

5044

Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

Risk Category: 3		Food Establishment Inspection Report		Page 1 of 2	
Establishment type: Permanent Temporary Mobile Other _____			Date: 6/5/25		
Establishment The Original Jerry's Aprizza			Time In 12:20 AM/PM PM Time Out 12:30 AM/PM PM		
Address 49 Pershing Dr			LHD NVHD		
Town/City Derby			Purpose of Inspection: Routine Pre-op		
Permit Holder Anthony D'Amico			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																																																																																																																																																																																																																																																																																																																																					
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33	☒			Proper cooling methods used; adequate equipment for temperature control	Pf/C			47	☒			Food and non-food contact surfaces cleanable, properly designed, constructed, and used	P/Pf/C																																																																																																																																																																																																																																																																																		
34	☒			Plant food properly cooked for hot holding	Pf			48	☒			Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	Pf/C																																																																																																																																																																																																																																																																																		
35	☒			Approved thawing methods used	Pf/C			49	☒			Non-food contact surfaces clean	C																																																																																																																																																																																																																																																																																		
36	☒			Thermometers provided and accurate	Pf/C			Physical Facilities																																																																																																																																																																																																																																																																																							
Food Identification								50	☒			Hot and cold water available; adequate pressure	Pf																																																																																																																																																																																																																																																																																		
37	☒			Food properly labeled; original container	Pf/C			51	☒			Plumbing installed; proper backflow devices	P/Pf/C																																																																																																																																																																																																																																																																																		
Prevention of Food Contamination								52	☒			Sewage and waste water properly disposed	P/Pf/C																																																																																																																																																																																																																																																																																		
38	☒			Insects, rodents, and animals not present	Pf/C			53	☒			Toilet facilities: properly constructed, supplied, & clean	Pf/C																																																																																																																																																																																																																																																																																		
39	☒			Contamination prevented during food preparation, storage & display	P/Pf/C			54	☒			Garbage and refuse properly disposed; facilities maintained	C																																																																																																																																																																																																																																																																																		
40	☒			Personal cleanliness	Pf/C			55	☒			Physical facilities installed, maintained, and clean	P/Pf/C																																																																																																																																																																																																																																																																																		
41	☒			Wiping cloths: properly used and stored	C			56	☒			Adequate ventilation and lighting; designated areas used	C																																																																																																																																																																																																																																																																																		
42	☒			Washing fruits and vegetables	P/Pf/C			Natural rubber latex gloves not used per CGS §19a-36f																																																																																																																																																																																																																																																																																							

Permit Holder shall notify customers that a copy of the most recent inspection report is available.		
Person in Charge (Signature) <i>Frankie B. Smith</i>	Date 6-5-25	
Person in Charge (Printed) _____		
Inspector (Signature) <i>Amanda Ruchin</i>	Date 6/5/25	
Inspector (Printed) Amanda Ruchin		

Violations documented	Date corrections due	#
Priority Item Violations		
Priority Foundation Item Violations		
Core Item Violations		
Risk Factor/Public Health Intervention Violations		
Repeat Risk Factor/Public Health Intervention Violations		
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.

Food Establishment Inspection Report

Page 2 of 2

LHD NVHD

Inspection Report Continuation Sheet

Date 6/5/25

Establishment The Orig. Jerry's Anizza Town Derby

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
mozz	41°F				
Raw meat	39°F				
Broccoli	39°F				
Breaded chx	41°F				

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.

CFPM Fredrick Barnes 2/22/29 - on site ✓
 Pizza by slice ✓
 Sanitizer - wipes quat ✓
 Handsink ✓ - Stocked ✓, Signage ✓, Hot H₂O 99°F
 Date marking ✓
 Labels ✓
 Gloves ✓

Person in Charge (Signature) Fredrick Barnes
 Inspector (Signature) Shanda Kitchi

Date 6-5-25
 Date 4/5/25