## **Connecticut Department of Public Health**

1947

1 1 1 1 1												
Risk Category: 3 Food Establishment Inspection Report Page 1 of 2												
Establishment type: Permanent Temporary Mobile Other		_	Date:	1/15/2	5							
Establishment Europol Deli & Gifts	second connecticut Healing			ž	Time In_	10:20 A	M/PM Time Out_//:	O AM/PM				
Address 354 Main St.	DPH)				LHD NVHD							
Town/City Ansonia						Purpose of Inspection: Routine Pre-op						
Permit Holder Elzhieta Baran			Connecticut Department of Public Health			Reinspection Other						
FOODBORNE ILLNESS RISK FA	ACTO	RS.	ANI	D PU	IBLI	C HEAL	TH INTERVE	NTIONS				
Risk factors are important practices or procedures identified as the most prevalent contri	ributing fa	ctors c	of food	lborne i	llness c	or injury. <b>Inter</b>	ventions are control	measures to prevent foodborne illnes	s or injury.			
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it	em	11	N=in	compli	iance	OUT=no	ot in compliance	N/A=not applicable N/C	=not observed			
P=Priority item Pf=Priority foundation item C=Core item V=violation type	Mark in	appr	opria	te box	for C	OS and/or I	R COS=correct	ed on-site during inspection	R=repeat violation			
IN OUT N/A N/O Supervision	٧	cos	R			UT N/A N/O		on from Contamination	V COS R			
Person/Alternate Person in charge present,	Pf	0		-			Food separated		P/C O O			
demonstrates knowledge and performs duties				16	3			urfaces: cleaned & sanitized	P/Pf/C O			
2 Certified Food Protection Manager for Classes 2, 3, & 4	С	0	0	17	of c		Committee and Section of the Committee o	on of returned, previously tioned, and unsafe food	POO			
Employee Health					,		Time/Tempera	ture Control for Safety				
Management, food employee and conditional employee;	P/Pf	0		18	V,C	000	Proper cooking	time and temperatures	P/Pf/C O			
knowledge, responsibilities and reporting	-			19				g procedures for hot holding	POO			
4 Proper use of restriction and exclusion	P	0	0	20				ime and temperatures	POO			
5 Written procedures for responding to vomiting and	Pf	0		21				ing temperatures	P 0 0			
diarrneal events	1				Q/C			ding temperatures	P O O			
Good Hygienic Practices				23	0	00		rking and disposition	P/Pf O O			
6 Proper eating, tasting, drinking, or tobacco products use		0		24		000		c health control: procedures	P/Pf/C			
7 No discharge from eyes, nose, and mouth	С	0	0				and records					
Preventing Contamination by Hands	D (D)			05				ımer Advisory	Dr. O			
8  Hands clean and properly washed	P/Pf	0	0	25	010			provided: raw/undercooked food	Pf OO			
No bare hand contact with RTE food or a	P/Pf/C	0		26				used; prohibited foods not offered	P/C   O   O			
pre-approved alternative procedure properly followed  Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	0	20	210	A STATE OF THE PARTY OF THE PAR		ves and Toxic Substances	1770			
, isoquato nanatianing onne, property capping	PI/C			27	SIC			approved and properly used	POO			
Approved Source  11 Food obtained from approved source	P/Pf/C	0	0		1			es properly identified,				
12 Food obtained from approved source	P/Pf	-	0	28	<b>D</b>		stored & used	es property identified,	P/Pf/C			
13 C Food in good condition, safe, and unadulterated	P/Pf	-	6		_	C		th Approved Procedures				
Required records available: molluscan shellfish						1		h variance/specialized	- Invite			
14   identification, parasite destruction	P/Pf/C	0		29				riteria/HACCP Plan	P/Pf/C			
	DD RE	TAIL	PR	ACT	ICES							
Good Retail Practices are preventative measures to	contro	I the a	additi	on of p	oathog	gens, chemi	cals, and physica	l objects into foods.				
Mark OUT if numbered item is not in compliance V=violation type Mark in	n appro	priate	box	for CC	S and	d/or R	COS=corrected	on-site during inspection	R=repeat violation			
OUT N/A N/O Safe Food and Water	V	cos	R		UT			e of Utensils	V COS R			
30 Pasteurized eggs used where required	Р	0	0	43	⊃ In-	-use utens	ils: properly stor	ed	c 0 0			
31 Water and ice from approved source	P/Pf/C	0	0					erly stored, dried, & handled	Pf/C O O			
32 O Variance obtained for specialized processing methods	Pf	0	0		_		0	es: properly stored & used	P/C O O			
Food Temperature Control				46	$\bigcirc  G $	loves used			C 00			
Proper cooling methods used; adequate equipment for	Pf/C	0			-			and Equipment				
temperature control		-		47				urfaces cleanable,	P/Pf/C			
34 O Plant food properly cooked for hot holding	Pf	0	0	7500			igned, construct					
35 O Approved thawing methods used	Pf/C	-		48				lled, maintained and used;	Pf/C O			
Thermometers provided and accurate	Pf/C	0		49			ntact surfaces c	and test strips available	C 00			
Food Identification  37 Food properly labeled; original container	Df/C	0		49	<u> </u>	JII-1000 CO		ical Facilities	1010			
Prevention of Food Contamination	FI/C			50 0	) H	ot and cold		; adequate pressure	Pf OO			
38 Insects, rodents, and animals not present	Pf/C	0			_		stalled; proper ba		P/Pf/C			
39 Contamination prevented during food preparation, storage & display	P/Pf/C						waste water pro		P/Pf/C O O			
40 Personal cleanliness	Pf/C	-	_					structed, supplied, & clean	Pf/C O O			
41 Wiping cloths: properly used and stored	C	0	_	54	○ Ga	arbage and	refuse properly di	sposed; facilities maintained	C 00			
42 Washing fruits and vegetables	P/Pf/C	0	0	55	<b></b> ✓ Pl	nysical faci	lities installed, n	naintained, and clean	P/P(C)			
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ailable	e.					nting; designated areas used	c 00			
atalah Bons 1115/25						s docume		ot used per CGS §19a-36f  Date corrections due	#			
Person in Charge (Signature)	12	-7	_	_		m Violatio			_			
Person in Charge (Printed)	. /					Violations	tem Violations	4/15/25	ī			
to h Neighbor 1110	121	_					ealth Intervention	n Violations				
Inspector (Signature) 040/4000 Date 1/15/25					Repeat Risk Factor/Public Health Intervention Violations -							
Taha Maha	Good Retail Practices Violations  Requires Reinspection - check box if you intend to reinspect											
Inspector (Printed) John / Luch a	Req	uires	Reinspec	tion - check bo	x if you intend to reinspect	hold doctro						
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,												

Food Establishment Inspection Report Page 2 of 2

LHD NVHD Insp			Inspection Report Continuation She	spection Report Continuation Sheet								
Establishment Europol Deli & Gifts Town Ansonia  Date 1/15/25												
TEMPERATURE OBSERVATIONS												
Item	/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp						
Del	hom	41°F	Deli ham	37°F								
the state of the s												
rie	lbasa	38°F	Farmer cheese	41° F								
Smo	ked ham	38°F	Cheese block	36°F								
	ked fish	38°F	Freezers	Frozen								
The second secon			11(62(1)	110201								
	fed cobbage											
Con	ked cabbage	146° F										
Tono	ato soup	40°F										
S	310 5000	37°F										
Jau	15age	71	SERVATIONS AND SORDES	TUE ACTION	16							
			SERVATIONS AND CORREC									
Item	Violations cited in this	report must be	corrected within the time frames belo	ow, or as stated in	sections 8-405.11 & 8-406.11 of th	e tood code.						
Number												
	CFPM A	nna 7	awadzki Fra	6/17/28								
55C	Coilina	tiles	awadzki Exp: in backroom	OVE	tained - Come	ent						
	Le MATI	75	II) DUCKTOOM	are S	STATILE / COLL							
	by 4/15/2	X5										
	1	01 1	1 1/ 1	1								
-	Hoindsink:	Stock	ed Hot/Cold	1-120								
1	- Sanitizer: Chlorine - 3-bay: 100ppm											
	Janier Joyy Isoppin											
-	Thermom	ptprs	V - Aller	gen No	ticev							
	THE TO OFFI		////	7								
	D I a M -	- L	1 - 010	11B61								
	- Date-Marking - Gloves											
	D 1		<b>A</b> 01		A							
	Restroom	✓	-Dry Sto	rage )	4rea ~							
-	Food Ai	sles 1	-Well	mointai	ined							
_	Clean-up	KitV										
		•										
			5									
		Glata	10th Bane	710								
Person in Charge (Signature) (MA) BONCU Date												
Inspector	(Signature)	and W	una		Date 1/15/	25						