



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: 9/29/2023
Business: United China
 164 West St.
 Apt. E
 Ware, MA 01082

Business ID: Q3000026

Inspection: Q3000109
Permit #:
Phone: 608-402-5327
Inspector: 01 Andrea Crete
Reason: 05. Suspect Illness
Next Inspection on or near: 10/9/2023

Results: Follow-up 10 days

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
09/29/23	11:10 AM	02:35 PM	3:25	0:00	3:25	0	
Total:			3:25	0:00	3:25	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 _____ Risk Category High

Certified Food Protection Manager Ting Ly CFPM Exp Date 07/09/2028

Certified Allergy Trained Name Ting Ly Allergy Exp Date 07/11/2028

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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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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 Inspector

 Acknowledged Receipt : Ting Ly

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	..	p
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	..	p
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
22. Proper cold holding temperatures	☒	i	i	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	☒
Food/Color Additives and Toxic Substances	IN	OUT	N/O	N/A	COS	REPEAT
27. Food additives: approved and properly used	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
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	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	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	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	..	Ⓟ
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
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
49. Non-food contact surfaces clean	i	⊠	i	i	..	Ⓟ

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Food Establishment Inspection Report

Physical Facilities	IN	OUT	N/O	N/A	COS	REPEAT
50. Hot & cold water available; adequate pressure	i	i	i	i
51. Plumbing installed; proper backflow devices	i	i	i	i
52. Sewage and waste water properly disposed	i	i	i	i
53. Toilet features: properly constructed, supplied, & cleaned	i	i	i	i
54. Garbage & refuse properly disposed; facilities maintained	i	i	i	i
55. Physical facilities installed, maintained, & clean	i	⊠	i	i	..	⊐
56. Adequate ventilation & lighting; designated areas used	i	⊠	i	i	..	⊐

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
M1. Anti-choking procedures in food service establishment	i	i	i	i
M2. Food allergy awareness	i	i	i	i

Review of Retail Operations listed in 105 CMR 590.010	IN	OUT	N/O	N/A	COS	REPEAT
M3. Caterer	i	i	i	i
M4. Mobile Food Operation	i	i	i	i
M5. Temporary Food Establishment	i	i	i	i
M6. Public Market; Farmers Market	i	i	i	i
M7. Residential Kitchen; Bed-and-Breakfast Operation	i	i	i	i
M8. Residential Kitchen: Cottage Food Operation	i	i	i	i
M9. School Kitchen; USDA Nutrition Program	i	i	i	i
M10. Leased Commercial Kitchen	i	i	i	i
M11. Innovative Operation	i	i	i	i

Local Requirements	IN	OUT	N/O	N/A	COS	REPEAT
L1. Local law or regulation	i	i	i	i
L2. Other	i	i	i	i

Discussion with Person-in-Charge

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Food Establishment Inspection Report
Fail Notes Summary

Code	Text
1. Person-in-charge present, demonstrates knowledge, and performs duties	
2-101.11	Priority Foundation; Person in charge (owner) only person onsite with ServSafe Food Protection Manager certification cannot demonstrate any knowledge of food safety practices. All questions asked were directed to husband who also does not demonstrate food safety knowledge.
6. Proper eating, tasting, drinking, or tobacco use	
2-401.11	Core; Personal drinks in kitchen without lids.
10. Adequate handwashing sinks properly supplied and accessible	
6-301.12	Priority Foundation; Handwash sink did not have paper towels.
13. Food in good condition, honestly presented, safe, & unadulterated	
3-101.11	Priority; Old spice containers dated 2020 exhibited exposure to excessive moisture. Clumped together. Discard.
15. Food separated and protected	
3-304.11	Priority; Panko bread crumbs stored uncovered in used cardboard boxes that previously held raw chicken. Boxes were visibly dirty and bread crumbs were soiled. Boxes stored above stand up freezer at room temperature. Bread crumbs thrown away. Discontinue using boxes to store food items. Plastic bags from WalMart being used to store and cover unwrapped food items. These bags are not sterile can cannot be a food contact surface for prepared , raw, or cooked foods. Food grade containers must be used. Bag liner in MSG bag soiled with unknown sticky brown substance. Discard MSG as it is contaminated. uncovered raw chicken in pan stored above rolls and noodles. Outside of pans soiled.
16. Food-contact surfaces: cleaned & sanitized	
4-702.11	Priority; Shelving under stainless steel prep table by the walk in cooler very dirty and cluttered. Dirty equipment, tools, and soiled cardboard. Needs to be reorganized. Food equipment needs to be washed rinsed and sanitized and protected from contamination. Discard cardboard. Food handling equipment stored dirty throughout establishment. Food stored in dirty containers. Food worker observed not sanitizing equipment in 3 bay sink. Chicken tender containers dirty on the outside and had mold like substance on lid.
21. Proper hot holding temperatures	
3-501.16(A)(1)	Priority; Cooked fried rice held at room temperature out during inspection for greater than one hour. Temperature increased from 41F to 53F. Need to keep under refrigeration at 41F or less. Garlic in oil held at room temperature. Thrown out during inspection.
28. Toxic substances identified, stored, and used	
7-201.11	Priority; Opened bag of Quikcote cement sealant stored in close proximity to rice cooker and cooking oils. Store away from food items.
43. In-use utensils properly stored	
3-304.12	Core; Unapproved scoops (plastic bowls) used in dry goods bags. Need to use scoops with handles that can be kept out of product.
45. Single-use/ single service articles: properly stored and used	
4-904.11	Core; Some take out containers stored improperly. Need to be inverted.

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Code	Text
47. Food & non-food contact surfaces cleanable, properly designed, constructed & used	
4-201.11	Core; Tin cans when opened are being used to store food item in. Need to transfer to food grade containers.
4-202.11	Priority Foundation; Plastic McDonalds cup being used to store pepper corns/spices. Do not use these types of containers to store food. Discard. Plastic WalMart bags being used to hold and cover food products. Do not use these bags.
4-501.11	Core; Many plastic containers and cutting boards in disrepair. Remove from establishment and replace.
49. Non-food contact surfaces clean	
4-601.11(B),(C)	Core; Stand up freezer needs to be defrosted.
4-602.13	Core; Black cart with wheels used to store in-use food containers visibly soiled. Needs to be cleaned. Three bay sink visibly dirty. Needs to be cleaned.
55. Physical facilities installed, maintained, & clean	
6-501.12	Core; Stainless steel wall by walk in cooler soiled. Needs to be cleaned.
6-501.114	Core; Bed/mattress for childrens rest area next to bags of rice and dry goods storage. Relocate mattress and sleeping area to location away from food storage. All personal items need to be separated from establishment items. This includes, cups, clothing, food items, etc.
56. Adequate ventilation & lighting; designated areas used	
6-303.11	Core; Dry storage room has insufficient lighting.
6-305.11	Core; Many recyclables, including used plastic containers and used tin cans stored under three bay sink. Discard.

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