

4617

Food Establishment Inspection Report

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LHD NVHD

Inspection Report Continuation Sheet

Date 5/29/25

Establishment Seymour Garden Town Seymour

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp

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.

Item Number	Observations and Corrective Actions
	reinspection from routine inspection on 5/14/25
110pf	✓ food contact surfaces not properly sanitized 5/29/25 sanitizer made 50 ppm - food surfaces clean ✓
23pf	✓ no datemarking 5/29/25 datemarking in place
28pf	medicine stored on food prep surfaces 5/29/25 - no medicines observed
10pf	Handsink not draining properly 5/29/25 - draining ok ✓
28pf	no sanitizer made during food prep/lunch rush peak 5/29/25 - sanitizer made 50 ppm ✓
	Core Violations
41c	✓ improper use/storage of wiping cloths
39c	✓ food uncovered in walk in cooler low boy units
37c	✓ food items out of original container not datemarked/labelled
50c	✓ personal items stored in kitchen (blankets, rubber mats) 5/29/25 - removed
*	all violations have been corrected as of 5/29/25

Person in Charge (Signature) [Signature]
Inspector (Signature) amy daniel

Date 5/29/25
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