



# 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:** 3/9/2023  
**Business:** Nikos  
 118 Main St.  
 Ware, MA 01082

**Business ID:** Q3000027

**Inspection:** Q3000068  
**Permit #:**  
**Phone:** 413-967-0469  
**Inspector:** 02 Sainath Palani  
**Reason:** 01. Routine  
**Next Inspection on or near:** 3/19/2023

**Results:** Follow-up 10 days

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes
03/09/23	02:30 PM	04:30 PM	2:00	0:00	2:00	0	
<b>Total:</b>			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 Niko Christodoulou Risk Category Medium  
 Certified Food Protection Manager Nikolaos Christodoulou CFPM Exp Date 04/20/2024  
 Certified Allergy Trained Name \_\_\_\_\_ Allergy Exp Date \_\_\_\_\_  
 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 <i>This item has Notes. See Footnote 1 at end of questionnaire.</i>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

*Sainath Palani*  
 Inspector

*Niko Christodoulou*  
 Acknowledged Receipt : Niko Christodoulou

## Food Establishment Inspection Report

Supervision	IN	OUT	N/O	N/A	COS	REPEAT
2. Certified Food Protection Manager	☒	i	i	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	..	p
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	p	..
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	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
22. Proper cold holding temperatures	☒	i	i	i	..	..
<b><i>This item has Notes. See Footnote 3 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	☒	..	..



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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	i	⊠	i	..	..
34. Plant food properly cooked for hot holding	i	i	⊠	i	..	..
35. Approved thawing methods used	i	i	⊠	i	..	..
36. Thermometers provided and accurate	i	⊠	i	i	..	⊐
Food Identification	IN	OUT	N/O	N/A	COS	REPEAT
37. Food properly labeled; original container	i	⊠	i	i	..	..
Prevention of Food Contamination	IN	OUT	N/O	N/A	COS	REPEAT
38. Insects, rodents, & animals not present	i	i	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	..	..
<b><i>This item has Notes. See Footnote 4 at end of questionnaire.</i></b>						
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	⊐	..
46. Gloves used properly	i	i	i	i	..	..



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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	⊠	i	i	..	..
<b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b>						
48. Warewashing facilities: installed, maintained, & used; test strips	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	..	..
54. Garbage & refuse properly disposed; facilities maintained	i	i	i	i	..	..
55. Physical facilities installed, maintained, & clean	i	⊠	i	i	..	..
<b><i>This item has Notes. See Footnote 6 at end of questionnaire.</i></b>						
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

Issues with Hand wash sink\ sanitizing procedures for warewashing and wiping food contact surfaces



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# Food Establishment Inspection Report



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

Code	Text
[Unlabeled section starting with 'Permit Posted' within 'Inspection Summary']	
8-304.11(A)	2023 Permit not posted
<b>1. Person-in-charge present, demonstrates knowledge, and performs duties</b>	
This item has Notes. See Footnote 1 at end of questionnaire.	
<b>10. Adequate handwashing sinks properly supplied and accessible</b>	
5-205.11	Priority Foundation; Handwash sink clogs and there is a sign stating to not use it's and handwash was blocked by a piece of equipment, sink does work\\ employees stated they are washing hands in 3-bay sink instead\\ this sink should be serviced so that it can be used by employees to perform proper handwashing (Repeat)
6-301.11	Priority Foundation; No hand soap was available for the handwash sink present
<b>16. Food-contact surfaces: cleaned &amp; sanitized</b>	
4-703.11	Priority; Sanitizer dispenser at the 3-bay sink was not working\\ showed owner how to use tablets and set up sanitizer bay (COS)\\ 13 gallon compartments, used ~10 Quat tablets
<b>21. Proper hot holding temperatures</b>	
This item has Notes. See Footnote 2 at end of questionnaire.	
<b>22. Proper cold holding temperatures</b>	
This item has Notes. See Footnote 3 at end of questionnaire.	
<b>23. Proper date marking and disposition</b>	
3-501.17(D)-(G)	Core; Many items in the walk in fridge and some bulk items stored in other cold holding units such as under the grill and under the sandwich station were not labeled with use-by dates\\ owner/PIC stated most items were prepared day of inspection or the day prior
<b>36. Thermometers provided and accurate</b>	
4-302.12	Priority Foundation; Missing food thermometer to check food temperatures (repeat)
<b>37. Food properly labeled; original container</b>	
3-302.12	Core; Squeeze bottles by the stove were not labeled with common names
<b>41. Wiping cloths; properly used and stored</b>	
This item has Notes. See Footnote 4 at end of questionnaire.	
<b>45. Single-use/ single service articles: properly stored and used</b>	
4-904.11	Core; Single service utensils by register were stored with eating ends out/up (COS)
<b>47. Food &amp; non-food contact surfaces cleanable, properly designed, constructed &amp; used</b>	
This item has Notes. See Footnote 5 at end of questionnaire.	
4-501.11	Core; Gaskets missing on walk-in fridge\\sanitizer dispenser was not working on the 3-bay sink\\ gaskets in cold holding unit on sandwich line were ripped
4-204.120	Core; There was lots of ice buildup in freezer across from where slicers are stored
<b>48. Warewashing facilities: installed, maintained, &amp; used; test strips</b>	
4-302.14	Priority Foundation; Test strips present were soiled and not working\\ no working test strips for sanitizer available



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## Food Establishment Inspection Report

Code	Text
<b>49. Non-food contact surfaces clean</b>	
4-601.11(B),(C)	Core; Flooring beneath the fryers and the vent hood were soiled with grease\\wall above microwave was soiled\\ duct vents above divider was very dusty\\build up dark viscous liquid on gaskets on freezer next to fryer\\ (These were repeat violations)\\ slicers were soiled with meat/food residue and appeared to not have been washed/sanitizer (this was COS)
<b>53. Toilet features: properly constructed, supplied, &amp; cleaned</b>	
5-501.17	Core; Missing a dedicated covered receptacles for feminine products in the women's bathroom
<b>55. Physical facilities installed, maintained, &amp; clean</b>	
<small>This item has Notes. See Footnote 6 at end of questionnaire.</small>	
6-501.16	Core; Mops were not hung up to dry (COS)
6-501.11	Core; Sink in the woman's bathroom was leaking\\ 2-3 of the tube ceiling lights in the kitchen were not working\\ some of the ceiling tiles in the dining area in front of the television were severely soiled due to a recent leak \\ some floor tiles were still cracked in the kitchen
<b>M1. Anti-choking procedures in food service establishment</b>	
[590.011(A)]	MA; current choke saver certification not posted
<b>M2. Food allergy awareness</b>	
[590.011(C)]	MA; current allergen awareness certification not posted



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## Food Establishment Inspection Report

### **Footnote 1**

**Notes:**

Employee reporting agreements were not checked

### **Footnote 2**

**Notes:**

marinera sauce: 137F (internal, after stirring)\ sausage/meatballs: 150-155F

### **Footnote 3**

**Notes:**

Gatorade labeled fridge: 43.1F\ sandwich fridge: 35F\ pizza station: 40F\ cold holding unit below cook line: 39F\ walkin fridge: 35F\ freezers keeping product frozen

### **Footnote 4**

**Notes:**

No wiping clothes observed at time of inspection\ had discussion

### **Footnote 5**

**Notes:**

Racks in the walkin were replaced and flooring was replaced

### **Footnote 6**

**Notes:**

Some of the floor tiles in the kitchen were replaced particularly in front of the handwash sink



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