

## **Connecticut Department of Public Health**

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Risk Category: 3 Food Establishment Inspection Report Page 1 of 7											
Establishment type: Permanent Temporary Mobile Other		Date:	5/28	25							
Establishment Policy & Louisiana Kitchen		45epi	ng Conne	ctical Health	Time In	12:45	_AM/PM) Time Out	AM/PM			
Address 70 Pershing DI			D	H	LHD	NVHP					
DOICE.	1				Purpos	e of Inspecti	on: Routine Pre	e-op			
Permit Holder US Stadt Diddle Properties Inc S Kaking of Public H					Reinspe	ection	Other				
FOODBORNE ILLNESS RISK FA	ACTO	RS.	ANI	PUBL	IC HEA	LTH INTER	RVENTIONS				
Risk factors are important practices or procedures identified as the most prevalent cont	tributing fa	ctors o	of food	borne illness	or injury. Int	erventions are co	ontrol measures to prevent foodborne illnes	ss or injury.			
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered if	tem	11	N=in	compliance	OUT=	not in complian	ce N/A=not applicable N/O	D=not observed			
P=Priority jtem Pf=Priority foundation item C=Core item V=violation type	Mark in			-			rrected on-site during inspection	R=repeat violation			
IN OUT N/A N/O Supervision	V	cos			DUT N/A N/		ection from Contamination	V COS R			
Person/Alternate Person in charge present,				15			ated and protected	P/C 0 0			
demonstrates knowledge and performs duties	Pf	0	0		50		ct surfaces: cleaned & sanitized	P/Pf/C O O			
Certified Food Protection Manager for Classes 2,						000	osition of returned, previously				
2 3, & 4	С	0	0	17		The state of the s	anditioned, and unsafe food	POO			
Employee Health	1				- Incompany		erature Control for Safety				
Management, food employee and conditional employee;	D.ID.			18 0	000		ing time and temperatures	P/Pf/C O			
knowledge, responsibilities and reporting	P/Pf	0	$\circ$				ating procedures for hot holding	POO			
4 Proper use of restriction and exclusion	Р	0	0	20 0	006	Proper cooli	ng time and temperatures	POO			
Written procedures for responding to vomiting and	D.			21	000	Proper hot h	olding temperatures	POO			
diarrheal events	Pf	0		22			holding temperatures	POO			
Good Hygienic Practices				23	000	Proper date	marking and disposition	P/Pf O O			
6 Proper eating, tasting, drinking, or tobacco products us	e P/C	0	0	24	500	Time as a p	ublic health control: procedures	P/Pf/C O O			
7 No discharge from eyes, nose, and mouth	С	0	0	24		and records		F/FI/O			
Preventing Contamination by Hands						Co	nsumer Advisory				
8 Hands clean and properly washed	P/Pf	0	0	25 🔾		Consumer adv	isory provided: raw/undercooked food	Pf OO			
No bare hand contact with RTE food or a	P/Pf/C						Susceptible Population				
pre-approved alternative procedure properly followed	P/PI/C			26 🔾		Pasteurized for	ods used; prohibited foods not offered	P/C O O			
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	0	/	F	ood/Color Ad	ditives and Toxic Substances				
Approved Source				27		Food additiv	es: approved and properly used	POO			
11 Food obtained from approved source	P/Pf/C	0	0	28		Toxic substa	ances properly identified,	P/Pf/C O			
12 C Food received at proper temperature	P/Pf	0	0	28		stored & use	ed	P/Pf/C			
13 Food in good condition, safe, and unadulterated	P/Pf	0	0		/	Conformance	with Approved Procedures				
Required records available: molluscan shellfish	DIDUG			20		Compliance	with variance/specialized	P/Pf/C O O			
identification, parasite destruction	P/Pf/C	0		29		process/RO	P criteria/HACCP Plan	P/PI/C			
GO	OD RE	TAIL	- PR	ACTICES	S						
Good Retail Practices are preventative measures to	o contro	I the a	additi	on of patho	gens, cher	micals, 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	nd/or R	COS=correct	ted 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			
30 Pasteurized eggs used where required	Р	0	0	43 O Ir	n-use uten	sils: properly s	stored	c 0 0			
31 Water and ice from approved source	P/Pf/C	0	0				properly stored, dried, & handled	Pf/C O O			
32 Variance obtained for specialized processing methods	Pf	0	0	45 O S	ingle-use/s	single-service ar	rticles: properly stored & used	P/C O O			
Food Temperature Control				46 Gloves used properly C O							
Proper cooling methods used: adequate equipment for	DUC						sils and Equipment				
23 cemperature control	Pf/C	0	0	47 F	ood and n		ct surfaces cleanable,	P/Pf/C O O			
34 Plant food properly cooked for hot holding	Pf	0	0	47 O p	roperly de	signed, constr	ructed, and used	P/Pf/C O			
35 O Approved thawing methods used	Pf/C	0	0	40 V	Varewashi	ing facilities: ir	nstalled, maintained and used;	Pf/C O O			
36 Thermometers provided and accurate	Pf/C	0	0	48 C	leaning ag	gents, sanitize	rs, and test strips available	FIIO			
Food Identification				49 O N	lon-food c	ontact surface		c 00			
37 C Food properly labeled; original container	Pf/C	0	0			PI	hysical Facilities				
Prevention of Food Contamination						ld water availa	ible; adequate pressure	Pf O O			
38 Insects, rodents, and animals not present	Pf/C	0	0				er backflow devices	P/Pf/C O O			
39 Contamination prevented during food preparation, storage & display	P/Pf/C	-	0				properly disposed	P/Pf/C O			
40 Personal cleanliness	Pf/C	0	0	53 O T	oilet facilit	ties: properly o	constructed, supplied, & clean	Pf/C O			
41 Wiping cloths: properly used and stored	С	_	0	54 O G	Sarbage an	d refuse proper	ly disposed; facilities maintained	C 0 0			
42 Washing fruits and vegetables	P/Pf/C	0	0				d, maintained, and clean	P/Pf/C O			
Permit Holder shall notify customers that a copy of the most recent inspection report is available.  56 Adequate ventilation and lighting.								C 00			
distribution to the most recent map ection rep				-			es not used per CGS §19a-36f	- "			
Person in Charge (Signature) 6 fagues Date 5/28	2/95				ns docum		Date corrections due	,#			
Person in Charge (Signature) September Date 5/78	2/20		-		em Violati						
Danaga in Change (Drinted)						Item Violation	IS	1			
Person in Charge (Printegl)	1 -		-		n Violation		ention Violations				
Inspector (Signature) Walled MyCMi Date 5 29 25					Risk Factor/Public Health Intervention Violations Repeat Risk Factor/Public Health Intervention Violations						
makeotor (alguardie)   Make )   Date )					Good Retail Practices Violations						
Inspector (Printed) Amanda Kuchin					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, destre											
or dispose of unsafe food, may appeal such order to the											

Foo	d Esta	ablishmen	it Insped	ction F	Report	Page	f_d						
LHD NVHD		Inspection Report				Date 5/28/	25						
Establishment Popeyes Lovisiana Kitchenown Derby													
TEMPERATURE OBSERVATIONS													
Item/Location/Process	Temp	Item/Location		Temp	Item/Lo	cation/Process	Temp						
Chicken #5	150°F		reach		WIF		OF						
	1001		Cocoli	40°F			4105						
#40	168°F		•	901	WIC								
mash potatoes	150°F	- pick	es	321	-raw	Chx	39°F						
tenders	151°F	mash pot t	14	150°F	- rau	spicy chx	2507						
	155° 1	Thus I for		100		of of							
mac + cheese	DOT	perfield		Mor		•							
French Fries	135°F	Dellied		71'									
raw Ohx @ line	36°F												
	-												
	OF	SERVATIONS A	ND CORRECT	TIVE ACTIO	ONS								
Item Number  Violations cited in this	report must b	e corrected within the 3 14 3			in sections 8-409	5.11 & 8-406.11 of the f							
Number 9/00/0	10,000	0/19/0			the second secon	-   1   1   -	<u></u>						
CFPM - Summya F	evalous	Mohamwed	ISIAMI, M	onamny	ea Hossau	, Lokesh S	1 Japade						
11 200	01-16	1/0		11/50	20/	Sachia	Bejugam						
Handsink-	STOCKE	ed Signo	ral t	10 1 11	100/	October	oglyana						
Capilone	1	20 /2		1 200	an mil	TS.							
Sanitizer -	augut	0 bagg t	BUCKER	000	prily	100							
Allergen S	Ha Lein	int	* 🖺	1	,		2						
Soda mack BOH Area Labels Ida	nary		1-	11									
Soda made	rino J, t	RESTOOMY	1)ipu	rell	micro	sucures u							
	mice, /	100110011	1011	1.	,	2.							
BOH Arrea	- dry	Storage, 1	non Sin	er, ige	made	rnev							
Tahalalda	45 V 5	CL -		or.									
Larse 10 jair	XCO ,	bry stora	ge up.	ero									
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Person in Charge (Signature)	219	MAL				Date	0/0						
Inspector (Signature)	Queli	a Ruy	Ur			Date 5	00						
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