

Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

1645

Risk Category: 3 Food Establishment Inspection Report Page 1 of 2

Establishment type: Permanent Temporary Mobile Other _____ Date: 9/17/25

Establishment A-1 PIZZA Time In 1:20 AM/PM Time Out _____ AM/PM

Address 129 Rubber Avenue LHD NVHD

Town/City New Rochelle Purpose of Inspection: Routine Pre-op

Permit Holder Alibey Yilmaz Reinspection Other _____

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. *Interventions* are control measures to prevent foodborne illness or injury.

Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered item IN=in compliance OUT=not in compliance N/A=not applicable N/O=not observed

P=Priority item PF=Priority foundation item C=Core item V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

IN	OUT	N/A	N/O	Supervision	V	COS	R
☒	☒	☐	☐	Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	☐	☐
☒	☒	☐	☐	Certified Food Protection Manager for Classes 2, 3, & 4	C	☐	☐
☒	☒	☐	☐	Employee Health			
☒	☒	☐	☐	Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf	☐	☐
☒	☒	☐	☐	Proper use of restriction and exclusion	P	☐	☐
☒	☒	☐	☐	Written procedures for responding to vomiting and diarrheal events	Pf	☐	☐
☒	☒	☐	☐	Good Hygienic Practices			
☒	☒	☐	☐	Proper eating, tasting, drinking, or tobacco products use	P/C	☐	☐
☒	☒	☐	☐	No discharge from eyes, nose, and mouth	C	☐	☐
☒	☒	☐	☐	Preventing Contamination by Hands			
☒	☒	☐	☐	Hands clean and properly washed	P/Pf	☐	☐
☒	☒	☐	☐	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C	☐	☐
☒	☒	☐	☐	Adequate handwashing sinks, properly supplied/accessible	Pf/C	☐	☐
☒	☒	☐	☐	Approved Source			
☒	☒	☐	☐	Food obtained from approved source	P/Pf/C	☐	☐
☒	☒	☐	☐	Food received at proper temperature	P/Pf	☐	☐
☒	☒	☐	☐	Food in good condition, safe, and unadulterated	P/Pf	☐	☐
☒	☒	☐	☐	Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	☐	☐

IN	OUT	N/A	N/O	Protection from Contamination	V	COS	R
☒	☒	☐	☐	Food separated and protected	P/C	☐	☐
☒	☒	☐	☐	Food-contact surfaces: cleaned & sanitized	P/Pf/C	☐	☐
☒	☒	☐	☐	Proper disposition of returned, previously served, reconditioned, and unsafe food	P	☐	☐
☒	☒	☐	☐	Time/Temperature Control for Safety			
☒	☒	☐	☐	Proper cooking time and temperatures	P/Pf/C	☐	☐
☒	☒	☐	☐	Proper reheating procedures for hot holding	P	☐	☐
☒	☒	☐	☐	Proper cooling time and temperatures	P	☐	☐
☒	☒	☐	☐	Proper hot holding temperatures	P	☐	☐
☒	☒	☐	☐	Proper cold holding temperatures	P	☐	☐
☒	☒	☐	☐	Proper date marking and disposition	P/Pf	☐	☐
☒	☒	☐	☐	Time as a public health control: procedures and records	P/Pf/C	☐	☐
☒	☒	☐	☐	Consumer Advisory			
☒	☒	☐	☐	Consumer advisory provided: raw/undercooked food	Pf	☐	☐
☒	☒	☐	☐	Highly Susceptible Population			
☒	☒	☐	☐	Pasteurized foods used; prohibited foods not offered	P/C	☐	☐
☒	☒	☐	☐	Food/Color Additives and Toxic Substances			
☒	☒	☐	☐	Food additives: approved and properly used	P	☐	☐
☒	☒	☐	☐	Toxic substances properly identified, stored & used	P/Pf/C	☐	☐
☒	☒	☐	☐	Conformance with Approved Procedures			
☒	☒	☐	☐	Compliance with variance/specialized process/ROP criteria/HACCP Plan	P/Pf/C	☐	☐

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark OUT if numbered item is not in compliance V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

OUT	N/A	N/O	Safe Food and Water	V	COS	R
☐	☒	☐	Pasteurized eggs used where required	P	☐	☐
☐	☒	☐	Water and ice from approved source	P/Pf/C	☐	☐
☐	☒	☐	Variance obtained for specialized processing methods	Pf	☐	☐
☐	☒	☐	Food Temperature Control			
☐	☒	☐	Proper cooling methods used; adequate equipment for temperature control	Pf/C	☐	☐
☐	☒	☐	Plant food properly cooked for hot holding	Pf	☐	☐
☐	☒	☐	Approved thawing methods used	Pf/C	☐	☐
☐	☒	☐	Thermometers provided and accurate	Pf/C	☐	☐
☐	☒	☐	Food Identification			
☐	☒	☐	Food properly labeled; original container	Pf/C	☐	☐
☐	☒	☐	Prevention of Food Contamination			
☐	☒	☐	Insects, rodents, and animals not present	Pf/C	☐	☐
☐	☒	☐	Contamination prevented during food preparation, storage & display	P/Pf/C	☐	☐
☐	☒	☐	Personal cleanliness	Pf/C	☐	☐
☐	☒	☐	Wiping cloths: properly used and stored	C	☐	☐
☐	☒	☐	Washing fruits and vegetables	P/Pf/C	☐	☐

OUT	Proper Use of Utensils	V	COS	R
☐	In-use utensils: properly stored	C	☐	☐
☐	Utensils/equipment/linens: properly stored, dried, & handled	Pf/C	☐	☐
☐	Single-use/single-service articles: properly stored & used	P/C	☐	☐
☐	Gloves used properly	C	☐	☐
☐	Utensils and Equipment			
☐	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	P/Pf/C	☐	☐
☐	Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	Pf/C	☐	☐
☒	Non-food contact surfaces clean	C	☐	☐
☐	Physical Facilities			
☐	Hot and cold water available; adequate pressure	Pf	☐	☐
☐	Plumbing installed; proper backflow devices	P/Pf/C	☐	☐
☐	Sewage and waste water properly disposed	P/Pf/C	☐	☐
☐	Toilet facilities: properly constructed, supplied, & clean	Pf/C	☐	☐
☐	Garbage and refuse properly disposed; facilities maintained	C	☐	☐
☐	Physical facilities installed, maintained, and clean	P/Pf/C	☐	☐
☐	Adequate ventilation and lighting; designated areas used	C	☐	☐
☐	Natural rubber latex gloves not used per CGS §19a-36f			

Violations documented

Violations documented	Date corrections due	#
Priority Item Violations		
Priority Foundation Item Violations		
Core Item Violations	11/17/26	2
Risk Factor/Public Health Intervention Violations		
Repeat Risk Factor/Public Health Intervention Violations		
Good Retail Practices Violations		2
Requires Reinspection - check box if you intend to reinspect		

Person in Charge (Signature) Alibey Yilmaz Date 09.17.25

Person in Charge (Printed) Alibey Yilmaz

Inspector (Signature) Amy Durand Date 9/17/25

Inspector (Printed) Amy Durand

Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violation identified by the food inspector or to hold, destroy, or dispose of unsafe food, may appeal such order to the Director of Health, not later than forty-eight hours after issuance of such order.

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LHD NVHD

Date 9/11/25

Establishment A-1 Pizza

Town naugatuck

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
hands sink	88°F	Sauce HH	153°F		
Sliced deli turkey	40°F				
Diced onions	42°F	w/c Ambient 3	39°F		
Pizza Sauce	41°F				
Burger meat raw	38°F	Sausage CH w/c	38°F		
4 door fridge	27°F				
raw Chk wings	40°F				

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code.	
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Item
Number

CFpm: Alibey yilmaz 8/1/29

handsink stocked ✓ signage ✓ hot h₂o ✓
vinyl gloves ✓ sanitizer bleach ok ✓
Dry storage good ✓
allergen statement ✓

49c Hoods / Baffles unclean/debris build up

39c food uncovered in freezer

* RV = repeat violation

Person in Charge (Signature)

Date _____

09-17-2025

Inspector (Signature)

Date _____

9/17/25