Connecticut Department of Public Health

1464

Food Establishment Inspection Report Page 1 of 2												
Establishment type: Permanent Temporary Mobile Other					101-							
			Conne	ecticus .	Date: 4/8/25							
Establishment Zani's Pizza					Time In 10:20 AM/PM Time Out 11:00 AM/PM							
Address 184 Wakelee Ave.		DPH)			LHD NVHD							
Town/City Ansonia					Purpose of Inspection: Routine Pre-op							
Permit Holder Gario Imetovski	Connecticut Department of Public Health		ealth	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			1									
IN OUT N/A N/O Supervision Person/Alternate Person in charge present,	V	cos	R		T N/A N/O Protection from Contamination V COS R Food separated and protected P/C P/C P/C T N/A N/O Protection from Contamination V COS R							
demonstrates knowledge and performs duties	Pf	0	0		Food-contact surfaces: cleaned & sanitized Proc S							
Certified Food Protection Manager for Classes 2,	С	0		17	Proper disposition of returned, previously							
3, & 4 Employee Health		_			served, reconditioned, and unsafe food Time/Temperature Control for Safety							
Management food employee and conditional employee:	DIDI			18 00	Proper cooking time and temperatures P/Pf/C							
knowledge, responsibilities and reporting	P/Pf			19 🗸 🔾	The second secon							
Proper use of restriction and exclusion	P	0	0	20 0								
Written procedures for responding to vomiting and	Pf	0	0	21 0								
diarrheal events Good Hygienic Practices	1			22 🐼 🔾	C C Topol cold library							
6 Proper eating, tasting, drinking, or tobacco products us	e P/C	10	0		Time as a public health control: procedures							
7 No discharge from eyes, nose, and mouth	C	0	Ŏ	24 0 0	and records							
/ Preventing Contamination by Hands					Consumer Advisory							
8 🗸 🔾 Hands clean and properly washed	P/Pf	f 0	0	25 0 0	V							
9 No bare hand contact with RTE food or a	P/Pf/C				Highly Susceptible Population							
pre-approved alternative procedure properly followed			0	26 0 0	Pasteurized foods used; prohibited foods not offered P/C C							
Adequate handwashing sinks, properly supplied/accessible	Pf/C			27 0 0	Food/Color Additives and Toxic Substances Pood additives: approved and properly used Pood additives: approved and properly used							
Approved Source	P/Pf/C	10	0	/	Toxic substances properly identified							
12 Food received at proper temperature	P/Pf	_	0	28	stored & used							
13 Food in good condition, safe, and unadulterated	P/Pf	_	Ö		Conformance with Approved Procedures							
Required records available: molluscan shellfish	P/Pf/C	0	0	29	Compliance with variance/specialized							
identification, parasite destruction					process/ROP criteria/HACCP Plan							
Good Retail Practices are preventative measures to				ion of nathoge	ans chemicals and physical phiects into foods							
				for COS and/								
OUT N/A N/O Safe Food and Water	V	cos	_	OUT	Proper Use of Utensils V COS R							
30 Pasteurized eggs used where required	Р	0	0	43 O In-u	use utensils: properly stored C C							
31 Water and ice from approved source	P/Pf/C	0	0		nsils/equipment/linens: properly stored, dried, & handled Pf/C C							
32 Variance obtained for specialized processing methods	Pf	0	0	45 O Sing	gle-use/single-service articles: properly stored & used P/C C							
Food Temperature Control	-	-		46 C Glo	oves used properly C C							
Proper cooling methods used; adequate equipment for temperature control	Pf/C	0	0	For	Utensils and Equipment od and non-food contact surfaces cleanable,							
34 O Plant food properly cooked for hot holding	Pf	0	0	4/()	perly designed, constructed, and used							
35 O Approved thawing methods used	Pf/C	-	0	Wa	rewashing facilities: installed, maintained and used:							
36 Thermometers provided and accurate	Pf/C	0	0	clea	aning agents, sanitizers, and test strips available							
Food Identification				(49) W No	n-food contact surfaces clean (C)							
37 Food properly labeled; original container	Pf/C	0	0		Physical Facilities							
Prevention of Food Contamination	Dire	0			t and cold water available; adequate pressure Pf Primbing installed; proper backflow devices P/Pf/C P/Pf/C							
38 Insects, rodents, and animals not present 39 Contamination prevented during food preparation, storage & display	P/Pf/C				wage and waste water properly disposed P/Pf/C							
40 Personal cleanliness		0	Ö		let facilities: properly constructed, supplied, & clean Pf/C O							
41 Wiping cloths: properly used and stored	С	0	0	54 O Gar	rbage and refuse properly disposed; facilities maintained C C							
42 Washing fruits and vegetables	P/Pf/C		0		ysical facilities installed, maintained, and clean P/P(C)							
Permit Holder shall notify customers that a copy of the most recent inspection rep		equate ventilation and lighting; designated areas used COC tural rubber latex gloves not used per CGS §19a-36f										
- Chila a DV	Violations	documented Date corrections due #										
The state of the s	-08	-0	2)		n Violations C.O.S I							
Person in Charge (Printed), GAM Jyesusi			Core Item \	Violations 7/8/25 5								
Inspector (Signature) AMM Junto Date 4/8	120	5		Risk Factor/Public Health Intervention Violations								
Inspector (Signature) AMM Date 4/8/25				Repeat Risk Factor/Public Health Intervention Violations Good Retail Practices Violations								
Inspector (Printed) John Mucha RS 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, dest												
or dispose of unsafe food, may appeal such order to the	Direct	or of	Hea	ith, not later	r than forty-eight hours after issuance of such order.							

Food Establishment Inspection Report Page 2 of 2

172000		0									
	LHDNVHDInspection Report Continuation Sheet Date_4/8/25										
Establishment Zani's Pizza Town Ansonia											
TEMPERATURE OBSERVATIONS											
ltem/	Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp					
Sant	C C	38°F									
	sage										
Mea	thalis	41°F									
	ed tomato	36°F									
	1										
C001	sed chicken	39°F									
Mac	inara	148°F									
	zarella	40°F									
The second secon	i ham	38°F									
Fre	ezer	Frozen									
		OBS	ERVATIONS AND CORREC								
	Violations cited in this	report must be	corrected within the time frames belo	w, or as stated in	sections 8-405.11 & 8-406.11 of the	e food code.					
Item											
Number											
	CEDM: Cari Tared -1: 500 2/22/22										
	CFPM: Garip Imetovski Exp: 2/23/28 C Boick wall behind bain moirie is unclean >										
55C	Royal-	il he	hind hain ma	rie is	unclean >						
))0											
CCC	Correct by 7/8/25										
55C											
	-> Correct by 7/8/25										
49C	C Shelves in walk-in have some build-up of										
	debris -> Correct by 7/8/25										
16PF											
	cleaned + sanitized										
490											
	by 7/8/25										
55C	C Vent in floor at front orea has dust build-up										
	-> Correct by 7/8/25										
	79/9/										
_	Handsink	VH	ot/Cold H20		-Test Strips	1					
	HALLAND		1/2014 1/20								
	San'l'age	c. Clala	ring - 100 000	<i>y</i> -	Thermometers						
	SUDIFIZET	. CY110	rine-100 ppm		THE THORICICIO						
	Allenaar	Viat.	ev - Dan F	Booder							
	rileigen	None	e - Dry E	200 u S							
	Restroom	<u> </u>									
	NESTI OVII	1000									
	01	6	of Jugorn		Date						
The Michael DC											
Inspector (Signature) Thy Wicha RS Date 4/8/25											