

#5554

Risk Category: 3		Food Establishment Inspection Report		Page 1 of ____																																																																																																																																																																																																																																																																																																																																																																																																	
Establishment type: <u>Permanent</u> Temporary Mobile Other _____			Date: <u>3/11/2025</u>																																																																																																																																																																																																																																																																																																																																																																																																		
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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																																																																																																																																																																																																																																																																																																																																																																																																					
<small>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.</small>																																																																																																																																																																																																																																																																																																																																																																																																					
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																																																																																																																																																																																																																																																																																																																																																																																																					
<table border="1" style="width:100%; border-collapse: collapse;"> <thead> <tr> <th colspan="4">Supervision</th> <th colspan="4">Protection from Contamination</th> </tr> <tr> <th>IN</th> <th>OUT</th> <th>N/A</th> <th>N/O</th> <th>IN</th> <th>OUT</th> <th>N/A</th> <th>N/O</th> </tr> </thead> <tbody> <tr> <td>1</td> <td><input checked="" type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td>Person/Alternate Person in charge present, demonstrates knowledge and performs duties</td> <td>Pf</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> </tr> <tr> <td>2</td> <td><input checked="" type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td>Certified Food Protection Manager for Classes 2, 3, & 4</td> <td>C</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> </tr> <tr> <td colspan="4">Employee Health</td> <td colspan="4">Time/Temperature Control for Safety</td> </tr> <tr> <td>3</td> <td><input checked="" type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td>Management, food employee and conditional employee; knowledge, responsibilities and reporting</td> <td>P/Pf</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> </tr> <tr> <td>4</td> <td><input checked="" type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td>Proper use of restriction and exclusion</td> <td>P</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> </tr> <tr> <td>5</td> <td><input checked="" type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td>Written procedures for responding to vomiting and diarrheal events</td> <td>Pf</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> </tr> <tr> <td colspan="4">Good Hygienic Practices</td> <td colspan="4">Consumer Advisory</td> </tr> <tr> <td>6</td> <td><input 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type="checkbox"/></td> <td>Food received at proper temperature</td> <td>P/Pf</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> </tr> <tr> <td>13</td> <td><input checked="" type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td>Food in good condition, safe, and unadulterated</td> <td>P/Pf</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> </tr> <tr> <td>14</td> <td><input checked="" type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td>Required records available: molluscan shellfish identification, parasite destruction</td> <td>P/Pf/C</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> </tr> <tr> <td colspan="4">GOOD RETAIL PRACTICES</td> <td colspan="4">Conformance with Approved Procedures</td> </tr> <tr> <td colspan="8"><small>Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.</small></td> </tr> <tr> <td colspan="8">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</td> </tr> <tr> <td colspan="4">Safe Food and Water</td> <td colspan="4">Proper Use of Utensils</td> </tr> <tr> <td>30</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td>Pasteurized eggs used where required</td> <td>P</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> </tr> <tr> <td>31</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td>Water and ice from approved source</td> <td>P/Pf/C</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> </tr> <tr> <td>32</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td>Variance obtained for specialized processing methods</td> <td>Pf</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> </tr> <tr> <td colspan="4">Food Temperature Control</td> <td colspan="4">Utensils and Equipment</td> </tr> <tr> <td>33</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td>Proper cooling methods used; adequate equipment for temperature control</td> <td>Pf/C</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> </tr> <tr> <td>34</td> <td><input checked="" type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td>Plant food properly cooked for hot holding</td> <td>Pf</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> </tr> <tr> <td>35</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td>Approved thawing methods used</td> <td>Pf/C</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> </tr> <tr> <td>36</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td>Thermometers provided and accurate</td> <td>Pf/C</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> </tr> <tr> <td colspan="4">Food Identification</td> <td colspan="4">Physical Facilities</td> </tr> <tr> <td>37</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td>Food properly labeled; original container</td> <td>Pf/C</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> </tr> <tr> <td colspan="4">Prevention of Food Contamination</td> <td colspan="4">Violations documented</td> </tr> <tr> <td>38</td> <td><input checked="" type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td>Insects, rodents, and animals not present</td> <td>Pf/C</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> </tr> <tr> <td>39</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td>Contamination prevented during food preparation, storage & display</td> <td>P/Pf/C</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> </tr> <tr> <td>40</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td>Personal cleanliness</td> <td>Pf/C</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> </tr> <tr> <td>41</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td>Wiping cloths: properly used and stored</td> <td>C</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> </tr> <tr> <td>42</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td>Washing fruits and vegetables</td> <td>P/Pf/C</td> <td><input 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Shaw</u></td> <td colspan="4">Risk Factor/Public Health Intervention Violations</td> </tr> <tr> <td colspan="4">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.</td> <td colspan="4">Repeat Risk Factor/Public Health Intervention Violations</td> </tr> <tr> <td colspan="4"></td> <td colspan="4">Good Retail Practices Violations</td> </tr> <tr> <td colspan="4"></td> <td colspan="4">Requires Reinspection - check box if you intend to reinspect</td> </tr> </tbody> </table>						Supervision				Protection from Contamination				IN	OUT	N/A	N/O	IN	OUT	N/A	N/O	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	<input type="checkbox"/>	<input type="checkbox"/>	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Certified Food Protection Manager for Classes 2, 3, & 4	C	<input type="checkbox"/>	<input type="checkbox"/>	Employee Health				Time/Temperature Control for Safety				3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, food employee and conditional employee; 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14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>																																																																																																																																																																																																																																																																																																																																																																																														
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<small>Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.</small>																																																																																																																																																																																																																																																																																																																																																																																																					
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																																																																																																																																																																																																																																																																																																																																																																																																					
Safe Food and Water				Proper Use of Utensils																																																																																																																																																																																																																																																																																																																																																																																																	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required	P	<input type="checkbox"/>	<input type="checkbox"/>																																																																																																																																																																																																																																																																																																																																																																																														
31	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>																																																																																																																																																																																																																																																																																																																																																																																														
32	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Variance obtained for specialized processing methods	Pf	<input type="checkbox"/>	<input type="checkbox"/>																																																																																																																																																																																																																																																																																																																																																																																														
Food Temperature Control				Utensils and Equipment																																																																																																																																																																																																																																																																																																																																																																																																	
33	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	Pf/C	<input type="checkbox"/>	<input type="checkbox"/>																																																																																																																																																																																																																																																																																																																																																																																														
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	Pf	<input type="checkbox"/>	<input type="checkbox"/>																																																																																																																																																																																																																																																																																																																																																																																														
35	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	Pf/C	<input type="checkbox"/>	<input type="checkbox"/>																																																																																																																																																																																																																																																																																																																																																																																														
36	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate	Pf/C	<input type="checkbox"/>	<input type="checkbox"/>																																																																																																																																																																																																																																																																																																																																																																																														
Food Identification				Physical Facilities																																																																																																																																																																																																																																																																																																																																																																																																	
37	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container	Pf/C	<input type="checkbox"/>	<input type="checkbox"/>																																																																																																																																																																																																																																																																																																																																																																																														
Prevention of Food Contamination				Violations documented																																																																																																																																																																																																																																																																																																																																																																																																	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present	Pf/C	<input type="checkbox"/>	<input type="checkbox"/>																																																																																																																																																																																																																																																																																																																																																																																														
39	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>																																																																																																																																																																																																																																																																																																																																																																																														
40	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	Pf/C	<input type="checkbox"/>	<input type="checkbox"/>																																																																																																																																																																																																																																																																																																																																																																																														
41	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored	C	<input type="checkbox"/>	<input type="checkbox"/>																																																																																																																																																																																																																																																																																																																																																																																														
42	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits and vegetables	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>																																																																																																																																																																																																																																																																																																																																																																																														
Permit Holder shall notify customers that a copy of the most recent inspection report is available.				Date corrections due																																																																																																																																																																																																																																																																																																																																																																																																	
Person in Charge (Signature) <u>C. C. Bahi</u> Date <u>3/11/25</u>				Priority Item Violations																																																																																																																																																																																																																																																																																																																																																																																																	
Person in Charge (Printed)				Priority Foundation Item Violations <u>3/21/25</u>																																																																																																																																																																																																																																																																																																																																																																																																	
Inspector (Signature) <u>Laurel A. Shaw</u> Date <u>3/11/25</u>				Core Item Violations <u>5/12/25</u>																																																																																																																																																																																																																																																																																																																																																																																																	
Inspector (Printed) <u>Laurel A. Shaw</u>				Risk Factor/Public Health Intervention Violations																																																																																																																																																																																																																																																																																																																																																																																																	
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.				Repeat Risk Factor/Public Health Intervention Violations																																																																																																																																																																																																																																																																																																																																																																																																	
				Good Retail Practices Violations																																																																																																																																																																																																																																																																																																																																																																																																	
				Requires Reinspection - check box if you intend to reinspect																																																																																																																																																																																																																																																																																																																																																																																																	

Food Establishment Inspection Report

Page ____ of ____

LHD NVHD

Inspection Report Continuation Sheet

Date 3/11/2025

Establishment Cici Deli Town Seymour

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
No Hot Food on-site @ inspection				sandwich prep	
No hot holding				cooked, bacon (crispy)	
No food prep.				42°F @	
				milk, sour cream	
				product reaching retail section	
				within sell by date by mant.	

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.
	(FPM Chaitali Chintan Patel)
47c 16pt	cutting board with deep grooves, not readily/easily cleanable/ proper design, not clean to sight → discard, purchase new cutting board
49c	Hood vent <u>unclean</u> , reach in fan covers <u>unclean</u> dust, surface mold.
49c RW	Vent fan (no longer in use due to Hood Install) <u>unclean</u> , greasy in window
	Discussed with PIC. to be removed, due to location in window will need contractor to determine appropriate cover.
55c	Floor tiles not in good repair back storage, cracked/detached.
55c	Small holes in wall back storage, hole wall/sheetrock retail missing ceiling tiles retail area.
38c	Presence of rodents, rodent traps visible back storage
38c	Fly Strips devices located food storage areas <u>Cos-removed</u>
	Complaint notification: Discussed product dates / product past "sell by".
	- PIC advised they keep section for retail product past sell by mant. / expiration Sell for less similar to grocery stores / or returned.
	- Allergen notification posted
	- Bleach sanitizer spray bottle @ 100ppm
	- Steramine tabs also on site
	- Butter rolls in reach in display date marked / label OK
	- Hot Water 112°F soap, single use towel OK

Person in Charge (Signature) C. S. P. Ch

Date 3/11/25

Inspector (Signature) Samuel Brown

Date 3/11/2025