Connecticut Department of Public Health

5(o) 4											
Risk Category: 3 Food Establishment Inspection Report Page 1 of 2											
Establishment type: Permanent Temporary Mobile Other					Date:	8 25)				
Establishment Bellissimo			tticus Health	Time In	235 A	M/M Time Out	AM/PM				
Address 40 Cherry Street DP				-HD	UHD						
Town/City COLUGATUCK				•	of Inspection:	Routine P	re-op				
Permit Holder FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
Risk factors are important practices or procedures identified as the most prevalent contr								ness or injury.			
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it				compliance		t in compliance		N/O=not observed			
P=Priority item Pf=Priority foundation item C=Core item V=violation type							ed on-site during inspection	R=repeat violation			
IN OUT N/A N/O Supervision	V	cos	R		T N/A N/O	Valley Control	on from Contamination	V COS R			
Person/Alternate Person in charge present,	Pf	0		15		Food separated		P/C O O			
demonstrates knowledge and performs duties	_		-	16			urfaces: cleaned & sanitize on of returned, previously				
2 Certified Food Protection Manager for Classes 2, 3, & 4	С	0	0	17 👿 🔾	 Introduction 		tioned, and unsafe food	POO			
Employee Health							ture Control for Safety				
Management food employee and conditional employee	T			18 0 0	000		time and temperatures	P/Pf/C O O			
knowledge, responsibilities and reporting	P/Pf	0	\circ	19 0			g procedures for hot holdir	g POO			
4 Proper use of restriction and exclusion	P	0	0	20 3	00	Proper cooling t	ime and temperatures	POO			
Written procedures for responding to vomiting and	Pf	0		21	00	Proper hot holdi	ng temperatures	POO			
diarrheal events	FI			22 🝼 🗷			ding temperatures	POO			
Good Hygienic Practices				23			rking and disposition	P/Pf O O			
6 Proper eating, tasting, drinking, or tobacco products use				2400		pour office of section of product of	c health control: procedure	S P/Pf/C			
7 No discharge from eyes, nose, and mouth	С	0	0			and records					
Preventing Contamination by Hands	T				-		ımer Advisory				
8 Hands clean and properly washed	P/Pf	0	0	25 0			provided: raw/undercooked for	od Pf O O			
No bare hand contact with RTE food or a	P/Pf/C	0					ceptible Population	1 10/01010			
pre-approved alternative procedure properly followed				26 0	Total Control of the		used; prohibited foods not offere				
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C		9			Committee of the commit	ves and Toxic Substance				
Approved Source	DIDUG			27 🗷 🗩	70		approved and properly use	ed POO			
11 Food obtained from approved source	P/Pf/C		0	28 💋 🔾	9		es properly identified,	P/Pf/C O			
12 C Food received at proper temperature	P/Pf		00			stored & used	th Approved Procedures				
Food in good condition, safe, and unadulterated Required records available: molluscan shellfish	P/Pf	0	\subseteq			Compliance with	n variance/specialized				
14	P/Pf/C	0	0	29 💌 🔾			iteria/HACCP Plan	P/Pf/C			
	DD RE	TAIL	PR	RACTICES	- Norman	processive					
Good Retail Practices are preventative measures to					ens, chemi	cals, and physical	objects into foods.				
				for COS and/			on-site during inspection	R=repeat violation			
OUT N/A N/O Safe Food and Water	V	cos	_	OUT		Proper Us	e of Utensils	V COS R			
30 Pasteurized eggs used where required	Р	0	0		use utens	ls: properly store	ed	c 00			
31 Water and ice from approved source	P/Pf/C	0	0	44 O Ute	nsils/equip	ment/linens: prop	erly stored, dried, & handled	Pf/C O O			
32 Variance obtained for specialized processing methods	Pf	0	0	45 O Sin	gle-use/sir	gle-service article	es: properly stored & used	P/C ()			
Food Temperature Control				46 Glo	ves used	properly		c 00			
Proper cooling methods used; adequate equipment for	Pf/C			0		Utensils	and Equipment				
temperature control	1110	0	0				urfaces cleanable,	P/Pf/C O			
34 O Plant food properly cooked for hot holding	Pf	0	0	pro	perly des	gned, construct	ed, and used				
35 O Approved thawing methods used	Pf/C		0	48 O Wa	arewashin	g facilities: insta	lled, maintained and used	Pf/C			
36 C Thermometers provided and accurate	Pf/C	0	0	clea			and test strips available				
Food Identification				49 O No	n-food co	ntact surfaces cl		C O O			
37 Food properly labeled; original container	Pf/C	0	0	1 = 1			ical Facilities	1000			
Prevention of Food Contamination							; adequate pressure	Pf O O			
38 O Insects, rodents, and animals not present		0		51 O Plu	imbing ins	talled; proper ba	ackflow devices	P/Pf/C O			
39 Contamination prevented during food preparation, storage & display	P/Pf/C		0	52 Sev	wage and	waste water pro	pperly disposed	P/Pf/C O O			
40 Personal cleanliness	P#C						structed, supplied, & clean	Pf/C O O			
41 Wiping cloths: properly used and stored	C		00				sposed; facilities maintained naintained, and clean	P/Pf/C O O			
42 Washing fruits and vegetables	P/Pf/C						nting; designated areas us				
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ailable	e.				not used per CGS §19a-36				
D- 1	_	90	_	Violations			Date corrections du				
Person in Charge (Signature)	8-	2	5	Priority Iter			-	- Agriph			
	1 -	1		Priority Fou	undation I	tem Violations	_	-			
Person in Charge (Printed) BEORI 1172	11	4		Core Item '	Violations			3			
Charle Oliverno	2/0	9		Risk Facto	Risk Factor/Public Health Intervention Violations						
Inspector (Signature) MM () Date 4 8 2				Repeat Risk Factor/Public Health Intervention Violations							
Amy Nivand					Good Retail Practices Violations						
Inspector (Printed) 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 upsafe food, may appeal such order to the Director of Health, not later than forty-eight hours after issuance of such order.											

Food Est	ablishment Inspe	ction R	eport Page ,—	of
CHD/DHD	Inspection Report Continuation She		Date	25
Establishment_BCNS1m0	Town Nava	atuck		
	TEMPERATURE OBSERV	VATIONS		
Item/Location/Process Temp	Item/Location/Process		Itam/Location/Process	Tomp
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0	BSERVATIONS AND CORRECT	TIVE ACTION	NS	
	be corrected within the time frames belo			ood code
Item Violations cited in this report must	be corrected within the time frames beit	w, or as stated in	1 36000013 0-400. 11 0 0-400. 11 01 the f	oou coue.
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Mulliosi (CTVIII).				
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(D)			10-	25
Person in Charge (Signature)			Date	~
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Inspector (Signature)	WIGHTER		Date 8	45