



# 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:** 12/15/2023  
**Business:** Big Y  
 148 West St.

**Business ID:** Q3000038

**Inspection:** Q3000138

**Permit #:**

**Phone:**

**Inspector:** 03 John Prenosil

**Reason:** 01. Routine

**Next Inspection on or near:** 4/13/2024

Ware, MA 01082

**Results:** Next Routine 120

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes
12/15/23	10:00 AM	02:30 PM	4:30	0:00	4:30	0	
<b>Total:</b>			4:30	0:00	4:30	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 Joanne Hanks

Risk Category Medium

Certified Food Protection Manager Michael Matyszewski

CFPM Exp Date 04/04/2027

Certified Allergy Trained Name Michael Matyszewski

Allergy Exp Date 09/06/2023

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	p	..
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	..	..
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	Ⓟ	..
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	x	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	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	i	i	i	..	..
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55. Physical facilities installed, maintained, & clean	i	x	i	i	..	..
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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	x	..	..
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M2. Food allergy awareness	x	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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Raw chicken/pork/beef should be kept separated in display case with higher barriers between each product to prevent cross contamination.



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**Food Establishment Inspection Report**  
**Fail Notes Summary**

<b>Code</b>	<b>Text</b>
<b>10. Adequate handwashing sinks properly supplied and accessible</b>	
5-205.11	Priority Foundation; Handwashing sink in meat prep room not accessible.
5-202.12(A)	Priority Foundation; Handwashing sink in meat prep area did not have hot water. Temperature of water was 65F.
6-301.11	Priority Foundation; Handwashing sink in deli had a soap dispenser that was not dispensing soap. Employee replaced soap cartridge. COS
<b>15. Food separated and protected</b>	
3-302.11(A)(1)(A)(2)	Priority; Separate raw chicken/pork/beef in display case to prevent cross contamination.
<b>16. Food-contact surfaces: cleaned &amp; sanitized</b>	
4-601.11(A)	Priority Foundation; Raw hamburger observed inside grinding machine. Employee stated machine had been thoroughly cleaned the night before and indicated the machine had not been used since then. Ice machine in seafood prep area had an accumulation of mildew like substance on chute that directs ice toward holding area. Please clean.
4-602.11(A)-(C)	Priority;
<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.	
3-501.16(A)(2) and (B)	Priority; Cheese boards on display had temperatures ranging from 44F to 50F. Cheese must be held below 41F. Open display case in front of meat prep room had ambient temperature of 43F. Needs to maintain a temperature of 41F or below.
<b>23. Proper date marking and disposition</b>	
3-501.17(D)-(G)	Core; Some food items only have a prep date. Please put a use by/throw out date on prepped items. Roasted red peppers in cooler marked 12/14. Need to use proper date marking and add the use by/throw out date.
<b>36. Thermometers provided and accurate</b>	
4-302.12	Priority Foundation; No secondary thermometer in display case in front of meat prep room.
<b>38. Insects, rodents, &amp; animals not present</b>	
6-202.15	Core; Back storage area - small gap at bottom right of exterior door. Please seal gap to deny pest entry.
<b>40. Personal cleanliness</b>	
2-303.11	Core; Food employee wearing bracelet. Only a plain wedding band can be worn. COS
<b>43. In-use utensils properly stored</b>	
3-304.12	Core; Deli - tongs for grabbing food had handle in product. COS
<b>44. Utensils, equipment &amp; linens: properly stored, dried, &amp; handled</b>	
4-903.11(A),(B),(D)	Core; Styrofoam trays in meat prep room soiled. Recommend keeping trays in plastic bags until being used.



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## Food Establishment Inspection Report

Code	Text
4-901.11	Core; Bucket of utensils/tools by food service cooler needs to be reorganized. Clean tongs stored in a bucket that has water/liquid pooled at bottom. Tongs need to be stored dry. Allow sanitizer to air dry before storing tongs. Do not store clean equipment wet.
<b>45. Single-use/ single service articles: properly stored and used</b>	
4-903.11(A),(C)	Core; Ice observed in "rinse" bay in 3-bay sink across from ice machine. Used ice for cold holding fish should be dumped into the "wash" bay to prevent contamination of the rinse bay. Wash/rinse/sanitize the rinse bay before using.
<b>47. Food &amp; non-food contact surfaces cleanable, properly designed, constructed &amp; used</b>	
4-501.11	Core; Bottom shelf of bain marie in pizza prep area soiled and has a water leak. Please repair leak and clean unit,. Door seals also in disrepair. Please repair or replace.
<b>49. Non-food contact surfaces clean</b>	
4-602.13	Core; Hot holding unit by deli - bottom shelves need to be cleaned. Seafood department - McCall fridge by ice machine has food and debris on bottom shelf. Please clean. Summit commercial fridge needs to be deiced. Produce cooler - floor under shelving needs to be cleaned. Condenser fans have a buildup of dust and debris. Please clean.
<b>51. Plumbing installed; proper backflow devices</b>	
5-205.15(A)	Priority; Floor drain in produce cooler not draining. Standing water observed. Please ensure drain is functioning properly. Drain tube behind ice machine is draining onto floor. Standing water observed.
<b>55. Physical facilities installed, maintained, &amp; clean</b>	
6-501.12	Core; Back storage area - floor under onion/potato bags soiled with debris and onions. Please clean. Meat prep room- flooring in disrepair. Coating peeling up in numerous areas making it difficult to sanitize properly. Bakery - Seal hole in ceiling above dishwashing machine. Flooring underneath has grease and debris buildup. Please clean. Area behind ice machine and rack on floor has debris buildup and is dirty. Please clean.



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## Food Establishment Inspection Report

### **Footnote 1**

**Notes:**

handwashing sink near deli walk in cooler - 124F  
Cooked chicken nuggets in grab and go hot holding area - 172F

### **Footnote 2**

**Notes:**

Chicken cordon bleu - deli case - 39F  
Ham - deli case - 38.9F  
Raw fish in display case - 36.7F  
Crab - display case - 20F



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