John addles 1/21/30

Connecticut Department of Public Health

Risk Category: Z Food Establishment Inspection Report Page 1 of 2									
Establishment type: Permanent Temporary Mobile Other					Date:	4/3/2	5		
Establishment Addres's Firey Ice		4ceping	Conne	ecticut Health	Time In_	10	M/PM Time Out	AM/PM	
Address 97 Centust. 7913 DPH LHD WHY									
Town/City shelfan					Purpose	of Inspection:	Routine Pre	-ор	
Permit Holder		of Pul	blic H		Reinspe		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	appro	pria	ate box for C	cos and/or	R COS=correct	ted on-site during inspection	R=repeat violation	
IN OUT NATIVO Supervision	×	cos	R		UT N/A N/O		on from Contamination	V COS R	
Person/Alternate Person in charge present,	/ De					Food separated	and protected	P/C O O	
demonstrates knowledge and performs duties	0					Food-contact su	urfaces: cleaned & sanitized	P/Pf/C O	
2 Certified Food Protection Manager for Classes 2,	С	0		17	5		on of returned, previously	POO	
3, & 4							tioned, and unsafe food		
Employee Health				10			ture Control for Safety	DIDEIO O	
Management, food employee and conditional employee;	P/Pf	0	0	18			time and temperatures	P/Pf/C O O	
knowledge, responsibilities and reporting	P	0					g procedures for hot holding time and temperatures	P 0 0	
Proper use of restriction and exclusion Written procedures for responding to vomiting and	0.00		\dashv				ing temperatures	P 0 0	
diarrheal events	Pf	0	\circ	22			ding temperatures	P 0 0	
Good Hygienic Practices		1333		1			rking and disposition	P/Pf O O	
6 Proper eating, tasting, drinking, or tobacco products use	e P/C		0	24 0	300		c health control: procedures	P/Pf/C O O	
7 No discharge from eyes, nose, and mouth	С	0	\circ	24		and records		P/PI/C	
Preventing Contamination by Hands				/			umer Advisory		
8 O Hands clean and properly washed	P/Pf	0		25			y provided: raw/undercooked food	Pf O	
No bare hand contact with RTE food or a	P/Pf/C	0		/			ceptible Population	I DICT - I	
pre-approved alternative procedure properly followed	F),		26			used; prohibited foods not offered	P/C 0 0	
Adequate handwashing sinks, properly supplied/accessible	Hf/C	19	9	07	100000		ves and Toxic Substances	POO	
Approved Source	DIDUG			27	20		approved and properly used	POO	
Food obtained from approved source	P/Pf/C	_	의	28			es properly identified,	P/Pf/C O	
12 Food received at proper temperature Food in good condition, safe, and unadulterated	P/Pf P/Pf	-			-	stored & used	th Approved Procedures		
Required records available: molluscan shellfish							h variance/specialized		
identification, parasite destruction	P/Pf/C	0	\circ	29			riteria/HACCP Plan	P/Pf/C	
	OD RE	TAIL	PR	RACTICES	3				
Good Retail Practices are preventative measures to						icals, and physica	l objects into foods.		
				for COS and				R=repeat violation	
OUT N/A N/O Safe Food and Water	V	cos	R	/ OO₁T		Proper Us	e of Utensils	V COS R	
30 Pasteurized eggs used where required	Р	0	0			ils: properly stor	ed	600	
31 Water and ice from approved source	P/Pf/C	1	0				perly stored, dried, & handled	PI/C O O	
32 O Variance obtained for specialized processing methods	Pf	0			0	0	es: properly stored & used	P/C 0 0	
Food Temperature Control				46 O G	loves used			C 00	
Proper cooling methods used; adequate equipment for	Pf/C	0	d	1	/		and Equipment		
temperature control			1	4 1			surfaces cleanable,	P/P/C	
34 O Plant food properly cooked for hot holding	Pf	0				igned, construct			
35 O Approved thawing methods used	Pf/C	_					lled, maintained and used;	Pf/C O	
36 Thermometers provided and accurate	Pf/C	0				nts, sanitizers, a ntact surfaces c	and test strips available	c 00	
Food properly labeled; original container	PHO	0		49 ON	011-1000 CO		ical Facilities		
37 Food properly labeled; original container	PI/C	101	7	50 0 4	ot and colo		; adequate pressure	Pf OO	
Prevention of Food Contamination 38 Insects, rodents, and animals not present	DFIC	0				stalled; proper ba		P/Pf/C O O	
39 Contamination prevented during food preparation, storage & display	P/Pf/C					waste water pro		P/Pf/C O O	
40 Personal cleanliness	Pf/C	-					structed, supplied, & clean	Pf/C O O	
41 Wiping cloths: properly used and stored	C	0	_				sposed; facilities maintained	C 00	
42 Washing fruits and vegetables	P/Pf/C	_					naintained, and clean	P/Pf/C O	
56 Adequate ventila							nting; designated areas used	c 0 0	
							not used per CGS §19a-36f		
4-	2-	2			s docume		Date corrections due	#	
Person in Charge (Signature) Date	- /	,	_		em Violatio		cos	1	
Person in Charge (Printed) A A John Addres	192					tem Violations	COS	1	
Person in Charge (Printed) Core Item Violations Core Item Violations Risk Factor/Public Health Intervention Violations							2		
					Risk Factor/Public Health Intervention Violations Repeat Risk Factor/Public Health Intervention Violations				
					Good Retail Practices Violations				
Inspector (Printed) Alla Bull Muth					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, destroy,									
or dispose of unsafe food, may appeal such order to the									

Stephajalayen 160'



FOOD SERVICE ESTABLISHMENTS

STATE OF CONNECTICUT DEPARTMENT OF PUBLIC HEALTH

CONTINUA	TION SHEET								
NAME OF E	STABLISHMENT	TOWN		DATE OF INSPECTION					
	eos Aragle	Chectar	l	4/3/25					
INSPECTION FORM #	REMARKS								
IP-F	State DPH alleyer poster missing no training log-								
	(US)								
100	State DPH alleyer poster missing no training log- (US) Missing hundwash signage at hundsinks (US) USing have with no hundle as slup; buried in fred product (LOS)								
430/1	490 Using bowl with nohunale as slup; buried is								
	And product (cos)								
	* handwash sink Spucil								
	* handwash sing Soucil * Sanitizing strips aval for Chemical Saninger								
		,	ℓ	<u> </u>					
				*					
				7.0.0					
INITIAL (IN	ISPECTOR) QM		INITIAL (PERSON IN C	CHARGE)					
Distribution: 1st - White - Health Department 2nd - Yellow - Owner/Manager									