

FOOD ESTABLISHMENT INSPECTION REPORT R-10

Liberty's Famous Pizza
1 Nicholas Rd. #61
Framingham, MA 01701

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector			
A91EB	8/27/24	12:12 PM 11:10 AM	Routine	Restaurant	B.Oram			
Permit Number	Risk	Variance	Violation Summary:		Priority	Pf	Core	Repeat
BOH160001	2				3	4	10	

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	1	<input checked="" type="checkbox"/>				15. Food separated and protected	1	<input checked="" type="checkbox"/>			
2. Certified Food Protection Manager		<input checked="" type="checkbox"/>				16. Food-contact surfaces; cleaned & sanitized	1	<input checked="" type="checkbox"/>			
Employee Health	IN	OUT	NA	NO	COS	17. Proper disposition of returned, previously served, reconditioned & unsafe foods		<input checked="" type="checkbox"/>			
3. Management, food employee and conditional employee knowledge, responsibilities and reporting		<input checked="" type="checkbox"/>				Time/Temperature Control for Safety					
4. Proper use of restriction and exclusion		<input checked="" type="checkbox"/>				18. Proper cooking time & temperatures		<input checked="" type="checkbox"/>			
5. Procedures for responding to vomiting and diarrheal events		<input checked="" type="checkbox"/>				19. Proper reheating procedures for hot holding		<input checked="" type="checkbox"/>			
Good Hygienic Practices	IN	OUT	NA	NO	COS	20. Proper cooling time and temperature		<input checked="" type="checkbox"/>			
6. Proper eating, tasting, drinking, or tobacco use		<input checked="" type="checkbox"/>				21. Proper hot holding temperatures		<input checked="" type="checkbox"/>			
7. No discharge from eyes, nose, and mouth		<input checked="" type="checkbox"/>				22. Proper cold holding temperatures	1	<input checked="" type="checkbox"/>			
Preventing Contamination by Hands	IN	OUT	NA	NO	COS	23. Proper date marking and disposition		<input checked="" type="checkbox"/>			
8. Hands clean & properly washed		<input checked="" type="checkbox"/>				24. Time as a Public Health Control; procedures & records			<input checked="" type="checkbox"/>		
9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		<input checked="" type="checkbox"/>				Consumer Advisory					
10. Adequate handwashing sinks supplied and accessible	1	<input checked="" type="checkbox"/>				25. Consumer advisory provided for raw/undercooked food		<input checked="" type="checkbox"/>			
Approved Source	IN	OUT	NA	NO	COS	Highly Susceptible Populations					
11. Food obtained from approved source		<input checked="" type="checkbox"/>				26. Pasteurized foods used; prohibited foods not offered				<input checked="" type="checkbox"/>	
12. Food received at proper temperature					<input checked="" type="checkbox"/>	Food/Color Additives and Toxic Substances					
13. Food in good condition, safe & unadulterated		<input checked="" type="checkbox"/>				27. Food additives: approved & properly used		<input checked="" type="checkbox"/>			
14. Required records available: shellstock tags, parasite destruction,					<input checked="" type="checkbox"/>	28. Toxic substances properly identified, stored & used		<input checked="" type="checkbox"/>			
Repeat Violations Highlighted in Yellow						Conformance with Approved Procedures					
						29. Compliance with variance/specialized process/HACCP				<input checked="" type="checkbox"/>	

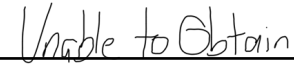
Good Retail Practices

Safe Food and Water	IN	OUT	NA	NO	COS	Proper Use of Utensils					
30. Pasteurized eggs used where required					<input checked="" type="checkbox"/>	43. In-use utensils: properly stored	2	<input checked="" type="checkbox"/>			
31. Water & ice from approved source						44. Utensils, equip. & linens: property stored, dried & handled	1	<input checked="" type="checkbox"/>			
32. Variance obtained for specialized processing methods					<input checked="" type="checkbox"/>	45. Single-use/single-service articles: properly stored & used					
Food Temperature Control	IN	OUT	NA	NO	COS	46. Gloves used properly					
33. Proper cooling methods used; adequate equip. for temp. control		<input checked="" type="checkbox"/>				Utensils, Equipment and Vending					
34. Plant food properly cooked for hot holding						47. All contact surfaces cleanable, properly designed, constructed, & used					
35. Approved thawing methods used						48. Warewashing facilities: installed, maintained & used; test strips	1	<input checked="" type="checkbox"/>			
36. Thermometers provided & accurate						49. Non-food contact surfaces clean					
Food Identification	IN	OUT	NA	NO	COS	Physical Facilities					
37. Food properly labeled; original container						50. Hot & cold water available; adequate pressure					
Prevention of Food Contamination	IN	OUT	NA	NO	COS	51. Plumbing installed; proper backflow devices					
38. Insects, rodents & animals not present						52. Sewage & waste water properly disposed					
39. Contamination prevented in prep, storage & display	1	<input checked="" type="checkbox"/>				53. Toilet facilities: properly constructed, supplied, & cleaned					
40. Personal cleanliness						54. Garbage & refuse properly disposed; facilities maintained					
41. Wiping cloths; properly used & stored						55. Physical facilities installed, maintained & clean					
42. Washing fruits & vegetables						56. Adequate ventilation & lighting; designated areas use	2	<input checked="" type="checkbox"/>			
						60. 105 CMR 590 violations / local regulations	5	<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).



B. Oram



Cam Chassie - Expires
Certificate #:

Follow Up Required: Y Follow Up Date: _____

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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Supervision

PIC present, demonstrated knowledge & performs duties

1 2-102.11 (A)(B) & (C)(1), (4)-(16) Demonstration of Knowledge - Establishment -

Pf Observed no employee with a valid food protection manager certification working on site. *Code: The person in charge demonstrate to the RA knowledge of foodborne disease prevention, application of HACCP principles, and the requirements of this code. The person in charge shall demonstrate knowledge by having no violations of priority items during the current inspection; being a certified food protection manager; or responding correctly to the inspectors questions as they relate to the specific food operation.*

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 health policy available on site. *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 written procedures for the cleanup of vomit and diarrheal events available on site. *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

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Adequate handwashing sinks properly supplied and accessible

10 5-205.11 Using a Handwashing Sink - Kitchen -

Pf Observed spray bottle hung on splash guard at hand washing sink. Inspector informed PIC spray bottles must never be hung on splash guards at hand washing sink to avoid contamination.

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.



Protection From Contamination

Food Separated and protected

15 3-302.11 (A)(7) Damaged, spoiled, or recalled food separate - Dry Storage -

C Observed damaged food item in dry storage area. COS. PIC disposed of damaged item. *Code: Food shall be protected from cross-contamination by storing damaged, spoiled, or recalled food separately from food, equipment, utensils, linens, and single service and single use articles.*



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

Pr Inspector asked the PIC how long they submerge utensils and pans in sanitizer 3-bay sink. PIC informed inspector 30 seconds. Inspector informed PIC they must submerge utensils and pans in sanitizer 3-bay sink for at least 2 minutes as detailed on manufacturer bottle. Inspector informed PIC to always check label of sanitizer chemical to attain proper time and that may vary with different chemicals and brands. *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).*

Time / Temperature Control for Safety

Cold Holding Temperature

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

Pr Observed multiple TCS foods being held at temperatures above 41 degrees F in left side of flip top (pizza). Observed sliced ham at 47 degrees F and pepperoni at 48 degrees F. *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.*

Prevention of Food Contamination

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Cont. prevented during food prep., storage & display

39 3-305.11 Food Storage - Kitchen -

- C** Observed food item stored less than 6 inches off the ground in the walk-in cooler. Inspector informed PIC that all food items must be stored at least 6 inches off the ground to avoid contamination. COS. PIC moved food item to appropriate shelf more than 6 inches off the ground. *Code: Food shall be protected from contamination by storing food: in a clean dry location; where it is not exposed to splash, dust, or other contamination; and at least 6 inches off the floor.*

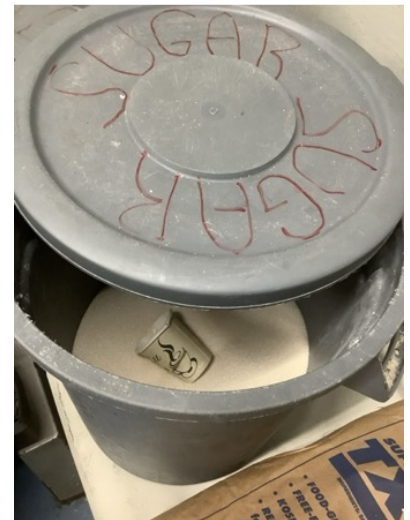


Proper Use of Utensils

In-use utensils; properly stored

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

- C** Observed single-use item being reused to scoop sugar. Inspector informed PIC single use items cannot be reused. Food grade scoops with handle must be used if being left inside the container. Ensure the handle does not come in contact with the sugar. *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*



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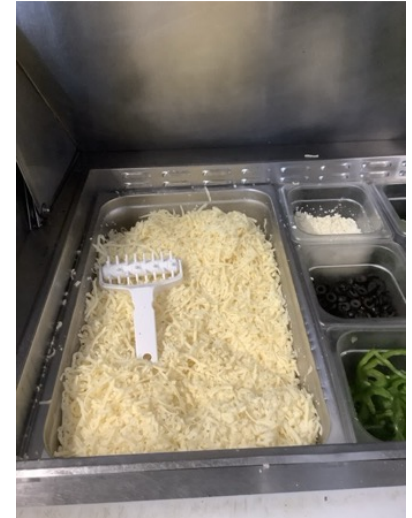
Inspector
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Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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

- C Observed utensil with handle making contact with cheese in flip top. Inspector informed PIC to ensure the handle does not come in contact with the cheese if being left inside the flip top. COS. PIC moved utensil to new location. *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*



44 4-904.11 Kitchenware and Tableware (multi-use) - Kitchen -

- C Observed takeout containers that were not inverted while being stored. Inspector informed PIC that takeout containers must be stored inverted to prevent contamination. *Code: Sanitized utensils shall be handled, displayed, and dispensed so that contamination of food and lip-contact surfaces is prevented.*



Utensils, Equipment and Vending

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Warewashing facilities: installed, maintained & used; test strips

48 4-302.14 Sanitizing Solution Testing Devices - Warewashing -

Pf Observed expired chlorine test strips during inspection. Inspector informed PIC proper test strips must be available on site at all times. PIC will email a picture of new chlorine test strips. *Code: A test kit or other device that accurately measures the concentration of sanitizing solutions shall be provided.*

Physical Facilities

Adequate ventilation & lighting

56 6-305.11 Dressing Areas/Lockers. Designation - Kitchen -

C Observed employee phone stored in food prep area. Inspector informed PIC that personal items must be stored in a designated holding area. *Code: Dressing rooms or dressing areas shall be designated if employees routinely change their clothes in the establishment. Lockers or other suitable facilities shall be provided for the orderly storage of employee' clothing and other possessions.*



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56 6-305.11 Dressing Areas/Lockers. Designation - Kitchen -

- C Observed personal beverage stored in reach-in freezer. Inspector informed PIC that personal items must be stored in designated area. COS. PIC moved personal beverage to location away from food that is for sale. *Code: Dressing rooms or dressing areas shall be designated if employees routinely change their clothes in the establishment. Lockers or other suitable facilities shall be provided for the orderly storage of employee' clothing and other possessions.*



Additional Requirement

Violations Related to Good Retail Practices

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

- C Observed no employee with a valid allergen awareness certification working on site. *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;*
 - 2. Ensure that employees are properly trained in food allergy awareness as it relates to their assigned duties.*

60 FRAM: MA 590.011 (A) Anti-Choking Procedures - Establishment -

- C Observed no employee with a valid choke save certification working on site. *Code: Every food establishment with any amount of seating shall have on its premises, when food is being served, an employee trained in a manual procedures approved by the state department of public health to remove food lodged in a person's throat. This will not apply to food establishments without seating such as to-go facilities.*

Compliance and Enforcement

Framingham Public Health Department: 508-532-5470

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PERMIT TO OPERATE

59 8-304.11 (K) Responsibilities of the Permit Holder - Establishment -

- C** Observed no sign or placard posted in customer viewing stating that the most recent inspection 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.*

Temperatures

Area	Equipment	Product	Notes	Temps
Kitchen	Flip Top	Pepperoni		48 °F
Kitchen	Reach-In Cooler	Eggplant		39 °F
Kitchen	2-door fridge	Roast Beef		39 °F
Kitchen	Walk-in Cooler	Tuna Salad		37 °F
Kitchen	Flip Top (Front)	Shredded Cheese		40 °F
Kitchen	Walk-in Cooler	Raw Chicken		43 °F
Kitchen	Display Case	Cheese Pizza		150 °F
Kitchen	Flip Top (Front)	Mayo		41 °F
Kitchen	2-door fridge	Cheese		41 °F
Kitchen	2-door fridge	Potato Salad		38 °F
Kitchen	Flip Top	Banana Peppers		47 °F
Front of House	Steam Table	Meatballs		171 °F
Front of House	Steam Table	Marinara Sauce		160 °F

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

Notes

Routine inspection performed by Inspector Oram

Inspection began at 12:12 PM and ended around 1:00 PM.

Re-Inspection required to observe violations as corrected.

PIC Contact: yannione23@yahoo.com