Quabbin Health District (413)967-9615

Food Establishment Inspection Report – City/Town of Belchertown

Establishment: M+G Mobile Gourmet Inc	Date: 10/26/26 Page 1 of 2
Address: 159 Stebbins St	Time in: 2:14pm Time out: 2:21pm
Telephone: Permit No.:	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): 0
Owner:	Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): 0
Person-in-charge: Marie Galanek	
Inspector: Julia Walsh	

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 **R** = repeat violation

Compliance Status		IN	OUT	N/A	N/O	COS	R
Supervision							
1	Person-in-charge present, demonstrates knowledge, and performs duties	✓					
2	Certified Food Protection Manager	✓					
Employee Health							
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	Proper eating, tasting, drinking, or tobacco use	✓					
7	No discharge from eyes, nose, and mouth	✓					
Preventing Contamination by Hands							
8	Hands clean & properly washed	✓					
9	No bare hand contact with ready-to-eat food	✓					
10	Adequate handwashing sinks properly supplied and accessible	✓					
Approved Source							
11	Food obtained from approved source	✓					
12	Food received at proper temperature					✓	
13	Food received in good condition, safe, & unadulterated	✓					
14	Required records available: shellstock tags, parasite destruction				✓		

Compliance Status		IN	OUT	N/A	N/O	COS	R
Protection from Contamination							
15	Food separated and protected	✓					
16	Food-contact surfaces; cleaned & sanitized	✓					
17	Proper disposition of returned, previously served, reconditioned & unsafe food	✓					
Time/Temperature Control for Safety							
18	Proper cooking time & temperatures	✓					
19	Proper reheating procedures for hot holding				✓		
20	Proper cooling time and temperature				✓		
21	Proper hot holding temperature			✓			
22	Proper cold holding temperature			✓			
23	Proper date marking and disposition			✓			
24	Time as a Public Health Control			✓			
Consumer Advisory							
25	Consumer advisory provided for raw / undercooked food			✓			
Highly Susceptible Populations							
26	Pasteurized foods used; prohibited foods not offered			✓			
Food/Color Additives and Toxic Substances							
27	Food additives: approved & properly used			✓			
28	Toxic substances properly identified, stored & used	✓					
Conformance with Approved Procedures							
29	Compliance with variance / specialized process / HACCP Plan			✓			

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 2013 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).

Date of Reinspection:

Discussion with Person-in-Charge:

Signature of Person-in-Charge: Marie Galanek	**Date:** 10/26/26
Signature of Inspector:	**Date:** 10/26/26

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Establishment: M+G Gourmet | Date: 10/26/26 | Page 2 of 2

GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = in compliance **OUT**= out of compliance **N/O** = not observed **N/A** = not applicable **COS** = corrected on-site during inspection **R** = repeat violation

	Compliance Status	IN	OUT	N/A	N/O	COS	R
	Safe Food and Water						
30	Pasteurized eggs used where required			✓			
31	Water & ice from approved source						
32	Variance obtained for specialized processing methods			✓			
	Food Temperature Control						
33	Proper cooling methods used; adequate equipment for temperature control			✓			
34	Plant food properly cooked for hot holding			✓			
35	Approved thawing methods used			✓			
36	Thermometers provided & accurate						
	Food Identification						
37	Food properly labeled; original container						
	Prevention of Food Contamination						
38	Insects, rodents, & animals not present						
39	Contamination prevented during food preparation, storage and display						
40	Personal cleanliness						
41	Wiping cloths: properly used & stored						
42	Washing fruits & vegetables						
	Proper Use of Utensils						
43	In-use utensils properly stored						
44	Utensils, equipment & linens: properly stored, dried, & handled						
45	Single-use / single-service articles: properly stored & used						
46	Gloves used properly						
	Utensils, Equipment and Vending						
47	Food & non-food contact surfaces cleanable, properly designed, constructed & used						

	Compliance Status	IN	OUT	N/A	N/O	COS	R
48	Warewashing facilities: installed, maintained, & used; test strips						
49	Non-food contact surfaces clean						
	Physical Facilities						
50	Hot & cold water available; adequate pressure						
51	Plumbing installed; proper backflow devices						
52	Sewage & waste water properly disposed						
53	Toilet features: properly constructed, supplied, & cleaned						
54	Garbage & refuse properly disposed; facilities maintained						
55	Physical facilities installed, maintained, & clean						
56	Adequate ventilation & lighting; designated areas used						
	Additional Requirements listed in 105 CMR 590.011						
M1	Anti-choking procedures in food service establishment						
M2	Food allergy awareness						
	Review of Retail Operations listed in 105 CMR 590.010						
M3	Caterer						
M4	Mobile Food Operation						
M5	Temporary Food Establishment						
M6	Public Market; Farmers Market						
M7	Residential Kitchen; Bed-and-Breakfast Operation						
M8	Residential Kitchen: Cottage Food Operation						
M9	School Kitchen; USDA Nutrition Program						
M10	Leased Commercial Kitchen						
M11	Innovative Operation						
	Local Requirements						
L1	Local law or regulation						
L2	Other						

Type of Operation(s):
- ☐ Food Service Establishment
- ☐ Retail Food Store
- ☐ Residential: Cottage Foods
- ☐ Residential; Bed & Breakfast
- ☐ Mobile/Pushcart
- ☐ Temporary Food Estab.
- ☒ Other _____

Type of Inspection:
- ☐ Routine
- ☐ Re-inspection
- ☐ Pre-operational
- ☐ Illness investigation
- ☐ General complaint
- ☐ HACCP
- ☐ Other _____

Other Information:
101°F Hot wash sink
96.5°F Handwash sink

Signature of Person-in-Charge: Maria A Galarza — **Date:** 10/26/26

Signature of Inspector: [signature] — **Date:** 10/26/26