



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: 6/17/2025
Business: Dunkin
 16 Federal St.
 Belchertown, MA 01007

Business ID: B3000003

Inspection: B2000051
Permit #:
Phone: 413-323-0504
Inspector: 03 John Prenosil
Reason: 01. Routine
Next Inspection on or near: 12/14/2025

Results: Next Routine 180

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
06/17/25	12:07 PM	01:15 PM	1:08	0:00	1:08	0	
Total:			1:08	0:00	1:08	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 Nate Provost Risk Category Low

Certified Food Protection Manager Colleen Fish CFPM Exp Date 02/06/2023

Certified Allergy Trained Name Colleen Fish Allergy Exp Date 02/06/2023

Certified ChokeSaver Name _____ ChokeSaver Exp Date _____

Permit In Out

Inspection Report 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"/>				
2. Certified Food Protection Manager	<input checked="" type="checkbox"/>	<input type="checkbox"/>				

Inspector

Acknowledged Receipt : Nate Provost

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	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	☒
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



Inspector

Acknowledged Receipt : Nate Provost

Page 2 of 7

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	i	i	x	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	x	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	x	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	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 : Nate Provost

Food Establishment Inspection Report

Utensils, Equipment and Vending	IN	OUT	N/O	N/A	OS	REPEAT
---------------------------------	----	-----	-----	-----	----	--------

49. Non-food contact surfaces clean	i	x	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	x	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	x
---	---	---	---	---	----	----

M2. Food allergy awareness	x	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 : Nate Provost

Food Establishment Inspection Report
Fail Notes Summary

Code	Text
8. Hands clean & properly washed	
2-301.14	Priority; Food employees not washing hands during the inspection
10. Adequate handwashing sinks properly supplied and accessible	
5-205.11	Priority Foundation; Hand sink by doughnut blocking access. All hand sinks must be accessible for handwashing.
15. Food separated and protected	
3-304.15(A)	Priority; Employees observed not changing gloves when tasks are changed in food preparation. Employees must change gloves and wash hands after switching tasks pertaining to food preparation, and don new gloves prior to resuming food prep.
16. Food-contact surfaces: cleaned & sanitized	
4-501.114 (A)-(F)(2)	Priority; Sanitizing solution in sanitizing buckets not registering on test strips. Water is dirty. Requested PIC change solution.
22. Proper cold holding temperatures	
<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>	
3-501.16(A)(2) and (B)	Priority; Cream cheese in upper cold holding tray at 44F. TCS foods must be held at 41F or cooler. Adjust temperature of unit to ensure TCS foods are being held at 41F or cooler. Re check temps. Raspberry watermelon concentrate in cold holding unit at 46F. Must be held at 41F or cooler.
36. Thermometers provided and accurate	
4-204.112(A)-(D)	Core; Secondary thermometers not present in multiple cold holding units. Please provide thermometers to ensure all cold holding units are maintaining property cold holding temperatures.
4-302.12	Priority Foundation;
40. Personal cleanliness	
2-303.11	Core; Employee handling food observed wearing bracelet. Only a plain wedding band allowed.
43. In-use utensils properly stored	
3-304.12	Core; Spoons being stored in cups of water next to espresso machine and by coffee favoring counters. In use utensils can be stored in moving water. Discontinue storing in use utensils in cups of water.
49. Non-food contact surfaces clean	
4-602.13	Core; Front surfaces of equipment are visibly soiled. Wash/rinse/ sanitize equipment thoroughly.
55. Physical facilities installed, maintained, & clean	
6-101.11	Core; Baseboard under equipment is rotted and in poor condition. Surfaces are not smooth, non absorbent and easily cleanable.
6-501.16	Core; Mop observed not hung to air dry. Hang mops to air dry after use to prevent spread and growth of bacteria.
6-501.12	Core; Overall cleanliness of facility to be improved. Surfaces are visibly soiled, floors are visibly dirty and restrooms are not in a clean condition during inspection.



Inspector

Acknowledged Receipt : Nate Provost

Page 5 of 7

Food Establishment Inspection Report

Code	Text
6-501.11	Core; Baseboard under equipment observed to be in poor condition and rotted. Replace with smooth, non absorbent, easily cleanable surfaces.



Inspector

Acknowledged Receipt : Nate Provost

Page 6 of 7

Food Establishment Inspection Report

Footnote 1

Notes:

Raspberry watermelon concentrate: 46F

Cream cheese in upper cold holding tray: 44F

Walk in cooler ambient temp: 39.5F

Cold holding under Bunn Coffee machine ambient temp: 37.1F

Butter- in upper tray of prep table: 39.6F



Inspector

Acknowledged Receipt : Nate Provost

Page 7 of 7