



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: 2/2/2023
Business: Dunkin' Donuts
 139 West St.
 Ware, MA 01082

Business ID: Q3000008

Inspection: Q3000057
Permit #:
Phone: 413-967-4666
Inspector: 02 Sainath Palani
Reason: 01. Routine
Next Inspection on or near: 6/2/2023

Results: Next Routine 120

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
02/02/23	09:35 AM	10:45 AM	1:10	0:00	1:10	0	
Total:			1:10	0:00	1:10	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 Theresa Rough Risk Category Medium
 Certified Food Protection Manager Theresa Rough CFPM Exp Date 03/06/2024
 Certified Allergy Trained Name Theresa Rough Allergy Exp Date 02/04/2021
 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"/>

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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
9. No bare hand contact with RTE food	☒	i	i	i
10. Adequate handwashing sinks properly supplied and accessible	i	☒	i	i	p	..
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
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
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	☒
Food/Color Additives and Toxic Substances	IN	OUT	N/O	N/A	COS	REPEAT
27. Food additives: approved and properly used	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
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28. Toxic substances identified, stored, and used	✘	i	i	i
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Conformance with Approved Procedures	IN	OUT	N/O	N/A	COS	REPEAT
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29. Compliance with variance / specialized process / HACCP Plan	i	i	i	✘
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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
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30. Pasteurized eggs used where required	i	i	i	✘
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31. Water & ice from approved source	i	i	i	i
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32. Variance obtained for specialized processing methods	i	i	i	✘
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Food Temperature Control	IN	OUT	N/O	N/A	COS	REPEAT
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33. Proper cooling methods used; adequate equipment for temperature control	i	i	i	✘
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34. Plant food properly cooked for hot holding	i	i	✘	i
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35. Approved thawing methods used	i	i	✘	i
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36. Thermometers provided and accurate	i	i	i	i
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Food Identification	IN	OUT	N/O	N/A	COS	REPEAT
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37. Food properly labeled; original container	i	i	i	i
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Prevention of Food Contamination	IN	OUT	N/O	N/A	COS	REPEAT
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38. Insects, rodents, & animals not present	i	✘	i	i	..	p
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39. Contamination prevented during food preparation, storage and display	i	i	i	i
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40. Personal cleanliness	i	i	i	i
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41. Wiping cloths; properly used and stored	i	i	i	i
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42. Washing fruits & vegetables	i	i	i	i
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Proper Use of Utensils	IN	OUT	N/O	N/A	COS	REPEAT
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43. In-use utensils properly stored	i	i	i	i
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44. Utensils, equipment & linens: properly stored, dried, & handled	i	i	i	i
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45. Single-use/ single service articles: properly stored and used	i	i	i	i
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46. Gloves used properly	i	i	i	i
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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
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48. Warewashing facilities: installed, maintained, & used; test strips	i	i	i	i
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49. Non-food contact surfaces clean	i	i	i	i
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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
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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Fail Notes Summary

Code	Text
10. Adequate handwashing sinks properly supplied and accessible	
5-205.11	Priority Foundation; Observed drink being dumped into handwash sink\\ hand wash sink should be used for hand washing only
38. Insects, rodents, & animals not present	
6-202.13	Core; Bottom section/catcher of electric insect control device above the doorway was missing\\ there is a possibility of insects falling onto food that is passing by\\ recommend moving this to a lower trafficked area that does not have food stored below it
6-202.15	Core; Rear exterior door was dented and there was a visible air gap underneath
6-501.111(A)(B)(D)	Core; Floor drain in the back by the dry storage area was not fully sealed\\ There was evidence of a rodent nest inside this floor drain\\ rodent activity was observed by pest management company in plumbing room across from permits
47. Food & non-food contact surfaces cleanable, properly designed, constructed & used	
4-501.11	Core; Gaskets in a few of the mini fridges has ripped gaskets (ones below and across drive thru window)
53. Toilet features: properly constructed, supplied, & cleaned	
5-501.17	Core; Please add a mini covered receptacle in the women's room
55. Physical facilities installed, maintained, & clean	
6-501.12	Core; White floor drains under counters were soiled and due to be cleaned
6-501.11	Core; All hood vents are due to be cleaned/inspected\\ floor tiles were missing in front of ice chest by drive thru window\\ there was a water leak, openings in the ceiling and walls in the plumbing room across from where permits are posted\\ floor tiles along wall by front entrance and rear loading door were broken and fall off along floor\\ door to the men's bathroom appeared to not be able to lock


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Footnote 1

Notes:

QT concentration in 3-bay:300PPM

Footnote 2

Notes:

Egg Patties: 141F

Footnote 3

Notes:

walkin fridge: 38.4F\\fridge under hot holding unit: 37F\\ fridge next to handwash sink: 37F\\ fridge containing milk next to drive-thru window: 42F

Footnote 5

Notes:

Grease traps get cleaned monthly\\ try to keep a log of when they come and any comments they have on location by the grease trap\\ there was recently a clogged french floor drain which backed up but it was recently unclogged and re-plumbed



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