



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: 4/23/2025 **Business ID:** B3000015

Business: Grapevine Grille
62 Turkey Hill Rd.

Belchertown, MA 01007

Inspection: B3000213

Permit #:

Phone: 413-323-4117

Inspector: 03 John Prenosil

Reason: 01. Routine

Next Inspection on or near: 8/21/2025

Results: Next Routine 120

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
04/23/25	01:10 PM	02:55 PM	1:45	0:00	1:45	0	
Total:			1:45	0:00	1:45	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

1. Person-in-charge present, demonstrates knowledge, and performs duties

2. Certified Food Protection Manager

IN	OUT	N/O	N/A	COS	REPEAT
☐	☐	☐	☐	☐	☐
☐	☐	☐	☐	☐	☐

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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	"	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	"	"
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	"	"



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Food/Color Additives and Toxic Substances

27. Food additives: approved and properly used

IN OUT N/O N/A COS REPEAT

i i i a " "

28. Toxic substances identified, stored, and used

a i i i " "

Conformance with Approved Procedures

29. Compliance with variance / specialized process / HACCP Plan

IN OUT N/O N/A COS REPEAT

i i i a " "

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

30. Pasteurized eggs used where required

IN OUT N/O N/A COS REPEAT

a 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

33. Proper cooling methods used; adequate equipment for temperature control

IN OUT N/O N/A COS REPEAT

i i a i " "

34. Plant food properly cooked for hot holding

i i a i " "

35. Approved thawing methods used

i i a i " "

36. Thermometers provided and accurate

i i i i " "

Food Identification

37. Food properly labeled; original container

IN OUT N/O N/A COS REPEAT

i i i i " "

Prevention of Food Contamination

38. Insects, rodents, & animals not present

IN OUT N/O N/A COS REPEAT

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 i i i " "

42. Washing fruits & vegetables

i i i i " "

Proper Use of Utensils

43. In-use utensils properly stored

IN OUT N/O N/A COS REPEAT

i a i i b " "

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

47. Food & non-food contact surfaces cleanable, properly designed, constructed & used

IN OUT N/O N/A OS REPEAT

i a i i b " "

48. Warewashing facilities: installed, maintained, & used; test strips

i i i i " "



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Utensils, Equipment and Vending

49. Non-food contact surfaces clean

IN	OUT	N/O	N/A	OS	REPEAT
i	i	i	i	"	"

Physical Facilities

50. Hot & cold water available; adequate pressure

IN	OUT	N/O	N/A	COS	REPEAT
i	i	i	i	"	"

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	"	"
---	---	---	---	---	---

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	o	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

M1. Anti-choking procedures in food service establishment

IN	OUT	N/O	N/A	COS	REPEAT
i	o	i	i	"	p

M2. Food allergy awareness

o	i	i	i	"	"
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Review of Retail Operations listed in 105 CMR 590.010

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

L1. Local law or regulation

IN	OUT	N/O	N/A	COS	REPEAT
i	i	i	i	"	"

L2. Other

i	i	i	i	"	"
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Discussion with Person-in-Charge



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Fail Notes Summary

Code	Text
10. Adequate handwashing sinks properly supplied and accessible	
5-205.11	Priority Foundation; Handwashing sink in basement being used as a prep sink. Handwashing sink needs to be used for handwashing only. Owner should install a dedicated hand sink adjacent to existing prep sink.
16. Food-contact surfaces: cleaned & sanitized	
4-602.11(D)-(E)	Core; Slimy debris on upper interior surface of ice machine. Wash/rinse/sanitize interior thoroughly. Soda gun nozzle at bar has accumulation of dried sticky debris. Wash/rinse/sanitize thoroughly.
21. Proper hot holding temperatures	
This item has Notes. See Footnote 1 at end of questionnaire.	
3-501.16(A)(1)	Priority; Hot holding temp in steam tray too low - 119F. Person in charge adjusted temperature and added water to tray.
22. Proper cold holding temperatures	
This item has Notes. See Footnote 2 at end of questionnaire.	
43. In-use utensils properly stored	
3-304.12	Core; In use utensil being stored between ends of prep tables. This gap is not cleaned. Do not store utensils in these gaps. Corrected onsite.
47. Food & non-food contact surfaces cleanable, properly designed, constructed & used	
4-501.11	Core; CO2 canisters not secured with a chain to prevent accidental tipping. Corrected onsite.
55. Physical facilities installed, maintained, & clean	
6-501.12	Core; Wall behind prep table in basement has accumulation of dried food debris. Wash/rinse/sanitize thoroughly. Consider installing FRP or similar easily cleanable surface instead of the existing painted wall.
M1. Anti-choking procedures in food service establishment	
[590.011(A)]	MA; No current ChokeSaver certification. Obtain certification.



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Footnote 1

Notes:

soup - hot holding - 119F
sauce - hot holding - 135F

Footnote 2

Notes:

Traulsen fridge - ambient - 41F
Sour cream - prep station - 41F
Fridge at bar - ambient - 41.3F



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