



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: 10/12/2023 **Business ID:** Q3000027
Business: Nikos
 118 Main St.
 Ware, MA 01082

Inspection: Q3000114
Permit #:
Phone: 413-967-0469
Inspector: 03 John Prenosil
Reason: 01. Routine
Next Inspection on or near: 2/9/2024

Results: Next Routine 120

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
10/11/23	11:10 AM	01:45 PM	2:35	0:00	2:35	0	
Total:			2:35	0:00	2:35	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 Niko Christodoulou Risk Category Medium
 Certified Food Protection Manager Nikolaos Christodoulou CFPM Exp Date 04/20/2024
 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	i	x	i	i
2. Certified Food Protection Manager	x	i	i	i

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Employee Health	IN	OUT	N/O	N/A	COS	REPEAT
3. Management, food employee and conditional employee; knowledge, responsibilities and reporting	j	☒	j	j
4. Proper Use of Restriction & Exclusion	☒	j	j	j
5. Procedures for responding to vomiting and diarrheal events	j	☒	j	j
Good Hygienic Practices	IN	OUT	N/O	N/A	COS	REPEAT
6. Proper eating, tasting, drinking, or tobacco use	j	j	☒	j
7. No discharge from eyes, nose, and mouth	☒	j	j	j
Preventing Contamination by Hands	IN	OUT	N/O	N/A	COS	REPEAT
8. Hands clean & properly washed	j	☒	j	j
9. No bare hand contact with RTE food	☒	j	j	j
10. Adequate handwashing sinks properly supplied and accessible	☒	j	j	j
Approved Sources	IN	OUT	N/O	N/A	COS	REPEAT
11. Food obtained from approved source	☒	j	j	j
12. Food received at proper temperature	j	j	☒	j
13. Food in good condition, honestly presented, safe, & unadulterated	☒	j	j	j
14. Required records available: shellstock tags, parasite destruction	j	j	j	☒
Protection from Contamination	IN	OUT	N/O	N/A	COS	REPEAT
15. Food separated and protected	j	☒	j	j
16. Food-contact surfaces: cleaned & sanitized	j	☒	j	j	..	p
17. Proper disposition of returned, previously served reconditions, & unsafe food	☒	j	j	j
Time/Temperature Control for Safety	IN	OUT	N/O	N/A	COS	REPEAT
18. Proper cooking time & temperatures	☒	j	j	j
19. Proper reheating procedures for hot holding	j	j	☒	j
20. Proper cooling time and temperature	☒	j	j	j
21. Proper hot holding temperatures	☒	j	j	j
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
22. Proper cold holding temperatures	☒	j	j	j
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
23. Proper date marking and disposition	j	☒	j	j
24. Time as a Public Health Control	j	j	j	☒
Consumer Advisory	IN	OUT	N/O	N/A	COS	REPEAT
25. Consumer advisory provided for raw / undercooked foods	☒	j	j	j
Highly Susceptible Populations (HSP)	IN	OUT	N/O	N/A	COS	REPEAT
26. Pasteurized foods used; prohibited foods not offered	j	j	j	☒



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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	x
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28. Toxic substances identified, stored, and used	x	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	x
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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
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30. Pasteurized eggs used where required	x	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	x
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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	x	i
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34. Plant food properly cooked for hot holding	i	i	x	i
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35. Approved thawing methods used	i	i	i	i
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36. Thermometers provided and accurate	i	x	i	i	..	p
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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	x	i	i
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39. Contamination prevented during food preparation, storage and display	i	x	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	x	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	x	i	i	..	p
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48. Warewashing facilities: installed, maintained, & used; test strips	i	i	i	i
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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
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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	x	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	x	i	i	..	p
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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

Cord on dough roller has exposed wires. Grease trap under three bay sink needs to be cleaned. Storage of fryer oil outside is full and top was open. Needs to be emptied and lid kept closed. PIC stated grease trap and storage container will be emptied this week.



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Fail Notes Summary

Code	Text
1. Person-in-charge present, demonstrates knowledge, and performs duties	
2-102.11(A)	Priority Foundation; PIC not performing duties pertaining to food safety
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 forms or documentation
5. Procedures for responding to vomiting and diarrheal events	
2-501.11	Priority Foundation; no vomit/diarrhea cleanup kit or written procedural plan
8. Hands clean & properly washed	
2-301.14	Priority; no handwashing observed by food handlers
15. Food separated and protected	
3-302.11(A)(3-8)(B)	Core; pizza sauce stored in opened metal can in Gatorade cold holding unit. Metal can is not a food container that can be used to store its contents once open.
3-304.15(A)	Priority; Observed PIC not changing gloves after tasks such as washing a utensil and then proceeding to handle food.
16. Food-contact surfaces: cleaned & sanitized	
4-601.11(A)	Priority Foundation; can opener blade soiled. needs to be cleaned. Deli slicer, dough roller, and other slicers all soiled with visible food debris. Evidence of infrequent cleaning. Sheet pans soiled with baked on grease.
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; no date marking done for sliced deli foods, lasagna, and other food items prepped and stored for more than 24 hours.
36. Thermometers provided and accurate	
4-204.112(A)-(D)	Core; Refrigerator containing alcohol needs a thermometer inside
38. Insects, rodents, & animals not present	
6-202.13	Core; Bait boxes for rodents on shelving below prep table located next to canned food items. Please move bait boxes and place away from food items.
39. Contamination prevented during food preparation, storage and display	
3-305.14	Core; Food items in containers stored uncovered. Food items in freezer stored uncovered.
3-305.11	Core; Bag of onions stored on the floor.
43. In-use utensils properly stored	
3-304.12	Core; Improper scoops used for bulk salt and sugar
47. Food & non-food contact surfaces cleanable, properly designed, constructed & used	



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Code	Text
4-101.11(A)	Priority; Cardboard and paper used to line shelves under prep tables. These are not surfaces that can be washed and cleaned. REplace with a material that can be washed and sanitized.
4-501.11	Core; Freezer by fryers/cookers has a gasket that is in disrepair. Please replace.
49. Non-food contact surfaces clean	
4-602.13	Core; Blue Air Freezer needs to be defrosted. Walk in cooler has an accumulation of dust on the fans and ceiling. Please clean. Bulk containers of salt and sugar visibly soiled. Please clean. Inside of freezer next to fryers/cookers needs to be cleaned.
51. Plumbing installed; proper backflow devices	
5-205.15(A)	Priority; Active plumbing leak under sink in men's bathroom. Three bay sink nit draining. PIC indicated they had scheduled plumber to repair.
54. Garbage & refuse properly disposed; facilities maintained	
5-502.11	Core; Empty plastic containers (spices, vinegar, etc.)stored under prep tables. Discard and do not reuse. Mop sink has standing dirty water.
55. Physical facilities installed, maintained, & clean	
6-501.12	Core; Walls behind slicing equipment soiled. Need to be cleaned. Grease storage container outside needs to be cleaned. Grease accumulation on top of container and on ground surrounding container. Ceiling tile in top left corner over 3-bay sink needs to be repaired. Outlet cover missing on outlet under prep table with dough roller.
6-501.11	Core; Flooring in kitchen has multiple tiles in disrepair.
56. Adequate ventilation & lighting; designated areas used	
6-303.11	Core; Insufficient lighting in back prep area by slicers.
M1. Anti-choking procedures in food service establishment	
[590.011(A)]	MA; No Choke Saver certification. More than 25 seats in establishment.



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Footnote 1

Notes:

meatballs - hot holding unit - 140F
sausage - hot holding unit - 141F
pizza sauce - hot holding unit - 67F

Footnote 2

Notes:

cooked chicken - sub station - 41F
mayonnaise - front bain marie - 40F
raw marinating chicken - under grill 39F



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