

## **Connecticut Department of Public Health**

Diel	Risk Category: 3 Food Establishment Inspection Report Page 1 of																						
									isp	eci	1 1 2												
Establishment type: Permanent Temporary Mobile Other												_	— Date: 3/20/25										
Establishment Lasowiak Polish Deli								Conne	ecticut He	NA.	Ti	me In_	12:00 p	M/PM	Time Out_	12:3	0	AM(PM)					
Address 63 Devby Ave									DPH)				Lŀ	LHD NVHD									
Town/City Derby													Pı	Purpose of Inspection: Routine Pre-op									
Permit Holder Ratal Ralo								Connecticut Department				ent	Reinspection Other										
ren	FOODBORNE ILLNESS RISK FACTORS AN										D PI	JBL				ENTION	IS						
	Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodbo																						
_	Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered item IN=in  P=Priority item Pf=Priority foundation item C=Core item V=violation type Mark in appropria										-	_			ot in compliance		not applicable		not ob	violation			
		-		N/O	· monty	, round	action ite	Superv	The state of the s	auton typo	V	cos					N/A N/O			Contamination			COS R
1 6	8	0		COLUMN T					arge present,		Pf	0			1	Ø		Food separated				-	00
-		/	-						performs dutie ager for Class		-		-	16	0	9	0	Food-contact s Proper disposit					00
2	0	0	C		3, & 4	50 1 00	od F Tote	ction ivian	lager for Class	.cs 2,	С	0	0	17	0	0		served, recondi				P	00
	-	/		Name of the last				ployee He			7.7							Time/Tempera				D/D//O	
3	3	0		6050000	-				d conditional en id reporting	nployee;	P/Pf	0	$\circ$	18				Proper cooking Proper reheating				P/Pf/C	
4 6	6	0		COLUMN TO SERVICE				ction and e			Р	0	0	20	_			Proper cooling			Juling		00
5 6	1	0			Written	n proc	edures		ding to vomitir	ng and	Pf	0	0	21	0			Proper hot hold				_	00
0		1			diarrhe						1			22				Proper cold hol Proper date ma				P	
6	3	0			Proper			ygienic P	g, or tobacco p	products us	e P/C	0	0	23				Time as a publi			dures		
_	8	0					-		, and mouth		С		0	24		0		and records				P/Pf/C	00
			PERSONAL PROPERTY AND PROPERTY						tion by Hands	6	Dipi			05			1		umer Ad		d food	Df	
8	익	0		_	_			operly was	E food or a		P/Pf	0	9	25	0	0	Ø	Consumer advisor		Population	d 100d	Pf	00
9		Ø	0						edure properly	followed	P/Pf/C	0	0	26	0	0		Pasteurized foods			ffered	P/C	00
10	9	0					ndwashir	ng sinks, pr	operly supplied		Pf/C	0	0				A CONTRACTOR OF THE PARTY OF TH	od/Color Additi					
X	Z	10	Name of		/	h to lo		roved So			DIDUO			27	0	9	$ \varnothing $	Food additives:			used	IP	00
11	3	0						approved oper temp			P/Pf/C P/Pf	_	응	28	2	V	0	Toxic substanc stored & used	es brober	iy identilled,		P)Pf/C	<b>S</b>
13		0		-					and unadultera	ated	P/Pf		Ö			YES.	/ c	onformance w			res		
14	0	0	1	) [ ( ) ]					olluscan shell	fish	P/Pf/C	0	0	29	0	0	8	Compliance wit process/ROP c				P/Pf/C	00
			_		dentifi	cation	i, parasi	ite destruc	tion	GO	OD RE	TAIL	PR	RAC	TICE	S		process/ROP c	пепалпа	ICCP FIAII			
						Good	Retail F	Practices a	are preventative								s, chemi	icals, and physica	l objects i	nto foods.			
	-		_	numbe	ered ite	m is n		npliance	V=violation ty	pe Mark i	appro		_	_		nd/or	R	COS=corrected			R	=repeat	cos R
30	_	N/A		Docto	urizod	Logge		here requ			V P	cos	R		TUC	n_IIS	e utens	Proper Us ils: properly stor		nsiis		C	O O
31								oved source			P/Pf/C	0	0					ment/linens: pro		d, dried, & hand	dled	Pf/C	00
32	$\overline{}$	0				otaine	d for spe	ecialized p	rocessing me	thods	Pf	0	0					ngle-service articl	es: proper	ly stored & use	d	P/C	00
			-	Deen	!			mperatur		nt for				46	0	Glov	es used	properly	and Eq	uinment		С	00
33	0				er cooii erature	•		used, adec	quate equipme	ent ior	Pf/C	0	0		_ F	-000	and no	n-food contact				DIDUO	
			0	Plant	food p	roper	iy cooke	ed for hot l	holding		Pf	0	0	47				igned, construct				P/Pf/C	00
35	0		0	Appro	oved th	nawing	g metho	ds used			Pf/C	_	0	48	( )			g facilities: insta				Pf/C	00
36	2	NE!		Therr	nomete	ers pr		and accura		NEW YORK AND A	Pt/C	0	0	49				ents, sanitizers, ntact surfaces o		strips available	3	С	00
37	5	Foo	d pr	operl	/ labele	ed; or		ontainer	ation		Pf/C	0	0	40	0	1011	1000 00		ical Faci	ilities			
						Preve	ention o	of Food C	ontamination									l water available				Pf	
38	7	Inse	ects,	rode	nts, an	nd anir	mals no	t present	:t 0 -	d:t		0	_	51	0	Plum	bing ins	stalled; proper b waste water pro	ackflow dis	levices		P/Pf/C	00
					prever		uring too	od preparat	ion, storage & c	ispiay	P/Pf/C	-						es: properly con				Pf/C	00
							sed and	stored			С	0	0	54	0	Garb	age and	refuse properly d	isposed; f	acilities maintai	ned	С	00
42	0	Was	shin	g fruit	s and	veget	ables				P/Pf/C	0	0	55	0	Phys	ical faci	ilities installed, r	naintaine	d, and clean		P/Pf/C	00
Pe	ermi	it Hol	lder	shall n	otify cu	ustome	ers that a	copy of the	e most recent in	spection rep	ort is av	ailable		56	0	Natu	ral rubb	entilation and lig	nung, aes	per CGS §19a	-36f		
							D.	14-		noi	201	00	00		latio	ns d	locume	nted		corrections			#
Pers	son	in (	Cha	rge (S	Signat	ure)	M	10	Da	te 03/	w/	rul	J				Violatio			COS			3
Per	son	in (	Cha	rae (I	Printed	d)											idation	tem Violations		COS	25	1	i
					1		1	10.00		2/2	1/25	7		Ris	k Fac	ctor/l	Public F	lealth Intervention		ons		-	4
Insp	ec	tor (	Sig	natur	e) 🕢	Micu	ela	Kuch	d Da	ite 3/20	100		$\dashv$	-				Public Health In es Violations	terventio	n Violations		-	_
					AV			1//	hin									tion - check bo	x if you i	ntend to reins	pect		
Api	pea	al: T	he	owne	r or or	perato	or of a f	ood estab	lishment agg	rieved by t	nis ord	er to	corr	ect a	any ir	nspe	ection vi	iolation identifie	d by the	food inspecto	or 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.											or of	Hea										

	F00	d Esta	biishm	ent Insp	ection R		Pageo					
LHD_NV				eport Continuation S		Date 3/20/25						
Establishr	ment <u>Las owial Po</u>	lish Deli	<u>;</u> т	own Derby			•					
TEMPERATURE OBSERVATIONS												
	/Location/Process	Temp	Item/Lo	cation/Process	Temp	Item/Locati	on/Process	Temp				
WIC			Stiding 8	nowcase	36°F	self serve	Slider	35°F				
			- Han		35°F	-Butter	poread	3307				
				ese(s)	33-350	2 1-01	woon	35°F				
			2 dv Bo		HJOF		a cappage	40°1				
			- Sour		39%	- Triple	Could	40°F				
					40°r	Other self		30°F				
			-garli	1	HIOF	- Saverk		350				
			-500ps	DOT	71 -	Javare	1001	55 0				
				IS AND CORRE								
Item	Violations cited in this	report must be	e corrected withi	n the time frames be	elow, or as stated i	n sections 8-405.11	& 8-406.11 of the f	food code.				
Number	_											
CFPM	Rafal Rylo 10/1/29											
	Handsink-Stocked, Signage, Hot HOOV											
	Saniticer-chlorine spray potter, TS, 100ppm											
	poly gloves, meat slicers, units Fot, all have thermometers											
	Saniticer-chlorine spray pottle, TS, 100ppm poly gloves, meat slicers, Units Fot, all have thermometers Dry storage, probe thermometer, vinyl gloves											
*	Just got delivery + working to put Hems away											
+	+ Just got derivery + working to put items away to No food prep auring Insp											
	+ started labels by 1)eft											
134	No Label or date on Hems made in house (Soup, Stew, Calobage, Salads, etc)											
15 ×	Tage played and a reduce in a dir Roll and Roll and a serious etc											
15 1	Eggs stored over produce in 2 dr Bott coolel 7 cos, pic moved eggs to 5tm/ Raw meat over pickles in WIC7 cos, moved pickles											
39RV	Hems on floor will											
28												
	Children and a beautiful and the section of the sec											
	,											
·X	All violations corrected while on-site besides # 39 core -> fix											
	by next footine inspection.											
Person in	Charge (Signature)						Date	,				
Inspector	(Signature)	da Ru	Mi	func	7		Date 3/20/	25				