

**Massachusetts
Public Health Inspector Training
(MA PHIT)
Food Certificate Program
Day 3, Session 2
Completing the MA FEIR**

Overview

- Become familiar with the MA Food Establishment Inspection Report form
- Identify violations and record as red or blue items
- Find regulatory citations using the inspection guide
- Write violations clearly and as observed

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**Food Establishment Inspection
Report Form**

- Red items – citations on back of MA FEIR
- Blue items – citations on inspection guide
- Narrative page(s)
- Code citations

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Inspection Guide—4 pages



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How to Use the Inspection Guide

- Food Code Format
- 590 Provisions Included
- Critical*/Non-Critical
- Inspection Report Form Reference
 - #1-22 Red Items
 - Electronic version available on-line for modifications



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Food Code Format

- 2- Management & Personnel
- 3- Food
- 4- Equip/Utensils/Linens
- 5- Water, Plumbing and Waste
- 6- Physical Facilities
- 7- Poisonous or Toxic Materials



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“Unlabeled spray bottle containing glass cleaner”

- 2- Management/Personnel
- 3- Food
- 4- Equipment/Utensils/Linen
- 5- Water/Plumbing/Waste
- 6- Physical Facilities
- 7- Poisonous/Toxic Materials



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“Rotisserie chicken cooked to 150°F.”

- 2- Management/Personnel
- 3- Food
- 4- Equipment/Utensils/Linen
- 5- Water/Plumbing/Waste
- 6- Physical Facilities
- 7- Poisonous/Toxic Materials



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“Front line cook with ornate finger rings.”

- 2- Management/Personnel
- 3- Food
- 4- Equipment/Utensils/Linen
- 5- Water/Plumbing/Waste
- 6- Physical Facilities
- 7- Poisonous/Toxic Materials



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“Spray hose sitting inside of warewashing sink without backflow device .”

- 2- Management/Personnel
- 3- Food
- 4- Equipment/Utensils/Linen
- 5- Water/Plumbing/Waste
- 6- Physical Facilities
- 7- Poisonous/Toxic Materials

“No test kit available to test chlorine sanitizing solution.”

- 2- Management/Personnel
- 3- Food
- 4- Equipment/Utensils/Linen
- 5- Water/Plumbing/Waste
- 6- Physical Facilities
- 7- Poisonous/Toxic Materials

“Rodent droppings on floor in dry storage room.”

- 2- Management/Personnel
- 3- Food
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- 7- Poisonous/Toxic Materials

2- Management & Personnel

- Supervision
- Employee Health
- Personal Cleanliness (hands & arms)
- Hygienic Practices

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“The full-time Person in Charge is 17 years old and a certified food manager”

2- Management and Personnel

- Supervision
- Employee Health
- Personal Cleanliness (hands & arms)
- Hygienic Practices

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“Employee eating while preparing food”

2- Management and Personnel

- Supervision
- Employee Health
- Personal Cleanliness (hands & arms)
- Hygienic Practices

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“Food employee with an infected cut exposed on his finger.”

2- Management and Personnel

- Supervision
- **Employee Health**
- Personal Cleanliness (hands & arms)
- Hygienic Practices

3- Food

- Characteristics (sources, specs, records)
- Contamination After Receiving (From Employees)
- Contamination From Other Foods/Ingredients
- Contamination From Ice as a Coolant
- Contamination From Equip/Uten./Linen
- Destroying Organisms of PH Concern
- Limiting Organisms of PH Concern
- Food ID/Presentation/On-Premises Labeling
- Contaminated Food Disposition
- Highly Susceptible Populations

“Inadequate Freezing of Sushi”

3- Food

- Characteristics (sources, specs, records)
- Contamination After Receiving (From Employees)
- Contamination From Other Foods/Ingredients
- Contamination From Ice as a Coolant
- Contamination From Equip/Uten./Linen
- **Destroying Organisms of PH Concern**
- Limiting Organisms of PH Concern
- Food ID/Presentation/On-Premises Labeling
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- Highly Susceptible Populations

“Unpasteurized cider in a daycare operation.”

3- Food

- Characteristics (sources, specs, records)
- Contamination After Receiving (From Employees)
- Contamination From Other Foods/Ingredients
- Contamination From Ice as a Coolant
- Contamination From Equip/Uten./Linen
- Destroying Organisms of PH Concern
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“Use of bare hands to handle RTE food.”

3- Food

- Characteristics (sources, specs, records)
- Contamination After Receiving (From Employees)
- Contamination From Other Foods/Ingredients
- Contamination From Ice as a Coolant
- Contamination From Equip/Uten./Linen
- Destroying Organisms of PH Concern
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“Soup in hot holding unit at 126° F.”

3- Food

- Characteristics (sources, specs, records)
- Contamination After Receiving (From Employees)
- Contamination From Other Foods/Ingredients
- Contamination From Ice as a Coolant
- Contamination From Equip/Uten./Linen
- Destroying Organisms of PH Concern
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“Fruit not washed prior to use.”

3- Food

- Characteristics (sources, specs, records)
- Contamination After Receiving (From Employees)
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- Contamination From Ice as a Coolant
- Contamination From Equip/Uten./Linen
- Destroying Organisms of PH Concern
- Limiting Organisms of PH Concern
- Food ID/Presentation/On-Premises Labeling
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- Highly Susceptible Populations

4- Equip/Utensils/Linens

- Materials for Construction/Repair
- Design and Construction
- Numbers and Capacities
- Location and Installation
- Maintenance and Operation
- Cleaning of Equipment and Utensils
- Sanitization of Equipment and Utensils
- Laundering
- Protection of Clean Items

“Food encrusted can opener.”

4- Equip/Uten/Linen

- Materials for Construction/Repair
- Design and Construction
- Numbers and Capacities
- Location and Installation
- Maintenance and Operation
- Cleaning of Equipment and Utensils
- Sanitization of Equipment and Utensils
- Laundering
- Protection of Clean Items

5- Water, Plumbing and Waste

- Water
- Plumbing System (sinks, toilets, backflows)
- Mobile Water Tanks (tanks, mobile units)
- Sewage/Other Liquid Waste/Rainwater
- Refuse/Recyclables/Returnables

“Potable water source contaminated with nitrites”.

5- Water, plumbing and waste.

- Water
- Plumbing System (sinks, toilets, backflows)
- Mobile Water Tanks (tanks, mobile units)
- Sewage/Other Liquid Waste/Rainwater
- Refuse/Recyclables/Returnables

6- Physical Facilities

- Materials for Construction and Repair
- Design, Construction and Installation
- Numbers and Capacities
- Location and Placement
- Maintenance and Operation

“Lightbulbs over food prep area without protective shielding.”

6- Physical Facilities

- Materials for Construction and Repair
- **Design, Construction and Installation**
- Numbers and Capacities
- Location and Placement
- Maintenance and Operation

7- Poisonous or Toxic Materials

- Labeling and Identification
- Operational Supplies/Applications
- Stock and Retail Sale

“Tracking powder pesticide used in food establishment.”

7- Poisonous or Toxic Materials

- Labeling and Identification
- **Operational Supplies/Applications**
- Stock and Retail Sale
