



# 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:** 8/24/2023  
**Business:** Cedarbrook Village  
 73 South St.  
 Ware, MA 01082

**Business ID:** Q3000037

**Inspection:** Q3000097  
**Permit #:**  
**Phone:** 413-758-5377  
**Inspector:** 01 Andrea Crete  
**Reason:** 02. Re-inspection  
**Next Inspection on or near:** 9/3/2023

**Results:** Follow-up 10 days

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes
08/24/23	11:20 AM	01:20 PM	2:00	0:00	2:00	0	
<b>Total:</b>			2:00	0:00	2:00	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 Cory Romboletti Risk Category High  
 Certified Food Protection Manager Greg Powers CFPM Exp Date 03/11/2025  
 Certified Allergy Trained Name Greg Powers Allergy Exp Date 02/22/2024  
 Certified ChokeSaver Name \_\_\_\_\_ ChokeSaver Exp Date \_\_\_\_\_

Permit Posted In | Out |  
 Inspection Report Available 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	i	⊠	i	i	..	Ⓟ
2. Certified Food Protection Manager	⊠	i	i	i	..	..

*[Signature]*  
 Inspector

Acknowledged Receipt : Cory Romboletti

## 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	p	p
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><b>This item has Notes. See Footnote 1 at end of questionnaire.</b></i>						
22. Proper cold holding temperatures	⊠	i	i	i	..	..
<i><b>This item has Notes. See Footnote 2 at end of questionnaire.</b></i>						
23. Proper date marking and disposition	i	⊠	i	i	..	p
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	..	p
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
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27. Food additives: approved and properly used	i	i	i	☒	..	..
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28. Toxic substances identified, stored, and used	☒	i	i	i	..	..
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Conformance with Approved Procedures	IN	OUT	N/O	N/A	COS	REPEAT
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29. Compliance with variance / specialized process / HACCP Plan	i	i	i	☒	..	..
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GOOD RETAIL PRACTICES
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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
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30. Pasteurized eggs used where required	☒	i	i	i	..	..
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31. Water & ice from approved source	i	i	i	i	..	..
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32. Variance obtained for specialized processing methods	i	i	i	☒	..	..
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Food Temperature Control	IN	OUT	N/O	N/A	COS	REPEAT
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33. Proper cooling methods used; adequate equipment for temperature control	i	i	i	i	..	..
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34. Plant food properly cooked for hot holding	i	i	i	i	..	..
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35. Approved thawing methods used	i	i	i	i	..	..
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36. Thermometers provided and accurate	i	i	i	i	..	..
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Food Identification	IN	OUT	N/O	N/A	COS	REPEAT
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37. Food properly labeled; original container	i	i	i	i	..	..
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Prevention of Food Contamination	IN	OUT	N/O	N/A	COS	REPEAT
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38. Insects, rodents, & animals not present	i	i	i	i	..	..
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39. Contamination prevented during food preparation, storage and display	i	☒	i	i	..	..
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40. Personal cleanliness	i	☒	i	i	..	..
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41. Wiping cloths; properly used and stored	i	i	i	i	..	..
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42. Washing fruits & vegetables	i	i	i	i	..	..
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Proper Use of Utensils	IN	OUT	N/O	N/A	COS	REPEAT
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43. In-use utensils properly stored	i	i	i	i	..	..
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44. Utensils, equipment & linens: properly stored, dried, & handled	i	☒	i	i	..	..
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45. Single-use/ single service articles: properly stored and used	i	i	i	i	..	..
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46. Gloves used properly	i	i	i	i	..	..
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Utensils, Equipment and Vending	IN	OUT	N/O	N/A	OS	REPEAT
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47. Food & non-food contact surfaces cleanable, properly designed, constructed & used	i	☒	i	i	..	..
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48. Warewashing facilities: installed, maintained, & used; test strips	i	☒	i	i	..	..
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## Food Establishment Inspection Report

Utensils, Equipment and Vending	IN	OUT	N/O	N/A	OS	REPEAT
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49. Non-food contact surfaces clean	i	⊠	i	i	"	p
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Physical Facilities	IN	OUT	N/O	N/A	COS	REPEAT
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50. Hot & cold water available; adequate pressure	i	i	i	i	"	"
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51. Plumbing installed; proper backflow devices	i	i	i	i	"	"
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52. Sewage and waste water properly disposed	i	i	i	i	"	"
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53. Toilet features: properly constructed, supplied, & cleaned	i	i	i	i	"	"
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54. Garbage & refuse properly disposed; facilities maintained	i	i	i	i	"	"
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55. Physical facilities installed, maintained, & clean	i	⊠	i	i	"	p
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56. Adequate ventilation & lighting; designated areas used	i	i	i	i	"	"
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MASSACHUSETTS ONLY REGULATIONS
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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
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M1. Anti-choking procedures in food service establishment	i	i	i	i	"	"
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M2. Food allergy awareness	i	⊠	i	i	"	p
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Review of Retail Operations listed in 105 CMR 590.010	IN	OUT	N/O	N/A	COS	REPEAT
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M3. Caterer	i	i	i	i	"	"
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M4. Mobile Food Operation	i	i	i	i	"	"
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M5. Temporary Food Establishment	i	i	i	i	"	"
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M6. Public Market; Farmers Market	i	i	i	i	"	"
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M7. Residential Kitchen; Bed-and-Breakfast Operation	i	i	i	i	"	"
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M8. Residential Kitchen: Cottage Food Operation	i	i	i	i	"	"
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M9. School Kitchen; USDA Nutrition Program	i	i	i	i	"	"
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M10. Leased Commercial Kitchen	i	i	i	i	"	"
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M11. Innovative Operation	i	i	i	i	"	"
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Local Requirements	IN	OUT	N/O	N/A	COS	REPEAT
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L1. Local law or regulation	i	i	i	i	"	"
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L2. Other	i	i	i	i	"	"
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Discussion with Person-in-Charge
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Employee health reporting form and allergen poster given to PIC during inspection.

  
Inspector

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**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; Person in charge unable to demonstrate working knowledge of food safety practices.
<b>3. Management, food employee and conditional employee; knowledge, responsibilities and reporting</b>	
2-102.11(C) (2),(3) and (17)	Priority Foundation;
2-201.11(A),(C)	Priority; No employee health reporting documentation for food workers and staff.
<b>9. No bare hand contact with RTE food</b>	
3-301.11 (B)	Priority; Food employee observed cutting fruit for a fruit salad with bare hands.
<b>10. Adequate handwashing sinks properly supplied and accessible</b>	
5-205.11	Priority Foundation; Handwashing sink by office had ice in it. Hand washing sinks are to be used only for handwashing. Food employee observed rinsing a utensil (scoop) in handwashing sink to use for scooping watermelon. COS
6-301.12	Priority Foundation; Handwashing sink by entryway and dishwasher has a paper towel dispenser that is not working. No hand drying provision provided.
<b>15. Food separated and protected</b>	
3-304.15(A)	Priority; Glove changing with hand washing not observed for employees changing tasks.
<b>16. Food-contact surfaces: cleaned &amp; sanitized</b>	
4-601.11(A)	Priority Foundation;
4-501.114 (A)-(F)(2)	Priority; Final rinse temperature on dishwasher plate reading 155F. Needs to be 180F at manifold and 160F on surfaces of plates/dishes.
4-602.11(A)-(C)	Priority; Deli slicer too close to bins of rice and other product. Visible evidence of meat debris on rice bin. Scoop for rice stored on bin and exposed to contamination. Suggest moving slicer, installing a splash guard at edge of counter to isolate slicer, or move bins to prevent cross contamination.
<b>21. Proper hot holding temperatures</b>	
This item has Notes. See Footnote 1 at end of questionnaire.	
<b>22. Proper cold holding temperatures</b>	
This item has Notes. See Footnote 2 at end of questionnaire.	
<b>23. Proper date marking and disposition</b>	
3-501.17(D)-(G)	Core; Date marking being performed incorrectly. Need to identify the use by/throw out date, not the prep date.
<b>25. Consumer advisory provided for raw / undercooked foods</b>	
3-603.11	Priority Foundation; No consumer advisory statement on menu
<b>26. Pasteurized foods used; prohibited foods not offered</b>	
3-801.11(A),(B),(C),(E)	Priority; Hamburg and steaks cooked to order. Medium rare confirmed by discussion with PIC and cook who took an order.
<b>39. Contamination prevented during food preparation, storage and display</b>	
3-305.11	Core; Bag of potatoes on floor in walk in cooler. Needs to be stored 6" off floor.



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## Food Establishment Inspection Report

Code	Text
<b>40. Personal cleanliness</b>	
2-402.11	Core; Employees observed with long hair no restrained well (long pony tails) and shoulder length hair not restrained. Male food handler observed with long facial hair needs a beard restraint.
2-303.11	Core; Employees in kitchen observed wearing rings and watches. Only a plain wedding band is allowed on hands. No items are allowed on wrists.
<b>44. Utensils, equipment &amp; linens: properly stored, dried, &amp; handled</b>	
4-903.12	Core; Equipment stored under tables needs to be kept clean and protected from contamination. Apply throughout kitchen.
<b>47. Food &amp; non-food contact surfaces cleanable, properly designed, constructed &amp; used</b>	
4-501.11	Core; Ramp at entrance to walk in cooler in disrepair.
<b>48. Warewashing facilities: installed, maintained, &amp; used; test strips</b>	
4-302.14	Priority Foundation; No test strips for quat ammonia sanitizer
<b>49. Non-food contact surfaces clean</b>	
4-601.11(B),(C)	Core; Some shelving (stainless steel) racks by grills have an accumulation of dust, debris, and grease. Please clean. Observed food debris on clean equipment stored on shelf under microwave. Flooring under shelves in dry storage area show evidence of a spill. Needs to be cleaned. Flooring under shelves in walk in cooler show evidence of a spill. Needs to be cleaned.
<b>55. Physical facilities installed, maintained, &amp; clean</b>	
6-501.12	Core; Walls behind dishwasher and 3-bay sink soiled and need to be cleaned.
<b>M2. Food allergy awareness</b>	
[590.011(C)]	MA; No allergy awareness poster in kitchen. No allergy awareness statement on menu.



Inspector

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## Food Establishment Inspection Report

### **Footnote 1**

**Notes:**

hamburger of grill 163F

### **Footnote 2**

**Notes:**

jello in turbo fridge by grills 40F

tuna salad in bain marie 37F

potato salad on ice in cold holding container 41F

Cooked pasta in walk in 38F

sour cream in turrbo fridge by officew 40F



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