

FOOD ESTABLISHMENT INSPECTION REPORT R-10

Nawabi Hyderabad House
255 Worcester Rd.
Framingham, MA 01701

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector
414A4	3/12/24	12:46 PM 1:16 PM	General	Restaurant	C.Rivera
Permit Number	Risk	Variance	Violation Summary:	Priority	Pf
BOH210161	2			8	14
				Core	Repeat
				20	20

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	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	15. Food separated and protected	3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. Certified Food Protection Manager		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	16. Food-contact surfaces; cleaned & sanitized	6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health						Time/Temperature Control for Safety					
3. Management, food employee and conditional employee knowledge, responsibilities and reporting		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	17. Proper disposition of returned, previously served, reconditioned & unsafe foods		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4. Proper use of restriction and exclusion		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	18. Proper cooking time & temperatures		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
5. Procedures for responding to vomiting and diarrheal events		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	19. Proper reheating procedures for hot holding		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practices						Consumer Advisory					
6. Proper eating, tasting, drinking, or tobacco use	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	20. Proper cooling time and temperature		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7. No discharge from eyes, nose, and mouth		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	21. Proper hot holding temperatures	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8. Hands clean & properly washed	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	22. Proper cold holding temperatures	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	23. Proper date marking and disposition		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10. Adequate handwashing sinks supplied and accessible	3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	24. Time as a Public Health Control; procedures & records		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source						Highly Susceptible Populations					
11. Food obtained from approved source		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	25. Consumer advisory provided for raw/undercooked food		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12. Food received at proper temperature		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	26. Pasteurized foods used; prohibited foods not offered		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13. Food in good condition, safe & unadulterated		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	27. Food additives: approved & properly used		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14. Required records available: shellstock tags, parasite destruction,		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	28. Toxic substances properly identified, stored & used	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Repeat Violations Highlighted in Yellow						Conformance with Approved Procedures					
						29. Compliance with variance/specialized process/HACCP		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	43. In-use utensils: properly stored	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
31. Water & ice from approved source		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	44. Utensils, equip. & linens: property stored, dried & handled		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32. Variance obtained for specialized processing methods		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	45. Single-use/single-service articles: properly stored & used		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control						Utensils, Equipment and Vending					
33. Proper cooling methods used; adequate equip. for temp. control		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	46. Gloves used properly		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
34. Plant food properly cooked for hot holding		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	47. All contact surfaces cleanable, properly designed, constructed, & used	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
35. Approved thawing methods used	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	48. Warewashing facilities: installed, maintained & used; test strips	3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
36. Thermometers provided & accurate		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	49. Non-food contact surfaces clean	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification						Physical Facilities					
37. Food properly labeled; original container	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	50. Hot & cold water available; adequate pressure		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
38. Insects, rodents & animals not present	3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	51. Plumbing installed; proper backflow devices	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39. Contamination prevented in prep, storage & display	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	52. Sewage & waste water properly disposed	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
40. Personal cleanliness		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	53. Toilet facilities: properly constructed, supplied, & cleaned	1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
41. Wiping cloths; properly used & stored	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	54. Garbage & refuse properly disposed; facilities maintained		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
42. Washing fruits & vegetables		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	55. Physical facilities installed, maintained & clean	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						56. Adequate ventilation & lighting; designated areas use	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						60. 105 CMR 590 violations / local regulations	3	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<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).


C. Rivera

Unable to obtain
Prasanth Kumar - 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 (H) Duties of Person in Charge - -

Pf Several cooked pots of rice observed cooling at room temperature. This is not an approved cooling method and the PIC need to correct this. *Code: The person in charge shall ensure that employees are using proper methods to rapidly cool TCS foods that are not held hot or are not for consumption within 4 hours, through daily oversight of the employees' routine monitoring of food temperatures during cooling.*



1

2-102.11 (A)(B) & (C)(1), (4)-(16) Demonstration of Knowledge - Establishment -

Pf The person in charge(PIC) was not able to answer all questions properly. Staff designated to certain areas were not able to answer questions related to their position correctly. In addition, the process for how things are cooked, cooled, and/or reheated were different depending who you asked. Training of all employees and PIC is needed. *Code: The person in charge demonstrate to the RA knowledge of foodborne disease prevention, application of HACCP principles, and the requirements of this code. The person in charge shall demonstrate knowledge by having no violations of priority items during the current inspection; being a certified food protection manager; or responding correctly to the inspectors questions as they relate to the specific food operation.*

Good Hygienic Practices

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Proper eating, tasting, drinking or tobacco use

- 6** **2-401.11 Eating Drinking or Using Tobacco - Kitchen -**
- C** Employee beverages and plates of food were observed on prep tables along the cook & prep line. Employee beverages and food shall be kept away from food prep/cook areas. See code description for more details. *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

Hands clean and properly washed

- 8** **2-301.14 When to Wash - -**
- Pr** Employees were not washing hands when required. Example- employee was handling raw meat and changed activities but did not wash hands. *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.*
-

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

10

5-205.11 Using a Handwashing Sink - Kitchen -

Pf Unable to access the hand washing sink in the warewashing area because a step stool was blocking the way. *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

6-301.12 Hand Drying Provision - Kitchen -

Pf Observed no paper towels near the hand washing sink by the cook line or ware washing area. *Code: Each handwashing lavatory or groups of adjacent lavatories shall be provided with: individual, disposable towels; a continuous towel system that supplies the user with a clean towel or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.*



10

6-301.14 Handwashing- Signage - Kitchen -

C Not all hand sinks in the kitchen were labeled as such. *Code: A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing lavatories used by food employees and shall be clearly visible to food employees.*

Protection From Contamination

Framingham Public Health Department: 508-532-5470

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Food separated and protected

15

3-304.11 Food Contact with Soiled Items - Kitchen -

Pr A container of diced tomato was stored on top of other food containers. Nesting is not allowed and should be corrected by PIC. *Code: Food shall only contact surfaces of: equipment and utensils that are cleaned and sanitized; single-service and single-use articles; or linens, such as cloth napkins that are used to line a container for the service of foods AND are replaced each time the container is refilled for a new consumer.*



15

3-302.11 (A)(7) Damaged, spoiled, or recalled food separate - Kitchen -

C Observed can of tomato puree to be dented along the seam. PIC voluntarily discarded the can. *Code: Food shall be protected from cross-contamination by storing damaged, spoiled, or recalled food separately from food, equipment, utensils, linens, and single service and single use articles.*



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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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

Pr Raw fish was observed stored above cooked foods inside the walk-in cooler. *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.*

16 **4-601.11 (A) Equip, Food-Contact Surfaces - -**

Pf Multiple clean knives observed on the magnetic rack with food debris on them. Clean equipment shall be kept clean and stored on clean & dry surfaces. *Code: Equipment food-contact surfaces and utensils shall be clean to sight and touch.*



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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

16 4-601.11 (A) Equip, Food-Contact Surfaces - -

Pf Multiple scoops said to be clean observed in the dry storage area with food debris on them. Ensure equipment is properly cleaned prior to putting it away. *Code: Equipment food-contact surfaces and utensils shall be clean to sight and touch.*

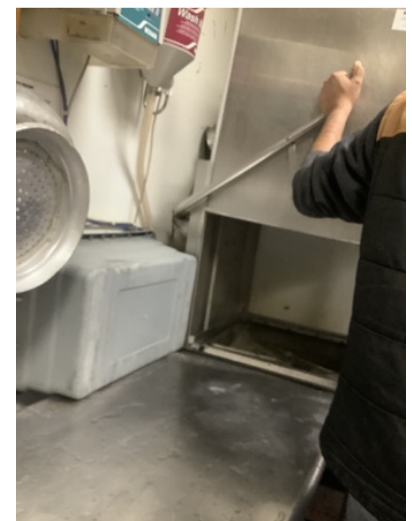


16 4-702.11 Frequency-Before Use After Cleaning - Kitchen -

Pr The staff cleaning dishes was observed wash the dish with dirty water, and then putting it in the sanitize bay. The PIC watched this employee wash dishes and did not say anything. The inspector reviewed the property way to wash dishes with worker and the PIC. Ensure all staff are properly trained on how to wash dishes. *Code: Utensils and food contact surfaces of equipment shall be sanitized before use and after cleaning.*

16 4-501.112 Mechanical Warewashing - Sanitization Water Temp - Kitchen -

Pf The dishwasher was observed in disrepair at the time of inspection. The unit would not run a cycle for more than a few seconds. The PIC said the unit stopped working the day before, but they were still trying to use it. In addition, there was no cleaning chemicals in the designated dishwasher dispensers. *Code: In a mechanical ware washing operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be more than 194°F, or less than 180°F for all other machines, or less than 165°F for a stationary rack, single-temperature machine.*



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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

16 4-602.11 (E)(4) Food-Contact Surfaces and Utensils - Establishment -

- C** A mold-like substance was observed on the inside of the ice machine. This was located in the front of house area. *Code: Surfaces of equipment contacting food that is not TCS food (such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, equipment and syrup dispensing lines or tubes, coffee bean grinders, and water vending equipment) shall be cleaned at a frequency specified by the manufacturer, or absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.*

16 4-601.11 (A) Equip, Food-Contact Surfaces - Kitchen -

- Pf** In-use utensils/scoop were observed being stored in a dirty bucket of water. Scoops shall be stored in accordance with 3-304.12 and may not be stored in a dirty bucket of water if being reused. *Code: Equipment food-contact surfaces and utensils shall be clean to sight and touch.*

Time / Temperature Control for Safety

Hot Holding Temperature

21 3-501.16 (A)(1) Proper Hot Holding Temps. - Kitchen -

- Pr** Omelets was observed to be sitting out at room temp. The temp recorded for the omelets was 87 degrees. PIC voluntarily discarded this item. *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 135°F or above, except that roasts cooked to a temperature and for a time specified in paragraph 3-401.11(B) or reheated as specified in paragraph 3-403.11(E) may be held at a temperature of 130°F or above.*

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

- Pr** Many foods items were observed above 41°F. See temperature chart for details. Some foods were voluntarily discarded. *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.*

Food/Color Additives and Toxic Substances

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Inspection Report (Continued)

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Toxic substances properly identified, stored & used

28 **7-206.11 Restricted Use Pesticides - Kitchen -**

Pr Observed fly trap hanging from the ceiling above the warewashing area and an equipment storage area. These fly traps shall not be used in these areas. *Code: Restricted Use Pesticides specified under 7-202.12(C) shall meet the requirements specified in 40 CFR 152 Subpart I Classification of Pesticides.*



Food Temperature Control

Approved thawing methods used

35 **3-501.13 (A)-(D) Thawing - Kitchen -**

C A handful of food items were observed being defrosted at room temperature. During discussion with the PIC and staff, this seems to be a common practice here. Inspector reviewed the different defrosting methods with the PIC. *Code: Except as specified in paragraph (D) of this section, TCS food shall be thawed: (A) Under refrigeration that maintains the food temperature at 41°F or less; or (B) Completely submerged under running water: (1) At a water temperature of 70°F or below, (2) With sufficient water velocity to agitate and float off loose particles in an overflow, and (3) For a period of time that does not allow thawed portions of RTE food to rise above 41°F or (4) For a period of time that does not allow thawed portions of a raw animal food requiring cooking as specified under paragraphs 3-401.11(A) or (B) to be above 41°F for more than 4 hours including: (a) The time the food is exposed to the running water and the time needed for preparation for cooking, or (b) The time it takes under refrigeration to lower the food temperature 41°F; (C) As part of a cooking process if the food that is frozen is: (1) Cooked as specified under paragraphs 3-401.11(A) or (B) or section 3-401.12, or (2) Thawed in a microwave oven and immediately transferred to conventional cooking equipment, with no interruption in the process; or (D) Using any procedure if a portion of frozen RTE food is thawed and prepared for immediate service in response to an individual consumer's order.*

Food Identification

Framingham Public Health Department: 508-532-5470

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Food properly labeled; original container

37

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

- C Foods that could not be easily identifiable were not labeled with their common name. This includes spices, sauces (especially in squeeze bottles), and some prepared foods. *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

3-602.11 (B)(1)-(4) Food Labels - Establishment -

- C Containers of food and beverages were observed pre-packaged onsite. The prepackaged items did not have an ingredient label. According to the PIC, the juices are made from concentrate and not freshly squeezed on site. If squeezed on site, additional label is required. *Code: All Food packaged in the food establishment shall be labeled. The label information shall include: 1. the common name of the food, or absent a common name, an adequate descriptive identity statement; 2. if made with two or more ingredients, a list of ingredients and sub-ingredients in descending order of predominance by weight including a declaration of artificial colors, artificial flavors and chemical preservatives if contained in the food; 3. an accurate declaration of the net quantity of contents; 4. the name and place of business of the manufacturer, packer, or distributor; and 5. the name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient. (Use 3-602.11(B)(5) for Pf designation).*

Prevention of Food Contamination

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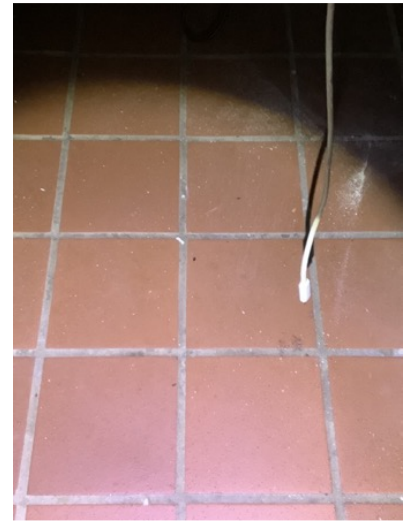
Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Insect, rodents & animals not present

38 **6-501.111 (C) Controlling Pests - -**

Pf Observed rodent droppings throughout the kitchen area. *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 using methods, if pests are found, such as trapping devices or other means of pest control, such as pesticides, must be used according to law and manufacture's instructions.*



38 **6-501.111 (C) Controlling Pests - Kitchen -**

Pf Cockroaches were observed inside the empty chemical bottles connected to the dishwasher. *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 using methods, if pests are found, such as trapping devices or other means of pest control, such as pesticides, must be used according to law and manufacture's instructions.*



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38 **6-501.111 (C) Controlling Pests - Kitchen -**

Pf Observed cockroach gel bait covering many walls throughout the kitchen. The amount of gel bait appeared to be excessive. The PIC stated there were no roach issues and that all the gel was for preventative measures. The walls throughout the kitchen shall be cleaned due to the amount of bait applied. *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 using methods, if pests are found, such as trapping devices or other means of pest control, such as pesticides, must be used according to law and manufacture's instructions.*



39 **3-305.11 Food Storage - Kitchen -**

C Observed boxes and buckets of food stored on floor in walk in freezer. Food shall be kept at least 6 inches up off of the floor. At the time of inspection you were unable to walk inside the walk-in freeze due to the amount of items within here. *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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Inspector
C.Rivera

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

39

3-305.11 Food Storage - Kitchen -

- C Bucket of rice on floor was observed. Have all food products at least 6 inches above the ground. 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.*



41

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

- C Observed dirty wiping cloths left on top of cutting boards and prep tables. In-use wiping clothes shall be kept in a sanitizer solution, none of which were available at the time of inspection. 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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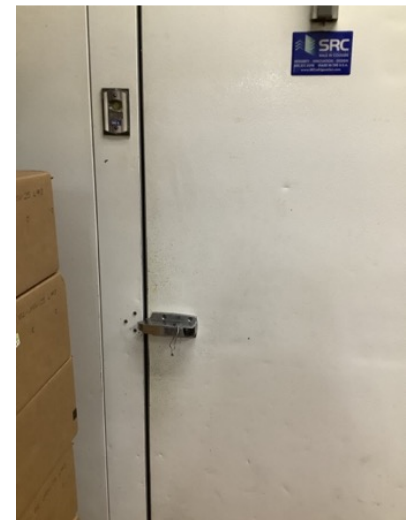
In-use utensils; properly stored

- 43 **3-304.12 In-Use Utensils/Between-Use Storage - Kitchen -**
- C Observed single-use bowls, with no handles, being stored inside containers of food. Ensure scoops with a designated handle are only used. Single-use items shall not be reused. *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

All contact surfaces cleanable, properly designed, constructed & used

- 47 **4-201.11 Equipment and Utensils - Kitchen -**
- C Observed walk in cooler handle in disrepair. You need to pull a makeshift metal loop to open the door. *Code: Equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions.*



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48 4-301.12 (A)(B) Warewashing, Sink Requirements - Kitchen -

Pf Many large pots and pans were being observed and not able to fit in the 3 compartment sink or dishwasher. As such, these pots and pans may not be used unless they can be fully submerged in the 3 compartment sink or fit inside the dishwasher. *Code: A sink with at least 3 compartments shall be provided for manually washing, rinsing, and sanitizing equipment and utensils. Compartments shall be large enough to accommodate immersion of the largest equipment and utensils. If equipment or utensils are too large for the warewashing sink, a warewashing machine or alternative equipment shall be used.*



48 4-302.14 Sanitizing Solution Testing Devices - Establishment -

Pf No test strips for sanitizer available during time of inspection. *Code: A test kit or other device that accurately measures the concentration of sanitizing solutions shall be provided.*

48 4-302.13 Wash/San. Temp. Measuring Devices - Establishment -

Pf PIC did not have irreversible measuring device to measure the high temperature dishwasher. *Code: In manual warewashing operations, a temperature measuring device shall be provided and readily accessible for frequently measuring the washing and sanitizing temperatures. In hot water mechanical warewashing operations, an irreversible registering temperature indicator shall be provided and readily accessible for measuring the utensil surface temperature*

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49 4-602.13 Nonfood -Contact Surfaces - Kitchen -

- C** Observed grease build up on the hood panels above the cookline. The panels need to be cleaned more frequently. *Code: Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.*

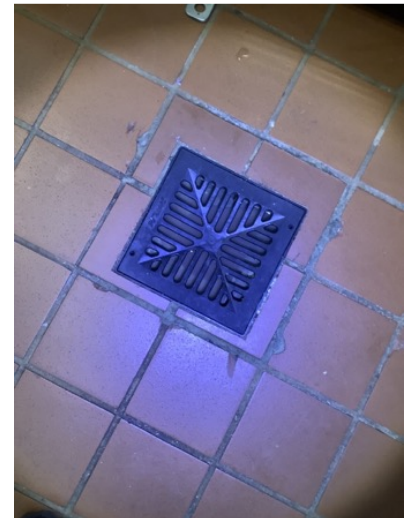


Physical Facilities

Plumbing installed; proper backflow devices

51 5-205.15 (B) System Maintained/Repair - -

- C** Floor drains in the kitchen were observed filled with liquid and not draining properly, primarily near the walk-in freezer. *Code: A plumbing system shall be maintained in good repair.*



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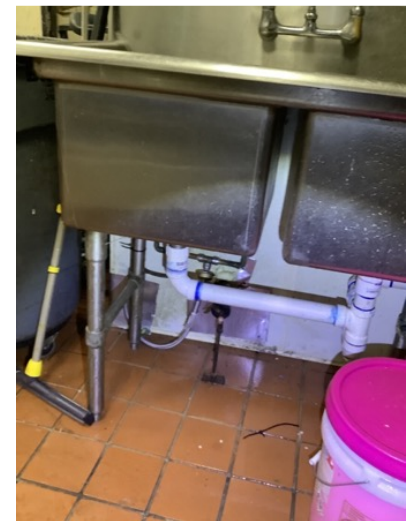
51 5-205.15 (B) System Maintained/Repair - Kitchen -

- C** The long floor drains in the warewashing area were in disrepair. They are no longer flush with the surround floor and have debris build up within it. The drain shall be maintained in good repair and in a clean manner. *Code: A plumbing system shall be maintained in good repair.*



52 5-402.11 Backflow Prevention - Kitchen -

- Pr** An indirect waste connection was not observed on prep sink. *Code: A direct connection may not exist between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils is placed.*



55 6-501.12 Cleaning. Frequency/Restrictions - Establishment -

- C** The whole facility needs a deep clean. This includes floors, walls, ceiling, exterior of food equipment, and interior of food equipment. *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.*

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

- C Observed multiple personal items like water bottles and phones on food contact surfaces. Establishments shall have a separate area for personal storage. *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.*

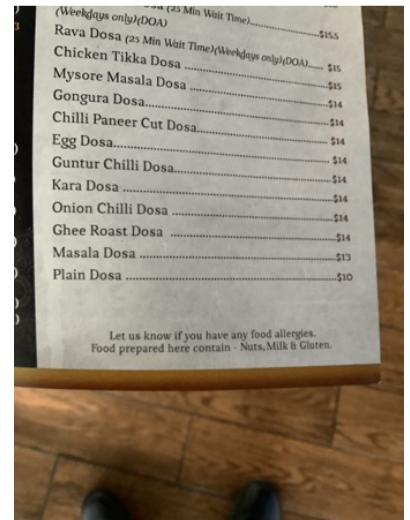


Additional Requirement

Violations Related to Good Retail Practices

60 MA 590.011 (C)(2) Allergy Awareness Regulations - Menu - Establishment -

- C An incorrect allergen statement was observed on menus. Please have allergen advisory that states "Before placing your order, please inform your server if a person in your party has a food allergy." *Code: Food establishments that cook, prepare, or serve food intended for immediate consumption either on or off the premises shall include on all printed menus and menu boards a clear and conspicuous notice requesting a customer to inform the server before placing an order, about the customer's allergy to a major food allergen. The notice shall state: Before placing your order, please inform your server if a person in your party has a food allergy.*



PERMIT TO OPERATE

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Conditions of Retention

59 8-304.11 (A) Responsibilities of the Permit Holder - Establishment -

C Permit was observed not posted in public 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 Observed no sign or placard posted notifying customers that a copy of the most recent 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.*

Notes

Notes

88 Notes - Kitchen -

N Food in the reach in freezer near the walk in freezer was observed to not be properly covered. The pans were filled passed the fill line and unable to close the lids. - General Notes.



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Temperatures

Area	Equipment	Product	Notes	Temps
Establishment	Flip Top	Omelette		87 °F
Kitchen	Flip Top	Grilled chicken		50.1 °F
Establishment	Flip Top	Yogurt smoothie		49 °F
Kitchen	Flip Top	Diced to,aloe		55.4 °F
Kitchen	Flip Top	Baby corn		51 °F
Establishment	Flip Top	Mint sauce		53.2 °F
Kitchen	Flip Top	Green onion		59.1 °F
Kitchen	Reach-In Cooler	Potato Dumpling		47 °F
Kitchen	Walk-in Cooler	Rice		45 °F
Kitchen	Walk-in Cooler	Defrosted chicken		47 °F

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

Notes

Inspection was performed by inspector Rivera and Environmental Health Manager Mendez. This was a complaint based inspection and a full routine inspection was performed. The establishment in installed a new servicing area in the front of house area. No information was been submitted to the Public Health Department for this change and it has not been approved. You shall cease and desist from making this type of change without approval. The Framingham Inspection Services Department will be notified of this.

Hhframingham@hotmail.com