

FOOD ESTABLISHMENT INSPECTION REPORT R-10

FresCafe
82 Concord St.
Framingham, MA 01702

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector			
68752	6/26/24	9:15 AM 1:38 PM	Routine	Restaurant	S.Lania			
Permit Number	Risk	Variance	Violation Summary:		Priority	Pf	Core	Repeat
BOH150694	2				3	4	4	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)	IN	OUT	NA	NO	COS
1. PIC present, demonstrates knowledge, and performs duties	<input checked="" type="checkbox"/>					15. Food separated and protected	1		<input checked="" type="checkbox"/>		
2. Certified Food Protection Manager	<input checked="" type="checkbox"/>					16. Food-contact surfaces; cleaned & sanitized	1		<input checked="" type="checkbox"/>		
Employee Health	IN	OUT	NA	NO	COS	Time/Temperature Control for Safety	IN	OUT	NA	NO	COS
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	<input checked="" type="checkbox"/>					17. Proper disposition of returned, previously served, reconditioned & unsafe foods			<input checked="" type="checkbox"/>		
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	Consumer Advisory	IN	OUT	NA	NO	COS
6. Proper eating, tasting, drinking, or tobacco use	<input checked="" type="checkbox"/>					20. Proper cooling time and temperature			<input checked="" type="checkbox"/>		
7. No discharge from eyes, nose, and mouth	<input checked="" type="checkbox"/>					21. Proper hot holding temperatures			<input checked="" type="checkbox"/>		
Preventing Contamination by Hands	IN	OUT	NA	NO	COS	Highly Susceptible Populations	IN	OUT	NA	NO	COS
8. Hands clean & properly washed	1	<input checked="" type="checkbox"/>				22. Proper cold holding temperatures	1		<input checked="" type="checkbox"/>		
9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	1	<input checked="" type="checkbox"/>				23. Proper date marking and disposition	1		<input checked="" type="checkbox"/>		
10. Adequate handwashing sinks supplied and accessible	<input checked="" type="checkbox"/>					24. Time as a Public Health Control; procedures & records			<input checked="" type="checkbox"/>		
Approved Source	IN	OUT	NA	NO	COS	Food/Color Additives and Toxic Substances	IN	OUT	NA	NO	COS
11. Food obtained from approved source	<input checked="" type="checkbox"/>					25. Consumer advisory provided for raw/undercooked food	1		<input checked="" type="checkbox"/>		
12. Food received at proper temperature				<input checked="" type="checkbox"/>		26. Pasteurized foods used; prohibited foods not offered			<input checked="" type="checkbox"/>		
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	IN	OUT	NA	NO	COS						
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	IN	OUT	NA	NO	COS
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	Utensils, Equipment and Vending	IN	OUT	NA	NO	COS
33. Proper cooling methods used; adequate equip. for temp. control	<input checked="" type="checkbox"/>					46. Gloves used properly					
34. Plant food properly cooked for hot holding			<input checked="" type="checkbox"/>			47. All contact surfaces cleanable, properly designed, constructed, & used	1		<input checked="" type="checkbox"/>		
35. Approved thawing methods used				<input checked="" type="checkbox"/>		48. Warewashing facilities: installed, maintained & used; test strips					
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		<input checked="" type="checkbox"/>				50. Hot & cold water available; adequate pressure					
Prevention of Food Contamination	IN	OUT	NA	NO	COS						
38. Insects, rodents & animals not present	1					51. Plumbing installed; proper backflow devices					
39. Contamination prevented in prep, storage & display						52. Sewage & waste water properly disposed					
40. Personal cleanliness						53. Toilet facilities: properly constructed, supplied, & cleaned					
41. Wiping cloths; properly used & stored						54. Garbage & refuse properly disposed; facilities maintained					
42. Washing fruits & vegetables						55. Physical facilities installed, maintained & clean	1		<input checked="" type="checkbox"/>		
						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).



S.Lania



Julia De Boni - Expires
Certificate #:

Follow Up Required: Y Follow Up Date: _____

FOOD SAFETY INSPECTION REPORT

Page Number

2

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Preventing Contamination by Hands

Hands clean and properly washed

8 **2-301.15 Where to Wash - Kitchen -**

Pf The line cook was observed washing their hands in the 3 compartment sink on multiple occasions. Hand washing shall occur only at designated hand sinks. *Code: Food Employees shall clean their hands in a handwashing sink or approved automatic handwashing facility and may not clean their hands in a sink used for food preparation or warewashing, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste.*

9 **3-301.11 (B) Preventing Contamination from Hands - Kitchen -**

Pr Observed bare hand contact while serving a ready-to-eat food such as a sandwich. *Code: Except when washing fruits and vegetables, food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves or dispensing equipment.*

Protection From Contamination

Food Separated and protected

15 **3-302.11 (A)(2) Raw Animal Foods Separated from each other - Basement -**

Pr Observed raw chicken stored above cooked ham in the chest freezer. Both foods were outside of its original packaging.
COS = the PIC put the raw chicken below the ham. *Code: Foods shall be protected from cross contamination by: Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork and poultry during storage, preparation, holding, and display by: (a) Using separate equipment for each type, or (b) Arranging each type of food in equipment so that cross contamination of one type with another is prevented and (c) preparing each type of food at different times or in separate areas.*

FOOD SAFETY INSPECTION REPORT

Page Number

3

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

Pf Observed can opener tip with food debris caked on it. Code: *Equipment food-contact surfaces and utensils shall be clean to sight and touch.*



Time / Temperature Control for Safety

Cold Holding Temperature

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

Pr Observed raw bacon being held at room temperature on the stove in a half pan. In addition, butter was held at room temperature on the counter. Inspector discussed better storage practices for these foods. 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.*



FOOD SAFETY INSPECTION REPORT

Page Number

4

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23 3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep - Kitchen -

Pf Observed all ready to eat TCS foods throughout the kitchen held longer than 24 hours were not date marked. The PIC started to add dates to the foods. *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.*



Consumer Advisory

Consumer Advisory Provided raw/undercooked food

25 3-603.11 (A) Consumption of Raw Animal Food - Kitchen -

Pf Observed the online menu does not have a consumer advisory with asterisk after each item. *Code: If an animal food such as beef, eggs, fish, lamb, milk, pork, poultry, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in RTE- form or as an ingredient in another RTE food, the permit holder shall inform consumers of the significantly increased risk of consuming such foods by way of a disclosure and reminder, as specified in paragraphs (B) and (C) of this section using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means.*

Prevention of Food Contamination

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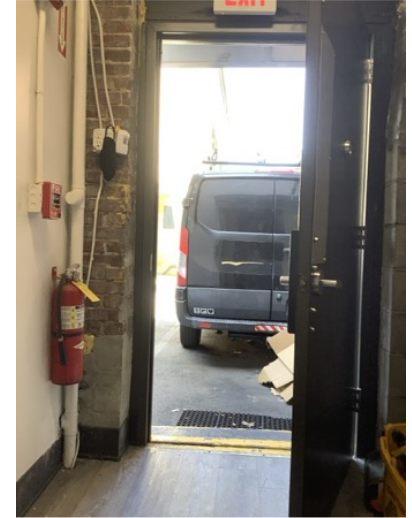
Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Insect, rodents & animals not present

38 6-202.15 (A) Outer Openings, Protected - Kitchen -

- C** Observed the back exterior door being left open.
COS = the PIC closed the door. *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.*



Utensils, Equipment and Vending

All contact surfaces cleanable, properly designed, constructed & used

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

- C** Observed a torn gasket on the one door reach in fridge next to hotline. Condensation was present inside unit. *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.*



Physical Facilities

FOOD SAFETY INSPECTION REPORT

Page Number

6

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Physical Facilities installed, maintained & cleaned

55

6-501.114 Unnecessary Items and Litter - Basement -

- C Observed basement being taken over by un-used and/or broken equipment. This is a repeat violation. *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.*



56

6-303.11 Lighting. Intensity - Basement -

- C Observed Walk-in cooler lighting was very low and hard to see cleanliness of shelving. *Code: The light intensity shall be at least 10 foot candles in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning; at least 20 foot candles at a surface where food is provided for consumer self-service or packaged foods are sold or offered for consumption, inside equipment such as reach-in and under-counter refrigerators, and in areas used for handwashing, warewashing, and equipment and utensil storage, and in toilet rooms; and at least 50 foot candles at a surface where a food employee is working with food or working with utensil or equipment such as knives, slicers, grinders, or saws where employee safety is a factor.*

Notes

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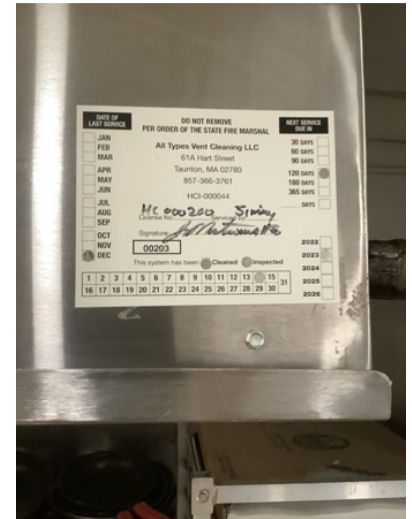
Repeat Violations Highlighted in Yellow

Notes

88

Notes - Kitchen -

- N Observed hood vent sticker was expired. Needs servicing. According to the PIC the hood was cleaned recently, but the company did not place an updated sticker on the hood. - General Notes.



Temperatures

Area	Equipment	Product	Notes	Temps
Kitchen	Flip Top Fridge Right	Oats		39 °F
Kitchen	Flip Top Fridge Left	Roasted peppers		40 °F
Kitchen	Flip Top Fridge Right	Ham steak	Holding	45 °F
Kitchen	Flip Top Fridge Left	Diced onions		39 °F
Kitchen	Flip Top Fridge Right	Peppers		38 °F
Front of House	Single Door Fridge	Ambient		39 °F
Kitchen	Stove	Potatoes	Holding	145 °F
Basement	Walk-in Cooler	Ambient		40 °F

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Page Number

8

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Kitchen	Miscellaneous	Butter on counter	Holding	68 °F
Kitchen	Flip Top Fridge Left	Tomatoes		40 °F

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

Notes

@9:15am inspector Lania and Environmental Health Manager Mike Mendez began inspection. We observed improper food dating and labeling throughout the restaurant, Low lighting and unused equipment cluttering the downstairs (this is a repeat violation.) Please see inspection report for further details and reports. Inspection ended @ 10:35am.