



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

RE-INSPECTION REPORT

R-6

Rasoi Indian Cuisine
 855 Worcester Rd.
 Framingham, MA 01701

<u>Re-Inspection ID</u>	<u>Date</u>	<u>Time In/Out</u>	<u>Inspection Type</u>	<u>Client Type</u>	<u>Inspector</u>
70DCD	4/2/24	2:31 PM 11:17 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>	
BOH230082			03/12/2024	4FCF1	

Summary of Violations

Original Inspection

Priority	Priority f	Core	Total	
9	5	12	26	Re-inspection Required

Current Re-inspection

Priority	Priority f	Core	Total	
2	0	1	3	3 Uncorrected

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.

*Unable to obtain
signature*

Manager Signature

Inspector Signature

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Inspector
M.LeFort

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Kitchen -

---- The Original Violation Code was 3-302.11 (A)(1) Raw Animal Foods Separated from RTE ----- Observed ground raw lamb meat stored over a bag of frozen seafood medley and other frozen appetizer foods. Ground raw lamb must be stored below all these items. Frozen appetizer foods must be stored above frozen seafood medley. - 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.



97 97 Corrected - Kitchen -

---- The Original Violation Code was 5-205.11 Using a Handwashing Sink ----- Observed trash barrel being stored in front of hand washing sink. Hand washing sink must be easily accessible at all times. - 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.



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Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Kitchen -

---- The Original Violation Code was 7-201.11 Storage Separation
 ----- Observed a chemical sanitizer spray bottle being stored above a cooked chic pea stew. Chemical sanitizers must always be stored away from cooked foods to prevent cross contamination. - Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single use articles by: (A) Separating the poisonous or toxic materials by spacing or partitioning; and (B) Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles.



97 97 Corrected - Kitchen -

---- The Original Violation Code was 3-302.12 Food Storage Containers Identified/Common Name ----- Observed a squeeze bottle containing food with no common name labeled. Squeeze bottle must always have common name of food being stored inside squeeze bottle. - 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.



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97 97 Corrected - Kitchen -

---- The Original Violation Code was 3-501.16 (A)(2) (B) Proper Cold Holding Temps. ----- Observed Heavy Cream being stored at room temperature on food prep table. Heavy Cream observed at 56.4°F. Heavy Cream must always be stored at 41°F or below. Inspectors educated PIC to possibly hold Heavy Cream on ice if stored on food prep table. - 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 - Kitchen -

---- The Original Violation Code was 3-304.12 In-Use Utensils/Between-Use Storage ----- Observed chef's knife being stored in between flip top refrigerators. Cooking utensils being stored between tables have potential of becoming contaminated. - 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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Re- Inspection Report (Continued)

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97 97 Corrected - Kitchen -

---- The Original Violation Code was 2-401.11 Eating Drinking or Using Tobacco ----- Observed employee beverages being stored underneath flip top refrigerator on cook line. Employee beverages must always be stored away from food prep areas to prevent cross contamination. - 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.



97 97 Corrected - Warewashing -

---- The Original Violation Code was 5-205.11 Using a Handwashing Sink ----- Observed hand washing sink located next to 3-bay sink being blocked by mop bucket, dust pan, and barrel. Hand wash in sink must be easily accessible at all times. - 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.



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Re- Inspection Report (Continued)

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97 97 Corrected - Kitchen -

---- The Original Violation Code was 4-603.14 Wet Cleaning ----- Inspector asked PIC what is the correct process for the 3-bay sink. PIC stated sanitizer, rinse, wash. Inspector educated PIC on correct 3-bay process: wash with soap and water, rinse with water, then sanitize. Inspector educated PIC to always check sanitizer manufacturers label for proper sanitizer contact time. Inspector informed PIC sanitizer contact time differs with different sanitizers. - Equipment food-contact surfaces and utensils shall be effectively washed to remove or completely loosen soils by using the manual or mechanical means necessary such as the application of detergents containing wetting agents and emulsifiers; acid, alkaline, or abrasive cleaners; hot water; brushes; scouring pads; high-pressure sprays; or ultrasonic devices. The washing procedures selected shall be based on the type and purpose of the equipment or utensils, and on the type of soil to be removed.

97 97 Corrected - Warewashing -

---- The Original Violation Code was 4-601.11 (A) Equip, Food-Contact Surfaces ----- Knives being stored on magnet observed with food debris. Knives must be free from food debris at all times and properly cleaned. - Equipment food-contact surfaces and utensils shall be clean to sight and touch.



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97 97 Corrected - Prep -

---- The Original Violation Code was 4-601.11 (B) Non- Food Contact Surfaces and Utensils Clean ----- Observed blade on can opener with food like debris. Can opener blade must be free from food like debris at all times to prevent cross contamination. - The food contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.



97 97 Corrected - Prep -

---- The Original Violation Code was 7-201.11 Storage Separation ----- Observed chemicals being stored next to food items such as food coloring and white vinegar. Chemicals must never be stored with food items. - Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single use articles by: (A) Separating the poisonous or toxic materials by spacing or partitioning; and (B) Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles.



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97 97 Corrected - Prep -

---- The Original Violation Code was 3-305.11 Food Storage -----
Observed food containers being stored directly on the ground in the food prep area. Food containers must never be stored directly on the ground. Food containers must be stored on a shelf at least 6 inches off the ground. - 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 3-305.11 Food Storage -----
Observed multiple food containers throughout walk in refrigerator being stored directly on the ground. Food containers must never be stored directly on the ground. Food containers must be stored on a shelf at least 6 inches off the ground. - 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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97 97 Corrected - Walk In Refrigerator -

---- The Original Violation Code was 3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep ----- Observed no date marking inside walk in refrigerator. - 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.



97 97 Corrected - Walk In Refrigerator -

---- The Original Violation Code was 3-302.11 (A)(1) Raw Animal Foods Separated from RTE ----- Observed raw foods being stored directly above multiple cut vegetables, sauces and purées. Raw foods must always be stored underneath these food items. - 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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97 97 Corrected - Walk In Refrigerator -

---- The Original Violation Code was 3-304.12 In-Use Utensils/Between-Use Storage ----- Observed handle for scoop spoon being stored directly on top of food. Handle for scoop spoon must always be above food to prevent cross contamination. - 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.



97 97 Corrected - Kitchen -

---- The Original Violation Code was MA 590.011 (C)(1) Food Allergy Awareness Requirements - Poster ----- Observed no Allergy Poster posted in food prep areas. Allergy Poster must be posted in food prep areas at all times. Inspector will email PIC Allergy Poster. - 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.

97 97 Corrected - Establishment -

---- The Original Violation Code was FRAM: MA 590.011 (A) Anti-Choking Procedures ----- Observed no employee on site that was ChokeSave Certified. An employee must be on site at all times that is ChokeSave Certified. - Every food establishment with any amount of seating shall have on its premises, when food is being served, an employee trained in a manual procedures approved by the state department of public health to remove food lodged in a person's throat. This will not apply to food establishments without seating such as to-go facilities.

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97 97 Corrected - Establishment -

---- The Original Violation Code was FRAM: FC 2-201.11 105 CMR 590.002 (E) ----- PIC was unable to provide Inspector a Written Employee Health Policy. Written Employee Health Policy must be on site at all times. - All food establishments shall maintain a written employee health policy that is maintained and accessible at the food establishments at all times.

97 97 Corrected - Warewashing -

---- The Original Violation Code was 4-603.16 (A) Rinsing Procedures ----- Inspector asked PIC what is the correct process for the 3-bay sink. PIC stated sanitizer, rinse, wash. Inspector educated PIC on correct 3-bay process: wash with soap and water, rinse with water, then sanitize. Inspector educated PIC to always check sanitizer manufacturers label for proper sanitizer contact time. Inspector informed PIC sanitizer contact time differs with different sanitizers. - Washed utensils and equipment shall be rinsed so that abrasives are removed and cleaning chemicals are removed or diluted through the use of water or a detergent-sanitizer solution by using one of the following procedures: (A) Use of a distinct, separate water rinse after washing and before sanitizing if using: (1) A 3--compartment sink, (2) Alternative manual warewashing equipment equivalent to a 3--compartment sink as specified in paragraph 4--301.12(C), or (3) A 3-step washing, rinsing, and sanitizing procedure in a warewashing system for CIP equipment.

97 97 Corrected - Warewashing -

---- The Original Violation Code was 4-702.11 Frequency-Before Use After Cleaning ----- Inspector asked PIC what is the correct process for the 3-bay sink. PIC stated sanitizer, rinse, wash. Inspector educated PIC on correct 3-bay process: wash with soap and water, rinse with water, then sanitize. Inspector educated PIC to always check sanitizer manufacturers label for proper sanitizer contact time. Inspector informed PIC sanitizer contact time differs with different sanitizers. - Utensils and food contact surfaces of equipment shall be sanitized before use and after cleaning.

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Re- Inspection Report (Continued)

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97 97 Corrected - Establishment -

---- The Original Violation Code was MA 590.002 (A) FC 2-101.11 Assign. ----- PIC was unable to demonstrate proper cooling methods. PIC must have knowledge for proper cooling methods. PIC must ensure employees are frequently washing their hands when changing gloves or beginning a new food prep task. - The permit holder shall be the PIC or shall designate a PIC and shall ensure that a PIC is present at the food establishment during all hours of operation. The owner or PIC shall designate an alternate person to be in charge at all times when they cannot be present. The alternate, when acting as the PIC shall be responsible for all duties specified in FC 2-103.11 and must be adequately trained by the person in charge.

Preventing Contamination by Hands

Hands clean and properly washed

8 2-301.14 When to Wash - Kitchen -

Pr Observed no hand washing for employees throughout inspection. *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.*

Time / Temperature Control for Safety

Cooling

20 3-501.14 (A) Cooling Cooked Foods - Kitchen -

Pr Observed multiple foods not cooled properly. PIC was unable to state proper cooling methods. Inspectors educated PIC with proper cooling methods. Observed employee putting plastic wrap over a 6 inch pan containing chic pea stew that was at 198°F. Inspectors had PIC remove plastic wrap and put chic pea stew in multiple shallow containers and placed into walk in refrigerator. *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.*

Additional Requirement

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Violations Related to Good Retail Practices

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

C Observed no notification on menu stating: "Before placing your order, please inform your server if you have 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.*

Temperatures

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Area	Equipment	Product	Notes	Temps
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Temperatures in **RED** identify items in the temperature danger zone. See the report notes for specific details.

Notes

Re-Inspection performed by Inspectors LeFort & Lania.

Hot cooked foods still observed being cooled in large deep containers. Inspectors educated PIC to not cool hot cooked foods in large deep containers. Inspectors educated PIC to cool hot cooked foods in shallow containers. PIC was able to provide an ice wand.

Ensure employees wash their hands and change gloves frequently.

Ended 3:02pm.