Gubrial Orung 9/27/27

Connecticut Department of Public Health

101121									
Risk Category: 5 Food Establishment Inspection Report Page 1 of 2									
Establishment type: Permanent Temporary Mobile Other					_ [ate:	4/11	25	
Establishment FLM1 Street P133M			desting connection the start			ime In_	140,	M/PM Time Out	UD_AM/PM
Address 21 First St. #21+3 DP			H)		HD	NU	1		
Town/City Slymw					P	Purpose of Inspection: Routine Pre-op			
Permit Holder	Connecticut Depa of Public Hea			lealth	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 it	tem	11	N=in	complia	ance	OUT=no	ot 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	appr	opria	te box	for CO	S and/or I	R COS=correc	ted on-site during inspection	R=repeat violation
IN OUT N/A N/O Supervision	V	cos	R	11	N OUT	N/A N/O		on from Contamination	V COS R
Person/Alternate Person in charge present,			100				Food separated		P/C 0 0
	Pf	0	0		100				
demonstrates knowledge and performs duties				16		2		urfaces: cleaned & sanitiz	
2 Certified Food Protection Manager for Classes 2,	С	0	0	17 6	00			ion of returned, previously	POO
3, & 4				.,			served, recond	itioned, and unsafe food	
Employee Health							Time/Tempera	ture Control for Safety	
Management, food employee and conditional employee;	DIDI			18	00	00	Proper cooking	time and temperatures	P/Pf/C O O
knowledge, responsibilities and reporting	P/Pf	0	\circ	19	0			g procedures for hot holdi	
4 O Proper use of restriction and exclusion	Р	0	0	20 0	50			time and temperatures	POO
Written procedures for responding to vomiting and			\preceq		00			ling temperatures	
5 ()	Pf	0	0						
diarrheal events				22 0				ding temperatures	POO
Good Hygienic Practices				23	90	00		rking and disposition	P/Pf O O
6 Proper eating, tasting, drinking, or tobacco products us	e P/C	0	0	24 0	00	50	Time as a publi	c health control: procedur	es P/Pf/C O
7 No discharge from eyes, nose, and mouth	C	0	0	24			and records		17/1/0
Preventing Contamination by Hands					/		Cons	umer Advisory	
8	P/Pf	0	0	25 @	10	0		y provided: raw/undercooked for	ood Pf OO
No hare hand contact with RTE food or a					/	- Inches		ceptible Population	
pre-approved alternative procedure properly followed	P/Pf/C	0	0	26	50			used; prohibited foods not offer	red P/C
	DEIC	0		20	7	The second second			
	Pf/C	\square				FOO		ves and Toxic Substanc	
Approved Source	_			27				approved and properly us	sed POO
11 C Food obtained from approved source	P/Pf/C	0	0	28	10		Toxic substance	es properly identified,	P/Pf/C
12 O Food received at proper temperature	P/Pf	0	0	20			stored & used		PIPIICO
13 Food in good condition, safe, and unadulterated	P/Pf	0	0			C	onformance w	ith Approved Procedures	5
Required records available: molluscan shallfish						/		h variance/specialized	
identification, parasite destruction	P/Pf/C	0	0	29 🤇	0	9		riteria/HACCP Plan	P/Pf/C
	OD RE	TAIL	DD	ACTI	CES	100000	processive e	Thomas is to or in tar	
	_					an ahami	isala and physics	Labinata inte fonde	
Good Retail Practices are preventative measures to									
Mark OUT if numbered item is not in compliance V=violation type Mark i	in approp	oriate	pox	for COS	S and/o	rR	COS=corrected	on-site during inspection	R=repeat violation
OUT N/A N/O Safe Food and Water	V	cos	R	OU	JT		Proper Us	e of Utensils	V COS R
30 Pasteurized eggs used where required	P	0	0	43	⊃ In-us	se utensi	ils: properly stor	ed	C 0 0
31 Water and ice from approved source	P/Pf/C	0	0	44 <	Uten	sils/equip	ment/linens: prop	perly stored, dried, & handled	d Pf/C O O
32 Variance obtained for specialized processing methods	Pf	0	0					es: properly stored & used	P/C 0 0
Food Temperature Control							properly		c 00
Proper cooling methods used; adequate equipment for				10	0101	00 0000		and Equipment	
331()	Pf/C	0	0	M	Гот	and no		surfaces cleanable,	
temperature control	-		_	47 £	-				P/Pf/C
Plant food properly cooked for hot holding	TK	0	9			-	igned, construct		
35 Approved thawing methods used	(PJC)	0	0	48 <				lled, maintained and used	Pf/C
Thermometers provided and accurate	TPI/C	0	0	0.5				and test strips available	
Food Identification	6	1)		49 (⊃ Non	-food cor	ntact surfaces c	lean	C O O
ood properly labeled; original container	FEE	6	0				Phys	ical Facilities	
Prevention of Food Contamination				50 <	Hot	and cold	water available	; adequate pressure	Pf O O
38 Insects, rodents, and animals not present	Pf/C	5						ackflow devices	P/Pf/C O O
39 Contamination prevented during food preparation, storage & display	P/PC	7	\preceq				waste water pro		P/Pf/C O O
40 Personal cleanliness	PI/C		\leq					structed, supplied, & clear	
	_		\leq		10116	st lacilitie	sa. property cons	inneced facilities	1 1000
41 Wiping cloths: properly used and stored	C	0	\leq	54				isposed; facilities maintained	
42 Washing fruits and vegetables	P/Pf/C	0	9					naintained, and clean	P/Pf/C O
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ilable		_		-		nting; designated areas us	
				-				not used per CGS §19a-36	
	-11-3	20		Violat	tions o	documer	nted	Date corrections du	re #
Person in Charge (Signature) Date	11	,		Priorit	ty Item	Violation	ns		
							tem Violations		_
Person in Charge (Printed)						iolations		11/1/19/1	4.54
The same of the sa	1,, 1	25					ealth Intervention	on Violations	7-
Inspector (Signature) Date	111	1						tervention Violations	
7			\neg				s Violations		11
Inspector (Printed) Bunda Burney								x if you intend to reinspe	ct 410
	hio carl	or to							
Appeal: The owner of operator of a food establishment aggrieved by the	nis orde	er to	corre	ect any	y inspe	ection vid	olation identifie	d by the rood inspector of	or to noid, destroy,
or dispose of unsafe food, may appeal such order to the	Directo	or of	неа	ith, not	tlater	tnan fort	ty-eight hours a	inter issuance of such or	der.

Smal 180.

Midbals. 170.

Bain 39.0

En'autim. 37.0

Chickwin 40

Moz3 Chuse 36.0 Chickwin 40

Mishrum 40

INSPECTION REPORT

FOOD SERVICE ESTABLISHMENTS

CONTINUATION SHEET

CONTINUATION SHEET

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CONTINUA	TION SHEET								
	STABLISHMENT	TOWN		DATE OF INSPECTION					
First	Street P13 80	Seyman		4/11/25					
INSPECTION FORM #		O	REMARKS						
35C	unappme	a thaning	method	being used (ws)					
39C	uncovered food in vit. (cos)								
49C	foil lining shelling hus								
TTC	unclean,	dusty cell	ling h les						
	States Line as	<i></i>							
	2 Nundu	ruin struce a							
	* sant	zig strips a	eval-fa	surply buy wed					
	& alles	yen poster	posted;	log gren & CFM					
DUTE A CON	enecton) Oth	Т	INITIAL (DEDCOM DA	CHARGE)					
INITIAL (IN	SPECIOR)		INITIAL (PERSON IN C	CHARGE)					