Connecticut Department of Public Health

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Risk Category: 3 Food Estab	nsp	spection Report Page 1 of										
Establishment type: Permanent Temporary Mobile Other						Date: 9/4/24						
Establishment Stop Rite of Derby			eging Connecticut House				Time In 10:30 AM/PM Time Out 11:35 AM/PM					
Address 49 Pershing Dr			DDH				LHD NVHD					
Town/City Derby							Purpose of Inspection: Routing Pre-op					
Permit Holder			Connecticut Department of Public Health			Reinspe						
FOODBORNE ILLNESS RISK F.												
Risk factors are important practices or procedures identified as the most prevalent cont Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered i												
P=Priority item Pf=Priority foundation item C=Core item V=violation type					for CC		ot in compliance		N/O=not observed R=repeat violation			
IN OUT N/A N/O Supervision	V	cos		T	the second second	T N/A N/O		on from Contamination	V COS R			
Person/Alternate Person in charge present				-	de		Food separated		P/C O O			
demonstrates knowledge and performs duties	Pf	0		16	20	0		urfaces: cleaned & sanitize	ed P/Pf/C O			
2 Certified Food Protection Manager for Classes 2,	С	0		17	0			ion of returned, previously	POO			
3, & 4				.,			-	itioned, and unsafe food				
Employee Health				10			-	ture Control for Safety	DIDIO O			
Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf	0	0	18				time and temperatures ag procedures for hot holding	P/Pf/C O			
4 O Proper use of restriction and exclusion	Р	0	0					time and temperatures	POO			
Written precedures for responding to vemiting and				-	00			ing temperatures	POO			
diarrheal events	Pf	0	9	22				ding temperatures	POO			
Good Hygienic Practices				23	ØC	00	Proper date ma	rking and disposition	P/Pf O O			
6 5 Proper eating, tasting, drinking, or tobacco products us		0	0	24		60		c health control: procedure	P/Pf/C			
7 No discharge from eyes, nose, and mouth	С	0	0	_			and records		1,,,,,,			
Preventing Contamination by Hands 8	TD/D/			25				umer Advisory	d Di			
8 Hands clean and properly washed No bare hand contact with RTE food or a	P/Pf	0	\subseteq	25				y provided: raw/undercooked for ceptible Population	od Pf O			
pre-approved alternative procedure properly followed	P/Pf/C	0	0	26		0		used; prohibited foods not offere	ed P/C O			
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	0	20		- Lance		ves and Toxic Substance				
Approved Source	11110			27	00			approved and properly us				
11 Proof obtained from approved source	P/Pf/C	0	0	20	1			es properly identified,				
12 O Food received at proper temperature	P/Pf	0	0	28			stored & used	8 8 8				
13 Pood in good condition, safe, and unadulterated	P/Pf	0	0			/0		ith Approved Procedures				
14 Required records available: molluscan shellfish	P/Pf/C	0	0	29	00	0		h variance/specialized	P/Pf/C O O			
identification, parasite destruction	OD RE	TAIL	DE	ACT	ICES		process/ROP c	riteria/HACCP Plan				
Good Retail Practices are preventative measures to			_			ens chem	icals, and physica	I objects into foods.				
	n appro		757					on-site during inspection	R=repeat violation			
OUT N/A N/O Safe Food and Water	V	cos	_	_	UT			se of Utensils	V COS R			
30 Pasteurized eggs used where required	Р	0	0			use utens	sils: properly stor		c 00			
31 Water and ice from approved source	P/Pf/C	0	0					perly stored, dried, & handled	Pf/C O O			
32 O Variance obtained for specialized processing methods	Pf	0	0					es: properly stored & used	P/C 0 0			
Food Temperature Control				46	O Glo	oves used	d properly		C O O			
Proper cooling methods used; adequate equipment for	Pf/C	0			-	1 1		and Equipment				
temperature control				47				surfaces cleanable,	P/Pt/COO			
34 O Plant food properly cooked for hot holding 35 O Approved thawing methods used	Pf/C	00	0				signed, construct	ed, and used illed, maintained and used				
36 Thermometers provided and accurate		0		48				and test strips available	Pf/C			
Food Identification	11110			49			ntact surfaces of		C 00			
37 Food properly labeled; original container	Pf/C	0	0					ical Facilities				
Prevention of Food Contamination				50	⊃ Ho	t and cold		; adequate pressure	Pf O O			
38 Insects, rodents, and animals not present		0					stalled; proper b		P/Pf/C O			
Contamination prevented during food preparation, storage & display 40 Personal cleanliness	P/Pf/C						l waste water pro		P/Pf/C O			
40 Personal cleanliness	Pf/C	-						structed, supplied, & clean				
41 Wiping cloths: properly used and stored	C	0	9					isposed; facilities maintained				
42 Washing fruits and vegetables	P/Pf/C							naintained, and clean hting; designated areas us	P/Pf/C O O			
Permit Holder shall notify customers that a copy of the most recent inspection rep					not used per CGS §19a-36							
fold and						docume		Date corrections du				
Person in Charge (Signature) Date 7-9-39					rity Iter	n Violatio	ns		0			
		1					Item Violations	12/1/21	9			
Person in Charge (Printed)	1					Violations		10/4/04				
Inspector (Signature) MMMMMMMMM Date 9/4/24					Risk Factor/Public Health Intervention Violations Repeat Risk Factor/Public Health Intervention Violations							
					Repeat Risk Factor/Public Health Intervention Violations Good Retail Practices Violations							
Inspector (Printed) Amanda Michaud					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, do								r to hold, destroy,				
or dispose of unsafe food, may appeal such order to the	Direct	or of	Hea	lth, n	ot late	r than for	rty-eight hours a	after issuance of such ord	ler.			

6	Foo	d Esta	blishmen	t Inspe	ction F	Report	Page	_ of		
LHD <u>NV</u>	100		Inspection Report C	ontinuation Shee	et		Date 9/4/	24		
Establishr	ment Shop Rite	of Derb	Town_	Derby						
			TEMPERATU		ATIONS					
1240	/Location/Process	Temp	Item/Location		Temp		ocation/Process	Temp		
Baren		3901	2 dv BOH (Pri		32°F	Butcher	WIC	30°F		
	Unote Rothsenechx	135°F	WIF dell av		35°F	MIC		40°F		
	neatball SUD	155°F	Seafood - Show		38°F					
Deli Sho		26°F		raw)	370F					
	oneese	3308	- Salmon WIF (Seafood		31°f 33°F 1°F					
	(Noast (whole)	42°F	WIC (Seafoo		35°F					
- Chx	cutlets a salads / Potato	36°F/38°F	VIC (XUID)	a	50 1					
- yası	a sallace thotago		SERVATIONS AN	ID CORRECT	TIVE ACTIO	ONS				
Item	Violations cited in this						05.11 & 8-406.11 of th	ne food code.		
Number		1/30/24	4	1/23/27						
CFPM	- Seafood - Dan	iel Santai	naria, Julio Ro	driguez	- /					
	- Stafood - Dani Javier Rops	5 Urbano	2/24/26, MIC	Ivel crus	10/18/2	7				
	HO+ H20-117	of V					,			
	Handsinks - Stocked, Signage - from one orea - Sanitizer - Quat (Bucket & seafood 200 ppm), But there									
	Sanitizer - Quat (Bucket & seafood 20ppm), But ther									
	Test Strips - Bakery									
l l	Themometers	i - Probe	, , , , , , , , , , , , , , , , , , ,			/				
	Gloves-Nitri	er, Vin	11V		Cansi		/			
	Food Sorface a	vipes.	,		Dairy	Depty	/			
1	Deli machines-	every 1-	2 hrs V		Shellfis	h tags				
						U				
39	Bakery WIF h	nas som	e boxes sto	red on flo	701					
47	Interior wall	of reach	in cooler in	Bakery is	unclean)				
47	Interior reach	in/Bain	marie @ deli	ourea uncle	ean (Not	used much	1)			
	*									
) 11							
Person in	Charge (Signature)	(,	M				Date 9-6	4-24		
Inspector	1.6.1	sola Ti	Miaul				Date 9/4	124		