

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

FOOD SAFETY INSPECTION REPORT

R-9

Spices Hut 700 Worcester Rd. Framingham, MA 01702	Inspection Number 4313D	<u>Date</u> 5/28/24	T <u>ime In/Ou</u> t 11:46 AM 12:03 PM	Inspection Type Re-Inspection	<u>Client Type</u> Retail	Inspector B.Yates	
	Permit Number BOH180259	<u>Risk</u> 1	Variance	Violation Summar	<u>Priority</u> v: 0	Pf 1	<u>Core Repeat</u> 4

Summary of Violations

Priority	Priority f	Core	Total
0	1	4	5

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.

B.Yates

Krishna Rengasamy - Expires Certificate #:

Framingham Public Health Department: 508-532-5470

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Inspection Report (continued) Repeat Violations Highlighted in Yellow	Inspection Report (continued)			Repeat Vie	olations Highlighted in Yellow

Page Number

FOOD SAFETY INSPECTION REPORT

97 97 Corrected - Establishment -

COS ---- The Original Violation Code was 6-202.13 Insect Comr. Dev. Design/Install ------ Bug zappers observed installed above meat scale in meat cutting area. - Insect control devices that are used to electrocute or stun flying insects shall be designed to retain the insect within the device. Insect control devices shall be installed so that the devices are not located over a food preparation area and dead insects and insect fragments are prevented from being impelled onto or falling on exposed food, clean equipment, utensils, and linens, and unwrapped single-service and single-use articles.

Preventing Contamination by Hands

Adequate handwashing sinks properly supplied and accessible

10

5-202.12 (A)(B) Handwashing Sink, Installation - Kitchen -

Pf Meat room hand sink's hot water booster observed not functioning. *Code: A handwashing lavatory shall* be equipped to provide water at a temperature of at least 100°F through a mixing valve or combination faucet. A steam mixing valve may not be used at a handwashing sink.

Food Identification

Inspection Report (continued)			Repeat V	iolations Highlighted in Yell	low
Spices Hut 700 Worcester Rd. Framingham, MA 01702	Inspection Number 4313D	 5/28/24	T <u>ime In/Ou</u> t 11:46 AM 12:03 PM	Inspector B.Yates	

FOOD SAFETY INSPECTION REPORT

Food properly labeled; original container

37 3-602.11 (B)(1)-(4) Food Labels - Front of House -

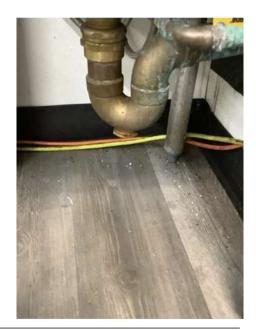
C No labels observed on beverage packaged and sold at the establishment. *Code: All Food packaged in the food establishment shall be labeled. The label information shall include: 1. the common name of the food, or absent a common name, an adequate descriptive identity statement; 2. if made with two or more ingredients, a list of ingredients and sub-ingredients in descending order of predominance by weight including a declaration of artificial colors, artificial flavors and chemical preservatives if contained in the food; 3. an accurate declaration of the net quantity of contents; 4. the name and place of business of the manufacturer, packer, or distributor; and 5. the name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient. (Use 3-602.11(B)(5) for Pf designation).*

Prevention of Food Contamination

Insect, rodents & animals not present

6-501.111 (A)(B)(D) Controlling Pests - Establishment -

C Evidence of mouse activity observed. *Code: The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by: routinely inspecting incoming shipments of food and supplies; routinely inspecting the premises for evidence of pests; and eliminating harborage conditions.*



Page Number 3

38

Spices Hut 700 Worcester Rd. Framingham, MA 01702	Inspection Number 4313D	 5/28/24	T <u>ime In/Ou</u> t 11:46 AM 12:03 PM	Inspector B.Yates	
Inspection Report (continued)			Repeat V	iolations Highlighted in Y	ellow
38 6-202.15 (A) Outer Open	ings, Protected - Estab	lishment -			

Page Number л

FOOD SAFETY INSPECTION REPORT

6-202.15 (A) Outer Openings, Protected - Establishment -

С Gap under door in back room area. Code: Outer openings of a food establishment shall be protected against the entry of insects and rodents by: filling or closing holes and other gaps along floors, walls, and ceilings; closed, tight-fitting windows; and solid, self-closing, tight fitting doors.

39 3-305.11 Food Storage - Establishment -

С Some food product observed in boxes on the floor. 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.

R-9

FOOD SAFETY INSPECTION REPORT

5

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Spices Hut 700 Worcester Rd. Framingham, MA 01702	Inspection Number 4313D	Date 5/28/24	T <u>ime In/Ou</u> t 11:46 AM 12:03 PM	Inspector B.Yates	

Inspection Report (continued)

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

Notes

Pest control on site during inspection.