



# 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:** 6/20/2024  
**Business:** New United China  
 164 West St.  
 Apt. E  
 Ware, MA 01082

**Business ID:** Q3000026

**Inspection:** Q2000029  
**Permit #:**  
**Phone:** 608-402-5327  
**Inspector:** 01 Andrea Crete  
**Reason:** 01. Routine  
**Next Inspection on or near:** 12/17/2024

**Results:** Next Routine 180

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes
06/20/24	11:30 AM	01:33 PM	2:03	0:00	2:03	0	
<b>Total:</b>			2:03	0:00	2:03	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 Ting Ly 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 In  Out

Inspection Report 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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 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	..	..
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	..	..
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 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	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	p	..
39. Contamination prevented during food preparation, storage and display	i	☒	i	i	p	..
40. Personal cleanliness	i	i	i	i	..	..
41. Wiping cloths; properly used and stored	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	..	..

  
Inspector

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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	x	i	i	"	p
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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	"	p
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56. Adequate ventilation & lighting; designated areas used	i	i	i	i	"	"
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MASSACHUSETTS ONLY REGULATIONS
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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	x	"	"
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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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Inspector

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## Food Establishment Inspection Report

### Fail Notes Summary

Code	Text
<b>10. Adequate handwashing sinks properly supplied and accessible</b>	
5-202.12(B)(C)(D)	Core; hot water temperatures not sufficient to dissolve oils and grease when cleaning. temperatures of 78F and 79F, should be a minimum of 100F.
6-301.12	Priority Foundation; men's room has no hand drying provisions.
<b>15. Food separated and protected</b>	
3-302.11(A)(1)(A)(2)	Priority; inline fridge unit flip top - stacking of visibly dirty pan on top of raw broccoli. COS. condensation found on racks inside bottom of inline fridge unit - uncovered food items at risk of contamination from drips.
<b>16. Food-contact surfaces: cleaned &amp; sanitized</b>	
4-602.11(A)-(C)	Priority; large rice cooker not cleaned after use. need to wash, rinse, and sanitize before use. containers used to store food visibly dirty. plastic containers above 3-bay sink stored unclean. manual cleaning not sufficient to remove food debris and grease. containers sticky.
<b>23. Proper date marking and disposition</b>	
3-501.17(A)-(C)	Priority Foundation; no date marking on breading container in walk-in. need to have use by/throw out dating - 7 days after making or opening items.
<b>38. Insects, rodents, &amp; animals not present</b>	
6-202.13	Core; fly strip being used above chest freezer. need to move it to prevent contamination of food or pests above food storage. COS.
<b>39. Contamination prevented during food preparation, storage and display</b>	
3-305.11	Core; walk-in cooler - boxes of raw meat on floor. need to store 6' off floor.
<b>41. Wiping cloths; properly used and stored</b>	
3-304.14	Core; cleaning cloth observed soiled on prep table, not stored in sanitizing solution
<b>43. In-use utensils properly stored</b>	
3-304.12	Core; in-use rice scoop being changed at the end of day. scoop stored in water - water needs to be changed every 4 hours (washed, rinsed, sanitized)
<b>47. Food &amp; non-food contact surfaces cleanable, properly designed, constructed &amp; used</b>	
4-202.11	Priority Foundation; coffin freezer - meat stored in plastic grocery bag
<b>49. Non-food contact surfaces clean</b>	
4-601.11(B),(C)	Core; microwave unit has food debris accumulation - need to clean frequently.
4-602.13	Core; mop sink visibly dirty - accumulation of filth. need to clean frequently. walk-in cooler wall on bottom left has mold/mildew accumulation. need to clean. fans also need to be cleaned - dust and grease observed. inline unit observed unclean. food debris and grease on shelving in back. and inside pepsi fridge - debris and grease found on shelving and in sliding door tracks. both units need to be cleaned.
<b>55. Physical facilities installed, maintained, &amp; clean</b>	
6-501.12	Core; under fryer - observed grease accumulation. fryer unit and floor underneath need to be cleaned.

  
Inspector

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