



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: 8/23/2023 **Business ID:** B3000008
Business: La Trattoria Restaurant
37 State St.

Belchertown, MA 01007

Inspection: B3000082
Permit #:
Phone: 413-323-0706
Inspector: 03 John Prenosil
Reason: 01. Routine
Next Inspection on or near: 9/2/2023

Results: Follow-up 10 days

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
08/23/23	11:02 AM	12:10 PM	1:08	0:00	1:08	0	
Total:			1:08	0:00	1:08	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 Italo Falvo Risk Category Medium
 Certified Food Protection Manager Italo Falvo CFPM Exp Date 06/16/2026
 Certified Allergy Trained Name Maria Falvo Allergy Exp Date 05/21/2023
 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
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	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
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	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
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
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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
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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
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56. Adequate ventilation & lighting; designated areas used	i	⊠	i	i
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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
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M2. Food allergy awareness	i	⊠	i	i
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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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Food Establishment Inspection Report
Fail Notes Summary

Code	Text
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 for food workers and staff
2-103.11(M)	Priority Foundation;
10. Adequate handwashing sinks properly supplied and accessible	
5-202.12(A)	Priority Foundation; Water in both restrooms did not reach 100F. A minimum of 100F is required.
16. Food-contact surfaces: cleaned & sanitized	
4-601.11(A)	Priority Foundation; Mold-like substance observed inside ice machine. Please clean and sanitize.
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; Mini bain marie temperature was 47F. Needs to be 41F or less.
23. Proper date marking and disposition	
3-501.17(A)-(C)	Priority Foundation; Expiration dates missing for cut vegetables in walk in. Must have expiration dates on containers (maximum of 7 days from date of preparation)
25. Consumer advisory provided for raw / undercooked foods	
3-603.11	Priority Foundation; Consumer advisory for raw and undercooked foods not on menu.
35. Approved thawing methods used	
3-501.13	Core; Steak and ground hamburger observed thawing at room temperature. PIC stated they do not leave out all day. Explained that food must be thawed in cold running water or in refrigeration.
38. Insects, rodents, & animals not present	
6-202.15	Core; Gap around screen door at back entrance allows pest entry. Must be sealed.
47. Food & non-food contact surfaces cleanable, properly designed, constructed & used	
4-101.11(B)-(D)	Core; Shelving under hood system rusting and no longer a cleanable surface. Cardboard lining shelves. Cardboard is absorbent and can not be cleaned. Please discontinue use.
48. Warewashing facilities: installed, maintained, & used; test strips	
4-302.14	Priority Foundation; No sanitizing strips to test bleach sanitizing solution onsite.
49. Non-food contact surfaces clean	
4-602.13	Core; Significant build up of debris on handles to walk in coolers. Please clean thoroughly.
51. Plumbing installed; proper backflow devices	
5-205.15(B)	Core; Active water leak under handwashing sink in back kitchen area. Please repair.



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Page 5 of 7

Food Establishment Inspection Report

Code	Text
5-203.13	Core; Mop sink lacking.
55. Physical facilities installed, maintained, & clean	
6-501.11	Core; Switch plate lacking on outlet next to pizza oven. Please install plate.
56. Adequate ventilation & lighting; designated areas used	
6-303.11	Core; Light lacking in dry/chemical storage closet. Please install light.
M1. Anti-choking procedures in food service establishment	
[590.011(A)]	MA; Anti-choking certificate lacking/not posted. Obtain certification and post.
M2. Food allergy awareness	
[590.011(C)]	MA;



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Page 6 of 7

Food Establishment Inspection Report

Footnote 1

Notes:

Tomato sauce in hot holding unit 137F

Footnote 2

Notes:

Mini bain marie 47F
celery in mini bain marie 47F
hot peppers 33F



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Page 7 of 7