

## **Connecticut Department of Public Health**

Risk Category: Food Establishment Inspection Report Page 1 of									
tablishment type: Permanent Temporary Mobile Other					Date: 11/27/24				
Establishment Griffin Hospital		+sepir	onne	ecticus Healing	Time In 11: 40 (A	M/PM Time Out 12	: ZCA	M/PM	
Address 130 Division St			P	H)	LHD NVHD				
Town/City Devloy				Purpose of Inspection:	Routine Pre	-ор			
Permit Holder The Eviffin HOSPital		Connecticut Department of Public Health		partment lealth	Reinspection	Other			
FOODBORNE ILLNESS RISK FA	ACTO	RS	ANI	D PUBLI	C HEALTH INTERVE	ENTIONS			
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		appr	opria	ate box for Co	OS and/or R COS=correc		R=repeat vi		
IN OUT N/A N/O Supervision	V	cos				on from Contamination		OS R	
Person/Alternate Person in charge present	-				Food separated	Control of the Contro	P/C <	00	
demonstrates knowledge and performs duties	Pf	0	9	16		urfaces: cleaned & sanitized	P/Pf/C	50	
Certified Food Protection Manager for Classes 2					00000	ion of returned, previously	5 (		
2 3, & 4	С	0	0	17		tioned, and unsafe food	P	70	
/ Employee Health					Time/Temperature Control for Safety				
Management, food employee and conditional employee;	P/Pf	0		18		time and temperatures	P/Pf/C <		
knowledge, responsibilities and reporting	F/FI		$\cup$	19 🔾		g procedures for hot holding	PC		
4 Proper use of restriction and exclusion	P	0	0	20		time and temperatures			
Written procedures for responding to vomiting and	Pf	0		21		ing temperatures			
diarrheal events				22	Proper cold hole		_		
Good Hygienic Practices				23		rking and disposition	P/Pf <	00	
6 Proper eating, tasting, drinking, or tobacco products use			0	24 0		c health control: procedures	P/Pf/C		
7 No discharge from eyes, nose, and mouth	С	0	0		and records		10000		
Preventing Contamination by Hands	Teres			011	The second secon	umer Advisory	Dr   c	10	
8 Hands clean and properly washed	P/Pt	0	0	25		y provided: raw/undercooked food	Pf C	00	
No bare hand contact with RTE food or a	P/Pf/C	0		001010	Highly Sus	ceptible Population	DICLE	10	
pre-approved alternative procedure properly followed  Adequate handwashing sinks, properly supplied/accessible	Duo		0	26 0 0		used; prohibited foods not offered	P/C C	20	
riaddate francising sinite, properly department assessment	Pf/C	10	$\subseteq$	27 0		ves and Toxic Substances	DIC	00	
Approved Source  11 Food obtained from approved source	DIDNIC			27 0 5	CLOSES .	approved and properly used	P	40	
12 Food obtained from approved source	P/Pf/C P/Pf	_	00	28	stored & used	es properly identified,	P/Pf/C	00	
13 Food in good condition, safe, and unadulterated	P/Pf	_	0			th Approved Procedures	1200		
Required records available: molluscan shellfish						h variance/specialized			
identification, parasite destruction	P/Pf/C	0	$\circ$	29 0		riteria/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	n appro	priate	box	for COS and	/or R COS=corrected	on-site during inspection	R=repeat vi	olation	
OUT N/A N/O Safe Food and Water	V	cos	R	OUT	Proper Us	e of Utensils	V C	OS R	
30 Pesteurized eggs used where required	Р	0	0	43 O In-	use utensils: properly stor	ed	CC	0	
31 Water and ice from approved source	P/Pf/C	0	0	44 O Ute	ensils/equipment/linens: prop	erly stored, dried, & handled	Pf/C <		
32 O Variance obtained for specialized processing methods	Pf	0	0		ngle-use/single-service article	es: properly stored & used			
Food Temperature Control				46 O GI	oves used properly		C		
Proper cooling methods used; adequate equipment for	Pf/C	0				and Equipment			
temperature control		_			od and non-food contact s		P/PfC		
34 O Plant food properly cooked for hot holding	Pf	0	0		operly designed, construct				
35 Approved thawing methods used	Pf/C		0			lled, maintained and used;	Pf/C C		
Thermometers provided and accurate	Pf/C	0	0	Cle	eaning agents, sanitizers,		106		
Food Identification	Taua			49 O No	n-food contact surfaces c		C	20	
37 Food properly labeled; original container	Pf/C	0	9	50 0 11-		ical Facilities	Df	10	
Prevention of Food Contamination	DUO				t and cold water available			90	
38  Insects, rodents, and animals not present	P/Pf/C	0	-		umbing installed; proper be wage and waste water pro			00	
39 Contamination prevented during food preparation, storage & display 40 Personal cleanliness		0				structed, supplied, & clean		50	
41 Wiping cloths: properly used and stored	C	_	0			isposed; facilities maintained		50	
42 Washing fruits and vegetables	P/Pf/C				ysical facilities installed, n			50	
						nting; designated areas used		50	
Permit Holder shall notify customers that a copy of the most recent inspection repo			not used per CGS §19a-36f						
1/2/	1	10		Violations	documented	Date corrections due	#	ŧ	
Person in Charge (Signature) Date 11 2	1/21	1		Priority Ite	m Violations	_	0		
2 4 10 1					undation Item Violations		0		
Person in Charge (Printed)				Core Item		2/27/24	1		
1. D. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1.	1/24	1			or/Public Health Intervention		9		
Inspector (Signature) Smarcha Ruchi Date 11 2	110	1	$\dashv$		sk Factor/Public Health In	tervention violations	1		
Inspector (Printed) Associate Ruchio Good Retail Practices Violations 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,									

Food Establishment Inspection Report Page LHD NVHD Inspection Report Continuation Sheet Item/Location/Process Temp Item/Location/Process Temp 34° F/OFHH - Beef veg Soup 1/2 fridge 1/2 Freezer 4 dr unit 3 dr reach m meatball saws 40°F reach in Cucumbers 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. Item Number 17 Expired CFPM- michael Rictio, John Alfonso, Daryl Forgest wic fons wents dusty

Person in Charge (Signature)

Inspector (Signature) Xmenda