



Quabbin Health District
126 Main Street
Ware, MA 01082

FOOD ESTABLISHMENT INSPECTION REPORT

Ware Jr Sr High School
237 West Street
Ware, MA 01082

Permit #:

Inspection #: 0849CD0F
Date: 9/17/26 12:08 PM
Closed: 9/17/26 12:39 PM
Type: Routine
Inspector: John M. Prenosil

Category: School Secondary
Phone: 413-967-5977
Risk Level: 2
PIC: Jeff Nicholas

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	1 ☒ ☐ ☒	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	#V	IN	OUT	NA	NOCOS				
34. Plant food properly cooked for hot holding	☐	☐	☐	☐	47. All contact surfaces cleanable, properly designed, constructed, & used							2	☒	☐	☐
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										
38. Insects, rodents & animals not present	☐	☐	☐	☐	☐										
39. Contamination prevented in prep, storage & display	☐	☐	☐	☐	☐	50. Hot & cold water available; adequate pressure	☐	☐	☐	☐	☐				
40. Personal cleanliness	☐	☐	☐	☐	☐	51. Plumbing installed; proper backflow devices	☐	☐	☐	☐	☐				
41. Wiping cloths; properly used & stored	☐	☐	☐	☐	☐	52. Sewage & waste water properly disposed	☐	☐	☐	☐	☐				
42. Washing fruits & vegetables	☐	☐	☐	☐	☐	53. Toilet facilities: properly constructed, supplied, & cleaned	☐	☐	☐	☐	☐				
						54. Garbage & refuse properly disposed; facilities maintained	☐	☐	☐	☐	☐				
						55. Physical facilities installed, maintained & clean	☐	☐	☐	☐	☐				
						56. Adequate ventilation & lighting; designated areas use	☐	☐	☐	☐	☐				
						State/Local Regulations									
						State / Local regulation violation									

Priority	Priority f	Core	Total
0	1	2	3

Inspector Signature

PIC Signature

No Re-Inspection Required

Violations Cited

13 Pf 3-202.15 Package Integrity (Corrected: 09/17/2026)

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: Can of grape jelly has large dent on seal. Seal compromised. Discarded.

Area: kitchen

Corrected: 09/17/2026

Corrective Action Taken: Person in charge discarded can.



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: Light fixture inside hood has accumulation of water inside guard.

Area: kitchen



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

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Notes: Light fixtures have accumulation of water inside guards.

Area: basement



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		105	
kitchen	True refrigerator	ambient	Holding	38	
kitchen	hand sink	hot water		112	
kitchen	Traulsen cold holding	ambient		36	
kitchen	restroom sink	hot water		113	
basement	walk in cooler	ambient	Holding	33	
basement	walk in freezer	ambient	Holding	19	
kitchen	hot holding	sausage	Holding	142.3	

General Notes