## **Connecticut Department of Public Health**

50065											
Risk Category: 3 Food Establishment Inspection Report Page 1 of 2											
Establishment type: Fermanent Temporary Mobile Other					_ D	ate:	5/29/25				
Establishment Chinatown Kitchen			tering connecticus Health				Time In 150 M/PM Time Out AM/PM				
Address 444 Rubber Avenue			DPH)			LHD NVHD					
Town/City Mayatuck							Purpose of Inspection: Routine Pre-op				
Permit Holder APHUI Zhang	of P	ublic F		R	einspe						
FOODBORNE (LLNESS 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 in	tem	11	N=in	complia	ance	OUT=no	ot in compliance N/A=not applica	able N/O=no	ot obse	erved	
P=Priority item Pf=Priority foundation item C=Core item V=violation type		-	-								
IN OUT N/A N/O Supervision	V	cos	R			N/A N/O		nation		OS R	
Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	0	0	15 C		0	Food separated and protected Food-contact surfaces: cleaned &	sanitized P			
2 Certified Food Protection Manager for Classes 2,	С	0	0	17 🥌	0		Proper disposition of returned, pre	•	Р	00	
3, & 4 Employee Health							served, reconditioned, and unsafe				
Management food employee and conditional employee	DIDE			18	00	00	Proper cooking time and temperat		/Pf/C	00	
knowledge, responsibilities and reporting	P/Pf	0	$\circ$	19 🤇			Proper reheating procedures for h		P		
4 Proper use of restriction and exclusion	P	0	0				Proper cooling time and temperate	ures			
Written procedures for responding to vomiting and diarrheal events	Pf	0	0	21 (			Proper hot holding temperatures Proper cold holding temperatures				
Good Hygienic Practices				23			Proper date marking and dispositi			DO	
6 Proper eating, tasting, drinking, or tobacco products us	e P/C	0	0				Time as a public health control: pr	rocedures			
7 O No discharge from eyes, nose, and mouth	С	0	0	24			and records	PI	/Pf/C		
Preventing Contamination by Hands		1				/	Consumer Advisory				
8 Hands clean and properly washed	P/Pf	0	0	25	00	of the second	Consumer advisory provided: raw/underd		Pf		
No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C	0	0	26			Highly Susceptible Population  Pasteurized foods used; prohibited foods		P/C		
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	0	20		The second second	od/Color Additives and Toxic Su		170		
Approved Source	11110			27 0	80		Food additives: approved and pro		P	00	
11 O Ood obtained from approved source	P/Pf/C	10	0	28	1		Toxic substances properly identifie	ed	P/Pf/C		
12 O Food received at proper temperature	P/Pf	0	0	28			stored & used		/FI/C		
Food in good condition, safe, and unadulterated	P/Pf	0	0			9	onformance with Approved Prod		2/2/2		
Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	0	0	29 <	0		Compliance with variance/speciali process/ROP criteria/HACCP Plan		P/Pf/C		
	OD RE	TAIL	- PF	RACTI	CES	Books	processiver entertaininger i la				
Good Retail Practices are preventative measures t						s, chem	icals, and physical objects into foods.				
Mark OUT if numbered item is not in compliance V=violation type Mark i	n approp	priate	box	for CO	S and/o	r R	COS=corrected on-site during inspec	ction R=re	epeat v	riolation	
OUT N/A N/O Safe Food and Water	٧	cos		OU	Acres de la constante de la co		Proper Use of Utensils			OS R	
Pasteurized eggs used where required	P	0	0				ils: properly stored	handlad.			
31 Water and ice from approved source 32 Variance obtained for specialized processing methods	P/Pf/C Pf	0	0				oment/linens: properly stored, dried, & ngle-service articles: properly stored &		-	50	
Food Temperature Control		10					properly	dood		00	
Proper cooling methods used: adequate equipment for	DUC						Utensils and Equipment				
233 remperature control	Pf/C	0	0	47			n-food contact surfaces cleanable	, P/	IFFIC	00	
34 O Splant food properly cooked for hot holding	Pf	0	0	9			igned, constructed, and used		-		
35 O Approved thawing methods used	Pf/C		0	48 <			ng facilities: installed, maintained ar		Pf/C		
Thermometers provided and accurate	Pf/C	0	0	49			ents, sanitizers, and test strips avai ntact surfaces clean	liable	C		
Food Identification  Food properly labeled; original container	Pf	0	de	43	DINOIT	-1000 00	Physical Facilities		0		
Prevention of Food Contamination	1110			50 <	Hot	and cold	d water available; adequate pressur	re	Pf	00	
38 Onsects, rodents, and animals not present	Pf/C	10	0				stalled; proper backflow devices	P/	/Pf/C		
39 Contamination prevented during food preparation, storage & display	P/Pf C	-	0				I waste water properly disposed		/Pf/C		
40 Personal cleanliness	Pf/C	_	0				es: properly constructed, supplied,				
41 Wiping cloths: properly used and stored	C P/Pf/C	00	0				refuse properly disposed; facilities ma ilities installed, maintained, and cle				
42 Washing fruits and vegetables	100	0-0-0					entilation and lighting; designated a			50	
Permit Holder shall notify customers that a copy of the most recent inspection rep	ort is ava	ailable	9.				er latex gloves not used per CGS				
Person in Charge (Signature) Mingle Humg Date 5/29/35						docume Violatio		ons due		#	
MOLI				Priori	ity Four		Item Violations	105	5		
Person in Charge (Printed)	00	0 (	2				Health Intervention Violations	20	7		
Inspector (Signature) (MY) CWU (Date 5 29125							Public Health Intervention Violation	ns	2		
Dm. Dirand							es Violations		3		
Inspector (Printed) Requires Reinspection - check box if you intend to reinspect								etrov			
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,											

		od Esta	biisnmen	t inspe	ction Re	<b>Pa</b>	geof_			
LHD	HD		Inspection Report 0	Continuation Shee	et	Date_	5/29/2	5		
Establishment Chinataun Kitchan Town Naugatuck										
TEMPERATURE OBSÉRVATIONS										
Item	/Location/Process	Temp	Item/Location	n/Process	Temp	Item/Location/Pro	cess	Temp		
FOH	handlink	450	DICPON	MON	AIF					
000	THE COLL	25.5	DICCO VI	207-11	11:					
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Pagi	dran Mun	HH79.F	raw Chick	an WIC	3/0-					
11001	MODOUP	1112000	I www Cliff	11 COIC	Ju P					
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COOV	IPO COMP	n 38 F								
Value Sh	TWO a ( )	41.5								
1000 011	IIII CH	TUI								
DOLL	IIIC CH	36 F								
	VI .	OB	SERVATIONS A							
Item	Violations cited in	this report must be			w, or as stated in s	sections 8-405.11 & 8-40	06.11 of the food	d code.		
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Saniticer bleach buckets 50ppm - 4ESH STrips-										
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	DIY 370	rage a	0000	Spices	labelt		·			
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•	ANTENDED STATEMENT & MACTERIA									
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D	Ohanna (Oisea)	ningola	Huenz.			Date	5/29/0	5		
	Charge (Signature	2000	Limbol				8/201	25		
Inspector	(Signature)	NINOV ()	MUI IS			Date	John			