



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

RE-INSPECTION REPORT

R-6

Tesoros Supermarket
 80 Hollis 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>
931A0	12/1/22	10:35 AM 11:24 AM	Re-Inspection	Retail	M.LeFort
<u>Permit Number</u>	<u>Person In Charge</u>		<u>Original Inspection Date</u>	<u>Original Inspection ID</u>	
BOH180361	Diego		11/15/2022	1F730	

Summary of Violations

Original Inspection

Priority	Priority f	Core	Total	
5	11	12	28	Re-inspection Required

Current Re-inspection

Priority	Priority f	Core	Total	
1	1	0	2	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

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Inspector
M.LeFort

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Kitchen -

---- The Original Violation Code was 3-304.14 (A)-(E) Wiping Cloths, Use Limitation ----- Observed a wet cloth on food prep table located in the kitchen. When wet cloths are not in use, they must be stored inside a chemical sanitizer solution. Cloths must be laundered daily. - 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.



97 97 Corrected - Kitchen -

---- The Original Violation Code was 4-601.11 (A) Equip, Food-Contact Surfaces ----- Mixer located in the kitchen was observed with food debris inside mixing bowl and on safety guard. - Equipment food-contact surfaces and utensils shall be clean to sight and touch.



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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 a bucket containing meat being stored directly on the ground. Bucket containing meat must never be stored directly on the ground and must always be stored at least 6 inches off the 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 - Walk In Refrigerator -**

---- The Original Violation Code was 3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep ----- Observed a container with beef that was being stored inside the walk in refrigerator for more than 24 hours with no date marking. All RTE/TCS foods being held under refrigeration for more than 24 hours must be properly date marked. - 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.



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97 97 Corrected - Walk In Refrigerator -

---- The Original Violation Code was 6-501.12 Cleaning. Frequency/Restrictions ----- Observed raw beef juice on multiple shelves in walk in refrigerator. Shelves inside walk in refrigerator must be free from raw beef juice at all times. - 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 - Walk In Refrigerator -

---- The Original Violation Code was 3-302.11 (A)(2) Raw Animal Foods Separated from each other ----- Observed raw whole chickens being stored above raw beef inside walk in refrigerator. Raw whole chickens must always be stored below raw beef. - 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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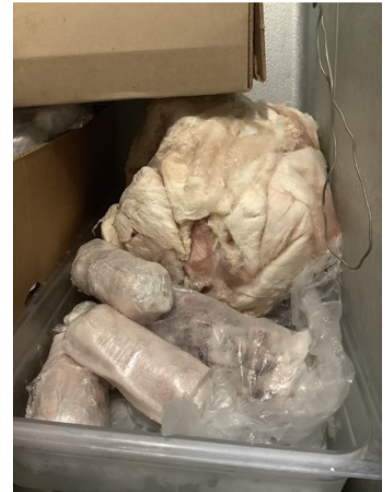
Inspector
M.LeFort

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Walk In Freezer -

---- The Original Violation Code was 3-302.11 (A)(4) Packaged and/or wrapped foods ----- Observed a raw whole Turkey being stored inside walk in freezer that was not properly wrapped/stored. - 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.



97 97 Corrected - Kitchen -

---- The Original Violation Code was 5-402.11 Backflow Prevention ----- Observed a direct connection underneath food prep sink located in the kitchen. All food prep sinks must have indirect waste connection to prevent back-flow/cross contamination back into food prep sink. - A direct connection may not exist between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils is placed.



97 97 Corrected - Meat Counter -

---- The Original Violation Code was 4-302.14 Sanitizing Solution Testing Devices ----- Employee that was working at the meat counter was unable to provide test strips. 3 Bay Sink is located at the meat counter. - A test kit or other device that accurately measures the concentration of sanitizing solutions shall be provided.

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97 Corrected - Market -

---- The Original Violation Code was 3-602.11 (B)(1)-(4) Food Labels
----- Observed pre-packaged pastries and baklava without a label stating ingredients. Ingredients must always be properly labeled for pre-packaged food items. - 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 - Warewashing -

---- The Original Violation Code was 4-603.14 Wet Cleaning ----- Inspector asked PIC to demonstrate proper method for 3 bay sink. PIC stated the first sink bay is empty and dirty utensils/equipment are stored here. PIC stated second sink bay is soap and water. PIC stated third sink bay is for sanitizing. Inspector educated PIC with the proper method for 3 bay sink. First sink bay must be soap and water. Second sink bay must be only hot water. Third sink bay must be only used for sanitizing. PIC stated they submerge utensils/equipment for at least 5 minutes in sanitizer sink bay. Manufacturer label on sanitizer bottle states a sanitizer concentration time of at least 1 minute. - Equipment food-contact surfaces and utensils shall be effectively washed to remove or completely loosen soils by using the manual or mechanical means necessary such as the application of detergents containing wetting agents and emulsifiers; acid, alkaline, or abrasive cleaners; hot water; brushes; scouring pads; high-pressure sprays; or ultrasonic devices. The washing procedures selected shall be based on the type and purpose of the equipment or utensils, and on the type of soil to be removed.

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97 97 Corrected - Establishment -

---- The Original Violation Code was 2-102.12 (A) Certified Food Protection Manager ----- Inspector observed no employee on site that was a Certified Food Protection Manager. Someone must be on site at all times that is a Certified Food Protection Manager. - 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 - Kitchen -

---- The Original Violation Code was 6-301.20 Disposable Towels, Waste Receptacle ----- Observed no barrel for hand washing sink located in the kitchen. All hand washing sinks must have a barrel to dispose paper towels. - A handwashing sink or group of adjacent handwashing sinks that is provided with disposable towels shall be provided with a waste receptacle.



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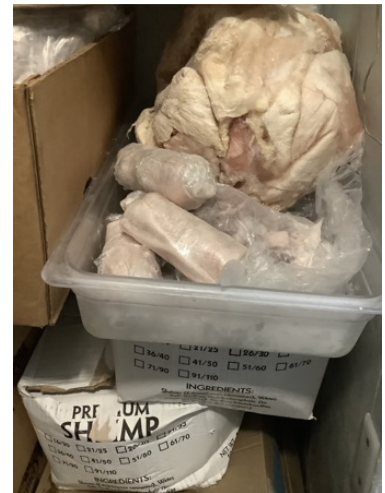
---- The Original Violation Code was 5-205.11 Using a Handwashing Sink ----- Observed food debris inside hand washing sink located in the kitchen. Hand washing sink must be free from food debris at all times. - A handwashing facility shall be maintained so that it is accessible at all times for employee use and may not be used for purposes other than handwashing. An automatic handwashing facility shall be used in accordance with manufacturer's instructions.



97

97 Corrected - Walk In Freezer -

---- The Original Violation Code was 3-302.11 (A)(2) Raw Animal Foods Separated from each other ----- Observed a whole raw Turkey being stored directly on top of raw beef. Whole raw Turkey must be stored below raw beef. - 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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97 97 Corrected - Walk In Freezer -

---- The Original Violation Code was 3-305.11 Food Storage -----
Observed multiple boxes of food being stored directly on the floor inside walk in freezer. Boxes of must must always be stored at least 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 - Meat Counter -

---- The Original Violation Code was 6-301.12 Hand Drying Provision -----
Observed no paper towels located at hand washing sink at meat counter. Hand washing sink at meat counter must always have paper towels available. - Each handwashing lavatory or groups of adjacent lavatories shall be provided with: individual, disposable towels; a continuous towel system that supplies the user with a clean towel or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.



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97 Corrected - Meat Counter -

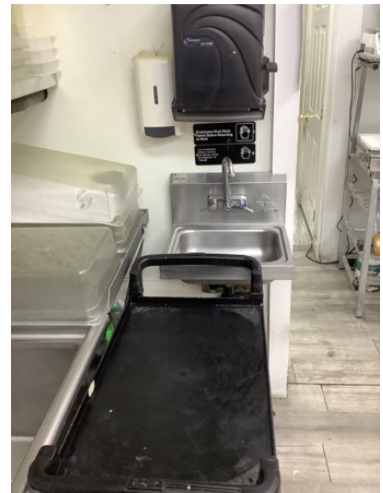
---- The Original Violation Code was 5-205.11 Using a Handwashing Sink ----- Observed hand washing sink located at meat counter being blocked by a black cart. Hand washing sinks must never be blocked by carts. - A handwashing facility shall be maintained so that it is accessible at all times for employee 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 - Meat Counter -

---- The Original Violation Code was 6-301.20 Disposable Towels, Waste Receptacle ----- Observed no barrel for hand washing sink located at the meat counter. All hand washing sinks must have a barrel to dispose paper towels. - A handwashing sink or group of adjacent handwashing sinks that is provided with disposable towels shall be provided with a waste receptacle.



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97 97 Corrected - Establishment -

---- The Original Violation Code was MA 590.011 (C)(3) Food Allergy Awareness Requirements - Training
 ----- Inspector observed no employee on site that was Certified in Allergen Awareness. Someone must be on site at all times that is Certified in Allergen Awareness. - 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.

97 97 Corrected - Warewashing -

---- The Original Violation Code was 4-603.16 (A) Rinsing Procedures ----- Inspector asked PIC to demonstrate proper method for 3 bay sink. PIC stated the first sink bay is empty and dirty utensils/equipment are stored here. PIC stated second sink bay is soap and water. PIC stated third sink bay is for sanitizing. Inspector educated PIC with the proper method for 3 bay sink. First sink bay must be soap and water. Second sink bay must be only hot water. Third sink bay must be only used for sanitizing. PIC stated they submerge utensils/equipment for at least 5 minutes in sanitizer sink bay. Manufacturer label on sanitizer bottle states a sanitizer concentration time of at least 1 minute. - 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.

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Re- Inspection Report (Continued)

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97 97 Corrected - Warewashing -

---- The Original Violation Code was 4-702.11 Frequency-Before Use After Cleaning ----- Inspector asked PIC to demonstrate proper method for 3 bay sink. PIC stated the first sink bay is empty and dirty utensils/equipment are stored here. PIC stated second sink bay is soap and water. PIC stated third sink bay is for sanitizing. Inspector educated PIC with the proper method for 3 bay sink. First sink bay must be soap and water. Second sink bay must be only hot water. Third sink bay must be only used for sanitizing. PIC stated they submerge utensils/equipment for at least 5 minutes in sanitizer sink bay. Manufacturer label on sanitizer bottle states a sanitizer concentration time of at least 1 minute. - Utensils and food contact surfaces of equipment shall be sanitized before use and after cleaning.

97 97 Corrected - Establishment -

---- The Original Violation Code was 2-102.11 (A)(B) & (C)(1), (4)-(16) Demonstration of Knowledge ----- PIC on site was unable to answer multiple questions Inspector presented during Inspection. - The person in charge demonstrate to the RA knowledge of foodborne disease prevention, application of HACCP principles, and the requirements of this code. The person in charge shall demonstrate knowledge by having no violations of priority items during the current inspection; being a certified food protection manager; or responding correctly to the inspectors questions as they relate to the specific food operation.

Employee Health

Management, food employee and conditional employee; knowledge,

60 FRAM: FC 2-201.11 105 CMR 590.002 (E) - Establishment -

Pr PIC was unable to provide a written employee health policy. Establishment must have a written employee health policy on site at all times. Code: All food establishments shall maintain a written employee health policy that is maintained and accessible at the food establishments at all times.

60 FRAM: FC 2-501.11 Clean-up Vomiting & Diarrheal Events - Establishment -

Pf PIC was unable to provide procedures for vomit and diarrheal events. Establishment must have procedures for vomit and diarrheal events on site at all times. Code: A food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter.

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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

PIC will email Inspector Procedures for Vomit and Diarrheal Events.

Inspector will email PIC document for Written Employee Health Policy.

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Inspector cited no indirect waste connection for food prep sink in prep area. Upon further discussion, PIC stated sink located in prep area is not a food prep sink. PIC stated all produce that is delivered is immediately put out in market for sale. PIC stated there is no chopping/washing of vegetables. Only food prep performed is by the Meat Counter. This prep includes grinding/cutting/marinating of raw meats. 3 Bay Sink is located in this area.

Ended 11:02am.