Connecticut Department of Public Health

733/468											
Risk Category: 3 Food Establishment Inspect						on Re	eport		Page 1	of	-
stablishment type: Permanent Temporary Mobile Other						Date: W/ 1/8/25					
Establishment CSSC (amile's	Asering Connecticus Health			Con Land	Time In	1140	AM/PM	Time Out		AM/PM	
Address QY5 north church St. DP			H		LHD	NHD					
Town/City Day gatuck					Purpos	e of Inspection	on:	Routine Pr	e-op		
Permit Holder CAVY EVICKSON Connecticut De of Public H						Reinsp		Othe			
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 it					liance		not in compliance			O=not obs	
P=Priority item Pf=Priority foundation item C=Core item V=violation type	Mark in	appr	opria	te bo	x for C	OS and/o	r R COS=corr	rected on-si	ite during inspection	R=repeat	violation
IN OUT N/A N/O Supervision	٧	cos			1.0	JT N/A N/			Contamination		COS R
Person/Alternate Person in charge present				15	31	-	Food separat	ted and pr	otected	P/C	00
demonstrates knowledge and performs duties	Pf	0			0				cleaned & sanitized	P/Pf/C	00
Certified Food Protection Manager for Classes 2				47	1		Proper dispo	sition of re	eturned, previously	Р	
2 3, & 4	С	0		17	9		served, recor	nditioned,	and unsafe food	P	00
/ Employee Health					Dixina				ntrol for Safety		
Management, food employee and conditional employee;	P/Pf			18	0	000	Proper cooki	ng time an	d temperatures	P/Pf/C	
knowledge, responsibilities and reporting	P/PI	0	\circ	19	0				dures for hot holding	g P	00
4 Proper use of restriction and exclusion	P	0	0	20	6/	00	Proper cooling			P	
Written procedures for responding to vomiting and	Pf	0		21	01	000	Proper hot ho			P	00
diarrheal events	Fi			22	0		Proper cold h			P	
Good Hygienic Practices				(23)	0	09	Proper date r			PIPE	00
6 Proper eating, tasting, drinking, or tobacco products use	P/C	0	0	24	00	000		ıblic health	control: procedures	P/Pf/C	00
7 Mo discharge from eyes, nose, and mouth	C	0	0	24			and records			171110	
Preventing Contamination by Hands					/			nsumer A			
8 9 Hands clean and properly washed	P/Pf	0	0	25	Ø (Consumer advis	sory provide	d: raw/undercooked food	d Pf	00
9 No bare hand contact with RTE food or a	P/Pf/C	0				1	/ Highly S	usceptible	e Population		
9 pre-approved alternative procedure properly followed	P/PI/C			26	00		Pasteurized foo	ds used; pro	hibited foods not offered	P/C	00
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	0		/	F	ood/Color Add	litives and	d Toxic Substances	,	
Approved Source				27	0		Food additive	es: approv	ed and properly use	d P	00
11 O Food obtained from approved source	P/Pf/C	0	0	28			Toxic substa	nces prop	erly identified,	P/Pf/C	00
12 C Food received at proper temperature	P/Pf	0	0	20			stored & use		84	1:71:1/0	
13 OFF Food in good condition, safe, and unadulterated	P/Pf	0	0						roved Procedures		
Required records available: molluscan shellfish	P/Pf/C	0		29	00				nce/specialized	P/Pf/C	00
identification, parasite destruction	35.1 32.7.1.1.13850						process/ROF	criteria/H	ACCP Plan	1.10.00	
	DD RE										
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				_		l/or R		See of the second second second	during inspection	R=repeat	
OUT N/A N/O Safe Food and Water	٧	cos	R		TUC			Use of Ut	ensils	V	COS R
Pasteurized eggs used where required	Р	0	0	43		use uter	nsils: properly s	tored		C	00
31 Water and ice from approved source	P/Pf/C	-							red, dried, & handled	PfC	
32 Variance obtained for specialized processing methods	Pf	0	0					ticles: prope	erly stored & used	H/C	00
Food Temperature Control	-			46	$\bigcirc G $	oves use	ed properly			С	1010
Proper cooling methods used; adequate equipment for	Pf/C	0		0				sils and E			Λ
temperature control				(47)			non-food contac			P/Pf(C	00
34 O Plant food properly cooked for hot holding	Pf	0	9		pr	operly de	esigned, constru	ucted, and	used		
35 Approved thawing methods used	Pfle		9	48					aintained and used;	Pf/C	00
36 C Thermometers provided and accurate	Pf/C	0	0			- 0 ,	0		t strips available		
Food Identification	- 6	6		49	ON	on-food c	contact surfaces			С	100
Food properly labeled; original container	Pf/C	0	0					ysical Fa		Df	
Prevention of Food Contamination							old water availal			Pf	99
38 Insects, rodents, and animals not present		0	0	81			installed; proper			P/Pf/C	99
Contamination prevented during food preparation, storage & display 40 Personal cleanliness	P/Pf/C		S	52			nd waste water			P/Pf/C	
40 Personal cleanliness	Pf/C	-							I, supplied, & clean	Pf/C C	00
41 Wiping cloths: properly used and stored	C P/Pf/C	10	00	54			acilities installed		facilities maintained	P/Pf/C	-
42 Washing fruits and vegetables	P/PI/C	10	9						esignated areas use		00
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is av	ailable	e.	50					per CGS §19a-36f		
				Vio		docum			te corrections due		#
Person in Charge (Signature) Att Alath Date 1/8/2	75					m Violat		Date	- CONCORDING GUE		_
Date 1/0/2			\neg				n Item Violation	s /	20	2	
Person in Charge (Printed) Patricia Bethin;						Violation			4.8.25	=	7
000 1 0 11700 -	0		\neg				Health Interver	ntion Viola		i	
Inspector (Signature) Date Date	2)					or/Public Health			4	
Once I Descond			\neg	God	d Ret	ail Practi	ices Violations				8
Inspector (Printed) Till Requires Reinspection - check box if you intend to reinspect											
Appeal: The owner or operator of a food establishment aggrieved by the	nis ord	er to	corr	ect a	ny ins	pection	violation identi	ified by the	e food inspector or	to hold, o	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.											

Food Establishment Inspection Report Pageof									
LHD Inspection Report Continuation Sheet	Date 8 25								
Establishment JESSE amille'S Town Daugatuck									
TEMPERATURE OBSERVATIONS									
Item/Location/Process Temp Item/Location/Process Temp Hamilian 10 F Vaw Chicken Ctt 414 Sticket omators 37 F raw Shrimp Ctt 387 2000 10 wood 38 F wic ambroth Sticket actioncat 38 F Shreaded Cheese 39 F Source the 170 F									
ORGEDVATIONS AND CORRECTIVE AG	TIONS								
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. BOH NANDSINI STOCKED SIGNAGE NOT									
De la comorgana de la comorgan									
550 walk in cooler flooring in diste	Pair								
35 PHIMPROPER HOWING OF CHICKEN-SIHING IN bucket of									
- Water COS Dic Horned constant w	ater on								
45c+0go Containers on prepine not inverted									
SIC food uncovered in lowbour unit I Linwalkin									
34C tood on Floor in Walk in cooler									
44C JUMBIED Utensis a Service area	BOH								
47c Unctean bottom of two door freezer in basement									
37C FOOD HEMS IN WAIRIN COOPER NOT LUbe teel									
25PT HOMS OUT OF ORIGINAL COLHULTUS HOT CHARLES									
+ VV= VELICH VIOLATION									
Person in Charge (Signature)	Date //8/25								
Inspector (Signature) A My CWICA CA	Date 8 25								