Connecticut Department of Public Health

Risk Category: 3 Food Establishment Inspection Report Page 1 of										
Establishment type: Permanent Temporary Mobile Other		Date: 3	21	25						
Establishment Housatonic House			serving Connecticut Means			38	AM/PM Time Out	AM/PM		
Address 337 Roosevelt DV.			DDH			VH	D			
Town/City Sey Mour					Purpose of In	spectio	n: Routine Pre	-op		
I NI'VO C' MARCI	c	onnecti	icut De	partment	Reinspection	i	Other & POPM	1-01		
FOODBORNE ILLNESS RISK FA	ACTO							JV G		
Risk factors are important practices or procedures identified as the most prevalent cont								s or injury.		
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered in	- Table		1000	complianc	OUT=not in c			not observed		
P=Priority item Pf=Priority foundation item C=Core item V=violation type	Mark in	appr	opria	te box for	OS and/or R	COS=corre	ected on-site during inspection	R=repeat violation		
IN OUT N/A N/O Supervision	V	cos	R	IN O	UT N/A N/O	Protec	ction from Contamination	V COS R		
Person/Alternate Person in charge present,	Pf			15 0	Food	separat	ed and protected	P/C O O		
demonstrates knowledge and performs duties	1.1			16 🖤	Account of the Control of the Contro		surfaces: cleaned & sanitized	P/Pf/C O O		
2 Certified Food Protection Manager for Classes 2,	C	0	0	17	2 process and the contract of		sition of returned, previously	POO		
3, & 4		The state of	-		The same of the sa		ditioned, and unsafe food			
Employee Health Management, food employee and conditional employee;				10			rature Control for Safety ng time and temperatures	P/Pf/C O O		
knowledge, responsibilities and reporting	P/Pf	0	0	18 🔾			ting procedures for hot holding	P/Pf/C O O		
4 Proper use of restriction and exclusion	P	0	0	20			g time and temperatures	POO		
Written procedures for responding to vomiting and							olding temperatures	P 0 0		
diarrheal events	Pf	0		22 🔾			olding temperatures	POO		
Good Hygienic Practices				23 🔾	⊃ ⊘ ⊮ Prop	er date n	narking and disposition	P/Pf O O		
6 Proper eating, tasting, drinking, or tobacco products us	e P/C	0	0	24	Time	as a pul	blic health control: procedures	P/Pf/C		
7 O No discharge from eyes, nose, and mouth	С	0	0	24	and	records		111110		
Preventing Contamination by Hands				/	10000		sumer Advisory			
8 D Hands clean and properly washed	P/Pf	0	0	25 0			ory provided: raw/undercooked food	Pf OO		
9 No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C	0		26	The state of the s		usceptible Population ds used; prohibited foods not offered	P/C 00		
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C			20 0	The state of the s		itives and Toxic Substances	PICIOIO		
Approved Source	111/0	1		27	- American		s: approved and properly used	POO		
11 Sood obtained from approved source	P/Pf/C	10	0	1	, 000		nces properly identified,			
12 O O Food received at proper temperature	P/Pf		O	28) () ()	ed & used	The state of the s	P/Pf/C O		
13 O Food in good condition, safe, and unadulterated	P/Pf	-	0				with Approved Procedures			
14 O Required records available: molluscan shellfish	P/Pf/C	0		29			vith variance/specialized	P/Pf/C		
identification, parasite destruction					Property Co.	ess/ROP	criteria/HACCP Plan			
		_	_	ACTICE			and a bit a district for a dis			
Good Retail Practices are preventative measures to								Description		
	n appro	cos	_	for COS a			d on-site during inspection Jse of Utensils	R=repeat violation		
OUT N/A N/O Safe Food and Water 30 Pasteurized eggs used where required	P	0	0	OUT	-use utensils: pr			C 00		
31 Water and ice from approved source	P/Pf/C		0				operly stored, dried, & handled	Pf/C O O		
32 Variance obtained for specialized processing methods	Pf	0	0				cles: properly stored & used	P/C 0 0		
Food Temperature Control				46 Gloves used properly C C						
Proper cooling methods used; adequate equipment for	Pf/C	0					ils and Equipment			
temperature control		-					t surfaces cleanable,	P/Pf/C		
34 O Plant food properly cooked for hot holding	Pf	0	0	F	operly designed					
35 Approved thawing methods used	Pf/C	_	0				stalled, maintained and used;	PFIC OO		
36 Thermometers provided and accurate	Pf/C	0	0		eaning agents, son-food contact		s, and test strips available	C 00		
Food Identification 37 Pood properly labeled; original container	Df/C	10	1	49 01	on-lood contact		ysical Facilities			
Prevention of Food Contamination	FI/C	10		50	ot and cold water	er availab	e; adequate pressure	7Pf 1010		
38 Insects, rodents, and animals not present	Pf/C	10	0				backflow devices	P/P/COO		
39 Contamination prevented during food preparation, storage & display	P/Pf/C	_	_				properly disposed	P/Pf/C O O		
40 Personal cleanliness	Pf/C	-	-				onstructed, supplied, & clean	Pf/C O		
41 Wiping cloths: properly used and stored	С	0	0	54 0	arbage and refuse	e properly	disposed; facilities maintained	C 0 0		
42 Washing fruits and vegetables	P/Pf/C	0	0				, maintained, and clean	P/Pf/C O		
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ailable	9.				ighting; designated areas used	c 0 0		
	1			The second second	s documented	ex gloves	not used per CGS §19a-36f Date corrections due	#		
Person in Charge (Signature) Date 3/	1/2	25	50		m Violations		Date corrections due	17		
10	-/-		\neg		undation Item \	/iolations	10 Day 5	12		
Person in Charge (Printed)				Core Iter	Violations		90 Days	3		
0 - (1)	5.10				or/Public Health			1900		
Inspector (Signature) Roll Wow Date 3 2125				Repeat Risk Factor/Public Health Intervention Violations						
Inspector (Printed) Laurel Shaw					Good Retail Practices Violations Requires Reinspection - check box if you intend to reinspect					
Appeal: The owner or operator of a food establishment aggrieved by the	his ord	er to	corr	ect any ir	pection violation	on identif	fied by the food inspector or to	hold, destroy		
or dispose of unsafe food, may appeal such order to the	Direct	or of	Hea	Ith, not la	er than forty-eig	ght hours	after issuance of such order			

Establishment Hausatonic Halle Town Scyllaw Temperature Observations Item/Location/Process Temp RemiLocation/Process Temp RemiLocation/P		F00	u Esta	DIISN	ment inspe	ection r	keport	Page	of	
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