



# FOOD ESTABLISHMENT INSPECTION REPORT

R-10

Shaw's Supermarket #1432  
1177 Providence Road  
Whitinsville, MA 1588  
Permit Holder: Same

Inspection Number	Date	Time In/Out	Inspection Type	Inspector
A505B	11/6/23	10:02 AM 12:59 PM	Routine	D.Markman
Permit Number	Risk	Variance	Client Type	
2023-037	2		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	1	✓			
7. No discharge from eyes, nose, and mouth	✓					22. Proper cold holding temperatures	1	✓			
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	✓					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	2	✓			✓	27. Food additives: approved & properly used			✓		
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: 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	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	2	✓			
36. Thermometers provided & accurate	1	✓				49. Non-food contact surfaces clean	1	✓			
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	8	✓			
42. Washing fruits & vegetables						56. Adequate ventilation & lighting; designated areas use	1	✓			
						60. 105 CMR 590 violations / local regulations	4	✓			✓

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

Ryan Brumley, Store Director - Expires  
Certificate #:

Priority	Pf	Core	Repeat	Risk Factor	Good Retail
3	2	17		5	17

Follow Up Required: ☒ Y Follow Up Date: 11/9/2023

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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Approved Source

Food in good condition, safe & unadulterated

#### 13 3-202.15 Package Integrity - Establishment -

**COS** **Pf** Dented cans should be removed from shelves. Code: Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants.



#### 13 3-202.15 Package Integrity - Establishment -

**COS** **Pf** Package found opened. Packages thus opened should be discarded. Code: Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants.



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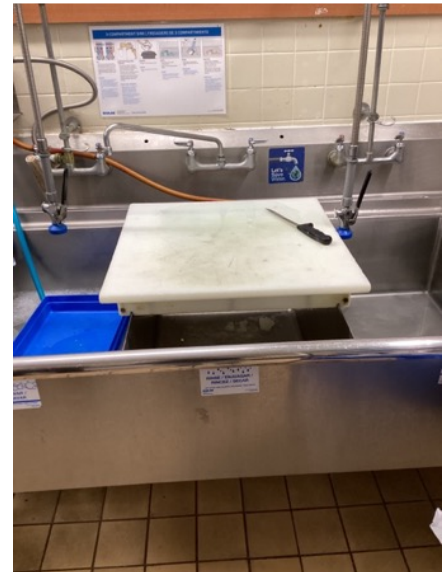
### Protection From Contamination

#### Food separated and protected

#### 15 **3-304.11 Food Contact with Soiled Items - Seafood -**

COS

**Pr** Do not use cutting board over 3-bay when 3-bay is in use  
*Code: Food shall only contact surfaces of: equipment and utensils that are cleaned and sanitized; single-service and single-use articles; or linens, such as cloth napkins that are used to line a container for the service of foods AND are replaced each time the container is refilled for a new consumer.*



### Time / Temperature Control for Safety

#### Hot Holding Temperature

#### 21 **3-501.16 (A)(1) Proper Hot Holding Temps. - Establishment -**

**Pr** The temperature of the Chicken (IR) in the Mobile Warmer was 128.0 degrees. Item discarded by PiC  
*Code: Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained: at 135°F or above, except that roasts cooked to a temperature and for a time specified in paragraph 3-401.11(B) or reheated as specified in paragraph 3-403.11(E) may be held at a temperature of 130°F or above.*

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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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### 3-501.16 (A)(2) (B) Proper Cold Holding Temps. - Produce Area -

**Pr** The temperature of the Sliced cantaloupe (probe) in the Produce self services was 45.2 degrees. Items packed on Nov 5. Likely outside 4 hours, must be discarded. Discarded by PicC Code: *Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained at 41°F or less. Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of 45°F or less.*



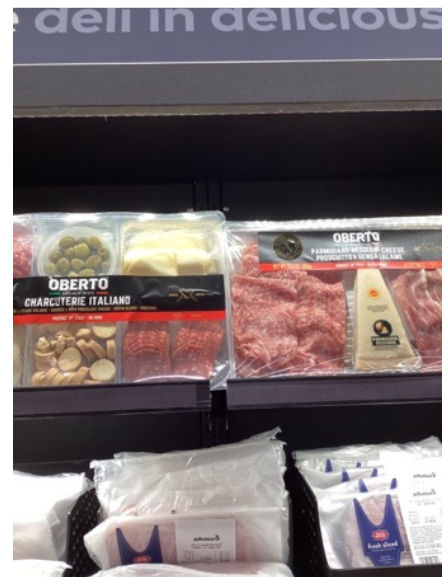
## Food Temperature Control

Thermometers provided & accurate

36

### 4-204.112 (A)(B)(D) Temperature Measuring Devices - Establishment -

**C** Deli cooler unit between aisles 1 and 2 needs a thermometer. Code: *In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit. Cold or hot holding equipment used for TCS foods shall include at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the temperature display. The device shall be designed to be easily readable.*





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## Inspection Report (Continued)

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### Utensils, Equipment and Vending

**Warewashing facilities: installed, maintained & used; test strips**

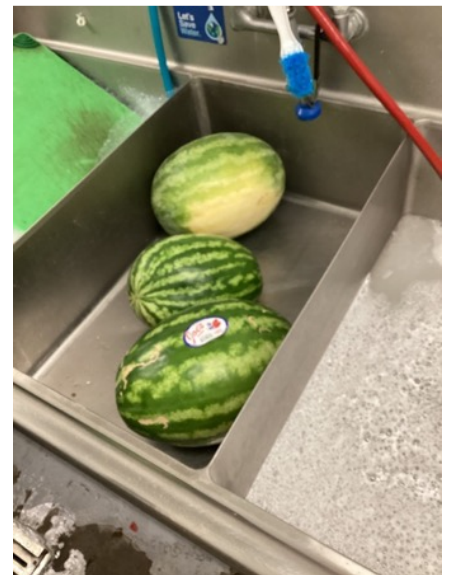
**48 4-501.18 Warewashing, Clean Solutions - Produce back room -**

- C** 3-bay sink must be maintained and cleaned *Code: The wash, rinse, and sanitize solutions shall be maintained clean.*



**48 4-501.16 Warewashing Sinks Use Limitation - Produce back room -**

- C** Produce should not be washed in a 3-bay sink without that sink being thoroughly cleaned and sanitized and used exclusively for that purpose *Code: If a ware washing sink is used to wash wiping cloths, wash produce, or thaw food, the sink shall be cleaned before and after each time it is used to wash wiping cloths or wash produce or thaw food. Sinks used to wash or thaw food shall be sanitized before and after using the sink to wash produce or thaw food.*



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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 49 4-601.11 (C) Non- Food Contact Surfaces and Utensils Clean - Establishment -

- C** Shelves on aisle 16 could use a cleaning to reduce grime.  
*Code: Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

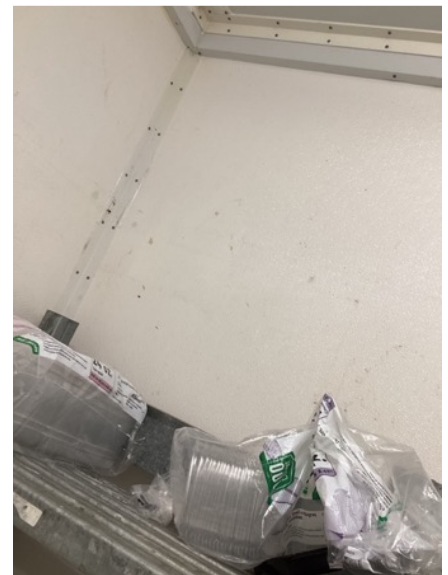


## Physical Facilities

### Physical Facilities installed, maintained & cleaned

### 55 6-501.12 Cleaning. Frequency/Restrictions - Produce back room -

- C** Please clean walls in produce area *Code: The physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing.*



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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 55 6-501.12 Cleaning. Frequency/Restrictions - Produce back room -

- C** Ceiling area discolored. Please clean *Code: The physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing.*



### 55 6-501.12 Cleaning. Frequency/Restrictions - Deli Back room -

- C** Gasket is discolored and should be cleaned *Code: The physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing.*



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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

55

### 6-501.114 Unnecessary Items and Litter - Establishment -

- C** In aisle 6, clean up excess food 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

### 6-501.114 Unnecessary Items and Litter - Establishment -

- C** Strange granular substance found at end of Goya aisle. Remove *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.*





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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

55

### 6-501.114 Unnecessary Items and Litter - Establishment -

- C Aisle 14, please clean up excess food 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

### 6-501.114 Unnecessary Items and Litter - Establishment -

- C Shelves in aisle 14 could use general cleaning from crumbs and dirt. 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.*



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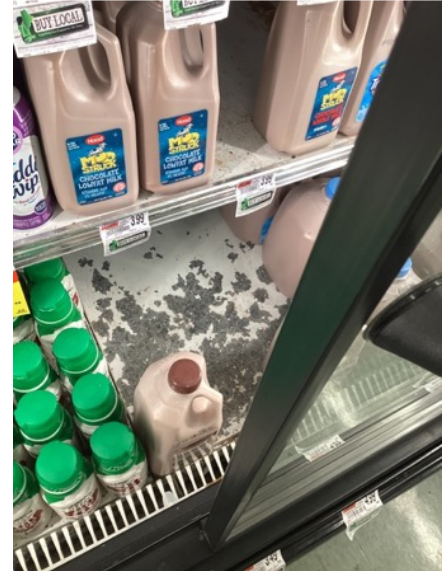
Inspector  
D.Markman

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 55 6-501.11 Repairing - Establishment -

- C** Shelving units in aisle 16 are damaged or discolored.  
Clean/repair/replace *Code: The physical facilities shall be maintained in good repair.*



### 56 6-304.11 Ventilation Mechanical - Establishment -

- C** Vent in bathrooms must be repaired/replaced *Code: If necessary to keep rooms free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes, mechanical ventilation of sufficient capacity shall be provided.*



## Additional Requirement

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](https://www.northbridgemass.org/sites/g/files/vyhliif981/f/uploads/inspectionpolicyfoodestablishments_august_2022.pdf)

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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Violations Related to Good Retail Practices

#### 60 MA 590.011 (C)(3) Food Allergy Awareness Requirements - Training - Establishment -

- COS** **C** No allergy awareness certification posted. *Code: Food establishments that cook, prepare, or serve food intended for immediate consumption either on or off the premises shall have on staff a certified food protection manager who has been issued a Massachusetts certificate of allergen awareness training by an allergen awareness training verification program recognized by the Department. The certificate will be valid for 5 years. (b) The certified food protection manager shall: 1. Demonstrate knowledge of major food allergens by posting the Massachusetts food allergen awareness training certificate; and 2. Ensure that employees are properly trained in food allergy awareness as it relates to their assigned duties.*

### 500.006: LABELING of FOOD

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

- COS** **C** Past date product noted. Past date products must be removed or labeled. In this case, the product may be perishable. Either way it was removed from shelves  
*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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## Inspection Report (Continued)

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

COS

- C** Pepsi products found past date. These must either be discarded or separated and properly labeled to notify consumers. *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.*



## Compliance and Enforcement

### PERMIT TO OPERATE

### 59 8-304.11 (K) Responsibilities of the Permit Holder - Establishment -

- C** Must be a sign posted, plainly visible to customers, that they have the right to request to see a copy of the latest inspection report *Code: Upon acceptance of the permit issued by the RA, the permit holder in order to retain the permit shall notify customers that a copy of the most recent establishment inspection report is available upon request by posting a sign or placard in a location in the food establishment that is conspicuous to customers or by another method acceptable to the RA.*

## Notes



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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Notes

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#### Notes - Establishment -

N Additional example of dented cans - General Notes.



## 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?

OUT

Is a current permit posted?

IN

Is grease trap log provided

IN

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?

OUT

Most recent Inspection report available?

IN

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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.	IN
Are Covid 19 protocols being followed?	NA

## Temperatures

Area	Equipment	Product	Notes	Temps
Produce Area	Produce walk in	Ambient (IR)		33.8 °F
Seafood	Seafood Display	Ambient (IR)		33.6 °F
Seafood	Meat display	Ambient (IR)		37.0 °F
Seafood	Seafood walk-in	Ambient (IR)		40.0 °F
Deli	Hot holding for	Ambient (IR)		159.6 °F
Deli	Pizza make station	Ambient (IR)		41.2 °F
Deli	Deli walk in cooler	Ambient (IR)		35.4 °F
Deli	Deli display area	Ham salad (probe)		40.6 °F
Meat room	Meat room	Ambient (IR)		41.6 °F
Meat room	Meat room walk in	Ambient (IR)		30.6 °F
Stockroom	Walk in freezer	Ambient (IR)		5.4 °F
Stockroom	Dairy walk in	Ambient (IR)		35.4 °F
Bakery	Cake display	Ambient (IR)		10.8 °F
Bakery	Cake display	Ambient (IR)		36.4 °F
Bakery	Bakery walk-in cooler	Ambient (IR)		35.2 °F
Bakery	Bakery walk-in	Ambient (IR)		9.6 °F
Produce Area	Produce self services	Sliced cantaloupe		45.2 °F

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Produce Area	Produce self services	Sliced cantaloupe		45.2 °F
Establishment	Mobile Warmer	Chicken (IR)		128.0 °F

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

## Notes

Note: any temperatures collected from aisle refrigerators are not marked unless out of compliance.

Will Reinspection to verify that fruit cooler has been repaired.



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2. Certified Food Protection Manager	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	16. Food-contact surfaces; cleaned & sanitized	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health	IN	OUT	NA	NO	COS	17. Proper disposition of returned, previously served,	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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5. Procedures for responding to vomiting and diarrheal events	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	19. Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practices	IN	OUT	NA	NO	COS	20. Proper cooling time and temperature	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
6. Proper eating, tasting, drinking, or tobacco use	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	21. Proper hot holding temperatures	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7. No discharge from eyes, nose, and mouth	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	22. Proper cold holding temperatures	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands	IN	OUT	NA	NO	COS	23. Proper date marking and disposition	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8. Hands clean & properly washed	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	24. Time as a Public Health Control; procedures & records	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9. No bare hand contact with RTE food or a pre-approved	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer Advisory	IN	OUT	NA	NO	COS
10. Adequate handwashing sinks supplied and accessible	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	25. Consumer advisory provided for raw/undercooked food	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source	IN	OUT	NA	NO	COS	Highly Susceptible Populations	IN	OUT	NA	NO	COS
11. Food obtained from approved source	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	26. Pasteurized foods used; prohibited foods not offered	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12. Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food/Color Additives and Toxic Substances	IN	OUT	NA	NO	COS
13. Food in good condition, safe & unadulterated	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	27. Food additives: approved & properly used	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14. Required records available: shellstock tags, parasite	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	28. Toxic substances properly identified, stored & used	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Repeat Violations Highlighted in Yellow	IN	OUT	NA	NO	COS	Conformance with Approved Procedures	IN	OUT	NA	NO	COS
						29. Compliance with variance/specialized process/HACCP	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	43. In-use utensils: properly stored	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
31. Water & ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	44. Utensils, equip. & linens: properly stored, dried & handled	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32. Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	45. Single-use/single-service articles: properly stored & used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control	IN	OUT	NA	NO	COS	46. Gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
33. Proper cooling methods used; adequate equip. for temp.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, Equipment and Vending	IN	OUT	NA	NO	COS
34. Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	47. All contact surfaces cleanable, properly designed,	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
35. Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	48. Warewashing facilities: installed, maintained & used; test	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
36. Thermometers provided & accurate	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	49. Non-food contact surfaces clean	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification	IN	OUT	NA	NO	COS	Physical Facilities	IN	OUT	NA	NO	COS
37. Food properly labeled; original container	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	50. Hot & cold water available; adequate pressure	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination	IN	OUT	NA	NO	COS	51. Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
38. Insects, rodents & animals not present	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	52. Sewage & waste water properly disposed	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39. Contamination prevented in prep, storage & display	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	53. Toilet facilities: properly constructed, supplied, & cleaned	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
40. Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	54. Garbage & refuse properly disposed; facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
41. Wiping cloths; properly used & stored	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	55. Physical facilities installed, maintained & clean	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
42. Washing fruits & vegetables	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	56. Adequate ventilation & lighting; designated areas use	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						60. 105 CMR 590 violations / local regulations	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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).

D. Markman

Ryan Brumley, Store Director - Expires  
Certificate #:

Priority 1 Pf 0 Core 3 Repeat Risk Factor 1 Good Retail 14

Follow Up Required: ☐ Y Follow Up Date:



# FOOD SAFETY INSPECTION REPORT

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Shaw's Supermarket #1432  
1177 Providence Road  
Whitinsville, MA 1588

Inspection Number  
63AE0

Date  
11/9/23

Time In/Out  
2:38 PM  
2:47 PM

Inspector  
D.Markman

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 97 97 Corrected - Establishment -

COS

---- The Original Violation Code was 8-304.11 (K) Responsibilities of the Permit Holder ----- Must be a sign posted, plainly visible to customers, that they have the right to request to see a copy of the latest inspection report - Upon acceptance of the permit issued by the RA, the permit holder in order to retain the permit shall notify customers that a copy of the most recent establishment inspection report is available upon request by posting a sign or placard in a location in the food establishment that is conspicuous to customers or by another method acceptable to the RA.

### 97 97 Corrected - Produce back room -

COS

---- The Original Violation Code was 4-501.18 Warewashing, Clean Solutions ----- 3-bay sink must be maintained and cleaned - The wash, rinse, and sanitize solutions shall be maintained clean.



# FOOD SAFETY INSPECTION REPORT

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Inspector  
D.Markman

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97

### 97 Corrected - Produce back room -

COS

---- The Original Violation Code was 6-501.12 Cleaning. Frequency/Restrictions ----- Please clean walls in produce area - The physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing.

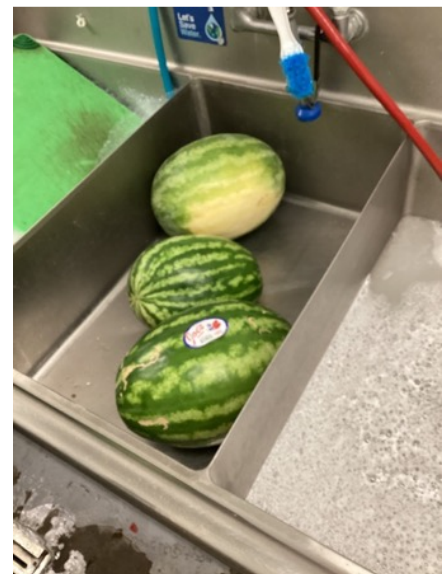


97

### 97 Corrected - Produce back room -

COS

---- The Original Violation Code was 4-501.16 Warewashing Sinks Use Limitation ----- Produce should not be washed in a 3-bay sink without that sink being thoroughly cleaned and sanitized and used exclusively for that purpose - If a ware washing sink is used to wash wiping cloths, wash produce, or thaw food, the sink shall be cleaned before and after each time it is used to wash wiping cloths or wash produce or thaw food. Sinks used to wash or thaw food shall be sanitized before and after using the sink to wash produce or thaw food.



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Inspector  
D.Markman

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97

### 97 Corrected - Produce back room -

COS

---- The Original Violation Code was 6-501.12 Cleaning. Frequency/Restrictions ----- Ceiling area discolored. Please clean - The physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing.



97

### 97 Corrected - Deli Back room -

COS

---- The Original Violation Code was 6-501.12 Cleaning. Frequency/Restrictions ----- Gasket is discolored and should be cleaned - The physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing.



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Inspector  
D.Markman

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97

### 97 Corrected - Produce Area -

COS

---- The Original Violation Code was 3-501.16 (A)(2) (B) Proper Cold Holding Temps. ----- The temperature of the Sliced cantaloupe (probe) in the Produce self services was 45.2 degrees. Items packed on Nov 5. Likely outside 4 hours, must be discarded. Discarded by PicC - Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C ) of this section, TCS food shall be maintained at 41°F or less. Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of 45°F or less.

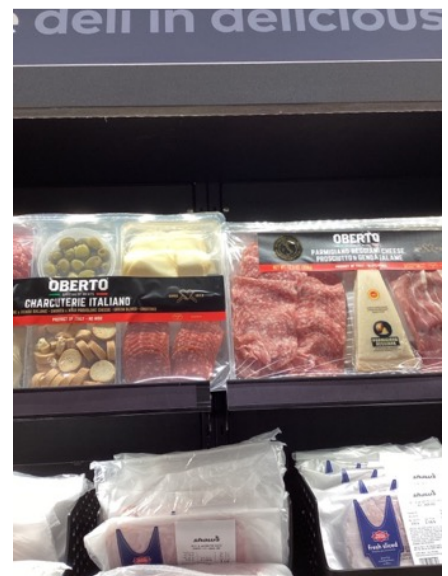


97

### 97 Corrected - Establishment -

COS

---- The Original Violation Code was 4-204.112 (A)(B)(D) Temperature Measuring Devices ----- Deli cooler unit between aisles 1 and 2 needs a thermometer. - In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit. Cold or hot holding equipment used for TCS foods shall include at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the temperature display. The device shall be designed to be easily readable.





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Inspector  
D.Markman

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 97 97 Corrected - Establishment -

COS

---- The Original Violation Code was 6-501.114  
Unnecessary Items and Litter ----- Strange granular  
substance found at end of Goya aisle. Remove - 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.



### 97 97 Corrected - Establishment -

COS

---- The Original Violation Code was 6-501.114  
Unnecessary Items and Litter ----- Aisle 14, please clean  
up excess food debris - 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.



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D.Markman

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97

### 97 Corrected - Establishment -

COS

---- The Original Violation Code was 6-501.114  
Unnecessary Items and Litter ----- Shelves in aisle 14  
could use general cleaning from crumbs and dirt. - 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.



97

### 97 Corrected - Establishment -

COS

---- The Original Violation Code was 4-601.11 (C) Non-  
Food Contact Surfaces and Utensils Clean ----- Shelves  
on aisle 16 could use a cleaning to reduce grime. -  
Nonfood contact surfaces of equipment shall be kept free  
of an accumulation of dust, dirt, food residue, and other  
debris.



## 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/vyhliif981/f/uploads/inspectionpolicyfoodestablishments\\_august\\_2022.pdf](https://www.northbridgemass.org/sites/g/files/vyhliif981/f/uploads/inspectionpolicyfoodestablishments_august_2022.pdf)

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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Hot Holding Temperature

#### 21 **3-501.16 (A)(1) Proper Hot Holding Temps. - Establishment -**

- Pr** The temperature of the Chicken (IR) in the Mobile Warmer was 128.0 degrees. Item discarded by PiC  
*Code: Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained: at 135°F or above, except that roasts cooked to a temperature and for a time specified in paragraph 3-401.11(B) or reheated as specified in paragraph 3-403.11(E) may be held at a temperature of 130°F or above.*

### Physical Facilities

#### Physical Facilities installed, maintained & cleaned

#### 55 **6-501.114 Unnecessary Items and Litter - Establishment -**

- C** In aisle 6, clean up excess food 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.*



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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 55 6-501.11 Repairing - Establishment -

- C** Shelving units in aisle 16 are damaged or discolored.  
Clean/repair/replace *Code: The physical facilities shall be maintained in good repair.*



### 56 6-304.11 Ventilation Mechanical - Establishment -

- C** Vent in bathrooms must be repaired/replaced *Code: If necessary to keep rooms free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes, mechanical ventilation of sufficient capacity shall be provided.*





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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

## Temperatures

Area	Equipment	Product	Notes	Temps
------	-----------	---------	-------	-------

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

## Notes

Food in warmer left past 4 hour mark. Discarded by PiC.

Otherwise all violations corrected.