

# FOOD ESTABLISHMENT INSPECTION REPORT R-10

Yum Yum Bubble Tea House  
5 Edgell Rd.  
Framingham, MA 01701

|                          |             |                     |                           |                    |   |
|--------------------------|-------------|---------------------|---------------------------|--------------------|---|
| <u>Inspection Number</u> | <u>Date</u> | <u>Time In/Out</u>  | <u>Inspection Type</u>    | <u>Client Type</u> | <u>Inspector</u>                                    |
| FAABF                    | 7/3/24      | 11:34 AM<br>4:12 PM |                           | Restaurant         | M.LeFort  |
| <u>Permit Number</u>     | <u>Risk</u> | <u>Variance</u>     | <u>Violation Summary:</u> |                    | <u>Priority</u> <u>Pf</u> <u>Core</u> <u>Repeat</u> |
| BOH230015                | 1           |                     |                           |                    | 2 5 9 1   |

## 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                                     | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | 15. Food separated and protected  | <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                                      | <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 | 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"/>            | <input type="checkbox"/> | 18. Proper cooking time & temperatures  | <input type="checkbox"/>            | <input type="checkbox"/> | <input checked="" 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"/>            | <input type="checkbox"/> | 19. Proper reheating procedures for hot holding                                     | <input type="checkbox"/>            | <input type="checkbox"/> | <input checked="" 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"/> | 20. Proper cooling time and temperature   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| Good Hygienic Practices   | IN                                  | OUT                      | NA                                  | NO                                  | COS                      | 21. Proper hot holding temperatures   | IN                                  | OUT                      | NA                                  | NO                       | COS                      |
| 6. Proper eating, tasting, drinking, or tobacco use   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | 22. Proper cold 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"/> | 23. Proper date marking and disposition   | <input checked="" type="checkbox"/> | <input 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"/>            | <input type="checkbox"/> | 24. Time as a Public Health Control; procedures & records                           | <input type="checkbox"/>            | <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"/>            | <input type="checkbox"/> | Consumer Advisory   |                                     |                          |                                     |                          |                          |
| 10. Adequate handwashing sinks supplied and accessible  | <input checked="" type="checkbox"/> | <input 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"/> |
| 11. Food obtained from approved source  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | Highly Susceptible Populations  |                                     |                          |                                     |                          |                          |
| 12. Food received at proper temperature   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input checked="" 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"/> |
| 13. Food in good condition, safe & unadulterated  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | Food/Color Additives and Toxic Substances   |                                     |                          |                                     |                          |                          |
| 14. Required records available: shellstock tags, parasite destruction,                          | <input type="checkbox"/>            | <input type="checkbox"/> | <input checked="" 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"/> |
| Repeat Violations Highlighted in Yellow   |                                     |                          |                                     |                                     |                          | 28. Toxic substances properly identified, stored & used                             | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> |
| Approved Source   |                                     |                          |                                     |                                     |                          | Conformance with Approved Procedures  |                                     |                          |                                     |                          |                          |
| 11. Food obtained from approved source  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | 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   | IN                                  | OUT                      | NA                       | NO                       | COS                                 |
|--|-------------------------------------|--------------------------|--------------------------|--------------------------|--------------------------|--|-------------------------------------|--------------------------|--------------------------|--------------------------|-------------------------------------|
| 30. Pasteurized eggs used where required                           | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 43. In-use utensils: properly stored                                       | <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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            |
| 32. Variance obtained for specialized processing methods           | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input 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"/>            |
| 33. Proper cooling methods used; adequate equip. for temp. control | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 46. Gloves used properly   | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            |
| 34. Plant food properly cooked for hot holding                     | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Utensils, Equipment and Vending  |                                     |                          |                          |                          |                                     |
| 35. Approved thawing methods used                                  | <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"/>            |
| 36. Thermometers provided & accurate                               | <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"/>            |
| 37. Food properly labeled; original container                      | <input type="checkbox"/>            | <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"/> | <input type="checkbox"/>            |
| Food Identification  |                                     |                          |                          |                          |                          | Physical Facilities  |                                     |                          |                          |                          |                                     |
| 38. Insects, rodents & animals not present                         | <input type="checkbox"/>            | <input 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"/>            |
| 39. Contamination prevented in prep, storage & display             | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 51. Plumbing installed; proper backflow devices                            | <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"/> | 52. Sewage & waste water properly disposed                                 | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            |
| 41. Wiping cloths; properly used & stored                          | <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"/>            |
| 42. Washing fruits & vegetables                                    | <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"/>            |
|  |                                     |                          |                          |                          |                          | 55. Physical facilities installed, maintained & clean                      | <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                             | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" 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

Yanging Li - Expires Certificate #:

Follow Up Required:  Y Follow Up Date: \_\_\_\_\_

# FOOD SAFETY INSPECTION REPORT

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Inspection Number  
FAABF

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7/3/24

Time In/Out  
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4:12 PM

Inspector  
M.LeFort

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 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. Inspector will email PIC a Written Employee Health Policy template. *Code: All food establishments shall maintain a written employee health policy that is maintained and accessible at the food establishments at all times.*

**60** **FRAM: FC 2-501.11 Clean-up Vomiting & Diarrheal Events - Establishment -**

**Pf** Observed no vomit and diarrhea kit on site. A vomit and diarrhea kit must be on site at all times. *Code: 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.*

### 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 handwashing sink. Hand washing sink 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.*



**10** **6-301.11 Hand Cleanser Available - Kitchen -**

**COS** **Pf** Observed no hand soap for hand washing sink. Hand washing sink must have hand soap at all times. PIC placed hand soap at hand washing sink. *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 6-301.12 Hand Drying Provision - Kitchen -

- COS Pf** Observed no paper towels for hand washing sink. Hand washing sink must have paper towels at all times. PIC placed paper towels at hand washing sink. *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 6-301.14 Handwashing- Signage - Kitchen -

- C** Observed no hand washing signage at hand washing sink. Hand washing sink must have hand washing signage at all times. *Code: 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.*

## Time / Temperature Control for Safety

### Date marking and disposition

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

- Pf** 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. *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

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### Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

#### Toxic substances properly identified, stored & used

##### 28 **7-204.11 Sanitizers - Kitchen -**

**Pr** 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. *Code: 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 (Foodcontact 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.*

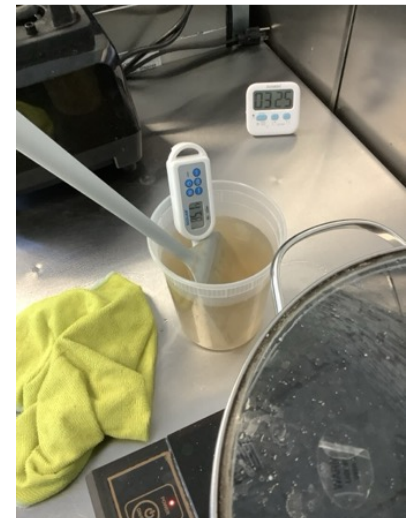


#### Proper Use of Utensils

##### In-use utensils; properly stored

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

**C** 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. *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*



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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 44 4-903.11 (A)(B)(D) Equip./Uten./Lin./Sing.-Ser/Use Art - Dry Storage -

- C** Observed multiple boxes of cups being stored directly on the ground. Boxes of cups must be stored at least 6 inches off the ground. *Code: 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.*



### 44 4-903.11 (A)(B)(D) Equip./Uten./Lin./Sing.-Ser/Use Art - Dry Storage -

- C** Observed additional boxes of plastic cup boxes being stored directly on the ground. *Code: 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.*



## Additional Requirement

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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Violations Related to Good Retail Practices

- 60 MA 590.011 (C)(3) Food Allergy Awareness Requirements - Training - Establishment -**
- C** 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. *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.*
- 
- 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.*

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### 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.*

## List 1

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

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

## Temperatures

| Area          | Equipment       | Product          | Notes | Temps   |
|---------------|-----------------|------------------|-------|---------|
| Establishment | Flip Top        | Passion Fruit    |       | 38.3 °F |
| Establishment | Flip Top        | Strawberry Jelly |       | 37 °F   |
| Establishment | Flip Top        | Strawberries     |       | 33.2 °F |
| Dry Storage   | Reach-In Cooler | Green Tea        |       | 39.8 °F |

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|               |                 |                |  |         |
|---------------|-----------------|----------------|--|---------|
| Dry Storage   | Reach-In Cooler | Thai Tea       |  | 40.7 °F |
| Establishment | Flip Top        | Lychee Popping |  | 37.3 °F |

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

## Notes

During start of Inspection, Inspector observed no hand washing sink properly set up in front of house service area. Ensure to have a proper hand washing sink available at all times. Both sinks observed with utensils, food debris and blender containers in and around hand washing sinks. It's advised to install splash guards for hand washing sink to prevent cross contamination.

Initial Plan Review Application submitted stated: "Restaurant - Take Only (No eating or sitting on site)." Seating was observed during time of Inspection. Customer was observed sitting and consuming a Bubble Tea during Inspection.

A follow up unannounced Re-Inspection will be performed.

Lilyli528@hotmail.

Ended 12:09pm.