## **Connecticut Department of Public Health**

861	СОРС						·oaitii				
Risk Category: 3 Food Establishment Inspection Report Page 1 of 2											
Establishment type: Permanent Temporary Mobile Other			— Date: 8/26/25								
Establishment Alberto's Restauvant	Legish Connection Health			in the same of the	Time InAM/PM Time OutAM/PM				VI		
Address In Town Plaza			DP			LHD	UNHD				_
Town/City SCY MOW					Purpose of Inspection: Routine Pre-op						
Permit Holder OMI 700CEUSKI FOODBORNE ILLNESS RISK FA		of Pu	ıblic H			Reinspe		Other			
Risk factors are important practices or procedures identified as the most prevalent cont									ss or injury	y.	
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it	tem	- 11	N=in	compli	iance	OUT=r	not in compliance	N/A=not applicable N/	O=not ob	served	
P=Priority item Pf=Priority foundation item C=Core item V=violation type			_	_					R=repea		_
IN OUT N/A N/O Supervision	V	cos	R	_	-	T N/A N/O		ion from Contamination	V	COS R	t
Person/Alternate Person in charge present,	Pf	0			2	_ MIN	Food separate		P/C		-
demonstrates knowledge and performs duties	_	-		16	9			surfaces: cleaned & sanitized	P/Pf/C		2
Certified Food Protection Manager for Classes 2, 3, & 4	С	0	0	17	0			tion of returned, previously litioned, and unsafe food	P	00	>
Employee Health					- 33	Temporal Control		ature Control for Safety	ALC: N		
Management food employee and conditional employee:	T			18	olo	000		time and temperatures	P/Pf/C		5
knowledge, responsibilities and reporting	P/Pf	0	$\circ$	_				ng procedures for hot holding			
4 Proper use of restriction and exclusion	P	0	0	20				time and temperatures	P	00	5
5 Written procedures for responding to vomiting and	Pf							ding temperatures	P		_
diarrheal events	1	Ľ			0			lding temperatures	P		_
Good Hygienic Practices	1-1-	-		23		09		arking and disposition	P/Pf	00	2
6 Proper eating, tasting, drinking, or tobacco products use 7 No discharge from eyes, nose, and mouth		-	0	24				ic health control: procedures	P/Pf/C	00	0
7 No discharge from eyes, nose, and mouth  Preventing Contamination by Hands	С	0	9				and records	umar Advisant			
8	P/Pf	10	0	25				ry provided: raw/undercooked food	Pf	Tolo	5
No bare hand contact with RTE food or a	P/FI	10	=	25	210			sceptible Population	FI	1010	_
9 pre-approved alternative procedure properly followed	P/Pf/C	0		26	olo			used; prohibited foods not offered	P/C	Tolo	5
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	0	20				ives and Toxic Substances	1170	1010	$\leq$
Approved Source	11110			27	00			: approved and properly used	P	lolo	5
11 O D Food obtained from approved source	P/Pf/C	10	0				1.0	ces properly identified,			
12 C Food received at proper temperature	P/Pf	-	0	28			stored & used		P/Pf/C		)
13 🗸 🔾 Food in good condition, safe, and unadulterated	P/Pf	0	0				Conformance w	rith Approved Procedures			
Required records available: molluscan shellfish	P/Pf/C	0		29				th variance/specialized	P/Pf/C		5
identification, parasite destruction							process/ROP	criteria/HACCP Plan	177 110		
	OD RE						-111-1-11-	-1 - b it - i - t - f d -			
Good Retail Practices are preventative measures to									D	4 1 - 4 - 4	200
	n approp	cos		_		OF R		0 1	R=repeat	COS R	_
OUT N/A N/O Safe Food and Water  30 Pasteurized eggs used where required	P	COS	R	111	UT	uco uton	sils: properly sto	se of Utensils	C	O C	_
31 Water and ice from approved source	P/Pf/C		0					perly stored, dried, & handled	Pf/C		-
32 Variance obtained for specialized processing methods	Pf	0						les: properly stored & used	P/C		_
Food Temperature Control	200		5.75				d properly		С	00	
Proper cooling methods used: adequate equipment for	DUO							s and Equipment			
temperature control	Pf/C	0	0	47	Fo	od and n	on-food contact	surfaces cleanable,	P/P	00	_
34 O Plant food properly cooked for hot holding	Pf	0	0	4			signed, construc		F/F		_
35 C Approved thawing methods used		_	0	48	. )		•	alled, maintained and used;	Pf/C	00	5
36 Thermometers provided and accurate	Pf/C	0	0	100	_			and test strips available	800000000		
Food Identification	1			49	$\bigcirc  No $	n-food co	ontact surfaces		С	00	2
37  Food properly labeled; original container	Pf/C	0	0					sical Facilities		Tota	_
Prevention of Food Contamination	1-110							e; adequate pressure	Pf	00	
38  Insects, rodents, and animals not present		0					istalled; proper t d waste water pr	ackflow devices	P/Pf/C		
39 Contamination prevented during food preparation, storage & display 40 Personal cleanliness	P/Pf/C Pf/C	_						structed, supplied, & clean	P/Pf/C Pf/C		
41 Wiping cloths: properly used and stored	C	_	0					disposed; facilities maintained	C	00	
42 Washing fruits and vegetables	P/Pf/C							maintained, and clean	P/Pf/C		
Permit Holder shall notify customers that a copy of the most recent inspection repo				56	⊃Ad	equate v	entilation and lig	hting; designated areas used		00	
Permit flower shall flowly customers that a copy of the most recent hispection repo	nt is ave	anabic		THE REAL PROPERTY.				not used per CGS §19a-36f			_
Person in Charge (Signature)	Ah	73	,			docume		Date corrections due		#	
Person in Charge (Signature) Date	ושיע					n Violation	Item Violations				_
Person in Charge (Printed) CoeZim Zuncia	12					Undation Violation		11/20/25	1		-
Const of the sale	TA 1-	20								_	-
Inspector (Signature) Date 8/20/25						Risk Factor/Public Health Intervention Violations  Repeat Risk Factor/Public Health Intervention Violations					_
nmy Dilliand						Good Retail Practices Violations					
Inspector (Printed)								ox if you intend to reinspect		_	
Appeal: The owner or operator of a food establishment aggrieved by the										destroy,	,
or dispose of unsafe food, may appeal such order to the	Directo	or of	Hea	ith, no	ot late	r than fo	rty-eight hours	aπer issuance of such order			

	Foo	d Estab	olishment Inspe	ection Re	eport Page 2	of <u>2</u>			
LHD <u>NV</u>			Inspection Report Continuation Sh		Date_8/200	125			
Establish	01/201/00	s Restau	want Town Seum	ow					
TEMPERATURE OBSERVATIONS									
Item	/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp			
mana	Cinil	113'FS	auce HH	162F					
vau)	rausage.	39'F1	door freezer	-Ce + F					
Dired	onion	39.F1	mushrooms						
LOON	lautory	39 F	1-01-0						
Muss	DIMMP 1	38 F							
tomat	Des	394							
Sala	MI	38F							
-0.701	-111		no cooling obse	wed.					
		OBSI		CTIVE ACTION					
Item	Violations cited in this	s report must be c	orrected within the time frames below	1	sections 8-405.11 & 8-406.11 of the	e food code.			
Number	CHPMI: A	lbert 2	Uncevski 4	16/28					
	110000000	CTUONO	dvelancanylo	121/20	is ah agun =	Al. /			
	Hamosink	STUCKE	d'signage / r	10+ h20	reheating	OK			
	Chellfish +	aas	allevaen st	atement	V				
	Camileren	ntendo	hirlipte for		test Strips				
-	SUMMICTO	DILLOCAT	openes a	) PPIII.	MISITIO				
	H000S +0	be sex	viced in Sept.	OK	9 IDVES				
	dottermire	imi -	My STAVADORY	therm	MAPLENSY				
	Carchar		114 Storage	1110,11	Officion				
47	Shelves	In 1 (	dany reach in	frida	P => VUCAIL dis	V+MIVV			
110	districted	of wit p	IC FRADOUN	a protec	e > rusty dis	1 Cpc 1 1			
	CHA COOC	4 00 1	10 1 10000	T pro-ce	111 9 1004				
1									
		01			1	1			
Person in	Charge (Signature)	100	5		Date 8/26	125			
	(Signature) Amy	- OLLLE	mel		Date 8/2	0/25			