



FOOD ESTABLISHMENT INSPECTION REPORT

R-10

The Vin Bin
154 Turnpike Road
Southborough, MA 01772

<u>Inspection Number</u>	<u>Date</u>	<u>Time In/Out</u>	<u>Inspection Type</u>	<u>Client Type</u>		<u>Inspector</u>		
FBA19	3/14/25	12:50 PM 1:24 PM	Routine	Restaurant		M.Seager		
<u>Permit Number</u>	<u>Risk</u>	<u>Variance</u>	<u>Rating</u>	<u>Score</u>	<u>Priority</u>	<u>Pf</u>	<u>Core</u>	<u>Repeat</u>
221062	2				1	0	3	

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	✓				
7. No discharge from eyes, nose, and mouth	✓					22. Proper cold holding temperatures	✓				
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	1	✓				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	✓					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	IN	OUT	NA	NO	COS	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: properly 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					
36. Thermometers provided & accurate						49. Non-food contact surfaces clean					
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	2	✓			
42. Washing fruits & vegetables						56. Adequate ventilation & lighting; designated areas use					
						60. 105 CMR 590 violations / local regulations	✓				

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 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).

M.Seager

Mary Olivari - Expires
Certificate #:

Follow Up Required: ☐ Y Follow Up Date: _____

FOOD SAFETY INSPECTION REPORT

Page Number

2

The Vin Bin
154 Turnpike Road
Southborough, MA 01772

Inspection Number
FBA19

Date
3/14/25

Time In/Out
12:50 PM
1:24 PM

Inspector
M.Seager

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

- -

Code:

Preventing Contamination by Hands

Adequate handwashing sinks properly supplied and accessible

10 6-301.14 Handwashing- Signage - Establishment -

- C Add sign "employees must wash hands" Code: A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing lavatories used by food employees and shall be clearly visible to food employees.



Protection From Contamination

FOOD SAFETY INSPECTION REPORT

Page Number

3

The Vin Bin
154 Turnpike Road
Southborough, MA 01772

Inspection Number
FBA19

Date
3/14/25

Time In/Out
12:50 PM
1:24 PM

Inspector
M.Seager

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Food separated and protected

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

Pr Cups cannot be used in bulk containers *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.*



Physical Facilities

FOOD SAFETY INSPECTION REPORT

Page Number

4

The Vin Bin
154 Turnpike Road
Southborough, MA 01772

Inspection Number
FBA19

Date
3/14/25

Time In/Out
12:50 PM
1:24 PM

Inspector
M.Seager

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Physical Facilities installed, maintained & cleaned

55 6-501.12 Cleaning. Frequency/Restrictions - Establishment -

- C** Walls in walk-in cooler need cleaning *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 6-101.11 (A) Indoors. Surface Characteristics - Establishment -

- C** Walls and coving needs to be fixed *Code: Materials shall be smooth, durable, and easily cleanable for areas where food establishment operations are conducted, closely woven and easily cleanable carpet for carpeted areas, and nonabsorbent for areas subject to moisture such as food preparation area, walk-in refrigerators, warewashing areas, and areas subject to flushing or spray cleaning methods.*



Notes

FOOD SAFETY INSPECTION REPORT

Page Number

5

The Vin Bin
154 Turnpike Road
Southborough, MA 01772

Inspection Number
FBA19

Date
3/14/25

Time In/Out
12:50 PM
1:24 PM

Inspector
M.Seager

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Notes

88

Notes - Establishment -

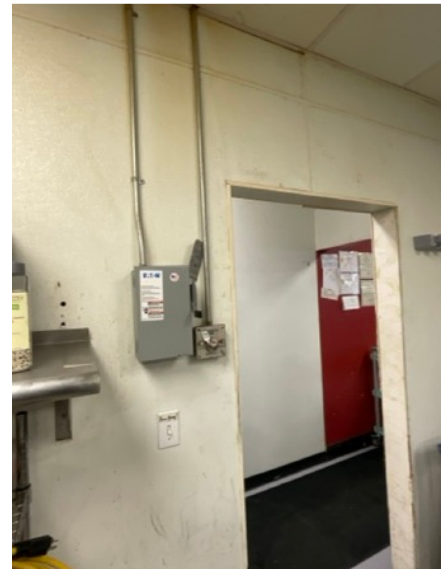
N Add sign "food prep only" - General Notes.



88

Notes - Establishment -

N Discuss walls and coving on floors - General Notes.



Positive Notes

FOOD SAFETY INSPECTION REPORT

Page Number

6

The Vin Bin
154 Turnpike Road
Southborough, MA 01772

Inspection Number
FBA19

Date
3/14/25

Time In/Out
12:50 PM
1:24 PM

Inspector
M.Seager

Inspection Report (Continued)

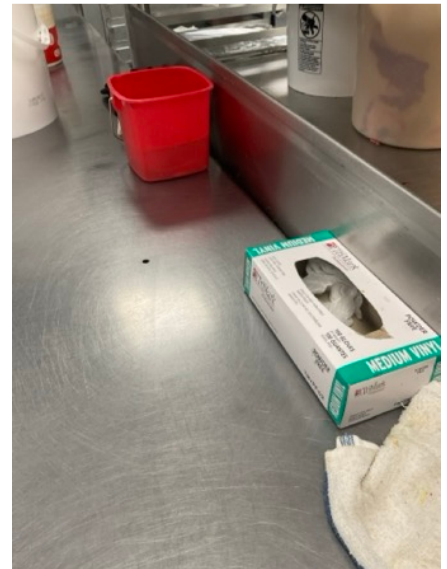
Repeat Violations Highlighted in Yellow

Proper Food Safety Practices

- 98 98 Proper Food Safety Practices - Establishment -
N Date marking is fantastic - Excellent.



- 98 98 Proper Food Safety Practices - Establishment -
N Sanitizer in use and testing properly - Excellent.



FOOD SAFETY INSPECTION REPORT

Page Number

7

The Vin Bin
154 Turnpike Road
Southborough, MA 01772

Inspection Number
FBA19

Date
3/14/25

Time In/Out
12:50 PM
1:24 PM

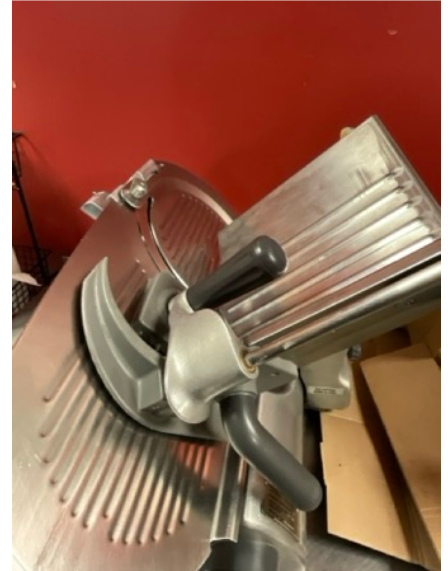
Inspector
M.Seager

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

98 98 Proper Food Safety Practices - Establishment -

N Exemplary cleaning of slicer - Excellent.



98 98 Proper Food Safety Practices - -

N Exemplary cleaning of
slicer - Excellent.



FOOD SAFETY INSPECTION REPORT

Page Number

8

The Vin Bin
154 Turnpike Road
Southborough, MA 01772

Inspection Number
FBA19

Date
3/14/25

Time In/Out
12:50 PM
1:24 PM

Inspector
M.Seager

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Temperatures

Area	Equipment	Product	Notes	Temps
Establishment	Reach-In Cooler -	Sour cream		39 °F
Establishment	Handwashing sink -	Water		102 °F
Establishment	Walk-in Cooler	Chicken		39 °F
Establishment	Reach-In Cooler -	Diced chicken		41 °F
Establishment	Steam Table -	Meatballs		135 °F
Establishment	Steam Table -	Squash soup		140 °F
Establishment	Warewashing	Surface temp		171 °F
Establishment	Reach-In Cooler -	Deli ham		40 °F
Establishment	Reach-in Freezer	Cookie dough		2 °F
Establishment	Reach-In Cooler -	Roast beef		41 °F
Establishment	Reach-In Cooler -	Chicken salad		40 °F

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

Notes

Excellent inspection. A few minor items to take care of but food safety is clearly a priority. Keep up the great work!

No temperature issues. Date marking is excellent. Sanitizer in use. Proper handwashing observed