



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

FOOD SAFETY INSPECTION REPORT

R-9


Subway & Pizza, The
510 Union Ave.
Framingham, MA 01702

<u>Inspection Number</u>	<u>Date</u>	<u>Time In/Out</u>	<u>Inspection Type</u>	<u>Client Type</u>	<u>Inspector</u>			
0B4AA	10/3/24	2:37 PM 2:51 PM	Re-Inspection	Restaurant	B.Yates			
<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>
BOH230172	2				2	2	2	4


Summary of Violations

Priority	Priority f	Core	Total
2	2	2	6

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.



B.Yates



Andre Do Carmo - Expires 6/14/2028
Certificate #: 24170156

Violations

- #1
- #2
- #3
- #4
- #5

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Inspection Report (continued)

Repeat Violations Highlighted in Yellow

97

97 Corrected - Kitchen -

COS

---- The Original Violation Code was 3-501.16 (A)(2) (B) Proper Cold Holding Temps. ----- The temperature of the Cheese in the Pizza flip top was 55 degrees. PIC stated the unit is not working properly and that a tech is coming today to fix the unit. PIC adding ice to unit to keep food cold. Avoid using unit until it is fixed. - 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.

97

97 Corrected - Kitchen -

COS

---- The Original Violation Code was 7-208.11 (B) Storage (First Aid Supplies) ----- Laxative and advil observed above food prep area in kitchen. - First aid supplies that are in a food establishment for the employees' use shall be stored in a kit or a container that is located to prevent the contamination of food, equipment, utensils, and linens, and single-service and single-use articles.



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97 97 Corrected - Kitchen -

COS

---- The Original Violation Code was 4-602.13 Nonfood -Contact Surfaces ----- Racks caked with rust and old food debris in walk in cooler. Clean racks more frequently. - Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.



97 97 Corrected - Kitchen -

COS

---- The Original Violation Code was 4-601.11 (A) Equip, Food-Contact Surfaces ----- Deli slicer and can opener with old food debris. Deli slicer shall be taken apart to be properly cleaned. - Equipment food-contact surfaces and utensils shall be clean to sight and touch.



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Inspection Report (continued)

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97 97 Corrected - Establishment -

COS

---- The Original Violation Code was 4-603.14 Wet Cleaning ----- Staff stated he cleans equipment with bleach only. Cleaning any food contact surfaces should be a 3 step process- wash with soap and water, rinse with water, then sanitize. - Equipment food-contact surfaces and utensils shall be effectively washed to remove or completely loosen soils by using the manual or mechanical means necessary such as the application of detergents containing wetting agents and emulsifiers; acid, alkaline, or abrasive cleaners; hot water; brushes; scouring pads; high-pressure sprays; or ultrasonic devices. The washing procedures selected shall be based on the type and purpose of the equipment or utensils, and on the type of soil to be removed.

97 97 Corrected - Establishment -

COS

---- The Original Violation Code was 2-301.14 When to Wash ----- Employee observed taking down order and changed gloves but did not wash hands before handling food. Observed several employees changing tasks but did not observe any hand washing occur. - 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

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97 97 Corrected - Kitchen -

COS

---- The Original Violation Code was 4-603.16 (A) Rinsing Procedures ----- Staff stated he cleans equipment with bleach only. Cleaning any food contact surfaces should be a 3 step process- wash with soap and water, rinse with water, then sanitize. u - Washed utensils and equipment shall be rinsed so that abrasives are removed and cleaning chemicals are removed or diluted through the use of water or a detergent-sanitizer solution by using one of the following procedures: (A) Use of a distinct, separate water rinse after washing and before sanitizing if using: (1) A 3-compartment sink, (2) Alternative manual warewashing equipment equivalent to a 3-compartment sink as specified in paragraph 4-301.12(C), or (3) A 3step washing, rinsing, and sanitizing procedure in a warewashing system for CIP equipment.

Employee Health

Procedures for Responding to vomiting and diarrheal events

5 2-501.11 Clean-up Vomiting & Diarrheal Events - Establishment -

Pf No procedures for responding to vomit/diarrheal events on site, will send a template. Print out and keep in store. *Code: A food establishment shall have 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.*

60 FRAM: FC 2-201.11 105 CMR 590.002 (E) - Establishment -

Pr No employee health policy on site, will send template. Print out and keep in store. *Code: All food establishments shall maintain a written employee health policy that is maintained and accessible at the food establishments at all times.*

Preventing Contamination by Hands

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Adequate handwashing sinks properly supplied and accessible

10 6-301.12 Hand Drying Provision - Establishment -

Pf No paper towels in right side bathroom. *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.*



Physical Facilities

Sewage & waste water properly disposed

52 5-402.11 Backflow Prevention - Kitchen -

Pr Direct waste connection on prep sink. Air gap should be installed. *Code: A direct connection may not exist between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils is placed.*



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55 6-501.12 Cleaning. Frequency/Restrictions - Establishment -

- C** Debris and old food on floor in walk in cooler, soil accumulation observed behind tables and equipment etc. *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.*



55 6-501.114 Unnecessary Items and Litter - Establishment -

- C** Old unused equipment and unnecessary litter observed in the back room area of the establishment. *Code: The premises shall be free of items that are unnecessary to the operation or maintenance of the establishment that is nonfunctional or no longer used and litter.*



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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

Will email Raphaelneubaner@hotmail.com policies.