



Public Health Department
 150 Concord St., Rm 205
 Framingham, MA 01702

RE-INSPECTION REPORT

R-6

Yum Yum Bubble Tea House
 5 Edgell Rd.
 Framingham, MA 01701
 Permit Holder: Same

<u>Re-Inspection ID</u>	<u>Date</u>	<u>Time In/Out</u>	<u>Inspection Type</u>	<u>Client Type</u>	<u>Inspector</u>
48860	8/20/24	11:35 AM 10:23 AM	Re-Inspection	Restaurant	M.LeFort
<u>Permit Number</u>	<u>Person In Charge</u>	<u>Original Inspection Date</u>	<u>Original Inspection ID</u>		
BOH230015	Yanging Li	07/03/2024	FAABF		

Summary of Violations

Original Inspection

Priority	Priority f	Core	Total	
2	5	9	16	Re-inspection Required

Current Re-inspection

Priority	Priority f	Core	Total	
0	0	4	4	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.

*Unable to obtain
signature*

Manager Signature

Matt LeFort

Inspector Signature

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Re- Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

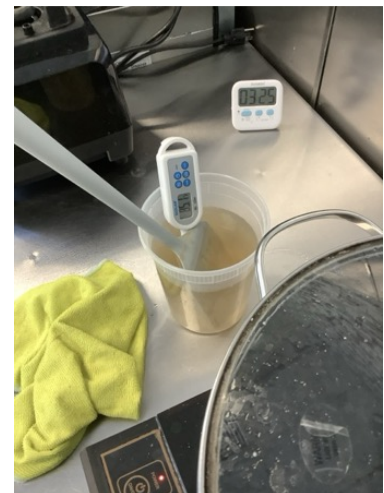
97 97 Corrected - Kitchen -

---- The Original Violation Code was 5-205.11 Using a Handwashing Sink ----- Observed food debris inside handwashing sink. Hand washing sink must be free from food debris 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.



97 97 Corrected - Kitchen -

---- The Original Violation Code was 3-304.12 In-Use Utensils/Between-Use Storage ----- Observed an in use utensil being stored in standing potable water at 85.1°F. If in use utensils are being stored inside a container of potable water, the temperature of water must be at least 135°F. - 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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97 97 Corrected - Establishment -

---- The Original Violation Code was 3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep ----- Observed no date marking for food items being stored over 24 hours. PIC stated at times, she stores food/teas for up to 2 days. - 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.



97 97 Corrected - Dry Storage -

---- The Original Violation Code was 4-903.11 (A)(B)(D) Equip./Uten./Lin./Sing.-Ser/Use Art ----- Observed multiple boxes of cups being stored directly on the ground. Boxes of cups must be stored at least 6 inches off the ground. - Cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: in a clean, dry location; where they are not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. Clean equipment and utensils shall also be stored: in a self-draining position that allows air drying; and covered or inverted. Items that are kept in closed packages may be stored less than 15 cm (6 inches) above the floor on dollies, pallets, racks, and skids.



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97 97 Corrected - Kitchen -

---- The Original Violation Code was 6-301.14 Handwashing- Signage ----- Observed no hand washing signage at hand washing sink. Hand washing sink must have hand washing signage at all times. - A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing lavatories used by food employees and shall be clearly visible to food employees.

97 97 Corrected - Dry Storage -

---- The Original Violation Code was 4-903.11 (A)(B)(D) Equip./Uten./Lin./Sing.-Ser/Use Art ----- Observed additional boxes of plastic cup boxes being stored directly on the ground. - Cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: in a clean, dry location; where they are not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. Clean equipment and utensils shall also be stored: in a self-draining position that allows air drying; and covered or inverted. Items that are kept in closed packages may be stored less than 15 cm (6 inches) above the floor on dollies, pallets, racks, and skids.



97 97 Corrected - Establishment -

---- The Original Violation Code was MA 590.011 (C)(3) Food Allergy Awareness Requirements - Training ----- Observed no employee on site that was certified in Allergen Awareness. At least one employee must be on site at all times that is certified in Allergen Awareness. - 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.

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97 97 Corrected - Kitchen -

---- The Original Violation Code was 7-204.11 Sanitizers -----
 Observed sanitizer concentration too high in red sanitizer bucket.
 Inspector had PIC make a new sanitizer concentration inside red sanitizer bucket. PIC tested sanitizer concentration and it was observed within range. - Chemical sanitizers, including chemical sanitizing solutions generated on-site, and other chemical antimicrobials applied to food-contact surfaces shall meet the requirements specified in 40 CFR 180.940. Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (Food-contact surface sanitizing solutions), or (B) Meet the requirements as specified in 40 CFR 180.2020 Pesticide Chemicals Not Requiring a Tolerance or Exemption from Tolerance-Non-food determinations.



97 97 Corrected - Establishment -

---- The Original Violation Code was FRAM: FC 2-201.11 105 CMR 590.002 (E) ----- Observed no Written Employee Health Policy on site. Inspector will email PIC a Written Employee Health Policy template. - All food establishments shall maintain a written employee health policy that is maintained and accessible at the food establishments at all times.

97 97 Corrected - Establishment -

---- The Original Violation Code was FRAM: FC 2-501.11 Clean-up Vomiting & Diarrheal Events -----
 Observed no vomit and diarrhea kit on site. A vomit and diarrhea kit must be on site at all times. - A food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter.

Additional Requirement

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Violations Related to Good Retail Practices

- 60 **MA 590.011 (A) Anti-Choking Procedures - Establishment -**
 - C Observed no employee on site that was Choke Save Certified. If offering any seating inside establishment, at least one employee must be on site at all times that is Choke Save Certified. *Code: Restaurants with a seating capacity greater than 24 are required to have one or more employees trained in a manual choke-saving procedure in accordance with 105 CMR 605.000 Approved Choke-Saving Procedures. Each food service establishment shall: have on its premises, while food is being served, an employee trained in manual procedures approved by the Department to remove food lodged in a person's throat; and make adequate provision for insurance to cover employees trained in rendering such assistance.*

- 60 **MA 590.011 (C)(2) Allergy Awareness Regulations - Menu - Establishment -**
 - C Observed to signage in customer view on menu stating: "Before placing your order, please inform your server if a person in your party has a food allergy." *Code: Food establishments that cook, prepare, or serve food intended for immediate consumption either on or off the premises shall include on all printed menus and menu boards a clear and conspicuous notice requesting a customer to inform the server before placing an order, about the customer's allergy to a major food allergen. The notice shall state: Before placing your order, please inform your server if a person in your party has a food allergy.*

Compliance and Enforcement

PERMIT TO OPERATE

- 59 **8-304.11 (K) Responsibilities of the Permit Holder - Establishment -**
 - C Observed no signage in customer view stating: "The last inspection report is available upon request." *Code: Upon acceptance of the permit issued by the RA, the permit holder in order to retain the permit shall notify customers that a copy of the most recent establishment inspection report is available upon request by posting a sign or placard in a location in the food establishment that is conspicuous to customers or by another method acceptable to the RA.*

- 59 **8-304.11 (A) Responsibilities of the Permit Holder - Establishment -**
 - C Observed no Food Permit posted in customer view. Food Permit must always be posted in customer view. *Code: Upon acceptance of the permit issued by the RA, the permit holder in order to retain the permit shall post the permit in a location in the food establishment that is conspicuous to consumers.*

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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.

Notes

PIC stated staff will be taking a ChokeSave class today.

Ended 11:44am.