



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

# RE-INSPECTION REPORT

R-6

Terra Brasili's Restaurant

Re-Inspection ID	Date	Time In/Out	Inspection Type	Client Type	Inspector
28511	8/23/23	1:47 PM 2:17 PM	Re-Inspection	Restaurant	B.Oram

94 Union Ave.  
 Framingham, MA 01702

Permit Number	Person In Charge	Original Inspection Date	Original Inspection ID
BOH150488	Gabe	07/26/2023	DEF23

## Summary of Violations

### Original Inspection

Priority	Priority f	Core	Total	
<b>4</b>	<b>5</b>	<b>7</b>	<b>16</b>	Re-inspection Required

### Current Re-inspection

Priority	Priority f	Core	Total	
<b>0</b>	<b>0</b>	<b>1</b>	<b>1</b>	<b>1</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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## 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 employee filling container in hand sink . - 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.

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### 97 97 Corrected - Front of House -

---- The Original Violation Code was MA 590.011 (C)(2) Allergy Awareness Regulations - Menu ----- While an allergen statement was present it lacked the specific wordage required. The statement shall read "before placing your order please inform your server if a person in your party has a food allergy." - Food establishments that cook, prepare, or serve food intended for immediate consumption either on or off the premises shall include on all printed menus and menu boards a clear and conspicuous notice requesting a customer to inform the server before placing an order, about the customer's allergy to a major food allergen. The notice shall state: Before placing your order, please inform your server if a person in your party has a food allergy.

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### 97 97 Corrected - Front of House -

---- The Original Violation Code was 3-302.12 Food Storage Containers Identified/Common Name ----- Observed an unlabeled squeeze bottle underneath the steam table. Unable to identify what was in it. - 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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**Re- Inspection Report (Continued)**

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**97 97 Corrected - Kitchen -**

---- The Original Violation Code was 3-304.14 (A)-(E) Wiping Cloths, Use Limitation ----- Observed a wet wiping cloth on the prep table. Ensure cloths are kept in a sanitizing solution. - Cloths in-use for wiping food spills from tableware and carry-out containers that occur as food is being served shall be maintained dry and used for no other purpose. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution and laundered daily. Cloths in-use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes. Dry wiping cloths and the chemical sanitizing solutions in which wet wiping cloths are held between uses shall be free of food debris and visible soil. Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service, or single-use articles.



**97 97 Corrected - Kitchen -**

---- The Original Violation Code was 4-501.114 (A)-(C) Chem.San. Temp./pH/Concentr./Hard. ----- Observed one sanitizer bucket around 0 ppm. Another above 200 ppm chlorine. Sanitizer spray bottle above 200 ppm chlorine. - 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.

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**97 97 Corrected - Kitchen -**

---- The Original Violation Code was 6-501.12 Cleaning. Frequency/Restrictions ----- Observed mold-like substance growing on the wall next to the 3 compartment sink. Ensure this is not cleaned during active food prep times. - 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 7-102.11 Common Name (Poisonous or Toxic Materials) ----- Observed chemical spray bottle not labeled. - Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.



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**97 97 Corrected - Prep -**

---- The Original Violation Code was 3-307.11 Miscellaneous Sources ----- Observed the fan in the prep room covered in dust and other miscellaneous debris. - Food shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 - 3-306.



**97 97 Corrected - Prep -**

---- The Original Violation Code was 4-601.11 (A) Equip, Food-Contact Surfaces ----- Observed old food debris on vegetable dicer. - Equipment food-contact surfaces and utensils shall be clean to sight and touch.



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**97 Corrected - Establishment -**

---- The Original Violation Code was 3-302.11 (A)(2) Raw Animal Foods Separated from each other ----- Observed raw chicken stored over raw beef in walk-in cooler. - Foods shall be protected from cross contamination by: Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork and poultry during storage, preparation, holding, and display by: (a) Using separate equipment for each type, or (b) Arranging each type of food in equipment so that cross contamination of one type with another is prevented and (c) preparing each type of food at different times or in separate areas.



97

**97 Corrected - Establishment -**

---- The Original Violation Code was 3-501.15 (A) Cooling Methods ----- Observed multiple food items cooling down in deep covered containers. Some of the containers were stacked on top of each other. - 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.

97

**97 Corrected - Establishment -**

---- The Original Violation Code was 3-501.14 (A) Cooling Cooked Foods ----- Observed a large container of cooked shredded chicken, fettuccine, and quinoa stored at a temperature above 41\* F. These food items were cooked the day before and had not finished cooling down within the allotted time frame. Food items were voluntarily discarded. - Cooked TCS foods shall be cooled within 2 hours from 135°F to 70°F and within a total of 6 hours from 135°F to 41°F or less.

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### 97 97 Corrected - Front of House -

---- The Original Violation Code was 3-501.16 (A)(2) (B) Proper Cold Holding Temps. ----- Multiple food items in the cold food wells in the buffet were observed above 41\* F. See temperature chart for details. - 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.

## Physical Facilities

### Plumbing installed; proper backflow devices

### 51 5-205.15 (B) System Maintained/Repair - Prep -

- C** Observed the 2 compartment sink in prep room leaking when used. *Code: A plumbing system shall be maintained in good repair.*

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## Temperatures

Area	Equipment	Product	Notes	Temps
Kitchen	Walk-in Cooler	Fettuccine		39 °F
Kitchen	Walk-in Cooler	Fettuccine #2		41 °F
Kitchen	Walk-in Cooler	Potato	Cooling	67 °F
Front of House	Cold Food Well	Pico		41 °F
Front of House	Cold Food Well	Cut melon		38 °F
Kitchen	Walk-in Cooler	Italian dressing		42 °F
Front of House	Cold Food Well	Potato salad		38 °F

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

## Notes