

Sam Sushi Art & Music
181 Concord St
Framingham, MA 01702

<u>Inspection Number</u>	<u>Date</u>	<u>Time In/Out</u>	<u>Inspection Type</u>	<u>Client Type</u>	<u>Inspector</u>
BE102	2/15/22	4:25 PM 11:00 AM	Routine	Restaurant	D. Kwok
<u>Permit Number</u>	<u>Risk</u>	<u>Variance</u>	<u>Priority</u>	<u>Pf</u>	<u>Core</u> <u>Repeat</u>
BOH200203	4	Acid./ROP	Violation Summary:	10	9

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	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	15. Food separated and protected	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. Certified Food Protection Manager	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	16. Food-contact surfaces; cleaned & sanitized		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health	IN	OUT	NA	NO	COS	Time/Temperature Control for Safety	IN	OUT	NA	NO	COS
3. Management, food employee and conditional employee knowledge, responsibilities and reporting		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	17. Proper disposition of returned, previously served, reconditioned & unsafe foods		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4. Proper use of restriction and exclusion		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	18. Proper cooking time & temperatures		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5. Procedures for responding to vomiting and diarrheal events		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	19. Proper reheating procedures for hot holding		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practices	IN	OUT	NA	NO	COS	20. Proper cooling time and temperature		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6. Proper eating, tasting, drinking, or tobacco use		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	21. Proper hot holding temperatures		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7. No discharge from eyes, nose, and mouth		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	22. Proper cold holding temperatures	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands	IN	OUT	NA	NO	COS	23. Proper date marking and disposition		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8. Hands clean & properly washed	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	24. Time as a Public Health Control; procedures & records		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer Advisory	IN	OUT	NA	NO	COS
10. Adequate handwashing sinks supplied and accessible	3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	25. Consumer advisory provided for raw/undercooked food	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source	IN	OUT	NA	NO	COS	Highly Susceptible Populations	IN	OUT	NA	NO	COS
11. Food obtained from approved source		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	26. Pasteurized foods used; prohibited foods not offered		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12. Food received at proper temperature		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food/Color Additives and Toxic Substances	IN	OUT	NA	NO	COS
13. Food in good condition, safe & unadulterated		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	27. Food additives: approved & properly used		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14. Required records available: shellstock tags, parasite destruction,		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	28. Toxic substances properly identified, stored & used		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Repeat Violations Highlighted in Yellow						Conformance with Approved Procedures	IN	OUT	NA	NO	COS
						29. Compliance with variance/specialized process/HACCP	5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	43. In-use utensils: properly stored		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
31. Water & ice from approved source		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	44. Utensils, equip. & linens: property stored, dried & handled		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32. Variance obtained for specialized processing methods		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	45. Single-use/single-service articles: properly stored & used		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control	IN	OUT	NA	NO	COS	46. Gloves used properly		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
33. Proper cooling methods used; adequate equip. for temp. control		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, Equipment and Vending	IN	OUT	NA	NO	COS
34. Plant food properly cooked for hot holding		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	47. All contact surfaces cleanable, properly designed, constructed, & used		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
35. Approved thawing methods used		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	48. Warewashing facilities: installed, maintained & used; test strips		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
36. Thermometers provided & accurate		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	49. Non-food contact surfaces clean		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification	IN	OUT	NA	NO	COS	Physical Facilities	IN	OUT	NA	NO	COS
37. Food properly labeled; original container		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	50. Hot & cold water available; adequate pressure		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination	IN	OUT	NA	NO	COS	51. Plumbing installed; proper backflow devices		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
38. Insects, rodents & animals not present		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	52. Sewage & waste water properly disposed	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39. Contamination prevented in prep, storage & display		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	53. Toilet facilities: properly constructed, supplied, & cleaned	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
40. Personal cleanliness		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	54. Garbage & refuse properly disposed; facilities maintained	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
41. Wiping cloths; properly used & stored	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	55. Physical facilities installed, maintained & clean		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
42. Washing fruits & vegetables		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	56. Adequate ventilation & lighting; designated areas use	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						60. 105 CMR 590 violations / local regulations	4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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).

D. Kwok

D. Kwok

no sig due to covid

Daniel Chagas - Expires
Certificate #:

Follow Up Required: Y Follow Up Date: _____

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Inspector
D. Kwok

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Supervision

PIC Present / Knowledgeable / Duties

1 2-101.11 (A) Assignment of Responsibility - Establishment -

Pf When inspectors arrived and asked for a person in charge, employees stated that there was not a person in charge available. Ensure there is one person designated as the person in charge available at the establishment during all hours of operation. *Code: The permit holder shall be the PIC or shall designate a PIC and shall ensure that a PIC is present at the food establishment during all hours of operation.*

1 2-103.11 (N) Duties of Person in Charge - Establishment -

Pf Employee working in the sushi area lacked basic food safety knowledge, along with requirements in establishment's HACCP plan. Employee did not know how to calibrate pH meter. When asked to test the rice as detailed in HACCP plan, employee went to eat some of the rice and did not know how to test pH. Sushi employee also stated sushi rice for today was made yesterday. Sushi employee was also observed cleaning his hand in hand washing sink while still wearing his single use gloves. Train all employees and ensure sushi employees have a full understanding of requirements in this establishment's HACCP plan. *Code: The person in charge shall ensure that employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties.*

2 2-102.12 (A) Certified Food Protection Manager - Establishment -

C When Inspectors first arrived, a certified food protection manager was not onsite. Ensure a certified food protection manager is onsite at all times of operation in accordance with Framingham local food regulations. *Code: At least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.*

Employee Health

Management, food employee and conditional employee; knowledge,

60 FRAM: FC 2-201.11 105 CMR 590.002 (E) - Establishment -

Pr Written employee health policy was not observed. Maintain written employee health policy onsite. *Code: All food establishments shall maintain a written employee health policy that is maintained and accessible at the food establishments at all times.*

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60 FRAM: FC 2-501.11 Clean-up Vomiting & Diarrheal Events - Establishment -

- Pf** Written bodily fluid clean up procedure was not observed. Maintain written employee health policy onsite. *Code: A food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter.*

Preventing Contamination by Hands

Hands clean and properly washed

8 2-301.12 (B) Cleaning Procedure - Sushi prep area -

- Pr** Sushi employee was observed cleaning his hands in the sushi hand washing sink, however, employee was still wearing his single use gloves and only rinsed and dried his gloves. Employee was stopped and provided training on proper hand washing techniques. Provide training to all employees. *Code: Food Employees shall use the following cleaning procedure in the order stated to clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands and arms: (1) Rinse under clean, running warm water; (2) Apply an amount of cleaning compound recommended by the cleaning compound manufacturer; (3) Rub together vigorously for at least 10 to 15 seconds while: (a) Paying particular attention to removing soil from underneath the fingernails during the cleaning procedure, and (b) Creating friction on the surfaces of the hands and arms or surrogate prosthetic devices for hands and arms, finger tips, and areas between the fingers; (4) Thoroughly rinse under clean, running warm water; and (5) Immediately follow the cleaning procedure with thorough drying using a method as specified under section 6-301.12.*

9 3-301.11 (B) Preventing Contamination from Hands - Bar area -

- Pr** An employee was observed cutting and handling cut lemons with his bare hands at the bar. Train employees to not handle ready to eat food items with their bare hands. *Code: Except when washing fruits and vegetables, food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves or dispensing equipment.*

10 5-205.11 Using a Handwashing Sink - Kitchen -

- COS Pf** Kitchen hand washing sink closest to sushi station was observed filled with items inside of it. Employees removed items from hand washing sink. Maintain hand washing sink so it is accessible at all times. *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.*

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Repeat Violations Highlighted in Yellow

10 6-301.14 Handwashing- Signage - Basement -

- C** Hand washing sink in basement was observed without hand washing signage. Post hand washing signage in basement hand washing sink. *Code: A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing lavatories used by food employees and shall be clearly visible to food employees.*

10 6-301.11 Hand Cleanser Available - Basement -

- Pf** Basement hand washing sink was observed without a supply of soap. Supply soap at basement hand washing sink. *Code: Each handwashing lavatory or group of 2 adjacent lavatories shall be provided with a supply of hand cleaning liquid, powder, or bar soap.*

Protection From Contamination

Food Separated and protected

15 3-302.11 (A)(1) Raw Animal Foods Separated from RTE - Sushi prep area -

- Pr** Raw fish was observed being stored above ready to eat food items (vegetables) in sushi 3-door reach in cooler. Store raw animal food products below ready to eat food items. *Code: Food shall be protected from cross-contamination by: (1) Separating raw animal foods during storage preparation, holding and display from: (a) Raw RTE food including other raw animal food such as fish for sushi or molluscan shellfish or other raw RTE food such as fruits and vegetables, and (b) cooked RTE food.*

15 3-302.11 (A)(1) Raw Animal Foods Separated from RTE - Basement -

- Pr** Raw beef was observed being stored above ready to eat food items (cheese) in basement reach in cooler. Store raw animal food products below ready to eat food items. *Code: Food shall be protected from cross-contamination by: (1) Separating raw animal foods during storage preparation, holding and display from: (a) Raw RTE food including other raw animal food such as fish for sushi or molluscan shellfish or other raw RTE food such as fruits and vegetables, and (b) cooked RTE food.*

Time / Temperature Control for Safety

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Repeat Violations Highlighted in Yellow

Cold Holding Temperature**22 3-501.16 (A)(2) (B) Proper Cold Holding Temps. - Sushi prep area -**

Pr The temperature of the Cut collard greens being stored with dry goods in sushi station was 72°F. Employees stated that they also fry these cut collard greens. Inspector Kwok informed employees that cooked and cut collard greens are a TCS food item (requires temperature control). Employees discarded cooked cut collard greens. Maintain TCS food items 41°F or below or 135°F or above. *Code: Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained at 41°F or less. Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of 45°F or less.*

Consumer Advisory**Consumer Advisory Provided raw/undercooked food****25 3-603.11 (C) Consumption of Raw Animal Food - Establishment -**

Pf Establishment is currently using a QR code so customers can access online menu. Online menu was observed without a consumer advisory footnote. Provide a consumer advisory footnote. *Code: Reminder shall include asterisking the animal-derived foods requiring disclosure to a footnote that states: (1) Regarding the safety of these items, written information is available upon request; (2) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness; or (3) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

25 3-603.11 (B) Consumption of Raw Animal Food - Establishment -

Pf Establishment is currently using a QR code so customers can access online menu. Raw or undercooked animal food items on menu were not identified as a part of the establishment's consumer advisory. Identified which food items can be served raw/ undercooked with a proper consumer advisory. *Code: Disclosure shall include: (1) A description of the animal-derived foods, such as "oysters on the half shell (raw oysters)," "raw--egg Caesar salad," and "hamburgers (can be cooked to order)"; or (2) Identification of the animal-derived foods by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.*

Conformance with Approved Procedures

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Conformance with variance/specialized process/HACCP

- 29** **8-103.12 (B) Confirmation with Approved Procedures/HACCP - Sushi prep area -**
- Pf** When asked for the establishment's HACCP plan, employees could not provide an onsite copy for inspector Kwok. Maintain approved HACCP plan onsite. *Code: If the RA grants a variance as specified in section 8-103.10, or a HACCP plan is otherwise required as specified under section 8-201.13, the permit holder shall maintain and provide to the RA, upon request, records specified under section 8-201.14 (D) and (E)(3) that demonstrate that the following are routinely employed: (1) Procedures for monitoring the CCP's, (2) Monitoring of the CCP's, (3) Verification of the effectiveness of the operation or process, and (4) Necessary corrective actions if there is failure at a CCP.*
-
- 29** **8-103.12 (B) Confirmation with Approved Procedures/HACCP - Sushi prep area -**
- Pf** When employees were asked for sushi pH logs, employees could not provide this documentation for Inspector Kwok. Employees stated that an employee, Alan, keeps this log at his house. Maintain pH log at the establishment and ensure pH is recorded for every batch of sushi rice. *Code: If the RA grants a variance as specified in section 8-103.10, or a HACCP plan is otherwise required as specified under section 8-201.13, the permit holder shall maintain and provide to the RA, upon request, records specified under section 8-201.14 (D) and (E)(3) that demonstrate that the following are routinely employed: (1) Procedures for monitoring the CCP's, (2) Monitoring of the CCP's, (3) Verification of the effectiveness of the operation or process, and (4) Necessary corrective actions if there is failure at a CCP.*
-
- 29** **8-103.12 (A) Confirmation with Approved Procedures/HACCP - Sushi prep area -**
- Pr** HACCP plan states to dispose of leftover sushi rice after 12 hours and at the end of the day. Employees stated that sushi rice being used today was from yesterday. Employees discarded sushi rice. Comply with approved HACCP plan. *Code: If the RA grants a variance as specified in section 8-103.10, or a HACCP plan is otherwise required as specified under section 8-201.13, the permit holder shall comply with the HACCP plans and procedures that are submitted as specified under section 8-201.14 and approved as a basis for the modification or waiver.*
-

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29 8-103.12 (A) Confirmation with Approved Procedures/HACCP - Sushi prep area -

Pr HACCP plan states that all sushi personnel will receive training on testing sushi rice, record keeping, corrective actions, etc. Sushi employee lacked knowledge on calibrating pH meter, procedures for testing sushi rice, and corrective actions as described in HACCP plan. Another sushi employee had to come to the establishment to calibrate pH meter and show procedures on how to test pH of sushi rice. *Code: If the RA grants a variance as specified in section 8-103.10, or a HACCP plan is otherwise required as specified under section 8-201.13, the permit holder shall comply with the HACCP plans and procedures that are submitted as specified under section 8-201.14 and approved as a basis for the modification or waiver.*

29 8-103.12 (A) Confirmation with Approved Procedures/HACCP - Sushi prep area -

Pr HACCP plan requires distilled water to be used when testing pH of sushi rice. Employees handed Inspector Kwok an unlabeled bottle of water and stated this is their distilled water. Water was observed at 45°F and employees stated that they keep this bottle under a sushi table at all times. Room temperature in the establishment was 77°F. Employees could not explain why water was 45°F if it is kept out at room temperature. An employee left to obtain distilled water. *Code: If the RA grants a variance as specified in section 8-103.10, or a HACCP plan is otherwise required as specified under section 8-201.13, the permit holder shall comply with the HACCP plans and procedures that are submitted as specified under section 8-201.14 and approved as a basis for the modification or waiver.*

Prevention of Food Contamination

Wiping cloths: properly used & stored

41 3-304.14 (A)-(E) Wiping Cloths, Use Limitation - Kitchen -

C Wiping cloths were observed being stored on tables in kitchen. Store wiping cloths in a sanitizer solution. *Code: Cloths in-use for wiping food spills from tableware and carry-out containers that occur as food is being served shall be maintained dry and used for no other purpose. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution and laundered daily. Cloths in-use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes. Dry wiping cloths and the chemical sanitizing solutions in which wet wiping cloths are held between uses shall be free of food debris and visible soil. Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service, or single-use articles.*

Physical Facilities

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Sewage & waste water properly disposed

- 52** **5-402.11 Backflow Prevention - Kitchen -**
- Pr** Right food prep sink in kitchen was observed with an indirect waste connection, however, left food prep sink in kitchen appeared to have a direct waste connection. It was uncertain if right indirect waste connection would provide protection for left prep sink if there was a backup. Provide an indirect waste connection for left prep sink or provide documentation showing backup would not go into left prep sink. *Code: A direct connection may not exist between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils is placed.*
-
- 54** **5-501.110 Storing Refuse/Recyclables/Return. - Establishment -**
- C** Trash bags were observed on the ground in front of establishment's dumpsters outside. Store trash in dumpsters. *Code: Refuse, recyclables, and returnables shall be stored in receptacles or waste handling units so that they are inaccessible to insects and rodents.*
-
- 56** **6-501.14 Clean. Vent. Sys. Prev. Discharge - Kitchen -**
- C** Kitchen hood vent cleaning sticker indicated it was last cleaned in October and is scheduled to be cleaned every 90 days. Clean vent hood. *Code: 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.*
-

Additional Requirement

Violations Related to Good Retail Practices

- 60** **FRAM: MA 590.011 (A) Anti-Choking Procedures - Establishment -**
- C** Choke safe certificate for an onsite employee was not observed. An employee certified in choke saving procedures is required to be onsite while seating is being offered. *Code: Every food establishment with any amount of seating shall have on its premises, when food is being served, an employee trained in a manual procedures approved by the state department of public health to remove food lodged in a person's throat. This will not apply to food establishments without seating such as to-go facilities.*
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60 MA 590.011 (C)(2) Allergy Awareness Regulations - Menu - Establishment -

- C** Establishment is currently using a QR code so customers can access online menu. Online menu was observed without an allergen awareness notice. Provide an allergen awareness notice. *Code: Food establishments that cook, prepare, or serve food intended for immediate consumption either on or off the premises 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.*

Temperatures

Area	Equipment	Product	Notes	Temps
Sushi prep area	Right sushi display	Raw tuna		34.5 °F
Sushi prep area	2-door reach in	Raw salmon		40 °F
Sushi prep area	3-door reach in	Raw salmon		38.5 °F
Sushi prep area		Cut collard greens		72 °F

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

Notes

Inspection was performed by Inspector Kwok and PHE Grant Regional Inspector, Bill Murphy.

Label food prep sink.

Inspection ended at 7:05pm. Inspectors left establishment around 6:00 pm due to having to wait for a trained sushi chef to arrive. Establishment stopped serving any meals with sushi rice until trained sushi employee arrived. When trained sushi chef arrived around 6:20pm, Inspector Kwok returned and verified this employee knew proper procedures relating to this establishment's HACCP plan before establishment tested pH of new sushi rice batch and begin service with sushi rice.

FOOD SAFETY INSPECTION REPORT

Page Number

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Sam Sushi Art & Music
181 Concord St
Framingham, MA 01702

Inspection Number
BE102

Date
2/15/22

Time In/Out
4:25 PM
11:00 AM

Inspector
D. Kwok

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Establishment needs to review training procedures and ensure all sushi employees have adequate knowledge of approved HACCP plan.

Employee stated that raw fish arrives with parasite destruction process already complete. Employee will provide letters of guarantee from fish suppliers.