



# 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:** 10/19/2023    **Business ID:** Q3000018  
**Business:** Cumberland Farms  
 195 West St.  
 Ware, MA 01082

**Inspection:** Q3000122  
**Permit #:**  
**Phone:** 413-967-0172  
**Inspector:** 03 John Prenosil  
**Reason:** 01. Routine  
**Next Inspection on or near:** 2/16/2024

**Results:** Next Routine 120

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes
10/19/23	01:11 AM	12:25 PM	11:14	0:00	11:14	0	
<b>Total:</b>			11:14	0:00	11:14	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 Amber Poleet Risk Category Medium  
 Certified Food Protection Manager Amber Poleet CFPM Exp Date 09/27/2026  
 Certified Allergy Trained Name \_\_\_\_\_ Allergy Exp Date \_\_\_\_\_  
 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	☒				..	..
2. Certified Food Protection Manager	☒				..	..

Inspector

Acknowledged Receipt : Amber Poleet

## 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	i	..	..
20. Proper cooling time and temperature	i	i	i	☒	..	..
21. Proper hot holding temperatures	☒	i	i	i	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
22. Proper cold holding temperatures	☒	i	i	i	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
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	☒	..	..



Inspector

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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	..	..
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34. Plant food properly cooked for hot holding	i	i	i	☒	..	..
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35. Approved thawing methods used	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	i	..	..
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40. Personal cleanliness	i	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	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	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	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	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	..	..
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55. Physical facilities installed, maintained, & clean	i	x	i	i	..	..
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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	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**

<b>Code</b>	<b>Text</b>
<b>8. Hands clean &amp; properly washed</b>	
2-301.15	Priority Foundation; Handwashing sink by MerryChef oven had a scouring pad and buildup of debris in bottom of sink. Apparent that sink is being used for other purposes besides handwashing. Handwashing sinks are to be used only for hand washing.
<b>10. Adequate handwashing sinks properly supplied and accessible</b>	
6-301.11	Priority Foundation; Handwashing sink by ice machine did not have any hand soap. Handwashing sink in men's restroom did not have any hand soap.
6-301.12	Priority Foundation; Handwashing sink by MerryChef oven did not have any paper towels or hand drying provision.
<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>47. Food &amp; non-food contact surfaces cleanable, properly designed, constructed &amp; used</b>	
4-501.11	Core; Floor in back storage room. PIC stated that a piece of equipment was leaking and would be repaired later that day.
<b>54. Garbage &amp; refuse properly disposed; facilities maintained</b>	
5-501.115	Core; Trash and debris on the ground inside dumpster enclosure.
<b>55. Physical facilities installed, maintained, &amp; clean</b>	
6-501.12	Core; Floor under shelving in back storage area soiled and has accumulated debris. Shelving under cappuccino machines soiled with liquid.



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## Food Establishment Inspection Report

### **Footnote 1**

**Notes:**

hot dogs - roller grill - 185F

### **Footnote 2**

**Notes:**

Mayonnaise - cold holding unit in back room by mop sink - 32F

Pepperoni pizza - freezer unit in back room by mop sink - 18F

Milk - walk in cooler - 38F

Turkey and cheese sandwich - open cold holding unit - 41.5F



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