Foodborne Illness Complaint Environmental Investigation Summary Report

Case Number:	131275300				
Establishment: Terra Brasilis			Type of Operation(s) Food Service		
Address: 264 Waverly St			Framingham, MA 01702		
Date Complaint Received: 8/27/2024 Date(s) Inve		Date(s) Investi	gated: 9/4/2024		
Implicated Food(s): Grilled chicken, Broccoli, Tilapia, Salmon					
Implicated Pathogen: Salmonella			Number of People ill: 1		
Where any food employees ill* in the two weeks prior to the suspect event? No					
Did any food employee become ill* after the suspect event? No					
Were any food employees test? No					
Food samples c	ollected from? NA				

*diarrhea, vomiting, fever, sore throat with fever, infected cuts or lesions, jaundice

A. Recent Compliance History

1) Date of Most Recent Inspection Prior to Complaint: 12/7/2022

Attach copy of most recent Inspection report issued prior to complaint.

B. Risk Assessment of Suspect Food (Required)

Attach your HACCP based risk assessment of the suspect food(s) or process(es). Include food source, volume prepared, preparation steps (who, how, where, when), monitoring procedures used; identification of critical control points and any corrective actions that were taken if necessary to correct inadequate monitoring procedures.

If you need assistance with your risk assessment, please call the MDPH Food Protection Program at 617-983-6712.

C. Level of Regulatory Compliance Noted During On-Site Investigation(s)

Attach a copy of Inspection Report, if issued.

IN (in Compliance) **OUT** (Out of Compliance) **NA** (Not Applicable) **NO** (Not Observed)

Management and Personnel

- 1. PIC assignment, knowledge, duties and responsibilities: In
- 2. Food employees aware of employee health reporting requirements: In
- 3. Hand washing frequency and procedures adequate: In
- 4. Hand washing sinks accessible and supplied with water, soap and towels: In
- 5. No bare-hand contact with ready-to-eat foods: In
- 6. If gloves used, procedures are adequate: In

C. Level of Compliance Noted During On-Site Investigation(s) (Continued)

Other Risk Factors and Major Interventions					
1. Food and water from approved sources: In					
2. Cooking PHF's: Out					
3. Reheating of PHF's (TCS): Out					
4. Cooling of PHF's (TCS): Out					
 5. Hot and cold holding of PHF's (TCS): In 6. Calibrated food thermometer available: In 					
7. Prevention of cross-contamination of RTE foods with raw ingredients: In					
8. Protection of food / food contact surfaces: In					
9. Cleaning and sanitization of food contact surfaces: In					
10. Storage and use of toxic chemicals: In					
11. Mandatory HACCP and risk control plans: NA 12. Highly susceptible populations (HSP) requirements: NA					
13. Consumer advisory requirements: NA					
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D. Corrective and Enforcement Actions Please check the type(s) of corrective or enforcement actions that were taken in response to this complaint.					
Please check the type(s) of corrective or enforcement action	ons that w	ere taken in response to this complaint.			
Order for Correction Issued to correct violations relating to:					
Risk factors and major interventions		Good retail practices			
Food Employee / Food Handling Procedures and Policies Modified					
Embargo					
Voluntary Disposal					
☐ Food Employee Restriction / Exclusion					
Emergency Suspension or Closure					
Food Employee / PIC Training					
Press Release / News Alert					
Equipment / Physical and Sanitary Facilities Modified / Upg	raded				
□ None					
Other (Describe): Click here to enter text.					
Completed By: Bethany Yates	Title:	Public Health Inspector			
Agency: Framingham Department of Public Health	Date:	9/4/2024			
<u>REMINDER:</u> Please submit the following documents along with this form to the MA Department of Public Health					
A. Copy of Most Recent Inspection Report Issued Prior to Complaint					
B. HACCP Risk Assessment and Related Environmental Data					
C. Inspection Report Form(s) and Related Enforcement Documents					
Mail or Fax To: MDPH Food Protection Program					
305 South Street					
Jamaica Plain, MA 02130					

Attention: Foodborne Illness Response Coordinator