

FOOD ESTABLISHMENT INSPECTION REPORT R-10

Pizza Wagon
1B Hamilton St.
Framingham, MA 01701

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector			
4A3C8	7/11/24	12:19 PM 11:34 AM	Routine	Restaurant	B.Oram			
Permit Number	Risk	Variance	Violation Summary:		Priority	Pf	Core	Repeat
BOH150605	2				3	2	8	

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	3		<input checked="" type="checkbox"/>							
2. Certified Food Protection Manager	<input checked="" type="checkbox"/>							16. Food-contact surfaces; cleaned & sanitized		<input checked="" type="checkbox"/>						
Employee Health	IN	OUT	NA	NO	COS	17. Proper disposition of returned, previously served, reconditioned & unsafe foods			<input checked="" type="checkbox"/>							
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	<input checked="" type="checkbox"/>							Time/Temperature Control for Safety	IN	OUT	NA	NO	COS			
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	20. Proper cooling time and temperature		<input checked="" type="checkbox"/>								
6. Proper eating, tasting, drinking, or tobacco use	<input checked="" type="checkbox"/>					21. Proper hot holding temperatures		<input checked="" type="checkbox"/>								
7. No discharge from eyes, nose, and mouth	<input checked="" type="checkbox"/>					22. Proper cold holding temperatures	1		<input checked="" type="checkbox"/>							
Preventing Contamination by Hands	IN	OUT	NA	NO	COS			23. Proper date marking and disposition		<input checked="" type="checkbox"/>						
8. Hands clean & properly washed	<input checked="" type="checkbox"/>					24. Time as a Public Health Control; procedures & records				<input checked="" type="checkbox"/>						
9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	<input checked="" type="checkbox"/>					Consumer Advisory	IN	OUT	NA	NO	COS					
10. Adequate handwashing sinks supplied and accessible	<input checked="" type="checkbox"/>					25. Consumer advisory provided for raw/undercooked food		<input checked="" type="checkbox"/>								
Approved Source	IN	OUT	NA	NO	COS	Highly Susceptible Populations	IN	OUT	NA	NO	COS					
11. Food obtained from approved source	<input checked="" type="checkbox"/>					26. Pasteurized foods used; prohibited foods not offered				<input checked="" type="checkbox"/>						
12. Food received at proper temperature				<input checked="" type="checkbox"/>		Food/Color Additives and Toxic Substances	IN	OUT	NA	NO	COS					
13. Food in good condition, safe & unadulterated	1		<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"/>		44. Utensils, equip. & linens: property stored, dried & handled	1		<input checked="" type="checkbox"/>							
31. Water & ice from approved source								45. Single-use/single-service articles: properly stored & used								
32. Variance obtained for specialized processing methods				<input checked="" type="checkbox"/>		46. Gloves used properly										
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"/>					47. All contact surfaces cleanable, properly designed, constructed, & used										
34. Plant food properly cooked for hot holding						48. Warewashing facilities: installed, maintained & used; test strips										
35. Approved thawing methods used						49. Non-food contact surfaces clean										
36. Thermometers provided & accurate						Physical Facilities	IN	OUT	NA	NO	COS					
Food Identification	IN	OUT	NA	NO	COS	50. Hot & cold water available; adequate pressure										
37. Food properly labeled; original container	2		<input checked="" type="checkbox"/>			51. Plumbing installed; proper backflow devices		<input checked="" type="checkbox"/>								
Prevention of Food Contamination	IN	OUT	NA	NO	COS	52. Sewage & waste water properly disposed										
38. Insects, rodents & animals not present	1		<input checked="" type="checkbox"/>			53. Toilet facilities: properly constructed, supplied, & cleaned										
39. Contamination prevented in prep, storage & display	1		<input checked="" type="checkbox"/>			54. Garbage & refuse properly disposed; facilities maintained										
40. Personal cleanliness						55. Physical facilities installed, maintained & clean										
41. Wiping cloths; properly used & stored						56. Adequate ventilation & lighting; designated areas use										
42. Washing fruits & vegetables	1		<input checked="" type="checkbox"/>			60. 105 CMR 590 violations / local regulations		1		<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).


B. Oram

Unable to Obtain
Romi Kumar - Expires
Certificate #:

Follow Up Required: Y Follow Up Date: _____

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Approved Source

Food in good condition, safe & unadulterated

13 3-202.15 Package Integrity - Kitchen -

Pf Observed raw meats stored in drawer cooler leaking. Ensure all food packages are in good condition and protect the integrity of the contents. *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

Food Separated and protected

15 3-302.11 (A)(1) Raw Animal Foods Separated from RTE - Kitchen -

Pr Observed raw chicken stored above pepperoni slices and meatballs in reach in cooler. Ensure all raw meat products are stored below RTE food products to prevent cross contamination. *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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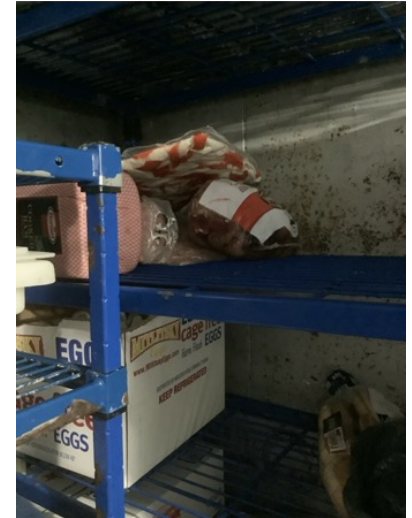
Inspector
B. Oram

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

15 **3-302.11 (A)(1) Raw Animal Foods Separated from RTE - Walk-In Refrigerator -**

Pr Observed raw meats stored above bread in the walk-in refrigerator. Ensure all raw meat products are stored below RTE food products to prevent cross contamination. COS. PIC moved raw meat products so they were stored below RTE food products. *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.*



15 **3-302.11 (A)(4) Packaged and/or wrapped foods - Walk-In Refrigerator -**

C Observed sauce cooling in walk-in refrigerator without cover. Ensure all food products are stored in covered containers. *Code: Food shall be protected from contamination by storing the food in packages, covered containers, or wrappings. This does not apply to (1) Whole, uncut, raw fruits and vegetables and nuts in the shell, that require peeling or hulling before consumption; (2) primal cuts, quarters, or sides of raw meat or slab bacon that are hung on clean, sanitized hooks or placed on clean, sanitized racks; (3) Whole, uncut, processed meats such as country hams, and smoked or cured sausages that are placed on clean, sanitized racks; (4) FOOD being cooled as specified under Subparagraph 3-501.15(B)(2); or shellstock.*



Time / Temperature Control for Safety

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Cold Holding Temperature

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

Pr Observed multiple TCS cold holding food products stored at temperatures greater than 41 degrees F. Observed Sliced American Cheese, Chopped Lettuce, and Diced Tomatoes at temperatures of 55 degrees F, 52 degrees F, and 56 degrees F respectively. *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 Identification

Food properly labeled; original container

37 **3-302.12 Food Storage Containers Identified/Common Name - Kitchen -**

C Observed squeeze bottles with no labels identifying the food products' common names. *Code: 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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Inspection Report (Continued)

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37 3-302.12 Food Storage Containers Identified/Common Name - Establishment -

- C** Observed squeeze bottle and container with no labels identifying food products' common names. *Code: 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.*



Prevention of Food Contamination

Insect, rodents & animals not present

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

- C** Observed gap on left side of the screen door at back exit of the establishment. Ensure all outer openings of the establishment are protected against the entry of insects and rodents. *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.*



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39 3-305.11 Food Storage - Walk-In Refrigerator -

- C** Observed food product stored less than 6 inches off the floor. Ensure all food products are stored at least 6 inches off the floor to prevent contamination. *Code: Food shall be protected from contamination by storing food: in a clean dry location; where it is not exposed to splash, dust, or other contamination; and at least 6 inches off the floor.*



42 3-302.15 Washing Fruits and Vegetables - Kitchen -

- Pf** PIC explained that iceberg lettuce is not being washed before use. Ensure all raw fruits and vegetables are washed before being cut, combined with other ingredients, cooked, served, or offered for human consumption in RTE form. *Code: Except for whole, raw fruits and vegetables that are intended for washing by the consumer before consumption, raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in RTE form. Chemicals used in the washing or to assist in the peeling of fruits and vegetables, for the washing of raw, whole fruits and vegetables shall be used in accordance with the manufacturer's instructions.*

Proper Use of Utensils

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Uten./equip./linens; properly stored, dried, handled

44 4-903.11 (A)(B)(D) Equip./Uten./Lin./Sing.-Ser/Use Art - Kitchen -

- C** Observed take out containers stored facing up. COS. PIC inverted the take out containers ensuring they were all stored facing down. *Code: Cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: in a clean, dry location; where they are not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. Clean equipment and utensils shall also be stored: in a self-draining position that allows air drying; and covered or inverted. Items that are kept in closed packages may be stored less than 15 cm (6 inches) above the floor on dollies, pallets, racks, and skids.*



Physical Facilities

Plumbing installed; proper backflow devices

51 5-205.15 (B) System Maintained/Repair - Establishment -

- C** Observed plumbing system for sanitizer bay in disrepair. Observed active leak in piping underneath 3-bay sink. *Code: A plumbing system shall be maintained in good repair.*



Compliance and Enforcement

Framingham Public Health Department: 508-532-5470

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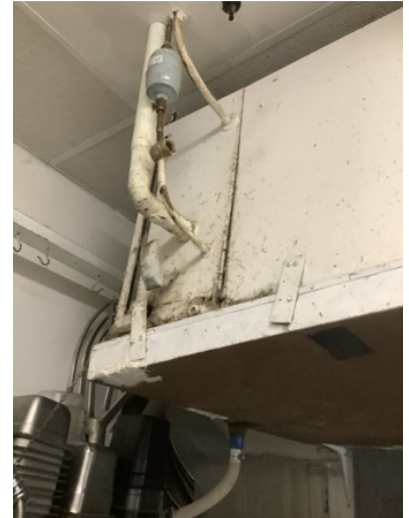
PERMIT TO OPERATE

- 59** **8-304.11 (K) Responsibilities of the Permit Holder - Establishment -**
- C** Observed no sign or placard posted in customer view letting customers know that the most recent 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.*

Notes

Notes

- 88** **Notes - Establishment -**
- N** Observed build up of mold like material on the wall near the 3-bay sink. - General Notes.



- 88** **Notes - Establishment -**
- N** Observed odor in warewashing area. - General Notes.

Temperatures

Area	Equipment	Product	Notes	Temps
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Kitchen	Flip Top	Cheese		55 °F
Kitchen	Steam Table	Marinara Sauce		182 °F
Kitchen	Reach-In Cooler	Tomatoes		54 °F
Kitchen	Flip Top	Lettuce		56 °F
				°F
Kitchen		Pizza		134 °F
Establishment	Walk-in Cooler	Fish		41 °F
Kitchen	Small Flip Top	Banana Peppers		39 °F
Kitchen	Drawer Fridge under	Raw Beef		38 °F
Kitchen	Small Flip Top	Black Olives		40 °F
Kitchen	Walk-in Cooler	Marinara Sauce		38 °F
Kitchen	Drawer Fridge under	Raw Chicken		39 °F

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

Notes

Routine Inspection performed by Inspector Oram. Peyton Gardner was also present during time of inspection.

Inspector discussed questions related to produce used at the establishment due to a food-borne illness concern.

PIC Contact: Pizzawagon01701@gmail.com