

FOOD ESTABLISHMENT INSPECTION REPORT R-10

Andaman Thai Cuisine
963 Worcester Rd.
Framingham, MA 01701

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector
44982	6/27/24	12:06 PM 10:36 AM	Routine	Restaurant	M.LeFort
Permit Number	Risk	Variance	Violation Summary:		Priority
BOH160364	3		16	7	23

Foodborne Illness Risk Factors and Public Health Interventions

IN = in compliance OUT= out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection Repeat Violations Highlighted in Yellow

Supervision	IN	OUT	NA	NO	COS	Protection from Contamination (Cont'd)						
1. PIC present, demonstrates knowledge, and performs duties	<input checked="" type="checkbox"/>					15. Food separated and protected	7		<input checked="" type="checkbox"/>			
2. Certified Food Protection Manager	2		<input checked="" type="checkbox"/>			16. Food-contact surfaces; cleaned & sanitized	1		<input checked="" type="checkbox"/>			
Employee Health	IN	OUT	NA	NO	COS	17. Proper disposition of returned, previously served, reconditioned & unsafe foods			<input checked="" type="checkbox"/>			
3. Management, food employee and conditional employee knowledge, responsibilities and reporting		<input checked="" type="checkbox"/>				Time/Temperature Control for Safety						
4. Proper use of restriction and exclusion		<input checked="" type="checkbox"/>				18. Proper cooking time & temperatures			<input checked="" type="checkbox"/>			
5. Procedures for responding to vomiting and diarrheal events		<input checked="" type="checkbox"/>				19. Proper reheating procedures for hot holding					<input checked="" type="checkbox"/>	
Good Hygienic Practices	IN	OUT	NA	NO	COS	20. Proper cooling time and temperature			<input checked="" type="checkbox"/>			
6. Proper eating, tasting, drinking, or tobacco use	1		<input checked="" type="checkbox"/>			21. Proper hot holding temperatures			<input checked="" type="checkbox"/>			
7. No discharge from eyes, nose, and mouth		<input checked="" type="checkbox"/>				22. Proper cold holding temperatures	5		<input checked="" type="checkbox"/>			
Preventing Contamination by Hands	IN	OUT	NA	NO	COS	23. Proper date marking and disposition	1		<input checked="" type="checkbox"/>			
8. Hands clean & properly washed	1		<input checked="" type="checkbox"/>			24. Time as a Public Health Control; procedures & records				<input checked="" type="checkbox"/>		
9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		<input checked="" type="checkbox"/>				Consumer Advisory						
10. Adequate handwashing sinks supplied and accessible	3		<input checked="" type="checkbox"/>			25. Consumer advisory provided for raw/undercooked food				<input checked="" type="checkbox"/>		
Approved Source	IN	OUT	NA	NO	COS	Highly Susceptible Populations						
11. Food obtained from approved source		<input checked="" type="checkbox"/>				26. Pasteurized foods used; prohibited foods not offered			<input checked="" type="checkbox"/>			
12. Food received at proper temperature					<input checked="" type="checkbox"/>	Food/Color Additives and Toxic Substances						
13. Food in good condition, safe & unadulterated		<input checked="" type="checkbox"/>				27. Food additives: approved & properly used			<input checked="" type="checkbox"/>			
14. Required records available: shellstock tags, parasite destruction,					<input checked="" type="checkbox"/>	28. Toxic substances properly identified, stored & used	3		<input checked="" type="checkbox"/>			
Repeat Violations Highlighted in Yellow						Conformance with Approved Procedures						
						29. Compliance with variance/specialized process/HACCP				<input checked="" type="checkbox"/>		

Good Retail Practices

Safe Food and Water	IN	OUT	NA	NO	COS	Proper Use of Utensils						
30. Pasteurized eggs used where required		<input checked="" type="checkbox"/>				43. In-use utensils: properly stored	1		<input checked="" type="checkbox"/>			
31. Water & ice from approved source						44. Utensils, equip. & linens: property stored, dried & handled	2		<input checked="" type="checkbox"/>			
32. Variance obtained for specialized processing methods					<input checked="" type="checkbox"/>	45. Single-use/single-service articles: properly stored & used	2		<input checked="" type="checkbox"/>			
Food Temperature Control	IN	OUT	NA	NO	COS	46. Gloves used properly						
33. Proper cooling methods used; adequate equip. for temp. control	1		<input checked="" type="checkbox"/>			Utensils, Equipment and Vending						
34. Plant food properly cooked for hot holding						47. All contact surfaces cleanable, properly designed, constructed, & used	1		<input checked="" type="checkbox"/>			
35. Approved thawing methods used						48. Warewashing facilities: installed, maintained & used; test strips	2		<input checked="" type="checkbox"/>			
36. Thermometers provided & accurate	1		<input checked="" type="checkbox"/>			49. Non-food contact surfaces clean						
Food Identification	IN	OUT	NA	NO	COS	Physical Facilities						
37. Food properly labeled; original container	2		<input checked="" type="checkbox"/>			50. Hot & cold water available; adequate pressure						
Prevention of Food Contamination	IN	OUT	NA	NO	COS	51. Plumbing installed; proper backflow devices	1		<input checked="" type="checkbox"/>			
38. Insects, rodents & animals not present						52. Sewage & waste water properly disposed						
39. Contamination prevented in prep, storage & display						53. Toilet facilities: properly constructed, supplied, & cleaned						
40. Personal cleanliness	1		<input checked="" type="checkbox"/>			54. Garbage & refuse properly disposed; facilities maintained						
41. Wiping cloths; properly used & stored						55. Physical facilities installed, maintained & clean	1		<input checked="" type="checkbox"/>			
42. Washing fruits & vegetables						56. Adequate ventilation & lighting; designated areas use	2		<input checked="" type="checkbox"/>			
						60. 105 CMR 590 violations / local regulations	5		<input checked="" type="checkbox"/>			

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

M. LeFort

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Unable to obtain signature

Rungnapha K. - Expires Certificate #:

Follow Up Required: Y Follow Up Date: _____

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Supervision

Certified Food Protection Manager

- 2 **2-102.12 (A) Certified Food Protection Manager - Kitchen -**
- C** Observed no Certified Food Protection Manager on site during initial site visit of Inspection. Owner, who is a Certified Food Protection Manager did show up towards end of Inspection. *Code: At least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.*
-
- 2 **2-102.20 Food Protection Manager Certification - Kitchen -**
- C** Inspector asked Owner what temperature raw chicken must be cooked too. PIC stated 155°F. Inspector educated Owner raw chicken must be cooked to a minimal internal temperature of 165°F for at least 15 seconds. *Code: A PIC who demonstrates knowledge by being a food protection manager that is certified by a food protection manager certification program that is evaluated and listed by a Conference for Food Protection-recognized accrediting agency as conforming to the Conference for Food Protection Standards for Accreditation of food Protection Manager Certification Programs is deemed to comply with paragraph 2-102.11(B). A food establishment that has an employee that is certified by a food protection manager certification program that is evaluated and listed by a Conference for Food Protection-recognized accrediting agency as conforming to the Conference for Food Protection Standards for Accreditation of food Protection Manager Certification Programs is deemed to comply with section 2--102.12.*

Employee Health

Management, food employee and conditional employee; knowledge,

- 60 **FRAM: FC 2-201.11 105 CMR 590.002 (E) - Kitchen -**
- Pr** Observed no employee ChokeSave certified on site during initial site visit of Inspection. Owner, who is CPR Certified, did show up towards end of Inspection. *Code: All food establishments shall maintain a written employee health policy that is maintained and accessible at the food establishments at all times.*
-
- 60 **FRAM: FC 2-201.11 105 CMR 590.002 (E) - Kitchen -**
- Pr** Observed no Written Employee Health Policy on site. Inspector informed Owner to have all employees sign a Written Employee Health Policy and keep them on site at all times. *Code: All food establishments shall maintain a written employee health policy that is maintained and accessible at the food establishments at all times.*

Good Hygienic Practices

Framingham Public Health Department: 508-532-5470

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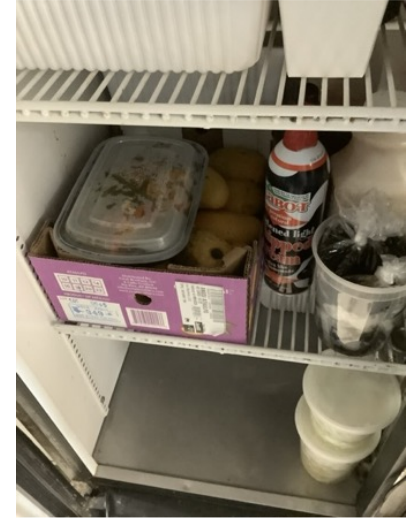
Inspector
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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Proper eating, tasting, drinking or tobacco use**6 2-401.11 Eating Drinking or Using Tobacco - Dry Storage -**

- C** Observed employee food being stored on top of fruits inside double door reach in refrigerator. Personal employee food must always be stored in designated areas away from food for service. *Code: Except as specified in Paragraph (B) of this section, an employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection can not result. (B) A food employee may drink from a closed beverage container if the container is handled to prevent contamination of: (1) The employee's hands; (2) The container; and (3) Exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles.*

**Preventing Contamination by Hands****Hands clean and properly washed****8 2-301.14 When to Wash - Kitchen -**

- Pr** Observed employees not washing their hands when changing gloves or when performing different tasks/leaving kitchen. *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 2403.11(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.*

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10 5-205.11 Using a Handwashing Sink - Kitchen -

Pf Observed measuring cup being stored inside hand washing sink located in kitchen. Hand washing sinks must be free from measuring cups at all times. *Code: A handwashing facility shall be maintained so that it is accessible at all times for employee use and may not be used for purposes other than handwashing. An automatic handwashing facility shall be used in accordance with manufacturer's instructions.*



10 5-205.11 Using a Handwashing Sink - Kitchen -

Pf Observed employee who was prepping a shrimp/vegetable wrap, use the hand sink water to hydrate wrap. Observed employee peel and slice a mango over hand washing sink then placed cutting board and knife inside hand washing sink. *Code: A handwashing facility shall be maintained so that it is accessible at all times for employee use and may not be used for purposes other than handwashing. An automatic handwashing facility shall be used in accordance with manufacturer's instructions.*



10 5-205.11 Using a Handwashing Sink - Front of House -

Pf Observed an unlabeled chemical spray bottle and windex being stored at hand washing sink located in the front of house. Chemical spray bottles must never be stored at hand washing sinks. *Code: A handwashing facility shall be maintained so that it is accessible at all times for employee use and may not be used for purposes other than handwashing. An automatic handwashing facility shall be used in accordance with manufacturer's instructions.*

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Protection From Contamination

Food Separated and protected

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

C Observed food containers not properly covered inside reach in freezer. Containers containing food must be properly covered at all times. *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 3501.15(B)(2); or shellstock.*



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

Pr Observed raw shrimp being stored next to peas and raw beef being stored above peas inside freezer chest. Raw beef must be stored below raw shrimp and peas. Raw shrimp must be stored below peas. *Code: Food shall be protected from cross-contamination by: (1) Separating raw animal foods during storage preparation, holding and display from: (a) Raw RTE food including other raw animal food such as fish for sushi or molluscan shellfish or other raw RTE food such as fruits and vegetables, and (b) cooked RTE food.*



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

Pr Observed employee prepping noodles inside sanitizer bay in 3-bay sink. 3-bay sink contained dirty pans/utensils while prepping noodles. If 3-bay sink is used as a food prep sink, 3-bay sink must be free from dirty pans/utensils. 3-bay sink must be properly washed, rinsed and sanitized before using as a food prep sink. *Code: Food shall only contact surfaces of: equipment and utensils that are cleaned and sanitized; single-service and single-use articles; or linens, such as cloth napkins that are used to line a container for the service of foods AND are replaced each time the container is refilled for a new consumer.*



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

C Observed food containers not properly covered inside reach in single door freezer. Containers containing food must be properly covered at all times. *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.*



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15 **3-302.11 (A)(1) Raw Animal Foods Separated from RTE - Dry Storage -**

Pr Observed individually wrapped raw salmon being stored over noodles/scallions inside single door freezer inside dry storage area. *Code: Food shall be protected from cross-contamination by: (1) Separating raw animal foods during storage preparation, holding and display from: (a) Raw RTE food including other raw animal food such as fish for sushi or molluscan shellfish or other raw RTE food such as fruits and vegetables, and (b) cooked RTE food.*



15 **3-302.11 (A)(1) Raw Animal Foods Separated from RTE - Dry Storage -**

Pr Observed raw chicken being stored next to a cup of cut vegetables inside double door reach in refrigerator. Raw chicken must be stored below cut vegetables at all times. *Code: Food shall be protected from cross-contamination by: (1) Separating raw animal foods during storage preparation, holding and display from: (a) Raw RTE food including other raw animal food such as fish for sushi or molluscan shellfish or other raw RTE food such as fruits and vegetables, and (b) cooked RTE food.*



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

Pr Observed raw chicken, raw beef and eggs being stored next to each other inside double door reach in refrigerator. Takeout container of food and chicken skewers also observed in same area. *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.*



16 **4-702.11 Frequency-Before Use After Cleaning - Kitchen -**

Pr Observed employee only scrubbing (with no soap) and spraying water on pans that were being used to cook food orders in between each use. In order to properly clean the pans in between each use, pan must be washed with soap and water, rinsed with water, then sanitizer. Other utensils were also observed only being cleaned by scrubbing (no soap) and sprayed with water. Inspector informed PIC to educate employee with how to properly wash pans/utensils. *Code: Utensils and food contact surfaces of equipment shall be sanitized before use and after cleaning.*

Time / Temperature Control for Safety

Cold Holding Temperature

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

Pr Observed cooked shrimp being stored inside flip top refrigerator at 49.2°F. Cooked shrimp must be cold held at 41°F or below at all times. *Code: Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3501.19, 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.*

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

Pr Observed Noodles in water at 77°F. Noodles in water must be cold held at 41°F or below at all times. PIC stated these Noodles aren't cooked then cooled. PIC stated these Noodles are initially dry, then run under water to hydrate Noodles. *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.*



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

Pr Observed multiple food items such as frozen calamari, herbs and vegetables are being stored at room temperature. These food items must always be stored in proper refrigeration at 41°F or below at all times. These food items must never be stored at room temperature. *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.*



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

Pr Observed multiple bags of vegetables being stored at room temperature. These food items must always be stored in proper refrigeration at 41°F or below at all times. These food items must never be stored at room temperature. *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.*



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

Pr Observed raw chicken being stored inside flip top refrigerator at 59.5°F. Raw chicken being cold held must always be held at 41°F or below at all times. *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.*

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

Pf Observed no date marking throughout entire inspection. *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.*



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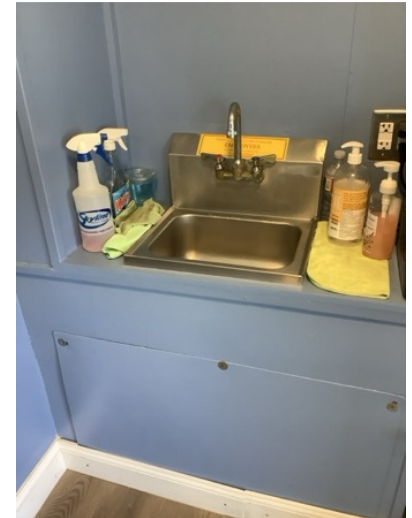
Repeat Violations Highlighted in Yellow

Food/Color Additives and Toxic Substances

Toxic substances properly identified, stored & used

28 **7-102.11 Common Name (Poisonous or Toxic Materials) - Front of House -**

Pf Observed chemical spray bottle without a label located at the hand washing sink in front of house. *Code: Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.*



28 **7-207.11 (B) Restriction and Storage - Kitchen -**

Pr Observed a medicine bottle being stored in a food prep area. Medicine bottles must be stored in designated areas away from food prep areas at all times. *Code: Medicines that are in a food establishment for the employees use shall be labeled and located to prevent the contamination of food, equipment, utensils, linens, and single-service and single-use articles.*



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28 7-201.11 Storage Separation - Kitchen -

Pr Observed an unlabeled chemical spray bottle being stored above cook line. Chemical spray bottle must never be stored over cook line and in a designated area to prevent cross contamination. All chemical spray bottles must be labeled. *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.*

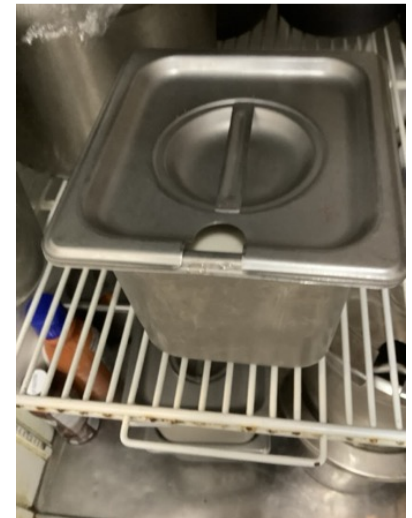


Food Temperature Control

Proper cooling methods used; adequate equipment for temp. control

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

Pf Observed coconut milk being stored cooling inside two door reach in refrigerator at 173.3°F. Coconut milk was observed being stored inside 6 inch 1/8 pans that were covered. Inspector informed employee to remove covers and place coconut milk in shallow containers. *Code: Cooling shall be accomplished in accordance with the time and temperature criteria specified under section 3-501-14 by using one or more of the following based on the type of food being cooked: placing the food in shallow pans; separating the food into smaller or thinner portions; using rapid cooling equipment; stirring the food in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient or other effective methods.*



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36 4-302.12 (A) Food Temperature Measuring Devices - Kitchen -

- Pf** When Inspector asked Owner how they calibrate thermometers, Owner was unable to state correct way to calibrate thermometers. Inspector educated Owner how to correctly calibrate thermometer. *Code: Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures.*

Food Identification

Food properly labeled; original container

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

- C** Observed squeeze bottles not labeled with common name of food inside squeeze bottles. Common name of food must be labeled on squeeze bottles at all times. Observed multiple food containers not properly labeled throughout Inspection. *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.*



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

- C** Observed no common food labels for containers containing food. Food containers must always have common food label. *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.*



Prevention of Food Contamination

Personal cleanliness

40 2-303.11 Jewelry Prohibitions - Kitchen -

- C** Observed food prep employee working on cook line wearing a wrist watch while preparing orders of food. Employees must never wear wrist watches while food prepping/preparing orders of food. *Code: Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands.*

Proper Use of Utensils

Andaman Thai Cuisine
963 Worcester Rd.
Framingham, MA 01701

Inspection Number
44982

Date
6/27/24

Time In/Out
12:06 PM
10:36 AM

Inspector
M.LeFort

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

In-use utensils; properly stored

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

C Observed utensils being stored in standing potable water at 76.6°F. If in use utensils are being stored inside a container of standing potable water, the temperature of the water must be at least 135°F. *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 maintained at a*



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

C Observed food debris inside container containing clean utensils. Containers containing clean utensils must be free from food debris at all times. *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.*



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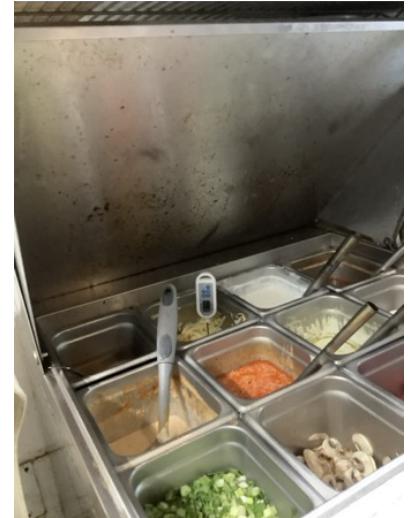
Inspector
M.LeFort

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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

- C** Observed built up food debris inside flip top refrigerator. Built up food debris observed over all food being stored inside flip top refrigerator. Flip top refrigerator must be free from food debris at all times. *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.*



45 4-502.13 Single-Ser./Use Art. Use Limitation - Kitchen -

- C** Observed multiple food items being stored inside single service containers. Food items must never be stored inside single service containers. *Code: Single-service and single-use articles may not be reused. The bulk milk container dispensing tube shall be cut on the diagonal leaving no more than one inch protruding from the chilled dispensing head.*



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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

45 4-903.11 (C) Equip./Uten./Lin./Sing.-Ser/Use Art. - Kitchen -

- C Observed single use to go containers being stored upright. Single use containers must always be stored upside down to prevent cross contamination. *Code: Single-service and single-use articles shall also be kept in the original protective package or stored by using other means that afford protection from contamination until used.*



Utensils, Equipment and Vending

All contact surfaces cleanable, properly designed, constructed & used

47 4-501.11 Good Repair and Proper Adjustment - Dry Storage -

- C Observed gasket for double door reach-in refrigerator in disrepair. Gasket must always be in good repair. *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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Repeat Violations Highlighted in Yellow

48 4-603.14 Wet Cleaning - Kitchen -

- C** Observed employee only scrubbing (with no soap) and spraying water on pans that were being used to cook food orders in between each use. In order to properly clean the pans in between each use, pan must be washed with soap and water, rinsed with water, then sanitizer. Other utensils were also observed only being cleaned by scrubbing (no soap) and sprayed with water. Inspector informed PIC to educate employee with how to properly wash pans/utensils. *Code: Equipment food-contact surfaces and utensils shall be effectively washed to remove or completely loosen soils by using the manual or mechanical means necessary such as the application of detergents containing wetting agents and emulsifiers; acid, alkaline, or abrasive cleaners; hot water; brushes; scouring pads; high-pressure sprays; or ultrasonic devices. The washing procedures selected shall be based on the type and purpose of the equipment or utensils, and on the type of soil to be removed.*

48 4-603.16 (A) Rinsing Procedures - Kitchen -

- C** Observed employee only scrubbing (with no soap) and spraying water on pans that were being used to cook food orders in between each use. In order to properly clean the pans in between each use, pan must be washed with soap and water, rinsed with water, then sanitizer. Other utensils were also observed only being cleaned by scrubbing (no soap) and sprayed with water. Inspector informed PIC to educate employee with how to properly wash pans/utensils. *Code: Washed utensils and equipment shall be rinsed so that abrasives are removed and cleaning chemicals are removed or diluted through the use of water or a detergent-sanitizer solution by using one of the following procedures: (A) Use of a distinct, separate water rinse after washing and before sanitizing if using: (1) A 3--compartment sink, (2) Alternative manual warewashing equipment equivalent to a 3--compartment sink as specified in paragraph 4--301.12(C), or (3) A 3-step washing, rinsing, and sanitizing procedure in a warewashing system for CIP equipment.*

Physical Facilities

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Repeat Violations Highlighted in Yellow

Plumbing installed; proper backflow devices

51 5-205.15 (B) System Maintained/Repair - Restrooms -

- C** Observed bathroom sink not draining properly. As water stayed on, water filled up sink. Bathroom sink must drain properly at all times. *Code: A plumbing system shall be maintained in good repair.*



55 6-501.12 Cleaning. Frequency/Restrictions - Dry Storage -

- C** Observed food debris on door handles/glass for reach in double door refrigerator. Handles/glass must be free from food debris at all times. *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.*



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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

56 6-305.11 Dressing Areas/Lockers. Designation - Kitchen -

- C Observed employee cell phone and employee beverage being stored in food prep area. Employee cell phones and employee beverages must be stored in designated areas away from food prep areas at all times. *Code: Dressing rooms or dressing areas shall be designated if employees routinely change their clothes in the establishment. Lockers or other suitable facilities shall be provided for the orderly storage of employee' clothing and other possessions.*



56 4-204.11 Ventilation Hoods Drip Prevention - Kitchen -

- C Observed grease dripping from hood vents over cook line. Hood vents must be free from grease dripping at all times. *Code: Exhaust ventilation hood systems in food preparation and warewashing areas including components such as hoods, fans, guards, and ducting shall be designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils, linens, and single-service and single-use articles.*



Additional Requirement

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Violations Related to Good Retail Practices

- 60 MA 590.011 (C)(2) Allergy Awareness Regulations - Menu - Front of House -**
- C** Observed no signage in customer view stating: "Before placing your order, please inform your server if a person in your party has a food allergy." This signage must always be posted in customer view. *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.*
-
- 60 MA 590.011 (C)(3) Food Allergy Awareness Requirements - Training - Kitchen -**
- C** Observed no employee certified in Allergy Awareness on site during initial site visit of Inspection. Owner, who is certified in Allergy Awareness did show up towards end of Inspection. *Code: Food establishments that cook, prepare, or serve food intended for immediate consumption either on or off the premises shall have on staff a certified food protection manager who has been issued a Massachusetts certificate of allergen awareness training by an allergen awareness training verification program recognized by the Department. The certificate will be valid for 5 years. (b) The certified food protection manager shall: 1. Demonstrate knowledge of major food allergens by posting the Massachusetts food allergen awareness training certificate; and 2. Ensure that employees are properly trained in food allergy awareness as it relates to their assigned duties.*

Compliance and Enforcement

PERMIT TO OPERATE

- 59 8-304.11 (K) Responsibilities of the Permit Holder - Front of House -**
- C** Observed no signage in customer view stating: "The last inspection report is available upon request." This signage must always be posted in customer view. *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.*

Notes

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Repeat Violations Highlighted in Yellow

Notes

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Notes - Kitchen -

N Inspection sticker states a cleaning is due 6/19/2024. - General Notes.



List 1

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

- Permit up to date and posted? IN
- In compliance with allergen reg-poster? IN
- Written Menus /signs present (allergen)? OUT
- Food Protection Manager Cert. Posted? IN
- Certified Food Protection Manager's Certificate Posted? IN
- Certified in MA Allergy Awareness and Certificate posted? IN
- Staff trained in choke-save for every shift. OUT
- Ventilation Hood Inspections stickers up to date? OUT
- Consumer Advisory Present if needed? NA
- Food Employee Reporting Agreement available? OUT
- Procedures outlines for vomit/diarrheal event? IN
- All grease traps are operational and up to code? NO

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Temperatures

Area	Equipment	Product	Notes	Temps
Kitchen	Double Door Reach	Coconut Milk		173.3 °F
Kitchen	Flip Top	Diced Pineapple		41.3 °F
Kitchen	Flip Top	Bamboo		36.5 °F
Kitchen	Double Door Reach	Broccoli		38.3 °F
Kitchen	Flip Top	Raw Chicken		59.5 °F
Kitchen	Flip Top	Raw Shrimp		34.8 °F
Kitchen	Double Door Reach	Bean Sprouts		42.4 °F
Kitchen	Double Door Reach	Noodles		77 °F
Kitchen	Double Door Reach	Cooked Rice		41.9 °F
Kitchen	Flip Top	Sliced Mushrooms		39.5 °F
Kitchen	Flip Top	Cooked Shrimp		49.2 °F
Kitchen	Rice Cooker	Rice		205.3 °F
Kitchen	Double Door Reach	Carrot Sticks		41.5 °F

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

Notes

108.6 bathroom faucet temp.

Andamanthcuisine@gmail.com.

An unannounced Re-Inspection will be performed.

Ended 1:51pm.

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