Connecticut Department of Public Health

| 2 | | | | | | | | | | |
|--|---------|-------------------------------------|-------------|--------------------|--|------------------|--|-------------------|--------------|--|
| Risk Category: Food Establishment Inspection Report Page 1 of | | | | | | | | | | |
| Establishment type: Permanent Temporary Mobile Other | | | | | Date: | 7/24 | 1/2/ | | | |
| Establishment Working Ban for Sameting | | | | ecticus | Γime In | 430 | AM/PM Time Out |) | _AM/PM | |
| Address Humantov. | H) | LHD / | WH | | | | | | | |
| Town/City Derky 7 5/53 | | | | | Purpose of | Inspection | : Routine Pre | e-op | | |
| Permit Holder Connecticut Departr | | | | partment lealth | Reinspecti | on | Other | | | |
| FOODBORNE ILLNESS RISK FA | ACTO | RS | ANI | D PUBLIC | HEALTI | INTERVI | ENTIONS | | | |
| 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 | appr | opria | ate box for CO | S and/or R | COS=correc | cted on-site during inspection | R=repea | at violation | |
| IN OUT N/A N/O Supervision | V | cos | R | IN QUE | T N/A N/O | Protecti | ion from Contamination | V | COS R | |
| Person/Alternate Person in charge present, | Df | | | 15 0 9 | 00 F | od separated | d and protected | P/C | 00 | |
| demonstrates knowledge and performs duties | Pf | | | 16 | | | urfaces: cleaned & sanitized | P/Pf/C | | |
| Certified Food Protection Manager for Classes 2, 3, & 4 | С | 0 | 0 | 17 |) Businessanania | | ion of returned, previously itioned, and unsafe food | F | 00 | |
| Employee Health | | Time/Temperature Control for Safety | | | | | | | | |
| Management, food employee and conditional employee; | P/Pf | | | 18 🔾 🤇 | | | time and temperatures | P/Pf/C | 00 | |
| knowledge, responsibilities and reporting | F/FI | | | 19 🔾 🤇 | | | ng procedures for hot holding | P | | |
| 4 Proper use of restriction and exclusion | P | 0 | 0 | 20 0 0 | | | time and temperatures | P | | |
| Written procedures for responding to vomiting and | Pf | 0 | | 21 0 9 | | | ling temperatures | P | | |
| diarrheal events | 1 | | | 32 | | | lding temperatures | P | | |
| Good Hygienic Practices | | | | 23 | | | arking and disposition | P/Pf | 00 | |
| Proper eating, tasting, drinking, or tobacco products use | | | 0 | 24 0 0 | | | ic health control: procedures | P/Pf/C | 00 | |
| 7 No discharge from eyes, nose, and mouth Preventing Contamination by Hands | С | 0 | 0 | | ar | d records | umor Advisons | | | |
| 8 Hands clean and properly washed | P/Pf | 0 | 0 | 25 0 0 | Co | | umer Advisory ry provided: raw/undercooked food | Pf | 00 | |
| No bare hand contact with RTE food or a | I F/FI | | \subseteq | 25 0 | 00 | | sceptible Population | | 1010 | |
| pre-approved alternative procedure properly followed | P/Pf/C | 0 | 0 | 26 | Pa | | used; prohibited foods not offered | P/C | 00 | |
| 10 Adequate handwashing sinks, properly supplied/accessible | Pf/C | | 0 | 20 | - Designation of the last of t | | ives and Toxic Substances | 170 | | |
| Approved Source | 11 110 | | | 27 | The second second | | approved and properly used | P | 00 | |
| 11 Food obtained from approved source | P/Pf/C | 0 | 0 | | | | es properly identified, | | | |
| 12 C Food received at proper temperature | P/Pf | _ | 0 | 28 | | ored & used | ics properly racininea, | P/Pf/C | | |
| 13 Food in good condition, safe, and unadulterated | P/Pf | | 0 | | | | ith Approved Procedures | | | |
| Required records available: molluscan shellfish | | | | 00 0 | | | th variance/specialized | DIDGG | | |
| identification, parasite destruction | P/Pf/C | 0 | | 29 | | | riteria/HACCP Plan | 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 | | - | _ | for COS and/ | or R C | | Control of the Land of the Lan | The second second | t violation | |
| OUT N/A N/O Safe Food and Water | V | cos | | OUT | | | se of Utensils | V | COS R | |
| 30 Pasteurized eggs used where required | Р | 0 | 0 | | | properly stor | | C | 00 | |
| 31 Water and ice from approved source | P/Pf/C | - | 0 | | | | perly stored, dried, & handled | Pf/C | | |
| 32 Variance obtained for specialized processing methods | Pf | 0 | 0 | | ngle-use/single-service articles: properly stored & use | | | - | 00 | |
| Food Temperature Control Proper cooling methods used; adequate equipment for | | | | | 46 Gloves used properly Utensils and Equipment | | | | | |
| temperature control | Pf/C | 0 | 0 | For | nd and non- | | surfaces cleanable, | | | |
| 34 O Plant food properly cooked for hot holding | Pf | 0 | 0 | | | | ted, and used | P/Pf/C | | |
| 35 O Approved thawing methods used | Pf/C | - | 0 | Wa | | | alled, maintained and used; | 1 | | |
| 36 Thermometers provided and accurate | Pf/C | | 0 | 48 Clea | aning agent | s. sanitizers. | and test strips available | Pf/C | 00 | |
| Food Identification | | | | | | ct surfaces c | | С | 00 | |
| 37 Food properly labeled; original container Pf/C O | | | 0 | | | | sical Facilities | | | |
| Prevention of Food Contamination | 1 | | 3 | 50 O Hot | and cold w | | e; adequate pressure | Pf | 00 | |
| Insects, rodents, and animals not present | P/C | 1 | 0 | 51 O Plu | mbing insta | lled; proper b | ackflow devices | P/Pf/C | 00 | |
| 39 Contamination prevented during food preparation, storage & display | P/Pf/C | 0 | 0 | | | | operly disposed | P/Pf/C | 00 | |
| 40 Personal cleanliness | Pf/C | _ | 0 | | | | structed, supplied, & clean | Pf/C | | |
| 41 Wiping cloths: properly used and stored | С | _ | 0 | | | | lisposed; facilities maintained | C | 00 | |
| 42 Washing fruits and vegetables | P/Pf/C | 0 | 0 | | | | maintained, and clean | P/Pf/C | | |
| Permit Holder shall notify customers that a copy of the most recent inspection report is available. | | | | | | | hting; designated areas used | С | 00 | |
| | | | | | documente | | not used per CGS §19a-36f Date corrections due | | # | |
| Person in Charge (Signature) James ROU Date >- | 70 | 1-2 | 5 | | n Violations | u | Date corrections due | - | IT | |
| orson in onarge (orginature) | | | - | Priority For | Indation Iter | n Violations | ws | | 111 | |
| Person in Charge (Printed) | | | | Core Item | | | avus | | . | |
| | 1 | 11 | | Risk Factor | r/Public Hea | Ith Intervention | on Violations | | 1 | |
| Inspector (Signature) Date | ry 1 | 1 | | | | | tervention Violations | | _ | |
| Charles Estates | - 0 | 1000 B | | | il Practices | | · · · · · · · · · · · · · · · · · · · | | 1- | |
| Inspector (Printed) Call Man Sur July 1 Requires Reinspection - check box if you intend to reinspect | | | | | | | - h c ! -! | 10 | | |
| 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. | | | | | | | | | uestroy, | |
| or dispose of unsafe food, may appeal such order to the | Directi | UI UI | nea | iii, not latel | titali lorty- | eignic nours a | and issualice of Sucil ofder | | | |

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INSPECTION REPORT FOOD SERVICE ESTABLISHMENTS STATE OF CONNECTICUT DEPARTMENT OF PUBLIC HEALTH

CONTINUATION SHEET TOWN DATE OF INSPECTION **REMARKS** FORM # INITIAL (PERSON IN CHARGE) INITIAL (INSPECTOR)