



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: 7/28/2023 **Business ID:** b3000038
Business: Checker's General Store
 33 State St.
 Belchertown, MA 01007

Inspection: B2000009
Permit #:
Phone: 413-323-4599
Inspector: 01 Andrea Crete
Reason: 02. Re-inspection
Next Inspection on or near: 7/31/2023

Results: Follow-up 72 hours

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
07/28/23	09:55 AM	10:35 AM	0:40	0:00	0:40	0	
Total:			0:40	0:00	0:40	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 Jenn Barlow Risk Category Medium

Certified Food Protection Manager _____ CFPM Exp Date _____

Certified Allergy Trained Name _____ Allergy Exp Date _____

Certified ChokeSaver Name _____ ChokeSaver Exp Date _____

Permit In Out

Inspection Report 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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. Certified Food Protection Manager	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

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 Acknowledged Receipt : Jenn Barlow

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	i
4. Proper Use of Restriction & Exclusion	i	i	i	i
5. Procedures for responding to vomiting and diarrheal events	i	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	i
7. No discharge from eyes, nose, and mouth	i	i	i	i
Preventing Contamination by Hands	IN	OUT	N/O	N/A	COS	REPEAT
8. Hands clean & properly washed	i	i	i	i
9. No bare hand contact with RTE food	i	i	i	i
10. Adequate handwashing sinks properly supplied and accessible	i	i	i	i
Approved Sources	IN	OUT	N/O	N/A	COS	REPEAT
11. Food obtained from approved source	i	i	i	i
12. Food received at proper temperature	i	i	i	i
13. Food in good condition, honestly presented, safe, & unadulterated	i	i	i	i
14. Required records available: shellstock tags, parasite destruction	i	i	i	i
Protection from Contamination	IN	OUT	N/O	N/A	COS	REPEAT
15. Food separated and protected	i	i	i	i
16. Food-contact surfaces: cleaned & sanitized	i	i	i	i
17. Proper disposition of returned, previously served reconditions, & unsafe food	i	i	i	i
Time/Temperature Control for Safety	IN	OUT	N/O	N/A	COS	REPEAT
18. Proper cooking time & temperatures	i	i	i	i
19. Proper reheating procedures for hot holding	i	i	i	i
20. Proper cooling time and temperature	i	i	i	i
21. Proper hot holding temperatures	i	i	i	i
22. Proper cold holding temperatures	i	α	i	i	β	..
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
23. Proper date marking and disposition	i	i	i	i
24. Time as a Public Health Control	i	i	i	i
Consumer Advisory	IN	OUT	N/O	N/A	COS	REPEAT
25. Consumer advisory provided for raw / undercooked foods	i	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	i
Food/Color Additives and Toxic Substances	IN	OUT	N/O	N/A	COS	REPEAT



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Food/Color Additives and Toxic Substances	IN	OUT	N/O	N/A	COS	REPEAT
27. Food additives: approved and properly used	i	i	i	i
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



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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	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	i	i	i
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55. Physical facilities installed, maintained, & clean	i	i	i	i
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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	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

Mini fridge maintaining correct temp of 41F. Person in charge was told to limit use of inline to four hours until unit can maintain a temperature of 41F or less. Person in charge was also told to use an alternate cold holding unit for TCS foods instead of open face cold holding unit unity can maintain 41F. All food stored in inline unit overnight was discarded because it was held for more than four hours above 41F.


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Fail Notes Summary

Code	Text
22. Proper cold holding temperatures	
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>	
3-501.16(A)(2) and (B)	Priority; Inline unit ambient temp 45F. Probed mayonnaise 44.5F. Open face cooler ambient 45. Salad dressing 44F. TCS foods in open face cooler moved to cooler that is maintaining 41F. Witnessed food in inline being discarded as temperatures were in the danger zone above 41F for more than 4 hours.



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Footnote 1

Notes:

inline unit: mayonnaise 44.5F and tuna fish 46F

open face cooler: salad dressing 44F



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