## **Connecticut Department of Public Health**

482

102												
Risk Category: 2 Food Establishment Inspection Report Page 1 of 2												
Establishment type: Permanent Temporary Mobile Other	D	Date:	5/29/	25								
Establishment (Umberland Forms 4708)				cticus	ime In	225 AI	M/PM) Time Out	AM/PM				
Address (09 RUBBER AVENUE					.HD	NVH	D					
h alloa lilak				of Inspection:	Routine Pre	e-op						
Town/City // (U) C/V Dev / O D F/M ( Inc			Connecticut Department			Reinspection Other						
Permit Holder ( M ) ( ( ( ) ( ( ) ( ) ( ) ( ) ( ) ( )						44.045.00						
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 it	em	11	N=in	compliance	OUT=not	t in compliance	N/A=not applicable N/6	D=not observed				
P=Priority item Pf=Priority foundation item C=Core item V=violation type	Mark in	appr	opriat	te box for COS	S and/or R	COS=correcte	ed on-site during inspection	R=repeat violation				
IN OUT N/A N/O Supervision	V	cos	R	IN OUT	N/A N/O	Protection	on from Contamination	V COS R				
Person/Alternate Person in charge present.	D.			15 5		Food separated	and protected	P/C O O				
demonstrates knowledge and performs duties	Pf	0		16 0	The second of the second of		rfaces: cleaned & sanitized	P/Pf/C O O				
Certified Food Protection Manager for Classes 2					F	Proper disposition	on of returned, previously					
2 3, & 4	С	0		17	CONTROL SECTION AND ADDRESS OF THE PERSON AN		ioned, and unsafe food	POO				
Employee Health Time/Temperature Control for Safety												
Management, food employee and conditional employee:	T	T		18 0			time and temperatures	P/Pf/C O				
knowledge, responsibilities and reporting	P/Pf	0		19 0 0	00	Proper reheating	procedures for hot holding	POO				
4 Proper use of restriction and exclusion	Р	0		20 0	08	Proper cooling ti	me and temperatures	P 0 0				
Written procedures for responding to vomiting and	1 -		=	21			ng temperatures	POO				
diarrheal events	Pf	0	0	22			ling temperatures	POO				
				23			king and disposition	P/Pf O O				
Good Hygienic Practices	- 10/0			23			health control: procedures	PIFT				
Proper eating, tasting, drinking, or tobacco products us		-		24			nealth control, procedures	P/Pf/C O O				
7 No discharge from eyes, nose, and mouth	С	0	9			and records						
Preventing Contamination by Hands		_					mer Advisory					
8 💇 🦯 Hands clean and properly washed	P/Pf	0	0	25 0 0			provided: raw/undercooked food	Pf O				
No bare hand contact with RTE food or a	P/Pf/C	0	0				ceptible Population					
pre-approved alternative procedure properly followed	-			26 0 0	OF	Pasteurized foods u	ised; prohibited foods not offered	P/C O				
10 Adequate handwashing sinks, properly supplied/accessible	(Pf)C	0	0		Foo	d/Color Additiv	es and Toxic Substances					
Approved Source				27 0 0	The second second	Food additives:	approved and properly used	POO				
11 500d obtained from approved source	P/Pf/C	10	0		- CONTRACTOR		s properly identified,					
12 C Food received at proper temperature	P/Pf	-	O	28	( )	stored & used	о регорому на семена с	P/Pf/C				
13 Food in good condition, safe, and unadulterated	P/Pf	-	0				th Approved Procedures					
Required records available: molluscan shellfish	T / L I	1	$\vdash$	-			variance/specialized					
114(2)(2)(1)	P/Pf/C	0	0	29 0 0			iteria/HACCP Plan	P/Pf/C O				
identification, parasite destruction	OD DE	T A 11	DD	AOTIOEO		DIOCESS/ROP CIT	ILEIIA/HACCF FIAII					
				ACTICES			11. 1. 1. 1. 1. 1.					
Good Retail Practices are preventative measures to							The state of the s					
Mark OUT if numbered item is not in compliance V=violation type Mark in	n appro	priate	box f	for COS and/o	or R	COS=corrected o	n-site during inspection	R=repeat violation				
OUT N/A N/O Safe Food and Water	V	cos	R	OUT		Proper Use	e of Utensils	V COS R				
30 Pasteurized eggs used where required	Р	0	0	43 O In-us	se utensil	s: properly store	ed	C 0 0				
31 Water and ice from approved source	P/Pf/C	0	0	44 OUten	nsils/equipr	ment/linens: prope	erly stored, dried, & handled	Pf/C O				
32 Variance obtained for specialized processing methods	Pf	0	0	45 Sing	le-use/sing	gle-service article	s: properly stored & used	P/C 0 0				
Food Temperature Control				46 Glov	ves used	properly		c 00				
Proper cooling methods used; adequate equipment for		T					and Equipment					
temperature control	Pf/C	0	0	Food	d and nor		urfaces cleanable,					
34 O Plant food properly cooked for hot holding	Pf	0	0	47 O prop	nerly desir	gned, constructe	ed, and used	P/Pf/C				
	Pf/C	-	0	War			led, maintained and used;					
	-	-	0				nd test strips available	Pf/C O				
Thermometers provided and accurate	PI/C	0	2			itact surfaces cle		C 00				
Food Identification	-			49 O Non	1-100d con			1000				
37  Food properly labeled; original container	Pf/C	0	0				cal Facilities	- I Dr.   O   O				
Prevention of Food Contamination							adequate pressure	Pf O O				
38 O Insects, rodents, and animals not present		0	0			talled; proper ba		P/Pf/C O				
39 Contamination prevented during food preparation, storage & display	P/P//C	-	0			waste water pro		P/Pf/C O				
40 Personal cleanliness	Pf/C	0	0	-			tructed, supplied, & clean	Pf/C O				
41 O Wiping cloths: properly used and stored	C	0	0				sposed; facilities maintained	C 0 0				
42 Washing fruits and vegetables	P/Pf/C	0	0	55 Phy:	sical facili	ities installed, m	aintained, and clean	P/Pf/C O				
		allable		56 Ade	equate ver	ntilation and ligh	ting; designated areas used	C 0 0				
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	lante	2.	O Natu	ural rubbe	er latex gloves ne	ot used per CGS §19a-36f					
1/2 + 100 - () 1 = 1	00	10	0	Violations of			Date corrections due	#				
Person to Charge (Signature)	29	10	0	Priority Item				_				
		1				em Violations	2,005 -					
Person in Charge (Printed)		1		Core Item V			9/29/25	1				
and dilland	20	1		Risk Factor/	/Public He	ealth Intervention	n Violations					
Inspector (Signature) Date	19	1		Repeat Risk	k Factor/F	Public Health Inte	ervention Violations	-				
The state of the s	- 11			Good Retail								
Inspector (Printed) TYPE TO THE Requires Reinspection - check box 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 have												
Appeal: The owner or operator of a food establishment aggreed 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 dispose of disale lood, may appear such order to the	211000	01	· iodi	in a mot latel	andir fort	, Jigint Hours a						

Food Establishment Inspection Report Page 4 of 4											
LHD			Inspection Report Continuation		Date_5 20	1/25					
Establishment CUmberland Farms 4702 Town May atuck											
TEMPERATURE OBSERVATIONS											
grab	/Location/Process	Temp 32°F	Item/Location/Process	34 F	Item/Location/Process	Temp					
30	errice HS	85°F	1000rtreezev	-4°F							
Holdi	cgs HH	138F									
Chx -	formado Ht	1515									
		OBS	SERVATIONS AND COR	RECTIVE ACTIO	NS						
Item Number		Note B	corrected within the time frames  WHN TY MG10  Eggs 0			food code.					
	Handsing Signage noth 20 temp logs Sanitizer quat test strips buckets ~ 200 ppm Jinyl gloves back storage or										
10pf	10pf Self Service hundsink missing paper-towers										
390	Drinkson	f100r 1	in wall in co	oler/be	Herm Market						
	16										
		200	10 M		al.	20 01					
Mar and	Charge (Signature) (Signature)	W du	rend	4	Date 5/2	9/25					