



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: 2/21/2023
Business: McDonalds
 117 West St.

Business ID: Q3000022

Inspection: Q3000060
Permit #:
Phone: 413-967-3485
Inspector: 02 Sainath Palani
Reason: 01. Routine
Next Inspection on or near: 3/3/2023

Ware, MA 01082

Results: Follow-up 10 days

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
02/21/23	10:20 AM	11:35 AM	1:15	0:00	1:15	0	
Total:			1:15	0:00	1:15	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 Aspen Livernois Risk Category Medium
 Certified Food Protection Manager Aspen Livernois CFPM Exp Date 03/15/2024
 Certified Allergy Trained Name Aspen Livernois Allergy Exp Date 02/27/2026
 Certified ChokeSaver Name Aspen Livernois ChokeSaver Exp Date 03/15/24

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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Aspen Livernois

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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
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
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
22. Proper cold holding temperatures	☒	i	i	i
<i>This item has Notes. See Footnote 3 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



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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

This item has Notes. See Footnote 4 at end of questionnaire.

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

This item has Notes. See Footnote 5 at end of questionnaire.

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	i

This item has Notes. See Footnote 6 at end of questionnaire.

42. Washing fruits & vegetables	i	i	i	i
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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



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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	i
48. Warewashing facilities: installed, maintained, & used; test strips	i	i	i	i
49. Non-food contact surfaces clean	i	x	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	x	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	x	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	x	i	i	i
M2. Food allergy awareness	x	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

Follow up on odors in two weeks\ permits and certifications posted\ establishment has made good progress and is doing a good job maintaining sanitary conditions and facilities



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Fail Notes Summary

Code	Text
16. Food-contact surfaces: cleaned & sanitized	
	This item has Notes. See Footnote 1 at end of questionnaire.
21. Proper hot holding temperatures	
	This item has Notes. See Footnote 2 at end of questionnaire.
22. Proper cold holding temperatures	
	This item has Notes. See Footnote 3 at end of questionnaire.
36. Thermometers provided and accurate	
	This item has Notes. See Footnote 4 at end of questionnaire.
38. Insects, rodents, & animals not present	
	This item has Notes. See Footnote 5 at end of questionnaire.
6-202.15	Core; There were hole in ceiling and wall next to liquid CO tank\\ floor drain behind soda syrup boxes was missing its screen
39. Contamination prevented during food preparation, storage and display	
3-307.11	Core; Packages of cookies were left open in the walk-in freezer (COS)
41. Wiping cloths; properly used and stored	
	This item has Notes. See Footnote 6 at end of questionnaire.
44. Utensils, equipment & linens: properly stored, dried, & handled	
4-904.11	Core; Stirring spoons at frappe machine were stored with handles facing down (COS)
49. Non-food contact surfaces clean	
4-601.11(B),(C)	Core; There was food debris beneath fryers and griddle\\ floor drain next to ice machine was soiled
52. Sewage and waste water properly disposed	
5-402.13	Priority; There was a persistent and strong sewage smell in the front of the establishment\\ PIC was aware of issue and believes it is a sewer issue and it was being investigated
55. Physical facilities installed, maintained, & clean	
6-501.11	Core; Floor tile missing beneath hot holding station\\ floor tile\\curbing piece next to walkin had fallen off\\ one of the lines next to the soda syrup boxes was leaking/dripping water



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Footnote 1

Notes:

Dispenser at 3-bay: 300-400 ppm (QT)

Footnote 2

Notes:

Chicken nuggets at hot holding station: 158F\\ cooked burgers: 156F

Footnote 3

Notes:

Cold held Sliced tomatoes held in drawers by sandwich making station: 55F (internal), used a lot and product is labeled to be tossed within 4 hours and PIC says it gets used within this time, this unit was running at 41F\\ Soft serve liquireL 37.5F on machine, temp using IR therm: 41.1F\\ milk fridges: <41F\\walkin 37F\\ fresh burgers: 45F\\ carton of liquid egg left out: 55F (COS)\\ all other refridgeration units: <41F\\ walkin freezer working

Footnote 4

Notes:

Had working probe available

Footnote 5

Notes:

Look at pest management binder\\ establishment has a month inspection and service

Footnote 6

Notes:

Sanitizer wipes stored in sanitizer solution: 50-100ppm (chlorine)



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