

FOOD ESTABLISHMENT INSPECTION REPORT R-10

Guanachapis Express
102 Fountain St.
Framingham, MA 01702
Permit Holder: Same

<u>Inspection Number</u>	7E25D	<u>Date</u>	11/7/24	<u>Time In/Out</u>	10:09 AM 1:47 PM	<u>Inspection Type</u>	Routine	<u>Client Type</u>	Restaurant	<u>Inspector</u>	M.LeFort
<u>Permit Number</u>		<u>Risk</u>		<u>Variance</u>		<u>Estab.Type</u>					
BOH180324		2				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	7	<input checked="" 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	2	<input checked="" 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"/>
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 checked="" 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"/>	19. Proper reheating procedures for hot holding		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practices						Consumer Advisory					
6. Proper eating, tasting, drinking, or tobacco use	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	20. Proper cooling time and temperature		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7. No discharge from eyes, nose, and mouth		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	21. Proper hot holding temperatures		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands						Highly Susceptible Populations					
8. Hands clean & properly washed	1	<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	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10. Adequate handwashing sinks supplied and accessible	2	<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source						Conformance with Approved Procedures					
11. Food obtained from approved source		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	25. Consumer advisory provided for raw/undercooked food	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12. Food received at proper temperature		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	26. Pasteurized foods used; prohibited foods not offered		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13. Food in good condition, safe & unadulterated		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	27. Food additives: approved & properly used		<input checked="" 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"/>	28. Toxic substances properly identified, stored & used		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Repeat Violations Highlighted in Yellow						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 type="checkbox"/>	<input type="checkbox"/>	43. In-use utensils: properly stored	4	<input checked="" 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"/>
32. Variance obtained for specialized processing methods		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	45. Single-use/single-service articles: properly stored & used	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
33. Proper cooling methods used; adequate equip. for temp. control		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	46. Gloves used properly		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
34. Plant food properly cooked for hot holding		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, Equipment and Vending					
35. Approved thawing methods used		<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"/>
36. Thermometers provided & accurate	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	48. Warewashing facilities: installed, maintained & used; test strips	3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification						Physical Facilities					
37. Food properly labeled; original container	5	<input checked="" 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"/>
38. Insects, rodents & animals not present		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	50. Hot & cold water available; adequate pressure		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39. Contamination prevented in prep, storage & display	4	<input checked="" 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"/>
40. Personal cleanliness		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	52. Sewage & waste water properly disposed	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
41. Wiping cloths; properly used & stored	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	53. Toilet facilities: properly constructed, supplied, & cleaned	1	<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"/>	54. Garbage & refuse properly disposed; facilities maintained		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						55. Physical facilities installed, maintained & clean	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						56. Adequate ventilation & lighting; designated areas use		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						60. 105 CMR 590 violations / local regulations	3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

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

Matt LeFort

M.LeFort

unable to obtain signature

Alba Alarcol - Expires Certificate #:

<u>Priority</u>	12	<u>Pf</u>	9	<u>Core</u>	21	<u>Risk Factor</u>	18	<u>Repeat Risk Factor</u>	0
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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 2-103.11 (N) Duties of Person in Charge - Establishment -

Pf Observed PIC unable to properly demonstrate 3 bay sink. PIC must be able to properly demonstrate 3 bay sink at all times. *Code: The person in charge shall ensure that employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties.*

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

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. A written employee health policy must be 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.*

In accordance with Section 8-405.11 this violation must be corrected within 72 hours

60 **FRAM: FC 2-501.11 Clean-up Vomiting & Diarrheal Events - Establishment -**

Pf Observed no procedures for vomit and diarrheal events. Procedures for vomit and diarrheal events must be on site at all times. *Code: 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.*

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

Good Hygienic Practices

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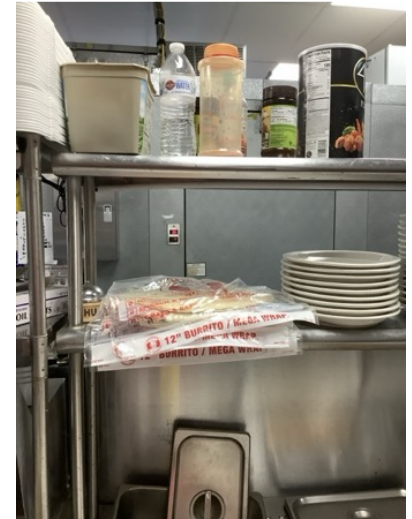
Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Proper eating, tasting, drinking or tobacco use

6 **2-401.11 Eating Drinking or Using Tobacco - Kitchen -**

C Observed employee beverage being stored on shelf above steam table. Employee beverages must always be stored in designated areas to prevent cross contamination. *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.*



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

Preventing Contamination by Hands

Hands clean and properly washed

8 **2-301.14 When to Wash - Kitchen -**

Pr Observed no hand washing during inspection. Employees must properly wash hands at all times. *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 2-403.11(B); (D) Except as specified in section 2-401.11(B), after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking; (E) After handling soiled equipment or utensils; (F) During food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; (G) When switching between working with raw food and working with RTE food, (H) Before donning gloves to initiate a task that involves working with food; and (I) After engaging in other activities that contaminate the hands.*

In accordance with Section 8-405.11 this violation must be corrected within 72 hours

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

10 5-205.11 Using a Handwashing Sink - Kitchen -

Pf

Observed mop bucket blocking hand washing sink in ware washing area. Mop bucket must never block hand wash in 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.*

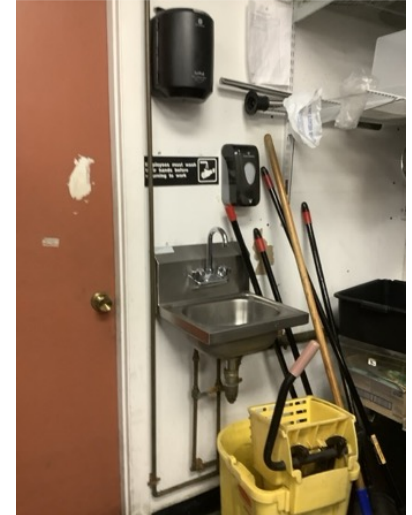


In accordance with Section 8-405.11 this violation must be corrected within 10 days

10 6-301.12 Hand Drying Provision - Kitchen -

Pf

Observed no paper towels for hand washing sink in ware washing area. Hand wash in sink must always have paper towels. *Code: Each handwashing lavatory or groups of adjacent lavatories shall be provided with: individual, disposable towels; a continuous towel system that supplies the user with a clean towel or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.*



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

Protection From Contamination

Framingham Public Health Department: 508-532-5470

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Food Separated and protected

15 **3-302.11 (A)(1) Raw Animal Foods Separated from RTE - Walk In Freezer -**

Pr Observed raw pork being served over mixed vegetables. Raw pork must always be stored below mixed vegetables. *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.*



In accordance with Section 8-405.11 this violation must be corrected within 72 hours

15 **3-302.11 (A)(1) Raw Animal Foods Separated from RTE - Walk In Freezer -**

Pr Observed raw chicken being stored above seafood. Raw chicken must always be stored below seafood. *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.*



In accordance with Section 8-405.11 this violation must be corrected within 72 hours

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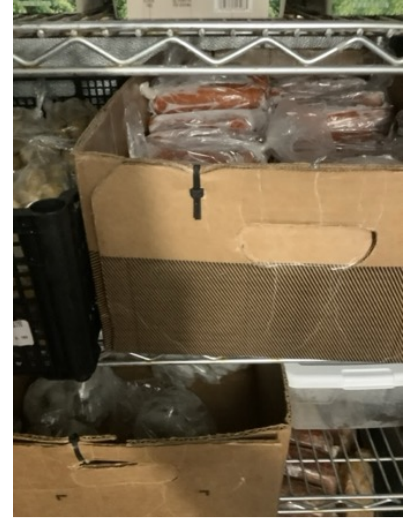
Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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

Pr

Observed raw chorizo being stored above raw shrimp. Raw chorizo must always be stored below raw shrimp. *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.*



In accordance with Section 8-405.11 this violation must be corrected within 72 hours

15 **3-302.11 (A)(1) Raw Animal Foods Separated from RTE - Walk In Cooler -**

Pr

Observed raw beef and raw chicken being stored above containers of vegetables/beans. *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.*



In accordance with Section 8-405.11 this violation must be corrected within 72 hours

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

15 3-302.11 (A)(1) Raw Animal Foods Separated from RTE - Walk In Cooler -

Pr Observed raw eggs being stored above produce. Raw eggs must always be stored below produce. 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.



In accordance with Section 8-405.11 this violation must be corrected within 72 hours

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

C Observed raw bacon being stored inside flip top refrigerator with no protective cover. Raw bacon being stored inside flip top refrigerator must always have a protective cover. 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.



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

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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

Pr Observed raw bacon being stored on top of scallions inside 2 door reach in refrigerator. Raw bacon must always be stored below scallions. *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.*



In accordance with Section 8-405.11 this violation must be corrected within 72 hours

16 **4-602.11 (A) Food-Contact Surfaces and Utensils - Kitchen -**

Pr Observed mold like debris inside ice machine. Ice machine must be free from mold like debris at all times. *Code: 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.*



In accordance with Section 8-405.11 this violation must be corrected within 72 hours

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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

Pr When Inspector asked PIC to properly demonstrate the use of 3 bay sink, PIC stated: Sanitize, Wash, Dry. Inspector educated PIC the proper way to use 3 bay sink is to Wash, Rinse, Sanitize. *Code: Utensils and food contact surfaces of equipment shall be sanitized before use and after cleaning.*

In accordance with Section 8-405.11 this violation must be corrected within 72 hours

Time / Temperature Control for Safety

Cold Holding Temperature

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

Pr Observed sliced tomatoes at 45.5°F inside flip top refrigerator. Inspector educated PIC to not overload pan with sliced tomatoes and to put less tomatoes in container when cold holding tomatoes. *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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23 3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep - Walk In Freezer -

Pf

Observed no date marking throughout establishment. All foods must be properly date marked. *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.*



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

23 3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep - Walk In Cooler -

Pf

Observed no date marking throughout establishment. All foods must be properly date marked. *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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Consumer Advisory

Framingham Public Health Department: 508-532-5470

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Consumer Advisory Provided raw/undercooked food

25 3-603.11 (C) Consumption of Raw Animal Food - Establishment -

Pf PIC confirmed they offer raw animal products undercooked. Observed no consumer advisory on menu. Menu must have consumer advisory warning. *Code: Reminder shall include asterisking the animal-derived foods requiring disclosure to a footnote that states: (1) Regarding the safety of these items, written information is available upon request; (2) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness; or (3) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

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Food Temperature Control

Thermometers provided & accurate

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

Pf Observed the 1 thermometer on site not working. Thermometer must be properly working at all times. It's advised to have more than 1 thermometer on site at all times. *Code: Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures.*

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Repeat Violations Highlighted in Yellow

Food properly labeled; original container

37 3-302.12 Food Storage Containers Identified/Common Name - Walk In Freezer -

C Observed no common food label on food containers. All food containers must have common food label when taken out of original packaging. *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

37 3-302.12 Food Storage Containers Identified/Common Name - Walk In Cooler -

C Observed no common food label on food containers. All food containers must have common food label when taken out of original packaging. *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

FOOD SAFETY INSPECTION REPORT

Guanachapis Express
102 Fountain St.
Framingham, MA 01702
Permit Holder: Same

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7E25D

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11/7/24

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10:09 AM
1:47 PM

Inspector
M.LeFort

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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

- C** Observed no common name of food label on squeeze bottle. Squeeze bottle must always have common name of food label on squeeze bottle. *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

37 3-302.12 Food Storage Containers Identified/Common Name - Food Prep Area -

- C** Observed food containers with no common food label. Food containers must always have common food label at all times. *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

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Inspector
M.LeFort

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

37 3-602.11 (B)(1)-(4) Food Labels - Service Window Area -

- C Observed packaged desserts with no proper label and no list of ingredients. Packaged desserts must always have proper label and list of ingredients. *Code: All Food packaged in the food establishment shall be labeled. The label information shall include: 1. the common name of the food, or absent a common name, an adequate descriptive identity statement; 2. if made with two or more ingredients, a list of ingredients and sub-ingredients in descending order of predominance by weight including a declaration of artificial colors, artificial flavors and chemical preservatives if contained in the food; 3. an accurate declaration of the net quantity of contents; 4. the name and place of business of the manufacturer, packer, or distributor; and 5. the name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient. (Use 3-602.11(B)(5) for Pf designation).*



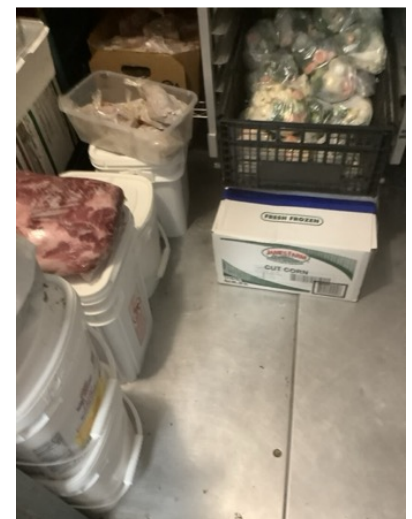
In accordance with Section 8-405.11 this violation must be corrected within 90 days

Prevention of Food Contamination

Cont. prevented during food prep., storage & display

39 3-305.11 Food Storage - Walk In Freezer -

- C Observed buckets and cases of food being stored directly on ground. Buckets and cases of food must never be stored directly on the ground. *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.*



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

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Inspector
M.LeFort

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

39 3-305.11 Food Storage - Walk In Cooler -

- C Observed containers and buckets of food being stored directly on the ground. Containers and buckets of food must never be stored directly on the ground. *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.*



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

39 3-305.11 Food Storage - Kitchen -

- C Observed dirty pan being stored next to food prep sink with buckets of food that had no cover. Employee observed spraying dirty pans in 3 bay sink next to food prep sink. It's advised to get splash guards for food prep sink to prevent cross contamination. *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.*



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

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Inspector
M.LeFort

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

39 3-304.13 Linens and Napkins, Use Limitation - Kitchen -

- C Observed cloth linens being stored with food throughout establishment. *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

41 3-304.14 (A)-(E) Wiping Cloths, Use Limitation - Service Window Area -

- C Observed wet cloth being stored directly on counter. When wet cloths are not in use, they must always be stored inside a sanitizer concentration. *Code: Cloths in-use for wiping food spills from tableware and carry-out containers that occur as food is being served shall be maintained dry and used for no other purpose. Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution and laundered daily. Cloths in-use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes. Dry wiping cloths and the chemical sanitizing solutions in which wet wiping cloths are held between uses shall be free of food debris and visible soil. Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service, or single-use articles.*



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

Proper Use of Utensils

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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 - Steam Table -

C Observed single use container being stored inside pan of rice. Single use container must never be stored in pan of rice. *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 temperature of at least 135°F and the*



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

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

C Observed knives being stored wedged in between steam table and flip top refrigerator. Knives must never be stored in between steam table and flip top refrigerator. *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*



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

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Inspector
M.LeFort

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

43 3-304.12 In-Use Utensils/Between-Use Storage - Food Prep Area -

C Observed single use container being stored inside flour container. Single use container must never be stored inside flour container. 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 temperature of at least 135°F*



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

43 3-304.12 In-Use Utensils/Between-Use Storage - Service Window Area -

C Observed ice scoop handle making direct contact with ice inside ice machine. Ice scoop handle must never make direct contact with ice to prevent cross contamination. 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 temperature of at least 135°F*



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

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Inspector
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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 cups being stored upright. Single use cups must 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.*



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

Utensils, Equipment and Vending

Warewashing facilities: installed, maintained & used; test strips

48 4-603.14 Wet Cleaning - Kitchen -

- C When Inspector asked PIC to properly demonstrate the use of 3 bay sink, PIC stated: Sanitize, Wash, Dry. Inspector educated PIC the proper way to use 3 bay sink is to Wash, Rinse, Sanitize. 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.*

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

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Inspector
M.LeFort

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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

C When Inspector asked PIC to properly demonstrate the use of 3 bay sink, PIC stated: Sanitize, Wash, Dry. Inspector educated PIC the proper way to use 3 bay sink is to Wash, Rinse, Sanitize. *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.*

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

48 4-302.13 Wash/San. Temp. Measuring Devices - Kitchen -

Pf Observed no high temp measuring device for high temp dish machine. A high temp measuring device must be on site at all times for high temp dish machine. *Code: In manual warewashing operations, a temperature measuring device shall be provided and readily accessible for frequently measuring the washing and sanitizing temperatures. In hot water mechanical warewashing operations, an irreversible registering temperature indicator shall be provided and readily accessible for measuring the utensil surface temperature*

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

Physical Facilities

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Inspector
M.LeFort

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Sewage & waste water properly disposed

52 **5-402.11 Backflow Prevention - Kitchen -**

Pr Observed direct waste connection for food prep sink. All food prep sinks must have an indirect waste connection to prevent cross contamination. *Code: A direct connection may not exist between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils is placed.*



In accordance with Section 8-405.11 this violation must be corrected within 72 hours

55 **6-501.12 Cleaning. Frequency/Restrictions - Kitchen -**

C Observed food debris build up on multiple door handles throughout establishment. Door handles must be free from built up 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.*



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

Additional Requirement

Framingham Public Health Department: 508-532-5470

FOOD SAFETY INSPECTION REPORT

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Violations Related to Good Retail Practices

60 MA 590.011 (C)(1) Food Allergy Awareness Requirements - Poster - Kitchen -

C Observed no food allergy poster in food prep areas. All food prep areas must have food allergy poster. Code: Food establishments that cook, prepare, or serve food intended for immediate consumption either on or off the premises shall prominently display in the employee work area a poster approved by the Department, no smaller than 8.5 by 11 inches, relating to major food allergens. The poster shall include the following information: (a) Major food allergens; (b) Health risks of food allergies; (c) Procedure to follow when a customer states that he or she has a food allergy; and (d) Emergency procedure to follow if a customer has an allergic reaction to a food.

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

List 1

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

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

Temperatures

Area	Equipment	Product	Notes	Temps
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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Kitchen	Flip Top	Diced Red Onion		39.9 °F
Kitchen	Walk-in Cooler	Shredded Carrots		37.9 °F
Kitchen	Flip Top	Cole Slaw		41.9 °F
Kitchen	Flip Top	Sliced Tomatoes		45.5 °F
Kitchen	Walk-in Cooler	Marinating Chicken		29.9 °F
Kitchen	Walk-in Cooler	Shredded Mozzarella		39.7 °F
Kitchen	Steam Table	Shredded Pork		176.7 °F
Kitchen	Steam Table	Chicken		168.2 °F
Kitchen	Reach-In Cooler	Cole Slaw		40.8 °F
Kitchen	Walk-in Cooler	Raw Ground Beef		39.4 °F
Kitchen	Walk-in Cooler	Puréed Black Beans		38.8 °F
Kitchen	Steam Table	Rice		187.3 °F
Kitchen	Flip Top	Raw Bacon		37.9 °F
Kitchen	Reach-In Cooler	Sliced Tomatoes		41.1 °F

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

Notes

781-907-0378 Miguel.

Ended 11:00am.