



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: 12/29/2025 **Business ID:** B3000006

Business: Roadhouse Cafe
178 Federal St.

Belchertown, MA 01007

Inspection: B3000237

Permit #:

Phone: 413-323-6175

Inspector: 03 John Prenosil

Reason: 01. Routine

Next Inspection on or near: 6/27/2026

Results: Next Routine 180

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes
12/29/25	09:30 AM	10:07 AM	0:37	0:00	0:37	0	
Total:			0:37	0:00	0:37	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 Andrew Crandall

Risk Category Medium

Certified Food Protection Manager Andrew Crandall

CFPM Exp Date 07/01/2025

Certified Allergy Trained Name Andrew Crandall

Allergy Exp Date 07/03/2025

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 " "

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Food Establishment Inspection Report

Employee Health

- 3. Management, food employee and conditional employee; knowledge, responsibilities and reporting
- 4. Proper Use of Restriction & Exclusion
- 5. Procedures for responding to vomiting and diarrheal events

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

Good Hygienic Practices

- 6. Proper eating, tasting, drinking, or tobacco use
- 7. No discharge from eyes, nose, and mouth

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

Preventing Contamination by Hands

- 8. Hands clean & properly washed
- 9. No bare hand contact with RTE food
- 10. Adequate handwashing sinks properly supplied and accessible

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

Approved Sources

- 11. Food obtained from approved source
- 12. Food received at proper temperature
- 13. Food in good condition, honestly presented, safe, & unadulterated
- 14. Required records available: shellstock tags, parasite destruction

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

Protection from Contamination

- 15. Food separated and protected
- 16. Food-contact surfaces: cleaned & sanitized
- 17. Proper disposition of returned, previously served reconditions, & unsafe food

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

Time/Temperature Control for Safety

- 18. Proper cooking time & temperatures
- 19. Proper reheating procedures for hot holding
- 20. Proper cooling time and temperature
- 21. Proper hot holding temperatures
- 22. Proper cold holding temperatures
- 23. Proper date marking and disposition
- 24. Time as a Public Health Control

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

Consumer Advisory

- 25. Consumer advisory provided for raw / undercooked foods

IN	OUT	N/O	N/A	COS	REPEAT
i	i	i	☒	"	"

Highly Susceptible Populations (HSP)

- 26. Pasteurized foods used; prohibited foods not offered

IN	OUT	N/O	N/A	COS	REPEAT
i	i	i	☒	"	"

Food/Color Additives and Toxic Substances

IN	OUT	N/O	N/A	COS	REPEAT
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Food/Color Additives and Toxic Substances

27. Food additives: approved and properly used

28. Toxic substances identified, stored, and used

Conformance with Approved Procedures

29. Compliance with variance / specialized process / HACCP Plan

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

30. Pasteurized eggs used where required

31. Water & ice from approved source

32. Variance obtained for specialized processing methods

Food Temperature Control

33. Proper cooling methods used; adequate equipment for temperature control

34. Plant food properly cooked for hot holding

35. Approved thawing methods used

36. Thermometers provided and accurate

Food Identification

37. Food properly labeled; original container

Prevention of Food Contamination

38. Insects, rodents, & animals not present

39. Contamination prevented during food preparation, storage and display

40. Personal cleanliness

41. Wiping cloths; properly used and stored

42. Washing fruits & vegetables

Proper Use of Utensils

43. In-use utensils properly stored

44. Utensils, equipment & linens: properly stored, dried, & handled

45. Single-use/ single service articles: properly stored and used

46. Gloves used properly

Utensils, Equipment and Vending

47. Food & non-food contact surfaces cleanable, properly designed, constructed & used

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

IN OUT N/O N/A COS REPEAT

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Utensils, Equipment and Vending	IN	OUT	N/O	N/A	OS	REPEAT
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49. Non-food contact surfaces clean

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Physical Facilities	IN	OUT	N/O	N/A	COS	REPEAT
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50. Hot & cold water available; adequate pressure

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51. Plumbing installed; proper backflow devices

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52. Sewage and waste water properly disposed

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

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54. Garbage & refuse properly disposed; facilities maintained

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55. Physical facilities installed, maintained, & clean

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56. Adequate ventilation & lighting; designated areas used

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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

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M2. Food allergy awareness

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Review of Retail Operations listed in 105 CMR 590.010	IN	OUT	N/O	N/A	COS	REPEAT
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M3. Caterer

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M4. Mobile Food Operation

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M5. Temporary Food Establishment

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M6. Public Market; Farmers Market

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M7. Residential Kitchen; Bed-and-Breakfast Operation

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M8. Residential Kitchen: Cottage Food Operation

i	i	i	i	"	"
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M9. School Kitchen; USDA Nutrition Program

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M10. Leased Commercial Kitchen

i	i	i	i	"	"
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M11. Innovative Operation

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Local Requirements	IN	OUT	N/O	N/A	COS	REPEAT
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L1. Local law or regulation

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L2. Other

i	i	i	i	"	"
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Discussion with Person-in-Charge



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Food Establishment Inspection Report
Fail Notes Summary

Code	Text
22. Proper cold holding temperatures	
3-501.16(A)(2) and (B)	Priority; Corned beef has in upper tray of prep station being held at 45.6F. All TCS foods must be held at 41F or cooler. Adjust tempearture of unit and check food temps periodically to ensure all items are being held at 41F or cooler.
55. Physical facilities installed, maintained, & clean	
6-501.12	Core; Mold/mildew accumulation on ceiling by 3-bay sink. Wash/rinse/sanitize affected area thoroughly.



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