



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: 8/1/2024
Business: Crystal Springs
 166 West St.

Business ID: Q3000024

Inspection: Q3000167
Permit #:
Phone: 413-768-7221
Inspector: 03 John Prenosil
Reason: 01. Routine
Next Inspection on or near: 8/11/2024

Ware, MA 01082

Results: Follow-up 10 days

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
08/01/24	12:30 PM	02:05 PM	1:35	0:00	1:35	0	
Total:			1:35	0:00	1:35	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 Ken Waskiewicz

Risk Category Medium

Certified Food Protection Manager Yasser Fares

CFPM Exp Date 03/12/2023

Certified Allergy Trained Name Yasser Fares

Allergy Exp Date 09/14/2026

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

Acknowledged Receipt : Ken Waskiewicz

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
<i>This item has Notes. See Footnote 1 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
Food/Color Additives and Toxic Substances	IN	OUT	N/O	N/A	COS	REPEAT



Inspector

Acknowledged Receipt : Ken Waskiewicz

Page 2 of 7

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	x
------------------------------------------------	---	---	---	---	----	----

28. Toxic substances identified, stored, and used	x	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	x
-----------------------------------------------------------------	---	---	---	---	----	----

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	x	i	i	i
------------------------------------------	---	---	---	---	----	----

31. Water & ice from approved source	i	i	i	i
--------------------------------------	---	---	---	---	----	----

32. Variance obtained for specialized processing methods	i	i	i	x
----------------------------------------------------------	---	---	---	---	----	----

Food Temperature Control	IN	OUT	N/O	N/A	COS	REPEAT
--------------------------	----	-----	-----	-----	-----	--------

33. Proper cooling methods used; adequate equipment for temperature control	i	i	x	i
-----------------------------------------------------------------------------	---	---	---	---	----	----

34. Plant food properly cooked for hot holding	i	i	x	i
------------------------------------------------	---	---	---	---	----	----

35. Approved thawing methods used	i	i	x	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	x	i	i
---------------------------------------------	---	---	---	---	----	----

39. Contamination prevented during food preparation, storage and display	i	x	i	i	p	..
--------------------------------------------------------------------------	---	---	---	---	---	----

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	x	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	i
---------------------------------------------------------------------------------------	---	---	---	---	----	----

48. Warewashing facilities: installed, maintained, & used; test strips	i	i	i	i
------------------------------------------------------------------------	---	---	---	---	----	----



Inspector

Acknowledged Receipt : Ken Waskiewicz

Food Establishment Inspection Report

Utensils, Equipment and Vending	IN	OUT	N/O	N/A	OS	REPEAT
---------------------------------	----	-----	-----	-----	----	--------

49. Non-food contact surfaces clean	i	✘	i	i
-------------------------------------	---	---	---	---	----	----

Physical Facilities	IN	OUT	N/O	N/A	COS	REPEAT
---------------------	----	-----	-----	-----	-----	--------

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	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
---------------------------------------------------	----	-----	-----	-----	-----	--------

M1. Anti-choking procedures in food service establishment	i	i	i	i
-----------------------------------------------------------	---	---	---	---	----	----

M2. Food allergy awareness	i	i	i	i
----------------------------	---	---	---	---	----	----

Review of Retail Operations listed in 105 CMR 590.010	IN	OUT	N/O	N/A	COS	REPEAT
-------------------------------------------------------	----	-----	-----	-----	-----	--------

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
--------------------	----	-----	-----	-----	-----	--------

L1. Local law or regulation	i	i	i	i
-----------------------------	---	---	---	---	----	----

L2. Other	i	i	i	i
-----------	---	---	---	---	----	----

Discussion with Person-in-Charge



Inspector

Acknowledged Receipt : Ken Waskiewicz

Food Establishment Inspection Report
Fail Notes Summary

Code	Text
8. Hands clean & properly washed	
2-301.14	Priority; Cook observed coughing into ungloved hand and then proceeding to touch food served to customer. Hands were not washed and no gloves were worn when touching ready to eat foods.
9. No bare hand contact with RTE food	
3-301.11 (A) (D) (E)	Core; Cook observed not washing hands after coughing into hand.
13. Food in good condition, honestly presented, safe, & unadulterated	
3-202.15	Priority Foundation; Severely dented can of brown gravy stored on shelf. Seal compromised. Person in charge told to not use product and exchange with vendor for a new can.
15. Food separated and protected	
3-304.11	Priority; Container of bacon stored on top of (and in contact with) uncovered food items in bain marie. Do not stack containers to prevent cross contamination.
16. Food-contact surfaces: cleaned & sanitized	
4-602.11(A)-(C)	Priority; Interior of ice machine has buildup of mold and mildew. Unit needs to be thoroughly washed/rinsed/sanitized. Dried food debris and accumulation of sticky debris on can opener. Opener needs to be thoroughly washed/rinsed/sanitized. Dried food debris on deli slicer. Slicer needs to be thoroughly washed/rinsed/sanitized. Knives stored in knife rack had dried food debris on blades. Knives must be thoroughly washed/rinsed/sanitized before storage.
22. Proper cold holding temperatures	
This item has Notes. See Footnote 1 at end of questionnaire.	
3-501.16(A)(2) and (B)	Priority; Many food items in bain marie above 41F. All potentially hazardous foods must be held at 41F or lower. Adjust temperature setting of unit and check temperatures periodically.
23. Proper date marking and disposition	
3-501.18	Priority; No prep dates on numerous prepped food items in True fridge across from deli slicer. Tuna salad in True fridge past use by date of 7/31/24. Person in charge discarded product. Container of unknown food item in Whirlpool fridge past use by date of 7/25/24. Person in charge discarded item.
25. Consumer advisory provided for raw / undercooked foods	
3-603.11	Priority Foundation; Cooked to order items on menus are not demarcated with an "*". All cooked to order items must have an "*" next to item. The menu must also have an explanation stating that an "*" indicates that "consuming raw or undercooked food may increase your risk of a foodborne illness".
38. Insects, rodents, & animals not present	
6-501.111(A)(B)(D)	Core; Mouse feces observed in food storage area next to True refrigerator in back room. Feces must be cleaned up and the area completely washed/rinsed/sanitized. All pests must be removed from the premises. A pest control company may be required.
39. Contamination prevented during food preparation, storage and display	
3-305.14	Core; Uncovered container of batter on lower shelf of bain marie. All food items must be covered to prevent cross contamination. Person in charge discarded batter.



Inspector

Acknowledged Receipt : Ken Waskiewicz

Page 5 of 7

Food Establishment Inspection Report

Code	Text
45. Single-use/ single service articles: properly stored and used	
4-904.11	Core; Serving plates stored facing upward. Serving plates should be facing downward to prevent cross contamination.
49. Non-food contact surfaces clean	
4-602.13	Core; Handles on Avantco and True cold holding units have an accumulation of sticky debris. Handles must me thoroughly washed/rinsed/sanitized. Accumulation of dried food debris on top interior of microwave oven.
55. Physical facilities installed, maintained, & clean	
6-501.11	Core; Pink insulation exposed and facing downward over microwave. Insulation must be covered to prevent fibers from contamination food prep area. Repeat.



Inspector

Acknowledged Receipt : Ken Waskiewicz

Page 6 of 7

Food Establishment Inspection Report

Footnote 1

Notes:

milk - fridge on island - 39F

sausage in bain marie - 45F

mayonnaise - bain marie - 44.5F

cut peppers - whirlpool refrigerator - 44F



Inspector

Acknowledged Receipt : Ken Waskiewicz

Page 7 of 7