



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: 11/9/2023
Business: Bellies
 91 Main Street
 ware, MA 01082

Business ID: Q3000055

Inspection: Q3000128
Permit #:
Phone: 413-544-0512
Inspector: 03 John Prenosil
Reason: 03. Pre-operation
Next Inspection on or near: 12/31/1899

Results: Other

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
11/09/23	12:00 PM	02:30 PM	2:30	0:00	2:30	0	
Total:			2:30	0:00	2:30	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 Lori Hazen Risk Category Medium
 Certified Food Protection Manager _____ CFPM Exp Date _____
 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	<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"/>

Inspector

Acknowledged Receipt : Lori Hazen

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
22. Proper cold holding temperatures	☒	i	i	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
Food/Color Additives and Toxic Substances	IN	OUT	N/O	N/A	COS	REPEAT
27. Food additives: approved and properly used	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
28. Toxic substances identified, stored, and used	i	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	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	i
31. Water & ice from approved source	i	i	i	i
32. Variance obtained for specialized processing methods	i	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	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	i
48. Warewashing facilities: installed, maintained, & used; test strips	i	i	i	i
49. Non-food contact surfaces clean	i	i	i	i



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Physical Facilities	IN	OUT	N/O	N/A	COS	REPEAT
50. Hot & cold water available; adequate pressure	i	i	i	i
51. Plumbing installed; proper backflow devices	i	⊠	i	i
52. Sewage and waste water properly disposed	i	i	i	i
53. Toilet features: properly constructed, supplied, & cleaned	i	i	i	i
54. Garbage & refuse properly disposed; facilities maintained	i	i	i	i
55. Physical facilities installed, maintained, & clean	i	⊠	i	i
56. Adequate ventilation & lighting; designated areas used	i	i	i	i

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
M1. Anti-choking procedures in food service establishment	i	⊠	i	i
M2. Food allergy awareness	i	i	i	i

Review of Retail Operations listed in 105 CMR 590.010	IN	OUT	N/O	N/A	COS	REPEAT
M3. Caterer	i	i	i	i
M4. Mobile Food Operation	i	i	i	i
M5. Temporary Food Establishment	i	i	i	i
M6. Public Market; Farmers Market	i	i	i	i
M7. Residential Kitchen; Bed-and-Breakfast Operation	i	i	i	i
M8. Residential Kitchen: Cottage Food Operation	i	i	i	i
M9. School Kitchen; USDA Nutrition Program	i	i	i	i
M10. Leased Commercial Kitchen	i	i	i	i
M11. Innovative Operation	i	i	i	i

Local Requirements	IN	OUT	N/O	N/A	COS	REPEAT
L1. Local law or regulation	i	i	i	i
L2. Other	i	i	i	i

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	
5-202.12(A)	Priority Foundation; Water from handwashing sink by ice machine too hot - 133F
6-301.12	Priority Foundation; Handwashing sink at bar needs to be stocked with soap and paper towels. Handwashing sink in kitchen needs to be stocked with soap and paper towels.
6-301.14	Core; Handwashing sign needed for handwashing sink at bar. Handwashing sink in kitchen needs hand washing only sign.
25. Consumer advisory provided for raw / undercooked foods	
3-603.11	Priority Foundation; Consumer advisory needed on menu with asterisk next to food items that can be cooked to order.
36. Thermometers provided and accurate	
4-302.12	Priority Foundation; Cold holding unit next to walk in needs a thermometer
38. Insects, rodents, & animals not present	
6-202.15	Core; Gap in ceiling by fish station. Please replace tile. COS
45. Single-use/ single service articles: properly stored and used	
4-903.11(A),(C)	Core; Handwashing sinks at bar and in kitchen need splash guards on both sides to prevent cross contamination
47. Food & non-food contact surfaces cleanable, properly designed, constructed & used	
4-401.11	Core; Inline unit across from stove needs two new gaskets/seals
4-501.11	Core; New air curtains needed for walk in. Shelving on right side of walk in rusty. Needs to be replaced. Walk in door needs to be cleaned and painted. Wait station - racks worn. Hard plastic coating chipping off racks. Seal existing racks or replace.
49. Non-food contact surfaces clean	
4-602.13	Core; Take out area - refrigerator unit, including fan, needs to be cleaned. Bain marie in kitchen behind dishwasher needs to be cleaned. Inline unit across from stove needs to be cleaned inside. Freezer by back door needs to be cleaned inside. Cold holding unit next to walk in needs to be cleaned inside. Alcohol walk in needs to be cleaned. Floors, walls, and ceiling.
51. Plumbing installed; proper backflow devices	
5-205.15(A)	Priority; Sinks throughout establishment drain slow. Have checked to ensure no blockages are present.
55. Physical facilities installed, maintained, & clean	
6-501.12	Core; Basement - debris and grease on floor around grease trap. Keep area clean and dry.
M1. Anti-choking procedures in food service establishment	
[590.011(A)]	MA; ChokeSaver certification required for staff when in operation. At least one person onsite must have certification during operation.



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