



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: 6/24/2024 **Business ID:** B3000015
Business: Grapevine Grille
62 Turkey Hill Rd.
Belchertown, MA 01007

Inspection: B3000163
Permit #:
Phone: 413-323-4117
Inspector: 03 John Prenosil
Reason: 01. Routine
Next Inspection on or near: 10/22/2024

Results: Next Routine 120

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
06/24/24	01:15 PM	02:54 PM	1:39	0:00	1:39	0	
Total:			1:39	0:00	1:39	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 James Fiske 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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</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/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	☒
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28. Toxic substances identified, stored, and used	☒	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	☒
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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	☒	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	i
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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	i	☒	i
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34. Plant food properly cooked for hot holding	i	i	☒	i
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35. Approved thawing methods used	i	i	☒	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
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39. Contamination prevented during food preparation, storage and display	i	☒	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	☒	i	i
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44. Utensils, equipment & linens: properly stored, dried, & handled	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
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48. Warewashing facilities: installed, maintained, & used; test strips	i	i	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	i	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	i	i	i	i
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M2. Food allergy awareness	i	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

Personnel preparing and handling food should have ServSafe certifications. Persons with certifications are often not present in the kitchen or onsite. All food handlers should understand basic food safety procedures.

It was evident, after questioning, that cooks were not aware of correct cooking temperatures, were not using thermometers to verify cooking temperatures, or had an awareness of safe food handling procedures.

Person in charge should be monitoring time/temperature controlled for safety food prep times, cooking times, cooling times, and ensure the correct timelines are being met.

Person in charge should be monitoring kitchen staff to ensure hand washing and glove changing are occurring as required.



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(Continued from previous page...)

Person in charge should ensure that items being washed/rinsed/sanitized in 3-bay sink are being cleaned properly and are being allowed to air dry. Sanitizing solution in 3-bay sink should also be changed at appropriate intervals, when it is dirty, to ensure correct sanitizer concentrations.



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Fail Notes Summary

Code	Text
10. Adequate handwashing sinks properly supplied and accessible	
5-205.11	Priority Foundation; "Handwashing" sink by back door being used for other purposes. Spaghetti observed in drain. IF sink is to be used for handwashing only, a sign indicating "handwashing only" must be posted. Sink labeled "handwashing only" in basement being used for other purposes as evidenced by food debris in sink. Handwashing sinks are to be used for handwashing only.
15. Food separated and protected	
3-302.11(A)(3-8)(B)	Core; Numerous food items including chicken, wings, onion rings, and mozzarella sticks uncovered in "Beverage Air" freezer. All food items must be covered to prevent cross contamination. Tortilla chips stored in open container on upper shelf. Container soiled and sticky to touch. Transfer chips to clean covered container. Uncovered food items in lower section of bain marie to the right of the three bay sink, Cover items. Deli meat stacked on top of onions and mushrooms. Do not stack items to prevent cross contamination. *Cook observed handling raw chicken then touching cutting board, cleaning rag (not stored in sanitizing solution). GLoves must be changed and hands must be washed after handling raw animal proteins. Person in charge instructed cook to wash hands, change gloves, change cleaning rag, and wash/rinse/sanitize cutting board. Raw fish and shrimp uncovered in lower cold holding unit by grill. Cover all food items. Raw chicken stored above raw beef in walk in cooler. Raw chicken must be stored on lowest level of shelving or in a location where cross contamination of nearby food items can occur.
21. Proper hot holding temperatures	
This item has Notes. See Footnote 1 at end of questionnaire.	
22. Proper cold holding temperatures	
3-501.16(A)(2) and (B)	Priority; Multiple open containers of Sweet Baby Ray's BBQ sauce being held at room temperature. Container clearly states to refrigerate after opening. Requested person in charge to discard items.
23. Proper date marking and disposition	
3-501.18	Priority; Inconsistent date marking. Items labeled with dates are sometimes marked with wither the "use by" or "prep" dates. Some items just have dates. A consistent system should be implemented to ensure items that are past their due date are not used.
38. Insects, rodents, & animals not present	
6-202.15	Core; Back door to kitchen wide open upon arriving for inspection. No screen present. If door is to be kept open a screen needs to be installed to prevent pest entry.
39. Contamination prevented during food preparation, storage and display	
3-305.14	Core; Aprons lying on top of cooked breaded chicken in walk in refrigerator. Aprons are not clean and are not to be used to cover food items.
43. In-use utensils properly stored	
3-304.12	Core; Handle for spaghetti sauce ladle lying on top of cheese in bain marie. Handles should no be touching food items. Bulk sugar container has unapproved scoop with handle resting in product. A scoop with a long handle needs to be used and the handle must remain out of the product.



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Code	Text
44. Utensils, equipment & linens: properly stored, dried, & handled	
4-903.11(A),(B),(D)	Core; Styrofoam take out containers being stored with food contact surfaces facing up. To prevent cross contamination containers must be stored with food contact surfaces facing downward.
47. Food & non-food contact surfaces cleanable, properly designed, constructed & used	
4-501.11	Core; Hood past due for cleaning. Cleaning due on June 14, 2024. Have hood inspected and cleaned.



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Footnote 1

Notes:

sauce - hot holding - 155F



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