## **Connecticut Department of Public Health**

0111									
Risk Category: 3 Food Establishment Inspection Report Page 1 of									
Establishment type: Permanent Temporary Mobile Other					— Date	e: 2	111/25		
Establishment Friendly S		45epis	ng Conne	cticut Health	Tim	e In_	1:25	M/PM Time Out	AM/PM
Address 130 RUDDER AVENUE			P	H)	LHC	)			
Town/City Daugatuck					Purpose of Inspection: Routine Pre-op				
Permit Holder Stophen noembo Connecticut I of Public			icut De ublic H	Partment 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				complia			in compliance	N/A=not applicable N/C	D=not observed
P=Priority item Pf=Priority foundation item C=Core item V=violation type		1							R=repeat violation
IN OUT N/A N/O Supervision	V	cos	R		N OUT N			on from Contamination	V COS R
Person/Alternate Person in charge present,	Pf	0	0					I and protected	PC O
demonstrates knowledge and performs duties  Certified Food Protection Manager for Classes 2,				16 🖭				urfaces: cleaned & sanitized on of returned, previously	P/Pf/C O
2 3, & 4	C	0	0	17	50	AND DESCRIPTION OF THE PERSON		tioned, and unsafe food	POO
Employee Health								ture Control for Safety	
Management, food employee and conditional employee:	DIDE			18	000			time and temperatures	P/Pf/C O O
knowledge, responsibilities and reporting	P/Pf	0	0	19 🤇		0	roper reheatin	g procedures for hot holding	POO
4 Proper use of restriction and exclusion	P	0	0	20 @				time and temperatures	POO
Written procedures for responding to vomiting and	Pf	0	0	21 😉	200			ing temperatures	POO
diarrheal events			- 00	22 3				ding temperatures	P/Pf O O
Good Hygienic Practices  6 Proper eating, tasting, drinking, or tobacco products us	e P/C	10						rking and disposition c health control: procedures	
7 No discharge from eyes, nose, and mouth	C		0	24	00		and records	c ricaliti control. procedures	P/Pf/C
Preventing Contamination by Hands		393		PER SE				umer Advisory	
8 Hands clean and properly washed	P/Pf	0	0	25 🔾	00		Consumer advisor	y provided: raw/undercooked food	Pf O O
9 No bare hand contact with RTE food or a	P/Pf/C	0				/	Highly Sus	ceptible Population	
pre-approved alternative procedure properly followed				26 🤇	000			used; prohibited foods not offered	P/C O O
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	10	0		/	Total Street, or other Designation of the Land Street, or other Designation of		ves and Toxic Substances	
Approved Source	Dinge			27 @	9	1000000		approved and properly used	POO
11 O Stained from approved source 12 O Food received at proper temperature	P/Pf/C P/Pf	_	0	28	00		oxic substance tored & used	es properly identified,	P/Pf/C O
13 Food in good condition, safe, and unadulterated	P/Pf	_	0					th Approved Procedures	
Paguired records available: molluscan shallfish				00				h variance/specialized	D/D//O
identification, parasite destruction	P/Pf/C	0		29 🤇				riteria/HACCP Plan	P/Pf/C O
GOOD RETAIL PRACTICES									
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.									
					and/or R	(			R=repeat violation
OUT N/A N/O Safe Food and Water  30 Pasteurized eggs used where required	V P	cos	R	OU.		utoncil	s: properly stor	e of Utensils	V COS R
31 Water and ice from approved source	P/Pf/C	0	0					perly stored, dried, & handled	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				46 🤇	Gloves	used p	oroperly		c 0 0
Proper cooling methods used; adequate equipment for	Pf/C	0						and Equipment	
temperature control				47				surfaces cleanable,	P/Pf(C)OO
34 O Plant food properly cooked for hot holding 35 O Approved thawing methods used	Pf	0					ned, construct		1
35 Approved thawing methods used 36 Thermometers provided and accurate	Pf/C Pf/C		0	48 🤇	)	_		lled, maintained and used; and test strips available	Pf/C O
Food Identification	FIIC			49			tact surfaces cl		c 00
37 Food properly labeled; original container	Pf/C	0	0	10	1101110	00 0011		ical Facilities	
Prevention of Food Contamination		100		50 🔾	Hot and	d cold v		; adequate pressure	Pf O O
38 O Insects, rodents, and animals not present	Pf/C	0	0	51 🤇	Plumbi	ng inst	alled; proper ba	ackflow devices	P/Pf/C O
39 Contamination prevented during food preparation, storage & display	P/Pf/C	-						perly disposed	P/Pf/C O
40 Personal cleanliness	Pf/C	_	_					structed, supplied, & clean	Pf/C O O
41 Wiping cloths: properly used and stored 42 Washing fruits and vegetables	P/Pf/C		0					sposed; facilities maintained naintained, and clean	C O O
				56	Adequa	ate ven	tilation and line	nting; designated areas used	600
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ailable	9.					not used per CGS §19a-36f	
Brown in Change (Simon Stramman July 201)	120	5			tions doc			Date corrections due	#
Person in Charge (Signature)	12	1	-		ty Item Vi		em Violations	(0)	
Person in Charge (Printed) Shapman 65th 2	111	12	5		Item Viola		ATT VIOLATIONS	5/11/25	3.
211	112	_					alth Intervention	n Violations	1
Inspector (Signature) // My Old Date 21125				Repeat Risk Factor/Public Health Intervention Violations					9
Increator (Brinted) Amy M DUVANA				Good Retail Practices Violations  Paguires Poinsporting, check hav if you intend to reinsport					5
Inspector (Printed) Requires Reinspection - check box if you intend to reinspect							hold doctrou		
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.									

Food Establishment inspection Report Page — or ——	
LHD NHD Inspection Report Continuation Sheet Date 2 11 25	
Establishment Friendlus Town Naugatuck	
TEMPERATURE OBSERVATIONS	
Item/Location/Process   Temp   Item/Location/Process   Temp   Item/Location/Process   Temp	200000
100, 00, 0	
avortive got 2doorlayboy 40F	_
BOH handsing 1987 I law bett of 1377	
door treezer 1 = 2000 meat fridge 375	
	-
Idoor freezer 2.6 Walk in cooler 36 T	_
Shreaded Cheese 40 F CheeseSquie Cooled 36 F	
Edour 10Wboy 38 F Blue Cheese dressing 40 F	
here a vellet	
heesesauce HH 148 F	
marmara titt 150 P	
OBSERVATIONS AND CORRECTIVE ACTIONS	
Item 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.	
Number (FDM: ALDEN GRIFFITH OLD 27 SAPANDER MYS COLDGE	
01 4111 Cool 0114 1711 41015 1 200 1010 1119 0120	
(10) (OIR Shridge (1) 8/2/4 (PSHRIPM) NOTION 5/25/26	
THE SHOULD GIVE OUT TO THE TOTAL STATE OF THE	-
Handshis Hoeven's sinnage hat how	
Delivery of the significant of t	
1 DON GIOVES HOPAS APPA	
second and be by a conse	
1 1 (C) MECONINE GOOD 15 150 SYNAG	Or
MAT SANITIZER MICHAIS 200000 LEST SI	
1 WIII SAMILICAN DUCKED COOPPIN TOST STYLES	
MIENDEN STOHEMENTY LIME CHAMICS	
antigen statement time stamps	_
I labella & datemarring & hardwashing and allineus	P
i maring recentled the same gate of the	
	- 1
43c brushes Stored in stagnant water a ice cream bar	
-isc profits sprice in stognation with with the	-
150 eggs Stored Over drinks & RTE foods in Walkin coole	
THE TOTAL STATE OF THE TOTAL STA	-
cos pic rearranged	
17c holoral and a state 11001000	
474 microwave orce cream box unclean	
560 Phone stored on preptible white prepioing	
	-
	_
	_
Person in Charge (Signature) JMM 2011/25	
Inspector (Signature) My august 2 11 25	
inspector (signature) /	