1/29/09

Connecticut Department of Public Health

									7	
sk Category: Food Establishment Inspection Report Page 1 of										
tablishment type: Permanent Temporary Mobile OtherDate:										
stablishment Scotters PeliNart							1230 AN	I/PM Time Out_//	/	AM/PM
116112 Va and done							VULTP			
idress The hagrantant						Purpos	e of Inspection:	Routine Pre	e-op	
own/City Spectran # 000					partment	Reinspe	ection	Other		
armit Holder										
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Interventions are control measures to prevent foodborne illness or injury.										
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. Note decignated 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									served	
Mark designated compl	ity foundation item C=Core item V=violation type	R COS=correcte		R=repeat	violation					
		V	cos	R	THE DOX TOT V	OUT N/A N/	o Protectio	n from Contamination	V	COS R
IN OUT N/A N/O	Supervision	V	003		15	O C	Food separated		P/C	00
	on/Alternate Person in charge present,	Pf	0	\supset			Food-contact sur	faces: cleaned & sanitized	P/Pf/C	00
demo	onstrates knowledge and performs duties	+		-			Proper disposition	n of returned, previously	Р	
	fied Food Protection Manager for Classes 2,	C	0	\supseteq	17		served, reconditi	oned, and unsafe food	P	00
3, &						In the second	Time/Temperate	ure Control for Safety		
	Employee Health agement, food employee and conditional employee;				18	000	Proper cooking t	ime and temperatures	P/Pf/C	00
Mana	vledge, responsibilities and reporting	P/Pf	0	\geq	19 🔾	000	Proper reheating	procedures for hot holding	P	_
Rnow	er use of restriction and exclusion	P	0	5	20	000	Proper cooling ti	me and temperatures	P	
Mritt	en procedures for responding to vomiting and				21 🔾	000	Proper hot holding	ng temperatures	P	_
	heal events	Pf	0	기		000	Proper cold hold	ing temperatures	P	
ulaiti	Good Hygienic Practices				23	000	Proper date mar	king and disposition	P/Pf	00
O O Prop	er eating, tasting, drinking, or tobacco products use	e P/C	0	\supset	24 🔾	000		health control: procedures	P/Pf/C	00
O O No d	lischarge from eyes, nose, and mouth	С	0	\supset	24		and records			
C C IIIO	Preventing Contamination by Hands							mer Advisory	Df	1010
100 Hand	ds clean and properly washed	P/Pf	0	\supset	25	00		provided: raw/undercooked food	Pf	100
No b	pare hand contact with RTE food or a	P/Pf/C	0		1	/	Highly Susc	eptible Population	DIC	100
o o pre-a	approved alternative procedure properly followed		1		26	00	Pasteurized foods u	sed; prohibited foods not offered		1010
Adeq	quate handwashing sinks, properly supplied/accessible	PfC	90	\supseteq		/ F	ood/Color Additiv	res and Toxic Substances	d D	00
/	Approved Source				27	00	Food additives:	approved and properly use	J F	
	d obtained from approved source	P/Pf/C	_	\bigcirc	28	00		s properly identified,	P/Pf/C	
0 0 0 Food	d received at proper temperature	P/Pf	-	\bigcirc	-		stored & used	th Approved Procedures		
F000	d in good condition, safe, and unadulterated	P/Pf	0	\bigcirc		- 80	Conformance With	variance/specialized		
Req	uired records available: molluscan shellfish	P/Pf/C	0		29 🔾	0	process/ROP cr	iteria/HACCP Plan	P/Pf/C	
iden	tification, parasite destruction	OD DE	TAIL	DI	RACTICE		processinor	itorian in to or the		
	Good Retail Practices are preventative measures to	OD KE	I tho a	ddit	tion of noth	ogens che	micals and physical	objects into foods.		
		o contro	printo l	hov	for COS	nd/or R	COS=corrected of	on-site during inspection	R=repea	at violation
	Month to the time	v v		R	OUT	ilid/of it		e of Utensils	V	COS R
OUT N/A N/O	Safe Food and Water	P				In-use ute	nsils: properly store		С	00
NAMES OF TAXABLE PARTY.	red eggs used where required	P/Pf/C	-	$\overline{}$	44	Utensils/ed	uipment/linens: prop	erly stored, dried, & handled	Pf/C	
1 O Water an	d ice from approved source obtained for specialized processing methods	Pf	0	$\stackrel{\sim}{\supset}$	45 🔾	Single-use	/single-service article	es: properly stored & used	P/C	
2 O Variance	Food Temperature Control				46 🔾	Gloves us	ed properly		С	00
Drangs of	poling methods used; adequate equipment for	-	T				Utensils	and Equipment		
3 O tomporate	ure control	Pf/C		0	17	Food and	non-food contact s	urfaces cleanable,	P/Pf/C	
4 O Plant foo	d properly cooked for hot holding	Pf	0	0	47 0	properly o	lesigned, construct	ed, and used	1.01	
5 O Approved	d thawing methods used	Pf/C	0	0	10	Warewas	hing facilities: insta	lled, maintained and used;	Pf/C	00
6 Thermon	neters provided and accurate	Pf/C		0	48	cleaning a	agents, sanitizers, a	and test strips available		100
Theimon	Food Identification		Section.		49 🔾	Non-food	contact surfaces c	ean	С	100
7 Food properly lat	beled; original container	Pf/C		0			Phys	ical Facilities	Dr	1010
7 Oli dod property idi	Prevention of Food Contamination				50 🔾	Hot and c	old water available	; adequate pressure	Pf	
8 Insects rodents.	and animals not present	Pf/C		0	51 🔾	Plumbing	installed; proper b	ackflow devices		
9 Contamination pre	evented during food preparation, storage & display	P/Pf/C	_	0	52 🔾	Sewage a	and waste water pro	operly disposed	Pf/C	
Personal cleanling	ness	Pf/C		0	53 🔾	Toilet fac	ilities: properly con	structed, supplied, & clean isposed; facilities maintained	E	
1 Wiping cloths: pr	roperly used and stored	C		0	137 Z	Carpage a	facilities installed r	naintained, and clean	P/Pf/C	
D/Pf/C1C C L L L L L L L L							ventilation and lin	hting: designated areas use		
2 Washing fruits and vegetables 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										
							mented	Date corrections du	e	#
Prio						Item Viola	ations			
erson in Charge (Signature)						Foundation	on Item Violations	4.1		3
Core						em Violati	ons	COS/90	95	T
Person in Charge (Printed)						actor/Publ	ic Health Interventi	on Violations		
nspector (Signature) Date 1/5/8						t Risk Fac	tor/Public Health In	tervention Violations		1
Charles and the second						Retail Prac	ctices Violations	y if you intend to rainened	et /	(U)
nspector (Printed)	a Unda Buenas	West A			Requir	es Keins	pection - check bo	x if you intend to reinspector o	r to hold	destrov
to the second of a feed establishment aggrieved by this order to correct any inspection violation identified by the load inspector of to mod, decay,										
Appeal: The owner or operator of a lood establishment aggreed by the Director of Health, not later than forty-eight hours after issuance of such order.									UI.	

hum 35.0 humitrier 39.5 hum 35.0 pustanni 31.8 portes solna 375 tuna 35.0 mac Adm 38.0 Chich suace 885 slafud sena 39.0

Page 2 of 2

INSPECTION REPORT

FOOD SERVICE ESTABLISHMENTS
CONTINUATION SHEET

STATE OF CONNECTICUT DEPARTMENT OF PUBLIC HEALTH

CONTINUA	CONTINUENTION SILES								
NAME OF E	STABLISHMENT TOWN TOWN TOWN TOWN	DATE OF INSPECTION $S(13/2)$							
INSPECTION FORM #	REMARKS								
10C	Myssin Signage at hand some (Los)								
MC	unclean flors in will unclean, dusty ocilig the (went								
MC	unclian, dusty veile, the / went								
	* align poster posted								
	4 good date-maring of dex TTC foods 4 suns 3 4 strip (avail, for same zer a hundrus strucked with proplymentants.								
	4 samming y strip (avail, for samonizer								
	a hundrales studed with	poop lpaper tauls							
	() 00	()							
INITIAL (INSPECTOR) INITIAL (PERSON IN CHARGE)									