



Margaret Neary Elementary School
53 Parkerville Road
53 Parkerville Rd
Southborough, MA 01772

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector			
0E9BE	2/11/25	11:26 AM 11:56 AM	Routine	Institutional	M.Seager			
Permit Number	Risk	Variance	Rating	Score	Priority	Pf	Core	Repeat
221042	2			0	0	0	0	0

Foodborne Illness Risk Factors and Public Health Interventions

IN = in compliance OUT= out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection Repeat Violations Highlighted in Yellow

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

Good Retail Practices

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

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 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).

M.Seager

Tina Fernald - Expires
Certificate #:

Follow Up Required: Y Follow Up Date: _____

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Inspection Report (Continued)

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Notes

Notes

88 Notes - Establishment -

- N Is SDS available? - General Notes.



Positive Notes

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Proper Food Safety Practices

98 98 Proper Food Safety Practices - Establishment -

- N Kitchen is clean and well maintained - Excellent.



98 98 Proper Food Safety Practices - Establishment -

- N Sanitizer out and testing properly - Excellent.



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Temperatures

Area	Equipment	Product	Notes	Temps
Establishment	Handwashing sink -	Water		105 °F
Establishment	Reach-in Freezer -	Waffles		3 °F
Establishment	Reach-In Cooler -	Whole milk		37.5 °F
Establishment	Reach-In Cooler -	Chocolate milk		39 °F
Establishment	Handwashing sink -	Water		104 °F
Establishment	Warewashing	Surface Temp		160 °F
Establishment	Reach-In Cooler -	Orange slices		38 °F
Establishment	Steam Table	Pasta sauce		135 °F

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

Notes

No concerns

Entire cafeteria and kitchen are clean, organized and well maintained

Dishwasher working properly. Sanitizer out and testing properly.