5335

Connecticut Department of Public Health

V										
Risk Category: 3 Food Establ	ishn	nen	t Ir	nspecti	on Report		Pag	e 1 of	7	
Establishment type: Permanent Temporary Mobile Other					Date:	19/2	15			
Establishment COUNTY and by Marriott		4.EEDI	ng Conn	ecticut Mealing	Time In_12	∞'_A	M/PM Time Out_	100	AM	PM
Address 780 BYICKEROUT AUL			P	H)	LHD NV	HI				
Town/City Spelton					Purpose of Ins	spection:	Routine	Pre-op		
Permit Holder Shell ton wites, we		of Pu	ublic H	STORY COLD	Reinspection		Other			
FOODBORNE ILLNESS RISK FA	ACTO	RS	AN	D PUBLI	C HEALTH II	NTERVE	ENTIONS			
Risk factors are important practices or procedures identified as the most prevalent cont	ributing fa	ctors o	of food	dborne illness d	or injury. Intervention	s are control	I measures to prevent foodborn	ne illness or ir	njury.	
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it	tem	11	N=in	compliance	OUT=not in co	mpliance	N/A=not applicable	N/O=not	observ	ed
P=Priority item Pf=Priority foundation item C=Core item V=violation type	Mark in	appr	opria	ate box for C	OS and/or R C	OS=correct	ted on-site during inspecti	on R=re	peat viol	lation
IN OUT N/A N/O Supervision	V	cos	R	IN O	UT N/A N/O	Protection	on from Contamination	n	v cos	R
Person/Alternate Person in charge present				15			and protected		P/C O	0
demonstrates knowledge and performs duties	Pf	0	0	16 0			urfaces: cleaned & sanit		100	
Cartified Food Protection Manager for Classes 2					No. of Concession, Name of		on of returned, previous			
2 0 0 3, & 4	С	0	0	17	serve	d, recondi	tioned, and unsafe food	<u> </u>	PO	0
Employee Health							ture Control for Safety			
Management, food employee and conditional employee;	P/Pf	0		18 🔾 🤇			time and temperatures	-	Pf/C	-
knowledge, responsibilities and reporting							g procedures for hot hol	lding	PO	-
4 Proper use of restriction and exclusion	P	0	0				time and temperatures		PO	-
Written procedures for responding to vomiting and	Pf	0		21 0			ing temperatures		PO	0
diarrneal events				22			ding temperatures		PO	0
Good Hygienic Practices				23	O O Prope	er date ma	rking and disposition	P	Pf O	0
6 Proper eating, tasting, drinking, or tobacco products us	e P/C	0	0	24 0 0	Time	as a public	c health control: proced	ures P/P	fic o	0
7 O No discharge from eyes, nose, and mouth	C	0	0	24	and re	ecords		EAR	1/0	
Preventing Contamination by Hands						Consu	ımer Advisory			
8 O Hands clean and properly washed	P/Pf	0	0	25 0	Consu	mer advisory	provided: raw/undercooked	food	Pf O	0
No bare hand contact with RTE food or a	DIDUC				Н	ighly Sus	ceptible Population			
pre-approved alternative procedure properly followed	P/Pf/C	0		26 0 0	Pasteu	rized foods	used; prohibited foods not of	fered F	P/C C	0
Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	0		Food/Co	lor Additiv	ves and Toxic Substan	ices		
Approved Source				27 0 0	Food	additives:	approved and properly	used	PO	0
11 Food obtained from approved source	P/Pf/C	0	0		1000000		es properly identified,			
12 O Food received at proper temperature	P/Pf	-	Ŏ	28		& used	oo propony raonimou,	P/F	Pf/C	0
13 Food in good condition, safe, and unadulterated	P/Pf	_	0				th Approved Procedur	es		
Required records available: molluscan shellfish							h variance/specialized	1		
identification, parasite destruction	P/Pf/C	0	9	29 0			riteria/HACCP Plan	P/F	Pf/C	0
	OD RE	TAIL	- PF	RACTICES	The state of the s	000000000000000000000000000000000000000		- 10.00	X I V	
Good Retail Practices are preventative measures to						nd physical	l objects into foods.			
				for COS and			on-site during inspection	R=rer	peat viol	ation
OUT N/A N/O Safe Food and Water	V	cos		OUT /	,		e of Utensils			R
30 Pasteurized eggs used where required	P	0			-use utensils: pro			. (20	0
31 Water and ice from approved source	P/Pf/C	0	0				erly stored, dried, & hand	led F	rf/C	0
32 Variance obtained for specialized processing methods	Pf	0	0				es: properly stored & used		P/C 0	0
Food Temperature Control					loves used prope					0
Proper cooling methods used; adequate equipment for					, and a second		and Equipment	N. W. T. T.		
23 cemperature control	Pf/C	0	0	- Fo	ood and non-food		urfaces cleanable,			T
34 O Plant food properly cooked for hot holding	Pf	0	0		operly designed.			P/P	f/C	0
35 O Approved thawing methods used	Pf/C			I W	1 / 0 .		lled, maintained and use	ed:		
36 Thermometers provided and accurate	Pf/C		0				and test strips available		/C O	0
Food Identification	11110				on-food contact s				c	0
37 Food properly labeled; original container	Pf/C	0	0	10 0 11	on rood contact c		ical Facilities	- 2 25		_
Prevention of Food Contamination	11110			50 O H	ot and cold water		adequate pressure		Pf O	0
38 Insects, rodents, and animals not present	DEIC	0			umbing installed			P/P		0
39 Contamination prevented during food preparation, storage & display	P/Pf/C	_			ewage and waste			P/P		0
40 Personal cleanliness	Pf/C	_					structed, supplied, & cle			0
41 Wiping cloths: properly used and stored	C	0					sposed; facilities maintain			0
42 Wiping cloths, properly used and stored	P/Pf/C		_				naintained, and clean	P/P		0
							nting; designated areas			0
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ailable).				ot used per CGS §19a-			1
1				STATE OF THE PARTY	s documented	9.0.0011	Date corrections		#	
Person in Charge (Signature) // / Date	/	/	/		em Violations				0	
11-11-1	2/ 10	1	200		oundation Item Vi	olations			0	
Person in Charge (Printed), Alley Could UA	119	11	1		Violations		3/19/2	75	4	
10 10 10 11 11		-			or/Public Health	nterventio	n Violations		a	
Inspector (Signature) Amanga Kulou Date	191	25	5	Repeat Ri	isk Factor/Public	Health Int	ervention Violations		_	
Alpaniala Puntain	1				ail Practices Viol				a	
Inspector (Printed) TIMANCIA RUCHIN				Requires	Reinspection -	check box	k if you intend to reinsp	pect		
Appeal: The owner or operator of a food establishment aggrieved by the				ect any ins	spection violation	n identified	d by the food inspector	r or to hole	d, dest	roy,
or dispose of unsafe food, may appeal such order to the	Directo	or of	Hea	Ith, not late	er than forty-eigl	nt hours a	fter issuance of such of	order.		

Courtnessed to 1 Marchett Cholton	1400000	Food	Establis	shment Insp	ection Re	port Pag	ge of				
Item/Location/Process Temp T	LHD	HD	Insp	ection Report Continuation	Sheet	Date	2/19/25				
Remlication/Process Temp Will #9 - 0a! Almand milk 37 ft #10 - 5alman 30 ft #10 - 5alman 30 ft #10 - 6ales Irim Jour 34 ft - meatballs 37 ft - arilled Chip 31 ft - arilled Chip	1 1 100 114										
WIC #9 - at Almand milk 37 # # 10 Salman meathauls 37 # 10 Cheese Imm Day 24 # 1 - arrived Chy 31 # 10 - Cheese Imm Day 34 # 1 - arrived Chy 31 # 10 - Cheese Imm Day 34 # 1 - arrived Chy 31 # 10 Wildland with a sport must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-405.11 of the food code. Number Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-405.11 of the food code. Number Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-405.11 of the food code. Notations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code. Notations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code. Notations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code. Notations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code. Notations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code. Notations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code. Notations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code. Notations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code. Notations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code. Notations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code. Notations cited in this code in the food code. Notations cited in this code in the foo	TEMPERATURE OBSERVATIONS Zemp ▶Rite, g										
- Cat Internal milk 37 the Salinan Sal					Temp	Date: Fecha	cess Temp				
- Chees tim soy 34° - Griffed Ch. 3° F - Raw later 34° F - Priviled Ch. 3° F # 10 Freezev - 2° F # 10 Freezev - 2° F # 11 mccall unit 35° F **Noticions 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. **Number** **Volcitions 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. **Number** **Volcitions 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. **Number** **Volcitions 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. **Priviled Ch. 12° F **Anythogy C. Warrow C. S. Grand C. 11 & 8-406.11 of the food code. **Priviled Ch. 12° F **Anythogy C. Warrow C. 12° F **Anythogy C. Warrow	1		361 20	waver	40	Empleado PASS WHEN BLUE					
- Chees tim soy 34° - Griffed Ch. 3° F - Raw later 34° F - Priviled Ch. 3° F # 10 Freezev - 2° F # 10 Freezev - 2° F # 11 mccall unit 35° F **Noticions 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. **Number** **Volcitions 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. **Number** **Volcitions 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. **Number** **Volcitions 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. **Priviled Ch. 12° F **Anythogy C. Warrow C. S. Grand C. 11 & 8-406.11 of the food code. **Priviled Ch. 12° F **Anythogy C. Warrow C. 12° F **Anythogy C. Warrow	- oat /	Almond milk	37 / #	9		BAR TURNS ORANGE ES ACEPTABLE CLAMBO LA BARRA AZUL CAMBUA A COLOR NIBANIA					
Cheese from Dory 34° - Achied Chi. 31° - Raw sheet 34° - Thirtien 35° - Raw sheet 34° - Thirtien 35° - Thirtien	- Salm	on.	2701 -	meathalls	3705	160°F/71°C					
- Raw self 34 - UNIVERY 35 10 trector - 3°	-Chee	So Tiom Sout	3401 -	arilled Chx	310F						
BUTE TO PROCEED APPROVING WITH THE TIME Frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code. 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. PM ANTHORN CHANNE WAYNO WITH THE TAMES BELOW, or as stated in sections 8-405.11 & 8-406.11 of the food code. Notations 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. Notations will be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code. Notations will be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code. Notations will be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code. Notations will be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code. Notations will be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code. Notations will be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code. Notations will be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code. Notations will be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code. Notations will be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code. Notations will be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code. Notations will be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code. Notations will be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code. Notations will be corrected within the time frames below, or	- Raw	s poet	34°F	-UTUVVOIA	3704						
#10 Freezer 32°F #12 mcCall unit 32°F #12 mcCall unit 32°F #12 mcCall unit 32°F #12 mcCall unit 500 Servations and corrective actions 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. Number	WID W		30 F								
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Handsin (- Stocked, Signage Hot Hoo) Sanitive (- Guat Bucket 200ppm, 18) Test Strips Cutting boards I can openen, deli slicev, Temp logs S-10pm - Dinner 630-10am-breakfast Fans wic Food covered + datemarked of Allergen poster VID Clean up plan > posted for staff, Nitrite gioves Dishmachine 55. Floors in dry storage unclean some dubris USANTONOS handing from store randle > COS, AC moved 10 Signage needed a bar handsing + cos, provided 10 Nozzle for soda gun a bar unclean	CFPM	Anthowy (juvino 6/2	7 78		1					
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