

Micholas Morris & 10/15

Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

Risk Category: <u>3</u>		Food Establishment Inspection Report		Page 1 of <u>2</u>	
Establishment type: <u>Permanent</u> Temporary Mobile Other			Date: <u>4/3/25</u>		
Establishment <u>Philly's Deli # 5912</u>			Time In <u>4:50</u> AM/PM Time Out <u>5:25</u> AM/PM		
Address <u>325 Derby Avenue</u>			LHD <u>WHD</u>		
Town/City <u>Derby</u>			Purpose of Inspection: <u>Routine</u> Pre-op		
Permit Holder			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 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															
IN	OUT	N/A	N/O	Supervision	V	COS	R	IN	OUT	N/A	N/O	Protection from Contamination	V	COS	R
1	☒	☐	☐	Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	☐	☐	15	☒	☐	☐	Food separated and protected	P/C	☐	☐
2	☒	☐	☐	Certified Food Protection Manager for Classes 2, 3, & 4	C	☐	☐	16	☒	☐	☐	Food-contact surfaces: cleaned & sanitized	P/Pf/C	☐	☐
Employee Health								Time/Temperature Control for Safety							
3	☒	☐	☐	Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf	☐	☐	18	☒	☐	☐	Proper cooking time and temperatures	P/Pf/C	☐	☐
4	☒	☐	☐	Proper use of restriction and exclusion	P	☐	☐	19	☒	☐	☐	Proper reheating procedures for hot holding	P	☐	☐
5	☒	☐	☐	Written procedures for responding to vomiting and diarrheal events	Pf	☐	☐	20	☒	☐	☐	Proper cooling time and temperatures	P	☐	☐
Good Hygienic Practices								Consumer Advisory							
6	☒	☐	☐	Proper eating, tasting, drinking, or tobacco products use	P/C	☐	☐	21	☒	☐	☐	Proper hot holding temperatures	P	☐	☐
7	☒	☐	☐	No discharge from eyes, nose, and mouth	C	☐	☐	22	☒	☐	☐	Proper cold holding temperatures	P	☐	☐
Preventing Contamination by Hands								Compliance with Approved Procedures							
8	☒	☐	☐	Hands clean and properly washed	P/Pf	☐	☐	23	☒	☐	☐	Proper date marking and disposition	P/Pf	☐	☐
9	☒	☐	☐	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C	☐	☐	24	☒	☐	☐	Time as a public health control: procedures and records	P/Pf/C	☐	☐
10	☒	☐	☐	Adequate handwashing sinks, properly supplied/accessible	Pf/C	☐	☐	Highly Susceptible Population							
Approved Source								Food/Color Additives and Toxic Substances							
11	☒	☐	☐	Food obtained from approved source	P/Pf/C	☐	☐	25	☒	☐	☐	Consumer advisory provided: raw/undercooked food	Pf	☐	☐
12	☒	☐	☐	Food received at proper temperature	P/Pf	☐	☐	26	☒	☐	☐	Pasteurized foods used; prohibited foods not offered	P/C	☐	☐
13	☒	☐	☐	Food in good condition, safe, and unadulterated	P/Pf	☐	☐	27	☒	☐	☐	Food additives: approved and properly used	P	☐	☐
14	☒	☐	☐	Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	☐	☐	28	☒	☐	☐	Toxic substances properly identified, stored & used	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 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	Proper Use of Utensils	V	COS	R				
30	☐	☐	Pasteurized eggs used where required	P	☐	☐	43	☐	In-use utensils: properly stored	C	☐	☐			
31	☐	☐	Water and ice from approved source	P/Pf/C	☐	☐	44	☐	Utensils/equipment/linens: properly stored, dried, & handled	Pf/C	☐	☐			
32	☐	☐	Variance obtained for specialized processing methods	Pf	☐	☐	45	☐	Single-use/single-service articles: properly stored & used	P/C	☐	☐			
Food Temperature Control							Utensils and Equipment								
33	☐	☐	Proper cooling methods used; adequate equipment for temperature control	Pf/C	☐	☐	46	☐	Gloves used properly	C	☐	☐			
34	☐	☐	Plant food properly cooked for hot holding	Pf	☐	☐	47	☐	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	P/Pf/C	☐	☐			
35	☐	☐	Approved thawing methods used	Pf/C	☐	☐	48	☐	Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	Pf/C	☐	☐			
36	☐	☐	Thermometers provided and accurate	Pf/C	☐	☐	49	☒	Non-food contact surfaces clean	C	☐	☐			
Food Identification							Physical Facilities								
37	☐	☐	Food properly labeled; original container	Pf/C	☐	☐	50	☐	Hot and cold water available; adequate pressure	Pf	☐	☐			
Prevention of Food Contamination							Violations documented								
38	☐	☐	Insects, rodents, and animals not present	Pf/C	☐	☐	51	☐	Plumbing installed; proper backflow devices	P/Pf/C	☐	☐			
39	☐	☐	Contamination prevented during food preparation, storage & display	P/Pf/C	☐	☐	52	☐	Sewage and waste water properly disposed	P/Pf/C	☐	☐			
40	☐	☐	Personal cleanliness	Pf/C	☐	☐	53	☐	Toilet facilities: properly constructed, supplied, & clean	Pf/C	☐	☐			
41	☐	☐	Wiping cloths: properly used and stored	C	☐	☐	54	☐	Garbage and refuse properly disposed; facilities maintained	C	☐	☐			
42	☐	☐	Washing fruits and vegetables	P/Pf/C	☐	☐	55	☐	Physical facilities installed, maintained, and clean	P/Pf/C	☐	☐			
Permit Holder shall notify customers that a copy of the most recent inspection report is available.							Adequate ventilation and lighting; designated areas used								
Person in Charge (Signature) <u>[Signature]</u> Date <u>4/3/25</u>							Natural rubber latex gloves not used per CGS §19a-36f								
Person in Charge (Printed) <u>Juan Miller</u>							Violations documented								
Inspector (Signature) <u>[Signature]</u> Date <u>4/3/25</u>							Date corrections due								
Inspector (Printed) <u>Gunda Bumann</u>							#								
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.							Priority Item Violations								
							Priority Foundation Item Violations								
							Core Item Violations								
							Risk Factor/Public Health Intervention Violations								
							Repeat Risk Factor/Public Health Intervention Violations								
							Good Retail Practices Violations								
							Requires Reinspection - check box if you intend to reinspect								

Italian medley soup 16.5
 French onion 17.5
 ground beef - 39.0
 cod 39.0
 salmon 38.0
 wenchick 38.0
 vausteel 38.5



INSPECTION REPORT
 FOOD SERVICE ESTABLISHMENTS
 CONTINUATION SHEET

STATE OF CONNECTICUT
 DEPARTMENT OF PUBLIC HEALTH

NAME OF ESTABLISHMENT <i>The Quale & Ace</i>		TOWN <i>Derby</i>	DATE OF INSPECTION <i>4/9/25</i>
INSPECTION FORM #	REMARKS		
<i>49C</i>	<i>unlabeled bottles of food</i>		
	<i>* allergen posted posted</i>		
	<i>* log posted</i>		
	<i>* hand sinks stocked</i>		
	<i>* sanitizing strips available</i>		
INITIAL (INSPECTOR)	INITIAL (PERSON IN CHARGE)		