



R-10

<u>Inspection Number</u>	<u>Date</u>	<u>Time In/Out</u>	<u>Inspection Type</u>	<u>Inspector</u>
FF06A	1/25/24	2:27 PM 2:56 PM	Routine	D.Markman
<u>Permit Number</u>	<u>Risk</u>	<u>Variance</u>	<u>Client Type</u>	
2024-014	1		Retail Ltd.	

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

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).

Stam Pierce

Steve Pierce - Expires
Certificate #:

Follow Up Required: ☐ Y Follow Up Date:

FOOD SAFETY INSPECTION REPORT

Page Number

2

Koopman Lumber
665 Church Street
Whitinsville, MA 1588

Inspection Number
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D.Markman

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

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Page Number

3

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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

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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4

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500.006: LABELING of FOOD

60 105 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.



List 1

IN= In Compliance

OUT = Out of Compliance

NA = Not Applicable

NO= Not Observed

Is PIC on site

IN

Does establishment have copy of inspection policy

NO

Are the ServSafe, Choke Save and MA Allergy Cert. posted?

NA

Is a current permit posted?

IN

Is grease trap log provided

NA

Are SOP's in place for cleaning up vomit/diarrheal incidents?

IN

Are Employee reporting forms on site.

NO

If applicable, is operation in compliance with HACCP plan?

NA

Irreversible Test strips/device available?

NA

Handsinks accessible.

IN

Notification posted for most recent inspection report?

IN

Most recent Inspection report available?

IN

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5

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Are pest control reports available and up to date?	IN
Hand washing sinks supplied with liquid soap, paper towels and trash	IN
Test kits on site for sanitizer.	NA
Are Covid 19 protocols being followed?	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.