



FOOD ESTABLISHMENT INSPECTION REPORT

IHOP
17 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>
40F95	7/3/24	10:50 AM 2:00 PM	Routine	Restaurant	M.LeFort
<u>Permit Number</u>	<u>Risk</u>	<u>Variance</u>	<u>Violation Summary:</u>		<u>Priority</u> <u>Pf</u> <u>Core</u> <u>Repeat</u>
BOH170162	2				3 4 7

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"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	15. Food separated and protected	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. Certified Food Protection Manager	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	16. Food-contact surfaces; cleaned & sanitized	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health						Time/Temperature Control for Safety					
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	17. Proper disposition of returned, previously served, reconditioned & unsafe foods	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4. Proper use of restriction and exclusion	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	18. Proper cooking time & temperatures	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5. Procedures for responding to vomiting and diarrheal events	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	19. Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practices						Consumer Advisory					
6. Proper eating, tasting, drinking, or tobacco use	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	20. Proper cooling time and temperature	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7. No discharge from eyes, nose, and mouth	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	21. Proper hot holding temperatures	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands						Highly Susceptible Populations					
8. Hands clean & properly washed	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	22. Pasteurized foods used; prohibited foods not offered	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food/Color Additives and Toxic Substances					
10. Adequate handwashing sinks supplied and accessible	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	27. Food additives: approved & properly used	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source						Conformance with Approved Procedures					
11. Food obtained from approved source	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	28. Compliance with variance/specialized process/HACCP	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12. Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Good Retail Practices					
13. Food in good condition, safe & unadulterated	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Safe Food and Water					
14. Required records available: shellstock tags, parasite destruction,	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	30. Pasteurized eggs used where required	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Repeat Violations Highlighted in Yellow						Proper Use of Utensils					
						31. Water & ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						32. Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						Food Temperature Control					
						33. Proper cooling methods used; adequate equip. for temp. control	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						34. Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						35. Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						36. Thermometers provided & accurate	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						Utensils, Equipment and Vending					
						37. Food properly labeled; original container	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						38. Insects, rodents & animals not present	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						39. Contamination prevented in prep, storage & display	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						40. Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						41. Wiping cloths; properly used & stored	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						42. Washing fruits & vegetables	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						Physical Facilities					
						43. In-use utensils: properly stored	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						44. Utensils, equip. & linens: property stored, dried & handled	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						45. Single-use/single-service articles: properly stored & used	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						46. Gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						47. All contact surfaces cleanable, properly designed, constructed, & used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						48. Warewashing facilities: installed, maintained & used; test strips	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						49. Non-food contact surfaces clean	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						50. Hot & cold water available; adequate pressure	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						51. Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						52. Sewage & waste water properly disposed	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						53. Toilet facilities: properly constructed, supplied, & cleaned	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						54. Garbage & refuse properly disposed; facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						55. Physical facilities installed, maintained & clean	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						56. Adequate ventilation & lighting; designated areas use	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
						60. 105 CMR 590 violations / local regulations	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input 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).

M. LeFort

M.LeFort

Unable to obtain signature

Karen Melva - Expires Certificate #:

Follow Up Required: Y

Follow Up Date: _____

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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.*

Good Hygienic Practices

Proper eating, tasting, drinking or tobacco use

6 **2-401.11 Eating Drinking or Using Tobacco - Kitchen -**

COS C Observed employee beverage being stored at flip top refrigerator on cook line. Employee removed beverage from this area and placed in designated area for employee beverages. *Code: Except as specified in Paragraph (B) of this section, an employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection can not result. (B) A food employee may drink from a closed beverage container if the container is handled to prevent contamination of: (1) The employee's hands; (2) The container; and (3) Exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles.*



Preventing Contamination by Hands

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Adequate handwashing sinks properly supplied and accessible

10 **5-205.11 Using a Handwashing Sink - Kitchen -**

COS Pf Observed a trash barrel being stored in front of hand washing sink. Trash barrels must never be stored in front of hand washing sink. PIC removed the trash barrel so it wasn't blocking hand washing sink. *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.*



10 **5-205.11 Using a Handwashing Sink - Service area -**

Pf 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. *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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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

10 6-301.20 Disposable Towels, Waste Receptacle - Kitchen -

- C** Observed no waste receptacle for hand washing sink located near ice machine. Code: *A handwashing sink or group of adjacent handwashing sinks that is provided with disposable towels shall be provided with a waste receptacle.*



Approved Source

Food in good condition, safe & unadulterated

13 3-202.15 Package Integrity - Dry Storage -

- Pf** Observed a dented Campbell's Tomato Juice can in Dry Storage area. Inspector had PIC discard dented Campbell's Tomato Juice can. Code: *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.*



Protection From Contamination

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Food-contact surfaces, cleaned & sanitized

16 **4-702.11 Frequency-Before Use After Cleaning - Warewashing -**

Pr 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. *Code: Utensils and food contact surfaces of equipment shall be sanitized before use and after cleaning.*

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

Pf Observed food debris built up on magnetic knife holder. Knife blade also observed with food debris. *Code: Equipment food-contact surfaces and utensils shall be clean to sight and touch.*



Time / Temperature Control for Safety

Hot Holding Temperature

21 **3-501.16 (A)(1) Proper Hot Holding Temps. - Kitchen -**

Pr 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. *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 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.*

Proper Use of Utensils

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Inspection Report (Continued)

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Single-use/single-service properly stored and used

45 4-904.11 Kitchenware and Tableware (single-use) - Service area -

C 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. *Code: 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.*



Utensils, Equipment and Vending

Warewashing facilities: installed, maintained & used; test strips

48 4-603.14 Wet Cleaning - Warewashing -

C 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. *Code: 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.*

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

48 4-603.16 (A) Rinsing Procedures - Warewashing -

- C** 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. *Code: 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 3step washing, rinsing, and sanitizing procedure in a warewashing system for CIP equipment.*

Physical Facilities

Adequate ventilation & lighting

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

- COS** **C** Observed employee cell phone being stored on shelf above flip top refrigerator. Employee removed cell phone from this area. *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.*



Additional Requirement

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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.*

Positive Notes

Proper Food Safety Practices

- 98 98 Proper Food Safety Practices - Kitchen -**
- N** Observed a designated area for employee beverages. Keep up the good practice. - Excellent.



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98 98 Proper Food Safety Practices - Kitchen -

- N** Observed proper thawing methods inside walk-in refrigerator. Keep up the good practice. - Excellent.



List 1

IN= In Compliance

OUT = Out of Compliance

NA = Not Applicable

NO= Not Observed

█	Permit up to date and posted?	IN
█	In compliance with allergen reg-poster?	IN
█	Written Menus /signs present (allergen)?	IN
█	Food Protection Manager Cert. Posted?	IN
█	Certified Food Protection Manager's Certificate Posted?	IN
█	Certified in MA Allergy Awareness and Certificate posted?	OUT
█	Staff trained in choke-save for every shift.	NO
█	Ventilation Hood Inspections stickers up to date?	NO
█	Consumer Advisory Present if needed?	NA
█	Food Employee Reporting Agreement available?	OUT
█	Procedures outlines for vomit/diarreal event?	IN
█	All grease traps are operational and up to code?	NO

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Temperatures

Area	Equipment	Product	Notes	Temps
Kitchen	Walk-in Cooler	Sliced Mushrooms		41.9 °F
Service area	Cold Food Well	Cut Watermelon		35.7 °F
Kitchen	Walk-in Cooler	Shredded Cheese		39.7 °F
Kitchen	Reach-In Cooler	Shredded Potato		38.3 °F
Kitchen	Walk-in Cooler	Smoked Sausage		36.5 °F
Kitchen	Flip Top	Leaf Lettuce		40.8 °F
Kitchen	Flip Top	Shredded Cheese		41.9 °F
Kitchen	Reach-In Cooler	Turkey Bacon		°F
Service area	Cold Food Well	Blueberries		39.7 °F
Kitchen	Reach-In Cooler	Sausage Link		37.9 °F
Kitchen	Reach-In Cooler	Raw Hamburger		37.3 °F
Service area	Flip Top	Strawberries		30.2 °F
Kitchen	Flip Top	Sliced Pickles		38.1 °F
Kitchen	Walk-in Cooler	Raw Bacon		38.3 °F
Kitchen	Stove	Sausage Link		124.3 °F

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

Notes

Framingham@mrstaxinc.com

Ended 11:32am.

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