



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: 6/18/2025
Business: Teresa's
 305 Palmer Rd.
 Ware, MA 01082

Business ID: Q3000011

Inspection: Q3000251
Permit #:
Phone: 413-967-7601
Inspector: 03 John Prenosil
Reason: 01. Routine
Next Inspection on or near: 10/16/2025

Results: Next Routine 120

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
06/18/25	01:00 PM	02:40 PM	1:40	0:00	1:40	0	
Total:			1:40	0:00	1:40	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 Mario Ferrentino Risk Category High
 Certified Food Protection Manager Mario Ferrentino CFPM Exp Date 02/24/2026
 Certified Allergy Trained Name Frank Ferrentino Allergy Exp Date 01/14/2024
 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	x
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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	x	i	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	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	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	x	i	i	..	p
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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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Food Establishment Inspection Report

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 | .. | p |

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 | .. | .. |
| <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 | x | 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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Food Establishment Inspection Report
Fail Notes Summary

Code	Text
13. Food in good condition, honestly presented, safe, & unadulterated	
3-202.15	Priority Foundation; Severely dented 115 oz.can of tomato ketchup in dry storage. Can seal compromised and product unsafe to use. Return item for credit and do not use.
15. Food separated and protected	
3-302.11(A)(1)(A)(2)	Priority; Raw shrimp being stored uncovered in freezer. Cover all food items to prevent cross contamination. Bulk bread crumb containers in basement need tight fitting lids to prevent pest intrusion and cross contamination. Raw beef being stored over butter in walk in cooler. Raw chicken being stored over cooked pasta in walk in cooler. Segregate raw animal proteins to ensure cross contamination of ready to eat foods and foods that will not be cooked to higher temperatures does not occur.
16. Food-contact surfaces: cleaned & sanitized	
4-602.11(A)-(C)	Priority; Can opener blade in dough prep room has accumulation of dried food debris. Replace blade or thoroughly wash/rinse/sanitize opener
21. Proper hot holding temperatures	
This item has Notes. See Footnote 1 at end of questionnaire.	
22. Proper cold holding temperatures	
This item has Notes. See Footnote 2 at end of questionnaire.	
3-501.16(A)(2) and (B)	Priority; Open container of orange marmalade (that required refrigeration per label) being stored unrefrigerated in dry storage area. Discard product.
33. Proper cooling methods used; adequate equipment for temperature control	
3-501.15(A)	Priority Foundation; Frozen shrimp being thawed n container of non-running water. Water must be running when used to thaw food items. Place shrimp under running water.
38. Insects, rodents, & animals not present	
6-501.111(A)(B)(D)	Core; Live spiders and spider webs observed in sauce storage room. Clean ceiling and areas of infestation thoroughly.
39. Contamination prevented during food preparation, storage and display	
3-305.14	Core; Salad plates with salad being stored stacked on top of each other. Bottom of plates touching salad greens. To prevent cross contamination do not stack plates.
43. In-use utensils properly stored	
3-304.12	Core; Knives being stored in gap between prep table and wall by ice cream freezer. To prevent cross contamination do not store in-use utensils in areas that are not washed/rinsed/sanitized. Scoop handle in bulk bread crumbs container resting in product. Ensure scoop handles do not touch product to prevent cross contamination.
47. Food & non-food contact surfaces cleanable, properly designed, constructed & used	
4-202.11	Priority Foundation; Raw clams being stored in original open can. Once opened, food items must be transferred to covered food safe containers. Original containers can not be used.



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Code	Text
4-501.11	Core; Hood past due for inspection. Last inspected on 11/6/24 and good for 180 days. Due by 5/25/25. Have hood inspected. CO2 cylinders next to walk in cooler with kegs not secured with chains. Secure cylinders to prevent accidental tipping. Water leak in back left corner of walk in cooler has resulted in slimy accumulation on floor. REpair leak and wash/rinse/sanitize affected area thoroughly.
49. Non-food contact surfaces clean	
4-601.11(B),(C)	Core; Upper interior of ice machine has accumulation of black substance. Wash/rinse/sanitize thoroughly. Condenser fans in walk in cooler have accumulation of dust. Wash/rinse/sanitize thoroughly. Soda gun holster at bar has accumulation of slimy debris. Wash/rinse/sanitize thoroughly.
50. Hot & cold water available; adequate pressure	
This item has Notes. See Footnote 3 at end of questionnaire.	
54. Garbage & refuse properly disposed; facilities maintained	
5-502.11	Core; Excess cardboard recycling in basement. Remove excess from premises.
55. Physical facilities installed, maintained, & clean	
6-501.12	Core; Accumulation of debris on floor at back left corner of cold holding unit at bar. Wash/rinse/sanitize thoroughly. Spill on floor under soda dispensing rack in basement. Wash/rinse/sanitized.



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Food Establishment Inspection Report

Footnote 1

Notes:

meatballs - hot holding - 161F

Footnote 2

Notes:

raw fish - cold holding - 41.2F

raw chicken - upper tray of prep station - 38.1F

Footnote 3

Notes:

hand sink by back door in kitchen hot water - 107F



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