



Public Health Department
150 Concord St., Rm 205
Framingham, MA 01702

RE-INSPECTION REPORT

R-6

Padaria Brasil Bakery
165 Concord St.
Framingham, MA 01702

| <u>Re-Inspection ID</u> | <u>Date</u> | <u>Time In/Out</u> | <u>Inspection Type</u> | <u>Client Type</u> | <u>Inspector</u> |
|-------------------------|-------------------------|---------------------------------|-------------------------------|--------------------|------------------|
| 10086 | 9/6/23 | 11:16 AM 11:09 AM | Re-Inspection | Restaurant | M.LeFort |
| <u>Permit Number</u> | <u>Person In Charge</u> | <u>Original Inspection Date</u> | <u>Original Inspection ID</u> | | |
| BOH200064 | Marcelo Soares | 08/30/2023 | F6CEE | | |

Summary of Violations

Original Inspection

| Priority | Priority f | Core | Total |
|----------|------------|----------|-----------|
| 4 | 0 | 6 | 10 |

Current Re-inspection

| Priority | Priority f | Core | Total |
|----------|------------|------|---------------------------|
| | | | 0 |
| | | | Verified Corrected |

Priority "P" violations not marked "COS" must be corrected within 72 hours.
Priority foundation "Pf" violations not marked "COS" must be corrected within 10 days.
Core "C" violations not marked "COS" must be corrected within 90 days.

No sig due to covid

Manager Signature

Matt LeFort

Inspector Signature

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M.LeFort

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97

97 Corrected - Basement -

---- The Original Violation Code was 3-305.11 Food Storage -----
Observed bags of flour being stored below sewage drain. Ensure foods are never stored under sewage drains. - 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.



97

97 Corrected - Basement -

---- The Original Violation Code was 4-602.11 (A) Food-Contact Surfaces and Utensils -----
Observed mold like debris inside ice machine. - Equipment food-contact surfaces and utensils shall be cleaned: before each use with a different type of raw animal food such as beef, fish, lamb, pork, or poultry; each time there is a change from working with raw foods to working with RTE foods; between uses with raw fruits and vegetables and with TCS food; before using or storing a food temperature measuring device; and any time during the operation when contamination may have occurred.



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Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Basement -

---- The Original Violation Code was 3-302.12 Food Storage Containers Identified/Common Name ----- Observed no labels for common name of foods for barrels located in basement. - 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.



97 97 Corrected - Basement -

---- The Original Violation Code was 3-304.12 In-Use Utensils/Between-Use Storage ----- Observed scoop handle for cocoa powder coming in contact with cocoa powder. Food grade scoops with a handle must be used if being left inside the container with the handle not coming in contact with the cocoa powder. - 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



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97

97 Corrected - Walk-In Freezer -

---- The Original Violation Code was 3-305.11 Food Storage -----
 Observed boxes with food items stored directly on the ground inside walk-in freezer. - 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.



97

97 Corrected - Walk-In Refrigerator -

---- The Original Violation Code was 3-302.11 (A)(2) Raw Animal Foods Separated from each other ----- Observed a container of marinated raw chicken being stored above chicken pies. - 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.



97

97 Corrected - Kitchen -

---- The Original Violation Code was 2-303.11 Jewelry Prohibitions ----- Observed food prep employee wearing a wrist watch. - Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands.

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97 97 Corrected - Kitchen -

---- The Original Violation Code was 3-501.14 (A) Cooling Cooked Foods ----- Observed pasta being stored inside 3-door reach-in refrigerator at 59.7°F. PIC stated pasta was cooked this morning. Inspector educated PIC to not use deep pans that are covered when foods are not below 41°F or are in cooling process. - 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.

97 97 Corrected - Kitchen -

---- The Original Violation Code was 3-501.16 (A)(2) (B) Proper Cold Holding Temps. ----- Observed food items being stored inside pizza flip top refrigerator and cold holding refrigerator unit for buffet above 41°F. - 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.

97 97 Corrected - 3-bay Sink Room -

---- The Original Violation Code was 3-304.12 In-Use Utensils/Between-Use Storage ----- Observed cooking utensils being stored wedged between wall and table. - 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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Temperatures

| Area | Equipment | Product | Notes | Temps |
|------|-----------|---------|-------|-------|
|------|-----------|---------|-------|-------|

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

Notes

Ended 11:37am.