

## **Connecticut Department of Public Health**

Risk Category: 3 Food Estab	lishr	nen	t In	spe	ectio	n Rep	ort	Paç	ge 1 of	2	
Establishment type: Permanent Temporary Mobile Other						Date: 9	130/21	4			
Establishment Tipsy Tomato Bar + Pizzeria	shment TIDSY Tomato Bar + Pizceria			cticut Healt	1	Time In_	12:52	AM/PM Time Out_	1:30		M/PM
Establishment TIPSY Tomato Bar + Pizzeria  Address 656 New Haven Ave  DPI			H	L	HD N	VHD					
Town/City Der DY					F	Purpose of Inspection: Routine P			Pre-op	)	
Permit Holder Tipsy Tomato, UC	Connecticut Depa of Public Hea			ealth	r	Reinspec		Other			
FOODBORNE ILLNESS RISK F.  Risk factors are important practices or procedures identified as the most prevalent cont									ma illnaan or	iniums	
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered i		110 100 100 100		compli		American Control of Co	t in compliance	N/A=not applicable	N/O=no		erved
P=Priority item Pf=Priority foundation item C=Core item V=violation type								ted on-site during inspect			violation
IN OUT N/A N/O Supervision	V	cos				T N/A N/O		on from Contamination			COS R
Person/Alternate Person in charge present				15	76		The state of the s	d and protected	-		00
demonstrates knowledge and performs duties	Pf	0	0	16	10			urfaces: cleaned & sani			00
Certified Food Protection Manager for Classes 2	73					THE REAL PROPERTY.		ion of returned, previou		100	
3, & 4	C		$\circ$	17		CONTROL OF THE PARTY OF THE PAR		itioned, and unsafe food		P	00
, Employee Health					BEE			ture Control for Safety			
Management food employee and conditional employee:	D/D			18	50			time and temperatures		/Pf/C	00
knowledge, responsibilities and reporting	P/P	f O	$\circ$	19	00			ng procedures for hot ho		P	00
4 Proper use of restriction and exclusion	P	0	0	20 <	0/0	00	Proper cooling	time and temperatures		P	00
Written procedures for responding to vomiting and	Df			21 6	1/0			ling temperatures		P	00
diarrheal events	Pf			22 🗸	3/5	00	Proper cold hol	ding temperatures		P	00
Good Hygienic Practices				23	0			rking and disposition		P/Pf	$\circ$
6 Proper eating, tasting, drinking, or tobacco products us	e P/C		0	24	0	20	Time as a publi	ic health control: proced	dures p/	Pf/C	
7 No discharge from eyes, nose, and mouth	С	0		2.4	,		and records		1.7	110	
Preventing Contamination by Hands					/	-		umer Advisory			
8  Hands clean and properly washed	P/P	f O	0	25	0			y provided: raw/undercooke	d food	Pf	00
9 No bare hand contact with RTE food or a	P/Pf/C					/		ceptible Population			
pre-approved alternative procedure properly followed				26	00	- Total		used; prohibited foods not o	-	P/C	00
10  Adequate handwashing sinks, properly supplied/accessible	Pf/C		0			- Commonwell		ves and Toxic Substa			
Approved Source				27	OP	NAME OF TAXABLE PARTY.		approved and properly	used	P	
11 Food obtained from approved source	P/Pf/C	_	9	28	10			es properly identified,	P	Pf/C	
12 Food received at proper temperature	P/P		9			-	stored & used				
13 Food in good condition, safe, and unadulterated	P/P	f O	0					ith Approved Procedu	res		
Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C		0	29	0			h variance/specialized riteria/HACCP Plan	P/	Pf/C	
	OD RE	HATE	DD	ACT	CEC		process/ROP C	IIIEIIA/HACCE FIAII			
Good Retail Practices are preventative measures t						ne chomic	ale and physica	I objects into foods			-
	n appro							on-site during inspection	D-re	neat	riolation
OUT N/A N/O Safe Food and Water	v	cos		OI		JI K			17-16		cos R
30 Pasteurized eggs used where required	P	0		-		se utensil	s: properly stor	se of Utensils		C	,03 K
31 Water and ice from approved source	P/Pf/C	-	0	-	-			eu perly stored, dried, & hand	dlad		00
32 Variance obtained for specialized processing methods	Pf	-	0					es: properly stored & used		-	50
Food Temperature Control		18 9		46		ves used		os, property stored a dece	-	C	
Proper cooling methods used: adequate equipment for				10	,	100 0000		and Equipment		7000	
233 cemperature control	Pf/C			-	Foo	d and nor		surfaces cleanable,			
34 O Pant food properly cooked for hot holding	Pf	0	0	47			gned, construct		P/I	PO	
35 O Approved thawing methods used	Pf/C	_	0					illed, maintained and us	sed:		
36 Thermometers provided and accurate	Pf/C	_	0	48				and test strips available		Pf/C	
Food Identification			1	49	/	0 0	tact surfaces c			0	00
Food properly labeled; original container	Pf/C		V	0				ical Facilities			187915
Prevention of Food Contamination				50	Hot	and cold		; adequate pressure		Pf (	00
38 Insects, rodents, and animals not present	Pf/C		0					ackflow devices	P/I	Pf/C	00
Contamination prevented during food preparation, storage & display	PPDC		0					operly disposed	P/I	Pf/C	00
40 Personal cleanliness	Pf/C		0	53	⊃ Toil	et facilitie	s: properly cons	structed, supplied, & cle	ean F	Pf/C	00
41 Wiping cloths: properly used and stored	С	0	0	54	Garl	bage and r	efuse properly d	isposed; facilities maintair	ned	C	00
42 Washing fruits and vegetables	P/Pf/C		0	65)	Phy	sical facil	ities installed, n	naintained, and clean	P/I	Pf(C)	
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is av	ailable		56				nting; designated areas not used per CGS §19a		C	
11 11 20-411	777	2)2	1)	Viola		documen		Date corrections		7	#
Person in Charge (Signature)	7/17	7/4	/	_		Violation				C	
	/	1					em Violations	, cas .			
Person in Charge (Printed)	,					/iolations		12/20124		4	
Augusta Makery of	1-	11					ealth Intervention			C	
Inspector (Signature) AMUMILIAN CNUM Date 9 30 29								tervention Violations		2	
Anna ata I linka ad				Good Retail Practices Violations Requires Reinspection - check box if you intend to reinspect				nast		)	
Inspector (Printed) Imanda Michael	L.t.	Paras de con-								1-1 -	-
Appeal: The owner or operator of a food establishment aggrieved by the										id, de	stroy,
or dispose of unsafe food, may appeal such order to the	Duect	01 01 1	ical	ui, nc	later	ulali lort	y-eight hours a	inel issualice of such	oluel.		

Food Est	ablishment Inspe	ction R	Report	Page	of <u>2</u>					
LHD_NVHD	Inspection Report Continuation Shee			Date 9/30/2	y					
Establishment Tipsy Tomato fort Procesia Town Derby										
TEMPERATURE OBSERVATIONS										
mort Item/Location/Process Temp	Item/Location/Process	Temp		tion/Process	Temp					
Chlese, Pepperoni 36°F	Unit for Picca	3405	Idr True		14°F					
Broccoli, grilled Chx 36°F Drawers nxt Stove - row Chix 36°F, Shrimp 40°P	Shrimp (raw) HH steam table-Sauce	TTIF INU	Bm BoH-n	arliC	410+					
- row Onix 36°F. Shrimp 40°P	WIC-Shrimp raw 42°1	111 1114	-95	avsage	40°F					
To so the out of the o	-Chx 39 F Savoe 39 - T, J	Viced tom 400	× - S	pini ch	45°F					
	- Deliments 40°F		reach - cut	let	40°F					
			Cooked pep	pers cooling	108°F					
0	BSERVATIONS AND CORREC	TIVE ACTIO	)NS	0						
Violations cited in this report must	be corrected within the time frames below	w, or as stated i	in sections 8-405.1	1 & 8-406.11 of the	food code.					
Number		. 1	100	6/27/3	27					
CFPM-Robin Lipka 124	129, Joseph ElCL	)ri 13	14/29, 4	ntony Roi	wand					
	7			/						
Allergen Statement, soda unit V, soda area										
ATO I Charact 2 0 and 1100 and										
Sanitabs, Vinyl gloves										
Jani Jubs V, VIVIY Juvesv										
Harlolsink-Stockedy, Hot Hao 110°F, Signager										
Handsink-stocked, Hot HDO 110°F, Signage/ Good antemarking/										
January 1										
49 Doors handles on pizza reach in have build up										
39 Cooked peppers cooling ontop of garbagercas, had pic remove 1										
2) RV 15108 W/ White granvioted powders not tobered-cos, Pic labelled										
41 Fan in wic dusty/ unclean										
55 RV Unclean floors - under Equipmen + / wall corners										
				1	1-10					
Person in Charge (Signature)	von Romano			Date //3	0/29					
Inspector (Signature) Mangla M	10 bleugh		69	Date 9/30/	24					