



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

RE-INSPECTION REPORT

R-6

IHOP
 17 Edgell Rd.
 Framingham, MA 01701

<u>Re-Inspection ID</u>	<u>Date</u>	<u>Time In/Out</u>	<u>Inspection Type</u>	<u>Client Type</u>	<u>Inspector</u>
A7707	7/9/24	10:09 AM 10:20 AM	Re-Inspection	Restaurant	M.LeFort
<u>Permit Number</u>	<u>Person In Charge</u>	<u>Original Inspection Date</u>	<u>Original Inspection ID</u>		
BOH170162	Jonathan Guardado	07/03/2024	40F95		

Summary of Violations

Original Inspection

Priority	Priority f	Core	Total	
3	4	7	14	Re-inspection Required

Current Re-inspection

Priority	Priority f	Core	Total	
1	0	1	2	2 Uncorrected

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.

*unable to obtain
signature*

Manager Signature

Matt LeFort

Inspector Signature

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Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Warewashing -

---- The Original Violation Code was 4-603.14 Wet Cleaning ----- When Inspector asked PIC to demonstrate 3-Bay Sink, PIC stated: rinse with water, sanitize, then wash with soap. Inspector educated PIC the correct way to use 3-Bay Sink is: Wash with soap, Rinse with water, then Sanitize. This is the same process when cleaning food prep areas. - Equipment food-contact surfaces and utensils shall be effectively washed to remove or completely loosen soils by using the manual or mechanical means necessary such as the application of detergents containing wetting agents and emulsifiers; acid, alkaline, or abrasive cleaners; hot water; brushes; scouring pads; high-pressure sprays; or ultrasonic devices. The washing procedures selected shall be based on the type and purpose of the equipment or utensils, and on the type of soil to be removed.

97 97 Corrected - Warewashing -

---- The Original Violation Code was 4-603.16 (A) Rinsing Procedures ----- When Inspector asked PIC to demonstrate 3-Bay Sink, PIC stated: rinse with water, sanitize, then wash with soap. Inspector educated PIC the correct way to use 3-Bay Sink is: Wash with soap, Rinse with water, then Sanitize. This is the same process when cleaning food prep areas. - Washed utensils and equipment shall be rinsed so that abrasives are removed and cleaning chemicals are removed or diluted through the use of water or a detergent-sanitizer solution by using one of the following procedures: (A) Use of a distinct, separate water rinse after washing and before sanitizing if using: (1) A 3--compartment sink, (2) Alternative manual warewashing equipment equivalent to a 3--compartment sink as specified in paragraph 4--301.12(C), or (3) A 3-step washing, rinsing, and sanitizing procedure in a warewashing system for CIP equipment.

97 97 Corrected - Warewashing -

---- The Original Violation Code was 4-702.11 Frequency-Before Use After Cleaning ----- When Inspector asked PIC to demonstrate 3-Bay Sink, PIC stated: rinse with water, sanitize, then wash with soap. Inspector educated PIC the correct way to use 3-Bay Sink is: Wash with soap, Rinse with water, then Sanitize. This is the same process when cleaning food prep areas. - Utensils and food contact surfaces of equipment shall be sanitized before use and after cleaning.

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Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Service area -

---- The Original Violation Code was 5-205.11 Using a Handwashing Sink ----- Observed ice scoop being stored on splash guards at hand washing sink. Ice scoops must never be stored on splash guards at hand washing sinks. - 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.



97 97 Corrected - Service area -

---- The Original Violation Code was 4-904.11 Kitchenware and Tableware (single-use) ----- Observed forks being stored improperly in Service Area. Inspector informed PIC forks must always be stored so only the handles of forks are being touched by employees to prevent cross contamination. - Single-service and single-use articles shall be handled, displayed, and dispensed so that contamination of food and lip-contact surfaces is prevented. Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by employees and by consumers if consumers self-service is provided. Except as specified above, single-service articles that are intended for food or lip-contact shall be furnished for consumer self-service with the original individual wrapper intact or from an approved dispenser.



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97 97 Corrected - Kitchen -

---- The Original Violation Code was 6-301.20 Disposable Towels, Waste Receptacle ----- Observed no waste receptacle for hand washing sink located near ice machine. - A handwashing sink or group of adjacent handwashing sinks that is provided with disposable towels shall be provided with a waste receptacle.



97 97 Corrected - Kitchen -

---- The Original Violation Code was 4-601.11 (A) Equip, Food-Contact Surfaces ----- Observed food debris built up on magnetic knife holder. Knife blade also observed with food debris. - Equipment food-contact surfaces and utensils shall be clean to sight and touch.



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97 97 Corrected - Dry Storage -

---- The Original Violation Code was 3-202.15 Package Integrity -----
Observed a dented Campbell's Tomato Juice can in Dry Storage area. Inspector had PIC discard dented Campbell's Tomato Juice can. - Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants.



97 97 Corrected - Kitchen -

---- The Original Violation Code was 3-501.16 (A)(1) Proper Hot Holding Temps. ----- Observed cooked sausage link being stored on a grate on flat top at 124.3°F. PIC had employee put sausage link back directly on flat top to bring it back up proper temperature. - 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 135°F or above, except that roasts cooked to a temperature and for a time specified in paragraph 3-401.11(B) or reheated as specified in paragraph 3-403.11(E) may be held at a temperature of 130°F or above.

Employee Health

Management, food employee and conditional employee; knowledge,

60 FRAM: FC 2-201.11 105 CMR 590.002 (E) - Establishment -

Pr Observed no Written Employee Health Policy on site. Inspector will email PIC a template for a Written Employee Health Policy. *Code: All food establishments shall maintain a written employee health policy that is maintained and accessible at the food establishments at all times.*

Additional Requirement

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Violations Related to Good Retail Practices**60 MA 590.011 (C)(3) Food Allergy Awareness Requirements - Training - Establishment -**

- C** Observed no employee on site that was Allergen Awareness Certified. There must be at least one employee on site at all times that is Allergen Awareness Certified. *Code: Food establishments that cook, prepare, or serve food intended for immediate consumption either on or off the premises shall have on staff a certified food protection manager who has been issued a Massachusetts certificate of allergen awareness training by an allergen awareness training verification program recognized by the Department. The certificate will be valid for 5 years. (b) The certified food protection manager shall: 1. Demonstrate knowledge of major food allergens by posting the Massachusetts food allergen awareness training certificate; and 2. Ensure that employees are properly trained in food allergy awareness as it relates to their assigned duties.*
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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