



FOOD ESTABLISHMENT INSPECTION REPORT

La Pupusa Loca Grill
144 Waverly St.
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> | |
| OCC69 | 2/1/22 | 11:38 AM 5:52 PM | Routine | Restaurant | A.DiPersio | |
| <u>Permit Number</u> | <u>Risk</u> | <u>Variance</u> | <u>Priority</u> | <u>Pf</u> | <u>Core</u> | <u>Repeat</u> |
| BOH180151 | 2 | | Violation Summary: | 5 | 3 | 5 2 |

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"/> | <input type="checkbox"/> | <input 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"/> | <input type="checkbox"/> |
| 2. Certified Food Protection Manager | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input 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"/> | <input checked="" type="checkbox"/> |
| Employee Health | IN | OUT | NA | NO | COS | 17. Proper disposition of returned, previously served, reconditioned & unsafe foods | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3. Management, food employee and conditional employee knowledge, responsibilities and reporting | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Time/Temperature Control for Safety | IN | OUT | NA | NO | COS |
| 4. Proper use of restriction and exclusion | <input checked="" type="checkbox"/> | <input 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"/> | <input type="checkbox"/> |
| 5. Procedures for responding to vomiting and diarrheal events | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input 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"/> | <input type="checkbox"/> |
| Good Hygienic Practices | IN | OUT | NA | NO | COS | 20. Proper cooling time and temperature | <input checked="" type="checkbox"/> | <input 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"/> | <input type="checkbox"/> | 21. Proper hot holding temperatures | <input type="checkbox"/> | <input type="checkbox"/> | <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"/> | <input type="checkbox"/> | 22. Proper cold holding temperatures | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> |
| Preventing Contamination by Hands | IN | OUT | NA | NO | COS | 23. Proper date marking and disposition | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 8. Hands clean & properly washed | 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 24. Time as a Public Health Control; procedures & records | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 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"/> | <input type="checkbox"/> | Consumer Advisory | IN | OUT | NA | NO | COS |
| 10. Adequate handwashing sinks supplied and accessible | 2 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 25. Consumer advisory provided for raw/undercooked food | 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Approved Source | IN | OUT | NA | NO | COS | Highly Susceptible Populations | IN | OUT | NA | NO | COS |
| 11. Food obtained from approved source | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 26. Pasteurized foods used; prohibited foods not offered | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 12. Food received at proper temperature | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food/Color Additives and Toxic Substances | IN | OUT | NA | NO | COS |
| 13. Food in good condition, safe & unadulterated | <input checked="" type="checkbox"/> | <input 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"/> | <input type="checkbox"/> |
| 14. Required records available: shellstock tags, parasite destruction, | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 28. Toxic substances properly identified, stored & used | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Repeat Violations Highlighted in Yellow | | | | | | Conformance with Approved Procedures | IN | OUT | NA | NO | COS |
| | | | | | | 29. Compliance with variance/specialized process/HACCP | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input 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 type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 43. In-use utensils: properly stored | <input type="checkbox"/> | <input type="checkbox"/> | <input 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"/> | <input type="checkbox"/> | 44. Utensils, equip. & linens: property stored, dried & handled | <input type="checkbox"/> | <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"/> | <input type="checkbox"/> | 45. Single-use/single-service articles: properly stored & used | 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Food Temperature Control | IN | OUT | NA | NO | COS | 46. Gloves used properly | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 33. Proper cooling methods used; adequate equip. for temp. control | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Utensils, Equipment and Vending | IN | OUT | NA | NO | COS |
| 34. Plant food properly cooked for hot holding | <input type="checkbox"/> | <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"/> | <input type="checkbox"/> |
| 35. Approved thawing methods used | 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 48. Warewashing facilities: installed, maintained & used; test strips | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 36. Thermometers provided & accurate | <input type="checkbox"/> | <input type="checkbox"/> | <input 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"/> | <input type="checkbox"/> |
| Food Identification | IN | OUT | NA | NO | COS | Physical Facilities | IN | OUT | NA | NO | COS |
| 37. Food properly labeled; original container | <input type="checkbox"/> | <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"/> | <input type="checkbox"/> |
| Prevention of Food Contamination | IN | OUT | NA | NO | COS | 51. Plumbing installed; proper backflow devices | 1 | <input checked="" 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"/> | <input type="checkbox"/> | 52. Sewage & waste water properly disposed | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 39. Contamination prevented in prep, storage & display | <input type="checkbox"/> | <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"/> | <input type="checkbox"/> |
| 40. Personal cleanliness | 1 | <input checked="" type="checkbox"/> | <input 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"/> | <input type="checkbox"/> |
| 41. Wiping cloths; properly used & stored | <input type="checkbox"/> | <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"/> | <input type="checkbox"/> |
| 42. Washing fruits & vegetables | <input type="checkbox"/> | <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"/> | <input type="checkbox"/> |
| | | | | | | 60. 105 CMR 590 violations / local regulations | 2 | <input checked="" type="checkbox"/> | <input 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).

A.DiPersio

Karla Martinez - Expires
Certificate #:

Follow Up Required: Y Follow Up Date: 3/1/2022

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0CC69

Date
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11:38 AM
5:52 PM

Inspector
A.DiPersio

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Preventing Contamination by Hands

Hands clean and properly washed

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

Pr Did not observe employees wash hands during inspection. *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 **6-301.11 Hand Cleanser Available - Kitchen -**

Pf Observed no hand soap at the hand sink in the back of the kitchen next to the bathroom/mop sink during time of inspection. *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 **5-205.11 Using a Handwashing Sink - Kitchen -**

Pf Observed food debris in hand sink located at the back of the kitchen next to bathroom/mop sink during time of inspection. *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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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Food separated and protected

15 **3-304.15 (A) Gloves, Use Limitation - Establishment -**

Pr Observed employees wearing gloves performing multiple tasks without changing gloves or washing hands. *Code: If used, single-use gloves shall be used for only one task such as working with RTE or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation.*

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

COS Pr Observed sanitizer in red bucket next to the hand sink in the front with a level 0 ppm during time of inspection. COS by having employee refill bucket with sanitizer at 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.*

Time / Temperature Control for Safety

Cold Holding Temperature

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

COS Pr Observed cold holding of salsa prepared last night with improper temps. When asked, PIC stated salsa was prepared last night. Salsa is cooked and placed in a large container not allowing cold air to reach all of the food. COS havin employee discard salsa. *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.*

Consumer Advisory

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Consumer Advisory Provided raw/undercooked food

25 3-603.11 (C) Consumption of Raw Animal Food - Establishment -

Pf No Asterisk observed on the establishments menu stating what foods are under the raw or undercooked section. Establishment is currently working with consultant and printing new menus. *Code: Reminder shall include asterisking the animalderived foods requiring disclosure to a footnote that states: (1) Regarding the safety of these items, written information is available upon request; (2) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness; or (3) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Food Temperature Control

Approved thawing methods used

35 3-501.13 (A)-(D) Thawing - Establishment -

C Observed raw meat thawing in three bay without running water during time of inspection. Meat was in a warm kitchen not allowing temperature to stay in proper range. *Code: Except as specified in paragraph (D) of this section, TCS food shall be thawed: (A) Under refrigeration that maintains the food temperature at 41°F or less; or (B) Completely submerged under running water: (1) At a water temperature of 70°F or below, (2) With sufficient water velocity to agitate and float off loose particles in an overflow, and (3) For a period of time that does not allow thawed portions of RTE food to rise above 41°F or (4) For a period of time that does not allow thawed portions of a raw animal food requiring cooking as specified under paragraphs 3-401.11(A) or (B) to be above 41°F for more than 4 hours including: (a) The time the food is exposed to the running water and the time needed for preparation for cooking, or (b) The time it takes under refrigeration to lower the food temperature 41°F; (C) As part of a cooking process if the food that is frozen is: (1) Cooked as*



Prevention of Food Contamination

Personal cleanliness

40 2-303.11 Jewelry Prohibitions - Establishment -

C Observed wrist jewelry being worn by one employee during food prep. *Code: Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands.*

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Proper Use of Utensils

Single-use/single-service properly stored and used

45 4-502.13 Single-Ser./Use Art. Use Limitation - Establishment -

- C** Observed establishment reusing single use items for storing food items during time of inspection. Code: *Single-service and single-use articles may not be reused. The bulk milk container dispensing tube shall be cut on the diagonal leaving no more than one inch protruding from the chilled dispensing head.*

Physical Facilities

Plumbing installed; proper backflow devices

51 5-203.14 Backflow Prevention Device/Required - Kitchen -

- Pr** Observed a direct waste connection from the food prep sink during time of inspection. Code: *A plumbing system shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the food establishment, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by law by providing an air gap or installing an approved backflow prevention device.*

Compliance and Enforcement

PERMIT TO OPERATE

59 8-304.11 (A) Responsibilities of the Permit Holder - Establishment -

- C** Did not observe food permit posted in the establishment during 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.*

59 8-304.11 (K) Responsibilities of the Permit Holder - Establishment -

- C** Did not observe signage stating the most recent inspection report is available upon request Code: *Upon acceptance of the permit issued by the RA, the permit holder in order to retain the permit shall notify customers that a copy of the most recent establishment inspection report is available upon request by posting a sign or placard in a location in the food establishment that is conspicuous to customers or by another method acceptable to the RA.*

List 1

IN= In Compliance

OUT = Out of Compliance

NA = Not Applicable

NO= Not Observed

Permit up to date and posted?

OUT

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| | |
|---|----|
| In compliance with allergen reg-poster? | IN |
| Written Menus /signs present (allergen)? | IN |
| Food Protection Manager Cert. Posted? | IN |
| Certified Food Protection Manager's Certificate Posted? | IN |
| Certified in MA Allergy Awareness and Certificate posted? | IN |
| Staff trained in choke-save for every shift. | IN |
| Ventilation Hood Inspections stickers up to date? | IN |
| Consumer Advisory Present if needed? | IN |
| Food Employee Reporting Agreement available? | IN |
| Procedures outlines for vomit/diarreal event? | IN |
| All grease traps are operational and up to code? | IN |

List 2

IN= In Compliance

OUT = Out of Compliance

NA = Not Applicable

NO= Not Observed

| | |
|---|----|
| Conformance with approved procedures | IN |
| Approved HACCP plan on file w/variance | NA |
| Distribution limited to same business entity | NA |
| Conformance w/ minimum required cook temps | IN |
| Food is protected from contamination | IN |
| Product is packaged before dropping below 140° F | NA |
| Conformance with two-stage cooling to 41° F | NA |
| ROP Product cooled to 34° F within 48 hours | NA |
| ROP Product held at 34° F (Soup box and R4) | NA |
| Frozen ROP product maintain afrozen solid | NA |
| Electronic continuous temp. monitoring devices in use | IN |
| Cold holding unit temperature visually checked 2x day | IN |
| Electronic monitoring devices used for product transport | NA |
| Labels: product, handling instructions, pack date & ship date | NA |
| Product held for < 21 days at 34° F | NA |
| Records in compliance and maintained for 6 months | NA |

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Temperatures

| Area | Equipment | Product | Notes | Temps |
|---------------|-----------------------|-------------------|-------|---------|
| Kitchen | Double door reach in | Pupusa stuffing | | 39.7 °F |
| Kitchen | Flip top | Pupusa filling | | 55.6 °F |
| Cook line | Flip top | Salsa | | 37.4 °F |
| Cook line | Double flip top | Raw meat | | 37.4 °F |
| Cook line | Two door flip top low | Marinated chicken | | 33.4 °F |
| Cook line | Flip top | Diced onion | | 37.9 °F |
| Establishment | True two door | Pork | | 39.6 °F |
| Establishment | True two door | Cabbage salad | | 37 °F |
| Kitchen | Flip top | Cheese | | 51.5 °F |
| Kitchen | Double door reach in | Cow feet for soup | | 36.5 °F |
| Kitchen | Double door reach in | Salsa | | 62.2 °F |

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

Notes

Good date marking and food labeling observed.

Pupusa filling observed out of temp. Employee stated food was prepped 20 minutes ago.

Observed cooking thermometers and sanitizer test strips in the establishment.

Did not obtain signature from PIC during time of inspection due to Covid-19 precautions.

Kmartinez974@gmail.com

Inspection concluded at 12:35 PM

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