



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
4D351	7/7/22	11:19 AM 11:48 AM	Re-Inspection	Restaurant	D. Kwok
Permit Number	Person In Charge	Original Inspection Date	Original Inspection ID		
BOH190242	Jose	6/27/2022	EFC71		

Summary of Violations

Original Inspection

Priority	Priority f	Core	Total	
4	5	3	12	Re-inspection Required

Current Re-inspection

Priority	Priority f	Core	Total	
3	1	2	6	Uncorrected

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

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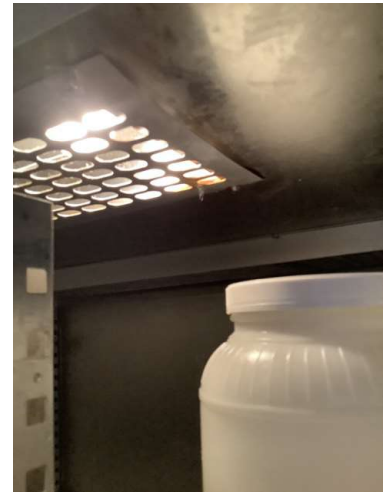
Inspector
D. Kwok

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Kitchen -

---- The Original Violation Code was 4-501.11 Good Repair and Proper Adjustment ----- 4-door reach in cooler in kitchen was observed leaking from top of refrigerator. Repair unit. - 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.



97 97 Corrected - Kitchen -

---- The Original Violation Code was 3-501.15 (A) Cooling Methods ----- A number of TCS food items (including mashed potatoes and beef in broth) were observed in the cooling process were observed covered and in large containers in kitchen stand up refrigerator. Food items were in the initial two hour timeframe and many were well above 90°F. Employees separated cooling food items into smaller portions and placed them uncovered on walkin top shelf. - 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.

97 97 Corrected - BBQ station -

---- The Original Violation Code was 6-301.11 Hand Cleanser Available ----- Soap was not observed supplied for bbq station hand washing sinks. Ensure soap is provided at hand washing sinks. - Each handwashing lavatory or group of 2 adjacent lavatories shall be provided with a supply of hand cleaning liquid, powder, or bar soap.

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97

97 Corrected - Establishment -

---- The Original Violation Code was 4-302.14 Sanitizing Solution Testing Devices ----- Establishment had chlorine test papers but a quaternary food contact sanitizer. Quaternary test papers were not observed. Provide quaternary test papers for your quaternary sanitizer. - A test kit or other device that accurately measures the concentration of sanitizing solutions shall be provided.

97

97 Corrected - Bar -

---- The Original Violation Code was 4-501.114 (A)-(C) Chem.San. Temp./pH/Concentr./Hard. ----- Concentration of chlorine sanitizer in bar dish machine was observed too low (0ppm). Dish machine would not dispense chlorine when primed. Have dish machine looked at and do not use this machine until it is working properly. - 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.

Employee Health

Management, food employee and conditional employee; knowledge,

60

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

Pr Written employee health policy was not observed. Maintain written employee health policy onsite. *Code: All food establishments shall maintain a written employee health policy that is maintained and accessible at the food establishments at all times.*

Preventing Contamination by Hands

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Adequate handwashing sinks properly supplied and accessible

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5-205.11 Using a Handwashing Sink - Bar -

- Pf** Hand washing sink at bar was observed unable to dispense water. Repair hand washing sink so hot and cold water is working. *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

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.*



Time / Temperature Control for Safety

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Cold Holding Temperature

22 3-501.16 (A)(2) (B) Proper Cold Holding Temps. - Cashier area -

Pr 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. *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.*

22 3-501.16 (A)(2) (B) Proper Cold Holding Temps. - Cashier area -

Pr The temperature of the Cheescake in the 2-door reach in was 48.2 degrees. Other TCS food items in this unit 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 unit and remove TCS food items if they do not drop below 41°F in an hour. *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.*

Additional Requirement

Violations Related to Good Retail Practices

60 FRAM: MA 590.011 (A) Anti-Choking Procedures - Establishment -

C Choke safe certificate for an onsite employee was not observed. Ensure a choke safe certified employee is onsite while seating is offered. *Code: 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.*

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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

Desserts refrigeration unit by front counter was observed able to hold food items 41°F and below on lower shelves. Higher shelves were observed with elevated temps. Employee removed food items from top shelves.