



# 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:** 3/20/2023 **Business ID:** B3000036  
**Business:** McCarthy's Pub  
5 East Walnut St.  
Belchertown, MA 01007

**Inspection:** B3000052  
**Permit #:**  
**Phone:** 413-896-7972  
**Inspector:** 02 Sainath Palani  
**Reason:** 01. Routine  
**Next Inspection on or near:** 7/18/2023

**Results:** Next Routine 120

### Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
03/20/23	02:45 PM	04:45 PM	2:00	0:00	2:00	0	
Total:			2:00	0:00	2:00	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 Kathy West Risk Category Medium  
 Certified Food Protection Manager Oliver Hass CFPM Exp Date 09/15/2024  
 Certified Allergy Trained Name Laurie Rocheleau Allergy Exp Date 08/31/2026  
 Certified ChokeSaver Name Laurie Rocheleau ChokeSaver Exp Date 03/2023

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"/>

  
Inspector

  
Acknowledged Receipt : Cathy West

## 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	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
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	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
19. Proper reheating procedures for hot holding	i	i	☒	i	..	..
20. Proper cooling time and temperature	i	☒	i	i	p	..
<b><i>This item has Notes. See Footnote 3 at end of questionnaire.</i></b>						
21. Proper hot holding temperatures	☒	i	i	i	..	..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>						
22. Proper cold holding temperatures	☒	i	i	i	..	..
<b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b>						
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	..	..

  
Inspector

  
Acknowledged Receipt : Cathy West

## 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	☒	..	..
Food Temperature Control	IN	OUT	N/O	N/A	COS	REPEAT
33. Proper cooling methods used; adequate equipment for temperature control	i	i	i	i	..	..
34. Plant food properly cooked for hot holding	i	i	i	i	..	..
35. Approved thawing methods used	i	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	i	..	..
Prevention of Food Contamination	IN	OUT	N/O	N/A	COS	REPEAT
38. Insects, rodents, & animals not present	i	☒	i	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	..	..
Utensils, Equipment and Vending	IN	OUT	N/O	N/A	OS	REPEAT

  
Inspector

  
Acknowledged Receipt : Cathy West

## 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	..	..
---	---	---	---	---	----	----

48. Warewashing facilities: installed, maintained, & used; test strips	i	i	i	i	..	..
--	---	---	---	---	----	----

49. Non-food contact surfaces clean	i	☒	i	i	p	..
-------------------------------------	---	---	---	---	---	----

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
----------------------------------


Sending our office recent grease trap and pest management service records\\ adding handwash sink to kitchen\\ sanitizing food prep. areas with food grade sanitizer\\ doing a good job managing establishment

  
Inspector

  
Acknowledged Receipt : Cathy West

**Food Establishment Inspection Report**  
**Fail Notes Summary**

Code	Text
<b>10. Adequate handwashing sinks properly supplied and accessible</b>	
5-204.11	Priority Foundation; Present location of handwash sink, placed in hallway, is not conveniently located for kitchen staff to perform proper handwashing\\ discussed and owner is open to adding a handwash sink to where 3-bay is
<b>16. Food-contact surfaces: cleaned &amp; sanitized</b>	
This item has Notes. See Footnote 1 at end of questionnaire.	
<b>18. Proper cooking time &amp; temperatures</b>	
This item has Notes. See Footnote 2 at end of questionnaire.	
<b>20. Proper cooling time and temperature</b>	
This item has Notes. See Footnote 3 at end of questionnaire.	
<b>21. Proper hot holding temperatures</b>	
This item has Notes. See Footnote 4 at end of questionnaire.	
<b>22. Proper cold holding temperatures</b>	
This item has Notes. See Footnote 5 at end of questionnaire.	
<b>28. Toxic substances identified, stored, and used</b>	
7-102.11	Priority Foundation; Spray bottle with red liquid in the kitchen was not labeled (COS)
<b>38. Insects, rodents, &amp; animals not present</b>	
6-202.15	Core; There were air gaps observed along bottom and side of receiving door in the basement and in the kitchen
<b>39. Contamination prevented during food preparation, storage and display</b>	
3-307.11	Core; ice scoop in bar was stored with handle in contact with ice in bar (COS)
<b>47. Food &amp; non-food contact surfaces cleanable, properly designed, constructed &amp; used</b>	
4-501.11	Core; Gaskets in disrepair in several of the fridges and freezers\\ the main bain marie lid was in disrepair and missing handle
<b>49. Non-food contact surfaces clean</b>	
4-601.11(B),(C)	Core; The grease traps under the two burner stove and grille were soiled (COS)
<b>55. Physical facilities installed, maintained, &amp; clean</b>	
6-501.16	Core; Mops not hung up to dry
6-501.11	Core; One of the lights on the vent hood was out\\ pitting in floor of the basement by the stairway\\ front door does not close fully
<b>M2. Food allergy awareness</b>	
[590.011(C)]	MA; Missing consumer allergen awareness statement on all menus\\ just need allergen poster posted in the kitchen, no need to have there in the eating area

  
Inspector

  
Acknowledged Receipt : Cathy West

## Food Establishment Inspection Report

### Footnote 1

**Notes:**

Disherwasher getting 180F\\ thermometer dishplate: 165F\\ 3-bay sink: 200-300ppm QT

### Footnote 2

**Notes:**

Chicken breast cooking on grill: 171F

### Footnote 3

**Notes:**

Jambalaya: 100F and had been cooling in a large container for sometime, put into ice bath (COS)

### Footnote 4

**Notes:**

cream of brocolli soup: 154F\\ corn beef: 159F

### Footnote 5

**Notes:**

Sliced tomatoes: 42.5F in main bain marie in the kitchen\\ raw burgers below grill: 39.7F\\ raw chicken breasts below grill: 38.4F\\ packaged chicken wings in the kitchen: 42.1F\\pizza bain marie: 35F\\ walkin fridge: 38F



Inspector



Acknowledged Receipt : Cathy West