Connecticut Department of Public Health

Risk Category: 3 Food Establishment Inspection Report Page 1 of 2											
	ecue	on Ket	du laul	Page 10	0_						
Establishment type: Permanent Temporary Mobile Other					— Date: 9/4/04						
Establishment The Original Terry's Aprizza			taking Connection House			Time In_	10:51	M/PM Time Out //-	08 CAM/PM		
Address 49 Pershing Dr			DPH)			LHD NVHD					
Town/City Derby						Purpose of Inspection: Routine Pre-op					
Permit Holder Anthony Dizenzo			Connecticut Department of Public Health			Reinspection Other					
FOODBORNE ILLNESS RISK FA	ACTORS AND PUB			BLI	CHEAL	TH INTERVE	ENTIONS				
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 IN OUT N/A N/O Supervision	Mark In	cos	-			JT N/A N/O		ted on-site during inspection on from Contamination	R=repeat violation v cos R		
Person/Alternate Person in charge present		000	14	15			Food separated		P/C O O		
demonstrates knowledge and performs duties	Pf	0	9	16				urfaces: cleaned & sanitized	P/Pf/C O O		
Certified Food Protection Manager for Classes 2,	С	0		17	50		Proper dispositi	on of returned, previously	POO		
3, & 4	U			17				tioned, and unsafe food	FIOO		
Employee Health								ture Control for Safety	Dintio C		
Management, food employee and conditional employee;	P/Pf	0	0	18				time and temperatures g procedures for hot holding	P/Pf/C O O		
knowledge, responsibilities and reporting Proper use of restriction and exclusion	Р	0		20	5			time and temperatures	POO		
Written procedures for responding to vomiting and				21	5 6			ing temperatures	P 0 0		
diarrheal events	Pf	0	0	22	9/0	00	Proper cold hole	ding temperatures	POQ		
Good Hygienic Practices				23	00			rking and disposition	P/Pf O		
6 Proper eating, tasting, drinking, or tobacco products us		-	0	24)	30			c health control: procedures	PIPIL O		
7 No discharge from eyes, nose, and mouth	С	0	0		-		and records	Adula ame			
Preventing Contamination by Hands 8 Hands clean and properly washed	P/Pf	0		25				umer Advisory y provided: raw/undercooked food	Pf OO		
No bare hand contact with RTE food or a				20				ceptible Population	11100		
9 pre-approved alternative procedure properly followed	P/Pf/C	0	0	26	00			used; prohibited foods not offered	P/C OO		
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	0			The second second		ves and Toxic Substances			
/ Approved Source				27	00	0	Food additives:	approved and properly used	POO		
11 C Food obtained from approved source	P/Pf/C	-	0	28	60			es properly identified,	P/Pf/C		
12 Food received at proper temperature	P/Pf	_	0	20			stored & used				
13 Comparison Food in good condition, safe, and unadulterated Required records available: molluscan shellfish	P/Pf	0	0			/900000		th Approved Procedures h variance/specialized			
identification, parasite destruction	P/Pf/C	0	0	29	00			riteria/HACCP Plan	P/Pf/C		
GOOD RETAIL PRACTICES											
Good Retail Practices are preventative measures to	o contro	I the a	additi	on of p	oathog	ens, chemi	cals, and physica	l objects into foods.			
Mark OUT if numbered item is not in compliance V=violation type Mark i	n approp	priate	box	for CO	S and	/or R	COS=corrected	on-site during inspection	R=repeat violation		
OUT N/A N/O Safe Food and Water	٧	cos		-	UT			e of Utensils	V COS R		
Pasteurized eggs used where required	P	0	0				ls: properly stor		C 0 9		
31 Water and ice from approved source 32 Variance obtained for specialized processing methods	P/Pf/C Pf	00	0					perly stored, dried, & handled	Pf/C O O		
Food Temperature Control					45 Single-use/single-service articles: properly stored & used PC S C C						
Proper cooling methods used: adequate equipment for								and Equipment			
temperature control	Pf/C	0	0	47	Fo	od and no	n-food contact s	surfaces cleanable,	P/Pf/C O		
34 O Plant food properly cooked for hot holding	Pf	0	0	7			gned, construct		P/Pf/C O O		
35 O Approved thawing methods used	Pf/C	-	0	48				lled, maintained and used;	Pf/C O O		
36 Thermometers provided and accurate	Pf/C	0	0	49			nts, sanitizers, a ntact surfaces cl	and test strips available	C 00		
Food Identification 37 O Food properly labeled; original container	Df/C	0		49		111-1000 COI		ical Facilities			
Prevention of Food Contamination	11/0			50	⊃ Ho	t and cold		; adequate pressure	Pf OO		
38 Insects, rodents, and animals not present	Pf/C	0	0	_	_			ackflow devices	P/Pf/C O O		
39 Contamination prevented during food preparation, storage & display	P/Pf/C	-	-				waste water pro		P/Pf/C O		
40 Personal cleanliness	Pf/C	0	0					structed, supplied, & clean	Pf/C O		
41 Wiping cloths: properly used and stored	С	0	0					sposed; facilities maintained	C O O		
42 Washing fruits and vegetables P/Pf/C P/Pf/C								naintained, and clean nting; designated areas used	P/Pf/C O O		
Permit Holder shall notify customers that a copy of the most recent inspection report is available.								not used per CGS §19a-36f	0 0 0		
Q 1 1 1 at 0-11-211						documer		Date corrections due	#		
Person in Charge (Signature) Tolkhul / Jan Date	100	7				m Violatior			8		
December 10 Observe (Deleted)							em Violations	COS	Φ		
Person in Charge (Printed)	11/2	- 1	-			Violations	ealth Intervention	on Violations			
Inspector (Signature) SWEWILL MANUAL Date 4/4/24					Risk Factor/Public Health Intervention Violations Repeat Risk Factor/Public Health Intervention Violations						
Assessed Alies and					Good Retail Practices Violations						
Inspector (Printed) TIT IOU OO MICHOUCE 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 upsafe food, may appeal such order to the Director of Health, not later than fortweight hours after issuance of such order.											

4/	Foo	d Esta	blishment Inspe	ection	Report Page	
LHD_NV	10000		Inspection Report Continuation St		Date 9/4/8	24
Establishr	ment The Original	Perry's Apr	Town Derby			
	J		TEMPERATURE OBSER	VATIONS		
Item	/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
01700	by Slice		Pizca BM		menthall sub	155° F
-Oneese		730P	-Sauce	4201		
		73°F		4101	2 dr BOH Andge	3200
-pepperoni -Broc/Bacon		770F	- Brocco li	4104		
			-mozz cheese -Broccoli -Sausage	HIOF		
			reach in-Breaded Chs	HIOF		
		OB	SERVATIONS AND CORRE	CTIVE ACTI	ONS	no food ands
Item	•		e corrected within the time frames be	low, or as stated	d in sections 8-405.11 & 8-406.11 of the	ie iood code.
Number	Mon-site	2 /				
CFPM-	Frederick Barr	PS 2/77	129			
VIIII	THEORICE CO.	100			,	
	Hamsink - of	miredy	, Signage , Hot +1	20 117	ot	
	C in Colline of	A-V	1 DIGITAGE , 1101 11	00 111	The state of the s	
	Sanitzer -	Qual				
	Allergen Stat	tment				
	Gloves - vinv					
	CIONEZ VIVIA		/			
	Thermometer Sanitizing wi	x pro	oper			
	Sanitrzing W	DESV (AC	old own Suni)			
	8					
45	TO-00 conto	liners 1	not inverted - co.	Susing	for stock	
24	N10 000 CO1116	~ 0 015-	have for orzad lad	Oing A	CAS load DV ave	1
01	NO TIME STAN	ub bia	edure or precury	once 1	cos, had PIC pur	
	time Stan	np sticl	ger w Pizzas -	continue	this from now c	5(//
	+ discard					
	Cr. Sq. Cr	MI				
		1	Bound		9-4	-24
	Charge (Signature)	1 1 1			Date /	15.1
Inspector	(Signature) MMW	uda M	Mensell		Date 914	124