



# 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:** 4/14/2025  
**Business:** Mexicali Grill  
146 West St.

**Business ID:** Q3000033

Ware, MA 01082

**Inspection:** Q3000216

**Permit #:**

**Phone:**

**Inspector:** 03 John Prenosil

**Reason:** 01. Routine

**Next Inspection on or near:** 8/12/2025

**Results:** Next Routine 120

### Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
04/14/25	11:15 AM	12:45 PM	1:30	0:00	1:30	0	
Total:			1:30	0:00	1:30	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 Shannon Jacobs

Risk Category High

Certified Food Protection Manager Dolores Nunez

CFPM Exp Date 06/27/2027

Certified Allergy Trained Name Dolores Nunez

Allergy Exp Date 07/15/2022

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

IN OUT N/O N/A COS REPEAT

☒ ☐ ☐ ☐ ☐ ☐

2. Certified Food Protection Manager

☒ ☐ ☐ ☐ ☐ ☐

Inspector

Acknowledged Receipt : Person in charge did not want to sign

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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	..	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
16. Food-contact surfaces: cleaned & sanitized	i	✕	i	i	..	p
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	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
22. Proper cold holding temperatures	✕	i	i	i	..	..
<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>						
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

27. Food additives: approved and properly used

28. Toxic substances identified, stored, and used

IN OUT N/O N/A COS REPEAT

i i i ✕ " "

✕ 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 ✕ " "

### 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

31. Water & ice from approved source

32. Variance obtained for specialized processing methods

IN OUT N/O N/A COS REPEAT

✕ i i i " "

i i i i " "

i i i ✕ " "

### Food Temperature Control

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

34. Plant food properly cooked for hot holding

35. Approved thawing methods used

36. Thermometers provided and accurate

IN OUT N/O N/A COS REPEAT

i i ✕ i " "

i i ✕ i " "

i i ✕ i " "

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

39. Contamination prevented during food preparation, storage and display

40. Personal cleanliness

41. Wiping cloths; properly used and stored

42. Washing fruits & vegetables

IN OUT N/O N/A COS REPEAT

i i i i " "

i i i i " "

i i i i " "

i ✕ i i " p

i i i i " "

### Proper Use of Utensils

43. In-use utensils properly stored

44. Utensils, equipment & linens: properly stored, dried, & handled

45. Single-use/ single service articles: properly stored and used

46. Gloves used properly

IN OUT N/O N/A COS REPEAT

i ✕ i i " "

i i i i " "

i i i i " "

i i i i " "

### Utensils, Equipment and Vending

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

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

IN OUT N/O N/A OS REPEAT

i ✕ i i " p

i ✕ i i " "



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## Food Establishment Inspection Report

### Utensils, Equipment and Vending

49. Non-food contact surfaces clean

IN	OUT	N/O	N/A	OS	REPEAT
i	✕	i	i	..	p

### Physical Facilities

- 50. Hot & cold water available; adequate pressure
- 51. Plumbing installed; proper backflow devices
- 52. Sewage and waste water properly disposed
- 53. Toilet features: properly constructed, supplied, & cleaned
- 54. Garbage & refuse properly disposed; facilities maintained
- 55. Physical facilities installed, maintained, & clean
- 56. Adequate ventilation & lighting; designated areas used

IN	OUT	N/O	N/A	COS	REPEAT
i	i	i	i	..	..
i	i	i	i	..	..
i	i	i	i	..	..
i	i	i	i	..	..
i	i	i	i	..	..
i	✕	i	i	..	p
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
- M2. Food allergy awareness

IN	OUT	N/O	N/A	COS	REPEAT
✕	i	i	i	..	..
i	✕	i	i	..	..

### Review of Retail Operations listed in 105 CMR 590.010

- M3. Caterer
- M4. Mobile Food Operation
- M5. Temporary Food Establishment
- M6. Public Market; Farmers Market
- M7. Residential Kitchen; Bed-and-Breakfast Operation
- M8. Residential Kitchen: Cottage Food Operation
- M9. School Kitchen; USDA Nutrition Program
- M10. Leased Commercial Kitchen
- M11. Innovative Operation

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

### Local Requirements

- L1. Local law or regulation
- L2. Other

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

### Discussion with Person-in-Charge



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; Food debris in handwashing sink by warewashing station. Handwashing sink is for handwashing only.
6-301.12	Priority Foundation; No paper towels or hand drying provision in employee restroom. Provide hand drying provision.
6-301.14	Core; Handwashing only sign is posted at 3-bay sink in bar area, not at handwashing sink. 3-bay sink is being used for warewashing and other activities. Move handwashing only sign to handwashing sink.
<b>15. Food separated and protected</b>	
3-302.11(A)(1)(A)(2)	Priority; Tamales in walk in cooler being stored uncovered. Raw chicken being stored above raw beef in walk in cooler. Raw chicken should be stored and segregated on a lower shelf to prevent cross contamination. Grated cheese and prepped peppers and onions being stored uncovered in walk in cooler. Raw seafood being stored over churros. Raw chicken and beef being stored above french fries and breaded cooked chicken wings. Do not store raw animal proteins over ready to eat foods or foods that will not be cooked at a high enough temperature.
<b>16. Food-contact surfaces: cleaned &amp; sanitized</b>	
4-601.11(A)	Priority Foundation; Brown mildew-like substance on upper interior surfaces of ice machine. Wash/rinse/sanitize interior of machine thoroughly.
<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>23. Proper date marking and disposition</b>	
3-501.18	Priority; pork ribs past use by date of 4/11/25 and mango past use by date of 4/12/25. When showing person in charge the past due items, it was noted that the past due date on the mango had been changed to 4/18/25. This date marking practice is unacceptable. Discard both past due products. No prep or discard dates on guacamole and salsa in walk in cooler.
<b>41. Wiping cloths; properly used and stored</b>	
3-304.14	Core; cleaning rags in kitchen not being stored submerged in sanitizing solution. Cleaning rags must be stored submerged in a sanitizing solution that has been prepared at the right concentration.
<b>43. In-use utensils properly stored</b>	
3-304.12	Core; In use food chopper being stored between prep table and wall. This area is not cleaned. Do not store utensils in these gaps. Scoop in bulk salsa container in walk in cooler floating in salsa. Keep scoop handles out of product.
<b>47. Food &amp; non-food contact surfaces cleanable, properly designed, constructed &amp; used</b>	
4-501.11	Core; CO2 tanks not secured near soda dispenser in basement. Secure tanks to prevent accidents.
<b>48. Warewashing facilities: installed, maintained, &amp; used; test strips</b>	



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## Food Establishment Inspection Report

Code	Text
4-302.14	Priority Foundation; Test strips not being used. All containers of strips were unopened. Strips should be used daily to ensure sanitizing solution is being prepared at correct concentration.
<b>49. Non-food contact surfaces clean</b>	
4-601.11(B),(C)	Core; Wall fans in kitchen have thick accumulation of dust/debris on fans and fan guards. Wash/rinse/sanitize thoroughly to prevent dust/debris from blowing onto food. Walls in walk in cooler have mold/mildew spots. Wash/rinse/sanitize all areas thoroughly. Exterior of True freezer soiled. Wash/rinse/sanitize thoroughly. Interior lower shelves of prep stations soiled. Wash/rinse/sanitize thoroughly.
<b>55. Physical facilities installed, maintained, &amp; clean</b>	
6-501.16	Core; Mops not hung to air dry after use. Hang mops to air dry after use.
<b>M2. Food allergy awareness</b>	
[590.011(C)]	MA; No food allergy posters hung in food prep areas. Food allergy posters must be hung in food prep areas. Posters provided to person in charge during inspection.



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## Food Establishment Inspection Report

### **Footnote 1**

**Notes:**

sauce - hot holding - 161F

### **Footnote 2**

**Notes:**

Asher freezer ambient - 4F

walk in cooler ambient - 39.7F

Frigidaire refrigerator by tortilla dispenser ambient - 41.1F

Atosa refrigerator ambient - 39.3F

cheese - prep station upper tray - 39F

chest cooler at bar ambient - 39F



Inspector

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