



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

# FOOD SAFETY INSPECTION REPORT

R-9


La Gazza Brazilian Kitchen  
 1255 Worcester Rd.  
 Framingham, MA 01701


<u>Inspection Number</u>	<u>Date</u>	<u>Time In/Out</u>	<u>Inspection Type</u>	<u>Client Type</u>	<u>Inspector</u>		
11F9C	3/22/23	12:53 PM 2:29 PM	Pre-Opening	Restaurant	B.Yates		
<u>Permit Number</u>	<u>Risk</u>	<u>Variance</u>					
BOH230032	2		<u>Violation Summary:</u>	<u>Priority</u>	<u>Pf</u>	<u>Core</u>	<u>Repeat</u>
				1	1	1	

## Summary of Violations

Priority	Priority f	Core	Total
<b>1</b>	<b>1</b>	<b>1</b>	<b>3</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.

  
 \_\_\_\_\_  
 B.Yates

  
 \_\_\_\_\_  
 Gabriel De Souza - Expires 10/17/2024  
 Certificate #: 5306534

La Gazza Brazilian Kitchen  
1255 Worcester Rd.  
Framingham, MA 01701

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11F9C

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3/22/23

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2:29 PM

Inspector  
B.Yates

## Inspection Report (continued)

Repeat Violations Highlighted in Yellow

### Preventing Contamination by Hands

#### Adequate handwashing sinks properly supplied and accessible

#### 10 5-205.11 Using a Handwashing Sink - Kitchen -

- COS Pf** Items observed in hand sink next to the 3 bay sink. COS removed items. *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.*



### Time / Temperature Control for Safety

#### Cold Holding Temperature

#### 22 3-501.16 (A)(2) (B) Proper Cold Holding Temps. - Kitchen -

- Pr** The temperature in the Flip Top was 52 degrees. PIC turned down this unit but it did not get down to temperature by the end of the inspection. *Code: 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.*

### Utensils, Equipment and Vending

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### Inspection Report (continued)

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### All contact surfaces cleanable, properly designed, constructed & used

#### 47 4-501.11 Good Repair and Proper Adjustment - Kitchen -

- C** Reach in cooler in back area by 3 bay sink currently not functioning. PIC stated it was going to be repaired within the next few weeks. Do not use until HVAC tech states it works properly, send invoice to the Health Department. *Code: Equipment shall be maintained in a state of repair and condition that meets FDA requirements. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturers specifications. Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.*



### Notes

#### Notes

#### 88 Notes - Kitchen -

- N** Could not observe temperature of beverage cooler because it was not turned on. Please turn on for the next inspection. - General Notes.

#### 88 Notes - Basement -

- N** 2 freezers in basement not on at time of inspection. Need to observe these on and at the proper temperature in order to issue a permit. - General Notes.

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## Temperatures

Area	Equipment	Product	Notes	Temps
Front of House	Display case	Ambient		40 °F
Kitchen	Reach-in Freezer	Ambient		15 °F
Kitchen	Flip Top	Ambient		52 °F
Basement	Walk-in Cooler	Ambient		34 °F

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

## Notes

Pre opening inspection conducted at 12:53pm-1:30pm. Reinspection required. Several refrigerator and freezer units not on or out of temperature, must see these unit maintaining

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temperature to issue a permit.