#C0296

Food Establishment Inspection Report

Page 1 of 2

LHD NVHD — Inspection Report Continuation Sheet — Date 4/1/26

Establishment Avenue Bar & Grill — Town Naugatuck

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code.

Item Number	
	reinspection from 3/16/26
	priority violations - COS 3/16/26
15P	raw beef stored over fish 4/1/26 - jumbled meats
	priority foundation
36pf	missing thermometer in 2 door fridge. 4/1/26 Missing thermometer
28pf	sanitizer in food bucket not properly labeled. 4/1/26 no sanitizer made
23pf	not properly datemarking 4/1/26 - no food items datemarked
	core violations
37c	food items out of container not properly labeled
45c	pans/to go containers not inverted.
	reinspection in 5 days.
	- employee called owner while onsite to discuss outstanding items

Person in Charge (Signature) [signature] Date 4/1/26

Inspector (Signature) Amy Durand Date 4/1/26

Distribution: 1st - White - Health Department 2nd - Yellow - Owner/Operator/Person in Charge