



Town of Ashland Board of Health

Mark Oram, Director

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Public Health
Prevent. Promote. Protect.

Food Establishment Inspection Report

Insp Date: 7/30/2020 Business ID: AH085
Business: Shaw's Supermarket
301 Pond Street
Ashland, MA 01721

Inspection: 2A000680
Store ID:
Phone:
Food Inspector: AH-3 Thomas Curran
Reason: 3-General Complaint
Results: Follow-up 10 days

Inspection Summary

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).

PIC Name Emily Pontbriant _____ Risk Category _____

Certified Food Protection Manager Jason Courmoyer CFPM _____ CFPM Exp Date 2/13/23 _____

Certified Allergy Trained Name VIOLATION _____ Allergy Exp Date VIOLATION _____

Certified ChokeSaver Name NA _____ ChokeSaver Exp Date NA _____

Permit Posted [8-304.11(A)] In Out

Inspection Report Available [8-304.11(K)] In Out

Foodborne Illness Complaint Investigated (All) Involving More Than Two Persons

Inspection Report Provided by: e-mail Hardcopy

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Compliance status: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable

Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection R = repeat violation

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illnesses or injury.

Supervision	IN	OUT	N/O	N/A	COS	REPEAT
1. Person-in-charge present, demonstrates knowledge, and performs duties	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>

Food Inspector _____

Acknowledged Receipt : _____

Food Establishment Inspection Report

Supervision

IN OUT N/O N/A COS REPEAT

Fail Notes

2-103.11(A-O)

Priority Foundation; Person-in-Charge-Duties
The PERSON IN CHARGE shall ensure that:
(A) FOOD ESTABLISHMENT operations are not conducted in a private home or in a room used as living or sleeping quarters as specified under § 6-202.111;

(B) PERSONS unnecessary to the FOOD ESTABLISHMENT operation are not allowed in the FOOD preparation, FOOD storage, or WAREWASHING areas, except that brief visits and tours may be authorized by the PERSON IN CHARGE if steps are taken to ensure that exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES are protected from contamination;

(C) EMPLOYEES and other PERSONS such as delivery and maintenance PERSONS and pesticide applicators entering the FOOD preparation, FOOD storage, and WAREWASHING areas comply with this Code;

(D) EMPLOYEES are effectively cleaning their hands, by routinely monitoring the EMPLOYEES' handwashing;

(E) EMPLOYEES are visibly observing FOODS as they are received to determine that they are from APPROVED sources, delivered at the required temperatures, protected from contamination, UNADULTERED, and accurately presented, by routinely monitoring the EMPLOYEES' observations and periodically evaluating FOODS upon their receipt;

(F) EMPLOYEES are verifying that FOODS delivered to the FOOD ESTABLISHMENT during non-operating hours are from APPROVED sources and are placed into appropriate storage locations such that they are maintained at the required temperatures, protected from contamination, unADULTERATED, and accurately presented;

(G) EMPLOYEES are properly cooking TIME/TEMPERATURE CONTROL FOR SAFETY FOOD, being particularly careful in cooking those FOODS known to cause severe foodborne illness and death, such as EGGS and COMMINUTED MEATS, through daily oversight of the EMPLOYEES' routine monitoring of the cooking temperatures using appropriate temperature measuring devices properly scaled and calibrated as specified under § 4-203.11 and ¶ 4-502.11(B);

(H) EMPLOYEES are using proper methods to rapidly cool TIME/TEMPERATURE CONTROL FOR SAFETY FOODS that are not held hot or are not for consumption within 4 hours, through daily oversight of the EMPLOYEES' routine monitoring of FOOD temperatures during cooling;

(I) EMPLOYEES are properly maintaining the temperatures of TIME/TEMPERATURE CONTROL FOR SAFETY FOODS during hot and cold holding through daily oversight of the EMPLOYEES' routine monitoring of FOOD temperatures;

(J) CONSUMERS who order raw, or partially cooked READY-TO-EAT FOODS of animal origin are informed as specified under § 3-603.11 that the FOOD is not cooked sufficiently to ensure its safety;

(K) EMPLOYEES are properly SANITIZING cleaned multiuse EQUIPMENT and UTENSILS before they are reused, through routine monitoring of solution temperature and exposure time for hot water

Food Inspector

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Supervision	IN	OUT	N/O	N/A	COS	REPEAT
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2. Certified Food Protection Manager

Employee Health	IN	OUT	N/O	N/A	COS	REPEAT
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3. Management, food employee and conditional employee; knowledge, responsibilities and reporting

4. Proper Use of Restriction & Exclusion

5. Procedures for responding to vomiting and diarrheal events

Good Hygienic Practices	IN	OUT	N/O	N/A	COS	REPEAT
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6. Proper eating, tasting, drinking, or tobacco use

This item has Media/Attachments. See Footnote 1 at end of questionnaire.

Fail Notes	2-401.11	<p><i>Core; Eating, Drinking, or Using Tobacco</i> <i>(A) Except as specified in ¶ (B) of this section, an EMPLOYEE shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can not result.</i> <i>(B) A FOOD EMPLOYEE may drink from a closed BEVERAGE container if the container is handled to prevent contamination of: (1) The EMPLOYEE'S hands; (2) The container; and (3) Exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.</i></p>
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[Several soda bottles in fish walkin cooler. Remove.]

7. No discharge from eyes, nose, and mouth

Preventing Contamination by Hands	IN	OUT	N/O	N/A	COS	REPEAT
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8. Hands clean & properly washed

9. No bare hand contact with RTE food

10. Adequate handwashing sinks properly supplied and accessible

This item has Media/Attachments. See Footnote 2 at end of questionnaire.

Fail Notes	5-205.11	<p><i>Priority Foundation; Using a Handwashing Sink-Operation and Maintenance</i> <i>(A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use.</i> <i>(B) A HANDWASHING SINK may not be used for purposes other than handwashing.</i> <i>(C) An automatic handwashing facility shall be used in accordance with manufacturer's instructions.</i> <i>[Remove janitorial tools from in front of produce back room handsink]</i></p>
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Approved Sources	IN	OUT	N/O	N/A	COS	REPEAT
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11. Food obtained from approved source

12. Food received at proper temperature

13. Food in good condition, honestly presented, safe, & unadulterated

This item has Media/Attachments. See Footnote 3 at end of questionnaire.

Food Inspector _____

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Food Establishment Inspection Report

Approved Sources	IN OUT N/O N/A COS REPEAT
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<i>Fail Notes</i>	3-101.11	<i>Priority; Safe, Unadulterated and Honestly Presented FOOD shall be safe, unADULTERATED, and, as specified under § 3-601.12, honestly presented. [Observed several packages of expired meat offered for retail sale. PIC voluntarily discarded. COS.]</i>
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14. Required records available: shellstock tags, parasite destruction

Protection from Contamination	IN OUT N/O N/A COS REPEAT
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15. Food separated and protected

16. Food-contact surfaces: cleaned & sanitized

17. Proper disposition of returned, previously served reconditions, & unsafe food

Time/Temperature Control for Safety	IN OUT N/O N/A COS REPEAT
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18. Proper cooking time & temperatures

19. Proper reheating procedures for hot holding

20. Proper cooling time and temperature

21. Proper hot holding temperatures

22. Proper cold holding temperatures

23. Proper date marking and disposition

24. Time as a Public Health Control

Consumer Advisory	IN OUT N/O N/A COS REPEAT
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25. Consumer advisory provided for raw / undercooked foods

Highly Susceptible Populations (HSP)	IN OUT N/O N/A COS REPEAT
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26. Pasteurized foods used; prohibited foods not offered

Food/Color Additives and Toxic Substances	IN OUT N/O N/A COS REPEAT
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27. Food additives: approved and properly used

28. Toxic substances identified, stored, and used

Conformance with Approved Procedures	IN OUT N/O N/A COS REPEAT
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29. Compliance with variance / specialized process / HACCP Plan

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

IN = In compliance OUT = not in compliance COS - corrected on -site during inspection REPEAT = repeat violation

Safe Food and Water	IN OUT N/O N/A COS REPEAT
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30. Pasteurized eggs used where required

31. Water & ice from approved source

32. Variance obtained for specialized processing methods

Food Temperature Control	IN OUT N/O N/A COS REPEAT
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Food Temperature Control	IN	OUT	N/O	N/A	COS	REPEAT
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33. Proper cooling methods used; adequate equipment for temperature control

Fail Notes 4-301.11 *Priority Foundation; Cooling, Heating, and Holding Capacities-Equipment
EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3.
[Bakery cooler leaking condensate. Repair. Double door reach in cooler behind sushi inoperable. Repair.]*

34. Plant food properly cooked for hot holding

35. Approved thawing methods used

36. Thermometers provided and accurate

Food Identification	IN	OUT	N/O	N/A	COS	REPEAT
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37. Food properly labeled; original container

Prevention of Food Contamination	IN	OUT	N/O	N/A	COS	REPEAT
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38. Insects, rodents, & animals not present

Fail Notes 6-501.111(C) *Priority Foundation; Controlling Pests
The PREMISES shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the PREMISES by:

(C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified under §§ 7-202.12, 7-206.12, and 7-206.13; and
[Flies evident in prepared foods area. Provide updated IPM pest control report.]*

39. Contamination prevented during food preparation, storage and display

This item has Media/Attachments. See Footnote 4 at end of questionnaire.

Fail Notes 3-307.11 *Core; Miscellaneous Sources of Contamination
FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 - 3-306.
[Mister in meat case observed with visible soils and filth. Remove meat from case and stored in protected areas until unit is thoroughly cleaned.]*

6-404.11 *Priority Foundation; Segregation and Location-Distressed Merchandise
Products that are held by the PERMIT HOLDER for credit, redemption, or return to the distributor, such as damaged, spoiled, or recalled products, shall be segregated and held in designated areas that are separated from FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES.
[Remove expired meat from sale. Corrected on site.]*

40. Personal cleanliness

41. Wiping cloths; properly used and stored

42. Washing fruits & vegetables

Proper Use of Utensils	IN	OUT	N/O	N/A	COS	REPEAT
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Proper Use of Utensils

	IN	OUT	N/O	N/A	COS	REPEAT
43. In-use utensils properly stored	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
44. Utensils, equipment & linens: properly stored, dried, & handled	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
45. Single-use/ single service articles: properly stored and used	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
46. Gloves used properly	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>

Utensils, Equipment and Vending

	IN	OUT	N/O	N/A	COS	REPEAT
47. Food & non-food contact surfaces cleanable, properly designed, constructed & used	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
48. Warewashing facilities: installed, maintained, & used; test strips	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
49. Non-food contact surfaces clean	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>

This item has Media/Attachments. See Footnote 5 at end of questionnaire.

Fail Notes 4-602.13 **Core; Nonfood Contact Surfaces**
NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
[Produce double door window with what appears to be mildew, floors in produce back room with soils and filth. Floors in deli and prepared foods area with standing water in grout voids and grease with food soils. Sticky residue on floors behind sushi and fish area. Thoroughly clean floors throughout under, around and behind equipment. Clean oven of visible soils, clean back panel of prepared foods hot holding unit, clean hi touch areas of deli sliding glass doors of visible film and soils. Develop enhanced cleaning practices for all high traffic areas and food preparation areas. Submit cleaning schedule to the board of health.]

Physical Facilities

	IN	OUT	N/O	N/A	COS	REPEAT
50. Hot & cold water available; adequate pressure	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
51. Plumbing installed; proper backflow devices	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
<i>This item has Media/Attachments. See Footnote 6 at end of questionnaire.</i>						
Fail Notes 5-205.15(B) Core; System Maintained in Good Repair A PLUMBING SYSTEM shall be: (B) Maintained in good repair. [Three compartment sink drain behind produce leaking. Repair.]						
52. Sewage and waste water properly disposed	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
53. Toilet features: properly constructed, supplied, & cleaned	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
54. Garbage & refuse properly disposed; facilities maintained	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>

This item has Media/Attachments. See Footnote 7 at end of questionnaire.

Fail Notes 5-501.111 **Core; Area, Enclosures and Receptacles, Good Repair**
Storage areas, enclosures, and receptacles for REFUSE, recyclables, and returnables shall be maintained in good repair.
[Multiple bags of recyclables stored on rear loading dock. Remove.]

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Physical Facilities

IN OUT N/O N/A COS REPEAT

Fail Notes 5-502.11 **Core; Frequency-Removal**
REFUSE, recyclables, and returnables shall be removed from the PREMISES at a frequency that will minimize the development of objectionable odors and other conditions that attract or harbor insects and rodents.

55. Physical facilities installed, maintained, & clean ○ ⊙ ○ ○ □ □

This Item has Media/Attachments. See Footnote 8 at end of questionnaire.

Fail Notes 6-101.11 **Core; Surface Characteristics-Indoor Areas**
(A) Except as specified in ¶ (B) of this section, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:
(1) SMOOTH, durable, and EASILY CLEANABLE for areas where FOOD ESTABLISHMENT operations are conducted;
(2) Closely woven and EASILY CLEANABLE carpet for carpeted areas; and
(3) Nonabsorbent for areas subject to moisture such as FOOD preparation areas, walk-in refrigerators, WAREWASHING areas, toilet rooms, mobile FOOD ESTABLISHMENT SERVICING AREAS, and areas subject to flushing or spray cleaning methods.

(B) In a TEMPORARY FOOD ESTABLISHMENT:
(1) If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other APPROVED materials that are effectively treated to control dust and mud; and
(2) Walls and ceilings may be constructed of a material that protects the interior from the weather and windblown dust and debris.

[Repair stained ceiling tile over retail area.]

6-201.11 **Core; Floors, Walls and Ceilings-Cleanability**
Except as specified under § 6-201.14 and except for antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are SMOOTH and EASILY CLEANABLE.
[Floors in produce back area constructed of raw concrete collecting buildup and soils. Clean and resurface floors.]

6-501.114 **Core; Maintaining Premises, Unnecessary Items and Litter**
The PREMISES shall be free of:
(A) Items that are unnecessary to the operation or maintenance of the establishment such as EQUIPMENT that is nonfunctional or no longer used; and

(B) Litter.
[Clean back trash room.]

6-501.12 **Core; Cleaning, Frequency and Restrictions**
(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.

(B) 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.
[Produce, deli departments are not being cleaned with the proper frequency per observables.]

56. Adequate ventilation & lighting; designated areas used ⊙ ○ ○ ○ □ □

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MASSACHUSETTS ONLY REGULATIONS

Rules and Regulations adopted for use in Massachusetts only.

Additional Requirements listed in 105 CMR 590.011

	IN	OUT	N/O	N/A	COS	REPEAT
M1. Anti-choking procedures in food service establishment	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
M2. Food allergy awareness	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>

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Additional Requirements listed in 105 CMR 590.011

IN OUT N/O N/A COS REPEAT

Fail Notes

[590.011(C)]

MA; Food Allergy Awareness Requirements
Pursuant to M.G.L. c. 140, § 6B, food establishments that cook, prepare, or serve food intended for immediate consumption either on or off the premises shall comply with the following requirements.

(1) **Poster.** Such food establishments shall prominently display in the employee work area a poster approved by the Department, no smaller than 8.5 by 11 inches, relating to major food allergens. The poster shall include the following information:

- (a) Major food allergens;
- (b) Health risks of food allergies;
- (c) Procedure to follow when a customer states that he or she has a food allergy; and
- (d) Emergency procedure to follow if a customer has an allergic reaction to a food.

(2) **Notice on printed menus and menu boards.** Such food establishments shall include on all printed menus and menu boards a clear and conspicuous notice requesting a customer to inform the server before placing an order, about the customer's allergy to a major food allergen. The notice shall state: *Before placing your order, please inform your server if a person in your party has a food allergy.*

- (a) **Location.** The notice must be included on printed menus and on indoor and outdoor menu boards, including drive-through menu boards.
- (b) **Menu Boards.**
 - 1. All notices on menu boards must be easily readable from the point of service at which food is ordered. On the menu board itself, the font size of the notice must be equal to or greater than the font size of the smallest menu item listed on the menu board.
 - 2. In lieu of placing the notice directly on the indoor or outdoor menu board itself, the food establishment may post the notice adjacent to the menu board or at each point of service where food is ordered. Such notice must be securely posted in a manner so that it may be easily seen and read from a distance of five feet by a person standing at or approaching the point of service, shall directly face the purchaser, and shall not be obstructed from view.

(3) **Food Allergen Awareness Training**

- (a) Such food establishments 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.

(4) **Exemptions**

- (a) Public and private schools, educational institutions, summer camps, childcare facilities, and other child care programs approved to participate in USDA Child Nutrition Programs are exempt from 105 CMR 590.011(C), with the exception of 105 CMR 590.011(C)(3)(b)2, provided that they have:
 - 1. Written policies and procedures for identifying, documenting, and accommodating students with food allergies, and
 - 2. Documentation verifying participation in food allergen training recognized by the Massachusetts Department of Elementary and Secondary Education and the Department.
- (b) Food service operations in institutional settings in which food is prepared and/or served to a specific population (for example, hospitals, non-profit organizations, Older American Act Elderly Nutrition programs, and charitable food facilities) that have written

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Review of Retail Operations listed in 105 CMR 590.010

	IN	OUT	N/O	N/A	COS	REPEAT
M3. Caterer	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
M4. Mobile Food Operation	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
M5. Temporary Food Establishment	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
M6. Public Market; Farmers Market	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
M7. Residential Kitchen; Bed-and-Breakfast Operation	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
M8. Residential Kitchen: Cottage Food Operation	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
M9. School Kitchen; USDA Nutrition Program	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
M10. Leased Commercial Kitchen	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
M11. Innovative Operation	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>

Local Requirements

	IN	OUT	N/O	N/A	COS	REPEAT
L1. Local law or regulation	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>
L2. Other	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="checkbox"/>	<input type="checkbox"/>

Discussion with Person-in-Charge

Establishment is not following enhanced cleaning practices for COVID19 retail standards per <https://www.mass.gov/info-details/safety-standards-and-checklist-retail-businesses#cleaning-and-disinfecting->. Develop cleaning schedules and retrain staff.

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Footnote 1



Remove soda from fish cooler.

Footnote 2



Produce back room handsink

Footnote 3

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Footnote 3 (Continued)



Expired Meat



Expred Meat



Expired Meat

Footnote 4

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Footnote 4 (Continued)



Clean inside misting mechanism in meat case.

Footnote 5



Produce door window with what appears to be mildew



Produce back room floors with debris and soils

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Footnote 5 (Continued)



Prepared foods oven with grease



Back of food warmer with soils.



High Touch area around walkin door handle with soils

Footnote 6

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Footnote 6 (Continued)



Leaking sink drain.

Footnote 7



Rear loading dock. Remove all refuse.

Footnote 8

Food Inspector

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Footnote 8.(Continued)



Stained ceiling tile



Produce floors need to be resurfaced.



Rear trash room,

Food Inspector

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