Cumberland Farms
1 Main St
Blackstone, Massachusetts 01504
Permit Holder: Same

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector
D46CB	11/13/25	3:56 PM 4:43 PM	Routine	Retail Market	D.James

Permit Number	Risk	Variance	Estab.Type	Rating	Score
	2		Retail Market	Good	89

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
1. PIC present, demonstrates knowledge, and performs duties	✓				
2. Certified Food Protection Manager	✓				

Employee Health	IN	OUT	NA	NO	COS
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	✓				
4. Proper use of restriction and exclusion	✓				
5. Procedures for responding to vomiting and diarrheal events	✓				

Good Hygienic Practices	IN	OUT	NA	NO	COS
6. Proper eating, tasting, drinking, or tobacco use	✓				
7. No discharge from eyes, nose, and mouth	✓				

Preventing Contamination by Hands	IN	OUT	NA	NO	COS
8. Hands clean & properly washed	✓				
9. No bare hand contact with RTE food or a pre-approved	✓				
10. Adequate handwashing sinks supplied and accessible 1		✓			

Approved Source	IN	OUT	NA	NO	COS
11. Food obtained from approved source	✓				
12. Food received at proper temperature	✓				
13. Food in good condition, safe & unadulterated	✓				
14. Required records available: shellstock tags, parasite	✓				

Repeat Violations Highlighted in Yellow

Protection from Contamination (Cont'd)	IN	OUT	NA	NO	COS
15. Food separated and protected	✓				
16. Food-contact surfaces; cleaned & sanitized 1		✓			
17. Proper disposition of returned, previously served,	✓				

Time/Temperature Control for Safety	IN	OUT	NA	NO	COS
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; procedures & records	✓				

Consumer Advisory	IN	OUT	NA	NO	COS
25. Consumer advisory provided for raw/undercooked food			✓		

Highly Susceptible Populations	IN	OUT	NA	NO	COS
26. Pasteurized foods used; prohibited foods not offered	✓				

Food/Color Additives and Toxic Substances	IN	OUT	NA	NO	COS
27. Food additives: approved & properly used	✓				
28. Toxic substances properly identified, stored & used	✓				

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
30. Pasteurized eggs used where required					
31. Water & ice from approved source					
32. Variance obtained for specialized processing methods					

Food Temperature Control	IN	OUT	NA	NO	COS
33. Proper cooling methods used; adequate equip. for temp.					
34. Plant food properly cooked for hot holding					
35. Approved thawing methods used					
36. Thermometers provided & accurate					

Food Identification	IN	OUT	NA	NO	COS
37. Food properly labeled; original container					

Prevention of Food Contamination	IN	OUT	NA	NO	COS
38. Insects, rodents & animals not present					
39. Contamination prevented in prep, storage & display 1		✓			
40. Personal cleanliness					
41. Wiping cloths; properly used & stored					
42. Washing fruits & vegetables					

Proper Use of Utensils	IN	OUT	NA	NO	COS
43. In-use utensils: properly stored					
44. Utensils, equip. & linens: property stored, dried & handled					
45. Single-use/single-service articles: properly stored & used					
46. Gloves used properly					

Utensils, Equipment and Vending	IN	OUT	NA	NO	COS
47. All contact surfaces cleanable, properly designed,					
48. Warewashing facilities: installed, maintained & used; test 1		✓			✓
49. Non-food contact surfaces clean					

Physical Facilities	IN	OUT	NA	NO	COS
50. Hot & cold water available; adequate pressure					
51. Plumbing installed; proper backflow devices					
52. Sewage & waste water properly disposed					
53. Toilet facilities: properly constructed, supplied, & cleaned					
54. Garbage & refuse properly disposed; facilities maintained 1		✓			
55. Physical facilities installed, maintained & clean					
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).

D.James

Rachael Powers - Expires
Certificate #:

Priority	Pf	Core	Risk Factor	Repeat Risk Factor
1	2	2	2	0

Follow Up Required: ☐ Y   Follow Up Date:

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Preventing Contamination by Hands

Adequate handwashing sinks properly supplied and accessible

10   **5-205.11 Using a Handwashing Sink - Establishment -**

Pf   Hand sink observed being used as a dump sink.

Handwashing sinks must only be used for handwashing. *Code: A handwashing facility shall be maintained so that it is accessible at all times for employee use and may not be used for purposes other than handwashing. An automatic handwashing facility shall be used in accordance with manufacturer's instructions.*

In accordance with Section 8-405.11 this violation must be corrected within 10 days

Protection From Contamination

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Inspection Report (Continued)   Repeat Violations Highlighted in Yellow

Food-contact surfaces, cleaned & sanitized

16   **4-501.114 (A)-(C) Chem.San. Temp./pH/Concentr./Hard.** **- Establishment -**

Pr   Sanitizer concentration observed under the compliant amount.

Sanitizer concentration must hold at the manufacturer instructions.   *Code: A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under paragraph 4-703.11(C) shall meet the criteria specified under section 7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: A chlorine solution shall have a temperature of 55°F-120°F, depending on water hardness, and concentration range of 25ppm to 100ppm. An iodine solution shall have a minimum temperature of 68°F with a concentration range of 12.5ppm to 25ppm. A quaternary ammonium compound solution shall have a minimum temperature of 75°F, have a concentration as specified under section 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, and be used only in water with 500 MG/L hardness or less or in water having a hardness no greater than specified by the*

In accordance with Section 8-405.11 this violation must be corrected within 72 hours

Prevention of Food Contamination

Blackstone Board of Health - 508.876.5129 - 508.876.5130 Fax: 508.883.6335

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Inspection Report (Continued)   Repeat Violations Highlighted in Yellow

Cont. prevented during food prep., storage & display

39   **3-305.11 Food Storage - Establishment -**

C   Food and drinks observed stored directly on the floor.

Food and non-pressurized drinks must be stored at least 6 inches off of the floor. *Code: Food shall be protected from contamination by storing food: in a clean dry location; where it is not exposed to splash, dust, or other contamination; and at least 6 inches off the floor.*
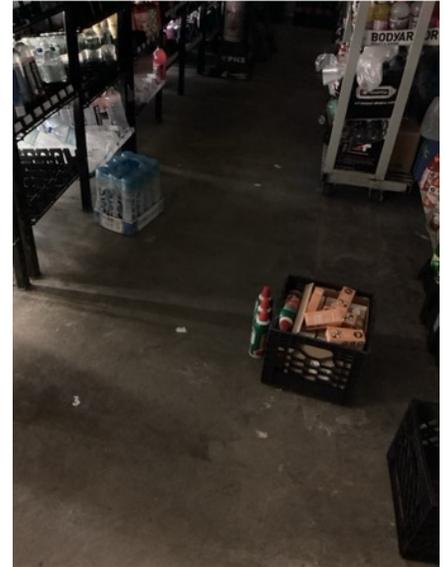
In accordance with Section 8-405.11 this violation must be corrected within 90 days

Utensils, Equipment and Vending

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Warewashing facilities: installed, maintained & used; test strips

48

COS   **Pf**

4-302.14 Sanitizing Solution Testing Devices - Establishment -

Test kit observed in disrepair.

Test kits must not be damaged.   *Code: A test kit or other device that accurately measures the concentration of sanitizing solutions shall be provided.*

In accordance with Section 8-405.11 this violation must be corrected within 10 days

Physical Facilities

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Inspection Report (Continued)

Garbage & refuse disposed; facilities maintained

54   **5-501.113 Covering Receptacles - Establishment -**

C   Dumpsters door observed left open while dumpster is it in use.

Dumpster doors and lids must remain closed when not in use. *Code: Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered when they contain food residue and are not in continuous use or after they are filled. If kept outside, they shall have tight-fitting lids or doors.*

In accordance with Section 8-405.11 this violation must be corrected within 90 days

List 1

IN= In Compliance   OUT = Out of Compliance   NA = Not Applicable   NO= Not Observed

Managers Certification is up to date?	NA
Monthly service records availabe?	NA
Are employees wearing masks properly?	NA
Hand Sinks full stocked?	IN
Is there an Emp. Health Policy?	IN
Are SOP's in place for cleaning up vomit/diarrheal incidents?	NA
If applicable, are shellstock tags available?	NA
If applicable, is operation in compliance with HACCP plan?	NA
Irreversible Test strips/device available?	IN
Thermometer available for 3-bay sink?	NA
Notification posted for most recent inspection report?	OUT

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Most recent Inspection report available?		OUT
Are pest control reports available and up to date?		IN
Add more or change these questions in Setup/ checklists!		NA

Temperatures

Area	Equipment	Product	Notes	Temps
Establishment	2-Door Freezer	Ice cream	Holding	-8 °F
Establishment	Sandwich Cooler	Yogurt	Holding	37 °F
Establishment	Sandwich Cooler	Boiled egg	Holding	33 °F
Establishment	Walk-in Cooler	Eggs	Holding	40 °F
Establishment	Walk-in Cooler	Cheese	Holding	40 °F
Establishment	Walk-in Cooler	Milk	Holding	38 °F

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

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