

Connecticut Department of Public Health

Risk Category: 5 Food Establishment Inspection Report Page 1 of 2												
Establishment type: Permanent Temporary Mobile Other		Date:	1/24/25									
Establishment 100/110/08 Lynchlovide		a sepi	ng Conne	ections .	Time In_	10:30 AN	I/PM Time Out_//	:00 (AM)PM				
Address 58 HUNTINGTON NOTCH			D	H)	LHD N	SHID						
Town/City SNELTON					Purpose (of Inspection:	Routine I	Pre-op				
Permit Holder Huntington Lurch UC-Milhailmidis	c	onnecti of P	icut De ublic H	epartment lealth	Reinspec	tion	Other					
FOODBORNE ILLNESS RISK F	ACTO	RS	ANI	PUBLIC	HEALT	TH INTERVE	NTIONS					
Risk factors are important practices or procedures identified as the most prevalent contri	ributing fa	ctors c	of food	lborne illness or	injury. Interv	ventions are control n	neasures to prevent foodborne i	llness or injury.				
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it	em	11	N=in	compliance	OUT=not	t 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	appr	opria	te box for CC	S and/or R	COS=correcte	d on-site during inspection	R=repeat violation				
IN OUT N/A N/O Supervision	V	cos	R	IN QU	T N/A N/O	Protection	n from Contamination	V COS R				
Person/Alternate Person in charge present,				15		Food separated a	and protected	P/C 0 0				
demonstrates knowledge and performs duties	Pf	0	0	16			faces: cleaned & sanitize	ed P/Pf/C O				
Certified Food Protection Manager for Classes 2	1988			/			n of returned, previously					
2 3, & 4	C	0		17			oned, and unsafe food	POO				
Employee Health		ALCOHOLD STREET		ire Control for Safety								
Management, food employee and conditional employee				18			me and temperatures	P/Pf/C O O				
knowledge, responsibilities and reporting	P/Pf	0	0	19 0 0			procedures for hot holdi					
4 Proper use of restriction and exclusion	Р	0		20 0 0			ne and temperatures	POO				
Written procedures for responding to vomiting and	-		\vdash	21 0		Proper hot holdin		POO				
diarrheal events	Pf	0	0	22		Proper cold holdi		POO				
				23			ting and disposition	P/Pf O O				
Good Hygienic Practices	- 10/0			23								
6 Proper eating, tasting, drinking, or tobacco products us		0	2	24 0 0			health control: procedure	P/Pf/C				
7 No discharge from eyes, nose, and mouth	С	0	9			and records						
Preventing Contamination by Hands				/	-		ner Advisory					
8 9 Hands clean and properly washed	P/Pf	0	0	25 🕢 🔾		-	provided: raw/undercooked fo	od Pf O				
No bare hand contact with RTE food or a	P/Pf/C	0			/		eptible Population					
pre-approved alternative procedure properly followed	17/1/0			26 0 0		Pasteurized foods us	sed; prohibited foods not offer	ed P/C O				
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	0		Fee	d/Color Additive	es and Toxic Substance	es				
Approved Source				27 0 0		Food additives: a	pproved and properly us	ed POO				
11 Food obtained from approved source	P/Pf/C	0	0			Toxic substances	properly identified,					
12 C Food received at proper temperature	P/Pf	_	O	28		stored & used	property recruition,	P/Pf/C				
13 Food in good condition, safe, and unadulterated	P/Pf	-	Ŏ				Approved Procedures					
Required records available: molluscan shallfish							variance/specialized					
14 identification, parasite destruction	P/Pf/C	0	0	29 0 0			eria/HACCP Plan	P/Pf/C O				
	OD DE	TAII	DD	ACTICES		process/reor ent	CHAITIACCI TIAII					
	-				ana ahamia	and physical s	phicata into foods					
Good Retail Practices are preventative measures to								D				
				for COS and/	or R		n-site during inspection	R=repeat violation				
OUT N/A N/O Safe Food and Water	V	cos	R	OUT		Proper Use		V COS R				
30 Pasteurized eggs used where required	Р	0	0			ls: properly stored		C 0 0				
31 Water and ice from approved source	P/Pf/C	0	0				rly stored, dried, & handled					
32 O Variance obtained for specialized processing methods	Pf	0	0				: properly stored & used	P/C 0 0				
Food Temperature Control				46 Glo	ves used	properly		C O O				
Proper cooling methods used; adequate equipment for	Dilo						and Equipment					
temperature control	Pf/C	0	9	Foo	od and nor		rfaces cleanable,	DIDEIR				
34 O Plant food properly cooked for hot holding	Pf	0	0			gned, constructed		P/Pf/C O				
35 O Approved thawing methods used	Pf/C		0	Wa			ed, maintained and used					
36 Thermometers provided and accurate	Pf/C	-	0	IARIC			nd test strips available	' Pf/C O O				
Food Identification						ntact surfaces clea		C 00				
37 Food properly labeled; original container	Df/C	0		45 0 140	11-1000 0011		al Facilities	0 00				
Prevention of Food Contamination	FIIC			50 Ho	t and cold		adequate pressure	Pf OO				
	DUO											
38 Insects, rodents, and animals not present		0				talled; proper bac		P/Pf/C O O				
39 Contamination prevented during food preparation, storage & display	P/Pf/C	_	-			waste water prop		P/Pf/C O O				
40 Personal cleanliness	Pf/C	-	0				ructed, supplied, & clean					
41 Wiping cloths: properly used and stored	C	_	9				posed; facilities maintained					
42 Washing fruits and vegetables	P/Pf/C	0	0				aintained, and clean	P/Pf/C O O				
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ailable	2.				ing; designated areas us					
							t used per CGS §19a-36					
Demon in Obama (Simoton) M. F.T.	911	10	<	Violations			Date corrections du					
Person in Charge (Signature) Date	24	10	Y	Priority Iter			-	0				
, ,		1				em Violations	- laitin-	0				
Person in Charge (Printed)	111			Core Item			1/04/05					
Inspector (Signature) A Manda KLUMM Date 4	1410	X				ealth Intervention		0				
Inspector (Signature) AMMAA RUMM Date	1	10					rvention Violations					
Amanda Killing	1					s Violations						
Inspector (Printed)							if you intend to reinspe					
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	Directo	or of	Hea	lth, not later	r than forty	y-eight hours aft	er issuance of such ord	der.				

Foo	d Esta	blishment ins	pection h	Report Page	_ of					
LHD_NVHD		Inspection Report Continuation	on Sheet	Date_4/24	124					
Establishment POW/WOVS	Luncheo	MHC Town Shut	ton							
TEMPERATURE OBSERVATIONS										
Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp					
BM Ireach		HH-Bfast pot.	28 105							
-Tomaloes	LIOF	Face	19001=							
	HaoF	2 - Liggs Paul	70-17							
-cheest	700	2 dr Fridge BOH	39 1							
- Sausage links	30° F	-corn beef has								
- pancake batter	HICE	- Racon	400=							
Snowcase	HIOF	- maild	HOOF							
milly fridge	LIOF	7.7009	10 /							
- Choc milk milk or jo		SERVATIONS AND COR	DECTIVE ACTIO	MC						
Violations cited in this	report must be	corrected within the time frame	s below or as stated	in sections 8-405.11 & 8-406.11 of th	e food code					
Item Violations cited in this	report must be	corrected within the time frame	5 below, or as stated i	30010130-400.11 0 0 400.11 0 0	1					
Number + Expired	d 812712	3 * Expires	Scon	, Registered to	V					
CFPM - Minail Xe	mis	Dilde I colorer	112/25.	Registered to COURSE 114°F V EEP btwn 50-10900	, ~					
CIPIVI - I II TOUT NO	MIO	MICHALI CACIS	1/04/05	, worse	_					
Handsink-	Stocke	d' Signage +	10+ H20	114°FV						
000014321	0,000	70 9 100	F 1.11	60 100	* Bock					
Janitice -	Chlorin	e 15, 100ppn	7 / Jry, to Ke	sep bywn 50-100pc	m)					
Concumer +	Millian	11/ :00 0000	and Che	st freezer						
COVISORION	aviour	, ten ach	re, inu	ST THEE COV						
' Allergen (nsterv	Idv freeze	1 Allerne	en Statement on	MMO					
					111010					
100ava -> 7	HOLD to	menu next t	ime you	llyint.						
And the second s	1112312		U							
and the state of t	Axton	and a territory								
1300 TOPO POSTOPO	DUHONGE	DICTOROTORY DUCKS								
HT Impan 1st	01/1 /01	ehind Soda disp	DIOCAN							
TI WEREN SI	CKY 174	child sea chisp	W 18 C1							
.487										
	1									
	1			. ()	24/2-					
Person in Charge (Signature)	M			Date 9	14 125					
/ Classific Charge (Signature)	112	0/1.		5410	1/10					
Inspector (Signature) MAAAA	MINA WI	ICY/U 1A		Date 4/24	1125					