



# 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:** 10/3/2025     **Business ID:** B3000058  
**Business:** Tables on the Green  
 330 Chauncey Walker Street  
 Belchertown, MA 01007

**Inspection:** B3000228  
**Permit #:**  
**Phone:** 413-210-6598  
**Inspector:** 03 John Prenosil  
**Reason:** 02. Re-inspection  
**Next Inspection on or near:** 10/13/2025

**Results:** Follow-up 10 days

### Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
10/03/25	02:15 PM	03:40 PM	1:25	0:00	1:25	0	
<b>Total:</b>			1:25	0:00	1:25	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 Tara Weagle Risk Category Medium  
 Certified Food Protection Manager \_\_\_\_\_ CFPM Exp Date \_\_\_\_\_  
 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"/>				

Inspector

Acknowledged Receipt: Tara Weagle

## 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	..	p
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	..	..
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	..	..
22. Proper cold holding temperatures	☒	i	i	i	..	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>						
23. Proper date marking and disposition	i	☒	i	i	..	p
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: Tara Weagle

## 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	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	x	i	i	..	..
---	---	---	---	---	----	----

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



Inspector

\_\_\_\_\_  
Acknowledged Receipt: Tara Weagle

## 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	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
----------------------------------

Although significant progress was made since the 10/2/25 inspection, facility needs a more thorough cleaning. A screen door should be installed on kitchen exterior door and gap under existing door should be sealed to prevent pest intrusion.

Items not addressed from the 10/2 inspection include:

- hood past due for cleaning
- bulk sugar discolored from unknown substances
- high temperature rinse on dishwasher 150.2.. Must be a minimum of 160F
- numerous food items still being stored in original open containers
- fly strips hanging over food prep table.



Inspector

\_\_\_\_\_  
Acknowledged Receipt: Tara Weagle

## Food Establishment Inspection Report

(Continued from previous page...)

moldy vegetables in walk in cooler not removed

CO2 canisters not secured to wall with a chain or guard



Inspector

\_\_\_\_\_  
Acknowledged Receipt : Tara Weagle

Page 5 of 7

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

<b>Code</b>	<b>Text</b>
<b>13. Food in good condition, honestly presented, safe, &amp; unadulterated</b>	
3-101.11	Priority; Peppers in walk in cooler moldy. Discard entire box.
<b>15. Food separated and protected</b>	
3-302.11(A)(3-8)(B)	Core; Bacon being stored on reused cardboard egg carton tray. Tray was stacked on top of uncovered sausage patties. Tray is not able to be sanitized. Store bacon in a covered food safe container. To prevent cross contamination do not stack containers on top of uncovered food items. Container of bulk sugar discolored. Keep all food items covered to prevent cross contamination. Discarded.
<b>22. Proper cold holding temperatures</b>	
This item has Notes. See Footnote 1 at end of questionnaire.	
<b>23. Proper date marking and disposition</b>	
3-501.18	Priority; Container of soup in cold hlding dated 9/11 and is significantly past use by date. Discard. Container of egg yolks in walk in cooler dated 9/19. Discard.
<b>47. Food &amp; non-food contact surfaces cleanable, properly designed, constructed &amp; used</b>	
4-202.11	Priority Foundation; 63 oz. open can of roasted red peppers being stored in walk in cooler. Once opened, foods must be transferred to covered food safe containers. Original cans can't be used.
<b>49. Non-food contact surfaces clean</b>	
4-601.11(B),(C)	Core; All exterior surfaces of equipment need to be thoroughly washed/rinsed/santiized to remove dried food debris. Interiors of all cold holding units need to be thoroughly cleaned to get rid of food debris/spills. Interior of walk in cooler needs to be thoroughly cleaned including walls, floor, shelving.



Inspector

\_\_\_\_\_  
Acknowledged Receipt: Tara Weagle

Page 6 of 7

# Food Establishment Inspection Report

## Footnote 1

**Notes:**

walk in cooler ambient - 37F



Inspector

\_\_\_\_\_  
Acknowledged Receipt : Tara Weagle

Page 7 of 7