



# 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:** 3/15/2023  
**Business:** Teresa's  
 305 Palmer Rd.  
 Ware, MA 01082

**Business ID:** Q3000011

**Inspection:** Q3000073  
**Permit #:**  
**Phone:** 413-967-7601  
**Inspector:** 02 Sainath Palani  
**Reason:** 01. Routine  
**Next Inspection on or near:** 7/13/2023

**Results:** Next Routine 120

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes
03/15/23	03:15 PM	06:10 PM	2:55	0:00	2:55	0	
<b>Total:</b>			2:55	0:00	2:55	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 Claudio Ferrentino Risk Category High  
 Certified Food Protection Manager Mario Ferrentino CFPM Exp Date 02/24/2026  
 Certified Allergy Trained Name Frank Ferrentino Allergy Exp Date 01/14/2024  
 Certified ChokeSaver Name Mario Ferrentino ChokeSaver Exp Date 03/15/24

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.***

Inspector

Acknowledged Receipt : Claudio Ferrentino

## 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	..	p
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	..	..
<i><b>This item has Notes. See Footnote 2 at end of questionnaire.</b></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><b>This item has Notes. See Footnote 3 at end of questionnaire.</b></i>						
22. Proper cold holding temperatures	☒	i	i	i	..	..
<i><b>This item has Notes. See Footnote 4 at end of questionnaire.</b></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	☒	..	..



Inspector



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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	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	..	..
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	..	..
<b><i>This item has Notes. See Footnote 5 at end of questionnaire.</i></b>						
45. Single-use/ single service articles: properly stored and used	i	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
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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
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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	..	..
55. Physical facilities installed, maintained, & clean	i	☒	i	i	..	..
56. Adequate ventilation & lighting; designated areas used	i	i	i	i	..	..

MASSACHUSETTS ONLY REGULATIONS
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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
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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
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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
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L1. Local law or regulation	i	i	i	i	..	..
L2. Other	i	i	i	i	..	..

Discussion with Person-in-Charge
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Keeping shellfish tags\\ making food grade sanitizer using bleach\\ glove use with RTE foods\\ideas about knife storage\\date labeling

  
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## Food Establishment Inspection Report

### Fail Notes Summary

Code	Text
<b>1. Person-in-charge present, demonstrates knowledge, and performs duties</b>	
This item has Notes. See Footnote 1 at end of questionnaire.	
<b>9. No bare hand contact with RTE food</b>	
3-301.11 (B)	Priority; Observed employee prepare sandwich and garnish dishes with bare hands, whenever making contact with RTE food employees must avoid barehand contact, even if hands were recently washed\\ employees did wash their hands prior to preparing these food items
<b>14. Required records available: shellstock tags, parasite destruction</b>	
3-203.12	Priority Foundation; Shellfish was observed in one of the fridges in the basement; tags were not being kept for the required 90 days after date a batch gets sold
<b>15. Food separated and protected</b>	
3-302.11(A)(1)(A)(2)	Priority; In the walkin fridge raw chicken was stored above boxes of lettuce and bins of pasta & pasta sauce (repeat)
3-302.11(A)(3-8)(B)	Core; Mini bowls of salad were left uncovered in upright fridge next to warewashing station (repeat)
<b>16. Food-contact surfaces: cleaned &amp; sanitized</b>	
This item has Notes. See Footnote 2 at end of questionnaire.	
4-702.11	Priority;
4-601.11(A)	Priority Foundation; slicer and table mounted can opener in the basement was not in use and left soiled
4-602.11(A)-(C)	Priority; No sanitizer bucket or spray bottles containing sanitizer observed\\ food contact surfaces should be sanitized with food grade sanitizer when in contact with raw meats and/or every 4 hours
<b>21. Proper hot holding temperatures</b>	
This item has Notes. See Footnote 3 at end of questionnaire.	
<b>22. Proper cold holding temperatures</b>	
This item has Notes. See Footnote 4 at end of questionnaire.	
<b>23. Proper date marking and disposition</b>	
3-501.17(A)-(C)	Priority Foundation; No date marking was observed\\ any prepared food items that are kept for over 24 hours should be labeled with a use-by date
<b>37. Food properly labeled; original container</b>	
3-302.12	Core; Several of the bins in the basement and in the kitchen were not labeled\\ all containers holding food that looks like multiple things should be labeled with common names (ie. clam breading, oils in squeeze bottles)
<b>43. In-use utensils properly stored</b>	
3-304.12	Core; In-use knives were stored in between prep. tables in the kitchen\\ this may contaminate knife surfaces with soils & debris in between the tables (Repeat)
<b>44. Utensils, equipment &amp; linens: properly stored, dried, &amp; handled</b>	
This item has Notes. See Footnote 5 at end of questionnaire.	



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## Food Establishment Inspection Report

Code	Text
<b>47. Food &amp; non-food contact surfaces cleanable, properly designed, constructed &amp; used</b>	
4-501.11	Core; Gaskets in multiple cold holding units were in disrepair, such as they were ripped or falling off, including the walk in fridges and several of the fridges in the kitchen\ one of the bins of ice used to cool down soda lines was leaking
<b>49. Non-food contact surfaces clean</b>	
4-601.11(B),(C)	Core; Flooring beneath the stoves and fryers was soiled and had a lot of debris\there was a lot of cobwebs observed in the basement\there was encrusted sugar syrup on floor beneath soda lines by the soda boxes in the basement\Racks in several cold holding units were heavily soiled and need to be cleaned and sanitized (repeat)\ two soda holsters in bar had grimy building and are need of being cleaned (repeat)\ceiling in beer fridge and large walkin fridge had debris forming on ceiling and is in need of cleaning (repeat)
<b>54. Garbage &amp; refuse properly disposed; facilities maintained</b>	
5-501.113	Core; Outdoor receptacles were left open
<b>55. Physical facilities installed, maintained, &amp; clean</b>	
6-501.12	Core; Floor, ceiling and throughout Dough room in the basement was soiled and is in need of more frequent cleaning (repeat)
6-501.11	Core; screen on window above warewashing machine was ripped



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## Food Establishment Inspection Report

### **Footnote 1**

**Notes:**

Did not check to see if employee reporting agreements were kept on file

### **Footnote 2**

**Notes:**

Dishwasher was reaching 181F\\ dish thermometer: 165F

### **Footnote 3**

**Notes:**

Chicken and rice soup: 141F\\ meatballs:151F

### **Footnote 4**

**Notes:**

41F pasta & pizza fridges in the kitchen\\walkin fridge: 39F\\ all re Fridgerators observed were <42F and freezers were all working

### **Footnote 5**

**Notes:**

Recommend inverting plates and empty 5 gallon buckets stored in the kitchen and basement particularly if they are not covered



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