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## Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

Risk Category: <u>3</u>		<b>Food Establishment Inspection Report</b>		Page 1 of <u>2</u>	
Establishment type: <u>Permanent</u> Temporary Mobile Other			Date: <u>11/13/24</u>		
Establishment <u>KFC</u>			Time In <u>1:40</u> AM/PM Time Out <u>2:05</u> AM/PM		
Address <u>7 Pershing Drive</u>			LHD <u>NVHD</u>		
Town/City <u>Derby</u>			Purpose of Inspection: <u>Routine</u> Pre-op		
Permit Holder <u>Tamadge St Associates</u>			Reinspection Other		



Connecticut Department of Public Health

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				Time/Temperature Control for Safety							
IN	OUT	N/A	N/O	V	COS	R	IN	OUT	N/A	N/O	V	COS	R		
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pf	<input type="checkbox"/>	<input type="checkbox"/>	15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/C	<input type="checkbox"/>	<input type="checkbox"/>		
Person/Alternate Person in charge present, demonstrates knowledge and performs duties							Food separated and protected								
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	C	<input type="checkbox"/>	<input type="checkbox"/>	16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>		
Certified Food Protection Manager for Classes 2, 3, & 4							Food-contact surfaces: cleaned & sanitized								
							17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P	<input type="checkbox"/>	<input type="checkbox"/>		
							Proper disposition of returned, previously served, reconditioned, and unsafe food								
Employee Health															
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf	<input type="checkbox"/>	<input type="checkbox"/>	18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>		
Management, food employee and conditional employee; knowledge, responsibilities and reporting							Proper cooking time and temperatures								
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P	<input type="checkbox"/>	<input type="checkbox"/>	19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P	<input type="checkbox"/>	<input type="checkbox"/>		
Proper use of restriction and exclusion							Proper reheating procedures for hot holding								
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pf	<input type="checkbox"/>	<input type="checkbox"/>	20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P	<input type="checkbox"/>	<input type="checkbox"/>		
Written procedures for responding to vomiting and diarrheal events							Proper cooling time and temperatures								
Good Hygienic Practices															
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/C	<input type="checkbox"/>	<input type="checkbox"/>	21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P	<input type="checkbox"/>	<input type="checkbox"/>		
Proper eating, tasting, drinking, or tobacco products use							Proper hot holding temperatures								
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	C	<input type="checkbox"/>	<input type="checkbox"/>	22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P	<input type="checkbox"/>	<input type="checkbox"/>		
No discharge from eyes, nose, and mouth							Proper cold holding temperatures								
Preventing Contamination by Hands															
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf	<input type="checkbox"/>	<input type="checkbox"/>	23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf	<input type="checkbox"/>	<input type="checkbox"/>		
Hands clean and properly washed							Proper date marking and disposition								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>	24	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>		
No bare hand contact with RTE food or a pre-approved alternative procedure properly followed							Time as a public health control: procedures and records								
10	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pf/C	<input type="checkbox"/>	<input type="checkbox"/>	Consumer Advisory								
Adequate handwashing sinks, properly supplied/accessible							25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pf	<input type="checkbox"/>	<input type="checkbox"/>		
Approved Source								Highly Susceptible Population							
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided: raw/undercooked food								
Food obtained from approved source							26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/C	<input type="checkbox"/>	<input type="checkbox"/>		
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf	<input type="checkbox"/>	<input type="checkbox"/>	Food/Color Additives and Toxic Substances								
Food received at proper temperature							27	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P	<input type="checkbox"/>	<input type="checkbox"/>		
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf	<input type="checkbox"/>	<input type="checkbox"/>	Food additives: approved and properly used								
Food in good condition, safe, and unadulterated							28	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>		
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>	Compliance with Approved Procedures								
Required records available: molluscan shellfish identification, parasite destruction							29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>		
							Compliance with variance/specialized process/ROP criteria/HACCP Plan								

**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				Utensils and Equipment						
OUT	N/A	N/O	V	COS	R	OUT	V	COS	R	OUT	V	COS	R	
30	<input type="checkbox"/>	<input type="checkbox"/>	P	<input type="checkbox"/>	<input type="checkbox"/>	43	<input type="checkbox"/>	C	<input type="checkbox"/>	47	<input checked="" type="checkbox"/>	P/Pf/C	<input type="checkbox"/>	
Pasteurized eggs used where required						In-use utensils: properly stored					Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
31	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>	44	<input type="checkbox"/>	Pf/C	<input type="checkbox"/>	48	<input type="checkbox"/>	Pf/C	<input type="checkbox"/>	
Water and ice from approved source						Utensils/equipment/linens: properly stored, dried, & handled					Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available			
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Pf	<input type="checkbox"/>	<input type="checkbox"/>	45	<input type="checkbox"/>	P/C	<input type="checkbox"/>	49	<input type="checkbox"/>	C	<input type="checkbox"/>	
Variance obtained for specialized processing methods						Single-use/single-service articles: properly stored & used					Non-food contact surfaces clean			
Food Temperature Control								Physical Facilities						
33	<input type="checkbox"/>	<input type="checkbox"/>	Pf/C	<input type="checkbox"/>	<input type="checkbox"/>	50	<input type="checkbox"/>	Pf	<input type="checkbox"/>	56	<input type="checkbox"/>	C	<input type="checkbox"/>	
Proper cooling methods used; adequate equipment for temperature control						Hot and cold water available; adequate pressure					Adequate ventilation and lighting; designated areas used			
34	<input type="checkbox"/>	<input type="checkbox"/>	Pf	<input type="checkbox"/>	<input type="checkbox"/>	51	<input type="checkbox"/>	P/Pf/C	<input type="checkbox"/>	Natural rubber latex gloves not used per CGS §19a-36f				
Plant food properly cooked for hot holding						Plumbing installed; proper backflow devices								
35	<input type="checkbox"/>	<input type="checkbox"/>	Pf/C	<input type="checkbox"/>	<input type="checkbox"/>	52	<input type="checkbox"/>	P/Pf/C	<input type="checkbox"/>					
Approved thawing methods used						Sewage and waste water properly disposed								
36	<input type="checkbox"/>	<input type="checkbox"/>	Pf/C	<input type="checkbox"/>	<input type="checkbox"/>	53	<input type="checkbox"/>	Pf/C	<input type="checkbox"/>					
Thermometers provided and accurate						Toilet facilities: properly constructed, supplied, & clean								
Food Identification														
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Pf/C	<input type="checkbox"/>	<input type="checkbox"/>	54	<input type="checkbox"/>	C	<input type="checkbox"/>					
Food properly labeled; original container						Garbage and refuse properly disposed; facilities maintained								
Prevention of Food Contamination														
38	<input type="checkbox"/>	<input type="checkbox"/>	Pf/C	<input type="checkbox"/>	<input type="checkbox"/>	55	<input type="checkbox"/>	P/Pf/C	<input type="checkbox"/>					
Insects, rodents, and animals not present						Physical facilities installed, maintained, and clean								
39	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>	56	<input type="checkbox"/>	C	<input type="checkbox"/>					
Contamination prevented during food preparation, storage & display						Adequate ventilation and lighting; designated areas used								
40	<input type="checkbox"/>	<input type="checkbox"/>	Pf/C	<input type="checkbox"/>	<input type="checkbox"/>									
Personal cleanliness														
41	<input type="checkbox"/>	<input type="checkbox"/>	C	<input type="checkbox"/>	<input type="checkbox"/>									
Wiping cloths: properly used and stored														
42	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>									
Washing fruits and vegetables														

Permit Holder shall notify customers that a copy of the most recent inspection report is available.

Person in Charge (Signature) <u>[Signature]</u> Date <u>11/13/24</u>		Violations documented		Date corrections due		#	
Person in Charge (Printed)		Priority Item Violations		<u>2/12/25</u>		<u>0</u>	
Inspector (Signature) <u>Amanda Ruchin</u> Date <u>11/13/24</u>		Priority Foundation Item Violations				<u>0</u>	
Inspector (Printed) <u>Amanda Ruchin</u>		Core Item Violations				<u>2</u>	
		Risk Factor/Public Health Intervention Violations				<u>0</u>	
		Repeat Risk Factor/Public Health Intervention Violations				<u>1</u>	
		Good Retail Practices Violations				<u>2</u>	
		Requires Reinspection - check box if you intend to reinspect				<u>2</u>	

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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Date 11/13/24

TEMPERATURE OBSERVATIONS					
Item/Location/Process		Temp	Item/Location/Process		Temp
HH			2 dr freezer		-4°F
-beans/corn		166°F			
WIC #1		45°F	mini fridge		39°F
-Chicken (raw)		38°F			
WIC #2		39°F			
-Shredded cheese/pot pie		37°F			
WIF		5°F			
			HH Chicken breaded		155°F
			Chicken grilled		190°F
			mac+cheese		176°F
			mashed potato		179°F
			mash w/ gravy		180°F
			Fries		139°F
			Bone in chx		159°F
			Drum stick		137°F

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.

0/12/28

9/18/28

3/29/20

CFPM - Francis Skoronski, Slawomir Kozlowski, Katharine Skoronski 5/28/24  
Handsink - Stocked ✓, signage ✓, Hot H<sub>2</sub>O 100°F ✓ michelle meunier  
Sanitizer - 3 Bay Quat 200-400 ppm ✓, Test strips ✓  
Allergen Statement ✓, Soda machine @ Self Senu ✓  
Restroom ✓, Allergen poster ✓, ice machine ✓, Dry Storage - ok ✓  
vinyl gloves ✓, hoods/baffles ✓, Soda machine/drink @ window ✓  
Labels + dates ✓, Cans ✓  
Bucket of Quat Sani 200 ppm ✓, Approved thawing methods used ✓

C 47 Shelving BOH by chicken w/c dusty - got new shelving just need to put together  
C 37<sup>th</sup> Seasoning in shaker w/ Blue lid next to w/c not labeled COS, PIC labeled

Good job 😊

Atthai Khuma

Date \_\_\_\_\_

Amanda Ruchin

Date 11/13/24