



# 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:** 7/18/2025      **Business ID:** B3000008  
**Business:** La Trattoria Restaurant  
 37 State St.  
 Belchertown, MA 01007

**Inspection:** B2000045  
**Permit #:**  
**Phone:** 413-323-0706  
**Inspector:** 03 John Prenosil  
**Reason:** 01. Routine  
**Next Inspection on or near:** 1/14/2026

**Results:** Next Routine 180

**Time In / Time Out**

| Date          | In       | Out      | Insp | Travel | Total | Mileage | Notes |
|---------------|----------|----------|------|--------|-------|---------|-------|
| 07/18/25      | 11:40 AM | 12:30 PM | 0:50 | 0:00   | 0:50  | 0       |       |
| <b>Total:</b> |          |          | 0:50 | 0:00   | 0:50  | 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 Maria Falvo Risk Category Medium

Certified Food Protection Manager Italo Falvo CFPM Exp Date 06/16/2026

Certified Allergy Trained Name Maria Falvo Allergy Exp Date 05/21/2023

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 : Maria Falvo

## 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   | ..  | ..     |
| <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   | ☒   | ..  | ..     |



Inspector

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## 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   | ⊠   | ..  | ..     |
| 28. Toxic substances identified, stored, and used               | ⊠  | 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   | ⊠   | ..  | ..     |

### 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                 | ⊠  | 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   | i   | ..  | ..     |
| 34. Plant food properly cooked for hot holding                              | i  | i   | ⊠   | i   | ..  | ..     |
| 35. Approved thawing methods used   | i  | i   | ⊠   | 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  | 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  | i   | 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   | .. | ..     |

  
Inspector

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## Food Establishment Inspection Report

| Utensils, Equipment and Vending  | IN | OUT | N/O | N/A | OS | REPEAT |
|--|----|-----|-----|-----|----|--------|
| 48. Warewashing facilities: installed, maintained, & used; test strips | i  | i   | i   | i   | .. | ..     |
| 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  | 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 | x  | i   | i   | i   | ..  | ..     |
| 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

Great job. Thank you for your hard work!

  
Inspector

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Acknowledged Receipt : Maria Falvo

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

| <b>Code</b>  | <b>Text</b>   |
|--|---|
| <b>16. Food-contact surfaces: cleaned &amp; sanitized</b>                          |   |
| 4-602.11(A)-(C)  | Priority; Can opener blade and deli slicer have accumulation of dried food debris. Wash/rinse/sanitize                        |
| <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>33. Proper cooling methods used; adequate equipment for temperature control</b> |   |
| 3-501.15(A)  | Priority Foundation; Thawing frozen hamburger at room temperature. Must thaw under cold running water or under refrigeration. |
| <b>49. Non-food contact surfaces clean</b>   |   |
| 4-601.11(B),(C)  | Core; Accumulation of dust on interior walls and on racks in walk in cooler. Wash/rinse/sanitize thoroughly                   |



Inspector

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## Food Establishment Inspection Report

### Footnote 1

**Notes:**

Sauce- hot holding temp: 150F

### Footnote 2

**Notes:**

Fridge by hand sink ambient temp: 32F

Prep station by dry storage/ ambient temp: 40.1F

Deli ham at prep station: 32F

Mayonaise at prep station: 38F

Pizza sauce at prep station: 41F



Inspector

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