



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: 10/30/2024 **Business ID:** B3000033
Business: Krispy's
 146 State St.
 Belchertown, MA 01002

Inspection: B3000184
Permit #:
Phone:
Inspector: 03 John Prenosil
Reason: 01. Routine
Next Inspection on or near: 11/9/2024

Results: Follow-up 10 days

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
10/30/24	11:30 AM	01:35 PM	2:05	0:00	2:05	0	
Total:			2:05	0:00	2:05	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 Yianni Gertsios Risk Category Medium
 Certified Food Protection Manager Garifalia Gertsios CFPM Exp Date 05/08/2026
 Certified Allergy Trained Name _____ Allergy Exp Date _____
 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	i	x	i	i
2. Certified Food Protection Manager	x	i	i	i

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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
24. Time as a Public Health Control	i	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
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
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
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

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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	x	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	x	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	x	i	i
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M2. Food allergy awareness	i	x	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

Inspector _____

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Food Establishment Inspection Report
Fail Notes Summary

Code	Text
1. Person-in-charge present, demonstrates knowledge, and performs duties	
2-102.11(A)	Priority Foundation; Person in charge is not performing managerial duties to ensure the establishment is maintained properly.
3. Management, food employee and conditional employee; knowledge, responsibilities and reporting	
2-201.11(A),(C)	Priority; No Employee Health Reporting forms onsite. Copies of the form provided to person in charge during inspection.
5. Procedures for responding to vomiting and diarrheal events	
2-501.11	Priority Foundation; No vomit/diarrhea cleanup kit onsite. Obtain kit.
10. Adequate handwashing sinks properly supplied and accessible	
6-301.14	Core; No "Employees Must Wash Hands" sign in men's restroom. Post sign.
15. Food separated and protected	
3-302.11(A)(1)(A)(2)	Priority; Raw hamburgers stored in cold holding under flat top uncovered. Meat was gray. Person in charge stated they had been there for "a while". Product was discarded. Raw hamburger and gyro slices stored uncovered in Asher reezer next to salamander broiler. Unit is havily soiled and shows evidence of infrequent cleaning. Waffle cones stored uncovered in freezer. All food items must be covered to prevent cross contamination. Bulk open can of ketchup being stored in cold holding. After opening, products can not be stored in original metal cans and must be transferred to food safe containers. Fudge topping in freezer by ice cream stored in original container. Pickled jalapenos stored in original container.
3-304.11	Priority; Ice cream scoops stored in container of water. Water must be maintained at 135F or be running. Discontinue practice.
16. Food-contact surfaces: cleaned & sanitized	
4-501.114 (A)-(F)(2)	Priority; Sanitizing solution in green container too weak - did not register on test strips. Use test strips to ensure solution is at correct concentration and change as requires throughout the day.
4-602.11(A)-(C)	Priority; Soda dispenser nozzles had accumulation of brown debris. Wash/rinse/sanitize. Can opener blade has accumulation of dried food debris. Replace blade or wash/rinse/sanitize thoroughly.
22. Proper cold holding temperatures	
This item has Notes. See Footnote 1 at end of questionnaire.	
23. Proper date marking and disposition	
3-501.18	Priority; No date marking on "Smash Sauce". Employee stated "it was made last week" but could not provide any additional information. Prepped foods must be discarded after 7 days. Mark all prepped foods with prep date or use by date.
38. Insects, rodents, & animals not present	
6-202.15	Core; Back door to kitchen open without a screen door. If kitchen door is to remain open a screen door must be installed.
40. Personal cleanliness	
2-402.11	Core; Employees with long hair not wearing hair restraints or keeping hair up.
2-303.11	Core; Employee handling food observed weairn Air Pods. Air pods can't be worn in food prep areas.

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Food Establishment Inspection Report

Code	Text
44. Utensils, equipment & linens: properly stored, dried, & handled	
4-903.11(A),(B),(D)	Core; Paper food containers being stored face up. Store containers face down to prevent cross contamination. Food container box outside exterior dry storage unit lying on the ground. Containers must be stored appropriately and kept off the ground.
47. Food & non-food contact surfaces cleanable, properly designed, constructed & used	
4-202.11	Priority Foundation;
4-501.11	Core; Hood past due cleaning date. Due on 9/28/24. Sticker indicated last cleaning on 6/30/24 andn good for 90 days.
49. Non-food contact surfaces clean	
4-601.11(B),(C)	Core; Both microwave interiors heavily soiled with dried food debris and chunks of food. Thoroughly wash/rinse/sanitize interiors and exteriors. Mold accumulations on all shelving in walk in cooler. Wash/rinse/sanitize all shelving thoroughly. Accumulation of dust/debris on condenser fan guards. Clean thoroughly. Floor of walk in freezer soiled with accumulation of debris. Evidence of infrequent cleaning. Lower shelf of inline unit under microwave soiled. Wash/rinse/sanitize. Interior of "True Freezer" under toaster has accumulation of food debris. Infrequent cleaning. Wash/rinse/sanitize. Interior of "Atosa" fridge has accumulation of food debris. Wash/rinse/sanitize.
4-602.13	Core; Shelving under hot holding station soiled with spilled food. inline unit interior heavily soiled showing evidence of infrequent cleaning.
54. Garbage & refuse properly disposed; facilities maintained	
5-501.115	Core; trash accumulation on ground around dumpster. Pick up all trash.
55. Physical facilities installed, maintained, & clean	
6-501.16	Core; Mops not hung to air dry. Hang to air dry after use.
6-501.12	Core; Floor in soda dispensing room soiled. Dispensing units covered with spills. Clean thoroughly. Extreme buildup of grase, food, and grease under flat top, fryers, and other kitchen equipment. Infrequent cleaning. All aras must be thoroughly deep cleaned and washed/rinsed/sanitized. Floor in kitchen is slippery from accumulation of grease. Cleanliness of entire kitchen is poor.
56. Adequate ventilation & lighting; designated areas used	
6-305.11	Core; Employee cell phone observed on food preparation surface. Personal items must be kept segreagated from food prep areas.
M1. Anti-choking procedures in food service establishment	
[590.011(A)]	MA; No ChokeSaver certification onsite.
M2. Food allergy awareness	
[590.011(C)]	MA; No food allergen poster in food prep area. Poster provided to person in charge during inspection.

Inspector _____

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Food Establishment Inspection Report

Footnote 1

Notes:

raw chicken under flat top - 35F

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