Connecticut Department of Public Health

F15-4-11			4.1.						. 7	\neg
Risk Category: 3 Food Establ	ısp	ecti	on Re	port	Page 1	of <u>O</u>	_			
Establishment type: ermanent Temporary Mobile Other						Date:	1/13/24			
Establishment Lasawiak Polish Deli			teding Connections World			Time In_	1:10 A	AM/PM Time Out	:40 AM	PM
Address 63 Devoy Ave			DPH)			LHD NVHD				
Town/City Derby						Purpose of Inspection: Routine Pre-op				
Permit Holder Katal Rylo			ublic H	epartme lealth	nt	Reinspection Other				
FOODBORNE ILLNESS RISK FA	ACTO	RS	AN	D Pl	JBLI	C HEAL	TH INTERVI	ENTIONS		
Risk factors are important practices or procedures identified as the most prevalent conti									ss or injury.	
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it					liance		ot in compliance		O=not observed	
P=Priority item Pf=Priority foundation item C=Core item V=violation type		-	-	ite box					R=repeat viola	_
IN OUT N/A N/O Supervision	V	cos	R	4.5	IN Ø	JT N/A N/O		ion from Contamination	V COS	-
Person/Alternate Person in charge present,	Pf	0	0	15			Food separated		P/C O	_
demonstrates knowledge and performs duties Certified Food Protection Manager for Classes 2,	-	-	\vdash	16	9			urfaces: cleaned & sanitized ion of returned, previously	P/Pf/C	9
3, & 4	С	0	0	17	9		served, recond	itioned, and unsafe food	PO	0
Employee Health		_		10				ture Control for Safety	la inval	
Management, food employee and conditional employee;	P/Pf	0	0	18	00		Proper cooking	time and temperatures		9
knowledge, responsibilities and reporting Proper use of restriction and exclusion	P	0		1	00			ng procedures for hot holding time and temperatures		00
Written procedures for responding to vomiting and	P	10	9	20				ling temperatures	PO	
diarrheal events	Pf	0	0	22				ding temperatures	PO	-
Good Hygienic Practices				(2)3	0			arking and disposition	P/PD &	/
6 Proper eating, tasting, drinking, or tobacco products use	e P/C	10	0					ic health control: procedures		
7 No discharge from eyes, nose, and mouth	C	0	Ŏ	24	0		and records	o neath control procedures	P/Pf/C	0
Preventing Contamination by Hands					7	/		umer Advisory		
8 9 Hands clean and properly washed	P/Pf	10	0	25	olo	0		y provided: raw/undercooked food	Pf O	0
No bare hand contact with RTE food or a					PI S	1		ceptible Population		
pre-approved alternative procedure properly followed	P/Pf/C	0	0	26	09	0 8		used; prohibited foods not offered	P/C O	0
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	0		/	Fo	od/Color Additi	ves and Toxic Substances		,
/ Approved Source				27	0	00	Food additives:	approved and properly used	PO	0
11 C Food obtained from approved source	P/Pf/C	0	0	65	0		Toxic substanc	es properly identified,	PPC &	
12 /O Food received at proper temperature	P/Pf	0	0	23			stored & used		Perco	0
13 🗸 🔾 Food in good condition, safe, and unadulterated	P/Pf	0	0			/		ith Approved Procedures		
Required records available: molluscan shellfish	P/Pf/C	0	0	29	00			h variance/specialized	P/Pf/C	
identification, parasite destruction	0D DE	TAIL	DE	NA OT	1050		process/ROP c	riteria/HACCP Plan		_
Good Retail Practices are preventative measures to	OD RE					one chom	icals and physics	I objects into foods		
	n appro							on-site during inspection	R=repeat violat	tion
Mark OUT if numbered item is not in compliance V=violation type Mark in OUT N/A N/O Safe Food and Water	v	cos		_		/OI K		se of Utensils	v cos	
30 Pasteurized eggs used where required	P	0	0	-	UT	uco utono	sils: properly stor			0
31 Water and ice from approved source	P/Pf/C	-	0					perly stored, dried, & handled		0
32 Variance obtained for specialized processing methods	Pf	0	0					es: properly stored & used		0
Food Temperature Control				+	_	oves used		,,	c o	0
Proper cooling methods used; adequate equipment for	DUO				,			and Equipment		3.30
emperature control	Pf/C	0	9	as I	Fo	od and no	on-food contact s	surfaces cleanable,	P/PfØ O	
34 O Plant food properly cooked for hot holding	Pf	0	0	(43)	pro	perly des	igned, construct	ed, and used	F/FILO O	0
35 O Approved thawing methods used	Pf/C	_	0	48			_	illed, maintained and used;	Pf/C	
36 C Thermometers provided and accurate	Pf/C	0	0		_		The state of the s	and test strips available	11/0	
Food Identification				49		n-food co	ntact surfaces c		CO	0
37 Food properly labeled; original container	Pf/C	0	0					ical Facilities		
Prevention of Food Contamination			1					; adequate pressure		0
38 Insects, rodents, and animals not present		0					stalled; proper b			0
Contamination prevented during food preparation, storage & display 40 Personal cleanliness	P/PfC						waste water pro	operly disposed structed, supplied, & clean		0
41 Wiping cloths: properly used and stored	Pf/C	0	0					isposed; facilities maintained		00
42 Wiping cloths, properly used and stored	P/Pf/C		_					naintained, and clean		0
								nting; designated areas used		0
Permit Holder shall notify customers that a copy of the most recent inspection report is available.						itural rubb	er latex gloves r	not used per CGS §19a-36f		
Person in Charge (Signature) AND Date AN 113. 24						docume m Violatio		Date corrections due	#	
Va/ - 2000 /////							tem Violations	cos.	2	
Person in Charge (Printed)						Violations		2/13/25	2	
1400 100 01"	2/2	, /		Risk	Facto	r/Public F	lealth Intervention	on Violations	2	
Inspector (Signature) + Mewall August Date	3/2	U						tervention Violations	7	
1 10 10 10 10 10 10 10 10 10 10 10 10 10	,						es Violations		2	
Inspector (Printed) Amanda Ruchin				x if you intend to reinspect						
Appeal: The owner or operator of a food establishment aggrieved by the										oy,
or dispose of unsafe food, may appeal such order to the	Directi	or or	пеа	iin, n	ot late	than for	ty-eight nours a	alter issuance of such orde		

	FOC	o Esta	abiisnment ins	pection Re	Page Page	of <u>a</u>
LHD_NVHD			Inspection Report Continuation	Date	124	
Establishr	ment Lasquak P	blish De	Town Dev by	4		
			TEMPERATURE OBS	SERVATIONS		
Ser u	/Location/Process 9 PLASTYACH	Temp 37° F	Item/Location/Process	Temp	Item/Location/Process	Temp
Senex	homogenizowa	UU 27- F	- Bacon	2901		
PICKY	20	35°F	- Sausage	39°F		
PICEN	in al ASVICOLI	39° P		116.05		
SALIOR	ed turkey	1 0 2	2 door	11º F		
Show		38° Þ	-Savsagl	91		
hotal	ogs	36°F				
Chees	20	36°F				
- 100						
		OE	SERVATIONS AND COR	RECTIVE ACTION	S	
Item	Violations cited in this	s report must b	e corrected within the time frame	s below, or as stated in s	sections 8-405.11 & 8-406.11 of the	e food code.
Number			/			
CFPM	- Rafal R	2010 10	0/1/25			
	Handsink	7.	,		/	
	Sanitizer - Ch	lovine >	spraul woth	1e 50 - 100) ppm /	
)		, ,	1	11	
	Freeder, i	Dry St	erage Y, hoods			
		+ PO14	glowes Test S	ripsv /	i de la companya de	
	Vinyl, Mitrile Allergen Ste	atoment	gioves, Test St , Allergen ,	OSter		
	•		,, ,,			
/		,				
23 *	Hems on Sani Spray	tes mis	ssing on Hems n	nade in house	c for sale - cos,	Started
39 RV	Hems on	ficor	WPC			doutines
7@V	600	balles	2000000 005	Old rappords	100	0
90	Jarli Spray	DOTTIE	2000 pm - COS, 1	Il Temade	100ppm	
47	and brand 1	inival ?	200 ppm - COS, 1 Stulves in Some	areas		
	CONOLIDOUIN	j	0,00000	0(100		
Person in	Charge (Signature)	ROD			Date M / 13	3/24
Inspector	Charge (Signature)	nola Ril	The		Date (1/13	124