



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: 9/7/2023
Business: Teresa's
 305 Palmer Rd.
 Ware, MA 01082

Business ID: Q3000011

Inspection: Q3000103
Permit #:
Phone: 413-967-7601
Inspector: 01 Andrea Crete
Reason: 01. Routine
Next Inspection on or near: 9/17/2023

Results: Follow-up 10 days

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
09/08/23	11:30 AM	03:30 PM	4:00	0:00	4:00	0	
Total:			4:00	0:00	4:00	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 Joe Ferrentino Risk Category High
 Certified Food Protection Manager Mario Ferrentino CFPM Exp Date 02/24/2026
 Certified Allergy Trained Name Frank Ferrentino Allergy Exp Date 01/14/2024
 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	<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	p	..
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	..	p
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	..	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
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	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	..	⊐

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
40. Personal cleanliness	i	⊠	i	i	⊐	..
41. Wiping cloths; properly used and stored	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
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	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	x	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	x	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	x	i	i	p	"
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55. Physical facilities installed, maintained, & clean	i	x	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

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	"	"
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M2. Food allergy awareness	i	x	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
10. Adequate handwashing sinks properly supplied and accessible	
6-301.12	Priority Foundation; Handwashing sink not stocked with paper towels.
13. Food in good condition, honestly presented, safe, & unadulterated	
3-202.15	Priority Foundation; Dry storage. Severely dented can identified. Please discard.
15. Food separated and protected	
3-302.11(A)(1)(A)(2)	Priority;
3-302.11(A)(3-8)(B)	Core; Salads observed being stacked uncovered. Bottoms of salad dishes cannot contact salad from other dishes. Stacking can only be done when all food is covered. Loaf of bread for bread crumbs uncovered.
16. Food-contact surfaces: cleaned & sanitized	
4-601.11(A)	Priority Foundation; Ice machines need to be cleaned. Black material observed on inside wall and inside lid of machine near dishwasher, and accumulation of mold like substance observed on machine in basement. Can opener soiled and needs to be cleaned. Deli slicer had visible food debris buildup and needs to be cleaned. Dough mixer bowl stored dirty. Mixing machine has accumulation of debris. Evidence of infrequent cleaning.
4-602.11(A)-(C)	Priority; Margarita salt scoop visibly soiled. Needs to be cleaned.
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.	
23. Proper date marking and disposition	
3-501.17(D)-(G)	Core; Date marking system not being used.
25. Consumer advisory provided for raw / undercooked foods	
3-603.11	Priority Foundation; Menu incomplete for consumer advisory. Need asterisk next to menu food items that can be cooked to order.
36. Thermometers provided and accurate	
4-302.12	Priority Foundation; Some refrigerators missing thermometers.
37. Food properly labeled; original container	
3-602.11(A),(B)(1-4)(6)(7),(C),(D)	Core; Bulk food items in bins not labeled with common name.
38. Insects, rodents, & animals not present	
6-501.111(C)	Priority Foundation; Spiders and spider webs observed throughout basement area.
39. Contamination prevented during food preparation, storage and display	
3-305.11	Core; Bag of panko bread crumbs stored on floor in basement.
40. Personal cleanliness	

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Code	Text
2-303.11	Core; Waitress observed putting salad into a dish. Her bracelet came into contact with the salad. Only a plain wedding band allowed when handling food. Waitress was spoken to and bracelet was removed. COS.
41. Wiping cloths; properly used and stored	
3-304.14	Core; Wiping rags not kept in sanitizing solution.
43. In-use utensils properly stored	
3-304.12	Core; Knives being stored between prep tables. Space between prep tables not clean and sanitized. Visibly dirty. Knives need to be washed, rinsed, and sanitized prior to use.
44. Utensils, equipment & linens: properly stored, dried, & handled	
4-903.11(A),(B),(D)	Core; Pull out drawers on prep table have evidence of food debris falling inside. Need to be cleaned.
47. Food & non-food contact surfaces cleanable, properly designed, constructed & used	
4-401.11	Core; Condensation from HVAC duct work leaking onto bulk storage bins in basement.
4-501.11	Core; Hood vent last serviced on 11/29/22. Due every six months. Cleaning is past due.
4-501.12	Core; Cutting boards in kitchen at prep tables across from heating units very worn. Please replace.
4-204.16	Core; Ice in contact with dirty soda lines. Bar area.
49. Non-food contact surfaces clean	
4-602.13	Core; Inside sub inline, spill on back shelf needs to be cleaned. Many racks in cold holding units need to be cleaned. Pallets underneath bulk items in basement needs to be cleaned. Dough mixing machine stored dirty. Soda holster has significant accumulation of debris. Please clean. Downstairs freezer floor needs to be cleaned. Refrigerator in back (with shellfish) racks needs to be cleaned. fans and ceiling also need to be cleaned.
51. Plumbing installed; proper backflow devices	
5-205.15(B)	Core; Hot water at sink 138.6F. Too hot. Please reduce to 100-110F maximum. Sink in bar area with single soda holster has an active leak.
54. Garbage & refuse properly disposed; facilities maintained	
5-502.11	Core; Boxes under prep table in basement. Discard. COS. Boxes used in dishwasher area to cover floor and prevent slips and falls.
55. Physical facilities installed, maintained, & clean	
6-501.16	Core; Mops not hung to air dry.
6-501.12	Core; Bread roll for bread crumbs in uncovered box. Please cover. Leak on floor under soda lines. Tubing is dirty and there is accumulated debris on floor.
M2. Food allergy awareness	
[590.011(C)]	MA; Allergen poster needed in kitchen. Provided during inspection.

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Food Establishment Inspection Report

Footnote 1

Notes:

hot holding unit - sauce - 170F, sausage 154F, soup 170F
hot water in hand washing sink 138.6

Footnote 2

Notes:

Raw fish in Bison unit - 36F
Reach in unit - raw chicken 40F
Top inline unit - mushrooms - 48F
Top inline unit sauce - 47.6F
pizza inline top - raw beef 41.5F
sub prep inline top - dressing - 39F



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