

Koopman Lumber 665 Church Street Whitinsville, MA 1588 Permit Holder: Same

Inspection Number FF06A

Date 1/25/24 Time In/Out 2:27 PM 2:56 PM

Inspection Type Routine

Inspector D.Markman

Client Type Permit Number Risk Variance Retail Ltd. 2024-014

Foodborne Illne	ess Risk Factors	and Public Health Interventions					
IN = in compliance OUT= out of compliance N/O = not obse							_
Supervision	IN OUT NA NO COS	Protection from Contamination (Cont'd)		OUT	NA	NO CC	)8
PIC present, demonstrates knowledge, and performs duties	<b>✓</b>	15. Food separated and protected	<b>√</b>	Ш	닏	ᆜᆜ	
Certified Food Protection Manager	<b>✓</b>	16. Food-contact surfaces; cleaned & sanitized	✓				
Employee Health  3. Management, food employee and conditional employee	IN OUT NA NO COS	17. Proper disposition of returned, previously served,	✓				
knowledge, responsibilities and reporting	<b>✓</b>	Time/Temperature Control for Safety	IN	OUT	NA.	NO CO	0
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	<b>✓</b>	21. Proper hot holding temperatures			<b>√</b>		1
7. No discharge from eyes, nose, and mouth	✓	22. Proper cold holding temperatures	$\Box$		<b>V</b>	ΠĒ	
Preventing Contamination by Hands	IN OUT NA NO COS	23. Proper date marking and disposition	Н		1	ΠF	
8. Hands clean & properly washed	<b>✓</b>	24. Time as a Public Health Control; procedures & records		H		#	
9. No bare hand contact with RTE food or a pre-approved			INI	OUT	NA	NO CO	٦,
10. Adequate handwashing sinks supplied and accessible 1	<b>V</b>	Consumer Advisory  25. Consumer advisory provided for raw/undercooked food	IIN	001	√	NO CC	<i>J</i> C
Approved Source	IN OUT NA NO COS	Highly Susceptible Populations	IN	OUT		NO CO	0:
11. Food obtained from approved source	<b>✓</b>	26. Pasteurized foods used; prohibited foods not offered			<b>√</b>		Ī
12. Food received at proper temperature	<b>-</b>	Food/Color Additives and Toxic Substances	IN (	TUC	NA I	NO CO	S
13. Food in good condition, safe & unadulterated	<b>V</b>	27. Food additives: approved & properly used			<b>√</b>		Ī
14. Required records available: shellstock tags, parasite		28. Toxic substances properly identified, stored & used	<b>✓</b>		$\Box$		
		Conformance with Approved Procedures	IN	OUT	NA	NO CO	25
Repeat Violations Highlighted in Yellow		29. Compliance with variance/specialized process/HACCP			✓		
	Good Reta	il Practices					
Safe Food and Water	IN OUT NA NO COS	Proper Use of Utensils	IN	OUT	NA	NO CC	)8
30. Pasteurized eggs used where required		43. In-use utensils: properly stored					
31. Water & ice from approved source		44. Utensils, equip. & linens: property 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 (	TUC	NA I	NO CO	S
34. Plant food properly cooked for hot holding		47. All contact surfaces cleanable, properly designed,		OUT NA NO COS			
35. Approved thawing methods used		48. Warewashinq facilities: installed, maintained & used; test		OUT NA NO COS			
36. Thermometers provided & accurate		49. Non-food contact surfaces clean					
Food Identification		Physical Facilities	IN (	TUC	NA I	NO CO	S
37. Food properly labeled; original container	IN OUT NA NO COS	30. Flot & cold water available, adequate pressure					
	IN OUT NA NO COO	51. Plumbing installed; proper backflow devices					
Prevention of Food Contamination	IN OUT NA NO COS	52. Sewage & waste water properly disposed					
38. Insects, rodents & animals not present		53. Toilet facilities: properly constructed, supplied, & cleaned		✓			
39. Contamination prevented in prep, storage & display		54. Garbage & refuse properly disposed; facilities maintained					
40. Personal cleanliness		55. Physical facilities installed, maintained & clean 1		<b>√</b>			
41. Wiping cloths; properly used & stored		56. Adequate ventilation & lighting; designated areas use		ī			
42. Washing fruits & vegetables		60. 105 CMR 590 violations / local regulations 1		<b>V</b>			
Code. This report, when signed below by a Board of Health member	r or its agent constitute	ated violations of 105 CMR 590.000 and applicable sections of the 2013 are an order of the Board of Health. Failure to correct violations cited in the stablishment operations. If you are subject to a notice of suspension, re-	nis re	port	may		

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

Steve Pierce - Expires Certificate #:

Core

Follow Up Required: Y

Repeat Risk Factor Good Retail

3

Follow Up Date:

## FOOD SAFETY INSPECTION REPORT

Page Number 2

Koopman Lumber 665 Church Street Whitinsville, MA 1588

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## **Inspection Report (Continued)**

Repeat Violations Highlighted in Yellow

# **Preventing Contamination by Hands**

## Adequate handwashing sinks properly supplied and accessible

10 6-301.13 Handwash Aids and Devices. Use Restrictions - Establishment -

C Hand soap cannot be stored anywhere that is not a Handwash sink Code: A sink used for food preparation or utensil washing, or a service sink or curbed cleaning facility used for the disposal of mop water or similar wastes, may not be provided with the handwashing aids and devices required for a handwashing sink as specified under sections 6-301.11 and 6-301.12 and paragraph 5-501.16(C).



## **Physical Facilities**

3

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## Inspection Report (Continued)

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## Toilet facilities: properly constructed; supplies & cleaned

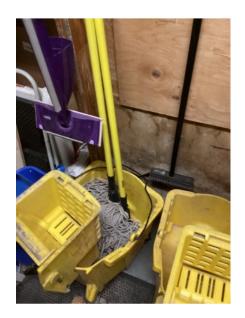
## 53 6-501.18 Cleaning of Plumbing Fixtures - Establishment -

C Service sink has build up of dirt or possibly lime. Make sure to clean Code: Plumbing fixtures such as handwashing sinks, toilets, and urinals shall be cleaned as often as necessary to keep them clean.



## 55 6-501.16 Drying Mops - Establishment -

C Mops must be hung up to dry Code: After use, mops shall be placed in a position that allows them to air dry without soiling walls, equipment, or supplies.



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

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### 500.006: LABELING of FOOD

### 60 105 CMR 500.006 (B)(4) Sale of Past Date Food Products - Establishment -

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.



#### List 1

IN= In Compliance NO= Not Observed OUT = Out of Compliance NA = Not Applicable Is PIC on site IN NO Does establishment have copy of inspection policy Are the ServSafe, Choke Save and MA Allergy Cert. posted? NA IN Is a current permit posted? NA Is grease trap log provided IN Are SOP's in place for cleaning up vomit/diarrheal incidents? NO Are Employee reporting forms on site. NA If applicable, is operation in compliance with HACCP plan? NA Irreversible Test strips/device available? IN Handsinks accessible. Notification posted for most recent inspection report? IN Most recent Inspection report available? IN

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## **Inspection Report (Continued)**

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Are pest control reports availabale and up to date?

Hand washing sinks supplied with liquid soap, paper towels and trash

Test kits on site for sanitizer.

Are Covid 19 protocols being followed?

IN IN NA NA

**Temperatures** 

Area	Equipment	Product	Notes	Temps
Establishment	Handwashing sink	Women's room hot		111.8°F

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

### **Notes**

No major violations requiring a re-inspection. Services limited to pre-packaged non-TCS foods.