

(7.12 AD)

Re-insp. 4pm

Food Establishment Inspection Report – City/Town of

Methuen

Establishment: Tenney - Summer Food Program	Date: 6.26.25	Page 1 of 3
Address:	Time in: 10am	Time out:
Telephone:	Permit No.:	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): 3
Owner:		Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29):
Person-in-charge: Dan P. Gosselin		
Inspector: Heidi Spina-Dawson De - Carol T. Zarn		

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 R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Supervision						
1 Person-in-charge present, demonstrates knowledge, and performs duties						
2 Certified Food Protection Manager						
Employee Health						
3 Management, food employee and conditional employee; knowledge, responsibilities and reporting						
4 Proper use of restriction and exclusion						
5 Procedures for responding to vomiting and diarrheal events						
Good Hygienic Practices						
6 Proper eating, tasting, drinking, or tobacco use						
7 No discharge from eyes, nose, and mouth						
Preventing Contamination by Hands						
8 Hands clean & properly washed						
9 No bare hand contact with ready-to-eat food						
10 Adequate handwashing sinks properly supplied and accessible						
Approved Source						
11 Food obtained from approved source						
12 Food received at proper temperature						
13 Food received in good condition, safe, & unadulterated						
14 Required records available: shellstock tags, parasite destruction						

Compliance Status	IN	OUT	N/A	N/O	COS	R
Protection from Contamination						
15 Food separated and protected						
16 Food-contact surfaces; cleaned & sanitized						
17 Proper disposition of returned, previously served, reconditioned & unsafe food						
Time/Temperature Control for Safety						
18 Proper cooking time & temperatures						
19 Proper reheating procedures for hot holding						
20 Proper cooling time and temperature						
21 Proper hot holding temperature						
22 Proper cold holding temperature						
23 Proper date marking and disposition						
24 Time as a Public Health Control						
Consumer Advisory						
25 Consumer advisory provided for raw / undercooked food						
Highly Susceptible Populations						
26 Pasteurized foods used; prohibited foods not offered						
Food/Color Additives and Toxic Substances						
27 Food additives; approved & properly used						
28 Toxic substances properly identified, stored & used						
Conformance with Approved Procedures						
29 Compliance with variance / specialized process / HACCP Plan						

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Date of Reinspection: Discussion with Person-in-Charge:

Cafeteria needs to be shut down and sanitized.

Signature of Person-in-Charge:

Date:

Signature of Inspector:

Date:

Food Establishment Inspection Report – City/Town of Waltham

Establishment: Tonny - Summer Program Date: 6-26-25 Page 2 of 3

GOOD RETAIL PRACTICES AND MASSACHUSETTS ONLY SECTIONS

IN = In compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status		IN	OUT	N/A	N/O	COS	R
Safe Food and Water							
30	Pasteurized eggs used where required			✓			
31	Water & Ice from approved source			✓			
32	Variance obtained for specialized processing methods			✓			
Food Temperature Control							
33	Proper cooling methods used; adequate equipment for temperature control			✓			
34	Plant food properly cooked for hot holding			✓			
35	Approved thawing methods used			✓			
36	Thermometers provided & accurate			✓			
Food Identification							
37	Food properly labeled; original container			✓			
Prevention of Food Contamination							
38	Insects, rodents, & animals not present			✓			
39	Contamination prevented during food preparation, storage and display			✓			
40	Personal cleanliness			✓			
41	Wiping cloths: properly used & stored			✓			
42	Washing fruits & vegetables			✓			
Proper Use of Utensils							
43	In-use utensils properly stored			✓			
44	Utensils, equipment & linens: properly stored, dried, & handled			✓			
45	Single-use / single-service articles: properly stored & used			✓			
46	Gloves used properly			✓			
Utensils, Equipment and Vending							
47	Food & non-food contact surfaces cleanable, properly designed, constructed & used			✓			

Compliance Status		IN	OUT	N/A	N/O	COS	R
48	Warewashing facilities: installed, maintained, & used; test strips			✓			
49	Non-food contact surfaces clean			✓			
Physical Facilities							
50	Hot & cold water available; adequate pressure			✓			
51	Plumbing installed; proper backflow devices			✓			
52	Sewage & waste water properly disposed			✓			
53	Toilet features: properly constructed, supplied, & cleaned			✓			
54	Garbage & refuse properly disposed; facilities maintained			✓			
55	Physical facilities installed, maintained, & clean			✓			
56	Adequate ventilation & lighting; designated areas used			✓			
Additional Requirements listed in 105 CMR 590.011							
M1	Anti-choking procedures in food service establishment			✓			
M2	Food allergy awareness			✓			
Review of Retail Operations listed in 105 CMR 590.010							
M3	Caterer			✓			
M4	Mobile Food Operation			✓			
M5	Temporary Food Establishment			✓			
M6	Public Market; Farmers Market			✓			
M7	Residential Kitchen; Bed-and-Breakfast Operation			✓			
M8	Residential Kitchen; Cottage Food Operation			✓			
M9	School Kitchen; USDA Nutrition Program			✓			
M10	Leased Commercial Kitchen			✓			
M11	Innovative Operation			✓			
Local Requirements							
L1	Local law or regulation			✓			
L2	Other			✓			

Type of Operation(s):

- ☒ Food Service Establishment
- ☐ Retail Food Store
- ☐ Residential: Cottage Foods
- ☐ Residential: Bed & Breakfast
- ☐ Mobile/Pushcart
- ☐ Temporary Food Estab.
- ☐ Other

Type of Inspection:

- ☒ Routine
- ☐ Re-inspection
- ☐ Pre-operational
- ☐ Illness Investigation
- ☐ General complaint
- ☐ HACCP
- ☒ Other

Other Information:

Summer Program

Signature of Person-in-Charge:

Date:

Signature of Inspector:

Date:

Handwritten notes:
 Insects Rodents Flies
 dust Rodents Crumbs
 Summer Food Program

Food Establishment Inspection Report – City/Town of Nashua

Establishment: Tennay - Summer Program

Date: 6-26-25

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Temperature Observations					
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)

Observations and/or Corrective Actions

Violations cited in this report must be corrected within the time frames stated below or in Section B-406.11 of the Food Code

Item Number	Section of Code	Description of Violation	Date to Correct By
		Hood - Grease - Pest - City Permit Ice Machine - Linen -	
		Allergy Awareness	
		SeruSafe	
		CPR/Choke	

- ① Evidence of Rodent infestation throughout Floor 5
Window sills - Cafeteria - Rodent droppings / #1ies / dnts
Corner / Edges in kitchen
Maintenance Room's
Room used for Kinder Garden kid's
dnts throughout
- ② Door Swaps still not put on doors we had on previous reports
- ③ Hole in Dry Wall / Radiator / Door's
- ④ Classrooms heavily contaminated Rodent issues
- ⑤ Classrooms dirty Floor / Window sills - Ceilings
Cafeteria needs to be closed for Summer Program and sanitized.
- ⑥ Demonstration of knowledge
- ⑦ Public Health Protection -
- ⑧ Dry Storage contaminated on lower shelves
- ⑨ Mats and Push broom are contaminated / Rodent droppings.
- ⑩

Signature of Person-in-Charge:

Date:

Signature of Inspector:

Date:

6-27-25

6am

6-29-25

#133 ✓ Still evidence of Rodent's - Hole in back of Cabinet

#135 ✓ Floor Edges still dirty - ~~all~~ sanitized?

#137 ✓ Pile of dirt in middle of Floor across Room
hole in Cabinet

#138 ✓ Still Rodent droppings, still dirty on Floor

#136 ✓ Rodent droppings on window sill / dirty
Floor ok small hole under Radiator

#233 ✓ Rodent droppings Floor Edges - dust - dirt

#235 ✓ Still very dirty - not done Rodent
dirty - dust 'couple mouse droppings

#234 Hole in Wall - Entrance Door
Rodent droppings - floor not clean

#236 Window sills - Floors not cleaned
Rodent droppings

#237 Lots of Rodent droppings + dirt on
Window side + Window sills not
cleaned

#238 Not cleaned! Cabinet broken small amount of

- Cafeteria cleaned but not sanitized
Hole in left hand corner - Radiator
Steel Rock

6/29/25 Fixed Doors - Door Sweeps
filled, all holes w. Steel wool,
infestation very bad!

- ✓ Kitchen - Rat and droppings all around ^{Floor} edges
clean

✓ Room 181 → 6-29-25

2nd Fl. Stair case hole

01# hole on both sides of Radiator

103 holes on both sides of Radiator

105 holes next to Radiator

107 Window sills around floor