

FOOD ESTABLISHMENT INSPECTION REPORT R-10

Woodlands
1 Edgell Road
Framingham, MA 01701
Permit Holder: Same

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector
B839F	9/30/24	12:46 PM 9:22 AM	Routine	Restaurant	M.LeFort
Permit Number	Risk	Variance	Violation Summary:		Priority
BOH240098	2		10	11	13
			Repeat	Core	Repeat
			10	11	13
			2		

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)						
1. PIC present, demonstrates knowledge, and performs duties	<input checked="" type="checkbox"/>	<input 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"/>	<input type="checkbox"/>
2. Certified Food Protection Manager	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	16. Food-contact surfaces; cleaned & sanitized	4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health	IN	OUT	NA	NO	COS	17. Proper disposition of returned, previously served, reconditioned & unsafe foods		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time/Temperature Control for Safety						
4. Proper use of restriction and exclusion	<input checked="" type="checkbox"/>	<input 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"/>	<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"/>	<input type="checkbox"/>	19. Proper reheating procedures for hot holding		<input checked="" type="checkbox"/>	<input 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	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6. Proper eating, tasting, drinking, or tobacco use	<input checked="" type="checkbox"/>	<input 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"/>	<input type="checkbox"/>
7. No discharge from eyes, nose, and mouth	<input checked="" type="checkbox"/>	<input 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"/>	<input type="checkbox"/>
Preventing Contamination by Hands	IN	OUT	NA	NO	COS	23. Proper date marking and disposition	3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8. Hands clean & properly washed	1	<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"/>	<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"/>	<input type="checkbox"/>	Consumer Advisory						
10. Adequate handwashing sinks supplied and accessible	6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	25. Consumer advisory provided for raw/undercooked food		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source	IN	OUT	NA	NO	COS	Highly Susceptible Populations						
11. Food obtained from approved source	<input checked="" type="checkbox"/>	<input 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"/>	<input type="checkbox"/>
12. Food received at proper temperature	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food/Color Additives and Toxic Substances						
13. Food in good condition, safe & unadulterated	1	<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"/>	<input type="checkbox"/>
14. Required records available: shellstock tags, parasite destruction,	<input checked="" type="checkbox"/>	<input 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"/>	<input type="checkbox"/>
Repeat Violations Highlighted in Yellow						Conformance with Approved Procedures						
						29. Compliance with variance/specialized process/HACCP		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Good Retail Practices

Safe Food and Water	IN	OUT	NA	NO	COS	Proper Use of Utensils						
30. Pasteurized eggs used where required	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	43. In-use utensils: properly stored	5	<input checked="" type="checkbox"/>	<input 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"/>	<input type="checkbox"/>	44. Utensils, equip. & linens: property stored, dried & handled		<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	45. Single-use/single-service articles: properly stored & used		<input type="checkbox"/>	<input 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"/>	<input type="checkbox"/>
33. Proper cooling methods used; adequate equip. for temp. control	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, Equipment and Vending						
34. Plant food properly cooked for hot holding	<input type="checkbox"/>	<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"/>	<input type="checkbox"/>
35. Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	48. Warewashing facilities: installed, maintained & used; test strips		<input type="checkbox"/>	<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"/>	<input type="checkbox"/>	49. Non-food contact surfaces clean	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification	IN	OUT	NA	NO	COS	Physical Facilities						
37. Food properly labeled; original container	2	<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"/>	<input type="checkbox"/>
Prevention of Food Contamination	IN	OUT	NA	NO	COS	51. Plumbing installed; proper backflow devices		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
38. Insects, rodents & animals not present	1	<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"/>	<input type="checkbox"/>
39. Contamination prevented in prep, storage & display	<input type="checkbox"/>	<input 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"/>	<input type="checkbox"/>
40. Personal cleanliness	<input type="checkbox"/>	<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"/>	<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"/>	<input type="checkbox"/>
42. Washing fruits & vegetables	<input type="checkbox"/>	<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"/>	<input type="checkbox"/>
						60. 105 CMR 590 violations / local regulations	1	<input checked="" type="checkbox"/>	<input 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 2013 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

Arma M - Expires 11/17/2027
Certificate #: 22942218

Follow Up Required: Y Follow Up Date: _____

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Inspector
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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Preventing Contamination by Hands

Hands clean and properly washed

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

Pr Observed no employees wash hands during time of Inspection. Ensure employees are properly washing hands at all times. *Code: Food Employees shall clean their hands and exposed portions of their arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and: (A) After touching bare human body parts other than clean hands and clean, exposed portions of arms; (B) After using the toilet room; (C) After caring for or handling service ANIMALS or aquatic animals as specified in section 2-403.11(B); (D) Except as specified in section 2-401.11(B), after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking; (E) After handling soiled equipment or utensils; (F) During food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; (G) When switching between working with raw food and working with RTE food, (H) Before donning gloves to initiate a task that involves working with food; and (I) After engaging in other activities that contaminate the hands.*

10 **5-205.11 Using a Handwashing Sink - Cook Line -**

Pf Observed multiple spray bottles being stored on hand washing sink. Spray bottles must never be stored on hand washing sinks. Hand washing sink located next to pizza station. *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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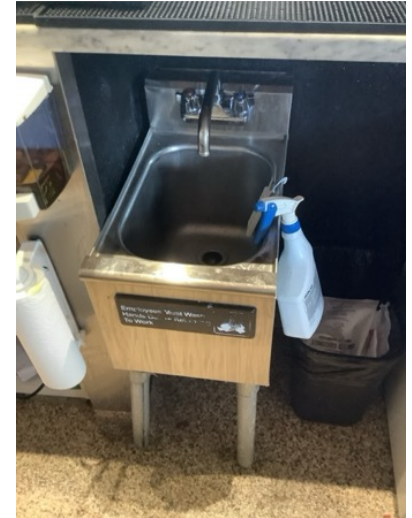
Inspector
M.LeFort

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

10 **5-205.11 Using a Handwashing Sink - Bar -**

Pf Observed spray bottle being stored on hand washing sink. Spray bottles must never be stored on hand washing sinks. When walking into bar area, it's the first hand washing sink on right. *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.*



10 **5-205.11 Using a Handwashing Sink - Bar -**

Pf Observed air freshener being stored inside hand washing sink. Air fresheners must never be stored inside hand washing sinks. When walking into bar area, it's the hand washing located at end of bar. *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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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

10 6-301.12 Hand Drying Provision - Basement -

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



10 6-301.11 Hand Cleanser Available - Basement -

Pf Observed no hand soap for hand washing sink located in the basement. Hand washing sink must have soap at all times. *Code: Each handwashing lavatory or group of 2 adjacent lavatories shall be provided with a supply of hand cleaning liquid, powder, or bar soap.*



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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

10 5-202.12 (A)(B) Handwashing Sink, Installation - Basement -

Pf Inspector attempted to turn on hot water, but no water was observed coming out of faucet. Hand washing sink must always have hot water at a temperature of at least 100°F at all times. PIC turned on hot water. *Code: A handwashing lavatory shall be equipped to provide water at a temperature of at least 100°F through a mixing valve or combination faucet. A steam mixing valve may not be used at a handwashing sink.*



Approved Source

Food in good condition, safe & unadulterated

13 3-101.11 Safe/Unadulterated/Honestly Presented - Basement -

Pr Observed mold like debris inside yogurt container and on single use cup being used to scoop mold. Yogurt container must be free from mold like debris at all times. Inspector had PIC discard yogurt and single use cup. *Code: Food shall be safe, unadulterated, and, honestly presented.*

Protection From Contamination

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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 - Bar -

C Observed cover removed for single door reach in refrigerator for cold held food items. Food items observed being stored directly under counter. Ensure these food items have protective covering at all times. *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.*



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

C Observed container mango lasse being stored inside 3 door reach in refrigerator with no protective covering. Ensure container of mango lasse always has a protective covering when being stored inside refrigerator. *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.*

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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 black mold like debris inside ice machine. Ice machine must be free from black mold like debris at all times. Code: *Equipment food-contact surfaces and utensils shall be cleaned: before each use with a different type of raw animal food such as beef, fish, lamb, pork, or poultry; each time there is a change from working with raw foods to working with RTE foods; between uses with raw fruits and vegetables and with TCS food; before using or storing a food temperature measuring device; and any time during the operation when contamination may have occurred.*



16 **4-703.11 (C) Methods-Hot Water and Chemical - Warewashing -**

Pr Inspector asked employee how long they submerge utensils/food in sanitizer concentration for 3-bay. Employee stated 10-15 seconds. Inspector educated PIC how to check manufacturer's label on sanitizer bottle for proper sanitizer contact time. During time of Inspection, manufacturers label stated at least 2 minutes for proper sanitizer contact time.

Code: After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in: (C) Chemical manual or mechanical operations, including the application of SANITIZING chemicals by immersion, manual swabbing, brushing, or pressure spraying methods, using a solution as specified under § 4501.114. Contact times shall be consistent with those on EPA registered label use instructions by providing: (1) Except as specified under Subparagraph (C)(2) of this section, a contact time of at least 10 seconds for a chlorine solution specified under paragraph 4-501.114(A), (2) A contact time of at least 7 seconds for a chlorine solution of 50 MG/L that has a pH of 10 or less and a temperature of at least 38°C (100°F) or a pH of 8 or less and a temperature of at least 24°C (75°F), (3) A contact time of at least 30 seconds for other chemical sanitizing solutions, or (4) A contact time used in relationship with a combination of temperature, concentration, and pH that, when evaluated for efficacy, yields sanitization as defined in paragraph 1--201.10(B).

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

Pr Observed black mold like debris on ice bin. Ice bin must be free from black mold like debris at all times. *Code: Equipment food-contact surfaces and utensils shall be cleaned: before each use with a different type of raw animal food such as beef, fish, lamb, pork, or poultry; each time there is a change from working with raw foods to working with RTE foods; between uses with raw fruits and vegetables and with TCS food; before using or storing a food temperature measuring device; and any time during the operation when contamination may have occurred.*



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

Pf Observed food debris on blade of can opener. Inspector informed PIC that the blade of 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.*



Time / Temperature Control for Safety

Framingham Public Health Department: 508-532-5470

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Cooling

20 3-501.14 (A) Cooling Cooked Foods - Cook Line -

Pr Observed cooked noodles at 50.5°F located in flip top fridge left. Employee stated cooked noodles were cooked yesterday. Inspector had employee discard cooked noodles. Cooked noodles must be properly cooled at all times. *Code: Cooked TCS foods shall be cooled within 2 hours from 135°F to 70°F and within a total of 6 hours from 135°F to 41°F or less.*

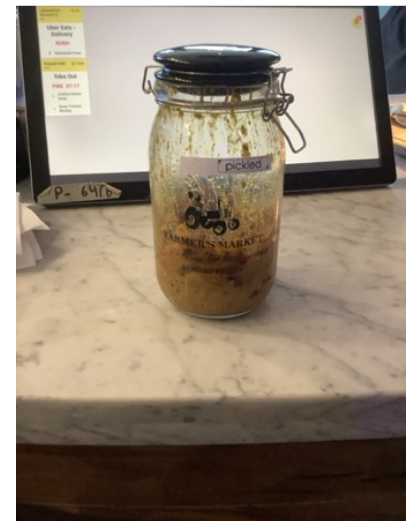
22 3-501.16 (A)(2) (B) Proper Cold Holding Temps. - Establishment -

Pr Observed cooked Noodles at 50.5°F, Tomato Chutney at 65.3°F & Pickled Mixed Vegetables at 79°F. PIC stated all these food items were prepped yesterday. Inspector had PIC discarded these food items. Observed bucket of Ghee being stored at room temperature. Manufacturer label for Ghee states “Keep Cold.” Inspectors informed PIC Ghee must be cold held at or below 41°F or at or above 135°F. Inspectors had PIC put Ghee into new containers due to mold like debris observed on outside of container. *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.*



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

Pr Observed Pickled Mixed Vegetables being stored at room temperature and at a temperature of 79°F. Employee stated Pickled Mixed Vegetables always is stored at room temperature, temperature. Inspector had employee discard Pickled Mixed Vegetables. *Code: Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C) of this section, TCS food shall be maintained at 41°F or less. Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of 45°F or less.*



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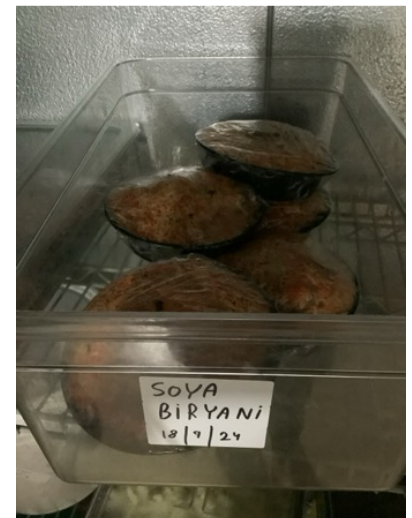
23 **3-501.17 (B) Date Marking RTE Foods - Commercially Processed - Basement -**

Pf Observed a gallon of milk being stored inside walk in refrigerator that expired on 9/21/2024. Inspector had PIC discard milk. *Code: Refrigerated, RTE, TCS FOOD prepared and packaged by a food processing plant shall be clearly marked, at the time the original container is opened in a food establishment and if the food is held for more than 24 hours, to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, when held at a temperature of 41°F or less for a maximum of 7 days. The day of the original container is open shall be counted as Day 1 and the day or date marked by the food establishment may not exceed a manufacturer's use-by date. The following are exempt: deli salads manufactured in accordance with 21 CFR 110, hard cheese, semi-soft cheese, cultured dairy (yogurt, sour cream and buttermilk), preserved fish products and shelf stable products.*



23 **3-501.18 Ready-to-Eat Food Disposition - Basement -**

Pr Observed rice bowls being stored inside walk in refrigerator with a date mark label of 9/18/2024. The date of this Inspection was performed on 9/30/2024. Inspector had PIC discard rice bowls. Rice bowls must only be cold held for a maximum of 7 days from the start of preparation. *Code: A TCS/RTE food as specified in paragraph 3-501.17 (A)(B) shall be discarded if it: exceeds 7 days at 41°F or lower (except for the time that the product is frozen) or is in a container or package that does not bear a date or day or is appropriately marked with a date or day that exceeds a temperature and time combination as specified in 3-501.17(A). Refrigerated, RTE/TCS food prepared in a food establishment and dispensed through a vending machine with an automatic shutoff control shall be discarded if it exceeds 7 days at 41°F or lower.*



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

Pf Observed no date marking for multiple food items being stored inside walk in refrigerator. 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.*



Food/Color Additives and Toxic Substances

Toxic substances properly identified, stored & used

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

Pf Observed no common label for chemical spray bottle located in bar area. Ensure the common name of chemical is properly labeled on spray bottle at all times. *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.*



FOOD SAFETY INSPECTION REPORT

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Inspector
M.LeFort

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

28 **7-201.11 Storage Separation - Basement -**

Pr Observed Clorox being stored next to Baking Powder located on shelf above food prep table. Clorox 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.*

Food Identification

Food properly labeled; original container

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

C Observed no date marking for food items being stored inside 3 door reach in refrigerator. Ensure to date mark all foods being stored over 24 hours. *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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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

37

3-302.12 Food Storage Containers Identified/Common Name - Establishment -

C Observed multiple food items that were not being stored in their original containers with no common name label of food. Foods not being stored in their original containers must always have common name label of food.

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.



Prevention of Food Contamination

Insect, rodents & animals not present

38

6-501.111 (C) Controlling Pests - Basement -

Pf Observed flies in basement food prep area. Basement food prep area must be free from flies at all times. *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 using methods, if pests are found, such as trapping devices or other means of pest control, such as pesticides, must be used according to law and manufacture's instructions.*



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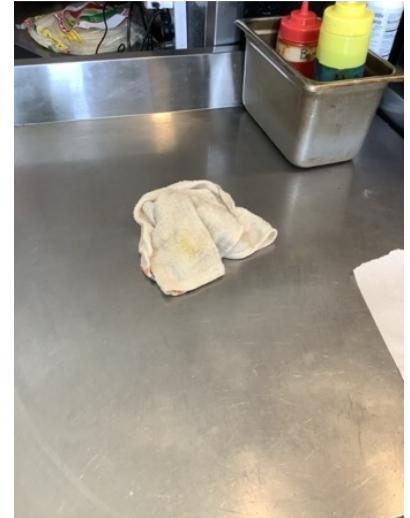
Inspector
M.LeFort

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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

C Observed multiple wet cloths being stored on food prep tables throughout Inspection. When wet cloths are not in use, wet cloths must be stored inside a chemical sanitizing solution. Cloths must be laundered daily. *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.*



Proper Use of Utensils

In-use utensils; properly stored

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

C Observed knife being stored wedged in between ice bin and shelf located in bar area. Knife must never be wedged in between ice bin and shelf to prevent cross contamination. *Code: During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: in the food with their handles above the top of the food and the container; in food that is not TCS food with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon; on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized every 4 hours; in running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes, in a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not TCS food; or in a container of water if the water is maintained at a temperature of at least 135°F and the container is*



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Repeat Violations Highlighted in Yellow

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

C Observed an ice cream scoop being stored in standing water at 73.7°F. Inspector informed PIC if in use utensils are being stored inside containers of standing potable water, the temperature of the 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*



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

C Observed single use plastic bowl being used to scoop cooked noodles. Single use plastic bowl must never be used to scoop cooked noodles. *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 cleaned at at*



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Repeat Violations Highlighted in Yellow

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

C Observed multiple single use items being used to scoop multiple food items throughout inspection. Inspector informed PIC single use items cannot be reused. Food grade scoops with a handle must be used if being left inside the container with the handle not coming in contact with food. *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*



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

C Observed a single use container being used to scoop yogurt located inside walk in refrigerator. Inspector informed PIC single use items cannot be reused. Food grade scoops with a handle must be used if being left inside the container with the handle not coming in contact with food. *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*



Utensils, Equipment and Vending

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Repeat Violations Highlighted in Yellow

Nonfood contact surfaces clean

49 4-601.11 (B) Non- Food Contact Surfaces and Utensils Clean - Basement -

C Observed multiple containers of food inside walk in refrigerator with food debris/food splatter. Containers of food must be free from, food debris/food splatter at all times. *Code: The food contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.*

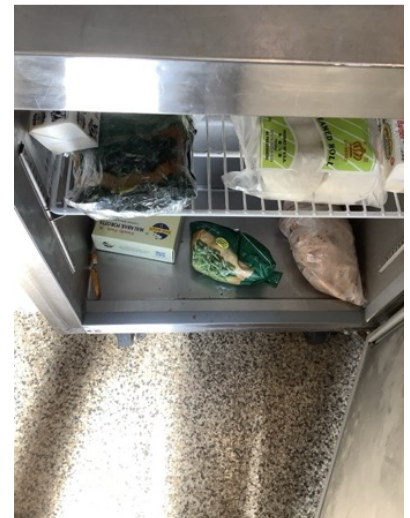


Physical Facilities

Physical Facilities installed, maintained & cleaned

55 6-501.12 Cleaning. Frequency/Restrictions - Cook Line -

C Observed food debris throughout reach in freezer bottom shelf located on cook line. Ensure reach in freezer is 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.*



Additional Requirement

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Violations Related to Good Retail Practices

- 60 MA 590.011 (C)(3) Food Allergy Awareness Requirements - Training - Establishment -**
- C** Observed no employee that was certified in Food Allergy Awareness. An employee must be on site at all times that is certified in Food Allergy Awareness. *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.*

List 1

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

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

Temperatures

Area	Equipment	Product	Notes	Temps

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Cook Line	Flip Top Fridge Left	Cooked Noodles		50.5 °F
Bar	Reach-In Cooler	Chic Peas		37 °F
Cook Line	Flip Top Fridge Left	Cooked Potatoes		39.3 °F
Cook Line	Flip Top Fridge Right	Mysore Dosa		39 °F
Bar	Reach-In Cooler	Mango Lasse		38 °F
Cook Line	Reach-In Cooler	Tomato Chutney		65.3 °F
Cook Line	Reach-In Cooler	Cut Eggplant	Prep	44.6 °F
Cook Line	Flip Top Fridge Left	Cauliflower		40.2 °F
Cook Line	4 Door Reach in	Cashew Paste		41 °F
Basement	Walk-in Cooler	Romano Cheese		41 °F
Cook Line	Steam Table	Curry Chic Pea		163 °F
Bar	Reach-In Cooler	Diced Onions		39.7 °F
Cook Line	Reach-In Cooler	Cut Scallions	Prep	45.3 °F
Cook Line	Room Temperature	Pickled Mixed		79 °F
Cook Line	Steam Table	Samba 170		170 °F
Cook Line	Flip Top Fridge Left	Pania Cheese		41.3 °F
Basement	Walk-in Cooler	Mixed Veggy Fried		35 °F
Bar	Reach-In Cooler	Potato Hash		39.2 °F
Basement	Walk-in Cooler	Ambient		38 °F
Cook Line	Flip Top Fridge Left	Corn		41.9 °F
Bar	Reach-In Cooler	Diced Tomatoes		37 °F
Basement	Walk-in Cooler	Mashed Potatoes		41.9 °F
Establishment	Reach-In Cooler	Avantco Fridge Case		41 °F

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

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Notes

Inspection performed by Inspectors LeFort and Lania.

Contact@mawoodlands.com

Ended 1:18pm.