

FOOD ESTABLISHMENT INSPECTION REPORT R-10

Murphy's Eats & Treats
911 Edgell Rd.
Framingham, MA 01701

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector			
1619B	3/27/24	1:00 PM 4:41 PM	Routine	Restaurant	B.Oram			
Permit Number	Risk	Variance	Violation Summary:		Priority	Pf	Core	Repeat
BOH230226	2				1	1	9	1

Foodborne Illness Risk Factors and Public Health Interventions

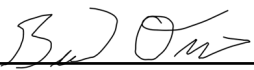
IN = in compliance OUT= out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection Repeat Violations Highlighted in Yellow

Supervision	IN	OUT	NA	NO	COS	Protection from Contamination (Cont'd)						
1. PIC present, demonstrates knowledge, and performs duties	<input checked="" type="checkbox"/>					15. Food separated and protected	1	<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	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	IN	OUT	NA	NO	COS	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	IN	OUT	NA	NO	COS	Highly Susceptible Populations						
8. Hands clean & properly washed	<input checked="" type="checkbox"/>					22. Proper cold holding temperatures		<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	<input checked="" type="checkbox"/>					24. Time as a Public Health Control; procedures & records			<input checked="" type="checkbox"/>			
Approved Source	IN	OUT	NA	NO	COS	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						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	3	<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	IN	OUT	NA	NO	COS	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	1	<input checked="" type="checkbox"/>				
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						50. Hot & cold water available; adequate pressure						
						51. Plumbing installed; proper backflow devices						
Prevention of Food Contamination	IN	OUT	NA	NO	COS	Physical Facilities						
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						54. Garbage & refuse properly disposed; facilities maintained						
41. Wiping cloths; properly used & stored						55. Physical facilities installed, maintained & clean						
42. Washing fruits & vegetables						56. Adequate ventilation & lighting; designated areas use	2	<input checked="" type="checkbox"/>				
						60. 105 CMR 590 violations / local regulations	3	<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



Shaun Keefe - Expires 12/17/2023
Certificate #: 17267670

Follow Up Required: Y Follow Up Date: _____

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Protection From Contamination

Food Separated and protected

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

- COS Pr** Observed frozen french fries stored below raw meats in reach-in refrigerator. COS. PIC moved french fries out of reach-in refrigerator. 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.



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. 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.



Proper Use of Utensils

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In-use utensils; properly stored

43 **3-304.12 In-Use Utensils/Between-Use Storage - Kitchen -**

- C** Observed in-use utensils stored in room temperature 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 least every 24 hours.



43 **3-304.12 In-Use Utensils/Between-Use Storage - Kitchen -**

- COS** **C** Observed knife wedged between flip top refrigerator and table.
COS. PIC moved knife away from this location. 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 least every 24 hours.



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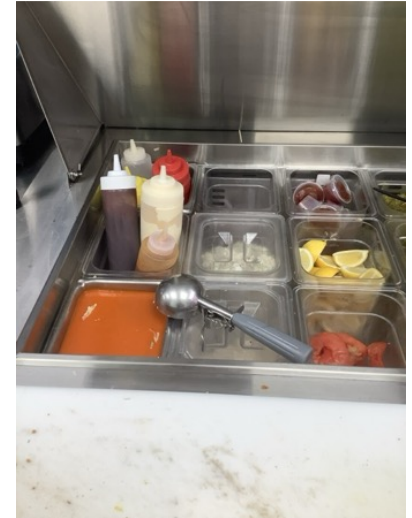
Inspector
B.Oram

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

43 3-304.12 In-Use Utensils/Between-Use Storage - Kitchen -

- COS** **C** Observed utensil nesting in flip top refrigerator. **COS**. PIC moved utensil out of flip top refrigerator. *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 least every 24 hours.*



Utensils, Equipment and Vending

Warewashing facilities: installed, maintained & used; test strips

48 4-302.14 Sanitizing Solution Testing Devices - Establishment -

- Pf** Did not observe sanitizing solution test strips available on site. *Code: A test kit or other device that accurately measures the concentration of sanitizing solutions shall be provided.*

Physical Facilities

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Adequate ventilation & lighting

56 6-305.11 Dressing Areas/Lockers. Designation - Walk-In Refrigerator -

- COS** C Observed employee food items stored next to food products for sale. COS. PIC moved employee food items away from food products for sale. *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.*



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

- COS** C Observed employee food items stored on cook line. COS. Employee removed and disposed of their food items. *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.*

Additional Requirement

Violations Related to Good Retail Practices

60 MA 590.011 (C)(1) Food Allergy Awareness Requirements - Poster - Kitchen -

- COS** C Did not observe poster relating to major food allergens posted in employee work area. COS. PIC was given the appropriate poster and posted it in employee work area. *Code: Food establishments that cook, prepare, or serve food intended for immediate consumption either on or off the premises shall prominently display in the employee work area a poster approved by the Department, no smaller than 8.5 by 11 inches, relating to major food allergens. The poster shall include the following information: (a) Major food allergens; (b) Health risks of food allergies; (c) Procedure to follow when a customer states that he or she has a food allergy; and (d) Emergency procedure to follow if a customer has an allergic reaction to a food.*

Compliance and Enforcement

Framingham Public Health Department: 508-532-5470

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PERMIT TO OPERATE

- 59** **8-304.11 (A) Responsibilities of the Permit Holder - Establishment -**
- C** Did not observe food permit posted in customer view. *Code: Upon acceptance of the permit issued by the RA, the permit holder in order to retain the permit shall post the permit in a location in the food establishment that is conspicuous to consumers.*
-
- 59** **8-304.11 (K) Responsibilities of the Permit Holder - Establishment -**
- C** Did not observe sign or placard posted in customer view stating that 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.*

Temperatures

Area	Equipment	Product	Notes	Temps
Kitchen	Walk-in Cooler	Raw fish	Prep	46 °F
Kitchen	Lowboy left	Raw Chicken		38 °F
Kitchen	Walk-in Cooler	Sliced Cheddar		39 °F
Kitchen	Lowboy left	Ambient		41 °F
Kitchen	Walk-in Cooler	Ambient		40 °F
Kitchen	Flip Top	Sliced Tomato		38 °F
Kitchen	Walk-in Cooler	Raw clam strips		44 °F
Kitchen	Drawer cooler	Hot Dogs		40 °F
Kitchen	Drawer cooler	Sliced Cheese		40 °F

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

Notes

Routine food inspection performed by Inspector Brian Oram.

Inspection began at 1:00 PM and ended around 1:55 PM.

Soft serve not currently offered.

Mechanical warewashing machine not currently in use.

Pest control treating monthly.

PIC stated that shelves for walk-in freezer to be installed 3/30/24.