

FOOD ESTABLISHMENT INSPECTION REPORT R-10

Anastasia's Oven & Grill
12 Union Ave.
Framingham, MA 01702

<u>Inspection Number</u>	37BDF	<u>Date</u>	10/29/24	<u>Time In/Out</u>	11:19 AM 4:30 PM	<u>Inspection Type</u>	Routine	<u>Client Type</u>	Restaurant	<u>Inspector</u>	S.Lania
<u>Permit Number</u>	BOH190379	<u>Risk</u>	2	<u>Variance</u>		<u>Estab.Type</u>	Restaurant				


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	3	<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"/>	<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	3	<input checked="" type="checkbox"/>	<input 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							
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	1	<input checked="" type="checkbox"/>	<input 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	1	<input checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practices		IN	OUT	NA	NO	COS	Consumer Advisory							
6. Proper eating, tasting, drinking, or tobacco use	1	<input checked="" type="checkbox"/>	<input 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"/>	<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"/>	21. Proper hot holding temperatures	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands		IN	OUT	NA	NO	COS	Highly Susceptible Populations							
8. Hands clean & properly washed	1	<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"/>	<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"/>	23. Proper date marking and disposition	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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"/>	<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"/>	<input type="checkbox"/>
Approved Source		IN	OUT	NA	NO	COS	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"/>	<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"/>	<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"/>	26. Pasteurized foods used; prohibited foods not offered		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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"/>	<input type="checkbox"/>	27. Food additives: approved & properly used		<input type="checkbox"/>	<input type="checkbox"/>	<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"/>	<input type="checkbox"/>	28. Toxic substances properly identified, stored & used	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Good Retail Practices		IN	OUT	NA	NO	COS	Conformance with Approved Procedures							
Repeat Violations Highlighted in Yellow							29. Compliance with variance/specialized process/HACCP		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Safe Food and Water		IN	OUT	NA	NO	COS	Proper Use of Utensils							
30. Pasteurized eggs used where required		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	43. In-use utensils: properly stored	1	<input checked="" type="checkbox"/>	<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"/>	<input type="checkbox"/>	<input type="checkbox"/>
32. Variance obtained for specialized processing methods		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input 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"/>	<input type="checkbox"/>
Food Temperature Control		IN	OUT	NA	NO	COS	Utensils, Equipment and Vending							
33. Proper cooling methods used; adequate equip. for temp. control		<input type="checkbox"/>	<input 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"/>	<input type="checkbox"/>	<input type="checkbox"/>
34. Plant food properly cooked for hot holding		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	47. All contact surfaces cleanable, properly designed, constructed, & used	5	<input checked="" type="checkbox"/>	<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 checked="" 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"/>	<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	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification		IN	OUT	NA	NO	COS	Physical Facilities							
37. Food properly labeled; original container	1	<input checked="" 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"/>	<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"/>	<input type="checkbox"/>
38. Insects, rodents & animals not present	1	<input checked="" 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"/>	<input type="checkbox"/>
39. Contamination prevented in prep, storage & display	4	<input checked="" 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"/>	<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"/>	<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	2	<input checked="" type="checkbox"/>	<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"/>	<input type="checkbox"/>
							60. 105 CMR 590 violations / local regulations	4	<input checked="" type="checkbox"/>	<input 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 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



Sabastiao Soares - Expires 7/13/2025
Certificate #: Allergen: 4681643

Priority	Pf	Core	Risk Factor	Repeat	Risk Factor
11	10	19	20	0	

Follow Up Required: Y Follow Up Date:

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Inspector
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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Supervision

PIC present, demonstrated knowledge & performs duties

1 2-103.11 (D) Duties of Person in Charge - Establishment -

Pf PIC should be monitoring and enforcing handwashing in establishment. There are no protocols in place at this time and staff were not washing their hands when required. *Code: The person in charge shall ensure that employees are effectively cleaning their hands, by routinely monitoring the employees' handwashing.*

In accordance with Section 8-405.11 this violation must be corrected within 10 days

1 2-103.11 (K) Duties of Person in Charge - Establishment -

Pf Observed Person in Charge -PIC- not monitoring cleaning and /or Sanitizing procedures of other employees in the kitchen. *Code: The person in charge shall ensure that employees are properly sanitizing cleaned multi-use equipment and utensils before they are reused, through routine monitoring of solution temperature and exposure time for hot water sanitizing, and chemical concentration, pH, temperature, and exposure time for chemical sanitizing.*

In accordance with Section 8-405.11 this violation must be corrected within 10 days

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

Pf The PIC was not able to answer many of the inspectors questions correctly and was cited for multiple priority items. Active managerial control was not present. The PIC and staff need to be retrained. *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.*

In accordance with Section 8-405.11 this violation must be corrected within 10 days

Employee Health

Management, food employee and conditional employee; knowledge,

60 **FRAM: FC 2-201.11 105 CMR 590.002 (E) - Establishment -**

Pr Observed no employee health policy available during this inspection. Employees were not aware of said policy. *Code: All food establishments shall maintain a written employee health policy that is maintained and accessible at the food establishments at all times.*

In accordance with Section 8-405.11 this violation must be corrected within 72 hours

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

60 FRAM: FC 2-501.11 Clean-up Vomiting & Diarrheal Events - Establishment -

Pf Observed no written procedures for vomit and diarrhea cleanup at this time. *Code: A food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter.*

In accordance with Section 8-405.11 this violation must be corrected within 10 days

Good Hygienic Practices

Proper eating, tasting, drinking or tobacco use

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

C Observed two personal drinks co-mingled with foods for sale to customers in a low boy refrigerator. Personal food and drink should be separate from foods for customers. Designate an area for employees to store their personal belongings, food, and drinks. *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.*



In accordance with Section 8-405.11 this violation must be corrected within 90 days

Preventing Contamination by Hands

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Hands clean and properly washed

8 **2-301.14 When to Wash - Establishment -**

Pr Observed many employees not washing their hands throughout this inspection. Hand washing did not take place during task changes, when working with raw foods and then RTE, etc. *Code: Food Employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and: (A) After touching bare human body parts other than clean hands and clean, exposed portions of arms; (B) After using the toilet room; (C) After caring for or handling service ANIMALS or aquatic animals as specified in section 2-403.11(B); (D) Except as specified in section 2-401.11(B), after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking; (E) After handling soiled equipment or utensils; (F) During food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; (G) When switching between working with raw food and working with RTE food, (H) Before donning gloves to initiate a task that involves working with food; and (I) After engaging in other activities that contaminate the hands.*

In accordance with Section 8-405.11 this violation must be corrected within 72 hours

10 **6-301.12 Hand Drying Provision - Prep Area -**

Pf Observed paper towel dispenser in the prep area empty. COS = Employee refilled paper towel dispenser. *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.*



In accordance with Section 8-405.11 this violation must be corrected within 10 days

Protection From Contamination

Framingham Public Health Department: 508-532-5470

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Food Separated and protected

15 **3-302.11 (A)(2) Raw Animal Foods Separated from each other - Kitchen -**

Pr Observed raw beef stored on top of ready to eat foods such as cheese in the walk-in cooler. All beef should be stored below ready-to-eat foods and stored in a manner to prevent cross-contamination. *Code: Foods shall be protected from cross contamination by: Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork and poultry during storage, preparation, holding, and display by: (a) Using separate equipment for each type, or (b) Arranging each type of food in equipment so that cross contamination of one type with another is prevented and (c) preparing each type of food at different times or in separate areas.*



In accordance with Section 8-405.11 this violation must be corrected within 72 hours

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

Pr Observed an employee wearing gloves for multiple tasks. He also tried to shake my hand with gloves on. Gloves should be used for single tasks. When discarded hands should be washed. *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.*

In accordance with Section 8-405.11 this violation must be corrected within 72 hours

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

15 3-302.11 (A)(4) Packaged and/or wrapped foods - Basement -

C Observed food stored in the basement chest freezer and in the prep reach-in freezer that was not covered. *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.*



In accordance with Section 8-405.11 this violation must be corrected within 90 days

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

Pr Upon arrival dishes were being stored in the 3 compartment sink. Sanitizer was said to be in the sanitizer bay, but we obtained a reading of 0 ppm. Ensure the 3 step process is being followed to clean food contact surfaces, ensure the 3 compartment sink is labeled correctly, and the proper sanitizer concentration is provided. *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.*

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

Pf Observed large mixer dirty in prep area. Employees stated the machine was used five (5) days earlier to make dough and was never cleaned. Equipment shall be cleaned before and after each use. *Code: Equipment food-contact surfaces and utensils shall be clean to sight and touch.*



In accordance with Section 8-405.11 this violation must be corrected within 10 days

16 4-702.11 Frequency-Before Use After Cleaning - Prep Area -

Pr Observed an employee wash a prep table using a dry cloth. No other steps were taken. Ensure all food contact surfaces are properly washed by washing with soapy water, rinsing with clean water, sanitized for the correct contact time, and air dried. When questioned how to clean food contact surfaces, 3 different answers were given by staff. *Code: Utensils and food contact surfaces of equipment shall be sanitized before use and after cleaning.*

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17 **3-701.11 Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food - Kitchen -**

Pr Observed a moldy cucumber on counter which was getting ready to be used for a salad. Code: *A food that is unsafe, adulterated, or not honestly presented as specified shall be discarded or reconditioned according to an approved procedure. Food that is not from an approved source shall be discarded. RTE food that may have been contaminated by an employee who has been restricted or excluded shall be discarded. Food that is contaminated by food employees, consumers, or other persons through contact with their hands, bodily discharges, such as nasal or oral discharges, or other means shall be discarded.*



In accordance with Section 8-405.11 this violation must be corrected within 72 hours

Time / Temperature Control for Safety

Cooking time & temp

18 **3-401.11 (A)(3) Raw Animal Foods - Kitchen -**

Pr Observed one of the cooks undercook chicken for a salad. Temperatures through the chicken strips ranged from 140°F-160°F.
COS = Staff continued to cook the chicken to at least 165°F. Code: *Except as specified under paragraph (B) and in paragraphs (C) and (D) of this section, raw animal foods such as eggs, fish, meat, poultry, and foods containing these raw animal foods, shall be cooked to heat all parts of the food to a temperature and for a time that complies with one of the following methods based on the food that is being cooked: 165°F or above for 15 seconds for poultry, baluts, wild game animals as specified under Subparagraphs 3-201.17(A)(3) and (4), stuffed fish, stuffed meat, stuffed pasta, stuffed poultry, stuffed ratites, or stuffing containing fish, meat, poultry, or ratites.*

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21 **3-501.16 (A)(1) Proper Hot Holding Temps. - Kitchen -**

Pr Observed an assortment of coxinha hot held between 118°F-134°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.*

In accordance with Section 8-405.11 this violation must be corrected within 72 hours

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

Pr Observed a handful of sauces stored at room temperature. The manufacture label on these sauces require the product to be held under refrigeration once opened. See temperature chart for sauces and temperatures. 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.*

In accordance with Section 8-405.11 this violation must be corrected within 72 hours

23 **3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep - Establishment -**

Pf Ready-to-eat TCS foods held longer than 24 hours were no observed date marked. Ensure these products are being dated properly. Code: *Refrigerated, RTE/TCS food prepared and held refrigerated for more than 24 hours in a food establishment shall be clearly marked at the time of preparation to indicate the date by which the food shall be consumed, sold or discarded when held at a temperature of 41°F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. A refrigerated, RTE/TCS food ingredient or a portion of a refrigerated, RTE/TCS food that is subsequently combined with additional ingredients or portions of food shall retain the date marking of the earliest-prepared or first-prepared ingredient.*

In accordance with Section 8-405.11 this violation must be corrected within 10 days

Consumer Advisory

Framingham Public Health Department: 508-532-5470

Anastasia's Oven & Grill
12 Union Ave.
Framingham, MA 01702

Inspection Number
37BDF

Date
10/29/24

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11:19 AM
4:30 PM

Inspector
S.Lania

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Consumer Advisory Provided raw/undercooked food

25 **3-603.11 (A) Consumption of Raw Animal Food - Establishment -**

Pf While a consumer advisory was observed on the menu board in the establishment, no foods were marked indicating which items can be or are served undercooked. In addition, there was no consumer advisory on your online menu. Lastly, the font size of the advisory was very small and challenging to read. *Code: If an animal food such as beef, eggs, fish, lamb, milk, pork, poultry, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in RTE- form or as an ingredient in another RTE food, the permit holder shall inform consumers of the significantly increased risk of consuming such foods by way of a disclosure and reminder, as specified in paragraphs (B) and (C) of this section using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means.*

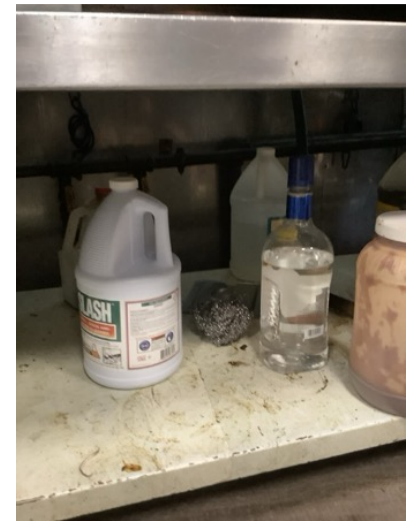
In accordance with Section 8-405.11 this violation must be corrected within 10 days

Food/Color Additives and Toxic Substances

Toxic substances properly identified, stored & used

28 **7-201.11 Storage Separation - Kitchen -**

Pr Observed degreaser and chemicals stored next to food containers being used for service. All chemicals should be stored in a separate area to prevent contamination. This was observed throughout the establishment. *Code: Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single use articles by: (A) Separating the poisonous or toxic materials by spacing or partitioning; and (B) Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles.*



In accordance with Section 8-405.11 this violation must be corrected within 72 hours

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

28 7-101.11 Identifying Information Prominence - Prep Area -

Pf Observed a pickle bucket underneath a prep table with an unknown liquid that smelled like pickles. According to the PIC, this was extra chemicals left behind from the hood cleaning company, at their request. There was no manufacture label available for this product. Unless being used, ensure chemicals are stored in original containers *Code: Containers of poisonous or toxic materials and personal care items shall bear a legible manufacturer's label.*



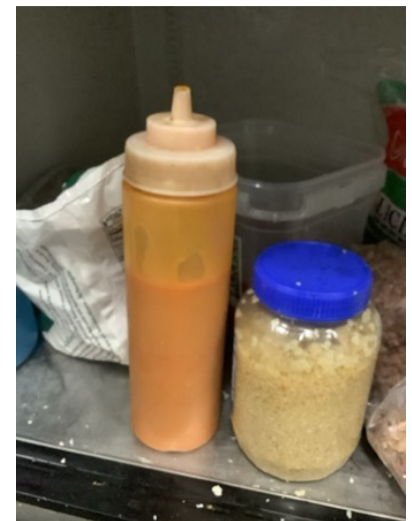
In accordance with Section 8-405.11 this violation must be corrected within 10 days

Food Identification

Food properly labeled; original container

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

C Observed food containers, such as sauces, without proper labeling. All food not in its original container and not easily identifiable shall be marked with the common name. This was observed throughout the establishment. *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.*



In accordance with Section 8-405.11 this violation must be corrected within 90 days

Prevention of Food Contamination

Framingham Public Health Department: 508-532-5470

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Insect, rodents & animals not present

38 6-501.111 (C) Controlling Pests - Kitchen -

Pf Observed multiple sticky traps with both dead and alive roaches in them. The establishment shall develop an IPM plan to reduce and prevent pest going forward. *Code: The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by using methods, if pests are found, such as trapping devices or other means of pest control, such as pesticides, must be used according to law and manufacture's instructions.*



In accordance with Section 8-405.11 this violation must be corrected within 10 days

39 3-307.11 Miscellaneous Sources - Kitchen -

C Observed a dirty soiled towel on prep table used to oil pizza pans. *Code: Food shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 - 3-306.*



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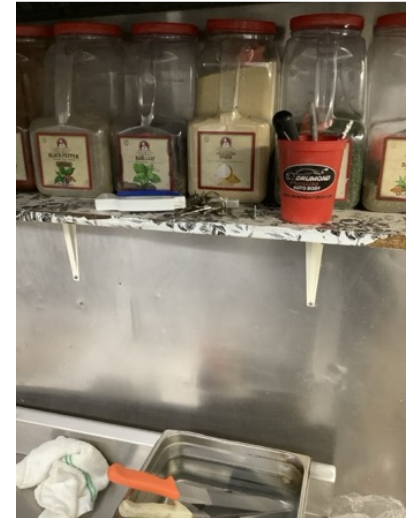
Inspector
S.Lania

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

39 3-305.14 Food Preparation - Kitchen -

- C Observed screws and keys stored on shelf above a prep table where individual salads were being prepared. All tools should be stored in separate location to avoid possible contamination and/or hazards. *Code: During preparation, unpackaged food shall be protected from environmental sources of contamination.*



In accordance with Section 8-405.11 this violation must be corrected within 90 days

39 3-305.11 Food Storage - Establishment -

- C Observed food stored on the floor in the prep area, in the basement, and in the walk-in cooler. Keep food at least 6 inches off of the floor. *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.*



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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

39 3-305.12 Food Storage Prohibited Areas - Basement -

- C Food is being stored in the basement under sewer lines that are not shielded. Foods shall be relocated or lines shall be properly shielded. *Code: Food may not be stored: in locker rooms; in toilet rooms; in dressing rooms; in garbage rooms; in mechanical rooms; under sewer lines that are not shielded to intercept potential drips; under leaking water lines, including water leaking automatic fire sprinkler heads, or under lines on which water has condensed; under open stairwells; or under other sources of contamination.*

In accordance with Section 8-405.11 this violation must be corrected within 90 days

Proper Use of Utensils

In-use utensils; properly stored

43 3-304.12 In-Use Utensils/Between-Use Storage - Establishment -

- C In-use utensils, such as knives, observed stored in containers of water in the kitchen and prep area. See code description below for how to store these types of utensils. *Code: During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: in the food with their handles above the top of the food and the container; in food that is not TCS food with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon; on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized every 4 hours; in running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes, in a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not TCS food; or in a container of water if the water is*



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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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

- C Observe clean equipment drying on dirty storage racks. 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.*

In accordance with Section 8-405.11 this violation must be corrected within 90 days

Utensils, Equipment and Vending

All contact surfaces cleanable, properly designed, constructed & used

47 4-501.11 Good Repair and Proper Adjustment - Basement -

- C Observed a chest freezer being used as dry storage in the basement. The chest freezer no longer works and has a cracked cover. Glue and cardboard are being used to help keep the cover together. Code: *Equipment shall be maintained in a state of repair and condition that meets FDA requirements. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturers specifications. Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.*



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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

47 4-501.11 Good Repair and Proper Adjustment - Kitchen -

C Observed one of the microwaves in disrepair. The door handle has fallen off and a screw was drilled into the door to allow staff to open it. *Code: Equipment shall be maintained in a state of repair and condition that meets FDA requirements. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturers specifications. Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.*



In accordance with Section 8-405.11 this violation must be corrected within 90 days

47 4-501.11 Good Repair and Proper Adjustment - Kitchen -

C The beverage cooler used to store salads and dressings was a torn and damaged door gasket. *Code: Equipment shall be maintained in a state of repair and condition that meets FDA requirements. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturers specifications. Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.*



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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

47 4-502.11 (A)(C) Good Repair and Calibration - Kitchen -

- C A utensil used to puncture holes in the pizza dough was observed with tape around the food contact portion. The utensil was no longer in good repair. *Code: Utensils shall be maintained in a state of repair or condition or shall be discarded. Ambient air temperature, water pressure, and water temperature measuring devices shall be maintained in good repair and be accurate within the intended range of use.*



In accordance with Section 8-405.11 this violation must be corrected within 90 days

47 4-502.11 (A)(C) Good Repair and Calibration - Kitchen -

- C Observed a sifter/strainer in disrepair. The basket has metal pieces starting to disconnect from each other. *Code: Utensils shall be maintained in a state of repair or condition or shall be discarded. Ambient air temperature, water pressure, and water temperature measuring devices shall be maintained in good repair and be accurate within the intended range of use.*



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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

49 4-602.13 Nonfood -Contact Surfaces - Kitchen -

- C Observed poor sanitation on most equipment throughout the establishment. This includes grease build up, food splatter, and misc. debris on surfaces such but not limited to storage racks, exterior of coolers, tables, commonly touched surfaces, etc. More frequent cleaning is needed. *Code: Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.*

In accordance with Section 8-405.11 this violation must be corrected within 90 days

Physical Facilities

Physical Facilities installed, maintained & cleaned

55 6-501.12 Cleaning. Frequency/Restrictions - Establishment -

- C Observed the general facility kept in poor sanitation. Food debris & splatter, buildup, and miscellaneous debris observed on the floors, walls, and ceiling throughout the establishment. *Code: The physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing.*

In accordance with Section 8-405.11 this violation must be corrected within 90 days

55 6-501.114 Unnecessary Items and Litter - Basement -

- C Observed unused and damaged equipment being stored in the basement. Items no longer needed or are not necessary to the establishment shall be removed from the establishment. *Code: The premises shall be free of items that are unnecessary to the operation or maintenance of the establishment that is nonfunctional or no longer used and litter.*

In accordance with Section 8-405.11 this violation must be corrected within 90 days

Additional Requirement

Violations Related to Good Retail Practices

60 MA 590.011 (C)(2) Allergy Awareness Regulations - Menu - Establishment -

- C Observed no allergen statement on your online menu. The allergen statement shall read "Before placing your order, please inform your server if a person in your party has a food allergy." *Code: Food establishments that cook, prepare, or serve food intended for immediate consumption either on or off the premises shall include on all printed menus and menu boards a clear and conspicuous notice requesting a customer to inform the server before placing an order, about the customer's allergy to a major food allergen. The notice shall state: Before placing your order, please inform your server if a person in your party has a food allergy.*

In accordance with Section 8-405.11 this violation must be corrected within 90 days

PERMIT TO OPERATE

Framingham Public Health Department: 508-532-5470

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Conditions of Retention

59 8-304.11 (K) Responsibilities of the Permit Holder - Establishment -

C Observed no sign or placard posted notifying customers that a copy of 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.*

In accordance with Section 8-405.11 this violation must be corrected within 90 days

Notes

Notes

88 Notes - Basement -

N Observed food prep occurring in the basement. The basement was never approved for food preparation. You shall cease and desist from preparing any food in the basement. Prior approval is needed. The PIC was using equipment in the basement fueled by a propane tank. Inspectors will notify Framingham ISD and Fire about this. - General Notes.



Temperatures

Area	Equipment	Product	Notes	Temps
Kitchen	Flip Top	Pizza sauce		35 °F

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Kitchen	Walk-in Cooler	Gravy		41 °F
Kitchen	Hot holding	Grilled chicken	Holding	137 °F
Kitchen	Shelf	Teriyaki	Holding	66 °F
Kitchen	Walk-in Cooler	Ambient temp		41 °F
Kitchen	Shelf	Wing sauce	Holding	67 °F
Kitchen	Flip Top	Mushrooms		38 °F
Kitchen	Hot Holding Case	Coxinhas	Holding	118 °F
Kitchen	Stove	Chicken	Cooking	140 °F

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

Notes

A routine food inspection occurred on 10/29/2024 starting at 11:19am and ending shortly after 1:00pm. Present at this inspection was Public Health Inspector Steven Lania and Environmental Health Manager Michael Mendez. Due to the amount and types of violations observed during this inspection, the owner voluntarily closed to retrain staff, regain active managerial control, and perform a deep clean of the establishment. A re-inspection will occur prior to reopening. Staff are using the basement as a food preparation area. This area was never approved to be used for food preparation. As such, cease and desist using this area and remove all preparation equipment.

Framingham Public Health Department: 508-532-5470