Ange Abraham

Connecticut Department of Public Health

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Risk Category: 5 Food Establishment Inspection Report Page 1 of 2								
Establishment type: Permanent Temporary Mobile Other					Date:	2/19/24		
Establishment Fly Eyys Burgers 4 This Address F23 for Bridgeput are Town/City Shuta # 4561			4set)	ng Conne	Time In_	AM/PM Time Out	WAM/PM	
Address F23 for Bridgiput are				P	LHD N	UHD		
Town/City Shutan # 4561				Purpose of Ins	spection: Routine P	re-op		
Permit Holder		Connecticut Department of Public Health			Other			
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERV						NTERVENTIONS		
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 iter	Pf=Priority foundation item C=Core item V=violation type	Mark in	appr	opria	box for COS and/or R CO	OS=corrected on-site during inspection	R=repeat violation	
IN OUT N		V	cos	R	IN OUT N/A N/O	Protection from Contamination	V COS R	
1000	Person/Alternate Person in charge present,	Pf	0			separated and protected	P/C 0 0	
	demonstrates knowledge and performs duties	ļ.,				contact surfaces: cleaned & sanitize	d P/Pf/C O	
2000	Certified Food Protection Manager for Classes 2,	С	0	0		er disposition of returned, previously	POO	
	3, & 4		_		Parameter Control of the Control of	d, reconditioned, and unsafe food		
Employee Health Management, food employee and conditional employee;				Time/Temperature Control for Safety 18				
3 0	knowledge, responsibilities and reporting	P/Pf	0	0		er reheating procedures for hot holding		
400	Proper use of restriction and exclusion	P	0			er cooling time and temperatures	POO	
,	Written procedures for responding to vomiting and					er hot holding temperatures	POO	
5 0	diarrheal events	Pf	0	0		er cold holding temperatures	POO	
	Good Hygienic Practices		-			er date marking and disposition	P/Pf O O	
600	Proper eating, tasting, drinking, or tobacco products us	e P/C	0	0	Time	as a public health control: procedure	S	
700	No discharge from eyes, nose, and mouth	С	0	0		ecords	P/Pf/C O	
	Preventing Contamination by Hands					Consumer Advisory		
800	Hands clean and properly washed	P/Pf	0	0	Consur	mer advisory provided: raw/undercooked for	d Pf OO	
0	No bare hand contact with RTE food or a	DIDGO				ighly Susceptible Population		
9 00	pre-approved alternative procedure properly followed	P/Pf/C	0	0	6 O Pasteu	rized foods used; prohibited foods not offere	d P/C O	
10	Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	0		lor Additives and Toxic Substance		
	Approved Source				7 O O Food	additives: approved and properly use	ed POO	
1100	Food obtained from approved source	P/Pf/C	0	0	8 Toxic	substances properly identified,	P/Pf/C O O	
12 0 0 0	Food received at proper temperature	P/Pf	0	0	stored	d & used		
13	Eood in good condition, safe, and unadulterated	P/Pf	0	0		mance with Approved Procedures		
14000	Required records available: molluscan shellfish	P/Pf/C	0	0		liance with variance/specialized	P/Pf/C	
	identification, parasite destruction				proce	ss/ROP criteria/HACCP Plan		
GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.								
							D	
						corrected on-site during inspection	R=repeat violation	
OUT N/A N/O		V P	cos			Proper Use of Utensils	V COS R	
30 🔾	Pasteurized eggs used where required Water and ice from approved source		0	0	3 In-use utensils: pro	pperly stored inens: properly stored, dried, & handled	C O O	
31 0		P/Pf/C Pf	0	0		rvice articles: properly stored & used	P/C 0 0	
32	Variance obtained for specialized processing methods	FI	10	4				
Food Temperature Control 46 Gloves used properly C C								
33	temperature control	Pf/C	0	0	Food and non-food	contact surfaces cleanable,		
34 0 0 0	Plant food properly cooked for hot holding	Pf	0	0		constructed, and used	P/Pf/C O	
	Approved thawing methods used	Pf/C	_	0	Warewashing facili	ities: installed, maintained and used;		
36	Thermometers provided and accurate	Pf/C	-	0	8 ()	anitizers, and test strips available	Pf/C	
^	/ Food Identification				9 Non-food contact s		C 00	
37 Eeod properly labeled; original container						Physical Facilities		
					10 Hot and cold water	available; adequate pressure	Pf O O	
38 Insects, rodents, and animals not present					proper backflow devices	P/Pf/C O O		
	nination prevented during food preparation, storage & display	P/Pf/C	_	0	2 Sewage and waste		P/Pf/C O O	
	nal cleanliness	Pf/C	0	0		perly constructed, supplied, & clean	Pf/C O	
	g cloths: properly used and stored	C	0	0		properly disposed; facilities maintained		
42 Washi	ng fruits and vegetables	P/Pf/C	0	0		nstalled, maintained, and clean	P/Pf/C O	
Permit Helder shall notify systemate that a copy of the most recent inspection report is available								
		^				x gloves not used per CGS §19a-36		
Person in Charge (Signature) Date Z- 9- 24 Violations documented Date corrections due # Priority Item Violations								
Priority Foundation Item Violations Priority Foundation Item Violations								
Person in Charge (Printed) Angle Abraham Core Item Violations 9645 2								
Risk Factor/Public Health Intervention Violations								
Inspector (Signature) Date 7 9 Repeat Risk Factor/Public Health Intervention Violations								
	Good Retail Practices Violations							
Inspector (Printed) & Uwlu by hab 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 Director of Health, not later than forty-eight hours after issuance of such order.								
	or dispose of unsafe food, may appeal such order to the	Directo	or of	пеа	, not later than forty-eigh	it nours after issuance of such ord	er.	

raw burgers 39.0 hotolog 37.0 angles 39.0 rawhams. 37.5 sticed temator 52.5 rawhams. 37.5 an ins 140. multim 178.

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INSPECTION REPORT FOOD SERVICE ESTABLISHMENTS

CONTINUATION SHEET

STATE OF CONNECTICUT DEPARTMENT OF PUBLIC HEALTH

NAME OF ES	STABLISHMENT TOWN DATE OF INSPECTION 12/19/14
INSPECTION	REMARKS
FORM#	
) 0	Spices ant of original container not lubiled
370	nown Her not h'cation regarding delegens in frol
0,0	Menu Herrs.
	Manu (perris.
	& an take DA find allen portu s. CFRM
	4 Suy state DPH frod allegen potents CFRII 4 handenies fully straced & Dantigustings abadaseter chemical semigen
	& Dantine asaylasuta chemical suntile
INITIAL (INS	SPECTOR) INITIAL (PERSON IN CHARGE) A