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Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

Risk Category:	Food Establishment Inspection Report												Page 1 of 2																																																																																																																																														
Establishment type: Permanent	Temporary	Mobile	Other					Date: 9/25/25																																																																																																																																																			
Establishment: Ansonia Deli and catering				 DPH Connecticut Department of Public Health				Time In 10:50 AM/PM	Time Out 11:25 AM/PM																																																																																																																																																		
Address 344 Main St								LHD NVHPD	Purpose of Inspection: Routine	Pre-op																																																																																																																																																	
Town/City Ansonia								Reinspection	Other																																																																																																																																																		
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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																																																																																																																																																											
<table border="1"> <thead> <tr> <th>IN</th> <th>OUT</th> <th>N/A</th> <th>N/O</th> <th colspan="3">Supervision</th> <th>V</th> <th>COS</th> <th>R</th> <th>IN</th> <th>OUT</th> <th>N/A</th> <th>N/O</th> <th colspan="3">Protection from Contamination</th> <th>V</th> <th>COS</th> <th>R</th> </tr> </thead> <tbody> <tr> <td>1</td> <td><input checked="" type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td colspan="3">Person/Alternate Person in charge present, demonstrates knowledge and performs duties</td> <td>Pf</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td>15</td> <td><input checked="" type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td colspan="3">Food separated and protected</td> <td>P/C</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> </tr> <tr> <td>2</td> <td><input checked="" type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td colspan="3">Certified Food Protection Manager for Classes 2, 3, & 4</td> <td>C</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td>16</td> <td><input checked="" type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td colspan="3">Food-contact surfaces: cleaned & sanitized</td> <td>P/Pf/C</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td colspan="3"></td> <td></td> <td></td> <td></td> <td>17</td> <td><input checked="" type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td colspan="3">Proper disposition of returned, previously served, reconditioned, and unsafe food</td> <td>P</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> </tr> </tbody> </table>				IN	OUT	N/A	N/O	Supervision			V	COS	R	IN	OUT	N/A	N/O	Protection from Contamination			V	COS	R	1	<input checked="" 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"/>	15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated and protected			P/C	<input type="checkbox"/>	<input type="checkbox"/>	2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Certified Food Protection Manager for Classes 2, 3, & 4			C	<input type="checkbox"/>	<input type="checkbox"/>	16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>											17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, and unsafe food			P	<input type="checkbox"/>	<input type="checkbox"/>																																																																								
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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.																																																																																																																																																											

Food Establishment Inspection Report

Page 2 of 2

LHD NVHD

Inspection Report Continuation Sheet

Date 9/25/25

Establishment Ansonia Deli and catering Town Ansonia

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Ice Steamtable	132°F				
Chicken " "	134°F				
chicken tender " "	145°F				
Chicken wings/ Waffles	41°F				
ground beef " "	41°F				
chicken stars " "	41°F				
Sliced tomatoes/ garnishes	41°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number 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 food code.

PIC - ON-SITE - VICTOR. DANIEL

PF33 - Deli display cooler at 60°F - PIC stated that the food will be taken out and place into another cooler. Food was made at 8am.

C 41 - wet cloth on counter and not stored in sanitizer bucket - COS place in bucket

C 37 - unlabeled container storing white granular - PIC labeled container

C 47 - storing food on soaker rack in walk-in cooler - COS

C 45 - Hollow straws use as coffee stirrers not protected - COS removed

C 39 - food not covered in walk-in cooler - COS covered food

OK - Sanitize bucket at 100 ppm - bleach

OK - Bathroom clean and working properly

OK - Dumpster clean

Person in Charge (Signature)

Date

9/25/25

Inspector (Signature)

Date

9/25/25