



Quabbin Health District
126 Main Street
Ware, MA 01082

FOOD ESTABLISHMENT INSPECTION REPORT

Chestnut Hill Community School

59 State Street
Belchertown, MA 01007

Permit #:

Inspection #: 515BD0CE

Date: 8/18/26 8:48 AM

Closed: 8/18/26 9:17 AM

Type: Routine

Inspector: John M. Prenosil

Category: School
Elementary

Phone: (413) 323-0437

Risk Level: 2

Geolocation:

Lat: 42.267343 Long:
-72.412727

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	☐ ☐ ☒ ☐
		21. Proper hot holding temperatures	☐ ☐ ☒ ☐
Good Hygienic Practices 6-7	#V IN OUTNA N/COS	22. Proper cold holding temperatures	☒ ☐ ☐ ☐
6. Proper eating, tasting, drinking, or tobacco use	☒ ☐ ☐ ☐	23. Proper date marking and disposition	☒ ☐ ☐ ☐
7. No discharge from eyes, nose, and mouth	☒ ☐ ☐ ☐	24. Time as a Public Health Control; procedures & records	☐ ☐ ☒ ☐
Preventing Contamination by Hands 8-10	#V IN OUTNA N/COS	Consumer Advisory 25	#V IN OUTNA N/COS
8. Hands clean & properly washed	☒ ☐ ☐ ☐	25. Consumer advisory provided for raw/undercooked food	☐ ☐ ☒ ☐
9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	☒ ☐ ☐ ☐		
10. Adequate handwashing sinks supplied and accessible	☒ ☐ ☐ ☐	Highly Susceptible Populations 26	#V IN OUTNA N/COS
		26. Pasteurized foods used; prohibited foods not offered	☒ ☐ ☐ ☐
Approved Source 11-14	#V IN OUTNA N/COS	Food/Color Additives and Toxic Substances 27-28	#V IN OUTNA N/COS
11. Food obtained from approved source	☐ ☐ ☐ ☐	27. Food additives: approved & properly used	☐ ☐ ☒ ☐
12. Food received at proper temperature	☐ ☐ ☒ ☐	28. Toxic substances properly identified, stored & used	☒ ☐ ☐ ☐
13. Food in good condition, safe & unadulterated	☒ ☐ ☐ ☐		
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

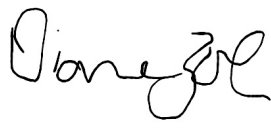
Safe Food and Water 30-32	#V	IN	OUT	NA	NOCOS	Proper Use of Utensils 43-46	#V	IN	OUT	NA	NOCOS
30. Pasteurized eggs used where required		☐	☐	☐	☐	43. In-use utensils: properly stored		☐	☐	☐	☐
31. Water & ice from approved source		☐	☐	☐	☐	44. Utensils, equip. & linens: property stored, dried & handled		☐	☐	☐	☐
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	#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
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	walk in cooler	ambient	Holding	39	
kitchen	walk in freezer	ambient	Holding	4.5	
kitchen	Arctic Air freezer	ambient	Holding	9	
kitchen	hand sink	water		100	
kitchen	hand sink	water		100.4	
kitchen	dish washer			162	
kitchen	chest freezer		Holding	-8	

General Notes