



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: 2/22/2023
Business: Dominos
 124 West St.

Business ID: Q3000017

Inspection: Q3000063
Permit #:
Phone: 413-277-6260
Inspector: 02 Sainath Palani
Reason: 01. Routine
Next Inspection on or near: 6/22/2023

Ware, MA 01082

Results: Next Routine 120

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
02/22/23	10:45 AM	11:45 AM	1:00	0:00	1:00	0	
Total:			1:00	0:00	1:00	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 Gina Novak Risk Category Medium
 Certified Food Protection Manager Steven Gagdon CFPM Exp Date 06/16/2023
 Certified Allergy Trained Name Steven Gagdon Allergy Exp Date 03/05/2025
 Certified ChokeSaver Name _____ ChokeSaver Exp Date _____

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"/>

Sai Pal
 Inspector

Gina Novak
 Acknowledged Receipt : Gina Novak

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
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
16. Food-contact surfaces: cleaned & sanitized	☒	i	i	i
<i>This item has Notes. See Footnote 1 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
20. Proper cooling time and temperature	i	i	☒	i
21. Proper hot holding temperatures	i	i	☒	i
22. Proper cold holding temperatures	☒	i	i	i
<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	☒
<i>This item has Notes. See Footnote 3 at end of questionnaire.</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

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Food Establishment Inspection Report

Highly Susceptible Populations (HSP)	IN	OUT	N/O	N/A	COS	REPEAT
26. Pasteurized foods used; prohibited foods not offered	i	i	i	x
Food/Color Additives and Toxic Substances	IN	OUT	N/O	N/A	COS	REPEAT
27. Food additives: approved and properly used	i	i	i	x
28. Toxic substances identified, stored, and used	x	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	x

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	x
31. Water & ice from approved source	i	i	i	i
32. Variance obtained for specialized processing methods	i	i	i	x

Food Temperature Control	IN	OUT	N/O	N/A	COS	REPEAT
33. Proper cooling methods used; adequate equipment for temperature control	i	i	x	i
34. Plant food properly cooked for hot holding	i	i	x	i
35. Approved thawing methods used	i	i	x	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	x	i	i
<i>This item has Notes. See Footnote 4 at end of questionnaire.</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
<i>This item has Notes. See Footnote 5 at end of questionnaire.</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	x	i	i
45. Single-use/ single service articles: properly stored and used	i	i	i	i
46. Gloves used properly	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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|---|---|---|---|---|----|----|
| 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
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|--|---|---|---|---|----|----|
| 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 | .. | .. |
| 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
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|---|---|---|---|---|----|----|
| 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
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|--|---|---|---|---|----|----|
| 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
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- | | | | | | | |
|-----------------------------|---|---|---|---|----|----|
| L1. Local law or regulation | i | i | i | i | .. | .. |
| L2. Other | i | i | i | i | .. | .. |


Discussion with Person-in-Charge


Inspector


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Food Establishment Inspection Report
Fail Notes Summary

Code	Text
[Unlabeled section starting with 'Permit Posted' within 'Inspection Summary']	
8-304.11(A)	2023 Permit was not posted
16. Food-contact surfaces: cleaned & sanitized	
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.	
24. Time as a Public Health Control	
This item has Notes. See Footnote 3 at end of questionnaire.	
38. Insects, rodents, & animals not present	
This item has Notes. See Footnote 4 at end of questionnaire.	
6-202.15	Core; Ceiling tiles behind walk in fridge and above washing machine had openings\\ back door had air gaps around the sides. behind this back door is an unfinished space where there were missing ceiling tiles and there was large light/air gap on the exterior back door
41. Wiping cloths; properly used and stored	
This item has Notes. See Footnote 5 at end of questionnaire.	
44. Utensils, equipment & linens: properly stored, dried, & handled	
4-801.11	Core; Wiping clothes were soiled even after washing\\ recommend getting fresh clothes
47. Food & non-food contact surfaces cleanable, properly designed, constructed & used	
4-501.11	Core; rear handwash sink was holding water and not draining
49. Non-food contact surfaces clean	
4-601.11(B),(C)	Core; Area inside bottom section of bane marie for pizza station was soiled (COS)\\ the rubber gasket inside of the washing machine had wet black residue on it
55. Physical facilities installed, maintained, & clean	
6-501.16	Core; Mops were not hung up to dry
6-501.11	Core; Ceiling was leaking in the women's bathroom and in the hallway in front of women's bathroom\\ this bathroom has been locked up\\ heavy rust was noted by serving company for grease trap
6-501.113	Core;


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Footnote 1

Notes:

3-bay sanitizer from dispenser: 300-400ppm, hot water present\\ mechanical dishwasher not being used due to hot water not reaching proper temp.

Footnote 2

Notes:

First bane marie next to handwash sink:breadded chicken: 40F\\ bane marie for pizza making station: chicken: 34.1F\\ walkin fridge: 38F

Footnote 3

Notes:

Might be using for pizza sauce

Footnote 4

Notes:

Last time pest management company was at this location was in June 2022 according to store records

Footnote 5

Notes:

buckets: 300 ppm QT



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