Connecticut Department of Public Health

5500

Risk Category: Food Establishment Inspection Report Page 1 of Establishment type: Permanent) Temporary Mobile Other Garden hing Time Out Establishment Address Purpose of Inspection: Routine Pre-op Town/City nsonio Reinspection Other Permit Holder 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 R=repeat violation COS=corrected on-site during inspection Supervision cos OUT N/A N/O IN OUT N/A N/O **Protection from Contamination** Person/Alternate Person in charge present, 15 O | Food separated and protected P/C Pf d demonstrates knowledge and performs duties P/Pf/C 16 Food-contact surfaces: cleaned & sanitized Certified Food Protection Manager for Classes 2, Proper disposition of returned, previously 2 C 17 served, reconditioned, and unsafe food 3. & 4 **Employee Health** Time/Temperature Control for Safety P/Pf/C Proper cooking time and temperatures Management, food employee and conditional employee; 18 3 P/Pf knowledge, responsibilities and reporting 19 Proper reheating procedures for hot holding P Proper use of restriction and exclusion P 20 Proper cooling time and temperatures Р O Proper hot holding temperatures PO Written procedures for responding to vomiting and 21 0 Pf Proper cold holding temperatures
 Proper date marking and disposition diarrheal events 22 P **Good Hygienic Practices** 23 P/Pf Proper eating, tasting, drinking, or tobacco products use P/C Time as a public health control: procedures P/Pf/C 24 No discharge from eyes, nose, and mouth and records C Preventing Contamination by Hands Consumer Advisory Hands clean and properly washed P/Pf 25 Consumer advisory provided: raw/undercooked food Pf No bare hand contact with RTE food or a **Highly Susceptible Population** P/Pf/C pre-approved alternative procedure properly followed 26 Pasteurized foods used; prohibited foods not offered P/C Adequate handwashing sinks, properly supplied/accessible Pf/C Food/Color Additives and Toxic Substances Approved Source Food additives: approved and properly used 27 Food obtained from approved source P/Pf/C Toxic substances properly identified, 28 P/Pf/C Food received at proper temperature P/Pf stored & used Food in good condition, safe, and unadulterated Conformance with Approved Procedures P/Pf Required records available: molluscan shellfish Compliance with variance/specialized P/Pf/C 0 P/Pf/C 29 process/ROP criteria/HACCP Plan identification, parasite destruction **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 COS R Safe Food and Water cos Proper Use of Utensils V OUT C 30 Pasteurized eggs used where required P 43 O In-use utensils: properly stored Pf/C 31 P/Pf/C 44 Utensils/equipment/linens: properly stored, dried, & handled Water and ice from approved source 32 🔾 Variance obtained for specialized processing methods Pf 45 Single-use/single-service articles: properly stored & used P/C O **Food Temperature Control** 46 Gloves used properly C Proper cooling methods used; adequate equipment for **Utensils and Equipment** 33 Pf/C temperature control Food and non-food contact surfaces cleanable, P/PfC 47 34 Pf Plant food properly cooked for hot holding properly designed, constructed, and used 35 Approved thawing methods used Pf/C Warewashing facilities: installed, maintained and used; Pf/C Thermometers provided and accurate Pf/C cleaning agents, sanitizers, and test strips available Non-food contact surfaces clean (c) Food Identification **Physical Facilities** PfC O Food properly labeled; original container **Prevention of Food Contamination** 50 Hot and cold water available; adequate pressure Pf P/Pf/C Plumbing installed; proper backflow devices Insects, rodents, and animals not present Contamination prevented during food preparation, storage & display 52 Sewage and waste water properly disposed P/Pf/C O C 40 Pf/C 53 O Toilet facilities: properly constructed, supplied, & clean Personal cleanliness Pf/C Wiping cloths: properly used and stored C Garbage and refuse properly disposed; facilities maintained C 42 Washing fruits and vegetables P/Pf/C Physical facilities installed, maintained, and clean P/P(C) 56 Adequate ventilation and lighting; designated areas used Permit Holder shall notify customers that a copy of the most recent inspection report is available. Natural rubber latex gloves not used per CGS §19a-36f Date corrections due # Violations documented Person in Charge (Signature) Date Priority Item Violations Priority Foundation Item Violations Person in Charge (Printed) Core Item Violations 6 Risk Factor/Public Health Intervention Violations Inspector (Signature) Repeat Risk Factor/Public Health Intervention Violations Good Retail Practices Violations John Requires Reinspection - check box if you intend to reinspect Inspector (Printed) 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 Inspection Report Continuation Sheet LHD NVHD Establishment China Garden Town Ansonia **TEMPERATURE OBSERVATIONS** Item/Location/Process Item/Location/Process Item/Location/Process Temp 39°F Pork reezers Frozen **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 used for egg rolls > by 2/18/25 floor unclean > Correct by 2/18/25 granular powders not walk-in > C.O.5 moved Thermometers Sanitizer: Chlorine - 100ppm Allergen Notice V Date-Marks Storage

Person in Charge (Signature)

Date 11/18/24

Inspector (Signature)

Date 11/18/24