

## Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

5665

Risk Category: 3 Food Establishment Inspection Report Page 1 of 2

Establishment type: Permanent Temporary Mobile Other Date: 1/21/25

Establishment: Chinatown Kitchen Time In: 1:00 AM/PM Time Out: AM/PM

Address: 444 Rubber Avenue LHD: NVHD

Town/City: Naugatuck Purpose of Inspection: Routine Pre-op

Permit Holder: Yanhui Zhang 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 Safe Food and Water	V	COS	R	36				Proper Use of Utensils	V	COS	R
23				Pasteurized eggs used where required	P			37				In-use utensils: properly stored	C		
24				Water and ice from approved source	P/Pf/C			38				Utensils/equipment/linens: properly stored, dried, & handled	Pf/C		
25				Variance obtained for specialized processing methods	Pf			39				Single-use/single-service articles: properly stored & used	P/C		
26				Food Temperature Control				40				Gloves used properly	C		
27				Proper cooling methods used; adequate equipment for temperature control	Pf/C			41				Utensils and Equipment			
28				Plant food properly cooked for hot holding	Pf			42				Food and non-food contact surfaces cleanable, properly designed, constructed, and used	P/Pf/C		
29				Approved thawing methods used	Pf/C			43				Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	Pf/C		
30				Thermometers provided and accurate	Pf/C			44				Non-food contact surfaces clean	C		
31				Food Identification				45				Physical Facilities			
32				Food properly labeled; original container	Pf/C			46				Hot and cold water available; adequate pressure	Pf		
33				Prevention of Food Contamination				47				Plumbing installed; proper backflow devices	P/Pf/C		
34				Insects, rodents, and animals not present	Pf/C			48				Sewage and waste water properly disposed	P/Pf/C		
35				Contamination prevented during food preparation, storage & display	P/Pf/C			49				Toilet facilities: properly constructed, supplied, & clean	Pf/C		
36				Personal cleanliness	Pf/C			50				Garbage and refuse properly disposed; facilities maintained	C		
37				Wiping cloths: properly used and stored	C			51				Physical facilities installed, maintained, and clean	P/Pf/C		
38				Washing fruits and vegetables	P/Pf/C			52				Adequate ventilation and lighting; designated areas used	C		
39				Permit Holder shall notify customers that a copy of the most recent inspection report is available.				53				Natural rubber latex gloves not used per CGS §19a-36f	C		
40				Person in Charge (Signature) Date: 1/21/25				54				Violations documented			
41				Person in Charge (Printed) Myranda Huang				55				Priority Item Violations			
42				Inspector (Signature) Amy Durand Date: 1/21/25				56				Priority Foundation Item Violations			
43				Inspector (Printed) Amy Durand				57				Core Item Violations			
44								58				Risk Factor/Public Health Intervention Violations			
45								59				Repeat Risk Factor/Public Health Intervention Violations			
46								60				Good Retail Practices Violations			
47								61				Requires Reinspection - check box if you intend to reinspect			
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Date 1/21/25

Inspection Report Continuation Sheet

Date 1/21/25

Establishment Chinatown kitchen Town naugatuck

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
White rice HH	153 F				
Both hands sink	91 F				
Broth HH	162 F				
Egg drop Soup	161 F				
cooked shrimp	36 F				
raw shrimp	38 F				

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: mingda Huang 1/31/29 Yan Hui Zhang 1/31/29 Both handsink stocked ✓ signage ✓ hot h2o ✓ Hoods good ✓ thermometers ✓ dry storage good ✓ bleach sanitizer ✓ test strips ✓ buckets 50ppm ✓
47c	Cardboard lining floor under oil & throughout establishment ✓ COS pic removed
15P	jumbled meats & seafood over RTE products COS pic mo
37c	food containers & spices not labeled COS pic labeled everything
47c	rusty shelving in walk in cooler
55c	floor in walk in cooler in disrepair
55c	floors unclean around equipment
*	RV = repeat violation *

Person in Charge (Signature) *Mirzola Huay*  
Inspector (Signature) *my duren*

Date 1/21/25