

FOOD ESTABLISHMENT INSPECTION REPORT R-10

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

<u>Inspection Number</u>	A3CEA	<u>Date</u>	7/22/24	<u>Time In/Out</u>	2:00 PM 1:14 PM	<u>Inspection Type</u>	Illness	<u>Client Type</u>	Restaurant	<u>Inspector</u>	S.Lania
<u>Permit Number</u>	BOH150488	<u>Risk</u>	2	<u>Variance</u>		<u>Violation Summary:</u>	<u>Priority</u>	<u>Pf</u>	<u>Core</u>	<u>Repeat</u>	
							6	4	3	4	

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	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	15. Food separated and protected	2	<input checked="" 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"/>	16. Food-contact surfaces; cleaned & sanitized	1	<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"/>	17. Proper disposition of returned, previously served, reconditioned & unsafe foods		<input checked="" 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"/>	18. Proper cooking time & temperatures	1	<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"/>	19. Proper reheating procedures for hot holding		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practices						Consumer Advisory					
6. Proper eating, tasting, drinking, or tobacco use	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	20. Proper cooling time and temperature		<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"/>	21. Proper hot holding temperatures	1	<input checked="" 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"/>	22. Proper cold holding temperatures	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands						Highly Susceptible Populations					
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"/>	23. Proper date marking and disposition		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10. Adequate handwashing sinks supplied and accessible	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	24. Time as a Public Health Control; procedures & records		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source						Food/Color Additives and Toxic Substances					
11. Food obtained from approved source		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	25. Consumer advisory provided for raw/undercooked food	1	<input checked="" type="checkbox"/>	<input 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"/>	26. Pasteurized foods used; prohibited foods not offered		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
13. Food in good condition, safe & unadulterated		<input checked="" 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"/>
14. Required records available: shellstock tags, parasite destruction,		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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"/>
Repeat Violations Highlighted in Yellow						Conformance with Approved Procedures					
						29. Compliance with variance/specialized process/HACCP		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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"/>	43. In-use utensils: properly stored		<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"/>	44. Utensils, equip. & linens: property stored, dried & handled	1	<input checked="" 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"/>	45. Single-use/single-service articles: properly stored & used		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control						Utensils, Equipment and Vending					
33. Proper cooling methods used; adequate equip. for temp. control	1	<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"/>
34. Plant food properly cooked for hot holding		<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"/>
35. Approved thawing methods used		<input type="checkbox"/>	<input type="checkbox"/>	<input 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"/>
36. Thermometers provided & accurate		<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"/>
Food Identification						Physical Facilities					
37. Food properly labeled; original container		<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"/>
Prevention of Food Contamination											
38. Insects, rodents & animals not present		<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"/>
39. Contamination prevented in prep, storage & display	1	<input checked="" 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"/>
40. Personal cleanliness		<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"/>
41. Wiping cloths; properly used & stored		<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"/>
42. Washing fruits & vegetables		<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"/>
						56. Adequate ventilation & lighting; designated areas use		<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"/>

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: _____

FOOD SAFETY INSPECTION REPORT

Page Number

2

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Supervision

PIC present, demonstrated knowledge & performs duties

1 2-102.11 (A)(B) & (C)(1), (4)-(16) Demonstration of Knowledge - Establishment -

Pf Multiple priority violations were noted during this inspection. Based on the violations observed and inconsistent answers received vs what's being done in practice, active managerial control can be improved on. Ensure the PIC is actively monitoring the establishment/staff and staff are trained frequently and/or as needed. *Code: The person in charge demonstrate to the RA knowledge of foodborne disease prevention, application of HACCP principles, and the requirements of this code. The person in charge shall demonstrate knowledge by having no violations of priority items during the current inspection; being a certified food protection manager; or responding correctly to the inspectors questions as they relate to the specific food operation.*

Good Hygienic Practices

Proper eating, tasting, drinking or tobacco use

6 2-401.11 Eating Drinking or Using Tobacco - Prep -

C Observed an employee beverage next to the cutting board they were actively using. Ensure employee beverages are kept away from food prep areas and in a designated location. *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

Adequate handwashing sinks properly supplied and accessible

10 5-202.12 (A)(B) Handwashing Sink, Installation - Front of House -

Pf The men's restroom hot water temperature was at 84°F. The women's hot water temperature was at 92°F. Water temperature should reach at least 100°F. *Code: A handwashing lavatory shall be equipped to provide water at a temperature of at least 100°F through a mixing valve or combination faucet. A steam mixing valve may not be used at a handwashing sink.*

Protection From Contamination

FOOD SAFETY INSPECTION REPORT

Page Number

3

Terra Brasili's Restaurant

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Food separated and protected

15 **3-304.15 (A) Gloves, Use Limitation - Kitchen -**

Pr A food handler was observed wearing double gloves. When one set was soiled, they were removed and the pair underneath were being used. When there is a new task change, the food handler shall wash their hands before putting on a new set up gloves. *Code: If used, single-use gloves shall be used for only one task such as working with RTE or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation.*

15 **3-304.11 Food Contact with Soiled Items - Kitchen -**

Pr Observed spices and some vegetables being rinsed and placed in a container lined with paper towels. Paper towels shall not be used to line food storage containers. *Code: Food shall only contact surfaces of: equipment and utensils that are cleaned and sanitized; single-service and single-use articles; or linens, such as cloth napkins that are used to line a container for the service of foods AND are replaced each time the container is refilled for a new consumer.*

16 **4-501.114 (A)-(C) Chem.San. Temp./pH/Concentr./Hard. - Kitchen -**

Pr Sanitizer buckets and spray bottles were observed <10 ppm. Bleach is used as a sanitizer. Observed no cleaning/soapy water buckets made up during prep. *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

FOOD SAFETY INSPECTION REPORT

Page Number

4

Terra Brasili's Restaurant

94 Union Ave.
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Inspection Number

A3CEA

Date

7/22/24

Time In/Out

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Cooking time & temp

18 **3-401.11 (B)(2) Raw Animal Foods - Front of House -**

Pr Observed rotisserie beef skewers being served rare and medium-rare on chef controlled action station in front-of-house. The temperature of this steak was 121°F. According to staff all meats are fully cooked. There is a consumer advisory placard present, but it does not note any foods. *Code: A raw or undercooked whole-muscle, intact beef steak may be served or offered for sale in a RTE form if: (1) The food establishment serves a population that is not a highly susceptible population, (2) The steak is labeled to indicate that it meets the definition of " whole-muscle, intact beef " as specified under paragraph 3-201.11(E), and (3) The steak is cooked on both the top and bottom to a surface temperature of 145°F or above and a cooked color change is achieved on all external surfaces.*

21 **3-501.16 (A)(1) Proper Hot Holding Temps. - Front of House -**

Pr Observed foods on the hot buffet line not maintained at or above 135°F. See temperature chart for details. Staff were starting to pull these foods off the buffet line and either reheat them to 165°F or discard them. *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.*

22 **3-501.16 (A)(2) (B) Proper Cold Holding Temps. - Front of House -**

Pr Multiple cold held foods were observed above 41°F. See temperature chart for details. Many of these foods were voluntarily disposed of, such as the raw beef. *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.*

Consumer Advisory

FOOD SAFETY INSPECTION REPORT

Page Number

5

Terra Brasili's Restaurant

Inspection Number

A3CEA

Date

7/22/24

Time In/Out

2:00 PM

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Framingham, MA 01702

1:14 PM

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Consumer Advisory Provided raw/undercooked food

25 3-603.11 (B) Consumption of Raw Animal Food - Front of House -

Pf Observed rotisserie beef skewers being served rare and medium-rare on chef controlled action station in front-of-house. While a consumer advisory statement was present, the menu did not contain an asterisks to inform of specific items that are being undercooked. *Code: Disclosure shall include: (1) A description of the animal-derived foods, such as "oysters on the half shell (raw oysters)," "raw-egg Caesar salad," and "hamburgers (can be cooked to order)"; or (2) Identification of the animal-derived foods by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.*

Food Temperature Control

Proper cooling methods used; adequate equipment for temp. control

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

Pf During discussion with the PIC, shredded chicken is now being cooled on speed racks in the walk-in freezer until it reaches 70°F, and then it's placed in large container to finish cooling. Before being placed in large containers, food shall completely finish cooling to 41°F or less. *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.*

Prevention of Food Contamination

Cont. prevented during food prep., storage & display

39 3-307.11 Miscellaneous Sources - Kitchen -

C Water droplets were observed on the bottom of the fan unit inside the walk-in freezer. Food was stored underneath this area. Water may be dripping onto the food. Ensure food is not stored underneath this area and that the unit is repaired to prevent this. *Code: Food shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 - 3-306.*

Proper Use of Utensils

FOOD SAFETY INSPECTION REPORT

Page Number

6

Terra Brasili's Restaurant

Inspection Number

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7/22/24

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1:14 PM

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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

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

- C** Observed staff rinsing frozen raw fish in the prep sink with water. The water was splattering off the fish and out of the prep sink onto clean skewers and equipment. Clean equipment shall be stored elsewhere or rinsing methods shall be updated to prevent this. *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.*

Notes

Notes

88 Notes - Establishment -

- N** Staff are not actively monitoring cooking temperatures. Retrain staff to know the proper cooking temperatures and ensure food is fully being cooked. - General Notes.

88 Notes - Front of House -

- N** Food in the cold buffet wells are cooled by ice and water. Ensure staff are monitoring the ice & water levels and they are surrounding the food containers. If this can't be maintained, then you may want to explore getting a refrigerated case. - General Notes.

88 Notes - Establishment -

- N** While the establishment has a written employee reporting agreement and exclusion policy, not all staff are familiar with it and know its location. Ensure this is readily available for staff to review and that they are trained on your policy. - General Notes.

88 Notes - Establishment -

- N** During discussion with staff, some foods in the buffet were recently reheated, despite the improper holding temperature. Whenever RTE TCS foods are reheated, ensure they reach 165°F or above prior to hot holding. - General Notes.

88 Notes - Establishment -

- N** An HVAC specialist was onsite during most of our visits making repairs to the walk-in cooler and freezer. The walk-in cooler was holding temperature better but the walk-in freezer was around 29-38°F, depending on the day. Repairs had not been completed at the conclusion of these inspections. - General Notes.

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Temperatures

Area	Equipment	Product	Notes	Temps
Prep	Walk-in Cooler	Raw beef		44 °F
Front of House	Grill	Steak		121 °F
Prep	Walk-in Cooler	Raw beef #2		51 °F
Prep	Walk-in Cooler	Spaghetti		35 °F
Prep	Walk-in Cooler	Raw beef ribs		60 °F
				°F
Front of House	Walk-in Cooler	Flan		45 °F
Kitchen	Walk-in Freezer	Pineapple		42 °F
Front of House	Steam Table	Fried Sweet potatoes		116 °F
Kitchen	Walk-in Freezer	Potatoes		68 °F
Front of House	Steam Table	Squash		108 °F
Front of House	Steam Table	Chicken stew		147 °F
Front of House	Steam Table	Tilapia	Holding	119 °F
Front of House	Steam Table	Plantains	Holding	152 °F
Prep	Walk-in Cooler	Cream Cake Filling	Holding	44 °F

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

Notes

This inspection took place over the course of 3 days - 7/22/24, 7/23/24, and 7/24/2024. Present at these inspections were Public Health Inspector Steven Lania, Assistant Director Robin Williams,

Framingham Public Health Department: 508-532-5470

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Environmental Health Manager Michael Mendez, and/or Peyton Gardner, an intern with the Department. The purpose of these visits was to perform a food borne illness investigation as a result of customers falling ill after consuming food. The implicated foods were the chicken salad and the feijao tropeiro. During these site visits a HACCP analysis of the suspected foods, the completion of a NEARs survey, and a general investigation took place. During these site visits the Finance Officer, Rafael Bremmenkamp, revealed that an employee ate the implicated foods on 7/14/2024, and then fell ill on 7/15/2024 with gastrointestinal issues. This employee does not handle any food. He also has another job as a construction worker during the week. The chicken salad was pulled from service once the product ran out on 7/19/24 and has not been in service since. This dish expected to return to service upon reopening.

Based on conversation with the establishment, the owner decided to voluntarily close for 7/24/24 and 7/25/24 to have staff trained by a consultant and have new systems put in place. They are expected to reopen on 7/26/2024.