

FOOD ESTABLISHMENT INSPECTION REPORT R-10

Life Cafe at Life Time Fitness
490 Old Conneticut Path
Framingham, MA 01701

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector
7CA70	6/5/24	12:42 PM 1:27 PM	Routine	Restaurant	B.Oram
Permit Number	Risk	Variance	Violation Summary:		Priority
BOH160439	2		1	4	9

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)					
1. PIC present, demonstrates knowledge, and performs duties	1	<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	IN	OUT	NA	NO	COS	17. Proper disposition of returned, previously served, reconditioned & unsafe foods	<input checked="" type="checkbox"/>				
3. Management, food employee and conditional employee knowledge, responsibilities and reporting		<input checked="" type="checkbox"/>				Time/Temperature Control for Safety					
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	IN	OUT	NA	NO	COS	20. Proper cooling time and temperature			<input checked="" type="checkbox"/>		
6. Proper eating, tasting, drinking, or tobacco use		<input checked="" type="checkbox"/>				21. Proper hot holding temperatures			<input checked="" type="checkbox"/>		
7. No discharge from eyes, nose, and mouth		<input checked="" type="checkbox"/>				22. Proper cold holding temperatures			<input checked="" type="checkbox"/>	1	
Preventing Contamination by Hands	IN	OUT	NA	NO	COS	23. Proper date marking and disposition			<input checked="" type="checkbox"/>	2	
8. Hands clean & properly washed		<input checked="" type="checkbox"/>				24. Time as a Public Health Control; procedures & records			<input checked="" type="checkbox"/>		
9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		<input checked="" type="checkbox"/>				Consumer Advisory					
10. Adequate handwashing sinks supplied and accessible	2	<input checked="" type="checkbox"/>				25. Consumer advisory provided for raw/undercooked food			<input checked="" type="checkbox"/>		
Approved Source	IN	OUT	NA	NO	COS	Highly Susceptible Populations					
11. Food obtained from approved source		<input checked="" type="checkbox"/>				26. Pasteurized foods used; prohibited foods not offered			<input checked="" type="checkbox"/>		
12. Food received at proper temperature				<input checked="" type="checkbox"/>		Food/Color Additives and Toxic Substances					
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					
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	IN	OUT	NA	NO	COS	46. Gloves used properly					
33. Proper cooling methods used; adequate equip. for temp. control		<input checked="" type="checkbox"/>				Utensils, Equipment and Vending					
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	IN	OUT	NA	NO	COS	Physical Facilities					
37. Food properly labeled; original container	3	<input checked="" type="checkbox"/>				50. Hot & cold water available; adequate pressure					
Prevention of Food Contamination	IN	OUT	NA	NO	COS	51. Plumbing installed; proper backflow devices					
38. Insects, rodents & animals not present						52. Sewage & waste water properly disposed					
39. Contamination prevented in prep, storage & display	1	<input checked="" type="checkbox"/>				53. Toilet facilities: properly constructed, supplied, & cleaned					
40. Personal cleanliness	1	<input checked="" type="checkbox"/>				54. Garbage & refuse properly disposed; facilities maintained					
41. Wiping cloths; properly used & stored	1	<input checked="" type="checkbox"/>				55. Physical facilities installed, maintained & clean			<input checked="" type="checkbox"/>	1	
42. Washing fruits & vegetables						56. Adequate ventilation & lighting; designated areas use			<input checked="" type="checkbox"/>	1	
						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).

B. Oram

Linda Ledbetter - Expires
Certificate #:

Follow Up Required: Y Follow Up Date: _____

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Supervision

PIC present, demonstrated knowledge & performs duties

1 2-103.11 (K) Duties of Person in Charge - Kitchen -

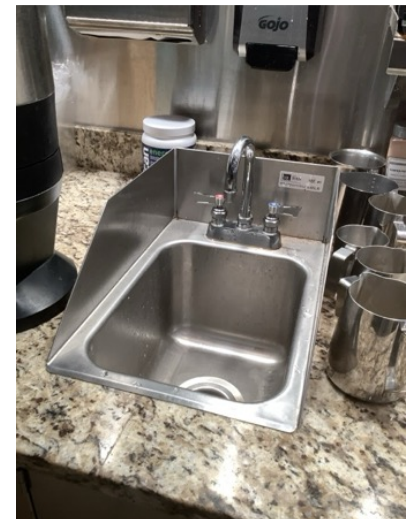
Pf Observed employee working the 3-compartment sink unable to demonstrate proper methods. Employee did not state wash, rinse, sanitize. *Code: The person in charge shall ensure that employees are properly sanitizing cleaned multi-use equipment and utensils before they are reused, through routine monitoring of solution temperature and exposure time for hot water sanitizing, and chemical concentration, pH, temperature, and exposure time for chemical sanitizing.*

Preventing Contamination by Hands

Adequate handwashing sinks properly supplied and accessible

10 5-205.11 Using a Handwashing Sink - Front of House -

Pf Observed utensils stored next to handwashing sink and soap dispenser. Ensure this area is accessible at all times. *Code: 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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10 6-301.20 Disposable Towels, Waste Receptacle - Kitchen -

- C** Observed no waste receptacle for handwashing sink located next to 3-compartment sink. *Code: A handwashing sink or group of adjacent handwashing sinks that is provided with disposable towels shall be provided with a waste receptacle.*



Time / Temperature Control for Safety

Cold Holding Temperature

22 3-501.16 (A)(2) (B) Proper Cold Holding Temps. - Kitchen -

- Pr** Observed multiple cold holding TCS foods being stored at temperatures above 41 degrees F. Ensure that all cold holding TCS foods are stored at temperatures 41 degrees F and below. *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.*

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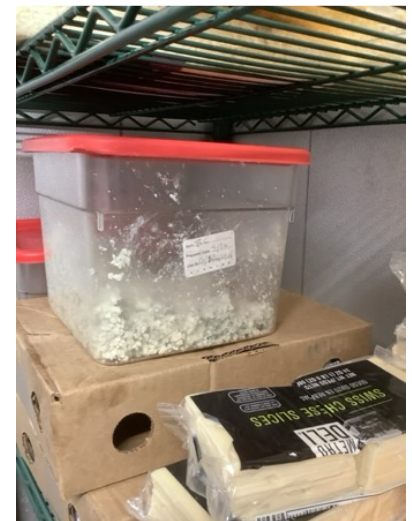
23 3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep - Front of House -

Pf Observed date marking label with incorrect information. Label stated the product was prepared on 6/6/2024. DOI was 6/5/2024. *Code: 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.*



23 3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep - Walk-In Cooler -

Pf Observed food product in-use after past expiration date on its date marking label. PIC stated that the label was incorrect and that the food product was prepared the day before. *Code: 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.*



Food Identification

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Food properly labeled; original container

37 3-302.12 Food Storage Containers Identified/Common Name - Front of House -

- C** Observed food products removed from their original packaging in containers without labels identifying their common name. Ensure all food products removed from their original packaging are identified with their common name. *Code: 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.*



37 3-302.12 Food Storage Containers Identified/Common Name - Kitchen -

- C** Observed squeeze bottle with no label identifying the common name of the liquid inside. Ensure all food products removed from their original packaging are identified with their common name. *Code: 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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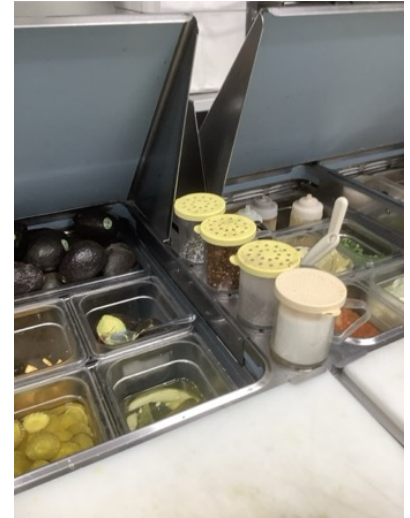
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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

37 3-302.12 Food Storage Containers Identified/Common Name - Kitchen -

- C** Observed condiment shakers with no labels identifying their common name. Ensure all food products removed from their original packaging are identified with their common name. *Code: 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.*



Prevention of Food Contamination

Cont. prevented during food prep., storage & display

39 3-305.11 Food Storage - Walk-In Freezer -

- C** Observed food items stored less than 6 inches off the floor. Ensure all food items are stored above 6 inches to avoid contamination. *Code: Food shall be protected from contamination by storing food: in a clean dry location; where it is not exposed to splash, dust, or other contamination; and at least 6 inches off the floor.*



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40 2-303.11 Jewelry Prohibitions - Kitchen -

- C** Observed food prep employee wearing wrist jewelry. Ensure all food prep employees are not wearing jewelry on their arms or hands to prevent contamination. *Code: Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands.*

41 3-304.14 (A)-(E) Wiping Cloths, Use Limitation - Kitchen -

- C** Observed wet wiping cloth stored on food prep table. In-use wiping cloths must be held in chemical sanitizer between uses. *Code: 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.*



Physical Facilities

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Physical Facilities installed, maintained & cleaned

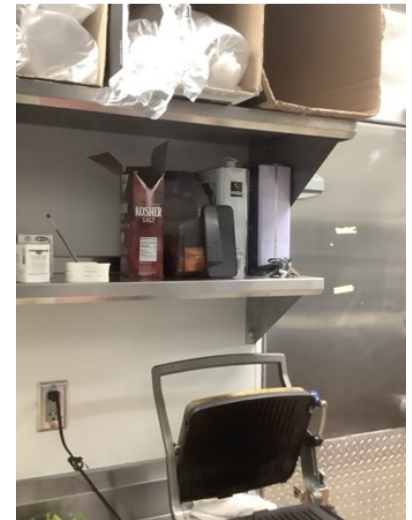
55 6-501.12 Cleaning. Frequency/Restrictions - Front of House -

- C** Observed buildup of food debris and soil in the reach-in cooler.
Code: 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.



56 6-305.11 Dressing Areas/Lockers. Designation - Kitchen -

- C** Observed employee cell phone and keys stored on shelf next to food products. *Code: Dressing rooms or dressing areas shall be designated if employees routinely change their clothes in the establishment. Lockers or other suitable facilities shall be provided for the orderly storage of employee' clothing and other possessions.*



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Temperatures

Area	Equipment	Product	Notes	Temps
Front of House	Cold Food Well	Spinach		42 °F
Kitchen	Flip Top	Chicken		46 °F
Kitchen	Flip Top	Diced Onions		44 °F
Front of House	Cold Food Well	Strawberry Puree		38 °F
Front of House	Reach-In Cooler	Pineapple		32 °F
Kitchen	Flip Top	Lettuce		41 °F
Kitchen	Reach-In Cooler	Carrots		48 °F
Kitchen	Walk-in Cooler	Provolonr		34 °F
Front of House	Cold Food Well	Pineapple		34 °F
Front of House	Reach-In Cooler	Spinach		40 °F
Kitchen	Flip Top	Carrots		46 °F
Kitchen	Reach-In Cooler	Ambient		38 °F

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

Notes

Routine Food Inspection performed by Inspectors Oram, LeFort, Rivera, and Lania.

Inspection began at 12:42 PM and ended around 1:30 PM.

Re-Inspection planned to coincide with the start of Lifetime's camp.

PIC Contact: Mhanson@lt.life

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