



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: 3/27/2023 **Business ID:** B3000029
Business: Chestnut Hill School
 59 State St.
 Belchertown, MA 01002

Inspection: B3000061
Permit #:
Phone: 413-323-0437
Inspector: 02 Sainath Palani
Reason: 01. Routine
Next Inspection on or near: 7/25/2023

Results: Next Routine 120

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes |
|---------------|----------|----------|------|--------|-------|---------|-------|
| 03/27/23 | 10:05 AM | 11:00 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 Grete McGinains Risk Category Medium
 Certified Food Protection Manager Grete McGinains CFPM Exp Date 11/06/2025
 Certified Allergy Trained Name Grete McGinnis Allergy Exp Date 08/26/2026
 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 | 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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Grete McGinains

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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 | .. | .. |
| <i>This item has Notes. See Footnote 4 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 | 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 | i | i | .. | .. |
| <i>This item has Notes. See Footnote 5 at end of questionnaire.</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 | .. | .. |
| 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

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|---------------------------------|----|-----|-----|-----|----|--------|
| 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 | .. | .. |
| 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 |
|----------------------------------|

Added new equipment and provided cover of spec sheets at time of inspection, please contact our office if any new equipment is being added\\ walk infreezer was over packed, little to no walking room inside



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Food Establishment Inspection Report
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. |
| 23. Proper date marking and disposition | |
| | This item has Notes. See Footnote 4 at end of questionnaire. |
| 35. Approved thawing methods used | |
| | 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; Gap on exterior door by dry storage area |
| 47. Food & non-food contact surfaces cleanable, properly designed, constructed & used | |
| 4-501.11 | Core; Sprayer by dishwasher was leaking\ gasket on walkin fridge door was beginning to rip |
| 55. Physical facilities installed, maintained, & clean | |
| 6-501.11 | Core; Two light bulbs was out in the dry storage room and one was out in the kitchen\ flooring in the middle of the kitchen by service are is bowing a bit and caution strips have been added as flooring is not completely level in this area\ left service line drain line not fully over the drain leading it to leakage on the floor |

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Food Establishment Inspection Report

Footnote 1

Notes:

Dishwasher: Final rinse temp. per dishwasher: 190F\ 3-bay sink: 704 ppm DDBSA out of nozzle

Footnote 2

Notes:

Units getting to 135.6F on service line

Footnote 3

Notes:

Walkin fridge: 35F\ walkin freezer working\ milk cooler: 40.5F\ strawberry mix being prepped for parfait: 30F

Footnote 4

Notes:

Prepared items were labeled in the walkin fridge

Footnote 5

Notes:

Thawing some frozen bread in hot holding rack

Footnote 6

Notes:

Pest management binder noted mouse in by dry storage area in January 2023 which had been investigated and fixed\ signs of pest activity noted at time of inspection



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