



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: 7/26/2023 **Business ID:** B3000038
Business: Checker's General Store
 33 State St.

 Belchertown, MA 01007

Inspection: B2000008
Permit #:
Phone: 413-323-4599
Inspector: 01 Andrea Crete
Reason: 01. Routine
Next Inspection on or near: 11/23/2023

Results: Next Routine 120

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes |
|---------------|----------|----------|------|--------|-------|---------|-------|
| 07/26/23 | 11:15 AM | 01:30 PM | 2:15 | 0:00 | 2:15 | 0 | |
| Total: | | | 2:15 | 0:00 | 2:15 | 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 Jenn Barlow Risk Category Medium

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 | 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 type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

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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 | .. | .. |
| 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 | .. | .. |
| 21. Proper hot holding temperatures | ☒ | i | i | i | .. | .. |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</i> | | | | | | |
| 22. Proper cold holding temperatures | i | ☒ | i | i | .. | .. |
| <i>This item has Notes. See Footnote 2 at end of questionnaire.</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 | ☒ | .. | .. |



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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 | 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 | .. | .. |

| Prevention of Food Contamination | IN | OUT | N/O | N/A | COS | REPEAT |
|--|----|-----|-----|-----|-----|--------|
| 38. Insects, rodents, & animals not present | 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 | .. | .. |



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Food Establishment Inspection Report

| | | | | | | |
|---------------------------------|----|-----|-----|-----|----|--------|
| Utensils, Equipment and Vending | IN | OUT | N/O | N/A | OS | REPEAT |
|---------------------------------|----|-----|-----|-----|----|--------|

| | | | | | | |
|--|---|---|---|---|----|----|
| 48. Warewashing facilities: installed, maintained, & used; test strips | i | 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 | .. | .. |
| 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 | x | 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 | x | .. | .. |
| M2. Food allergy awareness | 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 |
|----------------------------------|



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Food Establishment Inspection Report
Fail Notes Summary

| Code | Text |
|---|--|
| 2. Certified Food Protection Manager | |
| 2-102.12(A) | Core; Person in charge does not have ServSafe Food Protection Manager certification. |
| 3. Management, food employee and conditional employee; knowledge, responsibilities and reporting | |
| 2-102.11(C) (2),(3) and (17) | Priority Foundation; No employee health reporting documentation. The employee health reporting form was given during inspection to implement |
| 5. Procedures for responding to vomiting and diarrheal events | |
| 2-501.11 | Priority Foundation; No vomit and diarrhea clean up kit or procedure. Procedure template was given during inspection to implement |
| 8. Hands clean & properly washed | |
| 2-301.14 | Priority; Hand washing not observed during inspection. Employee only changed gloves. |
| 10. Adequate handwashing sinks properly supplied and accessible | |
| 6-301.14 | Core; Hand washing sign needed at hand washing sink in deli and bathroom. |
| 21. Proper hot holding temperatures | |
| This item has Notes. See Footnote 1 at end of questionnaire. | |
| 22. Proper cold holding temperatures | |
| This item has Notes. See Footnote 2 at end of questionnaire. | |
| 3-501.16(A)(2) and (B) | Priority; Open face cooler at 48F. Food items, including grape leavers and hummus,not being stored at 41F or less. Mini fridge ambient temperature 50F. Inline unit ambient temperature 50F. Tuna salad in inline 49.5F. |
| 23. Proper date marking and disposition | |
| 3-501.17(D)-(G) | Core; Pre-sliced deli meat, cheese, and cooked chicken not date marked in walk in. Oat milk in walk in has a date of 7/17/23. Discard. |
| 36. Thermometers provided and accurate | |
| 4-204.112(A)-(D) | Core; Mini fridge for holding orders at deli needs a thermometer. |
| 37. Food properly labeled; original container | |
| 3-602.11(A),(B)(1-4)(6)(7),(C),(D) | Core; Food items in deli case not labeled with common names. |
| 38. Insects, rodents, & animals not present | |
| 6-501.111(A)(B)(D) | Core; Rodent droppings observed in drawer with stickers (in sticker box). |
| 39. Contamination prevented during food preparation, storage and display | |
| 3-305.14 | Core; Hard boiled eggs next to hand washing sink. No food prep shall be conducted near hand washing sink unless a splash guard is put at sink to precent cross contamination. |
| 47. Food & non-food contact surfaces cleanable, properly designed, constructed & used | |
| 4-201.11 | Core; Walk in Cooler Door is not shutting tight when closed. |
| 55. Physical facilities installed, maintained, & clean | |



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Food Establishment Inspection Report

| Code | Text |
|----------|---|
| 6-501.16 | Core; Mop not hung up to dry and being stored in food prep area. |
| 6-501.11 | Core; Flooring at step from deli to back ara in disrepair. Wall by three bay sink in disrepair. Needs to be smooth, non-porpus, and easily cleanable. |



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Food Establishment Inspection Report

Footnote 1

Notes:

Pot roast hot holding temp at 182F
Meatballs hot holding temp at 158F

Footnote 2

Notes:

cooked chicken in walk in 39F



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