## 5903

## **Connecticut Department of Public Health**

Risk Category: 2 Food Establishment Inspection Report Page 1 of											
Establishment type: Permanent Temporary Mobile Other			i	1271	25						
	Conne	ecticut L	Date:	7151	~						
Establishment JOHO CEVE SUPERMILE III					Time In	A	M/PM/ Time Out	AM/PM			
Address / WINCONSTICE			P	H)	LHD	IVAL					
Town/City CUCO TUCK	J				Purpose of	of Inspection:	Routine	e-op			
Permit Holder 103 IMAY CLA COSTA BIGINGIA	) (	onnectic of Pu	ut De blic H	epartment Health	Reinspec	tion	Other				
FOODBORNE ILLNESS RISK FA	ACTO	RS /	ANI	D PUBLI	C HEALT	TH INTERVE	ENTIONS				
Risk factors are important practices or procedures identified as the most prevalent cont.	ributing fa	ctors o	f food	dborne illness o	er injury. <b>Interv</b>	rentions are control	I measures to prevent foodborne illne	ess or injury.			
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it	Traffic Section 2017	_	11 11 11/2	compliance	1000	t in compliance		O=not observed			
P=Priority item Pf=Priority foundation item C=Core item V=violation type								R=repeat violation			
IN OUT N/A N/O Supervision	٧	cos	R		JT N/A N/O		on from Contamination	COS R			
Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	0	0	16 0		Food separated	I and protected urfaces: cleaned & sanitized	P/Pf/C O O			
Cortified Food Protection Manager for Classes 2							on of returned, previously				
2 Settined Flood Flotection Manager for Classes 2,	С	0		17 0 0	J ROSE CONTRACTOR CONT		tioned, and unsafe food	P 0 0			
Employee Health							ture Control for Safety				
Management, food employee and conditional employee;	P/Pf	0		18 🔾 🤇			time and temperatures	P/Pf/C O			
knowledge, responsibilities and reporting				19 0 0			g procedures for hot holding				
Proper use of restriction and exclusion  Written procedures for responding to vomiting and	Р	0	9	20 0			time and temperatures ing temperatures	P 0 0			
diarrheal events	Pf	0	0	22			ding temperatures	P 0 0			
Good Hygienic Practices		177		23 0 0			rking and disposition	P/Pf O O			
6 Proper eating, tasting, drinking, or tobacco products us	e P/C	0	0				c health control: procedures	I			
7 No discharge from eyes, nose, and mouth	С		0	24 0 0		and records		P/Pf/C O			
Preventing Contamination by Hands						Consu	umer Advisory				
8 O Hands clean and properly washed	P/Pf	0	0	25 🔾			y provided: raw/undercooked food	Pf OO			
9 No bare hand contact with RTE food or a	P/Pf/C						ceptible Population				
pre-approved alternative procedure properly followed			Z	26 0 0			used; prohibited foods not offered				
Adequate handwashing sinks, properly supplied/accessible	Pf/C	V	$\subseteq$	07			ves and Toxic Substances				
Approved Source  11	P/Pf/C	0		27 0 0	1000000		approved and properly used es properly identified,				
11  Food obtained from approved source	P/Pf/C	_	$\frac{2}{6}$	28	( ) ( ) ( ) ( ) ( )	stored & used	es properly identified,	P/Pf/C			
13 Food in good condition, safe, and unadulterated	P/Pf	-	0				th Approved Procedures				
Required records available: molluscan shellfish				2000			h variance/specialized	P/Pf/C O			
identification, parasite destruction	P/Pf/C			29 🔾	Annual Contract of the Contrac	process/ROP cr	riteria/HACCP Plan	F/FI/C			
				RACTICES			1 - 1 ! 1 - ! - 1 - fo do				
Good Retail Practices are preventative measures to								R=repeat violation			
Mark OUT if numbered item is not in compliance V=violation type Mark i OUT N/A N/O Safe Food and Water	n approp	cos		for COS and	/OF K	CANADA DE CONTRA	on-site during inspection se of Utensils	V COS R			
30 Pasteurized eggs used where required	P				use utensil	s: properly stor		c 00			
31 Water and ice from approved source	P/Pf/C	-	0				perly stored, dried, & handled	Pf/C O O			
32 Variance obtained for specialized processing methods	Pf	0	0				es: properly stored & used	P/C O O			
Food Temperature Control				46 O GI	oves used			c 00			
Proper cooling methods used; adequate equipment for	Pf/C	0	0				and Equipment				
temperature control	1 1 1 1 1 1						surfaces cleanable,	P/Pf/C O O			
34 Plant food properly cooked for hot holding 35 Properly cooked for hot holding	Pf Pf/C	_	9			gned, construct	ed, and used illed, maintained and used;				
36 Thermometers provided and accurate	Pf/C	-	3	1/8/( )	-		and test strips available	Pf/C			
Food Identification	11110	101	$\stackrel{\smile}{-}$			tact surfaces cl		C 00			
37 C Food properly labeled; original container	Pf/C	0	0	10 0 1110			ical Facilities				
Prevention of Food Contamination				50 O Ho	ot and cold		; adequate pressure	Pf O O			
38 O Insects, rodents, and animals not present	Pf/C	0	0				ackflow devices	P/Pf/C O O			
39 Contamination prevented during food preparation, storage & display	P/Pf/C	-	_				operly disposed	P/Pf/C O			
40 Personal cleanliness	Pf/C	-					structed, supplied, & clean	Pf/C 0 0			
41 Wiping cloths: properly used and stored	P/Pf/C		00				isposed; facilities maintained naintained, and clean	P/Pf/C O			
42 Washing fruits and vegetables	PIPIIC	101	$\preceq$				nting; designated areas used				
Permit Holder shall notify customers that a copy of the most recent inspection rep	ort is ava	ailable					not used per CGS §19a-36f				
P 0 1 . D . DC/	10/	1			s documen		Date corrections due	#			
Person in Charge (Signature) for diff & Date Off	1H 2	15	_		m Violation		005	4			
Person in Charge (Printed) FOLK NA LEST R						em Violations	<u> </u>				
Person in Charge (Printed)	10	6	$\dashv$		Violations	ealth Intervention	on Violations	12			
							tervention Violations	->			
Good Retail						etail Practices Violations					
Inspector (Printed) Requires Reinspection - check box if you intend to reinspect											
Appeal: The owner or operator of a food establishment aggrieved by t											
or dispose of upsafe food, may appeal such order to the	Directo	or of	Hea	uin, not late	er than fort	v-eight hours a	arrier issuance of such orde	1.			

							2	9
	Foo	d Establ	ishment lı	nspect	ion Re	port	Page	of
LHD	HD	Ins	spection Report Contin	uation Sheet			ate 127	25
Establishr	ment DONO (CI	to superr	Marketown NO	wgatu	W	_	1 /	
	/Location/Process		TEMPERATURE (				ion/Process	Temp
ltem Number	NWCUSE#1 Chicken OLEF NWCUSE#2 NWCUSE#3 GETTINGS Violations cited in thi		RVATIONS AND Corected within the time fr	WCGC -				
1/00 00	hardsink market area	a OKV	20 Sigr	72	OPT	alle	rigen pe	oster
	eticken v Sonitize cos pi mop not		d Stored Strong- Ide hang to	over bucke		T'port	repiacea cos ma P Bio	el oved each
	Charge (Signature) (Signature)	for dy	nd				Date 12	1/25