

4. Evaluation

NPHD has evaluated the Food Safety Excellence Program by piloting it for six months and we were able to incorporate constructive feedback received from food establishments and inspectors.

NPHD will continue to assess the program annually by looking at inspection report findings and monitoring the scores. In addition, supervisors will assess the quality of the inspection reports to ensure inspections are consistent, thorough, and compliant with the Federal, state, and local regulations.

NPHD conducts inspector team meetings on a biweekly basis to review inspection report items to ensure team consistency.

Higher risk violations in Needham determined by the FDA

TYPES OF VIOLATIONS	# of times a violation occurred in 2023
IMPROPER HOLDING TEMPERATURES	18
INADEQUATE COOKING	0
FOOD FROM UNSAFE SOURCES	0
CONTAMINATED EQUIPMENT	18
POOR PERSONAL HYGIENE	4



5. Public Information



Please scan the QR above to access copies of the food inspection reports and to learn more about this program.

Inspection reports starting from September 1, 2024 will be posted.

For more information contact

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Prepared September 2024



**Needham Public
Health Division**
Prevent. Promote. Protect.

Needham Food Safety Excellence Program

A Guide for Food Establishment Permit Holders & The Public



Overview

The Needham Public Health Division (NPHD) has been performing regular risk-based food safety inspections of food establishments based on statutory requirements. Food safety programs in Needham are guided by the U.S. Food and Drug Administration (FDA) Voluntary National Retail Food Regulatory Program Standards.

One of the goals of the Environmental Health Team is to strengthen its food safety program and encourage food establishment permit holders to actively manage their kitchen, beverage, and service, so that food safety best practices are being followed. This is to reduce the risk of contracting a foodborne illness while eating out.

FIVE STRATEGIES: 1. Education

The Needham Public Health Division (NPHD) will provide mandatory annual forum trainings to food establishment permit holders supplemented by written bilingual materials about the current adopted version of the Food Code which aims to keep restaurants clean, pest free, and safe for the public. During all routine inspections, the NPHD inspectors educate staff on food safety best practices and will review any new food safety initiatives. Any revised town-wide policies will also be disclosed to the public and food establishments.

Common Priority Food Violations
Needham 2023



2. Enforcement

NPHD is enacting an enforcement approach to promote food safety compliance.

Our Food Code Enforcement Policy focuses on reducing the frequency of high-risk Priority (Pr) and Priority Foundation (Pf) violations observed during inspections. Ticketing and fining will be issued when risky repeat violations are found and not corrected in a timely matter.

If a food establishment has a pattern of repeating these violations, fines will be issued if not corrected in a timely manner per Food Code requirements, or if they receive a very poor score (< 60), management will be required to meet with NPHD to develop an improvement plan. If issues persist, then the establishment will be required to attend a public Board of Health meeting where a decision will be made on the next steps.

3. Incentive

To encourage ongoing compliance and to maintain consistent food safety practices, NPHD has developed and implemented a new scoring system for our inspection reports.

The scoring system aims to measure operational performance against food safety standards. Food inspection scores, scaled out of 100, will be located on the top right-hand corner of all inspection reports. The score gives a useful value to show how well the food establishment is managing food safety and risk factors to prevent people from getting sick.

The new ticketing process for repeat high-risk violations, along with posting the reports on the town website, will encourage our establishments to be more proactive.

