



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: 3/16/2023
Business: Mexicali Grill
 146 West St.
 Ware, MA 01082

Business ID: Q3000033

Inspection: Q3000074
Permit #:
Phone:
Inspector: 02 Sainath Palani
Reason: 01. Routine
Next Inspection on or near: 7/14/2023

Results: Next Routine 120

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
03/16/23	12:25 PM	02:55 PM	2:30	0:00	2:30	0	
Total:			2:30	0:00	2:30	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 Dolores Nunez Risk Category High
 Certified Food Protection Manager Dolores Nunez CFPM Exp Date 06/27/2027
 Certified Allergy Trained Name Dolores Nunez Allergy Exp Date 07/15/2022
 Certified ChokeSaver Name Dolores Nunez ChokeSaver Exp Date 01/2024

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
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 : D. Nunez

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	p	..
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	p	..
16. Food-contact surfaces: cleaned & sanitized	i	☒	i	i	p	..
<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	p	..
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	⊠
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	⊠

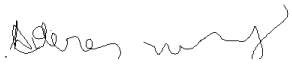
Food Temperature Control	IN	OUT	N/O	N/A	COS	REPEAT
33. Proper cooling methods used; adequate equipment for temperature control <i>This item has Notes. See Footnote 4 at end of questionnaire.</i>	⊠	i	i	i
34. Plant food properly cooked for hot holding	i	i	⊠	i
35. Approved thawing methods used	i	i	i	i
36. 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>This item has Notes. See Footnote 5 at end of questionnaire.</i>	i	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>This item has Notes. See Footnote 6 at end of questionnaire.</i>	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	⊐	..
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


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Food Establishment Inspection Report

Proper Use of Utensils	IN	OUT	N/O	N/A	COS	REPEAT
46. Gloves used properly	i	i	i	i

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
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	x	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.

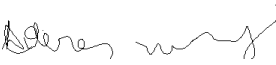
Additional Requirements listed in 105 CMR 590.011	IN	OUT	N/O	N/A	COS	REPEAT
M1. Anti-choking procedures in food service establishment	x	i	i	i
<i>This item has Notes. See Footnote 7 at end of questionnaire.</i>						
M2. Food allergy awareness	x	i	i	i

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



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Food Establishment Inspection Report

Discussion with Person-in-Charge

Owners have made many improvements since last inspection, increasing scope and frequency of cleaning the facilities\\ discussed proper sanitizing food prep. surfaces


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Food Establishment Inspection Report
Fail Notes Summary


Code	Text
6. Proper eating, tasting, drinking, or tobacco use	
2-401.11	Core; Employee was observed eating in area where veggies and meat are prepped next to warewashing area (cos)
9. No bare hand contact with RTE food	
3-301.11 (B)	Priority; Using rubber latex gloves in the kitchen, these are not recommended for use in the kitchen
15. Food separated and protected	
3-302.11(A)(1)(A)(2)	Priority; In fridge below stove, there was some evidence of sliced beef cross contaminating into the chicken (COS)
3-302.11(A)(3-8)(B)	Core; Chimichangas in fridge across from fryers were uncovered (COS)\flan in walkin fridge was left uncovered (COS)
16. Food-contact surfaces: cleaned & sanitized	
This item has Notes. See Footnote 1 at end of questionnaire.	
4-702.11	Priority; Cutting boards used to cut raw chicken by 2-bay prep. sink was not observed to be sanitized\ when asked, employee prepared a strong sanitizer solution (>200ppm) and wiped down and did not allow to air dry\ educated employee and PIC (COS)
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	
3-501.17(A)-(C)	Priority Foundation; Marinating beef in the walkin fridge was date labeled Feb. 2nd and other bins with misc. marinating meat was date labeled Feb. 15th \ items were incorrectly labeled by staff (COS)
33. Proper cooling methods used; adequate equipment for temperature control	
This item has Notes. See Footnote 4 at end of questionnaire.	
38. Insects, rodents, & animals not present	
This item has Notes. See Footnote 5 at end of questionnaire.	
39. Contamination prevented during food preparation, storage and display	
3-307.11	Core; Tongs used for dry sugar next to ice cream fridge were stored in sugar (COS)\ one of the knives in the bar area was stored between the sink and ice bin (COS)
41. Wiping cloths; properly used and stored	
This item has Notes. See Footnote 6 at end of questionnaire.	
43. In-use utensils properly stored	
3-304.12	Core; Knives used on main food prep. line was stored in soiled bin water (COS)
47. Food & non-food contact surfaces cleanable, properly designed, constructed & used	
4-501.11	Core; Gaskets and hood/lids on the bane marie fridges storing along prep. line were in disrepair



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Code	Text
55. Physical facilities installed, maintained, & clean	
6-501.16	Core; mops were not hung up to dry (COS)
6-501.11	Core; Top stair for stairs to the basement was in disrepair\\ stripping adjoining wall to ceiling was falling off in the warewashing area\\ in the basement door blocking to the adjacent unit was in disrepair\\ one of the overhead pipes in the basement next to the stairs across from the aforementioned door was leaking\\ in the women's bathroom there was a hole in the wall across from the stalls and the baseboard heater was in disrepair
M1. Anti-choking procedures in food service establishment	
This item has Notes. See Footnote 7 at end of questionnaire.	


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Food Establishment Inspection Report

Footnote 1

Notes:

Dishwasher: 125F using dishplate thermometer and machine was dispensing sanitizer (chlorine, 50-100ppm)

Footnote 2

Notes:

On hot holding line across from oven: pork: 136F, shredded chicken: 151F\\ on flat top: pork in bin: ~133F\\ sliced chicken in bin on grille: 141F

Footnote 3

Notes:

walk in fridges: 36F\\ mini fridges in the kitchen: 36-42F\\ largest bain marie: lettuce-43F, sliced tomatoe: 40F\\ smaller bain marie across from fryer: 38F\\ freezers all working

Footnote 4

Notes:

Observed use of ice wands to quickly cool down buckets of cooked/prepared sauces

Footnote 5

Notes:

No signs of pest observed at time of inspection\\ please send out office a copy of the most recent invoice/notes from contracted pest management service

Footnote 6

Notes:

Sanitizer bucket with wipes on main work line: 300ppm QT

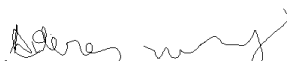
Footnote 7

Notes:

Please post current chokesaver/CPR certification



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