

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
THE BROOKLIN SCHOOL	REGULAR	2018-04-03	No	2-102.12	No Certified Food Protection Manager.	N
				2-102.11.(A). (B)	C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate.	C
				5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				4-501.112	Unacceptable hot water sanitization temperature(s) for mechanical ware washing.	N
				3-307.11	Food not protected from other sources of contamination.	N
THE BROOKLIN SCHOOL	REGULAR	2019-03-22	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
THE BROOKLIN SCHOOL	REGULAR	2022-06-09	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				5-304.12	No backflow prevention for pump and hoses.	N
THE BROOKLIN SCHOOL	REGULAR	2023-05-10	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
THE BROOKLIN SCHOOL	REGULAR	2024-03-06	No	5-501.113.(B)	Receptacles used outside that contain food residue not kept covered with tight-fitting lids or doors.	N