Connecticut Department of Public Health

# 6081														
Risk Category: 3 Food Establ	ishn	nen	t Ir	nsp	ecti	on Re	eport			P	age 1 o	f	-	
Establishment type: Permanent Temporary Mobile Other						Date:	11	121	12	4				
Establishment Thai Dishiond Burger		4. expir	ng Conne	ecticus Heal	ST.	Time In	123	O_AN	1/ P M	Time Out	13	5	_AM/	PM
Address 56 Pearl Street		DI	P	H		LHD)	NVHD							
Town/City Seymour						Purpose of Inspection: Routine Pre-op								
Permit Holder David Adamsen			Connecticut Department of Public Health			Reinspection Other								
FOODBORNE ILLNESS RISK FA												2662		
Risk factors are important practices or procedures identified as the most prevalent contr			0.00							The second second	200000	202000000000000000000000000000000000000	-	- 1
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered its		_			liance		not in compli			not applicable		D=not ob R=repea		
P=Priority item Pf=Priority foundation item C=Core item V=violation type IN OUT N/A N/O Supervision	v v	cos	_			JT N/A N/				e during inspe Contaminat	-	K-repea V	cos	_
IN OUT N/A N/O Supervision Person/Alternate Person in charge present,		003					Food sep				1011	P/C		0
demonstrates knowledge and performs duties	Pf	0	0		_					leaned & sa	nitized	P/Pf/C	_	-
Certified Food Protection Manager for Classes 2					1					urned, previo				72.5
2 0 0 3, & 4	С	0	0	17	90		served, re	econditio	oned, a	nd unsafe fo	od	P		0
Employee Health										trol for Safe				
Management, food employee and conditional employee;	P/Pf	f		-	90		Proper co					P/Pf/C		-
knowledge, responsibilities and reporting				-	00		Proper rel					P		0
Proper use of restriction and exclusion Written procedures for responding to vomiting and	P	0	0		0		Proper co Proper ho				S	P		00
diarrheal events	Pf	0	0	-			Proper co					P	_	_
Good Hygienic Practices	30000			_	-		Proper da					P/Pf)		W
6 Proper eating, tasting, drinking, or tobacco products use	e P/C	10	0				Pime as a	public	health o	control: proc	edures			
7 No discharge from eyes, nose, and mouth	С	0	0	24	0		and recor					P/Pf/C	0	0
Preventing Contamination by Hands								Consur	ner Adv	visory				
8 O Hands clean and properly washed	P/P	f O	0	25	0					raw/undercool		Pf	0	0
9 No bare hand contact with RTE food or a	P/Pf/C						The state of the s	-	_	Population		1-1-	_	-
pre-approved alternative procedure properly followed				26	00	1000				ibited foods not		P/C	0	10
Adequate handwashing sinks, properly supplied/accessible	Pf/C		0	07	/	T DESCRIPTION OF THE PERSON OF	ood/Color /	The second second				10	To	10
Approved Source	DIDIIO			27	0		100			d and proper		P	0	0
Food obtained from approved source	P/Pf/C			28	00		stored & u		proper	ly identified,	Ĺ	(PIPF/C	0	10
12 O Food received at proper temperature 13 Food in good condition, safe, and unadulterated	_	0	00						Annro	ved Proced	lures	<u> </u>	1	1
Poquired records available: melluscan shellfish							Complian	ce with	varianc	e/specialize	d	DIDGG	J	
identification, parasite destruction	P/Pf/C		0	29	0					CCP Plan		P/Pf/C	.0	0
GOO	DD RE	ETAIL	_ PR	RACT	ICES									
Good Retail Practices are preventative measures to							micals, and p	hysical c	objects ii	nto foods.				
Mark OUT if numbered item is not in compliance V=violation type Mark in	appro	priate	box	for CC	os and	/or R	COS=corr	rected or	n-site du	ring inspectio	n I	R=repea		_
OUT N/A N/O Safe Food and Water	٧	cos			UT			oer Use		nsils		V		R
30 Pasteurized eggs used where required	Р	0	0				nsils: proper					C	-	0
31 Water and ice from approved source	P/Pf/C	_	9				uipment/linen					Pf/C		0
Variance obtained for specialized processing methods	Pf	0	0			9	single-service	e articles	: proper	ly stored & us	ea	C P/C	0	0
Food Temperature Control Proper cooling methods used; adequate equipment for		1		46		oves use	ed properly	oneile	and Far	uipment			10	10
temperature control	Pf/C	0	0		Fo	od and r	non-food cor					1	T	
34 O Plant food properly cooked for hot holding	Pf	0		47			esigned, con					P/Pf/C	0	0
35 O Approved thawing methods used		-					ing facilities				used;	7,00		
36 Thermometers provided and accurate		0	Ö	48			gents, saniti					Pf/C	0	0
Food Identification			/	49	O No	n-food o	contact surfa	aces cle	an			С	0	0
37 Food properly labeled; original container	Pf(C	0	0					Physic	al Faci	lities	Sec. 100			
Prevention of Food Contamination							old water ava					Pf		0
38 Insects, rodents, and animals not present							nstalled; pro					P/Pf/C		0
39 Contamination prevented during food preparation, storage & display	P/Pf/C		_				nd waste wa				-1	P/Pf/C		0
40 Personal cleanliness							ities: properl					Pf/C		0
41 Wiping cloths: properly used and stored	D/Df/C		_											
				_		-								-
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is av	ailable	9.											
2 · 4 /	20 20	1		Name and Address of the Owner, where	_								#	
Person in Charge (Signature) 21/2 Date 1/21/2										1 Co	5		1	
n .1 .01	7			Priority Foundation Item Violations						1				
Person in Charge (Printed)				Core	e Item	Violation	ns				Deys	-	2	
Inspector (Signature) NOV 1 1 1000 1 21 by 11/2	11.	21	_	Risk	racto	or/Public	r/Public Hor	rvention	violation	Niolations		-	7	
Inspector (Signature) Poll (Colombate 11/2	Adequate ventilation and lighting; designated areas used C Natural rubber latex gloves not used per CGS §19a-36f Charge (Signature) Date 11/21/24 Charge (Printed) Control of the most recent inspection report is available. (Signature) Charge (Printed) Control of the most recent inspection report is available. (Signature) Charge (Printed) Control of the most recent inspection report is available. (Signature) Charge (Printed) Control of the most recent inspection report is available. (Signature) Charge (Printed) Control of the most recent inspection report is available. (Signature) Charge (Printed) Control of the most recent inspection report is available. (Signature) Charge (Printed) Control of the most recent inspect													
Inspector (Printed) Laurel Shaw									if you ir	ntend to rein	nspect			
Appeal: The owner or operator of a food establishment aggrieved by the	nis ord	er to	corr									o hold.	destr	roy.
or dispose of unsafe food, may appeal such order to the	Direct	or of	Hea	lth, n	ot late	er than fo	orty-eight he	ours aft	er issu	ance of suc	h order			

	FOO	a Esta	abiisnment insp	pection F	Report Page	of				
•	HD		Inspection Report Continuation	Sheet	Date	21/24				
Establishment_	Their Dish	and Bu	Town Seyr	nair						
TEMPERATURE OBSERVATIONS										
Item/Loca	tion/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp				
					Hothald					
Reagni	(trausen)	1	Cookline		whiler ice	1709=				
Sticker	nice	4195	Cut red 20 pper	4-20F		1 20 1				
COOK od	Chicken	HOF	cut redpepper Sprouts	389						
()		1.,,	coconitisance	3B°F						
	iolations sited in this		SERVATIONS AND CORP		DNS in sections 8-405.11 & 8-406.11 of	the food code				
Item Number	iolations cited in this	s report must b	e corrected within the time mariles	below, or as stated	III Sections 0-403.11 & 0-400.11 01	the lood code.				
Number										
	CFPM	: D	avid Adamson	1 Ser	v Safe exp: 41	17/28				
580 CI	00h 100 C	homi	cals soap do	ed on sh	off wil food a var	milar				
276	Corr (V of	2011	placed ass	adual >	ct = 0000 / g 100	100				
310 6	ranular	110+ (aberea, cos pr	buuch in	elf wlfood, gran storage not labe He marked in la	CC \				
23 pf	Product	prepa	ved and cold he	ld not do	ite marked in 16	34 ni geratio				
410 1	Damp w	doing	cloth not in so	initizer	between uses					
,	Y	'	,							
4	m- d	, ,								
To Da	1 Storag	e in	same area	as ves	troom					
1	00+00	dans	same area self closing counter s/s table	arreco	to customers					
	1	4001	5017 (103/109)	, «(())	landa clas					
- Fo.	od prep	areas:	counter S/S table	2/ cutting	bravas cocun	good				
- 1	n terra	of ret	ngeration des	ger, +1	our clean main	tuned.				
- B	roth the	wing	(tood frep sin	ik Per	PIC It is remarks	from				
(29 + fr	rezer as	tin out	- and relieated.	hold hot	during preplservice	e.				
38.4	1 1	,	Note: re	allower ou	men provided ad	ditional.				
Ha	nelvash s	ignage			men provided ad	statement				
71	Irmome	ter	ice water but	L 3295	FINVHD 320F	good				
- Gr	anular la	abelos	on-site		l	0				
- N	. 600	+1-10	ts, test paper	s availa	We . 20000					
				,						
H0	+ Water	101-	, gloves used	, _						
HI	JS Soap	, single	e use tonal Hot	nater of						
In	terior I	e ma	chine clean		- 3 bay hast	rinse, San				
			air gap @ drain	maintain	red pro	iess good				
	ge (Signature)		Jy - war	- W(+ - ()	Date / 1 / a	21/24				
			il OSlaw		Date 11 2	,				