



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

FOOD ESTABLISHMENT INSPECTION REPORT

Say Cheese!
11 Malden Street
Holden, MA 01520
Permit #:

Inspection #: A4576DC3
Date: 9/24/26 3:31 PM
Closed: 9/24/26 3:37 PM
Type: Routine
Inspector: John M. Prenosil

Category: Mobile (Food Truck)
Phone: (413) 315-1397
Risk Level:
PIC: Teresa Goulette
Geolocation:
Lat: 42.280576 Long: -72.403381

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	☐ ☐ ☒ ☐
6. Proper eating, tasting, drinking, or tobacco use	☒ ☐ ☐ ☐	22. Proper cold holding temperatures	☒ ☐ ☐ ☐
7. No discharge from eyes, nose, and mouth	☒ ☐ ☐ ☐	23. Proper date marking and disposition	☒ ☐ ☐ ☐
Preventing Contamination by Hands 8-10	#V IN OUTNA N/COS	24. Time as a Public Health Control; procedures & records	☐ ☒ ☐ ☐
8. Hands clean & properly washed	☒ ☐ ☐ ☐	Consumer Advisory 25	#V IN OUTNA N/COS
9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	☒ ☐ ☐ ☐	25. Consumer advisory provided for raw/undercooked food	☐ ☒ ☐ ☐
10. Adequate handwashing sinks supplied and accessible	☒ ☐ ☐ ☐	Highly Susceptible Populations 26	#V IN OUTNA N/COS
Approved Source 11-14	#V IN OUTNA N/COS	26. Pasteurized foods used; prohibited foods not offered	☐ ☒ ☐ ☐
11. Food obtained from approved source	☒ ☐ ☐ ☐	Food/Color Additives and Toxic Substances 27-28	#V IN OUTNA N/COS
12. Food received at proper temperature	☐ ☐ ☒ ☐	27. Food additives: approved & properly used	☐ ☒ ☐ ☐
13. Food in good condition, safe & unadulterated	☒ ☐ ☐ ☐	28. Toxic substances properly identified, stored & used	☒ ☐ ☐ ☐
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					
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	Physical Facilities 50-56					
37. Food properly labeled; original container	☐	☐	☐	☐	☐						
Prevention of Food Contamination 38-42	#V	IN	OUT	NA	NOCOS						
38. Insects, rodents & animals not present	☐	☐	☐	☐	☐						
39. Contamination prevented in prep, storage & display	☐	☐	☐	☐	☐	51. Plumbing installed; proper backflow devices	☐	☐	☐	☐	☐
40. Personal cleanliness	☐	☐	☐	☐	☐	52. Sewage & waste water properly disposed	☐	☐	☐	☐	☐
41. Wiping cloths; properly used & stored	☐	☐	☐	☐	☐	53. Toilet facilities: properly constructed, supplied, & cleaned	☐	☐	☐	☐	☐
42. Washing fruits & vegetables	☐	☐	☐	☐	☐	54. Garbage & refuse properly disposed; facilities maintained	☐	☐	☐	☐	☐
						55. Physical facilities installed, maintained & clean	☐	☐	☐	☐	☐
						56. Adequate ventilation & lighting; designated areas use	☐	☐	☐	☐	☐
						State/Local Regulations	#V	IN	OUT	NA	NOCOS
						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	29	
kitchen	cold holding	ambient	Holding	34	
kitchen	sink	water		105	

General Notes