



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 ID:** B3000010
Business: Stop & Shop
40 George Hannum St.
Belchertown, MA 01007

Inspection: B3000071
Permit #:
Phone: 413-323-6546
Inspector: 02 Sainath Palani
Reason: 01. Routine
Next Inspection on or near: 9/27/2023

Results: Next Routine 180

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
03/31/23	08:45 AM	10:49 AM	2:04	0:00	2:04	0	
Total:			2:04	0:00	2:04	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 Drew Bielomyza 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	☒
<i>This item has Notes. See Footnote 1 at end of questionnaire.</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	p	..
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 3 at end of questionnaire.</i>						
22. Proper cold holding temperatures	☒	i	i	i
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						
23. Proper date marking and disposition	☒	i	i	i
<i>This item has Notes. See Footnote 5 at end of questionnaire.</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	☒

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Food Establishment Inspection Report

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	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
46. Gloves used properly	i	i	i	i
Utensils, Equipment and Vending	IN	OUT	N/O	N/A	OS	REPEAT


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Food Establishment Inspection Report

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	✘	i	i
48. Warewashing facilities: installed, maintained, & used; test strips	i	i	i	i
49. Non-food contact surfaces clean	i	i	i	i

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

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
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
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L1. Local law or regulation	i	i	i	i
L2. Other	i	i	i	i


Discussion with Person-in-Charge

Walkin freezers in the bakery, and by the receiving areas will be fully deiced soon and flooring across the store will be rewaxed\ grease traps across the store\ cleaning of the rotisserie chicken oven and floor drains\ gaskets in the freezers, honeycombs on the public facing display cases, things that have current work orders that are in the process or have plans on being done in the future


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Food Establishment Inspection Report
Fail Notes Summary

Code	Text
[Unlabeled section starting with 'Permit Posted' within 'Inspection Summary']	
8-304.11(A)	Please remove or file away any expired posted BoH permits
14. Required records available: shellstock tags, parasite destruction	
This item has Notes. See Footnote 1 at end of questionnaire.	
16. Food-contact surfaces: cleaned & sanitized	
This item has Notes. See Footnote 2 at end of questionnaire.	
17. Proper disposition of returned, previously served reconditions, & unsafe food	
3-701.11	Priority; There was some prepared chicken salad in the deli station that was past it's use-by date, tossed (COS)\ \ keep an eye on prepared products and utilize 7 day rule. Can use a use-by date that is less than 7 days for quality control
21. Proper hot holding temperatures	
This item has Notes. See Footnote 3 at end of questionnaire.	
22. Proper cold holding temperatures	
This item has Notes. See Footnote 4 at end of questionnaire.	
23. Proper date marking and disposition	
This item has Notes. See Footnote 5 at end of questionnaire.	
47. Food & non-food contact surfaces cleanable, properly designed, constructed & used	
4-101.19	Core; Flooring in the bakery walkin was pitted and not easily cleanable
4-501.11	Core; Many gaskets were replaced on the freezers across the store, some were still in disrepair\ \ grease traps were noted as being heavily rusted across the store, log from Wind river states they were present at a future time and date on the log, double check the condition of the grease traps and whether they are actually being serviced
49. Non-food contact surfaces clean	
4-602.13	Core; Many areas have improved in terms of cleanliness and sanitation\ \ keep up cleaning procedures and frequency and to continue to expand areas serviced
53. Toilet features: properly constructed, supplied, & cleaned	
5-501.17	Core; Missing covered receptacles for sanitary/feminine products in the woman's bathroom(s)
55. Physical facilities installed, maintained, & clean	
6-501.12	Core; Areas that were observed to soiled and evident they had not been cleaned frequently: beneath rotisserie chicken oven and beneath the prep table across from this oven\ \ some of the floor drains in the store, particularly in the produce section, bakery and receiving area
6-501.11	Core; Cracked tiles/missing grouting around floor port by the exterior door by the bathrooms

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Footnote 1

Notes:

Rarely sell shell if at all at this location and no tags were kept at the time of this inspection\\ if this happens in the future, please remember to keep tags

Footnote 2

Notes:

Mechanical dishwasher in the bakert: >181F per test strip, keeping a log\\ 3-bays checked were dispensing sanitizer of QT at the concentration, and Ecolab was out to service and check all of them recently\\ this store has started to use a cleaner for the crisping process of produce called ProduceMaxx, concentration used was within the spec range: tested at 60 ppm of chlorine

Footnote 3

Notes:

Rotisserie Chicken: 138F

Footnote 4

Notes:

Fridges for take out orders: 34.5-36F\\ display sections for cut fruit: 39F\\cold cut cases in the deli station: 43F\\ walkin fridge for deli department: 40.1F

Footnote 5

Notes:

All items observed had preparation dates at least and some also had sell by or use by dates

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