

# FOOD ESTABLISHMENT INSPECTION REPORT

Tango Pizza  
51 Hollis St.  
Framingham, MA 01702

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector
CC173	7/12/21	11:37 AM 12:15 PM	Routine	Restaurant	A.DiPersio
Permit Number	Risk	Variance	Priority	Pf	Core Repeat
BOH150426	2		1	2	1 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	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"/>					15. Food separated and protected	<input checked="" type="checkbox"/>				
2. Certified Food Protection Manager	<input checked="" type="checkbox"/>					16. Food-contact surfaces; cleaned & sanitized		<input checked="" type="checkbox"/>			
Employee Health						Time/Temperature Control for Safety					
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	<input checked="" type="checkbox"/>					17. Proper disposition of returned, previously served, reconditioned & unsafe foods	<input checked="" type="checkbox"/>				
4. Proper use of restriction and exclusion	<input checked="" type="checkbox"/>					18. Proper cooking time & temperatures	<input checked="" type="checkbox"/>				
5. Procedures for responding to vomiting and diarrheal events	<input checked="" type="checkbox"/>					19. Proper reheating procedures for hot holding			<input checked="" type="checkbox"/>		
Good Hygienic Practices						Consumer Advisory					
6. Proper eating, tasting, drinking, or tobacco use	<input checked="" type="checkbox"/>					20. Proper cooling time and temperature			<input checked="" type="checkbox"/>		
7. No discharge from eyes, nose, and mouth	<input checked="" type="checkbox"/>					21. Proper hot holding temperatures	<input checked="" type="checkbox"/>				
Preventing Contamination by Hands						Highly Susceptible Populations					
8. Hands clean & properly washed					1	22. Proper cold holding temperatures	<input checked="" type="checkbox"/>				
9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	<input checked="" type="checkbox"/>					23. Proper date marking and disposition			<input checked="" type="checkbox"/>		
10. Adequate handwashing sinks supplied and accessible	<input checked="" type="checkbox"/>					24. Time as a Public Health Control; procedures & records			<input checked="" type="checkbox"/>		
Approved Source						Food/Color Additives and Toxic Substances					
11. Food obtained from approved source	<input checked="" type="checkbox"/>					25. Consumer advisory provided for raw/undercooked food	<input checked="" type="checkbox"/>				
12. Food received at proper temperature					<input checked="" type="checkbox"/>	26. Pasteurized foods used; prohibited foods not offered			<input checked="" type="checkbox"/>		
13. Food in good condition, safe & unadulterated	<input checked="" type="checkbox"/>					27. Food additives: approved & properly used			<input checked="" type="checkbox"/>		
14. Required records available: shellstock tags, parasite destruction,					<input checked="" type="checkbox"/>	28. Toxic substances properly identified, stored & used	<input checked="" type="checkbox"/>				
Repeat Violations Highlighted in Yellow						Conformance with Approved Procedures					
						29. Compliance with variance/specialized process/HACCP			<input checked="" 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 checked="" type="checkbox"/>	43. In-use utensils: properly stored					
31. Water & ice from approved source						44. Utensils, equip. & linens: property stored, dried & handled					
32. Variance obtained for specialized processing methods					<input checked="" type="checkbox"/>	45. Single-use/single-service articles: properly stored & used					
Food Temperature Control						Utensils, Equipment and Vending					
33. Proper cooling methods used; adequate equip. for temp. control					<input checked="" type="checkbox"/>	46. Gloves used properly					
34. Plant food properly cooked for hot holding						47. All contact surfaces cleanable, properly designed, constructed, & used					
35. Approved thawing methods used						48. Warewashing facilities: installed, maintained & used; test strips					
36. Thermometers provided & accurate						49. Non-food contact surfaces clean					
Food Identification						Physical Facilities					
37. Food properly labeled; original container						50. Hot & cold water available; adequate pressure					
38. Insects, rodents & animals not present					2	51. Plumbing installed; proper backflow devices					
39. Contamination prevented in prep, storage & display						52. Sewage & waste water properly disposed					
40. Personal cleanliness						53. Toilet facilities: properly constructed, supplied, & cleaned					
41. Wiping cloths; properly used & stored						54. Garbage & refuse properly disposed; facilities maintained					
42. Washing fruits & vegetables						55. Physical facilities installed, maintained & clean					
						56. Adequate ventilation & lighting; designated areas use					
						60. 105 CMR 590 violations / local regulations		<input checked="" 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

Wellington Lopes - Expires  
Certificate #:

Follow Up Required:  Y Follow Up Date: \_\_\_\_\_

## Preventing Contamination by Hands

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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Hands clean and properly washed

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

- Pr** Observed employee not properly wash hands after performing activities and then food preparation. *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.*

## Protection From Contamination

### Food-contact surfaces, cleaned & sanitized

#### 16 **4-601.11 (A) Equip, Food-Contact Surfaces - Rear prep area -**

- Pf** Observed dough mixer with food residue and unclean during time of inspection. *Code: Equipment food-contact surfaces and utensils shall be clean to sight and touch.*



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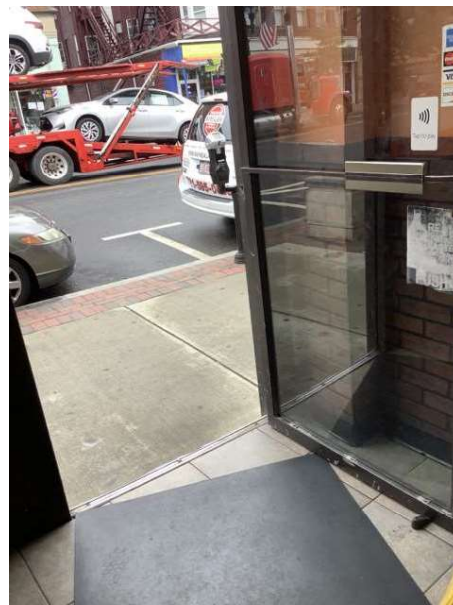
**Insect, rodents & animals not present**

**38 6-501.111 (C) Controlling Pests - Establishment -**

**Pf** Observed several flies around establishment during time of inspection. *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 using methods, if pests are found, such as trapping devices or other means of pest control, such as pesticides, must be used according to law and manufacture's instructions.*

**38 6-202.15 (D) Outer Openings. Protected - Front entrance -**

**COS C** Observed front entrance propped open during time of inspection. COS PIC closed the door *Code: If the windows or doors of a food establishment, or of a larger structure within which a food establishment is located, are kept open for ventilation or other purposes or a temporary food establishment is not provided with windows and doors as specified under paragraph (A) of this section, the openings shall be protected against the entry of insects and rodents by: (1) 16 mesh to 25.4 mm (16 mesh to 1 inch) screens; (2) Properly designed and installed air curtains to control flying insects; or (3) Other effective means.*



List 1

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

- IN Permit up to date and posted?
- IN 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.

## FOOD SAFETY INSPECTION REPORT

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## Inspection Report (Continued)

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Ventilation Hood Inspections stickers up to date?

IN

Consumer Advisory Present if needed?

IN

Food Employee Reporting Agreement available?

IN

Procedures outlines for vomit/diarrhea 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

NA

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

## Temperatures

Area	Equipment	Product	Notes	Temps
Front prep area	Flip-top/Pizza Station	Pepperoni		39.7 °F
Front prep area	Flip-top/Pizza Station	Salami		41 °F
Front prep area	Food warmer	Cooked chicken		? °F
Front prep area	Flip-top/Pizza Station	Meatballs		38.7 °F

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Front prep area	Flip-top/Pizza Station	Sliced tomato	38.7 °F
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Temperatures in RED identify items in the temperature danger zone. See the report notes for specific details.

## Notes

Observed all food containers properly labeled.