

FOOD ESTABLISHMENT INSPECTION REPORT R-10

five
659 Worcester Rd.
Framingham, MA 01701

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector
4B2B6	1/8/24	12:41 PM 3:13 PM	General	Restaurant	B.Oram
Permit Number	Risk	Variance	Violation Summary:		Priority
BOH150683	3		2	1	6
			Core	Repeat	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

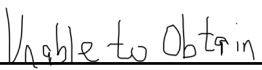
Supervision	IN	OUT	NA	NO	COS	Protection from Contamination (Cont'd)					
1. PIC present, demonstrates knowledge, and performs duties	<input checked="" type="checkbox"/>					15. Food separated and protected	<input checked="" type="checkbox"/>				
2. Certified Food Protection Manager	<input checked=""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

Good Retail Practices

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


B. Oram


Matthew Bousquet - Expires
Certificate #:

Follow Up Required: Y Follow Up Date: _____

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Preventing Contamination by Hands

Hands clean and properly washed

8 **2-301.14 When to Wash - Cookline -**

Pr Did not observe food employee washing their hands when switching between handling different food products. *Code: 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.*

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

COS Pf Observed handwashing sink blocked by trash can. COS. PIC moved the trash can away from handwashing sink. *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.*



Protection From Contamination

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Food-contact surfaces, cleaned & sanitized

16 **4-703.11 (C) Methods-Hot Water and Chemical - Warewashing -**

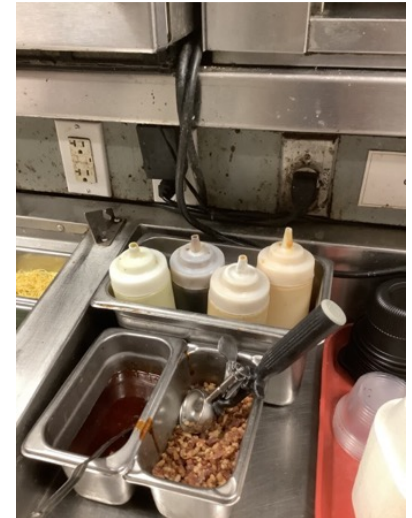
Pr Inspector asked the PIC how long they submerge utensils and pans in sanitizer 3-bay sink. PIC stated the contact time was 15 seconds. Inspector educated the PIC that the contact time is written on the manufacture label for the sanitizer product. The contact time for the sanitizer product that the establishment was using during time of inspection is 60 seconds. This can change depending on the sanitizer product. *Code: After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in: (C) Chemical manual or mechanical operations, including the application of SANITIZING chemicals by immersion, manual swabbing, brushing, or pressure spraying methods, using a solution as specified under § 4501.114. Contact times shall be consistent with those on EPA registered label use instructions by providing: (1) Except as specified under Subparagraph (C)(2) of this section, a contact time of at least 10 seconds for a chlorine solution specified under paragraph 4-501.114(A), (2) A contact time of at least 7 seconds for a chlorine solution of 50 MG/L that has a pH of 10 or less and a temperature of at least 38°C (100°F) or a pH of 8 or less and a temperature of at least 24°C (75°F), (3) A contact time of at least 30 seconds for other chemical sanitizing solutions, or (4) A contact time used in relationship with a combination of temperature, concentration, and pH that, when evaluated for efficacy, yields sanitization as defined in paragraph 1--201.10(B).*

Food Identification

Food properly labeled; original container

37 **3-302.12 Food Storage Containers Identified/Common Name - Cookline -**

C Observed no labels of the common food names on sauce bottles. *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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Cont. prevented during food prep., storage & display

39 3-305.11 Food Storage - Kitchen -

- C** Observed food products stored less than 6 inches above the floor. *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.*



Proper Use of Utensils

Single-use/single-service properly stored and used

45 4-904.11 Kitchenware and Tableware (single-use) - Cookline -

- C** Observed single use utensils being stored with handles facing opposite directions. Store single use utensils so mouth pieces are protected (handles facing same way). *Code: Single-service and single-use articles shall be handled, displayed, and dispensed so that contamination of food and lip-contact surfaces is prevented. Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by employees and by consumers if consumers self-service is provided. Except as specified above, single-service articles that are intended for food or lip-contact shall be furnished for consumer self-service with the original individual wrapper intact or from an approved dispenser.*



Physical Facilities

Framingham Public Health Department: 508-532-5470

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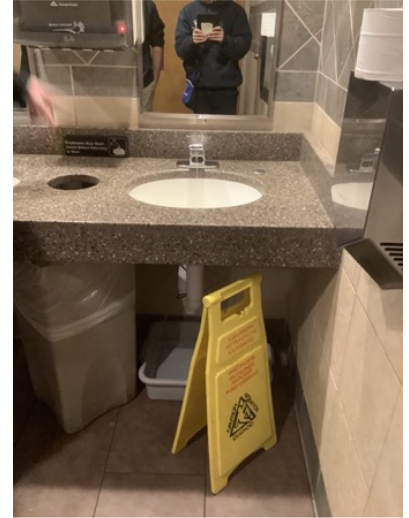
Inspection Report (Continued)

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Plumbing installed; proper backflow devices

51 **5-205.15 (B) System Maintained/Repair - Restrooms -**

- C** Observed sink in disrepair in men's bathroom. *Code: A plumbing system shall be maintained in good repair.*



55 **6-501.12 Cleaning. Frequency/Restrictions - Kitchen -**

- C** Observed food splatter in different parts of the kitchen. Observed on handles of reach in coolers on cook-line, underneath flip top doors, and on rack where cutting boards were stored. *Code: 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.*



Additional Requirement

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Violations Related to Good Retail Practices

60 MA 590.011 (C)(1) Food Allergy Awareness Requirements - Poster - Kitchen -

C Did not observe 8 common allergens poster displayed in food prep area. *Code: Food establishments that cook, prepare, or serve food intended for immediate consumption either on or off the premises shall prominently display in the employee work area a poster approved by the Department, no smaller than 8.5 by 11 inches, relating to major food allergens. The poster shall include the following information: (a) Major food allergens; (b) Health risks of food allergies; (c) Procedure to follow when a customer states that he or she has a food allergy; and (d) Emergency procedure to follow if a customer has an allergic reaction to a food.*

Temperatures

Area	Equipment	Product	Notes	Temps
Kitchen	Reach-In Cooler	Cooked Pork		39.8 °F
Kitchen	4-Door Cooler	Coleslaw		41.3 °F
Kitchen	Reach-In Cooler	Potato wedges		29.3 °F
Cookline	Steam Table	Onions		140 °F
Kitchen	Walk-in Cooler	Raw Beef		40 °F
Kitchen	4-Door Cooler	Garden Salad		38.8 °F
Cookline	Reach-In Cooler	Scallops	Cooling	47.7 °F
Cookline	Cold Wells	Tomato		40 °F
Cookline	Cold Wells	Sliced Tomatoes		50 °F
Kitchen	Reach-In Cooler	Jalepeño		43.8 °F
Kitchen	4-Door Cooler	Mandarin Ornages		38.4 °F
Kitchen	Walk-in Cooler	Pollock		33 °F

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Kitchen	Flip Top	Cherry Tomato		39.5 °F
Cookline	Cold Wells	Cucumbers		50 °F
Kitchen	Flip Top	Honey Mustard		42 °F
Kitchen	Walk-in Cooler	Chicked		39 °F
Cookline	Reach-In Cooler	Cooked chicken		40 °F
Kitchen	Reach-In Cooler	Sirloin steaks		39.8 °F
Cookline	Cold Wells	Sliced Pickles		48 °F
Cookline	Reach-In Cooler	Raw beef patty		34 °F
Kitchen	Reach-In Cooler	Steak tips		34.7 °F
Cookline	Steam Table	Rice		145 °F
Kitchen	Reach-In Cooler	Parm Ramano		46.8 °F
Kitchen	Reach-In Cooler	Parmesan Cheese	Prep	48 °F
Kitchen	Walk-in Cooler	Raw haddock		33.4 °F
Kitchen	Flip Top	Poppy Seed		38.6 °F
Kitchen	Walk-in Cooler	Blue cheese		39.2 °F

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

Notes

Complaint-based and routine inspection conducted from 12:41 PM to around 2:00 PM.

The complaint received was about mice being spotted in the establishment. Evidence of mice activity was not observed at the time of inspection. The establishment has pest control coming bi-weekly to treat the interior and exterior of the establishment.

Although pest activity has been identified, it appears they are working on a resolution. Continue with your pest control program and ensure you are correcting any deficiencies.

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