



# FOOD ESTABLISHMENT INSPECTION REPORT

Vingoute Restaurant  
495 Worcester Road  
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> |
| 7235F                    | 10/17/24    | 11:13 AM<br>3:07 PM | Routine                | Residential        | B.Yates          |
| <u>Permit Number</u>     | <u>Risk</u> | <u>Variance</u>     | <u>Estab.Type</u>      |                    |                  |
| BOH240183                | 2           |                     | Residential            |                    |                  |

## 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 type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input checked="" 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"/>            |
| <b>Employee Health</b>  |                                     |                                     |                                     |                                     |                          | <b>Time/Temperature Control for Safety</b>  |                                     |                                     |                                     |                          |                                     |
| 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"/> | 17. Proper disposition of returned, previously served, reconditioned & unsafe foods | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input 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"/> | 18. Proper cooking time & temperatures  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input 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"/> | 19. Proper reheating procedures for hot holding                                     | 1                                   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            |
| <b>Good Hygienic Practices</b>  |                                     |                                     |                                     |                                     |                          | <b>Consumer Advisory</b>  |                                     |                                     |                                     |                          |                                     |
| 6. Proper eating, tasting, drinking, or tobacco use   | <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"/>            |
| 7. No discharge from eyes, nose, and mouth  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | 21. Proper hot holding temperatures   | 1                                   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            |
| <b>Preventing Contamination by Hands</b>  |                                     |                                     |                                     |                                     |                          | <b>Highly Susceptible Populations</b>   |                                     |                                     |                                     |                          |                                     |
| 8. Hands clean & properly washed  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | 22. Proper cold holding temperatures  | 1                                   | <input checked="" type="checkbox"/> | <input 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"/> | 23. Proper date marking and disposition   | 1                                   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            |
| 10. Adequate handwashing sinks supplied and accessible  | <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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            |
| <b>Approved Source</b>  |                                     |                                     |                                     |                                     |                          | <b>Food/Color Additives and Toxic Substances</b>                                    |                                     |                                     |                                     |                          |                                     |
| 11. Food obtained from approved source  | <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 checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            |
| 12. Food received at proper temperature   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <b>Conformance with Approved Procedures</b>   |                                     |                                     |                                     |                          |                                     |
| 13. Food in good condition, safe & unadulterated  | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | 26. Pasteurized foods used; prohibited foods not offered                            |                                     | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            |
| 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 type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            |
| <b>Repeat Violations Highlighted in Yellow</b>  |                                     |                                     |                                     |                                     |                          | 28. Toxic substances properly identified, stored & used                             | 1                                   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            |
| <b>Good Retail Practices</b>  |                                     |                                     |                                     |                                     |                          | <b>Physical Facilities</b>  |                                     |                                     |                                     |                          |                                     |
| <b>Safe Food and Water</b>  |                                     |                                     |                                     |                                     |                          | <b>Proper Use of Utensils</b>   |                                     |                                     |                                     |                          |                                     |
| 30. Pasteurized eggs used where required  | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | 43. In-use utensils: properly stored  | <input 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 type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            |
| 32. Variance obtained for specialized processing methods  | <input type="checkbox"/>            | <input checked="" 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"/>            |
| <b>Food Temperature Control</b>   |                                     |                                     |                                     |                                     |                          | <b>Utensils, Equipment and Vending</b>  |                                     |                                     |                                     |                          |                                     |
| 33. Proper cooling methods used; adequate equip. for temp. control                              | 1                                   | <input checked="" 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"/> | 47. All contact surfaces cleanable, properly designed, constructed, & used          | 1                                   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            |
| 35. Approved thawing methods used   | <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"/>            |
| 36. Thermometers provided & accurate  | <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"/>            |
| <b>Food Identification</b>  |                                     |                                     |                                     |                                     |                          | <b>Physical Facilities</b>  |                                     |                                     |                                     |                          |                                     |
| 37. Food properly labeled; original container   | 1                                   | <input checked="" 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"/>            |
| <b>Prevention of Food Contamination</b>   |                                     |                                     |                                     |                                     |                          | <b>Physical Facilities</b>  |                                     |                                     |                                     |                          |                                     |
| 38. Insects, rodents & animals not present  | <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"/>            |
| 39. Contamination prevented in prep, storage & display  | 1                                   | <input checked="" 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"/>            |
| 40. Personal cleanliness  | <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"/>            |
| 41. Wiping cloths; properly used & stored   | 1                                   | <input checked="" 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"/>            |
| 42. Washing fruits & vegetables   | <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 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 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. Yates

Geralda Louis-Isma - Expires  
Certificate #:

|                 |           |             |                    |               |                    |
|-----------------|-----------|-------------|--------------------|---------------|--------------------|
| <u>Priority</u> | <u>Pf</u> | <u>Core</u> | <u>Risk Factor</u> | <u>Repeat</u> | <u>Risk Factor</u> |
| 5               | 2         | 4           | 6                  | 0             |                    |

Follow Up Required:  Y Follow Up Date: 11/15/2024

# FOOD SAFETY INSPECTION REPORT

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Inspection Number  
7235F

Date  
10/17/24

Time In/Out  
11:13 AM  
3:07 PM

Inspector  
B.Yates

## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Protection From Contamination

#### Food Separated and protected

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

**COS**

**Pr**

Some raw fish observed stored above cooked food in 1 door reach in cooler. COS- PIC rearranged food items. 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.

In accordance with Section 8-405.11 this violation must be corrected within 72 hours

### Time / Temperature Control for Safety

#### Reheating for hot holding

**19** **3-403.11 (A)(D) Reheating for Hot Holding - Kitchen -**

**Pr**

The temperature of the White rice in the Steam Table was 66 degrees. Staff was using steam table to warm food up. Always reheat food on stove then use steam table to maintain hot temperature. Code: (A) Except as specified under paragraphs (B) and (C) and in paragraph (E) of this section, a TCS food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165°F for 15 seconds. (D) Reheating for hot holding as specified under paragraphs (A)-(C) of this section shall be done rapidly and the time the food is between 41°F and the temperatures specified under paragraphs (A)-(C) of this section may not exceed 2 hours.

In accordance with Section 8-405.11 this violation must be corrected within 72 hours

**21** **3-501.16 (A)(1) Proper Hot Holding Temps. - Kitchen -**

**Pr**

The temperature of the Seasoned rice in the Steam Table was 85 degrees. 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 135°F or above, except that roasts cooked to a temperature and for a time specified in paragraph 3-401.11(B) or reheated as specified in paragraph 3-403.11(E) may be held at a temperature of 130°F or above.

In accordance with Section 8-405.11 this violation must be corrected within 72 hours

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

**Pr**

The temperature of the Chicken cooked in the Reach-In Cooler was 48 degrees. 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.

In accordance with Section 8-405.11 this violation must be corrected within 72 hours

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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

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

**Pf** No date marking observed on prepared foods. *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.*

In accordance with Section 8-405.11 this violation must be corrected within 10 days

## Food/Color Additives and Toxic Substances

### Toxic substances properly identified, stored & used

### 28 7-202.12 (A) Conditions of Use - Kitchen -

**Pr** Using disinfectant as sanitizer for food contact surfaces. Only use sanitizer for any item or surface that touches food. *Code: Poisonous or toxic materials shall be used according to: law, manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a food establishment.*

In accordance with Section 8-405.11 this violation must be corrected within 72 hours

## Food Temperature Control

### Proper cooling methods used; adequate equipment for temp. control

### 33 3-501.15 (B) Cooling methods - Kitchen -

**Pf** PIC stated staff staff cools cooked food by setting out for 10 minutes putting in plastic container, covering and putting in reach in cooler. Cooling should be done in metal containers, uncovered. Ice wands or an ice bath can be used, as well as cooling in your freezer. *Code: When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be: arranged in the equipment to provide maximum heat transfer through the container walls; and loosely covered, or uncovered if protected from overhead contamination during the cooling period to facilitate heat transfer from the surface of the food.*

In accordance with Section 8-405.11 this violation must be corrected within 10 days

## Food Identification

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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Food properly labeled; original container

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

- C Containers containing flour, spices, etc observed without a label. Label with common name of product. *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.*



In accordance with Section 8-405.11 this violation must be corrected within 90 days

### Prevention of Food Contamination

#### Cont. prevented during food prep., storage & display

#### 39 3-307.11 Miscellaneous Sources - Kitchen -

- C Phone observed on cutting board in kitchen. *Code: Food shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 - 3-306.*



In accordance with Section 8-405.11 this violation must be corrected within 90 days

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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### 41 4-101.16 Sponges - Kitchen -

- C** Using sponges to clean, will use brushes or scoring pads to clean. *Code: Sponges may not be used in contact with cleaned and sanitized or in-use food contact surfaces.*

In accordance with Section 8-405.11 this violation must be corrected within 90 days

## Utensils, Equipment and Vending

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

### 47 4-101.11 (B)-(E) Characteristics - Kitchen -

- C** Dough observed being stored in plastic grocery type bags. Please use food grade bags. *Code: Materials that are used in the construction of utensils and food-contact surfaces of equipment under normal use conditions shall be: durable, corrosion-resistant, and nonabsorbent; sufficient in weight and thickness to withstand repeated warewashing; finished to have a smooth, easily cleanable surface; and resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.*



In accordance with Section 8-405.11 this violation must be corrected within 90 days

## Notes

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## Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

### Notes

**88 Notes - Kitchen -**

**N** Inspector observed a trash barrel with a top that can only be opened if you touch the top of the barrel. Recommend keeping top off or using another barrel that allows you to keep your hands clean. - General Notes.



## Temperatures

| Area    | Equipment       | Product        | Notes | Temps  |
|---------|-----------------|----------------|-------|--------|
| Kitchen | Reach-In Cooler | Chicken cooked |       | 48 °F  |
| Kitchen | Steam Table     | White rice     |       | 66 °F  |
| Kitchen | Steam Table     | Beans          |       | 189 °F |
| Kitchen | Steam Table     | Seasoned rice  |       | 85 °F  |
| Kitchen | Reach-In Cooler | Chicken cooked |       | 41 °F  |

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

## Notes

First routine inspection since opening from 11:13am-12:15pm.  
Provided education on reheating, cooling, and food storage.



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