



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 ID:** B3000015
Business: Grapevine Grille
62 Turkey Hill Rd.
Belchertown, MA 01007

Inspection: B3000046
Permit #:
Phone: 413-323-4117
Inspector: 02 Sainath Palani
Reason: 01. Routine
Next Inspection on or near: 6/1/2023

Results: Next Routine 120

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
02/01/23	03:45 PM	05:10 PM	1:25	0:00	1:25	0	
Total:			1:25	0:00	1:25	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 Josette Before Risk Category High
 Certified Food Protection Manager David Bourgeois CFPM Exp Date 07/01/2024
 Certified Allergy Trained Name Walter Pacheco Allergy Exp Date 09/09/2027
 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"/>

Inspector

Acknowledged Receipt : J. Before

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	p	..
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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</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
<i>This item has Notes. See Footnote 2 at end of questionnaire.</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
<i>This item has Notes. See Footnote 3 at end of questionnaire.</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
<i>This item has Notes. See Footnote 4 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
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>						
22. Proper cold holding temperatures	☒	i	i	i
<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	☒
Consumer Advisory	IN	OUT	N/O	N/A	COS	REPEAT



Inspector



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Food Establishment Inspection Report

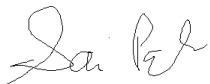
Consumer Advisory	IN	OUT	N/O	N/A	COS	REPEAT
25. Consumer advisory provided for raw / undercooked foods	☒	i	i	i
Highly Susceptible Populations (HSP)	IN	OUT	N/O	N/A	COS	REPEAT
26. Pasteurized foods used; prohibited foods not offered	i	i	i	☒
Food/Color Additives and Toxic Substances	IN	OUT	N/O	N/A	COS	REPEAT
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	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	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
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

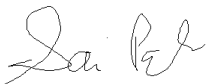
A whole tray of pre-cooked chicken was left out under grill at 90F and plan was to leave out for remainder of day; discussed better way to manage chicken\\ when to wash hands\\ wearing gloves when handling clean dishes from dishwasher


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Food Establishment Inspection Report
Fail Notes Summary

Code	Text
6. Proper eating, tasting, drinking, or tobacco use	
2-401.11	Core; Staff working the grille had their drink in an open cup on top of counter above where food could be placed (COS)
8. Hands clean & properly washed	
This item has Notes. See Footnote 1 at end of questionnaire.	
10. Adequate handwashing sinks properly supplied and accessible	
5-205.11	Priority Foundation; Handwash sink was temporary blocked and used to thaw some frozen chicken (COS)
11. Food obtained from approved source	
This item has Notes. See Footnote 2 at end of questionnaire.	
14. Required records available: shellstock tags, parasite destruction	
This item has Notes. See Footnote 3 at end of questionnaire.	
15. Food separated and protected	
3-302.11(A)(3-8)(B)	Core; Chicken was uncovered inside fridge across from the fryer (COS)
16. Food-contact surfaces: cleaned & sanitized	
This item has Notes. See Footnote 4 at end of questionnaire.	
21. Proper hot holding temperatures	
This item has Notes. See Footnote 5 at end of questionnaire.	
22. Proper cold holding temperatures	
This item has Notes. See Footnote 6 at end of questionnaire.	
35. Approved thawing methods used	
3-501.13	Core; Frozen chicken and sliced roast were thawing in buckets of water in handwash sink in the basement (COS)\ items should be thawed in fridges or under warm running water
47. Food & non-food contact surfaces cleanable, properly designed, constructed & used	
4-501.11	Core; Gaskets for several fridges were in disrepair\ these include but are not limited to the bane marie fridge in front of stove, sliding drawers under the stove, fridge in front of dishwasher, and walkin fridge
49. Non-food contact surfaces clean	
4-601.11(B),(C)	Core; Racks in the mini fridge in front of fryer and racks with sauces in the dry storage area in the basement had food residue on them
55. Physical facilities installed, maintained, & clean	
6-501.11	Core; Ventilation hoods are due to the inspected\ handwash sink next to bathroom was dripping/leaking from the faucet



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Footnote 1

Notes:

Proper handwash was not observed at time of inspection

Footnote 2

Notes:

Shipment of frozen food was made at the beginning of the inspection, items were brought straight down but not immediately put away

Footnote 3

Notes:

Shell tags were not observed\\ remember to keep these if you are doing shellfish items

Footnote 4

Notes:

Sanitizer buckets with wipes and sanitizer bay of 3-bay: 200-300ppm qt\\ mechanical dishwasher: 118F based on thermometer run through and it was dispensing sanitizer

Footnote 5

Notes:

Sausage and meatballs: 140F\\ other hot held items held at >135F

Footnote 6

Notes:

Fridge with the dressings: 43.8F\\ True fridge next to the salad fridge: 42F\\ salad fridge: 40.2F\\ sandwich fridge: 40.3F\\ pizza fridge: 38.2F\\ fridges below stove: 38F\\ fridge across from dishwasher: 38.2F\\ walk in fridge: 38F\\ fridge in the front of house: 40.6F



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