



Quabbin Health District
126 Main Street
Ware, MA 01082

FOOD ESTABLISHMENT INSPECTION REPORT

Domino's Pizza
124 West Street
Ware, MA 01082
Permit #:

Inspection #: 6CB456F8
Date: 9/21/26 1:14 PM
Closed: 9/21/26 1:56 PM
Type: Routine
Inspector: John M. Prenosil

Category: Fast Food Restaurant
Phone: 781-521-6879
Risk Level: 2
PIC: Angelica Wegiel

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	1 ☐ ☒ ☐ ☐
Employee Health 3-5	#V IN OUTNA N/COS	17. Proper disposition of returned, previously served, reconditioned & unsafe foods	☒ ☐ ☐ ☐
3. Management, food employee and conditional employee knowledge, responsibilities and reporting	☒ ☐ ☐ ☐	Time/Temperature Control for Safety 18-24	#V IN OUTNA N/COS
4. Proper use of restriction and exclusion	☒ ☐ ☐ ☐	18. Proper cooking time & temperatures	☐ ☐ ☒ ☐
5. Procedures for responding to vomiting and diarrheal events	☒ ☐ ☐ ☐	19. Proper reheating procedures for hot holding	☐ ☐ ☒ ☐
Good Hygienic Practices 6-7	#V IN OUTNA N/COS	20. Proper cooling time and temperature	☐ ☐ ☒ ☐
6. Proper eating, tasting, drinking, or tobacco use	☒ ☐ ☐ ☐	21. Proper hot holding temperatures	☐ ☐ ☒ ☐
7. No discharge from eyes, nose, and mouth	☒ ☐ ☐ ☐	22. Proper cold holding temperatures	☒ ☐ ☐ ☐
Preventing Contamination by Hands 8-10	#V IN OUTNA N/COS	23. Proper date marking and disposition	☒ ☐ ☐ ☐
8. Hands clean & properly washed	☒ ☐ ☐ ☐	24. Time as a Public Health Control; procedures & records	☐ ☒ ☐ ☐
9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	☒ ☐ ☐ ☐	Consumer Advisory 25	#V IN OUTNA N/COS
10. Adequate handwashing sinks supplied and accessible	1 ☐ ☒ ☐ ☐	25. Consumer advisory provided for raw/undercooked food	☐ ☐ ☒ ☐
Approved Source 11-14	#V IN OUTNA N/COS	Highly Susceptible Populations 26	#V IN OUTNA N/COS
11. Food obtained from approved source	☒ ☐ ☐ ☐	26. Pasteurized foods used; prohibited foods not offered	☐ ☐ ☒ ☐
12. Food received at proper temperature	☐ ☐ ☒ ☐	Food/Color Additives and Toxic Substances 27-28	#V IN OUTNA N/COS
13. Food in good condition, safe & unadulterated	☒ ☐ ☐ ☐	27. Food additives: approved & properly used	☐ ☒ ☐ ☐
14. Required records available: shellstock tags, parasite destruction,	☐ ☒ ☐ ☐	28. Toxic substances properly identified, stored & used	☒ ☐ ☐ ☐
		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	1	☒			
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					
33. Proper cooling methods used; adequate equip. for temp. control						Utensils, Equipment and Vending 47-49					
34. Plant food properly cooked for hot holding						47. All contact surfaces cleanable, properly designed, constructed, & used					
35. Approved thawing methods used						48. Warewashing facilities: installed, maintained & used; test strips					
36. Thermometers provided & accurate						49. Non-food contact surfaces clean					
Food Identification 37	#V	IN	OUT	NA	NOCOS	Physical Facilities 50-56					
37. Food properly labeled; original container						50. Hot & cold water available; adequate pressure					
Prevention of Food Contamination 38-42	#V	IN	OUT	NA	NOCOS	51. Plumbing installed; proper backflow devices					
38. Insects, rodents & animals not present	1	☒				52. Sewage & waste water properly disposed					
39. Contamination prevented in prep, storage & display						53. Toilet facilities: properly constructed, supplied, & cleaned	1	☒			
40. Personal cleanliness						54. Garbage & refuse properly disposed; facilities maintained					
41. Wiping cloths; properly used & stored						55. Physical facilities installed, maintained & clean					
42. Washing fruits & vegetables						56. Adequate ventilation & lighting; designated areas use					
						State/Local Regulations	#V	IN	OUT	NA	NOCOS
						State / Local regulation violation					

Priority	Priority f	Core	Total
1	1	3	5

Inspector Signature

PIC Signature

No Re-Inspection Required

Violations Cited

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 activities other than hand washing.

Area: kitchen



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

16 Pr 4-602.11 (C) Food-Contact Surfaces and Utensils - Every 4 hours

Code Description: If used with TCS food, equipment food-contact surfaces and utensils shall be cleaned throughout the day at least every 4 hours.

Notes: Employee stated that cutter was only cleaned one a day. Cutter should be cleaned after use or at least once every four hours.

Area: kitchen



In accordance with Section 8-405.11 this violation must be corrected within 72 hours.

38 C 6-202.15 (A) Outer Openings, Protected

Code Description: Outer openings of a food establishment shall be protected against the entry of insects and rodents by: filling or closing holes and other gaps along floors, walls, and ceilings; closed, tight-fitting windows; and solid, self-closing, tight fitting doors.

Notes: Visible hole at lower right corner of doorway to exterior. Seal gap to prevent pest intrusion.

Area: storage room



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

43 C 3-304.12 In-Use Utensils/Between-Use Storage

Code Description: During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: in the food with their handles above the top of the food and the container; in food that is not TCS food with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon; on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized every 4 hours; in running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes, in a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not TCS food; or in a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at at least every 24 hours.



Notes: Scoop handle resting in food product. Handles must not touch food product.

Area: kitchen

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

53 C 5-501.17 Toilet Room Receptacle Covered

Code Description: A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.

Notes: No covered receptacle in women's restroom.

Area: public restrooms



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

Temperatures

Area	Equipment	Product	Process	Temp (f)	Cite?
kitchen	hand sink	hot water		109	
kitchen	hand sink	hot water		128	
kitchen	walk in cooler	ambient	Holding	32	
kitchen	hand sink	hot water		117	
kitchen	prep station	tomatoes	Holding	39	
kitchen	mozzarella cheese station	mozzarella cheese	Holding	29.8	
kitchen	prep station	ambient	Holding	22	
public restrooms	hand sink	hot water		126	

General Notes