



Starbucks Coffee #2950
154 Turnpike Road
Southborough, MA 01772

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector			
0A0F1	3/14/25	1:28 PM 1:48 PM	Routine	Restaurant	M.Seager			
Permit Number	Risk	Variance	Rating	Score	Priority	Pf	Core	Repeat
221052	2			0	0	0	0	0

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				Protection from Contamination (Cont'd)			
IN	OUT	NA	NO COS	IN	OUT	NA	NO COS
1. PIC present, demonstrates knowledge, and performs duties	✓	□	□	15. Food separated and protected	✓	□	□
2. Certified Food Protection Manager	✓	□	□	16. Food-contact surfaces; cleaned & sanitized	✓	□	□
Employee Health				17. Proper disposition of returned, previously served,	✓	□	□
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	✓	□	□	Time/Temperature Control for Safety			
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				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				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			
10. Adequate handwashing sinks supplied and accessible	✓	□	□	25. Consumer advisory provided for raw/undercooked food	✓	□	□
Approved Source				Highly Susceptible Populations			
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			
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				Conformance with Approved Procedures			
				29. Compliance with variance/specialized process/HACCP	✓	□	□

Good Retail Practices

Safe Food and Water				Proper Use of Utensils			
IN	OUT	NA	NO COS	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				46. Gloves used properly	□	□	□
33. Proper cooling methods used; adequate equip. for temp.	✓	□	□	Utensils, Equipment and Vending			
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				Physical Facilities			
37. Food properly labeled; original container	□	□	□	50. Hot & cold water available; adequate pressure	□	□	□
Prevention of Food Contamination				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	✓	□	□

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

Anais Fontanez - Expires
Certificate #:

Follow Up Required: Y Follow Up Date: _____

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Positive Notes

Proper Food Safety Practices

98 98 Proper Food Safety Practices - Establishment -

N No issues
- Excellent.

98 98 Proper Food Safety Practices - Establishment -

N No issues - Excellent.

Temperatures

Area	Equipment	Product	Notes	Temps
Establishment	Handwashing sink -	Water		102 °F
Establishment	Reach-in Freezer	Sausage		3 °F
Establishment	Reach-In Cooler -	Egg whites		40 °F
Establishment	Reach-In Cooler -	Almond milk		36 °F
Establishment	Reach-In Cooler -	Sausage		39 °F
Establishment	Reach-In Cooler -	Egg whites		36 °F
Establishment	Handwashing sink -	Water		104 °F
Establishment	Reach-In Cooler -	Snack pack		41 °F
Establishment	Reach-In Cooler -	Oat milk		39 °F

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

Notes

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Entire establishment is clean, organized and well maintained

No temperature issues. Labeling is excellent. Sanitizer out and testing properly. Proper handwashing observed