

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

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector
1F732	9/5/23	3:32 PM 2:14 PM	Routine	Retail	M.LeFort
Permit Number	Risk	Variance	Priority	Pf	Core Repeat
BOH160431	1		4	4	10

Violation Summary:

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

Good Retail Practices

Safe Food and Water	IN	OUT	NA	NO	COS	Proper Use of Utensils	IN	OUT	NA	NO	COS
30. Pasteurized eggs used where required	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	43. In-use utensils: properly stored	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
31. Water & ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	44. Utensils, equip. & linens: property stored, dried & handled	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32. Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	45. Single-use/single-service articles: properly stored & used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control	IN	OUT	NA	NO	COS	46. Gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
33. Proper cooling methods used; adequate equip. for temp. control	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, Equipment and Vending	IN	OUT	NA	NO	COS
34. Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	47. All contact surfaces cleanable, properly designed, constructed, & used	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
35. Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	48. Warewashing facilities: installed, maintained & used; test strips	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
36. Thermometers provided & accurate	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	49. Non-food contact surfaces clean	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification	IN	OUT	NA	NO	COS	Physical Facilities	IN	OUT	NA	NO	COS
37. Food properly labeled; original container	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	50. Hot & cold water available; adequate pressure	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination	IN	OUT	NA	NO	COS	51. Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
38. Insects, rodents & animals not present	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	52. Sewage & waste water properly disposed	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39. Contamination prevented in prep, storage & display	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	53. Toilet facilities: properly constructed, supplied, & cleaned	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
40. Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	54. Garbage & refuse properly disposed; facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
41. Wiping cloths; properly used & stored	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	55. Physical facilities installed, maintained & clean	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
42. Washing fruits & vegetables	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	56. Adequate ventilation & lighting; designated areas use	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						60. 105 CMR 590 violations / local regulations	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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).

M. LeFort

M.LeFort

No sig due to covid

Fernanda Barbosa - Expires
Certificate #:

Follow Up Required: Y Follow Up Date: _____

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Inspector
M.LeFort

Inspection Report (Continued)

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

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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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Repeat Violations Highlighted in Yellow

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

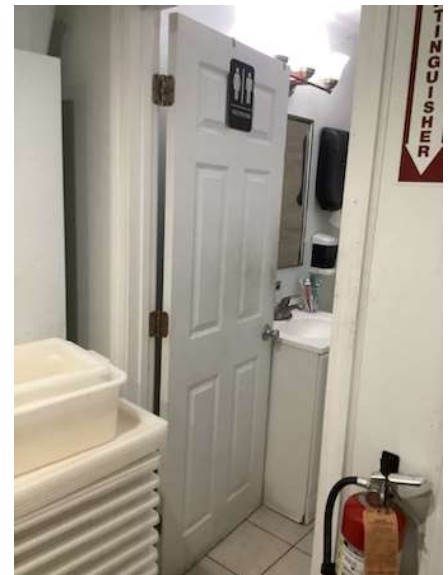
- C Inspector asked employee to properly demonstrate 3-bay sink procedure. Employee stated wash in the first bay, soap in the second bay, then wash in the third bay. Inspector educated employee that the proper procedure for 3-bay sink is wash with soap, rinse with water, then sanitize. Ensure to check manufacturer label on sanitizer bottle for proper sanitizer contact time. *Code: Washed utensils and equipment shall be rinsed so that abrasives are removed and cleaning chemicals are removed or diluted through the use of water or a detergent-sanitizer solution by using one of the following procedures: (A) Use of a distinct, separate water rinse after washing and before sanitizing if using: (1) A 3--compartment sink, (2) Alternative manual warewashing equipment equivalent to a 3--compartment sink as specified in paragraph 4--301.12(C), or (3) A 3-step washing, rinsing, and sanitizing procedure in a warewashing system for CIP equipment.*

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

Framingham Public Health Department: 508-532-5470

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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.*

List 1

IN= In Compliance OUT = Out of Compliance NA = Not Applicable NO= Not Observed

<input type="checkbox"/> Permit up to date and posted?	IN
<input type="checkbox"/> In compliance with allergen reg-poster?	IN
<input type="checkbox"/> Written Menus /signs present (allergen)?	IN
<input type="checkbox"/> Food Protection Manager Cert. Posted?	IN
<input type="checkbox"/> Certified Food Protection Manager's Certificate Posted?	IN
<input type="checkbox"/> Certified in MA Allergy Awareness and Certificate posted?	IN
<input type="checkbox"/> Staff trained in choke-save for every shift.	NA
<input type="checkbox"/> Ventilation Hood Inspections stickers up to date?	NA
<input type="checkbox"/> Consumer Advisory Present if needed?	NA
<input type="checkbox"/> Food Employee Reporting Agreement available?	OUT
<input type="checkbox"/> Procedures outlines for vomit/diarreal event?	IN
<input type="checkbox"/> All grease traps are operational and up to code?	NO

Temperatures

Area	Equipment	Product	Notes	Temps
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Establishment	Walk-in Cooler	Raw Pork Spare Ribs	57 °F
Establishment	Walk-in Cooler	Raw Beef Short Ribs	54.9 °F
Establishment	Chest Freezer next	Raw Sausage	44 °F
Establishment	Walk-in Cooler	Whole Raw Chicken	49 °F
Establishment	Cold Food Well	Raw Sausagw	41 °F
Establishment	Walk-in Cooler	Mortadella	54 °F
Establishment	Cold Food Well	Ribs	36 °F
Establishment	Cold Food Well	Bacon	36 °F
Establishment	Cold Food Well	Raw Liver	39 °F
Establishment	Walk-in Cooler	Raw Beef Brisket	54 °F
Establishment	Cold Food Well	Raw Chicken Wings	40 °F
Establishment	Cold Food Well	Raw Beef Chuck	44 °F
Establishment	Chest Freezer next	Chicken wrapped in	26 °F

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

Notes

PIC stated employees had Walk-In Refrigerator off and door was open when employees were putting away deliveries which is the cause for elevated food temperatures. Inspector informed PIC that he will make a site visit tomorrow to check on raw meat temperatures.

Email written employee health policy template to owner Rayane Lima.

Cowboybeefmarket@gmail.com.

Ended 4:21pm.

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