## **Connecticut Department of Public Health**

588 7 Connecticut Department of Public Health												
Risk Category:	spe	spection Report Page 1 of										
Establishment type: Permanent Temporary Mobile Other							Date:	2/18/2	5			
Establishment TIMMICS Place			sections connecticus Health			1	ime In_	11:45 A	M/PM Time Out		AM/PM	
Address 133 Main Street			DPI				.HD (	DHVI				
Town/City SCUMOU						Purpose of Inspection: F			Routine Pre	-op		
Chilchart a c Carrico				ublic H			Reinspec		Other			
Risk factors a	FOODBORNE ILLNESS RISK F. re important practices or procedures identified as the most prevalent cont.								2 10 10 10 10 10 10 10 10 10 10 10 10 10	se or injury		
	compliance status (IN, OUT, N/A, N/O) for each numbered if			and the same	complia			t in compliance		not obs		
	f=Priority foundation item C=Core item V=violation type		_		-					70	- VI - / VI - / VI - VI	
		V	cos				N/A N/O		on from Contamination		COS R	
IN OUT N/A N/C	Person/Alternate Person in charge present,	-	003	-	-	_	_	Food separated		P/C	00	
1 0/90	demonstrates knowledge and performs duties	Pf	0	0			- Inches		urfaces: cleaned & sanitized	P/Pf/C		
	Certified Food Protection Manager for Classes 2,	_				/			on of returned, previously	1		
2 9 0	3, & 4	C	0	0	17	20	EUROSCHI POURSELLA		tioned, and unsafe food	P	00	
	Employee Health		200				-		ure Control for Safety			
	Management, food employee and conditional employee;	-			18		00		time and temperatures	P/Pf/C	00	
3 0 9	knowledge, responsibilities and reporting	P/Pf	0	$\circ$	19	50			g procedures for hot holding	P	50	
4 6 0	Proper use of restriction and exclusion	Р	0	0	20 (				ime and temperatures	P	00	
5 0	Written procedures for responding to vomiting and	Pf			21	08	00	Proper hot holdi	ng temperatures	P	00	
500	diarrheal events	FI			22	10	00	Proper cold hold	ding temperatures	P	00	
1	Good Hygienic Practices				23 🥥	<b>8</b> 0			rking and disposition	P/Pf	00	
6 0 9 0	Proper eating, tasting, drinking, or tobacco products us		_	-	24 <			A STATE OF THE PROPERTY OF THE PROPERTY OF	c health control: procedures	P/Pf/C	00	
7 0 0	No discharge from eyes, nose, and mouth	С	0	0	2-1			and records		111111		
1	Preventing Contamination by Hands					/	-		ımer Advisory	1		
8 0 0	Hands clean and properly washed	P/Pf	0	0	25				provided: raw/undercooked food	Pf	00	
90000	No bare hand contact with RTE food or a	P/Pf/C	0		00	10	100		ceptible Population	DIC		
	pre-approved alternative procedure properly followed	1000			26		The state of the s		used; prohibited foods not offered	P/C	00	
10 🔎 🔾	Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	0	07 2		Foo		ves and Toxic Substances	I D		
	Approved Source	DIDUG	1		27	9			approved and properly used	P	00	
11 6	Food obtained from approved source	P/Pf/C	_		28	10	1 ( ) ( )		es properly identified,	P/Pf/C	00	
The second second	Food received at proper temperature	P/Pf	_	00				stored & used	th Approved Procedures			
13 🐼 🔾	Food in good condition, safe, and unadulterated Required records available: molluscan shellfish	P/Pf	0	-					n variance/specialized	1		
14 0 0 00	identification, parasite destruction	P/Pf/C	0	0	29 <				iteria/HACCP Plan	P/Pf/C	00	
		OD RE	ΤΔΙΙ	PR	ACTI	CES	100000	processor to to	Horizon Vices	- TANK		
	Good Retail Practices are preventative measures to						ns. chemi	cals, and physical	objects into foods.			
Mark OUT if num		n appro								R=repeat	violation	
OUT N/A N/O	Safe Food and Water	V	cos		ou			The residence of the Armenda A	e of Utensils	V	cos R	
	teurized eggs used where required	P	0	0			ise utensi	ls: properly store		С	00	
	er and ice from approved source	P/Pf/C	0	0					erly stored, dried, & handled	Pf/C	00	
32 O Vari	ance obtained for specialized processing methods	Pf	0	0					es: properly stored & used	P/C	00	
Total Control	Food Temperature Control						ves used			С	00	
Pro	per cooling methods used; adequate equipment for	Dilo						Utensils	and Equipment			
33 C tem	gerature control	Pf/C	0	0	47				urfaces cleanable,	P/Pf/C	00	
34 0 0 Blar	nt food properly cooked for hot holding	Pf	0	0	41	pro	perly desi	gned, construct	ed, and used	171110		
	roved thawing methods used	Pf/C	-	0	48				lled, maintained and used;	Pf/C	00	
36 O The	rmometers provided and accurate	Pf/C	0	0	40	clea	aning age	nts, sanitizers, a	and test strips available			
	Food Identification				49	⊃ Nor	n-food co	ntact surfaces cl		C	00	
37 C Food prope	rly labeled; original container	Pf/C	0	0					ical Facilities			
	Prevention of Food Contamination				_	_			; adequate pressure	Pf	00	
38 O Insects, rod	ents, and animals not present	-	0	0				talled; proper ba		P/Pf/C		
	on prevented during food preparation, storage & display	P/Pf/C	_	9	52	Sev	wage and	waste water pro	pperly disposed	P/Pf/C		
40 Personal cle		Pf/C	_	0					structed, supplied, & clean	Pf/C	00	
	ns: properly used and stored	C	0	9					sposed; facilities maintained		00	
42 Washing fru	uits and vegetables	P/Pf/C	0	0	55	Phy	/sical faci	ntiles installed, in	naintained, and clean nting; designated areas used		00	
Permit Holder shall	notify customers that a copy of the most recent inspection rep	ort is av	ailable	e.	56	Na	tural rubb	er latev aloves r	not used per CGS §19a-36f		0 0	
	0		Total Inc				docume		Date corrections due		#	
Person in Charge	(Signature) Star Date 2/	18	12	5			n Violatio		as	1 2	<u>"</u>	
. sison in onarge			-					tem Violations	151-0	_	-	
Person in Charge (Printed) Time thy Child'S							Violations		5/18/25	2		
0m10117000 2118125						Risk Factor/Public Health Intervention Violations					2	
Inspector (Signature)						Repeat Risk Factor/Public Health Intervention Violations						
	Amulliand						Good Retail Practices Violations Requires Reinspection - check box if you intend to reinspect					
										- 1-1-1	la atrici	
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, do 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.								iestroy,				
or	dispose of unsafe food, may appeal such order to the	Direct	or of	Hea	ith, no	t late	than for	ty-eight hours a	inter issuance of such order	•		

Food Establishment Inspection Report

Page 2 of 2

CHD N HD	Inspection Report Continuation Shee	Date 2 182	Date 2   8   25								
Establishment Immits Place Town Seymour											
TEMPERATURE OBSERVATIONS											
Item/Location/Process Temp	Item/Location/Process	Temp	Item/Location/Process	Temp							
BUT MIND CINY 112.E	marinara sauceth	156F									
200000000000000000000000000000000000000	marmara saucem	1001									
DICEOLONION 91 F											
Den Uneese 41 F											
Chredomichepse an'F											
theory of the life is											
trench onion HH 156 F											
CHOWLOOK SOUPHH (95 13)											
	SERVATIONS AND CORRECT										
Item Violations cited in this report must be	corrected within the time frames below	, or as stated in	sections 8-405.11 & 8-406.11 of the f	ood code.							
Number C+PM: TIMO+N	1 Chilas										
Mandany CLAON	and a man in ha	Chall	/								
HUNCOING STOCK	Car signoge vio	11/60									
MHILLE MINIECY											
CONILITED LANCE	Intendin 2 ho	1 21	M as								
SUITIFIC WHUNS	DICCULAT SOC	44 21	Uppin								
boy area good	Dav	SINK 21	00'ppm ~								
alleraen Stater	nent										
I Charles and	dallam avvina	1001/									
Tabenny 9000	datemarking g	000									
	0 0										
1 2											
* reheat to 10	05 F 1 4 then h	of hold	135 F (+)								
212 moraner LIAT	halding andia	NPr	CAS Dic reper	Hed							
ZIP IIIIPIUVUI MUI	noiding - Choose	10 -	COS PICTURE	ILA							
550 HAVE IN WALL	Mer unclear	)									
COC 110013 III WILLIAM	i word pricial	0 001	(1)								
540 COHOLDE QUECL I	inclean hoxes	4 acus	more throughout	•							
THE OFFER SO	coden is don't	Vac	13 15 20 30 3	ahleha							
-/ CI(())) CI(C) X	orclean boxes of rodents don't	Deall	n to perome i	DICOULTY							
1			_ /.	1							
Person in Charge (Signature)											
Person in Charge (Signature) Part 3 Company Date 2/18/25  Inspector (Signature) Date 2/18/25											