



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

RE-INSPECTION REPORT

R-6

AOI Japanese Restaurant
 855 Worcester 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>
4B884	10/26/23	11:50 AM 2:17 PM	Re-Inspection	Restaurant	C.Rivera
<u>Permit Number</u>	<u>Person In Charge</u>	<u>Original Inspection Date</u>	<u>Original Inspection ID</u>		
BOH150570	Feng Li	10/17/2023	77EB7		

Summary of Violations

Original Inspection

Priority	Priority f	Core	Total	
8	7	20	35	Re-inspection Required

Current Re-inspection

Priority	Priority f	Core	Total	
4	4	8	16	16 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.

Unable to obtain

Manager Signature

Inspector Signature

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C.Rivera

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97

97 Corrected - Kitchen -

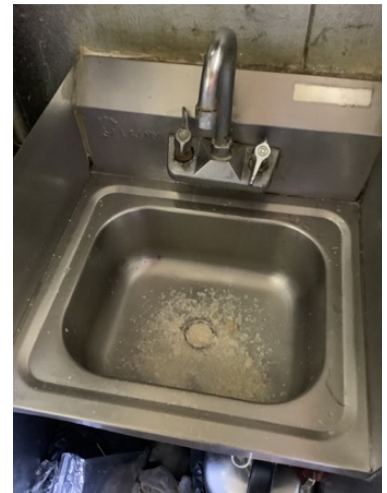
---- The Original Violation Code was 4-602.13 Nonfood -Contact Surfaces ----- Blenders and mixers above 3 bay were observed sticky to touch and had misc. debris build up on them. Ensure the equipment is cleaned more frequently to prevent debris from building up. - Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.



97

97 Corrected - Kitchen -

---- The Original Violation Code was 5-205.11 Using a Handwashing Sink ----- Food debris was observed in the hand sink next to the cookline. Hand sinks shall only be used for hand washing and no other activities. - 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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Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97

97 Corrected - Establishment -

---- The Original Violation Code was 7-209.11 Storage (Personal Care Items) ----- Observed personal items stored on prep tables next to food in both the kitchen and sushi prep area. This includes employee cell phones, food, and drinks. - Employees shall store their personal care items (medications, first aid supplies, cosmetics and toiletries such as toothpaste and mouthwash) in lockers or other suitable facilities away from food and equipment.



97

97 Corrected - Kitchen -

---- The Original Violation Code was 7-201.11 Storage Separation ----- Observed a container of Lysol wipes stored above and next to food. Chemicals shall be stored away from food and storage containers. - 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 4-602.11 (E)(1-3) Food-Contact Surfaces and Utensils ----- Observed build up on the ice scoop handle and inside the ice machine. Ensure the ice machine is cleaned more frequently. - Surfaces of utensils and equipment contacting food that is not TCS food shall be cleaned: at any time when contamination may have occurred; at least every 24 hours for iced tea dispensers and consumer self-service utensils such as tongs, scoops, or ladles; and, before restocking consumer self-service equipment and utensils such as condiment dispensers and display containers.



97 97 Corrected - Kitchen -

---- The Original Violation Code was 3-304.15 (A) Gloves, Use Limitation ----- Observed gloves outside of their box stored in the mop sink. Due to the potential risk of contamination, these gloves shall be disposed of. - If used, single-use gloves shall be used for only one task such as working with RTE or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation.



97 97 Corrected - Kitchen -

---- The Original Violation Code was 4-602.13 Nonfood -Contact Surfaces ----- Observed storage racks throughout the establishment covered in grease and other misc. debris material. The general facility and equipment shall be cleaned more frequently. - Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

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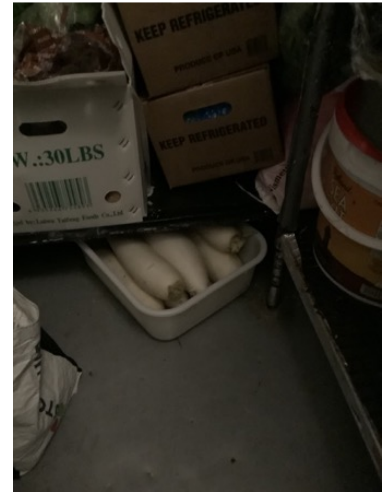
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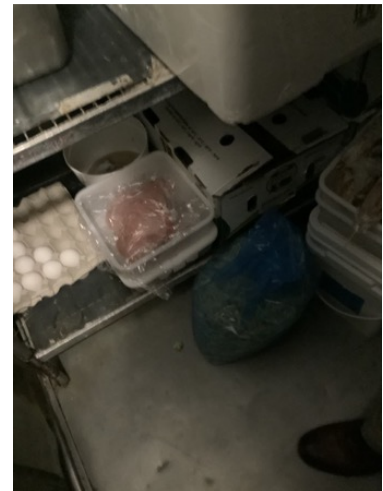
97 97 Corrected - Kitchen -

---- The Original Violation Code was 3-305.11 Food Storage -----
Observed food in walk-in cooler being stored on the floor. Food shall be kept at least 6 inches off of 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 - Kitchen -

---- The Original Violation Code was 3-302.11 (A)(1) Raw Animal Foods Separated from RTE ----- Observed Improper storage in walk-in cooler. Observed raw fish above avocados and raw pork next to avocados. - Food shall be protected from cross-contamination by: (1) Separating raw animal foods during storage preparation, holding and display from: (a) Raw RTE food including other raw animal food such as fish for sushi or molluscan shellfish or other raw RTE food such as fruits and vegetables, and (b) cooked RTE food.



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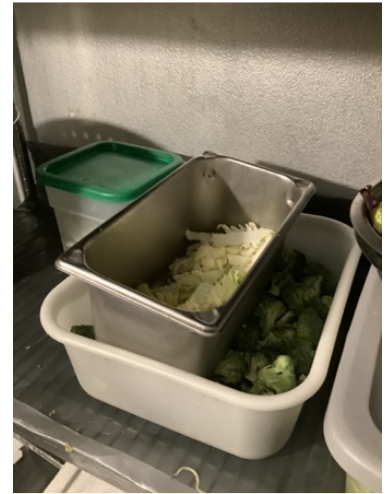
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Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Kitchen -

---- The Original Violation Code was 3-305.11 Food Storage -----
Observed nesting in the walk-in cooler. A container of lettuce was stored inside a container of broccoli with no barrier in place. - 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 3-304.13 Linens and Napkins, Use Limitation ----- Observed many food items throughout the establishment wrapped in paper towels or had food stored directly on top of them. - Linens, such as cloth napkins, may not be used in contact with food unless they are used to line a container for the service of foods and the linens and napkins are replaced each time the container is refilled for a new consumer.

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97 97 Corrected - Kitchen -

---- The Original Violation Code was 4-101.11 (B)-(E) Characteristics
----- Observed duct tape holding together knives in the cookline. Knife should be property repaired or replaced. - Materials that are used in the construction of utensils and food-contact surfaces of equipment under normal use conditions shall be: durable, corrosion-resistant, and nonabsorbent; sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.



97 97 Corrected - Kitchen -

---- The Original Violation Code was 4-903.11 (A)(B)(D) Equip./Uten./Lin./Sing.-Ser/Use Art ----- Observed take out containers stored bottoms down. These containers and other similar items shall be stored inverted to prevent contamination. - Cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: in a clean, dry location; where they are not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. Clean equipment and utensils shall also be stored: in a self-draining position that allows air drying; and covered or inverted. Items that are kept in closed packages may be stored less than 15 cm (6 inches) above the floor on dollies, pallets, racks, and skids.



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97 97 Corrected - Sushi Bar -

---- The Original Violation Code was 3-305.11 Food Storage -----
Observed personal items/ bread stored in a container of establishment food in the sushi bar area. There was no barrier between the two foods and there was a concern for contamination. - 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 - -

---- The Original Violation Code was 4-303.11 Cleaning Agents and Sanitizers, Availability ----- During this inspection all workstations were actively being used; however, there were no cleaning or sanitizer solutions set up any any workstation. Wet wiping clothes were being used and being stored on tables. According to the PIC, there was a large order first thing in the morning and they didn't have time to properly set up their work stations. - (A) Cleaning agents that are used to clean equipment and utensils as specified under Part 4-6, shall be provided and available for use during all hours of operation. (B) Except for those that are generated on-site at the time of use, chemical sanitizers that are used to sanitize equipment and utensils as specified under Part 4-7, shall be provided and available for use during all hours of operation.

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97 97 Corrected - Establishment -

---- The Original Violation Code was 2-301.14 When to Wash ----- Not all staff were observed washing their hands when required. During the inspection an employee was observed showing up for their shift and did not wash their hands before preparing food. In addition, many tasks were changes during the inspection and hands were not washed. - 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 - Kitchen -

---- The Original Violation Code was 6-501.12 Cleaning. Frequency/Restrictions ----- The general facility was observed dirty. Floors and walls had food debris and splatter on them. This has been a concern in previous inspections. The general facility needs to be cleaned more frequently. - 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 - Establishment -

---- The Original Violation Code was 4-602.13 Nonfood -Contact Surfaces ----- The exterior of many pieces of equipment, such as but not limited to tables, refrigeration units, stoves, etc. were observed with food debris and splatter on them. In addition, many of these surfaces were sticky to touch. General equipment shall be cleaned more frequently. - Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

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97 97 Corrected - Establishment -

---- The Original Violation Code was 2-102.11 (A)(B) & (C)(1), (4)-(16) Demonstration of Knowledge -----
While the PIC was a certified food protection manager, many risk factors were observed during this inspection and active managerial control was not observed. The staff outside of ownership were not able to properly answer questions or knew where to find things such as a food thermometer. Everyone needs to be retrained. - 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 Staff were not aware of an employee health policy nor where one would be located. Ensure all staff are trained on your policy and a paper copy of the policy is readily available. Code: All food establishments shall maintain a written employee health policy that is maintained and accessible at the food establishments at all times.

Protection From Contamination

Food Separated and protected

15 3-302.11 (A)(4) Packaged and/or wrapped foods - Kitchen -

C Many food items in the walk-in coolers were observed uncovered. Code: 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.



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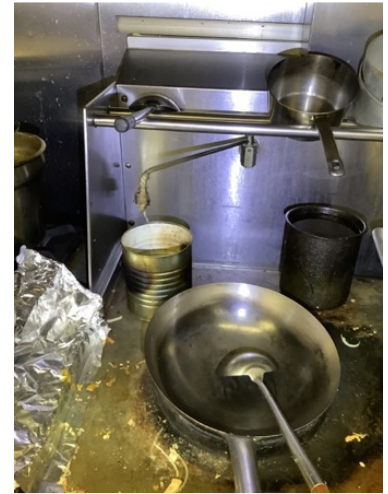
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16 4-601.11 (A) Equip, Food-Contact Surfaces - Kitchen -

- Pf** Observed the sink nozzle in the wok station wrapped in saran wrap. The saran wrap was dirty and had debris on it. If there is a plumbing issue as well, ensure the plumbing is repaired. *Code: Equipment food-contact surfaces and utensils shall be clean to sight and touch.*



Time / Temperature Control for Safety

Cold Holding Temperature

22 3-501.16 (A)(2) (B) Proper Cold Holding Temps. - Establishment -

- Pr** Some foods were observed in the temperature danger zone. See temperature chart below for more details. Ensure these TCS foods are either kept at or below 41°F or a or above 135°F. *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.*

Food/Color Additives and Toxic Substances

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Toxic substances properly identified, stored & used

28 7-101.11 Identifying Information Prominence - Establishment -

- Pf** A chemical spray bottle was observed not labeled.
Code: Containers of poisonous or toxic materials and personal care items shall bear a legible manufacturer's label.



Conformance with Approved Procedures

Conformance with variance/specialized process/HACCP

29 8-103.12 (A) Confirmation with Approved Procedures/HACCP - Sushi Bar -

- Pr** The establishment is not following the approved HACCP. No all batches are tested and recorded; the PIC is only putting the pH strip in the rice to test it and not mixing it to a slurry; no distilled water was available; and the approved HACCP plan was not readily available. *Code: If the RA grants a variance as specified in section 8-103.10, or a HACCP plan is otherwise required as specified under section 8-201.13, the permit holder shall comply with the HACCP plans and procedures that are submitted as specified under section 8-201.14 and approved as a basis for the modification or waiver.*

Food Temperature Control

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Approved thawing methods used**35 3-501.13 (E) Thawing - Sushi Bar -**

- C** Observed ROP fish in the sushi bar with a statement to keep frozen. The fish was completely defrosted and not removed from the ROP packaging. *Code: ROP fish that bears a label indicating that it is to be kept frozen until time of use shall be removed from the reduced oxygen environments prior to its thawing under refrigeration as specified in paragraph (A) of this section; or (2) Prior to, or immediately upon completion of, its thawing using procedures specified in paragraph (B) of this section.*

**Prevention of Food Contamination****Insect, rodents & animals not present****38 6-202.15 (A) Outer Openings, Protected - Kitchen -**

- C** Observed gap underneath side door that allowed daylight to shine through. Prevent pest from coming in by sealing up all exterior openings and gaps. *Code: Outer openings of a food establishment shall be protected against the entry of insects and rodents by: filling or closing holes and other gaps along floors, walls, and ceilings; closed, tight-fitting windows; and solid, self-closing, tight fitting doors.*



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38 6-501.111 (C) Controlling Pests - Kitchen -

Pf Observed roaches in the kitchen by the telephone lines.
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 using methods, if pests are found, such as trapping devices or other means of pest control, such as pesticides, must be used according to law and manufacture's instructions.



39 3-305.11 Food Storage - Kitchen -

C Walk-in freezer was observed with food items on the ground and over filled. You could not completely walk into the freezer due to the amount of items in it. *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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3-304.14 (A)-(E) Wiping Cloths, Use Limitation - Kitchen -

- C** Observed wet wiping cloths on the cookline flip top cutting board and in the sushi area cutting boards. These cloths were not stored in a sanitizer solution. *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.*



41

4-101.16 Sponges - Kitchen -

- C** Observed sponges in the three bay sink. *Code: Sponges may not be used in contact with cleaned and sanitized or in-use food contact surfaces.*

**Utensils, Equipment and Vending**

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Warewashing facilities: installed, maintained & used; test strips

48 4-302.13 Wash/San. Temp. Measuring Devices - Kitchen -

Pf There was no irreversible measuring device available for the high temp dishwasher. *Code: In manual warewashing operations, a temperature measuring device shall be provided and readily accessible for frequently measuring the washing and sanitizing temperatures. In hot water mechanical warewashing operations, an irreversible registering temperature indicator shall be provided and readily accessible for measuring the utensil surface temperature*

Physical Facilities

Plumbing installed; proper backflow devices

51 5-205.15 (B) System Maintained/Repair - Kitchen -

C Observed the ware washing hand sink in disrepair. The cold handle wouldn't turn on and a steady stream of water kept flowing out of the nozzle. *Code: A plumbing system shall be maintained in good repair.*

52 5-402.11 Backflow Prevention - Kitchen -

Pr Observed no indirect waste connection on prep sink. *Code: 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.*



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55 6-501.12 Cleaning. Frequency/Restrictions - Establishment -

- C** Observed an unknown odor coming from the employee only area near the restrooms. This room was not very accessible but shall be cleaned frequently to prevent any obnoxious odors. *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.*
-

Temperatures

Area	Equipment	Product	Notes	Temps
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Framingham Public Health Department: 508-532-5470

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Kitchen	Miscellaneous	Tempura	Holding	77 °F
Sushi Bar	Display Case	Tilapia	Holding	42 °F
Kitchen	Flip Top	Asparagus	Holding	43 °F
Sushi Bar	Reach-In Cooler	Sliced salmon		35 °F
Sushi Bar	Display Case	Sliced carrots	Holding	42 °F
Kitchen	Stove	shrimp	Cooking	164 °F
Sushi Bar	Reach-In Cooler	Raw salmon	Holding	45 °F

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

Notes

Inspection was performed by inspector Rivera and Environmental Health Manager Mendez.
Inspection ended at 12:50 PM