



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

RE-INSPECTION REPORT

R-6

Miranda Bread
 470 Waverly St.
 Framingham, MA 01702

<u>Re-Inspection ID</u>	<u>Date</u>	<u>Time In/Out</u>	<u>Inspection Type</u>	<u>Client Type</u>	<u>Inspector</u>
1E09C	12/2/22	10:00 AM 10:25 AM	Re-Inspection	Restaurant	M.LeFort
<u>Permit Number</u>	<u>Person In Charge</u>	<u>Original Inspection Date</u>	<u>Original Inspection ID</u>		
BOH170072	Julianna Batista	11/17/2022	96D20		

Summary of Violations

Original Inspection

Priority	Priority f	Core	Total	
4	6	8	18	Re-inspection Required

Current Re-inspection

Priority	Priority f	Core	Total	
1	0	0	1	Uncorrected

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

Miranda Bread
470 Waverly St.
Framingham, MA 01702

Re-Inspection ID
1E09C

Date
12/2/22

Time In/Out
10:00 AM
10:25 AM

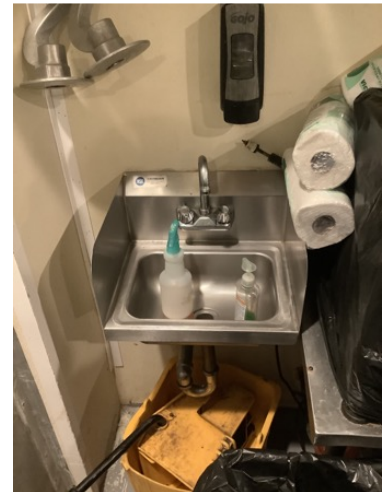
Inspector
M.LeFort

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Kitchen -

---- The Original Violation Code was 5-205.11 Using a Handwashing Sink ----- Observed hand washing sink located to the left of the 3 bay sinks blocked by a mop bucket and waste barrel. Also observed a spray bottle containing degreaser being stored inside hand washing sink. Hand washing sinks must never be blocked by mop bucket or waste barrels and chemical spray bottles must be stored in designated area for chemicals. - 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 7-102.11 Common Name (Poisonous or Toxic Materials) ----- Observed a spray bottle containing degreaser with no label. All spray bottles containing chemicals must be properly labeled with common name of chemical. - Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.



Miranda Bread
470 Waverly St.
Framingham, MA 01702

Re-Inspection ID
1E09C

Date
12/2/22

Time In/Out
10:00 AM
10:25 AM

Inspector
M.LeFort

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Kitchen -

---- The Original Violation Code was 3-302.11 (A)(1) Raw Animal Foods Separated from RTE ----- Observed white chest freezer located to the right of the cook line storing raw hamburger patty's on top of sliced American cheese and deli meats. Raw hamburger patty's must be stored below sliced American cheese and deli meats to prevent cross contamination. - 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.



97 97 Corrected - Kitchen -

---- The Original Violation Code was 5-205.11 Using a Handwashing Sink ----- Observed hand washing sink located to the right of the cook line with food debris such as rice inside the sink. Hand washing sinks must be free from food 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.



Miranda Bread
470 Waverly St.
Framingham, MA 01702

Re-Inspection ID
1E09C

Date
12/2/22

Time In/Out
10:00 AM
10:25 AM

Inspector
M.LeFort

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

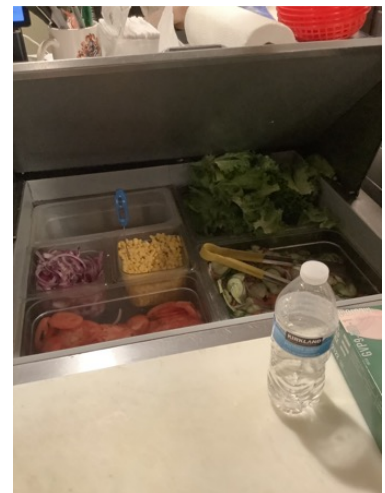
97 97 Corrected - Flip Top Refrigerator -

---- The Original Violation Code was 3-302.12 Food Storage Containers Identified/Common Name ----- Observed multiple squeeze bottles being stored inside flip top refrigerator not properly labeled. All squeeze bottles must be properly labeled with common name of food. - 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.



97 97 Corrected - Flip Top Refrigerator -

---- The Original Violation Code was 2-401.11 Eating Drinking or Using Tobacco ----- Observed employee water bottle being stored on cutting board at flip top refrigerator. Employee beverages must always be stored in designated areas away from food prep areas. Inspector educated PIC to have employees use containers with a cap and straw when drinking beverages. - Except as specified in Paragraph (B) of this section, an employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection can not result. (B) A food employee may drink from a closed beverage container if the container is handled to prevent contamination of: (1) The employee's hands; (2) The container; and (3) Exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles.



Miranda Bread
470 Waverly St.
Framingham, MA 01702

Re-Inspection ID
1E09C

Date
12/2/22

Time In/Out
10:00 AM
10:25 AM

Inspector
M.LeFort

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Walk In Refrigerator -

---- The Original Violation Code was 3-305.11 Food Storage -----
Observed gray containers containing various food items being stored directly on the ground. Gray containers containing food items must be stored 6 inches off of floor. - Food shall be protected from contamination by storing food: in a clean dry location; where it is not exposed to splash, dust, or other contamination; and at least 6 inches off the floor.



97 97 Corrected - Kitchen -

---- The Original Violation Code was 3-304.12 In-Use Utensils/Between-Use Storage -----
Observed a cake tin being used to scoop out sugar. Food grade scoops with a handle must be used if being left inside the container with the handle not coming in contact with the sugar. - During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: in the food with their handles above the top of the food and the container; in food that is not TCS food with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon; on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized every 4 hours; in running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes, in a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not TCS food; or in a container of water if the water is maintained at a temperature of at least 135°F and the container is



Miranda Bread
470 Waverly St.
Framingham, MA 01702

Re-Inspection ID
1E09C

Date
12/2/22

Time In/Out
10:00 AM
10:25 AM

Inspector
M.LeFort

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Chest Freezer Basement -

---- The Original Violation Code was 3-302.11 (A)(1) Raw Animal Foods Separated from RTE ----- Observed raw beef being stored on top of French bread inside white chest freezer located in the basement. Raw beef must always be stored below French bread. - 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.



97 97 Corrected - Chest Freezer Basement -

---- The Original Violation Code was 4-501.11 Good Repair and Proper Adjustment ----- Observed gasket in disrepair for white chest freezer located in the basement. Observed excessive ice build up inside freezer. Replace gasket. - 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.



RE-INSPECTION REPORT

R-6

Page Number

7

Miranda Bread
470 Waverly St.
Framingham, MA 01702

Re-Inspection ID
1E09C

Date
12/2/22

Time In/Out
10:00 AM
10:25 AM

Inspector
M.LeFort

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Kitchen -

---- The Original Violation Code was 6-501.111 (A)(B)(D) Controlling Pests ----- Observed a live cockroach running across the kitchen floor during time of the Inspection. PIC was able to provide a pest control report that was performed today 11.17.2022. - 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: routinely inspecting incoming shipments of food and supplies; routinely inspecting the premises for evidence of pests; and eliminating harborage conditions.



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. An employee must be on site at all times that is Choke Save Certified if indoor seating for dining is offered. - 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.

Miranda Bread
 470 Waverly St.
 Framingham, MA 01702

Re-Inspection ID
 1E09C

Date
 12/2/22

Time In/Out
 10:00 AM
 10:25 AM

Inspector
 M.LeFort

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Front Service Line -

---- The Original Violation Code was 5-205.11 Using a Handwashing Sink ----- Observed a red sanitizer bucket and Ninja Grinder being stored at hand washing sink. Red sanitizer buckets and Ninja Grinder must never be stored at hand washing sink. - 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 - Establishment -

---- The Original Violation Code was FRAM: FC 2-201.11 105 CMR 590.002 (E) ----- PIC was unable to provide a written employee health policy. Written employee health policies must be on site at all times. - All food establishments shall maintain a written employee health policy that is maintained and accessible at the food establishments at all times.

Miranda Bread
470 Waverly St.
Framingham, MA 01702

Re-Inspection ID
1E09C

Date
12/2/22

Time In/Out
10:00 AM
10:25 AM

Inspector
M.LeFort

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Front of House -

---- The Original Violation Code was 3-602.11 (B)(1)-(4) Food Labels
----- Observed no ingredient labels for pre-packaged cakes inside reach-in 1 door fridge in front of house. All ingredients must be labeled. - All Food packaged in the food establishment shall be labeled. The label information shall include: 1. the common name of the food, or absent a common name, an adequate descriptive identity statement; 2. if made with two or more ingredients, a list of ingredients and sub-ingredients in descending order of predominance by weight including a declaration of artificial colors, artificial flavors and chemical preservatives if contained in the food; 3. an accurate declaration of the net quantity of contents; 4. the name and place of business of the manufacturer, packer, or distributor; and 5. the name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient. (Use 3-602.11(B)(5) for Pf designation).



97 97 Corrected - Walk In Refrigerator -

---- The Original Violation Code was 3-501.15 (A) Cooling Methods
----- Observed Red Pinto Beans that were cooling at 93.8°F. When cooling, do not use deep buckets that is sealed off with saran wrap. Inspector educated PIC to use shallow pans to properly cool red pinto beans. Inspector observed multiple TCS foods cooling in enclosed containers inside walk-in refrigerator. Inspector educated PIC to not cool TCS foods inside enclosed containers. - Cooling shall be accomplished in accordance with the time and temperature criteria specified under section 3-501-14 by using one or more of the following based on the type of food being cooked: placing the food in shallow pans; separating the food into smaller or thinner portions; using rapid cooling equipment; stirring the food in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient or other effective methods.



Miranda Bread
470 Waverly St.
Framingham, MA 01702

Re-Inspection ID
1E09C

Date
12/2/22

Time In/Out
10:00 AM
10:25 AM

Inspector
M.LeFort

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Front of House -

---- The Original Violation Code was 3-602.11 (B)(5) Food Labels - Allergen ----- Observed no major food allergies labeled for pre-packaged cakes inside reach-in 1 door fridge in front of house. If a major food allergy is an ingredient, food allergy ingredient must be labeled. - Food packaged in the food establishment shall be labeled. In addition to labeling requirements in 3-602.11 (B)(1)-(4), the label must also include the name of the food source for each major food allergen contained in the food.



Food/Color Additives and Toxic Substances

Toxic substances properly identified, stored & used

28 7-204.11 Sanitizers - Front Service Line -

Pr Observed sanitizer concentration inside red sanitizer bucket too strong front service line. Code: *Chemical sanitizers, including chemical sanitizing solutions generated on-site, and other chemical antimicrobials applied to food-contact surfaces shall meet the requirements specified in 40 CFR 180.940. Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (Foodcontact surface sanitizing solutions), or (B) Meet the requirements as specified in 40 CFR 180.2020 Pesticide Chemicals Not Requiring a Tolerance or Exemption from ToleranceNonfood determinations.*



RE-INSPECTION REPORT

R-6

Page Number

11

Miranda Bread
470 Waverly St.
Framingham, MA 01702

Re-Inspection ID
1E09C

Date
12/2/22

Time In/Out
10:00 AM
10:25 AM

Inspector
M.LeFort

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Temperatures

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

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

Notes

Juliana@mirandabread.com

Julianna Batista

Inspector observed Sanitizer concentration in 3 bay sink and red sanitizer bucket too low.
Inspector educated PIC to frequently test sanitizer concentration with test strips to ensure proper

RE-INSPECTION REPORT

R-6

Page Number

12

Miranda Bread
470 Waverly St.
Framingham, MA 01702

Re-Inspection ID
1E09C

Date
12/2/22

Time In/Out
10:00 AM
10:25 AM

Inspector
M.LeFort

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

sanitizer concentration. Inspector also stated to educate all employees with properly testing sanitizer concentrations. Manufacturer's label on current sanitizer bottle stated ppm should be within a range of 200ppm-400ppm. PIC was able to provide test strips.

PIC will email most recent pest control report when available.