FOOD ESTABLISHMENT INSPECTION REPORT

Quabbin Health District
126 Main Street
Ware, MA 01082

Cedarbrook Village
73 South Street
Ware, MA 01082
Permit #:

Inspection #: 1B7D97ED
Date: 10/16/26 12:52 PM
Closed: 10/16/26 1:43 PM
Type: Routine
Inspector: John M. Prenosil

Category: Retail Food - Other
Phone: 317-796-3868
Risk Level: 4
PIC: Adam Byrd

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		✓				
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		✓				
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		✓				
22. Proper cold holding temperatures	2		✓			
23. Proper date marking and disposition	1		✓			
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						
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. Warewashing facilities: installed, maintained & used; test strips						
49. Non-food contact surfaces clean	3	✓				

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	1	✓				
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
3	0	5	8

Inspector Signature

PIC Signature

No Re-Inspection Required

Violations Cited

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: Cold holding unit not maintaining 41F or cooler. Adjust temperature.

Area: dining room



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

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23 Pr 3-501.18 Ready-to-Eat Food Disposition

Code Description: A TCS/RTE food as specified in paragraph 3-501.17 (A)(B) shall be discarded if it: exceeds 7 days at 41ºF or lower (except for the time that the product is frozen) or is in a container or package that does not bear a date or day or is appropriately marked with a date or day that exceeds a temperature and time combination as specified in 3-501.17(A). Refrigerated, RTE/TCS food prepared in a food establishment and dispensed through a vending machine with an automatic shutoff control shall be discarded if it exceeds 7 days at 41ºF or lower.



Notes: Food item past 7 day use by date. Discard.

Area: kitchen

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: Cook wearing a watch. Employees handling food can only wear a plain wedding band.

Area: kitchen

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

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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: Mold like substance inside ice machine. Wash/rinse/sanitize thoroughly.

Area: kitchen



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

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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 debris on floor. Sweep up debris.

Area: walk in freezer



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

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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 dried food debris on deli slicer. Wash/rinse/sanitize.

Area: kitchen



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

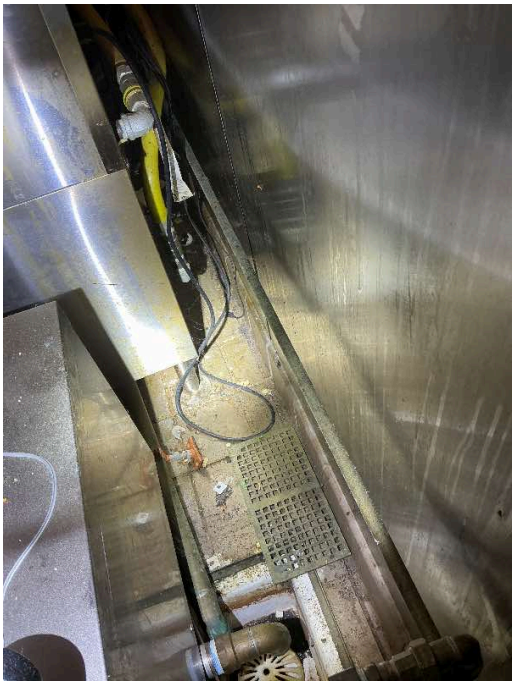
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55 C 6-501.12 Cleaning. Frequency/Restrictions

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 food debris on floor behind flat top. Wash/rinse/sanitize.

Area: kitchen



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	water		127	
kitchen	Turbo air refrigerator	ambient	Holding	38	
kitchen	Turbo air refrigerator	ambient	Holding	41	
kitchen	prep station	tuna fish	Holding	36	
kitchen	cold holding under grill	raw chicken	Holding	31	
kitchen	cold holding under grill	raw hamburger	Holding	33	
kitchen	hand sink	water		123	
kitchen	walk in cooler	ambient	Holding	39.9	
kitchen	dishwasher	high temperature rinse		168	
kitchen	dipwell	water	Holding	62.5	
dining room	hot holding	soup	Holding	156	
dining room	arctic air refrigerator	salad	Holding	44	✓

General Notes