

FOOD ESTABLISHMENT INSPECTION REPORT R-10

Andina Cafe
197 Concord St.
Framingham, MA 01702

<u>Inspection Number</u>	727C9	<u>Date</u>	9/6/24	<u>Time In/Out</u>	10:07 AM 9:43 AM	<u>Inspection Type</u>	Routine	<u>Client Type</u>	Restaurant	<u>Inspector</u>	S.Lania
<u>Permit Number</u>	BOH220184	<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	1	<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	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	1	<input checked="" 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	1	<input checked="" 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"/>	24. Time as a Public Health Control; procedures & records		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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		<input type="checkbox"/>	<input checked="" 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"/>
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"/>
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	1	<input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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 checked="" 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 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"/>
Food Temperature Control						Utensils, Equipment and Vending					
33. Proper cooling methods used; adequate equip. for temp. control		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	<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"/>	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	1	<input checked="" 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						Repeat Risk Factor					
38. Insects, rodents & animals not present		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	51. Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39. Contamination prevented in prep, storage & display	1	<input checked="" 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"/>
40. Personal cleanliness		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	53. Toilet facilities: properly constructed, supplied, & cleaned	<input checked="" 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"/>	54. Garbage & refuse properly disposed; facilities maintained	<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"/>	55. Physical facilities installed, maintained & clean	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						56. Adequate ventilation & lighting; designated areas use	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						60. 105 CMR 590 violations / local regulations	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<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 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



Ketely santos - Expires
Certificate #:

<u>Priority</u>	<u>Pf</u>	<u>Core</u>	<u>Risk Factor</u>	<u>Repeat</u>	<u>Risk Factor</u>
2	3	6	6	1	

Follow Up Required: Y Follow Up Date:

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Supervision

PIC present, demonstrated knowledge & performs duties

1 MA 590.002 (A) FC 2-101.11 Assign. - Establishment -

Pf No person in charge on site during inspection. One of the staff said they have a ServSafe certification, but were unable to show proof. There shall always be a person in charge onsite who is also a certified food protection manager. *Code: The permit holder shall be the PIC or shall designate a PIC and shall ensure that a PIC is present at the food establishment during all hours of operation. The owner or PIC shall designate an alternate person to be in charge at all times when they cannot be present. The alternate, when acting as the PIC shall be responsible for all duties specified in FC 2-103.11 and must be adequately trained by the person in charge.*

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

Preventing Contamination by Hands

Adequate handwashing sinks properly supplied and accessible

10 5-203.11 Handwashing Sinks-Numbers and Capabilities - Basement -

Pf Observed a slicer downstairs in a non-prep area. We were told this slicer was being used to slice meats and cheese by an employee. The basement is not approved for food preparation and there are no handwashing sinks in this area. Cease and desist from preparing any food in the basement. *Code: At least 1 handwashing sink, a number of handwashing sinks necessary for their convenient use by employees in areas specified under 5-204.11, and not fewer than the number of handwashing sinks required by law shall be provided. If approved, when food exposure is limited and handwashing sinks are not conveniently available, such as in some mobile or temporary food establishments or at some vending machine locations, employees may use chemically treated towelettes for handwashing.*



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

Time / Temperature Control for Safety

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Inspection Report (Continued)

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Hot Holding Temperature

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

Pr Observed chicken empanadas below 135°F stored in the hot display case along the front counter. Ensure foods are being held at the proper 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 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

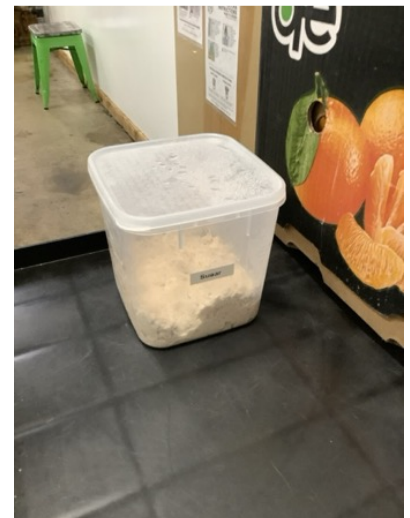
22 **3-501.16 (A)(2) (B) Proper Cold Holding Temps. - Establishment -**

Pr Observed multiple TCS foods above 41°F. See temperature chart for details. This establishment is not approved to leave TCS foods out at room temperature. Discontinue this practice immediately. Staff stated many of the TCS pastries are left out of temperature control all day. *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 (B) Date Marking RTE Foods - Commercially Processed - Kitchen -**

Pf Observed prepared tuna salad in reach-in fridge not being date marked. According to staff, the tuna salad is held for longer than 24 hours. *Code: Refrigerated, RTE, TCS FOOD prepared and packaged by a food processing plant shall be clearly marked, at the time the original container is opened in a food establishment and if the food is held for more than 24 hours, to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, when held at a temperature of 41°F or less for a maximum of 7 days. The day of the original container is open shall be counted as Day 1 and the day or date marked by the food establishment may not exceed a manufacturer's use-by date. The following are exempt: deli salads manufactured in accordance with 21 CFR 110, hard cheese, semi-soft cheese, cultured dairy (yogurt, sour cream and buttermilk), preserved fish products and shelf stable products.*



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

Food/Color Additives and Toxic Substances

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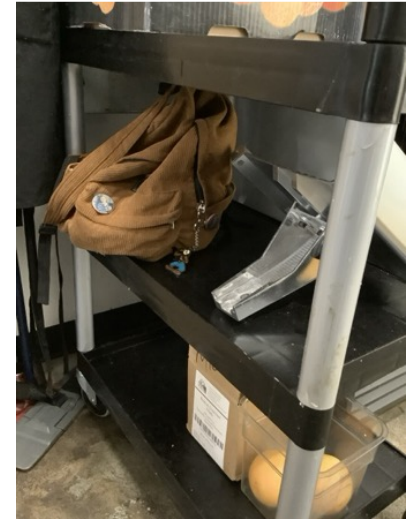
Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Toxic substances properly identified, stored & used

28 7-209.11 Storage (Personal Care Items) - Kitchen -

- C Observed an employee backpack on food cart co-mingled with food and food prep items. Code: *Employees shall store their personal care items (medications, first aid supplies, cosmetics and toiletries such as toothpaste and mouthwash) in lockers or other suitable facilities away from food and equipment.*



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

Food Identification

Food properly labeled; original container

37 3-302.12 Food Storage Containers Identified/Common Name - Reach-in fridge -

- C Observed a container of cold brew coffee labeled as powdered milk. Ensure foods are properly labeled. 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

Cont. prevented during food prep., storage & display

39 3-304.13 Linens and Napkins, Use Limitation - Flip Top Fridge Prep Area -

- C Observed paper towels placed inside containers under sliced meats and cheeses. Code: *Linens, such as cloth napkins, may not be used in contact with food unless they are used to line a container for the service of foods and the linens and napkins are replaced each time the container is refilled for a new consumer.*



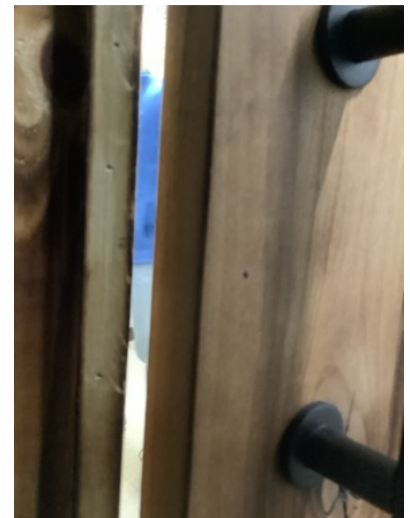
In accordance with Section 8-405.11 this violation must be corrected within 90 days

Physical Facilities

Toilet facilities: properly constructed; supplies & cleaned

53 6-202.14 Toilet Rooms, Enclosed - Establishment -

- C Observed public restroom door has wide openings on both left and right sides where you are able to view inside of bathroom while the door is closed. You also have a clear view of the toilet while the door is closed. Code: *Except where a toilet room is located outside a food establishment and does not open directly into the food establishment such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door.*



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

Additional Requirement

Framingham Public Health Department: 508-532-5470

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Violations Related to Good Retail Practices

60 FRAM: MA 590.011 (A) Anti-Choking Procedures - Establishment -

C Observed no anti-choke certified person onsite during this inspection. The 2 certificates posted on the wall for other staff are expired. *Code: Every food establishment with any amount of seating shall have on its premises, when food is being served, an employee trained in a manual procedures approved by the state department of public health to remove food lodged in a person's throat. This will not apply to food establishments without seating such as to-go facilities.*

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

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

C Observed an incorrect allergen statement posted on the wall in the establishment. 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

Temperatures

Area	Equipment	Product	Notes	Temps
Establishment	Flip Top Fridge Prep	Salami		41 °F
Establishment	Room Temperature	Bunuelo	Holding	68 °F
Prep	Flip Top Fridge Prep	Liquid egg	Holding	79 °F
Establishment	Room Temperature	Arepa	Holding	68 °F
Establishment	Misc	Parmesan cheese	Holding	72 °F
Establishment	Room Temperature	Ham & cheese	Holding	69 °F
Establishment	Single Door Fridge	Tuna salad		42 °F

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Establishment	Room Temperature	Cheese balls	Holding	67 °F
Establishment	Hot Box	Chicken empanadas	Holding	125 °F
Establishment	Room Temperature	Spinach croissant	Holding	70 °F

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

Notes

This establishment was observed leaving RTE TCS foods out at room temperature. This includes but is not limited to spinach croissants, ham & cheese croissants, arepas, and cheese balls. This has previously been cited at both your Framingham locations, and an administrative meeting was held, with the owner, to discuss this. To date no laboratory documentation was submitted to show any of these foods are shelf stable and no one has applied for time as a public health control. Cease and desist from leaving ready to eat TCS foods out at room temperature. Failure to comply will result in fines and/or other enforcement actions. This inspection began at 10:07am and ended at 11:05am.