


Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

1708

Risk Category: <u>3</u>		Food Establishment Inspection Report		Page 1 of <u>2</u>	
Establishment type: <u>Permanent</u> Temporary Mobile Other			Date: <u>8/12/25</u>		
Establishment <u>Big Y Naugatuck #32</u>			Time In <u>10:20</u> AM/PM Time Out <u>AM/PM</u>		
Address <u>85 Bridge Street</u>			LHD <u>NVHD</u>		
Town/City <u>Naugatuck</u>			Purpose of Inspection: <u>Routine</u> Pre-op		
Permit Holder <u>Michael D'Amour</u>			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			
IN	OUT	N/A	N/O	IN	OUT	N/A	N/O
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
1 Person/Alternate Person in charge present, demonstrates knowledge and performs duties				15 Food separated and protected			
2 Certified Food Protection Manager for Classes 2, 3, & 4				16 Food-contact surfaces: cleaned & sanitized			
				17 Proper disposition of returned, previously served, reconditioned, and unsafe food			
Employee Health				Time/Temperature Control for Safety			
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3 Management, food employee and conditional employee; knowledge, responsibilities and reporting				18 Proper cooking time and temperatures			
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4 Proper use of restriction and exclusion				19 Proper reheating procedures for hot holding			
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5 Written procedures for responding to vomiting and diarrheal events				20 Proper cooling time and temperatures			
				21 Proper hot holding temperatures			
Good Hygienic Practices				22 Proper cold holding temperatures			
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6 Proper eating, tasting, drinking, or tobacco products use				23 Proper date marking and disposition			
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7 No discharge from eyes, nose, and mouth				24 Time as a public health control: procedures and records			
Preventing Contamination by Hands				Consumer Advisory			
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8 Hands clean and properly washed				25 Consumer advisory provided: raw/undercooked food			
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Highly Susceptible Population			
9 No bare hand contact with RTE food or a pre-approved alternative procedure properly followed				26 Pasteurized foods used; prohibited foods not offered			
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food/Color Additives and Toxic Substances			
10 Adequate handwashing sinks, properly supplied/accessible				27 Food additives: approved and properly used			
Approved Source				28 Toxic substances properly identified, stored & used			
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Conformance with Approved Procedures			
11 Food obtained from approved source				29 Compliance with variance/specialized process/ROP criteria/HACCP Plan			
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
12 Food received at proper temperature							
13 Food in good condition, safe, and unadulterated							
14 Required records available: molluscan shellfish identification, parasite destruction							

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			
OUT	N/A	N/O	V	OUT	IN	N/A	N/O
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
30 Pasteurized eggs used where required				43 In-use utensils: properly stored			
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
31 Water and ice from approved source				44 Utensils/equipment/linens: properly stored, dried, & handled			
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
32 Variance obtained for specialized processing methods				45 Single-use/single-service articles: properly stored & used			
Food Temperature Control				46 Gloves used properly			
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils and Equipment			
33 Proper cooling methods used; adequate equipment for temperature control				47 Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	48 Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available			
34 Plant food properly cooked for hot holding				49 Non-food contact surfaces clean			
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical Facilities			
35 Approved thawing methods used				50 Hot and cold water available; adequate pressure			
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	51 Plumbing installed; proper backflow devices			
36 Thermometers provided and accurate				52 Sewage and waste water properly disposed			
Food Identification				53 Toilet facilities: properly constructed, supplied, & clean			
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	54 Garbage and refuse properly disposed; facilities maintained			
37 Food properly labeled; original container				55 Physical facilities installed, maintained, and clean			
Prevention of Food Contamination				56 Adequate ventilation and lighting; designated areas used			
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Natural rubber latex gloves not used per CGS §19a-36f			
38 Insects, rodents, and animals not present							
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Violations documented			
39 Contamination prevented during food preparation, storage & display				Date corrections due			
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Priority Item Violations			
40 Personal cleanliness				Priority Foundation Item Violations			
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Core Item Violations			
41 Wiping cloths: properly used and stored				Risk Factor/Public Health Intervention Violations			
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Repeat Risk Factor/Public Health Intervention Violations			
42 Washing fruits and vegetables				Good Retail Practices Violations			
				Requires Reinspection - check box if you intend to reinspect			

Permit Holder shall notify customers that a copy of the most recent inspection report is available.

Person in Charge (Signature) <u>[Signature]</u>	Date <u>8/12/25</u>
Person in Charge (Printed) <u>Brandy Domingue</u>	
Inspector (Signature) <u>[Signature]</u>	Date <u>8/12/25</u>
Inspector (Printed) <u>Amey Durand</u>	

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 8/12/25

Establishment Big Y Naugatuck #32 Town Naugatuck

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Dairy walk in	2.6	Seafood handsink	87°F	pizza 2 door	34°F
dairy walk in freezer	-10°F	raw shrimp	36°F	2 door freezer	-8°F
meat w/c	40°F	handsink bakery	118°F	Deli w/c	40°F
meat handsink	89°F	bakery w/c #1	40°F	Diced onion	38°F
dairy	41°F	bakery w/c #2	39°F	Deli ham	39°F
beef patties	38°F	pizza HH	189°F	meatballs HH	139°F
Seafood w/c	32°F	Sausage	87°F	Deli handsink	113°F
salmon raw	36°F	Diced onions	37°F		

Item Number	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.
	CFPM: Brandy celalla 1/22/29, Kevin Bissell 6/28 Roy Knox 6/30/28, Tracy Lamberston 6/23/28
47c	Dairy walk in freezer major ice build up
<u>meat</u>	Sanitizer quat 3 bay 300 ppm handsinks ok ✓ poly sei gloves ✓
<u>Seafood</u>	poly gloves ✓ thermometers ✓ shellfish tags ✓ handsink stocked ✓ Sani quat ✓ strips ✓
<u>Bakery</u>	handsink stocked ✓ poly gloves ✓ Sani quat ✓ strips ✓ hair coverings ✓
<u>Prepared foods</u>	labeling ✓ date marking ✓ time stamps ✓ Sani Quat 3 bay ok ✓ strips ✓ poly gloves ✓ thermometers ✓
<u>Del</u>	handsink ✓ poly gloves ✓ Quat sani ✓ strips ✓ Hot bar not stocked yet during inspection Store clean + aisles ok ✓

Person in Charge (Signature) 

Inspector (Signature) 

Date 8/12/25

Date 8/12/25