



FOOD ESTABLISHMENT INSPECTION REPORT

Stony Brook Market
162 Cordaville Road #100
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>			
9710F	3/16/22	11:36 AM 11:58 AM	Routine	Food &	1.Inspector			
<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>
221040	2				1	0	1	1

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	✓				
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	✓					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	1	✓				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: 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	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					
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 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

1.Inspector

Fadi Kassouf - Expires
Certificate #:

Follow Up Required: Y Follow Up Date: _____

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Inspection Report (Continued)

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Code:



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Approved Source

Food in good condition, safe & unadulterated

13 **3-101.11 Safe/Unadulterated/Honestly Presented** - Establishment -

Pr Out of date food must be removed *Code: Food shall be safe, unadulterated, and, honestly presented.*



Utensils, Equipment and Vending

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Nonfood contact surfaces clean

49

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

- C** Fans in walk in must be made clean. *Code: Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*



Temperatures

Area	Equipment	Product	Notes	Temps
Establishment	Misc.	F'real		14 °F
Establishment	Reach in freezer	Ben and jerry's		0.5 °F
Establishment	Walk in	Eggs		41 °F
Establishment	Misc.	Popcicle		5 °F

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

Notes

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Excellent inspection!

Store is very clean and food is properly stored. All temps in range.

Keep an eye out for expired foods.

Keep up the good work!