

Honey Dew Donuts
861 Edgell Rd.
Framingham, MA 01701

<u>Inspection Number</u> AAB0F	<u>Date</u> 4/9/24	<u>Time In/Out</u> 12:29 PM 1:10 PM	<u>Inspection Type</u> Routine	<u>Client Type</u> Restaurant	<u>Inspector</u> C.Rivera
<u>Permit Number</u> BOH150715	<u>Risk</u> 1	<u>Variance</u>	<u>Violation Summary:</u>		<u>Priority</u> 3
				<u>Pf</u> 2	<u>Core Repeat</u> 5

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

Repeat Violations Highlighted in Yellow

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						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						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						Utensils, Equipment and Vending	IN	OUT	NA	NO	COS
34. Plant food properly cooked for hot holding						47. All contact surfaces cleanable, properly designed, constructed, & used	1	✓			
35. Approved thawing methods used						48. Warewashing facilities: installed, maintained & used; test strips	1	✓			
36. Thermometers provided & accurate						49. Non-food contact surfaces clean					
Food Identification	IN	OUT	NA	NO	COS	Physical Facilities	IN	OUT	NA	NO	COS
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	1	✓				52. Sewage & waste water properly disposed					
39. Contamination prevented in prep, storage & display						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	✓			
42. Washing fruits & vegetables						56. Adequate ventilation & lighting; designated areas use					
						60. 105 CMR 590 violations / local regulations	1	✓			

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).


C. Rivera


Nersjan janci - Expires
Certificate #:

Follow Up Required: Y Follow Up Date: _____

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Preventing Contamination by Hands

Adequate handwashing sinks properly supplied and accessible

10 5-205.11 Using a Handwashing Sink - Prep -

Pf The hand-washing sink located near the three bay sink was observed blocked with a mop cart. Please ensure all sinks are easily accessible. *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 - Prep -

Pr Raw beef was observed to be stored above RTE food in the back kitchen 2-door refrigerator. *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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16 **4-703.11 (C) Methods-Hot Water and Chemical - Warewashing -**

Pr Employee stated that they use 20 second for the quaternary contact time for sanitizing equipment. The directions on the sanitizer states it should be at least 60 seconds. *Code: After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in: (C) Chemical manual or mechanical operations, including the application of SANITIZING chemicals by immersion, manual swabbing, brushing, or pressure spraying methods, using a solution as specified under § 4501.114. Contact times shall be consistent with those on EPA registered label use instructions by providing: (1) Except as specified under Subparagraph (C)(2) of this section, a contact time of at least 10 seconds for a chlorine solution specified under paragraph 4-501.114(A), (2) A contact time of at least 7 seconds for a chlorine solution of 50 MG/L that has a pH of 10 or less and a temperature of at least 38°C (100°F) or a pH of 8 or less and a temperature of at least 24°C (75°F), (3) A contact time of at least 30 seconds for other chemical sanitizing solutions, or (4) A contact time used in relationship with a combination of temperature, concentration, and pH that, when evaluated for efficacy, yields sanitization as defined in paragraph 1-201.10(B).*

Time / Temperature Control for Safety

Cooking time & temp

18 **3-401.11 (A)(1) Raw Animal Foods - Prep -**

Pr Observed raw chicken being stored over RTE food. Ensure raw items are separate from RTE foods. *Code: Except as specified under paragraph (B) and in paragraphs (C) and (D) of this section, raw animal foods such as eggs, fish, meat, poultry, and foods containing these raw animal foods, shall be cooked to heat all parts of the food to a temperature and for a time that complies with one of the following methods based on the food that is being cooked: 145°F or above for 15 seconds for: Raw eggs that are broken and prepared in response to a consumers order and for immediate service, and except as specified under Subparagraphs (A)(2) and (A)(3) and paragraph (B), and in paragraph (C) of this section, fish and meat including game animals commercially raised for food as specified under Subparagraph 3-201.17(A)(1) and game animals under a voluntary inspection program as specified under Subparagraph 3-201.17(A)(2).*



Prevention of Food Contamination

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Insect, rodents & animals not present

38 6-202.15 (D) Outer Openings. Protected - Front of House -

- C** Observed from door open without a screen door. Ensure you have a screen if you want to keep front door open. *Code: If the windows or doors of a food establishment, or of a larger structure within which a food establishment is located, are kept open for ventilation or other purposes or a temporary food establishment is not provided with windows and doors as specified under paragraph (A) of this section, the openings shall be protected against the entry of insects and rodents by: (1) 16 mesh to 25.4 mm (16 mesh to 1 inch) screens; (2) Properly designed and installed air curtains to control flying insects; or (3) Other effective means.*

Utensils, Equipment and Vending

All contact surfaces cleanable, properly designed, constructed & used

47 4-501.11 Good Repair and Proper Adjustment - Kitchen -

- C** Observed the walk in freezer with a torn door gaskets. *Code: Equipment shall be maintained in a state of repair and condition that meets FDA requirements. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturers specifications. Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.*



48 4-501.116 Determining Chem.San. Concentration - Warewashing -

- Pf** Observed test strips that were not the correct ones for the sanitizer. Ensure it is the correct kind of test strips. *Code: Concentration of the sanitizing solution shall be accurately determined by using a test kit or other device.*

Physical Facilities

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Toilet facilities: properly constructed; supplies & cleaned

53 **6-202.14 Toilet Rooms, Enclosed - Restrooms -**

C Employee bathroom were observed to be not self closing. *Code: Except where a toilet room is located outside a food establishment and does not open directly into the food establishment such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door.*



55 **6-501.12 Cleaning. Frequency/Restrictions - Kitchen -**

C Observed some areas that should be cleaned. Possible buildup condensation from AC unit. *Code: The physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing.*



Compliance and Enforcement

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PERMIT TO OPERATE

- 59** **8-304.11 (K) Responsibilities of the Permit Holder - Front of House -**
- C** There was no sign that states last inspection report is available upon request. *Code: Upon acceptance of the permit issued by the RA, the permit holder in order to retain the permit shall notify customers that a copy of the most recent establishment inspection report is available upon request by posting a sign or placard in a location in the food establishment that is conspicuous to customers or by another method acceptable to the RA.*

Temperatures

Area	Equipment	Product	Notes	Temps
		Pattie's double door		37 °F
		Ambient double door		°F
		Right low boy front		45.8 °F
		Ambient left low boy 40		°F
		Right low boy		39 °F

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

Notes

Routine inspection was performed by Inspector Rivera and Environmental Health Manager Mendez.

Nersjangjanci@gmail.com

Ended at 1:27 PM

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