Connecticut Department of Public Health Food Establishment Inspection Report Page 1 of Establishment type: Permanent Temporary Mobile Other Establishment Paza AM/PM Time Out Address Purpose of Inspection: Routine Town/City Reinspection 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 Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation Supervision **Protection from Contamination** IN OUT N/A N/O R IN OUT N/A N/O Person/Alternate Person in charge present, P/C 15 Food separated and protected demonstrates knowledge and performs duties 16 Food-contact surfaces: cleaned & sanitized P/Pf/C Certified Food Protection Manager for Classes 2, Proper disposition of returned, previously P C 17 3. & 4 served, reconditioned, and unsafe food **Employee Health** Time/Temperature Control for Safety P/Pf/C Management, food employee and conditional employee; Proper cooking time and temperatures 18 P/Pf Proper reheating procedures for hot holding knowledge, responsibilities and reporting 19 े PO P Proper use of restriction and exclusion 20 Proper cooling time and temperatures Written procedures for responding to vomiting and 21 Proper hot holding temperatures Pf diarrheal events Proper cold holding temperatures Р P(Pf) **Good Hygienic Practices** Proper date marking and disposition 23 Proper eating, tasting, drinking, or tobacco products use P/C C Time as a public health control: procedures P/Pf/C No discharge from eyes, nose, and mouth CO and records **Preventing Contamination by Hands** Consumer Advisory P/Pf O C Consumer advisory provided: raw/undercooked food 25 0 Pf Hands clean and properly washed No bare hand contact with RTE food or a Highly Susceptible Population P/Pf/C Pasteurized foods used; prohibited foods not offered pre-approved alternative procedure properly followed P/C OC Food/Color Additives and Toxic Substances Adequate handwashing sinks, properly supplied/accessible **Approved Source** 27 Food additives: approved and properly used P Food obtained from approved source P/Pf/C Toxic substances properly identified, P/Pf/C 28 Food received at proper temperature P/Pf stored & used Conformance with Approved Procedures Food in good condition, safe, and unadulterated P/Pf Required records available: molluscan shellfish Compliance with variance/specialized P/Pf/C P/Pf/C 29 process/ROP criteria/HACCP Plan identification, parasite destruction GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. 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 V COS R OUT N/A N/O Safe Food and Water COS R OUT Proper Use of Utensils Pasteurized eggs used where required Р 43 O In-use utensils: properly stored С 30 P/Pf/C Pf/C 31 0 44 O Utensils/equipment/linens: properly stored, dried, & handled Water and ice from approved source 45 C 32 🔾 Variance obtained for specialized processing methods Pf Single-use/single-service articles: properly stored & used C **Food Temperature Control** Gloves used properly Proper cooling methods used; adequate equipment for **Utensils and Equipment** 33 Pf/C O C Food and non-food contact surfaces cleanable, Plant food properly cooked for hot holding temperature control P/Pf/C 47 Pf properly designed, constructed, and used Warewashing facilities: installed, maintained and used; Approved thawing methods used Pf/C Pf/C Thermometers provided and accurate Pf/C O C cleaning agents, sanitizers, and test strips available C 49 Non-food contact surfaces clean Food Identification 37 Food properly labeled; original container Pf/C O C **Physical Facilities** Pf **Prevention of Food Contamination** 50 Hot and cold water available; adequate pressure Insects, rodents, and animals not present P/Pf/C Pf/C O C 51 Plumbing installed; proper backflow devices

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.

P/Pf(C)

P/Pf/C O

Pf/C

С

Date corrections due

52 Sewage and waste water properly disposed

Risk Factor/Public Health Intervention Violations
Repeat Risk Factor/Public Health Intervention Violations

Violations documented

Priority Foundation Item Violations

Good Retail Practices Violations

Priority Item Violations

Core Item Violations

Toilet facilities: properly constructed, supplied, & clean

54 Garbage and refuse properly disposed; facilities maintained

Requires Reinspection - check box if you intend to reinspect

55 Physical facilities installed, maintained, and clean
 56 Adequate ventilation and lighting; designated areas used
 Natural rubber latex gloves not used per CGS §19a-36f

P/Pf/C

P/Pf/C

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Contamination prevented during food preparation, storage & display

Permit Holder shall notify customers that a copy of the most recent inspection report is available.

Personal cleanliness

Person in Charge (Signature)

Person in Charge (Printed)

Inspector (Signature)

Inspector (Printed)

42 Washing fruits and vegetables

41 Wiping cloths: properly used and stored

Food Establishment Inspection Report NVHD Inspection Report Continuation Sheet Diner Establishment Town TEMPERATURE OBSERVATIONS Item/Location/Process Item/Location/Process Temp Temp 40°F 36°F Coleslaw 36°F 36°F reezers notatops 166° **OBSERVATIONS AND CORRECTIVE ACTIONS** Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code. Item Number Kzaleski test strips available - Correct by 11/12/24 sanitize; watch product not Sanitizer: Chlorine - 100ppm 203-231-9976 Dry Goods/Cansv

Person in Charge (Signature)

Inspector (Signature)