

Connecticut Department of Public Health

Risk Category: 3 Food Establishment Inspection Report Page 1 of									
Establishment type: Permanent Temporary Mobile Other					_ [Date:	0 30 24		
Establishment Dew Drop Inn	458 Ping Connecticus			cticut Hoolig		Time In_	12:45 A	MAPM) Time Out_/:	15 AMPM
Address 25 North Ave	DPF			H)		LHD N	VHO		
Town/City Deriou						Purpose of Inspection: Routine Pre-op			
Permit Holder DDINN, CCC	Connecticut Dep of Public He			ealth		Reinspection Other			
FOODBORNE ILLNESS RISK FARISK factors are important practices or procedures identified as the most prevalent cont									es es inium
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it		-	ALC: 100.000	complia	_		ot in compliance		D=not observed
P=Priority item Pf=Priority foundation item C=Core item V=violation type		_							R=repeat violation
IN OUT N/A N/O Supervision	V	cos	R	11	NOU	T N/A N/C	Protecti	on from Contamination	V COS R
Person/Alternate Person in charge present,	Pf	0		15	55	00	Food separated	and protected	P/C O O
demonstrates knowledge and performs duties				16	19	> O	The same and the s	urfaces: cleaned & sanitized	P/Pf/C O O
Certified Food Protection Manager for Classes 2, 3, & 4	С	0	0	17	0			ion of returned, previously tioned, and unsafe food	POO
Employee Health					Time/Temperature Control for Safety				
Management, food employee and conditional employee;	P/Pf	0		18 🗷				time and temperatures	P/Pf/C O O
knowledge, responsibilities and reporting				19 (g procedures for hot holding	P 0 0
Proper use of restriction and exclusion	P	0	0	20 (_		time and temperatures	P 0 0
Written procedures for responding to vomiting and diarrheal events	Pf	0	0	21 2				ing temperatures ding temperatures	POO
Good Hygienic Practices		-		23	3			rking and disposition	P/Pf O O
6 Proper eating, tasting, drinking, or tobacco products us	e P/C	10	0					c health control: procedures	
7 No discharge from eyes, nose, and mouth	С	0	0	24	2		and records	p	P/Pf/C
Preventing Contamination by Hands					/		Const	umer Advisory	
8 8 Amount Hands clean and properly washed	P/Pf	0	0	25	5			y provided: raw/undercooked food	Pf O O
9 No bare hand contact with RTE food or a	P/Pf/C	0			_	/		ceptible Population	
pre-approved alternative procedure properly followed				26 (used; prohibited foods not offered	P/C 00
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	0	07				ves and Toxic Substances	INCIO
Approved Source	DIDUO			27 (1	THE RESIDENCE OF STREET, SANS ASSESSMENT OF STRE	approved and properly used	POO
11 C Food obtained from approved source 12 C Food received at proper temperature	P/Pf/C P/Pf	-	8	28	50		stored & used	es properly identified,	P/Pf/C O
12 C Food received at proper temperature Food in good condition, safe, and unadulterated	P/Pf	-	0		2000	(th Approved Procedures	
Required records available: molluscan shellfish					T			h variance/specialized	DIDUG C
identification, parasite destruction	P/Pf/C	0		29 🤇				riteria/HACCP Plan	P/Pf/C O
GOOD RETAIL PRACTICES									
Good Retail Practices are preventative measures to									
	n approp	_		_	_	or R			R=repeat violation
OUT N/A N/O Safe Food and Water 30 Pasteurized eggs used where required	V P	cos	R	00	_	uso utono	sils: properly stor	e of Utensils	V COS R
31 Water and ice from approved source	P/Pf/C	0	0	-	-			perly stored, dried, & handled	Pf/C O O
32 Variance obtained for specialized processing methods	Pf	0	0		_			es: properly stored & used	P/C 0 0
Food Temperature Control					Gloves used properly C O				
Proper cooling methods used: adequate equipment for					Utensils and Equipment				
temperature control			0	47 C	.)			surfaces cleanable,	P/Pf/C
34 O Plant food properly cooked for hot holding	Pf	0	0		pro		signed, construct		
35 Approved thawing methods used	Pf/C	-		48 🤇				Illed, maintained and used; and test strips available	Pf/C O O
36 Thermometers provided and accurate Food Identification	PI/C	0	9	(10)			ontact surfaces c		600
37 Food properly labeled; original container	Pf/C	0	0	43	7140	11-1000 00		ical Facilities	
Prevention of Food Contamination	11110			50	Ho	t and cold		; adequate pressure	Pf OO
38 Insects, rodents, and animals not present	Pf/C	0	0				stalled; proper ba		P/Pf/C O O
39 Contamination prevented during food preparation, storage & display	P/Pf/C	_	_				d waste water pro		P/Pf/C O O
40 Personal cleanliness	Pf/C	_	- V					structed, supplied, & clean	Pf/C O O
Wiping cloths: properly used and stored	DIREC	-	0	54	Ga	roage and	refuse properly d	isposed; facilities maintained	C O O
42 Washing fruits and vegetables	P/Pf/C			56	⊃ Ad	equate ve	entilation and ligh	naintained, and clean nting; designated areas used	
Permit Holder shall notify customers that a copy of the most recent inspection report is available. Vio					_	tural rubb		not used per CGS §19a-36f Date corrections due	#
Person in Charge (Signature) Date			_	Priorit	ty Iter	n Violatio	ons		0
Person in Charge (Printed),					-	undation Violations	Item Violations	1/30/24	3
1 order in charge it timed	1		7	Risk F	acto	r/Public F	Health Intervention	on Violations	3
Inspector (Signature) Sunguala Ruchi Date 10/	30%	26	1	Repea	at Ris	sk Factor	/Public Health Int	tervention Violations	i
Good					Good Retail Practices Violations 3				
Inspector (Printed) Amanda Kuchi'n Real Appeal: The owner or operator of a food establishment aggrieved by this order to correct					Requires Reinspection - check box if you intend to reinspect ct any inspection violation identified by the food inspector or to hold, destroy,				
								ofter issuance of such order	

rood Establishinent hispection								
LHD_NVHD Inspection Report Continuation Sheet	Date 10/30/24							
Establishment Dew Drop Inn Town Derby								
TEMPERATURE OBSERVATIONS								
Item/Location/Process Temp Item/Location/Process Temp BM reach Dicect Sliced for 42°F Cheese Souce 139°F Salsa 41°1- WIC 38°F Cucumbers 43°F Chicken Wings 38°F Steak 38°F Chlese 89°F								
OBSERVATIONS AND CORRECTIVE ACT								
Item 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 $5/31/35$ $11/7/36$, $11/7/3$	6							
1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	1							
CFPM-Thomas Dantels, Adiel Cortes, Rachel Falbo								
- Handsink-Signage, Stocked, Hot HOO 1190F Box- Tabs + Test Strips, Kitchen VID clean up Kit, microwave-clean, Fans WIC Datemarking + Labels-good!								
Real Tales (Test shows a little and a littl								
Bar- Tabs + Test Strips V, Kitchen								
- V/D Clean up Kity, microwave-clean, Fans WIC								
Datemarking + labels - acad!								
	e.							
* Plannings to Start remodel December								
41 KV Wiping Cloth under cutting board 49 Gaskets unclean leaterior equipment (2 dr reach in) Boxes of Chicken, drinks, aressing, etc on floor wic 47 Just got delivery this morning								
41 RV Wining or cloth under outling board								
19 Gaskets unclean leaterior envionent (2 dr reach in								
Boxes of Chicken drinks aressing etc on floor will								
4 Just not delivery this marning								
- Sold day to the first the								
Person in Charge (Signature)	Date							
Person in Charge (Signature) Inspector (Signature) Amanda Ruth	Date (0/30/24							