



**Quabbin Health District**  
126 Main Street  
Ware, MA 01082

# FOOD ESTABLISHMENT INSPECTION REPORT

**Cedarbrook Village**  
73 South Street  
Ware, MA 01082  
**Permit #:**

**Inspection #:** DB4FDB4  
**Date:** 4/28/26 12:37 PM  
**Closed:** 4/28/26 2:01 PM  
**Type:** Routine  
**Inspector:** John M. Prenosil

**Category:** Retail Food - Other  
**Phone:** 317-796-3868  
**Risk Level:** 4  
**PIC:** Adam Byrd

## Foodborne Illness Risk Factors and Public Health Interventions

IN = in compliance, OUT = out of compliance, N/O = not observed, N/A = not applicable, COS = corrected on-site during inspection **Repeat Violations in Yellow**

Supervision 1-2	#V IN OUTNA NOCOS	Protection From Contamination 15-17	#V IN OUTNA NOCOS
1. PIC present, demonstrates knowledge, and performs duties	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	15. Food separated and protected	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
2. Certified Food Protection Manager	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	16. Food-contact surfaces; cleaned & sanitized	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
<b>Employee Health 3-5</b>	<b>#V IN OUTNA NOCOS</b>	17. Proper disposition of returned, previously served, reconditioned & unsafe foods	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<b>Time/Temperature Control for Safety 18-24</b>	<b>#V IN OUTNA NOCOS</b>
4. Proper use of restriction and exclusion	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	18. Proper cooking time & temperatures	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
5. Procedures for responding to vomiting and diarrheal events	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	19. Proper reheating procedures for hot holding	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>
<b>Good Hygienic Practices 6-7</b>	<b>#V IN OUTNA NOCOS</b>	20. Proper cooling time and temperature	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>
6. Proper eating, tasting, drinking, or tobacco use	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	21. Proper hot holding temperatures	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
7. No discharge from eyes, nose, and mouth	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	22. Proper cold holding temperatures	1 <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
<b>Preventing Contamination by Hands 8-10</b>	<b>#V IN OUTNA NOCOS</b>	23. Proper date marking and disposition	1 <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
8. Hands clean & properly washed	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	24. Time as a Public Health Control; procedures & records	<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	<b>Consumer Advisory 25</b>	<b>#V IN OUTNA NOCOS</b>
10. Adequate handwashing sinks supplied and accessible	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	25. Consumer advisory provided for raw/undercooked food	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>
<b>Approved Source 11-14</b>	<b>#V IN OUTNA NOCOS</b>	<b>Highly Susceptible Populations 26</b>	<b>#V IN OUTNA NOCOS</b>
11. Food obtained from approved source	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	26. Pasteurized foods used; prohibited foods not offered	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
12. Food received at proper temperature	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/>	<b>Food/Color Additives and Toxic Substances 27-28</b>	<b>#V IN OUTNA NOCOS</b>
13. Food in good condition, safe & unadulterated	1 <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	27. Food additives: approved & properly used	<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
14. Required records available: shellstock tags, parasite destruction,	<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	28. Toxic substances properly identified, stored & used	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
		<b>Conformance with Approved Procedures 29</b>	<b>#V IN OUTNA NOCOS</b>
		29. Compliance with variance/specialized process/HACCP	<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>

## Good Retail Practices

Safe Food and Water 30-32	#V	IN	OUT	NA	NOCOS	Proper Use of Utensils 43-46	#V	IN	OUT	NA	NOCOS
30. Pasteurized eggs used where required		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	43. In-use utensils: properly stored		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
31. Water & ice from approved source		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	44. Utensils, equip. & linens: property stored, dried & handled		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32. Variance obtained for specialized processing methods		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	45. Single-use/single-service articles: properly stored & used		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control 33-36	#V	IN	OUT	NA	NOCOS	46. Gloves used properly	#V	IN	OUT	NA	NOCOS
33. Proper cooling methods used; adequate equip. for temp. control		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>Utensils, Equipment and Vending 47-49</b>					
34. Plant food properly cooked for hot holding		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	47. All contact surfaces cleanable, properly designed, constructed, & used		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
35. Approved thawing methods used		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	48. Warewashing facilities: installed, maintained & used; test strips		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
36. Thermometers provided & accurate		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	49. <b>Non-food contact surfaces clean</b>	4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification 37	#V	IN	OUT	NA	NOCOS	<b>Physical Facilities 50-56</b>					
37. Food properly labeled; original container		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	50. Hot & cold water available; adequate pressure		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination 38-42	#V	IN	OUT	NA	NOCOS	51. Plumbing installed; proper backflow devices		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
38. Insects, rodents & animals not present		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	52. Sewage & waste water properly disposed		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39. Contamination prevented in prep, storage & display		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	53. Toilet facilities: properly constructed, supplied, & cleaned		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
40. <b>Personal cleanliness</b>	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	54. Garbage & refuse properly disposed; facilities maintained		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
41. Wiping cloths; properly used & stored		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	55. <b>Physical facilities installed, maintained &amp; clean</b>	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
42. Washing fruits & vegetables		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	56. Adequate ventilation & lighting; designated areas use		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
						State/Local Regulations	#V	IN	OUT	NA	NOCOS
						State / Local regulation violation		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

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 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).

Priority	Priority f	Core	Total
3	0	6	9

Inspector Signature

PIC Signature

No Re-Inspection Required

---

## Violations Cited

### 13 Pr 3-101.11 Safe/Unadulterated/Honestly Presented

**Code Description:** Food shall be safe, unadulterated, and, honestly presented.

**Notes:** Green pepper has white mold on end. Discard.

**Area:** walk in cooler



In accordance with Section 8-405.11 this violation must be corrected within 72 hours.

---

## 22 Pr 3-501.16 (A)(2) (B) Proper Cold Holding Temps.

**Code Description:** Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 3-501.19, and except as specified under paragraph (B) and in paragraph (C ) of this section, TCS food shall be maintained at 41°F or less. Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of 45°F or less.

**Notes:** Arctic Air fridge in dining area not maintaining 41F or cooler. Digital display indicates 46F. Verified 46F with calibrated infrared thermometer. Adjust thermostat so unit is 41F or cooler.

**Area:** dining room



In accordance with Section 8-405.11 this violation must be corrected within 72 hours.

---

### 23 Pr 3-501.18 Ready-to-Eat Food Disposition

**Code Description:** A TCS/RTE food as specified in paragraph 3-501.17 (A)(B) shall be discarded if it: exceeds 7 days at 41°F or lower (except for the time that the product is frozen) or is in a container or package that does not bear a date or day or is appropriately marked with a date or day that exceeds a temperature and time combination as specified in 3-501.17(A). Refrigerated, RTE/TCS food prepared in a food establishment and dispensed through a vending machine with an automatic shutoff control shall be discarded if it exceeds 7 days at 41°F or lower.



**Notes:** Unknown food item and apricot sauce in walk in cooler have prep date of 4/21/26. Past 7 day use by date of 4/28/26. Discard.

**Area:** walk in cooler

In accordance with Section 8-405.11 this violation must be corrected within 72 hours.

---

### 40 C 2-303.11 Jewelry Prohibitions

**Code Description:** Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands.

**Notes:** Employee handling food wearing a bracelet. Only a plain wedding bank can be worn by food handlers.

**Area:** kitchen

In accordance with Section 8-405.11 this violation must be corrected within 90 days.

---

#### 49 C 4-601.11 (C) Non- Food Contact Surfaces and Utensils Clean

**Code Description:** Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

**Notes:** Accumulation of dried food debris inside microwave. Wash/rinse/sanitize.

**Area:** kitchen



In accordance with Section 8-405.11 this violation must be corrected within 90 days.

---

#### 49 C 4-601.11 (C) Non- Food Contact Surfaces and Utensils Clean

**Code Description:** Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

**Notes:** Deli slicer has accumulation of dried food debris. Wash/rinse/sanitize.

**Area:** kitchen



In accordance with Section 8-405.11 this violation must be corrected within 90 days.

---

#### 49 C 4-601.11 (C) Non- Food Contact Surfaces and Utensils Clean

**Code Description:** Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

**Notes:** Accumulation of dust on condenser fans. Wash/rinse/sanitize to prevent cross contamination.

**Area:** walk in cooler



In accordance with Section 8-405.11 this violation must be corrected within 90 days.

---

#### 49 C 4-601.11 (C) Non- Food Contact Surfaces and Utensils Clean

**Code Description:** Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

**Notes:** Accumulation of dried food debris on floor of walk in freezer. Wash/rinse/sanitize.

**Area:** walk in freezer



In accordance with Section 8-405.11 this violation must be corrected within 90 days.

---

## 55 C 6-501.12 Cleaning. Frequency/Restrictions

**Code Description:** The physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing.

**Notes:** Accumulation of dust/dried food debris user prep table. Wash/rinse/sanitize.

**Area:** kitchen



In accordance with Section 8-405.11 this violation must be corrected within 90 days.

---

## Temperatures

<b>Area</b>	<b>Equipment</b>	<b>Product</b>	<b>Process</b>	<b>Temp (f)</b>	<b>Cite?</b>
kitchen	hand sink	water		118	
kitchen	Turbo air refrigerator	ambient	Holding	39	
kitchen	prep station	tuna salad	Holding	39	
kitchen	hot holding	sauce	Holding	154	
kitchen	hand sink	water		116	
kitchen	dishwasher	high temp rinse		162.3	
kitchen	walk in cooler	ambient	Holding	41	
kitchen	Turbo air refrigerator		Holding	37	
kitchen	dipwell	water		53.2	
employee restroom	hand sink	waater		104	
dining room	hot holding	soup	Holding	155	
dining room	Whirlpool fridge	ambient	Holding	35	
dining room	hand sink	water		105	
dining room	arctic air refrigerator	ambient	Holding	46	✓

---

## General Notes