Connecticut Department of Public Health

5504 Connecticut Department of Public Health												
Risk Category: 3 Food Establishment Inspection Report Page 1 of 2												
Establishment type: Permanent Temporary Mobile Other					ate:	0 25 2	.5					
Establishment Choon Hing Kitchen		sering connecticut Health			ime In_	11:55	MPM Time Out	AM/PM				
Address 225 West Street	DPH)			<u>L</u>	HD	NVHD						
Town/City SCU MOW					urpose	of Inspection:	Routine Pre	-op				
Permit Holder PC 7 NO WCO Connecticut Department of Public Health Reinspection Other FOOD ORNE 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 it			n comp			ot in compliance		not observed				
P=Priority item Pf=Priority foundation item C=Core item V=violation type	Mark in	cos R				The second secon	ted on-site during inspection	R=repeat violation				
IN OUT N/A N/O Supervision Person/Alternate Person in charge present,	V	COS R	15	IN OUT	N/A N/O	Food separated	on from Contamination	P/C O O				
demonstrates knowledge and performs duties	Pf	00	16	1	0		urfaces: cleaned & sanitized	P/Pf/C O O				
2 Certified Food Protection Manager for Classes 2,	С	00	17	0			on of returned, previously	POO				
3, & 4							tioned, and unsafe food					
Employee Health Time/Temperature Control for Safety Management, food employee and conditional employee; Note: The Temperature Control for Safety 18 O Proper cooking time and temperatures From the Temperature Control for Safety												
knowledge, responsibilities and reporting	P/Pf	00					g procedures for hot holding	P/Pf/C O O				
4 Proper use of restriction and exclusion	Р	00	20	00		Proper cooling	time and temperatures	POO				
Written procedures for responding to vomiting and	Pf	00	21	00	00	Proper hot hold	ing temperatures	POO				
diarrheal events	PI		22	59	00		ding temperatures	POO				
Good Hygienic Practices				00	09		rking and disposition	P/Pf O O				
Proper eating, tasting, drinking, or tobacco products use		00	24	00	0		c health control: procedures	P/Pf/C				
No discharge from eyes, nose, and mouth Preventing Contamination by Hands	С	00				and records	umer Advisory					
8 Hands clean and properly washed	P/Pf	00	25	00	0		y provided: raw/undercooked food	Pf OO				
No hare hand contact with RTE food or a					/	/	ceptible Population					
9 pre-approved alternative procedure properly followed	P/Pf/C	0	26	00	3	Pasteurized foods	used; prohibited foods not offered	P/C O O				
10 🗸 🗩 Adequate handwashing sinks, properly supplied/accessible	Pf/C	00		/	Fo	od/Color Additi	ves and Toxic Substances					
Approved Source			27	0	0		approved and properly used	POO				
11 Cood obtained from approved source	P/Pf/C		28	06	0		es properly identified,	P/Pf/C				
12 Food received at proper temperature 13 Food in good condition, safe, and unadulterated	P/Pf P/Pf		1		0	stored & used	th Approved Procedures					
Required records available: molluscan shellfish							h variance/specialized					
identification, parasite destruction	P/Pf/C	0	29	00	~		riteria/HACCP Plan	P/Pf/C O				
	DD RE											
Good Retail Practices are preventative measures to								5 / 1 - 1 - 1 - 1 - 1				
	approp		x for CO	OS and/o	rR			R=repeat violation				
OUT N/A N/O Safe Food and Water	P	COS R	43	UT	co utone	sils: properly stor	e of Utensils	COS R				
30 Pasteurized eggs used where required Water and ice from approved source	P/Pf/C	0					perly stored, dried, & handled	Pf/C O O				
32 Variance obtained for specialized processing methods	Pf	00					es: properly stored & used	P/C 0 0				
Food Temperature Control						d properly		c 00				
Proper cooling methods used; adequate equipment for	Pf/C	00					and Equipment					
temperature control			47				surfaces cleanable,	P/Pf/C				
34 O Cant food properly cooked for hot holding	Pf	00		prop		signed, construct						
35 O Approved thawing methods used	_	00	1 48 1				Illed, maintained and used; and test strips available	Pf/C O				
Thermometers provided and accurate Food Identification	PI/C	1010	49			intact surfaces c		c 00				
37 Food properly labeled; original container	Pf/C	00		O NOI	1000 00		ical Facilities					
Prevention of Food Contamination				Hot	and cold		; adequate pressure	Pf O O				
38 Insects, rodents, and animals not present	Pf/C	00				stalled; proper b		P/Pf/C O				
39 Contamination prevented during food preparation, storage & display	P/Pf/C					d waste water pro		P/Pf/C O				
40 Personal cleanliness		00					structed, supplied, & clean	Pf/C O O				
41 Wiping cloths: properly used and stored	C	00					isposed; facilities maintained naintained, and clean	C O O				
42 Washing fruits and vegetables	J. ILIE						nting; designated areas used	c 00				
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ilable.					not used per CGS §19a-36f					
4. (1.4	TH.	702			docume		Date corrections due	#				
Person in Charge (Signature)	2/5	UL			Violatio			_				
Barrow in Charge (Brinted)	(Item Violations	200	1				
Person in Charge (Printed)		100			iolations	s Health Intervention	on Violations					
Inspector (Signature)	15	12					tervention Violations					
Over 1 Divide			Goo	Good Retail Practices Violations								
Inspector (Printed) TYM JYVY CIT CI Requires Reinspection - check box if you intend to reinspect												
Appeal: The owner or operator of a food establishment aggrieved by the	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	Directo	or of He	ealth, n	ot later	than for	rty-eight hours a	atter issuance of such order					

	FOC	o Esta	piisnmen	tinsped	tion R	eport	Page	or
THV JOHL	1		Inspection Report C	-	7		Date 0 25	25
Establishment_	Cheong	Hing	Kitch Chown_	Seym	ow		. ,	
	V	U	TEMPERATU	RE OBSERVA	ATIONS			
egg drop Stroech Valu Ch Yaw Sh Pory Towbou	ion/Process SOUDTH SOUTH SOUTH SOUTH PORT Iolations cited in the	Temp 155 F 26 F 30 F 30 F 30 F 30 F	SERVATIONS AN corrected within the ti	/Process	Temp FIVE ACTIO	NS n sections 8-405	5.11 & 8-406.11 of the	Temp e-food code.
1	IMIMI	11167 7	TUCILLO	319110	y I	101 134	60	
1 10	nitice	r 10160	1ch - buc	ofts 5	DOM DOM	VITT	A Strip	1
I ni-	Hrite a	1 Oves		0.10	7 / / /			
1 11	colo a			_ \	127	01000	10112	
1	obe Fr	remo	meter	\	147	cican	147	
1 1	trate.	STOHEN	nentv					
1 1/	Thetina	T MATE	marking	OVAL	riz (Hic	n of	fridac o	and
1 10	inchig	0.010	Hulling	organ	11CO IIC		viage c	jaco
-								
43c b(43c bowls used as scoops submerged in products.							
	cos pic removed							
Person in Char	ge (Signature)	Julin	dur				Date 6, 74	5/75
	Mari	1-0111	7000				(1)25	5/25
Inspector (Sign	ature) (// // //	y cmi					Date ()	110