Connecticut Department of Public Health

Risk Category: 3 Food Establishment Inspection Report Page 1 of 2												
Establishment type: Permanent Temporary Mobile Other					Date:	5/12/2	25					
Establishment Way Vack Brigers	sering connecticut the			ecticut Health	Time In_	11:50	AM/PM Time Out_	2:15	AM/PM			
Address SY Pershina Drive			H)	LHD /	1111							
Town/City Dexly					Purpose	of Inspection	on: Routine	Pre-op				
Permit Holder Bimal Thyvar, UC	Connecticut Depa of Public Hea			lealth	Reinspe							
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS												
Risk factors are important practices or procedures identified as the most prevalent cont		actors o	of food	dbome illness	or injury. Inte	rventions are co	entrol measures to prevent foodborne	illness or injur	y.			
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered in	tem	11	N=in	compliance	OUT=n	ot in compliand	ce N/A=not applicable	N/O=not ob	served			
P=Priority item Pf=Priority foundation item C=Core item V=violation type		_		te box for (cos and/or				at violation			
IN OUT N/A N/O Supervision	V	cos	R		N/A N/C		ection from Contamination		COS R			
Person/Alternate Person in charge present,	Pf	0		15	000		ited and protected	P/C				
demonstrates knowledge and performs duties	_			16			t surfaces: cleaned & sanitiz					
Certified Food Protection Manager for Classes 2, 3, & 4	С	0	0	17	2		sition of returned, previousl inditioned, and unsafe food	y F	00			
Employee Health	PART I			/		Time/Tempe	erature Control for Safety	el				
Management, food employee and conditional employee;	P/Pf	0		18	000	Proper cook	ing time and temperatures	P/Pf/C	00			
knowledge, responsibilities and reporting						Proper rehea	ating procedures for hot hold	ding F				
4 Proper use of restriction and exclusion	P	0	0	20			ng time and temperatures		00			
5 Written procedures for responding to vomiting and	Pf	0		21			olding temperatures	F	-			
diarrheal events				22			holding temperatures	F				
Good Hygienic Practices	1			23	000		marking and disposition	P/Pf	00			
Proper eating, tasting, drinking, or tobacco products us	_	0	9	24 0			ublic health control: procedu	res P/Pf/C				
No discharge from eyes, nose, and mouth	С	0	0			and records						
Preventing Contamination by Hands	D/D			00			nsumer Advisory		1010			
Hands clean and properly washed	P/Pf	0	0	25			isory provided: raw/undercooked f	ood Pf	100			
No bare hand contact with RTE food or a	P/Pf/C	0		20			susceptible Population	D/C	100			
pre-approved alternative procedure properly followed Adequate handwashing sinks, properly supplied/accessible	Pf/C	0		26	10000		ods used; prohibited foods not offe		100			
Adequate nandwasning sinks, properly supplied/accessible Approved Source	PI/C			27	10		ditives and Toxic Substance		100			
11 O ood obtained from approved source	DIDNIC			27 0			es: approved and properly u	sed P	100			
12 Food received at proper temperature	P/Pf/C	-	0	28		stored & use	inces properly identified,	P/Pf/C				
Food in good condition, safe, and unadulterated	Popf	0	\leq		-		with Approved Procedure	c				
Required records available: molluscan shellfish							with variance/specialized		T			
identification, parasite destruction	P/Pf/C	0		29			P criteria/HACCP Plan	P/Pf/C				
	OD RE	TAIL	- PR	ACTICES	3			The same				
Good Retail Practices are preventative measures to	o contro	I the a	additi	on of patho	gens, chem	icals, and phys	sical objects into foods.					
Mark OUT if numbered item is not in compliance V=violation type Mark i	n approp	oriate	box	for COS an	d/or R	COS=correct	ed on-site during inspection	R=repea	t violation			
OUT N/A N/O Safe Food and Water	٧	cos	R	OUT		Proper	Use of Utensils	V	COS R			
30 Pasteurized eggs used where required	Р	0	0	43 O Ir	-use utens	sils: properly s	tored	С	00			
31 Water and ice from approved source	P/Pf/C	0	0				properly stored, dried, & handle					
32 Variance obtained for specialized processing methods	Pf	0	0				ticles: properly stored & used	P/C C	00			
									00			
Proper cooling methods used; adequate equipment for	Pf/C	0		-			sils and Equipment					
temperature control				14/(ct surfaces cleanable,	P/Pf/C	00			
34 O Plant food properly cooked for hot holding	Pf	0	0	p			ucted, and used	dı				
35 Approved thawing methods used 36 Thermometers provided and accurate	Pf/C	-	0				stalled, maintained and use	a; Pf/C	00			
Food Identification	Pf/C	19	0			ents, sanitizer intact surface:	s, and test strips available	С				
37 Food properly labeled; original container	DFIC	0		45 ON	011-1000 CO		nysical Facilities		1010			
Prevention of Food Contamination	FIIC		\subseteq	50 O H	ot and cold		ble; adequate pressure	Pf	1010			
38 Insects, rodents, and animals not present	Pf/C	0	0				r backflow devices	P/Pf/C				
39 Contamination prevented during food preparation, storage & display	P/Pf/C	-	0				properly disposed	P/Pf/C				
40 Personal cleanliness	Pf/C		0				onstructed, supplied, & clea		00			
41 Wiping cloths: properly used and stored	C	0	0				y disposed; facilities maintaine		00			
42 Washing fruits and vegetables	P/Pf/C	0	0				d, maintained, and clean	P/Pf/C	00			
Permit Holder shall notify customers that a copy of the most recent inspection repo				56 O A	dequate ve	entilation and	lighting; designated areas u	sed C	00			
	1	mabio					es not used per CGS §19a-3		44			
Person in Charge (Signature) Date 5	12/	25	-		s docume em Violatio	Delia del Control del	Date corrections d	ue	#			
Date 9	1-	6	-			tem Violation		-	3			
Person in Charge (Printed)				Core Item	Violations	S VIOIAUUII	_		5			
110	1		\dashv				ntion Violations					
Inspector (Signature) MMMIA KINM Date 5/	212	5					Intervention Violations		_			
Good Retail Practices Violations								0				
Inspector (Printed) Requires Reinspection - check box if you intend to reinspect												
Appeal: The owner or operator of a food establishment aggrieved by the	nis orde	er to	corre	ect any ins	spection vi	iolation identi	ified by the food inspector	or to hold,	destroy,			

Foo	d Establis	shment Inspe	ction F	Report	Page	of			
LHD NV HD	Inspe	ection Report Continuation Shee	et		Date 5/12/2	5			
Establishment Nayback	Burgers	_ Town Denoy							
	TE	EMPERATURE OBSERV	ATIONS						
Item/Location/Process	Temp	Item/Location/Process	Temp		cation/Process /	Temp			
mini fridge	4101 44	- French Fries 130	-156°P	RM-TOI	matoes /Slice	H) 4/0F			
The state of the s	4001= -	-01-15/0	175-5	011	natoes (Slice se (Sliced)	HIOF			
-milk	4001	Tator tots (fryer)	1000	-chee	ye (Sliced)	41			
2 draner - onder Sto	28°F	Chili	1530	- Pict	165	41°P			
WIC ,	390F AH	y on grill	214°F	1					
	39°F fath		011						
- Buttermilk / Eggs	COOK	v							
- Beef raw party Chx	38°F								
- mayo	38.12								
WIF	101								
VVIC		ATIONS AND CORRECT	TIVE ACTIO	ONIC					
Item Violations cited in this Number		ted within the time frames below			5.11 & 8-406.11 of the	food code.			
CEPM - DShant	Madi 9/5	129 700 SIFC							
					,				
Handsink-s	tocked, 8	Signagev, tlot t	120V, P	oly glos	resv				
		0 /	, , ,	00					
Vanitizer -	Quat V, 7	SV, Sani Buc	Ket d	00-400g	ppm				
Hillergen Sto	itementy,	Digwelly, F	vecer i	J drv	/				
Allergen Statement, Dip well, Frequer 2 du Cutting boards, Hoods, Sødafjyrce machines, Restroom, Allergen poster, Temp 109, 1/D Plan									
Restroom	, fillerger	n poster, 1	tmp i	109 -, 11	D Plan				
/						/			
13 2 dented 1	ans on	dry Storage 8	Welving	av-cas	vernoved				
		ited can shelf to							
	ny if De								
					-				
	^								
Person in Charge (Signature)	Disham	- Modi.			Date 5/12	/25			
Inspector (Signature)	nda Rua	m			Date 5/12	125			