## Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

0190								2
Risk Category: Food Establishment Inspection Report Page 1 of								
Establishment type Permanent Temporary Mobile Other				Date: 7/21/2				
Establishment Puntin Duruts		4septe	Conne	cticut .	Time In_	20A	M/PM Time Out 2	35 AM/PM
Address My Bridger and			D	H)	LHD	NUt	10_	
Town/City Shuth # 2367					Purpose	of Inspection:	Routine Pre	-ор
Permit Holder (2267	Co	of Pu	ut Dep	partment ealth	Reinspec	tion	Other	
FOODBORNE ILLNESS RISK F	ACTO	RS	ANI	D PUBLIC	HEAL	TH INTERVE	NTIONS	CONTRACTOR OF THE PARTY OF THE
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				te box for CC	S and/or F			R=repeat violation
IN OUT N/A N/O Supervision	V	cos	R		T N/A N/O		on from Contamination	V COS R
Person/Alternate Person in charge present,	Pf	0	0			Food separated		P/C O O
demonstrates knowledge and performs duties  Certified Food Protection Manager for Classes 2,				16	THE R. P. LEWIS CO., LANSING, MICH.		on of returned, previously	P/Pf/C O
2 3, & 4	С	0	0	17	) promise and the contract of		tioned, and unsafe food	POO
Employee Health						Time/Temperat	ure Control for Safety	
Management, food employee and conditional employee;	P/Pf	0		18 🔾 🤇			time and temperatures	P/Pf/C O O
knowledge, responsibilities and reporting	10 00000			19 0 0			g procedures for hot holding	P 0 0
Proper use of restriction and exclusion	P	0	0	20 0 0			ime and temperatures ng temperatures	P O O
Written procedures for responding to vomiting and diarrheal events	Pf	0	0	21 0 0			ding temperatures	POO
Good Hygienic Practices				23			rking and disposition	P/Pf O O
6 Proper eating, tasting, drinking, or tobacco products us	e P/C	0	0				health control: procedures	
7 No discharge from eyes, nose, and mouth	С	0	0	24 0 0		and records	91	P/Pf/C
Preventing Contamination by Hands							ımer Advisory	
8 Hands clean and properly washed	P/Pf	0	0	25 0 0			provided: raw/undercooked food	Pf OO
9 No bare hand contact with RTE food or a	P/Pf/C	0		20			ceptible Population	DIC O
pre-approved alternative procedure properly followed  Adequate handwashing sinks, properly supplied/accessible	Pf/C	0		26 0 0	Total Control of the		used; prohibited foods not offered	P/C   O   O
Adequate nandwasning sinks, properly supplied/accessible  Approved Source	PI/C			27 00	- Designation of		approved and properly used	POO
11 Food obtained from approved source	P/Pf/C	0	0				es properly identified,	
12 C Food received at proper temperature	P/Pf	_	$\tilde{o}$	28	) [C ] #88888888	stored & used	s property identified,	P/Pf/C O
13 Food in good condition, safe, and unadulterated	P/Pf		0				th Approved Procedures	
Required records available: molluscan shellfish	P/Pf/C	0	0	29 0 0			n variance/specialized	P/Pf/C O O
identification, parasite destruction			DD			process/ROP cr	iteria/HACCP Plan	
GOOD RETAIL PRACTICES  Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.								
				for COS and/				R=repeat violation
OUT N/A N/O Safe Food and Water	V	cos		OUT	ALIEN ES		e of Utensils	V COS R
30 Pasteurized eggs used where required	Р	0	0		use utensi	ls: properly store		c 0 0
31 Water and ice from approved source	P/Pf/C	0	0		1 1		erly stored, dried, & handled	Pf/C O
32 Variance obtained for specialized processing methods	Pf	0	0				s: properly stored & used	P/C O O
Food Temperature Control				46 O Glo	oves used		and Equipment	C   O   O
Proper cooling methods used; adequate equipment for temperature control	Pf/C	0	0	For	nd and no		urfaces cleanable,	
34 O Plant food properly cooked for hot holding	Pf	0	0			gned, constructe		P/Pf/C
35 O Approved thawing methods used	Pf/C	-	0	W/a			lled, maintained and used;	Pf/C O O
36 C Thermometers provided and accurate	Pf/C		0	48 Cle	aning age	nts, sanitizers, a	and test strips available	Pf/C
Food Identification				49 O No	n-food cor	ntact surfaces cl		c 00
37  Food properly labeled; original container	Pf/C	0	0				ical Facilities	
Prevention of Food Contamination	Inua						adequate pressure	Pf O O
38 Insects, rodents, and animals not present 39 Contamination prevented during food preparation, storage & display	P/Pf/C	-	9			talled; proper ba		P/Pf/C O O
40 Personal cleanliness	Pf/C	-	0				structed, supplied, & clean	Pf/C O O
41 Wiping cloths: properly used and stored	C	_	0				sposed; facilities maintained	c 00
42 Washing fruits and vegetables	P/Pf/C	0	0				naintained, and clean	P/Pf/C O
Permit Holder shall notify customers that a copy of the most recent inspection rep	ort is ava	ailable					iting; designated areas used	c 00
A -	-11.15 uv	,		The second line of the second li			ot used per CGS §19a-36f	- 44
Person in Charge (Signature) Date 57/	122	120	28	Violations Priority Iter			Date corrections due	#
	-0					em Violations		
Person in Charge (Printed) Montazoia Miles				Core Item	Violations			
	11-	_				ealth Interventio		
Inspector (Signature) Date Date					Repeat Risk Factor/Public Health Intervention Violations  Good Retail Practices Violations			
					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 to hold, destroy,								
or dispose of unsafe food, may appeal such order to the								

Saury 35.5 Saury 35.0 Burn 35.5 INSPECTION REPORT

FOOD SERVICE ESTABLISHMENTS CONTINUATION SHEET

STATE OF CONNECTICUT DEPARTMENT OF PUBLIC HEALTH

	STABLISHMENT (	Sheetan	TINSPECTION TO THE PROPERTY OF						
INSPECTION	in Dunis		717017						
FORM #		REMARKS							
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	A sumpor strip, aval-faran.								
	* dufi-manij swl								
	& Wichwir Clean								
	A sumit; strig, aval-faran.  A dufi-maning swl  b willwit clean  a curren po ster								
INITIAL (IN	SPECTOR)	INITIAL (PERSON IN	CHARGE) MM						
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