

Three Gorges Chinese Restaurant  
45 Nicolas Rd.  
Framingham, MA 01701

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector
AA4ED	2/22/23	1:03 PM 12:34 PM	Routine	Restaurant	M.LeFort
Permit Number	Risk	Variance	Priority	Pf	Core Repeat
BOH190398	3		Violation Summary:	4	6 10 1

**Foodborne Illness Risk Factors and Public Health Interventions**

IN = in compliance OUT= out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection Repeat Violations Highlighted in Yellow

Supervision	IN	OUT	NA	NO	COS	Protection from Contamination (Cont'd)	IN	OUT	NA	NO	COS
1. PIC present, demonstrates knowledge, and performs duties	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	15. Food separated and protected	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. Certified Food Protection Manager	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	16. Food-contact surfaces; cleaned & sanitized		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health	IN	OUT	NA	NO	COS	Time/Temperature Control for Safety	IN	OUT	NA	NO	COS
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	17. Proper disposition of returned, previously served, reconditioned & unsafe foods		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4. Proper use of restriction and exclusion	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	18. Proper cooking time & temperatures		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5. Procedures for responding to vomiting and diarrheal events	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	19. Proper reheating procedures for hot holding		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practices	IN	OUT	NA	NO	COS	20. Proper cooling time and temperature		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6. Proper eating, tasting, drinking, or tobacco use	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	21. Proper hot holding temperatures		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7. No discharge from eyes, nose, and mouth	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	22. Proper cold holding temperatures	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands	IN	OUT	NA	NO	COS	23. Proper date marking and disposition	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8. Hands clean & properly washed	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	24. Time as a Public Health Control; procedures & records		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer Advisory	IN	OUT	NA	NO	COS
10. Adequate handwashing sinks supplied and accessible	4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	25. Consumer advisory provided for raw/undercooked food		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source	IN	OUT	NA	NO	COS	Highly Susceptible Populations	IN	OUT	NA	NO	COS
11. Food obtained from approved source	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	26. Pasteurized foods used; prohibited foods not offered		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12. Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food/Color Additives and Toxic Substances	IN	OUT	NA	NO	COS
13. Food in good condition, safe & unadulterated	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	27. Food additives: approved & properly used		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14. Required records available: shellstock tags, parasite destruction,	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	28. Toxic substances properly identified, stored & used	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Repeat Violations Highlighted in Yellow						Conformance with Approved Procedures	IN	OUT	NA	NO	COS
						29. Compliance with variance/specialized process/HACCP		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

**Good Retail Practices**

Safe Food and Water	IN	OUT	NA	NO	COS	Proper Use of Utensils	IN	OUT	NA	NO	COS
30. Pasteurized eggs used where required	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	43. In-use utensils: properly stored	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
31. Water & ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	44. Utensils, equip. & linens: property stored, dried & handled		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32. Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	45. Single-use/single-service articles: properly stored & used		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control	IN	OUT	NA	NO	COS	46. Gloves used properly		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
33. Proper cooling methods used; adequate equip. for temp. control	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, Equipment and Vending	IN	OUT	NA	NO	COS
34. Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	47. All contact surfaces cleanable, properly designed, constructed, & used		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
35. Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	48. Warewashing facilities: installed, maintained & used; test strips		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
36. Thermometers provided & accurate	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	49. Non-food contact surfaces clean		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification	IN	OUT	NA	NO	COS	Physical Facilities	IN	OUT	NA	NO	COS
37. Food properly labeled; original container	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	50. Hot & cold water available; adequate pressure		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination	IN	OUT	NA	NO	COS	51. Plumbing installed; proper backflow devices	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
38. Insects, rodents & animals not present	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	52. Sewage & waste water properly disposed		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39. Contamination prevented in prep, storage & display	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	53. Toilet facilities: properly constructed, supplied, & cleaned		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
40. Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	54. Garbage & refuse properly disposed; facilities maintained		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
41. Wiping cloths; properly used & stored	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	55. Physical facilities installed, maintained & clean		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
42. Washing fruits & vegetables	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	56. Adequate ventilation & lighting; designated areas use		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						60. 105 CMR 590 violations / local regulations	3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

*M. LeFort*

M.LeFort

*No sig due to covid*

Shi Huang - Expires Certificate #:

Follow Up Required:  Y Follow Up Date: \_\_\_\_\_

# FOOD SAFETY INSPECTION REPORT

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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Supervision

#### Certified Food Protection Manager

##### 2 2-102.12 (A) Certified Food Protection Manager - Establishment -

- C** Observed no employee on site that was a Certified Food Protection Manager. *Code: 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.*

### 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.*

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

- Pf** PIC was unable to provide written procedures for vomit and diarrheal events. *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.*

### Good Hygienic Practices

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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Proper eating, tasting, drinking or tobacco use

#### 6 2-401.11 Eating Drinking or Using Tobacco - Kitchen -

- C** Observed multiple employee beverages being stored in food prep areas. Employee beverages must be stored in designated areas to prevent cross contamination. Code: *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.*



### Preventing Contamination by Hands

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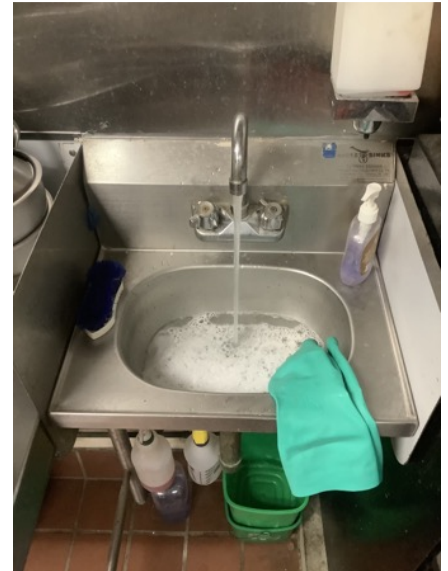
## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Adequate handwashing sinks properly supplied and accessible

**10**      **5-205.11 Using a Handwashing Sink - Kitchen -**

**Pf**    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. *Code: 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.*



**10**      **6-301.12 Hand Drying Provision - Kitchen -**

**Pf**    Observed no paper towels for hand washing sink located next to walk-in refrigerator. *Code: 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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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 10 5-205.11 Using a Handwashing Sink - Kitchen -

**Pf** Observed a pan being stored inside hand washing sink located next to walk-in refrigerator. Pans must never be stored inside hand washing sinks. *Code: 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.*



### 10 6-301.20 Disposable Towels, Waste Receptacle - Kitchen -

**C** Observed no waste receptacle for hand washing sink located next to walk-in refrigerator. *Code: A handwashing sink or group of adjacent handwashing sinks that is provided with disposable towels shall be provided with a waste receptacle.*



## Protection From Contamination



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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Food Separated and protected

#### 15 **3-302.11 (A)(2) Raw Animal Foods Separated from each other - Walk-In Freezer -**

**Pr** Observed raw chicken being stored above raw beef inside walk-in freezer. Inspector informed employee Kevin raw chicken must be stored below raw beef. *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.*



### Time / Temperature Control for Safety

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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 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.*



#### 23 **3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep - Walk-In Refrigerator -**

**Pf** Observed no date marking for foods inside walk-in refrigerator. *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.*

### Food/Color Additives and Toxic Substances

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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Toxic substances properly identified, stored & used

**28**      **7-201.11 Storage Separation - Kitchen -**

**Pr**    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, *Code: 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.*



**28**      **7-102.11 Common Name (Poisonous or Toxic Materials) - Kitchen -**

**Pf**    Observed no label on a spray bottle. Common name of chemical must be labeled on all spray bottles. *Code: 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.*



## Food Identification



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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Food properly labeled; original container

#### 37 3-302.12 Food Storage Containers Identified/Common Name - Kitchen -

- C** Observed no label with the common name of food being stored inside containers. Common name of food must be labeled on containers. *Code: 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.*



## Prevention of Food Contamination

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## Inspection Report (Continued)

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### Insect, rodents & animals not present

#### 38 6-501.111 (A)(B)(D) Controlling Pests - Kitchen -

- C** Observed rodent droppings on sheet pan being stored on top of grease trap. *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 - Walk-In Refrigerator -

- C** Observed containers with pork and buckets of duck sauce being stored directly on the floor inside walk-in refrigerator. *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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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 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.*



## Proper Use of Utensils

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## Inspection Report (Continued)

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### In-use utensils; properly stored

#### 43 3-304.12 In-Use Utensils/Between-Use Storage - Kitchen -

- C** 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. *Code: 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*



## Physical Facilities

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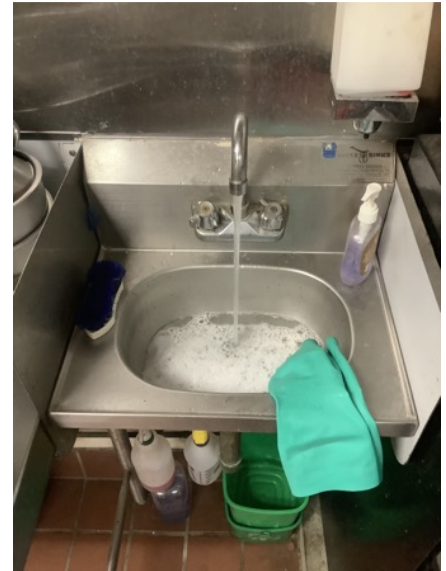
Inspector  
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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Plumbing installed; proper backflow devices

- 51      **5-205.15 (B) System Maintained/Repair - Kitchen -**
- C**      Observed hand washing sink next to 2-bay sink not draining properly.    *Code: A plumbing system shall be maintained in good repair.*



## 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.    *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.*

## Notes



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### Notes

**88 Notes - Walk-In Refrigerator -**

**N** Observed new fan system installed inside walk-in refrigerator. Establishment was having issues cold holding RTS foods inside walk-in refrigerator during last Inspection. - General Notes.



## List 1

IN= In Compliance

OUT = Out of Compliance

NA = Not Applicable

NO= Not Observed

<input type="checkbox"/>	Permit up to date and posted?	IN
<input type="checkbox"/>	In compliance with allergen reg-poster?	IN
<input type="checkbox"/>	Written Menus /signs present (allergen)?	NO
<input type="checkbox"/>	Food Protection Manager Cert. Posted?	IN
<input type="checkbox"/>	Certified Food Protection Manager's Certificate Posted?	IN
<input type="checkbox"/>	Certified in MA Allergy Awareness and Certificate posted?	IN
<input type="checkbox"/>	Staff trained in choke-save for every shift.	NA
<input type="checkbox"/>	Ventilation Hood Inspections stickers up to date?	IN
<input type="checkbox"/>	Consumer Advisory Present if needed?	NA
<input type="checkbox"/>	Food Employee Reporting Agreement available?	OUT
<input type="checkbox"/>	Procedures outlines for vomit/diarreal event?	OUT
<input type="checkbox"/>	All grease traps are operational and up to code?	NO

# FOOD SAFETY INSPECTION REPORT

Three Gorges Chinese Restaurant  
 45 Nicolas Rd.  
 Framingham , MA 01701

Inspection Number  
 AA4ED

Date  
 2/22/23

Time In/Out  
 1:03 PM  
 12:34 PM

Inspector  
 M.LeFort

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

## Temperatures

Area	Equipment	Product	Notes	Temps
Kitchen	Walk-in Cooler	Lo-mein		40.9 °F
Kitchen	Flip Top	Raw Chicken		38.3 °F
Kitchen	Reach-In Cooler	Peking Ravioli		39.7 °F
Kitchen	Walk-in Cooler	Fried Rice	Cooling	42.9 °F
Kitchen	Flip Top	Diced Cook Pork		38.3 °F
Kitchen	Steam Table	Fried Rice		158 °F
Kitchen	Flip Top	Raw Shrimp		39.1 °F
Kitchen	Walk-in Cooler	Peking Ravioli		40.9 °F
Kitchen	Flip Top	Mushrooms		39.1 °F
Kitchen	Walk-in Cooler	Chicken Fingers		39.7 °F
Kitchen	Flip Top	Bamboo Shoot		37.5 °F
Kitchen	Walk-in Cooler	Crab Rangoon Filling		40.1 °F
Kitchen	Walk-in Cooler	Mixed Vegetables		41 °F
Kitchen	Steam Table	Hot & Sour Soup		171 °F
Kitchen	Reach-In Cooler	Chicken Fingers		40.1 °F
Kitchen	Steam Table	Egg Drop Soup		165 °F
Kitchen	Flip Top	Snow Peas		38.3 °F
Kitchen	Reach-In Cooler	Raw Beef Teriyaki		39.1 °F

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

# FOOD SAFETY INSPECTION REPORT

Page Number

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Three Gorges Chinese Restaurant  
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Framingham , MA 01701

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Inspector  
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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

## Notes

Establishment currently has 1 table with 2 chairs with a sign on table stating "take-out only." PIC stated this area is for customers to wait for food and for employees to sit down. PIC stated they do plan to schedule employees to get Choke Save Certified so they can offer customers to eat inside establishment.

An unannounced Re-Inspection will be performed following this Inspection.

Ended 1:58pm.