



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

RE-INSPECTION REPORT

R-6

135 Restaurant and lounge
659 worcester

Framingham, MA 01702

<u>Re-Inspection ID</u>	<u>Date</u>	<u>Time In/Out</u>	<u>Inspection Type</u>	<u>Client Type</u>	<u>Inspector</u>
F7BB7	8/27/24	11:30 AM 12:35 PM	Re-Inspection	Restaurant	M.LeFort
<u>Permit Number</u>	<u>Person In Charge</u>	<u>Original Inspection Date</u>	<u>Original Inspection ID</u>		
BOH230288	Fabricio Castro	08/14/2024	B749D		

Summary of Violations

Original Inspection

Priority	Priority f	Core	Total	
7	4	3	14	Re-inspection Required

Current Re-inspection

Priority	Priority f	Core	Total	
1	0	0	1	2 Uncorrected

Priority "P" violations not marked "COS" must be corrected within 72 hours.
Priority foundation "Pf" violations not marked "COS" must be corrected within 10 days.
Core "C" violations not marked "COS" must be corrected within 90 days.

*Unable to obtain
signature*

Manager Signature

Matt LeFort

Inspector Signature

RE-INSPECTION REPORT

R-6

Page Number

2

135 Restaurant and lounge

659 worcester

Framingham, MA 01702

Re-Inspection ID
F7BB7

Date
8/27/24

Time In/Out
11:30 AM
12:35 PM

Inspector
M.LeFort

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

- -

Code:



97

97 Corrected - Front of House -

---- The Original Violation Code was 3-306.11 Food Display -----
Observed no sneeze guards for cold holding food items located next to buffet line. - 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.



RE-INSPECTION REPORT

R-6

Page Number

3

135 Restaurant and lounge

659 worcester

Framingham, MA 01702

Re-Inspection ID
F7BB7

Date
8/27/24

Time In/Out
11:30 AM
12:35 PM

Inspector
M.LeFort

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Kitchen -

---- The Original Violation Code was 5-205.11 Using a Handwashing Sink ----- Observed a plastic container being stored inside hand washing sink. Plastic containers must never be stored inside hand washing sink. - A handwashing facility shall be maintained so that it is accessible at all times for employee use and may not be used for purposes other than handwashing. An automatic handwashing facility shall be used in accordance with manufacturer's instructions.



97 97 Corrected - Front of House -

---- The Original Violation Code was 3-501.16 (A)(1) Proper Hot Holding Temps. ----- 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. - 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.

RE-INSPECTION REPORT

R-6

Page Number

4

135 Restaurant and lounge

659 worcester

Framingham, MA 01702

Re-Inspection ID
F7BB7

Date
8/27/24

Time In/Out
11:30 AM
12:35 PM

Inspector
M.LeFort

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Kitchen -

---- The Original Violation Code was 4-602.11 (A) Food-Contact Surfaces and Utensils ----- Observed a mold like debris located inside ice machine. Ice machine must be free from mold like debris at all times. - 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.



97 97 Corrected - Kitchen -

---- The Original Violation Code was 2-401.11 Eating Drinking or Using Tobacco ----- 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. - 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.



135 Restaurant and lounge

659 worcester

Framingham, MA 01702

Re-Inspection ID
F7BB7

Date
8/27/24

Time In/Out
11:30 AM
12:35 PM

Inspector
M.LeFort

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Kitchen -

---- The Original Violation Code was 4-903.11 (A)(B)(D) Equip./Uten./Lin./Sing.-Ser/Use Art ----- Observed knives being stored with oven mitts. Oven mitts must never be stored with knives to prevent cross contamination. - 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.



97 97 Corrected - Kitchen -

---- The Original Violation Code was 4-601.11 (A) Equip, Food-Contact Surfaces ----- Observed food debris located on blade of can opener. Blade of can opener must be free from food debris at all times. - Equipment food-contact surfaces and utensils shall be clean to sight and touch.



135 Restaurant and lounge

659 worcester

Framingham, MA 01702

Re-Inspection ID
F7BB7

Date
8/27/24

Time In/Out
11:30 AM
12:35 PM

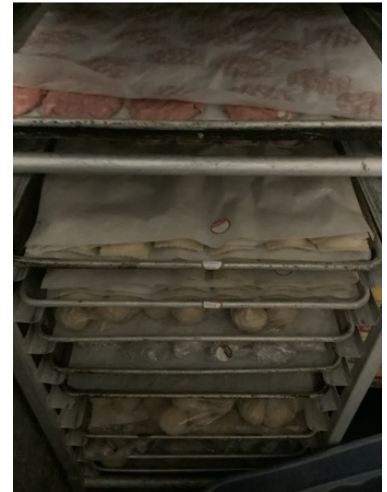
Inspector
M.LeFort

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Kitchen -

---- The Original Violation Code was 3-302.11 (A)(1) Raw Animal Foods Separated from RTE ----- Observed raw beef patties being stored above Coxhinas inside walk in freezer. PIC had employee store raw beef patties below Coxhinas. - Food shall be protected from cross-contamination by: (1) Separating raw animal foods during storage preparation, holding and display from: (a) Raw RTE food including other raw animal food such as fish for sushi or molluscan shellfish or other raw RTE food such as fruits and vegetables, and (b) cooked RTE food.



97 97 Corrected - Kitchen -

---- The Original Violation Code was 3-302.11 (A)(1) Raw Animal Foods Separated from RTE ----- 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. - 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.



135 Restaurant and lounge
 659 worcester
 Framingham, MA 01702

Re-Inspection ID	Date	Time In/Out	Inspector
F7BB7	8/27/24	11:30 AM 12:35 PM	M.LeFort

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97

97 Corrected - Bar -

---- The Original Violation Code was 3-304.11 Food Contact with Soiled Items ----- 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. - 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.



97

97 Corrected - Kitchen -

---- The Original Violation Code was 3-305.11 Food Storage ----- Observed multiple food items being stored directly on the ground inside walk in freezer. Food items must never be stored directly on the ground. - 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.

Time / Temperature Control for Safety

Cold Holding Temperature

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.*

RE-INSPECTION REPORT

R-6

Page Number

8

135 Restaurant and lounge

659 worcester

Framingham, MA 01702

Re-Inspection ID

F7BB7

Date

8/27/24

Time In/Out

11:30 AM

12:35 PM

Inspector

M.LeFort

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Temperatures

Area	Equipment	Product	Notes	Temps
------	-----------	---------	-------	-------

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

Notes

Inspector informed PIC to monitor flip top refrigerator and to see if they could set the flip top refrigerator to a cooler setting.

Fabriciorcastro@gmail.com.

Framingham Public Health Department: 508-532-5470

RE-INSPECTION REPORT

R-6

Page Number

9

135 Restaurant and lounge

659 worcester

Framingham, MA 01702

Re-Inspection ID

F7BB7

Date

8/27/24

Time In/Out

11:30 AM

12:35 PM

Inspector

M.LeFort

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Ended 11:44am.