



# FOOD ESTABLISHMENT INSPECTION REPORT

City Mart  
497 Worcester Rd.  
Framingham, MA 01701

<u>Inspection Number</u>	<u>Date</u>	<u>Time In/Out</u>	<u>Inspection Type</u>	<u>Client Type</u>	<u>Inspector</u>		
919A8	3/28/24	11:25 AM 3:57 PM	Routine	Retail Market	B.Yates		
<u>Permit Number</u>	<u>Risk</u>	<u>Variance</u>	<u>Priority</u>	<u>Pf</u>	<u>Core</u>	<u>Repeat</u>	
BOH190378	1		Violation Summary:	1	8	7	3

## 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				Protection from Contamination (Cont'd)							
	IN	OUT	NA	NO	COS	IN	OUT	NA	NO	COS	
1. PIC present, demonstrates knowledge, and performs duties	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	15. Food separated and protected	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
2. Certified Food Protection Manager	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	16. Food-contact surfaces; cleaned & sanitized	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Employee Health				Time/Temperature Control for Safety							
	IN	OUT	NA	NO	COS		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"/>	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	
5. Procedures for responding to vomiting and diarrheal events	<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	
Good Hygienic Practices				Consumer Advisory							
	IN	OUT	NA	NO	COS		IN	OUT	NA	NO	COS
6. Proper eating, tasting, drinking, or tobacco use	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	20. Proper cooling time and temperature	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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"/>	21. Proper hot holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Preventing Contamination by Hands				Highly Susceptible Populations							
	IN	OUT	NA	NO	COS		IN	OUT	NA	NO	COS
8. Hands clean & properly washed	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	22. Proper cold holding temperatures	<input checked="" type="checkbox"/>	<input 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"/>	23. Proper date marking and disposition	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
10. Adequate handwashing sinks supplied and accessible	4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	24. Time as a Public Health Control; procedures & records	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Approved Source				Food/Color Additives and Toxic Substances							
	IN	OUT	NA	NO	COS		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"/>	25. Consumer advisory provided for raw/undercooked food	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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"/>	26. Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
<b>Repeat Violations Highlighted in Yellow</b>				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				Proper Use of Utensils							
	IN	OUT	NA	NO	COS		IN	OUT	NA	NO	COS
30. Pasteurized eggs used where required	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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				Utensils, Equipment and Vending							
	IN	OUT	NA	NO	COS		IN	OUT	NA	NO	COS
33. Proper cooling methods used; adequate equip. for temp. control	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	47. All contact surfaces cleanable, properly designed, constructed, & used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
34. Plant food properly cooked for hot holding	<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"/>	
35. Approved thawing methods used	<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"/>	
36. Thermometers provided & accurate	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical Facilities					
Food Identification					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"/>	
Prevention of Food Contamination					IN	OUT	NA	NO	COS		
38. Insects, rodents & animals not present	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	51. Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
39. Contamination prevented in prep, storage & display	2	<input checked="" 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"/>	
40. Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	53. Toilet facilities: properly constructed, supplied, & cleaned	<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"/>	54. Garbage & refuse properly disposed; facilities maintained	<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"/>	55. Physical facilities installed, maintained & clean	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
				60. 105 CMR 590 violations / local regulations	4	<input checked="" type="checkbox"/>	<input 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).

B. Yates

Marty Meshreky - Expires  
Certificate #:

Follow Up Required:  Y Follow Up Date: 04/18/2024

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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Supervision

#### PIC present, demonstrated knowledge & performs duties

#### 1 2-103.11 (B) Duties of Person in Charge - Establishment -

**Pf** Preparing food without a valid permit to do so. Permit does not currently allow food preparation. Deli slicer, panini press, food warmers, steam table, and microwave observed in back room. *Code: The person in charge shall ensure that person unnecessary to the food establishment operation are not allowed in the food preparation, food storage, or warewashing areas, except that brief visits and tours may be authorized by the PIC if steps are taken to ensure that exposed food; clean equipment, utensils, and linens and unwrapped single-service and single-use articles are protected from contamination.*

### Employee Health

#### Procedures for Responding to vomiting and diarrheal events

#### 60 FRAM: FC 2-501.11 Clean-up Vomiting & Diarrheal Events - Establishment -

**Pf** No procedures for cleaning up vomit or diarrheal events on site. Will send template for procedures. *Code: 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.*

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

**Pr** No employee health policy on site. Inspector will send employee health policy. *Code: All food establishments shall maintain a written employee health policy that is maintained and accessible at the food establishments at all times.*

### Preventing Contamination by Hands

#### Adequate handwashing sinks properly supplied and accessible

#### 10 5-205.11 Using a Handwashing Sink - Kitchen -

**Pf** Hand sink observed blocked by a chair. *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.*

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### 10 5-205.11 Using a Handwashing Sink - Kitchen -

**Pf** Hand sink observed with debris. Hand sinks can only be used for hand washing. *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 6-301.11 Hand Cleanser Available - Kitchen -

**Pf** No soap at hand sink in kitchen. COS- employee put soap next to sink. *Code: Each handwashing lavatory or group of 2 adjacent lavatories shall be provided with a supply of hand cleaning liquid, powder, or bar soap.*

### 10 6-301.20 Disposable Towels, Waste Receptacle - Kitchen -

**C** No paper towels observed at hand 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

### Food Separated and protected

### 15 3-302.11 (A)(3) Using clean and sanitized equipment - Kitchen -

**C** PIC could not describe how to properly use a 2 bay sink. PIC stated they wash dishes with soap in 1 bay and rinse in the other but did not mention sanitizing. All food contact equipment must be sanitized. *Code: Food shall be protected from cross contamination by cleaning equipment and utensils as specified under paragraph 4-602.11(A) and sanitizing as specified under section 4-703.11.*

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

**Pf** Deli slicer observed with old food debris. *Code: Equipment food-contact surfaces and utensils shall be clean to sight and touch.*



## Food Identification

### Food properly labeled; original container

### 37 3-602.11 (B)(1)-(4) Food Labels - Establishment -

**C** Package of raisins observed in a bag unlabeled on the shelf. *Code: All Food packaged in the food establishment shall be labeled. The label information shall include: 1. the common name of the food, or absent a common name, an adequate descriptive identity statement; 2. if made with two or more ingredients, a list of ingredients and sub-ingredients in descending order of predominance by weight including a declaration of artificial colors, artificial flavors and chemical preservatives if contained in the food; 3. an accurate declaration of the net quantity of contents; 4. the name and place of business of the manufacturer, packer, or distributor; and 5. the name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient. (Use 3-602.11(B)(5) for Pf designation).*

## Prevention of Food Contamination

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

### 39 3-305.11 Food Storage - Kitchen -

**C** PIC stated he is preparing his own food for personal use in the same area he is prepping food for customers. *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.*

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### 39 3-307.11 Miscellaneous Sources - Kitchen -

- C** Personal food PIC stated is for his lunches stored in coolers and freezer with food to be sold to customers. Foods for personal use must be stored in a separate area from foods to be sold and from prep areas.  
*Code: Food shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 - 3-306.*

## Utensils, Equipment and Vending

### Warewashing facilities: installed, maintained & used; test strips

### 48 4-303.11 Cleaning Agents and Sanitizers, Availability - Establishment -

- Pf** No sanitizer on site at the time of inspection. *Code: (A) Cleaning agents that are used to clean equipment and utensils as specified under Part 4-6, shall be provided and available for use during all hours of operation. (B) Except for those that are generated on-site at the time of use, chemical sanitizers that are used to sanitize equipment and utensils as specified under Part 4-7, shall be provided and available for use during all hours of operation.*

### 48 4-302.14 Sanitizing Solution Testing Devices - Establishment -

- Pf** No test strips for sanitizer available at establishment. *Code: A test kit or other device that accurately measures the concentration of sanitizing solutions shall be provided.*

## Additional Requirement

### Violations Related to Good Retail Practices

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

- C** PIC did not have an allergen awareness certificate. Inspection will send link of an approved source. *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.*

### 60 MA 590.011 (C)(1) Food Allergy Awareness Requirements - Poster - Kitchen -

- C** No allergen poster observed posted. *Code: 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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## Temperatures

Area	Equipment	Product	Notes	Temps
Establishment	Beverage reach in	Ambient		39 °F
Kitchen	Reach-In Cooler	Deli meat		41 °F
Establishment	Reach-In Cooler	Ambient		37 °F
Establishment	Reach-In Cooler	Ambient		34 °F

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

## Notes

Routine inspection conducted from 11:35am-12:30pm.

Establishment prepping meats, cheeses, sandwiches, falafel, and other foods without permission from the department. Cease and desist issued. Food warmer, steam table, deli slicer, panini press, and microwave must be removed from establishment until a plan review application is submitting and approved.