



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: 3/31/2023
Business: Antonio's Pizza
31 Federal St.

Business ID: B3000018

Inspection: B3000072

Permit #:

Phone: 413-323-6844

Inspector: 02 Sainath Palani

Reason: 01. Routine

Next Inspection on or near: 9/27/2023

Belchertown, MA 01007

Results: Next Routine 180

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
03/31/23	11:00 AM	12:29 PM	1:29	0:00	1:29	0	
Total:			1:29	0:00	1:29	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 Kim Pacheco

Risk Category Medium

Certified Food Protection Manager Alek Mercer

CFPM Exp Date 03/05/2027

Certified Allergy Trained Name Kristen McNamara

Allergy Exp Date 08/29/2025

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"/>

Inspector

Acknowledged Receipt : Kim Pacheco

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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</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	..	Ⓟ
<i>This item has Notes. See Footnote 2 at end of questionnaire.</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
<i>This item has Notes. See Footnote 3 at end of questionnaire.</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 4 at end of questionnaire.</i>						
22. Proper cold holding temperatures	i	☒	i	i	Ⓟ	Ⓟ
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>						
23. Proper date marking and disposition	☒	i	i	i
<i>This item has Notes. See Footnote 6 at end of questionnaire.</i>						
24. Time as a Public Health Control	☒	i	i	i
<i>This item has Notes. See Footnote 7 at end of questionnaire.</i>						


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Food Establishment Inspection Report


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	⊠
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	..	⊐
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	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


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Food Establishment Inspection Report

Proper Use of Utensils	IN	OUT	N/O	N/A	COS	REPEAT
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
<i>This item has Notes. See Footnote 8 at end of questionnaire.</i>						
49. Non-food contact surfaces clean	i	i	i	i

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	x	i	i
56. Adequate ventilation & lighting; designated areas used	i	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	x	i	i	i
M2. Food allergy awareness	x	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

Discussion with Person-in-Charge

Grease trap\\ hood inspection, no updated sticker posted\\ dishwasher not having sanitizer and possible solutions\\ latex glove use




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Food Establishment Inspection Report
Fail Notes Summary

Code	Text
6. Proper eating, tasting, drinking, or tobacco use	
This item has Notes. See Footnote 1 at end of questionnaire.	
9. No bare hand contact with RTE food	
3-301.11 (B)	Priority; Using powdered latex gloves in the kitchen\\ use of latex gloves in the kitchen is not recommended with food contact
16. Food-contact surfaces: cleaned & sanitized	
This item has Notes. See Footnote 2 at end of questionnaire.	
4-501.114 (A)-(F)(2)	Priority; Dishwasher was not releasing sanitizer at time of inspection (repeat)\\ having dishwasher spray dishes with QT sanitizer and allowing them to air dry until unit is serviced and working\\ can also turn up temp. on hot water so that dishwasher temp. gets to at least 180F or utilize 3-bay sink
18. Proper cooking time & temperatures	
This item has Notes. See Footnote 3 at end of questionnaire.	
21. Proper hot holding temperatures	
This item has Notes. See Footnote 4 at end of questionnaire.	
22. Proper cold holding temperatures	
This item has Notes. See Footnote 5 at end of questionnaire.	
3-501.16(A)(2) and (B)	Priority; Ricotta cheese/ pesto by pizza making section and garlic and oil mixture by the grill were not cold held (Repeat) and were at ~65F (both COS)
23. Proper date marking and disposition	
This item has Notes. See Footnote 6 at end of questionnaire.	
24. Time as a Public Health Control	
This item has Notes. See Footnote 7 at end of questionnaire.	
37. Food properly labeled; original container	
3-302.12	Core; Squeeze bottles of oil were unlabeled by pizza making station (repeat)
47. Food & non-food contact surfaces cleanable, properly designed, constructed & used	
4-501.11	Core; Gaskets in multiple freezers and fridges were in disrepair\\ flooring in the walkin was still in disrepair
48. Warewashing facilities: installed, maintained, & used; test strips	
This item has Notes. See Footnote 8 at end of questionnaire.	
55. Physical facilities installed, maintained, & clean	
6-501.12	Core; Vents on the ceiling were dusty in the kitchen\\ floor underneath the fryers and sides of the fryers were in soiled


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Footnote 1

Notes:

Employee drinks in the kitchen were covered and had straws

Footnote 2

Notes:

Spray bottle and out of nozzle in the 3-bay: 300 ppm qt

Footnote 3

Notes:

Chicken tenders out of fryer: 147F after cooling a bit\ if par cooking chicken make sure it gets cooked fully somewhere in the process before it gets served

Footnote 4

Notes:

marinera sauce: 136F\ meatballs: 145F

Footnote 5

Notes:

All fridge temperatures: <41F\ pico de gallo in fridge across from fryers: 39.7F\ wings in walk: 40.1F

Footnote 6

Notes:

There a few items with old labels but most items in the walkin had use-by date labels

Footnote 7

Notes:

Using time as a public health control on the slices and they are keeping a log

Footnote 8

Notes:

Had both QT and Chlorine test strips



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