

Offered by City Councilor Julia Mejia



**CITY OF BOSTON  
IN CITY COUNCIL**

**ORDER OF COUNCILOR MEJIA**

**ORDERED,**

That under the provisions of section 17F of Chapter 452 of the Acts of 1948, as amended, and any other applicable provision of law, His Honor, the Mayor, be, and hereby is, requested to obtain and deliver to the City Council, within one week of the receipt hereof, the following information:

1. The list of all applicants, approvals, and declines for the City of Boston's Retail Residential Kitchens from the start of the program until now. The following details are requested without name or any other personal identifying information:

- i. address and zip code for approved and declined applicants with identified status. (street is not enough, we request the number as well)
- ii. details of permit approval
- iii. primary spoken language at home
- iv. proposed list of food(s) intended to be prepared or distributed
- v. Hours of Operation
- vi. Timeline for date from application submitted to approval or decline
- vii. Reason for approval / decline
- viii. any additional information requested via the application process that is not personally identifying.

Requesting that the Mayor's Office of Inspectional Services Health Division please provide whatever information is readily available and continue to update us with appropriate information as it becomes available.

Filed in Council: 9/26/2022



RESIDENTIAL KITCHEN INSPECTION REQUEST

DATE 8/18/22  
PERMIT # 490047  
D/B/A Petrova Chocolates  
ADDRESS 5 Bakers Alley Apt #1 Boston MA  
OWNER/OPERATOR Blagovesta Carpenter  
BUS. # 978-876-2167 ALT# \_\_\_\_\_

APPLICATION FILED	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	
PLAN REVIEW APPROVED	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	
FEE PAID	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	
EMAIL ADDRESS	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	
APPROVAL LETTER FROM PROPERTY OWNER			
CONDO ASSOCIATION	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	
OCCUPANCY/INSPECTION CERTIFICATE	YES <input type="checkbox"/>	NO <input checked="" type="checkbox"/>	
FOOD ALLERGEN CERTIFICATION	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	N/A <input type="checkbox"/>
FOOD SAFETY CERTIFICATION	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	N/A <input type="checkbox"/>
FEDERAL TAX ID	YES <input checked="" type="checkbox"/>	NO <input type="checkbox"/>	N/A <input type="checkbox"/>

TYPE OF ESTABLISHMENT (CIRCLE):

FOOD SERVICE W/T.O., FOOD SERVICE W/SEATS, RETAIL FOOD W/T.O., RETAIL FOOD  
RESIDENTIAL KITCHEN, CATERER, DAYCARE (SNACKS/FOODSERVICE), CHILD/ELDERLY  
FEEDING, GROUP HOME, SWIMMING/SPECIAL PURPOSE POOL, BATH, BAKERY, MOBILE

FOOD, Residential Kitchen

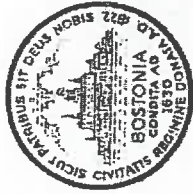
CHANGE OF OWNERSHIP

NEW ESTABLISHMENT

INSPECTOR David Finnegan WARD 3

INSPECTION DATE 9/8/22 @ 10 AM





# INSPECTIONAL SERVICES DEPARTMENT

## Residential Retail Kitchen Application

RK \$100  
Permit # 490047  
w-3

Name of Business: Petrova Chocolates LLC

Name of Applicant: Blagovesta Petrova Carpenter

Address of Residential Kitchen: 5 Baver's Alley, apt. 1 Boston MA 02113

Phone Number: 978 876 2167 Email: betty@petrovachocolates.com

In accordance with 105 CMR 590.000, Minimum Standards for Food Establishments, Chapter X, Federal Food Code 2013 / 2015 supplement, please be advised that **only Non-TCS foods (Time/Temperature Controlled Foods for Safety) and/or foods that do not require refrigeration may be prepared in or distributed from a residential kitchen (i.e., baked goods, confectioneries, jams, jellies (excludes sugar free), cakes and cookies for sale to the public.**

Please submit the following information with your application form:

- A proposed list of food(s) intended to be prepared or distributed. *(Please use the attached sheet).*
- A sketch of the proposed kitchen, preparation and storage areas drawn to scale (min. 11x17 in size.)
- Day and hours of operation
- Attach a sample product label (requirements as defined by 105 CMR 520.00)
- Proof of zoning approval
- Certification as food protection manager by passing a test that is part of an accredited program recognized by the Department of Public Health as well as a certificate in Food Allergen Awareness Training.
- Only immediate family members residing in the household may prepare food for retail sale in an approved residential kitchen.
- Pets may be present on the premises, but must be kept out of the food preparation and dining area. Are **there pets on site?** YES  NO

\*\*\*Owner/Operator must allow the ISD/Health Division to conduct inspections during business hours. If not operating during our normal business hours of 8:00 am - 4:00 pm. After hour inspections will need to be conducted.

  
Applicant Signatory

08/18/2022  
Date

Tax ID (or SS#): 000 25-3397032



1. **Food Products:** Food products made in residential kitchens may not be sold-out-of state. (The FDA does not recognize foods prepared in a residential kitchen as an approved source, therefore all ingredients used in the product must be obtained from such an entity).

*Chocolate bars and chocolate tuffles*

- a. Please provide a list of the sources for all ingredients used.
- Chocolate, cocoa butter, sugar, glucose syrup, sorbitol, dextrose, milk powder, salt - In Kidd Distributors*
- b. Describe where the food and the ingredients will be stored. Ingredients must be stored separately from "private use" foods.
- Stored in air-tight containers on shelved rack.*

2. **Hand and Ware-Washing:** The kitchen sink may be used for food preparation and ware-washing if a double sink for batch ware washing, provided it is cleaned and sanitized prior to and between use. It may NOT be used for hand-washing after toilet use.

- a. How will sinks be set up for hand-washing? *restroom + kitchen*
- Soap, towels, employees must wash hand sign.*
- b. How will sinks be set up for ware-washing? *3-day sinks are required to wash, rinse and sanitize all cookware.*
- Venets/Dishes will be washed in dishwasher.*

- c. Which type of sanitizer will be used?  Bleach or  Quaternary Ammonium Solution.  
chlorite test kit

- d. Describe food contact surfaces and how they will be cleaned and sanitized.

Stainless steel table, ~~on~~ marble counter top will be cleaned with soap and sanitized with bleach

- e. Where will soiled equipment be stored prior to washing? Please describe:

Soiled equipment will be stored in labeled bus tubs.

**Domestic Dishwasher** A domestic dishwasher may be used in an approved Residential Retail Kitchen provided the operator can demonstrate it has the capability to maintain a minimum of 150 F after the final rinse cycle. An irreversible thermometer or a heat thermal label may be utilized. Temperature log records would be required to be kept on file for 30 days. *Provide 150 test strips*

**NOTE:** The use of brokers, wholesalers and warehouses by Residential Retail Kitchen operators to store, sell and distribute foods prepared in approved residential kitchens is prohibited. Wholesale operations (selling to retail stores, restaurants etc.) require a food processor license obtained from the State of MA Food Protection Program. Phone number (617) 983-6770. Website: [www.gov/dph/fpp](http://www.gov/dph/fpp)

**List of products, ingredients (In order of predominance by weight), and the location & name of the establishment where sold**

*Products: chocolate bars and chocolate truffles*

*Ingredients: chocolate, cocoa butter, sugar, dextrose, glucose syrup, matcha, invert sugar. See ingredients list attached.*

*Source: InKidd Distributors*

Submit Form



**C.A.N. PROPERTY**  
Management Services

August 1, 2021

RE:

Blagovesta Carpenter  
5 Bakers Aly Unit #1  
Boston, MA 02113

This letter is to confirm that management gives permission for Blagovesta Carpenter to utilize her kitchen in unit #1 at 5 Bakers Aly (Boston, MA) to make chocolates. If there are any questions or more information needed, please reach out to management directly at 508-591-7050.

Thank you,  
Rebecca Nichols  
Property Manager  
T: 508-591-7050  
Email: [rebecca@canproperties.com](mailto:rebecca@canproperties.com)

385 Court St., Suite #201

Plymouth, Ma. 02360

Phone #508-591-7050







BOSTON INSPECTIONAL SERVICES DEPARTMENT

414S (BT) APPROVED

AUG 18 2022

FOOD ESTABLISHMENT RESIDENTIAL COTTAGE FOOD PLAN REVIEW (105 CMR 590.008)

NAME OF BUSINESS Petrova Chocolates LLC BUSINESS OWNER Blagovesta Petrova Carpenter

ADDRESS 5 Baker's alley apt.1, Boston, MA 02113

NEW X REMODELED TEL. NO. 9788762167 EMAIL betty@petrovachocolates.com

DAYS & HOURS OF OPERATION Monday - Friday 12pm - 4pm

CONSTRUCTION START DATE BUSINESS OPENING DATE Sept. 15 2022

STATE SANITARY CODE (105 CMR 590.000) PROVIDED YES X NO PENDING
CERTIFIED FOOD MANAGER & ALLERGEN CERTIFICATIONS (FC 2-102.11) YES X NO NAME Blagovesta Carpenter - N/A
ZONING/OCCUPANCY/ APPROVALS (BUILDING & LICENSING DEPTS.) YES X NO PENDING
RESIDENTIAL USE ITEM (\*MUST MEET BLD REQUIREMENTS) YES X NO PENDING
LIST OF PRODUCTS TO BE PREPARED- PROVIDED FC 8-201.12 YES X NO PENDING
VERIFICATION FOR NON-TCS FOODS - PROVIDED FC (FOODS MUST MEET CRITERIA AS NOT REQUIRED FOR TIME TEMPERATURE CONTROL) YES X NO N/A
STANDARDIZED RECIPE(S) AND FLOW CHART PROVIDED YES X NO PENDING

PHYSICAL FACILITIES

NOT EXPOSED TO OPEN AIR & OUTER OPENINGS PROTECTED FC 6-202.15 YES X NO N/A
ENCLOSED KITCHEN, NO ACCESS UNNECESSARY PERSONS FC 2-103.11 YES X NO N/A
WINDOWS & DOORS SCREENED FC 6-202.15 YES NO AIR CONDITIONER X
FOOD PREP. AND WAREWASH AREAS LOCATED IN A BASEMENT (590.003) FC 3-305.12 YES X NO PENDING
ENVIRONMENTAL ENGINEER REPORT SUBMITTED YES NO PENDING N/A X
TYPE OF FINISH FLOOR MATERIAL FOOD PREP. AREA FC 6-201.11 QUARRY TILE CERAMIC TILE VCT TILE CONCRETE
TYPE OF FINISH WALL MATERIAL FOOD PREP. AREA FC 6-201.11 STAINLESS STEEL CERAMIC TILE FRP SHEETROCK
TYPE OF FINISH CEILING MATERIAL FOOD AREA FC 6-201.11 SHEETROCK VINYL FACED FRP METAL ENCLOSED
LIGHT FIXTURES SHIELDED FOOD PREP. AREA FC 6-202.11 YES X NO N/A
TOILET FACILITIES PROVIDED WITH HAND SINK FC 5-203.12 YES X NO HOW MANY 1
ROOMS PROPERLY VENTILATED FC 6-304.11 & (BUILDING DEPT.) YES X NO
STORAGE FOR PERSONAL ITEMS PROVIDED FC 6-403.11 & 6-305.11 YES X NO LOCATION front hallway
LOCATION FOOD STORAGE ROOMS FC 3-305-07 BASEMENT 1ST FLOOR 2ND FLOOR OTHER

FINISHED FOOD STORAGE ROOM/ APPROVED STORAGE AREAS ELEVATED SHELVING PROVIDED FC 3-305.11, 305.12, 307.11 YES X NO

TYPE OF OUTSIDE RUBBISH AND GREASE CONTAINER(S) FC5-501.13-.17 COMPACTOR DUMPSTER VERMIN PROOF BARRELS CONCRETE ASPHALT OTHER

PLUMBING, HAND AND WARE WASH FACILITIES

SEPARATE HAND WASH SINK PROVIDED IN FOOD PREP. / WARE WASH /TOILET AREAS FC 5-203.11 YES X NO HOW MANY 1 N/A
FOOD PREP SINK PROVIDED FC 3-302.15 YES X NO HOW MANY 1 N/A
THREE POT WASH SINKS PROVIDED WITH DRAIN BOARDS FC 4-301.12 YES NO HOW MANY N/A X
(MIN. TWO (2) COMPARTMENTS REQUIRED DETERGENT NO RINSE SANITIZER IF LIMITED BATCH)
ADEQUATE STORAGE FOR CLEAN / SOILED EQUIPMENT YES X NO N/A
TYPE OF DISHWASHER PROVIDED FC 4-501.114 COMMERCIAL RESIDENTIAL X (Sink compartment size)
WASH TEMP 120F FINAL RINSE TEMP 180F MANUFACTURER Whirlpool



APPROVED BACKFLOW PREVENTER INSTALLED FC 5-203.14

YES  NO  N/A

MOP WATER DISPOSAL PROVIDED /SEPARATED FC 5-203.13  
ADEQUATE , APPROVED SEWAGE DISPOSAL FC 5-403.11

YES  NO   
YES  NO

stop water  
disposed in toilet

CHEMICAL STORAGE FC 7-201.11

LOCATION under sink

**FOOD ESTABLISHMENT RESIDENTIAL COTTAGE FOOD PLAN REVIEW (105 CMR 590.008) (CONT.)**

ADEQUATE CLEAN / SOILED STORAGE EQUIPMENT, UTENSILS, LINENS PROVIDED FC 4-903.11

YES  NO

ALL PAPER, SINGLE SERVICE ITEMS WITH STORAGE FC 4-903.11 & .12

YES  NO  N/A

**KITCHEN FACILITIES/EQUIPMENT**

NATIONAL SANITATION FOUNDATION APPROVED OR EQUIVALENT FC 4-205.10 & FC 4-201.11

YES  NO

INSTALLED SO ADJACENT AREA MAY BE CLEANED UNDER,  
BEHIND AND BETWEEN COOKING EQUIPMENT FC 4-402.11 & .12

YES  NO  N/A

SEPARATE, SUFFICIENT REFRIGERATION UNIT(S) PROVIDED FC 4-301.11

(To store ingredients from approved sources if used to produce non-TCS foods-maintain receipts)

34" x 30" x 60" 1

(SIZE L x W x H) (FT 3) (HOW MANY)

41° F/ NSF #7 APPROVED REFRIGERATION FC 3-501.16

YES  NO

FREEZER UNIT PROVIDED FC 4-301.11

24.9" x 21.7" x 33.5" 1

(SIZE L x W x H) (FT 3) (HOW MANY)

**COOLING /HOT HOLDING EQUIPMENT NOT REQUIRED FOR NON- TCS FOODS STATED & VERIFIED**

\*TYPE OF COOKING EQUIPMENT PROVIDED FC 4-301.11

STOVE

GRILL \_\_\_\_\_ CONVECTION OVEN \_\_\_\_\_

FRYER \_\_\_\_\_ MICROWAVE OVEN

OTHER \_\_\_\_\_ N/A \_\_\_\_\_

\*MUST MEET VENTILATION REQUIREMENTS PER BFD  
AND FC 4-301.14 & 6-202.12

EQUIPMENT THERMOMETERS PROVIDED FC 4-302.12

YES  NO

**LABELS MEET REQUIREMENTS FOR BUSINESS NAME & ADDRESS/ PRODUCT NAME/ INGREDIENTS IN DESCENDING  
ORDER BY WEIGHT /NET VOLUME OR WEIGHT/ALLERGENS/ NUTRITIONAL INFORMATION IF HEALTH CLAIM**

YES  NO

APPROVED FOOD CONTACT PACKAGING AND CONTAINERS

YES  NO

FOOD PREP, PROCESSING, PACKAGING BY PERMIT HOLDER OR SUPERVISED BY SAME FC 2-103.11

VERIFY

LIVING OR SLEEPING QUARTERS NOT USED FOR COTTAGE FOOD OPERATIONS FC 6-202.111

VERIFY

CHILDREN, INFANTS, NOT ALLOWED DURING FOOD PREP, PROCESSING, PACKAGING FC 2-103.11

VERIFY

PETS EXCLUDED FROM KITCHEN AND STORAGE AREAS 6-501.115

VERIFY

ALL FOOD PREP /STORAGE AREAS FREE FROM RODENTS, INSECTS, VERMIN FC 6-501.111

VERIFY

NO OTHER ACTIVITIES ALLOWED DURING FOOD PREP, PROCESSING, PACKAGING FC 2-103.11, FC 4-803.13

VERIFY

NO ILL PERSON(S) SHALL BE INVOLVED WITH FOOD PREP, PROCESSING, PACKAGING FC2-201.11

VERIFY

FOOD PRODUCTS PRODUCED SOLD DIRECT TO CONSUMER; NOT BUSINESSES

YES  NO

\*REVIEWED SALES /DELIVERY OF FOOD PRODUCTS DIRECT TO CONSUMER - ONLINE SALES REQUIRE BUSINESS  
NAME AND PERMIT NUMBER. ADDITIONAL PERMITS REQUIRED FOR WHOLESALE / FARMERS MARKETS ETC.



STATEMENT: I CERTIFY THAT THE ABOVE INFORMATION IS CORRECT AND UNDERSTAND THAT IF ANY CHANGES ARE MADE TO THE PLANS OR THE ABOVE INFORMATION WITHOUT PERMISSION FROM THE DIVISION OF HEALTH INSPECTIONS MAY NULLIFY THIS APPROVAL.

SIGNATURE:  PRINT NAME / TITLE: Blagovesta Petrova Carpenter/owner

PRELIMINARY REVIEW BY: \_\_\_\_\_ DATE \_\_\_\_\_

TITLE: \_\_\_\_\_

FINAL APPROVAL BY:  DATE 8/18/22

TITLE Municipal Health Inspector

CONDITIONS: \*Must meet all building and fire code regulations and all other licensing requirements prior to operating.

Provide 150 thermal strips  
Provide visit clean up kit  
operability hours 12p-5pm - 5pm M-F  
Provide proper labels for all chocolates  
and provide information on packaging





# 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/fisd/health](http://www.cityofboston.gov/fisd/health)

Business Name: **Petrova Chocolates**

License/AP #: **490047**

Type: **Residential Kitchen**

Inspection Time: **10:12 AM**

Address: **5 Baker's AL**

Issue Date: **9/08/2022**

Inspector: **David Finnegan Jr.**

Owner/Operator: **Petrova Chocolates LLC, Blagovesta Carpenter - APPLICANT (P)**

### FOOD

#### Initial Inspection

**PASSED**

Result Notes: **Approved for Chocolates only at this time.**

Thermometers in refrigeration Ok.

Label lower drawer in household refrigerator stating foods for business only.

Sanitizer read 100 ppm of Bleach

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.

Re-inspection Date:   /  /  

Signed 9/8/2022 10:16:37AM by DAVID FINNEGAN JR. - INSPECTOR

Signed 9/8/2022 10:16:51AM by Petrova Chocolates LLC, Blagovesta Carpenter - APPLICANT (P)

License/AP #: 490047

Date: 9/8/2022 10:16:16AM Inspector: David Finnegan Jr.

	IN	OUT	N/O	N/A	COS	R
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**Supervision**

1 - Person-in-charge present, demonstrates knowledge, and performs duties	✓					
2 - Certified Food Protection Manager	✓					

**Employee Health**

3 - Management, food employee and conditional employee; knowledge, responsibilities and reporting	✓					
4 - Proper use of restriction and exclusion	✓					
5 - Procedures for responding to vomiting and diarrheal events	✓					

**Good Hygienic Practices**

6 - Proper eating, tasting, drinking, or tobacco use	✓					
7 - No discharge from eyes, nose, and mouth	✓					

**Preventing Contamination by Hands**

8 - Hands clean & properly washed	✓					
9 - No bare hand contact with ready-to-eat food	✓					
10 - Adequate handwashing sinks properly supplied and accessible	✓					

**Approved Source**

11 - Food obtained from approved source	✓					
12 - Food received at proper temperature	✓					
13 - Food received in good condition, safe, & unadulterated	✓					
14 - Required records available: shellstock tags, parasite destruction				✓		

**Protection from Contamination**

15 - Food separated and protected	✓					
16 - Food-contact surfaces; cleaned & sanitized	✓					
17 - Proper disposition of returned, previously served, reconditioned, & unsafe food	✓					

**Time/Temperature Control for Safety**

18 - Proper cooking time & temperatures	✓					
19 - Proper reheating procedures for hot holding	✓					
20 - Proper cooling time and temperature	✓					
21 - Proper hot holding temperature	✓					
22 - Proper cold holding temperature	✓					
23 - Proper date marking and disposition	✓					
24 - Time as a Public Health Control				✓		

**Consumer Advisory**

25 - Consumer advisory provided for raw/undercooked food				✓		
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**Highly Susceptible Populations**

26 - Pasteurized foods used; prohibited foods not offered				✓		
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**Food/Color Additives and Toxic Substances**

27 - Food additives: approved & properly used				✓		
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**28 - Toxic substances properly identified, stored & used**

28 - Toxic substances properly identified, stored & used	✓					
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**Conformance with Approved Procedures/Compliance and Enforcement**

29 - Compliance with variance/specialized process/HACCP Plan				✓		
--	--	--	--	---	--	--

**Safe Food and Water**

30 - Pasteurized eggs used where required				✓		
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**31 - Water & ice from approved source**

31 - Water & ice from approved source						
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**32 - Variance obtained for specialized processing methods**

32 - Variance obtained for specialized processing methods				✓		
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**Food Temperature Control**

33 - Proper cooling methods used; adequate equipment for temperature control	✓					
--	---	--	--	--	--	--

**34 - Plant food properly cooked for hot holding**

34 - Plant food properly cooked for hot holding						
35 - Approved thawing methods used						
36 - Thermometers provided & accurate						



Food Identification	IN	OUT	N/O	N/A	COS	R
37 - Food properly labeled; original container						
<b>Prevention of Food Contamination</b>						
38 - Insects, rodents, and animals not present						
39 - Contamination prevented during food preparation, storage and display						
40 - Personal cleanliness						
41 - Wiping cloths; properly used & stored						
42 - Washing fruits & vegetables						
<b>Proper Use of Utensils</b>						
43 - In-use utensils properly stored						
44 - Utensils, equipment & linens; properly stored, dried & handled						
45 - Single-use / single-service articles; properly stored & used						
46 - Gloves used properly						
<b>Utensils, Equipment and Vending</b>						
47 - Food & non-food contact surfaces cleanable, properly designed, constructed, & used						
48 - Warewashing facilities; installed, maintained, & used; test strips						
49 - Non-food contact surfaces clean						
<b>Physical facilities</b>						
50 - Hot & cold water available; adequate pressure						
51 - Plumbing installed; proper backflow devices						
52 - Sewage & waste water properly disposed						
53 - Toilet features; properly constructed, supplied, & cleaned						
54 - Garbage & refuse properly disposed; facilities maintained						
55 - Physical facilities installed, maintained, & clean						
56 - Adequate ventilation & lighting; designated areas used						
<b>Additional Requirements listed in 105 CMR 590.011</b>						
M1 - Anti-choking procedures in food service establishment	✓					
M2 - Food allergy awareness	✓					
<b>Review of Retail Operations listed in 105 CMR 590.010</b>						
M3 - Caterer				✓		
M4 - Mobile Food Operation				✓		
M4 - Temporary Food Establishment				✓		
M6 - Public Market; Farmers Market				✓		
M7 - Residential Kitchen; Bed-and-Breakfast Operation				✓		
M8 - Residential Kitchen; Cottage Food Operation				✓		
M9 - School Kitchen; USDA Nutrition Program				✓		
M10- Leased Commercial Kitchen				✓		
M11- Innovative Operation				✓		
<b>Local Requirements</b>						
L1 - Local law or regulation	✓					
L2 - Other	✓					
<b>Misc Notes</b>						
Notes:						
Notes:						
Notes:						



#145 RM

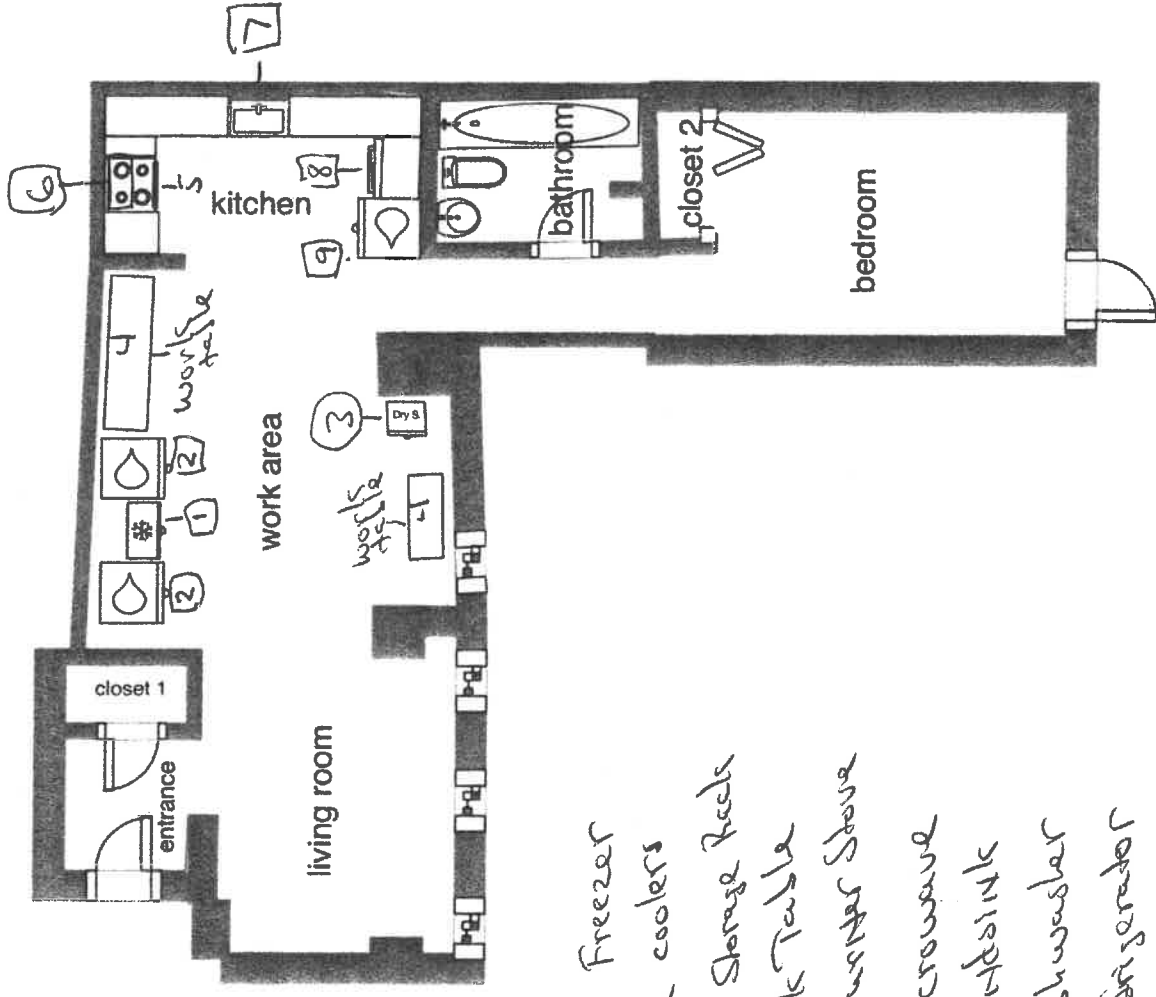
APPROVED  
AUG 18 2022  
Inspection Services  
Department  
Health Division

490047

# Floor plan

5 Baker's alley, apt. 1  
Boston MA 02113

708 sq.ft



- 1) Chest Freezer
- 2) water coolers
- 3) Dry Storage Rack
- 4) work Table
- 5) 4 Burner Stove
- 6) Microwave
- 7) Hand sink
- 8) Dishwasher
- 9) Refrigerator





# ServSafe® CERTIFICATION

## BLAGOVESTA CARPENTER

for successfully completing the standards set forth for the ServSafe® Food Protection Manager Certification Examination, which is accredited by the American National Standards Institute (ANSI)-Conference for Food Protection (CFP).

20891957  
10752  
EXAM FORM NUMBER

8/12/2021  
DATE OF EXAMINATION  
8/12/2026  
DATE OF EXPIRATION

Local laws apply. Check with your local regulatory agency for recertification requirements.

*Blagovesta Carpenter*  
Sheridan Brown  
Executive Vice President, National Restaurant Association Solutions



#0655



# CERTIFICATE OF ALLERGEN AWARENESS TRAINING

Name of Recipient: **BLAGOVESTA CARPENTER**

Certificate Number: **6135829**

Date of Completion: **7/8/2021**

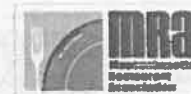
Date of Expiration: **7/8/2026**



*The above-named person is hereby issued this certificate  
for completing an allergen awareness training program  
recognized by the Massachusetts Department of Public Health  
in accordance with 105 CMR 590.009(G)(3)(a).*

*This certificate will be valid for five (5) years from date of completion.*

Issued By:



Massachusetts Restaurant Association  
333 Turnpike Road, Suite 102  
Southborough, MA 01772  
508-303-9905  
[www.marrestaurantassoc.org](http://www.marrestaurantassoc.org)

NATIONAL  
RESTAURANT  
ASSOCIATION  
800.765.2122  
[www.restaurant.org](http://www.restaurant.org)

# **MENU**

**Caramel truffles - box of 8 piece, box of 16 piece**  
**Dark chocolate truffles - box of 8 piece, box of 16 piece**

**Chocolate bars:**

- **64% Dark chocolate bar with candied orange**
- **40% Milk Chocolate bar with crispy feuilletine**
- **Strawberry & Cream chocolate bar**
- **Matcha white chocolate bar**

# **Standardized recipes and Ingredients product labels**

**Contents:**

## **1. Recipes**

- 1.1 Salted caramel**
- 1.2 Standard ganache**
- 1.3 Chocolate bars**
  - 1.3.1 64% Dark chocolate bar with candied orange**
  - 1.3.2 40% Milk Chocolate with crispy feuilletine**
  - 1.3.3 Strawberry & Cream chocolate bar**
  - 1.3.4 Matcha white chocolate bar**

## **2. Product labels**

- 2.1 Ingredients product label Salted caramel truffle**
- 2.2 Ingredients product label Dark chocolate truffle**
- 2.3 Ingredients product label Chocolate bars**
  - 2.3.1 64% Dark Chocolate bar with candied orange**
  - 2.3.2 40% Milk Chocolate bar with crispy feuilletine**
  - 2.3.3 Strawberry&Cream chocolate bar**
  - 2.3.4 Matcha white chocolate bar**



## 1. Recipes

### 1.1 Salted caramel

SALTED CARAMEL	
Ingredients	Quantity for x1 recipe (grams)
Heavy cream	125
Condensed milk	30
Glucose syrulp	80
Sea salt	3
Sorbitol	25
Sugar	100
Butter	80
Soy lecithin	2.5

Heavy cream could be infused with teas, coffee to flavor the caramel without changing the base recipe.

### 1.2 Standard ganache recipe

Dark Chocolate ganache recipe	
Ingredients	Quantity for x1 recipe
Water	250
Milk powder	7
Invert sugar	180
Glucose syrup	200
Dextrose	160
salt	3
72% dark chocolate	700
Butter	450
Cocoa butter	25

Water to be infused with spices, coffee, tea to create different flavor profiles.

### 1.3 Chocolate Bars

#### 1.3.1 64% Dark chocolate bar with candied orange

64% dark chocolate, Valrhona	1500 grams
Candied orange	150 grams

#### 1.3.2 40% Milk Chocolate bar

40% Milk Chocolate, Valrhona	1500
Crispy feuilletine	300
Sea salt	15

#### 1.3.3 Strawberry & Cream chocolate bar

Strawberry couverture, Valrhona	1500
33% White chocolate, Valrhona	1500

#### 1.3.4 Matcha white chocolate bar

33% white chocolate, Valrhona	1500
Matcha green tea powder	100

## **2. Ingredients Product labels**

### **2.1 Salted caramel truffle**

**Ingredients: Heavy cream 35%, Sugar, Butter, Glucose syrup, Condensed milk, Sorbitol, Sea salt, emulsifier: Soy lecithin.**  
Contains Dairy. May contain traces of tree nuts, peanuts, wheat.  
Produced by Petrova Chocolates LLC  
5 Baker's Alley, Boston, MA 02113

### **2.2 Dark chocolate ganache**

**Ingredients: 72% Dark chocolate (Cocoa beans, brown sugar, cocoa butter, emulsifier: Sunflower lecithin, vanilla.), Butter, Water, Invert sugar, Dextrose, Cocoa butter, Milk powder, Salt.**  
Contains dairy. May contain traces of tree nuts, peanuts, wheat.  
Produced by Petrova Chocolates LLC  
5 Baker's Alley, Boston, MA 02113

### **2.3 Chocolate bars**

#### **2.3.1 64% Dark chocolate bar with candied orange**

**Ingredients: 64% Dark chocolate (Cocoa beans, sugar, Cocoa butter, emulsifier: sunflower lecithin, natural vanilla extract), candied orange zest.**  
May contain traces of tree nuts, peanuts, wheat.  
Produced by Petrova Chocolates LLC  
5 Baker's Alley, Boston, MA 02113

#### **2.3.2 40% Milk Chocolate bar with crispy feuilletine**

**Ingredients: 40% Milk Chocolate (Cocoa butter, Whole milk powder, Sugar, Cocoa beans, Brown sugar, Natural vanilla extract, emulsifier: sunflower lecithin, Barley malt extract), feuilletine (Wheat flour, sugar concentrated butter 8%, milk, sugar, milk proteins, salt, malt extract (barley), raising agent: E500ii.), sea salt.**  
Contains dairy, wheat. May contain traces of nuts, peanuts.  
Produced by Petrova Chocolates LLC  
5 Baker's Alley, Boston, MA 02113

#### **2.3.3 Strawberry & Cream chocolate bar**

**Ingredients: Strawberry couverture (Sugar, Cocoa butter, 37.9%, Strawberry powder 14.2%, dried glucose syrup, emulsifier: sunflower lecithin), 33 % White chocolate (Cocoa butter, Whole milk powder, emulsifier: sunflower lecithin, natural vanilla extract )**  
Contains dairy. May contain traces of tree nuts, peanuts, wheat.

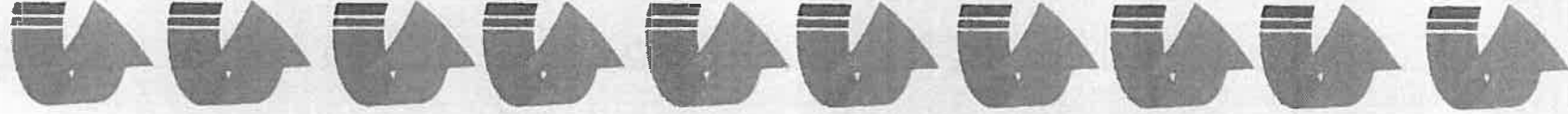
**Produced by Petrova Chocolates LLC  
5 Baker's Alley, Boston, MA 02113**

**2.3.4 Matcha White chocolate**

**Ingredients: 33% White chocolate (Cocoa butter, Whole milk powder, emulsifier: sunflower lecithin, natural vanilla extract), Matcha green tea powder.**  
**Contains dairy, soy. May contain traces of tree nuts, peanuts, wheat.**

**Produced by Petrova Chocolates LLC  
5 Baker's Alley, Boston, MA 02113**

# Flow Chart



Purchase of ingredients

Receiving delivery

Refrigerated goods storage

Frozen goods storage

Dried goods storage

Preparing truffles and choc. bars following recipes

Cleaning and sanitizing used utensils, dishes, surfaces

Packing truffles and chocolate bars

Storing prepared goods in dry storage or in designated wine chiller

Clean, sanitize used surface and all equipment in dishwasher

Customer pick up

# Floor plan

5 Baker's alley, apt. 1  
Boston MA 02113

708 sq.ft

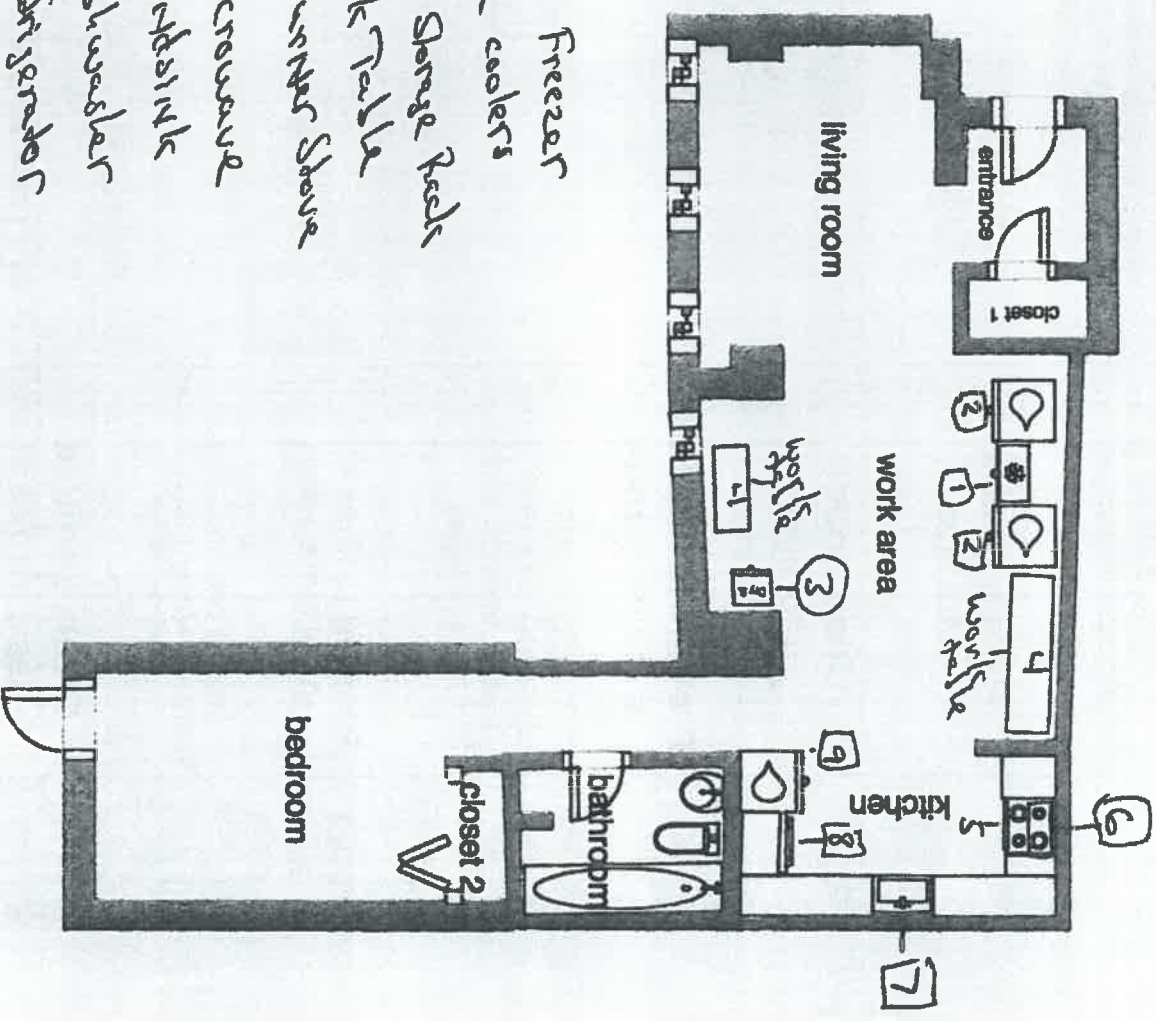
A145 RM

APPROVED

6/14/22

Superior Service  
Department  
Unit 1333

- 1) Chest Freezer
- 2) wire coolers
- 3) Dry Storage Peds
- 4) work Table
- 5) 4 Quarters Shave
- 6) Microwave
- 7) HandSaw
- 8) Dishwasher
- 9) Refrigerator



## Ingredients labels and packaging info:

### **8 piece bonbons box:**

Ingredients: 72% Dark chocolate (Cocoa beans, brown sugar, cocoa butter, emulsifier: Sunflower lecithin, vanilla.), **Butter**, Water, Sugar, Invert sugar, Dextrose, Heavy cream 35%, Sugar, Glucose syrup, Condensed milk, Sorbitol, Cocoa butter, **Milk powder**, Salt, emulsifier: Soy lecithin, FD&C Dye & Lake Colors: Blue 1, Blue 2, Red 40, Yellow 5, TiO2, or Calcium Carbonate.

**Contains dairy.** May contain traces of tree nuts, peanuts, wheat.

Net weight: 3.35oz

Best before:

Produced by Petrova Chocolates LLC

5 Baker's Alley, Boston, MA 02113

### **64% Dark chocolate bar with candied orange**

Ingredients: 64% Dark chocolate (Cocoa beans, sugar, Cocoa butter, emulsifier: sunflower lecithin, natural vanilla extract), candied orange zest.

May contain traces of tree nuts, peanuts, wheat.

Best before:

Net weight: 3.4oz

Produced by Petrova Chocolates LLC

5 Baker's Alley, Boston, MA 02113

### **40% Milk Chocolate bar with crispy feuilletine**

Ingredients: 40% Milk Chocolate (Cocoa butter, **Whole milk powder**, Sugar, Cocoa beans, Brown sugar, Natural vanilla extract, emulsifier: sunflower lecithin, **Barley malt extract**), feuilletine (**Wheat flour**, sugar concentrated butter 8%, **milk**, **sugar**, **milk proteins**, salt, **malt extract (barley)**), raising agent: E500ii.), sea salt.

Contains dairy, wheat. May contain traces of nuts, peanuts.

Best before:

Net weight: 3.4oz

Produced by Petrova Chocolates LLC

5 Baker's Alley, Boston, MA 02113

**Strawberry & Cream chocolate bar**

Ingredients: Strawberry couverture (Sugar, Cocoa butter, 37.9%, Strawberry powder 14.2%, dried glucose syrup, emulsifier: sunflower lecithin), 33 % White chocolate (Cocoa butter, **Whole milk powder**, emulsifier: sunflower lecithin, natural vanilla extract )

Contains dairy. May contain traces of tree nuts, peanuts, wheat.

Best before:

Net weight: 3.4oz

Produced by Petrova Chocolates LLC

5 Baker's Alley, Boston, MA 02113

**Matcha White chocolate**

Ingredients: 33% White chocolate (Cocoa butter, **Whole milk powder**, emulsifier: sunflower lecithin, natural vanilla extract), Matcha green tea powder.

Contains dairy, soy. May contain traces of tree nuts, peanuts, wheat.

Best before:

Net weight: 3.4oz

Produced by Petrova Chocolates LLC

5 Baker's Alley, Boston, MA 02113

**Packaging info:**

Truffle boxes are two piece rigid cardboard box with food safe plastic candy tray. Each chocolate is placed in a paper cup.

Chocolate bars are packaged in clear cellophane wrappers with adhesive self closing



RESIDENTIAL KITCHEN INSPECTION REQUEST

DATE 7/8/2021  
PERMIT # 456010  
D/B/A Boston Baked Blossoms  
ADDRESS 1744 Columbia Rd.  
OWNER/OPERATOR Lisa Macklin  
BUS. # 781-724-3537 ALT # \_\_\_\_\_

APPLICATION FILED YES  NO   
PLAN REVIEW APPROVED YES  NO  7/30/21 (BT)  
FEE PAID YES  NO   
EMAIL ADDRESS YES  NO

APPROVAL LETTER FROM PROPERTY OWNER/

CONDO ASSOCIATION YES  NO   
OCCUPANCY/INSPECTION CERTIFICATE YES  NO  NA X  
FOOD ALLERGEN CERTIFICATION YES  NO  N/A  
FOOD SAFETY CERTIFICATION YES  NO  N/A  
FEDERAL TAX ID YES  NO  N/A

TYPE OF ESTABLISHMENT (CIRCLE):

FOOD SERVICE W/T.O. FOOD SERVICE W/SEATS, RETAIL FOOD W/T.O., RETAIL FOOD  
RESIDENTIAL KITCHEN CATERER, DAYCARE (SNACKS/FOODSERVICE), CHILD/ELDERLY  
FEEDING, GROUP HOME, SWIMMING/SPECIAL PURPOSE POOL, BATH, BAKERY, MOBILE  
FOOD,  
OTHER \_\_\_\_\_

CHANGE OF OWNERSHIP \_\_\_\_\_ NEW ESTABLISHMENT

INSPECTOR Colbeth, \_\_\_\_\_ WARD 7

INSPECTION DATE 8-4-2021





# INSPECTIONAL SERVICES DEPARTMENT

## Residential Retail Kitchen Application

Name of Business: Boston Baked Blooms

Name of Applicant: Lisa Mackin

Address of Residential Kitchen: 1744 Columbia Rd., Apt. 2, South Boston, MA

Phone Number: 781-724-3537 Email: lisamackin@comcast.net

In accordance with 105 CMR 590.000, Minimum Standards for Food Establishments, Chapter X, Federal Food Code 2013 / 2015 supplement, please be advised that **only Non-TCS foods (Time/Temperature Controlled Foods for Safety) and/or foods that do not require refrigeration may be prepared in or distributed from a residential kitchen** (i.e., baked goods, confectioneries, jams, jellies (excludes sugar free), cakes and cookies for sale to the public.

Please submit the following information with your application form:

- A proposed list of food(s) intended to be prepared or distributed. *(Please use the attached sheet).*
- A sketch of the proposed kitchen, preparation and storage areas drawn to scale (min. 11x17 in size.)
- Day and hours of operation: **Monday through Friday 10am to 5pm**
- Attach a sample product label (requirements as defined by 105 CMR 520.00)
- Proof of zoning approval
- Certification as food protection manager by passing a test that is part of an accredited program recognized by the Department of Public Health as well as a certificate in Food Allergen Awareness Training.
- Only immediate family members residing in the household may prepare food for retail sale in an approved residential kitchen.
- Pets may be present on the premises, but must be kept out of the food preparation and dining area. **Are there pets on site?** YES  NO

\*\*\*Owner/Operator must allow the ISD/Health Division to conduct inspections during business hours. If not operating during our normal business hours of 8:00 am - 4:00 pm. After hour inspections will need to be conducted.



Applicant Signature

June 14, 2021

Date

Tax ID (or SS#): 27-2121140





- 1. Food Products:** Food products made in residential kitchens may not be sold-out-of state. (The FDA does not recognize foods prepared in a residential kitchen as an approved source, therefore all ingredients used in the product must be obtained from such an entity).

I will be selling frosted cupcake bouquets - (vanilla and/or chocolate cakes with decorative frosting)

- a. Please provide a list of the sources for all ingredients used.**

I will be purchasing all of my ingredients at Costcos and Amazon.

- b. Describe where the food and the ingredients will be stored. Ingredients must be stored separately from "private use" foods.**

Eggs and butter will be stored in their own drawer in my refrigerator, away from "personal use" foods. All dry ingredients will be stored in their own cabinet, away from "private use" foods.

- 2. Hand and Ware-Washing:** The kitchen sink may be used for food preparation and ware-washing if a double sink for batch ware washing, provided it is cleaned and sanitized prior to and between use. It may NOT be used for hand-washing after toilet use.

- a. How will sinks be set up for hand-washing?**

There is a sink in the bathroom to be used for hand washing. There will be paper towels in the bathroom to be used for hand drying

- b. How will sinks be set up for ware-washing? 3-bay sinks are required to wash, rinse and sanitize all cookware.**

I will set up three dishwashing tubs in my double sink area to be used to wash, rinse and sanitize my tools and bakeware.



- c. Which type of sanitizer will be used?  Bleach or  Quaternary Ammonium Solution.  
I will be using a bleach solution for sanitizing.

- d. Describe food contact surfaces and how they will be cleaned and sanitized.

The kitchen is equipped with quartz countertops. I will use hot water to remove visible dirt and to wash countertops. I will then use a 5% bleach/water solution to sanitize the food contact surfaces. I'll allow the surfaces to air dry after sanitizing.

- e. Where will soiled equipment be stored prior to washing? Please describe:  
Prior to washing, soiled equipment will be stored in a large basin on the counter next to the sinks.

**Domestic Dishwasher** A domestic dishwasher may be used in an approved Residential Retail Kitchen provided the operator can demonstrate it has the capability to maintain a minimum of 150 F after the final rinse cycle. An irreversible thermometer or a heat thermal label may be utilized. Temperature log records would be required to be kept on file for 30 days.

**NOTE:** The use of brokers, wholesalers and warehouses by Residential Retail Kitchen operators to store, sell and distribute foods prepared in approved residential kitchens is prohibited. Wholesale operations (selling to retail stores, restaurants etc.) require a food processor license obtained from the State of MA Food Protection Program. Phone number (617) 983-6770. Website: [www.gov/dph/fpp](http://www.gov/dph/fpp)

**List of products, ingredients (In order of predominance by weight), and the location & name of the establishment where sold**

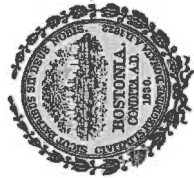
Sugar, butter, eggs, flour, shortening, cocoa powder, vanilla extract, baking powder, salt - all to be bought at Costco in Dedham

Soft Gel based food color (AmeriColor) bought online through Amazon









# 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](http://www.cityofboston.gov/isd/health)

Business Name: **Boston Baked Blooms**

License/AP #: **456010**

Type: **Residential Kitchen**

Inspection Time: **10:55 AM**

Address: **1744 Columbia RD**

Issue Date: **8/04/2021**

Inspector: **Donald Colbath**

Owner/Operator: **Mackin, Lisa - APPLICANT (P)**

**FOOD**

**Initial Inspection**

**PASSED**

Result Notes: **OK TO OPERATE**

PIC Lisa Mackin was on site during the inspection.  
Reviewed illness policy, food safety with the PIC  
Chlorine sanitizer 100PPM--test kit on site  
Handwash observed functioning properly, soap, paper towels--OK  
High temp dish machine Dish plate strips observed 160F at manifold.  
Refrigeration reading 41F or below  
Storage locations, rest room OK  
Vomit clean up kit on site  
PIC has lab report for cup cake frosting which has been approved.

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.

**Re-inspection Date:**     /    /    

Signed 8/4/2021 11:06:57AM by DONALD COLBATH - INSPECTOR

Signed 8/4/2021 11:07:27AM by Mackin, Lisa - BUS

License/AP #: 456010

Date: 8/4/2021 11:03:57AM Inspector: Donald Colbath

	IN	OUT	N/O	N/A	COS	R
<b>Supervision</b>						
1 - Person-in-charge present, demonstrates knowledge, and performs duties	✓					
2 - Certified Food Protection Manager	✓					
<b>Employee Health</b>						
3 - Management, food employee and conditional employee, knowledge, responsibilities and reporting	✓					
4 - Proper use of restriction and exclusion	✓					
5 - Procedures for responding to vomiting and diarrheal events	✓					
<b>Good Hygienic Practices</b>						
6 - Proper eating, tasting, drinking, or tobacco use	✓					
7 - No discharge from eyes, nose, and mouth	✓					
<b>Preventing Contamination by Hands</b>						
8 - Hands clean & properly washed	✓					
9 - No bare hand contact with ready-to-eat food	✓					
10 - Adequate handwashing sinks properly supplied and accessible	✓					
<b>Approved Source</b>						
11 - Food obtained from approved source	✓					
12 - Food received at proper temperature	✓					
13 - Food received in good condition, safe, & unadulterated	✓					
14 - Required records available: shellstock tags, parasite destruction					✓	
<b>Protection from Contamination</b>						
15 - Food separated and protected	✓					
16 - Food-contact surfaces: cleaned & sanitized	✓					
17 - Proper disposition of returned, previously served, reconditioned, & unsafe food	✓					
<b>Time/Temperature Control for Safety</b>						
18 - Proper cooking time & temperatures	✓					
19 - Proper reheating procedures for hot holding	✓					
20 - Proper cooling time and temperature	✓					
21 - Proper hot holding temperature	✓					
22 - Proper cold holding temperature	✓					
23 - Proper date marking and disposition	✓					
24 - Time as a Public Health Control						✓
<b>Consumer Advisory</b>						
25 - Consumer advisory provided for raw/undercooked food						✓
<b>Highly Susceptible Populations</b>						
26 - Pasteurized foods used; prohibited foods not offered	✓					
<b>Food/Color Additives and Toxic Substances</b>						
27 - Food additives: approved & properly used	✓					
28 - Toxic substances properly identified, stored & used	✓					
<b>Conformance with Approved Procedures/Compliance and Enforcement</b>						
29 - Compliance with variance/specialized process/HACCP Plan						✓
<b>Safe Food and Water</b>						
30 - Pasteurized eggs used where required	✓					
31 - Water & ice from approved source						
32 - Variance obtained for specialized processing methods						✓
<b>Food Temperature Control</b>						
33 - Proper cooling methods used; adequate equipment for temperature control	✓					
34 - Plant food properly cooked for hot holding						
35 - Approved thawing methods used						
36 - Thermometers provided & accurate						

**Food Identification**

37 - Food properly labeled; original container

**Prevention of Food Contamination**

38 - Insects, rodents, and animals not present

39 - Contamination prevented during food preparation, storage and display

40 - Personal cleanliness

41 - Wiping cloths: properly used & stored

42 - Washing fruits & vegetables

**Proper Use of Utensils**

43 - In-use utensils properly stored

44 - Utensils, equipment & linens: properly stored, dried & handled

45 - Single-use / single-service articles: properly stored & used

46 - Gloves used properly

**Utensils, Equipment and Vending**

47 - Food & non-food contact surfaces cleanable, properly designed, constructed, & used

48 - Warewashing facilities: installed, maintained, & used; test strips

49 - Non-food contact surfaces clean

**Physical facilities**

50 - Hot & cold water available; adequate pressure

51 - Plumbing installed; proper backflow devices

52 - Sewage & waste water properly disposed

53 - Toilet features: properly constructed, supplied, & cleaned

54 - Garbage & refuse properly disposed; facilities maintained

55 - Physical facilities installed, maintained, & clean

56 - Adequate ventilation & lighting; designated areas used

**Additional Requirements listed in 105 CMR 590.011**

M1 - Anti-choking procedures in food service establishment

M2 - Food allergy awareness

**Review of Retail Operations listed in 105 CMR 590.010**

M3 - Caterer

M4 - Mobile Food Operation

M4 - Temporary Food Establishment

M6 - Public Market; Farmers Market

M7 - Residential Kitchen; Bed-and-Breakfast Operation

M8 - Residential Kitchen; Cottage Food Operation

M9 - School Kitchen; USDA Nutrition Program

M10 - Leased Commercial Kitchen

M11 - Innovative Operation

**Local Requirements**

L1 - Local law or regulation

L2 - Other

**Misc Notes**

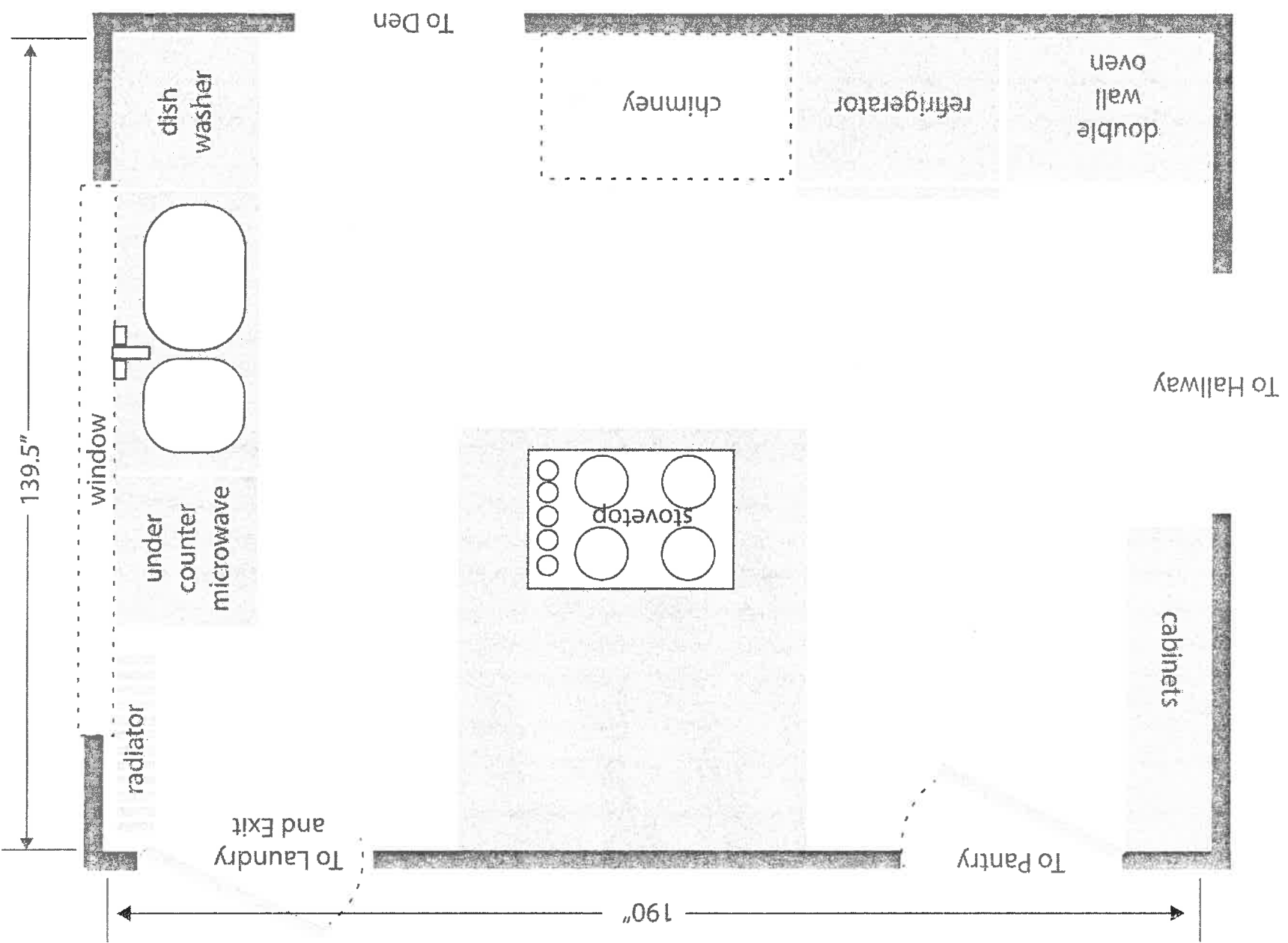
Notes:

Notes:

Notes:



Kitchen Layout  
Lisa Mackin - Boston Baked Blooms  
1744 Columbia Rd. Apt 2





SAMPLE PRODUCT LABEL

VANILLA CUPCAKES

Ingredients: Butter, Sugar, Eggs, Flour (bleached wheat flour, malt barley flour, niacin, iron, potassium thiamine, thiamine mononitrate, riboflavin, folic acid), Vanilla Extract (Water, alcohol (35%), sugar, vanilla bean extractives), Artificial Coloring (Water, sugar, and one or more of the following U.S. certified colors: Blue 1 (E133), Blue 2 (E132), Yellow 5 (E102), Yellow 6 (E110), Red 3 (E127), Red 40 (E129), titanium dioxide (E171), mica pigment, vegetable gum, modified corn starch, citric acid and less than 1/10 of 1% sodium benzoate and potassium sorbate as preservatives), Baking Powder.

Contains: Wheat, Eggs, Milk

Sell by: 7/13/2021

Net Weight: 1.875 lbs

Boston Baked Blooms  
1744 Columbia Rd.  
South Boston, MA 02127







# ServSafe® CERTIFICATION

## LISA MACKIN

for successfully completing the standards set forth for the ServSafe® Food Protection Manager Certification Examination, which is accredited by the American National Standards Institute (ANSI)—Conference for Food Protection (CFP).

EXAM FORM NUMBER  
10752

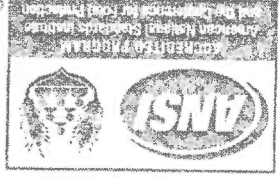
CERTIFICATE NUMBER  
20665237

DATE OF EXAMINATION  
6/10/2021

DATE OF EXPIRATION  
6/10/2026

Local laws apply. Check with your local regulatory agency for recertification requirements.

Sherman Brown  
Executive Vice President, National Restaurant Association Solutions



#0655



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# CERTIFICATE OF ALLERGEN AWARENESS TRAINING

Name of Recipient: Lisa Mackin

Date of Completion: May 23, 2021

Date of Expiration: May 24, 2026

*The above-named person is hereby issued this certificate  
for completing an allergen awareness training program  
recognized by the Massachusetts Department of Public Health  
in accordance with 105 CMR 590.009(G)(3)(a).  
This certificate will be valid for five (5) years from date of completion.*

Issued By:

**AHBC**  
Berksire

Area Health Education Center  
Pittsfield, Massachusetts

[www.ahceducation.org](http://www.ahceducation.org)



Lisa & Gregory Mackin  
1744 Columbia Road  
South Boston, MA 02127  
781-724-3537

July 9, 2021

To Whom it May Concern:

We are the property owners at 1744 Columbia Road in South Boston and Lisa Mackin, co-owner, is applying for a residential kitchen permit.

Thank you -

*Lisa Mackin*

Lisa & Greg Mackin

*Greg Mackin*







ABE RM

BOSTON INSPECTIONAL SERVICES DEPARTMENT

FOOD ESTABLISHMENT RESIDENTIAL COTTAGE FOOD PLAN REVIEW (105 CMR 590.008)

NAME OF BUSINESS Boston Bakery Blocca BUSINESS OWNER Lisa Mackin  
ADDRESS 1244 Calverton Rd, South Boston, MA  
NEW / REMODELED  
TEL. NO. 781-724-3537 EMAIL LisaMackin@comcast.net  
DAYS & HOURS OF OPERATION 10am - 5pm  
CONSTRUCTION START DATE BUSINESS OPENING DATE 8/1/21

STATE SANITARY CODE (105 CMR 590.000) PROVIDED YES  NO  PENDING  
CERTIFIED FOOD MANAGER & ALLERGEN CERTIFICATIONS (FC 2-102.11) YES  NO  NAME LISA MACKIN  
ZONING/OCCUPANCY/ APPROVALS (BUILDING & LICENSING DEPTS) YES  NO  PENDING PER DP, &  
RESIDENTIAL USE ITEM (\*MUST MEET BLD REQUIREMENTS) YES  NO  PENDING COMMINSIC  
LIST OF PRODUCTS TO BE PREPARED- PROVIDED FC 8-201.2 YES  NO  PENDING  
VERIFICATION FOR NON-TCS FOODS - PROVIDED FC (FOODS MUST MEET CRITERIA AS NOT REQUIRED FOR TIME TEMPERATURE CONTROL.) YES  NO  N/A PENDING 7/30/21  
STANDARDIZED RECIPES(S) AND FLOW CHART PROVIDED YES  NO  PENDING 7/30/21 (121)

PHYSICAL FACILITIES  
NOT EXPOSED TO OPEN AIR & OUTER OPENINGS PROTECTED FC 6-202.15 YES  NO  N/A  
ENCLOSED KITCHEN, NO ACCESS UNNECESSARY PERSONS FC 2-103.11 YES  NO  N/A  
WINDOWS & DOORS SCREENED FC 6-202.15 YES  NO  AIR CONDITIONER APT. ZND  
FOOD PREP. AND WAREWASH AREAS LOCATED IN A BASEMENT (590.003) FC 3-305.12 YES  1ST FLOOR  2ND FLOOR  OTHER  
ENVIRONMENTAL ENGINEER REPORT SUBMITTED YES  NO  PENDING N/A  FLK  
TYPE OF FINISH FLOOR MATERIAL FOOD PREP. AREA FC 6-201.11 QUARRY TILE  CERAMIC TILE  POLISHED CONCRETE  STAINLESS STEEL  WOOD  
TYPE OF FINISH WALL MATERIAL FOOD PREP. AREA FC 6-201.11 STAINLESS STEEL  CERAMIC TILE  BRICK  HIETROCK  WOOD  
TYPE OF FINISH CEILING MATERIAL FOOD AREA FC 6-201.11 SHEETROCK  NYL FACED  METAL  ENCLOSED  PROVIDE  
LIGHT FIXTURES SHIELDED FOOD PREP. AREA FC 6-202.11 YES  NO  N/A  
TOILET FACILITIES PROVIDED WITH HAND SINK FC 5-203.12 YES  NO  HOW MANY  
ROOMS PROPERLY VENTILATED FC 6-304.11 & (BUILDING DEPT.) YES  NO  LOCATION OUTSIDE KITCHEN  
STORAGE FOR PERSONAL ITEMS PROVIDED FC 6-403.11 & 6-305.11 YES  NO  1ST FLOOR  2ND FLOOR  OTHER CABINET  
LOCATION FOOD STORAGE ROOMS FC 3-305-07 YES  NO  BASEMENT  
FINISHED FOOD STORAGE ROOM/ APPROVED STORAGE AREAS ELEVATED SHELVING PROVIDED FC 3-305.11, 305.12, 307.11 YES  NO

TYPE OF OUTSIDE RUBBISH AND GREASE CONTAINER(S) FC5-501.13-17  
TYPE OF SURFACE LOCATED ON FC 5-501.115  
COMPACTR  DUMPSTER  VERMIN PROOF BARRELS   
CONCRETE  ASPHALT  OTHER

PLUMBING, HAND AND WARE WASH FACILITIES  
SEPARATE HAND WASH SINK PROVIDED IN FOOD PREP. / WARE WASH /TOILET AREAS FC 5-203.11 YES  NO  HOW MANY 2 N/A 1 KITCHEN  
FOOD PREP SINK PROVIDED FC 3-302.15 YES  NO  HOW MANY N/A

THREE POT WASH SINKS PROVIDED WITH DRAIN BOARDS FC 4-301.12 YES  NO  HOW MANY N/A  
(MIN. TWO (2) COMPARTMENTS REQUIRED DETERGENT NO RINSE SANITIZER IF LIMITED RATCH) REPAIRED  
ADEQUATE STORAGE FOR CLEAN / SOILED EQUIPMENT CABINET YES  NO  N/A  
TYPE OF DISHWASHER PROVIDED FC 4-501.114 COMMERCIAL RESIDENTIAL  N/A (Sink compartment size)  
WASH TEMP 150F FINAL RINSE TEMP 165F MANUFACTURER BOSCH





APPROVED BACKFLOW PREVENTER INSTALLED FC 5-203.14

YES  NO  N/A

7 Bulb (B) ?

MOP WATER DISPOSAL PROVIDED /SEPARATED FC 5-203.13  
ADEQUATE, APPROVED SEWAGE DISPOSAL FC 5-403.11

YES  NO   
YES  NO

TOILET

CHEMICAL STORAGE FC 7-201.11

LOCATION IN ALL CABINET

**FOOD ESTABLISHMENT RESIDENTIAL COTTAGE FOOD PLAN REVIEW (105 CMR 590.008) (CONT.)**

ADEQUATE CLEAN / SOILED STORAGE EQUIPMENT, UTENSILS, LINENS PROVIDED FC 4-903.11 YES  NO

ALL PAPER, SINGLE SERVICE ITEMS WITH STORAGE FC 4-903.11 & .12 YES  NO  N/A  HUTCH CABINET

**KITCHEN FACILITIES/EQUIPMENT**

NATIONAL SANITATION FOUNDATION APPROVED OR EQUIVALENT FC 4-205.10 & FC 4-201.11 YES  NO  HOUSEHOLD / SKINLESS STORE  
INSTALLED SO ADJACENT AREA MAY BE CLEANED UNDER,  
BEHIND AND BETWEEN COOKING EQUIPMENT FC 4-402.11 & .12 YES  NO  N/A

SEPARATE, SUFFICIENT REFRIGERATION UNIT(S) PROVIDED FC 4-301.11

(To store ingredients from approved sources if used to produce non TCS foods-maintain receipts)

(SIZE L x W x H) (FT 3) (HOW MANY)

41° F/ NSF #7 APPROVED REFRIGERATION FC 3-501.16

YES  NO  RESIDENTIAL - MUST

FREEZER UNIT PROVIDED FC 4-301.11

(SIZE L x W x H) (FT 3) (HOW MANY)  
O MENTAC

**COOLING /HOT HOLDING EQUIPMENT NOT REQUIRED FOR NON- TCS FOODS STATED & VERIFIED**

\*TYPE OF COOKING EQUIPMENT PROVIDED FC 4-301.11 STOVE:  CEMIC TOP CONVECTION OVEN

GRILL \_\_\_\_\_ MICROWAVE OVEN \_\_\_\_\_

\*MUST MEET VENTILATION REQUIREMENTS PER BFD  
AND FC 4-301.14 & 6-202.12

FRYER \_\_\_\_\_ OVEN  N/A  WALL UNIT  
OTHER \_\_\_\_\_

EQUIPMENT THERMOMETERS PROVIDED FC 4-302.12

YES  NO

LABELS MEET REQUIREMENTS FOR BUSINESS NAME & ADDRESS/ PRODUCT NAME/ INGREDIENTS IN DESCENDING  
ORDER BY WEIGHT /NET VOLUME OR WEIGHT/ALLERGENS/NUTRITIONAL INFORMATION IF HEALTH CLAIM

YES  NO

APPROVED FOOD CONTACT PACKAGING AND CONTAINERS PROVIDE

YES  NO

RECOMMENDED  
CUTLERY VS.  
PLASTIC  
INCREASED

FOOD PREP, PROCESSING, PACKAGING BY PERMIT HOLDER OR SUPERVISED BY SAME FC 2-103.11

VERIFY

LIVING OR SLEEPING QUARTERS NOT USED FOR COTTAGE FOOD OPERATIONS FC 6-202.111

VERIFY

CHILDREN, INFANTS, NOT ALLOWED DURING FOOD PREP, PROCESSING, PACKAGING FC 2-103.11

VERIFY

PETS EXCLUDED FROM KITCHEN AND STORAGE AREAS 6-501.115

VERIFY

ALL FOOD PREP /STORAGE AREAS FREE FROM RODENTS, INSECTS, VERMIN FC 6-501.111

VERIFY

NO OTHER ACTIVITIES ALLOWED DURING FOOD PREP, PROCESSING, PACKAGING FC 2-103.11, FC 4-803.13

VERIFY

NO ILL PERSON(S) SHALL BE INVOLVED WITH FOOD PREP, PROCESSING, PACKAGING FC2-201.11

VERIFY

FOOD PRODUCTS PRODUCED SOLD DIRECT TO CONSUMER; NOT BUSINESSES

YES  NO

\*REVIEWED SALES /DELIVERY OF FOOD PRODUCTS DIRECT TO CONSUMER - ONLINE SALES REQUIRE BUSINESS  
NAME AND PERMIT NUMBER. ADDITIONAL PERMITS REQUIRED FOR WHOLESALE / FARMERS MARKETS ETC.



STATEMENT: I CERTIFY THAT THE ABOVE INFORMATION IS CORRECT AND UNDERSTAND THAT IF ANY CHANGES ARE MADE TO THE PLANS OR THE ABOVE INFORMATION WITHOUT PERMISSION FROM THE DIVISION OF HEALTH INSPECTIONS MAY NEGLIFY THIS APPROVAL.

SIGNATURE: Lisa Minkin PRINT NAME / TITLE: LISA MINKIN/OWNER

PRELIMINARY REVIEW BY: [Signature] DATE: 7/9/21 [Signature]

TITLE: Principal Health Inspector

FINAL APPROVAL BY: [Signature] DATE: 7/30/21

TITLE: Principal Health Inspector

CONDITIONS: \*Must meet all building and fire code regulations and all other licensing requirements prior to operating.

(4/9/21)





Lisa Mackin - Boston Baked Blooms  
lisamackin@comcast.net  
781-724-3537

### Completed Tasks/Docs

Refrigerator Thermometer	Backup thermometer for monitoring accuracy present.
Oven Thermometer	Backup thermometer for monitoring accuracy present.
Back Flow Preventer	Built into dishwasher. Confirmed with Yale Electric. See enclosed product detail page.
Packaging	Food grade materials used. See enclosed sheet illustrating step by step assembly.
Handwashing sign	Installed above hand washing sink in kitchen
Light Shield	Installed cage shields on pendants over food prep area.
Labels	Label adjusted to breakdown frosting and cake separately
Dishwasher Thermal strips	Ran dishwasher with strips. Temp hits 150° + during cycle. See enclosed.
Bodily Fluid Spill Kit	Purchased. Onsite.
Commercial Grade bleach	To be used for sanitizing. Purchased bleach and test strips. Onsite.
Verification for non TCS food	Enclosed. Published study done by Kansas State University in 2020 . <sup>P2</sup> 3
Adjusted buttercream frosting recipe	Enclosed. Adjusted buttercream recipe to exactly match tested recipe above.
Updated kitchen layout	Enclosed. <i>2 copies</i>





Back flow preventer built in to dishwasher. Confirmed with Yale appliance & Electric. This is the actual part used in my dishwasher

# B/S/H/

Products | Order Management | Marketing | Sales Tools

Advanced search Search all SHP865YP5N/01

Home Product Information

5010010785 YALE APPLIANCE AND LIGHTING, INC.

< Back

Export Tools Search

## Valve-non return

00611320

Price group: PG990

Drain check (backflow) valve

Available



1

Add to Cart

Details | Technical Documents | Used In

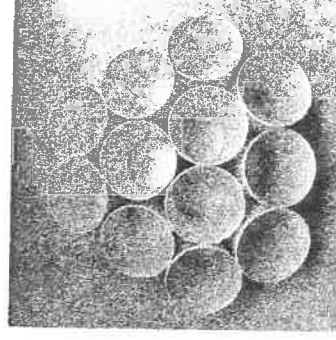
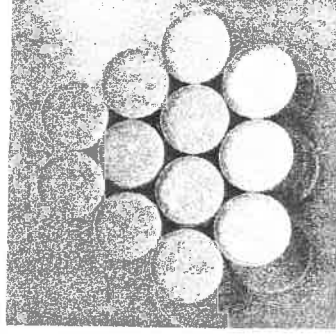
No product details available



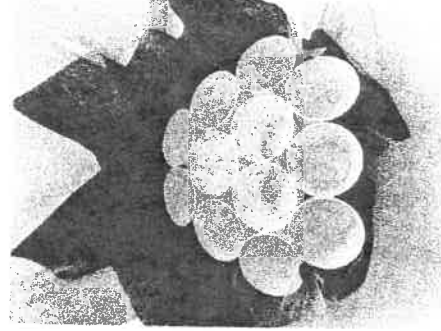
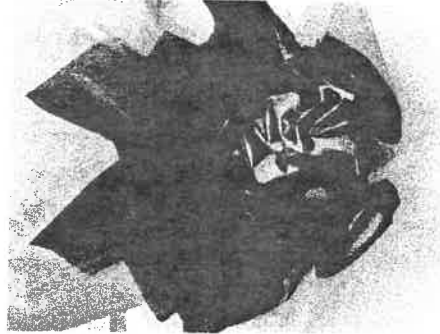


## PACKAGING - Boston Baked Blooms

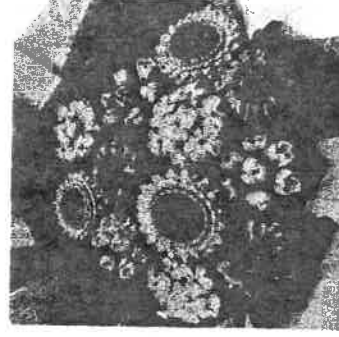
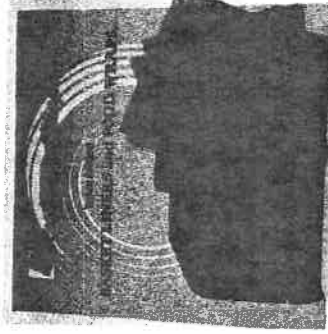
1. 7oz. paper drinking cups are fastened together with tape in the formation that accomodates the number of pieces in a particular bouquet. Sizes: 7 piece, 12 piece, 19 piece



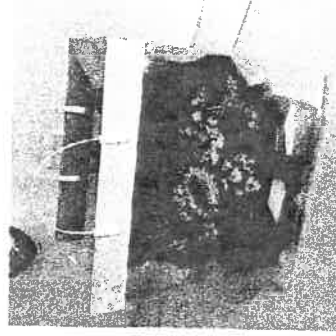
2. Two sheets of acid free tissue paper is sandwiched between two larger sheets of food-grade cellophane wrap. The tissue doesn't come in contact with the food. I shape the cellophane/tissue combo so it nests the cup formation.



3. I surround the cupcake with a small square of food-grade food wrap and insert them into the cup. By tugging on the wrap, the cupcakes can easily be dislodged from the cups at serving time.



4. The assembled bouquet is placed in a bakery box. The entire boxed bouquet gets placed in a clear polypropylene cupcake bag for transport.





### CUPCAKES

**Cake Ingredients:** Butter, Sugar, Eggs, Flour, (bleached wheat flour, malt barley, flour, niacin, iron, potassium thiamine, thiamine mononitrate, riboflavin, folic acid), Cocoa Powder (chocolate cake only), Vanilla Extract (Water, alcohol (35%), sugar, vanilla bean extractives), Baking Powder, Salt

**Frosting Ingredients:** Butter, Confectionary Sugar (sugar, cornstarch), Vanilla Extract (Water, alcohol (35%), sugar, vanilla bean extractives), Artificial Coloring (Water, sugar, and one or more of the following U.S. certified colors: Blue 1 (E133), Blue 2 (E132), Yellow 5 (E102), Yellow 6 (E110), Red 3 (E127), Red 40 (E129), titanium dioxide (E171), mica pigment, vegetable gum, modified corn starch, citric acid and less than 1/10 of 1% sodium benzoate and potassium sorbate as preservatives), Heavy Cream, Salt.

Contains: Wheat, Eggs, Milk

Sell by:  
Net Weight: 1.875 lbs



1744 Columbia Rd. , Boston, MA 02127

### CUPCAKES

**Cake Ingredients:** Butter, Sugar, Eggs, Flour, (bleached wheat flour, malt barley, flour, niacin, iron, potassium thiamine, thiamine mononitrate, riboflavin, folic acid), Cocoa Powder (chocolate cake only), Vanilla Extract (Water, alcohol (35%), sugar, vanilla bean extractives), Baking Powder, Salt

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Contains: Wheat, Eggs, Milk

Sell by:  
Net Weight: 1.875 lbs



1744 Columbia Rd. , Boston, MA 02127



# Buttercream Recipe

## INGREDIENTS

8 cups confectionary sugar

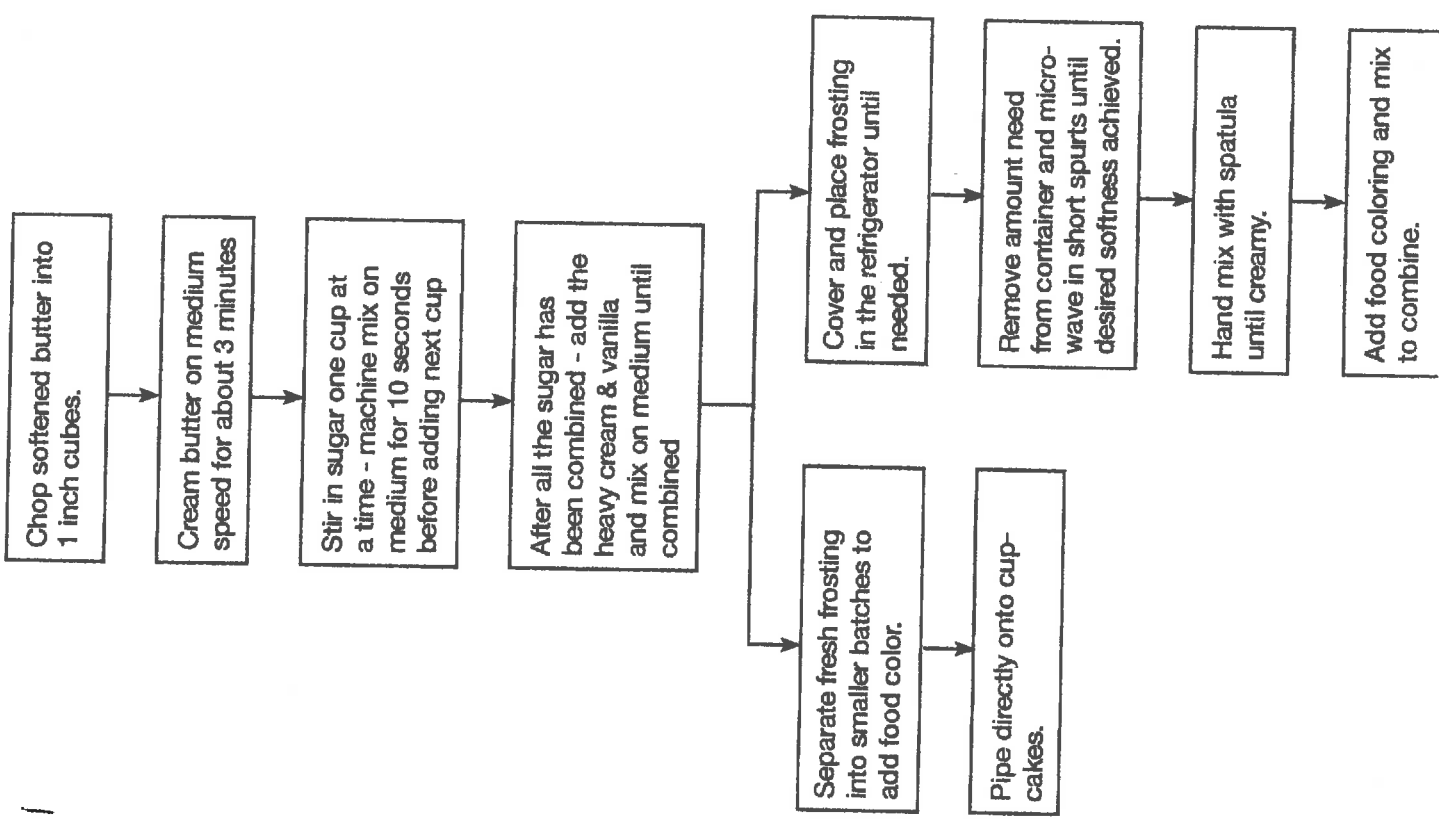
~~2~~ cups butter softened

1/4 cup heavy cream

2TSP vanilla

7/30/21  
LM

## PROCESS





# FOOD SAFETY OF FROSTINGS AND FILLINGS

## INTRODUCTION

Foodborne outbreaks from icings and frostings are rare, but they do happen for a variety of reasons: sick food handlers preparing food, use of non-edible ingredients as decoration (such as "luster dust"), or formulating an icing requiring refrigeration for safety but storing at room temperature. While none of these were linked to a fair or exhibition, the low illness susceptibility of these products to foodborne outbreaks. Some examples include:

**2018.** Rhode Island Department of Health uncovered an unusual outbreak involving copper toxicity from a glittery birthday cake that sickened six people with vomiting and/or diarrhea after attending a 1-year-old's birthday party.

**2013.** Outbreak of norovirus occurred at a Minnesota wedding reception affecting 24 guests. Cake made by a bakery and served at the reception was the likely source. Supporting evidence shows norovirus-positive specimens and illness reports among wedding guests and bakery patrons. The likely source was an ill food worker who prepared the cake icing.

**2010.** Outbreak of *Staphylococcus aureus* led to 100 illnesses associated with an Illinois bakery linked to cream cake, fillings, and frostings due to improper hand contact.

**2006.** *Salmonella heidelberg* associated with pie being confirmed with *S. heidelberg*. The pie was properly cooked and cooled. Outbreaks of norovirus occurred with cakes from a Massachusetts bakery among guests of 46 parties. Two bakery employees reported illness compatible with norovirus which was cultured from the stool of one of these employees.

Baking contests at county and state fairs take place during warmer months and safety risks increase for food judges or public sales or auctions. This is largely due to multiple ingredients, such as dairy products or butters, which may require refrigeration for safety. Outbreaks before they are judged and/or sold. Recipes can vary greatly in ingredients and processes used. Therefore, risks from one entry to another can vary greatly.

## PURPOSE OF THIS STUDY

This project was conducted to determine recipes that can be displayed safely at room temperature and those requiring refrigeration. Recipes were submitted by K-State Research and Extension district/county agents and specialists. A total of 49 recipes, some with variations, were submitted and tested in duplicate. Recipes were made in a home kitchen and brought to the Kansas Value Added Foods Lab for analysis. All recipes were tested for acidity (pH), water activity ( $A_w$ ), and percent soluble solids (% Brix). These factors are crucial to determine overall safety in the storage environment.

This study did not seek to test every kind of frosting and filling available, just recipes randomly submitted by county agents and specialists. The recipe examples give information about the ingredients included and are not intended to be followed. Changes in the recipes will affect the pH,  $A_w$ , and % Brix values of products, and could affect safety. This study is in no way endorsed by K-State Research and Extension.

CS  
TCS

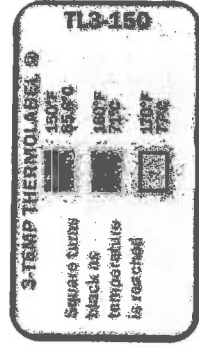
— like jams, jellies, and preserves, the percentage of important measures of a product as % Brix, the low pH, and the growth of microorganisms.

K-STATE  
Research

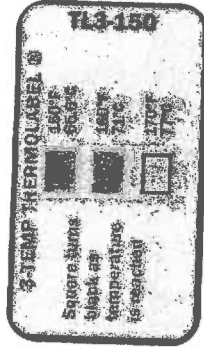




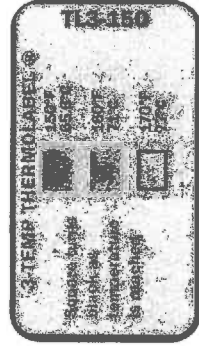
7/29 AM  
HEAVY WASH +  
SANITIZE



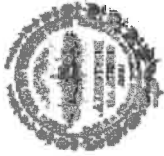
7/29 PM  
HEAVY WASH +  
SANITIZE



7/30 AM  
HEAVY WASH +  
SANITIZE







## Residential Retail Kitchen Application

Name of Business: Boston Baked Blossoms

Name of Applicant: Lisa Mackin

Address of Residential Kitchen: 1744 Columbia Rd. Apt. 2, South Boston, MA 02127

Phone Number: 781-724-3537

Email: lsamackin@comcast.net

In accordance with 105 CMR 590.000, Minimum Standards for Food Establishments, Chapter X, Federal Food Code 2013/2015 supplement, please be advised that **only Non-TCS foods (Time/Temperature Controlled Foods for Safety) and/or foods that do not require refrigeration may be prepared in or distributed from a residential kitchen (i.e., baked goods, confectioneries, jams, jellies (excludes sugar free), cakes and cookies for sale to the public.**

Please submit the following information with your application form:

- A proposed list of food(s) intended to be prepared or distributed. *(Please use the attached sheet).*
- A sketch of the proposed kitchen, preparation and storage areas drawn to scale (min.
- Day and hours of operation
- Attach a sample product label (requirements as defined by 105 CMR 520.000)
- A copy of a letter or email from the property owner verifying that they acknowledge this business is operating out of their property
- Certification as food protection manager by passing a test that is part of an accredited program recognized by the Department of Public Health as well as a certificate in Food Allergen Awareness Training.
- Only immediate family members residing in the household may prepare food for retail sale in an approved residential kitchen.
- Pets may be present on the premises, but must be kept out of the food preparation and dining area.

Are there pets on site? YES  NO

Owner/Operator must allow the ISD/Health Division to conduct inspections during business hours.

*Lisa Mackin*  
Applicant Signature

6/6/21  
Date



# INSPECTION REQUEST

DATE 10/18/21  
PERMIT # 461042  
D/B/A Viridian Bakehouse  
ADDRESS 19 Glade AVE 11 Jamaica Plain MA. 02130  
OWNER/OPERATOR Rebecca Greenberg  
BUS # ALT# (612)723-6405

APPLICATION FILED	YES	<input checked="" type="checkbox"/>	NO	<input type="checkbox"/>
FEE PAID	YES	<input checked="" type="checkbox"/>	NO	<input type="checkbox"/>
EMAIL ADDRESS	YES	<input checked="" type="checkbox"/>	NO	<input type="checkbox"/>
OCCUPANCY/INSPECTION CERTIFICATE	YES	<input type="checkbox"/>	NO	<u>N/R</u>
COMMON VICTULLER LICENSE	YES	<input type="checkbox"/>	NO	<u>N/A</u>
FOOD ALLERGEN CERTIFICATION	YES	<input checked="" type="checkbox"/>	NO	<u>N/A</u>
FOOD SAFETY CERTIFICATION	YES	<input checked="" type="checkbox"/>	NO	<u>N/A</u>
CHANGE OF OWNERSHIP LETTER	YES	<input type="checkbox"/>	NO	<u>N/A</u>
FEDERAL TAX ID	YES	<input checked="" type="checkbox"/>	NO	<u>N/A</u>
WORKMAN'S COMPENSATION	YES	<input type="checkbox"/>	NO	<u>N/A</u>

TYPE OF ESTABLISHMENT: Residential Kitchen

CHANGE OF OWNERSHIP NEW ESTABLISHMENT

INSPECTOR Walton WARD 11

INSPECTOR DATE 11/16/21 @ 1 PM





RK - A61047

# INSPECTIONAL SERVICES DEPARTMENT

## Residential Retail Kitchen Application

Viridian Bakehouse

Name of Business:

Rebecca Greenberg

Name of Applicant:

19 Glade Ave #3 Boston MA 02130

Address of Residential Kitchen:

Phone Number: (612) 723-6405

Email: rgreenberg12@gmail.com

In accordance with 105 CMR 590.000, Minimum Standards for Food Establishments, Chapter X, Federal Food Code 2013 / 2015 supplement, please be advised that **only Non-TCS foods (Time/Temperature Controlled Foods for Safety) and/or foods that do not require refrigeration may be prepared in or distributed from a residential kitchen** (i.e., baked goods, confectioneries, jams, jellies (excludes sugar free), cakes and cookies for sale to the public.

Please submit the following information with your application form:

- A proposed list of food(s) intended to be prepared or distributed. *(Please use the attached sheet).*
- A sketch of the proposed kitchen, preparation and storage areas drawn to scale (min. 11x17 in size.)
- Day and hours of operation
- Attach a sample product label (requirements as defined by 105 CMR 520.00)
- Proof of zoning approval
- Certification as food protection manager by passing a test that is part of an accredited program recognized by the Department of Public Health as well as a certificate in Food Allergen Awareness Training.
- Only immediate family members residing in the household may prepare food for retail sale in an approved residential kitchen.
- Pets may be present on the premises, but must be kept out of the food preparation and dining area. **Are there pets on site?** YES \_\_\_\_\_ NOX \_\_\_\_\_

\*\*\*Owner/Operator must allow the ISD/Health Division to conduct inspections during business hours. If not operating during our normal business hours of 8:00 am - 4:00 pm. After hour inspections will need to be conducted.

Rebecca Greenberg

10/13/2021

Applicant Signature

Date

Tax ID (or SS#): 471-31-8224







1. **Food Products:** Food products made in residential kitchens may not be sold-out-of state. (The FDA does not recognize foods prepared in a residential kitchen as an approved source, therefore all ingredients used in the product must be obtained from such an entity).

Decorated Sugar Cookies with royal icing

6" cakes with swiss meringue buttercream

*Provide ingredients for all products and icing/buttercream*

- a. Please provide a list of the sources for all ingredients used. Provide

Grocery store

- b. Describe where the food and the ingredients will be stored. Ingredients must be stored separately from "private use" foods.

Designated shelf for baking supplies in pantry

2. **Hand and Ware-Washing:** The kitchen sink may be used for food preparation and ware-washing if a double sink for batch ware washing, provided it is cleaned and sanitized prior to and between use. It may NOT be used for hand-washing after toilet use.

- a. How will sinks be set up for hand-washing?

Sink in kitchen will be used for hand-washing

- b. How will sinks be set up for ware-washing? 3-bay sinks are required to wash, rinse and sanitize all cookware.

Cookware will be washed in the sink and then sanitized in dishwasher.



c. Which type of sanitizer will be used?  Bleach or  Quaternary Ammonium Solution.

Provide proper test kit

d. Describe food contact surfaces and how they will be cleaned and sanitized.

Countertops will be washed and wiped down with sanitizer before and after food contact

More description

e. Where will soiled equipment be stored prior to washing? Please describe:

~~In the sink.~~ / Soiled container

**Domestic Dishwasher** A domestic dishwasher may be used in an approved Residential Retail Kitchen provided the operator can demonstrate it has the capability to maintain a minimum of 150 F after the final rinse cycle. An irreversible thermometer or a heat thermal label may be utilized. Temperature log records would be required to be kept on file for 30 days. **Provide 150° thermal strips or irreversible thermometer**

**NOTE:** The use of brokers, wholesalers and warehouses by Residential Retail Kitchen operators to store, sell and distribute foods prepared in approved residential kitchens is prohibited. Wholesale operations (selling to retail stores, restaurants etc.) require a food processor license obtained from the State of MA Food Protection Program. Phone number (617) 983-6770. Website: [www.gov/dph/fpp](http://www.gov/dph/fpp)

**List of products, ingredients (In order of predominance by weight), and the location & name of the establishment where sold**

Cookies: flour, granulated sugar, butter, eggs, baking powder, salt. Royal icing: meringue powder, vanilla extract, powdered sugar, light corn syrup.

Cakes: flour, sugar, cocoa, vanilla extract, baking powder, salt, butter/vegetable oil. Swiss meringue buttercream: butter, granulated sugar, pasteurized egg whites, vanilla extract.




**19 GLADE AVE  
HOMEOWNER'S ASSOCIATION**

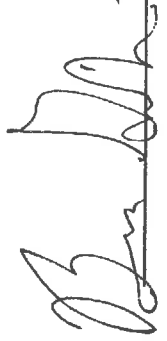
19 Glade Ave  
Boston MA, 02130

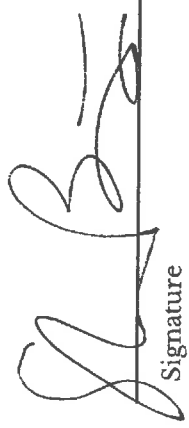
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To the City of Boston Inspectional Services  
Department,

The homeowner's association of 19 Glade Ave, Boston MA, hereby permits Rebecca Greenberg to open and run residential bakery, Viridian Bakehouse, in Unit #3 of 19 Glade Ave. The homeowners' signatures have been collected below.

  
Signature \_\_\_\_\_ Printed Name Lucia Flaherty \_\_\_\_\_ Date 11/6/21

  
Signature \_\_\_\_\_ Printed Name Bryan Gigan \_\_\_\_\_ Date 11/6/21

  
Signature \_\_\_\_\_ Printed Name SHANNA PUTNEY \_\_\_\_\_ Date 11/6/21

19 Glade Ave Homeowner's Association | 19 Glade Ave Boston MA 02130

---





BOSTON INSPECTORIAL SERVICES DEPARTMENT  
DIVISION OF HEALTH INSPECTIONS

#206 **APPROVED**

**FOOD ESTABLISHMENT RESIDENTIAL COTTAGE FOOD PLAN REVIEW (105 CMR 590.008)**

NOV 08 2021

NAME OF BUSINESS Viridian Bakehouse BUSINESS OWNER Rebecca Greenberg Inspectorial Services Department Health Division

ADDRESS 19 Glade Ave #3 Boston MA 02130

NEW  REMODELED  N/A

TEL. NO. (617) 723-6405 EMAIL rgreenberg12@gmail.com

DAYS & HOURS OF OPERATION M-W 12pm-4pm

CONSTRUCTION START DATE N/A BUSINESS OPENING DATE 11/1/21

STATE SANITARY CODE (105 CMR 590.000) PROVIDED YES  NO  PENDING   
CERTIFIED FOOD MANAGER & ALLERGEN CERTIFICATIONS (FC 2-102.11) YES  NO  NAME Rebecca Greenberg  
LIST OF PRODUCTS TO BE PREPARED - PROVIDED FC 8-201.12 YES  NO  PENDING   
VERIFICATION FOR NON-TCS FOODS - PROVIDED FC (FOODS MUST MEET CRITERIA AS NOT REQUIRED FOR TIME TEMPERATURE CONTROL) YES  NO  N/A  
STANDARDIZED RECIPE(S) AND FLOW CHART PROVIDED YES  NO  PENDING

**PHYSICAL FACILITIES**

NOT EXPOSED TO OPEN AIR & OUTER OPENINGS PROTECTED FC 6-202.15 YES  NO  PENDING  N/A   
ENCLOSED KITCHEN, NO ACCESS UNNECESSARY PERSONS FC 2-103.11 YES  NO  N/A  
WINDOWS & DOORS SCREENED FC 6-202.15 YES  NO  AIR CONDITIONER   
FOOD PREP. AND WAREWASH AREAS LOCATED 1<sup>ST</sup> FLOOR  2<sup>ND</sup> FLOOR  3<sup>RD</sup> FLOOR  OTHER   
IN A BASEMENT (590.003) FC 3-305.12 YES  NO  N/A  
ENVIRONMENTAL ENGINEER REPORT SUBMITTED YES  NO  PENDING  N/A   
TYPE OF FINISH FLOOR MATERIAL FOOD PREP. AREA FC 6-201.11 QUARRY TILE  CERAMIC TILE  VCT TILE  CONCRETE  WOOD (see notes)  
TYPE OF FINISH WALL MATERIAL FOOD PREP. AREA FC 6-201.11 STAINLESS STEEL  CERAMIC TILE  FRP  SHEETROCK   
TYPE OF FINISH CEILING MATERIAL FOOD AREA FC 6-201.11 SHEETROCK  VINYL FACED  FRP  METAL  ENCLOSED   
LIGHT FIXTURES SHIELDED FOOD PREP. AREA FC 6-202.11 YES  NO  N/A  
TOILET FACILITIES PROVIDED WITH HAND SINK FC 5-203.12 YES  NO  HOW MANY 1  
ROOMS PROPERLY VENTILATED FC 6-304.11 & (BUILDING DEPT.) YES  NO  hallway @ front door  
STORAGE FOR PERSONAL ITEMS PROVIDED FC 6-403.11 & 6-305.11 YES  NO  LOCATION BASEMENT  
LOCATION FOOD STORAGE ROOMS FC 3-305-07 BASEMENT  1<sup>ST</sup> FLOOR  2<sup>ND</sup> FLOOR  OTHER 3<sup>RD</sup> floor kitchen  
FINISHED FOOD STORAGE ROOM/ APPROVED STORAGE AREAS YES  NO   
ELEVATED SHELVING PROVIDED FC 3-305.11, 305.12, 307.11

TYPE OF OUTSIDE RUBBISH AND GREASE CONTAINER(S) FC 5-501.13-17

COMPACTER  DUMPSTER  VERMIN PROOF BARRELS   
CONCRETE  ASPHALT  OTHER Ground

**PLUMBING, HAND AND WARE WASH FACILITIES**

SEPARATE HAND WASH SINK PROVIDED IN FOOD PREP. / WARE WASH / TOILET AREAS FC 5-203.11 YES  NO  HOW MANY 1 N/A  
FOOD PREP SINK PROVIDED FC 3-302.15 YES  NO  HOW MANY 1 N/A  
THREE POT WASH SINKS PROVIDED WITH DRAIN BOARDS FC 4-301.12 YES  NO  HOW MANY N/A  
(MIN. TWO (2) COMPARTMENTS REQUIRED DETERGENT NO RINSE SANITIZER IF LIMITED BATCH)  
ADEQUATE STORAGE FOR CLEAN / SOILED EQUIPMENT YES  NO  N/A  
TYPE OF DISHWASHER PROVIDED FC 4-501.114 COMMERCIAL  RESIDENTIAL \*  N/A  
WASH TEMP 135 F FINAL RINSE TEMP 156 F (Sink compartment size)  
APPROVED BACKFLOW PREVENTER INSTALLED FC 5-203.14 MANUFACTURER Kenmore YES  NO  N/A







**BOSTON INSPECTIONAL SERVICES DEPARTMENT**  
**DIVISION OF HEALTH INSPECTIONS**

MOP WATER DISPOSAL PROVIDED /SEPARATED FC 5-203.13 YES x NO  
 ADEQUATE, APPROVED SEWAGE DISPOSAL FC 5-403.11 YES NO  
 CHEMICAL STORAGE FC 7-201.11 LOCATION Under sink

**FOOD ESTABLISHMENT RESIDENTIAL COTTAGE FOOD PLAN REVIEW (105 CMR 590.008) (CONT.)**

ADEQUATE CLEAN / SOILED STORAGE EQUIPMENT, UTENSILS, LINENS PROVIDED FC 4-903.11 YES x NO  
 ALL PAPER, SINGLE SERVICE ITEMS WITH STORAGE FC 4-903.11 & .12 YES x NO N/A

**KITCHEN FACILITIES/EQUIPMENT**

NATIONAL SANITATION FOUNDATION APPROVED OR EQUIVALENT FC 4-205.10 & FC 4-201.11 YES x NO  
 INSTALLED SO ADJACENT AREA MAY BE CLEANED UNDER,  
 BEHIND AND BETWEEN COOKING EQUIPMENT FC 4-402.11 &.12 YES x NO N/A

SEPARATE, SUFFICIENT REFRIGERATION UNIT(S) PROVIDED FC 4-301.11

(To store ingredients from approved sources if used to produce non TCS foods-maintain receipts)

2.5 x 2.5 x 3.5 (SIZE L x W x H) (FT 3) (HOW MANY)  
 1

41° F/ NSF #7 APPROVED REFRIGERATION FC 3-501.16 YES NO

FREEZER UNIT PROVIDED FC 4-301.11 2.5 x 2.5 x 2 (SIZE L x W x H) (FT<sup>3</sup>) 1 (HOW MANY)

**COOLING /HOT HOLDING EQUIPMENT NOT REQUIRED FOR NON- TCS FOODS STATED & VERIFIED**

\*TYPE OF COOKING EQUIPMENT PROVIDED FC 4-301.11 STOVE CONVECTION OVEN  
 GRILL MICROWAVE OVEN  
 \*MUST MEET VENTILATION REQUIREMENTS PER BFD FRYER OVEN x  
 AND FC 4-301.14 & 6-202.12 OTHER N/A

EQUIPMENT THERMOMETERS PROVIDED FC 4-302.12 YES x NO

LABELS MEET REQUIREMENTS FOR BUSINESS NAME & ADDRESS/ PRODUCT NAME/ INGREDIENTS IN DESCENDING ORDER BY WEIGHT /NET VOLUME OR WEIGHT/ALLERGENS/ NUTRITIONAL INFORMATION IF HEALTH CLAIM YES x NO

APPROVED FOOD CONTACT PACKAGING AND CONTAINERS YES x NO

FOOD PREP, PROCESSING, PACKAGING BY PERMIT HOLDER OR SUPERVISED BY SAME FC 2-103.11 VERIFY x

LIVING OR SLEEPING QUARTERS NOT USED FOR COTTAGE FOOD OPERATIONS FC 6-202.111 VERIFY x

CHILDREN, INFANTS, NOT ALLOWED DURING FOOD PREP, PROCESSING, PACKAGING FC 2-103.11 VERIFY x

PETS EXCLUDED FROM KITCHEN AND STORAGE AREAS 6-501.115 VERIFY x

ALL FOOD PREP /STORAGE AREAS FREE FROM RODENTS, INSECTS, VERMIN FC 6-501.111 VERIFY x

NO OTHER ACTIVITIES ALLOWED DURING FOOD PREP, PROCESSING, PACKAGING FC 2-103.11, FC 4-903.13 VERIFY x

NO ILL PERSON(S) SHALL BE INVOLVED WITH FOOD PREP, PROCESSING, PACKAGING FC2-201.11 VERIFY x

FOOD PRODUCTS PRODUCED SOLD DIRECT TO CONSUMER; NOT BUSINESSES YES x NO

\*REVIEWED SALES /DELIVERY OF FOOD PRODUCTS DIRECT TO CONSUMER - ONLINE SALES REQUIRE BUSINESS NAME AND PERMIT NUMBER. ADDITIONAL PERMITS REQUIRED FOR WHOLESALE / FARMERS MARKETS ETC.

STATEMENT: I CERTIFY THAT THE ABOVE INFORMATION IS CORRECT AND UNDERSTAND THAT IF ANY CHANGES ARE MADE TO THE PLANS OR THE ABOVE INFORMATION WITHOUT PERMISSION FROM THE DIVISION OF HEALTH INSPECTIONS MAY NULLIFY THIS APPROVAL.

SIGNATURE: Rebecca Greenberg PRINT NAME / TITLE: Rebecca Greenberg

1010 MASSACHUSETTS AVENUE, BOSTON, MA. 02118, TEL. (617) 635-5326 FAX. (617) 635-5388, Email: [ISDHealth@boston.gov](mailto:ISDHealth@boston.gov)





BOSTON INSPECTIONAL SERVICES DEPARTMENT  
DIVISION OF HEALTH INSPECTIONS

PRELIMINARY REVIEW BY: \_\_\_\_\_ DATE \_\_\_\_\_  
TITLE: \_\_\_\_\_

FINAL APPROVAL BY: *James J. Kelly* DATE *11/8/2021*  
TITLE: *James J. Kelly, Inspector*

CONDITIONS: \*Must meet all building and fire code regulations and all other licensing requirements prior to operating.

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(6/15/21)

1010 MASSACHUSETTS AVENUE, BOSTON, MA. 02118. TEL. (617) 635-5326 FAX. (617) 635-5388, Email: [ISDHealth@boston.gov](mailto:ISDHealth@boston.gov)





# 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](http://www.cityofboston.gov/isd/health)

Business Name: **Viridian Bakehouse**

License/AP #: **461042**

Address: **19 Glade AVE**

Inspector: **Maria Walton**

Owner/Operator: **Greenberg, Rebecca - APPLICANT (P)**

Type: **Residential Kitchen**

Inspection Time: **01:37 PM**

Issue Date: **11/16/2021**

### FOOD

#### Initial Inspection

**PASSED**

Result Notes: reachin temp 38F/quats sanitizer 200 ppm/storage ok/clean up kit ok/handsink ok/dishmachine temp was 150F thermo strip ok/all non tes baking goods/restroom ok/thermometer in place/ ok to operate.

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.

Re-inspection Date:    /    /   

Signed 11/16/2021 1:47:13PM by MARIA WALTON - INSPECTOR

Signed 11/16/2021 1:47:41PM by Person In Charge -

*Maria P. Walton*

*[Signature]*

License/AP #: 461042

Date: 11/16/2021 1:46:50PM Inspector: Maria Walton

	IN	OUT	N/O	N/A	COS	R
<b>Supervision</b>						
1 - Person-in-charge present, demonstrates knowledge, and performs duties	✓					
2 - Certified Food Protection Manager	✓					
<b>Employee Health</b>						
3 - Management, food employee and conditional employee: knowledge, responsibilities and reporting	✓					
4 - Proper use of restriction and exclusion	✓					
5 - Procedures for responding to vomiting and diarrheal events	✓					
<b>Good Hygienic Practices</b>						
6 - Proper eating, fasting, drinking, or tobacco use	✓					
7 - No discharge from eyes, nose, and mouth	✓					
<b>Preventing Contamination by Hands</b>						
8 - Hands clean & properly washed	✓					
9 - No bare hand contact with ready-to-eat food	✓					
10 - Adequate handwashing sinks properly supplied and accessible	✓					
<b>Approved Source</b>						
11 - Food obtained from approved source	✓					
12 - Food received at proper temperature	✓					
13 - Food received in good condition, safe, & unadulterated	✓					
14 - Required records available: shellstock tags, parasite destruction	✓					
<b>Protection from Contamination</b>						
15 - Food separated and protected	✓					
16 - Food-contact surfaces: cleaned & sanitized	✓					
17 - Proper disposition of returned, previously served, reconditioned, & unsafe food	✓					
<b>Time/Temperature Control for Safety</b>						
18 - Proper cooking time & temperatures	✓					
19 - Proper reheating procedures for hot holding	✓					
20 - Proper cooling time and temperature	✓					
21 - Proper hot holding temperature	✓					
22 - Proper cold holding temperature	✓					
23 - Proper date marking and disposition	✓					
24 - Time as a Public Health Control	✓					
<b>Consumer Advisory</b>						
25 - Consumer advisory provided for raw/undercooked food	✓					
<b>Highly Susceptible Populations</b>						
26 - Pasteurized foods used; prohibited foods not offered	✓					
<b>Food/Color Additives and Toxic Substances</b>						
27 - Food additives: approved & properly used	✓					
28 - Toxic substances properly identified, stored & used	✓					
<b>Conformance with Approved Procedures/Compliance and Enforcement</b>						
29 - Compliance with variance/specialized process/HACCP Plan	✓					
<b>Safe Food and Water</b>						
30 - Pasteurized eggs used where required	✓					
31 - Water & ice from approved source						
32 - Variance obtained for specialized processing methods	✓					
<b>Food Temperature Control</b>						
33 - Proper cooling methods used; adequate equipment for temperature control	✓					
34 - Plant food properly cooked for hot holding						
35 - Approved thawing methods used						
36 - Thermometers provided & accurate						

Food Identification	IN	OUT	N/O	N/A	COS	R
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37 - Food properly labeled; original container

**Prevention of Food Contamination**

38 - Insects, rodents, and animals not present

39 - Contamination prevented during food preparation, storage and display

40 - Personal cleanliness

41 - Wiping cloths: properly used & stored

42 - Washing fruits & vegetables

**Proper Use of Utensils**

43 - In-use utensils properly stored

44 - Utensils, equipment & linens: properly stored, dried & handled

45 - Single-use / single-service articles: properly stored & used

46 - Gloves used properly

**Utensils, Equipment and Vending**

47 - Food & non-food contact surfaces cleanable, properly designed, constructed, & used

48 - Warewashing facilities: installed, maintained, & used; test strips

49 - Non-food contact surfaces clean

**Physical facilities**

50 - Hot & cold water available; adequate pressure

51 - Plumbing installed; proper backflow devices

52 - Sewage & waste water properly disposed

53 - Toilet features: properly constructed, supplied, & cleaned

54 - Garbage & refuse properly disposed; facilities maintained

55 - Physical facilities installed, maintained, & clean

56 - Adequate ventilation & lighting; designated areas used

**Additional Requirements listed in 105 CMR 590.011**

M1 - Anti-choking procedures in food service establishment

M2 - Food allergy awareness

**Review of Retail Operations listed in 105 CMR 590.010**

M3 - Caterer

M4 - Mobile Food Operation

M4 - Temporary Food Establishment

M6 - Public Market; Farmers Market

M7 - Residential Kitchen; Bed-and-Breakfast Operation

M8 - Residential Kitchen; Cottage Food Operation

M9 - School Kitchen; USDA Nutrition Program

M10- Leased Commercial Kitchen

M11- Innovative Operation

**Local Requirements**

L1 - Local law or regulation

L2 - Other

**Misc Notes**

Notes:

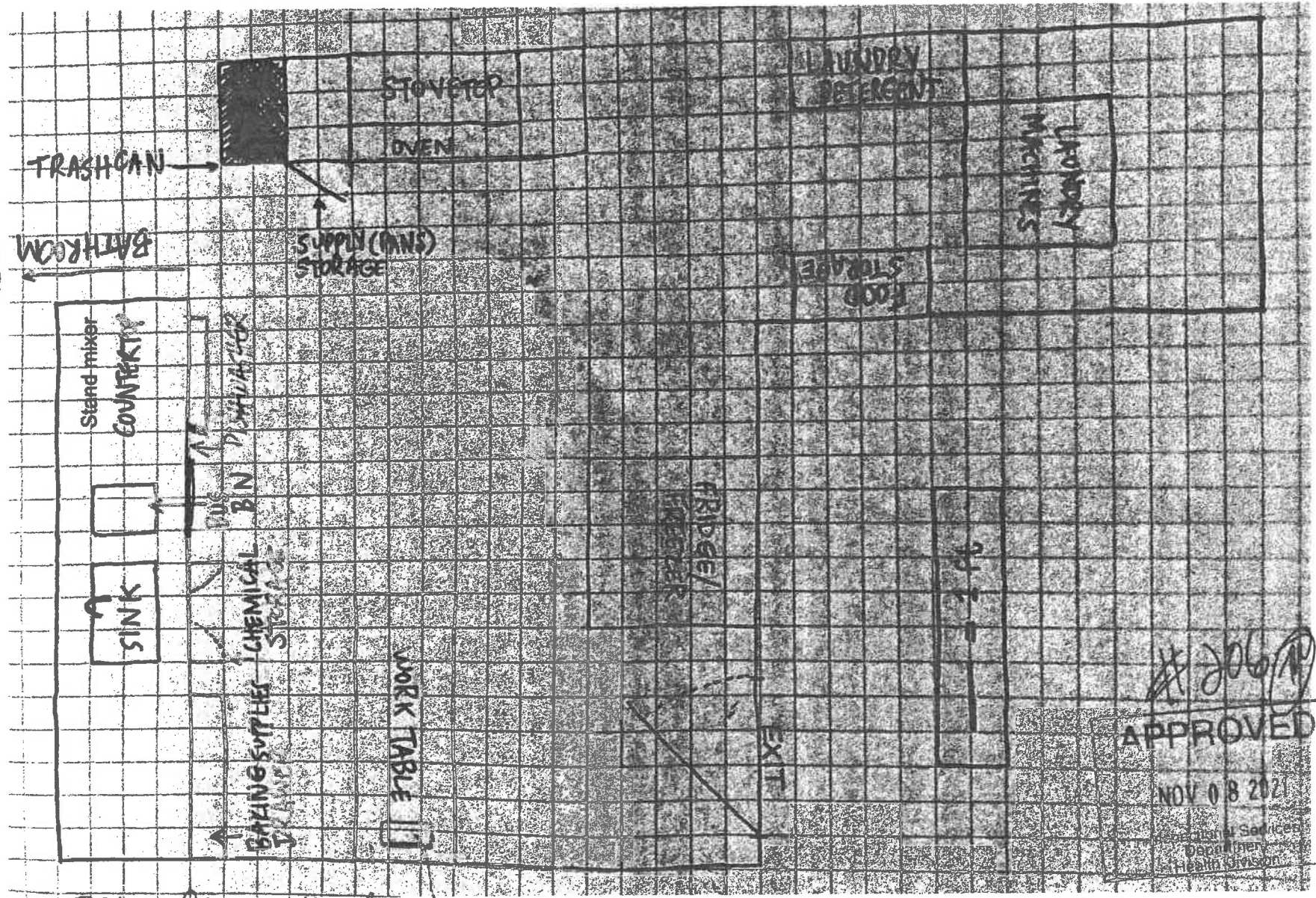
Notes:

Notes:





Down Hall - OK (74)



APPROVED

NOV 08 2021

Health Services  
Department  
Health Division

3rd floor kitchen - water station





BAKEHOUSE

Vanilla sugar cookies: flour, butter, egg, granulated sugar, baking powder, vanilla extract, salt. Royal icing: water, meringue powder (contains egg), butter vanilla emulsion, light corn syrup, FD&C food colors. Net weight: 1.4 oz  
**CONTAINS: WHEAT (GLUTEN), EGG, DAIRY.**  
**NOT PREPARED IN AN ALLERGEN OR NUT-FREE KITCHEN.**  
**MAY CONTAIN TRACES OF ALMONDS, PEANUTS OR SOY.**  
Viridian Bakehouse. 19 Glade Ave #3 Boston MA 02130



# CERTIFICATE

of

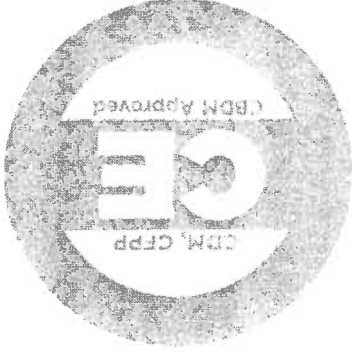
COMPLETION

## Rebecca Greenberg

for successfully completing the standards set forth for the

### Food Protection Manager

which is accredited by the American National Standards Institute (ANSI) - Certificate for Food Protection (CFP)



#1203



The Always Food Safe Company  
899 Montreal Circle, St. Paul, 55102  
www.alwaysfoodsafecompany.com

Nick Eastwood  
President  
The Always Food Safe Company

Date Completed:	10/11/2021	Valid through:	10/11/2026
Learner reference:	83291	Course Reference:	105
Certificate #:	982604	Exam Form #:	38
Proctor Name:	ProctorU User	Exam Form Name:	Food Protection Manager 4B
Exam Location:	Boston, MA	Status:	Passed



**CERTIFICATE**  
of  
**COMPLETION**

**ANSI**

**REBECCA GREENBERG**

has successfully completed the required Food Protection Manager program for

**Food Protection Manager Certification**

Date Completed: 10/11/2021    Valid through: 10/11/2026  
 Certificate #: 982604    Course Reference: 105

The Always Food Safe Company  
 899 Montreal Circle, St. Paul, 55102  
 www.alwaysfoodsafecompany.com | 844.312.2011

Nick Eastwood  
 President  
 The Always Food Safe Company

**CERTIFICATE**  
of  
**COMPLETION**

**ANSI**

**REBECCA GREENBERG**

has successfully completed the required Food Protection Manager program for

**Food Protection Manager Certification**

Date Completed: 10/11/2021    Valid through: 10/11/2026  
 Certificate #: 982604    Course Reference: 105

The Always Food Safe Company  
 899 Montreal Circle, St. Paul, 55102  
 www.alwaysfoodsafecompany.com | 844.312.2011

Nick Eastwood  
 President  
 The Always Food Safe Company







# CERTIFICATE OF ALLERGEN AWARENESS TRAINING

**Name of Recipient: Rebecca R Greenberg**

**Date of Completion: October 14, 2021**

**Date of Expiration: October 14, 2026**

---

*The above-named person is hereby issued this certificate  
for completing an allergen awareness training program  
recognized by the Massachusetts Department of Public Health  
in accordance with 105 CMR 590.009(G)(3)(a).*

*This certificate will be valid for five (5) years from date of completion.*

Issued By:



**Berkshire  
AHEC**

Area Health Education Center  
Pittsfield, Massachusetts

[www.mafoodallergytraining.org](http://www.mafoodallergytraining.org)



Get a \$100 Amazon Gift Card instantly upon approval for the Amazon Prime Rewards Visa Card. No annual fee. Learn more

## Have a question?

Find answers in product info, Q&As, reviews

🔍 Type your question or keyword



### Product description

200 Pcs 5x7 (O) Clear Flat Cello/Cellophane Treat Bags Good for Bakery, Cookies, Candies Specifications: BAG SIZE - 5 x 7 Inches. GREAT VALUE - 1.2 mil thickness top quality. Sold in a pack of 200. Color - clear Material introduction: Impress your customers with a unique crystal clear solution, provide 'retail pack' appearance and beautiful finished look for your product. These cellophane(cello) bags are made of ~~linearly oriented polypropylene~~ (BOPP), it is an all together different resin than polyethylene(ex. Poly bags, sandwich bag). Cello bag is non-porous, super-clear, non-stretching and generally stronger and more rigid than poly bags. It is commonly used for packaging foods and displaying merchandise at retail. The bag feels crinkly not soft like sandwich bag. Package includes: 200 x Clear treat bags

### Product details

Is Discontinued By Manufacturer : No

Product Dimensions : 7.1 x 5.6 x 0.01 inches; 4.9 Ounces

Date First Available : June 2, 2018

ASIN : B07DH6DKNK

Customer Reviews:

☆☆☆☆☆ 831 ratings

FDA  
approved





**FORMEL**  
INDUSTRIES, INC.

✉ [info@formelinc.com](mailto:info@formelinc.com)

📞 847.455.3300

🔍 Search

PRODUCTS

MARKETS

CAPABILITIES

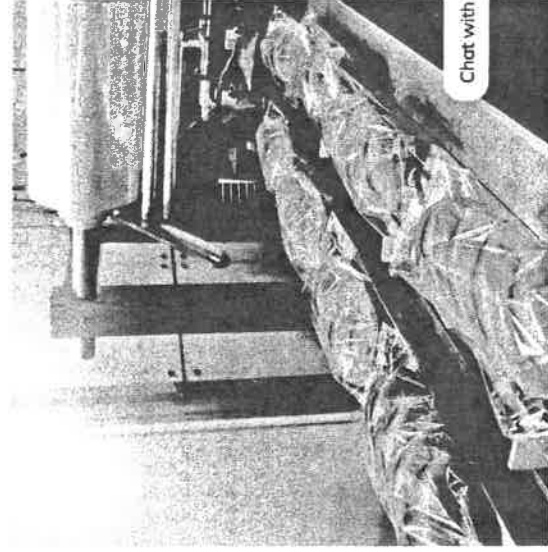
ABOUT US

CONTACT US

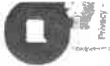
## Oriented Polypropylene Film (OPP & BOPP)

Oriented Polypropylene or "Opp" and "BOPP" - Biaxially Oriented Polypropylene films can be used as a cost-effective packaging solution for horizontal overwrapping applications. Our films are available in a variety of widths and thicknesses. All films are high-gloss, high-clarity, and are approved by the FDA for direct food contact. These films can be printed or you can even apply a pre-printed label. OPP and BOPP film is also available in silver and white. **Common Applications:**

- Cookie Packaging
- Cracker Packaging
- Donut Packaging
- Bread Packaging
- Muffin Packaging
- Danish Packaging
- Candy Packaging
- Popsicle Packaging



Chat with us



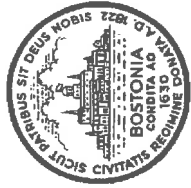


## Flow Chart - Viridian Bakehouse

1. Ensure availability of all ingredients, food packaging, and sanitary products.
2. Prepare workspace: wash countertop with soapy warm water, rinse, dry, then spray sanitizer, air dry.
3. Wash hands in kitchen sink with soap and hot water, dry with paper towel, discard.
4. Bring butter to room temperature on a clean plate on the countertop.
5. Gather remaining ingredients on countertop.
6. Ensure stand mixer bowl and attachments, rolling mat, rolling pin, baking sheets, cookie cutters and cooling racks are clean and ready to use.
7. Make cookie dough in stand mixer.
8. Transfer cookie dough to clean rolling mat on countertop, roll out cookies, place on baking sheet.
9. Bake cookies as recipe states.
10. Remove tray from oven, place cookies on cooling rack on countertop.
11. Prepare icing.
12. Decorate cooled cookies.
13. Place all dirty dishes in bus bin prior to washing in dishwasher.
14. Wash and sanitize workspace.
15. Package dried cookies in cello bags, seal with heat sealer, place in box.







# INSPECTIONAL SERVICES DEPARTMENT

## Residential Retail Kitchen Application

Name of Business: Viridian Bakehouse

Name of Applicant: Rebecca Greenberg

Address of Residential Kitchen: 19 Glade Ave #3 Boston MA 02130

Phone Number: (612) 723-6405

Email: rgreenberg12@gmail.com

In accordance with 105 CMR 590.000, Minimum Standards for Food Establishments, Chapter X, Federal Food Code 2013 / 2015 supplement, please be advised that **only Non-TCS foods (Time/Temperature Controlled Foods for Safety) and/or foods that do not require refrigeration may be prepared in or distributed from a residential kitchen** (i.e., baked goods, confectioneries, jams, jellies (excludes sugar free), cakes and cookies for sale to the public.

Please submit the following information with your application form:

- A proposed list of food(s) intended to be prepared or distributed. *(Please use the attached sheet).*
- A sketch of the proposed kitchen, preparation and storage areas drawn to scale (min. 11x17 in size.)
- Day and hours of operation
- Attach a sample product label (requirements as defined by 105 CMR 520.00)
- Proof of zoning approval
- Certification as food protection manager by passing a test that is part of an accredited program recognized by the Department of Public Health as well as a certificate in Food Allergen Awareness Training.
- Only immediate family members residing in the household may prepare food for retail sale in an approved residential kitchen.
- Pets may be present on the premises, but must be kept out of the food preparation and dining area. **Are there pets on site?** YES  NO  *(Cats)*

**\*\*Owner/Operator must allow the ISD/Health Division to conduct inspections during business hours. If not operating during our normal business hours of 8:00 am - 4:00 pm. After hour inspections will need to be conducted.**

Rebecca Greenberg

10/13/2021

Applicant Signature

Date

471-31-8224

Tax ID (or SS#): \_\_\_\_\_





- 1. Food Products:** Food products made in residential kitchens may not be sold-out-of state. (The FDA does not recognize foods prepared in a residential kitchen as an approved source, therefore all ingredients used in the product must be obtained from such an entity).

Decorated Sugar Cookies with royal icing

- a. Please provide a list of the sources for all ingredients used.**

Wholesale store

- b. Describe where the food and the ingredients will be stored. Ingredients must be stored separately from "private use" foods.**

Designated shelf for baking supplies in pantry

- 2. Hand and Ware-Washing:** The kitchen sink may be used for food preparation and ware-washing if a double sink for batch ware washing, provided it is cleaned and sanitized prior to and between use. It may **NOT** be used for hand-washing after toilet use.

- a. How will sinks be set up for hand-washing?**  
Sink in kitchen will be used for hand-washing

- b. How will sinks be set up for ware-washing? 3-bay sinks are required to wash, rinse and sanitize all cookware.**

Cookware will be rinsed in the sink and then washed and sanitized in dishwasher



c. Which type of sanitizer will be used?  Bleach or  Quaternary Ammonium Solution.

d. Describe food contact surfaces and how they will be cleaned and sanitized.

Countertops will be washed with detergent and hot water, rinsed, dried with paper towel, sprayed with sanitizer, then air dried before and after food contact.

e. Where will soiled equipment be stored prior to washing? Please describe:

Bus bin next to sink.

**Domestic Dishwasher** A domestic dishwasher may be used in an approved Residential Retail Kitchen provided the operator can demonstrate it has the capability to maintain a minimum of 150 F after the final rinse cycle. An irreversible thermometer or a heat thermal label may be utilized. Temperature log records would be required to be kept on file for 30 days.

**NOTE:** The use of brokers, wholesalers and warehouses by Residential Retail Kitchen operators to store, sell and distribute foods prepared in approved residential kitchens is prohibited. Wholesale operations (selling to retail stores, restaurants etc.) require a food processor license obtained from the State of MA Food Protection Program. Phone number (617) 983-6770. Website: [www.gov/dph/fpp](http://www.gov/dph/fpp)

**List of products, ingredients (In order of predominance by weight), and the location & name of the establishment where sold**

Cookies: flour, butter, granulated sugar, eggs, baking powder, salt, Royal icing; powdered sugar, water, meringue powder, vanilla flavoring, light corn syrup.



1-30-22  
002

RESIDENTIAL KITCHEN INSPECTION REQUEST

DATE 8/16/2021  
PERMIT # 451848  
D/B/A Silly Dilly Organic Bakery  
ADDRESS 10 Dent Street #1  
OWNER/OPERATOR Vidhu Nambiar  
BUS. # 203-895-1353 ALT # \_\_\_\_\_

APPLICATION FILED YES  NO \_\_\_\_\_  
PLAN REVIEW APPROVED YES  NO \_\_\_\_\_  
FEE PAID YES  NO \_\_\_\_\_  
EMAIL ADDRESS YES  NO \_\_\_\_\_  
APPROVAL LETTER FROM PROPERTY OWNER/ CONDO ASSOCIATION YES  NO \_\_\_\_\_  
OCCUPANCY/INSPECTION CERTIFICATE YES  NO   
FOOD ALLERGEN CERTIFICATION YES  NO \_\_\_\_\_ N/A \_\_\_\_\_  
FOOD SAFETY CERTIFICATION YES  NO \_\_\_\_\_ N/A \_\_\_\_\_  
FEDERAL TAX ID YES  NO \_\_\_\_\_ N/A \_\_\_\_\_

TYPE OF ESTABLISHMENT (CIRCLE):

~~FOOD SERVICE W/T.O.~~  ~~FOOD SERVICE W/SEATS, RETAIL FOOD W/T.O., RETAIL FOOD~~  
 ~~RESIDENTIAL KITCHEN, CATERER, DAYCARE (SNACKS/FOODSERVICE), CHILD/ELDERLY~~  
~~FEEDING, GROUP HOME, SWIMMING/SPECIAL PURPOSE POOL, BATH, BAKERY, MOBILE~~  
FOOD, \_\_\_\_\_  
OTHER \_\_\_\_\_

NEW ESTABLISHMENT

CHANGE OF OWNERSHIP \_\_\_\_\_

INSPECTOR \_\_\_\_\_ WARD 20

INSPECTION DATE \_\_\_\_\_





457848



### Residential Retail Kitchen Application

Name of Business: Silly Dilly Organic Bakery

Name of Applicant: Vidhu Nambiar

Address of Residential Kitchen: 10 Dent St #1, West Roxbury, MA 02132

Phone Number: 203-895-1353

Email: vidhu.nambiar@gmail.com

In accordance with 105 CMR 590.000, Minimum Standards for Food Establishments, Chapter X, Federal Food Code 2013/2015 supplement, please be advised that **only Non-TCS foods (Time/Temperature Controlled Foods for Safety) and/or foods that do not require refrigeration may be prepared in or distributed from a residential kitchen** (i.e., baked goods, confectioneries, jams, jellies (excludes sugar free), cakes and cookies for sale to the public.

Please submit the following information with your application form:

- A proposed list of food(s) intended to be prepared or distributed. *(Please use the attached sheet).*
- A sketch of the proposed kitchen, preparation and storage areas drawn to scale (min.
- Day and hours of operation
- Attach a sample product label (requirements as defined by 105 CMR 520.00)
- A copy of a letter or email from the property owner verifying that they acknowledge this business is operating out of their property
- Certification as food protection manager by passing a test that is part of an accredited program recognized by the Department of Public Health as well as a certificate in Food Allergen Awareness Training.
- Only immediate family members residing in the household may prepare food for retail sale in an approved residential kitchen.
- Pets may be present on the premises, but must be kept out of the food preparation and dining area.

Are there pets on site? YES \_\_\_\_\_ NO \_\_\_\_\_

Owner/Operator must ~~allow~~<sup>notify</sup> the ISD/Health Division to conduct inspections during business hours.

Vidhu Nambiar

08/16/2021

Applicant Signature

Date

1010 MASSACHUSETTS AVENUE, BOSTON, MA. 02118, TEL. (617) 635-5326 FAX. (617) 635-5388, Email: ISDHealth@boston.gov



042-13-3912

Tax ID (or SS#):

**Food Products** Food products made in residential kitchens may not be sold-out-of state. (The FDA does not recognize foods prepared in a residential kitchen as an approved source, therefore all ingredients used in the product must be obtained from such an entity). **Please provide a list of the sources for all ingredients used.**

Cakes, cupcakes, cookies

Describe where the food and the ingredients will be stored. Ingredients must be stored separately from "private use" foods.

Designated kitchen cabinet

**Hand and Ware Washing** The kitchen sink may be used for food preparation and ware-washing if a double sink for batch ware washing, provided it is cleaned and sanitized prior to and between use. It may **NOT** be used for hand-washing after toilet use.

How will sinks be set up for hand-washing? \_\_\_\_\_

In the bathroom

How will sinks be set up for ware-washing? 3-bay sinks are required to wash, rinse and sanitize all cookware. Which type of sanitizer will be used?  Bleach or  Quaternary Ammonium Solution.

Describe food contact surfaces and how they will be cleaned and sanitized. Where will soiled equipment be stored prior to washing? Please describe:

Food contact surfaces will be rinsed in the sink and washed in the dishwasher.

**Domestic Dishwasher** A domestic dishwasher may be used in an approved Residential Retail Kitchen provided the operator can demonstrate it has the capability to maintain a minimum of 150 F after the final rinse cycle. An irreversible thermometer or a heat thermal label may be utilized. Temperature log records would be required to be kept on file for 30 days.

**NOTE:** The use of brokers, wholesalers and warehouses by Residential Retail Kitchen operators to store, sell and distribute foods prepared in approved residential kitchens is prohibited. Wholesale operations (selling to retail stores, restaurants etc.) require a food processor license obtained from the State of MA Food Protection Program.

1010 MASSACHUSETTS AVENUE, BOSTON, MA. 02118, TEL. (617) 635-5326 FAX. (617) 635-5388, Email: [ISDHealth@boston.gov](mailto:ISDHealth@boston.gov)



Phone number (617) 983-6770. Website: [www.gov/dph/fpp](http://www.gov/dph/fpp)

- **List of products, ingredients (In order of predominance by weight), and the location & name of the establishment where sold**

Products: cakes, cupcakes, cookies

Ingredients\*: Flour, sugar, cocoa powder, butter, eggs, vanilla extract, dried cherries, dried raspberries, dried strawberries, chocolate chips, milk, oil, lemon, sprinkles, baking powder

\*All ingredients are organic

Source: Star Market, Stop n Shop, Costco, Walmart, Target, Whole Foods, Wegmans,

Trader Joe's



#178 (RT)

APPROVED

SEP 17 2021

105 CMR 590.000 Services Department Health Division

FOOD ESTABLISHMENT RESIDENTIAL COTTAGE FOOD PLAN REVIEW (105 CMR 590.000) Services Department Health Division  
NAME OF BUSINESS SILLY DILLY ORGANIC BAKERY BUSINESS OWNER VIDHU NAMBIAR  
ADDRESS 10 DENT ST #1 WEST ROXBURY, MA 02132 EMAIL vidhu.nambiar@gmail.com  
NEW  REMODELED

TEL. NO. 203-895-1353

DAYS & HOURS OF OPERATION 7 days 2pm - 6pm

CONSTRUCTION START DATE \_\_\_\_\_ BUSINESS OPENING DATE \_\_\_\_\_

STATE SANITARY CODE (105 CMR 590.000) PROVIDED YES  NO  PENDING \_\_\_\_\_  
CERTIFIED FOOD MANAGER & ALLERGEN CERTIFICATIONS (FC 2-102.11) YES  NO  NAME VIDHU NAMBIAR  
ZONING/OCCUPANCY/ APPROVALS (BUILDING & LICENSING DEPTS.) YES  NO  PENDING \_\_\_\_\_  
RESIDENTIAL USE ITEM ( \*MUST MEET BLD REQUIREMENTS) YES  NO  PENDING \_\_\_\_\_  
LIST OF PRODUCTS TO BE PREPARED- PROVIDED FC 8-201.12 YES  NO  PENDING \_\_\_\_\_  
VERIFICATION FOR NON-TCS FOODS - PROVIDED FC \_\_\_\_\_ YES  NO  N/A   
(FOODS MUST MEET CRITERIA AS NOT REQUIRED FOR TIME TEMPERATURE CONTROL)  
STANDARDIZED RECIPES) AND FLOW CHART PROVIDED YES  NO  PENDING \_\_\_\_\_

Letter of Approval by Scott Condo Assoc. RI

9/17/21 (RT)

**PHYSICAL FACILITIES**

NOT EXPOSED TO OPEN AIR & OUTER OPENINGS PROTECTED FC 6-202.13 YES  NO  N/A \_\_\_\_\_  
ENCLOSED KITCHEN, NO ACCESS UNNECESSARY PERSONS FC 2-103.11 YES  NO  N/A \_\_\_\_\_  
WINDOWS & DOORS SCREENED FC 6-202.15 YES  NO  AIR CONDITIONER \_\_\_\_\_  
FOOD PREP. AND WAREWASH AREAS LOCATED IN A BASEMENT (590.003) FC 3-305.12 YES  NO  \_\_\_\_\_  
ENVIRONMENTAL ENGINEER REPORT SUBMITTED YES  NO  PENDING  N/A   
TYPE OF FINISH FLOOR MATERIAL FOOD PREP. AREA FC 6-201.11 QUARRY TILE CERAMIC TILE  VCT TILE CONCRETE \_\_\_\_\_  
TYPE OF FINISH WALL MATERIAL FOOD PREP. AREA FC 6-201.11 STAINLESS STEEL CERAMIC TILE FRP SHEETROCK   
TYPE OF FINISH CEILING MATERIAL FOOD AREA FC 6-201.11 SHEETROCK  VINYL FACED FRP METAL ENCLOSED  (RT)  
LIGHT FIXTURES SHIELDED FOOD PREP. AREA FC 6-202.11 YES  NO  N/A \_\_\_\_\_  
TOILET FACILITIES PROVIDED WITH HAND SINK FC 5-203.12 YES  NO  HOW MANY 1 (RT)  
ROOMS PROPERLY VENTILATED FC 6-304.11 & (BUILDING DEPT.) YES  NO  \_\_\_\_\_  
STORAGE FOR PERSONAL ITEMS PROVIDED FC 6-403.11 & 6-305.11 YES  NO  LOCATION Living Room  
LOCATION FOOD STORAGE ROOMS FC 3-305-07 BASEMENT  1<sup>ST</sup> FLOOR  2<sup>ND</sup> FLOOR \_\_\_\_\_ OTHER \_\_\_\_\_  
FINISHED FOOD STORAGE ROOM/ APPROVED STORAGE AREAS ELEVATED SHELVING PROVIDED FC 3-305.11, 305.12, 307.11 YES  NO  \_\_\_\_\_

TYPE OF OUTSIDE RUBBISH AND GREASE CONTAINER(S) FC 5-501.13-17 \_\_\_\_\_  
TYPE OF SURFACE LOCATED ON FC 5-501.115 \_\_\_\_\_

**PLUMBING, HAND AND WARE WASH FACILITIES**

SEPARATE HAND WASH SINK PROVIDED IN FOOD PREP. / WARE WASH /TOILET AREAS FC 5-203.11 YES  NO  HOW MANY 1 N/A (RT)  
FOOD PREP SINK PROVIDED FC 3-302.15 YES  NO  HOW MANY N/A   
THREE POT WASH SINKS PROVIDED WITH DRAIN BOARDS FC 4-301.12 YES  NO  HOW MANY N/A  
(MIN. TWO (2) COMPARTMENTS REQUIRED DETERGENT NO RINSE SANITIZER IF LIMITED BATCH)  
ADEQUATE STORAGE FOR CLEAN / SOILED EQUIPMENT YES  NO  N/A \_\_\_\_\_  
TYPE OF DISHWASHER PROVIDED FC 4-501.114 COMMERCIAL  RESIDENTIAL  N/A (Sink compartment size)  
WASH TEMP \_\_\_\_\_ FINAL RINSE TEMP \_\_\_\_\_ test strip 1600  
APPROVED BACKFLOW PREVENTER INSTALLED FC 5-203.14 YES  NO  N/A \_\_\_\_\_  
MOP WATER DISPOSAL PROVIDED /SEPARATED FC 5-203.13 YES  NO  \_\_\_\_\_  
ADEQUATE . APPROVED SEWAGE DISPOSAL FC 5-403.11 YES  NO  \_\_\_\_\_  
CHEMICAL STORAGE FC 7-201.11 LOCATION ADJOINING ROOM

COMPACTOR  DUMPFSTER  VERMIN PROOF BARRELS CONCRETE ASPHALT OTHER BRICK & WALKWAY (RT)

10/17/21

FOOD ESTABLISHMENT RESIDENTIAL COTTAGE FOOD PLAN REVIEW (195 CMR 590.009) (CONT.)

ADEQUATE CLEAN / SOILED STORAGE EQUIPMENT, UTENSILS, LINENS PROVIDED FC 4.903.11 YES  NO   
ALL PAPER, SINGLE SERVICE ITEMS WITH STORAGE FC 4.903.11 & .12 YES  NO  N/A

KITCHEN FACILITIES/EQUIPMENT

NATIONAL SANITATION FOUNDATION APPROVED OR EQUIVALENT FC 4.205.10 & FC 4.201.11 YES  NO   
INSTALLED SO ADJACENT AREA MAY BE CLEANED UNDER, BEHIND AND BETWEEN COOKING EQUIPMENT FC 4.402.11 & .12 YES  NO  N/A

SEPARATE, SUFFICIENT REFRIGERATION UNIT(S) PROVIDED FC 4.301.11

(To store ingredients from approved sources if used to produce non TCS foods-maintain receipts)

*Provided* \_\_\_\_\_ (SIZE L x W x H) \_\_\_\_\_ (FT 3) \_\_\_\_\_ (HOW MANY)

41° F / NSF #7 APPROVED REFRIGERATION FC 3.501.16 YES  NO

FREEZER UNIT PROVIDED FC 4.301.11 \_\_\_\_\_ (SIZE L x W x H) \_\_\_\_\_ (FT 3) \_\_\_\_\_ (HOW MANY)

COOLING /HOT HOLDING EQUIPMENT NOT REQUIRED FOR NON- TCS FOODS STATED & VERIFIED

\*TYPE OF COOKING EQUIPMENT PROVIDED FC 4.301.11 STOVE  CONVECTION OVEN   
GRILL \_\_\_\_\_ MICROWAVE OVEN   
FRYER \_\_\_\_\_ OVEN   
OTHER \_\_\_\_\_ N/A \_\_\_\_\_

\*MUST MEET VENTILATION REQUIREMENTS PER BRD AND FC 4.301.14 & 6-202.12

EQUIPMENT THERMOMETERS PROVIDED FC 4.302.12 YES  NO  A

*Provided* LABELS MEET REQUIREMENTS FOR BUSINESS NAME & ADDRESS/ PRODUCT NAME/ INGREDIENTS IN DESCENDING ORDER BY WEIGHT /NET VOLUME OR WEIGHT/ALLERGENS/ NUTRITIONAL INFORMATION IF HEALTH CLAIM YES  NO  *(RM)*

APPROVED FOOD CONTACT PACKAGING AND CONTAINERS YES  NO

FOOD PREP, PROCESSING, PACKAGING BY PERMIT HOLDER OR SUPERVISED BY SAME FC 2-103.11 VERIFY \_\_\_\_\_

LIVING OR SLEEPING QUARTERS NOT USED FOR COTTAGE FOOD OPERATIONS FC 6-202.111 VERIFY \_\_\_\_\_

CHILDREN, INFANTS, NOT ALLOWED DURING FOOD PREP, PROCESSING, PACKAGING FC 2-103.11 VERIFY \_\_\_\_\_

PETS EXCLUDED FROM KITCHEN AND STORAGE AREAS 6-501.315 VERIFY \_\_\_\_\_

ALL FOOD PREP /STORAGE AREAS FREE FROM RODENTS, INSECTS, VERMIN FC 6-501.111 VERIFY \_\_\_\_\_

NO OTHER ACTIVITIES ALLOWED DURING FOOD PREP, PROCESSING, PACKAGING FC 2-103.11, FC 4-803.13 VERIFY \_\_\_\_\_

NO ILL PERSON(S) SHALL BE INVOLVED WITH FOOD PREP, PROCESSING, PACKAGING FC 2-201.11 VERIFY \_\_\_\_\_

FOOD PRODUCTS PRODUCED SOLD DIRECT TO CONSUMER; NOT BUSINESSES YES  NO

\*REVIEWED SALES /DELIVERY OF FOOD PRODUCTS DIRECT TO CONSUMER - ONLINE SALES REQUIRE BUSINESS NAME AND PERMIT NUMBER. ADDITIONAL PERMITS REQUIRED FOR WHOLESALE / FARMERS MARKETS ETC.

STATEMENT: I CERTIFY THAT THE ABOVE INFORMATION IS CORRECT AND UNDERSTAND THAT IF ANY CHANGES ARE MADE TO THE PLANS OR THE ABOVE INFORMATION WITHOUT PERMISSION FROM THE DIVISION OF HEALTH INSPECTIONS MAY NULLIFY THIS APPROVAL.

SIGNATURE: Vidhu Nambar PRINT NAME / TITLE: VIDHU NAMBAR

PRELIMINARY REVIEW BY: [Signature] TITLE: INSPECTOR DATE: 08/17/21

FINAL APPROVAL BY: [Signature] TITLE: INSPECTOR DATE: 9/17/21

CONDITIONS: \*Must meet all building and fire code regulations and all other licensing requirements prior to operating.

Food Grade pastry boxes will be used

Challenge Study for buttercream Swirls Needed

Provide floor plan drawn to scale Provide restroom

Provide updated flow chart

Provide sanit clean up kit (11/21/21) led tested

Provide sanit clean up kit approved to use only approved Subscribers



LABORATORY  
STORAGE  
SHELF

MICRO  
WAVE

STORAGE  
CABINET  
BELOW  
COUNTER TOP

MIXER

STOVE

CONVECTION  
OVEN

SHELF

TABLE

SOFT  
DISH  
WASH

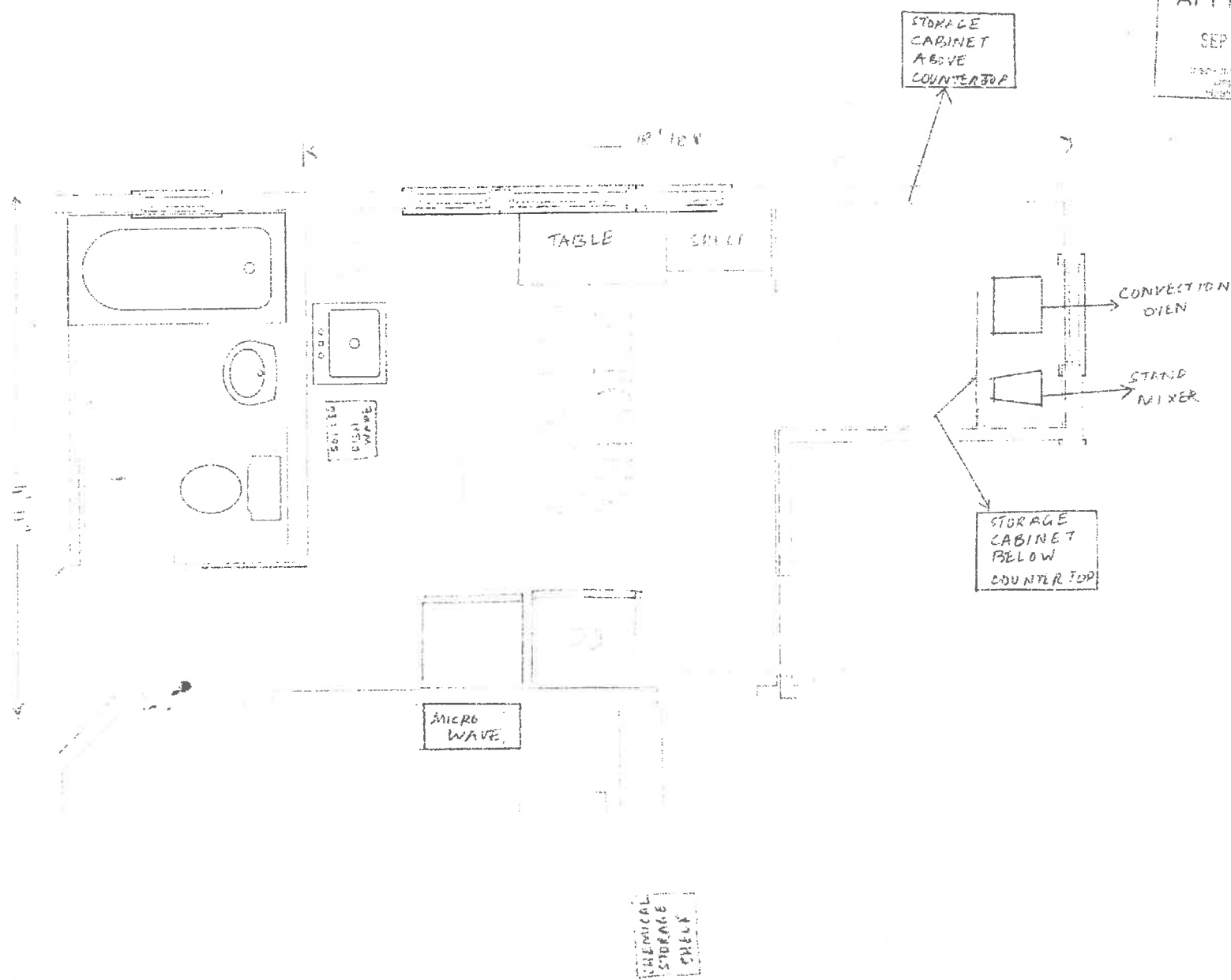
STORAGE  
CABINET  
ABOVE  
COUNTERTOP

APPROVED  
SEP 17 2021  
#178 BM  
Manufacturing Services  
Laboratory  
Health Division

12' 10"

11' 11"

#178 **BM**  
APPROVED  
SEP 17 2003  
Professional Service  
and Design  
Night Design



Approved for use by the Department of Health and Human Services, Centers for Disease Control and Prevention, Atlanta, Georgia. This document is in the public domain in the United States of America.



# 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: **Silly Dilly Organic Bakery**

License/AP #: **457848**

Address: **10 Dent ST**

Inspector: **Donald Colbath**

Owner/Operator: **Nambiar, Vidhu - APPLICANT (P)**

Type: **Residential Kitchen**

Inspection Time: **03:13 PM**

Issue Date: **10/12/2021**

### FOOD

#### Initial Inspection

Result Notes: **OK TO OPERATE**

**PASSED**

PIC Vidhu Nambiar was on site during the inspection  
Reviewed the illness policy, Food safety with the PIC  
Certifications observed current  
Chlorine sanitizer 50PPM Test kit on site  
Refrigeration unit reading 38F  
PIC stating Cakes, Cupcakes, Cookies, Muffins only at this time  
Approved frosting testing has been submitted  
Vomit kit on site  
Dishwasher temp logs available

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.

Re-inspection Date:   /  /  

Signed 10/12/2021 3:23:12PM by DONALD COLBATH - INSPECTOR

Signed 10/12/2021 3:23:35PM by Nambiar, Vidhu - BUS

X

License/AP #: 457848

Date: 10/12/2021 3:21:16PM Inspector: Donald Colbath

	IN	OUT	N/O	N/A	COS	R
<b>Supervisor</b>						
1 - Person-in-charge present, demonstrates knowledge, and performs duties	✓					
2 - Certified Food Protection Manager	✓					
<b>Employee Health</b>						
3 - Management, food employee and conditional employee; knowledge, responsibilities and reporting	✓					
4 - Proper use of restriction and exclusion	✓					
5 - Procedures for responding to vomiting and diarrheal events	✓					
<b>Good Hygienic Practices</b>						
6 - Proper eating, tasting, drinking, or tobacco use	✓					
7 - No discharge from eyes, nose, and mouth	✓					
<b>Preventing Contamination by Hands</b>						
8 - Hands clean & properly washed	✓					
9 - No bare hand contact with ready-to-eat food	✓					
10 - Adequate handwashing sinks properly supplied and accessible	✓					
<b>Approved Source</b>						
11 - Food obtained from approved source	✓					
12 - Food received at proper temperature	✓					
13 - Food received in good condition, safe, & unadulterated	✓					
14 - Required records available: shellstock tags, parasite destruction	✓					
<b>Protection from Contamination</b>						
15 - Food separated and protected	✓					
16 - Food-contact surfaces: cleaned & sanitized	✓					
17 - Proper disposition of returned, previously served, reconditioned, & unsafe food	✓					
<b>Time/Temperature Control for Safety</b>						
18 - Proper cooking time & temperatures	✓					
19 - Proper reheating procedures for hot holding	✓					
20 - Proper cooling time and temperature	✓					
21 - Proper hot holding temperature	✓					
22 - Proper cold holding temperature	✓					
23 - Proper date marking and disposition	✓					
24 - Time as a Public Health Control						✓
<b>Consumer Advisory</b>						
25 - Consumer advisory provided for raw/undercooked food						✓
<b>Highly Susceptible Populations</b>						
26 - Pasteurized foods used; prohibited foods not offered	✓					
<b>Food/Color Additives and Toxic Substances</b>						
27 - Food additives: approved & properly used	✓					
28 - Toxic substances properly identified, stored & used	✓					
<b>Conformance with Approved Procedures/Compliance and Enforcement</b>						
29 - Compliance with variance/specialized process/HACCP Plan						✓
<b>Safe Food and Water</b>						
30 - Pasteurized eggs used where required	✓					
31 - Water & ice from approved source						
32 - Variance obtained for specialized processing methods						✓
<b>Food Temperature Control</b>						
33 - Proper cooling methods used; adequate equipment for temperature control	✓					
34 - Plant food properly cooked for hot holding						
35 - Approved thawing methods used						
36 - Thermometers provided & accurate						

	IN	OUT	N/O	N/A	COS	R
<b>Food Identification</b>						
37 - Food properly labeled; original container						
<b>Prevention of Food Contamination</b>						
38 - Insects, rodents, and animals not present						
39 - Contamination prevented during food preparation, storage and display						
40 - Personal cleanliness						
41 - Wiping cloths: properly used & stored						
42 - Washing fruits & vegetables						
<b>Proper Use of Utensils</b>						
43 - In-use utensils properly stored						
44 - Utensils, equipment & linens: properly stored, dried & handled						
45 - Single-use / single-service articles: properly stored & used						
46 - Gloves used properly						
<b>Utensils, Equipment and Vending</b>						
47 - Food & non-food contact surfaces cleanable, properly designed, constructed, & used						
48 - Warewashing facilities: installed, maintained, & used; test strips						
49 - Non-food contact surfaces clean						
<b>Physical facilities</b>						
50 - Hot & cold water available; adequate pressure						
51 - Plumbing installed; proper backflow devices						
52 - Sewage & waste water properly disposed						
53 - Toilet features: properly constructed, supplied, & cleaned						
54 - Garbage & refuse properly disposed; facilities maintained						
55 - Physical facilities installed, maintained, & clean						
56 - Adequate ventilation & lighting; designated areas used						
<b>Additional Requirements listed in 105 CMR 590.011</b>						
M1 - Anti-choking procedures in food service establishment	✓					
M2 - Food allergy awareness	✓					
<b>Review of Retail Operations listed in 105 CMR 590.010</b>						
<b>M3 - Caterer</b>						
M4 - Mobile Food Operation					✓	
M4 - Temporary Food Establishment					✓	
M6 - Public Market; Farmers Market					✓	
M7 - Residential Kitchen; Bed-and-Breakfast Operation					✓	
M8 - Residential Kitchen; Cottage Food Operation						
M9 - School Kitchen; USDA Nutrition Program	✓					
M10- Leased Commercial Kitchen					✓	
M11- Innovative Operation					✓	
<b>Local Requirements</b>						
L1 - Local law or regulation					✓	
L2 - Other					✓	
<b>Misc Notes</b>						
Notes:						
Notes:						
Notes:						



## **SAMPLE LABEL**

Organic Vanilla Cupcake w/ Raspberry Buttercream Frosting

**Ingredients:** Organic All-Purpose Flour (Certified 100% Organic Unbleached Hard Red Wheat Flour, Certified 100% Organic Hard Malted Barley Flour), Organic Sugar, Organic Salted Butter (Organic Butter, Salt), Organic Eggs, Organic Vanilla Extract (Water, Organic Alcohol, Organic Vanilla Bean Extract), Organic Confectioners Sugar, Organic Dried Raspberries, Organic Milk

**Allergy Information:** Contains milk, eggs. Made in a facility that has peanuts, tree nuts, fish, shellfish, wheat, soybean.

Made by: Silly Dilly Organic Bakery

10 Dent St #1

West Roxbury,

MA 02132





From:  
To Credit and Loans Department  
16 Devon St  
Westbury, MA 02741

To:  
City of Boston ISD  
1070 Mission Ave  
Boston, MA 02118

August 10, 2007

Subject: Potential Violation of Title Deed by Parcel 1

To Whom It May Concern,

The note is to acknowledge that the units do include a portion of the land (1070 Mission Ave) related to parcel 2 at 1070 Mission Ave.

Sincerely,

Director of Credit and Loans Department



1070 Mission Ave



August 10, 2007



William W. Woodcock  
William W. Woodcock



**CERTIFICATE OF  
ALLERGEN AWARENESS TRAINING**

**Name of Recipient: Vidhu Nambiar**

**Date of Completion: August 10, 2021**

**Date of Expiration: August 11, 2026**

*The above-named person is hereby issued this certificate  
for completing an allergen awareness training program  
recognized by the Massachusetts Department of Public Health  
in accordance with 105 CMR 590.009(G)(3)(a).  
This certificate will be valid for five (5) years from date of completion.*

Issued By:



**AHBC**  
Berkshire

Area Health Education Center  
Pittsfield, Massachusetts

[www.nabodallergytraining.org](http://www.nabodallergytraining.org)



# CERTIFICATE

**Vidhu Nambiar**

for successfully completing the standards set forth for the

## Food Protection Manager

which is accredited by the American National Standards Institute (ANSI) - Certificate for Food Protection (CFP)

Date Completed:	8/12/2021	Valid through:	8/12/2026
Learner reference:	86049	Course Reference:	105
Certificate #:	881434	Exam Form #:	37
Proctor Name:	ProctorU User	Exam Form Name:	Food Protection Manager 4A
Exam Location:	west roxbury, MA	Status:	Passed



The Always Food Safe Company  
899 Montreal Circle, St. Paul, 55102  
www.alwaysfoodsafecom

Nick Eastwood  
President  
The Always Food Safe Company



### **Cakes / Cupcakes / Muffins / Bundt Cakes**

1. Vanilla Cake / Cupcake 2
2. Chocolate Cake / Cupcake 2
3. Blueberry Cake / Muffin with Cinnamon Streusel 2
4. Chocolate Chip Cupcakes 3
5. Chocolate Chip Muffin 4
6. Vanilla Pound Cake / Bundt 4
7. Raspberry Pound Cake / Bundt 5
8. Lemon Pound Cake / Bundt 5

### **Frostings**

#### **Summary of Test Results**

1. Cacao Buttercream (Chocolate Buttercream) 6
2. Vanilla Buttercream 6
3. Lemon Buttercream 7
4. Raspberry Buttercream 7
5. Low Sugar Vanilla Buttercream 7
6. Coffee Buttercream 8
7. Cacao-Peanut Butter Buttercream (Chocolate-Peanut Butter Buttercream) 8
8. Strawberry Buttercream 8
9. Cherry Buttercream 9
10. Mocha Buttercream 10

### **Cookies**

1. Chocolate chip cookies 11
2. Raspberry & white chocolate chip cookies 11
3. Snickerdoodles 11

### **Lab Results**

12

13





# Cakes / Cupcakes / Muffins / Bundt Cakes

## 1. Vanilla Cake / Cupcake

This makes one 8 inch layer or 18 cupcakes. Use these ratios.

300g organic all-purpose flour  
200g organic sugar  
160g organic whole milk  
125g organic salted butter, softened  
3 organic large eggs  
1 tsp vanilla extract  
2 tsp baking powder

1. Cream the butter and sugar until fluffy. Gradually add the eggs, vanilla and mix.
2. In a separate bowl, whisk the flour and baking powder, then fold half into the butter. Add in the milk, then the remaining flour. Scrape the bottom of the bowl and mix once more. Pour into the prepared tin and smooth the top with a palette knife or spatula.
3. For cupcakes, bake for 18 min at 350F
4. For cakes, bakes for 50 min at 300F

## 2. Chocolate Cake / Cupcake

200g organic all-purpose flour  
100g organic cacao powder  
1 tsp kosher salt  
2 tsp baking soda  
1 tsp baking powder  
450g organic sugar  
2 large organic eggs  
1 tsp vanilla extract  
200g organic buttermilk or organic plain yogurt  
100g organic vegetable oil  
225g hot water

1. Preheat the oven to 320°F. Butter and line two 8-inch (20-cm) cake pan with paper, or two 6-inch cake pans, or line two 12-cup muffin tins with paper liners. Whatever pan size you choose, don't fill more than 2/3 full with batter.



2. Measure the dry ingredients, including the sugar, into a large mixing bowl and whisk with a balloon whisk to distribute the salt, baking soda, and baking powder evenly throughout the other dry ingredients.
3. In another bowl, whisk together the wet ingredients (except for the hot water). Once they are well whisked together, slowly whisk in the hot water.
4. Make a well in the center of the dry ingredients and pour half of the wet mixture. Starting in the middle of the bowl, whisk in a clockwise, circular motion. Don't switch direction or you'll end up with lumps. Gradually add the remaining wet ingredients until you have a smooth, liquid batter.
5. If you are making a large cake, pour the batter into your pan(s) right away and bake for 40 to 50 minutes until the top is springy to the touch and an inserted skewer comes out clean. If you are making cupcakes, scrape the batter into a container that will fit into your fridge and put a lid on top. Chill the batter for at least one hour. This will thicken it and make it easier to spoon into your cupcake liners. Bake the cupcakes for 18 to 20 minutes, until the tops are springy to touch and an inserted skewer comes out clean.

### 3. Blueberry Cake / Muffin with Cinnamon Streusel

#### Blueberry Muffins / Cake

360g organic all-purpose flour  
4 tsp baking powder  
1/4 tsp salt  
8 oz cream cheese, room temperature  
200g organic light brown sugar  
2 tsp vanilla extract  
2 large organic eggs  
240ml organic whole milk  
113g organic salted melted  
250g fresh organic blueberries

#### Cinnamon Streusel

60g organic all-purpose flour  
100g organic light brown sugar  
1/2 tsp cinnamon  
1/4 cup unsalted cold butter, cut into a few pieces (56g)



1. Preheat oven to 425°F. Line two 12 muffin pans with 24 muffin liners. Set aside.
2. In a small bowl, mix flour, baking powder, and salt until combined. Set aside.
3. In a large mixing bowl, using an electric mixer fitted with a paddle or whisk attachment, beat together cream cheese, brown sugar, and vanilla\* on medium speed until creamy for about 2 minutes. Add eggs, milk, and butter and mix until smooth and evenly combined. Add dry ingredients to wet ingredients and whisk slowly just until no lumps remain. Gently fold in blueberries. Set aside.
4. Streusel: In a small bowl, add flour, sugar, cinnamon, and butter. Mix together with your fingers until you have a crumbly mixture.
5. Spoon batter into the prepared liners until 3/4 to almost full and sprinkle with the streusel evenly. Bake at 425°F for 5 minutes then lower the temperature to 350°F and bake additional 13-15 minutes or until a toothpick in the center comes out clean. Let cool to room temperature before serving.

#### 4. Chocolate Chip Cupcakes

Use the same recipe as in (1). Add ½ cup of mini chocolate chips for 18 cupcakes.

#### 5. Chocolate Chip Muffin

375g organic all-purpose flour  
3 tsp baking powder  
1/4 tsp baking soda  
1 teaspoon ground cinnamon  
80g organic salted butter, melted and slightly cooled  
80ml organic vegetable oil  
200g organic granulated sugar  
2 large organic eggs, at room temperature  
80g organic whole milk yogurt, at room temperature  
240ml organic whole milk, at room temperature  
1 tsp pure vanilla extract  
270g organic semi-sweet chocolate chips  
coarse sugar for sprinkling

1. Preheat oven to 425°F . Generously grease a jumbo 6-count muffin pan with butter or nonstick spray (nonstick spray recommended) or line with muffin liners. Set aside.
2. Whisk the flour, baking powder, baking soda, salt, cinnamon, and nutmeg together in a large bowl. Set aside.



3. Whisk the melted butter, oil, sugar, and eggs together until combined. Then whisk in the sour cream, milk, and vanilla extract. Mixture will be pale yellow. Pour wet ingredients into dry ingredients and fold together with a rubber spatula or wooden spoon until completely combined. Use a whisk to rid any large lumps of flour, if needed. Avoid overmixing. The batter will be thick. Fold in the chocolate chips.
4. Divide batter between each muffin cup, filling all the way to the top. Sprinkle with coarse sugar (for added crunch). Bake at 425°F for 5 minutes, then, keeping the muffins in the oven, reduce the oven temperature to 350°F and continue to bake for 25-26 minutes until the tops are lightly golden brown and centers are set. Stick a toothpick in the center of a muffin to test for doneness. If it comes out clean, the muffins are done.

## 6. Vanilla Pound Cake / Bundt

230g organic salted butter  
188g organic all-purpose flour  
125g organic granulated sugar  
1/2 tsp baking powder  
4 large organic eggs  
1 and 1/2 tsp vanilla extract

Cream the butter and sugar until fluffy. Gradually add the eggs, vanilla and mix. In a separate bowl, whisk the flour and baking powder, then fold into the butter. Pour into the prepared tin and smooth the top with a palette knife or spatula. Bake at 300F for 40 min.

## 7. Raspberry Pound Cake / Bundt

Use the same recipe as in (6). Fold in 1/2 cup organic fresh raspberries.

## 8. Lemon Pound Cake / Bundt

Use the same recipe as in (6). Add juice from 3-4 lemons.





# Frostings

## Summary of Test Results

	Frosting	pH	Aw	Comments
1	Cacao Buttercream	-	0.82	
2	Vanilla Buttercream	-	0.81	
3	Lemon Buttercream	2.78	-	
4	Raspberry Buttercream	2.69	-	
5	Low Sugar Vanilla Buttercream	3.73	-	
6	Coffee Buttercream	-	0.82	
7	Peanut Butter & Cacao Buttercream	-	0.80	
8	Strawberry Buttercream	-	-	Strawberries have lower pH than raspberries and hence we expect that a pH test of this recipe would be similar or lower than (4) above.
9	Cherry Buttercream	-	-	Cherries have similar pH as raspberries and hence we expect that a pH test of this recipe would be similar to (4) above.
10	Mocha Buttercream	-	-	This recipe is a combination of (1) and (6) and hence we expect that it will have Aw of about 0.82



## 1. Cacao Buttercream (Chocolate Buttercream)

112g organic salted butter (softened),  
455g organic powdered sugar  
40g organic cacao powder  
37g (3 tbsp) organic heavy cream  
4g (1 tsp) pure vanilla extract

Beat butter and sugar in a stand mixer. Add the rest of the ingredients and beat for 3-5 min until desired consistency. If refrigerated, bring to room temperature and beat again until desired consistency.

## 2. Vanilla Buttercream

112g organic salted butter (softened),  
455g organic powdered sugar  
78g (75ml) cup organic heavy cream  
4g (1 tsp) pure vanilla extract  
4g salt

Beat butter and sugar in a stand mixer. Add the rest of the ingredients and beat for 3-5 min until desired consistency. If refrigerated, bring to room temperature and beat again until desired consistency.

## 3. Lemon Buttercream

112g organic salted butter (softened),  
381 g organic powdered sugar  
4g (1 tsp) pure vanilla extract  
46g (4 tbsp) lemon juice

Beat butter and sugar in a stand mixer. Add the rest of the ingredients and beat for 3-5 min until desired consistency. If refrigerated, bring to room temperature and beat again until desired consistency.

## 4. Raspberry Buttercream

112g organic salted butter (softened)  
120g organic powdered sugar  
20 g organic freeze dried raspberry  
3 tsp lemon juice  
1 tsp vanilla



Powder the freeze dried raspberries in a food processor. Beat butter and sugar in a stand mixer. Add the rest of the ingredients (including the powdered raspberries) and beat for 3-5 min until desired consistency. If refrigerated, bring to room temperature and beat again until desired consistency.

## 5. Low Sugar Vanilla Buttercream

112g organic salted butter (softened),  
150g organic powdered sugar  
2 tbsp organic whole milk Bulgarian yogurt  
2 tsp pure vanilla extract

Beat butter and sugar in a stand mixer. Add the rest of the ingredients and beat for 3-5 min until desired consistency. If refrigerated, bring to room temperature and beat again until desired consistency.

## 6. Coffee Buttercream

112g organic salted butter (softened),  
455g organic powdered sugar  
37g (3 tbsp) organic heavy cream  
4g (1 tsp) pure vanilla extract  
4g organic instant coffee

Warm cream on stove top. Dissolve the instant coffee in this warmed cream. Allow to cool for a few minutes. Beat butter and sugar in a stand mixer. Add the rest of the ingredients (including the coffee and cream mixture) and beat for 3-5 min until desired consistency. If refrigerated, bring to room temperature and beat again until desired consistency.

## 7. Cacao-Peanut Butter Buttercream (Chocolate-Peanut Butter Buttercream)

112g organic salted butter (softened),  
455g organic powdered sugar  
40g organic cacao powder  
80g organic creamy peanut butter  
4 tbsp organic heavy cream  
1 tsp pure vanilla extract

Beat butter and sugar in a stand mixer. Add the rest of the ingredients and beat for 3-5 min until desired consistency. If refrigerated, bring to room temperature and beat again until desired consistency.



## 8. Strawberry Buttercream

112g organic salted butter (softened)  
120g organic powdered sugar  
20 g organic freeze dried strawberry  
3 tsp lemon  
1 tsp vanilla

Powder the freeze dried strawberries in a food processor. Beat butter and sugar in a stand mixer. Add the rest of the ingredients (including the powdered strawberries) and beat for 3-5 min until desired consistency. If refrigerated, bring to room temperature and beat again until desired consistency.

## 9. Cherry Buttercream

112g organic salted butter (softened)  
120g organic powdered sugar  
20 g organic freeze dried cherry  
3 tsp lemon  
1 tsp vanilla

Powder the freeze dried cherries in a food processor. Beat butter and sugar in a stand mixer. Add the rest of the ingredients (including the powdered cherries) and beat for 3-5 min until desired consistency. If refrigerated, bring to room temperature and beat again until desired consistency.

## 10. Mocha Buttercream

112g organic salted butter (softened),  
455g organic powdered sugar  
36g organic cacao powder  
4g instant organic coffee powder  
3 tbs organic heavy cream  
1 tsp pure vanilla extract

Warm cream on stove top. Dissolve the instant coffee in this warmed cream. Allow to cool for a few minutes. Beat butter and sugar in a stand mixer. Add the rest of the ingredients (including the coffee and cream mixture) and beat for 3-5 min until desired consistency. If refrigerated, bring to room temperature and beat again until desired consistency.





# Cookies

## 1. Chocolate chip cookies

3 cups organic all-purpose flour  
1 cup organic salted butter  
3/4 cup organic white sugar  
3/4 cup packed organic brown sugar  
2 large organic eggs  
2 tsp vanilla extract  
1 tbsp baking powder  
2 tsp hot water  
1.5 cups organic semi-sweet chocolate chips

1. Mix flour and baking powder
2. Add white sugar to melted butter and mix with hand held mixer
3. Add brown sugar to (2)
4. Beat eggs. Add vanilla to eggs.
5. Combine everything so far and mix. Add hot water and mix. Finally fold in the chocolate chips.
6. Arrange on a baking pan. Bake at 350F for 10 min.

## 2. Raspberry & white chocolate chip cookies

3 cups organic all-purpose flour  
1 cup organic salted butter  
1.25 cup organic white sugar  
  
2 large organic eggs  
2 tsp vanilla extract  
1 tbsp baking powder  
1 cup whole dried or fresh organic raspberries (cut in small pieces)  
1 cup organic white chocolate chips

1. Mix flour and baking powder
2. Add sugar to melted butter and mix with hand held mixer
3. Beat eggs. Add vanilla to eggs.
4. Combine everything so far and mix. Fold in the chocolate chips and raspberries.
5. Arrange on a baking pan. Bake at 350F for 12 min.



### 3. Snickerdoodles

375g organic all-purpose flour  
2 tsp baking powder  
1 and 1/2 teaspoons ground cinnamon  
230g salted organic butter, softened to room temperature  
267g granulated sugar  
1 large organic egg + 1 large organic egg yolk, at room temperature  
2 tsp vanilla extract

#### Topping

70g granulated sugar  
1 tsp ground cinnamon

1. Mix flour, baking powder, and cinnamon.
2. Add sugar to melted butter and mix with hand held mixer
3. Beat eggs. Add vanilla to eggs.
4. Combine everything so far and mix.
5. Arrange on a baking pan. Top with a mix of granulated sugar and cinnamon. Bake at 350F for 12 min.



## Lab Results

Tests were conducted by Treifa Labs. These are the reports.





Trelfa Labs, Inc.  
 6 Merrill Street Unit 4  
 Salisbury, MA 01952  
 978-255-4355  
 www.trelfalabs.com  
 MA DAIRY LAB #0023

Vidhu Nambiar

10 Dent St #1  
 W Roxbury, MA 02132

Report Date: 09/03/2021  
 Batch: 2942  
 Received: 09/03/2021  
 Started: 09/03/2021  
 Completed: 09/03/2021

**UNCERTAINTIES OF MEASUREMENT AVAILABLE UPON REQUEST**

Trelfa Labs, Inc. is an ISO 17025 Accredited Laboratory.  
 Misc. Additional Information: ND=Not Detected, LE=Laboratory Error, TNTC=Too Numerous to Count  
 Sensory Key: 1=poor/inferior 2=marginal/fair 3=acceptable/fairly good 4=typical/good 5=excellent

Sample ID/Description	Lot Number	pH (Per SmpI)	Water Activity (Per SmpI)
12173 - Cacao Buttercream	1		0.82
12174 - Vanilla Buttercream	2		0.81
12175 - Lemon Buttercream	3	2.78	

\_\_\_\_\_  
 Laboratory Director, Electronic Signature

Note: Methods available upon request. All methods comply with AOAC Standards or are part of the USDA BAM. The analytical results pertain only to the submitted sample and may not be construed as an endorsement of the sampling method employed.







Trelfa Labs, Inc.  
6 Merrill Street Unit 4  
Salisbury, MA 01952  
978-255-4355  
www.trelfalabs.com  
MA DAIRY LAB #0023

Vidhu Nambiar

10 Dent St #1  
W Roxbury, MA 02132

Report Date: 09/10/2021  
Batch: 2981  
Received: 09/10/2021  
Started: 09/10/2021  
Completed: 09/10/2021

**UNCERTAINTIES OF MEASUREMENT AVAILABLE UPON REQUEST**

Trelfa Labs, Inc. is an ISO 17025 Accredited Laboratory.  
Misc. Additional Information: ND=Not Detected, LE=Laboratory Error, TNTC=Too Numerous to Count  
Sensory Key: 1=poor/inferior 2=marginal/fair 3=acceptable/fairly good 4=typical/good 5=excellent

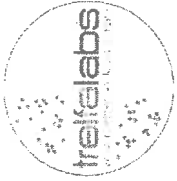
Sample ID/Description	Lot Number	pH (Per Smp)
12347 - Raspberry Buttercream	9/8/2021	2.69
12348 - Low Sugar Vanilla Buttercream	9/8/2021	3.73

*[Handwritten signature]*

\_\_\_\_\_  
Laboratory Director, Electronic Signature

Note: Methods available upon request. All methods comply with AOAC Standards or are part of the USDA BAM. The analytical results pertain only to the submitted sample and may not be construed as an endorsement of the sampling method employed.





Trefa Labs, Inc.  
 6 Merrill Street Unit 4  
 Salisbury, MA 01952  
 978-255-4355  
 www.trefalabs.com  
 MA DAIRY LAB #0023

Vidhu Nambiar

10 Dent St #1  
 W Roxbury, MA 02132

Report Date: 09/15/2021  
 Batch: 3015  
 Received: 09/15/2021  
 Started: 09/15/2021  
 Completed: 09/15/2021

**UNCERTAINTIES OF MEASUREMENT AVAILABLE UPON REQUEST**

Trefa Labs, Inc. is an ISO 17025 Accredited Laboratory.  
 Misc. Additional Information: ND=Not Detected, LE=Laboratory Error, TNTC=Too Numerous to Count  
 Sensory Key: 1=poor/inferior 2=marginal/fair 3=acceptable/fairly good 4=typical/good 5=excellent

Sample ID/Description	Lot Number	Water Activity (Per Smpl)
12526 - Salted Caramel Buttercream	Not Received	Not Received
12527 - Coffee Buttercream	9/14/2021	0.82
12528 - Peanut Butter & Cacao Buttercream	9/14/2021	0.80

Laboratory Director, Electronic Signature

Note: Methods available upon request. All methods comply with AOAC Standards or are part of the USDA BAM. The analytical results pertain only to the submitted sample and may not be construed as an endorsement of the sampling method employed.



**Vegan Cakes / Cupcakes**

- 1. Vanilla Cake 2
- 2. Chocolate Cake 1 2
- 3. Chocolate Cake 2 3

**Vegan Frostings**

- 1. Chocolate 4
- 2. Vanilla 4
- 3. Coffee 4
- 4. Chocolate-Peanut Butter 5
- 5. Mocha 5
- 6. Lemon 5
- 7. Raspberry 6



# Vegan Cakes / Cupcakes

## 1. Vanilla Cake

- 1 ¾ cups all purpose flour
- 1 cup granulated sugar
- 1 tsp baking soda
- 1/2 tsp salt
- 1 cup soy milk or almond milk
- 2 tsp vanilla
- 1/3 cup canola oil
- 1 tbsp apple cider vinegar

Sift together the flour, sugar, baking soda and salt. Add the oil, vanilla, vinegar, and milk. Mix together until smooth.

For cake, bake 350F for 30 min; For cupcake, bake 350 F for 17 min

## 2. Chocolate Cake 1

- 1 cup unsweetened almond milk OR soy milk
- 1 tablespoon apple cider vinegar
- 2 cups all purpose flour
- 1 ¾ cups granulated sugar
- ¾ cup cocoa / cacao powder
- 2 teaspoons baking powder
- 1 ½ teaspoons baking soda
- 1 teaspoon salt
- ½ cup canola oil
- ⅔ cup unsweetened applesauce
- 1 tablespoon pure vanilla extract
- 1 cup boiling water

Measure 1 cup unsweetened almond milk and add the tablespoon of vinegar to it. Stir slightly and set aside to curdle.

In a large bowl, add the flour, sugar, cocoa powder, baking powder, baking soda and salt. Whisk well to combine.

Now add the oil, applesauce, vanilla and almond milk/vinegar mixture. Mix on medium speed until well combined.

Lower the speed and carefully pour in the boiling water, continuing to mix into the cake batter until combined.





For cake, bake 350F for 30 min; For cupcake, bake 350 F for 17 min

### 3. Chocolate Cake 2

1 ½ cups all-purpose flour  
1 cup white sugar  
¼ cup cocoa / cacao powder  
1 teaspoon baking soda  
½ teaspoon salt  
⅓ cup canola oil  
1 teaspoon vanilla extract  
1 teaspoon apple cider vinegar  
1 cup water

Sift together the flour, sugar, cocoa, baking soda and salt. Add the oil, vanilla, vinegar and water. Mix together until smooth.

For cake, bake 350F for 30 min; For cupcake, bake 350 F for 17 min



# Vegan Frostings

All the recipes below use organic shortening. I will use either Melt Plant Butter or Spectrum Organic Vegetable Shortening depending on customer preference.

## 1. Chocolate

112g organic shortening  
455g organic powdered sugar  
40g organic cacao powder  
1-3 tbsp apple cider vinegar  
4g (1 tsp) organic vanilla extract

Beat shortening and sugar in a stand mixer. Add the rest of the ingredients and beat for 3-5 min until desired consistency. To achieve desired consistency, beat longer in the stand mixer and add 1-3 tbsp apple cider vinegar if necessary. If refrigerated, bring to room temperature and beat again until desired consistency.

## 2. Vanilla

112g organic shortening  
455g organic powdered sugar  
1-3 tbsp apple cider vinegar  
4g (1 tsp) organic vanilla extract  
4g salt

Beat shortening and sugar in a stand mixer. Add the rest of the ingredients and beat for 3-5 min until desired consistency. To achieve desired consistency, beat longer in the stand mixer and add 1-3 tbsp apple cider vinegar if necessary. If refrigerated, bring to room temperature and beat again until desired consistency.

## 3. Coffee

112g organic shortening  
500g organic powdered sugar  
1-3 tbsp apple cider vinegar  
3 tbsp water  
4g (1 tsp) organic vanilla extract  
4g organic instant coffee

Warm water on stove top. Dissolve the instant coffee in this warmed water. Allow to cool for a few minutes. Beat shortening and sugar in a stand mixer. Add the rest of the ingredients (including the coffee mixture) and beat for 3-5 min until desired consistency. To achieve desired



consistency, beat longer in the stand mixer and add 1-3 tbsp apple cider vinegar if necessary. If refrigerated, bring to room temperature and beat again until desired consistency,

#### **4. Chocolate-Peanut Butter**

112g organic shortening  
455g organic powdered sugar  
40g organic cacao powder  
80g organic creamy peanut butter  
1-3 tbsp apple cider vinegar  
1 tsp organic vanilla extract

Beat shortening and sugar in a stand mixer. Add the rest of the ingredients and beat for 3-5 min until desired consistency. To achieve desired consistency, beat longer in the stand mixer and add 1-3 tbsp apple cider vinegar if necessary. If refrigerated, bring to room temperature and beat again until desired consistency.

#### **5. Mocha**

112g organic shortening  
500g organic powdered sugar  
36g organic cacao powder  
4g instant organic coffee powder  
1-3 tbsp apple cider vinegar  
3 tbsp water  
1 tsp organic vanilla extract

Warm water on stove top. Dissolve the instant coffee in this warmed water. Allow to cool for a few minutes. Beat shortening and sugar in a stand mixer. Add the rest of the ingredients (including the coffee) and beat for 3-5 min until desired consistency. If refrigerated, bring to room temperature and beat again until desired consistency.

#### **6. Lemon**

112g organic shortening  
381 g organic powdered sugar  
4g (1 tsp) organic vanilla extract  
46g (4 tbsp) organic lemon juice

Beat shortening and sugar in a stand mixer. Add the rest of the ingredients and beat for 3-5 min until desired consistency. If refrigerated, bring to room temperature and beat again until desired consistency.



## 7. Raspberry

112g organic shortening  
120g organic powdered sugar  
20 g organic freeze dried raspberry  
3 tsp organic lemon juice  
1 tsp vanilla

Powder the freeze dried raspberries in a food processor. Beat shortening and sugar in a stand mixer. Add the rest of the ingredients (including the powdered raspberries) and beat for 3-5 min until desired consistency. If refrigerated, bring to room temperature and beat again until desired consistency.





RESIDENTIAL KITCHEN INSPECTION REQUEST

DATE 3/15/2021 Residential Kitchen  
 PERMIT # 4562200  
 D/B/A Ulli's Oil Mill  
 ADDRESS 101 West Newton Street  
 OWNER/OPERATOR Ulrike Shtey  
 BUS. # 646-206-9081 ALT # \_\_\_\_\_

APPLICATION FILED YES  NO \_\_\_\_\_  
 PLAN REVIEW APPROVED YES  NO \_\_\_\_\_  
 FEE PAID YES  NO \_\_\_\_\_  
 EMAIL ADDRESS YES  NO \_\_\_\_\_  
 APPROVAL LETTER FROM PROPERTY OWNER \_\_\_\_\_  
 CONDO ASSOCIATION YES  NO \_\_\_\_\_  
 OCCUPANCY/INSPECTION CERTIFICATE YES  NO \_\_\_\_\_  
 FOOD ALLERGEN CERTIFICATION YES  NO \_\_\_\_\_ N/A   
 FOOD SAFETY CERTIFICATION YES  NO \_\_\_\_\_ N/A   
 FEDERAL TAX ID YES  NO \_\_\_\_\_ N/A \_\_\_\_\_

TYPE OF ESTABLISHMENT (CIRCLE):

FOOD SERVICE W/T.O., FOOD SERVICE W/SEATS, RETAIL FOOD W/T.O., RETAIL FOOD  
RESIDENTIAL KITCHEN, CATERER, DAYCARE (SNACKS/FOODSERVICE), CHILD/ELDERLY



City of Boston  
 Inspectional Services  
 617-635-5300

Date: 3/15/2021 2:06 PM  
 Cashier: 05130 Batch: 71973  
 Office: ISD Train #: 8

Receipt #: 02986032

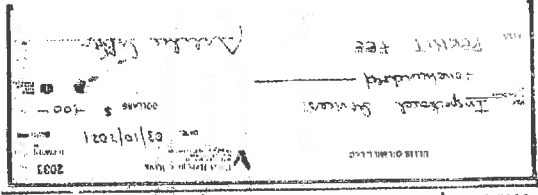
Permit #: Ullis Oilmill LLC  
 Name: RK 161 West Newton St. Boston

150

Payment Total: \$100.00

Transaction Total: \$100.00  
 Check Tended: \$100.00

Checks presented:



Thank you for your payment.  
 Have a Nice Day!

www.cityofboston.gov/isd/

\*\*\*\* DUPLICATE \*\*\*\*

\*\*\*\* DUPLICATE \*\*\*\*





# INSPECTORIAL SERVICES DEPARTMENT

## Residential Retail Kitchen Application

Name of Business: Ulli's Oil Mill LLC

Name of Applicant: Ulrike Sitter

Address of Residential Kitchen: 161 West Newton Street, 02118 Boston, MA

Phone Number: 646-206-9681 Email: U.sitter@gmail.com

In accordance with 105 CMR 590.000, Minimum Standards for Food Establishments, Chapter X, Federal Food Code 2013 / 2015 supplement, please be advised that **only Non-TCS foods (Time/Temperature Controlled Foods for Safety) and/or foods that do not require refrigeration may be prepared in or distributed from a residential kitchen** (i.e., baked goods, confectioneries, jams, jellies (excludes sugar free), cakes and cookies for sale to the public.

Please submit the following information with your application form:

- A proposed list of food(s) intended to be prepared or distributed. *(Please use the attached sheet).*
- A sketch of the proposed kitchen, preparation and storage areas drawn to scale (min. 11x17 in size.)
- Day and hours of operation
- Attach a sample product label (requirements as defined by 105 CMR 520.00)
- Proof of zoning approval
- Certification as food protection manager by passing a test that is part of an accredited program recognized by the Department of Public Health as well as a certificate in Food Allergen Awareness Training.
- Only immediate family members residing in the household may prepare food for retail sale in an approved residential kitchen.
- Pets may be present on the premises, but must be kept out of the food preparation and dining area. **Are there pets on site?** YES  NO

\*\*\*Owner/Operator must allow the ISD/Health Division to conduct inspections during business hours.

If not operating during our normal business hours of 8:00 am - 4:00 pm. After hour inspections will need to be conducted.

Ulrike Sitter

February 26, 2021

Applicant Signature

Date

Tax ID (or SS#): 358-41-6802





1. **Food Products:** Food products made in residential kitchens may not be sold-out-of-state. (The FDA does not recognize foods prepared in a residential kitchen as an approved source, therefore all ingredients used in the product must be obtained from such an entity).

a. Please provide a list of the sources for all ingredients used.

Pumpkin seeds from stonybrook, Geneva, NY

Stuart Farr Hudson hops & grains, Ancromdale, NY

- b. Describe where the food and the ingredients will be stored. Ingredients must be stored separately from "private use" foods.

In storage area in production room

Where? 1st floor Basement?  
(Basement level)

2. **Hand and Ware-Washing:** The kitchen sink may be used for food preparation and ware-washing if a double sink for batch ware washing, provided it is cleaned and sanitized prior to and between use. It may NOT be used for hand-washing after toilet use.

a. How will sinks be set up for hand-washing?

Separate toilet with warm/cold hand washing sink

- b. How will sinks be set up for ware-washing? *3-bay sinks are required to wash, rinse and sanitize all cookware.*

Have a hot/cold water kitchen sink but only 1 compartment; dishwasher to sanitize in

Labeling - ensure (send copy)



- c. Which type of sanitizer will be used?  Bleach or  Quaternary Ammonium Solution.  
 50-200 ppm (not getting a test kit)  
 (recomm)

- d. Describe food contact surfaces and how they will be cleaned and sanitized.  
 Wiped with bleach solution.

- e. Where will soiled equipment be stored prior to washing? Please describe:  
 Next to sink on kitchen surface

**Domestic Dishwasher** A domestic dishwasher may be used in an approved Residential Retail Kitchen provided the operator can demonstrate it has the capability to maintain a minimum of 150°F after the final rinse cycle. An irreversible thermometer or a heat thermal label may be utilized. Temperature log records would be required to be kept on file for 30 days.

**NOTE:** The use of brokers, wholesalers and warehouses by Residential Retail Kitchen operators to store, sell and distribute foods prepared in approved residential kitchens is prohibited. Wholesale operations (selling to retail stores, restaurants etc.) require a food processor license obtained from the State of MA Food Protection Program. Phone number (617) 983-6770. Website: [www.gov/dph/fpp](http://www.gov/dph/fpp)

List of products, ingredients (In order of predominance by weight), and the location & name of the establishment where sold

Pumpkin seed oil	} ingredient	Sold at
Pumpkin protein		
Raps oil	} ingredient	Russ & Daughter, NY Aquavit, NYC
Pumpkin seed		
Rape seed	} ingredient	Russ & Daughter, NYC Aquavit NYC

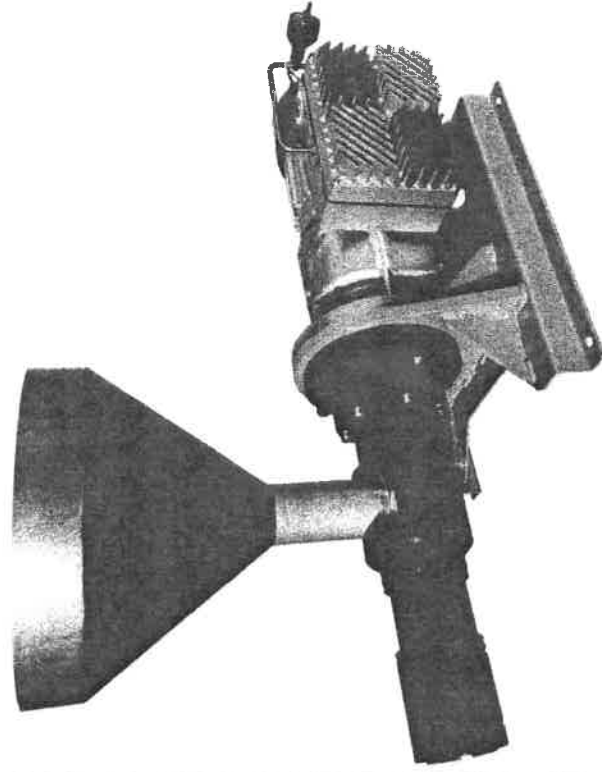
Submit Form

1010 Massachusetts Ave., Boston, MA 02118 • Email: [ISDHealth@boston.gov](mailto:ISDHealth@boston.gov) • Website: [Boston.gov/ISD](http://Boston.gov/ISD) • Phone (617) 635-5326 • Fax (617) 635-5388

Days/hrs of operation?  
 Submit: ?







## KK Oil Prince

Small commercial press  
 Maximum throughput  
 15kg/35lbs seed per hour  
 (based on canola/rapeseed)

	KK Oil Prince
Motor power	1.5kW/2HP
Continuously variable speed	15-50 rpm
Voltage	230/240V single phase
Dimensions (L x W x H)	900x250x450mm / 36"x10"x18"
Weight	59Kg / 125lbs
Typical running power	0.8kW
Application	Rapeseed, Canola, Mustard, Sunflower, Soybean, Linseed, Camelina, Pumpkin Seed, Poppy Seed, Niger seed, Sacha Inchi, Rubberseed, Loofah, Potato Chips, Kahai, Hemp, Safflower, Marula, Black Cumin, MilkThistle, Chia, Candlenut, Moringa, Soldier Fly Larvae, Hazelnut, Apple Seed, Shea Nut, Sesame, Peanut, Jatropha/Physic Nut, Walnut, Argan, Cottonseed, Macadamia, Jojoba
Tools, accessories and options	Standard: Nozzle set, preheater, oil collection tray, tools. Optional: Digital heater control, several special press screws for different seeds, special barrels for low and high oil seeds, hopper stirrer to reduce bridging. Any changes as needed.

These are some of the seeds our customers are pressing, more on request – please ask



**From:** Thomas McAdams thomas.mcadams@boston.gov  
**Subject:** Re: Boston Residential Kitchen Application2 23 21.pdf  
**Date:** February 26, 2021 at 1:39 PM  
**To:** Ulrike Sitter usitter@googlemail.com



Please drop whatever documents you have that will accomplish the needed documents. What we are trying to determine is the layout with equipment shown on the drawing.

On Fri, Feb 26, 2021 at 1:35 PM Ulrike Sitter <[usitter@googlemail.com](mailto:usitter@googlemail.com)> wrote:  
Great, thank you.

So shall I drop off the original architect plan with my to scale drawn in Olipress?

Did you receive the 2 filled out PDFs from me?

Have a nice weekend,  
Ulri

Sent from my iPhone

On Feb 26, 2021, at 1:31 PM, Thomas McAdams <[thomas.mcadams@boston.gov](mailto:thomas.mcadams@boston.gov)> wrote:

Thank you for the email. You can drop M-F between 8-4pm. Please provide all documents mentioned to properly assess. Please use this email as confirmation. When you enter 1010, you will need a mask, show the security officers this email and you may proceed to the 4th floor to drop off. No in person review will be performed. The plans,docs submitted will be reviewed and you will be given feedback on the submission.

Thanks,  
Tom

On Fri, Feb 26, 2021 at 11:14 AM Ulrike Sitter <[usitter@googlemail.com](mailto:usitter@googlemail.com)> wrote:  
Thomas,

Please see filled out form attached. I have issues with the pdf on my laptop and I did my best on my phone to fill it out.

I do not have a messy operation with lots of dirty dishes: I will take clean seeds, put them in the oilmill which extracts the oil which flows directly into a stainless steel container. The oil will naturally settle for 1-2 weeks before I fill the oil up in bottles. The leftover presscake I stone mill into protein powders.

Please call me with any questions.

Any chance I could drop off my drawing on Monday?

Thank you!

Ulri

Sent from my iPhone

Thomas J. McAdams - CP- FS

*Thomas J. McAdams*

Principal Health Inspector

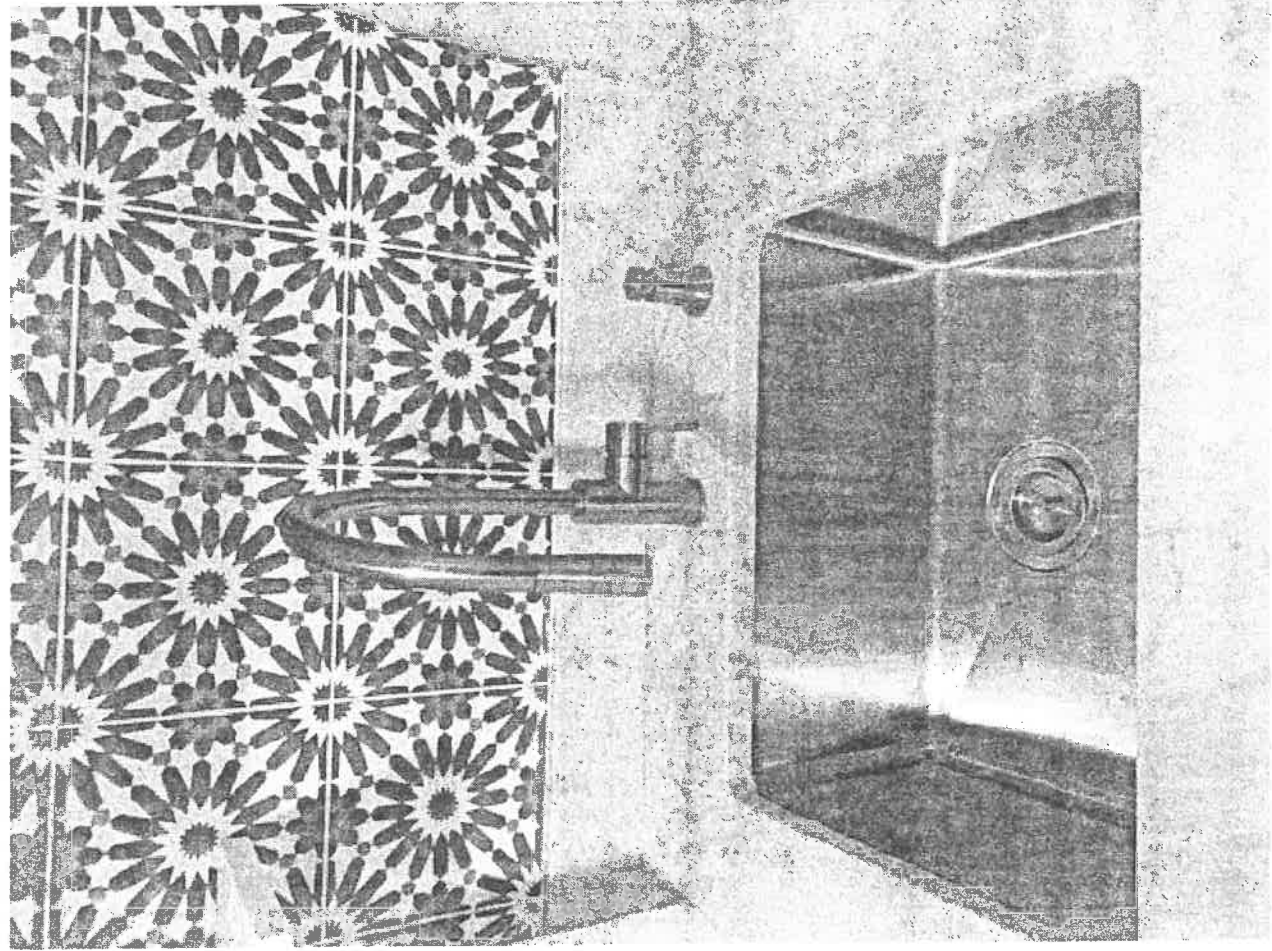
**To best access our services during COVID-19 please visit our [website](#)**

City of Boston/ISD

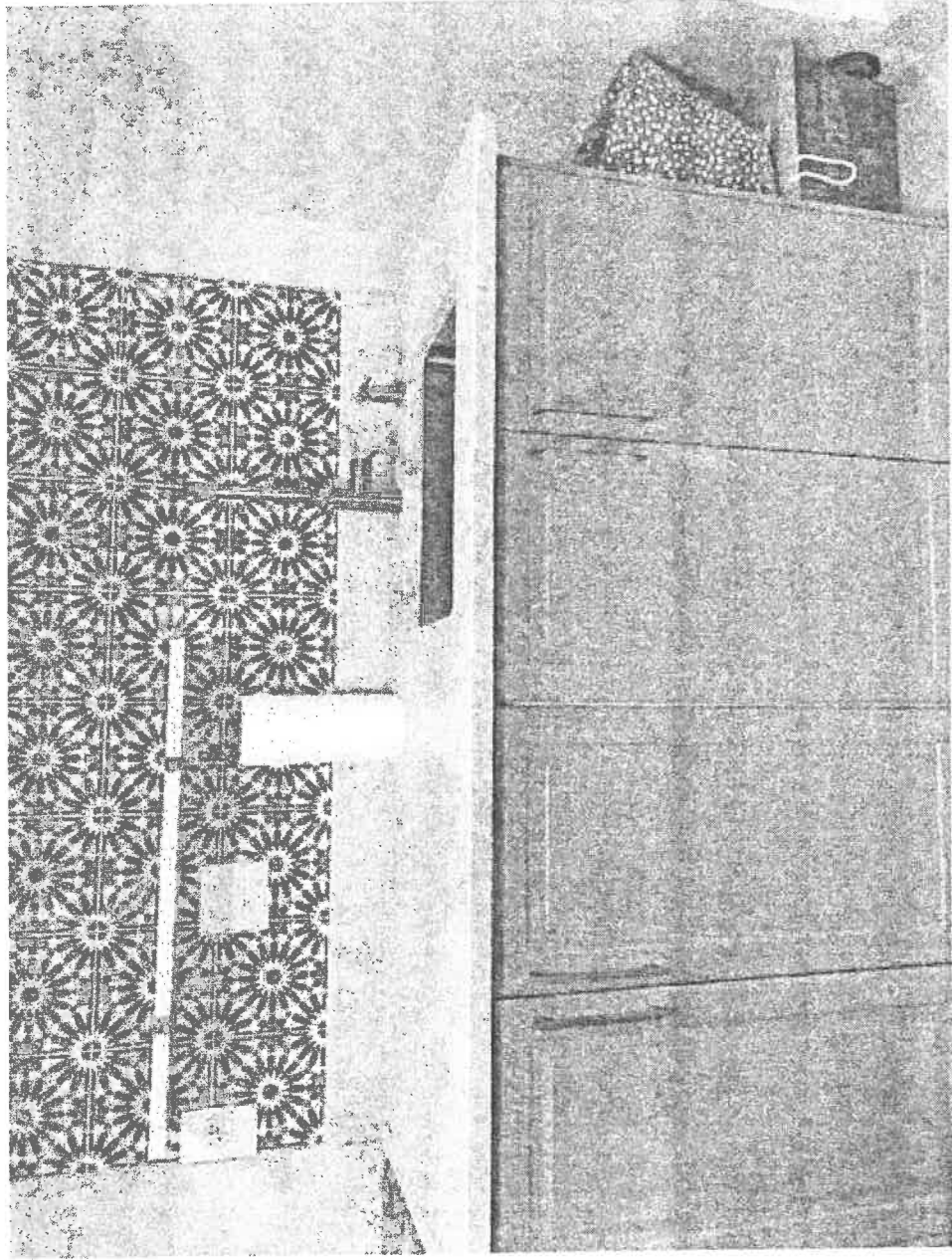
617-961-3293

[Thomas.McAdams@Boston.Gov](mailto:Thomas.McAdams@Boston.Gov)













BOSTON INSPECTORIAL SERVICES DEPARTMENT  
DIVISION OF HEALTH INSPECTIONS  
1010 MASSACHUSETTS AVENUE  
BOSTON, MA. 02118  
TEL. (617) 635-5326 FAX. (617) 635-5388

FOOD ESTABLISHMENT RESIDENTIAL COTTAGE FOOD PLAN REVIEW (105 CMR 590.000)

NAME OF BUSINESS ULRIKE SITTER BUSINESS OWNER ULLI'S OIL MILLS LLC  
ADDRESS 161 WEST NEWTON STREET

NEW REMODELED

TEL. NO. 646-206-7681 EMAIL vsitter@gmail.com

DAYS & HOURS OF OPERATION no demand MO-FR 8AM-3PM

CONSTRUCTION START DATE ASAP

BUSINESS OPENING DATE 9 April 1st 2021

STATE SANITARY CODE (105 CMR 590.000) PROVIDED  YES  NO  PENDING

CERTIFIED FOOD MANAGER & ALLERGEN CERTIFICATIONS (FC 2-102.11)  YES  NO  PENDING NAME Ulrike Sitter

ZONING/OCCUPANCY/APPROVALS (BUILDING & LICENSING DEPTS.)  YES  NO  PENDING

RESIDENTIAL USE ITEM (\*MUST MEET BLD REQUIREMENTS)  YES  NO  PENDING

LIST OF PRODUCTS TO BE PREPARED - PROVIDED FC 8-201.12  YES  NO  PENDING

VERIFICATION FOR NON-TCS FOODS - PROVIDED FC

(FOODS MUST MEET CRITERIA AS NOT REQUIRED FOR TIME TEMPERATURE CONTROL)

STANDARDIZED RECIPE(S) AND FLOW CHART PROVIDED  YES  NO  PENDING

PHYSICAL FACILITIES

NOT EXPOSED TO OPEN AIR & OUTLET OPENINGS PROTECTED FC 6-202.15  YES  NO  N/A

ENCLOSED KITCHEN, NO ACCESS UNNECESSARY PERSONS FC 2-103.11  YES  NO  N/A

WINDOWS & DOORS SCREENED FC 6-202.15  YES  NO  AIR CONDITIONER

FOOD PREP. AND WAREWASH AREAS LOCATED CK

IN A BASEMENT (S90.405) FC 3-305.12  YES  NO

ENVIRONMENTAL ENGINEER REPORT SUBMITTED  YES  NO  PENDING N/A

TYPE OF FINISH FLOOR MATERIAL FOOD PREP. AREA FC 6-201.11 QUARRY TILE CERAMIC TILE VCT TILE CONCRETE

TYPE OF FINISH WALL MATERIAL FOOD PREP. AREA FC 6-201.11 STAINLESS STEEL CERAMIC TILE FRP SHEETROCK

TYPE OF FINISH CEILING MATERIAL FOOD AREA FC 6-201.11 SHEETROCK VINYL FACED FRP METAL ENCLOSED N/A

LIGHT FIXTURES SHIELDED FOOD PREP. AREA FC 6-302.11  YES  NO  N/A

TOILET FACILITIES PROVIDED WITH HAND SINK FC 5-203.12  YES  NO  HOW MANY

ROOMS PROPERLY VENTILATED FC 6-304.11 & (BUILDING DEPT)  YES  NO

STORAGE FOR PERSONAL ITEMS PROVIDED FC 6-403.11 & 6-305.11  YES  NO  LOCATION Other areas of building

LOCATION FOOD STORAGE ROOMS FC 3-305-07  YES  NO  1<sup>st</sup> FLOOR  2<sup>nd</sup> FLOOR  OTHER

FINISHED FOOD STORAGE ROOM/ APPROVED STORAGE AREAS

ELEVATED SHELVING PROVIDED FC 3-305.11, 305.12, 307.11  YES  NO

TYPE OF OUTSIDE RUBBISH AND GREASE

CONTAINER(S) FC 5-501.13-17

TYPE OF SURFACE LOCATED ON FC 5-501.15

CONCRETE DUMPFESTER VERMIN PROOF BARRELS  
CONCRETE ASPHALT OTHER

PLUMBING, HAND AND WARE WASH FACILITIES

SEPARATE HAND WASH SINK PROVIDED IN FOOD PREP. /

WARE WASH /TOILET AREAS FC 5-203.11  YES  NO  HOW MANY 2 N/A

FOOD PREP SINK PROVIDED FC 3-302.15  YES  NO  HOW MANY N/A

THREE POT WASH SINKS PROVIDED WITH DRAIN BOARDS FC 4-301.11  YES  NO  HOW MANY N/A  
(MIN. TWO (2) COMPARTMENTS REQUIRED DETERGENT NO RINSE SANITIZER IF LIMITED BATCH)

ADEQUATE STORAGE FOR CLEAN / SOILED EQUIPMENT  YES  NO  N/A

TYPE OF DISHWASHER PROVIDED FC 4-501.14

WASH TEMP 150 FINAL RINSE TEMP 150

COMMERCIAL RESIDENTIAL (Sink compartment size) N/A

MANUFACTURER KOHLER

APPROVED BACKFLOW PREVENTER INSTALLED FC 5-203.14  YES  NO  N/A

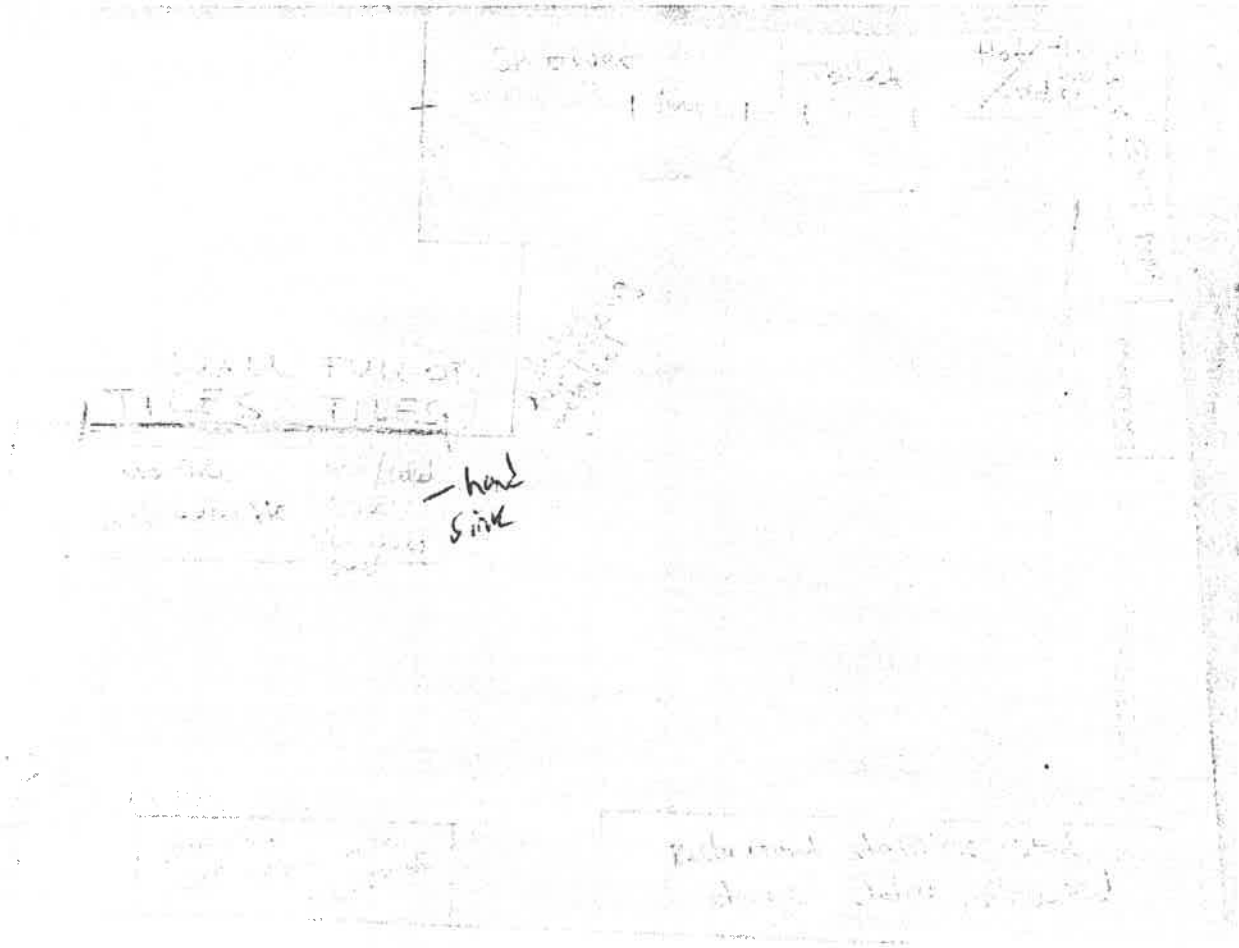
MOP WATER DISPOSAL PROVIDED /SEPARATED FC 5-203.13

ADEQUATE, APPROVED SEWAGE DISPOSAL FC 5-403.11  YES  NO

CHEMICAL STORAGE FC 7-201.11  YES  NO  LOCATION



Basement  
LEVEL



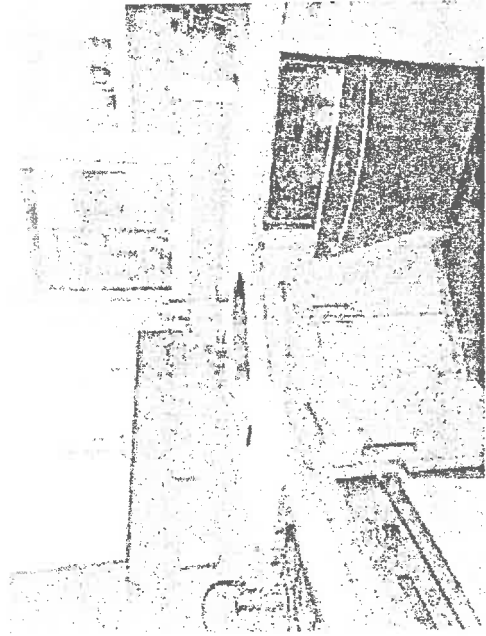
~~A~~ K (A)

**APPROVED**

MAR 9 9 2021

INSPECTION SERVICES  
Department  
North Carolina

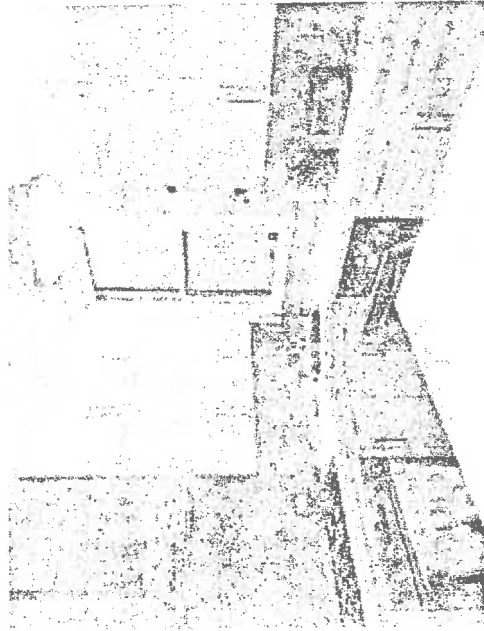




(Kitchen Area)

Residential Kitchen - 161 West Newton St. Boston  
pic of Bosch dishwasher and handsink  
in 1st floor kitchen area.





(Kitchen Area)





City of Boston  
Mayor Martin J. Walsh  
Board of Appeal

## DECISION OF THE BOARD ON THE APPEAL OF

October 20, 2020  
DATE

Ulrike Street

to vary the terms of the Boston Zoning Code, under Statute 1956, Chapter 665, as amended, Section 8, at premises:

161 West Newton Street, Ward 04

For the terms of the Boston Zoning Code (see Acts of 1956, c. 665) in the following respect:

Violation	Violation Description	Violation Comments
Article 54 Section 8	Use Regulations	Use : Oilseed Processing Operation : Forbidden

**Purpose:** Allow a tiny espresso in the Garden Level of our Single Family Townhouse. For food and beauty oil. Timest scale. No noise, no smell, no delivery disturbance of neighbors. I am a stay at home mum. Existing double sink, extra entrance, window, ventilation system, own bathroom, separate door in place. E- Plans

In his formal appeal, the Appellant states briefly in writing the grounds of and the reasons for his appeal from the refusal of the Building Commissioner, as set forth in papers on file numbered BOA-1090161 and made a part of this record.

In conformity with the law, the Board mailed reasonable notice of the public hearing to the petitioner and to the owners of all property deemed by the Board to be affected thereby, as they appeared on the then most recent local tax lists, which notice of public hearing was duly advertised in a daily newspaper published in the City of Boston, namely:

THE BOSTON HERALD on Tuesday, September 22, 2020

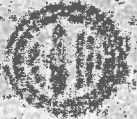
The Board took a view of the petitioner's land, examined its location, layout and other characteristics.

The Boston Planning & Development Agency was sent notice of the appeal by the Building Department and the legal required period of time was allotted to enable the BPLA to render a recommendation to the Board, as prescribed in the Code.

After bearing all the facts and evidence presented at the public hearing held on Thursday, October 15, 2020 and discussed again, on Tuesday, October 20, 2020 in accordance with notice and advertisement aforementioned, the Board finds as follows:

The Appellant appeals to be relieved of complying with the aforementioned section of the Boston Zoning Code, all as per Application for Permit# AI-T1076711 and May 29, 2020 plans submitted to the Board at its hearing and how on file in the Building Department.





City of Boston  
Mayor Martin J. Walsh  
Board of Appeal

#### DECISION OF THE BOARD ON THE APPEAL OF

161 W. Newton St., Ward 4  
BOA1090161  
Subcommittee: October 15, 2020  
Date of Hearing: October 20, 2020  
Permit # ALT1076711  
Page # 2

This appeal seeks to allow use of a small oil press in the garden level of a single-family townhouse.

The appeal is necessary as the proposed project requires relief from the terms of the Boston Zoning Code (Code). The specific relief required in furtherance of the proposed project is as follows:

#### Article 64, Section 8

Use: Oil seed processing operation: Forbidden

The proposed project will allow the Appellant to have reasonable use of the premises by operating a small oil press for food and beauty oil for sale and delivery by owner. The project is located within a multifamily residential zoning subdistrict of the South End neighborhood. This project is an appropriate use of the lot and will not adversely affect the community or create any detriment for abutting residents.

For these reasons, the requested relief may be granted in harmony with the general purpose and intent of the Code and will not be injurious to the neighborhood or otherwise detrimental to the public welfare.

After the Petitioner filed the appeal, the Board, in conformity with applicable law, mailed reasonable notice of the public hearing to the Petitioner and to the owners of all property deemed by the Board to be affected thereby, as they appeared in the then most recent local tax list, which notice of a public hearing was duly advertised in a daily newspaper published in the City of Boston in accordance with applicable law. The Board held public hearings on the Appeal on October 15, 2020 and October 20, 2020.

At the hearing, a representative of the Mayor's Office of Neighborhood Services spoke in opposition of the project. There is also a letter of support on file with the Board. This showing of approval from the community further supports the Board's finding that the requested relief will have no negative impact on the surrounding area and is in harmony with the general purpose and intent of the Code.



DECISION OF THE BOARD ON THE APPEAL OF

161 W. Newton St., Ward 4  
BOA1090161

Subcommittee: October 15, 2020

Date of Hearing: October 20, 2020

Permit #: ALT1076711

Page: # 3

The Board of Appeal finds that all of the following conditions are met:

- (a) That there are special circumstances or conditions, fully described in the findings, applying to the land or structure for which the variance is sought (such as, but not limited to, the exceptional narrowness, shallowness or shape of the lot, or exceptional topographical conditions thereof), which circumstances or conditions are peculiar to such land or structure but not the neighborhood, and that said circumstances or conditions are such that the application of the provisions of this Code would deprive the appellant of the reasonable use of such land or structure; and
- (b) That for reasons of practical difficulty and demonstrable and substantial hardship fully described in the findings, the granting of the variance is necessary for the reasonable use of the land or structure and that the variance as granted by the Board is the minimum variance that will accomplish this purpose; and
- (c) That the granting of the variance will be in harmony with the general purposes and intent of this Code and will not be injurious to the neighborhood or otherwise detrimental to the public welfare.

In determining its findings, the Board of Appeal has taken into account: (1) the number of persons residing or working upon such land or in such structure; (2) the character and use of adjoining lots and those in the neighborhood; and (3) traffic conditions in the neighborhood.

The Board is of the opinion that all conditions required for the granting of a Variance under Article 7, Section 7-3 of the Zoning Code have been met and that the varying of the terms of the Zoning Code as outlined above will not conflict with the intent and spirit of the Zoning Code.



RESIDENTIAL KITCHEN INSPECTION REQUEST

DATE 10/26/2021  
PERMIT # 461400  
D/B/A Adams Street Confectionery  
ADDRESS 373 Adams Street  
OWNER/OPERATOR Lissette Vargas  
BUS. # 781-760-1220 ALT # \_\_\_\_\_

APPLICATION FILED YES A NO \_\_\_\_\_  
PLAN REVIEW APPROVED YES X NO \_\_\_\_\_  
FEE PAID YES \_\_\_\_\_ NO X Email SENT  
EMAIL ADDRESS YES X NO \_\_\_\_\_

APPROVAL LETTER FROM PROPERTY OWNER/

CONDO ASSOCIATION YES A NO \_\_\_\_\_  
OCCUPANCY/INSPECTION CERTIFICATE YES - NO \_\_\_\_\_  
FOOD ALLERGEN CERTIFICATION YES \_\_\_\_\_ NO \_\_\_\_\_ N/A \_\_\_\_\_  
FOOD SAFETY CERTIFICATION YES \_\_\_\_\_ NO \_\_\_\_\_ N/A \_\_\_\_\_  
FEDERAL TAX ID YES X NO \_\_\_\_\_ NO \_\_\_\_\_ N/A \_\_\_\_\_

TYPE OF ESTABLISHMENT (CIRCLE):

FOOD SERVICE W/T.O., FOOD SERVICE W/SEATS, RETAIL FOOD W/T.O., RETAIL FOOD  
RESIDENTIAL KITCHEN CATERER, CATERER, DAYCARE (SNACKS/FOODSERVICE), CHILD/ELDERLY  
FEEDING, GROUP HOME, SWIMMING/SPECIAL PURPOSE POOL, BATH, BAKERY, MOBILE  
FOOD, \_\_\_\_\_  
OTHER \_\_\_\_\_

CHANGE OF OWNERSHIP

NEW ESTABLISHMENT

INSPECTOR \_\_\_\_\_ WARD 16

INSPECTION DATE \_\_\_\_\_







**Invoice**

1 message

**Gloriana Vick** <gloriana.walker@boston.gov>

To: Lissette Vargas <lissettemvargas@hotmail.com>, Boston Inspectional Services <isdhealth@boston.gov>

Tue, Oct 26, 2021 at 12:18 PM

Good afternoon,

Please find attached your invoice for your business. Please make payment asap.

**To best access our services during COVID-19 please visit our website**

<https://www.mass.gov/lists/retail-food>

Gloriana Vick

Administrative Assistant

Health Division, 4th Fl.

Main 617-635-5326

Direct 617-961-3405

Fax 617-635-5388



**Adams Street Confectionery.pdf**

248K





## Residential Retail Kitchen Application

Name of Business: Adams Street Confectionery

Name of Applicant: Lissette Vargas

Address of Residential Kitchen: 373 Adams Street Dorchester, MA. 02122

Phone Number: 781-760-1226

Email: lissettemvargas@hotmail.com

In accordance with 105 CMR 590.000, Minimum Standards for Food Establishments, Chapter X, Federal Food Code 2013/2015 supplement, please be advised that **only Non-TCS foods (Time/Temperature Controlled Foods for Safety) and/or foods that do not require refrigeration may be prepared in or distributed from a residential kitchen (i.e., baked goods, confectioneries, jams, jellies (excludes sugar free), cakes and cookies for sale to the public.**

Please submit the following information with your application form:

- A proposed list of food(s) intended to be prepared or distributed. *(Please use the attached sheet).*
- A sketch of the proposed kitchen, preparation and storage areas drawn to scale (min.
- Day and hours of operation
- Attach a sample product label (requirements as defined by 105 CMR 520.00)
- A copy of a letter or email from the property owner verifying that they acknowledge this business is operating out of their property
- Certification as food protection manager by passing a test that is part of an accredited program recognized by the Department of Public Health as well as a certificate in Food Allergen Awareness Training.
- Only immediate family members residing in the household may prepare food for retail sale in an approved residential kitchen.
- Pets may be present on the premises, but must be kept out of the food preparation and dining area.

Are there pets on site? YES NO

Owner/Operator must allow the ISD/Health Division to conduct inspections during business hours.

Lissette Vargas

10/22/2021

Applicant Signature

Date

1010 MASSACHUSETTS AVENUE, BOSTON, MA. 02118, TEL. (617) 635-5326 FAX. (617) 635-5388, Email: [ISDHealth@boston.gov](mailto:ISDHealth@boston.gov)



011-64-5739

Tax ID (or SS#):

**Food Products** Food products made in residential kitchens may not be sold-out-of state. (The FDA does not recognize foods prepared in a residential kitchen as an approved source, therefore all ingredients used in the product must be obtained from such an entity). **Please provide a list of the sources for all ingredients used.**

Cookies: Flour, eggs, baking soda, vanilla extract, sugar, light brown sugar, semi-sweet chocolate chunks, milk chocolate morsels, other <sup>chocolate covered</sup> flavored morsels. / <sup>Krispie Treats</sup>  
Hot Cocoa Bombs. White and dark waters, flavored waters, marshmallows,  
Hot Cocoa mix, sprinkles. <sup>already made</sup> <sup>where the food</sup> Describe where the food and the ingredients will be stored. Ingredients must be stored separately from "private use" foods.

I have a 3 shelf bakers rack with some ingredients, cookie dough ingredients will be in 2 separate cabinets. None of this is shared with the home ingredients.

**Hand and Ware Washing** The kitchen sink may be used for food preparation and ware-washing if a double sink for batch ware washing, provided it is cleaned and sanitized prior to and between use. It may **NOT** be used for hand-washing after toilet use.

How will sinks be set up for hand-washing?

I have 2 sinks in my kitchen with a soap dispenser and paper towels. I also have a small half bathroom with a sink located on the first floor that will be used for hand washing after toilet use.

How will sinks be set up for ware-washing? 3-bay sinks are required to wash, rinse and sanitize all cookware.

Which type of sanitizer will be used?



Bleach

or



Quaternary Ammonium Solution.

Describe food contact surfaces and how they will be cleaned and sanitized. Where will soiled equipment be stored prior to washing? Please describe: I will use cleaning products to wipe down all counters and table before and after each use. Soiled equipment will be rinsed off and stored in the dishwasher. Once clean and dry everything will be put away and stored together.  
**Domestic Dishwasher** A domestic dishwasher may be used in an approved Residential Retail Kitchen provided the operator can demonstrate it has the capability to maintain a minimum of 150 F after the final rinse cycle. An irreversible thermometer or a heat thermal label may be utilized. Temperature log records would be required to be kept on file for 30 days.

**NOTE:** The use of brokers, wholesalers and warehouses by Residential Retail Kitchen operators to store, sell and distribute foods prepared in approved residential kitchens is prohibited. Wholesale operations (selling to retail stores, restaurants etc.) require a food processor license obtained from the State of MA Food Protection Program.

1010 MASSACHUSETTS AVENUE, BOSTON, MA. 02118. TEL. (617) 635-5326 FAX. (617) 635-5388, Email: [ISDHealth@boston.gov](mailto:ISDHealth@boston.gov)



Phone number (617) 983-6770. Website: [www.gov/dph/fpp](http://www.gov/dph/fpp)

- List of products, ingredients (In order of predominance by weight), and the location & name of the establishment where sold

Purchase from Sams Club, BJ's Warehouse

Cookies: 2 1/4 cup Flour, 2 eggs, 1/4 cup light brown sugar, 1 cup chocolate chunks, 1 cup milk chocolate morsels, Flavored morsels.

Amazon  
Warehouse for packaging









011-64-5739

Tax ID (or SS#):

**Food Products** Food products made in residential kitchens may not be sold-out-of state. (The FDA does not recognize foods prepared in a residential kitchen as an approved source, therefore all ingredients used in the product must be obtained from such an entity). **Please provide a list of the sources for all ingredients used.**

**Cookies:** Flour, eggs, baking soda, vanilla extract, sugar, light brown sugar, semi-sweet chocolate

Describe where the food and the ingredients will be stored. Ingredients must be stored separately from "private use" foods.

I have a 3 shelf bakers rack with some ingredients, cookie dough ingredienbts will be in 2 seperate

**Hand and Ware Washing** The kitchen sink may be used for food preparation and ware-washing if a double sink for batch ware washing, provided it is cleaned and sanitized prior to and between use. It may **NOT** be used for hand-washing after toilet use.

How will sinks be set up for hand-washing?

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How will sinks be set up for ware-washing? 3-bay sinks are required to wash, rinse and sanitize all cookware. Which type of sanitizer will be used?  Bleach or  Quaternary Ammonium Solution.

Describe food contact surfaces and how they will be cleaned and sanitized. Where will soiled equipment be stored prior to washing? Please describe: I will use cleaning products to wipe down all counters and tal

**Domestic Dishwasher** A domestic dishwasher may be used in an approved Residential Retail Kitchen provided the operator can demonstrate it has the capability to maintain a minimum of 150 F after the final rinse cycle. An irreversible thermometer or a heat thermal label may be utilized. Temperature log records would be required to be kept on file for 30 days.

**NOTE:** The use of brokers, wholesalers and warehouses by Residential Retail Kitchen operators to store, sell and distribute foods prepared in approved residential kitchens is prohibited. Wholesale operations (selling to retail stores, restaurants etc.) require a food processor license obtained from the State of MA Food Protection Program.

1010 MASSACHUSETTS AVENUE, BOSTON, MA. 02118. TEL. (617) 635-5326 FAX. (617) 635-5388, E.mail: ISDHealth@boston.gov



Phone number (617) 983-6770. Website: [www.gov/dph/fpp](http://www.gov/dph/fpp)

- **List of products, ingredients (In order of predominance by weight), and the location & name of the establishment where sold**

Cookies: 2 1/4 cup Flour, 2 eggs, 1 1/4 cup light brown sugar, 1 cup chocolate chunks, 1 cup

1010 MASSACHUSETTS AVENUE, BOSTON, MA. 02118, TEL. (617) 635-5326 FAX. (617) 635-5388, Email: [ISDHealth@boston.gov](mailto:ISDHealth@boston.gov)



October 18, 2021

To whom it may concern;

Please be advised that Lissette M. Vargas has my permission to bake cookies for sale from her apartment owned by me at 373 Adams St. Dorchester MA.

Edward D. Kilnapp





461400

4199 (BSP) APPROVED

OCT 26 2021

BOSTON INSPECTORIAL SERVICES DEPARTMENT  
DIVISION OF HEALTH INSPECTIONS  
1910 MASSACHUSETTS AVENUE  
BOSTON, MA. 02118  
TEL. (617) 635-4326 FAX. (617) 635-4308

FOOD ESTABLISHMENT RESIDENTIAL COTTAGE FOOD PLAN REVIEW (185 CMR 590.006) City Dept.

NAME OF BUSINESS Adams Street Confectionery  
ADDRESS 373 Adams Street Dorchester, MA 02122  
NEW  REMODELED  
TEL. NO. 781-760-1226 EMAIL lisette.m.vargas@hotmail.com  
DAYS & HOURS OF OPERATION Mon, Tues, Sat - 9am-4pm  
CONSTRUCTION START DATE \_\_\_\_\_ BUSINESS OPENING DATE ASAP 11/1/21

STATE SANITARY CODE (185 CMR 590.006) PROVIDED YES  NO  PENDING \_\_\_\_\_  
CERTIFIED FOOD MANAGER & ALLERGEN CERTIFICATIONS (FC 2-103.11) YES  NO  NAME Provide  
ZONING/OCCUPANCY/APPROVALS (BUILDING & LICENSING DEPT.) YES  NO  PENDING  N/A  
RESIDENTIAL USE ITEM ( \*MUST MEET BLD REQUIREMENTS) YES  NO  PENDING \_\_\_\_\_  
LIST OF PRODUCTS TO BE PREPARED- PROVIDED FC 8-201.12 YES  NO  PENDING \_\_\_\_\_  
VERIFICATION FOR NON-TCS FOODS - PROVIDED FC \_\_\_\_\_ YES  NO  PENDING \_\_\_\_\_  
(FOODS MUST MEET CRITERIA AS NOT REQUIRED FOR TIME TEMPERATURE CONTROL)  
STANDARDIZED RECIPE(S) AND FLOW CHART PROVIDED YES  NO  PENDING \_\_\_\_\_

PHYSICAL FACILITIES

NOT EXPOSED TO OPEN AIR & OUTER OPENINGS PROTECTED FC 6-202.15 YES  NO  N/A  
ENCLOSED KITCHEN, NO ACCESS UNNECESSARY PERSONS FC 2-103.11 YES  NO  N/A  
WINDOWS & DOORS SCREENED FC 6-202.15 YES  NO  AIR CONDITIONER \_\_\_\_\_  
FOOD PREP. AND WAREWASH AREAS LOCATED IN A BASEMENT (599.065) FC 3-305.12 YES  NO  1<sup>ST</sup> FLOOR  2<sup>ND</sup> FLOOR \_\_\_\_\_ OTHER \_\_\_\_\_  
ENVIRONMENTAL ENGINEER REPORT SUBMITTED YES  NO  PENDING \_\_\_\_\_ N/A   
TYPE OF FINISH FLOOR MATERIAL FOOD PREP. AREA FC 6-201.11 QUARRY TILE CERAMIC TILE VCT TILE CONCRETE  
TYPE OF FINISH WALL MATERIAL FOOD PREP. AREA FC 6-201.11 STAINLESS STEEL CERAMIC TILE  FRP  SHEETROCK   
TYPE OF FINISH CEILING MATERIAL FOOD AREA FC 6-201.11 SHEETROCK VINYL FACED  FRP \_\_\_\_\_ METAL \_\_\_\_\_ ENCLOSED   
LIGHT FIXTURES SHIELDED FOOD PREP. AREA FC 6-202.11 YES  NO  N/A  
TOILET FACILITIES PROVIDED WITH HAND SINK FC 5-203.12 YES  NO  HOW MANY 2  
ROOMS PROPERLY VENTILATED FC 6-304.11 & (SEE PARAG DEPT) YES  NO   
STORAGE FOR PERSONAL ITEMS PROVIDED FC 6-403.11 & 6-304.11 YES  NO  LOCATION Fresh Hallway  
LOCATION FOOD STORAGE ROOMS FC 3-305-07 BASEMENT  1<sup>ST</sup> FLOOR  2<sup>ND</sup> FLOOR \_\_\_\_\_ OTHER \_\_\_\_\_  
FINISHED FOOD STORAGE ROOM/ APPROVED STORAGE AREAS ELEVATED SHELVING PROVIDED FC 3-305.11, 305.12, 307.11 YES  NO

TYPE OF OUTSIDE RUBBISH AND GREASE CONTAINER(S) FC 5-201.13-17  
TYPE OF SURFACE LOCATED ON FC 5-201.115

PLUMBING, HAND AND WARE WASH FACILITIES

SEPARATE HAND WASH SINK PROVIDED IN FOOD PREP./ WARE WASH /TOILET AREAS FC 5-203.11 COMPACTOR  DUMPSTER  VERMIN PROOF BARRELS   
CONCRETE  ASPHALT \_\_\_\_\_ OTHER \_\_\_\_\_  
FOOD PREP SINK PROVIDED FC 3-302.15 YES  NO  HOW MANY 1 N/A  
THREE POT WASH SINKS PROVIDED WITH DRAIN BOARDS FC 4-301.12 YES  NO  HOW MANY 2 N/A  
(MIN. TWO (2) COMPARTMENTS REQUIRED DETERGENT NO RINSE SANITIZER IF LIMITED BATCH)  
ADEQUATE STORAGE FOR CLEAN / SOILED EQUIPMENT YES  NO  N/A DOUBLE FARMERS SINK  
TYPE OF DISHWASHER PROVIDED FC 4-301.114 COMMERCIAL \_\_\_\_\_ RESIDENTIAL  N/A  
WASH TEMP \_\_\_\_\_ FINAL RINSE TEMP \_\_\_\_\_ MANUFACTURER Kenmore  
APPROVED BACKFLOW PREVENTER INSTALLED FC 5-203.14 YES  NO  N/A  
MOP WATER DISPOSAL PROVIDED /SEPARATED FC 5-203.13 YES  NO  Swiffer mop water disposed in freestock  
ADEQUATE, APPROVED SEWAGE DISPOSAL FC 5-403.11 LOCATION under kitchen sink  
CHEMICAL STORAGE FC 7-201.11

11/27/21



FOOD ESTABLISHMENT RESIDENTIAL COTTAGE FOOD PLAN REVIEW (105 C.M.R. 590.008) (CONT.)

ADEQUATE CLEAN / SOILED STORAGE EQUIPMENT, UTENSILS, LINENS PROVIDED FC 4-903.11 YES  NO   
ALL PAPER, SINGLE SERVICE ITEMS WITH STORAGE FC 4-903.11 & 12 YES  NO  N/A

KITCHEN FACILITIES/EQUIPMENT

NATIONAL SANITATION FOUNDATION APPROVED OR EQUIVALENT FC 4-265.15 & FC 4-291.11 YES  NO   
INSTALLED SO ADJACENT AREA MAY BE CLEANED UNDER, BEHIND AND BETWEEN COOKING EQUIPMENT FC 4-482.11 & 13 YES  NO  N/A

SEPARATE, SUFFICIENT REFRIGERATION UNIT(S) PROVIDED FC 4-301.11  
(To store ingredients from approved sources if used to produce non TCS foods-maintain receipts) 1  
18 cu ft (HOW MANY)  
(SIZE L x W x H) (FT<sup>3</sup>)

41° F/ NSF #1 APPROVED REFRIGERATION FC 3-501.16 YES  NO

FREEZER UNIT PROVIDED FC 4-301.11 18 cu ft (HOW MANY)  
(SIZE L x W x H) (FT<sup>3</sup>)

COOLING /HOT HOLDING EQUIPMENT NOT REQUIRED FOR NON-TCS FOODS STATED & VERIFIED

\*TYPE OF COOKING EQUIPMENT PROVIDED FC 4-301.11 STOVE wood CONVECTION OVEN \_\_\_\_\_  
GRILL \_\_\_\_\_ MICROWAVE OVEN \_\_\_\_\_  
\*MUST MEET VENTILATION REQUIREMENTS PER BPD FRYER \_\_\_\_\_  
AND FC 4-301.14 & 6-292.12 OTHER COCK PIT N/A \_\_\_\_\_

EQUIPMENT THERMOMETERS PROVIDED FC 4-302.12 YES  NO

LABELS MEET REQUIREMENTS FOR BUSINESS NAME & ADDRESS/ PRODUCT NAME/ INGREDIENTS IN DESCENDING ORDER BY WEIGHT /NET VOLUME OR WEIGHT/ALLERGENS/ NUTRITIONAL INFORMATION IF HEALTH CLAIM YES  NO  Provide

APPROVED FOOD CONTACT PACKAGING AND CONTAINERS YES  NO  Provide

FOOD PREP, PROCESSING, PACKAGING BY PERMIT HOLDER OR SUPERVISED BY SAME FC 2-161.11 VERIFY

LIVING OR SLEEPING QUARTERS NOT USED FOR COTTAGE FOOD OPERATIONS FC 6-202.111 VERIFY

CHILDREN, INFANTS, NOT ALLOWED DURING FOOD PREP, PROCESSING, PACKAGING FC 2-161.11 VERIFY

PETS EXCLUDED FROM KITCHEN AND STORAGE AREAS 6-501.115 VERIFY

ALL FOOD PREP /STORAGE AREAS FREE FROM RODENTS, INSECTS , VERMIN FC 6-501.111 VERIFY

NO OTHER ACTIVITIES ALLOWED DURING FOOD PREP, PROCESSING, PACKAGING FC 2-165.11, FC 4-501.13 VERIFY

NO ILL PERSON(S) SHALL BE INVOLVED WITH FOOD PREP, PROCESSING, PACKAGING FC 2-201.11 VERIFY

FOOD PRODUCTS PRODUCED SOLD DIRECT TO CONSUMER; NOT BUSINESSES YES  NO

\*REVIEWED SALES /DELIVERY OF FOOD PRODUCTS DIRECT TO CONSUMER - ONLINE SALES REQUIRE BUSINESS NAME AND PERMIT NUMBER. ADDITIONAL PERMITS REQUIRED FOR WHOLESALE / FARMERS MARKETS ETC.

STATEMENT: I CERTIFY THAT THE ABOVE INFORMATION IS CORRECT AND UNDERSTAND THAT IF ANY CHANGES ARE MADE TO THE PLANS OR THE ABOVE INFORMATION WITHOUT PERMISSION FROM THE DIVISION OF HEALTH INSPECTIONS MAY NULLIFY THIS APPROVAL.

SIGNATURE: A. Vargas PRINT NAME / TITLE: Wisselle Vargas

PRELIMINARY REVIEW BY: \_\_\_\_\_ DATE 10/25/2021

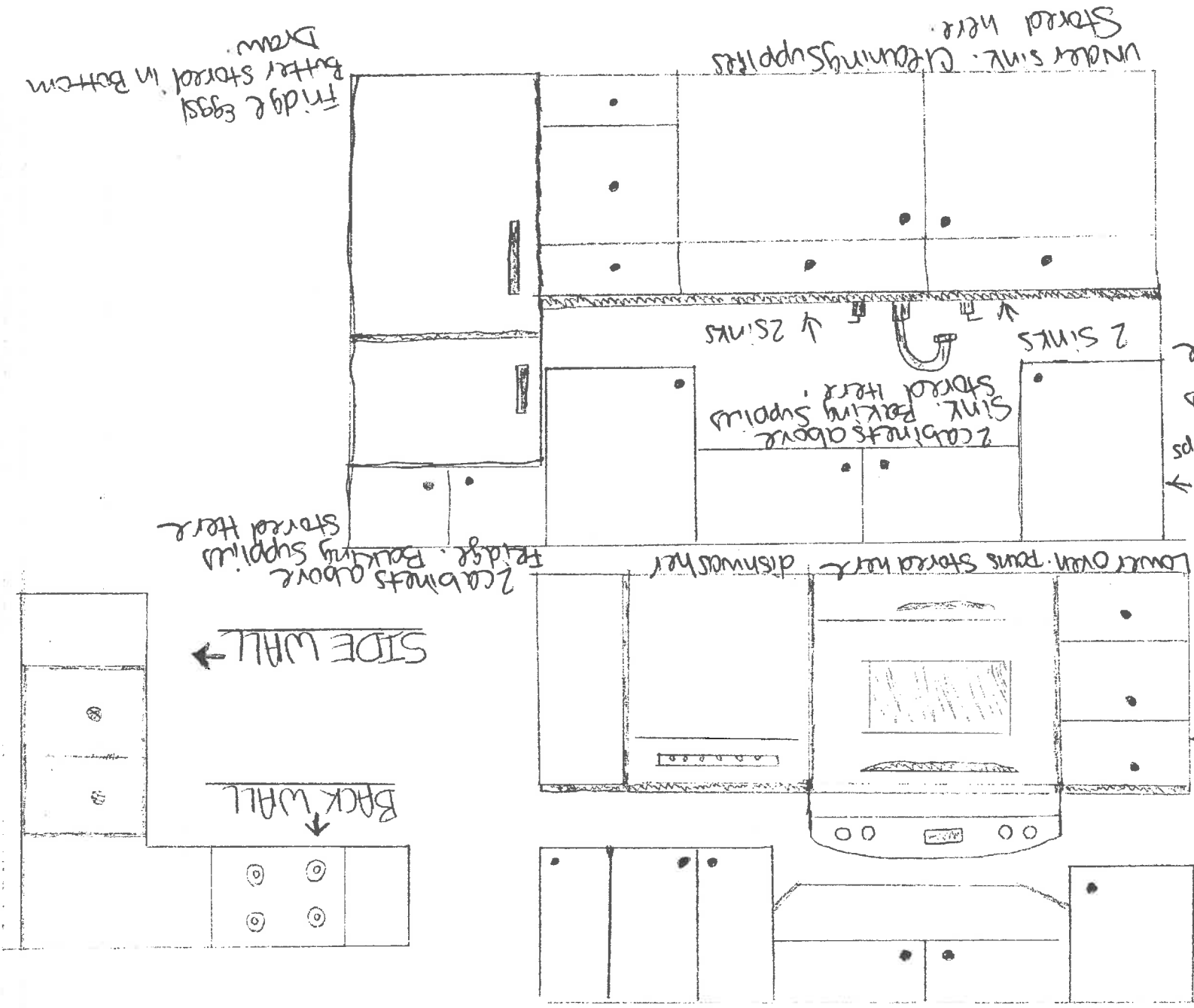
TITLE: \_\_\_\_\_ DATE 10/25/21

TITLE: Principal Health Inspector

CONDITIONS: \*Must meet all building and fire code regulations and all other licensing requirements prior to operating.

Provide approved labeling / Provide flow chart  
Provide approved food packaging  
Provide 150 thermal strips / or irreversibly thermocolor  
Provide proper test kit and instructed certification  
Provide certified food handler and allergen certificate





SIDE WALL

BACK WALL

SIDE WALL ←

BACK WALL ↓

INSPECTIONAL SERVICES  
 DEPARTMENT  
 HEALTH DIVISION  
 OCT 26 2021  
 APPROVED

#199  
 (B3M)

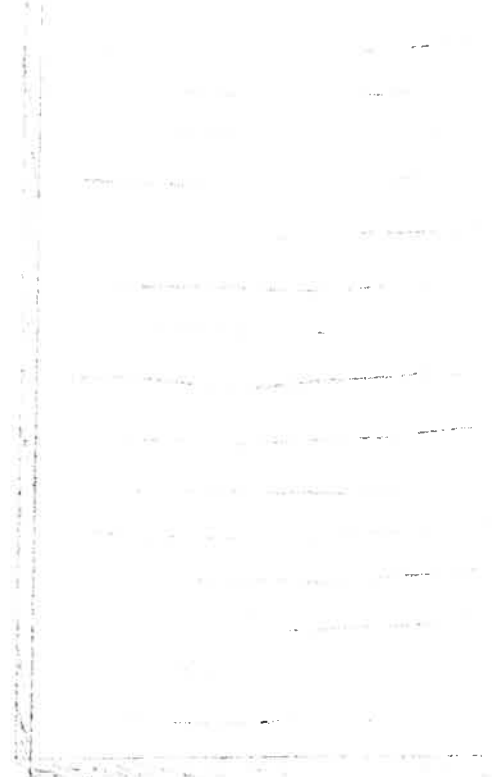
OVERHEAD



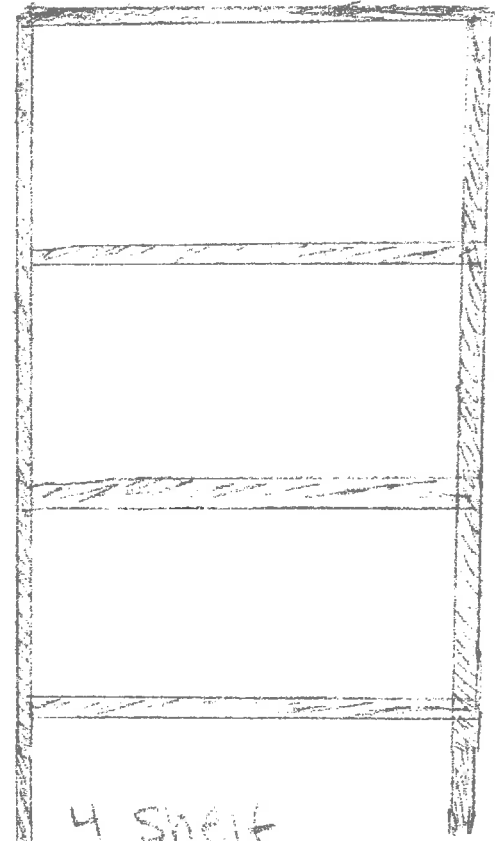




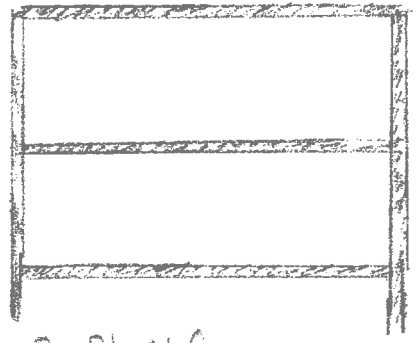
Window



Window



4 Shelf  
Bakers rack  
with Hot cocoa  
Bomb Supplies



3 Shelf  
Bakers rack  
with Hot cocoa  
Bomb supplies  
Containers for  
Hot Cocoa Bomb  
Supplies and  
Stand mixer for  
Oukid

A199 BT

APPROVED  
OCT 26 2021  
Inspection Services  
Department  
Health Division





October 18, 2021

To whom it may concern;

Please be advised that Lissette M. Vargas has my permission to bake cookies for sale from her apartment owned by me at 373 Adams St. Dorchester MA.

Edward D. Kilnapp

