



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

FOOD SAFETY INSPECTION REPORT

R-9


Subway
 5 Edgell 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>
F9521	9/12/23	12:04 PM 12:13 PM	General	Restaurant	B.Yates
<u>Permit Number</u>	<u>Risk</u>	<u>Variance</u>	<u>Violation Summary:</u>		
BOH150533	1		<u>Priority</u>	<u>Pf</u>	<u>Core</u> <u>Repeat</u>
			0	0	0

Summary of Violations

Priority	Priority f	Core	Total
0	0	0	0

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



 Asha Patel - Expires
 Certificate #:

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F9521

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12:04 PM
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Inspector
B.Yates

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

Notes

Notes

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Notes - Establishment -

N Drink ice machines not observed with any growth or debris. - General Notes.

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Temperatures

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

Inspection conducted after a complaint of algae in the ice machine. PIC stated a customer had some debris on their ice they got from the drink ice machine yesterday. PIC stated they cleaned the machine yesterday after the complaint and that they normally clean the machine once a week. PIC stated they have not seen build up on the ice before and that they would keep an eye on it and check it more often. If build up grows even with cleaning, have a technician check the machine for a defect.