

6083

Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

Risk Category: 3		Food Establishment Inspection Report		Page 1 of 2	
Establishment type: Permanent Temporary Mobile Other _____			Date: 9/15/23		
Establishment The Hub			Time In 1155 AM/PM Time Out _____ AM/PM		
Address Church Street			LHD NUHD		
Town/City Naugatuck			Purpose of Inspection: Routine Pre-op		
Permit Holder crystal chapman			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 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	R	IN	OUT	N/A	N/O	Protection from Contamination	V	COS	R
☒	☐	☐	☐	Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	☐	☐	☒	☐	☐	☐	Food separated and protected	P/C	☐	☐
☒	☐	☐	☐	Certified Food Protection Manager for Classes 2, 3, & 4	C	☐	☐	☒	☐	☐	☐	Food-contact surfaces: cleaned & sanitized	P/Pf/C	☐	☐
☒	☐	☐	☐					☒	☐	☐	☐	Proper disposition of returned, previously served, reconditioned, and unsafe food	P	☐	☐
Employee Health								Time/Temperature Control for Safety							
☒	☐	☐	☐	Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf	☐	☐	☒	☐	☐	☐	Proper cooking time and temperatures	P/Pf/C	☐	☐
☒	☐	☐	☐	Proper use of restriction and exclusion	P	☐	☐	☒	☐	☐	☐	Proper reheating procedures for hot holding	P	☐	☐
☒	☐	☐	☐	Written procedures for responding to vomiting and diarrheal events	Pf	☐	☐	☒	☐	☐	☐	Proper cooling time and temperatures	P	☐	☐
☒	☐	☐	☐					☒	☐	☐	☐	Proper hot holding temperatures	P	☐	☐
☒	☐	☐	☐					☒	☐	☐	☐	Proper cold holding temperatures	P	☐	☐
Good Hygienic Practices								Consumer Advisory							
☒	☐	☐	☐	Proper eating, tasting, drinking, or tobacco products use	P/C	☐	☐	☒	☐	☐	☐	Consumer advisory provided: raw/undercooked food	Pf	☐	☐
☒	☐	☐	☐	No discharge from eyes, nose, and mouth	C	☐	☐	☒	☐	☐	☐				
Preventing Contamination by Hands								Highly Susceptible Population							
☒	☐	☐	☐	Hands clean and properly washed	P/Pf	☐	☐	☒	☐	☐	☐	Pasteurized foods used; prohibited foods not offered	P/C	☐	☐
☒	☐	☐	☐	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C	☐	☐	☒	☐	☐	☐				
☒	☐	☐	☐	Adequate handwashing sinks, properly supplied/accessible	Pf/C	☐	☐	☒	☐	☐	☐				
Approved Source								Food/Color Additives and Toxic Substances							
☒	☐	☐	☐	Food obtained from approved source	P/Pf/C	☐	☐	☒	☐	☐	☐	Food additives: approved and properly used	P	☐	☐
☒	☐	☐	☐	Food received at proper temperature	P/Pf	☐	☐	☒	☐	☐	☐	Toxic substances properly identified, stored & used	P/Pf/C	☐	☐
☒	☐	☐	☐	Food in good condition, safe, and unadulterated	P/Pf	☐	☐	☒	☐	☐	☐				
☒	☐	☐	☐	Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	☐	☐	☒	☐	☐	☐				
GOOD RETAIL PRACTICES															
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.															
Mark OUT if numbered item is not in compliance V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation															
OUT	N/A	N/O	Safe Food and Water	V	COS	R	OUT	Proper Use of Utensils	V	COS	R				
☐	☐	☐	Pasteurized eggs used where required	P	☐	☐	☐	In-use utensils: properly stored	C	☐	☐				
☐	☐	☐	Water and ice from approved source	P/Pf/C	☐	☐	☐	Utensils/equipment/linens: properly stored, dried, & handled	Pf/C	☐	☐				
☒	☐	☐	Variance obtained for specialized processing methods	Pf	☐	☐	☐	Single-use/single-service articles: properly stored & used	P/C	☐	☐				
Food Temperature Control							Utensils and Equipment								
☐	☐	☐	Proper cooling methods used; adequate equipment for temperature control	Pf/C	☐	☐	☐	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	P/Pf/C	☐	☐				
☐	☐	☐	Plant food properly cooked for hot holding	Pf	☐	☐	☐	Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	Pf/C	☐	☐				
☐	☐	☐	Approved thawing methods used	Pf/C	☐	☐	☐	Non-food contact surfaces clean	C	☐	☐				
☐	☐	☐	Thermometers provided and accurate	Pf/C	☐	☐	☐								
Food Identification							Physical Facilities								
☐	☐	☐	Food properly labeled; original container	Pf/C	☐	☐	☐	Hot and cold water available; adequate pressure	Pf	☐	☐				
Prevention of Food Contamination							☐	Plumbing installed; proper backflow devices	P/Pf/C	☐	☐				
☐	☐	☐	Insects, rodents, and animals not present	Pf/C	☐	☐	☐	Sewage and waste water properly disposed	P/Pf/C	☐	☐				
☐	☐	☐	Contamination prevented during food preparation, storage & display	P/Pf/C	☐	☐	☐	Toilet facilities: properly constructed, supplied, & clean	Pf/C	☐	☐				
☐	☐	☐	Personal cleanliness	Pf/C	☐	☐	☐	Garbage and refuse properly disposed; facilities maintained	C	☐	☐				
☐	☐	☐	Wiping cloths: properly used and stored	C	☐	☐	☐	Physical facilities installed, maintained, and clean	P/Pf/C	☐	☐				
☐	☐	☐	Washing fruits and vegetables	P/Pf/C	☐	☐	☐	Adequate ventilation and lighting; designated areas used	C	☐	☐				
Permit Holder shall notify customers that a copy of the most recent inspection report is available.															
Natural rubber latex gloves not used per CGS §19a-36f															
Person in Charge (Signature) <i>[Signature]</i> Date 9/15/23				Violations documented				Date corrections due				#			
Person in Charge (Printed) McKenzi Staples				Priority Item Violations											
Inspector (Signature) <i>[Signature]</i> Date 9/15/23				Priority Foundation Item Violations											
Inspector (Printed) Amy Durand				Core Item Violations											
				Risk Factor/Public Health Intervention Violations											
				Repeat Risk Factor/Public Health Intervention Violations											
				Good Retail Practices Violations											
				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, 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.															

Food Establishment Inspection Report

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LHD NVHD

Inspection Report Continuation Sheet

Date 9/15/25

Establishment The Hub Town Naugatuck

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
2 door row box	40°F	hand sink	85°F		
2 door row box	38°F	parm cheese	41°F		
shredded mozz	42°F	walk in cooler	41°F		
cooked chicken	43°F				
blue cheese	41°F				
salad fridge	38°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code.

Item Number	Observations and Corrective Actions
	CFPM: Krystal Chapman 8/29/20
	thermometers ✓
	Hand sink: Stocked ✓ signage ✓ hot h2o ✓
	vinyl gloves ✓ to go containers inverted ✓
	labeling ✓ date marking ✓ allergen statement ✓
	Ice machine good ✓
	Bar area good ✓ covered straws ✓ soda guns clean ✓
	fridge storage good ✓ dry storage good ✓
	cooling procedures observed ✓
	Sanitizer quat ✓ test strips ✓ dishwasher OK ✓
	clean, good inspection 😊

Person in Charge (Signature) McHurti Dylis

Date 9/15/25

Inspector (Signature) Amy O'Leary

Date 9/15/25