



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

FOOD SAFETY INSPECTION REPORT

R-9

Cafe Belo	<u>Inspection Number</u> 5FEA3	<u>Date</u> 9/6/23	<u>Time In/Out</u> 11:20 AM 12:02 PM	<u>Inspection Type</u> Re-Inspection	<u>Client Type</u> Restaurant	<u>Inspector</u> B.Yates		
2 Beacon St. Framingham, MA 01701	<u>Permit Number</u> BOH210124	<u>Risk</u> 2	<u>Variance</u>	<u>Violation Summary:</u>	<u>Priority</u> 1	<u>Pf</u> 1	<u>Core</u> 3	<u>Repeat</u> 3

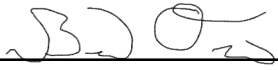
Summary of Violations

Priority	Priority f	Core	Total
1	1	3	5

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



Louis Costa - Expires
Certificate #:

Cafe Belo

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5FEA3Date
9/6/23Time In/Out
11:20 AM
12:02 PMInspector
B.Yates**Inspection Report (continued)**

Repeat Violations Highlighted in Yellow

97**97 Corrected - Kitchen -****COS**

---- The Original Violation Code was 5-205.15 (B) System Maintained/Repair ----- Hand sink observed leaking from the pipes at the bottom of the sink and the hot water handle does not shut off the water. Ensure all equipment is properly working. - A plumbing system shall be maintained in good repair.

**97****97 Corrected - Kitchen -****COS**

---- The Original Violation Code was 3-302.11 (A)(1) Raw Animal Foods Separated from RTE ----- Raw chicken stored on top of cut lettuce in flip top unit, observed improper food storage in the walk in cooler and freezer as well. - 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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B.Yates

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

97**97 Corrected - Kitchen -****COS**

---- The Original Violation Code was 3-501.16 (A)(2) (B) Proper Cold Holding Temps. ----- The temperature of the Diced tomatoes was 67 degrees. Diced tomatoes observed at room temperature along with fresh diced herbs. PIC discarded. - 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 3-501.16 (A)(2) (B) Proper Cold Holding Temps. ----- The temperature of the Pork belly was 70 degrees, several containers of pork belly was sitting out at room temperature. PIC Discarded. - 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 5-205.15 (B) System Maintained/Repair ----- Hand sink observed leaking at the handle when turned on. - A plumbing system shall be maintained in good repair.

**97****97 Corrected - Establishment -****COS**

---- The Original Violation Code was 2-102.11 (A)(B) & (C)(1), (4)-(16) Demonstration of Knowledge ----- No active managerial control in the establishment. PIC could not answer several questions including proper cooling time/temp and where food safety items such as food thermometer were. - 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.

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Inspection Report (continued)

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97 97 Corrected - Kitchen -

COS

---- The Original Violation Code was 4-601.11 (A) Equip, Food-Contact Surfaces ----- Meat slicer observed with 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 4-101.19 Nonfood-Contact Surfaces ----- Shelf in reach in cooler observed with old food debris and rust. - 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.



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Inspection Report (continued)

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97 97 Corrected - Establishment -**COS**

---- The Original Violation Code was 3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep -----
Date marking for food kept over 24 hours not consistent, some foods date marked most not. - Refrigerated, RTE/TCS food prepared and held refrigerated for more than 24 hours in a food establishment shall be clearly marked at the time of preparation to indicate the date by which the food shall be consumed, sold or discarded when held at a temperature of 41°F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. A refrigerated, RTE/TCS food ingredient or a portion of a refrigerated, RTE/TCS food that is subsequently combined with additional ingredients or portions of food shall retain the date marking of the earliest-prepared or first-prepared ingredient.

97 97 Corrected - Warewashing -**COS**

---- The Original Violation Code was 4-302.13 Wash/San. Temp. Measuring Devices ----- Irreversible temperature measuring device was not available to measure the temperature of the dishwasher. - 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

97 97 Corrected - Establishment -**COS**

---- The Original Violation Code was 4-302.14 Sanitizing Solution Testing Devices ----- Test strips for sanitizer not available at the time of inspection. - A test kit or other device that accurately measures the concentration of sanitizing solutions shall be provided.

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B.Yates

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Basement -**COS**

---- The Original Violation Code was 6-301.11 Hand Cleanser Available ----- Hand soap dispenser observed off the wall and leaking not producing soap. Put soap in men's staff restroom until fixed. - 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 - Bar -****COS**

---- The Original Violation Code was 6-301.11 Hand Cleanser Available ----- Upstairs bar hand sink observed without soap. - 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 - Establishment -**COS**

---- The Original Violation Code was 8-304.11 (A) Responsibilities of the Permit Holder ----- Allergen certification and food permit not posted in establishment, please post. - Upon acceptance of the permit issued by the RA, the permit holder in order to retain the permit shall post the permit in a location in the food establishment that is conspicuous to consumers.

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97 97 Corrected - Establishment -**COS**

---- The Original Violation Code was FRAM: FC 2-501.11 Clean-up Vomiting & Diarrheal Events ----- No policy for clean up of vomitus and diarrheal events on site. - A food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter.

97 97 Corrected - Establishment -**COS**

---- The Original Violation Code was FRAM: FC 2-201.11 105 CMR 590.002 (E) ----- No employee health policy on site. - All food establishments shall maintain a written employee health policy that is maintained and accessible at the food establishments at all times.

97 97 Corrected - Establishment -**COS**

---- The Original Violation Code was MA 590.011 (C)(1) Food Allergy Awareness Requirements - Poster ----- No allergen awareness poster not observed in establishment. - Food establishments that cook, prepare, or serve food intended for immediate consumption either on or off the premises shall prominently display in the employee work area a poster approved by the Department, no smaller than 8.5 by 11 inches, relating to major food allergens. The poster shall include the following information: (a) Major food allergens; (b) Health risks of food allergies; (c) Procedure to follow when a customer states that he or she has a food allergy; and (d) Emergency procedure to follow if a customer has an allergic reaction to a food.

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97 97 Corrected - Establishment -**COS**

---- The Original Violation Code was 4-501.114 (A)-(C) Chem.San. Temp./pH/Concentr./Hard. ----- No sanitizer observed in the 3 bay sink and none in any sanitizer buckets. Sanitizer must always be available for cleaning. - A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under paragraph 4-703.11(C) shall meet the criteria specified under section 7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: A chlorine solution shall have a temperature of 55°F-120°F, depending on water hardness, and concentration range of 25ppm to 100ppm. An iodine solution shall have a minimum temperature of 68°F with a concentration range of 12.5ppm to 25ppm. A quaternary ammonium compound solution shall have a minimum temperature of 75°F, have a concentration as specified under section 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, and be used only in

97 97 Corrected - Kitchen -**COS**

---- The Original Violation Code was 6-501.110 Using Dressing Rooms and Lockers ----- Employees keys observed on counter on food line. - Dressing rooms shall be used by employees if the employees regularly change their clothes in the establishment. Lockers or other suitable facilities shall be used for the employees possessions.

Time / Temperature Control for Safety**Cold Holding Temperature****22 3-501.16 (A)(2) (B) Proper Cold Holding Temps. - Front of House -**

Pr The temperature of the Tomato in the Cold Food Well was 55 degrees. Cold food well on buffet line using plastic containers which did not fit in cold food well and was not touching ice to remain cold. *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 Temperature Control

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Proper cooling methods used; adequate equipment for temp. control**33 3-501.15 (A) Cooling Methods - Kitchen -**

Pf The temperature of the Cooked pasta in the Lowboy was 47 degrees. Staff stated they cooled the pasta in flip top unit in a deep pan. Suggested better cooling techniques. *Code: Cooling shall be accomplished in accordance with the time and temperature criteria specified under section 3-501-14 by using one or more of the following based on the type of food being cooked: placing the food in shallow pans; separating the food into smaller or thinner portions; using rapid cooling equipment; stirring the food in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient or other effective methods.*

Proper Use of Utensils**In-use utensils; properly stored****43 3-304.12 In-Use Utensils/Between-Use Storage - Kitchen -**

C Scoop handles observed in stuffing mix. Ensure scoops are stored with the handles up. *Code: 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 of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at at least every 24 hours.*

Utensils, Equipment and Vending

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All contact surfaces cleanable, properly designed, constructed & used**47 4-501.11 Good Repair and Proper Adjustment - Kitchen -**

- C** Cutting board on flip top unit observed not secured. *Code: Equipment shall be maintained in a state of repair and condition that meets FDA requirements. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturers specifications. Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.*

47 4-501.11 Good Repair and Proper Adjustment - Kitchen -

- C** Left flip top unit observed with its door off the hinge. Establishment is not using this unit. *Code: Equipment shall be maintained in a state of repair and condition that meets FDA requirements. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturers specifications. Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.*

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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 conducted with Inspectors Yates and Oram.

Some improvements have been made. PIC stated yesterday that the walk in cooler was so cold that products were frozen. PIC then turned the temperature up to thaw frozen products. Today the ambient was 55 degrees. Today the PIC turned the walk in cooler down. Observed the temperature starting to go down. PIC will send a photo of the thermometer in the walk in cooler later this afternoon.