

# FOOD ESTABLISHMENT INSPECTION REPORT R-10

Café Fresh Bagel  
957 Worcester Rd.  
Framingham, MA 01702  
Permit Holder: Same

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector
47CA6	9/24/24	9:56 AM 4:52 PM	Routine	Restaurant	M.LeFort
Permit Number	Risk	Variance	Violation Summary:		Priority
BOH150479	2		3	2	8

## 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"/>	<input 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"/>	<input type="checkbox"/>	16. <span style="color: red;">Food-contact surfaces; cleaned &amp; sanitized</span>	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health	IN	OUT	NA	NO	COS	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"/>
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time/Temperature Control for Safety					
4. Proper use of restriction and exclusion	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	18. Proper cooking time & temperatures	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5. Procedures for responding to vomiting and diarrheal events	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	19. Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practices	IN	OUT	NA	NO	COS	20. Proper cooling time and temperature	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6. Proper eating, tasting, drinking, or tobacco use	<input checked="" type="checkbox"/>	<input 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"/>
7. No discharge from eyes, nose, and mouth	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	22. <span style="color: red;">Proper cold holding temperatures</span>	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands	IN	OUT	NA	NO	COS	23. Proper date marking and disposition	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8. Hands clean & properly washed	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	24. Time as a Public Health Control; procedures & records	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer Advisory					
10. <span style="color: red;">Adequate handwashing sinks supplied and accessible</span>	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	25. Consumer advisory provided for raw/undercooked food	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source	IN	OUT	NA	NO	COS	Highly Susceptible Populations					
11. Food obtained from approved source	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	26. Pasteurized foods used; prohibited foods not offered	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12. Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food/Color Additives and Toxic Substances					
13. Food in good condition, safe & unadulterated	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	27. Food additives: approved & properly used	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14. Required records available: shellstock tags, parasite destruction,	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	28. Toxic substances properly identified, stored & used	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Repeat Violations Highlighted in Yellow</b>						Conformance with Approved Procedures					
						29. Compliance with variance/specialized process/HACCP	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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"/>	<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"/>	<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 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	IN	OUT	NA	NO	COS	46. Gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
33. Proper cooling methods used; adequate equip. for temp. control	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, Equipment and Vending					
34. Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	<input 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 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"/>	<input type="checkbox"/>	49. <span style="color: red;">Non-food contact surfaces clean</span>	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification	IN	OUT	NA	NO	COS	Physical Facilities					
37. <span style="color: red;">Food properly labeled; original container</span>	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	IN	OUT	NA	NO	COS	51. Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
38. <span style="color: red;">Insects, rodents &amp; animals not present</span>	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"/>
39. <span style="color: red;">Contamination prevented in prep, storage &amp; display</span>	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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"/>	<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"/>	<input type="checkbox"/>	55. <span style="color: red;">Physical facilities installed, maintained &amp; clean</span>	2	<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"/>	<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. <span style="color: red;">105 CMR 590 violations / local regulations</span>	2	<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 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*

M. LeFort

*Unable to obtain signature*

Samia Fandy - Expires Certificate #:

Follow Up Required:  Y

Follow Up Date: \_\_\_\_\_

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Inspector  
M.LeFort

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Employee Health

Management, food employee and conditional employee; knowledge,

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

**Pr** Observed no Written Employee Health Policy on site. Ensure to have a Written Employee Health Policy 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.*

### Preventing Contamination by Hands

Adequate handwashing sinks properly supplied and accessible

**10** **5-205.11 Using a Handwashing Sink - Basement -**

**COS** **Pf** Observed hand washing sink located in basement blocked by a mop bucket. PIC moved mop bucket away from hand washing sink so hand washing sink was then easily accessible. *COS 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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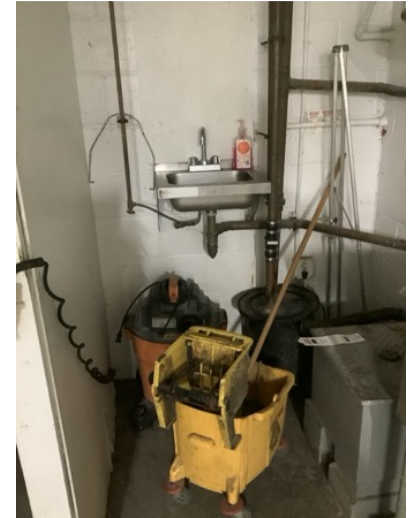
Inspector  
M.LeFort

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 10 6-301.20 Disposable Towels, Waste Receptacle - Basement -

- C** Observed no waste receptacle for hand washing sink located in the basement. Ensure hand washing sink has a waste receptacle at all times. *Code: A handwashing sink or group of adjacent handwashing sinks that is provided with disposable towels shall be provided with a waste receptacle.*



## Protection From Contamination

### Food-contact surfaces, cleaned & sanitized

### 16 4-702.11 Frequency-Before Use After Cleaning - Warewashing -

- Pr** When Inspector asked PIC to describe the process for the 3 bay sink, PIC stated Wash, Rinse, Rinse. Inspector educated PIC the process for the 3 bay sink is Wash, Rinse & Sanitize. *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. - Front of House -

- Pr** Observed smoke salmon being stored inside cooler case at 45.3°F. PIC stated he just had smoked salmon outside display case to prepare a breakfast sandwich. All other food items inside display cooler observed below 41°F. *Code: Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained at 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.*

## Food Identification

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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Food properly labeled; original container

#### 37 3-302.12 Food Storage Containers Identified/Common Name - Front of House -

- C** Observed no common name food label for squeeze bottles located in flip top refrigerator. Ensure all squeeze bottles containing food have the proper food label of common food name. *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

### Insect, rodents & animals not present

#### 38 6-501.111 (C) Controlling Pests - Basement -

- Pf** Observed rodent droppings in basement area. PIC stated Pest Control treats establishment twice a month. *Code: The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by using methods, if pests are found, such as trapping devices or other means of pest control, such as pesticides, must be used according to law and manufacture's instructions.*



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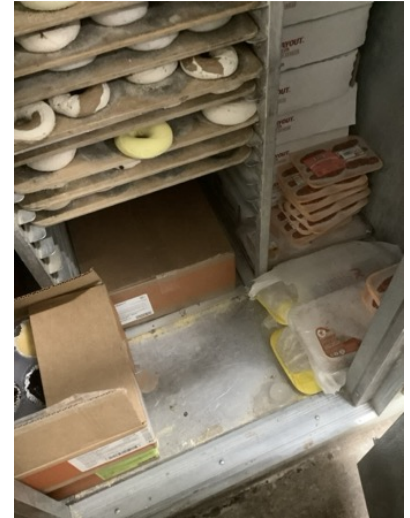
## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 39 3-305.11 Food Storage - Basement -

- COS** C Observed packages of food being stored directly on the ground inside walk in freezer. PIC placed milk crates underneath packages of food.

*Code: Food shall be protected from contamination by storing food: in a clean dry location; where it is not exposed to splash, dust, or other contamination; and at least 6 inches off the floor.*



## Utensils, Equipment and Vending

### Nonfood contact surfaces clean

### 49 4-601.11 (C) Non- Food Contact Surfaces and Utensils Clean - Kitchen -

- C Observed blade on can opener with built up food debris. Ensure blade on can opener is free from food debris at all times to prevent cross contamination. *Code: Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*





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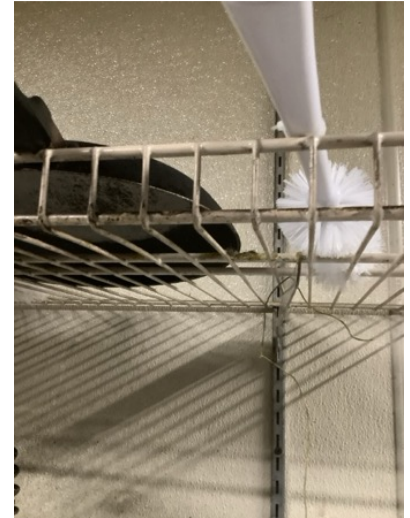
Inspector  
M.LeFort

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 49 4-601.11 (B) Non- Food Contact Surfaces and Utensils Clean - Kitchen -

- C Observed dust build up on drying rack located above 3 bay sink. Ensure drying rack is free from dust debris at all times. Code: *The food contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.*



## Physical Facilities

### Physical Facilities installed, maintained & cleaned

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

- C Observed multiple refrigerator/freezer door handles with built up food debris. Ensure all refrigerator/freezer door handles are always free from food debris. 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

### 55      6-501.11 Repairing - Basement -

**C** Observed missing ceiling tile located in basement. PIC stated the Owner is currently doing work in the ceiling area and showed Inspector missing ceiling tile that was being stored in basement. PIC stated ceiling tile will be put back when work is completed.  
*Code: The physical facilities shall be maintained in good repair.*



## Additional Requirement

### Violations Related to Good Retail Practices

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

**C** Observed no employee on site that is ChokeSave certified. Ensure there is an employee on site at all times that is ChokeSave certified. *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.*

## List 1

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

<input checked="" type="checkbox"/>	Permit up to date and posted?	IN
<input type="checkbox"/>	In compliance with allergen reg-poster?	NO
<input checked="" type="checkbox"/>	Written Menus /signs present (allergen)?	IN
<input checked="" type="checkbox"/>	Food Protection Manager Cert. Posted?	IN
<input checked="" type="checkbox"/>	Certified Food Protection Manager's Certificate Posted?	IN
<input checked="" type="checkbox"/>	Certified in MA Allergy Awareness and Certificate posted?	IN
<input checked="" type="checkbox"/>	Staff trained in choke-save for every shift.	OUT
<input type="checkbox"/>	Ventilation Hood Inspections stickers up to date?	NO

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## Inspection Report (Continued)

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Consumer Advisory Present if needed?	NA
Food Employee Reporting Agreement available?	OUT
Procedures outlines for vomit/diarreal event?	IN
All grease traps are operational and up to code?	NO

## Temperatures

Area	Equipment	Product	Notes	Temps
Front of House	Display cooler	Sliced American		39.7 °F
Front of House	Flip Top	Tomatoes		38.3 °F
Front of House	Display cooler	Sliced Ham		39.5 °F
Front of House	Cream Cheese	Ambient		40.3 °F
Basement	Walk in cooler left	Ambient		41.7 °F
Basement	Walk In Cooler Right	Ambient		40.5 °F
Front of House	Flip Top	Honey Walnut Cream		39.3 °F
Front of House	Flip Top	Lettuce		40.1 °F
Front of House	Flip Top	Olive Cream Cheese		39.5 °F
Front of House	Display cooler	Salmon	Prep	45.3 °F
Front of House	Display cooler	Sausages		38.3 °F

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

## Notes

Inspector will email PIC Choke Save Class Schedule that is being offered in City Hall.

Inspector will email PIC a Written Employee Health Policy template.

Framingham Public Health Department: 508-532-5470



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## Inspection Report (Continued)

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Wagdyfandy@gmail.com.

Ended 10:41am.