

6236

Food Establishment Inspection Report

LHD NHD

Inspection Report Continuation Sheet

Date 7/22/25
11:45am

Establishment Rubber Ave Foodmart - DBA road runners Town naugatuck

TEMPERATURE OBSERVATIONS

| Item/Location/Process | Temp | Item/Location/Process | Temp | Item/Location/Process | Temp |
|----------------------------|------|-----------------------|------|-----------------------|------|
| front condiment bainemarie | 35 F | | | | |
| tomatoes - | 49 F | - prepped @ 1045 | | | |
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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.

- * Reinspection from routine inspection on 7/11/25 *
- 22p ✓ priority violations
improper cold holding - front Bainemarie cos 7/11/25
7/22/25 - thermometer reading 35-42 F
- 33pf priority Foundation violations
Front condiment Bainemarie not holding temperatures
- 8pf ✓ employee not properly washing hands in between tasks
7/22/25 handwashing + glove use observed
- 56c ✓ core violations - due 10/11/25
light in walk in cooler not working
7/22/25 - light replaced
- 56c Personal items stored in dry storage area.
7/22/25 - no items observed
- 7/22/25 - discussed with pic deeper stainless steel pans. pans currently too small which can be why not maintaining temp - not reaching bottom of unit.
* using smaller bainemarie until pans are switched out

Person in Charge (Signature) Janette Sartorew

Date

Inspector (Signature) amy dunnell

Date 7/27/25