



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: 12/18/2023 **Business ID:** B2000002
Business: Chubby's
 2 Stadler Street
 Belchertown, MA 01007

Inspection: B3000119
Permit #:
Phone: 480-789-3319
Inspector: 03 John Prenosil
Reason: 01. Routine
Next Inspection on or near: 12/28/2023

Results: Follow-up 10 days

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
12/18/23	11:00 AM	12:34 PM	1:34	0:00	1:34	0	
Total:			1:34	0:00	1:34	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 Anthony Demato Risk Category _____
 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	☒			
2. Certified Food Protection Manager	☒			

Inspector

 Acknowledged Receipt : Anthony Demato

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	⊠
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	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
40. Personal cleanliness	i	i	i	i
41. Wiping cloths; properly used and stored	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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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	o	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	o	i	i
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M2. Food allergy awareness	i	o	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

Recommended the grase trap be cleaned



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Food Establishment Inspection Report
Fail Notes Summary

Code	Text
3. Management, food employee and conditional employee; knowledge, responsibilities and reporting	
2-201.11(A),(C)	Priority; No Employee Health Reporting forms onsite. A copy was provided to PIC during inspection.
5. Procedures for responding to vomiting and diarrheal events	
2-501.11	Priority Foundation; No vomit/diarrhea cleanup kit or written procedure onsite. A copy of a procedural plan was provided to PIC during the inspection.
15. Food separated and protected	
3-302.11(A)(3-8)(B)	Core; Breeding for raw fish being kept unrefrigerated after coming into contact with raw fish. Breeding needs to be kept refrigerated if this method will be used and breeding will need to be disposed of after 7 days. Breeding was discarded.
16. Food-contact surfaces: cleaned & sanitized	
4-601.11(A)	Priority Foundation; Visible food debris on can opener blade. Please clean blade thoroughly.
20. Proper cooling time and temperature	
3-501.14	Priority;
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.	
3-501.16(A)(2) and (B)	Priority; Raw chicken in cold holding unit under griddle too warm (48F). PIC stated that unit runs warm. All food items in this unit were transferred to cold holding unit that was functioning properly. Do not use this unit until it is serviced and can maintain a temperature of 41F or below.
23. Proper date marking and disposition	
3-501.17(D)-(G)	Core; Improper date marking being utilized. Please include the throw out date on all prepped items.
35. Approved thawing methods used	
3-501.13	Core; Raw chicken being thawed in container of water. If this method of thawing is to be used the water must be running.
39. Contamination prevented during food preparation, storage and display	
3-305.14	Core; Handwashing sink needs a splash guard on the right side to prevent cross contamination of ice cream prep station.
41. Wiping cloths; properly used and stored	
3-304.14	Core; Cleaning cloths not being stored in sanitizing solution.
49. Non-food contact surfaces clean	
4-602.13	Core; Ice buildup on condenser and floor of walk in freezer. Please remove ice.
M1. Anti-choking procedures in food service establishment	
[590.011(A)]	MA; No ChokeSaver certification



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Food Establishment Inspection Report

Code	Text
M2. Food allergy awareness	
[590.011(C)]	MA; No food allergy poster in kitchen. A copy was provided to PIC during inspection.



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Food Establishment Inspection Report

Footnote 1

Notes:

chili - hot holding - 160F

Footnote 2

Notes:

cheese - bottom shelf of bain marie - 40F

hot peppers - top inline of bain marie - 40F

ice cream station cooler - ambient - 40F

tomatoes - bain marie near grill - 41F

pickles - refrigerator near three bay sink - 40F



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