	IN	OUT	NA	NO	COS
4. Proper use of restriction and exclusion	✓					18. Proper cooking time & temperatures	✓				
5. Procedures for responding to vomiting and diarrheal events	✓					19. Proper reheating procedures for hot holding	✓				
Good Hygienic Practices	IN	OUT	NA	NO	COS	20. Proper cooling time and temperature	✓				
6. Proper eating, tasting, drinking, or tobacco use	✓					21. Proper hot holding temperatures	✓				
7. No discharge from eyes, nose, and mouth	✓					22. Proper cold holding temperatures	✓				
Preventing Contamination by Hands	IN	OUT	NA	NO	COS	23. Proper date marking and disposition	1	✓			
8. Hands clean & properly washed	✓					24. Time as a Public Health Control; procedures & records	✓				
9. No bare hand contact with RTE food or a pre-approved	✓					Consumer Advisory	IN	OUT	NA	NO	COS
10. Adequate handwashing sinks supplied and accessible	2	✓		✓		25. Consumer advisory provided for raw/undercooked food	✓				
Approved Source	IN	OUT	NA	NO	COS	Highly Susceptible Populations	IN	OUT	NA	NO	COS
11. Food obtained from approved source	✓					26. Pasteurized foods used; prohibited foods not offered	✓				
12. Food received at proper temperature	✓					Food/Color Additives and Toxic Substances	IN	OUT	NA	NO	COS
13. Food in good condition, safe & unadulterated	✓					27. Food additives: approved & properly used	✓				
14. Required records available: shellstock tags, parasite	✓					28. Toxic substances properly identified, stored & used	✓				
Repeat Violations Highlighted in Yellow	IN	OUT	NA	NO	COS	Conformance with Approved Procedures	IN	OUT	NA	NO	COS
						29. Compliance with variance/specialized process/HACCP	✓				

Good Retail Practices

Safe Food and Water	IN	OUT	NA	NO	COS	Proper Use of Utensils	IN	OUT	NA	NO	COS
30. Pasteurized eggs used where required	✓					43. In-use utensils: properly stored					
31. Water & ice from approved source						44. Utensils, equip. & linens: properly stored, dried & handled					
32. Variance obtained for specialized processing methods	✓					45. Single-use/single-service articles: properly stored & used					
Food Temperature Control	IN	OUT	NA	NO	COS	46. Gloves used properly					
33. Proper cooling methods used; adequate equip. for temp.	✓					Utensils, Equipment and Vending	IN	OUT	NA	NO	COS
34. Plant food properly cooked for hot holding						47. All contact surfaces cleanable, properly designed,					
35. Approved thawing methods used						48. Warewashing facilities: installed, maintained & used; test					
36. Thermometers provided & accurate						49. Non-food contact surfaces clean					
Food Identification	IN	OUT	NA	NO	COS	Physical Facilities	IN	OUT	NA	NO	COS
37. Food properly labeled; original container	1	✓				50. Hot & cold water available; adequate pressure					
Prevention of Food Contamination	IN	OUT	NA	NO	COS	51. Plumbing installed; proper backflow devices					
38. Insects, rodents & animals not present						52. Sewage & waste water properly disposed					
39. Contamination prevented in prep, storage & display	1	✓				53. Toilet facilities: properly constructed, supplied, & cleaned					
40. Personal cleanliness						54. Garbage & refuse properly disposed; facilities maintained					
41. Wiping cloths; properly used & stored						55. Physical facilities installed, maintained & clean					
42. Washing fruits & vegetables						56. Adequate ventilation & lighting; designated areas use	1	✓			
						60. 105 CMR 590 violations / local regulations		✓			

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA 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 you are subject to a notice of suspension, revocation, or non-renewal

M.Pancare

Francisco - Expires
Certificate #:

Follow Up Required: ☐ Y Follow Up Date: _____

FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
B289B

Date
6/25/21

Time In/Out
7:04 PM
8:05 PM

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

88

- -

See food storage- uncovered -



FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
B289B

Date
6/25/21

Time In/Out
7:04 PM
8:05 PM

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

88

- -

No datemarking in walk in bulk food -



88

- -

Debris and dust above the cook stove and fryer -



FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
B289B

Date
6/25/21

Time In/Out
7:04 PM
8:05 PM

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

88

- -

Bathroom not working -



88

- -

Bathroom used as storage area. -



Preventing Contamination by Hands

FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
B289B

Date
6/25/21

Time In/Out
7:04 PM
8:05 PM

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Adequate handwashing sinks properly supplied and accessible

10 6-301.11 Hand Cleanser Available - Front of House -

- COS** Pf No handsoap upon arrival Code: Each handwashing lavatory or group of 2 adjacent lavatories shall be provided with a supply of hand cleaning liquid, powder, or bar soap.



10 5-204.11 Handwashing-Sinks-Location and Placement - Kitchen -

- COS** Pf Handsink blocked upon arrival Code: A handwashing facility shall be located: to allow convenient use by employees in food preparation, food dispensing, and warewashing area; and in, or immediately adjacent to, toilet rooms.



FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
B289B

Date
6/25/21

Time In/Out
7:04 PM
8:05 PM

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Protection From Contamination

Food-contact surfaces, cleaned & sanitized

16 4-501.114 (A)-(C) Chem.San. Temp./pH/Concentr./Hard. - Front of House -

- COS** **Pr** Sanitizer bucket under grill was in excess of 400ppm. Product removed, and corrected. *Code: A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under paragraph 4-703.11(C) shall meet the criteria specified under section 7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: A chlorine solution shall have a temperature of 55°F-120°F, depending on water hardness, and concentration range of 25ppm to 100ppm. An iodine solution shall have a minimum temperature of 68°F with a concentration range of 12.5ppm to 25ppm. A quaternary ammonium compound solution shall have a minimum temperature of 75°F, have a concentration as specified under section 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, and be used only in water with 500 MG/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions.*

Time / Temperature Control for Safety

Date marking and disposition

23 3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep - Kitchen -

- Pf** No datemarking *Code: Refrigerated, RTE/TCS food prepared and held refrigerated for more than 24 hours in a food establishment shall be clearly marked at the time of preparation to indicate the date by which the food shall be consumed, sold or discarded when held at a temperature of 41°F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. A refrigerated, RTE/TCS food ingredient or a portion of a refrigerated, RTE/TCS food that is subsequently combined with additional ingredients or portions of food shall retain the date marking of the earliest-prepared or first-prepared ingredient.*



Food Identification

FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
B289B

Date
6/25/21

Time In/Out
7:04 PM
8:05 PM

Inspector
M. Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Food properly labeled; original container

37 3-602.11 (B)(6) Food Labels - Front of House -

- C Bread pudding and Tres ale he cake had no labels.
Provide labeling and allergens for all items.
Product removed
Cease and desist until required labeling and allergens are applied Code: Food packaged in the food establishment shall have nutritional labeling as specified in 21 CFR 101 Food Labeling and 9 CFR 317 Subpart B Nutrition Labeling except as exempted in the Federal Food, Drug, and Cosmetic Act nutrition labeling.



Prevention of Food Contamination

FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
B289B

Date
6/25/21

Time In/Out
7:04 PM
8:05 PM

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Cont. prevented during food prep., storage & display

39

3-305.11 Food Storage - Kitchen -

- C** Products not covered or protected from contamination
Code: Food shall be protected from contamination by storing food: in a clean dry location; where it is not exposed to splash, dust, or other contamination; and at least 6 inches off the floor.



Physical Facilities

FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
B289B

Date
6/25/21

Time In/Out
7:04 PM
8:05 PM

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Adequate ventilation & lighting

56 4-301.14 Ventilation Hood Systems Adequacy - Front of House -

- C Excess grease dripping Code: Ventilation hood systems and devices shall be sufficient in number and capacity to prevent grease or condensation from collecting on walls and ceilings.



List 1

IN= In Compliance

OUT = Out of Compliance

NA = Not Applicable

NO= Not Observed

Permit. up to date and posted?

IN

Pest control record available?

OUT

Written Menus /signs present (allergen)?

IN

Allergen Certificate Posted?

IN

Certified Food Protection Managers Certificate posted?

IN

Food allergy awareness poster visible for employees?

IN

Staff trained in choke-save for every shift.

NO

Ventilation Hood Inspections stickers up to date?

IN

Consumer Advisory Present if needed?

IN

Grease log up to date?

OUT

Food Employee Reporting Agreement available?

NO

Procedures outlines for vomit/diarrheal event?

NO

FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492Inspection Number
B289BDate
6/25/21Time In/Out
7:04 PM
8:05 PMInspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

No trans fat?

NO

"Most recent food inspection" sign posted?

IN

Temperatures

Area	Equipment	Product	Notes	Temps
Kitchen	Asber reach in cooler	Ambient		33 °F
Kitchen	Walk in beer cooler	Ambient		35 °F
Kitchen	Asber reach in	Ambient		8 °F
Kitchen	Asber reach in cooler	Raw chicken		38 °F
Front of House	Hot holding unit left	Rice		167 °F
Front of House	Hot holding unit right	Pulled pork		176 °F
Front of House	Burrito station right	Raw beef strips		37 °F

Temperatures in RED identify items in the temperature danger zone. See the report notes for specific details.

Notes

Chlorine 50ppm in 3 bay sink
Ice machine compliant
Glove use observed
Refrigeration compliant

Diana Acosta

From: Amy Haelsen
Sent: Thursday, July 22, 2021 3:00 PM
To: Diana Acosta; John Schlittler; Tara Gurge; David Roche; Dennis Condon
Subject: RE: Online Form Submittal: INTERIM Economic Development Temporary Outdoor Use for Phase II Reopening
Attachments: Hungry Coyote outdoor seating plan v2_July 2021.pdf
Importance: High

Hi Everyone,
Please find attached a revised drawing from Hungry Coyote which I received earlier today. The size of the proposed outside dining area on the sidewalk will be 20 feet wide by 9.75 feet high (not 20 x 8 as indicated in the application).
I am out of the office next week so I'm hoping to wrap this up before the end of the day tomorrow so HC can move forward with their plans as soon as possible.
If you are able to review the attached plan and provide your feedback by 10 am tomorrow I would greatly appreciate it.

Many thanks!
Amy

From: Amy Haelsen
Sent: Monday, July 19, 2021 4:15 PM
To: Diana Acosta <dacosta@needhamma.gov>; John Schlittler <JSchlittler@needhamma.gov>; Tara Gurge <TGurge@needhamma.gov>; David Roche <droche@needhamma.gov>; Dennis Condon <DCondon@needhamma.gov>
Subject: RE: Online Form Submittal: INTERIM Economic Development Temporary Outdoor Use for Phase II Reopening

Hi Everyone,
Francisco Mendez, the manager of Hungry Coyote, submitted a drawing of the outdoor dining seating plan last week and I asked him to submit this online application.
The info. in his application does not match up with his drawing so I asked him to clarify and/or resubmit. I'll let you know what I hear from him.

Thanks,
Amy

Amy Haelsen
Economic Development Manager
Town of Needham
1471 Highland Avenue
Needham, MA 02492
Office: (781) 455-7500 ext 255
Cell: (781) 514-0498
ahaelsen@needhamma.gov

From: Diana Acosta <dacosta@needhamma.gov>
Sent: Monday, July 19, 2021 4:12 PM
To: John Schlittler <JSchlittler@needhamma.gov>; noreply@civicplus.com; Amy Haelsen <ahaelsen@needhamma.gov>;
Tara Gurge <TGurge@needhamma.gov>; David Roche <droche@needhamma.gov>; Dennis Condon
<DCondon@needhamma.gov>
Subject: Re: Online Form Submittal: INTERIM Economic Development Temporary Outdoor Use for Phase II Reopening

6 foot rule isn't in effect anymore so it's ok by Health.

Diana Acosta, REHS/RS, MPH
Environmental Health Agent
Town of Needham
781-455-7940 ext. 220

Sent from my iPad

From: John Schlittler <JSchlittler@needhamma.gov>
Sent: Monday, July 19, 2021 4:10:36 PM
To: noreply@civicplus.com <noreply@civicplus.com>; Amy Haelsen <ahaelsen@needhamma.gov>; Tara Gurge
<TGurge@needhamma.gov>; Diana Acosta <dacosta@needhamma.gov>; David Roche <droche@needhamma.gov>;
Dennis Condon <DCondon@needhamma.gov>
Subject: RE: Online Form Submittal: INTERIM Economic Development Temporary Outdoor Use for Phase II Reopening

I am fine with that the sidewalk has enough space

From: noreply@civicplus.com <noreply@civicplus.com>
Sent: Monday, July 19, 2021 10:11 AM
To: Amy Haelsen <ahaelsen@needhamma.gov>; Tara Gurge <TGurge@needhamma.gov>; Diana Acosta
<dacosta@needhamma.gov>; David Roche <droche@needhamma.gov>; Dennis Condon <DCondon@needhamma.gov>;
John Schlittler <JSchlittler@needhamma.gov>
Subject: Online Form Submittal: INTERIM Economic Development Temporary Outdoor Use for Phase II Reopening

INTERIM Economic Development Temporary Outdoor Use for Phase II Reopening

Step 1

Expedited process in accordance with Governor Baker's Executive Order No. 35.
Temporary use is subject to approval by Town Departments. Please note that this
form is a work in progress and may change. The Town wants to support your efforts
to provide service. Thank you for your patience and cooperation.

Contact Information

First Name	Francisco
Last Name	Mendez
Email Address	francisco@poet-king.com

Title	Operating Manager
Business Name	Hungry Coyote/Poet King
Business Address	1185 Highland Ave
City	Needham
State	MA
Zip Code	02494
Telephone Number	7812921004
Manager Name & Cell Number	Francisco 6179921492

Step 2

PREMISE INFORMATION

Do you own or rent property?	Rent
What days and hours do you plan to serve food & beverage outdoors?	Monday-Sunday 11 am - 10 pm
Expansion area MUST be EITHER:	Contiguous to the licensee's premise with a clear view of the area from inside the premises; OR
If you have an alcohol pouring license, will you be serving outdoors? ABCC Guidelines for Extension of Premises to Patio & Outdoor Areas remain in effect. ABCC approval not required.	Yes
How many tables will be in the outdoor seating area?	4 tables
How many total seats will be in the outside seating area?	16 seats
Size of expansion area	20" by 8ft
What type of barrier will be used to surround your outdoor seating area to	Plant and trees

define area and protect
your patrons?

If you are going to use a
tent, please answer the
following questions
regarding proposed tent.
Please note that tents
CANNOT have sides.

Field not completed.

Indicate the size of the tent
and flame spread rating of
it. Indicate on your
submitted plan the location
of the tent and the manner
in which you will secure it
to the ground. Tents will
NOT be allowed to have a
propane or other heating
source at this time. A tent is
not required for outside
seating.

Submit plan showing tables,
chairs, (number of feet of
unobstructed space around
tables), barriers to ensure
six-feet distancing between
tables and foot traffic,
handicap accessible seating,
parking spaces being used
for seating, parking spaces
available for parking and
any barriers to separate
vehicle traffic from seating
area.

Field not completed.

Additional files to support
application/layout:

Field not completed.

Additional files to support
application/layout:

Field not completed.

Additional Comments /
Questions

Field not completed.

Signature

Johanna Batista

Date

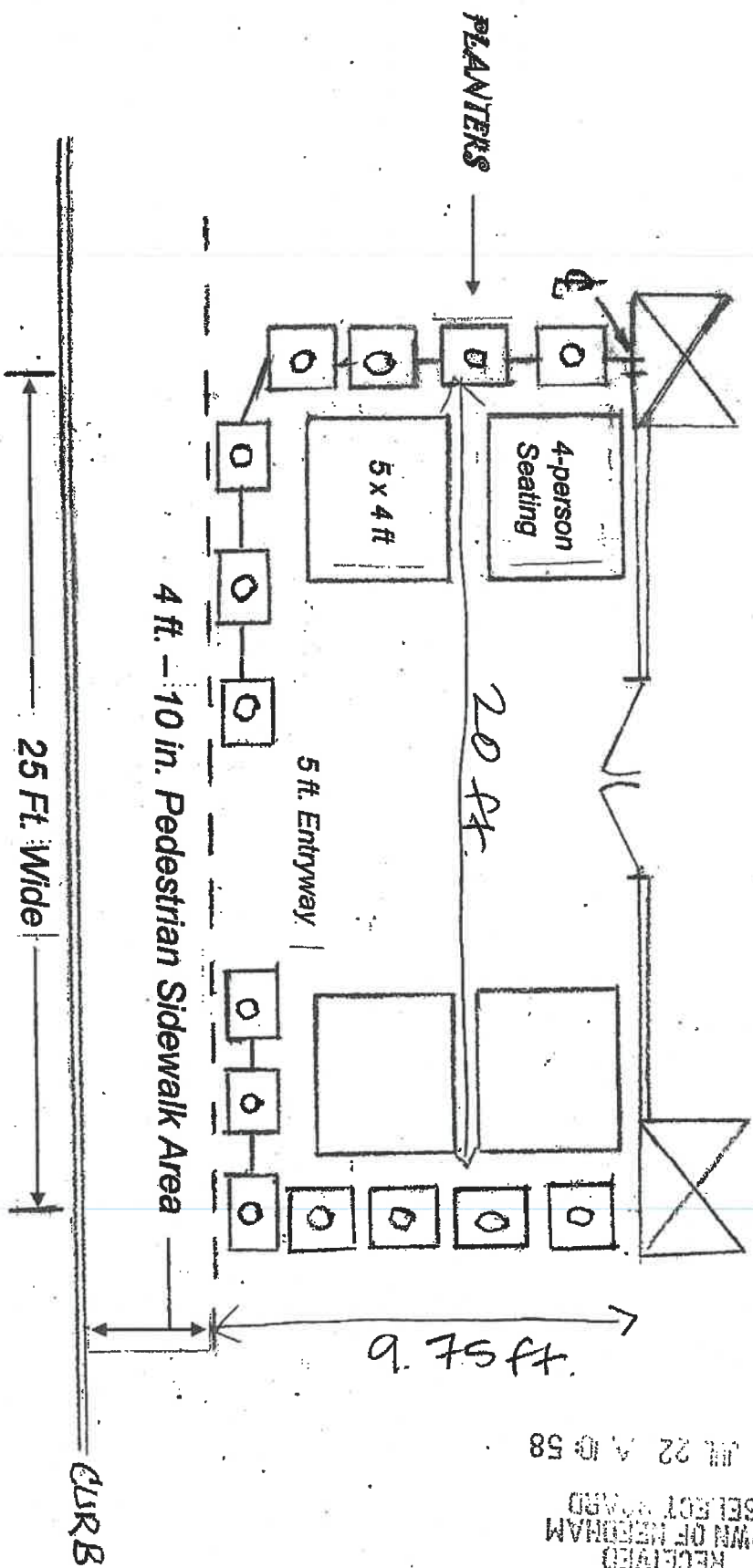
7/19/2021

Email not displaying correctly? [View it in your browser.](#)

The Hungry Coyote

1185 Highland Ave., Needham MA

Francisco Mendez, Chef and Manager, Cell 617-992-1492



RECEIVED
TOWN OF NEEDHAM
SELECT BOARD
2021 JUN 22 A 10:58

Scale: 1 in. = 5 ft.

Diana Acosta

From: John Schlittler
Sent: Thursday, July 22, 2021 3:32 PM
To: Tara Gurge
Cc: Dennis Condon; Amy Haelsen; Diana Acosta; David Roche
Subject: Re: Online Form Submittal: INTERIM Economic Development Temporary Outdoor Use for Phase II Reopening

Police has no issues

Sent from my iPhone

On Jul 22, 2021, at 3:21 PM, Tara Gurge <TGurge@needhamma.gov> wrote:

Health also has no concerns.

Thanks,
Tara

From: Dennis Condon <DCondon@needhamma.gov>
Sent: Thursday, July 22, 2021 3:01 PM
To: Amy Haelsen <ahaelsen@needhamma.gov>; Diana Acosta <dacosta@needhamma.gov>; John Schlittler <JSchlittler@needhamma.gov>; Tara Gurge <TGurge@needhamma.gov>; David Roche <droche@needhamma.gov>
Subject: RE: Online Form Submittal: INTERIM Economic Development Temporary Outdoor Use for Phase II Reopening

Hi Amy,
Fire does not have any issues with this arrangement.

Thanks,
Dennis

Dennis Condon
Chief of Department
Needham Fire Department
Town of Needham
(W) 781-455-7580
(C) 508-813-5107
Dcondon@needhamma.gov

<image001.png>

Follow on Twitter: Chief Condon@NeedhamFire

<image002.png>

Watch Needham Fire Related Videos on YouTube @ Chief Condon

<image003.jpg>

From: Amy Haelsen <ahaelsen@needhamma.gov>

Sent: Thursday, July 22, 2021 3:00 PM

To: Diana Acosta <dacosta@needhamma.gov>; John Schlittler <JSchlittler@needhamma.gov>; Tara Gurge <TGurge@needhamma.gov>; David Roche <droche@needhamma.gov>; Dennis Condon <DCondon@needhamma.gov>

Subject: RE: Online Form Submittal: INTERIM Economic Development Temporary Outdoor Use for Phase II Reopening

Importance: High

Hi Everyone,

Please find attached a revised drawing from Hungry Coyote which I received earlier today.

The size of the proposed outside dining area on the sidewalk will be 20 feet wide by 9.75 feet high (not 20 x 8 as indicated in the application).

I am out of the office next week so I'm hoping to wrap this up before the end of the day tomorrow so HC can move forward with their plans as soon as possible.

If you are able to review the attached plan and provide your feedback by 10 am tomorrow I would greatly appreciate it.

Many thanks!

Amy

From: Amy Haelsen

Sent: Monday, July 19, 2021 4:15 PM

To: Diana Acosta <dacosta@needhamma.gov>; John Schlittler <JSchlittler@needhamma.gov>; Tara Gurge <TGurge@needhamma.gov>; David Roche <droche@needhamma.gov>; Dennis Condon <DCondon@needhamma.gov>

Subject: RE: Online Form Submittal: INTERIM Economic Development Temporary Outdoor Use for Phase II Reopening

Hi Everyone,

Francisco Mendez, the manager of Hungry Coyote, submitted a drawing of the outdoor dining seating plan last week and I asked him to submit this online application.

The info. in his application does not match up with his drawing so I asked him to clarify and/or resubmit. I'll let you know what I hear from him.

Thanks,

Amy

Amy Haelsen

Economic Development Manager

Town of Needham

1471 Highland Avenue

Needham, MA 02492

Office: (781) 455-7500 ext 255

Cell: (781) 514-0498

ahaelsen@needhamma.gov

From: Diana Acosta <dacosta@needhamma.gov>

Sent: Monday, July 19, 2021 4:12 PM

To: John Schlittler <JSchlittler@needhamma.gov>; noreply@civicplus.com; Amy Haelsen <ahaelsen@needhamma.gov>; Tara Gurge <TGurge@needhamma.gov>; David Roche <droche@needhamma.gov>; Dennis Condon <DCondon@needhamma.gov>

Subject: Re: Online Form Submittal: INTERIM Economic Development Temporary Outdoor Use for Phase II Reopening

6 foot rule isn't in effect anymore so it's ok by Health.

Diana Acosta, REHS/RS, MPH
Environmental Health Agent
Town of Needham
781-455-7940 ext. 220

Sent from my iPad

From: John Schlittler <JSchlittler@needhamma.gov>

Sent: Monday, July 19, 2021 4:10:36 PM

To: noreply@civicplus.com <noreply@civicplus.com>; Amy Haelsen <ahaelsen@needhamma.gov>; Tara Gurge <TGurge@needhamma.gov>; Diana Acosta <dacosta@needhamma.gov>; David Roche <droche@needhamma.gov>; Dennis Condon <DCondon@needhamma.gov>

Subject: RE: Online Form Submittal: INTERIM Economic Development Temporary Outdoor Use for Phase II Reopening

I am fine with that the sidewalk has enough space

From: noreply@civicplus.com <noreply@civicplus.com>

Sent: Monday, July 19, 2021 10:11 AM

To: Amy Haelsen <ahaelsen@needhamma.gov>; Tara Gurge <TGurge@needhamma.gov>; Diana Acosta <dacosta@needhamma.gov>; David Roche <droche@needhamma.gov>; Dennis Condon <DCondon@needhamma.gov>; John Schlittler <JSchlittler@needhamma.gov>

Subject: Online Form Submittal: INTERIM Economic Development Temporary Outdoor Use for Phase II Reopening

INTERIM Economic Development Temporary Outdoor Use for Phase II Reopening

Step 1

Expedited process in accordance with Governor Baker's Executive Order No. 35. Temporary use is subject to approval by Town Departments. Please note that this form is a work in progress and may change. The Town wants to support your efforts to provide service. Thank you for your patience and cooperation.

Contact Information

First Name

Francisco

Last Name	Mendez
Email Address	francisco@poet-king.com
Title	Operating Manager
Business Name	Hungry Coyote/Poet King
Business Address	1185 Highland Ave
City	Needham
State	MA
Zip Code	02494
Telephone Number	7812921004
Manager Name & Cell Number	Francisco 6179921492
Step 2	
PREMISE INFORMATION	
Do you own or rent property?	Rent
What days and hours do you plan to serve food & beverage outdoors?	Monday-Sunday 11 am - 10 pm
Expansion area MUST be EITHER:	Contiguous to the licensee's premise with a clear view of the area from inside the premises; OR
If you have an alcohol pouring license, will you be serving outdoors? ABCC Guidelines for Extension of Premises to Patio & Outdoor Areas remain in effect. ABCC approval not required.	Yes
How many tables will be in the outdoor seating area?	4 tables
How many total seats will be in the outside seating area?	16 seats
Size of expansion area	20" by 8ft

What type of barrier will be used to surround your outdoor seating area to define area and protect your patrons?

Plant and trees

If you are going to use a tent, please answer the following questions regarding proposed tent. Please note that tents CANNOT have sides. Indicate the size of the tent and flame spread rating of it. Indicate on your submitted plan the location of the tent and the manner in which you will secure it to the ground. Tents will NOT be allowed to have a propane or other heating source at this time. A tent is not required for outside seating.

Field not completed.

Submit plan showing tables, chairs, (number of feet of unobstructed space around tables), barriers to ensure six-feet distancing between tables and foot traffic, handicap accessible seating, parking spaces being used for seating, parking spaces available for parking and any barriers to separate vehicle traffic from seating area.

Field not completed.

Additional files to support application/layout:

Field not completed.

Additional files to support application/layout:

Field not completed.

Additional Comments / Questions

Field not completed.

Signature

Johanna Batista

Date

7/19/2021

Email not displaying correctly? [View it in your browser.](#)

Diana Acosta

From: Monica Pancare
Sent: Monday, November 8, 2021 11:19 AM
To: Tara Gurge
Cc: Diana Acosta
Subject: Re: Hungry Coyote Inspections/Follow-up on complaint

I will take a look at this.. I'm not surprised as he is never there.

It always appears that Francisco is out at restaurant depot whenever there is an issue or whenever I show up. Can you tell me if you have on file how many serve safe managers/employees he has on active premises? I seem to recall that he was mandated to get another person trained. If that person is no longer employed there he should be getting someone else.

Sent from my iPad

On Nov 5, 2021, at 5:29 PM, Tara Gurge <TGurge@needhamma.gov> wrote:

Monica –

We just had this resident call in, who was very irate, to **issue a complaint against Hungry Coyote** (See email chain below.) He went into that establishment today at 3 PM and **it was chaotic with 30 + kids in there running around and some were going behind the counter!** I guess they are due for an inspection, so I wanted to get you in the loop on that. I think we have the solution by adding a lock or latch to their access door to their prep area, to help prevent the kids from going behind the counter. As you can see, the owner Francisco has agreed to do that as stated in my email below. I think we can also tell the owner to call the police if the kids are that rowdy! Once they see an officer come into the establishment and the word gets around, maybe they will shape up and behave. (Walgreens does that on half days when all the kids flock down there. They need to help keep them in line.) It's crazy.

As you can see, we also seem to be getting reports from the concerned resident about the lack of sanitation as well, with the employee that was left in charge of the establishment when Francisco was out at Restaurant Depot, reportedly not wearing gloves and handling cash without once washing his hands or making sure there was some effort to prevent contamination. Please also keep that issue in mind when conducting their inspection. As we have stated to him before, the owner needs to ensure that the staff members he leaves in charge of the food establishment are sufficiently trained in food safety and sanitation practices. So he may need to be reminded of that strict requirement.

Let us know if you need any additional information from us on that complaint. What a Friday afternoon it's been.....

Have a great weekend!

Thanks,
Tara

From: Tara Gurge
Sent: Friday, November 5, 2021 5:04 PM
To: ~~Jonathan -~~
Cc: Diana Acosta <dacosta@needhamma.gov>
Subject: RE: Hungry Coyote Inspections
Importance: High

~~Jonathan -~~

I can also add a follow-up. I just got off the phone with the establishment owner, who had to step out to run to Restaurant Depot to pick up some food and supplies. He said that the kids have been especially more brazen lately and actually dare each other to go behind the counters. That doesn't mean it's acceptable. And he mentioned that the issue has gotten worse in recent weeks. I asked him to look at installing a locking gate or put a latch on his revolving door to his kitchen area and also post a sign that states "Staff Only" so that area is off limits. He said he will do that ASAP.

He also said that even though he likes to get the increase in business, he will have to start removing those kids from his establishment that are daring each other, and are not abiding by the strict rules in not going behind the counter. He said that Subway next door is also having to do that. Dunkins is also dealing with this issue since the kids tend to hang out there, but they have a locking gate which prevents the kids from having access behind the counter.

I'm glad you brought this issue to our attn. We will be following up on that concern to ensure that a locking gate or door latch is immediately installed to prevent this issue from occurring in the future.

We also require the establishment to post a sign that states, 'food inspection reports are available upon request,' since that's a new Food Code requirement.

Let us know if you have any additional questions on that. (FYI – We have also called the Building Maint. Dept. about the issue with the phones in our building, so that issue is also being addressed as we speak.)

Thanks,
<image001.jpg>
TARA E. GURGE, R.S., C.E.H.T., M.S. (she/her/hers)
ASSISTANT PUBLIC HEALTH DIRECTOR
Needham Public Health Division
Health and Human Services Department
178 Rosemary Street
Needham, MA 02494
Ph- (781) 455-7940; Ext. 211/Fax- (781) 455-7922
Mobile- (781) 883-0127
Email - tgurge@needhamma.gov
Web- www.needhamma.gov/health

<image002.png>

<image003.png>

 *please consider the environment before printing this email*

STATEMENT OF CONFIDENTIALITY

This e-mail, including any attached files, may contain confidential and privileged information for the sole use of the intended recipient(s). Any review, use, distribution or disclosure by others is strictly prohibited. If you are not the intended recipient (or authorized to receive information for the recipient), please contact the sender by reply e-mail and delete all copies of this message. Thank you.

<image004.jpg>

[Follow Needham Public Health on Twitter!](#)

From: ~~Donna Gurge~~ <~~Donna.Gurge@needhamma.gov~~>

Sent: Friday, November 5, 2021 4:51 PM

To: Diana Acosta <dacosta@needhamma.gov>; Tara Gurge <TGurge@needhamma.gov>

Subject: Re: Hungry Coyote Inspections

Hi Diana/Tara

That is good to know. They clearly have difficulty maintaining a clean and safe establishment. Tara...you mentioned you know the owner well and that you would contact him. Isn't that a conflict of interest? If he is going to know that an inspection is coming soon or that you've reported to him that people are making complaints...won't that make him more likely to fix the issue temporarily? Anyway this is what I saw:

-I saw a child come behind the counter and grab a to go container. They did not wash their hands or wear gloves when doing this.

-I saw the sole employee not wearing gloves and handling cash without once washing his hands or making sure there was some effort to prevent contamination.

I also don't know why Needham doesn't require businesses to publish their health inspection report at the door. This seems to be fairly standard practice in these times.

Regards,

~~Donna~~

On Fri, Nov 5, 2021 at 4:38 PM Diana Acosta <dacosta@needhamma.gov> wrote:

Hello ~~Donna~~

I was told by Tara Gurge that you wanted copies of Hungry Coyote's recent inspection reports. I have attached them for your convenience. They are in fact due for an inspection and I will let our part time inspector know this is a priority. Let me know if you have any questions.

Best,

Diana Acosta, REHS/RS, MPH
Environmental Health Agent
Town of Needham
P: (781) 455-7940 ext. 220
C: (781) 898-8894
F: (781) 455-7922
dacosta@needhamma.gov

STATEMENT OF CONFIDENTIALITY

This e-mail, including any attached files, may contain confidential and privileged information for the sole use of the intended recipient(s). Any review, use, distribution or disclosure by others is strictly prohibited. If you are not the intended recipient (or authorized to receive information for the recipient), please contact the sender by reply e-mail and delete all copies of this message. Thank you.



Hungry Coyote
1185 Highland Ave
Needham, MA 02492

FOOD ESTABLISHMENT INSPECTION REPORT

<u>Inspection Number</u>	<u>Date</u>	<u>Time In/Out</u>	<u>Inspection Type</u>	<u>Client Type</u>	<u>Inspector</u>			
85B1C	11/13/21	3:38 PM 4:53 PM	Routine	Restaurant	M.Pancare			
<u>Permit Number</u>	<u>Risk</u>	<u>Variance</u>	Violation Summary:		<u>Priority</u>	<u>Pf</u>	<u>Core</u>	<u>Repeat</u>
					3	8	5	3

Violation Summary:

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 Repeat Violations Highlighted in Yellow

Supervision	IN	OUT	NA	NO	COS	Protection from Contamination (Cont'd)	IN	OUT	NA	NO	COS
1. PIC present, demonstrates knowledge, and performs duties	2	✓				15. Food separated and protected		✓			
2. Certified Food Protection Manager	✓					16. Food-contact surfaces; cleaned & sanitized		✓			
Employee Health	IN	OUT	NA	NO	COS	17. Proper disposition of returned, previously served,		✓			
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	✓					Time/Temperature Control for Safety	IN	OUT	NA	NO	COS
4. Proper use of restriction and exclusion	✓					18. Proper cooking time & temperatures		✓			
5. Procedures for responding to vomiting and diarrheal events	✓					19. Proper reheating procedures for hot holding		✓			
Good Hygienic Practices	IN	OUT	NA	NO	COS	20. Proper cooling time and temperature		✓			
6. Proper eating, tasting, drinking, or tobacco use	✓					21. Proper hot holding temperatures		✓			
7. No discharge from eyes, nose, and mouth	✓					22. Proper cold holding temperatures	1	✓			
Preventing Contamination by Hands	IN	OUT	NA	NO	COS	23. Proper date marking and disposition	1	✓			
8. Hands clean & properly washed	✓					Consumer Advisory	IN	OUT	NA	NO	COS
9. No bare hand contact with RTE food or a pre-approved	✓					25. Consumer advisory provided for raw/undercooked food		✓			
10. Adequate handwashing sinks supplied and accessible	1	✓				Highly Susceptible Populations	IN	OUT	NA	NO	COS
Approved Source	IN	OUT	NA	NO	COS	26. Pasteurized foods used; prohibited foods not offered		✓			
11. Food obtained from approved source	✓					Food/Color Additives and Toxic Substances	IN	OUT	NA	NO	COS
12. Food received at proper temperature	✓					27. Food additives: approved & properly used		✓			
13. Food in good condition, safe & unadulterated	✓					28. Toxic substances properly identified, stored & used	1	✓			
14. Required records available: shellstock tags, parasite	✓					Conformance with Approved Procedures	IN	OUT	NA	NO	COS
						29. Compliance with variance/specialized process/HACCP		✓			

Repeat Violations Highlighted in Yellow

Good Retail Practices

Safe Food and Water	IN	OUT	NA	NO	COS	Proper Use of Utensils	IN	OUT	NA	NO	COS
30. Pasteurized eggs used where required	✓					43. In-use utensils: properly stored					
31. Water & ice from approved source						44. Utensils, equip. & linens: properly stored, dried & handled					
32. Variance obtained for specialized processing methods	✓					45. Single-use/single-service articles: properly stored & used					
Food Temperature Control	IN	OUT	NA	NO	COS	46. Gloves used properly					
33. Proper cooling methods used; adequate equip. for temp.	✓					Utensils, Equipment and Vending	IN	OUT	NA	NO	COS
34. Plant food properly cooked for hot holding						47. All contact surfaces cleanable, properly designed,	2	✓			
35. Approved thawing methods used						48. Warewashing facilities: installed, maintained & used; test	1	✓			✓
36. Thermometers provided & accurate	1	✓				49. Non-food contact surfaces clean					
Food Identification	IN	OUT	NA	NO	COS	Physical Facilities	IN	OUT	NA	NO	COS
37. Food properly labeled; original container	1	✓				50. Hot & cold water available; adequate pressure					
Prevention of Food Contamination	IN	OUT	NA	NO	COS	51. Plumbing installed; proper backflow devices	1	✓			
38. Insects, rodents & animals not present	3	✓				52. Sewage & waste water properly disposed					
39. Contamination prevented in prep, storage & display	1	✓				53. Toilet facilities: properly constructed, supplied, & cleaned					
40. Personal cleanliness						54. Garbage & refuse properly disposed; facilities maintained					
41. Wiping cloths; properly used & stored						55. Physical facilities installed, maintained & clean					
42. Washing fruits & vegetables						56. Adequate ventilation & lighting; designated areas use					
						60. 105 CMR 590 violations / local regulations		✓			

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA 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 you are subject to a notice of suspension, revocation, or non-renewal

M.Pancare

Follow Up Required: ☐ Y Follow Up Date: _____

FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
85B1C

Date
11/13/21

Time In/Out
3:38 PM
4:53 PM

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

- -

Code:



FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
85B1C

Date
11/13/21

Time In/Out
3:38 PM
4:53 PM

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

88

- -

Warewashing area upon arrival. -



88

- -

See notes food storage unprotected -



FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
85B1C

Date
11/13/21

Time In/Out
3:38 PM
4:53 PM

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

88

- -

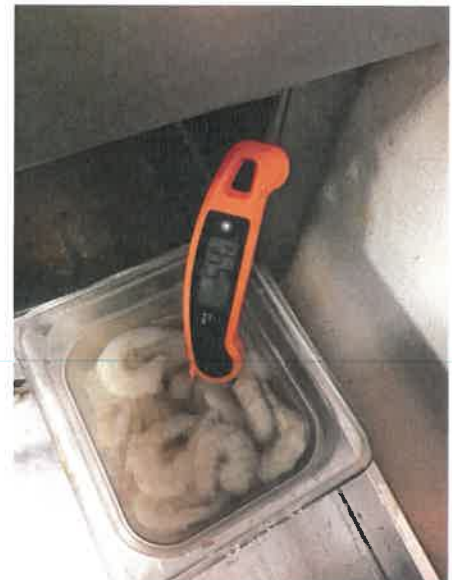
Raw chicken 59f
Product discarded -



88

- -

Raw shrimp 54f in cold holding refrigerator on right of
service line
Product discarded. -



FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
85B1C

Date
11/13/21

Time In/Out
3:38 PM
4:53 PM

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

88

- -

See Food Allergen violation -



Supervision

PIC present, demonstrated knowledge & performs duties

1 2-103.11 (I) Duties of Person in Charge - Kitchen -

Pf Failure to correct and maintain proper temps Code: The person in charge shall ensure that employees are properly maintaining the temperatures of TCS foods during hot and cold holding through daily oversight of the employees' routine monitoring of food temperatures.

1 2-103.11 (N) Duties of Person in Charge - Kitchen -

Pf Failure to train as evidenced in this report Code: The person in charge shall ensure that employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties.

Preventing Contamination by Hands

FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
85B1C

Date
11/13/21

Time In/Out
3:38 PM
4:53 PM

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Adequate handwashing sinks properly supplied and accessible

10 6-301.11 Hand Cleanser Available - Kitchen -

Pf No soap at rear handsink Code: Each handwashing lavatory or group of 2 adjacent lavatories shall be provided with a supply of hand cleaning liquid, powder, or bar soap.



Time / Temperature Control for Safety

FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
85B1C

Date
11/13/21

Time In/Out
3:38 PM
4:53 PM

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Cold Holding Temperature

22 **3-501.16 (A)(2) (B) Proper Cold Holding Temps. - Front of House -**

- Pr** Raw beef 60f on refrigerator cabinet of service line.
Product discarded Code: Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained at 41°F or less. Eggs that have not been treated to destroy all viable *Salmonellae* shall be stored in refrigerated equipment that maintains an ambient air temperature of 45°F or less.

23 **3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep - Kitchen -**

- Pf** No datemarking on any food products stored under refrigeration.
Repeat violation Code: Refrigerated, RTE/TCS food prepared and held refrigerated for more than 24 hours in a food establishment shall be clearly marked at the time of preparation to indicate the date by which the food shall be consumed, sold or discarded when held at a temperature of 41°F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. A refrigerated, RTE/TCS food ingredient or a portion of a refrigerated, RTE/TCS food that is subsequently combined with additional ingredients or portions of food shall retain the date marking of the earliest-prepared or first-prepared ingredient.



FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
85B1C

Date
11/13/21

Time In/Out
3:38 PM
4:53 PM

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Food/Color Additives and Toxic Substances

Toxic substances properly identified, stored & used

28

7-201.11 Storage Separation - Kitchen -

- Pr** Toxic chemicals stored improperly *Code: Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single use articles by: (A) Separating the poisonous or toxic materials by spacing or partitioning; and (B) Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles.*



Food Temperature Control

Thermometers provided & accurate

36

4-204.112 (A)(B)(D) Temperature Measuring Devices - Front of House -

- C** Internal thermometers were not observed inside refrigeration and freezers Provide. *Code: In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit. Cold or hot holding equipment used for TCS foods shall include at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the temperature display. The device shall be designed to be easily readable.*

Food Identification

FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
85B1C

Date
11/13/21

Time In/Out
3:38 PM
4:53 PM

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Food properly labeled; original container

37 3-602.11 (B)(5) Food Labels - Allergen - Front of House -

- Pf** Cake items in the turbo refrigerator did not have ingredient labels for retail use.
Products discarded. This has been reviewed previously
Code: Food packaged in the food establishment shall be labeled. In addition to labeling requirements in 3-602.11 (B) (1)-(4), the label must also include the name of the food source for each major food allergen contained in the food.



Prevention of Food Contamination

FOOD SAFETY INSPECTION REPORT

Page Number

10

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
85B1C

Date
11/13/21

Time In/Out
3:38 PM
4:53 PM

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Insect, rodents & animals not present

38 6-501.115 Prohibiting Animals - Kitchen -

Pf Pets/Animals are prohibited in food preparation and storage areas.

Code: Except as specified in paragraphs 6-51.115 (B)(C), live animals may not be allowed on the premises of a food establishment.



38 6-501.111 (C) Controlling Pests - Kitchen -

Pf Small flies noted in kitchen and on service line.

Code: The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by using methods, if pests are found, such as trapping devices or other means of pest control, such as pesticides, must be used according to law and manufacture's instructions.

FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
85B1C

Date
11/13/21

Time In/Out
3:38 PM
4:53 PM

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

38 6-202.15 (A) Outer Openings, Protected - Kitchen -

- C Upon arrival the rear emergency exit door was propped open this inspector close the door however throughout the inspection it was open numerous times prior to leaving premises the inspector shut the door once again.

Code: Outer openings of a food establishment shall be protected against the entry of insects and rodents by: filling or closing holes and other gaps along floors, walls, and ceilings; closed, tight-fitting windows; and solid, self-closing, tight fitting doors.



39 3-305.11 Food Storage - Kitchen -

- C Beans and other bulk food items stored unprotected in walk in *Code: Food shall be protected from contamination by storing food: in a clean dry location; where it is not exposed to splash, dust, or other contamination; and at least 6 inches off the floor.*



Utensils, Equipment and Vending

FOOD SAFETY INSPECTION REPORT

Page Number

12

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
85B1C

Date
11/13/21

Time In/Out
3:38 PM
4:53 PM

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

All contact surfaces cleanable, properly designed, constructed & used

47 4-201.11 Equipment and Utensils - Front of House -

- C Under counter refrigerator does not maintain cold holding temps properly repaired or replaced within 5 business days or less. Cease and desist from using the refrigeration in this unit.
Provide service reports
Code: Equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions.

47 4-501.11 Good Repair and Proper Adjustment - Front of House -

- C Refrigeration drawers on right side of burrito unit were observed with ripped gaskets and not in good repair.
Code: Equipment shall be maintained in a state of repair and condition that meets FDA requirements. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturers specifications. Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.



FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
85B1C

Date
11/13/21

Time In/Out
3:38 PM
4:53 PM

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

48

4-301.12 (A)(B) Warewashing, Sink Requirements - Kitchen -

COS

Pf

The employee was observed washing soiled pots and utensils in the middle "rinse" sink, and storing the soiled pans in the wash sink that was not set up according to law.

Chlorine in excess of 200ppm

In sanitizer sink Code: A sink with at least 3 compartments shall be provided for manually washing, rinsing, and sanitizing equipment and utensils. Compartments shall be large enough to accommodate immersion of the largest equipment and utensils. If equipment or utensils are too large for the warewashing sink, a warewashing machine or alternative equipment shall be used.



Physical Facilities

FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
85B1C

Date
11/13/21

Time In/Out
3:38 PM
4:53 PM

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Plumbing installed; proper backflow devices

51 5-205.15 (A) System Maintained/Repair - Front of House -

Pr Leak observed behind the ice machine onto the floor repair or replace within 10 business days Code: A plumbing system shall be repaired according to law.



List 1

IN= In Compliance

OUT = Out of Compliance

NA = Not Applicable

NO= Not Observed

Permit. up to date and posted?

IN

Pest control record available?

OUT

Written Menus /signs present (allergen)?

IN

Allergen Certificate Posted?

OUT

Certified Food Protection Managers Certificate posted?

IN

Food allergy awareness poster visible for employees?

IN

Staff trained in choke-save for every shift.

NO

Ventilation Hood Inspections stickers up to date?

IN

Consumer Advisory Present if needed?

NO

Grease log up to date?

NO

Food Employee Reporting Agreement available?

NO

Procedures outlines for vomit/diarrheal event?

OUT

FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
85B1C

Date
11/13/21

Time In/Out
3:38 PM
4:53 PM

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

No trans fat?

NO

"Most recent food inspection" sign posted?

IN

Temperatures

Area	Equipment	Product	Notes	Temps
Kitchen	Beer cooler	Ambient		38 °F
Front of House	Hot holding unit right	Black beans		171 °F
Front of House	Burrito station right	Fresh salsa		42 °F
Front of House	Burrito station left	Shred pork		166 °F
Front of House	Burrito station left	Retried beans		171 °F
Front of House	Burrito station right	Pastor ground beef.?		155 °F
Kitchen	Asber reach in cooler	Ambient		38 °F
Kitchen	Asber reach in	Ambient		-7 °F

Temperatures in RED identify items in the temperature danger zone. See the report notes for specific details.

Notes

Owners Dog inside food preparation and receiving area upon arrival into facility.

Provide pest control reports to LBOH until further notice.

Ice machine clean.

Additional training and consistent monitoring is required to ensure quality and comprehensive food protection program is in place.

Significant numerous and repeat violations recommend increased food inspection for this establishment, and a risk control plan as required by LBOH until full compliance is achieved. Failure to correct and maintain may result in fines suspension or both.

FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
85B1C

Date
11/13/21

Time In/Out
3:38 PM
4:53 PM

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Diana Acosta

From: Tara Gurge
Sent: Monday, November 22, 2021 2:23 PM
To: Diana Acosta
Cc: Monica Pancare
Subject: FW: Hungry Coyote 11/13/21/ Follow-up plan of action
Attachments: Print Report.pdf

Importance: High

Diana -

I will print off a copy of this recent food inspection report and have to present at our Admin. Hearing with Hungry Coyote today at 3 PM. I think we need to look at conducting a follow-up inspection on these inspection items this week. Are you able to head out there when you are in on Wed.? We won't tell him we are coming, and we will see how serious he takes this Admin. Hearing and whether he gets his act together. If you see little or no improvement, I will not hesitate to make the decision to not renew his food permit for next year. We can review that at our BOH meeting to give the board a heads up on that and a decision will need to be made by me, you and Monica, whether he does enough to improve before then and he can show us he cares enough to want to correct these items and stay in business.

Another spot check can be conducted next week where we can then charge him for that additional follow-up inspection, if items are still found not in compliance. We can continue to monitor him until the end of the year and make that decision about his permit renewal. (We can have Monica conduct the additional spot check inspection in the next week or two, so she can also observe if he's made sufficient progress.) The MOU can then be developed for him as well which will hold him accountable. (That's IF we see a significant improvement before the end of the year and all these inspection items are addressed in a timely manner.)

Sound like a plan?

Let me know if you have any additional questions or additional comments on that proposed plan of action.

Thanks,
Tara

From: Monica Pancare <mpancare@needhamma.gov>
Sent: Saturday, November 13, 2021 5:00 PM
To: francisco@poet-king.com
Cc: Diana Acosta <dacosta@needhamma.gov>; Tara Gurge <TGurge@needhamma.gov>
Subject: Hungry Coyote 11/13/21

Sent from my iPad

Diana Acosta

From: Diana Acosta
Sent: Monday, November 22, 2021 6:09 PM
To: Francisco Mendez; Joanna Batista
Cc: Matthew Saiia
Subject: RE: REMINDER: 2022 Food Permit Renewals
Attachments: food-safety-exams-trainers-nov-9-2021.docx

I've attached a list of trainers that are approved by the state to teach and proctor the Food Protection Manager Certification. ServSafe has this certificate plus Food Handler. Hungry Coyote needs to have at least 2 Food Protection Manager Certificates submitted due to the history of violations we have found.

From: Francisco Mendez <francisco@poet-king.com>
Sent: Monday, November 22, 2021 4:43 PM
To: Joanna Batista <jbatista@thelargogroup.com>; Diana Acosta <dacosta@needhamma.gov>
Cc: Matthew Saiia <matt@poet-king.com>
Subject: Re: REMINDER: 2022 Food Permit Renewals

Ok I will get it for you tomorrow morning thanks

Get [Outlook for iOS](#)

From: Joanna Batista <jbatista@thelargogroup.com>
Sent: Monday, November 22, 2021 4:42:14 PM
To: Francisco Mendez <francisco@poet-king.com>; dacosta@needhamma.gov <dacosta@needhamma.gov>
Cc: Matthew Saiia <matt@poet-king.com>
Subject: Re: REMINDER: 2022 Food Permit Renewals

Hi Francisco,

This form needs to be filled out by you or Matt, to give me the authorization to submit this application on your behalf.

The serve safe was uploaded but this seems to be a new certificate. I have added Diana who may be able to point you in the right direction.

I will not be in until Monday after Wednesday if you can get this to me asap, as there are late fees added if we submit after the deadline.

Diana can you help Francisco on obtaining the Food Protection Manager Certificate or if this is the same as the Servsafe?

Thank you,
Johanna

From: Francisco Mendez <francisco@poet-king.com>
Sent: Monday, November 22, 2021 4:12 PM
To: Joanna Batista <jbattista@thelargogroup.com>
Cc: Matthew Saiia <matt@poet-king.com>
Subject: Re: REMINDER: 2022 Food Permit Renewals

Hi Joana please send the owner form to jay the landlord. The last grease clean up was October 30. And we do it once a month. The have the Certificate of Servsafe thanks for all you help

Get [Outlook for iOS](#)

From: Joanna Batista <jbattista@thelargogroup.com>
Sent: Friday, November 19, 2021 10:10:46 AM
To: Francisco Mendez <francisco@poet-king.com>
Cc: Matthew Saiia <matt@poet-king.com>
Subject: Fw: REMINDER: 2022 Food Permit Renewals

Hi Francisco,

I have begun working on the Town of Needham Food Establishment Permit renewal due by November 26. Below is what I need in order to finalize the application. There are late fees if we do not complete on time, please see attached. I have attached the files sent by Diane, as well as email for your reference.

1. Food Permits Owner Authorization Form - attached, please fill out and send back
2. Date of Last Grease Service
3. Food Protection Manager Certificate

Thank you,
Johanna

From: Diana Acosta <dacosta@needhamma.gov>
Sent: Thursday, November 18, 2021 10:49 AM
Subject: REMINDER: 2022 Food Permit Renewals

Reminder! Applications are due next Friday, November 26, 2021.

From: Diana Acosta
Sent: Monday, November 1, 2021 10:37 AM
To: Diana Acosta <dacosta@needhamma.gov>
Subject: 2022 Food Permit Renewals

Food Establishment Owners, Managers, and Employees:

It is that time of year again! Food Establishment Renewal Permit applications are due **November 26, 2021**. Just like last year, we are **no longer accepting any paper applications**. All applications must be submitted via our online portal. The application can be found here: <https://needhamma.viewpointcloud.com/categories/1073/record-types/1006516>. This application has been modeled after the same paper application that has been used in previous years.

This year's fees remain the same due to the ongoing COVID-19 pandemic. Fees are calculated based on the information given in the application about your establishment size / number of seats. We are able to accept both checks and online payments this year! Online payments do carry an additional fee.

IMPORTANT –

ANY FOOD/RETAIL ESTABLISHMENTS THAT HAVE NOT SUBMITTED A COMPLETE RENEWAL APPLICATION BY THE DEADLINE WILL NOT BE ALLOWED TO OPEN FOR JANUARY 1st.

Please work with us in submitting your completed permit application and fee, along with copies of your food managers training certificates (ServSafe/Food Allergy/CPR), in a timely manner.

As a reminder, Needham is enforcing the 2013 Federal Food Code. It is now required that each food establishment has copies of a **Food Employee Reporting Agreement** and a **Bodily Fluids Clean Up Procedure** available on site. The Public Health Division has these forms translated into different languages such as Spanish, Portuguese, and Traditional Chinese. Please request if needed. **Do not send these back to the Public Health Division.**

There are documents that must be posted in your establishment as well. The [allergy awareness](#) poster must be posted where employees can view it as required by the state of Massachusetts. A sign alerting customers they are able to request the most recent food inspection must be posted in the customer area. The statement is as follows: "The most recent food inspection is available upon request." We will be checking for these documents during future inspections.

Do not hesitate to reach out if you have any questions! I look forward to receiving your application.

Best,
Diana Acosta, REHS/RS, MPH
Environmental Health Agent
Town of Needham
P: (781) 455-7940 ext. 220
C: (781) 898-8894
F: (781) 455-7922
dacosta@needhamma.gov

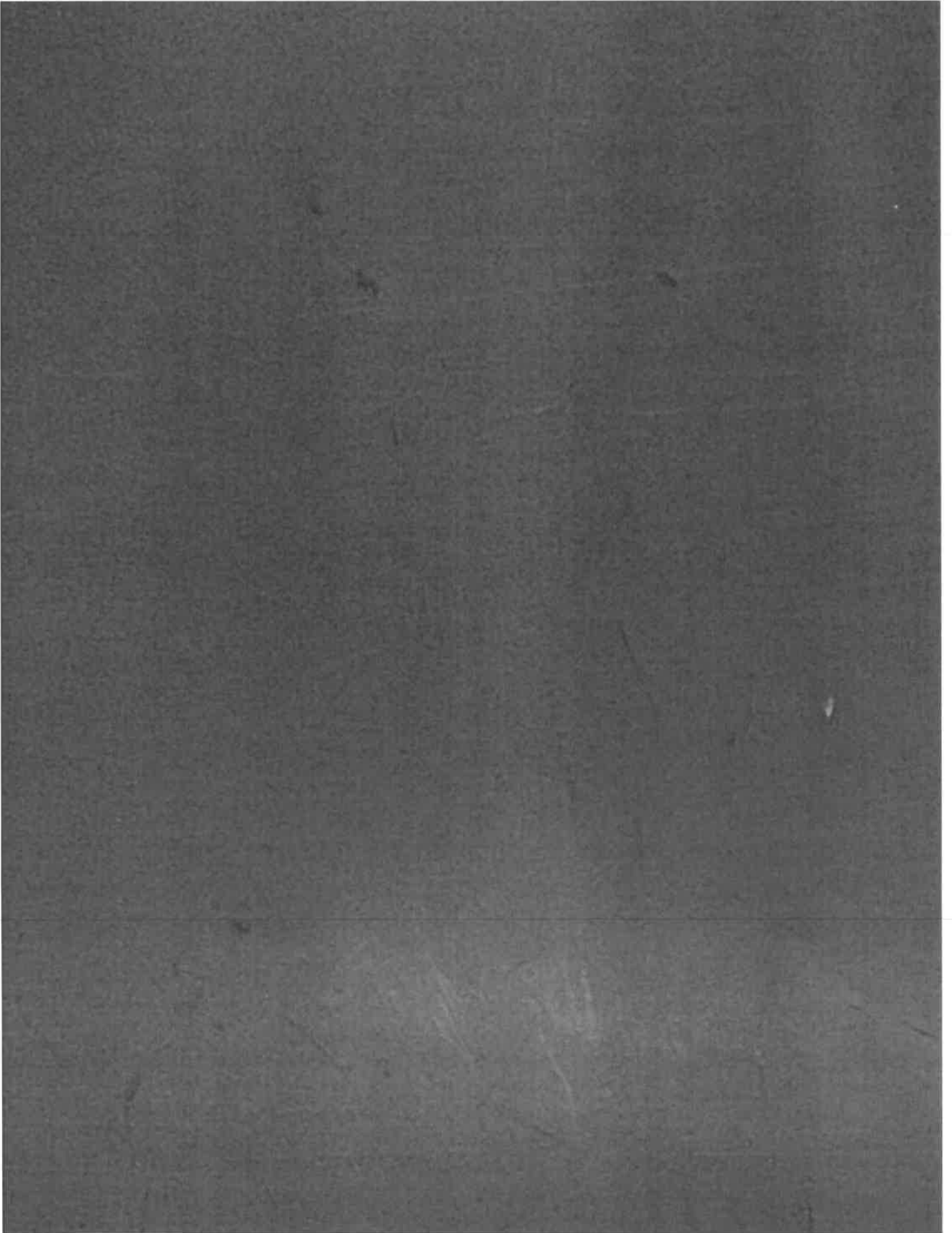
STATEMENT OF CONFIDENTIALITY

This e-mail, including any attached files, may contain confidential and privileged information for the sole use of the intended recipient(s). Any review, use, distribution or disclosure by others is strictly prohibited. If you are not the intended recipient (or authorized to receive information for the recipient), please contact the sender by reply e-mail and delete all copies of this message. Thank you.

Diana Acosta

From: Diana Acosta
Sent: Wednesday, November 24, 2021 3:16 PM
To: Monica Pancare; Tara Gurge
Subject: Re: Hungry Coyote 11/13/21/ Follow-up plan of action

I am here now and the temps were below 40 for the cut veggies. See below for raw chicken





TAYLOR
MODEL T-8308A

SCAN

MODE

PROBE

HACCP			
1.0°C	2.0°C	3.0°C	4.0°C
5.0°C	6.0°C	7.0°C	8.0°C
9.0°C	10.0°C	11.0°C	12.0°C

TUESDAY
Mardi • Martes
11:23 AM
Knoxville

Diana Acosta, REHS/RS, MPH
Environmental Health Agent
Town of Needham
781-455-7940 ext. 220

Sent from my iPad

From: Monica Pancare <mpancare@needhamma.gov>
Sent: Wednesday, November 24, 2021 3:12:58 PM
To: Tara Gurge <TGurge@needhamma.gov>
Cc: Diana Acosta <dacosta@needhamma.gov>
Subject: Re: Hungry Coyote 11/13/21/ Follow-up plan of action

I had told him not to use the refrigerated burrito station on the right side(the one closest to the doorway). It is never at proper temperature and the 2 drawers underneath where raw chicken and beef/ shrimp are stored.

Sent from my iPad

On Nov 22, 2021, at 2:22 PM, Tara Gurge <TGurge@needhamma.gov> wrote:

Diana -

I will print off a copy of this recent food inspection report and have to present at our Admin. Hearing with Hungry Coyote today at 3 PM. I think we need to look at conducting a follow-up inspection on these inspection items this week. Are you able to head out there when you are in on Wed.? We won't tell him we are coming, and we will see how serious he takes this Admin. Hearing and whether he gets his act together. If you see little or no improvement, I will not hesitate to make the decision to not renew his food permit for next year. We can review that at our BOH meeting to give the board a heads up on that and a decision will need to be made by me, you and Monica, whether he does enough to improve before then and he can show us he cares enough to want to correct these items and stay in business.

Another spot check can be conducted next week where we can then charge him for that additional follow-up inspection, if items are still found not in compliance. We can continue to monitor him until the end of the year and make that decision about his permit renewal. (We can have Monica conduct the additional spot check inspection in the next week or two, so she can also observe if he's made sufficient progress.) The MOU can then be developed for him as well which will hold him accountable. (That's IF we see a significant improvement before the end of the year and all these inspection items are addressed in a timely manner.)

Sound like a plan?

Let me know if you have any additional questions or additional comments on that proposed plan of action.

Thanks,
Tara

From: Monica Pancare <mpancare@needhamma.gov>
Sent: Saturday, November 13, 2021 5:00 PM
To: francisco@poet-king.com
Cc: Diana Acosta <dacosta@needhamma.gov>; Tara Gurge <TGurge@needhamma.gov>
Subject: Hungry Coyote 11/13/21

Sent from my iPad
<Print Report.pdf>

Diana Acosta

From: Diana Acosta
Sent: Wednesday, November 24, 2021 3:39 PM
To: francisco@poet-king.com
Cc: Tara Gurge; Monica Pancare
Subject: Today's reinspection
Attachments: HungryCoyoteReinspection11.24.21.pdf

Francisco,

Attached is today's reinspection report. We will be doing another follow up. Additional reinspections carry an additional charge of \$125 each.

Best,

Diana Acosta, REHS/RS, MPH
Environmental Health Agent
Town of Needham
781-455-7940 ext. 220

Sent from my iPad



FOOD ESTABLISHMENT INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector	
46794	11/24/21	2:24 PM 3:34 PM	Re-Inspection	Restaurant	D.Acosta	
Permit Number	Risk	Variance	Priority	Pf	Core	Repeat

Violation Summary: 0 1 6 4

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 Repeat Violations Highlighted in Yellow

Supervision					Protection from Contamination (Cont'd)				
IN	OUT	NA	NO	COS	IN	OUT	NA	NO	COS
1. PIC present, demonstrates knowledge, and performs duties	✓				15. Food separated and protected	✓			
2. Certified Food Protection Manager	✓				16. Food-contact surfaces; cleaned & sanitized	✓			
Employee Health					Time/Temperature Control for Safety				
IN	OUT	NA	NO	COS	IN	OUT	NA	NO	COS
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	✓				17. Proper disposition of returned, previously served,	✓			
4. Proper use of restriction and exclusion	✓				18. Proper cooking time & temperatures	✓			
5. Procedures for responding to vomiting and diarrheal events	✓				19. Proper reheating procedures for hot holding	✓			
Good Hygienic Practices					20. Proper cooling time and temperature	✓			
IN	OUT	NA	NO	COS	21. Proper hot holding temperatures	✓			
6. Proper eating, tasting, drinking, or tobacco use	✓				22. Proper cold holding temperatures	✓			
7. No discharge from eyes, nose, and mouth	✓				23. Proper date marking and disposition	✓			
Preventing Contamination by Hands					24. Time as a Public Health Control; procedures & records	✓			
IN	OUT	NA	NO	COS	Consumer Advisory				
8. Hands clean & properly washed	✓				IN	OUT	NA	NO	COS
9. No bare hand contact with RTE food or a pre-approved	✓				25. Consumer advisory provided for raw/undercooked food	✓			
10. Adequate handwashing sinks supplied and accessible	1	✓		✓	Highly Susceptible Populations				
Approved Source					IN	OUT	NA	NO	COS
IN	OUT	NA	NO	COS	26. Pasteurized foods used; prohibited foods not offered	✓			
11. Food obtained from approved source	✓				Food/Color Additives and Toxic Substances				
12. Food received at proper temperature	✓				IN	OUT	NA	NO	COS
13. Food in good condition, safe & unadulterated	✓				27. Food additives: approved & properly used	✓			
14. Required records available: shellstock tags, parasite	✓				28. Toxic substances properly identified, stored & used	✓			
Repeat Violations Highlighted in Yellow					Conformance with Approved Procedures				
					IN	OUT	NA	NO	COS
					29. Compliance with variance/specialized process/HACCP	✓			

Good Retail Practices

Safe Food and Water					Proper Use of Utensils				
IN	OUT	NA	NO	COS	IN	OUT	NA	NO	COS
30. Pasteurized eggs used where required	✓				43. In-use utensils: properly stored				
31. Water & ice from approved source					44. Utensils, equip. & linens: property stored, dried & handled				
32. Variance obtained for specialized processing methods	✓				45. Single-use/single-service articles: properly stored & used				
Food Temperature Control					46. Gloves used properly				
IN	OUT	NA	NO	COS	Utensils, Equipment and Vending				
33. Proper cooling methods used; adequate equip. for temp.	✓				IN	OUT	NA	NO	COS
34. Plant food properly cooked for hot holding					47. All contact surfaces cleanable, properly designed,	1	✓		
35. Approved thawing methods used					48. Warewashing facilities: installed, maintained & used; test				
36. Thermometers provided & accurate					49. Non-food contact surfaces clean	1	✓		
Food Identification					Physical Facilities				
IN	OUT	NA	NO	COS	IN	OUT	NA	NO	COS
37. Food properly labeled; original container					50. Hot & cold water available; adequate pressure				
Prevention of Food Contamination					51. Plumbing installed; proper backflow devices	1	✓		
IN	OUT	NA	NO	COS	52. Sewage & waste water properly disposed				
38. Insects, rodents & animals not present	1	✓			53. Toilet facilities: properly constructed, supplied, & cleaned				
39. Contamination prevented in prep, storage & display	1	✓		✓	54. Garbage & refuse properly disposed; facilities maintained				
40. Personal cleanliness					55. Physical facilities installed, maintained & clean				
41. Wiping cloths; properly used & stored	1	✓		✓	56. Adequate ventilation & lighting; designated areas use				
42. Washing fruits & vegetables					60. 105 CMR 590 violations / local regulations				✓

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA 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 you are subject to a notice of suspension, revocation, or non-renewal

D.Acosta

Francisco - Expires
Certificate #:

Follow Up Required: ✓ Y Follow Up Date: 12/15/2021

FOOD SAFETY INSPECTION REPORT

Page Number

2

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
46794

Date
11/24/21

Time In/Out
2:24 PM
3:34 PM

Inspector
D.Acosta

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Preventing Contamination by Hands

Adequate handwashing sinks properly supplied and accessible

10

6-301.11 Hand Cleanser Available - Front of House -

- COS Pf** Hand soap at bar handsink was empty. Hand soap was added to bottle. *Code: Each handwashing lavatory or group of 2 adjacent lavatories shall be provided with a supply of hand cleaning liquid, powder, or bar soap.*

Prevention of Food Contamination

Insect, rodents & animals not present

38

6-501.111 (A)(B)(D) Controlling Pests - Kitchen -

- C** Fruit flies throughout food prep and front of house. Need to provide pest control report. *Code: The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by: routinely inspecting incoming shipments of food and supplies; routinely inspecting the premises for evidence of pests; and eliminating harborage conditions.*

39

3-305.11 Food Storage - Kitchen -

- COS C** Chicken package stored on floor of walk in. Moved to higher shelf during inspection. *Code: Food shall be protected from contamination by storing food: in a clean dry location; where it is not exposed to splash, dust, or other contamination; and at least 6 inches off the floor.*



FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
46794

Date
11/24/21

Time In/Out
2:24 PM
3:34 PM

Inspector
D.Acosta

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

41

COS

3-304.14 (A)-(E) Wiping Cloths, Use Limitation - Front of House -

C Rag on food counter. Moved to sanitizer bucket. Code: Cloths in-use for wiping food spills from tableware and carry-out containers that occur as food is being served shall be maintained dry and used for no other purpose. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution and laundered daily. Cloths in-use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes. Dry wiping cloths and the chemical sanitizing solutions in which wet wiping cloths are held between uses shall be free of food debris and visible soil. Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service, or single-use articles.



Utensils, Equipment and Vending

All contact surfaces cleanable, properly designed, constructed & used

47

4-501.11 Good Repair and Proper Adjustment - Kitchen -

C Gaskets still need to be repaired. Code: Equipment shall be maintained in a state of repair and condition that meets FDA requirements. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturers specifications. Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.

FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
46794

Date
11/24/21

Time In/Out
2:24 PM
3:34 PM

Inspector
D.Acosta

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

49 4-602.13 Nonfood -Contact Surfaces - Front of House -

- C** Need to clean behind cooking line. Grease building up. Plan to be closed tomorrow for thanksgiving. Not open to public Friday. Plan for cleaning *Code: Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.*



Physical Facilities

Plumbing installed; proper backflow devices

51 5-205.15 (B) System Maintained/Repair - Kitchen -

- C** Continued leak noted behind ice machine. *Code: A plumbing system shall be maintained in good repair.*

Notes

FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
46794

Date
11/24/21

Time In/Out
2:24 PM
3:34 PM

Inspector
D.Acosta

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Notes

88

Notes - Front of House -

N

Eggs ambient temp at 42.5°F next to burrito station on the left. - General Notes.



88

Notes - Kitchen -

N

Tres leches from rest. Depot. Given as ordered. No longer stored in front area. - General Notes.



FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
46794

Date
11/24/21

Time In/Out
2:24 PM
3:34 PM

Inspector
D.Acosta

Inspection Report (Continued) Repeat Violations Highlighted in Yellow

88 Notes - Kitchen -
N Prep dates noted. - General Notes.



88 Notes - Kitchen -
N Prep dates noted - General Notes.



FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
46794

Date
11/24/21

Time In/Out
2:24 PM
3:34 PM

Inspector
D.Acosta

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

88

Notes - Kitchen -

N

Cover on sauces - General Notes.

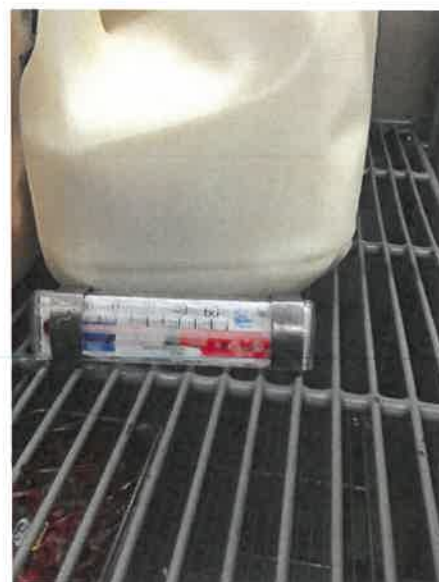


88

Notes - Kitchen -

N

Thermometer is asber cooler - General Notes.



FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
46794

Date
11/24/21

Time In/Out
2:24 PM
3:34 PM

Inspector
D.Acosta

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

88

Notes - Front of House -

- N Tres leches removed from grab and go areas. - General Notes.



Positive Notes

FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
46794

Date
11/24/21

Time In/Out
2:24 PM
3:34 PM

Inspector
D.Acosta

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Proper Food Safety Practices

98 98 Proper Food Safety Practices - Kitchen -

N Sanitizer in 3 bay at proper concentration. - Excellent.



List 1

IN= In Compliance

OUT = Out of Compliance

NA = Not Applicable

NO= Not Observed

☐	Pest control record available?	NO
☐	Food allergy awareness poster visible for employees?	NO
☒	Procedures outlines for vomit/diarrheal event?	OUT
☒	No trans fat?	IN
☒	"Most recent food inspection" sign posted?	IN

Temperatures

Area	Equipment	Product	Notes	Temps
Front of House	Burrito station right	Pico de gallo		38 °F
Front of House	Burrito station right	Black beans		170 °F

FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
46794

Date
11/24/21

Time In/Out
2:24 PM
3:34 PM

Inspector
D.Acosta

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Front of House	Burrito station right	Black beans		170 °F
Front of House	Burrito station left	Black beans		141 °F
Kitchen	Asber reach in cooler	Ambient		40 °F
Kitchen	Walk in beer cooler	Chorizo sauce		36 °F
Kitchen	Walk in beer cooler	Raw beef		37 °F
Kitchen	Burrito station right	Drawer - zucchini		39 °F

Temperatures in **RED** identify items in the temperature danger zone. See the report notes for specific details.

Notes

New staff member on site. Hood cleaned oct 1, 21.

Will be closed to the public for Thanksgiving and Friday. Friday is set as a "deep clean" day.

During inspection, son of owner entered through back door. Friends of son followed through back door behind food prep area. Son and owner reminded no one outside of staff can be in food prep areas.

Gaskets still in disrepair. Leak needs to be repaired.

No bodily fluid clean up kit on site. 2019 permit posted, not 2020. Owner called plumber during inspection. Need to replace gaskets and investigate leak behind ice machine.

Owner called Waltham pest control during inspection to obtain a copy of the last pest control report.

Will need another follow up. Any future follow ups are \$125.

Diana Acosta

From: Tara Gurge
Sent: Friday, November 26, 2021 10:06 AM
To: Diana Acosta
Cc: Monica Pancare
Subject: FW: Today's reinspection/Hungry Coyote MOU items-
Attachments: HungryCoyoteReinspection11.24.21.pdf; HungryCoyoteInsp11-13-21.pdf

Importance: High

Diana -

Here is a list of items to include in Hungry Coyote's MOU (I've also attached Monica's previous inspection report, to use as a reference for these ongoing items we keep observing on site) –

- Hire and maintain sufficient trained staff going forward. Ensure his new hire is permanent and that he will be ServSafe Food Manager Trained and Food Allergy Trained. Need copies of certs. Proper and sufficient staff must be put in place by Jan. 1, 2022. And he also said he was getting all his existing staff Servsafe and Food Allergy trained. Francisco needed to retake his ServSafe (Exp. 6/3/19) and also his Food Allergy Training as well since it expires on 12/14/21. We need copies of all these new staff training certificates for our record prior to renewing his permit for next year. Can he also forward his upcoming ServSafe Food Manager and Food Allergy training dates, once scheduled?
- Needs to buy sufficient equipment to ensure proper cooling of bulk food items (i.e., large containers of beans, etc.) He needs to purchase an ice wand and train his staff as he stated he agreed to do in our recent hearing.
- Needs to start taking daily cold-holding temperature logs and forward to us on a weekly basis for review.
- He said he would have the gate lock installed by next Monday, in order to prevent non-staff individuals from entering the food prep areas. (We can confirm on follow-up insp.)
- Need to lock back door so cannot open from the outside to not allow non-staff to continue to enter the establishment using that back door area, and leaving it ajar. This door must be closed and locked at all times when establishment is open, except when accepting a delivery.
- He needs to send us copies of his Waltham Pest control reports. Needs to rid current issue with fruit flies ASAP and show us proof of that. He needs to bump up pest control if necessary.
- Needs to ensure he uses a strict cleaning log which he needs to have his staff fill out and ensure that ALL areas, including Bar Area and area behind cooking line, are on that log to ensure all areas are kept clean and maintained. Need to forward us signed/dated weekly cleaning logs until further notice. Staff needs to initial items that are conducted on the log on a daily/weekly basis. (We can send him sample cleaning log for his reference if he needs it.)
- He needs to post his vomit clean-up protocols on site and have his body fluid clean up kit installed on site. Also needs to post Food Allergy poster. Need to post his current food permit, and take down his 2019 permit.
- And also needs to ensure he and his staff maintains the required date marking of his prepped food items.
- No dogs are allowed on site.
- Ensure all hand sinks are maintained and accessible and fully stocked at all times.
- He needs to show us proof (i.e. copy of receipt, etc.) that his cold-holding equipment gaskets have been replaced/repared. Also show a receipt that his leaking Ice Machine has been repaired.

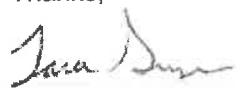
He heard us loud and clear at the hearing that all these items must be addressed. If we don't observe dramatic improvements, then we will need to state to him that we cannot renew his food permit for next year. He has a lot to

prove to us and I hope he has sufficient trained staff in place before he travels for the holidays. He needs to prioritize his business and show us that he can maintain a safe and sanitary food establishment.

We can work on the draft MOU and work to finalize that next week to help hold him accountable.

Let me know when you have a draft ready to share.

Thanks,



TARA E. GURGE, R.S., C.E.H.T., M.S. (she/her/hers)
ASSISTANT PUBLIC HEALTH DIRECTOR
Needham Public Health Division
Health and Human Services Department
178 Rosemary Street
Needham, MA 02494
Ph- (781) 455-7940; Ext. 211/Fax- (781) 455-7922
Mobile- (781) 883-0127
Email - tgurge@needhamma.gov
Web- www.needhamma.gov/health



Prevent. Promote. Protect.



please consider the environment before printing this email

STATEMENT OF CONFIDENTIALITY

This e-mail, including any attached files, may contain confidential and privileged information for the sole use of the intended recipient(s). Any review, use, distribution or disclosure by others is strictly prohibited. If you are not the intended recipient (or authorized to receive information for the recipient), please contact the sender by reply e-mail and delete all copies of this message. Thank you.



[Follow Needham Public Health on Twitter!](#)

From: Diana Acosta <dacosta@needhamma.gov>
Sent: Wednesday, November 24, 2021 3:39 PM
To: francisco@poet-king.com
Cc: Tara Gurge <TGurge@needhamma.gov>; Monica Pancare <mpancare@needhamma.gov>
Subject: Today's reinspection

Francisco,

Attached is today's reinspection report. We will be doing another follow up. Additional reinspections carry an additional charge of \$125 each.

Best,

Diana Acosta, REHS/RS, MPH

Environmental Health Agent
Town of Needham
781-455-7940 ext. 220

Sent from my iPad

Diana Acosta

From: Tara Gurge
Sent: Tuesday, November 30, 2021 11:45 AM
To: Diana Acosta
Subject: RE: report/Draft MOU for Hungry Coyote

Okay, so if that's the case, we can ask him to give us permission especially since he needs to agree to the items listed in the MOU and pest control is one of the items. I'm sure if you asked him he would allow us to speak to them.

From: Diana Acosta <dacosta@needhamma.gov>
Sent: Tuesday, November 30, 2021 11:40 AM
To: Tara Gurge <TGurge@needhamma.gov>
Subject: Re: report/Draft MOU for Hungry Coyote

They will not give me any information because I am not the customer. Hungry Coyote needs to tell Waltham Pests that they give us permission to talk to them.

From: Tara Gurge <TGurge@needhamma.gov>
Sent: Tuesday, November 30, 2021 11:32 AM
To: Diana Acosta <dacosta@needhamma.gov>
Subject: RE: report/Draft MOU for Hungry Coyote

I think you can make a request to have him call you back on your work cell. I usually just ask to speak to the pest technician that's listed on the most recent service report, and I tell them that I have a question on the report. They will take your name and direct phone number and have the pest tech. call you back.

That's worked for me! (Even though I'm not the owner. They don't typically ask.)

Hope that's helpful.
Tara

From: Diana Acosta <dacosta@needhamma.gov>
Sent: Tuesday, November 30, 2021 11:18 AM
To: Tara Gurge <TGurge@needhamma.gov>
Subject: Re: report/Draft MOU for Hungry Coyote

That phone number is a service number, not his direct line.

From: Tara Gurge <TGurge@needhamma.gov>
Sent: Tuesday, November 30, 2021 11:16 AM
To: Diana Acosta <dacosta@needhamma.gov>
Subject: RE: report/Draft MOU for Hungry Coyote

Yes, I think that sounds reasonable.

From: Diana Acosta <dacosta@needhamma.gov>
Sent: Tuesday, November 30, 2021 11:16 AM

To: Tara Gurge <TGurge@needhamma.gov>
Subject: Re: report/Draft MOU for Hungry Coyote

I think he should be on bi-weekly for the flies. Not sure if weekly is needed. I am glad there is not rodent activity there at the moment.

From: Tara Gurge <TGurge@needhamma.gov>
Sent: Tuesday, November 30, 2021 11:07 AM
To: Diana Acosta <dacosta@needhamma.gov>; Monica Pancare <mpancare@needhamma.gov>
Subject: FW: report/Draft MOU for Hungry Coyote

As stated in the drafted MOU, are we looking for him to bump up his pest control to a weekly service schedule? We can check in with his pest control technician and see if it's necessary to keep these pests at bay. Here is the pest control technician contact – Scott Couper at Waltham Pest Services. Phone- 866-974-7378.

Any other updates needed to the draft MOU?

Let me know.

Thanks,
Tara

From: Francisco Mendez <francisco@poet-king.com>
Sent: Monday, November 29, 2021 4:32 PM
To: Diana Acosta <dacosta@needhamma.gov>
Cc: Monica Pancare <mpancare@needhamma.gov>; Tara Gurge <TGurge@needhamma.gov>
Subject: Re: report

They were here on the 11 09 2021. So I think first week in December

Get [Outlook for iOS](#)

From: Diana Acosta <dacosta@needhamma.gov>
Sent: Monday, November 29, 2021 4:28:51 PM
To: Francisco Mendez <francisco@poet-king.com>
Cc: Monica Pancare <mpancare@needhamma.gov>; Tara Gurge <TGurge@needhamma.gov>
Subject: RE: report

When are they coming back?

From: Francisco Mendez <francisco@poet-king.com>
Sent: Monday, November 29, 2021 3:02 PM
To: Diana Acosta <dacosta@needhamma.gov>
Subject: Fwd: report

Hi I get it today

Get [Outlook for iOS](#)

From: Mckenzie, Brian <bmcKenzi@walthamservices.com>
Sent: Monday, November 29, 2021 2:55:55 PM

To: Francisco Mendez <francisco@poet-king.com>
Subject: report

From: userscanner@walthamservices.com <userscanner@walthamservices.com>
Sent: Monday, November 29, 2021 2:55 PM
To: Mckenzie, Brian <bmckenzi@walthamservices.com>
Subject: Attached Image of Scanned Document

Diana Acosta

From: Francisco Mendez <francisco@poet-king.com>
Sent: Wednesday, December 1, 2021 1:56 PM
To: Diana Acosta
Cc: Tara Gurge
Subject: Re: Complaint - Trash overflowing

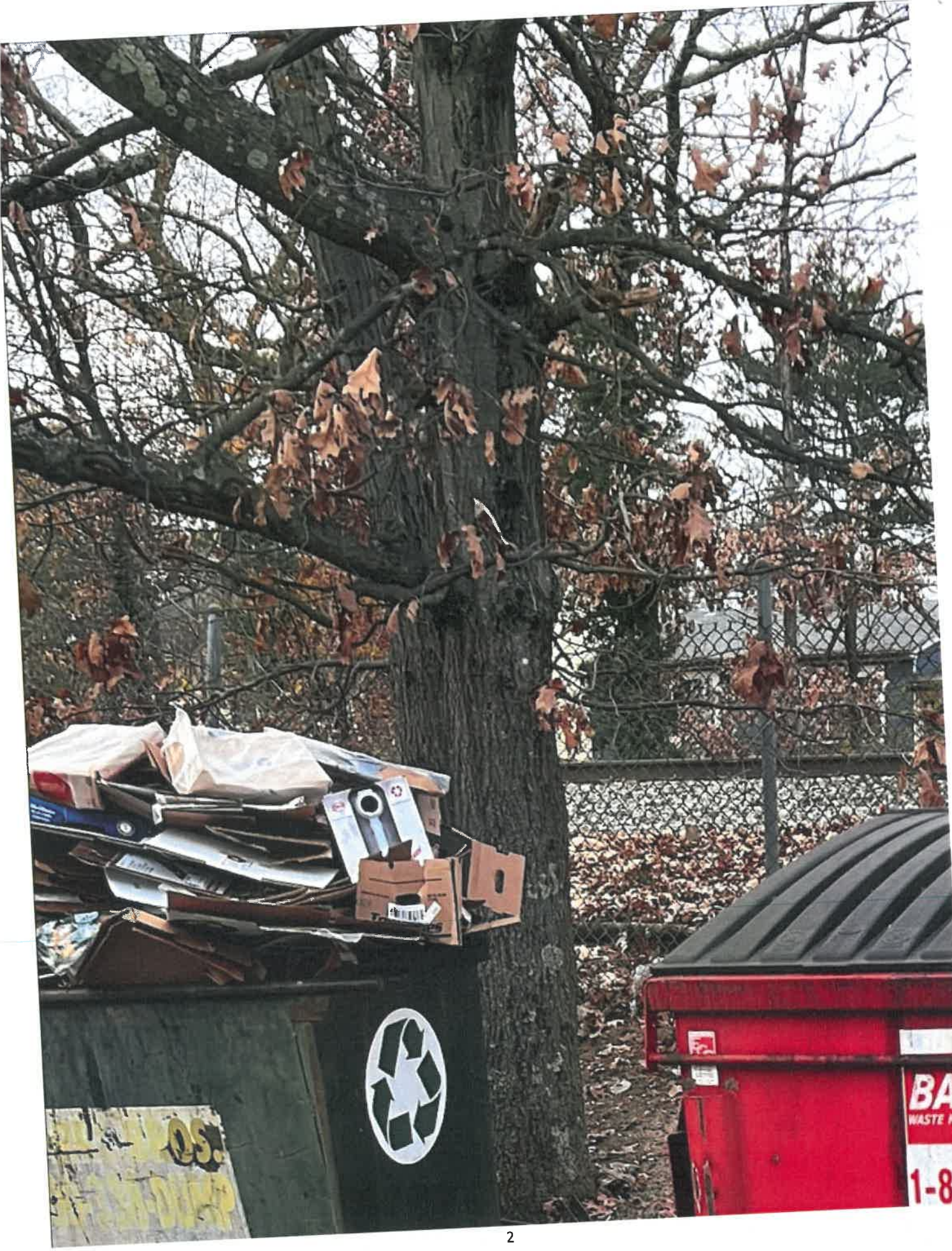
Yes there are coming tomorrow. There is 5 more containers Behind building

Get [Outlook for iOS](#)

From: Diana Acosta <dacosta@needhamma.gov>
Sent: Wednesday, December 1, 2021 1:17:09 PM
To: Francisco Mendez <francisco@poet-king.com>
Cc: Tara Gurge <TGurge@needhamma.gov>
Subject: Re: Complaint - Trash overflowing

Is that your recycling container? That will need to get taken out as soon as possible.

From: Francisco Mendez <francisco@poet-king.com>
Sent: Wednesday, December 1, 2021 1:02 PM
To: Diana Acosta <dacosta@needhamma.gov>
Cc: Tara Gurge <TGurge@needhamma.gov>
Subject: Re: Complaint - Trash overflowing





Get [Outlook for iOS](#)

From: Diana Acosta <dacosta@needhamma.gov>

Sent: Wednesday, December 1, 2021 11:31 AM

To: Francisco Mendez

Cc: Tara Gurge

Subject: Complaint - Trash overflowing

Hello,

We received a complaint that the two Barry Bros. dumpsters behind Hungry Coyote are overflowing. You will need to call the company to get a pick up ASAP.

Best,

Diana Acosta, REHS/RS, MPH

Environmental Health Agent

Town of Needham

P: (781) 455-7940 ext. 220

C: (781) 898-8894

F: (781) 455-7922

dacosta@needhamma.gov

STATEMENT OF CONFIDENTIALITY

This e-mail, including any attached files, may contain confidential and privileged information for the sole use of the intended recipient(s). Any review, use, distribution or disclosure by others is strictly prohibited. If you are not the intended recipient (or authorized to receive information for the recipient), please contact the sender by reply e-mail and delete all copies of this message. Thank you.

Hi trash was pip up today. Cardboard will be pip up tomorrow or Friday. As you know. A lot of people throw away garbage in my dumpster Also there four more dumpsters behind the building

Diana Acosta

From: Diana Acosta
Sent: Wednesday, December 1, 2021 11:32 AM
To: francisco@poet-king.com
Cc: Tara Gurge
Subject: Complaint - Trash overflowing

Hello,

We received a complaint that the two Barry Bros. dumpsters behind Hungry Coyote are overflowing. You will need to call the company to get a pick up ASAP.

Best,

Diana Acosta, REHS/RS, MPH
Environmental Health Agent
Town of Needham
P: (781) 455-7940 ext. 220
C: (781) 898-8894
F: (781) 455-7922
dacosta@needhamma.gov

STATEMENT OF CONFIDENTIALITY

This e-mail, including any attached files, may contain confidential and privileged information for the sole use of the intended recipient(s). Any review, use, distribution or disclosure by others is strictly prohibited. If you are not the intended recipient (or authorized to receive information for the recipient), please contact the sender by reply e-mail and delete all copies of this message. Thank you.

Diana Acosta

From: ~~Barbara O'Connell~~
Sent: Thursday, December 2, 2021 12:31 PM
To: Diana Acosta
Subject: Needham restaurant question

Hi Diana,

Just wanted to give you a heads-up about the restaurant on Highland Avenue, "Hungry Coyote." I ate there on Tuesday and was violently ill the following day - including a fever. I can't be certain that it was directly related to the restaurant, of course, but I did notice while I was there that it was very dirty and in a general state of dishevelment. Seems like a lot of people on Yelp have also noticed the dirty conditions. Might be worth a check in.

Hope you are doing well and that you'll get some R&R this holiday season.

Best,



Diana Acosta

From: ~~Paula Rodriguez <prodriguez@needhamma.gov>~~
Sent: Thursday, December 2, 2021 3:01 PM
To: Diana Acosta
Subject: Re: Needham restaurant question

Hi Diana,

Many thanks for following up; it's good to hear that someone is looking into their practices.

I did not get confirmation that it was a food borne illness - although I got a COVID test (it was negative). If I ever get sick potentially from food again I'll know to ask the doc to confirm it's food borne. Hopefully that won't happen again for a long time :)

Best,



> On Dec 2, 2021, at 2:50 PM, Diana Acosta <dacosta@needhamma.gov> wrote:

>

> Hello ~~Mark~~,

>

> Thank you for letting us know that this happened. We are working with the establishment to get more staff trained and have discussed proper cleaning procedures. They are due for a reinspection within the next week. Did you happen to go to a doctor to confirm if this was a foodborne illness?

>

> Best,

> Diana

>

> Diana Acosta, REHS/RS, MPH

> Environmental Health Agent

> Town of Needham

> P: (781) 455-7940 ext. 220

> C: (781) 898-8894

> F: (781) 455-7922

> dacosta@needhamma.gov

> STATEMENT OF CONFIDENTIALITY

> This e-mail, including any attached files, may contain confidential and privileged information for the sole use of the intended recipient(s). Any review, use, distribution or disclosure by others is strictly prohibited. If you are not the intended recipient (or authorized to receive information for the recipient), please contact the sender by reply e-mail and delete all copies of this message. Thank you.

>

>

>

> -----Original Message-----

> From: ~~Mark Rodriguez <markr@needhamma.gov>~~

> Sent: Thursday, December 2, 2021 12:31 PM

> To: Diana Acosta <dacosta@needhamma.gov>

> Subject: Needham restaurant question

>

> Hi Diana,

>

> Just wanted to give you a heads-up about the restaurant on Highland Avenue, "Hungry Coyote." I ate there on Tuesday and was violently ill the following day - including a fever. I can't be certain that it was directly related to the restaurant, of course, but I did notice while I was there that it was very dirty and in a general state of dishevelment. Seems like a lot of people on Yelp have also noticed the dirty conditions. Might be worth a check in.

>

> Hope you are doing well and that you'll get some R&R this holiday season.

>

> Best,

>

> 

>

Diana Acosta

From: Diana Acosta
Sent: Friday, December 3, 2021 9:25 AM
To: Francisco Mendez
Cc: fmtdmendez@hotmail.com; Tara Gurge; Monica Pancare
Subject: Re: Complaint Received - Potential Foodborne Illness

Francisco,

This is not the first time that we have received a complaint like this about Hungry Coyote. As discussed in the meeting last week, there needs to be major improvements in your establishment. If improvements are not observed, the Public Health Division will **NOT** reissue your food establishment permit and you will not be allowed to operate on or after January 1, 2022. I have attached a Memorandum of Understanding (MOU) which outlines the requirements for your establishment to be able to be granted a permit. We will need a signed copy returned by Tuesday, December 7, 2021.

Our team will be conducting more frequent follow up inspections to check in on progress. As I mentioned to you on the last reinspection, any additional inspections carry a fee of \$125 each. The fee for inspections prior to the end of the year will be added on to the permit renewal fee. Let me know if you have any questions.

Best,
Diana

Diana Acosta, REHS/RS, MPH
Environmental Health Agent
Town of Needham
P: (781) 455-7940 ext. 220
C: (781) 898-8894
F: (781) 455-7922
dacosta@needhamma.gov

STATEMENT OF CONFIDENTIALITY

This e-mail, including any attached files, may contain confidential and privileged information for the sole use of the intended recipient(s). Any review, use, distribution or disclosure by others is strictly prohibited. If you are not the intended recipient (or authorized to receive information for the recipient), please contact the sender by reply e-mail and delete all copies of this message. Thank you.

From: Francisco Mendez <francisco@poet-king.com>
Sent: Thursday, December 2, 2021 6:04 PM
To: Diana Acosta <dacosta@needhamma.gov>
Cc: fmtdmendez@hotmail.com <fmtdmendez@hotmail.com>; Tara Gurge <TGurge@needhamma.gov>; Monica Pancare <mpancare@needhamma.gov>
Subject: Re: Complaint Received - Potential Foodborne Illness

Hi Diana. We serve about 1000 meal a week for 2 years. I also serve about. 100 meals to st Joseph every week. For a food borne decease you need to have 2 people from different family's we will have the gay take the Servsafe next week

Get [Outlook for iOS](#)

From: Diana Acosta <dacosta@needhamma.gov>

Sent: Thursday, December 2, 2021 2:55:55 PM

To: Francisco Mendez <francisco@poet-king.com>

Cc: fntdmendez@hotmail.com <fntdmendez@hotmail.com>; Tara Gurge <TGurge@needhamma.gov>; Monica Pancare <mpancare@needhamma.gov>

Subject: Complaint Received - Potential Foodborne Illness

Francisco,

I received a complaint today that a customer reported eating at the restaurant on Tuesday and was "violently ill" the following day. They also reported that the establishment was in a general state of dishevelment. Have your staff members gone out to get their ServSafe exams done?

Best,
Diana

Diana Acosta, REHS/RS, MPH
Environmental Health Agent
Town of Needham
P: (781) 455-7940 ext. 220
C: (781) 898-8894
F: (781) 455-7922
dacosta@needhamma.gov

STATEMENT OF CONFIDENTIALITY

This e-mail, including any attached files, may contain confidential and privileged information for the sole use of the intended recipient(s). Any review, use, distribution or disclosure by others is strictly prohibited. If you are not the intended recipient (or authorized to receive information for the recipient), please contact the sender by reply e-mail and delete all copies of this message. Thank you.



Needham Public Health Division

178 Rosemary Street, Needham, MA 02494 781-455-7940ext. 504
www.needhamma.gov/health 781-455-7922 (fax)



MEMORANDUM OF UNDERSTANDING

This Memorandum of Understanding (the "MOU" or "Memorandum"), is entered into on December 3, 2021 (the "Effective Date"), by and between Needham Public Health Division located at 178 Rosemary St, Needham Heights, Massachusetts 02494 (the "First Party"), and Hungry Coyote located at 1185 Highland Ave, Needham, Massachusetts 02492 (the "Second Party"). First Party and Second Party may be referred to individually as the "Party", or collectively, the "Parties".

1. PURPOSE AND SCOPE

The Parties intend for this Memorandum to provide the cornerstone and structure for any and all future contracts being considered by the Parties and which may be related to the scope of compliance with state and federal food codes.

2. OBJECTIVES

The Parties shall endeavor to work together to develop and establish policies and procedures that will promote and sustain a safe and sanitary Food Establishment which adheres to the 2013 Federal Food Code and 105 CMR 590.00: State sanitary code chapter X: Minimum sanitation standards for food establishments and intend to maintain a product and/or service that meets or exceeds all business and industry standards.

3. RESPONSIBILITIES AND OBLIGATIONS OF THE PARTIES

A binding commitment with respect to the project described herein will result only from execution of definitive agreements, subject to the conditions contained therein.

Needham Public Health Division shall render and provide the following services that include, but are not limited to:

- The Needham Public Health Division and any other parties hired by the Public Health Division (i.e. Berger Food Safety Consulting) will continue to conduct check-ins, at random, to ensure safe and sanitary conditions are being maintained. Any logs can and will be spot checked to ensure compliance.

Hungry Coyote shall render and provide the following services that include, but are not limited to:

- There must be at **least two trained staff**, who hold a Food Protection Manager certificate by **January 1, 2022**. A Food Protection Manager must be on site **at all hours** that the establishment is open. Owner must also have updated ServSafe Food Manager and Food Allergy Training certifications submitted online for our file.
- New hires must have basic food safety training. They must be trained in maintaining the establishment's temperature and cleaning logs. Restaurant must maintain sufficient, trained staff in order to maintain a safe and sanitary food establishment.
- The establishment **must remain free of pest activity**. The restaurant must be maintained and free of excessive food debris and grease buildup on and under any equipment. Bar area needs to



Needham Public Health Division

178 Rosemary Street, Needham, MA 02494 781-455-7940ext. 504
www.needhamma.gov/health 781-455-7922 (fax)



be kept clean and maintained and free of fruit flies. Pest control to be performed in all areas of the food establishment both interior and exterior bi-weekly by a licensed pest control operator. All reports must be submitted to the Needham Public Health Division as they are received. Any holes or gaps identified in the reports must be repaired as soon as possible. If it cannot be immediately addressed, continued monitoring of holes and gaps must be part of the building envelope maintenance protocols. All exterior doors must remain closed, unless actively accepting a delivery.

- Need to ensure the restaurant is on a strict and frequent cleaning protocol. Cleaning logs must be filled out daily by staff and submitted to the Public Health Division on a weekly basis.
- Temperature logs of cooling equipment must be maintained where temperatures are taken at least twice a day. **These logs are to be submitted weekly.**
- Proper and sufficient bulk food cooling protocols must be followed on site. Employees must be trained on these protocols (i.e. use of ice wand, etc.).
- Ensure that ONLY staff is allowed in food prep areas, and enforce that protocol, including adding a lock to prevent access of non-staff into those areas.
- All cold-holding equipment must be maintained in good working order, including the maintenance of equipment gaskets, etc.
- Trash and Recycling Dumpsters must be maintained and increased pick-up days must be added if trash is overflowing or unable to close covers to contain trash in-between scheduled pick-up days.
- Permission for the Public Health Division to discuss reports with the pest control company must be granted.

4. TERMS OF UNDERSTANDING

The term of this Memorandum shall be for a period of 6 months from the Effective Date of this notice.

If the establishment is found to continue to be out of compliance in any aspect of the 2013 Federal Food Code and 105 CMR 590.00: State sanitary code chapter X: Minimum sanitation standards for food establishments, the Needham Public Health Division reserves the right to limit (i.e. restrict hours or days of operation including takeout and delivery) or suspend the Food Establishment Permit for Hungry Coyote.

5. LEGAL COMPLIANCE

Hungry Coyote acknowledges and understands that they must be able to fulfill their responsibilities under this Memorandum in accordance with the provisions of the law and regulations that govern their activities. Hungry Coyote assumes full responsibility for their performance under the terms of this Memorandum.



Needham Public Health Division

178 Rosemary Street, Needham, MA 02494 781-455-7940ext. 504
www.needhamma.gov/health 781-455-7922 (fax)



6. NOTICE

Any notice or communication required or permitted under this Memorandum shall be sufficiently given if delivered in person or by certified mail, return receipt requested, to the address set forth in the opening paragraph or to such address as one may have furnished to the other in writing.

7. GOVERNING LAW

This Memorandum shall be governed by and construed in accordance with the laws of the State of Massachusetts.

8. AUTHORIZATION AND EXECUTION

The signing of this Memorandum does not constitute a formal undertaking, and as such it simply intends that the signatories shall strive to reach, to the best of their abilities, the goals and objectives stated in this MOU.

This Agreement shall be signed by Needham Public Health Division and Hungry Coyote and shall be effective as of the date first written above.

(Sign)

Tara Gurge, Assistant Public Health Director

(Print)

Needham Public Health Division

178 Rosemary St

Needham Heights, Massachusetts 02494

(Date) 12/3/2021

(Sign)

(Print)

Hungry Coyote

1185 Highland Ave

Needham, Massachusetts 02492

(Date) _____

(cont.)



Needham Public Health Division

178 Rosemary Street, Needham, MA 02494 781-455-7940ext. 504
www.needhamma.gov/health 781-455-7922 (fax)



Diana Acosta

(Sign)

(Sign)

Diana Acosta, Environmental Health Agent

(Print)

(Print)

Needham Public Health Division

Hungry Coyote

178 Rosemary St

1185 Highland Ave

Needham Heights, Massachusetts 02494

Needham, Massachusetts 02492

(Date) 12/3/2021

(Date) _____



Needham Public Health Division
178 Rosemary Street, Needham, MA 02494 781-455-7940 ext. 504
www.needhamma.gov/health 781-455-7922 (fax)



6. NOTICE

Any notice or communication required or permitted under this Memorandum shall be sufficiently given if delivered in person or by certified mail, return receipt requested, to the address set forth in the opening paragraph or to such address as one may have furnished to the other in writing.

7. GOVERNING LAW

This Memorandum shall be governed by and construed in accordance with the laws of the State of Massachusetts.

8. AUTHORIZATION AND EXECUTION

The signing of this Memorandum does not constitute a formal undertaking, and as such it simply intends that the signatories shall strive to reach, to the best of their abilities, the goals and objectives stated in this MOU.

This Agreement shall be signed by Needham Public Health Division and Hungry Coyote and shall be effective as of the date first written above.

(Sign)

Tara Gurge, Assistant Public Health Director

(Print)

Needham Public Health Division

178 Rosemary St

Needham Heights, Massachusetts 02494

(Date) 12/3/2021

(Sign)

Francisco Mender

(Print)

Hungry Coyote

1185 Highland Ave

Needham, Massachusetts 02492

(Date) 12-7-2021



[cont.]

3



Needham Public Health Division

178 Rosemary Street, Needham, MA 02494 781-455-7940 ext. 504
www.needhamma.gov/health 781-455-7922 (fax)



Diana Acosta

(Sign)

Diana Acosta, Environmental Health Agent

(Print)

Needham Public Health Division

178 Rosemary St

Needham Heights, Massachusetts 02494

(Date) 12/3/2021

Francisco Mendez

(Sign)

Francisco Mendez

(Print)

Hungry Coyote

1185 Highland Ave

Needham, Massachusetts 02492

(Date) 12-07-2021

Diana Acosta

From: Diana Acosta
Sent: Thursday, December 9, 2021 2:05 PM
To: francisco@poet-king.com
Cc: Monica Pancare; Tara Gurge; Sheri Miller-Bedau
Subject: Hungry Coyote Reinspection
Attachments: HungrycoyoteReinspection12.9.21.pdf

Francisco,

Attached is the reinspection report from today. Please review and continue working on improving the establishment. Please send any invoices for parts ordered.

Best,

Diana Acosta, REHS/RS, MPH
Environmental Health Agent
Town of Needham
781-455-7940 ext. 220

Sent from my iPad



FOOD ESTABLISHMENT INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector
B02F2	12/9/21	1:11 PM 2:02 PM	Re-Inspection	Restaurant	D.Acosta

Permit Number	Risk	Variance

Violation Summary:	Priority	Pf	Core	Repeat
	2	1	2	4

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 Repeat Violations Highlighted in Yellow

Supervision					Protection from Contamination (Cont'd)				
	IN	OUT	NA	NO COS		IN	OUT	NA	NO COS
1. PIC present, demonstrates knowledge, and performs duties	✓				15. Food separated and protected	2	✓		✓
2. Certified Food Protection Manager	✓				16. Food-contact surfaces; cleaned & sanitized		✓		
Employee Health					17. Proper disposition of returned, previously served,		✓		
	IN	OUT	NA	NO COS		IN	OUT	NA	NO COS
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	✓				Time/Temperature Control for Safety				
4. Proper use of restriction and exclusion	✓					IN	OUT	NA	NO COS
5. Procedures for responding to vomiting and diarrheal events	✓				18. Proper cooking time & temperatures		✓		
Good Hygienic Practices					19. Proper reheating procedures for hot holding		✓		
	IN	OUT	NA	NO COS	20. Proper cooling time and temperature		✓		
6. Proper eating, tasting, drinking, or tobacco use	✓				21. Proper hot holding temperatures		✓		
7. No discharge from eyes, nose, and mouth	✓				22. Proper cold holding temperatures		✓		
Preventing Contamination by Hands					23. Proper date marking and disposition	1	✓		✓
	IN	OUT	NA	NO COS	24. Time as a Public Health Control; procedures & records		✓		
8. Hands clean & properly washed	✓				Consumer Advisory				
9. No bare hand contact with RTE food or a pre-approved	✓					IN	OUT	NA	NO COS
10. Adequate handwashing sinks supplied and accessible	✓				25. Consumer advisory provided for raw/undercooked food		✓		
Approved Source					Highly Susceptible Populations				
	IN	OUT	NA	NO COS		IN	OUT	NA	NO COS
11. Food obtained from approved source	✓				Food/Color Additives and Toxic Substances				
12. Food received at proper temperature	✓					IN	OUT	NA	NO COS
13. Food in good condition, safe & unadulterated	✓				27. Food additives: approved & properly used		✓		
14. Required records available: shellstock tags, parasite	✓				28. Toxic substances properly identified, stored & used		✓		
Repeat Violations Highlighted in Yellow					Conformance with Approved Procedures				
	IN	OUT	NA	NO COS		IN	OUT	NA	NO COS
					29. Compliance with variance/specialized process/HACCP		✓		

Good Retail Practices

Safe Food and Water					Proper Use of Utensils				
	IN	OUT	NA	NO COS		IN	OUT	NA	NO COS
30. Pasteurized eggs used where required	✓				43. In-use utensils: properly stored				
31. Water & ice from approved source					44. Utensils, equip. & linens: properly stored, dried & handled				
32. Variance obtained for specialized processing methods	✓				45. Single-use/single-service articles: properly stored & used				
Food Temperature Control					46. Gloves used properly				
	IN	OUT	NA	NO COS	Utensils, Equipment and Vending				
33. Proper cooling methods used; adequate equip. for temp.	✓					IN	OUT	NA	NO COS
34. Plant food properly cooked for hot holding					47. All contact surfaces cleanable, properly designed,				
35. Approved thawing methods used					48. Warewashing facilities: installed, maintained & used; test				
36. Thermometers provided & accurate					49. Non-food contact surfaces clean				
Food Identification					Physical Facilities				
	IN	OUT	NA	NO COS		IN	OUT	NA	NO COS
37. Food properly labeled; original container					50. Hot & cold water available; adequate pressure				
Prevention of Food Contamination					51. Plumbing installed; proper backflow devices				
	IN	OUT	NA	NO COS	52. Sewage & waste water properly disposed				
38. Insects, rodents & animals not present	1	✓		✓	53. Toilet facilities: properly constructed, supplied, & cleaned				
39. Contamination prevented in prep, storage & display	1	✓		✓	54. Garbage & refuse properly disposed; facilities maintained				
40. Personal cleanliness					55. Physical facilities installed, maintained & clean				
41. Wiping cloths; properly used & stored					56. Adequate ventilation & lighting; designated areas use				
42. Washing fruits & vegetables					60. 105 CMR 590 violations / local regulations		✓		

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA 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 you are subject to a notice of suspension, revocation, or non-renewal

D.Acosta

Francisco - Expires
Certificate #:

Follow Up Required: Y Follow Up Date: _____

FOOD SAFETY INSPECTION REPORT

Page Number

2

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
B02F2

Date
12/9/21

Time In/Out
1:11 PM
2:02 PM

Inspector
D.Acosta

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Protection From Contamination

Food Separated and protected

15

3-302.11 (A)(1) Raw Animal Foods Separated from RTE - Kitchen -

- Pr** Raw meat stored in same container as cooked products.
Code: Food shall be protected from cross-contamination by: (1) Separating raw animal foods during storage preparation, holding and display from: (a) Raw RTE food including other raw animal food such as fish for sushi or molluscan shellfish or other raw RTE food such as fruits and vegetables, and (b) cooked RTE food.



FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
B02F2

Date
12/9/21

Time In/Out
1:11 PM
2:02 PM

Inspector
D.Acosta

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

15

3-302.11 (A)(1) Raw Animal Foods Separated from RTE - Kitchen -

COS

Pr

Raw beef containers stored next to boxes of cilantro and chiles. Also stored above beer cans. Beef was moved to a low shelf on the other side of the walk in. Code: Food shall be protected from cross-contamination by: (1) Separating raw animal foods during storage preparation, holding and display from: (a) Raw RTE food including other raw animal food such as fish for sushi or molluscan shellfish or other raw RTE food such as fruits and vegetables, and (b) cooked RTE food.

**Time / Temperature Control for Safety**

FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
B02F2

Date
12/9/21

Time In/Out
1:11 PM
2:02 PM

Inspector
D.Acosta

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Date marking and disposition

23 3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep - Kitchen -

COS **Pf** Items held in storage past 7 days. Voluntarily discarded. Tamales were previously frozen. Not clear on the date they were thawed. Also stored next to raw meat. Code: *Refrigerated, RTE/TCS food prepared and held refrigerated for more than 24 hours in a food establishment shall be clearly marked at the time of preparation to indicate the date by which the food shall be consumed, sold or discarded when held at a temperature of 41°F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. A refrigerated, RTE/TCS food ingredient or a portion of a refrigerated, RTE/TCS food that is subsequently combined with additional ingredients or portions of food shall retain the date marking of the earliest-prepared or first-prepared ingredient.*



Prevention of Food Contamination

FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
B02F2

Date
12/9/21

Time In/Out
1:11 PM
2:02 PM

Inspector
D.Acosta

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Insect, rodents & animals not present

38 6-501.111 (A)(B)(D) Controlling Pests - Kitchen -

- COS** **C** Fly light underneath juicer and chips. Old plantains were in bin and beer in a cup with a fly tape. Makeshift trap. Removed immediately. Light presence of flies near this area. Chips in bin were voluntarily discarded. The light was removed. Need to follow up with pest control. *Code: The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by: routinely inspecting incoming shipments of food and supplies; routinely inspecting the premises for evidence of pests; and eliminating harborage conditions.*



39 3-305.11 Food Storage - Kitchen -

- COS** **C** Lettuce in box in ground of walk in. Moved to shelf. *Code: Food shall be protected from contamination by storing food: in a clean dry location; where it is not exposed to splash, dust, or other contamination; and at least 6 inches off the floor.*



FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
B02F2

Date
12/9/21

Time In/Out
1:11 PM
2:02 PM

Inspector
D.Acosta

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Notes

Notes

88

Notes - Outside -

N Dumpsters in order. - General Notes.



Positive Notes

FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
B02F2

Date
12/9/21

Time In/Out
1:11 PM
2:02 PM

Inspector
D.Acosta

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Proper Food Safety Practices

98

98 Proper Food Safety Practices - -

N Items being date marked. - Excellent.



Temperatures

Area	Equipment	Product	Notes	Temps
Kitchen	Walk in beer cooler	Raw beef		37 °F
Kitchen	Burrito station right	Raw beef		36 °F
Kitchen	Burrito station right	Raw chicken		37 °F
Kitchen	Burrito station right	Cut onions		40 °F
Kitchen	Hot holding unit right	Cooked chicken		161 °F
Kitchen	Hot holding unit left	Carnitas cooked		150 °F
Kitchen	Burrito station left	Cabinet ambient		36 °F

FOOD SAFETY INSPECTION REPORT

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
B02F2

Date
12/9/21

Time In/Out
1:11 PM
2:02 PM

Inspector
D.Acosta

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Temperatures in **RED** identify items in the temperature danger zone. See the report notes for specific details.

Notes

Asked staff member about ServSafe certificate that was submitted. He stated that he has not taken any exams. A certificate was submitted in his name.

Owner stated that exams were taken online. Need to submit instructor of course to verify who took the exam.

CPR in process of scheduling class for all employees. Gaskets were ordered through FixGuys Boston. Awaiting arrival. Need to add door to side to prevent non employee entry into food prep.

Thermometers stem type were bought for employees at the front.

Waltham pest control is due by the 11th.

Need to begin keeping cooling logs as required by MOU. Ice wands still need to be purchased as well as vomit clean up kit.

Diana Acosta

From: Tara Gurge
Sent: Friday, December 10, 2021 8:38 AM
To: Diana Acosta
Subject: RE: Hungry Coyote Reinspection

I will also give Francisco a call today about these ongoing issues and mention to him that he needs to improve since we are going to bring this up to the Board of Health at our upcoming meeting and we will need to make a decision if we can allow his food permit to get renewed or what other options we may need to look at in order to allow him to stay open to the public.

This is just unacceptable.

Tara

From: Diana Acosta <dacosta@needhamma.gov>
Sent: Thursday, December 9, 2021 4:48 PM
To: Tara Gurge <TGurge@needhamma.gov>
Subject: Re: Hungry Coyote Reinspection

No gate. No lock. Francisco as always states that he's "working on it".

From: Tara Gurge <TGurge@needhamma.gov>
Sent: Thursday, December 9, 2021 3:18 PM
To: Diana Acosta <dacosta@needhamma.gov>
Subject: FW: Hungry Coyote Reinspection

Diana –

I just saw your follow-up inspection report. Is this true?? (See following excerpt from your report.) Asked staff member about ServSafe certificate that was submitted. He stated that he has not taken any exams. A certificate was submitted in his name.

How did he have a certificate in his name if he did not take any exams? I definitely think if this is going on, we need to bring this up to the BOH at our next meeting and see how we need to proceed. No wonder no one over there seems to have any food safety knowledge or training, especially if they are forging their ServSafe certs. Have you called the ServSafe trainer yet to get more info. and a confirmation?

We need to order him to hire a certified trainer off of the state ServSafe Trainer list to come out ASAP to set up a training for his entire staff. Tell him that we will not renew his food permit without current and VALID certificates submitted from this training. I'm still confused as to why he hasn't brought in a ServSafe trainer yet, since it's been almost 3 weeks since our Administrative Hearing, which he told us he would immediately bring a certified ServSafe trainer in to train his entire staff, correct? (I can follow-up with him on that if you want.) We need to contact him ASAP.

Also – Has the gate lock/signage been installed yet, to prevent non-staff from entering his food prep area?

Please let me know.

Tara

From: Diana Acosta <dacosta@needhamma.gov>

Sent: Thursday, December 9, 2021 2:05 PM

To: francisco@poet-king.com

Cc: Monica Pancare <mpancare@needhamma.gov>; Tara Gurge <TGurge@needhamma.gov>; Sheri Miller-Bedau <smiller-bedau@needhamma.gov>

Subject: Hungry Coyote Reinspection

Francisco,

Attached is the reinspection report from today. Please review and continue working on improving the establishment. Please send any invoices for parts ordered.

Best,

Diana Acosta, REHS/RS, MPH
Environmental Health Agent
Town of Needham
781-455-7940 ext. 220

Sent from my iPad

Diana Acosta

From: Tara Gurge
Sent: Friday, December 10, 2021 5:55 PM
To: Diana Acosta; Monica Pancare
Subject: FW: Hungry Coyote 8/29/20/ Improper ServSafe trainer history
Importance: High

LOOK AT THE EMAIL I FOUND RE: HUNGRY COYOTE (See below.) We caught him once before almost using an improper ServSafe trainer who was out of business! ! We had previously sent Francisco a list of valid ServSafe trainers.....He said he will provide us with his recent ServSafe trainers contact info. I don't know why he wasn't able to provide it to me today.

I will be sending out a summary email to everyone on what was discussed on the phone with him this afternoon. That will be my next email.

Tara

From: Francisco Mendez <francisco@poet-king.com>
Sent: Thursday, September 17, 2020 12:10 PM
To: Tara Gurge <TGurge@needhamma.gov>
Cc: Matthew Saiia <matt@poet-king.com>
Subject: Re: Hungry Coyote 8/29/20

Hi Tara sorry to hear that mr Arthur bloomquist is not longer in business he di help me whit my last certification. Like I sed before me and matdiel will Continue to study the book once he feels is ready to take the class and the test he will please send me all the information for the ather company's

Get [Outlook for iOS](#)

From: Tara Gurge <TGurge@needhamma.gov>
Sent: Thursday, September 17, 2020 9:40:31 AM
To: Francisco Mendez <francisco@poet-king.com>
Cc: Matthew Saiia <matt@poet-king.com>
Subject: RE: Hungry Coyote 8/29/20

Francisco -

We checked that website you forwarded to us, <http://cleanrestaurants.com/> - And this website has expired. We MUST have you sign up with a valid ServSafe Food Manager/Trainer **ASAP**. As I've mentioned to you in my initial email, Lisa Berger, with Berger Food Safety, is excellent and she also has bilingual trainers. Have you checked out her website? Here it is - <https://www.servingsafefood.com/product/servsafe-class-exam-new/> . I'd also be happy to forward you a current list of valid ServSafe bilingual trainers if you need them. Just let me know.

Please be sure to register for an upcoming ServSafe Food Manager training class ASAP, and forward me the class date confirmation.

I will look forward to hearing back from you soon on that requirement.

Thanks,



TARA E. GURGE, R.S., C.E.H.T., M.S.
ASSISTANT PUBLIC HEALTH DIRECTOR
Needham Public Health Division
Health and Human Services Department
178 Rosemary Street
Needham, MA 02494
Ph- (781) 455-7940; Ext. 211/Fax- (781) 455-7922
Mobile- (781) 883-0127
Email - tgurge@needhamma.gov
Web- www.needhamma.gov/health



 *please consider the environment before printing this email*

STATEMENT OF CONFIDENTIALITY

This e-mail, including any attached files, may contain confidential and privileged information for the sole use of the intended recipient(s). Any review, use, distribution or disclosure by others is strictly prohibited. If you are not the intended recipient (or authorized to receive information for the recipient), please contact the sender by reply e-mail and delete all copies of this message. Thank you.



[Follow Needham Public Health on Twitter!](#)

From: Francisco Mendez <francisco@poet-king.com>
Sent: Wednesday, September 16, 2020 4:19 PM
To: Tara Gurge <TGurge@needhamma.gov>
Cc: Matthew Saiia <matt@poet-king.com>
Subject: Re: Hungry Coyote 8/29/20



Get [Outlook for iOS](#)

From: Francisco Mendez <francisco@poet-king.com>
Sent: Wednesday, September 16, 2020 4:17:54 PM
To: Tara Gurge <TGurge@needhamma.gov>
Cc: Matthew Saiia <matt@poet-king.com>
Subject: Re: Hungry Coyote 8/29/20

Hi Tara matdiel And i been studying and reading the book for servsafe we will go true Arthur bloomquist frow www.cleanrestaurants.com this company has help me in my last 2 servsafe manager certifications soon as matdiel Feel ready for the test I will take him to the office and get it done I will let you know the progress in the next few weeks thank you for waiting

Get [Outlook for iOS](#)

From: Tara Gurge <TGurge@needhamma.gov>
Sent: Wednesday, September 16, 2020 12:55:47 PM
To: Francisco Mendez <francisco@poet-king.com>
Cc: Matthew Saiia <matt@poet-king.com>
Subject: RE: Hungry Coyote 8/29/20

Francisco –

Are there any updates to share? Do you have a confirmed ServSafe Food Manager training date set yet for Matdiel? (Again, her classes tend to book up a month in advance, due to COVID, so I strongly encourage you to book out a class ASAP.) We will need that for our record. You have until mid-October to have an additional staff member ServSafe certified and we must also receive a copy of the training certificate for our file.

Please let me know.

Thanks,
Tara

From: Francisco Mendez <francisco@poet-king.com>
Sent: Tuesday, September 8, 2020 3:05 PM
To: Tara Gurge <TGurge@needhamma.gov>
Cc: Matthew Saiia <matt@poet-king.com>
Subject: Re: Hungry Coyote 8/29/20

Hi Tara I did saw the message I bought a book for matdiel He's already working in learning soon as he's ready I will contact the person you sent me so he-can take a test and become a certified

Get [Outlook for iOS](#)

From: Tara Gurge <TGurge@needhamma.gov>
Sent: Tuesday, September 8, 2020 2:53:41 PM
To: Francisco Mendez <francisco@poet-king.com>
Cc: Matthew Saiia <matt@poet-king.com>
Subject: FW: Hungry Coyote 8/29/20

Francisco –

Just making sure you received my follow-up email (see below.)

Please let me know your thoughts on that.

Thanks,
Tara

From: Tara Gurge
Sent: Thursday, September 3, 2020 5:35 PM
To: Francisco Mendez <francisco@poet-king.com>
Cc: Matthew Saiia <matt@poet-king.com>
Subject: RE: Hungry Coyote 8/29/20

Francisco –

Thanks for the quick reply. So I spoke to Monica and gave her your updates. We appreciate you working with us on relocating those indoor tables and chairs so that they are minimum 6 feet apart.

On the training requirement, we feel that a more strict food safety training (i.e. ServSafe) must be conducted by a food service consultant. Given the fact that during Monica's inspection, the basic fundamentals of making sure there were sufficient paper towels and to also know where the chlorine sanitizer strips were kept, should be forefront, and reportedly your staff seemed like they were not sufficiently trained on those 2 very important food safety protocols. **(PLEASE NOTE: These food safety protocols are a basic necessity in order to avoid a risk of having someone come down with a foodborne illness, as you know.)**

Monica suggested that you have someone else certified within 45 days as I stated in her report.

Would it be possible to have your new female staff member take her ServSafe Food Manager training in the near future? Actually, we also work with Lisa Berger, and I just took my training via Zoom with her trainer Eileen, and it was great! I was also able to take my exam remotely via ProctorU. They've added some info. on COVID-19 requirements as it relates to food establishments, and your new employee can obtain all the most up to date info. on that topic, and share with everyone on your staff.

Would that be possible? Lisa Berger has a bunch of upcoming trainings listed on her website, and I feel she is top notch. (I've taken that exam five times now, and I always learn something new!) She's great.

Please let me know your thoughts on that. (You can never have too many people trained in food safety on site. The more people trained, the more you can feel good about the fact that your establishment is in good hands when you cannot be there.)

We will be in touch!

Thanks again,
Tara

From: Francisco Mendez <francisco@poet-king.com>
Sent: Thursday, September 3, 2020 11:13 AM
To: Tara Gurge <TGurge@needhamma.gov>
Cc: Matthew Saiia <matt@poet-king.com>
Subject: Re: Hungry Coyote 8/29/20

Tara The two people they were here on Saturday when Monica was doing an inspection is Jenaro Delacruz Mendoza and matdiel Martinez

Both are being trained by me and also they were part of the training that was given back in February

We are in the process to hire one more person when we do I will train her on all matter of safety on the kitchen matdiel Martinez was on charge on Saturday for few hours while I was on a break he is been Train to do everything in the restaurant. I Also move the tables so there are six feet a part

Get [Outlook for iOS](#)

From: Tara Gurge <TGurge@needhamma.gov>

Sent: Thursday, September 3, 2020 9:28:27 AM

To: Francisco Mendez <francisco@poet-king.com>

Cc: Matthew Saiia <matt@poet-king.com>

Subject: RE: Hungry Coyote 8/29/20

Hello Francisco, thanks for getting back to me. There is no meeting on Friday, I just need to know your plan on retraining your staff, as Monica indicated in your most recent food establishment inspection report. Here are the items we need you to address, and get back to us on ASAP (please reply in an email back to me):

- Last weekend, did you assign a staff member to be the 'Person in Charge' when you were absent, as required in the Food Code?
- Is the staff member you leave in charge of your establishment when you are absent fully trained in all required Food Code health and safety code requirements?
- Did you hire additional staff since your last training back in February with Berger Food Safety?
- Will you be able to re-train your new staff on proper Food Code food safety requirements? IF so, which staff will be trained? (Please list out names.)

Please get back to me ASAP on those items, so we can let our BOH know.

Thanks,
Tara

From: Francisco Mendez <francisco@poet-king.com>

Sent: Thursday, September 3, 2020 8:36 AM

To: Tara Gurge <TGurge@needhamma.gov>

Cc: Matthew Saiia <matt@poet-king.com>

Subject: Re: Hungry Coyote 8/29/20

Hi Tara the reason we never move the tables was nobody's eating inside 100 % to go Maybe one or two tables at Day I know is a requirement so will move then what time is the meeting on Friday can you send me the login information

Get [Outlook for iOS](#)

From: Tara Gurge <TGurge@needhamma.gov>

Sent: Wednesday, September 2, 2020 4:25:53 PM

To: Francisco Mendez <francisco@poet-king.com>

Cc: Matthew Saiia <matt@poet-king.com>

Subject: FW: Hungry Coyote 8/29/20

Francisco -

Just making sure you received my previous email (See below and attached.) We must hear back from you on these requirements. We have our monthly virtual Board of Health meeting next week and we need to hear back from you on

or before the end of the day on Friday, Sept. 4, 2020.

We will look forward to hearing back from you by the end of the day tomorrow.

Thanks,
Tara

-----Original Message-----

From: Tara Gurge
Sent: Tuesday, September 1, 2020 4:59 PM
To: 'francisco@poet-king.com' <francisco@poet-king.com>
Cc: Diana Acosta <dacosta@needhamma.gov>
Subject: FW: Hungry Coyote 8/29/20
Importance: High

Francisco -

We are in receipt of Monica's recent food establishment inspection report that was conducted over this past weekend (See attached.) We see that you are required to re-train staff on proper food safety protocols ASAP. We recall that you had a food consultant in to conduct a training to your staff back in February. Did you hire new staff recently? If so, we must ensure that your new staff is also properly trained in the correct food safety protocols. Can you please confirm? Who was assigned to be your designated 'Person In Charge' over this past weekend? It seemed that the staff present were not clear on who was the manager in charge in your absence. Please let us know.

We also received the following pictures of your current indoor seating set up (See attached.) We need to ensure that your tables and chairs are spaced out at least 6 feet, per state COVID-19 requirements. It looks like you will be required to space out these tables and chairs a bit more in order to meet these requirements.

Please get back to us on those requirements.

We will look forward to hearing back from you soon on those urgent items.

Thanks,
Tara

TARA E. GURGE, R.S., C.E.H.T., M.S.
ASSISTANT PUBLIC HEALTH DIRECTOR
Needham Public Health Division
Health and Human Services Department
178 Rosemary Street
Needham, MA 02494
Ph- (781) 455-7940; Ext. 211/Fax- (781) 455-7922
Mobile- (781) 883-0127
Email - tgurge@needhamma.gov
Web- www.needhamma.gov/health

II please consider the environment before printing this email STATEMENT OF CONFIDENTIALITY This e-mail, including any attached files, may contain confidential and privileged information for the sole use of the intended recipient(s). Any review, use, distribution or disclosure by others is strictly prohibited. If you are not the intended recipient (or authorized to receive information for the recipient), please contact the sender by reply e-mail and delete all copies of this message. Thank you.

Follow Needham Public Health on Twitter!

-----Original Message-----

From: Monica Pancare <mpancare@needhamma.gov>

Sent: Saturday, August 29, 2020 4:22 PM

To: francisco@poet-king.com

Cc: Diana Acosta <dacosta@needhamma.gov>; Tara Gurge <TGurge@needhamma.gov>

Subject: Hungry Coyote 8/29/20

Diana Acosta

From: Tara Gurge
Sent: Friday, December 10, 2021 6:02 PM
To: francisco@poet-king.com
Cc: Diana Acosta; Monica Pancare; Sheri Miller-Bedau
Subject: FW: Hungry Coyote Reinspection / URGENT Follow-ups needed from you ASAP
Attachments: HungrycoyoteReinspection12.9.21.pdf

Importance: High

Francisco –

It was nice touching base with you this afternoon about these urgent, ongoing food safety violations observed at your Needham Hungry Coyote food establishment. I have also attached a copy of Diana's recent food establishment inspection report, just so you have it right in front of you, for your reference. (See attached.)

Here is a summary of what was discussed and items we hope to see dramatic improvement on by next week, below:

- Need name and direct contact info. for your Servsafe Food Trainer, so we can verify recent trainings. **(Please forward to us by next Monday (12/13)).**
- Need Vomit Clean-up Kit by next week;
- Need to verify gate/lock and signage installed (You stated that it was installed yesterday.) We will be coming back out to verify those items next week.
- Need to verify proper cooling ice wands on site by next week;
- Need to alleviate your drain fly/fruit fly problem ASAP. I asked you to verify whether these are indeed fruit flies OR whether these could possibly be drain flies. Please have your pest control technician treat and clean your floor drains throughout your establishment to ensure these pests are not breeding in your drains. Please confirm.
- Need to receive a copy of your pest control report scheduled for tomorrow, 12/11/21. Please send us a copy of that report after the scheduled pest inspection tomorrow. **(PLEASE NOTE: We may need to increase your pest service schedule if we see the need, especially if no progress is observed by next week.)**
- Need to ensure all raw foods are stored separately (and on bottom shelf) from your cooked or ready-to eat food items ASAP. (See pics in report attached from Diana's recent food establishment inspection.)
- You stated that you will also be having an additional 2 staff members take the ServSafe Food Manager and Food Allergy trainings ASAP. Please provide us with those additional staff training dates by next week. (Please ensure you are contracting with a valid ServSafe Food Manager trainer.)
- We need to receive your updated Food Allergy training certificate, which is currently expired, which you said you will be forwarding to us for our record by next week.
- We need to receive your scheduled Choke Saver staff training dates/trainer info. by next week for our file.
- Need to receive your cold-holding logs on a weekly basis. Please submit logs by next week, and continue sending them in to us on a weekly basis from now on – since those will be needed in order to renew your food permit for next year (Also - This is part of your MOU agreement with us);
- Need to receive your weekly cleaning logs ASAP. Again we must receive these logs by next week, and you must continue sending those logs in to us on a weekly basis from now on – since those will be needed in order to renew your food permit for next year (Also - This is part of your MOU agreement with us)
 - o **PLEASE NOTE:** This required cleaning log needs to have a space for staff to fill out/initial and you must ensure that ALL areas, including Bar Area and area behind cooking line where grease debris were present, are on that log to ensure these areas are kept clean and maintained. Need to forward us signed/dated weekly cleaning logs until further notice. Staff needs to initial items that are conducted on the log on a daily/weekly basis.

- Need a copy of your refrigeration gasket receipt by next week.
- Proper storage of all food items must be observed on site. Diana noted in her recent report that a box of lettuce was found on the floor of the refrigerator walk-in (see pic in report attached for your reference.) Please train employees how to properly store food items. Improvement must be observed. We will be verifying that next week.
- As noted in your recent food establishment inspection report, you must ensure that staff is trained in proper date-marking protocols, and food is properly discarded after the 7 days. Please show improvement in that requirement ASAP. We will be verifying that next week.
- ALL items from previous food inspection reports must be corrected by next week. Again, we must see continued improvements being made on site.

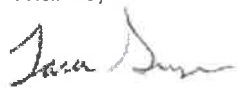
As was discussed, we must see dramatic improvements made on site on all these critical food safety items by next week. If we continue to see lack of improvement, we will not be able to renew your current food permit for January 1, 2022.

You have 3 more weeks to show us that you are willing to correct these ongoing food safety and health and sanitation issues before your current food permit expires, and after that 3 week timeframe, we will need to make a decision whether your food establishment can be maintained in a safe and clean and sanitary condition in order to allow it to remain open to the public. These ongoing items will also be discussed at our upcoming monthly Board of Health meeting.

We are looking forward to working with you and on seeing this immediate improvement on site so we can allow you to continue to operate your restaurant. Please let us know if you have any questions on any of the items noted in this email.

We will be visiting you again for our follow-up inspection next week to verify that all these remaining items have been sufficiently addressed and we hope to continue to see improvement on site. Thanks for your cooperation in this urgent health and safety matter.

Thanks,



TARA E. GURGE, R.S., C.E.H.T., M.S. (she/her/hers)
 ASSISTANT PUBLIC HEALTH DIRECTOR
 Needham Public Health Division
 Health and Human Services Department
 178 Rosemary Street
 Needham, MA 02494
 Ph- (781) 455-7940; Ext. 211/Fax- (781) 455-7922
 Mobile- (781) 883-0127
 Email - tgurge@needhamma.gov
 Web- www.needhamma.gov/health



please consider the environment before printing this email

STATEMENT OF CONFIDENTIALITY

This e-mail, including any attached files, may contain confidential and privileged information for the sole use of the intended recipient(s). Any review, use, distribution or disclosure by others is strictly prohibited. If you are not the intended recipient (or authorized to receive information for the recipient), please contact the sender by reply e-mail and delete all copies of this message. Thank you.



[Follow Needham Public Health on Twitter!](#)

From: Diana Acosta <dacosta@needhamma.gov>

Sent: Thursday, December 9, 2021 2:05 PM

To: francisco@poet-king.com

Cc: Monica Pancare <mpancare@needhamma.gov>; Tara Gurge <TGurge@needhamma.gov>; Sheri Miller-Bedau <smiller-bedau@needhamma.gov>

Subject: Hungry Coyote Reinspection

Francisco,

Attached is the reinspection report from today. Please review and continue working on improving the establishment. Please send any invoices for parts ordered.

Best,

Diana Acosta, REHS/RS, MPH
Environmental Health Agent
Town of Needham
781-455-7940 ext. 220

Sent from my iPad

Diana Acosta

From: Francisco Mendez <francisco@poet-king.com>
Sent: Monday, December 13, 2021 1:13 PM
To: Diana Acosta
Subject: Waltham pets
Attachments: Service Inspection Report.pdf

The information for the online training is efrain Valdez

Cooksafe1998@gmail.com You can contact him I am Oslo calling lisa Berger for a in person training for all the employees. I let you know when u get a day thanks

Get [Outlook for iOS](#)

Diana Acosta

From: Tara Gurge
Sent: Monday, January 3, 2022 10:31 AM
To: Diana Acosta
Subject: FW: URGENT-ServSafe trainer info./verification needed -
Attachments: food-safety-exams-trainers-nov-9-2021.pdf

Importance: High

FYI -

From: Tara Gurge
Sent: Tuesday, December 14, 2021 1:44 PM
To: Francisco Mendez <francisco@poet-king.com>
Subject: RE: URGENT-ServSafe trainer info./verification needed -
Importance: High

Francisco -

Hello – I'm just following up with you on this ServSafe Food Manager trainer info. that you previously provided to us, specifically for Efrain Valdez, contact email - Cooksafe1998@gmail.com . Is he a valid ServSafe Food Manager trainer? We do not see any verification of that. We are also confused since when we searched the Servsafe certificate numbers online that were listed on your 2 recent staff training certificates, here is what comes up for an instructor – **Eugenio Sanchez**. (See highlighted areas below.) Here is the ServSafe certificate verification website for you to check out for yourself - <https://www.servsafe.com/access/SS/Certifications/Search> .

CERTIFICATE SEARCH RESULTS

Last Name	<u>First Name</u>	Cert#	Exam Date	Expires	Instructor	Sponsor
DE LA CRUS MENDOZA	GENARO	21345461	12/7/2021	12/7/2026	Eugenio Sanchez	Advanced Technology Management

CERTIFICATE SEARCH RESULTS

Last Name	<u>First Name</u>	Cert#	Exam Date	Expires	Instructor	Sponsor
GONZALEZ	GEROVAN	21344870	12/7/2021	12/7/2026	Eugenio Sanchez	Advanced Technology Management

We also emailed Efrain Valdez back requesting a copy of his ServSafe trainer/proctor training certificate, and we have not received a copy of that back from him as of yet. Can you please contact him? We need to ensure that this data is correct, and this trainer is verified, or we will not be able to accept this training that was recently conducted for your 2 staff members. **This is a requirement in your signed MOU that you have 2 more staff members Servsafe Food Manager trained.**

We need to validate that he is a certified ServSafe trainer, and if so, we need to find out why Efrain's name was not listed on these recent ServSafe Food Manager training certificates as the certified instructor. Servsafe is also investigating this issue on their end as well.

Were you aware of these discrepancies? We may not be able to accept your staff ServSafe trainings if we are unable to verify that trainer info.

The only other option is to ensure that those 2 staff get their ServSafe training done with another valid trainer, and you must expedite that training. I've attached the updated list of certified Servsafe trainers to this email, for your reference (See attached.) **This is urgent since this issue will need to be straightened out before we can renew your food permit for next year.**

Please let me know.

Thanks,
Tara

From: Francisco Mendez <francisco@poet-king.com>
Sent: Monday, December 13, 2021 4:13 PM
To: Tara Gurge <TGurge@needhamma.gov>
Subject: Re: Waltham pets service

+1 (740) 807-3769 This is number

Get [Outlook for iOS](#)

From: Tara Gurge <TGurge@needhamma.gov>
Sent: Monday, December 13, 2021 3:53:33 PM
To: Francisco Mendez <francisco@poet-king.com>
Subject: RE: Waltham pets service

Okay, do you also have a contact phone number for him? I've emailed him, and have received no reply. We must connect with him before our Board of Health meeting tomorrow.

How did you get a hold of him? Can you please have him reach out to me directly? It's urgent that we speak with him.

Thanks,



TARA E. GURGE, R.S., C.E.H.T., M.S. (she/her/hers)
ASSISTANT PUBLIC HEALTH DIRECTOR
Needham Public Health Division
Health and Human Services Department
178 Rosemary Street
Needham, MA 02494
Ph- (781) 455-7940; Ext. 211/Fax- (781) 455-7922

Mobile- (781) 883-0127

Email - tgurge@needhamma.gov

Web- www.needhamma.gov/health



please consider the environment before printing this email

STATEMENT OF CONFIDENTIALITY

This e-mail, including any attached files, may contain confidential and privileged information for the sole use of the intended recipient(s). Any review, use, distribution or disclosure by others is strictly prohibited. If you are not the intended recipient (or authorized to receive information for the recipient), please contact the sender by reply e-mail and delete all copies of this message. Thank you.



[Follow Needham Public Health on Twitter!](#)

From: Francisco Mendez <francisco@poet-king.com>

Sent: Monday, December 13, 2021 1:08 PM

To: Tara Gurge <TGurge@needhamma.gov>; Diana Acosta <dacosta@needhamma.gov>

Subject: Waltham pets service

The person who help as whit on line training for servsafe information Cooksafe1998@gmail.com his name is efrain Valdez.

Get [Outlook for iOS](#)



The Commonwealth of Massachusetts
 Executive Office of Health and Human Services
 Department of Public Health
 Bureau of Environmental Health
 Food Protection Program
 305 South Street, Jamaica Plain, MA 02130-3597
 (617) 983-6712; (617) 983-6770 - Fax

**Massachusetts Food Protection Manager Certification
 Exam and Trainer Directory**

This directory was compiled to assist individuals and retail food businesses to find optional training programs and/or examinations for compliance with the food protection management certification requirement in 105 CMR 590.002 (A). Trainers listed in this directory:

- 1) meet the recommended instructor qualification identified in the *Massachusetts Guideline for Food Protection Manager Training Programs*,
- 2) use one or more of the Food Protection Manager Certification exams recognized in Massachusetts. The exams are provided by one of the six accredited test development organizations listed below, and
- 3) include in their training, the provisions of 105 CMR 590.000 that are unique to Massachusetts.

When choosing a trainer, we strongly recommend that you contact as many trainers as possible and obtain the following information:

- | | |
|--|--|
| <ul style="list-style-type: none"> ▪ Examination offered (see list below) ▪ Length of training/class schedules ▪ Cost of exam and/or training | <ul style="list-style-type: none"> ▪ Educational background of the trainer ▪ Food safety experience of the trainer ▪ References from previous student |
|--|--|

Massachusetts accepts Certificates with a five-year expiration date issued by any of the following Nationally-Accredited Exam Organizations	
To find out which of these organizations offer remote proctoring, go to https://anab.ansi.org/credentialing/food-protection-manager/remote-proctoring	
1	360training.com, Inc. - 1-888-360-8764 Learn2Serve® Food Protection Manager Certification Program
2	AboveTraining/StateFoodSafety.com - 1-801-494-1419 Certified Food Protection Manager (CFPM) Exam
3	National Registry of Food Safety Professionals - 1-800-446-0257 Food Protection Manager Certification Program International Certified Food Safety Manager
4	National Restaurant Association - 1-800-765-2122 ServSafe® Food Protection Manager Certification Program
5	Prometric Inc. - 1-443-751-4800 or 1-866-PROMETRIC (776-6387) Food Protection Manager Certification Program
6	The Always Food Safe Company, LLC - 1-844-312-2011 Food Protection Manager Certification

This document was updated on November 9, 2021 - The Massachusetts Department of Public Health does not in any way endorse or recommend any of the individuals or organizations presented on this list nor does the Department preclude anyone not on the list from conducting food safety training. The Department does not evaluate trainers and does not guarantee the success of their programs. Please note that this is not a comprehensive list and, although it is periodically updated, there is no guarantee that all information is current. You may also contact industry and regulatory organizations as well as telephone directories for further listings. Please note that all exams recognized by the Department carry a five-year expiration date.

Trainers

Patricia Alves, MBA

10 King's Row
Sandwich, MA 02563
Tel: 508-888-6351
PatriciaEdwar2@aol.com
Instructional Languages: English, Portuguese

Melissa Anne Baron, MSH, RD, LD/N

11 Hubbard Street
Lenox, MA 01240
Tel: 413-637-3451(H)
Tel: 413-358-3031(Cell)
melissabaron@aol.com
www.safefoodworks.com
Instructional Languages: English

Lisa Berger, MPH, CP-FS

PO Box 180446
Boston, MA 02118
Tel: 617-445-1647
Fax: 617-974-8764
lisa@servingssafefood.com
www.servingssafefood.com
Instructional Languages: English, Spanish, Portuguese

Henry M.J. Biagi

26 James St. Extension
Derry, NH 03038-4527
Tel: 603-434-0536
Fax: 603-434-0537
designsbybiagi@comcast.net
Instructional Languages: English

Arthur Bloomquist

109 West St.
Plympton, MA 02367
Tel: 781-585-2666
arthurbloomquist@yahoo.com
www.cleanrestaurants.com
Instructional Languages: English

Gary Boudreau, CP-FS

6 Crawford St., Suite 12
Cambridge, MA 02139
Tel: 617-599-3590
Fax: 617-576-4712
gary@bluefinconsultants.com
www.bluefinconsultants.com
Instructional Languages: English, Spanish

Robert E. Castagna, MS, MLA, MFA

8 Lothrop Street
Plymouth, MA 02360
Tel: 508-927-4187
redhookcuisine@gmail.com
Instructional Languages: English

Suzanne Fusini Collins, RN, MSN, MBA

52 Palmer Rd., P.O. Box 394
Brimfield, MA 01010
Tel: 413-245-4575
Fax: 413-245-4575
suzcollins@charter.net
Instructional Languages: English

Jacqueline McKenna-Dalton, CP-FS, CEHT

18 Lexington Lane
Millis, MA 02054
and
76 Willow Street
West Roxbury, MA 02132
Tel: 781-267-3985
Fax: none
Jacquidalt@aol.com
Instructional Languages: English

Victoria J D'Costa

968 Washington St.
Stoughton, MA 02072
Tel: 781-344-6344
Fax: 781-341-3978
VDCosta@ESIQual.com
www.ESIQual.com
Instructional Languages: English, Spanish

Kevin C. Doherty, CEC, CP-FS

27 Sparhawk St.
Brighton, MA 02135
Tel: 617-624-2503
Fax: 617-624-1660
Instructional Languages: English

Richard Doyon, MS

12 Cleveland Rd.
Beverly, MA 01915
Tel: 978-232-9900
Fax: 508-862-0105
pilgrimone@aol.com
Instructional Languages: English, Spanish

John Donohue

34 Donald Tennant Circle
North Attleboro, MA 02760
Tel: 508-699-4340
Fax: 508-699-4340
JD02760@yahoo.com
Instructional Languages: English

Trainers

Fred T. Faria

56 Main Street/P.O. Box 165
Hope, RI 02831
Tel: 401-828-5355
Fax: 401-822-4068
ffaria001@gmail.com
www.fariaassociates.net
Instructional Languages: English, Spanish

John Fratiello

1005 Main Street, Suite 1225
Pawtucket, RI 02860
Tel: 401-475-9696
Cell: 860-460-5569
Jfrat3@gmail.com
www.kidsfirstri.org
Instructional Languages: English

Thomas J. Goodfellow, RS, CHO, CEHT

53 Sailfish Drive
East Falmouth, MA 02536
Tel: 617-364-2647
tgfelo46@gmail.com
Instructional Languages: English

Lisa Smith Gossels, MS, RD, LDN

12 Juniper Lane
Framingham, MA 01701
Tel: 508-397-9048
Lisasmithrd@verizon.net
LESRD712@gmail.com
Instructional Languages: English

Monica V. Grezzi-Mulea MED, CP-FS

247 Northampton St., Suite 1
P.O. Box 358
Easthampton, MA 01027
Tel: 413-387-2204
safeandhealthyedu@yahoo.com
www.safeandhealthyedu.com
Instructional Languages: English, Spanish

Allen Gromko, CP-FS

11 Heard Drive
Ipswich, MA 01938
Tel: 978-356-4942
Fax: 978-356-9606
allengromko@verizon.net
Instructional Languages: English

Rajit Gupta, MPH, REHS/RS, CP-FS

100 Summer Street, Apt. 1-4
Watertown, MA 02472
Tel: 617-230-8634
guptafconsulting@gmail.com
Instructional Languages: English, Punjabi, Hindi, Urdu

Victoria E. Hart

3 Gardner Road
Peabody, MA 01960
Tel: 508-596-4169
Fax: 978-977-0480
vhartsolutionservices@gmail.com
Instructional Languages: Spanish, English

Ronald Herzberg, RS

PO Box 898
Sagamore Beach, MA 02562
Tel: 508-888-3775
Fax: 719-466-7655
handsonhealthassociates.com
Instructional Languages: English

Patrick Higgins

PO Box 24
Swansea, MA 02777
Tel: 508-642-5274
Fax: 866-283-8301
patrick@servsafeclasses.com
Instructional Languages: English

Ruth I. Jones BSN, RN, BC, CP-FS

440 East Squantum Street
Quincy, MA 02171
Tel: 617-376-1286
Cell: 617-708-6812
Fax: 617-376-1161
rjones@quincyma.gov
www.quincyma.gov
Instructional Languages: English

Rose Marie Karparis, RN, MPH

68 Florence Rd.
Florence, MA 01062
Tel: 413-584-9355
Cell: 413-250-3050
roe.karparis@comcast.net
Instructional Languages: English

Janice L. King, RD, LDN, SFNS

147 West Main St.
West Brookfield, MA 01585
Tel: 508-867-9735
Fax: 508-867-2600
janicelking@rcn.com
Instructional Languages: English

Trainers

Dirk Kiefer

157 B Hartford Str.
Natick, MA 01760
Tel: 508-816-9694
Fax: 508-315-3065
Kief53@aol.com
Instructional Languages: English, Spanish, Portugese

Adrian "Bud" Konn, CP-FS

45 Woodhill Hooksett Road
Bow, NH 03304
Tel: 855-478-7246
Fax: 603-224-3663
Bud@HRFoodSafe.com
www.HRFoodSafe.com
Instructional Languages: English, Spanish

Bon Koo

232 California Street
Newton, MA 02458
Tel: 617-216-3830
info@seatoyousushi.com
m.seatoyousushi.com
Instructional Languages: English

Karl W. Krawczyk

617 Montgomery St.
Chicopee, MA 01020
Tel: 413-885-5288
kkrawczyk@cpsge.org
roadkingflhri@charter.net
Instructional Languages: English

Wai Pak Kwan

18 Apex St.
Quincy, MA 02169
Tel: 781-664-7428
helloroger1999@yahoo.com
Instructional Languages: English, Mandarin, Cantonese, Fujianese, and Taisonese

Dottie LeBeau

P.O. Box 37
Hope, RI 02831
Tel: 401-385-9040
Fax: 401-385-9041
deejaylebeau@verizon.net
www.foodsafety-certification.com
Instructional Languages: English

Joanne Lee, RS

44 Mill St.
Boston, MA 02122
Tel: 617-645-5291
joannecurtislee@gmail.com
www.hoteltrainingcenter.org
[click on ServSafe (bottom of page)]
Instructional Language: English

Marcia Lee, MS

58 Dublin Dr.
Plymouth, MA 02360
Tel: 508-591-3233
info@Audit-On.com
Audit-On.com
Instructional Languages: English, Spanish

Maureen Lee

18 Shipley Circle
Westford, MA 01886
Tel: 978-621-2616
Fax: 978-692-1096
mojinsolutions.com
maureen.lee@mojinsolutions.com
Instructional Languages: English, Spanish, and Chinese

Cindy L. Luu, M.D.

1095 Commonwealth Ave Suite 300
Boston, MA 02215
Tel: 617-787-6888
Fax: 617-787-7888
cindy_luu@winvestllc.com
Instructional Languages: English, Cantonese

Grace Martins R.N.

81 Main Street Suite #8
Peabody, MA 01960
Tel: 978-977-0717
Fax: 978-531-7277
mshcgrace@aol.com
Instructional Languages: Portuguese, Brazilian, English

Heather D. McGowan, RD, LDN

15 Rabbit Run
West Harwich, MA 02671
Tel: 508-430-8535
Fax: 508-430-8535
heather@the-natural-solution.com
www.The-Natural-Solution.com
Instructional Languages: English

Trainers

Edward Micu

77 Old Stage Rd.
Chelmsford, MA 01824
Tel: 508-254-7669
emicu@comcast.net
Instructional Languages: English

Carol S. Mier, MA, RD, LDN

P.O. Box 485
Sagamore Beach, MA 02562
Tel: 401-456-8477
miercarol@netscape.net
Instructional Languages: English

Synthia Mimms

195 Pleasant Street
Melrose, MA 02176
Tel: 618-407-3749
synthiamimms@gmail.com
www.crystalcateringstl.com
Instructional Languages: English, Spanish

Peter M. Mirandi, MPH

Registered Sanitarian
North Shore Community College
Ferncroft Rd.
Danvers, MA 01923
Tel: 978-774-3001
MPHenviro@gmail.com
www.MPHfoodsafety.com
Instructional Languages: English

Marshie Morgan

200 Western Ave.
Bertram, TX 78605
Tel: 817-291-6000
marshie@mmbizsolutions.com
<https://www.mmbizsolutions.com/>
Instructional Languages: English

John Morrell, Ph.D, RS, CHO

PO Box 268
Marshfield, MA 02050-0268
Tel: 781-837-1395
Fax: 781-837-4820
Instructional Languages: English

David Nash, Ph.D., MPH, CP-FS

2734 North Fifth Street, 2nd Floor
Philadelphia, PA 19133
Tel: (800)723-3873
Fax: (215) 634-6184
afoodsafety@yahoo.com
Instructional Languages: English, Spanish

Eric F. Nusbaum, Ph.D, CHA

15 Grove St.
Greenfield, MA 01301-2325
Tel: 413-774-2786
Fax: 413-774-1726
and
8 Poquanticut Ave.
North Easton, MA 02356-2634
Tel: 617-938-8668
wheelwrightconsultants@verizon.net
www.wheelwrightconsultants.com
Instructional Languages: English, Spanish

David Nyachuba, Ph.D

397 Front Street
Chicopee, MA 01013
Tel: (413) 331-3322
david.nyachuba@gmail.com
Instructional Languages: English

Marlene O'Connell

54 Messinger St.
Canton, MA 02021
Tel: 339-927-3061
Fax: 781-899-3124
Moc1111@aol.com
Instructional Languages: English

Merridith A. O'Leary

6 Cheryl Lane
Southampton, MA 01073
Tel: 413-588-6234
westernmassfoodsafety@yahoo.com
Instructional Languages: English

Leslie Oliver, RD, RN, LDN

39 Boylston St.
Boston, MA 02116
Tel: 617-654-1228
Fax: 617-542-4705
loliver@stfranchishouse.org
www.stfranchishouse.org
Instructional Languages: English

Dennis Palazzo, CP-FS

67 Old Rowley Rd.
Newbury, PA 01951
Tel: 978-417-6118
dennispalazzo@MPHfoodprotection.com
www.MPHfoodprotection.com
Instructional Languages: English

Trainers

Tara Paster, CP-FS, FMP

25 Swinehart Rd.
Gilbertsville, PA 19525
Tel: 610-970-1776
Fax: 610-970-1760
Tara.paster@pastertraining.com
info@pastertraining.com
www.pastertraining.com
Instructional Languages: English

Devendra Patil

600 W. Cummings Park, Suite 1700
Woburn, MA 01801
Tel: 978-710-0128
sales@foodsafetyma.com
www.foodsafetyma.com
Instructional Languages: English

Susan Plaisted

22 Maple Street
Amesbury, MA 01913
Tel: 978-270-0063
susanplaisted@rocketmail.com
Instructional Languages: English

Arnold Price

P.O. Box 1432
Westford, MA 01886
Tel: 978-846-2044
a_price55@yahoo.com
Instructional Languages: English

Cindy Rice, RS, MSPH, CP- FS

70 Christina Dr.
Braintree, MA 02184
Tel: 781-356-1467
Fax: 781-356-3960
cindy@easternfoodsafety.com
www.easternfoodsafety.com
Instructional Languages: English

Charles B. Rocha, Jr., MA

934 Williamsburg Circle
Warwick, RI 02886
Tel: 401-829-0261
chipr@gmail.com
www.skillsbuildingamerica.org
Instructional Languages: English, Spanish

Pamela Ross-Kung, MS, RS

57 Longmeadow Road
Norwood, MA 02062
Tel: 781-605-8518
prosskung@safefoodmanagement.com
Instructional Languages: English

Michael A. Sarasin

250 Pawtucket Blvd.
Tyngsboro, MA 01879
Tel: 978-518-5560
Fax: none
and
430 North End Blvd.
Salisbury, MA 01952
Tel: 978-499-0009
michaelsarasin@yahoo.com
Instructional Languages: English

Alfred Scoglio, RS

89 Winthrop Rd.
Plymouth, MA 02360
Tel: 508-746-9353/ 508-930-1761
Fax: 508-746-9353 (call before faxing)
alsco.foodcheck@verizon.net
Instructional Languages: English

Shixian Sheng, MA

87 Tyler Street, 5th Floor
Boston, MA 02111
Tel: 617-426-9492 (w)
Tel: 781-321-5065 (c)
Fax: 617-482-2316
shixians55@gmail.com
www.aaca-boston.org
Instructional Languages: Chinese and English

Nancy Simonds-Ruderman

81 Noblehurst Ave.
Pittsfield, MA 01201
Tel: 413-429-7173
Fax: 413-443-3352
berkshiresafefood@gmail.com
www.berkshiresafefood.com
Instructional Languages: English and Spanish

Suzanne Stimson

69 Elm St.
Franklin, MA 02038
Tel: 508-846-0442
Fax: 508-541-8346
stimresources@verizon.net
www.providingsafefood.com
Instructional Languages: English

William Tribelli Sr.

P.O. Box 3681
Cranston, RI 02910
Tel: 401-275-5004
Fax: 401-275-5568
w.tribel@verizon.net
www.tribelliconsulting.com
Instructional Languages: English

Trainers

Vince Ventresca

968 Washington St. 2nd Floor
Stoughton, MA 02072
Tel: 781-344-6344
Fax: 781-341-3978
pventresca@esigual.com
*Instructional Languages: English, Portuguese
Spanish*

Sam Wong, Ph.D.

West Boylston, MA 01583
mdconsulting@charter.net
Instructional Languages: Chinese

Steven D. Yenco

81 Yankee Peddler Path
Madison, CT 06443-2641
Tel: 203-245-7073
Fax: 203-245-7073
sdyenco@basyc.com
Instructional Languages: English

Khalil Zadeh, DVM, MPH

70 Shawmut Road
Canton, MA 02021
Tel: 781-401-9999 / 781-401-9944
Fax: 781-401-9998
kszadeh@lapucklabs.com
Instructional Languages: English

Academia, Industry Associations, and Online Courses of Study

Cape Cod Cooperative Extension (Barnstable County)

P. O. Box 367
Barnstable, MA 02630
Tel: 508-375-6690
Fax: 508-362-4518
www.capecodextension.org
Instructional Languages: English

Food Marketing Institute - SuperSafe Mark Program

2345 Crystal Dr.
Arlington, VA 22202
Tel: 202-220-0659
Fax: 202-220-0876
www.supermark.com
Instructional Languages: English

MA Restaurant Association

160 East Main Street – Suite 2
Westborough, MA 01581
Tel: 508-303-9905
www.themassrest.org
Instructional Languages: English

Massasoit Community College

1 Massasoit Blvd
Brockton, MA 02302-3996
Tel: 508-588-9100 Ext.1307, Ext.1509,
Ext.1692
Fax: 508-427-1250- Brockton Campus
www.massasoit.mass.edu-brockton/canton
Instructional Languages: English

North Shore Community College

Ferncroft Rd.
Danvers, MA 01923
Tel: 978-762-4000
Instructional Languages: English
Tel: 413-545-0552
Fax: 413-545-1074
http://www.umass.edu/umext/nutrition/progr
ams/food_safety/index.html
Instructional Languages: English

UMASS Extension Nutrition Education Program

Department of Nutrition
Chenoweth Laboratory
University of Massachusetts
Amherst, MA 01003-9282
Tel: 413-545-1079
Fax: 413-545-1074

TAP Series, LLC

5655 Lindero Canyon Rd., Suite 501
Westlake Village, CA 91362
Tel: 888-826-5222
Fax: 818-889-8798
info@tapseries.com
www.tapseries.com
*Instructional Languages: English and
Spanish online course of study*

Premier Food Safety

1532 W Commonwealth Avenue, Suite A
Fullerton, CA 92833
Tel: 800-676-3121
info@PremierFoodSafety.com
www.PremierFoodSafety.com
*Instructional Languages: English online
course of study*

**Academia, Industry
Associations, and
Online Courses of Study**

Food Safety Training Center
P.O. Box 3134
Montgomery, AL 36109
Tel: 334-834-1714
Fax: 334-269-1977
AndyBozeman@FoodSafetyTrainingCenter.com
www.FoodSafetyTrainingCenter.com
*Instructional Languages: English online
course of study*

AboveTraining Inc./StateFoodSafety.com
507 E. Technology Ave., Bldg. C
Orem, UT 84097
Tel: 801-494-1416
Fax: 801-226-4315
support@statefoodsafety.com
www.StateFoodSafety.com
*Instructional Languages: English and
Spanish online course of study*

Eastern Food Safety
70 Christina Dr.
Braintree, MA 02184
Tel: 781-356-1467
Fax: 781-356-3960
cindy@easternfoodsafety.com
www.easternfoodsafety.com
*Instructional Languages: English and
Spanish online course of study*

Berger Food Safety Consulting
PO Box 180446
Boston, MA 02118
Tel: 617-445-1647
Fax: 617-974-8764
lisa@servingssafefood.com
www.servingssafefood.com
*Instructional Languages: English online
course of study*

Paster Training, Inc.
25 Swinehart Road
Gilbertsville, PA 19525
Tel: 610-970-1776
Fax: 484-415-0140
info@pastertraining.com
www.pastertraining.com
*Instructional Languages: English online
course of study*

We Serve Safely
33 Sutton Street
Lynn, Massachusetts 01901
Tel: 860-490-5888
S.Espinoza@weservesafely.com
www.weservesafely.com
Instructional Languages: Spanish, English

Diana Acosta

From: Francisco Mendez <francisco@poet-king.com>
Sent: Tuesday, December 14, 2021 2:27 PM
To: Tara Gurge; Diana Acosta
Subject: Fwd: Regarding Invoice# 964688 dated 12/13/2021
Attachments: Hungry Coyote Training 964688.pdf

Hi I will try to get the paperwork from the trainer here it is our new in person training from Lisa Berger For all kitchen employees.

Get [Outlook for iOS](#)

From: Lisa Berger <lisa@servingsafefood.com>
Sent: Monday, December 13, 2021 6:53:43 PM
To: Francisco Mendez <francisco@poet-king.com>
Cc: Pedro Diaz <pedro@servingsafefood.com>
Subject: Regarding Invoice# 964688 dated 12/13/2021

Hi Francisco,

I'm glad you and Pedro were able to coordinate this training. He will be there on Dec. 20th at 8am as you two discussed.

Here's a copy of the invoice - I put in a discount since you just had this and are starting over with new staff.

Have a wonderful night,

Lisa M. Berger, MPH, CP-FS
Berger Food Safety Consulting
www.servingsafefood.com
www.facebook.com/BergerFoodSafetyConsulting
www.twitter.com/ServingSafeFood
Office: 617-445-1647
Cell: 617-974-8764
FAX: 617-427-7890



PO Box 180446 Boston, MA 02118
(617) 445-1647 Fax (617) 427-7890
www.servingssafefood.com

INVOICE 964688
Page 1 of 1

Submitted To:

Hungry Coyote
Francisco
1185 Highland Ave.
Needham, MA 02492

Invoice Details

PO Number:	Invoice Date: 12/13/21
Payments:	Invoice Total: \$440.00
Payment Due: 12/13/2021	Balance Due: \$440.00
Terms: On Receipt	

Qty	Item Code	Description	Tax	Price	Amount
1	FS101	Food Safety 101 - December 20, 2021 from 8am to 10am	☐	\$500.00	\$500.00
4	FS101GUIDE	Food Safety 101 Employee Guide	☐	\$10.00	\$40.00
1	DISC	Discount	☐	-\$100.00	-\$100.00

Notes:

Totals:

Subtotal:	\$440.00
Shipping:	
Tax:	
Invoice Total:	\$440.00
Payments:	
Balance Due:	\$440.00

Last Page

(✂ Please cut along dotted line and remit with payment. ✂)

Submitted To:

Hungry Coyote
Francisco
1185 Highland Ave.
Needham, MA 02492

Contact Francisco

Invoice Details

Number: 964688	Invoice Date: 12/13/21
Paid to Date:	Invoice Total: \$440.00
Payment Due: 12/13/2021	Balance Due: \$440.00
Terms: On Receipt	

Berger Food Safety Consulting
PO Box 180446
Boston MA 02118

Diana Acosta

From: Pedro Diaz <pedro@servingsafefood.com>
Sent: Tuesday, December 21, 2021 12:14 PM
To: Diana Acosta
Cc: Lisa Berger
Subject: Re: Hungry Coyote Training

Hello Diana,

Please note there were 5 staff members at the training including Francisco. Please let me know if there is anything I can assist you with.

Merry Christmas and Happy New Year!

Pedro A. Diaz

On Tue, Dec 21, 2021 at 10:50 AM Diana Acosta <dacosta@needhamma.gov> wrote:

Hi Pedro,

Just wanted to check in. I know you were hired by Francisco Mendez of Hungry Coyote to conduct a FS101 training and I wanted to know how many employee attended.

Thanks,

Diana Acosta, REHS/RS, MPH
Environmental Health Agent
Town of Needham
781-455-7940 ext. 220

Sent from my iPad

--

Pedro A. Diaz, MBA
Berger Food Safety Consultant, Inc.

Diana Acosta

From: Diana Acosta
Sent: Monday, December 27, 2021 2:30 PM
To: francisco@poet-king.com; Tara Gurge; Monica Pancare
Subject: Hungry Coyote Reinspection 12.27.21
Attachments: HungryCoyoteReinspection12.27.21.pdf

Francisco,

Attached is today's reinspection report. Logs need to be created for temperature and cleaning ASAP as was agreed upon in your MOU. Our team will be discussing today whether or not the permit will be reissued for 2022.

Best,

Diana Acosta, REHS/RS, MPH
Environmental Health Agent
Town of Needham
781-455-7940 ext. 220

Sent from my iPad



FOOD ESTABLISHMENT INSPECTION REPORT

R-10

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector			
2E83B	12/27/21	1:24 PM 2:25 PM	Routine	Restaurant	D.Acosta			
Permit Number	Risk	Variance	Violation Summary:		Priority	Pf	Core	Repeat
					2	2	2	2

Violation Summary: 2 2 2 2

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 Repeat Violations Highlighted in Yellow

Supervision	IN	OUT	NA	COS	Protection from Contamination (Cont'd)	IN	OUT	NA	COS
1. PIC present, demonstrates knowledge, and performs duties	✓				15. Food separated and protected	2	✓		
2. Certified Food Protection Manager	✓				16. Food-contact surfaces; cleaned & sanitized		✓		
Employee Health	IN	OUT	NA	COS	17. Proper disposition of returned, previously served,		✓		
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	✓				Time/Temperature Control for Safety	IN	OUT	NA	COS
4. Proper use of restriction and exclusion	✓				18. Proper cooking time & temperatures		✓		
5. Procedures for responding to vomiting and diarrheal events	✓				19. Proper reheating procedures for hot holding		✓		
Good Hygienic Practices	IN	OUT	NA	COS	20. Proper cooling time and temperature		✓		
6. Proper eating, tasting, drinking, or tobacco use	✓				21. Proper hot holding temperatures		✓		
7. No discharge from eyes, nose, and mouth	✓				22. Proper cold holding temperatures		✓		
Preventing Contamination by Hands	IN	OUT	NA	COS	23. Proper date marking and disposition	1	✓		
8. Hands clean & properly washed	✓				24. Time as a Public Health Control; procedures & records		✓		
9. No bare hand contact with RTE food or a pre-approved	✓				Consumer Advisory	IN	OUT	NA	COS
10. Adequate handwashing sinks supplied and accessible	✓				25. Consumer advisory provided for raw/undercooked food		✓		
Approved Source	IN	OUT	NA	COS	Highly Susceptible Populations	IN	OUT	NA	COS
11. Food obtained from approved source	✓				26. Pasteurized foods used; prohibited foods not offered		✓		
12. Food received at proper temperature	✓				Food/Color Additives and Toxic Substances	IN	OUT	NA	COS
13. Food in good condition, safe & unadulterated	✓				27. Food additives: approved & properly used		✓		
14. Required records available: shellstock tags, parasite	✓				28. Toxic substances properly identified, stored & used		✓		
Repeat Violations Highlighted in Yellow	IN	OUT	NA	COS	Conformance with Approved Procedures	IN	OUT	NA	COS
					29. Compliance with variance/specialized process/HACCP		✓		

Good Retail Practices

Safe Food and Water	IN	OUT	NA	COS	Proper Use of Utensils	IN	OUT	NA	COS
30. Pasteurized eggs used where required	✓				43. In-use utensils: properly stored				
31. Water & ice from approved source					44. Utensils, equip. & linens: properly stored, dried & handled				
32. Variance obtained for specialized processing methods	✓				45. Single-use/single-service articles: properly stored & used				
Food Temperature Control	IN	OUT	NA	COS	46. Gloves used properly				
33. Proper cooling methods used; adequate equip. for temp.	✓				Utensils, Equipment and Vending	IN	OUT	NA	COS
34. Plant food properly cooked for hot holding					47. All contact surfaces cleanable, properly designed,				
35. Approved thawing methods used	1	✓		✓	48. Warewashing facilities: installed, maintained & used; test				
36. Thermometers provided & accurate	1	✓			49. Non-food contact surfaces clean				
Food Identification	IN	OUT	NA	COS	Physical Facilities	IN	OUT	NA	COS
37. Food properly labeled; original container					50. Hot & cold water available; adequate pressure				
Prevention of Food Contamination	IN	OUT	NA	COS	51. Plumbing installed; proper backflow devices				
38. Insects, rodents & animals not present					52. Sewage & waste water properly disposed				
39. Contamination prevented in prep, storage & display					53. Toilet facilities: properly constructed, supplied, & cleaned				
40. Personal cleanliness					54. Garbage & refuse properly disposed; facilities maintained	1	✓		
41. Wiping cloths; properly used & stored					55. Physical facilities installed, maintained & clean				
42. Washing fruits & vegetables					56. Adequate ventilation & lighting; designated areas use				
					60. 105 CMR 590 violations / local regulations		✓		

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA 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 you are subject to a notice of suspension, revocation, or non-renewal

D. Acosta

Francisco - Expires
Certificate #:

Follow Up Required: ✓ Y Follow Up Date: 1/27/2021

FOOD SAFETY INSPECTION REPORT

Page Number

2

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
2E83B

Date
12/27/21

Time In/Out
1:24 PM
2:25 PM

Inspector
D.Acosta

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Protection From Contamination

Food Separated and protected

15

3-302.11 (A)(1) Raw Animal Foods Separated from RTE - Kitchen -

- Pr** See 23 3-501.17 for photo. Raw Churros stored next to an open package of meat. Code: Food shall be protected from cross-contamination by: (1) Separating raw animal foods during storage preparation, holding and display from: (a) Raw RTE food including other raw animal food such as fish for sushi or molluscan shellfish or other raw RTE food such as fruits and vegetables, and (b) cooked RTE food.

15

3-302.11 (A)(1) Raw Animal Foods Separated from RTE - Kitchen -

- Pr** Avocados stored under raw meat. To the right of the raw carnitas was a large container of pico de Gallo that is ready to eat. Code: Food shall be protected from cross-contamination by: (1) Separating raw animal foods during storage preparation, holding and display from: (a) Raw RTE food including other raw animal food such as fish for sushi or molluscan shellfish or other raw RTE food such as fruits and vegetables, and (b) cooked RTE food.



Time / Temperature Control for Safety

FOOD SAFETY INSPECTION REPORT

Page Number

3

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
2E83B

Date
12/27/21

Time In/Out
1:24 PM
2:25 PM

Inspector
D.Acosta

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Date marking and disposition

23 3-501.17 (B) Date Marking RTE Foods - Commercially Processed - Kitchen -

Pf Meat stored open with no date and not sealed. Meat was sealed with plastic wrap. Code: Refrigerated, RTE, TCS FOOD prepared and packaged by a food processing plant shall be clearly marked, at the time the original container is opened in a food establishment and if the food is held for more than 24 hours, to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, when held at a temperature of 41°F or less for a maximum of 7 days. The day of the original container is open shall be counted as Day 1 and the day or date marked by the food establishment may not exceed a manufacturer's use-by date. The following are exempt: deli salads manufactured in accordance with 21 CFR 110, hard cheese, semi-soft cheese, cultured dairy (yogurt, sour cream and buttermilk), preserved fish products and shelf stable products.



Food Temperature Control

Approved thawing methods used

35 3-501.13 (A)-(D) Thawing - Front of House -

COS C Shrimp found on counter behind burrito station . Below 41°F. Immediately moved to fridge. Code: Except as specified in paragraph (D) of this section, TCS food shall be thawed: (A) Under refrigeration that maintains the food temperature at 41°F or less; or (B) Completely submerged under running water: (1) At a water temperature of 70°F or below, (2) With sufficient water velocity to agitate and float off loose particles in an overflow, and (3) For a period of time that does not allow thawed portions of RTE food to rise above 41°F or (4) For a period of time that does not allow thawed portions of a raw animal food requiring cooking as specified under paragraphs 3-401.11(A) or (B) to be above 41°F for more than 4 hours including: (a) The time the food is exposed to the running water and the time needed for preparation for cooking, or (b) The time it takes under refrigeration to lower the food temperature 41°F; (C) As part of a cooking process if the food that is frozen is: (1) Cooked as specified under paragraphs 3-401.11(A) or (B) or section 3-401.12, or (2) Thawed in a microwave oven and immediately transferred to conventional cooking equipment, with no interruption in the process; or (D) Using any procedure if a portion of frozen RTE food is thawed and prepared for immediate service in response to an individual consumer's order.

FOOD SAFETY INSPECTION REPORT

Page Number
4

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
2E83B

Date
12/27/21

Time In/Out
1:24 PM
2:25 PM

Inspector
D.Acosta

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

36 4-502.11 (B) Good Repair and Calibration - Kitchen -

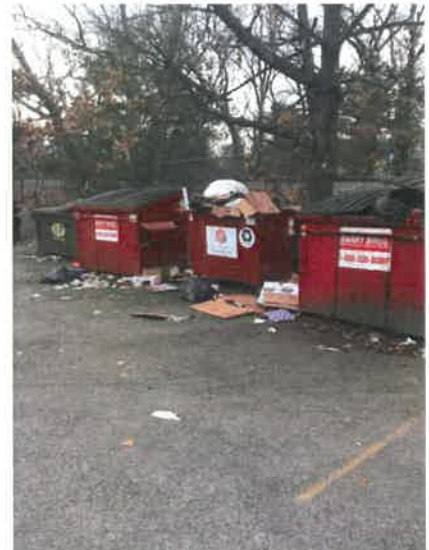
- Pf** Need to calibrate thermometers. Used ice slurry and thermometers were reading 24°F, 38°F, 33.4° on digital thermometer. *Code: Food temperature measuring devices shall be calibrated in accordance with manufacturer's specifications as necessary to ensure their accuracy.*

Physical Facilities

Garbage & refuse disposed; facilities maintained

54 5-501.110 Storing Refuse/Recyclables/Return. - Outside -

- C** Dumpster area was covered in debris. Owner cleaned up avocado skins and pits off the floor. Center dumpster belongs to subway. Need to work with other establishments to maintain. Area. *Code: Refuse, recyclables, and returnables shall be stored in receptacles or waste handling units so that they are inaccessible to insects and rodents.*



Notes

FOOD SAFETY INSPECTION REPORT

Page Number
5

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
2E83B

Date
12/27/21

Time In/Out
1:24 PM
2:25 PM

Inspector
D.Acosta

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Notes

88

Notes - Front of House

- N Door added to kitchen entry way. - General Notes.



88

Notes - Kitchen -

- N Gasket replaced on drawer of right burrito station - General Notes.



FOOD SAFETY INSPECTION REPORT

Page Number

6

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
2E83B

Date
12/27/21

Time In/Out
1:24 PM
2:25 PM

Inspector
D.Acosta

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

88

Notes - Front of House -

- N Gasket to be replaced. Replacement available. - General Notes.



88

Notes - Kitchen -

- N Date marking noted on item. Just prep dates. No use by dates. - General Notes.



FOOD SAFETY INSPECTION REPORT

Page Number

7

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
2E83B

Date
12/27/21

Time In/Out
1:24 PM
2:25 PM

Inspector
D.Acosta

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

88 Notes - Kitchen -

N Sanitizer was high. Water added.

3 bay sink was set up correctly. - General Notes.



88 Notes - Outside -

N Evidence of non establishment generated trash observed. Serra pillows on top of dumpster. White garbage bags observed - establishment uses black plastic bags. - General Notes.



FOOD SAFETY INSPECTION REPORT

Page Number

8

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
2E83B

Date
12/27/21

Time In/Out
1:24 PM
2:25 PM

Inspector
D.Acosta

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

88 Notes - Front of House -

- N** Replacement gasket needs to be installed. - General Notes.



List 1

IN= In Compliance

OUT = Out of Compliance

NA = Not Applicable

NO= Not Observed

Permit. up to date and posted?	NO
Pest control record available?	NO
Allergen Certificate Posted?	NO
Certified Food Protection Managers Certificate posted?	IN
"Most recent food inspection" sign posted?	IN

Temperatures

Area	Equipment	Product	Notes	Temps
Front of House	Burrito station right	Cut bell pepper		38 °F
Front of House	Burrito station right	Guacamole - top open air		38 °F

FOOD SAFETY INSPECTION REPORT

Page Number

9

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
2E83B

Date
12/27/21

Time In/Out
1:24 PM
2:25 PM

Inspector
D.Acosta

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Front of House		Defrosting shrimp		31 °F
Front of House	Burrito station left	Carnitas		150 °F
Kitchen	Walk in beer cooler	Ambient		38 °F
Kitchen	Walk in beer cooler	Raw carnitas		37 °F
Kitchen	Burrito station left	Raw bacon		39 °F
Kitchen	Burrito station left	Raw ground beef		40 °F

Temperatures in **RED** identify items in the temperature danger zone. See the report notes for specific details.

Notes

Reinspection today. Fire department due for annual inspection tomorrow.

Gerovan no longer working here. Only one additional ServSafe working. Need to have additional ServSafe certificate.

No logs for temperature nor cleaning are being maintained yet. Stem type thermometers available.

Pest control last came 12/11/21. No fly activity noted this inspection.

Plan to rent next door for additional storage. Need to submit any plan reviews before anything is bought or put in use.

Need to organize mop area.

Highly recommend buying an additional fridge as walk in is too packed and improperly organized. Meats found next to and on top of RTE vegetables.

Food debris observed on floors. Slower day. Need to stay on top of cleaning.

Asber burrito station on left side - ambient was around 53 but all food products were below 40°

Diana Acosta

From: Diana Acosta
Sent: Wednesday, December 29, 2021 3:21 PM
To: Lauren Solomon
Cc: rth@merman@saintjoes.com; Tara Gurge; Nancy Confort
Subject: Hungry Coyote - Suspension

Importance: High

Lauren,

The main reason that I am sending this message is that Hungry Coyote's permit is being suspended due to various violations found on multiple re-inspections of the facility. It has come to the Public Health Division's attention that Hungry Coyote was supplying lunches for the school weekly. I am assuming this was similar to what the Lunchbox program was doing in previous years. With their permit suspension, they are not allowed to continue with this program after January 1.

In addition, our department did not receive a renewal for the food permit for 2022 which can be completed at needhamma.viewpointcloud.com. Nancy Confort filled out the application last year. Let me know if you have any questions.

Best,

Diana Acosta, REHS/RS, MPH
Environmental Health Agent
Town of Needham
P: (781) 455-7940 ext. 220
C: (781) 898-8894
F: (781) 455-7922
dacosta@needhamma.gov

STATEMENT OF CONFIDENTIALITY

This e-mail, including any attached files, may contain confidential and privileged information for the sole use of the intended recipient(s). Any review, use, distribution or disclosure by others is strictly prohibited. If you are not the intended recipient (or authorized to receive information for the recipient), please contact the sender by reply e-mail and delete all copies of this message. Thank you.

Diana Acosta

From: Tara Gurge
Sent: Thursday, December 30, 2021 3:36 PM
To: Francisco Mendez
Cc: Diana Acosta; Monica Pancare
Subject: Emergency Order Suspension Letter for Hungry Coyote - Starts Jan. 1, 2022
Attachments: HungryCoyoteSuspenLetterFinal-12-30-21.pdf

Importance: High

Francisco –

Here is a copy of your Emergency Order Suspension letter for your food establishment, Hungry Coyote (See attached.) We have also mailed hard copies of this letter in the mail to you. You will not be allowed to open up for business **on Saturday, January 1, 2022**, due to these on-going food safety concerns. We will be posting this order on the front door of your food establishment, per Town Counsel advisement. (Please **DO NOT** remove this mandatory order until the Board of Health and the Public Health Division approves your status and allows you to re-open for business.)

Please confirm that you received this email so that we have a confirmation that you received this order.

We will be able to answer any questions that you may have. We have listed everything in this letter that we will need to see immediate improvements on.

We will look forward to hearing back from you soon on that confirmation.

Thanks,



TARA E. GURGE, R.S., C.E.H.T., M.S. (she/her/hers)
ASSISTANT PUBLIC HEALTH DIRECTOR
Needham Public Health Division
Health and Human Services Department
178 Rosemary Street
Needham, MA 02494
Ph- (781) 455-7940; Ext. 211/Fax- (781) 455-7922
Mobile- (781) 883-0127
Email - tgurge@needhamma.gov
Web- www.needhamma.gov/health



Prevent. Promote. Protect.



please consider the environment before printing this email

STATEMENT OF CONFIDENTIALITY

This e-mail, including any attached files, may contain confidential and privileged information for the sole use of the intended recipient(s). Any review, use, distribution or disclosure by others is strictly prohibited. If you are not the intended recipient (or authorized to receive information for the recipient), please contact the sender by reply e-mail and delete all copies of this message. Thank you.



[Follow Needham Public Health on Twitter!](#)



Needham Public Health Division

178 Rosemary St., Needham, MA 02494
www.needhamma.gov/health

781-455-7940 ext. 504
781-455-7922 (fax)



CERTIFIED MAIL #7016 3010 0001 0243 2615
RETURN RECEIPT REQUESTED

Francisco Mendez, Owner
Hungry Coyote
1185 Highland Avenue
Needham, MA 02492

CERTIFIED MAIL #7016 3010 0001 0243 2622
RETURN RECEIPT REQUESTED

Francisco Mendez, Owner
Hungry Coyote
24 Yurick Road
Needham, MA 02492

SUMMARY SUSPENSION ORDER **M.G.L. c.111, §30 and 105 CMR 590.014(A)**

1. This Summary Suspension Order is issued to the Hungry Coyote restaurant located at 1185 Highland Avenue, Needham MA 02492 and to permit holder Francisco Mendez, 1185 Highland Avenue and/or 24 Yurick Road, Needham MA 02492.
2. The Town of Needham Board of Health's authorized agents have determined that an imminent health hazard exists at the Hungry Coyote restaurant located at 1185 Highland Avenue, which requires the immediate suspension of the food establishment permit.
3. This determination of an immediate health hazard is based on violations of the following provisions of the *2013 Federal Food Code* and *105 CMR 590- State Sanitary Code Chapter X - Minimum Sanitation Standards for Food Establishments*, each of which have been found by the Board of Health's authorized agents:
 - **FC 2-103.11 (I) Duties of Person in Charge** - The person in charge shall ensure that employees are properly maintaining the temperatures of TCS foods during hot and cold holding through daily oversight of the employees' routine monitoring of food temperatures.
 - **FC 2-103.11 (N) Duties of Person in Charge** - The person in charge shall ensure that employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties.
 - **FC 3-302.11 (A)(1) Raw Animal Foods Separated from RTE** - Food shall be protected from cross-contamination by: (1) Separating raw animal foods during storage preparation, holding and display from: (a) Raw RTE food including other raw animal food such as fish for sushi or molluscan shellfish or other raw RTE food such as fruits and vegetables, and (b) cooked RTE food.
 - **FC 3-305.11 Food Storage** - Food shall be protected from contamination by storing food: in a clean dry location; where it is not exposed to splash, dust, or other contamination; and at least 6 inches off the floor.
 - **FC 3-501.16 (A)(2) (B) Proper Cold Holding Temps.** - Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained at 41°F or less. Eggs that have not been treated to destroy all viable *Salmonellae* shall be stored in refrigerated equipment that maintains an ambient air temperature of 45°F or less.
 - **FC 4-501.11 Good Repair and Proper Adjustment** - Equipment shall be maintained in a state of repair and condition that meets FDA requirements. Equipment components such as doors, seals, hinges,

fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturers specifications. Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.

- **105 CMR 590.011: (A) Anti-choking Procedures in Food Service Establishments** - (1) Pursuant to M.G.L. c. 94, § 305D, restaurants with a certain seating capacity are required to have one or more employees trained in a manual choke-saving procedure in accordance with 105 CMR 605.000: Approved Choke-saving Procedures. (2) Each food service establishment with a seating capacity that conforms with M.G.L. c. 94, § 305D shall: (a) Have on its premises, while food is being served, an employee trained in manual procedures approved by the Department to remove food lodged in a person's throat; and (b) Make adequate provision for insurance to cover employees trained in rendering such assistance.
 - **105 CMR 605.004:** Each restaurant having a seating capacity of 25 or more persons shall keep a list of those employees trained in approved manual procedures.

4. Based on the foregoing, it is hereby **ORDERED** that all operations of the Hungry Coyote shall **immediately cease and desist**.

5. The emergency closure of this establishment shall remain in effect until all conditions cited above are corrected, and the corrections have been confirmed by the Board of Health's authorized agent through inspection and other means as appropriate. Without limiting the steps that you must take in order to adequately correct this hazard, you are hereby required to:

- Meet all requirements contained in the Memorandum of Understanding (MOU) with the Needham Public Health Division dated December 3, 2021, including but not limited to, the items noted below:
 - At least two ServSafe Food Protection Manager Certificates must be submitted.
 - There must be at least one ServSafe Food Protection Manager on-site **at all hours** the establishment is operational.
 - The establishment must be deep-cleaned and cleaning logs must be implemented and submitted weekly.
 - Temperature logs must be implemented and submitted weekly.
 - Pest control must be contracted for services to be conducted every other week. Copies of these pest control reports must be submitted for review. (Copy of signed contract must be submitted.)
- Must start taking sanitizer concentration/pH testing paper logs to ensure proper sanitizer concentration is set up at 3-Bay sink. Logs will need to be submitted weekly.
- Choke Saver training must be conducted and a valid training certificate must be submitted.
- Food Allergy training must be completed and additional training certificates must be submitted for additional staff.
- Arrange for all cold-holding equipment on site to be assessed by a qualified outside food safety consultant and install new and/or additional cold-holding equipment as found to be necessary by the outside consultant for proper cold-holding storage.
- Ensure all food is stored properly, protected, and in the correct order.
- A new plan review of the establishment must be submitted Any new equipment spec sheets will need to be submitted for approval, OR if insufficient cold-holding equipment observed or if additional equipment cannot be accommodated on site, Menu items will need to be cut back in

order to ensure that sufficient refrigeration is provided on site to accommodate all Menu items listed. Newly revised Menu will need to be submitted for our review/approval.

- Need to ensure that your trained ServSafe Food Manager(s) is available on site during ALL hours of operation (including weekends) going forward to ensure proper food safety protocols are being practiced and consistently maintained on site. (Need a document in writing back from owner with staff schedules, along with copies of certs., which confirm this requirement.)
- All staff must be re-trained by a qualified food safety consultant on an ongoing basis (and all new hires must be similarly trained on an ongoing basis) and you must continue to hold frequent hands-on training of staff on proper food safety practices. Food safety audits and unannounced spot check inspections should be expected until the Public Health Division observes dramatic improvements on site. A copy of a signed food safety contract from a third-party consultant will need to be submitted to the Public Health Division. The Public Health Division must also receive copies of these audit inspection reports and training status updates from your consultant.
- All previously observed violations need to be corrected ASAP, i.e. all refrigeration gaskets replaced, sanitizer set up correctly, proper thawing practices need to be conducted, proper date-marking, proper calibration of thermometers, proper storage of raw food items (not mixing with ready-to-eat food items or storing raw above ready-to-eat foods), demonstrate food safety knowledge, need to ensure dumpsters on an increased pick-up schedule and areas around dumpsters are put on a more frequent cleaning schedule (need to be added to cleaning log), Bar area needs to be put on a more frequent cleaning schedule and noted on cleaning log, floor drains must be added to cleaning log and must be put on a routine cleaning schedule, need to verify proper cooling ice wands on site etc.

This Summary Suspension Order applies to the establishment's current contract to serve lunches for Saint Joseph's school.

You have the right to a hearing before the Board of Health, provided that you file a written request for a hearing within ten (10) days of receipt of this Summary Suspension Order. In the event of such a request, a hearing will be scheduled within three (3) business days after receipt of a written request. You also have the right to inspect and obtain copies of all relevant inspection reports, orders, notices, and other documentary information in the possession of the Board of Health, and the right to be represented at any hearing.

If you wish to request a hearing, a written request should be delivered to:

Tara Gurge, Assistant Public Health Director
Rosemary Recreation Complex
178 Rosemary Street
Needham, MA 02494

As stated above, this Summary Suspension Order is effective immediately; a written request for a hearing **does not** stay the effectiveness of this Order.

Please feel free to contact the Public Health Division if you have any questions on what is stated in this Summary Suspension Order. Assistant Public Health Director Tara Gurge can be reached at (781) 455-7940; Ext. 211 or via email Tgurge@needhamma.gov. You can also contact Diana Acosta, Environmental Health Agent, at (781) 455-7940; Ext. 220 or via email at DAcosta@needhamma.gov.

Issued this 31st day of December, 2021 by:



Tara E. Gurge, R.S., C.E.H.T., M.S.
Assistant Public Health Director
Needham Public Health Division
Rosemary Recreation Complex
178 Rosemary Street
Needham, MA 02494

cc: Timothy McDonald, Health and Human Services Director; Tiffany Zike, Assistant Public Health Director; Katie King, Assistant Town Manager; Christopher Heep, Needham Town Counsel; Diana Acosta, Environmental Health Agent; Monica Pancare, Environmental Health Agent

Diana Acosta

From: Francisco Mendez <francisco@poet-king.com>
Sent: Friday, December 31, 2021 2:32 PM
To: Tara Gurge
Cc: Diana Acosta; Monica Pancare
Subject: Re: Emergency Order Suspension Letter for Hungry Coyote - Starts Jan. 1, 2022

To the Health department of Needham I would like to opportunity to have a hearing and discuss how are you been progress on all the issues that we have in front of us thank you for your time and hope to see you soon Francisco Mendez

Get [Outlook for iOS](#)

From: Tara Gurge <TGurge@needhamma.gov>
Sent: Thursday, December 30, 2021 3:36:12 PM
To: Francisco Mendez <francisco@poet-king.com>
Cc: Diana Acosta <dacosta@needhamma.gov>; Monica Pancare <mpancare@needhamma.gov>
Subject: Emergency Order Suspension Letter for Hungry Coyote - Starts Jan. 1, 2022

Francisco –

Here is a copy of your Emergency Order Suspension letter for your food establishment, Hungry Coyote (See attached.) We have also mailed hard copies of this letter in the mail to you. You will not be allowed to open up for business **on Saturday, January 1, 2022**, due to these on-going food safety concerns. We will be posting this order on the front door of your food establishment, per Town Counsel advisement. (Please **DO NOT** remove this mandatory order until the Board of Health and the Public Health Division approves your status and allows you to re-open for business.)

Please confirm that you received this email so that we have a confirmation that you received this order.

We will be able to answer any questions that you may have. We have listed everything in this letter that we will need to see immediate improvements on.

We will look forward to hearing back from you soon on that confirmation.

Thanks,



TARA E. GURGE, R.S., C.E.H.T., M.S. (she/her/hers)
ASSISTANT PUBLIC HEALTH DIRECTOR
Needham Public Health Division
Health and Human Services Department
178 Rosemary Street
Needham, MA 02494
Ph- (781) 455-7940; Ext. 211/Fax- (781) 455-7922
Mobile- (781) 883-0127
Email - tgurge@needhamma.gov
Web- www.needhamma.gov/health



Prevent. Promote. Protect.



please consider the environment before printing this email

STATEMENT OF CONFIDENTIALITY

This e-mail, including any attached files, may contain confidential and privileged information for the sole use of the intended recipient(s). Any review, use, distribution or disclosure by others is strictly prohibited. If you are not the intended recipient (or authorized to receive information for the recipient), please contact the sender by reply e-mail and delete all copies of this message. Thank you.



[Follow Needham Public Health on Twitter!](#)



FOOD ESTABLISHMENT INSPECTION REPORT R-10

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector
FE8FA				Restaurant	M.Pancare
Permit Number	Risk	Variance	Priority	Pf	Core Repeat

Violation Summary:

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 **Repeat Violations Highlighted in Yellow**

Supervision	IN	OUT	NA	NO	COS	Protection from Contamination (Cont'd)	IN	OUT	NA	NO	COS
1. PIC present, demonstrates knowledge, and performs duties						15. Food separated and protected					
2. Certified Food Protection Manager						16. Food-contact surfaces; cleaned & sanitized					
Employee Health	IN	OUT	NA	NO	COS	17. Proper disposition of returned, previously served,					
3. Management, food employee and conditional employee knowledge, responsibilities and reporting						Time/Temperature Control for Safety	IN	OUT	NA	NO	COS
4. Proper use of restriction and exclusion						18. Proper cooking time & temperatures					
5. Procedures for responding to vomiting and diarrheal events						19. Proper reheating procedures for hot holding					
Good Hygienic Practices	IN	OUT	NA	NO	COS	20. Proper cooling time and temperature					
6. Proper eating, tasting, drinking, or tobacco use						21. Proper hot holding temperatures					
7. No discharge from eyes, nose, and mouth						22. Proper cold holding temperatures					
Preventing Contamination by Hands	IN	OUT	NA	NO	COS	23. Proper date marking and disposition					
8. Hands clean & properly washed						24. Time as a Public Health Control; procedures & records					
9. No bare hand contact with RTE food or a pre-approved						Consumer Advisory	IN	OUT	NA	NO	COS
10. Adequate handwashing sinks supplied and accessible						25. Consumer advisory provided for raw/undercooked food					
Approved Source	IN	OUT	NA	NO	COS	Highly Susceptible Populations	IN	OUT	NA	NO	COS
11. Food obtained from approved source						26. Pasteurized foods used; prohibited foods not offered					
12. Food received at proper temperature						Food/Color Additives and Toxic Substances	IN	OUT	NA	NO	COS
13. Food in good condition, safe & unadulterated						27. Food additives: approved & properly used					
14. Required records available: shellstock tags, parasite						28. Toxic substances properly identified, stored & used					
Repeat Violations Highlighted in Yellow						Conformance with Approved Procedures	IN	OUT	NA	NO	COS
						29. Compliance with variance/specialized process/HACCP					

Good Retail Practices

Safe Food and Water	IN	OUT	NA	NO	COS	Proper Use of Utensils	IN	OUT	NA	NO	COS
30. Pasteurized eggs used where required						43. In-use utensils: properly stored					
31. Water & ice from approved source						44. Utensils, equip. & linens: property stored, dried & handled					
32. Variance obtained for specialized processing methods						45. Single-use/single-service articles: properly stored & used					
Food Temperature Control	IN	OUT	NA	NO	COS	46. Gloves used properly					
33. Proper cooling methods used; adequate equip. for temp.						Utensils, Equipment and Vending	IN	OUT	NA	NO	COS
34. Plant food properly cooked for hot holding						47. All contact surfaces cleanable, properly designed,					
35. Approved thawing methods used						48. Warewashing facilities: installed, maintained & used; test					
36. Thermometers provided & accurate						49. Non-food contact surfaces clean					
Food Identification	IN	OUT	NA	NO	COS	Physical Facilities	IN	OUT	NA	NO	COS
37. Food properly labeled; original container						50. Hot & cold water available; adequate pressure					
Prevention of Food Contamination	IN	OUT	NA	NO	COS	51. Plumbing installed; proper backflow devices					
38. Insects, rodents & animals not present						52. Sewage & waste water properly disposed					
39. Contamination prevented in prep, storage & display						53. Toilet facilities: properly constructed, supplied, & cleaned					
40. Personal cleanliness						54. Garbage & refuse properly disposed; facilities maintained					
41. Wiping cloths; properly used & stored						55. Physical facilities installed, maintained & clean					
42. Washing fruits & vegetables						56. Adequate ventilation & lighting; designated areas use					
						60. 105 CMR 590 violations / local regulations					

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA 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 you are subject to a notice of suspension, revocation, or non-renewal

M.Pancare

Follow Up Required: ☐ Y Follow Up Date: _____

FOOD SAFETY INSPECTION REPORT

Page Number

2

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
FE8FA

Date

Time In/Out

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

--

Code:



--

Code:



FOOD SAFETY INSPECTION REPORT

Page Number

3

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
FE8FA

Date

Time In/Out

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

- -

Code:



- -

Code:



FOOD SAFETY INSPECTION REPORT

Page Number
4

Hungry Coyote
1185 Highland Ave
Needham, MA 02492

Inspection Number
FE8FA

Date

Time In/Out

Inspector
M.Pancare

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Temperatures

Area	Equipment	Product	Notes	Temps
Temperatures in RED identify items in the temperature danger zone. See the report notes for specific details.				

Diana Acosta

From: Tara Gurge
Sent: Saturday, January 1, 2022 1:54 PM
To: Diana Acosta
Cc: Monica Pancare
Subject: FW: January 1/2022 - Hungry Coyote OPEN
Attachments: Print Report.pdf

Importance: High

Diana –

I went out and posted this Emergency Suspension Order on Hungry Coyote's door shortly before 9 AM this morning. We called shortly after 11 AM, and someone answered the phone and the police confirmed that he was taking orders. As you can see by the report attached, Hungry Coyote is OPEN for business and Monica just came back from there where she had a police escort with her to confront Francisco. He refused to close for business! He was shouting at her and he was taking customer orders right in front of her. I can touch base with you with all the updates when you are available.

Looks like we may need to get an injunction through the court first thing on Monday. I have reached out to BOH and Town Counsel on the next steps. Will let you know! Monica – FYI – As a follow-up to our phone conversation this AM re: the valid liquor license - After talking with Matt Borrelli, the Select Board Chair, he just clarified that the Select Board DID issue his liquor license, under the condition that his wife Leona (not Francisco the owner), was at the establishment at least 40 hours per week, which they have recent evidence that she is not (And I guess she's NOT the owner on record), and now with the recent underage sale, and with THIS blatant disregard with operating without a valid food permit, the Select Board will be holding a hearing ASAP to revoke his liquor license.

That's the latest update on my end.

Tara

From: Monica Pancare <mpancare@needhamma.gov>
Sent: Saturday, January 1, 2022 1:03 PM
To: Tara Gurge <TGurge@needhamma.gov>; Diana Acosta <dacosta@needhamma.gov>
Cc: Monica Pancare <mpancare@needhamma.gov>
Subject: January 1/2022

Sent from my iPad

Diana Acosta

From: Tara Gurge
Sent: Saturday, January 1, 2022 3:54 PM
To: Diana Acosta; Monica Pancare
Subject: FW: Owner info. for Hungry Coyote-Update record

Importance: High

Quick follow-up re: this Hungry Coyote establishment. Francisco IS NOT the owner on record. (See email below.) The Select Board has Leona Turano, his wife, and Matt Saiia, as the owner. So I called Leona this afternoon, and she answered the phone. She admits that she's been away from the restaurant for the past few weeks. She acted like she was not aware of the order letter, and was heading over to the establishment to talk with Francisco and encourage him to shut down the establishment. Since SHE is the owner, along with Matt Saiia, she should have more say in that requirement. We need to immediately update our records with that owner info.

I also just emailed Matt Saiia, the owner, a copy of that order letter and got him up to date on the current urgent situation. So I hope he can now work with us on having Francisco shut down the establishment so we do not need to get a court injunction next week. It still looks like we are going to have the hearing on Wednesday AM. Will see if we can do this virtually.

Monica - Did you say that the police stated to you that they may be able to conduct some additional spot checks over the weekend for us? I can try calling tomorrow as well. (It states online that they were scheduled to be open on Sunday from 11 - 9 PM.)

Let's hope this doesn't have to go to court!

Will keep you updated.

Thanks,
Tara

-----Original Message-----

From: Matt Borrelli <mborrelli@borrellilegal.com>
Sent: Saturday, January 1, 2022 2:42 PM
To: Tara Gurge <TGurge@needhamma.gov>; Kate Fitzpatrick <KFitzpatrick@needhamma.gov>
Subject: Contact

Hi. Just to be clear, Francisco is an employee of Hungry Coyote and not the owner. The resident agent according to the LLC filing is Mr. Saiia and I want to make sure that he and Ms. Turano are notified of this violation and refusal to close as they are the responsible parties. Thank you.

Matt



FOOD-10268

Food Establishment Permit & Plan Review

Status: Active

Date Created: Nov 29, 2021

Applicant

Francisco Mendez
jbatista@thelargogroup.com
1185 Highland Ave
Needham Heights, MA 02494
6179921492

Location

1185 HIGHLAND AVE
Needham, MA 02492

Internal Use Area (Health Division)

These items will print on the final permit issued:

Additional Categories

--

Expiration year (ie, 2021, 2022, etc)
2022

Permit Information

Type of Permit you are applying for:
Food Establishment Permit

Application is for New or Renewal Permit
Renewal

Plan Review

Plan Review is required if this application is for a new permit, remodel, conversion or plans are being revised.

You will be required to upload a completed plan review document at the end of the permit application.

Mobile Food Permit - Physical Plan and Specification Review
(for **NEW** Mobile Vendors Only)
(https://www.needhamma.gov/DocumentCenter/View/16028/Food-Establishment-Permit-Physical-Plan-and-Specification-Review-Form-Health-Dept?bidId=target=_blank)

Food Establishment Plan and Specification Review
(https://www.needhamma.gov/DocumentCenter/View/21926/Food-Establishment-Plan-and-Specification-Review-Form-Health-Dept?bidId=target=_blank)

Does your permit require a PLAN REVIEW?
No

A PLAN REVIEW is required for NEW establishments, NEW owners of existing establishments, Remodel, Conversion and Plan Revision.

APPROVAL SHALL BE GRANTED/DENIED WITHIN THIRTY (30) CALENDAR DAYS AFTER SUBMISSION OF THESE PLANS. NO WORK MAY BEGIN ON THE FACILITY UNTIL THIS OFFICE GIVES FINAL APPROVAL. **SHOULD CHANGES FROM THE ORIGINAL PLAN BE MADE DURING THE CONSTRUCTION/ALTERATION, AN UPDATED PLAN MUST BE SUBMITTED.**

Applicant Information

Are you the Business Owner applying for this permit?

No

Applicant Name

Johanna Batista

Applicant Title

Accountant

Applicant 24 hour Emergency Phone Number

6179921492

If the Applicant is not the Business Owner, the Owner's Authorization Form must be signed by the Business Owner and the Applicant is required to upload the signed document at the end of this permit application:

Owner's Authorization Form
(https://www.needhamma.gov/DocumentCenter/View/21839/Permits-Owner-Authorization-Form-fillable?bidId=target=_blank)

Establishment Information

Type of Business

Restaurant/Eating Establishment

Establishment Name

Hungry Coyote

Establishment Street Address

1185 Highland Ave

Establishment City

Needham Heights

Establishment State

Massachusetts

Establishment Zip Code

02494

Is the Establishment mailing address the same as Establishment location?

Yes

Establishment Telephone Number

781-292-1004

Number of Staff (maximum per shift)

3

Number of Seats

64

About the Establishment

Type of Location

Permanent Structure

Number of Food Employees

6

Days and Hours of Operation

Sunday 10:00 AM - 8:00 PM

MONDAY - THURSDAY 10:00 AM - 10:00 PM

FRIDAY - SATURDAY 10:00 AM - 12:00 AM

Length of Permit

Annual

Establishment Type - check all that apply (Food Establishment Renewal Only)

Caterer

☐

Retail

☐

Food Service (with seats)

☒

Food Service (Take out)

☒

Residential Kitchen for Retail Sale

☐

Other

☐

Food Service (Institutional)

☐

Number of Seats in Establishment

64

Business Owner Information - (Renewal)

Establishment Owned By:

An Individual

Person Onsite

Person Onsite Name

Francisco Mendez

Person Onsite Street Address

1185 Highland ave

Person Onsite State

MASSACHUSETTS

Person Onsite Telephone Number

6179921492

Person Onsite Fax Number

n/a

Person Onsite Title

Store Manager

Person Onsite City

Needham

Person Onsite Zip Code

02494

Person Onsite Email Address

francisco@poet-king.com

District or Regional Supervisor

Supervisor Name

--

Title

--

Supervisor Street Address

--

Supervisor City

--

Supervisor State

--

Supervisor Zip Code

--

Supervisor Telephone Number

--

Supervisor Email Address

--

Supervisor Fax Number

--

Disposal Information

Trash/Dumpster Company Name

Barry Bros

Trash/Dumpster Phone Number

18003383867

Trash/Dumpster pickup schedule

once a week

Grease Disposal Company Name

Baker Commodities

Grease Disposal Phone Number

9784548811

Grease pickup schedule

once a month

Date of Last Grease Service

10/30/2021

Sewage Disposal

Public

Water Source

Public

DEP Public Water Supply # (if applicable)**Person(s) Trained in Anti-Choking Procedures (If 25 Seats or More)****Name of Person trained in Anti-Choking Procedures (If 25 seats or more)**

Francisco Mendez

Person in Charge - Certified in Food Protection Management**Name of Certified Food Manager**

Francisco Mendez

Certificate Number

18017366

Expiration Date

06/24/2024

Emergency Contact Information**Name**

Francisco Mendez

Phone Number

6179921492

Email Address

francisco@poet-king.com

Acknowledgement & Signature

All you need to know to open safely and quickly post pandemic. Please click on the link below as a resource for re-opening requirements:

COVID Knowledge Base
([https://www.foodcodepro.com/resources/?bidId="target="_blank"](https://www.foodcodepro.com/resources/?bidId=))

I, the undersigned, attest to the accuracy of the information provided in this application and I affirm that the food establishment operation will comply with the 105 CMR 590.000 and other applicable law. I have been instructed by the Public Health Division on how to obtain copies of 105 CMR 590.000 and the 2013 Federal Food Code.



Pursuant to MGL Ch. 62C, sec. 49A, I certify under the penalties of perjury that I, to my best knowledge and belief, have filed all state tax returns and paid state taxes required under law.

Pursuant to MGL c. 152, Sec 25A, all employers conducting business in the Commonwealth of Massachusetts must carry a valid workers' compensation policy at all times. I certify under the penalties of perjury that my employer, to the best knowledge and belief, has a valid workers' compensation policy.

Digital Signature of Applicant

Johanna Batista

11/19/2021

If you are using TIME as a Public Health Control (TPHC) for Potentially Hazardous Foods, please click on the link below, complete the form and upload it as an attachment at the end of this permit application.

Time-as-a-Public-Health-Control-Form
(<https://www.needhamma.gov/DocumentCenter/View/22318/Time-as-a-Public-Health-Control-Form>)

Attachments

-  certificado de allergenos Francisco Mendes.pdf
Uploaded by Francisco Mendez on Dec 8, 2021 at 5:33 am
-  Certificate of Training - Hungry Coyote (cpr-aed).pdf
Uploaded by Francisco Mendez on Nov 19, 2021 at 9:58 am



Image (1).jpeg

Uploaded by Francisco Mendez on Nov 29, 2021 at 10:45 am

-  Workers' Compensation Affidavit (1).PDF
Uploaded by Francisco Mendez on Nov 19, 2021 at 10:00 am
-  certificado de Genaro de La Cruz.pdf
Uploaded by Francisco Mendez on Dec 8, 2021 at 5:33 am



Image (2).jpeg

Uploaded by Francisco Mendez on Nov 30, 2021 at 10:09 am

-  certificado de Gerovan Gonzalez.pdf
Uploaded by Francisco Mendez on Dec 8, 2021 at 5:34 am

History

Date	Activity
Nov 19, 2021 at 9:37 am	Francisco Mendez started a draft of Record FOOD-10268
Nov 29, 2021 at 10:46 am	Francisco Mendez submitted Record FOOD-10268
Nov 29, 2021 at 10:46 am	approval step Health Department Review & Approval was assigned to Diana Acosta on Record FOOD-10268
Nov 30, 2021 at 10:09 am	Francisco Mendez added attachment Image (2).jpeg to Record FOOD-10268
Nov 30, 2021 at 10:25 am	Diana Acosta changed Expiration year (ie, 2021, 2022, etc) from "" to "2022" on Record FOOD-10268
Dec 8, 2021 at 5:34 am	Francisco Mendez added attachment certificado de Gerovan Gonzalez.pdf to Record FOOD-10268
Dec 21, 2021 at 10:47 am	Diana Acosta approved approval step Health Department Review & Approval on Record FOOD-10268
Dec 21, 2021 at 10:47 am	approval step Permit Fee Review was assigned to Diana Acosta on Record FOOD-10268
Dec 21, 2021 at 10:48 am	Diana Acosta approved approval step Permit Fee Review on Record FOOD-10268
Dec 22, 2021 at 7:37 am	completed payment step Food Establishment Permit Fee Due on Record FOOD-10268
Dec 22, 2021 at 7:37 am	approval step Print Review was assigned to Diana Acosta on Record FOOD-10268
Dec 27, 2021 at 2:57 pm	Diana Acosta added payment step Reinspection Fee - 12/27/21 to Record FOOD-10268
Dec 28, 2021 at 7:14 am	Diana Acosta completed payment step Reinspection Fee - 12/27/21 on Record FOOD-10268

Timeline

Label	Status	Activated	Completed	Assignee	Due Date
 Health Department Review & Approval	Complete	Nov 29, 2021 at 10:46 am	Dec 21, 2021 at 10:47 am	Diana Acosta	-
 Permit Fee Review	Complete	Dec 21, 2021 at 10:47 am	Dec 21, 2021 at 10:48 am	Diana Acosta	-
 Food Establishment Permit Fee Due	Paid	Dec 21, 2021 at 10:48 am	Dec 22, 2021 at 7:37 am	-	-
 Reinspection Fee - 12/27/21	Paid	Dec 27, 2021 at 2:57 pm	Dec 28, 2021 at 7:14 am	-	-
 Print Review	Active	Dec 22, 2021 at 7:37 am	-	Diana Acosta	-
 Issue Food Establishment Permit	Inactive	-	-	-	-
 Close Permit	Inactive	-	-	-	-



 **Expiration Date**

Active



FOOD-10268



Details

Submitted on Nov 29, 2021 at 10:46 am



Attachments

7 files



Activity Feed

Latest activity on Dec 28, 2021



Applicant

Francisco Mendez



Location

1185 HIGHLAND AVE, Needham, MA 02492

Timeline

Add New ▾

Health Department Review & Approval

Completed Dec 21, 2021 at 10:47 am



Permit Fee Review

Completed Dec 21, 2021 at 10:48 am



Food Establishment Permit Fee Due

Paid Dec 22, 2021 at 7:37 am

Reinspection Fee - 12/27/21

Paid Dec 28, 2021 at 7:14 am



Print Review

In Progress



Issue Food Establishment Permit

Document

Close Permit

Review



Health Department Review & Approval



● Complete ▾

Complete

Health Div: Enter Expiration Year in Internal Use Area to print on final permit

Assignee

Diana Acosta

Due date

None



Diana Acosta ✓

Remove Comment • Nov 30, 2021 at 10:04 am

No servsafe certificates were uploaded and this establishment requires at least 2 due to multiple repeat violations of the food code. Allergen awareness expires 12/14/21 so it will not be accepted. Choke saver expired in June of 2021. Need to update all certificates.



Francisco Mendez

Remove Comment • Nov 30, 2021 at 10:08 am

I attached the serve safe, it should be the image (2)



Francisco Mendez

Remove Comment • Nov 30, 2021 at 10:10 am

Sorry, just seen two authorization forms were added. Just added the servesafe, please let me know what else is needed, is only one other certificate is needed so that I let Francisco know?



Diana Acosta ✓

Remove Comment • Nov 30, 2021 at 10:26 am

We will need another Servsafe and a new allergen awareness. Allergen can be done here: <https://www.mass.gov/lists/food-allergen-awareness-training-and-regulation> (<https://www.mass.gov/lists/food-allergen-awareness-training-and-regulation>). Since there are more than 25 seats, a valid CPR/chokesaver certificate is also required. The one submitted expired this past June.

JB

Francisco Mendez

Remove Comment • Dec 8, 2021 at 5:36 am

I have uploaded 3 additional certificates, two serve Serve Safe and a Allergen Awareness Training. Please let me know if these are good to move forward.

DA

Diana Acosta ✓

Remove Comment • Dec 8, 2021 at 4:18 pm

Still need CPR/chokesaver.

DA

Diana Acosta ✓

Remove Comment • Dec 9, 2021 at 4:00 pm

I conducted a reinspection of the establishment today and Gerovan stated he did not take any exam this week but his certificate was issued on 12/7/21. I need the contact information of the trainer, Eugenio Sanchez to verify what took place.

This step was assigned to Diana Acosta - Nov 29, 2021 at 10:46 am
Diana Acosta approved this step - Dec 21, 2021 at 10:47 am

CERTIFICATE of TRAINING

THIS ACKNOWLEDGES THAT EMPLOYEES OF

HUNGRY COYOTE

have successfully completed the cognitive and skills evaluations in accordance with the curriculum of the American Heart Association Heartsaver® CPR AED Program.

Program/Training Name

- Heartsaver® CPR AED
- CHOKING RELIEF

JUNE
15,
2019

SIGNED, Jason A. Kiely
AHA Lead Instructor



EXPIRED JUNE 15, 2021 - no new cert. submitted.

• Potentials

• No new cell

• 20% of the total

• 10% of the total



Needham Public Health Division

178 Rosemary Street, Needham, MA 02494
www.needhamma.gov/health

781-455-7940 ext. 504
781-455-7922 (fax)



OWNER AUTHORIZATION FORM

Property Owner Name: Francisco Mendez

Property Address: 24 Purick Rd
Needham MA

This form authorizes (Applicant Name): Joanna Batista

Establishment's Address: 1185 Highland Av

City/Town Needham State MA Zip code: 02494

Cell Phone: 617 992 1492

To act and sign on my behalf in obtaining the Food Establishment permit(s) on the sub property.

Sincerely,

[Signature]
Property Owner's Signature

1185 Highland Av Needham MA 02494
Property Owner's Address, City/Town, State & Zip Code

Cell Phone: 617-992-1492

Date: 11-26-2021



ServSafe® CERTIFICATION

FRANCISCO MENDEZ

for successfully completing the standards set forth for the ServSafe® Food Protection Manager Certification Examination
which is accredited by the American National Standards Institute (ANSI)-Conference for Food Protection (CFP).

CERTIFICATE NUMBER
10717866

EXAM FORM NUMBER
10700

6/19/2019

6/19/2024

DATE OF EXAMINATION

DATE OF EXPIRATION

Local laws apply. Check with your local health agency for recertification requirements.



Sharné Brown
Executive Vice President, National Restaurant Association Solutions

© 2019 National Restaurant Association. All rights reserved. The ServSafe logo and the arc design are trademarks of the NRAEF, National Restaurant Association® and the arc design.

Contact us with questions at 233 S. Wacker Drive, Suite 2600, Chicago, IL 60606-4

ServSafe
National Restaurant Association

ServSafe® CERTIFICATION

GEROVAN GONZALEZ

for successfully completing the standards set forth for the ServSafe® Food Protection Manager Certification Examination, which is accredited by the American National Standards Institute (ANSI)-Conference for Food Protection (CFP).



#0655

21344870

CERTIFICATE NUMBER

12/7/2021

DATE OF EXAMINATION

Local laws apply. Check with your local regulatory agency for recertification requirements.

Sherman Brown
Sherman Brown
Executive Vice President, National Restaurant Association Solutions

10761

EXAM FORM NUMBER

12/7/2026

DATE OF EXPIRATION

for recertification requirements.



Reported not taking exam

→ No longer employed by Hungry Coyote

ServSafe® CERTIFICATION

GENARO DE LA CRUS MENDOZA

for successfully completing the standards set forth for the ServSafe® Food Protection Manager Certification Examination,
which is accredited by the American National Standards Institute (ANSI)-Conference for Food Protection (CFP).

21345461

CERTIFICATE NUMBER

12/7/2021

DATE OF EXAMINATION

Local laws apply. Check with your local regulatory agency for recertification requirements.

10761

EXAM FORM NUMBER

12/7/2026

DATE OF EXPIRATION



#0655

Sherman Brown

Sherman Brown
Executive Vice President, National Restaurant Association Solutions



CERTIFICATE OF ALLERGEN AWARENESS TRAINING

Name of Recipient: FRANCISCO MENDEZ

Certificate Number: 5383358

Date of Completion: 12/7/2021

Date of Expiration: 12/7/2026



Issued By:

*The above-named person is hereby issued this certificate
for completing an allergen awareness training program
recognized by the Massachusetts Department of Public Health
in accordance with 105 CMR 590.009(G)(3)(a).*

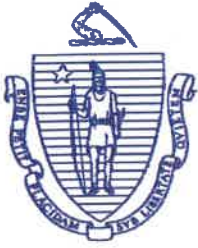
This certificate will be valid for five (5) years from date of completion.



Massachusetts Restaurant Association
333 Turnpike Road, Suite 102
Southborough, MA 01772
508-303-9905
www.marsrestaurantassoc.org



800.765.2122
www.restaurant.org



The Commonwealth of Massachusetts
Department of Industrial Accidents
Office of Investigations
600 Washington Street
Boston, MA 02111
www.mass.gov/dia

Workers' Compensation Insurance Affidavit: General Businesses

Applicant Information

Please Print Legibly

Business/Organization Name: POET KING RESTAURANT GROUP LLC DBA Hungry Coyote

Address: 1185 Highland Ave

City/State/Zip: Needham, MA 02492

Phone #: 781-292-1004

Are you an employer? Check the appropriate box:

1. ☒ I am a employer with 5 employees (full and/or part-time).*
2. ☐ I am a sole proprietor or partnership and have no employees working for me in any capacity. [No workers' comp. insurance required]
3. ☐ We are a corporation and its officers have exercised their right of exemption per c. 152, §1(4), and we have no employees. [No workers' comp. insurance required]**
4. ☐ We are a non-profit organization, staffed by volunteers, with no employees. [No workers' comp. insurance req.]

Business Type (required):

5. ☐ Retail
6. ☒ Restaurant/Bar/Eating Establishment
7. ☐ Office and/or Sales (incl. real estate, auto, etc.)
8. ☐ Non-profit
9. ☐ Entertainment
10. ☐ Manufacturing
11. ☐ Health Care
12. ☐ Other _____

*Any applicant that checks box #1 must also fill out the section below showing their workers' compensation policy information.

**If the corporate officers have exempted themselves, but the corporation has other employees, a workers' compensation policy is required and such an organization should check box #1.

I am an employer that is providing workers' compensation insurance for my employees. Below is the policy information.

Insurance Company Name: Provider INS

Insurer's Address: 160 Gould St Suite 122

City/State/Zip: Needham, MA 02494

Policy # or Self-ins. Lic. # 4220083040 02 Expiration Date: 5/2/2022

Attach a copy of the workers' compensation policy declaration page (showing the policy number and expiration date).

Failure to secure coverage as required under Section 25A of MGL c. 152 can lead to the imposition of criminal penalties of a fine up to \$1,500.00 and/or one-year imprisonment, as well as civil penalties in the form of a STOP WORK ORDER and a fine of up to \$250.00 a day against the violator. Be advised that a copy of this statement may be forwarded to the Office of Investigations of the DIA for insurance coverage verification.

I do hereby certify, under the pains and penalties of perjury that the information provided above is true and correct.

Signature: _____

Date: _____

Phone #: _____

Official use only. Do not write in this area, to be completed by city or town official.

City or Town: _____ Permit/License # _____

Issuing Authority (circle one):

1. Board of Health 2. Building Department 3. City/Town Clerk 4. Licensing Board 5. Selectmen's Office
6. Other _____

Contact Person: _____ Phone #: _____

Information and Instructions

Massachusetts General Laws chapter 152 requires all employers to provide workers' compensation for their employees. Pursuant to this statute, an **employee** is defined as "...every person in the service of another under any contract of hire, express or implied, oral or written."

An **employer** is defined as "an individual, partnership, association, corporation or other legal entity, or any two or more of the foregoing engaged in a joint enterprise, and including the legal representatives of a deceased employer, or the receiver or trustee of an individual, partnership, association or other legal entity, employing employees. However, the owner of a dwelling house having not more than three apartments and who resides therein, or the occupant of the dwelling house of another who employs persons to do maintenance, construction or repair work on such dwelling house or on the grounds or building appurtenant thereto shall not because of such employment be deemed to be an employer."

MGL chapter 152, §25C(6) also states that **"every state or local licensing agency shall withhold the issuance or renewal of a license or permit to operate a business or to construct buildings in the commonwealth for any applicant who has not produced acceptable evidence of compliance with the insurance coverage required."** Additionally, MGL chapter 152, §25C(7) states "Neither the commonwealth nor any of its political subdivisions shall enter into any contract for the performance of public work until acceptable evidence of compliance with the insurance requirements of this chapter have been presented to the contracting authority."

Applicants

Please fill out the workers' compensation affidavit completely, by checking the boxes that apply to your situation and, if necessary, supply your insurance company's name, address and phone number along with a certificate of insurance. Limited Liability Companies (LLC) or Limited Liability Partnerships (LLP) with no employees other than the members or partners, are not required to carry workers' compensation insurance. If an LLC or LLP does have employees, a policy is required. Be advised that this affidavit may be submitted to the Department of Industrial Accidents for confirmation of insurance coverage. **Also be sure to sign and date the affidavit.** The affidavit should be returned to the city or town that the application for the permit or license is being requested, **not** the Department of Industrial Accidents. Should you have any questions regarding the law or if you are required to obtain a workers' compensation policy, please call the Department at the number listed below. Self-insured companies should enter their self-insurance license number on the appropriate line.

City or Town Officials

Please be sure that the affidavit is complete and printed legibly. The Department has provided a space at the bottom of the affidavit for you to fill out in the event the Office of Investigations has to contact you regarding the applicant. Please be sure to fill in the permit/license number which will be used as a reference number. In addition, an applicant that must submit multiple permit/license applications in any given year, need only submit one affidavit indicating current policy information (if necessary). A copy of the affidavit that has been officially stamped or marked by the city or town may be provided to the applicant as proof that a valid affidavit is on file for future permits or licenses. A new affidavit must be filled out each year. Where a home owner or citizen is obtaining a license or permit not related to any business or commercial venture (i.e. a dog license or permit to burn leaves etc.) said person is NOT required to complete this affidavit.

The Office of Investigations would like to thank you in advance for your cooperation and should you have any questions, please do not hesitate to give us a call.

The Department's address, telephone and fax number:

The Commonwealth of Massachusetts
Department of Industrial Accidents
Office of Investigations
600 Washington Street
Boston, MA 02111

Tel. # 617-727-4900 ext 406 or 1-877-MASSAFE
Fax # 617-727-7749
www.mass.gov/dia