



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: 2/26/2024 **Business ID:** B3000015
Business: Grapevine Grille
 62 Turkey Hill Rd.
 Belchertown, MA 01007

Inspection: B3000130
Permit #:
Phone: 413-323-4117
Inspector: 03 John Prenosil
Reason: 01. Routine
Next Inspection on or near: 6/25/2024

Results: Next Routine 120

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
02/26/24	11:00 AM	01:40 PM	2:40	0:00	2:40	0	
Total:			2:40	0:00	2:40	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 Shane Fuller Risk Category High
 Certified Food Protection Manager David Bourgeois CFPM Exp Date 07/01/2024
 Certified Allergy Trained Name Walter Pacheco Allergy Exp Date 09/09/2027
 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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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
22. Proper cold holding temperatures	i	☒	i	i
<i>This item has Notes. See Footnote 1 at end of questionnaire.</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



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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

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	x	i	i
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34. Plant food properly cooked for hot holding	i	i	i	x
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35. Approved thawing methods used	i	i	x	i
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36. Thermometers provided and accurate	i	i	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	i	i	i
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39. Contamination prevented during food preparation, storage and display	i	x	i	i
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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
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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	i	i	i
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48. Warewashing facilities: installed, maintained, & used; test strips	i	x	i	i
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Utensils, Equipment and Vending	IN	OUT	N/O	N/A	OS	REPEAT
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49. Non-food contact surfaces clean	i	i	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
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56. Adequate ventilation & lighting; designated areas used	i	i	i	i
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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	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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Fail Notes Summary

Code	Text
8. Hands clean & properly washed	
2-301.15	Priority Foundation; Handwashing sink in basement not being used exclusively for handwashing. A dedicated handwashing sink should be installed or the existing sink should be used for handwashing only.
16. Food-contact surfaces: cleaned & sanitized	
4-601.11(A)	Priority Foundation; Soda holsters at bar soiled. Please wash/rinse/sanitize.
20. Proper cooling time and temperature	
3-501.14	Priority;
21. Proper hot holding temperatures	
3-501.16(A)(1)	Priority; Cooked chicken tenders
22. Proper cold holding temperatures	
<small>This item has Notes. See Footnote 1 at end of questionnaire.</small>	
3-501.16(A)(2) and (B)	Priority; Cooked chicken tenders 45F. Need to be maintained 41F or below. Pans in bain marie were over stocked. Do not fill above fill line demarcation. Raw hamburger in bain marie 44F. Needs to be held at 41F or below. Garlic in oil by griddle not refrigerated. Must be refrigerated at 41F or below.
25. Consumer advisory provided for raw / undercooked foods	
3-603.11	Priority Foundation; The "*" on the children's menu next to hamburger needs to be removed. Only fully cooked animal proteins can be offered to children.
33. Proper cooling methods used; adequate equipment for temperature control	
3-501.15(A)	Priority Foundation; Incorrect cooling method used to cool chicken orzo soup and stuffing in walk in cooler. Containers are too large to cool product within required timeframe. Use ice wand, ice bath, or smaller containers to cool quicker.
39. Contamination prevented during food preparation, storage and display	
3-303.12	Core; Soda lines in ice at bar area. Use a perforated hotel pan to hold ice to prevent cross contamination.
3-305.14	Core; Cheese container in bain marie stacked on top of other cheese container that was not covered. Do not stack unless foods are covered and protected from cross contamination.
43. In-use utensils properly stored	
3-304.12	Core; In use utensils being stored in water. Water was 104F. Must be a minimum of 135F. Please ensure water is kept at minimum temperature.
48. Warewashing facilities: installed, maintained, & used; test strips	
4-302.14	Priority Foundation; Dishwasher sanitizer test strips outdated. Please purchase and utilize new test strips.
55. Physical facilities installed, maintained, & clean	
6-501.16	Core; Mop not hung to air dry. Please hang after use.



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Footnote 1

Notes:

raw hamburger - bain marie - 44F
cooked chicken tenders - cold holding below microwave - 45F
cole slaw - bain marie - 36F
raw shrimp - cold holding under burners - 36F
pasta - cold holding under burners - 36F
lemon butter - cold hilding near grill - 42F



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