

482

Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

Risk Category: <u>2</u>		Food Establishment Inspection Report		Page 1 of <u>2</u>																																																																																																																																																									
Establishment type: <u>Permanent</u> Temporary Mobile Other		Date: <u>5/29/25</u>		Time In <u>1225</u> AM/PM Time Out <u> </u> AM/PM																																																																																																																																																									
Establishment <u>Cumberland Farms 4708</u>		LHD <u>NVHD</u>		Purpose of Inspection: <u>Routine</u> Pre-op																																																																																																																																																									
Address <u>69 Rubber Avenue</u>		Reinspection		Other																																																																																																																																																									
Town/City <u>Naugatuck</u>																																																																																																																																																													
Permit Holder <u>Cumberland Farms Inc.</u>																																																																																																																																																													
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 Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation																																																																																																																																																													
<table border="1"><thead><tr><th>IN</th><th>OUT</th><th>N/A</th><th>N/O</th><th>Supervision</th><th>V</th><th>COS</th><th>R</th></tr></thead><tbody><tr><td><input checked="" type="checkbox"/></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><input checked="" type="checkbox"/></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="8">Employee Health</td></tr><tr><td><input checked="" type="checkbox"/></td><td><input checked="" type="checkbox"/></td><td><input type="checkbox"/></td><td><input type="checkbox"/></td><td>Management, food employee and conditional employee; 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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.																																																																																																																																																													

Food Establishment Inspection Report

Page 2 of 2
Date 5/29/25

LHD NVHD

Inspection Report Continuation Sheet

Establishment Cumberland Farms 4702 Town Naugatuck

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
grab n go unit	32°F	1 door fridge	39°F		
Self Service HS	85°F	1 door-freezer	-4°F		
Hotdogs HH	138°F				
Chx tornado HH	151°F				

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.
	CFPM: Brittany Brittany maloney 12/2/29
	market area good ✓ eggs on bottom ✓
	Handsink signage ✓ hot h2o ✓
	temp logs ✓
	sanitizer quat test strips ✓ buckets ~200ppm
	vinyl gloves ✓ back storage ok ✓
10pf	Self Service hand sink missing paper towels
	COS pic replaced
30c	Drinks on floor in wall in cooler / water in market

Person in Charge (Signature) Brittany maloney
Inspector (Signature) Amy duzanel

Date 5/29/25
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