

Risk Category: 3

## Food Establishment Inspection Report

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Establishment type: Permanent Temporary Mobile Other

Date: 5/14/25

Establishment: Seymour Garden

Time In: 11:45 AM/PM Time Out: AM/PM

Address: 59 New Haven Road



Town/City: Seymour

LHD: NVHD

Permit Holder: Li Zhang

Purpose of Inspection: Routine Pre-op

Reinspection Other

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

| IN | OUT | N/A | N/O | Supervision   | V      | COS | R | IN | OUT | N/A | N/O | Protection from Contamination   | V      | COS | R |
|----|-----|-----|-----|---|--------|-----|---|----|-----|-----|-----|---|--------|-----|---|
| 1  | ✓   |     |     | Person/Alternate Person in charge present, demonstrates knowledge and performs duties   | Pf     |     |   | 15 | ✓   |     |     | Food separated and protected  | P/C    |     |   |
| 2  | ✓   |     |     | Certified Food Protection Manager for Classes 2, 3, & 4   | C      |     |   | 16 | ✓   |     |     | Food-contact surfaces: cleaned & sanitized  | P/Pf/C |     |   |
| 3  | ✓   |     |     | Employee Health   |        |     |   | 17 | ✓   |     |     | Proper disposition of returned, previously served, reconditioned, and unsafe food | P      |     |   |
| 4  | ✓   |     |     | Management, food employee and conditional employee; knowledge, responsibilities and reporting                                     | P/Pf   |     |   | 18 | ✓   |     |     | Time/Temperature Control for Safety   |        |     |   |
| 5  | ✓   |     |     | Proper use of restriction and exclusion   | P      |     |   | 19 | ✓   |     |     | Proper cooking time and temperatures  | P/Pf/C |     |   |
| 6  | ✓   |     |     | Written procedures for responding to vomiting and diarrheal events  | Pf     |     |   | 20 | ✓   |     |     | Proper reheating procedures for hot holding                                       | P      |     |   |
| 7  | ✓   |     |     | Good Hygienic Practices   |        |     |   | 21 | ✓   |     |     | Proper cooling time and temperatures  | P      |     |   |
| 8  | ✓   |     |     | Proper eating, tasting, drinking, or tobacco products use   | P/C    |     |   | 22 | ✓   |     |     | Proper hot holding temperatures   | P      |     |   |
| 9  | ✓   |     |     | No discharge from eyes, nose, and mouth   | C      |     |   | 23 | ✓   |     |     | Proper cold holding temperatures  | P      |     |   |
| 10 | ✓   |     |     | Preventing Contamination by Hands   |        |     |   | 24 | ✓   |     |     | Proper date marking and disposition   | P/Pf   |     |   |
| 11 | ✓   |     |     | Hands clean and properly washed   | P/Pf   |     |   | 25 | ✓   |     |     | Time as a public health control: procedures and records                           | P/Pf/C |     |   |
| 12 | ✓   |     |     | No bare hand contact with RTE food or a pre-approved alternative procedure properly followed                                      | P/Pf/C |     |   | 26 | ✓   |     |     | Consumer Advisory   |        |     |   |
| 13 | ✓   |     |     | Adequate handwashing sinks, properly supplied/accessible  | P/C    |     |   | 27 | ✓   |     |     | Consumer advisory provided: raw/undercooked food                                  | Pf     |     |   |
| 14 | ✓   |     |     | Approved Source   |        |     |   | 28 | ✓   |     |     | Highly Susceptible Population   |        |     |   |
| 15 | ✓   |     |     | Food obtained from approved source  | P/Pf/C |     |   | 29 | ✓   |     |     | Pasteurized foods used; prohibited foods not offered                              | P/C    |     |   |
| 16 | ✓   |     |     | Food received at proper temperature   | P/Pf   |     |   | 30 | ✓   |     |     | Food/Color Additives and Toxic Substances   |        |     |   |
| 17 | ✓   |     |     | Food in good condition, safe, and unadulterated   | P/Pf   |     |   | 31 | ✓   |     |     | Food additives: approved and properly used  | P      |     |   |
| 18 | ✓   |     |     | Required records available: molluscan shellfish identification, parasite destruction  | P/Pf/C |     |   | 32 | ✓   |     |     | Toxic substances properly identified, stored & used                               | P/Pf/C |     |   |
| 19 | ✓   |     |     | Good Retail Practices   |        |     |   | 33 | ✓   |     |     | Conformance with Approved Procedures  |        |     |   |
| 20 | ✓   |     |     | Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. |        |     |   | 34 | ✓   |     |     | Compliance with variance/specialized process/ROP criteria/HACCP Plan              | P/Pf/C |     |   |

## GOOD RETAIL PRACTICES

Good Retail Practices 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

| OUT | N/A | N/O | Safe Food and Water   | V      | COS | R | OUT | Proper Use of Utensils   | V      | COS | R |
|-----|-----|-----|---|--------|-----|---|-----|--|--------|-----|---|
| 30  | ✓   |     | Pasteurized eggs used where required                                    | P      |     |   | 43  | In-use utensils: properly stored   | C      |     |   |
| 31  | ✓   |     | Water and ice from approved source                                      | P/Pf/C |     |   | 44  | Utensils/equipment/linens: properly stored, dried, & handled   | Pf/C   |     |   |
| 32  | ✓   |     | Variance obtained for specialized processing methods                    | Pf     |     |   | 45  | Single-use/single-service articles: properly stored & used   | P/C    |     |   |
| 33  | ✓   |     | Food Temperature Control  |        |     |   | 46  | Gloves used properly   | C      |     |   |
| 34  | ✓   |     | Proper cooling methods used; adequate equipment for temperature control | Pf/C   |     |   | 47  | Utensils and Equipment   |        |     |   |
| 35  | ✓   |     | Plant food properly cooked for hot holding                              | Pf     |     |   | 48  | Food and non-food contact surfaces cleanable, properly designed, constructed, and used                         | P/Pf/C |     |   |
| 36  | ✓   |     | Approved thawing methods used   | Pf/C   |     |   | 49  | Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available | Pf/C   |     |   |
| 37  | ✓   |     | Thermometers provided and accurate                                      | Pf/C   |     |   | 50  | Non-food contact surfaces clean  | C      |     |   |
| 38  | ✓   |     | Food Identification   |        |     |   | 51  | Physical Facilities  |        |     |   |
| 39  | ✓   |     | Food properly labeled; original container                               | Pf/C   |     |   | 52  | Hot and cold water available; adequate pressure  | Pf     |     |   |
| 40  | ✓   |     | Prevention of Food Contamination  |        |     |   | 53  | Plumbing installed; proper backflow devices  | P/Pf/C |     |   |
| 41  | ✓   |     | Insects, rodents, and animals not present                               | Pf/C   |     |   | 54  | Sewage and waste water properly disposed   | P/Pf/C |     |   |
| 42  | ✓   |     | Contamination prevented during food preparation, storage & display      | P/Pf/C |     |   | 55  | Toilet facilities: properly constructed, supplied, & clean   | Pf/C   |     |   |
| 43  | ✓   |     | Personal cleanliness  | Pf/C   |     |   | 56  | Garbage and refuse properly disposed; facilities maintained  | C      |     |   |
| 44  | ✓   |     | Wiping cloths: properly used and stored                                 | C      |     |   | 57  | Physical facilities installed, maintained, and clean   | P/Pf/C |     |   |
| 45  | ✓   |     | Washing fruits and vegetables   | P/Pf/C |     |   | 58  | Adequate ventilation and lighting; designated areas used   | C      |     |   |
| 46  | ✓   |     |   |        |     |   | 59  | Natural rubber latex gloves not used per CGS §19a-36f  | C      |     |   |

Permit Holder shall notify customers that a copy of the most recent inspection report is available.

Person in Charge (Signature) [Signature] Date: 5/14/25

Person in Charge (Printed) Li Zhang

Inspector (Signature) Amy Durand Date: 5/14/25

Inspector (Printed) Amy Durand

| Violations documented  | Date corrections due | # |
|--|----------------------|---|
| Priority Item Violations                                     | 5/14/25              | 5 |
| Priority Foundation Item Violations                          | 8/24/25              | 4 |
| Core Item Violations   |                      | 5 |
| Risk Factor/Public Health Intervention Violations            |                      | 4 |
| Repeat Risk Factor/Public Health Intervention Violations     |                      | 4 |
| Good Retail Practices Violations                             |                      | 4 |
| Requires Reinspection - check box if you intend to reinspect |                      | ✓ |

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.



# Food Establishment Inspection Report

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LHD NVHD

Inspection Report Continuation Sheet

Date 5/14/25

Establishment Seymour Garden Town Seymour

## TEMPERATURE OBSERVATIONS

| Item/Location/Process | Temp  | Item/Location/Process | Temp | Item/Location/Process | Temp |
|-----------------------|-------|-----------------------|------|-----------------------|------|
| Handsink BHT          | 98°F  | raw chicken           | 38°F |                       |      |
| cooked chx            | 40°F  | w/c ambient           | 39°F |                       |      |
| white rice H+H        | 153°F | raw chx w/c           | 42°F |                       |      |
| Broth H+H             | 174°F | 2 door freezer        | -4°F |                       |      |
| cooked chx CH         | 39°F  |                       |      |                       |      |
| Diced onions          | 40°F  |                       |      |                       |      |
| raw beef              | 39°F  |                       |      |                       |      |

## OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | 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.                    |
|-------------|---|
|             | CFPM: Li Zhang 3/3/28   |
|             | BHT handsink stocked ✓ signage ✓ hot h2o ✓<br>nitrite gloves<br>Sanitizer bleach buckets 50 ppm ✓ test strips<br>allergen statement<br>Spices labeled w/ cookline |
| 16pf        | food contact surfaces not properly cleaned <sup>cos sanitizer made &amp; surfaces cleaned.</sup>  |
| 4/c         | Improper use of wiping cloths   |
| 39c         | food uncovered in walk in cooler & lowboy units   |
| 37c         | food items out of original containers not labeled/datemarked  |
| 28pf        | medicine stored on food prep surfaces/ near to go items<br>✓ cos discussed w/ pic & moved   |
| 28pf        | Sanitizer not made during food prep (raw chx) & lunch/<br>✓ cos pic made 50 ppm   |
| 56c         | personal items (blankets/mat) stored in kitchen area<br>discussed w/ pic  |
| 10pf        | Handsink not draining properly - overflowing through the air gap<br>* reinspection in 10 days *   |

Person in Charge (Signature) [Signature]

Date 5/14/25

Inspector (Signature) Amy duzend

Date 5/14/25