



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: 2/1/2023
Business: Crystal Springs
166 West St.

Business ID: Q3000024

Inspection: Q3000056
Permit #:
Phone: 413-768-7221
Inspector: 02 Sainath Palani
Reason: 01. Routine
Next Inspection on or near: 6/1/2023

Ware, MA 01082

Results: Next Routine 120

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
02/01/23	08:20 AM	09:41 AM	1:21	0:00	1:21	0	
Total:			1:21	0:00	1:21	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 Samantha Steward

Risk Category Medium

Certified Food Protection Manager Yasser Fares

CFPM Exp Date 03/12/2023

Certified Allergy Trained Name Yasser Fares

Allergy Exp Date 09/14/2026

Certified ChokeSaver Name Yasser Fares

ChokeSaver Exp Date 1/23/23

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

1. Person-in-charge present, demonstrates knowledge, and performs duties

IN OUT N/O N/A COS REPEAT


2. Certified Food Protection Manager

Inspector

Acknowledged Receipt : S. Steward

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
9. No bare hand contact with RTE food	☒	i	i	i
10. Adequate handwashing sinks properly supplied and accessible	☒	i	i	i
<i>This item has Notes. See Footnote 1 at end of questionnaire.</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
<i>This item has Notes. See Footnote 2 at end of questionnaire.</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
16. Food-contact surfaces: cleaned & sanitized	☒	i	i	i
<i>This item has Notes. See Footnote 3 at end of questionnaire.</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
<i>This item has Notes. See Footnote 4 at end of questionnaire.</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 5 at end of questionnaire.</i>						
22. Proper cold holding temperatures	i	☒	i	i	p	..
<i>This item has Notes. See Footnote 6 at end of questionnaire.</i>						
23. Proper date marking and disposition	☒	i	i	i
24. Time as a Public Health Control	☒	i	i	i
<i>This item has Notes. See Footnote 7 at end of questionnaire.</i>						


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Food Establishment Inspection Report


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	☒
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	☒
34. Plant food properly cooked for hot holding	i	i	i	☒
35. Approved thawing methods used	i	i	i	☒
36. Thermometers provided and accurate	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	..	Ⓟ
39. Contamination prevented during food preparation, storage and display	i	i	i	i
40. Personal cleanliness	i	i	i	i
41. Wiping cloths; properly used and stored	i	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	i
45. Single-use/ single service articles: properly stored and used	i	i	i	i


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Food Establishment Inspection Report

Proper Use of Utensils	IN	OUT	N/O	N/A	COS	REPEAT
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
49. Non-food contact surfaces clean	i	⊠	i	i

Physical Facilities	IN	OUT	N/O	N/A	COS	REPEAT
50. Hot & cold water available; adequate pressure	i	i	i	i
51. Plumbing installed; proper backflow devices	i	i	i	i
52. Sewage and waste water properly disposed	i	i	i	i
53. Toilet features: properly constructed, supplied, & cleaned	i	⊠	i	i
<i>This item has Notes. See Footnote 8 at end of questionnaire.</i>						
54. Garbage & refuse properly disposed; facilities maintained	i	i	i	i
55. Physical facilities installed, maintained, & clean	i	⊠	i	i
56. Adequate ventilation & lighting; designated areas used	i	i	i	i

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
M1. Anti-choking procedures in food service establishment	⊠	i	i	i
M2. Food allergy awareness	⊠	i	i	i

Review of Retail Operations listed in 105 CMR 590.010	IN	OUT	N/O	N/A	COS	REPEAT
M3. Caterer	i	i	i	i
M4. Mobile Food Operation	i	i	i	i
M5. Temporary Food Establishment	i	i	i	i
M6. Public Market; Farmers Market	i	i	i	i
M7. Residential Kitchen; Bed-and-Breakfast Operation	i	i	i	i
M8. Residential Kitchen: Cottage Food Operation	i	i	i	i
M9. School Kitchen; USDA Nutrition Program	i	i	i	i
M10. Leased Commercial Kitchen	i	i	i	i
M11. Innovative Operation	i	i	i	i

Local Requirements	IN	OUT	N/O	N/A	COS	REPEAT
L1. Local law or regulation	i	i	i	i
L2. Other	i	i	i	i

Discussion with Person-in-Charge


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Food Establishment Inspection Report

Discussion with Person-in-Charge


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Food Establishment Inspection Report
Fail Notes Summary

Code	Text
10.	Adequate handwashing sinks properly supplied and accessible <small>This item has Notes. See Footnote 1 at end of questionnaire.</small>
12.	Food received at proper temperature <small>This item has Notes. See Footnote 2 at end of questionnaire.</small>
13.	Food in good condition, honestly presented, safe, & unadulterated 3-101.11 Priority; There were some of the rotting lemons in the "coke" fridge in the back
15.	Food separated and protected 3-304.11 Priority; Knife used on the sandwich station was stored in between counters (COS)
16.	Food-contact surfaces: cleaned & sanitized <small>This item has Notes. See Footnote 3 at end of questionnaire.</small>
19.	Proper reheating procedures for hot holding <small>This item has Notes. See Footnote 4 at end of questionnaire.</small>
21.	Proper hot holding temperatures <small>This item has Notes. See Footnote 5 at end of questionnaire.</small>
22.	Proper cold holding temperatures <small>This item has Notes. See Footnote 6 at end of questionnaire.</small>
3-501.16(A)(2) and (B)	Priority; Bane Marie in the kitchen was at 45F per the digital thermometer\\ sliced tomatoes: 45.2F\\ checked again after 30 minutes and temperature on digital was at 38F and temperature in unit dropped down to 41F (COS)
24.	Time as a Public Health Control <small>This item has Notes. See Footnote 7 at end of questionnaire.</small>
36.	Thermometers provided and accurate 4-204.112(A)-(D) Core; Missing mechanical thermometer to the in-line bane marie fridge in the kitchen, "True" fridge in the back and walk-in freezer in the back 4-302.12 Priority Foundation; There was no probe thermometer available at time of the inspection\\ a meatball sauce was being reheated and should be temped\\ discussed
38.	Insects, rodents, & animals not present 6-202.15 Core; Exterior rear loading door had an visible air gap along the bottom
39.	Contamination prevented during food preparation, storage and display 3-307.11 Core; Slicer appeared to still have some food residue on it and was left uncovered on table in the back\\ slicer should be washed, rinsed and sanitized before use 3-305.11 Core; Food items in the walkin freezer were on the ground
47.	Food & non-food contact surfaces cleanable, properly designed, constructed & used 4-501.11 Core; Gaskets for exterior walkin freezer were in disrepair// there was some ice build up on the interior of the freezer\\ flooring in the freezer was not easily cleanable and rusty
49.	Non-food contact surfaces clean


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Food Establishment Inspection Report

Code	Text
4-601.11(B),(C)	Core; Racks in all fridges had some food residue on them\\ racks above warewashing area were soiled\\ inside of the freezer storing bread and bagels needs to be defrosted and cleaned
53. Toilet features: properly constructed, supplied, & cleaned	
This item has Notes. See Footnote 8 at end of questionnaire.	
55. Physical facilities installed, maintained, & clean	
6-501.11	Core; Flooring under the upright silver fridge was unpainted and not, smooth and easily cleanable\\ vent hood in the kitchen is due for an inspection


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Food Establishment Inspection Report

Footnote 1

Notes:

Recommend moving trash bin that is right in front of the hand wash sink so it is more accessible

Footnote 2

Notes:

Shipment of eggs had come in at the beginning of the hour (~50F)

Footnote 3

Notes:

Dishwasher was not on at time of inspection, was functional during last inspection

Footnote 4

Notes:

Staff described reheating procedure for their meatball sauce

Footnote 5

Notes:

hashbrowns: 136.1F

Footnote 6

Notes:

mini black fridge in the kitchen: 45F\\ upright glass front "True" fridge: 41F\\ upright fridge across from dry storage area: 39F\\ back most "True" fridge: 39F

Footnote 7

Notes:

Using time as a public health control on the eggs left out\\ eggs were time labeled and get changed out every hour\\ eggs were at 61F ds

Footnote 8

Notes:

Recommend adding a wall mounted separate covered receptacle for feminine products



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