Connecticut Department of Public Health

1111	Connecticut	Jeho	ii tiiie	iii Oi i	ublic	leailii				
Risk Category	Food Establ	ishn	nent	nspec	tion Re	eport	Page 1 c	of _2_		
Establishmen	t type: Permanent Temporary Mobile Other				- Date:	5/8/25				
Establishment Bruegger's Bagels			testing connectical Health			12:00 A	M/PM Time Out /2	: 35	AM/PN)
Address 811 Bridgeport Ave.			DP	H	LHD	NVHD				
Town/City	J			Purpos	se of Inspection:	Routine Pro	e-op			
Permit Holder			of Publi	Department : Health	Reinsp	8.545°C.053 (465°C.23)	Other			-
Risk facto	FOODBORNE JLLNESS RISK FA							ss or injury		_
Mark design	ated compliance status (IN, OUT, N/A, N/O) for each numbered it	em	IN=	n complian	ce OUT=	not in compliance	N/A=not applicable N/	O=not obs	served	
P=Priority item	Pf=Priority foundation item	Mark in	approp	iate box fo	r COS and/o	or R COS=correc	ted on-site during inspection	R=repeat	t violation	n
IN OUT N/A	N/O Supervision	٧	cos R	IN	OUT N/A N	o Protecti	on from Contamination	V	COS R	
1000	Person/Alternate Person in charge present,	Pf	00	15 👿	000	Food separated	and protected	P/C	00	>
1 000	demonstrates knowledge and performs duties			16 🥨	00		urfaces: cleaned & sanitized	P/Pf/C	00)
2 0 0	Certified Food Protection Manager for Classes 2,	С	00	17			on of returned, previously	Р	00)
	3, & 4						tioned, and unsafe food			
/	Employee Health			100			ture Control for Safety	DIDUO		_
3 00.0	Management, food employee and conditional employee;	P/Pf	00	18 0			time and temperatures	P/Pf/C	-	-
	knowledge, responsibilities and reporting Proper use of restriction and exclusion	-		19 0			g procedures for hot holding	P		_
4 3		P	00	20 0		Proper cooling Proper hot hold	time and temperatures	P		-
5 🗸 🔾	Written procedures for responding to vomiting and diarrheal events	Pf	00	22			ding temperatures	P	_	
	Good Hygienic Practices	-		23	000		rking and disposition	P/Pf	00	-
600	Proper eating, tasting, drinking, or tobacco products us	e P/C	00				c health control: procedures	1		
700	No discharge from eyes, nose, and mouth	C	00	24	000	and records	o ricalii corilloi. procedures	P/Pf/C	00)
	Preventing Contamination by Hands						umer Advisory			ī
8 0	Hands clean and properly washed	P/Pf	100	25 0	00	and the same of th	y provided: raw/undercooked food	Pf	100	5
1	No bare hand contact with RTE food or a				^		ceptible Population			ī
9 000	pre-approved alternative procedure properly followed	P/Pf/C	1010	26 0	00		used; prohibited foods not offered	P/C	Tolo	5
10 🗸 🔾 📉	Adequate handwashing sinks, properly supplied/accessible	Pf/C	00		F	The state of the s	ves and Toxic Substances		200	Ī
_	Approved Source			27 0	00		approved and properly used		100	5
11 0	Food obtained from approved source	P/Pf/C	00				es properly identified,			
	Food received at proper temperature	P/Pf		-1 1 28 1	00	stored & used	FL.	P/Pf/C)
13 🔾 🔾	Food in good condition, safe, and unadulterated	P/Pf	00			Conformance wi	th Approved Procedures			Ī
14000	Required records available: molluscan shellfish	DIDUC	00	29	0 1		h variance/specialized	P/Pf/C		
14 0 0	identification, parasite destruction	P/Pf/C				process/ROP c	riteria/HACCP Plan	F/FI/C		-
	G0(DD RE	TAIL F	RACTIC	ES				1	
	Good Retail Practices are preventative measures to	o contro	I the add	lition of pati	hogens, che	micals, and physica	I objects into foods.			
Mark OUT if r	numbered item is not in compliance V=violation type Mark in	n appro	priate bo	x for COS	and/or R	COS=corrected	on-site during inspection	R=repeat	violation	n
OUT N/A N/O	Safe Food and Water	V	COS R				e of Utensils	V	cos R	
	Pasteurized eggs used where required	Р	00			nsils: properly stor		С	00	-
	Water and ice from approved source	P/Pf/C	00		-		perly stored, dried, & handled	Pf/C	-)
32 🔾 🗸	Variance obtained for specialized processing methods	Pf	00		-		es: properly stored & used	P/C		_
	Food Temperature Control			46	Gloves use			С	00)
331	Proper cooling methods used; adequate equipment for	Pf/C	00				and Equipment	12000		
	temperature control			47 80			surfaces cleanable,	P/P(C	00	5
	Plant food properly cooked for hot holding	Pf	00			esigned, construct				
Section of the last of the las	Approved thawing methods used	Pf/C		- 148 C			lled, maintained and used;	Pf/C	00)
36	Thermometers provided and accurate	Pf/C	00				and test strips available			
07 0 5 1	Food Identification	7000	Tolo		Non-tood o	contact surfaces c		С	100	-
37 Food pr	operly labeled; original container	Pf/C	00				ical Facilities	Dr	1010	
	Prevention of Food Contamination						; adequate pressure	Pf	00	-
	rodents, and animals not present		00			installed; proper ba		P/Pf/C P/Pf/C	00	
	nation prevented during food preparation, storage & display	P/Pf/C				nd waste water pro	structed, supplied, & clean	Pf/C	00	_
40 Persona	cloths: properly used and stored	C	00				sposed; facilities maintained	C	00	
	g fruits and vegetables	P/Pf/C					naintained, and clean	P/PfC		
							nting; designated areas used		00	
Permit Holder	shall notify customers that a copy of the most recent inspection repo	ort is ava	ailable.				not used per CGS §19a-36f			
	1 no ala	1/2	1	The Person Name of Street, or other Designation of the Person of the Per	ons docum		Date corrections due		#	Ī
Person in Char	rge (Signature) Saca (Date) O	10	7	Priority	Item Violat	ions	-		_	i
	C Milia	101	15			n Item Violations	0.15		-	
Person in Charge (Printed) 3 (4-74) (5-46-1) Core Item Violations 0/8/35 2										
Risk Factor/Public Health Intervention Violations										_
Inspector (Sign	nature) My WC/N_Date 5/8		Repeat Risk Factor/Public Health Intervention Violations Good Retail Practices Violations					_		
l	John Mucha De						wif you intend to rainert		_	_
Inspector (Prin							x if you intend to reinspect	n h = 1 -1	doct	
Appeal: The owner or operator of a food establish nent 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.										

Food Establishment Inspection Report Page 2 of 2

LHD_NVHD			Inspection Report Continuation She	Date 5/8/	Date 5/8/25	
Establishr	ment Bruegge	r's Bac	gels Town Shelt	on	_	
			TEMPERATURE OBSERV	ATIONS		
Item	/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Shop	dded steak	40°F				
The second second second		26°F				
	sage					
Cre	am cheese	35°F				
FOI	ed tomato	41°F				
CIL	ad tomate	39°F				
2/10	rea romato					
Shre	odded cheese	40°F				
Pas	tram:	38°F				
	ezer	Frozen				
			ERVATIONS AND CORREC	TIVE ACTION	NS.	
	Violations cited in this		corrected within the time frames below			e food code.
Item Number	Violations dice in this	roport must be t	onesida wilim the time names bele	W, or do oldlog in		
	0 D. I. D	. 1 -	.) 1	h 1	· · · · · · · · ·	
	CFPM: ROC	hel 5	ickels, Shannon	1 Brook	5 Exp:2/17/27	/
47C	Some Si	nelves	in walk-in h	ave r	ust -> Correc-	+
	b. 8/8/	15	sink is un			
	Dy 3/0/0	L				
55C	WALL DED	r are	a sink is un	rienn -	> Correct hu	
	Wall lica	pice	SIPIN 15 WI	CICATI	1 Correct Ny	
	8/8/25	, ,				
	11 -1-1-1	. /	11 1/0 11 11 0	,		
-	Handsink	V	Hot/Cold Hoor			
_	Sanitizer:	Quat-	3-bay: 300ppn	1		
			J Ip.			
_	Thermom	ptprsv	Test Str	ins		
	The moth		1001 011	7		
	Date-Mo	rksv	-Dru G	Sander		
	Date-110		urg c	10003		
	<u></u>	0	71-		< / s	715
Person in	Charge (Signature)		org y		Date 5/0	100
Inspector	(Signature)	my	ucha, RS		Date 5/8/	25