



Mazatian Family Restaurant  
1656 Worcester Rd.  
Framingham, MA 01702

Inspection Number  
5CF5C

Date  
4/8/24

Time In/Out  
2:27 PM  
3:06 PM

Inspector  
M.LeFort

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Employee Health

#### Procedures for Responding to vomiting and diarrheal events

##### 5 2-501.11 Clean-up Vomiting & Diarrheal Events - Establishment -

**Pf** PIC was unable to provide procedures for vomit and diarrheal events. *Code: A food establishment shall have procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter.*

##### 60 **FRAM: FC 2-201.11 105 CMR 590.002 (E) - Establishment -**

**Pr** PIC was unable to provide written employee health policy. *Code: All food establishments shall maintain a written employee health policy that is maintained and accessible at the food establishments at all times.*

### Good Hygienic Practices

#### Proper eating, tasting, drinking or tobacco use

##### 6 2-401.11 Eating Drinking or Using Tobacco - Kitchen -

**C** Observed employee beverage being stored underneath food prep table and next to a sanitizer concentration bucket. Ensure to store employee beverages in designated areas to prevent cross contamination. *Code: Except as specified in Paragraph (B) of this section, an employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection can not result. (B) A food employee may drink from a closed beverage container if the container is handled to prevent contamination of: (1) The employee's hands; (2) The container; and (3) Exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles.*



### Preventing Contamination by Hands

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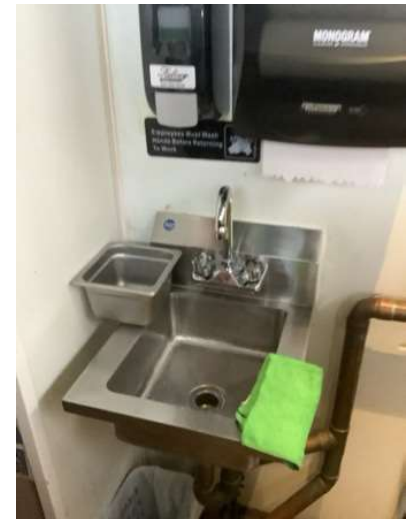
### Hands clean and properly washed

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

**Pr** Observed no employees washing hands during Inspection.    *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.*

**10**      **5-205.11 Using a Handwashing Sink - Bar -**

**Pf** Observed a pan and cloth being stored at hand washing sink located in Bar area. Pan and towel must never be stored on hand washing sinks.    *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.*



# FOOD SAFETY INSPECTION REPORT

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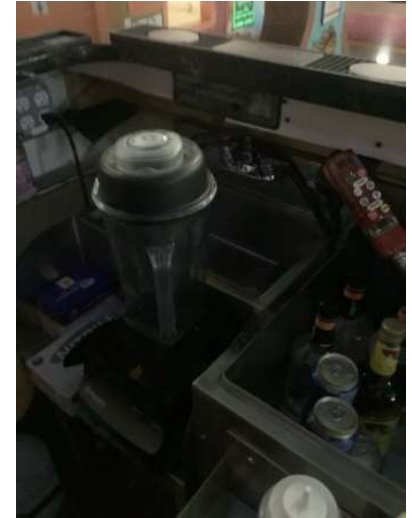
## Inspection Report (Continued)

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### 5-205.11 Using a Handwashing Sink - Bar -

**Pf** Observed hand washing sinks being blocked in Bar area. Handwashing sinks must be easily 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.*



10

### 5-205.11 Using a Handwashing Sink - Service area -

**Pf** Observed a broom and dust pan being stored against hand washing sink in service area. Broom and dust pan must never be stored against hand washing sinks. *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.*

## Protection From Contamination

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### Food Separated and protected

#### 15 **3-302.11 (A)(1) Raw Animal Foods Separated from RTE - Kitchen -**

**Pr** Observed raw shrimp and raw bacon being stored directly next to mushrooms, mixed vegetables and peppers and onions. Raw shrimp and raw bacon must be stored below mushrooms, mixed vegetables and peppers and onions to prevent cross contamination. *Code: Food shall be protected from cross-contamination by: (1) Separating raw animal foods during storage preparation, holding and display from: (a) Raw RTE food including other raw animal food such as fish for sushi or molluscan shellfish or other raw RTE food such as fruits and vegetables, and (b) cooked RTE food.*



#### 15 **3-302.11 (A)(1) Raw Animal Foods Separated from RTE - Kitchen -**

**Pr** Observed raw shrimp and raw bacon being stored above french fries. Raw shrimp and raw bacon must be stored below french fries. *Code: Food shall be protected from cross-contamination by: (1) Separating raw animal foods during storage preparation, holding and display from: (a) Raw RTE food including other raw animal food such as fish for sushi or molluscan shellfish or other raw RTE food such as fruits and vegetables, and (b) cooked RTE food.*





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### 3-302.11 (A)(2) Raw Animal Foods Separated from each other - Kitchen -

- Pr** Observed raw chicken being stored directly next to raw hamburger patties and chorizo. Raw chicken must be stored below raw hamburger patties and chorizo to prevent cross contamination. *Code: 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.*



15

### 3-302.11 (A)(4) Packaged and/or wrapped foods - Kitchen -

- C** Observed multiple containers of food inside refrigerators on cook line not covered. When storing food in containers, containers must be covered at all times. *Code: Food shall be protected from contamination by storing the food in packages, covered containers, or wrappings. This does not apply to (1) Whole, uncut, raw fruits and vegetables and nuts in the shell, that require peeling or hulling before consumption; (2) primal cuts, quarters, or sides of raw meat or slab bacon that are hung on clean, sanitized hooks or placed on clean, sanitized racks; (3) Whole, uncut, processed meats such as country hams, and smoked or cured sausages that are placed on clean, sanitized racks; (4) FOOD being cooled as specified under Subparagraph 3-501.15(B)(2); or shellstock.*



15

### 3-304.15 (A) Gloves, Use Limitation - Kitchen -

- Pr** Observed food prep employee who was wearing gloves cutting raw chicken, perform other tasks with same gloves on contaminating equipment/utensils/food. Ensure food prep employees always take off gloves, properly wash, then put on a new pair of gloves when switching food prep tasks. *Code: If used, single-use gloves shall be used for only one task such as working with RTE or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation.*

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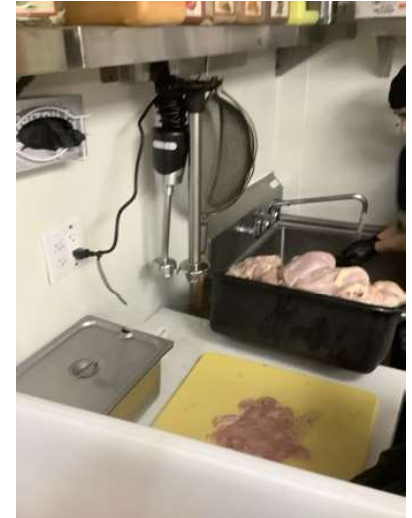
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## Inspection Report (Continued)

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### 15 3-302.11 (A)(2) Raw Animal Foods Separated from each other - Kitchen -

**Pr** Observed immersion blenders being stored inside raw chicken container on food prep table. Employee removed immersion blenders so it wasn't coming in contact with raw chicken. Inspectors informed employee to properly wash immersion blenders before next use since contaminated by raw chicken. Raw chicken was also being prepped over can opener. Inspectors informed employee to properly wash can opener before next use since contaminated by raw chicken. *Code: 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.*



### 15 3-302.11 (A)(1) Raw Animal Foods Separated from RTE - Walk-In Refrigerator -

**Pr** Observed raw beef being stored above/directly next to limes and iceberg lettuce. Raw beef must be stored away from limes and iceberg lettuce. *Code: Food shall be protected from cross-contamination by: (1) Separating raw animal foods during storage preparation, holding and display from: (a) Raw RTE food including other raw animal food such as fish for sushi or molluscan shellfish or other raw RTE food such as fruits and vegetables, and (b) cooked RTE food.*



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### 15 3-302.11 (A)(1) Raw Animal Foods Separated from RTE - Walk-In Freezer -

**Pr** Observed a box of raw hamburger patties being stored above box of RTE desserts. Raw hamburger patties must be stored below RTE desserts. *Code: Food shall be protected from cross-contamination by: (1) Separating raw animal foods during storage preparation, holding and display from: (a) Raw RTE food including other raw animal food such as fish for sushi or molluscan shellfish or other raw RTE food such as fruits and vegetables, and (b) cooked RTE food.*



### 15 3-302.11 (A)(1) Raw Animal Foods Separated from RTE - Walk-In Freezer -

**Pr** Observed raw chicken wings being stored above french fries. Raw chicken wings must be stored below french fries. *Code: Food shall be protected from cross-contamination by: (1) Separating raw animal foods during storage preparation, holding and display from: (a) Raw RTE food including other raw animal food such as fish for sushi or molluscan shellfish or other raw RTE food such as fruits and vegetables, and (b) cooked RTE food.*





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### 15 **3-302.11 (A)(4) Packaged and/or wrapped foods - Walk-In Freezer -**

- C** Observed peppers being stored in a container inside walk in freezer with no cover. Peppers in container must be covered at all times when being stored inside walk in freezer. *Code: Food shall be protected from contamination by storing the food in packages, covered containers, or wrappings. This does not apply to (1) Whole, uncut, raw fruits and vegetables and nuts in the shell, that require peeling or hulling before consumption; (2) primal cuts, quarters, or sides of raw meat or slab bacon that are hung on clean, sanitized hooks or placed on clean, sanitized racks; (3) Whole, uncut, processed meats such as country hams, and smoked or cured sausages that are placed on clean, sanitized racks; (4) FOOD being cooled as specified under Subparagraph 3-501.15(B)(2); or shellstock.*



### 16 **4-702.11 Frequency-Before Use After Cleaning - Warewashing -**

- Pr** Inspector asked PIC to properly demonstrate how to use 3-bay sink. PIC stated Wash, Sanitize, Rinse. Inspector educated the proper use of 3-bay sink is Wash, Rinse then Sanitize. *Code: Utensils and food contact surfaces of equipment shall be sanitized before use and after cleaning.*

## Time / Temperature Control for Safety

### Cold Holding Temperature

### 22 **3-501.16 (A)(2) (B) Proper Cold Holding Temps. - Bar -**

- Pr** Observed ambient temperature of reach in cooler at 68°F. PIC stated they put salsa and milk inside this fridge at 9am this morning. Inspector had PIC discard all these items and to discontinue using this refrigerator until it is properly serviced. *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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### 22 3-501.16 (A)(2) (B) Proper Cold Holding Temps. - Kitchen -

**Pr** Observed shredded cheddar cheese at 46°F inside flip top refrigerator. 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.*

### 22 3-501.16 (A)(2) (B) Proper Cold Holding Temps. - Walk-In Refrigerator -

**Pr** Observed Ambient temperature inside walk in refrigerator at 45°F. Inspector informed PIC to have walk-in refrigerator serviced to ensure Ambient temperature is 41°F or 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.*

### 23 3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep - Establishment -

**Pf** Observed no date marking throughout establishment. 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.*



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

- Pf** Observed multiple cooked food items with a date marking of 4/1. Today's date is 4/8, these foods have been stored for 8 days. Inspector informed PIC if these foods aren't used by end day, discard all food. *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/Color Additives and Toxic Substances

Toxic substances properly identified, stored & used

28

### 7-201.11 Storage Separation - Service area -

- Pr** Observed windex being stored directly above hand washing sink. Windex must never be stored directly above hand washing sink. *Code: Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single use articles by: (A) Separating the poisonous or toxic materials by spacing or partitioning; and (B) Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles.*



## Food Temperature Control

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### Approved thawing methods used

**35            3-501.13 (E) Thawing - Walk-In Refrigerator -**

**C** Observed individually packaged frozen fish being thawed inside original packaging. Individual packaged frozen fish must be removed from packaging before thawing in refrigeration. *Code: ROP fish that bears a label indicating that it is to be kept frozen until time of use shall be removed from the reduced oxygen environments prior to its thawing under refrigeration as specified in paragraph (A) of this section; or (2) Prior to, or Immediately upon completion of, its thawing using procedures specified in paragraph (B) of this section.*



### Food Identification

#### Food properly labeled; original container

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

**C** Observed squeeze bottles with no common name of the food being stored inside squeeze bottles. *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



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### Insect, rodents & animals not present

**38**

**6-501.111 (A)(B)(D) Controlling Pests - Basement -**

- C** Observed cockroaches inside trap located in basement by walk in refrigerator. *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: routinely inspecting incoming shipments of food and supplies; routinely inspecting the premises for evidence of pests; and eliminating harborage conditions.*



**41**

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

- C** Observed wiping cloth towel with built up food debris being stored on a food contact cutting board. When wiping has built up food debris, wiping cloth must be laundered properly. *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.*



## Proper Use of Utensils

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### In-use utensils; properly stored

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#### 3-304.12 In-Use Utensils/Between-Use Storage - Kitchen -

**C** Observed chef knives being stored wedged in between flip top refrigerators. Chef knives must never be stored in between flip top refrigerators to prevent cross contamination. *Code: 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*



43

#### 3-304.12 In-Use Utensils/Between-Use Storage - Kitchen -

**C** Observed a small plastic cup being used to scoop out cut pineapple inside flip top refrigerator. Small plastic cups must never be used to scoop foods. *Code: 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*



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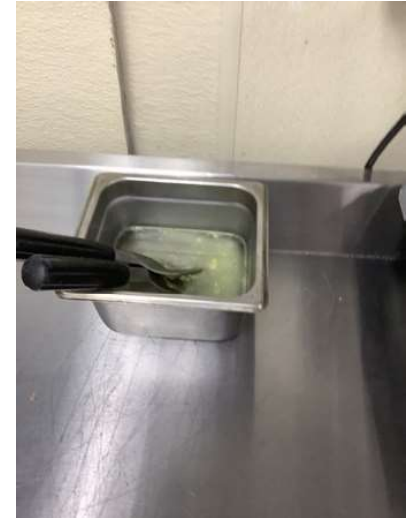
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### 43      3-304.12 In-Use Utensils/Between-Use Storage - Service area -

- C** Observed utensils being stored inside room temperature water. Utensils stored in water must have water at 135°F or higher, or running water. *Code: 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*



### 43      3-304.12 In-Use Utensils/Between-Use Storage - Basement -

- C** Observed plastic cup being used to scoop bread crumbs located in dry storage area in basement. Plastic cups must never be used to scoop bread crumbs. *Code: 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*



## Utensils, Equipment and Vending

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### Warewashing facilities: installed, maintained & used; test strips

- 48**      **4-603.14 Wet Cleaning - Warewashing -**
- C**      Inspector asked PIC to properly demonstrate how to use 3-bay sink. PIC stated Wash, Sanitize, Rinse. Inspector educated the proper use of 3-bay sink is Wash, Rinse then Sanitize.    *Code: Equipment food-contact surfaces and utensils shall be effectively washed to remove or completely loosen soils by using the manual or mechanical means necessary such as the application of detergents containing wetting agents and emulsifiers; acid, alkaline, or abrasive cleaners; hot water; brushes; scouring pads; high-pressure sprays; or ultrasonic devices. The washing procedures selected shall be based on the type and purpose of the equipment or utensils, and on the type of soil to be removed.*
- 
- 48**      **4-603.16 (A) Rinsing Procedures - Warewashing -**
- C**      Inspector asked PIC to properly demonstrate how to use 3-bay sink. PIC stated Wash, Sanitize, Rinse. Inspector educated the proper use of 3-bay sink is Wash, Rinse then Sanitize.    *Code: Washed utensils and equipment shall be rinsed so that abrasives are removed and cleaning chemicals are removed or diluted through the use of water or a detergent-sanitizer solution by using one of the following procedures: (A) Use of a distinct, separate water rinse after washing and before sanitizing if using: (1) A 3--compartment sink, (2) Alternative manual warewashing equipment equivalent to a 3--compartment sink as specified in paragraph 4--301.12(C), or (3) A 3-step washing, rinsing, and sanitizing procedure in a warewashing system for CIP equipment.*
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# FOOD SAFETY INSPECTION REPORT

Mazatian Family Restaurant  
1656 Worcester Rd.  
Framingham, MA 01702

Inspection Number  
5CF5C

Date  
4/8/24

Time In/Out  
2:27 PM  
3:06 PM

Inspector  
M.LeFort

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

49

### 4-601.11 (C) Non- Food Contact Surfaces and Utensils Clean - Kitchen -

- C Observed multiple refrigeration units with built up food debris located on the doors. Refrigerator doors must be free from built up food debris. *Code: Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*



49

### 4-601.11 (C) Non- Food Contact Surfaces and Utensils Clean - Kitchen -

- C Observed food debris built up on table located on cook line. Table must be free from food debris at all times. *Code: Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*



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**4-601.11 (C) Non- Food Contact Surfaces and Utensils Clean - Walk-In Refrigerator -**

**C** Observed food debris built up on racks inside walk in refrigerator. Racks must be free from food debris at all times. *Code: Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*



## Compliance and Enforcement

### PERMIT TO OPERATE

**59**

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

**C** Observed no signage in customer plain site stating: "The last 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.*

## List 1

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

<input checked="" type="checkbox"/>	Permit up to date and posted?	IN
<input checked="" type="checkbox"/>	In compliance with allergen reg-poster?	IN
<input type="checkbox"/>	Written Menus /signs present (allergen)?	NO
<input checked="" type="checkbox"/>	Food Protection Manager Cert. Posted?	IN
<input checked="" type="checkbox"/>	Certified Food Protection Manager's Certificate Posted?	IN
<input checked="" type="checkbox"/>	Certified in MA Allergy Awareness and Certificate posted?	IN
<input checked="" type="checkbox"/>	Staff trained in choke-save for every shift.	IN
<input checked="" type="checkbox"/>	Ventilation Hood Inspections stickers up to date?	IN

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Consumer Advisory Present if needed?	NA
Food Employee Reporting Agreement available?	OUT
Procedures outlines for vomit/diarreal event?	OUT
All grease traps are operational and up to code?	NO

## Temperatures

Area	Equipment	Product	Notes	Temps
Kitchen	Flip Top	Diced Tomatoes		43.8 °F
Kitchen	Flip Top	Guacamole		41 °F
Kitchen	Cooler under oven	Raw Bacon		38 °F
Establishment	Walk-in Cooler	Ambient		45 °F
Kitchen	Flip Top	Spinach		40 °F
Kitchen	Steam Table	Shredded Beef		183 °F
Kitchen	Hot Box	Mexican Rice		152 °F
Kitchen	Steam Table	Refried Beans		168 °F
Kitchen	Hot Box	White Rice		141 °F
Kitchen	Hot Box	Cole Slaw		38.1 °F
Kitchen	Cooler under oven	Raw Marinated		34 °F
Service area	Reach-In Cooler	Ambient		41 °F
Kitchen	Flip Top	Shredded Cheddar		46 °F
Kitchen		Queso		163 °F
Kitchen	Cooler under oven	Raw Chicken		36.6 °F

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

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## Notes

Inspection performed by Inspectors LeFort & Lania.

Inspector will email PIC written employee health policy and vomit & diarrhea procedures.

Mazatlanframingham@gmail.com

Ended 3:58pm.