Connecticut Department of Public Health

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Risk Category: 3 Food Establishment Inspection Report Page 1 of 2											
Establishment type: Permanent Temporary Mobile Other		Date: 5	Date: 5/19/25								
Establishment Adams IGA Supermarket +	+20C	S	ng Conne	ecticut Health	Time In	1. 24	MPM Time Out /	2:05 AMAGAR			
Address 200 Leavenworth			P	H)	LHD 1	JVHD					
Town/City Chelton					Purpose	of Inspection:	Routine P	re-op			
Permit Holder BOZ White Hills, Inc Juliana M. Sconecticut D. Secretary					Reinspe	ection	Other				
FOODBORNE ILLNESS RISK F	ACTO	RS	ANI	D PUB	LIC HEAL	TH INTERVE	ENTIONS				
Risk factors are important practices or procedures identified as the most prevalent cont	ributing fa	ctors c	of food	lborne illne:	ss or injury. Inte	erventions are contro	I measures to prevent foodborne ill	ness or injury.			
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered if				complian		not in compliance		N/O=not observed			
P=Priority item Pf=Priority foundation item C=Core item V=violation type	Mark in			te box for	COS and/or	R COS=correc	ted on-site during inspection				
IN OUT N/A N/O Supervision	V	cos	R	-	OUT N/A N/C		on from Contamination	V COS P			
Person/Alternate Person in charge present,	Pf	0	0	(15)	100000	Food separated		(P)C (O)			
demonstrates knowledge and performs duties				16 🔾	00		urfaces: cleaned & sanitize	d P/Pf/C O			
Certified Food Protection Manager for Classes 2, 3, & 4	C	0	0	17 🔾	0		on of returned, previously tioned, and unsafe food	POO			
Employee Health							ture Control for Safety				
Management, food employee and conditional employee;	-			18	000		time and temperatures	P/Pf/C O O			
knowledge, responsibilities and reporting	P/Pf	0	\circ	19 🗹			g procedures for hot holding				
4 Proper use of restriction and exclusion	Р	0	0	20 🔾			time and temperatures	POP			
Written procedures for responding to vomiting and	Pf			(1)O	NOC	Proper hot hold	ing temperatures	\mathcal{D}			
diarrheal events				22	200		ding temperatures	POO			
Good Hygienic Practices				23	900		rking and disposition	P/Pf O O			
Proper eating, tasting, drinking, or tobacco products us		0	9	24	000	,	c health control: procedure	S P/Pf/C			
No discharge from eyes, nose, and mouth	С	0	9			and records	ımar Advisanı				
Preventing Contamination by Hands 8 Hands clean and properly washed	P/Pf	10	0	25 🔾		-	umer Advisory y provided: raw/undercooked for	d Pf OO			
No bare hand contact with RTE food or a	F/F1		\preceq	25		-	ceptible Population				
pre-approved alternative procedure properly followed	P/Pf/C	0	0	26	00		used; prohibited foods not offere	d P/C			
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	0	/	Fo	The same of the sa	ves and Toxic Substance				
/ Approved Source				270	00	Food additives:	approved and properly us	ed POO			
11 C	P/Pf/C	0	0	28		Toxic substance	es properly identified,	P/Pf/C O O			
12 Food received at proper temperature	P/Pf	-	0	20		stored & used					
Food in good condition, safe, and unadulterated	P/Pf	0	0				th Approved Procedures				
Required records available: molluscan shellfish	P/Pf/C	0	0	29 🔾	0		h variance/specialized riteria/HACCP Plan	P/Pf/C O O			
identification, parasite destruction	OD PE	TAII	DD	ACTIC	=0	process/ROP c	illeria/HACCF Flair				
Good Retail Practices are preventative measures to						nicals and physica	I objects into foods.				
				for COS			on-site during inspection	R=repeat violation			
OUT N/A N/O Safe Food and Water	V	cos		OUT			e of Utensils	V COS R			
30 Pasteurized eggs used where required	Р	0	0		In-use uten:	sils: properly stor		c 00			
31 Water and ice from approved source	P/Pf/C	0	0	44 🔾	Utensils/equi	pment/linens: prop	erly stored, dried, & handled	Pf/C O			
32 O Variance obtained for specialized processing methods	Pf	0	0				es: properly stored & used	P/C O O			
Food Temperature Control				46 Gloves used properly C							
Proper cooling methods used; adequate equipment for		Utensils and Equipment Food and non-food contact surfaces cleanable,									
temperature control	Df			47		on-rood contact s signed, construct		P/Pf/COO			
34 Plant food properly cooked for hot holding 35 Approved thawing methods used	Pf Pf/C	00	0				lled, maintained and used;				
36 Thermometers provided and accurate	Pf/C		0	48 🔾		-	and test strips available	Pf/C			
Food Identification	FIIC					ontact surfaces c		7000			
37 Food properly labeled; original container	Pf/C	0	0		11011 1000 01		ical Facilities	0			
Prevention of Food Contamination				50 0	Hot and col		; adequate pressure	Pf OO			
38 Insects, rodents, and animals not present	Pf/C	0	0			stalled; proper b		P/Pf/C O			
39 Contamination prevented during food preparation, storage & display	P/Pf/C	0	0	52 🔾	Sewage and	d waste water pro	perly disposed	P/Pf/C O			
40 Personal cleanliness	Pf/C	-	0				structed, supplied, & clean	Pf/C O			
41 Wiping cloths: properly used and stored	С	0	0				sposed; facilities maintained				
42 Washing fruits and vegetables	P/Pf/C	0	0		-		naintained, and clean	P/Pf/C O			
Permit Holder shall notify customers that a copy of the most recent inspection repo				nting; designated areas uso not used per CGS §19a-36							
Daniel in Change (Simple Change)	10	3	25		ons docume		Date corrections du				
Person in Charge (Signature) Date -	-	_	//		Item Violation	Item Violations	cos	2			
Person in Charge (Printed) Stehanio Gorge 5	19-	-20	3		em Violation		Q/19/25	7			
And do Not	1	_				Health Intervention	on Violations	2			
Inspector (Signature) XMMMM, KNOW Date 6/10			epeat Risk Factor/Public Health Intervention Violations								
Good Retail Practices Violations Requires Reinspection, check box if you intend to reinspect											
Inspector (Printed) Amount Requires Reinspection - check box if you intend to reinspect 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											
Appeal: The owner or operator of a food establishment aggrieved by the or dispose of upsafe food, may appeal such order to the											

	F00	a Esta	blishment l	nspec	ction F	<i>teport</i>	Page _	_ of
LHD	UHD		Inspection Report Contin			7	Date 5/19/	25
Establishr	ment Adams 16A	Supply mo	WICH #200 Town Sh	elton			<u>r</u>	
			TEMPERATURE	OBSERV	ATIONS			
	/Location/Process	Temp	Item/Location/Pro	cess	Temp		ation/Process	Temp
HH St	ation pulled por	W 115°F	Deli-Sliced Ch/	ham	4101	produce		4/06
	ve	11101	- Rotiss Chx		136-140%	Dainy	WIC	409=
1/ - PC	srk	119°F	- Deli Ham		4105	-mi	IK	389
1 De	nne+ meatball	11100	-pot + pasta	Salads	42°F			
	wioli	129°F	- Breaded Cv	tlet	4201			
	rilled chx	13001	WIC	2 × 2	4001			
	sta	139°F	- Pasta Salaa	15 29.1	3001			
	nicken parm	140°F	-rotis Chx/	hotdog	36° F			
		OB	SERVATIONS AND	CORRECT	TIVE ACTIO		44 0 0 400 44 -54	ha faad oo do
Item			e corrected within the time f			1		/
Number			e Mang Bakury me			7/29-Dwy		0/30
CFPM			son Tracy Lu	perrella	John M	Malinosky	JUSTIN Kaymon	nd
	1701.	- /	70 100° F + V	Marko	Chri	Stoper Du	ante 125/1	120
	Sanitizer - C	DUATY,	Dali Clicaro	2 000	1014	manie 6	oggin 'II	0/00
	VINYI GIO	HSV,	Deli Slicers	7010	14 41	ORSTAN		01
	doterman	king	-/Labels/	14/11/2	rgen	posjev.	S_{α}, V_{β}	vian v
	winds and do	in ON L	Four things	ON MAG	w that	didnt A	I an mute	
	* JUST GOT CO	nany	From things,	Dain	1 00	CO CO	i on wars	
	Swilfish tad	TYLLUI	, serio,	Dur	164	7/3 V		
	ovannsn rad							
LOT	Can blade &	adeli 1	very rusty					
49	anskis a	Modi una	Seam)	
15 /	FORS Stri	ced OV	ver Draduce in	n reach	n in BO	4-cas "		
71	Hot Holding	Liter	dean ver produce in us readincy !	11ºF -	130°F -	Cas had	PIC reheast	L
	101 Holawio	7.07.	- G Tanking			371100		
								10 -
Person in	Charge (Signature)		yeur				Date	19-20
Inspector	(Signature)	da KUO	n				Date 5/19	125