



# RE-INSPECTION REPORT

Subway  
5 Edgell Rd.  
Framingham, MA 01701  
Permit Holder: Same

Re-Inspection ID	Date	Time In/Out	Inspection Type	Client Type	Inspector
D3A33	10/3/24	12:09 PM 12:25 PM	Re-Inspection	Restaurant	M.LeFort
Permit Number	Person In Charge	Original Inspection Date	Original Inspection ID		
BOH150533	Asha Patel	09/25/2024	C8AF5		

## Summary of Violations

### Original Inspection

Priority	Priority f	Core	Total
<b>2</b>	<b>1</b>	<b>2</b>	<b>5</b>

Re-inspection Required

### Current Re-inspection

Priority	Priority f	Core	Total
<b>1</b>	<b>0</b>	<b>0</b>	<b>1</b>

**1** **Uncorrected**

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

*N/A*

Manager Signature

*Matt LeFort*

Inspector Signature

## Notes

### Front Line Cold Well

Sliced Tomatoes: 40.9°F  
Pepperoni: 39.7°F  
Shaved Steak: 39.2°F  
Pepper Jack Cheese: 39.7°F  
Sliced Turkey: 40.2°F  
Sliced Roast Beef: 41.7°F

### Walk In Fridge

Shredded Cheddar Cheese: 40.3°F  
Sliced Tomatoes: 41.4°F

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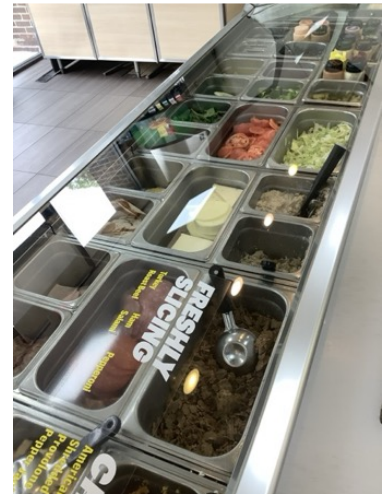
Inspector  
M.LeFort

## Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 97      97 Corrected - Front of House -

---- The Original Violation Code was 3-501.16 (A)(2) (B) Proper Cold Holding Temps. ----- Observed multiple food items being stored in the cold food well above 41°F. All food items being stored inside cold food well must be at or below 41°F. Observed multiple food items being stored inside walk in refrigerator above 41°F. All food items being stored inside walk in refrigerator must be at or below 41°F. - 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.



### 97      97 Corrected - Warewashing -

---- The Original Violation Code was 5-205.11 Using a Handwashing Sink ----- Observed a bench scraper being stored on hand washing sink and a hair brush being stored on top of paper towel dispenser. Ensure hand washing sink is free from bench scraper and hair brush at all times. - A handwashing facility shall be maintained so that it is accessible at all times for employee use and may not be used for purposes other than handwashing. An automatic handwashing facility shall be used in accordance with manufacturer's instructions.



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**Re- Inspection Report (Continued)**

Repeat Violations Highlighted in Yellow

**97 97 Corrected - Warewashing -**

---- The Original Violation Code was 4-603.14 Wet Cleaning ----- Inspector asked employee to properly demonstrate the process for 3 bay sink. Employee stated rinse, wash with soap then sanitize. Inspector educated Employee the proper process for 3 bay sink is wash with soap, rinse with water, then sanitize. - Equipment food-contact surfaces and utensils shall be effectively washed to remove or completely loosen soils by using the manual or mechanical means necessary such as the application of detergents containing wetting agents and emulsifiers; acid, alkaline, or abrasive cleaners; hot water; brushes; scouring pads; high-pressure sprays; or ultrasonic devices. The washing procedures selected shall be based on the type and purpose of the equipment or utensils, and on the type of soil to be removed.

**97 97 Corrected - Warewashing -**

---- The Original Violation Code was 4-603.16 (A) Rinsing Procedures ----- Inspector asked employee to properly demonstrate the process for 3 bay sink. Employee stated rinse, wash with soap then sanitize. Inspector educated Employee the proper process for 3 bay sink is wash with soap, rinse with water, then sanitize. - Washed utensils and equipment shall be rinsed so that abrasives are removed and cleaning chemicals are removed or diluted through the use of water or a detergent-sanitizer solution by using one of the following procedures: (A) Use of a distinct, separate water rinse after washing and before sanitizing if using: (1) A 3--compartment sink, (2) Alternative manual warewashing equipment equivalent to a 3--compartment sink as specified in paragraph 4--301.12(C), or (3) A 3-step washing, rinsing, and sanitizing procedure in a warewashing system for CIP equipment.

**Physical Facilities**

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**Sewage & waste water properly disposed**

**52 5-402.11 Backflow Prevention - Warewashing -**

**Pr** Observed no indirect waste connection for food prep sink located next to grease trap. All food prep sinks must have an indirect waste connection to prevent cross contamination. *Code: A direct connection may not exist between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils is placed.*



# RE-INSPECTION REPORT

R-6

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## Temperatures

Area	Equipment	Product	Notes	Temps
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Temperatures in **RED** identify items in the temperature danger zone. See the report notes for specific details.