

Risk Category: <u>3</u>		Food Establishment Inspection Report		Page 1 of <u>2</u>	
Establishment type: <u>Permanent</u> Temporary Mobile Other		Date: <u>12/13/24</u>		Time In <u>3:40</u> AM/PM Time Out <u>3:40</u> AM/PM	
Establishment <u>HA Grill & Pizzeria</u>		LHD <u>NUTR</u>		Purpose of Inspection: <u>Routine</u> Pre-op	
Address <u>57 New Haven Rd</u>		Reinspection		Other	
Town/City <u>Seymour #5453</u>					
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 COS=corrected on-site during inspection R=repeat violation					
IN OUT N/A N/O		Supervision		IN OUT N/A N/O	
1		Person/Alternate Person in charge present, demonstrates knowledge and performs duties		15	
2		Certified Food Protection Manager for Classes 2, 3, & 4		16	
3		Employee Health		17	
4		Management, food employee and conditional employee; knowledge, responsibilities and reporting		18	
5		Proper use of restriction and exclusion		19	
6		Written procedures for responding to vomiting and diarrheal events		20	
7		Good Hygienic Practices		21	
8		Proper eating, tasting, drinking, or tobacco products use		22	
9		No discharge from eyes, nose, and mouth		23	
10		Preventing Contamination by Hands		24	
11		Hands clean and properly washed		25	
12		No bare hand contact with RTE food or a pre-approved alternative procedure properly followed		26	
13		Adequate handwashing sinks, properly supplied/accessible		27	
14		Approved Source		28	
15		Food obtained from approved source		29	
16		Food received at proper temperature			
17		Food in good condition, safe, and unadulterated			
18		Required records available: molluscan shellfish 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		Safe Food and Water		OUT	
30		Pasteurized eggs used where required		43	
31		Water and ice from approved source		44	
32		Variance obtained for specialized processing methods		45	
33		Food Temperature Control		46	
34		Proper cooling methods used; adequate equipment for temperature control		47	
35		Plant food properly cooked for hot holding		48	
36		Approved thawing methods used		49	
37		Thermometers provided and accurate			
38		Food Identification			
39		Food properly labeled; original container			
40		Prevention of Food Contamination			
41		Insects, rodents, and animals not present			
42		Contamination prevented during food preparation, storage & display			
43		Personal cleanliness			
44		Wiping cloths: properly used and stored			
45		Washing fruits and vegetables			
46		Utensils and Equipment			
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
48		Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available			
49		Non-food contact surfaces clean			
50		Physical Facilities			
51		Hot and cold water available; adequate pressure			
52		Plumbing installed; proper backflow devices			
53		Sewage and waste water properly disposed			
54		Toilet facilities: properly constructed, supplied, & clean			
55		Garbage and refuse properly disposed; facilities maintained			
56		Physical facilities installed, maintained, and clean			
57		Adequate ventilation and lighting; designated areas used			
58		Natural rubber latex gloves not used per CGS §19a-36f			
59		Violations documented		Date corrections due	
60		Priority Item Violations		#	
61		Priority Foundation Item Violations			
62		Core Item Violations			
63		Risk Factor/Public Health Intervention Violations			
64		Repeat Risk Factor/Public Health Intervention Violations			
65		Good Retail Practices Violations			
66		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 unsafe food, may appeal such order to the Director of Health, not later than forty-eight hours after issuance of such order.					

Meatball 38.0 sausage 40.0 chicken wings 37.0
 tomatoes 39.0 bread chicken 38.0 chicken 39.5
 apple 38.5 raw chicken 38.5 macaroni 1.50
 cheese 39.0 Philly Chees 39.5 Sall 1.60

INSPECTION REPORT
 FOOD SERVICE ESTABLISHMENTS
 CONTINUATION SHEET

STATE OF CONNECTICUT
 DEPARTMENT OF PUBLIC HEALTH

NAME OF ESTABLISHMENT <u>Hot Grill & Pizzeria</u>		TOWN <u>Seymour</u>	DATE OF INSPECTION <u>12/13/24</u>
INSPECTION FORM #	REMARKS		
10PF	handtink being used for other purposes (cos)		
35PF	improper thawing method being used (cos)		
37C	food out of original container, not labeled (cos)		
49C	unclean; greasy hood system		
41C	wiping cloths not being stored in sanitizing solution between use (cos)		
57C	under cooling is WLC		
	* heat over proper thawing methods		
	* went over reheating		
	* went over cooling procedures		
	* allergen poster posted; gave training log to owner/owner		
	* sanitizer / uppm		
INITIAL (INSPECTOR)		INITIAL (PERSON IN CHARGE)	
<u>[Signature]</u>		<u>S.S.</u>	

Distribution: 1st - White - Health Department 2nd - Yellow - Owner/Manager