


Risk Category: 3		Food Establishment Inspection Report		Page 1 of 2	
Establishment type: Permanent Temporary Mobile Other			Date: 11/18/24		
Establishment Hubbell Employee Dining			Time In 12:15 AM/PM Time Out 12:40 AM/PM		
Address 40 Waterview Dr			LHD NVHD		
Town/City Sheraton			Purpose of Inspection: Routine Pre-op		
Permit Holder			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																	
Supervision																	
1	IN	OUT	N/A	N/O	Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	COS	R	15	IN	OUT	N/A	N/O	Food separated and protected	P/C	COS	R
2	IN	OUT	N/A	N/O	Certified Food Protection Manager for Classes 2, 3, & 4	C			16	IN	OUT	N/A	N/O	Food-contact surfaces: cleaned & sanitized	P/Pf/C		
Employee Health									Protection from Contamination								
3	IN	OUT	N/A	N/O	Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf			17	IN	OUT	N/A	N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food	P		
4	IN	OUT	N/A	N/O	Proper use of restriction and exclusion	P			18	IN	OUT	N/A	N/O	Proper cooking time and temperatures	P/Pf/C		
5	IN	OUT	N/A	N/O	Written procedures for responding to vomiting and diarrheal events	Pf			19	IN	OUT	N/A	N/O	Proper reheating procedures for hot holding	P		
Good Hygienic Practices									Time/Temperature Control for Safety								
6	IN	OUT	N/A	N/O	Proper eating, tasting, drinking, or tobacco products use	P/C			20	IN	OUT	N/A	N/O	Proper cooling time and temperatures	P		
7	IN	OUT	N/A	N/O	No discharge from eyes, nose, and mouth	C			21	IN	OUT	N/A	N/O	Proper hot holding temperatures	P		
Preventing Contamination by Hands									Proper cold holding temperatures								
8	IN	OUT	N/A	N/O	Hands clean and properly washed	P/Pf			22	IN	OUT	N/A	N/O	Proper date marking and disposition	P/Pf		
9	IN	OUT	N/A	N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C			23	IN	OUT	N/A	N/O	Time as a public health control: procedures and records	P/Pf/C		
10	IN	OUT	N/A	N/O	Adequate handwashing sinks, properly supplied/accessible	Pf/C			Consumer Advisory								
Approved Source									Highly Susceptible Population								
11	IN	OUT	N/A	N/O	Food obtained from approved source	P/Pf/C			25	IN	OUT	N/A	N/O	Consumer advisory provided: raw/undercooked food	Pf		
12	IN	OUT	N/A	N/O	Food received at proper temperature	P/Pf			26	IN	OUT	N/A	N/O	Pasteurized foods used; prohibited foods not offered	P/C		
13	IN	OUT	N/A	N/O	Food in good condition, safe, and unadulterated	P/Pf			Food/Color Additives and Toxic Substances								
14	IN	OUT	N/A	N/O	Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C			27	IN	OUT	N/A	N/O	Food additives: approved and properly used	P		
GOOD RETAIL PRACTICES									Toxic substances properly identified, stored & used								
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																	
Safe Food and Water																	
30	IN	OUT	N/A	N/O	Pasteurized eggs used where required	P	COS	R	Proper Use of Utensils						V	COS	R
31	IN	OUT	N/A	N/O	Water and ice from approved source	P/Pf/C			43	IN	OUT	N/A	N/O	In-use utensils: properly stored	C		
32	IN	OUT	N/A	N/O	Variance obtained for specialized processing methods	Pf			44	IN	OUT	N/A	N/O	Utensils/equipment/linens: properly stored, dried, & handled	Pf/C		
Food Temperature Control									Utensils and Equipment								
33	IN	OUT	N/A	N/O	Proper cooling methods used; adequate equipment for temperature control	Pf/C			45	IN	OUT	N/A	N/O	Single-use/single-service articles: properly stored & used	P/C		
34	IN	OUT	N/A	N/O	Plant food properly cooked for hot holding	Pf			46	IN	OUT	N/A	N/O	Gloves used properly	C		
35	IN	OUT	N/A	N/O	Approved thawing methods used	Pf/C			Physical Facilities								
36	IN	OUT	N/A	N/O	Thermometers provided and accurate	Pf/C			50	IN	OUT	N/A	N/O	Hot and cold water available; adequate pressure	Pf		
Food Identification									Plumbing installed; proper backflow devices								
37	IN	OUT	N/A	N/O	Food properly labeled; original container	Pf/C			51	IN							

Page 2 of 2

Date 11/18/24

Date 11/18/24

Date 11/18/24