

REASON FOR COMPLIANCE

Reason numbers refer to item numbers.

***1 Reason:** To control foodborne illness and food spoilage which may result from improperly processed or handled food, the food service establishment must be concerned with the sources of food which are to be used. The safety and wholesomeness of food is a basic requirement for the protection of the consumer's health. Accordingly, the provisions listed under Compliance are intended to insure that food in general, as well as certain food which may be potentially hazardous, is obtained from sources which have been approved or are considered satisfactory by the health authority.

The use of noncommercially processed, hermetically sealed, nonacid, and low-acid food - i.e., food with a pH of more than 4.5 - is prohibited because of the history of such food in causing botulism, a type of food poisoning which is frequently fatal. For this reason, such food is required to be obtained only from sources where the conditions and methods of preparation are subject to official regulations or surveillance by State or local governmental authorities.

***3 Reason:** Wholesome food, if mishandled, can become contaminated from a number of sources. Food protection measures are designed to eliminate the contamination of food from any source within the establishment, and to prevent the growth of disease-producing organisms, and the production of bacterial toxins, in the event that pathogens are present in the food.

Proper food protection measures should include (1) strict observation of personal hygiene by all food-service employees; (2) keeping potentially hazardous food refrigerated or heated at all times to temperatures which preclude the growth of any pathogenic organisms which may be present; (3) application of good sanitation practices in the storage, preparation, display and service of food; (4) adequate cooking of certain food of animal origin to assure destruction of pathogenic organisms which may be present; (5) thorough washing of fruits and vegetables; and (6) the provision of adequate equipment and facilities for the proper conduct of operations. In addition, food must be protected against accidental contamination with any toxic substance.

All food, while being stored, prepared, displayed, served, or sold in food-service establishments, or transported between such establishments, shall be protected against contamination from dust, flies, rodents, and other vermin; unclean utensils and work surfaces; unnecessary handling; coughs and sneezes; flooding, drainage, and overhead leakage; and any other source.

Conveniently located refrigeration facilities, hot food storage and display facilities, and effective insulated facilities, shall be provided as needed to assure the maintenance of all food at required temperature during storage, preparation, display, and service. Each cold-storage facility used for the storage of perishable food in non-frozen state shall be provided with an indicating thermometer accurate to -2°F. , located in the warmest part of the facility in which food is stored, and of such type and so situated that the thermometer can be easily and readily observed for reading.

b. Temperatures:

All perishable food shall be stored at such temperatures as will protect against spoilage.

All potentially hazardous food shall, except when being prepared and served, and when being displayed for service, be kept at 45°F. or below, or 150°F. or above.

Frozen food shall be kept at such temperature as to remain frozen, except when being thawed for preparation or use. Potentially hazardous frozen food shall be thawed at refrigerator temperatures of 45°F. or below; or under cool, potable running water (70°F. or below); or quick-thawed as part of the cooking process; or by any other method satisfactory to the health authority.

***11 Reason:** Disease transmitted through food frequently originates from an infected food handler. A wide range of communicable diseases and infections may be transmitted by food handlers to other employees and customers through contaminated food and careless food-handling practices. Boils and sore throats are sources of organisms which cause staphylococcal food intoxication, the most frequently reported type of foodborne disease in the United States. It is the responsibility of both management and employees to see that no person who is affected with any disease in a communicable form works in any area of a food-service establishment where there is likelihood of disease transmission.

***12 Reason:** Clean personnel with clean habits are essential to sanitary food preparation and service. Clean hands, clean clothing, and hygienic practices reduce the likelihood of contaminating food, drink, and food-contact surfaces of equipment, utensils, or single-service articles.

Hand-washing is necessary not only before starting work and after visiting the toilet, but also at any other times when the hands have become soiled or contaminated. It must be recognized that hands often become soiled in the performance of routine duties in and about the establishment. The use of tobacco while preparing or serving food may contaminate fingers and hands with saliva, and may promote spitting, thereby permitting transmission of disease organisms present in the saliva to food or food-contact surfaces.

Unsanitary and unsightly personal practices such as scratching the head, placing the fingers in or about the mouth or nose, or indiscriminate and uncovered sneezing or coughing may not only result in contamination of the

food, but may adversely affect consumer confidence.

Careless handling and unnecessary contact with soiled surfaces of dishes, glasses, cups, tableware, or napkins may expose employees to needless health hazards and should be avoided.

20 Reason: Regular, effective cleaning and sanitizing of equipment, utensils, and work surfaces minimizes the chances for contaminating food during preparation, storage, and serving, and for the transmission of disease organisms to customers and employees. Effective cleaning will remove soil and prevent the accumulation of food residues which may decompose or support the rapid development of food-poisoning organisms or toxins. Application of effective sanitizing procedures destroys those disease organisms which may be present on equipment and utensils after cleaning, and thus prevents the transfer of such organisms to customers or employees, either directly through tableware, such as glasses, cups, and flatware, or indirectly through the food.

Improper storage of equipment and utensils, subsequent to cleaning and sanitizing, exposes them to contamination and can nullify the benefits of these operations. Accordingly, storage and handling of cleaned or sanitized equipment and utensils, and single-service articles, must be such as to adequately protect these items from splash, dust and other contaminating material.

***27 Reason:** Water, unless of a safe and sanitary quality, may serve as a source of contamination to food, either directly or indirectly, by way of equipment, utensils, and hands. Thus, an unsafe water supply may result in transmission of disease or may be the cause of other illness. Hot and cold water, under pressure, facilitates cleaning of equipment and utensils, and an adequate supply of water is needed at all times to insure that these operations can be carried out effectively.

In some areas an adequate supply of potable water is not available, making it necessary to transport water to the food-service establishment. In order to provide protection to consumers and employees, such water should be obtained from an approved source, and should be handled, transported, and dispensed in a sanitary manner.

If ice is manufactured from water which is contaminated, or is manufactured, stored, transported, or handled in an unsanitary manner, it may contaminate food or beverage with which it comes in contact, and thus may be a source of disease transmission.

28 Reason: Improper disposal of sewage can result in conditions which may cause serious illness or disease outbreaks. Proper disposal is required to prevent contamination of ground surfaces, possible pollution of water supplies, access by flies and other insects to human excreta, and the creation of other unsanitary conditions. Improper disposal of sewage provides a potential for contamination of food, the food-contact surfaces of equipment and utensils, and private water-supply systems.

***30 Reason:** If plumbing is improperly installed or maintained, a variety of public health hazards, such as cross-connections, backsiphonage, drainage system stoppage, or overhead leakage may occur. Any one of these conditions can result in serious contamination of the water supply, food, equipment, or utensils, or create nuisance or obnoxious odors. Also, reduced water pressures resulting from improperly sized and maintained pipelines may adversely affect the operation of dishwashing machines, food-waste grinders, and similar items of equipment which depend upon sufficient pressure and volume to perform their intended functions. Thus, plumbing is a particularly important consideration in food-service establishments.

31 Reason: Adequate sanitary toilet facilities are required to assure proper disposal of human excrements which carry pathogenic organisms. When toilet facilities are of a sanitary design and are kept clean and in good repair, and are properly used, the opportunities for the spread of contamination by flies, insects, clothing, hands, or other means are minimized. Receptacles are necessary for waste materials.

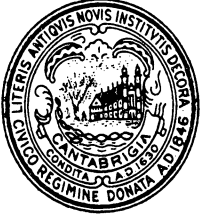
35 Reason: Insects and rodents are capable of transmitting a number of diseases to man through contamination of food and food contact surfaces. Accordingly, their presence in a food-service establishment creates a potential public health hazard which can be guarded against only by effective control of such vermin. Since vermin require food, water, and shelter, control measures should be designed to deprive them of these requirements.

***41 Reason:** Only those poisonous and toxic materials required to maintain the establishment in a sanitary condition, and for sanitization of equipment and utensils, shall be present in any area used in connection with food-service establishments.

All containers of poisonous and toxic materials shall be prominently and distinctively marked or labeled for easy identification as to contents.

When not in use, poisonous and toxic materials shall be stored in cabinets which are used for no other purpose, or in a place which is outside the food-storage, food preparation, and cleaned equipment and utensil storage rooms. Bactericides and cleaning compound shall not be stored in the same cabinet or area of the room with insecticides, rodenticides, or other poisonous materials.

Poisonous materials shall not be used in any way as to contaminate food, equipment, or utensils, nor to constitute other hazards to employees or customers.



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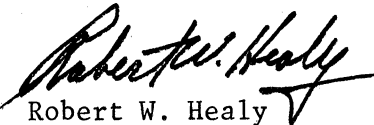
EXECUTIVE DEPARTMENT
ROBERT W. HEALY
City Manager

April 5, 1982

To the Honorable, the City Council:

With respect to City Council Order No. 14 of March 8, 1982,
enclosed please find copy of the reinspection report for Quincy House,
1 DeWolfe Street, indicating that conditions are satisfactory.

Very truly yours,


Robert W. Healy
City Manager

RWH/mbf
Enc.

Re: Re-inspection report of conditions at
Quincy House, Harvard College.

In City Council,

April 5, 1982

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