



Quabbin Health District
126 Main Street
Ware, MA 01082

FOOD ESTABLISHMENT INSPECTION REPORT

Taco Bell
118 West Street
Ware, MA 01082
Permit #:

Inspection #: 26CC26C
Date: 5/6/26 11:17 AM
Closed: 5/6/26 12:36 PM
Type: Routine
Inspector: John M. Prenosil

Category: Fast Food Restaurant
Phone: 413-967-4898
Risk Level: 2
PIC: Toy Epps

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 1	<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
Employee Health 3-5 #V IN OUTNA NOCOS		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"/>	Time/Temperature Control for Safety 18-24 #V IN OUTNA NOCOS	
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 type="checkbox"/> <input type="checkbox"/> <input checked="" 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"/>
Good Hygienic Practices 6-7 #V IN OUTNA NOCOS		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 type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
Preventing Contamination by Hands 8-10 #V IN OUTNA NOCOS		23. Proper date marking and disposition	<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"/>	Consumer Advisory 25 #V IN OUTNA NOCOS	
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"/>
Approved Source 11-14 #V IN OUTNA NOCOS		Highly Susceptible Populations 26 #V IN OUTNA NOCOS	
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"/>	Food/Color Additives and Toxic Substances 27-28 #V IN OUTNA NOCOS	
13. Food in good condition, safe & unadulterated	<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"/>
		Conformance with Approved Procedures 29 #V IN OUTNA NOCOS	
		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			✓			43. In-use utensils: properly stored					
31. Water & ice from approved source						44. Utensils, equip. & linens: property stored, dried & handled					
32. Variance obtained for specialized processing methods			✓			45. Single-use/single-service articles: properly stored & used	1		✓		
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			✓								
34. Plant food properly cooked for hot holding			✓			Utensils, Equipment and Vending 47-49					
35. Approved thawing methods used			✓			47. All contact surfaces cleanable, properly designed, constructed, & used					
36. Thermometers provided & accurate						48. Warewashing facilities: installed, maintained & used; test strips					
Food Identification 37	#V	IN	OUT	NA	NOCOS	49. Non-food contact surfaces clean	#V	IN	OUT	NA	NOCOS
37. Food properly labeled; original container							1		✓		
Prevention of Food Contamination 38-42	#V	IN	OUT	NA	NOCOS	Physical Facilities 50-56					
38. Insects, rodents & animals not present						50. Hot & cold water available; adequate pressure					
39. Contamination prevented in prep, storage & display						51. Plumbing installed; proper backflow devices	1		✓		
40. Personal cleanliness	1		✓			52. Sewage & waste water properly disposed					
41. Wiping cloths; properly used & stored						53. Toilet facilities: properly constructed, supplied, & cleaned					
42. Washing fruits & vegetables						54. Garbage & refuse properly disposed; facilities maintained					
						55. Physical facilities installed, maintained & clean	3		✓		
						56. Adequate ventilation & lighting; designated areas use					
						State/Local Regulations	#V	IN	OUT	NA	NOCOS
						State / Local regulation violation					

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
2	0	7	9

Inspector Signature

PIC Signature

No Re-Inspection Required

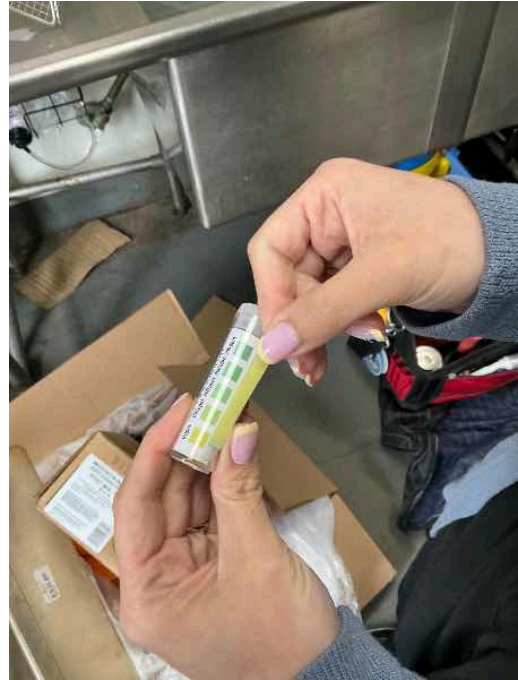
Violations Cited

16 Pr 4-501.114 (E) Chem.San. Temp./pH/Concentr./Hard.

Code Description: A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under paragraph 4-703.11(C) shall meet the criteria specified under section 7--204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used as follows: (E) If a chemical sanitizer other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the EPA-registered label use instructions.

Notes: Sanitizing solution in 3-bay sink too weak.

Area: kitchen



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: Food items in prep line cold holding not being held at 41F or cooler.

Area: kitchen



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.

Area: kitchen

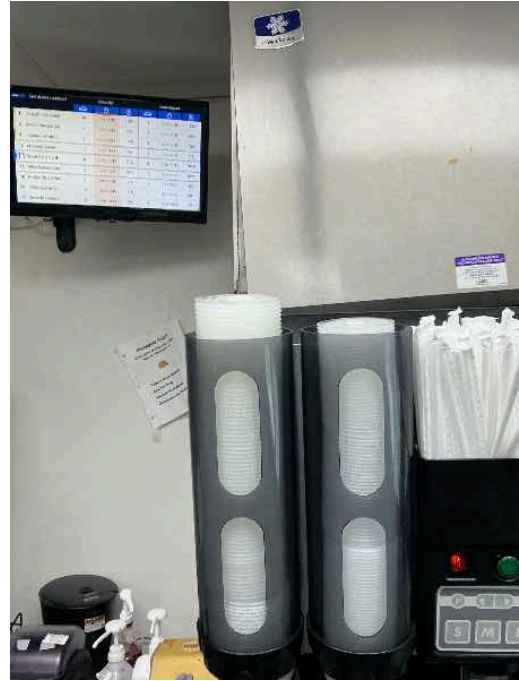
In accordance with Section 8-405.11 this violation must be corrected within 90 days.

45 C 4-904.11 Kitchenware and Tableware (single-use)

Code Description: Single-service and single-use articles shall be handled, displayed, and dispensed so that contamination of food and lip-contact surfaces is prevented. Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by employees and by consumers if consumers self-service is provided. Except as specified above, single-service articles that are intended for food or lip-contact shall be furnished for consumer self-service with the original individual wrapper intact or from an approved dispenser.

Notes: Drink cups being stored facing upward. To prevent cross contamination cover top of stack.

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 ceiling of walk in cooler.

Area: walk in cooler



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

51 C 5-205.15 (B) System Maintained/Repair

Code Description: A plumbing system shall be maintained in good repair.

Notes: Sink trap observed leaking.

Area: kitchen



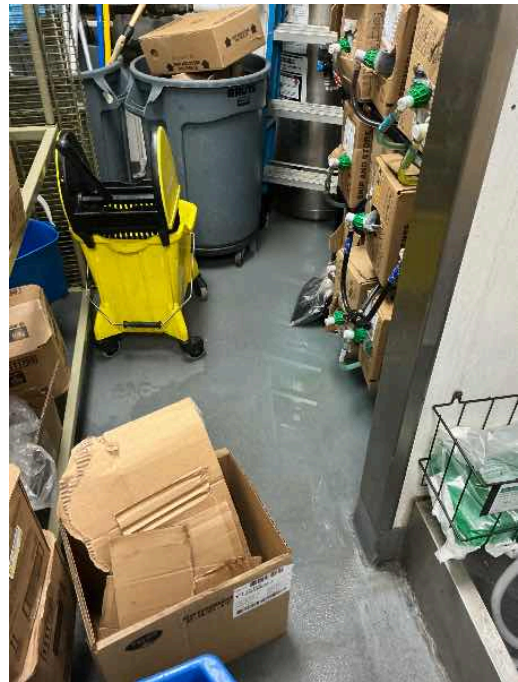
In accordance with Section 8-405.11 this violation must be corrected within 90 days.

55 C 6-501.11 Repairing

Code Description: The physical facilities shall be maintained in good repair.

Notes: Water leak on floor

Area: kitchen



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 sticky debris on floor and wall.

Area: dining room



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

55 C 6-501.16 Drying Mops

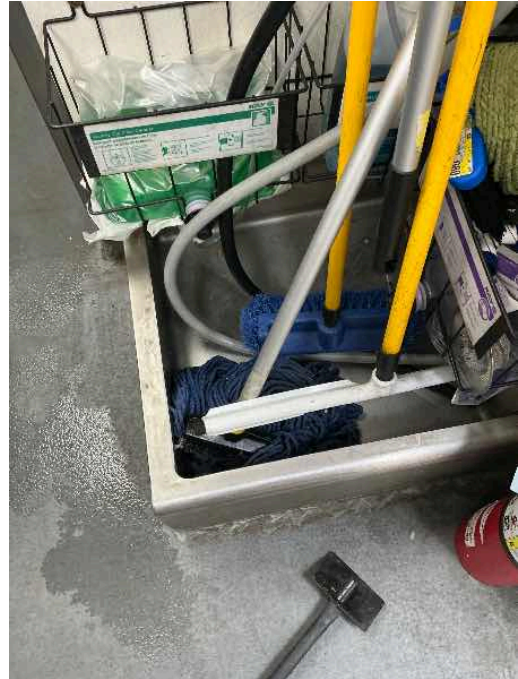
Code Description: After use, mops shall be placed in a position that allows them to air dry without soiling walls, equipment, or supplies.

Notes: Mop not hung to air dry.

Area: kitchen

Corrected: 05/06/2026

Corrective Action Taken: Mops hung up



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

Temperatures

Area	Equipment	Product	Process	Temp (f)	Cite?
kitchen	hand sink	water		112	
kitchen	hot holding	refried beans	Holding	155	
kitchen	hot holding	ground beef	Holding	143	
kitchen	cold holding under prep line	ambient	Holding	32	
kitchen	prep line cold holding	guacamole	Holding	43	
kitchen	prep line cold holding	pico de gallo	Holding	42	
kitchen	hand sink by drive through window	water		104	
kitchen	walk in cooler	ambient	Holding	36	
mens bathroom	hand sink	water		102	
womens bathroom	hand sink	water		102	

General Notes