



# 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:** 7/25/2023      **Business ID:** Q2000006  
**Business:** Lazars Pizza and Roast Beef  
 41 Main Street  
  
 Ware, MA 01082

**Inspection:** Q2000014  
**Permit #:**  
**Phone:** 413 967 3181  
**Inspector:** 01 Andrea Crete  
**Reason:** 01. Routine  
**Next Inspection on or near:** 8/4/2023

**Results:** Follow-up 10 days

Time In / Time Out

| Date     | In       | Out      | Insp | Travel | Total | Mileage | Notes |
|----------|----------|----------|------|--------|-------|---------|-------|
| 07/25/23 | 01:15 PM | 04:45 PM | 3:30 | 0:00   | 3:30  | 0       |       |
| Total:   |          |          | 3:30 | 0:00   | 3:30  | 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 Aleksander Cota Risk Category Medium

Certified Food Protection Manager Aleksander Cotaj CFPM Exp Date 07/05/2023

Certified Allergy Trained Name Certificate of Allergen Awareness Training Allergy Exp Date 06/28/2028

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 |    | ☒   |     |     | ..  | ..     |
| 2. Certified Food Protection Manager                                     | ☒  |     |     |     | ..  | ..     |

Inspector

Acknowledged Receipt : Aleksander Cotaj

## 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   | ..  | ..     |
| <b><i>This item has Notes. See Footnote 1 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   | ☒   | ..  | ..     |
| Food/Color Additives and Toxic Substances  | IN | OUT | N/O | N/A | COS | REPEAT |



Inspector

\_\_\_\_\_  
Acknowledged Receipt : Aleksander Cotaj

## 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 | x | .. | .. |
|--|---|---|---|---|----|----|

|   |   |   |   |   |    |    |
|---|---|---|---|---|----|----|
| 28. Toxic substances identified, stored, and used | x | 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 | x | .. | .. |
|---|---|---|---|---|----|----|

|                       |
|-----------------------|
| 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 | x | i | i | i | .. | .. |
|--|---|---|---|---|----|----|

|                                      |   |   |   |   |    |    |
|--------------------------------------|---|---|---|---|----|----|
| 31. Water & ice from approved source | i | i | i | i | .. | .. |
|--------------------------------------|---|---|---|---|----|----|

|  |   |   |   |   |    |    |
|--|---|---|---|---|----|----|
| 32. Variance obtained for specialized processing methods | i | i | i | x | .. | .. |
|--|---|---|---|---|----|----|

|                          |    |     |     |     |     |        |
|--------------------------|----|-----|-----|-----|-----|--------|
| Food Temperature Control | IN | OUT | N/O | N/A | COS | REPEAT |
|--------------------------|----|-----|-----|-----|-----|--------|

|   |   |   |   |   |    |    |
|---|---|---|---|---|----|----|
| 33. Proper cooling methods used; adequate equipment for temperature control | i | i | x | i | .. | .. |
|---|---|---|---|---|----|----|

|  |   |   |   |   |    |    |
|--|---|---|---|---|----|----|
| 34. Plant food properly cooked for hot holding | i | i | x | i | .. | .. |
|--|---|---|---|---|----|----|

|                                   |   |   |   |   |    |    |
|-----------------------------------|---|---|---|---|----|----|
| 35. Approved thawing methods used | i | 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 | x | i | i | .. | .. |
|---|---|---|---|---|----|----|

|  |   |   |   |   |    |    |
|--|---|---|---|---|----|----|
| 39. Contamination prevented during food preparation, storage and display | i | x | i | i | .. | .. |
|--|---|---|---|---|----|----|

|                          |   |   |   |   |    |    |
|--------------------------|---|---|---|---|----|----|
| 40. Personal cleanliness | i | i | i | i | .. | .. |
|--------------------------|---|---|---|---|----|----|

|   |   |   |   |   |    |   |
|---|---|---|---|---|----|---|
| 41. Wiping cloths; properly used and stored | i | x | i | i | .. | p |
|---|---|---|---|---|----|---|

|                                 |   |   |   |   |    |    |
|---------------------------------|---|---|---|---|----|----|
| 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 | x | i | i | .. | .. |
|---|---|---|---|---|----|----|

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



Inspector

\_\_\_\_\_  
Acknowledged Receipt : Aleksander Cotaj

## Food Establishment Inspection Report

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

|                                     |   |   |   |   |   |   |
|-------------------------------------|---|---|---|---|---|---|
| 49. Non-food contact surfaces clean | i | x | i | i | " | p |
|-------------------------------------|---|---|---|---|---|---|

|                     |    |     |     |     |     |        |
|---------------------|----|-----|-----|-----|-----|--------|
| 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 | x | 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 | x | i | i | " | " |
|---|---|---|---|---|---|---|

|  |   |   |   |   |   |   |
|--|---|---|---|---|---|---|
| 55. Physical facilities installed, maintained, & clean | i | x | i | i | " | " |
|--|---|---|---|---|---|---|

|  |   |   |   |   |   |   |
|--|---|---|---|---|---|---|
| 56. Adequate ventilation & lighting; designated areas used | i | x | 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 |
|----------------------------------|



Inspector

\_\_\_\_\_  
Acknowledged Receipt : Aleksander Cotaj

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

| Code  | Text   |
|---|--|
| <b>1. Person-in-charge present, demonstrates knowledge, and performs duties</b>                         |  |
| 2-102.11(A)   | Priority Foundation; Food safety practices not being followed in the establishment. No active managerial control.  |
| <b>3. Management, food employee and conditional employee; knowledge, responsibilities and reporting</b> |  |
| 2-102.11(C) (2),(3) and (17)  | Priority Foundation; No employee health reporting documentation. Health reporting form given during inspection to implement  |
| <b>5. Procedures for responding to vomiting and diarrheal events</b>                                    |  |
| 2-501.11  | Priority Foundation; Vomit and diarrhea cleanup procedure and kit needed. Procedure template given during inspection to implement  |
| <b>8. Hands clean &amp; properly washed</b>   |  |
| 2-301.14  | Priority; Hand washing not observed to be done by food employees working with food and changing tasks. Gloves only observed to be worn.  |
| <b>10. Adequate handwashing sinks properly supplied and accessible</b>                                  |  |
| 5-204.11  | Priority Foundation; Hand washing sink located in the back by the three basin sink. This sink is not accessible to food workers at pizza prep; sub/sandwich; and other food prep areas. Handwashing not observed to be done during inspection. Hand washing sink must be located in an area that is accessible to all food workers.  |
| <b>15. Food separated and protected</b>   |  |
| 3-302.11(A)(1)(A)(2)  | Priority; Many items in cold holding units stored uncovered. Stacking items such as mustard and ketchup squeeze bottles on top of uncovered deli meats. Deli meats and cheeses stored together uncovered and unseparated.  |
| <b>16. Food-contact surfaces: cleaned &amp; sanitized</b>   |  |
| 4-601.11(A)   | Priority Foundation; All racks for storing food and food contact in establishment, including walk in and cold holding units heavily soiled. Need to clean. Food contact equipment such as dough mixers, roller, and deli slicer, stored unclean. Evidence of infrequent cleaning. Many food contact containers visibly dirty. For example, dill pickle container used to store flour and sheet pans under table. |
| <b>21. Proper hot holding temperatures</b>  |  |
| <i>This item has Notes. See Footnote 1 at end of questionnaire.</i>                                     |  |
| <b>22. Proper cold holding temperatures</b>   |  |
| 3-501.16(A)(2) and (B)  | Priority; Many Items in cold holding units observed above 41F  |
| <b>38. Insects, rodents, &amp; animals not present</b>  |  |
| 6-501.111(A)(B)(D)  | Core; Large spider observed above hand washing sink and right under shelving where food contact equipment is stored. Evidence of insects, including webs, also observed.   |
| <b>39. Contamination prevented during food preparation, storage and display</b>                         |  |
| 3-305.11  | Core; Bag of onions stored on steps going above walk in. Needs to be 6" off floor.   |
| <b>41. Wiping cloths; properly used and stored</b>  |  |
| 3-304.14  | Core; Dirty rags observed throughout establishment being stored on food prep tables/counters.  |



Inspector

Acknowledged Receipt : Aleksander Cotaj

Page 5 of 7

## Food Establishment Inspection Report

| Code   | Text   |
|--|--|
| <b>47. Food &amp; non-food contact surfaces cleanable, properly designed, constructed &amp; used</b> |  |
| 4-101.11(A)  | Priority; Cardboard boxes, some of which contained raw chicken, being reused to store equipment and utensils. Discontinue using cardboard boxes. Knife handle has plastic that is flaking off.   |
| 4-501.11   | Core; Mop head very soiled. Inline units at front, including freezer, have gaskets and seals in disrepair.   |
| <b>49. Non-food contact surfaces clean</b>   |  |
| 4-601.11(B),(C)  | Core; Knife rack dirty and many knives piled on top of rack. Inside of walk in cooler needs a good cleaning. Shelving very rusty. Inside door heavily soiled and walls are covered with dust and debris.   |
| <b>51. Plumbing installed; proper backflow devices</b>   |  |
| 5-205.15(B)  | Core; Hot water at hand washing station temped at 156F. Need to reduce temperature to 100F -110F maximum.  |
| <b>54. Garbage &amp; refuse properly disposed; facilities maintained</b>                             |  |
| 5-502.11   | Core; Significant amount of clutter and unused items in establishment including children's toys, cardboard boxes, containers, and used plastic bags. Items are on top of equipment, on shelving, and in basement. Remove items not intended for use or are refuse, recycling or trash. Trash bin/container in close proximity to food prep counter and dough roller. Trash not covered and observed to be full.  |
| <b>55. Physical facilities installed, maintained, &amp; clean</b>                                    |  |
| 6-101.11   | Core; Wall behind slider and dough roller in disrepair. Wall not smooth, non-absorbent, and easily cleanable. Outlet cover missing over food prep area in back and exposed wiring in hallway to bathroom. Plastic curtains between front and back of the kitchen are visibly soiled. Remove. Grate in floor needs to be cleaned. Customer self-service area for utensils needs to be cleaned. Counter shows evidence of infrequent cleaning. Light switches and switch plates have a buildup of grease and grime and need to be cleaned. |
| 6-501.114  | Core; Personal items stored above food prep areas. Need to designate separate area for personal items.   |
| <b>56. Adequate ventilation &amp; lighting; designated areas used</b>                                |  |
| 6-501.14   | Core; Hood vent system needs to be cleaned. Last serviced on 12/2022.  |



Inspector

\_\_\_\_\_  
Acknowledged Receipt : Aleksander Cotaj

Page 6 of 7

## Food Establishment Inspection Report

### Footnote 1

**Notes:**

Meatballs in hot holding 160F



Inspector

\_\_\_\_\_  
Acknowledged Receipt : Aleksander Cotaj

Page 7 of 7