| Establishment ORC 4  Address L Corporate DV  Permit Holder Dini el Gorm  Permit Holder Dini el Gorm  Permit Holder Dini el Gorm  Problem Holder Dini el Gorm  Problem Holder Dini el Gorm  Residente de la manufacio del m | Risk Category: 3   | Risk Category: 3 Food Establishment Inspection Report Page 1 of 2  |         |   |             |        |                                     |  |                  |                      |            | _            |
|--|--|--|---------|---|-------------|--------|-------------------------------------|--|------------------|----------------------|------------|--------------|
| Address H Corporate DV Permit Holder Duni el Corm Probbon Il LLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS  Risk terres representation states INI, OUT, NA, NO) for each numbered imm Ment designated complicion states INI, OUT, NA, NO) for each numbered imm Ment compliance of the Proper designation states INI, OUT, NA, NO) for each numbered imm Not compliance of the Proper designation of the Proper de | Establishment type: Permanent Temporary Mobile Other   |  |         |   |             | _ [    | Date:                               | 4/29   | 25               |                      |            |              |
| Permit tolder  | Establishment Cofe   | seguing Connecticus Healigh  |         |   | 1           | ime In | 11:48                               | AM/PM  | Time Out 12      | :20                  | _AM/PM     |              |
| Reinspection   Other   | Address 4 Corporate Dr   |  |         | DPH)  |             |        |                                     |  |                  |                      |            |              |
| FÖODBORNE ILLNESS RISK FACTORS AND PUBLIC FEALTH INTERVENTIONS  Risk festers are important protector procedures through the normal protector deviced associations are proved total compliance as could make a provident protection and procedures through the provident protection and protection and accusions and properties of the properties of the properties of the properties of the protection and accusions and performs duties    Perform   Perform  | the second secon | The first of the second of the |         |   |             |        | Purpose of Inspection: Routine Pre- |  |                  |                      | re-op      |              |
| Mark destron are apusated analyses of procedure shrinked as the most previously control measures to prevent footbooks the size of feedborne where or plays, Memorated complanes and analyses of the procedure of t | Permit Holder Dani   |  |         | of Public                                     | Health      | ľ      |                                     | 200-11.0 D270  | 0.700/2-755/     |                      |            |              |
| Ment designated complanes status (IN, OUT, MA, NO) for each numbered time. Min complanes of Defendent time. Cocon less than the Performity foundation to the Performity foundation of the Performity foundation of the Performity foundation to the Performity foundation of the Perfo |  |  |         |   |             |        |                                     |  |                  |                      |            |              |
| In Our Na/No Supervision V cos is a contribution of the present in |  |  |         |   |             |        |                                     |  |                  |                      |            |              |
| Person in charge present, demonstrates knowledge and performs duties present, demonstrates knowledge and performs duties proceed demonstrates knowledge and performs duties processing demonstrates the processing demonstrates and conditional employee: proper demonstrates and transfer for desponding or demonstrates and reporting processing proce | P=Priority item Pf=Priority  | foundation item C=Core item V=violation type   | Mark in | approp  | riate box f | for CO | S and/or                            | R COS=co   | rrected on-site  | e during inspection  | R=repe     | at violation |
| demonstrates knowledge and performs duties    Conflider Food-Protection Manager for Classes 2,   | IN OUT N/A N/O   | Supervision  | V       | COS R   | II II       | N OU   | N/A N/C                             | Prot   | ection from      | Contamination        | V          | COS R        |
| demonstrates knowledge and performs duties    Confining Food Protection Manager for Claisses 2,  | 1 Person/  | Alternate Person in charge present,  | Df      | 00  | 15 🕔        | 1      | 00                                  |  |                  |                      |            |              |
| Separative Control for Safety   PiPC   Separative Safety   PiPC   Sepa   | demons   |  |         |   | 16          | 9      | 0                                   |  |                  |                      |            | c 0 0        |
| Management, food employee and conditional employee; proper language and expositions and reporting and expositions and exclusion with environmental properties of restriction and exclusion and exclusion with exposition and exclusion and exclusion properties of the exposition of the e |  | d Food Protection Manager for Classes 2,   | С       | 0   | 17 🖸        | 0      |                                     |  |                  | 107                  |            | POO          |
| Involvedge, responsibilities and reporting   | /  |  |         |   |             |        |                                     |  |                  |                      |            |              |
| Recorded growth and the procedure for his continued by the content of the process of the proce   |  |  | P/P     |   | 18 🤇        |        |                                     |  |                  |                      |            |              |
| Written procedures for responding to vomiting and procedures for responding to vomiting and diarheal events  Good Hygienic Practices and Condense of the Conde | knowled  |  | 12.55   |   | 192         |        |                                     |  |                  |                      |            |              |
| diarheal events  Good Hygienic Practices  Froger eating, tasting, drinking, or tobacco products use PIC  |  |  | P       | 00  |             |        |                                     |  |                  |                      |            |              |
| Good Hygienic Practices   Proper eating, Lissing, drinking, or tobacco products use   PIC  |  | 1 7 7  | Pf      | 00  |             | -      | -                                   |  |                  |                      |            |              |
| Proper eating, Lasting, drinking, or tobacco products use   PC   Proventing Contamination by Hands   Preventing Contamination   Prevention of Food Contamination   Prevention o   | diamilea   |  |         |   |             |        | 00                                  |  |                  |                      |            |              |
| No lose hard or contact with RT E load or a pre-preventative procedure properly followed properly washed   PiPI   Description   PiPI    | 6 Proper   |  | e P/C   | 100   |             |        |                                     |  |                  |                      | 96         |              |
| Preventing Contamination by Hands   Hands clear and properly washed   PiPif   0   0   0   0   0   0   0   0   0  |  |  |         |   | 24          |        |                                     | )  |                  |                      | P/Pf/      |              |
| Solid   Poster   Po   | District Co.   |  |         |   |             | /      |                                     |  |                  | visory               |            |              |
| Pasteurized tools used, prohibided roots not offered   PiC   Production   Product   | 8 Hands  | clean and properly washed  | P/P     | 100   | 25          | 50     | 0                                   | Consumer adv   | risory provided: | raw/undercooked fo   | od P       | 00           |
| Adequate handwashing sinks, properly supplied/accessable PIIC   Property supplied/accessable PIIC   Pr | No bare  | hand contact with RTE food or a  | DIDIIC  | 0   |             | /      |                                     |  |                  |                      |            |              |
| Approved Source   Food lotalined from approved source   PiPfic     28  | pre-app  |  | F/FI/C  | , 0   | 26          | /0     | 9/                                  | THE STREET   |                  |                      |            |              |
| Toxic substances properly identified, pripric of prode considered at proper temperature p | 10 Adequat   |  | Pf/C    |   |             |        | _                                   | _  |                  |                      |            |              |
| Food in good condition, safe, and unadulterated   PiPf   |  |  |         |   | 27 (        |        |                                     |  |                  |                      | ed         | POO          |
| Food in good condition, safe, and unadulterated   PiPI   |  |  |         |   | 1128        | 0      | 0                                   |  |                  | rly identified,      | P/Pf       | coo          |
| Required records available: molluscan shellfish pipic   29   Compliance with variance/specialized process/ROP criteria/HACCP Plan   PiPiC   29   Process/ROP criteria/HACCP Plan   PiPiC   29   Process/ROP criteria/HACCP Plan   PiPiC   20    |  |  | _       |   | 1           |        | 1                                   |  |                  | aved Procedures      |            |              |
| Identification, parasite destruction   PIPIC   | Require  |  |         |   |             |        |                                     |  |                  |                      |            |              |
| 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   N=repeat violation   R=repeat violation   N=repeat violati   | 114  |  | P/Pf/C  |   | 29          | 70     | ~                                   |  |                  |                      | P/Pt/      | COO          |
| 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 OUTNA/NIO Safe Food and Water V COS R Posteurized eggs used where required P O Safe Food and Water and ice from approved source P/PI/C O Safe Food Proper Used (and in the control of the c |  | GO   | OD RE   | TAIL  | RACTIO      | CES    |                                     |  | I ME ENVIOLE     |                      |            |              |
| Safe Food and Water   V   Cos   R   30   Pasteurized eggs used where required   P   C   31   Water and ice from approved source   PiPIC   C   44   Ultensils/equipmen/linens: properly stored, dried, & handled   PiC   C   C   Sample   Pic   C   C   C   C   Sample   Pic   C   C   C   C   Sample   Pic   C   C   C   C   C   C   C   C   C   | G  |  |         |   |             |        |                                     |  |                  |                      |            |              |
| Pasteurized eggs used where required PP  | Mark OUT if numbered item  |  |         |   |             |        | or R                                |  |                  |                      | R=repe     |              |
| Water and ice from approved source  Variance obtained for specialized processing methods  Proper cooling methods used; adequate equipment for proper year control  Proper cooling methods used; adequate equipment for proper year control  Proper cooling methods used; adequate equipment for proper year control  Proper cooling methods used; adequate equipment for proper year control  Proper cooling methods used; adequate equipment for proper year control  Proper cooling methods used; adequate equipment for proper year control  Proper cooling methods used; adequate equipment for proper year year year year year year year ye   |  |  |         |   |             |        |                                     |  |                  | nsils                | V          |              |
| Variance obtained for specialized processing methods Pf  |  |  | -       |   | _           | _      | _                                   |  |                  | م مانا ۵ ادماد       |            |              |
| Proper cooling methods used; adequate equipment for between the proper to coling methods used; adequate equipment for between the property control of the property cooked for hot holding   Pf   Plic   Plant food properly cooked for hot holding   Pf   Plic   Plant food properly cooked for hot holding   Pf   Plic   Plant food properly cooked for hot holding   Pf   Plic   Plant food properly cooked for hot holding   Pf   Plic   Plant food properly cooked for hot holding   Pf   Plic   Plant food properly cooked for hot holding   Pf   Plic   Plant food properly designed, constructed, and used   Plic     |  |  |         |   |             |        |                                     |  |                  |                      |            |              |
| Proper cooling methods used; adequate equipment for permit for per |  |  |         |   |             |        |                                     |  |                  |                      |            |              |
| Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection of clock and used   Pi/C   Piper   P   | Proper coolin  |  | 1       | T   | 10          | 7010   | *00 000                             |  | sils and Eq      | uipment              |            |              |
| Approved thawing methods used   Pfic   Pfi   | 133  |  | Pf/C    | PI/C O Food and non-food contact surfaces cla |             |        |                                     |  |                  | DIDE                 |            |              |
| Thermometers provided and accurate  Food Identification  Food properly labeled; original container  Prevention of Food Contamination  Secondamination prevented during food preparation, storage & display  Presonal cleanliness  Price  Price  Premit Holder shall notify customers that a copy of the most recent inspection report is available.  Person in Charge (Printed)  Inspector (Signature)  Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violations identified by the food inspector or to hold, destroy,   | 34 O Plant food pr   | operly cooked for hot holding  | Pf      | 00  | 4/          |        |                                     |  |                  |                      | 100.000    | 300          |
| Thermometers provided and accurate   Pf/C     Food Identification   Food Identification   Provention of Food Contaminer   Provention of Food Contamination   Provincion of Food Contamination   Provincion of Food Contamination   Provincion of Food Intervention of Food Contamination   Provincion of Food Intervention   Provincion of Food Interventio |  |  |         |   | 1148        |        |                                     |  |                  |                      | ; Pf/0     |              |
| Food properly labeled; original container   Pf/0   | 36 Thermomete  |  | Pf/C    |   |             |        | 0 0                                 |  |                  | strips available     |            |              |
| Prevention of Food Contamination  38   | 6  |  |         |   |             |        |                                     |  |                  |                      |            |              |
| Insects, rodents, and animals not present   Pf/C   |  |  | Pt/     |   |             | ) Lat  | and cal                             |  |                  |                      | П          | f 00         |
| 39   Contamination prevented during food preparation, storage & display   P/Pf/C   40   Personal cleanliness   Pf/C   51   Sewage and waste water properly disposed   P/Pf/C   52   Sewage and waste water properly disposed   P/Pf/C   53   Toilet facilities: properly constructed, supplied, & clean   Pf/C   54   Garbage and refuse properly disposed; facilities maintained   C   54   Garbage and refuse properly disposed; facilities maintained   C   55   Physical facilities installed, maintained, and clean   P/Pf/C   56   Adequate ventilation and lighting; designated areas used   P/Pf/C   56   Adequate ventilation and lighting; designated areas used   Natural rubber latex gloves not used per CGS §19a-36f   Violations documented   Date corrections due   # Priority Item Violations   Core Item Violations   Priority Foundation    |  |  | Df/C    | 100   |             |        |                                     |  |                  |                      |            |              |
| 40 Personal cleanliness Pf/C   |  |  |         |   |             |        |                                     |  |                  |                      |            |              |
| Wiping cloths: properly used and stored    C   |  |  |         |   |             |        |                                     |  |                  |                      |            |              |
| Permit Holder shall notify customers that a copy of the most recent inspection report is available.  Person in Charge (Signature)  Date 4-29-25  Person in Charge (Printed)  Inspector (Signature)  Date 4-29-25  Inspector (Signature)  Date 4-29-25  Inspector (Printed)  Date 4-29-25  Date 4-29-25  Date 4-29-25  Priority Foundation Item Violations  Core Item Violations  Repeat Risk Factor/Public Health Intervention Violations  Repeat Risk Factor/Public Health Intervention Violations  Repeat Risk Factor/Public Health Intervention Violations  Requires Reinspection - check box if you intend 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,   |  |  |         |   |             | ⊃ Gar  | bage and                            | d refuse proper  | rly disposed; f  | acilities maintained | C          | 00           |
| Person in Charge (Signature)  Date 4-29-25  Person in Charge (Printed)  Inspector (Signature)  Date 4-29-25  Inspector (Printed)  Date 4-29-25  Inspector (P | 42 Washing fruits and v  | regetables   | P/Pf/C  |   |             |        |                                     |  |                  |                      |            |              |
| Person in Charge (Signature)  Date 4-29-25  Person in Charge (Printed)  Inspector (Signature)  Date 4-29-25  Inspector (Signature)  Date 4-29-25  Inspector (Printed)  Date 4-29-25  Inspector (Printed)  Date 4-29-25  Inspector (Signature)  Inspector (Printed)  Inspector (Printe | Permit Holder shall notify customers that a copy of the most recent inspection report is available.  |  |         |   |             |        |                                     |  |                  |                      |            | 00           |
| Person in Charge (Printed)  Inspector (Signature) Fund Amanda Ruchin  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,  | Daman in Charge (Signatu   | Deta 11  | 19      | -25   | Violat      | tions  | docume                              | ented  |                  | corrections du       |            |              |
| Person in Charge (Printed)  Inspector (Signature)   Core Item Violations   1/39/25   Risk Factor/Public Health Intervention Violations   Repeat 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   Requires Reinspection violation identified by the food inspector or to hold, destroy,   | reison in Charge (Signatu  | Date 4   | 0       | 0)  | _           |        |                                     | Article Control of the Control of th | ns               | - ,                  |            |              |
| Inspector (Signature) fund full full pate 4 39 35  Inspector (Printed) Amanda Ruchin  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,  | Person in Charge (Printed)   | )  |         |   | -           | -      |                                     |  |                  | 7/29/20              | 5          | 1            |
| Inspector (Printed) 1774 da WONIN Requires Reinspection - check box if you intend 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,  |  |  | 201.    | 25  | Risk F      | Factor | /Public                             | Health Interve   |                  | ons                  |            | 2            |
| Inspector (Printed) 1774 da WONIN Requires Reinspection - check box if you intend 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,  | Inspector (Signature)  | ugugastichu Date 4/2   | 19/0    | D   | _           |        |                                     |  |                  | n Violations         |            | -            |
| 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,  |  |  |         |   |             |        |                                     |  |                  | ntond to roiness     | ct         |              |
|  | Appeal: The owner or ope   |  |         |   | rrect any   | y insp | ection v                            | violation iden   | tified by the    | food inspector of    | or to hold |              |

|                | FOO                      | a Esta         | blishment l                                       | nspe        | ction r         | teport            | Page                   | or         |
|----------------|--------------------------|----------------|---|-------------|-----------------|-------------------|------------------------|------------|
| LHD            | JVHD                     |                | Inspection Report Contin                          | uation Shee | et              |                   | Date 4/29              | 125        |
| Establish      | ment_Cafe 4              |                | Town_Sk   | rettor      | )               |                   |                        |            |
|                |                          |                | TEMPERATURE                                       | OBSERV      | ATIONS          |                   |                        |            |
| Item           | /Location/Process        | Temp           | Item/Location/Pro                                 | cess        | Temp            | Item/Loc          | cation/Process         | Temp       |
| BM             |                          |                | HH-mact   |             |                 | mini Br           | 1.                     |            |
|                | I Tuna Dalaid            | 171            |   |             |                 | -                 | 11 ( Ey car)           | 1100-      |
| - CN           | KITUna Salad             | 3701           | -Chx Cut  | lets        | (121°F)         | -10na             |                        | 40075      |
| - Slice        | ced tom/cucumb           | 390F           | -pulled   | OSYK.       | THOF            | -Toma             | atoes                  | 400        |
|                |                          | 410F           | - Chx Sou   | 0           | 197°F           |                   |                        | 4104       |
| -Ch            |                          | 711            |   |             | 101             |                   | d Cheese               |            |
| BM#            | <b>2</b>                 |                | - Tom Sq S  | 000         | 19201           | - Han             | 7                      | 45-10      |
|                | ed tom                   | 4101           | - Covaril   | 100         | (125°F)         | 2 dr fr           | PETEN                  | 001=       |
|                |                          | 4500           | WIC3201-Tom                                       | 2700        |                 | O about           | 1.7                    |            |
| -un            | eese                     | 45 1           | WIC 3 21 - 10W                                    | 1011        |                 | Reneato           | 0                      |            |
|                |                          |                | -milk, cheese 3                                   | 7°4         |                 |                   |                        |            |
|                |                          |                | SERVATIONS AND                                    | CORREC      |                 |                   |                        |            |
| 14             | Violations cited in this | report must be | corrected within the time f                       | rames belov | v, or as stated | in sections 8-405 | 5.11 & 8-406.11 of the | food code. |
| Item<br>Number |                          |                | /a \  |             | a lan           | 771               |                        |            |
| Number         |                          |                | (on-site)   |             | 9 00            | 81                | 1                      |            |
| ( Fum          | Daniel Fair              | 1 5/20         | 176   |             | Tuan            | Plaza             |                        |            |
| CFPM           | DONNO! TON               | . 0/00         | 1   |             | Juan            | March             |                        |            |
|                | Handrink - St            | nollad u       | , Signage, +                                      | tof +       | PAD 1/C         | Q°F               |                        | 1          |
|                | Mariodinia Di            | unten          | 101911049   | 101 11      | 00/10           | 0/1               | 0 4                    |            |
|                | Sanitizer - S            | teranin        | u tabs, Ch  | norin       | ev. TI          | SV NO             | at 200 ppr             | nV         |
|                |                          |                |   |             |                 | 1 4 00            | or or ppr              |            |
|                | ('Manney 1               | Advisor        | y/Alleggen  | Statem      | untu            |                   | /                      |            |
|                | Corisonio                | p.v.os.        | 7 / 1110/9011                                     | 1001011     |                 |                   |                        |            |
|                | microwave,               | Vinul          | gloves pro  | he to       | rermo           | meter             | V                      |            |
|                |                          | - 1            |   |             |                 |                   |                        |            |
|                | HOTOMARKIN               | 90             | Dry Storag  | ev          |                 |                   | *                      |            |
|                |                          |                |   |             |                 |                   |                        |            |
|                | good glove               | 0861           |   |             |                 |                   |                        |            |
|                | 0                        |                |   |             |                 |                   |                        |            |
|                |                          |                |   |             |                 |                   |                        |            |
|                |                          |                |   |             |                 |                   |                        |            |
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|                |                          |                |   |             |                 |                   |                        |            |
|                |                          |                |   |             |                 |                   |                        |            |
|                |                          |                |   |             |                 |                   |                        |            |
|                | 10                       |                | 12  |             | 1.0             |                   |                        | 1          |
| 37,            | Buckets wil              | Bready         | rumbs, white gri<br>I rilled Chick<br>S, reheated | anunte      | d power         | INS PAC V         | not labelle            | ıl         |
| ./             | 0 00013 001              | O' CLUCI       |   | 0.10        | P               |                   |                        |            |
| 21             | Chicken cut              | let + 0        | willed chick                                      | en i        | > hot I         | rold ina          | - reading              | 7          |
|                | CITOCOLO                 | -(             |   | 1           |                 |                   |                        |            |
|                | 121-125°F                | 00             | s renuated  | <b>/</b>    |                 |                   |                        |            |
| m V            |                          |                | 10.0 1.1 0.1.                                     | col         | L 1700E         | 1 600             | 1- 1 1001000           | 1 ~        |
| 19             | templayee ne             | reated C       | hx Cuttet Sanai                                   | WIM T       | O ILOF          | 7 605,            | nad verila             | 77         |
|                |                          |                |   |             |                 | 77                |                        |            |
|                |                          |                |   |             |                 |                   |                        |            |
| _ M.           | make some in - have pri  | IM) DICE       | va heating along                                  | 1/2 1       | 1.60F V         | ALLAMALIC .       | town it un             | IN INCIM   |
| M              | make some i              | you are        | Terredivity Or                                    |             | 00',1           | 111/01/12         | iding it go            | OI DIBUIC  |
|                | - lower or               | she H          | nermanneter v                                     | Zadili      | Lanil           | in this           | aria                   |            |
|                | - rave pr                | ODE II         | Marinor 1   | manie       | 2 avan          | 11 1 1000         | 00.000                 |            |
| X              | Hot holding              | Should         | N he 1350F  | ov m        | nre             |                   |                        |            |
|                | 1101 Michila             | STIDULE        |   |             | .010            |                   |                        |            |
|                | - 0                      |                |   |             |                 |                   |                        |            |
|                |                          |                |   |             |                 |                   |                        |            |
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|                |                          | / 1            |   |             |                 |                   |                        |            |
|                |                          |                | A /.  |             |                 |                   |                        |            |
|                |                          | Va   /         |   |             |                 |                   | 11.20                  | ?-75       |
| Person in      | Charge (Signature)       | MIN            |   |             |                 |                   | Date U- L              | ()         |
|                | /                        | 10             | Dal   |             |                 |                   | ,                      | 1/25       |
| Inspector      | r (Signature) AMM        | anda           | nuomi.  |             |                 |                   | Date 4/29              | 100        |