

# FOOD ESTABLISHMENT INSPECTION REPORT R-10

Pao Brasil Bakery Inc.  
596 Waverly St.  
Framingham, MA 01702  
Permit Holder: Same

<u>Inspection Number</u>	93D2A	<u>Date</u>	10/30/24	<u>Time In/Out</u>	9:27 AM 11:44 AM	<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>					
BOH160229		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	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. Certified Food Protection Manager	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	16. Food-contact surfaces; cleaned & sanitized	3	<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	2	<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	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	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Repeat Violations Highlighted in Yellow											

## 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	6	<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		<input 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"/>
37. Food properly labeled; original container	3	<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"/>
Food Identification						Physical Facilities					
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	1	<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		<input 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	4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						56. Adequate ventilation & lighting; designated areas use	1	<input checked="" 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).

  
M.LeFort

*Unable to obtain signature*  
Daniel Lopes - Expires Certificate #:

<u>Priority</u>	9	<u>Pf</u>	8	<u>Core</u>	22	<u>Risk Factor</u>	16	<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 (G) Duties of Person in Charge - Kitchen -

**Pf** PIC was unable to explain how to properly calibrate a thermometer. Inspector educated PIC on how to properly calibrate a thermometer. *Code: The person in charge shall ensure that: employees are properly cooking TCS food, being particularly careful in cooking those foods known to cause severe foodborne illness and death, such as eggs and comminuted meats, through daily oversight of the employees' routine monitoring of the cooking temperatures using appropriate temperature measuring devices properly scaled and calibrated as specified under section 4-203.11 and paragraph 4-502.11(B).*

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

##### 2 2-102.12 (A) Certified Food Protection Manager - Kitchen -

**C** Observed no employee on site that is ServSafe Certified during the beginning of Inspection. PIC that showed up during Inspection is ServSafe Certified. At least one employee must be on site at all times that is ServSafe Certified. *Code: At least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.*

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

### Employee Health

#### Management, food employee and conditional employee; knowledge,

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

**Pr** Observed no Written Employee Health Policy on site. 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

### 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 - Bakers Area -

- C Observed employee beverage being stored on shelf above food prep table. Employee beverage must be stored in a designated area 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. 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.*

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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 10 5-205.11 Using a Handwashing Sink - Service Line -

**Pf** Observed sanitizer bucket being stored inside hand washing sink. Sanitizer bucket must never be stored inside hand washing sink to prevent cross contamination. *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 5-205.11 Using a Handwashing Sink - Cook Line -

**Pf** Observed chemical spray bottle being stored on hand washing sink. Chemical spray bottles must never be stored on hand washing sink to prevent cross contamination. *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

## 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 - Cook Line -**

**Pr**            Observed raw beef patties being stored behind sliced cheese and ham inside under carriage refrigeration drawers. Raw beef patties must never be stored behind sliced cheese and ham to prevent cross contamination. PIC moved raw beef patties in front of sliced cheese and ham. *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)(2) Raw Animal Foods Separated from each other - Walk In Refrigerator -**

**Pr**            Observed raw chicken skewers being stored above raw beef skewers. Raw chicken skewers must always be stored below raw beef skewers. PIC had employee move raw chicken skewers below raw beef skewers. *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

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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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

Pr

Observed food like debris inside ice machine. Ice machine must be free from food 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

### 16 4-601.11 (A) Equip, Food-Contact Surfaces - Kitchen -

Pf

Observed blade for can opener with built up food debris. Blade doe can opener must be free from food debris at all times to prevent cross contamination. *Code: Equipment food-contact surfaces and utensils shall be clean to sight and touch.*



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

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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 3-Bay Sink process, PIC stated Sanitize, Rinse then empty. Inspector educated PIC the proper process for the 3-Bay Sink is Wash, Rinse, then Sanitize. *Code: Utensils and food contact surfaces of equipment shall be sanitized before use and after cleaning.*

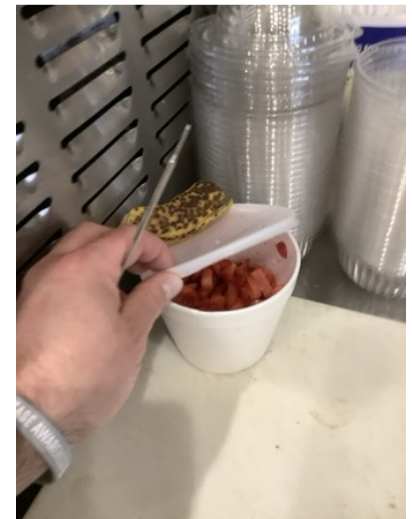
In accordance with Section 8-405.11 this violation must be corrected within 72 hours

## Time / Temperature Control for Safety

### Cold Holding Temperature

### 22 **3-501.16 (A)(2) (B) Proper Cold Holding Temps. - Service Line -**

**Pr** Observed cut strawberries being stored at room temperature. Cut strawberries must always be cold held at or below 41°F at all times. *Code: Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained at 41°F or less. Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of 45°F or less.*



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

### 22 3-501.16 (A)(2) (B) Proper Cold Holding Temps. - Service Line -

**Pr** Observed cut scallions being stored at room temperature. Cut scallions must always be cold held at or 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.



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

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

**Pf** Observed no Date Marking throughout establishment. Ensure to properly Date Mark at all times. 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

## Consumer Advisory

### Consumer Advisory Provided raw/undercooked food

### 25 3-603.11 (C) Consumption of Raw Animal Food - Front of House -

**Pf** 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/Color Additives and Toxic Substances

Framingham Public Health Department: 508-532-5470



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## Inspection Report (Continued)

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### Toxic substances properly identified, stored & used

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

**Pf**            Observed no label for chemical spray bottle. All chemical spray bottles must be labeled properly. *Code: Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.*



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

## Food Identification

### Food properly labeled; original container

**37**            **3-302.12 Food Storage Containers Identified/Common Name - Cook Line -**

**C**            Observed no common name of food label for squeeze bottle. Squeeze bottles containing food must always have common name of food label. *Code: Except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food.*



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### 37 3-602.11 (B)(1)-(4) Food Labels - Service Line -

- C Packaged dessert observed with no label for list of ingredients. Packaged desserts must have label for 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

### 37 3-302.12 Food Storage Containers Identified/Common Name - Service Line -

- C Observed no common name of food label for food containers inside cabinets. Food containers must have common name of food label. Code: *Except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food.*



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## Prevention of Food Contamination

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### Cont. prevented during food prep., storage & display

**39            3-305.11 Food Storage - Walk In Freezer -**

**C**            Observed raw beef container being stored directly on ground. Raw beef container must never be stored directly on ground. PIC moved raw beef container off floor and onto a shelf. *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.*



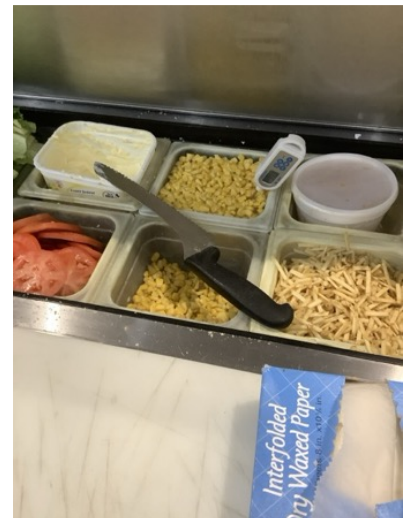
In accordance with Section 8-405.11 this violation must be corrected within 90 days

## Proper Use of Utensils

### In-use utensils; properly stored

**43            3-304.12 In-Use Utensils/Between-Use Storage - Cook Line -**

**C**            Observed knife being stored above pans of food inside flip top refrigerator. Knives must never be stored above pans of food 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*



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

# FOOD SAFETY INSPECTION REPORT

Pao Brasil Bakery Inc.  
596 Waverly St.  
Framingham, MA 01702  
Permit Holder: Same

Inspection Number  
93D2A

Date  
10/30/24

Time In/Out  
9:27 AM  
11:44 AM

Inspector  
M.LeFort

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 43 3-304.12 In-Use Utensils/Between-Use Storage - Service Line -

**C** Observed spatula and knife being stored in standing water at 67.6°F. If storing in use utensils in standing water, standing water must be at least 135°F at all times. 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

### 43 3-304.12 In-Use Utensils/Between-Use Storage - Service Line -

**C** Observed single use cup being used to scoop oatmeal. Single use cups must never be used to scoop oatmeal. 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 container is*



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



# FOOD SAFETY INSPECTION REPORT

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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 - Kitchen -

**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 180°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 - Kitchen -

**C** Observed 2 knives being stored on top of foil underneath food prep table. Knives must never be stored on top of foil 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 180°F.*



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



# FOOD SAFETY INSPECTION REPORT

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Pao Brasil Bakery Inc.  
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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 - Kitchen -

**C** Observed a bowl being used to scoop beef stew on stove top. Bowl must never be used to scoop beef stew. *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 container is*



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

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

**C** Observed single use plates being stored upright. Single use plates 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

Framingham Public Health Department: 508-532-5470

# FOOD SAFETY INSPECTION REPORT

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Pao Brasil Bakery Inc.  
596 Waverly St.  
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Inspector  
M.LeFort

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Warewashing facilities: installed, maintained & used; test strips

#### 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

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

**C** When Inspector asked PIC to properly demonstrate the 3-Bay Sink process, PIC stated Sanitize, Rinse then empty. Inspector educated PIC the proper process for the 3-Bay Sink is Wash, Rinse, then 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 4-603.14 Wet Cleaning - Kitchen -

**C** When Inspector asked PIC to properly demonstrate the 3-Bay Sink process, PIC stated Sanitize, Rinse then empty. Inspector educated PIC the proper process for the 3-Bay Sink is Wash, Rinse, then 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

## Physical Facilities

Framingham Public Health Department: 508-532-5470

Pao Brasil Bakery Inc.  
 596 Waverly St.  
 Framingham, MA 01702  
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 11:44 AM

Inspector  
 M.LeFort

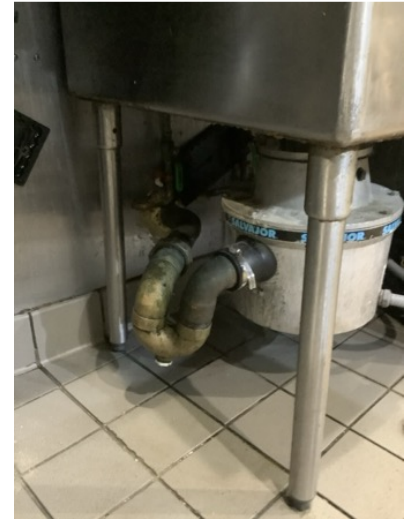
## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Sewage & waste water properly disposed

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

**Pr**            Observed a direct waste connection for food prep sink. Food prep sinks must have indirect waste connections at all times. *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 - Service Line -**

**C**            Observed food debris inside dessert cold holding case. Dessert cold holding case must be free from food debris at all times. *Code: The physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing.*



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

# FOOD SAFETY INSPECTION REPORT

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M.LeFort

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 55 6-501.12 Cleaning. Frequency/Restrictions - Bakers Area -

- C Observed food debris/splatter all over mixer. Mixer must be free from food debris/splatter 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

### 55 6-501.12 Cleaning. Frequency/Restrictions - Walk In Freezer -

- C Observed ice build up below fans. Fans must be free from ice build up 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

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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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

- C** Observed flour debris throughout inside of single door reach in refrigerator. Refrigerator must be free from flour 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

### 56 6-501.110 Using Dressing Rooms and Lockers - Kitchen -

- C** Observed employee cell phone being stored on shelf over food prep table. Cell phone must be stored in a designated area to prevent cross contamination. *Code: Dressing rooms shall be used by employees if the employees regularly change their clothes in the establishment. Lockers or other suitable facilities shall be used for the employees possessions.*

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

## Additional Requirement

### Violations Related to Good Retail Practices

### 60 MA 590.011 (C)(3) Food Allergy Awareness Requirements - Training - Kitchen -

- C** Observed no employee on site that is Allergen Awareness Certified. PIC that showed up during Inspection is Allergen Awareness Certified. At least one employee must be on site at all times that is Allergen Awareness Certified. *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.*

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

Framingham Public Health Department: 508-532-5470



# FOOD SAFETY INSPECTION REPORT

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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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

**C** Observed no allergen poster posted in food prep areas. Allergen poster must be posted in food prep areas at all times. *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
OUT	Certified Food Protection Manager's Certificate Posted?	OUT
OUT	Certified in MA Allergy Awareness and Certificate posted?	OUT
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
IN	Procedures outlines for vomit/diarreal event?	IN
NO	All grease traps are operational and up to code?	NO

## Temperatures

Area	Equipment	Product	Notes	Temps
Kitchen	Walk-in Cooler	Mixed Salad	Prep	45 °F

# FOOD SAFETY INSPECTION REPORT

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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Kitchen	Walk-in Cooler	Ambient		35 °F
Front of House	Flip Top	Shredded Potatoes		39.7 °F
Cook Line	Flip Top	Raw Chicken		39.5 °F
Cook Line	Undercarriage Fridge	Hamburger Patties		28.6 °F
Cook Line	Stove	Chicken		202.7 °F
Service Line	Bakery Case	Ambient		38.8 °F
Service Line		Corn and Pork Soup		135 °F
Kitchen	Walk-in Cooler	Raw Chicken		70.5 °F
Cook Line	Flip Top	Romaine Lettuce		35.6 °F
Cook Line	Flip Top	Bacon		22.3 °F
Kitchen	Walk-in Cooler	Beans	Cooling	63 °F
Service Line	Hot Box	Chicken and Cheese		120 °F
Front of House	Flip Top	Sliced Tomatoes		33.8 °F
Service Line	Hot Box	Mini Coxhinas		135 °F
Kitchen	Walk-in Cooler	Raw Beef		37.5 °F
Front of House	Flip Top	Corn		33.9 °F
Cook Line	Undercarriage Fridge	Sliced Ham		41 °F
Service Line	Walk-in Cooler	Cut Cucumbers	Prep	46.3 °F
Service Line		Yuca and Chicken		135 °F
Service Line	Hot Box	Chicken Pie		104 °F

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

## Notes

Dlopes7113@gmail.com.

Framingham Public Health Department: 508-532-5470

# FOOD SAFETY INSPECTION REPORT

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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

High temp dish machine observed at 168°F.

PIC had employees put ice in cold well buffet line. Inspector observed lower temperatures for cold food items at end of inspection. PIC had employee turn up the hot box that were hot holding Coxhinas.

Inspector will email PIC:

- Allergy Poster
- Raw Food Storage Poster
- Big 9 Poster
- Written Employee Health Policy Template
- Consumer Advisory Warning

Inspection performed by Inspectors LeFort and Rivera.

Ended 10:58am.