

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|--------------------|------------|------------|-------|-----------------------|---|----------|
| HAMPDEN ACADEMY | REGULAR | 2018-01-08 | No | 2-102.12 | No Certified Food Protection Manager. | N |
| | | | | 5-202.12 | Hand washing facility not properly equipped/installed with hot water of at least 100 F. | N |
| | | | | 7-102.11 | Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material. | C |
| | | | | 3-306.11 | Food on display not protected by packaging, service line, food guards, or display cases. | C |
| | | | | 4-904.11.(A). (C) | Single service/use items are improperly handled/stored/displayed/dispensed. | N |
| HAMPDEN ACADEMY | REGULAR | 2018-12-04 | No | 7-102.11 | Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material. | C |
| | | | | 4-204.112.(B). (C) | Cold or hot holding not equipped with integral or permanently fixed temperature measuring device. | N |
| | | | | 6-501.11 | The physical facilities are in disrepair. | N |
| HAMPDEN ACADEMY | REGULAR | 2019-11-26 | No | 3-501.16.(A).(2) | PHF not maintained at 41 F or less. | C |
| | | | | 7-201.11 | Improper storage of poisonous or toxic materials. | C |
| | | | | 3-307.11 | Food not protected from other sources of contamination. | N |
| | | | | 3-304.14.(B).(1) | Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer. | N |
| | | | | 4-904.11.(A). (C) | Single service/use items are improperly handled/stored/displayed/dispensed. | N |
| | | | | 4-501.11 | Equipment in disrepair. | N |
| HAMPDEN ACADEMY | REGULAR | 2021-03-03 | No | 3-501.17.(A). (E) | Packaged Food using Reduced Oxygen Packaging or refrigerated Ready-to-Eat PHF prepared and held in the Eating establishment for more than 24 hour not clearly dated marked according to code. | C |
| HAMPDEN ACADEMY | REGULAR | 2022-03-24 | No | 4-703.11 | Manual and/or mechanical methods of sanitizing incomplete. | C |
| | | | | 4-501.11 | Equipment in disrepair. | N |
| HAMPDEN ACADEMY | REGULAR | 2022-11-01 | No | 3-501.16.(A).(1) | Hot foods not maintained at a proper temperature of 135 F or more. | C |
| HAMPDEN ACADEMY | REGULAR | 2024-01-29 | No | 3-501.15 | Cooked foods improperly cooled. | N |
| | | | | 4-502.13.(B) | The bulk milk container dispensing tube was improperly cut. | N |
| | | | | 6-501.11 | The physical facilities are in disrepair. | N |