



Quabbin Health District
126 Main Street
Ware, MA 01082

FOOD ESTABLISHMENT INSPECTION REPORT

Subway West Street
139 West Street
Ware, MA 01082

Permit #:

Inspection #: 067E30AF
Date: 9/22/26 1:49 PM
Closed: 9/22/26 2:34 PM
Type: Routine
Inspector: John M. Prenosil

Category: Fast Food Restaurant
Phone: 413-626-6272
Risk Level: 2
PIC: Andy Bedore

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	☒ ☐ ☐ ☐
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	☒ ☐ ☐ ☐	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	☐	☐	☐	☐	☐
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	Utensils, Equipment and Vending 47-49	#V	IN	OUT	NA	NOCOS
37. Food properly labeled; original container	☐	☐	☐	☐	☐	47. All contact surfaces cleanable, properly designed, constructed, & used	1	☒	☐	☐	☐
						48. Warewashing facilities: installed, maintained & used; test strips		☐	☐	☐	☐
						49. Non-food contact surfaces clean	2	☒	☐	☐	☐
Prevention of Food Contamination 38-42	#V	IN	OUT	NA	NOCOS	Physical Facilities 50-56	#V	IN	OUT	NA	NOCOS
38. Insects, rodents & animals not present	☐	☐	☐	☐	☐	50. Hot & cold water available; adequate pressure	☐	☐	☐	☐	☐
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	1	☒	☐	☐	☐
						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	1	4	8



Inspector Signature



PIC Signature

No Re-Inspection Required

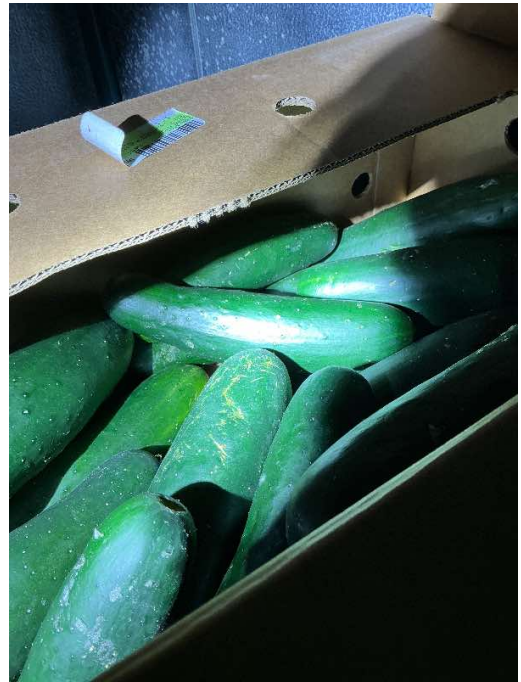
Violations Cited

13 Pf 3-202.15 Package Integrity

Code Description: Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants.

Notes: Cucumbers in walk in cooler have mold on them. Discard.

Area: back room



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

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: Bologna on prep line was 46F. Adjust temperature to ensure food items are being held at 41F or cooler.

Area: prep line



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: Sliced turkey on prep line was 45F. Temperature was taken in middle of pile. Adjust temperature to ensure food items are being held at 41F or cooler.

Area: prep line



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: Tomatoes on prep line were 42.9F. Temperature was taken at bottom of pile. Adjust temperature to ensure food items are being held at 41F or cooler. Person in charge indicated a ticket had been submitted to maintenance to adjust temperature.



Area: prep line

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

47 C 4-501.11 Good Repair and Proper Adjustment

Code Description: Equipment shall be maintained in a state of repair and condition that meets FDA requirements. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturers specifications. Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.

Notes: CO2 canister not secured from tipping over. Secure canister.

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/debris on condenser fan guard. Wash/rinse/sanitize.

Area: back room



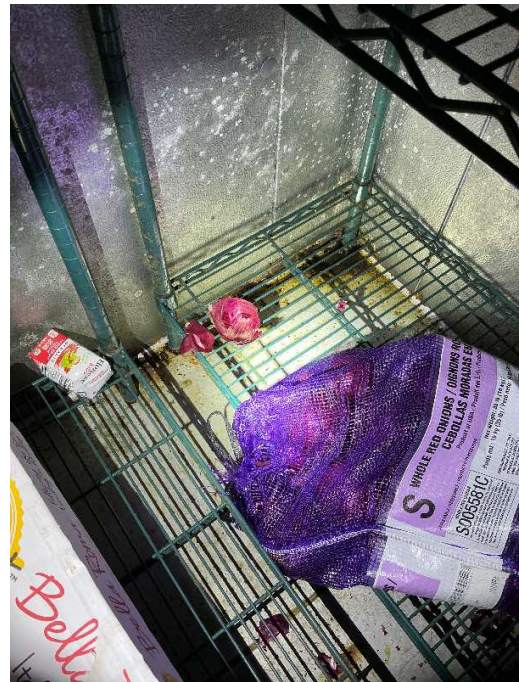
In accordance with Section 8-405.11 this violation must be corrected within 90 days.

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 food debris/spill in back corner of walk in cooler. Wash/rinse/sanitize.

Area: back room



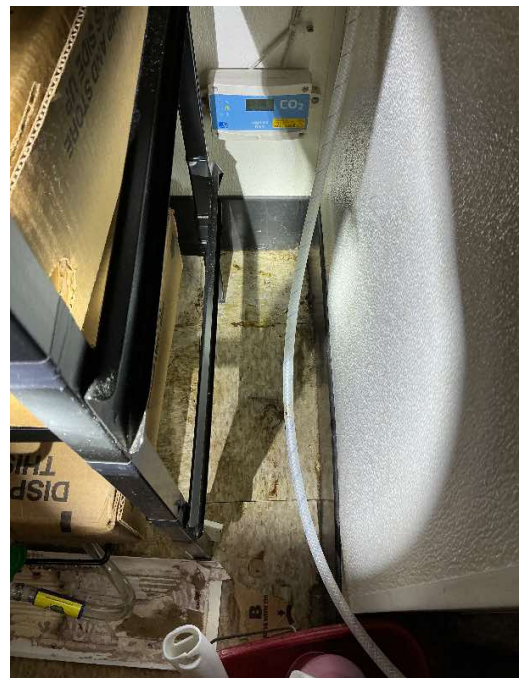
In accordance with Section 8-405.11 this violation must be corrected within 90 days.

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 debris/spill under soda boxes.

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?
back room	hand sink	hot water		119	
prep line	hot holding	meatballs	Holding	147.5	
prep line	hand sink	hot water		110	
back room	walk in freezer	ambient	Holding	-5	
back room	walk in cooler	ambient	Holding	39.6	
restroom	hand sink	water		117	
prep line	cold holding	tomatoes	Holding	42.9	
prep line	cold holding	sliced turkey	Holding	45	
prep line	cold holding	bologna	Holding	46	

General Notes

Please hang ServSafe and Allergen Awareness certifications for current employees.