



Quabbin Health District
126 Main Street
Ware, MA 01082

FOOD ESTABLISHMENT INSPECTION REPORT

All Belgium LLC DBA All Belgium Waffles
421 North Aberdeen Street
Chicago, IL 60648
Permit #:

Inspection #: 28C4DDB6
Date: 7/25/26 12:41 PM
Closed: 7/25/26 12:53 PM
Type: Routine
Inspector: John M. Prenosil

Category: Mobile (Food Truck)
Phone: (312) 285-2252
Risk Level:
PIC: Toon De Schepper
Geolocation:
Lat: 42.264986 Long: -72.235409

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

Good Retail Practices

Safe Food and Water 30-32	#V	IN	OUT	NA	NOC	Proper Use of Utensils 43-46	#V	IN	OUT	NA	NOC
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					
Food Temperature Control 33-36	#V	IN	OUT	NA	NOC	46. Gloves used properly	#V	IN	OUT	NA	NOC
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					
						49. Non-food contact surfaces clean					
Food Identification 37	#V	IN	OUT	NA	NOC	Physical Facilities 50-56					
37. Food properly labeled; original container						50. Hot & cold water available; adequate pressure					
Prevention of Food Contamination 38-42	#V	IN	OUT	NA	NOC	51. Plumbing installed; proper backflow devices					
38. Insects, rodents & animals not present						52. Sewage & waste water properly disposed					
39. Contamination prevented in prep, storage & display						53. Toilet facilities: properly constructed, supplied, & cleaned					
40. Personal cleanliness						54. Garbage & refuse properly disposed; facilities maintained					
41. Wiping cloths; properly used & stored						55. Physical facilities installed, maintained & clean					
42. Washing fruits & vegetables						56. Adequate ventilation & lighting; designated areas use					
						State/Local Regulations	#V	IN	OUT	NA	NOC
						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	0	2



Inspector Signature



PIC Signature

No Re-Inspection Required

Violations Cited

21 Pr 3-501.16 (A)(1) Proper Hot 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 135°F or above, except that roasts cooked to a temperature and for a time specified in paragraph 3-401.11(B) or reheated as specified in paragraph 3-403.11(E) may be held at a temperature of 130°F or above.

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.

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

Temperatures

Area	Equipment	Product	Process	Temp (f)	Cite?
kitchen	cold holding	ambient	Holding	20	
kitchen	cold holding	ambient	Holding	65	
kitchen	cold holding	ambient	Holding	63	
kitchen	hand sink	water		108	
kitchen	hot holding	ambient	Holding	108	

General Notes

Person in charge indicated cold holding units just turned on. Items in units previously stored in ice filled cooler.