



# 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:** 3/21/2023  
**Business:** Walmart  
352 Palmer Rd.  
  
Ware, MA 01082

**Business ID:** Q3000035

**Inspection:** Q3000079  
**Permit #:**  
**Phone:**  
**Inspector:** 02 Sainath Palani  
**Reason:** 01. Routine  
**Next Inspection on or near:** 7/19/2023

**Results:** Next Routine 120

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes
03/21/23	01:25 PM	03:45 PM	2:20	0:00	2:20	0	
<b>Total:</b>			2:20	0:00	2:20	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 Gabriel Rios Risk Category Medium  
 Certified Food Protection Manager Papcelie M. Rau CFPM Exp Date 07/03/2024  
 Certified Allergy Trained Name Gabriel Rios 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	<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

*Gabriel Rios*  
Acknowledged Receipt : Gabriel Rios

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

*Scott Pal*

Inspector

*Gabriel Rios*

Acknowledged Receipt : Gabriel Rios

## Food Establishment Inspection Report

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	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	⊐	..
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	..	..
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	..	..

*Scott Pal*

Inspector

*Gabriel Rios*

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## Food Establishment Inspection Report

Utensils, Equipment and Vending	IN	OUT	N/O	N/A	OS	REPEAT
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49. Non-food contact surfaces clean	i	x	i	i	..	..
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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	..	..
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51. Plumbing installed; proper backflow devices	i	x	i	i	..	..
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52. Sewage and waste water properly disposed	i	i	i	i	..	..
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53. Toilet features: properly constructed, supplied, & cleaned	i	i	i	i	..	..
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54. Garbage & refuse properly disposed; facilities maintained	i	i	i	i	..	..
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55. Physical facilities installed, maintained, & clean	i	x	i	i	..	..
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56. Adequate ventilation & lighting; designated areas used	i	i	i	i	..	..
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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	x	..	..
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M2. Food allergy awareness	x	i	i	i	..	..
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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	..	..
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M4. Mobile Food Operation	i	i	i	i	..	..
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M5. Temporary Food Establishment	i	i	i	i	..	..
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M6. Public Market; Farmers Market	i	i	i	i	..	..
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M7. Residential Kitchen; Bed-and-Breakfast Operation	i	i	i	i	..	..
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M8. Residential Kitchen: Cottage Food Operation	i	i	i	i	..	..
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M9. School Kitchen; USDA Nutrition Program	i	i	i	i	..	..
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M10. Leased Commercial Kitchen	i	i	i	i	..	..
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M11. Innovative Operation	i	i	i	i	..	..
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Local Requirements	IN	OUT	N/O	N/A	COS	REPEAT
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L1. Local law or regulation	i	i	i	i	..	..
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L2. Other	i	i	i	i	..	..
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Discussion with Person-in-Charge
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Recent fire at rotisserie chicken oven and sewage back up in many of the floor drains\\ attending next BoH meeting to discuss recent issues and drafting written protocols that are approved by our office\\ Frequency of cleaning of floor drains through store\\ grease traps across store do not appear to be serviced\\ informing our office if new/different food equipment is being replaced or brought in\\ no food prep. was observed or allowed at time of inspection



Inspector



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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)	None of the 2023 Permits were posted
10. Adequate handwashing sinks properly supplied and accessible	
6-301.12	Priority Foundation; Women's room for the public up front were missing paper towels (COS)
16. Food-contact surfaces: cleaned & sanitized	
This item has Notes. See Footnote 1 at end of questionnaire.	
4-703.11	Priority; Sanitizer bag appeared to be running low and dispenser on 3-bay sink in the bakery was weak (<200ppm)
22. Proper cold holding temperatures	
This item has Notes. See Footnote 2 at end of questionnaire.	
36. Thermometers provided and accurate	
4-204.112(A)-(D)	Core; Several thermometers appeared to be out of order or missing in these fridges// Middle deli display case, poultry & meat display cases exposed to public
39. Contamination prevented during food preparation, storage and display	
3-305.11	Core; Boxes of chicken breasts were on floor in one of the large meat fridges (COS)
47. Food & non-food contact surfaces cleanable, properly designed, constructed & used	
4-501.11	Core; There was a fire in the rotisserie chicken oven on 3/18/23\\ possibly fire started due to not following manufacturers cleaning recommendations\\ unit is not to be used until it is verified that it has been cleaned and sanitized appropriately or if unit is replaced, permits might have to be pulled with the town\\ gaskets on bakery fridge and the largest freezer were in disrepair\\ flooring in the bakery oven was coming off
48. Warewashing facilities: installed, maintained, & used; test strips	
4-204.113	Core; Data plate on warewashing machine not readable
49. Non-food contact surfaces clean	
4-601.11(B),(C)	Core; Flooring in the bakery oven was soiled
55. Physical facilities installed, maintained, & clean	
6-501.12	Core; Mop sink by dairy walkin fridge was soiled\\ there was stagnant water by water treatment area by the large fridges/freezers
6-501.11	Core; Racks in the main dairy fridge were rusty (repeat)\\ floor tiles missing out on floor by freezer display case A304\\ piping by the dairy fridge next to eye wash station was in disrepair\\ the side panel by dairy door was in disrepair\\ mop sink by dairy walk in fridge was leaking\\ there was a leak by the water treatment area by large fridges/freezers\\ floor drains in the meat cold holding rooms was in disrepair\\ ceiling tiles were missing by the deli fridges\\ GREASE TRAPS APPEAR TO NOT HAVE BEEN SERVICED, the one under the 3-bay sink in the deli area appeared to be rusted shut and staff said it no longer works\\ one of the handwash sinks in the bakery was removed, if replaced check with building department to see if permits are required\\ some of the floor drains appeared to have stagnant water inside such as in front of bakery fridge which also had crack tiles around it\\

*Scott Pal*

Inspector

*Gabriel Rios*

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## Food Establishment Inspection Report

### **Footnote 1**

**Notes:**

Sanitizing was dispensing from most 3-bay sinks\\ dishwasher was not checked, it should reach 180F

### **Footnote 2**

**Notes:**

All fridges: <41F\\ all freezers were keeping product frozen: <0F



Inspector



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Page 6 of 6