481

## **Connecticut Department of Public Health**

101									0			
Risk Category: Food Establishment Inspection Report Page 1 of												
Establishment type: Permanent Temporary Mobile Other							te: 9 17 24					
Establishment CVOSS STVECT SChool			testing Connecticut Hearly			Tin	Time In Out AM/PM Time Out					
Address 20	Cross street			P	H)	LHI	D NVHD					
Town/City Namotuck							Purpose of Inspection: Routine Pre-op					
Permit Holder	pert-schweickert	C	Connecticut Department of Public Health			Rei	nspection	Other				
10	FOODBORNE ILLNESS RISK F	ACTO	RS	ANI	D PUB	LIC H	IEALTH INTERVE	NTIONS				
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.												
	compliance status (IN, OUT, N/A, N/O) for each numbered in			-	complian		OUT=not in compliance		D=not obs			
	Priority foundation item C=Core item V=violation type		-					ted on-site during inspection				
IN OUT N/A N/O	Supervision	V	cos	R	-	OUT N		on from Contamination		COS R		
	Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	0	0	15 💍		Food separated	and protected urfaces: cleaned & sanitized	P/C P/Pf/C	00		
	Certified Food Protection Manager for Classes 2,				-		The state of the s	on of returned, previously				
	3, & 4	С	0	0	17 🗢	0		tioned, and unsafe food	P	00		
Employee Health  Ime/Temperature Control for Safety												
3 60	Management, food employee and conditional employee;	P/Pf			18 🔾	0		time and temperatures	P/Pf/C	00		
	knowledge, responsibilities and reporting	P/PI			19 🔾	0	Proper reheatin	g procedures for hot holding	P	00		
The second second	Proper use of restriction and exclusion	P	0	0	20 🔾			ime and temperatures	P			
	Written procedures for responding to vomiting and	Pf	0	0	21	9		ing temperatures	P			
	diarrheal events				22	0		ding temperatures	P			
6000	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco products us	se P/C	0		23			rking and disposition chealth control: procedures	P/Pf	00		
	No discharge from eyes, nose, and mouth	C	0	0	24 🔾	0	and records	c riealti control, procedures	P/Pf/C	00		
	Preventing Contamination by Hands							ımer Advisory				
8000	Hands clean and properly washed	P/Pf		0	25 🔾	0	The same of the sa	provided: raw/undercooked food	Pf	00		
9 000	No bare hand contact with RTE food or a	P/Pf/C					Highly Sus	ceptible Population				
	pre-approved alternative procedure properly followed	P/FI/C			26 🔾	0	Pasteurized foods	used; prohibited foods not offered	P/C	00		
10 0	Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	0	-		The same of the sa	ves and Toxic Substances				
	Approved Source				27	2	NAME OF TAXABLE PARTY.	approved and properly used	P	00		
	od obtained from approved source	P/Pf/C	_	9	28	00	)	es properly identified,	P/Pf/C	00		
	Food received at proper temperature Food in good condition, safe, and unadulterated	P/Pf		1			stored & used	th Approved Procedures				
	Required records available: molluscan shellfish							n variance/specialized				
	dentification, parasite destruction	P/Pf/C	0	0	29	0		riteria/HACCP Plan	P/Pf/C	00		
	GO				RACTIC							
	Good Retail Practices are preventative measures to	to contro	I the a	additi	ion of pati	hogens,	chemicals, and physical	objects into foods.				
Mark OUT if number	ered item is not in compliance V=violation type Mark	in approp	priate	box	for COS	and/or F	R COS=corrected	on-site during inspection	R=repeat	violation		
OUT N/A N/O	Safe Food and Water	V			OUT		A STATE OF THE PARTY OF THE PAR	e of Utensils		COS R		
EXCUSED SECURITY	urized eggs used where required	P	-	0			utensils: properly store		C	00		
	r and ice from approved source nce obtained for specialized processing methods	P/Pf/C Pf		0				erly stored, dried, & handled es: properly stored & used	Pf/C P/C	00		
32 Vallal	Food Temperature Control	F1	191	$\overline{}$	-	-	s used properly	s. property stored & used	C	00		
Prope	er cooling methods used; adequate equipment for				10	0.010		and Equipment				
3.3.1 ( ) Description ( )	erature control	Pf/C	0	0	47	Food a	and non-food contact s		DIDUC			
	food properly cooked for hot holding	Pf	0	0	47 🔾	proper	ly designed, constructe	ed, and used	P/Pf/C	00		
	oved thawing methods used	Pf/C	-	0	48	To the second of	harden form a 🚃 " har search a self-den ann a cann	lled, maintained and used;	Pf/C	00		
36 Thern	nometers provided and accurate	Pf/C	0	0		-		and test strips available				
07 0 5 - 1	Food Identification	Duo			49 🔾	Non-fo	ood contact surfaces cl		С	00		
37 C Food properly	/ labeled; original container	Pf/C	0	0	50	Hot on		ical Facilities	Df			
38   Inserts roder	Prevention of Food Contamination nts, and animals not present	Df/C	0				nd cold water available ing installed; proper ba		P/Pf/C	00		
	prevented during food preparation, storage & display	P/Pf/C	_	0			ge and waste water pro			00		
40 Personal clea	inliness	Pf/C	-	_				structed, supplied, & clean	Pf/C	00		
	: properly used and stored	С	-	0				sposed; facilities maintained	С	00		
42 Washing fruits	s and vegetables	P/Pf/C	0	0			al facilities installed, m		P/Pf/C	00		
Permit Holder shall no	otify customers that a copy of the most recent inspection rep	ort is ava	ailable					iting; designated areas used ot used per CGS §19a-36f	С	00		
	Make 1	7	11		Violatio	ons do	cumented	Date corrections due		#		
Person in Charge (S	Signature) Date	1/1	Y				iolations	(QS		1		
D ' O' :-	VICTORIA YMS						ation Item Violations	_	_	-		
Person in Charge (P	rinted)	-			Core Ite			n Violations	1	_		
nspector (Signature) CMY VI CU VIII Date 9 17 24						Risk Factor/Public Health Intervention Violations Repeat Risk Factor/Public Health Intervention Violations						
Am, himand					Good Retail Practices Violations					•		
								if you intend to reinspect	_	-		
	r or operator of a food establishment aggrieved by t				ect any	inspec	tion violation identified	d by the food inspector or to		lestroy,		
or dis	spose of unsafe food, may appeal such order to the	Directo	or of I	Hea	Ith, not I	ater th	an forty-eight hours a	fter issuance of such order				

Food Establ	<u>ishment Inspe</u>	ction F	Report Page	ıf <u> </u>								
LHD_NHD Ins	spection Report Continuation Shee	et	Date	!4								
Establishment CVOSS Street School Town Naugatuck												
TEMPERATURE OBSÉRVATIONS												
Item/Location/Process Temp	Item/Location/Process	Temp	Item/Location/Process	Temp								
handemy asie												
	1-501 a DOD 150 AKV											
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000 87 8.6 -2 20 5.6	gros colla	1101										
TYPUCTY SON TO F												
2000 Nice Thoras 41+												
2000 Neezer 7 -37 'T												
OBSER	EVATIONS AND CORRECT	TIVE ACTIO	ONS									
Violations cited in this report must be corn				ood code.								
Number CEDM ( N 1) Strong	a VHOIPS 2175	1200 65	a Demin RIDIL	77								
CTYTII. CTT DIOPTO	01 1900 100	100 11	M DOLLOS OFOLIA									
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PIPICHE UVER C	TYP TOH (TO	$\mathcal{L}(\mathcal{L}(\mathcal{L}))$	out alang									
SCHOLO			0									
Mata				1011								
Person in Charge (Signature)	<i>/</i> .		Date 9,117	124								
CM 1 0/1/1/1	200		1 1th	)4								
Inspector (Signature)			Date 9 7 2	- [								