

## **Connecticut Department of Public Health**

Risk Category: 2	ood Establish	mer	nt li	nsn	ecti	on R	enort	Risk Category: 3 Food Establishment Inspection Report Page 1 of								
Establishment type: (Permanent Temporary Mobile Other				юр		Date:	D/11	12			_					
			ing Conn	ecticut Hes		Time li	12/1	AM/PM Time Out	40	) <sub>AM</sub>	/PM					
Address St & Bridgeast and		DDH				LHD	1111	P			,, ivi					
Establishment Orchess of Shelten Address St S Bn'dgepet and Town/City Shelten # (288)							se of Inspection	: Routine Pr	e-op							
Permit Holder		Connecticut Department of Public Health			nt	Reinspection Other										
FOODBORNE ILLN				JBLI	HEA	ALTH INTERV	ENTIONS									
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	- 1	N=in	comp	liance	OUT:	not in compliance	N/A=not applicable N/	O=not o	bserve	ed						
P=Priority item Pf=Priority foundation item C=Core item			-				THE RESERVE THE PROPERTY OF THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TWO IS NAMED IN COL	cted on-site during inspection	R=repe	-	-					
IN OUT N/A N/O Supervision	V	cos	R		-	N/A N		ion from Contamination	V		R					
1 Person/Alternate Person in charge pres		f O	0		96	0	Food separated		PH		-					
demonstrates knowledge and performs				16				urfaces: cleaned & sanitized	F/Pf/	$\bigcirc$	0					
2 Certified Food Protection Manager for 3, & 4	Classes 2,		0	17	00			tion of returned, previously litioned, and unsafe food	F	PO	0					
Employee Health					/			ature Control for Safety								
Management, food employee and condition	D/I	Pf O	0	18	5		Proper cooking	time and temperatures	P/Pf/		0					
knowledge, responsibilities and reporting	ng			19	0			ng procedures for hot holding		PO	-					
Proper use of restriction and exclusion		, 0	0	20	98			time and temperatures		P ()	-					
Written procedures for responding to vidiarrheal events	omiting and P	f O	0	21	9	100		ding temperatures		PO	0					
Good Hygienic Practices								arking and disposition	P/Pf	-	0					
6 Proper eating, tasting, drinking, or toba	cco products use P/	clo	0					ic health control: procedures	1							
7 No discharge from eyes, nose, and mo		_	0	24	0		and records	o noam com procedures	P/Pf/C		0					
Preventing Contamination by H						/	Cons	umer Advisory								
8 Hands clean and properly washed	P/I	Pf O	0	25	0		Consumer advisor	ry provided: raw/undercooked food	Pf	0	0					
No bare hand contact with RTE food or	D/Dt/					/		sceptible Population								
pre-approved alternative procedure pro	perly followed	1		20			2202	used; prohibited foods not offered	_		0					
Adequate handwashing sinks, properly sup	pplied/accessible P	CICE	10	07	/			ives and Toxic Substances			10					
Approved Source	DIDE			27	9	20		: approved and properly used	1 1	PO	0					
11	P/Pf/		00	28	0		stored & used	es properly identified,	P/Pf/	CO	0					
13 Food in good condition, safe, and unac		_	0			100		ith Approved Procedures								
Required records available: molluscan	shellfish			00				th variance/specialized	DIDE							
identification, parasite destruction	P/Pf/		0	29			process/ROP o	criteria/HACCP Plan	P/Pf/	C	0					
GOOD RETAIL PRACTICES																
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.  Mark OUT if numbered item is not in compliance V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation																
Mark OUT if numbered item is not in compliance V=violati	on type Mark in appr		box	_		or R		on-site during inspection	R=repea		ation					
OUT N/A N/O Safe Food and Water 30 Pasteurized eggs used where required	P	COS	( )	-	UT	uso uto	nsils: properly sto	se of Utensils	C	100000	0					
31 Water and ice from approved source	P/Pf/		_					perly stored, dried, & handled	Pf/0		0					
32 O Variance obtained for specialized processing methods		0	0					les: properly stored & used	P/C	_	0					
Food Temperature Control				46	O GI	oves us	ed properly		С	0	0					
Proper cooling methods used; adequate equipment for							Utensils	s and Equipment		~	_					
temperature control				THE REPORT OF	3000	od and	non-food contact :	surfaces cleanable,	P/P		0					
34 Plant food properly cooked for hot holding 35 Approved thawing methods used	P	_	0		pro	рену а	esignea, construc	ted, and used	W		-					
Approved thawing methods used Thermometers provided and accurate			100	(DASP				alled, maintained and used; and test strips available	Pf/C		0					
Food Identification			10	49			contact surfaces of		10	10	0					
37 Food properly labeled; original container			0		-			sical Facilities		)						
Prevention of Food Contamina				50	O Ho	t and co		e; adequate pressure	Pf	0	0					
38 O Insects, rodents, and animals not present	Pf/	0	0				installed; proper b		P/Pf/C		0					
39 Contamination prevented during food preparation, storage			0	-	_		nd waste water pro		P/Pf/C	_	0					
40 Personal cleanliness	Pi7	_	-					structed, supplied, & clean	BHG	10	0					
41 Wiping cloths: properly used and stored	D/Dt/	; O	00	17X	CO	rbage a	nd refuse properly d	disposed; facilities maintained maintained, and clean	P/Pf(C	5	00					
42 Washing fruits and vegetables	P/PI/	CIO						hting; designated areas used		0	-					
Permit Holder shall notify customers that a copy of the most rec	ent inspection report is a	vailabl	e.					not used per CGS §19a-36f	.   0		1					
Male Markon	cell	120	_				nented	Date corrections due		#						
Person in Charge (Signature)	Date \	25				n Viola		-								
Barren in Charge (Printed) Haley Mark	(ev						n Item Violations	(b) day.	15	4						
Person in Charge (Printed)		) .				Violatio	ons c Health Intervention	on Violations	W .	10						
Inspector (Signature)			, , ,					tervention Violations		=	=					
M. T. T.										1 -						
Inspector (Printed) (SUN W BUNW) Requires Reinspection - check box if you intend to reinspect Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violation identified by the food inspector or							tices Violations			0	_					
	rarta			Req	uires	Reinsp	ection - check bo	ox if you intend to reinspect	to laid	Ri	)					

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