



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: 7/20/2023
Business: New United China
 164 West St.
 Apt. E
 Ware, MA 01082

Business ID: Q3000026

Inspection: Q2000011
Permit #:
Phone: 608-402-5327
Inspector: 01 Andrea Crete
Reason: 03. Pre-operation
Next Inspection on or near: 7/23/2023

Results: Follow-up 72 hours

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
07/20/23	09:00 AM	11:50 AM	2:50	0:00	2:50	0	
Total:			2:50	0:00	2:50	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 Ting Ly Risk Category High

Certified Food Protection Manager Ting Ly CFPM Exp Date 07/09/2028

Certified Allergy Trained Name Ting Ly Allergy Exp Date 07/11/2028

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	<input type="checkbox"/>	<input checked="" 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 : Ting Ly

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	p	..
4. Proper Use of Restriction & Exclusion	⊠	i	i	i
5. Procedures for responding to vomiting and diarrheal events	i	⊠	i	i	p	..
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
22. Proper cold holding temperatures	⊠	i	i	i
<i>This item has Notes. See Footnote 1 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	⊠
Food/Color Additives and Toxic Substances	IN	OUT	N/O	N/A	COS	REPEAT


Inspector

Acknowledged Receipt : Ting Ly

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


Inspector

Acknowledged Receipt : Ting Ly

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
-------------------------------------	---	---	---	---	----	----

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	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	i	x	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

Upon pre-operational inspection the establishment was observed to be in a very unclean condition. Food contact and non-contact surfaces, equipment, and utensils as well as the physical facility areas (walls, floors, areas behind equipment) all need to be thoroughly cleaned.

New owners have already purchased food including raw meat and produce and have started using cooking equipment to cook products without a permit to operate.

Person in charge (owner) has ServSafe Food Protection certification but could not demonstrate knowledge of the Food Code or food safety procedures.


Inspector

Acknowledged Receipt : Ting Ly

Food Establishment Inspection Report

(Continued from previous page...)

United China is not approved for opening until full compliance with the Food Code is met. Continued inability to demonstrate knowledge of food safety and Food Code compliance may result in the Board of Health requiring United China to hire a consultant to work with them to achieve compliance and understanding of food safety.




Inspector

Acknowledged Receipt : Ting Ly

Page 5 of 8

Food Establishment Inspection Report
Fail Notes Summary

Code	Text
1. Person-in-charge present, demonstrates knowledge, and performs duties	
2-102.11(A)	Priority Foundation; Person in charge unable to demonstrate working knowledge of food safety during inspection.
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
5. Procedures for responding to vomiting and diarrheal events	
2-501.11	Priority Foundation; No vomit and diarrhea cleanup procedure or kit onsite. Both documents given onsite.
10. Adequate handwashing sinks properly supplied and accessible	
5-205.11	Priority Foundation; Hand washing sink needs to be accessible. Move 5 gallon buckets.
13. Food in good condition, honestly presented, safe, & unadulterated	
3-101.11	Priority; Many spices show evidence of moisture buildup and have many clumps. Many spices left behind from previous owners; please discontinue use.
15. Food separated and protected	
3-302.11(A)(3-8)(B)	Core; Stand up freezer: food items uncovered and ice buildup in freezer. Ice shavings falling onto food. Uncovered egg rolls in freezer. Many uncovered food items in walk in freezer.
16. Food-contact surfaces: cleaned & sanitized	
4-601.11(A)	Priority Foundation; Microwave and all nonfood contact and food contact surfaces, equipment, including racks in the walk in, and cold holding units, and utensils, are visible dirty with grease and other debris. Need to be cleaned and sanitized.
22. Proper cold holding temperatures	
This item has Notes. See Footnote 1 at end of questionnaire.	
36. Thermometers provided and accurate	
4-204.112(A)-(D)	Core; Secondary thermometer needed in cold holding unit.
38. Insects, rodents, & animals not present	
6-202.15	Core; Gap under back door allowing light and space for rodent/insect entry. Seal area under door.
43. In-use utensils properly stored	
3-304.12	Core; Scooping handles unable to be kept from contacting product. Remove and replace scoops with handles that can be kept out of product.
47. Food & non-food contact surfaces cleanable, properly designed, constructed & used	
4-101.11(A)	Priority; Knives on knife rack have handles made of absorbent wood. Stored dirty. Replace with nonporous handled knives. Menu being used to soak up grease from egg rolls in walk in cooler. Use only approved food grade paper for holding food. All unmarked containers left from previous owner were visibly dirty and worn. Throw out and replace with new food grade containers. Soiled cardboard boxes in walk in that are being used to store food need to be thrown out.




Inspector

Acknowledged Receipt : Ting Ly

Food Establishment Inspection Report

Code	Text
49. Non-food contact surfaces clean	
4-601.11(B),(C)	Core; Microwave and all food contact and non-food contact surfaces, utensils, equipment, are visibly soiled and covered with grease and other debris. Need to clean and sanitize. This includes the racks in the walk in and cold holding units. Areas behind equipment, walls, and floors, need to be cleaned and all grease and debris needs to be removed. The fans in the walk in cooler have an accumulation of dust and need to be cleaned.
55. Physical facilities installed, maintained, & clean	
6-501.12	Core; Physical facility including floors, walls and areas behind equipment, need to be cleaned and all grease and debris removed.
56. Adequate ventilation & lighting; designated areas used	
6-303.11	Core; Insufficient lighting in dry storage area
M2. Food allergy awareness	
[590.011(C)]	MA; Food allergy information not provided on menu.


Inspector

Acknowledged Receipt : Ting Ly

Food Establishment Inspection Report

Footnote 1

Notes:

Raw chicken in the walk in temped at 40F



Inspector

Acknowledged Receipt : Ting Ly