Risk Category: 5 Food Estab	lishn	nen	t Ir	ารเว	ecti	on Re	eport		Page 1	of 2	_	
Establishment type: Permanent Temporary Mobile Other							Glal	25	100 000000			
4110	T		confi	ectie	_	Date:	3/19/	3				
Establishment Wendy 1	_	+sep	ng Com	Heal.	the state of the s	Time In		AM)PM	Time Out12	105	AM	/P(VI
Address 7.09 NEW HOVEN AVE		D	P	H		LHD	NVHI)				
Town/City Dex Dy						Purpos	e of Inspecti	on: Ro	utine Pr	e-op		
Permit Holder Inspired by Opportunity, WC School	WW IT	onnect o P	E C	epartmer ealth	nt	Reinsp	ection	Other_				
FÖODBORNE ILLNESS RISK F	ACTO	RS	AN	D PU	JBLI			The second secon				
Risk factors are important practices or procedures identified as the most prevalent con		1000	01 IV									- d
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered in P=Priority item Pf=Priority foundation item C=Core item V=violation type				compli			not in compliand		ot applicable Not during inspection	O=not ob R=repea		
IN OUT N/A N/O Supervision	V	cos				IT N/A N/			Contamination	V	1	R
Person/Alternate Person in charge present,	Pf	0		15	10	000	Food separa			P/C	_	0
demonstrates knowledge and performs duties	- 1 33	1		16	10		SIND STATE OF THE		eaned & sanitized	P/Pf/C		0
Certified Food Protection Manager for Classes 2, 3, & 4	C	0	0	17			1000		rned, previously d unsafe food	P	0	0
Employee Health						PERSONAL PROPERTY AND PROPERTY			rol for Safety			
Management, food employee and conditional employee;	P/Pf		0	18	-	000			temperatures	P/Pf/C	-	-
knowledge, responsibilities and reporting Proper use of restriction and exclusion	P			19 (Proper rehead		res for hot holding) P		00
Written procedures for responding to vomiting and				21	7 2		Proper cooli			P	_	_
diarrheal events	Pf	0	0	23), V	100		holding temp		C	0	0
Good Hygienic Practices				23	Ø C	000				P/Pf	0	0
6 Proper eating, tasting, drinking, or tobacco products us 7 No discharge from eyes, nose, and mouth	se P/C	0	9	24	6 C		and records	ublic health c	ontrol: procedures	P/Pf/C	0	0
/ Preventing Contamination by Hands	0	10						nsumer Adv	isorv			
8 Hands clean and properly washed	P/Pf	0	0	25	00		COLUMN TO THE PARTY OF THE PART		aw/undercooked food	Pf	0	0
9 No bare hand contact with RTE food or a	P/Pf/C				,			usceptible F				
pre-approved alternative procedure properly followed				26	00				ited foods not offered		0	0
Adequate handwashing sinks, properly supplied/accessible	Pf/C		0	27		1000		Control of the Contro	oxic Substances			10
Approved Source	P/Pf/C	10	0	27	\bigcirc		MANA	nces properl	and properly used			10
12 O Food received at proper temperature	P/Pf	_	0	28	0		stored & use		y identified,	P/Pf/C	0	0
13 C Food in good condition, safe, and unadulterated		0	0		B	,			ved Procedures	1200	5 18	
Required records available: molluscan shellfish	P/Pf/C	0	0	29	00			with variance		P/Pf/C	0	0
identification, parasite destruction	OD RE		DE		ICES		process/ROI	oriteria/HAC	CCP Plan			
Good Retail Practices are preventative measures to						ens, chei	micals, and phys	sical objects in	to foods.			
	in appro							ed on-site duri	The state of the s	R=repeat	t viola	ation
OUT N/A N/O Safe Food and Water	٧	cos	R		UT			Use of Uten	sils	V		R
30 Pasteurized eggs used where required	Р	0	0		-		nsils: properly s			C	0	_
31 Water and ice from approved source 32 Variance obtained for specialized processing methods	P/Pf/C Pf	0	00	_			upment/linens: p single-service ar		, dried, & handled	Pf/C P/C	-	-
Food Temperature Control	FI				_	-	ed properly	ucies, property	stored & dsed	C	_	0
Proper cooling methods used; adequate equipment for	Pyc	I						sils and Equ	ipment			
temperature control	BIC	0	0	47	Fo	od and r	non-food conta	ct surfaces cl	eanable,	P/Pf/C	0	0
34 O Plant food properly cooked for hot holding	Pf	-	_	47		1 /	esigned, constr			177.00	_	_
35 Approved thawing methods used 36 Thermometers provided and accurate		0		48			ing facilities: in gents, sanitizer		tained and used;	Pf/C	0	0
Food Identification	PI/C	10		49	_		contact surface		rips available	С	0	0
37 Food properly labeled; original container	Pf/C	0	0	10		11 1000 0		nysical Facili	ities			
Prevention of Food Contamination				50	⊃Ho	t and co	old water availa	ble; adequate	e pressure	Pf	0	_
38 Insects, rodents, and animals not present	-	0	_				nstalled; prope			P/Pf/C		0
39 Contamination prevented during food preparation, storage & display 40 Personal cleanliness	P/Pf/C	-	-				nd waste water		upplied, & clean	P/Pf/C Pf/C	-	00
41 Wiping cloths: properly used and stored	C	0	0						cilities maintained	C	-	0
42 Washing fruits and vegetables	P/Pf/C						cilities installed			P/Pf/C		0
Permit Holder shall notify customers that a copy of the most recent inspection rep	ort is av	ailable							gnated areas used	d C	0	0
Ø 1 e1.		-		-		docum			er CGS §19a-36f corrections due		#	
Person in Charge (Signature) haram Date 5/1	4/2	0				m Violati			COS		1	
Person in Charge (Printed) Kishaun Ciraham	-1						ltem Violation	s 5	16/25		_	
	-1-		-			Violation r/Public	ns Health Interve	ntion Violatio	1 14/25		2	
Inspector (Signature) Mandle WOMM Date 5 1	912	5					r/Public Health				3,	
Marie Marchia				Good	d Reta	il Practi	ces Violations				1	,
Inspector (Printed) Amount KUO III 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 ho								doct	ro			
Appeal: The owner or operator of a food establishment aggrieved by to or dispose of unsafe food, may appeal such order to the											uesti	oy,

		F000	d Esta	ablishment Ir	ispect	ion f	Report	Page _ o	f		
	LHD_NV								5		
	Establishr	nent Wondy'S		Town_De	vby						
		TEMPERATURE OBSERVATIONS									
. [Location/Process	Temp	Item/Location/Proc		Temp		ation/Process	Temp		
*	Bm -	Sliced Cheese	58°F	HH-Nuggets			Ildr tre		4010		
	- pick	les	53°F	- Fries		50°F	Window B	3M +			
	- on	ion	SIPF	Grill-Beet patty		69°F	-Tomatoe	S 57°F, Bluech			
	- JO1	1.000	51°F	raw patty'		110F		ch 64°F Lettre			
	Che	ese (shredded)	60°F	Chili '		63°F	-may06	4°F, Cheese	STOF		
	-ma	MO	67°F	1 dr - Butter, Source	cream 3	38°F	-ranch 7	10°F, Spialmos	St 67° P		
	- ra		Wic-oneese 32°F,	Apples 30°1	5	mini FOH		320P			
	- SP	icy mustard	67.1	Bacon 42°F, WIF	- 10F						
			Ol	BSERVATIONS AND C	ORRECTIV	E ACTIO	ONS	.11 & 8-406.11 of the f	food codo		
	Item		report must b	be corrected within the time fra		1		1	ood code.		
	Number	3 13 30		3/13/30		3/29		1124/27			
	CFPM	M - Alyssa Rodriguez, Kaila Davis, Melany Agudo, Kishaun Graham									
	1	Handsink -	trovoc	1, Signage, H	INT HON	1000					
		- Hariasirie	2 Cont	1 - Orgruge , F	01 1100	1001					
		Saniticer-	guar.	TSO							
		Vinyl gloves, microwave interior, ice machine, Allergen poster, Energ/1/D Plan, Restroom, covered trash in RR									
		Allaraan C	ncte	C. I Empual VID	Many	0	Leanny	Cayacad time	la s. PP		
	-	mergen	0010	Livery 1/2	plan	KE8	Troom ,	Dierea Habi	n in ico		
				\.\frac{1}{2}							
								11 32 330	o h		
L	00	2 11 0			/	VA.T. (0.1.1)	106	een out a we			
f	33	BOTH BM	not m	paintaining ten	no/ice 1	being	used)				
P	22 1	Several cold	holdin	nor items above	410F-	COS H	tms in be	th Bm discar	ded		
C	16 RV	Lemonade S	ionist .	nainhaining ten ng items above onclean							
_											
4	14 Soda machine @ Suf survice unclean										
			/NVI	4D rec 8/5/25)							
	Đ.	Aware of con	nolaint	, cust notified mo	magen - d	lid vo	tsee hair 1	aut cave neu	Sandwid		
	V	11100.000 (01	· ip ium i	, cool rollings the	or ago.	100 110	· occ vivar	or god croos			
	500	1	viice is	Δ Δ			. 11.0		301 1002		
	*	Both Main +	Windo	w Boin Marie Co	ild hold	ing	Units no	t working			
		* Both main + Window Boin Marie Cold holding units not working + MUST NOT be used until repaired.									
		1.100.		oc coo orn	·						
1 1 1 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2											
	*	* Once Serviced Send report invoice to 475-777-6186									
		and Call for re-inspection both Voluntarily closed until BM repaired due to not being able to work out of BOH WIC									
	-3										
			•		יטוו טו	70.19	<u> </u>	, ,			
	Person in	Charge (Signature)	Chahan	nz				Date 5/14/0	25		
	Inspector	(Signature) Aman	da Run	Shire				Date 5/14/8			
		- January	777 1 7 7 7 7								