



# 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:** 12/20/2024    **Business ID:** B3000015  
**Business:** Grapevine Grille  
 62 Turkey Hill Rd.  
 Belchertown, MA 01007

**Inspection:** B3000204  
**Permit #:**  
**Phone:** 413-323-4117  
**Inspector:** 03 John Prenosil  
**Reason:** 01. Routine  
**Next Inspection on or near:** 4/19/2025

**Results:** Next Routine 120

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes
12/20/24	11:45 AM	01:25 PM	1:40	0:00	1:40	0	
<b>Total:</b>			1:40	0:00	1:40	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 Shane Fuller 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"/>

Inspector

Acknowledged Receipt : Shane Fuller

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



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## Food Establishment Inspection Report

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	x	..	..
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28. Toxic substances identified, stored, and used	x	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	x	..	..
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GOOD RETAIL PRACTICES
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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	x	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	x	..	..
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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	x	i	..	..
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34. Plant food properly cooked for hot holding	i	i	x	i	..	..
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35. Approved thawing methods used	i	i	x	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	i	..	..
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39. Contamination prevented during food preparation, storage and display	i	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	x	i	i	p	..
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44. Utensils, equipment & linens: properly stored, dried, & handled	i	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	x	i	i	p	..
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48. Warewashing facilities: installed, maintained, & used; test strips	i	x	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	..	..
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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	x	i	i	..	..
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56. Adequate ventilation & lighting; designated areas used	i	i	i	i	..	..
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MASSACHUSETTS ONLY REGULATIONS
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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	x	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
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A dedicated hand sink needs to be installed in the basement.



Inspector

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**Food Establishment Inspection Report**  
**Fail Notes Summary**

Code	Text
<b>10. Adequate handwashing sinks properly supplied and accessible</b>	
5-205.11	Priority Foundation; Handwashing sink in basement being used as a prep sink. A dedicated hand sink needs to be installed.
<b>15. Food separated and protected</b>	
3-302.11(A)(1)(A)(2)	Priority; Raw shrimp being stored over cooked pasta in prep station. Segregate raw animal proteins from ready to eat foods to prevent cross contamination.
3-302.11(A)(3-8)(B)	Core; Onion rings and chicken wings uncovered in Beverage Air freezer. Cover all food items to prevent cross contamination. Food containers stacked on top of other food containers with bottom of containers in direct contact with ready to eat foods. Do not stack trays.
<b>16. Food-contact surfaces: cleaned &amp; sanitized</b>	
4-702.11	Priority; Sanitizer dispensing system at 3-bay sink not working. Sanitizing solution in buckets did not contain sanitizer. Fix dispenser immediately.
<b>21. Proper hot holding temperatures</b>	
This item has Notes. See Footnote 1 at end of questionnaire.	
<b>22. Proper cold holding temperatures</b>	
This item has Notes. See Footnote 2 at end of questionnaire.	
<b>43. In-use utensils properly stored</b>	
3-304.12	Core; Unapproved scoops being used for bulk salt and sugar. Use scoops with handle that can be kept out of product.
<b>47. Food &amp; non-food contact surfaces cleanable, properly designed, constructed &amp; used</b>	
4-201.11	Core; Tin of anchovies in original container open in cold holding. Once opened, food must be transferred to food safe containers. Items can not be stored in original open containers.
<b>48. Warewashing facilities: installed, maintained, &amp; used; test strips</b>	
4-603.14	Core; Employee observed putting sizzling hot pans into sanitizing bay of 3-bay sink. Items must first be washed, rinsed, then sanitized.
<b>49. Non-food contact surfaces clean</b>	
4-601.11(B),(C)	Core; Accumulation of mold on condensing unit in walk in cooler. Wash/rinse/sanitize thoroughly. Soda gun holster at bar has accumulation of pink slime. Wash/rinse/sanitize thoroughly.
<b>55. Physical facilities installed, maintained, &amp; clean</b>	
6-501.16	Core; Mop not hung to dry after use. Hang mops to air dry after using,
<b>M1. Anti-choking procedures in food service establishment</b>	
[590.011(A)]	MA; ChokeSaver certification expired on 9/22/24. Obtain new certification immediately.



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## Food Establishment Inspection Report

### **Footnote 1**

**Notes:**

meatballs - hot holding - 185F  
clam chowder - hot holding - 180.2F

### **Footnote 2**

**Notes:**

mayonnaise - prep station - 39.4F  
cider - cold holding at bar - 39F  
milk - Norlake fridge by register - 43.2\*



Inspector

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