

Risk Category: <u>3</u>		<b>Food Establishment Inspection Report</b>		Page 1 of <u>2</u>	
Establishment type: <u>Permanent</u> Temporary Mobile Other			Date: <u>10/1/24</u>		
Establishment <u>Savour Catering</u>			Time In <u>12:40</u> AM/PM Time Out <u>1:00</u> AM/PM		
Address <u>111 New Haven Ave</u>			LHD <u>NVHD</u>		
Town/City <u>Derby</u>			Purpose of Inspection: <u>Routine</u> Pre-op		
Permit Holder <u>Savour Catering, LLC</u>			Reinspection Other		

  

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																							
<i>Risk factors</i> are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. <i>Interventions</i> 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						Time/Temperature Control for Safety											
IN	OUT	N/A	N/O		V	COS	R	IN	OUT	N/A	N/O		V	COS	R	IN	OUT	N/A	N/O		V	COS	R
1	<input checked="" type="checkbox"/>			Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf			15	<input checked="" type="checkbox"/>			Food separated and protected	P/C			18	<input checked="" type="checkbox"/>			Proper cooking time and temperatures	P/Pf/C		
2	<input checked="" type="checkbox"/>			Certified Food Protection Manager for Classes 2, 3, & 4	C			16	<input checked="" type="checkbox"/>			Food-contact surfaces: cleaned & sanitized	P/Pf/C			19	<input checked="" type="checkbox"/>			Proper reheating procedures for hot holding	P		
<b>Employee Health</b>								<b>Consumer Advisory</b>								<b>Highly Susceptible Population</b>							
3	<input checked="" type="checkbox"/>			Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf			25	<input checked="" type="checkbox"/>			Consumer advisory provided: raw/undercooked food	Pf			26	<input checked="" type="checkbox"/>			Pasteurized foods used; prohibited foods not offered	P/C		
4	<input checked="" type="checkbox"/>			Proper use of restriction and exclusion	P			<b>Food/Color Additives and Toxic Substances</b>								<b>Conformance with Approved Procedures</b>							
5	<input checked="" type="checkbox"/>			Written procedures for responding to vomiting and diarrheal events	Pf			27	<input checked="" type="checkbox"/>			Food additives: approved and properly used	P			29	<input checked="" type="checkbox"/>			Compliance with variance/specialized process/ROP criteria/HACCP Plan	P/Pf/C		
<b>Good Hygienic Practices</b>								<b>Utensils and Equipment</b>								<b>Physical Facilities</b>							
6	<input checked="" type="checkbox"/>			Proper eating, tasting, drinking, or tobacco products use	P/C			43	<input checked="" type="checkbox"/>			In-use utensils: properly stored	C			50	<input checked="" type="checkbox"/>			Hot and cold water available; adequate pressure	Pf		
7	<input checked="" type="checkbox"/>			No discharge from eyes, nose, and mouth	C			44	<input checked="" type="checkbox"/>			Utensils/equipment/linens: properly stored, dried, & handled	Pf/C			51	<input checked="" type="checkbox"/>			Plumbing installed; proper backflow devices	P/Pf/C		
<b>Preventing Contamination by Hands</b>								45	<input checked="" type="checkbox"/>			Single-use/single-service articles: properly stored & used	P/C			52	<input checked="" type="checkbox"/>			Sewage and waste water properly disposed	P/Pf/C		
8	<input checked="" type="checkbox"/>			Hands clean and properly washed	P/Pf			46	<input checked="" type="checkbox"/>			Gloves used properly	C			53	<input checked="" type="checkbox"/>			Toilet facilities: properly constructed, supplied, & clean	Pf/C		
9	<input checked="" type="checkbox"/>			No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C			<b>Food Temperature Control</b>								<b>Good Retail Practices</b>							
10	<input checked="" type="checkbox"/>			Adequate handwashing sinks, properly supplied/accessibile	Pf/C			33	<input checked="" type="checkbox"/>			Proper cooling methods used; adequate equipment for temperature control	Pf/C			<b>Safe Food and Water</b>							
<b>Approved Source</b>								34	<input checked="" type="checkbox"/>			Plant food properly cooked for hot holding	Pf			30	<input checked="" type="checkbox"/>			Pasteurized eggs used where required	P		
11	<input checked="" type="checkbox"/>			Food obtained from approved source	P/Pf/C			35	<input checked="" type="checkbox"/>			Approved thawing methods used	Pf/C			31	<input checked="" type="checkbox"/>			Water and ice from approved source	P/Pf/C		
12	<input checked="" type="checkbox"/>			Food received at proper temperature	P/Pf			36	<input checked="" type="checkbox"/>			Thermometers provided and accurate	Pf/C			32	<input checked="" type="checkbox"/>			Variance obtained for specialized processing methods	Pf		
13	<input checked="" type="checkbox"/>			Food in good condition, safe, and unadulterated	P/Pf			<b>Food Identification</b>								<b>Prevention of Food Contamination</b>							
14	<input checked="" type="checkbox"/>			Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C			37	<input checked="" type="checkbox"/>			Food properly labeled; original container	Pf/C			38	<input checked="" type="checkbox"/>			Insects, rodents, and animals not present	Pf/C		
<b>GOOD RETAIL PRACTICES</b>								<b>Violations documented</b>								<b>Date corrections due</b>							
<b>Good Retail Practices</b> 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								Priority Item Violations Priority Foundation Item Violations Core Item Violations Risk Factor/Public Health Intervention Violations Repeat Risk Factor/Public Health Intervention Violations Good Retail Practices Violations Requires Reinspection - check box if you intend to reinspect								#							
Permit Holder shall notify customers that a copy of the most recent inspection report is available.								Person in Charge (Signature) <u>[Signature]</u> Date <u>10/1/24</u>								Person in Charge (Printed) <u>Stacey Ferenczy</u>							
Inspector (Signature) <u>[Signature]</u> Date <u>10/1/24</u>								Inspector (Printed) <u>Amanda Michaud</u>								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.							



Page 2 of 3

Date 10/1/24

TEMPERATURE OBSERVATIONS					
Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
2dr freezer	-2°F	Hot dogs (on cooling rack)	130-135°F		
2dr refrigerator	37°F				
- Roasted garlic sauce	42°F	2dr reach in	42°F		
- Buttermilk	42°F	- Strawberries	42°F		
- Mayo	43°F				
- Cheese	42°F				

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.

Person in Charge (Signature)	Date 10/1/24
Inspector (Signature)	Date 10/1/24