Risk Category: 5 Food Estab	lishn	nen	ıt Ir	nsp	ect	ion R	eport	Page 1	of Z
Establishment type: Permanent Temporary Mobile Other						Date:	9/11/	125	
Establishment Duche 35		+EEGH	ng Conne	ecticut He	Na.	Time Ir	10:15 6	M/PM Time Out //	.' Z5^ @MPM
Address 60 pershing Prive			P	H		LHD	NVH	>	
Town/City Ansonia						Purpos	se of Inspection:	: Routine Pr	e-op
Permit Holder	Co		cut De	partme lealth	nt	Reinsp	ection	Other	
FOODBORNE ILLNESS RISK FA	ACTO	RS	AN	D PI	JBL				
Risk factors are important practices or procedures identified as the most prevalent cont									ess or injury.
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it	tem	II	N=in	comp	liance	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			1	ate bo				ted on-site during inspection	R=repeat violation
IN OUT N/A N/O Supervision	V	cos	R	0		UT N/A N		on from Contamination	V COS R
Person/Alternate Person in charge present,	Pf	0		(15)	000		Food separated		Øc ● ○
demonstrates knowledge and performs duties				16	3		The state of the s	urfaces: cleaned & sanitized	P/Pf/C O
Certified Food Protection Manager for Classes 2, 3, & 4	С	0	0	17	@			ion of returned, previously itioned, and unsafe food	POO
Employee Health								ture Control for Safety	
Management, food employee and conditional employee;	P/Pf	0			@		1 0	time and temperatures	P/Pf/C O
knowledge, responsibilities and reporting					_			g procedures for hot holding	
Proper use of restriction and exclusion	P	0	0	20	_			time and temperatures	P 0 0
Written procedures for responding to vomiting and	Pf	0	0	-	_		Proper hot hold		P 0 0
diarrheal events Good Hygienic Practices				-				ding temperatures	P/Pf O O
6 Proper eating, tasting, drinking, or tobacco products us	e P/C	0	0					ic health control: procedures	
7 No discharge from eyes, nose, and mouth	C	-	0	24	0		and records	somion procedures	P/Pf/C O
Preventing Contamination by Hands								umer Advisory	
8 9 C Hands clean and properly washed	P/Pf	0	0	25	0		THE RESERVE OF THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TWO IS NAMED IN COLUMN TW	y provided: raw/undercooked food	Pf OO
9 No bare hand contact with RTE food or a	P/Pf/C	0						ceptible Population	
pre-approved alternative procedure properly followed	-	100 100 10		26	0			used; prohibited foods not offered	
Adequate handwashing sinks, properly supplied/accessible	ØF/C	0	0			-		ves and Toxic Substances	
Approved Source	DIE			27	0		(4.4)	approved and properly used	d POO
Food obtained from approved source	P/Pf/C	_	9	28	0		A STATE OF STATE OF THE STATE O	es properly identified,	P/Pf/C O
12 O Food received at proper temperature 13 Food in good condition, safe, and unadulterated	P/Pf	-	00				stored & used	ith Approved Procedures	
Required records available: molluscan shellfish				00				h variance/specialized	D/Df/C
identification, parasite destruction	P/Pf/C			29				riteria/HACCP Plan	P/Pf/C O
	OD RE								
Good Retail Practices are preventative measures to									Devenoet violetie
	n approp					d/or R		on-site during inspection	R=repeat violation
OUT N/A N/O Safe Food and Water 30 Pasteurized eggs used where required	V P	cos	R		UT	-use uter	Proper Us nsils: properly stor	se of Utensils	C S R
31 Water and ice from approved source	P/Pf/C	-	0					perly stored, dried, & handled	Pf/C O O
32 O Variance obtained for specialized processing methods	Pf	0	0					es: properly stored & used	P/C 0 0
Food Temperature Control	-						ed properly		c 00
Proper cooling methods used: adequate equipment for	Pf/C						Utensils	and Equipment	
temperature control		-		(47)				surfaces cleanable,	P/Pf/CO
34 O Plant food properly cooked for hot holding	Pf	0	0	9			esigned, construct		
35 O Approved thawing methods used	Pf/C	_	0	48				alled, maintained and used;	Pf/C O
Thermometers provided and accurate	Pf/C	0	0	40			gents, sanitizers, a contact surfaces c	and test strips available	C 00
Food Identification 37 Food properly labeled; original container	Df.A	0		49		1011-1000		ical Facilities	
Prevention of Food Contamination	FINO			50	OH	lot and co		; adequate pressure	Pf OO
38 Insects, rodents, and animals not present	Pf/C	0	0	_	_		installed; proper ba		P/Pf/C O O
39 Contamination prevented during food preparation, storage & display	P/Pf/C	-	_	52	OS	ewage a	nd waste water pro	operly disposed	P/Pf/C O O
40 Personal cleanliness	Pf/C	_		53	OT	oilet facil	ities: properly cons	structed, supplied, & clean	Pf/C O
41 Wiping cloths: properly used and stored	С		0					isposed; facilities maintained	C O O
42 Washing fruits and vegetables	P/Pf/C	0	0					maintained, and clean	P/Pf/C O O
Permit Holder shall notify customers that a copy of the most recent inspection rep	ort is ava	ailable	э.					hting; designated areas used not used per CGS §19a-36f	d C O O
1160	11/	7	-	No. of Concession, Name of Street, or other Designation, Name of Street, or other Designation, Name of Street, Original Property and Name of Stree	_	is docum		Date corrections due	#
Person in Charge (Signature) Date	11/	15		Prio	rity It	em Violat	tions		2
tale Carrier	-			Pric	rity F	oundatio	n Item Violations	2/11/2	
Person in Charge (Printed), Jostin Gonzale						n Violatio		1411/05	17
Inspector (Signature) MI What Date 9/1	1/79	-					Health Intervention		
	1	3	\dashv				ices Violations	tervention Violations	3
Inspector (Printed) Michael Deloss was								x if you intend to reinspect	76
Appeal: The owner or operator of a food establishment aggrieved by t	his orde	er to	corr						
or dispose of unsafe food, may appeal such order to the	Directo	or of	Hea	alth, n	ot lat	ter than f	orty-eight hours a	after issuance of such orde	er.

LHD NVHD Inspection Report Continuation Sheet Date 9/11/25	Food Establishment inspection Report Page of	_
Hemp Coation Process Temp This is a solution of the coation of the	11111	
Temp Item/Location/Process Temp Tem/Location/Process Temp	Establishment Duchess Town Ansonia	
Chilip posdwormer 145° Row Chicker/walken 78° F Egy crumbs & Son more 47° ground book 1' " 34° F Collect Checker 1" 40° F Cours because defend " 40° F Chick to Chard I Doec code 41° F Cocca Code 41° F Cocca Code 11° F		
Experimental Bun more 47° grand bas fir 11 34° F Silver a country 11 19 19 F Our branded charter 11 40° F Shirter Charles 11 19 19 F Charter Bud 11 19 F Charter Bud 1	Item/Location/Process Temp Item/Location/Process Temp Item/Location/Process Temp	np
Described checky " 1905 Our becarded checky " 1905 Our check of Door cader 4105 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. Other Dish washer Sanifizer Steach at 100 ppm Other observed worth on the probe Themselve Other Observed worth on the proper of the frame of the proper of the food coolean of the proper of the food coolean of	Chili/+ pool, wormer 145 & Now chickley walkey 38 f	
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Car breadled Checker 1 1 41 9 5 Disced Christop 1 1 1 41 9 5 Chicker Chick 1 1 1 41 9 5 Chicker Chicker Ching 1 1 1 41 9 5 Chicker Ching 1 1 1 41 9 5 Chicker Ching 1 1 1 41 9 5 Chicker Ching 1 1 1 41 9 6 Descriptions and Corrected within the time frames below, or as stated in sections 8-405.11 8-406.11 of the food code. Number Number Number Oth Dish wisher Sanifizer Steach at 100 ppm Oth Observed worthing thin probe Themanus Oth Clem bathrooms Oth	Slices cucamber 1: 11 418	
Since when I Doer call 41 P Churchen Pend 11 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	Paux prended chicked" 40F	
Person in Charge (Signature) Person	Sliced cheese in hi GioF	
Chicken bould 1 1 1 419 F Chicken solul foodwarms 148 to OBSERVATIONS AND CORRECTIVE ACTIONS Volotions cited in this report must be corrected within the time trames below, or as stated in sections 8-405.11 & 8-406.11 of the food code. Number OK - Dish washer San, 1724 Steach at 100 ppm OK - Observed worth my than probe Themselved OK - Clean buthrowns OK - Date 9/11/75 Obate 9/11/75 Obate 9/11/75 Obate 9/11/75	Dun steak 11 Door coder 41°F	
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