

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

FOOD SAFETY INSPECTION REPORT

Date Time In/Out Inspection Number Inspection Type Client Type Inspector Vingoute Restaurant 129FC 9/12/24 3:29 PM **B**.Yates Pre-Opening Residential 495 Worcester Road 3:44 PM Framingham, MA 01701 Permit Number Variance Core Repeat Risk Priority Pf BOH240183 2 Violation Summary: 0 1 0

Summary of Violations

Priority Priority f Core Total 0 0 1 1

> 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

R-9

Geralda Louis-Isma - Expires Certificate #:

Framingham Public Health Department: 508-532-5470

| Inspection Report (continued) Preventing Contamination | by Llende | | Repeat V | olations Highlighted in Yell | ow |
|---|----------------------------|------------------------|--|------------------------------|----|
| Vingoute Restaurant 495 Worcester Road Framingham, MA 01701 | Inspection Number 129FC | <u>Date</u> 9/12/24 | T <u>ime In/Ou</u> t 3:29 PM 3:44 PM | Inspector B.Yates | |

Page Number

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Adequate handwashing sinks properly supplied and accessible

10 6-301.14 Handwashing- Signage - Kitchen -

C No hand washing only sign at hand sink. PIC showed that the sign is being delivered today. *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.*

| DO | |
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| n-9 | |

FOOD SAFETY INSPECTION REPORT

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| Vingoute Restaurant | Inspection Number | Date | Time In/Out | Inspector | |
|----------------------|-------------------|---------|-------------|-----------|--|
| 495 Worcester Road | 129FC | 9/12/24 | 3:29 PM | B.Yates | |
| Framingham, MA 01701 | 1291 0 | 5/12/24 | 3:44 PM | Diraco | |
| | | | | | |

Inspection Report (continued)

Repeat Violations Highlighted in Yellow

Temperatures

| Area | Equipment | Product | Notes | Temps |
|----------------|-----------------|---------|-------|-------|
| Front of House | Drink cooler | Ambient | | 38 °F |
| Kitchen | Chest freezer | Ambient | | 1°F |
| Kitchen | Reach-In Cooler | Ambient | | 41 °F |
| Kitchen | Reach-In Cooler | Ambient | | 29°F |

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

Notes

Pre-opening inspection conducted. All equipment working properly, sanitizer, test strips, thermometer on site. Permit will be issued.

Framingham Public Health Department: 508-532-5470

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Inspection Report (continued)

Repeat Violations Highlighted in Yellow