EHS-108 Rev. 2/16/23 **Connecticut Department of Public Health** Page 1 of Food Establishment Inspection Report Mobile Establishment type: Permanent Temporary Date: AM/PM AM/PM Time Out Establishment Time In Address LHD Purpose of Inspection: Routing Pre-op Seymour Town/City Other Reinspection Permit Holder 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 **Protection from Contamination** V COS R Supervision cos IN OUT N/A N/O IN OUT N/A N/O Person/Alternate Person in charge present, 15 Food separated and protected P/C D Pf 1 P/Pf/C 16 Food-contact surfaces: cleaned & sanitized demonstrates knowledge and performs duties Proper disposition of returned, previously Certified Food Protection Manager for Classes 2, 2 C 17 served, reconditioned, and unsafe food 3. & 4 Time/Temperature Control for Safety **Employee Health** Proper cooking time and temperatures P/Pf/C Management, food employee and conditional employee; 18 0 3 P/Pf knowledge, responsibilities and reporting 19 Proper reheating procedures for hot holding P Р 4 20 Proper cooling time and temperatures Proper use of restriction and exclusion P Proper hot holding temperatures Written procedures for responding to vomiting and 21 🛇 Pf 5 diarrheal events 22 Proper cold holding temperatures P P/Pf 23 Proper date marking and disposition **Good Hygienic Practices** Time as a public health control: procedures Proper eating, tasting, drinking, or tobacco products use P/C P/Pf/C 24 C and records No discharge from eyes, nose, and mouth **Consumer Advisory** Preventing Contamination by Hands Consumer advisory provided: raw/undercooked food Pf P/Pf 25 8 Hands clean and properly washed No bare hand contact with RTE food or a Highly Susceptible Population 9 P/Pf/C pre-approved alternative procedure properly followed Pasteurized foods used; prohibited foods not offered P/C 26 Adequate handwashing sinks, properly supplied/accessible Pf/C Food/Color Additives and Toxic Substances 10 Food additives: approved and properly used P 27 **Approved Source** Food obtained from approved source P/Pf/C Toxic substances properly identified, 11 28 P/Pf/C Food received at proper temperature P/Pf stored & used 12 Conformance with Approved Procedures 13 Food in good condition, safe, and unadulterated P/Pf Required records available: molluscan shellfish Compliance with variance/specialized P/Pf/C P/Pf/C 14 29 process/ROP criteria/HACCP Plan identification, parasite destruction **GOOD RETAIL PRACTICES** Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. R=repeat violation 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 COS R COS R Proper Use of Utensils OUT N/A N/O Safe Food and Water V OUT C 43 O In-use utensils: properly stored 30 Pasteurized eggs used where required P P/Pf/C 44 Utensils/equipment/linens: properly stored, dried, & handled Pf/C 31 Water and ice from approved source 45 Single-use/single-service articles: properly stored & used P/C Variance obtained for specialized processing methods Pf 32 **Food Temperature Control** Gloves used properly C **Utensils and Equipment** Proper cooling methods used; adequate equipment for Pf/C 33 Food and non-food contact surfaces cleanable, temperature control P/Pf/C properly designed, constructed, and used 34 O Plant food properly cooked for hot holding Pf Warewashing facilities: installed, maintained and used; Approved thawing methods used Pf/C 35 Pf/C cleaning agents, sanitizers, and test strips available Thermometers provided and accurate Pf/C C Non-food contact surfaces clean Food Identification **Physical Facilities** 37 Food properly labeled; original container Pf/C O C Pf **Prevention of Food Contamination** 50 Hot and cold water available; adequate pressure P/Pf/C Plumbing installed; proper backflow devices Insects, rodents, and animals not present Pf/C 52 Sewage and waste water properly disposed P/Pf/C O C P/Pf/C Contamination prevented during food preparation, storage & display 53 O Toilet facilities: properly constructed, supplied, & clean Pf/C Pf/C 40 Personal cleanliness C C Garbage and refuse properly disposed; facilities maintained Wiping cloths: properly used and stored 42 Washing fruits and vegetables Physical facilities installed, maintained, and clean P/Pf/C P/Pf/C 56 Adequate ventilation and lighting; designated areas used C Permit Holder shall notify customers that a copy of the most recent inspection report is available. Natural rubber latex gloves not used per CGS §19a-36f # Date corrections due Violations documented Person in Charge (Signature) Priority Item Violations Priority Foundation Item Violations

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.

Risk Factor/Public Health Intervention Violations Repeat Risk Factor/Public Health Intervention Violations

Requires Reinspection - check box if you intend to reinspect

2nd - Yellow: Owner/Operator/Person in Charge

Core Item Violations

Good Retail Practices Violations

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,

Person in Charge (Printed)

Inspector (Signature)

Inspector (Printed)

Food Establishment Inspection Report Page NVHD Inspection Report Continuation Sheet LHD Town Seymour Establishment Lucku TEMPERATURE OBSERVATIONS Item/Location/Process Item/Location/Process Item/Location/Process Temp Slived tomato **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. Item Number Sanitizer: Quat-300ppm Thermometers

Person in Charge (Signature)

Inspector (Signature)