



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

RE-INSPECTION REPORT

R-6

Three Gorges Chinese
 Restaurant
 45 Nicolas 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>
8F498	3/2/23	12:25 PM 12:46 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>		
BOH190398	Ken	02/22/2023	AA4ED		

Summary of Violations

Original Inspection

Priority	Priority f	Core	Total	
4	6	10	20	Re-inspection Required

Current Re-inspection

Priority	Priority f	Core	Total	
2	0	1	3	3 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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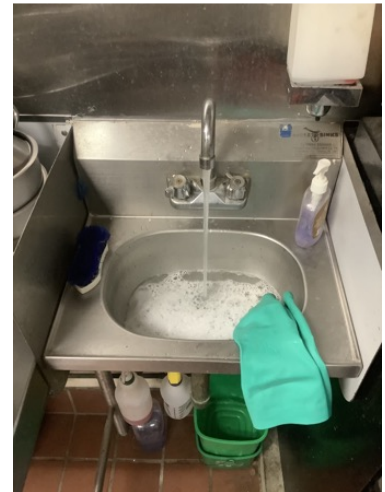
Inspector
M.LeFort

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

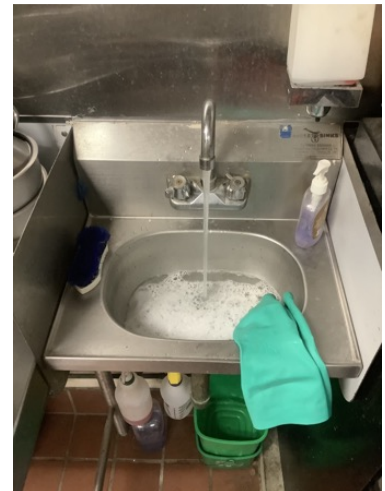
97 97 Corrected - Kitchen -

---- The Original Violation Code was 5-205.11 Using a Handwashing Sink ----- Observed a green glove being stored in the hand washing sink next to the 3-bay sink. Gloves must never be stored in hand washing sinks. - 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 5-205.15 (B) System Maintained/Repair ----- Observed hand washing sink next to 2-bay sink not draining properly. - A plumbing system shall be maintained in good repair.



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97 97 Corrected - Kitchen -

---- The Original Violation Code was 3-304.12 In-Use Utensils/Between-Use Storage ----- Observed utensils being stored in standing potable water. The temperature of the water was 58.6°F. Inspector informed employee named Kevin, if in use utensils are being stored inside a container of standing potable water, the temperature of the water must be at least 135°F. - 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



97 97 Corrected - Kitchen -

---- The Original Violation Code was 2-401.11 Eating Drinking or Using Tobacco ----- Observed multiple employee beverages being stored in food prep areas. Employee beverages must be stored in designated areas to prevent cross contamination. - 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.



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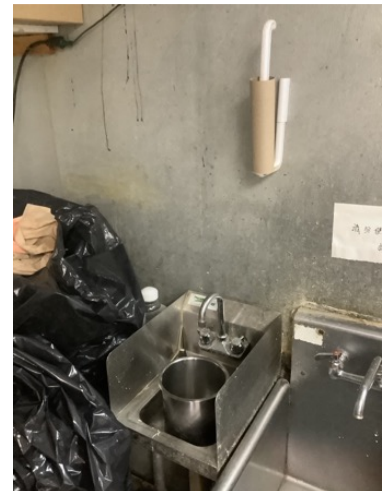
97 97 Corrected - Kitchen -

---- The Original Violation Code was 6-301.12 Hand Drying Provision
 ----- Observed no paper towels for hand washing sink located next to walk-in refrigerator. - 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.



97 97 Corrected - Kitchen -

---- The Original Violation Code was 5-205.11 Using a Handwashing Sink ----- Observed a pan being stored inside hand washing sink located next to walk-in refrigerator. Pans must never be stored inside hand washing sinks. - 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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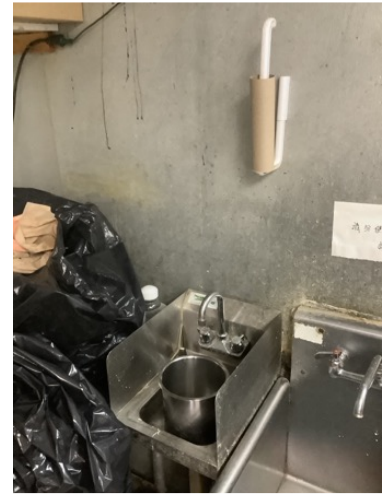
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97 97 Corrected - Kitchen -

---- The Original Violation Code was 6-301.20 Disposable Towels, Waste Receptacle ----- Observed no waste receptacle for hand washing sink located next to walk-in refrigerator. - A handwashing sink or group of adjacent handwashing sinks that is provided with disposable towels shall be provided with a waste receptacle.



97 97 Corrected - Kitchen -

---- The Original Violation Code was 7-201.11 Storage Separation ----- Observed chemicals being stored next to oil and pots and pans. All chemicals must be stored in a designated area away from any foods or pots and pans, - Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single use articles by: (A) Separating the poisonous or toxic materials by spacing or partitioning; and (B) Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles.



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97 97 Corrected - Kitchen -

---- The Original Violation Code was 3-302.12 Food Storage Containers Identified/Common Name ----- Observed no label with the common name of food being stored inside containers. Common name of food must be labeled on containers. - 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 - Walk-In Refrigerator -

---- The Original Violation Code was 3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep ----- Observed no date marking for foods inside walk-in refrigerator. - 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 3-305.11 Food Storage -----
Observed containers with pork and buckets of duck sauce being stored directly on the floor inside walk-in refrigerator. - 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 7-102.11 Common Name (Poisonous or Toxic Materials) ----- Observed no label on a spray bottle. Common name of chemical must be labeled on all spray bottles. - 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.



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97 97 Corrected - Kitchen -

---- The Original Violation Code was 6-501.111 (A)(B)(D) Controlling Pests ----- Observed rodent droppings on sheet pan being stored on top of grease trap. - 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: FC 2-501.11 Clean-up Vomiting & Diarrheal Events ----- PIC was unable to provide written procedures for vomit and diarrheal events. - 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.

97 97 Corrected - Establishment -

---- The Original Violation Code was 2-102.12 (A) Certified Food Protection Manager ----- Observed no employee on site that was 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.

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97 97 Corrected - Establishment -

---- The Original Violation Code was MA 590.011 (C)(3) Food Allergy Awareness Requirements - Training
 ----- Observed no employee on site that was certified in Food Allergy 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 - Walk-In Freezer -

---- The Original Violation Code was 3-302.11 (A)(2) Raw Animal Foods Separated from each other ----- Observed raw chicken being stored above raw beef inside walk-in freezer. Inspector informed employee Kevin raw chicken 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.



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 written employee health policies. *Code: All food establishments shall maintain a written employee health policy that is maintained and accessible at the food establishments at all times.*

Time / Temperature Control for Safety

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Cold Holding Temperature

22 3-501.16 (A)(2) (B) Proper Cold Holding Temps. - Flip Top Refrigerator -

Pr Observed nesting inside flip top refrigerator. Inspector informed PIC they should never stack containers of TCS foods in a flip top refrigerator. Containers that are stacked on top will not hold proper cold holding temperature. *Code: 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.*



Prevention of Food Contamination

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Wiping cloths: properly used & stored**41 3-304.14 (A)-(E) Wiping Cloths, Use Limitation - Kitchen -**

- C** Observed wet cloths being stored on food prep table next to soups being hot held. When wet cloths are not in use, they must be stored inside a chemical sanitizer solution. Cloths must be laundered daily. *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.*



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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

Inspector will email PIC Written Employee Health Policy. Ensure to have all employees sign document and keep on file at establishment at all times.

Ensure to keep wet cloths not in use inside bucket filled with sanitizer concentration.