



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

FOOD ESTABLISHMENT INSPECTION REPORT

Kidstop Children's Center
70 Pleasant Street
Ware, MA 01082

Permit #:

Inspection #: 27B67A7B
Date: 9/22/26 10:47 AM
Closed: 9/22/26 10:55 AM

Type: Routine
Inspector: John M. Prenosil

Category: Daycare
Phone: 413-277-9749
Risk Level: 4

PIC: Julie March

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	☐ ☒ ☐ ☐
		Consumer Advisory 25	#V IN OUTNA N/COS
Preventing Contamination by Hands 8-10	#V IN OUTNA N/COS	25. Consumer advisory provided for raw/undercooked food	☐ ☐ ☒ ☐
8. Hands clean & properly washed	☒ ☐ ☐ ☐	Highly Susceptible Populations 26	#V IN OUTNA N/COS
9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	☒ ☐ ☐ ☐	26. Pasteurized foods used; prohibited foods not offered	☒ ☐ ☐ ☐
10. Adequate handwashing sinks supplied and accessible	☒ ☐ ☐ ☐	Food/Color Additives and Toxic Substances 27-28	#V IN OUTNA N/COS
Approved Source 11-14	#V IN OUTNA N/COS	27. Food additives: approved & properly used	☐ ☐ ☒ ☐
11. Food obtained from approved source	☒ ☐ ☐ ☐	28. Toxic substances properly identified, stored & used	☒ ☐ ☐ ☐
12. Food received at proper temperature	☐ ☐ ☒ ☐	Conformance with Approved Procedures 29	#V IN OUTNA N/COS
13. Food in good condition, safe & unadulterated	☒ ☐ ☐ ☐	29. Compliance with variance/specialized process/HACCP	☐ ☐ ☒ ☐
14. Required records available: shellstock tags, parasite destruction,	☐ ☒ ☐ ☐		

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	☐	☐	☐	☐	☐	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	☐	☐	☐	☐	☐	52. Sewage & waste water properly disposed	☐	☐	☐	☐	☐					
39. Contamination prevented in prep, storage & display	☐	☐	☐	☐	☐	53. Toilet facilities: properly constructed, supplied, & cleaned	☐	☐	☐	☐	☐					
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										
						State / Local regulation violation	☐	☐	☐	☐	☐					

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	cold holding	ambient	Holding	34	
kitchen	cold holding	ambient	Holding	-5	
kitchen	cold holding	milk	Holding	35	
kitchen	cold holding	ambient	Holding	10	
kitchen	hand sink	hot water		117	
employee restroom	hand sink	hot water		118	

General Notes