



FOOD ESTABLISHMENT INSPECTION REPORT

Family Style Pizza
41 Waverly St.
Framingham, MA 01702

<u>Inspection Number</u>	<u>Date</u>	<u>Time In/Out</u>	<u>Inspection Type</u>	<u>Client Type</u>	<u>Inspector</u>
4BFA4	4/2/24	3:50 PM 6:29 PM	Routine	Restaurant	B.Yates
<u>Permit Number</u>	<u>Risk</u>	<u>Variance</u>	<u>Priority</u>	<u>Pf</u>	<u>Core</u> <u>Repeat</u>
BOH150445	2		Violation Summary:	5	7
				15	

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"/>	15. Food separated and protected	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. Certified Food Protection Manager	1	<input checked="" 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"/>	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"/>	18. Proper cooking time & temperatures	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
5. Procedures for responding to vomiting and diarrheal events	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	19. Proper reheating procedures for hot holding	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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"/>	20. Proper cooling time and temperature	<input checked="" type="checkbox"/>	<input 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"/>	21. Proper hot holding temperatures	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands					Highly Susceptible Populations				
	IN	OUT	NA	NO COS		IN	OUT	NA	NO COS
8. Hands clean & properly washed	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	22. Proper cold holding temperatures	1	<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"/>	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	2	<input checked="" 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"/>	25. Consumer advisory provided for raw/undercooked food	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12. Food received at proper temperature	<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 checked="" type="checkbox"/>	<input 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"/>	27. Food additives: approved & properly used	<input type="checkbox"/>	<input checked="" 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"/>	28. Toxic substances properly identified, stored & used	<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 type="checkbox"/>	<input checked="" 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"/>	43. In-use utensils: properly stored	1	<input checked="" 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"/>	44. Utensils, equip. & linens: property stored, dried & handled	1	<input checked="" 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"/>	45. Single-use/single-service articles: properly stored & used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
33. Proper cooling methods used; adequate equip. for temp. control	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	46. Gloves used properly	<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"/>	Utensils, Equipment and Vending				
35. Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		IN	OUT	NA	NO COS
36. Thermometers provided & accurate	1	<input checked="" 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"/>
Food Identification					Physical Facilities				
	IN	OUT	NA	NO COS		IN	OUT	NA	NO COS
37. Food properly labeled; original container	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	50. Hot & cold water available; adequate pressure	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination					105 CMR 590 violations / local regulations				
	IN	OUT	NA	NO COS		IN	OUT	NA	NO COS
38. Insects, rodents & animals not present	1	<input checked="" 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	1	<input checked="" 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"/>	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"/>	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"/>	55. Physical facilities installed, maintained & clean	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
					56. Adequate ventilation & lighting; designated areas use	2	<input checked="" 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"/>

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

Emad Latin - Expires
Certificate #:

Follow Up Required: Y Follow Up Date: 05/02/2024

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Supervision

PIC Present / Knowledgeable / Duties

1 2-101.11 (C) Assignment of Responsibility - Establishment -

- C** No food protection manager certificate posted. *Code: Documentation that at least one person in charge has demonstrated knowledge of food safety as specified in FC 2-101.11(A) shall be prominently posted in the establishment next to the food establishment permit. Such documentation shall be removed when the individual(s) is no longer employed on-site by the establishment.*

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

- C** No food protection manager on site at the time of inspection. A food protection manager must be on site during all operating hours and posted conspicuously. *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** No health policy was able to be presented on site. *Code: All food establishments shall maintain a written employee health policy that is maintained and accessible at the food establishments at all times.*

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

- Pf** No vomit diarrheal procedures were able to be presented on site. *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.*

Preventing Contamination by Hands

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Hands clean and properly washed

8 **2-301.14 When to Wash - Establishment -**

Pr Hand washing was not observed during inspection. *Code: Food Employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and: (A) After touching bare human body parts other than clean hands and clean, exposed portions of arms; (B) After using the toilet room; (C) After caring for or handling service ANIMALS or aquatic animals as specified in section 2-403.11(B); (D) Except as specified in section 2-401.11(B), after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking; (E) After handling soiled equipment or utensils; (F) During food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; (G) When switching between working with raw food and working with RTE food, (H) Before donning gloves to initiate a task that involves working with food; and (I) After engaging in other activities that contaminate the hands.*

10 **6-301.11 Hand Cleanser Available - Kitchen -**

Pf No hand soap at hand sink in the kitchen. *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 **6-301.12 Hand Drying Provision - Kitchen -**

Pf No paper towels observed at hand sink in kitchen. *Code: Each handwashing lavatory or groups of adjacent lavatories shall be provided with: individual, disposable towels; a continuous towel system that supplies the user with a clean towel or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.*

Protection From Contamination

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Food Separated and protected

15 **3-302.11 (A)(1) Raw Animal Foods Separated from RTE - Kitchen -**

Pr Ham observed stored next to raw meat in low boy in kitchen. Raw steak observed stored over feta cheese in walk in. *Code: 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.*



16 **4-703.11 (C) Methods-Hot Water and Chemical - Kitchen -**

Pr Only employee working at the time of inspection did not know contact time of sanitizer. He stated they leave it in the sanitizer for 45 minutes. *Code: After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in: (C) Chemical manual or mechanical operations, including the application of SANITIZING chemicals by immersion, manual swabbing, brushing, or pressure spraying methods, using a solution as specified under § 4501.114. Contact times shall be consistent with those on EPA registered label use instructions by providing: (1) Except as specified under Subparagraph (C)(2) of this section, a contact time of at least 10 seconds for a chlorine solution specified under paragraph 4-501.114(A), (2) A contact time of at least 7 seconds for a chlorine solution of 50 MG/L that has a pH of 10 or less and a temperature of at least 38°C (100°F) or a pH of 8 or less and a temperature of at least 24°C (75°F), (3) A contact time of at least 30 seconds for other chemical sanitizing solutions, or (4) A contact time used in relationship with a combination of temperature, concentration, and pH that, when evaluated for efficacy, yields sanitization as defined in paragraph 1-201.10(B).*

Time / Temperature Control for Safety

Cold Holding Temperature

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

Pr The temperature of the Mozzarella in the Pizza flip top was 48 degrees. Several items in both flip top units were out of temperature, employee stated they had prepped everything 3 hours prior to inspection. *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.*

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Consumer Advisory

Consumer Advisory Provided raw/undercooked food

25 3-603.11 (B) Consumption of Raw Animal Food - Establishment -

Pf Menu observed with a consumer advisory but individual items were not asterisked to indicate which could be served undercooked. *Code: Disclosure shall include: (1) A description of the animal-derived foods, such as "oysters on the half shell (raw oysters)," "raw-egg Caesar salad," and "hamburgers (can be cooked to order)"; or (2) Identification of the animal-derived foods by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.*

Food Temperature Control

Proper cooling methods used; adequate equipment for temp. control

33 3-501.15 (B) Cooling methods - Kitchen -

Pf Currently the establishment is cooling pasta by running cold water over cooked pasta, leaving pasta at room temperature and covered to cool for around 2 hours, then plating it in a metal to go container and putting it in the freezer. The pasta cooling at room temperature was at 70 degrees after 2 hours. The pasta should be cooled uncovered and put in the walk in cooler to help cool faster. *Code: When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be: arranged in the equipment to provide maximum heat transfer through the container walls; and loosely covered, or uncovered if protected from overhead contamination during the cooling period to facilitate heat transfer from the surface of the food.*

36 4-302.12 (A) Food Temperature Measuring Devices - Establishment -

Pf No food thermometer on site at the time of inspection. *Code: Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures.*

Food Identification

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Food properly labeled; original container

37 3-302.12 Food Storage Containers Identified/Common Name - Kitchen -

- C** No labels on sauce bottles on the cookline or in the sandwich flip top. *Code: Except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food.*



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

- C** Desserts that are packed on site were observed not labeled. *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

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Insect, rodents & animals not present

38 **6-501.111 (A)(B)(D) Controlling Pests - Kitchen -**

- C** Mouse feces observed in kitchen on shelving under cook line. Owner stated on the phone that pest control is coming either weekly or biweekly and would send pest reports. Clean up feces daily. *Code: The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by: routinely inspecting incoming shipments of food and supplies; routinely inspecting the premises for evidence of pests; and eliminating harborage conditions.*



39 **3-305.11 Food Storage - Kitchen -**

- C** Bucket of sauce observed stored on the floor in the walk in cooler *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.*



Proper Use of Utensils

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In-use utensils; properly stored

43 3-304.12 In-Use Utensils/Between-Use Storage - Kitchen -

C Cup used for scooping sugar and flour observed stored in containers. Please use a utensil with a handle and store with handle out of the food. *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*



44 4-904.14 Rinsing Equipment and Utensils after Cleaning and Sanitizing. - Kitchen -

C Employee stated to wash dishes that they sanitize first, wash with soap and water, rinse, and then dry. Cleaning food contact utensils and equipment is always a 3 step process- wash with soap and water, rinse, sanitize, then let air dry. *Code: After being cleaned and sanitized, equipment and utensils shall not be rinsed before air drying or use unless: (A) The rinse is applied directly from a potable water supply by a warewashing machine that is maintained and operated as specified under Subparts 4-204 and 4-501; and (B) The rinse is applied only after the equipment and utensils have been sanitized by the application of hot water or by the application of a chemical sanitizer solution whose EPA-registered label use instructions call for rinsing off the sanitizer after it is applied in a commercial warewashing machine.*

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** Handle of freezer door observed loose. *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.*



48 4-603.14 Wet Cleaning - Kitchen -

- C** Employee stated to wash dishes that they sanitize first, wash with soap and water, rinse, and then dry. Cleaning food contact utensils and equipment is always a 3 step process- wash with soap and water, rinse, sanitize, then let air dry. *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.*

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

- C** Employee stated to wash dishes that they sanitize first, wash with soap and water, rinse, and then dry. Cleaning food contact utensils and equipment is always a 3 step process- wash with soap and water, rinse, sanitize, then let air dry. *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 3step washing, rinsing, and sanitizing procedure in a warewashing system for CIP equipment.*

Physical Facilities

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Hot & cold water available; adequate pressure

50 5-103.12 Pressure - Restrooms -

Pf Water pressure in bathroom hand sink not sufficient for washing hands. *Code: Water under pressure shall be provided to all fixtures, equipment, and nonfood equipment that are required to use water.*



56 6-303.11 Lighting. Intensity - Kitchen -

C Light fixture in dry storage area observed out. Fix any light fixtures in the establishment that have gone out. *Code: The light intensity shall be at least 10 foot candles in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning; at least 20 foot candles at a surface where food is provided for consumer self-service or packaged foods are sold or offered for consumption, inside equipment such as reach-in and under-counter refrigerators, and in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms; and at least 50 foot candles at a surface where a food employee is working with food or working with utensil or equipment such as knives, slicers, grinders, or saws where employee safety is a factor.*



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56 6-501.14 Clean. Vent. Sys. Prev. Discharge - Establishment -

- C** Vent outside of bathroom observed with a thick layer of dust. *Code: Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials. If vented to the outside, ventilation systems may not create a public health hazard or nuisance or unlawful discharge.*



Additional Requirement

Violations Related to Good Retail Practices

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

- C** No allergen awareness certification or choke safe observed posted. *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.*

Compliance and Enforcement

PERMIT TO OPERATE

59 8-304.11 (A) Responsibilities of the Permit Holder - Establishment -

- C** 2023 food permit observed posted in the kitchen. The 2024 permit must be posted in a location that can be seen by customers. *Code: 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.*

Notes

FOOD SAFETY INSPECTION REPORT

Family Style Pizza
41 Waverly St.
Framingham, MA 01702

Inspection Number
4BFA4

Date
4/2/24

Time In/Out
3:50 PM
6:29 PM

Inspector
B.Yates

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Notes

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Notes - Establishment -

- N Shelving observed lined with cardboard boxes. Cardboard attracts pests and shall not be used to line shelving. - General Notes.

Temperatures

Area	Equipment	Product	Notes	Temps
Kitchen	Pizza flip top	Tomatoe sauce	Prep	44 °F
Kitchen	Low boy	Raw chicken		45 °F
Kitchen	Pizza flip top	Mozzarella		48 °F
Kitchen	Pizza flip top	Sausage		45 °F
Kitchen	Walk-in Cooler	Ambient		34 °F
Kitchen	Flip Top	Mushrooms cut		45 °F
Kitchen	Pizza flip top	Diced onion		45 °F
Kitchen	Flip Top	Cheese		46 °F
Kitchen	Walk-in Cooler	Raw steak		37 °F
Kitchen	Flip Top	Tomatoes		44 °F
Kitchen	Low boy	Ambient		41 °F

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

Notes

Routine inspection conducted by Inspector Yates and Rivera after a complaint of mice and the bathroom being without hand soap. Inspection conducted from 3:50pm-4:45pm. Evidence of mouse activity observed in the kitchen- employee could not provide reports at the time of inspection because they were in his boss' office. Inspector Yates spoke with the owner on the

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Inspection Report (Continued)

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phone who stated he would email reports and that pest control comes either every week or every other week. A small amount of soap was observed in the bathroom.

Email report to: Mikotos21@gmail.com