

Rasoi Indian Cuisine
855 Worcester Rd.
Framingham, MA 01701

<u>Inspection Number</u>	<u>Date</u>	<u>Time In/Out</u>	<u>Inspection Type</u>	<u>Client Type</u>	<u>Inspector</u>
4FCF1	3/12/24	1:55 PM 10:23 AM	Routine	Restaurant	M.LeFort
<u>Permit Number</u>	<u>Risk</u>	<u>Variance</u>	<u>Violation Summary:</u>		<u>Priority</u> <u>Pf</u> <u>Core</u> <u>Repeat</u>
BOH230082	2				9 5 12

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	1	<input checked="" 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 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	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time/Temperature Control for Safety	IN	OUT	NA	NO	COS
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	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	1	<input checked="" 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"/>	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	1	<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"/>
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"/>	Consumer Advisory	IN	OUT	NA	NO	COS
10. Adequate handwashing sinks supplied and accessible	2	<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"/>
Approved Source	IN	OUT	NA	NO	COS	Highly Susceptible Populations	IN	OUT	NA	NO	COS
11. Food obtained from approved source		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	26. Pasteurized foods used; prohibited foods not offered		<input checked="" type="checkbox"/>	<input 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"/>	Food/Color Additives and Toxic Substances	IN	OUT	NA	NO	COS
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 checked="" type="checkbox"/>	<input 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	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Repeat Violations Highlighted in Yellow						Conformance with Approved Procedures	IN	OUT	NA	NO	COS
						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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	43. In-use utensils: properly stored	2	<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	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		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, Equipment and Vending	IN	OUT	NA	NO	COS
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		<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"/>	48. Warewashing facilities: installed, maintained & used; test strips	2	<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	IN	OUT	NA	NO	COS	Physical Facilities	IN	OUT	NA	NO	COS
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		<input 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"/>	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"/>	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		<input 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"/>	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 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).

M. LeFort

M.LeFort

Unable to obtain signature

Jaspreet Singh - 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 MA 590.002 (A) FC 2-101.11 Assign. - Establishment -

Pf 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. *Code: 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.*

Employee Health

Management, food employee and conditional employee; knowledge,

60 FRAM: FC 2-201.11 105 CMR 590.002 (E) - Establishment -

Pr PIC was unable to provide Inspector a Written Employee Health Policy. Written Employee Health Policy must be on site at all times. *Code: All food establishments shall maintain a written employee health policy that is maintained and accessible at the food establishments at all times.*

Good Hygienic Practices

Proper eating, tasting, drinking or tobacco use

6 2-401.11 Eating Drinking or Using Tobacco - Kitchen -

C 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. *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

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Repeat Violations Highlighted in Yellow

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.*

10 5-205.11 Using a Handwashing Sink - Kitchen -

Pf Observed trash barrel being stored in front of hand washing sink. Hand washing sink must be easily accessible 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.*



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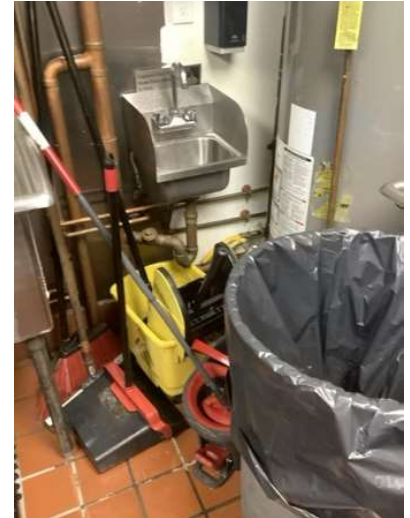
Inspector
M.LeFort

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

10 5-205.11 Using a Handwashing Sink - Warewashing -

Pf 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. *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

Food Separated and protected

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

Pr 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. *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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Repeat Violations Highlighted in Yellow

15 **3-302.11 (A)(1) Raw Animal Foods Separated from RTE - Walk In Refrigerator -**

Pr Observed raw foods being stored directly above multiple cut vegetables, sauces and purées. Raw foods must always be stored underneath these food items. *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.*



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

Pf Knives being stored on magnet observed with food debris. Knives must be free from food debris at all times and properly cleaned. *Code: Equipment food-contact surfaces and utensils shall be clean to sight and touch.*



16 **4-702.11 Frequency-Before Use After Cleaning - Warewashing -**

Pr 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. *Code: Utensils and food contact surfaces of equipment shall be sanitized before use and after cleaning.*

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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.*

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

Pr 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. *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.*

23 **3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep - Walk In Refrigerator -**

Pf Observed no date marking inside walk in refrigerator. *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/Color Additives and Toxic Substances

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Repeat Violations Highlighted in Yellow

Toxic substances properly identified, stored & used

28 **7-201.11 Storage Separation - Kitchen -**

Pr 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. *Code: 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.*



28 **7-201.11 Storage Separation - Prep -**

Pr Observed chemicals being stored next to food items such as food coloring and white vinegar. Chemicals must never be stored with food items. *Code: 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.*



Food Identification

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Food properly labeled; original container

37 3-302.12 Food Storage Containers Identified/Common Name - Kitchen -

C 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. *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 - Prep -

C 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. *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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39 3-305.11 Food Storage - Walk In Refrigerator -

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



Proper Use of Utensils

In-use utensils; properly stored

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

- C** Observed chef's knife being stored in between flip top refrigerators. Cooking utensils being stored between tables have potential of becoming contaminated. *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*



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43 3-304.12 In-Use Utensils/Between-Use Storage - Walk In Refrigerator -

- C** 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. *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*



Utensils, Equipment and Vending

Warewashing facilities: installed, maintained & used; test strips

48 4-603.14 Wet Cleaning - Kitchen -

- C** 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. *Code: 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.*

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48 4-603.16 (A) Rinsing Procedures - Warewashing -

- C 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. *Code: 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.*

49 4-601.11 (B) Non- Food Contact Surfaces and Utensils Clean - Prep -

- C 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. *Code: The food contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.*



Additional Requirement

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Time In/Out
1:55 PM
10:23 AM

Inspector
M.LeFort

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Violations Related to Good Retail Practices

- 60 MA 590.011 (C)(1) Food Allergy Awareness Requirements - Poster - Kitchen -**
- C** 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. *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.*
-
- 60 FRAM: MA 590.011 (A) Anti-Choking Procedures - Establishment -**
- C** Observed no employee on site that was ChokeSave Certified. An employee must be on site at all times that is ChokeSave Certified. *Code: 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.*
-
- 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.*

List 1

IN= In Compliance OUT = Out of Compliance NA = Not Applicable NO= Not Observed

IN	Permit up to date and posted?	IN
OUT	In compliance with allergen reg-poster?	OUT
OUT	Written Menus /signs present (allergen)?	OUT
IN	Food Protection Manager Cert. Posted?	IN
IN	Certified Food Protection Manager's Certificate Posted?	IN
IN	Certified in MA Allergy Awareness and Certificate posted?	IN
OUT	Staff trained in choke-save for every shift.	OUT
IN	Ventilation Hood Inspections stickers up to date?	IN

FOOD SAFETY INSPECTION REPORT

Rasoi Indian Cuisine
855 Worcester Rd.
Framingham, MA 01701

Inspection Number
4FCF1

Date
3/12/24

Time In/Out
1:55 PM
10:23 AM

Inspector
M.LeFort

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Consumer Advisory Present if needed?	NA
Food Employee Reporting Agreement available?	OUT
Procedures outlines for vomit/diarreal event?	IN
All grease traps are operational and up to code?	NO

Temperatures

Area	Equipment	Product	Notes	Temps
Kitchen				°F
Kitchen	Flip Top	Chicken Curry		37.5 °F
Kitchen	Walk-in Cooler	Raw Chicken		41 °F
Kitchen	Flip Top	Fla Fla		43 °F
Kitchen	Flip Top	Cheese Curd		37.5 °F
Kitchen	Flip Top	Cole Slaw		39.8 °F
Kitchen	Flip Top	Minced Chicken		92.1 °F
Kitchen		Vegetable Curry		40.2 °F
Kitchen	Flip Top	Diced Tomatoes		41 °F
Kitchen	Flip Top	Seasoned Garlic		41 °F
Kitchen	Flip Top	Ballet		41 °F
Kitchen	Walk-in Cooler	Goat Stew		42.9 °F
Kitchen		Onion Base		37.9 °F
Kitchen	Walk-in Cooler	Spinach Puree		47 °F
Kitchen	Under Carriage	Tandoori Chicken		°F
Kitchen	Under Carriage	Chic Pea Stew		37.7 °F

FOOD SAFETY INSPECTION REPORT

Page Number

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Inspection Report (Continued)

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Kitchen	Under Carriage	Chicken Tikka Chicken		40 °F
Kitchen	Walk-in Cooler	Mixed Vegetables		41 °F
Kitchen	Flip Top	Chic Pea Stew		41 °F
Kitchen		Heavy Cream		56.4 °F

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

Notes

Inspection performed by Inspectors LeFort & Lania.

Inspectors educated PIC and employee with proper cooling methods. Ensure to educate all employees with proper cooling methods. Inspectors had PIC discard Spinach Purée inside walk in refrigerator that was observed at 47°F and was cooked morning of day prior. Ensure to stop cooling foods in 6 inch pans.

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