Connecticut Department of Public Health

6067

Risk Category: 3 Food Establishment Inspection Report Page 1 of 2												
Establishment type: Permanen Temporary Mobile Other	· T	Date:	11/7/24	4								
Establishment Eastern Bistro		4.eepin	o Conne	ecticut Health	Γime In_	10:30 AM	PM Time Out	10 AM/PM				
Address 669 Main St.			P	H)	_HD	NVHD						
Town/City Ansonia						Purpose of Inspection: Routine Pre-op						
Connect			cut De ublic H	partment lealth	Reinspe	ction	Other					
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS												
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 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 COS=corrected on-site during inspection R=repeat violation												
		1						R=repeat violation				
IN OUT N/A N/O Supervision Person/Alternate Person in charge present,	V	cos	K		T N/A N/O		from Contamination	V COS R				
demonstrates knowledge and performs duties	Pf	0	0	15	ACCUPATION OF	Food separated a	aces: cleaned & sanitized	P/Pf/C O O				
Certified Food Protection Manager for Classes 2	-			./			of returned, previously					
2 3, & 4	C	0	0	17			ned, and unsafe food	POO				
Employee Health	,	Commence of the Commence of th		re Control for Safety								
Management, food employee and conditional employee;	P/Pf			18	00		ne and temperatures	P/Pf/C O				
knowledge, responsibilities and reporting		0		19 🗸 🔾	00	Proper reheating p	procedures for hot holding					
4 Proper use of restriction and exclusion	P	0	0	20 0			e and temperatures	POO				
Written procedures for responding to vomiting and	Pf	0	0	21 🐨		Proper hot holding		POO				
diarrheal events				22		Proper cold holdin		P 0 0				
Good Hygienic Practices 6 Proper eating, tasting, drinking, or tobacco products us	e P/C			23 🐼 🔾	00		ng and disposition nealth control: procedures	P/Pf O O				
7 No discharge from eyes, nose, and mouth	C	0	\approx	24 0 0	0	and records	lealth control, procedures	P/Pf/C O				
/ Preventing Contamination by Hands							er Advisory					
8	P/Pf	101	0	25 0 0			rovided: raw/undercooked food	Pf OO				
No hare hand contact with RTE food or a			$\overline{}$	20 0	1		ptible Population	11100				
pre-approved alternative procedure properly followed	P/Pf/C	0	0	26 0 0			ed; prohibited foods not offered	P/C O O				
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	0		The same of the sa		s and Toxic Substances					
/ Approved Source				27 0 0	1. (1000000		proved and properly used	POO				
11 V C Food obtained from approved source	P/Pf/C	0	0	20 1			properly identified,					
12 Food received at proper temperature	P/Pf	0	0	28		stored & used		P/Pf/C O				
13 🗸 🔾 Food in good condition, safe, and unadulterated	P/Pf	0	0		, C		Approved Procedures					
Required records available: molluscan shellfish	P/Pf/C	0	0	29 0	V		variance/specialized	P/Pf/C				
identification, parasite destruction			-			process/ROP crite	eria/HACCP Plan					
			-	ACTICES		ingle and physical at	hinata into foodo					
Good Retail Practices are preventative measures t Mark OUT if numbered item is not in compliance V=violation type Mark i				for COS and/				R=repeat violation				
OUT N/A N/O Safe Food and Water	V	cos		OUT	OI K	Proper Use		V COS R				
30 Pasteurized eggs used where required	P		0	The second secon	ise litens	ils: properly stored		c 00				
31 Water and ice from approved source	P/Pf/C		0				ly stored, dried, & handled	Pf/C O O				
32 Variance obtained for specialized processing methods	Pf	-	0				properly stored & used	P/C 0 0				
Food Temperature Control								c 00				
Proper cooling methods used; adequate equipment for	DEIC						nd Equipment					
temperature control	Pf/C	0	0	47 Foo	d and no	n-food contact sur	faces cleanable,	P/Pf/C				
34 O Plant food properly cooked for hot holding	Pf		0	pro		igned, constructed		11110				
35 Approved thawing methods used	Pf/C	_	0	148 ()		•	d, maintained and used;	Pf/C				
36 Thermometers provided and accurate	Pf/C	0	0	clea			d test strips available					
Food Identification	-6			49 Nor	n-food co	ntact surfaces clea		000				
37 Food properly labeled; original container	PIC	0	0	50 0 11.4		The second secon	al Facilities					
Prevention of Food Contamination	Duo					water available; a		Pf O O				
Insects, rodents, and animals not present Contamination prevented during food preparation, storage & display	Pf/C P/Pf/C		00			stalled; proper back waste water prope		P/Pf/C O O				
40 Personal cleanliness	Pf/C		3				ucted, supplied, & clean	Pf/C 0 0				
41 Wiping cloths: properly used and stored	C		0				osed; facilities maintained	C 00				
42 Washing fruits and vegetables	P/Pf/C		_				intained, and clean	P/Pf/C O O				
							ng; designated areas used					
Permit Holder shall notify customers that a copy of the most recent inspection rep	ort is ava	ailable.					used per CGS §19a-36f					
111.76		-	(1	Violations	docume	nted	Date corrections due	#				
Person in Charge (Signature) //// X/// Date	_ /	- 1	-7	Priority Iten			-	_				
Daniel Character - 10111 - 1111	/		1			tem Violations	2/2/20	=				
Person in Charge (Printed)		1		Core Item Violations 2/1/25 Risk Factor/Public Health Intervention Violations								
Inspector (Signature) SM/WCM Date 11/	14	-			Public Health Inter							
AA I				Good Retai	2							
Inspector (Printed) John Muchou 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, destrict 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, destrict 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, destrict 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, destrict 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, destrict 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, destrict 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, destrict the owner or operator of a food establishment aggree of the owner or operator of a food establishment aggree of the owner or operator of a food establishment aggree of the owner of the owner or operator of a food establishment aggree of the owner owner of the owner owner of the owner owner owner of the owner owne												
or dispose of unsafe food, may appeal such order to the												

Foo	od Estak	olishment Ir	spection	n Report	Page	_ of						
LHD_NVHD		Inspection Report Continu	uation Sheet		Date	2024						
Establishment <u>Eastern Bistro</u> Town <u>Ansonia</u>												
TEMPERATURE OBSERVATIONS												
Item/Location/Process	Temp	Item/Location/Proc	ess Tem	p Item/L	ocation/Process	Temp						
Pork	41°F											
Egg roll Chroken	41°F											
	4105											
Rice	165°F											
Fried chicken	39°F											
Egg roll Freezer	40°F											
Freezer	Frozen											
		ERVATIONS AND C			05.44.0.0.400.4454							
item	is report must be o	corrected within the time fra	ames below, or as s	tated in sections 8-4	05.11 & 8-406.11 of th	ie tood code.						
Number												
CFPM: W	u Zhu	Exp: 5/3/	2028									
		1 /										
37C Some oi	1 hott	les not	laheled	-> Corre	ect by d	17/25						
49C Bottom	37C Some oil bottles not labeled -> Correct by 2/7/25											
Correct	Correct by a/7/25											
- Handsink / Hot/Cold HaOV												
- Sanitizer: Chlorine - SOppmy												
- Thermometers - Dry Goods/Cans												
- Date-Mo	- Date-Marks - Allergen Sign											
- Gloves/Handwashing - Food Storage												
		<u> </u>			<u> </u>							
	5. 11.	~/			\$ ft =							
Person in Charge (Signature)	, yu	Shu			Date //	7-24						
Inspector (Signature)	h Yuc	m			Date 1 / 7	124						
/												