



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

# RE-INSPECTION REPORT

R-6

Terra Brasili's Restaurant  
264 Waverly 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>
88CF1	3/23/23	11:00 AM 11:40 AM	Re-Inspection	Restaurant	M.Mendez
<u>Permit Number</u>	<u>Person In Charge</u>	<u>Original Inspection Date</u>	<u>Original Inspection ID</u>		
BOH150438	Daniel Viana	03/01/2023	3DF07		

## Summary of Violations

### Original Inspection

Priority	Priority f	Core	Total	
<b>3</b>	<b>1</b>	<b>9</b>	<b>13</b>	Re-inspection Required

### Current Re-inspection

Priority	Priority f	Core	Total	
<b>1</b>	<b>1</b>	<b>2</b>	<b>4</b>	<b>4</b> <b>Uncorrected</b>

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.

Manager Signature

Inspector Signature

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M.Mendez

**Re- Inspection Report (Continued)**

Repeat Violations Highlighted in Yellow

**97 97 Corrected - Front of House -**

---- The Original Violation Code was 3-302.12 Food Storage Containers Identified/Common Name ----- A squeeze bottle of an unknown liquid was observed stored under the front hot holding name. Ensure containers are labeled with the common name of the liquid. - Except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food.



**97 97 Corrected - Kitchen -**

---- The Original Violation Code was 4-501.11 Good Repair and Proper Adjustment ----- Parts of the ice machine door was observed with a crack in it covered by tape. - Equipment shall be maintained in a state of repair and condition that meets FDA requirements. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturers specifications. Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.



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Re- Inspection Report (Continued)

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97 97 Corrected - Kitchen -

---- The Original Violation Code was 3-304.12 In-Use Utensils/Between-Use Storage ----- Observed bowls without a handle stored inside a few food containers. Scoops with handles shall be used and kept above food product. - 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 - Kitchen -

---- The Original Violation Code was 4-101.19 Nonfood-Contact Surfaces ----- Observed multiple storage racks in the walk-in cooler starting to rust, peel, and chip, and are not longer easily cleanable. - 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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**97 97 Corrected - Kitchen -**

---- The Original Violation Code was 6-501.12 Cleaning. Frequency/Restrictions ----- Observed dust accumulating on the walk-in cooler fan covers and surrounding area. Ensure this general area is cleaned frequently to prevent build up. - 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.



**97 97 Corrected - Kitchen -**

---- The Original Violation Code was 3-302.12 Food Storage Containers Identified/Common Name ----- Observed containers of miscellaneous food items/ seasonings not labeled with the common name. Inspector was unable to identify the product. - Except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food.



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**97 97 Corrected - Kitchen -**

---- The Original Violation Code was 3-304.11 Food Contact with Soiled Items ----- Observed frozen cuts of meat stored on sheet pans. The sheet pans were stacked on top of each other and the meat was rubbing on the non-food contact surface shelving. Do not stack food product this high and ensure it is properly covered. - 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.



**97 97 Corrected - Establishment -**

---- The Original Violation Code was 2-301.14 When to Wash ----- Observed staff changing tasks and not washing their hands when required. A hand washing poster will be emailed to the establishment in multiple languages. Retrain staff on proper hand wash frequency. - 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.



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**97 97 Corrected - Kitchen -**

---- The Original Violation Code was 3-501.13 (A)-(D) Thawing ----- During discussion with the cook, some frozen foods are thawed out under hot water for about 40 minutes, and then cooked. Foods being defrosted should be done so in accordance with the code section below. - 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 conventional cooking equipment, with no interruption in the process; or (D) Using any procedure if a portion of frozen RTE food is thawed and prepared for immediate service in response to an individual consumer's order.

**Time / Temperature Control for Safety**

**Cold Holding Temperature**

**22 3-501.16 (A)(2) (B) Proper Cold Holding Temps. - Front of House -**

**Pr** Observed multiple food items in the buffet cold holding section above 41°F. The foods were being replenished quickly and being prepared in the back of house. Although food is being sold quickly, ensure product temperature is maintained. Suggest keeping the ice bath underneath a little bit higher so it covers the sides of containers. *Code: 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.*

**Food Temperature Control**

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### Proper cooling methods used; adequate equipment for temp. control

#### 33 3-501.15 (A) Cooling Methods - Kitchen -

- Pf** Observed covered containers of food cooling down on top of each other in the walk-in cooler. Foods that are in the cooling phase should not be stacked directly on top of each other and shouldn't be fully covered. *Code: Cooling shall be accomplished in accordance with the time and temperature criteria specified under section 3-501-14 by using one or more of the following based on the type of food being cooked: placing the food in shallow pans; separating the food into smaller or thinner portions; using rapid cooling equipment; stirring the food in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient or other effective methods.*



## Prevention of Food Contamination

### Cont. prevented during food prep., storage & display

#### 39 3-305.12 Food Storage Prohibited Areas - Basement -

- C** Observed food, dry goods, paper products, etc. stored under unshielded sewer lines in the basement. *Code: Food may not be stored: in locker rooms; in toilet rooms; in dressing rooms; in garbage rooms; in mechanical rooms; under sewer lines that are not shielded to intercept potential drips; under leaking water lines, including water leaking automatic fire sprinkler heads, or under lines on which water has condensed; under open stairwells; or under other sources of contamination.*



## Compliance and Enforcement

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**PERMIT TO OPERATE**

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**8-304.11 (K) Responsibilities of the Permit Holder - Establishment -**

**C** Observed no sign or placard posted notifying customers that a copy of the most recent inspection report is available upon request. *Code: Upon acceptance of the permit issued by the RA, the permit holder in order to retain the permit shall notify customers that a copy of the most recent establishment inspection report is available upon request by posting a sign or placard in a location in the food establishment that is conspicuous to customers or by another method acceptable to the RA.*

**Temperatures**

Area	Equipment	Product	Notes	Temps



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Front of House	Cold Food Well	Broccoli		41 °F
Front of House	Cold Food Well	Diced tomatoes	Cooling	49 °F
Front of House	Cold Food Well	Watermelon		37 °F
Kitchen	Walk-in Cooler	Spaghetti		46.9 °F
Kitchen	Walk-in Cooler	Chicken salad		41 °F
Kitchen	Walk-in Cooler	Diced tomatoes	Cooling	48 °F
Kitchen	Walk-in Cooler	Shredded chicken		41 °F
Front of House	Cold Food Well	Cut tomatoes		36 °F

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

## Notes

General improvements were observed throughout the establishment.

General comments:

-spaghetti was observed in the walk-in cooler around 47°F. This pasta was cooked yesterday and has been in the cooler ever since. The pasta was not cooled down properly and was voluntarily discarded.

-many items in the basement have been relocated so that it is not stored under sewer lines. Some items still remain under them, but the establishment is expected to have some of the lines shielded next week.