## **Connecticut Department of Public Health**

4911

Risk Category: 2 Food Establishment Inspection Report Page 1 of											_
Establishment type: Permanent Temporary Mobile Other						Date: 3/2/125					
Establishment Seymour Henny Penny #28  Address 2-4 New Naven Road  DE					GI.	Time	ln_	225 A	M/PM Time Out		AM/PM
Address 2-4 New Naven Road			P	H		LHD	N	VHD			
Town/City SCYMOW	J					Purp	ose	of Inspection:	Routine Pre	-op	
Permit Holder Abadolhossein Eltemai Connecticut Di						Rein			Other		
FOODBORNE ILLNESS RISK FA											
Risk factors are important practices or procedures identified as the most prevalent cont	ributing fa	actors o	of food	lborne	illness	or injury.	Inter	ventions are control	I measures to prevent foodborne illnes	s or injury	<i>'</i> .
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered if	tem	II	N=in	comp	liance	OU	JT=no	ot in compliance	N/A=not applicable N/C	=not ob	served
P=Priority item Pf=Priority foundation item C=Core item V=violation type	Mark in	appr	opria	te bo	x for C	cos an	d/or I	R COS=correct	ted on-site during inspection	R=repea	t violation
IN OUT M/A N/O Supervision	V	cos				UT N/A			on from Contamination	V	COS R
Person/Alternate Person in charge present,		1000	20.000	15				Food separated		P/C	100000
demonstrates knowledge and performs duties	Pf	0	0	16		20	-		urfaces: cleaned & sanitized	P/Pf/C	
	-	+	$\vdash$	10			20000		on of returned, previously	11 11 110	100
2 Certified Food Protection Manager for Classes 2,	C	0	0	17	0				tioned, and unsafe food	P	00
3, & 4											
Employee Health		1		40			1		ture Control for Safety	DIDUO	1010
Management, food employee and conditional employee;	P/Pf	0		18	9				time and temperatures		
knowledge, responsibilities and reporting	-	-		19	_	00			g procedures for hot holding	P	
4 Proper use of restriction and exclusion	P	0	0	20	_	20			time and temperatures		
Written procedures for responding to vomiting and	Pf	0			0	20			ing temperatures	P	
diarrheal events				22	9				ding temperatures	P	
Good Hygienic Practices		_		23	0	20			rking and disposition	P/Pf	00
6 Proper eating, tasting, drinking, or tobacco products us		0	0	24					c health control: procedures	P/Pf/C	100
7 No discharge from eyes, nose, and mouth	C	0	0				/	and records		100001 80.75	
Preventing Contamination by Hands									umer Advisory		
8 O O Hands clean and properly washed	P/Pf	0	0	25	0	$\bigcirc$		Consumer advisor	y provided: raw/undercooked food	Pf	00
No bare hand contact with RTE food or a	P/Pf/C	10					/		ceptible Population		
9 pre-approved alternative procedure properly followed	F/FI/C	0		26	0	0		Pasteurized foods	used; prohibited foods not offered	P/C	00
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	0				Fo	od/Color Additi	ves and Toxic Substances		
Approved Source				27	0	0	1	Food additives:	approved and properly used	P	00
11   Food obtained from approved source	P/Pf/C	10	0				1	Toxic substance	es properly identified,	DIDUC	
12 O Food received at proper temperature	P/Pf	_	O	28	9			stored & used		P/Pf/C	
13 Food in good condition, safe, and unadulterated	P/Pi	-	0				10		th Approved Procedures		
Required records available: molluscan shellfish							1		h variance/specialized	DIDUG	
identification, parasite destruction	P/Pf/C	0	0	29	9				riteria/HACCP Plan	P/Pf/C	
	OD RE	TAII	PR	ACT	ICE	S					
Good Retail Practices are preventative measures t							chem	icals, and physica	I objects into foods.		
	in appro							The second secon		R=repea	t violation
OUT N/A N/O Safe Food and Water	V	cos			TUC				e of Utensils	V	COS R
30 Pasteurized eggs used where required	P	0	0	-		-USO II	itens	ils: properly stor		С	00
31 Water and ice from approved source	P/Pf/C	0	0						perly stored, dried, & handled	Pf/C	
	Pf	0	0	_	_				es: properly stored & used	P/C	
	PI	10							es. properly stored & used		
Food Temperature Control		_		40		loves	useu	l properly	and Equipment	С	1010
Proper cooling methods used; adequate equipment for	Pf/C	0	0		-	and or	nd no		s and Equipment surfaces cleanable,		TT
temperature control	D(			47						P/Pf/C	00
34 O Plant food properly cooked for hot holding	Pf	0	0		p	ropeny	des	igned, construct	ed, and used	4	
35 O Approved thawing methods used	Pf/C	_	0	48					illed, maintained and used;	Pf/C	00
Thermometers provided and accurate	Pf/C		0	10	-	-	0 0		and test strips available	1	0
Food Identification				49	OIN	ion-foc	od co	ntact surfaces c		С	100
37  Food properly labeled; original container	Pf/C	0	0						ical Facilities		
Prevention of Food Contamination									; adequate pressure	Pf	00
38 Insects, rodents, and animals not present		0						stalled; proper ba		P/Pf/C	
39 Contamination prevented during food preparation, storage & display	P/Pf/C	-	_					waste water pro		P/Pf/C	
40 Personal cleanliness		0							structed, supplied, & clean	Pf/C	00
41 Wiping cloths: properly used and stored	С	0	0						isposed; facilities maintained	C	00
42 Washing fruits and vegetables	P/Pf/C	10	0			_			naintained, and clean	P/Pf/C	
Permit Holder shall notify customers that a copy of the most recent inspection rep	ort is av	ailable	e.						hting; designated areas used	С	00
A A									not used per CGS §19a-36f		44
- (10) Box - 2	775	X	-			s doc			Date corrections due		#
Person in Charge (Signature) Date Date	1-(	2				em Vic					-
[ [ ] [ DON DURC								tem Violations	6/33/		1
Person in Charge (Printed)						n Viola			on Violations /2//25		
1 Mar Mirani - 21	71	7,6						lealth Intervention			_
Inspector (Signature) Date Date									tervention Violations		1
1 Amy Dyrand					Good Retail Practices Violations  Requires Reinspection - check box if you intend to reinspect						
Inspector (Printed) Requires Reinspection - check box if you intend to reinspection.								a la a lal	doot		
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.											

	Foc	od Estab	lishment Insp	pection R	eport Page	of
LHD N	HD	Ir	nspection Report Continuation	Sheet	Date 3 27	125
Establish	ment Seymour	Henny Per	My #28 Seyn	now	_	
			TEMPERATURE OBSE	ERVATIONS		
SCH S	/Location/Process,	Temp 201	Item/Location/Process	Temp	Item/Location/Process	Temp
mag	ML freezes	88 F				
walk	in cooler	38 P				
	· .					
	<u> </u>	OBSE	RVATIONS AND CORR	RECTIVE ACTION	VS	
Item Number	Violations cited in this CFPM:	s report must be cor	rrected within the time frames	below, or as stated in	sections 8-405.11 & 8-406.11 of the	food code.
			, h	(A) (		
	Handsinic	Stocked	Signage	Ut hzor		
	SEH SEVI	her Ste	Hion-good	clean		
	WINNI GI	Oves	1001014			
	4 MH Sell	HIZEN	test Strik	of L		
390	Drinks or	7 f1001	in walk in	cooler	•	
	W Cond	0000	10 2011	· cund on		
	A JEIN	CPPM	70 000	ranaw	nuhd.org	
Doros - '	Charge (Cianatura)	C.10.	Berg		Date 3,6	27-08
Inspector	Charge (Signature)	ns di	uand		Date 3/1	7/25