



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

# FOOD SAFETY INSPECTION REPORT

R-9

B Sisters Café  
680 Worcester Rd.  
Framingham, MA 01701

<u>Inspection Number</u>	<u>Date</u>	<u>Time In/Out</u>	<u>Inspection Type</u>	<u>Client Type</u>	<u>Inspector</u>
15DFC	2/21/24	2:19 PM 3:37 PM	General	Restaurant	B.Yates
<u>Permit Number</u>	<u>Risk</u>	<u>Variance</u>	<u>Violation Summary:</u>		
BOH150589	2		<u>Priority</u>	<u>Pf</u>	<u>Core</u> <u>Repeat</u>
			1	2	1

## Summary of Violations

Priority	Priority f	Core	Total
<b>1</b>	<b>2</b>	<b>1</b>	<b>4</b>

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.

B.Yates

Milla De Oliveira - Expires 09/10/2025  
Certificate #: 19794577

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## Inspection Report (continued)

Repeat Violations Highlighted in Yellow

### Supervision

#### PIC present, demonstrated knowledge & performs duties

#### 1 2-102.11 (A)(B) & (C)(1), (4)-(16) Demonstration of Knowledge - Upstairs kitchen -

**Pf** Referral from the Fire Department- unapproved kitchen on the 2nd floor of the restaurant being used for baking and the storage of cold foods. A cease and desist letter will be issued as this kitchen can not be used until it has been approved. Food code- 8-201.11 *Code: 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.*

### Preventing Contamination by Hands

#### Hands clean and properly washed

#### 8 2-301.15 Where to Wash - Upstairs kitchen -

**Pf** Only 1 sink observed in the upstairs kitchen area and the PIC stated they are using it as a prep sink. A hand wash sink must be installed as well if this sink is used as a prep sink. Hand washing sinks shall only be used for hand washing. *Code: Food Employees shall clean their hands in a handwashing sink or approved automatic handwashing facility and may not clean their hands in a sink used for food preparation or warewashing, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste.*

### Utensils, Equipment and Vending

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### All contact surfaces cleanable, properly designed, constructed & used

#### 47 4-201.11 Equipment and Utensils - Upstairs kitchen -

- C** Household stove observed in the upstairs kitchen area, this stove was being used but the PIC stated it is not being used anymore. This oven shall be removed because this kitchen has not been approved for use. Commercial products and equipment shall be used in restaurants. *Code: Equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions.*



## Physical Facilities

### Sewage & waste water properly disposed

#### 52 5-402.11 Backflow Prevention - Upstairs kitchen -

- Pr** Direct waste connection on sink the PIC stated is used as prep sink. If this sink will be continued to be used as a prep sink, it will need an indirect waste connection. *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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## 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

Inspection of an unapproved 2nd floor kitchen in the establishment. No exhaust or hood range observed in this area, a non commercial oven and a few non commercial coolers observed in this area. Only 1 sink observed in this space which the PIC stated is used for prep. A hand sink must be installed if you would like use of a prep sink in this area. A cease and desist letter will be issued and a plan review application must be filled out and approved before using this kitchen area.