

1865

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>3/20/25</u>		
Establishment <u>Duchess Restaurant</u>			Time In <u>11:00</u> AM/PM Time Out <u>11:30</u> AM/PM		
Address <u>15 meadow Street</u>			LHD <u>NUHD</u>		
Town/City <u>Naugatuck</u>			Purpose of Inspection: <u>Routine</u> Pre-op		
Permit Holder <u>Dennis Marchetti</u>			Reinspection Other		

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																																																																																																																																																																																																																																																																																																																																																							
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prohibited foods not offered</td> </tr> <tr> <td>10</td><td><input checked="" type="checkbox"/></td><td></td><td></td> <td>26</td><td><input checked="" type="checkbox"/></td><td></td><td></td> </tr> <tr> <td colspan="4">Adequate handwashing sinks, properly supplied/accessible</td> <td colspan="4">Food/Color Additives and Toxic Substances</td> </tr> <tr> <th colspan="4">Approved Source</th> <th>IN</th><th>OUT</th><th>N/A</th><th>N/O</th> </tr> <tr> <th>IN</th><th>OUT</th><th>N/A</th><th>N/O</th> <td>27</td><td><input checked="" type="checkbox"/></td><td></td><td></td> </tr> <tr> <td>11</td><td><input checked="" type="checkbox"/></td><td></td><td></td> <td colspan="4">Food additives: approved and properly used</td> </tr> <tr> <td colspan="4">Food obtained from approved source</td> <td>28</td><td><input checked="" type="checkbox"/></td><td></td><td></td> </tr> <tr> <td>12</td><td><input checked="" type="checkbox"/></td><td></td><td></td> <td colspan="4">Toxic substances properly identified, stored & used</td> </tr> <tr> <td colspan="4">Food received at proper temperature</td> <th colspan="4">Conformance with Approved Procedures</th> </tr> <tr> <td>13</td><td><input checked="" type="checkbox"/></td><td></td><td></td> <td>IN</td><td>OUT</td><td>N/A</td><td>N/O</td> </tr> <tr> <td colspan="4">Food in good condition, safe, and unadulterated</td> <td>29</td><td><input checked="" type="checkbox"/></td><td></td><td></td> </tr> <tr> <td>14</td><td><input checked="" type="checkbox"/></td><td></td><td></td> <td colspan="4">Compliance with variance/specialized process/ROP criteria/HACCP Plan</td> </tr> <tr> <td colspan="4">Required records available: molluscan shellfish identification, parasite destruction</td> </tr> </table>												Supervision				Protection from Contamination				IN	OUT	N/A	N/O	IN	OUT	N/A	N/O	1	<input checked="" type="checkbox"/>			15	<input checked="" type="checkbox"/>			Person/Alternate Person in charge present, demonstrates knowledge and performs duties				Food separated and protected				2	<input checked="" type="checkbox"/>			16	<input checked="" type="checkbox"/>			Certified Food Protection Manager for Classes 2, 3, & 4				Food-contact surfaces: cleaned & sanitized								17	<input checked="" type="checkbox"/>							Proper disposition of returned, previously served, reconditioned, and unsafe food				Employee Health				Time/Temperature Control for Safety				IN	OUT	N/A	N/O	IN	OUT	N/A	N/O	3	<input checked="" type="checkbox"/>			18	<input checked="" type="checkbox"/>			Management, food employee and conditional employee; 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adequate pressure</td> </tr> <tr> <td colspan="4">Food properly labeled; original container</td> <td>51</td><td><input checked="" type="checkbox"/></td><td></td><td></td> </tr> <tr> <th colspan="4">Prevention of Food Contamination</th> <td colspan="4">Plumbing installed; proper backflow devices</td> </tr> <tr> <th>OUT</th><th>N/A</th><th>N/O</th><th>V</th> <td>52</td><td><input checked="" type="checkbox"/></td><td></td><td></td> </tr> <tr> <td>38</td><td><input checked="" type="checkbox"/></td><td></td><td></td> <td colspan="4">Sewage and waste water properly disposed</td> </tr> <tr> <td colspan="4">Insects, rodents, and animals not present</td> <td>53</td><td><input checked="" type="checkbox"/></td><td></td><td></td> </tr> <tr> <td>39</td><td><input checked="" type="checkbox"/></td><td></td><td></td> <td colspan="4">Toilet facilities: properly constructed, supplied, & clean</td> </tr> <tr> <td colspan="4">Contamination prevented during food preparation, storage & display</td> <td>54</td><td><input checked="" type="checkbox"/></td><td></td><td></td> </tr> <tr> <td>40</td><td><input checked="" type="checkbox"/></td><td></td><td></td> <td colspan="4">Garbage and refuse properly disposed; 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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.																																																																																																																																																																																																																																																																																																																																																							

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Inspection Report Continuation Sheet

Date 3/20/25

Establishment Duchess Rest. Town Naugatuck

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
FoH handsink	95°F	Sliced Am. cheese	42°F		
2 door FoH fridge	38°F	Soup HH	157°F		
Diced onions	41°F	Walk in ambient	35°F		
Kraut salad cH	38°F	Sliced deli turkey	40°F		
raw chx nuggets	39°F	raw burger patty	41°F		
1 door raw body	36°F	Walk in freezer	0°F		
Dressing Italian	40°F				
Sliced deli ham	38°F				

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: Joanne Roy 1/6/29 Katie Roy 1/6/29 Handsinks stocked ✓ signage ✓ hot + h2o ✓ Vinyl gloves ✓ Probe thermometer ✓ Date marking ok ✓ Ice machine clean ✓ Sanitizer/bleach 3 bay 100ppm buckets 100ppm ✓ Allergen statement/ consumer advisory ✓ Dennis Marchetti 10/25/28
47c	Spice containers above white fridge unclean
37c	food items out of original container not labeled
*	rv = repeat violation

Date _____

Date _____