

Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

6095

Risk Category: 3

Food Establishment Inspection Report

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Establishment type: Permanent Temporary Mobile Other

Date: 2/4/25

Establishment: Chifrijo, LLC

Address: 309 Main St.

Town/City: Ansonia

Permit Holder: Astrid Clark

Time In: 2:55 AM/PM Time Out: 3:45 AM/PM

LHD: NVHD

Purpose of Inspection: Routine Pre-op

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

IN	OUT	N/A	N/O	Supervision	V	COS	R	IN	OUT	N/A	N/O	Protection from Contamination	V	COS	R
1	✓			Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf			15	✓			Food separated and protected	P/C		
2	✓			Certified Food Protection Manager for Classes 2, 3, & 4	C			16	✓			Food-contact surfaces: cleaned & sanitized	P/Pf/C		
3	✓			Employee Health				17	✓			Proper disposition of returned, previously served, reconditioned, and unsafe food	P		
4	✓			Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf			18	✓			Time/Temperature Control for Safety			
5	✓			Proper use of restriction and exclusion	P			19	✓			Proper cooking time and temperatures	P/Pf/C		
6	✓			Written procedures for responding to vomiting and diarrheal events	Pf			20	✓			Proper reheating procedures for hot holding	P		
7	✓			Good Hygienic Practices				21	✓			Proper cooling time and temperatures	P		
8	✓			Proper eating, tasting, drinking, or tobacco products use	P/C			22	✓			Proper hot holding temperatures	P		
9	✓			No discharge from eyes, nose, and mouth	C			23	✓			Proper cold holding temperatures	P		
10	✓			Preventing Contamination by Hands				24	✓			Proper date marking and disposition	P/Pf		
11	✓			Hands clean and properly washed	P/Pf			25	✓			Time as a public health control: procedures and records	P/Pf/C		
12	✓			No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C			26	✓			Consumer Advisory			
13	✓			Adequate handwashing sinks, properly supplied/accessible	Pf/C			27	✓			Consumer advisory provided: raw/undercooked food	Pf		
14	✓			Approved Source				28	✓			Highly Susceptible Population			
15	✓			Food obtained from approved source	P/Pf/C			29	✓			Pasteurized foods used; prohibited foods not offered	P/C		
16	✓			Food received at proper temperature	P/Pf			30	✓			Food/Color Additives and Toxic Substances			
17	✓			Food in good condition, safe, and unadulterated	P/Pf			31	✓			Food additives: approved and properly used	P		
18	✓			Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C			32	✓			Toxic substances properly identified, stored & used	P/Pf/C		
19	✓			GOOD RETAIL PRACTICES				33	✓			Conformance with Approved Procedures			
20	✓			Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				34	✓			Compliance with variance/specialized process/ROP criteria/HACCP Plan	P/Pf/C		
21	✓			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				35	✓						
22	✓			OUT N/A N/O				36	✓						
23	✓			Safe Food and Water				37	✓						
24	✓			Pasteurized eggs used where required	P			38	✓						
25	✓			Water and ice from approved source	P/Pf/C			39	✓						
26	✓			Variance obtained for specialized processing methods	Pf			40	✓						
27	✓			Food Temperature Control				41	✓						
28	✓			Proper cooling methods used; adequate equipment for temperature control	Pf/C			42	✓						
29	✓			Plant food properly cooked for hot holding	Pf			43	✓						
30	✓			Approved thawing methods used	Pf/C			44	✓						
31	✓			Thermometers provided and accurate	Pf/C			45	✓						
32	✓			Food Identification				46	✓						
33	✓			Food properly labeled; original container	Pf/C			47	✓						
34	✓			Prevention of Food Contamination				48	✓						
35	✓			Insects, rodents, and animals not present	Pf/C			49	✓						
36	✓			Contamination prevented during food preparation, storage & display	P/Pf/C			50	✓						
37	✓			Personal cleanliness	Pf/C			51	✓						
38	✓			Wiping cloths: properly used and stored	C			52	✓						
39	✓			Washing fruits and vegetables	P/Pf/C			53	✓						
40	✓			Permit Holder shall notify customers that a copy of the most recent inspection report is available.				54	✓						
41	✓			Person in Charge (Signature)				55	✓						
42	✓			Date 2-4-25				56	✓						
43	✓			Person in Charge (Printed)				57	✓						
44	✓			Inspector (Signature)				58	✓						
45	✓			Date 2/4/25				59	✓						
46	✓			Inspector (Printed)				60	✓						
47	✓			John Mucha, R.S.				61	✓						
48	✓			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.				62	✓						

Violations documented

Date corrections due

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Priority Item Violations

Priority Foundation Item Violations

Core Item Violations

Risk Factor/Public Health Intervention Violations

Repeat Risk Factor/Public Health Intervention Violations

Good Retail Practices Violations

Requires Reinspection - check box if you intend to reinspect

Food Establishment Inspection Report

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LHD NVHD

Inspection Report Continuation Sheet

Date 2/4/25

Establishment Chifrijo, LLC Town Ansonia

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Empanada	37°F				
Raw chicken	36°F				
Diced tomato	36°F				
Raw beef	41°F				
Hot dog	39°F				
Rice	172°F				
Sauce	174°F				
Freezers	Frozen				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	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.
	CFPM: Astrid Clark Exp: 2/13/28
47C	Non-commercial fridge used in kitchen → Correct by 5/4/25
38C	Some drain flies in bar area → Correct by 5/4/25
-	Handsink: Stocked Hot/Cold H ₂ O ✓
-	Sanitizer: Quat - Bucket: 200ppm
-	Dish Machine: Chemical - Chlorine: 50ppm
-	Thermometers ✓ - Test Strips ✓
-	Allergen Notice ✓ - Dry Goods/Cans ✓
-	Restroom ✓

Person in Charge (Signature)

Date 2-4-25

Inspector (Signature)

John Tucker, R.S.

Date 2/4/25