



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

FOOD SAFETY INSPECTION REPORT

R-9


House of Pho
770 Worcester Rd.
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>		
1FD8A	5/28/24	11:04 AM 11:19 AM	Re-Inspection	Restaurant	B.Yates		
<u>Permit Number</u>	<u>Risk</u>	<u>Variance</u>					
BOH230279	2		<u>Violation Summary:</u>	<u>Priority</u>	<u>Pf</u>	<u>Core</u>	<u>Repeat</u>
				1	1	1	


Summary of Violations

Priority	Priority f	Core	Total
1	1	1	3

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



Minh Nguyen - Expires 12/20/2024
Certificate #: 18754496

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Inspection Report (continued)

Repeat Violations Highlighted in Yellow

97

97 Corrected - Establishment -

COS

---- The Original Violation Code was 3-305.11 Food Storage ----- Boxes of raw meat, broth buckets, and spice containers observed stored on the ground in the kitchen, warewashing area, and walk in cooler. - 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.



97

97 Corrected - Kitchen -

COS

---- The Original Violation Code was 3-501.14 (A) Cooling Cooked Foods ----- The temperature of the Red broth in the Walk-in Cooler was 50 degrees. - Cooked TCS foods shall be cooled within 2 hours from 135°F to 70°F and within a total of 6 hours from 135°F to 41°F or less.

97

97 Corrected - Establishment -

COS

---- The Original Violation Code was 2-102.11 (A)(B) & (C)(1), (4)-(16) Demonstration of Knowledge ----- No food protection manager on site at the time of inspection. A food protection manager must be on site at all times during opening hours. - 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 - Establishment -

COS

---- The Original Violation Code was 2-301.14 When to Wash ----- Employee was observed cutting fish then changed tasks without washing hands. - 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

97 97 Corrected - Kitchen -

COS

---- The Original Violation Code was 3-501.15 (A) Cooling Methods ----- Staff stated to cool broths they put it in 5 gallon buckets and put in walk in cooler then put a fan on them. - 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.

Employee Health

Management, food employee and conditional employee; knowledge,

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

Pr Employee health policy was not able to be provided to Inspector at the time of inspection. *Code: All food establishments shall maintain a written employee health policy that is maintained and accessible at the food establishments at all times.*

Time / Temperature Control for Safety

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Date marking and disposition

23 3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep - Kitchen -

Pf No date marking observed on prepared foods held over 24 hours. *Code: 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.*



Compliance and Enforcement

PERMIT TO OPERATE

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

C No food permit posted in establishment at the time of inspection. *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.*

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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

Will resend food permit. Establishment got a new freezer and 8 freezer wands to assist with cooling.