



Public Health Department
150 Concord St., Rm 205
Framingham, MA 01702

RE-INSPECTION REPORT

R-6

Dulce De Leche
5 Edgell Rd.
Framingham, MA 01701
Permit Holder: Same

Re-Inspection ID	Date	Time In/Out	Inspection Type	Client Type	Inspector
EFB25	10/3/24	11:56 AM 12:09 PM	Re-Inspection	Retail	M.LeFort
Permit Number	Person In Charge	Original Inspection Date	Original Inspection ID		
BOH160661	Griffen Goodland	09/25/2024	5E49A		

Summary of Violations

Original Inspection

Priority	Priority f	Core	Total	Re-inspection Required
2	3	7	12	

Current Re-inspection

Priority	Priority f	Core	Total	Re-inspection Required
0	0	2	2	Uncorrected

Priority "P" violations not marked "COS" must be corrected within 72 hours.
Priority foundation "Pf" violations not marked "COS" must be corrected within 10 days.
Core "C" violations not marked "COS" must be corrected within 90 days.

Manager Signature

Inspector Signature

Notes

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M.LeFort

Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

97 97 Corrected - Front of House -

---- The Original Violation Code was 5-205.11 Using a Handwashing Sink ----- Observed food debris inside hand washing sink located in front of house. Ensure hand washing sinks are free from food debris at all times. - 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.



97 97 Corrected - Front of House -

---- The Original Violation Code was 4-601.11 (C) Non- Food Contact Surfaces and Utensils Clean ----- Observed refrigerator/walk in cooler and freezer door handles with built up food debris. Ensure door handles are free from food debris at all times. - Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.



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97 97 Corrected - Warewashing -

---- The Original Violation Code was 4-603.14 Wet Cleaning ----- When Inspector asked PIC to properly demonstrate the 3 bay sink, PIC stated Rinse, Wash and Sanitizer. Inspector educated PIC the proper use of 3 bay sink is wash with soap, rinse with water, then sanitize. - 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.

97 97 Corrected - Establishment -

---- The Original Violation Code was FRAM: FC 2-201.11 105 CMR 590.002 (E) ----- Observed no written employee health policy on site. Ensure there is a written employee health policy on site at all times. - 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 -

---- The Original Violation Code was FRAM: FC 2-501.11 Clean-up Vomiting & Diarrheal Events ----- Observed no bodily fluid kit on site. Ensure there is a bodily fluid kit on site at all times. - 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.

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97 97 Corrected - Kitchen -

---- The Original Violation Code was 4-602.11 (A) Food-Contact Surfaces and Utensils ----- Observed black mold like debris inside ice machine. Ensure ice machine is free from black mold like debris at all times. - Equipment food-contact surfaces and utensils shall be cleaned: before each use with a different type of raw animal food such as beef, fish, lamb, pork, or poultry; each time there is a change from working with raw foods to working with RTE foods; between uses with raw fruits and vegetables and with TCS food; before using or storing a food temperature measuring device; and any time during the operation when contamination may have occurred.



97 97 Corrected - Warewashing -

---- The Original Violation Code was 4-603.16 (A) Rinsing Procedures ----- When Inspector asked PIC to properly demonstrate the 3 bay sink, PIC stated Rinse, Wash and Sanitizer. Inspector educated PIC the proper use of 3 bay sink is wash with soap, rinse with water, then sanitize. - 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.

Additional Requirement

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Violations Related to Good Retail Practices

- 60 MA 590.011 (C)(3) Food Allergy Awareness Requirements - Training - Establishment -**
- C** Observed no employee on site that was certified in Allergen Awareness. Ensure there is an employee on site at all times that is certified in Allergen Awareness. *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.*
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- 60 FRAM: MA 590.011 (A) Anti-Choking Procedures - Establishment -**
- C** Observed no employee on site that was Choke Save certified. Ensure there is an employee on site at all times that is Choke Save 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.*
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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.