



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: 8/9/2023
Business: Grapevine Grille
 62 Turkey Hill Rd.
 Belchertown, MA 01007

Business ID: B3000015

Inspection: B2000010
Permit #:
Phone: 413-323-4117
Inspector: 01 Andrea Crete
Reason: 01. Routine
Next Inspection on or near: 8/19/2023

Results: Follow-up 10 days

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
08/09/23	11:00 AM	12:33 PM	1:33	0:00	1:33	0	
Total:			1:33	0:00	1:33	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 Shane Fuller Risk Category High

Certified Food Protection Manager David Bourgeois CFPM Exp Date 07/01/2024

Certified Allergy Trained Name Walter Pacheco Allergy Exp Date 09/09/2027

Certified ChokeSaver Name Walter Pacheco 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 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
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

27. Food additives: approved and properly used

28. Toxic substances identified, stored, and used

IN OUT N/O N/A COS REPEAT

i i i ☒ " "

☒ i i i " "

Conformance with Approved Procedures

29. Compliance with variance / specialized process / HACCP Plan

IN OUT N/O N/A COS REPEAT

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

30. Pasteurized eggs used where required

31. Water & ice from approved source

32. Variance obtained for specialized processing methods

IN OUT N/O N/A COS REPEAT

i i i i " "

i i i i " "

i i i i " "

Food Temperature Control

33. Proper cooling methods used; adequate equipment for temperature control

34. Plant food properly cooked for hot holding

35. Approved thawing methods used

36. Thermometers provided and accurate

IN OUT N/O N/A COS REPEAT

i i i i " "

i i i i " "

i i i i " "

i ☒ i i " "

Food Identification

37. Food properly labeled; original container

IN OUT N/O N/A COS REPEAT

i ☒ i i " "

Prevention of Food Contamination

38. Insects, rodents, & animals not present

39. Contamination prevented during food preparation, storage and display

40. Personal cleanliness

41. Wiping cloths; properly used and stored

42. Washing fruits & vegetables

IN OUT N/O N/A COS REPEAT

i ☒ i i " "

i i i i " "

i i i i " "

i i i i " "

i i i i " "

Proper Use of Utensils

43. In-use utensils properly stored

44. Utensils, equipment & linens: properly stored, dried, & handled

45. Single-use/ single service articles: properly stored and used

46. Gloves used properly

IN OUT N/O N/A COS REPEAT

i i i i " "

i ☒ i i " "

i i i i " "

i i i i " "

Utensils, Equipment and Vending

47. Food & non-food contact surfaces cleanable, properly designed, constructed & used

IN OUT N/O N/A OS REPEAT

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

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	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	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
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M1. Anti-choking procedures in food service establishment	x	i	i	i
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
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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

Recapped violations.


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Food Establishment Inspection Report
Fail Notes Summary

Code	Text
5. Procedures for responding to vomiting and diarrheal events	
2-501.11	Priority Foundation; Vomit/diarrhea clean up plan lacking. Provided sample to PIC.
10. Adequate handwashing sinks properly supplied and accessible	
5-205.11	Priority Foundation; Ice observed in hand washing sink at bar. Hand washing sink not to be used for anything but hand washing.
5-202.12(B)(C)(D)	Core; Automatic bathroom faucet stream in women's bathroom lasts only 3-5 seconds. Automatic faucets are required to run for 15 seconds. Please adjust.
15. Food separated and protected	
3-302.11(A)(1)(A)(2)	Priority; Covers lacking on frozen food products in upright cooling unit.
16. Food-contact surfaces: cleaned & sanitized	
4-601.11(A)	Priority Foundation; Food debris observed on can opener blade. Food debris observed on utensils stored in drawer to right of pizza prep area.
4-501.112	Priority Foundation; Concentration of chlorine surface sanitizer too high > 200 ppm
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; Walk in ambient temp 45F. Cooling unit to the right of 3-bay sink 46F
36. Thermometers provided and accurate	
4-302.12	Priority Foundation; Thermometers lacking in several refrigerators throughout establishment.
37. Food properly labeled; original container	
3-602.11(A),(B)(1-4)(6)(7),(C),(D)	Core; Large container of food product in basement lacking common name.
38. Insects, rodents, & animals not present	
6-202.15	Core; Light observed coming through bottom corner of exterior door allowing pest entry.
44. Utensils, equipment & linens: properly stored, dried, & handled	
4-901.11	Core; Dishes observed stacked while wet.
47. Food & non-food contact surfaces cleanable, properly designed, constructed & used	
4-501.11	Core; Bottom shelves of stainless steel tables in basement and main kitchen observed rusting. Require replacement.
48. Warewashing facilities: installed, maintained, & used; test strips	
4-302.13	Priority Foundation; No irreversible thermometer for dishwasher
49. Non-food contact surfaces clean	
4-602.13	Core; Container holding olive oil in basement observed with accumulated debris. Dust and debris observed on fan and ceiling of walk in cooler. Bottom of bain-marie across from cookline observed with accumulated debris.



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Code	Text
51. Plumbing installed; proper backflow devices	
5-205.15(A)	Priority; Active leak observed behind walk in coolers in basement. 3-bay sink leaking at corner.
55. Physical facilities installed, maintained, & clean	
6-501.11	Core; Standing water observed in walk in cooler.


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Food Establishment Inspection Report

Footnote 1

Notes:

meatballs in hot holding unit 155F
soup in hot holding unit 145F

Footnote 2

Notes:

tomato sauce in cooling unit 39F



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