



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: 2/17/2023
Business: McDonald's
148 North Main St.
Belchertown, MA 01007

Business ID: B3000011

Inspection: B3000050
Permit #:
Phone: 413-323-6498
Inspector: 02 Sainath Palani
Reason: 01. Routine
Next Inspection on or near: 6/17/2023

Results: Next Routine 120

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
02/17/23	08:45 AM	10:45 AM	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 Tammy Gadoua Risk Category Medium
 Certified Food Protection Manager Daniel Choquette CFPM Exp Date 10/13/2023
 Certified Allergy Trained Name DAn Cho Allergy Exp Date 07/06/2027
 Certified ChokeSaver Name Daniel Choquette ChokeSaver Exp Date 3/15/2023

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"/>

Sainath Palani
Inspector

Tammy Gadoua
Acknowledged Receipt : Tammy Gadoua

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
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 1 at end of questionnaire.</i>						
22. Proper cold holding temperatures	☒	i	i	i
<i>This item has Notes. See Footnote 2 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	☒
Highly Susceptible Populations (HSP)	IN	OUT	N/O	N/A	COS	REPEAT
26. Pasteurized foods used; prohibited foods not offered	i	i	i	☒



Inspector



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Food Establishment Inspection Report

Food/Color Additives and Toxic Substances	IN	OUT	N/O	N/A	COS	REPEAT
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27. Food additives: approved and properly used	i	i	i	☒
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28. Toxic substances identified, stored, and used	☒	i	i	i
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Conformance with Approved Procedures	IN	OUT	N/O	N/A	COS	REPEAT
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29. Compliance with variance / specialized process / HACCP Plan	i	i	i	☒
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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
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30. Pasteurized eggs used where required	i	i	i	☒
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31. Water & ice from approved source	i	i	i	i
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32. Variance obtained for specialized processing methods	i	i	i	☒
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Food Temperature Control	IN	OUT	N/O	N/A	COS	REPEAT
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33. Proper cooling methods used; adequate equipment for temperature control	i	i	i	☒
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34. Plant food properly cooked for hot holding	i	i	i	☒
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35. Approved thawing methods used	i	i	☒	i
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36. Thermometers provided and accurate	i	i	i	i
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Food Identification	IN	OUT	N/O	N/A	COS	REPEAT
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37. Food properly labeled; original container	i	i	i	i
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Prevention of Food Contamination	IN	OUT	N/O	N/A	COS	REPEAT
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38. Insects, rodents, & animals not present	i	☒	i	i
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This item has Notes. See Footnote 3 at end of questionnaire.

39. Contamination prevented during food preparation, storage and display	i	☒	i	i
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40. Personal cleanliness	i	i	i	i
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41. Wiping cloths; properly used and stored	i	☒	i	i	p	p
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This item has Notes. See Footnote 4 at end of questionnaire.

42. Washing fruits & vegetables	i	i	i	i
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Proper Use of Utensils	IN	OUT	N/O	N/A	COS	REPEAT
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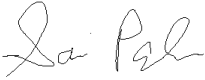
43. In-use utensils properly stored	i	i	i	i
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44. Utensils, equipment & linens: properly stored, dried, & handled	i	i	i	i
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45. Single-use/ single service articles: properly stored and used	i	i	i	i
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46. Gloves used properly	i	i	i	i
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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	x	i	i
48. Warewashing facilities: installed, maintained, & used; test strips	i	i	i	i
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>						
49. Non-food contact surfaces clean	i	x	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	x	i	i
54. Garbage & refuse properly disposed; facilities maintained	i	x	i	i	p	..
55. Physical facilities installed, maintained, & clean	i	x	i	i	..	p
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	x	i	i	i
M2. Food allergy awareness	x	i	i	i

Review of Retail Operations listed in 105 CMR 590.010

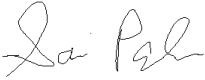
	IN	OUT	N/O	N/A	COS	REPEAT
M3. Caterer	i	i	i	i
M4. Mobile Food Operation	i	i	i	i
M5. Temporary Food Establishment	i	i	i	i
M6. Public Market; Farmers Market	i	i	i	i
M7. Residential Kitchen; Bed-and-Breakfast Operation	i	i	i	i
M8. Residential Kitchen: Cottage Food Operation	i	i	i	i
M9. School Kitchen; USDA 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


Cleaning of floor drains\ if there are grease traps along sewer line\ addressing main front broken menu screen



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Food Establishment Inspection Report
Fail Notes Summary

Code	Text
16. Food-contact surfaces: cleaned & sanitized	
4-601.11(A)	Priority Foundation; The was some black residue in the interior of the ice machine, particularly on the top part
21. Proper hot holding temperatures	
This item has Notes. See Footnote 1 at end of questionnaire.	
22. Proper cold holding temperatures	
This item has Notes. See Footnote 2 at end of questionnaire.	
38. Insects, rodents, & animals not present	
This item has Notes. See Footnote 3 at end of questionnaire.	
6-501.111(A)(B)(D)	Core; Floor drains by chemical rack was missing a screen and was soiled
39. Contamination prevented during food preparation, storage and display	
3-307.11	Core; Employee drinks and food were stored in upright fridge next to griddle above eggs\\ create another space to store these personal drinks/items
41. Wiping cloths; properly used and stored	
This item has Notes. See Footnote 4 at end of questionnaire.	
3-304.14	Core; One of the sanitizer buckets storing wipes underneath insect control device was at <10 ppm (COS)
47. Food & non-food contact surfaces cleanable, properly designed, constructed & used	
4-501.11	Core; Griddle had improperly sized grease traps
48. Warewashing facilities: installed, maintained, & used; test strips	
This item has Notes. See Footnote 5 at end of questionnaire.	
49. Non-food contact surfaces clean	
4-601.11(B),(C)	Core; There was an accumulation of grease and food debris below fryers and griddle\\ there was food debris below and around floor drain underneath blender machines\\ there was spill underneath soft served machine (COS)\\ there was soft serve spilled onto of the soft serve machine\\ the inside of the mcfurry machine had food debris on it\\ below the counter of the soda fountain machine was sticky and there was dust and food debris behind this machine\\ Floors drains throughout establishment were in need of cleaning particularly one by rack of chemicals in front of 3-bay sink\\ overhead fans in the walkin fridge were dusty
53. Toilet features: properly constructed, supplied, & cleaned	
6-501.18	Core; Toilet in the mens room was clogged with paper towels
54. Garbage & refuse properly disposed; facilities maintained	
5-502.11	Core; Garbage bin by handwash sink were full (COS)
5-501.111	Core; Outdoor enclosure was in the process of being repaired at time of inspection\\ dumpsters were stored on blacktop next to the enclosure temporarily
55. Physical facilities installed, maintained, & clean	


Inspector

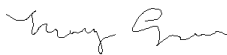

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Food Establishment Inspection Report

Code	Text
6-501.11	Core; Vent hood above griddle was beginning to detach from the ceiling\\ one of flat screens for indoor front menu board was broken\\ sprayer attachment on 3-bay sink was leaking\\ grease containers on griddle were improperly sized and were not fully catching food debris and grease allowing it to fall directly on ground; part has come in and will be installed soon according to PIC\\ ceiling vent above 3-bay sink was cracked
6-202.19	Core; There were several pot holes along drive-thru line and in parking lot



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Food Establishment Inspection Report

Footnote 1

Notes:

Sausage: 154F, scrambled eggs: 155F

Footnote 2

Notes:

Walkin fridge: 37.4F// eggs in upright fridge: 38.4F\\ fresh burgers in fridge: 39.1F\\ syrups under blended ice machine: 39.5F\\ Soft serve: 42.5F using IR, machine read it was being held at 38F\\ Milk under Latte machine:38.3F\\ fridge by drive thru window: 38F\\ egg pallet left out: 45F (COS)\\ all other cold holding temperatures were okay and freezers were keep foods frozen

Footnote 3

Notes:

Pest control company comes in on a frequent basis\\ they noted some feeding below soda machine in front of house and storage area in the back\\ follow their recommendations to address their concerns\\ no activity was noted at time of inspection

Footnote 4


Notes:

Had discussion recommending keeping these buckets closed when not in use as sanitizer concentrations were low and the sanitizer might evaporating out of solution

Footnote 5

Notes:

3-bay sink: 300ppm QT



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