

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

FOOD SAFETY INSPECTION REPORT

R-9

City Mart 497 Worcester Rd. Framingham, MA 01701	I <u>nspection Number</u> 924D7	<u>Date</u> 4/25/24	T <u>ime In/Ou</u> t 3:04 PM 3:28 PM	Inspection Type Pre-Opening	<u>Client Type</u> Retail Market		_	Inspector B.Yates	
	Permit Number BOH190378	Risk 1	Variance	Violation Summ		Priority 0	Pf 0	<u>Core</u> Repea	. <u>t</u>

Summary of Violations

PriorityPriority fCoreTotal0011

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

Ihab Meshreky - Expires Certificate #:

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Physical Facilities

Adequate ventilation & lighting

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6-403.11 Employee Accommodations Designated - Kitchen -

C Personal drink observed in cooler meant for customer food. Code: Areas designated for employees to eat, drink, and use tobacco shall be located so that food, equipment, linens, and single-service and single-use articles are protected from contamination. Lockers or other suitable facilities shall be located in a designated room or area where contamination of food, clean equipment, utensils, and linens, and unwrapped single-service and single-use articles can not occur.

Notes

Notes

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Notes - Kitchen -

N No food preparation allowed on this table for customers. Can use for personal use. - General Notes.



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Notes - Kitchen -

N Food preparation only allowed on designated prep tables. - General Notes.

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Inspection Report (continued)			Repeat Violations Highlighted in Yellow				

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88 Notes - Kitchen -

N No warming, reheating, or cooking any food items for customers. Toasting bread allowed, ensure you are using equipment designated for customers only and not personal. - General Notes.

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497 Worcester Rd. 924D7 4/25/24 3:0	me In/Out Inspector :04 PM B.Yates :28 PM
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Inspection Report (continued)

Repeat Violations Highlighted in Yellow

Temperatures					
Area	Equipment	Product	Notes	Temps	
Kitchen	Beverage reach in	Ambient		42 °F	

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

Notes

Pre-opening conducted after a plan review was submitted to slice deli meats/cheeses and make sandwiches. No heating up of food allowed. 2 bay sink currently installed, use detergent sanitizer only for washing operations. Permit will be edited to reflect what has been approved.