

## Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

5676

Risk Category: 3

Food Establishment Inspection Report

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Establishment type: Permanent Temporary Mobile Other

Date: 1/14/25

Establishment: Great China

Address: 628 New Haven Road

Town/City: Naugatuck

Permit Holder: Ming W. Lin

Time In: 11:20 AM/PM

Time Out: AM/PM

LHD: NVHD

Purpose of Inspection: Routine Pre-op

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 item IN=in compliance OUT=not 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 appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

IN	OUT	N/A	N/O	Supervision	V	COS	R
1	✓			Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf		
2	✓			Certified Food Protection Manager for Classes 2, 3, & 4	C		
3	✓			Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf		
4	✓			Proper use of restriction and exclusion	P		
5	✓			Written procedures for responding to vomiting and diarrheal events	Pf		
6	✓			Proper eating, tasting, drinking, or tobacco products use	P/C		
7	✓			No discharge from eyes, nose, and mouth	C		
8	✓			Hands clean and properly washed	P/Pf		
9	✓			No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C		
10	✓			Adequate handwashing sinks, properly supplied/accessible	Pf/C		
11	✓			Food obtained from approved source	P/Pf/C		
12	✓			Food received at proper temperature	P/Pf		
13	✓			Food in good condition, safe, and unadulterated	P/Pf		
14	✓			Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C		
15	✓			Food separated and protected	P/C		
16	✓			Food-contact surfaces: cleaned & sanitized	P/Pf/C		
17	✓			Proper disposition of returned, previously served, reconditioned, and unsafe food	P		
18	✓			Proper cooking time and temperatures	P/Pf/C		
19	✓			Proper reheating procedures for hot holding	P		
20	✓			Proper cooling time and temperatures	P		
21	✓			Proper hot holding temperatures	P		
22	✓			Proper cold holding temperatures	P		
23	✓			Proper date marking and disposition	P/Pf		
24	✓			Time as a public health control: procedures and records	P/Pf/C		
25	✓			Consumer advisory provided: raw/undercooked food	Pf		
26	✓			Pasteurized foods used; prohibited foods not offered	P/C		
27	✓			Food additives: approved and properly used	P		
28	✓			Toxic substances properly identified, stored & used	P/Pf/C		
29	✓			Compliance with variance/specialized process/ROP criteria/HACCP Plan	P/Pf/C		

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark OUT if numbered item is not in compliance V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

OUT	N/A	N/O	Safe Food and Water	V	COS	R
30			Pasteurized eggs used where required	P		
31			Water and ice from approved source	P/Pf/C		
32			Variance obtained for specialized processing methods	Pf		
33			Proper cooling methods used; adequate equipment for temperature control	Pf/C		
34			Plant food properly cooked for hot holding	Pf		
35			Approved thawing methods used	Pf/C		
36			Thermometers provided and accurate	Pf/C		
37			Food properly labeled; original container	Pf/C		
38			Insects, rodents, and animals not present	Pf/C		
39			Contamination prevented during food preparation, storage & display	P/Pf/C		
40			Personal cleanliness	Pf/C		
41			Wiping cloths: properly used and stored	C		
42			Washing fruits and vegetables	P/Pf/C		
43			In-use utensils: properly stored	C		
44			Utensils/equipment/linens: properly stored, dried, & handled	Pf/C		
45			Single-use/single-service articles: properly stored & used	P/C		
46			Gloves used properly	C		
47			Food and non-food contact surfaces cleanable, properly designed, constructed, and used	P/Pf/C		
48			Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	Pf/C		
49			Non-food contact surfaces clean	C		
50			Hot and cold water available; adequate pressure	Pf		
51			Plumbing installed; proper backflow devices	P/Pf/C		
52			Sewage and waste water properly disposed	P/Pf/C		
53			Toilet facilities: properly constructed, supplied, & clean	Pf/C		
54			Garbage and refuse properly disposed; facilities maintained	C		
55			Physical facilities installed, maintained, and clean	P/Pf/C		
56			Adequate ventilation and lighting; designated areas used	C		
			Natural rubber latex gloves not used per CGS §19a-36f			

Violations documented: COS

Date corrections due: 4/14/25

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Person in Charge (Signature): Amy Durand Date: 1/14/25

Person in Charge (Printed): Amy Durand

Inspector (Signature): Amy Durand Date: 1/14/25

Inspector (Printed): Amy Durand

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.



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Inspection Report Continuation Sheet

Date 1/19/25

TEMPERATURE OBSERVATIONS

### OBSERVATIONS AND CORRECTIVE ACTIONS

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.

Person in Charge (Signature)

Inspector (Signature)

Date \_\_\_\_\_

Date \_\_\_\_\_