



FOOD ESTABLISHMENT INSPECTION REPORT

La Pupusa Loca Grill
144 Waverly St.
Framingham, MA 01702

Inspection Number E28EC	Date 9/15/22	Time In/Out 5:16 PM 6:43 PM	Inspection Type Routine	Client Type Restaurant	Inspector B.Murphy
Permit Number BOH180151	Risk 2	Variance	Priority 3	Pf 5	Core Repeat 9 2

Violation Summary:

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					Protection from Contamination (Cont'd)				
	IN	OUT	NA	COS		IN	OUT	NA	COS
1. PIC present, demonstrates knowledge, and performs duties	1	<input checked="" 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"/>
2. Certified Food Protection Manager		<input checked="" 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"/>
Employee Health					Time/Temperature Control for Safety				
	IN	OUT	NA	COS		IN	OUT	NA	COS
3. Management, food employee and conditional employee knowledge, responsibilities and reporting		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	17. Proper disposition of returned, previously served, reconditioned & unsafe foods	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4. Proper use of restriction and exclusion		<input checked="" 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"/>
5. Procedures for responding to vomiting and diarrheal events		<input checked="" 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"/>
Good Hygienic Practices					Consumer Advisory				
	IN	OUT	NA	COS		IN	OUT	NA	COS
6. Proper eating, tasting, drinking, or tobacco use		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	20. Proper cooling time and temperature	<input checked="" type="checkbox"/>	<input 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"/>	21. Proper hot holding temperatures	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands					Highly Susceptible Populations				
	IN	OUT	NA	COS		IN	OUT	NA	COS
8. Hands clean & properly washed		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	22. Proper cold holding temperatures	<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"/>	23. Proper date marking and disposition	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10. Adequate handwashing sinks supplied and accessible	2	<input type="checkbox"/>	<input checked="" 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"/>
Approved Source					Food/Color Additives and Toxic Substances				
	IN	OUT	NA	COS		IN	OUT	NA	COS
11. Food obtained from approved source		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	25. Consumer advisory provided for raw/undercooked food	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12. Food received at proper temperature		<input checked="" 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"/>
13. Food in good condition, safe & unadulterated		<input checked="" 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"/>
14. Required records available: shellstock tags, parasite destruction,		<input checked="" 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"/>
Repeat Violations Highlighted in Yellow					Conformance with Approved Procedures				
						IN	OUT	NA	COS
					29. Compliance with variance/specialized process/HACCP	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Good Retail Practices

Safe Food and Water					Proper Use of Utensils				
	IN	OUT	NA	COS		IN	OUT	NA	COS
30. Pasteurized eggs used where required		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	43. In-use utensils: properly stored	<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"/>	44. Utensils, equip. & linens: property stored, dried & handled	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32. Variance obtained for specialized processing methods		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	45. Single-use/single-service articles: properly stored & used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control					Utensils, Equipment and Vending				
	IN	OUT	NA	COS		IN	OUT	NA	COS
33. Proper cooling methods used; adequate equip. for temp. control		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	47. All contact surfaces cleanable, properly designed, constructed, & used	5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
34. Plant food properly cooked for hot holding		<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"/>
35. Approved thawing methods used		<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"/>
36. Thermometers provided & accurate	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical Facilities				
Food Identification						IN	OUT	NA	COS
37. Food properly labeled; original container	1	<input checked="" 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"/>
Prevention of Food Contamination					51. Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	IN	OUT	NA	COS	52. Sewage & waste water properly disposed	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
38. Insects, rodents & animals not present	1	<input checked="" 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"/>
39. Contamination prevented in prep, storage & display		<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"/>
40. Personal cleanliness		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	55. Physical facilities installed, maintained & clean	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
41. Wiping cloths; properly used & stored		<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"/>
42. Washing fruits & vegetables		<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"/>

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).

B. Murphy
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No SIS on Site

Follow Up Required: Y Follow Up Date: 10/06/2022

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Supervision

PIC Present / Knowledgeable / Duties

1 2-101.11 (A) Assignment of Responsibility - Establishment -

Pf PIC not available on site with ServeSafe training Code: *The permit holder shall be the PIC or shall designate a PIC and shall ensure that a PIC is present at the food establishment during all hours of operation.*

Employee Health

Procedures for Responding to vomiting and diarrheal events

60 FRAM: FC 2-501.11 Clean-up Vomiting & Diarrheal Events - Establishment -

Pf Unable to verify Procedures Code: *A food establishment shall have written 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.*

Preventing Contamination by Hands

Adequate handwashing sinks properly supplied and accessible

10 6-301.12 Hand Drying Provision - Kitchen -

Pf No hand drying towels observed at handsink in kitchen 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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6-301.11 Hand Cleanser Available - Kitchen -

- Pf** No hand soap observed in bathroom *Code: Each handwashing lavatory or group of 2 adjacent lavatories shall be provided with a supply of hand cleaning liquid, powder, or bar soap.*



Protection From Contamination

Food separated and protected

15

3-304.11 Food Contact with Soiled Items - Establishment -

- Pr** Improper serving utensil used *Code: Food shall only contact surfaces of: equipment and utensils that are cleaned and sanitized; single-service and single-use articles; or linens, such as cloth napkins that are used to line a container for the service of foods AND are replaced each time the container is refilled for a new consumer.*



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15 3-304.11 Food Contact with Soiled Items - Establishment -

Pr Improper serving utensil used and stored Code: Food shall only contact surfaces of: equipment and utensils that are cleaned and sanitized; single-service and single-use articles; or linens, such as cloth napkins that are used to line a container for the service of foods AND are replaced each time the container is refilled for a new consumer.



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

Pr Employee observed utilizing bleach as a sanitizer and not monitoring with test strips 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



Food Temperature Control

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Thermometers provided & accurate

36 4-302.12 (A) Food Temperature Measuring Devices - Establishment -

Pf No thermometer observed for the True refrigerator Code: *Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures.*



Food Identification

Food properly labeled; original container

37 3-602.11 (D) Food Labels - Establishment -

C Food re-portioned must be properly label Code: *Bulk, unpackaged foods such as bakery products and unpackaged foods that are portioned to consumer specification need not be labeled if: (1) A health, nutrient content, or other claim is not made; (2) There are no state or local laws requiring labeling; and (3) The food is manufactured or prepared on the premises of the food establishment or at another food establishment or a food processing plant that is owned by the same person and is regulated by the food regulatory agency that has jurisdiction.*



Prevention of Food Contamination

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Insect, rodents & animals not present

38 6-501.111 (A)(B)(D) Controlling Pests - Establishment -

C Cockroaches observed in kitchen area *Code: The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by: routinely inspecting incoming shipments of food and supplies; routinely inspecting the premises for evidence of pests; and eliminating harborage conditions.*



Utensils, Equipment and Vending

All contact surfaces cleanable, properly designed, constructed & used

47 4-101.19 Nonfood-Contact Surfaces - Establishment -

C Ventilation hoods not recorded cleaned since 2021 *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.*



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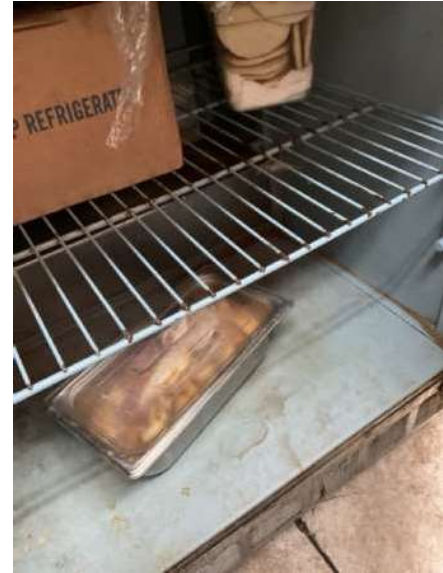
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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

47 4-101.19 Nonfood-Contact Surfaces - Establishment -

- C Delfield reach-in observed with spillage and must be cleaned and sanitized. 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.*



47 4-101.19 Nonfood-Contact Surfaces - Establishment -

- C Vent hoods with excessive grease 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.*



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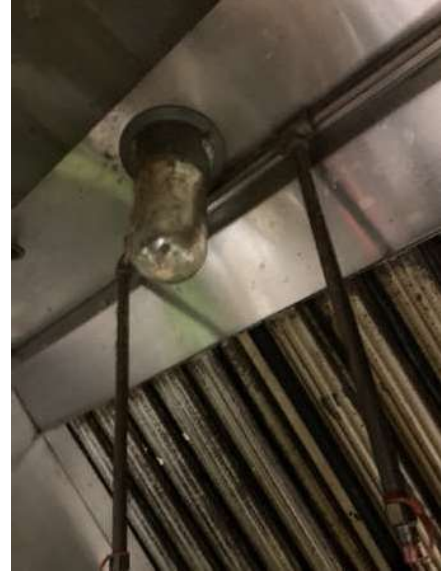
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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

47 4-101.19 Nonfood-Contact Surfaces - Kitchen -

- C Kitchen hood observed with build up of grease. Hood sticker observed not to have been cleaned since 2021
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.



47 4-101.19 Nonfood-Contact Surfaces - Establishment -

- C Food containers being stored on shelving in exterior alley.
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.



Physical Facilities

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Physical Facilities installed, maintained & cleaned

55 6-102.11 Outdoors Surface Characteristics - Establishment -

C Many holes observed on the exterior siding *Code: The outdoor walking and driving areas shall be surfaced with concrete, asphalt, or gravel or other materials that have been effectively treated to minimize dust, facilitate maintenance, and prevent muddy conditions. Exterior surfaces of buildings shall be weather-resistant materials and shall comply with law. Outdoor storage areas for refuse, recyclables, or returnables shall be of materials specified under sections 5-501.11 and 5-501.12.*



Additional Requirement

Violations Related to Good Retail Practices

60 MA 590.011 (C)(3) Food Allergy Awareness Requirements - Training - Establishment -

C Could not verify allergen certificate *Code: Food establishments that cook, prepare, or serve food intended for immediate consumption either on or off the premises shall have on staff a certified food protection manager who has been issued a Massachusetts certificate of allergen awareness training by an allergen awareness training verification program recognized by the Department. The certificate will be valid for 5 years. (b) The certified food protection manager shall: 1. Demonstrate knowledge of major food allergens by posting the Massachusetts food allergen awareness training certificate; and 2. Ensure that employees are properly trained in food allergy awareness as it relates to their assigned duties.*

List 1

IN= In Compliance OUT = Out of Compliance NA = Not Applicable NO= Not Observed

1	Permit up to date and posted?	OUT
2	In compliance with allergen reg-poster?	OUT
3	Written Menus /signs present (allergen)?	IN
4	Food Protection Manager Cert. Posted?	IN

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Repeat Violations Highlighted in Yellow

■	Certified Food Protection Manager's Certificate Posted?	IN
■	Certified in MA Allergy Awareness and Certificate posted?	OUT
■	Staff trained in choke-save for every shift.	NA
■	Ventilation Hood Inspections stickers up to date?	OUT
■	Consumer Advisory Present if needed?	NA
■	Food Employee Reporting Agreement available?	OUT
■	Procedures outlines for vomit/diarreal event?	OUT
■	All grease traps are operational and up to code?	NA

List 2

IN= In Compliance OUT = Out of Compliance NA = Not Applicable NO= Not Observed

■	Conformance with approved procedures	NA
■	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	OUT
■	Product is packaged before dropping below 140° F	NA
■	Conformance with two-stage cooling to 41° F	IN
■	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	IN
■	Labels: product, handling instructions, pack date & ship date	OUT
■	Product held for < 21 days at 34° F	NA
■	Records in compliance and maintained for 6 months	OUT

Temperatures

Area	Equipment	Product	Notes	Temps
Establishment	Flip Top - Milgali	Cheese and avocado		35

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				°F
Kitchen	Reach-In Cooler -	Beef		36 °F
Establishment	Reach-in Freezer -	Shrimp		15 °F
Kitchen	Reach-In Cooler -	Chicken		36 °F

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

Notes

At the time of inspection, no food service manager was on site.
Significant grease build up on both hoods. Cleaning schedule out of date.
Cockroaches observed throughout kitchen. Raid cans noticed. Must have a pest control program.
Employees observed improperly washing and sanitizing equipment. Reach in refrigerators must be cleaned and sanitized.
Many foods unlabeled.