FOOD ESTABLISHMENT INSPECTION REPORT

Quabbin Health District
126 Main Street
Ware, MA 01082

Big Y Foods
148 West Street
Ware, MA 01082
Permit #:

Inspection #: A853DA10
Date: 10/16/26 2:06 PM
Closed: 10/16/26 3:15 PM
Type: Routine
Inspector: John M. Prenosil

Category: Retail Food Store
Phone: 413-967-6181
Risk Level: 3
PIC: Heather Bycenski

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	OUT	NA	NO	COS
1. PIC present, demonstrates knowledge, and performs duties		✓				
2. Certified Food Protection Manager		✓				

Employee Health 3-5	#V	IN	OUT	NA	NO	COS
3. Management, food employee and conditional employee knowledge, responsibilities and reporting		✓				
4. Proper use of restriction and exclusion		✓				
5. Procedures for responding to vomiting and diarrheal events		✓				

Good Hygienic Practices 6-7	#V	IN	OUT	NA	NO	COS
6. Proper eating, tasting, drinking, or tobacco use		✓				
7. No discharge from eyes, nose, and mouth		✓				

Preventing Contamination by Hands 8-10	#V	IN	OUT	NA	NO	COS
8. Hands clean & properly washed		✓				
9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		✓				
10. Adequate handwashing sinks supplied and accessible	1		✓			

Approved Source 11-14	#V	IN	OUT	NA	NO	COS
11. Food obtained from approved source		✓				
12. Food received at proper temperature				✓		
13. Food in good condition, safe & unadulterated		✓				
14. Required records available: shellstock tags, parasite destruction,		✓				

Protection From Contamination 15-17	#V	IN	OUT	NA	NO	COS
15. Food separated and protected	1		✓			
16. Food-contact surfaces; cleaned & sanitized		✓				
17. Proper disposition of returned, previously served, reconditioned & unsafe foods		✓				

Time/Temperature Control for Safety 18-24	#V	IN	OUT	NA	NO	COS
18. Proper cooking time & temperatures		✓				
19. Proper reheating procedures for hot holding					✓	
20. Proper cooling time and temperature					✓	
21. Proper hot holding temperatures	1		✓			
22. Proper cold holding temperatures	1		✓			
23. Proper date marking and disposition		✓				
24. Time as a Public Health Control; procedures & records		✓				

Consumer Advisory 25	#V	IN	OUT	NA	NO	COS
25. Consumer advisory provided for raw/undercooked food				✓		

Highly Susceptable Populations 26	#V	IN	OUT	NA	NO	COS
26. Pasteurized foods used; prohibited foods not offered				✓		

Food/Color Additives and Toxic Substances 27-28	#V	IN	OUT	NA	NO	COS
27. Food additives: approved & properly used		✓				
28. Toxic substances properly identified, stored & used		✓				

Conformance with Approved Procedures 29	#V	IN	OUT	NA	NO	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	NO	COS
30. Pasteurized eggs used where required		✓				
31. Water & ice from approved source						
32. Variance obtained for specialized processing methods						

Food Temperature Control 33-36	#V	IN	OUT	NA	NO	COS
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	NO	COS
37. Food properly labeled; original container						

Prevention of Food Contamination 38-42	#V	IN	OUT	NA	NO	COS
38. Insects, rodents & animals not present						
39. Contamination prevented in prep, storage & display						
40. Personal cleanliness	1		✓			
41. Wiping cloths; properly used & stored						
42. Washing fruits & vegetables						

Proper Use of Utensils 43-46	#V	IN	OUT	NA	NO	COS
43. In-use utensils: properly stored	1	✓				
44. Utensils, equip. & linens: property stored, dried & handled						
45. Single-use/single-service articles: properly stored & used						
46. Gloves used properly						

Utensils, Equipment and Vending 47-49	#V	IN	OUT	NA	NO	COS
47. All contact surfaces cleanable, properly designed, constructed, & used						
48. Warewashinq facilities: installed, maintained & used; test strips						
49. Non-food contact surfaces clean						

Physical Facilities 50-56	#V	IN	OUT	NA	NO	COS
50. Hot & cold water available; adequate pressure						
51. Plumbing installed; proper backflow devices						
52. Sewage & waste water properly disposed						
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	#V	IN	OUT	NA	NO	COS
State / Local regulation violation						

Priority	Priority f	Core	Total
2	0	4	6

Inspector Signature

PIC Signature

No Re-Inspection Required

Violations Cited

10 C 5-202.12 (C)(D) Handwashing Sink, Installation

Code Description: A self-closing, slow-closing, or metering faucet shall provide a flow of water for at least 15 seconds without the need to reactivate the faucet. An automatic handwashing facility shall be installed in accordance with manufacturer's instructions.

Area: all restrooms



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

15 C 3-302.11 (A)(4) Packaged and/or wrapped foods



Code Description: Food shall be protected from contamination by storing the food in packages, covered containers, or wrappings. This does not apply to (1) Whole, uncut, raw fruits and vegetables and nuts in the shell, that require peeling or hulling before consumption; (2) primal cuts, quarters, or sides of raw meat or slab bacon that are hung on clean, sanitized hooks or placed on clean, sanitized racks; (3) Whole, uncut, processed meats such as country hams, and smoked or cured sausages that are placed on clean, sanitized racks; (4) FOOD being cooled as specified under Subparagraph 3-501.15(B)(2); or shellstock.

Notes: Raw hamburger being stored in original open container. Once opened, food items must be transferred to covered food safe containers.

Area: Pizza Shop

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

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21 Pr 3-501.16 (A)(1) Proper Hot 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 135ºF or above, except that roasts cooked to a temperature and for a time specified in paragraph 3-401.11(B) or reheated as specified in paragraph 3-403.11(E) may be held at a temperature of 130ºF or above.



Notes: Meatball internal temperature of 120F. According to employee meatballs had been in hot holding since 10AM. Reheating to 141F must not take longer than 2 hours. Discard.

Area: Pizza Shop

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

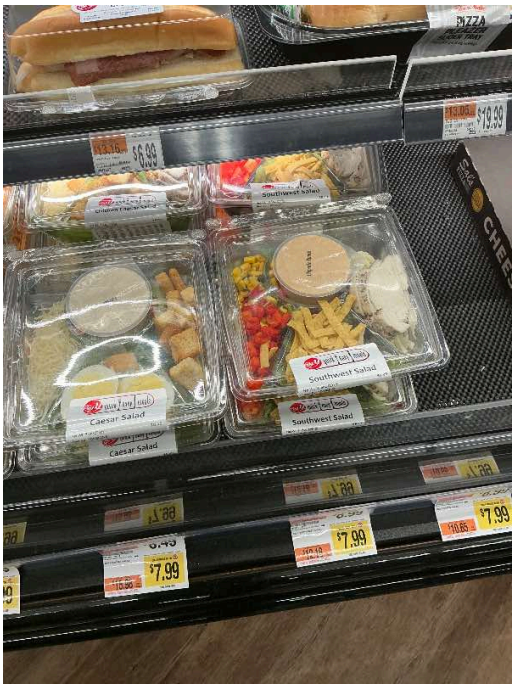
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22 Pr 3-501.16 (A)(2) (B) Proper Cold Holding Temps.

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 41ºF 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 45ºF or less.

Notes: Food items on bottom shelf 45F. Adjust arrangement of items and/or adjust unit temperature.

Area: Pizza Shop



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

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40 C 2-303.11 Jewelry Prohibitions

Code Description: Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands.

Notes: Employee preparing pizza wearing a bracelet. Only a plain wedding band can be worn by personnel handling food.

Area: Pizza Shop

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

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43 C 3-304.12 In-Use Utensils/Between-Use Storage



Code Description: During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: in the food with their handles above the top of the food and the container; in food that is not TCS food with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon; on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized every 4 hours; in running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes, in a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not TCS food; or in a container of water if the water is maintained at a temperature of at least 135ºF and the container is cleaned at at least every 24 hours.

Notes: In use utensil being stored in gap between cutting board and side of unit. This area is now washed/rinsed/sanitized thoroughly. Do not store utensils in gap.

Area: Pizza Shop

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

Temperatures

Area	Equipment	Product	Process	Temp (f)	Cite?
soup island	hot holding	clam chowder	Holding	167	
Pizza Shop	hand sink	water		112	
Pizza Shop	prep station	peppers	Holding	41	
Pizza Shop	food service cooler	ambient	Holding	39	
Bakery	Victory cold holding	cake	Holding	38	
Bakery	hand sink	water		124	
Bakery	cake display cabinet	cake	Holding	40	
Frozen Food	cold holding	eggs	Holding	38	
Dairy	cold holding	cheese	Holding	38	
Dairy	dairy cooler	ambient	Holding	39	
restroom	hand sink	water		128	
Meat	display case	raw beef	Holding	35	
Wing Bar	hot holding	chicken tikki masala	Holding	148	
Seafood	cold holding	ambient	Holding	39	
Dell	cold holding	ambient	Holding	35	
Dell	cold holding	potato salad	Holding	36	
Produce	hand sink	water		113	

General Notes