Connecticut Department of Public Health

530

				25					
Risk Category: 7 Food Establishment Inspection Report Page 1 of 2									
Establishment type: Permane)t Temporary Mobile Other				Date: 7/14/25					
Establishment Mcdonalols #2194			Conne	Time In AM/PM Time Out AM/P					
Address 7/8 Rubber Avenue DPH				H LHD DVHD					
Town/City Naugatua				Purpose of Inspection: Routine Pre-op					
Permit Holder (hrstian Tretz Robert Hull Connecticut E of Public			ut De	t Department ic Health Reinspection Other					
FOODBORNE ILLNESS RISK FACTORS AN				ND 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 it		_		Fin 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	cos							
IN OUT N/A N/O Supervision Person/Alternate Person in charge present,	0000	003	K	IN OUT N/A N/O Protection from Contamination V COS 15 Prod separated and protected P/C Production from Contamination V COS					
demonstrates knowledge and performs duties	Pf	0	0	16 Food-contact surfaces: cleaned & sanitized P/Pf/C					
Certified Food Protection Manager for Classes 2,	С	0		Proper disposition of returned, previously					
3, & 4	C			served, reconditioned, and unsafe food					
Employee Health				Time/Temperature Control for Safety					
Management, food employee and conditional employee;	P/Pf	0		18 Proper cooking time and temperatures P/Pf/C					
knowledge, responsibilities and reporting Proper use of restriction and exclusion	Р	0		20 Proper cooling time and temperatures					
Written procedures for responding to vomiting and				21 O Proper hot holding temperatures					
5 diarrheal events	Pf	0	9	22 Proper cold holding temperatures P					
/ Good Hygienic Practices				23 Proper date marking and disposition P/Pf					
6 Proper eating, tasting, drinking, or tobacco products us		-	-	-112/1 V 1 C 1 C 1 C 1 C 1 C 1 C 1 C 1 C 1 C					
7 No discharge from eyes, nose, and mouth	С	101	0	and records Consumer Advisory					
Preventing Contamination by Hands 8 Hands clean and properly washed	P/Pf	0	0						
No hare hand contact with RTE food or a				Highly Susceptible Population					
9 pre-approved alternative procedure properly followed	P/Pf/C	0	9	26 O Pasteurized foods used; prohibited foods not offered P/C O					
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	0	Food/Color Additives and Toxic Substances					
Approved Source				27 Food additives: approved and properly used P					
11 O pood obtained from approved source	P/Pf/C	-	0	Toxic substances properly identified,					
12 Food received at proper temperature	P/Pf	+		Stored & used					
Food in good condition, safe, and unadulterated Required records available: molluscan shellfish			0	Compliance with variance/specialized					
identification, parasite destruction	P/Pf/C	0	0	process/ROP criteria/HACCP Plan					
GOOD RETAIL PRACTICES									
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.									
		-	_	ox for COS and/or R COS=corrected on-site during inspection R=repeat violati					
OUT N/A N/O Safe Food and Water	٧	cos							
30 Pasteurized eggs used where required Water and ice from approved source	P P/Pf/C	0	0	The Control of the Co					
32 Variance obtained for specialized processing methods	Pf		0						
Food Temperature Control				46 Gloves used properly C C					
Proper cooling methods used; adequate equipment for	Pf/C	0		Utensils and Equipment					
Jemperature control				47 Pood and non-lood contact surfaces cleanable,					
34 O Plant food properly cooked for hot holding	Pf	-		properly designed, constructed, and used					
35 O Approved thawing methods used	-	0		- 148 (C) PI/C C C					
36 Thermometers provided and accurate Food Identification	FI/C	191		49 Non-food contact surfaces clean C					
37 Food properly labeled; original container	Pf/C	0	0	io C i ion iooc contact contact					
Prevention of Food Contamination				50 Hot and cold water available; adequate pressure					
38 Insects, rodents, and animals not present									
39 Contamination prevented during food preparation, storage & display	P/Pf/C	-							
40 Personal cleanliness	Pf/C	0	-						
41 Wiping cloths: properly used and stored 42 Washing fruits and vegetables	P/Pf/C		_	or Carbago and roles properly experience					
				56 Adequate ventilation and lighting; designated areas used C					
Permit Holder shall notify customers that a copy of the most recent inspection rep	ort is av	ailable		Natural rubber latex gloves not used per CGS §19a-36f					
11 / 1/1/2 001	16	2	>_	Violations documented Date corrections due #/					
Person in Charge (Signature) Date	11)	202	5						
Person in Charge (Printed)				Priority Foundation Item Violations Core Item Violations					
Close of the state of the	415	6		Risk Factor/Public Health Intervention Violations					
Inspector (Signature) Date Date				Repeat Risk Factor/Public Health Intervention Violations					
and Dircinal	Good Retail Practices Violations								
Inspector (Printed) 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, destrict 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, destrict 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, destrict 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, destrict 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, destrict 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, destrict the owner or operator of a food establishment aggree of the owner or operator of a food establishment aggree of the owner or operator of a food establishment aggree of the owner or operator of a food establishment aggree of the owner or operator of a food establishment aggree of the owner or operator of a food establishment aggree of the owner or operator of a food establishment aggree of the owner or operator of a food establishment aggree of the owner or operator of a food establishment aggree of the owner or operator of a food establishment aggree of the owner or operator of a food establishment aggree of the owner or operator of a food establishment aggree of the owner or operator of a food establishment aggree of the owner of the owner or operator of a food establishment aggree of the owner of the									
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 Esta	abiisnment insped	ition R	Report Page	of					
LHD <u>NV HD</u>	Inspection Report Continuation Shee	t	Date	25					
Establishment MCDONALDS # 2194 Town NAUGATUCK									
	TEMPERATURE OBSERVA	ATIONS							
Item/Location/Process Temp	Item/Location/Process	Temp	Item/Location/Process	Temp					
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OF	SERVATIONS AND CORRECT	IVE ACTIO	NS						
	e corrected within the time frames below			food code					
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Joseph Hopechon									
N. Carlotte and Ca									
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Person in Charge (Signature)	per		Date 07 /	1/2025					
reison in onarge (signature)	4.			11000					
Inspector (Signature)	911706		Date 7/1-	1115					