



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: 3/22/2023 **Business ID:** B3000037
Business: Min Fen Kitchen
 11 Main St.
 Belchertown, MA 01007

Inspection: B3000053
Permit #:
Phone: 413-323-8228
Inspector: 02 Sainath Palani
Reason: 01. Routine
Next Inspection on or near: 7/20/2023

Results: Next Routine 120

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
03/22/23	02:45 PM	04:15 PM	1:30	0:00	1:30	0	
Total:			1:30	0:00	1:30	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 Fen Gao Risk Category Medium
 Certified Food Protection Manager Fen Gao CFPM Exp Date 01/26/2023
 Certified Allergy Trained Name Fen Gao Allergy Exp Date 10/25/2026
 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
This item has Notes. See Footnote 1 at end of questionnaire.

Sainath Palani
 Inspector

Fen Gao
 Acknowledged Receipt : Fen Gao

Food Establishment Inspection Report

Supervision	IN	OUT	N/O	N/A	COS	REPEAT
2. Certified Food Protection Manager	☒	i	i	i
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
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
<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
19. Proper reheating procedures for hot holding	i	i	☒	i
20. Proper cooling time and temperature	☒	i	i	i
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
21. Proper hot holding temperatures	i	i	☒	i
22. Proper cold holding temperatures	☒	i	i	i
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>						
23. Proper date marking and disposition	i	☒	i	i
24. Time as a Public Health Control	i	i	i	☒



Inspector



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Food Establishment Inspection Report

Consumer Advisory	IN	OUT	N/O	N/A	COS	REPEAT
25. Consumer advisory provided for raw / undercooked foods	i	i	i	x
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	x	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
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



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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	⊠	i	i
48. Warewashing facilities: installed, maintained, & used; test strips	i	i	i	i
49. Non-food contact surfaces clean	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	i
M2. Food allergy awareness	i	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

pest management\ cleaning throughout, especially hood\ date labeling\ glove use\ food grade containers



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Food Establishment Inspection Report
Fail Notes Summary

Code	Text
1. Person-in-charge present, demonstrates knowledge, and performs duties	
This item has Notes. See Footnote 1 at end of questionnaire.	
2. Certified Food Protection Manager	
This item has Notes. See Footnote 2 at end of questionnaire.	
9. No bare hand contact with RTE food	
3-301.11(C)	Priority Foundation; Observed employee taking cooled down cooked chicken and partly using barehands to put chicken into another containing to put into fridge\\ had discussion
15. Food separated and protected	
3-302.11(A)(3-8)(B)	Core; Observed stacking of smaller containers directly on top of bare food in the main bain marie in front of wok station (repeat)
18. Proper cooking time & temperatures	
This item has Notes. See Footnote 3 at end of questionnaire.	
20. Proper cooling time and temperature	
This item has Notes. See Footnote 4 at end of questionnaire.	
22. Proper cold holding temperatures	
This item has Notes. See Footnote 5 at end of questionnaire.	
23. Proper date marking and disposition	
3-501.17(D)-(G)	Core; No date marking system was observed throughout kitchen
28. Toxic substances identified, stored, and used	
7-102.11	Priority Foundation; spray bottle below wok unlabeled\\ had soap and water
38. Insects, rodents, & animals not present	
6-202.15	Core; There was a small opening still on the bottom corner on the side door in the kitchen\\ door in the basement was left open\\ screen was still ripped in the small storage room in the back
6-501.111(C)	Priority Foundation; There rodent dropping that appeared to be older observed in the rear storage area in the kitchen next to and behind the mixer along the floors\\ there was rodent droppings observed in the basement underneath the shelving and by the motor\\ these area must be cleaned and sanitized and pest control devices should be placed or a pest management company should be hired if there are continued issues with rodents after the cleaning
47. Food & non-food contact surfaces cleanable, properly designed, constructed & used	
4-202.11	Priority Foundation; Egg rolls were in cardboard containers and observed use of containers that were originally used for tofu to store other types of food\\ these containers are not food grade and should not be re-used\\ discontinue this and switch to a food grade containers
4-501.11	Core; Exhaust vents are due to be inspected\\ Racks above 3-bay were rusted
49. Non-food contact surfaces clean	



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Code	Text
4-601.11(B),(C)	Core; There was an accumulation of grease on parts of walls and ceilings particularly in back storage area\Floor underneath fryer and large upright over was soiled\ flooring in the basement storage area underneath shelf nearby door was soiled\ racks above 3-bay sink were soiled\racks and trays next to upright freezer in the kitchen had encrusted grease on them\exhaust vent hood appeared to be soiled with encrusted grease\ grease traps/catchers under the wok were soiled
55. Physical facilities installed, maintained, & clean	
6-501.11	Core; Some of the floor tiles were still cracked throughout kitchen area



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Food Establishment Inspection Report

Footnote 1

Notes:

Did not check for food employee reporting agreement

Footnote 2

Notes:

Has an updated current certificate, expL Jan. 29, 2028

Footnote 3

Notes:

Fried shrimp: 171F

Footnote 4

Notes:

Cooled cooked chicken under running cool water

Footnote 5

Notes:

All fridges: <41F\\ freezers working\\ food out was 40-50F during food prep.



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