



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: 12/16/2025 **Business ID:** Q3000049

Business: St. Marys Chruch
60 South St.

Ware, MA 01082

Inspection: Q3000273

Permit #:

Phone: 413-967-5913

Inspector: 03 John Prenosil

Reason: 01. Routine

Next Inspection on or near: 6/14/2026

Results: Next Routine 180

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
12/16/25	03:30 PM	03:45 PM	0:15	0:00	0:15	0	
Total:			0:15	0:00	0:15	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 Paul Harper

Risk Category Medium

Certified Food Protection Manager Paul Harper

CFPM Exp Date 03/02/2027

Certified Allergy Trained Name Paul Harper

Allergy Exp Date 03/02/2027

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

1. Person-in-charge present, demonstrates knowledge, and performs duties

IN OUT N/O N/A COS REPEAT

☐ i i i " "

2. Certified Food Protection Manager

☐ i i i " "

Inspector

Acknowledged Receipt: Paul Harper

Page 1 of 6

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	"	"
22. Proper cold holding temperatures	☒	i	i	i	"	"
<i>This item has Notes. See Footnote 1 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	☒	"	"
Food/Color Additives and Toxic Substances	IN	OUT	N/O	N/A	COS	REPEAT



Inspector

Acknowledged Receipt: Paul Harper

Page 2 of 6

Food Establishment Inspection Report

	IN	OUT	N/O	N/A	COS	REPEAT
Food/Color Additives and Toxic Substances						
27. Food additives: approved and properly used	i	i	i	▣	"	"
28. Toxic substances identified, stored, and used	▣	i	i	i	"	"
Conformance with Approved Procedures						
29. Compliance with variance / specialized process / HACCP Plan	i	i	i	▣	"	"

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

	IN	OUT	N/O	N/A	COS	REPEAT
Safe Food and Water						
30. Pasteurized eggs used where required	▣	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						
33. Proper cooling methods used; adequate equipment for temperature control	i	i	▣	i	"	"
34. Plant food properly cooked for hot holding	i	i	▣	i	"	"
35. Approved thawing methods used	i	i	▣	i	"	"
36. Thermometers provided and accurate	i	i	i	i	"	"
Food Identification						
37. Food properly labeled; original container	i	i	i	i	"	"
Prevention of Food Contamination						
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						
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						
47. Food & non-food contact surfaces cleanable, properly designed, constructed & used	i	i	i	i	"	"
48. Warewashing facilities: installed, maintained, & used; test strips	i	i	i	i	"	"



Inspector

Acknowledged Receipt: Paul Harper

Page 3 of 6

Food Establishment Inspection Report

Utensils, Equipment and Vending

49. Non-food contact surfaces clean

IN	OUT	N/O	N/A	OS	REPEAT
i	i	i	i	"	"

Physical Facilities

50. Hot & cold water available; adequate pressure

IN	OUT	N/O	N/A	COS	REPEAT
i	i	i	i	"	"

51. Plumbing installed; proper backflow devices

IN	OUT	N/O	N/A	COS	REPEAT
i	i	i	i	"	"

52. Sewage and waste water properly disposed

IN	OUT	N/O	N/A	COS	REPEAT
i	i	i	i	"	"

53. Toilet features: properly constructed, supplied, & cleaned

IN	OUT	N/O	N/A	COS	REPEAT
i	i	i	i	"	"

54. Garbage & refuse properly disposed; facilities maintained

IN	OUT	N/O	N/A	COS	REPEAT
i	i	i	i	"	"

55. Physical facilities installed, maintained, & clean

IN	OUT	N/O	N/A	COS	REPEAT
i	i	i	i	"	"

56. Adequate ventilation & lighting; designated areas used

IN	OUT	N/O	N/A	COS	REPEAT
i	i	i	i	"	"

MASSACHUSETTS ONLY REGULATIONS

Rules and Regulations adopted for use in Massachusetts only.

Additional Requirements listed in 105 CMR 590.011

M1. Anti-choking procedures in food service establishment

IN	OUT	N/O	N/A	COS	REPEAT
☐	i	i	i	"	"

M2. Food allergy awareness

IN	OUT	N/O	N/A	COS	REPEAT
☐	i	i	i	"	"

Review of Retail Operations listed in 105 CMR 590.010

M3. Caterer

IN	OUT	N/O	N/A	COS	REPEAT
i	i	i	i	"	"

M4. Mobile Food Operation

IN	OUT	N/O	N/A	COS	REPEAT
i	i	i	i	"	"

M5. Temporary Food Establishment

IN	OUT	N/O	N/A	COS	REPEAT
i	i	i	i	"	"

M6. Public Market; Farmers Market

IN	OUT	N/O	N/A	COS	REPEAT
i	i	i	i	"	"

M7. Residential Kitchen; Bed-and-Breakfast Operation

IN	OUT	N/O	N/A	COS	REPEAT
i	i	i	i	"	"

M8. Residential Kitchen: Cottage Food Operation

IN	OUT	N/O	N/A	COS	REPEAT
i	i	i	i	"	"

M9. School Kitchen; USDA Nutrition Program

IN	OUT	N/O	N/A	COS	REPEAT
i	i	i	i	"	"

M10. Leased Commercial Kitchen

IN	OUT	N/O	N/A	COS	REPEAT
i	i	i	i	"	"

M11. Innovative Operation

IN	OUT	N/O	N/A	COS	REPEAT
i	i	i	i	"	"

Local Requirements

L1. Local law or regulation

IN	OUT	N/O	N/A	COS	REPEAT
i	i	i	i	"	"

L2. Other

IN	OUT	N/O	N/A	COS	REPEAT
i	i	i	i	"	"

Discussion with Person-in-Charge



Inspector

Acknowledged Receipt: Paul Harper

Page 4 of 6

Food Establishment Inspection Report

Fail Notes Summary

Code	Text
22.	Proper cold holding temperatures
This item has Notes. See Footnote 1 at end of questionnaire.	



Inspector

Acknowledged Receipt : Paul Harper

Food Establishment Inspection Report

Footnote 1

Notes:

cold holding - 4F
cold holding - -4F
cold holding - 37F



Inspector

Acknowledged Receipt : Paul Harper

Page 6 of 6