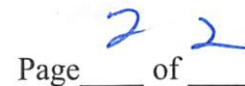


Risk Category: <u>3</u>		Food Establishment Inspection Report		Page 1 of <u>2</u>																																																																																																	
Establishment type: <u>Permanent</u> Temporary Mobile Other				Date: <u>4/3/25</u>																																																																																																	
Establishment <u>Brendan's Grill</u>				Time In <u>545</u> AM/PM Time Out <u>600</u> AM/PM																																																																																																	
Address <u>1370 New Haven Rd</u>				LHD <u>NH</u>																																																																																																	
Town/City <u>Naugatuck #2239</u>				Purpose of Inspection: Routine Pre-op																																																																																																	
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<i>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.</i>																																																																																																					
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																																																																																																					
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Person in Charge (Signature) <u>[Signature]</u>		Date <u>4/3/25</u>		Violations documented																																																																																																	
Person in Charge (Printed) <u>FRANK DECRESCENDO</u>				Date corrections due																																																																																																	
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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.																																																																																																					



STATE OF CONNECTICUT
DEPARTMENT OF PUBLIC HEALTH

Distribution: 1st - White - Health Department 2nd - Yellow - Owner/Manager