



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

RE-INSPECTION REPORT

R-6

Pollo Royal Restaurant
 18 Irving St.
 Framingham, MA 01702

<u>Re-Inspection ID</u>	<u>Date</u>	<u>Time In/Out</u>	<u>Inspection Type</u>	<u>Client Type</u>	<u>Inspector</u>
6AC93	8/29/23	11:10 AM 1:43 PM	Re-Inspection	Restaurant	M.LeFort
<u>Permit Number</u>	<u>Person In Charge</u>	<u>Original Inspection Date</u>	<u>Original Inspection ID</u>		
BOH180320	Liseth La Cruz	07/13/2023	71E53		

Summary of Violations

Original Inspection

Priority	Priority f	Core	Total	
6	4	7	17	Re-inspection Required

Current Re-inspection

Priority	Priority f	Core	Total	
1	0	0	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.

No sig due to covid

Manager Signature

M. LeFort

Inspector Signature

Pollo Royal Restaurant
18 Irving St.
Framingham, MA 01702

Re-Inspection ID
6AC93

Date
8/29/23

Time In/Out
11:10 AM
1:43 PM

Inspector
M.LeFort

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 ----- Observed food debris inside hand washing sink located next to cook line. - 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 5-205.11 Using a Handwashing Sink ----- Observed hand washing sink being blocked by laundry linen basket. - 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.



Pollo Royal Restaurant
18 Irving St.
Framingham, MA 01702

Re-Inspection ID
6AC93

Date
8/29/23

Time In/Out
11:10 AM
1:43 PM

Inspector
M.LeFort

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

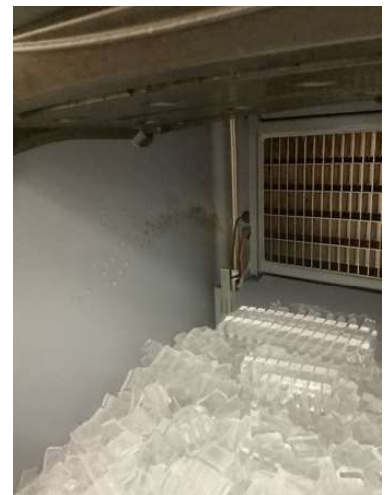
97 97 Corrected - Kitchen -

---- The Original Violation Code was 6-301.20 Disposable Towels, Waste Receptacle ----- Observed no waste receptacle for hand washing sink located next to 3 bay sink. - A handwashing sink or group of adjacent handwashing sinks that is provided with disposable towels shall be provided with a waste receptacle.



97 97 Corrected - Kitchen -

---- The Original Violation Code was 4-602.11 (A) Food-Contact Surfaces and Utensils ----- Observed mold like debris inside ice machine. - Equipment food-contact surfaces and utensils shall be cleaned: before each use with a different type of raw animal food such as beef, fish, lamb, pork, or poultry; each time there is a change from working with raw foods to working with RTE foods; between uses with raw fruits and vegetables and with TCS food; before using or storing a food temperature measuring device; and any time during the operation when contamination may have occurred.



Pollo Royal Restaurant
18 Irving St.
Framingham, MA 01702

Re-Inspection ID
6AC93

Date
8/29/23

Time In/Out
11:10 AM
1:43 PM

Inspector
M.LeFort

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Kitchen -

---- The Original Violation Code was 7-201.11 Storage Separation
----- Observed red sanitizer bucket stored on food prep table next to chicken breader. - Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single use articles by: (A) Separating the poisonous or toxic materials by spacing or partitioning; and (B) Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles.



97 97 Corrected - Kitchen -

---- The Original Violation Code was 3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep ----- Observed no date marking inside reach in 3 door refrigerator. - 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.



Pollo Royal Restaurant
18 Irving St.
Framingham, MA 01702

Re-Inspection ID
6AC93

Date
8/29/23

Time In/Out
11:10 AM
1:43 PM

Inspector
M.LeFort

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

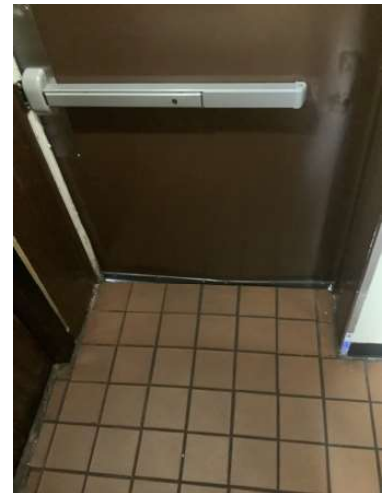
97 97 Corrected - Kitchen -

---- The Original Violation Code was 6-501.111 (A)(B)(D) Controlling Pests ----- Observed multiple flies located at dry spice rack. Rotting fruit observed on racks. - 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.



97 97 Corrected - Kitchen -

---- The Original Violation Code was 6-202.15 (A) Outer Openings, Protected ----- Observed multiple gaps at base of door. Outside light observed coming through door. Door located in back of establishment. - Outer openings of a food establishment shall be protected against the entry of insects and rodents by: filling or closing holes and other gaps along floors, walls, and ceilings; closed, tight-fitting windows; and solid, self-closing, tight fitting doors.



Pollo Royal Restaurant
18 Irving St.
Framingham, MA 01702

Re-Inspection ID
6AC93

Date
8/29/23

Time In/Out
11:10 AM
1:43 PM

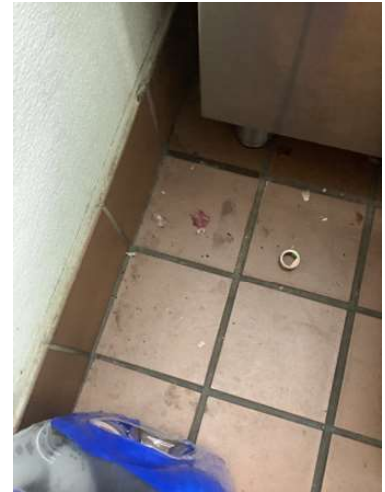
Inspector
M.LeFort

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Kitchen -

---- The Original Violation Code was 6-501.111 (A)(B)(D) Controlling Pests ----- Observed rodent droppings underneath rolling cart container storing onions. - 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.



97 97 Corrected - Kitchen -

---- The Original Violation Code was 4-501.114 (A)-(C) Chem.San. Temp./pH/Concentr./Hard. ----- Observed sanitizer concentration for 3-bay sink at 10ppm. - 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.

RE-INSPECTION REPORT

R-6

Page Number

7

Pollo Royal Restaurant
18 Irving St.
Framingham, MA 01702

Re-Inspection ID
6AC93

Date
8/29/23

Time In/Out
11:10 AM
1:43 PM

Inspector
M.LeFort

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Kitchen -

---- The Original Violation Code was 2-301.14 When to Wash ----- Observed no employees washing hands during time of Inspection. - 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.

97 97 Corrected - Kitchen -

---- The Original Violation Code was FRAM: MA 590.011 (A) Anti-Choking Procedures ----- Observed no employee on site that was Choke Save Certified. - 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.

97 97 Corrected - Kitchen -

---- The Original Violation Code was 4-601.11 (A) Equip, Food-Contact Surfaces ----- Observed food debris build up for base of can opener. Ensure to not store waste receptacles directly underneath can opener. - Equipment food-contact surfaces and utensils shall be clean to sight and touch.



RE-INSPECTION REPORT

R-6

Page Number

8

Pollo Royal Restaurant
18 Irving St.
Framingham, MA 01702

Re-Inspection ID
6AC93

Date
8/29/23

Time In/Out
11:10 AM
1:43 PM

Inspector
M.LeFort

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Kitchen -

---- The Original Violation Code was 2-102.12 (A) Certified Food Protection Manager ----- Observed no Certified Food Protection Manager employee on site during the Inspection. - At least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.

97 97 Corrected - Kitchen -

---- The Original Violation Code was MA 590.011 (C)(3) Food Allergy Awareness Requirements - Training ----- Observed no employee on site that was certified in Allergen Awareness. - 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.

97 97 Corrected - Kitchen -

---- The Original Violation Code was 3-501.16 (A)(2) (B) Proper Cold Holding Temps. ----- Observed multiple food items being stored inside 3-door reach in refrigerator above 41°F. - 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.

Employee Health

Management, food employee and conditional employee; knowledge,

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

Pr Observed no Written Employee Health Policy on site. *Code: All food establishments shall maintain a written employee health policy that is maintained and accessible at the food establishments at all times.*

RE-INSPECTION REPORT

R-6

Page Number

9

Pollo Royal Restaurant
18 Irving St.
Framingham, MA 01702

Re-Inspection ID
6AC93

Date
8/29/23

Time In/Out
11:10 AM
1:43 PM

Inspector
M.LeFort

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Temperatures

Area	Equipment	Product	Notes	Temps
Kitchen	3 Door Reach In	Lettuce	Prep	45.9 °F
Kitchen	3 Door Reach In	Chicken		40.1 °F
Kitchen	3 Door Reach In	Chicken #2		40.9 °F

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

Notes

Framingham Public Health Department: 508-532-5470

RE-INSPECTION REPORT

R-6

Page Number

10

Pollo Royal Restaurant
18 Irving St.
Framingham, MA 01702

Re-Inspection ID
6AC93

Date
8/29/23

Time In/Out
11:10 AM
1:43 PM

Inspector
M.LeFort

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

PIC stated they will have Written Employee Health Policy on site at all times. Current Written Employee Health policies are located at a different Pollo Royal location.

Ended 11:30am.