

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

# FOOD SAFETY INSPECTION REPORT

La Pupusa Loca	I <u>nspection Number</u> 94455	Date 4/1/24	T <u>ime In/Ou</u> t 10:25 AM 10:45 AM	Inspection Type Pre-Opening			Inspector B.Yates
795 Concord St. Framingham, MA 01701	Permit Number BOH210241	Risk 3	Variance	Violation Summa	Priority rv: 0	<u>Pf</u> 0	<u>Core Repeat</u> 0

### **Summary of Violations**

PriorityPriority fCoreTotal0000

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.

**B**.Yates

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Maria Cortez - Expires 1/13/2027 Certificate #: Allergen: 5430965

Framingham Public Health Department: 508-532-5470

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La Pupusa 795 Conco Framingha		Inspection Number 94455	 4/1/24	T <u>ime In/Ou</u> t 10:25 AM 10:45 AM	Inspector B.Yates	
Inspection	Report (continue	d)		Repeat V	iolations Highlighted i	in Yellow
Notes						
No	tes					
88	Notes - Kitchen -					
Ν	No violations observe	d General Notes.				

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La Pupusa Loca	Inspection Number	Date	Time In/Out	Inspector	
795 Concord St.	94455	4/1/24	10:25 AM	B.Yates	
Framingham, MA 01701			10:45 AM		

**Inspection Report (continued)** 

Repeat Violations Highlighted in Yellow

### Temperatures

Area	Equipment	Product	Notes	Temps
Kitchen	Reach-In Cooler	Ambient		41°F
Kitchen	Walk-in Cooler	Ambient		41°F
Kitchen	Dessert cooler	Ambient		41°F
Kitchen	Flip Top	Ambient		41°F

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

#### Notes

Inspection conducted as a pre opening after a fire last year shut down the restaurant. All equipment observed clean and functional.

Framingham Public Health Department: 508-532-5470

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La Pupusa Loca 795 Concord St. Framingham, MA 01701	Inspection Number 94455	 4/1/24	T <u>ime In/Ou</u> t 10:25 AM 10:45 AM	Inspector B.Yates
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PIC will email invoices of equipment that was cleaned by ServePro.