

6226

Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

Risk Category:	3	Food Establishment Inspection Report										Page 1 of 2																																																		
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| <small>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.</small> | | | | | | | | | | | | |
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| <small>Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered item</small> | | | | | | | | | | | | |
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| <small>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</small> | | | | | | | | | | | | |
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 | Employee Health | | | V | COS | R | Time/Temperature Control for Safety | | | V | COS | R | 3 | ○ | ○ | ○ | Management, food employee and conditional employee; knowledge, responsibilities and reporting | | | P/Pf | ○ | ○ | Proper cooking time and temperatures | | | P/Pf/C | ○ | ○ | 4 | ○ | ○ | ○ | Proper use of restriction and exclusion | | | P | ○ | ○ | Proper reheating procedures for hot holding | | | P | ○ | ○ | 5 | ○ | ○ | ○ | Written procedures for responding to vomiting and diarrheal events | | | Pf | ○ | ○ | Proper cooling time and temperatures | | | P | ○ | ○ | <table border="1"> <thead> <tr> <th>IN</th> <th>OUT</th> <th>N/A</th> <th>N/O</th> <th colspan="3">Good Hygienic Practices</th> <th>V</th> <th>COS</th> <th>R</th> <th colspan="3">Consumer Advisory</th> <th>V</th> <th>COS</th> <th>R</th> </tr> </thead> <tbody> <tr> <td>6</td> <td>○</td> <td>○</td> <td>○</td> <td colspan="3">Proper eating, tasting, drinking, or tobacco products use</td> <td>P/C</td> <td>○</td> <td>○</td> <td colspan="3">Consumer advisory provided: raw/undercooked food</td> <td>Pf</td> <td>○</td> <td>○</td> </tr> <tr> <td>7</td> <td>○</td> <td>○</td> <td>○</td> <td colspan="3">No discharge from eyes, nose, and mouth</td> <td>C</td> <td>○</td> <td>○</td> <td colspan="3">Highly Susceptible Population</td> <td>P/C</td> <td>○</td> <td>○</td> </tr> <tr> <td colspan="13"> <table border="1"> <thead> <tr> <th>IN</th> <th>OUT</th> <th>N/A</th> <th>N/O</th> <th colspan="3">Preventing Contamination by Hands</th> <th>V</th> <th>COS</th> <th>R</th> <th colspan="3">Food/Color Additives and Toxic Substances</th> <th>V</th> <th>COS</th> <th>R</th> </tr> </thead> <tbody> <tr> <td>8</td> <td>○</td> <td>○</td> <td>○</td> <td colspan="3">Hands clean and properly washed</td> <td>P/Pf</td> <td>○</td> <td>○</td> <td colspan="3">Food additives: approved and properly used</td> <td>P</td> <td>○</td> <td>○</td> </tr> <tr> <td>9</td> <td>○</td> <td>○</td> <td>○</td> <td colspan="3">No bare hand contact with RTE food or a pre-approved alternative procedure properly followed</td> <td>P/Pf/C</td> <td>○</td> <td>○</td> <td colspan="3">Toxic substances properly identified, stored & used</td> <td>P/Pf/C</td> <td>○</td> <td>○</td> </tr> <tr> <td>10</td> <td>○</td> <td>○</td> <td>○</td> <td colspan="3">Adequate handwashing sinks, properly supplied/accessible</td> <td>Pf/C</td> <td>○</td> <td>○</td> <td colspan="3">Conformance with Approved Procedures</td> <td>P/Pf/C</td> <td>○</td> <td>○</td> </tr> <tr> <td colspan="13"> <table border="1"> <thead> <tr> <th>IN</th> <th>OUT</th> <th>N/A</th> <th>N/O</th> <th colspan="3">Approved Source</th> <th>V</th> <th>COS</th> <th>R</th> <th colspan="3">Consumer
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 | Preventing Contamination by Hands | | | V | COS | R | Food/Color Additives and Toxic Substances | | | V | COS | R | 8 | ○ | ○ | ○ | Hands clean and properly washed | | | P/Pf | ○ | ○ | Food additives: approved and properly used | | | P | ○ | ○ | 9 | ○ | ○ | ○ | No bare hand contact with RTE food or a pre-approved alternative procedure properly followed | | | P/Pf/C | ○ | ○ | Toxic substances properly identified, stored & used | | | P/Pf/C | ○ | ○ | 10 | ○ | ○ | ○ | Adequate handwashing sinks, properly supplied/accessible | | | Pf/C | ○ | ○ | Conformance with Approved Procedures | | | P/Pf/C | ○ | ○ | <table border="1"> <thead> <tr> <th>IN</th> <th>OUT</th> <th>N/A</th> <th>N/O</th> <th colspan="3">Approved Source</th> <th>V</th> <th>COS</th> <th>R</th> <th colspan="3">Consumer Advisory</th>
<th>V</th> <th>COS</th> <th>R</th> </tr> </thead> <tbody> <tr> <td>11</td> <td>○</td> <td>○</td> <td>○</td> <td colspan="3">Food obtained from approved source</td> <td>P/Pf/C</td> <td>○</td> <td>○</td> <td colspan="3">Consumer advisory provided: raw/undercooked food</td> <td>Pf</td> <td>○</td> <td>○</td> </tr> <tr> <td>12</td> <td>○</td> <td>○</td> <td>○</td> <td colspan="3">Food received at proper temperature</td> <td>P/Pf</td> <td>○</td> <td>○</td> <td colspan="3">Highly Susceptible Population</td> <td>P/C</td> <td>○</td> <td>○</td> </tr> <tr> <td>13</td> <td>○</td> <td>○</td> <td>○</td> <td colspan="3">Food in good condition, safe, and unadulterated</td> <td>P/Pf</td> <td>○</td> <td>○</td> <td colspan="3">Food/Color Additives and Toxic Substances</td> <td>P</td> <td>○</td> <td>○</td> </tr> <tr> <td>14</td> <td>○</td> <td>○</td> <td>○</td> <td colspan="3">Required records available: molluscan shellfish identification, parasite destruction</td> <td>P/Pf/C</td> <td>○</td> <td>○</td> <td colspan="3">Conformance with Approved Procedures</td> <td>P/Pf/C</td> <td>○</td> <td>○</td> </tr> </tbody> </table> | | | | | | | | | | | | | IN | OUT | N/A | N/O | Approved Source | | | V | COS | R | Consumer Advisory | | | V | COS | R | 11 | ○ | ○ | ○
 | Food obtained from approved source | | | P/Pf/C | ○ | ○ | Consumer advisory provided: raw/undercooked food | | | Pf | ○ | ○ | 12 | ○ | ○ | ○ | Food received at proper temperature | | | P/Pf | ○ | ○ | Highly Susceptible Population | | | P/C | ○ | ○ | 13 | ○ | ○ | ○ | Food in good condition, safe, and unadulterated | | | P/Pf | ○ | ○ | Food/Color Additives and Toxic Substances | | | P | ○ | ○ | 14 | ○ | ○ | ○ | Required records available: molluscan shellfish identification, parasite destruction | | | P/Pf/C | ○ | ○ | Conformance with Approved Procedures | | | P/Pf/C | ○ | ○ | <table border="1"> <thead> <tr> <th colspan="13">GOOD RETAIL PRACTICES</th> </tr> <tr> <th colspan="13"> <small>Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.</small> </th> </tr> <tr> <td colspan="13"> <small>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</small> </td> </tr> </thead> <tbody> <tr> <td colspan="13"> <table border="1"> <thead> <tr> <th>OUT</th> <th>N/A</th> <th>N/O</th> <th colspan="3">Safe Food and Water</th> <th>V</th> <th>COS</th> <th>R</th> <th colspan="3">Proper Use of Utensils</th> <th>V</th> <th>COS</th> <th>R</th> </tr> </thead> <tbody> <tr> <td>30</td> <td>○</td> <td>○</td> <td colspan="3">Pasteurized eggs used where required</td> <td>P</td> <td>○</td> <td>○</td> <td colspan="3">In-use utensils: properly stored</td> <td>C</td> <td>○</td> <td>○</td> </tr> <tr>
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 | OUT | N/A | N/O | Safe Food and Water | | | V | COS | R | Proper Use of Utensils | | | V | COS | R | 30 | ○ | ○ | Pasteurized eggs used where required | | | P | ○ | ○ | In-use utensils: properly stored | | | C | ○ | ○ | 31 | ○ | ○ | Water and ice from approved source | | | P/Pf/C | ○ | ○ | Utensils/equipment/linens: properly stored, dried, & handled | | | Pf/C | ○ | ○ | 32 | ○ | ○ | Variance obtained for specialized processing methods | | | Pf | ○ | ○ | Single-use/single-service articles: properly stored & used | | | P/C | ○ | ○ | <table border="1"> <thead> <tr> <th>OUT</th> <th colspan="3">Food Temperature Control</th> <th colspan="3">Food Identification</th> <th colspan="3">Utensils and Equipment</th> <th colspan="3">Physical Facilities</th> </tr> </thead> <tbody> <tr> <td>33</td> <td>○</td> <td colspan="3">Proper cooling methods used; adequate equipment for temperature control</td> <td>Pf/C</td> <td>○</td> <td>○</td> <td colspan="3">Food and non-food contact surfaces cleanable, properly designed, constructed, and used</td> <td>P/Pf/C</td> <td>○</td> <td>○</td> </tr> <tr> <td>34</td> <td>○</td> <td>○</td> <td colspan="3">Plant food properly cooked for hot holding</td> <td>Pf</td> <td>○</td> <td>○</td> <td colspan="3">Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available</td> <td>Pf/C</td> <td>○</td> <td>○</td> </tr> <tr> <td>35</td> <td>○</td> <td>○</td> <td colspan="3">Approved thawing methods used</td> <td>Pf/C</td> <td>○</td> <td>○</td> <td colspan="3">Non-food contact surfaces clean</td> <td>C</td> <td>○</td> <td>○</td> </tr> <tr> <td>36</td> <td>○</td> <td>○</td> <td colspan="3">Thermometers provided and accurate</td> <td>Pf/C</td> <td>○</td> <td>○</td> <td colspan="3"></td> <td></td> <td></td> <td></td> </tr> <tr> <td colspan="13"> <table border="1"> <thead> <tr> <th colspan="13">Prevention of Food Contamination</th> </tr> <tr> <th colspan="13"> <small>Permit Holder shall notify customers that a copy of the most recent inspection report is available.</small> </th> </tr> <tr> <td colspan="13"> <small>Person in Charge (Signature) <i>Endeavor</i> Date 11/5/25</small> </td> </tr> </thead> <tbody> <tr> <td colspan="13"> <small>Person in Charge (Printed) <i>Elizabeth Teller</i></small> </td> </tr> <tr> <td colspan="13"> <small>Inspector (Signature) <i>M. 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| IN | OUT | N/A | N/O | Supervision | | | V | COS | R | Protection from Contamination | | | V
 | COS | R | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| 1 | ○ | ○ | ○ | Person/Alternate Person in charge present, demonstrates knowledge and performs duties | | | Pf | ○ | ○ | Food separated and protected | | | P/C
 | ○ | ○ | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| 2 | ○ | ○ | ○ | Certified Food Protection Manager for Classes 2, 3, & 4 | | | C | ○ | ○ | Food-contact surfaces: cleaned & sanitized | | | P/Pf/C
 | ○ | ○ | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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 | Hands clean and properly washed | | | P/Pf | ○ | ○ | Food additives: approved and properly used | | | P | ○ | ○ | 9 | ○ | ○ | ○ | No bare hand contact with RTE food or a pre-approved alternative procedure properly followed | | | P/Pf/C | ○ | ○ | Toxic substances properly identified, stored & used | | | P/Pf/C | ○ | ○ | 10 | ○ | ○ | ○ | Adequate handwashing sinks, properly supplied/accessible | | | Pf/C | ○ | ○ | Conformance with Approved Procedures | | | P/Pf/C | ○ | ○ | <table border="1"> <thead> <tr> <th>IN</th> <th>OUT</th> <th>N/A</th> <th>N/O</th> <th colspan="3">Approved Source</th> <th>V</th> <th>COS</th> <th>R</th> <th colspan="3">Consumer Advisory</th> <th>V</th> <th>COS</th> <th>R</th> </tr> </thead> <tbody> <tr> <td>11</td> <td>○</td> <td>○</td> <td>○</td> <td colspan="3">Food obtained from approved source</td> <td>P/Pf/C</td> <td>○</td> <td>○</td> <td colspan="3">Consumer advisory provided: raw/undercooked food</td> <td>Pf</td> <td>○</td> <td>○</td> </tr> <tr> <td>12</td> <td>○</td> <td>○</td> <td>○</td> <td colspan="3">Food received at proper temperature</td> <td>P/Pf</td> <td>○</td> <td>○</td> <td colspan="3">Highly Susceptible Population</td> <td>P/C</td> <td>○</td>
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 | | | | OUT | N/A | N/O | Safe Food and Water | | | V | COS | R | Proper Use of Utensils | | | V | COS | R | 30 | ○ | ○ | Pasteurized eggs used where required | | | P | ○ | ○ | In-use utensils: properly stored | | | C | ○ | ○ | 31 | ○ | ○ | Water and ice from approved source | | | P/Pf/C | ○ | ○ | Utensils/equipment/linens: properly stored, dried, & handled | | | Pf/C | ○ | ○ | 32 | ○ | ○ | Variance obtained for specialized processing methods | | | Pf | ○ | ○ | Single-use/single-service articles: properly stored & used | | | P/C | ○ | ○ | <table border="1"> <thead> <tr> <th>OUT</th> <th colspan="3">Food Temperature Control</th> <th colspan="3">Food Identification</th> <th colspan="3">Utensils and Equipment</th> <th colspan="3">Physical Facilities</th> </tr> </thead> <tbody> <tr> <td>33</td> <td>○</td> <td colspan="3">Proper cooling methods used; adequate equipment for temperature control</td> <td>Pf/C</td> <td>○</td> <td>○</td> <td colspan="3">Food and non-food contact surfaces cleanable, properly designed, constructed, and used</td> <td>P/Pf/C</td> <td>○</td> <td>○</td> </tr> <tr> <td>34</td> <td>○</td> <td>○</td> <td colspan="3">Plant food properly cooked for hot holding</td> <td>Pf</td> <td>○</td> <td>○</td> <td colspan="3">Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available</td> <td>Pf/C</td> <td>○</td> <td>○</td> </tr> <tr> <td>35</td> <td>○</td> <td>○</td> <td colspan="3">Approved thawing methods used</td> <td>Pf/C</td> <td>○</td> <td>○</td> <td colspan="3">Non-food contact surfaces clean</td> <td>C</td> <td>○</td> <td>○</td> </tr> <tr> <td>36</td> <td>○</td> <td>○</td> <td colspan="3">Thermometers provided and accurate</td> <td>Pf/C</td> <td>○</td> <td>○</td> <td colspan="3"></td> <td></td> <td></td> <td></td> </tr> <tr> <td colspan="13"> <table border="1"> <thead> <tr> <th colspan="13">Prevention of Food
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| IN | OUT | N/A | N/O | Employee Health | | | V | COS | R | Time/Temperature Control for Safety | | | V
 | COS | R | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| 3 | ○ | ○ | ○ | Management, food employee and conditional employee; knowledge, responsibilities and reporting | | | P/Pf | ○ | ○ | Proper cooking time and temperatures | | | P/Pf/C
 | ○ | ○ | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| 4 | ○ | ○ | ○ | Proper use of restriction and exclusion | | | P | ○ | ○ | Proper reheating procedures for hot holding | | | P
 | ○ | ○ | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| 5 | ○ | ○ | ○ | Written procedures for responding to vomiting and diarrheal events | | | Pf | ○ | ○ | Proper cooling time and temperatures | | | P
 | ○ | ○ | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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 | | | | | | | | | | | | | IN | OUT | N/A | N/O | Approved Source | | | V | COS | R | Consumer Advisory | | | V | COS | R | 11 | ○ | ○ | ○
 | Food obtained from approved source | | | P/Pf/C | ○ | ○ | Consumer advisory provided: raw/undercooked food | | | Pf | ○ | ○ | 12 | ○ | ○ | ○ | Food received at proper temperature | | | P/Pf | ○ | ○ | Highly Susceptible Population | | | P/C | ○ | ○ | 13 | ○ | ○ | ○ | Food in good condition, safe, and unadulterated | | | P/Pf | ○ | ○ | Food/Color Additives and Toxic Substances | | | P | ○ | ○ | 14
 | ○ | ○ | ○ | Required records available: molluscan shellfish identification, parasite destruction | | | P/Pf/C | ○ | ○ | Conformance with Approved Procedures | | | P/Pf/C | ○ | ○ | <table border="1"> <thead> <tr> <th colspan="13">GOOD RETAIL PRACTICES</th> </tr> <tr> <th colspan="13"> <small>Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.</small> </th> </tr> <tr> <td colspan="13"> <small>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</small> </td> </tr> </thead> <tbody> <tr> <td colspan="13"> <table border="1"> <thead> <tr> <th>OUT</th> <th>N/A</th> <th>N/O</th> <th colspan="3">Safe Food and Water</th> <th>V</th> <th>COS</th> <th>R</th> <th colspan="3">Proper Use of Utensils</th> <th>V</th> <th>COS</th> <th>R</th> </tr> </thead> <tbody> <tr> <td>30</td> <td>○</td> <td>○</td> <td colspan="3">Pasteurized eggs used where required</td> <td>P</td> <td>○</td> <td>○</td> <td colspan="3">In-use utensils: properly stored</td> <td>C</td> <td>○</td> <td>○</td> </tr> <tr> <td>31</td> <td>○</td> <td>○</td> <td colspan="3">Water and ice from approved source</td> <td>P/Pf/C</td> <td>○</td> <td>○</td> <td colspan="3">Utensils/equipment/linens: properly stored, dried, & handled</td> <td>Pf/C</td> <td>○</td> <td>○</td> </tr> <tr> <td>32</td> <td>○</td> <td>○</td> <td colspan="3">Variance obtained for specialized processing methods</td> <td>Pf</td> <td>○</td> <td>○</td> <td colspan="3">Single-use/single-service articles: properly stored & used</td> <td>P/C</td> <td>○</td> <td>○</td> </tr> <tr> <td colspan="13"> <table border="1"> <thead> <tr> <th>OUT</th> <th colspan="3">Food Temperature Control</th> <th colspan="3">Food Identification</th> <th colspan="3">Utensils and Equipment</th> <th colspan="3">Physical Facilities</th> </tr> </thead> <tbody> <tr> <td>33</td> <td>○</td> <td colspan="3">Proper cooling methods used; adequate equipment for temperature control</td> <td>Pf/C</td> <td>○</td> <td>○</td> <td colspan="3">Food and non-food contact surfaces cleanable, properly designed, constructed, and used</td> <td>P/Pf/C</td> <td>○</td> <td>○</td> </tr> <tr> <td>34</td> <td>○</td> <td>○</td> <td colspan="3">Plant food properly cooked for hot holding</td> <td>Pf</td> <td>○</td> <td>○</td> <td colspan="3">Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available</td> <td>Pf/C</td> <td>○</td> <td>○</td> </tr> <tr> <td>35</td> <td>○</td> <td>○</td> <td colspan="3">Approved thawing methods used</td> <td>Pf/C</td> <td>○</td> <td>○</td> <td colspan="3">Non-food contact surfaces clean</td> <td>C</td> <td>○</td> <td>○</td> </tr> <tr> <td>36</td> <td>○</td> <td>○</td> <td colspan="3">Thermometers provided and accurate</td> <td>Pf/C</td> <td>○</td> <td>○</td> <td colspan="3"></td> <td></td> <td></td> <td></td> </tr> <tr> <td colspan="13"> <table border="1"> <thead> <tr> <th colspan="13">Prevention of Food Contamination</th> </tr> <tr> <th colspan="13"> <small>Permit Holder shall notify customers that a copy of the most recent inspection report is available.</small> </th> </tr> <tr> <td colspan="13"> <small>Person in Charge (Signature) <i>Endeavor</i> Date 11/5/25</small> </td> </tr> </thead> <tbody> <tr> <td colspan="13"> <small>Person in Charge (Printed) <i>Elizabeth Teller</i></small> </td> </tr> <tr> <td colspan="13"> <small>Inspector (Signature) <i>M. J. M.</i> Date 11/5/25</small> </td> </tr> <tr> <td colspan="13"> <small>Inspector (Printed) <i>Michael DeCassatos</i></small> </td> </tr> </tbody> </table> </td> </tr> <tr> <td colspan="13"> <small>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.</small> </td> </tr> </tbody> </table> </td> </tr> </tbody></table> </td></tr></tbody></table> | | | | | | | | | | | | | GOOD RETAIL PRACTICES | | | | | | | | | | | | | <small>Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.</small> | | | | | | | | | | | | | <small>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</small> | | | | | |
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 | Food Temperature Control | | | Food Identification | | | Utensils and Equipment | | | Physical Facilities | | | 33 | ○ | Proper cooling methods used; adequate equipment for temperature control | | | Pf/C | ○ | ○ | Food and non-food contact surfaces cleanable, properly designed, constructed, and used | | | P/Pf/C | ○ | ○ | 34 | ○ | ○ | Plant food properly cooked for hot holding | | | Pf | ○ | ○ | Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available | | | Pf/C | ○ | ○ | 35 | ○ | ○ | Approved thawing methods used | | | Pf/C | ○ | ○ | Non-food contact surfaces clean | | | C | ○ | ○ | 36 | ○ | ○ | Thermometers provided and accurate | | | Pf/C | ○
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| IN | OUT | N/A | N/O | Good Hygienic Practices | | | V | COS | R | Consumer Advisory | | | V
 | COS | R | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| 6 | ○ | ○ | ○ | Proper eating, tasting, drinking, or tobacco products use | | | P/C | ○ | ○ | Consumer advisory provided: raw/undercooked food | | | Pf
 | ○ | ○ | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| 7 | ○ | ○ | ○ | No discharge from eyes, nose, and mouth | | | C | ○ | ○ | Highly Susceptible Population | | | P/C
 | ○ | ○ | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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 | ○ | ○ | ○ | Adequate handwashing sinks, properly supplied/accessible | | | Pf/C | ○ | ○ | Conformance with Approved Procedures | | | P/Pf/C | ○ | ○ | <table border="1"> <thead> <tr> <th>IN</th> <th>OUT</th> <th>N/A</th> <th>N/O</th> <th colspan="3">Approved Source</th> <th>V</th> <th>COS</th> <th>R</th> <th colspan="3">Consumer Advisory</th> <th>V</th> <th>COS</th> <th>R</th> </tr> </thead> <tbody> <tr> <td>11</td> <td>○</td> <td>○</td> <td>○</td> <td colspan="3">Food obtained from approved source</td> <td>P/Pf/C</td> <td>○</td> <td>○</td> <td colspan="3">Consumer advisory provided: raw/undercooked food</td> <td>Pf</td> <td>○</td> <td>○</td> </tr> <tr> <td>12</td> <td>○</td> <td>○</td> <td>○</td> <td colspan="3">Food received at proper temperature</td> <td>P/Pf</td> <td>○</td> <td>○</td> <td colspan="3">Highly Susceptible Population</td> <td>P/C</td> <td>○</td> <td>○</td> </tr> <tr> <td>13</td> <td>○</td> <td>○</td> <td>○</td> <td colspan="3">Food in good condition, safe, and unadulterated</td> <td>P/Pf</td> <td>○</td> <td>○</td> <td colspan="3">Food/Color Additives and Toxic Substances</td> <td>P</td> <td>○</td> <td>○</td> </tr> <tr> <td>14</td> <td>○</td> <td>○</td> <td>○</td> <td colspan="3">Required records available: molluscan shellfish identification, parasite destruction</td> <td>P/Pf/C</td> <td>○</td> <td>○</td> <td colspan="3">Conformance with Approved Procedures</td> <td>P/Pf/C</td> <td>○</td> <td>○</td> </tr> </tbody> </table>
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 | ○ | ○ | ○ | Food in good condition, safe, and unadulterated | | | P/Pf | ○ | ○ | Food/Color Additives and Toxic Substances | | | P | ○ | ○ | 14 | ○ | ○ | ○ | Required records available: molluscan shellfish identification, parasite destruction | | | P/Pf/C | ○ | ○ | Conformance with Approved Procedures | | | P/Pf/C | ○ | ○ | <table border="1"> <thead> <tr> <th colspan="13">GOOD RETAIL PRACTICES</th> </tr> <tr> <th colspan="13"> <small>Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.</small> </th> </tr> <tr> <td colspan="13"> <small>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</small> </td> </tr> </thead> <tbody> <tr> <td colspan="13"> <table border="1"> <thead> <tr> <th>OUT</th> <th>N/A</th> <th>N/O</th> <th colspan="3">Safe Food and Water</th> <th>V</th> <th>COS</th> <th>R</th> <th colspan="3">Proper Use of Utensils</th> <th>V</th> <th>COS</th> <th>R</th> </tr> </thead> <tbody> <tr> <td>30</td> <td>○</td> <td>○</td> <td colspan="3">Pasteurized eggs used where required</td> <td>P</td> <td>○</td> <td>○</td> <td colspan="3">In-use utensils: properly stored</td> <td>C</td> <td>○</td> <td>○</td> </tr> <tr> <td>31</td> <td>○</td> <td>○</td> <td colspan="3">Water and ice from approved source</td> <td>P/Pf/C</td> <td>○</td> <td>○</td> <td colspan="3">Utensils/equipment/linens: properly stored, dried, & handled</td> <td>Pf/C</td> <td>○</td> <td>○</td> </tr> <tr> <td>32</td> <td>○</td> <td>○</td> <td colspan="3">Variance obtained for specialized processing methods</td> <td>Pf</td> <td>○</td> <td>○</td> <td colspan="3">Single-use/single-service articles: properly stored & used</td> <td>P/C</td> <td>○</td> <td>○</td> </tr> <tr> <td colspan="13"> <table border="1"> <thead> <tr> <th>OUT</th> <th colspan="3">Food Temperature Control</th> <th colspan="3">Food Identification</th> <th colspan="3">Utensils and Equipment</th> <th colspan="3">Physical Facilities</th> </tr> </thead> <tbody> <tr> <td>33</td> <td>○</td> <td colspan="3">Proper cooling methods used; adequate equipment for temperature control</td> <td>Pf/C</td> <td>○</td> <td>○</td> <td colspan="3">Food and non-food contact surfaces cleanable, properly designed, constructed, and used</td> <td>P/Pf/C</td> <td>○</td> <td>○</td> </tr> <tr> <td>34</td> <td>○</td> <td>○</td> <td colspan="3">Plant food properly cooked for hot holding</td> <td>Pf</td> <td>○</td> <td>○</td> <td colspan="3">Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available</td> <td>Pf/C</td> <td>○</td> <td>○</td> </tr> <tr> <td>35</td> <td>○</td> <td>○</td> <td colspan="3">Approved thawing methods used</td> <td>Pf/C</td> <td>○</td> <td>○</td> <td colspan="3">Non-food contact surfaces clean</td> <td>C</td> <td>○</td> <td>○</td> </tr> <tr> <td>36</td> <td>○</td> <td>○</td> <td colspan="3">Thermometers provided and accurate</td> <td>Pf/C</td> <td>○</td> <td>○</td> <td colspan="3"></td> <td></td> <td></td> <td></td> </tr> <tr> <td colspan="13"> <table border="1"> <thead> <tr> <th colspan="13">Prevention of Food Contamination</th> </tr> <tr> <th colspan="13"> <small>Permit Holder shall notify customers that a copy of the most recent inspection report is available.</small> </th> </tr> <tr> <td colspan="13"> <small>Person in Charge (Signature) <i>Endeavor</i> Date 11/5/25</small> </td> </tr> </thead> <tbody> <tr> <td colspan="13"> <small>Person in Charge (Printed) <i>Elizabeth Teller</i></small> </td> </tr> <tr> <td colspan="13"> <small>Inspector (Signature) <i>M. J. M.</i> Date 11/5/25</small> </td> </tr>
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 | Pf/C | ○ | ○ | 32 | ○ | ○ | Variance obtained for specialized processing methods | | | Pf | ○ | ○ | Single-use/single-service articles: properly stored & used | | | P/C | ○ | ○ | <table border="1"> <thead> <tr> <th>OUT</th> <th colspan="3">Food Temperature Control</th> <th colspan="3">Food Identification</th> <th colspan="3">Utensils and Equipment</th> <th colspan="3">Physical Facilities</th> </tr> </thead> <tbody> <tr> <td>33</td> <td>○</td> <td colspan="3">Proper cooling methods used; adequate equipment for temperature control</td> <td>Pf/C</td> <td>○</td> <td>○</td> <td colspan="3">Food and non-food contact surfaces cleanable, properly designed, constructed, and used</td> <td>P/Pf/C</td> <td>○</td> <td>○</td> </tr> <tr> <td>34</td> <td>○</td> <td>○</td> <td colspan="3">Plant food properly cooked for hot holding</td> <td>Pf</td> <td>○</td> <td>○</td> <td colspan="3">Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available</td> <td>Pf/C</td> <td>○</td> <td>○</td> </tr> <tr> <td>35</td> <td>○</td> <td>○</td> <td colspan="3">Approved thawing methods used</td> <td>Pf/C</td> <td>○</td> <td>○</td> <td colspan="3">Non-food contact surfaces clean</td> <td>C</td> <td>○</td> <td>○</td> </tr> <tr> <td>36</td> <td>○</td> <td>○</td> <td colspan="3">Thermometers provided and accurate</td> <td>Pf/C</td> <td>○</td> <td>○</td> <td colspan="3"></td> <td></td> <td></td> <td></td> </tr> <tr> <td colspan="13"> <table border="1"> <thead> <tr> <th colspan="13">Prevention of Food Contamination</th> </tr> <tr> <th colspan="13"> <small>Permit Holder shall notify customers that a copy of the most recent inspection report is available.</small> </th> </tr> <tr> <td colspan="13"> <small>Person in Charge (Signature) <i>Endeavor</i> Date 11/5/25</small> </td> </tr> </thead> <tbody> <tr> <td colspan="13"> <small>Person in Charge (Printed) <i>Elizabeth Teller</i></small> </td> </tr> <tr> <td colspan="13"> <small>Inspector (Signature) <i>M. J. M.</i> Date 11/5/25</small> </td> </tr> <tr> <td colspan="13"> <small>Inspector (Printed) <i>Michael DeCassatos</i></small> </td> </tr> </tbody> </table> </td> </tr> <tr> <td colspan="13"> <small>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.</small> </td> </tr> </tbody> </table> | | | | | | | | | | | | | OUT
 | Food Temperature Control | | | Food Identification | | | Utensils and Equipment | | | Physical Facilities | | | 33 | ○ | Proper cooling methods used; adequate equipment for temperature control | | | Pf/C | ○ | ○ | Food and non-food contact surfaces cleanable, properly designed, constructed, and used | | | P/Pf/C | ○ | ○ | 34 | ○ | ○ | Plant food properly cooked for hot holding | | | Pf | ○ | ○ | Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available | | | Pf/C | ○ | ○ | 35 | ○ | ○ | Approved thawing methods used | | | Pf/C | ○ | ○ | Non-food contact surfaces clean | | | C | ○ | ○ | 36 | ○ | ○ | Thermometers provided and accurate | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| IN | OUT | N/A | N/O | Preventing Contamination by Hands | | | V | COS | R | Food/Color Additives and Toxic Substances | | | V
 | COS | R | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| 8 | ○ | ○ | ○ | Hands clean and properly washed | | | P/Pf | ○ | ○ | Food additives: approved and properly used | | | P
 | ○ | ○ | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| 9 | ○ | ○ | ○ | No bare hand contact with RTE food or a pre-approved alternative procedure properly followed | | | P/Pf/C | ○ | ○ | Toxic substances properly identified, stored & used | | | P/Pf/C
 | ○ | ○ | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| 10 | ○ | ○ | ○ | Adequate handwashing sinks, properly supplied/accessible | | | Pf/C | ○ | ○ | Conformance with Approved Procedures | | | P/Pf/C
 | ○ | ○ | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| <table border="1"> <thead> <tr> <th>IN</th> <th>OUT</th> <th>N/A</th> <th>N/O</th> <th colspan="3">Approved Source</th> <th>V</th> <th>COS</th> <th>R</th> <th colspan="3">Consumer Advisory</th> <th>V</th> <th>COS</th> <th>R</th> </tr> </thead> <tbody> <tr> <td>11</td> <td>○</td> <td>○</td> <td>○</td> <td colspan="3">Food obtained from approved source</td> <td>P/Pf/C</td> <td>○</td> <td>○</td> <td colspan="3">Consumer advisory provided: raw/undercooked food</td> <td>Pf</td> <td>○</td> <td>○</td> </tr> <tr> <td>12</td> <td>○</td> <td>○</td> <td>○</td> <td colspan="3">Food received at proper temperature</td> <td>P/Pf</td> <td>○</td> <td>○</td> <td colspan="3">Highly Susceptible Population</td> <td>P/C</td> <td>○</td> <td>○</td> </tr> <tr> <td>13</td> <td>○</td> <td>○</td> <td>○</td> <td colspan="3">Food in good condition, safe, and unadulterated</td> <td>P/Pf</td> <td>○</td> <td>○</td> <td colspan="3">Food/Color Additives and Toxic Substances</td> <td>P</td> <td>○</td> <td>○</td> </tr> <tr> <td>14</td> <td>○</td> <td>○</td> <td>○</td> <td colspan="3">Required records available: molluscan shellfish identification, parasite destruction</td> <td>P/Pf/C</td> <td>○</td> <td>○</td> <td colspan="3">Conformance with Approved Procedures</td> <td>P/Pf/C</td> <td>○</td> <td>○</td> </tr> </tbody> </table> | | | | | | | | | | | | | IN
 | OUT | N/A | N/O | Approved Source | | | V | COS | R | Consumer Advisory | | | V | COS | R | 11 | ○ | ○ | ○ | Food obtained from approved source | | | P/Pf/C | ○ | ○ | Consumer advisory provided: raw/undercooked food | | | Pf | ○ | ○ | 12 | ○ | ○ | ○ | Food received at proper temperature | | | P/Pf | ○ | ○ | Highly Susceptible Population | | | P/C | ○ | ○ | 13
 | ○ | ○ | ○ | Food in good condition, safe, and unadulterated | | | P/Pf | ○ | ○ | Food/Color Additives and Toxic Substances | | | P | ○ | ○ | 14
 | ○ | ○ | ○ | Required records available: molluscan shellfish identification, parasite destruction | | | P/Pf/C | ○ | ○ | Conformance with Approved Procedures | | | P/Pf/C | ○ | ○ | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| 11 | ○ | ○ | ○ | Food obtained from approved source | | | P/Pf/C | ○ | ○ | Consumer advisory provided: raw/undercooked food | | | Pf
 | ○ | ○ | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| 12 | ○ | ○ | ○ | Food received at proper temperature | | | P/Pf | ○ | ○ | Highly Susceptible Population | | | P/C
 | ○ | ○ | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| 13 | ○ | ○ | ○ | Food in good condition, safe, and unadulterated | | | P/Pf | ○ | ○ | Food/Color Additives and Toxic Substances | | | P
 | ○ | ○ | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| 14 | ○ | ○ | ○ | Required records available: molluscan shellfish identification, parasite destruction | | | P/Pf/C | ○ | ○ | Conformance with Approved Procedures | | | P/Pf/C
 | ○ | ○ | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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 | N/A | N/O | Safe Food and Water | | | V | COS | R | Proper Use of Utensils | | | V | COS | R | 30 | ○ | ○ | Pasteurized eggs used where required | | | P | ○ | ○ | In-use utensils: properly stored | | | C | ○ | ○ | 31 | ○ | ○ | Water and ice from approved source | | | P/Pf/C | ○ | ○ | Utensils/equipment/linens: properly stored, dried, & handled | | | Pf/C | ○ | ○ | 32 | ○ | ○ | Variance obtained for specialized processing methods
 | | | Pf | ○ | ○ | Single-use/single-service articles: properly stored & used | | | P/C | ○ | ○ | <table border="1"> <thead> <tr> <th>OUT</th> <th colspan="3">Food Temperature Control</th> <th colspan="3">Food Identification</th> <th colspan="3">Utensils and Equipment</th> <th colspan="3">Physical Facilities</th> </tr> </thead> <tbody> <tr> <td>33</td> <td>○</td> <td colspan="3">Proper cooling methods used; adequate equipment for temperature control</td> <td>Pf/C</td> <td>○</td> <td>○</td> <td colspan="3">Food and non-food contact surfaces cleanable, properly designed, constructed, and used</td> <td>P/Pf/C</td> <td>○</td> <td>○</td> </tr> <tr> <td>34</td> <td>○</td> <td>○</td> <td colspan="3">Plant food properly cooked for hot holding</td> <td>Pf</td> <td>○</td> <td>○</td> <td colspan="3">Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available</td> <td>Pf/C</td> <td>○</td> <td>○</td> </tr> <tr> <td>35</td> <td>○</td> <td>○</td> <td colspan="3">Approved thawing methods used</td> <td>Pf/C</td> <td>○</td> <td>○</td> <td colspan="3">Non-food contact surfaces clean</td> <td>C</td> <td>○</td> <td>○</td> </tr> <tr> <td>36</td> <td>○</td> <td>○</td> <td colspan="3">Thermometers provided and accurate</td> <td>Pf/C</td> <td>○</td> <td>○</td> <td colspan="3"></td> <td></td> <td></td> <td></td> </tr> <tr> <td colspan="13"> <table border="1"> <thead> <tr> <th colspan="13">Prevention of Food Contamination</th> </tr> <tr> <th colspan="13"> <small>Permit Holder shall notify customers that a copy of the most recent inspection report is available.</small> </th> </tr> <tr> <td colspan="13"> <small>Person in Charge (Signature) <i>Endeavor</i> Date 11/5/25</small> </td> </tr> </thead> <tbody> <tr> <td colspan="13"> <small>Person in Charge (Printed) <i>Elizabeth Teller</i></small> </td> </tr> <tr> <td colspan="13"> <small>Inspector (Signature) <i>M. J. M.</i> Date 11/5/25</small> </td> </tr> <tr> <td colspan="13"> <small>Inspector (Printed) <i>Michael DeCassatos</i></small> </td> </tr> </tbody> </table> </td> </tr> <tr> <td colspan="13"> <small>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.</small> </td> </tr> </tbody> </table> | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
 | | | | | | | | | OUT | Food Temperature Control | | | Food Identification | | | Utensils and Equipment | | | Physical Facilities | | | 33 | ○ | Proper cooling methods used; adequate equipment for temperature control | | | Pf/C | ○ | ○ | Food and non-food contact surfaces cleanable, properly designed, constructed, and used | | | P/Pf/C | ○ | ○ | 34 | ○ | ○ | Plant food properly cooked for hot holding | | | Pf | ○ | ○ | Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available | | | Pf/C | ○ | ○ | 35 | ○ | ○ | Approved thawing methods used | | | Pf/C | ○ | ○ | Non-food contact surfaces clean |
 | | C | ○ | ○ | 36 | ○ | ○ | Thermometers provided and accurate | | | Pf/C | ○ | ○ | | | | | | | <table border="1"> <thead> <tr> <th colspan="13">Prevention of Food Contamination</th> </tr> <tr> <th colspan="13"> <small>Permit Holder shall notify customers that a copy of the most recent inspection report is available.</small> </th> </tr> <tr> <td colspan="13"> <small>Person in Charge (Signature) <i>Endeavor</i> Date 11/5/25</small> </td> </tr> </thead> <tbody> <tr> <td colspan="13"> <small>Person in Charge (Printed) <i>Elizabeth Teller</i></small> </td> </tr> <tr> <td colspan="13"> <small>Inspector (Signature) <i>M. J. M.</i> Date 11/5/25</small> </td> </tr> <tr> <td colspan="13"> <small>Inspector (Printed) <i>Michael DeCassatos</i></small> </td> </tr> </tbody> </table> | | | | | | | | | | | |
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| OUT | N/A | N/O | Safe Food and Water | | | V | COS | R | Proper Use of Utensils | | | V | COS
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| 30 | ○ | ○ | Pasteurized eggs used where required | | | P | ○ | ○ | In-use utensils: properly stored | | | C | ○
 | ○ | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| 31 | ○ | ○ | Water and ice from approved source | | | P/Pf/C | ○ | ○ | Utensils/equipment/linens: properly stored, dried, & handled | | | Pf/C | ○
 | ○ | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| 32 | ○ | ○ | Variance obtained for specialized processing methods | | | Pf | ○ | ○ | Single-use/single-service articles: properly stored & used | | | P/C | ○
 | ○ | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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 | ○ | ○ | Non-food contact surfaces clean | | | C | ○ | ○ | 36 | ○ | ○ | Thermometers provided and accurate | | | Pf/C | ○
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| 33 | ○ | Proper cooling methods used; adequate equipment for temperature control | | | Pf/C | ○ | ○ | Food and non-food contact surfaces cleanable, properly designed, constructed, and used | | | P/Pf/C | ○ | ○
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| 34 | ○ | ○ | Plant food properly cooked for hot holding | | | Pf | ○ | ○ | Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available | | | Pf/C | ○
 | ○ | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| 35 | ○ | ○ | Approved thawing methods used | | | Pf/C | ○ | ○ | Non-food contact surfaces clean | | | C | ○
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| 36 | ○ | ○ | Thermometers provided and accurate | | | Pf/C | ○ | ○ | | | | |
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| Prevention of Food Contamination | | | | | | | | | | | | |
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| <small>Permit Holder shall notify customers that a copy of the most recent inspection report is available.</small> | | | | | | | | | | | | |
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| <small>Person in Charge (Signature) <i>Endeavor</i> Date 11/5/25</small> | | | | | | | | | | | | |
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| <small>Person in Charge (Printed) <i>Elizabeth Teller</i></small> | | | | | | | | | | | | |
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| <small>Inspector (Signature) <i>M. J. M.</i> Date 11/5/25</small> | | | | | | | | | | | | |
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| <small>Inspector (Printed) <i>Michael DeCassatos</i></small> | | | | | | | | | | | | |
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| <small>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.</small> | | | | | | | | | | | | |
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Food Establishment Inspection Report

LHD NWID

Inspection Report Continuation Sheet

Page 2 of 2

Establishment Burger King

Town Ansonia

Date 11/5/25

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Burger Hot holding	148°F				
cheese Lobby	42°F				
cheese Walk-in	41°F				
Meat " "	41°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number **Pic - on - site - Rosa Portillo** 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.

C 2 - No CFPM on-site - manager stated they will email current CFPM
OR - 3 Bay sanitizer at 400ppm / quart
| - observed clean floors and walls
| - observed hair restraints
| - observed hand washing and use of gloves
| - observed clean and working bathrooms
OK - Disinfect

OK - Dumpster

Person in Charge (Signature)

Inspector (Signature)

Date 11/5/25

Date 11/5/25