

Food Establishment Inspection Report

LHD NUHD Inspection Report Continuation Sheet

Date 2/7/25

Establishment complete care @ Glendale Town naugatuck

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Handsink	111 F				
tilapia FH	181 F				
masheed potatoes	166 F				
door fridge	35 F				
walk in ambient	39 F				
walk in freezer	0 F				
egg salad CH	40 F				
steak & peppers CH	40 F				



OBSERVATIONS AND CORRECTIVE ACTIONS

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: Veronica Toule 12/28, Tamara Martins 12/27
	Juan Arce 6/2/29 Gavin Kantzas 12/15/28
	Carlos Correa 10/1/29 Arianna Morales 4/17/29
	Handsink Stocked ✓ signage ✓ hot h2o ✓
	Vinyl gloves ✓ microwave clean ✓
	labeling ✓ datemarking ✓ Hoods good ✓
	Sanitizer QUAT ✓ buckets 200ppm ✓
	Ice machine good ✓ dry storage good ✓
10pt	Handsink in kitchen no soap, COS housekeeping coming to refill

Person in Charge (Signature) [Signature] Date 2/2/25
 Inspector (Signature) Amy Duwend Date 2/7/25