

5614

Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

Risk Category: 3		Food Establishment Inspection Report		Page 1 of 2	
Establishment type: Permanent Temporary Mobile Other			Date: 9/17/25		
Establishment Bellissimo			Time In AM/PM Time Out AM/PM		
Address 40 Cherry Street			LHD NVHD		
Town/City Naugatuck			Purpose of Inspection: Routine Pre-op		
Permit Holder Beori Fazliu			Reinspection 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 appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation													
Supervision				Protection from Contamination				Time/Temperature Control for Safety					
IN	OUT	N/A	N/O	V	COS	R	IN	OUT	N/A	N/O	V	COS	R
1	☒						15	☒					
Person/Alternate Person in charge present, demonstrates knowledge and performs duties				Pf			Food separated and protected				P/C		
2	☒						16	☒					
Certified Food Protection Manager for Classes 2, 3, & 4				C			Food-contact surfaces: cleaned & sanitized				P/Pf/C		
							17	☒					
							Proper disposition of returned, previously served, reconditioned, and unsafe food				P		
Employee Health							Consumer Advisory						
3	☒						18	☒					
Management, food employee and conditional employee; knowledge, responsibilities and reporting				P/Pf			Consumer advisory provided: raw/undercooked food				Pf		
4	☒						19	☒					
Proper use of restriction and exclusion				P			Highly Susceptible Population						
5	☒						20	☒					
Written procedures for responding to vomiting and diarrheal events				Pf			Pasteurized foods used; prohibited foods not offered				P/C		
Good Hygienic Practices							21	☒					
6	☒						Food/Color Additives and Toxic Substances						
Proper eating, tasting, drinking, or tobacco products use				P/C			22	☒					
7	☒						Food additives: approved and properly used				P		
No discharge from eyes, nose, and mouth				C			23	☒					
Preventing Contamination by Hands							Toxic substances properly identified, stored & used				P/Pf/C		
8	☒						Conformance with Approved Procedures						
Hands clean and properly washed				P/Pf			24	☒					
9	☒						Compliance with variance/specialized process/ROP criteria/HACCP Plan				P/Pf/C		
10	☒												
No bare hand contact with RTE food or a pre-approved alternative procedure properly followed				P/Pf/C									
Adequate handwashing sinks, properly supplied/accessibile				Pf/C									
Approved Source													
11	☒												
Food obtained from approved source				P/Pf/C									
12	☒												
Food received at proper temperature				P/Pf									
13	☒												
Food in good condition, safe, and unadulterated				P/Pf									
14	☒												
Required records available: molluscan shellfish identification, parasite destruction				P/Pf/C									

GOOD RETAIL PRACTICES																						
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.																						
Mark OUT if numbered item is not in compliance V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation																						
Safe Food and Water				Proper Use of Utensils				Utensils and Equipment														
OUT	N/A	N/O	V	COS	R	OUT	V	COS	R	OUT	V	COS	R									
30	☒					43	☒			47	☒											
Pasteurized eggs used where required			P			In-use utensils: properly stored			C			Food and non-food contact surfaces cleanable, properly designed, constructed, and used		P/Pf/C								
31	☒					44	☒			48	☒			Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available		Pf/C						
Water and ice from approved source			P/Pf/C			45	☒			49	☒			Non-food contact surfaces clean		C						
32	☒					46	☒			Physical Facilities												
Variance obtained for specialized processing methods			Pf			Gloves used properly			C			50	☒			Hot and cold water available; adequate pressure		Pf				
Food Temperature Control							Prevention of Food Contamination							51	☒			Plumbing installed; proper backflow devices		P/Pf/C		
33	☒						38	☒						52	☒			Sewage and waste water properly disposed		P/Pf/C		
Proper cooling methods used; adequate equipment for temperature control			Pf/C			Insects, rodents, and animals not present			Pf/C			53	☒			Toilet facilities: properly constructed, supplied, & clean		Pf/C				
34	☒						39	☒						54	☒			Garbage and refuse properly disposed; facilities maintained		C		
Plant food properly cooked for hot holding			Pf			Contamination prevented during food preparation, storage & display			P/Pf/C			55	☒			Physical facilities installed, maintained, and clean		P/Pf/C				
35	☒						40	☒						56	☒			Adequate ventilation and lighting; designated areas used		C		
36	☒						41	☒						Natural rubber latex gloves not used per CGS §19a-36f								
Approved thawing methods used			Pf/C			Personal cleanliness			Pf/C													
37	☒						42	☒														
Thermometers provided and accurate			Pf/C			Wiping cloths: properly used and stored			C													
Food Identification							Washing fruits and vegetables			P/Pf/C												
37	☒																					
Food properly labeled; original container			Pf/C																			
Permit Holder shall notify customers that a copy of the most recent inspection report is available.																						

Person in Charge (Signature) Beori Fazliu Date 9-17-25		Violations documented		Date corrections due		#	
Person in Charge (Printed) BEORI FAZLIU		Priority Item Violations					
Inspector (Signature) Amy Durand Date 9/17/25		Priority Foundation Item Violations					
Inspector (Printed) Amy Durand		Core Item Violations					
		Risk Factor/Public Health Intervention Violations					
		Repeat Risk Factor/Public Health Intervention Violations					
		Good Retail Practices Violations					
		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 Director of Health, not later than forty-eight hours after issuance of such order.

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Date 9/17/25

Date 9/11/23