4777 Connecticut Department of Public Health						
Risk Category: 4 Food Establishment Inspection Report Page 1 of						
Establishment type Permanent Temporary Mobile Other			Date: 1/8	124		
Establishmen SUShi + WOK	terring.	onnecticut Months	Time In 1000	M/PM Time Out	ANI/PIN	
Address 172 North Street #4	DF	PH)	LHD NVHD			
Town/City SCYMQCA			Purpose of Inspection:	Routine	Pre-op	
Permit Holder Connecticut Department of Public Health 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 approp	riate box for C	OS and/or R COS=correct	ted on-site during inspection	R=repeat violation	
IN OUT N/A N/O Supervision	v cos i			on from Contamination	V COS R	
Person/Alternate Person in charge present,	Pf OC	15	Food separated		(PC O O	
demonstrates knowledge and performs duties Certified Food Protection Manager for Classes 2,		16		urfaces: cleaned & sanitize on of returned, previously		
2 Settilled Food Protection Manager for Classes 2,	c 0 0	17 3) comments .	tioned, and unsafe food	POO	
Employee Health			The state of the s	ture Control for Safety		
Management, food employee and conditional employee;	P/Pf O C	1800		time and temperatures	P/Pf/C O	
knowledge, responsibilities and reporting		1900		g procedures for hot holdi		
4 Proper use of restriction and exclusion	POC	200	Proper cooling t	ime and temperatures	POO	
5 Written procedures for responding to vomiting and	Pf OC	200	Proper hot hold	ing temperatures	PIO	
diarrheal events Good Hygienic Practices		22 2		ding temperatures rking and disposition	P/Pf O O	
6 Proper eating, tasting, drinking, or tobacco products us	e P/C O C			c health control: procedure	96	
7 No discharge from eyes, nose, and mouth	c 00	24 0	and records	o neath control. procedur	P/Pf/C O	
Preventing Contamination by Hands				ımer Advisory		
8 O Hands clean and properly washed	P/Pf O	25	Consumer advisory	y provided: raw/undercooked fo	od Pf OO	
9 No bare hand contact with RTE food or a	P/Pf/C O			ceptible Population		
pre-approved alternative procedure properly followed		26 0	The state of the s	used; prohibited foods not offer		
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C			ves and Toxic Substance		
Approved Source	D/Dt/O	27 0 0	The Park Street Control of the Park Street Contr	approved and properly us as properly identified,	ed POO	
11 Composition of the control of the	P/Pf/C O C	28	stored & used	es property identified,	CP(Pf/C Ø O	
Food in good condition, safe, and unadulterated	(P)Pf			th Approved Procedures		
Required records available: molluscan shellfish	P/Pf/C	2900	Compliance with	h variance/specialized	P/Pf/C O O	
identification, parasite destruction			Name and Address of the Owner, where the Parket of the Owner, where the Parket of the Owner, where the Owner, which is the Owner,	riteria/HACCP Plan	171 110	
	OD RETAIL					
Good Retail Practices are preventative measures to					Description of the latter	
	n appropriate b	T		on-site during inspection	R=repeat violation	
OUT N/A N/O Safe Food and Water 30 Pasteurized eggs used where required	P COS I		-use utensils: properly stor	e of Utensils	600 K	
31 Water and ice from approved source	P/Pf/C O C	44 OUt	ensils/equipment/linens: prop	erly stored, dried, & handled	Pf/COO	
32 Variance obtained for specialized processing methods	Pf OC		ngle-use/single-service article		P/C 0 0	
Food Temperature Control		46 O GI	loves used properly		c 0 0	
Proper cooling methods used; adequate equipment for	Pf/C O C			and Equipment		
imperature control		17 0 50	ood and non-food contact s		P/Pf/C O O	
24 O Plant food properly cooked for hot holding	Pf OC		operly designed, construct		. —	
Approved thawing methods used	PIC O	48 O W	arewashing facilities: insta eaning agents, sanitizers,	ned, maintained and used	' Pf/C O O	
Thermometers provided and accurate Food Identification	Pf/C O C		on-food contact surfaces cl		000	
Food properly labeled; original container	P/C)			ical Facilities	Co	
Prevention of Food Contamination	1.00		ot and cold water available	THE RESERVE OF THE PARTY OF THE	Pf OO	
38 Insects, rodents, and animals not present	Pf/C O	51 O PI	umbing installed; proper ba	ackflow devices	P/Pf/C O O	
39 Contamination prevented during food preparation, storage & display	P/Pf/C O	52 O Se	ewage and waste water pro	perly disposed	P/Pf/C O O	
40 Personal cleanliness	P#6 0 0		oilet facilities: properly cons			
Wiping cloths: properly used and stored	(0)		arbage and refuse properly di			
42 Washing fruits and vegetables	P/Pf/C O		nysical facilities installed, n		P/B/76 0 0	
Permit Holder shall notify customers that a copy of the most recent inspection report is available. Solution Adequate ventilation and lighting; designated areas used C C C						
Violations documented Date corrections due #						
Person in Charge (Signature) Date	0/27		em Violations	1005	.5	
Driggity Foundation Item Violations						
Person in Charge (Printed) Person in Charge (Printed) Person in Charge (Printed)						
Risk Factor/Public Health Intervention Violations 7					/	
Inspector (Signature) Date Repeat Risk Factor/Public Health Intervention Violations Good Retail Practices Violations					6	
Inspector (Printed) TO 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 H	ealth, not late	er than forty-eight hours a	after issuance of such or	der.	

Food Establishment Inspec	ction Report Page ofof					
LHD Inspection Report Continuation Shee	1001					
Establishment JUShi + WUY Town SCYMOW						
TEMPERATURE OBSERVATIONS						
Item/Location/Process FOH NAMOSINE 98 F SAIMON CH WNITE VICE HH 101 F TISH CH CONSORP HH 173 F CONSORP HH 38 F VALUE OF THE SAIF MUSHROOMS AICEA 91 F GALIIC IN OIL 45+4	Temp Item/Location/Process Temp					
OBSERVATIONS AND CORRECT	TIVE ACTIONS					
Violations cited in this report must be corrected within the time frames below FDM: UZNENG 22828 HANGSME STOCKED SIGNOGO SONITIZEV: BIEGEN HYLLE GLOVES PYODE CATEMURUNG	evhot had had sections 8-405. It a 8-406. It of the food code.					
21 18/1/20 20 20 20 1/1/ 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	Constitution of the consti					
21p/9/1mproper HH & vehecting of s	soup cos Dic discarded					
2804 Sanitizer Duckets Not laber	ed					
3504 improper thawing methods-	- Frozen Chx a room temp					
cos pic placed in fridge	(AC 2) addad bread (Am					
150 rain neats stored phone Dra	COS AC COCKO PICCEN SUPPI					
13P Depted Cans in dry Storage	ayea, COS Dic vemoved					
49c Hoods uncrean, have serviced soon!						
43C rice scoop stored in stagnant	twitter in the little of the march					
The improper use of initing cla	16 CHAIR GLECTIC COSTETIONED					
inst in USC	in source of the					
37c food containers + spices not	labeled					
2804 Vala Insect liller stored a	I dish area					
COS PIG TUNOVECI	1/8/29					
Person in Charge (Signature) Inspector (Signature)	Date 11821					
moposite. (alginated)						