

# FOOD ESTABLISHMENT INSPECTION REPORT R-10

135 Restaurant and lounge  
659 worcester

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector			
B749D	8/14/24	11:48 AM 10:51 AM	Routine	Restaurant	M.LeFort			
Permit Number	Risk	Variance	Violation Summary:		Priority	Pf	Core	Repeat
BOH230288	2				7	4	3	4

Framingham, MA 01702  
Permit Holder: Same

## 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)										
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					3	<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					2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health	IN	OUT	NA	NO	COS	Time/Temperature Control for Safety					IN	OUT	NA	NO	COS	
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 checked="" type="checkbox"/>	<input 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 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					<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
6. Proper eating, tasting, drinking, or tobacco use	1	<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"/>	<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"/>	<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	3	<input checked="" 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 checked="" 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 checked="" type="checkbox"/>	<input 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"/>	<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									
30. Pasteurized eggs used where required	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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					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"/>	<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	<input checked="" type="checkbox"/>	<input 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 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 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	2	<input checked="" 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).

*M. LeFort*

M. LeFort

Unable to obtain signature

Kellen Castro - Expires Certificate #:

Follow Up Required:  Y

Follow Up Date: \_\_\_\_\_

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Inspector  
M.LeFort

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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Code:



## Good Hygienic Practices

### Proper eating, tasting, drinking or tobacco use

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

- C** Observed employee beverage being stored on a food prep table. Employee beverages must be stored in designated areas away from food prep tables to prevent cross contamination. 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

Framingham Public Health Department: 508-532-5470

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## Inspection Report (Continued)

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### Adequate handwashing sinks properly supplied and accessible

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

**Pf** Observed a plastic container being stored inside hand washing sink. Plastic containers must never be stored inside 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            6-301.11 Hand Cleanser Available - Kitchen -**

**Pf** Observed no hand soap for hand washing in sink located next to 2-door reach in refrigerator. PIC had employee refill hand soap dispenser for hand washing sink. *Code: Each handwashing lavatory or group of 2 adjacent lavatories shall be provided with a supply of hand cleaning liquid, powder, or bar soap.*



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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 10 6-301.12 Hand Drying Provision - Kitchen -

**Pf** Observed no hand towels for hand washing sink located next to 2-door reach in refrigerator. PIC had employee refill hand towels for hand washing sink. *Code: 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.*

## Protection From Contamination

### Food Separated and protected

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

**Pr** Observed raw beef patties being stored above Coxhinas inside walk in freezer. PIC had employee store raw beef patties below Coxhinas. *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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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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

**Pr** Observed cases of raw chicken being stored on top of bags of ice. Cases of raw chicken boxes must never be stored on top of bags of ice. *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 **3-304.11 Food Contact with Soiled Items - Bar -**

**Pr** Observed soda lines coming in direct contact with ice in bar area. Inspector informed PIC soda lines must not come in direct contact with ice. *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.*





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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 16 **4-602.11 (A) Food-Contact Surfaces and Utensils - Kitchen -**

**Pr** Observed a mold like debris located inside ice machine. Ice machine must be free from mold like debris at all times. Code: *Equipment food-contact surfaces and utensils shall be cleaned: before each use with a different type of raw animal food such as beef, fish, lamb, pork, or poultry; each time there is a change from working with raw foods to working with RTE foods; between uses with raw fruits and vegetables and with TCS food; before using or storing a food temperature measuring device; and any time during the operation when contamination may have occurred.*



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

**Pf** Observed food debris located on blade of can opener. Blade of can opener must be free from food debris at all times. Code: *Equipment food-contact surfaces and utensils shall be clean to sight and touch.*



## Time / Temperature Control for Safety

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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Hot Holding Temperature

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

**Pr** Observed multiple food items below 135°F located in the steam table buffet. Inspector had PIC reheat food items. PIC stated employees forgot to turn steam table on. 2 steam tables observed for buffet line. Other steam table was maintaining all hot holding foods above 135°F. *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. - Kitchen -**

**Pr** Observed multiple food items being stored above 41°F inside flip top refrigerator. PIC stated employee had flip top open for an extended period of time. Inspector educated PIC to have employees constantly monitor temperatures of food items inside flip top refrigerator. PIC was able to provide multiple food thermometers. *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.*

### Prevention of Food Contamination

#### Cont. prevented during food prep., storage & display

**39**      **3-306.11 Food Display - Front of House -**

**Pr** Observed no sneeze guards for cold holding food items located next to buffet line. *Code: Except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the consumer before consumption, food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means.*



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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 39            3-305.11 Food Storage - Kitchen -

- C** Observed multiple food items being stored directly on the ground inside walk in freezer. Food items must never be stored directly on the ground. *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.*

## Proper Use of Utensils

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

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

- C** Observed knives being stored with oven mitts. Oven mitts must never be stored with knives to prevent cross contamination. *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.*



## List 1

IN= In Compliance    **OUT** = Out of Compliance    NA = Not Applicable    NO= Not Observed

<input type="checkbox"/>	Permit up to date and posted?	IN
<input type="checkbox"/>	In compliance with allergen reg-poster?	IN
<input type="checkbox"/>	Written Menus /signs present (allergen)?	IN
<input type="checkbox"/>	Food Protection Manager Cert. Posted?	IN
<input type="checkbox"/>	Certified Food Protection Manager's Certificate Posted?	IN
<input type="checkbox"/>	Certified in MA Allergy Awareness and Certificate posted?	IN
<input type="checkbox"/>	Staff trained in choke-save for every shift.	IN
<input type="checkbox"/>	Ventilation Hood Inspections stickers up to date?	IN



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Consumer Advisory Present if needed?	NA
Food Employee Reporting Agreement available?	IN
Procedures outlines for vomit/diarreal event?	IN
All grease traps are operational and up to code?	NO

## Temperatures

Area	Equipment	Product	Notes	Temps
Kitchen	Reach-In Cooler	Raw Flank Steak		41.5 °F
Front of House	Steam Table	Macarrao Pasta		106.3 °F
Kitchen	Flip Top	Plaintains		27.7 °F
Front of House	Cold Food Well	Potato Salad		41.1 °F
Kitchen	Flip Top	Red Onion		62.6 °F
Kitchen	Walk-in Cooler	Raw Veal Cutlet		37.2 °F
Front of House	Steam Table	Black Beans		196.7 °F
Front of House	Cold Food Well	Brazilian Vinaigrette		40 °F
Kitchen	Flip Top	Red Chile Paste		61.5 °F
Kitchen	Walk-in Cooler	Cole Slaw		38.3 °F
Front of House	Steam Table	Carne de Panela		167 °F
Kitchen	Reach-In Cooler	Raw Lamb		38.4 °F
Front of House	Steam Table	Colorful Rice		168.9 °F
Front of House	Steam Table	Fried Fish		163.9 °F
Front of House	Steam Table	Fried Plaintain		99.6 °F
Kitchen	Walk-in Cooler	Brisket Beef		38.3 °F

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Bar	Reach-In Cooler	Ambient		41.7 °F
Front of House	Cold Food Well	Cut Tomatoes		41.9 °F
Kitchen	Walk-in Cooler	Spaghetti Noodles		49.2 °F
Kitchen	Flip Top	Yuca		63.1 °F
Kitchen	Reach-In Cooler	Raw Chicken Wings		31.1 °F
Bar	Cake Fridge	Ambient		41.1 °F

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

## Notes

Fabriciorcastro@gmail.com.

A Re-Inspection will be performed.

Ended 12:45pm.