



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

FOOD SAFETY INSPECTION REPORT

R-9


Samba Steak House
1138 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>			
02A77	3/8/23	2:47 PM 3:15 PM	Re-Inspection	Restaurant	B.Yates			
<u>Permit Number</u>	<u>Risk</u>	<u>Variance</u>	<u>Violation Summary:</u>		<u>Priority</u>	<u>Pf</u>	<u>Core</u>	<u>Repeat</u>
BOH150544	4				3	3	9	

Summary of Violations

Priority	Priority f	Core	Total
3	3	9	15

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



Yoshi - Expires
Certificate #:

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B.Yates

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Kitchen -

COS

---- The Original Violation Code was 6-301.11 Hand Cleanser Available ----- No soap observed in hand sink by cookline. - Each handwashing lavatory or group of 2 adjacent lavatories shall be provided with a supply of hand cleaning liquid, powder, or bar soap.

97 97 Corrected - Kitchen -

COS

---- The Original Violation Code was 6-403.11 Employee Accommodations Designated ----- Employees drink and phone observed on prep table in kitchen. - Areas designated for employees to eat, drink, and use tobacco shall be located so that food, equipment, linens, and single-service and single-use articles are protected from contamination. Lockers or other suitable facilities shall be located in a designated room or area where contamination of food, clean equipment, utensils, and linens, and unwrapped single-service and single-use articles can not occur.



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Inspection Report (continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Establishment -

COS

---- The Original Violation Code was 3-302.12 Food Storage Containers Identified/Common Name -----
Unlabeled sauce containers observed throughout. Label containers with common name. - 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 - Kitchen -

COS

---- The Original Violation Code was 3-501.16 (A)(2) (B) Proper Cold Holding Temps. ----- The temperature of the chicken finger in the Flip Top was 46 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.

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Inspection Report (continued)

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97 97 Corrected - Establishment -

COS

---- The Original Violation Code was 3-304.12 In-Use Utensils/Between-Use Storage ----- Container in soy sauce buckets throughout the establishment. Remove these containers. - 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



97 97 Corrected - Establishment -

COS

---- The Original Violation Code was 3-305.11 Food Storage ----- Utensils on cookline stored in dirty container. Store utensils in a clean location. - 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.



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Inspection Report (continued)

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97 97 Corrected - Establishment -

COS

---- The Original Violation Code was 4-303.11 Cleaning Agents and Sanitizers, Availability ----- No sanitizer made available for cleaning food contact surfaces. - (A) Cleaning agents that are used to clean equipment and utensils as specified under Part 4-6, shall be provided and available for use during all hours of operation. (B) Except for those that are generated on-site at the time of use, chemical sanitizers that are used to sanitize equipment and utensils as specified under Part 4-7, shall be provided and available for use during all hours of operation.

97 97 Corrected - Establishment -

COS

---- The Original Violation Code was 4-601.11 (C) Non-Food Contact Surfaces and Utensils Clean ----- Food debris observed on racks in walk in cooler. - Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.



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Inspection Report (continued)

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97 97 Corrected - Basement -

COS

---- The Original Violation Code was 3-101.11 Safe/Unadulterated/Honestly Presented ----- Rotten produce observed in basement walk in cooler. - Food shall be safe, unadulterated, and, honestly presented.



97 97 Corrected - Sushi -

COS

---- The Original Violation Code was 2-301.15 Where to Wash ----- Employees stated they use the prep sink as a hand wash sink. - Food Employees shall clean their hands in a handwashing sink or approved automatic handwashing facility and may not clean their hands in a sink used for food preparation or warewashing, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste.

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Inspection Report (continued)

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97 97 Corrected - Sushi -

COS

---- The Original Violation Code was 5-205.11 Using a Handwashing Sink ----- Tube observed stored in hand sink in sushi area. - 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 - Sushi -

COS

---- The Original Violation Code was 8-103.12 (B) Confirmation with Approved Procedures/HACCP ----- pH meter observed on site but no paper tests- HACCP states to use pH paper as back up if meter fails. - 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 maintain and provide to the RA, upon request, records specified under section 8-201.14 (D) and (E)(3) that demonstrate that the following are routinely employed: (1) Procedures for monitoring the CCP's, (2) Monitoring of the CCP's, (3) Verification of the effectiveness of the operation or process, and (4) Necessary corrective actions if there is failure at a CCP.

97 97 Corrected - Establishment -

COS

---- The Original Violation Code was 4-601.11 (A) Equip, Food-Contact Surfaces ----- Food contact equipment such as utensils and rice cooker handles observed in an unclean condition. - Equipment food-contact surfaces and utensils shall be clean to sight and touch.

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Inspection Report (continued)

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Supervision

PIC Present / Knowledgeable / Duties

- 1 **2-101.11 (A) Assignment of Responsibility - Establishment -**
- Pf** No PIC present at the time of inspection. PIC arrived after an hour and a half. *Code: The permit holder shall be the PIC or shall designate a PIC and shall ensure that a PIC is present at the food establishment during all hours of operation.*

Protection From Contamination

Food Separated and protected

- 15 **3-302.11 (A)(2) Raw Animal Foods Separated from each other - Establishment -**

Pr Raw beef observed stored above eggs in low boy unit. Improper storage observed throughout the establishment. Please reorganize all refrigeration. *Code: Foods shall be protected from cross contamination by: Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork and poultry during storage, preparation, holding, and display by: (a) Using separate equipment for each type, or (b) Arranging each type of food in equipment so that cross contamination of one type with another is prevented and (c) preparing each type of food at different times or in separate areas.*



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

- C** Food observed uncovered throughout establishment. 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.



15 3-302.11 (A)(1) Raw Animal Foods Separated from RTE - Establishment -

- Pr** RTE foods observed stored below raw chicken. Improper food storage throughout. Code: 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.



Time / Temperature Control for Safety

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Date marking and disposition

23 3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep - Establishment -

Pf RTE food observed not dated throughout. *Code: Refrigerated, RTE/TCS food prepared and held refrigerated for more than 24 hours in a food establishment shall be clearly marked at the time of preparation to indicate the date by which the food shall be consumed, sold or discarded when held at a temperature of 41°F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. A refrigerated, RTE/TCS food ingredient or a portion of a refrigerated, RTE/TCS food that is subsequently combined with additional ingredients or portions of food shall retain the date marking of the earliest-prepared or first-prepared ingredient.*



Conformance with Approved Procedures

Conformance with variance/specialized process/HACCP

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

Pr Employee was asked to test sushi rice and stirred rice mixture and did not mash rice before testing. *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.*

Food Temperature Control

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Proper cooling methods used; adequate equipment for temp. control

33 3-501.15 (A) Cooling Methods - Kitchen -

Pf The temperature of the Noodles cooked in the Flip Top was 55 degrees. Employee stated that the noodles were made the day before- voluntarily discarded. *Code: 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.*

35 3-501.13 (E) Thawing - Kitchen -

C Fish observed thawed in packaging in flip top unit. *Code: ROP fish that bears a label indicating that it is to be kept frozen until time of use shall be removed from the reduced oxygen environments prior to its thawing under refrigeration as specified in paragraph (A) of this section; or (2) Prior to, or Immediately upon completion of, its thawing using procedures specified in paragraph (B) of this section.*



Prevention of Food Contamination

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Insect, rodents & animals not present**38 6-501.111 (A)(B)(D) Controlling Pests - Establishment -**

- C** Cockroach observed on floor in cookline and mouse activity observed in basement. Establishment is creating harborage conditions for pests. *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: routinely inspecting incoming shipments of food and supplies; routinely inspecting the premises for evidence of pests; and eliminating harborage conditions.*

39 3-305.11 Food Storage - Kitchen -

- C** Nesting observed in flip top by cookline. *Code: 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.*



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39 3-305.11 Food Storage - Basement -

- C** Food stored on the floor in the walk in freezer and basement walk in cooler. Food must be kept off the floor. *Code: 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.*

**41 3-304.14 (A)-(E) Wiping Cloths, Use Limitation - Establishment -**

- C** Wet wiping clothes observed stored on food contact surfaces. *Code: Cloths in-use for wiping food spills from tableware and carry-out containers that occur as food is being served shall be maintained dry and used for no other purpose. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution and laundered daily. Cloths in-use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes. Dry wiping cloths and the chemical sanitizing solutions in which wet wiping cloths are held between uses shall be free of food debris and visible soil. Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service, or single-use articles.*

Physical Facilities

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Toilet facilities: properly constructed; supplies & cleaned

53 5-501.17 Toilet Room Receptacle Covered - Establishment -

- C** No covered receptacle observed in womens bathroom.
Code: A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.



55 6-501.12 Cleaning. Frequency/Restrictions - Establishment -

- C** Establishment overall in unclean condition, floors, walls, etc observed dirty. Establishment must be cleaned more often. *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.*

Additional Requirement

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Violations Related to Good Retail Practices

60

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

- C** Food protection manager certificate, allergen awareness certificate, and choke save not posted in an area where customers can see. *Code: Food establishments that cook, prepare, or serve food intended for immediate consumption either on or off the premises 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.*

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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

Noodles cooled improperly again measured at 48 degrees and were made yesterday. No date marking throughout. Improper storage throughout. NO PIC at time of inspection. ROP fish thawing in ROP package. Food stored on floor in coolers and freezer. Allergen awareness and CPR cert not posted. Sushi chef still stating they would stir rice not mash it into a slurry. Many violations still remain. If no improvement upon next inspection, establishment will be required to get a consultant.