



Boston Inspectional Services Customer Service Call

1010 Massachusetts Avenue Boston, MA 02118 Telephone: (617) 635-5300

*Done on 10/28/19
SC*

Service No: **313490**

Contact Information:

Request: Unsanitary Conditions - Food

Anon Anon

Address: 1080 Commonwealth AVE
Boston MA 02215

Location: 1080 Commonwealth Ave, Boston, MA, 02215

Day Phone: (000)000-0000

Ward: 21

Date: 10/25/2019 8:08:57PM

Inspector: 099422 - Cela Sardi

Customer Contact Requested: **N**

Additional Information:

Name of the establishment: [Roast Beast - 1082 Comm Ave WD.21] [] What was wrong with the food: [No hood, fire ansil system above grills Food handlers nor wear hair restraints Wearing disposable gloves continuously (not changing) Serving uncooked foods that are not listed on their menu] Date: [] Time: [] Detail Information: [] Please Inspect.

Administratively Closed

Closed/No Permit

No Violation Found/No Cause

Permit Issued

Refer to Other Agency/Division

Stop Work/TSOP/Condemnation

Violation Corrected

Violation Filed



Boston Inspectional Services

Health Division - CRM-Health Inspection

1010 Massachusetts Avenue, Boston, MA 02118
Telephone: (617) 635-5326 Fax: (617) 635-5388
Web: www.cityofboston.gov/isd/health

Business Name: **1080 Commonwealth Ave, Boston, MA, 02215**

License/AP #: **CRM313490** Type: **CRM-Health**

Address: **1080 Commonwealth AVE**

Inspector: **Sardi Cela**

Owner/Operator: **Anon, Anon - Caller (P)**

Inspection Time: **01:17 AM**

Issue Date: **10/28/2019**

HE1001

Initial Inspection

VIOLATION FILED

Result Notes: Responded to CRM313490 on 10/28/19. Upon arrival spoke with PIC and explained the complaint received. A full sanitary inspection was performed. Several related and not related violations were found (see inspection report for details). Observed griddles without hood vent above. PIC states that griddles are only used to toast the sandwich breads with butter. Pictures taken, will forward to Fire Department for follow up. A compliance inspection scheduled on 11/05/19.

Re-inspection Date: ___/___/___

Signed 10/29/2019 8:27:43AM by SARDI CELA - INSPECTOR



Boston Inspectional Services

Health Division - Food Services Inspection

1010 Massachusetts Avenue, Boston, MA 02118
 Telephone: (617) 635-5326 Fax: (617) 635-5388
 Web: www.cityofboston.gov/isd/health

Business Name: **Roast Beast of Boston**

License/AP #: **68449**

Type: **Eating & Drinking**

Inspection Time: **01:44 PM**

Address: **1082 Commonwealth AVE**

Issue Date: **10/28/2019**

Inspector: **Sardi Cela**

Owner/Operator: **Michelle Lawton - APPLICANT (P)**

Foodborne illness risk factors and intervention violations: **1**

Other critical violations: **0**

Non-critical violations: **4**

Med2 Initial Inspection FAILED

Result Notes: Cold Holding- Turkey 38F, Roast Beef 38F, Sliced Cheese 39F-Ok
 Three Bay Sink- Chlorine Sanitizer 50ppm-OK

Official Order for Correction: Based on an inspection this day, the items cited below identify the violations in operation or facilities which must be corrected by the date specified below. This report, when signed by a Board of Health (BOH) member or its agent constitutes and order of the BOH to correct violations. Failure to comply with this notice may result in immediate suspension of your permit. If aggrieved by this directive, you have a right to a hearing. Your request must be in writing and submitted to ISD at the above address within ten (10) days of receipt of this order.

Code Violations

Code	Description	Result
590.005/5-205.15-P	51: System Maintained in Good Repair (P) Notes: Hand sink near serving line clogged, not in use at this time. Repair. Hand sink at prep area is used at this time. Hand sink inside toilet with very low hot water pressure. Repair. A plumbing system shall be repaired according to law	Fail
590.002/2-402.11-C	40: Effectiveness-Hair Restraints (C) Notes: Employees operating without hair restraint. Provide. Hats, hairnets, hair covering, beard restraints, clothing to cover body hair must be worn. Staff handling wrapped foods, beverages, minimal risk not required	Fail
590.004/4-602.13-C	49: Nonfood Contact Surfaces (C) Notes: Pipes above griddle station with grease and dust build up. Clean to remove. Non-food contact surfaces shall be cleaned with frequency to preclude accumulation of soil residue	Fail
590.006/6-202.14-C	53: Toilet Rooms, Enclosed (C) Notes: Toilet door not self-closing. Repair. Toilet rooms on premises shall be completely enclosed with tight fitting, self closing doors. Exception for locations such as malls, located outside foodservice	Fail
590.006/6-501.114-C	55: Maintaining Premises, Unnecessary Items and Litter (C) Notes: Storage room with used uniform stored on floor, and debris on the floor and shelves. Clean and maintain properly. Premises shall be free of unnecessary items, non functional equipment and litter	Fail

Re-inspection Date: **11/05/2019**

Signed 10/28/2019 2:03:59PM by SARDI CELA - INSPECTOR

Signed 10/28/2019 2:04:38PM by Lawton, Daniel - AM



