



# Needham Board of Health



## AGENDA

**Tuesday Sept. 20, 2022**

**8:00 a.m. to 10:00 a.m.**

**Needham Town Hall – Powers Hall  
1471 Highland Ave., Needham MA 02492**

**Or via Zoom**

To listen/view this meeting, download the “Zoom Cloud Meeting” app in any app store or at [www.zoom.us](http://www.zoom.us). At the above date and time, click on “Join a Meeting” and enter the meeting ID **844 8222 4856** and passcode **171652** or click the link below to register:  
<https://us02web.zoom.us/j/84482224856?pwd=Q0phYjFVd05aTHRpbS9CS210alpRUT09>

- **8:00 to 8:05 – Welcome & Review of Minutes (July 19<sup>th</sup> and Aug. 2<sup>nd</sup>)**
- **8:05 to 8:10 – Rice Barn Discussion**
- **8:10 to 8:25 – State Capacity Assessment**
- **8:25 to 8:30 – Statewide Accelerated Public Health for Every Community Act**
- **8:30 to 8:40 – Review of Draft Food Policy**
- **8:40 to 8:55 – Public Health Accreditation**

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### **Board of Health Vote**

- **8:55 to 9:10 – Proposed Revisions to Article 20: Regulation to Ensure the Sanitary and Safe Operations of Marijuana Treatment Centers**

\* \* \* \* \*

- **9:10 to 9:20 – Sira Naturals Planning Board Comment Discussion**
- **9:20 to 9:45 – Staff Reports/COVID Updates**
- **9:45 to 9:55 – Other Updates**
  - **Pest Control**
  - **Claxton Field**
- **9:55 to 10:00 – Establish Regular BOH Meeting Schedule**
- **Next BOH meeting**
  - **Regular Monthly Meeting**      **October 13<sup>th</sup> from 9:00 – 11:00 a.m.**      **RRC**
- **Adjournment**

**(Please note that all times are approximate)**



**Board of Health  
TOWN OF NEEDHAM  
AGENDA FACT SHEET**



**MEETING DATE: 9/20/2022**

|                     |                                                                                                         |
|---------------------|---------------------------------------------------------------------------------------------------------|
| <b>Agenda Item</b>  | Review of Minutes (July 19 <sup>th</sup> and Aug. 2 <sup>nd</sup> .)                                    |
| <b>Presenter(s)</b> | Timothy McDonald, Director of Health and Human Services<br>Tara Gurge, Assistant Public Health Director |

|           |                                                                                                                                                                                                                                                                                                    |
|-----------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>1.</b> | <b>BRIEF DESCRIPTION OF TOPIC TO BE DISCUSSED</b>                                                                                                                                                                                                                                                  |
|           | Review of draft minutes.                                                                                                                                                                                                                                                                           |
| <b>2.</b> | <b>VOTE REQUIRED BY BOARD OF HEALTH</b>                                                                                                                                                                                                                                                            |
|           | Vote is expected.<br>“I move to approve the minutes of the July 19 <sup>th</sup> , 2022/Aug. 2, 2022 Board of Health meeting as presented.”<br>Or<br>“I move to approve the minutes of the July 19, 2022/Aug. 2, 2022 Board of Health meeting as presented, with the following changes...X, Y, Z.” |
| <b>3.</b> | <b>BACK UP INFORMATION:</b> <ul style="list-style-type: none"><li>- Draft Board of Health July 19, 2022 Meeting Minutes</li><li>- Draft Board of Health August 2, 2022 Meeting Minutes</li></ul>                                                                                                   |



## **Needham Public Health Division**



### **Board of Health Meeting Minutes DRAFT**

Date: July 19, 2022

Location: Rosemary Recreation Complex, 178 Rosemary St., Needham, MA 02492, OR via Zoom

Members: Edward Cosgrove, PhD, Chair; Stephen Epstein, MD, MPP, Member; Kathleen Ward Brown, ScD, Member; Tejal K. Gandhi, MD, MPH, Member

Staff Present: Timothy Muir McDonald, Director of Health and Human Services; Tara Gurge, Assistant Director of Public Health; Tiffany Zike, Assistant Director of Public Health; Mary Fountaine; Julie McCarthy; Lynn Schoeff; Rebecca Hall; Ally Littlefield; Carol Read; Michael Lethin; and Karen Shannon.

#### **Call to Order**

Dr. Cosgrove called the meeting to order at 5:00PM and initiated a roll call. Present were Dr. Cosgrove-Y, Dr. Epstein – Y, and Dr. Gandhi- Y.

According to Chapter 107 of the Acts of 2022, as an act relative to extending certain states of emergency accommodations, as passed by the General Court, and signed into law, Acting Governor Karen Toledo, on July 16 2022, revised Section 20 of Chapter 20, the Acts of 2001. In so doing, provided modifications to the Massachusetts Open Meeting Law, which allow for flexibility to hold remote only, and hybrid meetings, while preserving public access and, where appropriate, public participation. Currently, that additional flexibility will expire on March 31, 2023, unless additional legislative action occurs. As part of today's hybrid meeting, all votes will occur via a roll call.

*Dr. Brown entered the meeting.*

#### **Approval of Minutes – June 23, 2022**

Upon motion duly made by Dr. Epstein and seconded by Dr. Gandhi, it was voted to approve the minutes of June 23, 2022. Dr. Epstein – Y, Dr. Brown – Y, Dr. Cosgrove - Y, and Dr. Gandhi-Y. Motion passed 4-0.

#### **Rice Barn Discussion to permanently revoke permit**



## **Needham Public Health Division**



Ms. Gurge explained that Mr. Intha reached out to the inspectors to conduct the Board's required inspection on Friday, July 1. This was conducted at 1:30pm on that Friday. There were multiple violations noted on site, including pest droppings in the bar area. There were many chances with resources offered to Mr. Intha for improved safety protocols on site. The team feels that the owner will not be able to maintain a clean and sanitary food establishment.

Dr. Epstein stated that at the last Board meeting there was an agreement that, should any violations be found during the inspection, the Board would revoke the permit for a period of three months.

Alex Rubin, Town Counsel, explained that the regulations specifically set out a revocation of one year, but the Board could vote for a different amount of time. If the Board revokes the permit, it is nullified, and the owner must complete the entire permit process again.

Mr. McDonald noted that, if the permit is revoked, Mr. Intha does have the right to appeal the decision to the Board.

Upon motion duly made by Dr. Epstein and seconded by Dr. Brown, it was voted to revoke the Rice Barn's permit to operate for a three-month period, effective immediately. Dr. Epstein – Y, Dr. Brown – Y, Dr. Cosgrove - Y, and Dr. Gandhi – Y. Motion passed 4-0.

### **Proposed Revisions to Article 20 – Regulation to Ensure the Sanitary and Safe Operations of Marijuana Treatment Centers**

Dr. Epstein asked about the differential pricing between medical and retail sales. Gretchen McCarthy, Vice President of Retail, explained that there is no variance in the pricing between medical and retail products. The difference in cost is due to the tax. A medical patient does not pay tax, whereas an adult consumer pays a 20% tax.

Dr. Cosgrove stated that he does not understand the logic of gradations of discount depending on the medical condition. Employees could be offered an increase in salary instead. Dr. Gandhi agreed that the medical discount should be across the board.

Dr. Epstein also stated that he is not supportive of employee discounts, as this does not have a medical basis. Employees could be offered an increase in salary instead. Mr. Fernandes explained that as a medical facility, only employees with a medical card would be able to purchase from the store and use the employee discount.

Mr. McDonald noted that Sira has petitioned the Planning Board for a change in the business model, such that patients with a valid medical card could go in anytime during operating hours, instead of having to specifically schedule an appointment.





## **Needham Public Health Division**



Dr. Epstein stated that if Sira wants to offer a discount to those who are having difficulty affording their medications, it would require a means test. There is already a means testing process through the State. The request should go to the State since public health laws allow locals to have more stringent, not less stringent rules than the State.

There was discussion regarding how allotment is tracked for recreational and medical sales. The medical tracking system is separate from the adult retail system. Both are reported in real time and monitored by the State.

Further discussion about discounts included a discussion about what is allowed by boards of health among neighboring communities.

Dr. Cosgrove stated that the Board will wait for additional information and take up the discount discussion again at a future meeting.

### **COVID-19 Response Phase 2 After-Action Report & Improvement Plan**

The Board reviewed the After-Action Report. Mr. McDonald explained that the report includes a significant improvement plan. One area for improvement relates to the challenges that resulted from differences in guidance between the Departments of Public Health and Elementary and Secondary Education, or from hastily issued guidance from the State. The improvement plan looks to determine a way to share, in a constructive manner, these challenges with the State.

Dr. Cosgrove and Dr. Gandhi commended the Public Health Division for the COVID-19 response and for the comprehensive after-action report.

During a discussion about how the report will be used, Mr. McDonald said that publicizing the report and making it available for residents to read, is the first priority. He also spoke about how staff will meet regularly to address the issues raised in the report, and work to advance the improvement plan.

### **Monthly Staff Reports, Priority Violations, COVID Update & Discussion**

#### **Emergency Management – Michael Lethin**

Mr. Lethin explained that in June the Local Emergency Planning Committee hosted a tabletop exercise using a Hazardous Materials Emergency Preparedness Grant. This exercise involved a mixture of two chemicals that resulted in a chlorine release at the RTS resulting in a mass casualty event. There was a lot of good discussion, and an After-Action Report will follow. Three meetings were held between FEMA and Needham officials in June regarding reimbursement for snow removal from the January 29, 2022 Blizzard. Good progress was made ahead of the August 15 deadline to submit all documentation. The process of planning for an



## **Needham Public Health Division**



active shooter response training and exercise in the Summer of 2022 was initialized. This is a first step in a progressively more complex exercise schedule over the next 2-3 years.

### **Traveling Meals Program – Rebecca Hall**

Ms. Hall explained that 843 meals were delivered in June. These were delivered to 47 consumers (39 from Springwell and 8 were private pay). There were also four new clients, three of those from Springwell and one was private. Data shows a 1% increase in meal deliveries from 2021. There were two 911 calls this month.

### **Accreditation – Lynn Schoeff**

Ms. Schoeff explained that the bulk of the effort in June and in July has been for the Senior Assessment. The survey has been released, and responses are being received. She is concerned about the burden that accreditation can put on staff, but this process has begun.

### **Environmental Health – Tara Gurge**

Ms. Gurge explained that a six-month permit extension was given to the Hungry Coyote, after their agreement to have a consultant visit and provide the Board with monthly reports through the end of December. The Farmers Market opened on June 12<sup>th</sup>. She noted that staff will be helping to work through the accreditation process, specifically Domain 6 – Enforce Public Health Laws.

Ally Littlefield reported that there is a proposal to implement a Certificate of Excellence Program for food establishments, which is a modified version of food establishment grading. This program incentivizes restaurants to follow proper food safety practices, and rewards those who receive excellent food safety reports at routine food safety inspections. Those who receive a certificate of excellence will be posted on the Needham Public Health website and can post a certificate in the window. Community education and promotion of this program will also be a key element to make this program a success. Intern, Ecom Lu, is developing a toolkit that can be presented to the Board in the near future.

Dr. Epstein expressed concern regarding the Certificate of Excellence confusing the public as to if a restaurant is safe to eat at or not. There would need to be strong public education on this program. Ms. Gurge explained that this proposal can be viewed as a competition between restaurants. It may make owners want to be more proactive.

Ms. Littlefield reported that she received a request regarding micro-markets and unattended food establishments. Unattended food establishments are operations that provide packaged foods or whole fruit using an automated payment system, and have controlled entry not accessible by the general public. The vendor wishes to prepare food offsite in another town and sell them at a Needham “micro-market” location. This will require a larger conversation by the Board.



## **Needham Public Health Division**



Ms. Littlefield reported a foodborne illness case of salmonella at Sweet Tomatoes. Multiple violations were found on inspection, the most concerning being a soiled interior of the dishwasher, and a two-door roll-top over 41 degrees. Staff will work to make sure that these violations are corrected.

### **Shared Services Grants – Diana Acosta**

Ms. Acosta said that the winning logo for the Charles River Public Health District has been chosen. Jessica Kent, formerly of the Accreditation Team, has joined the Shared Services Team. Two air sensors have been set up at Olin College and both are viewable on the PurpleAir Map online.

### **Substance Use Prevention – Karen Shannon**

Ms. Shannon introduced Jazmine Hurley as part of the team. Ms. Shannon stated that TIPS training was conducted June 13<sup>th</sup> by Carol Read and Officer Jay Sullivan of the Dedham Police Department. Ten people attended the training. Last month, the Select Board had a public hearing for one of the sales-to-minor violations. One of the restaurants had a third violation, and this led to a three-day suspension of their alcohol license on nonconsecutive days to be completed in 2022. During the school year from Sept-June, 93 SALSA members contributed 1,460 hours of service in Needham – an 8% increase over last year. Results from both the 2021 Metro West Adolescent Health Survey and the Parent Survey were released recently. There will be a public presentation of the data in the fall.

### **Public Health Nursing**

Ms. Fountaine explained that summer camp application reviews continued, with inspections starting on the 27<sup>th</sup>, and 5 camps being licensed. She presented a new version of the Clinical Disease Report to the Board.

### **COVID Update – Julie McCarthy**

Ms. McCarthy explained that the State announced that, starting July 11, data will be uploaded to the interactive dashboard every Thursday, instead of updating the data on a daily basis. Needham is hovering around five cases in a seven-day average. In June there were 225 official cases, with an average age around 42. There were increased cases in the 40-49 and 50-59 age ranges. Up to July 15, there were 87 cases. BA 5 is the new dominant variant. Due to the fact that the wastewater data can't be broken down by town or for Norfolk County, this data will need to be critically examined. Hospitalization data also needs to be examined critically because all variants are very contagious. More cases mean more hospitalizations, even if the disease is less severe overall. The infectious variants may continue to drive up case counts and, even if a small proportion of those cases require hospitalization, it will cause hospitalization rates to remain high as well. These data should be examined critically, and it does not necessarily mean the variants are causing more severe disease.



## **Needham Public Health Division**



The Board noted that it would like to focus on hospitalization rates, wastewater data, and vaccination rates.

It was noted that the southern hemisphere is seeing flu about eight weeks earlier than anticipated.

### **New Needham Senior Survey**

Dr. Gandhi suggested using best practices in asking about gender, sexual identity, race, ethnicity, etc., in future surveys.

### **Other Items**

- **Community Water Fluoridation 50- Year Award**
- **MA DEP Water Quality Letter to Boards of Health**
- **Massachusetts Drought Status**
- **Needham Remote Participation Policy for Board Members**

The Board reviewed these items.

### **Topics for Upcoming BOH Meetings**

- **Food Inspection Policy**

The Board discussed having this as a topic of discussion at an upcoming meeting.

### **Next BOH Meetings**

The Board discussed when it will have its meeting in August.

There was discussion regarding cooling stations around Town, and the difficulty some buildings are having in staying below a certain temperature.

Dr. Cosgrove said that the Boston Globe is requesting a short piece about taxing junk food. There was discussion regarding reaching out to someone who might offer that perspective.

### **Adjournment**

Upon motion duly made by Dr. Epstein and seconded by Dr. Brown, it was voted to adjourn. Dr. Cosgrove - Y, Dr. Brown – Y, Dr. Epstein – Y, and Dr. Gandhi-Y. Motion passed 4-0. The meeting was adjourned at 8:56 p.m.

### **Attachment:**

*July 19, 2022 meeting packet*



## **Needham Public Health Division**



### **Board of Health Meeting Minutes DRAFT**

Date: August 2, 2022

Location: Rosemary Recreation Complex, 178 Rosemary St., Needham, MA 02492, OR via Zoom

Members: Edward Cosgrove, PhD, Chair; Kathleen Ward Brown, ScD, Member; Tejal K. Gandhi, MD, MPH, Member; Robert A. Partridge, MD, MPH, Member

Staff Present: Timothy Muir McDonald, Director of Health and Human Services and Town Counsel, Christopher Heep

#### **Call to Order**

Dr. Cosgrove called the meeting to order at 7:49AM and initiated a roll call. Present were Dr. Cosgrove-Y, Dr. Brown – Y, Dr. Partridge – Y, and Dr. Gandhi- Y.

According to Chapter 107 of the Acts of 2022, as an act relative to extending certain states of emergency accommodations, as passed by the General Court, and signed into law, Acting Governor Karen Toledo, on July 16 2022, revised Section 20 of Chapter 20, the Acts of 2001. In so doing, provided modifications to the Massachusetts Open Meeting Law, which allow for flexibility to hold remote only, and hybrid meetings, while preserving public access and, where appropriate, public participation. Currently, that additional flexibility will expire on March 31, 2023, unless additional legislative action occurs. As part of today's remote meeting, all votes will occur via a roll call.

#### **Rice Barn Restaurant Appeal of Needham Board of Health's Three-Month Revocation of its Food Service Operating Permit**

Mr. McDonald noted that neither the applicant nor his counsel was present. There was no notification from Mr. Intha that he would not be attending today's meeting. When presented with the formal revocation notice, Mr. Intha challenged it in writing. Mr. Heep suggested giving the applicant to 8:00AM to arrive.

*Dr. Gandhi arrived at 7:52AM.*



## **Needham Public Health Division**



Mr. McDonald noted that Mr. Intha previously emailed staff to state that he is accessing the establishment to monitor equipment, pick-up mail, and do miscellaneous tasks. Mr. Intha was sent notice of this meeting and it was also publicly posted on the Town website.

The Board discussed other topics at this time.

### **Topics for Upcoming BOH Meetings**

- **Continued Discussion of Proposed Edits to Article 20: Regulation to Ensure the Sanitary and Safe Operations of Marijuana Treatment Centers**

Mr. McDonald presented the Board with information from marijuana treatment centers in Norwood, Newton, Brookline, and Watertown. A handful offer discounts for veterans, seniors, or employees. Sira Naturals will be back before the Board in September to discuss the proposal and for the Board to potentially vote on an amended regulation.

Dr. Partridge stated that the Board may want to discuss the resumption of happy hours in Massachusetts at its next meeting.

- **Food Inspection Policy**

The Board did not discuss this item at this time.

The Board returned to its discussion on the Rice Barn. Dr. Cosgrove suggested that, if the Board affirms its vote on a revocation, it may want to consider a condition of inspecting the restaurant every two weeks or monthly for some period of time. It was noted that, once the permit is revoked, the owner will need to essentially reapply and move through the entire application process again once the suspension is completed.

Mr. McDonald explained that the notices for this meeting, both sent to Mr. Intha and posted on the website, noted the morning time. Mr. Heep stated that he received an email from Mr. Intha's counsel that he expected Mr. Intha to attend, but that he was not planning to attend himself. After a phone call with Mr. Intha's counsel, it was explained again that Mr. Intha was expected to be at the meeting.

Mr. Heep stated that, as this meeting was properly noticed and held, the Board can decide to vote on sustaining or modifying the July 21, 2022, revocation order. It could also decide to continue the public hearing to a date when Mr. Intha can attend.

Mr. Heep received a phone call from Mr. Intha's counsel that Mr. Intha believed the meeting was to be held at 7:45PM this evening. Mr. Intha stated that he would try to join the meeting at this time. The Board agreed to wait until 8:20AM.



## **Needham Public Health Division**



Mr. McDonald noted that the Securing Access for Public Health Excellence (SAPHE) 2.0 bill was passed by the House of Representatives and by the State Senate. It is now on Governor Baker's desk. This would provide additional funding for grants for technical assistance to develop data reporting systems to try to bring local public health services up to a consistent level across the State.

Mr. McDonald suggested that the Board discuss in either September or October its thoughts on Needham Public Health's strengths, areas for improvement, where it wants to go in the future, and if it sees areas to collaborate with other Boards of Health.

The Board noted that the time was 8:30AM and Mr. Intha still had not joined the meeting.

Mr. Heep explained that the official July 21, 2022, revocation order stated that the three-month revocation would become effective after the 10th day if Mr. Intha did not request a hearing, or upon whatever vote the Board took if Mr. Intha did request a hearing.

Upon motion duly made by Dr. Cosgrove and seconded by Dr. Brown, it was voted to sustain the Board's vote for revocation from July 21, 2022. Dr. Cosgrove - Y, Dr. Brown - Y, Dr. Partridge - Y, and Dr. Gandhi-Y. Motion passed 4-0.

### **Next BOH Meetings**

The Board discussed when it will have its meeting in September.

### **Adjournment**

Upon motion duly made by Dr. Brown and seconded by Dr. Partridge, it was voted to adjourn. Dr. Cosgrove - Y, Dr. Brown - Y, Dr. Partridge - Y, and Dr. Gandhi-Y. Motion passed 4-0. The meeting was adjourned at 8:32AM.

### **Attachment:**

*August 2, 2022 meeting packet*





**Board of Health  
TOWN OF NEEDHAM  
AGENDA FACT SHEET**



**MEETING DATE: 9/20/2022**

|                     |                                                                                                         |
|---------------------|---------------------------------------------------------------------------------------------------------|
| <b>Agenda Item</b>  | The Rice Barn Hearing Discussion                                                                        |
| <b>Presenter(s)</b> | Timothy McDonald, Director of Health and Human Services<br>Tara Gurge, Assistant Public Health Director |

|           |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |
|-----------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>1.</b> | <b>BRIEF DESCRIPTION OF TOPIC TO BE DISCUSSED</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |
|           | Mr. Intha, the owner of The Rice Barn, has requested that the Board of Health consider holding another hearing due to the fact that he assumed that the hearing that was held on Aug. 2 <sup>nd</sup> was scheduled for 7:45 PM, and not 7:45 AM.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |
| <b>2.</b> | <b>VOTE REQUIRED BY BOARD OF HEALTH</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              |
|           | No vote is required or expected by the Board of Health.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              |
| <b>3.</b> | <b>BACK UP INFORMATION:</b> <ul style="list-style-type: none"><li>- Copy of Hearing Notice letter that was emailed to Mr. Intha and his lawyer on Wednesday, July 27, 2022.</li><li>- Copy of August 2, 2022, BOH Meeting Agenda that was also provided to Mr. Intha and his lawyer, that contained the Zoom meeting link.</li><li>- Petition for a Hearing letter signed by Mr. Intha, dated Aug. 24, 2022.</li><li>- Letter to Mr. Intha with Sustainment of Permit Revocation Order, dated Aug. 2, 2022.</li><li>- Follow-up letter received, dated July 21, 2022, with hand-written note signed by Mr. Intha, dated Aug. 2, 2022, requesting a new hearing.</li><li>- Tim's Email to Mr. Intha and Atty. Tannous, dated Aug. 30, 2022.</li></ul> |





## **NEEDHAM PUBLIC HEALTH DIVISION**



Via Certified Mail: #7016 3010 0001 0243 2998

July 27, 2022

Return Receipt Requested

Via Email: [lntha@rcn.com](mailto:lntha@rcn.com)

Mr. Chalernpol Intha, Owner  
The Rice Barn  
72 Manchester Road  
Newton, MA 02461

**Re:                Notice of Hearing  
                      The Rice Barn Restaurant—1037 Great Plain Avenue, Needham, MA**

Dear Mr. Intha:

I am in receipt of your written request for a hearing regarding the Order of Permit Revocation for a three-month period (the "Order") that was issued by the Town of Needham Board of Health (the "Board") on July 19, 2022.

Please be aware that the Board will hold the requested hearing on this matter on Tuesday, August 2, 2022 at 7:45 am. The hearing will be conducted remotely and may be accessed using the Zoom platform as follows:

To listen/view this meeting, download the "Zoom Cloud Meeting" app in any app store or at [www.zoom.us](http://www.zoom.us). At the above date and time, click on "Join a Meeting" and enter the meeting ID **884 1974 7255** and passcode **315484** or click the link below to register:  
<https://us02web.zoom.us/j/88419747255?pwd=cmxRemgxZHRhRUhwNTVJU29vMzRFZz09>

Pursuant to 105 CMR 590.015(B), at the hearing you will be given an opportunity to be heard and to show why the Order should be modified or withdrawn. Please be advised that this hearing will be recorded.

After the hearing, the Board shall make a final decision based upon the complete hearing record and will inform you in writing of the decision.

As previously indicated to you in my correspondence dated July 21, 2022, the Order is stayed pending the outcome of the hearing. However, in the interim, you must abide by the terms of the previously issued order of suspension and preliminary injunction, which continue to be in full force and effect.

You have the right to inspect and obtain copies of all relevant inspection reports, orders, notices, and other documentary information in the possession of the Needham Public Health Division and Board. You have the right to be represented at the hearing.

Please feel free to contact me if you have additional questions about this correspondence. I can be reached at (781) 455-7940 ext.211 or via email at [Tgurge@needhamma.gov](mailto:Tgurge@needhamma.gov).

Issued this 27<sup>th</sup> day of July 2022.



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

Encl –

- Board of Health Rice Barn Hearing Meeting Agenda

cc: Timothy McDonald, Director of Health and Human Services  
Needham Board of Health  
Town Counsel  
Ally Littlefield, Environmental Health Agent  
Monica Pancare, Environmental Health Agent  
Fred Tannous, Esq.



# Needham Board of Health



## AGENDA

**Tuesday August 2, 2022**

**7:45 a.m. to 8:15 a.m.**

**Remote Only Meeting Conducted via Zoom**

To listen/view this meeting, download the "Zoom Cloud Meeting" app in any app store or at [www.zoom.us](https://www.zoom.us). At the above date and time, click on "Join a Meeting" and enter the meeting ID **884 1974 7255** and passcode **315484** or click the link below to register:  
<https://us02web.zoom.us/j/88419747255?pwd=cmxRemgxZHRhRUhwNTVIU29vMzRFZz09>

- **7:45 to 7:50 – Welcome**

\* \* \* \* \*

## **Board of Health Hearing**

- **7:50 to 8:10 – Rice Barn Restaurant Appeal of Needham Board of Health's Three Month Revocation of its Food Service Operating Permit**

\* \* \* \* \*

- **8:10 to 8:15 – Other Items**
- **Topics for Upcoming BOH Meetings**
  - Continued Discussion of Proposed Edits to Article 20: Regulation to Ensure the Sanitary and Safe Operations of Marijuana Treatment Centers
  - Food Inspection Policy
- **Next BOH meetings**
  - Regular Monthly Meeting                      Sept TBD, 2022                      TBD
- **Adjournment**

(Please note that all times are approximate)

The Rice Barn  
1037 Great Plain Ave  
Needham, MA 02492

August 24, 2022

Needham Board of Health Members  
Needham Public Health Division  
178 Rosemary Street  
Needham, MA 02494

Dear Sirs and Madame:

Edward Cosgrove, Ph. D.  
Stephen Epstein, M.D.  
Kathleen Ward Brown, Sc. D.  
Robert Partridge, M.D., MPH.  
Tejal Gandhi, M.D., MPH.

Per our record, we have not been heard about an order to close for three months (letter dated July 21, 2022). The Rice Barn would like to submit a petition for a hearing, to be heard, regarding that order.

Your consideration is greatly appreciated,

Very truly yours,  
THE RICE BARN

A handwritten signature in dark ink, appearing to read 'Chalernpol Intha', with a long horizontal flourish extending to the right.

Chalernpol Intha, Owner

402-50-0000  
26107-0000



## NEEDHAM PUBLIC HEALTH



August 2, 2022

**BY EMAIL ([intha@rcn.com](mailto:intha@rcn.com)) and by  
CERTIFIED MAIL (7016 3010 0001 0243 3414) RETURN RECEIPT REQUESTED**

Mr. Charles Intha, Owner  
The Rice Barn  
72 Manchester Road  
Newton, MA 02462

**Re: Hearing on Order of Permit Revocation dated July 21, 2022  
The Rice Barn Restaurant—1037 Great Plain Avenue**

Dear Mr. Intha:

In response to your written request dated July 21, 2022, the Town of Needham Board of Health held a hearing on August 2, 2022 pursuant to 105 CMR 590.015. This hearing concerned the Order of Permit Revocation that the Board of Health and the Needham Public Health Division issued to The Rice Barn restaurant (1037 Great Plain Avenue) on July 21, 2022. The purpose of this hearing was to provide the petitioner with an opportunity to be heard, and to show cause why the Order of Permit Revocation should be modified or withdrawn. 105 CMR 590.015(B)(2).

After the hearing, and based upon consideration of the complete hearing record, the Board of Health **ORDERED** that the Order of Permit Revocation dated July 21, 2022 is sustained.

Pursuant to 105 CMR 590.015(B)(3) when the Board of Health sustains a revocation order, "it shall be carried out within the time period allotted in the original order." The Order of Permit Revocation stated that it was to become effective ten (10) days after receipt, provided that if you requested a hearing the Order would be stayed pending the outcome of that hearing. Based on the foregoing, the Order of Permit Revocation became effective at the conclusion of the Board's hearing on August 2, 2022 for a term of three (3) months, after which time you may reapply for a food service permit.

Please contact the Public Health Division if you have any questions concerning this decision. Assistant Public Health Director Tara Gurge can be reached at (781) 455-7940; Ext. 211 or via email [TGurge@needhamma.gov](mailto:TGurge@needhamma.gov).

Sincerely,

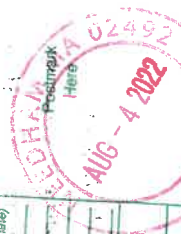
Timothy Muir McDonald  
Director of Health & Human Services  
Town of Needham

cc: Christopher Heep, Esq.

# U.S. Postal Service<sup>TM</sup> CERTIFIED MAIL<sup>®</sup> RECEIPT Domestic Mail Only

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| <input type="checkbox"/> Return Receipt (electronic)                                                                 | \$ |
| <input type="checkbox"/> Certified Mail Restricted Delivery                                                          | \$ |
| <input type="checkbox"/> Adult Signature Required                                                                    | \$ |
| <input type="checkbox"/> Adult Signature Restricted Delivery                                                         | \$ |
| Postage                                                                                                              | \$ |
| <b>Total Postage and Fees</b>                                                                                        | \$ |
| Sent To<br>Charles Inthac, The Rice Barn<br>32 Manchester Rd.<br>Newton, MA 02452<br>City, State, ZIP+4 <sup>®</sup> |    |
| PS Form 3800, April 2015 PSN 7530-02-000-3047 See Reverse for Instructions                                           |    |



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- Insurance coverage is not available for purchase with Certified Mail service.
- Insurance coverage automatically included with Certified Mail service does not change the nature of the mailpiece.
- For an additional fee, and with a proper endorsement on the mailpiece, you may request the following services:
  - Return receipt service, which provides a record of delivery (including the recipient's signature). You can request a hardcopy return receipt or an electronic version. For a hardcopy return receipt, complete PS Form 3811, Domestic Return Receipt, attach PS Form 3811 to your mailpiece; Receipt, attach PS Form 3811 to your mailpiece.

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### 1. Article Addressed to:

Mr. Charles Inthac  
The Rice Barn  
32 Manchester Rd  
Newton, MA 02452



9590 9402 4203 8121 7838 89

### 2.

7016 3010 0001 0243 3414

PS Form 3811, July 2015 PSN 7530-02-000-9063

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- A. Signature  
*[Signature]*
- B. Received by (Printed Name)  
Charles Inthac
- C. Date of Delivery  
8/8/22
- D. Is delivery address different from item 1? ☐ Yes ☐ No  
If YES, enter delivery address below:  
AUG - 8 FULL

AUG - 8 FULL

- 3. Service Type
  - ☐ Priority Mail Express<sup>®</sup>
  - ☐ Registered Mail<sup>™</sup>
  - ☒ Certified Mail<sup>®</sup>
  - ☐ Collect on Delivery
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  - ☐ Signature Confirmation<sup>™</sup>
  - ☐ Signature Confirmation Restricted Delivery
- Restricted Delivery

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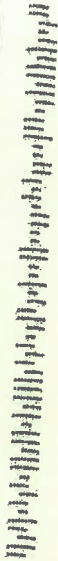
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**Needham Public Health Division**  
**Rosemary Recreation Complex**  
178 Rosemary Street  
Needham, MA 02494

2-141830





## Timothy McDonald

---

**From:** Timothy McDonald  
**Sent:** Thursday, August 4, 2022 12:23 PM  
**To:** Charles Intha; Fred Tannous  
**Cc:** Christopher Heep; Alexandra Rubin; Tara Gurge; Ally Littlefield  
**Subject:** RE: Notice of Hearing for The Rice Barn  
**Attachments:** Board of Health - Decision Upholding Rice Barn Permit Revocation\_8.0.4.2022.pdf

Mr. Intha and Attorney Tannous,

At its meeting and public hearing at 7:45 a.m. on Tuesday August 2<sup>nd</sup>, the Needham Board of Health voted to sustain its Order of Permit Revocation.

Pursuant to 105 CMR 590.015(B)(3) when the Board of Health sustains a revocation order, "it shall be carried out within the time period allotted in the original order." The Order of Permit Revocation stated that it was to become effective ten (10) days after receipt, provided that if you requested a hearing the Order would be stayed pending the outcome of that hearing. Based on the foregoing, the Order of Permit Revocation became effective at the conclusion of the Board's hearing on August 2, 2022 for a term of three (3) months, after which time you may reapply for a food service permit.

Please see attached notice, which has also been sent via certified postal mail.

Sincerely,  
Timothy

-----  
Timothy Muir McDonald  
*He/Him/His* (What's this?)

Director, Needham Department of Health & Human Services

Rosemary Recreation Complex  
178 Rosemary Street  
Needham, MA 02494

Public Health Division Office: 781-455-7940  
Public Health Division Fax: 781-455-7922  
Email: [tmcdonald@needhamma.gov](mailto:tmcdonald@needhamma.gov)



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**From:** Tara Gurge <[TGurge@needhamma.gov](mailto:TGurge@needhamma.gov)>  
**Sent:** Wednesday, July 27, 2022 11:45 AM  
**To:** Charles Intha <[intha@rcn.com](mailto:intha@rcn.com)>; Fred Tannous <[fred.tannous@tannouslaw.com](mailto:fred.tannous@tannouslaw.com)>  
**Cc:** Christopher Heep <[cheep@miyares-harrington.com](mailto:cheep@miyares-harrington.com)>; Alexandra Rubin <[arubin@miyares-harrington.com](mailto:arubin@miyares-harrington.com)>  
**Subject:** Notice of Hearing for The Rice Barn  
**Importance:** High



Mr. Intha and Atty. Tannous –

I've attached your upcoming hearing letter, along with the Board of Health meeting agenda, regarding the Order of Permit Revocation for a three-month period (the "Order") that was issued by the Town of Needham Board of Health (the "Board") on July 19, 2022.

Please be aware that the Board will hold the requested hearing on this matter on **Tuesday, August 2, 2022 at 7:45 am**. The hearing will be conducted remotely and may be accessed using the Zoom platform as follows:

To listen/view this meeting, download the "Zoom Cloud Meeting" app in any app store or at [www.zoom.us](http://www.zoom.us). At the above date and time, click on "Join a Meeting" and enter the meeting ID **884 1974 7255** and passcode **315484** or click the link below to register:

<https://us02web.zoom.us/j/88419747255?pwd=cmxRemgxZHRhRUhwNTVJU29vMzRFZz09>

This letter has also been sent to BOTH your food establishment address and also your home address via certified mail. Please sign the certified mail card, so we can receive that back for our records.

Please feel free to reach out to us with any questions.

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](mailto:tgurge@needhamma.gov)  
Web- [www.needhamma.gov/health](http://www.needhamma.gov/health)



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Follow Needham Public Health on Twitter!

The Rice Barn  
1037 Great Plan Avenue  
Needham, MA 02492

July 21, 2022

Needham Public Health Division  
178 Rosemary Street  
Needham, MA 02494

Dear Sirs and Madame:

This is an acknowledgment of the receipt of the order to close The Rice Barn for 3 months. At the same time we would like to request for a hearing regarding the order to close.

We also would like to request that the board members kindly visit The Rice Barn.

Very Truly yours,  
THE RICE BARN



Chalerm Pol Intha

August 02, 2022

I am sorry that I misunderstood AM for PM.  
I would like to request for the same hearing.

Thank you  
Chalerm Pol

## Tara Gurge

---

**From:** Timothy McDonald  
**Sent:** Tuesday, August 30, 2022 3:21 PM  
**To:** Charles Intha; Fred Tannous  
**Cc:** Christopher Heep; Alexandra Rubin; Tara Gurge; Ally Littlefield  
**Subject:** RE: Notice of Hearing for The Rice Barn  
**Attachments:** Letter re Rice Barn Closure from C. Intha\_8.24.2022.pdf; Letter to Mr. C. Intha re Sustainment of Permit Revocation Order\_8.2.2022.pdf; RiceBarnHearingFollowUpLett-22.pdf

Mr. Intha and Attorney Tannous,

The Public Health Division received your letter (scan attached) yesterday (but dated 8/24) where you indicated that you haven't been heard about your challenge to the order of permit revocation.

I do want to remind you that you were provided with adequate notice of the date and time of the hearing, and that you were then notified by both email and certified postal mail about the Board's decision to sustain the permit revocation order (please also see attached).

Your request from August 2<sup>nd</sup> (also attached) has been shared with the Board of Health. The Board's next meeting hasn't been scheduled but it is likely to be held in mid-to-late September. At that time, the Board may discuss your request for a second hearing, although given that the first hearing occurred and the permit revocation was sustained, I'm not sure whether that request will be accepted. If it is accepted, the Public Health Division will certainly be in touch.

Thank you.  
Timothy

-----  
Timothy Muir McDonald  
*He/Him/His* ([What's this?](#))

Director, Needham Department of Health & Human Services

Rosemary Recreation Complex  
178 Rosemary Street  
Needham, MA 02494

Public Health Division Office: 781-455-7940  
Public Health Division Fax: 781-455-7922  
Email: [tmcdonald@needhamma.gov](mailto:tmcdonald@needhamma.gov)



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---

**From:** Timothy McDonald  
**Sent:** Thursday, August 4, 2022 12:23 PM  
**To:** Charles Intha <[intha@rcn.com](mailto:intha@rcn.com)>; Fred Tannous <[fred.tannous@tannouslaw.com](mailto:fred.tannous@tannouslaw.com)>  
**Cc:** Christopher Heep <[cheep@miyares-harrington.com](mailto:cheep@miyares-harrington.com)>; Alexandra Rubin <[arubin@miyares-harrington.com](mailto:arubin@miyares-harrington.com)>; Tara

Gurge <TGurge@needhamma.gov>; Ally Littlefield <alittlefield@needhamma.gov>

**Subject:** RE: Notice of Hearing for The Rice Barn

Mr. Intha and Attorney Tannous,

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Please see attached notice, which has also been sent via certified postal mail.

Sincerely,  
Timothy

-----  
Timothy Muir McDonald  
He/Him/His ([What's this?](#))

Director, Needham Department of Health & Human Services

Rosemary Recreation Complex  
178 Rosemary Street  
Needham, MA 02494

Public Health Division Office: 781-455-7940  
Public Health Division Fax: 781-455-7922  
Email: [tmcdonald@needhamma.gov](mailto:tmcdonald@needhamma.gov)



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---

**From:** Tara Gurge <[TGurge@needhamma.gov](mailto:TGurge@needhamma.gov)>

**Sent:** Wednesday, July 27, 2022 11:45 AM

**To:** Charles Intha <[intha@rcn.com](mailto:intha@rcn.com)>; Fred Tannous <[fred.tannous@tannouslaw.com](mailto:fred.tannous@tannouslaw.com)>

**Cc:** Christopher Heep <[cheep@miyares-harrington.com](mailto:cheep@miyares-harrington.com)>; Alexandra Rubin <[arubin@miyares-harrington.com](mailto:arubin@miyares-harrington.com)>

**Subject:** Notice of Hearing for The Rice Barn

**Importance:** High

Mr. Intha and Atty. Tannous –

I've attached your upcoming hearing letter, along with the Board of Health meeting agenda, regarding the Order of Permit Revocation for a three-month period (the "Order") that was issued by the Town of Needham Board of Health (the "Board") on July 19, 2022.

Please be aware that the Board will hold the requested hearing on this matter on **Tuesday, August 2, 2022 at 7:45 am**. The hearing will be conducted remotely and may be accessed using the Zoom platform as follows:

To listen/view this meeting, download the "Zoom Cloud Meeting" app in any app store or at [www.zoom.us](https://www.zoom.us). At the above date and time, click on "Join a Meeting" and enter the meeting ID **884 1974 7255** and passcode **315484** or click the link below to register:

<https://us02web.zoom.us/j/88419747255?pwd=cmxRemgxZHRhRUhwNTVJU29vMzRFZz09>

This letter has also been sent to BOTH your food establishment address and also your home address via certified mail. Please sign the certified mail card, so we can receive that back for our records.

Please feel free to reach out to us with any questions.

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](mailto:tgurge@needhamma.gov)  
Web- [www.needhamma.gov/health](http://www.needhamma.gov/health)



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**Board of Health  
Town of Needham  
AGENDA FACT SHEET**



**MEETING DATE: 9/20/2022**

|                     |                                                           |
|---------------------|-----------------------------------------------------------|
| <b>Agenda Item</b>  | State Capacity Assessment                                 |
| <b>Presenter(s)</b> | Diana Acosta, Shared Public Health Services Grant Manager |

|           |                                                                                                                                                                                                                                        |
|-----------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>1.</b> | <b>BRIEF DESCRIPTION OF TOPIC TO BE DISCUSSED</b>                                                                                                                                                                                      |
|           | The presentation is an overview of the 3-part Capacity Assessment that is being conducted statewide by MA Dept. of Public Health's Office of Local and Regional Health, Massachusetts Health Officers Association, and BME Strategies. |
| <b>2.</b> | <b>VOTE REQUIRED BY BOARD OF HEALTH</b>                                                                                                                                                                                                |
|           | No vote is required or expected by the Board of Health.                                                                                                                                                                                |
| <b>3.</b> | <b>BACK UP INFORMATION:</b>                                                                                                                                                                                                            |
|           | Capacity Assessment Overview .ppt                                                                                                                                                                                                      |

# Capacity Assessment Overview

9/20/2022

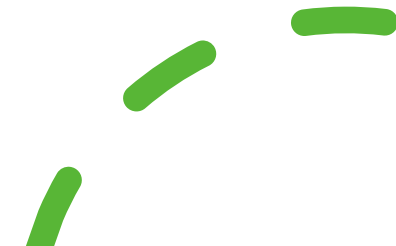
Diana Acosta, REHS/RS, MPH





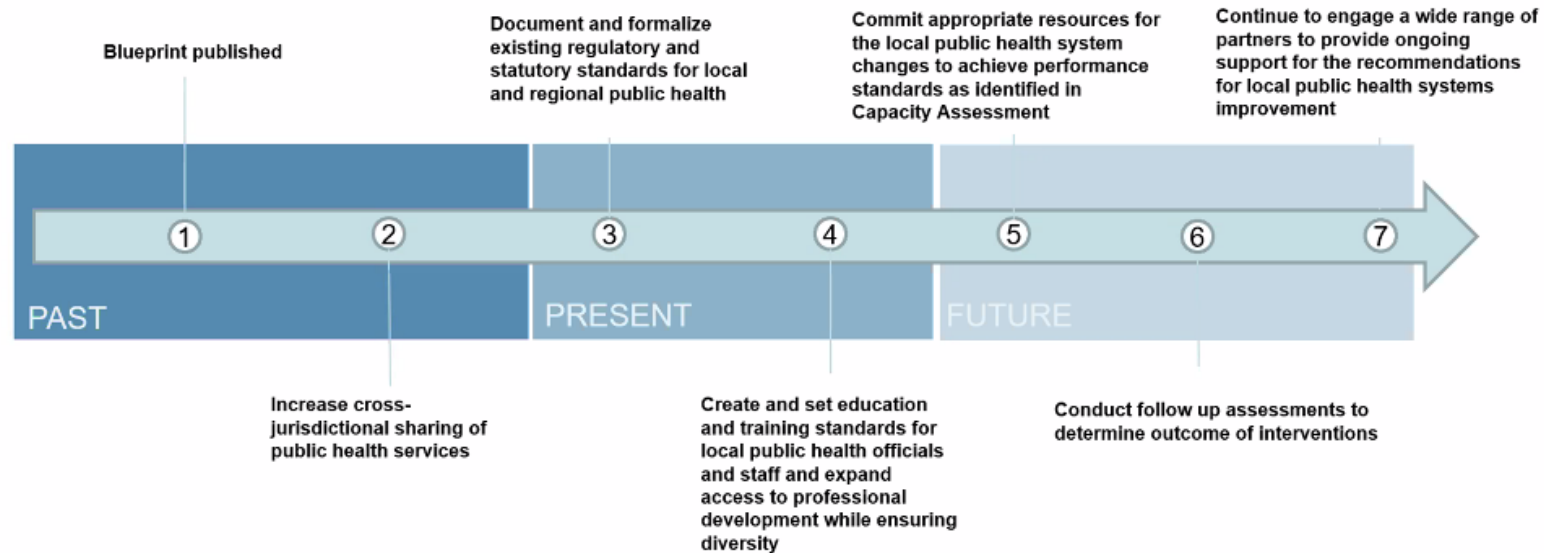


# Goal of Assessment

- The MA Department of Public Health (DPH) is assessing the current state of local public health
    - Assessing resource availability throughout the Commonwealth
      - Where and what are resources needed
  - The current system only allows local regional public health to achieve what they are funded to do
    - Results in inequities across the state on basic services
- 

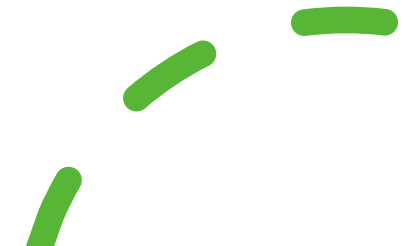
# Transformation Roadmap

The Baseline Capacity Assessment falls into the initial phases of Public Health Transformation.



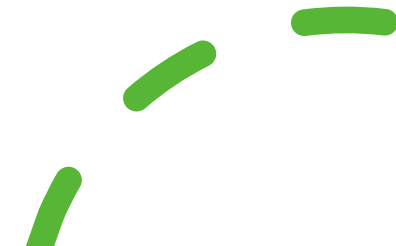


# Assessment Overview

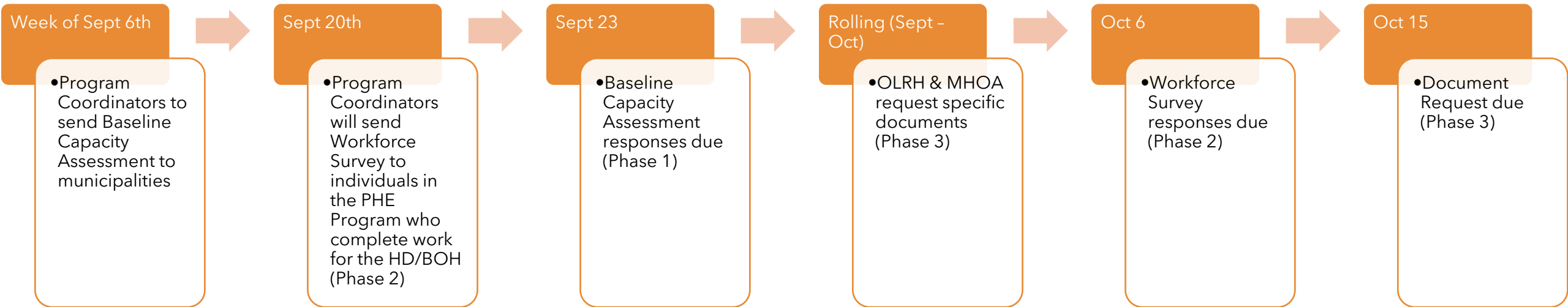
- Partners
    - The Office of Local Regional Health (OLRH)
    - Massachusetts Health Officers Association (MHOA)
    - Subject Matter Experts (SMEs)
    - BME Strategies
- 



# Assessment Overview

- 3-part capacity assessment
    - Baseline Capacity Assessment
      - Where do departments stand on existing statutory and state regulatory obligations for Boards of Health (BOH)
      - To be completed by each Health Department
    - Workforce Survey
      - To be completed by each individual working to support the Health Department or BOH
    - Document Request
      - To be completed by each Health Department
- 

# Anticipated Timeline



## Timeline: Activities\*

| Date                          | Task                                                                                                                                                                              | Expectation for PHE Grantees                                                                                |
|-------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------|
| Week of August 22nd           | Program Coordinators will send a kickoff email with overview of timeline, activities, and expectations for Assessment                                                             | Read the kickoff email                                                                                      |
| August 30th                   | Kickoff Capacity Assessment Webinar: Overview of Assessment and what municipalities can expect                                                                                    | Attend Meeting. Please register here: <a href="#">Webinar Registration - Zoom</a> .                         |
| Week of September 6th         | Program Coordinators will send Baseline Capacity Assessment (Phase 1) to municipalities                                                                                           | Complete Baseline Capacity Assessment as a municipality (Expected time commitment 1.5-2 hours)              |
| September 20th                | Program Coordinators will send Workforce Survey (Phase 2) to individuals in PHE Grant Program municipalities who complete work on behalf of the Health Department/Board of Health | Each staff member to complete Workforce Survey (Expected time commitment to follow)                         |
| September 23rd                | Baseline Capacity Assessment responses due (Phase 1)                                                                                                                              | Submit all Baseline Capacity Assessment survey responses by this date                                       |
| On a rolling basis (Sept-Oct) | OLRH and MHOA will reach out to PHE Grant Program municipalities to request specific documents (Phase 3)                                                                          | Respond to request by submitting specific documents (e.g., inspection reports) (Time commitments will vary) |
| October 6                     | Workforce Survey responses due (Phase 2)                                                                                                                                          | Submit all Workforce Survey responses by this date                                                          |
| October 15                    | Document Request (Phase 3) responses due                                                                                                                                          | Submit all Document Request responses by this date                                                          |

# Anticipated Impact

- Improved understanding of Efforts PHE Grantees and municipalities have made to address existing capacity gaps
- Allocation of resources to address needs/gaps in resources and capacity
- Alignment of training resources with regional needs
- Expansion of workforce development efforts
- Improved access to public health services throughout MA



A large white circle is centered on a solid gold background. A dashed gold line arcs from the top-left towards the circle's edge. A solid gold dot is positioned on the circle's edge at the bottom-right.

Questions?



**Board of Health  
Town of Needham  
AGENDA FACT SHEET**



**MEETING DATE: 9/20/2022**

|                     |                                                                         |
|---------------------|-------------------------------------------------------------------------|
| <b>Agenda Item</b>  | Statewide Accelerated Public Health for Every Community Act (SAPHE 2.0) |
| <b>Presenter(s)</b> | Timothy McDonald, Director of Health & Human Services                   |

|                                                                                                                                                                                                                                                                                                                                                                                                                                                        |                                                   |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------|
| <b>1.</b>                                                                                                                                                                                                                                                                                                                                                                                                                                              | <b>BRIEF DESCRIPTION OF TOPIC TO BE DISCUSSED</b> |
| Mr. McDonald will discuss the SAPHE 2.0 bill, a product of                                                                                                                                                                                                                                                                                                                                                                                             |                                                   |
| <b>2.</b>                                                                                                                                                                                                                                                                                                                                                                                                                                              | <b>VOTE REQUIRED BY BOARD OF HEALTH</b>           |
| No vote expected.                                                                                                                                                                                                                                                                                                                                                                                                                                      |                                                   |
| <b>3.</b>                                                                                                                                                                                                                                                                                                                                                                                                                                              | <b>BACK UP INFORMATION:</b>                       |
| SAPHE 2.0 Fact Sheet<br><br><i>Bill H.5104 – An Act Relative to Accelerating Improvements to the Local and Regional Public Health System to Address Disparities in the Delivery of Public Health Services</i><br><br>Governor’s Message (Communication) H.5179 – Governor Baker’s response to H.5104 which passed unanimously through both legislative chambers, including significant edits making the foundational public health standards optional. |                                                   |

# SUPPORT LOCAL PUBLIC HEALTH TODAY FOR A SAFE & HEALTHY TOMORROW

SAPHE 2.0 Act - Statewide Accelerated Public Health for Every Community

*Please Support HB4328 by Chair Denise Garlick, Rep Hannah Kane and Senator Jo Comerford*

## **An Act to accelerate equity & effectiveness of our local & regional public health system.**

The COVID-19 pandemic has shown that our local public health system is not adequately structured, staffed, or financed to meet large scale public health challenges. This bill will accelerate improvements to this system, so that it adequately serves all residents, regardless of race, income or zip code. Faced with the inequities revealed by the pandemic, we must seize this opportunity to make change.

## THE SAPHE 2.0 ACT WILL:



### **Establish Minimum Public Health Standards for Every Community**

- All residents should be served by credentialed health agents & public health nurses. The public's health & safety depends on a workforce with special expertise & skills.
- Minimum Public Health Standards will be based on recommendations of the Special Commission on Local & Regional Health & on national best practices.



### **Increase Capacity & Effectiveness**

- Incentivizes municipalities to share essential public health services.
- Cross-jurisdictional sharing among municipalities supports more effective & efficient delivery of services & increases capacity & ability to meet statutory requirements.



### **Create a Uniform Data Collection & Reporting System**

- Directs the Department of Public Health to create a uniform data collection & reporting system to protect the public's health & measure how well our local health system is doing.



### **Dedicate Sustainable State Funding**

- Dedicates funding for planning, technical assistance and ongoing sustainable operations. Massachusetts is one of the only states that does not provide dedicated state funding to local health departments.

## SAPHE 2.0 IS SUPPORTED BY:

- |                                                       |                                                                                     |                                                      |
|-------------------------------------------------------|-------------------------------------------------------------------------------------|------------------------------------------------------|
| • Baystate Health                                     | • American Federation of Labor and Congress of Industrial Organizations, MA Chapter | • MA Taxpayers Foundation                            |
| • Berkshire Regional Planning Commission              | • MA Association of Public Health Nurses                                            | • MA Coalition for Occupational Safety & Health      |
| • Blue Cross Blue Shield MA                           | • MA Environmental Health Association                                               | • Metropolitan Area Planning Council                 |
| • Central MA Regional Planning Commission             | • MA Law Reform Institute                                                           | • Metro Mayors Coalition                             |
| • Elder Services of the Merrimack Valley              | • MA Public Health Association                                                      | • National Association of Social Workers, MA Chapter |
| • Franklin Regional Council of Governments            | • MA Association for Mental Health                                                  | • North Shore Coalition                              |
| • Greater Boston Food Bank                            | • MA Association of Health Boards                                                   | • Public Health Institute of Western MA              |
| • Healthy Equity Partnership of North Central MA Inc. | • MA Councils on Aging                                                              | ...and many more!                                    |
|                                                       | • MA Health Officers Association                                                    |                                                      |

# DECENTRALIZED STRUCTURE OF 351 SEPARATE BOARDS OF HEALTH LEADS TO INEQUITIES IN PUBLIC HEALTH PROTECTIONS ACROSS MUNICIPALITIES

Because viruses do not respect municipal borders, the extreme variability of protections provided across municipal health departments increases exposure & harm to all communities, & puts the entire state at risk.

Examples include:



- Lack of funding & staff
- Lack of access to public health nursing
- Inconsistent use of Massachusetts Virtual Epidemiological Network (MAVEN)
- Inconsistent enforcement
- Incomplete & inconsistent data collection and reporting
- Unaddressed health inequities

## LOCAL PUBLIC HEALTH: THE INVISIBLE & ESSENTIAL WORKFORCE DURING COVID-19

Massachusetts local health departments have been on the front lines of our state's response to the COVID-19 crisis, leading critical response efforts including:



Investigating suspected cases, making testing recommendations, tracing contacts, & recommending & enforcing quarantine and isolation;



Enforcing essential business orders & re-opening guidance & providing input to businesses on safe operating procedures; &



Coordinating with town officials, first responders, businesses, & residents, & serving as a communications hub between local residents & state officials.

## BUILDING ON THE FOUNDATION OF THE SAPHE ACT AND THE SPECIAL COMMISSION ON LOCAL AND REGIONAL PUBLIC HEALTH

On April, 29 2020, Governor Baker signed into law Chapter 72 of the Acts of 2020 – the State Action for Public Health Excellence Act, or SAPHE Act, which created a voluntary grant-based approach to improving the local public health system. The new SAPHE 2.0 Act builds on this foundation, & on the goals identified by the Special Commission on Local and Regional Public Health in their final report published June 2019 by directing the Department of Public Health to establish minimum public health standards, setting out a clear timeline for communities to reach those standards, dedicating state funding to support communities in reaching benchmarks, & creating a uniform data collection & reporting system.

# **HOUSE . . . . . No. 5104**

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## **The Commonwealth of Massachusetts**

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HOUSE OF REPRESENTATIVES, July 28, 2022.

The committee on Ways and Means, to whom was referred the Bill relative to accelerating improvements to the local and regional public health system to address disparities in the delivery of public health services (House, No. 4328), reports recommending that the same ought to pass with an amendment substituting therefor the accompanying bill (House, No. 5104).

For the committee,

AARON MICHLEWITZ.

# HOUSE . . . . . No. 5104

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## The Commonwealth of Massachusetts

\_\_\_\_\_  
In the One Hundred and Ninety-Second General Court  
(2021-2022)  
\_\_\_\_\_

An Act relative to accelerating improvements to the local and regional public health system to address disparities in the delivery of public health services.

*Be it enacted by the Senate and House of Representatives in General Court assembled, and by the authority of the same, as follows:*

1           SECTION 1. Chapter 111 of the General Laws is hereby amended by striking out section  
2   27D, as appearing in the 2020 Official Edition, and inserting in place thereof the  
3   following section:-

4           Section 27D. (a) As used in this section, the following words shall, unless the context  
5   clearly requires otherwise, have the following meanings:-

6           “Board of health”, any body politic or political subdivision of the commonwealth that  
7   acts as a board of health, public health commission or a health department for a municipality,  
8   region or district, including, but not limited to, municipal boards of health, regional health  
9   districts established pursuant to section 27B and boards of health that share services pursuant to  
10   section 4A of chapter 40.

11          “Foundational capabilities”, cross-cutting skills and capacities needed to support basic  
12   public health programs and other protections and activities including, but not limited to: (i)

assessment and surveillance; (ii) emergency preparedness and response; (iii) policy development; (iv) communications; (v) community partnership development; (vi) organizational administrative competences; (vii) data-driven interventions; or (viii) accountability and performance management.

“Foundational public health services”, a nationally recognized framework for a minimum set of public health services, including, but not limited to, public health programs and foundational capabilities.

“Public health programs”, programs including, but not limited to: (i) communicable disease control; (ii) public health nursing services; (iii) epidemiology; (iv) food and water protection; (v) chronic disease and injury prevention; (vi) environmental public health; (vii) maternal, child and family health; or (viii) access to and linkage with clinical care, where applicable.

(b) The department, in consultation with municipalities and other stakeholders, shall establish a state action for public health excellence program to: (i) provide every resident of the commonwealth foundational public health services; provided, that foundational public health services shall further racial and health equity, including for historically underrepresented communities; (ii) assist boards of health to adopt practices to improve the efficiency and effectiveness of the delivery of foundational public health services; (iii) develop a set of standards for foundational public health services across the commonwealth; and (iv) promote and provide adequate resources for boards of health that shall include, but shall not be limited to:

(A) supporting boards of health to meet the standards set pursuant to subsection (c) to improve the municipal and regional health systems;



(B) increasing cross-jurisdictional sharing of public health programs to strengthen the service delivery capabilities of the municipal and regional public health systems;

(C) improving planning and system accountability of the municipal and regional public health systems, including, but not limited to, statewide data collection and reporting systems;

(D) establishing workforce credentialing standards, including, but not limited to, education and training standards for municipal and regional public health officials and staff; and

(E) expanding access to professional development, training and technical assistance for municipal and regional public health officials and staff.

(c) The standards for local foundational public health services developed pursuant to clause (iii) of subsection (b) shall include, but not be limited to, the standards for: (i) inspections, epidemiology and communicable disease investigation and reporting, permitting and other local public health responsibilities as required by law or under regulations of the department or the department of environmental protection; (ii) workforce education, training and credentialing standards; and (iii) contributing required data. The standards shall consider national standards and shall be developed in consultation with local boards of health, public health organizations, academic experts in the field of public health and members of the special commission on local and regional public health established in chapter 3 of the resolves of 2016.

(d)(i) Boards of health shall implement and comply with the standards developed pursuant to subsections (b) and (c), individually or through cross-jurisdictional sharing of public health programs in the form of comprehensive public health districts, formal shared services or other arrangements for sharing public health programs.

(ii) Annually, not later than December 1, boards of health shall submit a report to the department including information demonstrating compliance with the standards pursuant to subsections (b) and (c).

(e) Subject to appropriation, the department and the department of environmental protection shall, according to each agency's jurisdiction and authority, provide comprehensive core public health educational and training opportunities and technical assistance to municipal and regional public health officials and staff to support them in obtaining credentials and foundational capabilities required by the standards developed pursuant to subsections (b) and (c); provided, that said educational and training opportunities and technical assistance shall be offered in diverse geographic locations throughout the commonwealth or online. The department and the department of environmental protection shall provide such training and technical assistance opportunities free of charge. The department and the department of environmental protection may contract with other state agencies or external entities to provide said educational and training and technical assistance.

(f)(1) Subject to appropriation, the department shall provide funds to boards of health to implement and comply with the standards developed pursuant to subsections (b) and (c), including through cross-jurisdictional sharing of public health programs in the form of comprehensive public health districts, formal shared services and other arrangements for sharing public health programs.

(2) The funds may be expended to provide:

(i) grants and technical assistance to municipalities that demonstrate limited operational capacity to meet local public health responsibilities as required by law or regulations;

(ii) competitive grants to increase the efficiency and effectiveness of the delivery of public health programs across 3 or more municipalities through:

(A) expanding shared services arrangements to include more municipalities;

(B) expanding shared services arrangements to provide a more comprehensive and equitable set of public health programs or sustainable business model; or

(C) supporting new cross-jurisdictional sharing arrangements; provided however, that grants provided pursuant to this clause shall supplement and shall not replace existing state, local, private or federal funding to boards of health and regional health districts; provided further, that boards of health shall apply for funds pursuant to this clause in a manner determined by the department; provided further, that the application shall include, but not be limited to: (1) a description of how the applicant will increase the efficiency and effectiveness in the delivery of public health programs; (2) certification that, at the time of the application, the applicant meets or will use funding to meet workforce standards as determined by the department; (3) certification that the applicant shall submit written documentation on the implementation of systems to increase efficiency in providing local public health programs, including data, to the department in a manner to be prescribed by the department; and (4) a plan for the long-term sustainability of strengthening local public health programs; provided further, that the department shall adopt rules, regulations or guidelines for the administration and enforcement of this clause, including, but not limited to, establishing applicant selection criteria, funding priorities, application forms and procedures, grant distribution and other requirements; and provided further, that not less than 33 per cent of the grants awarded shall be distributed to

99 municipalities with a median household income below the median income of the commonwealth;  
100 and

101 (iii) annual non-competitive funding to ensure that all residents of the commonwealth  
102 are provided with foundational public health services that meet or exceed the standards set  
103 pursuant to this section; provided, however, that funds provided pursuant to this clause shall be  
104 distributed based on the level of implementation of the standards established in this section and  
105 using a formula based on population, level of cross-jurisdictional sharing and sociodemographic  
106 data; provided further, that, to receive funding pursuant to this clause, a board of health shall  
107 demonstrate progress or implementation of the standards in an annual report to the department  
108 and to the department of environmental protection; provided further, that the report shall not  
109 require data that is otherwise reported to the department under subsection (d); and provided  
110 further, that data demonstrating implementation and compliance with the standards shall be  
111 submitted in a form prescribed by the department.

112 (g) Subject to appropriation, the department and the department of environmental  
113 protection shall develop systems to provide for increased standardization, integration and  
114 unification of public health reporting and systems for the measuring of standard  
115 responsibilities of boards of health, including, but not limited to, inspections, code enforcement,  
116 communicable disease management and local regulations. Where feasible and in compliance  
117 with state and federal privacy requirements, the data and an analysis of the data shall be available  
118 on the department's and department of environmental protection's websites in a form that allows  
119 the public to conduct further analysis; provided, however, that any such published data shall  
120 exclude personal identifying information.

(h) The department shall estimate the amount of funds necessary to meet the requirements of this section for each fiscal year. The department shall report the estimate to the secretary of administration and finance and the house and senate committees on ways and means for the upcoming fiscal year in advance of the day assigned for submission of the budget by the governor to the general court pursuant to section 7H of chapter 29 and shall publish the estimate on the website of the department.

(i) In the event of an outbreak of a disease or health care situation important to the public health, as determined by the commissioner or the commissioner of the department of environmental protection affecting more than 1 board of health, the department may coordinate the affected boards of health, assemble and share data on affected residents and organize the public health response within and across the affected communities.

(j) Biennially, not later than December 1, in every even numbered year, the department and department of environmental protection shall submit a report detailing the impact of the state action for public health excellence program established under subsection (b), the status of the local public health programs and their ability to meet the requirements under this section, including, but not limited to: (i) the number of board of health and regional health district officials and staff that meet workforce standards as determined by the department; (ii) the number of board of health and regional health district officials and staff that attended educational and training opportunities; (iii) the number of boards of health and regional health districts that are in compliance with data reporting requirements under this section; and (iv) the number of municipalities participating in regional public health collaborations. The report shall be filed with the clerks of the house of representatives and the senate, the house and senate committees

on ways and means and the joint committee on public health and publicly posted on the websites of the department and the department of environmental protection.

(k) Notwithstanding any general or special law to the contrary, if the commissioner, the commissioner of the department of environmental protection or their authorized representatives, determine that failure to meet standards established under subsection (c) in a timeframe consistent with the timeframe established in subsection (d), constitutes a threat to public health, they shall, in writing, notify the appropriate board of health of such determination and request that the board of health, in writing, notify the department of actions taken to effect appropriate protection. If the commissioner is not so notified, or if after notification the commissioner determines the actions are not sufficient to protect public health, the department may restrict future funding provided under clause (iii) of subsection (f) and will report these insufficiencies in its report issued under subsection (i).

(l) Nothing in this section shall limit the authority or responsibility of a board of health otherwise established by the general laws, including, but not limited to, section 127A.

SECTION 2. (a) Not more than 1 year after the effective date of this act and before the adoption of any regulation for the administration of the state action for public health excellence program pursuant to section 27D of chapter 111 of the General Laws, the department of public health shall hold not fewer than 4 public hearings in diverse geographic locations throughout the commonwealth or online to identify ways to improve the efficiency and effectiveness of the delivery of local public health services, in alignment with the recommendations of the special commission on local and regional public health established in chapter 3 of the resolves of 2016.

(b) Not later than June 1, 2023, the department of public health shall submit a report to the clerks of the house of representatives and the senate, the house and senate committee on ways and means and the joint committee on public health. The report shall include an analysis of needs, opportunities, challenges, timeline and cost analysis for the implementation of said section 27D of said chapter 111.

SECTION 3. The special commission on local and regional public health established in chapter 3 of the resolves of 2016 is hereby revived and continued to December 31, 2023. The special commission shall convene not later than 30 days following the effective date of this act to review the changes made to section 27D of chapter 111 of the General Laws, inserted by section 1, and funding available to support and enhance the commonwealth's local and regional public health system.

SECTION 4. The standards for foundational public health services developed pursuant to subsections (b) and (c) of section 27D of chapter 111 of the General Laws, as inserted by section 1, shall be consistent with the recommendations of the report of the special commission on local and regional and public health approved in June 2019 and shall be implemented and complied with by a phased schedule adopted by the department of public health. The department of public health shall publish a list of minimum statutory and regulatory local public health standards established pursuant to said subsections (b) and (c) of said section 27D of said chapter 111 not later than 60 days after the effective date of this act.

# HOUSE . . . . . No. 5179

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## The Commonwealth of Massachusetts

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CHARLES D. BAKER  
GOVERNOR

OFFICE OF THE GOVERNOR  
**COMMONWEALTH OF MASSACHUSETTS**  
STATE HOUSE · BOSTON, MA 02133  
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KARYN POLITO  
LIEUTENANT GOVERNOR

*August 8, 2022*

To the Honorable House of Representatives,

Pursuant to Article LVI, as amended by Article XC, Section 3 of the Amendments to the Constitution of the Commonwealth of Massachusetts, I am returning to you for amendment House Bill No. 5104, “An Act Relative to Accelerating Home Improvements to the Local and Regional Public Health System to Address Disparities in the Delivery of Public Health Services.”

This legislation directs the Department of Public Health (DPH) to establish, and requires all local boards of health to comply with, a comprehensive set of foundational public health standards as a part of DPH’s state action for public health excellence program. These standards must incorporate recommendations made by the Special Commission on Local and Regional Public Health in its 2019 report, and must cover an enumerated list of functions, including inspections, epidemiology, and communicable disease investigation and reporting; workforce education, training, and credentialing; and data collection. Subject to appropriation, DPH is directed to provide funds to all boards of health to implement and comply with the new standards. Annually, in advance of the Governor’s budget recommendation, DPH must submit a report estimating the cost of the state program for the upcoming fiscal year to the Executive Office for Administration and Finance and the House and Senate Committees on Ways and Means. This bill also revives and continues the Special Commission on Local and Regional Public Health through December 31, 2023.



I strongly support the aim of this bill, which is to provide high-quality, coordinated and more uniform public health services across the Commonwealth, supported by targeted state investments. However, this legislation requires all local boards of health to comply with the new foundational standards that will be set by DPH, whether or not state funding is provided. While the bill clearly contemplates the provision of state support for boards to implement these standards, such funding is not guaranteed. Particularly when considered over the long-term, this aspect of the bill is likely to give rise to the sorts of budgeting and funding disputes that G. L. c. 29, § 27C seeks to prevent by prohibiting unfunded local mandates. This issue will be compounded by the fact that, while the bill contemplates increased state funding to support improved services, it makes no provision to ensure that cities and towns maintain current levels of municipal funding for public health services as a condition of receiving DPH funding support.

To remedy these concerns, I am returning the bill with a local option provision that will permit cities and towns to opt in to meeting these foundational public health standards and, as a condition of DPH funding support to achieve these standards, require those cities and towns to maintain municipal funding for public health programs at a level not less than actual expenditures in the year preceding the opt in decision. I am also proposing minor adjustments to the dates on which the bill requires the Special Commission and DPH to implement certain provisions of the bill.

I remain concerned that changing the funding structure for local boards of health will produce only limited improvement in effectiveness if the Legislature also does not reconsider the variety and breadth of governance structures that are present in our local boards of health. The experience of COVID-19 over the past two and a half years has highlighted the challenges that the current structure presents to delivering an effective and coordinated, statewide public health response. I urge the Legislature to prioritize that issue in the next legislative session.

For these reasons, I recommend that H.5104 be amended by striking out subsections (b) to (f), inclusive, of section 27D of chapter 111 of the General Laws, as inserted by Section 1 of the bill, and inserting in place thereof the following 5 subsections:-

(b) The department, in consultation with municipalities and other stakeholders, shall establish a state action for public health excellence program to: (i) offer more uniform access for every resident of the commonwealth to foundational public health services; provided, that foundational public health services shall further racial and health equity, including for historically underrepresented communities; (ii) assist boards of health to adopt practices to improve the efficiency and effectiveness of the delivery of foundational public health services; (iii) develop a set of standards for foundational public health services across the commonwealth; and (iv) promote adequate resources for boards of health that shall include, but shall not be limited to:

(A) supporting boards of health to meet the standards established pursuant to subsection (c) to improve the municipal and regional health systems;

(B) increasing cross-jurisdictional sharing of public health programs to strengthen the service delivery capabilities of the municipal and regional public health systems;

(C) improving planning and system accountability of the municipal and regional public health systems, including, but not limited to, statewide data collection and reporting systems;

(D) establishing workforce credentialing standards, including, but not limited to, education and training standards for municipal and regional public health officials and staff; and

(E) expanding access to professional development, training and technical assistance for municipal and regional public health officials and staff.

(c) The standards for local foundational public health services developed pursuant to clause (iii) of subsection (b) shall include, but not be limited to, the standards for: (i) inspections, epidemiology and communicable disease investigation and reporting, permitting and other local public health responsibilities as required by law or under regulations of the department or the department of environmental protection; (ii) workforce education, training and credentialing standards; and (iii) contributing required data. The standards shall consider national standards and shall be developed in consultation with local boards of health, public health organizations, academic experts in the field of public health and members of the special commission on local and regional public health established in chapter 3 of the resolves of 2016.

(d)(i) Boards of health may opt in to receive funding from the department to support implementation and compliance with the standards developed pursuant to subsections (b) and (c). Boards of health that opt in shall implement and comply with those standards, individually or through cross-jurisdictional sharing of public health programs in the form of comprehensive public health districts, formal shared services or other arrangements for sharing public health programs. Boards of health may opt in to receive funding by demonstrating that the requirements of this subsection have been adopted by proper municipal authority as specified in subsection (m).

(ii) Annually, not later than August 31, boards of health that opt in under clause (i) shall submit a report to the department including information demonstrating compliance during the preceding fiscal year with the standards pursuant to subsections (b) and (c).

(e) Subject to appropriation, the department and the department of environmental protection shall, according to each agency's jurisdiction and authority, provide comprehensive core public health educational and training opportunities and technical assistance to municipal and regional public health officials and staff to support them in obtaining credentials and foundational capabilities established by the standards developed pursuant to subsections (b) and

(c); provided, that said educational and training opportunities and technical assistance shall be offered in diverse geographic locations throughout the commonwealth or online. The department and the department of environmental protection shall provide such training and technical assistance opportunities free of charge. The department and the department of environmental protection may contract with other state agencies or external entities to provide said educational and training and technical assistance.

(f)(1) Subject to appropriation, the department shall provide funds to boards of health that opt in under clause (i) of subsection (d) to implement and comply with the standards developed pursuant to subsections (b) and (c), including through cross-jurisdictional sharing of public health programs in the form of comprehensive public health districts, formal shared services and other arrangements for sharing public health programs.

As a condition of continuing eligibility for such funds, a municipality taking the action required by subsection (m) for a board of health to opt in under clause (i) of subsection (d) must maintain municipal funding for public health programs at a level not less than actual expenditures in the year preceding that action.

(2) The funds shall only be provided to boards of health that opt in under clause (i) of subsection (d) and may be used to provide:

(i) grants and technical assistance to municipalities that demonstrate limited operational capacity to meet local public health responsibilities as required by law or regulations;

(ii) competitive grants to increase the efficiency and effectiveness of the delivery of public health programs across 3 or more municipalities through:

(A) expanding shared services arrangements to include more municipalities;

(B) expanding shared services arrangements to provide a more comprehensive and equitable set of public health programs or sustainable business model; or

(C) supporting new cross-jurisdictional sharing arrangements; provided however, that grants provided pursuant to this clause shall supplement and shall not replace existing state, local, private or federal funding to boards of health and regional health districts; provided further, that boards of health shall apply for funds pursuant to this clause in a manner determined by the department; provided further, that the application shall include, but not be limited to: (1) a description of how the applicant will increase the efficiency and effectiveness in the delivery of public health programs; (2) certification that, at the time of the application, the applicant meets or will use funding to meet workforce standards as determined by the department; (3) certification that the applicant shall submit written documentation on the implementation of systems to increase efficiency in providing local public health programs, including data, to the department in a manner to be prescribed by the department; and (4) a plan for the long-term

sustainability of strengthening local public health programs; provided further, that the department shall adopt rules, regulations or guidelines for the administration and enforcement of this clause, including, but not limited to, establishing applicant selection criteria, funding priorities, application forms and procedures, grant distribution and other requirements; and provided further, that not less than 33 per cent of the grants awarded shall be distributed to municipalities with a median household income below the median income of the commonwealth;

(iii) annual non-competitive funding to ensure that residents are provided with foundational public health services that meet or exceed the standards set pursuant to this section; provided, however, that funds provided pursuant to this clause shall be distributed based on the level of implementation of the standards established in this section and using a formula based on population, level of cross-jurisdictional sharing and sociodemographic data; provided further, that, to receive funding pursuant to this clause, a board of health shall demonstrate progress or implementation of the standards in an annual report to the department and to the department of environmental protection; provided further, that the report shall not require data that is otherwise reported to the department under subsection (d); and provided further, that data demonstrating implementation and compliance with the standards shall be submitted in a form prescribed by the department.

And that the bill be further amended by inserting in section 27D of chapter 111 of the General Laws, as inserted by Section 1 of the bill, the following subsection:-

(m) A board of health may demonstrate local acceptance of the requirements of clause (i) of subsection (d) by providing a certified record of a vote (i) of the city council upon recommendation of the mayor in a city; (ii) of the city council upon recommendation of the city manager in a city having a Plan D or Plan E charter; (iii) of the chief executive officer, as defined in section 7 of chapter 4 of the General Laws, in a town; (iv) of the county commissioners in a county; and (v) by vote of the governing board, commission or committee in a district or other political subdivision of the commonwealth. For any board of health comprising more than 1 political subdivision of the commonwealth, this section shall be effective upon the acceptance by all constituent municipalities participating in the board of health in the manner provided in the shared service agreement governing that board of health.

And that the bill be further amended by striking out in subsection (b) of Section 2 of the bill the words “June 1” and inserting in place thereof the following words:- December 31.

And that the bill be further amended by striking out in Section 3 of the bill the words “not later than 30 days following the effective date of this act” and inserting in place thereof the following words:- at least once.

And that the bill be further amended by striking out in the first sentence of Section 4 of the bill the words “shall be implemented and complied with by” and inserting in place thereof the following words:- shall become effective in.

And that the bill be further amended by striking out in the second sentence of Section 4 of the bill the figure “60” and inserting in place thereof the following figure:- 90.

Respectfully submitted,

Charles D. Baker,  
*Governor*



**Board of Health  
TOWN OF NEEDHAM  
AGENDA FACT SHEET**



**MEETING DATE: 9/20/22**

|                     |                                                                                              |
|---------------------|----------------------------------------------------------------------------------------------|
| <b>Agenda Item</b>  | <b>Updated Food Code Policy</b>                                                              |
| <b>Presenter(s)</b> | Ally Littlefield, Environmental Health Agent<br>Tara Gurge, Assistant Public Health Director |

|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |                                                   |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------|
| <b>1.</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        | <b>BRIEF DESCRIPTION OF TOPIC TO BE DISCUSSED</b> |
| Review our final version of the Food Code Enforcement Policy that we plan on implementing, which will allow Needham to meet Standard 6 of the FDA Voluntary National Retail Food Regulatory Program Standards.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |                                                   |
| <b>2.</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        | <b>VOTE REQUIRED BY BOARD OF HEALTH</b>           |
| A vote is required, and the policy must be approved by the Board of Health.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |                                                   |
| <b>3.</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        | <b>BACK UP INFORMATION:</b>                       |
| <p>The Environmental Health Team have collaborated with Lynn Schoeff and made substantial edits based off suggestions from July's meeting.</p> <p><b><u>Our edits include:</u></b></p> <ul style="list-style-type: none"><li>• Multiple revisions to ensure a consistent and succinct policy</li><li>• Removal of excess phrases, sentences, and sections</li><li>• Incorporation of an addenda per BOH recommendations</li><li>• Altering policy to include one BOH member in administrative hearings</li><li>• Addition of a flow chart</li></ul> <p><b><u>Questions for the Board:</u></b></p> <ul style="list-style-type: none"><li>• Do you understand and agree with the BOH's responsibilities in this policy?</li><li>• Are there any inconsistencies in the policy or items that are unclear?</li></ul> |                                                   |



## NEEDHAM PUBLIC HEALTH



POLICY or PROCEDURE TITLE: **Food Code Enforcement**

Number: **HHS-PH-EH-101**

Policy Type: **Environmental Health**

Original Date: June 5, 2018

Effective Date: **XXXX**

Date Reviewed or Revised: **August 26, 2022**

Essential Public Health Service: **Enforce** laws and regulations that protect health and ensure safety.

### **PURPOSE:**

To ensure that retail food establishments and other entities that serve food to Needham residents comply with Federal, State, and Local food codes.

### **POLICY:**

The Needham Public Health Division is guided by Federal, State, and Local food codes and enforces those regulations. The health agents work closely with food establishments, providing consultation when food establishments struggle to achieve compliance. The Environmental Health Unit will follow a policy of progressive discipline for food establishments that have repeat violations.

### **PROCEDURE:**

The Board of Health or its agent or designee enforces the following Food Codes:

- Federal Food Code – Applicable portions of the [2013 Food Code](#)
- State Food Code – Chapter 10 of the State Sanitary Code, [105 CMR 590.000](#)
- [Allergen Awareness Act](#), M.G.L. Ch 140, § 6B.
- [School Nutrition Bill](#), Acts of 2010, MGL Chapter 197
- [Needham Article 17](#), Board of Health Regulation to Restrict Foods Containing Trans Fat.

My other comments:

1. For violations of which tickets will be issued
  - a. Technically we can already fine a permit surcharge for "Establishment fails to renew food service license by December 31st of each year." This is included in our 2021 permit Fee schedule So maybe we remove this?
  - b. items K, and M are violations in which would not make sense to wait until a 3<sup>rd</sup> inspection to fine (Establishment fails to notify the Public Health Division of planned renovations; Establishment fails to notify the Public Health Division of major menu changes.) Should we find a way to disclaim this in the section? Or am I just over thinking it?
  - c. ***Tara- I double checked the permit fee list and it says "Non-compliance Re-inspection fee" is \$150- not \$125. We include \$125 in the policy. Which one is right? I know I've been charging \$125...***

## 1. Routine inspections:

The Environmental Health agent conducts unannounced, in-person inspections of all food establishments. The frequency of those inspections is determined by the establishment's risk category. During the visit, the health agent identifies herself or himself by name and as an inspector with the Needham Public Health Division (NPHD).

Food establishments are categorized by risk, and the risk category determines the frequency of inspections as follows:

- A. Risk Category 1: Inspected annually, with check-in calls at 6 months. Examples include:
  - a. Most convenience store operations, hot dog carts, and coffee shops
  - b. Establishments that serve or sell only pre-packaged, non-time-temperature control for safety (TCS) foods.
  - c. Establishments that prepare only non-TCS foods.
  - d. Establishments that heat only commercially processed TCS foods for hot holding. No cooling of TCS foods.
  - e. Establishments that would otherwise be grouped in Category 2 but have shown through historical documentation to have achieved active managerial control of foodborne illness risk factors.
- B. Risk Category 2: Inspected every six months. Examples include:
  - a. Retail food stores and quick service operations.
  - b. Preschools, elementary schools, and secondary schools.
  - c. Limited menu with most products prepared, cooked, and served immediately.
  - d. May involve hot and cold holding of TCS foods after preparation or cooking.
  - e. Complex preparation of TCS foods requiring cooking, cooling, and reheating for hot holding and is limited to only a few TCS foods.
  - f. Establishments that would otherwise be grouped in Category 3 but have shown through historical documentation to have achieved active managerial control of foodborne illness risk factors.
  - g. Newly permitted establishments that would otherwise be grouped in Category 1 until active managerial control of foodborne illness risk factors is achieved and documented.
- C. Risk Category 3: Inspected every four months. Examples include:
  - a. Full-service restaurant with extensive menu and handling of raw ingredients.
  - b. Complex preparation including cooking, cooling, and reheating for hot holding involves many TCS foods.
  - c. A variety of processes require hot and cold holding of TCS food.
  - d. Establishments that would otherwise be grouped in Category 4 but have shown through historical documentation to have achieved active managerial control of foodborne illness risk factors.
  - e. Newly permitted establishments that would otherwise be grouped in Category 2 until active managerial control of foodborne illness risk factors is achieved and documented.





## **NEEDHAM PUBLIC HEALTH**



- D. Risk Category 4: Inspected every three months. Examples include:
- Hospitals, nursing homes, and establishments conducting processing at retail.
  - Includes establishments serving a highly susceptible population (e.g., children, pregnant people) or those that conduct specialized processes, (e.g., smoking and curing, or reduced oxygen packaging for extended shelf-life).

The health agent, using an inspection form, enters code violation information and photographs on an iPad. At the end of the inspection, the health agent meets with the owner or manager. The health agent reviews the findings with management and sets a date for an additional inspection if necessary. At the conclusion of the meeting, the manager and the inspector sign an electronic copy of the inspection report, which is immediately emailed to the owner.

## **2. Violations:**

Violations are categorized as follows:

- A. Non-priority Items:  
If corrections can be accomplished during inspection, no re-inspection is required, although special attention will be paid to those items at the next routine inspection. If corrections cannot be accomplished during inspection, a re-inspection may be scheduled if deemed necessary by the health inspector.
- B. Priority Item:  
Priority items are those that present an imminent hazard to human health. No re-inspection timeframe will be assigned for those items corrected during inspection, although the health agent will follow up with the owner to make sure the issues were corrected, and special attention will be paid to those items at the next routine inspection.
- C. Legal Notice  
The inspection report form shall be the legal notice to the food establishment that specific actions must be taken to be in compliance or further enforcement actions will be taken.
- D. Re-Inspection  
For both non-priority items and priority items, if there are no recurring or new violations during the re-inspection, no further action is required. For egregious or repeat priority violations, a third inspection will be scheduled.
- E. Multiple inspection fees  
A \$125 fee will be charged during each inspection beginning with the third inspection.

## **3. Progressive discipline:**

- A. First violation:  
If the health agent determines that there is a violation of the Food Code during a routine inspection, the agent will highlight the violations in the inspection report. The health

agent will return for a follow-up inspection within a timeframe specified with management. The timeframe for the follow-up inspection is determined by the severity of the violation. There is no fee for this second inspection and no fine will be assessed.

B. Second violation:

If the health agent determines during the second inspection that the situation has not improved, or if the agent finds another violation during the follow-up inspection, the agent will follow up with a third inspection to continue working on improvements with the food establishment. The health agent considers the severity of the violations and their potential threat to the public's health in determining how to proceed.

C. Third violation:

If, on the third visit, the health agent sees the same or other violations, the food establishment owner or manager must attend an administrative hearing with the Director or Assistant Director, the Health Agent, and a member of the Board of Health. If the violation is serious and found to present an imminent danger or a threat to the public's health, the Assistant Director may also issue an emergency order for the food establishment to close. The food establishment must pay a fee of \$150 for the third inspection and each one thereafter, along with a \$50 fine for each repeat violation.

D. Continuing to operate when an Order to Close as been issued:

If a food establishment continues to operate when an emergency order to close is in effect, the Assistant Director of Public Health will refer the case to Town Counsel, who will then request a hearing with the Superior Court for a preliminary injunction. The Board of Health will also impose a fine if the establishment operates when ordered to close.

E. Continued violations that threaten public health:

If a food establishment continues to flout regulations and does not correct problems despite coaching by the health agent, and despite the progressive discipline outlined above, the Board of Health may suspend or revoke the establishment's food permit, either temporarily or permanently.

#### **4. Embargo or destruction of food**

An embargo, or hold order, may be issued without warning or hearing.

A. An Embargo Order may be issued for foods that

- a. Originated from an unapproved source
- b. Are unsafe, adulterated, or not honestly presented
- c. Are not labeled according to law (i.e., molluscan shellfish not tagged or labeled)
- d. Are not otherwise in compliance with the 105 CMR 590.000.
- e. See Addendum 1 for contents of embargo order.

B. Embargo tags:



## **NEEDHAM PUBLIC HEALTH**



Food under an embargo order must be conspicuously tagged or labeled to indicate the embargo order. The tag must include:

- a. Food is believed to be adulterated or misbranded
- b. That the food is embargoed for ten days
- c. Cannot be removed, used, sold, or disposed of without permission of NPHD. Only NPHD may remove the embargo order and, consequently, the tags or tables indicating the embargo order.

C. Examining, sampling, and testing food:

NPHD may examine, sample, and test food to determine its compliance with the Food Codes. NPHD shall issue a notice of release from an embargo and shall remove tags, labels, or other identification from the food if the embargo is vacated.

D. Storage or destruction of embargoed food:

NPHD shall permit storage of food under conditions specified in the embargo order, unless storage is not possible without risk to the public health, in which case immediate destruction shall be ordered and accomplished.

E. Condemnation, disposal, or reconditioning:

If the food subject to embargo is found to be adulterated or misbranded, NPHD shall take such steps as are necessary pursuant to M.G.L. Chapter 94, Sections 146 and 189A to affect the condemnation and disposal or reconditioning (re-use) of the food.

### **5. Ticketing and fines:**

Tickets may be issued during any inspection visit. Tickets will be issued for specific, repeat violations at the time of the third inspection and for any subsequent inspections. For each repeat violation, there will be a \$50 fine, in addition to inspection fees. Fines will be processed online and must be paid within 21 days of the date posted. See violations in the [Food Code](#).

A. Food safety violations for which tickets will be issued:

- a. Appropriate-strength sanitizer is not ready to use and/or there are no test strips available.
- b. Handwashing sink is not supplied with liquid soap, paper towels, and hot and cold running water; sink is not accessible or is used inappropriately.
- c. Food is not protected from cross-contamination; raw animal products are not separated from ready-to-eat foods.
- d. Ready-to-eat food is touched with bare hands.
- e. Establishment does not have a designated person-in-charge at all times.
- f. Time and temperature-control for safety: food is expired or not date-marked; five or more different kinds of non-hazardous food; three or more different kinds of potentially hazardous food; or a combination of two offenses in each category.
- g. Food is improperly thawed, i.e., thawed in any manner other than in the refrigerator, under running water, or as part of the cooking process in a microwave oven.
- h. A stem thermometer is not accessible when cooking meat, soups, or large quantities of food that require cooling the food to a safe temperature within four hours.

- i. Temperatures for hot and cold holding of potentially hazardous food are inadequate.
- j. Establishment fails to renew food service license by December 31st of each year. This also may result in closure of an establishment.
- k. Establishment fails to notify the Public Health Division of planned renovations.
- l. Establishment fails to have consumer advisories on menus if there are menu items that are typically not completely cooked.
- m. Establishment fails to notify the Public Health Division of major menu changes.
- n. Establishment obtains food from sources not approved, such as other retail establishments.
- o. Establishment fails to comply with allergen awareness.

## **6. Compliance and enforcement orders:**

- A. Order to Correct: An *Order to Correct* may be issued for recurring violations found during the third inspection of both priority and non-priority items, and shall include, but not be limited to the following:
  - a. Information about the food establishment and the inspection, including establishment's legal name, permit-holder's name and address, date and time, and other pertinent administrative information.
  - b. The time frame for correction of the violations
    - i. 72 hours for serious violations that could cause foodborne illness (priority items)
    - ii. 10 calendar days for conditions which contribute to foodborne illness (priority foundation items) and the Hazard Analysis Critical Control Point Plan deviation
    - iii. 90 calendar days for basic sanitation and maintenance (core items)
  - c. Signature of the Health Agent and person-in-charge of the food establishment at the time of the inspection, or other proof of service of the order (such as a certified mail receipt)
  - d. Violations in accordance with 105 CMR 590.000, and the 2013 Food Code.
  - e. Statements that
    - i. The signed order constitutes an order from the Public Health Division or Board of Health
    - ii. Failure to comply within time limits for correction may result in suspension or revocation of the food establishment permit and cessation of operations
    - iii. The permit holder has a right to a hearing before NPHD if a request is submitted in writing within seven days of receipt of the notice
- B. Order to Allow Inspection:  
 The Needham Public Health Division may order access to the food establishment premises:
  - a. If admission is denied, or if there are other circumstances that justify an inspection order
  - b. To examine and sample the food



## **NEEDHAM PUBLIC HEALTH**



- c. To examine the records on the premises relating to food purchased, received, or used by the food establishment.
  - d. See addenda for contents of Order
- C. Criteria for Issuing Compliance and Enforcement Orders Include:
  - a. No valid permit to operate.
  - b. Violations of 105 CMR 590.000.
  - c. Serious or repeated code violations beyond the timeframes for correction given by NPHD.
  - d. Refusal to allow NPHD access to the food establishment for an inspection.
  - e. Failure to comply with employee exclusion and restriction orders.
  - f. Failure to comply with an embargo order.
  - g. Failure to comply with an order as the result of a hearing.
  - h. Failure to comply with a summary suspension.
  - i. Other major facility issues caused by fire, flood, or another destructive event.
- D. Service of Orders: Each permit holder shall provide NPHD with their mailing address and notify NPHD within seven calendar days of any change in the mailing address. Orders, *other than orders for summary suspension*, shall be served on the applicant or permit holder or their authorized agent as follows:
  - a. A copy of the order by registered or certified mail, return receipt requested.
  - b. Hand delivered by a person authorized to serve civil process.
  - c. If (a) and (b) above are unsuccessful, service may be made as follows:
    - i. A person authorized to serve civil process may leave a copy of the order at the permit holder's place of residence.
    - ii. If the place of residence is unknown, a copy of the order may be posted in a conspicuous place on or about the food establishment.
- E. Proof of Proper Service is documented by an affidavit of the person presenting the order, signature of the permit holder, the person-in-charge at the time of inspection, the person operating a food establishment without a permit, or an authorized agent.
- F. Operating without a Permit or No Plan Review:
  - a. Change in Ownership: Food establishment permits are not transferable and a change in ownership must be reported to NPHD within 48 hours of its execution. If such notification does not happen before the food establishment opens under new ownership, the establishment is operating without a valid permit and will be subject to an immediate closure order.
  - b. No Plan Review: Opening a food establishment without participating in the usual plan review process and permit from NPHD may subject the food establishment to an immediate closure order, OR making major alterations in the kitchen or the bar without plan review.

## **7. Board of Health hearing:**

A failure to correct violations, with or without a previous administrative hearing, will result in an order to appear before the Board of Health (BOH), whose members will be the hearing officers. As such, the members of the BOH will have all powers and duties as listed in the 2013 Federal Food Code, except the issuing of subpoenas and requiring testimony under oath.

**A. Board of Health hearing required to be held by the BOH within five business days for:**

- 1. Persons excluded from work;**
- 2. Permit holder whose food is subject to an embargo order; and**
- 3. Permit holder whose permit is immediately suspended**

*The permit holder can waive the right to a prompt hearing for exclusions, hold orders, or suspension.*

**B. A hearing for administrative remedies or other matters must be held by the BOH, when requested by the permit holder, within thirty (30) calendar days, but no earlier than seven (7) calendar days, after the service of a hearing notice**

**C. A record of the board of health hearing is required. 105 CMR 590.000 does require a transcript or tape recording of the hearing.**

**D. Board of Health hearing notices shall contain the following:**

- a. Time, date, and place of the hearing.
- b. Purpose and reason for the hearing, including specific details of violations or allegations.
- c. Right to be represented by counsel and to present witnesses and evidence on the permit holder's behalf.
- d. The procedure for the permit holder to request a settlement offer, if the BOH will allow it.
- e. Consequences if permit holder fails to appear for the hearing. This may include conducting the hearing without the input of the permit holder.
- f. Maximum sanctions or penalties if hearing determines facts are found to be as alleged.
- g. If hearing concerns a proposed administrative remedy, a statement specifying the form and time frame for a response.
- h. Notification of the requirements of a written response.
- i. Address of the BOH.

**E. Permit holder response to a hearing notice:**

A response to a hearing notice shall be in writing and contain the following:

- a. An admission or denial of each allegation of fact.
- b. A statement as to whether the respondent waives the right to a hearing.
- c. A statement of defense, mitigation, or explanation concerning any allegation of fact.
- d. A statement indicating whether the presence of witnesses for NPHD are required.
- e. The name and address of the permit holder's legal counsel, if any.



## **NEEDHAM PUBLIC HEALTH**



### **F. Permit holder request for a hearing:**

If the permit holder requests a hearing, it must be within seven days of receipt of the hearing notice, and the request must be in writing and include:

- a. The reason a hearing is being requested.
- b. A statement of defense, mitigation, denial, or explanation concerning each allegation of fact.
- c. A statement indicating whether the presence of witnesses for NPHD is required.
- d. The name and address of the permit holder's legal counsel, if any.

### **8. Open Meeting Law and Confidentiality:**

The Board of Health hearing complies with the Massachusetts Open Meeting Law. An executive session can be held if there will be discussion of specific employee illness or trade secrets. All those who participate in an executive session are required to maintain confidentiality of discussions that warrant closing the hearing to the public.

### **9. Suspension of permit**

See addenda for contents of Suspension Order

#### **A. Emergency suspension of permit and closure:**

- a. A Summary Suspension of the permit may be issued without warning. It will be followed by a notice of a hearing for imminent health hazards and may be issued for any of the following reasons.
  - i. Fire
  - ii. Flood
  - iii. Extended interruption of electrical or water service
  - iv. Sewage backup
  - v. Misuse of poisonous or toxic material
  - vi. Onset of an apparent foodborne illness outbreak
  - vii. Gross insanitary occurrence or condition
  - viii. Other circumstance that may endanger public health
- b. The permit holder is required to immediately discontinue operations and notify NPHD if an imminent health hazard exists. Depending on the hazard, an area of the food establishment unaffected by the hazard may continue in operation. If operations are discontinued, either voluntarily or by order, the permit holder must obtain the approval of NPHD prior to resuming operations.

#### **B. Summary Suspension Orders shall be served on the permit holder or his authorized agent by:**

- a. Posting the order on a public entrance to the food establishment; AND
- b. In hand service to the permit holder or by sending a copy of the order or notice by registered or certified mail, return receipt requested, to the address listed on the food establishment application.

- C. A Board of Health hearing for summary suspension must be held within three business days after receipt of a written request for a hearing.

Terms of suspension remain in effect until the reasons for the suspension no longer exist. Notice of reinstatement shall be provided to the permit holder or person-in-charge as soon as reasons for the suspension no longer exist. Re-inspection after a suspension of permit, must be conducted within two business days of the owner's request.

D. Summary Suspension with notice

A summary suspension with notice can be issued for:

- a. Failure to comply with the requirements of 105 CMR 590.000
- b. Denial of entry to agents of NPHD
- c. Providing false or misleading statements or documents to NPHD
- d. Permit holder has been convicted of a crime relating to the operation of a food establishment
- e. Permit holder has engaged in conduct that endangers the public health
- f. Failure to pay any federal, state, or local taxes as required by law
- g. Failure to comply with local regulations related to operation of the facility
- h. Such other reasons not previously stated that pose a risk to public health and safety.

A summary suspension with notice may be the result of an administrative hearing regarding continued violations as described above.

E. Order to suspend shall be in writing and specify:

- a. Name and location of the permit holder
- b. Specific violations for which the permit or operation is being suspended
- c. Date suspension will become effective
- d. Suspension shall remain in effect until cited conditions are remedied
- e. Notice of right to a hearing if request filed within seven calendar days of the issuance of the order
- f. Name and address of NPHD to which request should be sent
- g. If no request for hearing is received, suspension order will be imposed
- h. Signature of the Assistant Director of Public Health.

## **10. Revocation of permit**

A. Revocation of a permit with notice:

The Board of Health may issue an order to revoke a permit or refuse to renew a permit to operate a food establishment or terminate one or more operation for:

- a. Serious or repeated violations of any of the requirements of 105 CMR 590.000
- b. Any grounds cited in 105 CMR 590.014(B) 1b-1h which in the discretion of NPHD are sufficiently serious to require revocation.

B. Order to revoke shall be in writing and specify:





## **NEEDHAM PUBLIC HEALTH**



- a. Name and location of the food establishment and the name and address of the permit holder
  - b. Specific violations for which a permit or an operation is to be suspended
  - c. Date revocation will become effective
  - d. Notice of a right to a hearing
  - e. Name and address of NPHD to which request for hearing should be sent
  - f. Statement that says, if no request for a hearing is received, NPHD will impose revocation order
  - g. Signature of the Assistant Director of Public Health.
- C. Revocation effective period is one year from the date of the final order unless the Board of Health decides otherwise.

### **11. Public information:**

- A. Public information: Needham Public Health Division inspection report forms and orders are public documents, copies of which can be requested by members of the public under the Freedom of Information Act (FOIA). All inspection documents shall be maintained by NPHD for five years or longer if otherwise required by law. All food establishments are required to have a visible sign which states that the most recent food safety inspection is available upon request.
- B. Informing the public: When the health agent determines that there have been three or more violations in a food establishment, and after informing that food establishment of the violation, the Needham Public Health Division will inform the public of those violations. Public notification will be issued in local media, on the Town's website, and with a notice posted at the food establishment.
- C. Public notification of orders to close, suspension, and revocation: If a food establishment is issued an emergency order to close, that notice will be posted on the front door of the establishment under a separate sign with the following printed in large black letters: *This restaurant is closed by order of the Needham Board of Health*. The emergency close order will also be posted on the Town website, the Needham Public Health Division webpage, social media, and in local media.

### **12. Court proceedings:**

- A. Payment of fines:  
Non-payment of fines shall result in a complaint filed in court and will result in a magistrate's hearing.
- B. Criminal complaints:  
The Board of Health may seek to enforce the provisions of the Food Codes and its orders by instituting criminal proceedings as provided in law against the permit holder or other person who violates the provisions of the Food Code.

C. Criminal Penalties

- a. Violation of 105 CMR 590.000: Any person who violates any provision of 105 CMR 590.000 shall, upon conviction, be fined not more than \$100 for the first offense and not more than \$500 for a subsequent offense unless a different penalty is set by statute.
- b. Failure to Comply with orders: Any person who fails to comply with any order issued pursuant to 105 CMR 590.000 shall, upon conviction, be fined not more than \$100 for the first offense and not more than \$500 for a subsequent offense.
  - i. Each on which the permit holder fails to comply with an order shall constitute a separate offense.
  - ii. Each day on which a violation occurs is a separate violation under this section.

D. Injunctive proceeding:

The Board of Health may petition a court of appropriate jurisdiction for temporary or permanent injunction to achieve compliance with the provisions of 105 CMR 590.000 or its orders.

E. Civil proceedings:

The Board of Health may petition the Norfolk Superior Court to enforce the provisions of 105 CMR 590.000 or its administrative orders and collect a civil penalty. Each day on which a violation occurs is a separate violation under this section. Civil penalty amounts are not listed in either the Federal or State Food Codes.

### 13. **Compliance and enforcement protocol maintenance**

- A. Verification: Review consistency in follow-up, re-inspections and enforcement by reviewing ten inspections per year per health inspector. Review listed risk factor violations, the documented compliance and enforcement actions, as well as the resolution.
- B. Validation: Review risk factor violations for all facilities, annually, to determine if policy and procedures are working as intended to reduce risk factors. If not, then discuss possible changes to policies and procedures to achieve the desirable outcome.

#### **LEGAL AUTHORITY:**

[State Sanitary Code](#)

#### **REFERENCES:**

- [2013 U.S. Food and Drug Administration Food Code](#)
- Massachusetts State Food Code – Chapter 10 of the State Sanitary Code, [105 CMR 590.000](#)
- [Massachusetts Open Meeting Law - 940 CMR 29.00](#)
- [Re-Inspection Ticketing Guideline for Food Safety Inspection Officers](#)



## NEEDHAM PUBLIC HEALTH



**Prepared by:** Tara Gurge and Lynn Schoeff

**Revised:** Ally Littlefield, August 2, 2021

**Revised:** Ally Littlefield, Tara Gurge, Ecom Lu, and Lynn Schoeff August 25, 2022

**Approved by:**

\_\_\_\_\_  
Director of Health and Human Services      Date

\_\_\_\_\_  
Assistant Director of Public Health      Date

# ADDENDA

## 1. Embargo Order contents:

- a. Statement that food subject to the order may not be used, sold, moved from the food establishment, or destroyed without a written release of the order by the Board of Health
- b. Reasons for placing the food under the embargo order, including adverse effects of consumption
- c. Identify the food by common name, label information, container description, quantity, and the location
- d. Right to an appeal by submitting a hearing request within seven days of receipt of the embargo order
- e. Food may be destroyed if the Public Health Division does not receive a request for appeal hearing
- f. Name and address of NPHD contacts.

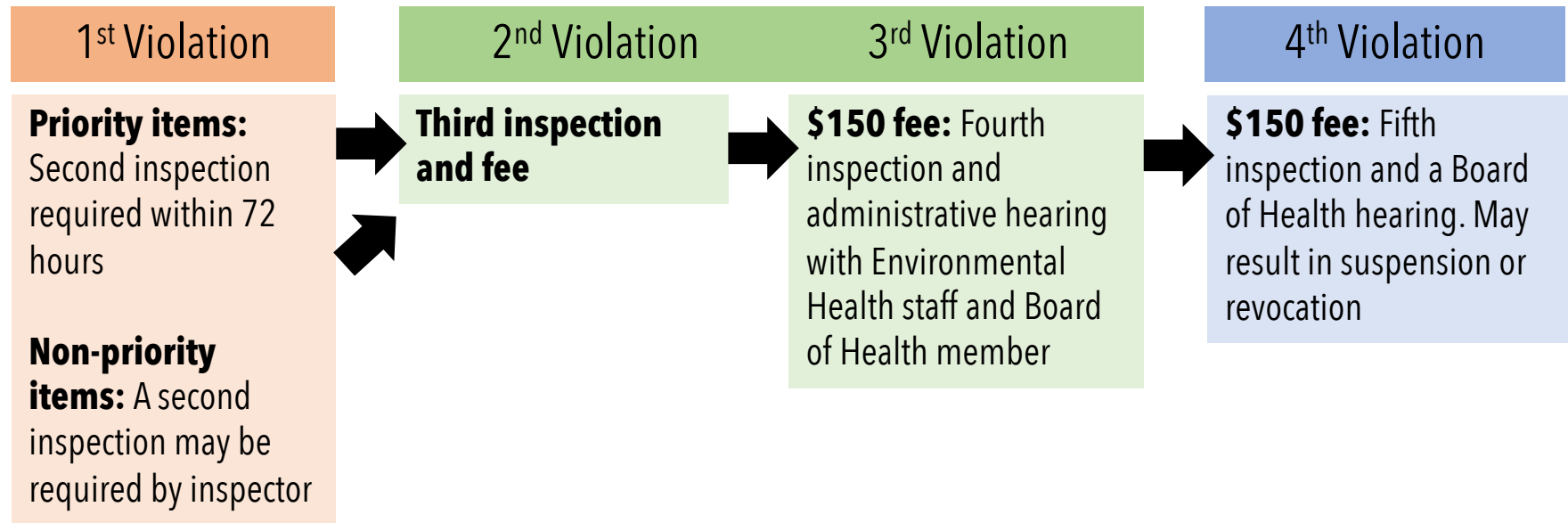
## 2. The Order to Allow Inspection shall:

- a. Stipulate that access be allowed to the described premises, food, or records under the order's provisions.
- b. Provide a description that specifies the premises, food, or records subject to the order, and
- c. Specify areas to be accessed and activities to be performed.

## 3. The Summary Suspension Order shall state:

- a. The name and location of the food establishment and the name and address of the permit holder
- b. That NPHD has determined that an imminent health hazard exists which requires the immediate suspension of the food establishment permit or the operation of one or more operations at the food establishment
- c. The specific violation or violations that lead to the determination that an imminent health hazard exists
- d. That all operations, or one or more operations, shall immediately cease and desist
- e. That the emergency closure shall remain in effect until conditions cited in the order of closure are corrected and the corrections are confirmed by NPHD, through re-inspection and other means as appropriate
- f. That a written request for hearing shall be filed with NPHD by the permit holder within seven days of receipt of the summary suspension order
- g. That the person has the right to inspect and obtain copies of all relevant inspection reports, orders, notices, and other documentary evidence in the possession of NPHD and has the right to be represented at any hearing
- h. The address of NPHD to which the written request for a hearing shall be sent
- i. The signature of the Assistant Director of Public Health.

# Progressive Discipline for Food Establishment Violations



## NOTES

If **no violations are found**, or they are all corrected during inspection, no second inspection or progressive discipline is required. Special attention will be paid to prior violations at the time of the next routine inspection.

The Board of Health or its authorized agent may suspend a permit, **without a hearing**, if an imminent hazard is found.

## Disciplinary Action

Food establishments are subject to a **\$50 fine per violation** on the third inspection and other inspections thereafter.



**Board of Health  
TOWN OF NEEDHAM  
AGENDA FACT SHEET**



**MEETING DATE: September 20, 2022**

| Agenda Item  | Accreditation Update                                                                                                                                                                                                                                                                                       |
|--------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Presenter(s) | Lynn Schoeff and Cindi Melanson                                                                                                                                                                                                                                                                            |
| 1.           | <b>BRIEF DESCRIPTION OF TOPIC TO BE DISCUSSED</b>                                                                                                                                                                                                                                                          |
|              | <p>Cindi Melanson will report on the results of PH WINS (Public Health Workforce Interests and Needs Survey) and how NPHD will use it for a workforce development plan.</p> <p>Lynn Schoeff will discuss the timeline and workplan and provide an update on plans for the Community Health Assessment.</p> |
| 2.           | <b>VOTE REQUIRED BY BOARD OF HEALTH</b>                                                                                                                                                                                                                                                                    |
|              | No vote required                                                                                                                                                                                                                                                                                           |
| 3.           | <b>BACK UP INFORMATION:</b> <ul style="list-style-type: none"><li>- Accreditation Workplan</li><li>- Accreditation Timeline</li><li>- PH WINS slides</li><li>- Accreditation update slides</li></ul>                                                                                                       |
|              |                                                                                                                                                                                                                                                                                                            |

# Public Health Accreditation Work Plan

July 26, 2022

Lynn Schoeff

The Needham Public Health Division is working toward national accreditation from the Public Health Accreditation Board (PHAB). The preparation for accreditation has been long and is becoming labor intensive. But in the course of fulfilling the requirements for accreditation, we are developing processes and systems that will enhance the performance and quality of services provided by the department.

Preparing for accreditation will provide NPHD with the opportunity to strive for a set of quality standards with the goal of continuously improving department capacity, quality, and accountability. Achieving accreditation will recognize our successful completion of an intensive application and assessment process to ensure we meets PHAB standards.

## The Challenges of Pursuing Accreditation

Public Health accreditation was developed for considerably larger county health departments (which, by other states' standards, are considered "local"). Among the 350 health departments that have achieved accreditation are 40 state health departments (including Massachusetts); 305 local departments (including Boston, Cambridge, and Worcester), and 5 tribal health departments. Most of these departments did so by fully engaging staff members and by assembling accreditation teams to meet the Standards and Measures established by PHAB.

The health departments that are most likely to succeed in this process are those that have already embraced and incorporated Quality Improvement and Performance Management into department operations.

## Needham's Road to Accreditation

The earlier version of PHAB requirements divided the application process into phases. There are no longer pre-application requirements so we can determine our own approach. Some of the work can be accomplished quickly with moderate effort, while some standards and measures require adopting new ways of working and thinking and significant time commitments from staff members.

The goal is to submit the application for accreditation by the end of June 2023 so this workplan is ambitious and aggressive.

July 28, 2022

| PHASE                                        | ACTIVITY                                                                                                                                                                                                                                                                                                                                                                                                                                         | DUE                                                                  | DONE |
|----------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------|------|
| <b>I. Ongoing projects</b>                   | <ul style="list-style-type: none"> <li>• <b>Readiness assessment</b> <ul style="list-style-type: none"> <li>○ Continually update readiness assessment</li> <li>○ Identify existing &amp; missing documents</li> <li>○ Assemble &amp; organize existing documents</li> <li>○ Identify missing programs (QI, perf mgmt, etc.)</li> </ul> </li> </ul>                                                                                               |                                                                      |      |
|                                              | <ul style="list-style-type: none"> <li>• <b>Performance management and quality improvement</b> <ul style="list-style-type: none"> <li>○ Orientation &amp; training for steering committee</li> <li>○ Orientation &amp; training for staff</li> <li>○ Performance management self-assessment</li> <li>○ Establish QI tracking system</li> <li>○ Develop PM plan and QI plan</li> <li>○ Begin QI and PM</li> </ul> </li> </ul>                     | Sep 2022<br>Oct 2022<br>Oct 2022<br>Oct 2022<br>Nov 2022<br>Dec 2022 |      |
|                                              | <ul style="list-style-type: none"> <li>• <b>Policies and procedures</b> <ul style="list-style-type: none"> <li>○ Write missing policies</li> <li>○ Update overdue policies</li> </ul> </li> </ul>                                                                                                                                                                                                                                                |                                                                      |      |
| <b>II. Community Health Assessment</b>       | Compile, review, and write                                                                                                                                                                                                                                                                                                                                                                                                                       | <b>October 2022</b>                                                  |      |
|                                              | • Conduct Healthy Aging Assessment                                                                                                                                                                                                                                                                                                                                                                                                               | Jul-Aug                                                              |      |
|                                              | • Write Healthy Aging Assessment                                                                                                                                                                                                                                                                                                                                                                                                                 | Sep 2022                                                             |      |
|                                              | <ul style="list-style-type: none"> <li>• Review existing documents <ul style="list-style-type: none"> <li>○ BID-N Community Health Needs Assessment</li> <li>○ Adolescent Health Survey</li> <li>○ Parent Survey</li> <li>○ Healthy Aging Assessment</li> <li>○ Housing Authority Assessment</li> <li>○ Infectious disease reports</li> </ul> </li> </ul>                                                                                        | Sep 2022                                                             |      |
|                                              | • Write Community Health Assessment                                                                                                                                                                                                                                                                                                                                                                                                              | Oct 2022                                                             |      |
|                                              | • Develop plan to share CHA & CHIP with community                                                                                                                                                                                                                                                                                                                                                                                                | Nov 2022                                                             |      |
| <b>III. Workforce Development Plan</b>       | Develop in concert with CHA & CHIP                                                                                                                                                                                                                                                                                                                                                                                                               | <b>January 2023</b>                                                  |      |
|                                              | • Compile work force development needs from PH WINS                                                                                                                                                                                                                                                                                                                                                                                              | Aug 2022                                                             |      |
|                                              | • Identify additional needs through CHA & CHIP                                                                                                                                                                                                                                                                                                                                                                                                   | Oct-Nov                                                              |      |
|                                              | • Include individual perf review & professional devel plan                                                                                                                                                                                                                                                                                                                                                                                       | Oct-Nov                                                              |      |
|                                              | • Write plan                                                                                                                                                                                                                                                                                                                                                                                                                                     | Nov-Dec                                                              |      |
| <b>IV. Community Health Improvement Plan</b> |                                                                                                                                                                                                                                                                                                                                                                                                                                                  | <b>December 2022</b>                                                 |      |
|                                              | • Review assessment for issue and population focus                                                                                                                                                                                                                                                                                                                                                                                               | Oct 2022                                                             |      |
|                                              | • Plan for community involvement                                                                                                                                                                                                                                                                                                                                                                                                                 | Oct 2022                                                             |      |
|                                              | <ul style="list-style-type: none"> <li>• Include <ul style="list-style-type: none"> <li>○ Health priorities</li> <li>○ Objectives, strategies, measures, &amp; timeframe</li> <li>○ Policy changes needed to accomplish objectives</li> <li>○ Individuals &amp; organizations responsible for implementation</li> <li>○ Measurable health outcomes or indicators</li> <li>○ Alignment with MDPH &amp; national priorities</li> </ul> </li> </ul> | Nov-Dec                                                              |      |
|                                              | • Write Community Health Improvement Plan                                                                                                                                                                                                                                                                                                                                                                                                        | Dec 2022                                                             |      |
|                                              | • Share assessment and improvement plan with community                                                                                                                                                                                                                                                                                                                                                                                           | Jan 2023                                                             |      |
|                                              |                                                                                                                                                                                                                                                                                                                                                                                                                                                  |                                                                      |      |



|                                            |                                                                |                      |  |
|--------------------------------------------|----------------------------------------------------------------|----------------------|--|
| <b>V.<br/>Strategic Plan</b>               |                                                                | <b>February 2023</b> |  |
|                                            | • Review material from previous strategic planning effort      | Dec 2022             |  |
|                                            | • Seek community input                                         | Jan 2023             |  |
|                                            | • Set goals & objectives                                       | Jan 2023             |  |
|                                            | • Identify external influences (trends, events, other factors) | Jan 2023             |  |
|                                            | • Link to CHIP and QI plan                                     | Jan 2023             |  |
|                                            | • Write strategic plan                                         | Feb 2023             |  |
| <b>VI.<br/>Communication Plan</b>          |                                                                | <b>October 2022</b>  |  |
|                                            | • Review existing communication plans                          | Aug 2022             |  |
|                                            | • Write comprehensive communication plan                       | Sep-Oct              |  |
|                                            | • Include emergency communication plan                         | Oct 2022             |  |
| <b>VII.<br/>Emergency Operations Plan</b>  |                                                                | <b>November 2022</b> |  |
|                                            | • Review existing emergency operations plan                    | Oct 2022             |  |
|                                            | • Revise emergency operations plan                             | Jan 2023             |  |
| <b>VIII.<br/>Policies &amp; procedures</b> |                                                                |                      |  |
|                                            | • Develop list of missing policies                             | Oct 2022             |  |
|                                            | • Assign policies to draft                                     | Nov 2022             |  |
|                                            | • Ongoing through May 2023                                     |                      |  |
| <b>IX.<br/>Organize documents</b>          |                                                                | <b>April 2023</b>    |  |
|                                            | • Set up folders                                               | Aug 2022             |  |
|                                            | • Start moving documents into folders                          | Sep 2022             |  |
|                                            | • Ongoing through April 2023                                   |                      |  |
| <b>X.<br/>Submit Application</b>           |                                                                | <b>June 29, 2023</b> |  |
|                                            |                                                                |                      |  |
|                                            |                                                                |                      |  |

| ACCREDITATION WORK PLAN                              | 2022 |   |   |   |   |    |     |     |     |     |     |     | 2023 |     |   |   |   |   |   |   |   |    |    |    |
|------------------------------------------------------|------|---|---|---|---|----|-----|-----|-----|-----|-----|-----|------|-----|---|---|---|---|---|---|---|----|----|----|
|                                                      | 1    | 2 | 3 | 4 | 5 | 6  | 7   | 8   | 9   | 10  | 11  | 12  | 1    | 2   | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | 11 | 12 |
| <b>Set the stage</b>                                 |      |   |   |   |   |    |     |     |     |     |     |     |      |     |   |   |   |   |   |   |   |    |    |    |
| - Steering Committee meets                           |      |   |   |   |   |    |     |     |     |     |     |     |      |     |   |   |   |   |   |   |   |    |    |    |
| - Readiness Assessment update                        | ✓    |   |   |   |   |    |     |     |     |     |     |     |      |     |   |   |   |   |   |   |   |    |    |    |
| - Director & coordinator attend training             |      |   |   |   |   |    |     |     |     |     | Nov |     |      |     |   |   |   |   |   |   |   |    |    |    |
| - Review Pathways feedback                           |      |   |   |   |   |    | Aug |     |     |     |     |     |      |     |   |   |   |   |   |   |   |    |    |    |
| - Domain leaders identify available documents        |      |   |   |   |   |    | Aug | Sep |     |     |     |     |      |     |   |   |   |   |   |   |   |    |    |    |
| - Domain leaders determine needed documents          |      |   |   |   |   |    |     | Sep | Oct |     |     |     |      |     |   |   |   |   |   |   |   |    |    |    |
| - Plan for producing required documents              |      |   |   |   |   |    |     | Sep | Oct |     |     |     |      |     |   |   |   |   |   |   |   |    |    |    |
| - Develop document management system                 |      |   |   |   |   |    | Aug | Sep |     |     |     |     |      |     |   |   |   |   |   |   |   |    |    |    |
| - Submit Readiness Assessment to PHAB                |      |   |   |   |   |    |     |     |     |     |     |     |      | Feb |   |   |   |   |   |   |   |    |    |    |
| <b>Community Health Assessment</b>                   |      |   |   |   |   |    |     |     |     |     |     |     |      |     |   |   |   |   |   |   |   |    |    |    |
| - Conduct Healthy Aging Assessment                   |      |   |   |   |   | Ju | Aug |     |     |     |     |     |      |     |   |   |   |   |   |   |   |    |    |    |
| - Write Healthy Aging Assessment                     |      |   |   |   |   |    | Aug | Sep |     |     |     |     |      |     |   |   |   |   |   |   |   |    |    |    |
| - Review existing documents for full CHA             |      |   |   |   |   |    |     | Sep |     |     |     |     |      |     |   |   |   |   |   |   |   |    |    |    |
| - BID-N, Adolescent, Parent, Aging, NHA, MAVEN       |      |   |   |   |   |    |     |     |     |     |     |     |      |     |   |   |   |   |   |   |   |    |    |    |
| - Steering Committee discusses data                  |      |   |   |   |   |    |     | Sep |     |     |     |     |      |     |   |   |   |   |   |   |   |    |    |    |
| - What to use, focus on; gaps & how to fill them     |      |   |   |   |   |    |     |     |     |     |     |     |      |     |   |   |   |   |   |   |   |    |    |    |
| - Write Community Health Assessment                  |      |   |   |   |   |    |     |     | Oct |     |     |     |      |     |   |   |   |   |   |   |   |    |    |    |
| - Develop plan to share CHA & CHIP                   |      |   |   |   |   |    |     |     |     | Nov |     |     |      |     |   |   |   |   |   |   |   |    |    |    |
| <b>Community Health Improvement Plan</b>             |      |   |   |   |   |    |     |     |     |     |     |     |      |     |   |   |   |   |   |   |   |    |    |    |
| - Review CHA for issue and population focus          |      |   |   |   |   |    |     |     | Oct |     |     |     |      |     |   |   |   |   |   |   |   |    |    |    |
| - Plan for community involvement                     |      |   |   |   |   |    |     |     | Oct |     |     |     |      |     |   |   |   |   |   |   |   |    |    |    |
| - Get input from community                           |      |   |   |   |   |    |     |     |     | Nov | Dec |     |      |     |   |   |   |   |   |   |   |    |    |    |
| - Write Community Health Improvement Plan            |      |   |   |   |   |    |     |     |     |     | Dec |     |      |     |   |   |   |   |   |   |   |    |    |    |
| - Share CHA & CHIP with community                    |      |   |   |   |   |    |     |     |     |     |     | Jan |      |     |   |   |   |   |   |   |   |    |    |    |
| <b>Strategic Plan</b>                                |      |   |   |   |   |    |     |     |     |     |     |     |      |     |   |   |   |   |   |   |   |    |    |    |
| - Review material from previous effort               |      |   |   |   |   |    |     |     |     |     | Dec |     |      |     |   |   |   |   |   |   |   |    |    |    |
| - Seek community input                               |      |   |   |   |   |    |     |     |     |     |     | Jan |      |     |   |   |   |   |   |   |   |    |    |    |
| - Set goals & objectives                             |      |   |   |   |   |    |     |     |     |     |     | Jan |      |     |   |   |   |   |   |   |   |    |    |    |
| - Identify externals (trends, events, other factors) |      |   |   |   |   |    |     |     |     |     |     | Jan |      |     |   |   |   |   |   |   |   |    |    |    |
| - Link to CHIP and QI plan                           |      |   |   |   |   |    |     |     |     |     |     | Jan |      |     |   |   |   |   |   |   |   |    |    |    |
| - Write strategic plan                               |      |   |   |   |   |    |     |     |     |     |     |     | Feb  |     |   |   |   |   |   |   |   |    |    |    |
| <b>Workforce Development Plan</b>                    |      |   |   |   |   |    |     |     |     |     |     |     |      |     |   |   |   |   |   |   |   |    |    |    |

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- Establish system for continued QI

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- Establish system for continued doc management







# PH WINS

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PUBLIC HEALTH WORKFORCE  
INTERESTS AND NEEDS SURVEY

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NEEDHAM PUBLIC HEALTH DIVISION



PH WINS is an ongoing collaboration of:

**de Beaumont**  
BOLD SOLUTIONS FOR HEALTHIER COMMUNITIES.





# What is PH WINS?

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- Public Health Workforce Interests and Needs Survey
- Measures strengths and gaps in the public health workforce to inform investments in funding, training, recruitment, and retention
- Conducted most recently in 2021 by the de Beaumont Foundation and the Association of State and Territorial Health Officials
- Only nationally representative source of data about the governmental public health workforce.
- 2021 Findings <https://debeaumont.org/phwins/2021-findings>

*This project is supported by cooperative agreement number 6 NU38OT000288-03-01, funded by the Centers for Disease Control and Prevention's Center for State, Tribal, Local, and Territorial Support (CSTLTS). Funding for this project is provided in collaboration with the CDC Foundation. The views expressed in materials do not necessarily reflect the official views of the Centers for Disease Control and Prevention or the Department of Health and Human Services.*

Needham  
PH WINS  
Demographics

21 respondents, Nov 2021

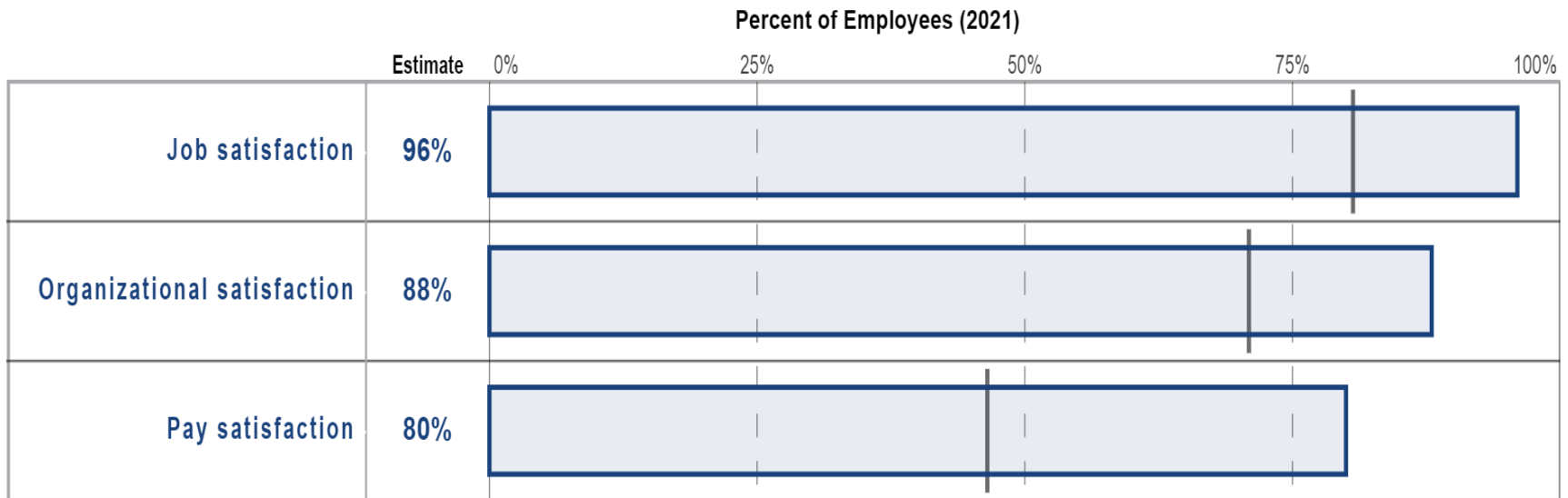
79% Female; 21% Male

67% have master's degrees; 33%  
have bachelor's degrees

92% White; 4% Hispanic or Latino;  
4% two or more races

26% <31 years of age; 35% 31-50  
years old; 39% 51+ years of age

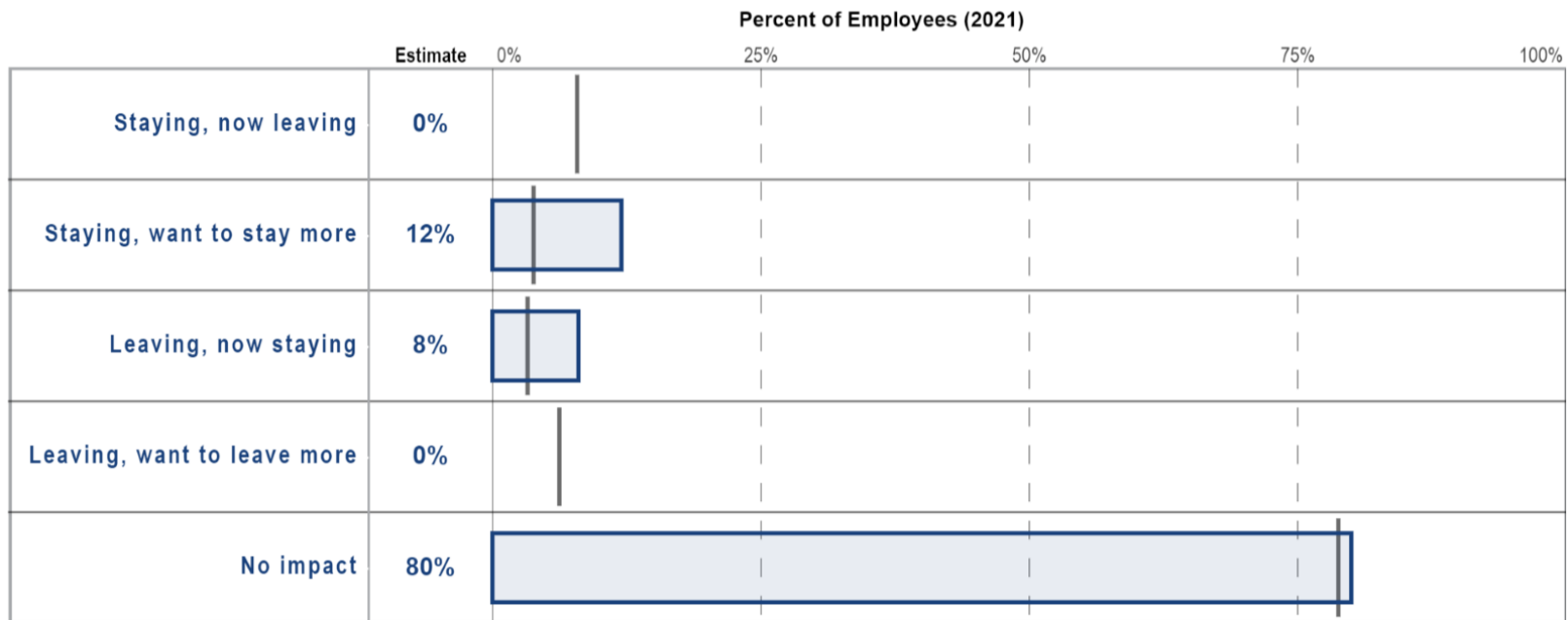
# Satisfaction Compared to Other Locals



**Caveats:** This graph represents the percentage of the workforce that were somewhat or very satisfied with their job, organization, and pay.

Source: De beaumont Foundation and Association of State and Territorial Health Officials, *Public Health Interests and Needs Survey: 2021 Dashboard*. Aug 3, 2022.

# Impact of COVID on Staying & Leaving Compared to Other Locals



**Caveats:** Respondents selected from: I was thinking about staying, but COVID made me want to leave; I was thinking about staying, and COVID made me want to stay more; I was thinking about leaving, but COVID made me want to stay; I was thinking about leaving, and COVID made me want to leave more.

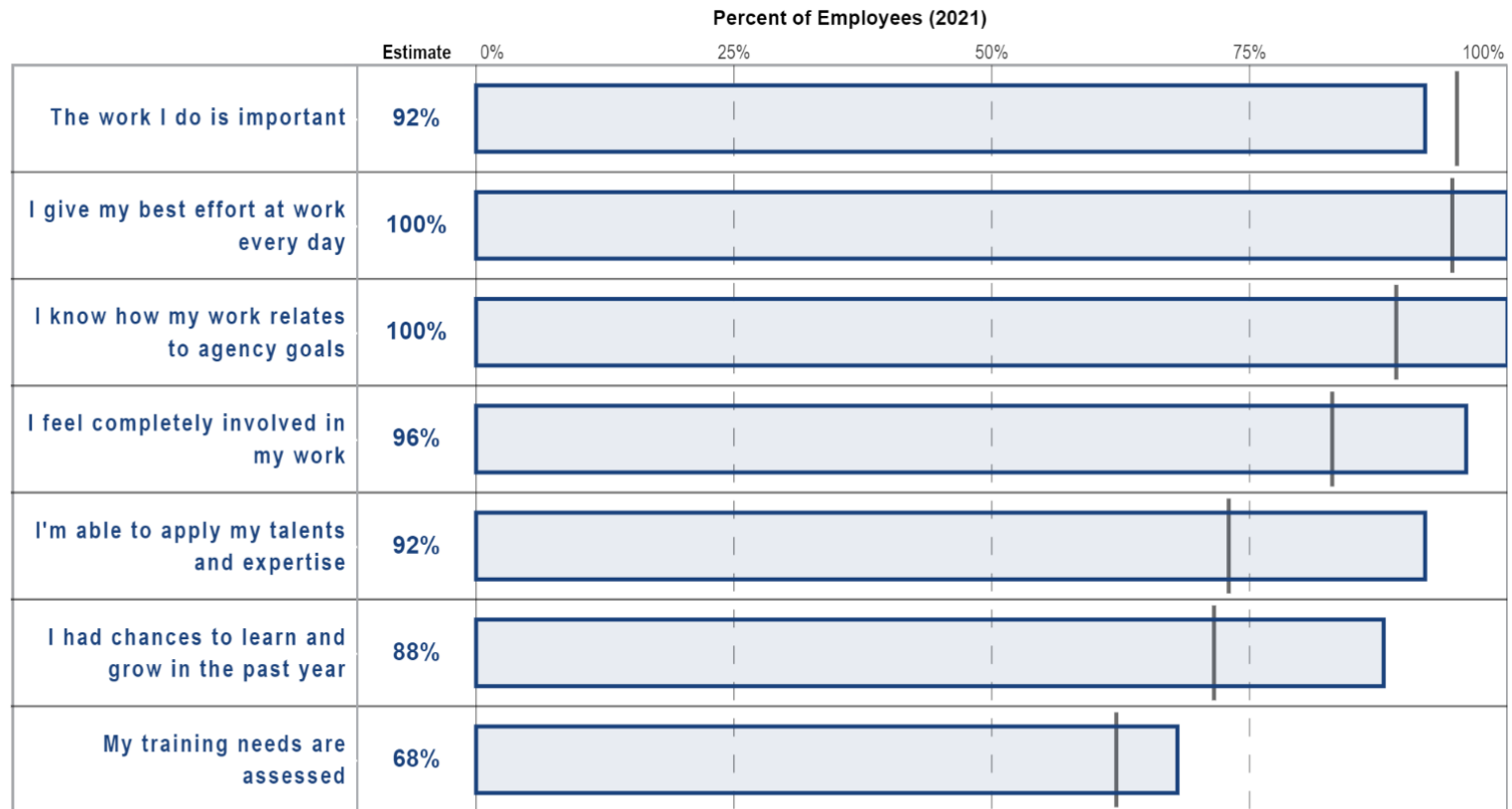
Source: De beaumont Foundation and Association of State and Territorial Health Officials, *Public Health Interests and Needs Survey: 2021 Dashboard*. Aug 3, 2022.

# Top Three Reasons for Staying

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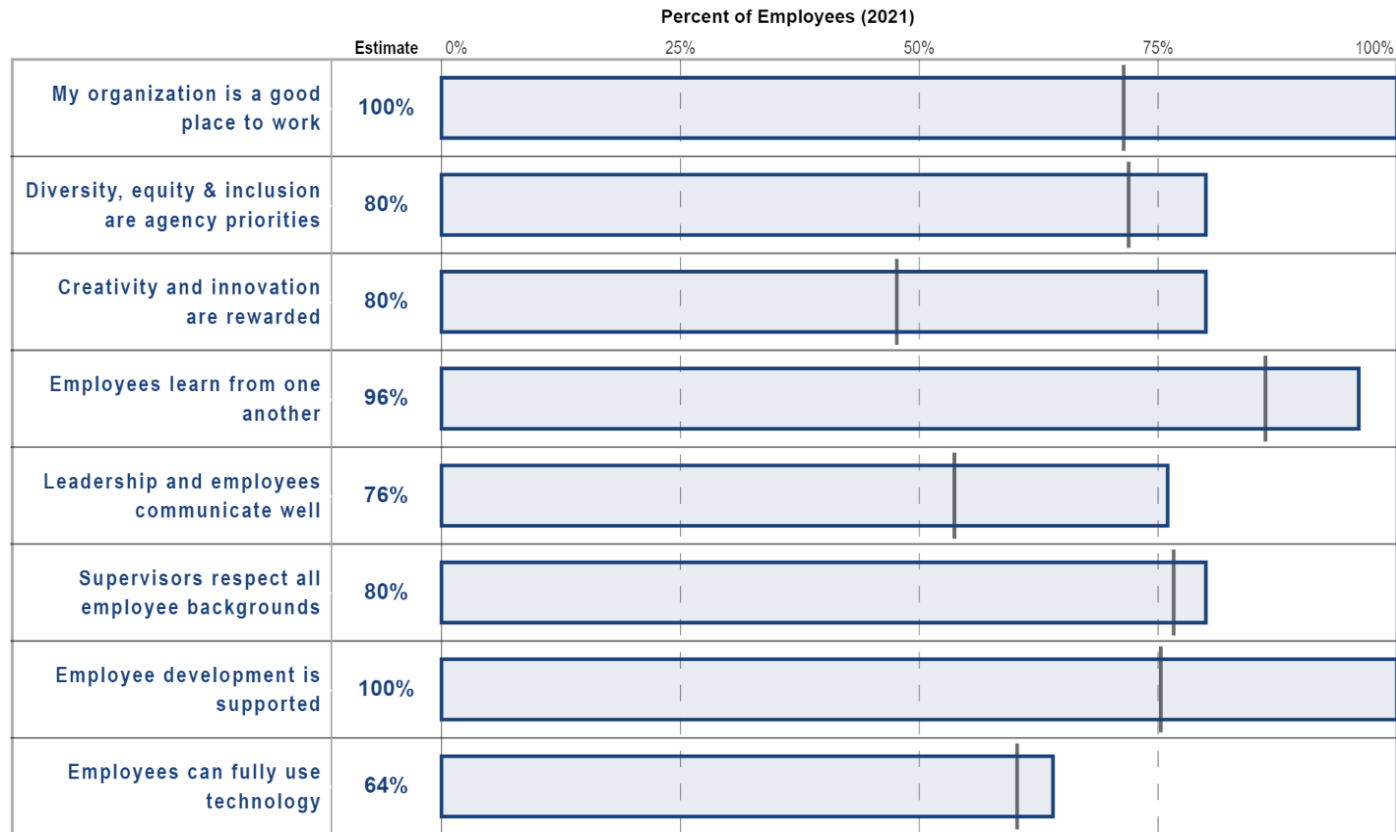
1. Supervisory satisfaction (76%)
2. Job satisfaction (67%)
3. Flexibility (67%)

# Perceptions About Workplace Compared to Other Locals



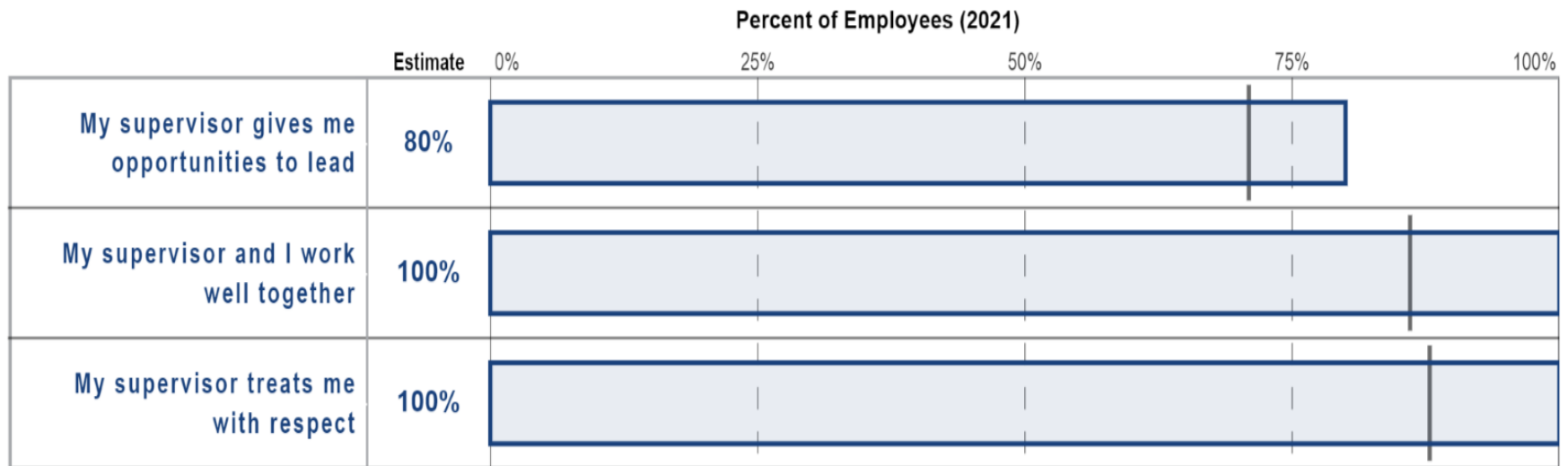
**Caveats:** This graph represents the percentage of the workforce who agreed or strongly agreed with the statements shown. Full statements can be found on the survey instrument.

# Perceptions About Organization Compared to Other Locals



**Caveats:** This graph represents the percentage of the workforce who agreed or strongly agreed with the statements shown. Full statements can be found on the survey instrument.

# Perceptions About Supervisors Compared to Other Locals

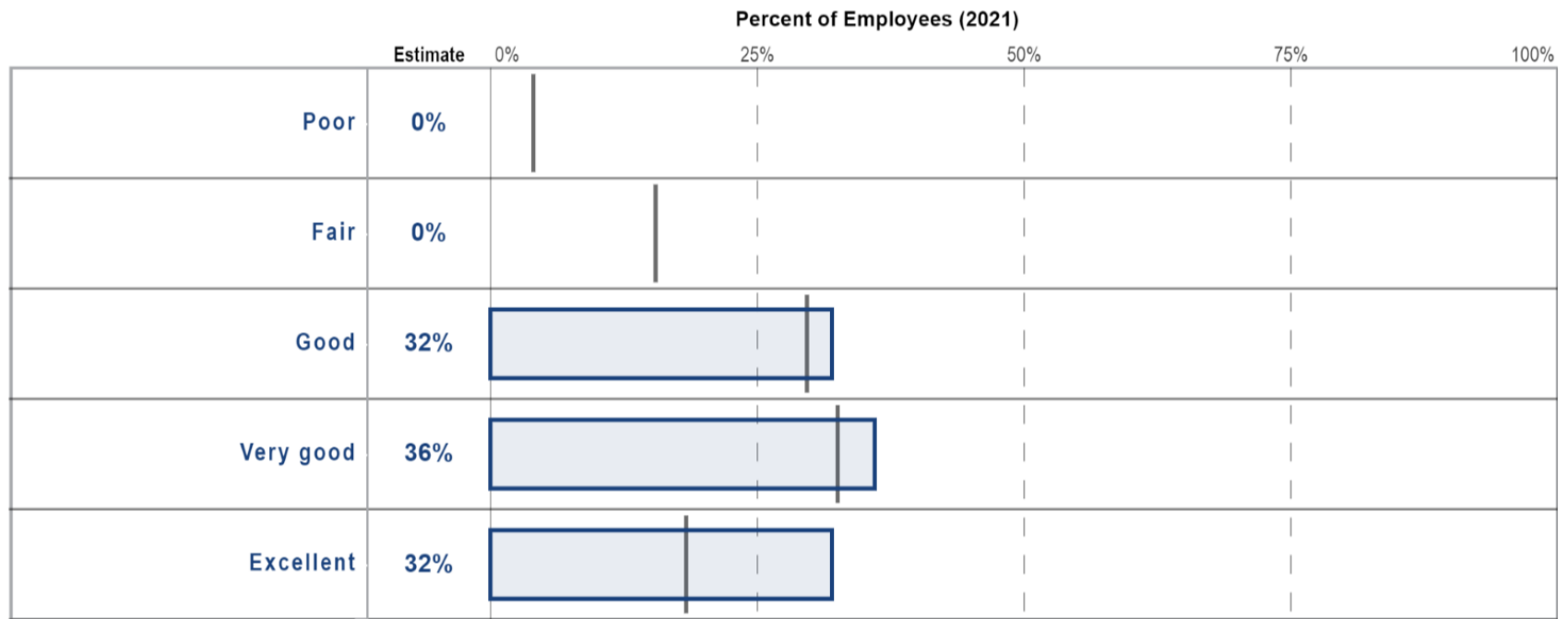


**Caveats:** This graph represents the percentage of the workforce who agreed or strongly agreed with the statements shown. Full statements can be found on the survey instrument.

Source: De beaumont Foundation and Association of State and Territorial Health Officials, *Public Health Interests and Needs Survey: 2021 Dashboard*. Aug 3, 2022.



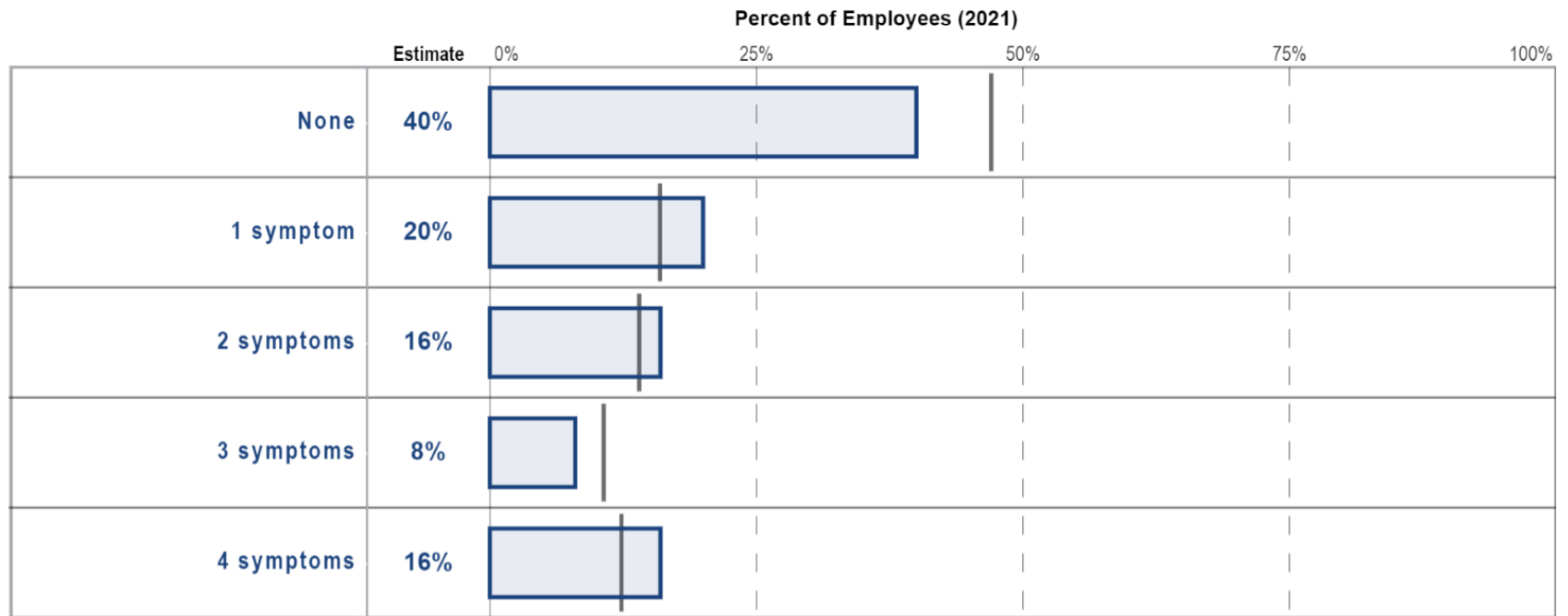
# Overall Mental and Emotional Well-Being Compared to Other Locals



**Caveats:** Respondents were asked to rate their mental or emotional health. This was a new question for PH WINS 2021.

Source: De beaumont Foundation and Association of State and Territorial Health Officials, *Public Health Interests and Needs Survey: 2021 Dashboard*. Aug 3, 2022.

# Reported Symptoms of Post-Traumatic Stress Disorder Compared to Other Locals

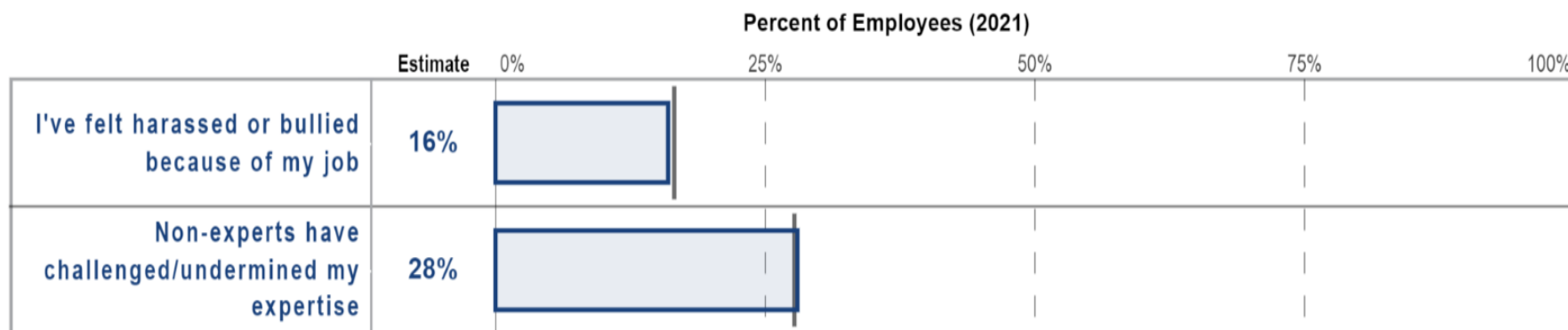


**Caveats:** Respondents were asked if they experienced certain post-traumatic stress disorder symptoms related to the coronavirus or COVID-19 outbreak. The question was adapted from the DSM-IV. Those reporting 3 or more symptoms are considered to have probable PTSD.

Source: De Beaumont Foundation and Association of State and Territorial Health Officials, *Public Health Interests and Needs Survey: 2021 Dashboard*. Aug 3, 2022.

# Workplace Challenges Compared to Other Locals

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**Caveats:** This graph represents the percentage of the workforce who agreed or strongly agreed with the statements shown. Full statements can be found on the survey instrument. This was a new question for PH WINS 2021.

Source: De beaumont Foundation and Association of State and Territorial Health Officials, *Public Health Interests and Needs Survey: 2021 Dashboard*. Aug 3, 2022.

# Training Needs

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## Top Four Areas of Training Needs Across Staff

1. Justice, Equity, Diversity and Inclusion
2. Budget and Financial Management
3. Systems and Strategic Thinking
4. Data-Based Decision Making

Source: De beaumont Foundation and Association of State and Territorial Health Officials, *Public Health Interests and Needs Survey: 2021 Dashboard*. Aug 3, 2022.

Competency details:

[https://www.phf.org/resourcestools/Documents/Core\\_Competencies\\_for\\_Public\\_Health\\_Professionals\\_2021October.pdf](https://www.phf.org/resourcestools/Documents/Core_Competencies_for_Public_Health_Professionals_2021October.pdf)

# Next Steps: Workforce Development Plan

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Informed by and aligns with

- Public health division responsibilities and activities
- PH WINS data
- Accreditation requirements
- Staff feedback

Includes

- Organizational areas of focus
- Individual, professional areas of focus
- Enhancement of staff satisfaction



NEEDHAM PUBLIC HEALTH DIVISION



# Public Health Accreditation Update

Cindi Melanson  
Lynn Schoeff

# Timeline and workplan

- ▶ Aggressive and ambitious
  - ▶ Community Health Assessment - October 2022
  - ▶ Communication Plan - October 2022
  - ▶ Workforce Development Plan - December 2022
  - ▶ Community Health Improvement Plan - December 2022
  - ▶ Emergency Operations Plan - January 2023
  - ▶ Ongoing projects
    - ▶ Policies & procedures
    - ▶ Readiness assessment
    - ▶ Performance management & quality improvement
    - ▶ Organize documents
  - ▶ Submit application - June 29, 2023

# Community Health Assessment

- ▶ Conduct Healthy Aging Assessment - ✓
- ▶ Write Healthy Aging Assessment - September 2022
- ▶ Review existing documents - September 2022
  - ▶ BID-N Community Health Needs Assessment
  - ▶ Adolescent Health Survey
  - ▶ Parent survey
  - ▶ Housing Authority Assessment
  - ▶ Infectious disease reports
- ▶ Write Community Health Assessment - October 2022
- ▶ Develop plan to share assessment and improvement plan with community - November 2022



# Senior Assessment

## Data gathering complete

- ▶ Survey
  - ▶ 644 online and 122 paper
  - ▶ Total after cleaning – 738 (compare with 650 in 2016)
- ▶ Focus groups
  - ▶ Linden-Chambers
  - ▶ Seabeds Way
  - ▶ Center at the Heights
  - ▶ Disability Commission
- ▶ Interviews
  - ▶ 20 key informant interviews

# Community Health Improvement Plan

- ▶ Review assessment for issue and population focus - October 2022
- ▶ Plan for community involvement - October 2022
- ▶ Include
  - ▶ Health priorities
  - ▶ Objectives, strategies, measures, & timeframe
  - ▶ Policy changes needed to accomplish objectives
  - ▶ Individuals & organizations responsible for implementation
  - ▶ Measurable health outcomes or indicators
  - ▶ Alignment with MA Dept of Public Health & national priorities
- ▶ Write Community Health Improvement Plan - December 2022
- ▶ Share assessment and improvement plan with community - January 2023

# Workforce Development Plan

- ▶ Compile workforce development needs from PH WINS - ✓
- ▶ Identify other needs through CHA and CHIP - Oct-Nov 2022
- ▶ Include individual performance review & professional development plans - Oct-Nov 2022
- ▶ Write plan - Nov-Dec 2022

# Communication and Emergency Operations plans

- ▶ Both plans to be revised and updated with Public Health focus
- ▶ Communication Plan - October 2022
  - ▶ Review existing plans
  - ▶ Incorporate emergency communications into comprehensive plan
- ▶ Emergency Operations Plan - January 2023
  - ▶ Review existing plans
  - ▶ Revise EOP with focus on public health

# Strategic Plan

- ▶ Review material from previous effort - December 2022
- ▶ Seek community input - January 2023
- ▶ Set goals & objectives - January 2023
- ▶ Identify external influences (trends, events, other factors) - January 2023
- ▶ Link to CHIP and QI plans
- ▶ Write strategic plan - February 2023



**Board of Health  
Town of Needham  
AGENDA FACT SHEET**



**MEETING DATE:  
Tuesday Sept 20, 2022**

|                     |                                                                                                                        |
|---------------------|------------------------------------------------------------------------------------------------------------------------|
| <b>Agenda Item</b>  | Proposed Revisions to Article 20: Regulation to Ensure the Sanitary and Safe Operations of Marijuana Treatment Centers |
| <b>Presenter(s)</b> | Tiffany Zike, Assistant Director of Public Health                                                                      |

|           |                                                                                                                                                                                                             |
|-----------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>1.</b> | <b>BRIEF DESCRIPTION OF TOPIC TO BE DISCUSSED</b>                                                                                                                                                           |
|           | Discussion about the changes made to the MTC regulations. The Board of Health will need to discuss whether to allow discounts for certain medical conditions, seniors, veterans, and staff members of MTCs. |
| <b>2.</b> | <b>VOTE REQUIRED BY BOARD OF HEALTH</b>                                                                                                                                                                     |
|           | Vote is needed to amend Article 20 with approval and decision of which discounts should be allowed by Board Members. "I move to approve Article 20, as proposed and amended by the Board of Health."        |
| <b>3.</b> | <b>BACK UP INFORMATION:</b>                                                                                                                                                                                 |
|           | Article 20 revised draft- changes made to the Marijuana Treatment Center regulations. Documentation about discounts from other communities.                                                                 |



## Board of Health

Kathleen Ward Brown, ScD

Edward Cosgrove, PhD

Stephen Epstein, MD, MPP

Tejal K. Gandhi, MD, MPH Robert Partridge, MD, MPH

### **ARTICLE 20            REGULATION TO ENSURE THE SANITARY AND SAFE OPERATIONS OF MARIJUANA TREATMENT CENTERSMARIJUANA TREATMENT CENTERS AND THE SALE OF MARIJUANA TO PERSONS WITH DOCUMENTED MEDICAL NEEDS**

#### **SECTION 20.1 – AUTHORITY**

This regulation is promulgated under the authority granted to the Needham Board of Health under Massachusetts General Laws Chapter 111, Section 31 which states that "boards of health may make reasonable health regulations," and pursuant to Chapter 369 of the Acts of 2012 An Act for the Humanitarian Medical Use of Marijuana ("The Act") and the Cannabis Control Commission Regulation, [regulation, 935 CMR 501.000](#) : MEDICAL USE OF MARIJUANA. The primary purpose of 935 CMR 501.000 is to implement St. 2017, c. 55: An Act to Ensure Safe Access to Marijuana; M.G.L. c.94G and M.G.L. c. 941

#### **SECTION 20.2 – PURPOSE**

The primary purpose of this regulation is to provide for local oversight and inspection of Marijuana Treatment Centers (MTC) and hardship cultivation sites within the town; oversight and inspections will be provided by the Needham Board of Health and its agents to ensure the safe and sanitary operation of any such MTC or hardship cultivation site consistent with public health and safety.

The regulation is intended to ensure that only people with a documented medical need will acquire medical marijuana or marijuana-infused products pursuant to the Act, and that marijuana will not be diverted to individuals without a documented medical need. Since the existence of an MTC or hardship cultivation site present a risk of improper diversion

and other collateral consequences within the community, it is necessary to regulate this activity at the local level.

### **SECTION 20.3 – DEFINITIONS**

Unless otherwise indicated, terms used throughout this regulation shall be defined as they are in [935 CMR 501.000](#).

**Board of Health:** Town of Needham Board of Health and its designated agents.

**Board of Health Agent:** The Director of Health and Human Services and any town employee designated by the Director, which may include Public Health Department staff, law enforcement officers, fire officials, and code enforcement officials.

**Business Agent:** A Treatment Center Agent, as also defined in [935 CMR 501.000](#), who has been designated by the MTC Permit Holder to be a manager in charge of the MTC facility and its operations.

**Card Holder:** A registered qualifying patient, a personal caregiver, or a Treatment Center agent of an MTC who has been issued and possess a valid registration card.

**Director:** The Director of Health and Human Services.

**Treatment Center Agent:** A Treatment Center Agent, as also defined in [935 CMR 501.000](#), is a board member, director, employee, executive, manager, or volunteer of a MTC, who is at least 21 years of age. Employee includes a consultant or contractor who provides on-site services to an MTC related to the cultivation, harvesting, preparation, packaging, storage, testing, or dispensing of marijuana.

**Home Permit:** Issued by the Board of Health, to be renewed annually, to the holder of a hardship cultivation registration issued by the Cannabis Control Commission (CCC) in [935 CMR 501.000](#), which registration is for a specific location within the town.

**Marijuana Treatment Center (MTC):** A Marijuana Treatment Center is an entity registered under 935 CMR 501.000, that acquires, cultivates, possesses, processes (including development of related products such as edible marijuana-infused products, tinctures, aerosols, oils, or ointments), transfers, transports, sells, distributes, dispenses, or administers marijuana, products containing marijuana, related supplies, or educational materials to registered qualifying patients or their personal caregivers. The term MTC may also refer, in context, to the site of dispensing, cultivation, and preparation of marijuana by an MTC entity.

**MTC Permit:** A Marijuana Treatment Center Permit, to be renewed annually, which may be issued by the Board of Health to a corporation holding a Certificate of Registration issued by



the Cannabis Control Commission (CCC) pursuant to 935 CMR 501.000, which permits a MTC to operate within the town.

**Non-Residential Roll-Your-Own (RYO) Machine:** A mechanical device made available for use (including to an individual who produces rolled marijuana products solely for the individual's own personal consumption or use) that is capable of making rolled marijuana products. RYO machines located in private homes used for solely personal consumption are *not* Non-Residential RYO machines.

**Period of Performance:** The time period for which violations of an MTC or Home Permit are counted. For example, a violation that occurs in July 2022 will no longer weigh on the MTC or Home Permit holder's record with the Board of Health after the passage of 36 months from the date of the discipline imposed for that violation. If the Board of Health hearing on the violation occurred on July 31, 2022, then the violation will be outside the period of performance and no longer counted on August 1, 2023.

**Self-Service Display:** Any display from which customers may select marijuana or a marijuana-infused product without assistance from a Treatment Center.

**Town:** The Town of Needham, Massachusetts.

**Vending Machine:** Any automated or mechanical self-service device, which upon insertion of money, tokens, or any other form of payment, dispenses or makes marijuana products.

**Verified Financial Hardship:** Is an individual's status as a recipient of MassHealth or Supplemental Security Income, or else a determination that an individual's income does not exceed 300% of the federal poverty level when adjusted for family size.

**Violation:** A failure to comply with an operational requirement outlined in this regulation. For this regulation, a MINOR violation is a failure to comply with specific regulatory requirements which, while important, does not jeopardize the primary purposes of this regulation. A MAJOR violation is one that has the potential to jeopardize the primary purposes of this regulation, meaning that non-compliance in this area may divert marijuana to individuals without a documented medical need and/or which may produce significant collateral consequences to community health and safety.

## **SECTION 20.4 – PERMIT TO OPERATE A REGISTERED MARIJUANA TREATMENT CENTER**

### **20.4.1 – Permits for a Marijuana Treatment Centers**

- A. No person or organization shall sell or otherwise distribute marijuana or marijuana-infused products within the Town of Needham without first obtaining an MTC Permit. An MTC Permit may only be issued to a corporation which:

- (i) has a current Certificate of Registration issued by the Cannabis Control Commission (CCC) pursuant to 935 CMR 501.000; and
- (ii) has a permanent, non-mobile location in Needham approved by the CCC for use as an MTC; and
- (iii) complies with all applicable zoning requirements.

And which provides satisfactory documentation of compliance with those requirements to the Board of Health.

- B. The applicant shall also submit to the Board of Health a copy of the operating policies and procedures for the MTC which was submitted to CCC pursuant to 935 CMR 501.000 and any other relevant CCC directives, memoranda, or notifications.
- C. The applicant shall sign a statement declaring that the applicant understands that, under this local regulation:
  - (i) all Treatment Center Agents are responsible for complying with all local and state regulations pertaining to the operation of the MTC. Specifically, a violation of any provision of 935 CMR 501.000 or other applicable state regulations constitutes a violation of this regulation, which may be enforced by the Board of Health; and
  - (ii) the applicant is responsible for providing instruction and training for Treatment Center Agents in all applicable local and state regulations; and
  - (iii) the fact that a Treatment Center Agent, vendor, or other person associated with the MTC is unaware of a regulation or lacks understanding of its content, shall not be a defense to any violation; and
  - (iv) the Board of Health and its designated agents may conduct periodic, unannounced inspections of the MTC premises.
- D. The fee for an MTC Permit shall be at the level determined in the Needham Board of Health's Fee Schedule. All MTC Permits expire on June 30 annually, regardless of the year or day and month on which they were issued.
- E. The initial plan review for marijuana-infused product production facilities (see section 20.5.1) shall result in a fee at the level determined in the Needham Board of Health's Fee Schedule. The initial plan review for the safe and sanitary storage of marijuana-infused products in a MTC (see section 20.5.2) shall result in a fee at the level determined in the Needham Board of Health's Fee Schedule. The initial plan review for trash collection and the safe and sanitary disposal of waste (see section 20.5.3) shall result in a fee at the level determined in the Needham Board of Health's Fee Schedule. The plan reviews for emergencies and continuity of operations (see section 20.5.4) and for safety and security (see section 20.5.5) shall result in a fee at the level determined in the Needham Board of Health's Fee Schedule.
- F. MTC Permits in good standing may be renewed annually by the Board of Health, at the Board's discretion, based on a complete and satisfactory application, in a form required

by the Board, filed by the MTC and payment by the MTC of the annual fee according to the fee schedule.

- (i) Any material changes from the most recent approved operating policies and procedures, or from the plans described in Section E above shall be disclosed in the renewal application, and MTC shall pay the applicable fees for any reviews which the Board deems necessary as a condition of renewal.
  - (ii) If a permit has been modified by the Board, the MTC shall demonstrate compliance with any requirements of that modification, to the satisfaction of the Board, as a condition of renewal and shall pay the applicable fees for any reviews which the Board deems necessary as a condition of renewal.
  - (iii) If a permit has been suspended by the Board, prior to reinstatement of the permit, the MTC shall provide evidence satisfactory to the Board that it will comply with all requirements of the Board and these regulations, and shall pay the applicable fees for any reviews which the Board deems necessary as a condition of renewal
  - (iv) If a permit has been revoked by the Board, the MTC permit may be reissued based on a new application, all necessary fees, and a public hearing.
- G. A separate MTC Permit is required for each MTC retail establishment selling marijuana or marijuana-infused products within the Town. A violation of this provision constitutes a MINOR violation of these regulations.
- H. Each MTC Permit shall be displayed at the MTC retail establishment in a conspicuous place. A violation of this provision constitutes a MINOR violation of these regulations.
- I. An MTC Permit is non-transferable. A violation of this provision constitutes a MINOR violation of these regulations.
- J. An MTC Permit will not be renewed if the MTC Permit Holder has failed to pay any outstanding fines or fees or failed to satisfy any other penalties or conditions lawfully imposed by the Town.
- K. An MTC may not open for business before 8:00 A.M. and shall close no later than 8:00 P.M., on each day the MTC is open. Deliveries from, or on behalf of, the MTC that are made to patients must adhere to the same hours. The hours and days of MTC operation must be posted conspicuously on the front entrance door. A violation of this provision constitutes a MINOR violation of these regulations.
- L. Acceptance of an MTC Permit constitutes an agreement by the MTC that it will adhere to the practices, policies, and procedures described or submitted with its application, as well as the relevant laws, state and local regulations, and conditions imposed by the

Board of Health as part of the permit process.

#### **20.4.2 – Inspections and Compliance of Marijuana Treatment Centers**

- A. Treatment Center Agents must present their Registration Card on request by any Board of Health agent. A violation of this provision constitutes a MINOR violation of these regulations.
- B. Issuance and maintaining an MTC Permit shall be conditioned on the MTC Permit Holder's ongoing consent to periodic, unannounced inspections of the MTC premises by the Board of Health and its designated agents. The applicant also consents to abide by the provisions relating to inspections found in 935 CMR 501.000 and related sections including, but not limited to, "deficiency statements" and "plans of correction." A violation of this provision constitutes a MINOR violation of these regulations.
- C. There must be a designated Business Agent on the premises at all times that the MTC is open for business. A violation of this provision constitutes a MINOR violation of these regulations.
- D. The Board of Health and its designated agents, as well as the Needham Police Department, shall be provided with an updated phone list through which a Business Agent may be reached on a 24-hour basis. A violation of this provision constitutes a MINOR violation of these regulations.
- E. Issuance and maintaining an MTC Permit shall be conditioned on the MTC Permit Holder's ongoing consent to provide the Board of Health with copies of the Registration Cards for all Treatment Center Agents working at the MTC, and the names of all Business Agents of the MTC, and to submit any changes in staffing and registration information within five (5) business days. The notification and information about changes in staffing and registration shall be submitted in either paper copy via courier or certified mail or else electronically in a verified e-signed PDF format. A violation of this provision constitutes a MINOR violation of these regulations.
- F. As per, 935 CMR 501.030 (3), the MTC Permit Holder shall submit to the Cannabis Control Commission the Criminal Offender Record Information (CORI) and a Sex Offender Registry Information (SORI) on all applicants for the positions of Treatment Center Agent and for Business Agents. The results of those inquiries shall be submitted to the Needham Public Health Division upon request. A violation of this provision constitutes a MINOR violation of these regulations.
- G. Issuance and maintaining an MTC Permit shall be conditioned on the MTC Permit Holder's ongoing consent to provide the Board of Health with updated copies of all MTC documents including copies of staffing plans, training protocols, audit results, security assessments (subject to appropriate redaction), and all other documents.

Updated submissions shall be sent to the Board of Health monthly electronically in a verified e-signed PDF format. A violation of this provision constitutes a MINOR violation of these regulations.

- H. No MTC Permit Holder shall permit any disorder, disturbance, or illegality of any kind to take place in or on the licensed premises. The term “illegality” includes, but is not limited to, any violation of 935 CMR 501.000 and related directives, memoranda or notifications; and any violation of these regulations promulgated by the Board of Health. The Permit Holder shall be responsible for any disorder, disturbance or illegality of any kind whether present or not. A violation of this provision shall be considered may be considered either a MINOR or a MAJOR violation depending upon the severity of the illegality identified.
- I. Failure or refusal of an MTC or Home Permit holder to cooperate with the Board of Health or its agent shall be considered a MAJOR violation of these regulations.

#### **20.4.3 – Records Retention of Marijuana Treatment Centers**

- A. An MTC Permit Holder shall notify the Needham Public Health Division and the Board of Health verbally and in writing within 24 hours of a visit to the premises or request for information by any representative of CCC acting in an official capacity. The MTC Permit Holder shall provide the Board with any reports, correspondence, emails, or other information from CCC on demand or, in any case, within five (5) business days after receipt by the MTC. A violation of this provision constitutes a MINOR violation of these regulations.
- B. Video surveillance shall conform to the requirements of 935 CMR 501.110 (5) and any other related regulations, directives, memoranda, or notifications from CCC. In addition, as conditions of issuing or maintaining its MTC Permit, the Board of Health may require other, reasonable surveillance operations and security (e.g., an off-site backup system). Furthermore, the MTC must allow for immediate viewing of video surveillance by the Board of Health or its designated agents, upon request. A copy of a requested recording shall be provided as soon as practicable to these officials. All video recordings shall be retained for a minimum of 90 days. Furthermore, as soon as the MTC is aware of any recording that might relate to a criminal, civil or administrative investigation or legal proceeding of any kind, the MTC shall not alter or destroy the recording without the written permission of both the Director and the Chief of Police for the Town of Needham. A violation of this provision constitutes a MAJOR violation of these regulations.
- C. Issuance and maintaining an MTC Permit is conditioned on maintaining all records outlined in 935 CMR 501.105 (9) and other CCC regulations, directives, memoranda, and notifications, along with any other documents reasonably required by the

Board of Health in writing. Following closure of an MTC, all records must be kept for at least two (2) years at the expense of the MTC and in a form and location acceptable to the Board of Health. Moreover, as a condition of issuing and maintaining an MTC Permit, the Board of Health may reasonably require that the new owner of a MTC retain records generated by the previous MTC at the expense of the new MTC. A violation of this provision constitutes a MINOR violation of these regulations.

#### **20.4.4 – Other Restrictions for Marijuana Treatment Centers**

- A. For MTCs that cultivate marijuana, the cultivation and processing facility shall not adversely affect the health or safety of the nearby residents or businesses by creating dust, glare, heat, noise, nuisance odors, noxious gases, materials, processes, products, or wastes. Growing areas shall be within a self-contained, locked structure, with a one-hour firewall assembly made of green board or other construction specifically approved by the Town's building inspector, well ventilated with odor control, and shall not create humidity or mold issues within the establishment. A violation of this provision constitutes a MAJOR violation of these regulations.
- B. No MTC is permitted to sell or distribute alcoholic beverages or tobacco products and may not hold either a tobacco sales permit or a liquor license. A violation of this provision constitutes a MAJOR violation of these regulations.
- C. No MTC is permitted to hold a Common Victualler license for on-premises food consumption. A violation of this provision constitutes a MAJOR violation of these regulations.
- D. No MTC is permitted to be a Massachusetts lottery dealer or to engage in any gaming activities. A violation of this provision constitutes a MAJOR violation of these regulations.

### **SECTION 20.5 – PLAN REVIEWS OF MARIJUANA TREATMENT CENTERS**

#### **20.5.1 – Off-Site Cultivation and Marijuana-Infused Product Preparation Plan Review**

An applicant who wishes to sell edible marijuana-infused products at an MTC must, prior to beginning operations, undergo a plan review of any marijuana-infused product processing and preparation facilities, regardless of their location, for any marijuana-infused products that will, at some point, be delivered, distributed, produced, sold, or stored within the Town. The Board of Health and its designated agents will conduct the plan review, which may include a facilities inspection, to ensure sanitary handling and processing conditions and practices.

#### **20.5.2 – Plan Review for Marijuana-Infused Product Storage, Handling, and Labeling at MTC Retail Location**

An applicant who wishes to sell edible marijuana-infused products at an MTC must, prior to beginning operations, undergo a plan review of all marijuana-infused products storage, handling, and sale locations within the MTC. The Board of Health and its designated agents will conduct the plan review, which may include a facilities inspection, to ensure sanitary handling and storage conditions and practices in line with the requirements outlined in the [105 CMR 590.000](#), the State Sanitary Code.

The requirements of 105 CMR 590 include specific actions to prevent the growth of bacteria. *Clostridium botulinum* is a bacterium whose spores are present on plant material and in soil. Spores are present in many plant material extractions and can survive cooking and pasteurization temperatures. These spores can spontaneously germinate (grow into bacteria) given the right conditions or substrate. The bacteria can produce a powerful toxin which can cause severe illness or death. Specific actions required of an MTC selling marijuana-infused products are:

- A. Except during preparation, cooking, or cooling, time and temperature control for safety items shall be maintained at 5°C (41°F) or less to prevent the growth of bacteria. This shall apply, unless specifically permitted by the Board of Health or its agents, to all:
  - (i) marijuana extractions and concentrates intended for non-smoking oral consumption (i.e., eating, drinking);
  - (ii) infusions made from those extractions, such as infused oils, butters, honey, etc.; and
  - (iii) foods that have such infusions or extractions as an ingredient.
- B. If a marijuana extraction, concentrate, or infusion has been continuously refrigerated and is then added as an ingredient into baked goods that have a low water activity, such as most cookies and brownies, these baked products may be considered shelf-stable if explicitly reviewed and permitted by the Board of Health or its agents.
- C. If the extracted marijuana concentrate is immediately infused into a 190/200 proof alcohol with no additional ingredients (including flavorings or other additives) and the tincture is homogenous, then the growth of *C. botulinum* spores may have been prevented. Homogenous 190/200 proof alcohol tinctures may be safe to store outside of refrigerated temperatures if explicitly reviewed and permitted by the Board of Health or its agents.
- D. Approvals for any variance from the safe and sanitary storage requirements outlined above will be based upon:
  - (i) a review of written procedures that are followed to make the product;
  - (ii) the use of control measures described above; and
  - (iii) any other scientific evidence submitted by the manufacturer from a certified laboratory or process authority that demonstrates the safety of the product in question. For example:
    - a) pH and/or water activity testing must be conducted by an accredited

- laboratory;
- b) three samples from separate batches must be tested; and
  - c) all samples must meet the criteria for a non-potentially hazardous food as described in Tables A and B of the 2013 *FDA Food Code*.
- E. At any time, the Board of Health or its agents may require a Hazard Analysis and Critical Control Points plan before approving the distribution of marijuana-infused products.
- F. Photos or images of food are not allowed on marijuana-infused product labels.
- G. All marijuana-infused products must be contained in an opaque package.
- H. If the marijuana-infused product is identified on the label using a common food name (i.e., brownie, honey, chocolate, chocolate chip cookie, or green tea), the phrase “MEDICAL MARIJUANA” must be written before the common food name. This phrase must be as easy to read as the common food name (i.e., same font size).
- I. As per 935 CMR 501.105 (6) (b), packaging is explicitly prohibited from:
- a. Imitating or having a semblance to any existing branded consumer products, including foods and beverages, that do not contain marijuana;
  - b. Featuring cartoons;
  - c. Featuring a design, brand or name that resembles a non-cannabis consumer product of the type that is typically marketed to minors;
  - d. Featuring symbols or celebrities that are commonly used to market products to minors;
  - e. Featuring images of minors;
  - f. Featuring words that refer to products that are commonly associated with minors or marketed to minors;
- J. Only generic food names may be used to describe the marijuana-infused products. As an example, using “Snickerdoodle” to describe a cinnamon cookie is prohibited.
- K. All marijuana-infused product labels must state the following:
- (i) A batch number, sequential serial number, and bar code when used, to identify the batch associated with manufacturing and processing;
  - (ii) A statement that the product has been tested for contaminants, that there were no adverse findings, and the date of testing in accordance with 935 CMR 501.105 (5);
  - (iii) The manufacture date as well as a “Best by” or “Use by” or expiration date;
  - (iv) Net weight of Medical Marijuana and the THC level in the marijuana-infused product, and the net weight of Medical Marijuana and the THC level contained **per dose or serving** (if the marijuana-infused product is not a single serving or dose);
  - (v) A list of ingredients as well as the cannabinoid profile of the marijuana contained within the marijuana-infused product;



- (vi) A warning if nuts or other known allergens are contained in the product;
- (vii) Directions for use of the product if relevant;
- (viii) The statement "For Medical Use Only"; and
- (ix) The statement, including capitalization: "This product has not been analyzed or approved by the FDA. There is limited information on the side effects of using this product, and there may be associated health risks. Do not drive or operate machinery when under the influence of this product. KEEP THIS PRODUCT AWAY FROM CHILDREN."

- L. Labels and packaging of edible and non-edible products may be reviewed by a Board of Health agent for compliance with all requirements stated above.

A violation of any of the provisions of 20.5.2 (A) through (J) shall constitute a MINOR violation of these regulations.

#### **20.5.3 – Plan Review for Safe and Secure Disposal of Waste, Refuse, or Damaged Product**

An applicant for an MTC Permit shall develop a plan for the safe and secure storage and disposal of any waste, refuse, or damaged marijuana, marijuana-infused products, and related products. Such a plan will be based on the requirements outlined in 935 CMR 501.105 (12) and will be subject to review and approval by the Board of Health and its designated agents prior to the MTC beginning operations.

#### **20.5.4 – Plan Review for Emergencies and Continuity of Operations**

In accordance with emergency planning requirements specified in 935 CMR 105 (1) (j) and similar to the responsibilities outlined in the Risk Management and Continuous Quality Improvement section of the *Guidelines for the Accreditation of Opioid Treatment Programs* which are authorized in [42 CFR 8.12\(c\)](#), an applicant for an MTC Permit shall develop an emergency management program to ensure the safety of its staff and customers and a mechanism by which to ensure the continuity of its operations in response to inclement weather, man-made emergencies, supply chain disruptions, or discipline (including permit suspension) which result in the MTC being unable to provide medical marijuana and marijuana-infused products to patients with a documented medical need. Such a program shall include:

- A. A detailed emergency operations plan and a process by which staff will be trained on that plan and their knowledge of it tested via drills and exercises. The emergency operations plan will:
  - (i) Include a set of contact procedures for staff, customers, and community partners in the event of an emergency;
  - (ii) Specify a process for contacting Treatment Center Agents on a 24-hour, 7-day-a-week basis through a telephone answering service or a similar service provider; and
  - (iii) Include protocols for the maintenance of life safety equipment (fire extinguishers and automated external defibrillators-AEDs, for example) and the training of staff on the proper use of the same;

- B. A detailed continuity of operations plan for the emergency administration of medication in response to inclement weather, human-caused emergencies, supply chain disruptions, or discipline (including permit suspension under these regulations) which result in the MTC being unable to provide medical marijuana and marijuana-infused products to patients with a documented medical need. This continuity of operations plan will:
- (i) Include provisions for the notification of patients in the event that inclement weather, man-made emergencies, supply chain disruptions, or discipline under these regulations might result in a temporary disruption to medication supply; and
  - (ii) Include formal contractual arrangements to fulfill patient orders for medical marijuana and marijuana-infused products in the face of service disruption; these plans will specify order fulfillment and delivery arrangements with at least two (2) MTCs that are not otherwise affiliated with the applicant for a Needham MTC Permit.

Such a plan will be subject to review and approval by the Board of Health or its designated agents prior to the MTC beginning operations, and at least annually thereafter.

#### **20.5.5 – Safety and Security Plan Review**

In accordance with the criteria specified in 935 CMR 105.110—the Security Requirements for Marijuana Treatment Centers—an applicant for an MTC Permit shall develop a comprehensive security plan. Such a plan will be subject to review and approval by the Director, the Chief of Police, and the Fire Chief prior to the MTC beginning operations, and at least semi-annually thereafter.

### **SECTION 20.6 – MARIJUANA SALES BY MARIJUANA TREATMENT CENTER**

**20.6.1** – No person or organization shall sell marijuana or marijuana-infused products from any location other than at an MTC that possesses a valid MTC Permit. A violation of this provision constitutes a MAJOR violation.

**20.6.2** – A sign shall be conspicuously posted on the exterior of the establishment at each entrance to the MTC, indicating that the entry to persons who do not possess either a valid Registration Card or a Personal Caregiver Registration Card is prohibited. The sign shall remain unobstructed, secured to the building at a height of no less than four (4) feet or greater than seven (7) feet from the ground, and maintained in good condition. A violation of this provision shall be considered a MAJOR violation.

**20.6.3** – Treatment Center Agents or organizations shall verify the Registration Card or Personal Caregiver Registration Card of the Card Holder in accordance with the procedures outlined in 935 CMR 105.000 and any other directives, memoranda, or notifications from DPH. In addition, the Registration Card shall be verified for each and every Card Holder or Personal

Caregiver, on each and every occasion that he or she enters the MTC, without exception. The failure to verify, regardless of the prior history of the Card Holder at the MTC, constitutes a MAJOR violation of this regulation.

**20.6.4** – All retail sales of marijuana and marijuana-infused products must be face-to-face between the Treatment Center Agent and the Card Holder or Personal Caregiver on the premises of the MTC, unless the Card Holder or Personal Caregiver is the proper recipient of home delivery in accordance with all applicable CCC regulations. A violation of this provision constitutes a MAJOR violation of these regulations.

**20.6.5** – No person shall:

- A. Distribute, or cause to be distributed, any free samples of marijuana or marijuana-infused products; or
- B. Accept or redeem, offer to accept or redeem, or cause or hire any person to accept or redeem, or offer to accept or redeem, through any coupon or other method, any marijuana or marijuana-infused product for less than the listed or non-discounted price; or
- C. Sell marijuana or a marijuana-infused product through any discounts (e.g., “buy-two-get-one-free”) or otherwise provide any marijuana or marijuana-infused product for less than the listed or non-discounted price in exchange for the purchase of any other product unless offered to all medical marijuana patients at the same discounted price regardless of reason for the medical card.
- D. The provisions of 20.6.5 shall not prohibit dispensing of free or discounted marijuana or marijuana-infused products to card holders whose ability to pay for a product deemed medically necessary is limited by demonstrable financial hardship.
- E. A violation of any of the provisions of 20.6.5(A) through 20.6.5(D) shall constitute a MAJOR violation of these regulations.

**Commented [TZ1]:** Added per comments from Board of Health. There were differing opinions about veterans, seniors, and staff member discounts.

**20.6.6** – MTCs are prohibited from using self-service displays. A violation of this provision shall be considered a MINOR violation.

**20.6.7** – MTCs are prohibited from using vending machines. A violation of this provision shall be considered a MINOR violation.

**20.6.8** – MTCs are prohibited from using Non-Residential Roll-Your-Own machines. A violation of this provision shall be considered a MINOR violation.

**20.6.9** – An MTC and its agents are prohibited, in accordance with restrictions outlined in 935 CMR 501.105 (4) and (6), from providing:

- A. Any statement, design, representation, picture, or illustration that encourages or represents the use of marijuana for any purpose other than to treat debilitating medical condition or related symptoms;
- B. Any statement, design, representation, picture, or illustration that encourages or represents the recreational use of marijuana;
- C. Any statement, design, representation, picture, or illustration related to the safety or efficacy of marijuana unless supported by substantial evidence or substantial clinical data with reasonable scientific rigor as determined by the Board of Health or its agents;  
or
- D. Any statement, design, representation, picture, or illustration portraying anyone under 18 years of age.
- E. A violation of any of the provisions of 20.6.9(A) through 20.6.9(D) shall constitute a MINOR violation of these regulations.

**20.6.10** – An MTC, in accordance with restrictions outlined in 935 CMR 501.105 (4) and (6), must adhere to the following Marketing and Advertising Requirements:

- A. An MTC may develop and use a logo for labeling, signage, and other materials, but that logo may not contain medical symbols, images of marijuana and marijuana-related paraphernalia, or colloquial references to cannabis and marijuana. Likewise, an MTC may not offer for sale or as a promotional gift any items which contain symbol of or references to marijuana or marijuana-infused products, including the logo of the MTC.
- B. An MTC may only identify the MTC building and MTC location by the registered name and shall not display advertisements for marijuana or any brand name nor utilize graphics related to marijuana or paraphernalia on the building.
- C. MTC external signage shall not be illuminated except for a period of 30 minutes before sundown until closing and shall comply with Article 5 of the Town of Needham By-Laws which regulates signage advertising. Neon signage is prohibited at all times.
- D. No marijuana, marijuana-infused products, and other related products shall be visible or displayed in such a way as to be seen from the exterior of an MTC. Within the MTC, one sample of each marijuana strain and each infused product may be displayed in a transparent and locked case.
- E. Inside the MTC, all marijuana which is not displayed in accordance with state and local restrictions (as outlined in 935 CMR 501.105(4) (a) (4) and in Section 20.6.10(D) above) shall be stored in a locked, access-controlled space in a limited access area during non-

business hours. This access-controlled space shall be inaccessible to any persons other than Treatment Center agents.

- F. An MTC shall provide a catalog or a printed list of the prices and strains of marijuana available at the MTC to registered qualifying patients and personal caregivers upon request; may display a list of product prices within the MTC as long as it is not visible from outside the MTC; and may list product prices on the MTC website; but shall not advertise product prices.
- G. A violation of any of the provisions of 20.6.10(A) through 20.6.10(F) shall constitute a MINOR violation.
- H. If, during the course of an inspection or compliance check at the MTC Cultivation or Production Site, mold, infestation, or other diseases affecting marijuana plants is observed, then the Board of Health or its Agents may order the segregation and/or destruction of all such plants (as well as surrounding plants) to prevent a threat to the public's health.

#### **SECTION 20.7 – HOME CULTIVATION**

**20.7.1** – Marijuana cultivation or processing of any kind is prohibited within the Town of Needham without an MTC Permit or Home Permit issued by the Needham Board of Health.

**20.7.2** – Prior to any home cultivation taking place within the town, even by a qualifying patient or caregiver under 935 CMR 501.000, the respective individual must obtain a Home Permit. Cultivation that takes place without a permit is outside the coverage of the medical marijuana program under Massachusetts General Laws, Chapter 94C.

**20.7.3** – A Home Permit shall be granted if the Board of Health determines that:

- A. The applicant does not have access to an MTC by any of:
  - (i) public or private transportation, or
  - (ii) a caregiver with transportation, or
  - (iii) an MTC that will deliver to the applicant or the applicant's caregiver's primary address.

Or that:

- B. The applicant has a verified financial hardship (as defined in 935 CMR 501.002 as enrollment in either MassHealth or Supplemental Security Income, or else that an individual's income does not exceed 300% of the federal poverty level, adjusted for family size) and does not have access to an MTC willing to provide the applicant marijuana at no or an affordable cost.

Applicants who fail to meet the above-described hardship standard will not receive a Home Permit and will be informed, in a written statement, that marijuana cultivation is prohibited in Needham without an MTC Permit or Home Permit, and that any such cultivation is outside the coverage of the medical marijuana program and is subject to prosecution as a crime under Massachusetts General Laws, Chapter 94C.

**20.7.4** – Subject to the provisions of Section 20.7.3, the Board of Health may issue a Home Permit authorizing cultivation activities at a specified address within the town, provided that the applicant:

- A. Submits to a pre-approval inspection by the Board of Health or its designated agents, which may include law enforcement officers and fire officials and building inspectors, to ensure that the location specified in the application meets all of the requirements of this regulation; and
- B. Meets all the requirements for home cultivation contained in 935 CMR 501.000 and any related directives, memorandums, or notifications. These include, but are not limited to, an enclosed, locked space, not viewable from a public location, in which cultivation and storage takes place in accordance with public health and safety requirements as determined by the Board; and
- C. Meets all applicable local regulations within the town including, but not limited, fire safety and building code provisions; and
- D. If not the property owner, the applicant has notified the public or private property owner of the specified address, and obtained from that owner consent to any alteration the property's fixtures or structure, including agreement concerning any increased utility costs likely to result from cultivation activities; and
- E. As per MGL Chapter 94I §2, grows only enough marijuana to maintain a sixty (60) day supply, which has been determined by the CCC to be up to 12 flowering plants and up to 12 vegetative plants by CCC; and
- F. Submits to reasonable inspections by the Board of Health or its designated agents, which may include law enforcement officers, to ensure compliance with all of the requirements in this regulation; and
- G. Agrees that a Home Permit only allows for the cultivation and processing of marijuana without the use of any fire, heat source, or gas, except for cooking on a conventional stove originally supplied with the dwelling; and
- H. Agrees that a Home Permit does not allow any method for processing marijuana that presents a risk of explosion or other property damage by any means; and

- I. All Home Permits expire on June 30 annually, regardless of the year or day and month on which there were issued.
- J. If the Board of Health determines that the conditions to achieve the hardship standard permitting a Home Permit for marijuana cultivation no longer exist, the Board of Health may, after notice and opportunity to be heard, revoke the Home Permit and disallow cultivation of marijuana in the home setting of the affected person or persons.
- K. A violation of provision 20.7.4 (B), (C), or (D) shall constitute a MINOR violation of these regulations. A violation of provision 20.7.4 (A), (E), (F), (G), or (H) shall constitute a MAJOR violation of these regulations.
- L. If, during the course of an inspection or compliance check at the Home Permit Site, mold, infestation, or other diseases affecting marijuana plants is observed, then the Board of Health or its Agents may order the segregation and/or destruction of all such plants (as well as surrounding plants) to prevent a threat to the public's health.

## **SECTION 20.8 – VIOLATIONS**

**20.8.1** – The period of performance for violations of these regulations is three (3) years. MINOR violations shall be rectified within 72 hours of the violation and shall be subject to re-inspection following that period. MAJOR violations shall be rectified within 24 hours, and shall be subject to re-inspection following that period.

**20.8.2** – In addition to any penalty that may be imposed under the non-criminal method of disposition as provided in General Laws, Chapter 40, Section 21D and Town of Needham By Laws, the Board of Health may, after a duly noticed hearing at which the MTC or Home Permit holder has had an opportunity to be heard, suspend, modify, or revoke the MTC Permit or Home Permit. The minimum suspension schedule shall be as follows:

- A. In the case of either five (5) or more MINOR violations or in the case of a MAJOR violation the MTC Permit or Home Permit shall be suspended for seven (7) consecutive business days.
- B. In the case of a second MAJOR violation or in the case of ten (10) or more MINOR violations, the MTC Permit or Home Permit shall be suspended for one (1) month.
- C. In the case of a third MAJOR violation or in the case of fifteen (15) or more MINOR violations, the MTC Permit or Home Permit shall be suspended for six (6) months.
- D. In the case of a fourth MAJOR violation or in the case of twenty (20) or more MINOR violations, the MTC Permit or Home Permit shall be suspended for twelve (12) months

and may, at the Board of Health's discretion, be permanently revoked.

- E. Refusal to cooperate with the Board of Health or its designated agents is considered a separate violation of these regulations and shall result in the suspension of the MTC Permit or Home Permit for a minimum of ninety (90) consecutive business days. This shall be in addition to any other penalty imposed for other violations observed.
- F. Any MTC Permit Holder or Home Permit Holder who engages in or allows the sale, distribution or cultivation of marijuana or marijuana-infused products while his or her permit is suspended shall be subject to permanent revocation.

**20.8.3** – The penalties mentioned in 20.8.2 represent the guidelines for action to be taken by the Board of Health for violations, and do not preclude the licensing authority from taking additional action after a duly noticed hearing at which the MTC Permit or Home Permit holder has an opportunity to be heard.

**20.8.4** – If during an inspection or a compliance check, a Board of Health Agent determines a MAJOR violation of these regulations exists or has occurred, the Director may temporarily suspend the MTC Permit or Home Permit for a period not to exceed 96 hours while public notice of a scheduled Board of Health hearing is posted in accordance with the provisions of the Massachusetts Open Meeting Law (M.G.L. c. 30A, §§ 18-25).

**20.8.5** – If an MTC permit is suspended, the permit holder shall cease sale and distribution of marijuana or marijuana-infused products, and close and secure the MTC premises to the satisfaction of the Director or his/her agents for the period of the suspension. Additionally, notice of the suspension must be publicly posted on the MTC to the satisfaction of the Director or his/her agents.

**20.8.6** – If an MTC permit is revoked, the permit holder shall cease all sale, distribution or cultivation of marijuana or marijuana-infused products, and shall close and secure the MTC premises to the satisfaction of the Director or the Director's agents, and the MTC shall submit subject to the approval of the Board or its designated agents, or the Board may order, implementation of a plan for the removal of marijuana and marijuana-infused products and related implements and equipment from the MTC retail establishment. Additionally, notice of the revocation must be publicly posted on the MTC to the satisfaction of the Director or the Director's agents.

**20.8.7** – In the case of a suspension or revocation of a Home permit, the Board may order that marijuana or marijuana-infused products and related implements and equipment be removed from the specified Home permit location. The method for removal and storage, and the deadline for compliance, may be specified in the Board's order. In the case of a Home permit, the Board may authorize immediate confiscation of all the items previously mentioned prior to, or after, the hearing, provided that any removed items are not damaged prior to the conclusion of all administrative actions and appeals. Removal and storage of live marijuana plants does not



obligate the Board to assure the maintenance of the plants during the period of suspension or confiscation.

**20.8.8** – In the event that an MTC permit or Home permit is suspended or modified, the Permit holder may be ordered to submit a remediation plan addressing all causes for the suspension or modification and all appropriate changes to business practices and operations. That remediation plan is subject to review and approval by the Board of Health prior to reinstating the permit.

#### **SECTION 20.9 – ENFORCEMENT**

**20.9.1** – Enforcement of this Regulation shall be by the Board of Health and its designated agents.

**20.9.2** – Whoever violates any provision of this regulation may be penalized by the non-criminal method of disposition as provided in General Laws, Chapter 40, Section 21D and Town of Needham By Laws, or by filing a criminal complaint.

**20.9.3** – Each day any violation exists shall be deemed to be a separate offense.

**20.9.4** – Any resident who desires to register a complaint pursuant to this Regulation may do so by contacting the Board of Health, the Public Health Department, or the Needham Police Department.

#### **SECTION 20.10 – SEVERABILITY**

If any provision of these regulations is declared invalid or unenforceable, the other provisions shall not be affected thereby but shall continue in full force and effect.

#### **SECTION 20.11 – EFFECTIVE DATE**

This regulation shall take effect upon **March 31, 2016**. Public hearings and open meetings regarding this regulation were conducted on **November 20, 2015, December 16, 2015, January 8, 2016, and February 12, 2016**. This regulation was approved by a unanimous vote of the Board of Health on **February 12, 2016**.

**Marijuana Treatment Centers  
Nearby to Needham  
and their Discounts**

| Establishment               | Location                 | MTC,<br>Adult or<br>Both | Veterans | Seniors | Employee         | Financial<br>hardship | New patient<br>or Renewal                                               | Cancer/<br>HIV                                                              | Birthday | Student | Referral                          |
|-----------------------------|--------------------------|--------------------------|----------|---------|------------------|-----------------------|-------------------------------------------------------------------------|-----------------------------------------------------------------------------|----------|---------|-----------------------------------|
| <b>Garden Remedies</b>      | Newton                   | Both                     | 15%      | 10%     | 20%              | 10%                   | \$200 punch card for new pt.                                            | No                                                                          | No       | No      | \$50                              |
| <b>Bountiful Farms</b>      | Natick                   | Medical                  | 15%      | 10%     | 5%               | 10%                   | First time pts 10%, recert 10%                                          | No medical discounts, have a Healthcare discount 15%, loyalty bucks program |          |         |                                   |
| <b>NETA</b>                 | Brookline                | Both                     | 15%      | No      | No discount      | 10%                   | \$200 renewal to recertify with doc within 30 days of renewal date      | No                                                                          | No       | No      | No                                |
| <b>Apothca</b>              | 54 Hyde Park Ave. Boston | Medical                  | 10%      | 10%     | 20%              | 10%                   | New pt. \$100 redeem in \$50 increments                                 | No                                                                          | 20%      | No      | No                                |
| <b>Ethos Cannabis</b>       | Watertown                | Both                     | 20%      | 10%     | 20%              | 10%                   | New pt. \$50 off if spend \$100; 20% discount within 30 days of renewal | No                                                                          | 20%      | 10%     | No                                |
| <b>AYR</b>                  | Watertown                | Both                     | 20%      | 10%     | Not at Watertown | 10%                   | New pt. 25% off first order. Renewal \$200 punch card                   | HIV/AIDS 50%                                                                | No       | No      | No                                |
| <b>Mayflower Medicinals</b> | 230 Harvard Ave. Boston  | Medical                  | 15%      | 10%     | 30%              | 10%                   | New pt. \$200 punch card                                                | No                                                                          |          | 10%     | \$30 off purchase of \$35 or more |

|                                       |                          |         |                                                                      |     |                |     |                                                                                 |                                                                                                                                                                                        |
|---------------------------------------|--------------------------|---------|----------------------------------------------------------------------|-----|----------------|-----|---------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Middlesex Integrative Medicine</b> | 76 Astor Ave.<br>Norwood | Medical | 15%                                                                  | 15% | 20% (Tue-Thur) | 15% | 20% off first time, \$50 off \$100 on 2 <sup>nd</sup> and 3 <sup>rd</sup> visit | No illness discounts but do have bulk discounts on flower and dabbables, as well as “flights” for 5g or pre-roll for \$50.                                                             |
| <b>Temescal Wellness</b>              | Framingham               | Both    | 22% for all, 40% for those with 100% SC rating from Dept of Veterans | No  | No             | 15% | 20% first time purchase                                                         | No illness specific discounts. Loyalty Points programs, 100 points = \$10 off. They also appear to have random discounts and specials, like 30% off Dab Accessories & bundle discounts |

**Of Note:**

**Garden Remedies** – <https://www.gardenremedies.com/> also in Melrose and Marlborough

**NETA** – <https://www.netacare.org/> also Northampton and Franklin

**Apothca** – <https://apothca.com/> in Arlington and Lynn both MTC and adult use

**Ethos** – <https://ethoscannabis.com/> medical and adult use in Fitchburg, medical ONLY in Dorchester

**AYR** – <https://www.ayrmassachusetts.com/retailer/ayr-dispensary-watertown-medical>

Back Bay, adult use only. The first cannabis company in MA to unionize. AYR offers 10% UFCW discount in Watertown

**Mayflower** – [www.mayflowermass.com](http://www.mayflowermass.com) in Lowell and Worcester both MTC and adult use; they offer a 10% educator discount and a 15% first responder discount

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**Board of Health  
TOWN OF NEEDHAM  
AGENDA FACT SHEET**



**MEETING DATE: 9/20/2022**

|                     |                                                  |
|---------------------|--------------------------------------------------|
| <b>Agenda Item</b>  | Sira Naturals Planning Board Comments Discussion |
| <b>Presenter(s)</b> | Tara Gurge, Assistant Public Health Director     |

|           |                                                                                                                                                                                                                                                                                                                                                                                                                                                        |
|-----------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>1.</b> | <b>BRIEF DESCRIPTION OF TOPIC TO BE DISCUSSED</b>                                                                                                                                                                                                                                                                                                                                                                                                      |
|           | Sira Naturals has submitted seven proposed amendments to their Planning Board Special Permit. The Planning Board has asked us to submit our comments, prior to their upcoming meeting the evening of 9/20/22. We will discuss points #2, 3, 4, and 7.                                                                                                                                                                                                  |
| <b>2.</b> | <b>VOTE REQUIRED BY BOARD OF HEALTH</b>                                                                                                                                                                                                                                                                                                                                                                                                                |
|           | No vote is required or expected by the Board of Health.                                                                                                                                                                                                                                                                                                                                                                                                |
| <b>3.</b> | <b>BACK UP INFORMATION:</b>                                                                                                                                                                                                                                                                                                                                                                                                                            |
|           | <ul style="list-style-type: none"><li>- Planning Board email requesting comments to be submitted, along with the full Sira Naturals application.</li><li>- Combined comment emails submitted by Board of Health members.</li><li>- Initial comment email submitted to Planning Board (by Sept. 14<sup>th</sup> deadline) with initial BOH comments. (Planning Board will look forward to receiving remainder of comments after our meeting.)</li></ul> |

## Tara Gurge

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**From:** Alexandra Clee  
**Sent:** Wednesday, August 17, 2022 12:03 PM  
**To:** David Roche; Thomas Ryder; Tom Conroy; John Schlittler; Tara Gurge; Timothy McDonald; Carys Lustig  
**Cc:** Elisa Litchman; Lee Newman  
**Subject:** Request for comment - Sira Naturals  
**Attachments:** Full Application 2022.pdf

Dear all,

We have received the attached application materials for the proposal for an amendment to the Sira Naturals medical marijuana facility at 29-37 Franklin Street. The proposal is to permit the following changes to the existing permit: (1) by authorizing the activities permitted at 29-37 Franklin Street, Needham, to be conducted by Sira Naturals, Inc. d/b/a Ayr; (2) by requiring the Petitioner to comply with the requirements of the Massachusetts Cannabis Control Commission, rather than the Massachusetts Department of Public Health; (3) by eliminating the "appointment-only" operational requirement for the facility; (4) by allowing sales of marijuana products other than those cultivated and processed at the Petitioner's Milford facility; (5) by allowing an increase in the maximum number of sales stations from five to seven; (6) by eliminating the requirement that the delivery van(s) for home deliveries be housed at the Petitioner's main facility in Milford, and by allowing two vans to be kept in the garage at the facility; (7) by making such additional amendments to the Original Decision dated June 13, 2017 as are needed to comport with the preceding proposed amendments.

More information can be found in the attachments.

The Planning Board has scheduled this matter for September 20, 2022. Please send your comments by Wednesday September 14, 2022 at the latest.

The documents attached for your review are as follows:

1. Letter from Attorney Robert Smart, dated July 26, 2022.
2. Application for the Amendment to Major Project Special Permit No. 2017-01, with Exhibits A-H.
3. Memorandum to David Roche, Building Commissioner, dated June 23, 2022, regarding parking determination, including backup materials for parking determination.
4. Memorandum from Scott W. Thornton, Vanasse & Associates, Inc., dated June 7, 2022, regarding traffic and parking assessment.
5. Plan Sheet A1.1, prepared by Peter Quinn Architects, 259 Elm Street, Suite 301, Somerville, MA 02144, entitled "First Floor Plan Update 7-21-22, dated June 7, 2017, January 2, 2018, April 22, 2022 and July 21, 2022.

Thank you, alex.

Alexandra Clee  
Assistant Town Planner  
Needham, MA  
781-455-7550 ext. 271

**ROBERT T. SMART, JR., ESQ.**

ATTORNEY AT LAW

399 CHESTNUT STREET

NEEDHAM, MASSACHUSETTS 02492

TEL (781) 444-9344 FAX (781) 449-0242

E-MAIL bob@robertsmart.net WEBSITE www.robertsmart.net

July 26, 2022

**BY HAND DELIVERY, AND ELECTRONIC MAIL**

Needham Planning Board  
500 Dedham Avenue  
Needham, MA 02492  
Attn: Lee Newman, Planning Director

Re: Sira Naturals, Inc. d/b/a Ayr, formerly Sage Naturals, Inc.  
Application for Amendments to Special Permit

Dear Members of the Board:

I represent Sira Naturals, Inc., d/b/a Ayr (hereinafter "Sira"), of 300 Trade Center, Suite 7750, Woburn, MA 01801, formerly known as Sage Naturals, Inc. (hereinafter "Sage"). Sira is proposing amendments to the Special Permit which the Planning Board granted to Sage in 2017 for operation of a medical marijuana facility at 29-37 Franklin Street, Needham (hereinafter, the "facility"). The amendments pertain to certain restrictions on operation of the facility, as will be detailed below.

In support of this application, Sira is submitting two originals of this letter and its listed exhibits, and two originals of the following additional materials and information:

1. Application for Amendments to Special Permit.
2. Memorandum to Dave Roche, Building Commissioner, from the Planning Department, dated June 23, 2022, with materials attached thereto.
3. First Floor Plan, Updated July 21, 2022, by Peter Quinn Architects.
4. Filing fee check of \$1,000.00.

Background

On June 13, 2017, the Planning Board granted special permits to Sage for operation of a medical marijuana treatment center at the facility. Special permits were also granted to alter a non-conforming building, and to waive certain parking plan and design requirements.

The Applicant has been operating a treatment center at the facility since obtaining a special permit from the Needham Planning Board in 2017. To the best of the Applicant's knowledge, there have been no traffic, parking, safety, or other issues in connection with the operation of the facility.

No changes to the footprint of the building(s) at the facility, or to its parking space layout, are contemplated as part of this application.

Since the grant of the Special Permit in 2017, the number of registered medical marijuana facilities in Massachusetts has increased dramatically, from 15 to over 80. The General Court enacted legislation creating the Cannabis Control Commission (CCC), and regulation of marijuana facilities is now entrusted to the CCC, rather than to the Massachusetts Department of Public Health. The CCC has promulgated detailed and comprehensive regulations for medical marijuana facilities, at 935 CMR 501 *et seq.* The CCC requires all medical and retail operators to comply with a comprehensive "seed to sale" program, called Metrc. Vertical integration of cultivation, processing, and dispensing operations is no longer required.

#### Proposed Amendments to the Special Permit

Sira seeks to amend the Special Permit in the following respects:

FIRST: by authorizing the activities permitted at 29-37 Franklin Street, Needham, to be conducted by Sira Naturals, Inc. d/b/a Ayr.

SECOND: by requiring the Applicant to comply with the requirements of the Massachusetts Cannabis Control Commission, rather than the Massachusetts Department of Public Health.

THIRD: by eliminating the "appointment-only" operational requirement for the facility.

FOURTH: by allowing sales of marijuana products other than those cultivated and processed at the Applicant's Milford facility.

FIFTH: by allowing an increase in the maximum number of sales stations from five to seven.

SIXTH: by eliminating the requirement that the delivery van(s) for home deliveries be housed at the Applicant's main facility in Milford, and by allowing two vans to be kept in the garage at the facility.

SEVENTH: by making such additional amendments to the DECISION as are needed to comport with the preceding proposed amendments.

In support of the requested amendments, Sira submits the following:

I. Authorize Sira Naturals, Inc. d/b/a Ayr, rather than Sage Naturals, Inc. to operate a medical marijuana treatment center at 29-37 Franklin Street, Needham.

The 2017 Special Permit Decision, Section 3.11, requires written approval of the Planning Board for an entity other than Sage Naturals, Inc. to operate the facility. Written approval authorizing Sira Naturals, Inc., d/b/a Ayr should be granted.

First, the corporate name was changed from Sage Naturals, Inc. to Sira Naturals, Inc. on November 27, 2017. See Exhibit A, attached.

Second, the Cannabis Control Commission approved the change of name on September 3, 2021. See Exhibit B, attached.

Third, the Community Benefit Agreement with the Town was amended on September 21, 2021, to authorize this change. See Exhibit C, attached.

Fourth, a filing indicating that Sira Naturals, Inc. is doing business as Ayr was made with the Needham Town Clerk on March 11, 2022. See Exhibit D, attached.

II. Require Sira to comply with the requirements of the Cannabis Control Commission rather than the Massachusetts Department of Public Health.

The Massachusetts state legislature established the Cannabis Control Commission, by Chapter 55 of the Acts of 2017, and it mandated a transfer of the administration and oversight of the Massachusetts Medical Use of Marijuana Program from the Department of Public Health to the CCC as of December 31, 2018. See Exhibit E, attached.

III. Eliminate the “appointment only” requirement for operations.

Section 1.8 of the Planning Board’s Special Permit Decision requires to Sira to operate on an “appointment-only” basis. The Applicant requests that this restriction be removed.

The requirement of appointments creates an administrative burden for Sira employees and patients. Patients often cancel appointments at the last minute, or simply don’t come on the dates and times of their appointments. This leaves designated appointment times unused. In addition, requiring an appointment may keep a patient from coming to the facility at a time which is convenient for the patient. Managing an appointment calendar, in addition to conducting the normal check-in process, takes more time for the processing of each visit.



Walk-in visits are the norm in the medical marijuana business. Garden Remedies in Newton, Ethos Cannabis in Watertown, and Holistic Industries, Inc. in Somerville, for example, do not require appointments. Sira's Somerville facility operates without an appointment requirement. Sira would like its Needham facility to be comparably treated.

As noted by Vanasse & Associates, removal of an appointment requirement is likely to result in a modest increase in transaction activity, but there exists sufficient capacity on site to accommodate this increase. Overall daily demand is low and the facility has a lot of room, not only in the waiting area, but on the sales floor. Sira's experience in Somerville confirms that elimination of an appointment requirement does not cause patient arrivals to be unduly bunched.

#### IV Allow Sales of marijuana products other than those cultivated and processed at the Applicant's Milford facility.

Section 1.4 of the Planning Board Special Permit limits dispensing of medical marijuana products to those cultivated and processed at the Applicant's Milford facility. The Applicant requests that this limitation be removed.

In the early phases of the regulation of medical marijuana facilities, a form of "vertical integration" was required. Under Department of Public Health regulations at 105 CMR 725.105(B), a cultivation location of a registered marijuana dispensary that acquires, cultivates, possesses, processes, sells, and dispenses marijuana products (RMD) could cultivate marijuana only for that RMD, or up to two additional RMDs under a common non-profit corporation, and under 105 CMR 725.105(N)(2), an RMD was prohibited from acquiring marijuana or marijuana plants except through the cultivation of marijuana by that RMD, with a limited exception. See Exhibit E, attached.

In 2018, the CCC contracted with a private company, called Metrc, to create a "seed to sale" tracking system, to assist the state in regulating the cultivation, tracking, transport, testing, and sale of medical and adult use cannabis. See Exhibit G, attached. Sira has complied with that requirement. With the advent of the tracking system requirement, there was no longer any need to prohibit local medical marijuana dispensaries from selling marijuana products cultivated and processed at facilities other than their own.

The CCC's regulation at 935 CMR 501.050(4), titled Dispensing Operations, Medical Marijuana Treatment Centers (MTCs, formerly known as RMDs), provides in pertinent part: "An MTC may perform dispensing operations at the address approved to do so by the Commission. At the dispensing location, the MTC may purchase and transport Marijuana Products from MTCs and transport, sell, Repackage or otherwise transfer Marijuana Products to MTCs and to Registered Qualifying Patients." (*NOTE THE PLURALS*). Neither the Operational Requirements section, 935 CMR 501.105, nor any other section of the CCC's medical marijuana regulations, prohibits the acquisition

and sale of marijuana from facilities other than the RMDs own. See Exhibit H, attached.

Other medical marijuana facilities in the area, and Sira itself in Somerville, routinely sell marijuana products other than those cultivated and processed at their own facilities. Limiting Sira's sales to Sira's own products cultivated in Milford puts Sira at a competitive disadvantage, while providing no health or safety benefit.

V. Allow an increase in the number of sales stations from five to seven.

Section 3.5 of the Planning Board Special Permit limits the number of sales stations to five. The Applicant would like to increase that number to seven.

The addition of two sales stations to the five currently permitted will allow Sira to complete transactions with patients more quickly, resulting in a reduction in the time a patient's vehicle will be parked at the facility.

Since the Planning Board special permit already allows Sira to have eight employees on site at one time, there will be enough staff for seven sales stations. The First Floor Plan, submitted herewith, shows there is adequate room for the two additional sales stations.

VI. Eliminate the requirement that any van for home deliveries be returned each evening to Milford, and authorize two vans to be stored at the Needham facility.

Currently, Section 3.9 the Planning Board's special permit Decision requires any delivery van to be housed overnight in Milford, and it contemplates only one van. In practice, this restriction has prevented the Applicant's from making home deliveries, which are allowed by the Decision. Home deliveries would reduced the need for patients to drive to the facility, park, and drive home.

This restriction causes significant operational problems. Requiring the housing of delivery vehicles in Milford means that at the end of each day, these vehicles are driven empty to Milford, only to be driven back the next morning, empty, before they can be filled with the day's orders for delivery to patients in Needham and surrounding communities. Milford is a 45-minute drive from Needham. This is a waste of gas.

There are no operational or safety reasons to require return of vans being used for home deliveries to Milford each evening. The vans will be stored in the garage, which is safely locked at night.

VII. Other amendments.

Approve such other Special Permit amendments as may be required in connection with the above-listed amendments.

Request for Hearing

I understand that you will be filing copies of the Application and related materials to the Town Clerk.

Please confirm that this matter will be heard at the Planning Board's September 20, 2022, hearing.

Very truly yours,

A handwritten signature in black ink, appearing to read "R. Smart".

Robert T. Smart, Jr.

Cc: Sira Naturals, Inc.

**TOWN OF NEEDHAM  
MASSACHUSETTS**

PLANNING BOARD

500 Dedham Avenue  
Needham, MA 02492  
781-455-7526

APPLICATION FOR AMENDMENTS TO SPECIAL PERMIT

This application must be completed, signed, and submitted with the filing fee by the applicant or his representative in accordance with the Planning Board's Rules as adopted under its jurisdiction as a Special Permit Granting Authority.

Location of Property: 29 and 37 Franklin Street, together with a parking and access easement over part of 55 Franklin Street, Needham, MA 02494

Name of Applicant: Sira Naturals, Inc. d/b/a Ayr, formerly known as Sage Naturals, Inc.

Address: 300 Trade Center, Suite 7750, Woburn, MA 01801

Applicant is:           Owner ☐           Tenant ☒

Property Owners:

As to 29 Franklin Street: Mad Dog Realty Trust, 29 Franklin St., Needham, MA 02494

As to 37 Franklin Street: 37 Franklin LLC, 280 Cocasset St., Foxborough, MA 02035

As to 55 Franklin Street: 55 Franklin LLC, 280 Cocasset St., Foxborough, MA 02035

Characteristics of Property: Lot Area: 13,365 sq. ft. Present Use: Medical Marijuana Treatment Center

Map #: 75 Parcels #s: 6 and 8 Zoning District: Mixed Use – 128

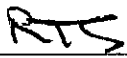
Description of Proposed Amendment: See attached Exhibit A

Signature of Applicant:

(or his representative)

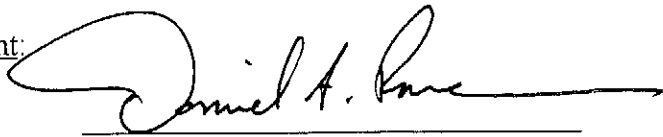
Address if not Applicant:

Tel #:

  
\_\_\_\_\_  
Robert T. Smart, Jr., Esq.  
399 Chestnut Street  
Needham, MA 02492  
781-444-9344

Owner's permission if other than applicant:

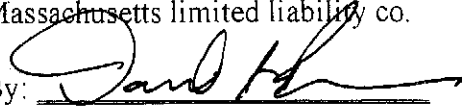
As to 29 Franklin Street:

  
\_\_\_\_\_  
Daniel A. Roma, Trustee of  
Mad Dog Realty Trust

As to 37 Franklin Street:

37 Franklin, LLC, a  
Massachusetts limited liability co.

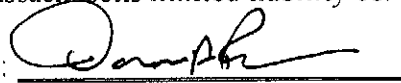
By:

  
Manager

As to 55 Franklin Street:

55 Franklin, LLC, a  
Massachusetts limited liability co.

By:

  
Manager

**EXHIBIT A**

**TOWN OF NEEDHAM  
MASSACHUSETTS**

PLANNING BOARD

500 Dedham Avenue  
Needham, MA 02492  
781-455-7526

**APPLICATION FOR AMENDMENTS TO SPECIAL PERMIT**

Name of Applicant: Sira Naturals, Inc. d/b/a Ayr, formerly Sage Naturals, Inc.

**Description of Proposed Amendment:**

The Applicant proposes to amend the Planning Board's DECISION, Granting of Special Permits, dated June 13, 2017, in the following respects:

FIRST: by authorizing the activities permitted at 29-37 Franklin Street, Needham, to be conducted by Sira Naturals, Inc. d/b/a Ayr.

SECOND: by requiring the Applicant to comply with the requirements of the Massachusetts Cannabis Control Commission, rather than the Massachusetts Department of Public Health.

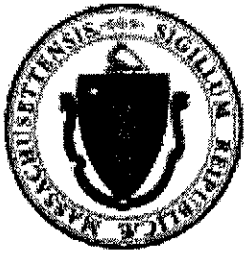
THIRD: by eliminating an "appointment-only" operational requirement for the facility.

FOURTH: by allowing sales of marijuana products other than those cultivated and processed at the Applicant's Milford facility.

FIFTH: by allowing an increase in the maximum number of sales stations from five to seven.

SIXTH: by eliminating the requirement that the delivery van(s) for home deliveries be housed at the Applicant's main facility in Milford, and allowing two vans to be kept in the garage at the facility.

SEVENTH: by making such additional amendments to the DECISION as are needed to comport with the preceding proposed amendments.



**The Commonwealth of Massachusetts**  
**William Francis Galvin**

Minimum Fee: \$15.00

Secretary of the Commonwealth, Corporations Division  
 One Ashburton Place, 17th floor  
 Boston, MA 02108-1512  
 Telephone: (617) 727-9640

**Articles of Amendment**

(General Laws, Chapter 180, Section 7)

Identification Number: 465147723

We, MICHAEL DUNDAS ☒ President ☐ Vice President,

and MICHAEL DUNDAS ☒ Clerk ☐ Assistant Clerk,

of SAGE NATURALS, INC.

located at: 13 COMMERCIAL WAY MILFORD, MA 01757 USA

do hereby certify that these Articles of Amendment affecting articles numbered:

☒ Article 1 ☐ Article 2 ☐ Article 3 ☐ Article 4

(Select those articles 1, 2, 3, and/or 4 that are being amended)

of the Articles of Organization were duly adopted at a meeting held on 11/1/2017, by vote of: 0 members, 6 directors, or 0 shareholders, being at least two-thirds of its members/directors legally qualified to vote in meetings of the corporation (or, in the case of a corporation having capital stock, by the holders of at least two thirds of the capital stock having the right to vote therein):

**ARTICLE I**

The exact name of the corporation, **as amended**, is:  
 (Do not state Article I if it has not been amended.)

SIRA NATURALS, INC.

**ARTICLE II**

The purpose of the corporation, **as amended**, is to engage in the following business activities:  
 (Do not state Article II if it has not been amended.)

**ARTICLE III**

A corporation may have one or more classes of members. **As amended**, the designation of such classes, the manner of election or appointments, the duration of membership and the qualifications and rights, including voting rights, of the members of each class, may be set forth in the by-laws of the corporation or may be set forth below:

**ARTICLE IV**

**As amended**, other lawful provisions, if any, for the conduct and regulation of the business and affairs of the corporation, for its voluntary dissolution, or for limiting, defining, or regulating the powers of the business entity, or of its

directors or members, or of any class of members, are as follows:  
(If there are no provisions state "NONE")

The foregoing amendment(s) will become effective when these Articles of Amendment are filed in accordance with General Laws, Chapter 180, Section 7 unless these articles specify, in accordance with the vote adopting the amendment, a *later* effective date not more than *thirty days* after such filing, in which event the amendment will become effective on such later date.

**Later Effective Date:**

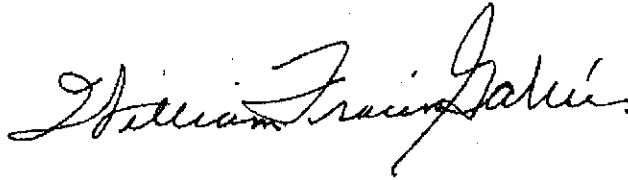
Signed under the penalties of perjury, this 27 Day of November, 2017, MICHAEL DUNDAS, its ,  
President / Vice President,  
MICHAEL DUNDAS, Clerk / Assistant Clerk.



THE COMMONWEALTH OF MASSACHUSETTS

I hereby certify that, upon examination of this document, duly submitted to me, it appears  
that the provisions of the General Laws relative to corporations have been complied with,  
and I hereby approve said articles; and the filing fee having been paid, said articles are  
deemed to have been filed with me on:

November 27, 2017 09:44 AM

A handwritten signature in cursive script, reading "William Francis Galvin". The signature is written in dark ink and is positioned above the printed name and title.

WILLIAM FRANCIS GALVIN

*Secretary of the Commonwealth*

# Corporations Division

## Business Entity Summary

ID Number: 001312028

[Request certificate](#)

[New search](#)

Summary for: **SIRA NATURALS, INC.**

**The exact name of the Domestic Profit Corporation:** SIRA NATURALS, INC.

**Converted from SIRA NATURALS, INC. on** 02-07-2018

**Entity type:** Domestic Profit Corporation

**Identification Number:** 001312028

**Date of Organization in Massachusetts:**  
02-07-2018

**Last date certain:**

**Current Fiscal Month/Day:** 12/31

**Previous Fiscal Month/Day:** 12/31

**The location of the Principal Office:**

Address: 2601 SOUTH BAYSHORE DRIVE, SUITE 900

City or town, State, Zip code, MIAMI, FL 33133 USA

Country:

**The name and address of the Registered Agent:**

Name: CORPORATE CREATIONS NETWORK INC.

Address: 225 CEDAR HILL STREET #200

City or town, State, Zip code, MARLBOROUGH, MA 01752 USA

Country:

**The Officers and Directors of the Corporation:**

| Title     | Individual Name    | Address                                                  |
|-----------|--------------------|----------------------------------------------------------|
| PRESIDENT | DAVID S. ROSENBERG | 2601 SOUTH BAYSHORE DRIVE, SUITE 900 MIAMI, FL 33133 USA |
| TREASURER | LOUIS F. KARGER    | 2601 SOUTH BAYSHORE DRIVE, SUITE 900 MIAMI, FL 33133 USA |
| SECRETARY | LOUIS F. KARGER    | 2601 SOUTH BAYSHORE DRIVE, SUITE 900 MIAMI, FL 33133 USA |
| DIRECTOR  | DAVID S. ROSENBERG | 2601 SOUTH BAYSHORE DRIVE, SUITE 900 MIAMI, FL 33133 USA |
| DIRECTOR  | LOUIS F. KARGER    | 2601 SOUTH BAYSHORE DRIVE, SUITE 900 MIAMI, FL 33133 USA |
| DIRECTOR  | JONATHAN SANDELMAN | 2601 SOUTH BAYSHORE DRIVE, SUITE 900 MIAMI, FL 33133 USA |
| DIRECTOR  | ERIC J. WARDROP    | 2601 SOUTH BAYSHORE DRIVE, SUITE 900 MIAMI, FL 33408 USA |

**Business entity stock is publicly traded:** ☐

The total number of shares and the par value, if any, of each class of stock which this business entity is authorized to issue:

| Class of Stock | Par value per share | Total Authorized |                 | Total issued and outstanding |
|----------------|---------------------|------------------|-----------------|------------------------------|
|                |                     | No. of shares    | Total par value | No. of shares                |
| CNP            | \$ 0.00             | 137,500          | \$ 0.00         | 0                            |
| CNP            | \$ 0.00             | 137,500          | \$ 0.00         | 0                            |



Consent

Confidential  
DataMerger  
Allowed

Manufacturing

**View filings for this business entity:**

ALL FILINGS  
Administrative Dissolution  
Annual Report  
Application For Revival  
Articles of Amendment

[View filings](#)**Comments or notes associated with this business entity:**[New search](#)

September 3, 2021

Sira Naturals, Inc.  
MR283946; MR283886; MR282672; RMD245; RMD625; RMD325  
[Aodian@siranaturals.org](mailto:Aodian@siranaturals.org)

**NOTICE: CHANGE OF NAME APPROVAL**

**WHY ARE YOU RECEIVING THIS NOTICE?**

This letter provides notice that the Marijuana Establishment ("ME") and/or Medical Marijuana Treatment Center ("MTC") has been approved by the Commission to officially add the d/b/a name of Sira Naturals, Inc. d/b/a Ayr.

**WHAT ARE YOUR NEXT STEPS?**

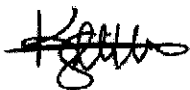
The ME/MTC may now change its business name with the Massachusetts Secretary of the Commonwealth. Within 30 days from the date of this notice, the ME/MTC shall submit to the Commission a certificate of good standing from the Massachusetts Secretary of the Commonwealth, Articles of Organization, and Bylaws reflecting the new name of the ME/MTC. This information shall be sent to [licensing@cccmass.com](mailto:licensing@cccmass.com).

If your change of name involves a d/b/a name, please send municipal approval or confirmation of the d/b/a name within 30 days. This information shall be sent to [licensing@cccmass.com](mailto:licensing@cccmass.com).

Please be advised that the ME/MTC, within 30 days, should be in full compliance with Commission regulations pertaining to disclosing or displaying the business name on buildings and products. The ME/MTC is subject to inspection, at any time without prior notice, to ensure full compliance with 935 CMR 500.000 and 935 CMR 501.000. 935 CMR 500.301; 935 CMR 501.301.

If you have any questions regarding this notice, please contact the Commission by email at [licensing@cccmass.com](mailto:licensing@cccmass.com).

Sincerely,



Kyle Potvin, Esq.  
Director of Licensing



**AMENDMENT TO COMMUNITY BENEFIT AGREEMENT  
BETWEEN THE TOWN OF NEEDHAM AND SIRA NATURALS, INC. d/b/a Ayr.  
(f/k/a SAGE CANNABIS, INC.)**

WHEREAS, the Town of Needham (the "Town") and Sage Cannabis, Inc. are parties to the Community Benefit Agreement dated June 14, 2016; and

WHEREAS Sage Cannabis, Inc. has changed its name to Sira Naturals, Inc., and also wishes to designate a new point of contact for purposes of Section 11 of the Community Benefit Agreement and update certain provisions.

NOW THEREFORE, in consideration of the provisions contained in the Community Benefit Agreement and this amendment thereto, the parties hereby amend the Community Benefit Agreement specifically as follows:

1. All references in the Community Benefit Agreement to Sage Cannabis, Inc. and/or Operator shall henceforth be construed as referring to Sira Naturals, Inc. d/b/a Ayr, and Sira Naturals, Inc. d/b/a Ayr expressly agrees that it is subject to all of the terms and conditions contained therein.

2. For purposes of Section 11 of the Community Benefit Agreement, the contact for Operator is:

Dwan Packnett, Vice President Government Relations & Community Investment  
Sira Naturals, Inc. d/b/a Ayr  
300 Trade Center, Suite 7750  
Woburn, MA 01801

3. Section 1 Annual Payments is amended by deleting subsection (c) in its entirety, and inserting in its place the following:

(c) Each Annual Payment shall be paid to the Town not later than May 15 following the calendar year. To the extent the Annual Payment is to be made before the Operator has submitted its audited financial records and certification of gross sales as required by section 2(a), said payment shall be based on a gross sales draft estimate and shall be subject to reconciliation not later than June 15.

4. Section 2 Financial Records and Audit Rights of Town, subsection (a) shall be amended by deleting the date "March 15" and inserting in place the date "May 15".

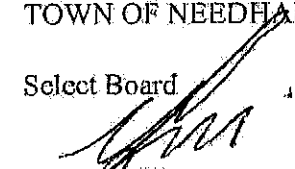
Except as specifically noted above, all remaining terms of the Community Benefit Agreement shall remain unamended and in full force and effect.

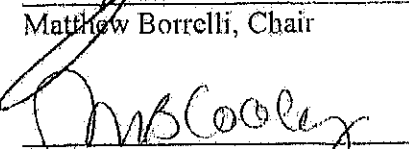
IN WITNESS WHEREOF, the Parties to this Agreement have hereunto set their hands and seals  
on this 20<sup>th</sup> day of September, 2021.

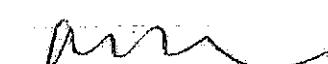
TOWN OF NEEDHAM

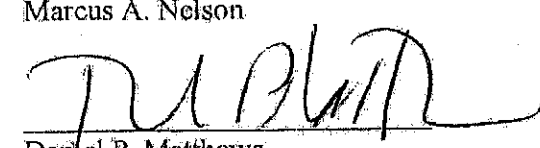
OPERATOR

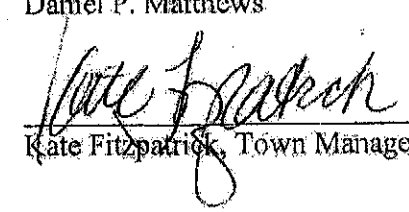
Select Board

  
Matthew Borrelli, Chair

  
Marianne B. Cooley, Vice Chair

  
Marcus A. Nelson

  
Daniel P. Matthews

  
Kate Fitzpatrick, Town Manager

  
Dwan Packnett, Vice President  
Government Relations & Community Investment  
Sira Naturals, Inc. d/b/a Ayr



Fee: \$60.00

# The Commonwealth of Massachusetts

## Town of Needham

Theodora K. Eaton, MMC  
Town Clerk

1471 Highland Avenue, Needham, MA 02492  
Tel: 781-455-7500 / Fax: 781-455-1248

Certificate # 8990Issue Date: 3/11/2022Expiration Date: 3/11/2026

In conformity with the provisions of Chapter one hundred and ten, Section five of the General Laws, as amended, the undersigned hereby declare(s) that a business under the title of

Name of Business: Sira Naturals, Inc. d/b/a "Ayr" is conducted at

Address of Business: 29 Franklin Street, Needham Heights, MA 02494

Type of Business: Retail Cannabis Telephone Number: 617.818.4022

**Business is conducted by the following named persons:** \*\* If a corporation is the owner, please provide the corporate name and address, plus the name and title of the signing officer.

Louis F. Karger, Treasurer 300 Trade Center Drive, Ste. 7700 Woburn, MA 01801

Full Name Street/City or Town/State/Zip Code

Full Name Street/City or Town/State/Zip Code

Full Name Street/City or Town/State/Zip Code

Full Name Street/City or Town/State/Zip Code

Signed

(Signature)

(Signature)

(Signature)

(Signature)

### The Commonwealth of Massachusetts

Middlesex ss.

March 10, 2020

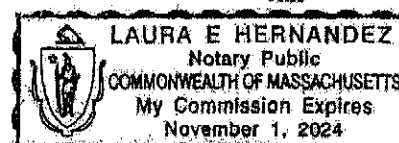
Personally appeared before me the above named Louis Karger  
and made oath that the foregoing statement is true.

A certificate issued in accordance with this section shall be in force and effect for four years from the date of issue and shall be renewed each four years thereafter so long as such business shall be conducted and shall lapse and be void unless so renewed. A statement under oath must be filed with the City/Town Clerk upon discontinuing, retiring or withdrawing from such business or partnership. (M.G.L. Chapter 110, s. 5 and Ch. 337 of the Acts of 1985)

My Commission Expires: November 1, 2024

(Seal)

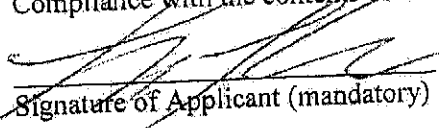
Laura E. Hernandez  
Notary Public  
Title





Pursuant to MGL Ch. 62C, Sec. 49A:

I certify under the penalties of perjury that I, to the best of my knowledge and belief, have read and am in Compliance with the contents of MGL Chapter 62C, Section 49A (included with this application).

  
Signature of Applicant (mandatory)

Sira Naturals, Inc. d/b/a "Ayr" - Treasurer  
By Corporate Officer (if applicable)

465147723

Either a Social Security Number or  
Federal Identification Number Must be  
Supplied

3/10/22  
Date

This License will not be issued unless this certification clause is signed by the applicant

**News / Administration of Massachusetts  
Medical Marijuana Program to Transfer to  
Cannabis Control Commission**

---

**Contact**

Cedric Sinclair  
Director of Communications  
857-268-6454

Maryalice Curley  
Press Secretary  
857-292-4891

**Press@CCCMass.Com**

**For Immediate Release  
December 6, 2018**

**Administrati  
of  
Massachuset  
Medical  
Marijuana  
Program  
to  
Transfer  
to  
Cannabis**

# Control Commission

**Boston, MA (December 6, 2018):** On December 23, 2018, administration and oversight of the Massachusetts Medical Use of Marijuana Program will transfer from the Department of Public Health (DPH) to the Cannabis Control Commission (CCC), a change that is mandated by Massachusetts law, **Chapter 55 of the Acts of 2017, AN ACT TO ENSURE SAFE ACCESS TO MARIJUANA**. The law requires that the transfer take place by December 31, 2018.

During the transition, patients who are currently registered with the Medical Use of Marijuana Program should not experience any substantial change in their service. The only major change expected is the move of administration of the Medical Use of Marijuana Program to a different state agency that also oversees adult-use cannabis in Massachusetts.

“We have worked very hard to put in place an effective, high-quality, and streamlined medical marijuana program that is focused on patient safety and access,” said Public Health Commissioner Monica Bharel, MD, MPH. “We want to assure medical marijuana patients in the Commonwealth that we have worked closely with the CCC and our constituents over the past several months to support a smooth transition of the Program and to ensure that patient access is not impacted by this change.”

DPH has overseen the Medical Use of Marijuana Program since its launch in 2014. Currently, there are 47 Registered Marijuana Dispensaries (RMDs) approved for sales across Massachusetts, serving more than 57,000 patients and more than 7,000 personal caregivers. The 22 staff employed by DPH as part of the Medical Use of Marijuana Program will become employees of the Cannabis Control Commission.

“The upcoming transfer of the Medical Use of Marijuana Program would not have been possible without considerable collaboration between DPH and the CCC,” said CCC Chairman Steven J. Hoffman. “We appreciate the guidance that Commissioner Bharel and her team have provided for many months, and look forward to welcoming Program staff to the CCC who will help us maintain consistent, top-notch care that all Massachusetts patients deserve.”

The program's **website** has been updated with information to answer questions that patients may have about the transfer.

For more details, contact the Medical Marijuana Program Support Center at (617) 660-5370 or by email at **MedicalMarijuana@state.ma.us**. For inquiries related to adult-use cannabis, call (617) 701-8400.

##

Administration of Massachusetts Medical Marijuana Program to  
Transfer to Cannabis Control Commission

**Download PDF**

## Get Notified

Subscribe for updates from the Cannabis Control Commission.

**Sign up for Updates**

725.105: continued

- (6) Procedures to ensure accurate recordkeeping, including inventory protocols;
- (7) Plans for quality control, including product testing for contaminants in compliance with 105 CMR 725.105(C)(2);
- (8) A staffing plan and staffing records in compliance with 105 CMR 725.105(I)(4)(c);
- (9) Emergency procedures, including a disaster plan with procedures to be followed in case of fire or other emergencies;
- (10) Alcohol, smoke, and drug-free workplace policies;
- (11) A plan describing how confidential information will be maintained in accordance with 105 CMR 725.200;
- (12) A description of the RMD's patient education activities in accordance with 105 CMR 725.105(K);
- (13) The standards and procedures by which the RMD determines the price it charges for marijuana, and a record of the prices charged, including the RMD's policies and procedures for the provision of marijuana to registered qualifying patients with verified financial hardship without charge or at less than the market price, as required by 105 CMR 725.100(A)(6);
- (14) Written policies and procedures for the production and distribution of marijuana, which shall include, but not be limited to:
  - (a) Methods for identifying, recording, and reporting diversion, theft, or loss, and for correcting all errors and inaccuracies in inventories;
  - (b) A procedure for handling voluntary and mandatory recalls of marijuana. Such procedure shall be adequate to deal with recalls due to any action initiated at the request or order of the Department, and any voluntary action by an RMD to remove defective or potentially defective marijuana from the market, as well as any action undertaken to promote public health and safety;
  - (c) A procedure for ensuring that any outdated, damaged, deteriorated, mislabeled, or contaminated marijuana is segregated from other marijuana and destroyed. This procedure shall provide for written documentation of the disposition of the marijuana;
  - (d) Policies and procedures for patient or personal caregiver home-delivery; and
  - (e) Policies and procedures for the transfer, acquisition, or sale of marijuana between RMDs.
- (15) A policy for the immediate dismissal of any dispensary agent who has:
  - (a) Diverted marijuana, which shall be reported to law enforcement officials and to the Department; or
  - (b) Engaged in unsafe practices with regard to operation of the RMD, which shall be reported to the Department; and
- (16) A list of all board members and executives of an RMD, and members, if any, of the entity, must be made available upon request by any individual. This requirement may be fulfilled by placing this information on the RMD's website.
- (17) Policy and procedure for the handling of cash on RMD premises including, but not limited to, storage, collection frequency, and transport to financial institution(s).

**(B) Cultivation, Acquisition, and Distribution Requirements.**

- (1) The following requirements pertain to cultivation of marijuana for medical use:
  - (a) Only an RMD is permitted to cultivate marijuana, with the exception of a registered qualifying patient granted a hardship cultivation registration or that patient's personal caregiver;
  - (b) A cultivation location of an RMD may cultivate marijuana for only that RMD, and up to two additional RMDs under an entity;
  - (c) All phases of the cultivation of marijuana shall take place in designated, locked, limited access areas that are monitored by a surveillance camera system in accordance with 105 CMR 725.110(D)(1)(d) through (i);
  - (d) Application of any pesticide not approved by the Department in the cultivation of marijuana is prohibited. An RMD may label marijuana and MIPS with the word "organic" only if all cultivation is consistent with U.S. Department of Agriculture organic requirements at 7 CFR Part 205;
  - (e) Soil for cultivation shall meet the *U.S. Agency for Toxic Substances and Disease Registry's Environmental Media Evaluation Guidelines* for residential soil levels; and

- (f) The cultivation process shall use best practices to limit contamination, including but not limited to mold, fungus, bacterial diseases, rot, pests, pesticides not approved by the Department, mildew, and any other contaminant identified as posing potential harm.
- (2) An RMD may acquire marijuana from or distribute marijuana to another RMD when:
  - (a) An documented emergency situation occurs such as loss of crop, vandalism, or theft, or other circumstance as approved by the Department; or
  - (b) The distribution and acquisition of marijuana, except MIP's, to and from all other RMDs does not exceed, cumulatively, 45% of the RMD's total annual inventory of marijuana as measured by weight; and
  - (c) The distribution and acquisition of MIPs to and from all other RMDs does not exceed, cumulatively, 45% of the RMD's total annual inventory of MIPs as measured by its dry weight equivalent to marijuana.

(C) Requirements for Handling and Testing Marijuana and for Production of MIPs:

- (1) Except for a registered qualifying patient or personal caregiver, who are not subject to 105 CMR 725.105, only a registered RMD is permitted to produce MIPs. An MIP production facility of an RMD may produce MIPs for only that RMD, and up to two additional RMDs under an entity.
- (2) The RMD is responsible for having all marijuana cultivated by the RMD tested in accordance with the following:
  - (a) Marijuana shall be tested for the *cannabinoid* profile and for contaminants as specified by the Department including, but not limited to, mold, mildew, heavy metals, plant-growth regulators, and the presence of pesticides. The Department may require additional testing;
  - (b) The RMD shall maintain the results of all testing for no less than one year;
  - (c) The RMD must follow established policies and procedures for responding to results indicating contamination as well as:
    - 1. notification within 72 hours by the RMD and the independent testing laboratory separately and directly to the Department on a form prescribed by the Department of any results indicating contamination that cannot be remediated; and
    - 2. submission of any information regarding contamination immediately upon request by the Department.

Such policy shall be available to registered qualifying patients and personal caregivers. Any notifications indicating contamination that cannot be remediated shall include a proposed plan for destruction of contaminated product and assessment of the source of contamination;
  - (d) All testing must be conducted by an independent laboratory that is:
    - 1. Accredited to International Organization for Standardization (ISO) 17025 by a third party accrediting body that is a signatory to the International Laboratory Accreditation Cooperation (ILAC) Mutual Recognition Arrangement; or
    - 2. Certified, registered, or accredited by an organization approved by the Department.
  - (e) The RMD shall arrange for testing to be conducted in accordance with the frequency required by the Department;
  - (f) An RMD must have a contractual arrangement with a laboratory for the purposes of testing marijuana;
  - (g) An executive of an RMD, or a member, if any, of the entity, is prohibited from having any financial or other interest in a laboratory providing testing services for any RMD;
  - (h) No individual employee of a laboratory providing testing services for RMDs may receive direct financial compensation from any RMD;
  - (i) All transportation of marijuana to and from laboratories providing marijuana testing services shall comply with 105 CMR 725.110(E);
  - (j) All storage of marijuana at a laboratory providing marijuana testing services shall comply with 105 CMR 725.105(D); and
  - (k) All excess marijuana must be returned to the source RMD and be disposed of pursuant to 105 CMR 725.105(J).

(M) Reports to the Department. The Department may require ongoing reporting on operational, quality, and financial information in a form and manner determined by the Department.

(N) Prohibitions.

- (1) An RMD may not dispense, deliver, or otherwise transfer marijuana to a person other than a registered qualifying patient or to his or her personal caregiver, to another RMD as specified in 105 CMR 725.105(B)(2), or to a laboratory as specified in 105 CMR 725.105(C)(2).
- (2) An RMD may not acquire marijuana or marijuana plants except through the cultivation of marijuana by that RMD or another RMD as specified in 105 CMR 725.105(B)(2), provided however that an RMD may acquire marijuana seeds, cuttings or genetic plant material. Cuttings or genetic plant material may only be acquired within 90 days of receiving a final certificate of registration, or such other time period approved by the Department and otherwise as authorized under 105 CMR 725.105(B)(2).
- (3) An RMD is prohibited from acquiring, possessing, cultivating, delivering, transferring, transporting, supplying, or dispensing marijuana for any purpose except to assist registered qualifying patients.
- (4) An RMD may not give away any marijuana except as required pursuant to 105 CMR 725.100(A)(6). An RMD may not provide any samples of marijuana.
- (5) An RMD may not receive orders for marijuana in any manner other than from a registered qualifying patient or personal caregiver in-person at the RMD, except in the cases of delivery, in which an order may be received by telephone or through a password-protected, internet-based platform.
- (6) An RMD may not fill orders for marijuana in any manner other than to a registered qualifying patient or personal caregiver in-person at the RMD, except in the case of delivery, in which an order may be delivered only to the primary residence of a registered qualifying patient or personal caregiver or the caregiving institution of a registered qualifying patient. The qualifying patient or caregiver receiving the delivery must who possess a registration card and valid photo identification as required pursuant to 105 CMR 725.105(F)(2).
- (7) An RMD may not sell any products other than marijuana, including MIPs and marijuana seeds, and other products such as vaporizers that facilitate the use of marijuana for medical purposes.
- (8) Consumption of marijuana on the premises or grounds of any RMD is prohibited, provided however that an RMD may administer marijuana for the purposes of teaching use of vaporizers, or demonstration of use of other products as necessary.
- (9) An RMD may not adulterate marijuana, including with psychoactive additives or other illicit substances.
- (10) An RMD may not sell marijuana to a registered qualifying patient with a hardship cultivation registration or to his or her personal caregiver(s), provided however that the RMD may sell seeds to such individuals.

(O) Requirements Upon Expiration, Revocation, or Voiding of Certificate of Registration of RMD.

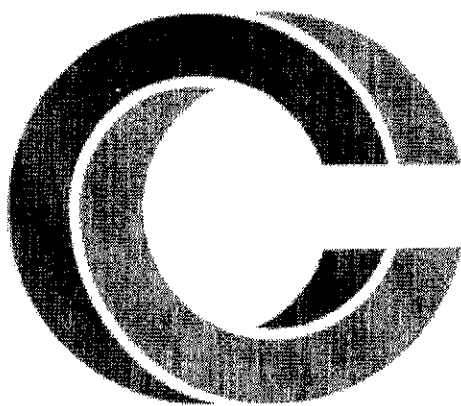
- (1) If a registration to operate expires without being renewed, is revoked, or becomes void, the RMD shall:
  - (a) Immediately discontinue cultivation and production of marijuana;
  - (b) Weigh and inventory all unused marijuana in all stages of cultivation and all MIPs in any stage of production, and create and maintain a written record of all such items;
  - (c) Dispose of the unused marijuana in accordance with 105 CMR 725.105(J) subsequent to approval by the Department. Such disposal shall be considered to be in the best interests of the general public, and the Department shall not be held liable in any way for any financial or other loss; and
  - (d) Maintain all records as required by 105 CMR 725.105(I)(7).
- (2) If the RMD does not comply with the requirements of 105 CMR 725.105(O)(1), the Department shall have the authority to, at the RMD's expense, secure the RMD, and after a period of 30-calendar days, seize and destroy the inventory and equipment and contract for the storage of RMD records.

# MASSACHUSETTS

The state set up the Cannabis Control Commission in 2017. Metrc was contracted the following year, charged with helping the state regulate the cultivation, tracking, transport, testing, and sale of medical and adult-use cannabis and to assist in the creation of what Massachusetts Governor Charlie Baker called the “safe, reliable, legal market.”

GREETING PROGRAM OVERVIEW TRAINING AND INFO VIDEOS RECENT BULLETINS AND RESOURCES

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Cannabis  
Control  
Commission

COMMONWEALTH OF MASSACHUSETTS

MASSACHUSETTS WELCOMES YOU

Translate »



The Cannabis Control Commission (CCC) welcomes you to the Massachusetts Metrc webpage. Massachusetts' licensees must utilize the seed-to-sale system to track all marijuana products being cultivated, manufactured, transported, tested, and sold in the Commonwealth.

This portal contains important resources, training, and updates for Marijuana Establishments and their agents. The information and tools provided by Metrc are critical in ensuring that your establishment remains in compliance with the laws and regulations of the state of Massachusetts and the CCC.

We look forward to working with you to ensure a safe, equitable, and effectively run adult use marijuana industry.

CANNABIS CONTROL COMMISSION

EVENTS LOGGED

338771754

NUMBER OF SALES

30009693

## PROGRAM OVERVIEW

**Partnership Start: November 2018**

The Cannabis Control Commission set to work to establish the parameters of the medical and adult-use markets, creating inventory quotas, an economic empowerment program, licensing guidelines, fee structures, and more. Sales of recreational cannabis are subject to a 10.75 percent excise tax, plus the state's normal 6.25 percent sales tax, and an optional local excise tax of up to three percent. Metrc's system tracks cannabis-related products through the point of sale, helping the state reconcile tax obligations. Purchasers pay no taxes on medical marijuana. In 2021, Metrc worked with the CCC to establish the state's first-ever product catalog, listing all the flower, pre-rolls, tinctures, beverages, and edibles sold legally in Massachusetts. The catalog provides valuable assistance to police, parents and regulators identifying licensed products versus those sold on the illicit market.

# REGISTER FOR A TRAINING

**MA New Business Metrc System Training**

March 30, 2022 at 12:00 PM EDT

**MA Advanced Retail Metrc System Training**

March 31, 2022 at 12:00 PM EDT

**MA Advanced Manufacturer Metrc System Training**

March 31, 2022 at 10:00 AM EDT

**MA Advanced Cultivator Metrc System Training**

April 05, 2022 at 12:00 PM EDT

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## VALIDATED INTEGRATORS

We've made it easier to find licensed businesses in Metrc's validated integrators list. Search and sorting functionality has been added to the system to help users find what they need quickly and easily.

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## TRAINING VIDEOS



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MA BULLETIN 55:  
ITEM CATEGORY  
REQUIREMENTS  
March 1, 2022

MA BULLETIN 54:  
TISSUE CULTURE  
PLANT BATCH  
TYPE  
March 1, 2022

MA BULLETIN 54:  
TISSUE CULTURE  
PLANT BATCH  
TYPE  
January 12, 2022

MA BULLETIN 53:  
METRC LEARN  
AND METRC  
KNOWLEDGE  
CENTER  
March 1, 2022

MA BULLETIN 51:  
TRANSFERS OF  
IMMATURE  
PLANTS TO  
RETAILERS  
November 17, 2021

MA BULLETIN 50:  
NEW FEATURE  
RELEASE - SAVE  
TABLE  
CONFIGURATIONS,  
FIXED GRID  
HIGHLIGHTING,  
UPDATED CSV  
GUIDE  
October 22, 2021

MA BULLETIN 49:  
LAB TEST BATCH  
GUIDELINES  
UPDATE  
October 18, 2021

MA BULLETIN 48:  
LAB TEST BATCH  
GUIDELINES  
October 18, 2021

MA BULLETIN 47:  
NEW LAB TEST  
BATCH UPDATE,  
SOURCE  
PRODUCTION  
BATCH FIELD  
April 9, 2021

MA BULLETIN 46:  
NEW LAB TEST  
BATCHES UPDATE  
July 2, 2021

MA BULLETIN 45:  
ITEM CATEGORY  
CHANGES  
October 27, 2021

MA BULLETIN 44:  
EDIT SAVED  
TRANSPORTER  
INFO,  
PRODUCTION  
MANAGEMENT  
REPORT, AND  
UPDATED GUIDES  
June 15, 2021

MA BULLETIN 43:  
NEW LAB TEST  
BATCHES  
2021

MA BULLETIN 42:  
UPDATE TO  
ADULT-USE SALES  
DELIVERIES  
April 27, 2021

MA BULLETIN 41:  
SAME ITEM  
FUNCTIONALITY  
AND GUIDANCE  
ON ITEM

MA BULLETIN 40:  
RENAME  
HARVEST, DATA  
OPTIMIZATION.  
REMEDIATION

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DATE OF  
CREATION  
March 23, 2021

REVISION  
HISTORY, AND  
INGREDIENTS  
March 10, 2021

MA BULLETIN 39:  
404 ERROR  
RESOLVED  
March 1, 2021

MA BULLETIN 38:  
ITEM  
REQUIREMENT  
DEADLINE  
EXTENSION  
February 8, 2021

MA BULLETIN 37:  
ADDITIONAL ITEM  
CATEGORY  
GUIDANCE  
January 28, 2021

MA BULLETIN 36:  
ADDITION OF  
NEW ITEM  
CATEGORIES  
January 20, 2021

BULLETIN ARCHIVE

## RESOURCES FROM MASSACHUSETTS

Forms and Templates

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[info@metrc.com](mailto:info@metrc.com) | TEL: 1-877-566-6506

3111 West Pipkin Rd. Suite 140 | Lakeland, FL 33811



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501.050: continued

(c) Tier Expansion. An MTC may submit an application, in a time and manner determined by the Commission, to change the tier in which it is classified. An MTC may change tiers to either expand or reduce production. If an MTC is applying to expand production, it shall demonstrate that while cultivating at the top of its production tier, it has sold 85% of its product consistently over the six months preceding the application for expanded production for an indoor cultivator, or during the harvest season, prior to the application for expanded production for an outdoor cultivator.

(d) Tier Relegation. In connection with the License renewal process for MTC, the Commission will review the records of the MTC during the six months prior to the application for renewal for an indoor cultivator or during the harvest season prior to the application for renewal for an outdoor cultivator. The Commission may reduce the Licensee's maximum Canopy to a lower tier if the Licensee sold less than 70% of what it produced during the six months prior to the application for renewal for an indoor cultivator or during the harvest season prior to the application for renewal for an outdoor cultivator.

(e) Tier Factors. When determining whether to allow expansion or relegate a Licensee to a different tier, the Commission may consider factors including, but not limited to:

1. Cultivation and production history, including whether the plants/inventory suffered a catastrophic event during the licensing period;
2. Transfer, sales, and excise tax payment history;
3. Existing inventory and inventory history;
4. Sales contracts; and
5. Any other factors relevant to ensuring responsible cultivation, production, and inventory management.

(3) Product Manufacturing Operations. An MTC may perform manufacturing operations only at the address approved to do so by the Commission. At the Processing location, MTCs may obtain, Manufacture, Process and package Marijuana Products, to transport Marijuana Products to MTCs and to Transfer Marijuana Products to other MTCs, but not to Patients.

(4) Dispensing Operations.

(a) An MTC may perform dispensing operations only at the address approved to do so by the Commission. At the dispensing location, the MTC may purchase and transport Marijuana Products from MTCs and transport, sell, Repackage or otherwise transfer Marijuana Products to MTCs and to Registered Qualifying Patients.

(b) MTCs may perform home deliveries to Registered Qualifying Patients or Personal Caregivers from their dispensing location if approved by the Commission to do so. An MTC shall only deliver to an Institutional Caregiver at their Caregiving Institution.

#### 501.052: Independent Testing Laboratories

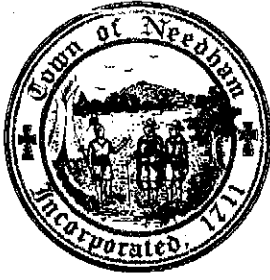
(1) An Independent Testing Laboratory shall apply for licensure in the manner prescribed in 935 CMR 500.101: *Application Requirements*.

(2) The Commission will accept certificates of registration for Independent Testing Laboratories validly issued prior to the Program Transfer. A certificate will remain valid until the certificate expires or the laboratory is licensed pursuant to 935 CMR 500.101: *Application Requirements*, whichever occurs first.

(3) An Independent Testing Laboratory may not cultivate Marijuana.

(4) An Independent Testing Laboratory may not possess, transport or Process Marijuana other than that necessary for the purposes of testing in compliance with 935 CMR 500.000: *Adult Use of Marijuana* and 935 CMR 501.000. Laboratories registered prior to the Program Transfer and that have not been licensed pursuant to 935 CMR 500.101: *Application Requirements*, are limited to possessing, transporting or Processing Marijuana for the purposes of testing in compliance with 935 CMR 501.000.

(5) An Executive or Member of an MTC is prohibited from being a Person or Entity Having Direct or Indirect Control in an Independent Testing Laboratory providing testing services for any MTC, except as otherwise provided in 935 CMR 501.200.



PLANNING & COMMUNITY DEVELOPMENT  
PLANNING DIVISION

**MEMORANDUM**

**TO:** Dave Roche, BUILDING COMMISSIONER  
**FROM:** PLANNING DEPARTMENT *AC*  
**DATE:** June 23, 2022  
**SUBJECT:** Required parking  
Sira Naturals, Inc. dba Ayr, formerly Sage Naturals  
Property located at 29-37 Franklin Street, Needham, MA

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The Planning Board is in receipt of a letter dated June 7, 2022, from Robert Smart, Attorney, requesting the Board's recommendation as to the number of parking spaces that should be required for the above-named medical marijuana facility, after proposed changes to operation (namely, the elimination of the by-appointment requirement, all as further described in the attachments). Upon review of the parking requirement for the above-named project, and after receiving the recommendations of the Department of Public Works (DPW) on the matter, the Board recommends a total number of required parking spaces of 18 spaces. The Planning Board's recommendation of 18 spaces was based upon the applicant's representation, as described in the letter from Robert Smart, Attorney, dated June 7, 2022, as well as a review of the following materials:

1. Memorandum from Scott W. Thornton, Vanasse & Associates, Inc., dated June 7, 2022, regarding traffic and parking assessment.

DPW's recommendation is that the use requires 18 parking spaces, and such recommendation relies on the information provided by the applicant. See letter directed to Planning Board, from Thomas Ryder, Town Engineer, dated June 16, 2022.

Accordingly, the Board voted to recommend a parking requirement total of 18 parking spaces contingent upon the property being used as described in the materials provided and detailed above (copies enclosed).

Should you have any questions regarding this matter, please feel free to contact me directly.

cc: Carys Lustig - DPW  
Tom Ryder - TOWN ENGINEER  
Robert Smart, Attorney



**TOWN OF NEEDHAM, MASSACHUSETTS  
PUBLIC WORKS DEPARTMENT  
500 Dedham Avenue, Needham, MA 02492  
Telephone (781) 455-7550 FAX (781) 449-9023**

June 16, 2022

Needham Planning Board  
Public Service Administration Building  
Needham, MA 02492

RE: Sira Naturals, Inc. (formerly Sage Naturals)  
Required Parking

Dear Members of the Board:

The Department of Public Works has completed its review of the above referenced request for a parking requirement determination. The applicant is proposing to amend the 2017 Special Permit, to change the operations of the facility to remove the limitation of the site's "appointment only", expand the sales positions, and expand delivery services.

The review was conducted in accordance with the Planning Board's regulations and standard engineering practice. The documents submitted for review are as follows:

1. Letter directed to Planning Board, from Attorney Robert T Smart Jr., Esq. dated June 7, 2022.
2. Letter directed to Planning Board, from Scott W Thornton, PE Vanasse & Associates, Inc. dated June 7, 2022 with attached parking study report.

Our comments and recommendations are as follows:

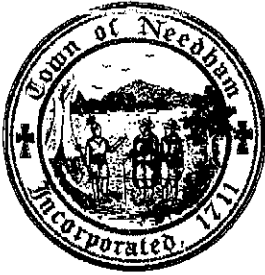
We agree with the conclusion that the facility's 18 spaces, plus the available on street parking, and the noted home delivery services proposed will be sufficient to accommodate the anticipated increase in parking demand.

If you have any questions regarding the above, please contact our office at 781-455-7538.

Truly yours,

Sincerely,

Thomas A Ryder  
Town Engineer



PLANNING & COMMUNITY DEVELOPMENT  
PLANNING DIVISION

MEMO

TO: Carys Lustig - DPW  
Tom Ryder - TOWN ENGINEER

FROM: PLANNING BOARD *AC*

DATE: June 9, 2022

SUBJECT: Required parking  
Sira Naturals, Inc. dba Ayr, formerly Sage Naturals  
Property located at 29-37 Franklin Street, Needham, MA

---

The Planning Board is in receipt of a memo dated June 7, 2022, from Robert Smart, Attorney, requesting the Board's recommendation as to the number of parking spaces that should be required for the above-named medical marijuana facility, after proposed changes to operation (namely, the elimination of the by-appointment requirement, all as further described in the attachments). Please review the attachments and provide the Board with a recommendation as to the number of parking spaces that should be provided for this use based on the expected parking needs of occupants, users, and employees. As the parking generation requirements for this use are not studied in the Institute of Traffic Engineers Parking Generation Manual, you will need to select an alternative technical source in making your recommendation to the Board.

Accordingly, please find attached:

1. Letter form Robert T. Smart, Attorney, dated June 7, 2022.
2. Memorandum from Scott W. Thornton, Vanasse & Associates, inc., dated June 7, 2022, regarding traffic and parking assessment.

The Planning Board has scheduled this item for discussion on Tuesday, June 21, 2022, and would appreciate receiving your written comments prior to that meeting (and ideally by Wednesday June 22, 2022).

Should you have any questions regarding this matter, please feel free to contact me directly, Thank you for your cooperation.



**ROBERT T. SMART, JR., ESQ.**

ATTORNEY AT LAW

399 CHESTNUT STREET

NEEDHAM, MASSACHUSETTS 02492

TEL (781) 444-9344 FAX (781) 449-0242

E-MAIL [bob@robertsmart.net](mailto:bob@robertsmart.net) WEBSITE [www.robertsmart.net](http://www.robertsmart.net)

June 7, 2022

**BY HAND DELIVERY, AND ELECTRONIC MAIL**

Needham Planning Board  
500 Dedham Avenue  
Needham, MA 02492  
Attn: Lee Newman, Planning Director

Re: Sira Naturals, Inc. d/b/a Ayr, formerly Sage Naturals, Inc.  
Application for Amendments to June 13, 2017 Special Permit  
29-37 Franklin Street, Needham, MA

Dear Members of the Board:

I represent Sira Naturals, Inc., d/b/a Ayr (hereinafter "Sira"), of 300 Trade Center, Suite 7750, Woburn, MA 01801, formerly known as Sage Naturals, Inc. (hereinafter "Sage"), which is currently operating a medical marijuana facility at 29-37 Franklin Street, Needham, MA. Sira intends to file an application in July of 2022 to amend the 2017 special permit which was granted by Planning Board.

The amendments to be proposed will include several operational changes: (a) removal of the "appointment only" limitation, (b) allowing sales of marijuana products in addition to those cultivated and processed at Sira's Milford facility, (c) allowing an increase in the maximum number of sales stations from five to seven, and (d) allowing delivery vans to be garaged overnight in a locked building at the Needham facility, rather than requiring them to be garaged in Milford.

Members of the Sira team and I met in April of 2022 with Lee Newman and Alexandra Clee, to discuss the upcoming application. They suggested that we conduct a traffic and parking analysis, to determine the parking demand which the revised operations would generate. Further, they suggested that the analysis be submitted by June 7, 2022, so the Board could obtain input from the Department of Public Works, in advance of the Board's meeting on June 21<sup>st</sup>. Finally, they suggested that the Board could consider and vote on the applicable parking demand standard at its June 21, 2022 meeting.

Accordingly, I enclose two copies of a June 7, 2022 letter from Scott Thornton, of Vanasse and Associates, Inc., which provides the required traffic and parking analysis. Scott's letter includes copies of the Sira data which he reviewed in order to conduct his analysis.

Please let me know if any additional materials are needed from Sira, and confirm that Sira's parking demand determination will be conducted by the Planning Board at its June 21, 2022 meeting.

Thank you for your consideration.

Very truly yours,



Robert T. Smart, Jr.

Cc: Sira Naturals, Inc.  
Scott Thornton

Ref: 9320

June 7, 2022

Needham Planning Board  
500 Dedham Avenue  
Needham, MA 02492

Re: Proposed Operations Changes to Sira Naturals  
Needham, Massachusetts

Dear Members of the Board:

As requested by Sira Naturals, Vanasse & Associates, Inc. (VAI) has prepared this traffic and parking assessment of proposed operations changes for the Sira Naturals facility located at 29-37 Franklin Street in Needham. These operations changes consist of the following:

- removal of the appointment-based system for patients,
- expansion to provide an increase in the number of sales positions from 5 to 7, and
- expanded delivery service.

To assess the traffic and parking implications of these changes, VAI conducted parking counts and a review of transaction data from the existing Needham facility as well as from the Sira facility located at 240 Elm Street in Somerville, Massachusetts. Our findings are that the proposed removal of the appointment basis for patients is likely to result in a modest increase in transaction activity; however, there exists sufficient parking on site to accommodate this increase. In addition, we have assumed an increase in sales activity based on the additional sales positions to provide a conservative treatment of the analysis, although this is likely to speed processing time of transactions rather than increase the number of transactions. Finally based on information provided by Sira, a 10% reduction in on-site transactions is expected with the expansion of home deliveries. The net result of these changes is that while an increase in activity is expected on-site, the on-site parking capacity can accommodate the anticipated increase. Should additional parking be required, a review of on-street parking demand on Franklin Street that was also conducted indicates that there are sufficient spaces on Franklin Street to provide additional parking capacity if required.

## PROJECT DESCRIPTION

The Sira Naturals site is a Medical Cannabis Facility. The facility is open seven (7) days a week from 10:00 AM to 8:00 PM and currently operates on an appointment basis only. Based upon information provided by the proponent, the site can accommodate up to 200 patients per day but typically services half or less on a given weekday, with fewer patients typically on Saturday and Sunday. Currently the number of employees on site total eight (8) including five (5) sales associates, two (2) security officers, and one manager. The project site is situated on the east side of Franklin Street, north of Highland Avenue. Access to the project site is provided by way of Wexford Street that intersects Highland Avenue from the north while Franklin Street intersects Wexford Street from the west. A total of 18 parking spaces are on-site and accommodate eight (8) staff spaces and ten (10) patient spaces. In addition, Franklin Street permits on-street parking, with approximately 18 available spaces not reserved by other entities on Franklin Street.

## PREVIOUS TRAFFIC STUDY

VAI prepared a traffic study in 2017 for the facility which reviewed traffic generation and parking impacts of the proposed project. Additional items of study included area intersection counts, projections of future conditions, and level-of-service (LOS) analyses of the following locations:

1. Highland Avenue at Wexford Street
2. Wexford Street at Franklin Street

The 2017 study estimated traffic at the proposed facility by counting The Garden Remedies facility located at 697 Washington Street in Newton. At that time, Garden Remedies was a similar appointment only facility, which could service up to five (5) patients at a time. The Garden Remedies facility was monitored for customer counts on Wednesday, December 21, 2016 between the hours of 11:00 AM and 2:00 PM and 5:00 and 8:00 PM to determine midday and evening traffic generation. A summary of the peak counts is presented in Table 3. The project was expected to result in the vehicle trips noted in Table 1 below.

Table 1  
**INITIAL TRIP-GENERATION SUMMARY**

| Time Period/Direction     | Trips<br>Generated |
|---------------------------|--------------------|
| <i>Evening Peak Hour:</i> |                    |
| Entering                  | 11                 |
| <u>Exiting</u>            | <u>11</u>          |
| Total                     | 22                 |
| <i>Midday Peak Hour:</i>  |                    |
| Entering                  | 15                 |
| <u>Exiting</u>            | <u>15</u>          |
| Total                     | 30                 |

In general, operations at these locations were not expected to change as a result of the project traffic, with no changes in LOS due to the addition of the project trips.

In addition, the 2017 study included a parking accumulation survey of Franklin Street conducted during a typical weekday in December between the hours of 11:00 AM and 2:00 PM and between 5:00 and 8:00 PM, as these were expected to be the peak time periods of the facility. The survey indicated that the peak demand was 14 spaces (12:15 PM, 12:30 PM and 2:00 PM) between 11:00 AM and 2:00 PM and seven spaces (5:00 PM) between 5:00 and 8:00 PM with on-street spaces available throughout the study period. This survey indicated that sufficient on-street parking supply was available on Franklin Street should it be occasionally required, but the on-site supply was expected to provide sufficient capacity for the project.

It should be noted that currently, the U-Do-It Electronics store has reserved 6 spaces for their customer parking across from the Sira Naturals site. This reduces the available 24 space total on-street supply to 18 spaces.



## CURRENT STATUS

### Removal of Appointment-Only Basis

Sira is proposing changes to their Needham operations in order to make them consistent with other area medical cannabis facilities. With the increase in the number of medical facilities, as well as in the number of adult retail cannabis facilities, demand at individual facilities and Sira's Needham facility in particular has declined. Most facilities have eliminated appointment-only operations. This system was required at many locations in order to manage the expected customer traffic and not overwhelm a store's capacity to process patient demand. However, Sira has determined that this system is no longer necessary and may in fact hamper their ability to compete with other similar stores that do not have a similar requirement and are easier for patients to do business with.

To address concerns raised during the COVID pandemic, Sira voluntarily operated its Somerville facility under an appointment-only basis for a limited time. This facility was able to return to a non-appointment basis in July 2021. This experience allows Sira to provide transaction data with both appointment-based operations and post-appointment-based operations. This data indicates a minor increase in transactions with the removal of the appointment system. Sira provided data to VAI for the month of April for both 2021 (appointment) and 2022 (non-appointment) for a review of the most recent time period comparison. This data is summarized in Table 2 below.

**Table 2**  
**NON-APPOINTMENT/APPOINTMENT TRANSACTION COMPARISON\***

| Time Period          | April 2021 Data<br>(Appointment) | April 2022 Data<br>(Non-Appointment) | Increase (Decrease),<br>percent |
|----------------------|----------------------------------|--------------------------------------|---------------------------------|
| <i>Weekday Total</i> | 6,124                            | 7,049                                | 15.1                            |
| <i>Weekend Total</i> | 2,307                            | 2,169                                | (6.0)                           |

\*Based on data provided by Sira for their Somerville store.

As shown in Table 2, the data indicates an increase in weekday transactions for the non-appointment basis operations compared to the appointment-only operations. Although a decrease was noted in the weekend operations, this is not pertinent to this discussion as the Needham facility has a higher activity during the weekday conditions than weekends; therefore, the weekend data above is not being used in future analysis.

### Additional Sales Clerks

Sira is also proposing up to two additional sales clerks at their Point of Sale (POS) locations. Currently the facility has a maximum of five (5) sales clerks on site in order to accommodate the existing demand. However, to accommodate an expected increase in demand and to increase the pace of transactions so that duration of parking space use is minimized, the two additional POS locations are proposed. With a total of 7 POS locations and assuming 15 minutes per transaction, approximately 28 transactions per hour could be processed. However, Sira indicates that transactions take at most 15 minutes, with most requiring between 5 and 10 minutes. Transaction data from May 25, 2022 at the Needham facility indicated approximately 8 minutes between transactions over the course of the day. The additional sales clerks can accommodate additional transactions as needed and are not expected to create an increase in business. However, an



increase due to the additional clerks was in fact assumed, to provide a conservative treatment of project traffic changes.

#### **Increased Home Deliveries With Change in Van Storage Requirement**

Sira's special permit allows home deliveries, but contemplates only one delivery van, and requires that delivery van to be housed overnight in Milford. These requirements make home delivery from the Needham facility impractical. Sira is proposing to house up to two delivery vans overnight in its garage in Needham. There is ample room in the garage for this. Based on its experience at other facilities, Sira expects that the proposed changes will account for up to a 10 percent decrease in on-site transactions. These transactions would be made through online order with vehicles making deliveries to patients. The vehicles would be loaded at the beginning of the day for deliveries and could return in the off-peak times between 2:00 PM and 5:00 PM or at the close of business after 8:00 PM. These vehicles would result in fewer patients' vehicles coming to the store. Accordingly, a 10 percent reduction in on-site transactions was incorporated into site traffic calculations.

#### **Trip Calculations**

Trip estimates were calculated based on the proposed changes to the Needham facility. The starting point was the transactional data provided by Sira for a representative weekday (May 25, 2022) at the Needham facility for the midday (11:00 AM to 2:00 PM) period and the evening (5:00 to 8:00 PM) period. This data was then adjusted as follows:

- Increased 35 percent to account for an average weekday number of transactions based on April 2022 data,
- Increased 15.1 percent to account for removal of appointment basis,
- Increased by 40 percent to account for additional POS positions,
- Adjusted the three-hour data to average hour and then incorporated a 40 percent peaking factor to account for peak-hour parking demands within the three-hour window of transactions provided,
- Decreased by 10 percent to account for reductions in on-site transactions due to delivery service.

For simplicity of calculations, no sharing of vehicles or reduction due to mode split was assumed, so that the transactions were assumed to equal vehicle trips. The resulting trips are shown in Table 3.



**Table 3**  
**TRIP-GENERATION SUMMARY**

| Time Period/Direction  | 5/25/2022<br>Current<br>Transactions | Adjusted to<br>Monthly Weekday<br>Average <sup>a</sup> | Adjusted for<br>Removal of<br>Appointment Basis <sup>b</sup> | Adjusted for<br>Increase in<br>Sales Positions <sup>c</sup> | Average<br>Hourly<br>Distribution <sup>d</sup> | Peak<br>Hour<br>Distribution <sup>e</sup> | Reduction<br>due to<br>Delivery <sup>f</sup> |
|------------------------|--------------------------------------|--------------------------------------------------------|--------------------------------------------------------------|-------------------------------------------------------------|------------------------------------------------|-------------------------------------------|----------------------------------------------|
| <b>Weekday Midday</b>  |                                      |                                                        |                                                              |                                                             |                                                |                                           |                                              |
| 11AM-2PM (3 hours)     |                                      |                                                        |                                                              |                                                             |                                                |                                           |                                              |
| Entering               | 19                                   | 26                                                     | 30                                                           | 42                                                          | 14                                             | 20                                        | 18                                           |
| Exiting                | 19                                   | 26                                                     | 30                                                           | 42                                                          | 14                                             | 20                                        | 18                                           |
| Total                  | 38                                   | 52                                                     | 60                                                           | 84                                                          | 28                                             | 40                                        | 36                                           |
| <b>Weekday Evening</b> |                                      |                                                        |                                                              |                                                             |                                                |                                           |                                              |
| 5PM-8PM (3 hours)      |                                      |                                                        |                                                              |                                                             |                                                |                                           |                                              |
| Entering               | 26                                   | 36                                                     | 42                                                           | 59                                                          | 20                                             | 28                                        | 26                                           |
| Exiting                | 26                                   | 36                                                     | 42                                                           | 59                                                          | 20                                             | 28                                        | 26                                           |
| Total                  | 52                                   | 72                                                     | 84                                                           | 118                                                         | 40                                             | 56                                        | 52                                           |
| <b>Daily</b>           |                                      |                                                        |                                                              |                                                             |                                                |                                           |                                              |
| Entering               | 75                                   | 101                                                    | 117                                                          | 164                                                         | --                                             | --                                        | --                                           |
| Exiting                | 75                                   | 101                                                    | 117                                                          | 164                                                         | --                                             | --                                        | --                                           |
| Total                  | 150                                  | 202                                                    | 234                                                          | 328                                                         | --                                             | --                                        | --                                           |

<sup>a</sup>Based on transaction data for Needham month of April 2022 indicating 101 average transactions per weekday

<sup>b</sup>Based on review of Somerville data indicating a 15% increase in transactions following lifting of appointment basis (1.15 factor applied)

<sup>c</sup>Based on increase from 5 positions to 7 positions (140 percent increase)

<sup>d</sup>Divided 3-hour ranges by 3 to derive average hour over period

<sup>e</sup>Assumed peaking based on difference between average parking demand and 85th percentile parking demand (140 percent increase)

<sup>f</sup>Based on 10% reduction as noted by Sira staff

As shown in Table 3, the proposed changes have the net result of transactions/trips similar to what was identified in the 2017 traffic study. This is shown in Table 4.

**Table 4**  
**TRIP-GENERATION COMPARISON**

| Time Period/Direction     | Initial Trips<br>Estimated<br>(2017) | Current Trips<br>Estimated<br>(2022) |
|---------------------------|--------------------------------------|--------------------------------------|
| <i>Midday Peak Hour:</i>  |                                      |                                      |
| Entering                  | 15                                   | 18                                   |
| <u>Exiting</u>            | <u>15</u>                            | <u>18</u>                            |
| Total                     | 30                                   | 36                                   |
| <i>Evening Peak Hour:</i> |                                      |                                      |
| Entering                  | 11                                   | 26                                   |
| <u>Exiting</u>            | <u>11</u>                            | <u>26</u>                            |
| Total                     | 22                                   | 52                                   |

Increases are expected during both time periods, with the weekday evening peak hour time period expected to experience a higher increase than the weekday midday peak hour period. However, this is expected over a one-hour basis, and with transactions likely to average 10 minutes or less, parking supply is expected to meet demand, as shown in the following section.

## **PARKING ANALYSIS**

Parking counts were conducted at the Needham facility on May 25, 2022. Counts were conducted during the periods identified previously (11:00 AM to 2:00 PM and 5:00 to 8:00 PM) and accounted for parking on-site and on-street. A total of 18 parking spaces are on-site and accommodate staff and patient parking, while Franklin Street accommodates 24 parking spaces. However, 6 of the Franklin Street spaces are signed for U-Do-It Electronics customer use only; therefore, these spaces were not included in calculations. These spaces are shown on Figure 1.

The results of the parking accumulation survey are shown in Figure 2 for on-site spaces and Figure 3 for off-site spaces. Figure 2 indicates the maximum parking demand during the midday time period was 9 spaces or 50 percent utilization while the maximum parking demand during the evening time period was 7 spaces, or 39 percent utilization. This included staff vehicles.

Figure 3 indicates the maximum parking demand on Franklin Street was 14 spaces during the midday time period or 78 percent utilization while the maximum parking demand during the evening time period was 10 spaces or 56 percent utilization, without including the 6 U-Do-It spaces. It should be noted that the maximum utilization was observed between 5:00 and 5:15 and after that interval the maximum demand decreased to 8 spaces or 50 percent.

The transaction data from May 25, 2022 indicated approximately 8 minutes between transactions over the course of the day. A 10-minute transaction time would allow each of the 10 spaces reserved for patients to turn over 6 times, for an average capacity of 60 vehicles to be parked. Since a maximum of 26 transactions are expected during the evening peak hour time period, this would leave sufficient capacity for the patients



Traffic and Parking Memorandum - Site Natural - Needham, Massachusetts

**Legend:**

- On Site = 18 Parking Spaces
- Off Site = 18 Parking Spaces
- Total = 36 Parking Spaces

5 SPACES

FRANKLIN STREET

13 SPACES



0 30 60 Scale in Feet

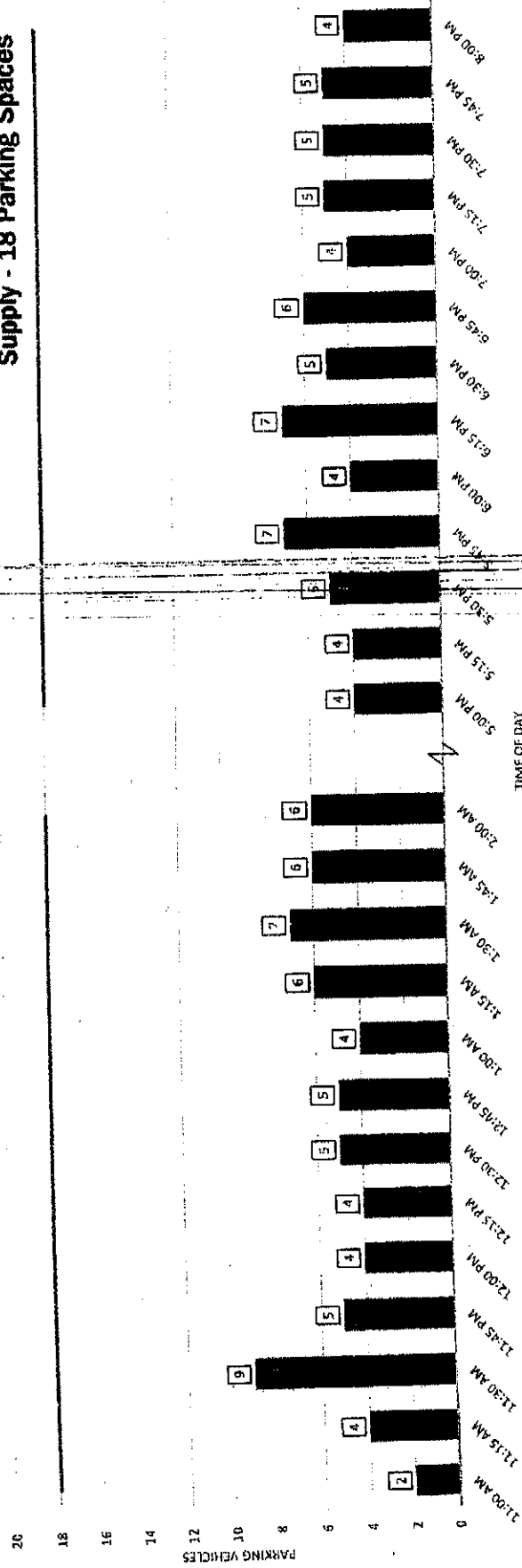


Vanasse &  
Associates inc

**Figure 1**

**Parking Inventory**

# Supply - 18 Parking Spaces



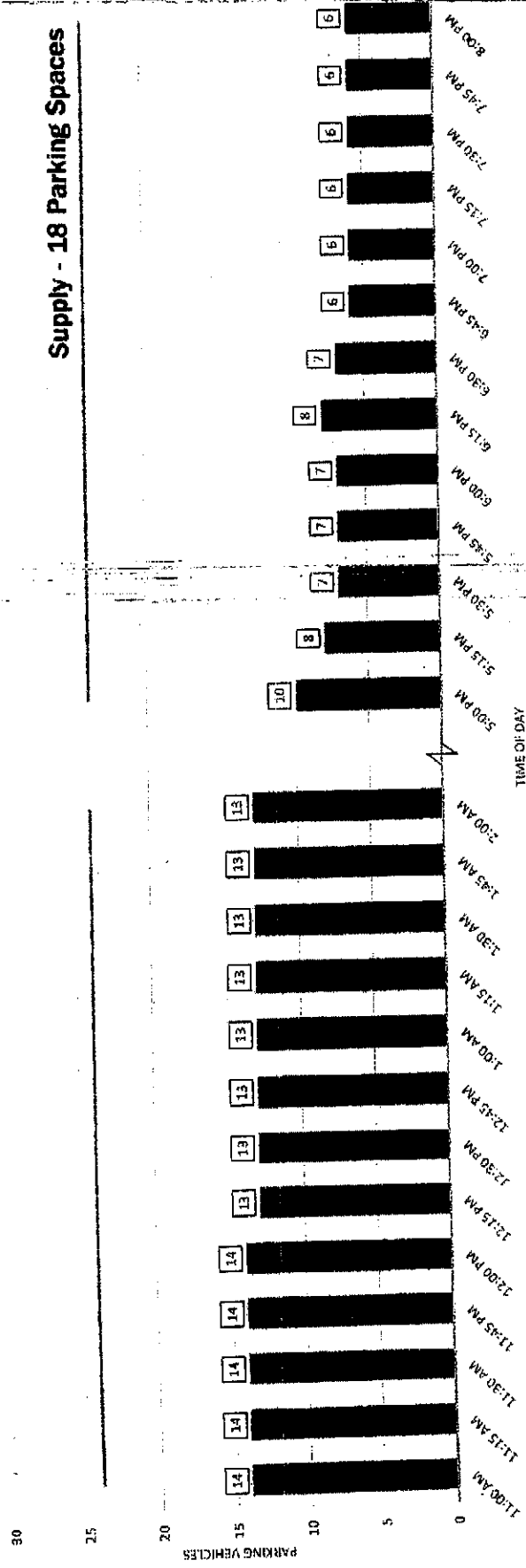
Source: VAI Survey

Figure 2

Parking Demand Study  
On-Site Spaces  
Wednesday, May 25, 2022

**VAI** Vanasse & Associates inc

Supply - 18 Parking Spaces



Source: VMI Survey

Figure 3

Parking Demand Study  
Off-Site Spaces  
Wednesday, May 25, 2022

**VMI** Vanasse & Associates inc

to park their vehicles on-site. In addition, during the evening there would be between 8 and 10 available spaces on Franklin Street available for use.

## CONCLUSION

VAI has conducted a traffic and parking assessment of the changes proposed for the Sira Naturals Medical Cannabis Facility located at 29-37 Franklin Street in Needham, Massachusetts. Based on the proposed changes of removal of appointment-only service, an increase in the sales positions from 5 to 7, and a decrease in on-site transactions due to expanded delivery service, an overall increase in on-site activity is expected. However, the on-site parking capacity can accommodate the anticipated increase. Should additional parking be required, a review of on-street parking demand on Franklin Street indicates that there are sufficient spaces on Franklin Street to provide additional parking capacity if required.

Sincerely,

VANASSE & ASSOCIATES, INC.



Scott W. Thornton, P.E.  
Principal

cc: D. Packnett, Sira Naturals, Inc. d/b/a "Ayr"  
R. Smart, Esq.  
File

Enclosures: Technical Appendix



## **APPENDIX**

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**TRANSACTION DATA  
PARKING COUNTS  
TRIP GENERATION CALCULATIONS**



| Day | 2022      | Column2 | 2022 Som Trans | 2021 | Day of Week 22 | 2021 Som Trans | Day of Week Needham | Needham 4/2022: |
|-----|-----------|---------|----------------|------|----------------|----------------|---------------------|-----------------|
| 1   | 4/1/2022  | Thu     | 271            | 271  | 4/1/2021       | Wed            | 269                 | 121             |
| 2   | 4/2/2022  | Fri     | 278            | 278  | 4/2/2021       | Thu            | 332                 | 96              |
| 3   | 4/3/2022  | Sat     | 214            | 214  | 4/3/2021       | Fri            | 342                 | 92              |
| 4   | 4/4/2022  | Sun     | 214            | 214  | 4/4/2021       | Sat            | 240                 | 101             |
| 5   | 4/5/2022  | Mon     | 208            | 208  | 4/5/2021       | Sun            | 215                 | 106             |
| 6   | 4/6/2022  | Tue     | 231            | 231  | 4/6/2021       | Mon            | 290                 | 91              |
| 7   | 4/7/2022  | Wed     | 227            | 227  | 4/7/2021       | Tue            | 283                 | 106             |
| 8   | 4/8/2022  | Thu     | 409            | 409  | 4/8/2021       | Wed            | 298                 | 114             |
| 9   | 4/9/2022  | Fri     | 353            | 353  | 4/9/2021       | Thu            | 380                 | 103             |
| 10  | 4/10/2022 | Sat     | 372            | 372  | 4/10/2021      | Fri            | 313                 | 97              |
| 11  | 4/11/2022 | Sun     | 268            | 268  | 4/11/2021      | Sat            | 316                 | 83              |
| 12  | 4/12/2022 | Mon     | 264            | 264  | 4/12/2021      | Sun            | 206                 | 118             |
| 13  | 4/13/2022 | Tue     | 299            | 299  | 4/13/2021      | Mon            | 220                 | 75              |
| 14  | 4/14/2022 | Wed     | 376            | 376  | 4/14/2021      | Tue            | 250                 | 108             |
| 15  | 4/15/2022 | Thu     | 486            | 486  | 4/15/2021      | Wed            | 259                 | 107             |
| 16  | 4/16/2022 | Fri     | 441            | 441  | 4/16/2021      | Thu            | 384                 | 103             |
| 17  | 4/17/2022 | Sat     | 331            | 331  | 4/17/2021      | Fri            | 384                 | 69              |
| 18  | 4/18/2022 | Sun     | 295            | 295  | 4/18/2021      | Sat            | 299                 | 70              |
| 19  | 4/19/2022 | Mon     | 389            | 389  | 4/19/2021      | Sun            | 273                 | 92              |
| 20  | 4/20/2022 | Tue     | 584            | 584  | 4/20/2021      | Mon            | 496                 | 108             |
| 21  | 4/21/2022 | Wed     | 386            | 386  | 4/21/2021      | Tue            | 177                 | 88              |
| 22  | 4/22/2022 | Thu     | 451            | 451  | 4/22/2021      | Wed            | 191                 | 81              |
| 23  | 4/23/2022 | Fri     | 377            | 377  | 4/23/2021      | Thu            | 282                 | 93              |
| 24  | 4/24/2022 | Sat     | 349            | 349  | 4/24/2021      | Fri            | 204                 | 79              |
| 25  | 4/25/2022 | Sun     | 176            | 176  | 4/25/2021      | Sat            | 209                 | 73              |
| 26  | 4/26/2022 | Mon     | 139            | 139  | 4/26/2021      | Sun            | 237                 | 92              |
| 27  | 4/27/2022 | Tue     | 170            | 170  | 4/27/2021      | Mon            | 239                 | 97              |
| 28  | 4/28/2022 | Wed     | 191            | 191  | 4/28/2021      | Tue            | 232                 | 90              |
| 29  | 4/29/2022 | Thu     | 263            | 263  | 4/29/2021      | Wed            | 251                 | 118             |
| 30  | 4/30/2022 | Fri     | 256            | 256  | 4/30/2021      | Thu            | 360                 | 111             |

| Row Labels    | Sum of 2022 Som Trans | Sum of 2021 Som Trans | Rate of Increase/Decrease |
|---------------|-----------------------|-----------------------|---------------------------|
| Sun           | 903                   | 1064                  | -15.1%                    |
| Mon           | 1000                  | 931                   | 7.4%                      |
| Tue           | 1284                  | 1245                  | 3.1%                      |
| Wed           | 1180                  | 942                   | 25.3%                     |
| Thu           | 1880                  | 1268                  | 48.3%                     |
| Fri           | 1705                  | 1738                  | -1.9%                     |
| Sat           | 1266                  | 1243                  | 1.9%                      |
| Grand Total   | 9218                  | 8431                  | 9.3%                      |
| Weekday Total | 7,049.0               | 6,124.0               | 15.1%                     |
| Weekend Total | 2169                  | 2307                  | -6.0%                     |

| Row Labels                 | Sum of Needham 4/2022: | Average of Needham 4/2022: 2 | Count of Needham 4/2022: 2 |
|----------------------------|------------------------|------------------------------|----------------------------|
| Sun                        | 327                    | 81.75                        | 4                          |
| Mon                        | 408                    | 102                          | 4                          |
| Tue                        | 371                    | 92.75                        | 4                          |
| Wed                        | 392                    | 98                           | 4                          |
| Thu                        | 542                    | 108.4                        | 5                          |
| Fri                        | 506                    | 101.2                        | 5                          |
| Sat                        | 328                    | 82                           | 4                          |
| Grand Total                | 2874                   | 95.8                         | 30                         |
| Total of weekday customers | 2219                   |                              |                            |
| Average customers          | 100.8636364            |                              |                            |
| with 15.1% increase        | 116.0985912            |                              |                            |



SEAL

CONSULTANT

PROJECT

SIRA  
NATURALS  
NEEDHAM

29 FRANKLIN STREET  
NEEDHAM, MA 02494

PREPARED FOR

Sira Naturals, Inc.

300 Trade Center

Suite 7700  
Woburn, MA 01801

DRAWING TITLE

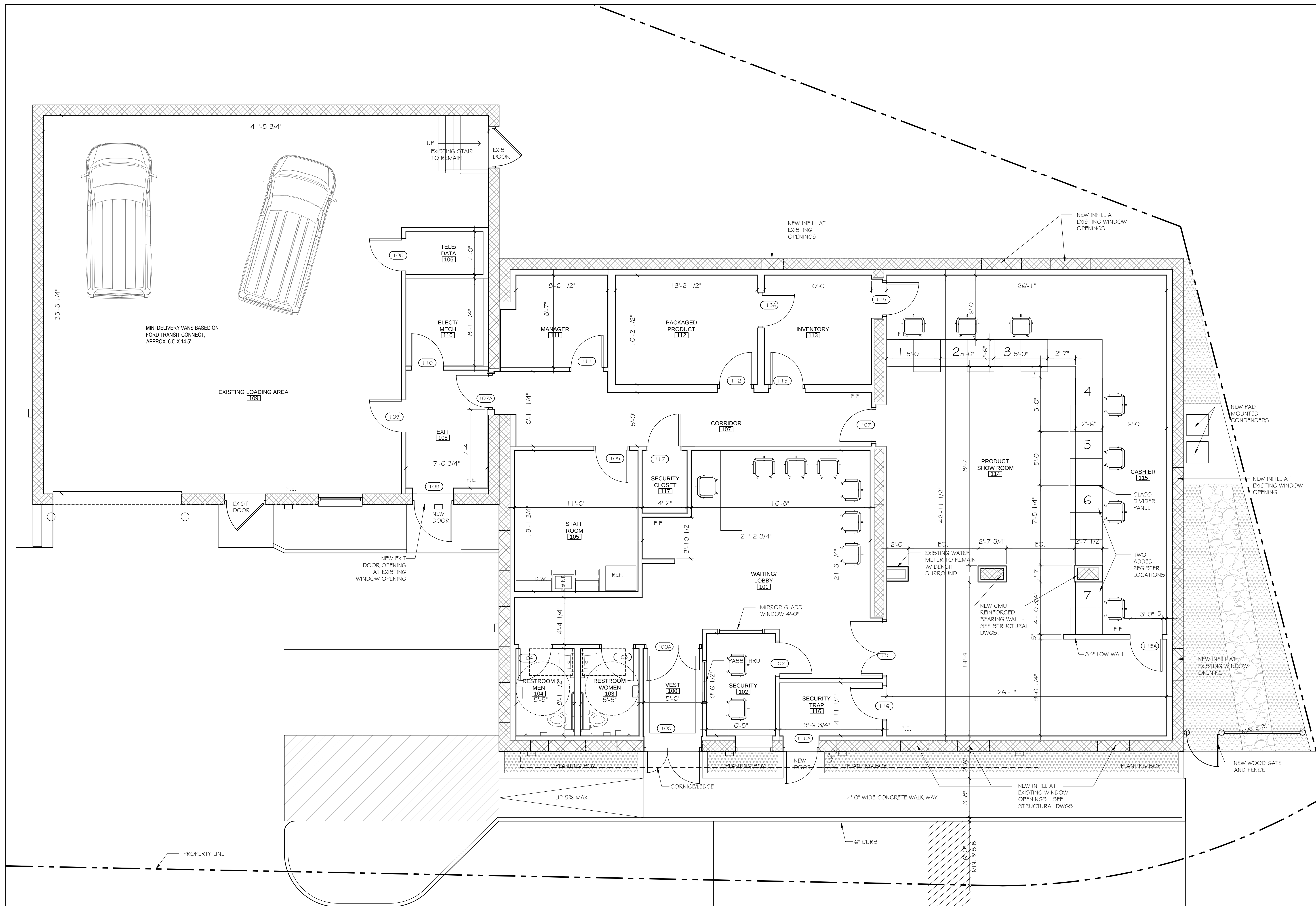
FIRST FLOOR PLAN  
UPDATE 7-21-22

SCALE AS NOTED

| REVISION / ISSUE      | DATE              |
|-----------------------|-------------------|
| PROPOSED PLAN UPDATES | 21 JUL. 2022      |
| PROPOSED PLAN UPDATES | 22 APR. 2022      |
| AS BUILT PLAN         | 02 JAN. 2018      |
| PERMIT SET            | 07 JUN. 2017      |
| DRAWN BY<br>AMF       | REVIEWED BY<br>PQ |

SHEET

A1.1



1 FLOOR PLAN  
SCALE: 1/4" = 1'-0"

## Tara Gurge

---

**From:** Tara Gurge  
**Sent:** Tuesday, September 13, 2022 5:11 PM  
**To:** Alexandra Clee  
**Cc:** Lee Newman; Timothy McDonald  
**Subject:** RE: Request for comment - Sira Naturals

Alex -

The Needham Board of Health and Public Health Division conducted a review of the proposed amendments to the Sira Naturals medical marijuana facility at 29-37 Franklin Street. We have the following comments noted below:

1. Name change - No objection. Sira must submit an updated Medical Treatment Center (MTC), former Registered Medical Marijuana Dispensary (RMD), online permit application with the Public Health Division and note any changes/updates. A new permit will need to be issued with their new name, prior to operating under the new name.
2. Comply with Cannabis Control Commission rather than MDPH – A member of our BOH feels that this proposed change needs more discussion. (We will be reviewing this point at our upcoming monthly meeting on 9/20.)
3. Eliminating appointment only – Members of our BOH feel that this proposed change needs more discussion. (We will be reviewing this point at our upcoming monthly meeting on 9/20.)
4. Allowing products other than those from Milford - A member of our BOH feels that this proposed change needs more discussion. (We will be reviewing this point at our upcoming monthly meeting on 9/20.)
5. Increasing the number of sales stations - No objection.
6. Allowing delivery vans to be garaged on site - No objection as long as these vans do not contain product and are stored securely on site in a locked garage.
7. Additional amendments – Members of our BOH feel that these proposed changes need more discussion. (We will be reviewing this point at our upcoming monthly meeting on 9/20.)

We will forward to you any additional follow-up BOH discussion point comments received immediately following our meeting on 9/20, which should wrap up by 10 AM.

Please let us know if you have any questions on those initial comments.

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](mailto:tgurge@needhamma.gov)  
Web- [www.needhamma.gov/health](http://www.needhamma.gov/health)



**Board of Health  
TOWN OF NEEDHAM  
AGENDA FACT SHEET**



**MEETING DATE: 9/20/2022**

|                     |                                    |
|---------------------|------------------------------------|
| <b>Agenda Item</b>  | Monthly Staff Reports/COVID Update |
| <b>Presenter(s)</b> | Public Health Division staff       |

|           |                                                                                             |
|-----------|---------------------------------------------------------------------------------------------|
| <b>1.</b> | <b>BRIEF DESCRIPTION OF TOPIC TO BE DISCUSSED</b>                                           |
|           | Review monthly highlights for July and August, including brief discussion of COVID Updates. |
| <b>2.</b> | <b>VOTE REQUIRED BY BOARD OF HEALTH</b>                                                     |
|           | No vote is required or expected by the Board of Health.                                     |
| <b>3.</b> | <b>BACK UP INFORMATION:</b><br>- See enclosed staff reports.                                |



## **NEEDHAM PUBLIC HEALTH DIVISION**



**Unit: Public Health Nursing**

**Month: July & August 2022**

**Staff member: Hanna Burnett, Mary Fountaine**

### **Activities and Accomplishments**

| Activity                                    | Notes                                               |
|---------------------------------------------|-----------------------------------------------------|
| International Opioid Overdose Awareness Day | Vigil held 8/31 in Memorial Park                    |
| Infectious Disease Case Investigation       | New Covid-19 guidance from CDC                      |
| Gift of Warmth                              | Referrals generating increased calls for assistance |

### **Summary overview for the month:**

This year's flu vaccine order arrived earlier than normal, on August 4. Due to the Southern Hemisphere flu season coming early, we are planning our first flu clinic for the last week of September, rather than the first of October. Planning is also underway for booster clinics for the new bivalent Covid vaccine.

Mary assisted with the planning of the International Opioid Overdose Awareness Day Vigil, which was held on August 31 in Memorial Park.

Hanna finished summer camp licensing (one additional camp in both July and August) and reporting to DPH. For DVAC, she finalized the new brochure, finished the Train the Trainer for DVAC members, and started goal planning for next year. For A Matter of Balance, a coach training was planned.





# NEEDHAM PUBLIC HEALTH DIVISION



| Communicable Disease            | JUL        | AUG        | SEP      | OCT      | NOV      | DEC      | JAN      | FEB      | MAR      | APR      | MAY      | JUN      | 2023       | 2022        | 2021        |
|---------------------------------|------------|------------|----------|----------|----------|----------|----------|----------|----------|----------|----------|----------|------------|-------------|-------------|
| Amebiasis                       |            |            |          |          |          |          |          |          |          |          |          |          | 0          | 0           | 1           |
| Arbovirus (other)               |            |            |          |          |          |          |          |          |          |          |          |          | 0          | 0           | 0           |
| Babesiosis                      | 1          |            |          |          |          |          |          |          |          |          |          |          | 1          | 3           | 5           |
| Borrelia miyamotoi              |            |            |          |          |          |          |          |          |          |          |          |          | 0          | 1           | 0           |
| Calicivirus/Norovirus           | 1          | 1          |          |          |          |          |          |          |          |          |          |          | 2          | 4           | 1           |
| Campylobacteriosis              | 3          | 2          |          |          |          |          |          |          |          |          |          |          | 5          | 6           | 15          |
| Cryptosporidiosis               |            |            |          |          |          |          |          |          |          |          |          |          | 0          | 1           | 1           |
| Enterovirus                     |            |            |          |          |          |          |          |          |          |          |          |          | 0          | 0           | 0           |
| Giardiasis                      |            |            |          |          |          |          |          |          |          |          |          |          | 0          | 0           | 0           |
| Group A streptococcus           |            |            |          |          |          |          |          |          |          |          |          |          | 0          | 0           | 0           |
| Group B streptococcus           | 1          |            |          |          |          |          |          |          |          |          |          |          | 1          | 2           | 2           |
| Haemophilus influenzae          |            |            |          |          |          |          |          |          |          |          |          |          | 0          | 1           | 1           |
| Hepatitis A                     |            |            |          |          |          |          |          |          |          |          |          |          | 0          | 0           | 0           |
| Hepatitis B Confirmed/Probable  |            |            |          |          |          |          |          |          |          |          |          |          | 0          | 9           | 6           |
| Hepatitis B Contact             |            |            |          |          |          |          |          |          |          |          |          |          | 0          | 0           | 2           |
| Hepatitis C Confirmed           |            |            |          |          |          |          |          |          |          |          |          |          | 0          | 0           | 2           |
| Hepatitis C Probable            |            | 3          |          |          |          |          |          |          |          |          |          |          | 3          | 5           | 2           |
| Human Granulocytic Anaplasmosis |            |            |          |          |          |          |          |          |          |          |          |          | 0          | 2           | 3           |
| Influenza                       |            | 1          |          |          |          |          |          |          |          |          |          |          | 1          | 51          | 1           |
| Legionellosis                   |            |            |          |          |          |          |          |          |          |          |          |          | 0          | 2           | 0           |
| Listeriosis                     |            |            |          |          |          |          |          |          |          |          |          |          | 0          | 1           | 0           |
| Lyme Disease                    | 7          | 13         |          |          |          |          |          |          |          |          |          |          | 20         | 51          | 38          |
| Mumps                           |            |            |          |          |          |          |          |          |          |          |          |          | 0          | 0           | 0           |
| Novel Coronavirus Confirmed     | 169        | 117        |          |          |          |          |          |          |          |          |          |          | 286        | 4153        | 1416        |
| Novel Coronavirus Probable      | 23         | 8          |          |          |          |          |          |          |          |          |          |          | 31         | 484         | 118         |
| Pertussis (Bordetella spp.)     |            |            |          |          |          |          |          |          |          |          |          |          | 0          | 0           | 0           |
| Salmonellosis                   | 1          | 1          |          |          |          |          |          |          |          |          |          |          | 2          | 3           | 3           |
| Shigellosis                     |            |            |          |          |          |          |          |          |          |          |          |          | 0          | 1           | 1           |
| Streptococcus pneumoniae        |            |            |          |          |          |          |          |          |          |          |          |          | 0          | 1           | 0           |
| TB Disease                      |            |            |          |          |          |          |          |          |          |          |          |          | 0          | 0           | 0           |
| Latent TB Infection (Confirmed) |            | 3          |          |          |          |          |          |          |          |          |          |          | 3          | 24          | 21          |
| Latent TB Infection (Suspected) | 1          |            |          |          |          |          |          |          |          |          |          |          | 1          | 10          | 5           |
| Varicella                       | 2          |            |          |          |          |          |          |          |          |          |          |          | 2          | 4           | 1           |
| Vibrio spp                      |            |            |          |          |          |          |          |          |          |          |          |          | 0          | 1           | 0           |
| West Nile Infection             |            |            |          |          |          |          |          |          |          |          |          |          | 0          | 0           | 0           |
| Other (specify in narrative)    |            |            |          |          |          |          |          |          |          |          |          |          | 0          | -           | -           |
| <b>Totals</b>                   | <b>209</b> | <b>149</b> | <b>0</b> | <b>0</b> | <b>0</b> | <b>0</b> | <b>0</b> | <b>0</b> | <b>0</b> | <b>0</b> | <b>0</b> | <b>0</b> | <b>358</b> | <b>4820</b> | <b>1645</b> |
| Reported Cases later Revoked    |            |            |          |          |          |          |          |          |          |          |          |          |            |             |             |





# NEEDHAM PUBLIC HEALTH DIVISION



| Potential Food-Borne Illnesses      | JUL        | AUG        | SEP        | OCT        | NOV        | DEC        | JAN        | FEB        | MAR        | APR        | MAY        | JUN        | 2023        | 2022        | 2021        |
|-------------------------------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|------------|-------------|-------------|-------------|
| Amebiasis                           |            |            |            |            |            |            |            |            |            |            |            |            | 0           | 0           | 1           |
| Calicivirus/Norovirus               | 1          | 1          |            |            |            |            |            |            |            |            |            |            | 2           | 4           | 1           |
| Campylobacteriosis                  | 3          | 2          |            |            |            |            |            |            |            |            |            |            | 5           | 6           | 15          |
| Cryptosporidiosis                   |            |            |            |            |            |            |            |            |            |            |            |            | 0           | 1           | 1           |
| Enterovirus                         |            |            |            |            |            |            |            |            |            |            |            |            | 0           | 0           | 0           |
| Giardiasis                          |            |            |            |            |            |            |            |            |            |            |            |            | 0           | 0           | 0           |
| Listeriosis                         |            |            |            |            |            |            |            |            |            |            |            |            | 0           | 1           | 0           |
| Salmonellosis                       | 1          | 1          |            |            |            |            |            |            |            |            |            |            | 2           | 3           | 3           |
| Shigellosis                         |            |            |            |            |            |            |            |            |            |            |            |            | 0           | 1           | 1           |
| Vibrio spp                          |            |            |            |            |            |            |            |            |            |            |            |            | 0           | 1           | 0           |
| <b>Arbovirus</b>                    | <b>JUL</b> | <b>AUG</b> | <b>SEP</b> | <b>OCT</b> | <b>NOV</b> | <b>DEC</b> | <b>JAN</b> | <b>FEB</b> | <b>MAR</b> | <b>APR</b> | <b>MAY</b> | <b>JUN</b> | <b>2023</b> | <b>2022</b> | <b>2021</b> |
| Arbovirus (other)                   |            |            |            |            |            |            |            |            |            |            |            |            | 0           | 0           | 0           |
| Babesiosis                          | 1          |            |            |            |            |            |            |            |            |            |            |            | 1           | 3           | 5           |
| Borrelia miyamotoi                  |            |            |            |            |            |            |            |            |            |            |            |            | 0           | 1           | 0           |
| HGA/Anaplasmosis                    |            |            |            |            |            |            |            |            |            |            |            |            | 0           | 2           | 3           |
| Lyme Disease                        | 7          | 13         |            |            |            |            |            |            |            |            |            |            | 20          | 51          | 38          |
| West Nile Infection                 |            |            |            |            |            |            |            |            |            |            |            |            | 0           | 0           | 0           |
| <b>Other Communicable Illnesses</b> | <b>JUL</b> | <b>AUG</b> | <b>SEP</b> | <b>OCT</b> | <b>NOV</b> | <b>DEC</b> | <b>JAN</b> | <b>FEB</b> | <b>MAR</b> | <b>APR</b> | <b>MAY</b> | <b>JUN</b> | <b>2023</b> | <b>2022</b> | <b>2021</b> |
| Group A streptococcus               |            |            |            |            |            |            |            |            |            |            |            |            | 0           | 0           | 0           |
| Group B streptococcus               | 1          |            |            |            |            |            |            |            |            |            |            |            | 1           | 2           | 2           |
| Haemophilus influenzae              |            |            |            |            |            |            |            |            |            |            |            |            | 0           | 1           | 1           |
| Hepatitis A                         |            |            |            |            |            |            |            |            |            |            |            |            | 0           | 0           | 0           |
| Hepatitis B Confirmed/Probable      |            |            |            |            |            |            |            |            |            |            |            |            | 0           | 9           | 6           |
| Hepatitis B Contact                 |            |            |            |            |            |            |            |            |            |            |            |            | 0           | 0           | 2           |
| Hepatitis C Confirmed               |            |            |            |            |            |            |            |            |            |            |            |            | 0           | 0           | 2           |
| Hepatitis C Probable                |            | 3          |            |            |            |            |            |            |            |            |            |            | 3           | 5           | 2           |
| Influenza                           |            | 1          |            |            |            |            |            |            |            |            |            |            | 1           | 51          | 1           |
| Legionellosis                       |            |            |            |            |            |            |            |            |            |            |            |            | 0           | 2           | 0           |
| Mumps                               |            |            |            |            |            |            |            |            |            |            |            |            | 0           | 0           | 0           |
| Novel Coronavirus Confirmed         | 169        | 117        |            |            |            |            |            |            |            |            |            |            | 286         | 4153        | 1416        |
| Novel Coronavirus Probable          | 23         | 8          |            |            |            |            |            |            |            |            |            |            | 31          | 484         | 118         |
| Pertussis (Bordetella spp.)         |            |            |            |            |            |            |            |            |            |            |            |            | 0           | 0           | 0           |
| Streptococcus pneumoniae            |            |            |            |            |            |            |            |            |            |            |            |            | 0           | 1           | 0           |
| TB Disease                          |            |            |            |            |            |            |            |            |            |            |            |            | 0           | 0           | 0           |
| Latent TB Infection (Confirmed)     |            | 3          |            |            |            |            |            |            |            |            |            |            | 3           | 24          | 21          |
| Latent TB Infection (Suspected)     | 1          |            |            |            |            |            |            |            |            |            |            |            | 1           | 10          | 5           |
| Varicella                           | 2          |            |            |            |            |            |            |            |            |            |            |            | 2           | 4           | 1           |
| Other (specify in narrative)        |            |            |            |            |            |            |            |            |            |            |            |            | 0           | -           | -           |
| <b>Totals</b>                       | <b>209</b> | <b>149</b> | <b>0</b>   | <b>0</b>   | <b>0</b>   | <b>0</b>   | <b>0</b>   | <b>0</b>   | <b>0</b>   | <b>0</b>   | <b>0</b>   | <b>0</b>   | <b>358</b>  | <b>4820</b> | <b>1645</b> |
| Reported Cases later Revoked        |            |            |            |            |            |            |            |            |            |            |            |            |             |             |             |



# NEEDHAM PUBLIC HEALTH DIVISION



| Immunizations Injections | JUL | AUG | SEP | OCT | NOV | DEC | JAN | FEB | MAR | APR | MAY | JUN | 2023 | 2022 | 2021 |
|--------------------------|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|------|------|------|
| B12                      | 1   | 1   |     |     |     |     |     |     |     |     |     |     | 2    | 14   | 13   |
| Influenza                |     |     |     |     |     |     |     |     |     |     |     |     | 0    | 812  | 1225 |
| TDap                     |     |     |     |     |     |     |     |     |     |     |     |     | 0    | 3    | 0    |
| Covid-19                 | 5   |     |     |     |     |     |     |     |     |     |     |     | 5    | 3792 | 6963 |
| VFC                      |     |     |     |     |     |     |     |     |     |     |     |     | 0    | 4    | 0    |
| Other                    |     |     |     |     |     |     |     |     |     |     |     |     | 0    | 0    | 0    |
| Total                    | 6   | 1   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 7    | 4625 | 8201 |

| Animal-to-Human Bites | JUL | AUG | SEP | OCT | NOV | DEC | JAN | FEB | MAR | APR | MAY | JUN | 2023 | 2022 | 2021 |
|-----------------------|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|------|------|------|
| Dog                   |     |     |     |     |     |     |     |     |     |     |     |     | 0    | 4    | 8    |
| Cat                   |     |     |     |     |     |     |     |     |     |     |     |     | 0    | 0    | 1    |
| Bat                   |     |     |     |     |     |     |     |     |     |     |     |     | 0    | 1    | 7    |
| Skunk                 |     |     |     |     |     |     |     |     |     |     |     |     | 0    | 0    | 0    |
| Raccoon               |     |     |     |     |     |     |     |     |     |     |     |     | 0    | 0    | 1    |
| Other                 |     |     |     |     |     |     |     |     |     |     |     |     | 0    | 0    | 2    |
| Total Bites           | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 5    | 18   |

| Assistance Programs | JUL  | AUG  | SEP | OCT | NOV | DEC | JAN | FEB | MAR | APR | MAY | JUN | 2023 | 2022  | 2021  |
|---------------------|------|------|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|------|-------|-------|
| Food Pantry         |      |      |     |     |     |     |     |     |     |     |     |     | 0    | 0     | 0     |
| Friends             |      |      |     |     |     |     |     |     |     |     |     |     | 0    | 0     | 0     |
| Gift of Warmth      | 5    | 5    |     |     |     |     |     |     |     |     |     |     | 10   | 23    | -     |
| GoW Amount          | 2120 | 1900 |     |     |     |     |     |     |     |     |     |     | 4020 | 13141 | 16956 |
| Parks & Rec         |      |      |     |     |     |     |     |     |     |     |     |     | 0    | 0     | 1     |
| Self Help           |      |      |     |     |     |     |     |     |     |     |     |     | 0    | 1     | 2     |
| Fuel Assistance     |      |      |     |     |     |     |     |     |     |     |     |     | 0    | -     | -     |

|                        |   |
|------------------------|---|
| Donations:             | 0 |
| Giftcards Distributed: | 0 |



## **NEEDHAM PUBLIC HEALTH DIVISION**



**Unit:** Epidemiology

**Date:** July and August 2022

**Staff member:** Julie McCarthy

### **Activities and Accomplishments**

| Activity                         | Notes                                                                                                                                                                                                                                                                                 |
|----------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| COVID-19 Update                  | PowerPoint slides providing an update on COVID-19 in Needham and MA based on feedback from previous Board of Health meeting                                                                                                                                                           |
| Healthy Needham                  | Built ArcGIS StoryMaps site as base for new Healthy Needham program                                                                                                                                                                                                                   |
| Needham Public Health Website    | Published new Needham Public Health website structure and content                                                                                                                                                                                                                     |
| Accreditation Steering Committee | Community Health Assessment research and data collection, developed outline of CHA                                                                                                                                                                                                    |
| Other miscellaneous:             | <b>8/3/22:</b> Held Zoom class for residents about ticks/mosquitoes and the diseases they carry/how to prevent them<br><b>8/9/22:</b> Needham Channel interview on Monkeypox<br><a href="https://www.youtube.com/watch?v=qFxFW-8Mrww">https://www.youtube.com/watch?v=qFxFW-8Mrww</a> |

**Summary overview for the months:** In the months of July and August, Julie worked with Ally Littlefield on a program called Healthy Needham. The program will utilize ArcGIS StoryMaps as a guide for residents to learn about some components of a healthy lifestyle (physical activity, nutrition, food safety, food access) and resources available in Needham. The site will feature videos and links to existing state and federal resources as well as maps identifying Needham specific resources. We will promote the program at Harvest Fair in October.

Also in July and August, the project to restructure the Needham Public Health Website was completed, along with adding new content based on feedback from the Public Health Division employees.

Another primary focus was on the Community Health Assessment, a requirement of accreditation. In preparation of writing the Assessment (CHA), data from the past 5 years was gathered from the Public Health Division, other town departments, local partners, state resources (MDPH), federal resources (CDC, Census Bureau). After reviewing other CHAs from other health departments, we outlined our CHA and writing will begin in September/October.



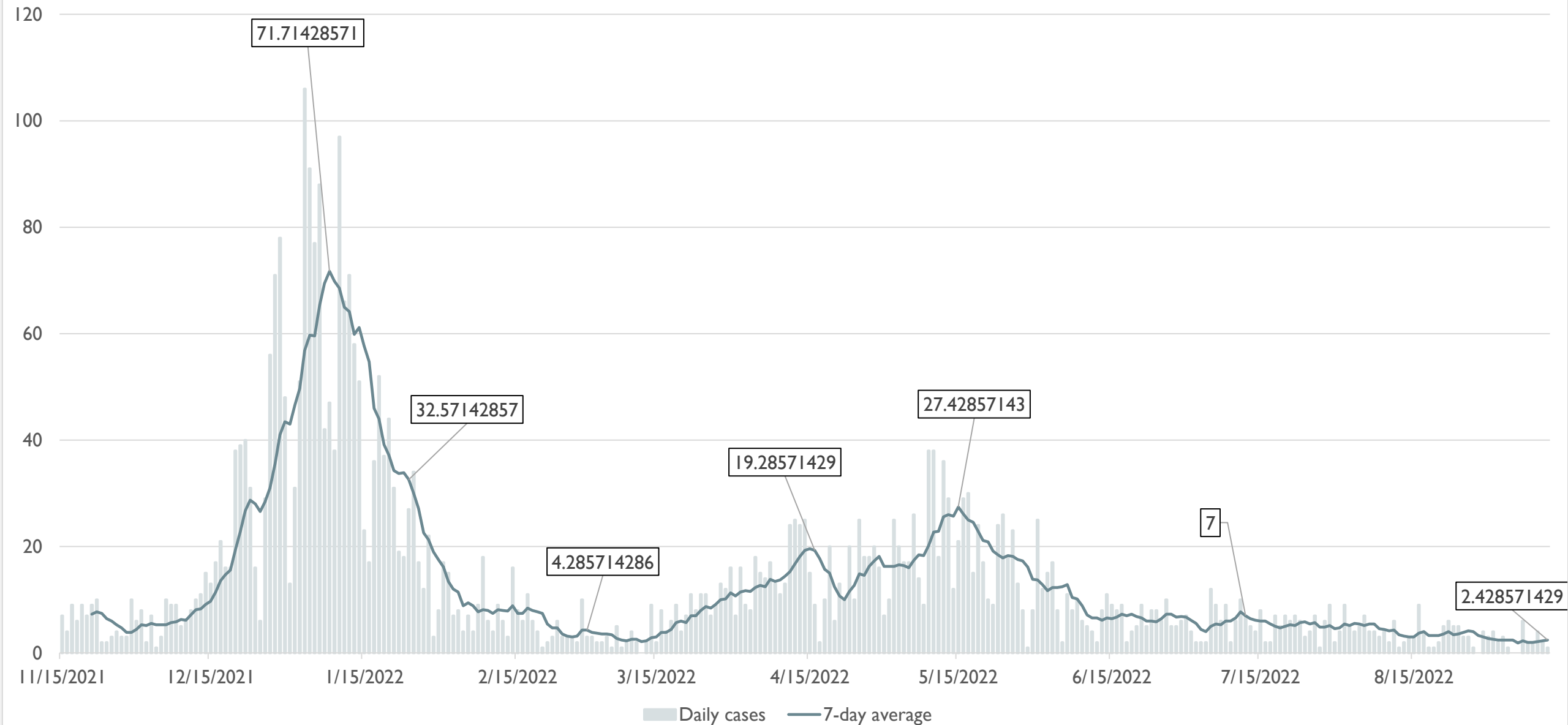


# COVID-19 UPDATE

September 20, 2022

Julie McCarthy

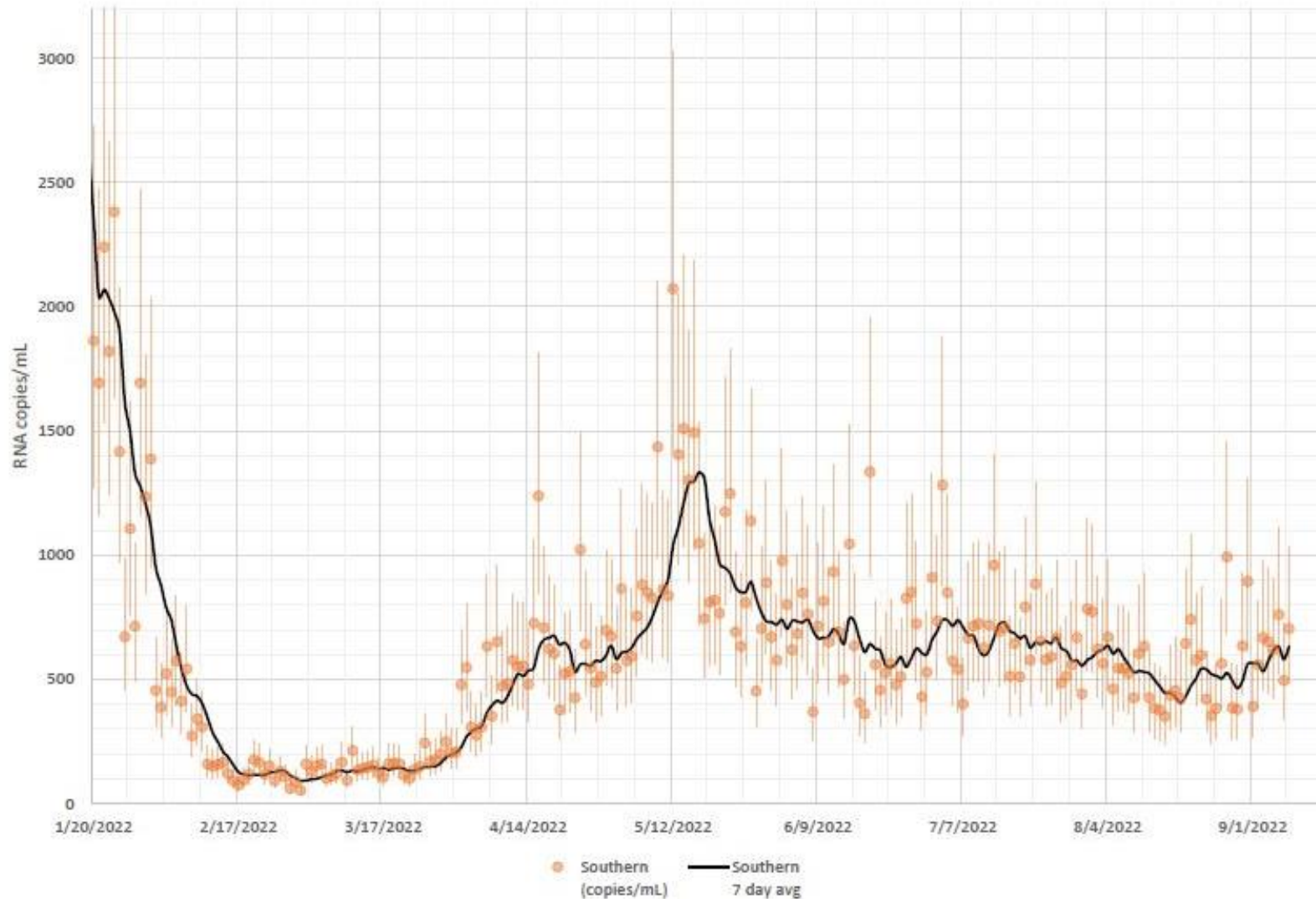
# Needham Daily Cases 11/15/21-9/11/22



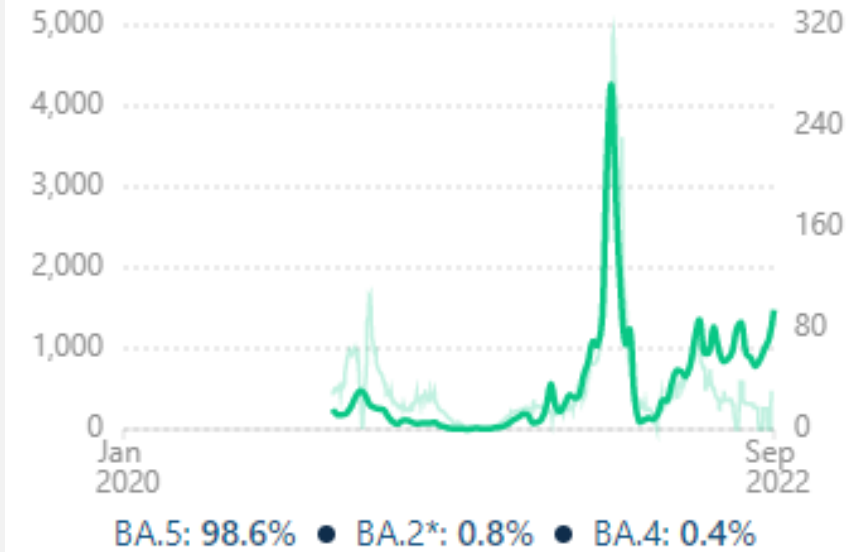
• NOTE: Does NOT include at-home tests

# WASTEWATER

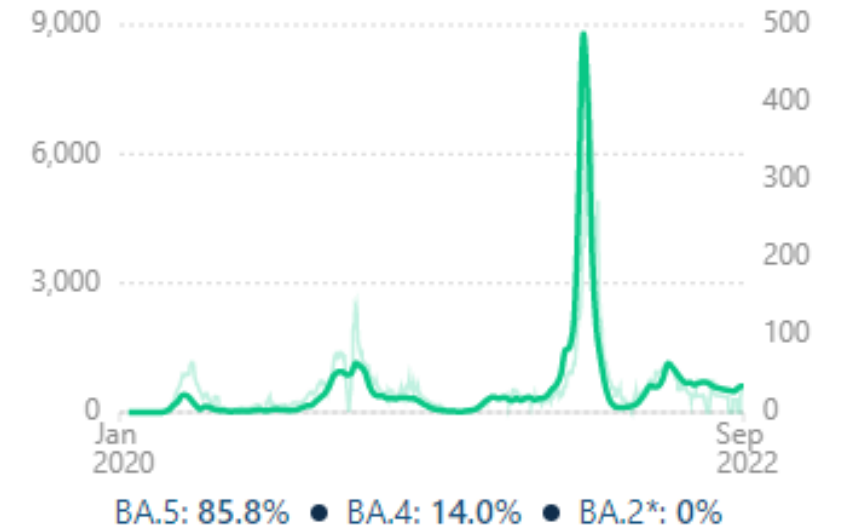
Recent South System Viral RNA Signal by Date



## Middlesex County, MA



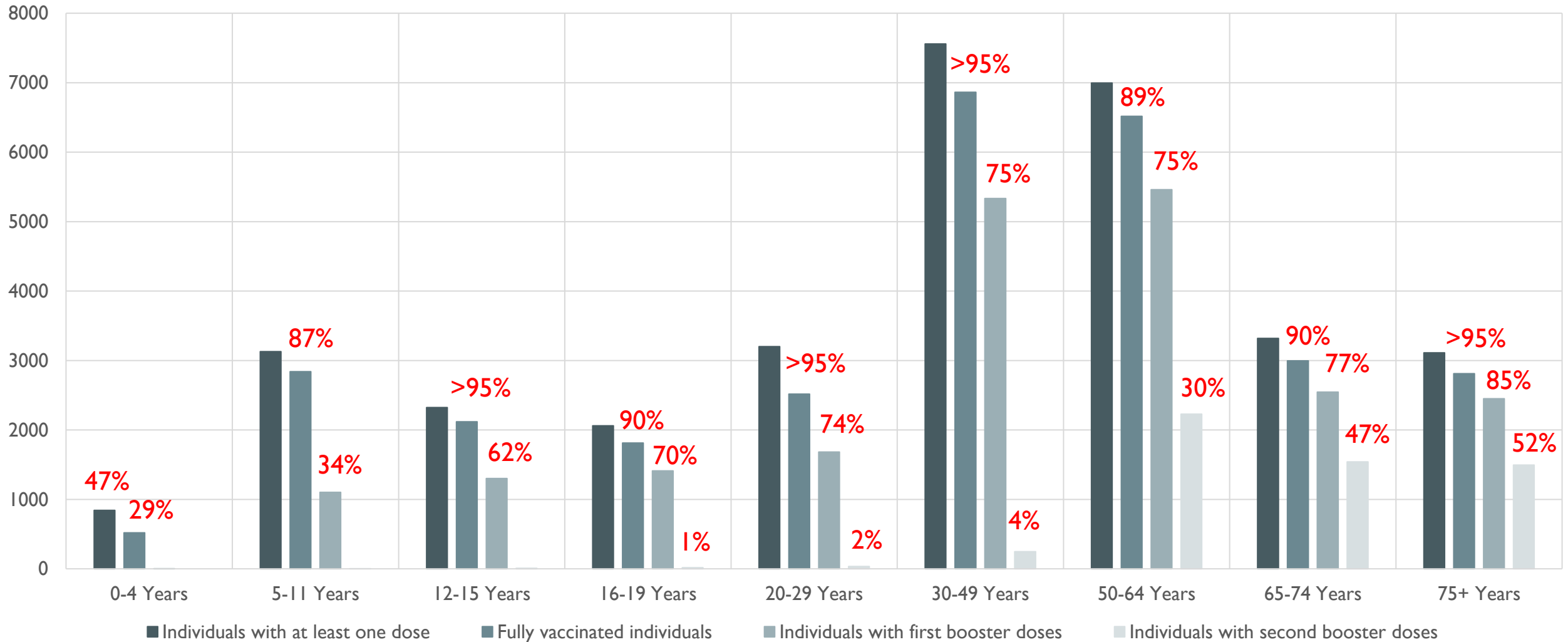
## Suffolk County, MA



>95% fully vaccinated in ages 5+

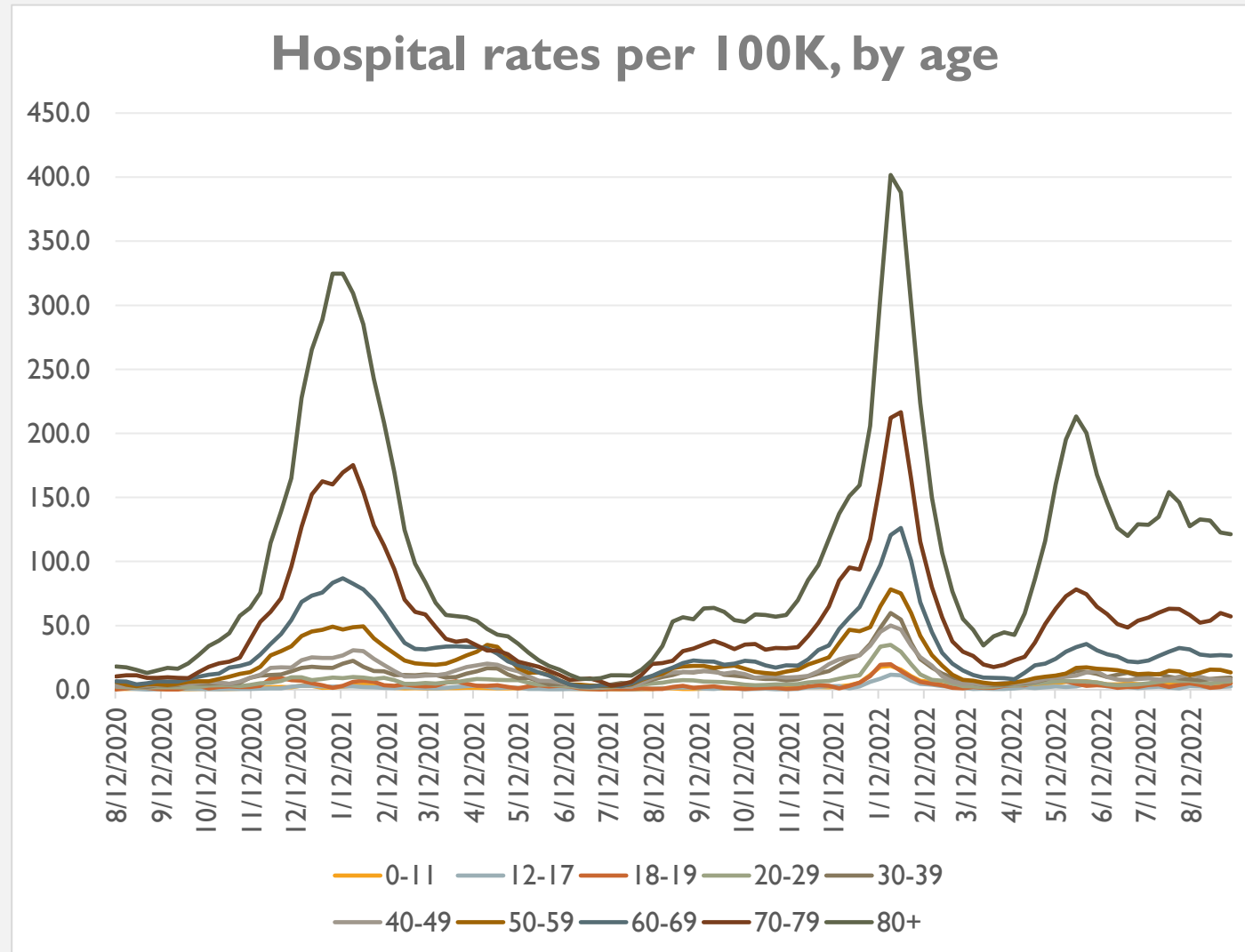
## NEEDHAM VACCINATION AND BOOSTER RATE

90% of Needham residents are fully vaccinated; 66% have received booster doses

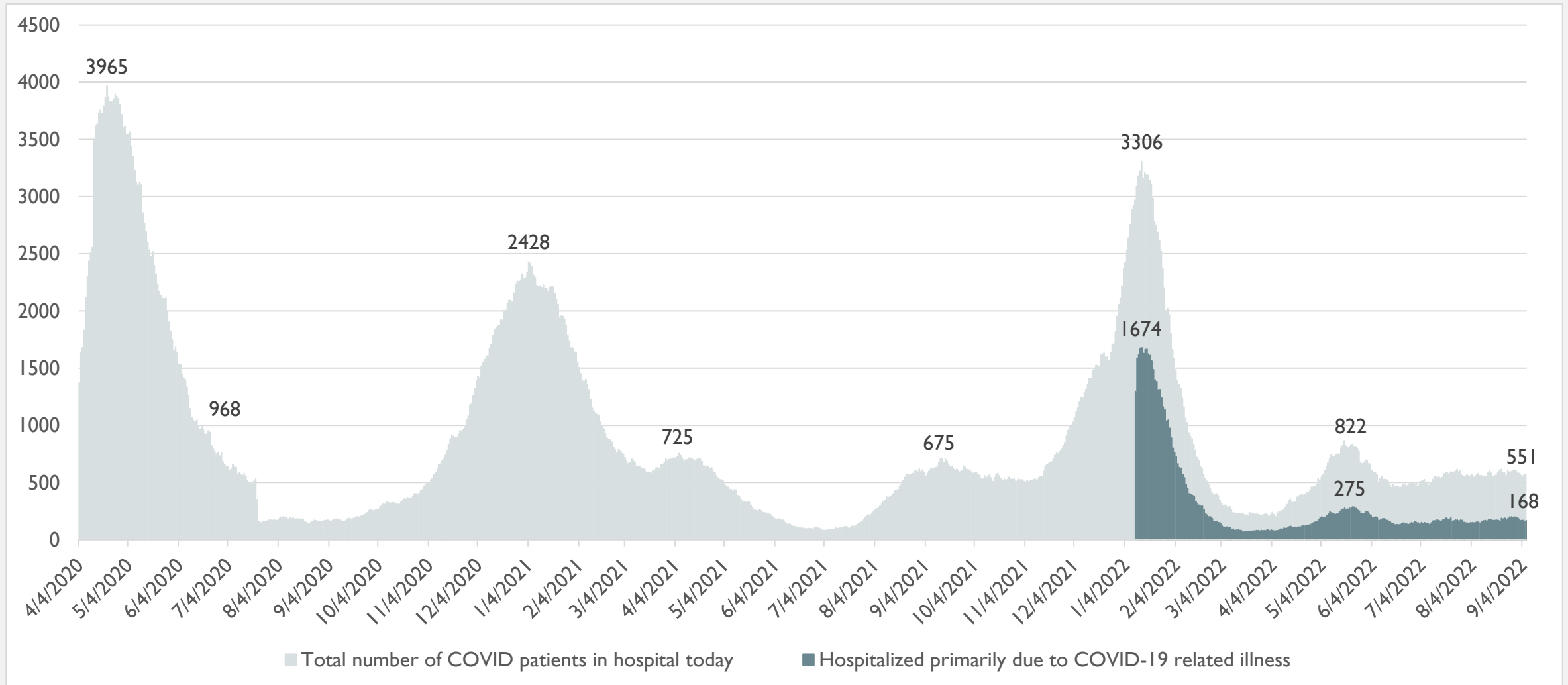


# HOSPITALIZATION RATES (PER 100K)

| Age Group | Hosp. rate <u>current</u> reporting period (8/21-9/3/22) | Hosp. rate <u>previous</u> reporting period (8/14-8/27/22) | Hosp. rate <u>1 year ago</u> (8/22-9/4/21) |
|-----------|----------------------------------------------------------|------------------------------------------------------------|--------------------------------------------|
| 0-11      | 5.1                                                      | 4.7                                                        | 0.6                                        |
| 12-17     | 2.5                                                      | 2.0                                                        | 1.4                                        |
| 18-19     | 5.0                                                      | 2.0                                                        | 1.5                                        |
| 20-29     | 6.4                                                      | 5.7                                                        | 7.2                                        |
| 30-39     | 9.4                                                      | 9.0                                                        | 13.4                                       |
| 40-49     | 8.1                                                      | 7.9                                                        | 13.8                                       |
| 50-59     | 13.5                                                     | 15.3                                                       | 18.5                                       |
| 60-69     | 26.4                                                     | 27.0                                                       | 22.7                                       |
| 70-79     | 57.0                                                     | 59.8                                                       | 32.1                                       |
| 80+       | 121.3                                                    | 122.6                                                      | 54.9                                       |



# TOTAL COVID PATIENTS IN HOSPITAL VS HOSPITALIZED PRIMARILY DUE TO COVID





## NEEDHAM PUBLIC HEALTH DIVISION



### Unit: Substance Use Prevention

Date: July 2022

Staff: Karen Shannon, Karen Mullen, Monica De Winter, Angi MacDonnell, and Jazmine Hurley

### Activities and Accomplishments

| Activity             | Notes                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
|----------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| SPAN Projects/Events | <ul style="list-style-type: none"><li>• <b>Needham International Overdose Awareness Day, Wed, August 31 at the Memorial Park Gazebo.</b> Event will include a vigil, speakers and resource tables. A 2,290 flag exhibit, representing the MA lives lost to overdose in 2021, will be installed on August 29 along the Memorial Park area. SPAN and Needham Public Health staff have been working on the event planning committee to assist event host, Deb Schmill, of the Becca Schmill Foundation.</li><li>• <b>SPAN Mental Health Awareness Working Group</b> – four members of the SPAN Community Action Team have created a working group to investigate and identify key concerns around Needham youth mental health. More information on the group's goals will be forthcoming.</li><li>• <b>SPAN relationship building:</b> Karen S. met with several members of the Needham Public Schools administration to share coalition goals and ideas around youth substance use to build partnerships with key personnel in the Needham schools. One NPS administrator, Denise Domnarski, agreed to join the SPAN Steering Committee.</li><li>• <b>SPAN tabling at Rosemary Pool:</b> Angi MacD. greeted pool-goers this month in a pilot effort to raise awareness about SPAN and substance use resources for families. More dates are planned in August.</li></ul> |
| STOP Act grant       | <p>SAMHSA grant: STOPing Underage Access and Use of Alcohol: Codifying Youth, Parent and Retailer Education and Compliance in Needham, MA</p> <ul style="list-style-type: none"><li>• June TIPS follow up included: mailing TIPS training certificates to the ten participants and publishing a press release- which was posted in The Hometown Weekly.</li><li>• Budget finalized for Year 2 of grant.</li></ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |
| SALSA                | <p>During July, Karen M., SALSA Project Coordinator, established purchase orders for the upcoming SALSA program expenses for the 2022-23 school year. SALSA received a 3-year mini grant from BIDNeedham for a total of \$18,000 to fund student training, transportation and other costs associated with the Pollard Middle</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |



## NEEDHAM PUBLIC HEALTH DIVISION



|                                                              |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |
|--------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|                                                              | School 8 <sup>th</sup> grade Wellness class presentations conducted by SALSA students.                                                                                                                                                                                                                                                                                                                                                                                                                                |
| Medical Marijuana Regulations Research and Review            | Research and preparation of document outlining discounts offered by medical treatment centers in MA for review by Board of Health. Amendments to the BOH Medical Marijuana Regulations, Article 20, await a final review by Board members.                                                                                                                                                                                                                                                                            |
| MetroWest Adolescent Health Survey (WMAHS)                   | Jazmine Hurley created a slide deck presentation capturing key highlights of the 2021 MWAHS data for internal SPAN planning this summer. The SPAN Action Team leaders and members of the Mental Health Awareness Working Group reviewed the slides during their planning meetings. SPAN plans to share this data in the fall at a Coalition meeting, once the data has been presented to the Needham School Committee.                                                                                                |
| SPAN Parent Survey                                           | The summary report of the 2022 Needham Parent Survey was released to the Prevention Team on July 20. The report provides an analysis of 181 completed surveys by Needham parents of children in grades 6 – 12. This data shares valuable insights on the attitudes, beliefs and perceptions of parents around youth substance use and will be presented at the SPAN fall Coalition meeting. SPAN uses the data alongside the MWAHS data to inform their prevention priorities and strategies for youth substance use. |
| Project ECHO: Cannabis Prevention in the Era of Legalization | SPAN's joint application with Natick 180 was approved for acceptance into the 2022-23 cohort of Project ECHO, a cannabis prevention program for New England coalitions. The program is hosted by the PTTC of New England and will meet monthly from September through May 2023.                                                                                                                                                                                                                                       |
| Mass Call 3 Grant                                            | Karen S. met with Carol Read to explore the possibility of contracting the Diversity, Equity and Inclusion consultant who presented 3 training webinars to Mass Call 3 grantees (Needham, Dedham, Westwood and Walpole) for SPAN member training.                                                                                                                                                                                                                                                                     |
| Mental Health First Aid (MHFA)                               | Karen S. and Sara Shine met with Denise Domnarski, Director of Wellness for NPS grades K – 12, to discuss an approach for delivering Teen MHFA to Needham High School students. More on this to come.                                                                                                                                                                                                                                                                                                                 |
| Parent Al-anon group                                         | Meetings held every Monday evening. Attendance remains steady averaging 6- 14 people each week. Hometown Weekly continues free publishing of meeting announcements in Needham edition.                                                                                                                                                                                                                                                                                                                                |
| Training                                                     | Substance Use and HIV, PTTC, 7/26<br>Older Adults Substance Misuse Trends and Prevention Strategies ,PTTC, 7/27<br>Opioid toolkit webinar<br>Suicide Prevention 988 Implementation, 7/6                                                                                                                                                                                                                                                                                                                               |

**Summary for Month of July 2022:** Focus this month included SPAN planning for the upcoming coalition year, including review of the 2021 MWAHS data with SPAN Action Team Leaders. Outreach to build awareness of SPAN and its programs and resources included meetings with NPS administrators and tabling at the Rosemary Pool.





## NEEDHAM PUBLIC HEALTH DIVISION



### Unit: Substance Use Prevention

Date: August 2022

Staff: Karen Shannon, Karen Mullen, Monica De Winter, Angi MacDonnell, and Jazmine Hurley

### Activities and Accomplishments

| Activity             | Notes                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |
|----------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| SPAN Projects/Events | <ul style="list-style-type: none"><li>• <b>Needham International Overdose Awareness Day, Wed, August 31 at the Memorial Park Gazebo</b>- over 100 people attended, including members of the Needham Board of Health and Select Board. The event included a display of 2,290 flags, representing the MA lives lost to overdose in 2021. SPAN staff and Mary Fountaine of Public Health Nursing assisted in the event planning led by Deb Schmill of the Becca Schmill Foundation. The Select Board declared August 31 as Needham Overdose Awareness Day at a recent Select Board meeting.</li><li>• Angi MacDonnell and 2 SALSA student-athletes presented at the NHS Athletic Coaches meeting on August 25.</li><li>• Angi and Karen S. staffed a SPAN table at Rosemary Pool to raise awareness around the coalition and provide substance use resources to community members.</li><li>• Angi MacDonnell and Karen S. met with the new NHS School Resource Officer, Joe Brienze, and Sgt. Michael Lamb of Needham Police and CCIT member.</li><li>• Community communications included: August SPAN newsletter, updates to the SPAN website and social media accounts with current events, information and resources.</li></ul> |
| STOP Act grant       | <p>SAMHSA grant: STOPing Underage Access and Use of Alcohol: Codifying Youth, Parent and Retailer Education and Compliance in Needham, MA:</p> <p>Meeting held with Town Manager's staff to continue the discussion on alcohol license renewals and opportunities for integrating TIPS certifications as a renewal requirement.</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |
| SALSA                | <ul style="list-style-type: none"><li>• 12 SALSA youth prevention advocates contributed 30 hours of service in Needham during August.</li><li>• 2 SALSA Youth Prevention Advocates volunteered to partner with SPAN and the Becca Schmill Foundation to plan International Overdose Awareness Day in Needham.</li><li>• 2 SALSA members spoke to NHS coaches about athletes as influencers. They believe athletes and coaches should use their</li></ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |



## NEEDHAM PUBLIC HEALTH DIVISION



|                                                              |                                                                                                                                                                                                                                                                        |
|--------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|                                                              | <p>influence for good. They challenged NHS coaches to nominate athletes to join SALSA as prevention advocates.</p> <ul style="list-style-type: none"><li>• SALSA leader, Maxim Grin, received the Ray of Hope award by Needham Youth &amp; Family Services.</li></ul>  |
| Medical Marijuana Regulations Research and Review            | Research and preparation of document outlining discounts offered by medical treatment centers in MA for review by Board of Health. Amendments to the BOH Medical Marijuana Regulations, Article 20, await a final review by Board members.                             |
| MetroWest Adolescent Health Survey (WMAHS)                   | SPAN plans to share the 2021 MWAHS and Parent Survey data at a fall Coalition meeting, once the data is presented to the Needham School Committee at their September 20 meeting.                                                                                       |
|                                                              |                                                                                                                                                                                                                                                                        |
| Project ECHO: Cannabis Prevention in the Era of Legalization | Prevention Team members attended the virtual orientation for the Cannabis Prevention Program. Monthly sessions with the prevention cohort begin in September. Needham and Natick Public Health staff teamed to represent their prevention coalitions for this program. |
|                                                              |                                                                                                                                                                                                                                                                        |
| Parent Al-anon group                                         | Meetings held every Monday evening. Attendance remains steady averaging 6- 14 people each week. Hometown Weekly continues free publishing of meeting announcements in Needham edition.                                                                                 |
| Training                                                     | <p>NPN Conference/Webinar 8/23, 8/24 8/25</p> <p>Awkward Talk – podcast, 8/24 What College Freshman need to Know</p> <p>CADCA Webinar- Youth Engagement &amp; Policy 8/31</p>                                                                                          |

**Summary for Month of August 2022:** Focus this month included preparation for SPAN action team, steering and quarterly meetings for the fall schedule, and outreach around SPAN resources including SPAN tabling at the Overdose Awareness Day event and at Rosemary Pool.

# Massachusetts Wants a Return of Happy Hours. Its Restaurants Don't

Two-for-one deals and other promotional offers would drive up insurance costs while cutting into sales, local operators contend.

By [Peter Romeo](#) on Jul. 28, 2022

Legislators in Massachusetts want to bring back happy hours after a 38-year ban, but the state's restaurant industry doesn't think that's such a good idea.

The Massachusetts Restaurant Association has come out strongly against the proposal because of fears the re-legalization of two-for-one drink specials and other afterwork drink promotions will do more harm than good.

For one thing, the move will likely send insurance rates soaring as the threat of server liability lawsuits escalates back to the pre-ban level of the early 1980s, MRA CEO Stephen Clark said in a letter sent Tuesday to state legislative leaders.

"These days, liquor liability insurance is relatively inexpensive and is mandated," Clark wrote. "A return to the old days will result in skyrocketing costs for all."

In addition, restaurants with bars "don't want to get into price wars," he said in an email to Restaurant Business.

Massachusetts' consumers would understandably welcome an opportunity to get two drinks for the price of one, Clark said in his letter to lawmakers. "Consumers would take two-for-one gas, two-for-one concert tickets, really two-for-one anything if you asked them," he wrote.

But operators would be walloped by the negative impact on sales. Two-for-one drinks means cutting the revenues in half. They could also foster what Clark described as a race to the bottom.

Before drink promotions were outlawed in 1984, “better establishments with higher costs found themselves competing with the bar across the street’s predatory pricing policies,” he explained. “There is no protection that this new legislative idea will not have the same impact on local restaurants trying to recover from the pandemic.”

And if the industry’s sales diminish, so do state sales-tax revenues, he noted.

All in all, concluded Clark, the industry would prefer to leave things as is.

“For the last four decades, the present public policy in Massachusetts has worked,” he wrote. “There has not been outcry from industry to change these laws.”

Legislative proponents of the pro-happy-hour measure say the ban should be reconsidered because the world has changed in 38 years. For instance, there were no low-cost cab-hailing services like Uber or Lyft available to happy hour revelers back in the early 1980s.

Plus, the measure passed by the state Senate would give control over happy hour rules to cities and towns, which could use the offer to bolster consumer traffic for local business areas.

Proponents also cite a 2021 poll that found 70% of Massachusetts residents favor a re-legalization of happy hour discounts.

It’s not clear if the state House of Representatives will adopt legalization. Gov. Charlie Baker has expressed opposition, but his office more recently indicated that Baker would consider the measure as approved by the Senate.

*Members help make our journalism possible. Become a Restaurant Business member today and unlock exclusive benefits, including unlimited access to all of our content. [Sign up here](#).*



## NEEDHAM PUBLIC HEALTH DIVISION



**Unit: Substance Use Prevention MassCALL3 grant Dedham- Needham- Walpole- Westwood**

**Date: July 2022**

**Staff member: Carol Read**

**Activities and Accomplishments- Meetings virtual TEAMS- Zoom- FaceTime unless otherwise noted.**

| Activity                                                                                                                                                                                                                                                                     | Notes                                                                                                                                                                                                                                                                                                                                                                 |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Homelessness Task Force- 7/20</b> Facilitator Jessica Moss, Assistant Director Aging Services. <b>Purpose:</b> To offer resources and support to Needham residents experiencing homelessness or in imminent risk of homelessness                                          | "An interdisciplinary team of Town of Needham employees under umbrella of the Community Crisis Intervention Team seeking to provide direct support for Needham residents experiencing or at risk for homelessness."                                                                                                                                                   |
| <b>Mass. Department of Public Health- Local Boards of Health Interagency COVID-19 response- 7/12 &amp; 7/26</b> OLRH, Dr. Sam Wong,   MDPH Dr. C Brown, Epidemiologist.                                                                                                      | Bi-monthly Tuesday webinar. Interagency panel members representing all state agency services. Programs, services, resources & all data related COVID-19 and behavioral health.                                                                                                                                                                                        |
| <b>Needham Public Health Division (NPHD) staff meeting-7/12</b> Timothy McDonald, Health & Human Services Director, Assistant Public Health Directors: Tiffany Zike, RN, MPH & Tara Gurge, MPH, RS                                                                           | Staff program sharing- status on project progresses including accreditation, resident support, environmental health, epidemiology projects, nursing, prevention and BOH related goals. COVID-19 updates                                                                                                                                                               |
| <b>Diversion Coordinator- 7/12</b> Shari Musmon, LICSW<br>Needham Police Department                                                                                                                                                                                          | Request for program review, intervention strategies, substance use education materials (youth and family) NIDA Teens   SAMHSA   MGH   Boston Children's Hospital ASAP                                                                                                                                                                                                 |
| <b>Ben Spooner, CPS- 7/14   7/25</b> Technical Assistance Center for Strategic Prevention Support (CSPS) Shari Kessel Schneider, MPH, EDC – MetroWest Adolescent Health Survey- Project Director                                                                             | MassCALL3 strategic planning: Status of data collection processes (qualitative- quantitative)   youth risk behavior surveys grades 6-8   9-12 Walpole & Westwood- Project scope, question set, timeline and contract cost.                                                                                                                                            |
| <b>MassCALL3 Project Coordinator- 7/6   7/8   7/13   7/19   7/22</b> Ellisa Dockstader, MPH. Resigned for full time position Community Prevention. ABCD Boston.                                                                                                              | MassCALL3 Strategic Planning status<br>Data collection processes (qualitative) Focus groups (8 youth FG- 2 adult FG) Key Stakeholder Interviews (14 KSIs) DEI program report   Demographics                                                                                                                                                                           |
| <b>Needham Board of Health: 7/19</b> Tim McDonald, Director Health & Human Services, Tiffany Zike, RN, MPH Assistant Public Health Director and Tara Gurge, MPH, Assistant Public Health Director. Diana Acosta, MPH Manager PHE Shared Services grants, Dover and Medfield. | Agenda: Staff reports   COVID-19 Update: Case-Vaccinations-Hospitalization data<br><b>Continuation:</b> Discussion of Restaurant Compliance 105 CMR 590.00: State Sanitary Code Chapter X: Minimum Sanitation Standards for Food Establishments. Proposed Revisions Article 20: Regulation to Ensure the Sanitary and Safe Operations of Marijuana Treatment Centers. |
| <b>Community Crisis Intervention Team (CCIT)- 7/19</b> Facilitator: Deputy Chief Chris Baker Core Team monthly meeting. Town staff service providers.                                                                                                                        | Case support for residents navigating acute and chronic substance use disorders and/or mental health conditions, homelessness and domestic violence.                                                                                                                                                                                                                  |



# NEEDHAM PUBLIC HEALTH DIVISION



|                                                                                                                                                                                                                                                      |                                                                                                                                                                                                                                                                                                                                                    |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Walpole &amp; Westwood Public Schools-</b> 7/25 Youth survey project planning. Bridget Gough, Superintendent Walpole- Emily Parks, Superintendent, Westwood. Funded Needham MassCALL3 FY23 grant                                                  | Review and discussion MetroWest Adolescent Health Survey (MWAHS) Administered 2006-2021. Abbreviated on-line surveys grades 6-8 and 9-12 October 2022. Question set, protocols, parent communications and timeline.                                                                                                                                |
| <b>Needham Supervision-</b> 7/1   7/8 (2) 7/21  7/28 Tiffany Zike, RN, MPH Assistant Public Health Director. Review and discussion of FY23 MassCALL3 programmatic and financial compliance. 7/14 Timothy McDonald, Director Health & Human Services. | (1) FY23 budget -contracts (DEI- Evaluation) (2) Qualitative data collection: MWAHS Walpole/Westwood Public Schools -Key Stakeholder Interviews- Focus Groups (3) Status update: SAPHE Public Health Excellence grant shared services MDPH- CDC COVID -19 case guidance, contact tracing- epidemiology. Needham Public Health, Dover and Medfield. |
| <b>Boston University School of Public Health-</b> 7/22 David Jernigan, PhD., Assistant Dean, Public Health Practice. Request student semester supervision, alcohol policy education and advocacy mentoring.                                          | Marcella Lampon, BUSPH candidate Health Law, Policy and Management course. Weekly virtual mentoring meetings September-December.                                                                                                                                                                                                                   |
| <b>SPAN prevention-</b> 7/20 Karen Shannon, CPS Director Needham Prevention.                                                                                                                                                                         | Review capacity building and strategy implementation SAMHSA STOP Act grant. Alcohol licensee in person trainings TIPs and Licensee compliance checks, Needham Police.                                                                                                                                                                              |
| <b>MassCALL3 grant-</b> 7/28 EIM-Virtual Gateway Lisa McDonough, Town Accountant                                                                                                                                                                     | Review status new FY23 contract \$250,000 Final June invoice reimbursement.                                                                                                                                                                                                                                                                        |
| <b>Walpole Public Health –</b> 7/25 Chris Tocci BUSPH DPH summer intern. Guidance on BUSPH Practicum project scope, intersections with MDPH summer internship goals.                                                                                 | MDPH final project review (MassCALL3 grant data collection processes Walpole stakeholder interview. Prevention capacity building strategies.                                                                                                                                                                                                       |
| <b>MHOA Conference 2022</b> 7/15   7/18 Emails-Calls CCIT programs: Taunton, Kathy Lalor   Brookline Annabelle Lane   Framingham Advocates                                                                                                           | Outreach to trainers Community Crisis Intervention Team program leaders                                                                                                                                                                                                                                                                            |
| <b>Resident support</b> (2) cases<br>(1) Hoarding Environmental Health<br>(2) Acute mental health- crisis town staff interactions, safety concerns.                                                                                                  | Needham Police – Public Health -Social work staff consultations, linkages with Health & Human Services Department management, staff and state resources.                                                                                                                                                                                           |

Holiday (1) July 4<sup>th</sup> Vacation hours (34.5) Total for weeks ending July 9<sup>th</sup>, 16<sup>th</sup>, 23<sup>rd</sup> and 30<sup>th</sup>

## Summary overview for the month:

FY23 budget \$250,000. BSAS contract, UFR allocation FTE (2) | Contracts | Training | Youth survey MWAHS MassCALL3 contracts- scopes of work: DEI RIZE & Evaluation/Strategic Planning EDC Prevention Solutions NPN 2022 August 23<sup>rd</sup>, 24<sup>th</sup>, 25<sup>th</sup> Conference registration processes, NPHD- MassCALL3 8 staff \$350





## **NEEDHAM PUBLIC HEALTH DIVISION**



**Unit: Substance Use Prevention MassCALL3 grant Dedham- Needham- Walpole- Westwood**

**Date: August 2022**

**Staff member: Carol Read**

**Activities and Accomplishments- Meetings and trainings attended through virtual platforms TEAMS-Zoom- FaceTime unless otherwise noted.**

| Activity                                                                                                                                                                                                                                                                                                                                                                    | Notes                                                                                                                                                                                                                                                                                                                                                                                                 |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Mass. Department of Public Health- Local Boards of Health Interagency COVID-19 response- 8/9   8/23</b> OLRH, Dr. Sam Wong,   MDPH Dr. C Brown, Epidemiologist.                                                                                                                                                                                                          | Bi-monthly Tuesday webinar. Interagency panel members representing all state agency services. Programs, services, resources & all data related COVID-19 and behavioral health.                                                                                                                                                                                                                        |
| <b>Needham Public Health Division (NPHD) Staff meeting-</b> 8/9 Timothy McDonald, Health & Human Services Director, Assistant Public Health Directors: Tiffany Zike, RN, MPH & Tara Gurge, MPH, RS                                                                                                                                                                          | Staff program sharing- status on project progresses including accreditation, resident support, environmental health, epidemiology projects, nursing, prevention and BOH goals. COVID-19 data. Next meeting: 9/13                                                                                                                                                                                      |
| <b>OLRH- Capacity Assessment Kick Off meeting-</b> 8/30 Public Health Excellence (PHE) Grant Program for shared services. Needham Public Health lead agency with Dover and Medfield. Aimee Petrosky, MPH, Director Performance Standards- Project lead: Bryan Eustis, MPH, BME Strategies. MHOA Subject Matter Experts (SMEs) review. Funded SAPHE Act and ARPA allocation. | 3 Phase project- PH staff and BOH members<br>Phase 1: Baseline Capacity Assessment against existing statutory and state regulatory obligations for Boards of Health<br>Phase 2: Workforce Survey on education, training, and experiences. Phase 3: Document Request, inspections of food establishments, housing units, Title 5/septic issues, and other establishments subject to MA Sanitation Code |
| <b>Healthy People 2030 8/24 Civic Engagement as a Social Determinant of Health</b> Dr. Paul Reed, Deputy Assistant Secretary of Health- Director Office of Disease Prevention and Health Promotion. <a href="https://health.gov/healthypeople">https://health.gov/healthypeople</a>                                                                                         | Agenda: Healthy People 2030 objectives- Research, civic engagement as a social determinant of health- Building civic capacity as a path to long term resilience. Dr. Somava Saha, Wellbeing in the Nation Network   Nico Pronk, PhD HealthPartners Institute                                                                                                                                          |
| <b>Ben Spooner, CPS-</b> 8/9   8/16   8/17   8/30 Technical Assistance Center for Strategic Prevention Support (CSPS) Shari Kessel Schneider, MPH, EDC – 8/9   8/16   8/26 MetroWest Adolescent Health Survey- Project Director (Call 8/19)                                                                                                                                 | MassCALL3 strategic planning: Status of data collection processes (qualitative- quantitative)   youth risk behavior surveys grades 6-8   9-12 Walpole & Westwood- Project scope, question set, timeline and contract cost. Online administration October 2022- English, Spanish and Portuguese                                                                                                        |
| <b>Easton Wings of Hope DFC grant coalition-</b> 8/3 Kelly Reed, Healthy Living Community Outreach Director, Old Colony YMCA.                                                                                                                                                                                                                                               | Request information, strategies and resources- prevention capacity building. Parent Survey template and communication procedures. With Karen Shannon, CPS, SPAN                                                                                                                                                                                                                                       |



# NEEDHAM PUBLIC HEALTH DIVISION



|                                                                                                                                                                                                                                                                                                                                           |                                                                                                                                                                                                                                                                                                                                                    |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Walpole &amp; Westwood Public Schools- 8/22</b><br>Youth survey project planning. Bridget Gough, Superintendent Walpole Public Schools (Call 8/11) Westwood Health Education Director, Tim Chant. October 2022, online administration.                                                                                                 | Walpole Principals Middle/High School Review MetroWest Adolescent Health Survey Administered 2006- 2021. On-line surveys 6-8 and 9-12. Scope: Question set, protocols, parent communications and timeline.                                                                                                                                         |
| <b>Needham Supervision- 8/1   8/9 \ 8/12   8/29</b><br><b>Tiffany Zike</b> , RN, MPH Assistant Public Health Director. Review and discussion of FY23 MassCALL3 programmatic and financial compliance.<br>8/25 Timothy McDonald, Director Health & Human Services. MHOA Conference- PHE Capacity Assessment Project scope – Medfield BOH   | (1) FY23 budget -contracts (DEI- Evaluation) (2) Qualitative data collection: MWAHS Walpole/Westwood Public Schools -Key Stakeholder Interviews- Focus Groups (3) Status update: SAPHE Public Health Excellence grant shared services Capacity Assessment Project. Needham Public Health, Dover and Medfield.                                      |
| <b>Opioid Recovery and Remediation webinar 8/11</b><br>Deidre Calvert, Director, MDPH-BSAS   Gillian Feiner Office AG- Erica Piedade, Director Workforce Development OLRH. Municipal funds: prevention, harm reduction, treatment and recovery.                                                                                           | DPH- BSAS Mass Office Attorney General- OLRH- DOR Division of Local Services- Office of Inspector General. <a href="https://www.mass.gov/info-details/guidance-for-municipalities-utilizing-opioid-settlement-abatement-payments">https://www.mass.gov/info-details/guidance-for-municipalities-utilizing-opioid-settlement-abatement-payments</a> |
| <b>Needham Public Health- SPAN prevention- 8/5</b><br>Review Town of Needham RMD processes- Email response. Karen Shannon, CPS Director Needham Prevention- Lynn Schoeff. Needham registered marijuana dispensary 2016 resource sharing. Opioid Awareness vigil resources request: MOAR Maryanne Frangules- Learn to Cope Joanne Peterson | The Letter of Non -opposition Needham Select Board June 14, 2016. Annual payments 3% of gross sales with specified minimums between 2016-2019 from SAGE (SIRA Naturals 2018) to Town general fund for police, public health other departments.                                                                                                     |
| <b>MassCALL3 grant- 8/12</b> EIM-Virtual Gateway Lisa McDonough, Town Accountant                                                                                                                                                                                                                                                          | Review state system status of new FY23 contract \$250,000. July invoice submission, reimbursement (salary CR- ED final)                                                                                                                                                                                                                            |
| <b>MassCALL3 grant FY23 budget: 8/30</b> Amal Marks, Contract Manager- Andy Robinson, Bureau of Substance Addiction Services (BSAS) Lead Coordinator. FY23 budget, EDC scope of services.                                                                                                                                                 | Review scope of youth survey project, Walpole and Westwood Public Schools. Question set, technical assistance for administration and final reports. <i>Cost option for Spanish and Portuguese</i>                                                                                                                                                  |
| <b>Walpole Public Health – 8/15</b> Chris Tocci BUSPH MDPH summer intern. Review BUSPH Practicum project scope, intersections with MDPH summer internship goals.                                                                                                                                                                          | MassCALL3 grant support: data collection processes and capacity building. Final processes, Walpole (4) stakeholder interviews. Report, strategies prevention capacity building.                                                                                                                                                                    |
| <b>Resident support</b> (1) case 8/10   8/11 Jessica Moss, LICSW Ongoing case management.<br>Hoarding Environmental Health- Inspection pending                                                                                                                                                                                            | Needham Police – Public Health -Social work staff consultations, linkages with Health & Human Services Department staff and state resources.                                                                                                                                                                                                       |

**Vacation: 63.5 total hours. Weeks ending: 8/6 | 8/13 | 8/20 | 8/27**

## Summary overview for the month:

- \*Capacity building Walpole and Westwood Public Schools leadership teams- On-line survey EDC MWAHS Middle School grades 6-8 and High School grades 9-12. Abbreviated version October 2022
- \*FY22 Annual Report – MassCALL3 overview draft- revisions Lynn Schoeff- Tiffany Zike.
- \*BSAS Programmatic Report – Q4 FY22 – All activities, trainings, strategic planning processes and stakeholder level of involvement. Online submission *pending*.
- \*FY23 budget \$250,000. BSAS contract, UFR allocation FTE (2) | Contracts | Training | Youth survey MWAHS MassCALL3 contracts- scopes of work: DEI RIZE & Evaluation/Strategic Planning EDC Prevention Solutions
- \*NPN 2022 August 23<sup>rd</sup>, 24<sup>th</sup>, 25<sup>th</sup> Conference Final registration, NPHD- MassCALL3 8 staff \$350





## **NEEDHAM PUBLIC HEALTH DIVISION**



**Unit: Emergency Management**

**Date: July/August 2022**

**Staff member: Michael Lethin**

### **Activities and Accomplishments**

| Activity                       | Notes                                                                                                                                                                           |
|--------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Active Shooter Preparedness    | Four days of combined Police and Fire Active Shooter/Hostile Event Response (ASHER) Training was conducted in August.                                                           |
| Medical Reserve Corps Training | Presented to the MRC on the Hazard and Vulnerability Assessment and the potential need for emergency sheltering. Further training in sheltering is being coordinated with MEMA. |
| Planning Assistance            | Provided technical assistance along with Needham Police and Fire to North Hill as they review and update elopement and active shooter plans.                                    |
| Training                       | Michael Lethin attended the virtual National Access and Functional Needs Symposium July 19-20.                                                                                  |



## NEEDHAM PUBLIC HEALTH DIVISION



**Unit: Emergency Preparedness**

**Months: July & August 2022**

**Staff members: Tiffany Zike & Taleb Abdelrahim**

**Activities and Accomplishments:**

| Activity         | Notes                                                                                                                                                                                                                                                                                                                                                                                           |
|------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| MRC              | <ul style="list-style-type: none"><li>• Created sheltering a template and shared with the MRC about what a shelter is &amp; what their roles might be expected to be.</li><li>• Had MRC meeting about Needham Hazard and Vulnerability Assessment by EM Administrator</li><li>• Coordinating with MEMA &amp; EM Administrator to host a shelter training in November for Needham MRC.</li></ul> |
| A policy/process | <ul style="list-style-type: none"><li>• Wrote up a policy about using the Abbot ID NOW machine.</li><li>• Working on to create a process for updating the equipment list about when, how often &amp; how we rotate the inventory.</li></ul>                                                                                                                                                     |
| New trailer      | <ul style="list-style-type: none"><li>• Searched and wrote up a proposal about two kind of new enclosed cargo trailers to house a good portion of our supplies.</li></ul>                                                                                                                                                                                                                       |
| Accreditation    | <p>We have completed collecting:</p> <ul style="list-style-type: none"><li>• Some examples of Just in time training from the past couple of years.</li><li>• The statewide mutual aid agreement. Needham opted into this agreement and it is inclusive of public health.</li><li>• Update inventory list.</li></ul>                                                                             |



# NEEDHAM PUBLIC HEALTH DIVISION



Unit: Traveling Meals Program

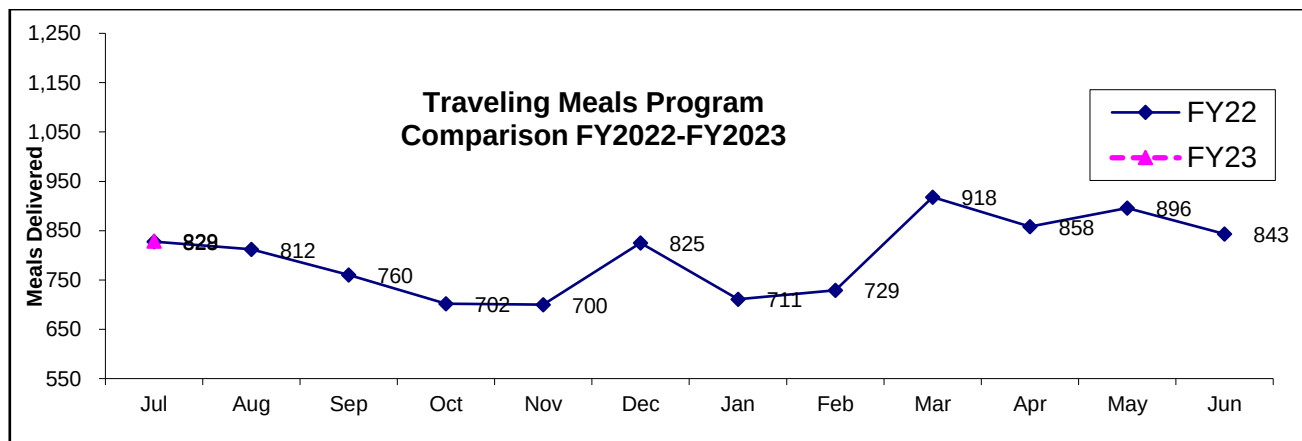
## Monthly Report for July, 2022

Staff member: **Rebecca Hall, Program Coordinator**

### Activities

| Activity                                                                                                                                                        | Notes                                                                                                                         |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------|
| <b>COVID 19 –precautions continue by volunteers as they deliver meals to homebound Needham residents in need of food.</b>                                       | <b>Covid precaution in place<br/>Meal delivery completed by 6 Seasonal drivers</b>                                            |
| <b>829 Meals delivered in July, 2022<br/>48 Clients currently<br/>41 Springwell Consumers<br/>7 Private Pay Consumers<br/><br/>2 New clients (2 Springwell)</b> | <b>Two 911 calls initiated<br/>(one client was admitted to ER and released the same day;<br/>one client answered door ok)</b> |
| <b>Distributed “Survey on Healthy Aging in Needham” to 47 clients</b>                                                                                           | <b>Included postage-paid return envelopes</b>                                                                                 |

Summary overview for the month: **Graph of Meal Deliveries for the month July, 2022**





# NEEDHAM PUBLIC HEALTH DIVISION



Unit: Traveling Meals Program

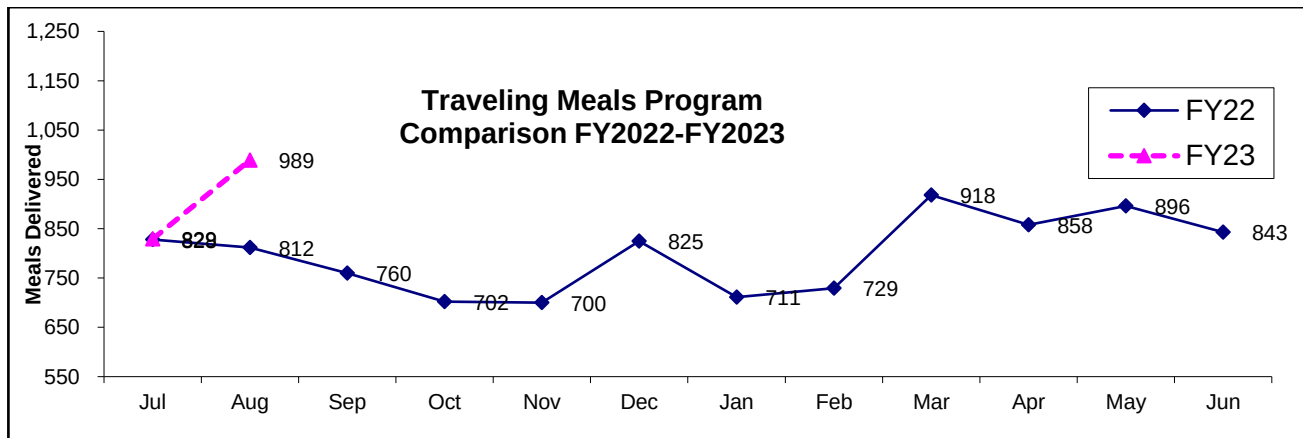
## Monthly Report for August, 2022

Staff member: **Rebecca Hall, Program Coordinator**

### Activities

| Activity                                                                                                                                                                                                              | Notes                                                                              |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------|
| <b>COVID 19 –precautions continue by volunteers as they deliver meals to homebound Needham residents in need of food.</b>                                                                                             | <b>Covid precaution in place<br/>Meal delivery completed by 6 Seasonal drivers</b> |
| <b>989 Meals delivered in August, 2022<br/>51 Clients currently<br/>41 Springwell Consumers<br/>10 Private Pay Consumers<br/><br/>6 New clients (3 Springwell, 3 Private)<br/>3 Canceled Program (All Springwell)</b> | <b>No 911 calls initiated</b>                                                      |
|                                                                                                                                                                                                                       |                                                                                    |

Summary overview for the month: **Graph of Meal Deliveries for the month August, 2022**





# **NEEDHAM PUBLIC HEALTH DIVISION**



**Unit: Accreditation Team report**

**Date: July 2022**

**Staff: Lynn Schoeff and Cindi Melanson**

## **Activities and Accomplishments**

| Activity                                                | Notes                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |
|---------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Accreditation Steering Committee                        | <ul style="list-style-type: none"><li>Steering Committee members reported back on progress on their assigned domains.</li><li>Discussion about performance management and quality improvement and possible projects</li><li>Reviewed workplan, including very aggressive timeline.</li></ul>                                                                                                                                                                                                                                                                            |
| Assessment of Healthy Aging in Needham                  | <ul style="list-style-type: none"><li>Received about 300 completed surveys, including two in Mandarin.</li><li>Conducted nine key informant interviews<ul style="list-style-type: none"><li>Housing Authority (Fetzer, Sanchez, Rush)</li><li>Library (Kyriakis)</li><li>Parks &amp; Rec (Stacey Mulroy)</li><li>HHS (McDonald)</li><li>Aging Services (Steele)</li><li>YMCA (Jacobson)</li><li>Board of Health (Cosgrove)</li><li>Planning Board (McKnight)</li></ul></li><li>One focus group conducted in July. Several more scheduled. Continued outreach.</li></ul> |
| Focus on performance management and quality improvement | <ul style="list-style-type: none"><li>Continue to review resources in context of NPHD programs to develop ideas for areas of focus</li></ul>                                                                                                                                                                                                                                                                                                                                                                                                                            |
| Workforce development                                   | <ul style="list-style-type: none"><li>Distributed abbreviated PH WINS survey to new staff</li></ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |
| Policies and procedures                                 | <ul style="list-style-type: none"><li>Continued work on food code enforcement policy</li></ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |

Other work:

Annual report for Aging Services, Youth & Family Services, and Public Health Division



# NEEDHAM PUBLIC HEALTH DIVISION



**Unit: Accreditation Team report**

**Date: August 2022**

**Staff: Lynn Schoeff and Cindi Melanson**

## Activities and Accomplishments

| Activity                                                | Notes                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                |
|---------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Accreditation Steering Committee                        | <ul style="list-style-type: none"><li>- Approved the timeline and workplan</li><li>- Identified potential contractors to help meet aggressive timeline</li><li>- Agreed to participate in online performance management training in September</li><li>- Staff to participate in training in October</li></ul>                                                                                                                                                                                                                                                                                                                                                        |
| Assessment of Healthy Aging in Needham                  | <ul style="list-style-type: none"><li>- Continued key informant interviews<ul style="list-style-type: none"><li>o Katie King (Asst. Town Manager)</li><li>o Maureen Callahan (Rep Garlick's Aide)</li><li>o Moe Handel (Exchange Club)</li><li>o Marianne Cooley (Select Board)</li><li>o Ryan Marshall (High Rock Church)</li><li>o Kate Fitzpatrick (Town Manager)</li><li>o Early September interview with Representative Garlick scheduled (Sept 7)</li></ul></li><li>- Compiled summary of interview highlights for Steering Committee</li><li>- Focus Group at Center at the Heights</li><li>- Closed survey for data analysis (approx. 750 surveys)</li></ul> |
| Focus on performance management and quality improvement | <ul style="list-style-type: none"><li>- Continue to review resources in context of our programs to develop ideas for areas of focus; review available training</li></ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |
| Workforce development                                   | <ul style="list-style-type: none"><li>- Reviewed PH WINS data; compiled slide deck from data to share with Steering Committee; reviewed additional surveys from new staff</li><li>- Started review of workforce plan requirements for September staff meeting</li></ul>                                                                                                                                                                                                                                                                                                                                                                                              |



## NEEDHAM PUBLIC HEALTH DIVISION



|                             |                                                                                                                                                 |
|-----------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------|
| Community Health Assessment | <ul style="list-style-type: none"><li>- Developed strategy for building on BID-N Community Health Needs Assessment and for data focus</li></ul> |
| Policies and procedures     | <ul style="list-style-type: none"><li>- Continued work on food code enforcement policy</li><li>- Gift of Warmth policy</li></ul>                |

### Other work:

- Annual report for Aging Services, Youth & Family Services, and Public Health Division



## Needham Public Health Division July and August 2022



**Unit: Shared Services Grants – Public Health Excellence and Contact Tracing**

**Date: 9/20/2022**

**Staff members: Diana Acosta, Roland Abuntori, Michaela Bucca, Kendy Valbrun**

### Activities and Accomplishments

| Activity                    | Notes                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |
|-----------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Staffing</b>             | Jessica Kent officially began in the Part-Time Environmental Health Agent position on July 5, 2022.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |
| <b>Training</b>             | <p>Throughout July, Jessica, Roland, and the Needham Environmental Health team participated in both virtual and in-person training with Diane Legere of Relavent Systems. The virtual training consisted of learning how to use FoodCodePro while the in-person trainings focused on how to properly conduct a risk-based food inspection. The inspections were conducted at Avita of Needham, 7 Eleven, and Gyro &amp; Kebab House.</p> <p>Additionally, Michael Angieri, Dover's contracted Septic Agent, performed and trained Roland, Jess, and Ally Littlefield of Needham's team on septic plan reviews.</p> <p>Roland completed the online training portion of the FDA Voluntary Retail Food Regulatory Program's Standard 2.</p> <p>In August, Jessica completed and passed her ServSafe Food Protection Manager Certification. She also completed 70% of her REHS Training modules and all of the Public Health Foundations Modules from the Local Public Health Institute.</p> |
| <b>Inspections</b>          | <p>Roland</p> <ul style="list-style-type: none"><li>• 1607 Central Avenue inspection: Septic with Tara Gurge and Ally Littlefield</li><li>• Kindercare routine inspection with Ally</li><li>• Pest issue investigation at 301 reservoir Street</li><li>• 7-Eleven pest control and reinspection with Tara and Ally</li><li>• Reinspection of Gyro and kebab with Thaleia Stampoulidou-Rocha</li><li>• Fuji reinspection; Pancho's reinspection with Thaleia</li></ul> <p>Jessica</p> <ul style="list-style-type: none"><li>• Residential Kitchen inspections of Le Petit Four and Sweet Saba with Ally</li><li>• Witnessed a soil perc test, 2 residential septic installations, and a pool installation site visit in Dover with Mike Angieri</li></ul>                                                                                                                                                                                                                                 |
| <b>Shared Services Work</b> | <p>Diana met with Bridget Sweet and Kristine Treiweiler of Medfield to discuss Shared Services in Medfield. Bridget agreed to have Roland and Jess shadow her on any upcoming septic inspections but still awaiting to schedule.</p> <p>The Shared Services team met with Needham Environmental Health team to discuss ongoing items. An excel sheet was created to assign tasks and inspections for both teams.</p> <p>Diana and Tim McDonald began meeting with Regan Checchio of Regina Villa to discuss strategic planning to determine the next steps to continue developing the Charles River Public Health District's inter-municipal agreement.</p>                                                                                                                                                                                                                                                                                                                              |



|                                 |                                                                                                                                                                                                                                                                                                                          |
|---------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>PurpleAir Sensor Project</b> | Five out of ten sensors are in operation currently. Still awaiting two to be set up at Pollard but there have been issues with connecting to wifi in the outdoor locations.                                                                                                                                              |
| <b>Contact Tracing</b>          | Michaela Bucca and Kendy Valbrun continue to work on COVID-19 Contact Tracing for Medfield and Dover. Scripts were updated to reflect DESE's updated guidance on quarantine and isolation. One phone call is made, if the person does not answer, a voicemail and text are sent out with the current isolation guidance. |



## Needham Public Health Division

July 2022

Assist. Health Director - Tara Gurge

Health Agents – Ally Littlefield, Monica Pancare and Thaleia Stampoulidou-Rocha



Unit: Environmental Health

Date: September, 2022

Staff members: Tara Gurge, Ally Littlefield, Monica Pancare and Thaleia Stampoulidou-Rocha

Interns – D'Andra Linden and Ecom Lu

### Activities and Accomplishments

| Activity                                                  | Notes                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |
|-----------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Community Food Pantry</b>                              | A Needham High School student reached out to the Public Health Division to initially inquire about organizing the placement and maintenance of a 'Community Refrigerator' in town, to help all Needham residents have access to free food. We offered them guidance and they decided to open a 'Community Pantry' instead and decided not to have a refrigerator. The Public Health Division is not required to permit this pantry, however, we were able to offer additional guidance to ensure proper oversight with regards to proper food safety requirements and pest control prevention. The pantry will be overseen by volunteers, which are organized by a Needham High School club. The pantry is currently located on private property at Lewandos Cleaners at #53 Chapel St. A site visit was conducted to verify that proper food storage was being conducted.                                                      |
| <b>The Rice Barn – 3-month revocation of Food Permit</b>  | <b>UPDATE</b> - At the Needham Board of Health meeting that was held on July 19, 2022, the Board had decided to give The Rice Barn a 3-month revocation of their already suspended food permit. Shortly after the meeting, a hearing was requested by Mr. Intha, the owner, which was held on Aug. 2 <sup>nd</sup> , where the Board voted to sustain the 3-month food permit revocation. Mr. Intha will be able to apply for a new food permit after the 3-month revocation has ended, which will be on November 2 <sup>nd</sup> . Certain conditions will need to be agreed upon, prior to the issuance of the new food permit, along with conducting a follow-up food establishment inspection. We will remind Mr. Intha to have <u>all</u> Food Code items and violations previously noted fully addressed, and that includes the unpermitted 3-Bay sink and newly installed unpermitted grease trap, in the basement area. |
| <b>4<sup>th</sup> of July Fair &amp; Needham Carnival</b> | Health Inspectors Ally Littlefield and Thaleia Stampoulidou-Rocha were involved in the 4 <sup>th</sup> of July fair walk-through to approve their food set-up.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |

Other Public Health Division activities this month: (See report below.)

### Activities

| Activity                                         | Notes                                                                                                                                                                      |
|--------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Animals                                          | <b>4 – Animal Permits</b>                                                                                                                                                  |
| Biotec Plan Review/Insp. Conducted/Permit issued | <b>1 – New Biotec Company Plan Review conducted/Permit issued for:</b><br>- <b>Candel Therapeutics</b> – Located at #117 Kendrick St. Inspection conducted. Permit Issued. |
| Body Work Practitioner Permits/Plan reviews      | <b>1 – Body Work Permits issued to:</b><br>- <b>Sharon Rice -Ban Thia Spa</b>                                                                                              |

|                                                   |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |
|---------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Demo Reviews/<br>Approvals                        | <b>6 - Demolition signoffs:</b><br>-248 Harris Ave.<br>-321 Brookline St.<br>-113 Hunnewell St.<br>-44 Gary Rd.<br>-159 Thorton Rd.<br>-1327 Great Plain Ave.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |
| Fire Emergency Call                               | <b>1 – Fire Dept. Call for Env. Team to respond to:</b><br>- <b>Homewood Suites</b> – A call came in from Fire for Health to respond due to a sprinkler line that burst in the Lobby/Bar Area. Tara conducted a site visit and met with property manager. Will conduct a follow-up site visit to verify that area has been sufficiently dried out and water damaged areas are repaired. A copy of the ServPro report was submitted for our records.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |
| Food - Plan reviews                               | <b>4 – Food Permit Plan Reviews conducted for:</b><br>- <b>North Hill Bistro</b> – Change in kitchen layout. (Plan reviews ongoing.)<br>- <b>Zdorovie</b> – Will be changing locations (35 Highland Circle), and needs a fill out plan review with a brand-new permitted kitchen. (Plan reviews ongoing.)<br>- <b>Temple Beth Shalom Children’s Center</b> (due to serving food at daycare, we’re requiring them to be permitted)<br>- <b>Frescos</b> - Online permit application still pending.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |
| Food – Permits issued - Temp. Event Permits, etc. | <b>4 - Food permits issued to:</b><br>-Larry Cushing Ent Ltd Cushing Amusements (Carnival Temp.)<br>-RRC Pool Ice Cream Stand (Seasonal)<br>-Tiffany’s Brownie’s and Treats at RRC Family Fun Night (Temporary)<br>-Memorial Park 4 <sup>th</sup> of July Event (Temp.)                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              |
| Housing Complaints/Follow-ups                     | <b>2/6 – New Housing Complaints/Follow-ups conducted at:</b> <ul style="list-style-type: none"> <li>– <b>Gage St. (0/1)</b> – Emergency call came in to Public Health from Police asking for assistance with a housing hoarding case. Housing Order letter sent. Owner took a leave from work and has been working with professional trash and cleaning/disinfection companies. Making progress. Continuing to receive weekly check-ins from CATH social worker. <b>UPDATE</b> – House was cleaned and disinfected. Follow-up housing inspection still pending. Jess Moss, the social worker at CATH, is continuing to keep us in the loop on the status of that case and we continue to receive weekly updates from her.</li> <li>– <b>Clyde St. (0/1)</b> – An occupant called reporting a broken bulkhead, which they believe has caused an interior pest issue. An order letter was sent out to the landlord which requires that the bulkhead is fixed, and a 3<sup>rd</sup> party pest control company is hired to investigate and exterminate remaining pest issues. Once the bulkhead is fixed, Tara, Ally and the building commissioner will re-inspect the basement to ensure the repair is adequate and structurally sound. <b>UPDATE:</b> A final inspection from the Building Department is still pending. (On-going)</li> <li>– <b>Seabeds Way (0/1)</b> - An occupant living at Seabed's Way, Apartment 26, reported excess moisture and mold, which they believe to be negatively impacting their health. Chronic dampness was observed upon inspection in the bathroom molding, and an order letter was sent out to Needham Housing Authority on May 11<sup>th</sup>. J. Brian Day was hired to investigate and found minimal and trace amounts of mold in the unit. <b>UPDATE</b> – Discussed case with NHA at recent meeting. Repairs are ongoing. Follow-up inspection to be conducted.</li> <li>– <b>Linden St. (0/1)</b> - Received a concern from a NHA occupant’s physician about a concern about excessive moisture/mold in her unit. The Dr. called us to advocate for his patient, due to her on-going asthma issues that are reportedly directly related to her moldy living environment. NHA has been non-responsive to the occupant’s concerns to date. When she called and spoke to NHA Office Admin. About her concern, they reportedly did not submit a work order to investigate the on-going issue, but told her to buy her own air purifier. Working with Gary (NHA Maintenance) and Steve (Interim NHA Director) on issue. Will be setting up an in-person meeting to discuss these on-going housing issues. <b>UPDATE</b> – Discussed case with NHA at recent meeting. Working with NHA on receiving</li> </ul> |

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|                                   | <p>updates on status of repairs. Will be conducting a follow-up inspection once unit is ready.</p> <ul style="list-style-type: none"> <li>– <b><u>Hamilton Highlands (former Webster Green Apts.) (1/1)</u></b> - Tara has continued her monthly check-in meetings with Hamilton Corp. staff, and has been receiving positive feedback, up until this past month. An occupant reported that she observed an increase in pests compared to the previous month. She also reported an overflow of trash receptacles and storage of items from recent occupant move-outs in trash chute areas. She also reported that there is an abutting occupant smoking on her balcony, and the smoke is migrating into her unit. Reported concerns to Hamilton and they said they would follow-up on complaints. Spot check site visits will be conducted to confirm. (On-going.) <b><u>UPDATE</u></b> – Site visit was conducted. Observed overflowing trash in trash chute areas on 1<sup>st</sup> and 2<sup>nd</sup> floors and also observed an occupant smoking on her balcony. Contacted Hamilton Corp. about the violations that were observed. They removed trash from chute areas and contacted the occupant about the smoking issue. Hamilton will start keeping daily trash chute log checks and will email them to Public Health on a weekly basis. We are also receiving routine pest control reports for our files.</li> <li>– <b><u>Stephen Palmer Apts. (1/1)</u></b> - Received a concern from an occupant about water leaking into unit when it rains. This is reportedly an ongoing issue. Spoke to property manager about issue. They had maintenance out to repair the roof area and water damage in unit.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |
| Nuisance – Complaints/ Follow-ups | <p><b>(2/5) – New Nuisance Complaints/Follow-ups</b></p> <ul style="list-style-type: none"> <li>- <b><u>Forklift (0/1)</u></b> – Received a message from NW Pests about concerns with multiplying rat burrows behind the fence of Forklift Catering. The rat infestation is localized on the side of the highway, which is state land. We have reached out to Michael McQueen District 6 Highway Director, to involve the state in eliminating the pest issue. <b><u>UPDATE</u></b> – Weeds and trash behind the highway have been cleared out by the state to allow for treatment. A discussion needs to be held about who should pay for the treatment.</li> <li>- <b><u>7-Eleven (0/1)</u></b> - It was brought to our attention by a resident that he has seen an increased rodent activity at 7-Eleven. After investigating, Tara and Ally found a lot of rat burrows and excess harborage near the dumpster and behind the abutting fence along the train tracks. The owner is working on removing the harborage which is contributing to this pest issue. Owner will ensure items are removed and will continue to submit ongoing pest reports for our review. <b><u>UPDATE</u></b>- Exterior spent items have been removed by store owner. Owner increased pest control to a weekly service schedule and put additional traps out by his dumpster areas. Will be collaborating with Keolis/MBTA on upcoming CO burrow treatments in areas along the train tracks (Still pending.)</li> <li>- <b><u>Highland Ave. (Area along tracks behind Sudbury Farms, Hungry Coyote, Subway and Dunkin Donuts) (0/1)</u></b> - Hungry Coyote reported increase in pests along tracks. Pest harborage areas were identified after a site visit was conducted by Tara and Ally, along with a rep from MBTA/Keolis. The rep. agreed to work on having their pest control company treat the identified rat burrows with CO gas in the areas abutting the tracks, and the food establishments have agreed to work together to cover the shared cost of the pest control service to treat the areas on the restaurant/retail store side of the fence, and other grassy areas. An increase in exterior baited traps will also be placed all along the track areas to get on top of this increase in pest population in this area. Hungry Coyotes' trash and recycling pick up schedules have also been placed on a more frequent schedule. <b><u>UPDATE</u></b> – Working with rep from Keolis/MBTA to schedule upcoming date(s) to treat the pest burrows with CO, in collaboration with surrounding food establishments. Working with property owner's landscaper to ensure that areas are cleaned up and overgrowth is cut back to ensure sufficient treatment. (In process.)</li> <li>- <b><u>The Kendrick (1/1)</u></b> – Received a concern from a resident about pot and cigarette smoke observed in common hallway areas on site. Spoke to the property manager about concern. Also gave a heads up to their Corp. Office about issue. They will follow-up on issue since no smoking is allowed on the premises. (Will continue to monitor.)</li> </ul> |

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|                                                              | <ul style="list-style-type: none"> <li>- <b><u>Vacant Dumpster Enclosure area behind Hearth Pizza and Farmhouse (1/1)</u></b> – Received report from abutter that vacant dumpster enclosure area was getting filled up with debris. Farmhouse Restaurant owner was able to clean up the area and remove the debris.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                              |
| Food Complaints                                              | <p><b>1 – Food Complaint received for:</b></p> <ul style="list-style-type: none"> <li>- <b><u>Bertucci's Restaurant (1/2)</u></b>- A resident complained about the general sanitation and food safety practices at Bertucci's. Ally followed up with an inspection and found violations that needed to be corrected, with the main concern involving the temperature of the pizza refrigeration unit temperature being high, and the state of the dish room. Overall, the kitchen needs to be maintained and cleaned on a more routine basis. Bertucci's is dealing with staffing issues that is making it difficult to maintain the cleanliness of their establishment. A second and third re-Inspections were conducted. Improvement observed.</li> </ul> |
| Planning Board site plan reviews/Off-Street Drainage request | <p><b>1 - Planning Board reviews conducted for:</b></p> <ul style="list-style-type: none"> <li>- <b><u>Hutter Ridge Rd.</u></b> - Request received for off-street drainage bonds to be released for a completed subdivision. Memo sent to builder with next steps. <b>UPDATE</b> – Builder sent a notification to all owners and abutters re: the request for the release of the drainage bonds for each subdivision lot. Received copies of signed registered mail cards. Will be conducting site visits, once all owners have been contacted, to confirm that no water erosion or ponding Issues exist.</li> </ul>                                                                                                                                        |
| Septic Certificate of Compliance (COC) for a repair          | <p><b>1 – Septic Certificate of Compliance sign-offs issued for:</b></p> <ul style="list-style-type: none"> <li>- <b><u>#77 Crestview Rd.</u></b> - For new D-Box replacement.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |
| Septic – Construction permits                                | <p><b>0 – Septic Construction Permits issued.</b></p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |
| Septic Installation inspections                              | <p><b>2 – Septic installation inspections conducted at:</b></p> <ul style="list-style-type: none"> <li>- <b><u>#185 Charles River St.</u></b> - As-built plan pending.</li> <li>- <b><u>#1607 Central Ave.</u></b> - Confirmed leach field and D-Box (On-going.)</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
| Septic Installer Permits/Exams issued                        | <p><b>0 – Septic installer permits/exams issued.</b></p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |
| Septic Addition/Reno. to a Home on a Septic reviews          | <p><b>0 – Addition/Reno. to a Home on a Septic reviews conducted.</b></p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |
| Septic Plan Reviews                                          | <p><b>2 – Septic Plan reviews conducted for:</b></p> <ul style="list-style-type: none"> <li>- <b><u>#18 Brookside Rd.</u></b> – Plan review in process. Waiting for comments.</li> <li>- <b><u>#40 White Pine Rd.</u></b> – Plan review conducted. Comments sent to design engineer.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                             |
| Septic – Soil/Perc Tests                                     | <p><b>0 – Septic Soil/Perc Tests conducted.</b></p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |
| Septic Trench permits                                        | <p><b>0 – Septic Trench permits issued.</b></p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |

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| Septic – Title Five inspection report            | <b>1 – Received a septic Title Five inspection report for:</b><br>- <b>#333 Cartwright Rd.</b> - System conditionally passed due to D-Box that needs to be replaced. Contacted homeowner about next steps.                                     |
| Trash Hauler permits issued                      | <b>0 – Waste Trash and Recycling Hauler permit renewal reviews conducted.</b>                                                                                                                                                                  |
| Well Permit Online permit reviews/Final sign off | <b>2 – Well permit plan reviews/final sign off conducted for:</b><br>- <b>#34 Wilson Lane</b> – Closed-loop geothermal well. Permit issued.<br>- <b>#53 Wayne Rd.</b> - Closed-loop geothermal well plan review conducted. (Still in process.) |
| Zoning Board of Appeals plan reviews             | <b>2 – Zoning Board of Appeals plan reviews conducted for:</b><br>- <b>#150 Gould St.</b><br>- <b>#180 Laurel Dr.</b>                                                                                                                          |

## FY 22 Priority FBI Risk Violations Chart (By Date)

|                |      |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |                                                                              |
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| Gyro and Kebab | 7/22 | <b>3-202.11 (A)(C)(D) Temperature A TCS/RTE</b> <b>COS</b> TCS food shall be at a temperature of 41°F or below when received. Raw eggs shall be received in refrigerated equipment that maintains an ambient air temperature of 45°F or less. TCS food that is cooked to a proper temperature and received hot shall be at a temperature of 135°F or above.                                                                                                                                                                                                              | <b>Kitchen-</b> Chicken was measured at 45°F. PIC discarded                  |
|                |      | <b>3-202.11 (A)(C)(D) Temperature TCS/RTE</b> <b>COS</b> TCS food shall be at a temperature of 41°F or below when received. Raw eggs shall be received in refrigerated equipment that maintains an ambient air temperature of 45°F or less. TCS food that is cooked to a proper temperature and received hot shall be at a temperature of 135°F or above                                                                                                                                                                                                                 | <b>Kitchen-</b> Food was measured at 45°F. PIC discarded.                    |
|                |      | <b>3-302.11 (A)(2) Raw Animal Foods Separated from each other</b> <b>COS</b> 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. | <b>Kitchen-</b> Food was not separated in correct order inside refrigerator. |

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|                            |      | <p><b>3-302.11 (A)(1) Raw Animal Foods Separated from RTE COS</b><br/> <i>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.</i></p>                                                                                                                                                                            | <p><b>Kitchen-</b> Lamb and chicken were cross contaminated at time of inspection. PIC discarded produce</p> |
|                            |      | <p><b>3-302.11 (A)(2) Raw Animal Foods Separated from each other COS</b><br/> <i>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.</i></p> | <p><b>Kitchen-</b> Foods were not stored appropriately</p>                                                   |
|                            |      | <p><b>3-501.14 (B) Cooling TCS Ingredients at Ambient Temperature</b><br/> <i>TCS foods shall be cooled within 4 hours to 41oF or less if prepared from ingredients at ambient temperatures, such as reconstituted foods and canned tuna.</i></p>                                                                                                                                                                                                                                                                                                                                    | <p><b>Front of House-</b> The temperature of the Ambient in the Reach-in Cooler was 60 degrees.</p>          |
| KinderCare Learning Center | 7/11 | <p><b>3-304.11FoodContactwithSoiledItems</b><br/> <i>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.</i></p>                                                                                                                                                                                                                | <p><b>Kitchen-</b>Observed can opener with debris. Will clean with sanitizer and a green scrub cloth.</p>    |
|                            |      | <p><b>7-206.12RodentBaitStations</b><br/> <i>Rodent bait shall be contained in a covered, tamper-resistant bait station.</i></p>                                                                                                                                                                                                                                                                                                                                                                                                                                                     | <p><b>Kitchen-</b> Pest trap was an uncovered open snap trap</p>                                             |
| Panchos Taqueria           | 7/23 | <p><b>3-202.11 (A)(C)(D) Temperature</b><br/> <i>TCS food shall be at a temperature of 41°F or below when received. Raw eggs shall be received in refrigerated equipment that maintains an ambient air temperature of 45°F or less. TCS food that is cooked to a proper temperature</i></p>                                                                                                                                                                                                                                                                                          | <p><b>Kitchen-</b> Tomatoes were discarded due to having high temperature.</p>                               |

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|               |     | <p><i>and received hot shall be at a temperature of 135°F or above.</i></p> <p><b>3-101.11 Safe/Unadulterated/Honestly Presented</b><br/> <i>Food shall be safe, unadulterated, and, honestly presented.</i></p>                                                                                                                                                        | <p><b>Kitchen-</b> Parmesan cheese can be seen to have mold. Cheese was discarded by owner.</p>                   |
| The Rice Barn | 7/1 | <p><b>3-304.11FoodContactwithSoiledItems -</b><br/> <i>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.</i></p> | <p><b>Basement-</b> stored Knives on wall in basement were soiled and not clean to, sight and clean to touch.</p> |
|               |     | <p><b>3-304.11FoodContactwithSoiledItems -</b><br/> <i>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.</i></p> | <p><b>Basement-</b> Stored silverware in the laundry room not protected properly.</p>                             |



|          |      |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |
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| 7-Eleven | 7/15 | <p><b>1. 3-202.11 (A)(C)(D) Temperature</b><br/>TCS food shall be at a temperature of 41°F or below when received. Raw eggs shall be received in refrigerated equipment that maintains an ambient air temperature of 45°F or less. TCS food that is cooked to a proper temperature and received hot shall be at a temperature of 135°F or above.</p> <p><b>2. 3-202.11 (A)(C)(D) Temperature</b><br/>TCS food shall be at a temperature of 41°F or below when received. Raw eggs shall be received in refrigerated equipment that maintains an ambient air temperature of 45°F or less. TCS food that is cooked to a proper temperature and received hot shall be at a temperature of 135°F or above.</p> <p><b>3. 3-202.11 (A)(C)(D) Temperature</b><br/>TCS food shall be at a temperature of 41°F or below when received. Raw eggs shall be received in refrigerated equipment that maintains an ambient air temperature of 45°F or less. TCS food that is cooked to a proper temperature and received hot shall be at a temperature of 135°F or above.</p> <p><b>4. 3-202.11 (A)(C)(D) Temperature</b><br/>TCS food shall be at a temperature of 41°F or below when received. Raw eggs shall be received in refrigerated equipment that maintains an ambient air temperature of 45°F or less. TCS food that is cooked to a proper temperature and received hot shall be at a temperature of 135°F or above.</p> <p><b>5. 3-101.11<br/>Safe/Unadulterated/Honestly Presented</b><br/>Food shall be safe, unadulterated, and, honestly presented.</p> <p><b>6. 3-101.11<br/>Safe/Unadulterated/Honestly Presented</b><br/>Food shall be safe, unadulterated, and, honestly presented.</p> <p><b>7. 3-304.11FoodContactwithSoiledItems</b><br/>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.</p> <p><b>8. 3-304.11FoodContactwithSoiledItems</b><br/>-Food shall only contact surfaces of:</p> | <p><b>1. Front of house-</b><br/>Sandwich temp taken seen to be out of 41 degrees or below.</p> <p><b>2. Front of house</b><br/>Internal Temperature of sandwich found to be with high temperature.</p> <p><b>3. Front of house-</b><br/>Bacon noticeable time temperature abused and expired</p> <p><b>4. Front of house-</b><br/>Temperature of the bacon observed at high temps.</p> <p><b>5. Front of house-</b><br/>All of the out-of-date food found.</p> <p><b>6. Back of house</b><br/>Expired food observed from April 2022</p> <p><b>7. Front of house-</b><br/>Photo taken inside the ice machine; food contact surface of ice machine is heavily soiled.</p> <p><b>8. Front of house-</b><br/>Food contact ice machine seen heavily soiled.</p> |
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| Avita of Needham | 7/8 | <p><b>3-304.11FoodContactwithSoiledItems -</b><br/> <i>-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.</i></p>                                                                                                                                                                   | <p><b>Kitchen-</b> Debris noted, please replace soiled tubing. Getting new ice machine – was approved to get soon.</p>                                                                                  |
|                  |     | <p><b>3-304.11FoodContactwithSoiledItems -</b><br/> <b>- COS</b><br/> <i>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.</i></p>                                                                                                                                                  | <p><b>Kitchen-</b> Condensation dripping from walk-in, into produce on shelves below. Added sheet pan to catch droppings.</p>                                                                           |
|                  |     | <p><b>3-501.16 (A)(2) (B) Proper Cold Holding Temps. COS</b><br/> <i>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 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 45oF or less.</i></p>                      | <p><b>Kitchen-</b> The temperature of the Chicken in the Reach-In Cooler was 51 degrees. Discarded. Brand new cooler, on their way to fix.</p>                                                          |
|                  |     | <p><b>7-201.11 Storage Separation COS</b><br/> <i>Chemical stored improperly, please store not on counter near food prep. 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.</i></p> | <p><b>Kitchen-</b> Chemical stored improperly, please store not on counter near food prep.</p>                                                                                                          |
| Bakers Best INC  | 7/1 | <p><b>3-202.11 (A)(C)(D) Temperature - TCS</b><br/> <i>food shall be at a temperature of 41°F or below when received. Raw eggs shall be received in refrigerated equipment that maintains an ambient air temperature of 45°F or less. TCS food that is cooked to a proper temperature and received hot shall be at a temperature of 135°F or above.</i></p>                                                                                                                                                                                | <p><b>Kitchen-</b> Temperature showing 41 degrees, must be under 41. Food was not discarded but changed into a different refrigerator until temperature adjusted. Food was just put in an hour ago.</p> |

|                 |      |                                                                                                                                                                                                                                                                                                                                                            |                                                                                                  |
|-----------------|------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------|
| Fuji Steakhouse | 7/23 | <p><b>3-202.11 (A)(C)(D) Temperature</b><br/> <i>TCS food shall be at a temperature of 41°F or below when received. Raw eggs shall be received in refrigerated equipment that Maintains an ambient air temperature of 45° F or less. TCS food that is cooked to a proper temperature and received hot shall be at a temperature of 135°F or above.</i></p> | <p><b>Sushi bar-</b> Rice at 48. Must be either 41 degrees and below or hot holding at 135.</p>  |
|                 |      | <p><b>3-202.11 (A)(C)(D) Temperature</b><br/> <i>TCS food shall be at a temperature of 41°F or below when received. Raw eggs shall be received in refrigerated equipment that maintains an ambient air temperature of 45°F or less. TCS food that is cooked to a proper temperature and received hot shall be at a temperature of 135°F or above.</i></p>  | <p><b>Kitchen-</b> Cut melon at 69 must be discarded. Must be 41 degrees or below<br/> Code:</p> |

| Category                                            | Jul | Aug | Sep | Oct | Nov | Dec | Jan | Feb | Mar | Apr | May | June | FY'23 | FY'22 | FY'21 | FY '20 | FY' 19 | FY' 18 |
|-----------------------------------------------------|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|------|-------|-------|-------|--------|--------|--------|
| Biotech registrations/Plan rev./Insp.               | 1   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 1     | 3     | 0     | 1      | 1      | 1      |
| Bodywork Estab. Insp.                               | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 5     | 6     | 7      | 14     | 11     |
| Bodywork Estab. Permits                             | 1   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 1     | 5     | 13    | 9      | 9      | 6      |
| Bodywork Pract. Permits                             | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 8     | 12    | 23     | 21     | 22     |
| COVID 19 Complaints                                 | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 3     | 123   | 0      | 0      | 0      |
| COVID 19 Follow Ups                                 | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 3     | 122   | 0      | 0      | 0      |
| Demo reviews                                        | 6   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 6     | 89    | 76    | 73     | 104    | 105    |
| Domestic Animal permits                             | 4   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 4     | 15    | 29    | 1      | 21     | 19     |
| Domestic Animal Inspections                         | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 10    | 8     | 3      | 22     | 3      |
| Food Service Routine insp.                          | 12  | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 12    | 194   | 134   | 149    | 200    | 225    |
| Food Service Pre-oper. Insp.                        | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 22    | 16    | 48     | 12     | 32     |
| Retail Food Routine insp. Or 6 month check in       | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 11    | 12    | 33     | 46     | 60     |
| Residential Kitchen Routine insp.                   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 5     | 5     | 3      | 6      | 8      |
| Mobile Routine insp.                                | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 10    | 10    | 4      | 17     | 13     |
| Food Service Re-insp.                               | 6   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 6     | 27    | 7     | 21     | 28     | 53     |
| Food Establishment Annual/Seasonal Permits          | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 138   | 134   | 155    | 140    | 171    |
| Temp. food permits                                  | 4   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 4     | 37    | 9     | 67     | 134    | 163    |
| Temp. food inspections                              | 3   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 3     | 9     | 3     | 10     | 37     | 29     |
| Farmers Market permits                              | 1   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 1     | 16    | 15    | 14     | 14     | 14     |
| Farmers Market insp.                                | 5   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 5     | 149   | 124   | 158    | 229    | 127    |
| Food Complaints                                     | 1   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 1     | 13    | 7     | 49     | 18     | 20     |
| Follow-up food complaints                           | 2   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 2     | 15    | 8     | 48     | 21     | 21     |
| Food Service Plan Reviews                           | 4   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 4     | 13    | 12    | 14     | 20     | 42     |
| Food Service Admin. Hearings                        | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 2     | 1     | 3      | 0      | 0      |
| Grease/ Septage Hauler Permits                      | 1   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 1     | 22    | 13    | 20     | 21     | 24     |
| Housing (Chap II Housing) Annual routine inspection | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 10    | 7     | 7      | 0      | 14     |
| Housing Follow-up insp.                             | 1   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 1     | 3     | 2     | 0      | 0      | 5      |
| Housing New Complaint                               | 2   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 2     | 41    | 40    | 41     | 22     | 22     |
| Housing Follow-ups                                  | 6   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 6     | 65    | 63    | 56     | 28     | 24     |
| Hotel Annual inspection                             | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 3     | 3     | 3      | 3      | 3      |
| Hotel Follow-ups                                    | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 0     | 1     | 15     | 0      | 0      |
| Nuisance Complaints                                 | 2   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 2     | 35    | 45    | 34     | 55     | 42     |
| Nuisance Follow-ups                                 | 5   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 5     | 41    | 60    | 55     | 69     | 42     |
| Pool inspections                                    | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 15    | 15    | 13     | 20     | 12     |
| Pool Follow up inspections                          | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 4     | 5     | 3      | 12     | 7      |
| Pool permits                                        | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 15    | 17    | 11     | 19     | 12     |
| Pool plan reviews                                   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 0     | 5     | 0      | 3      | 44     |
| Pool variances                                      | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 6     | 5     | 6      | 5      | 7      |
| Septic Abandonment                                  | 1   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 1     | 9     | 17    | 21     | 9      | 5      |
| Addition to a home on a septic plan rev/approval    | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 15    | 5     | 5      | 2      | 2      |
| Septic Install. Insp.                               | 2   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 2     | 19    | 11    | 13     | 21     | 28     |
| Septic COC for repairs                              | 1   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 1     | 3     | 2     | 5      | 3      | 1      |
| Septic COC for complete septic system               | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 4     | 1     | 3      | 4      | 3      |
| Septic Info. requests                               | 6   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 6     | 64    | 86    | 61     | 62     | 51     |
| Septic Soil/Perc Test.                              | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 5     | 8     | 1      | 1      | 2      |
| Septic Const. permits                               | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 6     | 6     | 6      | 6      | 5      |
| Septic Installer permits                            | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 11    | 8     | 6      | 8      | 9      |
| Septic Installer Tests                              | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 4     | 3     | 2      | 5      | 3      |
| Septic Deed Restrict.                               | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 0     | 4     | 1      | 1      | 3      |
| Septic Plan reviews                                 | 2   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 2     | 21    | 14    | 8      | 9      | 23     |
| Septic Trench permits                               | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 12    |       |        |        |        |
| Disposal of Sharps permits                          | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 7     | 8     | 7      | 7      | 9      |

|                                                                       |   |   |   |   |   |   |   |   |   |   |   |   |   |   |    |    |    |    |    |
|-----------------------------------------------------------------------|---|---|---|---|---|---|---|---|---|---|---|---|---|---|----|----|----|----|----|
| Disposal of Sharps<br>Inspections                                     | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 8  | 8  | 7  | 7  | 7  |
| Planning Board Subdivision<br>Sp Permit Plan<br>reviews/Insp. of lots | 1 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 21 | 20 | 4  | 1  | 1  |
| Subdivision Bond Releases                                             | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0  | 1  | 0  | 1  | 0  |
| Special Permit/Zoning                                                 | 2 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 21 | 18 | 17 | 34 | 15 |
| Tobacco permits                                                       | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 6  | 7  | 10 | 10 | 11 |
| Tobacco Routine insp                                                  | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 12 | 7  | 8  | 14 | 18 |
| Tobacco Follow-up insp.                                               | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0  | 1  | 8  | 3  | 3  |
| Tobacco Compliance checks                                             | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 6  | 6  | 30 | 30 | 41 |
| Tobacco complaints                                                    | 1 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 1  | 0  | 2  | 3  | 4  |
| Tobacco Compl. follow-ups                                             | 1 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 1  | 0  | 1  | 3  | 4  |
| Trash Hauler permits                                                  | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 23 | 16 | 15 | 17 | 14 |
| Medical Waste Hauler<br>permits                                       | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 2  | 2  | 2  | 2  | 1  |
| Well - Plan Reviews,<br>Permission to drill letters,<br>Insp.         | 2 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 10 | 11 | 2  | 6  | 2  |
| Well Permits                                                          | 1 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 4  | 1  | 1  | 1  | 0  |



# Needham Public Health Division

## August 2022

Assist. Health Director - Tara Gurge

Health Agents – Ally Littlefield, Monica Pancare and Thaleia Stampoulidou-Rocha



Unit: Environmental Health

Date: September 20, 2022

Staff members: Tara Gurge, Ally Littlefield, Monica Pancare and Thaleia Stampoulidou-Rocha

Intern – Ecom Lu

### Activities and Accomplishments

| Activity                                                                                                    | Notes                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |
|-------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>The Rice Barn – 3-month revocation of Food Permit / Request for New Hearing Discussion</b>               | To review - At the Needham Board of Health meeting that was held on July 19, 2022, the Board had decided to give The Rice Barn a 3-month revocation of their already suspended food permit. Shortly after the meeting, a hearing was requested by Mr. Intha, the owner, which was held on Aug. 2 <sup>nd</sup> , where the Board voted to sustain the 3-month food permit revocation. Mr. Intha will be able to apply for a new food permit after the 3-month revocation has ended, which will be on November 2 <sup>nd</sup> . Certain conditions will need to be agreed upon, prior to the issuance of the new food permit, along with conducting a follow-up food establishment inspection. We will remind Mr. Intha to have <u>all</u> Food Code items and violations previously noted fully addressed, and that includes the unpermitted 3-Bay sink and newly installed unpermitted grease trap, in the basement area. <b>UPDATE</b> – Mr. Intha has requested that the Board of Health consider holding another hearing due to the fact that he assumed that the hearing that was held on Aug. 2 <sup>nd</sup> was scheduled for 7:45 PM, and not 7:45 AM. (Although when we reached out to his lawyer the morning of the hearing, it was reported that he was aware of the correct time and told us that his client was going to join the hearing without him since he was tied up in court.) <b>(TO DISCUSS.)</b> |
| <b>Revised Draft Food Policy/Standard 6 FDA Voluntary National Retail Food Regulatory Program Standards</b> | To standardize our inspection process and procedure, the Environmental Team has worked with Lynn Schoeff on a revitalized food code enforcement policy. The policy will allow us to meet Standard 6 of the FDA National Voluntary Retail Program Standards and strengthen our food safety inspection program. Included within the policy is a defined process for re-inspections, ticketing, fees, administrative hearings, order letters, Board of Health meetings, suspension orders, and more. <b>UPDATE</b> – This policy has been streamlined and a flow-chart has been added to help explain the fines associated with non-compliance follow-up food inspections. We have identified some points to receive feedback on. <b>(TO DISCUSS.)</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |
| <b>Needham Housing Authority in-person meeting/Follow-ups</b>                                               | An in-person meeting was held with Needham Housing Authority representatives to discuss overdue housing cases. We reviewed ongoing cases and we will continue to work together to ensure these cases are closed out in a timely manner. We recommended that we also look at setting up a monthly check-in call to review these cases and to discuss any new items that are reported to Public Health. Follow-up inspections for four units will be conducted on September 12 <sup>th</sup> .                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              |
| <b>PanMass Challenge</b>                                                                                    | An inspection was conducted for the PanMass Challenge temporary food event set up at Babson College to ensure the food was safe for participants and cyclists.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |
| <b>New Healthy Needham website Launch</b>                                                                   | Due to a lack of interest from restaurants this year for Nutritionally Needham, we have decided to invest our efforts where the program was most successful last year (our website). Julie McCarthy and Ally Littlefield have been working on developing “Healthy Needham”, a website aimed to connect Needham residents and visitors to resources in the town to encourage a healthy lifestyle. The website utilizes an interactive GIS mapping system which displays parks, trails, grocery stores that accept SNAP benefits, and more. In addition, the website also aims to inform Needham residents about food safety and nutrition by including helpful links and resources to outside organizations (eatright.org, foodsafety.org, etc.). The website will act as a central location to not only educate Needham residents but increase                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |

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|  | traffic to already existing websites and resources. Also, new topics and information can continuously be updated and added. We will work with Cyndi Roy Gonzalez, the town's Public Information Officer, to help us promote the website once it goes live. |
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**Other Public Health Division activities this month:** (See report below.)

## Activities

| <i>Activity</i>                                   | <i>Notes</i>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                |
|---------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Biotec Plan Reviews                               | <b>0 – New Biotec Company Plan Reviews conducted.</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |
| Body Art Plan Reviews                             | <b>1 - Body Art Plan Reviews/Inquiry received from:</b><br><b>- Treya Hooben (Inquiry)</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |
| Demo Reviews/ Approvals                           | <b>6 - Demolition signoffs:</b><br>-1230 South St.<br>-66 Woodlawn Ave.<br>-125 Woodbine Cir.<br>-19 Kenney St.<br>-18 Enslin Rd.<br>-140 Whitman St.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |
| Food - Plan reviews                               | <b>5 – Food Permit Plan Reviews conducted for:</b><br>- <b><u>North Hill Bistro</u></b> – Change in kitchen layout. (Plan reviews ongoing.)<br>- <b><u>Zdorovie</u></b> – Will be changing locations (35 Highland Circle), and needs a fill out plan review with a brand-new permitted kitchen. (Current proposed plans will not be approved, applicant needs to contact us to discuss.)<br>- <b><u>Temple Beth Shalom Children's Center</u></b> (due to serving food at daycare, we're requiring them to be permitted) a final inspection is needed and will be conducted in October.<br>- <b><u>Frescos</u></b> - Online permit application still pending.<br>- <b><u>Micro-market Cafe</u></b> – Plan review is yet to be submitted but will be soon.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |
| Food – Permits issued - Temp. Event Permits, etc. | <b>4 - Food permits issued to:</b><br>- Laughing Monk Café (Temporary for PMC)<br>- Bawarchi Biryani's (Temporary)<br>- Memorial Field House (Temp. For Needham Junior Football/Cheer and Touchdown Club)<br>- Charles River Center; Ellie Bloom Special Olympics (Temporary)                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               |
| Housing Complaints/Follow-ups                     | <b>2/7 – New Housing Complaints/Follow-ups conducted at:</b><br>– <b><u>Gage St. (0/1)</u></b> – Emergency call came in to Public Health from Police asking for assistance with a housing hoarding case. Housing Order letter sent. Owner took a leave from work and has been working with professional trash and cleaning/disinfection companies. Making progress. Continuing to receive weekly check-ins from CATH social worker. House was cleaned and disinfected. Follow-up housing inspection still pending. Jess Moss, the social worker at CATH, is continuing to keep us in the loop on the status of that case and we continue to receive weekly updates from her. <b>UPDATE</b> – Still on-going. Meeting to be conducted with homeowner to review next steps that are required in order to close this housing case, including setting up a follow-up inspection.<br>– <b><u>Clyde St. (0/1)</u></b> – An occupant called reporting a broken bulkhead, which they believe has caused an interior pest issue. <b>UPDATE:</b> A final inspection with the Building Department was conducted on 9/14. All repairs are adequate and have been completed.<br>– <b><u>Seabeds Way (0/1)</u></b> - An occupant living at Seabed's Way, Apartment 26, reported excess moisture and mold, which they believe to be negatively impacting their health. Chronic dampness was observed upon inspection in the bathroom molding, and an order letter was sent out to Needham Housing Authority on May 11 <sup>th</sup> . J. Brian Day was hired to investigate and found minimal and trace amounts of mold in the unit. Discussed case with NHA at recent meeting. Counter tops and other repairs are underway. Follow-up inspection to be conducted once completed. <b>UPDATE</b> – NHA making the necessary |

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|                                   | <p>repairs to the unit. This unit is to be reinspected in the coming weeks in order to allow us to sign off on this housing case.</p> <ul style="list-style-type: none"> <li>– <b><u>Linden St. (0/1)</u></b> - Received a concern from a NHA occupant's physician about a concern about excessive moisture/mold in her unit. The Dr. called us to advocate for his patient, due to her on-going asthma issues that are reportedly directly related to her moldy living environment. NHA has been non-responsive to the occupant's concerns to date. When she called and spoke to NHA Office Admin. About her concern, they reportedly did not submit a work order to investigate the on-going issue, but told her to buy her own air purifier. Working with Gary (NHA Maintenance) and Steve (Interim NHA Director) on issue. Will be setting up an in-person meeting to discuss these on-going housing issues. Discussed case with NHA at recent meeting. NHA is working on ordering a new tub fitting since it is suspected that excess moisture is getting into the wall from a broken shower tile. Will be conducting a follow-up inspection once unit is ready. <b>UPDATE</b> – NHA stated the new tub insert to be installed in the coming weeks. Will be called back to conduct a follow-up inspection to confirm that all order letter items have been addressed.</li> <li>– <b><u>Hamilton Highlands (former Webster Green Apts.) (0/1)</u></b> - As a result of improper handling of trash and ongoing reports of pest activity on site, Tara and Ally have continued having monthly check-in meetings with Hamilton Corp. staff, and continue receiving copies of routine pest control reports and follow-up reports from treatments conducted in the two units that are still reportedly seeing pest activity. Will continue receiving the daily trash chute logs on a weekly basis to ensure that that the chutes on each floor are checked to ensure trash is being handled correctly with no back-up of the chutes, which contributes to ongoing pest activity on site. (On-going.)</li> <li>– <b><u>22 Mark Lee Rd. (1/1)</u></b> - An occupant complained about a variety of issues that were not being addressed in their unit, these issues included broken washer and dryer, plumbing issues, and a broken AC unit. Tara Gurge and Ally Littlefield conducted the inspection, observing these issues, as well as excess flies, and flooring in disrepair. An order letter was sent out to address the issues, however, it has taken multiple extensions to have items addressed. As of now, we still need confirmation that a licensed plumber has approved the repairs in the kitchen. A follow-up inspection needs to be completed ASAP. If we are not provided paperwork soon, an administrative hearing will be held.</li> <li>– <b><u>Charles River Landing (1/1)</u></b> – Received several complaints about Charles River Landing, including issues with trash, pests, and an elevator being consistently in disrepair. Inspector Ally Littlefield observed all three elevators in working order upon inspection, however, excess furniture and appliances were being stored in the parking garage. Rat burrows were observed on the exterior of the building, and trash and dumpsters were not being maintained appropriately. Pest control was bumped up to once a week. Management will continue to send us pest reports. <b>UPDATE</b> – An inspection was conducted on 9/8. Minor improvement was observed, and weekly check-ins have been initiated to ensure progress is being made to remove clutter. Dumpsters have yet to be replaced. Confirmation is due on 9/14 that new dumpsters have been ordered. Pest-control has improved and a CO treatment was conducted by NW Pests.</li> </ul> |
| Nuisance – Complaints/ Follow-ups | <p><b>(1/4) – New Nuisance Complaints/Follow-ups</b></p> <ul style="list-style-type: none"> <li>- <b><u>Forklift (0/1)</u></b> – Received a message from NW Pests about concerns with multiplying rat burrows behind the fence of Forklift Catering. The rat infestation is localized on the side of the highway, which is state land. We have reached out to Michael McQueen District 6 Highway Director, to involve the state in eliminating the pest issue. <b>UPDATE</b> – Weeds and trash behind the highway have been cleared out by the state to allow for treatment. A discussion needs to be held about who should pay for the treatment. Awaiting confirmation from state highway director on whether the state can pay for this expense.</li> <li>- <b><u>7-Eleven (0/1)</u></b> - It was brought to our attention by a resident that he has seen an increased rodent activity at 7-Eleven. After investigating, Tara and Ally found a lot of rat burrows and excess harborage near the dumpster and behind the abutting fence along the train tracks. The owner is working on removing the harborage which is contributing to this pest issue. Owner will ensure items are removed and will continue to submit ongoing pest reports for</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |



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|                                                     | <p>our review. Exterior spent items have been removed by store owner. Owner increased pest control to a weekly service schedule and put additional traps out by his dumpster areas. Will be collaborating with Keolis/MBTA on upcoming CO burrow treatments in areas along the train tracks. <b>UPDATE</b> – MBTA/Keolis have coordinated a team to remove the vegetation to allow for sufficient treatment of the burrows. Will be conducting this vegetation removal and CO treatment to follow, in the next week or two.</p> <ul style="list-style-type: none"> <li>- <b><u>Highland Ave. (Area along tracks behind Sudbury Farms, Hungry Coyote, Subway and Dunkin Donuts) (0/1)</u></b> - Hungry Coyote reported increase in pests along tracks. Pest harborage areas were identified after a site visit was conducted by Tara and Ally, along with a rep from MBTA/Keolis. The rep. agreed to work on having their pest control company treat the identified rat burrows with CO gas in the areas abutting the tracks, and the food establishments have agreed to work together to cover the shared cost of the pest control service to treat the areas on the restaurant/retail store side of the fence, and other grassy areas. An increase in exterior baited traps will also be placed all along the track areas to get on top of this increase in pest population in this area. Hungry Coyotes' trash and recycling pick up schedules have also been placed on a more frequent schedule. Working with rep from Keolis/MBTA to schedule upcoming date(s) to treat the pest burrows with CO, in collaboration with surrounding food establishments. Working with property owner's landscaper to ensure that areas are cleaned up and overgrowth is cut back to ensure sufficient treatment. <b>UPDATE</b> – Will treat this area, along with the other area in behind the 7-Eleven site, at the same time. Tentative timeframe given was in the next week or two.</li> <li>- <b><u>Sheraton Hotel (1/1)</u></b> - A person called to report that they found bed bugs in room 406 at the Sheraton. After immediately contacting the hotel manager, their pest control service was able to do an inspection the day of the reported incident. No bed bugs were observed by the pest control company, and the Sheraton has a monthly inspection protocol for the prevention of bed bugs and other pests. The pest control report was provided.</li> </ul> |
| Planning Board Special Permit amendment reviews     | <p><b>2 – Planning Board reviews conducted for:</b></p> <ul style="list-style-type: none"> <li>- <b><u>The Needham Bank</u></b></li> <li>- <b><u>100 West Street</u></b></li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |
| Pre-Housing Inspections                             | <p><b>1 – Required Pre-Housing Inspections for state conducted for:</b></p> <ul style="list-style-type: none"> <li>- <b><u>The Kendrick Unit 3052</u></b></li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |
| Septic Certificate of Compliance (COC) for a repair | <p><b>0 – Septic Certificate of Compliance sign-offs issued.</b></p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |
| Septic – Construction permits                       | <p><b>0 – Septic Construction Permits issued.</b></p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |
| Septic Installation inspections                     | <p><b>0 – Septic installation inspections conducted.</b></p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |
| Septic Installer Permits/Exams issued               | <p><b>0 – Septic installer permits/exams issued.</b></p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |
| Septic Addition/Reno. to a Home on a Septic reviews | <p><b>0 – Addition/Reno. to a Home on a Septic reviews conducted.</b></p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |
| Septic Plan Reviews                                 | <p><b>3 – Septic Plan reviews conducted for:</b></p> <ul style="list-style-type: none"> <li>- <b><u>#18 Brookside Rd.</u></b> – Plan review in process. Initial comments received. Waiting for additional comments so we can send out combined letter.</li> <li>- <b><u>#40 White Pine Rd.</u></b> – Received revised plan. Plan review conducted. Additional comments sent.</li> <li>- <b><u>#311 Charles River St.</u></b> – Plan review conducted. Comments sent to design engineer.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              |

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| Septic – Soil/Perc Tests                                       | <b>1 – Septic Soil/Perc Tests conducted at:</b><br>- <u>#299 Charles River St.</u>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |
| Septic Trench permits                                          | <b>0 – Septic Trench permits issued.</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |
| Septic – Abandonment Forms received                            | <b>1 – Received a septic abandonment/connection to sewer form for:</b><br>- <u>#926 Greendale Ave.</u>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |
| Disposal of Sharps Permit                                      | <b>1 – Disposal of Sharps Permit</b><br>- <b>Karla Barberie (Acupuncture at B in Touch)</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |
| Well Permit Application online plan reviews/ Approval to Drill | <b>4 – Well permit application plan reviews conducted for:</b><br>- <u>#99 Brookline St.</u> – Closed-loop geothermal well plan review conducted. Still need final approval from Water and Sewer Division. (Still in process.)<br>- <u>#53 Wayne Rd.</u> - Closed-loop geothermal well plan review conducted. Still need final approval from Water and Sewer Division. (Still in process.)<br>- <u>#16 Country Way</u> – Closed-loop geothermal well plan review conducted. Still need final approval from Water and Sewer Division. (Still in process.)<br>- <u>#144 Brookside Rd.</u> - Closed-loop geothermal well plan review completed. Approval to Drill letter issued. |
| Zoning Board of Appeals plan reviews                           | <b>0 – Zoning Board of Appeals plan reviews conducted.</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |

## FY 22 Priority FBI Risk Violations Chart (By Date)

|                              |            |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              |                                                                                   |
|------------------------------|------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|
| <b>Briarwood</b>             | <b>8/5</b> | <b>3-306.11 Food Display</b><br><i>Except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the consumer before consumption, food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means.</i>                                                                                                                                     | <b>Dining Service-</b> Banana was rotten and was thrown out by kitchen manager    |
| <b>Center at the Heights</b> | <b>8/8</b> | <b>3-501.16 (A)(2) (B) Proper Cold Holding Temps</b><br><i>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 45oF or less.</i> | <b>Kitchen-</b> Ambient temperature 49.5°                                         |
|                              |            | <b>3-501.16 (A)(2) (B) Proper Cold Holding Temps</b><br><i>Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under</i>                                                                                                                                                                                                                                                                                                                          | <b>Kitchen-</b> Vanilla dessert cup with whipped cream showing over 50 degrees f. |

|           |     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              |                                                                                                                                                                                                                      |
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|           |     | <p>section 3-501.19, and except as specified under paragraph (B) and in paragraph (C ) of this section, TCS food shall be maintained at 41oF 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 45oF or less.</p>                                                                                                                                                                                                                                                                                                             |                                                                                                                                                                                                                      |
|           |     | <p><b>3-501.16 (A)(2) (B) Proper Cold Holding Temps</b><br/> <i>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 ° 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 45oF or less.</i></p>                                                                                                                       | <p><b>Kitchen-</b> Opened milk carton and took internal temperature showing 48.5°. Was discarded by kitchen maintenance.</p>                                                                                         |
|           |     | <p><b>3-501.16 (A)(2) (B) Proper Cold Holding Temps</b><br/> <i>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 41oF 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 45oF or less.</i></p>                                                                                                                       | <p><b>Kitchen-</b> Milk showing condensation was just put in the refrigerator about 30 min ago from food transportation company. Refrigerator showing 43 degrees which made the milk become high in temperature.</p> |
| Comella's | 8/8 | <p><b>3-701.11 Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food</b><br/> <i>A food that is unsafe, adulterated, or not honestly presented as specified shall be discarded or reconditioned according to an approved procedure. Food that is not from an approved source shall be discarded. RTE food that may have been contaminated by an employee who has been restricted or excluded shall be discarded. Food that is contaminated by food employees, consumers, or other persons through contact with their hands, bodily discharges, such as nasal or oral discharges, or other means shall be discarded.</i></p> | <p><b>Kitchen-</b> Cheese discarded after being left on counter to reach 62-72 degrees. Was discarded by kitchen manager for both cheeses.</p>                                                                       |

|                 |      |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |                                                                                                                                                                                                                                                    |
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| Fuji Steakhouse | 8/5  | <p><b>3-501.16 (A)(2) (B) Proper Cold Holding Temps</b><br/> <i>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 45oF or less.</i></p> | <p><b>Walk-In Cooler-</b> Walkin cooler is showing a high temperature. When taken at ambient inside the walk-in cooler it was showing 45 and above. Must call refrigerator manufacturer to fix temperature if it keeps showing higher than 41.</p> |
|                 |      | <p><b>3-501.16 (A)(2) (B) Proper Cold Holding Temps</b><br/> <i>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 45oF or less.</i></p>  | <p><b>Kitchen-</b> Temperature for cut melon showing high temperature when used with employee temperature measuring device.</p>                                                                                                                    |
|                 |      | <p><b>3-501.16 (A)(2) (B) Proper Cold Holding Temps</b><br/> <i>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 45oF or less.</i></p> | <p><b>Kitchen-</b> Shredded lettuce showing high temperatures using employee temperature measuring device</p>                                                                                                                                      |
|                 |      | <p><b>3-501.16 (A)(2) (B) Proper Cold Holding Temps</b><br/> <i>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 45oF or less.</i></p> | <p><b>Kitchen-</b> Temperature taken again in lower compartment of the melon to see if temperature would be lower and it is still not meeting 41 degrees or below.</p>                                                                             |
| Hazel's Bakery  | 8/26 | <p><b>4-702.11 Frequency-Before Use After Cleaning</b><br/> <i>Utensils and food contact surfaces of equipment shall be sanitized before use and after cleaning.</i></p>                                                                                                                                                                                                                                                                                                                                                | <p><b>Kitchen-</b> Flour spilled on top of equipment and food storage and containers.</p>                                                                                                                                                          |
|                 |      | <p><b>4-702.11 Frequency-Before Use After Cleaning</b></p>                                                                                                                                                                                                                                                                                                                                                                                                                                                              | <p><b>Bakery-</b> Not in use bakery machine for dough left out.</p>                                                                                                                                                                                |

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|                              |      | <i>Utensils and food contact surfaces of equipment shall be sanitized before use and after cleaning.</i>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |                                                                                                                                                                                                                                                                                                                                                                                           |
| Little Spoon                 | 8/13 | <p><b>3-501.16 (A)(2) (B) Proper Cold Holding Temps</b><br/> <i>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 41F 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 45oF or less.</i></p>                                                                                                                                               | <b>Kitchen-</b> Salad TCS held at room temperature Discarded                                                                                                                                                                                                                                                                                                                              |
| Bagel's Best inc.            | 8/6  | <p><b>3-304.11 Food Contact with Soiled Items</b><br/> <i>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.</i></p>                                                                                                                                                                                                                                                                                         | <b>Basement-</b> Upright mixer is encrusted with flour and debris Scrape clean and keep clean to prevent physical contamination                                                                                                                                                                                                                                                           |
| Bertucci Brick Oven Pizzeria | 8/3  | <p><b>3-304.11 Food Contact with Soiled Items COS</b><br/>           Cannot store here. Manager mentioned that the these are not for use and are wrong size. Please discard. Code: <i>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.</i></p>                                                                                                                                                             | <b>Kitchen-</b> Cannot store here. Manager mentioned that the these are not for use and are wrong size. Please discard.                                                                                                                                                                                                                                                                   |
|                              |      | <p><b>3-501.16 (A)(2) (B) Proper Cold Holding Temps.</b><br/> <i>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 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 45oF or less.</i></p> <p><b>3-501.16 (A)(2) (B) Proper Cold Holding Temps</b><br/> <i>Except during preparation, cooking, or cooling, or when time is used as the</i></p> | <b>Kitchen-</b> The temperature of the Pizza prep roll top in the was60 degrees. Discussion with manager that the brick oven is being serviced and is reaching too hot of temperatures. Suspect this is affecting the cold holding due to proximity. See attached photos of TCS foods that need to be discarded. TCS foods to be held elsewhere until both oven and roll top is serviced. |

|  |  |                                                                                                                                                                                                                                                                                                                                                                                   |                                                                               |
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|  |  | <p><i>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 45oF or less.</i></p> | <p><b>Kitchen-</b> Egg plant in pizza storage area 52 degrees. Discarded.</p> |
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| Category                                            | Jul | Aug | Sep | Oct | Nov | Dec | Jan | Feb | Mar | Apr | May | June | FY'23 | FY'22 | FY'21 | FY '20 | FY' 19 | FY' 18 |
|-----------------------------------------------------|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|-----|------|-------|-------|-------|--------|--------|--------|
| Biotech registrations/Plan rev./Insp.               | 1   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 1     | 3     | 0     | 1      | 1      | 1      |
| Bodywork Estab. Insp.                               | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 5     | 6     | 7      | 14     | 11     |
| Bodywork Estab. Permits                             | 1   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 1     | 5     | 13    | 9      | 9      | 6      |
| Bodywork Pract. Permits                             | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 8     | 12    | 23     | 21     | 22     |
| COVID 19 Complaints                                 | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 3     | 123   | 0      | 0      | 0      |
| COVID 19 Follow Ups                                 | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 3     | 122   | 0      | 0      | 0      |
| Demo reviews                                        | 6   | 6   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 12    | 89    | 76    | 73     | 104    | 105    |
| Domestic Animal permits                             | 4   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 4     | 15    | 29    | 1      | 21     | 19     |
| Domestic Animal Inspections                         | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 10    | 8     | 3      | 22     | 3      |
| Food Service Routine insp.                          | 12  | 12  | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 24    | 194   | 134   | 149    | 200    | 225    |
| Food Service Pre-oper. Insp.                        | 0   | 1   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 1     | 22    | 16    | 48     | 12     | 32     |
| Retail Food Routine insp. Or 6 month check in       | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 11    | 12    | 33     | 46     | 60     |
| Residential Kitchen Routine insp.                   | 0   | 3   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 3     | 5     | 5     | 3      | 6      | 8      |
| Mobile Routine insp.                                | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 10    | 10    | 4      | 17     | 13     |
| Food Service Re-insp.                               | 6   | 4   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 10    | 27    | 7     | 21     | 28     | 53     |
| Food Establishment Annual/Seasonal Permits          | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 138   | 134   | 155    | 140    | 171    |
| Temp. food permits                                  | 4   | 4   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 8     | 37    | 9     | 67     | 134    | 163    |
| Temp. food inspections                              | 3   | 2   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 5     | 9     | 3     | 10     | 37     | 29     |
| Farmers Market permits                              | 1   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 1     | 16    | 15    | 14     | 14     | 14     |
| Farmers Market insp.                                | 5   | 10  | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 15    | 149   | 124   | 158    | 229    | 127    |
| Food Complaints                                     | 1   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 1     | 13    | 7     | 49     | 18     | 20     |
| Follow-up food complaints                           | 2   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 2     | 15    | 8     | 48     | 21     | 21     |
| Food Service Plan Reviews                           | 4   | 5   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 9     | 13    | 12    | 14     | 20     | 42     |
| Food Service Admin. Hearings                        | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 2     | 1     | 3      | 0      | 0      |
| Grease/ Septage Hauler Permits                      | 1   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 1     | 22    | 13    | 20     | 21     | 24     |
| Housing (Chap II Housing) Annual routine inspection | 0   | 1   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 1     | 10    | 7     | 7      | 0      | 14     |
| Housing Follow-up insp.                             | 1   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 1     | 3     | 2     | 0      | 0      | 5      |
| Housing New Complaint                               | 2   | 2   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 4     | 41    | 40    | 41     | 22     | 22     |
| Housing Follow-ups                                  | 6   | 7   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 13    | 65    | 63    | 56     | 28     | 24     |
| Hotel Annual inspection                             | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 3     | 3     | 3      | 3      | 3      |
| Hotel Follow-ups                                    | 0   | 1   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 1     | 0     | 1     | 15     | 0      | 0      |
| Nuisance Complaints                                 | 2   | 1   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 3     | 35    | 45    | 34     | 55     | 42     |
| Nuisance Follow-ups                                 | 5   | 4   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 9     | 41    | 60    | 55     | 69     | 42     |
| Pool inspections                                    | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 15    | 15    | 13     | 20     | 12     |
| Pool Follow up inspections                          | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 4     | 5     | 3      | 12     | 7      |
| Pool permits                                        | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 15    | 17    | 11     | 19     | 12     |
| Pool plan reviews                                   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 0     | 5     | 0      | 3      | 44     |
| Pool variances                                      | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 6     | 5     | 6      | 5      | 7      |
| Septic Abandonment                                  | 1   | 1   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 2     | 9     | 17    | 21     | 9      | 5      |
| Addition to a home on a septic plan rev/approval    | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 15    | 5     | 5      | 2      | 2      |
| Septic Install. Insp.                               | 2   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 2     | 19    | 11    | 13     | 21     | 28     |
| Septic COC for repairs                              | 1   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 1     | 3     | 2     | 5      | 3      | 1      |
| Septic COC for complete septic system               | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 4     | 1     | 3      | 4      | 3      |
| Septic Info. requests                               | 6   | 5   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 11    | 64    | 86    | 61     | 62     | 51     |
| Septic Soil/Perc Test.                              | 0   | 1   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 1     | 5     | 8     | 1      | 1      | 2      |
| Septic Const. permits                               | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 6     | 6     | 6      | 6      | 5      |
| Septic Installer permits                            | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 11    | 8     | 6      | 8      | 9      |
| Septic Installer Tests                              | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 4     | 3     | 2      | 5      | 3      |
| Septic Deed Restrict.                               | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 0     | 4     | 1      | 1      | 3      |
| Septic Plan reviews                                 | 2   | 3   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 5     | 21    | 14    | 8      | 9      | 23     |
| Septic Trench permits                               | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 0     | 12    |       |        |        |        |
| Disposal of Sharps permits                          | 0   | 1   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0   | 0    | 1     | 7     | 8     | 7      | 7      | 9      |

|                                                                       |   |   |   |   |   |   |   |   |   |   |   |   |   |   |    |    |    |    |    |
|-----------------------------------------------------------------------|---|---|---|---|---|---|---|---|---|---|---|---|---|---|----|----|----|----|----|
| Disposal of Sharps<br>Inspections                                     | 0 | 1 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 1 | 8  | 8  | 7  | 7  | 7  |
| Planning Board Subdivision<br>Sp Permit Plan<br>reviews/Insp. of lots | 1 | 2 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 3 | 21 | 20 | 4  | 1  | 1  |
| Subdivision Bond Releases                                             | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0  | 1  | 0  | 1  | 0  |
| Special Permit/Zoning                                                 | 2 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 2 | 21 | 18 | 17 | 34 | 15 |
| Tobacco permits                                                       | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 6  | 7  | 10 | 10 | 11 |
| Tobacco Routine insp                                                  | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 12 | 7  | 8  | 14 | 18 |
| Tobacco Follow-up insp.                                               | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0  | 1  | 8  | 3  | 3  |
| Tobacco Compliance checks                                             | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 6  | 6  | 30 | 30 | 41 |
| Tobacco complaints                                                    | 1 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 1 | 0  | 0  | 2  | 3  | 4  |
| Tobacco Compl. follow-ups                                             | 1 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 1 | 0  | 0  | 1  | 3  | 4  |
| Trash Hauler permits                                                  | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 23 | 16 | 15 | 17 | 14 |
| Medical Waste Hauler<br>permits                                       | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 2  | 2  | 2  | 2  | 1  |
| Well - Plan Reviews,<br>Permission to drill letters,<br>Insp.         | 2 | 4 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 6 | 10 | 11 | 2  | 6  | 2  |
| Well Permits                                                          | 1 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | 1 | 4  | 1  | 1  | 1  | 0  |



Packet of July and  
August Inspections  
with Priority  
Violations



# FOOD ESTABLISHMENT INSPECTION REPORT

R-10

Bakers Best, Inc.  
150 Gould St.  
Needham, MA 02494

|                   |        |                      |                 |             |             |
|-------------------|--------|----------------------|-----------------|-------------|-------------|
| Inspection Number | Date   | Time In/Out          | Inspection Type | Client Type | Inspector   |
| AD1B9             | 7/1/22 | 11:01 AM<br>12:04 PM | Routine         | Caterer     | T.Rocha     |
| Permit Number     | Risk   | Variance             | Priority        | Pf          | Core Repeat |
|                   | 3      |                      | 1               | 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

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

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

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 nonrenewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

T.Rocha

Rob muller - Expires  
Certificate #:Follow Up Required: ☐ Y Follow Up Date: \_\_\_\_\_

# FOOD SAFETY INSPECTION REPORT

Page Number

2

Bakers Best, Inc.  
150 Gould St.  
Needham, MA 02494

Inspection Number  
AD1B9

Date  
7/1/22

Time In/Out  
11:01 AM  
12:04 PM

Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Approved Source

#### Food Received at Proper Temperatures

#### 12 3-202.11 (A)(C)(D) Temperature - Kitchen -

**Pr** Temperature showing 41 degrees, must be under 41. Food was not discarded but changed into a different refrigerator until temperature adjusted. Food was just put in an hour ago. *Code: TCS food shall be at a temperature of 41°F or below when received. Raw eggs shall be received in refrigerated equipment that maintains an ambient air temperature of 45°F or less. TCS food that is cooked to a proper temperature and received hot shall be at a temperature of 135°F or above.*



### Time / Temperature Control for Safety

#### Date marking and disposition

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

**Pf** Date marking errors and expired food found in multiple walk-ins. *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

Page Number

3

Bakers Best, Inc.  
150 Gould St.  
Needham, MA 02494

Inspection Number  
AD1B9

Date  
7/1/22

Time In/Out  
11:01 AM  
12:04 PM

Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

23

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

- Pf** Pickles made in house only held in refrigerator (no shelf life). Requires use by date. 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 properly labeled; original container

37

### 3-602.11 (B)(1)-(4) Food Labels - Kitchen -

- C** Must have food labels and proper date marking Code: All Food packaged in the food establishment shall be labeled. The label information shall include: 1. the common name of the food, or absent a common name, an adequate descriptive identity statement; 2. if made with two or more ingredients, a list of ingredients and sub-ingredients in descending order of predominance by weight including a declaration of artificial colors, artificial flavors and chemical preservatives if contained in the food; 3. an accurate declaration of the net quantity of contents; 4. the name and place of business of the manufacturer, packer, or distributor; and 5. the name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient. (Use 3-602.11(B)(5) for Pf designation).



# FOOD SAFETY INSPECTION REPORT

Page Number

4

Bakers Best, Inc.  
150 Gould St.  
Needham, MA 02494

Inspection Number  
AD1B9

Date  
7/1/22

Time In/Out  
11:01 AM  
12:04 PM

Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 37 3-602.11 (B) (7) Food Labels - Kitchen -

- C** Must have food labels and proper date marking Code:  
*Any salmonid fish containing canthaxanthin or astaxanthin as a color additive shall be labeled. The bulk fish container label shall include a list of ingredients, displayed on the retail container or by other written means, such as a counter card, that discloses the use of canthaxanthin or astaxanthin.*



## Notes

### Notes

### 88 Notes - Prep -

- N** Sign needed (prep sink) - General Notes



## Positive Notes

# FOOD SAFETY INSPECTION REPORT

Page Number

5

Bakers Best, Inc.  
150 Gould St.  
Needham, MA 02494

Inspection Number  
AD1B9

Date  
7/1/22

Time In/Out  
11:01 AM  
12:04 PM

Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Proper Food Safety Practices

98

#### 98 Proper Food Safety Practices - Kitchen -

N Hood Inspected and cleaned in good standing - Excellent



## 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?

IN

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.

NA

Ventilation Hood Inspections stickers up to date?

IN

Consumer Advisory Present if needed?

NA

Grease log up to date?

IN

Food Employee Reporting Agreement available?

NO

Procedures outlines for vomit/diarrheal event?

IN

No trans fat?

IN

"Most recent food inspection" sign posted?

IN



# FOOD SAFETY INSPECTION REPORT

Page Number

6

Bakers Best, Inc.  
150 Gould St.  
Needham, MA 02494

Inspection Number  
AD1B9

Date  
7/1/22

Time In/Out  
11:01 AM  
12:04 PM

Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

## Temperatures

| Area             | Equipment             | Product               | Notes   | Temps |
|------------------|-----------------------|-----------------------|---------|-------|
| Kitchen          | Walk-in Cooler cold   | Packaged prepared     | Holding | 37°F  |
| Kitchen          | 2 door sliding glass  | Cut veggies           | Holding | 49°F  |
| Kitchen          | - True 2 door freezer | Turkey                | Holding | 10°F  |
| Kitchen          | True 2 door           | Salad dressing/potato | Holding | 40°F  |
| Produce and Prep | Walk-in Cooler -      | Cheese                | Holding | 40°F  |
| Prep             | Raw meat walk in      | Raw beef              | Holding | 32°F  |
| Walk in Freezer  | Walk-in Freezer       | Pastries,bread        | Holding | 12°F  |

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

## Notes

Sanitizer testing strip 300 ppm  
Grease trap last cleaned 5/04/2022  
Pest control



# FOOD ESTABLISHMENT INSPECTION REPORT

R-10

The Rice Barn  
1037 Great Plain Ave  
Needham, MA 02492

|                   |        |                    |                 |              |           |
|-------------------|--------|--------------------|-----------------|--------------|-----------|
| Inspection Number | Date   | Time In/Out        | Inspection Type | Client Type  | Inspector |
| 97DE4             | 7/1/22 | 1:41 PM<br>5:05 PM | Pre-Opening     | Food Service | M.Pancare |
| Permit Number     | Risk   | Variance           | Priority        | Pf           | Core      |
|                   |        |                    | 2               | 1            | 7         |
| Violation Summary |        |                    | Repeat          |              |           |
|                   |        |                    |                 | 3            |           |

## 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

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

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                           | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 43. In-use utensils: properly stored                                       | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |
| 31. Water & ice from approved source                               | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 44. Utensils, equip. & linens: properly stored, dried & handled            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |
| 32. Variance obtained for specialized processing methods           | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 45. Single-use/single-service articles: properly stored & used             | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |
| Food Temperature Control                                           | IN                                  | OUT                                 | NA                       | NO                       | COS                      | 46. Gloves used properly                                                   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |
| 33. Proper cooling methods used; adequate equip. for temp. control | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Utensils, Equipment and Vending                                            | IN                                  | OUT                                 | NA                       | NO                                  | COS                      |
| 34. Plant food properly cooked for hot holding                     | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 47. All contact surfaces cleanable, properly designed, constructed, & used | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |
| 35. Approved thawing methods used                                  | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 48. Warewashing facilities: installed, maintained & used; test strips      | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |
| 36. Thermometers provided & accurate                               | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 49. Non-food contact surfaces clean                                        | 1                                   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |
| Food Identification                                                | IN                                  | OUT                                 | NA                       | NO                       | COS                      | Physical Facilities                                                        | IN                                  | OUT                                 | NA                       | NO                                  | COS                      |
| 37. Food properly labeled; original container                      | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 50. Hot & cold water available; adequate pressure                          | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |
| Prevention of Food Contamination                                   | IN                                  | OUT                                 | NA                       | NO                       | COS                      | 51. Plumbing installed; proper backflow devices                            | 1                                   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 38. Insects, rodents & animals not present                         | 2                                   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 52. Sewage & waste water properly disposed                                 | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |
| 39. Contamination prevented in prep, storage & display             | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 53. Toilet facilities: properly constructed, supplied, & cleaned           | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |
| 40. Personal cleanliness                                           | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 54. Garbage & refuse properly disposed; facilities maintained              | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |
| 41. Wiping cloths; properly used & stored                          | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 55. Physical facilities installed, maintained & clean                      | 1                                   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |
| 42. Washing fruits & vegetables                                    | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 56. Adequate ventilation & lighting; designated areas use                  | 1                                   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |
|                                                                    |                                     |                                     |                          |                          |                          | 60. 105 CMR 590 violations / local regulations                             | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |

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 nonrenewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

M.Pancare

Chalermopol Intha - Expires  
Certificate #:Follow Up Required: ☐ Y Follow Up Date: \_\_\_\_\_



# FOOD SAFETY INSPECTION REPORT

Page Number

2

The Rice Barn  
1037 Great Plain Ave  
Needham, MA 02492

Inspection Number  
97DE4

Date  
7/1/22

Time In/Out  
1:41 PM  
5:05 PM

Inspector  
M. Pancare

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

88

- -

Exterior upon arrival -



88

- -

Open holes noted. -



# FOOD SAFETY INSPECTION REPORT

Page Number

3

The Rice Barn  
1037 Great Plain Ave  
Needham, MA 02492

Inspection Number  
97DE4

Date  
7/1/22

Time In/Out  
1:41 PM  
5:05 PM

Inspector  
M. Pancare

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

88

- Kitchen -

Ice at bar service area noted. -



88

- -

Service storage area~ miscellaneous equipment noted.  
Discussion to organize better. -



# FOOD SAFETY INSPECTION REPORT

Page Number

4

The Rice Barn  
1037 Great Plain Ave  
Needham, MA 02492

Inspection Number

97DE4

Date

7/1/22

Time In/Out

1:41 PM

5:05 PM

Inspector

M. Pancare

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

88

- -

Mice feces noted -



88

- -

Mice feces dust and debris noted on shelf near cashier -



# FOOD SAFETY INSPECTION REPORT

Page Number

5

The Rice Barn  
1037 Great Plain Ave  
Needham, MA 02492

Inspection Number

97DE4

Date

7/1/22

Time In/Out

1:41 PM

5:05 PM

Inspector

M. Pancare

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

88

- -

Soil and debris noted under grill. -



88

- -

New gaskets noted on refrigerators -



# FOOD SAFETY INSPECTION REPORT

Page Number

6

The Rice Barn  
1037 Great Plain Ave  
Needham, MA 02492

Inspection Number

97DE4

Date

7/1/22

Time In/Out

1:41 PM

5:05 PM

Inspector

M. Pancare

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

88

- -

New gaskets on refrigerators -



88

- -

Inside of refrigerator was clean -



# FOOD SAFETY INSPECTION REPORT

Page Number

7

The Rice Barn  
1037 Great Plain Ave  
Needham, MA 02492

Inspection Number

97DE4

Date

7/1/22

Time In/Out

1:41 PM

5:05 PM

Inspector

M. Pancare

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

88

- -

Datemarking system noted -



88

- -

Open holes cracks and crevices. -



# FOOD SAFETY INSPECTION REPORT

Page Number

8

The Rice Barn  
1037 Great Plain Ave  
Needham, MA 02492

Inspection Number  
97DE4

Date  
7/1/22

Time In/Out  
1:41 PM  
5:05 PM

Inspector  
M. Pancare

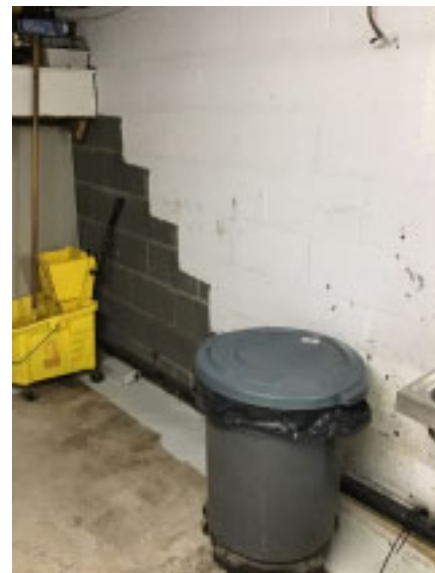
## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

88

- -

3 compartment sink removed in basement. Owner stated he has not got a plumbing permit yet. -



88

- -

Chemical system removed during inspection in basement above prep sink. Toxic chemicals should not be around a prep sink, and this was removed. There were no chemicals at the time. -



# FOOD SAFETY INSPECTION REPORT

Page Number

9

The Rice Barn  
1037 Great Plain Ave  
Needham, MA 02492

Inspection Number  
97DE4

Date  
7/1/22

Time In/Out  
1:41 PM  
5:05 PM

Inspector  
M. Pancare

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

88

- -

Basement clutter removed -



88

- -

Openings not protected under stairwell in basement near sink -





# FOOD SAFETY INSPECTION REPORT

Page Number

10

The Rice Barn  
1037 Great Plain Ave  
Needham, MA 02492

Inspection Number  
97DE4

Date  
7/1/22

Time In/Out  
1:41 PM  
5:05 PM

Inspector  
M. Pancare

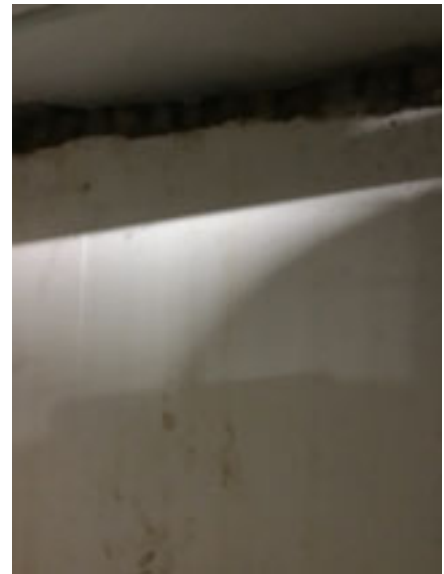
## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

88

- -

Cracks and crevices not sealed -



88

- -

Comers and cracksnot sealed -



# FOOD SAFETY INSPECTION REPORT

Page Number

11

The Rice Barn  
1037 Great Plain Ave  
Needham, MA 02492

Inspection Number

97DE4

Date

7/1/22

Time In/Out

1:41 PM

5:05 PM

Inspector

M. Pancare

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

88

- -

Laundry area clutter and debris -



88

- -

Food products noted in walk-in -



# FOOD SAFETY INSPECTION REPORT

Page Number

12

The Rice Barn  
1037 Great Plain Ave  
Needham, MA 02492

Inspection Number  
97DE4

Date  
7/1/22

Time In/Out  
1:41 PM  
5:05 PM

Inspector  
M. Pancare

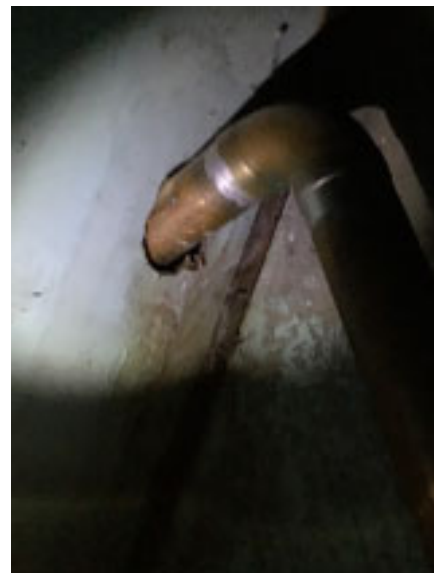
## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

88

- -

Open holes in pipe. -



88

- -

Burgess pest control noted -



## Protection From Contamination

# FOOD SAFETY INSPECTION REPORT

Page Number

13

The Rice Barn  
1037 Great Plain Ave  
Needham, MA 02492

Inspection Number  
97DE4

Date  
7/1/22

Time In/Out  
1:41 PM  
5:05 PM

Inspector  
M. Pancare

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Food separated and protected

#### 15 3-304.11 Food Contact with Soiled Items - Basement -

**Pr** Stored Knives on wall in basement were soiled and not clean to sight and clean to touch 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.*



#### 15 3-304.11 Food Contact with Soiled Items - Basement -

**Pr** Stored silverware in the laundry room not protected properly 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

Page Number

14

The Rice Barn  
1037 Great Plain Ave  
Needham, MA 02492

Inspection Number  
97DE4

Date  
7/1/22

Time In/Out  
1:41 PM  
5:05 PM

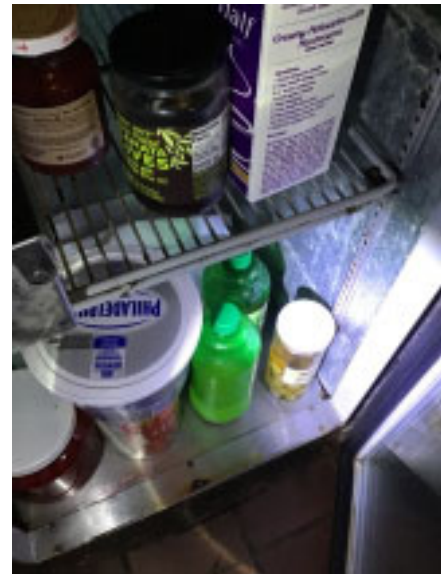
Inspector  
M. Pancare

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 16 4-601.11 (A) Equip, Food-Contact Surfaces - Bar -

- Pf** Inside of refrigerators at bar area had soil, spills and debris *Code: Equipment food-contact surfaces and utensils shall be clean to sight and touch.*

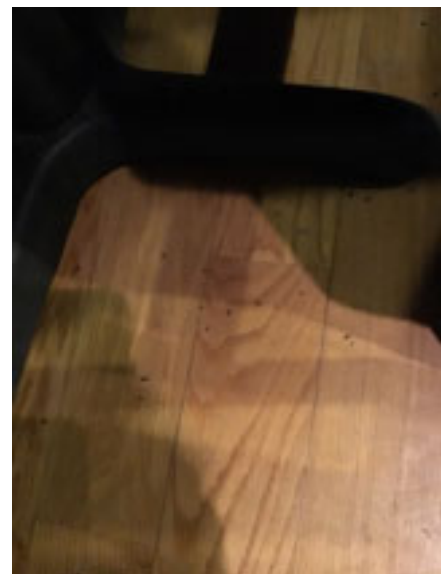


## Prevention of Food Contamination

### Insect, rodents & animals not present

### 38 6-501.111 (A)(B)(D) Controlling Pests - Basement -

- C** Mice feces noted beside refrigerator next to the bar  
*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.*



# FOOD SAFETY INSPECTION REPORT

Page Number

15

The Rice Barn  
1037 Great Plain Ave  
Needham, MA 02492

Inspection Number  
97DE4

Date  
7/1/22

Time In/Out  
1:41 PM  
5:05 PM

Inspector  
M. Pancare

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

38

### 6-202.15 (A) Outer Openings, Protected - Storefront -

- C The screen door leading into the kitchen area is not adequate to protect pests. 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.



## Utensils, Equipment and Vending

### Nonfood contact surfaces clean

49

### 4-602.13 Nonfood -Contact Surfaces - Kitchen -

- C Windowsill above prep sink had debris. Code: Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.



## Physical Facilities

# FOOD SAFETY INSPECTION REPORT

Page Number

16

The Rice Barn  
1037 Great Plain Ave  
Needham, MA 02492

Inspection Number  
97DE4

Date  
7/1/22

Time In/Out  
1:41 PM  
5:05 PM

Inspector  
M. Pancare

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Plumbing installed; proper backflow devices

#### 51 5-205.15 (B) System Maintained/Repair - Kitchen -

- COS** **C** 3 comp, sink was leaking.  
Corrected on site Code: *A plumbing system shall be maintained in good repair.*



#### 53 6-501.18 Cleaning of Plumbing Fixtures - Bar -

- C** Sinks and basins inside and around the service bar were very soiled Code: *Plumbing fixtures such as handwashing sinks, toilets, and urinals shall be cleaned as often as necessary to keep them clean.*





# FOOD SAFETY INSPECTION REPORT

Page Number

17

The Rice Barn  
1037 Great Plain Ave  
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Date  
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Time In/Out  
1:41 PM  
5:05 PM

Inspector  
M. Pancare

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

55

### 6-501.11 Repairing - Basement -

- C Laundry and storage area unsanitary. Debris coming from exterior. A lot of clutter in this room, and HVAC is leaking condensation water

Outer openings not protected.

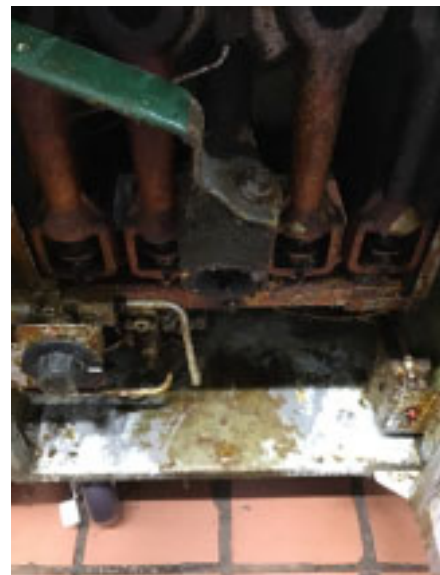
See #38 Code: *The physical facilities shall be maintained in good repair.*



56

### 4-204.11 Ventilation Hoods Drip Prevention - -

- C Significant Grease inside fryer area Code: *Exhaust ventilation hood systems in food preparation and warewashing areas including components such as hoods, fans, guards, and ducting shall be designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils, linens, and single-service and single-use articles.*



## List 1

IN= In Compliance

OUT = Out of Compliance

NA = Not Applicable

NO= Not Observed

Permit. up to date and posted?

IN



# FOOD SAFETY INSPECTION REPORT

Page Number

18

The Rice Barn  
1037 Great Plain Ave  
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5:05 PM

Inspector  
M. Pancare

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

|                                                                                  |                                                        |                                                                                     |    |
|----------------------------------------------------------------------------------|--------------------------------------------------------|-------------------------------------------------------------------------------------|----|
|  | Pest control record available?                         |  | IN |
|  | Written Menus /signs present (allergen)?               |  | NA |
|  | 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?                                 |  | IN |
|  | Food Employee Reporting Agreement available?           |  | NO |
|  | Procedures outlines for vomit/diarrhea event?          |  | IN |
|  | No trans fat?                                          |  | NO |
|  | "Most recent food inspection" sign posted?             |  | IN |

## Temperatures

| Area                | Equipment           | Product       | Notes | Temps |
|---------------------|---------------------|---------------|-------|-------|
| Basement            | Walk in cooler      | Ambient       |       | 32°F  |
| Kitchen             | Magic Chef white    | Ambient       |       | 15°F  |
| Kitchen             | - Kenmore white     | Ambient       |       | 15°F  |
| Kitchen             | Amana white cooler  | Ambient       |       | 10°F  |
| Kitchen             | - Kenmore white     | Ambient       |       | 10°F  |
| Kitchen             | Flip top near curry | Ambient       |       | 29°F  |
| Service Station FOH |                     | Whirlpool FOH |       | 40°F  |

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

## Notes

During the inspection today, two employees were present in addition to the owner- one was a

# FOOD SAFETY INSPECTION REPORT

Page Number

19

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5:05 PM

Inspector  
M. Pancare

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

dishwasher and one was a server/ host. No food was prepared on the service at this time

Improvements noted- several areas still need holes cracks and crevices to be sealed.

HVAC in basement a lot of water on floor- clean

Owner is replacing thermostats in 3 refrigerators. All refrigerators were working, but some could not be verified accurately at this time.

Dish machine 50ppm chlorine.

Ice machine clean no issues

Public restroom stocked.

Hand sinks stocked properly.

Color coded cutting boards noted.

Grease trap in kitchen near hand sink has been replaced.



# FOOD ESTABLISHMENT INSPECTION REPORT

R-10

A vita of Needham  
880 Greendale Avenue  
Needham, MA 02492

|                   |        |                      |                 |              |                |
|-------------------|--------|----------------------|-----------------|--------------|----------------|
| Inspection Number | Date   | Time In/Out          | Inspection Type | Client Type  | Inspector      |
| A7BC6             | 7/8/22 | 10:32 AM<br>12:55 PM |                 | Food Service | A. Littlefield |
| Permit Number     | Risk   | Variance             | Priority        | Pf           | Core Repeat    |
|                   | 4      |                      | 4               | 1            | 5              |

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

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

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

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 nonrenewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

A. Littlefield

Steve - Expires  
Certificate #:Follow Up Required: ☐ Y Follow Up Date: \_\_\_\_\_

# FOOD SAFETY INSPECTION REPORT

Page Number

2

Avita of Needham  
880 Greendale Avenue  
Needham, MA 02492

Inspection Number  
A7BC6

Date  
7/8/22

Time In/Out  
10:32 AM  
12:55 PM

Inspector  
A. Littlefield

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

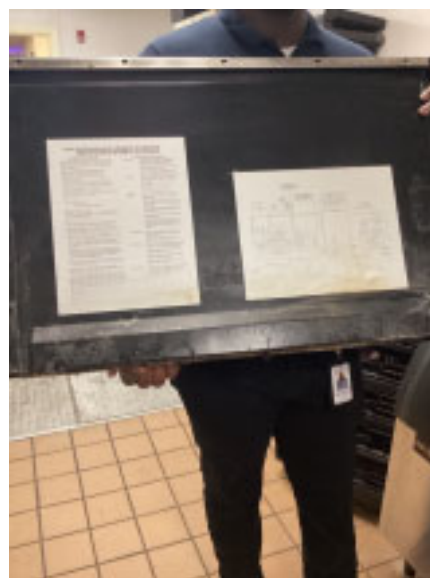
### - Kitchen -

Hood complaint, last serviced April 2022 Code:



- -

Food contact surface, sanitized by PIC. Code:



# FOOD SAFETY INSPECTION REPORT

Page Number

3

Avita of Needham  
880 Greendale Avenue  
Needham, MA 02492

Inspection Number  
A7BC6

Date  
7/8/22

Time In/Out  
10:32 AM  
12:55 PM

Inspector  
A. Littlefield

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

- -

Code:



- -

Accumulated ice, please remove Code:



# FOOD SAFETY INSPECTION REPORT

Page Number

4

Avita of Needham  
880 Greendale Avenue  
Needham, MA 02492

Inspection Number  
A7BC6

Date  
7/8/22

Time In/Out  
10:32 AM  
12:55 PM

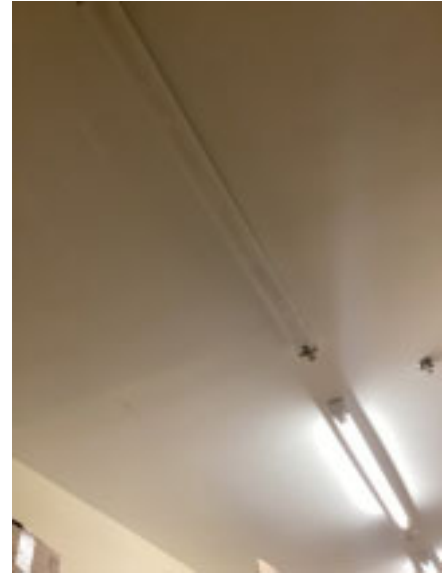
Inspector  
A. Littlefield

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

- -

Light out noted Code:



- -

Proper storage linens Code:



# FOOD SAFETY INSPECTION REPORT

Page Number

5

Avita of Needham  
880 Greendale Avenue  
Needham, MA 02492

Inspection Number  
A7BC6

Date  
7/8/22

Time In/Out  
10:32 AM  
12:55 PM

Inspector  
A. Littlefield

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

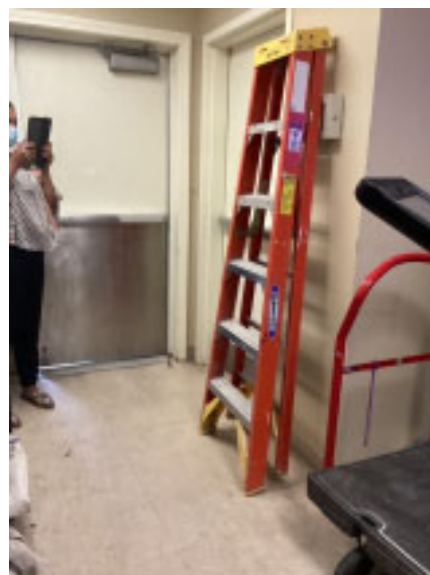
- -

Improper storage of CO2, needs to be chained Being  
picked up this this week by Coca Cola. Code:



- -

Emergency station blocked by ladder Code:



# FOOD SAFETY INSPECTION REPORT

Page Number

6

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880 Greendale Avenue  
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7/8/22

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12:55 PM

Inspector  
A. Littlefield

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

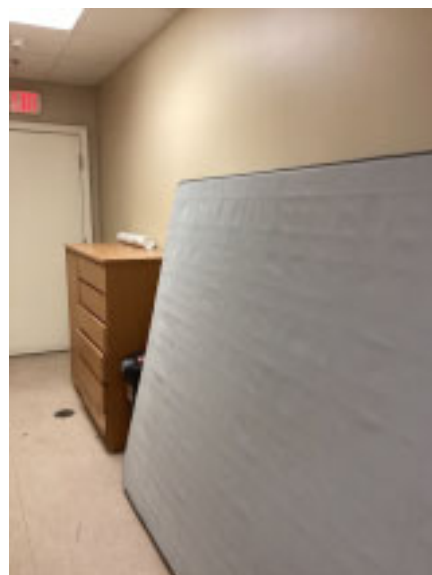
- -

Excess clutter *Code:*



- -

Excess clutter *Code:*



## Protection From Contamination



# FOOD SAFETY INSPECTION REPORT

Page Number

7

Avita of Needham  
880 Greendale Avenue  
Needham, MA 02492

Inspection Number  
A7BC6

Date  
7/8/22

Time In/Out  
10:32 AM  
12:55 PM

Inspector  
A. Littlefield

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Food separated and protected

15

#### 3-304.11 Food Contact with Soiled Items - -

**Pr** Debris noted, please replace soiled tubing. Getting new ice machine - was approved to get soon. *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.*



15

#### 3-304.11 Food Contact with Soiled Items - -

COS

**Pr** Condensation dripping from walk-in, into produce on shelves below. Added sheet pan to catch droppings  
*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

Page Number

8

A vita of Needham  
880 Greendale Avenue  
Needham, MA 02492

Inspection Number  
A7BC6

Date  
7/8/22

Time In/Out  
10:32 AM  
12:55 PM

Inspector  
A. Littlefield

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 16 4-602.11 (E)(1-3) Food-Contact Surfaces and Utensils - -

- COS** **C** Debris noted on can opener, PIC put through dishwasher. This can contaminate food. *Code: Surfaces of utensils and equipment contacting food that is not TCS food shall be cleaned: at any time when contamination may have occurred; at least every 24 hours for iced tea dispensers and consumer self-service utensils such as tongs, scoops, or ladles; and, before restocking consumer self-service equipment and utensils such as condiment dispensers and display containers.*



## Time / Temperature Control for Safety

### Cold Holding Temperature

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

- COS** **Pr** The temperature of the Chicken in the Reach-In Cooler was 51 degrees. Discarded. Brand new cooler, on there way to fix. *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.*

## Food/Color Additives and Toxic Substances

# FOOD SAFETY INSPECTION REPORT

Page Number

9

A vita of Needham  
880 Greendale Avenue  
Needham, MA 02492

Inspection Number  
A7BC6

Date  
7/8/22

Time In/Out  
10:32 AM  
12:55 PM

Inspector  
A. Littlefield

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Toxic substances properly identified, stored & used

#### 28 7-201.11 Storage Separation - Kitchen -

- COS** **Pr** Chemical stored improperly, please store not on counter near food prep. 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.*



## Prevention of Food Contamination

### Wiping cloths: properly used & stored

#### 41 3-304.14 (A)-(E) Wiping Cloths, Use Limitation - -

- C** Please keep soiled wiping clothes in sanitizer solution. 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

# FOOD SAFETY INSPECTION REPORT

Page Number

10

Avita of Needham  
880 Greendale Avenue  
Needham, MA 02492

Inspection Number  
A7BC6

Date  
7/8/22

Time In/Out  
10:32 AM  
12:55 PM

Inspector  
A. Littlefield

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### All contact surfaces cleanable, properly designed, constructed & used

47

#### 4-101.19 Nonfood-Contact Surfaces - -

- C** Pan touching soiled wall. Please sanitize wall. Code:  
*Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.*



48

#### 4-501.116 Determining Chem.San. Concentration - Kitchen -

- COS Pf** Sanitizer was not at proper concentration Code:  
*Concentration of the sanitizing solution shall be accurately determined by using a test kit or other device.*



## Physical Facilities

# FOOD SAFETY INSPECTION REPORT

Page Number

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Avita of Needham  
880 Greendale Avenue  
Needham, MA 02492

Inspection Number  
A7BC6

Date  
7/8/22

Time In/Out  
10:32 AM  
12:55 PM

Inspector  
A. Littlefield

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Toilet facilities: properly constructed; supplies & cleaned

53

#### 6-501.18 Cleaning of Plumbing Fixtures - Kitchen -

- C Debris noted in sink. Code: *Plumbing fixtures such as handwashing sinks, toilets, and urinals shall be cleaned as often as necessary to keep them clean.*



55

#### 6-501.114 Unnecessary Items and Litter - -

- C Excess furniture stored behind the kitchen. This is a fire hazard and can contribute to pest issues. Code: *The premises shall be free of items that are unnecessary to the operation or maintenance of the establishment that is nonfunctional or no longer used and litter.*



## Notes

# FOOD SAFETY INSPECTION REPORT

Page Number

12

Avita of Needham  
880 Greendale Avenue  
Needham, MA 02492

Inspection Number  
A7BC6

Date  
7/8/22

Time In/Out  
10:32 AM  
12:55 PM

Inspector  
A. Littlefield

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Notes

#### 88 Notes - Kitchen -

N Hand washing sink supplied with hot water, soap, paper towel, trash can. - General Notes

#### 88 Notes - -

N All food in walk-in well labeled, however, please provide a month on date marking to ensure there is no confusion. - General Notes



#### 88 Notes - -

N Allergen statement noted. - General Notes





# FOOD SAFETY INSPECTION REPORT

Page Number

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Avita of Needham  
880 Greendale Avenue  
Needham, MA 02492

Inspection Number  
A7BC6

Date  
7/8/22

Time In/Out  
10:32 AM  
12:55 PM

Inspector  
A. Littlefield

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

88

Notes - -

- N Good storage, only few found turned up. Make sure to turn all dishes face down. - General Notes



88

Notes - -

- N Please cover and clean up area. - General Notes



# FOOD SAFETY INSPECTION REPORT

Page Number

14

Avita of Needham  
880 Greendale Avenue  
Needham, MA 02492

Inspection Number  
A7BC6

Date  
7/8/22

Time In/Out  
10:32 AM  
12:55 PM

Inspector  
A. Littlefield

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

88

Notes - -

N All items posted. - General Notes



## Positive Notes

### Proper Food Safety Practices

98

98 Proper Food Safety Practices - Kitchen -

N Excellent dry storage, all handles lifted and bulk labeled -  
Excellent





# FOOD SAFETY INSPECTION REPORT

Page Number

15

Avita of Needham  
880 Greendale Avenue  
Needham, MA 02492

Inspection Number  
A7BC6

Date  
7/8/22

Time In/Out  
10:32 AM  
12:55 PM

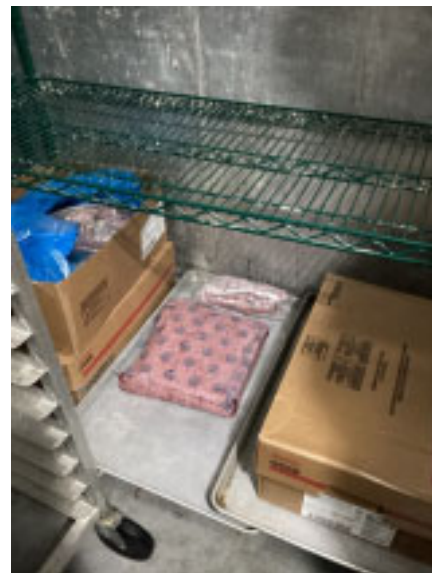
Inspector  
A. Littlefield

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 98 98 Proper Food Safety Practices - -

N Proper food storage - Excellent



### 98 98 Proper Food Safety Practices - -

N Proper chemical storage. - Excellent



## List 1

IN= In Compliance

OUT = Out of Compliance

NA = Not Applicable

NO= Not Observed

Permit. up to date and posted?

IN

# FOOD SAFETY INSPECTION REPORT

Page Number

16

A vita of Needham  
880 Greendale Avenue  
Needham, MA 02492

Inspection Number  
A7BC6

Date  
7/8/22

Time In/Out  
10:32 AM  
12:55 PM

Inspector  
A. Littlefield

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

|  |                                                        |    |
|--|--------------------------------------------------------|----|
|  | 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 |

## Temperatures

| Area            | Equipment       | Product           | Notes | Temps  |
|-----------------|-----------------|-------------------|-------|--------|
| Kitchen         |                 | Ambient- two door |       | 50 °F  |
| Walk in         |                 | Ambient           |       | 38 °F  |
| Walk in freezer |                 | Ambient           |       | -16 °F |
| Kitchen         | Reach-In Cooler | Chicken           |       | 51 °F  |

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

## Notes

HACCP plan needed. Please contact health department for questions on implementing.

Fire department will be noted on excess clutter and improper storage of CO2 tanks.

Pest control, hood, grease trap, dishwasher in compliance.

Training inspection with Diane, Thaleia, Roland, and Jess.



# FOOD ESTABLISHMENT INSPECTION REPORT

R-10

KinderCare  
1000 Highland Ave.  
Needham, MA 02494

|                   |         |                      |                 |              |             |
|-------------------|---------|----------------------|-----------------|--------------|-------------|
| Inspection Number | Date    | Time In/Out          | Inspection Type | Client Type  | Inspector   |
| 364B6             | 7/11/22 | 11:28 AM<br>12:29 PM | Routine         | Food Service | R.Abuntori  |
| Permit Number     | Risk    | Variance             | Priority        | Pf           | Core Repeat |
|                   | 4       |                      | 2               | 1            | 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

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

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

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 nonrenewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

R.Abuntori

Francis Whittaker/Molly Corrigan - Expires  
Certificate #:Follow Up Required: ☐ Y

Follow Up Date: \_\_\_\_\_

# FOOD SAFETY INSPECTION REPORT

Page Number

2

KinderCare  
1000 Highland Ave.  
Needham, MA 02494

Inspection Number  
364B6

Date  
7/11/22

Time In/Out  
11:28 AM  
12:29 PM

Inspector  
R.Abuntori

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

- -

Code:



## Preventing Contamination by Hands

Adequate handwashing sinks properly supplied and accessible

### 10 5-205.11 Using a Handwashing Sink - -

- COS** **Pf** Hand sink was obstructed at time of inspection. PIC moved metal shelf away from sink. *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

Page Number

3

KinderCare  
1000 Highland Ave.  
Needham, MA 02494

Inspection Number  
364B6

Date  
7/11/22

Time In/Out  
11:28 AM  
12:29 PM

Inspector  
R.Abuntori

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Protection From Contamination

#### Food separated and protected

15

#### 3-304.11 Food Contact with Soiled Items - -

**Pr** Observed can opener with debris. Will clean with sanitizer and a green scrub cloth. *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.*



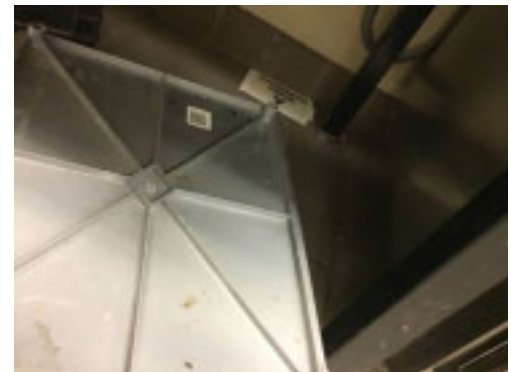
### Food/Color Additives and Toxic Substances

#### Toxic substances properly identified, stored & used

28

#### 7-206.12 Rodent Bait Stations - -

**Pr** Pest trap was an uncovered open snap trap *Code: Rodent bait shall be contained in a covered, tamper-resistant bait station.*



# FOOD SAFETY INSPECTION REPORT

Page Number

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KinderCare  
1000 Highland Ave.  
Needham, MA 02494

Inspection Number  
364B6

Date  
7/11/22

Time In/Out  
11:28 AM  
12:29 PM

Inspector  
R.Abuntori

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Prevention of Food Contamination

#### Insect, rodents & animals not present

##### 38 6-202.15 (A) Outer Openings, Protected - -

- COS** **C** Observed open ceiling tile. 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.



##### 41 3-304.14 (A)-(E) Wiping Cloths, Use Limitation - Kitchen -

- COS** **C** Wiping cloths were observed on food contact surface. 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



# FOOD SAFETY INSPECTION REPORT

Page Number

5

KinderCare  
1000 Highland Ave.  
Needham, MA 02494

Inspection Number  
364B6

Date  
7/11/22

Time In/Out  
11:28 AM  
12:29 PM

Inspector  
R.Abuntori

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Nonfood contact surfaces clean

#### 49 4-601.11 (B) Non- Food Contact Surfaces and Utensils Clean - -

- C** observed unclean and soiled sink. sink must be cleaned to sight and touch *Code: The food contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.*



## Notes

### Notes

#### 88 Notes - -

- N** Observed additional wiping cloths not in sanitizer bucket -  
General Notes



# FOOD SAFETY INSPECTION REPORT

Page Number

6

KinderCare  
1000 Highland Ave.  
Needham, MA 02494

Inspection Number  
364B6

Date  
7/11/22

Time In/Out  
11:28 AM  
12:29 PM

Inspector  
R.Abuntori

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 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?                         | NO  |
| 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.           | IN  |
| Ventilation Hood Inspections stickers up to date?      | NA  |
| Consumer Advisory Present if needed?                   | IN  |
| Grease log up to date?                                 | IN  |
| Food Employee Reporting Agreement available?           | IN  |
| Procedures outlines for vomit/diarrhea event?          | OUT |
| No trans fat?                                          | IN  |
| "Most recent food inspection" sign posted?             | IN  |

## Temperatures

| Area    | Equipment         | Product | Notes | Temps  |
|---------|-------------------|---------|-------|--------|
| Kitchen | Freezer           | ambient |       | -2 °F  |
| Kitchen | Food warmer       | ambient |       | 145 °F |
| Kitchen | Stove             | Ambient |       | 135 °F |
| Kitchen | 2 Door Fridge - 1 | Ambient |       | 30 °F  |

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

## Notes

Hand sink measured above 100°F



# FOOD SAFETY INSPECTION REPORT

Page Number

7

KinderCare  
1000 Highland Ave.  
Needham, MA 02494

Inspection Number  
364B6

Date  
7/11/22

Time In/Out  
11:28 AM  
12:29 PM

Inspector  
R.Abuntori

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Grease trap log up to date : 4/5/22

Dishwasher temperature measured : wash was 155°F rinse 171°F

Pest control record unavailable. Please provide most recent pest control via email.

No bodily cleanup kit available, please send confirmation that this has been purchased. And send your implemented procedures.

Conducted with Ally Littlefield



# FOOD ESTABLISHMENT INSPECTION REPORT

R-10

7-Eleven-32485C  
845 Highland Ave.  
Needham, MA 02492

|                   |         |                     |                 |             |             |
|-------------------|---------|---------------------|-----------------|-------------|-------------|
| Inspection Number | Date    | Time In/Out         | Inspection Type | Client Type | Inspector   |
| A8B92             | 7/15/22 | 10:34 AM<br>2:24 PM |                 | Retail      | T.Rocha     |
| Permit Number     | Risk    | Variance            | Priority        | Pf          | Core Repeat |
|                   | 1       |                     | 15              | 5           | 22          |

## 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

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

## 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                           | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | 43. In-use utensils: properly stored                                       | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            |
| 31. Water & ice from approved source                               | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | 44. Utensils, equip. & linens: properly stored, dried & handled            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            |
| 32. Variance obtained for specialized processing methods           | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | 45. Single-use/single-service articles: properly stored & used             | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            |
| 33. Proper cooling methods used; adequate equip. for temp. control | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | 46. Gloves used properly                                                   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            |
| 34. Plant food properly cooked for hot holding                     | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | 47. All contact surfaces cleanable, properly designed, constructed, & used | 4                                   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            |
| 35. Approved thawing methods used                                  | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | 48. Warewashing facilities: installed, maintained & used; test strips      | 1                                   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            |
| 36. Thermometers provided & accurate                               | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | 49. Non-food contact surfaces clean                                        | 1                                   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            |
| 37. Food properly labeled; original container                      | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | 50. Hot & cold water available; adequate pressure                          | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            |
| 38. Insects, rodents & animals not present                         | 6                                   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | 51. Plumbing installed; proper backflow devices                            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            |
| 39. Contamination prevented in prep, storage & display             | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | 52. Sewage & waste water properly disposed                                 | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            |
| 40. Personal cleanliness                                           | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | 53. Toilet facilities: properly constructed, supplied, & cleaned           | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            |
| 41. Wiping cloths; properly used & stored                          | 2                                   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | 54. Garbage & refuse properly disposed; facilities maintained              | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            |
| 42. Washing fruits & vegetables                                    | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | 55. Physical facilities installed, maintained & clean                      | 1                                   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            |
|                                                                    |                                     |                                     |                          |                                     |                          | 56. Adequate ventilation & lighting; designated areas use                  | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            |
|                                                                    |                                     |                                     |                          |                                     |                          | 60. 105 CMR 590 violations / local regulations                             | 1                                   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |

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 nonrenewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

T.Rocha

Sobhur Mesak - Expires  
Certificate #:

Follow Up Required: ☒ Y Follow Up Date: 7/18/2022

# FOOD SAFETY INSPECTION REPORT

Page Number

2

7-Eleven-32485C  
845 Highland Ave.  
Needham, MA 02492

Inspection Number  
A8B92

Date  
7/15/22

Time In/Out  
10:34 AM  
2:24 PM

Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Supervision

#### PIC Present / Knowledgeable / Duties

##### 1 2-101.11 (C) Assignment of Responsibility - Front of house -

- COS** **C** Food permit expired please post 2022 permit. Code: *Documentation that at least one person in charge has demonstrated knowledge of food safety as specified in FC 2-101.11(A) shall be prominently posted in the establishment next to the food establishment permit. Such documentation shall be removed when the individual(s) is no longer employed on-site by the establishment.*



##### 1 2-101.11 (A) Assignment of Responsibility - Front of house -

- COS** **Pf** ServSafe expired. 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.*



# FOOD SAFETY INSPECTION REPORT

Page Number

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7-Eleven-32485C  
845 Highland Ave.  
Needham, MA 02492

Inspection Number  
A8B92

Date  
7/15/22

Time In/Out  
10:34 AM  
2:24 PM

Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 1 2-101.11 (A) Assignment of Responsibility - Front of house -

- Pf** There is no designated person in charge. *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.*

### 1 2-102.11 (A)(B) & (C)(1), (4)-(16) Demonstration of Knowledge - Front of house -

- Pf** Both employees were unable to display knowledge of food safety for proper cold or hot holding temperatures. *Code: The person in charge demonstrate to the RA knowledge of foodborne disease prevention, application of HACCP principles, and the requirements of this code. The person in charge shall demonstrate knowledge by having no violations of priority items during the current inspection; being a certified food protection manager; or responding correctly to the inspectors questions as they relate to the specific food operation.*

## Preventing Contamination by Hands

### Adequate handwashing sinks properly supplied and accessible

#### 10 6-301.14 Handwashing- Signage - Front of house -

- C** Handwash sink seen used for utensil cleaning, cannot use Handwash station for anything other than washing hands. Signage must be posted. *Code: A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing lavatories used by food employees and shall be clearly visible to food employees.*



# FOOD SAFETY INSPECTION REPORT

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7-Eleven-32485C  
845 Highland Ave.  
Needham, MA 02492

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A8B92

Date  
7/15/22

Time In/Out  
10:34 AM  
2:24 PM

Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 10 6-301.20 Disposable Towels, Waste Receptacle - Back of house -

- C** Bathroom hand towels need to be replenished. Code: A  
*handwashing sink or group of adjacent handwashing sinks that is provided with disposable towels shall be provided with a waste receptacle.*



## Approved Source

### Food Received at Proper Temperatures

### 12 3-202.11 (A)(C)(D) Temperature - Front of house -

- Pr** Sandwich temp taken seen to be out of 41 degrees or below. Code: TCS food shall be at a temperature of 41°F or below when received. Raw eggs shall be received in refrigerated equipment that maintains an ambient air temperature of 45°F or less. TCS food that is cooked to a proper temperature and received hot shall be at a temperature of 135°F or above.



# FOOD SAFETY INSPECTION REPORT

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845 Highland Ave.  
Needham, MA 02492

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7/15/22

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10:34 AM  
2:24 PM

Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 12 3-202.11 (A)(C)(D) Temperature - Front of house -

- Pr** Internal Temperature of sandwich found to be with high temperature Code: TCS food shall be at a temperature of 41°F or below when received. Raw eggs shall be received in refrigerated equipment that maintains an ambient air temperature of 45°F or less. TCS food that is cooked to a proper temperature and received hot shall be at a temperature of 135°F or above.



### 12 3-202.11 (B) Temperature - Front of house -

- C** Milk taken internally observed at high temperature. Code: If a temperature other than 41°F for a TCS food is specified in law governing its distribution, such as laws governing milk and molluscan shellfish, the food may be received at 45°F or lower.





# FOOD SAFETY INSPECTION REPORT

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7-Eleven-32485C  
845 Highland Ave.  
Needham, MA 02492

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A8B92

Date  
7/15/22

Time In/Out  
10:34 AM  
2:24 PM

Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

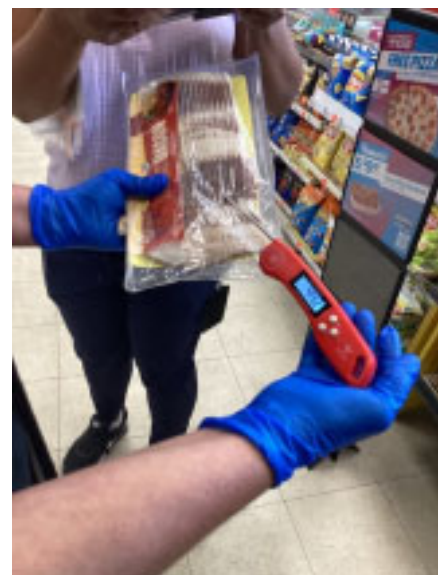
### 12 3-202.11 (A)(C)(D) Temperature - Front of house -

- Pr** Bacon noticeable time temperature abused and expired  
*Code: TCS food shall be at a temperature of 41°F or below when received. Raw eggs shall be received in refrigerated equipment that maintains an ambient air temperature of 45°F or less. TCS food that is cooked to a proper temperature and received hot shall be at a temperature of 135°F or above.*



### 12 3-202.11 (A)(C)(D) Temperature - Front of house -

- Pr** Temperature of the bacon observed at high temps  
*Code: TCS food shall be at a temperature of 41°F or below when received. Raw eggs shall be received in refrigerated equipment that maintains an ambient air temperature of 45°F or less. TCS food that is cooked to a proper temperature and received hot shall be at a temperature of 135°F or above.*



# FOOD SAFETY INSPECTION REPORT

Page Number

7

7-Eleven-32485C  
845 Highland Ave.  
Needham, MA 02492

Inspection Number  
A8B92

Date  
7/15/22

Time In/Out  
10:34 AM  
2:24 PM

Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

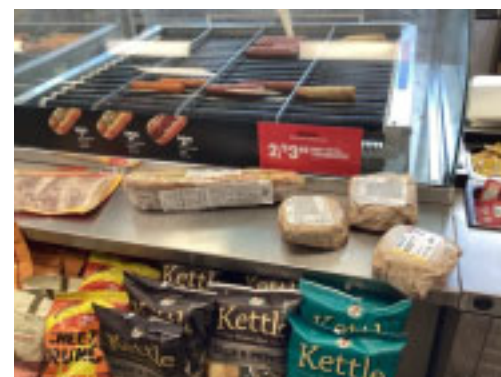
### 12 3-202.11 (B) Temperature - FOH Refrigerator -

- C** Time temperature abused of all milk products Code: *If a temperature other than 41°F for a TCS food is specified in law governing its distribution, such as laws governing milk and molluscan shellfish, the food may be received at 45°F or lower.*



### 13 3-101.11 Safe/Unadulterated/Honestly Presented - Front of house -

- Pr** All of the out of date food found. Code: *Food shall be safe, unadulterated, and, honestly presented.*





# FOOD SAFETY INSPECTION REPORT

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7-Eleven-32485C  
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Time In/Out  
10:34 AM  
2:24 PM

Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 13 3-101.11 Safe/Unadulterated/Honestly Presented - Back of house -

**Pr** Expired food observed from April 2022 Code: Food shall be safe, unadulterated, and, honestly presented.



## Protection From Contamination

### Food separated and protected

### 15 3-304.11 Food Contact with Soiled Items - Front of house -

**Pr** Photo taken inside the ice machine, food contact surface of ice machine is heavily soiled. 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

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7-Eleven-32485C  
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Time In/Out  
10:34 AM  
2:24 PM

Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

15

### 3-304.11 Food Contact with Soiled Items - Front of house -

- Pr** Food contact ice machine seen heavily soiled. 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.*



15

### 3-304.11 Food Contact with Soiled Items - Front of house -

- Pr** Tubing of ice machine seen heavily soiled. 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

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Needham, MA 02492

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A8B92

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7/15/22

Time In/Out  
10:34 AM  
2:24 PM

Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 15 3-304.11 Food Contact with Soiled Items - FOH Refrigerator -

- Pr** Cockroach droppings found on top of eggs container.  
*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.*



### 16 4-602.12 Cooking and Baking Equipment - Front of house -

- C** Inside of the microwave seen contaminated. *Code: The food contact surfaces of cooking and baking equipment shall be cleaned at least every 24 hours. The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure.*



# FOOD SAFETY INSPECTION REPORT

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Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 16 4-601.11 (A) Equip, Food-Contact Surfaces - Front of house -

- Pf** Food equipment seen with debris and mold-like substance must be cleaned. *Code: Equipment food-contact surfaces and utensils shall be clean to sight and touch.*



### 16 4-602.11 (E)(4) Food-Contact Surfaces and Utensils - Back of house -

- C** Mold like substance observed inside the walk in refrigerator. *Code: Surfaces of equipment contacting food that is not TCS food (such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, equipment and syrup dispensing lines or tubes, coffee bean grinders, and water vending equipment) shall be cleaned at a frequency specified by the manufacturer, or absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.*



## Time / Temperature Control for Safety

# FOOD SAFETY INSPECTION REPORT

Page Number

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7-Eleven-32485C  
845 Highland Ave.  
Needham, MA 02492

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A8B92

Date  
7/15/22

Time In/Out  
10:34 AM  
2:24 PM

Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Hot Holding Temperature

#### 21 3-501.16 (A)(1) Proper Hot Holding Temps. - Front of house -

**Pr** Hot dog temp taken observed under hot holding temp requirements 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 135°F or above, except that roasts cooked to a temperature and for a time specified in paragraph 3-401.11(B) or reheated as specified in paragraph 3-403.11(E) may be held at a temperature of 130°F or above.*



#### 21 3-501.16 (A)(1) Proper Hot Holding Temps. - Front of house -

**Pr** Tequitos temperature not meeting standard temp requirements 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 135°F or above, except that roasts cooked to a temperature and for a time specified in paragraph 3-401.11(B) or reheated as specified in paragraph 3-403.11(E) may be held at a temperature of 130°F or above.*





# FOOD SAFETY INSPECTION REPORT

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7-Eleven-32485C  
845 Highland Ave.  
Needham, MA 02492

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A8B92

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7/15/22

Time In/Out  
10:34 AM  
2:24 PM

Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 21 3-501.16 (A)(1) Proper Hot Holding Temps. - Front of house -

- Pr** Chicken stick observed not meeting temp. Requirements  
*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 135°F or above, except that roasts cooked to a temperature and for a time specified in paragraph 3-401.11(B) or reheated as specified in paragraph 3-403.11(E) may be held at a temperature of 130°F or above.*



## Food/Color Additives and Toxic Substances

Toxic substances properly identified, stored & used

### 28 7-201.11 Storage Separation - Front of house -

- Pr** Sanitizer found next to food. *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.*



## Prevention of Food Contamination

# FOOD SAFETY INSPECTION REPORT

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7-Eleven-32485C  
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Needham, MA 02492

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A8B92

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10:34 AM  
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Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Insect, rodents & animals not present

#### 38 6-501.111 (C) Controlling Pests - Front of house -

- Pf** Blue light used underneath counter of front of house equipment. Evidence of nesting observed. *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.*



#### 38 6-501.111 (A)(B)(D) Controlling Pests - Front of house -

- C** Pest droppings observe  
*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.*



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Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 38 6-501.111 (A)(B)(D) Controlling Pests - Back of house -

- C Mice droppings under milk cartons in the walk in fridge. 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.



### 38 6-501.111 (A)(B)(D) Controlling Pests - Front of house -

- C Mice droppings observed 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.





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Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 38 6-501.111 (A)(B)(D) Controlling Pests - Front of house -

- C** Excessive clutter behind counters of soda and slurpie machine. *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.*



### 38 6-501.111 (A)(B)(D) Controlling Pests - Back of house -

- C** Steel observed inside the shut door. Door sweep needed. *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.*



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Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

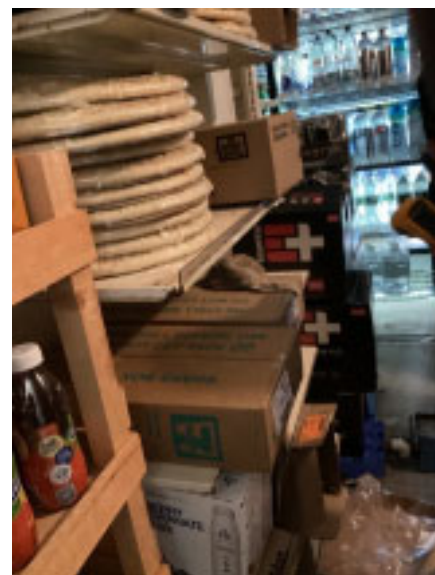
### 41 4-101.16 Sponges - Front of house -

- COS** **C** Sponges are not to be used in a food establishment. Only antimicrobial options are allowed. Discarded sponges  
*Code: Sponges may not be used in contact with cleaned and sanitized or in-use food contact surfaces.*



### 41 4-901.12 Wiping Cloths, Air-Drying Locations - Back of house -

- COS** **C** Soiled rag on top of food. *Code: Wiping cloths laundered in a food establishment that does not have a mechanical clothes dryer shall be air-dried in a location and in a manner that prevents contamination of food, equipment, utensils, linens, and single service and single-use articles and wiping cloths.*



## Utensils, Equipment and Vending

# FOOD SAFETY INSPECTION REPORT

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Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### All contact surfaces cleanable, properly designed, constructed & used

#### 47 4-101.19 Nonfood-Contact Surfaces - Front of house -

- C Photo of the flooring of the establishment observed with debris. Code: *Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.*



#### 47 4-101.19 Nonfood-Contact Surfaces - Front of house -

- C Flooring of establishment observed with debris. Code: *Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.*



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Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

47

### 4-101.11 (A) Characteristics - Front of house -

- Pr** Unsealed wood frame inside the walkin refrigerator.  
*Code: Materials that are used in the construction of utensils and food contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to FOOD and under normal use conditions shall be safe.*



47

### 4-101.19 Nonfood-Contact Surfaces - Front of house -

- C** Flooring of establishment requires attention for cleaning frequency. *Code: Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.*



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Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 48 4-501.16 Warewashing Sinks Use Limitation - Back of house -

- C Hand soap observed at 3 bay sink. *Code: If a ware washing sink is used to wash wiping cloths, wash produce, or thaw food, the sink shall be cleaned before and after each time it is used to wash wiping cloths or wash produce or thaw food. Sinks used to wash or thaw food shall be sanitized before and after using the sink to wash produce or thaw food.*



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

- C Non food contact surface and utensils contaminated. *Code: Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*



## Physical Facilities



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Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Toilet facilities: properly constructed; supplies & cleaned

53

#### 6-202.14 Toilet Rooms, Enclosed - Back of house -

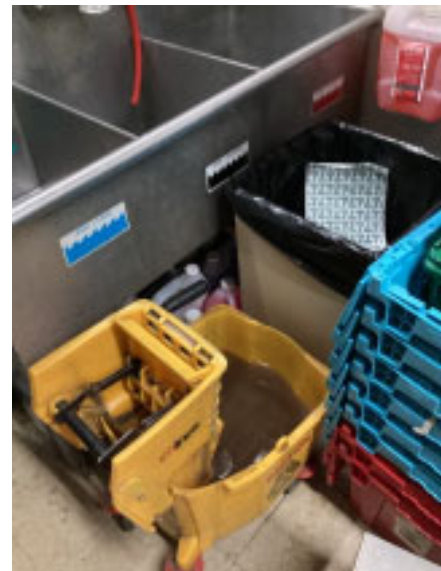
- C Bathroom requires cleaning and requires a self-closing door. *Code: Except where a toilet room is located outside a food establishment and does not open directly into the food establishment such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door.*



55

#### 6-501.113 Storing Maintenance Tools - Front of house -

- C Mop bucket left out and not in use. *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.*



## Additional Requirement

# FOOD SAFETY INSPECTION REPORT

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T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Violations Related to Good Retail Practices

#### 60 MA 590.011 (C)(1) Food Allergy Awareness Requirements - Poster - -

- COS** **C** Food allergen awareness expired. Code: Food establishments that cook, prepare, or serve food intended for immediate consumption either on or off the premises shall prominently display in the employee work area a poster approved by the Department, no smaller than 8.5 by 11 inches, relating to major food allergens. The poster shall include the following information: (a) Major food allergens; (b) Health risks of food allergies; (c) Procedure to follow when a customer states that he or she has a food allergy; and (d) Emergency procedure to follow if a customer has an allergic reaction to a food.

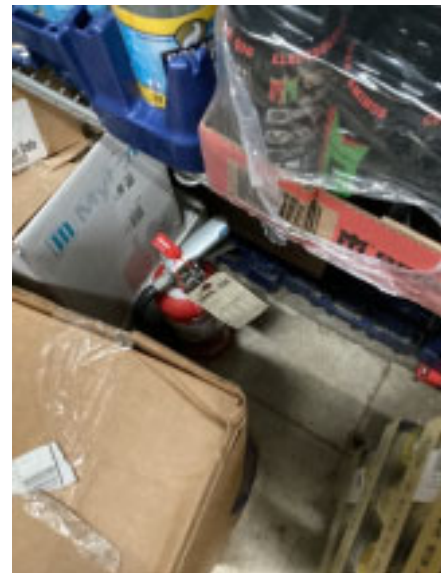


## Notes

### Notes

#### 88 Notes - Back of house -

- N** Fire code violation noticed fire department. - General Notes.



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Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 88 Notes - Back of house -

- N** Fire code violation reported to fire department - General Notes.



### 88 Notes - Back of house -

- N** Egress not accessible and blocking exit access. - General Notes.





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Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

88

### Notes - Outside establishment -

- N Dead mouse observed outside adjacent establishment premises. - General Notes.



88

### Notes - Outside establishment -

- N Pest burrows observed on adjacent establishment premises. - General Notes.



88

### Notes - Front of house -

- N Observed employee tried to take packaged pizza out of trash after instructing that pizza must be discarded due to improper cold holding temperature. - General Notes

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Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

88

### Notes - -

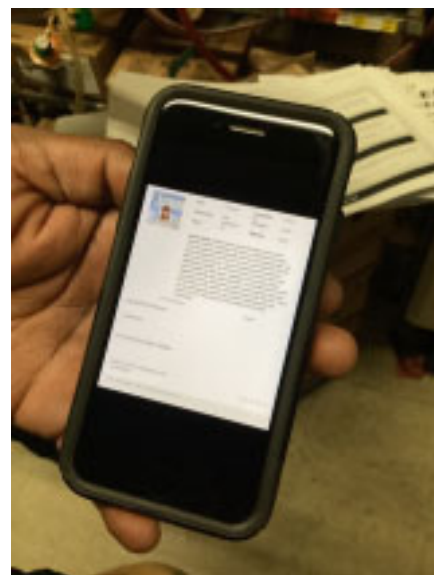
- N** Food that was disposed of by BOH Agent was removed from trash by employee and returned to cooler for use - General Notes



88

### Notes - -

- N** Last pest control report. - General Notes.



## List 1

IN= In Compliance

OUT = Out of Compliance

NA = Not Applicable

NO= Not Observed

Permit. up to date and posted?

IN

# FOOD SAFETY INSPECTION REPORT

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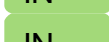
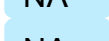
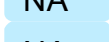
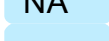
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Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

|                                                                                  |                                                        |                                                                                     |    |
|----------------------------------------------------------------------------------|--------------------------------------------------------|-------------------------------------------------------------------------------------|----|
|  | Pest control record available?                         |  | IN |
|  | Written Menus /signs present (allergen)?               |  | NA |
|  | 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.           |  | NA |
|  | Ventilation Hood Inspections stickers up to date?      |  | NA |
|  | Consumer Advisory Present if needed?                   |  | NA |
|  | Grease log up to date?                                 |  | NA |
|  | Food Employee Reporting Agreement available?           |  | NO |
|  | Procedures outlines for vomit/diarrhea event?          |  | IN |
|  | No trans fat?                                          |  | IN |
|  | "Most recent food inspection" sign posted?             |  | IN |

## Temperatures

| Area             | Equipment          | Product                | Notes   | Temps   |
|------------------|--------------------|------------------------|---------|---------|
| Front of house   | Hot Box - 1        | Ambient hot dog hot    | Holding | 130°F   |
| Back of house    | True refrigerator  | Hot dog                | Holding | 36°F    |
| FOH Refrigerator | Sandwich Case      | Ambient                | Holding | 30°F    |
| Back of house    |                    |                        |         | °F      |
| Front of house   | M3 frozen hot food | Chicken tenders        | Holding | 25.5°F  |
| Back of house    | Milk Case          | Internal milk          | Holding | 52.9°F  |
| Front of house   | Hot Box - 1        | Hot dog internal       | Holding | 129.9°F |
| Front of house   | Taquito roller     | Internal               | Holding | 114.3°F |
| Front of house   | M3 freezer next to | Pizza                  | Holding | 44.6°F  |
| Front of house   | Hot Box - 1        | Chicken stick internal | Holding | 127°F   |
|                  |                    |                        |         |         |

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Inspector

T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

|                |                    |               |         |        |
|----------------|--------------------|---------------|---------|--------|
| Front of house | Taquito roller     | Ambient       | Holding | 134 °F |
| Front of house | M3 frozen hot food | Ambient       | Holding | 28 °F  |
| Front of house | Hot Box - 1        | Pizza ambient | Holding | 130 °F |
| Back of house  | Reach-In Cooler    | Soda          | Holding | 32 °F  |

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

## Notes

Pest control not provided after repeatedly asking prior weeks of today's routine inspection. 7/13/22 last pest control - assurance pest control

Pest exterior harborage has improved however, pest control needs to be increased after speaking with pest assurance company. Assurance pest company also stated there is an interior rodent issue, which is apparent with numerous mice droppings throughout establishment and burrows found in the exterior area of establishment.

As noted in the violations, multiple units need to be serviced. Please send confirmation within 24 hours of these units have been serviced.

At this time ice machine as noticed refrigeration units are not to be used due to temperature not meeting standard requirements.

All items in these units have been discarded which is required by law.

A Reinspection will be conducted on MONDAY July 18 if priority items are not fixed, emergency closure will be considered. An administrative meeting will be required.

Please send confirmation of the updated allergen awareness and safe serve certifications. Please post 2022 food permit by the Needham Public Health Department, currently all postings are expired.



# FOOD ESTABLISHMENT INSPECTION REPORT

R-10

Gyro and Kebab House  
1056 Great Plain Ave  
Needham, MA 02492

| Inspection Number | Date    | Time In/Out          | Inspection Type | Client Type | Inspector   |
|-------------------|---------|----------------------|-----------------|-------------|-------------|
| 15914             | 7/22/22 | 10:17 AM<br>12:18 PM | Routine         | Restaurant  | R.Abuntori  |
| Permit Number     | Risk    | Variance             | Priority        | Pf          | Core Repeat |
|                   | 3       |                      | 7               | 1           | 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

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

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

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 nonrenewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

*R. Abuntori*

R. Abuntori

*Cuneyt Goker*

Cuneyt Goker - Expires  
Certificate #:

Follow Up Required: ☒ Y

Follow Up Date: 7/29/2022

# FOOD SAFETY INSPECTION REPORT

Page Number

2

Gyro and Kebab House  
1056 Great Plain Ave  
Needham, MA 02492

Inspection Number  
15914

Date  
7/22/22

Time In/Out  
10:17 AM  
12:18 PM

Inspector  
R. Abuntori

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

- -

Hand sink Temperature meets requirements Code:



- -

Any exposed floors need to be sealed. This can be accomplished by applying waterproof paint Code:





# FOOD SAFETY INSPECTION REPORT

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Gyro and Kebab House  
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15914

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Time In/Out  
10:17 AM  
12:18 PM

Inspector  
R. Abuntori

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

- -

Tomatoes meet temperature standards *Code:*



- -

Temperature was measured during active preparation.  
*Code:*



# FOOD SAFETY INSPECTION REPORT

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Gyro and Kebab House  
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15914

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Time In/Out

10:17 AM

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Inspector

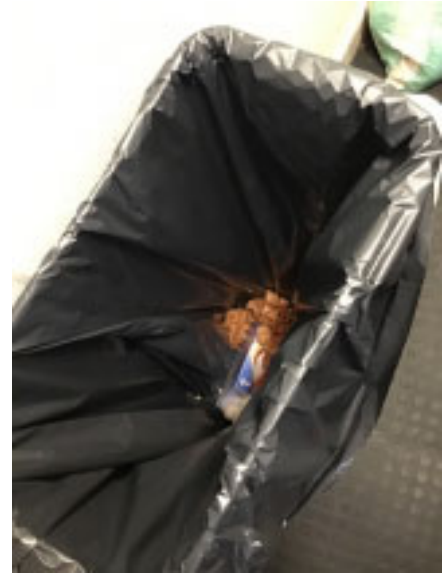
R.Abuntori

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

- -

Lamb meat was discarded *Code:*



- -

Salad meets requirements *Code:*





# FOOD SAFETY INSPECTION REPORT

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Gyro and Kebab House  
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Time In/Out

10:17 AM

12:18 PM

Inspector

R.Abuntori

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

- -

Code:



- -

Code:



# FOOD SAFETY INSPECTION REPORT

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Gyro and Kebab House  
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10:17 AM

12:18 PM

Inspector

R.Abuntori

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

- -

Code:



- -

Ventilation hood has been serviced accordingly Code:



# FOOD SAFETY INSPECTION REPORT

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Gyro and Kebab House  
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7/22/22

Time In/Out  
10:17 AM  
12:18 PM

Inspector  
R. Abuntori

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

- -

Food measured at 46.1°F. Food was discarded Code:



- -

Code:



# FOOD SAFETY INSPECTION REPORT

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Gyro and Kebab House  
1056 Great Plain Ave  
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15914

Date

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Time In/Out

10:17 AM

12:18 PM

Inspector

R.Abuntori

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

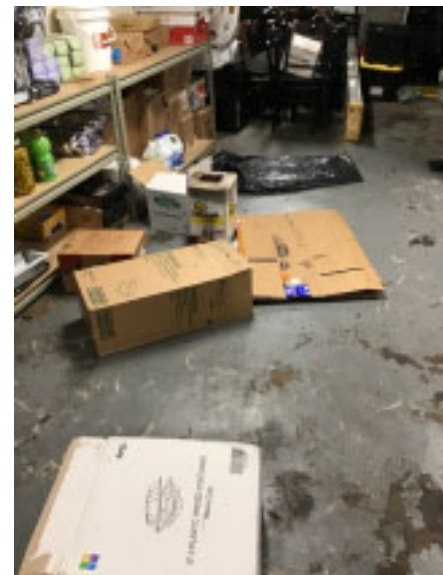
- -

Code:



- -

Code:



# FOOD SAFETY INSPECTION REPORT

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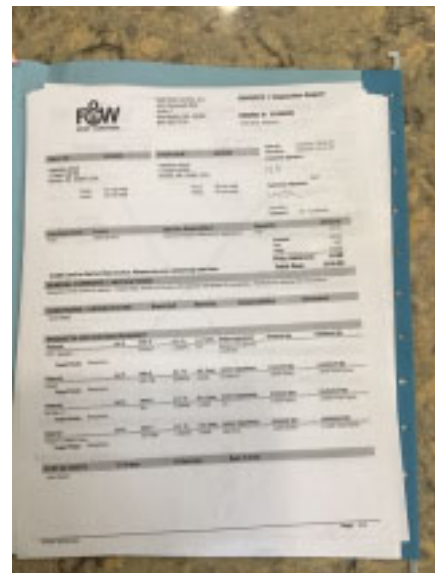
Inspector  
R.Abuntori

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

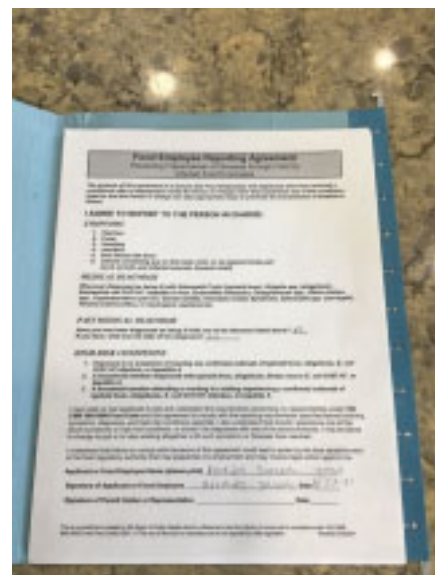
- -

Code:



- -

Code:



# FOOD SAFETY INSPECTION REPORT

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12:18 PM

Inspector  
R. Abuntori

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

88

- -

Temperature ranged between 41.8 and 42°F. PIC placed meat in refrigerator to lower temperature -



## Preventing Contamination by Hands

Adequate handwashing sinks properly supplied and accessible

10

5-205.11 Using a Handwashing Sink - -

COS

**Pf** Hand washing sink was obstructed at time of inspection  
*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.*



## Approved Source



# FOOD SAFETY INSPECTION REPORT

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Gyro and Kebab House  
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10:17 AM  
12:18 PM

Inspector  
R.Abuntori

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Food Received at Proper Temperatures

#### 12 3-202.11 (A)(C)(D) Temperature - -

**COS** **Pr** Chicken was measured at 45°F. PIC discarded chicken  
*Code: TCS food shall be at a temperature of 41°F or below when received. Raw eggs shall be received in refrigerated equipment that maintains an ambient air temperature of 45°F or less. TCS food that is cooked to a proper temperature and received hot shall be at a temperature of 135°F or above.*



#### 12 3-202.11 (A)(C)(D) Temperature - -

**Pr** Temperature was measured at 45°F. Food was discarded  
*Code: TCS food shall be at a temperature of 41°F or below when received. Raw eggs shall be received in refrigerated equipment that maintains an ambient air temperature of 45°F or less. TCS food that is cooked to a proper temperature and received hot shall be at a temperature of 135°F or above.*



# FOOD SAFETY INSPECTION REPORT

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10:17 AM  
12:18 PM

Inspector  
R. Abuntori

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 12 3-202.11 (A)(C)(D) Temperature - -

**COS** **Pr** Food was discarded Code: TCS food shall be at a temperature of 41°F or below when received. Raw eggs shall be received in refrigerated equipment that maintains an ambient air temperature of 45°F or less. TCS food that is cooked to a proper temperature and received hot shall be at a temperature of 135°F or above.



## Protection From Contamination

### Food Separated and protected

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

**COS** **Pr** Food was not separated in correct order. 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.





# FOOD SAFETY INSPECTION REPORT

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10:17 AM  
12:18 PM

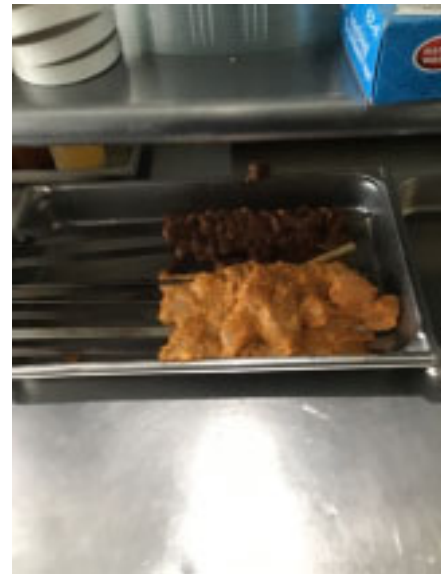
Inspector  
R.Abuntori

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 15 3-302.11 (A)(1) Raw Animal Foods Separated from RTE - -

**COS** **Pr** Lamb and chicken were cross contaminated at time of inspection. PIC discarded produce *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)(2) Raw Animal Foods Separated from each other - Kitchen -

**COS** **Pr** Foods were not stored appropriately *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.*



## Time / Temperature Control for Safety

# FOOD SAFETY INSPECTION REPORT

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Gyro and Kebab House  
1056 Great Plain Ave  
Needham, MA 02492

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12:18 PM

Inspector  
R. Abuntoni

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Cooling

#### 20 3-501.14 (B) Cooling TCS Ingredients at Ambient Temperature - Front of House -

**Pr** The temperature of the Ambient in the Reach-In Cooler was 60 degrees. Code: TCS foods shall be cooled within 4 hours to 41°F or less if prepared from ingredients at ambient temperatures, such as reconstituted foods and canned tuna.

## 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?

IN

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.

NA

Ventilation Hood Inspections stickers up to date?

IN

Consumer Advisory Present if needed?

IN

Grease log up to date?

IN

Food Employee Reporting Agreement available?

IN

Procedures outlines for vomit/diarrhea event?

IN

No trans fat?

IN

"Most recent food inspection" sign posted?

IN

## Temperatures

| Area           | Equipment         | Product             | Notes | Temps  |
|----------------|-------------------|---------------------|-------|--------|
| Front of House | Drink cooler      | ambient             |       | °F     |
| Front of House | Sandwich roll top | Vegetable mix salad |       | 34.5°F |
| Kitchen        | Under counter     | ambient             |       | 41°F   |

# FOOD SAFETY INSPECTION REPORT

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Inspector

R.Abuntori

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

|                |                   |          |  |        |
|----------------|-------------------|----------|--|--------|
| Kitchen        | Sliding reach in  | Tomatoes |  | 41.8°F |
| Front of House | Reach-In Cooler   | Ambient  |  | 60°F   |
| Front of House | Under counter     | Ambient  |  | 38°F   |
| Front of House | Sandwich roll top |          |  | 38°F   |

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

## Notes

Grease trap last cleaned 7/12/22  
Quat sanitizer meets standards  
Ventilation hood last serviced 6/7/22  
Pest control last performed 6/30/22/every 2 months

Work on educating employees about cross contamination and check temperatures regularly.

Observed good food safety practices;  
Food prep areas were very clean and sanitary  
Date marking was excellent.  
PIC demonstrated good Knowledge on food safety

PIC reported that he contacted technicians to repair reach in refrigerator



# FOOD ESTABLISHMENT INSPECTION REPORT

R-10

Fuji Steakhouse  
1430 Highland Ave.  
Needham, MA 02492

|                          |             |                    |                        |                    |                           |
|--------------------------|-------------|--------------------|------------------------|--------------------|---------------------------|
| <u>Inspection Number</u> | <u>Date</u> | <u>Time In/Out</u> | <u>Inspection Type</u> | <u>Client Type</u> | <u>Inspector</u>          |
| 4DA11                    | 7/23/22     | 4:24 PM<br>5:16 PM | Routine                | Food Service       | T.Rocha                   |
| <u>Permit Number</u>     | <u>Risk</u> | <u>Variance</u>    | <u>Priority</u>        | <u>Pf</u>          | <u>Core</u> <u>Repeat</u> |
|                          | 4           | Acid /ROP          | Violation Summary: 2   | 0                  | 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

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

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

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 nonrenewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

T.Rocha

Winnie - Expires  
Certificate #:

Follow Up Required: ☒ Y Follow Up Date: 7/29/2022

# FOOD SAFETY INSPECTION REPORT

Page Number

2

Fuji Steakhouse  
1430 Highland Ave.  
Needham, MA 02492

Inspection Number  
4DA11

Date  
7/23/22

Time In/Out  
4:24 PM  
5:16 PM

Inspector  
T.Rocha

## Inspection Report (Continued)

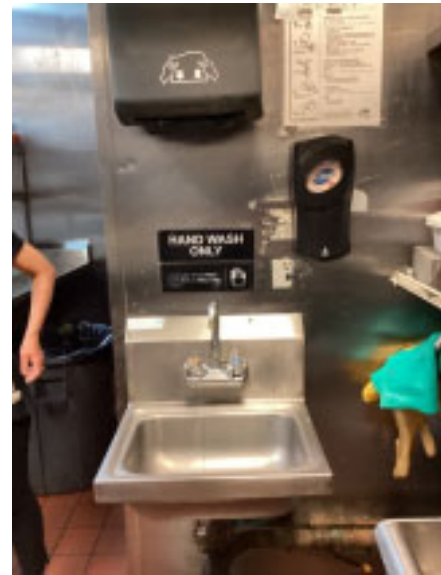
Repeat Violations Highlighted in Yellow

### Preventing Contamination by Hands

#### Adequate handwashing sinks properly supplied and accessible

#### 10 6-301.20 Disposable Towels, Waste Receptacle - Restrooms -

- C** Needs a waste basket Code: A handwashing sink or group of adjacent handwashing sinks that is provided with disposable towels shall be provided with a waste receptacle.



### Approved Source

#### Food Received at Proper Temperatures

#### 12 3-202.11 (A)(C)(D) Temperature - Sushi bar -

- Pr** Rice at 48. Must be either 41 degrees and below or hot holding at 135. Code: TCS food shall be at a temperature of 41°F or below when received. Raw eggs shall be received in refrigerated equipment that maintains an ambient air temperature of 45°F or less. TCS food that is cooked to a proper temperature and received hot shall be at a temperature of 135°F or above.

#### 12 3-202.11 (A)(C)(D) Temperature - Kitchen -

- Pr** Cut melon at 69 must be discarded. Must be 41 degrees or below Code: TCS food shall be at a temperature of 41°F or below when received. Raw eggs shall be received in refrigerated equipment that maintains an ambient air temperature of 45°F or less. TCS food that is cooked to a proper temperature and received hot shall be at a temperature of 135°F or above.

### Prevention of Food Contamination

# FOOD SAFETY INSPECTION REPORT

Page Number

3

Fuji Steakhouse  
1430 Highland Ave.  
Needham, MA 02492

Inspection Number  
4DA11

Date  
7/23/22

Time In/Out  
4:24 PM  
5:16 PM

Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Cont. prevented during food prep., storage & display

39

#### 3-305.11 Food Storage - walk in freezer r -

- C** Must place food boxes above floor 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

### Toilet facilities: properly constructed; supplies & cleaned

53

#### 6-501.19 Closing Toilet Room Doors - Restrooms -

- C** Need to be a self closing door, do not keep open Code: Toilet room doors shall be kept closed except during cleaning and maintenance operations.



# FOOD SAFETY INSPECTION REPORT

Page Number

4

Fuji Steakhouse  
1430 Highland Ave.  
Needham, MA 02492

Inspection Number  
4DA11

Date  
7/23/22

Time In/Out  
4:24 PM  
5:16 PM

Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

53

### 5-501.17 Toilet Room Receptacle Covered - Restrooms -

- C Must've a covered trash bin, cannot use this current one.  
*Code: A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.*



## Notes

### Notes

88

### Notes - Bar -

- N Saveserve - General Notes.





# FOOD SAFETY INSPECTION REPORT

Page Number

5

Fuji Steakhouse  
1430 Highland Ave.  
Needham, MA 02492

Inspection Number  
4DA11

Date  
7/23/22

Time In/Out  
4:24 PM  
5:16 PM

Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

88

### Notes - Bar -

N Allergen awareness - General Notes.



88

### Notes - Bar -

N Food permit expired in 2021 need to put up the most recent 2022 - General Notes





# FOOD SAFETY INSPECTION REPORT

Page Number

6

Fuji Steakhouse  
1430 Highland Ave.  
Needham, MA 02492

Inspection Number  
4DA11

Date  
7/23/22

Time In/Out  
4:24 PM  
5:16 PM

Inspector  
T.Rocha

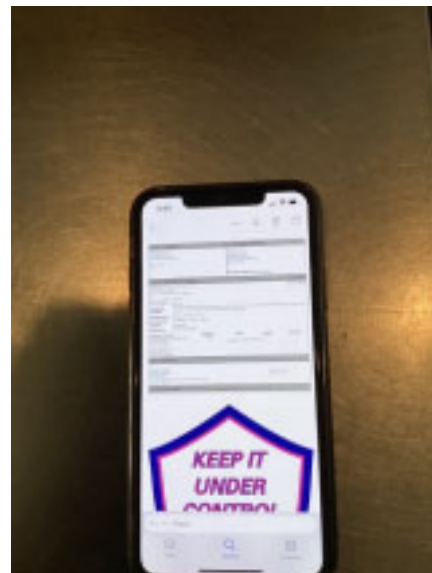
## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

88

### Notes - Sushi bar -

N 7/13/22 pest control - General Notes



88

### Notes - Kitchen -

N Every 3 months grease trap - General Notes.



# FOOD SAFETY INSPECTION REPORT

Page Number

7

Fuji Steakhouse  
1430 Highland Ave.  
Needham, MA 02492

Inspection Number  
4DA11

Date  
7/23/22

Time In/Out  
4:24 PM  
5:16 PM

Inspector  
T.Rocha

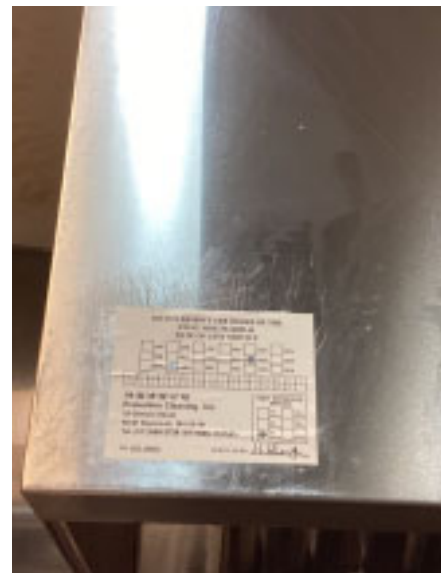
## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

88

### Notes - Kitchen -

N June 2nd 2022 for last hood cleaning - General Notes



## List 1

IN= In Compliance

OUT = Out of Compliance

NA = Not Applicable

NO= Not Observed

Permit. up to date and posted?

OUT

Pest control record available?

IN

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.

IN

Ventilation Hood Inspections stickers up to date?

IN

Consumer Advisory Present if needed?

NA

Grease log up to date?

IN

Food Employee Reporting Agreement available?

NO

Procedures outlines for vomit/diarrheal event?

IN

No trans fat?

IN

"Most recent food inspection" sign posted?

IN

# FOOD SAFETY INSPECTION REPORT

Page Number

8

Fuji Steakhouse  
1430 Highland Ave.  
Needham, MA 02492

Inspection Number  
4DA11

Date  
7/23/22

Time In/Out  
4:24 PM  
5:16 PM

Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

## Temperatures

| Area             | Equipment           | Product             | Notes   | Temps |
|------------------|---------------------|---------------------|---------|-------|
| Walk in cooler   | 3 door black under  | Cut veggie greens   | Holding | 41 °F |
| Sushi bar        | Rice                | Rice                | Holding | 36 °F |
| Kitchen          | Underneath cooler   | Shrimp              | Holding | 40 °F |
| Sushi bar        | Hoshizaki unit      | Tuna raw internal   | Holding | 41 °F |
| Sushi bar        | Hot Holding Unit    | Rice                | Holding | 48 °F |
| Vegetable single | Rolltop             | Cut melon fruit     | Holding | 69 °F |
| Sushi bar        | Hoshizaki unit      | Yellow tail raw     | Holding | 41 °F |
| Bar              | Reach-In Cooler - 1 | Sliced veggies      | Holding | 41 °F |
| Sushi bar        | Hobart dishwas      | Salmon raw internal | Holding | 41 °F |
| Kitchen          | Sushi 2 door        | Ambient             | Holding | 40 °F |
| Kitchen          | Underneath cooler   | Chicken             | Holding | 40 °F |
| Kitchen          | Walk-in Freezer     | Frozen fish         | Holding | 10 °F |

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

## Notes

Sushi rice 4.2 ph  
Dish wash temp wash 152 and rinse 180.  
Sanitizer spray used.



# FOOD ESTABLISHMENT INSPECTION REPORT

R-10

Pancho's Taqueria  
1490 Highland Ave  
Needham, MA 02492

|                          |             |                    |                          |                    |                  |
|--------------------------|-------------|--------------------|--------------------------|--------------------|------------------|
| <u>Inspection Number</u> | <u>Date</u> | <u>Time In/Out</u> | <u>Inspection Type</u>   | <u>Client Type</u> | <u>Inspector</u> |
| B64E4                    | 7/23/22     | 3:29 PM<br>4:17 PM | Routine                  | Restaurant         | T.Rocha          |
| <u>Permit Number</u>     | <u>Risk</u> | <u>Variance</u>    | <u>Violation Summary</u> | <u>Priority</u>    | <u>Pf</u>        |
|                          |             |                    |                          | 2                  | 0                |
|                          |             |                    |                          | <u>Core</u>        | <u>Repeat</u>    |
|                          |             |                    |                          | 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

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

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

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 nonrenewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

T.Rocha

Carlos Chavira - Expires  
Certificate #:

Follow Up Required: ☒ Y Follow Up Date: 7/29/2022

# FOOD SAFETY INSPECTION REPORT

Page Number

2

Pancho's Taqueria  
1490 Highland Ave  
Needham, MA 02492

Inspection Number  
B64E4

Date  
7/23/22

Time In/Out  
3:29 PM  
4:17 PM

Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Approved Source

#### Food Received at Proper Temperatures

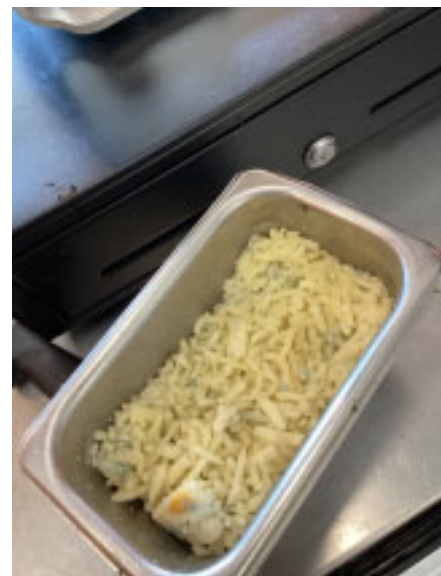
##### 12 3-202.11 (A)(C)(D) Temperature - Kitchen -

**Pr** Tomatoes were discarded due to having high temperature.  
*Code: TCS food shall be at a temperature of 41°F or below when received. Raw eggs shall be received in refrigerated equipment that maintains an ambient air temperature of 45°F or less. TCS food that is cooked to a proper temperature and received hot shall be at a temperature of 135°F or above.*



##### 13 3-101.11 Safe/Unadulterated/Honestly Presented - Kitchen -

**Pr** Parmesan cheese can be seen to have mold.  
Cheese was discarded by owner. *Code: Food shall be safe, unadulterated, and, honestly presented.*



### Food Temperature Control

# FOOD SAFETY INSPECTION REPORT

Page Number

3

Pancho's Taqueria  
1490 Highland Ave  
Needham, MA 02492

Inspection Number  
B64E4

Date  
7/23/22

Time In/Out  
3:29 PM  
4:17 PM

Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Thermometers provided & accurate

#### 36 4-204.112 (A)(B)(D) Temperature Measuring Devices - Kitchen -

- C** Temperature device requires servicing 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 properly labeled; original container

#### 37 3-602.11 (C) Food Labels - Kitchen -

- C** Requires labeling of what food product is on the container Code: Bulk food that is available for consumer self dispensing shall be prominently labeled with the following information in plain view of the consumer: (1) The manufacturer's or processor's label that was provided with the food; or (2) A card, sign, or other method of notification that includes the information specified under Subparagraphs (B)(1), (2), and (6) of this section.



## Prevention of Food Contamination



# FOOD SAFETY INSPECTION REPORT

Page Number

4

Pancho's Taqueria  
1490 Highland Ave  
Needham, MA 02492

Inspection Number  
B64E4

Date  
7/23/22

Time In/Out  
3:29 PM  
4:17 PM

Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Cont. prevented during food prep., storage & display

39

#### 3-305.11 Food Storage - Kitchen -

- C** Walk in fridge contains food products in storage on the floor. Must be 6 inches above the floor. *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

### Warewashing facilities: installed, maintained & used; test strips

48

#### 4-204.118 Warewasher Flow Pressure Device - -

- C** Dishwasher temp thermometer broken and not working requires fixing *Code: Warewashing machines that provide a fresh hot water sanitizing rinse shall be equipped with a pressure gauge or similar device such as a transducer that measures and displays the water pressure in the supply line immediately before entering the warewashing machine; and if the flow pressure measuring device is upstream of the fresh hot water sanitizing rinse control valve, the device shall be mounted in a 6.4 millimeter or one-fourth inch Iron Pipe Size (IPS) valve.*



## Notes

# FOOD SAFETY INSPECTION REPORT

Page Number

5

Pancho's Taqueria  
1490 Highland Ave  
Needham, MA 02492

Inspection Number  
B64E4

Date  
7/23/22

Time In/Out  
3:29 PM  
4:17 PM

Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Notes

88

#### Notes - Kitchen -

N June 3rd 2022 last hood cleaning - General Notes



88

#### Notes - Bathroom -

N - General Notes.



## List 1

IN= In Compliance

OUT = Out of Compliance

NA = Not Applicable

NO= Not Observed



# FOOD SAFETY INSPECTION REPORT

Page Number

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Pancho's Taqueria  
1490 Highland Ave  
Needham, MA 02492

Inspection Number  
B64E4

Date  
7/23/22

Time In/Out  
3:29 PM  
4:17 PM

Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

|                                                                                    |                                                        |    |
|------------------------------------------------------------------------------------|--------------------------------------------------------|----|
|    | Permit. up to date and posted?                         | IN |
|    | Pest control record available?                         | NO |
|    | 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.           | IN |
|    | Ventilation Hood Inspections stickers up to date?      | IN |
|    | Consumer Advisory Present if needed?                   | IN |
|    | Grease log up to date?                                 | NO |
|    | Food Employee Reporting Agreement available?           | IN |
|    | Procedures outlines for vomit/diarrhea event?          | IN |
|   | No trans fat?                                          | IN |
|  | "Most recent food inspection" sign posted?             | IN |

## Temperatures

| Area    | Equipment       | Product                 | Notes   | Temps   |
|---------|-----------------|-------------------------|---------|---------|
| Kitchen | True Mega top   | Cut greens              | Holding | 69 °F   |
| Kitchen | True Mega top   | Cheese internal         | Holding | 69 °F   |
| Kitchen | Back Bar        | Juice                   | Holding | 36.5 °F |
| Kitchen | Coca-Cola drink | Soda                    | Holding | 35 °F   |
| Kitchen | Hot holding     | Steak internal          | Holding | 158 °F  |
| Kitchen | True Mega top   | Tomatoes diced internal | Holding | 64 °F   |
| Kitchen | Hot holding     | Rice                    | Holding | 166 °F  |
| Kitchen | Antunes Deluxe  | Chicken internal        | Holding | 155 °F  |
| Kitchen | Hot holding     | Pork internal           | Holding | 167 °F  |

# FOOD SAFETY INSPECTION REPORT

Page Number

7

Pancho's Taqueria  
1490 Highland Ave  
Needham, MA 02492

Inspection Number  
B64E4

Date  
7/23/22

Time In/Out  
3:29 PM  
4:17 PM

Inspector  
T.Rocha

## 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

Grease trap not observed, paper work not found.

Pest control not observed, paper work not found.

Dishwasher temp gauge needs to be fixed.

Sanitizer ph between 0 and 150. Too low



# FOOD ESTABLISHMENT INSPECTION REPORT

R-10

Bertucci's Brick Oven Pizzeria  
1257 Highland Avenue  
Needham, MA 02492

|                   |        |                    |                 |              |                |        |
|-------------------|--------|--------------------|-----------------|--------------|----------------|--------|
| Inspection Number | Date   | Time In/Out        | Inspection Type | Client Type  | Inspector      |        |
| 761AA             | 8/3/22 | 2:55 PM<br>4:22 PM | Re-Inspection   | Food Service | A. Littlefield |        |
| Permit Number     | Risk   | Variance           | Priority        | Pf           | Core           | Repeat |
|                   | 3      |                    | 3               | 1            | 6              | 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

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

## 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                           | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | 43. In-use utensils: properly stored                                       | 1                                   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 31. Water & ice from approved source                               | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | 44. Utensils, equip. & linens: properly stored, dried & handled            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |
| 32. Variance obtained for specialized processing methods           | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | 45. Single-use/single-service articles: properly stored & used             | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |
| Food Temperature Control                                           | IN                                  | OUT                                 | NA                       | NO                                  | COS                      | 46. Gloves used properly                                                   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |
| 33. Proper cooling methods used; adequate equip. for temp. control | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | Utensils, Equipment and Vending                                            | IN                                  | OUT                                 | NA                       | NO                                  | COS                      |
| 34. Plant food properly cooked for hot holding                     | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | 47. All contact surfaces cleanable, properly designed, constructed, & used | 1                                   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 35. Approved thawing methods used                                  | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | 48. Warewashing facilities: installed, maintained & used; test strips      | 1                                   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |
| 36. Thermometers provided & accurate                               | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | 49. Non-food contact surfaces clean                                        | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |
| Food Identification                                                | IN                                  | OUT                                 | NA                       | NO                                  | COS                      | Physical Facilities                                                        | IN                                  | OUT                                 | NA                       | NO                                  | COS                      |
| 37. Food properly labeled; original container                      | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | 50. Hot & cold water available; adequate pressure                          | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |
| Prevention of Food Contamination                                   | IN                                  | OUT                                 | NA                       | NO                                  | COS                      | 51. Plumbing installed; proper backflow devices                            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |
| 38. Insects, rodents & animals not present                         | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | 52. Sewage & waste water properly disposed                                 | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |
| 39. Contamination prevented in prep, storage & display             | 2                                   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | 53. Toilet facilities: properly constructed, supplied, & cleaned           | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |
| 40. Personal cleanliness                                           | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | 54. Garbage & refuse properly disposed; facilities maintained              | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |
| 41. Wiping cloths; properly used & stored                          | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | 55. Physical facilities installed, maintained & clean                      | 2                                   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |
| 42. Washing fruits & vegetables                                    | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | 56. Adequate ventilation & lighting; designated areas use                  | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |
|                                                                    |                                     |                                     |                          |                                     |                          | 60. 105 CMR 590 violations / local regulations                             | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |

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 nonrenewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

A. Littlefield

Chef Chuck - Expires  
Certificate #:Follow Up Required: ☐ Y Follow Up Date: \_\_\_\_\_

# FOOD SAFETY INSPECTION REPORT

Page Number

2

Bertucci's Brick Oven Pizzeria  
1257 Highland Avenue  
Needham, MA 02492

Inspection Number  
761AA

Date  
8/3/22

Time In/Out  
2:55 PM  
4:22 PM

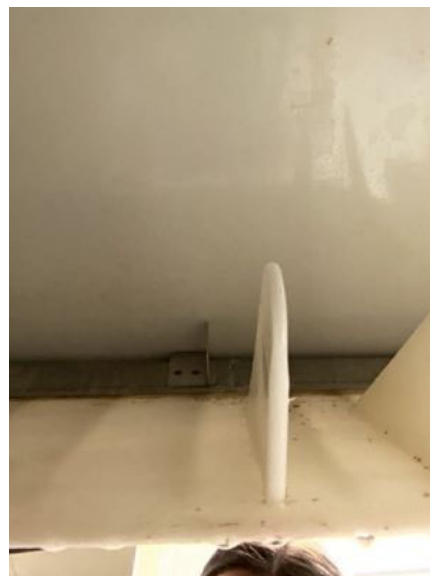
Inspector  
A. Littlefield

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

- -

Beneath Ice machine Code:



- -

Storage on cleaning agents and scrub on top of grease trap. Please store elsewhere Code:



# FOOD SAFETY INSPECTION REPORT

Page Number

3

Bertucci's Brick Oven Pizzeria  
1257 Highland Avenue  
Needham, MA 02492

Inspection Number  
761AA

Date  
8/3/22

Time In/Out  
2:55 PM  
4:22 PM

Inspector  
A. Littlefield

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

- -

3 bay set up Code:



- -

Advise replacing. Code:



# FOOD SAFETY INSPECTION REPORT

Page Number

4

Bertucci's Brick Oven Pizzeria  
1257 Highland Avenue  
Needham, MA 02492

Inspection Number  
761AA

Date  
8/3/22

Time In/Out  
2:55 PM  
4:22 PM

Inspector  
A. Littlefield

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

- -

Dishwasher in proper repair Code:



- -

Please clean all non food and food contact surfaces,  
including inside refrigeration units Code:



# FOOD SAFETY INSPECTION REPORT

Page Number

5

Bertucci's Brick Oven Pizzeria  
1257 Highland Avenue  
Needham, MA 02492

Inspection Number  
761AA

Date  
8/3/22

Time In/Out  
2:55 PM  
4:22 PM

Inspector  
A. Littlefield

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

- -

Non food contact surface, soiled. Code:



- -

Raw chicken 41 degrees. Good. Code:





# FOOD SAFETY INSPECTION REPORT

Page Number

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Bertucci's Brick Oven Pizzeria  
1257 Highland Avenue  
Needham, MA 02492

Inspection Number  
761AA

Date  
8/3/22

Time In/Out  
2:55 PM  
4:22 PM

Inspector  
A. Littlefield

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

- -

Cheese, mozzarella all below 41 degrees Good. Code:



- -

Sausage at pizza roll top 87 degrees. Discarded. Code:





# FOOD SAFETY INSPECTION REPORT

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Bertucci's Brick Oven Pizzeria  
1257 Highland Avenue  
Needham, MA 02492

Inspection Number  
761AA

Date  
8/3/22

Time In/Out  
2:55 PM  
4:22 PM

Inspector  
A. Littlefield

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

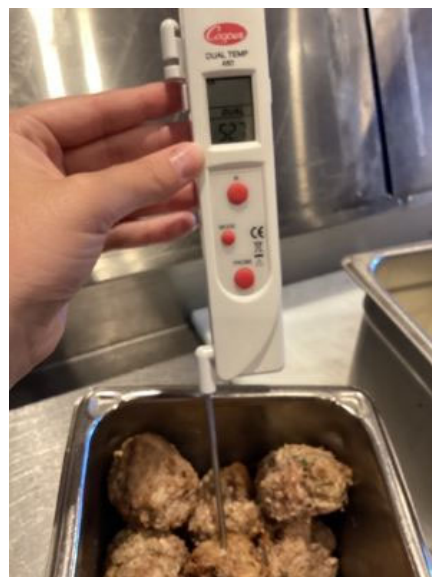
- -

Chicken at pizza roll top 45 degrees. Discarded. Code:



- -

Meatballs at pizza roll top over 50 degrees. Discarded.  
Code:



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Bertucci's Brick Oven Pizzeria  
1257 Highland Avenue  
Needham, MA 02492

Inspection Number  
761AA

Date  
8/3/22

Time In/Out  
2:55 PM  
4:22 PM

Inspector  
A. Littlefield

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

- -

Alfredo sauce 47 degrees at pizza roll top, discarded  
Code:



- -

Cooked zucchini near pizza station 41 degrees Good.  
Code:



# FOOD SAFETY INSPECTION REPORT

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Bertucci's Brick Oven Pizzeria  
1257 Highland Avenue  
Needham, MA 02492

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Date  
8/3/22

Time In/Out  
2:55 PM  
4:22 PM

Inspector  
A. Littlefield

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

- -

Heavy cream near pizza station, discarded. Code:



- -

Ham at 66 degrees near pizza station. Discarded. Code:



# FOOD SAFETY INSPECTION REPORT

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Bertucci's Brick Oven Pizzeria  
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Needham, MA 02492

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761AA

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8/3/22

Time In/Out  
2:55 PM  
4:22 PM

Inspector  
A. Littlefield

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

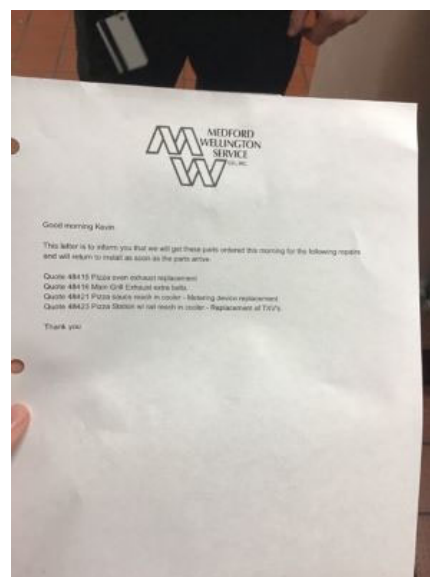
- -

Date marking observed in walkin Code:



- -

Confirmation of parts ordered for oven and refrigeration unit Code:



# FOOD SAFETY INSPECTION REPORT

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Bertucci's Brick Oven Pizzeria  
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Needham, MA 02492

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Time In/Out  
2:55 PM  
4:22 PM

Inspector  
A. Littlefield

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### - Dishroom -

Dish-room upon inspection. Code:



- -

Dishroom floor Code:



# FOOD SAFETY INSPECTION REPORT

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Bertucci's Brick Oven Pizzeria  
1257 Highland Avenue  
Needham, MA 02492

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2:55 PM

4:22 PM

Inspector

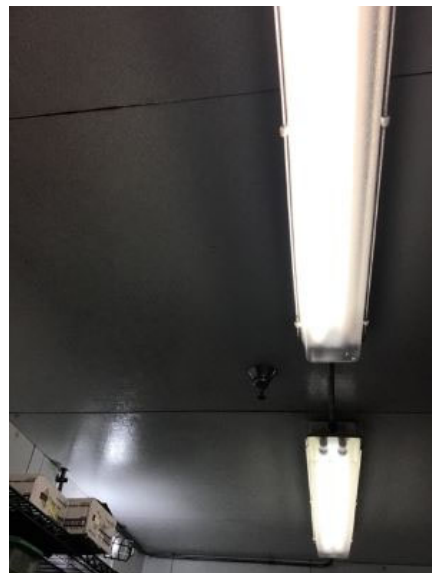
A. Littlefield

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

- -

Mold cleaned in walkin-excellent *Code:*



- -

Slight daylight observed. Recommend replacing door sweep. *Code:*





# FOOD SAFETY INSPECTION REPORT

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Bertucci's Brick Oven Pizzeria  
1257 Highland Avenue  
Needham, MA 02492

Inspection Number  
761AA

Date  
8/3/22

Time In/Out  
2:55 PM  
4:22 PM

Inspector  
A. Littlefield

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

- -

Ice machine cleaned confirmation Code:

|                                                                                                                                                                           |         |                                                                 |                                 |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|-----------------------------------------------------------------|---------------------------------|
| <b>W</b><br>WASHINGTON<br>SERVICE<br>10000 Route 1<br>Needham, MA 02492<br>Tel: 781-455-7940<br>Fax: 781-455-7941<br>Email: service@bertuccis.com                         |         | <b>SERVICE REPORT</b><br>WORK ORDER<br>#761AA<br>DATE: 08/03/22 |                                 |
| CUSTOMER: Bertucci's #124 0408 8/20/21<br>STREET: 1257 Highland Avenue<br>CITY: Needham, MA 02492<br>CONTACT: Unknown To Firm                                             |         | MODEL: HCUH060-004<br>SERIAL: 860303591<br>#                    |                                 |
| CALL TYPE: Non-Emergency Service<br>SERVICE PROVIDED: Ice Machine                                                                                                         |         |                                                                 |                                 |
| DATE                                                                                                                                                                      | TIME    | LABOR                                                           | REMARKS                         |
| Aug 2, 2022                                                                                                                                                               | 2:55 PM | 7:07 PM                                                         | Baldiga, Robert (Service Labor) |
| Aug 2, 2022                                                                                                                                                               |         |                                                                 | Baldiga, Robert (Service Labor) |
| IS JOB COMPLETE? Yes<br>Customer Name: Robert Baldiga<br>Date: 08/03/22 04:48 PM<br>Comments:<br>Email: bert316@bertuccis.com, jones@bertuccis.com<br>Customer Signature: |         |                                                                 |                                 |
| Employee Name: Robert Baldiga<br>Date: 08/03/22 04:48 PM<br>Comments:                                                                                                     |         |                                                                 |                                 |
| PS AND CONDITIONS<br>I hereby certify that the service report accurately and represents that service to the best of my knowledge and belief.                              |         |                                                                 |                                 |

97

97 Corrected - -

COS

— The Original Violation Code was 4-601.11 (A) Equip, Food-Contact Surfaces — Soiled knives stored in between use. Please clean. - Equipment food-contact surfaces and utensils shall be clean to sight and touch.



# FOOD SAFETY INSPECTION REPORT

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1257 Highland Avenue  
Needham, MA 02492

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761AA

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8/3/22

Time In/Out  
2:55 PM  
4:22 PM

Inspector  
A. Littlefield

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97

97 Corrected - -

COS

— The Original Violation Code was 4-601.11 (C) Non-Food Contact Surfaces and Utensils Clean ——— Wall and equipment soiled with old sliced vegetables. Please clean.  
- Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.



97

97 Corrected - -

COS

— The Original Violation Code was 3-304.11 Food Contact with Soiled Items ——— Below ice machine. Needs to be serviced and cleaned asap. Bottom area of ice machine cleaned, top still needs to be done - 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

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Bertucci's Brick Oven Pizzeria  
1257 Highland Avenue  
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761AA

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8/3/22

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2:55 PM  
4:22 PM

Inspector  
A. Littlefield

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97

97 Corrected - -

COS

— The Original Violation Code was 3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep — Ensure any items kept in roll top and prepped areas held over 24 hrs are date marked. - 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.



97

97 Corrected - -

COS

— The Original Violation Code was 4-101.19 Nonfood-Contact Surfaces — Mold like substance in walk in ceiling, please clean appropriately ensuring food is not contaminated in the process - Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.



# FOOD SAFETY INSPECTION REPORT

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1257 Highland Avenue  
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8/3/22

Time In/Out  
2:55 PM  
4:22 PM

Inspector  
A. Littlefield

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97

97 Corrected - -

COS

--- The Original Violation Code was 4-904.13 Preset Tableware ----- While not in use, must be stored and covered at all times. - Tableware that is preset shall be protected from contamination by being wrapped, covered or inverted. Preset tableware may be exposed if unused settings are removed when a consumer is seated or settings not removed when a consumer is seated are cleaned and sanitized before further use.



## Protection From Contamination

### Food separated and protected

15

3-304.11 Food Contact with Soiled Items - Kitchen -

COS

Pr Cannot store here. Manager mentioned that the these are not for use and are wrong size. Please discard. 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.



## Time / Temperature Control for Safety

# FOOD SAFETY INSPECTION REPORT

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Bertucci's Brick Oven Pizzeria  
1257 Highland Avenue  
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2:55 PM  
4:22 PM

Inspector  
A. Littlefield

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Cold Holding Temperature

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

- Pr** The temperature of the Pizza prep roll top in the was 60 degrees. Discussion with manager that the brick oven is being serviced and is reaching too hot of temperatures. Suspect this is affecting the cold holding due to proximity. See attached photos of TCS foods that need to be discarded. TCS foods to be held elsewhere until both oven and roll top is serviced. *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.*

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

- Pr** Egg plant in pizza storage area 52 degrees. 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.*



### Prevention of Food Contamination

# FOOD SAFETY INSPECTION REPORT

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Bertucci's Brick Oven Pizzeria  
1257 Highland Avenue  
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761AA

Date  
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2:55 PM  
4:22 PM

Inspector  
A. Littlefield

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Cont. prevented during food prep., storage & display

#### 39 3-305.11 Food Storage - Kitchen -

- COS** C Pizza dough must be stored 6 inches off the floor 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.



#### 39 3-305.11 Food Storage - Kitchen -

- C Food must be covered at all times 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.



## Proper Use of Utensils



# FOOD SAFETY INSPECTION REPORT

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2:55 PM  
4:22 PM

Inspector  
A. Littlefield

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### In-use utensils; properly stored

43

#### 3-304.12 In-Use Utensils/Between-Use Storage - -

COS

- C** In use utensil stored improperly *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 at at least every 24 hours.*



## Utensils, Equipment and Vending

### All contact surfaces cleanable, properly designed, constructed & used

47

#### 4-101.19 Nonfood-Contact Surfaces - Dishroom -

COS

- C** Grease trap clogged last night. Grease soiled the floor. Employees have been working on cleaning it up. *Code: Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.*



# FOOD SAFETY INSPECTION REPORT

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Time In/Out  
2:55 PM  
4:22 PM

Inspector  
A. Littlefield

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

48

### 4-501.14 Equipment Cleaning Frequency - -

- Pf** Three bay sink is contaminated - sanitizer is not to strength (50 ppm). Discussion with dishwasher that sink is to be clean to sight and touch at all times - especially before filling with dishes and sanitizer. *Code: A ware washing machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing equipment, utensils, or raw foods, or laundering wiping cloths; and drainboards or other equipment used to substitute for drainboards shall be cleaned before use, throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function; and if used, at least every 24 hours.*



## Physical Facilities

### Physical Facilities installed, maintained & cleaned

55

### 6-501.12 Cleaning. Frequency/Restrictions - -

- C** Dish room overall unorganized and unsanitary. Discussion with manager on changing procedures to ensure dishes are being kept up with. Short staffing has caused them to only have a dishwasher at night. *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

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1257 Highland Avenue  
Needham, MA 02492

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2:55 PM  
4:22 PM

Inspector  
A. Littlefield

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

55

### 6-501.12 Cleaning. Frequency/Restrictions - Dishroom -

- C** Sinkwater needs to be replaced. Sink is not clean to sight or touch - this can contaminate dishes. 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.*



## Temperatures

| Area    | Equipment      | Product               | Notes | Temps |
|---------|----------------|-----------------------|-------|-------|
| Kitchen | Pizza Prep - 1 | Cooked zucchini - ice |       | 38°F  |
| Kitchen | Pizza Prep - 1 | Cooked eggplant       |       | 52°F  |
| Kitchen | Pizza Prep - 1 | Ambient               |       | 68°F  |
| Kitchen | Pizza Prep - 1 | Cheese                |       | 41°F  |
| Kitchen | Pizza Prep - 1 | Cooked meatball - ice |       | 41°F  |

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

## Notes

The dishroom still needs to be maintained appropriately. While a result of lack of staffing, the current state of the dishroom is a concern. Overall cleanliness still needs improvement.

# FOOD SAFETY INSPECTION REPORT

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4:22 PM

Inspector

A. Littlefield

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

The pizza oven and refrigerator are still not working, however they were looked at on 7/29. Confirmation of parts order received. Manager states using extra ice on bottom to ensure food is held at proper temperature.

Suggest having long-term employee's become Servsafe certified.  
A third inspection is required, and will be an additional \$125 fee.

Grease trap service confirmation will be emailed.





# FOOD ESTABLISHMENT INSPECTION REPORT

R-10

Briarwood Healthcare Center  
150 Lincoln Street  
Needham, MA 02492

|                   |        |                    |                 |              |           |
|-------------------|--------|--------------------|-----------------|--------------|-----------|
| Inspection Number | Date   | Time In/Out        | Inspection Type | Client Type  | Inspector |
| B4BA5             | 8/5/22 | 3:03 PM<br>3:27 PM | Routine         | Food Service | T.Rocha   |
| Permit Number     | Risk   | Variance           | Priority        | Pf           | Core      |
|                   | 4      |                    | 1               | 0            | 0         |

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

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

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

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 nonrenewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

T.Rocha

David Cohen - Expires  
Certificate #:Follow Up Required: ☐ Y Follow Up Date: \_\_\_\_\_

# FOOD SAFETY INSPECTION REPORT

Page Number

2

Briarwood Healthcare Center  
150 Lincoln Street  
Needham, MA 02492

Inspection Number  
B4BA5

Date  
8/5/22

Time In/Out  
3:03 PM  
3:27 PM

Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Prevention of Food Contamination

#### Cont. prevented during food prep., storage & display

#### 39 3-306.11 Food Display - Dining Service -

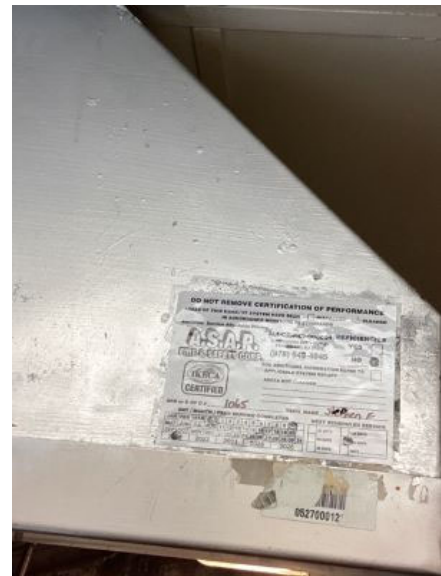
**Pr** Banana was rotten and was thrown out by kitchen manager. *Code: Except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the consumer before consumption, food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means.*

### Notes

#### Notes

#### 88 Notes - Dining Service -

**N** Hood cleaning up to date - General Notes



### 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?

IN

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

# FOOD SAFETY INSPECTION REPORT

Page Number

3

Briarwood Healthcare Center  
150 Lincoln Street  
Needham, MA 02492

Inspection Number  
B4BA5

Date  
8/5/22

Time In/Out  
3:03 PM  
3:27 PM

Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

|                                                   |    |
|---------------------------------------------------|----|
| Staff trained in choke-save for every shift.      | NA |
| Ventilation Hood Inspections stickers up to date? | IN |
| Consumer Advisory Present if needed?              | NA |
| Grease log up to date?                            | IN |
| Food Employee Reporting Agreement available?      | IN |
| Procedures outlines for vomit/diarrhea event?     | IN |
| No trans fat?                                     | IN |
| "Most recent food inspection" sign posted?        | NA |

## Temperatures

| Area           | Equipment           | Product                 | Notes   | Temps   |
|----------------|---------------------|-------------------------|---------|---------|
| Dining Service | Traulsen desert     | Salad, juice, fruit cup | Holding | 40.5 °F |
| Dining Service | Ice cream chest     | Ice cream               | Holding | -1 °F   |
| Dining Service | Walk-in Cooler      | Pork ambient            | Holding | 36.5 °F |
| Dining Service | Milk chest          | Milk                    | Holding | 36.5 °F |
| Dining Service | Everest fridge      | Juice                   | Holding | 34 °F   |
| Dining Service | Reach-In Cooler - 2 | Sandwich                | Holding | 37 °F   |
| Dining Service | Walk-in Freezer     | Frozen potatoes         | Holding | 5.5 °F  |

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

## Notes

Dishwasher temp reaches standard

Pest control 07/22/2022

Grease trap last cleaned

# FOOD SAFETY INSPECTION REPORT

Page Number

4

Briarwood Healthcare Center  
150 Lincoln Street  
Needham, MA 02492

Inspection Number

B4BA5

Date

8/5/22

Time In/Out

3:03 PM

3:27 PM

Inspector

T.Rocha

**Inspection Report (Continued)**

Repeat Violations Highlighted in Yellow



# FOOD ESTABLISHMENT INSPECTION REPORT

R-10

Fuji Steakhouse  
1430 Highland Ave.  
Needham, MA 02492

|                          |             |                     |                        |                    |                           |
|--------------------------|-------------|---------------------|------------------------|--------------------|---------------------------|
| <u>Inspection Number</u> | <u>Date</u> | <u>Time In/Out</u>  | <u>Inspection Type</u> | <u>Client Type</u> | <u>Inspector</u>          |
| ACC01                    | 8/5/22      | 12:19 PM<br>1:21 PM | Re-Inspection          | Food Service       | T.Rocha                   |
| <u>Permit Number</u>     | <u>Risk</u> | <u>Variance</u>     | <u>Priority</u>        | <u>Pf</u>          | <u>Core</u> <u>Repeat</u> |
|                          | 4           | Acid /ROP           | Violation Summary      | 4                  | 3 3 1                     |

## 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

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

## 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                           | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 43. In-use utensils: properly stored                                       | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 31. Water & ice from approved source                               | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 44. Utensils, equip. & linens: properly stored, dried & handled            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 32. Variance obtained for specialized processing methods           | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 45. Single-use/single-service articles: properly stored & used             | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Food Temperature Control                                           | IN                                  | OUT                                 | NA                       | NO                       | COS                      | 46. Gloves used properly                                                   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 33. Proper cooling methods used; adequate equip. for temp. control | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Utensils, Equipment and Vending                                            | IN                                  | OUT                                 | NA                       | NO                       | COS                      |
| 34. Plant food properly cooked for hot holding                     | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 47. All contact surfaces cleanable, properly designed, constructed, & used | 1                                   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 35. Approved thawing methods used                                  | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 48. Warewashing facilities: installed, maintained & used; test strips      | 3                                   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 36. Thermometers provided & accurate                               | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 49. Non-food contact surfaces clean                                        | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Food Identification                                                | IN                                  | OUT                                 | NA                       | NO                       | COS                      | Physical Facilities                                                        | IN                                  | OUT                                 | NA                       | NO                       | COS                      |
| 37. Food properly labeled; original container                      | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 50. Hot & cold water available; adequate pressure                          | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Prevention of Food Contamination                                   | IN                                  | OUT                                 | NA                       | NO                       | COS                      | 51. Plumbing installed; proper backflow devices                            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 38. Insects, rodents & animals not present                         | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 52. Sewage & waste water properly disposed                                 | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 39. Contamination prevented in prep, storage & display             | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 53. Toilet facilities: properly constructed, supplied, & cleaned           | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 40. Personal cleanliness                                           | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 54. Garbage & refuse properly disposed; facilities maintained              | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 41. Wiping cloths; properly used & stored                          | 2                                   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 55. Physical facilities installed, maintained & clean                      | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 42. Washing fruits & vegetables                                    | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 56. Adequate ventilation & lighting; designated areas use                  | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
|                                                                    |                                     |                                     |                          |                          |                          | 60. 105 CMR 590 violations / local regulations                             | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

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 nonrenewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

T.Rocha

Shawn Huang - Expires  
Certificate #:Follow Up Required: ☐ Y Follow Up Date: \_\_\_\_\_

# FOOD SAFETY INSPECTION REPORT

Page Number

2

Fuji Steakhouse  
1430 Highland Ave.  
Needham, MA 02492

Inspection Number  
ACC01

Date  
8/5/22

Time In/Out  
12:19 PM  
1:21 PM

Inspector  
T.Rocha

## 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. - Walk in cooler -

**Pr** Walk in cooler is showing a high temperature. When taken at ambient inside the walk in cooler it was showing 45 and above. Must call refrigerator manufacturer to fix temperature if it keeps showing higher than 41. 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.*



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

**Pr** Temperature for cut melon showing high temperature when used with employee temperature measuring device. 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.*





# FOOD SAFETY INSPECTION REPORT

Page Number

3

Fuji Steakhouse  
1430 Highland Ave.  
Needham, MA 02492

Inspection Number  
ACC01

Date  
8/5/22

Time In/Out  
12:19 PM  
1:21 PM

Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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

**Pr** Shredded lettuce showing high temperatures using employee temperature measuring device 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.*



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

**Pr** Temperature taken again in lower compartment of the melon to see if temperature would be lower and it is still not meeting 41 degrees or below. 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.*



## Prevention of Food Contamination

# FOOD SAFETY INSPECTION REPORT

Page Number

4

Fuji Steakhouse  
1430 Highland Ave.  
Needham, MA 02492

Inspection Number  
ACC01

Date  
8/5/22

Time In/Out  
12:19 PM  
1:21 PM

Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Wiping cloths: properly used & stored

#### 41 4-901.12 Wiping Cloths, Air-Drying Locations - Kitchen -

- C Wiping cloths must be in a sanitizer bucket filled with solution and liquid must be changed every 4 hours. If you are not using the wiping cloth then you must put them in a location to air dry. *Code: Wiping cloths laundered in a food establishment that does not have a mechanical clothes dryer shall be air-dried in a location and in a manner that prevents contamination of food, equipment, utensils, linens, and single service and single-use articles and wiping cloths.*



#### 41 4-901.12 Wiping Cloths, Air-Drying Locations - Kitchen -

- C Wiping cloths must be in a sanitizer bucket filled with solution and liquid must be changed every 4 hours. If you are not using the wiping cloth then you must put them in a location to air dry. *Code: Wiping cloths laundered in a food establishment that does not have a mechanical clothes dryer shall be air-dried in a location and in a manner that prevents contamination of food, equipment, utensils, linens, and single service and single-use articles and wiping cloths.*



### Utensils, Equipment and Vending



# FOOD SAFETY INSPECTION REPORT

Page Number

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Fuji Steakhouse  
1430 Highland Ave.  
Needham, MA 02492

Inspection Number  
ACC01

Date  
8/5/22

Time In/Out  
12:19 PM  
1:21 PM

Inspector  
T.Rocha

## 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 - Walk in cooler -

- C** Walk in cooler door very loose and opens very easily. There is space for air to pass making temperatures rise in the walk in. Contact your manufacturer for this refrigerator to have them repair and investigate the area of defect. *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.*



#### 48 4-204.115 Warewasher Temp. Measuring Devices - Kitchen -

- Pf** First cycle dishwasher temp too low. Must be 150 for wash and 180 for rinse. Must call company to have serviced as temperature is not meeting standards as listed on the device. *Code: A warewashing machine shall be equipped with a temperature measuring device that indicates the temperature of the water in each wash and rinse tank; and as the water enters the hot water sanitizing final rinse manifold or in the chemical sanitizing solution tank.*



# FOOD SAFETY INSPECTION REPORT

Page Number

6

Fuji Steakhouse  
1430 Highland Ave.  
Needham, MA 02492

Inspection Number  
ACC01

Date  
8/5/22

Time In/Out  
12:19 PM  
1:21 PM

Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 48 4-204.115 Warewasher Temp. Measuring Devices - Kitchen -

- Pf** Second cycle dishwasher temp too low. Must be 150 for wash and 180 for rinse. Must call company to have serviced as temperature is not meeting standards as listed on the device. *Code: A warewashing machine shall be equipped with a temperature measuring device that indicates the temperature of the water in each wash and rinse tank; and as the water enters the hot water sanitizing final rinse manifold or in the chemical sanitizing solution tank.*



### 48 4-204.115 Warewasher Temp. Measuring Devices - Kitchen -

- Pf** Third cycle dishwasher temp too low. Must be 150 for wash and 180 for rinse. Must call company to have serviced as temperature is not meeting standards as listed on the device. *Code: A warewashing machine shall be equipped with a temperature measuring device that indicates the temperature of the water in each wash and rinse tank; and as the water enters the hot water sanitizing final rinse manifold or in the chemical sanitizing solution tank.*



## Notes

# FOOD SAFETY INSPECTION REPORT

Page Number

7

Fuji Steakhouse  
1430 Highland Ave.  
Needham, MA 02492

Inspection Number  
ACC01

Date  
8/5/22

Time In/Out  
12:19 PM  
1:21 PM

Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Notes

88

#### Notes - Kitchen -

- N Sanitizer bucket sanitizer solution level is at 200 ppm.  
Good - General Notes.



### Positive Notes

#### Proper Food Safety Practices

98

#### 98 Proper Food Safety Practices - Restrooms -

- N Ladies bathroom trash bins now have covers. - Excellent



# FOOD SAFETY INSPECTION REPORT

Page Number

8

Fuji Steakhouse  
1430 Highland Ave.  
Needham, MA 02492

Inspection Number  
ACC01

Date  
8/5/22

Time In/Out  
12:19 PM  
1:21 PM

Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

98

### 98 Proper Food Safety Practices - Restrooms -

N Ladiesbathroom door is now self closing. - Excellent



## Temperatures

| Area | Equipment | Product | Notes | Temps |
|------|-----------|---------|-------|-------|
|------|-----------|---------|-------|-------|

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

## Notes

Second re inspection with fee.



# FOOD ESTABLISHMENT INSPECTION REPORT

R-10

Bagels' Best Inc.  
113 Chapel Street  
Needham, MA 02492

|                   |        |                     |                 |              |           |
|-------------------|--------|---------------------|-----------------|--------------|-----------|
| Inspection Number | Date   | Time In/Out         | Inspection Type | Client Type  | Inspector |
| AC271             | 8/6/22 | 12:02 PM<br>1:14 PM | Routine         | Food Service | M.Pancare |
| Permit Number     | Risk   | Variance            | Priority        | Pf           | Core      |
|                   | 2      |                     | 1               | 1            | 2         |
| Violation Summary |        |                     | 1               | 1            | 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

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

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

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 nonrenewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

M. Pancare

Daniel Seti - Expires  
Certificate #:Follow Up Required: ☐ Y Follow Up Date: \_\_\_\_\_



# FOOD SAFETY INSPECTION REPORT

Page Number

2

Bagels' Best Inc.  
113 Chapel Street  
Needham, MA 02492

Inspection Number  
AC271

Date  
8/6/22

Time In/Out  
12:02 PM  
1:14 PM

Inspector  
M. Pancare

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Protection From Contamination

#### Food separated and protected

#### 15 3-304.11 Food Contact with Soiled Items - Basement -

- Pr** Upright mixer is encrusted with flour and debris. Scrape clean and keep clean to prevent physical contamination. *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.*



#### 15 3-302.11 (A)(5) Packaged and Unpackaged Foods - Basement -

- C** Bagels in walk-in and freezer were unprotected on top shelf. Discussion to put a sheet pan or parchment paper on top of the rack. *Code: Food shall be protected from cross-contamination by cleaning hermetically sealed containers of food of visible soil before opening.*

### Time / Temperature Control for Safety

# FOOD SAFETY INSPECTION REPORT

Page Number

3

Bagels' Best Inc.  
113 Chapel Street  
Needham, MA 02492

Inspection Number  
AC271

Date  
8/6/22

Time In/Out  
12:02 PM  
1:14 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 -

COS

- Pf** Fresh cut fruit TCS did not have proper datemarking. Discussion w owner on prep date and expiration 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.



## Proper Use of Utensils

### In-use utensils; properly stored

43

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

- C** Paper cups used for bagel ingredients Use food grade cups with handles 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 at least every 24 hours.



# FOOD SAFETY INSPECTION REPORT

Page Number

4

Bagels' Best Inc.  
113 Chapel Street  
Needham, MA 02492

Inspection Number  
AC271

Date  
8/6/22

Time In/Out  
12:02 PM  
1:14 PM

Inspector  
M. Pancare

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 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?                         | NO |
| 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.           | NA |
| Ventilation Hood Inspections stickers up to date?      | IN |
| Consumer Advisory Present if needed?                   | IN |
| Grease log up to date?                                 | IN |
| Food Employee Reporting Agreement available?           | IN |
| Procedures outlines for vomit/diarrhea event?          | IN |
| No trans fat?                                          | NO |
| "Most recent food inspection" sign posted?             | IN |

### Temperatures

| Area     | Equipment        | Product | Notes | Temps |
|----------|------------------|---------|-------|-------|
| Basement | Walk-in Cooler   | Ambient |       | 39 °F |
| Kitchen  | Milk fridge      | Ambient |       | 35 °F |
| Basement | Reach in freezer | Ambient |       | -7 °F |
| Basement | Walk-in Cooler   | Ambient |       | 35 °F |
| Kitchen  | Reach in cooler  | Ambient |       | 40 °F |

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

### Notes



# FOOD SAFETY INSPECTION REPORT

Page Number

5

Bagels' Best Inc.  
113 Chapel Street  
Needham, MA 02492

Inspection Number  
AC271

Date  
8/6/22

Time In/Out  
12:02 PM  
1:14 PM

Inspector  
M. Pancare

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Handsink at cash registers stocked.

Ice machine clean

3 comp sink 200ppm

Windriver 8/4/22

Basement area shows much improvement since previous inspection.

Make sure all equipment, mechanical hinges, bagel feeders and similar are cleaned frequently to remove flour debris, and prevent pests.

Walls and lighting are clean, and sanitary. Nice work on this.



# FOOD ESTABLISHMENT INSPECTION REPORT

R-10

Center at the Heights  
300 Hillside Avenue  
Needham, MA 02492

|                          |             |                      |                        |                    |                           |
|--------------------------|-------------|----------------------|------------------------|--------------------|---------------------------|
| <u>Inspection Number</u> | <u>Date</u> | <u>Time In/Out</u>   | <u>Inspection Type</u> | <u>Client Type</u> | <u>Inspector</u>          |
| 62037                    | 8/8/22      | 11:44 AM<br>12:43 PM | Routine                | Food Service       | T.Rocha                   |
| <u>Permit Number</u>     | <u>Risk</u> | <u>Variance</u>      | <u>Priority</u>        | <u>Pf</u>          | <u>Core</u> <u>Repeat</u> |
|                          | 2           |                      | 4                      | 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

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

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

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 nonrenewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

T.Rocha

Yustil Mejia - Expires

Certificate #:

Follow Up Required: ☒ Y Follow Up Date: 8/26/2022

# FOOD SAFETY INSPECTION REPORT

Page Number

2

Center at the Heights  
300 Hillside Avenue  
Needham, MA 02492

Inspection Number  
62037

Date  
8/8/22

Time In/Out  
11:44 AM  
12:43 PM

Inspector  
T.Rocha

## 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. - Kitchen -

**Pr** Ambient temperature 49.5 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.



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

**Pr** Vanilla dessert cup with whipped cream showing over 50 degreesf. 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.



# FOOD SAFETY INSPECTION REPORT

Page Number

3

Center at the Heights  
300 Hillside Avenue  
Needham, MA 02492

Inspection Number  
62037

Date  
8/8/22

Time In/Out  
11:44 AM  
12:43 PM

Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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

- Pr** Opened milk carton and took internal temperature showing 48.5. Was discarded by kitchen maintenance  
*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.*



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

- Pr** Milk showing condensation was just put in the refrigerator about 30 min ago from food transportation company. Refrigerator showing 43 degrees which made the milk become high in temperature. *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.*



## Notes

# FOOD SAFETY INSPECTION REPORT

Page Number

4

Center at the Heights  
300 Hillside Avenue  
Needham, MA 02492

Inspection Number  
62037

Date  
8/8/22

Time In/Out  
11:44 AM  
12:43 PM

Inspector  
T.Rocha

## Inspection Report (Continued)

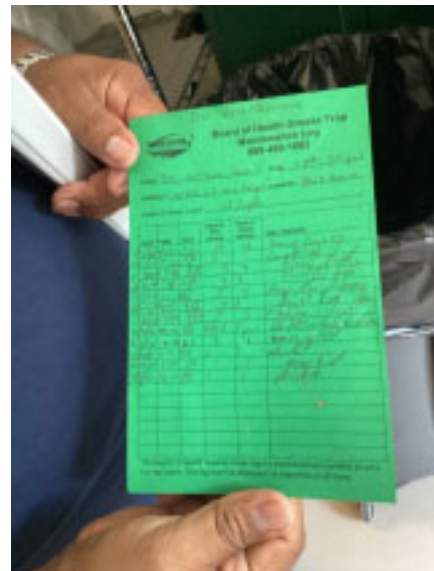
Repeat Violations Highlighted in Yellow

### Notes

88

#### Notes - Kitchen -

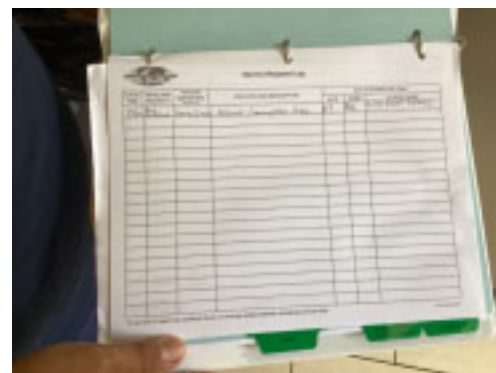
N Up to date grease trap - General Notes.



88

#### Notes - Kitchen -

N Pest control - General Notes.



### Positive Notes

# FOOD SAFETY INSPECTION REPORT

Page Number

5

Center at the Heights  
300 Hillside Avenue  
Needham, MA 02492

Inspection Number  
62037

Date  
8/8/22

Time In/Out  
11:44 AM  
12:43 PM

Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Proper Food Safety Practices

98

#### 98 Proper Food Safety Practices - Kitchen -

N Hood inspection sticker up to date - Excellent



## Temperatures

| Area    | Equipment           | Product              | Notes   | Temps   |
|---------|---------------------|----------------------|---------|---------|
| Kitchen | Reach-In Cooler - 1 | Dessert cup          | Holding | 48 °F   |
| Kitchen | Reach-in Freezer    | Bread                | Holding | 2 °F    |
| Kitchen | Reach-In Cooler - 1 | Ambient refrigerator | Cooling | 43 °F   |
| Kitchen | Reach in cooler - 3 | Juice and milk       | Cooling | 32 °F   |
| Kitchen | Reach-In Cooler - 2 | Sour cream           | Holding | 36.5 °F |
| Kitchen | Reach-In Cooler - 1 | Milk                 | Holding | 51 °F   |
| Kitchen | Reach-In Cooler - 2 | Packaged Meals       | Holding | 23 °F   |

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

# FOOD SAFETY INSPECTION REPORT

Page Number

6

Center at the Heights  
300 Hillside Avenue  
Needham, MA 02492

Inspection Number

62037

Date

8/8/22

Time In/Out

11:44 AM

12:43 PM

Inspector

T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

## Notes

Milk was discarded after temperature showing over 41 degrees.

Re inspection needed to Check refrigerator again as it was showing 43 degrees making the food go up in temp.





# FOOD ESTABLISHMENT INSPECTION REPORT

R-10

Comella's  
1095 Great Plain Ave.  
Needham, MA 02492

|                   |        |                    |                   |             |           |      |        |
|-------------------|--------|--------------------|-------------------|-------------|-----------|------|--------|
| Inspection Number | Date   | Time In/Out        | Inspection Type   | Client Type | Inspector |      |        |
| AA6BB             | 8/8/22 | 1:00 PM<br>1:45 PM | Routine           | Food        | T.Rocha   |      |        |
| Permit Number     | Risk   | Variance           | Violation Summary | Priority    | Pf        | Core | Repeat |
|                   |        |                    |                   | 1           | 0         | 9    |        |

## 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

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

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

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 nonrenewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

T.Rocha

Walter Guerra - Expires

T.Rocha

Walter Guerra - Expires  
Certificate #:Follow Up Required: ☐ Y Follow Up Date: \_\_\_\_\_



# FOOD SAFETY INSPECTION REPORT

Page Number

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Comella's  
1095 Great Plain Ave.  
Needham, MA 02492

Inspection Number  
AA6BB

Date  
8/8/22

Time In/Out  
1:00 PM  
1:45 PM

Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Protection From Contamination

#### Food Separated and protected

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

- C** 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



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# FOOD SAFETY INSPECTION REPORT

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1095 Great Plain Ave.  
Needham, MA 02492

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AA6BB

Date  
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1:00 PM  
1:45 PM

Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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

- C** 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.



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# FOOD SAFETY INSPECTION REPORT

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1:45 PM

Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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

- C** 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.



### 17 3-701.11 Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food - Kitchen -

- Pr** Cheese discarded after being left on counter to reach 62-72 degrees. Was discarded by kitchen manager for both cheeses. Code: A food that is unsafe, adulterated, or not honestly presented as specified shall be discarded or reconditioned according to an approved procedure. Food that is not from an approved source shall be discarded. RTE food that may have been contaminated by an employee who has been restricted or excluded shall be discarded. Food that is contaminated by food employees, consumers, or other persons through contact with their hands, bodily discharges, such as nasal or oral discharges, or other means shall be discarded.



## Food Identification

# FOOD SAFETY INSPECTION REPORT

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1:45 PM

Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Food properly labeled; original container

#### 37 3-602.11 (C) Food Labels - Basement -

- C** Must label corn and flour *Code: Bulk food that is available for consumer self dispensing shall be prominently labeled with the following information in plain view of the consumer: (1) The manufacturer's or processor's label that was provided with the food; or (2) A card, sign, or other method of notification that includes the information specified under Subparagraphs (B)(1), (2), and (6) of this section.*



## Utensils, Equipment and Vending

### All contact surfaces cleanable, properly designed, constructed & used

#### 47 4-101.19 Nonfood-Contact Surfaces - Dishwashing area -

- C** Clean more often. Shelving and sanitizer ph supply sticky and has debris. *Code: Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.*



## Physical Facilities



# FOOD SAFETY INSPECTION REPORT

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8/8/22

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1:45 PM

Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Garbage & refuse disposed; facilities maintained

54

#### 5-501.113 Covering Receptacles - Outside -

- C** Dumpster lid broken and missing. Needs a replacement cover. Call dumpster company and email me a work order receipt. *Code: Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered when they contain food residue and are not in continuous use or after they are filled. If kept outside, they shall have tight-fitting lids or doors.*



55

#### 6-101.11 (A) Indoors. Surface Characteristics - Basement -

- C** Hole in wall will need to be fixed. This could be a rodent and pest harborage area. *Code: Materials shall be smooth, durable, and easily cleanable for areas where food establishment operations are conducted, closely woven and easily cleanable carpet for carpeted areas, and nonabsorbent for areas subject to moisture such as food preparation area, walk-in refrigerators, warewashing areas, and areas subject to flushing or spray cleaning methods.*



## Notes

# FOOD SAFETY INSPECTION REPORT

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Needham, MA 02492

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AA6BB

Date  
8/8/22

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1:00 PM  
1:45 PM

Inspector  
T.Rocha

## Inspection Report (Continued)

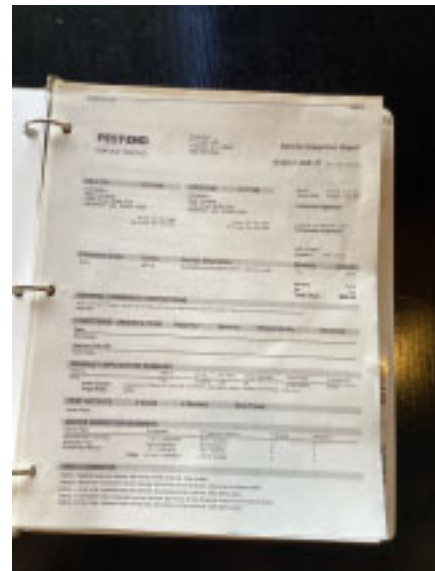
Repeat Violations Highlighted in Yellow

### Notes

88

Notes - Front of House -

N Pest control up to date. - General Notes



88

Notes - Front of House -

N Grease trap log missing July work will need to email me report. - General Notes.



# FOOD SAFETY INSPECTION REPORT

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Comella's  
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Needham, MA 02492

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1:00 PM  
1:45 PM

Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

88

### Notes - Kitchen -

N May 2022, hood sticker up to date. - General Notes



## Temperatures

| Area    | Equipment            | Product           | Notes   | Temps  |
|---------|----------------------|-------------------|---------|--------|
| Kitchen | Undercounter         | Mushroom          | Holding | 32 °F  |
| Kitchen | Undercounter freezer | Frozen pasta      | Holding | 9 °F   |
| Kitchen | Line cooking         | Pasta meatsauce   | Cooking | 169 °F |
| Kitchen | Reach in freezer     | Mozzarella sticks | Holding | 0 °F   |
| Kitchen | Prep area            | Tomatoes          | Holding | 41 °F  |
| Kitchen | Hot holding unit     | Chicken internal  | Holding | 147 °F |
| Kitchen | Hot holding unit     | Meatballs         | Holding | 158 °F |
| Kitchen | Undercounter         | Spinach           | Holding | 30 °F  |
| Kitchen | Prep area            | Cheese mozzarella | Holding | 40 °F  |

# FOOD SAFETY INSPECTION REPORT

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1:00 PM  
1:45 PM

Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

|          |                    |                   |         |        |
|----------|--------------------|-------------------|---------|--------|
| Basement | Walk-in Freezer    | Frozen meat       | Holding | 0 °F   |
| Kitchen  | Undercounter       | Raw chicken       | Holding | 32 °F  |
| Kitchen  | Hot holding unit   | Sausages internal | Holding | 154 °F |
| Kitchen  | Reach in freezer   | Ravioli frozen    | Holding | 0 °F   |
| Kitchen  | Hot holding unit   | Pasta with meat   | Holding | 149 °F |
| Kitchen  | Undercounter       | Salami            | Holding | 36 °F  |
| Basement | Walk-in Cooler - 1 | Lettuce           | Holding | 32 °F  |

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

## Notes

Dishwasher temp 190  
Hand washing temp 112  
Sanitizer 400 ppm

Remember to wrap and cover food in refrigerators and freezers. Food must be protected and kept free from contamination.

Must email me grease trap report, work order for outside dumpster cover.





# FOOD ESTABLISHMENT INSPECTION REPORT

R-10

Little Spoon  
952 Great Plain Ave  
Needham, MA 02494

|                   |         |                    |                 |             |             |
|-------------------|---------|--------------------|-----------------|-------------|-------------|
| Inspection Number | Date    | Time In/Out        | Inspection Type | Client Type | Inspector   |
| 2FB5A             | 8/13/22 | 1:41 PM<br>3:13 PM | Routine         | Restaurant  | M.Pancare   |
| Permit Number     | Risk    | Variance           | Priority        | Pf          | Core Repeat |
|                   |         |                    | 1               | 2           | 6           |

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

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

## 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                           | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | 43. In-use utensils: properly stored                                       | 1                                   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |
| 31. Water & ice from approved source                               | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | 44. Utensils, equip. & linens: properly stored, dried & handled            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |
| 32. Variance obtained for specialized processing methods           | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | 45. Single-use/single-service articles: properly stored & used             | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |
| Food Temperature Control                                           | IN                                  | OUT                                 | NA                       | NO                                  | COS                      | 46. Gloves used properly                                                   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |
| 33. Proper cooling methods used; adequate equip. for temp. control | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | Utensils, Equipment and Vending                                            | IN                                  | OUT                                 | NA                       | NO                                  | COS                      |
| 34. Plant food properly cooked for hot holding                     | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | 47. All contact surfaces cleanable, properly designed, constructed, & used | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |
| 35. Approved thawing methods used                                  | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | 48. Warewashing facilities: installed, maintained & used; test strips      | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |
| 36. Thermometers provided & accurate                               | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | 49. Non-food contact surfaces clean                                        | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |
| Food Identification                                                | IN                                  | OUT                                 | NA                       | NO                                  | COS                      | Physical Facilities                                                        | IN                                  | OUT                                 | NA                       | NO                                  | COS                      |
| 37. Food properly labeled; original container                      | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | 50. Hot & cold water available; adequate pressure                          | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |
| Prevention of Food Contamination                                   | IN                                  | OUT                                 | NA                       | NO                                  | COS                      | 51. Plumbing installed; proper backflow devices                            | 1                                   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| 38. Insects, rodents & animals not present                         | 2                                   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | 52. Sewage & waste water properly disposed                                 | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |
| 39. Contamination prevented in prep, storage & display             | 1                                   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | 53. Toilet facilities: properly constructed, supplied, & cleaned           | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |
| 40. Personal cleanliness                                           | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | 54. Garbage & refuse properly disposed; facilities maintained              | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |
| 41. Wiping cloths; properly used & stored                          | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | 55. Physical facilities installed, maintained & clean                      | 1                                   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |
| 42. Washing fruits & vegetables                                    | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | 56. Adequate ventilation & lighting; designated areas use                  | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |
|                                                                    |                                     |                                     |                          |                                     |                          | 60. 105 CMR 590 violations / local regulations                             | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |

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 nonrenewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

M.Pancare

Apirak - Expires  
Certificate #:Follow Up Required: ☐ Y Follow Up Date: \_\_\_\_\_

# FOOD SAFETY INSPECTION REPORT

Page Number

2

Little Spoon  
952 Great Plain Ave  
Needham, MA 02494

Inspection Number  
2FB5A

Date  
8/13/22

Time In/Out  
1:41 PM  
3:13 PM

Inspector  
M. Pancare

## Inspection Report (Continued)

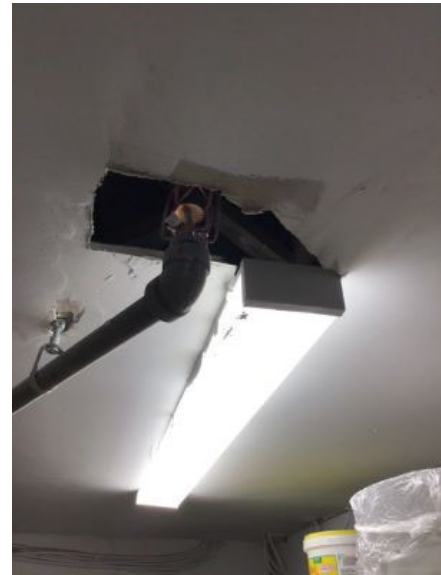
Repeat Violations Highlighted in Yellow

88

- -

Numerous open holes in basement prep area  
Repair all holes within 30 days or less

-



## Preventing Contamination by Hands

Adequate handwashing sinks properly supplied and accessible

10

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

COS

**Pf** Both Handsinks 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

Page Number

3

Little Spoon  
952 Great Plain Ave  
Needham, MA 02494

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Inspector  
M. Pancare

## 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. - Kitchen -

**Pr** Salad TCS held at room temperature  
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** Prepared foods not datemarked properly  
Items discarded.  
Discussion w Chef on proper datemarking, and what needs to be datemarked 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

Page Number

4

Little Spoon  
952 Great Plain Ave  
Needham, MA 02494

Inspection Number  
2FB5A

Date  
8/13/22

Time In/Out  
1:41 PM  
3:13 PM

Inspector  
M. Pancare

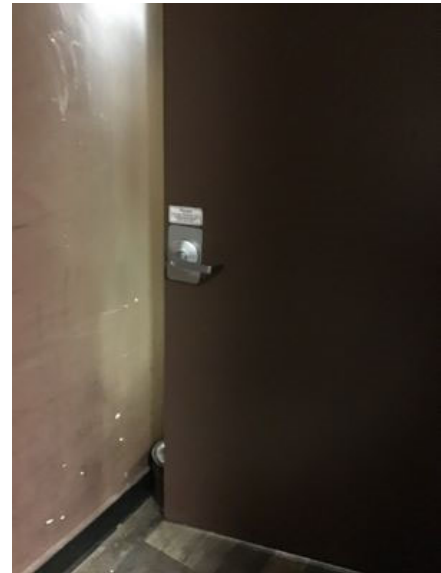
## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Insect, rodents & animals not present

#### 38 6-202.15 (D) Outer Openings. Protected - Kitchen -

- COS** C Door leading to exterior hallway was propped open. Keep door closed. Code: *If the windows or doors of a food establishment, or of a larger structure within which a food establishment is located, are kept open for ventilation or other purposes or a temporary food establishment is not provided with windows and doors as specified under paragraph (A) of this section, the openings shall be protected against the entry of insects and rodents by: (1) 16 mesh to 25.4 mm (16 mesh to 1 inch) screens; (2) Properly designed and installed air curtains to control flying insects; or (3) Other effective means.*



#### 38 6-501.112 Removing Dead or Trapped Pests - Basement -

- C** Dead mouse in basement storage area. Mice feces noted in the Air Condition/ Heating room. Remove all paint cans, and supplies up off the floor in the storage area, clean, and patch all holes within 30 days or less. Code: *Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.*



# FOOD SAFETY INSPECTION REPORT

Page Number

5

Little Spoon  
952 Great Plain Ave  
Needham, MA 02494

Inspection Number  
2FB5A

Date  
8/13/22

Time In/Out  
1:41 PM  
3:13 PM

Inspector  
M. Pancare

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

39

### 3-305.11 Food Storage - Basement -

#### C Walk in freezer

Store off the floor *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.*



## Proper Use of Utensils

### In-use utensils; properly stored

43

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

#### C Improper storage of utensils

Do not use cups. Use scoops and store handles up.  
*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 125°F and the container is closed at all times.*



## Physical Facilities



# FOOD SAFETY INSPECTION REPORT

Page Number

6

Little Spoon  
952 Great Plain Ave  
Needham, MA 02494

Inspection Number  
2FB5A

Date  
8/13/22

Time In/Out  
1:41 PM  
3:13 PM

Inspector  
M. Pancare

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Plumbing installed; proper backflow devices

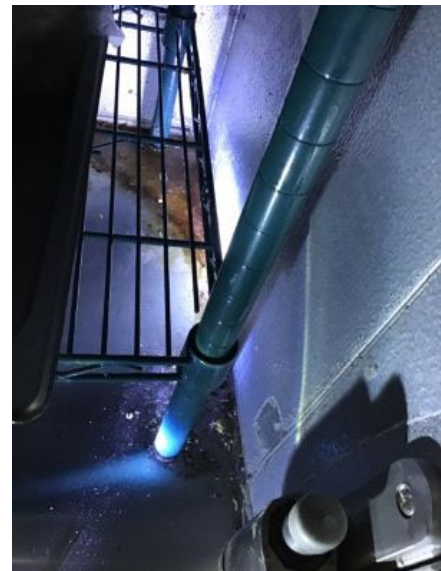
#### 51 5-205.15 (B) System Maintained/Repair - Front of House -

- COS** C Handsink faucet for hot water was not working. Temporary repair made during inspection. Code: A plumbing system shall be maintained in good repair.



#### 55 6-501.12 Cleaning. Frequency/Restrictions - Basement -

- COS** C Walk in cooler floor soiled  
Clean more 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.



## List 1

IN= In Compliance

OUT = Out of Compliance

NA = Not Applicable

NO= Not Observed

# FOOD SAFETY INSPECTION REPORT

Page Number

7

Little Spoon  
952 Great Plain Ave  
Needham, MA 02494

Inspection Number  
2FB5A

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8/13/22

Time In/Out  
1:41 PM  
3:13 PM

Inspector  
M. Pancare

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

|                                                        |     |
|--------------------------------------------------------|-----|
| 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.           | IN  |
| Ventilation Hood Inspections stickers up to date?      | IN  |
| Consumer Advisory Present if needed?                   | IN  |
| Grease log up to date?                                 | IN  |
| Food Employee Reporting Agreement available?           | NO  |
| Procedures outlines for vomit/diarrhea event?          | IN  |
| No trans fat?                                          | NO  |
| "Most recent food inspection" sign posted?             | IN  |

## Temperatures

| Area    | Equipment            | Product | Notes | Temps |
|---------|----------------------|---------|-------|-------|
| Kitchen | Single door Reach in | Ambient |       | -3 °F |
| Kitchen | Two top Rolltop      | Ambient |       | 38 °F |

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

## Notes

Reinspection required.

Hood sticker compliant

Ice machine is clean

Grease trap 7/8/22 Boston Sewer

Quat 200ppm

Food stored properly in walk in

Kitchen and storage areas are clean and organized.

# FOOD SAFETY INSPECTION REPORT

Page Number

8

Little Spoon  
952 Great Plain Ave  
Needham, MA 02494

Inspection Number

2FB5A

Date

8/13/22

Time In/Out

1:41 PM

3:13 PM

Inspector

M. Pancare

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Work on basement non food storage areas to prevent pests





# FOOD ESTABLISHMENT INSPECTION REPORT

R-10

Hazel's Bakery  
459 Great Plain Ave.  
Needham, MA 02492

|                   |         |                    |                 |              |           |
|-------------------|---------|--------------------|-----------------|--------------|-----------|
| Inspection Number | Date    | Time In/Out        | Inspection Type | Client Type  | Inspector |
| ADBD              | 8/26/22 | 8:11 AM<br>9:29 AM | Routine         | Food Service | T.Rocha   |
| Permit Number     | Risk    | Variance           | Priority        | Pf           | Core      |
|                   | 2       |                    | 2               | 6            | 4         |

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

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

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

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 nonrenewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

T.Rocha

Steven Barton - Expires  
Certificate #:

Follow Up Required: ☒ Y

Follow Up Date: 9/2/2022

# FOOD SAFETY INSPECTION REPORT

Page Number

2

Hazel's Bakery  
459 Great Plain Ave.  
Needham, MA 02492

Inspection Number  
ADBD

Date  
8/26/22

Time In/Out  
8:11 AM  
9:29 AM

Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

- -

Dump sink also used for customers to wash their hands.  
Signage needed for both "dump sink" and signage for  
customers, "hand wash station for customers" Code:



## Protection From Contamination

### Food-contact surfaces, cleaned & sanitized

#### 16 4-702.11 Frequency-Before Use After Cleaning - Kitchen -

Pr Flour spilled on top of equipment and food storage and  
containers. Code: *Utensils and food contact surfaces of  
equipment shall be sanitized before use and after  
cleaning.*



# FOOD SAFETY INSPECTION REPORT

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9:29 AM

Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 16 4-702.11 Frequency-Before Use After Cleaning - Bakery -

- Pr** Not in use bakery machine for dough left out. Code: *Utensils and food contact surfaces of equipment shall be sanitized before use and after cleaning.*



### 16 4-601.11 (A) Equip, Food-Contact Surfaces - Kitchen -

- Pf** Dough machine requires cleaning. Code: *Equipment food-contact surfaces and utensils shall be clean to sight and touch.*



# FOOD SAFETY INSPECTION REPORT

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Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

16

### 4-601.11 (A) Equip, Food-Contact Surfaces - Bakery -

- Pf** Area left, requires cleaning. *Code: Equipment food-contact surfaces and utensils shall be clean to sight and touch.*



## Time / Temperature Control for Safety

### Date marking and disposition

23

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

- Pf** Use by dates needed on meatballs, deli meats and cheeses. *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

Page Number

5

Hazel's Bakery  
459 Great Plain Ave.  
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Inspection Number  
ADBD

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8/26/22

Time In/Out  
8:11 AM  
9:29 AM

Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

23

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

- Pf** Food labels and use by dates needed on cake batters  
*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

### Insect, rodents & animals not present

38

### 6-501.111 (C) Controlling Pests - Back area -

- Pf** Snap traps are not allowed in food establishments due to contamination of blood spills. Reach out to pest control for sticky boards or closed traps. *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

Page Number

6

Hazel's Bakery  
459 Great Plain Ave.  
Needham, MA 02492

Inspection Number  
ADBD

Date  
8/26/22

Time In/Out  
8:11 AM  
9:29 AM

Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

38

### 6-501.111 (C) Controlling Pests - -

- Pf** Small black pellets found on top of container in bakery, sight of pest droppings observed. *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.*



41

### 4-901.12 Wiping Cloths, Air-Drying Locations - Front area -

- C** Rags must be in a bucket of sanitizer solution or in a location for drying. *Code: Wiping cloths laundered in a food establishment that does not have a mechanical clothes dryer shall be air-dried in a location and in a manner that prevents contamination of food, equipment, utensils, linens, and single service and single-use articles and wiping cloths.*



# FOOD SAFETY INSPECTION REPORT

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Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 41 4-901.12 Wiping Cloths, Air-Drying Locations - Kitchen -

- C Rags must be in a bucket of sanitizer solution or in a location for drying. *Code: Wiping cloths laundered in a food establishment that does not have a mechanical clothes dryer shall be air-dried in a location and in a manner that prevents contamination of food, equipment, utensils, linens, and single service and single-use articles and wiping cloths.*



## Utensils, Equipment and Vending

All contact surfaces cleanable, properly designed, constructed & used

### 47 4-101.19 Nonfood-Contact Surfaces - Kitchen -

- C Flour spilled on top of equipment and food storage and containers. *Code: Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.*



## Physical Facilities

# FOOD SAFETY INSPECTION REPORT

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T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Adequate ventilation & lighting

#### 56 6-501.14 Clean. Vent. Sys. Prev. Discharge - Bakery -

- C** Exposed equipment containing dust. Fire safety hazard.  
*Code: Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials. If vented to the outside, ventilation systems may not create a public health hazard or nuisance or unlawful discharge.*



## Notes

### Notes

#### 88 Notes - Kitchen -

- N** Grease trap 08/09/22 - General Notes





# FOOD SAFETY INSPECTION REPORT

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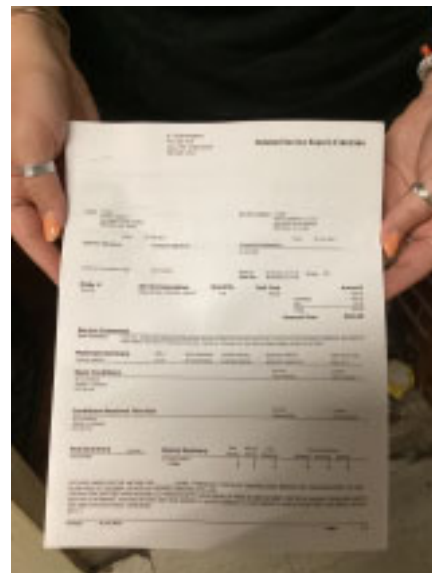
## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

88

### Notes - Kitchen -

N Pest control 08/10/2022 - General Notes



88

### Notes - Kitchen -

N Grill with vent fan no inspection report. - General Notes



# FOOD SAFETY INSPECTION REPORT

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Inspector  
T.Rocha

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

## Temperatures

| Area       | Equipment            | Product                | Notes   | Temps   |
|------------|----------------------|------------------------|---------|---------|
| Front area | True 3 door cooler   | Drinks                 | Holding | 35 °F   |
| Back area  | True refrigerator    | Meatballs              | Holding | 39.9 °F |
| Front area | Bakery case          | Pie and other sweets   | Holding | 42 °F   |
| Basement   | Magic chef freezer   | Frozen goods           | Holding | -50 °F  |
| Kitchen    | 4 drawer deli prep   | Eggs, deli meat,       | Holding | 29 °F   |
| Front area | Ice cream and frozen | Ice cream              | Holding | -1 °F   |
| Front area | Ice cream and frozen | Frozen meat            | Holding | -2 °F   |
| Front area | Bakery case          | Pasta in container and | Holding | 48 °F   |
| Bakery     | Walk in freezer      | Bread                  | Holding | 18 °F   |
| Back area  | True refrigerator    | Deli meat and cheese   | Holding | 41 °F   |
| Back area  | Frigidaire freezer   | Meat                   | Holding | 5 °F    |
| Back area  | True two door - 1    | Pre cooked desserts    | Holding | 39 °F   |
| Front area | True 3 door cooler   | Meat                   | Holding | 28 °F   |

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

## Notes

Every two weeks pest control 08/10/2022  
Every 6 months for grease trap 08/09/22

Food allergen awareness, serve safe and permit needs to be posted where customers can view.  
"Most recent inspection report available upon request" sign needs to also be posted for your customers to see.

Vent fan for grill

No sanitizing buckets with rags.

# FOOD SAFETY INSPECTION REPORT

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Inspector

T.Rocha

**Inspection Report (Continued)**

Repeat Violations Highlighted in Yellow



**Board of Health  
TOWN OF NEEDHAM  
AGENDA FACT SHEET**



**MEETING DATE: 9/20/2022**

|                     |                                                                                                         |
|---------------------|---------------------------------------------------------------------------------------------------------|
| <b>Agenda Item</b>  | Pest Control/Claxton Field Discussions                                                                  |
| <b>Presenter(s)</b> | Timothy McDonald, Director of Health and Human Services<br>Tara Gurge, Assistant Public Health Director |

|           |                                                                                                                                                                                                                                                                                                                                                                                                                |
|-----------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>1.</b> | <b>BRIEF DESCRIPTION OF TOPIC TO BE DISCUSSED</b>                                                                                                                                                                                                                                                                                                                                                              |
|           | Will be discussing current pest control efforts being conducted in town. Will also discuss outdoor dining health and sanitation protocols that are in the process of being researched and developed.<br><br>Will be discussing latest updates on Claxton Field.                                                                                                                                                |
| <b>2.</b> | <b>VOTE REQUIRED BY BOARD OF HEALTH</b>                                                                                                                                                                                                                                                                                                                                                                        |
|           | No vote is required or expected by the Board of Health.                                                                                                                                                                                                                                                                                                                                                        |
| <b>3.</b> | <b>BACK UP INFORMATION:</b> <ul style="list-style-type: none"><li>- Copy of Kathleen Ward Brown's email sharing Rick Pollack's, town resident/Entomologist, observations with mosquitoes and rodents.</li><li>- Claxton Field email received from concerned resident, dated 8/26/22.</li><li>- Memo from Weston &amp; Sampson re: Claxton Field dated, 1/27/22. (Rec'd by Public Health on 8/26/22.)</li></ul> |

## Tara Gurge

---

**From:** Kathleen Ward Brown <kwardbrown@gmail.com>  
**Sent:** Monday, August 8, 2022 8:09 PM  
**To:** Timothy McDonald; Tiffany Zike; Tara Gurge; Edward Cosgrove (edwardcosgrove7@gmail.com)  
**Subject:** Fwd: Mosquitoes & rats

I'm not sure if Rich copied you on this email. I don't know much about mosquitoes but encouraging auto stations to cover tires is not a bad idea, if in our purview. I also didn't know anything about the mosquito presentation our team did. I would have attended. Not sure the context of that meeting. Anyway, good endorsement from Rich!

I think an update on rodent controls would be a good idea for our next meeting. I know we are engaged with businesses about managing rodents and we've been discussing it especially with the increased outdoor dining. I know it is a growing scourge in the suburbs.

Thanks as usual for all your hard work!

Kathleen

----- Forwarded message -----

**From:** Pollack, Richard J <[richard\\_pollack@harvard.edu](mailto:richard_pollack@harvard.edu)>  
**Date:** Thu, Aug 4, 2022 at 8:08 AM  
**Subject:** Mosquitoes & rats  
**To:** [kwardbrown@gmail.com](mailto:kwardbrown@gmail.com) <[kwardbrown@gmail.com](mailto:kwardbrown@gmail.com)>

Kathy,

Good morning. Hope you're well. I apologize for sending this to your personal email, but I don't have an email for you via Needham's BOH.

This morning's missive is about mosquitoes. This long hot drought seems to have seriously impaired many of our most problematic mosquitoes, as their habitats are devoid of water. Still, others have survived and have been thriving. We're seeing an upsurge (as expected) of *Culex pipiens* in Cambridge, and I anticipate the same will be experienced in other communities. Most likely are emerging from catchbasins, even though they've been treated. Their abundance likely would be far worse had larvicides not been put into most basins. I was out this morning walking my dog, and noted that all but a precious few were well hydrated. So, just be aware that if you hear about an upsurge in complaints, this is the most likely contributor.

Next, I understand that the Asian tiger mosquito (*Aedes albopictus*) has been detected in numerous locations throughout Cambridge. They're likely here as well, or will be in the coming year or so. These particularly exploit water in small containers. Even a few millimeters depth of water in a bucket, trash can, bottle, gutter, catch basin, etc. will suffice. These are aggressive day-biting mosquitoes with high affinity to people. I've 'enjoyed' these elsewhere around

the country, and they're going to be an increasing scourge for us. So, during my walkabout, I looked less than lovingly at the growing piles of disused automobile tire casings stacked up next to and behind some of the service stations in the area. The Shell station in the Heights has a pile, as does the independent station on Highland near Mellen St. The good news is that those tires are mostly dry. Just add water, however, and any Aedes eggs sitting inside may finish develop and yield larvae. Adult mosquitoes will also find and oviposit within those newly wetted tires in a few days (assuming we get the rain that is long overdue). Those tires should be stored under cover so they don't accumulate water, hauled off site at weekly intervals, or perforated with holes so they drain. We'll all be a little less itchy if those tires are better managed.

While wandering about, I noted an increase in rat activity. There were several burrows on both sides of the fence separating the Heights train station and the businesses on Highland Ave. This is a growing problem in Needham, and I'm hopeful that restaurants and food sellers will be more proactive in securing their trash and maintaining their properties so that rats won't feed and thrive. The standard approach, of having a pest control company put out traps or rodenticides monthly, isn't a rational approach.

Ok, there you have it. I wish you well, and hope you stay cool. Oh, I attended the Zoom session on ticks and mosquitoes last evening. Julie did an excellent job. Pity that it wasn't better attended.

All the best,

Rich

**Richard J. Pollack, PhD**

**HARVARD UNIVERSITY**

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