



# 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:** 12/1/2025      **Business ID:** Q3000037  
**Business:** Cedarbrook Village  
 73 South St.  
  
 Ware, MA 01082

**Inspection:** Q3000275  
**Permit #:**  
**Phone:** 413-758-5377  
**Inspector:** 03 John Prenosil  
**Reason:** 01. Routine  
**Next Inspection on or near:** 3/31/2026

**Results:** Next Routine 120

**Time In / Time Out**

| Date          | In       | Out      | Insp | Travel | Total | Mileage | Notes |
|---------------|----------|----------|------|--------|-------|---------|-------|
| 12/01/25      | 12:40 PM | 02:30 PM | 1:50 | 0:00   | 1:50  | 0       |       |
| <b>Total:</b> |          |          | 1:50 | 0:00   | 1:50  | 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 Adam Byrd Risk Category High

Certified Food Protection Manager Greg Powers CFPM Exp Date 03/11/2025

Certified Allergy Trained Name Greg Powers Allergy Exp Date 02/22/2024

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"/> |

  
 Inspector

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 Acknowledged Receipt: Adam Byrd

## 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   | ..  | p      |
| 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><b>This item has Notes. See Footnote 1 at end of questionnaire.</b></i>                       |    |     |     |     |     |        |
| 22. Proper cold holding temperatures   | ☒  | i   | i   | i   | ..  | ..     |
| <i><b>This item has Notes. See Footnote 2 at end of questionnaire.</b></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   | ..  | ..     |



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 | 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 | x | 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 | .. | .. |
|---|---|---|---|---|----|----|



Inspector

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Acknowledged Receipt : Adam Byrd

## 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 | .. | p  |

|                     |    |     |     |     |     |        |
|---------------------|----|-----|-----|-----|-----|--------|
| 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 | x | 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 |
|----------------------------------|

  
Inspector

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

| <b>Code</b>  | <b>Text</b>   |
|--|---|
| <b>10. Adequate handwashing sinks properly supplied and accessible</b>                               |   |
| 6-301.11   | Priority Foundation; Hand sink by kitchen entrance does not have soap or paper towels. Provide soap and hand drying provision.  |
| 6-301.14   | Core; "handwashing only" sign required for hand sink by ovens. Post sign.   |
| <b>15. Food separated and protected</b>  |   |
| 3-302.11(A)(3-8)(B)  | Core; Ice cream containers in ice cream freezer not covered. Cover containers to prevent cross contamination.   |
| <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>23. Proper date marking and disposition</b>   |   |
| 3-501.18   | Priority; prepped containers of tartar sauce dated 11/24, blue cheese dated 11/13 and 11/14. BBQ sauce dated 11/10, past use by dates. Discard products. Vanilla pudding and apple crisp in Turbo Air fridge not date marked. Mark all prepped food items with either the pre date or use by date. Open container of olives in walk in cooler dated 11/19. Past use by date. Discard. Corrected onsite.                           |
| <b>40. Personal cleanliness</b>  |   |
| 2-303.11   | Core; food handler observed wearing a bracelet. Only a plain wedding band is allowed.   |
| <b>47. Food &amp; non-food contact surfaces cleanable, properly designed, constructed &amp; used</b> |   |
| 4-501.11   | Core; Sanitizing test strips past expiration date. Obtain new test strips.  |
| <b>49. Non-food contact surfaces clean</b>   |   |
| 4-601.11(B),(C)  | Core; Floor under equipment and prep tables has accumulation of debris. Turbo Air fridge by can storage rack has accumulation of dust on upper exterior. Interior of Turbo Air fridge has accumulation of food debris. Dried food debris on top cover of prep station. Dried food debris on upper guard of deli slicer. Walk in cooler and walk in freezer have food debris under shelving. Wash/rinse/sanitize all soiled areas. |
| <b>53. Toilet features: properly constructed, supplied, &amp; cleaned</b>                            |   |
| 5-501.17   | Core; Employee bathroom needs covered receptacle for feminine products. Provide covered receptacle.   |



Inspector

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Page 5 of 6

## Food Establishment Inspection Report

### **Footnote 1**

**Notes:**

hand sink hot water - 124F  
dishwasher high temperature rinse - 168.2F  
soup - hot holding - 172F

### **Footnote 2**

**Notes:**

dipwell water - 52.5F  
Turbo Air fridge ambient - 41.2F  
walk in cooler ambient - 37.6F  
tuna salad at prep station - 34.6F  
raw chicken breast in cold holding under grill - 34F  
Arctic Air cold holding ambient - 39F



Inspector

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Page 6 of 6