



Quabbin Health District
126 Main Street
Ware, MA 01082

FOOD ESTABLISHMENT INSPECTION REPORT

Boo Eats
44 South Street
Ware, MA 01082
Permit #:

Inspection #: A8DA1C1A
Date: 7/23/26 11:24 AM
Closed: 7/23/26 11:36 AM
Type: Routine
Inspector: John M. Prenosil

Category: Mobile (Food Truck)
Phone: (774) 239-5813
Risk Level:
PIC: Elian Morfe
Geolocation:
Lat: 42.264998 Long: -72.235016

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	☐ ☐ ☒ ☐
6. Proper eating, tasting, drinking, or tobacco use	☒ ☐ ☐ ☐	22. Proper cold holding temperatures	☒ ☐ ☐ ☐
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	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					
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					
37. Food properly labeled; original container						Physical Facilities 50-56					
Prevention of Food Contamination 38-42	#V	IN	OUT	NA	NOCOS	50. Hot & cold water available; adequate pressure					
38. Insects, rodents & animals not present						51. Plumbing installed; proper backflow devices					
39. Contamination prevented in prep, storage & display						52. Sewage & waste water properly disposed					
40. Personal cleanliness						53. Toilet facilities: properly constructed, supplied, & cleaned					
41. Wiping cloths; properly used & stored						54. Garbage & refuse properly disposed; facilities maintained					
42. Washing fruits & vegetables						55. Physical facilities installed, maintained & clean					
						56. Adequate ventilation & lighting; designated areas use					
						State/Local Regulations					
						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
0	0	0	0



Inspector Signature



PIC Signature

No Re-Inspection Required

Violations Cited

No Violations Cited

Temperatures

Area	Equipment	Product	Process	Temp (f)	Cite?
cooler	cooler	ambient	Holding	29	

General Notes