



FOOD ESTABLISHMENT INSPECTION REPORT

R-10

1 Quikstop
206 N. Main Street
Whitinsville, MA 1588
Permit Holder: Same

Inspection Number	Date	Time In/Out	Inspection Type	Inspector
4BC3A	1/22/24	5:34 PM 6:09 PM	Routine	D.Markman
Permit Number	Risk	Variance	Client Type	
2023-025	1		Retail Market	

Foodborne Illness Risk Factors and Public Health Interventions

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection Repeat Violations Highlighted in Yellow

Supervision	IN	OUT	NA	NO	COS	Protection from Contamination (Cont'd)	IN	OUT	NA	NO	COS
1. PIC present, demonstrates knowledge, and performs duties	✓					15. Food separated and protected	1	✓			
2. Certified Food Protection Manager	✓					16. Food-contact surfaces; cleaned & sanitized	✓				
Employee Health	IN	OUT	NA	NO	COS	17. Proper disposition of returned, previously served,	✓				
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	✓					Time/Temperature Control for Safety	IN	OUT	NA	NO	COS
4. Proper use of restriction and exclusion	✓					18. Proper cooking time & temperatures			✓		
5. Procedures for responding to vomiting and diarrheal events	✓					19. Proper reheating procedures for hot holding			✓		
Good Hygienic Practices	IN	OUT	NA	NO	COS	20. Proper cooling time and temperature			✓		
6. Proper eating, tasting, drinking, or tobacco use	✓					21. Proper hot holding temperatures			✓		
7. No discharge from eyes, nose, and mouth	✓					22. Proper cold holding temperatures	✓				
Preventing Contamination by Hands	IN	OUT	NA	NO	COS	23. Proper date marking and disposition	✓				
8. Hands clean & properly washed	✓					24. Time as a Public Health Control; procedures & records	✓				
9. No bare hand contact with RTE food or a pre-approved	✓					Consumer Advisory	IN	OUT	NA	NO	COS
10. Adequate handwashing sinks supplied and accessible	2	✓				25. Consumer advisory provided for raw/undercooked food			✓		
Approved Source	IN	OUT	NA	NO	COS	Highly Susceptible Populations	IN	OUT	NA	NO	COS
11. Food obtained from approved source	✓					26. Pasteurized foods used; prohibited foods not offered			✓		
12. Food received at proper temperature				✓		Food/Color Additives and Toxic Substances	IN	OUT	NA	NO	COS
13. Food in good condition, safe & unadulterated	✓					27. Food additives: approved & properly used	1	✓			
14. Required records available: shellstock tags, parasite			✓			28. Toxic substances properly identified, stored & used	✓				
Repeat Violations Highlighted in Yellow						Conformance with Approved Procedures	IN	OUT	NA	NO	COS
						29. Compliance with variance/specialized process/HACCP			✓		

Good Retail Practices

Safe Food and Water	IN	OUT	NA	NO	COS	Proper Use of Utensils	IN	OUT	NA	NO	COS
30. Pasteurized eggs used where required	✓					43. In-use utensils: properly stored					
31. Water & ice from approved source						44. Utensils, equip. & linens: properly stored, dried & handled					
32. Variance obtained for specialized processing methods			✓			45. Single-use/single-service articles: properly stored & used					
Food Temperature Control	IN	OUT	NA	NO	COS	46. Gloves used properly					
33. Proper cooling methods used; adequate equip. for temp.	✓					Utensils, Equipment and Vending	IN	OUT	NA	NO	COS
34. Plant food properly cooked for hot holding						47. All contact surfaces cleanable, properly designed,					
35. Approved thawing methods used						48. Warewashing facilities: installed, maintained & used; test					
36. Thermometers provided & accurate						49. Non-food contact surfaces clean					
Food Identification	IN	OUT	NA	NO	COS	Physical Facilities	IN	OUT	NA	NO	COS
37. Food properly labeled; original container						50. Hot & cold water available; adequate pressure					
Prevention of Food Contamination	IN	OUT	NA	NO	COS	51. Plumbing installed; proper backflow devices					
38. Insects, rodents & animals not present						52. Sewage & waste water properly disposed					
39. Contamination prevented in prep, storage & display						53. Toilet facilities: properly constructed, supplied, & cleaned					
40. Personal cleanliness						54. Garbage & refuse properly disposed; facilities maintained					
41. Wiping cloths; properly used & stored						55. Physical facilities installed, maintained & clean	4	✓			✓
42. Washing fruits & vegetables						56. Adequate ventilation & lighting; designated areas use					
						60. 105 CMR 590 violations / local regulations	8	✓			

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

D. Markman

D.Markman

Mike Jain

Mike Jain - Expires
Certificate #:

Priority	Pf	Core	Repeat	Risk Factor	Good Retail
1	2	13	10	4	12

Follow Up Required: ☐ Y Follow Up Date:

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Inspection Report (Continued)

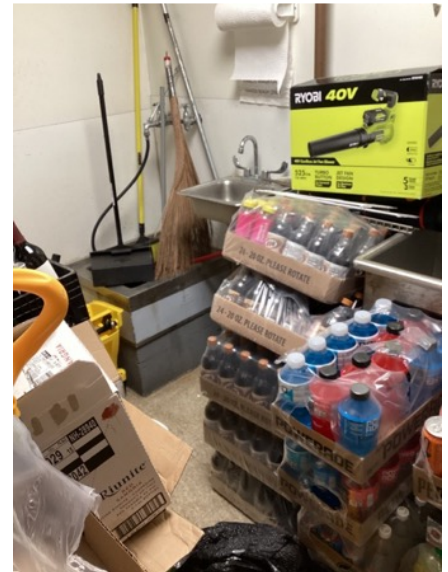
Repeat Violations Highlighted in Yellow

Preventing Contamination by Hands

Adequate handwashing sinks properly supplied and accessible

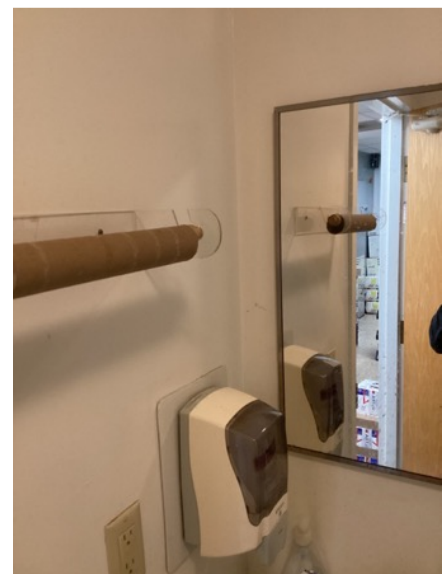
10 5-205.11 Using a Handwashing Sink - 3bay sink area -

Pf Handwash sink must be readily accessible Code: A
handwashing facility shall be maintained so that it is accessible at all times for employee use and may not be used for purposes other than handwashing. An automatic handwashing facility shall be used in accordance with manufacturer's instructions.



10 6-301.12 Hand Drying Provision - Establishment -

Pf Paper towels are out in the restroom. Replace Code:
Each handwashing lavatory or groups of adjacent lavatories shall be provided with: individual, disposable towels; a continuous towel system that supplies the user with a clean towel or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.



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Protection From Contamination

Food Separated and protected

15 3-302.11 (A)(5) Packaged and Unpackaged Foods - Establishment -

- C Clean dust off of packaged food items Code: Food shall be protected from cross-contamination by cleaning hermetically sealed containers of food of visible soil before opening.



Food/Color Additives and Toxic Substances

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Food additives: approved & properly used

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3-202.12 Additives - Establishment -

Pr CBD is not an approved additive. Food products containing CBD cannot be sold Code: *Food may not contain unapproved food additive or additives that exceed amounts specified in 21 CFR 170-180 relating to food additives, generally recognized as safe or prior sanctioned substances that exceed amounts specified in 21 CFR 181-186, substances that exceed amounts specified in 9 CFR Subpart C Section 424.21(b) Food ingredients and sources of radiation, or pesticide residues that exceed provisions specified in 40 CFR 180 Tolerances for pesticides chemicals in food, and exceptions.*



Physical Facilities

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Physical Facilities installed, maintained & cleaned

55 6-501.114 Unnecessary Items and Litter - Establishment -

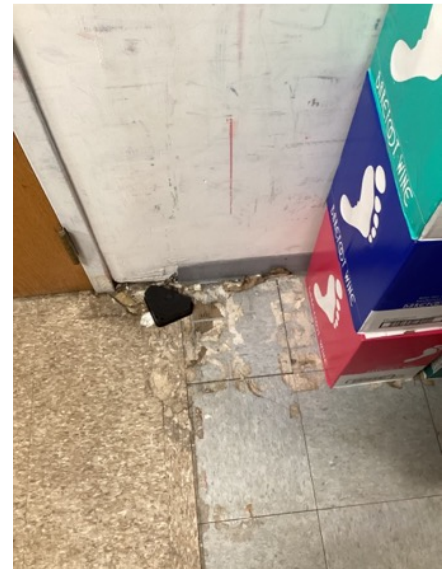
COS

- C** Remove any unnecessary garbage or debris *Code: The premises shall be free of items that are unnecessary to the operation or maintenance of the establishment that is nonfunctional or no longer used and litter.*



55 6-501.11 Repairing - Establishment -

- C** Repair damaged floor area in back room *Code: The physical facilities shall be maintained in good repair.*



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6-501.11 Repairing - Back room storage -

- C Repair/replace water damaged ceiling tile *Code: The physical facilities shall be maintained in good repair.*



55

6-101.11 (A) Indoors. Surface Characteristics - Back room storage -

- C Must repair damaged wall in back room *Code: Materials shall be smooth, durable, and easily cleanable for areas where food establishment operations are conducted, closely woven and easily cleanable carpet for carpeted areas, and nonabsorbent for areas subject to moisture such as food preparation area, walk-in refrigerators, warewashing areas, and areas subject to flushing or spray cleaning methods.*



MA 500.006 (B)(4): Food, Open Date Labeling

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500.006: LABELING of FOOD

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105 CMR 500.006 (B)(4) Sale of Past Date Food Products - Establishment -

- C Past date food encountered on-site. All past date food must be separated from other food and properly and visibly labeled to indicate to customers that they are past date. Alternatively, the items may be discarded or removed from sale.

Code: Sale of Past Date Food Products. No person shall offer for sale in Massachusetts any food product after the open date unless: (a) It is safe for human consumption and its sensory and physical qualities have not significantly diminished; (b) It is segregated from food products that are not "past date"; and (c) It is clearly and conspicuously marked either on the package or through the use of shelf markers or placards, as being offered for sale after the recommended last date of sale or use.



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Notes

The Town of Northbridge Board of Health Food Inspection Procedure Policy can be accessed here:
https://www.northbridgemass.org/sites/g/files/vyhliif981/f/uploads/inspectionpolicyfoodestablishments_august_2022.pdf

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Notes

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Notes - Establishment -

N Humidor found unlocked - General Notes.



Temperatures

Area	Equipment	Product	Notes	Temps
Establishment	Ben & Jerry Freezer	Ambient (IR)		5.0 °F
Establishment	Reach-in Freezer	Ambient (IR)		-4.0 °F
Establishment	Reach-In Cooler	Ambient (IR)		40.8 °F
Establishment	Ice cream chest	Ambient (IR)		-4.8 °F

Temperatures in **RED** identify items in the temperature danger zone. See the report notes for specific details.

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Make sure to check all product for past date items, which must either be labeled appropriately or removed. Do so at least once a month.

Any expired product should be discarded.