

# FOOD ESTABLISHMENT INSPECTION REPORT R-10

U Dumpling House  
266 Worcester Rd.  
Framingham, MA 01702

Inspection Number	Date	Time In/Out	Inspection Type	Client Type	Inspector			
AB992	8/5/24	11:39 AM 10:20 AM	Routine	Restaurant	C.Rivera			
Permit Number	Risk	Variance	Violation Summary:		Priority	Pf	Core	Repeat
BOH230266	3				9	6	23	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)					
1. PIC present, demonstrates knowledge, and performs duties	1	<input checked="" type="checkbox"/>				15. Food separated and protected	5	<input checked="" type="checkbox"/>			
2. Certified Food Protection Manager	1	<input checked="" type="checkbox"/>				16. Food-contact surfaces; cleaned & sanitized	3	<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	1	<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	2	<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	1	<input checked="" type="checkbox"/>			
31. Water & ice from approved source						44. Utensils, equip. & linens: property stored, dried & handled	2	<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					<input checked="" type="checkbox"/>	47. All contact surfaces cleanable, properly designed, constructed, & used	3	<input checked="" type="checkbox"/>			
35. Approved thawing methods used	1	<input checked="" type="checkbox"/>				48. Warewashing facilities: installed, maintained & used; test strips	2	<input checked="" type="checkbox"/>			
36. Thermometers provided & accurate						49. Non-food contact surfaces clean	1	<input checked="" type="checkbox"/>			
Food Identification	IN	OUT	NA	NO	COS	Physical Facilities					
37. Food properly labeled; original container	1	<input checked="" type="checkbox"/>				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	2	<input checked="" type="checkbox"/>				52. Sewage & waste water properly disposed					
39. Contamination prevented in prep, storage & display	5	<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	1	<input checked="" type="checkbox"/>				55. Physical facilities installed, maintained & clean	1	<input checked="" type="checkbox"/>			
42. Washing fruits & vegetables						56. Adequate ventilation & lighting; designated areas use					
						60. 105 CMR 590 violations / local regulations	4	<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).

  
C. Rivera

*Unable to obtain*  
Fenyang Chen - Expires 3/7/2027  
Certificate #: 21814949

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 active managerial controls in place. Many priority violations were observed during this inspection. All staff need retraining to prevent these violations going forward. *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.*

##### 2 2-102.12 (A) Certified Food Protection Manager - Establishment -

**C** The PIC was unable to show proof that they have a valid food protection manager certification of allergen certificate. *Code: At least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.*

### Employee Health

#### Procedures for Responding to vomiting and diarrheal events

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

**Pf** Observed no written vomit and diarrheal clean-up procedures or cleanup kit available. *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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## Inspection Report (Continued)

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### Hands clean and properly washed

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

**Pr** Employees were not washing hands when required. Example- an employee was observed handling raw meat. When they changed task to work with RTE foods, they did not wash their hands *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 **6-301.20 Disposable Towels, Waste Receptacle - Kitchen -**

**C** No paper towels were observed near the hand sink by the prep sink. *Code: A handwashing sink or group of adjacent handwashing sinks that is provided with disposable towels shall be provided with a waste receptacle.*



#### 10 **6-301.14 Handwashing- Signage - Bar -**

**C** Observed no handwashing sign on the bar handsink. Given a 3-compartment sink is used, all bays shall be labeled for their intended use. *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.*

## Protection From Contamination

Framingham Public Health Department: 508-532-5470

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### Food Separated and protected

**15**      **3-302.11 (A)(2) Raw Animal Foods Separated from each other - Kitchen -**

**Pr** Raw beef and raw chicken were observed to be next to each on the reach in cooler on the cook-line.    *Code: Foods shall be protected from cross contamination by: Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork and poultry during storage, preparation, holding, and display by: (a) Using separate equipment for each type, or (b) Arranging each type of food in equipment so that cross contamination of one type with another is prevented and (c) preparing each type of food at different times or in separate areas.*



**15**      **3-304.11 Food Contact with Soiled Items - Kitchen -**

**Pr** Potatoes were observed to be stored in a bin with unwashed food containers. Potatoes were voluntarily disposed of.    *Code: Food shall only contact surfaces of: equipment and utensils that are cleaned and sanitized; single-service and single-use articles; or linens, such as cloth napkins that are used to line a container for the service of foods AND are replaced each time the container is refilled for a new consumer.*



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## Inspection Report (Continued)

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### 15 **3-302.11 (A)(2) Raw Animal Foods Separated from each other - Kitchen -**

**Pr** Raw chicken was observed to be stored on top of garlic in the reach in cooler. Improper food storage was observed throughout the establishment. *Code: Foods shall be protected from cross contamination by: Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork and poultry during storage, preparation, holding, and display by: (a) Using separate equipment for each type, or (b) Arranging each type of food in equipment so that cross contamination of one type with another is prevented and (c) preparing each type of food at different times or in separate areas.*



### 15 **3-302.11 (A)(2) Raw Animal Foods Separated from each other - Kitchen -**

**Pr** Raw pork was stored on top of frozen dumplings in the reach in freezer. Both foods were out of their original packaging. *Code: Foods shall be protected from cross contamination by: Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork and poultry during storage, preparation, holding, and display by: (a) Using separate equipment for each type, or (b) Arranging each type of food in equipment so that cross contamination of one type with another is prevented and (c) preparing each type of food at different times or in separate areas.*





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## Inspection Report (Continued)

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### 15 **3-302.11 (A)(1) Raw Animal Foods Separated from RTE - Kitchen -**

**Pr** Raw beef was observed to be stored above RTE foods in one of the reach-in freezers. *Code: Food shall be protected from cross-contamination by: (1) Separating raw animal foods during storage preparation, holding and display from: (a) Raw RTE food including other raw animal food such as fish for sushi or molluscan shellfish or other raw RTE food such as fruits and vegetables, and (b) cooked RTE food.*



### 16 **4-601.11 (A) Equip, Food-Contact Surfaces - Kitchen -**

**Pf** Knife was observed dirty and stored in between the flip top coolers on the cookline. Knives shall not be stored in between equipment. Discontinue this practice. *Code: Equipment food-contact surfaces and utensils shall be clean to sight and touch.*



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## Inspection Report (Continued)

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

**Pf** A can opener was observed to be covered in food debris. Code: *Equipment food-contact surfaces and utensils shall be clean to sight and touch.*



### 16 4-501.114 (A)-(C) Chem.San. Temp./pH/Concentr./Hard. - Kitchen -

**Pr** The dish washer chlorine sanitizer level was around 0-10ppm. The sanitizer bottle was almost completely empty. Discontinue using this machine until it is stocked with soap, the sanitizer is at the proper ppm, and the final rinse is at the correct temperature. Code: *A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under paragraph 4-703.11(C) shall meet the criteria specified under section 7--204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: A chlorine solution shall have a temperature of 55°F-120°F, depending on water hardness, and concentration range of 25ppm to 100ppm. An iodine solution shall have a minimum temperature of 68°F with a concentration range of 12.5ppm to 25ppm. A quaternary ammonium compound solution shall have a minimum temperature of 75°F, have a concentration as specified under section 7-204.11 and as indicated by the manufacturer's use directions included in the labeling, and be used only in water with 500 MG/L hardness or less or in water having a hardness no greater than specified by the EPA--registered label use instructions.*

## Time / Temperature Control for Safety

Framingham Public Health Department: 508-532-5470

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### Cold Holding Temperature

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

**Pr** Observed multiple items including broccoli, lettuce and carrots being held at room temperature. Ensure TCS foods are held below 41°F or above 135°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.*

### Food Temperature Control

#### Approved thawing methods used

#### 35 **3-501.13 (A)-(D) Thawing - Kitchen -**

**C** Observed shrimp being defrosted in a bowl of water. See code violation below for how to defrost foods. *Code: Except as specified in paragraph (D) of this section, TCS food shall be thawed: (A) Under refrigeration that maintains the food temperature at 41°F or less; or (B) Completely submerged under running water: (1) At a water temperature of 70°F or below, (2) With sufficient water velocity to agitate and float off loose particles in an overflow, and (3) For a period of time that does not allow thawed portions of RTE food to rise above 41°F or (4) For a period of time that does not allow thawed portions of a raw animal food requiring cooking as specified under paragraphs 3-401.11(A) or (B) to be above 41°F for more than 4 hours including: (a) The time the food is exposed to the running water and the time needed for preparation for cooking, or (b) The time it takes under refrigeration to lower the food temperature 41°F; (C) As part of a cooking process if the food that is frozen is: (1) Cooked as specified under paragraphs 3-401.11(A) or (B) or section 3-401.12, or (2) Thawed*



### Food Identification



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## Inspection Report (Continued)

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### Food properly labeled; original container

#### 37 3-302.12 Food Storage Containers Identified/Common Name - Kitchen -

- C** Squeeze bottles of unknown sauces were observed unlabeled by the cook-line. *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.*

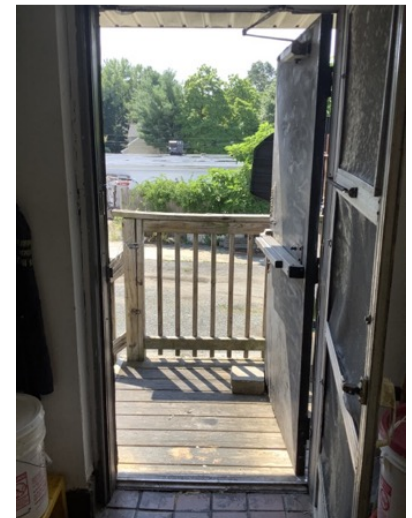


## Prevention of Food Contamination

### Insect, rodents & animals not present

#### 38 6-202.15 (D) Outer Openings. Protected - Kitchen -

- C** Door in the back of kitchen was observed to be left open. If door is open screen door is required to be in use. *Code: If the windows or doors of a food establishment, or of a larger structure within which a food establishment is located, are kept open for ventilation or other purposes or a temporary food establishment is not provided with windows and doors as specified under paragraph (A) of this section, the openings shall be protected against the entry of insects and rodents by: (1) 16 mesh to 25.4 mm (16 mesh to 1 inch) screens; (2) Properly designed and installed air curtains to control flying insects; or (3) Other effective means.*



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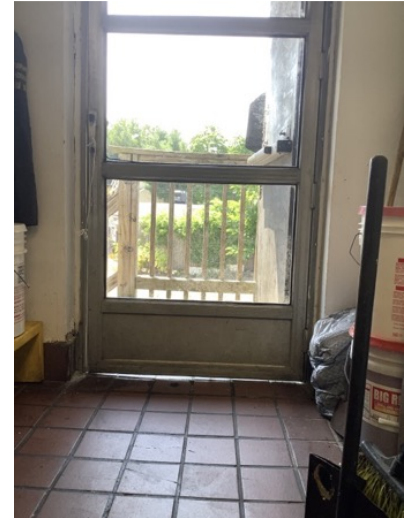
Inspector  
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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 38 6-202.15 (A) Outer Openings, Protected - Kitchen -

- C** The screen door located in the back of the kitchen was observed to have a gap. This is a potential entryway for pest. *Code: Outer openings of a food establishment shall be protected against the entry of insects and rodents by: filling or closing holes and other gaps along floors, walls, and ceilings; closed, tight-fitting windows; and solid, self-closing, tight fitting doors.*



### 39 3-305.11 Food Storage - Kitchen -

- C** Nesting of packaged food and containers of open food containers was observed on the fliptop in the kitchen. *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.*



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## Inspection Report (Continued)

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### 39 3-305.12 Food Storage Prohibited Areas - Kitchen -

- C** Observed food stored below sewer lines that were not completely shielded. Ensure to move food to another spot. *Code: Food may not be stored: in locker rooms; in toilet rooms; in dressing rooms; in garbage rooms; in mechanical rooms; under sewer lines that are not shielded to intercept potential drips; under leaking water lines, including water leaking automatic fire sprinkler heads, or under lines on which water has condensed; under open stairwells; or under other sources of contamination.*



### 39 3-305.11 Food Storage - Kitchen -

- C** Water from a container of vegetables in the main line fridge was observed to be leaking on the bottom onto other foods. *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.*



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### 39 3-305.11 Food Storage - Basement -

- C** Observed a container of fish and other food containers stored on the floor in the walk-in cooler. *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.*



### 39 3-307.11 Miscellaneous Sources - Basement -

- C** Observed a chef coat covering a box of broccoli in the walk-in cooler. *Code: Food shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 - 3-306.*





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### 41      3-304.14 (A)-(E) Wiping Cloths, Use Limitation - Kitchen -

- C** Wet wiping cloth observed being stored on a counter in the cookline. *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 - Kitchen -

- C** Observed tongs stored on dirty and rusty pipes under the cookline. The PIC said these are used for cleaning. Regardless, dirty equipment shall not be used to clean other equipment. *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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### 44 4-903.11 (A)(B)(D) Equip./Uten./Lin./Sing.-Ser/Use Art - Kitchen -

- C** Bowls that had just been cleaned were observed stacked on top of each other. Water was dripping down onto equipment below it. Dishes are not properly being air dried. Additional drying equipment may be needed. *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 - Kitchen -

- C** Take away containers were observed to be stored face up underneath drying pots and pans with water dripping into them. *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.*



## Utensils, Equipment and Vending

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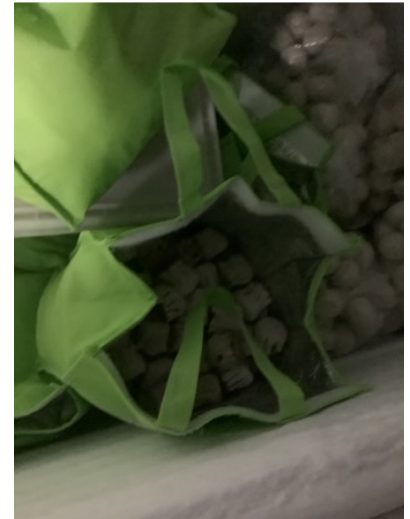
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### All contact surfaces cleanable, properly designed, constructed & used

- 47**      **4-501.11 Good Repair and Proper Adjustment - Kitchen -**
- C**      The pressure gauge on the dishwasher was observed in disrepair. The needle was stuck around 20 psi and did not move.    *Code: Equipment shall be maintained in a state of repair and condition that meets FDA requirements. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturers specifications. Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.*

- 47**      **4-101.11 (A) Characteristics - Kitchen -**
- Pr**      Frozen dumplings were observed to be stored in non-food grade bags. Ensure approved containers or bags are used.    *Code: Materials that are used in the construction of utensils and food contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to FOOD and under normal use conditions shall be safe.*



# FOOD SAFETY INSPECTION REPORT

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U Dumpling House  
266 Worcester Rd.  
Framingham, MA 01702

Inspection Number  
AB992

Date  
8/5/24

Time In/Out  
11:39 AM  
10:20 AM

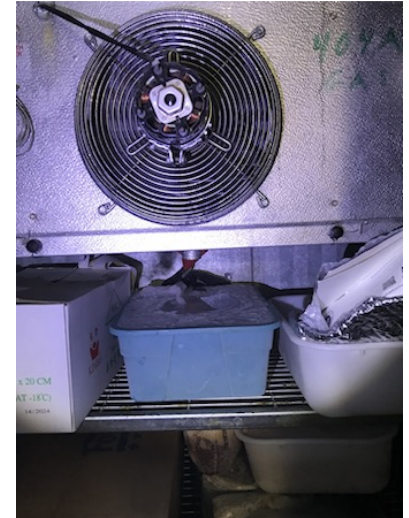
Inspector  
C.Rivera

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 47 4-501.11 Good Repair and Proper Adjustment - Basement -

- C** Observed water dripping from the fan unit inside the walk-in freezer. The water was dripping into a full bucket. Code: *Equipment shall be maintained in a state of repair and condition that meets FDA requirements. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturers specifications. Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.*



### 48 4-501.14 Equipment Cleaning Frequency - Kitchen -

- Pf** Prep sink was observed to be covered in food debris. The prep sink is not being cleaned before and after uses as they starting defrosting food in here without cleaning the sink. Code: *A ware washing machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing equipment, utensils, or raw foods, or laundering wiping cloths; and drainboards or other equipment used to substitute for drainboards shall be cleaned before use, throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function; and if used, at least every 24 hours.*



### 48 4-501.17 Warewashing. Cleaning Agents - Kitchen -

- Pf** Observed no soap available to be used with the dishwasher. As such, the dishwasher may not be used until it is properly supplied and working. Code: *When used for ware washing, the wash compartment of a sink, mechanical warewasher, or wash receptacle of alternative manual ware washing equipment, shall contain a wash solution of soap, detergent, acid cleaner, alkaline cleaner, degreaser, abrasive cleaner, or other cleaning agent according to the cleaning agent manufacturer's label instructions.*

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## Inspection Report (Continued)

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### 49 4-602.13 Nonfood -Contact Surfaces - Kitchen -

- C The bottom of the freezer where the dumplings were stored had debris on the bottom. Ensure equipment is cleaned more frequently. *Code: Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.*

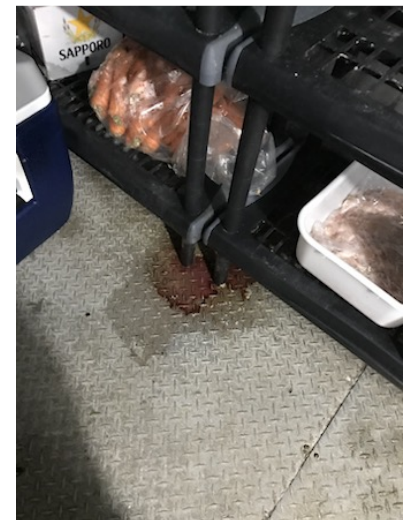


## Physical Facilities

### Physical Facilities installed, maintained & cleaned

### 55 6-501.12 Cleaning. Frequency/Restrictions - Basement -

- C Observed blood leaked from a food package on the walk-in cooler floor. *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

Framingham Public Health Department: 508-532-5470

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### Violations Related to Good Retail Practices

**60 MA 590.011 (A) Anti-Choking Procedures - Establishment -**

- C** Chokesave certificate was observed expired during time of inspection. Ensure this is renewed asap.  
*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.*

## Compliance and Enforcement

### PERMIT TO OPERATE

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

- C** The establishment food permit and food certifications were not posted in public view or available. *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.*

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

- C** At the time of inspection, there was no sign or placard indicating that a copy of the last report was 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		Lettuce		70 °F
Establishment	Flip Top	Chicken wings		°F
Establishment	Flip Top	Fried pork		57 °F



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Establishment	Flip Top	Raw beef		39 °F
Establishment	Flip Top	Broccoli		64 °F
Establishment	Flip Top	Beef skewer		41 °F
Kitchen		Peas		67 °F
Bar	Reach-In Cooler	Lemons	Cooling	60 °F
Kitchen		Mixed veggies		44 °F
Establishment		Seaweed soup		115 °F
Establishment	Flip Top	Carrots		42 °F
Kitchen		Chili pasta		92 °F
Establishment		Garlic		90 °F
Kitchen	Low Boy	Crab meat		43 °F
Kitchen	Low Boy	Scallops		45 °F
Establishment	Flip Top	Raw chicken		40 °F
Establishment		Rice		168 °F
Establishment	Low Boy	Chicken		41 °F
Establishment	Flip Top	Red onions		42 °F
Establishment	Flip Top	Raw chicken		40 °F
Establishment	Reach-In Cooler	Seaweed		40 °F
Establishment	Flip Top	41.5		°F
Establishment	Flip Top	Chicken		40 °F
Kitchen	Reach-In Cooler	Celery		45 °F
Kitchen	Reach-In Cooler	Spinach		45 °F
Establishment		Cauliflower		68.2 °F

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

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## Notes

Inspection was performed by Inspector Rivera, Intern Peyton Gardner and Environmental Health Manager Michael Mendez.