



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

# RE-INSPECTION REPORT

R-6

Framingham Station Restaurant  
417 Waverly St.  
Framingham, MA 01702

Re-Inspection ID	Date	Time In/Out	Inspection Type	Client Type	Inspector
5AF1C	7/15/22	11:02 AM 11:36 AM	Re-Inspection	Restaurant	D. Kwok
Permit Number	Person In Charge	Original Inspection Date	Original Inspection ID		
BOH190242	Joao Trindade	6/27/2022	EFC71		

## Summary of Violations

### Original Inspection

Priority	Priority f	Core	Total	
<b>4</b>	<b>5</b>	<b>3</b>	<b>12</b>	Re-inspection Required

### Current Re-inspection

Priority	Priority f	Core	Total	
<b>0</b>	<b>0</b>	<b>1</b>	<b>1</b>	<b>Uncorrected</b>

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.

*no sig due  
to covid*

Manager Signature

Inspector Signature

# RE-INSPECTION REPORT

R-6

Page Number

2

Framingham Station Restaurant  
417 Waverly St.  
Framingham, MA 01702

Re-Inspection ID  
5AF1C

Date  
7/15/22

Time In/Out  
11:02 AM  
11:36 AM

Inspector  
D. Kwok

## Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 97 97 Corrected - Cashier area -

---- The Original Violation Code was 3-501.16 (A)(2) (B) Proper Cold Holding Temps. ----- The temperature of the Cream in the 3-door low boy in cashier area was 80 degrees. One of the doors to this unit was cracked open as it fell off its hinge. Pic reattached hinge and discarded TCS food items stored in this unit. Ensure this unit is working properly and maintain TCS food items 41°F or below. - 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.

---

### 97 97 Corrected - Cashier area -

---- The Original Violation Code was 3-501.16 (A)(2) (B) Proper Cold Holding Temps. ----- The temperature of the Cheesecake in the 2-door reach in was 48.2 degrees. Other TCS food items in this u it were observed between 48- 54°F. Ambient temp inside unit was 60°F. It was unclear if this unit was on a defrost cycle or if employee accidentally left the door cracked. Pic stated he will monitor this u it and remove TCS food items if they do not drop below 41°F in an hour. - 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.

---

### 97 97 Corrected - Establishment -

---- The Original Violation Code was FRAM: MA 590.011 (A) Anti-Choking Procedures ----- Choke safe certificate for an onsite employee was not observed. Ensure a choke safe certified employee is onsite while seating is offered. - Every food establishment with any amount of seating shall have on its premises, when food is being served, an employee trained in a manual procedures approved by the state department of public health to remove food lodged in a person's throat. This will not apply to food establishments without seating such as to-go facilities.

---

Framingham Station Restaurant  
 417 Waverly St.  
 Framingham, MA 01702

Re-Inspection ID  
 5AF1C

Date  
 7/15/22

Time In/Out  
 11:02 AM  
 11:36 AM

Inspector  
 D. Kwok

**Re- Inspection Report (Continued)**

Repeat Violations Highlighted in Yellow

97

**97 Corrected - Bar -**

---- The Original Violation Code was 5-205.11 Using a Handwashing Sink ----- Hand washing sink at bar was observed unable to dispense water. Repair hand washing sink so hot and cold water is working. - 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.



97

**97 Corrected - Establishment -**

---- The Original Violation Code was FRAM: FC 2-201.11 105 CMR 590.002 (E) ----- Written employee health policy was not observed. Maintain written employee health policy onsite. - All food establishments shall maintain a written employee health policy that is maintained and accessible at the food establishments at all times.

**Protection From Contamination**

Framingham Station Restaurant  
 417 Waverly St.  
 Framingham, MA 01702

Re-Inspection ID  
 5AF1C

Date  
 7/15/22

Time In/Out  
 11:02 AM  
 11:36 AM

Inspector  
 D. Kwok

**Re- Inspection Report (Continued)**

Repeat Violations Highlighted in Yellow

**Food-contact surfaces, cleaned & sanitized**

**16 4-602.11 (E)(4) Food-Contact Surfaces and Utensils - Basement -**

**C** Debris was observed inside ice machine in basement. Clean ice machine. *Code: Surfaces of equipment contacting food that is not TCS food (such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, equipment and syrup dispensing lines or tubes, coffee bean grinders, and water vending equipment) shall be cleaned at a frequency specified by the manufacturer, or absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.*



# RE-INSPECTION REPORT

R-6

Page Number

5

Framingham Station Restaurant  
417 Waverly St.  
Framingham, MA 01702

Re-Inspection ID  
5AF1C

Date  
7/15/22

Time In/Out  
11:02 AM  
11:36 AM

Inspector  
D. Kwok

## Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

## Temperatures

Area	Equipment	Product	Notes	Temps
------	-----------	---------	-------	-------

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

## Notes

Temps in the dessert cooler were observed 41°F or below, with the exception of the top shelf. Establishment is storing only desserts for display (not consumption) on this shelf. Pic will look to lower temps below 41°F on top shelf before storing consumer food there.