Massachusects Department of Public Health  División of Food and Drugs  FOOD ESTABLISHMENT INSPECTION REPORT    Name	TOWN OR CITY OF	ill										
Name   Sive   Hills   Sive   Type of Inspection   Risk   Redistrial Richen   Redistrial Red	Division of Food and Drugs											
Reds   Re	Mama	Date 3 24 17		Z-Routine								
Name	Address 675 Wyshington St		Residential Kitchen Mobile	Previous Inspection Date:								
In:   Permit No.   Otto:   Chita   C	Owner City of Harlahill	HACCP Y/N	Caterer Bed & Breakfast General Complaint HACCP									
Inspector   Court   Permit No.   Out:   Permit No.   Out-   Court   Permit No.   Out-   Court   Cour	Person in Charge (PIC) Remodelle Richard											
Violations Related to Foodborne illiness interventions and Risk Factors (Red Items) Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.    Cooper Protection Management   12. Prevention of Contamination from Hands   13. Handwash Facilities   13. Handwash Facilities   14. Approved Food or Color Additives   15. Toxic Chemicals   16. Cooking Temperatures   17. Reheating   18. Cooking Temperatures   18. Cooking Temperature	Inspector A The Samuel Control of the Control of th	Out:										
1. Proper Adequate Handwashing   1. Proper Handwashing	violated.  Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)  Anti-Choking 590.009 (E)											
1. PIC Assigned / Knowledgeable / Duties   13. Handwash Facilities   PROTECTION FROM CHEMICALS   14. Approved Food or Color Additives   15. Toxic Chemicals   15. Toxic Chemicals   15. Toxic Chemicals   16. Cooking Temperatures   16. Cooking Temperatures   17. Reheating   18. Cooling   18. Cooling   19. Hot and Cold Holding   19. Hot and Cold	Violations marked may pose an imminent health hazard and raction as determined by the Board of Health.	equire immedia	te corrective tuber									
2. Reporting of Diseases by Food Employee and PIC   3. Personnel with Infections Restricted/Excluded FOOD FROM APPROVED SOURCE   4. Food and Water from Approved Source   5. Receiving/Condition   6. Tags/Records/Accuracy of Ingredient Statements   17. Reheating   17. Reheating   18. Cooling Temperatures   18. Cooling Temperatures   19. Hot and Cold Holding   20. Time As a Public Health Control Recoursements FOR Highly Susceptible Populations (HSP)   21. Food and Food Preparation for HSP   21. Food and Food Preparation for HSP   22. Posting of Consumer Advisories   Number of Violated Provisions Related To Foodborne Illinesses Interventions and Risk Factors (Red Items 1-22):   Official Order for Correction; Based on an Inspection today, the Items checked Indicates violations or 108 CMR 590.0007 Federal Food Code. This report, when signed below by a Board of Health. Failure to correct volations   28. Food and Food Protection (FC-3)(690.009)   27. Physical Facility (FC-6)(590.009)   28. Poisonous or Toxic Materials (FC-7)(680.009)   29. Special Requirements (590.009)   30. Other   Prist:   Approved Code Code This report may result in suspension or revocation of the food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order. DATE OF RE-INSPECTION:	☐ 1. PIC Assigned / Knowledgeable / Duties	<u> </u>		n Hands								
15. Toxic Chemicals	<b></b>											
15. Toke chemicals   17. Reheating   15. Toke chemicals   15. Toke che	<del>_</del> -		☐ 14. Approved Food or Color Additives									
4. Food and Water from Approved Source   16. Cooking Temperatures   17. Reheating   17. Reheating   17. Conformance with Approved Procedures/HACCP Plans   18. Cooling   18. Cooling   19. Hot and Cold Holding												
17. Reheating   18. Cooling   18. Cooling   18. Cooling   19. Hot and Cold Holding   19. Hot and Cold Holding   19. Hot and Cold Holding   19. Food Contact Surfaces Cleaning and Sanitizing   10. Proper Adequate Handwashing   21. Food and Food Preparation for HSP   22. Posting of Consumer Advisories   22. Posting of Consumer Advisories   22. Posting of Consumer Advisories   23. Management and Personnel (FC-2)(580.003)   24. Food and Food Protection (FC-3)(580.004)   25. Equipment and Utensils (FC-4)(590.005)   26. Water, Plumbing and Waste (FC-5)(580.006)   29. Special Requirements (590.009)   29. Special Requirements (590.009)   29. Special Requirements (590.009)   20. Time As a Public Health Control REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)   20. Time As a Public Health Control REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)   21. Food and Food Preparation for HSP   22. Posting of Consumer Advisories   22. Posting of Consumer Advisories   22. Posting of Consumer Advisories   23. Number of Violated Provisions Related To Foodborne Illinesses Interventions and Risk Factors (Red Items 1-22):   26. Water, Plumbing and Waste (FC-3)(580.005)   26. Water, Plumbing and Waste (FC-3)(580.006)   27. Physical Facility (FC-4)(580.006)   28. Poisonous or Toxic Materials (FC-7)(580.008)   29. Special Requirements (590.009)   29. Special Requirements (5												
18. Cooling   19. Hot and Cold Holding   20. Time As a Public Health Control   20. Time As a Public	5. Receiving/Condition	• •	• •									
19. Hot and Cold Holding	☐ 6. Tags/Records/Accuracy of Ingredient Statements	<del></del>	<del></del>									
S. Separation/Segregation/Protection   □ 20. Time As a Public Health Control	7. Conformance with Approved Procedures/HACCP Plans											
S. Separation/Potention	PROTECTION FROM CONTAMINATION	<del></del>	<del>-</del>									
□ 10. Proper Adequate Handwashing □ 11. Good Hyglenic Practices    Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health.   C N   23. Management and Personnel   (FC-2)(590.003)   24. Food and Food Protection   (FC-3)(590.004)   25. Equipment and Utensils   (FC-4)(590.005)   26. Water, Plumbing and Waste   (FC-5)(590.005)   27. Physical Facility   (FC-6)(590.007)   28. Poisonous or Toxic Materials (FC-7)(590.008)   29. Special Requirements   (590.009)   30. Other   Inspector's Signature:	8. Separation/Segregation/Protection	<del></del>	<del>-</del>									
11. Good Hyglenic Practices   CONSUMER ADVISORY   22. Posting of Consumer Advisories	9. Food Contact Surfaces Cleaning and Sanitizing	☐ 21. Food	21. Food and Food Preparation for HSP									
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TONNIC () OUTES ?-	28. Poisonous or Toxic Materials (FC-7)(590.008) 29. Special Requirements (590.009)	and submitted to the Board of Health at the above address within 10 days of receipt of this order.										
TONNIC () OUTES ?-	Increator's Signature D. D. C. A. O. Print	: A	T. fine									
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FORM 734A A.M. SULKIN CO. CHARLESTOWN, MA	1) moneth real											

Employee Restriction / Exclusion Emergency Suspension T Yes **Emergency Closure** Other: Š ٥ 0 0 Page: Corrective Action Required: Re-inspection Scheduled Voluntary Compliance DESCRIPTION OF VIOLATION PLAN OF CORRECTION ■ Voluntary Disposal Embargo \_ Date: \_3/23 ceiling tile over 3 bay Silva Hill School TOWN OR CITY OF. Swicker Discussion With Person in Charge: Establishment Name:\_\_

Form 734 B A.M. Sulkin Co., Charlestown, MA



## The Commonwealth of Massachusetts

CITY/TOWN OF HAVERHILL

In accordance with the Massachusetts State Building Code, Section 108,15, this

## CERTIFICATE OF INSPECTION

is issued to Silver Hill School

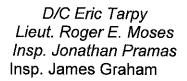
SAME	VERHILL	The means of egress are sufficient for the following			Story Capacity		Capacity : Location	Building Official
PREMISES known as	in theGITYofHAVERHILL				Story . Capacity	OR STRUCTURE Place of Assembly		911/2017 Date Certificate Expires
ted the		monwealth of Massachuset		BY STORY	Story . Capacity	BY PLACE OF ASSEMBLY OR STRUCTURE	Capacity : Location 1582 : Cafe/Gym 1604 : All Other Areas	8/25/16 Date Certificate Issued
I Artify that I have inspected the	located at675Washington St.	County ofESSEXCommonwealth of Massachusetts.	number of persons:		Story . Capacity	Place of Assembly .	or Structure  Assembly E	370 Certificate Number Date

The building official shall be notified within (10) days of any changes in the above information.



## Haverhill Fire Department Fire Prevention / Investigation Unit

978 373-8460





Stephanie M. Croston Principal Clerk/Facilities Haverhill Public Schools Silver Hill Horace Mann Charter School 675 Washington Street Haverhill, MA. 01832 978 374-3448

Ms. Stephanie Croston,

On April 6, 2017 a quarterly Fire Inspection was conducted at your facility. While being escorted by maintenance, the following safety hazards or discrepancies were found:

No issues or violations were found.

Sincerely,

Inspector Jonathan Pramas Fire prevention Division

978-373-8460