



Quabbin Health District
126 Main Street
Ware, MA 01082

FOOD ESTABLISHMENT INSPECTION REPORT

Cumberland Farms

195 West Street
Ware, MA 01082

Permit #:

Inspection #: 766504B1

Date: 9/22/26 11:12 AM

Closed: 9/22/26 12:48 PM

Type: Routine

Inspector: John M. Prenosil

Category: Retail Food - Other

Phone: 413-967-0172

Risk Level: 1

PIC: unknown PIC

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	2 ☐ ☒ ☐ ☐
7. No discharge from eyes, nose, and mouth	☒ ☐ ☐ ☐	23. Proper date marking and disposition	☒ ☐ ☐ ☐
		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	5 ☐ ☒ ☐ ☐	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	☐ ☐ ☒ ☐

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).

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	☐	☐	☐	☐	☐						
35. Approved thawing methods used	☐	☐	☐	☐	☐						
36. Thermometers provided & accurate	☐	☐	☐	☐	☐						
Food Identification 37	#V	IN	OUT	NA	NOCOS	47. All contact surfaces cleanable, properly designed, constructed, & used	#V	IN	OUT	NA	NOCOS
37. Food properly labeled; original container	☐	☐	☐	☐	☐	48. Warewashing facilities: installed, maintained & used; test strips	☐	☐	☐	☐	☐
Prevention of Food Contamination 38-42	#V	IN	OUT	NA	NOCOS	49. Non-food contact surfaces clean	6	☒	☐	☐	☐
38. Insects, rodents & animals not present	☐	☐	☐	☐	☐						
39. Contamination prevented in prep, storage & display	☐	☐	☐	☐	☐						
40. Personal cleanliness	☐	☐	☐	☐	☐						
41. Wiping cloths; properly used & stored	☐	☐	☐	☐	☐						
42. Washing fruits & vegetables	☐	☐	☐	☐	☐						
						Physical Facilities 50-56	#V	IN	OUT	NA	NOCOS
						50. Hot & cold water available; adequate pressure	☐	☐	☐	☐	☐
						51. Plumbing installed; proper backflow devices	☐	☐	☐	☐	☐
						52. Sewage & waste water properly disposed	☐	☐	☐	☐	☐
						53. Toilet facilities: properly constructed, supplied, & cleaned	☐	☐	☐	☐	☐
						54. Garbage & refuse properly disposed; facilities maintained	☐	☐	☐	☐	☐
						55. Physical facilities installed, maintained & clean	6	☒	☐	☐	☐
						56. Adequate ventilation & lighting; designated areas use	☐	☐	☐	☐	☐
						State/Local Regulations	#V	IN	OUT	NA	NOCOS
						State / Local regulation violation	☐	☐	☐	☐	☐

Priority	Priority f	Core	Total
3	3	14	20

Inspector Signature

PIC Signature

No Re-Inspection Required

Violations Cited

10 C 5-202.12 (C)(D) Handwashing Sink, Installation

Code Description: A self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet. An automatic handwashing facility shall be installed in accordance with manufacturer's instructions.

Notes: Automatic faucets in restrooms do not stay on for a minimum of 15 seconds.

Area: restrooms



In accordance with Section 8-405.11 this violation must be corrected within 90 days.

10 Pf 5-205.11 Using a Handwashing Sink

Code Description: A handwashing facility shall be maintained so that it is accessible at all times for employee use and may not be used for purposes other than handwashing. An automatic handwashing facility shall be used in accordance with manufacturer's instructions.

Notes: Hand sink being used for other purposes than hand drying. Also no hand drying provision.

Area: food prep area



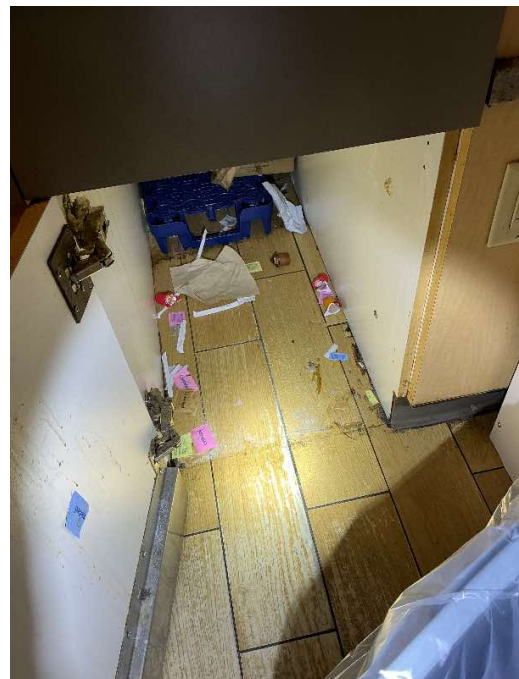
In accordance with Section 8-405.11 this violation must be corrected within 10 days.

10 Pf 6-301.12 Hand Drying Provision

Code Description: Each handwashing lavatory or groups of adjacent lavatories shall be provided with: individual, disposable towels; a continuous towel system that supplies the user with a clean towel or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.

Notes: Hand sink has no hand drying provision. Accumulation of food debris and waste on floor.

Area: coffee bar



In accordance with Section 8-405.11 this violation must be corrected within 10 days.

10 Pf 6-301.12 Hand Drying Provision

Code Description: Each handwashing lavatory or groups of adjacent lavatories shall be provided with: individual, disposable towels; a continuous towel system that supplies the user with a clean towel or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.

Notes: Hand sink does not have a hand drying provision.

Area: back room



In accordance with Section 8-405.11 this violation must be corrected within 10 days.

10 C 6-301.14 Handwashing- Signage

Code Description: A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing lavatories used by food employees and shall be clearly visible to food employees.

Notes: Men's restroom has no "employees must wash hands" signage. Post sign.

Area: mens restroom



In accordance with Section 8-405.11 this violation must be corrected within 90 days.

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.

Notes: Food items not being held at 141°F or warmer. Adjust temperature of unit.

Area: food prep area



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.

Notes: Pico de gallo and other condiments not being held at 41°F or cooler. Discard and adjust temperature of unit.

Area: food prep area



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. (Corrected: 09/22/2026)

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.

Notes: Product requiring refrigeration being held at room temperature. Discard. Label clearly states “refrigerate after opening”.

Area: food prep area

Corrected: 09/22/2026

Corrective Action Taken: Item discarded



49 C 4-601.11 (C) Non- Food Contact Surfaces and Utensils Clean

Code Description: Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Notes: Accumulation of dried food debris inside microwave. Wash/rinse/sanitize.

Area: coffee bar



In accordance with Section 8-405.11 this violation must be corrected within 90 days.

49 C 4-601.11 (C) Non- Food Contact Surfaces and Utensils Clean

Code Description: Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Notes: Accumulation of dried food debris in doughnut display case. Wash/rinse/sanitize.

Area: display island



In accordance with Section 8-405.11 this violation must be corrected within 90 days.

49 C 4-601.11 (C) Non- Food Contact Surfaces and Utensils Clean

Code Description: Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Notes: Food items on floor. Discard.

Area: walk in freezer



In accordance with Section 8-405.11 this violation must be corrected within 90 days.

49 C 4-601.11 (C) Non- Food Contact Surfaces and Utensils Clean

Code Description: Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Notes: Accumulation of dried food debris inside True freezer.

Area: back room



In accordance with Section 8-405.11 this violation must be corrected within 90 days.

49 C 4-601.11 (C) Non- Food Contact Surfaces and Utensils Clean

Code Description: Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Notes: Exterior of cold holding units have accumulation of food debris. Wash/rinse/sanitize.

Area: back room



In accordance with Section 8-405.11 this violation must be corrected within 90 days.

49 C 4-601.11 (C) Non- Food Contact Surfaces and Utensils Clean

Code Description: Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Notes: Accumulation of dust on condenser fan guards. Wash/rinse/sanitize.

Area: walk in cooler



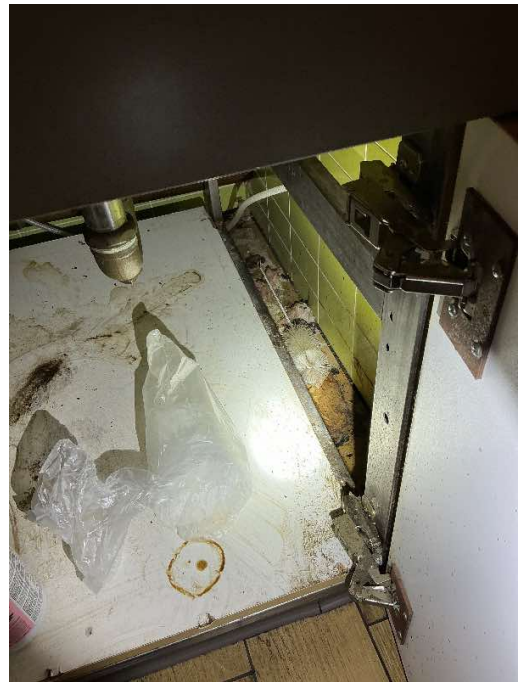
In accordance with Section 8-405.11 this violation must be corrected within 90 days.

55 C 6-501.12 Cleaning. Frequency/Restrictions

Code Description: The physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing.

Notes: Spills and food debris under coffee bar counter. Wash/rinse/sanitize thoroughly.

Area: coffee bar



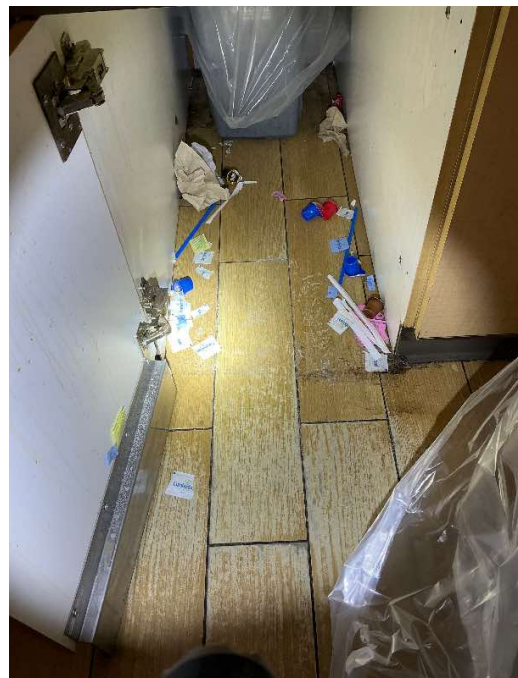
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Code Description: The physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing.

Notes: Accumulation of food debris and waste on floor.

Area: coffee bar



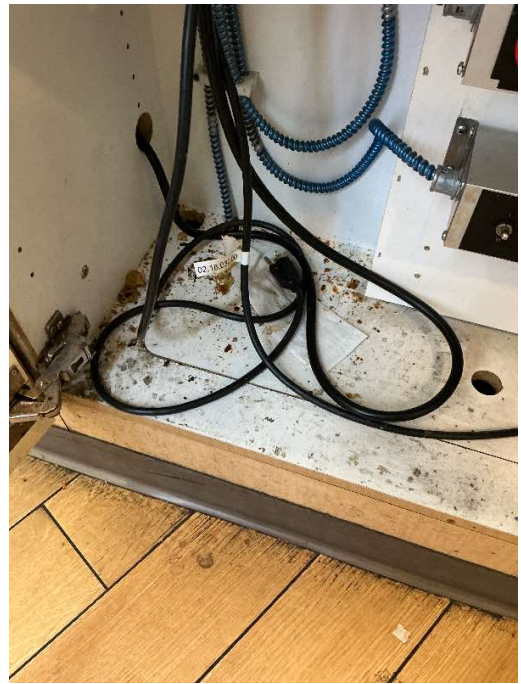
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Notes: Accumulation of dried food debris and mold like substance inside storage shelving.

Area: food prep area



In accordance with Section 8-405.11 this violation must be corrected within 90 days.

55 C 6-501.12 Cleaning. Frequency/Restrictions

Code Description: The physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing.

Notes: Accumulation of dried food debris under equipment. Wash/rinse/sanitize.

Area: food prep area



In accordance with Section 8-405.11 this violation must be corrected within 90 days.

55 C 6-501.12 Cleaning. Frequency/Restrictions

Code Description: The physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing.

Notes: Area under soda boxes has spilled product. Wash/rinse/sanitize.

Area: back room



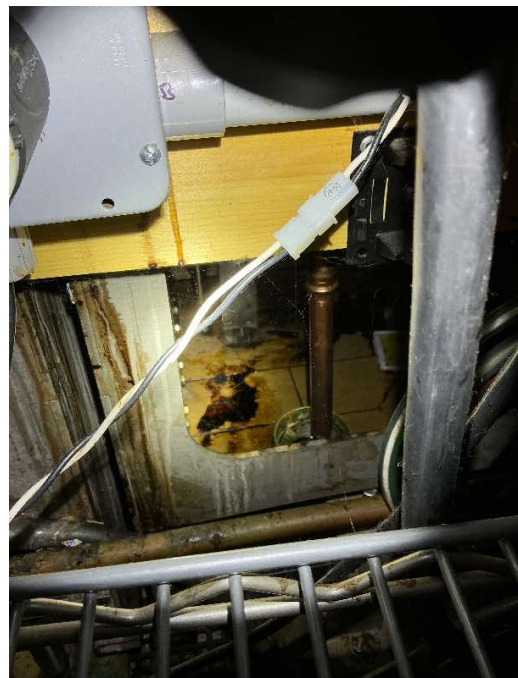
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55 C 6-501.12 Cleaning. Frequency/Restrictions

Code Description: The physical facilities shall be cleaned as often as necessary to keep them clean. Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of food is exposed such as after closing.

Notes: Area under soda dispensing units has spilled product. Wash/rinse/sanitize.

Area: back room



In accordance with Section 8-405.11 this violation must be corrected within 90 days.

Temperatures

Area	Equipment	Product	Process	Temp (f)	Cite?
coffee bar	hand sink	hot water		104	
display island	hard boiled eggs		Holding	38	
counter	hot holding	tornados	Holding	157	
food prep area	cold holding	ambient	Holding	38	
food prep area	hot holding	pizza	Holding	148	
back room	hand sink	hot water		104	
storage	walk in cooler	ambient	Holding	27	

General Notes

Overall cleanliness of facility needs improvement specifically focusing on areas under equipment.