



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: 12/23/2024 **Business ID:** B3000018
Business: Antonio's Pizza
 31 Federal St.
 Belchertown, MA 01007

Inspection: B3000205
Permit #:
Phone: 413-323-6844
Inspector: 03 John Prenosil
Reason: 01. Routine
Next Inspection on or near: 4/22/2025

Results: Next Routine 120

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
12/23/24	12:54 PM	02:06 PM	1:12	0:00	1:12	0	
Total:			1:12	0:00	1:12	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 Kim Pacheco Risk Category Medium
 Certified Food Protection Manager Alek Mercer CFPM Exp Date 03/05/2027
 Certified Allergy Trained Name Kristen McNamara Allergy Exp Date 08/29/2025
 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 : Kim Pacheco

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
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
22. Proper cold holding temperatures	i	☒	i	i
<i>This item has Notes. See Footnote 2 at end of questionnaire.</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



Inspector

Acknowledged Receipt : Kim Pacheco

Page 2 of 6

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	i
--	---	---	---	---	----	----

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

33. Proper cooling methods used; adequate equipment for temperature control	x	i	i	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	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	x	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	x	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	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 : Kim Pacheco

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

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 : Kim Pacheco

Food Establishment Inspection Report
Fail Notes Summary

Code	Text
9. No bare hand contact with RTE food	
3-301.11 (A) (D) (E)	Core; Employee observed coming in from outside through back door, not washing hands, and then touching celery. No bare hand contact with ready to eat foods is allowed.
15. Food separated and protected	
3-304.15(A)	Priority; Several employees observed changing tasks and not washing hands or changing gloves. Hands need to be washed and gloves need to be changed when switching tasks to prevent cross contamination.
16. Food-contact surfaces: cleaned & sanitized	
4-501.114 (A)-(F)(2)	Priority; Sanitizing solution in sanitizing bucket too weak and did not register on test strips. Make new solution and test with test strips to ensure correct concentration. Check offer throughout the day to ensure solutions is effective.
4-602.11(A)-(C)	Priority; Accumulation of mold on interior of ice machine. Wash/rinse/sanitize interior thoroughly. Can opener blade heavily soiled with dried food debris. Shows evidence of infrequent cleaning. Wash/rinse/sanitize blade and opener thoroughly.
21. Proper hot holding temperatures	
This item has Notes. See Footnote 1 at end of questionnaire.	
22. Proper cold holding temperatures	
This item has Notes. See Footnote 2 at end of questionnaire.	
3-501.16(A)(2) and (B)	Priority; Diced tomatoes at prep station 43.6F and ambient temperature in refrigerator at bar 43F. Ensure that all cold holding is at 41F or cooler.
41. Wiping cloths; properly used and stored	
3-304.14	Core; Cleaning rags not being stored submerged in sanitizing solution. Cleaning rags must be kept submerged in sanitizing solution.
43. In-use utensils properly stored	
3-304.12	Core; Unapproved scoop in bulk flour container at pizza prep area. Use scoop with a handle that can be kept out of the product.



Inspector

Acknowledged Receipt : Kim Pacheco

Page 5 of 6

Food Establishment Inspection Report

Footnote 1

Notes:

soup - hot holding - 172F

Footnote 2

Notes:

raw chicken - gilette cold holding unit - 37F

diced tomatoes - prep station - 43.6F*

fridge at bar - ambient - 43F*



Inspector

Acknowledged Receipt : Kim Pacheco

Page 6 of 6