FOOD ESTABLISHMENT INSPECTION REPORT

Inspection NumberDateTime In/OutInspection Type57FB52/8/2311:59 AMRoutine

Client Type Retail Inspector

Dulce De Leche 5 Edgell Rd. Framingham, MA 01702

 57FB5
 2/8/23
 11:59 AM 12:49 PM
 Routine
 Retail
 B.Yates

 Permit Number
 Risk
 Variance
 Priority
 Pf
 Core
 Repeat

 BOH160661
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 Violation Summary:
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Preventing Contamination by Hands N OUT NA NO COS	7. No discharge from eyes, nose, and mouth	✓	22. Proper cold holding temperatures	
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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).

B.Yates

Ana Macedo - Expires Certificate #:

Follow Up Required: Y

Follow Up Date:

FOOD SAFETY INSPECTION REPORT

Page Number

Dulce De Leche 5 Edgell Rd. Framingham, MA 01702

Inspection Number 57FB5

Date 2/8/23

Time In/Out 11:59 AM 12:49 PM

Inspector B.Yates

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Preventing Contamination by Hands

Hands clean and properly washed

8 2-301.14 When to Wash - Establishment -

Pr Did not observe PIC hand washing in between tasks during inspection. Code: 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.

10 5-202.12 (A)(B) Handwashing Sink, Installation - Establishment -

Pf No hot water was observed in the bathroom sink. Code: A handwashing lavatory shall be equipped to provide water at a temperature of at least 100°F through a mixing valve or combination faucet. A steam mixing valve may not be used at a handwashing sink.

Protection From Contamination

FOOD SAFETY INSPECTION REPORT

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16

Inspection Number 57FB5

Date 2/8/23

Time In/Out 11:59 AM 12:49 PM

Inspector B.Yates

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Food-contact surfaces, cleaned & sanitized

4-601.11 (A) Equip, Food-Contact Surfaces - Kitchen -

Pf Ice machine observed with debris. Please clean inside ice machine more often to avoid accumulation of debris.

Code: Equipment food-contact surfaces and utensils shall be clean to sight and touch.



Proper Use of Utensils

Uten./equip./linens; properly stored, dried, handled

44 4-904.14 Rinsing Equipment and Utensils after Cleaning and Sanitizing. - Kitchen -

When asked how they operate their 3 bay sink the PIC stated they wash, rinse, sanitize, and then rinse again after sanitizing. Items shall not be rinsed after sanitizing. Code: After being cleaned and sanitized, equipment and utensils shall not be rinsed before air drying or use unless: (A) The rinse is applied directly from a potable water supply by a warewashing machine that is maintained and operated as specified under Subparts 4-204 and 4-501; and (B) The rinse is applied only after the equipment and utensils have been sanitized by the application of hot water or by the application of a chemical sanitizer solution whose EPA-registered label use instructions call for rinsing off the sanitizer after it is applied in a commercial warewashing machine.

Additional Requirement

FOOD SAFETY INSPECTION REPORT

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Inspector B.Yates

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Violations Related to Good Retail Practices

60 MA 590.011 (C)(3) Food Allergy Awareness Requirements - Training - Establishment -

C PIC did not have allergen awareness certification. Code: Food establishments that cook, prepare, or serve food intended for immediate consumption either on or off the premises shall 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.

Temperatures

Area	Equipment	Product	Notes	Temps
Front of House	Reach-In Cooler	Tzatziki		37 °F
Front of House	Reach-In Cooler	Sauce		37°F
Front of House	Milk fridge	Milk		39°F
Kitchen	Reach-In Cooler	Turkey sliced		40°F

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

Notes

Routine inspection conducted. Cooked and prepared foods are brought in from their Ashland location. No cooling or hot holding is being done- only preparing paninis and reheating cooked gyro meat.