Connecticut Department of Public Health

Risk Category: 3 Food Establishment Inspection Report Page 1 of										
Establishment type Permanent Temporary Mobile Other					Date:	May	1121			
		ection Health	Time In	ILL	M/PM Time Out	AM/PM				
Establishment 1930 Dines Address 737 Budgyayawwww		DDH		LI	LHD	NVH	7			
Town/City Shelta #1249		DPH			of Inspection:	Routine	Pre-op			
	C	Connecticut Department			Reinspect	tion	Other			
Permit Holder 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 IN OUT N/A N/O Supervision	Mark in		pria		UT N/A N/O	The second secon	ed on-site during inspection on from Contamination	R=repeat violation		
Person/Alternate Person in charge present.		000				ood separated	and believe the part of the second state of th	P/C 0 0		
demonstrates knowledge and performs duties	Pf			16	5 O F	ood-contact su	ırfaces: cleaned & sanitiz			
Certified Food Protection Manager for Classes 2, 3, & 4	C	0	0	17) processors		on of returned, previously tioned, and unsafe food	POO		
Employee Health					, 1	Time/Temperat	ture Control for Safety			
Management, food employee and conditional employee;	P/Pf	0	0	18			time and temperatures	P/Pf/C O O		
knowledge, responsibilities and reporting 4 Proper use of restriction and exclusion	P	0		19 0			g procedures for hot hold ime and temperatures	ing POO		
Written procedures for responding to vomiting and				21			ng temperatures	P 0 0		
diarrheal events	Pf			22			ding temperatures	POO		
Good Hygienic Practices	DIO			23			rking and disposition	P/Pf O O		
7 No discharge from eyes, nose, and mouth	se P/C	-	응	24 0	3 (3 ()	ime as a public and records	c health control: procedur	es P/Pf/C O		
Preventing Contamination by Hands							mer Advisory			
8 Hands clean and properly washed	P/Pf	0	0	25			provided: raw/undercooked for	ood Pf O		
No bare hand contact with RTE food or a	P/Pf/C	0		000			ceptible Population	nd Dic		
pre-approved alternative procedure properly followed Adequate handwashing sinks, properly supplied/accessible	CPIC	10	0	26	- Internation		used; prohibited foods not offer			
Approved Source		1		27			approved and properly us			
11 Proof obtained from approved source	P/Pf/C		0	28			es properly identified,	P/Pf/C O O		
12 Food received at proper temperature	P/Pf	-	9	20		stored & used		W. W. C.		
Food in good condition, safe, and unadulterated Required records available: molluscan shellfish	PTRf	0	0				th Approved Procedures n variance/specialized			
identification, parasite destruction	PIPEC	0	\circ	29			iteria/HACCP Plan	P/Pf/C O		
GOOD RETAIL PRACTICES										
Good Retail Practices are preventative measures Mark OUT if numbered item is not in compliance V=violation type Mark				for COS and			on-site during inspection	R=repeat violation		
OUT N/A N/O Safe Food and Water	v v	1	R	OUT	JOIN C	The second secon	e of Utensils	V COS R		
30 Pasteurized eggs used where required	P	0	0	43 In-	-use utensils	s: properly store	ed	(0)00		
31 Water and ice from approved source	P/Pf/C	-	0	44 O Ut	tensils/equipn	nent/linens: prop	erly stored, dried, & handled			
32 Variance obtained for specialized processing methods	Pf	0	9				s: properly stored & used	P/C 0 0		
Food Temperature Control Proper cooling methods used; adequate equipment for		Т		46 CG	loves used p		and Equipment	C O O		
temperature control	Pf/C	0	0	47 FC	ood and non		urfaces cleanable,	P/Pf/C O O		
34 O Plant food properly cooked for hot holding	Pf		0			ned, constructe				
35 O Approved thawing methods used	Pf/C						lled, maintained and used	f; Pf/C		
Thermometers provided and accurate Food Identification	Pf/C	0	0			tact surfaces cl	and test strips available	C 00		
37 Food properly labeled; original container	Pf/C	0	0	40 0 110	011 1000 0011		ical Facilities			
Prevention of Food Contamination							adequate pressure	Pf O O		
38 Insects, rodents, and animals not present		0					ackflow devices	P/Pf/C O O		
39 Contamination prevented during food preparation, storage & display 40 Personal cleanliness	P/Ff/C		_			waste water pro	perly disposed structed, supplied, & clear	P/Pf/C O O		
41 Wiping cloths: properly used and stored	C	0					sposed; facilities maintained			
42 Washing fruits and vegetables	P/Pf/C	_					naintained, and clean	P/Pf/C O O		
Permit Holder shall notify customers that a copy of the most recent inspection report is available. 56 Adequate ventilation and lighting; designated areas used C Natural rubber latex gloves not used per CGS §19a-36f										
Violations documented Date corrections due #										
Person in Charge (Signature) Date	-4-	- 7	7		em Violation		115 011	5 7		
Person in Charge (Printed) 1 12 x 13 12 x 12 x 12 x 12 x 12 x 12 x					Violation Ite	em Violations	DAG	5 16		
	Tail	12	-	Risk Facto	or/Public He	ealth Interventio		3		
Inspector (Signature) Date 4	IM	10	1		isk Factor/P ail Practices		ervention Violations	-		
Inspector (Printed) QUNUN THENDELLE 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.										

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