

Terra Brasili's Restaurant  
94 Union Ave.  
Framingham, MA 01702

|                          |             |                     |                           |                    |   |
|--------------------------|-------------|---------------------|---------------------------|--------------------|---|
| <u>Inspection Number</u> | <u>Date</u> | <u>Time In/Out</u>  | <u>Inspection Type</u>    | <u>Client Type</u> | <u>Inspector</u>                                    |
| 0245A                    | 7/19/24     | 11:40 AM<br>12:37PM | Illness                   | Restaurant         | S.Lania   |
| <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> |
| BOH150488                | 2           |                     |                           |                    | 4 1 0 3   |

**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                                      | 1                                   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| Employee Health   | IN                                  | OUT                      | NA                                  | NO                       | COS                      | 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"/> |
| 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"/> | Time/Temperature Control for Safety   | IN                                  | OUT                                 | NA                                  | NO                                  | COS                      |
| 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 type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| Good Hygienic Practices   | IN                                  | OUT                      | NA                                  | NO                       | COS                      | 20. Proper cooling time and temperature   | 1                                   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| 6. Proper eating, tasting, drinking, or tobacco use   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | 21. Proper hot holding temperatures   | 1                                   | <input checked="" 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"/> | 22. Proper cold holding temperatures  | 1                                   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| Preventing Contamination by Hands   | IN                                  | OUT                      | NA                                  | NO                       | COS                      | 23. Proper date marking and disposition   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| 8. Hands clean & properly washed  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | 24. Time as a Public Health Control; procedures & records                           | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" 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"/> | Consumer Advisory   | IN                                  | OUT                                 | NA                                  | NO                                  | COS                      |
| 10. Adequate handwashing sinks supplied and accessible  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | 25. Consumer advisory provided for raw/undercooked food                             | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input 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"/> | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | 26. Pasteurized foods used; prohibited foods not offered                            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |
| 12. Food received at proper temperature   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | Food/Color Additives and Toxic Substances   | IN                                  | OUT                                 | NA                                  | NO                                  | COS                      |
| 13. Food in good condition, safe & unadulterated  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | <input 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"/> |
| 14. Required records available: shellstock tags, parasite destruction,                          | <input type="checkbox"/>            | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 28. Toxic substances properly identified, stored & used                             | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> |
| Repeat Violations Highlighted in Yellow   |                                     |                          |                                     |                          |                          | Conformance with Approved Procedures  | IN                                  | OUT                                 | NA                                  | NO                                  | COS                      |
|   |                                     |                          |                                     |                          |                          | 29. Compliance with variance/specialized process/HACCP                              | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input 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 type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | 43. In-use utensils: properly stored                                       | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 31. Water & ice from approved source                               | <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"/> |
| 32. Variance obtained for specialized processing methods           | <input type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | 45. Single-use/single-service articles: properly stored & used             | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Food Temperature Control   | IN                       | OUT                                 | NA                                  | NO                                  | COS                      | 46. Gloves used properly   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 33. Proper cooling methods used; adequate equip. for temp. control | 1                        | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | Utensils, Equipment and Vending  | IN                                  | OUT                      | NA                       | NO                       | COS                      |
| 34. Plant food properly cooked for hot holding                     | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" 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"/> |
| 35. Approved thawing methods used                                  | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/> | 48. Warewashing facilities: installed, maintained & used; test strips      | <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"/> | 49. Non-food contact surfaces clean  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Food Identification  | IN                       | OUT                                 | NA                                  | NO                                  | COS                      | Physical Facilities  | IN                                  | OUT                      | NA                       | NO                       | COS                      |
| 37. Food properly labeled; original container                      | <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"/> |
| Prevention of Food Contamination                                   | IN                       | OUT                                 | NA                                  | NO                                  | COS                      | 51. Plumbing installed; proper backflow devices                            | <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"/> | 52. Sewage & waste water properly disposed                                 | <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"/> | 53. Toilet facilities: properly constructed, supplied, & cleaned           | <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"/> | 54. Garbage & refuse properly disposed; facilities maintained              | <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"/> | 55. Physical facilities installed, maintained & clean                      | <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"/> | 56. Adequate ventilation & lighting; designated areas use                  | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
|  |                          |                                     |                                     |                                     |                          | 60. 105 CMR 590 violations / local regulations                             | <input checked="" type="checkbox"/> | <input 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).

  
S. Lania

  
Gabriel Viana - Expires  
Certificate #:

Follow Up Required:  Y Follow Up Date: \_\_\_\_\_

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Inspection Number

0245A

Date

7/24/24

Time In/Out

8:45 AM

Inspector

S.Lania

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Framingham, MA 01702

1:17 PM

**Inspection Report (Continued)**

Repeat Violations Highlighted in Yellow

**Protection From Contamination**

**Food-contact surfaces, cleaned & sanitized**

**16**

**4-501.114 (A)-(C) Chem.San. Temp./pH/Concentr./Hard. - Establishment -**

**Pr** Some sanitizer solutions were observed <10ppm. The establishment uses an approved bleach for sanitizer with a required concentration around 100ppm. *Code: 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 indicated by the manufacturer's use directions included in the labeling, and be used only in water with 500 MG/L hardness or less or in water having a hardness no greater than specified by the EPA--registered label use instructions.*

**Time / Temperature Control for Safety**

**Cooling**

**20**

**3-501.14 (A) Cooling Cooked Foods - Kitchen -**

**Pr** Observed the shredded chicken used in chicken salad at 71°F that had been placed in the freezer to cool on the previous day. It had been cooling for approximately 24 hours. Containers were covered with lids and stacked. Chicken didn't cool properly within the correct time frame. Chicken was voluntarily discarded. *Code: Cooked TCS foods shall be cooled within 2 hours from 135°F to 70°F and within a total of 6 hours from 135°F to 41°F or less.*

**21**

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

**Pr** Not all hot held foods were observed at 135°F and above. See temperature chart for details. *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.*

# FOOD SAFETY INSPECTION REPORT

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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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

**Pr** Not all cold foods were observed at 41°F or below. See temperature chart for details. *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 Temperature Control

**Proper cooling methods used; adequate equipment for temp. control**

### 33 3-501.15 (A) Cooling Methods - Kitchen -

**Pf** Observed shredded chicken cooling down in large covered containers in the walk-in freezer. The chicken did not cool properly. In addition, some foods in the walk-in cooler were observed cooling and covered. This includes pasta and cut tomatoes.

Inspector reviewed different cooling methods with the PIC and other staff. *Code: Cooling shall be accomplished in accordance with the time and temperature criteria specified under section 3-501-14 by using one or more of the following based on the type of food being cooked: placing the food in shallow pans; separating the food into smaller or thinner portions; using rapid cooling equipment; stirring the food in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient or other effective methods.*

## Temperatures

| Area           | Equipment       | Product          | Notes   | Temps  |
|----------------|-----------------|------------------|---------|--------|
| Prep           | Walk-in Cooler  | Chicken salad    | Holding | 45 °F  |
| Prep           | Walk-in Cooler  | Raw beef         | Holding | 47 °F  |
| Kitchen        | Walk-in Freezer | Shredded chicken | Holding | 71 °F  |
| Front of House | Steam Table     | Swai             | Holding | 118 °F |
| Prep           | Walk-in Cooler  | Shredded chicken | Holding | 45 °F  |
| Prep           | Walk-in Cooler  | Cut watermelon   | Holding | 47 °F  |

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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

|      |                |             |           |       |
|------|----------------|-------------|-----------|-------|
| Prep | Walk-in Cooler | Vinagrete   | Cooling   | 59 °F |
| Prep | Walk-in Cooler | Raw chicken | Receiving | 35 °F |

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

## Notes

This inspection occurred on 7/19/2024 from 11:40am to 12:37pm to follow up on holding temperatures. Due to new violations, this report is being created to site said violations. As such, there will be two reports for 7/19/2024. Present at this inspection was Steven Lania and Michael Mendez.

The walk-in cooler was still not maintaining product at proper temperatures, and the walk-in freezer was still not at a normal freezer temperature. According to the PIC, an HVAC specialist was here yesterday to service the units. If temperatures don't drop to the correct temperatures, then it's advised the units get serviced again.

Since there is no shredded chicken left to make salad, if a new batch is made over the weekend then you shall keep a temperature log to monitor the chicken being cooked to the correct temperature, and to show how quickly the chicken cooled.