



Quabbin Health District
126 Main Street
Ware, MA 01082

FOOD ESTABLISHMENT INSPECTION REPORT

Hot Rod Dogs, LLC

68 Wilbraham Road
Monson, MA 01057

Permit #:

Inspection #: 8F7894B8

Date: 7/25/26 12:30 PM

Closed: 7/25/26 12:36 PM

Type: Routine

Inspector: John M. Prenosil

Category: Mobile (Food Truck)

Phone: (413) 224-8169

Risk Level:

PIC: Kenneth Villamarin

Geolocation:

Lat: 42.264847 Long:
-72.235354

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

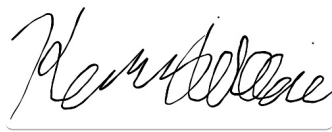
Safe Food and Water 30-32	#V	IN	OUT	NA	NOC	OS	Proper Use of Utensils 43-46	#V	IN	OUT	NA	NOC	OS
30. Pasteurized eggs used where required	☐	☐	☐	☐	☐	☐	43. In-use utensils: properly stored	☐	☐	☐	☐	☐	☐
31. Water & ice from approved source	☐	☐	☐	☐	☐	☐	44. Utensils, equip. & linens: property stored, dried & 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	OS	46. Gloves used properly	#V	IN	OUT	NA	NOC	OS
33. Proper cooling methods used; adequate equip. for temp. control	☐	☐	☐	☐	☐	☐		☐	☐	☐	☐	☐	☐
34. Plant food properly cooked for hot holding	☐	☐	☐	☐	☐	☐		☐	☐	☐	☐	☐	☐
35. Approved thawing methods used	☐	☐	☐	☐	☐	☐		☐	☐	☐	☐	☐	☐
36. Thermometers provided & accurate	☐	☐	☐	☐	☐	☐		☐	☐	☐	☐	☐	☐
Food Identification 37	#V	IN	OUT	NA	NOC	OS	49. Non-food contact surfaces clean	#V	IN	OUT	NA	NOC	OS
37. Food properly labeled; original container	☐	☐	☐	☐	☐	☐		☐	☐	☐	☐	☐	☐
Prevention of Food Contamination 38-42	#V	IN	OUT	NA	NOC	OS	Physical Facilities 50-56	#V	IN	OUT	NA	NOC	OS
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	☐	☐	☐	☐	☐	☐
40. Personal cleanliness	☐	☐	☐	☐	☐	☐	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	☐	☐	☐	☐	☐	☐
							56. Adequate ventilation & lighting; designated areas use	☐	☐	☐	☐	☐	☐
							State/Local Regulations	#V	IN	OUT	NA	NOC	OS
							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?
kitchen	hand sunk	water		104	
kitchen	cold holding	ambient	Holding	35	
kitchen	hot holding		Holding	165	

General Notes