

# 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:
 8/29/2024
 Business ID:
 Q3000002
 Inspection:
 Q2000039

Business: Walgreens Permit #:

171 West St. **Phone:** 413-277-9749

Inspector: 04 Desiree Vennert

Ware, MA 01082 Reason: 01. Routine

**Next Inspection on or near:** 2/25/2025

Results: Next Routine 180

Time In / Time Out

THINE HIT THINE C	ut						
Date	In	Out	Insp	Travel	Total	Mileage	Notes
08/29/24	12:15 PM	12:35 PM	0:20	0:00	0:20	0	
Total:			0.20	0.00	0.20	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 Brian Symons								Risk	Categ	ory <u>L</u>	OW					
Certified Food Protection Manager								CFPM Exp Date								
Certified Allergy Trained Name						-	Allergy	Exp l	Date							
Certified ChokeSaver Name						Cho	keSav	er Exp	Date	)						
Permit	In j	Out	i													
Inspection Report	In j	Out	i													
FOODBORNE ILLNESS RISK FACTORS AN	D PUBLIC	HEALT	TH INTER	RVENTIC	NS											
Marked in appropriate box for COS and/or R.  Risk factors are improper practices or procedinjury. Public Health Interventions are contro	dures ident	tified as	s the mos	st preval	ent contr	ibuting	g factor				ness or					
Supervision						IN	OUT	N/O	N/A	cos	REPEAT					
1. Person-in-charge present, demonstra	tes knowle	dge, ar	nd perfori	ms duties	8	¤	i	i	i							
2. Certified Food Protection Manager						i	i	i	¤							
Inspector	Acknov	vledge	ed Rece	ipt : Bri	an Sym	ons						Page 1 of 6				

Employee Health  3. Management, food employee and conditional employee; knowledge, responsibilities and reporting  4. Proper Use of Restriction & Exclusion  5. Procedures for responding to vomiting and diarrheal events  Cood Hygienic Practices  6. Proper eating, tasting, drinking, or tobacco use  7. No discharge from eyes, nose, and mouth  Preventing Contamination by Hands  8. Hands clean & properly washed  9. No bare hand contact with RTE food  10. Adequate handwashing sinks properly supplied and accessible  Approved Sources  11. Food obtained from approved source  12. Food received at proper temperature  13. Food in good condition, honestly presented, safe, & unadulterated  14. Required records available: shellstock tags, parasite destruction  Protection from Contamination  15. Food separated and protected  16. Food-contact surfaces: cleaned & sanitized  17. Proper disposition of returned, previously served reconditions, & unsafe food  18. Proper cooking time & temperature  19. Proper cooking time & temperature  19. Proper reheating procedures for hot holding  20. Proper cooking time and temperatures  19. Proper reheating procedures for hot holding  20. Proper cooking time and temperatures  19. Proper chol holding temperatures  21. Proper disposition of returned, previously served reconditions, & unsafe food  Time/Temperature Control for Safety  18. Proper cooking time and temperature  21. Food separated and protected  22. Proper cooking time and temperature  23. Proper date marking and disposition  24. Time as a Public Health Control  Consumer Advisory  25. Consumer advisory provided for raw / undercooked foods  Highly Susceptible Populations (HSP)  26. Pasteurized foods used; prohibited foods not offered  Food/Color Additives and Toxic Substances	Food Establishment Inspection	Rep	ort				
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Food/Color Additives and Toxic Substances  IN OUT N/O N/A COS REPEAT	26. Pasteurized foods used; prohibited foods not offered	i	İ	i	¤		
	Food/Color Additives and Toxic Substances	IN	OUT	N/O	N/A	cos	REPEAT

Inspector

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	¤		••
OOD DETAIL DDAOTIOEO						

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	i		••
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	i	i	i		
46. Gloves used properly	i	i	i	i		
Utensils, Equipment and Vending	IN	OUT	Γ N/C	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

Utensils, Equipment and Vending	IN.	OUT	N/C	N/A	os	REPEAT	
49. Non-food contact surfaces clean	i	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	i			
56. Adequate ventilation & lighting; designated areas used	i	i	i	i			
ASSACHUSETTS ONLY REGULATIONS							
lles 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	¤		••
M2. Food allergy awareness	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		
iscussion with Person-in-Charge						

Inspector

Acknowledged Receipt : Brian Symons

# Food Establishment Inspection Report Fail Notes Summary

Code	Text
22. Proper co	old holding temperatures
This item ha	as Notes. See Footnote 1 at end of questionnaire.
38. Insects, r	odents, & animals not present
6-202.15	Core; bottom seal of receiving door should be replaced to deny pest entry.



Acknowledged Receipt : Brian Symons

## Footnote 1

Notes:

walk-in cooler: 34F. freezer: -9F.

woman's bathroom sink: 107F & 104F.

men's bathroom sink: 112F.

Inspector

Acknowledged Receipt : Brian Symons