

Uxbridge Progressive Club
18 Whitin St.
Uxbridge, MA 01569
Permit Holder: Same

<u>Inspection Number</u>	Date	Time In/Out	Inspection Type	Inspector
81283	1/17/24	2:43 PM 2:56 PM	Re-Inspection	K.Donahue
<u>Permit Number</u>	<u>Risk</u>	<u>Variance</u>	<u>Client Type</u>	<u>Rating</u>
31-2024			Food Only	Average
				Score
				77

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	<input checked="" type="checkbox"/>					15. Food separated and protected	<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						Time/Temperature Control for Safety					
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	<input checked="" type="checkbox"/>					17. Proper disposition of returned, previously served,	<input checked="" type="checkbox"/>				
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						Consumer Advisory					
6. Proper eating, tasting, drinking, or tobacco use	<input checked="" type="checkbox"/>					20. Proper cooling time and temperature	<input checked="" type="checkbox"/>				
7. No discharge from eyes, nose, and mouth	<input checked="" type="checkbox"/>					21. Proper hot holding temperatures	<input checked="" type="checkbox"/>				
Preventing Contamination by Hands						Highly Susceptible Populations					
8. Hands clean & properly washed	<input checked="" type="checkbox"/>					22. Proper cold holding temperatures	<input checked="" type="checkbox"/>				
9. No bare hand contact with RTE food or a pre-approved	<input checked="" type="checkbox"/>					23. Proper date marking and disposition	<input checked="" type="checkbox"/>				
10. Adequate handwashing sinks supplied and accessible	<input checked="" type="checkbox"/>					24. Time as a Public Health Control; procedures & records	<input checked="" type="checkbox"/>				
Approved Source						Food/Color Additives and Toxic Substances					
11. Food obtained from approved source	<input checked="" type="checkbox"/>					25. Consumer advisory provided for raw/undercooked food	<input checked="" type="checkbox"/>				
12. Food received at proper temperature	<input checked="" type="checkbox"/>					26. Pasteurized foods used; prohibited foods not offered	<input checked="" type="checkbox"/>				
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					
						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					
31. Water & ice from approved source						44. Utensils, equip. & linens: property stored, dried & handled					
32. Variance obtained for specialized processing methods	<input checked="" type="checkbox"/>					45. Single-use/single-service articles: properly stored & used					
Food Temperature Control						Utensils, Equipment and Vending					
33. Proper cooling methods used; adequate equip. for temp.	<input checked="" type="checkbox"/>					46. Gloves used properly					
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					
38. Insects, rodents & animals not present						51. Plumbing installed; proper backflow devices	1	<input checked="" type="checkbox"/>			
39. Contamination prevented in prep, storage & display						52. Sewage & waste water properly disposed					
40. Personal cleanliness						53. Toilet facilities: properly constructed, supplied, & cleaned					
41. Wiping cloths; properly used & stored						54. Garbage & refuse properly disposed; facilities maintained					
42. Washing fruits & vegetables						55. Physical facilities installed, maintained & clean					
						56. Adequate ventilation & lighting; designated areas use					
						60. 105 CMR 590 violations / local regulations	<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).

K. Donahue

Mark Pasiczniak - Expires
Certificate #:

<u>Priority</u>	<u>Pf</u>	<u>Core</u>	<u>Repeat</u>	<u>Risk Factor</u>	<u>Good Retail</u>
0	0	1	0	0	4

Follow Up Required: Y Follow Up Date:

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Establishment -

COS

---- The Original Violation Code was 4-601.11 (A) Equip, Food-Contact Surfaces ----- Ice maker must be clean to sight and touch. Please discard ice and clean. - Equipment food-contact surfaces and utensils shall be clean to sight and touch.



97 97 Corrected - -

COS

---- The Original Violation Code was 6-501.12 Cleaning. Frequency/Restrictions ----- Walk in cooler fan needs to be cleaned. - 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.



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97 97 Corrected - Establishment -

COS

---- The Original Violation Code was 4-703.11 (C) Methods-Hot Water and Chemical ----- All food contact surfaces must be sanitized and dried according to code. - After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in: (C) Chemical manual or mechanical operations, including the application of SANITIZING chemicals by immersion, manual swabbing, brushing, or pressure spraying methods, using a solution as specified under § 4501.114. Contact times shall be consistent with those on EPA registered label use instructions by providing: (1) Except as specified under Subparagraph (C)(2) of this section, a contact time of at least 10 seconds for a chlorine solution specified under paragraph 4-501.114(A), (2) A contact time of at least 7 seconds for a chlorine solution of 50 MG/L that has a pH of 10 or less and a temperature of at least 38°C (100°F) or a pH of 8 or less and a temperature of at least 24°C (75°F), (3) A contact time of at least 30 seconds for other chemical sanitizing solutions, or (4) A contact time used in relationship with a combination of temperature, concentration, and pH that, when evaluated for efficacy,



97 97 Corrected - Establishment -

COS

---- The Original Violation Code was 3-501.18 Ready-to-Eat Food Disposition ----- Ranch dressing expired 4/23. Please discard. - 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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97 **97 Corrected - -**

COS

---- The Original Violation Code was 3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep ----- Unknown item located in function hall reach in refrigerator. No labeling. Please discard - Refrigerated, RTE/TCS food prepared and held refrigerated for more than 24 hours in a food establishment shall be clearly marked at the time of preparation to indicate the date by which the food shall be consumed, sold or discarded when held at a temperature of 41°F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. A refrigerated, RTE/TCS food ingredient or a portion of a refrigerated, RTE/TCS food that is subsequently combined with additional ingredients or portions of food shall retain the date marking of the earliest-prepared or first-prepared ingredient.



97 **97 Corrected - -**

COS

---- The Original Violation Code was 3-501.17 (B) Date Marking RTE Foods - Commercially Processed ----- Sour cream in function hall reach in cooler expired June 2023. Please discard - Refrigerated, RTE, TCS FOOD prepared and packaged by a food processing plant shall be clearly marked, at the time the original container is opened in a food establishment and if the food is held for more than 24 hours, to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, when held at a temperature of 41°F or less for a maximum of 7 days. The day of the original container is open shall be counted as Day 1 and the day or date marked by the food establishment may not exceed a manufacturer's use-by date. The following are exempt: deli salads manufactured in accordance with 21 CFR 110, hard cheese, semi-soft cheese, cultured dairy (yogurt, sour cream and buttermilk), preserved fish products and shelf stable products.



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---- The Original Violation Code was 6-301.12 Hand Drying Provision ----- No paper towels by hand sink in the funtion hall kitchen - Each handwashing lavatory or groups of adjacent lavatories shall be provided with: individual, disposable towels; a continuous towel system that supplies the user with a clean towel or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.



97 97 Corrected - Establishment -

COS

---- The Original Violation Code was 6-501.14 Clean. Vent. Sys. Prev. Discharge ----- Vent needs to be cleaned - Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials. If vented to the outside, ventilation systems may not create a public health hazard or nuisance or unlawful discharge.



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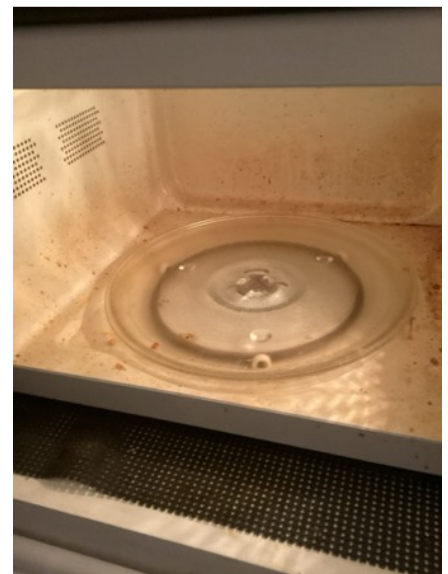
---- The Original Violation Code was 6-501.14 Clean. Vent. Sys. Prev. Discharge ----- Vents in funtion hall area need to be cleaned - Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials. If vented to the outside, ventilation systems may not create a public health hazard or nuisance or unlawful discharge.



97 97 Corrected - -

COS

---- The Original Violation Code was 4-602.12 Cooking and Baking Equipment ----- Microwave must be cleaned. - The food contact surfaces of cooking and baking equipment shall be cleaned at least every 24 hours. The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure.



Physical Facilities

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Plumbing installed; proper backflow devices

- 51 **5-205.15 (B) System Maintained/Repair - -**
- C Floor drain in downstairs women's bathroom. Repair/
replace *Code: A plumbing system shall be maintained in
good repair.*



Notes

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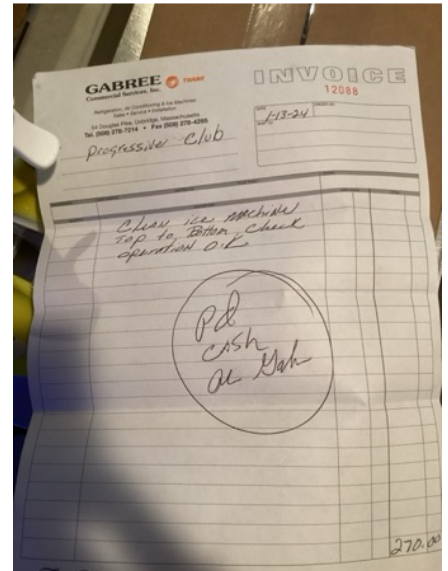
Repeat Violations Highlighted in Yellow

Notes

88

Notes - -

N Ice maker invoice - General Notes.



Temperatures

Area	Equipment	Product	Notes	Temps
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Temperatures in **RED** identify items in the temperature danger zone. See the report notes for specific details.