

FOOD ESTABLISHMENT INSPECTION REPORT R-10

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

<u>Inspection Number</u>	24F52	<u>Date</u>	11/1/24	<u>Time In/Out</u>	10:23 AM 10:12 AM	<u>Inspection Type</u>	Re-Inspection	<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)	IN	OUT	NA	NO	COS
1. PIC present, demonstrates knowledge, and performs duties	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	15. Food separated and protected	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. Certified Food Protection Manager		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	16. Food-contact surfaces; cleaned & sanitized	<input checked="" type="checkbox"/>	<input 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"/>	<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	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
5. Procedures for responding to vomiting and diarrheal events		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	19. Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practices						Consumer Advisory					
6. Proper eating, tasting, drinking, or tobacco use		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	20. Proper cooling time and temperature	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands						Highly Susceptible Populations					
8. Hands clean & properly washed		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	22. Proper cold holding temperatures	<input checked="" 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"/>	23. Proper date marking and disposition	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10. Adequate handwashing sinks supplied and accessible		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	24. Time as a Public Health Control; procedures & records	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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"/>	<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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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"/>	<input type="checkbox"/>
Repeat Violations Highlighted in Yellow						Conformance with Approved Procedures					
						29. Compliance with variance/specialized process/HACCP	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Good Retail Practices

Safe Food and Water	IN	OUT	NA	NO	COS	Proper Use of Utensils	IN	OUT	NA	NO	COS
30. Pasteurized eggs used where required		<input type="checkbox"/>	<input type="checkbox"/>	<input 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"/>	44. Utensils, equip. & linens: property stored, dried & handled	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32. Variance obtained for specialized processing methods		<input type="checkbox"/>	<input 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						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"/>	46. Gloves used properly	<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"/>	47. All contact surfaces cleanable, properly designed, constructed, & used	2	<input checked="" 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"/>	<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"/>	<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"/>	<input type="checkbox"/>
Prevention of Food Contamination						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"/>	52. Sewage & waste water properly disposed	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39. Contamination prevented in prep, storage & display		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	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"/>	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"/>	55. Physical facilities installed, maintained & clean	1	<input checked="" 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"/>	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	1	<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 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

<u>Priority</u>	<u>Pf</u>	<u>Core</u>	<u>Risk Factor</u>	<u>Repeat</u>	<u>Risk Factor</u>
0	3	4	3	0	
Follow Up Required: <input checked="" type="checkbox"/> Y			Follow Up Date: 12/03/2024		

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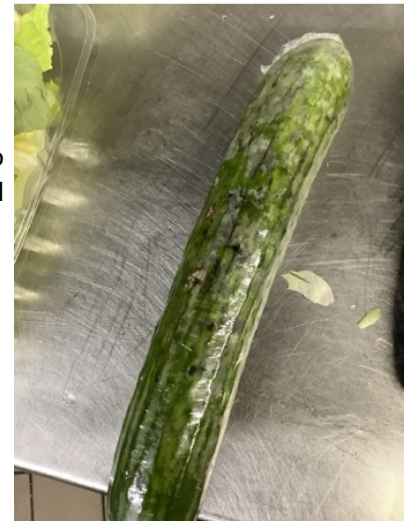
Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Kitchen -

COS

---- The Original Violation Code was 3-701.11 Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food -----
Observed a moldy cucumber on counter which was getting ready to be used for a salad. - 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.



97 97 Corrected - Establishment -

COS

---- The Original Violation Code was 3-302.12 Food Storage Containers Identified/Common Name -----
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. - 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.



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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Kitchen -

COS

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



97 97 Corrected - Kitchen -

COS

---- The Original Violation Code was 3-307.11 Miscellaneous Sources ----- Observed a dirty soiled towel on prep table used to oil pizza pans. - 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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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Kitchen -

COS

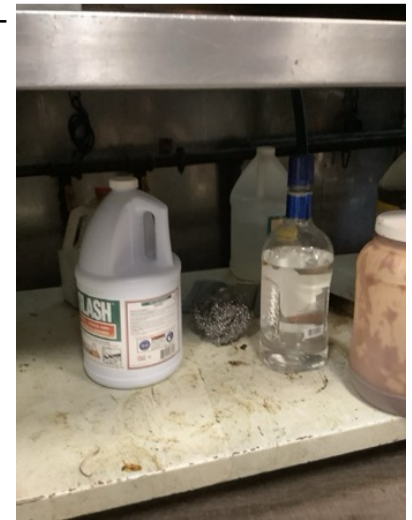
---- The Original Violation Code was 3-302.11 (A)(2) Raw Animal Foods Separated from each other ----- Observed raw beef stored on top of ready to eat foods such as cheese in the walk-in cooler. All beef should be stored below ready-to-eat foods and stored in a manner to prevent cross-contamination. - 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.



97 97 Corrected - Kitchen -

COS

---- The Original Violation Code was 7-201.11 Storage Separation ----- 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. - 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.



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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Prep Area -

COS

---- The Original Violation Code was 7-101.11 Identifying Information Prominence ----- 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 - Containers of poisonous or toxic materials and personal care items shall bear a legible manufacturer's label.



97 97 Corrected - Kitchen -

COS

---- The Original Violation Code was 3-305.14 Food Preparation ----- 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. - During preparation, unpackaged food shall be protected from environmental sources of contamination.



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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Kitchen -

COS

---- The Original Violation Code was 4-501.114 (A)-(C) Chem.San. Temp./pH/Concentr./Hard. ----- 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. - 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.

97 97 Corrected - Kitchen -

COS

---- The Original Violation Code was 4-601.11 (A) Equip, Food-Contact Surfaces ----- 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. - Equipment food-contact surfaces and utensils shall be clean to sight and touch.



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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Kitchen -

COS

---- The Original Violation Code was 3-304.15 (A) Gloves, Use Limitation ----- 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. - 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.

97 97 Corrected - Kitchen -

COS

---- The Original Violation Code was 4-602.13 Nonfood -Contact Surfaces ----- 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. - Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

97 97 Corrected - Establishment -

COS

---- The Original Violation Code was FRAM: FC 2-201.11 105 CMR 590.002 (E) ----- Observed no employee health policy available during this inspection. Employees were not aware of said policy. - All food establishments shall maintain a written employee health policy that is maintained and accessible at the food establishments at all times.

97 97 Corrected - Establishment -

COS

---- The Original Violation Code was FRAM: FC 2-501.11 Clean-up Vomiting & Diarrheal Events ----- Observed no written procedures for vomit and diarrhea cleanup at this time. - 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.

97 97 Corrected - Establishment -

COS

---- The Original Violation Code was 6-501.12 Cleaning. Frequency/Restrictions ----- 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. - 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.

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Kitchen -

COS

---- The Original Violation Code was 4-501.11 Good Repair and Proper Adjustment ----- 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. - 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.



97 97 Corrected - Kitchen -

COS

---- The Original Violation Code was 4-502.11 (A)(C) Good Repair and Calibration ----- 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. - 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

97 97 Corrected - Kitchen -

COS

---- The Original Violation Code was 4-502.11 (A)(C) Good Repair and Calibration ----- Observed a sifter/strainer in disrepair. The basket has metal pieces starting to disconnect from each other. - 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.



97 97 Corrected - Establishment -

COS

---- The Original Violation Code was 3-305.11 Food Storage ----- 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. - 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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COS

---- The Original Violation Code was 2-301.14 When to Wash ----- 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. - 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.

97 97 Corrected - Kitchen -

COS

---- The Original Violation Code was 3-501.16 (A)(1) Proper Hot Holding Temps. ----- Observed an assortment of coxinha hot held between 118°F-134°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.

97 97 Corrected - Establishment -

COS

---- The Original Violation Code was 2-102.11 (A)(B) & (C)(1), (4)-(16) Demonstration of Knowledge ----- 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. - 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.

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---- The Original Violation Code was 8-304.11 (K) Responsibilities of the Permit Holder ----- Observed no sign or placard posted notifying customers that a copy of the most recent inspection report is available upon request. - 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.

97 97 Corrected - Prep Area -

COS

---- The Original Violation Code was 4-702.11 Frequency-Before Use After Cleaning ----- 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. - Utensils and food contact surfaces of equipment shall be sanitized before use and after cleaning.

97 97 Corrected - Establishment -

COS

---- The Original Violation Code was 3-304.12 In-Use Utensils/Between-Use Storage ----- 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. - 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



FOOD SAFETY INSPECTION REPORT

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

Inspection Number
24F52

Date
11/1/24

Time In/Out
10:23 AM
10:12 AM

Inspector
S.Lania

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Basement -

COS

---- The Original Violation Code was 3-302.11 (A)(4) Packaged and/or wrapped foods ----- Observed food stored in the basement chest freezer and in the prep reach-in freezer that was not covered. - 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.



97 97 Corrected - Prep Area -

COS

---- The Original Violation Code was 4-903.11 (A)(B)(D) Equip./Uten./Lin./Sing.-Ser/Use Art ----- Observe clean equipment drying on dirty storage racks. - 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.

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Kitchen -

COS

---- The Original Violation Code was 6-501.111 (C) Controlling Pests ----- 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. - 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.



97 97 Corrected - Kitchen -

COS

---- The Original Violation Code was 3-501.16 (A)(2) (B) Proper Cold Holding Temps. ----- 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. - 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.

97 97 Corrected - Establishment -

COS

---- The Original Violation Code was 3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep ----- Ready-to-eat TCS foods held longer than 24 hours were no observed date marked. Ensure these products are being dated properly. - 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.

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Basement -

COS

---- The Original Violation Code was 3-305.12 Food Storage Prohibited Areas ----- Food is being stored in the basement under sewer lines that are not shielded. Foods shall be relocated or lines shall be properly shielded. - 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.

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

Consumer Advisory

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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

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.*



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

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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.*



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

Physical Facilities

Physical Facilities installed, maintained & cleaned

55 6-501.114 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

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Repeat Violations Highlighted in Yellow

Temperatures

Area	Equipment	Product	Notes	Temps
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Temperatures in **RED** identify items in the temperature danger zone. See the report notes for specific details.

Notes

Lania and Mendez began inspection at 10:15am and Ended at 11:16am. At this time cleaning has been done throughout the establishment. Some training has also been done at this time, however training and re-training will need to continue. We were not able to observe at this time but would like to see the person-in-charge enforcing cleaning and sanitation requirements, and handwashing requirements. Progress has been made at this time however there are still outstanding violations which need correcting. We would like to see protocols for handwashing, unused equipment in basement removed to include broken chest freezer, beverage cooler with salads and dressing removed and proper refrigeration installed if needed, consumer advisory on menu. Also at this time unused toxic chemicals have been removed and cleaning chemicals are stored in there proper location. This establishment is re-opening its doors on 11-1.