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Connecticut Department of Public Health

0100								0		
Risk Category: 3 Food Establishment Inspection Report Page 1 of										
Establishment type: Permanent Temporary Mobile Other					Date: C	5 2	5			
Establishment Wendus			cticut Health	Time In 1230 AM/PM Time OutAM/PM						
Address 160 Bank Street			P	H)	LHD	NHD				
Town/City SEUMOUV					Purpose o	of Inspection	: Routine Pre	-op		
Permit Holder MCOIC, LAKSEN	C		cut Dep ublic He	partment ealth	Reinspection Other					
FOODBORNE ILLNESS RISK FA	ACTO	RS	AND	PUBLI	C HEALT	TH INTERV	ENTIONS			
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		7,50	10000	compliance		in compliance		=not obse	rved	
P=Priority item Pf=Priority foundation item C=Core item V=violation type				-				R=repeat v	111111111111111	
	V	cos		1			ion from Contamination		OS R	
IN OUT N/A N/O Supervision	V	COS	R		N/A N/O		Production to proceed a concentration of the concentration of the			
Person/Alternate Person in charge present,	Pf	0	0	15			d and protected	-	00	
demonstrates knowledge and performs duties	10.000			16	THE RESERVE OF THE PERSON NAMED IN		surfaces: cleaned & sanitized	P/Pf/C		
2 Certified Food Protection Manager for Classes 2,	С	0		17	2 Bernard Branch		tion of returned, previously	P		
3, & 4				,, ,		served, recond	litioned, and unsafe food			
Employee Health					/	Time/Tempera	ature Control for Safety			
Management, food employee and conditional employee;	DIDE			18	000	Proper cooking	time and temperatures	P/Pf/C	00	
knowledge, responsibilities and reporting	P/Pf	0		19 0		roper reheati	ng procedures for hot holding	P	00	
4 Proper use of restriction and exclusion	P	0	0	20 0		roper cooling	time and temperatures	P		
Written procedures for responding to vomiting and	T			21			ding temperatures	PC	00	
diarrheal events	Pf	0	9	22		The same of the sa	Iding temperatures	PC	00	
Good Hygienic Practices				23			arking and disposition	P/Pf C	00	
6 Proper eating, tasting, drinking, or tobacco products use	e P/C	0	0	/		Time as a pub	ic health control: procedures			
7 No discharge from eyes, nose, and mouth	C	0	0	24		and records	no nealth someon procedures	P/Pf/C		
Preventing Contamination by Hands	- 0					<u></u>	umer Advisory			
8 Hands clean and properly washed	P/Pf			25 0			ry provided: raw/undercooked food	Pf	00	
natios cleari and property wastled	P/PI	0	\subseteq	25				ILI		
9 pare hand contact with RTE food or a	P/Pf/C	0		00			sceptible Population	D/C		
pre-approved alternative procedure properly followed				26 0			used; prohibited foods not offered	P/C	00	
10 C Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	0				ives and Toxic Substances			
Approved Source .				27 0		Food additives	: approved and properly used	PC		
11 Food obtained from approved source	P/Pf/C	0	0	28			ces properly identified,	P/Pf/C		
12 C Food received at proper temperature	P/Pf	0	0	20		stored & used	20 000 000	171110		
13 Food in good condition, safe, and unadulterated	P/Pf	0	0				rith Approved Procedures			
Required records available: molluscan shellfish	P/Pf/C	0		29 0			th variance/specialized	P/Pf/C		
identification, parasite destruction	F/FI/C			29	, i	process/ROP	criteria/HACCP Plan	111110		
GO	DD RE	TAIL	- PR	ACTICES	3					
Good Retail Practices are preventative measures to	contro	I the a	additio	on of pathog	gens, chemic	als, and physic	al objects into foods.			
Mark OUT if numbered item is not in compliance V=violation type Mark in	appro	priate	box f	for COS and	d/or R	COS=corrected	on-site during inspection	R=repeat vi	iolation	
OUT N/A N/O Safe Food and Water	V	cos	_	OUT			se of Utensils		OS R	
30 Pasteurized eggs used where required	Р	0			-use utensil	s: properly sto		C	00	
	P/Pf/C	0	0				perly stored, dried, & handled			
	Pf	-	\leq				les: properly stored & used		50	
	PI	0	\subseteq		-		les. property stored & used			
Food Temperature Control	-	-		46 0 6	loves used			C	00	
Proper cooling methods used; adequate equipment for	Pf/C	0	0				s and Equipment			
temperature control			_/				surfaces cleanable,	P/Pf/C	bol	
34 O Plant food properly cooked for hot holding	Pf	0	0				ted, and used	V		
35 O Approved thawing methods used	Pf/C	0	0				alled, maintained and used;	Pf/C'		
36 C Thermometers provided and accurate	Pf/C	0	0	cl			and test strips available			
Food Identification				49 O N	on-food con	tact surfaces		C	00	
37 Food properly labeled; original container	Pf/C	0	0				sical Facilities			
Prevention of Food Contamination				50 O H	ot and cold		e; adequate pressure	Pf C	00	
38 Insects, rodents, and animals not present	Pf/C	10	0				packflow devices	P/Pf/C	00	
39 Contamination prevented during food preparation, storage & display	P/Pf/C			10.17	0	Company of the Compan	operly disposed		50	
40 Personal cleanliness	Pf/C	-	_				structed, supplied, & clean		50	
41 Wiping cloths: properly used and stored	C	0					disposed; facilities maintained		00	
									50	
42 Washing fruits and vegetables	P/Pf/C	0	2				maintained, and clean	-	50	
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is av	ailable					hting; designated areas used	C	70	
	~ 1	- (>	The second liverage and the se			not used per CGS §19a-36f		4	
Remark in Channel (Signature)	11	1			s documen		Date corrections due	#	1	
Person in Charge (Signature) Date	J. 1				em Violation			-		
Person in Charge (Printed) And (CO LINE 6/5	15	5				em Violations	MEIZE			
Person in Charge (Printed) And Co Line 6/3	15	_			Violations	-111-1-2	41016			
anna Aluzand lala	175	1				ealth Interventi				
Inspector (Signature) OVYVV COUCH Date CO	120	_	_				ntervention Violations	1		
Hm Niland					ail Practices					
Inspector (Printed)							ox if you intend to reinspect			
Appeal: The owner or operator of a food establishment aggrieved by the									stroy,	
or dispose of upsafe food, may appeal such order to the	Luract	or of	HOO	in not late	er than torty	V-Plant hours	atter regulance of curch order			

	Food Est	<u>ablishment Inspe</u>	ection Re	port Page	of
LHD_	/HD	Inspection Report Continuation Sh		Date	5/25
Establishr	ment_WENGYS	Town_SCUN	nour	_	
Shired Builde Builde Shired Chilli Chilli	/Location/Process Jed Cheese 40 F Onion 60 F V On avill 168 F Chockse 41 F	TEMPERATURE OBSER Item/Location/Process Childen tenders Higher tenders Hig	VATIONS Temp 1617 3917 3917 3517	Item/Location/Process	Temp
		BSERVATIONS AND CORRECT			
Item Number	Handsink Sto Handsink Sto Vinyl gloves Probe them Quat sanit ice machine Hoods ok Dry storage goo	good labeling d	carmon 129. Vhot have use/have strips clatema pection!	1 .	1 200 pp m Pp m Stamps
Person in	Charge (Signature)			Date Date	5/5/25 5/25