


6096

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: 4/28/25	
Establishment Burnsie's				Time In 10:55 AM/PM Time Out 11:15 AM/PM	
Address 83 maple Street				LHD NVHD	
Town/City Naugatuck				Purpose of Inspection: Routine Pre-op	
Permit Holder Victoria Hubbell				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	V	COS	R	IN	OUT	N/A	N/O	V	COS	R
1	<input checked="" type="checkbox"/>			Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf		15	<input checked="" type="checkbox"/>			Food separated and protected	P/C	
2	<input checked="" type="checkbox"/>			Certified Food Protection Manager for Classes 2, 3, & 4	C		16	<input checked="" type="checkbox"/>			Food-contact surfaces: cleaned & sanitized	P/Pf/C	
Employee Health						Time/Temperature Control for Safety							
3	<input checked="" type="checkbox"/>			Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf		18	<input checked="" type="checkbox"/>			Proper cooking time and temperatures	P/Pf/C	
4	<input checked="" type="checkbox"/>			Proper use of restriction and exclusion	P		19	<input checked="" type="checkbox"/>			Proper reheating procedures for hot holding	P	
5	<input checked="" type="checkbox"/>			Written procedures for responding to vomiting and diarrheal events	Pf		20	<input checked="" type="checkbox"/>			Proper cooling time and temperatures	P	
Good Hygienic Practices						Consumer Advisory							
6	<input checked="" type="checkbox"/>			Proper eating, tasting, drinking, or tobacco products use	P/C		21	<input checked="" type="checkbox"/>			Proper hot holding temperatures	P	
7	<input checked="" type="checkbox"/>			No discharge from eyes, nose, and mouth	C		22	<input checked="" type="checkbox"/>			Proper cold holding temperatures	P	
Preventing Contamination by Hands						Food/Color Additives and Toxic Substances							
8	<input checked="" type="checkbox"/>			Hands clean and properly washed	P/Pf		23	<input checked="" type="checkbox"/>			Food additives: approved and properly used	P	
9	<input checked="" type="checkbox"/>			No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C		24	<input checked="" type="checkbox"/>			Toxic substances properly identified, stored & used	P/Pf/C	
10	<input checked="" type="checkbox"/>			Adequate handwashing sinks, properly supplied/accessible	Pf/C		Compliance with Approved Procedures						
Approved Source						Good Retail Practices							
11	<input checked="" type="checkbox"/>			Food obtained from approved source	P/Pf/C		Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.						
12	<input checked="" type="checkbox"/>			Food received at proper temperature	P/Pf		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						
13	<input checked="" type="checkbox"/>			Food in good condition, safe, and unadulterated	P/Pf		Safe Food and Water						
14	<input checked="" type="checkbox"/>			Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C		OUT	N/A	N/O	V	COS	R	
GOOD RETAIL PRACTICES						Proper Use of Utensils							
Safe Food and Water						Utensils and Equipment							
30	<input checked="" type="checkbox"/>			Pasteurized eggs used where required	P		43	<input checked="" type="checkbox"/>			In-use utensils: properly stored	C	
31	<input checked="" type="checkbox"/>			Water and ice from approved source	P/Pf/C		44	<input checked="" type="checkbox"/>			Utensils/equipment/linens: properly stored, dried, & handled	Pf/C	
32	<input checked="" type="checkbox"/>			Variance obtained for specialized processing methods	Pf		45	<input checked="" type="checkbox"/>			Single-use/single-service articles: properly stored & used	P/C	
Food Temperature Control						Physical Facilities							
33	<input checked="" type="checkbox"/>			Proper cooling methods used; adequate equipment for temperature control	Pf/C		50	<input checked="" type="checkbox"/>			Hot and cold water available; adequate pressure	Pf	
34	<input checked="" type="checkbox"/>			Plant food properly cooked for hot holding	Pf		51	<input checked="" type="checkbox"/>			Plumbing installed; proper backflow devices	P/Pf/C	
35	<input checked="" type="checkbox"/>			Approved thawing methods used	Pf/C		52	<input checked="" type="checkbox"/>			Sewage and waste water properly disposed	P/Pf/C	
36	<input checked="" type="checkbox"/>			Thermometers provided and accurate	Pf/C		53	<input checked="" type="checkbox"/>			Toilet facilities: properly constructed, supplied, & clean	Pf/C	
Food Identification						Prevention of Food Contamination							
37	<input checked="" type="checkbox"/>			Food properly labeled; original container	Pf/C		54	<input checked="" type="checkbox"/>			Garbage and refuse properly disposed; facilities maintained	C	
Prevention of Food Contamination						Violations documented							
38	<input checked="" type="checkbox"/>			Insects, rodents, and animals not present	Pf/C		55	<input checked="" type="checkbox"/>			Physical facilities installed, maintained, and clean	P/Pf/C	
39	<input checked="" type="checkbox"/>			Contamination prevented during food preparation, storage & display	P/Pf/C		56	<input checked="" type="checkbox"/>			Adequate ventilation and lighting; designated areas used	C	
40	<input checked="" type="checkbox"/>			Personal cleanliness	Pf/C		Date corrections due						
41	<input checked="" type="checkbox"/>			Wiping cloths: properly used and stored	C		Violations documented	Date corrections due	#				
42	<input checked="" type="checkbox"/>			Washing fruits and vegetables	P/Pf/C		Priority Item Violations						
Violations documented						Date corrections due							
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Date 4/28/25

Town NAUGATUCK

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Hand Sink	99°F				
American cheese	40°F				
Diced onions	40°F				
2 door low boy	37°F				
1 door freezer	-0°F				
Stuffed shells	39°F				
2 door fridge	37.5				

Item	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.
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CFpm: Victoria Hubbell

Hand sink stocked ✓ signage ✓ hot h₂O ✓
ice machine good ✓
sanitizer ✓ bleach sanitizer → spray bottles 50ppm
Dry storage OK ✓
nitrile gloves
organization of fridge good ✓

37c food items / squeeze bottles not labeled

Victoriana

4/28/25

Signature/ V-ee with
Amy durand

4/28/25