## **Quabbin Health District Mobile Food Truck Inspection Report**

Event: Were Cornive | Establishment Name: Fenelli Lemonade

Date: 6/20/24 Inspector: John Prenasil PIC: Jill Fagelli

| IN | OUT | N/A |   |  |
|----|-----|-----|---|--|
| V  | X   | 1   |   |  |
|    |     |     | Handwash sinks provided & conveniently located.   |  |
|    |     |     | Soap, paper towels, and a trash barrel provided at all handwash sinks.  |  |
| V  |     |     | 3-bay sink provided with bays large enough to submerge the largest equipment and utensils   |  |
| -  |     |     | "Employees must wash hands" sign provided at all handwash sinks.  |  |
| U  |     |     | Water temperature at handwash sink at least 100° F  |  |
| L  |     |     | Drainboards, utensil racks, or tables large enough to accommodate all soiled and cleaned items that may accumulate during hours of operation.   |  |
|    |     | _   | Sanitizer provided (chlorine-bleach, quaternary ammonium compounds, or  |  |
|    |     |     | iodine)   |  |
|    | ~   |     | Sanitizer testing strips available  |  |
| )  |     |     | Food employees may not wear jewelry, besides a plain ring (i.e. wedding band), and shall wear clean clothing while preparing food   |  |
|    |     |     | Food employees wearing hair restraints such as hats/hair nets and/or beard restraints.  |  |
| V  |     |     | Food employees eat, drink, and/or use tobacco in designated areas, away   |  |
|    |     |     | from food preparation.  Fish shall be commercially and legally caught/harvested; wild mushrooms may not be offered for sale; game animals shall be commercially raised for food; eggs, milk, ice cream, and cheese shall be obtained pasteurized. |  |
|    |     | V   | Shellstock & shucked shellfish shall be obtained in containers bearing legible identification tags or labels which shall remain attached to the container.  |  |
| V  |     |     | Utensils shall be stored in food with the handle above the top of the food/container, in running water of sufficient velocity, on a clean portion of a prep. table, or in a container of water maintained at or above 135°                        |  |
| V  |     |     | Gloves available; gloves are discarded when soiled, changing tasks, or when interruptions occur in the operation.   |  |
|    | >   | 1   | Food on display is packaged or otherwise protected by display cases or 'sneeze guards'  |  |
| V  |     |     | Refrigeration capable of storing foods at 41° F or below; freezers capable of maintaining frozen foods frozen.  |  |
|    |     | V   | RTE raw/partially cooked fish must undergo parasite destruction; records maintained 90 days.  |  |
| V  |     |     | Packaged food is properly labeled.  |  |
| L  |     |     | Food thermometer available; PIC is able to calibrate.   |  |
| V  |     |     | Thermometers in all refrigerators and freezers  |  |
| 1  |     |     | Food is stored at least 6" above the floor.   |  |
| V  |     |     | Ingredients removed from original container are labeled with common name.   |  |

| Indoor floor, wall, and ceiling surfaces are: Smooth, durable, and easily cleanable; Non-absorbent for areas subject to moisture (food prep areas, warewashing areas, and areas subject to flushing or spray-cleaning methods; In good repair (i.e. no cracks, peeling up floor tiles, stained ceiling tiles, missing floor tiles, etc.)  Food contact surfaces are: Smooth, free of breaks, open seams, cracks, chips, etc.  Light bulbs shielded, coated, or otherwise shatter resistant.  Dry storage areas are clean, dry, protected from splash, dust, or other contamination.  Poisonous/toxic materials are labeled and stored so they cannot contaminate food, equipment, utensils, and linens. Chemicals stored in original containers  Equipment is maintained in good repair; exterior doors, windows, & screens are fully sealed  Unit is clean to sight and touch and free of grease, dust, and/or dirt build up  Equipment available for hot holding, if applicable  Unit is is denit of the public and arranged so food, beverage, and utensils are not exposed to insects, dust, or other contaminants.  Food Protection Manager and Allergen Awareness certificates posted in a conspicuous place for the public  A sign stating "a copy of the most recent inspection form is available upon request" hung in a conspicuous location for the public.  A clear and conspicuous notice on the printed menu or menu board stating: "Before placing your order, please inform your server if a person in your party has a food allergy"  If applicable, a clear and conspicuous notice on the printed menu and/or menu board stating: "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."  *All animal-derived foods shall be identified by asterisking them to the above-noted footnote that states that the items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients.  A copy of the vomiting/diarrheal event plan is available for employees on site.  Signed copies of Employee Health Care Policy |     |  |  |
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|  |     |  |  |
|  | t   |  |  |

| Inspection conducted | d by:         |  |
|----------------------|---------------|--|
| Person In Charge:    | getting Haist |  |
| Notes:               |               |  |
| 7                    |               |  |
|                      |               |  |

## **Quabbin Health District Mobile Food Truck Inspection Report**

Date: 6/20/24 Inspector: John Prenessil PIC: Jillian Fenelli

| IN | OUT | N/A   |  |  |
|----|-----|---|--|--|
| 1  | X   | V   |  |  |
|    | -   |   | Handwash sinks provided & conveniently located.                            |  |
| L  |     |   | Soap, paper towels, and a trash barrel provided at all handwash sinks.     |  |
|    |     |   | 3-bay sink provided with bays large enough to submerge the largest         |  |
|    |     |   | equipment and utensils   |  |
| 1/ |     |   | "Employees must wash hands" sign provided at all handwash sinks.           |  |
| -  |     |   | Water temperature at handwash sink at least 100° F                         |  |
|    |     |   | Drainboards, utensil racks, or tables large enough to accommodate all      |  |
|    |     |   | soiled and cleaned items that may accumulate during hours of operation.    |  |
| ,  |     |   | Sanitizer provided (chlorine-bleach, quaternary ammonium compounds, or     |  |
|    |     |   | iodine)  |  |
| -  |     |   | Sanitizer testing strips available   |  |
| ,  |     |   | Food employees may not wear jewelry, besides a plain ring (i.e. wedding    |  |
|    |     |   | band), and shall wear clean clothing while preparing food                  |  |
| 1  |     |   | Food employees wearing hair restraints such as hats/hair nets and/or beard |  |
|    |     |   | restraints.  |  |
| 1  |     |   | Food employees eat, drink, and/or use tobacco in designated areas, away    |  |
|    |     |   | from food preparation.   |  |
|    |     |   | Fish shall be commercially and legally caught/harvested; wild mushrooms    |  |
|    |     | V   | may not be offered for sale; game animals shall be commercially raised for |  |
|    |     |   | food; eggs, milk, ice cream, and cheese shall be obtained pasteurized.     |  |
|    |     |   | Shellstock & shucked shellfish shall be obtained in containers bearing     |  |
|    |     | legible identification tags or labels which shall remain attached to the    |  |  |
|    |     |   | container.   |  |
|    |     |   | Utensils shall be stored in food with the handle above the top of the      |  |
|    |     | food/container, in running water of sufficient velocity, on a clean portion |  |  |
|    | 1   |   | of a prep. table, or in a container of water maintained at or above 135°   |  |
| 1/ |     |   | Gloves available; gloves are discarded when soiled, changing tasks, or     |  |
|    |     |   | when interruptions occur in the operation.                                 |  |
|    |     |   | Food on display is packaged or otherwise protected by display cases or     |  |
|    |     |   | 'sneeze guards'  |  |
|    |     | 1   | Refrigeration capable of storing foods at 41° F or below; freezers capable |  |
|    |     |   | of maintaining frozen foods frozen.  |  |
|    |     | 11/   | RTE raw/partially cooked fish must undergo parasite destruction; records   |  |
|    |     |   | maintained 90 days.  |  |
|    |     |   | Packaged food is properly labeled.   |  |
|    |     |   | Food thermometer available; PIC is able to calibrate.                      |  |
|    |     | V   | Thermometers in all refrigerators and freezers                             |  |
|    |     |   | Food is stored at least 6" above the floor.                                |  |
| V  |     |   | Ingredients removed from original container are labeled with common        |  |
|    |     |   | name.  |  |

|             |        | Indeed floor well and calling conference.                                      |
|-------------|--------|--|
|             | _,     | Indoor floor, wall, and ceiling surfaces are:                                  |
| - Sec.   1  | /      | Smooth, durable, and easily cleanable; Non-absorbent for areas subject to      |
| 2           | 1      | moisture (food prep areas, warewashing areas, and areas subject to flushing    |
| 1           | 1      | or spray-cleaning methods; In good repair (i.e. no cracks, peeling up floor    |
|             |        | tiles, stained ceiling tiles, missing floor tiles, etc.)                       |
| 1           |        | Food contact surfaces are: Smooth, free of breaks, open seams, cracks,         |
|             | _      | chips, etc.  |
| U           |        | Light bulbs shielded, coated, or otherwise shatter resistant.                  |
|             | _      | Dry storage areas are clean, dry, protected from splash, dust, or other        |
| 1           |        | contamination.   |
|             | /      | Poisonous/toxic materials are labeled and stored so they cannot                |
| 1           |        | contaminate food, equipment, utensils, and linens.                             |
|             |        | Chemicals stored in original containers  |
|             |        | Equipment is maintained in good repair; exterior doors, windows, &             |
|             |        | screens are fully sealed   |
|             |        | Unit is clean to sight and touch and free of grease, dust, and/or dirt build   |
|             |        | up   |
|             |        | Equipment available for hot holding, if applicable                             |
|             |        |  |
|             |        | Unit is identified with business name on exterior sides.                       |
| , ,         |        | Unit is constructed and arranged so food, beverage, and utensils are not       |
|             |        | exposed to insects, dust, or other contaminants.                               |
|             |        |  |
| U           |        | Food Protection Manager and Allergen Awareness certificates <b>posted</b> in a |
|             | _      | conspicuous place for the public   |
|             |        | A sign stating "a copy of the most recent inspection form is available upon    |
|             |        | request" hung in a conspicuous location for the public.                        |
|             |        | A clear and conspicuous notice on the printed menu or menu board stating:      |
|             |        | "Before placing your order, please inform your server if a person in your      |
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|             |        | above-noted footnote that states that the items are served raw or              |
|             |        |  |
|             | -      | undercooked or contain (or may contain) raw or undercooked ingredients.        |
|             |        | Allergy poster posted in the food preparation area.                            |
|             |        | A copy of the vomiting/diarrheal event plan is available for employees on      |
|             |        | site.  |
|             | 1      | Signed copies of Employee Health Care Policy for every active food             |
|             |        | employee.  |
| -           |        | 200  |
| nspectio    | on con | nducted by:  |
| T           |        |  |
| Person I    | n Cha  | rge. The His   |
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## Quabbin Health District Mobile Food Truck Inspection Report Fine 1 Dough

| Event: |            | Establishment Name: Fenelli | Fred Dough |
|--------|------------|-----------------------------|------------|
| Date:  | Inspector: | PIC: Jilliza                | Fenelli    |

| Date:                  |  |   | Inspector.   |  |
|------------------------|--|---|--|--|
| IN                     | OUT  | N/A   |  |  |
| V                      | _X   | V   |  |  |
| /                      |  |   | Handwash sinks provided & conveniently located.  |  |
| /                      |  |   | Soap, paper towels, and a trash barrel provided at all handwash sinks.   |  |
|                        |  |   | 3-bay sink provided with bays large enough to submerge the largest   |  |
|                        | /  |   | equipment and utensils   |  |
| V                      |  |   | "Employees must wash hands" sign provided at all handwash sinks.   |  |
| -                      |  |   | Water temperature at handwash sink at least 100° F   |  |
| 2                      | /  |   | Drainboards, utensil racks, or tables large enough to accommodate all  |  |
|                        |  |   | soiled and cleaned items that may accumulate during hours of operation.  |  |
| 1.5                    |  |   | Sanitizer provided (chlorine-bleach, quaternary ammonium compounds, or   |  |
|                        |  |   | iodine)  |  |
| U                      |  |   | Sanitizer testing strips available   |  |
| 1                      |  |   | Food employees may not wear jewelry, besides a plain ring (i.e. wedding  |  |
|                        | /  |   | band), and shall wear clean clothing while preparing food  |  |
| 1/                     |  |   | Food employees wearing hair restraints such as hats/hair nets and/or beard                                       |  |
|                        |  |   | restraints.  |  |
| from food preparation. |  | Food employees eat, drink, and/or use tobacco in designated areas, away |  |  |
|                        |  | from food preparation.  |  |  |
|                        |  |   | Fish shall be commercially and legally caught/harvested; wild mushrooms  |  |
|                        |  | V   | may not be offered for sale; game animals shall be commercially raised for                                       |  |
|                        |  |   | food; eggs, milk, ice cream, and cheese shall be obtained pasteurized.   |  |
|                        |  |   | Shellstock & shucked shellfish shall be obtained in containers bearing   |  |
|                        |  | V   | legible identification tags or labels which shall remain attached to t   |  |
|                        | container.   |   |  |  |
|                        | Utensils shall be stored in food with the handle above the top of the food/container, in running water of sufficient velocity, on a clean portion of the food/container. |   |  |  |
| V                      |  |   | food/container, in running water of sufficient velocity, on a clean portion                                      |  |
|                        | ,  |   | of a prep. table, or in a container of water maintained at or above 135°   |  |
| V                      |  |   | Gloves available; gloves are discarded when soiled, changing tasks, or   |  |
|                        |  |   | when interruptions occur in the operation.   |  |
| . 2                    | 1  |   | Food on display is packaged or otherwise protected by display cases or   |  |
| 177                    |  |   | 'sneeze guards'  |  |
|                        |  |   | Refrigeration capable of storing foods at 41° F or below; freezers capable                                       |  |
|                        | -  |   | of maintaining frozen foods frozen.  RTE raw/partially cooked fish must undergo parasite destruction; records    |  |
|                        |  | 1   | R 1E raw/partially cooked fish must undergo parasite destruction, records  |  |
|                        |  |   | maintained 90 days.  |  |
|                        |  | -   | Packaged food is properly labeled.   |  |
|                        | -  | -   | Food thermometer available; PIC is able to calibrate.  |  |
|                        |  | V   | Thermometers in all refrigerators and freezers   |  |
|                        |  |   | Food is stored at least 6" above the floor.  Ingredients removed from original container are labeled with common |  |
| V                      |  |   |  |  |
| -                      | 1  | 10  | name.  |  |

NO PHF19

|    | Indoor floor, wall, and ceiling surfaces are: Smooth, durable, and easily cleanable; Non-absorbent for areas subject to moisture (food prep areas, warewashing areas, and areas subject to flushing or spray-cleaning methods; In good repair (i.e. no cracks, peeling up floot tiles, stained ceiling tiles, missing floor tiles, etc.)  Food contact surfaces are: Smooth, free of breaks, open seams, cracks  |
|----|--|
|    | moisture (food prep areas, warewashing areas, and areas subject to flushing or spray-cleaning methods; In good repair (i.e. no cracks, peeling up flootiles, stained ceiling tiles, missing floor tiles, etc.)   |
| V  | or spray-cleaning methods; In good repair (i.e. no cracks, peeling up floo tiles, stained ceiling tiles, missing floor tiles, etc.)  |
|    | tiles, stained ceiling tiles, missing floor tiles, etc.)   |
| V  | Find and the first the state of |
|    | I FOOD CONTACT SHITTAGES are: Smooth tree of breaks open seems orgalise  |
|    | chips, etc.  |
|    | Light bulbs shielded, coated, or otherwise shatter resistant.  |
|    | Dry storage areas are clean, dry, protected from splash, dust, or other contamination.   |
|    | Poisonous/toxic materials are labeled and stored so they cannot  |
|    | contaminate food, equipment, utensils, and linens.   |
|    | Chemicals stored in original containers  |
|    | Equipment is maintained in good repair; exterior doors, windows, &   |
|    | screens are fully sealed   |
|    | Unit is clean to sight and touch and free of grease, dust, and/or dirt build   |
|    | up   |
|    | Equipment available for hot holding, if applicable   |
| u  | Unit is identified with business name on exterior sides.   |
|    | Unit is constructed and arranged so food, beverage, and utensils are not   |
|    | exposed to insects, dust, or other contaminants.   |
| ,  | Food Protection Manager and Allergen Awareness certificates posted in a  |
|    | conspicuous place for the public   |
|    | A sign stating "a copy of the most recent inspection form is available upon  |
|    | request" hung in a conspicuous location for the public.  |
|    | A clear and conspicuous notice on the printed menu or menu board stating:  |
|    | "Before placing your order, please inform your server if a person in your  |
|    | party has a food allergy"  |
|    | If applicable, a clear and conspicuous notice on the printed menu and/or   |
|    | menu board stating: "Consuming raw or undercooked meats, poultry   |
|    | seafood, shellfish, or eggs may increase your risk of foodborne illness."  |
|    | *All animal-derived foods shall be identified by asterisking them to the   |
|    | above-noted footnote that states that the items are served raw or  |
|    | undercooked or contain (or may contain) raw or undercooked ingredients.  |
| 1  | Allergy poster posted in the food preparation area.  |
|    | A copy of the vomiting/diarrheal event plan is available for employees on  |
|    | site.  |
| ./ | Signed copies of Employee Health Care Policy for every active food   |
|    | employee.  |

| chiproyee.               |
|--------------------------|
| Inspection conducted by: |
| Person In Charge: Farely |
| Notes:                   |
|                          |
|                          |
|                          |

## **Quabbin Health District Mobile Food Truck Inspection Report**

Event: Were Conjue | Establishment Name: Ferelli Amozements French Fry

Date: 6/20/24 Inspector: John M. Prenosil PIC: Jeen Tilton

| IN  | OUT   | N/A  |   |  |
|-----|---|--|---|--|
| 11  | X   | V  |   |  |
| 1   | A   |  | Handwash sinks provided & conveniently located.                             |  |
| V   |   |  | Soap, paper towels, and a trash barrel provided at all handwash sinks.      |  |
|     |   | 3-bay sink provided with bays large enough to submerge the largest |   |  |
| P   | V / I I I I -   |  | equipment and utensils  |  |
| -   |   |  | "Employees must wash hands" sign provided at all handwash sinks.            |  |
| 1/  |   |  | Water temperature at handwash sink at least 100° F                          |  |
|     | /   |  | Drainboards, utensil racks, or tables large enough to accommodate all       |  |
|     |   |  | soiled and cleaned items that may accumulate during hours of operation.     |  |
|     | /   |  | Sanitizer provided (chlorine-bleach, quaternary ammonium compounds, or      |  |
|     |   |  | iodine)   |  |
| L   |   |  | Sanitizer testing strips available  |  |
|     | _   |  | Food employees may not wear jewelry, besides a plain ring (i.e. wedding     |  |
| レ   |   |  | band), and shall wear clean clothing while preparing food                   |  |
|     | /   |  | Food employees wearing hair restraints such as hats/hair nets and/or beard  |  |
|     | _   |  | restraints.   |  |
| 1   |   |  | Food employees eat, drink, and/or use tobacco in designated areas, away     |  |
|     |   |  | from food preparation.  |  |
|     |   |  | Eish shall be commercially and legally caught/harvested; wild mushrooms     |  |
|     |   |  | may not be offered for sale; game animals shall be commercially raised for  |  |
|     |   |  | food; eggs, milk, ice cream, and cheese shall be obtained pasteurized.      |  |
|     |   |  | Shellstock & shucked shellfish shall be obtained in containers bearing      |  |
|     | legible identification tags or labels which shall remain attached |  | legible identification tags or labels which shall remain attached to the    |  |
|     |   |  | container.  |  |
|     | /   |  | Utensils shall be stored in food with the handle above the top of the       |  |
| 1 L |   |  | food/container, in running water of sufficient velocity, on a clean portion |  |
|     | /   |  | of a prep. table, or in a container of water maintained at or above 135°    |  |
| 11  |   |  | Gloves available; gloves are discarded when soiled, changing tasks, or      |  |
|     |   |  | when interruptions occur in the operation.                                  |  |
| 0   |   |  | Food on display is packaged or otherwise protected by display cases or      |  |
|     |   |  | 'sneeze guards'   |  |
| 1/  |   |  | Refrigeration capable of storing foods at 41° F or below; freezers capable  |  |
|     |   |  | of maintaining frozen foods frozen.   |  |
|     |   | 0  | RTE raw/partially cooked fish must undergo parasite destruction; records    |  |
|     | _   |  | maintained 90 days.   |  |
| W   |   |  | Packaged food is properly labeled.  |  |
| 1   |   |  | Food thermometer available; PIC is able to calibrate.                       |  |
| V   | /   |  | Thermometers in all refrigerators and freezers                              |  |
| V   |   |  | Food is stored at least 6" above the floor.                                 |  |
|     | 15  | 1  | Ingredients removed from original container are labeled with common         |  |
|     |   | N. A.S. S.   | name.   |  |

|                | Indoor floor, wall, and ceiling surfaces are:                                |  |
|----------------|--|--|
|                | Smooth, durable, and easily cleanable; Non-absorbent for areas subject to    |  |
| ./             | moisture (food prep areas, warewashing areas, and areas subject to flushing  |  |
|                | or spray-cleaning methods; In good repair (i.e. no cracks, peeling up floor  |  |
|                | tiles, stained ceiling tiles, missing floor tiles, etc.)                     |  |
|                | Food contact surfaces are: Smooth, free of breaks, open seams, cracks,       |  |
|                | chips, etc.  |  |
| V,             | Light bulbs shielded, coated, or otherwise shatter resistant.                |  |
|                | Dry storage areas are clean, dry, protected from splash, dust, or other      |  |
|                | contamination.   |  |
| . /            | Poisonous/toxic materials are labeled and stored so they cannot              |  |
|                | contaminate food, equipment, utensils, and linens.                           |  |
|                | Chemicals stored in original containers                                      |  |
|                | Equipment is maintained in good repair; exterior doors, windows, &           |  |
|                | screens are fully sealed   |  |
| ,              | Unit is clean to sight and touch and free of grease, dust, and/or dirt build |  |
|                | up   |  |
| 1              | Equipment available for hot holding, if applicable                           |  |
| V              | Unit is identified with business name on exterior sides.                     |  |
|                | Unit is constructed and arranged so food, beverage, and utensils are no      |  |
|                | exposed to insects, dust, or other contaminants.                             |  |
|                | Food Protection Manager and Allergen Awareness certificates posted in a      |  |
|                | conspicuous place for the public   |  |
|                | A sign stating "a copy of the most recent inspection form is available upon  |  |
|                | request" hung in a conspicuous location for the public.                      |  |
| /              | A clear and conspicuous notice on the printed menu or menu board stating:    |  |
|                | "Before placing your order, please inform your server if a person in your    |  |
|                | party has a food allergy"  |  |
|                | If applicable, a clear and conspicuous notice on the printed menu and/or     |  |
|                | menu board stating: "Consuming raw or undercooked meats, poultry,            |  |
|                | seafood, shellfish, or eggs may increase your risk of foodborne illness."    |  |
|                | *All animal-derived foods shall be identified by asterisking them to the     |  |
|                | above-noted footnote that states that the items are served raw or            |  |
|                | undercooked or contain (or may contain) raw or undercooked ingredients.      |  |
|                | Allergy poster posted in the food preparation area.                          |  |
|                | A copy of the vomiting/diarrheal event plan is available for employees on    |  |
|                | site.  |  |
|                | Signed copies of Employee Health Care Policy for every active food           |  |
|                | employee.  |  |
|                | 7-1-   |  |
| Inspection con | nducted by:  |  |
| -              | The M  |  |
| Person In Cha  | arge:  |  |
|                |  |  |

| erson In Charge: | The |  |
|------------------|-----|--|
| lotes <u>:</u>   |     |  |
|                  |     |  |
|                  |     |  |
|                  |     |  |