

Quabbin Health District (413)967-9615

Food Establishment Inspection Report – City/Town of Belchertown

Establishment: <u>Auntie Elsie's</u>		Date: <u>9/21/26</u>	Page 1 of <u>2</u>
Address: <u>40 Daniel Shays Highway</u>		Time in: <u>1:02pm</u>	Time out:
Telephone:	Permit No.:	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>0</u>	
Owner:		Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>0</u>	
Person-in-charge: <u>Elsie Adobe</u>			
Inspector: <u>Julia Walsh</u>			

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 R = repeat violation

Compliance Status	IN	OUT	N/A	N/O	COS	R
Supervision						
1 Person-in-charge present, demonstrates knowledge, and performs duties	✓					
2 Certified Food Protection Manager	✓					
Employee Health						
3 Management, food employee and conditional employee; knowledge, responsibilities and reporting	✓					
4 Proper use of restriction and exclusion	✓					
5 Procedures for responding to vomiting and diarrheal events	✓					
Good Hygienic Practices						
6 Proper eating, tasting, drinking, or tobacco use				✓		
7 No discharge from eyes, nose, and mouth	✓					
Preventing Contamination by Hands						
8 Hands clean & properly washed				✓		
9 No bare hand contact with ready-to-eat food	✓					
10 Adequate handwashing sinks properly supplied and accessible	✓					
Approved Source						
11 Food obtained from approved source	✓					
12 Food received at proper temperature				✓		
13 Food received in good condition, safe, & unadulterated	✓					
14 Required records available: shellstock tags, parasite destruction				✓		

Compliance Status	IN	OUT	N/A	N/O	COS	R
Protection from Contamination						
15 Food separated and protected	✓					
16 Food-contact surfaces; cleaned & sanitized	✓					
17 Proper disposition of returned, previously served, reconditioned & unsafe food	✓					
Time/Temperature Control for Safety						
18 Proper cooking time & temperatures				✓		
19 Proper reheating procedures for hot holding				✓		
20 Proper cooling time and temperature				✓		
21 Proper hot holding temperature				✓		
22 Proper cold holding temperature	✓					
23 Proper date marking and disposition	✓					
24 Time as a Public Health Control				✓		
Consumer Advisory						
25 Consumer advisory provided for raw / undercooked food				✓		
Highly Susceptible Populations						
26 Pasteurized foods used; prohibited foods not offered	✓					
Food/Color Additives and Toxic Substances						
27 Food additives: approved & properly used				✓		
28 Toxic substances properly identified, stored & used	✓					
Conformance with Approved Procedures						
29 Compliance with variance / specialized process / HACCP Plan				✓		

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 2013 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).

Date of Reinspection: Discussion with Person-in-Charge:

Signature of Person-in-Charge:	<u>Elsie Adobe</u>	Date:	<u>9/21/26</u>
Signature of Inspector:	<u>Julia Walsh</u>	Date:	<u>9/21/26</u>

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Page 2 of 2

GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status		IN	OUT	N/A	N/O	COS	R
Safe Food and Water							
30	Pasteurized eggs used where required	✓					
31	Water & ice from approved source						
32	Variance obtained for specialized processing methods			✓			
Food Temperature Control							
33	Proper cooling methods used; adequate equipment for temperature control	✓					
34	Plant food properly cooked for hot holding			✓			
35	Approved thawing methods used			✓			
36	Thermometers provided & accurate						
Food Identification							
37	Food properly labeled; original container						
Prevention of Food Contamination							
38	Insects, rodents, & animals not present						
39	Contamination prevented during food preparation, storage and display						
40	Personal cleanliness						
41	Wiping cloths: properly used & stored						
42	Washing fruits & vegetables						
Proper Use of Utensils							
43	In-use utensils properly stored						
44	Utensils, equipment & linens: properly stored, dried, & handled						
45	Single-use / single-service articles: properly stored & used						
46	Gloves used properly						
Utensils, Equipment and Vending							
47	Food & non-food contact surfaces cleanable, properly designed, constructed & used						

Compliance Status		IN	OUT	N/A	N/O	COS	R
48	Warewashing facilities: installed, maintained, & used; test strips						
49	Non-food contact surfaces clean						
Physical Facilities							
50	Hot & cold water available; adequate pressure						
51	Plumbing installed; proper backflow devices						
52	Sewage & waste water properly disposed						
53	Toilet features: properly constructed, supplied, & cleaned						
54	Garbage & refuse properly disposed; facilities maintained						
55	Physical facilities installed, maintained, & clean						
56	Adequate ventilation & lighting; designated areas used						
Additional Requirements listed in 105 CMR 590.011							
M1	Anti-choking procedures in food service establishment						
M2	Food allergy awareness						
Review of Retail Operations listed in 105 CMR 590.010							
M3	Caterer						
M4	Mobile Food Operation						
M5	Temporary Food Establishment						
M6	Public Market; Farmers Market						
M7	Residential Kitchen; Bed-and-Breakfast Operation						
M8	Residential Kitchen; Cottage Food Operation						
M9	School Kitchen; USDA Nutrition Program						
M10	Leased Commercial Kitchen						
M11	Innovative Operation						
Local Requirements							
L1	Local law or regulation						
L2	Other						

Type of Operation(s): ☐ Food Service Establishment ☐ Retail Food Store ☒ Residential: Cottage Foods ☐ Residential: Bed & Breakfast ☐ Mobile/Pushcart ☐ Temporary Food Estab. ☐ Other	Type of Inspection: ☒ Routine ☐ Re-inspection ☐ Pre-operational ☐ Illness investigation ☐ General complaint ☐ HACCP ☐ Other	Other Information: Whirlpool Fridge = 32.7° Freezer = -2.5° Kelvinator Fridge = 39.2° Hotpoint Freezer = -20° 3 Basin Sink = 111° Handwash only sink = 100° Bathroom = 100°
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Signature of Person-in-Charge:

E. A. Adobe

Date: 9/21/26

Signature of Inspector:

[Signature]

Date: 9/21/26