



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

RE-INSPECTION REPORT

R-6

Beef Market / Acouge Do
 Cowboy
 604 Hollis St.
 Framingham, MA 01702

Re-Inspection ID	Date	Time In/Out	Inspection Type	Client Type	Inspector
C281F	9/8/23	10:33 AM 10:48 AM	Re-Inspection	Retail	M.LeFort
Permit Number	Person In Charge	Original Inspection Date	Original Inspection ID		
BOH160431	Rayane Lima	09/05/2023	1F732		

Summary of Violations

Original Inspection

Priority	Priority f	Core	Total	
4	4	10	18	Re-inspection Required

Current Re-inspection

Priority	Priority f	Core	Total	
4	4	10	18	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.

*No sig due
to covid*

Manager Signature

Matt LeFort

Inspector Signature

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Repeat Violations Highlighted in Yellow

Supervision

Certified Food Protection Manager

2 2-102.12 (A) Certified Food Protection Manager - Establishment -

- C** During beginning of Inspection, no employee was on site that was a Certified Food Protection Manager. *Code: At least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.*

Employee Health

Management, food employee and conditional employee; knowledge,

60 **FRAM: FC 2-201.11 105 CMR 590.002 (E) - Establishment -**

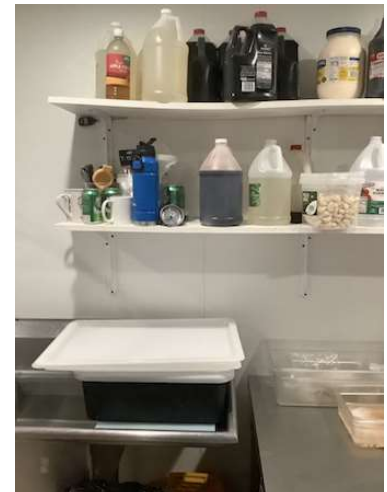
- Pr** Written employee health policy was not observed and signed by employees. *Code: All food establishments shall maintain a written employee health policy that is maintained and accessible at the food establishments at all times.*

Good Hygienic Practices

Proper eating, tasting, drinking or tobacco use

6 2-401.11 Eating Drinking or Using Tobacco - Establishment -

- C** Observed Employee beverage on the food prep area. *Code: Except as specified in Paragraph (B) of this section, an employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection can not result. (B) A food employee may drink from a closed beverage container if the container is handled to prevent contamination of: (1) The employee's hands; (2) The container; and (3) Exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles.*



Preventing Contamination by Hands

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Adequate handwashing sinks properly supplied and accessible

10 5-205.11 Using a Handwashing Sink - Establishment -

Pf Observed multiple items blocking the hand washing sink. Hand washing sinks must be accessible at all times. *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.*



10 6-301.20 Disposable Towels, Waste Receptacle - Establishment -

C Observed no waste receptacle adjacent to the hand washing sink. *Code: A handwashing sink or group of adjacent handwashing sinks that is provided with disposable towels shall be provided with a waste receptacle.*



Protection From Contamination

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Food Separated and protected

15 3-302.11 (A)(2) Raw Animal Foods Separated from each other - Establishment -

Pr Two door Chest freezer had raw chicken over raw beef. Prevent cross contamination by storing raw chicken in the bottom of the freezer. *Code: 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.*



16 4-702.11 Frequency-Before Use After Cleaning - Establishment -

Pr Inspector asked employee to properly demonstrate 3-bay sink procedure. Employee stated wash in the first bay, soap in the second bay, then wash in the third bay. Inspector educated employee that the proper procedure for 3-bay sink is wash with soap, rinse with water, then sanitize. Ensure to check manufacturer label on sanitizer bottle for proper sanitizer contact time. *Code: Utensils and food contact surfaces of equipment shall be sanitized before use and after cleaning.*

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16 4-602.11 (E)(4) Food-Contact Surfaces and Utensils - Establishment -

- C** Observed raw beef juice on bottom of two door reach in refrigerator. *Code: Surfaces of equipment contacting food that is not TCS food (such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, equipment and syrup dispensing lines or tubes, coffee bean grinders, and water vending equipment) shall be cleaned at a frequency specified by the manufacturer, or absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.*



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

- Pf** Observed food debris build up on slicer. *Code: Equipment food-contact surfaces and utensils shall be clean to sight and touch.*



Time / Temperature Control for Safety

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Cold Holding Temperature

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

Pr Observed multiple raw meats inside Walk-In Refrigerator above 41°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

Toxic substances properly identified, stored & used

28 7-102.11 Common Name (Poisonous or Toxic Materials) - Establishment -

Pf Observed chemical spray bottles unlabeled. All chemical spray bottles must be labeled. *Code: 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.*



Food Identification

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Food properly labeled; original container

37 3-602.11 (B)(5) Food Labels - Allergen - Establishment -

Pf Freeze pop were observed with no ingredients labeled. Label with common name and ingredients. *Code: Food packaged in the food establishment shall be labeled. In addition to labeling requirements in 3-602.11 (B)(1)-(4), the label must also include the name of the food source for each major food allergen contained in the food.*



Prevention of Food Contamination

Cont. prevented during food prep., storage & display

39 3-305.11 Food Storage - Establishment -

C Observed meat in the walk in to being stored on the floor. Ensure food is stored 6 inches off the ground. *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

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All contact surfaces cleanable, properly designed, constructed & used

47 4-101.19 Nonfood-Contact Surfaces - Establishment -

- C** Freezer chest was observed with Ice build up. Surface is not cleanable. *Code: Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.*



48 4-603.14 Wet Cleaning - Establishment -

- C** Inspector asked employee to properly demonstrate 3-bay sink procedure. Employee stated wash in the first bay, soap in the second bay, then wash in the third bay. Inspector educated employee that the proper procedure for 3-bay sink is wash with soap, rinse with water, then sanitize. Ensure to check manufacturer label on sanitizer bottle for proper sanitizer contact time. *Code: Equipment food-contact surfaces and utensils shall be effectively washed to remove or completely loosen soils by using the manual or mechanical means necessary such as the application of detergents containing wetting agents and emulsifiers; acid, alkaline, or abrasive cleaners; hot water; brushes; scouring pads; high-pressure sprays; or ultrasonic devices. The washing procedures selected shall be based on the type and purpose of the equipment or utensils, and on the type of soil to be removed.*

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48 4-603.16 (A) Rinsing Procedures - Establishment -

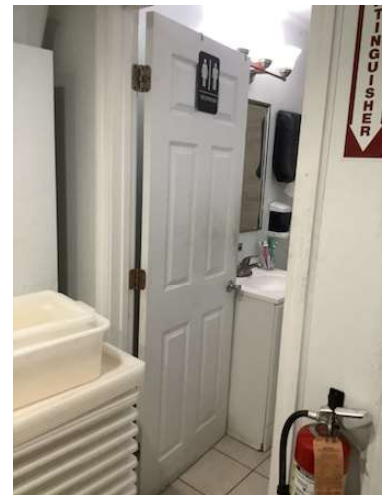
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Physical Facilities

Toilet facilities: properly constructed; supplies & cleaned

53 6-202.14 Toilet Rooms, Enclosed - Establishment -

C Observed Bathroom door not self closing. Provide a self closing door. *Code: Except where a toilet room is located outside a food establishment and does not open directly into the food establishment such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self--closing door.*



Additional Requirement

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Violations Related to Good Retail Practices

60 MA 590.011 (C)(3) Food Allergy Awareness Requirements - Training - Establishment -

- C** During beginning of Inspection, no employee was on site that was Certified in Food Allergy Awareness. *Code: Food establishments that cook, prepare, or serve food intended for immediate consumption either on or off the premises shall have on staff a certified food protection manager who has been issued a Massachusetts certificate of allergen awareness training by an allergen awareness training verification program recognized by the Department. The certificate will be valid for 5 years. (b) The certified food protection manager shall: 1. Demonstrate knowledge of major food allergens by posting the Massachusetts food allergen awareness training certificate; and 2. Ensure that employees are properly trained in food allergy awareness as it relates to their assigned duties.*

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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

This Re-Inspection occurred on Wednesday, 9/6/2023 @9:40am. Inspectors LeFort & Rivera performed Re-Inspection. Re-Inspection was strictly for checking temperatures of raw meats/chicken being stored inside Walk-In Refrigerator. During Inspection performed on Tuesday, 9/5/2023, multiple raw meats/chicken were above 41°F.

Temperatures observed:

Beef Brisket: 47°F
Whole Chickens: 46°F
Pork Spare Ribs: 47.5°F
Mortadella: 47.5°F
Beef Round: 47.6°F
Ambient: 38°F

Inspectors informed PIC they must discard all items still above 41°F that were being stored inside Walk-In Refrigerator from yesterday. Inspectors informed PIC they will make another site visit later in the day to observe these items discarded.

@1:35pm, Inspectors LeFort, Rivera & Oram made a site visit to Beef Market. Upon arrival, raw meats/chickens were observed discarded inside dumpster located in parking lot. Inspectors observed additional raw meats inside Walk-In Refrigerator that needed to be discarded. Inspectors informed PIC what additional raw meats must be discarded. Inspectors observed employee discard all additional meats.

An unannounced Re-Inspection will be performed next week.

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