EHS-108 Rev. 2/16/23

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Risk Category: Food Establishment Inspection Report Page 1 of												
Establishment type: Permanent Temporary Mobile Other						Date:	6/10/2	25				
Establishment ACSUNIOBY 1490		sections connecticus Health			M.	Time In	1215 A	M/PM Time Out_	- ) /	AM/	РМ	
Address 401 Bryapysane DP						LHD /	NHO					
Town/City Shuffen #5490						Purpose o	of Inspection:	Routine Pre	-ор			
Permit Holder Connecticut D					nt	Reinspect	tion	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 it	em	11	N=in	comp	liance	OUT=not	in compliance	N/A=not applicable N/C	=not ob	serve	be	
P=Priority item Pf=Priority foundation item C=Core item V=violation type	Mark ir	appr	opria	ate box	x for C	COS and/or R	COS=correct	ed on-site during inspection	R=repeat	t viola	ation	
IN OUT N/A N/O Supervision	V	cos	R		_	OUT N/A N/O		on from Contamination	V	cos		
Person/Alternate Person in charge present,	Pf	0				- Inches	ood separated		P/C	_	0	
demonstrates knowledge and performs duties		_		16	0	100000000		urfaces: cleaned & sanitized	P/Pf/C	0	0	
2 Certified Food Protection Manager for Classes 2,	С	0		17	0			on of returned, previously	P	0	0	
3, & 4 served, reconditioned, and unsafe food												
Employee Health				40				ture Control for Safety	DIDUG	1		
Management, food employee and conditional employee;	P/Pf	0		18				time and temperatures	P/Pf/C	-	-	
knowledge, responsibilities and reporting				19	_			g procedures for hot holding	P			
Proper use of restriction and exclusion	P	0	0		_			ime and temperatures	P		0	
Written procedures for responding to vomiting and	Pf	0	0	21	9			ing temperatures	P		00	
diarrheal events  Good Hygienic Practices	27.	_		23				rking and disposition	P/Pf	0	-	
6 Proper eating, tasting, drinking, or tobacco products us	e P/C	0		23				c health control: procedures	F/F1		$\vdash$	
7 No discharge from eyes, nose, and mouth	C	_	0	24	0		and records	c fleatiff control, procedures	P/Pf/C	0	0	
Preventing Contamination by Hands		10			5000000			ımer Advisory				
8  Hands clean and properly washed	D/Df	0		25		10		provided: raw/undercooked food	Pf	10	0	
No bare hand contact with RTE food or a	1 -/-1		-	20			-	ceptible Population				
pre-approved alternative procedure properly followed	P/Pf/C	0	0	26				used; prohibited foods not offered	P/C	0	0	
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	0	20	010	Principal Control		ves and Toxic Substances	1170	10		
Approved Source	11/0	1		27		-		approved and properly used	Р	0	0	
11 C Food obtained from approved source	P/Pf/C	10	0	21		BOUNDS		es properly identified,				
	P/Pf	_	0	28	9	) ( ) HORSE	stored & used	es property identified,	P/Pf/C	0	0	
12 Food received at proper temperature  13 Food in good condition, safe, and unadulterated	771171717	_	0					th Approved Procedures				
Required records available; molluscan shellfish			-					n variance/specialized		T		
identification, parasite destruction	P/Pf/C	0	0	29	0			iteria/HACCP Plan	P/Pf/C	0	0	
	OD RE	TAII	PF	RACT	ICES							
Good Retail Practices are preventative measures to							als, and physical	objects into foods.				
	n appro					~			R=repeat	t viola	ation	
OUT N/A N/O Safe Food and Water	V	cos			UT			e of Utensils	V	cos	-	
30 Pasteurized eggs used where required	Р	0	0			n-use utensils	s: properly store		С	0	0	
31 Water and ice from approved source	P/Pf/C	-	0					erly stored, dried, & handled	Pf/C	-	0	
32 Variance obtained for specialized processing methods	Pf	0	0					es: properly stored & used	P/C	0	0	
Food Temperature Control				-		Sloves used r			С		0	
Proper cooling methods used: adequate equipment for	T	I						and Equipment			- 100	
temperature control	Pf/C	0	0		F	ood and non		urfaces cleanable,	DIDIO			
34 O Plant food properly cooked for hot holding	Pf	0		47	( ) [		ned, construct		P/Pf/C	0	0	
35 O Approved thawing methods used	Pf/C		0					lled, maintained and used;	Delo			
36 C Thermometers provided and accurate		_	0	48				and test strips available	Pf/C	0	0	
Food Identification	1	7		49	ON	lon-food con	tact surfaces cl	ean	С	0	0	
37 Food properly labeled; original container	Pf/C	10	0				Phys	ical Facilities				
Prevention of Food Contamination				50	OH	lot and cold	water available	; adequate pressure	Pf	0	0	
38 Insects, rodents, and animals not present	Pf/C	0	0	51	OP	lumbing inst	alled; proper ba	ackflow devices	P/Pf/C	0	0	
39 Contamination prevented during food preparation, storage & display	P/Pf/C	0	0				waste water pro		P/Pf/C	0	0	
40 Personal cleanliness	Pf/C	0	0	53	OT	oilet facilities	s: properly cons	structed, supplied, & clean	Pf/C	0	0	
41 Wiping cloths: properly used and stored	С		0	54	O G	Sarbage and re	efuse properly di	sposed; facilities maintained	С	-	0	
42 Washing fruits and vegetables	P/Pf/C	0	0					naintained, and clean	P/Pf/C		0	
Permit Holder shall notify customers that a copy of the most recent inspection repu	ort is av	ailable						nting; designated areas used	С	0	0	
Permit florder shall flourly customers that a copy of the floor recent hispection rep-	ort is av	unubic						ot used per CGS §19a-36f				
							Date corrections due		#			
Person in Charge (Signature) Date 6	132					em Violation						
Demonstration of the second of	100						em Violations	Cinc A	- 0			
Person in Charge (Printed)	,		_			n Violations	alth Intervention	w Violations				
Inspector (Signature) Date 1/16	Ax						ealth Intervention	ervention Violations			_	
G						tail Practices		or comon violations	1	-		
Inspector (Printed) Wilnela Eul nux								x if you intend to reinspect		.0		
Appeal: The owner or operator of a food establishment aggrished by the	his ord	er to	corr	rect a	ny in	spection vio	lation identifie	d by the food inspector or to	hold	destr	rov	
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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DEPARTMENT OF PUBLIC HEALTH

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INSPECTION FORM #			REMARKS	
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