



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: 8/30/2023 **Business ID:** B3000027
Business: Christopher Heights
99 Front St.

Belchertown, MA 01002

Inspection: B3000085
Permit #:
Phone: 413-323-5500
Inspector: 01 Andrea Crete
Reason: 01. Routine
Next Inspection on or near: 12/28/2023

Results: Next Routine 120

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
08/30/23	11:05 AM	12:45 PM	1:40	0:00	1:40	0	
Total:			1:40	0:00	1:40	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 Bill Springer Risk Category High
 Certified Food Protection Manager Leighton Peart CFPM Exp Date 05/04/2023
 Certified Allergy Trained Name Leighton Peart Allergy Exp Date 01/27/2026
 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	<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 checked="" type="checkbox"/>	<input 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
<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
<i>This item has Notes. See Footnote 2 at end of questionnaire.</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 3 at end of questionnaire.</i>						
21. Proper hot holding temperatures	i	i	☒	i
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
22. Proper cold holding temperatures	☒	i	i	i
<i>This item has Notes. See Footnote 5 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	☒

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Food Establishment Inspection Report

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
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
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	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	Ⓟ	..
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

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Food Establishment Inspection Report

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	i
48. Warewashing facilities: installed, maintained, & used; test strips	i	i	i	i
49. Non-food contact surfaces clean	i	a	i	i	..	p

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
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	a	i	i	..	p
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
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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
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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
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L1. Local law or regulation	i	i	i	i
L2. Other	i	i	i	i

Discussion with Person-in-Charge

Temperature logs should all have the month and AM/PM time for observation.

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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.	
16. Food-contact surfaces: cleaned & sanitized	
This item has Notes. See Footnote 2 at end of questionnaire.	
4-703.11	Priority; Dishwasher final rinse temperature - plate thermometer 154.5F. Hot water needs to be adjusted so final rinse temperature for plates/surfaces of equipment being washed rinsed and sanitized is 160F.
4-601.11(A)	Priority Foundation; Stainless steel prep table lip edge has accumulation of food debris.
20. Proper cooling time and temperature	
This item has Notes. See Footnote 3 at end of questionnaire.	
21. Proper hot holding temperatures	
This item has Notes. See Footnote 4 at end of questionnaire.	
22. Proper cold holding temperatures	
This item has Notes. See Footnote 5 at end of questionnaire.	
23. Proper date marking and disposition	
3-501.17(D)-(G)	Core; Date marking in walk in cooler being done incorrectly. Need to indicate use by/throw out date
3-501.18	Priority; Lasagna and marinara sauce have date marks past due. Discard.
39. Contamination prevented during food preparation, storage and display	
3-305.14	Core; Food items under prep table should be protected from contamination by foods being prepped. Cover and protect foods (potatoes and onions)
43. In-use utensils properly stored	
3-304.12	Core; Dry storage area - muffin mix bin had scoop with handle stored in product.
49. Non-food contact surfaces clean	
4-602.13	Core; Knife rack visibly dirty. Mixer had visible food debris on back shield. Deli slicer had visible food debris accumulation under blade sharpening shield. Fans in walk in have dust/debris accumulation.
55. Physical facilities installed, maintained, & clean	
6-501.12	Core; Spilled liquid on floor under shelving (under brown seasoning) in dry storage area and visible food debris on floor under shelving.


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Footnote 1

Notes:

hand sink hot water 115F

Footnote 2

Notes:

hot water from sanitizer hose in 3-bay 138F

Footnote 3

Notes:

cooked chicken cooling on rack at 11:30 AM 122F & 115F

Footnote 4

Notes:

sausage cooked and being prepped 167F

Footnote 5

Notes:

chicken cooling in walk in at 1:15 PM 40F



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