



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

# RE-INSPECTION REPORT

R-6

Olive Garden Italian Restaurant  
#1511  
1 Worcester 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>
4EA10	2/8/23	2:02 PM 2:27 PM	Re-Inspection	Restaurant	M.Mendez
<u>Permit Number</u>	<u>Person In Charge</u>	<u>Original Inspection Date</u>	<u>Original Inspection ID</u>		
BOH150692	Michael Grey	01/24/2023	60C28		

## Summary of Violations

### Original Inspection

Priority	Priority f	Core	Total	
<b>2</b>	<b>3</b>	<b>10</b>	<b>15</b>	Re-inspection Required

### Current Re-inspection

Priority	Priority f	Core	Total	
<b>1</b>	<b>1</b>	<b>2</b>	<b>4</b>	<b>4</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.

Manager Signature

Inspector Signature

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## Re-Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 97 97 Corrected - Expo Line -

---- The Original Violation Code was 6-201.11 Floors, walls and ceilings ----- The grout in-between floor tiles throughout the kitchen was observed low and allows food and other misc. debris to accumulate between them. Floors are not considered easily cleanable. - Except as specified under section 6-201.14 and except for antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable.

### 97 97 Corrected - Cookline -

---- The Original Violation Code was 3-302.12 Food Storage Containers Identified/Common Name ----- Observed squeeze bottles along the cook line containing unknown spices and liquids without the common name of the food item. Ensure containers are labeled. - 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 - Establishment -

---- The Original Violation Code was 4-602.13 Nonfood -Contact Surfaces ----- The exterior of equipment throughout the establishment and commonly touched surfaces shall be cleaned more frequently. Food splatter, debris, and build-up observed on equipment. - Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

### 97 97 Corrected - Expo Line -

---- The Original Violation Code was 4-903.11 (A)(B)(D) Equip./Uten./Lin./Sing.-Ser/Use Art ----- Observed clean salad bowls stored on a shelf in the expo line with food debris on it. Ensure clean dishes are stored in a clean area and on clean equipment. - Cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: in a clean, dry location; where they are not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. Clean equipment and utensils shall also be stored: in a self-draining position that allows air drying; and covered or inverted. Items that are kept in closed packages may be stored less than 15 cm (6 inches) above the floor on dollies, pallets, racks, and skids.

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97 97 Corrected - Establishment -

---- The Original Violation Code was 6-501.12 Cleaning. Frequency/Restrictions ----- General floors and walls within the kitchen shall be cleaned more frequently. Food debris and splatter observed on the walls, and behind and under equipment. - 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 - Expo Line -

---- The Original Violation Code was 6-501.12 Cleaning. Frequency/Restrictions ----- The ceiling vent cover along the expo line was observed covered in dust. Ensure vents are cleaned frequently or as needed. - 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 - Prep -

---- The Original Violation Code was 4-601.11 (A) Equip, Food-Contact Surfaces ----- The industrial tomato cutter on the wall near the ice machines was observed with food debris build up on the cutting portions. This is located on the bottom side of the device. Ensure this is properly cleaned before and after use. - Equipment food-contact surfaces and utensils shall be clean to sight and touch.

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**97 97 Corrected - Establishment -**

---- The Original Violation Code was 6-501.11 Repairing ----- The mens employee restroom was observed with a door handle in disrepair. The handle appears as if it is going to fall off the door and is very loose in place. - The physical facilities shall be maintained in good repair.



**97 97 Corrected - Establishment -**

---- The Original Violation Code was 4-601.11 (A) Equip, Food-Contact Surfaces ----- Utensils that were said to be cleaned were observed with food and other misc. debris on them. In addition, cleaned hotel pans were observed with plastic wrap still attached to them. - Equipment food-contact surfaces and utensils shall be clean to sight and touch.

**97 97 Corrected - Establishment -**

---- The Original Violation Code was 2-101.11 (C) Assignment of Responsibility ----- Observed no food protection manager certification posted in public view. - Documentation that at least one person in charge has demonstrated knowledge of food safety as specified in FC 2-101.11(A) shall be prominently posted in the establishment next to the food establishment permit. Such documentation shall be removed when the individual(s) is no longer employed on-site by the establishment.

**97 97 Corrected - Establishment -**

---- The Original Violation Code was FRAM: FC 2-201.11 105 CMR 590.002 (E) ----- Observed no written employee health policy readily available. Ensure one is available for staff to review and that they are familiar with its contents. - All food establishments shall maintain a written employee health policy that is maintained and accessible at the food establishments at all times.

**Protection From Contamination**

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### Food Separated and protected

#### 15 3-302.11 (A)(4) Packaged and/or wrapped foods - Bar -

- C** Observed a container of cut lemons and strawberries uncovered in the bar area. Fruit flies were observed in this general area. *Code: Food shall be protected from contamination by storing the food in packages, covered containers, or wrappings. This does not apply to (1) Whole, uncut, raw fruits and vegetables and nuts in the shell, that require peeling or hulling before consumption; (2) primal cuts, quarters, or sides of raw meat or slab bacon that are hung on clean, sanitized hooks or placed on clean, sanitized racks; (3) Whole, uncut, processed meats such as country hams, and smoked or cured sausages that are placed on clean, sanitized racks; (4) FOOD being cooled as specified under Subparagraph 3-501.15(B)(2); or shellstock.*



## Conformance with Approved Procedures

### Conformance with variance/specialized process/HACCP

#### 29 8-103.12 (A) Confirmation with Approved Procedures/HACCP - Establishment -

- Pr** The establishment is not following the approved HACCP plan. Cooling logs are not consistently being maintained and completed. *Code: If the RA grants a variance as specified in section 8-103.10, or a HACCP plan is otherwise required as specified under section 8-201.13, the permit holder shall comply with the HACCP plans and procedures that are submitted as specified under section 8-201.14 and approved as a basis for the modification or waiver.*

## Prevention of Food Contamination

### Insect, rodents & animals not present

#### 38 6-501.111 (C) Controlling Pests - Bar -

- Pf** Drain and/or fruit flies were observed around the general bar area. Pest activity was not observed in the most recent pest control reports from Ecolab. *Code: 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.*

## Physical Facilities

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### Physical Facilities installed, maintained & cleaned

55

#### 6-501.12 Cleaning. Frequency/Restrictions - Bar -

- C** Food debris, miscellaneous liquid, and other miscellaneous items were observed under the bar equipment and counters. Ensure this area is cleaned frequently, including floor drains. Flies were observed as a problem in this area in the past and were still observed during this inspection. *Code: 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.*

## Temperatures

Area	Equipment	Product	Notes	Temps
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Temperatures in **RED** identify items in the temperature danger zone. See the report notes for specific details.

## Notes

There is a current plan in place to have the floor grouted in any area that is needed. Not all of the kitchen and bar has been completed but it's in progress.