Connecticut Department of Public Health

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Risk Category: 3 Food Establishment Inspection Report Page 1 of 2									
Establishment type: Permanent Temporary Mobile Other					Date:	5/19/2	j		
Establishment Domino's Pizza		4 septim	Conne	client Health	Time In_			2.45 AM/PM	
Address 137 North Main St.			D	H	LHD	NVHD			
Town/City Ansonia					Purpose	of Inspection:	Routine	re-op	
			cut De	partment	Reinspec	tion	Other		
remit Holder (4) // A) // A							**************************************		
FOODBORNE ILLNESS RISK FA									
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				compliance		t in compliance		N/O=not observed	
P=Priority item Pf=Priority foundation item C=Core item V=violation type	100000				The second second		ted on-site during inspection		
IN OUT N/A N/O Supervision	V	cos	R		UT N/A N/O		on from Contamination	V COS R	
Person/Alternate Person in charge present,	Pf	0		15		Food separated		P/C O O	
demonstrates knowledge and performs duties			-	16 🗸 🤇	A PERSON NAMED IN COLUMN 1		urfaces: cleaned & sanitize	d P/Pf/C O	
Certified Food Protection Manager for Classes 2, 3, & 4	С	0	0	17 😻 🤇) post-manuscript		on of returned, previously tioned, and unsafe food	POO	
Employee Health							ture Control for Safety		
Management food employee and conditional employee:		П		18			time and temperatures	P/Pf/C O O	
knowledge, responsibilities and reporting	P/Pf	0	\circ	-			g procedures for hot holdir		
4 V Proper use of restriction and exclusion	Р	0	0				time and temperatures	POO	
Written procedures for responding to vomiting and							ing temperatures	POO	
diarrheal events	Pf	101	\circ	-			ding temperatures	POO	
Good Hygienic Practices	3 33			- 4			rking and disposition	P/Pf O O	
6 Proper eating, tasting, drinking, or tobacco products us	e P/C	101	0				c health control: procedure	is l	
7 No discharge from eyes, nose, and mouth	С	0	0	24		and records	•	P/Pf/C O	
Preventing Contamination by Hands		1 1 1		7		Const	umer Advisory		
8 V C Hands clean and properly washed	P/Pf	0	0	25 0 0		Consumer advisor	y provided: raw/undercooked foo	od Pf OO	
No bare hand contact with RTE food or a	DIDGO				1	Highly Sus	ceptible Population		
pre-approved alternative procedure properly followed	P/Pf/C	0	9	26 0		Pasteurized foods	used; prohibited foods not offere	d P/C O	
Adequate handwashing sinks, properly supplied/accessible	PVC	S	0		, Foo	d/Color Additi	ves and Toxic Substance	S	
/ Approved Source	-			27 0	D 8	Food additives:	approved and properly use	ed POO	
11 V C Food obtained from approved source	P/Pf/C	0	0	28 🗸 🤇		Toxic substance	es properly identified,	P/Pf/C O	
12 Food received at proper temperature	P/Pf	0	0	28 0		stored & used		PIPIICO	
13 🗸 🔾 Food in good condition, safe, and unadulterated	P/Pf	0	0		C	onformance wi	th Approved Procedures		
Required records available: molluscan shellfish	P/Pf/C	0		29 🔾			h variance/specialized	P/Pf/C	
identification, parasite destruction	20.000					process/ROP ci	riteria/HACCP Plan		
GOOD RETAIL PRACTICES									
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.									
				or COS and	d/or R		on-site during inspection	R=repeat violation	
OUT N/A N/O Safe Food and Water	V	cos		OUT			e of Utensils	V COS R	
30 Pasteurized eggs used where required	Р					ls: properly stor		000	
Water and ice from approved source	P/Pf/C	1					erly stored, dried, & handled		
32 Variance obtained for specialized processing methods	Pf	101	9	This is a single-use/single-service articles: properly stored & used P/C Graph Graph					
Food Temperature Control					Utensils and Equipment				
Proper cooling methods used; adequate equipment for	Pf/C	0		E.	and and no		surfaces cleanable,		
temperature control 34 Plant food properly cooked for hot holding	Df			4710		gned, construct		P/Pf/C O	
35 O Approved thawing methods used	Pf Pf/C	-					lled, maintained and used;		
36 Thermometers provided and accurate	_	0	_	I AR C	and the second s	· Of the second memory of the first contract of the second	and test strips available	Pf/C O O	
Food Identification	FIIC	101	\preceq		0 0	ntact surfaces cl		C 00	
37 Food properly labeled; original container	Df/C	0		45 0 140	011-1000 001		ical Facilities		
Prevention of Food Contamination	17170		\preceq	50 O H	ot and cold		; adequate pressure	Pf OO	
38 Insects, rodents, and animals not present	Pf/C	0					ackflow devices	P/Pf/C O O	
39 Contamination prevented during food preparation, storage & display	P/Pf/C	-	ŏ			waste water pro		P/Pf/C O O	
40 Personal cleanliness	Pf/C	_	-				structed, supplied, & clean		
41 Wiping cloths: properly used and stored	С	_	0				sposed; facilities maintained		
42 Washing fruits and vegetables	P/Pf/C	0	0				naintained, and clean	P/Pf/C O	
56 Adequa							nting; designated areas use		
refinit frouger small floury customers that a copy of the most recent inspection report is available.							ot used per CGS §19a-36		
\sim	ala	10)			s documer		Date corrections du	e #	
Person in Charge (Signature) Date	1/2	//	_		m Violation				
Person in Charge (Printed), WISCK AHM FD	1					em Violations	C. O. S		
Person in Charge (Printed)			-	Rick Fact	Violations	ealth Intervention			
Inspector (Signature) The User Date 5/19/25								1	
mispector (digitature)					Repeat Risk Factor/Public Health Intervention Violations Good Retail Practices Violations				
Inspector (Printed) John Mucha D.5 Requires Reinspection - check box if you intend to reinspect								it	
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,									
Appeal. The owner of operation of a root establishment agreement by this order to be needed any inspection involution functioned by the root inspection of the root of the roo									

Food Establishment Inspection Report LHD NVHD Inspection Report Continuation Sheet Establishment Domino's Pizza Town Ansonia **TEMPERATURE OBSERVATIONS** Item/Location/Process Item/Location/Process Item/Location/Process Temp 3905 Mozzarella Mazzarella **OBSERVATIONS AND CORRECTIVE ACTIONS** 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. Item Number CFPM: Nosir Ahmad Exp: 1/24/29 No paper towel at handsink > C.O.S restocked Handle of Stroiner in flour > C.O.s moved Handsink: Soap Hot/Cold Haox Sanitizer: Quat- 3-bay: 200ppm Thermometers - Test Strips v Allergen Notice - Dote-Marks/ Restroom

Person in Charge (Signature)

Inspector (Signature)