## Joseph Kirci 8/20/29

## **Connecticut Department of Public Health**

|  | 010  | b               |                                 |                    |  |               |                                  |                      |                                       |                      |                               | 7                  |  |
|--|--|-----------------|---------------------------------|--------------------|--|---------------|----------------------------------|----------------------|---------------------------------------|----------------------|-------------------------------|--------------------|--|
| Risk Category: 5 Food Establishment Inspection Report Page 1 of  |  |                 |                                 |                    |  |               |                                  |                      |                                       |                      |                               |                    |  |
| Establishment type: Permanent Temporary Mobile Other   |  |                 |                                 |                    |  |               |                                  |                      | Date: 313/25                          |                      |                               |                    |  |
| Establishment + C'e Sports Borg Enille Address 330 Have ane  |  |                 |                                 | C                  | 4sering Con                                | necticut Heal | 1                                | Γime In_             | 470                                   | M/PM Time Out_       | AM/PM                         |                    |  |
| Address 330 Have are   |  |                 |                                 |                    | DPH)                                       |               |                                  | <u></u>              | LHD NOTO                              |                      |                               |                    |  |
| Town/City Shutan F71   |  |                 |                                 |                    |  |               |                                  | F                    | Purpose of Inspection: Routine Pre-op |                      |                               |                    |  |
| Permit Holder  |  |                 |                                 |                    | Connecticut Department<br>of Public Health |               |                                  | 1                    | 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 fou | indation item C=Core item       | V=violation type   | Mark in                                    |               |                                  |                      |                                       |                      | ted on-site during inspecti   |                    |  |
| IN OU  | IT N/A N   | 10              | Supervision                     |                    | V  | COS R         |                                  | IN OU                | N/A N/C                               |                      | on from Contamination         | n V COS R          |  |
|  |  | Person/Alt      | ernate Person in charge pre     | esent,             | Df   |               | 15                               |                      | 00                                    | Food separated       | and protected                 | P/C O O            |  |
| 100  |  | demonstra       | ites knowledge and perform      | s duties           | Pf   |               | 16                               | 30                   |                                       | Food-contact su      | urfaces: cleaned & sanit      | tized P/Pf/C O     |  |
| 2  |  | Certified F     | ood Protection Manager for      | Classes 2,         | С  | 00            | 17                               | 06                   |                                       |                      | on of returned, previous      |                    |  |
| 2  |  | 3, & 4          |                                 |                    |  |               | 11                               |                      |                                       |                      | tioned, and unsafe food       |                    |  |
| /  |  |                 | Employee Health                 |                    |  |               | 33.8                             |                      |                                       |                      | ture Control for Safety       |                    |  |
| 3 6 0  |  | Manageme        | nt, food employee and condition | onal employee;     | P/Pf                                       | 00            | 18                               | 00                   |                                       |                      | time and temperatures         | P/Pf/C O           |  |
| 0  |  |                 | e, responsibilities and report  |                    | 7.555.5                                    |               | 19                               | $\circ$              |                                       |                      | g procedures for hot ho       |                    |  |
| 4 9 9  |  |                 | e of restriction and exclusion  |                    | P  | 00            | 20                               | 09                   |                                       |                      | time and temperatures         | POO                |  |
| 500  |  |                 | ocedures for responding to      | omiting and        | Pf   | 00            | 21                               |                      | 00                                    |                      | ing temperatures              | POO                |  |
| 3  |  | diarrheal e     |                                 |                    |  |               | 22 (                             | 90                   | 100                                   |                      | ding temperatures             | POO                |  |
| /  |  |                 | Good Hygienic Practices         |                    |  |               | 23 🛰                             | 0                    |                                       |                      | rking and disposition         | P/Pf O O           |  |
| 6  |  |                 | ing, tasting, drinking, or tob  |                    |  | 00            | 24                               | 00                   | 00                                    |                      | c health control: proced      | ures P/Pf/C        |  |
| 7 0  |  |                 | rge from eyes, nose, and mo     |                    | С  | 00            |                                  |                      |                                       | and records          |                               |                    |  |
| /  |  | Prev            | renting Contamination by        | Hands              |  |               |                                  | /                    |                                       |                      | ımer Advisory                 |                    |  |
| 8 0 0  |  |                 | an and properly washed          |                    | P/Pf                                       | 00            | 25                               |                      |                                       | 4                    | y provided: raw/undercooked   | I food Pf O        |  |
| 9  |  | No bare ha      | and contact with RTE food o     | or a               | P/Pf/C                                     | 00            |                                  | /                    |                                       |                      | ceptible Population           |                    |  |
| 9  |  | pre-approv      | ved alternative procedure pr    | operly followed    | 171110                                     |               | 26                               | 0                    |                                       | Pasteurized foods    | used; prohibited foods not of | fered P/C O        |  |
| 10   |  | Adequate h      | andwashing sinks, properly su   | pplied/accessible  | Pf/C                                       | 00            |                                  |                      | / Fo                                  | od/Color Additiv     | ves and Toxic Substar         |                    |  |
| /  |  |                 | Approved Source                 |                    |  |               | 27                               | 20                   |                                       | Food additives:      | approved and properly         | used POO           |  |
| 1100   |  | Food obta       | ined from approved source       |                    | P/Pf/C                                     | 00            | 28                               |                      |                                       | Toxic substance      | es properly identified,       | P/Pf/C             |  |
| 12 0 9   | 100  | Food rece       | ived at proper temperature      |                    | P/Pf                                       | 00            | 20                               |                      |                                       | stored & used        | 25 26 267                     |                    |  |
| 13   |  | Eeod in go      | ood condition, safe, and una    | dulterated         | P/Pf                                       | 00            |                                  |                      | (                                     | Conformance wi       | th Approved Procedur          | es                 |  |
| 4400   |  | Required r      | ecords available: molluscar     | shellfish          | P/Pf/C                                     |               | 29                               |                      |                                       |                      | h variance/specialized        | P/Pf/C O O         |  |
| 14 0 0   |  | identificati    | on, parasite destruction        |                    |  |               |                                  |                      |                                       | process/ROP cr       | riteria/HACCP Plan            | 171 110 0 0        |  |
|  |  |                 |                                 |                    |  | TAIL P        |                                  |                      |                                       |                      |                               |                    |  |
|  |  | God             | od Retail Practices are preve   | ntative measures t | o contro                                   | I the add     | tion of p                        | pathoge              | ens, chem                             | nicals, and physical | I objects into foods.         |                    |  |
| Mark O   | UT if nur  | mbered item is  | not in compliance V=viola       | tion type Mark i   | n approp                                   | oriate box    | for CC                           | S and/               | or R                                  | COS=corrected        | on-site during inspection     | R=repeat violation |  |
| OUT N/A  |  |                 | Safe Food and Water             |                    | ٧  | COS R         | 0                                | UT                   |                                       | Proper Us            | e of Utensils                 | V COS R            |  |
| 30 🔾   | Pa   | steurized egg   | gs used where required          |                    | Р  | 00            |                                  |                      |                                       | sils: properly stor  |                               | C 0 0              |  |
| 31 🔾   | W  | ater and ice f  | rom approved source             |                    | P/Pf/C                                     | 00            |                                  |                      |                                       |                      | erly stored, dried, & hand    |                    |  |
| 32 🔾 🔾   | Va   | riance obtain   | ed for specialized processing   | ng methods         | Pf   | 00            |                                  |                      |                                       |                      | es: properly stored & used    |                    |  |
|  |  |                 | Food Temperature Contro         | ol                 |  |               | 46                               | ○ Glo                | ves used                              | d properly           |                               | C O O              |  |
| 22   | Pr   | oper cooling    | methods used; adequate eq       | uipment for        | Pf/C                                       |               | 0                                | 1                    |                                       |                      | and Equipment                 |                    |  |
| 33   |  | mperature co    |                                 |                    |  |               | 1/47                             |                      |                                       |                      | surfaces cleanable,           | P/Pf/C             |  |
|  |  |                 | erly cooked for hot holding     |                    | Pf   | 00            | 4                                | pro                  | perly des                             | signed, construct    | ed, and used                  |                    |  |
| 35 🔾   | O Ap   | proved thawi    | ng methods used                 |                    | Pf/C                                       |               | 100                              | Wa                   | rewashir                              | ng facilities: insta | lled, maintained and us       | ed; Pf/C           |  |
| 36   | Th   | ermometers      | provided and accurate           |                    | Pf/C                                       | 00            | 1                                |                      |                                       |                      | and test strips available     |                    |  |
|  |  |                 | Food Identification             |                    |  |               | 49                               | No                   | n-food co                             | ontact surfaces cl   |                               | (c) 00             |  |
| 37 O Fo  | od prop  | erly labeled;   | original container              |                    | Pf/C                                       | 00            |                                  |                      |                                       |                      | ical Facilities               |                    |  |
|  |  | Pre             | vention of Food Contamin        | ation              |  |               | 50                               |                      |                                       |                      | ; adequate pressure           | Pf O O             |  |
|  |  |                 | nimals not present              |                    | Pf/C                                       |               | 1                                |                      |                                       | stalled; proper ba   |                               | P/Pf/C O           |  |
| 39 O Co  | ntamina  | tion prevented  | during food preparation, stora  | ige & display      | P/Pf/C                                     |               | 52                               | ○ Sev                | wage and                              | d waste water pro    | perly disposed                | P/Pf/C O           |  |
| 49 O Pe  | reonal o   | cleanliness     |                                 |                    | PAC  | 00            |                                  |                      |                                       |                      | structed, supplied, & cle     |                    |  |
|  |  |                 | used and stored                 |                    | C  | 00            | 84                               |                      |                                       |                      | sposed; facilities maintair   |                    |  |
| 42 O Wa  | ashing f   | ruits and veg   | etables                         |                    | P/Pf/C                                     | 00            |                                  |                      |                                       |                      | naintained, and clean         | P/Pf/C O           |  |
| Permit Holder shall notify customers that a copy of the most recent inspection report is available.  Adequate ventilation and lighting; designated areas used COS \$19a, 36f   |  |                 |                                 |                    |  |               |                                  |                      |                                       |                      |                               |                    |  |
| . Crime In   | Natural rubber latex gloves not used per CGS great-Sol |                 |                                 |                    |  |               |                                  |                      |                                       |                      |                               |                    |  |
| Violations documented Date corrections due #   |  |                 |                                 |                    |  |               |                                  |                      |                                       |                      |                               |                    |  |
| Person in Charge (Signature)  Date 3  Priority Item Violations  Priority Item Violations   |  |                 |                                 |                    |  |               |                                  |                      |                                       |                      |                               |                    |  |
| Person in Charge (Printed) Nds PH Kipsi Priority Foundation Item Violations  Core Item Violations  |  |                 |                                 |                    |  |               |                                  |                      |                                       |                      |                               |                    |  |
| Person in  | Charg  | e (Printed)     | 1140                            | 1                  | 1  | 1             |                                  |                      |                                       |                      | on Violations                 |                    |  |
| Inspector (Signature)  And Date 3 13 A Risk Factor/Public Health Intervention Violations Repeat Risk Factor/Public Health Intervention Violations  |  |                 |                                 |                    |  |               |                                  |                      |                                       |                      |                               |                    |  |
|  |  |                 |                                 |                    |  |               | Good Retail Practices Violations |                      |                                       |                      |                               |                    |  |
| Inspector (Printed) (2) UNULU X WILLIAM Requires Reinspection - check box if you intend to reinspect   |  |                 |                                 |                    |  |               |                                  | pect                 |                                       |                      |                               |                    |  |
| Appeals. The owner or operator of a food establishment aggrished by this order to correct any inspection violation identified by the food inspector or to hold   |  |                 |                                 |                    |  |               |                                  | r or to 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. |  |                 |                                 |                    |  |               |                                  |                      |                                       |                      |                               |                    |  |

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FOOD SERVICE ESTABLISHMENTS

CONTINUATION SHEET

STATE OF CONNECTICUT DEPARTMENT OF PUBLIC HEALTH

| NAME OF ES           | STABLISHMENT                                    | TOWN         |                 | DATE OF INSPECTION | _   |  |  |  |  |  |
|----------------------|---|--------------|-----------------|--------------------|-----|--|--|--|--|--|
| JC                   | 1 Sports Ba                                     | Shelten      |                 | 3/13/25            |     |  |  |  |  |  |
| INSPECTION<br>FORM # | <b>V</b>  | REMA         | ARKS            |                    |     |  |  |  |  |  |
| 49C                  | rusted show                                     | ing          |                 |                    |     |  |  |  |  |  |
| 490                  | Using non-frademale contruner for storing fool  |              |                 |                    |     |  |  |  |  |  |
| M                    | unclean walls, celing, flas                     |              |                 |                    |     |  |  |  |  |  |
| SIC                  | defecti punt un walls /thing                    |              |                 |                    |     |  |  |  |  |  |
| 400                  | unclean, dusty & small supplies as how them     |              |                 |                    |     |  |  |  |  |  |
| 490                  | Uncleanexterio/Files of equipment               |              |                 |                    |     |  |  |  |  |  |
| ULL                  | (Mipin dothe not stored in Sunitizer between UK |              |                 |                    |     |  |  |  |  |  |
|                      |   |              |                 |                    |     |  |  |  |  |  |
|                      | * A handwi                                      | air stackins | Dulled          | - Sing pos         | Las |  |  |  |  |  |
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| y                    |   |              |                 | ^                  | _   |  |  |  |  |  |
| INITIAL (IN          | SPECTOR) JEK                                    | INITI        | AL (PERSON IN C | CHARGE)            |     |  |  |  |  |  |
|                      |   |              |                 |                    |     |  |  |  |  |  |