Connecticut Department of Public Health

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Plant food properly cooked for hot holding		Pf/C	0		F	ood and no			D/Df/C
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Food Identification 37 Food properly labeled; original container Prevention of Food Contamination 38 Insects, rodents, and animals not present 39 Contamination prevented during food preparation, storage & display Previous Personal cleanliness Permit Holder shall notify customers that a copy of the most recent inspection report is available. Person in Charge (Signature) Date Date Date Non-food contact surfaces clean Physical Facilities Phy	Approved thawing methods used	11 31	9	0					PE/S
Prevention of Food Contamination Prevention of		PIC	P		C				(2)
Prevention of Food Contamination 38		Thu C			#a 0 W	on-food co			000
Pictor Plumbing installed; proper backflow devices Pipfic Sewage and waste water properly disposed Pipfic Sewage and refuse properly disposed Pipfic Sewage and waste water properly disposed P		11/0		\exists	50 O H	ot and cold			Pf OO
Contamination prevented during food preparation, storage & display PiPIC Personal cleanliness Pigo Wiping cloths: properly used and stored Washing fruits and vegetables Permit Holder shall notify customers that a copy of the most recent inspection report is available. Person in Charge (Signature) Date		Ptie	10						
Person in Charge (Signature) Date		PIPIC	-		52 O S	ewage and	waste water pro	perly disposed	
Permit Holder shall notify customers that a copy of the most recent inspection report is available. Person in Charge (Signature) Date Date Date Priority Item Violations Priority Foundation Item Violations	ersonal cleanliness	_	-						
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Inspector (Printed) (a Line Museum State Management aggreed by this order to correct any inspection - check box if you intend to reinspect yes Appeal: The owner or operator of a food establishment aggreed by this order to correct any inspection violation identified by the food inspector or to hold destroy.	1 . 2	1	1	`	Good Ret	ail Practice	es Violations		1
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.	Inspector (Printed) Gundu Buyuwan	-			Requires	Reinspec	tion - check box	x if you intend to reinspect	
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INSPECTION REPORT
FOOD SERVICE ESTABLISHMENTS
CONTINUATION SHEET

NAME OF ESTABLISHMENT
FIX Organe 1:3200 Sheet

INSPECTION
FORM #

REMARKS

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