Connecticut Department of Public Health

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Prevention of Food Contamination 38		7000			49 O N	on-fo	od c			С	0	2
Salign Insects, rodents, and animals not present Pf/C O O O O O O O O O		Pt/C	0	0	50 U	at on	d oo			Df	0	_
39 Contamination prevented during food preparation, storage & display P/Pt/C		Pf/C										
40 Personal cleanliness 41 Wiping cloths: properly used and stored 42 Washing fruits and vegetables Permit Holder shall notify customers that a copy of the most recent inspection report is available. Person in Charge (Signature) Date Da		_	-	_							_	_
Washing fruits and vegetables P/Pf/C 55 Physical facilities installed, maintained, and clean P/Pf/C	40 Personal cleanliness									Pf/C	0	0
Permit Holder shall notify customers that a copy of the most recent inspection report is available. Person in Charge (Signature) Date Of 1/2 7000 Date Of			-				-			_		
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Person in Charge (Signature) Date 05 1 7 9 7 7 7 7 7 9 7 9 7 9 9 9 9 9 9 9 9	Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ailable	ð.			_			C		$\underline{}$
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	3.0					
		OBSE	RVATIONS AND CORI	RECTIVE ACTION	VS	
Item Number	Violations cited in this	s report must be co		below, or as stated in	sections 8-405.11 & 8-406.11 of the	e food code.
	hand sink	CHACK	ed signogo	er hat had	ν	
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	labeling of	deternavio	ing time s nermomete	stamps		
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