



**Quabbin Health
District**
126 Main Street
Ware, MA 01082

FOOD ESTABLISHMENT INSPECTION REPORT

Jabish Brook Middle School
62 Washington Street
Belchertown, MA 01007

Permit #:

Inspection #: 37EC1559
Date: 9/17/26 9:29 AM
Closed: 9/17/26 9:46 AM
Type: Routine
Inspector: John M. Prenosil

Category: School
Elementary
Phone: (413) 323-0433
Risk Level: 2
PIC: Cynthia Mancuso

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	☐ ☐ ☒ ☐

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	☐	☐	☐	☐	☐	Utensils, Equipment and Vending 47-49	#V	IN	OUT	NA	NOCOS					
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	☐	☐	☐	☐	☐											
Prevention of Food Contamination 38-42	#V	IN	OUT	NA	NOCOS	State/Local Regulations										
38. Insects, rodents & animals not present	☐	☐	☐	☐	☐											
39. Contamination prevented in prep, storage & display	☐	☐	☐	☐	☐	State / Local regulation violation										
40. Personal cleanliness	☐	☐	☐	☐	☐											
41. Wiping cloths; properly used & stored	☐	☐	☐	☐	☐											
42. Washing fruits & vegetables	☐	☐	☐	☐	☐											

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	restroom sink	water		105	
kitchen	Turbo Air cold holding	ambient	Holding	29	
kitchen	dishwasher			161	
kitchen	walk in cooler	ambient	Holding	35	
kitchen	walk in cooler	ambient	Holding	28	
kitchen	walk in freezer	ambient	Holding	-7	

General Notes