

FOOD ESTABLISHMENT INSPECTION REPORT R-10

Aztec Restaurant, The
2 Waverly St.
Framingham, MA 01702

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector			
7313C	2/10/22	11:40 AM 9:16 AM	Routine	Restaurant	M.LeFort			
Permit Number	Risk	Variance	Violation Summary:		Priority	Pf	Core	Repeat
BOH200141	3				3	2	13	5

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	IN	OUT	NA	NO	COS	Protection from Contamination (Cont'd)	IN	OUT	NA	NO	COS
1. PIC present, demonstrates knowledge, and performs duties	<input checked="" type="checkbox"/>					15. Food separated and protected	<input checked="" type="checkbox"/>				
2. Certified Food Protection Manager	1					16. Food-contact surfaces; cleaned & sanitized	2				
Employee Health						Time/Temperature Control for Safety					
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	<input checked="" type="checkbox"/>					17. Proper disposition of returned, previously served, reconditioned & unsafe foods	<input checked="" type="checkbox"/>				
4. Proper use of restriction and exclusion	<input checked="" type="checkbox"/>					18. Proper cooking time & temperatures	<input checked="" type="checkbox"/>				
5. Procedures for responding to vomiting and diarrheal events	<input checked="" type="checkbox"/>					19. Proper reheating procedures for hot holding	<input checked="" type="checkbox"/>				
Good Hygienic Practices						Consumer Advisory					
6. Proper eating, tasting, drinking, or tobacco use	<input checked="" type="checkbox"/>					20. Proper cooling time and temperature	<input checked="" type="checkbox"/>				
7. No discharge from eyes, nose, and mouth	<input checked="" type="checkbox"/>					21. Proper hot holding temperatures	<input checked="" type="checkbox"/>				
Preventing Contamination by Hands						Highly Susceptible Populations					
8. Hands clean & properly washed	1					22. Proper cold holding temperatures	<input checked="" type="checkbox"/>				
9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	<input checked="" type="checkbox"/>					23. Proper date marking and disposition	<input checked="" type="checkbox"/>				
10. Adequate handwashing sinks supplied and accessible	3					24. Time as a Public Health Control; procedures & records			<input checked="" type="checkbox"/>		
Approved Source						Conformance with Approved Procedures					
11. Food obtained from approved source	<input checked="" type="checkbox"/>					25. Consumer advisory provided for raw/undercooked food			<input checked="" type="checkbox"/>		
12. Food received at proper temperature				<input checked="" type="checkbox"/>		26. Pasteurized foods used; prohibited foods not offered			<input checked="" type="checkbox"/>		
13. Food in good condition, safe & unadulterated	<input checked="" type="checkbox"/>					27. Food additives: approved & properly used			<input checked="" type="checkbox"/>		
14. Required records available: shellstock tags, parasite destruction,					<input checked="" type="checkbox"/>	28. Toxic substances properly identified, stored & used	<input checked="" type="checkbox"/>				
Repeat Violations Highlighted in Yellow						29. Compliance with variance/specialized process/HACCP			<input checked="" type="checkbox"/>		

Good Retail Practices

Safe Food and Water	IN	OUT	NA	NO	COS	Proper Use of Utensils	IN	OUT	NA	NO	COS
30. Pasteurized eggs used where required				<input checked="" type="checkbox"/>		43. In-use utensils: properly stored	1				
31. Water & ice from approved source						44. Utensils, equip. & linens: property stored, dried & handled					
32. Variance obtained for specialized processing methods					<input checked="" type="checkbox"/>	45. Single-use/single-service articles: properly stored & used	1				
Food Temperature Control						Utensils, Equipment and Vending					
33. Proper cooling methods used; adequate equip. for temp. control	<input checked="" type="checkbox"/>					46. Gloves used properly					
34. Plant food properly cooked for hot holding						47. All contact surfaces cleanable, properly designed, constructed, & used	1				
35. Approved thawing methods used						48. Warewashing facilities: installed, maintained & used; test strips	2				
36. Thermometers provided & accurate						49. Non-food contact surfaces clean					
Food Identification						Physical Facilities					
37. Food properly labeled; original container	1				<input checked="" type="checkbox"/>	50. Hot & cold water available; adequate pressure					
Prevention of Food Contamination						51. Plumbing installed; proper backflow devices					
38. Insects, rodents & animals not present	1				<input checked="" type="checkbox"/>	52. Sewage & waste water properly disposed					
39. Contamination prevented in prep, storage & display						53. Toilet facilities: properly constructed, supplied, & cleaned					
40. Personal cleanliness						54. Garbage & refuse properly disposed; facilities maintained					
41. Wiping cloths; properly used & stored	1				<input checked="" type="checkbox"/>	55. Physical facilities installed, maintained & clean	2				
42. Washing fruits & vegetables						56. Adequate ventilation & lighting; designated areas use	1				
						60. 105 CMR 590 violations / local regulations			<input checked="" 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).

M. LeFort

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No sig due to covid

Dulce Guerrero - Expires Certificate #:

Follow Up Required: Y Follow Up Date: _____

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Supervision

Certified Food Protection Manager

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

- C** Observed no certified food protection manager on site during the initial part of the inspection. The staff called the owner who came down after we arrived for the inspection. A certified food protection manager must be present at establishment at all times. *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.*

Preventing Contamination by Hands

Hands clean and properly washed

8 2-301.14 When to Wash - Kitchen -

- Pr** Observed cook on cook line change gloves during food preparation without washing hands in between glove use. Inspector informed PIC the cook must always properly wash hands when changing gloves. *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 6-301.12 Hand Drying Provision - Bar area -

- Pf** Observed no hand towels at hand washing sink located in bar area. Inspector informed PIC all hand washing sinks must have hand towels at all times. *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.*

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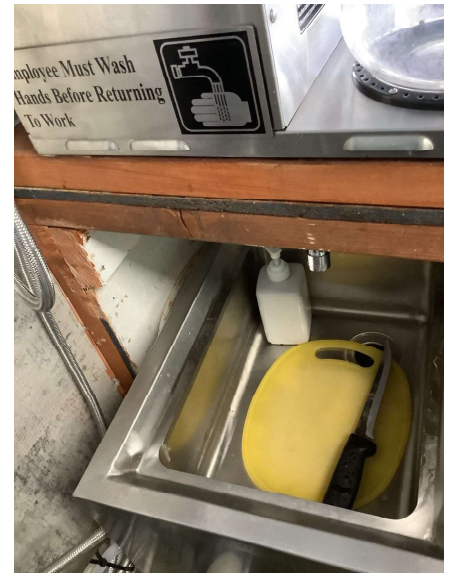
Repeat Violations Highlighted in Yellow

10 6-301.20 Disposable Towels, Waste Receptacle - Bar area -

- C** Observed no waste receptacle at hand washing sink located in bar area. Inspector informed PIC all hand washing sinks must provide waste receptacles at all times. *Code: A handwashing sink or group of adjacent handwashing sinks that is provided with disposable towels shall be provided with a waste receptacle.*

10 5-205.11 Using a Handwashing Sink - Bar area -

- Pf** Observed a knife and cutting board inside hand washing sink. Knives and cutting boards must never be stored inside hand washing sink. Hand washing sinks are for hand washing only and must be free from utensils at all times. *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.*



Protection From Contamination

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Food-contact surfaces, cleaned & sanitized

- 16** **4-501.114 (A)-(C) Chem.San. Temp./pH/Concentr./Hard. - Kitchen -**
- COS Pr** Observed sanitizer concentration in red sanitizer bucket too strong. Inspector informed PIC to discard current sanitizer concentration and make a new sanitizer concentration with proper ppm. *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.*

- 16** **4-702.11 Frequency-Before Use After Cleaning - Kitchen -**
- Pr** Inspector asked PIC to demonstrate the process they use to properly clean food contact surfaces & prep benches between each food preparation task. PIC informed Inspector they spray sanitizer then wipe table. Inspector informed PIC proper cleaning is a three step process: Wash with soap, Rinse, then Sanitize. *Code: Utensils and food contact surfaces of equipment shall be sanitized before use and after cleaning.*

Food Identification

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Food properly labeled; original container

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

- C** Observed multiple squeeze bottles not labeled. Inspector informed PIC all squeeze bottles must be properly labeled with the common name of the food. *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.*



Prevention of Food Contamination

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Insect, rodents & animals not present

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6-202.15 (A) Outer Openings, Protected - Kitchen -

- C** Observed large gaps under back door leading to parking lot. Observed water leaking into building due to not being weather tight. *Code: Outer openings of a food establishment shall be protected against the entry of insects and rodents by: filling or closing holes and other gaps along floors, walls, and ceilings; closed, tight-fitting windows; and solid, self-closing, tight fitting doors.*



41

3-304.14 (A)-(E) Wiping Cloths, Use Limitation - Kitchen -

- C** Observed multiple wiping cloths being stored on food prep tables. Inspector informed PIC wiping cloths must always be stored inside a sanitizing solution between each use. *Code: Cloths in-use for wiping food spills from tableware and carry-out containers that occur as food is being served shall be maintained dry and used for no other purpose. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution and laundered daily. Cloths in-use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes. Dry wiping cloths and the chemical sanitizing solutions in which wet wiping cloths are held between uses shall be free of food debris and visible soil. Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service, or single-use articles.*



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Proper Use of Utensils

In-use utensils; properly stored

43

3-304.12 In-Use Utensils/Between-Use Storage - Prep area -

- C** Observed handle of scoop inside rice container coming in contact with rice. Inspector informed PIC the handle of the scoop must not come in contact with the rice to prevent cross contamination. Handle must be sticking above rice.
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



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Repeat Violations Highlighted in Yellow

45 4-904.11 Kitchenware and Tableware (single-use) - Kitchen -

- C** Observed spoons being stored improperly inside kitchen area. Inspector informed PIC utensils should be stored so only the handles of utensils are being touched by employees to prevent cross contamination. Inspector informed PIC they are currently storing their utensils where employees would touch and contaminate the lip contact of utensils. *Code: Single-service and single-use articles shall be handled, displayed, and dispensed so that contamination of food and lip-contact surfaces is prevented. Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by employees and by consumers if consumers self-service is provided. Except as specified above, single-service articles that are intended for food or lip-contact shall be furnished for consumer self-service with the original individual wrapper intact or from an approved dispenser.*



Utensils, Equipment and Vending

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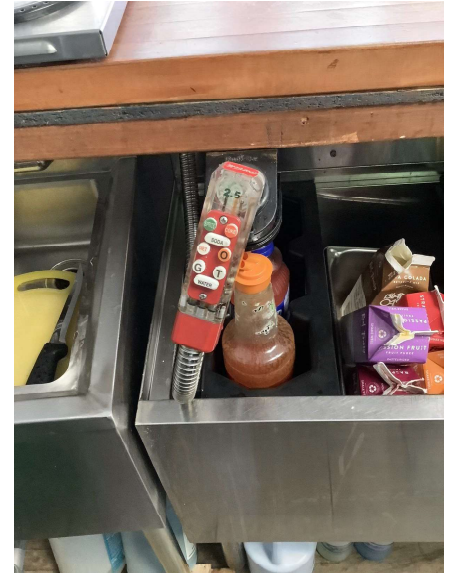
Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

All contact surfaces cleanable, properly designed, constructed & used

47 4-101.19 Nonfood-Contact Surfaces - Bar area -

- C** Observed no splash guard in between hand washing sink and soda dispenser/bar mixers. Inspector informed PIC if an employee washes their hands at this hand washing sink, water will splash and contaminate soda dispenser/bar mixers. A splash guard must be installed to prevent cross contamination. *Code: Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.*



48 4-603.14 Wet Cleaning - Kitchen -

- C** Inspector asked PIC to demonstrate the process they use to properly clean food contact surfaces & prep benches between each food preparation task. PIC informed Inspector they spray sanitizer then wipe table. Inspector informed PIC proper cleaning is a three step process: Wash with soap, Rinse, then Sanitize. *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.*

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

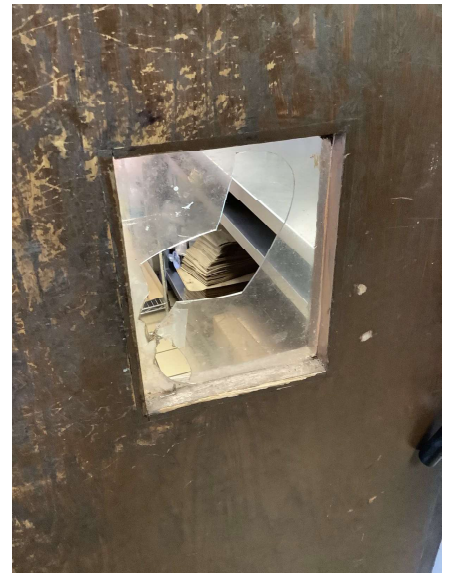
- C** Inspector asked PIC to demonstrate the process they use to properly clean food contact surfaces & prep benches between each food preparation task. PIC informed Inspector they spray sanitizer then wipe table. Inspector informed PIC proper cleaning is a three step process: Wash with soap, Rinse, then Sanitize. *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 3-step washing, rinsing, and sanitizing procedure in a warewashing system for CIP equipment.*

Physical Facilities

Physical Facilities installed, maintained & cleaned

55 6-501.11 Repairing - Kitchen -

- C** Observed broken window on push doors in between bar area and kitchen. Inspector informed PIC window must be fixed. *Code: The physical facilities shall be maintained in good repair.*



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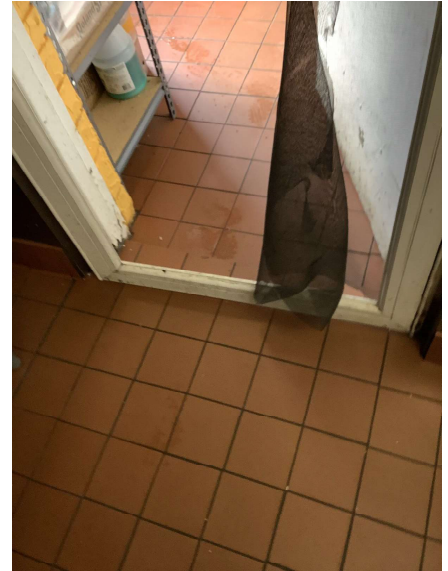
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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

55 6-501.11 Repairing - Kitchen -

- C Observed back door leading to walk in refrigerator in disrepair. Inspector informed PIC to repair screen so it's tight fitting. *Code: The physical facilities shall be maintained in good repair.*



56 6-501.110 Using Dressing Rooms and Lockers - Kitchen -

- C Observed a lap top being stored in kitchen on a shelf under food service meal pick-up counter. Inspector informed PIC all personal belongings must be stored in a designated area away from food preparation. *Code: Dressing rooms shall be used by employees if the employees regularly change their clothes in the establishment. Lockers or other suitable facilities shall be used for the employees possessions.*



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Temperatures

Area	Equipment	Product	Notes	Temps
Kitchen	Walk-in cooler	Raw Chicken		38 °F
Kitchen	Double drawer cooler	Fish		37 °F
Kitchen	Flip top unit	Tamales		38.8 °F
Kitchen	Double drawer cooler	Raw Shrimp		36.5 °F
Cook line	Flip top unit	Shredded Mozzarella		37.9 °F
Cook line	Flip top unit			35.6 °F
Kitchen	True single			°F
Kitchen	Double drawer cooler	Raw Chicken		36 °F
Cook line	Steam table (6 bay)	Pulled Chicken		? °F
Cook line	Steam table (6 bay)	Puréed beans		? °F

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

Notes

Observed proper date marking, labeling and food separation in walk-in refrigerator.

PIC will email Inspector CPR certificates.

PIC will email Inspector a picture of screen door when fixed.

PIC will email Inspector a picture of broken window in swing doors when fixed.

PIC will email Inspector a picture of back door being tight fitting to prevent water leaking into building when fixed.

Ended at 12:45

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