

Connecticut Department of Public Health

Risk Category: 3 Food Estab	lishn	nen	t Ir	nspec	tior	n Rer	ort	Page 1 c	of Y	
stablishment type: Permanent Temporary Mobile Other						ate:	17/25			
Establishment BJ'S WNOLESQLE CLUV		and the	ng Conn	ectical Healts		me In	2:50 A	M/PM Time Out 3	40 AND	
Address 20 A DIVISION St	DDH)			LF	14	NHD				
Daylol					Purpose of Inspection: Routine Pre-op					
					Reinspection Other					
Permit Holder BJ Wholesall Club - Will Secret	ACTO	RS	AN	D PUB						
Risk factors are important practices or procedures identified as the most prevalent cont	ALC: UNITED BY				JAMES TO STATE OF THE PARTY OF		A STATE OF THE STA	AND A SECURE CONTRACTOR OF THE PARTY OF THE	ess or injury.	
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered in				complian			ot in compliance		O=not observed	
P=Priority item Pf=Priority foundation item C=Core item V=violation type		-						ted on-site during inspection		
IN OUT N/A N/O Supervision	V	cos	R		ØUT	N/A N/O		on from Contamination	V COS R	
Person/Alternate Person in charge present,	Pf	0	0	15	10/	00	Food separated		P/C 0 0	
demonstrates knowledge and performs duties				16	9			urfaces: cleaned & sanitized	P/Pf/C O	
Certified Food Protection Manager for Classes 2, 3, & 4	С	0	0	17	0		and the second of the second o	on of returned, previously tioned, and unsafe food	POO	
Employee Health					,	4		ture Control for Safety		
Management, food employee and conditional employee:	DIDE			18	0	00		time and temperatures	P/Pf/C O O	
knowledge, responsibilities and reporting	P/Pf	0		19 🔾	0			g procedures for hot holding		
4 Ø Ø Proper use of restriction and exclusion	Р	0	0	20	10			time and temperatures	POO	
Written procedures for responding to vomiting and	Dr			21	10	00	Proper hot holdi	ing temperatures	POO	
diarrheal events	Pf	0	\neg	22	6	00	Proper cold hold	ding temperatures	POO	
Good Hygienic Practices				23	10	00	Proper date ma	rking and disposition	P/Pf O O	
6 Proper eating, tasting, drinking, or tobacco products us	e P/C	0	0	24	0	00	Time as a public	c health control: procedures	P/Pf/C	
7 No discharge from eyes, nose, and mouth	C	0	0	24			and records		111110	
Preventing Contamination by Hands						/		ımer Advisory		
8 V S Hands clean and properly washed	P/Pf	0	0	25 🔾	0	\vee		provided: raw/undercooked food	Pf OO	
No bare hand contact with RTE food or a	P/Pf/C	0				/	The same of the sa	ceptible Population		
pre-approved alternative procedure properly followed				26 🔾	0	_		used; prohibited foods not offered	P/C O	
Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	0					ves and Toxic Substances		
Approved Source	1000			27 🔾	P	0		approved and properly used	POO	
11 O ood obtained from approved source	P/Pf/C	_	0	28	0			es properly identified,	P/Pf/C O	
12 Food received at proper temperature	P/Pf	-	0				Mored & used			
Food in good condition, safe, and unadulterated	P/Pf	0	0					th Approved Procedures h variance/specialized		
Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	0	0	29 🔾	0	V		riteria/HACCP Plan	P/Pf/C O	
	OD RE	TAIL	PF	RACTIC	FS	DOUBLE !	processive	nonari / toor / fair		
Good Retail Practices are preventative measures t			_			s. chemi	cals, and physical	l 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	Committee of the latest annual to the latest annual		e utens	ils: properly store		c 0 0	
31 Water and ice from approved source	P/Pf/C	0	0	44 0	Utens	ils/equip	ment/linens: prop	erly stored, dried, & handled	Pf/C O O	
32 Variance obtained for specialized processing methods	Pf	0	0	45 🔾	Single	e-use/sir	gle-service article	es: properly stored & used	P/C O O	
Food Temperature Control				46 🔾	Glove	es used	properly		C O O	
Proper cooling methods used; adequate equipment for	Pf/C				1			and Equipment		
temperature control	1 1/0	0		13				urfaces cleanable,	P/PfCO	
34 O Plant food properly cooked for hot holding	Pf	0	0	4			igned, constructe			
35 O Approved thawing methods used	_	0	0	48				lled, maintained and used;	PEC OO	
36 C Thermometers provided and accurate	Pf/C	0	0	n				and test strips available		
Food Identification	1			(4)	Non-	food co	ntact surfaces cl		000	
37 Food properly labeled; original container	Pf/C	0	0					ical Facilities	D(0 0	
Prevention of Food Contamination	Desc				-			; adequate pressure	P/Pf/C O O	
38 nsects, rodents, and animals not present	Pf/C		9				stalled; proper ba waste water pro		P/Pf/C O O	
Contamination prevented during food preparation, storage & display	P/P//C		0	52	Toile	t facilitie	waste water pro	structed, supplied, & clean	Pf/C O O	
40 Personal cleanliness 41 Wiping cloths: properly used and stored	C	0	0					sposed; facilities maintained	C 00	
42 Washing fruits and vegetables	P/Pf/C	-						naintained, and clean	P/Pf/C O O	
								nting; designated areas used		
Permit Holder shall notify customers that a copy of the most recent inspection rep	ort is ava	allable	2.		Natu	ral rubb	er latex gloves n	ot used per CGS §19a-36f		
Mastr	1	_	•		named in column 2 is not the owner, where	ocume		Date corrections due	#	
Person in Charge (Signature)	-	-)_				Violatio			0	
Barrara in Ohama (Brintad)							tem Violations	10/7/25	3	
Person in Charge (Printed)			_			olations				
Inspector (Signature) Manual Kushin Date 7 17 25					Factor/Public Health Intervention Violations eat Risk Factor/Public Health Intervention Violations					
Good P						ail Practices Violations				
Inspector (Printed) Hmanda Kuchin 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,										
as dispose of uppose food may appeal auch and a to the	Direct	or of	Hos	Ith not	latar +	han for	by pight hours	for iccurance of such orde	r	

Food Establishment Inspection Report Page	of								
LHD_NVHD Inspection Report Continuation Sheet Date	1/25								
Establishment BT'S WWOLSQL Town DUM									
TEMPERATURE OBSERVATIONS									
Item/Location/Process Temp Item/Location/Process Temp Item/Location/Process									
Open case (not dog avea) 41°F Bakery wi c 35°F, wif 1°F Rotisserie micke	n 140-1600								
- Ext temp of Sev packages of Hotdogs 40 F Raw Chx Kabob 38° F, ground beef 30° Pairy cooler	390								
Open Case (fre pack Trom, back) 34 of sor Lamb 35°F Strat 39°F york 38°F - Ebgs 40°F									
- Turkey harn / prosciulto (externa) 35-40 " Unit w beef porx Chx 38° F/36"									
open case (smoked ham) 30°F ground turkey 38°r, raw chx 36°P									
- Beef Matty 38°F, hams 38°F-40°F arab 1 90 del i 34°F Turkey / Chelos 39°F									
Seafood open 28°F, Sours/dips 34°1= Back Case 41°F									
- Turkey 41°F, Chiese 40°F, ham 39°F									
OBSERVATIONS AND CORRECTIVE ACTIONS	- F.H F.								
Item Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.1	of the food code.								
Number PON-5176									
CFPM - Several, will note @ Office (Great menton)									
HandSink-Stocked, Signage, 110°F Hot H20									
The state of the s	/								
Bakery - Quat 3 Bay 200-400ppm 3 Bay, datemarking	2								
Bakery - Quat 3 Bay 200 - 400 ppm 3 Bay, datemork income Viny 1 gloves 1 Chx temp log notice of the Butcher - Quat Cooler 1 per complaint NUHD rec 1 gets always be 41°F+ so	1 1/6								
Viny / glavesy	La Sester								
Deli-vinyl gloves, Chx temp log	K . E. B								
Butcher-Quarty Strong of Mary Mar on Pis	ros or si								
Butcher-Quaty Per complaint NUHD rec 7 pc Schoring to open of the strong of the stron	x								
Cooler per complaint NUHD rec 1000									
	@ all times								
39 A lot of condunsation dripping in open coolers (beef 3 raw Chx))								
49 Extension of deli Shourage (Stipling don's Unclean									
47 Interior food debris Snowcase + Back open unit in Deli unclean	Food								
1 91 Interior Took alord Showcase + Back open only in Dell Oriclean	Jacons								
# MIR - PARADICIAL SPARALE MAL STOWARD DISCORDE DISCORDED WILDER	Lucken								
# 2749 - Complaint > meats not Stored @ proper temp - discussed w/ Plc * -> Several temp taken + nothing was above 410 (including thems) + nothing	10 Water in								
>> > Several temp taken + nothing was above 41°F (including thems) +to	np occur -> serv								
Person in Charge (Signature) Date 7	2-25 484								
	11/25								
Inspector (Signature) MMMMM MMMMMMMMMMMMMMMMMMMMMMMMMMMMMM	10								