

## Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

5681

Risk Category: 3	Food Establishment Inspection Report							Page 1 of 2																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																							
Establishment type: Permanent Temporary Mobile Other							Date: 1/28/25																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																								
Establishment Massimino's Pizzeria																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																															
Address 85 Main St.																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																															
Town/City Ansonia																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																															
Permit Holder Massimo Andretta																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																															
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																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																															
<table border="1"> <thead> <tr> <th>IN</th> <th>OUT</th> <th>N/A</th> <th>N/O</th> <th>Supervision</th> <th>V</th> <th>COS</th> <th>R</th> <th>Protection from Contamination</th> <th>V</th> <th>COS</th> <th>R</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>✓</td> <td>○</td> <td>○</td> <td>Person/Alternate Person in charge present, demonstrates knowledge and performs duties</td> <td>Pf</td> <td>○</td> <td>○</td> <td>15</td> <td>✓</td> <td>○</td> <td>○</td> <td>Food separated and protected</td> <td>P/C</td> <td>✓</td> <td>○</td> </tr> <tr> <td>2</td> <td>○</td> <td>✓</td> <td>○</td> <td>Certified Food Protection Manager for Classes 2, 3, &amp; 4</td> <td>C</td> <td>○</td> <td>○</td> <td>16</td> <td>✓</td> <td>○</td> <td>○</td> <td>Food-contact surfaces: cleaned &amp; sanitized</td> <td>P/Pf/C</td> <td>○</td> <td>○</td> </tr> <tr> <td>3</td> <td>✓</td> <td>○</td> <td>○</td> <td>Management, food employee and conditional employee; knowledge, responsibilities and reporting</td> <td>P/Pf</td> <td>○</td> <td>○</td> <td>17</td> <td>✓</td> <td>○</td> <td>○</td> <td>Proper disposition of returned, previously served, reconditioned, and unsafe food</td> <td>P</td> <td>○</td> <td>○</td> </tr> <tr> <td>4</td> <td>✓</td> <td>○</td> <td>○</td> <td>Proper use of restriction and exclusion</td> <td>P</td> <td>○</td> <td>○</td> <td>18</td> <td>✓</td> <td>○</td> <td>○</td> <td>Proper cooking time and temperatures</td> <td>P/Pf/C</td> <td>○</td> <td>○</td> </tr> <tr> <td>5</td> <td>✓</td> <td>○</td> <td>○</td> <td>Written procedures for responding to vomiting and diarrheal events</td> <td>Pf</td> <td>○</td> <td>○</td> <td>19</td> <td>✓</td> <td>○</td> <td>○</td> <td>Proper reheating procedures for hot holding</td> <td>P</td> <td>○</td> <td>○</td> </tr> <tr> <td>6</td> <td>✓</td> <td>○</td> <td>○</td> <td>Proper eating, tasting, drinking, or tobacco products use</td> <td>P/C</td> <td>○</td> <td>○</td> <td>20</td> <td>○</td> <td>○</td> <td>✓</td> <td>Proper cooling time and temperatures</td> <td>P</td> <td>○</td> <td>○</td> </tr> <tr> <td>7</td> <td>✓</td> <td>○</td> <td>○</td> <td>No discharge from eyes, nose, and mouth</td> <td>C</td> <td>○</td> <td>○</td> <td>21</td> <td>✓</td> <td>○</td> <td>○</td> <td>Proper hot holding temperatures</td> <td>P</td> <td>○</td> <td>○</td> </tr> <tr> <td>8</td> <td>✓</td> <td>○</td> <td>○</td> <td>Hands clean and properly washed</td> <td>P/Pf</td> <td>○</td> <td>○</td> <td>22</td> <td>✓</td> <td>○</td> <td>○</td> <td>Proper cold holding temperatures</td> <td>P</td> <td>○</td> <td>○</td> </tr> <tr> <td>9</td> <td>✓</td> <td>○</td> <td>○</td> <td>No bare hand contact with RTE food or a pre-approved alternative procedure properly followed</td> <td>P/Pf/C</td> <td>○</td> <td>○</td> <td>23</td> <td>○</td> <td>○</td> <td>✓</td> <td>Proper date marking and disposition</td> <td>P/Pf</td> <td>○</td> <td>○</td> </tr> <tr> <td>10</td> <td>✓</td> <td>○</td> <td>○</td> <td>Adequate handwashing sinks, properly supplied/accessible</td> <td>Pf/C</td> <td>○</td> <td>○</td> <td>24</td> <td>○</td> <td>○</td> <td>✓</td> <td>Time as a public health control: procedures and records</td> <td>P/Pf/C</td> <td>○</td> <td>○</td> </tr> <tr> <td>11</td> <td>✓</td> <td>○</td> <td>○</td> <td>Food obtained from approved source</td> <td>P/Pf/C</td> <td>○</td> <td>○</td> <td>25</td> <td>✓</td> <td>○</td> <td>○</td> <td>Consumer advisory provided: raw/undercooked food</td> <td>Pf</td> <td>○</td> <td>○</td> </tr> <tr> <td>12</td> <td>○</td> <td>○</td> <td>✓</td> <td>Food received at proper temperature</td> <td>P/Pf</td> <td>○</td> <td>○</td> <td>26</td> <td>○</td> <td>○</td> <td>✓</td> <td>Pasteurized foods used; prohibited foods not offered</td> <td>P/C</td> <td>○</td> <td>○</td> </tr> <tr> <td>13</td> <td>✓</td> <td>○</td> <td>○</td> <td>Food in good condition, safe, and unadulterated</td> <td>P/Pf</td> <td>○</td> <td>○</td> <td>27</td> <td>○</td> <td>○</td> <td>✓</td> <td>Food additives: approved and properly used</td> <td>P</td> <td>○</td> <td>○</td> </tr> <tr> <td>14</td> <td>○</td> <td>○</td> <td>✓</td> <td>Required records available: molluscan shellfish identification, parasite destruction</td> <td>P/Pf/C</td> <td>○</td> <td>○</td> <td>28</td> <td>✓</td> <td>○</td> <td>○</td> <td>Toxic substances properly identified, stored &amp; used</td> <td>P/Pf/C</td> <td>○</td> <td>○</td> </tr> <tr> <td colspan="9">GOOD RETAIL PRACTICES</td> </tr> <tr> <td colspan="9">Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.</td> </tr> <tr> <td colspan="9">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</td> </tr> <tr> <td colspan="9"> <table border="1"> <thead> <tr> <th>OUT</th> <th>N/A</th> <th>N/O</th> <th>Safe Food and Water</th> <th>V</th> <th>COS</th> <th>R</th> <th>OUT</th> <th>Proper Use of Utensils</th> <th>V</th> <th>COS</th> <th>R</th> </tr> </thead> <tbody> <tr> <td>30</td> <td>○</td> <td>○</td> <td>Pasteurized eggs used where required</td> <td>P</td> <td>○</td> <td>○</td> <td>43</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> </tr> <tr> <td>31</td> <td>○</td> <td>○</td> <td>Water and ice from approved source</td> <td>P/Pf/C</td> <td>○</td> <td>○</td> <td>44</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> </tr> <tr> <td>32</td> <td>○</td> <td>✓</td> <td>Variance obtained for specialized processing methods</td> <td>Pf</td> <td>○</td> <td>○</td> <td>45</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> </tr> <tr> <td>33</td> <td>○</td> <td>○</td> <td>Proper cooling methods used; adequate equipment for temperature control</td> <td>Pf/C</td> <td>○</td> <td>○</td> <td>46</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> </tr> <tr> <td>34</td> <td>○</td> <td>○</td> <td>Plant food properly cooked for hot holding</td> <td>Pf</td> <td>○</td> <td>○</td> <td>47</td> <td>✓</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> </tr> <tr> <td>35</td> <td>○</td> <td>○</td> <td>Approved thawing methods used</td> <td>Pf/C</td> <td>○</td> <td>○</td> <td>48</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> </tr> <tr> <td>36</td> <td>○</td> <td>○</td> <td>Thermometers provided and accurate</td> <td>Pf/C</td> <td>○</td> <td>○</td> <td>49</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> </tr> <tr> <td>37</td> <td>○</td> <td>○</td> <td>Food properly labeled; original container</td> <td>Pf/C</td> <td>○</td> <td>○</td> <td>50</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> </tr> <tr> <td colspan="9">Prevention of Food Contamination</td> </tr> <tr> <td>38</td> <td>○</td> <td>○</td> <td>Insects, rodents, and animals not present</td> <td>Pf/C</td> <td>○</td> <td>○</td> <td>51</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> </tr> <tr> <td>39</td> <td>○</td> <td>○</td> <td>Contamination prevented during food preparation, storage &amp; display</td> <td>P/Pf/C</td> <td>○</td> <td>○</td> <td>52</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> </tr> <tr> <td>40</td> <td>○</td> <td>○</td> <td>Personal cleanliness</td> <td>Pf/C</td> <td>○</td> <td>○</td> <td>53</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> </tr> <tr> <td>41</td> <td>○</td> <td>○</td> <td>Wiping cloths: properly used and stored</td> <td>C</td> <td>○</td> <td>○</td> <td>54</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> </tr> <tr> <td>42</td> <td>○</td> <td>○</td> <td>Washing fruits and vegetables</td> <td>P/Pf/C</td> <td>○</td> <td>○</td> <td>55</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> </tr> <tr> <td colspan="9">Permit Holder shall notify customers that a copy of the most recent inspection report is available.</td> </tr> <tr> <td colspan="4">Person in Charge (Signature) <i>John Mucha</i></td> <td colspan="4">Date 1/28/25</td> <td colspan="4">Proper Use of Utensils</td> </tr> <tr> <td colspan="4">Person in Charge (Printed) <i>John Mucha</i></td> <td colspan="4"></td> <td colspan="4">Utensils and Equipment</td> </tr> <tr> <td colspan="4">Inspector (Signature) <i>John Mucha</i></td> <td colspan="4">Date 1/28/25</td> <td colspan="4">Physical Facilities</td> </tr> <tr> <td colspan="4">Inspector (Printed) <i>John Mucha</i></td> <td colspan="4"></td> <td colspan="4">Violations documented Date corrections due #</td> </tr> <tr> <td colspan="4"></td> <td colspan="4"></td> <td colspan="4">Priority Item Violations C.O.S 1</td> </tr> <tr> <td colspan="4"></td> <td colspan="4"></td> <td colspan="4">Priority Foundation Item Violations 4/28/25 2</td> </tr> <tr> <td colspan="4"></td> <td colspan="4"></td> <td colspan="4">Core Item Violations 4/28/25 2</td> </tr> <tr> <td colspan="4"></td> <td colspan="4"></td> <td colspan="4">Risk Factor/Public Health Intervention Violations 2</td> </tr> <tr> <td colspan="4"></td> <td colspan="4"></td> <td colspan="4">Repeat Risk Factor/Public Health Intervention Violations 1</td> </tr> <tr> <td colspan="4"></td> <td colspan="4"></td> <td colspan="4">Good Retail Practices Violations 1</td> </tr> <tr> <td colspan="4"></td> <td colspan="4"></td> <td colspan="4">Requires Reinspection - check box if you intend to reinspect</td> </tr> <tr> <td colspan="12">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.</td> </tr> </tbody></table> </td></tr></tbody></table>									IN	OUT	N/A	N/O	Supervision	V	COS	R	Protection from Contamination	V	COS	R	1	✓	○	○	Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	○	○	15	✓	○	○	Food separated and protected	P/C	✓	○	2	○	✓	○	Certified Food Protection Manager for Classes 2, 3, & 4	C	○	○	16	✓	○	○	Food-contact surfaces: cleaned & sanitized	P/Pf/C	○	○	3	✓	○	○	Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf	○	○	17	✓	○	○	Proper disposition of returned, previously served, reconditioned, and unsafe food	P	○	○	4	✓	○	○	Proper use of restriction and exclusion	P	○	○	18	✓	○	○	Proper cooking time and temperatures	P/Pf/C	○	○	5	✓	○	○	Written procedures for responding to vomiting and diarrheal events	Pf	○	○	19	✓	○	○	Proper reheating procedures for hot holding	P	○	○	6	✓	○	○	Proper eating, tasting, drinking, or tobacco products use	P/C	○	○	20	○	○	✓	Proper cooling time and temperatures	P	○	○	7	✓	○	○	No discharge from eyes, nose, and mouth	C	○	○	21	✓	○	○	Proper hot holding temperatures	P	○	○	8	✓	○	○	Hands clean and properly washed	P/Pf	○	○	22	✓	○	○	Proper cold holding temperatures	P	○	○	9	✓	○	○	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C	○	○	23	○	○	✓	Proper date marking and disposition	P/Pf	○	○	10	✓	○	○	Adequate handwashing sinks, properly supplied/accessible	Pf/C	○	○	24	○	○	✓	Time as a public health control: procedures and records	P/Pf/C	○	○	11	✓	○	○	Food obtained from approved source	P/Pf/C	○	○	25	✓	○	○	Consumer advisory provided: raw/undercooked food	Pf	○	○	12	○	○	✓	Food received at proper temperature	P/Pf	○	○	26	○	○	✓	Pasteurized foods used; prohibited foods not offered	P/C	○	○	13	✓	○	○	Food in good condition, safe, and unadulterated	P/Pf	○	○	27	○	○	✓	Food additives: approved and properly used	P	○	○	14	○	○	✓	Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	○	○	28	✓	○	○	Toxic substances properly identified, stored & used	P/Pf/C	○	○	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									<table border="1"> <thead> <tr> <th>OUT</th> <th>N/A</th> <th>N/O</th> <th>Safe Food and Water</th> <th>V</th> <th>COS</th> <th>R</th> <th>OUT</th> <th>Proper Use of Utensils</th> <th>V</th> <th>COS</th> <th>R</th> </tr> </thead> <tbody> <tr> <td>30</td> <td>○</td> <td>○</td> <td>Pasteurized eggs used where required</td> <td>P</td> <td>○</td> <td>○</td> <td>43</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> </tr> <tr> <td>31</td> <td>○</td> <td>○</td> <td>Water and ice from approved source</td> <td>P/Pf/C</td> <td>○</td> <td>○</td> <td>44</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> </tr> <tr> <td>32</td> <td>○</td> <td>✓</td> <td>Variance obtained for specialized processing methods</td> <td>Pf</td> <td>○</td> <td>○</td> <td>45</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> </tr> <tr> <td>33</td> <td>○</td> <td>○</td> <td>Proper cooling methods used; adequate equipment for temperature control</td> <td>Pf/C</td> <td>○</td> <td>○</td> <td>46</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> </tr> <tr> <td>34</td> <td>○</td> <td>○</td> <td>Plant food properly cooked for hot holding</td> <td>Pf</td> <td>○</td> <td>○</td> <td>47</td> <td>✓</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> </tr> <tr> <td>35</td> <td>○</td> <td>○</td> <td>Approved thawing methods used</td> <td>Pf/C</td> <td>○</td> <td>○</td> <td>48</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> </tr> <tr> <td>36</td> <td>○</td> <td>○</td> <td>Thermometers provided and accurate</td> <td>Pf/C</td> <td>○</td> <td>○</td> <td>49</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> </tr> <tr> <td>37</td> <td>○</td> <td>○</td> <td>Food properly labeled; original container</td> <td>Pf/C</td> <td>○</td> <td>○</td> <td>50</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> </tr> <tr> <td colspan="9">Prevention of Food Contamination</td> </tr> <tr> <td>38</td> <td>○</td> <td>○</td> <td>Insects, rodents, and animals not present</td> <td>Pf/C</td> <td>○</td> <td>○</td> <td>51</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> </tr> <tr> <td>39</td> <td>○</td> <td>○</td> <td>Contamination prevented during food preparation, storage &amp; display</td> <td>P/Pf/C</td> <td>○</td> <td>○</td> <td>52</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> </tr> <tr> <td>40</td> <td>○</td> <td>○</td> <td>Personal cleanliness</td> <td>Pf/C</td> <td>○</td> <td>○</td> <td>53</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> </tr> <tr> <td>41</td> <td>○</td> <td>○</td> <td>Wiping cloths: properly used and stored</td> <td>C</td> <td>○</td> <td>○</td> <td>54</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> </tr> <tr> <td>42</td> <td>○</td> <td>○</td> <td>Washing fruits and vegetables</td> <td>P/Pf/C</td> <td>○</td> <td>○</td> <td>55</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> </tr> <tr> <td colspan="9">Permit Holder shall notify customers that a copy of the most recent inspection report is available.</td> </tr> <tr> <td colspan="4">Person in Charge (Signature) <i>John Mucha</i></td> <td colspan="4">Date 1/28/25</td> <td colspan="4">Proper Use of Utensils</td> </tr> <tr> <td colspan="4">Person in Charge (Printed) <i>John Mucha</i></td> <td colspan="4"></td> <td colspan="4">Utensils and Equipment</td> </tr> <tr> <td colspan="4">Inspector (Signature) <i>John Mucha</i></td> <td colspan="4">Date 1/28/25</td> <td colspan="4">Physical Facilities</td> </tr> <tr> <td colspan="4">Inspector (Printed) <i>John Mucha</i></td> <td colspan="4"></td> <td colspan="4">Violations documented Date corrections due #</td> </tr> <tr> <td colspan="4"></td> <td colspan="4"></td> <td colspan="4">Priority Item Violations C.O.S 1</td> </tr> <tr> <td colspan="4"></td> <td colspan="4"></td> <td colspan="4">Priority Foundation Item Violations 4/28/25 2</td> </tr> <tr> <td colspan="4"></td> <td colspan="4"></td> <td colspan="4">Core Item Violations 4/28/25 2</td> </tr> <tr> <td colspan="4"></td> <td colspan="4"></td> <td colspan="4">Risk Factor/Public Health Intervention Violations 2</td> </tr> <tr> <td colspan="4"></td> <td colspan="4"></td> <td colspan="4">Repeat Risk Factor/Public Health Intervention Violations 1</td> </tr> <tr> <td colspan="4"></td> <td colspan="4"></td> <td colspan="4">Good Retail Practices Violations 1</td> </tr> <tr> <td colspan="4"></td> <td colspan="4"></td> <td colspan="4">Requires Reinspection - check box if you intend to reinspect</td> </tr> <tr> <td colspan="12">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.</td> </tr> </tbody></table>									OUT	N/A	N/O	Safe Food and Water	V	COS	R	OUT	Proper Use of Utensils	V	COS	R	30	○	○	Pasteurized eggs used where required	P	○	○	43	○	○	○	○	○	31	○	○	Water and ice from approved source	P/Pf/C	○	○	44	○	○	○	○	○	32	○	✓	Variance obtained for specialized processing methods	Pf	○	○	45	○	○	○	○	○	33	○	○	Proper cooling methods used; adequate equipment for temperature control	Pf/C	○	○	46	○	○	○	○	○	34	○	○	Plant food properly cooked for hot holding	Pf	○	○	47	✓	○	○	○	○	35	○	○	Approved thawing methods used	Pf/C	○	○	48	○	○	○	○	○	36	○	○	Thermometers provided and accurate	Pf/C	○	○	49	○	○	○	○	○	37	○	○	Food properly labeled; original container	Pf/C	○	○	50	○	○	○	○	○	Prevention of Food Contamination									38	○	○	Insects, rodents, and animals not present	Pf/C	○	○	51	○	○	○	○	○	39	○	○	Contamination prevented during food preparation, storage & display	P/Pf/C	○	○	52	○	○	○	○	○	40	○	○	Personal cleanliness	Pf/C	○	○	53	○	○	○	○	○	41	○	○	Wiping cloths: properly used and stored	C	○	○	54	○	○	○	○	○	42	○	○	Washing fruits and vegetables	P/Pf/C	○	○	55	○	○	○	○	○	Permit Holder shall notify customers that a copy of the most recent inspection report is available.									Person in Charge (Signature) <i>John Mucha</i>				Date 1/28/25				Proper Use of Utensils				Person in Charge (Printed) <i>John Mucha</i>								Utensils and Equipment				Inspector (Signature) <i>John Mucha</i>				Date 1/28/25				Physical Facilities				Inspector (Printed) <i>John Mucha</i>								Violations documented Date corrections due #												Priority Item Violations C.O.S 1												Priority Foundation Item Violations 4/28/25 2												Core Item Violations 4/28/25 2												Risk Factor/Public Health Intervention Violations 2												Repeat Risk Factor/Public Health Intervention Violations 1												Good Retail Practices Violations 1												Requires Reinspection - check box if you intend to reinspect				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.											
IN	OUT	N/A	N/O	Supervision	V	COS	R	Protection from Contamination	V	COS	R																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																				
1	✓	○	○	Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	○	○	15	✓	○	○	Food separated and protected	P/C	✓	○																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																
2	○	✓	○	Certified Food Protection Manager for Classes 2, 3, & 4	C	○	○	16	✓	○	○	Food-contact surfaces: cleaned & sanitized	P/Pf/C	○	○																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																
3	✓	○	○	Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf	○	○	17	✓	○	○	Proper disposition of returned, previously served, reconditioned, and unsafe food	P	○	○																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																
4	✓	○	○	Proper use of restriction and exclusion	P	○	○	18	✓	○	○	Proper cooking time and temperatures	P/Pf/C	○	○																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																
5	✓	○	○	Written procedures for responding to vomiting and diarrheal events	Pf	○	○	19	✓	○	○	Proper reheating procedures for hot holding	P	○	○																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																
6	✓	○	○	Proper eating, tasting, drinking, or tobacco products use	P/C	○	○	20	○	○	✓	Proper cooling time and temperatures	P	○	○																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																
7	✓	○	○	No discharge from eyes, nose, and mouth	C	○	○	21	✓	○	○	Proper hot holding temperatures	P	○	○																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																
8	✓	○	○	Hands clean and properly washed	P/Pf	○	○	22	✓	○	○	Proper cold holding temperatures	P	○	○																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																
9	✓	○	○	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C	○	○	23	○	○	✓	Proper date marking and disposition	P/Pf	○	○																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																
10	✓	○	○	Adequate handwashing sinks, properly supplied/accessible	Pf/C	○	○	24	○	○	✓	Time as a public health control: procedures and records	P/Pf/C	○	○																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																
11	✓	○	○	Food obtained from approved source	P/Pf/C	○	○	25	✓	○	○	Consumer advisory provided: raw/undercooked food	Pf	○	○																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																
12	○	○	✓	Food received at proper temperature	P/Pf	○	○	26	○	○	✓	Pasteurized foods used; prohibited foods not offered	P/C	○	○																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																
13	✓	○	○	Food in good condition, safe, and unadulterated	P/Pf	○	○	27	○	○	✓	Food additives: approved and properly used	P	○	○																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																
14	○	○	✓	Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	○	○	28	✓	○	○	Toxic substances properly identified, stored & used	P/Pf/C	○	○																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																
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																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																															
<table border="1"> <thead> <tr> <th>OUT</th> <th>N/A</th> <th>N/O</th> <th>Safe Food and Water</th> <th>V</th> <th>COS</th> <th>R</th> <th>OUT</th> <th>Proper Use of Utensils</th> <th>V</th> <th>COS</th> <th>R</th> </tr> </thead> <tbody> <tr> <td>30</td> <td>○</td> <td>○</td> <td>Pasteurized eggs used where required</td> <td>P</td> <td>○</td> <td>○</td> <td>43</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> </tr> <tr> <td>31</td> <td>○</td> <td>○</td> <td>Water and ice from approved source</td> <td>P/Pf/C</td> <td>○</td> <td>○</td> <td>44</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> </tr> <tr> <td>32</td> <td>○</td> <td>✓</td> <td>Variance obtained for specialized processing methods</td> <td>Pf</td> <td>○</td> <td>○</td> <td>45</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> </tr> <tr> <td>33</td> <td>○</td> <td>○</td> <td>Proper cooling methods used; adequate equipment for temperature control</td> <td>Pf/C</td> <td>○</td> <td>○</td> <td>46</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> </tr> <tr> <td>34</td> <td>○</td> <td>○</td> <td>Plant food properly cooked for hot holding</td> <td>Pf</td> <td>○</td> <td>○</td> <td>47</td> <td>✓</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> </tr> <tr> <td>35</td> <td>○</td> <td>○</td> <td>Approved thawing methods used</td> <td>Pf/C</td> <td>○</td> <td>○</td> <td>48</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> </tr> <tr> <td>36</td> <td>○</td> <td>○</td> <td>Thermometers provided and accurate</td> <td>Pf/C</td> <td>○</td> <td>○</td> <td>49</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> </tr> <tr> <td>37</td> <td>○</td> <td>○</td> <td>Food properly labeled; original container</td> <td>Pf/C</td> <td>○</td> <td>○</td> <td>50</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> </tr> <tr> <td colspan="9">Prevention of Food Contamination</td> </tr> <tr> <td>38</td> <td>○</td> <td>○</td> <td>Insects, rodents, and animals not present</td> <td>Pf/C</td> <td>○</td> <td>○</td> <td>51</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> </tr> <tr> <td>39</td> <td>○</td> <td>○</td> <td>Contamination prevented during food preparation, storage &amp; display</td> <td>P/Pf/C</td> <td>○</td> <td>○</td> <td>52</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> </tr> <tr> <td>40</td> <td>○</td> <td>○</td> <td>Personal cleanliness</td> <td>Pf/C</td> <td>○</td> <td>○</td> <td>53</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> </tr> <tr> <td>41</td> <td>○</td> <td>○</td> <td>Wiping cloths: properly used and stored</td> <td>C</td> <td>○</td> <td>○</td> <td>54</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> </tr> <tr> <td>42</td> <td>○</td> <td>○</td> <td>Washing fruits and vegetables</td> <td>P/Pf/C</td> <td>○</td> <td>○</td> <td>55</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> <td>○</td> </tr> <tr> <td colspan="9">Permit Holder shall notify customers that a copy of the most recent inspection report is available.</td> </tr> <tr> <td colspan="4">Person in Charge (Signature) <i>John Mucha</i></td> <td colspan="4">Date 1/28/25</td> <td colspan="4">Proper Use of Utensils</td> </tr> <tr> <td colspan="4">Person in Charge (Printed) <i>John Mucha</i></td> <td colspan="4"></td> <td colspan="4">Utensils and Equipment</td> </tr> <tr> <td colspan="4">Inspector (Signature) <i>John Mucha</i></td> <td colspan="4">Date 1/28/25</td> <td colspan="4">Physical Facilities</td> </tr> <tr> <td colspan="4">Inspector (Printed) <i>John Mucha</i></td> <td colspan="4"></td> <td colspan="4">Violations documented Date corrections due #</td> </tr> <tr> <td colspan="4"></td> <td colspan="4"></td> <td colspan="4">Priority Item Violations C.O.S 1</td> </tr> <tr> <td colspan="4"></td> <td colspan="4"></td> <td colspan="4">Priority Foundation Item Violations 4/28/25 2</td> </tr> <tr> <td colspan="4"></td> <td colspan="4"></td> <td colspan="4">Core Item Violations 4/28/25 2</td> </tr> <tr> <td colspan="4"></td> <td colspan="4"></td> <td colspan="4">Risk Factor/Public Health Intervention Violations 2</td> </tr> <tr> <td colspan="4"></td> <td colspan="4"></td> <td colspan="4">Repeat Risk Factor/Public Health Intervention Violations 1</td> </tr> <tr> <td colspan="4"></td> <td colspan="4"></td> <td colspan="4">Good Retail Practices Violations 1</td> </tr> <tr> <td colspan="4"></td> <td colspan="4"></td> <td colspan="4">Requires Reinspection - check box if you intend to reinspect</td> </tr> <tr> <td colspan="12">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.</td> </tr> </tbody></table>									OUT	N/A	N/O	Safe Food and Water	V	COS	R	OUT	Proper Use of Utensils	V	COS	R	30	○	○	Pasteurized eggs used where required	P	○	○	43	○	○	○	○	○	31	○	○	Water and ice from approved source	P/Pf/C	○	○	44	○	○	○	○	○	32	○	✓	Variance obtained for specialized processing methods	Pf	○	○	45	○	○	○	○	○	33	○	○	Proper cooling methods used; adequate equipment for temperature control	Pf/C	○	○	46	○	○	○	○	○	34	○	○	Plant food properly cooked for hot holding	Pf	○	○	47	✓	○	○	○	○	35	○	○	Approved thawing methods used	Pf/C	○	○	48	○	○	○	○	○	36	○	○	Thermometers provided and accurate	Pf/C	○	○	49	○	○	○	○	○	37	○	○	Food properly labeled; original container	Pf/C	○	○	50	○	○	○	○	○	Prevention of Food Contamination									38	○	○	Insects, rodents, and animals not present	Pf/C	○	○	51	○	○	○	○	○	39	○	○	Contamination prevented during food preparation, storage & display	P/Pf/C	○	○	52	○	○	○	○	○	40	○	○	Personal cleanliness	Pf/C	○	○	53	○	○	○	○	○	41	○	○	Wiping cloths: properly used and stored	C	○	○	54	○	○	○	○	○	42	○	○	Washing fruits and vegetables	P/Pf/C	○	○	55	○	○	○	○	○	Permit Holder shall notify customers that a copy of the most recent inspection report is available.									Person in Charge (Signature) <i>John Mucha</i>				Date 1/28/25				Proper Use of Utensils				Person in Charge (Printed) <i>John Mucha</i>								Utensils and Equipment				Inspector (Signature) <i>John Mucha</i>				Date 1/28/25				Physical Facilities				Inspector (Printed) <i>John Mucha</i>								Violations documented Date corrections due #												Priority Item Violations C.O.S 1												Priority Foundation Item Violations 4/28/25 2												Core Item Violations 4/28/25 2												Risk Factor/Public Health Intervention Violations 2												Repeat Risk Factor/Public Health Intervention Violations 1												Good Retail Practices Violations 1												Requires Reinspection - check box if you intend to reinspect				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.																																																																																																																																																																																																																																																																																											
OUT	N/A	N/O	Safe Food and Water	V	COS	R	OUT	Proper Use of Utensils	V	COS	R																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																				
30	○	○	Pasteurized eggs used where required	P	○	○	43	○	○	○	○	○																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																			
31	○	○	Water and ice from approved source	P/Pf/C	○	○	44	○	○	○	○	○																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																			
32	○	✓	Variance obtained for specialized processing methods	Pf	○	○	45	○	○	○	○	○																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																			
33	○	○	Proper cooling methods used; adequate equipment for temperature control	Pf/C	○	○	46	○	○	○	○	○																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																			
34	○	○	Plant food properly cooked for hot holding	Pf	○	○	47	✓	○	○	○	○																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																			
35	○	○	Approved thawing methods used	Pf/C	○	○	48	○	○	○	○	○																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																			
36	○	○	Thermometers provided and accurate	Pf/C	○	○	49	○	○	○	○	○																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																			
37	○	○	Food properly labeled; original container	Pf/C	○	○	50	○	○	○	○	○																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																			
Prevention of Food Contamination																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																															
38	○	○	Insects, rodents, and animals not present	Pf/C	○	○	51	○	○	○	○	○																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																			
39	○	○	Contamination prevented during food preparation, storage & display	P/Pf/C	○	○	52	○	○	○	○	○																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																			
40	○	○	Personal cleanliness	Pf/C	○	○	53	○	○	○	○	○																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																			
41	○	○	Wiping cloths: properly used and stored	C	○	○	54	○	○	○	○	○																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																			
42	○	○	Washing fruits and vegetables	P/Pf/C	○	○	55	○	○	○	○	○																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																			
Permit Holder shall notify customers that a copy of the most recent inspection report is available.																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																															
Person in Charge (Signature) <i>John Mucha</i>				Date 1/28/25				Proper Use of Utensils																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																							
Person in Charge (Printed) <i>John Mucha</i>								Utensils and Equipment																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																							
Inspector (Signature) <i>John Mucha</i>				Date 1/28/25				Physical Facilities																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																							
Inspector (Printed) <i>John Mucha</i>								Violations documented Date corrections due #																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																							
								Priority Item Violations C.O.S 1																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																							
								Priority Foundation Item Violations 4/28/25 2																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																							
								Core Item Violations 4/28/25 2																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																							
								Risk Factor/Public Health Intervention Violations 2																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																							
								Repeat Risk Factor/Public Health Intervention Violations 1																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																							
								Good Retail Practices Violations 1																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																							
								Requires Reinspection - check box if you intend to reinspect																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																							
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.																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																															

# Food Establishment Inspection Report

Page 2 of 2

LHD NVHD

### Inspection Report Continuation Sheet

Date 1/28/25

Establishment Massimino's Pizzeria Town Ansonia

## TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Mozzarella	38°F	Marinara	155°F → Reheating on stove		
Sausage	38°F				
Sliced cheese	38°F				
Cooked broccoli	36°F				
Pasta	39°F				
Salami	39°F				
Raw chicken	39°F				
Mozzarella	37°F				

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	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.
	CFPM: Jessica Andretta Exp: 5/13/29
15P	Raw chicken in container over cooked pasta in fridge → C.O.S moved
47C	Gaskets of reach-in are torn → Correct by 4/28/25
2C	CFPM not present during inspection → Correct by - Handsink: Stocked Hot/Cold H <sub>2</sub> O ✓ 4/28/25
	- Sanitizer: Chlorine: 100ppm (Bucket) ✓
	- Thermometers ✓ - Test Strips ✓
	- Allergen Notice ✓ - Bar Area ✓
	- Restroom ✓ - Handwashing ✓

Person in Charge (Signature)

Date 1/28/23

Inspector (Signature)

Date 1/28/25