



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

Inspection Date: 9/6/2023 **Business ID:** B3000037
Business: Min Fen Kitchen
11 Main St.

Belchertown, MA 01007

Inspection: B3000092
Permit #:
Phone: 413-323-8228
Inspector: 01 Andrea Crete
Reason: 01. Routine
Next Inspection on or near: 9/16/2023

Results: Follow-up 10 days

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
09/06/23	11:30 AM	02:10 PM	2:40	0:00	2:40	0	
Total:			2:40	0:00	2:40	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 Fen Gao Risk Category Medium
 Certified Food Protection Manager Fen Gao CFPM Exp Date 01/29/2028
 Certified Allergy Trained Name Fen Gao Allergy Exp Date 10/25/2026
 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	i	☒	i	i
2. Certified Food Protection Manager	☒	i	i	i

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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	..	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	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	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
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	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	o	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	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	o	i	i
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This item has Notes. See Footnote 3 at end of questionnaire.

54. Garbage & refuse properly disposed; facilities maintained	i	o	i	i
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55. Physical facilities installed, maintained, & clean	i	o	i	i	..	p
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56. Adequate ventilation & lighting; designated areas used	i	o	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	i
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M2. Food allergy awareness	i	o	i	i	p	..
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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
1. Person-in-charge present, demonstrates knowledge, and performs duties	
2-102.11(A)	Priority Foundation; Person in charge not able to demonstrate working knowledge of food safety laws/code.
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
15. Food separated and protected	
3-302.11(A)(3-8)(B)	Core; Raw chicken in low boy cooling unit stored above noodles and cooked food items. Cross contamination risk. Raw chicken should be stored on bottom shelf.
3-304.11	Priority; Tofu and cardboard containers being reused to store food items. Discontinue. These containers are not food grade and not able to be washed rinsed and sanitized.
16. Food-contact surfaces: cleaned & sanitized	
4-703.11	Priority; Sanitizing steps not being done after equipment is washed and rinsed. Person in charge stated it was done at the end of the day. Sanitizing needs to be completed after the rinsing stage.
4-601.11(A)	Priority Foundation; Many pieces of equipment are being stored dirty.
20. Proper cooling time and temperature	
3-501.14	Priority; Fried rice in cooler temped at 51.4F. Rice had been cooked the day before and did not cool to 41F appropriately. Not safe to eat. Item was discarded.
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 not being done for items needing date marking.
38. Insects, rodents, & animals not present	
6-202.15	Core; Basement door not rodent proof. Need to seal and deny pest access. Rodent droppings observed on shelving.
43. In-use utensils properly stored	
3-304.12	Core; Unapproved scoops, bowls, being used for scooping bagged products. Need to use scoops with handles that can be kept out of product.
47. Food & non-food contact surfaces cleanable, properly designed, constructed & used	
4-101.11(A)	Priority; Using cardboard to line and cover many non-food contact surfaces. Discontinue practice. Menu being used as food contact item to soakk up grease.Discontinue practice.
4-501.11	Core; Light bulb guards over bulbs above fryers/cookers have a plastic coating that is peeling off.
49. Non-food contact surfaces clean	

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Code	Text
4-602.13	Core; Freezer unit needs to be deiced. Rack next to chest freezer had food debris stuck to shelving. Needs to be kept clean. Light bulb safety shields above fryer and cookers need to be cleaned of grease buildup.
53. Toilet features: properly constructed, supplied, & cleaned	
This item has Notes. See Footnote 3 at end of questionnaire.	
54. Garbage & refuse properly disposed; facilities maintained	
5-502.11	Core; Many refuse items not disposed of being stored with clean equipment. Remove all trash and refuse from the establishment (tofu containers, cardboard, egg crates, etc.)
55. Physical facilities installed, maintained, & clean	
6-501.12	Core; Flooring throughout kitchen under shelves and equipment soiled and needs to be cleaned. In dry storage area grease is dripping from duct work onto wall and electrical conduit.
6-501.11	Core; Flooring in disrepair in many areas. Tiles cracked. Ceiling paint chipping in dry storage area. Paint chips can fall into bagged items that are not covered. REMOVE chipping paint and seal.
56. Adequate ventilation & lighting; designated areas used	
6-303.11	Core; Insufficient lighting in dry storage room.
6-305.11	Core; Personal hat stored on a rack used to store foods when cooked. Remove and store in separate area with personal items.
M2. Food allergy awareness	
[590.011(C)]	MA; No allergy awareness poster in kitchen. A copy was provided to person in charge during inspection.

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Food Establishment Inspection Report

Footnote 1

Notes:

Rice in hot holding unit - 150F

Footnote 2

Notes:

Raw chicken in walk in cooler in basement - 38F

Crab rangoon mix in cooler - 41F

Raw beef in inline top cold holding unit - 36F

raw chicken in reach in unit - 41F

Footnote 3

Notes:

This item is in compliance.

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