Connecticut Department of Public Health

| 3295 Connecticut Department of Public Health | | | | | | | | | | | | |
|---|----------------|---------|---------------------------|---------|--|-------------------------------------|----------------------|--|--------------------|--|--|--|
| Risk Category: Food Establishment Inspection Report Page 1 of 2 | | | | | | | | | | | | |
| Establishment type: Permanent Temporary Mobile Other | | | | | _ | Date: | 9/17/2 | 25 | | | | |
| Establishment TOMO 68 | | | section connection Healty | | | Time In 2', 40AM/PM) Time Out AM/PM | | | | | | |
| Address 174 Prospect Street | | | DPH) | | | LHB (VHD) | | | | | | |
| Town/City NOW OHUCK | | | | | | Purpose of Inspection: Routine Pre- | | | -op | | | |
| Permit Holder IID BING LIN | | | blic He | | ' | Reinspe | | 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 it | em | IN | l=in c | complia | ance | OUT=no | ot in compliance | N/A=not applicable N/C | =not observed | | | |
| P=Priority item Pf=Priority foundation item C=Core item V=violation type | | | | | - | | | | R=repeat violation | | | |
| IN OUT N/A N/O Supervision | V | cos | R | - | - | T N/A N/O | | on from Contamination | V COS R | | | |
| Person/Alternate Person in charge present, demonstrates knowledge and performs duties | Pf | 0 | | 15 | | | Food separated | and protected urfaces: cleaned & sanitized | P/C O O | | | |
| Certified Food Protection Manager for Classes 2 | - | | | | | | | on of returned, previously | | | | |
| 3, & 4 | С | | | 17 5 | | | - | tioned, and unsafe food | POO | | | |
| Employee Health | | | | | | | | ture Control for Safety | | | | |
| Management, food employee and conditional employee; | P/Pf | 0 | | 18 < | | | | time and temperatures | P/Pf/C O O | | | |
| knowledge, responsibilities and reporting Proper use of restriction and exclusion | Р | 0 | | 19 < | | | | g procedures for hot holding time and temperatures | P 0 0 | | | |
| Written procedures for responding to vomiting and | | | | 21 € | 1/ | | | ing temperatures | P 0 0 | | | |
| diarrheal events | Pf | 0 | | 22 | 5/6 | | | ding temperatures | POO | | | |
| Good Hygienic Practices | 100 | | | 23 6 | 09 | 100 | | rking and disposition | P/Pf O O | | | |
| 6 Proper eating, tasting, drinking, or tobacco products use 7 No discharge from eyes, nose, and mouth | e P/C | 0 | | 24 6 | 10 | 00 | and records | c health control: procedures | P/Pf/C | | | |
| Preventing Contamination by Hands | | | | | / | | | umer Advisory | | | | |
| 8 P Hands clean and properly washed | P/Pf | 0 | 0 | 25 | 60 | 0 | | y provided: raw/undercooked food | Pf OO | | | |
| No bare hand contact with RTE food or a | P/Pf/C | 0 | | | | 1 | Highly Sus | ceptible Population | | | | |
| pre-approved alternative procedure properly followed | | | | 26 < | 09 | 500000 | | used; prohibited foods not offered | P/C OO | | | |
| 10 Adequate handwashing sinks, properly supplied/accessible | Pf/C | 0 | 9 | 07 | / | Fo | | ves and Toxic Substances | IN OLO | | | |
| Approved Source 11 O O O O O O O O O O O O O O O O O O | DIDNO | | | 27 (| o z | | | approved and properly used es properly identified, | POO | | | |
| 11 Cood obtained from approved source 12 Cood Food received at proper temperature | P/Pf/C P/Pf | 0 | $\frac{1}{2}$ | 28 | 5 | • | stored & used | es property identified, | P/Pf/C | | | |
| 13 C Food in good condition, safe, and unadulterated | P/Pf | 0 | ŏ | | | 10 | onformance wi | th Approved Procedures | | | | |
| 14 O Required records available: molluscan shellfish | P/Pf/C | 0 | | 29 | | 8 | | h variance/specialized | P/Pf/C O O | | | |
| | 1,000,000,000 | | DD | 10000 | 050 | | process/ROP c | riteria/HACCP Plan | 1,,,,,, | | | |
| Good Retail Practices are preventative measures to | OD RE | | | | | one chem | icals and physica | Lohiects into foods | | | | |
| | approp | | | | | | | The state of the s | R=repeat violation | | | |
| OUT N/A N/O / Safe Food and Water | V | cos | R | ام | JT _ | - | | e of Utensils | V COS R | | | |
| 30 Pasteurized eggs used where required | Р | 0 | 0 | 43 | In- | use utens | ils: properly stor | | (0)00 | | | |
| 31 Water and ice from approved source | P/Pf/C | 0 | | 44 | | | | perly stored, dried, & handled | PIICOO | | | |
| 32 Variance obtained for specialized processing methods | Pf | 0 | 9 | 45 | _ | | | es: properly stored & used | | | | |
| Food Temperature Control Proper cooling methods used; adequate equipment for | - | | | 46 | O GIO | ves used | d properly | and Equipment | 1000 | | | |
| temperature control | Pf/C | 0 | 0 | | Foo | od and no | | surfaces cleanable, | | | | |
| 34 O Plant food properly cooked for hot holding | Pf | 0 | 0 | 47 |) | | igned, construct | | P/Pf/C | | | |
| 35 Approved thawing methods used | PIC | 0 | 0 | 48 | Wa | rewashin | ng facilities: insta | lled, maintained and used; | Pf/C | | | |
| Thermometers provided and accurate | Pf/C | 0 | 0 | | | | | and test strips available | | | | |
| Food Identification | The state of | | | 49 | ⊃No | n-food co | ntact surfaces c | | c O O | | | |
| 37 Food properly labeled; original container Prevention of Food Contamination | P(/C | | | 50 0 | Ho | t and cold | | ical Facilities ; adequate pressure | Pf OO | | | |
| 38 Insects, rodents, and animals not present | Pf/C | 0 | 0 | 51 | | | stalled: proper ba | | P/Pf/C O O | | | |
| 39 Contamination prevented during food preparation, storage & display | P/Pf/C | _ | Ŏ | 52 | | 9 | waste water pro | | P/Pf/C O O | | | |
| 40 Personal cleanliness | Pf/C | 0 | 0 | 53 < | _ | | | structed, supplied, & clean | Pf/C O | | | |
| 41 Wiping cloths: properly used and stored | C | | | 54 < | | | | isposed; facilities maintained | C O O | | | |
| 42 Washing fruits and vegetables | P/Pf/C | 0 | 0 | _ | | | | naintained, and clean | P/Pf/C O O | | | |
| Permit Holder shall notify customers that a copy of the most recent inspection report is available. 56 Adequate ventilation and lighting; designated areas used C C C C C C C C C | | | | | | | | | | | | |
| | | | | - | _ | docume | | Date corrections due | # | | | |
| Person in Charge (Signature) Date | | | | | | n Violatio | | 611 | | | | |
| Dancard in Channe (Britated) | | | | | | | Item Violations | 4127/25 | 2 | | | |
| Person in Charge (Printed) | | | | | | Violations r/Public F | | on Violations | 7 | | | |
| Inspector (Signature) CMM AWUNG Date 9/17/25 | | | | | Risk Factor/Public Health Intervention Violations Repeat Risk Factor/Public Health Intervention Violations | | | | | | | |
| Manual Dux And | | | | | d Reta | il Practice | es Violations | | 3/ | | | |
| Inspector (Printed) | | | | | | | | x if you intend to reinspect | bold destroy | | | |
| Appeal: The owner or operator of a food establishment aggrieved by the or dispose of unsafe food, may appeal such order to the | Directo | or of I | Heal | th, no | ot late | r than for | ty-eight hours a | after issuance of such order | . Hold, destroy, | | | |

| Food Establishment Inspection Report Page Confidence of Co | | | | | | | | | | | |
|--|--|---|---|---|--------------------------------------|--------|--|--|--|--|--|
| LHD_N | HD | | ction Report Continuation | | Date | 7/25 | | | | | |
| Establishr | nent_TOMO Co | 8 | Town_NQUC | JOHUCK | | ' | | | | | |
| | | TE | MPERATURE OBSE | RVATIONS | | | | | | | |
| hanc White Cooker raw S | Violations cited in this | 156 - WILL 156 - WILL 156 - WILL 156 - SY 37 - SY 37 - SY 37 - SY | MPERATURE OBSE Item/Location/Process OMN/ON+ UN-KECCOO OFH HH OSH HS MI SOLOGI MON CH ATIONS AND CORR Ed within the time frames 13 28, SU | Temp 417 10 F (150 F 86 F 3 9 F 3 9 F | NS n sections 8-405.11 & 8-406.11 of | Temp | | | | | |
| | Handsink | SHACKED | 1 V h201 | | | | | | | | |
| - | IMMIL | _Stockeo | 1100 | 20 | | | | | | | |
| | NM 910 | jes v | hoods cir | zan- | | | | | | | |
| | Conifizar | hIPA OIL | 50ppm | tect St | Y IRSV | | | | | | |
| 1 | Allerson | 0,0001 | OCHPIN | 1651 | 1116 | | | | | | |
| | Allergan | consume | v aprilony | the the | umometers | | | | | | |
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| | Sushi ave Soda gun | a: hgre s ctean | ASINK STOC | cred 10 | abeling vinyl | gloves | | | | | |
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| 43c 16pf 35pt | tongs h Interior of Chicken to Placed Chi | anging Hicem hawng in vunder Of Origin | from the | old water | in bows cos v | DIC. | | | | | |
| 45c | Unwrappe | d on bro | terted Stro | aws aba | | Тири | | | | | |
| Person in (| Charge (Signature) | leon Gr | n | | Date | 100 | | | | | |
| Inspector (| Signature) (// //// | - CUULEN | 10 | | Date 9 | 1125 | | | | | |