

Connecticut Department of Public Health

Risk Category: 5 Food Establishment Inspection Report Page 1 of 7												
Establishment type: Permanent Temporary Mobile Other	D	ate:	1/24/29	ĵ								
blishment Sassatvas Restaurant				cticus	me In_	11:00 A	M/PM Time Out //:	35 AMPM				
Address 13 HUNTINGTON PLATER				H)	LHD NVHD							
Town/City SMELTON				Pi	Purpose of Inspection: Routine Pre-op							
Permit Holder Sassafras of Huntington, Inc.	Permit Holder Sassafras of Huntination, Inc. Connecticut De of Public H			partment Realth	Reinspection Other							
FOODBORNE ILLNESS RISK FA	ACTO	RS	AND	PUBLIC	HEAL	TH INTERVE	ENTIONS					
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												
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it P=Priority item Pf=Priority foundation item C=Core item V=violation type								O=not observed				
P=Priority item Pf=Priority foundation item C=Core item V=violation type IN OVT N/A N/O Supervision	V	cos			N/A N/O		ted on-site during inspection on from Contamination	R=repeat violation				
Person/Alternate Person in charge present		000		15 0		Food separated		P/C 0 0				
demonstrates knowledge and performs duties	Pf	0		16			urfaces: cleaned & sanitized					
2 Certified Food Protection Manager for Classes 2,	С	0	0	17 00			on of returned, previously	POO				
3, & 4							tioned, and unsafe food ture Control for Safety					
Employee Health Management, food employee and conditional employee;		П		18 🗸 🔾	00		time and temperatures	P/Pf/C O				
knowledge, responsibilities and reporting	P/Pf	0	0	19 0 0			g procedures for hot holding					
4 Proper use of restriction and exclusion	Р	0	0	20 0	00	Proper cooling	time and temperatures	POO				
Written procedures for responding to vomiting and	Pf	0		21 00			ing temperatures	P09				
diarrheal events	1			22			ding temperatures	PP				
Good Hygienic Practices 6 Proper eating, tasting, drinking, or tobacco products us	e P/C	101		2300	09		rking and disposition c health control: procedures					
7 No discharge from eyes, nose, and mouth	C	0	ŏ	24 0 0	80	and records	c fleatiff control. procedures	P/Pf/C O				
Preventing Contamination by Hands	3 10			/			umer Advisory					
8 Hands clean and properly washed	P/Pf	0	0	25 0	0	Consumer advisor	y provided: raw/undercooked food	Pf O O				
9 No bare hand contact with RTE food or a	P/Pf/C				/		ceptible Population					
pre-approved alternative procedure properly followed				26 0 0	_		used; prohibited foods not offered	P/C 0 0				
Adequate handwashing sinks, properly supplied/accessible Approved Source	PIC	10	9	27 0 0			ves and Toxic Substances approved and properly used					
11 Compared source	P/Pf/C	101	0				es properly identified,					
12 O Food received at proper temperature	P/Pf	-	0	28		stored & used	es 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	P/Pf/C	0	0	29 0 0	0		h variance/specialized	P/Pf/C				
identification, parasite destruction	OD DE	TAIL	DD	ACTICES		process/ROP ci	riteria/HACCP Plan					
Good Retail Practices are preventative measures to					s. chemi	cals, and physica	I objects into foods.					
				or COS and/or			on-site during inspection	R=repeat violation				
OUT N/A N/O Safe Food and Water	٧	cos		OUT		Proper Us	e of Utensils	V COS R				
30 Pasteurized eggs used where required	Р		0			ils: properly stor		c 0 0				
Water and ice from approved source	P/Pf/C	-	9				perly stored, dried, & handled	Pf/C O O				
32 Variance obtained for specialized processing methods Food Temperature Control	Pf	0	9	46 Glov		0	es: properly stored & used	PØ Ø O				
Proper cooling methods used: adequate equipment for		TT		40 0 0100	es useu		and Equipment	1010				
temperature control	Pf/C	0	9	47 Pood	and no		surfaces cleanable,	P/PfC O				
34 O Plant food properly cooked for hot holding	Pf	0	0	l l-		gned, construct		PIPICO				
35 O Approved thawing methods used	Pf/C		0				lled, maintained and used;	Pf/C O O				
Thermometers provided and accurate	Pf/C	0	9				and test strips available	C 00				
Food Identification 37 Food properly labeled; original container	Pf/C	0		49 O Non-	1000 COI	ntact surfaces cl	ical Facilities	1000				
Prevention of Food Contamination	11110	101	$\overline{}$	50 O Hot a	and cold		; adequate pressure	Pf OO				
38 Insects, rodents, and animals not present	Pf/C	0	0			talled; proper ba		P/Pf/C O O				
Contamination prevented during food preparation, storage & display	P/Pf/C		_			waste water pro		P/Pf/C O				
40 Personal cleanliness	Pf/C	-					structed, supplied, & clean	Pf/C O O				
41 Wiping cloths: properly used and stored 42 Washing fruits and vegetables	C P/Pf/C	_	9				sposed; facilities maintained naintained, and clean	C O O				
							nting; designated areas used					
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ailable					not used per CGS §19a-36f					
- 1 1 1 1 - ah	.11-	6	-	Violations d			Date corrections due	#				
Person in Charge (Signature) My 1626 Date 4/2	410	1)	_	Priority Item			cos ,	9				
Person in Charge (Printed)	1			Core Item Vi		tem Violations	7124/25	4				
Mena de Musta - 11/2	111-	16				ealth Intervention		2				
Inspector (Signature) William Pull Milliam Date 4 0	4/0	5					tervention Violations	1				
Inspector (Brinton) Amarila Pilling				Good Retail			v if you intend to reincoast	3_				
Inspector (Printed) Amazo Avania Avania Appeal: The owner or operator of a food establishment aggrieved by the	nis ord	er to	corre				x if you intend to reinspect	to hold destroy				
or dispose of unsafe food, may appeal such order to the												

	Foo	d Esta	biishm	ent Inspe	ction F	keport	Pageo	of				
LHD NVHO Inspection Report Continuation Sheet Date								ate 4/24/25				
Establishment SUSSCHYUS RESTUUVANT Town Shetton												
TEMPERATURE OBSERVATIONS												
Item/	Location/Process	Temp		ation/Process	Temp	Item/Locati	on/Process	Temp				
ice creo	im cooted	- 60010	HH-Chx	Noodle Soup	135°F	Potatues	cooling	1578				
ady no	over w/mill	400 F	SPILL	pea Soup	136°F	Idr Trai		4501=				
	Je cooler-coslaw	4105	Id V Ava	ntico unit	30F		Nuebernes	HOOF				
milk	105/cream Ch.	4001	Bm/reac				7 0 0 1 0 1 1 0 1	,				
WIC	100000000000000000000000000000000000000	35°F		ina Salaci								
- Bacon	\ '	36° F	-Sliced			HH-Sav	H	1600F				
- Toma		36° F	Silver	10. 11		-gra		1639				
- Potat	10C)	3601=	Egg - off	orill	159°F		ch Fines	1930				
10100	065		SERVATION:	S AND CORREC			MITTHES	110.				
Item Number	Violations cited in this	nof		,		in sections 8-405.11	& 8-406.11 of the f	food code.				
	Handsink	- FOH	Stocked.	103°F > ho	H HOOV							
	Sanititev.	- Chlor	ine Sani	bucket 100	Dopm (T	est btrun &	0-100ppm)				
					11		,					
	Allows Old	(^ -	A 1	- (0	10						
	Allergen State	munt +	Consumer	Advisory 1	posted o	n menu's	V /					
	ice cream div Soda+juice m Labels, glo	outell.	/ ice or	eans maley	1 Tami	ace motert	d					
	ict crearit ay	rucijo	y to com	curri agrer	o, rogsi	igs progre	.01					
	Joda + juice m	rachine:	Sp, Delil	licer, br	y Storae	ie-oky						
	Idnois al	1110 50	mickey	nuav D	ostradi	nsil						
	Lowers v, yill	1000	TITICION	mys , N	2011001	1100						
10 V	No signage @) FAH +	tamunshi	now sink +	BOH HS							
	The signoste &	1	TO COUNTY	-01-00	000000	1 1-0 200						
10	tray of raw	bacon	over RIE	e Hems 7	recooke	ed bacor	V					
39 N	milk crate	W/ raw	meats or	floor WIF								
	the state of the s				tal mak	Asa 1						
41	gasket brok	en on	101 11	ausan uni	a we	Inc						
45	To-go conta	ainlers v	not inver	ted - cos, i	inverted							
23 V	No Stateson	VIV. O	100 10110	10010100	clanin	ino monda i	in looved-	wishama				
0)	No datema	revig	IN I MIC	potatoe	Standin	inoximace i	VI VIOUSE)	WISHOUN				
		U										
						/						
	> (A). a	1 1 1	1 611	1	1	nue						
	P FIVE	ady noc	a-till apa	VYV	90	CIOC V						
*	Provided Alterge	n postev	.datema	irring shee	et, V/D	Clean up,	Form HB					
		0/	0									
Person in (Charge (Signaturé)	12	86m6				Date					
Imama at (Simulation April	ande.	Pudlin					1/28				