



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: 8/5/2025
Business: Nikos
 118 Main St.
 Ware, MA 01082

Business ID: Q3000027

Inspection: Q3000223
Permit #:
Phone: 413-967-0469
Inspector: 03 John Prenosil
Reason: 01. Routine
Next Inspection on or near: 2/1/2026

Results: Next Routine 180

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
08/05/25	11:34 AM	01:18 PM	1:44	0:00	1:44	0	
Total:			1:44	0:00	1:44	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 Niko Christodoulou Risk Category Medium
 Certified Food Protection Manager Nikolaos Christodoulou CFPM Exp Date 04/20/2024
 Certified Allergy Trained Name _____ Allergy Exp Date _____
 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"/>				

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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	☒
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	IN	OUT	N/O	N/A	COS	REPEAT
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27. Food additives: approved and properly used	i	i	i	x
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28. Toxic substances identified, stored, and used	x	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	x
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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	x	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	x	i
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34. Plant food properly cooked for hot holding	i	i	x	i
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35. Approved thawing methods used	i	i	x	i
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36. Thermometers provided and accurate	i	i	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	i	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	i	i	i
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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	i	i	i
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44. Utensils, equipment & linens: properly stored, dried, & handled	i	i	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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Utensils, Equipment and Vending	IN	OUT	N/O	N/A	OS	REPEAT
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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
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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
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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
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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
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L1. Local law or regulation	i	i	i	i
L2. Other	i	i	i	i

Discussion with Person-in-Charge



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Fail Notes Summary

Code	Text
15. Food separated and protected	
3-302.11(A)(1)(A)(2)	Priority; Lettuce, green peppers, and mushrooms being stored uncovered in walk in cooler. French fries and curly fries in Serv-Ware freezer being stored uncovered. Cover all food items to prevent cross contamination.
21. Proper hot holding temperatures	
This item has Notes. See Footnote 1 at end of questionnaire.	
3-501.16(A)(1)	Priority; Tomato sauce in hot holding 79.8F. Person in charge indicated sauce had recently been put into unit and was not up to temperature. Ensure hot holding items are being held at a minimum of 135F.
22. Proper cold holding temperatures	
This item has Notes. See Footnote 2 at end of questionnaire.	
23. Proper date marking and disposition	
3-501.18	Priority; Seafood salad and other prepped food items in walk in cooler have no date marking. Ensure all prepped food are marked with prep date or discard date.
38. Insects, rodents, & animals not present	
6-202.15	Core; Rear screen door does not seal tightly. Large gap along top of door. Adjust screen door so it seals tightly to prevent pest entry.
47. Food & non-food contact surfaces cleanable, properly designed, constructed & used	
4-501.11	Core; Hand sink not functioning. Person in charge indicated that owner was notified and has been unresponsive. Plumber was recently at establishment but fix was apparently temporary. Repair sink so it is functional. CO2 canister not secured. Secure canister so it can't tip over. Door handle for walk in cooler broken with sharp edges exposed. Replace handle. Walk in cooler door gasket in disrepair. Replace gasket. Person in charge indicated door gasket was scheduled to be replaced. Standing water on floor of walk in cooler. Repair water leak. Door gasket on Serv-Ware freezer in disrepair. Replace gasket.
49. Non-food contact surfaces clean	
4-601.11(B),(C)	Core; Upper surfaces of Hobart mixer have accumulation of food debris. Wash/rinse/sanitize. Interior/exterior surfaces of walk in cooler door have accumulation of sticky food debris. Wash/rinse/sanitize and ensure all food debris is removed. Mold/mildew observed on walls and floor of walk in cooler. Wash/rinse/sanitize entire interior of cooler and shelving. Dried food debris observed on deli slicers. Wash/rinse/sanitize. Dried food debris on upper interior surface of microwave. Wash/rinse/sanitize interior. Food debris on interior of prep station next to pizza oven. Wash/rinse/sanitize.
55. Physical facilities installed, maintained, & clean	
6-501.16	Core; Mop not hung to air dry. Hang mops to air dry after use.
6-501.12	Core; Dried food debris on wall behind deli slicers. Wash/rinse/sanitize wall.



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Footnote 1

Notes:

tomato sauce - hot holding - 79.8F
mens restroom hot water - 110F
womens restroom hot water - 110F

Footnote 2

Notes:

chest freezer ambient - 2F
walk in cooler ambient - 37F
sliced ham - prep station - 39F
sausage - prep station - 41F
tuna fish - prep station - 41F
gatorade cooler ambient - 31F
Pepsi cooler ambient - 30F
raw steak - cold holding under flat top - 38F
raw chicken - cold holding under flat top - 38F



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