



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

# RE-INSPECTION REPORT

R-6

Boston Market #15  
 341 Cochituate Rd.  
 Framingham, MA 01701

<u>Re-Inspection ID</u>	<u>Date</u>	<u>Time In/Out</u>	<u>Inspection Type</u>	<u>Client Type</u>	<u>Inspector</u>
CBCF5	3/16/23	11:39 AM 4:11 PM	Re-Inspection	Restaurant	M.LeFort
<u>Permit Number</u>	<u>Person In Charge</u>	<u>Original Inspection Date</u>	<u>Original Inspection ID</u>		
BOH150440	Richard Hagopian	03/07/2023	5A3C1		

## Summary of Violations

### Original Inspection

Priority	Priority f	Core	Total	
<b>6</b>	<b>6</b>	<b>11</b>	<b>23</b>	Re-inspection Required

### Current Re-inspection

Priority	Priority f	Core	Total	
<b>1</b>	<b>0</b>	<b>2</b>	<b>3</b>	<b>5</b> <b>Uncorrected</b>

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

*Matt LeFort*

Inspector Signature

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## Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

- -

Oven grill cleaner above freezer. Code:

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- -

Electrical cord across hand sink 2 Code:

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97

### 97 Corrected - Establishment -

---- The Original Violation Code was 6-301.12 Hand Drying Provision  
----- Observed no hand towels for hand washing sink located next to ice machines. - 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.



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## Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

**97            97 Corrected - Establishment -**

---- The Original Violation Code was 5-205.11 Using a Handwashing Sink ----- Observed debris inside hand washing sink located next to ice machines. Hand washing sinks must be free from debris at all times. - 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.



**97            97 Corrected - Kitchen -**

---- The Original Violation Code was 6-501.111 (C) Controlling Pests ----- Flies observed above food prep sink. Food debris observed inside food prep sink. When food prep sink not in use, ensure food prep sink is free from food debris to help prevent flies. - The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by using methods, if pests are found, such as trapping devices or other means of pest control, such as pesticides, must be used according to law and manufacture's instructions.



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## Re- Inspection Report (Continued)

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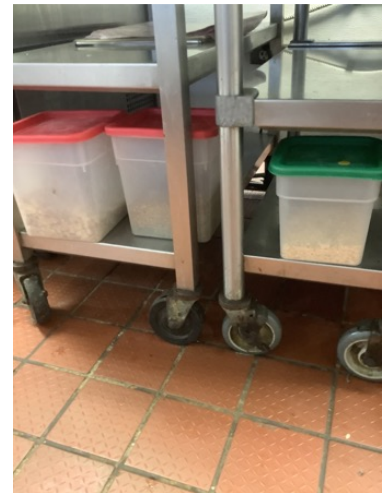
### 97 97 Corrected - Front of House -

---- The Original Violation Code was 7-201.11 Storage Separation  
----- Observed oven cleaner being stored on a rack with knife sharpening steels. Oven cleaner must be stored in a designated area to prevent cross contamination. - Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single use articles by: (A) Separating the poisonous or toxic materials by spacing or partitioning; and (B) Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles.



### 97 97 Corrected - Front of House -

---- The Original Violation Code was 3-302.12 Food Storage Containers Identified/Common Name ----- Observed no label stating common name of food being stored inside plastic containers. - Except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food.



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### 97 97 Corrected - Establishment -

---- The Original Violation Code was 2-102.12 (A) Certified Food Protection Manager ----- Observed no employee on site that was a Certified Food Protection Manager. At least one employee must be on site at all times that is a Certified Food Protection Manager. - 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.

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### 97 97 Corrected - Establishment -

---- The Original Violation Code was MA 590.011 (C)(3) Food Allergy Awareness Requirements - Training ----- Observed no employee on site that was certified in Food Allergy Awareness. At least one employee must be on site at all times that is certified in Food Allergy Awareness. - Food establishments that cook, prepare, or serve food intended for immediate consumption either on or off the premises shall have on staff a certified food protection manager who has been issued a Massachusetts certificate of allergen awareness training by an allergen awareness training verification program recognized by the Department. The certificate will be valid for 5 years. (b) The certified food protection manager shall: 1. Demonstrate knowledge of major food allergens by posting the Massachusetts food allergen awareness training certificate; and 2. Ensure that employees are properly trained in food allergy awareness as it relates to their assigned duties.

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### 97 97 Corrected - Establishment -

---- The Original Violation Code was FRAM: MA 590.011 (A) Anti-Choking Procedures ----- Observed no employee on site that was Choke Save Certified. At least one employee must be on site at all times that is Choke Save Certified. - 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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**Re- Inspection Report (Continued)**

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**97 97 Corrected - Establishment -**

---- The Original Violation Code was 6-501.12 Cleaning. Frequency/Restrictions ----- Observed double door reach in refrigerator doors with debris and food splatter. Multiple areas of establishment need general cleaning. - 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.



**97 97 Corrected - Walk-In Refrigerator 2 -**

---- The Original Violation Code was 3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep ----- Observed no date marking inside walk-in refrigerator 2. - 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.



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**97 97 Corrected - Establishment -**

---- The Original Violation Code was 6-305.11 Dressing Areas/Lockers. Designation ----- Observed employee hat being stored on top of sheet pans and employee shoes on ground next to mop bucket. - Dressing rooms or dressing areas shall be designated if employees routinely change their clothes in the establishment. Lockers or other suitable facilities shall be provided for the orderly storage of employee' clothing and other possessions.



**97 97 Corrected - Kitchen -**

---- The Original Violation Code was 4-603.14 Wet Cleaning ----- Inspector asked PIC to properly demonstrate the steps for the 3-bay sink. PIC stated the first sink bay is only water where pans,utensils, spit roasting rods soak in water, second sink bay is used for washing with soap and water, and the third bay sink is used for rinsing with water. Inspector educated PIC on proper steps for 3 bay sink. First sink bay is used for washing with soap and water, second sink bay is used for rinsing with water, and the third sink bay is used for sanitizing. - Equipment food-contact surfaces and utensils shall be effectively washed to remove or completely loosen soils by using the manual or mechanical means necessary such as the application of detergents containing wetting agents and emulsifiers; acid, alkaline, or abrasive cleaners; hot water; brushes; scouring pads; high-pressure sprays; or ultrasonic devices. The washing procedures selected shall be based on the type and purpose of the equipment or utensils, and on the type of soil to be removed.



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## Re- Inspection Report (Continued)

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### 97 97 Corrected - Kitchen -

---- The Original Violation Code was 4-702.11 Frequency-Before Use After Cleaning ----- Inspector asked PIC to properly demonstrate the steps for the 3-bay sink. PIC stated the first sink bay is only water where pans,utensils, spit roasting rods soak in water, second sink bay is used for washing with soap and water, and the third bay sink is used for rinsing with water. Inspector educated PIC on proper steps for 3 bay sink. First sink bay is used for washing with soap and water, second sink bay is used for rinsing with water, and the third sink bay is used for sanitizing. - Utensils and food contact surfaces of equipment shall be sanitized before use and after cleaning.

### 97 97 Corrected - Kitchen -

---- The Original Violation Code was 4-603.16 (A) Rinsing Procedures ----- Inspector asked PIC to properly demonstrate the steps for the 3-bay sink. PIC stated the first sink bay is only water where pans,utensils, spit roasting rods soak in water, second sink bay is used for washing with soap and water, and the third bay sink is used for rinsing with water. Inspector educated PIC on proper steps for 3 bay sink. First sink bay is used for washing with soap and water, second sink bay is used for rinsing with water, and the third sink bay is used for sanitizing. - Washed utensils and equipment shall be rinsed so that abrasives are removed and cleaning chemicals are removed or diluted through the use of water or a detergent-sanitizer solution by using one of the following procedures: (A) Use of a distinct, separate water rinse after washing and before sanitizing if using: (1) A 3--compartment sink, (2) Alternative manual warewashing equipment equivalent to a 3--compartment sink as specified in paragraph 4--301.12(C), or (3) A 3-step washing, rinsing, and sanitizing procedure in a warewashing system for CIP equipment.



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### 97 97 Corrected - Kitchen -

---- The Original Violation Code was 5-205.15 (B) System Maintained/Repair ----- Observed a puddle of water in-between the 3-bay sink and grease trap. PIC stated the first sink bay leaks onto the floor. - A plumbing system shall be maintained in good repair.



### 97 97 Corrected - Establishment -

---- The Original Violation Code was FRAM: FC 2-201.11 105 CMR 590.002 (E) ----- PIC was not able to provide a Written Employee Health Policy. - 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 ----- PIC was not able to provide procedures for vomit and diarrheal events. - 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 2-102.11 (A)(B) & (C)(1), (4)-(16) Demonstration of Knowledge ----- PIC on site was unable to answer multiple questions Inspector presented during Inspection. - The person in charge demonstrate to the RA knowledge of foodborne disease prevention, application of HACCP principles, and the requirements of this code. The person in charge shall demonstrate knowledge by having no violations of priority items during the current inspection; being a certified food protection manager; or responding correctly to the inspectors questions as they relate to the specific food operation.

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### 97 97 Corrected - Establishment -

---- The Original Violation Code was 3-501.16 (A)(1) Proper Hot Holding Temps. ----- Observed multiple food items being hot held inside hot box under 135°F. Inspector informed PIC to reheat these items so they are being hot held above 135°F. PIC stated employee turned on hot box when he began to put food inside. Inspector educated PIC to always pre-heat hot box before hot holding food items inside. Inspector educated PIC to monitor foods inside hot box by taking routine temperatures. - 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 135°F or above, except that roasts cooked to a temperature and for a time specified in paragraph 3-401.11(B) or reheated as specified in paragraph 3-403.11(E) may be held at a temperature of 130°F or above.

### 97 97 Corrected - Establishment -

---- The Original Violation Code was 2-301.14 When to Wash ----- Observed no employees washing their hands during the time of the Inspection. - Food Employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and: (A) After touching bare human body parts other than clean hands and clean, exposed portions of arms; (B) After using the toilet room; (C) After caring for or handling service ANIMALS or aquatic animals as specified in section 2-403.11(B); (D) Except as specified in section 2-401.11(B), after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking; (E) After handling soiled equipment or utensils; (F) During food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; (G) When switching between working with raw food and working with RTE food, (H) Before donning gloves to initiate a task that involves working with food; and (I) After engaging in other activities that contaminate the hands.

## Utensils, Equipment and Vending

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**Nonfood contact surfaces clean****49 4-601.11 (C) Non- Food Contact Surfaces and Utensils Clean - Walk-In Refrigerator 1 -**

- C** Observed wire rack shelving inside walk-in refrigerator 1 with built up debris. Wire rack shelves must be free from debris. Raw chicken juice also observed on floor. Wire rack shelving inside walk-in refrigerator 2 also observed with debris. *Code: Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

**Physical Facilities****Sewage & waste water properly disposed****52 5-402.11 Backflow Prevention - Kitchen -**

- Pr** Observed a direct waste connection for food prep sink located in the kitchen. All food prep sinks must have an indirect waste connection. *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.*



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### 6-501.11 Repairing - Kitchen -

- C** Observed floor tiles in disrepair. *Code: The physical facilities shall be maintained in good repair.*



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## Temperatures

Area	Equipment	Product	Notes	Temps
------	-----------	---------	-------	-------

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

## Notes

Observed Rotisserie Quarter being hot held inside hot box at 158.5°F.

Observed Meatloaf being hot held inside hot box at 161.9°F.

Upon arrival for Inspection, Luis Hernandez was the Person in Charge. Richard Hagopian did show up to establishment during Re-Inspection. Richard was able to provide his own ServSafe Certificate, Allergen Awareness Certificate & Choke Save Certificate. As of right now, Richard is the only employee at this establishment with certificates. Richard stated he plans on getting Luis all these certificates as well.

Dueing Re-Inspection, employees were cleaning wire racks that were cited in report. PIC will email Inspector clean wire racks when finished cleaning.

PIC will email Inspector all necessary documents and certificates posted on wall in establishment.

Ended 12:04pm.