



# 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:** 4/24/2023 **Business ID:** B2000001  
**Business:** Belchertown Little League/Little Fenway Concession  
59 State Street

Belchertown, MA 01007

**Inspection:** B2000002  
**Permit #:**  
**Phone:** 413-575-3063  
**Inspector:** 01 Andrea Crete  
**Reason:** 03. Pre-operation  
**Next Inspection on or near:** 4/23/2024

**Results:** Next Routine 365

### Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
04/24/23	03:00 PM	03:57 PM	0:57	0:00	0:57	0	
Total:			0:57	0:00	0:57	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 Lisa Szostek

Risk Category Low

Certified Food Protection Manager \_\_\_\_\_

CFPM Exp Date \_\_\_\_\_

Certified Allergy Trained Name \_\_\_\_\_

Allergy Exp Date \_\_\_\_\_

Certified ChokeSaver Name \_\_\_\_\_

ChokeSaver Exp Date \_\_\_\_\_

Permit In ☐ Out ☐

Inspection Report 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

1. Person-in-charge present, demonstrates knowledge, and performs duties

IN OUT N/O N/A COS REPEAT

☒ ☐ ☐ ☐ ☐ ☐

2. Certified Food Protection Manager

☐ ☐ ☐ ☐ ☐ ☐

*Andrea Crete*

Inspector

*Lisa Szostek*

Acknowledged Receipt : Lisa Szostek

Page 1 of 6

# 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	i	..	..
4. Proper Use of Restriction & Exclusion	⊗	i	i	i	..	..
5. Procedures for responding to vomiting and diarrheal events	i	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	..	..
19. Proper reheating procedures for hot holding	i	i	⊗	i	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
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	..	..
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	⊗	..	..

Adel Cett

Inspector

*Handwritten signature*

Acknowledged Receipt : Lisa Szostek

## Food Establishment Inspection Report

### Food/Color Additives and Toxic Substances

27. Food additives: approved and properly used

28. Toxic substances identified, stored, and used

***This item has Notes. See Footnote 3 at end of questionnaire.***

### Conformance with Approved Procedures

29. Compliance with variance / specialized process / HACCP Plan

### 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

30. Pasteurized eggs used where required

31. Water & ice from approved source

32. Variance obtained for specialized processing methods

### Food Temperature Control

33. Proper cooling methods used; adequate equipment for temperature control

34. Plant food properly cooked for hot holding

35. Approved thawing methods used

36. Thermometers provided and accurate

### Food Identification

37. Food properly labeled; original container

### Prevention of Food Contamination

38. Insects, rodents, & animals not present

39. Contamination prevented during food preparation, storage and display

40. Personal cleanliness

41. Wiping cloths; properly used and stored

42. Washing fruits & vegetables

### Proper Use of Utensils

43. In-use utensils properly stored

44. Utensils, equipment & linens: properly stored, dried, & handled

45. Single-use/ single service articles: properly stored and used

46. Gloves used properly

### Utensils, Equipment and Vending

47. Food & non-food contact surfaces cleanable, properly designed, constructed & used

IN   OUT   N/O   N/A   COS   REPEAT

i   i   i   ✕   "   "

✕   i   i   i   "   "

IN   OUT   N/O   N/A   COS   REPEAT

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IN   OUT   N/O   N/A   COS   REPEAT

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IN   OUT   N/O   N/A   OS   REPEAT

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Page 3 of 6

## Food Establishment Inspection Report

### Utensils, Equipment and Vending

48. Warewashing facilities: installed, maintained, & used; test strips

49. Non-food contact surfaces clean

IN OUT N/O N/A OS REPEAT

i ✕ i i .. ..

i i i i .. ..

### Physical Facilities

50. Hot & cold water available; adequate pressure

51. Plumbing installed; proper backflow devices

52. Sewage and waste water properly disposed

53. Toilet features: properly constructed, supplied, & cleaned

54. Garbage & refuse properly disposed; facilities maintained

55. Physical facilities installed, maintained, & clean

56. Adequate ventilation & lighting; designated areas used

IN OUT N/O N/A COS REPEAT

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### MASSACHUSETTS ONLY REGULATIONS

Rules and Regulations adopted for use in Massachusetts only.

### Additional Requirements listed in 105 CMR 590.011

M1. Anti-choking procedures in food service establishment

M2. Food allergy awareness

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

### Review of Retail Operations listed in 105 CMR 590.010

M3. Caterer

M4. Mobile Food Operation

M5. Temporary Food Establishment

M6. Public Market; Farmers Market

M7. Residential Kitchen; Bed-and-Breakfast Operation

M8. Residential Kitchen: Cottage Food Operation

M9. School Kitchen; USDA Nutrition Program

M10. Leased Commercial Kitchen

M11. Innovative Operation

IN OUT N/O N/A COS REPEAT

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i i ✕ i .. ..

IN OUT N/O N/A COS REPEAT

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### Local Requirements

L1. Local law or regulation

L2. Other

IN OUT N/O N/A COS REPEAT

i i i i .. ..

i i i i .. ..

### Discussion with Person-in-Charge



Inspector



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Page 4 of 6

# Food Establishment Inspection Report

## Fail Notes Summary

Code	Text
<b>16. Food-contact surfaces: cleaned &amp; sanitized</b>	
4-702.11	Priority; Before Use After Cleaning UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT shall be SANITIZED before use after cleaning.
Addl Notes:	<i>[No sanitizer solution onsite for sanitizing food contact equipment and utensils. Discussed with Lisa. Lisa will use bleach and water solution and test to ensure concentration is 100ppm]</i>
<b>19. Proper reheating procedures for hot holding</b>	
This item has Notes. See Footnote 1 at end of questionnaire.	
<b>21. Proper hot holding temperatures</b>	
This item has Notes. See Footnote 2 at end of questionnaire.	
<b>28. Toxic substances identified, stored, and used</b>	
This item has Notes. See Footnote 3 at end of questionnaire.	
7-101.11	Priority Foundation; Identifying Information, Prominence-Original Containers Containers of POISONOUS OR TOXIC MATERIALS and PERSONAL CARE ITEMS shall bear a legible manufacturer's label.
<b>48. Warewashing facilities: installed, maintained, &amp; used; test strips</b>	
4-302.14	Priority Foundation; Sanitizing Solutions, Testing Devices A test kit or other device that accurately measures the concentration in MG/L of SANITIZING solutions shall be provided.
Addl Notes:	<i>[No test strips for bleach and water onsite/ need to get to test chemical concentration of bleach and water sanitizing solution ]</i>
<b>M2. Food allergy awareness</b>	
This item has Notes. See Footnote 4 at end of questionnaire.	



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Page 5 of 6

## Food Establishment Inspection Report

### **Footnote 1**

**Notes:**

Discussed with Lisa that the meatballs need to be re heated to 165F within 2hours.

### **Footnote 2**

**Notes:**

Discussed with Lisa that the meatballs need to be hot held at 135F or above in the crock pot

### **Footnote 3**

**Notes:**

Spray bottles for bleach and water solution need to be labeled with the contents and spray bottle must not have been used for any other chemical or use.

### **Footnote 4**

**Notes:**

Please put up a sign alerting customers to alert staff if they have a food allergy.



Inspector



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