


5572

Risk Category: <u>3</u>		<b>Food Establishment Inspection Report</b>		Page 1 of <u>2</u>	
Establishment type: <u>Permanent</u> Temporary Mobile Other			Date: <u>12-5-24</u>		
Establishment <u>Heavenly Donuts</u>			Time In <u>11:55</u> AM/PM Time Out <u></u> AM/PM		
Address <u>716 Derby Avenue</u>			LHD <u>NVHD</u>		
Town/City <u>Seymour</u>			Purpose of Inspection: <u>Routine</u> Pre-op		
Permit Holder <u>Anastasios Badas</u>			Reinspection Other		



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 COS=corrected on-site during inspection R=repeat violation													
Supervision				Protection from Contamination				Time/Temperature Control for Safety					
IN	OUT	N/A	N/O	V	COS	R	IN	OUT	N/A	N/O	V	COS	R
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pf	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/C	<input type="checkbox"/>	<input type="checkbox"/>
1							15						
							16						
2				C	<input type="checkbox"/>	<input type="checkbox"/>	17				P	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health				Consumer Advisory				Highly Susceptible Population					
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf	<input type="checkbox"/>	<input type="checkbox"/>	25				Pf	<input type="checkbox"/>	<input type="checkbox"/>
3													
							26				P/C	<input type="checkbox"/>	<input type="checkbox"/>
4				P	<input type="checkbox"/>	<input type="checkbox"/>							
5				Pf	<input type="checkbox"/>	<input type="checkbox"/>							
Good Hygienic Practices				Food/Color Additives and Toxic Substances				Conformance with Approved Procedures					
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/C	<input type="checkbox"/>	<input type="checkbox"/>	27				P	<input type="checkbox"/>	<input type="checkbox"/>
6							28				P/Pf/C	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
7				C	<input type="checkbox"/>	<input type="checkbox"/>							
Preventing Contamination by Hands				GOOD RETAIL PRACTICES									
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf	<input type="checkbox"/>	<input type="checkbox"/>	Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.						
8							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	Safe Food and Water			V	COS	R
9				P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				P	<input type="checkbox"/>	<input type="checkbox"/>
							30						
10				Pf/C	<input type="checkbox"/>	<input type="checkbox"/>	31				P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>
							32				Pf	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source				Food Temperature Control				Utensils and Equipment					
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>	33				Pf/C	<input type="checkbox"/>	<input type="checkbox"/>
11													
							34				Pf	<input type="checkbox"/>	<input type="checkbox"/>
12				P/Pf	<input type="checkbox"/>	<input type="checkbox"/>							
							35				Pf/C	<input type="checkbox"/>	<input type="checkbox"/>
13				P/Pf	<input type="checkbox"/>	<input type="checkbox"/>							
							36				Pf/C	<input type="checkbox"/>	<input type="checkbox"/>
14				P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>							
Prevention of Food Contamination				Physical Facilities				Violations documented					
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pf/C	<input type="checkbox"/>	<input type="checkbox"/>	37				Pf/C	<input type="checkbox"/>	<input type="checkbox"/>
38				Pf/C	<input type="checkbox"/>	<input type="checkbox"/>	50				Pf	<input type="checkbox"/>	<input type="checkbox"/>
							51				P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>
39				P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>	52				P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>
							53				Pf/C	<input type="checkbox"/>	<input type="checkbox"/>
40				Pf/C	<input type="checkbox"/>	<input type="checkbox"/>	54				C	<input type="checkbox"/>	<input type="checkbox"/>
							55				P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>
41				C	<input type="checkbox"/>	<input type="checkbox"/>	56				C	<input type="checkbox"/>	<input type="checkbox"/>
42				P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>							
Food Identification				Natural rubber latex gloves not used per CGS §19a-36f				Date corrections due					
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pf/C	<input type="checkbox"/>	<input type="checkbox"/>							
Permit Holder shall notify customers that a copy of the most recent inspection report is available.													
Person in Charge (Signature) <u>[Signature]</u> Date <u>12/5/24</u>													
Person in Charge (Printed) <u></u>													
Inspector (Signature) <u>[Signature]</u> Date <u>12/5/24</u>													
Inspector (Printed) <u>Amel Durand</u>													
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.							Priority Item Violations			<u>1</u>			
							Priority Foundation Item Violations			<u>2</u>			
							Core Item Violations			<u>2</u>			
							Risk Factor/Public Health Intervention Violations			<u>2</u>			
							Repeat Risk Factor/Public Health Intervention Violations			<u>2</u>			
Good Retail Practices Violations							Requires Reinspection - check box if you intend to reinspect			<u>2</u>			



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Inspection Report Continuation Sheet

Date 12/01/24

## Heav'nly Donuts

Seymour

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
FOH hand sink	88°F	Boh hand sink	108°F		
raw patties CH	38°F				
Diced tomatoes	36°F				
Walls in freezer	-10°F				
cream cheese	40°F				
3 door fridge	41°F				

Item Number	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.
	CFPM: Anastasio Badlas 8/28/28 Cindy Depearte 8/28/28 Chantal Lafrance 6/14/25
	Handsink FOH Stocked ✓ signage ✓ hot h2o ✓ poly gloves. probe thermometer ✓ labeling + datemarking ✓ restrooms stocked ✓ fridge organization good ✓ test strips ✓ ice machine good ✓ basement + dry storage area good ✓ sanitizer bleach
49c	Hoods are dusty above grills.
47c	Syrup bottles near drive thru window unclean
28p	Sanitizer bucket FOH reading 0ppm cos Employee remove 50ppm

Frankfurter

1215124

Ommy duzenet

12/5/24