CRITICAL ITEM VIOLATIONS

Item Numbers are taken from the Food Service Inspection Form of the Connecticut Department of Public Health.

Item #

#1 Approved source, wholesome, unadulterated

#3 Potentially hazardous food meets temperature requirements during storage, preparation, display

#6 Unwrapped or potentially hazardous food not re-served

#11 Toxic items properly stored, labeled, used

#12 Personnel with infection restricted

#13 Handwashing facilities provided, personnel hands washed, clean

#29 Water source adequate, safe

#31 Sewage disposal approved

#34 No cross connection, back siphonage, back flow

#35 Toilet facilities adequate, convenient, accessible, designed, installed

#59 Smoking prohibited, signs posted at each entrance

RISK FACTOR VIOLATIONS

Item #

#4 Adequate facilities to maintain product temperature, thermometers provided

#7 Food protected during storage, preparation, display, service and transportation

#8 Food containers stored off the floor

#9 Handling of food minimized

#15 Good hygienic practices

#24 Sanitizations rinse (hot water-chemical)

#25 Clean wiping cloths

#26 Food contact surfaces clean

#30 Hot and cold water under pressure, provided as required

#38 Handwashing accessories provided

#42 Presence of rodents

#60 Qualified Food Operator

#61 Designated Alternate

#62 Written documentation of training program