



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

RE-INSPECTION REPORT

R-6

Uncle Cheung's Restaurant, Inc.
266 Worcester Rd.
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>
69A6D	3/22/22	12:05 PM 12:22 PM	Re-Inspection	Restaurant	M.Mendez
<u>Permit Number</u>	<u>Person In Charge</u>	<u>Original Inspection Date</u>	<u>Original Inspection ID</u>		
BOH150526	Jane Cheung	3/15/2022	31577		

Summary of Violations

Original Inspection

Priority	Priority f	Core	Total	
3	3	13	19	Re-inspection Required

Current Re-inspection

Priority	Priority f	Core	Total	
0	0	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.

Manager Signature

Inspector Signature

RE-INSPECTION REPORT

R-6

Page Number

2

Uncle Cheung's Restaurant, Inc.
266 Worcester Rd.
Framingham, MA 01702

Re-Inspection ID
69A6D

Date
3/22/22

Time In/Out
12:05 PM
12:22 PM

Inspector
M.Mendez

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Establishment -

---- The Original Violation Code was 6-501.12 Cleaning. Frequency/Restrictions ----- General kitchen and basement area needs to be cleaned more frequently. Observed grease vapors, food splatter, and other misc. debris on the floors, walls, and/or ceiling. - 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 - Cookline -

---- The Original Violation Code was 3-302.12 Food Storage Containers Identified/Common Name ----- Observed containers of food unlabeled along the cook line. These foods are not easily identifiable. - 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.



Uncle Cheung's Restaurant, Inc.
266 Worcester Rd.
Framingham, MA 01702

Re-Inspection ID
69A6D

Date
3/22/22

Time In/Out
12:05 PM
12:22 PM

Inspector
M.Mendez

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Cookline -

---- The Original Violation Code was 4-501.12 Cutting Surfaces -----
Observed a deep crack on the wood cutting board. Food debris was observed within this crack as it is no longer easily cleanable. - Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.



97 97 Corrected - Basement -

---- The Original Violation Code was 6-501.111 (A)(B)(D) Controlling Pests ----- Observed rodent droppings around the perimeter of the basement and on shelving. Ensure droppings are removed and monitor any new activity. Alert pest control of these findings and treat as needed. - 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.

Uncle Cheung's Restaurant, Inc.
266 Worcester Rd.
Framingham, MA 01702

Re-Inspection ID
69A6D

Date
3/22/22

Time In/Out
12:05 PM
12:22 PM

Inspector
M.Mendez

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Prep -

---- The Original Violation Code was 4-601.11 (C) Non- Food Contact Surfaces and Utensils Clean ----- Observed the exterior of many food storage containers dirty with food debris and splatter on them. Ensure these items are cleaned more frequently and stored in areas not subject to splash or dust. - Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.



97 97 Corrected - Basement -

---- The Original Violation Code was 3-302.11 (A)(2) Raw Animal Foods Separated from each other ----- Freezer #3 = observed raw chicken outside its factory wrapped container stored above other non-chicken related foods. Ensure food is being stored properly in all refrigeration units. - 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.

Uncle Cheung's Restaurant, Inc.
266 Worcester Rd.
Framingham, MA 01702

Re-Inspection ID
69A6D

Date
3/22/22

Time In/Out
12:05 PM
12:22 PM

Inspector
M.Mendez

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Basement -

---- The Original Violation Code was 4-101.11 (A) Characteristics
----- Freezer #3 = observed dumplings being stored inside a cardboard box. Only use food grade quality containers to store food.
- Materials that are used in the construction of utensils and food contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to FOOD and under normal use conditions shall be safe.



97 97 Corrected - Warewash -

---- The Original Violation Code was 4-501.14 Equipment Cleaning Frequency ----- Observed a black residue built up within the 3 bay sink. Ensure the sink is cleaned at least daily and whenever it becomes soiled. See code description below for additional details. -
A ware washing machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing equipment, utensils, or raw foods, or laundering wiping cloths; and drainboards or other equipment used to substitute for drainboards shall be cleaned before use, throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function; and if used, at least every 24 hours.



Uncle Cheung's Restaurant, Inc.
266 Worcester Rd.
Framingham, MA 01702

Re-Inspection ID
69A6D

Date
3/22/22

Time In/Out
12:05 PM
12:22 PM

Inspector
M.Mendez

Re-Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Cookline -

---- The Original Violation Code was 3-304.12 In-Use Utensils/Between-Use Storage ----- Observed a knife stored in between a prep table and refrigeration unit. Ensure knives and other utensils are stored on a clean dry surface. - 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 is maintained at a temperature of at least 135°F and the container is cleaned at at least every 24 hours.



97 97 Corrected - Prep -

---- The Original Violation Code was 4-502.13 Single-Ser./Use Art. Use Limitation ----- Observed single use containers being reused. Spices and other foods were being stored in reused peanut containers. - Single-service and single-use articles may not be reused. The bulk milk container dispensing tube shall be cut on the diagonal leaving no more than one inch protruding from the chilled dispensing head.



Uncle Cheung's Restaurant, Inc.
266 Worcester Rd.
Framingham, MA 01702

Re-Inspection ID
69A6D

Date
3/22/22

Time In/Out
12:05 PM
12:22 PM

Inspector
M.Mendez

Re-Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Establishment -

---- The Original Violation Code was 3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep ----- Observed RTE TCS foods (rice, chicken, etc.) held longer than 24 hours without a date on them. Ensure these food items are date marked and held for no longer than 7 days. Develop a date marking system and train staff on it. - 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.

97 97 Corrected - Kitchen -

---- The Original Violation Code was 2-301.14 When to Wash ----- Observed an employee not wash their hands after handling raw duck with their bare hands. Employee continued to touch doors and other objects. Inspector pointed this out to the PIC and had them wash their hands. Retrain all staff on when they need to wash their hands and how. - 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 - Cookline -

---- The Original Violation Code was 4-602.13 Nonfood -Contact Surfaces ----- Observed food splatter and misc. debris on the exterior of equipment; such as but not limited to refrigeration units, tables, and cooking equipment. A deep clean of equipment is needed. - Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

Uncle Cheung's Restaurant, Inc.
266 Worcester Rd.
Framingham, MA 01702

Re-Inspection ID
69A6D

Date
3/22/22

Time In/Out
12:05 PM
12:22 PM

Inspector
M.Mendez

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Prep -

---- The Original Violation Code was 7-102.11 Common Name (Poisonous or Toxic Materials) ----- Observed a container of soapy water and sanitizer unlabeled. Ensure all chemicals are labeled as such. - 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.



Prevention of Food Contamination

Personal cleanliness

40 2-303.11 Jewelry Prohibitions - Prep -

C Observed a food handler cutting meat while wearing wrist jewelry. Food handles may not wear wrist jewelry while handling food. Code: Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands.

Physical Facilities

Physical Facilities installed, maintained & cleaned

55 6-501.114 Unnecessary Items and Litter - Basement -

C Observed unused items throughout the basement. Items no longer needed in the operation of the business shall be removed. Code: The premises shall be free of items that are unnecessary to the operation or maintenance of the establishment that is nonfunctional or no longer used and litter.

RE-INSPECTION REPORT

R-6

Page Number

9

Uncle Cheung's Restaurant, Inc.
266 Worcester Rd.
Framingham, MA 01702

Re-Inspection ID
69A6D

Date
3/22/22

Time In/Out
12:05 PM
12:22 PM

Inspector
M.Mendez

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

55 6-501.11 Repairing - Warewash -

- C** Observed the floor in and around the dishwasher starting to come up. Many tiles are loose. *Code: The physical facilities shall be maintained in good repair.*



RE-INSPECTION REPORT

R-6

Page Number

10

Uncle Cheung's Restaurant, Inc.
266 Worcester Rd.
Framingham, MA 01702

Re-Inspection ID
69A6D

Date
3/22/22

Time In/Out
12:05 PM
12:22 PM

Inspector
M.Mendez

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Temperatures

Area	Equipment	Product	Notes	Temps
------	-----------	---------	-------	-------

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

Notes