



# 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 ID:** Q3000034  
**Business:** Ware Senior Center  
1 Robbins Rd.  
  
Ware, MA 01082

**Inspection:** Q3000077  
**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	11:15 AM	11:52 AM	0:37	0:00	0:37	0	
<b>Total:</b>			0:37	0:00	0:37	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 Alton Davis Risk Category High  
 Certified Food Protection Manager Alton Davis CFPM Exp Date 12/07/2024  
 Certified Allergy Trained Name Alton Davis Allergy Exp Date 12/27/2026  
 Certified ChokeSaver Name Alton Davis 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"/>

Inspector

Acknowledged Receipt : Alton Davis

## 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	..	..
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	..	..
<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	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
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 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	☒	..	..
Highly Susceptible Populations (HSP)	IN	OUT	N/O	N/A	COS	REPEAT

*San Pal*

Inspector

*Alton Davis*

Acknowledged Receipt : Alton Davis

## 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	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	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	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
---------------------------------	----	-----	-----	-----	----	--------

Inspector

Acknowledged Receipt : Alton Davis

## 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	i	..	..
48. Warewashing facilities: installed, maintained, & used; test strips	i	i	i	i	..	..
<b>49. Non-food contact surfaces clean</b>	i	x	i	i	..	..

***This item has Notes. See Footnote 4 at end of questionnaire.***

### 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	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
<b>M1. Anti-choking procedures in food service establishment</b>	x	i	i	i	..	..
<b>M2. Food allergy awareness</b>	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

Drain and grease trap cleaning



Inspector



Acknowledged Receipt : Alton Davis

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

<b>Code</b>	<b>Text</b>
<b>15. Food separated and protected</b>	
3-302.11(A)(3-8)(B)	Core; Large roast in the fridge in the kitchen was not covered (COS)
<b>16. Food-contact surfaces: cleaned &amp; sanitized</b>	
	This item has Notes. See Footnote 1 at end of questionnaire.
<b>19. Proper reheating procedures for hot holding</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>47. Food &amp; non-food contact surfaces cleanable, properly designed, constructed &amp; used</b>	
4-502.11(A),(C)	Core; Gaskets on fridge in the kitchen were ripped
<b>48. Warewashing facilities: installed, maintained, &amp; used; test strips</b>	
	This item has Notes. See Footnote 4 at end of questionnaire.
<b>49. Non-food contact surfaces clean</b>	
4-601.11(B),(C)	Core; Catchment grates for dishwasher had food debris on them// there was some grease build up in catchment trays for flat top and stove\\ some food debris under flat top stove



Inspector



Acknowledged Receipt : Alton Davis

## Food Establishment Inspection Report

### Footnote 1

**Notes:**

Dishwater: hot water gauge was getting to >180F\\ 3-bay sanitizer dispenser: 400ppm QT

### Footnote 2

**Notes:**

Meatloaf out of oven that was put out on hot holding for service: >185F (internal)\\ baked potato: >175F

### Footnote 3

**Notes:**

chocolate milk being served: 47F\\ large meat roast and potatoes in fridge in the kitchen: 35F\\ all other fridges: <41F and freezers working

### Footnote 4

**Notes:**

QT test strips on 3-bay were expired



Inspector



Acknowledged Receipt : Alton Davis

Page 6 of 6