



William Martin
Mayor

City known as the Town of
GREENFIELD, MASSACHUSETTS

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Nicole Zabko
Director

Board of Health Meeting Topic

Date: 8/9/17

Topic: The Hangar Food Permit

Reason: Continual violations of the 2006 Massachusetts Food Code

Summary:

The Hangar opened in July 2016. Since then, they've had 2 routine inspections, one confirmed Shigella illness investigation, and a food complaint inspection. Throughout each inspection there have been multiple red-violations observed, many reoccurring.

Red Violations Observed: (**reoccurring)

1st Routine Inspection 11/1/16:

- Cut fruit temps recorded at 60° at bar – 3-501.16
- Soda gun at bar observed with accumulated debris – 4-601.11
- Chicken Wings on kitchen counter recorded at 85° - 3-501.16
- Boneless chicken recorded at 120° - 3-501.16
- Spray bottles lacked proper labels (common name) – 7-102.11 **
- Handwash sink in basement observed with food debris – 5-205.11 **
- Food debris observed on can opener – 4-601.11

Shigella Illness Inspection 3/8/17:

- PIC in kitchen lacked knowledge for hot and cold holding food temps for PHF's, and lacked knowledge of how to calibrate probe thermometers for food. – 2-102.11;2-103.11
- Both handwash sinks in basement and kitchen observed with food debris/drink straws in them – 5-205.11 **
- Multiple spray bottles lacked common name – 7-102.11 **
- Food debris observed on can opener – 4-601.11 **

2nd Routine Inspection 7/13/17:

- Large container of honey bbq sauce lacked cover on spout opening; gnat observed on rim – 3-302.11
- Chicken wings in cooler drawers probed at 59° - 3-501.16 **
- Sanitizer spray bottles observed stored on racks with sauces, chips, etc... - 7-201.11
- Food temps in reach in cooler recorded at 51° - 3-501.16 **
- Handwash sink at bar observed not in use; drain cover on; no paper towels/soap – 5-205.11; 6-301.11; 6-301.12

Note: At the reinspection on 7/20/17, the broken drawer cooler unit and reach in unit were out of service for repair, and the owner stated they would repair or replace both units. Until such time, the food would remain in the walk-in coolers. Email from owner dated 7/19/17 stated he ordered a continental 4 drawer unit that day, but it wouldn't arrive until the next day.

Complaint Received 8/2/17:

- Unsubstantiated complaint received stating one employee witnessed another employee stabbing a dead mouse in a trap with a clean fork, near the dish machine, then sticking the fork back in with the clean forks.
 - Unable to confirm, or find evidence of such
- While investigating the mouse complaint, I observed the broken drawer cooler unit being used.
 - Chicken temps in drawer unit recorded at 60° - 3-501.16 **
 - Hanging thermometers in broken reach-in unit recorded at 60°, and food observed in that unit as well. - 3-501.16 **

The attached page lists total number of red violations and blue violations from each inspection.

More Information and specific reports can be found in The Hangar Food Establishment File.

Recommendations:

It is my opinion that The Hangar management and staff are incorrectly implementing proper food handling procedures as taught through ServSafe training, and as listed in the 2006 Massachusetts Food code. Most, if not all, staff at the Greenfield location is ServSafe certified.

- I recommend a written procedure to be drafted and implemented by management for proper cold-holding temperatures of chicken, with a daily log showing compliance. This would coincide with the HACCP plan that's used at the Amherst location for partially cooking, cooling, and cold-holding procedures for the chicken before it's shipped to area restaurants.
- I recommend a daily log for temperature checks of all refrigerating units.