Connecticut Department of Public Health

Risk Category: Food Establishment Inspection Report Page 1 of									
Establishment type: Permanent Temporary Mobile Other				•		-21-	21/2+		
Establishment Chipotle #2160 Address DJ Bridgiput ave		4 septem	Connec	Sicur Health	Date: Time In	130 A	M/PM Time Out 12	25 AM/PM	
Address DI Bridg out ave			DI	H)	LHD	1/1/	112		
Town/City Shelter # (390)					Purpose of I	nspection:	Routine Pre	e-op	
	c		ut Dep	partment salth	Reinspection	n	Other		
Permit Holder 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		1						R=repeat violation	
IN OUT MA N/O Supervision Person/Alternate Person in charge present,	V	cos	R	15 O	N/A N/O	THE RESERVE OF THE PARTY OF THE	on from Contamination and protected	V COS R	
demonstrates knowledge and performs duties	Pf	0	0	16	-		urfaces: cleaned & sanitized	P/Pf/C O C	
Certified Food Protection Manager for Classes 2	С			17			on of returned, previously		
3, & 4			\subseteq	17	And the second section will be second		tioned, and unsafe food	POO	
Employee Health				10 0			ture Control for Safety	Dintio C	
Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf	0	\circ	19 0			time and temperatures g procedures for hot holding	P/Pf/C O C	
4 Proper use of restriction and exclusion	Р	0		20 0			ime and temperatures	POC	
Written procedures for responding to vomiting and	1			21			ng temperatures	POC	
diarrheal events	Pf			22			ding temperatures	POC	
Good Hygienic Practices				23		per date mai	rking and disposition	P/Pf O C	
Proper eating, tasting, drinking, or tobacco products use		_	의	24 0 0			c health control: procedures	P/Pf/C	
No discharge from eyes, nose, and mouth Preventing Contamination by Hands	С	0			and	records	ımer Advisory		
8 Hands clean and properly washed	P/Pf		0	25 0	Cons		provided: raw/undercooked food	Pf OO	
No hare hand contact with RTE food or a			\preceq	20 0	-		ceptible Population	11100	
pre-approved alternative procedure properly followed	P/Pf/C	0	\circ	26 0			used; prohibited foods not offered	P/C O C	
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	0	/	Brownst		ves and Toxic Substances		
Approved Source				27	Foo	d additives:	approved and properly used	POC	
11 C Food obtained from approved source	P/Pf/C	_	0	28			es properly identified,	P/Pf/C O C	
12 Food received at proper temperature	P/Pf	_	9	20		ed & used		1,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	
13 Food in good condition, safe, and unadulterated Required records available: molluscan shellfish	P/Pf	0	0		Con	ormance with	th Approved Procedures n variance/specialized		
identification, parasite destruction	P/Pf/C	0	\circ	29 0			iteria/HACCP Plan	P/Pf/C	
	OD RE	TAIL	PR.	ACTICES	The second secon				
Good Retail Practices are preventative measures to	o contro	ol the a	additio	on of pathog	gens, chemicals,	and physical	objects into foods.		
Mark OUT if numbered item is not in compliance V=violation type Mark in	n appro	priate	box fo	or COS and	d/or R COS	S=corrected of	on-site during inspection	R=repeat violation	
OUT N/A N/O Safe Food and Water	٧		R	OUT			e of Utensils	V COS R	
30 Pasteurized eggs used where required	P				use utensils: p			COO	
31 Water and ice from approved source 32 Variance obtained for specialized processing methods	P/Pf/C Pf	0	읡				erly stored, dried, & handled s: properly stored & used	Pf/C O O	
Food Temperature Control		101			loves used pro		s. properly stored a used	c 00	
Proper cooling methods used: adequate equipment for	1,000			10 - 0.	over accuration		and Equipment		
temperature control	Pf/C	0	\circ	47 O FC	ood and non-fo	od contact s	urfaces cleanable,	P/Pf/C O C	
34 O Plant food properly cooked for hot holding	Pf	0	0	pr	operly designe			P/Pf/C	
35 O Approved thawing methods used	Pf/C	_	0				lled, maintained and used;	Pf/C	
36 Thermometers provided and accurate	Pf/C	0	0	Cle			and test strips available		
Food Identification	DELC	0		49 ON	on-food contac		ean ical Facilities	C O O	
37 Food properly labeled; original container Prevention of Food Contamination	PI/C	101	\subseteq	50 O H	ot and cold wat		adequate pressure	Pf O O	
38 Insects, rodents, and animals not present	Pf/C	0					ackflow devices	P/Pf/C O O	
39 Contamination prevented during food preparation, storage & display	P/Pf/C	_					perly disposed	P/Pf/C O C	
40 Personal cleanliness	Pf/C			53 O To	oilet facilities: p	roperly cons	tructed, supplied, & clean	Pf/C O C	
41 Wiping cloths: properly used and stored	С	_					sposed; facilities maintained	COO	
42 Washing fruits and vegetables	P/Pf/C	0	0				naintained, and clean	P/P(IC)	
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is av	ailable					ting; designated areas used ot used per CGS §19a-36f		
2.4 1/25	ne l			Production and Assessment Control	s documented		Date corrections due	#	
Person in Charge (Signature) Q th Date 1/27	-14				m Violations		Dute doll contains due		
+ACECONTINGEY					oundation Item	Violations	A. 1-	5 2	
Person in Charge (Printed)		,			Violations or/Public Healtl	h Intorventie	90 ly	1-	
Inspector (Signature) Date	2 1	12					ervention Violations		
GI I P	<i>y y</i>	10	_		ail Practices Vi			1/2	
Inspector (Printed) Olhun Dulhut Requires Reinspection - check box if you intend to reinspect							100		
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,									

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prin: 150.

INSPECTION REPORT
FOOD SERVICE ESTABLISHMENTS

CONTINUATION SHEET



Page___of___

STATE OF CONNECTICUT DEPARTMENT OF PUBLIC HEALTH

NAME OF ES	ofle #2560	TOWN Shelta	N	DATE OF INSPECTION 7/28/27					
INSPECTION FORM #			REMARKS						
TTC	Unclear well's behind 3-bay								
MC	unclin walls behind 3-bay								
	A hand sints struct + food allywr poster poster - Santish strp aval- for santize A went are CTPU regimenants 4 went are Fort food weed whe cold not had a Jeneps								
	+ find allgur poster poster.								
	sanusy strp aval- for sanizu								
	A Went are CTPU reginements								
	A junt au Fot full word cole cold hot hade								
	Jeneps								
-									
INITIAL (IN	SPECTOR)		INITIAL (PERSON IN	CHARGE)					