5492

Food Establishment Inspection Report

Page 1 of 1

LHD NVHD — Inspection Report Continuation Sheet — Date 12/30/24

Establishment Avenue bar + grill Town Naugatuck

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp

OBSERVATIONS AND CORRECTIVE ACTIONS

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.

Item Number

reinspection from routine inspection on 12/17/24

Priority violations cos 12/17/24

28p sanitizer bucket reading 0 ppm 12/30/24 50ppm

15p raw beef stored over soups in 2 door fridge 12/30/24 Fridge organization good

Priority foundation violations due 12/27/24

28pf sanitizer bucket not labeled 12/17/24 labeled

35pf salmon thawing out @ room temperature not thawing

23pf food items not datemarked out of original container 12/30/24 items datemarked

Core violations due 3/16/25

37c food items out of original container not labeled 12/30/24 ok

all violations have been corrected from routine inspection

Person in Charge (Signature) [signature] Date 12/30/24

Inspector (Signature) Amy Durand Date 12/30/24

Distribution: 1st - White - Health Department 2nd - Yellow - Owner/Operator/Person in Charge