

Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

1733/468

Risk Category: 3		Food Establishment Inspection Report		Page 1 of 2			
Establishment type: Permanent Temporary Mobile Other		Date: 1/8/25		Time In 1140 AM/PM Time Out AM/PM			
Establishment: Jesse Camille's		LHD: NVHD		Purpose of Inspection: Routine Pre-op			
Address: 615 North Church St.		Reinspection		Other			
Town/City: Naugatuck							
Permit Holder: Larry Erickson							
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			Protection from Contamination				
IN	OUT	N/A	N/O	IN	OUT	N/A	N/O
1	☒	☐	☐	15	☒	☐	☐
Person/Alternate Person in charge present, demonstrates knowledge and performs duties			Pf				
2	☒	☐	☐	16	☒	☐	☐
Certified Food Protection Manager for Classes 2, 3, & 4			C				
Employee Health			Time/Temperature Control for Safety				
3	☒	☐	☐	18	☒	☐	☐
Management, food employee and conditional employee; knowledge, responsibilities and reporting			P/Pf				
4	☒	☐	☐	19	☒	☐	☐
Proper use of restriction and exclusion			P				
5	☒	☐	☐	20	☒	☐	☐
Written procedures for responding to vomiting and diarrheal events			Pf				
Good Hygienic Practices			Consumer Advisory				
6	☒	☐	☐	21	☒	☐	☐
Proper eating, tasting, drinking, or tobacco products use			P/C				
7	☒	☐	☐	22	☒	☐	☐
No discharge from eyes, nose, and mouth			C				
Preventing Contamination by Hands			Highly Susceptible Population				
8	☒	☐	☐	23	☒	☐	☐
Hands clean and properly washed			P/Pf				
9	☒	☐	☐	24	☒	☐	☐
No bare hand contact with RTE food or a pre-approved alternative procedure properly followed			P/Pf/C				
10	☒	☐	☐	25	☒	☐	☐
Adequate handwashing sinks, properly supplied/accessible			Pf/C				
Approved Source			Food/Color Additives and Toxic Substances				
11	☒	☐	☐	26	☒	☐	☐
Food obtained from approved source			P/Pf/C				
12	☒	☐	☐	27	☒	☐	☐
Food received at proper temperature			P/Pf				
13	☒	☐	☐	28	☒	☐	☐
Food in good condition, safe, and unadulterated			P/Pf				
14	☒	☐	☐	29	☒	☐	☐
Required records available: molluscan shellfish identification, parasite destruction			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							
Safe Food and Water			Proper Use of Utensils				
OUT	N/A	N/O	V	COS	R		
30	☒	☐	☐	43	☒	☐	☐
Pasteurized eggs used where required			P				
31	☒	☐	☐	44	☒	☐	☐
Water and ice from approved source			P/Pf/C				
32	☒	☐	☐	45	☒	☐	☐
Variance obtained for specialized processing methods			Pf				
Food Temperature Control			Utensils and Equipment				
33	☒	☐	☐	46	☒	☐	☐
Proper cooling methods used; adequate equipment for temperature control			Pf/C				
34	☒	☐	☐	47	☒	☐	☐
Plant food properly cooked for hot holding			Pf				
35	☒	☐	☐	48	☒	☐	☐
Approved thawing methods used			Pf/C				
36	☒	☐	☐	49	☒	☐	☐
Thermometers provided and accurate			Pf/C				
Food Identification			Physical Facilities				
37	☒	☐	☐	50	☒	☐	☐
Food properly labeled; original container			Pf/C				
Prevention of Food Contamination			Violations documented				
38	☒	☐	☐	51	☒	☐	☐
Insects, rodents, and animals not present			Pf/C				
39	☒	☐	☐	52	☒	☐	☐
Contamination prevented during food preparation, storage & display			P/Pf/C				
40	☒	☐	☐	53	☒	☐	☐
Personal cleanliness			Pf/C				
41	☒	☐	☐	54	☒	☐	☐
Wiping cloths: properly used and stored			C				
42	☒	☐	☐	55	☒	☐	☐
Washing fruits and vegetables			P/Pf/C				
Permit Holder shall notify customers that a copy of the most recent inspection report is available.			Date corrections due				
Person in Charge (Signature) Patricia Bethin			Date 1/8/25				
Person in Charge (Printed) Patricia Bethin			Date 1/8/25				
Inspector (Signature) Amy Durand			Date 1/8/25				
Inspector (Printed) Amy Durand			Date 1/8/25				
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 1/8/25

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)

Date 1/8/25

Inspector (Signature) Mr. [Signature]

Date 11/8/25