



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

FOOD SAFETY INSPECTION REPORT


R-9

Cafe Belo	<u>Inspection Number</u> D0C38	<u>Date</u> 1/18/23	<u>Time In/Out</u> 9:57 AM 10:21 AM	<u>Inspection Type</u> Re-Inspection	<u>Client Type</u> Restaurant	<u>Inspector</u> B.Yates
2 Beacon St. Framingham, MA 01701	<u>Permit Number</u> BOH210124	<u>Risk</u> 2	<u>Variance</u>	<u>Priority</u> <u>Pf</u> <u>Core</u> <u>Repeat</u>		Violation Summary:


Summary of Violations

Priority Priority f Core Total

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.



 B.Yates



 Louis Costa - Expires
 Certificate #:

Cafe Belo

2 Beacon St.
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B.Yates

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Warewashing -**COS**

---- The Original Violation Code was 4-302.13 Wash/San. Temp. Measuring Devices ----- No irreversible measuring device on site to measure high temp dishwashing temperature. - 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

97 97 Corrected - Warewashing -**COS**

---- The Original Violation Code was 4-501.112 Mechanical Warewashing - Sanitization Water Temp ----- High temp dish machine measured at 153.3. - In a mechanical ware washing operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be more than 194°F, or less than 180°F for all other machines, or less than 165°F for a stationary rack, single-temperature machine.

97 97 Corrected - Basement -**COS**

---- The Original Violation Code was 5-501.17 Toilet Room Receptacle Covered ----- No covered receptacle in women's staff restroom. - A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.

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Inspection Report (continued)

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97**97 Corrected - Kitchen -****COS**

---- The Original Violation Code was 3-501.16 (A)(2) (B) Proper Cold Holding Temps. ----- The temperature of the Ambient (left flip top) in the left Flip Top was 43 degrees. - 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.

97**97 Corrected - Establishment -****COS**

---- The Original Violation Code was 4-302.14 Sanitizing Solution Testing Devices ----- No test strips for sanitizer observed on site. - A test kit or other device that accurately measures the concentration of sanitizing solutions shall be provided.

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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

All violations observed corrected. Permit will be issued.