



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: 10/20/2023 **Business ID:** Q3000035
Business: Walmart
 352 Palmer Rd.
 Ware, MA 01082

Inspection: Q3000123
Permit #:
Phone:
Inspector: 03 John Prenosil
Reason: 01. Routine
Next Inspection on or near: 2/17/2024

Results: Next Routine 120

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
10/20/23	11:05 AM	01:10 PM	2:05	0:00	2:05	0	
Total:			2:05	0:00	2:05	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 Papcelie Rau Risk Category Medium
 Certified Food Protection Manager Papcelie M. Rau CFPM Exp Date 07/03/2024
 Certified Allergy Trained Name Gabriel Rios 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

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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
<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
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	x

28. Toxic substances identified, stored, and used	i	i	i	x
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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	x	i	i	..	p

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	x	i	i	..	p
40. Personal cleanliness	i	x	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	x	i	i	..	p
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
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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

Flooring work in many food prep areas. Numerous gaps between floors and walls where food debris, grease, and water can accumulate. ServSafe Food Protection Manager certification needs to be held by at least one full time worker in each food department.



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Food Establishment Inspection Report
Fail Notes Summary

Code	Text
5. Procedures for responding to vomiting and diarrheal events	
2-501.11	Priority Foundation; No vomit/diarrhea cleanup kit or written procedural plan.
15. Food separated and protected	
3-302.11(A)(3-8)(B)	Core; Bug lights installed above food prep areas. Please more food prep tables or bug light locations so that food products do not become contaminated.
16. Food-contact surfaces: cleaned & sanitized	
4-501.112	Priority Foundation; KayQuat sanitizer @ 400 PPM. Too strong.
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.	
36. Thermometers provided and accurate	
4-204.112(A)-(D)	Core; Need a thermometer for chicken and meat prep rooms
39. Contamination prevented during food preparation, storage and display	
3-305.14	Core; Mop sink and brooms in close proximity to shelving containing produce. Please install a durable barrier/divider on side of shelving to prevent cross contamination.
40. Personal cleanliness	
2-303.11	Core; Employees in bakery observed wearing bracelet and watch. Only a plain wedding band is allowed.
47. Food & non-food contact surfaces cleanable, properly designed, constructed & used	
4-401.11	Core; Bug light above bread slicer and above storage of clean sheet pans. Please move so cross contamination does not occur.
4-501.11	Core; Handwashing sink by hot holding in disrepair and creating water buildup on floor. Nozzle not secure and sink not large enough. Air curtains in walk in door in disrepair/worn. Please repair/replace.
49. Non-food contact surfaces clean	
4-601.11(B),(C)	Core; Bakery: Walk in cooler fan guards have dust accumulation. Please clean. Freezer has ice buildup on back wall. Some ice has fallen onto packaged food items. Please remove all ice from walls, shelves, and floor. Deli: walk in freezer has ice buildup on walls and floor. Please remove all ice.
4-602.13	Core; Produce: Fans have dust accumulation. Please clean. Back room: Freezer across from produce area has ice buildup. Please remove all ice. Meat department: Fans have accumulation of dust. Please clean. Deli cooler: accumulation of ice on floor from condenser pipe drip. Dairy walk in: Fan unit has ice buildup in back right and is actively leaking onto boxes and product.
55. Physical facilities installed, maintained, & clean	



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Code	Text
6-501.12	Core; Deli: Flooring in walk in needs to be cleaned. There is a buildup of debris under shelving and along wall edges. Cove molding along wall needs to be firmly affixed to wall with no gaps. Area under 3-bay sink needs to be cleaned. Deli: Threshold in deli area in disrepair. Needs to be repaired. Flooring by hot holding is cracked and grout is in disrepair. Produce: Flooring in wall under shelving and throughout needs a thorough cleaning. Some old produce under shelving. Light shields in ceiling need to be cleaned. Meat: Light shields in ceiling need to be cleaned. Water and mold like substance accumulation. Flooring needs to be cleaned especially in corners and under shelving. Loading dock area: wall in disrepair. Sheetrock crumbling. Food products stored along wall. Move food products and repair sheetrock. Air curtains in disrepair. Dairy: Light shields dirty. Accumulation of mold like substance and water. Light shield cracked.
6-501.11	Core; Light shield missing on light above 3-bay sink in back room. Deli: threshold in disrepair. Hand sink nozzle wobbly and not secured. Hot water temp only 70F. Needs to be 100F minimum. Produce: wall behind wash sink 3-bay has hole. Needs to be repaired. Open floor drain next to freezer needs to be covered.



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Food Establishment Inspection Report

Footnote 1

Notes:

bakery hot water at hand sink - 111F
hot holding - corn/spicy chicken wings - 139F
hot holding - rotisserie chicken -145F

Footnote 2

Notes:

deli case 1 - 32F
deli case 2 - 32F
chicken cooler in 3-bay sink area - 40F
meat prep room - 37F



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