Connecticut Department of Public Health

• 1												
Risk Category: 4 Food Establishment Inspection Report , Page 1 of 2												
Establishment type: Permanent Temporary Mobile Other	<u> </u>	ate: 5	14/25									
Establishment SUShi d LVVK	ering connecticut Health			cticut	ime In	15 (AMPN	// Time Out	AM/PM				
Address 172 NOVAN Street #4	DPH				HD	NVHD						
Town/City Stumour					Purpose of Inspection: Routine Pre-op							
Permit Holder 1 U 7 NCD			cut De ublic H	partment ealth	Reinspection Other							
FOODBORNE ILLNESS RISK FA	ACTO	RS	ANI	D PUBLIC	HEALTH	H INTERVENTI	ONS					
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 jtem 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	Wark in	cos		IN OUT	THE RESERVE TO SERVE THE RESERVE		om Contamination	v cos R				
Person/Alternate Person in charge present		-		THE RESERVE AND PARTY AND PERSONS ASSESSED.	-	ood separated and		(PD O				
demonstrates knowledge and performs duties	Pf	0	0	16 0	Fo	ood-contact surface	s: cleaned & sanitized	P/Pf/C O O				
2 Certified Food Protection Manager for Classes 2,	С	0	0	17 50			returned, previously	POO				
3, & 4						rved, reconditioned						
Employee Health Management, food employee and conditional employee;		1		18 0 0		oper cooking time a		P/Pf/C O O				
knowledge, responsibilities and reporting	P/Pf	0	0	19 0 0			cedures for hot holding	POO				
4 Proper use of restriction and exclusion	Р	0	0	20		oper cooling time a		P 0 0				
Written procedures for responding to vomiting and	Pf	0	0	21		oper hot holding ter		POO				
diarrheal events				22		oper cold holding to oper date marking		P/Pf O O				
Good Hygienic Practices 6 Proper eating, tasting, drinking, or tobacco products us	e P/C	10	0				Ith control: procedures					
7 No discharge from eyes, nose, and mouth	C	0	0	24 0 0		d records	itir control. procedures	P/Pf/C				
Preventing Contamination by Hands					/	Consumer	Advisory					
8 Hands clean and properly washed	P/Pf	0	0	25 🔾 🔾	0		ded: raw/undercooked food	Pf O O				
No bare hand contact with RTE food or a	P/Pf/C	0				Highly Susceptil		100				
pre-approved alternative procedure properly followed				26 0	Delicon Street, Square, Square		orohibited foods not offered nd Toxic Substances	P/C 0 0				
10 Adequate handwashing sinks, properly supplied/accessible Approved Source	Pf/C			27 00	The same of the sa		oved and properly used	POO				
11 Food obtained from approved source	P/Pf/C	0	0	8	NAME AND ADDRESS OF THE PARTY O	oxic substances pro		0)				
12 C Food received at proper temperature	P/Pf	_	Ö	28		ored & used	, , , , , , , , , , , , , , , , , , , ,	P/Pf/C V				
13 Food in good condition, safe, and unadulterated	P/Pf	0	0				proved Procedures					
Required records available: molluscan shellfish	P/Pf/C	0	0	29 0 0		ompliance with varia		P/Pf/C O O				
identification, parasite destruction	OD RE	TAII	PR	ACTICES	pro	ocess/ROP cillena/	TACCE Plati					
Good Retail Practices are preventative measures to					ns, chemical	s, and physical object	ets into foods.					
				for COS and/or		OS=corrected on-site		R=repeat violation				
OUT N/A N/O Safe Food and Water	V	cos	R	OUT		Proper Use of L	Jtensils	V COS R				
30 Pasteurized eggs used where required	Р	0	0			properly stored		C 0 0				
Water and ice from approved source	P/Pf/C		9			ent/linens: properly st e-service articles: pro	tored, dried, & handled	Pf/C O O				
32 Variance obtained for specialized processing methods Food Temperature Control	Pf	0	0	46 Glov			perly stored & used	C 00				
Proper cooling methods used; adequate equipment for				40 0100	es useu pr	Utensils and	Equipment					
temperature control	Pf/C	0	0	47 Food	d and non-f	food contact surface		P/Pf/C O O				
34 O Plant food properly cooked for hot holding	Pf	0	0	prop		ed, constructed, ar		P/Pf/C O O				
35 O Approved thawing methods used	Pf/C		0	148 ()			maintained and used;	Pf/C				
Thermometers provided and accurate	Pf/C	0	0	clear		s, sanitizers, and te	st strips available	c 00				
Food Identification 37 Food properly labeled; original container	Pf/6		0	49 Non-	-1000 conta	ct surfaces clean Physical F	acilities	000				
Prevention of Food Contamination	1110			50 O Hot a	and cold wa	ater available; adec		Pf OO				
38 Insects, rodents, and animals not present	Pf/C	0	0			lled; proper backflo		P/Pf/C O O				
39 Contamination prevented during food preparation, storage & display	P/Pf/C	_	0			aste water properly		P/Pf/C O O				
40 Personal cleanliness	Pf/C	_	-				ed, supplied, & clean	Pf/C O O				
41 Wiping cloths: properly used and stored 42 Washing fruits and vegetables	C P/Pf/C	0	0			use properly dispose es installed, mainta	d; facilities maintained	C O O				
	- observed	GINGULANA.					designated areas used					
Permit Holder shall notify customers that a copy of the most recent inspection rep	ort is ava	ailable	·.				ed per CGS §19a-36f					
15	14/2	E		Violations d		ed Da	ate corrections due	#				
Person in Charge (Signature) Date	1	1	_	Priority Item		n Violations	COS					
Person in Charge (Printed)				Priority Foun Core Item Vi		ii violations	8114125	1				
Close Clubrand	141	2 4				Ith Intervention Vio	lations					
Inspector (Signature) AM I DI I O Date 5 17 125						blic Health Interven	tion Violations	2				
					Good Retail Practices Violations 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.												

	Foo	d Estal	blishment Ins	spection R	eport Page	of
LHD NH	D		Inspection Report Continuat		Date 5 14	25_
Establishment	Sushi +	WOK	Town SCY	nour		
			TEMPERATURE OF	SERVATIONS		
ltom/l.oc	ation/Process	Tomp	Item/Location/Proces		Item/Location/Process	Temp
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Direc	mushroom	JOF				
	17					
			SERVATIONS AND CO			
lta.m.	Violations cited in this	report must be	corrected within the time fram	es below, or as stated in	n sections 8-405.11 & 8-406.11 of the	food code.
item	-Don: 11,	7 600	_	Comp.		
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