

# FOOD ESTABLISHMENT INSPECTION REPORT R-10

Nzuko Restaurant  
341 Cochituate Rd.  
Framingham, MA 01701

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector			
AEEC	4/10/24	12:02 PM 10:15 AM	Routine	Restaurant	B.Oram			
Permit Number	Risk	Variance	Violation Summary:		Priority	Pf	Core	Repeat
BOH160510	2		4	8	11	5		

## 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

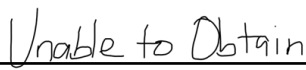
Supervision	IN	OUT	NA	NO	COS	Protection from Contamination (Cont'd)					
1. PIC present, demonstrates knowledge, and performs duties	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	15. Food separated and protected	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
2. Certified Food Protection Manager	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	16. Food-contact surfaces; cleaned & sanitized	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Employee Health	IN	OUT	NA	NO	COS	17. Proper disposition of returned, previously served, reconditioned & unsafe foods		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time/Temperature Control for Safety					
4. Proper use of restriction and exclusion	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	18. Proper cooking time & temperatures		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5. Procedures for responding to vomiting and diarrheal events	1	<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	IN	OUT	NA	NO	COS	20. Proper cooling time and temperature	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6. Proper eating, tasting, drinking, or tobacco use	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	21. Proper hot holding temperatures		<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"/>	<input type="checkbox"/>	22. Proper cold holding temperatures	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands	IN	OUT	NA	NO	COS	23. Proper date marking and disposition	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8. Hands clean & properly washed	<input checked="" type="checkbox"/>	<input 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"/>
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"/>	<input type="checkbox"/>	Consumer Advisory					
10. Adequate handwashing sinks supplied and accessible	3	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Approved Source	IN	OUT	NA	NO	COS	Highly Susceptible Populations					
11. Food obtained from approved source	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	26. Pasteurized foods used; prohibited foods not offered		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
12. Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food/Color Additives and Toxic Substances					
13. Food in good condition, safe & unadulterated	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	27. Food additives: approved & properly used		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14. Required records available: shellstock tags, parasite destruction,	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	28. Toxic substances properly identified, stored & used		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<span style="background-color: yellow;">Repeat Violations Highlighted in Yellow</span>						Conformance with Approved Procedures					
						29. Compliance with variance/specialized process/HACCP		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<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 checked="" type="checkbox"/>	<input type="checkbox"/>
31. Water & ice from approved source	<input type="checkbox"/>	<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 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	IN	OUT	NA	NO	COS	46. Gloves used properly		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
33. Proper cooling methods used; adequate equip. for temp. control	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, Equipment and Vending					
34. Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	47. All contact surfaces cleanable, properly designed, constructed, & used		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
35. Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	48. Warewashing facilities: installed, maintained & used; test strips	1	<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"/>	<input type="checkbox"/>	49. Non-food contact surfaces clean		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification	IN	OUT	NA	NO	COS	Physical Facilities					
37. Food properly labeled; original container	1	<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"/>
Prevention of Food Contamination	IN	OUT	NA	NO	COS	51. Plumbing installed; proper backflow devices	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
38. Insects, rodents & animals not present	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	52. Sewage & waste water properly disposed		<input 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"/>	53. Toilet facilities: properly constructed, supplied, & cleaned		<input 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"/>	<input type="checkbox"/>	54. Garbage & refuse properly disposed; facilities maintained		<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"/>	55. Physical facilities installed, maintained & clean		<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"/>	<input type="checkbox"/>	56. Adequate ventilation & lighting; designated areas use		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						60. 105 CMR 590 violations / local regulations	4	<input checked="" type="checkbox"/>	<input 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).

  
B. Oram

  
Marcio Miranda - Expires  
Certificate #:

Follow Up Required:  Y      Follow Up Date: \_\_\_\_\_

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B.Oram

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Supervision

#### Certified Food Protection Manager

##### 2 2-102.12 (A) Certified Food Protection Manager - Establishment -

- C** Observed no employee on site that was a Certified Food Protection Manager. Inspector informed PIC there must be an employee on site at all times that is a Certified Food Protection Manager. *Code: At least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.*

### Employee Health

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

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

- Pf** Observed no procedures for vomit and diarrheal events. Procedures must be on site at all times 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.*

### Preventing Contamination by Hands

#### Adequate handwashing sinks properly supplied and accessible

##### 10 6-301.11 Hand Cleanser Available - Kitchen -

- Pf** Observed hand sink in kitchen with no soap in corresponding dispenser. COS. PIC filled dispenser with soap. *Code: Each handwashing lavatory or group of 2 adjacent lavatories shall be provided with a supply of hand cleaning liquid, powder, or bar soap.*

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B. Oram

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 10 6-301.11 Hand Cleanser Available - Front of House -

**Pf** Observed hand sink in kitchen with no soap in corresponding dispenser. COS. PIC filled dispenser with soap. *Code: Each handwashing lavatory or group of 2 adjacent lavatories shall be provided with a supply of hand cleaning liquid, powder, or bar soap.*



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

**Pf** Observed blender materials being stored at hand sink located on front service line. Hand sinks must be free from blender materials 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.*



## Protection From Contamination

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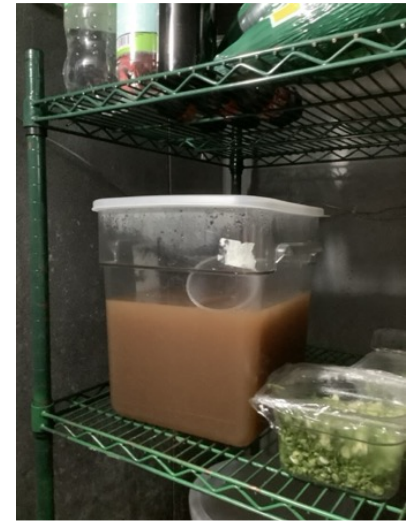
## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Food separated and protected

**15** **3-304.11 Food Contact with Soiled Items - Kitchen -**

- COS Pr** Observed cup stored within container holding sauce in walk-in cooler. COS. PIC removed cup from container. *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)(1) Raw Animal Foods Separated from RTE - Kitchen -**

- Pr** Observed uncooked fish stored above cooked rice in walk-in cooler. Raw meats must be stored below and away from ready to eat food products 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.*



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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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

- COS Pf** Observed can opener on prep bench located in kitchen soiled with food debris. Can opener must be free from debris at all times. COS. PIC washed and sanitized the can opener in 3-bay sink. Code: *Equipment food-contact surfaces and utensils shall be clean to sight and touch.*



## Time / Temperature Control for Safety

### Cooling

- 20 3-501.14 (A) Cooling Cooked Foods - Kitchen -**
- Pr** Observed cooked TCS food items that were being cooled that did not go from 135°F to 70°F within 2 hours. Cooked TCS food items being cooled must go from 135°F to 70°F within 2 hours. Code: *Cooked TCS foods shall be cooled within 2 hours from 135°F to 70°F and within a total of 6 hours from 135°F to 41°F or less.*
- 22 3-501.16 (A)(2) (B) Proper Cold Holding Temps. - Front of House -**
- Pr** Observed rice in reach-in cooler located on front service line at 57° F. PIC stated the rice was made a day prior. COS. PIC voluntarily disposed of rice. 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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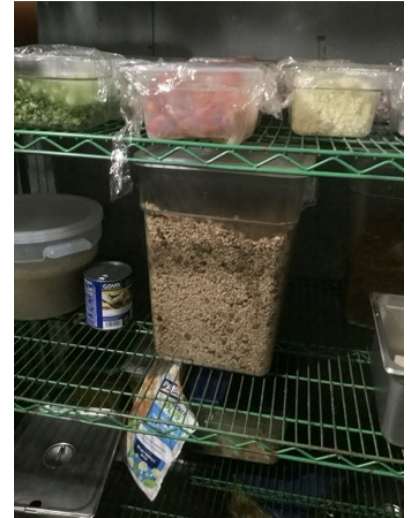
Inspector  
B.Oram

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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

**Pf** Observed no date marking for RTE foods being stored longer than 24 hours. COS. PIC had employees add date marking labels to the food products being stored longer than 24 hours. *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 Temperature Control

**Proper cooling methods used; adequate equipment for temp. control**

### 33 3-501.15 (A) Cooling Methods - Kitchen -

**Pf** Observed food items being cooled in large plastic containers on prep table located in kitchen. Food items that are being cooled must be done so by using one or more of the approved and effective cooling methods. *Code: Cooling shall be accomplished in accordance with the time and temperature criteria specified under section 3-501-14 by using one or more of the following based on the type of food being cooked: placing the food in shallow pans; separating the food into smaller or thinner portions; using rapid cooling equipment; stirring the food in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient or other effective methods.*



## Food Identification

Framingham Public Health Department: 508-532-5470

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## Inspection Report (Continued)

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### Food properly labeled; original container

37

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

- C** Observed squeeze bottles being stored inside reach-in cooler located on front service line with no labels identifying the common name of the food product. *Code: Except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food.*



## Prevention of Food Contamination

### Cont. prevented during food prep., storage & display

39

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

- C** Observed food products stored less than 6 inches off the floor in the walk-in freezer. All food products must be stored at least 6 inches off the floor to prevent contamination. *Code: Food shall be protected from contamination by storing food: in a clean dry location; where it is not exposed to splash, dust, or other contamination; and at least 6 inches off the floor.*



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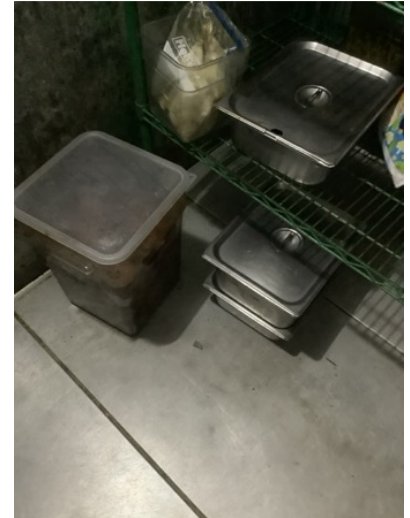
Inspector  
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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 39 3-305.11 Food Storage - Kitchen -

- C** Observed food items being stored less than 6 inches off the floor in the walk-in cooler. All food products must be stored at least 6 inches off the floor to prevent contamination. *Code: Food shall be protected from contamination by storing food: in a clean dry location; where it is not exposed to splash, dust, or other contamination; and at least 6 inches off the floor.*



### 41 3-304.14 (A)-(E) Wiping Cloths, Use Limitation - Front of House -

- C** Observed wet cloth being stored on cutting board located on front service line. When not in use, wet cloths must be stored inside sanitizer concentration. *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 - Front of House -**

**COS**    **C** Observed in-utensil with handle being stored in ice machine and touching the ice. COS. PIC moved the utensil to holding rack on outside of ice machine. *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

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

**48**      **4-302.13 Wash/San. Temp. Measuring Devices - Kitchen -**

**Pf** Observed no temperature measuring device for high temperature dish machine located in kitchen. Establishment must have a temperature measuring device for high temperature dish machine. *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*



## Physical Facilities

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### Plumbing installed; proper backflow devices

**51            5-205.15 (B) System Maintained/Repair - Front of House -**

- C** Observed plumbing system for hand washing sink located on front service line in disrepair. Observed active leak inside cabinet underneath sink. *Code: A plumbing system shall be maintained in good repair.*



## Additional Requirement

### Violations Related to Good Retail Practices

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

- C** Observed incorrect food allergy statement. The notice shall state: "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.*



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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

**60 MA 590.011 (C)(3) Food Allergy Awareness Requirements - Training - Establishment -**

- C** Observed no employee on site that was certified in Food Allergy Awareness. Inspector informed PIC there must be an employee on site at all times that is certified in Food Allergy Awareness. *Code: Food establishments that cook, prepare, or serve food intended for immediate consumption either on or off the premises shall have on staff a certified food protection manager who has been issued a Massachusetts certificate of allergen awareness training by an allergen awareness training verification program recognized by the Department. The certificate will be valid for 5 years. (b) The certified food protection manager shall: 1. Demonstrate knowledge of major food allergens by posting the Massachusetts food allergen awareness training certificate; and 2. Ensure that employees are properly trained in food allergy awareness as it relates to their assigned duties.*

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

- C** Observed no approved poster relating to major food allergens displayed in the employee work area. Approved poster must be displayed in the 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.*

## PERMIT TO OPERATE

### Conditions of Retention

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

- C** Observed no 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
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# FOOD SAFETY INSPECTION REPORT

Nzuko Restaurant  
341 Cochituate Rd.  
Framingham, MA 01701

Inspection Number  
AEEC

Date  
4/10/24

Time In/Out  
12:02 PM  
10:15 AM

Inspector  
B.Oram

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Establishment	Walk-in Cooler	White rice		38 °F
Front of House	Steam Table	Chicken		135 °F
Front of House	Flip Top	Diced tomato		40 °F
Kitchen	Walk-in Cooler	Tofu		38 °F
Front of House	Reach-In Cooler	Rice		57 °F
Front of House	Reach-In Cooler	Raw kebab chicken		36 °F
Establishment	Walk-in Cooler	Hummus		38 °F
Front of House	Reach-In Cooler	Raw beef kebab		40 °F
Establishment	Cooling	Nzuko Sauce		190 °F
Establishment	Walk-in Cooler	Sauce		39 °F
Establishment	Walk-in Cooler	Rice		38 °F
Establishment	Walk-in Freezer	Plantains		25 °F
Front of House	Steam Table	Sauce		150 °F
Kitchen	Cooling	Cooked Chicken	Cooling	82 °F
Kitchen	Cooling	Cooked Chicken	Cooling	87 °F
Front of House	Flip Top	Coleslaw		40 °F
Front of House	Steam Table	Beef		159 °F
Front of House	Flip Top	Tofu		41 °F
Front of House	Flip Top	Hummus		40 °F
Establishment	Cooling	Cooked Beans	Cooling	93 °F
Establishment	Walk-in Cooler	Raw Chicken		38 °F
Establishment	Walk-in Cooler	Salmon		37 °F
Kitchen	Walk-in Cooler	Cooked Roce	Cooling	86.5 °F
Establishment	Walk-in Cooler	Raw Chicken		38 °F

# FOOD SAFETY INSPECTION REPORT

Page Number

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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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

## Notes

Routine Inspection performed by Inspector Oram and Environmental Health Manager Mendez.

Inspection began at 12:02 PM and ended around 1:20 PM.