

FOOD ESTABLISHMENT INSPECTION REPORT R-10

McDonald's #1465
343 Cochituate Rd.
Framingham, MA 01701

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector			
D8DB	9/11/23	11:39 AM 6:30 PM	Routine	Restaurant	M.LeFort			
Permit Number	Risk	Variance	Violation Summary:		Priority	Pf	Core	Repeat
BOH150771	2				2	2	2	1

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)	IN	OUT	NA	NO	COS
1. PIC present, demonstrates knowledge, and performs duties	<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	1	<input checked="" type="checkbox"/>			
Employee Health						Time/Temperature Control for Safety					
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	<input checked="" type="checkbox"/>					17. Proper disposition of returned, previously served, reconditioned & unsafe foods	<input checked="" type="checkbox"/>				
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						Consumer Advisory					
6. Proper eating, tasting, drinking, or tobacco use	<input checked="" type="checkbox"/>					20. Proper cooling time and temperature	<input checked="" type="checkbox"/>				
7. No discharge from eyes, nose, and mouth	<input checked="" type="checkbox"/>					21. Proper hot holding temperatures	<input checked="" type="checkbox"/>				
Preventing Contamination by Hands						Highly Susceptible Populations					
8. Hands clean & properly washed	<input checked="" type="checkbox"/>					22. Proper cold holding temperatures	1	<input checked="" type="checkbox"/>			
9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	<input checked="" type="checkbox"/>					23. Proper date marking and disposition	<input checked="" type="checkbox"/>				
10. Adequate handwashing sinks supplied and accessible	1	<input checked="" type="checkbox"/>				24. Time as a Public Health Control; procedures & records	<input checked="" type="checkbox"/>				
Approved Source						Food/Color Additives and Toxic Substances					
11. Food obtained from approved source	<input checked="" type="checkbox"/>					25. Consumer advisory provided for raw/undercooked food			<input checked="" type="checkbox"/>		
12. Food received at proper temperature				<input checked="" type="checkbox"/>		26. Pasteurized foods used; prohibited foods not offered			<input checked="" type="checkbox"/>		
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											
Good Retail Practices											
Safe Food and Water	IN	OUT	NA	NO	COS	Proper Use of Utensils	IN	OUT	NA	NO	COS
30. Pasteurized eggs used where required	<input checked="" type="checkbox"/>					43. In-use utensils: properly stored	1	<input checked="" type="checkbox"/>			
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						Utensils, Equipment and Vending					
33. Proper cooling methods used; adequate equip. for temp. control	<input checked="" type="checkbox"/>					46. Gloves used properly					
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						Physical Facilities					
37. Food properly labeled; original container						50. Hot & cold water available; adequate pressure					
38. Insects, rodents & animals not present						51. Plumbing installed; proper backflow devices					
39. Contamination prevented in prep, storage & display						52. Sewage & waste water properly disposed					
40. Personal cleanliness						53. Toilet facilities: properly constructed, supplied, & cleaned					
41. Wiping cloths; properly used & stored						54. Garbage & refuse properly disposed; facilities maintained					
42. Washing fruits & vegetables						55. Physical facilities installed, maintained & clean					
						56. Adequate ventilation & lighting; designated areas use	1	<input checked="" type="checkbox"/>			
						60. 105 CMR 590 violations / local regulations	1	<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).

M. LeFort

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No sig due to Covid

Lorena borman - Expires
Certificate #:

Follow Up Required: Y Follow Up Date: _____

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Inspection Report (Continued)

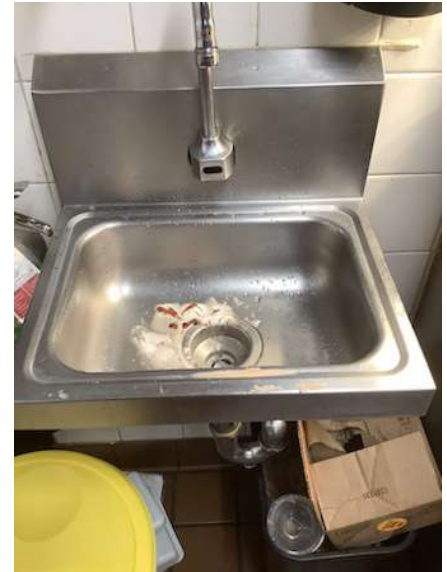
Repeat Violations Highlighted in Yellow

Preventing Contamination by Hands

Adequate handwashing sinks properly supplied and accessible

10 5-205.11 Using a Handwashing Sink - Kitchen -

Pf Observed food debris inside hand washing sink located to the left of fryolators. *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

Food-contact surfaces, cleaned & sanitized

16 4-703.11 (C) Methods-Hot Water and Chemical - Kitchen -

Pr PIC stated when using 3 bay sink, utensils/food equipment is submerged for 2-3 seconds in third bay sink. Sanitizer contact time on manufacturers label states at least 60 seconds. Inspector educated PIC how to achieve proper sanitizer contact time. *Code: After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in: (C) Chemical manual or mechanical operations, including the application of SANITIZING chemicals by immersion, manual swabbing, brushing, or pressure spraying methods, using a solution as specified under § 4501.114. Contact times shall be consistent with those on EPA registered label use instructions by providing: (1) Except as specified under Subparagraph (C)(2) of this section, a contact time of at least 10 seconds for a chlorine solution specified under paragraph 4--501.114(A), (2) A contact time of at least 7 seconds for a chlorine solution of 50 MG/L that has a pH of 10 or less and a temperature of at least 38°C (100°F) or a pH of 8 or less and a temperature of at least 24°C (75°F), (3) A contact time of at least 30 seconds for other chemical sanitizing solutions, or (4) A contact time used in relationship with a combination of temperature, concentration, and pH that, when evaluated for efficacy, yields sanitization as defined in paragraph 1-201.10(B).*

Time / Temperature Control for Safety

Framingham Public Health Department: 508-532-5470

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Inspection Report (Continued)

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Cold Holding Temperature

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

Pr Observed Cut Lettuce at 59°F and Pickles at 47°F being stored inside reach in 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.*

Time as a Public Health Control

60 **FRAM: FC 3-501.19 105 CMR 590.003 (D) Time as a Public Health Control - Written Procedures -**

Pf PIC was unable to provide TPHC written procedures. *Code: If time without temperature control is used as the public health control for a working supply of TCS food before cooking, or for RTE TCS food that is displayed or held for sale or service, written procedures shall be prepared in advance, submitted to the RA for review and approval, maintained in the food establishment and made available to the RA upon request.*

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 handle for ice scoop coming in contact with ice inside ice machine located next to soda dispenser. Food grade ice scoop must be left inside ice machine with the handle not coming in contact with the ice. *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*



Physical Facilities

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Adequate ventilation & lighting

56 6-403.11 Employee Accommodations Designated - Kitchen -

C Observed employee cell phone being stored in kitchen area. Cell phones must be stored in designated areas to prevent cross contamination. *Code: Areas designated for employees to eat, drink, and use tobacco shall be located so that food, equipment, linens, and single-service and single-use articles are protected from contamination. Lockers or other suitable facilities shall be located in a designated room or area where contamination of food, clean equipment, utensils, and linens, and unwrapped single-service and single-use articles can not occur.*



List 1

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

<input type="checkbox"/>	Permit up to date and posted?	IN
<input type="checkbox"/>	In compliance with allergen reg-poster?	IN
<input type="checkbox"/>	Written Menus /signs present (allergen)?	IN
<input type="checkbox"/>	Food Protection Manager Cert. Posted?	IN
<input type="checkbox"/>	Certified Food Protection Manager's Certificate Posted?	IN
<input type="checkbox"/>	Certified in MA Allergy Awareness and Certificate posted?	IN
<input type="checkbox"/>	Staff trained in choke-save for every shift.	IN
<input type="checkbox"/>	Ventilation Hood Inspections stickers up to date?	IN
<input type="checkbox"/>	Consumer Advisory Present if needed?	NA
<input type="checkbox"/>	Food Employee Reporting Agreement available?	IN
<input type="checkbox"/>	Procedures outlines for vomit/diarreal event?	IN
<input type="checkbox"/>	All grease traps are operational and up to code?	NO

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Temperatures

Area	Equipment	Product	Notes	Temps
Kitchen	Reach-In Cooler	Raw beef Patty		39.9 °F
Kitchen	Reach-In Cooler	Cheese		41 °F
Kitchen	Reach-In Cooler	Lettuce	Prep	59 °F
Kitchen	Reach-In Cooler	Sliced tomatoes		38 °F
Kitchen	Hot Holding Shelves	Spicy chicken		203 °F
Kitchen	Hot Holding Shelves	Fish fillet		166 °F
Kitchen	Hot Holding Shelves	Chicken breast for	Cooking	174 °F
				°F
Kitchen	Hot Holding Shelves	Chicken nuggets		145 °F
Kitchen	Reach-In Cooler	Pickles	Prep	47 °F
Kitchen	Hot Holding Shelves	Cooked beef Patty		147 °F
Kitchen		Folded Eggs		41 °F

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

Notes

This was a complaint based inspection. See Accela for report. Complainant bought a quarter pounder with cheese and it was cold in the middle and hard, it might have been reheated. Inspectors addressed this complaint to the Person in Charge. All hot holding TCS Foods were observed above 135°F during Routine Inspection. PIC stated Hamburgers are never reheated. PIC stated all Hamburgers are cooked in a specialized cooking machine that has a set timer for proper cooking time. When Hamburgers are finished cooking, they are immediately placed in hot holding unit. Inspectors did observe this process during Routine Inspection. Inspectors educated PIC to ensure all Hamburgers are fully cooked and above 135°F when served to customers.

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Inspection performed by Inspectors LeFort and Rivera.

Lorennapipina@gmail.com