Connecticut Department of Public Health

1464

Risk Category: 3 Food Establishment Inspection Report Page 1 of 2												
Establishment type: Permanent Temporary Mobile Other					Date: 12/5/2	c/						
Establishment Zani's Pizza		4requiry	Connect	eticus Health	Time In 10:20 AM)	PM Time Out	05 AM/PM					
Address 184 Wakelee Ave.		DF		H)	LHD NVHD							
Town/City Ansonia					Purpose of Inspection:	(Routine) Pre	-op					
Permit Holder Garia & Ariza Imetor				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				from Contamination	V COS R					
1 Person/Alternate Person in charge present,	Pf				Food separated ar	nd protected	P/C O O					
demonstrates knowledge and performs duties				16 🔾 🔾		aces: cleaned & sanitized	P/Pf/C O O					
Certified Food Protection Manager for Classes 2, 3, & 4	С	0	0	17	served, recondition	of returned, previously ned, and unsafe food	POO					
Employee Health	2			10 10		e Control for Safety	DIDUO CO					
Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf	0		18 0		ne and temperatures procedures for hot holding	P/Pf/C O O					
4 Proper use of restriction and exclusion	Р	0	0	20 0			P 0 0					
Written procedures for responding to vomiting and				21 0	Proper hot holding		POO					
diarrheal events	Pf			22			POO					
Good Hygienic Practices	1			23 0 0			P/Pf O O					
6 Proper eating, tasting, drinking, or tobacco products us 7 No discharge from eyes, nose, and mouth	e P/C	-		24 0 0	and records	ealth control: procedures	P/Pf/C					
Preventing Contamination by Hands						er Advisory						
8 O Hands clean and properly washed	P/Pf	0	0	25 0 0		ovided: raw/undercooked food	Pf OO					
9 No bare hand contact with RTE food or a	P/Pf/C	0		the line		ptible Population						
pre-approved alternative procedure properly followed	L,			26 0 0	The state of the s	ed; prohibited foods not offered	P/C OO					
Adequate handwashing sinks, properly supplied/accessible	Pf/C	1010	\supseteq	27		s and Toxic Substances	POO					
Approved Source 11 Food obtained from approved source	P/Pf/C	0	0	27 0 0	The state of the s	proved and properly used properly identified,						
12 O Food received at proper temperature	P/Pf	_	3	28	stored & used	property identified,	P/Pf/C					
13 Food in good condition, safe, and unadulterated	P/Pf	_	Ŏ			Approved Procedures						
Required records available: molluscan shellfish	P/Pf/C	0		29 🔾		ariance/specialized	P/Pf/C					
Identification, parasite destruction			DD	ACTICES	process/ROP crite	ria/HACCP Plan						
Good Retail Practices are preventative measures to			_		ens, chemicals, and physical of	bjects into foods.						
				for COS and/			R=repeat violation					
OUT N/A N/O Safe Food and Water	V	cos	R	OUT	Proper Use of	of Utensils	V COS R					
30 Pasteurized eggs used where required	Р		9		use utensils: properly stored		C 0 0					
Water and ice from approved source	P/Pf/C Pf				nsils/equipment/linens: properl gle-use/single-service articles:		Pf/C					
32 Variance obtained for specialized processing methods Food Temperature Control	PI	1010			ives used properly	properly stored & used	c 00					
Proper cooling methods used; adequate equipment for	DUO			10 010		nd Equipment						
temperature control	Pf/C	0			od and non-food contact surf		P/PIC O					
34 O Plant food properly cooked for hot holding	Pf	_		pio	perly designed, constructed							
35 O Approved thawing methods used		00			rewashing facilities: installe		Pf/C O					
Thermometers provided and accurate Food Identification	PI/C	1010	\exists		aning agents, sanitizers, and n-food contact surfaces clea		C 00					
37 Food properly labeled; original container	Pf/C	0	0	Physical Facilities								
Prevention of Food Contamination				1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 -	t and cold water available; a		Pf O O					
38 Insects, rodents, and animals not present		0	_		mbing installed; proper back		P/Pf/C O					
39 Contamination prevented during food preparation, storage & display	P/Pf/C				wage and waste water properly constructions.		P/Pf/C O O					
40 Personal cleanliness 41 Wiping cloths: properly used and stored	Pf/C		3		bage and refuse properly disposit		C 0,0					
42 Washing fruits and vegetables		0			ysical facilities installed, mai		P/P(C)					
Permit Holder shall notify customers that a copy of the most recent inspection rep-				56 Ad	equate ventilation and lighting	ng; designated areas used	000					
Termit flower shall flow for the state of the flower flowe	01110 011				tural rubber latex gloves not		#					
Person in Charge (Signature) (32/11/11) Date					documented n Violations	Date corrections due	-					
1 11 + 27016	. 10			Priority Fou	undation Item Violations	26/6	3					
Person in Charge (Printed) Constant Inches 12-05-2 Core Item Violations 3/5/25												
Inspector (Signature) Risk Factor/Public Health Intervention Violations Repeat Risk Factor/Public Health Intervention Violations							-					
TIME					Good Retail Practices Violations							
Inspector (Printed) John / Ucha Requires Reinspection - check box if you intend to reinspect												
Appeal: The owner or operator of a food establishment aggrieved by to or dispose of unsafe food, may appeal such order to the	his ord	er to c	corre	ect any insp	pection violation identified to	by the food inspector or to	hold, destroy,					
or dispose of unsafe food, may appeal such order to the	Direct	OI OI F	real	itii, not late	trial forty-eight hours and	i issuance of such order	Color bell resident by the last					

Food Establishment Inspection Report Page 2 of 2

LHD NVHD			Inspection Report Continuation Shee	Date 12/5/	Date 12/5/24							
Establishment Zani's Pizza Town Ansonia												
TEMPERATURE OBSERVATIONS												
Item	Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp						
		•										
San	sage	40°F										
Chin	ken	39°F										
Eag	plant	41°F										
M		155°F										
Deli	ham	41°F										
	zers	Frozen										
	2013	110201										
		OB	SERVATIONS AND CORREC	TIVE ACTIO	NS							
	Violetiane eited in this					food codo						
Item	violations cited in this	s report must be	corrected within the time frames below	, or as stated if	1 50000015 0-400.11 & 0-400.11 01 the	lood code.						
Number												
	CEDAR C		Tanal L. D.	. 2/22	120							
	C1 P/V : 0	arip	Imetovski Exp nind bain mar	. 2/23	120							
ECA	b 1	TI L	1 1									
55C	Sack Wa	II be	aind bain mar	10 15	unclean > Co	rrect						
	1 21-	100										
	by 3/5	125										
120		,		. / 1								
47C	Some SI	relyes	above reach	-in/1	-RP shelves	are						
			1 1 -1-	, ,								
	unclean	-> Co	prrect by 3/5	125								
	2.0											
55C	Raffles	2+	hood system	are	unclean >							
	100		11000 000		VIII /							
	Correct	hu 3	15/25									
	Correct by 3/5/25											
	10.00	2 2	and the second second									
-	Handsin	< V	Hot/Cold Ha	\cap \checkmark								
	110110.5111		1101/01/01/01/02	<u> </u>								
	E SEE											
	San' +: 781	a. Chl	orine - 100pps	20								
	Janiliza	. СП	of the tooppi	1								
			V: (
-			· A. D.									
	Thermon	notor	- Allen	nen S	tatementy							
	MELLINO	DETEL	Aller	1011	tatement							
	TAR MA	achie	LOCT - TOCL	51.	201							
	Ice M	uchine	ev - Test	STY	05							
				- /								
	ball											
_	Restroom) ~										
			11		/							
Person in Charge (Signature) Gran July Date 12/5-24												
1 Da W. Pa-												
Inspector (Signature) John Much Date 12/5/24												