## **Connecticut Department of Public Health**

Risk Category: 3 Food Estab	Food Establishment Inspection Report Page 1 of 2										
Establishment type Permanent Temporary Mobile Other			Date: 6	10/25							
Establishment Roma Importing Company Address Huntington Village (+r	sending Connecticus Healing				Time In_	12:10 A	M/PM Time Out 12:	YO AMPM			
Address Huntington Village (+r	DPH)			H)	LHD N	LHD NVHD					
Town/City Sulton					Purpose	Purpose of Inspection: Pre-op					
Permit Holder Silva Catonna, UC		Connecticut Department of Public Health				Reinspection Other					
FOODBORNE ILLNESS RISK F Risk factors are important practices or procedures identified as the most prevalent con								ss 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 OVA N/O Supervision	Mark in	cos	_		OUT N/A N/O		on from Contamination	R=repeat violation  v cos R			
Person/Alternate Person in charge present,	Pf					Food separated		P/C O O			
demonstrates knowledge and performs duties	FI		$\preceq$	16 🕏	The second division in which the second		urfaces: cleaned & sanitized	P/Pf/C O			
Certified Food Protection Manager for Classes 2, 3, & 4	С	0		17 🥒			on of returned, previously tioned, and unsafe food	POO			
Employee Health				40			ture Control for Safety	DIDUC O			
Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf	0	$\supset$	19			time and temperatures g procedures for hot holding	P/Pf/C O O			
4 Proper use of restriction and exclusion	Р	0		20 🔿	900	Proper cooling t	time and temperatures	POP			
Written procedures for responding to vomiting and	Pf	0		2			ing temperatures ding temperatures	POO			
diarrheal events  Good Hygienic Practices				22			rking and disposition	P/Pf O O			
6 Proper eating, tasting, drinking, or tobacco products us	se P/C	0	0	24 🔾			c health control: procedures	P/Pf/C O O			
7 No discharge from eyes, nose, and mouth	С	0		24		and records		111110			
Preventing Contamination by Hands  8	P/Pf	101		25 🔾			umer Advisory y provided: raw/undercooked food	Pf OO			
No hare hand contact with RTF food or a	P/Pf/C			20	/		ceptible Population				
pre-approved alternative procedure properly followed				26	The second lives and the second		used; prohibited foods not offered	P/C O O			
Adequate handwashing sinks, properly supplied/accessible	Pf/C	101	$\circ$	27	-		ves and Toxic Substances	POO			
Approved Source  11	P/Pf/C	0		27	- Districts		approved and properly used es properly identified,				
12 O Food received at proper temperature	P/Pf		$\tilde{\circ}$	28	( ) ( )	stored & used	so properly identified,	P/Pf/C O			
13 Food in good condition, safe, and unadulterated	P/Pf	0	0				th Approved Procedures				
Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	0		29 🔾	0		h variance/specialized riteria/HACCP Plan	P/Pf/C O			
	OD RE	TAIL	PR	ACTICE	ES	processiver	Monary Tool Trans				
Good Retail Practices are preventative measures								1 2 2 3 3 3			
	in approp	-			and/or R			R=repeat violation			
OUT N/A N/O Safe Food and Water  30 Pasteurized eggs used where required	P		R	OUT 43	In-use utensi	ls: properly stor	e of Utensils	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				es: properly stored & used	P/C O O			
Food Temperature Control				46	Gloves used	1 / /	and Equipment	C   O   O			
Proper cooling methods used; adequate equipment for temperature control	Pf/C	0			Food and no		surfaces cleanable,				
34 O Plant food properly cooked for hot holding	Pf	0	0	1771 2		gned, construct		P/P(C)			
35 O Approved thawing methods used	Pf/C		0	148 ( )			lled, maintained and used;	Pf/C			
Thermometers provided and accurate  Food Identification	Pf/C		$\supseteq$			nts, sanitizers, a ntact surfaces cl	and test strips available	()			
Food properly labeled; original container	Pf/C	10	1		14011-1000 001		ical Facilities	C C			
Prevention of Food Contamination						water available	; adequate pressure	Pf O O			
38  Insects, rodents, and animals not present	Pf/C	-	0				ackflow devices	P/Pf/C O O			
39 Contamination prevented during food preparation, storage & display  40 Personal cleanliness	P/Pf/C	00		52 🔾	Sewage and	waste water pro	structed, supplied, & clean	Pf/C O O			
41 Wiping cloths: properly used and stored	C	_	$\tilde{a}$	54 🔾	Garbage and	refuse properly di	isposed; facilities maintained	C 00			
42 Washing fruits and vegetables	P/Pf/C	0	0	55 🔾	Physical facil	lities installed, n	naintained, and clean	P/Pf/C O O			
Permit Holder shall notify customers that a copy of the most recent inspection rep	ort is ava	ailable.					nting; designated areas used not used per CGS §19a-36f	c   O   O			
4.1		- <		The second second	ons documer		Date corrections due	#			
Person in Charge (Signature)	0-0	~/	_		Item Violation		608	4			
Person in Charge (Printed) Pedro 5:1-				-	Foundation It m Violations	tem Violations	9/10/25	5			
Person in Charge (Printed)	Na	i.	$\dashv$			ealth Intervention		2 2			
Inspector (Signature) Tyngwella RWM Date 6/10	10		_				tervention Violations	2			
Inspector (Printed) Amanda Ruchin	77				tetail Practice		x if you intend to reinspect	2			
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											

	FOO	d Esta	ıblish	iment	Insped	ction F	Report	Page	of
LHD_NVHD		^	Inspecti	on Report Con	tinuation Shee	t	7	Date 6/10/	125
Establishment <u></u> Komo	a Impor	iting Con	pany	_ Town	helton		-		
		U	TEM	PERATURE	OBSERV	ATIONS		los ex	
Item/Location/Prod	cess	Temp	Ite	m/Location/Pr	ocess	Temp	Item/Lo	cation/Process	Temp
HH-SOUD		155°F	Suidan	gunit			WIC		4000
	.1~		210011	11-0110		260-		ant	111100
-Chicken cutte		(100°F)	-mec	itballs		38°F	-raw b	ee	44 -
- Shiffed Shulls	5	158°F	-001	rato Sa	190	380			
- Saugnael new	DONC	148°1		Sliding	W 0.1764-50				
- scice	1443				WKOL	2701			
VICE I	- 00	149°F	11.4	am OTI	The state of the s	011			
- Chicken U	eggitus	150°F	314-1	aw' me	X+5	37°F			
- rice - Chicken U	00		- hot	dogs		38°5			
				sage Iva	w bept	30°1			
		OF		TIONS AND		IVE ACTIO	INS		
Violations	cited in this					HAT STONE CONTRACTOR STATES AND A STATE OF THE STATES AND A STATES AND A STATE OF THE STATES AND A STATES AND		5.11 & 8-406.11 of t	the food code
item	onou iii uno	roport made b	0 001100104	With the time	Trained Below	, or do oldlod	000110110 0 10	0.11 0 0 100.11 01	
Number			~	1					
com - Ded	VA Si	11/0	017	1					
CFPM - Ked	10 01	1000	1	0.0	-/		/		
1 Handsi	n/ - 8	TOCKE	d.	signag-	e 11	16°F (			
Capition	04	lalausky	- / -	Tock S	trinc	7		1	
Janina	00-0	MICHIM	e V	Test S	111620	.,			
Allerad	on Stan	Lemant	-V Win	ul alow	osil +	Allerg.	en ec	SHLY	
Trough	100	on you	1 111	y 1 giori	, , ,		en po		
III ally II	VICE IC								
# Some of	numan	4anov 7	'mdd	dates to	ments	packac	all for p	urchase in	MIT
FOH W	15 mal	110	1100	Van		7000			
10110	IC VIO	INT ON	The	1601					
6 VIDO	Vean	NO OC	2004.	mestvi	+ - ms	0 - 1 - 1	1 1 - 5		1. 1.1
5/ VID C 47@Slidin	a (Na	il Aka	clind	alacci	delach	hionor	ed plan-	polichasycre	UK MT
47001101n	y UVI	II UM	KU	graso/	cutai	M			
47 hotton	1 mil	TOUNK	2 una	year '	2				
37 Squeer	e m	HLRS 1	not	1abell	d a kn	1			
110 12	( ) [	L	1 1.1						
TY DEDVIO	(m) (n)	TOWNITTO	ON ON	10					
3 Py Missin	q lab	els for	tood	made 6	y establi	Smuln	t		
31 ed Missin 21 Chicker	1° cutle	ts bein	a hot	held loc	5F 7 005	reneate	d 165°F	7 Hot hold	e e
			0					1350FOY	1
								100 . 01	
									***************************************
			_						
		Mel	2						
Person in Charge (Sign	nature)	JEM ,						Date 6	10-25
Inspector (Signature)		/ / H/	Min.					Date 6/10	10-25