Connecticut Department of Public Health

(al)7												
Risk Category: 2 Food Establishment Inspection Report Page 1										of		
Establishment type: Permanent Temporary Mobile Other					Date:	1/29/2	25					
Establishment DOMINO'S PIZZO		seeping C	onnectica	II Health	Time In_	1:050	AM PM Time Out	:30	AM	РМ		
Address 500 South Main Street		DE		1)	LHD /	JUHL						
Town/City Naugatuck	J				Purpose	of Inspection	: Routine P	re-op				
Permit Holder Mohammed 1960		onnecticut of Publi	ic Healt	th	Reinspec	-1000 MM	Other					
FOODBORNE ILLNESS RISK FA								ness or injury	/.			
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it	tem	IN=	in cor	mpliance	e OUT =no	t in compliance	N/A=not applicable	I/O=not ob	serve	ed		
P=Priority item Pf=Priority foundation item C=Core item V=violation type	Mark ir	approp	riate	box for	COS and/or F	COS=corre	cted on-site during inspection	R=repea	t viola	ation		
וא סעד N/A N/O Supervision	V	COS F	2	IN C	OUT N/A N/O	Protect	ion from Contamination	V	cos	R		
Person/Alternate Person in charge present,	Pf	00	1	5	000	Food separate	d and protected	P/C	0	0		
demonstrates knowledge and performs duties	EI		1	6	Annual Control		surfaces: cleaned & sanitize	d P/Pf/C		0		
Certified Food Protection Manager for Classes 2,	C	00		7	C J HORROGENSONS	1.51	tion of returned, previously	P	0	0		
3, & 4					THE RESIDENCE AND ADDRESS.		litioned, and unsafe food					
Employee Health	_	_	- 1	80			ature Control for Safety time and temperatures	P/Pf/C		0		
Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf	f 0 C		-			ng procedures for hot holdin		-	0		
4 Proper use of restriction and exclusion	P	00					time and temperatures	P		-		
Written procedures for responding to vomiting and			\rightarrow	10			ding temperatures	P	-	0		
diarrheal events	Pf	0	2	22	000	Proper cold ho	Iding temperatures	P	0	0		
Good Hygienic Practices			2	23			arking and disposition	P/Pf	0	0		
6 Proper eating, tasting, drinking, or tobacco products us	_		2 2	24			ic health control: procedure	S P/Pf/C	0	0		
No discharge from eyes, nose, and mouth	С	100				and records	A di di anni					
Preventing Contamination by Hands 8	D/D		1	5			umer Advisory	d Pf				
8 9 Hands clean and properly washed No bare hand contact with RTE food or a	P/PI	00	414	25 0			ry provided: raw/undercooked foo sceptible Population	J PI	0	0		
9 pre-approved alternative procedure properly followed	P/Pf/C	00		26 0			used; prohibited foods not offere	d P/C	0	0		
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	:00	\rightarrow	.0	Familia		ives and Toxic Substance		10	_		
Approved Source	110		2	7 0	1000000		: approved and properly use		0	0		
11 Food obtained from approved source	P/Pf/C	100	5		THE PERSON NAMED IN		ces properly identified,					
12 Food received at proper temperature	P/Pf	00	5 2	28		stored & used		P/Pf/C	10	0		
13 Cood in good condition, safe, and unadulterated	P/Pf						rith Approved Procedures					
Required records available: molluscan shellfish	P/Pf/C	00) 2	9			th variance/specialized	P/Pf/C	0	0		
identification, parasite destruction	100 100 100 100 100 100 100 100 100 100	TAIL F		000	Section 2015	process/ROP	criteria/HACCP Plan					
Good Retail Practices are preventative measures to						pale and physic	al phiagte into foods	No. of the last of				
		priate bo					on-site during inspection	R=repeat	t viola	ation		
OUT N/A N/O Safe Food and Water	v	COS R		OUT	na/or re		se of Utensils	V	cos	-		
30 Pasteurized eggs used where required	P	00			n-use utensi	ls: properly sto		С	-	0		
31 Water and ice from approved source	P/Pf/C	00					perly stored, dried, & handled	Pf/C	0	0		
32 Variance obtained for specialized processing methods	Pf	00	5 4	15 0 5	Single-use/single	gle-service artic	les: properly stored & used	P/C	0	0		
Food Temperature Control			4	16 0	Gloves used			C	0	0		
Proper cooling methods used; adequate equipment for	Pf/C	00					s and Equipment					
perature control			4	1/10)1			surfaces cleanable,	P/Pf/C	0	0		
34 O Plant food properly cooked for hot holding	Pf	00	-			gned, construc			-			
35 Approved thawing methods used 36 Thermometers provided and accurate	Pf/C		-114				alled, maintained and used; and test strips available	Pf/C	0	0		
Thermometers provided and accurate Food Identification	PI/C	1010				itact surfaces		С	0	0		
37 Food properly labeled; original container	Pf/C	00		13 01	4011-1000 001		sical Facilities					
Prevention of Food Contamination	11110	1010		10 0 i	Hot and cold		e; adequate pressure	Pf	0	0		
38 Insects, rodents, and animals not present	Pf/C	200					packflow devices	P/Pf/C	0	0		
Contamination prevented during food preparation, storage & display	P/Pf/C	00					operly disposed	P/Pf/C		0		
40 Personal cleanliness	Pf/C						structed, supplied, & clean	Pf/C	_	0		
41 Wiping cloths: properly used and stored	С	00					disposed; facilities maintained	C		0		
42 Washing fruits and vegetables	P/Pf/C						maintained, and clean	P/Pf/C	-	_		
Permit Holder shall notify customers that a copy of the most recent inspection rep-	ort is av	ailable.	5				hting; designated areas use not used per CGS §19a-36f		0			
1 (A de 11	20	1	· V				Date corrections du		#			
Person in Charge (Signature) March March												
D PADA	NA	- 7/				em Violations	100000000000000000000000000000000000000		_			
Person in Charge (Printed)	14	(1 20	C	ore Iter	m Violations		COS	1				
m, alluma 4/	100	15				ealth Interventi			_			
Inspector (Signature)	4/1						ntervention Violations	1				
Inspector (Printed) PMU DUY (In C) Good Retail Practices Violations Requires Reinspection - check box if you intend to reinspection.								_				
Appeal: The owner or operator of a food establishment aggrieved by t	hic and	or to ac		t any is	s Remspect	plation identific	ad by the food inspector or	to hold	destr	OV		
or dispose of unsafe food, may appeal such order to the	Direct	or of H	ealth	not la	ter than fort	v-eight hours	after issuance of such ord	er.	20011	-11		
or dispose of difficult food, findy appear such order to the	211000	01 01 110	- GILLI	, 110110	to that fort	, significans						

	Foo	od Establis	hment Inspe	ction Re	eport Page	_ of
LHD <u>N</u> V			ction Report Continuation She		Date 4 29	25
Establishn	nent_Domino	'S Pizza	_ Town Naugo	UTUCK	_ ' '	
		TE	MPERATURE OBSERV	/ATIONS		
Item/	Location/Process		tem/Location/Process	Temp	Item/Location/Process	Temp
	1 Chillen	2015 MAY	on Millen	26 F		
coover	a children	941 W		201		
men	COIN CIRCLES	40'F WI	ambient	371		
Ookea	cha wings	38 F BOF	+ handsink	98 F		
		30.0	1 HULLOTTIC	701		
peoper	om _	34-				
FOH	handsink	477				
hoed		11 F				
	aca Cheese	10 -				
omte	DOR	26 E				
MICEO	nam	33.7				
21000	140/11/	OBSERV	ATIONS AND CORREC	TIVE ACTION	S	
T	Violations cited in this				sections 8-405.11 & 8-406.11 of th	e food code.
Item				1-1		
Number	CHAW: MI	oh ammed	1abal 7/17	124		
-	Handell	UKL CIV	CVPd Sian	age	ant hanv	
	Hariaan	JW 070		ago	amps -	
	Inhelina 1	allto	navking w +	Imp CL	amasu	
	I goo ining	OIU IUI		111001		
	XINITIFU	· MINH	test KHVIPS	bat	HCS 200 ppm,	
	110000000	Late I Dill				
	the mone-	ters v niti	THE GLOVES	Testro	soms good	
	All Pura an	CLALema	2-10	TA CANI	DIDEKE OKNIBOL	2 /
	unwatan	STATCHIC	117 40 6	10 WITH	ainers protecte	a
	9		O O			
1						
00						
380	Dar in	back ope	n upon am	ival of	inspection	
	(U) (U)	r Closec	-0150050	ed SIV-	PPN	
	Son Pi	C Clode	0/100000			
			,			
		14	& an wa	0/	1 /-	- 20- 01
Person in	Charge (Signature)	Wat	10000	Jsy.	Date	21, 15
	(Signature)	A CHUZO	10		Date 4	29/25