Connecticut Department of Public Health

¥ 2183											
Food Establishment Inspection Report Page 1 of 2											
Establishment type: Parmanent Temporary Mobile Other			– Dat	Date: 0 0 24							
Establishment First St Pizza				ica Health	Tim	ne In	1306	M/PM Time Out		AM/PM	
Address 21 First Street			P	H)	LHI		NVHD				
Town/City Sermany					Pui	rpose of	f Inspection:	Routine	-op		
Permit Holder Sava Rubino Connecticut Dej of Public Ho					ealth Remspection Other						
FÖODBORNE 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 it	em	IN	V=in c	omplia	nce C	UT=not i	n compliance	N/A=not applicable N/C	=not obs	served	
P=Priority item Pf=Priority foundation item C=Core item V=violation type	Mark in	appro	opriat	e box f	or COS	and/or R	COS=correc	ted on-site during inspection	R=repeat	violation	
IN OUT N/A N/O Supervision	V	cos			OUT			on from Contamination		COS R	
Person/Alternate Person in charge present,			100					and protected	P/C	00	
demonstrates knowledge and performs duties	Pf	0				- Commenced		urfaces: cleaned & sanitized	P/Pf/C		
	-		-	10		1000000			P/PI/C	90	
2 Certified Food Protection Manager for Classes 2, 3, & 4	С	0		17 🔾	0	se	erved, recondi	on of returned, previously tioned, and unsafe food	Р	00	
Employee Health								ture Control for Safety			
Management, food employee and conditional employee;	P/Pf	0		18	0			time and temperatures	P/Pf/C	00	
knowledge, responsibilities and reporting	F/F1		-	19 🕦	100			g procedures for hot holding	P	00	
4 V Proper use of restriction and exclusion	P	0	0	20 🤇	000	OP	roper cooling	time and temperatures	P	00	
Written procedures for responding to vomiting and				21 🕟				ing temperatures	Р	00	
diarrheal events	Pf	0		and the second				ding temperatures	Р		
Good Hygienic Practices		-		23				rking and disposition		00	
	D/C	101		23					FU		
31	_		\approx	24	000			c health control: procedures	P/Pf/C	00	
7 No discharge from eyes, nose, and mouth	С	0	9			ar	nd records				
Preventing Contamination by Hands					1			umer Advisory			
8 O Hands clean and properly washed	P/Pf	0		25	100	Co		y provided: raw/undercooked food	Pf	00	
9 No bare hand contact with RTE food or a	DIDNIC						Highly Sus	ceptible Population			
pre-approved alternative procedure properly followed	P/Pf/C	0	9	26 €	00	Pa	asteurized foods	used; prohibited foods not offered	P/C	00	
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	0			Food	/Color Additi	ves and Toxic Substances		7	
Approved Source				27	000			approved and properly used	Р	00	
11 Food obtained from approved source	P/Pf/C	0				55000000		es properly identified,	1		
12 O Food received at proper temperature	P/Pf	_	\approx	28	100			es property identified,	P/Pf/C	00	
			\exists	01000			ored & used	4L A			
Food in good condition, safe, and unadulterated	P/Pf	0	의					th Approved Procedures			
Required records available: molluscan shellfish	P/Pf/C	0		29 🔾	000			h variance/specialized	P/Pf/C	00	
identification, parasite destruction						pr	ocess/ROP ci	riteria/HACCP Plan			
	DD RE	-	_								
Good Retail Practices are preventative measures to	contro	I the a	additio	n of pa	athogens,	chemica	ls, and physica	I objects into foods.			
Mark OUT if numbered item is not in compliance V=violation type Mark in	appro	priate	box fo	or COS	and/or F	R C	OS=corrected	on-site during inspection	R=repeat	violation	
OUT N/A N/O Safe Food and Water	٧	cos	R	OU'	Т		Proper Us	e of Utensils	V	COS R	
30 Pasteurized eggs used where required	Р	0			-	utensils	properly stor		С	00	
31 Water and ice from approved source	P/Pf/C				_			erly stored, dried, & handled	Pf/C	00	
32 O Variance obtained for specialized processing methods	Pf							es: properly stored & used	P/C	00	
		1	_		_	s used pi		o. property stored & used	C	00	
Food Temperature Control				40	Gioves	s used pl		and Faulement			
Proper cooling methods used; adequate equipment for	Pf/C	0			-	-		and Equipment			
temperature control				47				urfaces cleanable,	P/Pf/C	00	
34 O Plant food properly cooked for hot holding	Pf				proper		ned, construct		U		
35 O Approved thawing methods used	Pf/C			48				lled, maintained and used;	Pf/C	00	
36 Thermometers provided and accurate	Pf/C	0	0	10	cleanir	ng agent	s, sanitizers, a	and test strips available	1 1/0		
Food Identification				49 🐷	Non-fo	od conta	act surfaces cl	ean	(0)	00	
37 Food properly labeled; original container	P/C	DI	V	NAME OF				ical Facilities			
Prevention of Food Contamination	-	-		50	Hot an	d cold w		; adequate pressure	Pf	00	
38 Insects, rodents, and animals not present	Pf/C	0						ackflow devices	P/Pf/C	00	
39 Contamination prevented during food preparation, storage & display	P/Pf/C		3					perly disposed	P/PfC	00	
40 Personal cleanliness		_		52	Tailet	facilities	properly se-	structed, supplied, & clean	Pf/C	00	
	Pf/C	_									
41 Wiping cloths: properly used and stored	C		의					sposed; facilities maintained	C	20	
42 Washing fruits and vegetables	P/Pf/C	0						naintained, and clean	P/PfC		
								nting; designated areas used	C	00	
								ot used per CGS §19a-36f		,,	
Person in Charge (Signature) Col Mulling Date 0/10/21						cumente iolations		Date corrections due		#	
Person in Charge (Printed) Gabriel Dour	16			Priorit		ation Iter	n Violations	10 Days	-	7	
reson in charge (rinted)		12					alth Intervention		-	P	
Inspector (Signature) Do No 1 0 1000 Date 1010							-				
Inspector (Signature) De la Octobre Date O O		Repeat Risk Factor/Public Health Intervention Violations Good Retail Practices Violations 7					7				
Inspector (Printed) \ (0.0 a.k) (1.5)	Good Retail Fractices Violations										
Inspector (Printed) Clearly Sugar 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 use after issuence of such order.											

Food Establishment Inspection Report Page of									
LHD_	NVHD	Date	1/24						
Establishment 21 First St Town Seymony									
TEMPERATURE OBSERVATIONS									
ı	tem/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp			
145									
Re	achin (Front)		Reachin (pizza)						
CI	iced ham	3995	Saule	37°F					
	icea para		Succession		Souce				
Ro	achen				Cooked to	195°F			
	lad prep)	40°P	feach in (Buck)		001001	1101			
			cooked Spagnet	LOE					
(00/4E	liced pro cheese	390F		390F					
Cl	ricken ultlet	OB	SITE OF TOWARD SERVATIONS AND CORRECT	TIVE ACTIO					
	Violations cited in this		e corrected within the time frames below			the food code.			
ltem Numb		COMMITTED IN CO.							
		- 1			1- 127				
	CFPM	Glonia	a Rodriguez	FRO "	9/27/21				
	NIDER (2a his	el Druny	FX DO	1127127				
	MACO	SUBVI	er en ary		424-1				

23	Pf All Product	· Ano C	paned in storag	100)	+ date marke	ed.			
		preq	W 310 V 40	ge vu	Data-II a language	Va INOLA			
37	c tood proc	luet a	on takers, not	alla	belled product i	allutities			
ATC Interior door jamb freezer rested not in good repair									
490 Rubber door gaskets reall in refug unclean									
550 Willies dishuash area unclean, not in good repair									
the Chiling to be a local to an disable									
	550 Want above exit door prep dusty								
490 Fan woncarea Unclean									
524 wastewater condensate builder Machin Cefrig.									
auste waste waste out they there is.									
	Tiller	2/4/20	anis a Du Dla ine	train	2 1 2 01				
	+IIness repi	MANG	policy, employee	Vuive	a in sympton	(S			
	nego	uvered t	oregan to man	ereps					
	- Lalic	1 . 20.	te mark all	model	at has paned or	201			
ice	140	Tau	The mark out	J. Carca	er prepured	7			
V	a stored	1. The	day made is D	ay!	use Discard by	Jay 1.			
Chlorine Bleach (Rure Bright), test strips available									
1. The state of th									
Airgap maintained at prepsink									
Themometer available working, calibration or Borrings									
- Keep bagged ice onsite to check calibration									
A 1 00 1									
Person in Charge (Signature) Conservation Date 10/10/24									
Inenec	tor (Signature)	000000	(8)		Date	10/24			