



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: Taco Bell
118 West St.

Business ID: Q3000021

Inspection: Q3000062
Permit #:
Phone: 413-969-4898
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	09:30 AM	10:43 AM	1:13	0:00	1:13	0	
Total:			1:13	0:00	1:13	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 Carmen Rodriguez

Risk Category Medium

Certified Food Protection Manager Adrianna Campbell

CFPM Exp Date 05/12/2023

Certified Allergy Trained Name Adrianna Campbell

Allergy Exp Date 01/06/2025

Certified ChokeSaver Name Carmen Rodriguez

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

1. Person-in-charge present, demonstrates knowledge, and performs duties

IN OUT N/O N/A COS REPEAT

2. Certified Food Protection Manager

Sai Pal

Inspector

Carmen Rodriguez

Acknowledged Receipt : C. Rodriguez

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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</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
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
<i>This item has Notes. See Footnote 3 at end of questionnaire.</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 4 at end of questionnaire.</i>						
22. Proper cold holding temperatures	☒	i	i	i
<i>This item has Notes. See Footnote 5 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	☒

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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 6 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 7 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	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
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	..	p

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

Bathroom requirements in food code\ recommendation on bins containing food on service line\ allergen awareness training\ opening 2nd line

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Food Establishment Inspection Report
Fail Notes Summary

Code	Text
15. Food separated and protected	
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.	
19. Proper reheating procedures for hot holding	
This item has Notes. See Footnote 3 at end of questionnaire.	
21. Proper hot holding temperatures	
This item has Notes. See Footnote 4 at end of questionnaire.	
22. Proper cold holding temperatures	
This item has Notes. See Footnote 5 at end of questionnaire.	
38. Insects, rodents, & animals not present	
This item has Notes. See Footnote 6 at end of questionnaire.	
6-202.15	Core; There was an opening along piping into ceiling coming from hot water units in back
41. Wiping cloths; properly used and stored	
This item has Notes. See Footnote 7 at end of questionnaire.	
47. Food & non-food contact surfaces cleanable, properly designed, constructed & used	
4-501.11	Core; Some of the soda was not available at the soda fountain in the drive thru window due to missing part
49. Non-food contact surfaces clean	
4-601.11(B),(C)	Core; Ceiling above service line was dusty\\ area underneath and behind soda/ice machine by drive thru window was soiled, as well as rack holding the soda syrup boxes\\ there was food debris build up on side of hot surface for reheating wraps on service line
51. Plumbing installed; proper backflow devices	
5-205.15(A)	Priority; Toilets were replaced in the women's bathroom however the toilets leak and women's room is closed\\ town permits should be pulled when fixtures are replaced
5-202.11(A)	Priority;
55. Physical facilities installed, maintained, & clean	
6-501.11	Core; Side door to the establishment was in disrepair and could not be used
M2. Food allergy awareness	
[590.011(C)]	MA; No one at this location is certified in allergen awareness\\ post certification once certified\\ add allergen statement for drive thru line

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Food Establishment Inspection Report

Footnote 1

Notes:

Recommend covering hot and cold held product during slow periods

Footnote 2

Notes:

3-bay: 300-400ppm in bay

Footnote 3

Notes:

ground beef in hot water bath: 174F

Footnote 4

Notes:

Upright hot holding units: beans: 138F\\ beef: 136F, other hot held meats/product: >135F\\ 2nd hot holding service bay was out of order due to one of the lines not working

Footnote 5

Notes:

Walkin fridge: 35F\\ cold held service line, lettuce: 42F, underneath: bin of diced tomatoes: 34F

Footnote 6

Notes:

Ecolab professional recommended adding door sweeps and sealing exterior doors

Footnote 7

Notes:

buckets and bins with sanitizer and wipes: 200-300 ppm



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