

FOOD ESTABLISHMENT INSPECTION REPORT

Samba Steak House
1138 Worcester Rd.
Framingham, MA 01702
Permit Holder: Same

<u>Inspection Number</u>	<u>Date</u>	<u>Time In/Out</u>	<u>Inspection Type</u>	<u>Client Type</u>	<u>Inspector</u>
BC04F	10/8/24	3:49 PM 2:22 PM	Routine	Restaurant	M.LeFort
<u>Permit Number</u>	<u>Risk</u>	<u>Variance</u>	<u>Estab.Type</u>		
BOH150544	4		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		<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		IN	OUT	NA	NO	COS	Time/Temperature Control for Safety		IN	OUT	NA	NO	COS
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		IN	OUT	NA	NO	COS	20. Proper cooling time and temperature		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
6. Proper eating, tasting, drinking, or tobacco use	2	<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"/>	
7. No discharge from eyes, nose, and mouth		<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"/>	
Preventing Contamination by Hands		IN	OUT	NA	NO	COS	23. Proper date marking and disposition	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8. Hands clean & properly washed		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		24. Time as a Public Health Control; procedures & records		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Consumer Advisory		IN	OUT	NA	NO	COS
10. Adequate handwashing sinks supplied and accessible	3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		25. Consumer advisory provided for raw/undercooked food		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Approved Source		IN	OUT	NA	NO	COS	Highly Susceptible Populations		IN	OUT	NA	NO	COS
11. Food obtained from approved source		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		26. Pasteurized foods used; prohibited foods not offered		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
12. Food received at proper temperature		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Food/Color Additives and Toxic Substances		IN	OUT	NA	NO	COS
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		28. Toxic substances properly identified, stored & used	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Repeat Violations Highlighted in Yellow							Conformance with Approved Procedures		IN	OUT	NA	NO	COS
							29. Compliance with variance/specialized process/HACCP		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	3	<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	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
32. Variance obtained for specialized processing methods		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		45. Single-use/single-service articles: properly stored & used	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Food Temperature Control		IN	OUT	NA	NO	COS	46. Gloves used properly		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
33. Proper cooling methods used; adequate equip. for temp. control		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Utensils, Equipment and Vending		IN	OUT	NA	NO	COS
34. Plant food properly cooked for hot holding		<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"/>	
35. Approved thawing methods used	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		48. Warewashing facilities: installed, maintained & used; test strips	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
36. Thermometers provided & accurate		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		49. Non-food contact surfaces clean		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Food Identification		IN	OUT	NA	NO	COS	Physical Facilities		IN	OUT	NA	NO	COS
37. Food properly labeled; original container	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		50. Hot & cold water available; adequate pressure		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Prevention of Food Contamination		IN	OUT	NA	NO	COS	51. Plumbing installed; proper backflow devices	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
38. Insects, rodents & animals not present	3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		52. Sewage & waste water properly disposed		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
39. Contamination prevented in prep, storage & display	6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		53. Toilet facilities: properly constructed, supplied, & cleaned		<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"/>		54. Garbage & refuse properly disposed; facilities maintained		<input 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"/>		55. Physical facilities installed, maintained & clean	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
42. Washing fruits & vegetables		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		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	1	<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

M. LeFort

Unable to obtain signature

Shi Yun Zhang - Expires 3/12/2027
Certificate #: 21809865

<u>Priority</u>	<u>Pf</u>	<u>Core</u>	<u>Risk Factor</u>	<u>Repeat Risk Factor</u>
6	7	26	15	0

Follow Up Required: Y Follow Up Date:

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Inspector
 M.LeFort

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Supervision

PIC present, demonstrated knowledge & performs duties

1 **2-102.11 (A)(B) & (C)(1), (4)-(16) Demonstration of Knowledge - Establishment -**

Pf PIC was unable to demonstrate the proper use for 3-Bay sink. PIC must always be able to demonstrate the proper use for 3-Bay sink. *Code: The person in charge demonstrate to the RA knowledge of foodborne disease prevention, application of HACCP principles, and the requirements of this code. The person in charge shall demonstrate knowledge by having no violations of priority items during the current inspection; being a certified food protection manager; or responding correctly to the inspectors questions as they relate to the specific food operation.*

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. 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.*

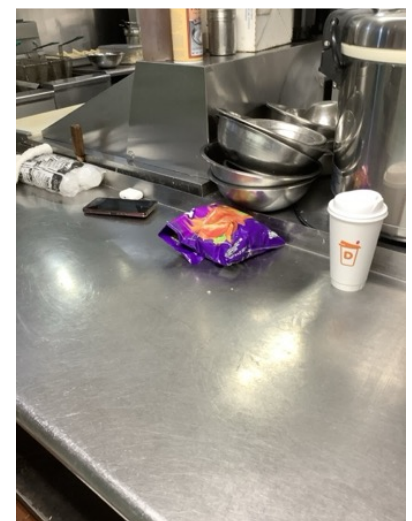
In accordance with Section 8-405.11 this violation must be corrected within 72 hours

Good Hygienic Practices

Proper eating, tasting, drinking or tobacco use

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

C Observed employee snack, beverage and cell phone being stored on a food prep table. Employee snack, beverage and cell phone 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

FOOD SAFETY INSPECTION REPORT

Page Number

3

Samba Steak House
1138 Worcester Rd.
Framingham, MA 01702
Permit Holder: Same

Inspection Number
BC04F

Date
10/8/24

Time In/Out
3:49 PM
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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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

- C Observed employee beverages being stored inside reach in Coca Cola refrigerator. Employee beverages must always 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.*



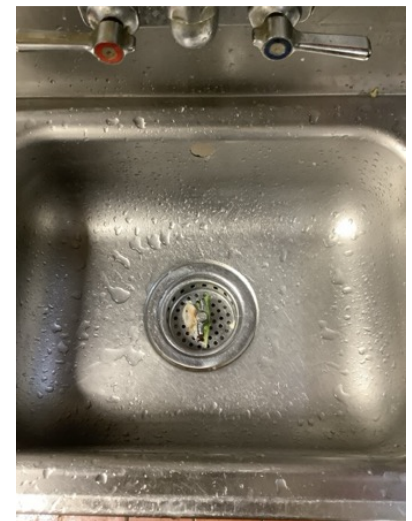
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Preventing Contamination by Hands

Adequate handwashing sinks properly supplied and accessible

10 5-205.11 Using a Handwashing Sink - Kitchen -

- Pf Observed food debris inside hand washing sink located next to cook line. Hand washing sinks must be free from food debris at all times. *Code: A handwashing facility shall be maintained so that it is accessible at all times for employee use and may not be used for purposes other than handwashing. An automatic handwashing facility shall be used in accordance with manufacturer's instructions.*



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FOOD SAFETY INSPECTION REPORT

Page Number

4

Samba Steak House
1138 Worcester Rd.
Framingham, MA 01702
Permit Holder: Same

Inspection Number
BC04F

Date
10/8/24

Time In/Out
3:49 PM
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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

10 6-301.11 Hand Cleanser Available - Kitchen -

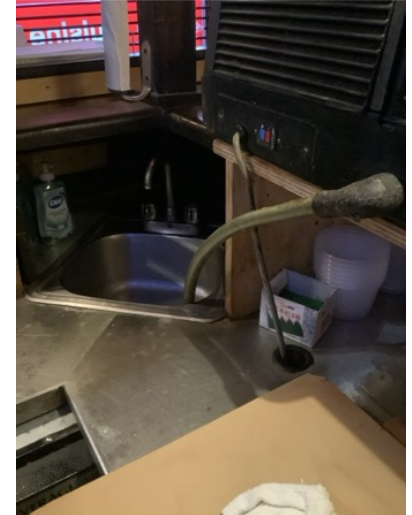
Pf Observed no hand soap for hand washing sink located next to cook line. Inspector had employee supply hand washing sink with hand soap. *Code: Each handwashing lavatory or group of 2 adjacent lavatories shall be provided with a supply of hand cleaning liquid, powder, or bar soap.*



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

10 5-205.11 Using a Handwashing Sink - Sushi -

Pf Observed drain for Sushi fish refrigerator case draining into hand washing sink. Drain for Sushi fish refrigerator case must never drain into hand washing 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

Protection From Contamination

Framingham Public Health Department: 508-532-5470

Samba Steak House
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 10/8/24

Time In/Out
 3:49 PM
 2:22 PM

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Food Separated and protected

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

C Observed no protective covering for food being stored inside containers located in the reach in Coca Cola refrigerator. Food being stored inside containers must have a protective covering at all times to prevent cross contamination. *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

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

Pr Observed raw fish being stored in the back of flip top refrigerator. Raw fish must be stored in the front of flip top refrigerator to prevent cross contamination. *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

FOOD SAFETY INSPECTION REPORT

Page Number

6

Samba Steak House
1138 Worcester Rd.
Framingham, MA 01702
Permit Holder: Same

Inspection Number
BC04F

Date
10/8/24

Time In/Out
3:49 PM
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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 demonstrate 3-Bay Sink, PIC stated chemical, rinse drain. Inspector educated PIC the proper use of 3-Bay Sink is Wash, Rinse, then Sanitizer. Inspector asked PIC to supply sanitizer chemical bay with sanitizer. Employee tried hooking up degreaser for sanitizer. Inspector informed PIC that degreaser must never be used as sanitizer. *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

16 **4-601.11 (A) Equip, Food-Contact Surfaces - Basement -**

Pf Observed mold like debris inside ice machine located in the basement. Ice machine must be free from mold debris at all times. *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

Time / Temperature Control for Safety

FOOD SAFETY INSPECTION REPORT

Page Number

7

Samba Steak House
1138 Worcester Rd.
Framingham, MA 01702
Permit Holder: Same

Inspection Number
BC04F

Date
10/8/24

Time In/Out
3:49 PM
2:22 PM

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Cold Holding Temperature

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

Pr

Observed Chicken Wings & Chicken being stored at room temperature. Chicken Wings & Chicken Tenders must never be stored at room, temperature. room temp. Inspector had employee put these foods inside walk in refrigerator. Employee stated they took out Chicken Wings & Chicken Tenders at 3:30pm. 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

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

Pr

Observed multiple food items being cold held above 41°F. When cold holding food, temperature of food must never be above 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.*

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8

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Inspection Report (Continued)

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

Pf

Observed no date marking throughout kitchen. Foods must be properly dated marked 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.



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Food/Color Additives and Toxic Substances

Toxic substances properly identified, stored & used

28 7-201.11 Storage Separation - Kitchen -

Pr

Observed a WD 40 can stored on top of kitchen utensils. WD 40 must always be stored in a designated area to prevent cross contamination. Code: Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single use articles by: (A) Separating the poisonous or toxic materials by spacing or partitioning; and (B) Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles.



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FOOD SAFETY INSPECTION REPORT

Page Number

9

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28 7-102.11 Common Name (Poisonous or Toxic Materials) - Kitchen -

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 Temperature Control

Approved thawing methods used

35 3-501.13 (A)-(D) Thawing - Kitchen -

C Observed pork being thawed at room temperature. Pork must never be thawed at room temperature. Code: Except as specified in paragraph (D) of this section, TCS food shall be thawed: (A) Under refrigeration that maintains the food temperature at 41°F or less; or (B) Completely submerged under running water: (1) At a water temperature of 70°F or below, (2) With sufficient water velocity to agitate and float off loose particles in an overflow, and (3) For a period of time that does not allow thawed portions of RTE food to rise above 41°F or (4) For a period of time that does not allow thawed portions of a raw animal food requiring cooking as specified under paragraphs 3-401.11(A) or (B) to be above 41°F for more than 4 hours including: (a) The time the food is exposed to the running water and the time needed for preparation for cooking, or (b) The time it takes under refrigeration to lower the food temperature 41°F; (C) As part of a cooking process if the food that is frozen is: (1) Cooked as specified under paragraphs



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10

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35 3-501.13 (E) Thawing - Kitchen -

- C Observed fish thawing in original packaging inside flip top refrigerator. Fish must never be thawed inside original packaging. Label on fish states fish must not be thawed inside original packaging. *Code: ROP fish that bears a label indicating that it is to be kept frozen until time of use shall be removed from the reduced oxygen environments prior to its thawing under refrigeration as specified in paragraph (A) of this section; or (2) Prior to, or Immediately upon completion of, its thawing using procedures specified in paragraph (B) of this section.*



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Food Identification

Food properly labeled; original container

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

- C Observed squeeze bottles containing food with no common name of food labeled on squeeze bottles. Squeeze bottles containing food must always have the common name of food labeled on squeeze bottles. *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

Framingham Public Health Department: 508-532-5470

FOOD SAFETY INSPECTION REPORT

Page Number

11

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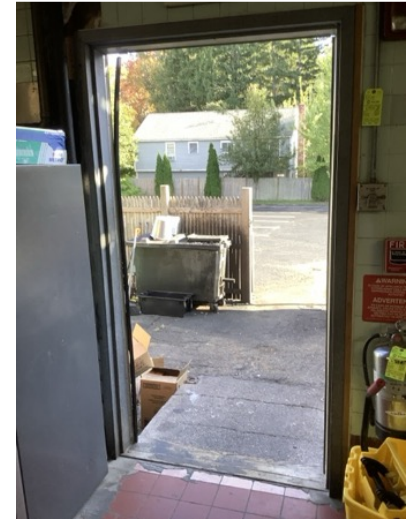
Inspection Report (Continued)

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Insect, rodents & animals not present

38 6-202.15 (A) Outer Openings, Protected - Kitchen -

- C** Observed back door open that leads to outside. Back door must be closed at all times to prevent the entry of pests/insects. Flies observed in Kitchen. Inspector had employee shut the door.
Code: Outer openings of a food establishment shall be protected against the entry of insects and rodents by: filling or closing holes and other gaps along floors, walls, and ceilings; closed, tight-fitting windows; and solid, self-closing, tight fitting doors.



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

38 6-501.111 (A)(B)(D) Controlling Pests - Kitchen -

- C** Observed live cockroach on glue trap located next to food prep sink. *Code: The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by: routinely inspecting incoming shipments of food and supplies; routinely inspecting the premises for evidence of pests; and eliminating harborage conditions.*

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

38 6-501.111 (A)(B)(D) Controlling Pests - Basement -

- C** Observed rodent droppings in basement. *Code: The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by: routinely inspecting incoming shipments of food and supplies; routinely inspecting the premises for evidence of pests; and eliminating harborage conditions.*

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

FOOD SAFETY INSPECTION REPORT

Page Number

12

Samba Steak House
1138 Worcester Rd.
Framingham, MA 01702
Permit Holder: Same

Inspection Number
BC04F

Date
10/8/24

Time In/Out
3:49 PM
2:22 PM

Inspector
M.LeFort

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

39 3-305.11 Food Storage - Kitchen -

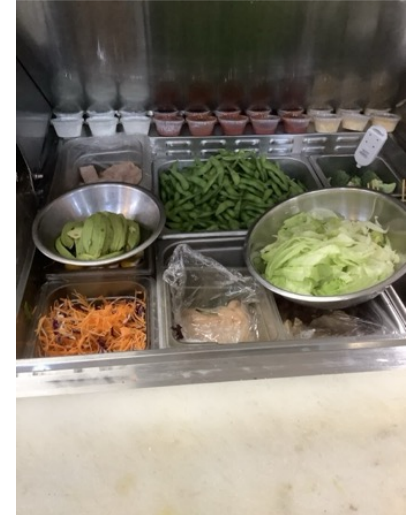
- C Observed bread crumbs being stored underneath a faucet. Bread crumbs must never be stored underneath faucet to prevent cross contamination. *Code: Food shall be protected from contamination by storing food: in a clean dry location; where it is not exposed to splash, dust, or other contamination; and at least 6 inches off the floor.*



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

39 3-305.11 Food Storage - Kitchen -

- C Observed nesting inside flip top refrigerator. Nesting must never be used when cold holding foods inside flip top refrigerator. *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

FOOD SAFETY INSPECTION REPORT

Samba Steak House
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10/8/24

Time In/Out
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Inspector
M.LeFort

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

39 3-305.11 Food Storage - Kitchen -

- C Observed nesting inside flip top refrigerator. Nesting must never be used when cold holding foods inside flip top refrigerator.
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 nesting inside flip top refrigerator. Nesting must never be used when cold holding foods inside flip top refrigerator.
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

FOOD SAFETY INSPECTION REPORT

Page Number

14

Samba Steak House
1138 Worcester Rd.
Framingham, MA 01702
Permit Holder: Same

Inspection Number
BC04F

Date
10/8/24

Time In/Out
3:49 PM
2:22 PM

Inspector
M.LeFort

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

39 3-305.11 Food Storage - Kitchen -

- C** Observed multiple food containers and buckets being stored directly on the ground located inside walk in refrigerator. Food containers and buckets must never be stored directly on 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 - Basement -

- C** Observed cases of food being stored directly on the ground located inside walk in freezer. 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

Samba Steak House
 1138 Worcester Rd.
 Framingham, MA 01702
 Permit Holder: Same

Inspection Number
 BC04F

Date
 10/8/24

Time In/Out
 3:49 PM
 2:22 PM

Inspector
 M.LeFort

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

41 3-304.14 (A)-(E) Wiping Cloths, Use Limitation - Kitchen -

C Observed multiple wet cloths being stored on food prep tables throughout kitchen. When wet cloth is not in use, it 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

In-use utensils; properly stored

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

C Observed a cooking utensil being stored wedged in between food prep table and flip top refrigerator. Cooking utensils must never be wedged in between food prep table and flip top refrigerator 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...*



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

FOOD SAFETY INSPECTION REPORT

Samba Steak House
1138 Worcester Rd.
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Inspection Number
BC04F

Date
10/8/24

Time In/Out
3:49 PM
2:22 PM

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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

C Observed rice scoop being stored in standing water at 78°F. If storing in use utensils in standing water, standing water must be at least 135°F. *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*



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 multiple food items being stored in single use containers throughout kitchen. Food items must never be stored in single use containers & must use proper food grade containers. *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*



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

FOOD SAFETY INSPECTION REPORT

Page Number

17

Samba Steak House
1138 Worcester Rd.
Framingham, MA 01702
Permit Holder: Same

Inspection Number
BC04F

Date
10/8/24

Time In/Out
3:49 PM
2:22 PM

Inspector
M.LeFort

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

44 4-904.11 Kitchenware and Tableware (multi-use) - Kitchen -

C Observed multiple utensils being stored with handles and mouthpieces facing different directions. Always store utensils so mouthpieces are protected (handles facing same way). *Code: Sanitized utensils shall be handled, displayed, and dispensed so that contamination of food and lip-contact surfaces is prevented.*



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. - Kitchen -

C Observed single use to go containers being stored upright. Single use to go containers must always be stored upside down to prevent cross contamination. Inspector had employee flip over single use to go containers. *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

FOOD SAFETY INSPECTION REPORT

Page Number

18

Samba Steak House
1138 Worcester Rd.
Framingham, MA 01702
Permit Holder: Same

Inspection Number
BC04F

Date
10/8/24

Time In/Out
3:49 PM
2:22 PM

Inspector
M.LeFort

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

45 4-904.11 Kitchenware and Tableware (single-use) - Kitchen -

- C Observed multiple single use utensils being stored with handles and mouthpieces facing different directions. Always store single use utensils so mouthpieces are protected (handles facing same way). *Code: Single-service and single-use articles shall be handled, displayed, and dispensed so that contamination of food and lip-contact surfaces is prevented. Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by employees and by consumers if consumers self-service is provided. Except as specified above, single-service articles that are intended for food or lip-contact shall be furnished for consumer self-service with the original individual wrapper intact or from an approved dispenser.*



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 demonstrate 3-Bay Sink, PIC stated chemical, rinse drain. Inspector educated PIC the proper use of 3-Bay Sink is Wash, Rinse, then Sanitizer. Inspector asked PIC to supply sanitizer chemical bay with sanitizer. Employee tried hooking up degreaser for sanitizer. Inspector informed PIC that degreaser must never be used as sanitizer. *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

FOOD SAFETY INSPECTION REPORT

Page Number

19

Samba Steak House
1138 Worcester Rd.
Framingham, MA 01702
Permit Holder: Same

Inspection Number
BC04F

Date
10/8/24

Time In/Out
3:49 PM
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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 demonstrate 3-Bay Sink, PIC stated chemical, rinse drain. Inspector educated PIC the proper use of 3-Bay Sink is Wash, Rinse, then Sanitizer. Inspector asked PIC to supply sanitizer chemical bay with sanitizer. Employee tried hooking up degreaser for sanitizer. Inspector informed PIC that degreaser must never be used as sanitizer. *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

Physical Facilities

Plumbing installed; proper backflow devices

51 5-205.15 (B) System Maintained/Repair - Kitchen -

- C Observed hand washing sink located next to cook line with a slow leak. Hand washing sink must never have a leak. *Code: A plumbing system shall be maintained in good repair.*



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

FOOD SAFETY INSPECTION REPORT

Samba Steak House
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Inspection Number
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Date
 10/8/24

Time In/Out
 3:49 PM
 2:22 PM

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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

C Observed food debris build up on door handles for North American Refrigerator. Door handles 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

List 1

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

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

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Time In/Out
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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Temperatures

Area	Equipment	Product	Notes	Temps
Establishment	Sushi Fridge Case	Salmon		36.6 °F
Kitchen	Flip Top	Cut chicken		39.3 °F
Kitchen	Flip Top	Raw Salmon		39.2 °F
Establishment	Sushi Fridge Case	Tuna		39.2 °F
Kitchen	Steam Table	Hot & Sour Soup		155.3 °F
Kitchen	Flip Top	Raw Beef Stick		43.3 °F
Kitchen	Flip Top	Cut Asparagus		38.8 °F
Kitchen	Flip Top	Pork		40.6 °F
Kitchen	Walk-in Cooler	Mixed Vegetables	Prep	48.1 °F
Kitchen	Flip Top	Raw Beef		39.7 °F
Kitchen	Flip Top	Cut Broccoli		46.4 °F
Kitchen	Coca Cola Reach in	Cut Mushrooms		37 °F
Kitchen	Flip Top	Lo-Mein		45.1 °F
Kitchen	Walk-in Cooler	Noodles		41.1 °F
Kitchen	Walk-in Cooler	Lo Mein Noodles		41.5 °F
Kitchen	Flip Top	Dumplings		40.1 °F
Kitchen	Flip Top	Diced Red Onion		40.1 °F
Kitchen	Flip Top	Beef		41.9 °F
Kitchen	Coca Cola Reach in	Cut Zucchini		35.4 °F
Kitchen	Rice cooker	Rice		165.2 °F
Kitchen	Flip Top	Raw Scallops		41 °F

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Establishment	Sushi Fridge Case	Shrimp		41.5 °F
Kitchen	Steam Table	Miso Soup		153.7 °F
Kitchen	Flip Top	Mixed Vegetables		45.1 °F
Kitchen	Flip Top	Raw Shrimp		38.4 °F
Kitchen	Flip Top	Raw Chicken		43.3 °F
Kitchen	Walk-in Cooler	Raw salmon		41 °F
Establishment	Reach-In Cooler	Cucumber		41.1 °F
Kitchen	North American	Composed Salad		38.1 °F

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

Notes

Lo Mein cooked and cooled at 2:30pm.

Josephzhang6347@gmail.com.

Ended 5:43pm.

A follow up unannounced Re-Inspection will be performed.