Connecticut Department of Public Health

5909

0101											
Risk Category: 3 Food Establ	ishn	nent li	spec	ctio	n Report			Page 1	of <u>2</u>	-0	
Establishment type: Permanent Temporary Mobile Other				- 0	Date: 4/3	125					
Establishment Ansonia Deli & Caterin	a	teeding Conn	ectical Health		ime In	5 AM	/PM Tin	ne Out	55	AM/	РМ
Address 344 Main St.		DP	H)	L	.HD DH.	1 HD					
Town/City Ansonia				P	urpose of Ins	pection:	Routin	ne) Pr	е-ор		
Permit Holder Henry A. Rodriguez Connecticut De of Public H					Reinspection		Other				
FOODBORNE ILLNESS RISK FA	ACTO	RS AN	D PUB	BLIC	HEALTH IN	ITERVEN	ITIONS		BOIL.		
Risk factors are important practices or procedures identified as the most prevalent contri				_					10-10 No. 10		
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it			complian		OUT=not in con		N/A=not ap	A CONTRACTOR OF THE PARTY	O=not ol	-	
P=Priority item Pf=Priority foundation item C=Core item V=violation type	Mark ir	cos R					from Conf	CV	R=repea		R
IN OUT N/A N/O Supervision Person/Alternate Person in charge present,	V	COS R			N/A N/O Food s	STANDARD CONTRACTOR	COLLEGE AND PROPERTY OF THE PARTY OF	CANADA CONTRACTOR OF THE CONTR	P/C		0
demonstrates knowledge and performs duties	Pf	00	16	1				ed & sanitized		co	-
Certified Food Protection Manager for Classes 2				1	Contract of the last of the la			d, previously			
2 3, & 4	С	00	17		The second second		ned, and ur		ŀ	0	0
Employee Health				,	Time/	Temperatu	re Control	for Safety	ne Vale		
Management, food employee and conditional employee;	P/Pf	00	18 🖤	-					P/Pf/	_	
knowledge, responsibilities and reporting				10						0	0
Proper use of restriction and exclusion	P	00		0						0	00
Written procedures for responding to vomiting and	Pf	00	21 🔾		O Proper					1	
diarrheal events Good Hygienic Practices			23	_		r date mark	ing and disr	osition	P/Pf	_	0
6 Proper eating, tasting, drinking, or tobacco products use	e P/C	100			Time			ol: procedures	T		
7 No discharge from eyes, nose, and mouth	C	00	24 🔾		and re				P/Pf/C		0
Preventing Contamination by Hands							ner Advisor	У			A
8 V Hands clean and properly washed	P/Pf	100	25 🔾	0	Consum	ner advisory p	rovided: raw/u	indercooked food	l Pf	0	0
9 No bare hand contact with RTE food or a	P/Pf/C						ptible Pop				
pre-approved alternative procedure properly followed	F/FI/C		26 🔾	0	The second second			foods not offered			0
10 🖾 C Adequate handwashing sinks, properly supplied/accessible	Pf/C							c Substances			1
Approved Source			27 🔾	0	CONTROL OF THE PARTY OF THE PAR			d properly use	d F	0	0
Food obtained from approved source	P/Pf/C		28 🕏	0			properly ide	entified,	P/Pf/	CO	0
12 Food received at proper temperature 13 Food in good condition, safe, and unadulterated	P/Pf	00		_		& used	Annroyed	Procedures		1	_
Food in good condition, safe, and unadulterated Required records available: molluscan shellfish				T	Compl		variance/sp				
identification, parasite destruction	P/Pf/C		29 🔾				eria/HACCF		P/Pf/		0
	OD RE	TAIL PI	RACTIC	ES							
Good Retail Practices are preventative measures to											
Mark OUT if numbered item is not in compliance V=violation type Mark in	n appro	priate box					-site during i		R=repe	The same of	1
OUT N/A N/O Safe Food and Water	٧	COS R	OUT				of Utensils		V		R
30 Pasteurized eggs used where required	P	00			se utensils: pro			od 9 bandlad	C Pf/0	-	-
Water and ice from approved source	P/Pf/C	00			nsils/equipment/li gle-use/single-ser				P/0	_	-
32 Variance obtained for specialized processing methods Food Temperature Control	FI	1010			ves used proper		property sto	ied & daed	C	_	
Proper cooling methods used: adequate equipment for		T	40	010	ves asea proper		nd Equipm	ent	25.00		
temperature control	Pf/C	00		Foo	d and non-food				DIDU		T
34 O Plant food properly cooked for hot holding	Pf	00	47	pro	perly designed,	constructed	d, and used		P/Pf/0		0
35 O Approved thawing methods used	Pf/C	00	48		rewashing facilit				Pf/C	: 0	0
36 Thermometers provided and accurate	Pf/C	00	46	clea	aning agents, sa	anitizers, an	d test strips	available		-	
Food Identification			49 🔾	Nor	n-food contact s				С	0	0
Food properly labeled; original container	Pf(C	0					al Facilities		D/	10	
Prevention of Food Contamination	-	1-1-			and cold water				P/Pf/0	_	9
38 Insects, rodents, and animals not present					mbing installed; vage and waste				P/Pf/C	_	00
39 Contamination prevented during food preparation, storage & display 40 Personal cleanliness	Pf/C				let facilities: pro				Pf/C	_	0
41 Wiping cloths: properly used and stored	C	00			bage and refuse				C	_	_
42 Washing fruits and vegetables		00	55	Phy	sical facilities in	istalled, ma	intained, ar	nd clean	P/Pf/0		0
			56	Ade	equate ventilatio	n and lighti	ng; designa	ted areas use	d C	0	0
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is av	allable.		Nat	ural rubber lates	x gloves no	t used per C	GS §19a-36f			
01001	-	lar			documented		Date cor	rections due		#	
Person in Charge (Signature) Date	31	1.62			n Violations			.0.5	_		
Decree in Chance (Brinted)					Indation Item Vi	orations	****	12/18		1	-
Person in Charge (Printed)			Core Item Violations Risk Factor/Public Health Intervention Violations						1	_	
Inspector (Signature) The Much Date 4/3/25				Repeat Risk Factor/Public Health Intervention Violations Repeat Risk Factor/Public Health Intervention Violations							
inspector (orginature)					Good Retail Practices Violations						
Inspector (Printed) John Mucha RS	Requi	ires F	Reinspection - o	check box	if you inten	d 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, 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.											
or dispose of unsafe food, may appeal such order to the	Direct	or of Hea	alth, not	later	tnan forty-eigh	nt hours aft	er issuance	e of such orde	er.		

Food Establishment Inspection Report Page 2 of 2

LHD_NVHD		Inspection Report Continuation Sh		Date_ 4/3 /c	25					
Establishment Ansonia Deli & Catering Town Ansonia										
TEMPERATURE OBSERVATIONS										
Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp					
Rice	167°F	Freezer	Frozen							
Chicken	152°F									
Deli beef	40°F									
Dal' bar										
Deli ham	40°F									
Sliced chees	the state of the s		_							
Sliced tomat										
Cooked bee-	f 39°F									
Sliced chee										
X = X	OB	SERVATIONS AND CORRE								
Item Violations cited Number	in this report must be	e corrected within the time frames be	low, or as stated in	n sections 8-405.11 & 8-406.11 of th	e food code.					
CFPM.	Jacquel	ing Torres Fr	(n. 6/9)	26						
CFPM: Jacqueline Torres Exp: 6/9/26 22P Food prepared today in deli fridge around 47°f-48°F, fridge at 57°F; moved to working fridge at 37°F										
fridae	a+ 57°F	moved to wo	rkina	fridge at 37	OF					
due to	minimo	Il time out a	of tem	pido not us	se					
in me	an time	> Correct be	1 4/10/	25						
37C Some	in mean time > Correct by 4/10/25 37C Some food product in squeeze bottles not									
labelea	labeled → Correct by 7/3/25									
- Handsink: Stocked Hot/Cold H201										
- Sanitizer: Chlorine - 100ppm										
		11		A . 1						
- Date-	Marks	-Alle	rgen N	rotice"						
- Dow G	ooder	-Themo	moter							
Dry O	0095	I neimo	me (c))						
- Restro	om									
	111	20 4		. /	1					
Person in Charge (Signatur	re) buf	of solf		Date 4/3	3/2)					
Inspector (Signature)	Dhot	who RS		Date 4/3	125					