



# FOOD ESTABLISHMENT INSPECTION REPORT

R-10

Purgatory Beer  
670 Linwood Avenue, Bldg. C  
Whitinsville, MA 01588

<u>Inspection Number</u> B92A9	<u>Date</u> 7/16/23	<u>Time In/Out</u> 4:49 PM 5:13 PM	<u>Inspection Type</u> Routine	<u>Inspector</u> K.Donahue
<u>Permit Number</u> 2023-071	<u>Risk</u>	<u>Variance</u>	<u>Client Type</u> Brewery	

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

## 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		<input checked="" type="checkbox"/>					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		<input checked="" type="checkbox"/>					45. Single-use/single-service articles: properly stored & used						
<b>Food Temperature Control</b>							<b>Utensils, Equipment and Vending</b>						
33. Proper cooling methods used; adequate equip. for temp. control		<input checked="" type="checkbox"/>					46. Gloves used properly						
34. Plant food properly cooked for hot holding							47. All contact surfaces cleanable, properly designed, constructed, & used						
35. Approved thawing methods used							48. Warewashing facilities: installed, maintained & used; test strips						
36. Thermometers provided & accurate							49. Non-food contact surfaces clean						
<b>Food Identification</b>							<b>Physical Facilities</b>						
37. Food properly labeled; original container							50. Hot & cold water available; adequate pressure						
<b>Prevention of Food Contamination</b>							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						
42. Washing fruits & vegetables							56. Adequate ventilation & lighting; designated areas use						
							60. 105 CMR 590 violations / local regulations						
							<input checked="" type="checkbox"/>						

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).

K. Donahue

Mary Elizabeth Coakley - Expires  
Certificate #:

<u>Priority</u>	<u>Pf</u>	<u>Core</u>	<u>Repeat</u>	<u>Risk Factor</u>	<u>Good Retail</u>
2	1	0		3	0

Follow Up Required: ☒ Y Follow Up Date: 7/20/2023

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Inspector  
K.Donahue

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Supervision

#### PIC Present / Knowledgeable / Duties

##### 1 2-101.11 (A) Assignment of Responsibility - Kitchen -

**Pf** Appears as tho Vikki has food handler certification. Need food manager *Code: The permit holder shall be the PIC or shall designate a PIC and shall ensure that a PIC is present at the food establishment during all hours of operation.*



### Time / Temperature Control for Safety

The Town of Northbridge Board of Health **Food Inspection Procedure Policy** can be accessed here:  
[https://www.northbridgemass.org/sites/g/files/vyhlif981/f/uploads/inspectionpolicyfoodeestablishments\\_august\\_2022.pdf](https://www.northbridgemass.org/sites/g/files/vyhlif981/f/uploads/inspectionpolicyfoodeestablishments_august_2022.pdf)

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## Inspection Report (Continued)

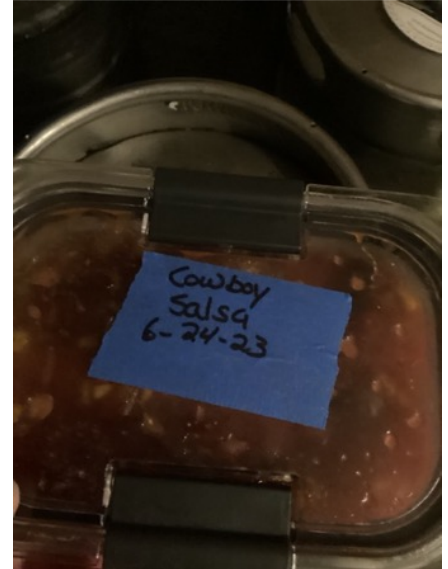
Repeat Violations Highlighted in Yellow

### Date marking and disposition

23

#### 3-501.18 Ready-to-Eat Food Disposition - Establishment -

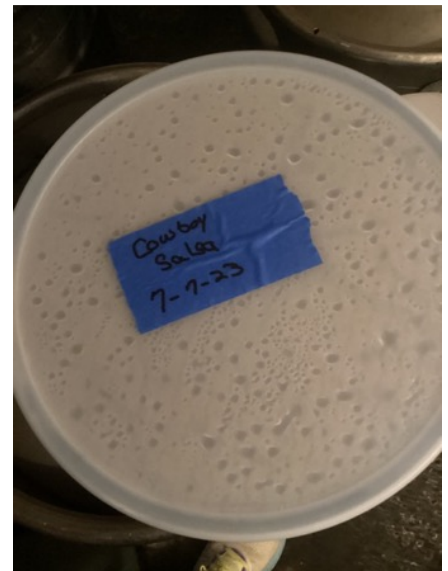
**Pr** Salsa dated 6-24-24 please discard Code: A TCS/RTE food as specified in paragraph 3-501.17 (A)(B) shall be discarded if it: exceeds 7 days at 41°F or lower (except for the time that the product is frozen) or is in a container or package that does not bear a date or day or is appropriately marked with a date or day that exceeds a temperature and time combination as specified in 3-501.17(A). Refrigerated, RTE/TCS food prepared in a food establishment and dispensed through a vending machine with an automatic shutoff control shall be discarded if it exceeds 7 days at 41°F or lower.



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#### 3-501.18 Ready-to-Eat Food Disposition - Establishment -

**Pr** Dated 7-7-23. Please discard. Code: A TCS/RTE food as specified in paragraph 3-501.17 (A)(B) shall be discarded if it: exceeds 7 days at 41°F or lower (except for the time that the product is frozen) or is in a container or package that does not bear a date or day or is appropriately marked with a date or day that exceeds a temperature and time combination as specified in 3-501.17(A). Refrigerated, RTE/TCS food prepared in a food establishment and dispensed through a vending machine with an automatic shutoff control shall be discarded if it exceeds 7 days at 41°F or lower.



## Notes

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Notes - -

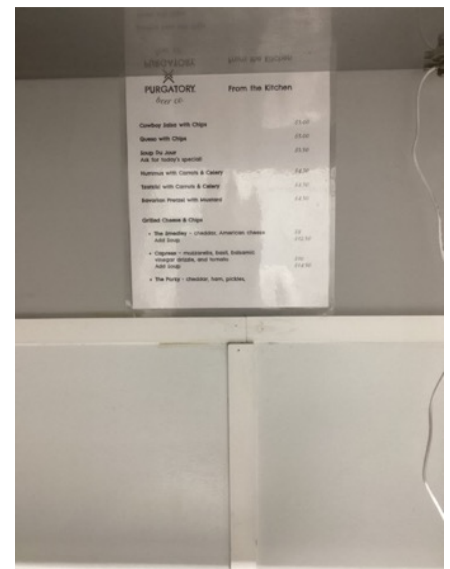
N - General Notes.



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Notes - Kitchen -

N Menu - General Notes.



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## Inspection Report (Continued)

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### Notes - Kitchen -

- N** Needs service, please check with fire department - General Notes.



## List 1

IN= In Compliance

**OUT** = Out of Compliance

NA = Not Applicable

NO= Not Observed

Is PIC on site

NO

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

IN

Is a current permit posted?

IN

Irreversible Test strips/device available?

IN

Handsinks accessible.

IN

Notification posted for most recent inspection report?

IN

Most recent Inspection report available?

IN

Are pest control reports available and up to date?

OUT

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

IN

Test kits on site for sanitizer.

IN

## List 2

IN= In Compliance

**OUT** = Out of Compliance

NA = Not Applicable

NO= Not Observed

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Are cold holding temps being followed?	IN
Food is protected from contamination	IN
Thermometers present in refrigerated and hot holding units	IN
Food Contact surfaces clean and sanitized?	IN

## Temperatures

Area	Equipment	Product	Notes	Temps
Kitchen	Walk in cooler			40 °F
Bar area	under counter			36 °F

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

## Notes

A re-inspection to discuss the new employee and food service is needed. At last inspection there was no food being served other than frozen premade pretzels. Spoke with Bryan and plan to meet with him and Vikki at some point coming week before they open.