

FOOD ESTABLISHMENT INSPECTION REPORT R-10

Wings Over Framingham
680 Worcester Rd.
Framingham, MA 01702

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector			
61CE7	12/11/23	2:13 PM 1:07 PM	Routine	Restaurant	B.Oram			
Permit Number	Risk	Variance	Violation Summary:		Priority	Pf	Core	Repeat
BOH220201	2		0	3	5	1		

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)					
1. PIC present, demonstrates knowledge, and performs duties	1	<input checked="" type="checkbox"/>				15. Food separated and protected	<input checked="" type="checkbox"/>				
2. Certified Food Protection Manager		<input checked="" type="checkbox"/>				16. Food-contact surfaces; cleaned & sanitized	<input checked="" type="checkbox"/>				
Employee Health	IN	OUT	NA	NO	COS	17. Proper disposition of returned, previously served, reconditioned & unsafe foods	<input checked="" type="checkbox"/>				
3. Management, food employee and conditional employee knowledge, responsibilities and reporting		<input checked="" type="checkbox"/>				Time/Temperature Control for Safety					
4. Proper use of restriction and exclusion		<input checked="" type="checkbox"/>				18. Proper cooking time & temperatures	<input checked="" type="checkbox"/>				
5. Procedures for responding to vomiting and diarrheal events		<input checked="" type="checkbox"/>				19. Proper reheating procedures for hot holding	<input checked="" type="checkbox"/>				
Good Hygienic Practices	IN	OUT	NA	NO	COS	20. Proper cooling time and temperature	<input checked="" type="checkbox"/>				
6. Proper eating, tasting, drinking, or tobacco use		<input checked="" type="checkbox"/>				21. Proper hot holding temperatures	<input checked="" type="checkbox"/>				
7. No discharge from eyes, nose, and mouth		<input checked="" type="checkbox"/>				22. Proper cold holding temperatures	<input checked="" type="checkbox"/>				
Preventing Contamination by Hands	IN	OUT	NA	NO	COS	23. Proper date marking and disposition	<input checked="" type="checkbox"/>				
8. Hands clean & properly washed		<input checked="" type="checkbox"/>				24. Time as a Public Health Control; procedures & records	<input checked="" type="checkbox"/>				
9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		<input checked="" type="checkbox"/>				Consumer Advisory					
10. Adequate handwashing sinks supplied and accessible	3	<input checked="" type="checkbox"/>				25. Consumer advisory provided for raw/undercooked food	<input checked="" type="checkbox"/>				
Approved Source	IN	OUT	NA	NO	COS	Highly Susceptible Populations					
11. Food obtained from approved source		<input checked="" type="checkbox"/>				26. Pasteurized foods used; prohibited foods not offered	<input checked="" type="checkbox"/>				
12. Food received at proper temperature		<input checked="" type="checkbox"/>				Food/Color Additives and Toxic Substances					
13. Food in good condition, safe & unadulterated		<input checked="" type="checkbox"/>				27. Food additives: approved & properly used	<input checked="" type="checkbox"/>				
14. Required records available: shellstock tags, parasite destruction,				<input checked="" type="checkbox"/>		28. Toxic substances properly identified, stored & used	<input checked="" type="checkbox"/>				
Repeat Violations Highlighted in Yellow						Conformance with Approved Procedures					
						29. Compliance with variance/specialized process/HACCP			<input checked="" type="checkbox"/>		

Good Retail Practices

Safe Food and Water	IN	OUT	NA	NO	COS	Proper Use of Utensils					
30. Pasteurized eggs used where required			<input checked="" type="checkbox"/>			43. In-use utensils: properly stored					
31. Water & ice from approved source						44. Utensils, equip. & linens: property stored, dried & handled					
32. Variance obtained for specialized processing methods				<input checked="" type="checkbox"/>		45. Single-use/single-service articles: properly stored & used					
Food Temperature Control	IN	OUT	NA	NO	COS	46. Gloves used properly					
33. Proper cooling methods used; adequate equip. for temp. control		<input checked="" type="checkbox"/>				Utensils, Equipment and Vending					
34. Plant food properly cooked for hot holding						47. All contact surfaces cleanable, properly designed, constructed, & used					
35. Approved thawing methods used						48. Warewashing facilities: installed, maintained & used; test strips					
36. Thermometers provided & accurate						49. Non-food contact surfaces clean		1	<input checked="" type="checkbox"/>		
Food Identification	IN	OUT	NA	NO	COS	Physical Facilities					
37. Food properly labeled; original container						50. Hot & cold water available; adequate pressure					
Prevention of Food Contamination	IN	OUT	NA	NO	COS	51. Plumbing installed; proper backflow devices					
38. Insects, rodents & animals not present						52. Sewage & waste water properly disposed					
39. Contamination prevented in prep, storage & display	1	<input checked="" type="checkbox"/>				53. Toilet facilities: properly constructed, supplied, & cleaned					
40. Personal cleanliness						54. Garbage & refuse properly disposed; facilities maintained					
41. Wiping cloths; properly used & stored						55. Physical facilities installed, maintained & clean		1	<input checked="" type="checkbox"/>		
42. Washing fruits & vegetables						56. Adequate ventilation & lighting; designated areas use		1	<input checked="" type="checkbox"/>		
						60. 105 CMR 590 violations / local regulations			<input checked="" 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).


B. Oram


Alexandra Pimentel - Expires
Certificate #:

Follow Up Required: Y Follow Up Date: _____

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Inspection Report (Continued)

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Supervision

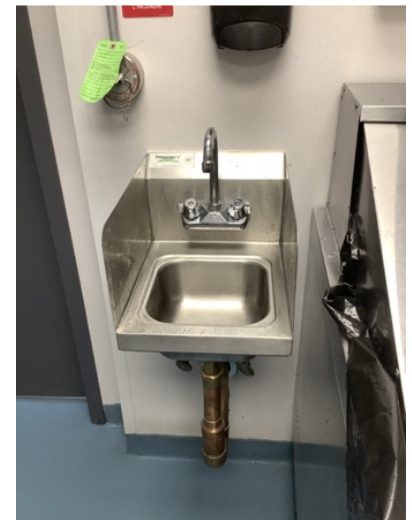
PIC Present / Knowledgeable / Duties

- 1 **2-101.11 (C) Assignment of Responsibility - Establishment -**
- C** Did not observe PIC on site with food protection manager, allergen awareness, and choke save certifications posted. Note: Other PIC showed up later during inspection who has their certifications posted. *Code: Documentation that at least one person in charge has demonstrated knowledge of food safety as specified in FC 2-101.11(A) shall be prominently posted in the establishment next to the food establishment permit. Such documentation shall be removed when the individual(s) is no longer employed on-site by the establishment.*

Preventing Contamination by Hands

Adequate handwashing sinks properly supplied and accessible

- 10 **5-202.12 (A)(B) Handwashing Sink, Installation - Kitchen -**
- Pf** Observed handwashing sink at 55 degrees. Hot water unavailable throughout the establishment. *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.*
- 10 **5-205.11 Using a Handwashing Sink - Kitchen -**
- Pf** Observed debris in handwashing sink closest to door leading to dining area. *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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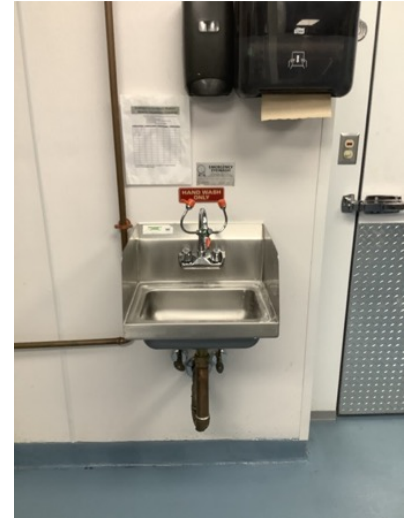
Inspector
B.Oram

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

10 5-205.11 Using a Handwashing Sink - Kitchen -

Pf Observed debris in handwashing sink closest to door leading to walk in cooler. *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.*



Prevention of Food Contamination

Cont. prevented during food prep., storage & display

39 3-305.11 Food Storage - Establishment -

C Observed food products stored less than 6 inches above the floor in the walk in cooler. *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.*



Utensils, Equipment and Vending

Framingham Public Health Department: 508-532-5470

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Nonfood contact surfaces clean

49 4-601.11 (C) Non- Food Contact Surfaces and Utensils Clean - Establishment -

- C Observed raw chicken juice and flour on shelves of walk in cooler.
Code: Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.



Physical Facilities

Physical Facilities installed, maintained & cleaned

55 6-501.114 Unnecessary Items and Litter - Kitchen -

- C Observed equipment that is non-functional and no longer in use stored in food prep area. *Code: The premises shall be free of items that are unnecessary to the operation or maintenance of the establishment that is nonfunctional or no longer used and litter.*



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56 6-305.11 Dressing Areas/Lockers. Designation - Establishment -

- C Observed employee beverage stored next to food products in walk-in cooler. Code: Dressing rooms or dressing areas shall be designated if employees routinely change their clothes in the establishment. Lockers or other suitable facilities shall be provided for the orderly storage of employee' clothing and other possessions.

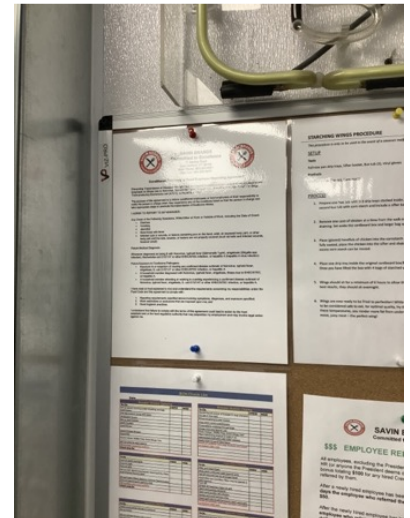


Notes

Notes

88 Notes - Establishment -

- N Please make sure that employees sign written employee health policy.
- General Notes.



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Temperatures

Area	Equipment	Product	Notes	Temps
Kitchen	Handwashing sink			55 °F
Kitchen	Reach-In Cooler	Celery		39.5 °F
Kitchen	Hot holding	Chicken Tender		206 °F
Establishment	Walk-in Cooler	Raw chicken		37.7 °F
Establishment	Walk-in Cooler	Bacon bits		40.2 °F
Kitchen	Hot holding	Chicken wing		186.3 °F
Kitchen	Assembly Flip Top	Bacon bits		37 °F
Kitchen		Raw chicken wings		41.1 °F
Kitchen	Breading Flip Top	Raw chicken tenders		39.3 °F
Kitchen	Assembly Flip Top	Tomatoes		33.4 °F

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

Notes

Inspection conducted with Inspector LeFort.

Hot water not available throughout the establishment during time of inspection on 12/11/2023.
Inspector LeFort received phone call confirming hot water is working the morning of 12/12/2023.

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Framingham Public Health Department: 508-532-5470