Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

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Personal cleanliness PFIC 41 Wiping cloths: properly used and stored C Washing fruits and vegetables Permit Holder shall notify customers that a copy of the most recent inspection report is available. Person in Charge (Signature) Person in Charge (Printed) Date Date Date Priority Item Violations Core Item Violations Risk Factor/Public Health Intervention Violations Risk Factor/Public Health Intervention Violations 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,										
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