FOOD ESTABLISHMENT INSPECTION REPORT

Quabbin Health District
126 Main Street
Ware, MA 01082

Pig Park BBQ
96 East Street
Ware, MA 01082
Permit #:

Inspection #: 17147D97
Date: 10/22/26 1:24 PM
Closed: 10/22/26 1:31 PM
Type: Routine
Inspector: John M. Prenosil

Category: Mobile (Food Truck)
Phone: (413) 544-4712
Risk Level:
PIC: Tim Barbiasz

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		✓				
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						
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. 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
0	0	0	0

Inspector Signature

PIC Signature

No Re-Inspection Required

Violations Cited

No Violations Cited

Temperatures

Area	Equipment	Product	Process	Temp (f)	Cite?
kitchen	cold holding	ambient	Holding	38	
kitchen	hand sink	water		106	
kitchen	hot holding	baked beans	Holding	149	
kitchen	hot holding	shredded chicken	Holding	159	

General Notes