



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: 1/3/2023
Business: Subway
145 N. Main St.
Belchertown, MA 01007

Business ID: B3000009

Inspection: B3000043
Permit #:
Phone: 413-323-4735
Inspector: 02 Sainath Palani
Reason: 03. Pre-operation
Next Inspection on or near: 1/6/2023

Results: Follow-up 72 hours

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
01/03/23	09:00 AM	09:55 AM	0:55	0:00	0:55	0	
Total:			0:55	0:00	0:55	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 Michelle Rodas Risk Category Medium
 Certified Food Protection Manager Jason Paulo CFPM Exp Date 11/14/2027
 Certified Allergy Trained Name _____ Allergy Exp Date _____
 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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

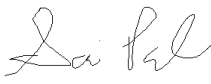
This item has Notes. See Footnote 1 at end of questionnaire.

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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 2 at end of questionnaire.</i>						
17. Proper disposition of returned, previously served reconditions, & unsafe food	i	☒	i	i	p	..
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 3 at end of questionnaire.</i>						
22. Proper cold holding temperatures	☒	i	i	i
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
23. Proper date marking and disposition	☒	i	i	i
<i>This item has Notes. See Footnote 5 at end of questionnaire.</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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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	☒
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	i
31. Water & ice from approved source	i	i	i	i
32. Variance obtained for specialized processing methods	i	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	i
<i>This item has Notes. See Footnote 6 at end of questionnaire.</i>						
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
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
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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
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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
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51. Plumbing installed; proper backflow devices	i	i	i	i
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52. Sewage and waste water properly disposed	i	i	i	i
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53. Toilet features: properly constructed, supplied, & cleaned	i	i	i	i
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54. Garbage & refuse properly disposed; facilities maintained	i	i	i	i
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55. Physical facilities installed, maintained, & clean	i	i	i	i
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56. Adequate ventilation & lighting; designated areas used	i	i	i	i
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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
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This item has Notes. See Footnote 7 at end of questionnaire.

M2. Food allergy awareness	☒	i	i	i
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This item has Notes. See Footnote 8 at end of questionnaire.

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
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M4. Mobile Food Operation	i	i	i	i
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M5. Temporary Food Establishment	i	i	i	i
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M6. Public Market; Farmers Market	i	i	i	i
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M7. Residential Kitchen; Bed-and-Breakfast Operation	i	i	i	i
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M8. Residential Kitchen: Cottage Food Operation	i	i	i	i
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M9. School Kitchen; USDA Nutrition Program	i	i	i	i
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M10. Leased Commercial Kitchen	i	i	i	i
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M11. Innovative Operation	i	i	i	i
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Local Requirements	IN	OUT	N/O	N/A	COS	REPEAT
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L1. Local law or regulation	i	i	i	i
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L2. Other	i	i	i	i
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Discussion with Person-in-Charge


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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)	Not yet permitted for 2023
1. Person-in-charge present, demonstrates knowledge, and performs duties	
2-103.11(A-O)	Priority Foundation; (O) FOOD EMPLOYEES and CONDITIONAL EMPLOYEES are informed in a verifiable manner of their responsibility to report in accordance with LAW, to the PERSON IN CHARGE, information about their health and activities as they relate to diseases that are transmissible through FOOD, as specified under ¶ 2-201.11(A); Have all staff that handle food review and sign employee reporting agreement
2. Certified Food Protection Manager	
This item has Notes. See Footnote 1 at end of questionnaire.	
16. Food-contact surfaces: cleaned & sanitized	
This item has Notes. See Footnote 2 at end of questionnaire.	
17. Proper disposition of returned, previously served reconditions, & unsafe food	
3-701.11	Priority; Expired chocolate milk in coke fridge; tossed (COS)
21. Proper hot holding temperatures	
This item has Notes. See Footnote 3 at end of questionnaire.	
22. Proper cold holding temperatures	
This item has Notes. See Footnote 4 at end of questionnaire.	
23. Proper date marking and disposition	
This item has Notes. See Footnote 5 at end of questionnaire.	
36. Thermometers provided and accurate	
4-204.112(A)-(D)	Core; Thermometer on the service for the veggies was out of order\\ was reading 53F when temperature of food was at ~42F\\ fix thermometer or add working thermometer to check temperature of unit
38. Insects, rodents, & animals not present	
This item has Notes. See Footnote 6 at end of questionnaire.	
39. Contamination prevented during food preparation, storage and display	
3-305.11	Core; Slicer had observable dust on it\\ clean and cover when it is not being used
47. Food & non-food contact surfaces cleanable, properly designed, constructed & used	
4-501.11	Core; Rack across from the 3-bay sink was rusty\\ cutting surface on service line needs to be resurfaced or replaced
49. Non-food contact surfaces clean	
4-601.11(B),(C)	Core; Flooring by cabinets behind service line had some accumulation of dust and dirt
M1. Anti-choking procedures in food service establishment	
This item has Notes. See Footnote 7 at end of questionnaire.	
M2. Food allergy awareness	


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Food Establishment Inspection Report

Code

Text

This item has Notes. See Footnote 8 at end of questionnaire.


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Food Establishment Inspection Report

Footnote 1

Notes:

Have full time staff that spend most of the week at this location get trained as a food protection manager, and others that get designated as a PIC trained as a certified food handler

Footnote 2

Notes:

3-bay sink sanitizer dispenser: 300-400ppm QT

Footnote 3

Notes:

meatballs: 152F (internal)

Footnote 4

Notes:

Coke Fridge: 34F\\ sliced tomatoes: 42.5F (internal)\\ sliced pickles: 41.5F (internal)\\ mozz cheese: 39.2F (internal)\\ temperature of units changed during span of inspection, monitor and service these in-line fridges if they continue to run warm
walkin fridge: 37F\\walkin freezer: 1F

Footnote 5

Notes:

Ingredients date labeled in walkin fridge

Footnote 6

Notes:

Weatherstripping was added to back door and no air gaps observed

Footnote 7

Notes:

Person trained in chokesaving should be present when store is open

Footnote 8

Notes:

Post allergen awareness certification



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