



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

# FOOD SAFETY INSPECTION REPORT

R-9


Bawarchi Biryani  
700 Worcester Rd.  
Framingham, MA 01702

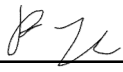
<u>Inspection Number</u>	<u>Date</u>	<u>Time In/Out</u>	<u>Inspection Type</u>	<u>Client Type</u>	<u>Inspector</u>			
0512F	5/28/24	11:22 AM 12:02 PM	Re-Inspection	Restaurant	B.Yates			
<u>Permit Number</u>	<u>Risk</u>	<u>Variance</u>	<u>Violation Summary:</u>		<u>Priority</u>	<u>Pf</u>	<u>Core</u>	<u>Repeat</u>
BOH180235	3				2	0	2	

## Summary of Violations

Priority	Priority f	Core	Total
2	0	2	4

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

  
\_\_\_\_\_  
Kishore Veeravalli - Expires 1/29/2028  
Certificate #: Allergen: 6133405

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## Inspection Report (continued)

Repeat Violations Highlighted in Yellow

97

### 97 Corrected - Kitchen -

COS

---- The Original Violation Code was 6-301.11 Hand Cleanser Available ----- No soap at hand sink next to where spice containers are stored. PIC states Cintas was coming this afternoon. - Each handwashing lavatory or group of 2 adjacent lavatories shall be provided with a supply of hand cleaning liquid, powder, or bar soap.



97

### 97 Corrected - Kitchen -

COS

---- The Original Violation Code was 5-205.15 (B) System Maintained/Repair ----- Hand sink by spice containers observed not draining well. - A plumbing system shall be maintained in good repair.



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### Inspection Report (continued)

Repeat Violations Highlighted in Yellow

#### 97 97 Corrected - Kitchen -

COS

---- The Original Violation Code was 3-302.12 Food Storage Containers Identified/Common Name -----  
Unlabeled sauce bottles observed on cookline. - 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.



#### 97 97 Corrected - Kitchen -

COS

---- The Original Violation Code was 3-501.16 (A)(2) (B) Proper Cold Holding Temps. ----- The temperature of the Fried fish in the Left flip top was 48 degrees. Ambient was 47. Do not keep food in this unit overnight until replaced. Food shall only be stored in this unit while it is not working correctly for a max of 4 hours. - 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.

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### Inspection Report (continued)

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#### 97 97 Corrected - Kitchen -

COS

---- The Original Violation Code was 3-304.12 In-Use Utensils/Between-Use Storage ----- Handle of spoon observed touching food, bowl observed being used as a scoop in the rice warmer. - 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



#### 97 97 Corrected - Establishment -

COS

---- The Original Violation Code was 7-209.11 Storage (Personal Care Items) ----- Personal items (band aid and cell phone) observed on food prep table. - 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 -

COS

---- The Original Violation Code was 3-501.16 (A)(2) (B) Proper Cold Holding Temps. ----- The temperature of the Ambient in the Left flip top was 47 degrees. Left flip top not holding temperature well. The other on the cookline is also broken, new flip top unit will come tomorrow and another will come on Wednesday. Can use left flip top today only when active on cookline, all food should be moved to working cooler - 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.

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#### 97 97 Corrected - Establishment -

COS

---- The Original Violation Code was FRAM: FC 3-501.19 105 CMR 590.003 (D) Time as a Public Health Control - Written Procedures ----- Gulab jamun held at room temperature when this food is TCS. PIC stated this food is better at room temperature. If you would like to use time as a public health control you will need to be approved by the health department to do so. - If time without temperature control is used as the public health control for a working supply of TCS food before cooking, or for RTE TCS food that is displayed or held for sale or service, written procedures shall be prepared in advance, submitted to the RA for review and approval, maintained in the food establishment and made available to the RA upon request.

#### 97 97 Corrected - Kitchen -

COS

---- The Original Violation Code was 3-501.16 (A)(2) (B) Proper Cold Holding Temps. ----- Sauces on cold food well measured at 46 degrees, use metal containers and cubed or crushed ice in cold food well to maintain temperature. - 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.



#### 97 97 Corrected - Kitchen -

COS

---- The Original Violation Code was 3-501.14 (A) Cooling Cooked Foods ----- The temperature of the Sauce in the Walk-in Cooler was 47 degrees. Sauce was made on 4/20 and cooled in freezer in deep bucket with lid on. - Cooked TCS foods shall be cooled within 2 hours from 135°F to 70°F and within a total of 6 hours from 135°F to 41°F or less.

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## Inspection Report (continued)

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### 97 97 Corrected - Establishment -

COS

---- The Original Violation Code was 2-301.14 When to Wash ----- Employees observed changing tasks without washing hands or changing gloves. - 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

### 97 97 Corrected - Kitchen -

COS

---- The Original Violation Code was 4-601.11 (A) Equip, Food-Contact Surfaces ----- Tops of sauce bottles on cookline observed with old food debris. - Equipment food-contact surfaces and utensils shall be clean to sight and touch.

### 97 97 Corrected - Kitchen -

COS

---- The Original Violation Code was 3-501.15 (B) Cooling methods ----- PIC stated sauce is cooled in large plastic barrels with cover on in walk in freezer. Cooling should be done in shallow metal pans, using ice wands or an ice bath, and uncovered. - When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be: arranged in the equipment to provide maximum heat transfer through the container walls; and loosely covered, or uncovered if protected from overhead contamination during the cooling period to facilitate heat transfer from the surface of the food.

## Protection From Contamination



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### Food separated and protected

#### 15 **3-304.11 Food Contact with Soiled Items - Kitchen -**

**Pr** Plastic single use container observed stored on top of RTE food. *Code: Food shall only contact surfaces of: equipment and utensils that are cleaned and sanitized; single-service and single-use articles; or linens, such as cloth napkins that are used to line a container for the service of foods AND are replaced each time the container is refilled for a new consumer.*



## Time / Temperature Control for Safety

### Hot Holding Temperature

#### 21 **3-501.16 (A)(1) Proper Hot Holding Temps. - Kitchen -**

**Pr** The temperature of the Rice in the Rice warmer was 104 degrees. Rice in the other rice warmer observed at 80 degrees. Rice was cooked at 10am, will reheat and purchase a new warmer today. *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 135°F or above, except that roasts cooked to a temperature and for a time specified in paragraph 3-401.11(B) or reheated as specified in paragraph 3-403.11(E) may be held at a temperature of 130°F or above.*

## Prevention of Food Contamination

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#### Cont. prevented during food prep., storage & display

#### 39 3-305.11 Food Storage - Establishment -

- C** Food boxes stored on floor throughout establishment. *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.*

### Utensils, Equipment and Vending

#### Nonfood contact surfaces clean

#### 49 4-601.11 (B) Non- Food Contact Surfaces and Utensils Clean - Establishment -

- C** Equipment such as food warmer observed with some old food debris, some utensils also observed with a build up of debris. *Code: The food contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.*



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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

Pickled sauce observed at room temperature, PIC stated this sauce is not TCS and is commercially made- PIC will send photos of the brand of the sauce to inspector. No date marking on items cooked in walk in. Proper temperatures observed in coolers. Walk in still have storage issues, raw chicken observed stored over sauce. PIC stated using frozen wands to cool sauces. PIC replaced ice box with a cold food well in prep area.