



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

RE-INSPECTION REPORT

R-6

Star House Chinese Restaurant
595 Waverly St.
Framingham, MA 01702

Re-Inspection ID	Date	Time In/Out	Inspection Type	Client Type	Inspector
B31CA	6/22/22	11:04 AM 11:18 AM	Re-Inspection	Restaurant	D. Kwok
Permit Number	Person In Charge	Original Inspection Date	Original Inspection ID		
BOH150718	Yan Chen	6/8/2022	024D9		

Summary of Violations

Original Inspection

Priority	Priority f	Core	Total	
5	3	5	13	Re-inspection Required

Current Re-inspection

Priority	Priority f	Core	Total	
1	2	0	3	3 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

RE-INSPECTION REPORT

R-6

Page Number

2

Star House Chinese Restaurant
595 Waverly St.
Framingham, MA 01702

Re-Inspection ID
B31CA

Date
6/22/22

Time In/Out
11:04 AM
11:18 AM

Inspector
D. Kwok

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Establishment -

---- The Original Violation Code was 3-304.12 In-Use Utensils/Between-Use Storage ----- A number of in-use utensils were observed being stored improperly. A knife was observed wedged between a prep table and side of equipment on cookline, handle of scoops were observed inside food product in dry storage bins, scoops were observed in standing water at 70°F, and some handles in dry storage bins were observed without handles. Store in-use utensils properly and ensure scoops have handles. - 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 3-302.11 (A)(1) Raw Animal Foods Separated from RTE ----- Cooked shrimp was observed being stored in a box previously used to hold raw chicken. Do not reuse boxes for storage which raw chicken was delivered in. Train staff on preventing cross contamination between raw animal food items and ready to eat food items. - Food shall be protected from cross-contamination by: (1) Separating raw animal foods during storage preparation, holding and display from: (a) Raw RTE food including other raw animal food such as fish for sushi or molluscan shellfish or other raw RTE food such as fruits and vegetables, and (b) cooked RTE food.

RE-INSPECTION REPORT

R-6

Page Number

3

Star House Chinese Restaurant
595 Waverly St.
Framingham, MA 01702

Re-Inspection ID
B31CA

Date
6/22/22

Time In/Out
11:04 AM
11:18 AM

Inspector
D. Kwok

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Kitchen -

---- The Original Violation Code was 4-702.11 Frequency-Before Use After Cleaning ----- An employee was observed washing then rinsing a food storage container, however, did not sanitize it. Cleaning is always a three step process; wash, rinse, then sanitize. Provide training to staff. - Utensils and food contact surfaces of equipment shall be sanitized before use and after cleaning.

97 97 Corrected - Kitchen -

---- The Original Violation Code was 3-501.16 (A)(2) (B) Proper Cold Holding Temps. ----- The temperature of the Cut lettuce, bean sprouts, and cooked noodles ranged from 60- 70 degrees. These food items were being held out at room temperature near cookline. Pic stated they are held there for access during their lunch period. Employees placed food items back under refrigeration. Do not store TCS food items out at room temperature. Maintain TCS food items 41°F or below when cold holding. - 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.

97 97 Corrected - Establishment -

---- The Original Violation Code was 4-601.11 (A) Equip, Food-Contact Surfaces ----- A number of food contact surfaces (food storage bins, cookline equipment, etc.) were observed with visible food debris on them and stored with clean equipment. Ensure employees are properly cleaning equipment. - Equipment food-contact surfaces and utensils shall be clean to sight and touch.

RE-INSPECTION REPORT

R-6

Page Number

4

Star House Chinese Restaurant
595 Waverly St.
Framingham, MA 01702

Re-Inspection ID
B31CA

Date
6/22/22

Time In/Out
11:04 AM
11:18 AM

Inspector
D. Kwok

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Establishment -

---- The Original Violation Code was 3-501.13 (A)-(D) Thawing -----
Two boxes of shrimp were observed thawing in standing water at the 3-bay sink. Train staff on proper thawing methods. - 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 specified under paragraphs 3-401.11(A) or (B) or section 3-401.12, or (2) Thawed in a microwave oven and immediately transferred to

97 97 Corrected - Establishment -

---- The Original Violation Code was 4-101.11 (B)-(E) Characteristics -----
Establishment is using boxes to store some food items. Cut cooked pork was observed being stored inside a box. Do not reuse boxes as food containers. Use approved food contact surfaces that are durable, cleanable and non absorbent. - Materials that are used in the construction of utensils and food-contact surfaces of equipment under normal use conditions shall be: durable, corrosion-resistant, and nonabsorbent; sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.

Star House Chinese Restaurant
595 Waverly St.
Framingham, MA 01702

Re-Inspection ID
B31CA

Date
6/22/22

Time In/Out
11:04 AM
11:18 AM

Inspector
D. Kwok

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Kitchen -

---- The Original Violation Code was 4-601.11 (B) Non- Food Contact Surfaces and Utensils Clean ----- Non food contact surfaces of rice cooker was observed dirty. Clean rice cooker. - The food contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.

97 97 Corrected - Establishment -

---- The Original Violation Code was 6-501.12 Cleaning. Frequency/Restrictions ----- Walls and floors in kitchen and storage areas were observed dirty. Clean physical facilities. - 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.

Employee Health

Procedures for Responding to vomiting and diarrheal events

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

Pf Pic showed inspector Kwok his bodily fluid clean up procedure. The package pic handed inspector Kwok only had directions to use absorbent towels which were inside the package. There was not a cleaning and disinfecting protocol on this clean up procedure. Provide an adequate written bodily fluid clean up procedure. Inspector Kwok will send pic a template. *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.*

Protection From Contamination

Star House Chinese Restaurant
 595 Waverly St.
 Framingham, MA 01702

Re-Inspection ID
 B31CA

Date
 6/22/22

Time In/Out
 11:04 AM
 11:18 AM

Inspector
 D. Kwok

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Food-contact surfaces, cleaned & sanitized

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

Pr Concentration of chlorine sanitizer in dish machine was observed too low (0ppm). Pic tried to prime the dish machine, however, concentration did not increase. Pic stated he will call his dish machine company. Do not use dish machine until chlorine at a proper range is achieved. *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

Date marking and disposition

23 3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep - Establishment -

Pf A date marking system was not observed. Implement a date marking system for food items prepared and held over 24 hours. *Code: 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.*

RE-INSPECTION REPORT

R-6

Page Number

7

Star House Chinese Restaurant
595 Waverly St.
Framingham, MA 01702

Re-Inspection ID
B31CA

Date
6/22/22

Time In/Out
11:04 AM
11:18 AM

Inspector
D. Kwok

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Temperatures

Area	Equipment	Product	Notes	Temps
------	-----------	---------	-------	-------

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

Notes