



# 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:** 11/1/2023     **Business ID:** B3000036  
**Business:** McCarthy's Pub  
5 East Walnut St.  
Belchertown, MA 01007

**Inspection:** B3000107  
**Permit #:**  
**Phone:** 413-896-7972  
**Inspector:** 03 John Prenosil  
**Reason:** 01. Routine  
**Next Inspection on or near:** 2/29/2024

**Results:** Next Routine 120

### Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
11/01/23	11:05 AM	02:40 PM	3:35	0:00	3:35	0	
Total:			3:35	0:00	3:35	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 Janice Rogers Risk Category Medium  
 Certified Food Protection Manager Oliver Hass CFPM Exp Date 09/15/2024  
 Certified Allergy Trained Name Laurie Rocheleau Allergy Exp Date 08/31/2026  
 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	<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"/>

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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	Ⓟ	..
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	..	..
<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	☒	..	..



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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	..	..
34. Plant food properly cooked for hot holding	i	i	⊠	i	..	..
35. Approved thawing methods used	i	i	i	i	..	..
36. Thermometers provided and accurate	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	..	..
45. Single-use/ single service articles: properly stored and used	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	a	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	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	a	i	i	"	p
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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>	
2-301.14	Priority; Hand washing not being performed between glove changes
<b>9. No bare hand contact with RTE food</b>	
3-301.11 (A) (D) (E)	Core; Tongs or picks needed to garnish drinks. No bare hand contact with garnishes.
<b>10. Adequate handwashing sinks properly supplied and accessible</b>	
5-205.11	Priority Foundation; 3-bay sink has hand soap. No handwashing should be done at 3-bay sink. Move soap to handwashing sink.
6-301.14	Core; Handwashing sink for food workers is missing a handwashing sign.
<b>13. Food in good condition, honestly presented, safe, &amp; unadulterated</b>	
3-101.11	Priority; Can of red pepper strips had seal dented. Air seal compromised. Please discard. Bin of flour was contaminate with sauce from outside source. Please discard.
<b>15. Food separated and protected</b>	
3-302.11(A)(1)(A)(2)	Priority; Clam fry mix bag opened and not sealed properly.
<b>16. Food-contact surfaces: cleaned &amp; sanitized</b>	
4-601.11(A)	Priority Foundation; Ice machine has buildup of mold-like substance on upper left side. Please clean and sanitize. Deli slicer has noticeable food debris on several surfaces. Please clean.
<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>23. Proper date marking and disposition</b>	
3-501.18	Priority; Walk in cooler - meat loaf, shepherds pie, and other food items past marked used by date of 10/31. Includes all food items on shelf above produce including, but not limited to, gravy, cranberry jelly, roasted peppers, etc. Discard.
<b>25. Consumer advisory provided for raw / undercooked foods</b>	
3-603.11	Priority Foundation; Menu - asterisk required next to those food items cooked to order. PIC stated they would use the Irish flag.
<b>36. Thermometers provided and accurate</b>	
4-302.12	Priority Foundation; Beer fridge at bar being used to store juice needs a thermometer. Walk in cooler does not have a thermometer inside.
<b>38. Insects, rodents, &amp; animals not present</b>	
6-202.15	Core; Gap along back door - need to seal and deny pest access.
<b>43. In-use utensils properly stored</b>	
3-304.12	Core; Garlic/herb butter - spoons inside product and handles in contact with product. Discard product. In-use scoops need to be kept out of product. Scoop in flour bin - handle not kept out of product. Use a different style scoop to ensure handle can be kept out of product.



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## Food Establishment Inspection Report

Code	Text
<b>44. Utensils, equipment &amp; linens: properly stored, dried, &amp; handled</b>	
4-903.11(A),(B),(D)	Core; Plates not inverted
<b>45. Single-use/ single service articles: properly stored and used</b>	
4-903.11(A),(C)	Core; Handwashing sink needs shields on either side to prevent cross contamination
4-904.11	Core; Single use plastic utensils in drawer not organized to prevent contact with mouth pieces.
<b>47. Food &amp; non-food contact surfaces cleanable, properly designed, constructed &amp; used</b>	
4-501.11	Core; Chicken freezer - shelving broken, bottom of unit in disrepair, cracked shelf on door, seal inside upper right corner of door in disrepair. Reach in cooler gasket in disrepair. Bar - ice being used to keep soda plates cold is also being used for drinks. Discontinue this setup. Single inline unit has duct tape on flip top. Tape is flaking and caked with dust and food debris and makes this part of unit difficult to properly clean. Please remove. Single inline unit gasket on bottom of unit in disrepair. Stainless steel guard inside unit loose and in close proximity to food items. Stand alone freezer - gasket in disrepair along bottom of unit. Colander in 3-bay sink severely worn out. Warped, crushed, and can't be properly cleaned and sanitized. Prep table shelving rusty. Need to cover with smooth, waterproof surface that can be cleaned and sanitized. Hood vent overdue for cleaning. Last cleaning on 12/19/22. Due 120 days from this date.
<b>49. Non-food contact surfaces clean</b>	
4-602.13	Core; Dough rack in walk in needs to be cleaned. Walk in - walls, shelves, and fan have buildup of debris and mold. Please clean and sanitize. Shelving with large spice containers needs to be cleaned. Spices and cobwebs on shelving. Please clean. Inline unit in kitchen needs to be cleaned. Walls are soiled.
<b>55. Physical facilities installed, maintained, &amp; clean</b>	
6-201.11	Core; Gap between stainless steel wall and 3-bay sink. Need to seal.
6-501.16	Core; Mop not hung to air dry.
6-501.12	Core; Floor under bag of onions needs to be swept. COS
6-501.11	Core; Basement - Insulation around duct work falling off. Loose fiberglass can contaminate food products. Ceiling tiles in disrepair in 3-bay prep room in basement. Outlet cover missing under deli slicer in this room as well. Stairs to basement need to be cleaned. Significant buildup of debris within expanded metal treads. Flooring in basement is pocketed and not smooth or easily cleanable. Ensure floor is kept clean. Ceiling in hallway to kitchen in disrepair. Please seal opening. Openings in ceiling in kitchen need to be sealed.
6-501.114	Core; Personal items were being stored on top of counter by back door. Please move and keep personal items separate.



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## Food Establishment Inspection Report

### Footnote 1

**Notes:**

hamburgers off grill cooked to order - 145F & 146F  
hot holding - marinara sauce - 138F  
hot holding - corned beef - 164F  
cooked chicken -off grill - 165F  
dishwasher final rinse temp - 163.5F

### Footnote 2

**Notes:**

inline 2 piece - ambient - 41.8F  
dressing - 2 piece inline top - 42.9F  
alcohol refrigerator - 31.5F  
inline single unit - sauce - 36F  
inline single unit - carrots - 38F  
alcohol cooler - bar 36F



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