

Michael Picone
4/1/25

Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

Risk Category: <u>3</u>		Food Establishment Inspection Report		Page 1 of <u>2</u>	
Establishment type: <u>Permanent</u> Temporary Mobile Other				Date: <u>3/20/25</u>	
Establishment <u>Tuned Line #444</u>				Time In <u>5:30</u> AM/PM Time Out <u>4:10</u> AM/PM	
Address <u>25 Main St. #1783</u>				LHD <u>Nutp</u>	
Town/City <u>Durham</u>				Purpose of Inspection: Routine Pre-op	
Permit Holder				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															
IN	OUT	N/A	N/O	Supervision	V	COS	R	IN	OUT	N/A	N/O	Protection from Contamination	V	COS	R
☒	☒	☐	☐	Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	☐	☐	☒	☒	☐	☐	Food separated and protected	☐	☐	☐
☒	☒	☐	☐	Certified Food Protection Manager for Classes 2, 3, & 4	C	☐	☐	☒	☒	☐	☐	Food-contact surfaces: cleaned & sanitized	P/Pf/C	☐	☐
Employee Health								Time/Temperature Control for Safety							
☒	☒	☐	☐	Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf	☐	☐	☒	☒	☐	☐	Proper cooking time and temperatures	P/Pf/C	☐	☐
☒	☒	☐	☐	Proper use of restriction and exclusion	P	☐	☐	☒	☒	☐	☐	Proper reheating procedures for hot holding	P	☐	☐
☒	☒	☐	☐	Written procedures for responding to vomiting and diarrheal events	Pf	☐	☐	☒	☒	☐	☐	Proper cooling time and temperatures	P	☐	☐
Good Hygienic Practices								Consumer Advisory							
☒	☒	☐	☐	Proper eating, tasting, drinking, or tobacco products use	P/C	☐	☐	☒	☒	☐	☐	Consumer advisory provided: raw/undercooked food	Pf	☐	☐
☒	☒	☐	☐	No discharge from eyes, nose, and mouth	C	☐	☐	☒	☒	☐	☐	Highly Susceptible Population			
Preventing Contamination by Hands								Food/Color Additives and Toxic Substances							
☒	☒	☐	☐	Hands clean and properly washed	P/Pf	☐	☐	☒	☒	☐	☐	Food additives: approved and properly used	P	☐	☐
☒	☒	☐	☐	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C	☐	☐	☒	☒	☐	☐	Toxic substances properly identified, stored & used	P/Pf/C	☐	☐
☒	☒	☐	☐	Adequate handwashing sinks, properly supplied/accessible	Pf/C	☐	☐	☒	☒	☐	☐	Conformance with Approved Procedures			
Approved Source								Compliance with variance/specialized process/ROP criteria/HACCP Plan							
☒	☒	☐	☐	Food obtained from approved source	P/Pf/C	☐	☐	☒	☒	☐	☐	Compliance with variance/specialized process/ROP criteria/HACCP Plan	P/Pf/C	☐	☐
☒	☒	☐	☐	Food received at proper temperature	P/Pf	☐	☐	☒	☒	☐	☐				
☒	☒	☐	☐	Food in good condition, safe, and unadulterated	P/Pf	☐	☐	☒	☒	☐	☐				
☒	☒	☐	☐	Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	☐	☐	☒	☒	☐	☐				

GOOD RETAIL PRACTICES													
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.													
Mark OUT if numbered item is not in compliance V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation													
OUT	N/A	N/O	Safe Food and Water	V	COS	R	OUT	N/A	N/O	Proper Use of Utensils	V	COS	R
☐	☐	☐	Pasteurized eggs used where required	P	☐	☐	☒	☒	☐	In-use utensils: properly stored	C	☐	☐
☐	☐	☐	Water and ice from approved source	P/Pf/C	☐	☐	☒	☒	☐	Utensils/equipment/linens: properly stored, dried, & handled	Pf/C	☐	☐
☐	☐	☐	Variance obtained for specialized processing methods	Pf	☐	☐	☒	☒	☐	Single-use/single-service articles: properly stored & used	P/C	☐	☐
Food Temperature Control							Utensils and Equipment						
☐	☐	☐	Proper cooling methods used; adequate equipment for temperature control	Pf/C	☐	☐	☒	☒	☐	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	P/Pf/C	☐	☐
☐	☐	☐	Plant food properly cooked for hot holding	Pf	☐	☐	☒	☒	☐	Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	Pf/C	☐	☐
☐	☐	☐	Approved thawing methods used	Pf/C	☐	☐	☒	☒	☐	Non-food contact surfaces clean	C	☐	☐
☐	☐	☐	Thermometers provided and accurate	Pf/C	☐	☐	☒	☒	☐	Physical Facilities			
Food Identification							Prevention of Food Contamination						
☒	☐	☐	Food properly labeled; original container	Pf/C	☐	☐	☐	☐	☐	Hot and cold water available; adequate pressure	Pf	☐	☐
☐	☐	☐	Insects, rodents, and animals not present	Pf/C	☐	☐	☐	☐	☐	Plumbing installed; proper backflow devices	P/Pf/C	☐	☐
☐	☐	☐	Contamination prevented during food preparation, storage & display	P/Pf/C	☐	☐	☐	☐	☐	Sewage and waste water properly disposed	P/Pf/C	☐	☐
☐	☐	☐	Personal cleanliness	Pf/C	☐	☐	☐	☐	☐	Toilet facilities: properly constructed, supplied, & clean	Pf/C	☐	☐
☐	☐	☐	Wiping cloths: properly used and stored	C	☐	☐	☐	☐	☐	Garbage and refuse properly disposed; facilities maintained	C	☐	☐
☐	☐	☐	Washing fruits and vegetables	P/Pf/C	☐	☐	☐	☐	☐	Physical facilities installed, maintained, and clean	P/Pf/C	☐	☐
Permit Holder shall notify customers that a copy of the most recent inspection report is available.													
Violations documented Date corrections due #													
Person in Charge (Signature) <u>Angel Grande</u> Date <u>3.20.25</u>													
Person in Charge (Printed) <u>Angel Grande</u>													
Inspector (Signature) <u>[Signature]</u> Date <u>3/20/25</u>													
Inspector (Printed) <u>Glenn Buena</u>													
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.													

Corned beef - 37.5
 Niles 38.0
 Marmarot - 39.0
 Stuffed mushroom 38.9
 Marmarot 39.0

Beef - 37.5
 Salma 38.0
 Shrimp 38.0
 Keweenaw 38.0
 Stuffed pork 38.0



INSPECTION REPORT
 FOOD SERVICE ESTABLISHMENTS
 CONTINUATION SHEET

STATE OF CONNECTICUT
 DEPARTMENT OF PUBLIC HEALTH

NAME OF ESTABLISHMENT <i>Twisted Vine</i>		TOWN <i>Derry</i>	DATE OF INSPECTION <i>3/20/25</i>
INSPECTION FORM #	REMARKS		
<i>4BC/49C</i>	<i>using plastic bowls with no handles as scoop - buried in food product (cos)</i>		
<i>49C</i>	<i>unclean buffers / hood - cleaning due 9/23/24 - cleaning company scheduled to come week of 3/24/25 -</i>		
<i>37C</i>	<i>spices not in original containers not labeled</i>		
	<i>* kitchen not open during inspection - no cooking / food prep being done</i>		
	<i>* State Allergen poster posted</i>		
	<i>* hand sanitizer stored (Clymax poster)</i>		
	<i>* sanitizing strips available for chemical sanitizer</i>		
INITIAL (INSPECTOR)	INITIAL (PERSON IN CHARGE)		<i>A.G</i>