

Risk Category: 3 Food Establishment Inspection Report Page 1 of 2												
Establishment type: Permanen Temporary Mobile Other		Date:	1/13/2	5								
Establishment Casa Bianca Pizza					Time In_	10:25 A	M/PM Time Out	15 AM/PM				
Address 669 Main St.				H)	LHD	VVHD						
Town/City Ansonia	J				Purpose o	of Inspection:	Routine Pre	-op				
Permit Holder Thean Ulhag		of Pu	ıblic He		Reinspect	004.0000	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				te box for CC	S and/or R	COS=correct	ed on-site during inspection	R=repeat violation				
IN OUT N/A N/O Supervision	V	cos	R		T N/A N/O	The state of the s	on from Contamination	V COS R				
Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	0	0	15 💆 🔾	-	ood separated	rfaces: cleaned & sanitized	P/C O O				
Certified Food Protection Manager for Classes 2		0		17	F		on of returned, previously					
2 3, & 4	С			17	S		ioned, and unsafe food	POO				
Employee Health				10/1		The second secon	ure Control for Safety	Diptio C				
Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/P	0	0	18			time and temperatures procedures for hot holding	P/Pf/C O O				
4 O Proper use of restriction and exclusion	P	0		20 0			ime and temperatures	P 0 0				
Written procedures for responding to vomiting and		0		21			ng temperatures	POO				
diarrheal events	Pf			22 🗸 🔾			ling temperatures	POO				
Good Hygienic Practices		-		23 🔾			king and disposition	P(Pf) Ø				
Proper eating, tasting, drinking, or tobacco products us  No discharge from eyes, nose, and mouth	e P/C		00	24 0 0		ime as a public and records	health control: procedures	P/Pf/C				
Preventing Contamination by Hands	0	10			a	AND THE RESERVE OF THE PROPERTY OF THE PARTY	mer Advisory					
8 V Hands clean and properly washed	P/P	0	0	25			provided: raw/undercooked food	Pf OO				
No bare hand contact with RTE food or a	P/Pf/C					Highly Susc	ceptible Population					
pre-approved alternative procedure properly followed			0	26 🔾 С	- Political III	The same of the sa	used; prohibited foods not offered	P/C O O				
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C		0		-		es and Toxic Substances					
Approved Source	DIDUC			27 0 0			approved and properly used s properly identified,	POO				
Food obtained from approved source  Food obtained from approved source  Food received at proper temperature	P/Pf/C	10	00	28 🕥 🗆	) ( )	stored & used	is properly identified,	P/Pf/C O				
13 Food in good condition, safe, and unadulterated		0	0				th Approved Procedures					
Required records available: molluscan shellfish	P/Pf/C	0	0	29 0 0			variance/specialized	P/Pf/C O O				
identification, parasite destruction					p	process/ROP cr	iteria/HACCP Plan	177110				
Good Retail Practices are preventative measures to				ACTICES	ana chomic	ale and physical	phiects into foods					
				for COS and				R=repeat violation				
OUT N/A N/O Safe Food and Water	V	cos		OUT	OI IC		e of Utensils	V COS R				
30 Pasteurized eggs used where required	Р	0	0		use utensils	s: properly store		c 0 0				
31 Water and ice from approved source	P/Pf/C		0				erly stored, dried, & handled	Pf/C O O				
32 O Variance obtained for specialized processing methods	Pf	0	0		0 0		s: properly stored & used	P/C 0 0				
Food Temperature Control	-	_			oves used p		and Equipment	C   O   O				
Proper cooling methods used; adequate equipment for temperature control	Pf/C			O (Fo	nd and non	-food contact s	and Equipment urfaces cleanable, ed, and used					
34 O Plant food properly cooked for hot holding	Pf	0	0	47 pro	perly desig	ned, constructe	ed, and used	P/P(C)				
35 O Approved thawing methods used	Pf/C	_	0	48 Wa	rewashing	facilities: instal	led, maintained and used;	Pf/C O O				
36 C Thermometers provided and accurate	Pf/C		0	cle			nd test strips available					
Food Identification	Dele	1		49 O No	n-food cont	tact surfaces cl		C   O   O				
Food properly labeled; original container	PIC	)\$	0	50 Ho	t and cold s		cal Facilities adequate pressure	Pf   0   0				
Prevention of Food Contamination  38  Insects, rodents, and animals not present	Pf/C	0	0			alled; proper ba		P/Pf/C O O				
39 Contamination prevented during food preparation, storage & display	P/Pf/C	_	_			waste water pro		P/PfC O				
40 Personal cleanliness	Pf/C		0				tructed, supplied, & clean	Pf/C O				
41 Wiping cloths: properly used and stored	С	0	0	54 Ga	rbage and re	efuse properly dis	sposed; facilities maintained	COO				
42 Washing fruits and vegetables	P/Pf/C		0				naintained, and clean ting; designated areas used	P/P(C) Ø				
Permit Holder shall notify customers that a copy of the most recent inspection rep				ot used per CGS §19a-36f	10 000							
Person in Charge (Signature)	900	15		Violations	documen n Violation	ted	Date corrections due	#				
Person in Charge (Signature)  Date 3	000		$\dashv$	Priority Fo	undation Ite	em Violations	C.O.S					
Person in Charge (Printed)			_	Core Item		alth Intercent's	9/13/25	Ŏ.				
Inspector (Signature) DM/UUM Date	3/	25		Repeat Ris	sk Factor/P		ervention Violations					
The Mide	/					s Violations	if you intend to reiner	ð				
Inspector (Printed)												
Appeal: The owner or operator of a food establishment aggreed by the	Dirock	or of	Hoo	Ith not late	r than fort	oight hours a	fter issuance of such order					

Food Establishment Inspection Report Page 2 of 2

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LHDN	IVHD		Inspection Report Continuation Sh	eet	Date 1/13/	25_						
Establishment Casa Bianca Pizza Town Ansonia												
TEMPERATURE OBSERVATIONS												
Item	/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp						
		41. =	M - 11 -11 -	1 0 -	Not a dad	·						
	ken vings		Meatballs		Reheated							
Raw	hamburger	37°F	Freezers	Frozen								
	ed tomato	40°F										
The same of the sa												
	Zarella	38°F										
Solu	sage	39°F										
	cken wings	38°F										
		37°F										
	ed tomato	5/ 5										
Mari	nara		- Reheated									
			SERVATIONS AND CORREC									
Item	Violations cited in this	report must be	corrected within the time frames bel	ow, or as stated in	sections 8-405.11 & 8-406.11 of the	food code.						
Number												
				- 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1								
	CEDM. T	la cara	Illhas Frai 5	/18/27								
		risari	UTHAG LXP. SI	10/21								
55C	Broom in	Rit	chen not hu	no un	- Correct his							
	4/13/25		Circii iivi iiv	19 4	> Correct by							
			ear stove is									
47C	lop shell	ve no	ear Stove is	unclo	ean > correct							
	h. 1/13/	125										
tar Tarantan	by 4/13/	25	9		9 (1 (5)/95 (5) (5)/55							
55C												
47C	She live	nPac	fan is un	lean -	3 Correct by							
110	SHEIVE	ncai	1011 13 0110	10911	Correct og							
	4/13/25											
47C		f oiz	ZOI OVEN IS I	inclear	> Correct h	11						
	7C Front of pizza oven is unclean > Correct by 4/13/25											
UTC	Diag for	0.3	a oven had	duct	build-uns							
110	Change to pizza over has aust building											
37/	47C Pipe for pizza oven has dust build-up → Correct by 4/13/25  37C Granular powder unlabeled → C.O.S labeled 52C Water on floor in walk-in → Correct by											
5/0	or branular powder unlabeled > C.U.S labeled											
520	Water	on fl	oor in wal	k-in->	Correct by							
	4/13/23											
23PF	Chicken	Win	gs not olate	e-mark	ed > C.O.S ma	rked						
			,			_						
-	Handsink	V +	tot/Cold Hoo.	/	Thermometers	5						
-	Allergen	Notic	cer Sanit	izer: C	hlorine- 100pp	m						
	J				11							
		A ~										
Person in Charge (Signature)  Date   13 2025												
Inspector (Signature) Date 1/13/25												