

6168

Risk Category: 3 Food Establishment Inspection Report Page 1 of 2

Establishment type: Permanent Temporary Mobile Other _____ Date: 9/16/25

Establishment Corner Deli of Seymour Time In 10:05 AM/PM Time Out 10:45 AM/PM

Address 132 New Haven Rd. LHD NVHD

Town/City Seymour Purpose of Inspection: Routine Pre-op

Permit Holder Michele De Angelo 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
☒	☐	☐	☐	Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	☐	☐	☒	☐	☐	☐	Food separated and protected	P/C	☐	☐
☒	☐	☐	☐	Certified Food Protection Manager for Classes 2, 3, & 4	C	☐	☐	☒	☐	☐	☐	Food-contact surfaces: cleaned & sanitized	P/Pf/C	☐	☐
☒	☐	☐	☐					☒	☐	☐	☐	Proper disposition of returned, previously served, reconditioned, and unsafe food	P	☐	☐
☒	☐	☐	☐	Employee Health				☒	☐	☐	☐	Time/Temperature Control for Safety			
☒	☐	☐	☐	Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf	☐	☐	☒	☐	☐	☐	Proper cooking time and temperatures	P/Pf/C	☐	☐
☒	☐	☐	☐	Proper use of restriction and exclusion	P	☐	☐	☒	☐	☐	☐	Proper reheating procedures for hot holding	P	☐	☐
☒	☐	☐	☐	Written procedures for responding to vomiting and diarrheal events	Pf	☐	☐	☒	☐	☐	☐	Proper cooling time and temperatures	P	☐	☐
☒	☐	☐	☐	Good Hygienic Practices				☒	☐	☐	☐	Proper hot holding temperatures	P	☐	☐
☒	☐	☐	☐	Proper eating, tasting, drinking, or tobacco products use	P/C	☐	☐	☒	☐	☐	☐	Proper cold holding temperatures	P	☐	☐
☒	☐	☐	☐	No discharge from eyes, nose, and mouth	C	☐	☐	☒	☐	☐	☐	Proper date marking and disposition	P/Pf	☐	☐
☒	☐	☐	☐	Preventing Contamination by Hands				☒	☐	☐	☐	Time as a public health control: procedures and records	P/Pf/C	☐	☐
☒	☐	☐	☐	Hands clean and properly washed	P/Pf	☐	☐	☒	☐	☐	☐	Consumer Advisory			
☒	☐	☐	☐	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C	☐	☐	☒	☐	☐	☐	Consumer advisory provided: raw/undercooked food	Pf	☐	☐
☒	☐	☐	☐	Adequate handwashing sinks, properly supplied/accessible	Pf/C	☐	☐	☒	☐	☐	☐	Highly Susceptible Population			
☒	☐	☐	☐	Approved Source				☒	☐	☐	☐	Pasteurized foods used; prohibited foods not offered	P/C	☐	☐
☒	☐	☐	☐	Food obtained from approved source	P/Pf/C	☐	☐	☒	☐	☐	☐	Food/Color Additives and Toxic Substances			
☒	☐	☐	☐	Food received at proper temperature	P/Pf	☐	☐	☒	☐	☐	☐	Food additives: approved and properly used	P	☐	☐
☒	☐	☐	☐	Food in good condition, safe, and unadulterated	P/Pf	☐	☐	☒	☐	☐	☐	Toxic substances properly identified, stored & used	P/Pf/C	☐	☐
☒	☐	☐	☐	Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	☐	☐	☒	☐	☐	☐	Conformance with Approved Procedures			
☒	☐	☐	☐					☒	☐	☐	☐	Compliance with variance/specialized process/ROP criteria/HACCP Plan	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
☐	☐	☐	Pasteurized eggs used where required	P	☐	☐	☒	In-use utensils: properly stored	C	☐	☐
☐	☐	☐	Water and ice from approved source	P/Pf/C	☐	☐	☒	Utensils/equipment/linens: properly stored, dried, & handled	Pf/C	☐	☐
☐	☐	☐	Variance obtained for specialized processing methods	Pf	☐	☐	☒	Single-use/single-service articles: properly stored & used	P/C	☐	☐
☐	☐	☐	Food Temperature Control				☒	Gloves used properly	C	☐	☐
☐	☐	☐	Proper cooling methods used; adequate equipment for temperature control	Pf/C	☐	☐	☒	Utensils and Equipment			
☐	☐	☐	Plant food properly cooked for hot holding	Pf	☐	☐	☒	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	P/Pf/C	☐	☐
☐	☐	☐	Approved thawing methods used	Pf/C	☐	☐	☒	Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	Pf/C	☐	☐
☐	☐	☐	Thermometers provided and accurate	Pf/C	☐	☐	☒	Non-food contact surfaces clean	C	☐	☐
☐	☐	☐	Food Identification				☒	Physical Facilities			
☐	☐	☐	Food properly labeled; original container	Pf/C	☐	☐	☒	Hot and cold water available; adequate pressure	Pf	☐	☐
☐	☐	☐	Prevention of Food Contamination				☒	Plumbing installed; proper backflow devices	P/Pf/C	☐	☐
☐	☐	☐	Insects, rodents, and animals not present	Pf/C	☐	☐	☒	Sewage and waste water properly disposed	P/Pf/C	☐	☐
☐	☐	☐	Contamination prevented during food preparation, storage & display	P/Pf/C	☐	☐	☒	Toilet facilities: properly constructed, supplied, & clean	Pf/C	☐	☐
☐	☐	☐	Personal cleanliness	Pf/C	☐	☐	☒	Garbage and refuse properly disposed; facilities maintained	C	☐	☐
☒	☐	☐	Wiping cloths: properly used and stored	C	☐	☐	☒	Physical facilities installed, maintained, and clean	P/Pf/C	☐	☐
☐	☐	☐	Washing fruits and vegetables	P/Pf/C	☐	☐	☒	Adequate ventilation and lighting; designated areas used	C	☐	☐
☐	☐	☐					☒	Natural rubber latex gloves not used per CGS §19a-36f			

Permit Holder shall notify customers that a copy of the most recent inspection report is available.

Person in Charge (Signature) Michele De Angelo Date 09/14/25

Person in Charge (Printed) MICHELE DE ANGELO

Inspector (Signature) John Mucha Date 9/16/25

Inspector (Printed) John Mucha, RS

Violations documented	Date corrections due	#
Priority Item Violations		
Priority Foundation Item Violations		
Core Item Violations	<u>12/16/25</u>	<u>3</u>
Risk Factor/Public Health Intervention Violations		
Repeat Risk Factor/Public Health Intervention Violations		
Good Retail Practices Violations		<u>3</u>
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, 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

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LHD NVHD

Inspection Report Continuation Sheet

Date 9/16/25

Establishment Corner Deli of Seymour Town Seymour

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Cheese	41°F	Freezer	Frozen		
Sausage	39°F				
Roast beef	40°F				
Pastrami	40°F				
Deli turkey	40°F				
Shredded cheese	40°F				
Meatballs	145°F				
Cooked chicken	138°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.
	CFPM: Michele de Angelo Exp: 5/15/29
41C	Wiping cloths not stored in sanitizer solution between uses → C.O.S
45C	Single-use trays not covered → C.O.S
47C	Cloth under cutting board
	- Handsink ✓ Hot/Cold H ₂ O ✓
	- Sanitizer: Quat - 3-bay: 400ppm
	- Thermometers ✓ Test strips ✓
	- Date-Marks ✓ - Allergen Notice ✓
	- Dry Goods ✓ - Restroom ✓
	- Glove use ✓

Person in Charge (Signature)

Date

Inspector (Signature)

Date