

304

Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

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>9/11/25</u>		
Establishment <u>Duchess</u>			Time In <u>10:15</u> AM/PM Time Out <u>11:25</u> AM/PM		
Address <u>60 Pershing Drive</u>			LHD <u>NVH</u>		
Town/City <u>Ansonia</u>			Purpose of Inspection: <u>Routine</u> Pre-op		
Permit Holder			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															
IN	OUT	N/A	N/O	Supervision	V	COS	R	IN	OUT	N/A	N/O	Protection from Contamination	V	COS	R
☒	☐	☐	☐	Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	☐	☐	☒	☒	☐	☐	Food separated and protected	P/C	☐	☐
☒	☐	☐	☐	Certified Food Protection Manager for Classes 2, 3, & 4	C	☐	☐	☒	☐	☐	☐	Food-contact surfaces: cleaned & sanitized	P/P/C	☐	☐
☒	☐	☐	☐					☒	☐	☐	☐	Proper disposition of returned, previously served, reconditioned, and unsafe food	P	☐	☐
Employee Health								Time/Temperature Control for Safety							
☒	☐	☐	☐	Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf	☐	☐	☒	☐	☐	☐	Proper cooking time and temperatures	P/Pf/C	☐	☐
☒	☐	☐	☐	Proper use of restriction and exclusion	P	☐	☐	☒	☐	☐	☐	Proper reheating procedures for hot holding	P	☐	☐
☒	☐	☐	☐	Written procedures for responding to vomiting and diarrheal events	Pf	☐	☐	☒	☐	☐	☐	Proper cooling time and temperatures	P	☐	☐
Good Hygienic Practices								Food/Color Additives and Toxic Substances							
☒	☐	☐	☐	Proper eating, tasting, drinking, or tobacco products use	P/C	☐	☐	☒	☐	☐	☐	Food additives: approved and properly used	P	☐	☐
☒	☐	☐	☐	No discharge from eyes, nose, and mouth	C	☐	☐	☒	☐	☐	☐	Toxic substances properly identified, stored & used	P/Pf/C	☐	☐
Preventing Contamination by Hands								Consumer Advisory							
☒	☐	☐	☐	Hands clean and properly washed	P/Pf	☐	☐	☒	☐	☐	☐	Consumer advisory provided: raw/undercooked food	Pf	☐	☐
☒	☐	☐	☐	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C	☐	☐	☒	☐	☐	☐	Pasteurized foods used; prohibited foods not offered	P/C	☐	☐
☒	☒	☐	☐	Adequate handwashing sinks, properly supplied/accessible	P/C	☐	☐	☒	☐	☐	☐				
Approved Source								Conformance with Approved Procedures							
☒	☐	☐	☐	Food obtained from approved source	P/Pf/C	☐	☐	☒	☐	☐	☐	Compliance with variance/specialized process/ROP criteria/HACCP Plan	P/Pf/C	☐	☐
☒	☐	☐	☐	Food received at proper temperature	P/Pf	☐	☐	☒	☐	☐	☐				
☒	☐	☐	☐	Food in good condition, safe, and unadulterated	P/Pf	☐	☐	☒	☐	☐	☐				
☒	☐	☐	☐	Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	☐	☐	☒	☐	☐	☐				

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													
OUT	N/A	N/O	Safe Food and Water	V	COS	R	OUT	N/A	N/O	Proper Use of Utensils	V	COS	R
☐	☐	☐	Pasteurized eggs used where required	P	☐	☐	☒	☐	☐	In-use utensils: properly stored	C	☐	☐
☐	☐	☐	Water and ice from approved source	P/Pf/C	☐	☐	☒	☐	☐	Utensils/equipment/linens: properly stored, dried, & handled	P/C	☐	☐
☐	☐	☐	Variance obtained for specialized processing methods	Pf	☐	☐	☒	☐	☐	Single-use/single-service articles: properly stored & used	P/C	☐	☐
Food Temperature Control							Utensils and Equipment						
☐	☐	☐	Proper cooling methods used; adequate equipment for temperature control	Pf/C	☐	☐	☒	☐	☐	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	P/Pf/C	☐	☐
☐	☐	☐	Plant food properly cooked for hot holding	Pf	☐	☐	☒	☐	☐	Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	Pf/C	☐	☐
☐	☐	☐	Approved thawing methods used	Pf/C	☐	☐	☒	☐	☐	Non-food contact surfaces clean	C	☐	☐
☐	☐	☐	Thermometers provided and accurate	Pf/C	☐	☐	☒	☐	☐				
Food Identification							Physical Facilities						
☒	☐	☐	Food properly labeled; original container	Pf	☐	☐	☐	☐	☐	Hot and cold water available; adequate pressure	Pf	☐	☐
Prevention of Food Contamination							☐	☐	☐	Plumbing installed; proper backflow devices	P/Pf/C	☐	☐
☐	☐	☐	Insects, rodents, and animals not present	Pf/C	☐	☐	☐	☐	☐	Sewage and waste water properly disposed	P/Pf/C	☐	☐
☐	☐	☐	Contamination prevented during food preparation, storage & display	P/Pf/C	☐	☐	☐	☐	☐	Toilet facilities: properly constructed, supplied, & clean	Pf/C	☐	☐
☐	☐	☐	Personal cleanliness	Pf/C	☐	☐	☐	☐	☐	Garbage and refuse properly disposed; facilities maintained	C	☐	☐
☐	☐	☐	Wiping cloths: properly used and stored	C	☐	☐	☐	☐	☐	Physical facilities installed, maintained, and clean	P/Pf/C	☐	☐
☐	☐	☐	Washing fruits and vegetables	P/Pf/C	☐	☐	☐	☐	☐	Adequate ventilation and lighting; designated areas used	C	☐	☐
							☐	☐	☐	Natural rubber latex gloves not used per CGS §19a-36f		☐	☐

Person in Charge (Signature) <u>Justin Gonzalez</u> Date <u>9/11/25</u> Person in Charge (Printed) <u>Justin Gonzalez</u> Inspector (Signature) <u>Michael DeLorenzo</u> Date <u>9/11/25</u> Inspector (Printed) <u>Michael DeLorenzo</u>			Violations documented Priority Item Violations <u>1</u> Priority Foundation Item Violations <u>2</u> Core Item Violations <u>2</u> Risk Factor/Public Health Intervention Violations <u>2</u> Repeat Risk Factor/Public Health Intervention Violations <u>2</u> Good Retail Practices Violations <u>0</u> Requires Reinspection - check box if you intend to reinspect ☐	Date corrections due <u>12/11/25</u> # <u>2</u> <u>2</u> <u>2</u> <u>2</u> <u>2</u> <u>0</u>
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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.

Food Establishment Inspection Report

Page 2 of 2

LHD NVHD

Inspection Report Continuation Sheet

Date 9/11/25

Establishment Duchess Town Ansonia

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
chili/food warmer	145°F	Raw chicken/walk-in	38°F		
Egg crumbs/Burn more	42°F	ground beef " "	39°F		
Sliced cucumber " "	41°F				
Raw breaded chicken " "	40°F				
Sliced cheese " "	41°F				
Raw steak/1 Door cooler	41°F				
Chicken Raw " "	41°F				
Chicken soup/food warmer	148°F				

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

C.F.P.M. - Justin Gonzalez

OK - Dishwasher sanitizer bleach at 100ppm

OK - observed working thru probe thermometer

OK - clean bathrooms

OK - clean Dumpsters

P 15 - Storing ready to-eat food cooked sausage on top of Raw chicken
COS - C.F.P.M. moved Sausage from 1 door cooler

C 43 - Tongs store on oven handle - COS removed tongs

PF 10 - using handsink to rinse coffee carafe - COS C.F.P.M. spoke to food worker

P 15 - Ready to eat food store in walk-in with raw chicken on top - COS C.F.P.M. remove chicken and place it on a different shelf.

C 47 - Gouge cutting board

C 37 - unlabeled container storing granular

Person in Charge (Signature)

Date

9/11/25

Inspector (Signature)

Date

9/11/25