



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
F908D	7/7/22	11:06 AM 11:10 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

Current Re-inspection

Priority	Priority f	Core	Total
			0
			Verified Corrected

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

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Inspector
D. Kwok

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97

97 Corrected - Kitchen -

---- The Original Violation Code was 4-501.114 (A)-(C) Chem.San. Temp./pH/Concentr./Hard. -----
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. - 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.

97

97 Corrected - Establishment -

---- The Original Violation Code was 3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep -----
A date marking system was not observed. Implement a date marking system for food items prepared and held over 24 hours. - 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 Corrected - Establishment -

---- The Original Violation Code was FRAM: FC 2-501.11 Clean-up Vomiting & Diarrheal Events ----- 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. - 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.

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Temperatures

Area	Equipment	Product	Notes	Temps
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Temperatures in **RED** identify items in the temperature danger zone. See the report notes for specific details.

Notes