



Public Health Department
 150 Concord St., Rm 205
 Framingham, MA 01702

RE-INSPECTION REPORT

R-6

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

Re-Inspection ID	Date	Time In/Out	Inspection Type	Client Type	Inspector
71C43	2/22/22	1:09 PM 2:03 PM	Re-Inspection	Restaurant	D. Kwok
Permit Number	Person In Charge	Original Inspection Date	Original Inspection ID		
BOH200203	Allan Uzuelli	2/15/2022	BE102		

Summary of Violations

Original Inspection

Priority	Priority f	Core	Total	
10	9	7	26	Re-inspection Required

Current Re-inspection

Priority	Priority f	Core	Total	
1	0	3	4	Uncorrected

Priority "P" violations not marked "COS" must be corrected within 72 hours.
 Priority foundation "Pf" violations not marked "COS" must be corrected within 10 days.
 Core "C" violations not marked "COS" must be corrected within 90 days.

*no sig due
to covid*

Manager Signature

Inspector Signature

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Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Basement -

---- The Original Violation Code was 6-301.14 Handwashing- Signage ----- Hand washing sink in basement was observed without hand washing signage. Post hand washing signage in basement hand washing sink. - 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.

97 97 Corrected - Basement -

---- The Original Violation Code was 6-301.11 Hand Cleanser Available ----- Basement hand washing sink was observed without a supply of soap. Supply soap at basement hand washing sink. - Each handwashing lavatory or group of 2 adjacent lavatories shall be provided with a supply of hand cleaning liquid, powder, or bar soap.

97 97 Corrected - Establishment -

---- The Original Violation Code was 2-101.11 (A) Assignment of Responsibility ----- 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. - 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.

97 97 Corrected - Establishment -

---- The Original Violation Code was 2-103.11 (N) Duties of Person in Charge ----- 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. - 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.

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Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Sushi prep area -

---- The Original Violation Code was 8-103.12 (B) Confirmation with Approved Procedures/HACCP -----
When asked for the establishment's HACCP plan, employees could not provide an onsite copy for inspector Kwok. Maintain approved HACCP plan onsite. - 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.

97 97 Corrected - Sushi prep area -

---- The Original Violation Code was 8-103.12 (B) Confirmation with Approved Procedures/HACCP -----
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. - 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.

97 97 Corrected - Sushi prep area -

---- The Original Violation Code was 8-103.12 (A) Confirmation with Approved Procedures/HACCP -----
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. - 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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Repeat Violations Highlighted in Yellow

97 97 Corrected - Sushi prep area -

---- The Original Violation Code was 8-103.12 (A) Confirmation with Approved Procedures/HACCP ----- 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. - 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.

97 97 Corrected - Sushi prep area -

---- The Original Violation Code was 8-103.12 (A) Confirmation with Approved Procedures/HACCP ----- 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. - 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.

97 97 Corrected - Sushi prep area -

---- The Original Violation Code was 3-501.16 (A)(2) (B) Proper Cold Holding Temps. ----- 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. - 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.

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Re- Inspection Report (Continued)

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97 97 Corrected - Sushi prep area -

---- The Original Violation Code was 2-301.12 (B) Cleaning Procedure ----- 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. - 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.

97 97 Corrected - Kitchen -

---- The Original Violation Code was 3-304.14 (A)-(E) Wiping Cloths, Use Limitation ----- Wiping cloths were observed being stored on tables in kitchen. Store wiping cloths in a sanitizer solution. - 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.

97 97 Corrected - Kitchen -

---- The Original Violation Code was 6-501.14 Clean. Vent. Sys. Prev. Discharge ----- Kitchen hood vent cleaning sticker indicated it was last cleaned in October and is scheduled to be cleaned every 90 days. Clean vent hood. - 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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97 97 Corrected - Establishment -

---- The Original Violation Code was 5-501.110 Storing Refuse/Recyclables/Return. ----- Trash bags were observed on the ground in front of establishment's dumpsters outside. Store trash in dumpsters. - Refuse, recyclables, and returnables shall be stored in receptacles or waste handling units so that they are inaccessible to insects and rodents.

97 97 Corrected - Establishment -

---- The Original Violation Code was FRAM: FC 2-201.11 105 CMR 590.002 (E) ----- Written employee health policy was not observed. Maintain written employee health policy onsite. - All food establishments shall maintain a written employee health policy that is maintained and accessible at the food establishments at all times.

97 97 Corrected - Establishment -

---- The Original Violation Code was FRAM: FC 2-501.11 Clean-up Vomiting & Diarrheal Events ----- Written bodily fluid clean up procedure was not observed. Maintain written employee health policy onsite. - 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.

97 97 Corrected - Establishment -

---- The Original Violation Code was 3-603.11 (C) Consumption of Raw Animal Food ----- 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. - 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.

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97 97 Corrected - Establishment -

---- The Original Violation Code was 3-603.11 (B) Consumption of Raw Animal Food ----- 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. - 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.

97 97 Corrected - Bar area -

---- The Original Violation Code was 3-301.11 (B) Preventing Contamination from Hands ----- 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. - 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.

97 97 Corrected - Sushi prep area -

---- The Original Violation Code was 3-302.11 (A)(1) Raw Animal Foods Separated from RTE ----- 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. - 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.

97 97 Corrected - Basement -

---- The Original Violation Code was 3-302.11 (A)(1) Raw Animal Foods Separated from RTE ----- 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. - 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.

Supervision

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Certified Food Protection Manager

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.*

Physical Facilities

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.*

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.*
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Temperatures

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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.

Notes

pH of rice was observed at 4.27 initially. Employee stated he tested it and pH was 4.1 earlier. Employee stated they finished cooking the rice at 11am. Employees added more vinegar and retested. pH of 4.08 was observed.

Employee stated right indirect waste connection provides an indirect connection for left prep sink. Employee will send inspector Kwok this information from their plumber.

Post allergen notice on menus.

Employees are taking certified food protection manager and choke safe courses this week.