



# 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:** 11/29/2023  
**Business:** Mexicali Grill  
 146 West St.  
 Ware, MA 01082

**Business ID:** Q3000033

**Inspection:** Q3000131  
**Permit #:**  
**Phone:**  
**Inspector:** 03 John Prenosil  
**Reason:** 01. Routine  
**Next Inspection on or near:** 12/9/2023

**Results:** Follow-up 10 days

### Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
11/29/23	11:15 AM	03:15 PM	4:00	0:00	4:00	0	
<b>Total:</b>			4:00	0:00	4:00	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 Dolores Nunez Risk Category High  
 Certified Food Protection Manager Dolores Nunez CFPM Exp Date 06/27/2027  
 Certified Allergy Trained Name Dolores Nunez Allergy Exp Date 07/15/2022  
 Certified ChokeSaver Name Dolores Nunez 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	i	x	i	i	..	..
2. Certified Food Protection Manager	x	i	i	i	..	..

Inspector

Acknowledged Receipt : Dolores Nunez

## 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><b>This item has Notes. See Footnote 1 at end of questionnaire.</b></i>						
22. Proper cold holding temperatures	☒	i	i	i	..	..
<i><b>This item has Notes. See Footnote 2 at end of questionnaire.</b></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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Page 2 of 9

## Food Establishment Inspection Report

Food/Color Additives and Toxic Substances	IN	OUT	N/O	N/A	COS	REPEAT
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27. Food additives: approved and properly used	i	i	i	x	..	..
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28. Toxic substances identified, stored, and used	x	i	i	i	..	..
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Conformance with Approved Procedures	IN	OUT	N/O	N/A	COS	REPEAT
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29. Compliance with variance / specialized process / HACCP Plan	i	i	i	x	..	..
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GOOD RETAIL PRACTICES
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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
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30. Pasteurized eggs used where required	x	i	i	i	..	..
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31. Water & ice from approved source	i	i	i	i	..	..
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32. Variance obtained for specialized processing methods	i	i	i	x	..	..
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Food Temperature Control	IN	OUT	N/O	N/A	COS	REPEAT
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33. Proper cooling methods used; adequate equipment for temperature control	i	i	x	i	..	..
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34. Plant food properly cooked for hot holding	i	i	x	i	..	..
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35. Approved thawing methods used	i	i	i	i	..	..
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36. Thermometers provided and accurate	i	x	i	i	..	..
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Food Identification	IN	OUT	N/O	N/A	COS	REPEAT
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37. Food properly labeled; original container	i	i	i	i	..	..
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Prevention of Food Contamination	IN	OUT	N/O	N/A	COS	REPEAT
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38. Insects, rodents, & animals not present	i	x	i	i	..	..
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39. Contamination prevented during food preparation, storage and display	i	x	i	i	..	p
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40. Personal cleanliness	i	i	i	i	..	..
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41. Wiping cloths; properly used and stored	i	i	i	i	..	..
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42. Washing fruits & vegetables	i	i	i	i	..	..
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Proper Use of Utensils	IN	OUT	N/O	N/A	COS	REPEAT
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43. In-use utensils properly stored	i	x	i	i	p	p
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44. Utensils, equipment & linens: properly stored, dried, & handled	i	i	i	i	..	..
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45. Single-use/ single service articles: properly stored and used	i	i	i	i	..	..
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46. Gloves used properly	i	i	i	i	..	..
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Utensils, Equipment and Vending	IN	OUT	N/O	N/A	OS	REPEAT
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47. Food & non-food contact surfaces cleanable, properly designed, constructed & used	i	x	i	i	..	p
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48. Warewashing facilities: installed, maintained, & used; test strips	i	x	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	..	p
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56. Adequate ventilation & lighting; designated areas used	i	x	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	x	i	i	i	..	..
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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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All equipment must be stored clean and protected from contamination and becoming soiled. Many items/equipment, utensils were visibly being stored dirty. Apply throughout establishment.

Food workers must understand when to wear gloves, when to wash hands, and when to change gloves. Numerous instances observed when food worker was not changing gloves when switching tasks and then handling food. Evidence on produce boxes and lids in walk in cooler being soiled from dirty gloves.

After washing/rinsing/sanitizing, equipment and utensils must be air dried, not wiped with cloths, before storing.

Foods in hot and cold holding need to remain covered to prevent contamination.



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## Food Establishment Inspection Report

(Continued from previous page...)

A designated area/room/equipment to cut/process raw chicken and raw beef will prevent cross contamination of raw vegetables. Currently using same cutting boards, space, and two bay sink for washing and rinsing.

Produce should be processed first then beef, then chicken. Separate cutting boards should be utilized for each product. Wash/rinse/sanitize after processing each product.



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Page 5 of 9

## Food Establishment Inspection Report

### Fail Notes Summary

Code	Text
<b>1. Person-in-charge present, demonstrates knowledge, and performs duties</b>	
2-102.11(A)	Priority Foundation; Active managerial control needed. Due to the amount of violations, this indicates a lack of food safety knowledge.
<b>8. Hands clean &amp; properly washed</b>	
2-301.14	Priority; No handwashing observed amongst food workers. Glove changes were observed but hands were not washed before new gloves were put on.
<b>9. No bare hand contact with RTE food</b>	
3-301.11 (B)	Priority; Food handler handling warmed tortillas intended for service (ready to eat food) with bare hands. Gloves must be worn.
<b>10. Adequate handwashing sinks properly supplied and accessible</b>	
6-301.12	Priority Foundation; Paper towels or other hand drying provision required at handwashing sink at bar in front of house
6-301.14	Core; Handwashing sink at bar in front of house needs a handwashing sign.
<b>15. Food separated and protected</b>	
3-302.11(A)(1)(A)(2)	Priority; Hot holding items not covered during inspection. Raw chicken and raw beef in walk in cooler being stored in close proximity. To prevent cross contamination please store these items further apart. area area in kitchen - blender and ice scoop with handle in ice being stored in ice used for drinks. Insulation on soda lines flaking and in disrepair. Please repair insulation and separate from ice area to prevent contamination. Raw meats being prepped over onion storage. To prevent contamination of onions store fewer bags of onions toward the back of the shelf or store onions in a different location.
3-302.11(A)(3-8)(B)	Core; Food worker observed using wiping cloth soaked in sanitizer in close proximity to uncovered food in inline unit. Unit remained open while worker sanitized cutting boards and surface of unit. Top of unit should be closed while using sanitizing cloth to prevent cross contamination.
3-304.11	Priority; Food on trays in cooling unit stacked on top of other food. Bottom of trays touching food. Food needs to be covered to prevent contamination,
3-304.15(A)	Priority; Food worker observed not changing gloves when changing tasks and handling food to serve. Manager spoke with and educated food worker of proper glove changing procedures.
<b>16. Food-contact surfaces: cleaned &amp; sanitized</b>	
4-601.11(A)	Priority Foundation; Probe thermometer stored dirty. Visible food debris. Large hand mixer had food debris on mixing head. Please clean thoroughly. Upper interior portions of ice machine in back of kitchen soiled. Please clean thoroughly. Can opener blade and holding unit visibly soiled. Grinding machine soiled. Needs to be cleaned. Knife rack and knives in food prep area visibly soiled. Please clean thoroughly. Soda gun at bar in front of house soiled. Please clean thoroughly. Cooling lines in ice at bar in front of house. Cooling line insulation flaking. Please replace or repair insulation to prevent ice contamination.
4-501.112	Priority Foundation; Sanitizing solution in bucket at bar in front of house too weak. Please replace and check solution periodically throughout the day to ensure a proper concentration is being maintained.
<b>21. Proper hot holding temperatures</b>	
This item has Notes. See Footnote 1 at end of questionnaire.	



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Page 6 of 9

## Food Establishment Inspection Report

Code	Text
3-501.16(A)(1)	Priority; Container of flakes stored on top of freezer unit being used for fried ice cream balls. Container was not under temperature control after being in contact with dairy. Product was also being stored uncovered. Discard product.
<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>	
3-501.17(A)-(C)	Priority Foundation; Date marking is not being done correctly.
<b>36. Thermometers provided and accurate</b>	
4-302.12	Priority Foundation; Thermometers needed in cooling units at bar in front of house
<b>38. Insects, rodents, &amp; animals not present</b>	
6-202.15	Core; Side door by kitchen entrance has a gap at the bottom right corner. Please seal gap to prevent pests from entering. Back door has a gap at bottom right corner. Please seal gap to prevent pests from entering.
<b>39. Contamination prevented during food preparation, storage and display</b>	
3-305.14	Core; Produce box containing produce in walk in cooler soiled with unknown substance.
<b>43. In-use utensils properly stored</b>	
3-304.12	Core; Unapproved scoop in bulk flour container. Scoop must have a handle that is kept out of the product.
<b>47. Food &amp; non-food contact surfaces cleanable, properly designed, constructed &amp; used</b>	
4-501.11	Core; Bain marie next to hot holding has a gasket that is in disrepair. Cutting boards at bain marie stations heavily scored and stained. Need to replace. Bain marie at end of line across from large cooking pots has seals in disrepair.
<b>48. Warewashing facilities: installed, maintained, &amp; used; test strips</b>	
4-302.14	Priority Foundation; No test strips for chlorine onsite.
<b>49. Non-food contact surfaces clean</b>	
4-602.13	Core; Bottom of shelf above hot holding area has buildup of either food or rust. Needs to be cleaned and buildup removed to prevent cross contamination of hot holding foods. Bain marie next to hot holding area needs to be thoroughly cleaned inside (including racks). Bain marie at end of line across from large cooking pots needs to be thoroughly cleaned inside (including shelves). Bottom shelf in spice storage area needs to be thoroughly cleaned. Containers holding bags of pre-mixed spices need to be cleaned and covered. Stand up freezer needs to be defrosted. Unit also needs to be thoroughly cleaned. Dry storage shelf with lard needs to be thoroughly cleaned including the pan the lard containers are on. Container with knife sharpeners visibly dirty. Clean container thoroughly. Frozen ice cream freezer needs to be thoroughly cleaned. Bin in clean storage area visibly dirty. Please clean thoroughly. Shelving in walk in cooler needs to be thoroughly cleaned. Shelf under onion bags needs to be cleaned.
<b>51. Plumbing installed; proper backflow devices</b>	
5-205.15(A)	Priority; Active plumbing leak under hand washing sink in bar at front of house.
<b>55. Physical facilities installed, maintained, &amp; clean</b>	



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Page 7 of 9

## Food Establishment Inspection Report

<b>Code</b>	<b>Text</b>
6-501.11	Core; Missing electrical outlet cover in back storage area. Please install a cover. Repalce missing ceiling tile over mop sink.
<b>56. Adequate ventilation &amp; lighting; designated areas used</b>	
6-303.11	Core; Inadequate lighting by back door and dry storage. Replace bulbs or repair fixture.



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Page 8 of 9



## Food Establishment Inspection Report

### **Footnote 1**

**Notes:**

black beans - hot holding - 142F  
taco meat - hot holding - 184F  
rice - hot holding - 148F  
cooked beef in taco - for service - 142F

### **Footnote 2**

**Notes:**

salsa - top of bain marie by hot holding - 41F  
sauce - bottom of inline unit by hot holding - 41F  
soup - top of bain marie at end of line - 39F  
burrito - inside unit at end of line - 35F  
cold holding unit under grill - raw steak - 40F, breaded chicken - 39F, raw chicken - 39F, raw shrimp - 35F



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Page 9 of 9