



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

RE-INSPECTION REPORT

R-6

Joy Luck Club
57 Hollis St.
Framingham, MA 01701

<u>Re-Inspection ID</u>	<u>Date</u>	<u>Time In/Out</u>	<u>Inspection Type</u>	<u>Client Type</u>	<u>Inspector</u>
8DFB7	4/27/23	2:24 PM 2:47 PM	Re-Inspection	Restaurant	M.Mendez
<u>Permit Number</u>	<u>Person In Charge</u>	<u>Original Inspection Date</u>	<u>Original Inspection ID</u>		
BOH150599	Shan zhang	04/19/2023	013EE		

Summary of Violations

Original Inspection

Priority	Priority f	Core	Total	
4	5	9	18	Re-inspection Required

Current Re-inspection

Priority	Priority f	Core	Total	
1	0	0	1	1 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.

Manager Signature

Inspector Signature

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Inspector
M.Mendez

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Kitchen -

---- The Original Violation Code was 5-205.11 Using a Handwashing Sink ----- A strainer and metal scrubby brush was observed inside the front of house hand sink. Hand sinks shall only be used for hand washing. - 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 - Prep/Dish Area -

---- The Original Violation Code was 5-205.11 Using a Handwashing Sink ----- The hand sink in the food prep area was blocked by containers of food and other miscellaneous items. - 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 - Kitchen -

---- The Original Violation Code was 3-305.11 Food Storage ----- Observed food nesting in both flip top coolers. Ensure food is not nesting on top of other foods in this flip top section. - 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.

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97 97 Corrected - Prep/Dish Area -

---- The Original Violation Code was 3-302.11 (A)(2) Raw Animal Foods Separated from each other ----- Observed raw meats stored above cooked RTE foods. Ensure food is stored properly to prevent cross contamination. A food storage chart will be emailed to the establishment. - Foods shall be protected from cross contamination by: Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork and poultry during storage, preparation, holding, and display by: (a) Using separate equipment for each type, or (b) Arranging each type of food in equipment so that cross contamination of one type with another is prevented and (c) preparing each type of food at different times or in separate areas.



97 97 Corrected - Basement -

---- The Original Violation Code was 4-101.11 (A) Characteristics ----- Observed cut broccoli stored inside/ direct contact plastic grocery bags. Foods shall be stored in food grade containers and not in direct contact with grocery bags. - Materials that are used in the construction of utensils and food contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to FOOD and under normal use conditions shall be safe.



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97 97 Corrected - Basement -

---- The Original Violation Code was 3-302.11 (A)(2) Raw Animal Foods Separated from each other ----- Observed raw meat stored above cooked chicken inside the basement walk-in cooler. - Foods shall be protected from cross contamination by: Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork and poultry during storage, preparation, holding, and display by: (a) Using separate equipment for each type, or (b) Arranging each type of food in equipment so that cross contamination of one type with another is prevented and (c) preparing each type of food at different times or in separate areas.



97 97 Corrected - Basement -

---- The Original Violation Code was 6-501.12 Cleaning. Frequency/Restrictions ----- Old rodent droppings was observed around the perimeter of the basement, under storage racks, and on top of some shelves. Ensure this area is cleaned more frequently. - The physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing.



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97 97 Corrected - Basement -

---- The Original Violation Code was 3-304.12 In-Use Utensils/Between-Use Storage ----- A single-use container was observed stored inside a bag of sugar. Use food grade containers that have a handle to scoop foods. Ensure the handle is kept above the food. - 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



97 97 Corrected - Kitchen -

---- The Original Violation Code was 3-302.12 Food Storage Containers Identified/Common Name ----- Observed many squeeze bottles and sauce containers filled with sauces and spices that were not labeled with the common name of the food item. - 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.

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97 97 Corrected - Kitchen -

---- The Original Violation Code was 3-304.12 In-Use Utensils/Between-Use Storage ----- Observed the rice scoop stored in a container of room stored out at room temperature. In-use utensils shall be stored on a clean dry surface or in hot water maintained at or above 135°F. - 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.

97 97 Corrected - Establishment -

---- The Original Violation Code was 2-501.11 Clean-up Vomiting & Diarrheal Events ----- Observed no written vomit and diarrheal clean up procedure nor cleanup kit. Ensure both are readily available and staff are trained on the procedure. - A food establishment shall have 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.

97 97 Corrected - Establishment -

---- The Original Violation Code was 3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep ----- Not all RTE TCS foods held longer than 24 hours was date marked. Ensure you start date marking and train all staff on this procedure. - 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.

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97 97 Corrected - Establishment -

---- The Original Violation Code was 6-501.12 Cleaning. Frequency/Restrictions ----- The general establishment shall be cleaned more frequently. Food debris and splatter was observed in the general kitchen on floors, walls, under equipment, etc. - The physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing.

97 97 Corrected - Establishment -

---- The Original Violation Code was 4-602.13 Nonfood -Contact Surfaces ----- General equipment shall be cleaned more frequently. Food debris and splatter was observed on the exterior and inside of equipment, on shelving & storage racks, etc. - Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

Time / Temperature Control for Safety

Cold Holding Temperature

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

Pr Many TCS foods were observed above 41°F. See temperature chart for details and the foods listed as holding. Some of these foods were left out at room temperature and moved into the walk-in cooler. Ensure food is kept under proper temperature control. Retrain staff to ensure foods are not left out for an extended period of time. *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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Temperatures

Area	Equipment	Product	Notes	Temps
Kitchen	Flip Top Right	Pork spare ribs		38 °F
Kitchen	Flip Top Left	Cut peppers		43 °F
Basement	Walk-in Cooler	Noodles	Cooling	47 °F
Basement	Walk-in Cooler	Cut pork		42 °F
Kitchen	Flip Top Right	Chicken wing		41 °F
Kitchen	Flip Top Left	Diced pork		43 °F

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

Notes

General improvements observed throughout. Continue the good progress and educate staff to prevent these types of violations from reoccurring in the future.