



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: 8/14/2025
Business: Mexicali Grill
 146 West St.

Business ID: Q3000033

Inspection: Q3000237

Ware, MA 01082

Permit #:
Phone:
Inspector: 03 John Prenosil
Reason: 01. Routine
Next Inspection on or near: 12/12/2025

Results: Next Routine 120

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
08/14/25	11:07 AM	02:20 PM	3:13	0:00	3:13	0	
Total:			3:13	0:00	3:13	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 _____ 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 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 type="checkbox"/>	<input checked="" 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"/>

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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
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	i
Consumer Advisory	IN	OUT	N/O	N/A	COS	REPEAT
25. Consumer advisory provided for raw / undercooked foods	i	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	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	i
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28. Toxic substances identified, stored, and used	i	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	i
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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
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30. Pasteurized eggs used where required	i	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	i
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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	i	i
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34. Plant food properly cooked for hot holding	i	i	i	i
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35. Approved thawing methods used	i	i	i	i
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36. Thermometers provided and accurate	i	x	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	x	i	i
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39. Contamination prevented during food preparation, storage and display	i	x	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	x	i	i	..	p
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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	x	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
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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
<i>This item has Notes. See Footnote 3 at end of questionnaire.</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	i
M2. Food allergy awareness	i	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

Cleaning and sanitizing procedure of large salsa bin; and other large bins used to hold larger quantities of food.
 Demonstration of using test strips for sanitizing solutions.
 Cleaning schedule for AM and PM closing


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Food Establishment Inspection Report
Fail Notes Summary

Code	Text
1. Person-in-charge present, demonstrates knowledge, and performs duties	
2-102.11(A)	Priority Foundation; high risk violations present during inspection. Person in charge not aware of violations and not practicing active managerial control.
8. Hands clean & properly washed	
2-301.14	Priority; Food employee observed handling raw shrimp and raw beef with gloves, and when changing tasks only changed gloves. No handwashing was done prior to donning new gloves.
13. Food in good condition, honestly presented, safe, & unadulterated	
3-202.15	Priority Foundation; Can of corn and can of pineapple juice observed to have large dents in the middle of the can. Please discard and do not use items.
15. Food separated and protected	
3-302.11(A)(1)(A)(2)	Priority; Large bins of premade salsa stored in close proximity to packages of raw beef in walk in. Churru powder in container stored in close proximity to hand washing sink. No food prep, food, or clean equipment and utensils shall be stored next to the hand washing sink. Bag of onions stored under table being used to cut raw beef. Table was saturated with raw beef juices. Bag of onions were moved during inspection. Onions cannot be stored in this area or prepped. This is a high risk area and onions are being prepped to use in salsa and are not being cooked to a high temperature to kill any bacteria from potential cross contamination. Container of chips stored under broom and broom pan. Please move this container to an area that is not subject to cross contamination. Container of parsley stored on top of uncovered lettuce in flip top at far right of kitchen.
3-302.11(A)(3-8)(B)	Core; tortilla bread bowl stored at end of hot holding line on a bottom shelf of a cart uncovered. Many food items stored in the cold holding units uncovered. Ensure all food items are covered to prevent cross contamination. Raw chicken stored next to raw beef patties in the cold holding drawer under the grill (on bottom drawer)- please move chicken to a different cold holding unit. Risk for cross contamination in this drawer.
16. Food-contact surfaces: cleaned & sanitized	
4-601.11(A)	Priority Foundation; The large bin used to cold hold salsa in the walk in has evidence of infrequent cleaning. This bin is very soiled inside and on inside of lid. When salsa gets low in this container please transfer to a clean, sanitized container and wash, rinse and sanitize the bin.
4-501.114 (A)-(F)(2)	Priority; Chlorine sanitizing solution for dishwasher is low/weak (<100PPM). Sanitizing solution container is very low. Need to refill or replace container and have machine adjusted to dispense sanitizer at 100PPM.
20. Proper cooling time and temperature	
3-501.14	Priority; In walk in cooler re fried beans and white rice containers that had been cooked and put in the unit the night before were temped to be above 41F. Evidence of time temperature abuse from improper cooling procedure being used.
21. Proper hot holding temperatures	
This item has Notes. See Footnote 1 at end of questionnaire.	



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Food Establishment Inspection Report

Code	Text
22. Proper cold holding temperatures	
This item has Notes. See Footnote 2 at end of questionnaire.	
3-501.16(A)(2) and (B)	Priority; Salsa in the mini fridge temped at 46F, ambient temperature above 41F. Adjust temperature in unit to maintain cold holding temps at 41F or less.
23. Proper date marking and disposition	
3-501.17(A)-(C)	Priority Foundation; In walk in cooler, refried beans and rice containers do not have date marking. These items were also time temperature abused and discarded.
36. Thermometers provided and accurate	
4-302.12	Priority Foundation; Thermometer needed in the bar, in the unit that has dairy being stored.
38. Insects, rodents, & animals not present	
6-202.13	Core; insect trap stored on top of knife holding rack in small back room used for cutting/ prep of onions and meat.
6-501.111(C)	Priority Foundation; Many fruit flies observed in the wait staff area/bar prep in kitchen coming from sink drain. Need to control pests. Cobwebs observed in dry storage for spices in back room at the end of the shelving, bottom right area. Need to clean frequently to eliminate presence of insects.
39. Contamination prevented during food preparation, storage and display	
3-305.11	Core;
41. Wiping cloths; properly used and stored	
3-304.14	Core; Rags observed on prep line in kitchen not stored in sanitizing solution bucket. All rags used for wiping/sanitizing need to be stored in sanitizing solution to prevent growth of bacteria.
43. In-use utensils properly stored	
3-304.12	Core; in use utensils being stored in a container of water with sanitizing solution in two locations in kitchen. In use utensils shall be stored at proper temperatures, in running water, or on a clean sanitized surface and changed every 4 hours. / chemical sanitizer cross contamination risk with food when stored in sanitizing solution and used immediately without air drying.
44. Utensils, equipment & linens: properly stored, dried, & handled	
4-903.11(A),(B),(D)	Core; Tin to go containers not stored inverted on the shelf in the kitchen.
47. Food & non-food contact surfaces cleanable, properly designed, constructed & used	
4-501.11	Core; Left door seal on stand up freezer is in disrepair and preventing the unit from sealing closed properly. Unit starting to thaw. Significant condensation droplets observed and bags of a frozen food product are wet. Middle bay of three bay sink is leaking significantly. Repair so 3 bay sink can be used.
49. Non-food contact surfaces clean	
4-601.11(B),(C)	Core; Shelving in walk in cooler on the right hand side is visibly soiled with food debris.
4-602.13	Core; Dishwasher is observed to be visibly dirty having accumulation of debris. Evidence of infrequent cleaning. Need to clean equipment.
50. Hot & cold water available; adequate pressure	
This item has Notes. See Footnote 3 at end of questionnaire.	



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Food Establishment Inspection Report

Code	Text
55. Physical facilities installed, maintained, & clean	
6-501.16	Core; Mops observed not hung to air dry. Must hang mops to air dry to prevent growth of bacteria.
6-501.12	Core; Dishwashing area is overall very dirty. Walls behind the dishwasher are soiled and need to be cleaned.



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Food Establishment Inspection Report

Footnote 1

Notes:

Hot Holding Temps:
Cheese sauce at 147F
Re fried beans at 142F

Footnote 2

Notes:

Tuna at prep inline top unit: 34.3F
Chicken tacos / lower prep station: 38F
Guacamole at prep station at end of line: 38F

Cold holding under stove unit:
Raw shrimp in drawer: 35F
Raw beef in drawer: 34F
Raw Chicken in drawer under flat top: 37F
Raw Chicken in drawer under grill: 37F

Walk in Cooler:
Shredded chicken: 38F

Refried beans: 46.2F
Cooked rice: 45F
Cooked rice: 55F

Barbacoa: 37F

Raw Chicken: 33F

Atosa Fridge:
Ambient temp 38F

Cold holding at bar cold holding unit containing milk: 38F

Footnote 3

Notes:

Hot water at handwashing sink in kitchen: 104F
Mens bathroom hot water at sink: 104.5F



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