



# FOOD ESTABLISHMENT INSPECTION REPORT

R-10

Stephanie's Daily Grind  
One Plummers Corner  
Whitinsville, MA 01588  
Permit Holder: Same

Inspection Number	Date	Time In/Out	Inspection Type	Inspector
5CB43	4/1/24	11:14 AM 12:11 PM	Routine	D.Markman
Permit Number	Risk	Variance	Client Type	
2024-072	2		Restaurant	

## 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"/>			<input checked="" type="checkbox"/>	15. Food separated and protected	1	<input checked="" type="checkbox"/>			
2. Certified Food Protection Manager		<input checked="" type="checkbox"/>				16. Food-contact surfaces; cleaned & sanitized	1	<input checked="" type="checkbox"/>			
Employee Health	IN	OUT	NA	NO	COS	17. Proper disposition of returned, previously served,	1	<input checked="" type="checkbox"/>			
3. Management, food employee and conditional employee knowledge, responsibilities and reporting		<input checked="" type="checkbox"/>				Time/Temperature Control for Safety	IN	OUT	NA	NO	COS
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"/>	
Good Hygienic Practices	IN	OUT	NA	NO	COS	20. Proper cooling time and temperature				<input checked="" type="checkbox"/>	
6. Proper eating, tasting, drinking, or tobacco use		<input checked="" type="checkbox"/>				21. Proper hot holding temperatures				<input checked="" type="checkbox"/>	
7. No discharge from eyes, nose, and mouth		<input checked="" type="checkbox"/>				22. Proper cold holding temperatures		<input checked="" type="checkbox"/>			
Preventing Contamination by Hands	IN	OUT	NA	NO	COS	23. Proper date marking and disposition	1	<input checked="" type="checkbox"/>			
8. Hands clean & properly washed		<input checked="" type="checkbox"/>				24. Time as a Public Health Control; procedures & records	1	<input checked="" type="checkbox"/>			
9. No bare hand contact with RTE food or a pre-approved		<input checked="" type="checkbox"/>				Consumer Advisory	IN	OUT	NA	NO	COS
10. Adequate handwashing sinks supplied and accessible		<input checked="" type="checkbox"/>				25. Consumer advisory provided for raw/undercooked food			<input checked="" 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"/>				26. Pasteurized foods used; prohibited foods not offered		<input checked="" type="checkbox"/>			
12. Food received at proper temperature				<input checked="" type="checkbox"/>		Food/Color Additives and Toxic Substances	IN	OUT	NA	NO	COS
13. Food in good condition, safe & unadulterated		<input checked="" type="checkbox"/>				27. Food additives: approved & properly used			<input checked="" type="checkbox"/>		
14. Required records available: shellstock tags, parasite			<input checked="" type="checkbox"/>			28. Toxic substances properly identified, stored & used		<input checked="" type="checkbox"/>			
Repeat Violations Highlighted in Yellow						Conformance with Approved Procedures	IN	OUT	NA	NO	COS
						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	1	<input checked="" type="checkbox"/>			
31. Water & ice from approved source						44. Utensils, equip. & linens: properly stored, dried & handled	1	<input checked="" type="checkbox"/>			
32. Variance obtained for specialized processing methods			<input checked="" type="checkbox"/>			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.		<input checked="" type="checkbox"/>				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	2	<input checked="" type="checkbox"/>			
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	1	<input checked="" type="checkbox"/>			
39. Contamination prevented in prep, storage & display						53. Toilet facilities: properly constructed, supplied, & cleaned	1				
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	1	<input checked="" type="checkbox"/>			
						60. 105 CMR 590 violations / local regulations	1	<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).

D. Markman

Tonie Joubert - Expires  
Certificate #:

Priority	Pf	Core	Repeat	Risk Factor	Good Retail
5	1	7		6	7
Follow Up Required: <input checked="" type="checkbox"/> Y			Follow Up Date: 4/12/2024		

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Inspector  
D.Markman

## Inspection Report (Continued)

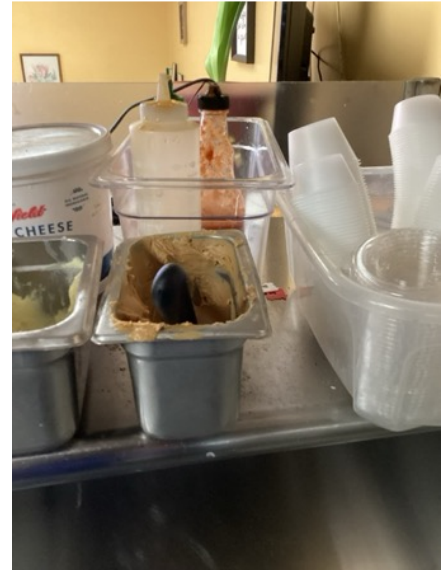
Repeat Violations Highlighted in Yellow

### Supervision

**PIC present, demonstrated knowledge & performs duties**

#### 1 2-103.11 (N) Duties of Person in Charge - Establishment -

**COS Pf** Make sure allergens like peanut butter are not stored above non-allergen containing foods to avoid cross-contact. PiC moved this at time of inspection *Code: The person in charge shall ensure that employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties.*



### Protection From Contamination

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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Food separated and protected

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

**Pr** Food cannot come into contact with an unapproved surface (such as paper towels). Note that there was wax paper between most of the paper towel and the bacon, but it did not prevent all contact *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.*



#### 16 **4-501.114 (A)-(C) Chem.San. Temp./pH/Concentr./Hard. - Establishment -**

**Pr** Coffee pots not being sanitized. Only cleaned with Urnex and then rinsed. Must be sanitized and then allowed to air dry *Code: A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under paragraph 4-703.11(C) shall meet the criteria specified under section 7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: A chlorine solution shall have a temperature of 55°F-120°F, depending on water hardness, and concentration range of 25ppm to 100ppm. An iodine solution shall have a minimum temperature of 68°F with a concentration range of 12.5ppm to 25ppm. A quaternary ammonium compound solution shall have a minimum temperature of 75°F, have a concentration as specified under section 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, and be used only in water with 500 MG/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions.*

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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 17 3-701.11 Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food - Establishment -

**Pr** Expired milk products. PiC discarded Code: A food that is unsafe, adulterated, or not honestly presented as specified shall be discarded or reconditioned according to an approved procedure. Food that is not from an approved source shall be discarded. RTE food that may have been contaminated by an employee who has been restricted or excluded shall be discarded. Food that is contaminated by food employees, consumers, or other persons through contact with their hands, bodily discharges, such as nasal or oral discharges, or other means shall be discarded.

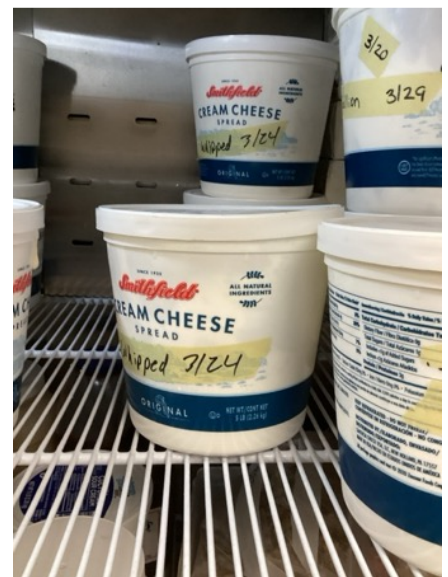


## Time / Temperature Control for Safety

### Date marking and disposition

### 23 3-501.18 Ready-to-Eat Food Disposition - Establishment -

**Pr** RTE food prepared on site should be discarded 7 days after preparation, with date of preparation serving as day 1. Discarded by PiC 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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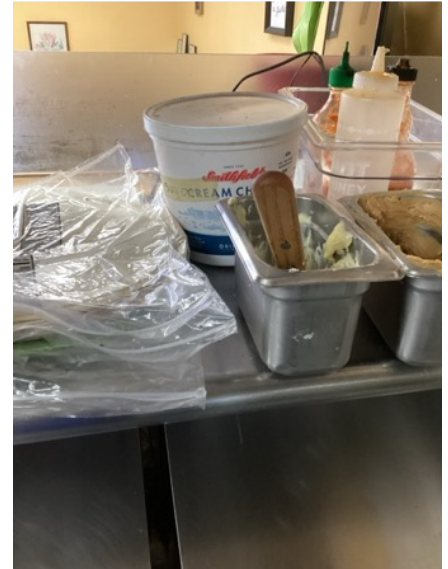
Repeat Violations Highlighted in Yellow

### Time as a Public Health Control

24

#### 3-501.19 (B)(1)(3)(4) Time as a Public Health Control - 4 Hours - Establishment -

**Pr** Butter being held at room temperature. This cannot be done unless the time at which butter was removed from refrigeration is carefully marked, and a discard time for 4 hours later is also listed. This can be done with permission from BOah *Code: If time rather than temperature is used as the public health control up to a maximum of 4 hours: the food shall have an initial temperature of 41°F or less when removed from cold holding temperature control, or 135°F or greater when removed from hot holding temperature control; the food shall be cooked and served, served at any temperature if RTE, or discarded, within 4 hours from the point in time when the food is removed from temperature control; and the food in unmarked containers or packages, or marked to exceed a 4-hour limit shall be discarded.*



### Proper Use of Utensils



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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### In-use utensils; properly stored

#### 43 3-304.12 In-Use Utensils/Between-Use Storage - Establishment -

- C** Utensils should not be stored such that their handles come into contact with food *Code: During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: in the food with their handles above the top of the food and the container; in food that is not TCS food with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon; on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized every 4 hours; in running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes, in a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not TCS food; or in a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at at least every 24 hours.*



#### 44 4-903.11 (A)(B)(D) Equip./Uten./Lin./Sing.-Ser/Use Art - Establishment -

- C** To prevent re-contamination of sanitized equipment, drying racks and shelves should be kept free of dirt or grime *Code: Cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: in a clean, dry location; where they are not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. Clean equipment and utensils shall also be stored: in a self-draining position that allows air drying; and covered or inverted. Items that are kept in closed packages may be stored less than 15 cm (6 inches) above the floor on dollies, pallets, racks, and skids.*



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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Utensils, Equipment and Vending

#### Nonfood contact surfaces clean

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

- C** Make sure to keep gluten/allergy stove clean of excess food debris. Also, prior to cooking any food for customers with allergies, please wash, rinse, and sanitize surface  
*Code: Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*



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

- C** Shelving units inside Pepsi fridge should be kept clean of dust and dirt *Code: Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*



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### Physical Facilities

#### Sewage & waste water properly disposed

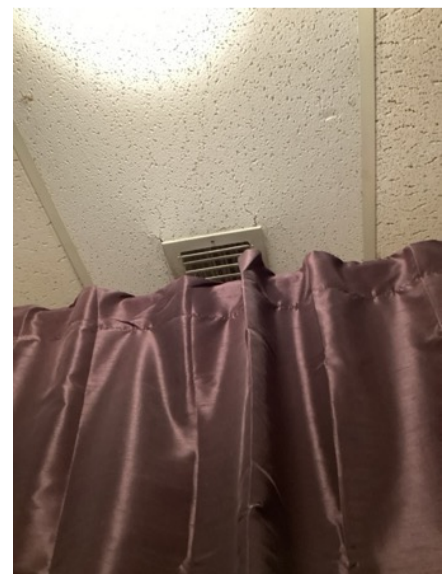
##### 52 5-402.12 Grease Trap - Establishment -

- C** Please do not store anything atop the grease trap *Code: If used, a grease trap shall be located to be easily accessible for cleaning.*



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

- C** Restroom must have mechanical ventilation. Repair/replace *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

## Compliance and Enforcement

### PERMIT TO OPERATE

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

- C Most recent permit not posted yet. Please post 2024 permit as soon as possible *Code: Upon acceptance of the permit issued by the RA, the permit holder in order to retain the permit shall post the permit in a location in the food establishment that is conspicuous to consumers.*



## Notes

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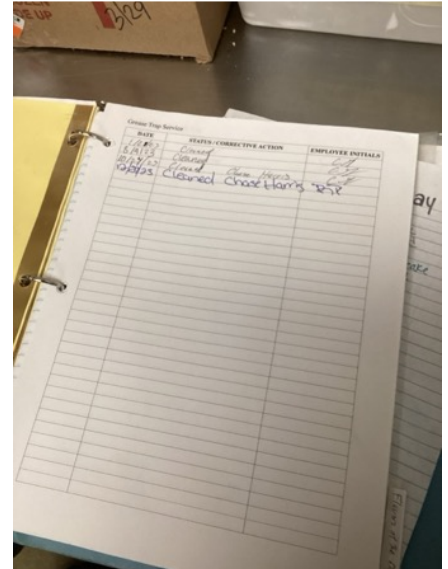
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### Notes

88

#### Notes - Establishment -

- N** Local violation. Grease trap log should be maintained monthly, with a visual check of the interceptor and a note of approximate grease level. If level is ever 25% or more, it must be cleaned, or once every 3 months (whichever comes first). Make sure to note how much grease is removed - 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?

IN

Is a current permit posted?

OUT

Is grease trap log provided

OUT

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

IN

Are Employee reporting forms on site.

IN

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

The Town of Northbridge Board of Health Food Inspection Procedure Policy can be accessed here:  
[https://www.northbridgemass.org/sites/g/files/vyhlif981f/uploads/inspectionpolicyfoodestablishments\\_august\\_2022.pdf](https://www.northbridgemass.org/sites/g/files/vyhlif981f/uploads/inspectionpolicyfoodestablishments_august_2022.pdf)

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## Inspection Report (Continued)

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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
Front area	Beverage cooler	Half-and-half (probe)		40.4 °F
Front area	Pepsi Cooler	Oat Milk (probe)		41.8 °F
Back area	2 door cooler	Ambient (IR)		37.6 °F
Back area	1 door freezer	Ambient (IR)		4.6 °F
Front area	Gluten Line	Cheese (probe)		39.0 °F
Front area	Sandwich unit	Veggie Cream Cheese		40.8 °F
Front area	Sandwich unit	Regular Cream Cheese		41.4 °F

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

## Notes

Will return to check if any items are past date, that the butter is being properly labeled, and no paper towels are in contact with food. Also, to check that coffee pots are being sanitized.



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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	<input type="checkbox"/>	<input 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

Kayla West

- Expires

Priority	Pf	Core	Repeat	Risk Factor	Good Retail
0	0	1		0	7

Follow Up Required: ☐ Y Follow Up Date:



# FOOD SAFETY INSPECTION REPORT

Page Number

2

Stephanie's Daily Grind  
One Plummers Corner  
Whitinsville, MA 01588

Inspection Number  
8E95E

Date  
4/12/24

Time In/Out  
9:22 AM  
9:26 AM

Inspector  
D.Markman

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97

### 97 Corrected - Establishment -

COS

---- The Original Violation Code was 5-402.12 Grease Trap ----- Please do not store anything atop the grease trap - If used, a grease trap shall be located to be easily accessible for cleaning.



97

### 97 Corrected - Establishment -

COS

---- The Original Violation Code was 4-601.11 (C) Non-Food Contact Surfaces and Utensils Clean ----- Make sure to keep gluten/allergy stove clean of excess food debris. Also, prior to cooking any food for customers with allergies, please wash, rinse, and sanitize surface - Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.



# FOOD SAFETY INSPECTION REPORT

Page Number

3

Stephanie's Daily Grind  
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Whitinsville, MA 01588

Inspection Number  
8E95E

Date  
4/12/24

Time In/Out  
9:22 AM  
9:26 AM

Inspector  
D.Markman

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 97 97 Corrected - Establishment -

COS

---- The Original Violation Code was 3-701.11 Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food ----- Expired milk products. PIC discarded - A food that is unsafe, adulterated, or not honestly presented as specified shall be discarded or reconditioned according to an approved procedure. Food that is not from an approved source shall be discarded. RTE food that may have been contaminated by an employee who has been restricted or excluded shall be discarded. Food that is contaminated by food employees, consumers, or other persons through contact with their hands, bodily discharges, such as nasal or oral discharges, or other means shall be discarded.



### 97 97 Corrected - Establishment -

COS

---- The Original Violation Code was 3-304.12 In-Use Utensils/Between-Use Storage ----- Utensils should not be stored such that their handles come into contact with food - During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: in the food with their handles above the top of the food and the container; in food that is not TCS food with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon; on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized every 4 hours; in running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes, in a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not TCS food; or in a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at at least every 24 hours.



# FOOD SAFETY INSPECTION REPORT

Page Number

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4/12/24

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9:22 AM  
9:26 AM

Inspector  
D.Markman

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97

### 97 Corrected - Establishment -

COS

---- The Original Violation Code was 4-601.11 (C) Non-Food Contact Surfaces and Utensils Clean ----- Shelving units inside Pepsi fridge should be kept clean of dust and dirt - Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.



97

### 97 Corrected - Establishment -

COS

---- The Original Violation Code was 4-501.114 (A)-(C) Chem.San. Temp./pH/Concentr./Hard. ----- Coffee pots not being sanitized. Only cleaned with Urnex and then rinsed. Must be sanitized and then allowed to air dry - A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under paragraph 4-703.11(C) shall meet the criteria specified under section 7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: A chlorine solution shall have a temperature of 55°F-120°F, depending on water hardness, and concentration range of 25ppm to 100ppm. An iodine solution shall have a minimum temperature of 68°F with a concentration range of 12.5ppm to 25ppm. A quaternary ammonium compound solution shall have a minimum temperature of 75°F, have a concentration as specified under section 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, and be used only in water with 500 MG/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions.



# FOOD SAFETY INSPECTION REPORT

Page Number

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Stephanie's Daily Grind  
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4/12/24

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9:22 AM  
9:26 AM

Inspector  
D.Markman

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97

### 97 Corrected - Establishment -

COS

---- The Original Violation Code was 3-304.11 Food Contact with Soiled Items ----- Food cannot come into contact with an unapproved surface (such as paper towels). Note that there was wax paper between most of the paper towel and the bacon, but it did not prevent all contact - 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.

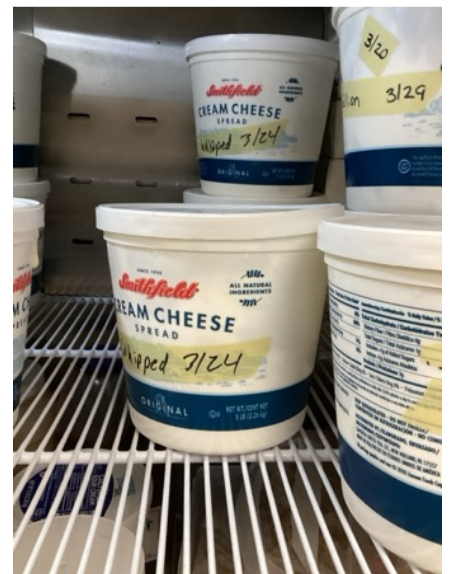


97

### 97 Corrected - Establishment -

COS

---- The Original Violation Code was 3-501.18 Ready-to-Eat Food Disposition ----- RTE food prepared on site should be discarded 7 days after preparation, with date of preparation serving as day 1. Discarded by PiC - 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.





# FOOD SAFETY INSPECTION REPORT

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Stephanie's Daily Grind  
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4/12/24

Time In/Out  
9:22 AM  
9:26 AM

Inspector  
D.Markman

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97

### 97 Corrected - Establishment -

COS

---- The Original Violation Code was 4-903.11 (A)(B)(D) Equip./Uten./Lin./Sing.-Ser/Use Art ----- To prevent re-contamination of sanitized equipment, drying racks and shelves should be kept free of dirt or grime - Cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: in a clean, dry location; where they are not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. Clean equipment and utensils shall also be stored: in a self-draining position that allows air drying; and covered or inverted. Items that are kept in closed packages may be stored less than 15 cm (6 inches) above the floor on dollies, pallets, racks, and skids.

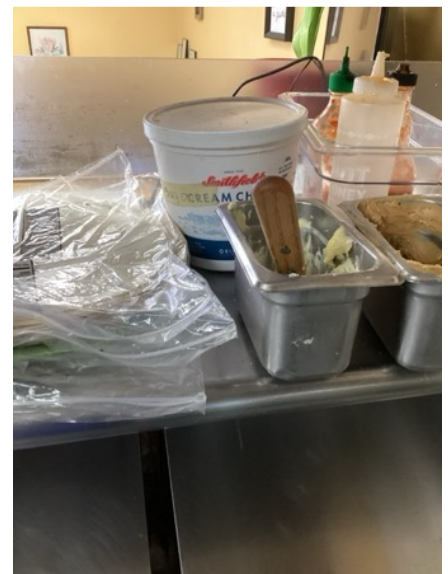


97

### 97 Corrected - Establishment -

COS

---- The Original Violation Code was 3-501.19 (B)(1)(3)(4) Time as a Public Health Control - 4 Hours ----- Butter being held at room temperature. This cannot be done unless the time at which butter was removed from refrigeration is carefully marked, and a discard time for 4 hours later is also listed. This can be done with permission from BOah - If time rather than temperature is used as the public health control up to a maximum of 4 hours: the food shall have an initial temperature of 41°F or less when removed from cold holding temperature control, or 135°F or greater when removed from hot holding temperature control; the food shall be cooked and served, served at any temperature if RTE, or discarded, within 4 hours from the point in time when the food is removed from temperature control; and the food in unmarked containers or packages, or marked to exceed a 4-hour limit shall be discarded.



# FOOD SAFETY INSPECTION REPORT

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4/12/24

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9:22 AM  
9:26 AM

Inspector  
D.Markman

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 97 97 Corrected - Establishment -

COS

---- The Original Violation Code was 8-304.11 (A) Responsibilities of the Permit Holder ----- Most recent permit not posted yet. Please post 2024 permit as soon as possible - Upon acceptance of the permit issued by the RA, the permit holder in order to retain the permit shall post the permit in a location in the food establishment that is conspicuous to consumers.

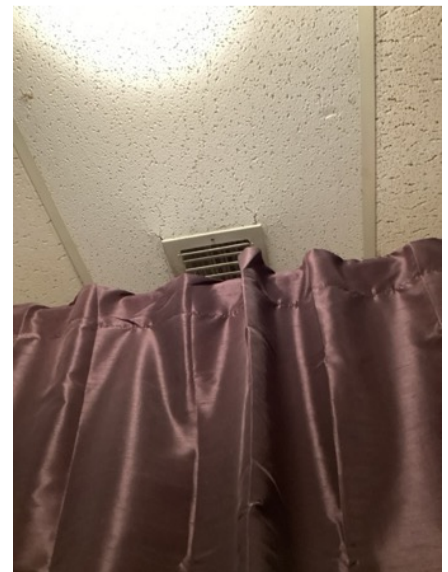


## Physical Facilities

### Adequate ventilation & lighting

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

- C Restroom must have mechanical ventilation. Repair/replace 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.*



# FOOD SAFETY INSPECTION REPORT

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9:26 AM

Inspector  
D.Markman

## 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

All major violations corrected. Thank you