



Keeping Connecticut Healthy  
**DPH**  
Connecticut Department  
of Public Health

**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

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

## GOOD RETAIL PRACTICES

**Good Retail Practices** are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

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

Permit Holder shall notify customers that a copy of the most recent inspection report is available.

Violations documented	Date corrections due	#
Priority Item Violations	COS	1
Priority Foundation Item Violations		1
Core Item Violations	2/10/20	3
Risk Factor/Public Health Intervention Violations		1
Repeat Risk Factor/Public Health Intervention Violations		1
Good Retail Practices Violations		3
Requires Reinspection - check box if you intend to reinspect		

410 Capitol Avenue MS#11FDP  
Hartford, CT 06134

1st - White: Health Department

2nd - Yellow: Owner/Operator/Person in Charge



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Date 11/10/25

Distribution: 1st - White - Health Department    2nd - Yellow - Owner/Operator/Person in Charge