



FOOD ESTABLISHMENT INSPECTION REPORT

Tropical Café
85 Hollis St.
Framingham, MA 01702

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector
4BA01	12/7/21	10:58 AM 12:11 PM	Routine	Restaurant	D. Kwok
Permit Number	Risk	Variance			
BOH150518	2		Violation Summary: Priority: 2 Pf: 4 Core: 2		

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)							
1. PIC present, demonstrates knowledge, and performs duties	<input checked="" type="checkbox"/>					15. Food separated and protected	1		<input checked="" type="checkbox"/>				
2. Certified Food Protection Manager	<input checked="" type="checkbox"/>					16. Food-contact surfaces; cleaned & sanitized			<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, reconditioned & unsafe foods			<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						20. Proper cooling time and temperature			<input checked="" type="checkbox"/>				
6. Proper eating, tasting, drinking, or tobacco use	<input checked="" type="checkbox"/>					21. Proper hot holding temperatures			<input checked="" type="checkbox"/>				
7. No discharge from eyes, nose, and mouth	<input checked="" type="checkbox"/>					22. Proper cold holding temperatures			<input checked="" type="checkbox"/>				
Preventing Contamination by Hands						23. Proper date marking and disposition			<input checked="" type="checkbox"/>				
8. Hands clean & properly washed	<input checked="" type="checkbox"/>					24. Time as a Public Health Control; procedures & records				<input checked="" type="checkbox"/>			
9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	<input checked="" type="checkbox"/>					Consumer Advisory							
10. Adequate handwashing sinks supplied and accessible	1		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	25. Consumer advisory provided for raw/undercooked food			<input checked="" type="checkbox"/>				
Approved Source						Highly Susceptible Populations							
11. Food obtained from approved source	<input checked="" type="checkbox"/>					26. Pasteurized foods used; prohibited foods not offered				<input checked="" type="checkbox"/>			
12. Food received at proper temperature					<input checked="" type="checkbox"/>	Food/Color Additives and Toxic Substances							
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 destruction,				<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							
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						46. Gloves used properly							
33. Proper cooling methods used; adequate equip. for temp. control	<input checked="" type="checkbox"/>					Utensils, Equipment and Vending							
34. Plant food properly cooked for hot holding						47. All contact surfaces cleanable, properly designed, constructed, & used							
35. Approved thawing methods used						48. Warewashing facilities: installed, maintained & used; test strips	1		<input checked="" type="checkbox"/>				
36. Thermometers provided & accurate	1		<input checked="" type="checkbox"/>			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	1		<input checked="" type="checkbox"/>			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	1		<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>	
						60. 105 CMR 590 violations / local regulations	1		<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).

D. Kwok

no sig due to covid

Ramon Gallo - Expires
Certificate #:

Follow Up Required: Y Follow Up Date: _____

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Employee Health

Procedures for Responding to vomiting and diarrheal events

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

Pf Written bodily fluid clean up procedure was not observed. Provide a written bodily fluid clean up procedure. *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

Adequate handwashing sinks properly supplied and accessible

10 5-205.11 Using a Handwashing Sink - Kitchen -

COS Pf A large trash barrel was observed in front of kitchen hand washing sink. Trash barrel was moved. Maintain hand washing sinks so they easily accessible. *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.*



Protection From Contamination

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Food Separated and protected

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

Pr Raw beef (out of commercial packages) was observed being stored above ready to eat food items in kitchen freezer. Store raw animal foods below ready to eat food items when food items are removed from commercial packages and stored in freezer. *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.*



Food Temperature Control

Thermometers provided & accurate

36 **4-302.12 (A) Food Temperature Measuring Devices - Kitchen -**

Pf A food thermometer was not observed and employees could not provide one when asked. Provide food thermometers for employees. *Code: Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures.*

Prevention of Food Contamination

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Cont. prevented during food prep., storage & display

39 **3-303.11 Exterior Ice Prohibited Ingredient - Bar -**

Pr Ice was observed in direct contact with coils for soda dispenser. Do not use ice for drinking if used to as a medium to cool. Pic was instructed not to serve ice in drinks. *Code: After use as a medium for cooling the exterior surfaces of food such as melons or fish, packaged foods such as canned beverages, or cooling coils and tubes of equipment, ice may not be used as food.*



Utensils, Equipment and Vending

Warewashing facilities: installed, maintained & used; test strips

48 **4-302.13 Wash/San. Temp. Measuring Devices - Ware washing area -**

Pf An irreversible temperature indicator was not observed provided for high temp dish machine. Provide an irreversible temperature indicator for employees. *Code: In manual warewashing operations, a temperature measuring device shall be provided and readily accessible for frequently measuring the washing and sanitizing temperatures. In hot water mechanical warewashing operations, an irreversible registering temperature indicator shall be provided and readily accessible for measuring the utensil surface temperature*

Physical Facilities

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Plumbing installed; proper backflow devices

51 5-205.15 (B) System Maintained/Repair - Bar -

C Bar hand washing sink was observed leaking from faucet and leaking from p-trap. Repair hand washing sink.
Code: A plumbing system shall be maintained in good repair.



56 6-501.110 Using Dressing Rooms and Lockers - Kitchen -

COS C Employee phone was observed on cutting board. Employee removed phone from cutting board. Store personal belongings in approved designated areas.
Code: Dressing rooms shall be used by employees if the employees regularly change their clothes in the establishment. Lockers or other suitable facilities shall be used for the employees possessions.



FOOD SAFETY INSPECTION REPORT

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Temperatures

Area	Equipment	Product	Notes	Temps
Cookline	Reach in	Cooked pork		39.1 °F
Kitchen	Rice cooker	Rice		? °F
Basement	Walk-in Cooler	Raw beef		36.1 °F
Cookline	Flip Top	Raw steak		38.8 °F
Cookline	Reach in	Cut melon		38.4 °F
Kitchen	Tall Stand up	Cooked beans		37.5 °F
Cookline	Flip Top	Cut tomatoes		39.2 °F
Kitchen	Hot holding	Beans		? °F

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

Notes

Pic stated that sink next to hand washing sink in basement prep area is not being used as a food prep sink. If employees are using this sink for food prep, provide an indirect waste connection.

Pic will send inspector Kwok pictures of food thermometers and irreversible temperature indicator for dish machine when they are obtained.