Connecticut Department of Public Health

615	Јера	LIII	en	t OI	rub	IIC HE	ailli				
Risk Category: 2 Food Establ	ishm	ent	In	spe	ctio	n Rep	ort .	Page 1 of	2		
Establishment type: Permanent Temporary Mobile Other					_ D	ate:	7/18/2	5			
Establishment HOVOULO'S COFFEE SNOP					Ti	me In	1:10 6	M/PM Time Out	/	AM/F	PM
Address 29 Bank Street					LI	HD	NHD				
Town/City SPUMOUV					P	urpose	of Inspection:	Routine Pre-	ор		
Permit Holder KONSTANTINOS HASIOTIS		of Pul	blic He		K	einspec		Other			
FOODBORNE ILLNESS RISK FA Risk factors are important practices or procedures identified as the most prevalent conti	ributing fac	RS A	food	borne ill	BLIC ness or in	HEAL jury. Inter	TH INTERVE ventions are contro	I measures to prevent foodborne illnes:	s or injury.		
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it	.em			complia			ot in compliance		=not obs	- CANAL STATE	A PARTY STATES
P=Priority item Pf=Priority foundation item C=Core item V=violation type				te box	for COS	and/or F		0	R=repeat	cos	
IN OUT N/A N/O Supervision	V	cos	R		-	N/A N/O	Protecti	on from Contamination			
Person/Alternate Person in charge present,	Pf	0		15 0			Food separated	urfaces: cleaned & sanitized	P/Pf/C	-	
demonstrates knowledge and performs duties					/		Proper disposit	on of returned, previously			
2 Certified Food Protection Manager for Classes 2,	С	0	0	17	80		served, recondi	tioned, and unsafe food	P	0	
3, & 4 Employee Health							Time/Tempera	ture Control for Safety			
Management, food employee and conditional employee;	DIDE			18	00	00	Proper cooking	time and temperatures	P/Pf/C	-	_
knowledge, responsibilities and reporting	P/Pf	0		19 <	0	00	Proper reheating	g procedures for hot holding			
4 Proper use of restriction and exclusion	P	0	0		09			time and temperatures		0	-
Written procedures for responding to vomiting and	Pf	0	0	21 <	\mathscr{H}			ing temperatures ding temperatures	P	-	
diarrneal events			1000	22 😧	20	00	Proper date ma	rking and disposition	P/Pf		
Good Hygienic Practices	e P/C	101		23		1	Time as a publi	c health control: procedures			
6 Proper eating, tasting, drinking, or tobacco products us 7 No discharge from eyes, nose, and mouth	C	0		24	0	4 0	and records	o moduli oomion process	P/Pf/C	0	9
No discharge from eyes, nose, and mouth Preventing Contamination by Hands				330	/		Cons	umer Advisory			
8 Hands clean and properly washed	P/Pf	101	0	25	80	0	Consumer advisor	y provided: raw/undercooked food	Pf	0	0
No bare hand contact with RTE food or a	T .					/		ceptible Population			
9 pre-approved alternative procedure properly followed	P/Pf/C		\circ	26	00			used; prohibited foods not offered	P/C	0	0
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C		0		,	Fo		ves and Toxic Substances			
/ Approved Source				27		0		approved and properly used	P	0	0
11 C Food obtained from approved source	P/Pf/C	_	0	28	50	0		es properly identified,	P/Pf/C	0	0
12 C Food received at proper temperature	P/Pf	-	0			1	stored & used	ith Approved Broodures			
Food in good condition, safe, and unadulterated	P/Pf		0			1	Compliance wi	ith Approved Procedures th variance/specialized			
Required records available: molluscan shellfish	P/Pf/C	0	0	29	0	O.		riteria/HACCP Plan	P/Pf/C	0	0
identification, parasite destruction	OD RE	TAII	PF	RACT	ICES	- Page 1					
Good Retail Practices are preventative measures	to contro	of the a	addit	ion of p	athoge	ns, chem	icals, and physica	al objects into foods.			
Mark OUT if numbered item is not in compliance V=violation type Mark	in appro	priate	box	for CC	S and/o	or R	COS=corrected	on-site during inspection	R=repeat	viola	ation
OUT N/A N/O Safe Food and Water	V	cos			UT		Proper U	se of Utensils	10,00	cos	-
30 Pasteurized eggs used where required	Р	0	0	43	⊃ In-u	se utens	sils: properly sto	red	С	0	0
31 Water and ice from approved source	P/Pf/C	_	0	44	Uter	sils/equi	pment/linens: pro	perly stored, dried, & handled	Pf/C	-	_
32 Variance obtained for specialized processing methods	Pf	0	0					es: properly stored & used	C	0	_
Food Temperature Control				46	○ Glo	ves used	d properly	and Equipment	C		
Proper cooling methods used; adequate equipment for	Pf/C				Гол	d and no		s and Equipment surfaces cleanable,			
emperature control	Pf		0	47		oarly dos	signed, construc	ted and used	P/Pf/C	0	0
34 O Plant food properly cooked for hot holding	_		_		Wa	rewashir	ng facilities: inst	alled, maintained and used;	200		
35 Approved thawing methods used 36 Thermometers provided and accurate			0	48	clea	ning ag	ents, sanitizers,	and test strips available	Pf/C	0	0
Thermometers provided and accurate Food Identification	11 110			49	O Nor	-food co	ontact surfaces	clean	С	0	0
37 Food properly labeled; original container	Pf/C	0	0	3.8			Phy	sical Facilities			
Prevention of Food Contamination				50	O Hot	and cold	d water available	e; adequate pressure	Pf	_	_
38 Insects, rodents, and animals not present	Pf/C		0	51	O Plu	mbing in	stalled; proper b	packflow devices	P/Pf/C		-
39 Contamination prevented during food preparation, storage & display	P/Pf/C		-	52	○ Sev	vage and	d waste water pr	operly disposed	P/Pf/C		_
40 Personal cleanliness	Pf/C		-	53	O Toi	et faciliti	ies: properly cor	structed, supplied, & clean	Pf/C C	-	0
Wiping cloths: properly used and stored	(C)	_	00	54	Gar	page and	refuse properly o	disposed; facilities maintained maintained, and clean	P/Pf/C	_	0
42 Washing fruits and vegetables	P/Pf/C	-		56	O Add	anuate v	entilation and lic	hting; designated areas used		_	0
Permit Holder shall notify customers that a copy of the most recent inspection re-	port is av	vailable	е.	30	O Nat	ural rubi	ber latex gloves	not used per CGS §19a-36f			
(1/1 -411 -	101	1	1			docume		Date corrections due		#	
Person in Charge (Signature Date 7	18-	-	1	Prio	rity Iter	n Violatio	ons			-	
111 1	1	-1	1.	Prio	rity Fou	ındation	Item Violations	collabor	:		
Person in Charge (Printed) Ron Stanting 17 19	3/	0-1-	1			/iolation		1010125	-		
Man 1 M (TAN) 711	812.	5		Risk	racto	/Public I	Health Intervent	oteniention Violations			
Inspector (Signature) W V V V Date					Repeat Risk Factor/Public Health Intervention Violations Good Retail Practices Violations					T	
Inspector (Printed)								ox 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									roy.		
or dispose of unsafe food, may appeal such order to the											,

1st - White: Health Department

	F00	a estar	olisnmen	tinsped	ction R	eport	Page	or
LHD <u>N</u> V			Inspection Report C				Date 7/18/7	25
	ment Haroula	s coff	te Shar.	seym	our			
			TEMPERATU	RE OBSERVA	ATIONS			
Item	/Location/Process	Temp	Item/Location	/Process	Temp	Item/Loca	ation/Process	Temp
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			CNSPUK	o alono	07 OK			
	Vr. 1. p	OBS		ID CORRECT		NS	44 9 0 400 44 - 64 - 5	food oods
Item	Violations cited in this			me frames below	, or as stated ii	n sections 8-405.	11 & 8-406.11 of the f	ood code.
Number	CHPM: M	nstan	tinos t	H-0171)	SCX	. 4114	129	
	handoni	SIMMO	NVCION	markh	1 hza	V	1	
	JUNOVINE	July	21 01411C	195 110	π 1100) -		
	Memorph	am	VI	St Stri	DS.	910Ves	~	
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411	IMPVODEN	USP 0	f Winir	10- C10-	ths -S	store p	roperly	
	when no	Hin	use	0			•	
	,	1/1						
Person in	Charge (Signature)	Has	101				Date 7/10	1.0
Inspector	(Signature)	r all	enel				Date ///8/	125