



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: 12/15/2025 **Business ID:** B3000009
Business: Subway
 145 N. Main St.
 Belchertown, MA 01007

Inspection: B3000258
Permit #:
Phone: 413-323-4735
Inspector: 03 John Prenosil
Reason: 01. Routine
Next Inspection on or near: 6/13/2026

Results: Next Routine 180

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes |
|----------|----------|----------|------|--------|-------|---------|-------|
| 12/15/25 | 03:30 PM | 04:30 PM | 1:00 | 0:00 | 1:00 | 0 | |
| Total: | | | 1:00 | 0:00 | 1:00 | 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 Jill Taylor Risk Category Medium
 Certified Food Protection Manager Jason Paulo CFPM Exp Date 11/14/2027
 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: employee did not sign

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>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 | ☒ | .. | .. |



Inspector

Acknowledged Receipt: employee did not sign

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 | i | i | i | .. | .. |
|---|---|---|---|---|----|----|



Inspector

Acknowledged Receipt: employee did not sign

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 | 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 | x | 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

Acknowledged Receipt: employee did not sign

Food Establishment Inspection Report
Fail Notes Summary

| Code | Text |
|--|---|
| 10. Adequate handwashing sinks properly supplied and accessible | |
| 5-202.12(A) | Priority Foundation; Hand sink hot water was 99.1 after several minutes. Hand sink hot water by deli slicer was 94F after several minutes. Hand sink hot water must be a minimum of 100F. |
| 6-301.14 | Core; Hand sink by deli slicer does not have "handwashing only" sign. Pot sign. Repeat. |
| 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; Tuna salad in cold holding on prep line 44.9F. TCS foods must be held at 41F or cooler. Employee stated item was made several hours prior. Ensure proper cooling times. |
| 49. Non-food contact surfaces clean | |
| 4-601.11(B),(C) | Core; Dried food spill inside microwave. Accumulation of dust/debris on condenser fans in walk in cooler. Wash/rinse/sanitize. |
| 56. Adequate ventilation & lighting; designated areas used | |
| 6-303.11 | Core; Lighting in walk in cooler is inadequate. Add additional lighting to sufficiently illuminate entire interior of walk in cooler. |



Inspector

Acknowledged Receipt : employee did not sign

Page 5 of 6

Food Establishment Inspection Report

Footnote 1

Notes:

meatballs in hot holding - 158F
hand sink hot water 99.1F
hand sink by deli slicer hot water 94F

Footnote 2

Notes:

cold holding under oven ambient - 34.7F
walk in cooler ambient - 36.1F



Inspector

Acknowledged Receipt : employee did not sign

Page 6 of 6