



QUABBIN HEALTH DISTRICT

Serving the Communities of: Belchertown, Ware and Pelham
 Suite D, 126 Main Street Ware, MA 01082
 Phone: (413) 967-9615 Fax: (413) 967-9646



Food Establishment Inspection Report

Insp Date: 1/25/2023
Business: Asian Garden
 124 West St.

Business ID: Q3000010

Inspection: Q3000055
Permit #:
Phone: 413-544-9012
Inspector: 02 Sainath Palani
Reason: 01. Routine
Next Inspection on or near: 2/4/2023

Ware, MA 01082

Results: Follow-up 10 days

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
01/25/23	02:20 PM	04:27 PM	2:07	0:00	2:07	0	
Total:			2:07	0:00	2:07	0	

Inspection Summary

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).

PIC Name Quang Huynh Risk Category High

Certified Food Protection Manager Quang Huynh CFPM Exp Date 10/26/2025

Certified Allergy Trained Name Quang Huynh Allergy Exp Date 11/07/2023

Certified ChokeSaver Name Ling Chen ChokeSaver Exp Date 09/13/23

Permit Posted In Out

Inspection Report Available In Out

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Compliance status: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable

Marked in appropriate box for COS and/or R. COS = corrected on-site during inspection R = repeat violation

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illnesses or injury.

Supervision

	IN	OUT	N/O	N/A	COS	REPEAT
1. Person-in-charge present, demonstrates knowledge, and performs duties	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. Certified Food Protection Manager	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Sainath Palani

Inspector

Ling Chen

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Food Establishment Inspection Report

Employee Health	IN	OUT	N/O	N/A	COS	REPEAT
3. Management, food employee and conditional employee; knowledge, responsibilities and reporting	☒	i	i	i
4. Proper Use of Restriction & Exclusion	☒	i	i	i
5. Procedures for responding to vomiting and diarrheal events	☒	i	i	i
Good Hygienic Practices	IN	OUT	N/O	N/A	COS	REPEAT
6. Proper eating, tasting, drinking, or tobacco use	☒	i	i	i
7. No discharge from eyes, nose, and mouth	☒	i	i	i
Preventing Contamination by Hands	IN	OUT	N/O	N/A	COS	REPEAT
8. Hands clean & properly washed	i	☒	i	i	..	p
9. No bare hand contact with RTE food	☒	i	i	i
10. Adequate handwashing sinks properly supplied and accessible	☒	i	i	i
Approved Sources	IN	OUT	N/O	N/A	COS	REPEAT
11. Food obtained from approved source	☒	i	i	i
12. Food received at proper temperature	i	i	☒	i
13. Food in good condition, honestly presented, safe, & unadulterated	☒	i	i	i
14. Required records available: shellstock tags, parasite destruction	i	i	i	☒
Protection from Contamination	IN	OUT	N/O	N/A	COS	REPEAT
15. Food separated and protected	i	☒	i	i	..	p
16. Food-contact surfaces: cleaned & sanitized	i	☒	i	i
17. Proper disposition of returned, previously served reconditions, & unsafe food	☒	i	i	i
Time/Temperature Control for Safety	IN	OUT	N/O	N/A	COS	REPEAT
18. Proper cooking time & temperatures	☒	i	i	i
19. Proper reheating procedures for hot holding	☒	i	i	i
20. Proper cooling time and temperature	i	i	☒	i
21. Proper hot holding temperatures	☒	i	i	i
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
22. Proper cold holding temperatures	i	☒	i	i	..	p
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
23. Proper date marking and disposition	i	i	☒	i
24. Time as a Public Health Control	i	i	i	☒
Consumer Advisory	IN	OUT	N/O	N/A	COS	REPEAT
25. Consumer advisory provided for raw / undercooked foods	i	i	i	☒
Highly Susceptible Populations (HSP)	IN	OUT	N/O	N/A	COS	REPEAT
26. Pasteurized foods used; prohibited foods not offered	i	i	i	☒



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Food Establishment Inspection Report

Food/Color Additives and Toxic Substances	IN	OUT	N/O	N/A	COS	REPEAT
27. Food additives: approved and properly used	i	i	i	⊠
28. Toxic substances identified, stored, and used	⊠	i	i	i
Conformance with Approved Procedures	IN	OUT	N/O	N/A	COS	REPEAT
29. Compliance with variance / specialized process / HACCP Plan	i	i	i	⊠

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

IN = In compliance OUT = not in compliance COS - corrected on -site during inspection REPEAT = repeat violation

Safe Food and Water	IN	OUT	N/O	N/A	COS	REPEAT
30. Pasteurized eggs used where required	i	i	i	⊠
31. Water & ice from approved source	i	i	i	i
32. Variance obtained for specialized processing methods	i	i	i	⊠

Food Temperature Control	IN	OUT	N/O	N/A	COS	REPEAT
33. Proper cooling methods used; adequate equipment for temperature control	i	i	i	i
34. Plant food properly cooked for hot holding	i	i	i	i
35. Approved thawing methods used	i	i	i	i
36. Thermometers provided and accurate	i	i	i	i

Food Identification	IN	OUT	N/O	N/A	COS	REPEAT
37. Food properly labeled; original container	i	i	i	i

Prevention of Food Contamination	IN	OUT	N/O	N/A	COS	REPEAT
38. Insects, rodents, & animals not present	i	i	i	i
39. Contamination prevented during food preparation, storage and display	i	⊠	i	i	⊐	..
40. Personal cleanliness	i	i	i	i
41. Wiping cloths; properly used and stored	i	⊠	i	i	⊐	..
42. Washing fruits & vegetables	i	i	i	i

Proper Use of Utensils	IN	OUT	N/O	N/A	COS	REPEAT
43. In-use utensils properly stored	i	i	i	i
44. Utensils, equipment & linens: properly stored, dried, & handled	i	⊠	i	i	⊐	..
45. Single-use/ single service articles: properly stored and used	i	i	i	i
46. Gloves used properly	i	i	i	i

Utensils, Equipment and Vending	IN	OUT	N/O	N/A	OS	REPEAT
47. Food & non-food contact surfaces cleanable, properly designed, constructed & used	i	⊠	i	i
48. Warewashing facilities: installed, maintained, & used; test strips	i	i	i	i



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Food Establishment Inspection Report

Utensils, Equipment and Vending	IN	OUT	N/O	N/A	OS	REPEAT
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49. Non-food contact surfaces clean	i	x	i	i
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Physical Facilities	IN	OUT	N/O	N/A	COS	REPEAT
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50. Hot & cold water available; adequate pressure	i	i	i	i
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51. Plumbing installed; proper backflow devices	i	i	i	i
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52. Sewage and waste water properly disposed	i	i	i	i
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53. Toilet features: properly constructed, supplied, & cleaned	i	x	i	i
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54. Garbage & refuse properly disposed; facilities maintained	i	i	i	i
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55. Physical facilities installed, maintained, & clean	i	x	i	i
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This item has Notes. See Footnote 3 at end of questionnaire.

56. Adequate ventilation & lighting; designated areas used	i	i	i	i
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MASSACHUSETTS ONLY REGULATIONS

Rules and Regulations adopted for use in Massachusetts only.

Additional Requirements listed in 105 CMR 590.011	IN	OUT	N/O	N/A	COS	REPEAT
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M1. Anti-choking procedures in food service establishment	x	i	i	i
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M2. Food allergy awareness	x	i	i	i
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Review of Retail Operations listed in 105 CMR 590.010	IN	OUT	N/O	N/A	COS	REPEAT
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M3. Caterer	i	i	i	i
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M4. Mobile Food Operation	i	i	i	i
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M5. Temporary Food Establishment	i	i	i	i
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M6. Public Market; Farmers Market	i	i	i	i
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M7. Residential Kitchen; Bed-and-Breakfast Operation	i	i	i	i
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M8. Residential Kitchen: Cottage Food Operation	i	i	i	i
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M9. School Kitchen; USDA Nutrition Program	i	i	i	i
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M10. Leased Commercial Kitchen	i	i	i	i
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M11. Innovative Operation	i	i	i	i
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Local Requirements	IN	OUT	N/O	N/A	COS	REPEAT
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L1. Local law or regulation	i	i	i	i
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L2. Other	i	i	i	i
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Discussion with Person-in-Charge


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Food Establishment Inspection Report
Fail Notes Summary

Code	Text
8. Hands clean & properly washed	
2-301.15	Priority Foundation; Employee was observed mopping kitchen with bare hands and then rinsing hands in 3-bay sink and then plating food with bare hands and handling wrong end of serving utensils; had discussion with PIC
15. Food separated and protected	
3-302.11(A)(1)(A)(2)	Priority; In walk-in fridge, one covered container of raw chicken was stored above one covered container of marinated raw pork (COS)
3-302.11(A)(3-8)(B)	Core; Some food items were left uncovered out in the kitchen and in bane marie, upright and walk-in fridge (ex: sliced carrots, egg rolls, chicken, etc.)\\ there were containers or bowls with food items in the bane marie that were stored directly on top of other food; had a discussion (COS)
16. Food-contact surfaces: cleaned & sanitized	
4-601.11(A)	Priority Foundation; Inside of ice machine had some black residue near the water reservoir
4-501.112	Priority Foundation; Hot water was not getting to 180F\\ machine was only getting to 170F and dish plate that was run through was only getting to 155F\\ use 3-bay sink or spray bottle with food grade sanitizer to sanitize dishes until machine gets surface
21. Proper hot holding temperatures	
This item has Notes. See Footnote 1 at end of questionnaire.	
22. Proper cold holding temperatures	
This item has Notes. See Footnote 2 at end of questionnaire.	
3-501.16(A)(2) and (B)	Priority; Several items were left out to be used during service: 45-70F; had discussion about items left out too long should be put back into a fridge and smaller portions should be taken out such as eggs, cooked rice, bean sprouts
39. Contamination prevented during food preparation, storage and display	
3-307.11	Core; there was a bowl of fried rice stored beneath handwash sink on top of bucket on floor uncovered to cool and was in splash zone of handwash sink (COS)
41. Wiping cloths; properly used and stored	
3-304.14	Core; Wiping clothes were stored in buckets of sanitizer that were too strong and wipes were used to wipe down counter after prep of raw marinated meat (COS)
44. Utensils, equipment & linens: properly stored, dried, & handled	
4-903.11(A),(B),(D)	Core; Knife in bar area was stored in between sink and cabinet (COS)\\ some serving and eating utensils were stored facing the wrong way; they should be stored so handles are picked up when handling (COS)
47. Food & non-food contact surfaces cleanable, properly designed, constructed & used	
4-202.11	Priority Foundation; Some plastic single use tofu containers are again being reused to stored food, discontinue this practice\\
4-501.11	Core; walk in fridge flooring was in disrepair\\ coffin fridge next to dishwasher was still in disrepair\\ racks in walkin fridge were rusted
49. Non-food contact surfaces clean	



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Code	Text
4-601.11(B),(C)	Core; much of the equipment in the kitchen ie. inside/outside of refrigerators, racks throughout In kitchen and walk-in fridge, fryer, many non-food contact surfaces has evidence of grease buildup\\ there was an accumulation of dust on vent fans in walkin fridge\\increase frequency of cleaning throughout kitchen
53. Toilet features: properly constructed, supplied, & cleaned	
6-202.14	Core; Bathroom door in kitchen was left open\\ please add a self closing mechanism to door if employees cannot remember to close door after use
55. Physical facilities installed, maintained, & clean	
<small>This item has Notes. See Footnote 3 at end of questionnaire.</small>	
6-501.12	Core; There was some water build up in back of walk in fridge and in front of dishwasher
6-501.11	Core; Some of the Floor tiles in kitchen were in disrepair



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Food Establishment Inspection Report

Footnote 1

Notes:

Pork: 156.1F on steam table\\ fried foods under heat lamp: 149-152 F

Footnote 2

Notes:

Bane Marie: chicken: 41F\\ chicken in upright fridge: 43F\\ bar fridge: 41F\\ Walkin fridge: 37F\\

Footnote 3

Notes:

PIC/owner is cleaning grease trap himself\\ recommend keep log of this



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