Connecticut Department of Public Health

Risk Category: 2 Food Establishment Inspection Report , Page 1 of 2								_	
Establishment type: Permanent Temporary Mobile Other				0	11/1-	a	1		
				Date:	7/01	10	30	NAME OF THE OWNER, WHEN	
Establishment Residence Inn By Warnoft			197	Time In_ [V]	AM/PM	Time Out_ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	ro	AM/PM	
Address W Bridgeat aunit			H)	LHD //	VHD,				
Town/City Shelten # 5876				Purpose of Insp	pection:	Routine	e-op		
Permit Holder Connecticut De of Public H				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 it	2010/20		compliance		•		D=not obs		
P=Priority item Pf=Priority foundation item C=Core item V=violation type IN OUT N/A N/O Supervision	Mark ir	cos R					R=repeat	cos R	
IN OUT N/A N/O Supervision Person/Alternate Person in charge present,	V	COS R		OUT N/A N/O Food se		Contamination	P/C	O O	
demonstrates knowledge and performs duties	Pf	00				cleaned & sanitized	P/Pf/C		
Certified Food Protection Manager for Classes 2				Proper		turned, previously			
2 0 0 3, & 4	С		17 0	THEORET STREET	reconditioned, a		Р	00	
Employee Health					emperature Co				
Management, food employee and conditional employee;	P/Pf	00			cooking time and			00	
knowledge, responsibilities and reporting	P		19 0		reheating proced cooling time and	dures for hot holding	P		
Written procedures for responding to vomiting and		00	21 0		hot holding temp		P		
diarrheal events	Pf	00	22		cold holding tem		P		
Good Hygienic Practices		The Carl	23		date marking an		P/Pf	00	
6 Proper eating, tasting, drinking, or tobacco products use	e P/C	00	24 0			control: procedures	P/Pf/C	00	
7 No discharge from eyes, nose, and mouth	С	00	24	and red			F/FI/C		
Preventing Contamination by Hands	-				Consumer Ad		-		
Hands clean and properly washed	P/Pf	00	25			: raw/undercooked food	Pf	00	
No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C	00	26 0		hly Susceptible	hibited foods not offered	P/C	00	
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	00	20 0	The second second		Toxic Substances	17/0	1010	
Approved Source	Triic		27 0	- Parameter -		ed and properly used	Р	00	
11 Food obtained from approved source	P/Pf/C	00		Toxic s	ubstances prope				
12 Food received at proper temperature	P/Pf		28	stored		,	P/Pf/C	00	
13 Food in good condition, safe, and unadulterated	P/Pf	00	/			oved Procedures			
Required records available: molluscan shellfish	P/Pf/C	00	29 6		ance with varian		P/Pf/C	00	
identification, parasite destruction				The second secon	s/ROP criteria/H/	ACCP Plan			
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		oper Use of Ute		V	COS R	
30 Pasteurized eggs used where required	Р	00		n-use utensils: prop			С	00	
31 Water and ice from approved source	P/Pf/C	00		Itensils/equipment/lin			Pf/C		
32 O Variance obtained for specialized processing methods	Pf	00		ingle-use/single-serv		rly stored & used	P/C		
Food Temperature Control 46 Gloves used properly Proper cooling methods used; adequate equipment for Utensils and Equipment							С	00	
Proper cooling methods used; adequate equipment for temperature control	Pf/C	00		ood and non-food					
34 O Plant food properly cooked for hot holding	Pf	00	1147 ()	roperly designed, c			P/Pf/C	00	
35 O Approved thawing methods used	Pf/C		V	Varewashing faciliti			1		
36 Thermometers provided and accurate	Pf/C			leaning agents, sar			Pf/C	00	
Food Identification			49 O N	lon-food contact su	rfaces clean		С	00	
37 Food properly labeled; original container				Physical Facilities					
Prevention of Food Contamination	-			lot and cold water a			Pf	00	
38 Insects, rodents, and animals not present		99		Plumbing installed;			P/Pf/C P/Pf/C		
39 Contamination prevented during food preparation, storage & display 40 Personal cleanliness	P/Pf/C Pf/C			Sewage and waste value of the contract of the			Pf/C	00	
41 Wiping cloths: properly used and stored	C	00		Sarbage and refuse p			C	00	
42 Washing fruits and vegetables	P/Pf/C			Physical facilities ins			P/Pf/C		
		ATTENDED 1				signated areas used	С	00	
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	allable.	-			per CGS §19a-36f			
and the state of t	41.	25		ns documented	Date	e corrections due		#	
Person in Charge (Signature) Date	, (-			em Violations oundation Item Vio	lations				
Person in Charge (Printed) EUGBUR WINCH				n Violations	IGHORIS				
0 0 1 1	1	A .		tor/Public Health In	tervention Violat	ions		-	
Inspector (Signature) Date	41	of [Risk Factor/Public F		n Violations		-	
Inspector (Printed) Elluda Duchaut	. /		Good Re	tail Practices Violat	tions	intend to reinance		_	
							destroy		
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.									

** AND CWOLU'S I from Pref. Dun dane-tille when day i'n specking 1st - White: Health Department Hartford, CT 06134 2nd - Yellow: Owner/Operator/Person in Charge