



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: 2/1/2024
Business: Teresa's
 305 Palmer Rd.
 Ware, MA 01082

Business ID: Q3000011

Inspection: Q3000146
Permit #:
Phone: 413-967-7601
Inspector: 03 John Prenosil
Reason: 01. Routine
Next Inspection on or near: 2/11/2024

Results: Follow-up 10 days

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
02/01/24	11:45 AM	01:45 PM	2:00	0:00	2:00	0	
Total:			2:00	0:00	2:00	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 Joe Ferrentino Risk Category High
 Certified Food Protection Manager Mario Ferrentino CFPM Exp Date 02/24/2026
 Certified Allergy Trained Name Frank Ferrentino Allergy Exp Date 01/14/2024
 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

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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	..	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	..	p
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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
22. Proper cold holding temperatures	☒	i	i	i
<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
23. Proper date marking and disposition	i	☒	i	i	..	p
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
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	..	⊐
39. Contamination prevented during food preparation, storage and display	i	⊠	i	i	..	⊐
40. Personal cleanliness	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	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	⊗	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
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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	⊗	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

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
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M2. Food allergy awareness	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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Food Establishment Inspection Report
Fail Notes Summary

Code	Text
10. Adequate handwashing sinks properly supplied and accessible	
6-301.12	Priority Foundation; Handwashing sink by back door did not have hand drying provision.
13. Food in good condition, honestly presented, safe, & unadulterated	
3-202.15	Priority Foundation; Two cans of olives in dry storage area in basement severely dented. Seals compromised. Cans put aside and person in charge told to return and not use products.
15. Food separated and protected	
3-302.11(A)(1)(A)(2)	Priority; Refrigerator by ware washing area - salad bowls stacked on top of other salad bowls. Bottom of bowls in contact with food items. Bowls can be stacked but the tops of the salads must be covered to protect against cross contamination. Raw breaded chicken/beef on top shelf in walk in cooler above ready to eat foods. All raw meats should be stored below ready to eat foods.
3-302.11(A)(3-8)(B)	Core;
16. Food-contact surfaces: cleaned & sanitized	
4-601.11(A)	Priority Foundation; wooden top prep table - can opener has visible food debris. Please wash/rinse/sanitize. Food debris in drawer. Please wash/rinse/sanitize thoroughly. Baking pans used for dinner rolls heavily soiled. Please clean pans to the extent practicable. Mold-like substance observed along left wall in basement room used for sauce storage. Areas of the ceiling, floor joists, basement wall and numerous boxes wet/damp and covered in mold-like substance. Deli slicer in basement soiled. Visible food debris observed on unit. Please wash/rinse/sanitize. Can opener in dough prep room heavily soiled with dried food debris. Please wash/rinse/sanitize. Dough machine has buildup of food debris on underside of unit. Please clean thoroughly. Ice machine in basement has buildup of pink slime mold like substance. Please wash/rinse/sanitize interior of machine. Sods gun holsters in bar area soiled. Please wash/rinse/sanitize.
4-501.112	Priority Foundation; Sanitizing solution in bucket too weak. Did not register on test strips. Please ensure that sanitizer solution is prepared at correct concentration and tested throughout the day. Replace as required.
21. Proper hot holding temperatures	
This item has Notes. See Footnote 1 at end of questionnaire.	
3-501.16(A)(1)	Priority; container of garlic and oil on counter not kept under temperature control. Must be refrigerated. Requested container be put into a refrigerated unit or an ice bath be used.
22. Proper cold holding temperatures	
This item has Notes. See Footnote 2 at end of questionnaire.	
23. Proper date marking and disposition	
3-501.17(D)-(G)	Core; No discard dates on portioned deli meats. All prepped foods must have discard date.
3-501.18	Priority; Container of balsamic glaze (requiring refrigeration) in dry storage area in basement past use by date and not refrigerated. Product discarded.
25. Consumer advisory provided for raw / undercooked foods	
3-603.11	Priority Foundation; Consumer advisory on menu incomplete. No asterisk next to foods that can be cooked to order. Person in charge indicated the menus would be updated.
38. Insects, rodents, & animals not present	



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Code	Text
6-501.111(C)	Priority Foundation; Rodent droppings observed on top of clam breading bag in basement. Please ensure pest control service is performing their duties.
39. Contamination prevented during food preparation, storage and display	
3-305.14	Core; Bison fridge next to hand washing sink - raw fish stored above ready to eat foods. Please store raw animal proteins below ready to eat foods. French fries and jalapeno slices uncovered inside this unit. Please cover to prevent cross contamination. Raw chicken in lower area of bain marie next to wooden top prep table uncovered. Please cover to ensure cross contamination does not occur. Numerous food items uncoverd in cold holding unit near espresso machine. Please cover. Container in basement with red cover and white body needs a tight fitting lid. Lid in use does not adequately protect food from environmental contamination.
3-305.11	Core; Fifty pound bag of salt/sugar on floor outside dough prep room in basement. All food items need to be stored 6" off the floor. Please move the bag.
40. Personal cleanliness	
2-303.11	Core; Food server observed wearing a bracelet. Only a plain wedding band can be worn.
43. In-use utensils properly stored	
3-304.12	Core; Prep table by cashier station - knives stored between prep table and wall. This gap can't be easily washed/rinsed/sanitized. knives need to be stored in a different area.
47. Food & non-food contact surfaces cleanable, properly designed, constructed & used	
4-501.11	Core; Cold holding unit by espresso machine has significant amount of debris built up on door seal. Please clean thoroughly. Dishwasher not reaching 160F. A calibrated non-reversible thermometer was sent through dishwasher two times. Temperatures were 157F and 157.4F. To properly sanitize, temperature must reach 160F. Door seal on walk in cooler in disrepair. Seal needs to be repaired or replaced.
49. Non-food contact surfaces clean	
4-602.13	Core; Bison refrigerator by back door needs interior cleaned. Accumulation of food debris inside unit. Please clean thoroughly. Cooling unit under wooden top prep station needs top be thoroughly cleaned. Accumulated food debris inside unit. Cold holding unit by espresso machine has significant buildup of food debris. Needs to be thoroughly cleaned.
51. Plumbing installed; proper backflow devices	
5-205.15(A)	Priority; Active water leak observed at back left side of room in basement used to store tomato sauce.
5-202.15	Core;
55. Physical facilities installed, maintained, & clean	
6-501.16	Core; Mops left in buckets and not hung up to dry.
6-501.11	Core; Cobwebs in basement storage room used for saunce. Please clean thoroughly.
M2. Food allergy awareness	
[590.011(C)]	MA; Food allergen certification expired.



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Footnote 1

Notes:

soup - hot holding - 172F
dishwasher - 157F
meatballs - hot holding - 152F

Footnote 2

Notes:

Bison fridge - raw fish - 41.8F
Bain marie by back door - raw chicken - 40.6F
Bain marie by back door - marinara sauce - 38.5F
Bain marie by pizza station - olives - 38F
cold holding next to stove - pasta - 41.5F
pizza prep station - pizza sauce - 41.2F
cold holding ice bath - salad dressing 37.7F
refrigerator next to ware washing area - ambient - 38F



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