Connecticut Department of Public Health

Risk Categor	y: 3 Food Estab	spect	ion Report	Page 1 o	2								
Establishment type: ermanent Temporary Mobile Other						Date: 7/14/25							
Establishment Stop+Shop #604			terding Connecticus Health			Time In AM/PM	Time Out	AM/PM					
Address 7	27 Rubber Avenue		DI		H)	THD UNHD							
Town/City Naugattock						Purpose of Inspection: Routine Pre-op							
Permit Holder Roger Wheeler			Connecticut Department of Public Health			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.													
							A Committee of the Comm						
P=Priority item													
IN OUT N/		V	cos	R		OUT N/A N/O Protection from	Management of the Control of the Con	V COS R					
1000	Person/Alternate Person in charge present,	Pf	0		_	Food separated and pro		P/C O O					
	demonstrates knowledge and performs duties				16	Food-contact surfaces:		P/Pf/C O					
2000	Certified Food Protection Manager for Classes 2,	С	0		17	Proper disposition of ret		POO					
	3, & 4				17	served, reconditioned, a		1 0					
1	Employee Health					Time/Temperature Cor	trol for Safety						
0 100	Management, food employee and conditional employee;	D/D/			18	O Proper cooking time and	temperatures	P/Pf/C O					
3 90	knowledge, responsibilities and reporting	P/Pf	0	711	19 🔾	 Proper reheating proced 	lures for hot holding	POO					
4 5/0	Proper use of restriction and exclusion	P	0	all	20	Proper cooling time and		POO					
	Written procedures for responding to vomiting and			_	21	Proper hot holding temp		POO					
5 0 0	diarrheal events	Pf	0) -	22	Proper cold holding tem		POO					
	AND ADDRESS OF THE PARTY OF THE							P/Pf O O					
	Good Hygienic Practices	D10			23			P/FI O O					
6 0 0	Proper eating, tasting, drinking, or tobacco products u		_		24 🔾	Time as a public health	control: procedures	P/Pf/C					
7 9	No discharge from eyes, nose, and mouth	С	0	21		and records							
	Preventing Contamination by Hands					Consumer Ad							
8 9 9	Hands clean and properly washed	P/Pf			25 🔾	Consumer advisory provided	raw/undercooked food	Pf OO					
	No bare hand contact with RTE food or a	P/Pf/C				Highly Susceptible	Population						
9 9 9	pre-approved alternative procedure properly followed	PIPIIC		\neg	26	 Pasteurized foods used; prob 	ibited foods not offered	P/C OO					
10	Adequate handwashing sinks, properly supplied/accessible	Pf/C	0			Food/Color Additives and	Toxic Substances						
/	/ Approved Source	-			27	Food additives: approve	d and properly used	POO					
11	Food obtained from approved source	P/Pf/C				Toxic substances prope							
11 0			_	$\exists 1$	28		rry identified,	P/Pf/C O					
	Food received at proper temperature	P/Pf		의		stored & used	aved Dragaduras						
13 🐸 🔾	Food in good condition, safe, and unadulterated	P/Pf	f 0	의		Conformance with Appro							
140000	Required records available: molluscan shellfish	P/Pf/C		\circ	29 🔾	Compliance with variance		P/Pf/C O					
	identification, parasite destruction					process/ROP criteria/HA	ACCP Plan						
					ACTICE								
	Good Retail Practices are preventative measures												
Mark OUT if	numbered item is not in compliance V=violation type Mark	in appro	priate l	box fo	or COS a		ring inspection	R=repeat violation					
OUT N/A N/O	Safe Food and Water	V	cos	R	01 000 01	nd/or R COS=corrected on-site du	and mercene.						
30 🔾	Pasteurized eggs used where required				OUT	Proper Use of Ute		V COS R					
		P		200	OUT			V COS R					
	Water and ice from approved source		0		OUT 43 ○ I	Proper Use of Ute n-use utensils: properly stored	nsils						
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410 Capitol Avenue MS#11FDP Hartford, CT 06134

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Violations cited in this	report must be	corrected within the	time frames belo	ow, or as stated in	sections 8-405.11 & 8-406.11 of the	food code.						
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