



# FOOD ESTABLISHMENT INSPECTION REPORT

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>		
F334E	4/3/24	11:05 AM 2:16 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>	
BOH230279	2		Violation Summary:	10	8	6	1

## 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	COS		IN	OUT	NA	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		<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	COS		IN	OUT	NA	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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					20. Proper cooling time and temperature	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	IN	OUT	NA	COS	21. Proper hot holding temperatures	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6. Proper eating, tasting, drinking, or tobacco use	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	22. Proper cold holding temperatures	1	<input checked="" 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"/>	23. Proper date marking and disposition	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands					24. Time as a Public Health Control; procedures & records	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	IN	OUT	NA	COS	Consumer Advisory				
8. Hands clean & properly washed	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		IN	OUT	NA	COS
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"/>	25. Consumer advisory provided for raw/undercooked food	<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"/>	Highly Susceptible Populations				
Approved Source						IN	OUT	NA	COS
	IN	OUT	NA	COS	26. Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11. Food obtained from approved source	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food/Color Additives and Toxic Substances				
12. Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		IN	OUT	NA	COS
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	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Repeat Violations Highlighted in Yellow					Conformance with Approved Procedures				
						IN	OUT	NA	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	COS		IN	OUT	NA	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	<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"/>	45. Single-use/single-service articles: properly stored & used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control					46. Gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	IN	OUT	NA	COS	Utensils, Equipment and Vending				
33. Proper cooling methods used; adequate equip. for temp. control	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		IN	OUT	NA	COS
34. Plant food properly cooked for hot holding	<input type="checkbox"/>	<input 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"/>
35. Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	48. Warewashing facilities: installed, maintained & used; test strips	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
36. Thermometers provided & accurate	1	<input checked="" 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"/>
Food Identification					Physical Facilities				
	IN	OUT	NA	COS		IN	OUT	NA	COS
37. Food properly labeled; original container	<input 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					51. Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	IN	OUT	NA	COS	52. Sewage & waste water properly disposed	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
38. Insects, rodents & animals not present	<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"/>
39. Contamination prevented in prep, storage & display	4	<input checked="" 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"/>
40. Personal cleanliness	<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"/>
41. Wiping cloths; properly used & stored	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	56. Adequate ventilation & lighting; designated areas use	<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"/>	60. 105 CMR 590 violations / local regulations	3	<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

Oanh - Expires  
Certificate #:

Follow Up Required:  Y Follow Up Date: 04/25/2024

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B.Yates

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Supervision

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

#### 1 2-102.11 (A)(B) & (C)(1), (4)-(16) Demonstration of Knowledge - Establishment -

**Pf** 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. *Code: 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.*

### 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.*

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

**Pf** A procedure for cleaning up vomitus/diarrheal events was not able to be provided at the time of inspection. *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

#### Hands clean and properly washed

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

**Pr** Employee was observed cutting fish then changed tasks without washing hands. *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.*

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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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

**Pf** No 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 at hand sink in the 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

### Food separated and protected

### 15 3-304.11 Food Contact with Soiled Items - Kitchen -

**Pr** Towel observed on lettuce in left flip top unit. Rags/towels shall not be used to to cover food. *Code: Food shall only contact surfaces of: equipment and utensils that are cleaned and sanitized; single-service and single-use articles; or linens, such as cloth napkins that are used to line a container for the service of foods AND are replaced each time the container is refilled for a new consumer.*

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

**Pr** Raw meat observed stored next to veggies in walk in cooler, eggs stored over veggies in walk in cooler. *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.*

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

**C** Staff did not know how to properly use 3 bay sink, stated they wash with soap and water in 2 bays then rinse in the 3rd bay. Cleaning is always a 3 step process- wash with soap and water, rinse, sanitize, then air dry. *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.*

### 16 4-702.11 Frequency-Before Use After Cleaning - Warewashing -

**Pr** Staff was unaware of what sanitizer was and only was washing food contact utensils and surfaces with soap and water. *Code: Utensils and food contact surfaces of equipment shall be sanitized before use and after cleaning.*

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### 16 **4-501.114 (A)-(C) Chem.San. Temp./pH/Concentr./Hard. - Warewashing -**

**Pr** Staff did not know how to properly use 3 bay sink, stated they wash with soap and water in 2 bays then rinse in the 3rd bay. Cleaning is always a 3 step process- wash with soap and water, rinse, sanitize, then air dry. *Code: 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 water with 500 MG/L hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions.*

## Time / Temperature Control for Safety

### Cooling

### 20 **3-501.14 (A) Cooling Cooked Foods - Kitchen -**

**Pr** The temperature of the Red broth in the Walk-in Cooler was 50 degrees. *Code: 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.*

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

**Pr** Sliced tomatoes, sliced cucumbers, lettuce, and other veggies observed at room temperature. *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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## Inspection Report (Continued)

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### 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.*



## Food/Color Additives and Toxic Substances

### Toxic substances properly identified, stored & used

### 28 7-201.11 Storage Separation - Warewashing -

**Pr** Noodles observed soaking in pan next to mop sink in the warewash area. No food shall be stored around the mop sink. *Code: Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single use articles by: (A) Separating the poisonous or toxic materials by spacing or partitioning; and (B) Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles.*

## Food Temperature Control

### Proper cooling methods used; adequate equipment for temp. control

### 33 3-501.15 (A) Cooling Methods - Kitchen -

**Pf** Staff stated to cool broths they put it in 5 gallon buckets and put in walk in cooler then put a fan on them. *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.*

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## Inspection Report (Continued)

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### 36 4-302.12 (A) Food Temperature Measuring Devices - Kitchen -

**Pf** No food thermometer could be provided 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.*

## Prevention of Food Contamination

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

### 39 3-305.11 Food Storage - Establishment -

**C** Boxes of raw meat, broth buckets, and spice containers observed stored on the ground in the kitchen, warewashing area, and 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.*



### 39 3-303.11 Exterior Ice Prohibited Ingredient - Kitchen -

**Pr** Items such as a milk container and fruit in container observed in ice machine. Ice used for drinks shall never be in contact with any other items or be used to keep other items cool. *Code: After use as a medium for cooling the exterior surfaces of food such as melons or fish, packaged foods such as canned beverages, or cooling coils and tubes of equipment, ice may not be used as food.*



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### 39 3-305.14 Food Preparation - Warewashing -

- C Prepped lettuce observed on clean dishes in warewashing area. Food shall not be stored around or near 3 bay sink as it could be contaminated. *Code: During preparation, unpackaged food shall be protected from environmental sources of contamination.*



### 39 3-305.12 Food Storage Prohibited Areas - Establishment -

- C Dry food goods observed stored in shed outside in the back of the restaurant. Food must be removed from this shed as it has not been approved to use this space. Holes near the roof of the shed may allow vermin to access food. *Code: Food may not be stored: in locker rooms; in toilet rooms; in dressing rooms; in garbage rooms; in mechanical rooms; under sewer lines that are not shielded to intercept potential drips; under leaking water lines, including water leaking automatic fire sprinkler heads, or under lines on which water has condensed; under open stairwells; or under other sources of contamination.*



## 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** Handle of scoop observed touching ice in ice machine. *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

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

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

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

## 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.*

## Temperatures

Area	Equipment	Product	Notes	Temps
Kitchen	Left flip top	Sauce		39 °F
Kitchen	Walk-in Cooler	Ambient		41 °F



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Kitchen	Left flip top	Lettuce		41 °F
Kitchen	Right flip top	Raw shrimp		38 °F
Kitchen	Walk-in Cooler	Broth		45 °F
Kitchen	Walk-in Cooler	White broth		43 °F
Kitchen	Left flip top	Cooked pork	Prep	72 °F
Kitchen	Walk-in Cooler	Red broth		50 °F
Kitchen	Right flip top	Cooked chicken		41 °F

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

## Notes

First routine inspection conducted from 11:05am-12:10pm. Reinspection will be conducted in a couple weeks. If improvements are not found on next inspection, a consultant will be required to be hired.