

## **Connecticut Department of Public Health**

Risk Category: 4 Food Establishment Inspection Report Page 1 of											
Establishment type: Permanent Temporary Mobile Other		-	Date:	3/19/	75						
Establishment AFC SUSPICA BIOLY#117				cticut Healt	Time In	17:50	AM/PM Time Out	10	AM	PM	
Address (ode New Haven Ave					LHD )	VVHD				ت	
Town/City Textby						e of Inspection	: Routine Pre	e-op			
Advanced back Canada Irans	Quit Pe	partment	Reinspe	500 3 077 - 5 00 00 000 000 40 00 00 <del>10</del> 00 - 00 00 00 00 00 00 00 00 00 00 00 0	Other						
Permit Holder ACVANCEA TRESH CANCEL TRANSFER		DS	ANI	DIIRI		- Control of Michigan					
Risk factors are important practices or procedures identified as the most prevalent cont								ss or injury	<i>/</i> .		
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it	tem	IN	l=in	compliance	OUT=	not in compliance	N/A=not applicable N/6	not ob	serve	ed	
P=Priority item Pf=Priority foundation item C=Core item V=violation type	_				/			R=repea	_	_	
IN OUT N/A N/O Supervision  Person/Alternate Person in charge present,	V	cos	R	15	UT N/A N/	Food separated	on from Contamination	P/C	cos	R	
demonstrates knowledge and performs duties	Pf	0	0	16			urfaces: cleaned & sanitized	P/Pf/C	_	-	
Certified Food Protection Manager for Classes 2,	С	0	0	. /		Proper disposit	ion of returned, previously	Р	0	0	
3, & 4				11101			itioned, and unsafe food				
Employee Health  Management, food employee and conditional employee;	T	П		18 0	000		ture Control for Safety time and temperatures	P/Pf/C		10	
knowledge, responsibilities and reporting	P/Pf	0	0				ng procedures for hot holding	P	_	0	
4 Proper use of restriction and exclusion	Р	0	0		000	Proper cooling	time and temperatures	P	_	0	
Written procedures for responding to vomiting and	Pf	0					ling temperatures	P		0	
Good Hygienic Practices							ding temperatures	P/Pf	_	00	
6 Proper eating, tasting, drinking, or tobacco products us	e P/C	101	0				ic health control: procedures	T			
7 No discharge from eyes, nose, and mouth	С	0	0	24		and records	,	P/Pf/C	0	0	
Preventing Contamination by Hands					/		umer Advisory				
Hands clean and properly washed	P/Pf	0	0	25			y provided: raw/undercooked food	Pf	10	0	
No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C	0	0	26 0	50		used; prohibited foods not offered	P/C	0	10	
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	0	20			ves and Toxic Substances	1170	10	1	
Approved Source				27 0	00	Food additives:	approved and properly used	P	0	0	
11 Food obtained from approved source	P/Pf/C	_	0	28	50		es properly identified,	P/Pf/C	0		
12 Food received at proper temperature  Food in good condition, safe, and unadulterated	P/Pf	_		20		stored & used	ith Approved Precedures	1		$\sqsubseteq$	
Required records available; molluscan shellfish	P/Pf		$\exists$		1		ith Approved Procedures th variance/specialized	T			
identification, parasite destruction	P/Pf/C	0		29			riteria/HACCP Plan	P/Pf/C		0	
				ACTICES						3-1	
Good Retail Practices are preventative measures to  Mark OUT if numbered item is not in compliance V=violation type Mark it				for COS an				R=repeat	t viols	ation	
OUT N/A N/O Safe Food and Water	V	cos		OUT	u/oi K		se of Utensils	V		R	
30 Pasteurized eggs used where required	Р	_	0		-use uten	sils: properly stor		С	_	0	
31 Water and ice from approved source	P/Pf/C	-	0				perly stored, dried, & handled	Pf/C	-	0	
32 Variance obtained for specialized processing methods	Pf	0	0				es: properly stored & used	P/C C		00	
Food Temperature Control Proper cooling methods used; adequate equipment for		П		46 0 6	loves use	d properly	s and Equipment		10	10	
temperature control	Pf/C	0	0	47 F	ood and n		surfaces cleanable,	DIDUO			
34 O Plant food properly cooked for hot holding	Pf	0	0	47 O p	roperly de	signed, construct	ted, and used	P/Pf/C		0	
35 O Approved thawing methods used	Pf/C		_	148 ( )		•	alled, maintained and used;	Pf/C	0	0	
36 Thermometers provided and accurate  Food Identification	Pt/C	0	9			jents, sanitizers, a ontact surfaces c	and test strips available	С	0		
37 Food properly labeled; original container	Pf/C	0	0	43 0 14	011-1000 0		sical Facilities				
Prevention of Food Contamination				50 O H	ot and col		; adequate pressure	Pf		0	
38 Insects, rodents, and animals not present	_	0				nstalled; proper b		P/Pf/C		0	
39 Contamination prevented during food preparation, storage & display	P/Pf/C	_				d waste water pro	operly disposed structed, supplied, & clean	P/Pf/C Pf/C	10	00	
40 Personal cleanliness 41 Wiping cloths: properly used and stored	C	_	허				isposed; facilities maintained	C		6	
42 Washing fruits and vegetables	P/Pf/C						maintained, and clean	P/Pf/C	0	0	
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ailable.					hting; designated areas used	С	0	0	
reministration of the most result in the most result in personal representations of the most result in personal representation of the most		1	,	The second division in which the second	atural rub s docum		not used per CGS §19a-36f  Date corrections due		#		
Person in Charge (Signature) WN June Date 03	119	121		_	em Violati		pate corrections due	1	TF		
10/11 T. Min (1)				Priority Fo	oundation	Item Violations					
Person in Charge (Printed)			_		Violation		on Violations				
Inspector (Signature) Mulliment Reliable Date 3/19/25 Risk Factor/Public Health Intervention Violations Repeat Risk Factor/Public Health Intervention Violations							_	-	_		
Good Retail Practices Violations									1		
Inspector (Printed) TM and a KVChin							x if you intend to reinspect				
Appeal: The owner or operator of a food establishment aggrieved by the or dispose of unsafe food, may appeal such order to the									desti	oy,	
of dispose of disale lood, may appear such order to the	חוכטונ	or or I	iudi	ui, not lat	or triair it	ity orgint mours o	and loodanoo of Sacri Older				

	Foo	d Estab	lishmen	t Inspe	ction R	eport Page	$e \rightarrow of \rightarrow$			
LHD_N	VHD		Inspection Report C			Date3	119/25			
Fetablish	ment AFC Sishi	@ Ba V #1	Town	Deval			7			
TEMPERATURE OBSERVATIONS										
	n/Location/Process	Temp	Item/Location		Temp	Item/Location/Proce	ess Temp			
BM	reach crow	37°5								
	almon	29°F								
- 1	una	2908								
Company	raib Salad	4201=								
	una	30°F								
- 0	almon Locumber	380+								
		OBSE	ERVATIONS A				44 - 54 - 5 - 4 4			
Item Number	Violations cited in thi		26/28	ime frames belo	w, or as stated in	sections 8-405.11 & 8-406	.11 of the food code.			
crow	- Jinn Wei	LIU, WU		(both a	on-site					
MIIII	Handely V -	Storwad	Jang HA	HAIV	Cinimi	no.				
	Cantally -C	Junt V T	not ctra	<u> </u>	1 Signa	900	- 7			
	Surline C	V. HACC	DV DH	Montral			/			
	Allernen	noter	Staten	nent	+ Cons	umer /				
	PALL AND	is di	YLENON	rkina	1 1	2ho15.				
	F222000	60 1 100	DUTICA	- IVIG	100	MJOT J				
	Prope th	ermon	eter	/						
			3							
	very ac	00 (11								
							~ / 0 /			
Person in	Charge (Signature)	Wh Ji	any			Date	13/19/25			
Inspector	(Signature)	mda Ke	illu			Date 5	3/19/25			