



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: 4/20/2023 **Business ID:** Q2000000
Business: RadGoon Saloon LLC
 3 Green Street
 Monson, MA 01057

Inspection: Q2000004
Permit #:
Phone: 978-434-7632
Inspector: 01 Andrea Crete
Reason: 01. Routine
Next Inspection on or near: 12/31/1899

Results: Other

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 Carrie Lavallie Risk Category _____

Certified Food Protection Manager Carrie Lavallie CFPM Exp Date 01/24/2028

Certified Allergy Trained Name Carrie Lavallie Allergy Exp Date 02/01/2028

Certified ChokeSaver Name _____ ChokeSaver Exp Date _____

Permit	In	j	Out	j
Inspection Report	In	j	Out	j

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	☒	j	j	j
2. Certified Food Protection Manager	☒	j	j	j
Employee Health	IN	OUT	N/O	N/A	COS	REPEAT
3. Management, food employee and conditional employee; knowledge, responsibilities and reporting	j	j	j	j
4. Proper Use of Restriction & Exclusion	☒	j	j	j
5. Procedures for responding to vomiting and diarrheal events	j	j	j	j

Inspector

Acknowledged Receipt : Carrie Lavallie

Food Establishment Inspection Report

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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</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
20. Proper cooling time and temperature	⊠	i	i	i
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
21. Proper hot holding temperatures	i	i	i	⊠
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
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



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Food Establishment Inspection Report

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 i " "

31. Water & ice from approved source

i i i i " "

32. Variance obtained for specialized processing methods

i 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 i " "

34. Plant food properly cooked for hot holding

i i i i " "

35. Approved thawing methods used

i 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 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 i " "

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

i ✕ i i " "

49. Non-food contact surfaces clean

i i i i " "

Physical Facilities

IN OUT N/O N/A COS REPEAT

50. Hot & cold water available; adequate pressure

i i i i " "



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Physical Facilities	IN	OUT	N/O	N/A	COS	REPEAT
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
M1. Anti-choking procedures in food service establishment	i	i	i	i
M2. Food allergy awareness	i	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



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Food Establishment Inspection Report
Fail Notes Summary

Code	Text
10. Adequate handwashing sinks properly supplied and accessible	
This item has Notes. See Footnote 1 at end of questionnaire.	
6-301.14	<p>Core; Handwashing Signage A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.</p> <p>Addl Notes: <i>[Please move the handwashing sign to in front of the hand sink]</i></p>
20. Proper cooling time and temperature	
This item has Notes. See Footnote 2 at end of questionnaire.	
36. Thermometers provided and accurate	
4-302.12	<p>Priority Foundation; Food Temperature Measuring Devices (A) FOOD TEMPERATURE MEASURING DEVICES shall be provided and readily accessible for use in ensuring attainment and maintenance of FOOD temperatures as specified under Chapter 3.</p> <p>(B) A TEMPERATURE MEASURING DEVICE with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin FOODS such as MEAT patties and FISH filets.</p> <p>Addl Notes: <i>[A probe thermometer was not available onsite to test internal temperatures of temperature control for safety foods or foods being re heated.]</i></p>
48. Warewashing facilities: installed, maintained, & used; test strips	
4-302.14	<p>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.</p>
4-501.110	<p>Priority Foundation; Mechanical Warewashing Equipment, Wash Solution Temperature (A) The temperature of the wash solution in spray type warewashers that use hot water to SANITIZE may not be less than:</p> <ul style="list-style-type: none"> (1) For a stationary rack, single temperature machine, 74°C (165°F); (2) For a stationary rack, dual temperature machine, 66°C (150°F); (3) For a single tank, conveyor, dual temperature machine, 71°C (160°F); or (4) For a multitank, conveyor, multitemperature machine, 66°C (150°F). <p>(B) The temperature of the wash solution in spray-type warewashers that use chemicals to SANITIZE may not be less than 49°C (120°F).</p> <p>Addl Notes: <i>[Test strips for Quat Ammonia sanitizer solution in 3 bay sink (sani tabs) needed.]</i></p>


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Footnote 1

Notes:

Recommend moving the handwashing sign in front of the hand sink for more visibility.

Footnote 2

Notes:

Pasta salad second batch was still covered with tin foil in the cold holding unit. Temped at 47F. Pasta salad was uncovered to allow to cool quicker to 41F. Pasta salad made at 10AM.



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