Connecticut Department of Public Health

Risk Category: ' Food Establishment Inspection Report , Page 1 of												
Establishment type: Remanent Temporary Mobile Other							7/20	7/25				
Establishment Quelle little & Tuel					Time In 9:15 AM/PM Time Out 9:30 AAM/PM							
Establishment Pocks Putters & Fuel Address 784 River Rd			DOLL				*					
			DPH)				Purpose of Inspection: Poutine Pre-op					
					nt							
Permit Holder Web Putters Fuel W - Standard of Public H						Reinsp		Other				
FOODBORNE ILLNESS RIŠK 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			100000000000000000000000000000000000000	-			The state of the s	ted on-site during inspection				
IN OUT N/A N/O Supervision	V	cos	R		IN C	UT N/A N	/O Protecti	on from Contamination	V COS R			
Person/Alternate Person in charge present,	Pf	0	0	10	9	700	○ Food separated		P/C 0 0			
demonstrates knowledge and performs duties	-	_		16		201	400	urfaces: cleaned & sanitized	P/Pf/C O			
Certified Food Protection Manager for Classes 2, 3, & 4	С	0	0	17 6	0			ion of returned, previously tioned, and unsafe food	POO			
Employee Health								ture Control for Safety				
Management, food employee and conditional employee;		T		18	010			time and temperatures	P/Pf/C O O			
knowledge, responsibilities and reporting	P/Pf	0	9	19	0			g procedures for hot holding	POO			
4 Proper use of restriction and exclusion	Р	0	0	20 (time and temperatures	POO			
Written procedures for responding to vomiting and	Pf	0	0	21	0		Proper hot hold		POO			
diarrheal events	1							ding temperatures	POO			
Good Hygienic Practices 6 Proper eating, tasting, drinking, or tobacco products us	e P/C	10		23	0		Time as a publi	rking and disposition c health control: procedures	P/Pf O O			
7 No discharge from eyes, nose, and mouth	C	0	6	24			and records	c fleatiff control. procedures	P/Pf/C			
/ Preventing Contamination by Hands		1				/	/	umer Advisory				
8 Hands clean and properly washed	P/Pf	0	0	25	0	0 0	Gonsumer advisor	y provided: raw/undercooked food	Pf O O			
No bare hand contact with RTE food or a	P/Pf/C	0						ceptible Population				
pre-approved alternative procedure properly followed				26	0			used; prohibited foods not offered	P/C O			
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	0	07				ves and Toxic Substances	INCIO			
Approved Source 11 Food obtained from approved source	DIDNO			27			AND THE RESERVE TO TH	approved and properly used es properly identified,	POO			
12 O Food received at proper temperature	P/Pf/C P/Pf	-	0	28			stored & used	es properly identified,	P/Pf/C O			
13 Food in good condition, safe, and unadulterated	P/Pf	-	0					th Approved Procedures				
Required records available: molluscan shellfish	P/Pf/C		0	29	1			h variance/specialized	P/Pf/C O O			
identification, parasite destruction							process/ROP c	riteria/HACCP Plan	FIFTIC			
	OD RE							Labia de lata facilis				
Good Retail Practices are preventative measures to						-			December violation			
Mark OUT if numbered item is not in compliance V=violation type Mark in OUT N/A N/O Safe Food and Water	n appro	cos	1		UT	d/or R		on-site during inspection I se of Utensils	R=repeat violation			
30 Pasteurized eggs used where required	P	0	0	-		-use ute	nsils: properly stor		c 00			
31 Water and ice from approved source	P/Pf/C	-	0	_				perly stored, dried, & handled	Pf/C O O			
32 Variance obtained for specialized processing methods	Pf	0	0	45	S	ingle-use/	single-service article	es: properly stored & used	P/C O O			
Food Temperature Control						loves us	ed properly		C 0 0			
Proper cooling methods used; adequate equipment for	Pf/C	0			-			and Equipment				
temperature control				47	1			surfaces cleanable,	P/Pf/C O O			
34 C Pant food properly cooked for hot holding 35 Approved thawing methods used	Pf Pf/C	0	0	1			esigned, construct	ed, and used. Iled, maintained and used;				
36 Thermometers provided and accurate	_	0	0	48				and test strips available	Pf/C			
Food Identification	1110			49 (_		contact surfaces c		C 00			
37 Food properly labeled; original container					Physical Facilities							
Prevention of Food Contamination								; adequate pressure	Pf O O			
38 O Insects, rodents, and animals not present	_	0	_				installed; proper be		P/Pf/C O			
39 Contamination prevented during food preparation, storage & display	P/Pf/C	_	9				nd waste water pro		P/Pf/C O			
40 Personal cleanliness 41 Wiping cloths: properly used and stored	Pf/C	0	00					structed, supplied, & clean isposed; facilities maintained	Pf/C O O			
42 Washing fruits and vegetables	P/Pf/C				_			naintained, and clean	P/Pf/C O O			
56 Adequate ventilation and lighting; designated areas used									c 0 0			
Permit Holder shall notify customers that a copy of the most recent inspection report is available. Natural rubber latex gloves not used per CGS §19a-36f												
7 2	ala	_		-	-	s docun		Date corrections due	#			
Person in Charge (Signature)	10	U	-			em Viola	tions n Item Violations					
Person in Charge (Printed)		1				n Violatio						
Risk Factor/Public Health Intervention Violations												
Inspector (Signature) WWW Date Date Repeat Risk Factor/Public Health Intervention Violations							tervention Violations					
Inspector (Brinted) Amanda Ruchia	/	V					ices Violations	v if you intend to reinencet				
Inspector (Printed) HM and KUChun Requires Reinspection - check box if you intend to reinspect												
Appeal: The owner of operator of a food establishment aggrieved by this order to correct any inspection violation identified by the food inspector or to hold, destroy												

FO	ou Establ	isinnent ms	pection R	eport Fage	_01						
LHD NHD		spection Report Continuation	n Sheet	Date 7/	9/25						
Establishment_PUKS_R			Hon	/							
		TEMPERATURE OBS	ERVATIONS								
Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp						
Bm/reach-in	39%										
Dill Ruch in	- 51'										
141.0	01108										
VV((34°F										
WIF	6°F										
	ORSE	RVATIONS AND COR	RECTIVE ACTION	IS							
Violations sited in the				sections 8-405.11 & 8-406.11 of th	e food code						
Item Violations cited in the	ina report must be con	rected within the time ridilles	below, or as stated in	35500013 0-400.11 d 0-400.11 01 tl	ic lood code.						
Number											
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Person in Charge (Signature)	Pet-	71		Date	1170						
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Inspector (Signature)	nound	1 Much		Date //	410						