



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: 3/24/2023 **Business ID:** B3000044
Business: Auntie Elsie's
40 Daniel Shays Highway
Belchertown, MA 01007

Inspection: B3000054
Permit #:
Phone:
Inspector: 02 Sainath Palani
Reason: 01. Routine
Next Inspection on or near: 9/20/2023

Results: Next Routine 180

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
03/24/23	08:40 AM	09:10 AM	0:30	0:00	0:30	0	
Total:			0:30	0:00	0:30	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 Elsie Adobe

Risk Category _____

Certified Food Protection Manager Elsie Adobe

CFPM Exp Date 09/10/2023

Certified Allergy Trained Name Elsie Adobe

Allergy Exp Date 11/10/2026

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

- Person-in-charge present, demonstrates knowledge, and performs duties
- Certified Food Protection Manager

IN	OUT	N/O	N/A	COS	REPEAT
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Sainath Palani


Inspector

Elsie Adobe

Acknowledged Receipt : Auntie Elsie

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	<input checked="" type="checkbox"/>	i	i	i
4. Proper Use of Restriction & Exclusion	<input checked="" type="checkbox"/>	i	i	i
5. Procedures for responding to vomiting and diarrheal events	<input checked="" type="checkbox"/>	i	i	i
Good Hygienic Practices	IN	OUT	N/O	N/A	COS	REPEAT
6. Proper eating, tasting, drinking, or tobacco use	<input checked="" type="checkbox"/>	i	i	i
7. No discharge from eyes, nose, and mouth	<input checked="" type="checkbox"/>	i	i	i
Preventing Contamination by Hands	IN	OUT	N/O	N/A	COS	REPEAT
8. Hands clean & properly washed	<input checked="" type="checkbox"/>	i	i	i
9. No bare hand contact with RTE food	<input checked="" type="checkbox"/>	i	i	i
10. Adequate handwashing sinks properly supplied and accessible	<input checked="" type="checkbox"/>	i	i	i
Approved Sources	IN	OUT	N/O	N/A	COS	REPEAT
11. Food obtained from approved source	<input checked="" type="checkbox"/>	i	i	i
12. Food received at proper temperature	i	i	<input checked="" type="checkbox"/>	i
13. Food in good condition, honestly presented, safe, & unadulterated	<input checked="" type="checkbox"/>	i	i	i
14. Required records available: shellstock tags, parasite destruction	i	i	i	<input checked="" type="checkbox"/>
Protection from Contamination	IN	OUT	N/O	N/A	COS	REPEAT
15. Food separated and protected	<input checked="" type="checkbox"/>	i	i	i
16. Food-contact surfaces: cleaned & sanitized	<input checked="" type="checkbox"/>	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	<input checked="" type="checkbox"/>	i	i	i
Time/Temperature Control for Safety	IN	OUT	N/O	N/A	COS	REPEAT
18. Proper cooking time & temperatures	<input checked="" type="checkbox"/>	i	i	i
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
19. Proper reheating procedures for hot holding	i	i	<input checked="" type="checkbox"/>	i
20. Proper cooling time and temperature	i	i	<input checked="" type="checkbox"/>	i
21. Proper hot holding temperatures	i	i	<input checked="" type="checkbox"/>	i
22. Proper cold holding temperatures	<input checked="" type="checkbox"/>	i	i	i
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
23. Proper date marking and disposition	<input checked="" type="checkbox"/>	i	i	i
24. Time as a Public Health Control	<input checked="" type="checkbox"/>	i	i	i
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
Consumer Advisory	IN	OUT	N/O	N/A	COS	REPEAT
25. Consumer advisory provided for raw / undercooked foods	i	i	i	<input checked="" type="checkbox"/>
Highly Susceptible Populations (HSP)	IN	OUT	N/O	N/A	COS	REPEAT


Inspector


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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	✕
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	i
Food Identification	IN	OUT	N/O	N/A	COS	REPEAT
37. Food properly labeled; original container	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
Utensils, Equipment and Vending	IN	OUT	N/O	N/A	OS	REPEAT



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Food Establishment Inspection Report

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	i	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	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

Grease trap gets cleaned once a year, if used more recommend doing every 6 months\\ TPHC\\ soups & salad recently added to menu



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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.
18. Proper cooking time & 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.
24. Time as a Public Health Control	
	This item has Notes. See Footnote 4 at end of questionnaire.
37. Food properly labeled; original container	
3-302.12	Core; Spray bottle with water was not labeled
55. Physical facilities installed, maintained, & clean	
6-501.11	Core; Missing coving along wall and floor in the back room with the ovens, being replaced soon



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Footnote 1

Notes:

Was able to make sanitizer solution properly

Footnote 2

Notes:

Was making a veg soup: >165F, being hot held until ordered

Footnote 3

Notes:

meat pie filling: 39F in silver fridge\\ white fridge: 41F\\ sliced onions for salad that were taken out: 45F

Footnote 4

Notes:

Keeping times for TCS baked goods



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