



# 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:** 12/21/2023     **Business ID:** B3000010  
**Business:** Stop & Shop  
40 George Hannum St.  
  
Belchertown, MA 01007

**Inspection:** B3000122  
**Permit #:**  
**Phone:** 413-323-6546  
**Inspector:** 03 John Prenosil  
**Reason:** 01. Routine  
**Next Inspection on or near:** 4/19/2024

**Results:** Next Routine 120

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes
12/21/23	10:15 AM	01:30 PM	3:15	0:00	3:15	0	
<b>Total:</b>			3:15	0:00	3:15	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 Tony Bussolari Risk Category Medium  
 Certified Food Protection Manager Andrew Bielomyza CFPM Exp Date 05/26/2027  
 Certified Allergy Trained Name Jeffrey Sadlowski Allergy Exp Date 05/07/2027  
 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	p	..
<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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## 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	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	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	..	..
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	..	Ⓟ
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	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	x	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	x	..	..
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M2. Food allergy awareness	i	x	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**

Code	Text
<b>3. Management, food employee and conditional employee; knowledge, responsibilities and reporting</b>	
2-102.11(C) (2),(3) and (17)	Priority Foundation; No employee health reporting documentation. Forms provided to PIC during inspection.
<b>5. Procedures for responding to vomiting and diarrheal events</b>	
2-501.11	Priority Foundation; No vomit/diarrhea cleanup kit or written procedure. Written procedure provided to PIC during inspection.
<b>10. Adequate handwashing sinks properly supplied and accessible</b>	
6-301.14	Core; Women and men's bathrooms did not have handwashing signs at sinks. Bakery: handwashing sink missing handwashing sign
<b>16. Food-contact surfaces: cleaned &amp; sanitized</b>	
4-601.11(A)	Priority Foundation; Bakery: Food debris accumulation around knife holder (between holder and table). Deli: probe thermometer stored soiled. Seafood prep room: Knife rack and wall had accumulation of debris.
<b>21. Proper hot holding temperatures</b>	
This item has Notes. See Footnote 1 at end of questionnaire.	
3-501.16(A)(1)	Priority; Hot holding - soups were 82F. Soups were discarded. Unit will be serviced and cause of deficiency investigated.
<b>22. Proper cold holding temperatures</b>	
This item has Notes. See Footnote 2 at end of questionnaire.	
<b>33. Proper cooling methods used; adequate equipment for temperature control</b>	
3-501.15(A)	Priority Foundation; Rotisserie chicken being cooled in walk in cooler in sealed bags. Condensation buildup observed inside bags due to heat not escaping. Vent bags when cooling.
<b>39. Contamination prevented during food preparation, storage and display</b>	
3-305.14	Core; Bug light at loading dock right over pallet of fresh produce. To prevent contamination of produce more pallet or bug light to alternate location.
<b>44. Utensils, equipment &amp; linens: properly stored, dried, &amp; handled</b>	
4-903.11(A),(B),(D)	Core; Pulled chicken prep area - trash receptacle barrel too close to dry storage (boxes/plastic containers)
<b>47. Food &amp; non-food contact surfaces cleanable, properly designed, constructed &amp; used</b>	
4-501.11	Core; Light bulb housings in walk in refrigerator filled with water. Deli: light bulb burnt out in hood. Please replace. Refrigeration unit behind rotisserie cooker has gasket/seal in disrepair.
<b>49. Non-food contact surfaces clean</b>	



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## Food Establishment Inspection Report

Code	Text
4-602.13	<p>Core; Bakery: ice buildup on floor and ceiling in walk in freezer. Debris and food wrappings on floor under shelving. Please clean walk in freezer. Walk in cooler condenser fans have buildup of dust/debris. Please clean. Meat Room: condenser fans had buildup of dust/debris. Mold/mildew-like substance observed on wall and ceiling interface at left wall facing into meat room. Please clean these areas. Display case outside meat room had liquid accumulation from raw chicken on black holding plate/container. Need to clean and sanitize. Deli: "Live" fridge needs to be cleaned. Inside of unit soiled. Seafood prep room: Wall behind knife rack soiled. Please clean. Light in walk in cooler has an accumulation of mold/mildew on it. Please clean. Walk in freezer has accumulation of condensation on ceiling. Please remove. Clean floor in walk in cooler. Produce: Yellow shelving has buildup of debris. Please clean unit thoroughly. Floor in walk in cooler is soiled. Please clean. Condenser fans in walk in cooler have accumulation of dust/debris. Mold/mildew-like substance on fan and ceiling. Please clean. Prep area by "Tomato Wall" - condensing fans have buildup of dust/debris. Please clean. Handsink dirty. Please clean thoroughly. Floor under onion storage area dirty. Please clean thoroughly.</p>
<b>55. Physical facilities installed, maintained, &amp; clean</b>	
6-501.11	<p>Core; Bakery: hose reel in ceiling creates a large gap in ceiling that is not sealed or covered. Please create a cover to seal this area and deny pest entry. Produce: Wall to left side of 3-bay sink soiled and needs to be cleaned. Seafood prep room: Ceiling tile missing. Please replace. Loading dock: floor near trash compactor heavily soiled. Needs to be thoroughly cleaned.</p>
<b>M2. Food allergy awareness</b>	
[590.011(C)]	<p>MA; No allergen awareness posters in food prep areas.</p>



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## Food Establishment Inspection Report

### **Footnote 1**

**Notes:**

hot holding - soups 82F

hot holding - rotisserie chicken - 170F

### **Footnote 2**

**Notes:**

meat prep room ambient - 39F

ham - back bar at deli - 31F

deli case (all) <41F

rotisserie chicken cooling in walk in cooler - 36F

flounder - display case - 34F



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