

Risk Category: 3 **Food Establishment Inspection Report** **Page 1 of 2**

Establishment type: Permanent Temporary Mobile Other _____ **Date:** 9/27/24

Establishment: Popeyes Louisiana Kitchen **Time In:** 11:20 AM/PM **Time Out:** 11:55 AM/PM

Address: 70 Pershing Dr **LHD:** NVHD

Town/City: Derby **Purpose of Inspection:** Routine Pre-op

Permit Holder: UrStadt Biddle Properties Inc - Rakia S. Kania **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
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Certified Food Protection Manager for Classes 2, 3, & 4	C	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Employee Health			
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of restriction and exclusion	P	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Written procedures for responding to vomiting and diarrheal events	Pf	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Good Hygienic Practices			
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco products use	P/C	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose, and mouth	C	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Preventing Contamination by Hands			
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean and properly washed	P/Pf	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Adequate handwashing sinks, properly supplied/accessible	Pf/C	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved Source			
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food received at proper temperature	P/Pf	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe, and unadulterated	P/Pf	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	GOOD RETAIL PRACTICES			
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<i>Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.</i>			
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	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			
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Safe Food and Water			
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required	P	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Variance obtained for specialized processing methods	Pf	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food Temperature Control			
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	Pf/C	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	Pf	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	Pf/C	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate	Pf/C	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food Identification			
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container	Pf/C	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Prevention of Food Contamination			
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present	Pf/C	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	Pf/C	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored	C	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits and vegetables	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Permit Holder shall notify customers that a copy of the most recent inspection report is available.			
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Person in Charge (Signature) S. Fortune Date _____			
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Person in Charge (Printed) _____			
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Inspector (Signature) Amanda Michael Date 9/27/24			
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Inspector (Printed) Amanda Michael			
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	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.			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Protection from Contamination

15 ☒ ☐ ☐ ☐ Food separated and protected P/C ☐ ☐ ☐

16 ☒ ☐ ☐ ☐ Food-contact surfaces: cleaned & sanitized P/Pf/C ☐ ☐ ☐

17 ☒ ☐ ☐ ☐ Proper disposition of returned, previously served, reconditioned, and unsafe food P ☐ ☐ ☐

Time/Temperature Control for Safety

18 ☒ ☐ ☐ ☐ Proper cooking time and temperatures P/Pf/C ☐ ☐ ☐

19 ☒ ☐ ☐ ☐ Proper reheating procedures for hot holding P ☐ ☐ ☐

20 ☒ ☐ ☐ ☐ Proper cooling time and temperatures P ☐ ☐ ☐

21 ☒ ☐ ☐ ☐ Proper hot holding temperatures P ☐ ☐ ☐

22 ☒ ☐ ☐ ☐ Proper cold holding temperatures P ☐ ☐ ☐

23 ☒ ☐ ☐ ☐ Proper date marking and disposition P/Pf ☐ ☐ ☐

24 ☒ ☐ ☐ ☐ Time as a public health control: procedures and records P/Pf/C ☐ ☐ ☐

Consumer Advisory

25 ☒ ☐ ☐ ☐ Consumer advisory provided: raw/undercooked food Pf ☐ ☐ ☐

Highly Susceptible Population

26 ☒ ☐ ☐ ☐ Pasteurized foods used; prohibited foods not offered P/C ☐ ☐ ☐

Food/Color Additives and Toxic Substances

27 ☒ ☐ ☐ ☐ Food additives: approved and properly used P ☐ ☐ ☐

28 ☒ ☐ ☐ ☐ Toxic substances properly identified, stored & used P/Pf/C ☐ ☐ ☐

Conformance with Approved Procedures

29 ☒ ☐ ☐ ☐ Compliance with variance/specialized process/ROP criteria/HACCP Plan P/Pf/C ☐ ☐ ☐

GOOD RETAIL PRACTICES

Proper Use of Utensils

43 ☒ ☐ ☐ ☐ In-use utensils: properly stored C ☐ ☐ ☐

44 ☒ ☐ ☐ ☐ Utensils/equipment/linens: properly stored, dried, & handled Pf/C ☐ ☐ ☐

45 ☒ ☐ ☐ ☐ Single-use/single-service articles: properly stored & used P/C ☐ ☐ ☐

46 ☒ ☐ ☐ ☐ Gloves used properly C ☐ ☐ ☐

Utensils and Equipment

47 ☒ ☐ ☐ ☐ Food and non-food contact surfaces cleanable, properly designed, constructed, and used P/Pf/C ☐ ☐ ☐

48 ☒ ☐ ☐ ☐ Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available Pf/C ☐ ☐ ☐

49 ☒ ☐ ☐ ☐ Non-food contact surfaces clean C ☐ ☐ ☐

Physical Facilities

50 ☒ ☐ ☐ ☐ Hot and cold water available; adequate pressure Pf ☐ ☐ ☐

51 ☒ ☐ ☐ ☐ Plumbing installed; proper backflow devices P/Pf/C ☐ ☐ ☐

52 ☒ ☐ ☐ ☐ Sewage and waste water properly disposed P/Pf/C ☐ ☐ ☐

53 ☒ ☐ ☐ ☐ Toilet facilities: properly constructed, supplied, & clean Pf/C ☐ ☐ ☐

54 ☒ ☐ ☐ ☐ Garbage and refuse properly disposed; facilities maintained C ☐ ☐ ☐

55 ☒ ☐ ☐ ☐ Physical facilities installed, maintained, and clean P/Pf/C ☐ ☐ ☐

56 ☒ ☐ ☐ ☐ Adequate ventilation and lighting; designated areas used C ☐ ☐ ☐

☐ Natural rubber latex gloves not used per CGS §19a-36f

Violations documented **Date corrections due** **#**

Priority Item Violations _____ 0

Priority Foundation Item Violations _____ 0

Core Item Violations 12/27/24 2

Risk Factor/Public Health Intervention Violations _____ 0

Repeat Risk Factor/Public Health Intervention Violations _____ 0

Good Retail Practices Violations _____ 2

Requires Reinspection - check box if you intend to reinspect _____

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Date 9/27/24

Town Derby

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
HH #5 Spray Chx	135-155°F	Popcorn Chx	160°F	Sliding Continental	39°F
#8 Classic Chx	138-158°F	Single BM - pickles	42°F	- Coslaw	42°F
French Fries	136°F			WIC	44°F
Ghost pepper wings	180°F	Raw Chx @ breeding st.	38°F	- raw Chix	41°F
mac + cheese	153°F			- Shredded cheese	41°F
Steam Tab - mash Pot	170°F			- Coslaw	40°F
- red beans	160°F				
WIC	5°F				

Item Number	5/20/28	3/16/25	9/25/28 (on site)	9/25/28
CFPM -	mohammed Hossain, Islam mohammed, Summya Ferdous, Amer Atia Abdelfat Fouda			
	Handsink - Stocked ✓, Signage ✓, Hot H ₂ O 115°F			
	Probe thermometer ✓, Dip well ✓, microwave ✓, ice machine - ok			
	Sanitizer - Quat 3 Bay 400ppm ✓, Test strips ✓			
	Allergen Poster ✓, Clean up Kit + v/D procedures ✓, Dry storage ✓			
	Allergen Statement ✓			
47	Soda machine @ drive-thru area unclean			
55	Wall in mop sink area/tiles in disrepair w/ Exposed wood			
	Good job. Good glove use + cleaning			

Date 9/21/24