



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

FOOD SAFETY INSPECTION REPORT

R-9


Kalasha Inc.
855 Worcester Rd. STE 1C
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>		
A78C3	7/17/24	11:52 AM 12:11 PM	Re-Inspection	Restaurant	B.Yates		
<u>Permit Number</u>	<u>Risk</u>	<u>Variance</u>					
BOH210237	2		<u>Violation Summary:</u>	<u>Priority</u>	<u>Pf</u>	<u>Core</u>	<u>Repeat</u>
				1	0	6	

Summary of Violations

Priority	Priority f	Core	Total
1	0	6	7

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.



B.Yates



Lujin chen - Expires
Certificate #:

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B.Yates

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

97

97 Corrected - Kitchen -

COS

---- The Original Violation Code was 5-205.11 Using a Handwashing Sink ----- Debris observed in hand sink. Hand sink shall only be used for washing hands. - 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 - Kitchen -

COS

---- The Original Violation Code was 2-401.11 Eating Drinking or Using Tobacco ----- Employee phone and drink observed on cutting board. Personal items shall be kept away from food prep areas. - 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.



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Inspection Report (continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Kitchen -

COS

---- The Original Violation Code was 3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep -----
No date marking observed on foods prepped and held for more than 24 hours. - 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.

97 97 Corrected - Kitchen -

COS

---- The Original Violation Code was 3-302.11 (A)(1) Raw Animal Foods Separated from RTE ----- Raw chicken observed stored over RTE foods throughout kitchen. Staff did correct in some areas. - 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.

97 97 Corrected - Kitchen -

COS

---- The Original Violation Code was 3-302.12 Food Storage Containers Identified/Common Name -----
No common name of food observed on sauce bottles or spices containers. - Except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food.

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97 97 Corrected - Kitchen -

COS

---- The Original Violation Code was 4-501.114 (A)-(C) Chem.San. Temp./pH/Concentr./Hard. ----- PIC could not properly explain how to use 3 bay sink to clean, they stated they wash and rinse only. Cleaning food contact surfaces is always a 3 step process- wash with soap and water, rinse, then sanitize and let air dry. - A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under paragraph 4-703.11(C) shall meet the criteria specified under section 7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: A chlorine solution shall have a temperature of 55°F-120°F, depending on water hardness, and concentration range of 25ppm to 100ppm. An iodine solution shall have a minimum temperature of 68°F with a concentration range of 12.5ppm to 25ppm. A quaternary ammonium compound solution shall have a minimum temperature of 75°F, have a concentration as specified under section 7-204.11 and as

97 97 Corrected - Kitchen -

COS

---- The Original Violation Code was 3-304.12 In-Use Utensils/Between-Use Storage ----- Utensil for rice observed stored in room temperature water. If stored in water, the water must be running or be hot. - During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: in the food with their handles above the top of the food and the container; in food that is not TCS food with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon; on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized every 4 hours; in running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes, in a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not TCS food: or in a



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97 97 Corrected - Establishment -

COS

---- The Original Violation Code was 6-301.12 Hand Drying Provision ----- No paper towels observed in men's room. - Each handwashing lavatory or groups of adjacent lavatories shall be provided with: individual, disposable towels; a continuous towel system that supplies the user with a clean towel or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.

97 97 Corrected - Kitchen -

COS

---- The Original Violation Code was 3-501.16 (A)(2) (B) Proper Cold Holding Temps. ----- The temperature of the Ambient in the Walk-in Cooler was 48 degrees. PIC stated he just had the door open for quite a while. He also stated it has had issues maintaining temperatures since the heat wave and a technician is coming out Wednesday to adjust it. If temperature of walk in does not go down tonight and the temperature of TCS foods rises you must remove all TCS foods. - 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.

97 97 Corrected - Establishment -

COS

---- The Original Violation Code was FRAM: FC 2-501.11 Clean-up Vomiting & Diarrheal Events ----- No procedures for responding to vomit/diarrheal events. Will send a template. - A food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter.

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97 Corrected - Kitchen -

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---- The Original Violation Code was 4-601.11 (A) Equip, Food-Contact Surfaces ----- Some old food debris observed in ice machine as well as multiple utensils. - Equipment food-contact surfaces and utensils shall be clean to sight and touch.

97

97 Corrected - Kitchen -

COS

---- The Original Violation Code was 3-302.11 (A)(2) Raw Animal Foods Separated from each other ----- Raw chicken observed stored above beef in freezers. - 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.

Employee Health

Management, food employee and conditional employee; knowledge,

60

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

Pr No employee health policy on site, will send a template for an employee health policy in mandarin. *Code: All food establishments shall maintain a written employee health policy that is maintained and accessible at the food establishments at all times.*

Utensils, Equipment and Vending

Nonfood contact surfaces clean

49

4-601.11 (B) Non- Food Contact Surfaces and Utensils Clean - Kitchen -

C Surfaces of floors, walls, and equipment observed with old food splatter and debris. Clean more frequently. *Code: The food contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.*

Physical Facilities

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Toilet facilities: properly constructed; supplies & cleaned

53 5-501.17 Toilet Room Receptacle Covered - Establishment -

- C** No cover on women's barrel in bathroom. *Code: A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.*

Additional Requirement

Violations Related to Good Retail Practices

60 MA 590.011 (C)(1) Food Allergy Awareness Requirements - Poster - Kitchen -

- C** No poster of 8 common allergens. *Code: Food establishments that cook, prepare, or serve food intended for immediate consumption either on or off the premises shall prominently display in the employee work area a poster approved by the Department, no smaller than 8.5 by 11 inches, relating to major food allergens. The poster shall include the following information: (a) Major food allergens; (b) Health risks of food allergies; (c) Procedure to follow when a customer states that he or she has a food allergy; and (d) Emergency procedure to follow if a customer has an allergic reaction to a food.*

60 MA 590.011 (A) Anti-Choking Procedures - Establishment -

- C** No choke save certificates on site. *Code: Restaurants with a seating capacity greater than 24 are required to have one or more employees trained in a manual choke-saving procedure in accordance with 105 CMR 605.000 Approved Choke-Saving Procedures. Each food service establishment shall: have on its premises, while food is being served, an employee trained in manual procedures approved by the Department to remove food lodged in a person's throat; and make adequate provision for insurance to cover employees trained in rendering such assistance.*

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60 MA 590.011 (C)(3) Food Allergy Awareness Requirements - Training - Establishment -

- C** No allergen awareness certificate on site. *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.*

Compliance and Enforcement

PERMIT TO OPERATE

59 8-304.11 (A) Responsibilities of the Permit Holder - Establishment -

- C** No food permit posted in the establishment. *Code: Upon acceptance of the permit issued by the RA, the permit holder in order to retain the permit shall post the permit in a location in the food establishment that is conspicuous to consumers.*

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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

Most violations observed corrected. Grease trap had bad scent.
Deep clean of commonly touched surfaces, and splatter on equipment needed. Will send documents and links for choke save and allergen awareness training.