

531

Risk Category: 2 Food Establishment Inspection Report Page 1 of 2

Establishment type: Permanent Temporary Mobile Other Date: 1/31/25

Establishment: McDonald's # 11601 Time In: 10:25 AM/PM Time Out: AM/PM

Address: 571 New Haven Road LHD: NVHD

Town/City: Naugatuck Purpose of Inspection: Routine Pre-op

Permit Holder: Christian Trefz + Rob. Hull Reinspection: Other

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

IN	OUT	N/A	N/O	Supervision	V	COS	R	IN	OUT	N/A	N/O	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		
Employee Health								Time/Temperature Control for Safety							
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		
Good Hygienic Practices								Consumer Advisory							
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		
Preventing Contamination by Hands								Highly Susceptible Population							
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		
Approved Source								Food/Color Additives and Toxic Substances							
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								Conformance with Approved Procedures							
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.								Compliance with variance/specialized process/ROP criteria/HACCP Plan							
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															
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	✓			In-use utensils: properly stored	C			
31	✓		Water and ice from approved source	P/Pf/C			44	✓			Utensils/equipment/linens: properly stored, dried, & handled	Pf/C			
32	✓		Variance obtained for specialized processing methods	Pf			45	✓			Single-use/single-service articles: properly stored & used	P/C			
Food Temperature Control								Utensils and Equipment							
33	✓		Proper cooling methods used; adequate equipment for temperature control	Pf/C			46	✓			Gloves used properly	C			
34	✓		Plant food properly cooked for hot holding	Pf			47	✓			Food and non-food contact surfaces cleanable, properly designed, constructed, and used	P/Pf/C			
35	✓		Approved thawing methods used	Pf/C			48	✓			Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	Pf/C			
36	✓		Thermometers provided and accurate	Pf/C			49	✓			Non-food contact surfaces clean	C			
Food Identification								Physical Facilities							
37	✓		Food properly labeled; original container	Pf/C			50	✓			Hot and cold water available; adequate pressure	Pf			
Prevention of Food Contamination								Violations documented							
38	✓		Insects, rodents, and animals not present	Pf/C			51	✓			Plumbing installed; proper backflow devices	P/Pf/C			
39	✓		Contamination prevented during food preparation, storage & display	P/Pf/C			52	✓			Sewage and waste water properly disposed	P/Pf/C			
40	✓		Personal cleanliness	Pf/C			53	✓			Toilet facilities: properly constructed, supplied, & clean	Pf/C			
41	✓		Wiping cloths: properly used and stored	C			54	✓			Garbage and refuse properly disposed; facilities maintained	C			
42	✓		Washing fruits and vegetables	P/Pf/C			55	✓			Physical facilities installed, maintained, and clean	P/Pf/C			
Permit Holder shall notify customers that a copy of the most recent inspection report is available.								56							
Person in Charge (Signature) <i>Alexandra Ugovillas</i> Date 1/31/25								Adequate ventilation and lighting; designated areas used							
Person in Charge (Printed) Alexandra Ugovillas								Natural rubber latex gloves not used per CGS §19a-36f							
Inspector (Signature) <i>Amy Durand</i> Date 1/31/25								Violations documented							
Inspector (Printed) Amy Durand								Date corrections due							
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.								#							

Violations documented: Priority Item Violations, Priority Foundation Item Violations, Core Item Violations, Risk Factor/Public Health Intervention Violations, Repeat Risk Factor/Public Health Intervention Violations, Good Retail Practices Violations, Requires Reinspection - check box if you intend to reinspect

Date corrections due: COS

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Date 1/31/25

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56c cell phones stored on food contact surfaces
cos removed from area

Date _____