## **Connecticut Department of Public Health**

Connecticut Department of Public Health											
Risk Category: 3 Food Establishment Inspection Report Page 1 of 2											
Risk Category: 3		lisnn	nen	T II	ispecti	on Rep	ort	Page 1 of			
Establishment type: Permanent Temporary Mobile Other						Date: 3 26 25					
Establishment CUQINOS PIZZO			sections Connecticus Houling			Time In 2 45 AM/PM Time Out AM/PM					
Address 79 ROOSEVELT Druive			DPH)			LHD NVHD					
Town/City SEYMOU						Purpose of Inspection: Routine Pre-op					
Permit Holder IS rael Hemandez			Connecticut Departm of Public Health			Reinspection Other					
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											
The state of the s	prity foundation item C=Core item V=violation type					7/8/		d on-site during inspection			
IN OUT N/A N/O	Supervision	V	cos			OT N/A N/O		from Contamination	V COS R		
1 & Pers	son/Alternate Person in charge present,	Pf	0	0	15	800	Food separated a		P/C O O		
Cert	nonstrates knowledge and performs duties tified Food Protection Manager for Classes 2,				16	The second second		aces: cleaned & sanitized of returned, previously	P/Pf/C O O		
2 0 0 3, &		С	0		17		served, recondition	ned, and unsafe food	POO		
Man	Employee Health agement, food employee and conditional employee;	-			18 0	18 O Boper cooking time and temperatures P/Pf/C O					
	wledge, responsibilities and reporting	P/Pf	0	$\circ$	19 0			procedures for hot holding	P 0 0		
The second secon	per use of restriction and exclusion	Р	0	0	20 0 9			ne and temperatures	POO		
5 0 7 0	ten procedures for responding to vomiting and	Pf	0	0	2400		Proper hot holding		POD		
dian	rheal events						Proper cold holdin		P/Pf O O		
G Den	Good Hygienic Practices per eating, tasting, drinking, or tobacco products us	e P/C	0	0	23 0			ing and disposition health control: procedures	P(Pf) O		
	discharge from eyes, nose, and mouth	C	0	0	24		and records	nealth control, procedures	P/Pf/C O		
	Preventing Contamination by Hands				/			ner Advisory			
	ds clean and properly washed	P/Pf	0	0	25			rovided: raw/undercooked food	Pf OO		
	bare hand contact with RTE food or a	P/Pf/C	0		26 0			eptible Population ed; prohibited foods not offered	P/C OO		
	approved alternative procedure properly followed quate handwashing sinks, properly supplied/accessible	Pf/C	0		20 0 0	The second second		s and Toxic Substances	Triciolo		
Ade	Approved Source	IF1/C			27	The second of		pproved and properly used	POO		
11 F60	d obtained from approved source	P/Pf/C	0	0				properly identified,			
	d received at proper temperature	P/Pf	-	0	28		stored & used		P/Pf/C O		
	d in good condition, safe, and unadulterated	P/Pf	0	0				Approved Procedures			
1141010101	uired records available: molluscan shellfish tification, parasite destruction	P/Pf/C	0	0	29 🔾		process/ROP crite	variance/specialized eria/HACCP Plan	P/Pf/C		
GOOD RETAIL PRACTICES											
	Good Retail Practices are preventative measures										
				_	for COS and	d/or R	AND THE RESERVE OF THE PERSON		R=repeat violation		
OUT N/A N/O	Safe Food and Water	V	cos	R	OUT	una utana	Proper Use ils: properly stored		V COS R		
	zed eggs used where required d ice from approved source	P/Pf/C	0					rly stored, dried, & handled	Pf/C O O		
	obtained for specialized processing methods	Pf	0	0				properly stored & used	P/C O O		
Food Temperature Control  46 Gloves used properly  C									c 0 0		
33 Proper co	poling methods used; adequate equipment for	Pf/C	0					and Equipment	2		
temperat	ure control						n-food contact sur		P/Ps/C O		
	d properly cooked for hot holding	Pf Pf/C	0	0			gned, constructed	ed, maintained and used;			
	d thawing methods used neters provided and accurate	-	0	0	148 ( )			d test strips available	Pf/C		
m /	Food Identification	1,					ntact surfaces clea		c 00		
37 Food properly lat	beled; original container	Pf/C	D	0	Physical Facilities						
	Prevention of Food Contamination							adequate pressure	Pf O O		
	and animals not present	_	0	0			talled; proper bac		P/Pf/C O		
	evented during food preparation, storage & display	P/Pf/C		00			waste water prop	ructed, supplied, & clean	P/Pf/C O O		
40 Personal cleanlin 41 Wiping cloths: pr	operly used and stored	Pf/C	0	0				oosed; facilities maintained	c   0   0		
42 Washing fruits a		P/Pf/C		Ö		-		intained, and clean	P/Pf/C O O		
56 Adequate ventilation and lighting; designated areas used C O											
Natural rubber latex gloves not used per CGS §19a-36f  Violations documented  Date corrections due #											
Person in Charge (Signature) South Date 5 - 26 - 75 Priority Item Violations								2			
Person in Charge (Printed)  Person in Charge (Printed)  Priority Foundations   4   4   4   4   4   4   4   4   4											
Risk Factor/Public Health Intervention Violations 2							12				
						Repeat Risk Factor/Public Health Intervention Violations Good Retail Practices Violations					
Inspector (Printed)	any whate				Requires	Reinspec	tion - check box i	if you intend to reinspect			
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.											
or dispo	ise of unsafe food, may appeal such order to the	Direct	OI OI	пеа	iiii, not lat	er man for	ty-eight hours and	ci issuance di such order			

	Food Establishment Inspection	Report Page of						
LHD M		Date 3 20 25						
Establishment UUGINOS PIZZO Town Seymour								
TEMPERATURE OBSERVATIONS								
Item/	Location/Process Temp Item/Location/Process Tem	ltem/Location/Process Temp						
DAIL	and any OSE Chapere mass- (1)	EBPAINS +H+ 118 P						
WITT.	and the 40 + cheese mozz-ch							
20100	or triducate 140 F lonions (H 1702)	F) marinara 4H 1567						
TICK								
112D	CH 40.F MUShrooms CH You	B 2000 + receiv -1-1-						
Chica	( H 40 E	TAMAY HOME MULLIONS 7.6						
MAN		coo ingliminas						
ZUUX	Magr # 2 39 F							
dage	treager - 57 Chicken wings CH 40 F	<u>~</u>						
CHOCH	of Children of the							
SILECT	tomertoes 40.7							
chread	71 Ched alar 40 F							
	OBSERVATIONS AND CORRECTIVE AC	CTIONS						
	Violations cited in this report must be corrected within the time frames below, or as sta							
Item		10/26/20						
Number	CFPM: Israel hernandez Rodniguez	10/25/29						
1	Hardsinks stocked signage not	1200						
		1 alleranans mil						
ľ	Vinul gioves thermomete	rs bathrooms or						
		MANUAL CO DOM						
	Sonitiver breach test Strips	DUCKTO SUPPITI						
1								
	A							
X	All food Hems in main pizza baine man	it have been disconated						
		Topic occin crocerrorces						
	all-temps. In GOS-705							
- 01								
720F/	food out of original container no	+ labeled OV acte -						
SAI	had an or original animal re	Tunia . conc						
310	Marvea							
010	Horred							
770	Improper cold holding - food store	ed in unit not						
6	improper cold holding - tood store	0 11 0111 1101						
	working cos pic discarded all fox	J IU ()DIT						
	wording. cos po ascarda ou	J III O IIII .						
1700	man a series in the man are	but Still warns it						
TIPT	main pizza unit not working. for cold holding food storage. Die die Unit to be freed before using it.	DUT SILL OSING II						
	for cold holding from surving Dir His	CONDED COOD =						
	to all holding tou storage, pic all	scaraca 400a						
	Unil In he Chilad harrive vising it							
	VIIIT TO UC TIXTU DEFOIL USING 17.							
1.								
X	ru= repeat violation from prevou	1) Inspection						
-4	TOPOC. VIOLOTTE TO TOPOC.							
Percen in	Charge (Signature) (1000) Scorff	Date 3,20,26						
I CISUII III	Onarge (digitature) (1) 1 1 1700	2/2/0/25						
Inspector (Signature) Date 3 20 25								