



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

RE-INSPECTION REPORT

R-6

Subway at Walmart
 121 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>
C3D85	7/18/22	12:07 PM 12:36 PM	Re-Inspection	Restaurant	M.LeFort
<u>Permit Number</u>	<u>Person In Charge</u>	<u>Original Inspection Date</u>	<u>Original Inspection ID</u>		
BOH150435	Ashaben Patel	7/6/2022	F8D55		

Summary of Violations

Original Inspection

Priority	Priority f	Core	Total	
4	2	5	11	Re-inspection Required

Current Re-inspection

Priority	Priority f	Core	Total	
0	0	1	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

Inspector Signature

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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 employee washing knives in hand washing sink on front service line. Inspector informed employee knives must never be washed in hand washing sink. Hand washing sinks are for hand washing only. - 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 - Front service line -

---- The Original Violation Code was 5-205.11 Using a Handwashing Sink ----- Observed a pizza wheel and scrub cloth being stored inside cook line hand washing sink. Pizza wheel and scrub cloth must never be stored inside hand washing sinks. Hand washing sinks are for hand washing only. - 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.



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Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Establishment -

---- The Original Violation Code was 4-702.11 Frequency-Before Use After Cleaning ----- Observed employee using 3 bay sink. The first two compartments were filled with soap and water, and the third compartment was empty. Employee stated he washes with soap and water in first 2 compartments then rinses off with water in third compartment. Inspector educated employee the correct method for the 3 bay sink is wash with soapy water, rinse with water, then sanitize. Inspector educated employee to always check the sanitizer manufacturers bottle to achieve proper sanitizer contact time. - Utensils and food contact surfaces of equipment shall be sanitized before use and after cleaning.



97 97 Corrected - Establishment -

---- The Original Violation Code was 2-102.12 (A) Certified Food Protection Manager ----- During the time of the inspection, no Certified Food Protection Manager was observed. Asha Patel did come for the end of the inspection who is a Certified Food Protection Manager. Inspector informed employee a Certified Food Protection Manager must be on site at all times. - At least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.

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 and Save Certified. If seating is available, an employee must be on site at all times that is Choke and Save Certified. - 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.

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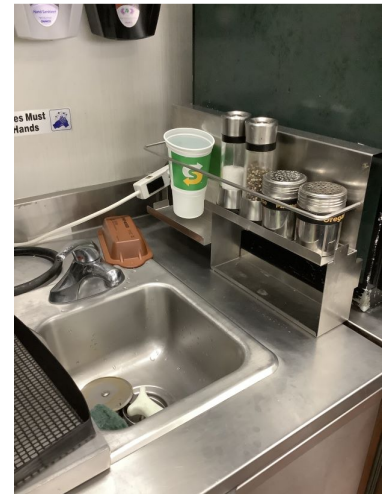
Repeat Violations Highlighted in Yellow

97 97 Corrected - Front service line -

---- The Original Violation Code was 2-301.14 When to Wash ----- Observed employee make a sandwich for a customer wearing gloves. The employee then continued to cash out customer at register wearing same gloves. The employee then put on new gloves to prepare another sandwich for a customer. When changing gloves and proceeding to a new task, proper hand washing must be achieved before putting on new gloves. - 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.

97 97 Corrected - Front service line -

---- The Original Violation Code was 3-305.11 Food Storage ----- Observed oregano, salt and pepper shakers being stored directly next to hand washing sink on front service line. Splash guards must be installed next to sink to prevent cross contamination if the oregano, salt and pepper shakers are stored in this area. - 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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97 **97 Corrected - Front service line -**

---- The Original Violation Code was 3-501.16 (A)(2) (B) Proper Cold Holding Temps. ----- Observed multiple food items on front service cold holding line above 41°F. Inspector informed employee all cold foods being cold held must always be under 41°F. - 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.

97 **97 Corrected - Establishment -**

---- The Original Violation Code was 4-603.16 (A) Rinsing Procedures ----- Observed soap and water in the second compartment sink in the 3 bay sink. Inspector educated employee the second compartment sink should only be water for rinsing. Inspector educated employee the correct method for the 3 bay sink: wash with soapy water, rinse, then sanitize. - Washed utensils and equipment shall be rinsed so that abrasives are removed and cleaning chemicals are removed or diluted through the use of water or a detergent-sanitizer solution by using one of the following procedures: (A) Use of a distinct, separate water rinse after washing and before sanitizing if using: (1) A 3--compartment sink, (2) Alternative manual warewashing equipment equivalent to a 3--compartment sink as specified in paragraph 4--301.12(C), or (3) A 3-step washing, rinsing, and sanitizing procedure in a warewashing system for CIP equipment.



97 **97 Corrected - Front service line -**

---- The Original Violation Code was 3-304.15 (A) Gloves, Use Limitation ----- Observed employee make a sandwich for a customer wearing gloves. The employee took off the gloves to cash out the customer at the register. The employee then put on new gloves to prepare another sandwich for a customer. When changing gloves and proceeding to a new task, proper hand washing must be achieved before putting on new gloves. - If used, single-use gloves shall be used for only one task such as working with RTE or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation.

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Additional Requirement**Violations Related to Good Retail Practices****60 MA 590.011 (C)(3) Food Allergy Awareness Requirements - Training - Establishment -**

- C** Observed no employee on site that was Certified in Food Allergy Awareness. Inspector informed employee an employee who is Certified in Food Allergy Awareness must be on site at all times. *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
Front service line	Cold top	Sliced Ham		34.2 °F
Front service line	Cold top	Sliced Red Onions		39.4 °F
Front service line	Cold top	Rotisserie Chicken		35.7 °F
Front service line	Cold top	Shaved Steak		40.9 °F
Front service line	Cold top	Sliced Pepperoni		40.3 °F
Front service line	Cold top	Egg Patties		40.7 °F
Front service line	Cold top	Shredded Lettuce		39.2 °F
Front service line	Cold top	Sliced Tomatoes		40.8 °F

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

Notes

Observed no employee on site certified in Allergen Awareness. PIC informed Inspector she will be taking the Allergen Awareness class next week. Inspector informed PIC to email Inspector Allergen Awareness Certificate when PIC receives certificate.