## **Connecticut Department of Public Health**

5070 Connecticut Department of Public Health												
Risk Category: 3 Food Establ	ishn	spectio	spection Report Page 1 of 2									
Establishment type: Permanent Temporary Mobile Other					Date:	7/15/	25					
Establishment Great China		seeing connecticus Healing			ime In_	11:106	M/PM Time Out	AM/PM				
Address (128 New Haven Road			DPH			NHD						
Town/City 1900 OHUCK					urpose	of Inspection:	Routine Pre	-op				
Permit Holder MHO LIN FOODBORNE ILLNESS RISK FA	-	Reinspe		Other								
Risk factors are important practices or procedures identified as the most prevalent cont								ss or injury.				
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it	em	11	N=in	compliance	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 CO	S and/or I	R COS=correct	ed on-site during inspection	R=repeat violation				
IN OUT N/A N/O Supervision	V	cos	R		N/A N/O		on from Contamination	V COS R				
Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	0	0	15 0	00	Food separated	and protected irfaces: cleaned & sanitized	P/C O O				
Certified Food Protection Manager for Classes 2							on of returned, previously					
3, & 4	С	0		17		served, recondi	tioned, and unsafe food	P 00				
Employee Health				ture Control for Safety	Dining C							
Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf	0	0	18 💓 🔾			time and temperatures g procedures for hot holding	P/Pf/C O O				
4 Proper use of restriction and exclusion	P	0	0				ime and temperatures	POO				
Written procedures for responding to vomiting and	Pf	0			00	Proper hot hold	ing temperatures	POO				
diarrheal events	FI			22			ding temperatures	POO				
Good Hygienic Practices	- 100			23	09		rking and disposition chealth control: procedures	P/Pf O O				
6 Proper eating, tasting, drinking, or tobacco products us 7 No discharge from eyes, nose, and mouth	e P/C	0	0	24 0 0	0	and records	c nearth control: procedures	P/Pf/C O				
Preventing Contamination by Hands		1			/		ımer Advisory					
8  Hands clean and properly washed	P/Pf	0	0	25 0 0	0		provided: raw/undercooked food	Pf OO				
9 No bare hand contact with RTE food or a	P/Pf/C	0			/		ceptible Population					
pre-approved alternative procedure properly followed				26 0 0	Patrician		used; prohibited foods not offered	P/C O O				
Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	0	07	Fo		ves and Toxic Substances	POO				
Approved Source  11 Food obtained from approved source	P/Pf/C	10		27 🕥			approved and properly used es properly identified,					
12 C Food received at proper temperature	P/Pf	_	0	28		stored & used	ss properly identified,	P/Pf/C				
13 Food in good condition, safe, and unadulterated	P/Pf	_	0		C		th Approved Procedures					
Required records available: molluscan shellfish	P/Pf/C	0	0	29 0 0	0		h variance/specialized riteria/HACCP Plan	P/Pf/C				
Identification, parasite destruction	OD PE	TAII	DE	RACTICES		process/ROP ci	iteria/HACCP Plan					
Good Retail Practices are preventative measures to					ns. chemi	icals, and physical	l obiects into foods.					
				for COS and/				R=repeat violation				
OUT N/A N/O Safe Food and Water	V	cos		QUT	-	Proper Us	e of Utensils	V COS R				
30 Pasteurized eggs used where required	Р	0	0			ils: properly store		(000				
31 Water and ice from approved source	P/Pf/C		0				erly stored, dried, & handled	Pf/C O O				
32 Variance obtained for specialized processing methods  Food Temperature Control	Pf	0		46 O Glo			es: properly stored & used	P/C O O				
Proper cooling methods used: adequate equipment for		T		40 010	ves used		and Equipment	0 0 0				
emperature control	Pf/C	0	0	Foc	d and no		urfaces cleanable,	P/Pf/C				
34 O Plant food properly cooked for hot holding	Pf	0	0			igned, construct		P/Pf/C				
35 O Approved thawing methods used	Pf/C		0	148 ( )		•	lled, maintained and used;	Pf/C				
Thermometers provided and accurate	Pf/C	0	0	clea			and test strips available	c 00				
Food Identification  37 Food properly labeled; original container	PEIC	0		49 O NO	1-1000 CO	ntact surfaces cl	ical Facilities	C   O   O				
Prevention of Food Contamination	Taro	10		50 O Hot	and cold		; adequate pressure	Pf OO				
38  Insects, rodents, and animals not present	Pf/C	0	0			stalled; proper ba		P/Pf/C O O				
39 Contamination prevented during food preparation, storage & display	P/Pf/C	0	0			waste water pro		P/Pf/C O				
40 Personal cleanliness	Pf/C	_	_				structed, supplied, & clean	Pf/C O				
41 Wiping cloths: properly used and stored	P/Pf/C	00	00				sposed; facilities maintained naintained, and clean	C O O				
42   O   Washing fruits and vegetables							nting; designated areas used	c 00				
Permit Holder shall notify customers that a copy of the most recent inspection rep	ort is av	ailable	9.				ot used per CGS §19a-36f					
14-7/	15	12	_	Violations			Date corrections due	#				
Person in Charge (Signature) Date	15	1	5_	Priority Iten			, -					
Person in Charge (Printed)				Core Item \		tem Violations	10/15/25	1				
71				lealth Intervention	on Violations							
Inspector (Signature)					Repeat Risk Factor/Public Health Intervention Violations							
Increasing (Brinted) AMI I DILLY AND			es Violations	v if you intend to reinenest	2							
Inspector (Printed)	ect any inco	ection	iolation identific	x if you intend to reinspect	hold destroy							
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.												

		ood Establ	isnment ins	spection r	keport	Pageo	T
LHD	UHD	In	spection Report Continuati	on Sheet	Date	7/15/2	25
Establishr	ment <u>OV-CO</u>	t China	Town NOW	gatuck			
			TEMPERATURE OB	SERVATIONS			
Item	/Location/Process		Item/Location/Process		Item/Location	/Process	Temp
Han	Maish	ga =					
Libit	PULLEN	H 166'E					
WINT	CHUCK	100 5					
SCOP	1111	100 -					
Valu	chieren	38.E					
coore	O shrim	pct 40.F					
We O	Impient	29+					
valu) (	hx wil.	4.2 F					
Beef	WIC	36 F					
<del>Occ 1</del>	00.00		RVATIONS AND COI	RECTIVE ACTIO	NS		
Itom	Violations cited		rected within the time frame			8-406.11 of the fo	ood code.
Item Number	(IDm.	mina Lin	1/13/10				
1	CF PIII.	ming cm	1/60/69				
		U					
	Hama	DV Stocker	d'signage	hot had			
	miti-	rev bleno		31000	ouckets	V France	20
	Da 1010	TOV DICCIO	Caios		0000000	_ Uppi	1)
	114510	vage or	- cars q	000			
	HOODS ON	L . +0	go contain	ners inve	N-401		
<i>p</i>	piope	Thermer	Keter	910/cs			
	* f00d	prep in pro	gress-laber	ing/date	mavung	OK	
			)				
43c	Bowls	without h	landles bei	ng-Used a	is scoops		
37C	Spices	@ coorline	not labeled	d.			
	SPICO		01130.66				
						7,	
						7/15	120
	Charge (Signatu		emal		Da	ate //	-120
Inspector	(Signature)	modur	S KI	1	Da	ate //	1100