

Vinyl gloves ✓
pastry bags 1 used

inserted to gov

Louis Granato
3/25/29

Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

Risk Category: 1 **Food Establishment Inspection Report** Page 1 of

Establishment type: Permanent Temporary Mobile Other Date: 5/30/25

Establishment Dad's cannoli Time In 3:00 AM/PM Time Out 3:15 AM/PM

Address ITV LHD NVHD

Town/City Purpose of Inspection: Routine Pre-op

Permit Holder Louis Granato 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

Item	Compliance Status				Description	Violation Type			Intervention Status								
	IN	OUT	N/A	N/O		V	COS	R	IN	OUT	N/A	N/O					
Supervision																	
1	✓	✓	○	○	Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	○	○	15	✓	✓	○	○	Food separated and protected	P/C	○	○
2	✓	✓	○	○	Certified Food Protection Manager for Classes 2, 3, & 4	C	○	○	16	✓	✓	○	○	Food-contact surfaces: cleaned & sanitized	P/Pf/C	○	○
Employee Health																	
3	✓	○	○	○	Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf	○	○	17	✓	✓	○	○	Proper disposition of returned, previously served, reconditioned, and unsafe food	P	○	○
4	✓	○	○	○	Proper use of restriction and exclusion	P	○	○	Time/Temperature Control for Safety								
5	✓	○	○	○	Written procedures for responding to vomiting and diarrheal events	Pf	○	○	18	○	○	✓	○	Proper cooking time and temperatures	P/Pf/C	○	○
Good Hygienic Practices																	
6	✓	○	○	○	Proper eating, tasting, drinking, or tobacco products use	P/C	○	○	19	○	○	✓	○	Proper reheating procedures for hot holding	P	○	○
7	✓	○	○	○	No discharge from eyes, nose, and mouth	C	○	○	20	○	○	✓	○	Proper cooling time and temperatures	P	○	○
Preventing Contamination by Hands																	
8	○	○	○	✓	Hands clean and properly washed	P/Pf	○	○	21	○	○	✓	○	Proper hot holding temperatures	P	○	○
9	○	○	○	✓	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C	○	○	22	✓	○	○	○	Proper cold holding temperatures	P	○	○
10	○	○	○	✓	Adequate handwashing sinks, properly supplied/accessible	Pf/C	○	○	23	✓	○	○	○	Proper date marking and disposition	P/Pf	○	○
Approved Source																	
11	○	○	○	✓	Food obtained from approved source	P/Pf/C	○	○	24	○	○	✓	○	Time as a public health control: procedures and records	P/Pf/C	○	○
12	○	○	○	✓	Food received at proper temperature	P/Pf	○	○	Consumer Advisory								
13	○	○	○	✓	Food in good condition, safe, and unadulterated	P/Pf	○	○	25	○	○	✓	○	Consumer advisory provided: raw/undercooked food	Pf	○	○
14	○	○	○	✓	Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	○	○	Highly Susceptible Population								
GOOD RETAIL PRACTICES																	
<i>Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.</i>																	
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																	
Safe Food and Water																	
30	○	○	○	○	Pasteurized eggs used where required	P	○	○	Food/Color Additives and Toxic Substances								
31	○	○	○	○	Water and ice from approved source	P/Pf/C	○	○	27	○	○	✓	○	Food additives: approved and properly used	P	○	○
32	○	○	○	✓	Variance obtained for specialized processing methods	Pf	○	○	28	○	○	✓	○	Toxic substances properly identified, stored & used	P/Pf/C	○	○
Food Temperature Control																	
33	○	○	○	○	Proper cooling methods used; adequate equipment for temperature control	Pf/C	○	○	Conformance with Approved Procedures								
34	○	○	○	✓	Plant food properly cooked for hot holding	Pf	○	○	29	○	○	✓	○	Compliance with variance/specialized process/ROP criteria/HACCP Plan	P/Pf/C	○	○
35	○	○	○	○	Approved thawing methods used	Pf/C	○	○	GOOD RETAIL PRACTICES								
36	○	○	○	○	Thermometers provided and accurate	Pf/C	○	○	<i>Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.</i>								
Food Identification																	
37	○	○	○	○	Food properly labeled; original container	Pf/C	○	○	Safe Food and Water								
Prevention of Food Contamination																	
38	○	○	○	○	Insects, rodents, and animals not present	Pf/C	○	○	30	○	○	○	○	Pasteurized eggs used where required	P	○	○
39	○	○	○	○	Contamination prevented during food preparation, storage & display	P/Pf/C	○	○	31	○	○	○	○	Water and ice from approved source	P/Pf/C	○	○
40	○	○	○	○	Personal cleanliness	Pf/C	○	○	32	○	○	○	○	Variance obtained for specialized processing methods	Pf	○	○
41	○	○	○	○	Wiping cloths: properly used and stored	C	○	○	Food Temperature Control								
42	○	○	○	○	Washing fruits and vegetables	P/Pf/C	○	○	33	○	○	○	○	Proper cooling methods used; adequate equipment for temperature control	Pf/C	○	○
Physical Facilities																	
43	○	○	○	○	Hot and cold water available; adequate pressure	Pf	○	○	34	○	○	○	○	Plant food properly cooked for hot holding	Pf	○	○
44	○	○	○	○	Plumbing installed; proper backflow devices	P/Pf/C	○	○	35	○	○	○	○	Approved thawing methods used	Pf/C	○	○
45	○	○	○	○	Sewage and waste water properly disposed	P/Pf/C	○	○	36	○	○	○	○	Thermometers provided and accurate	Pf/C	○	○
46	○	○	○	○	Toilet facilities: properly constructed, supplied, & clean	Pf/C	○	○	Food Identification								
47	○	○	○	○	Garbage and refuse properly disposed; facilities maintained	C	○	○	37	○	○	○	○	Food properly labeled; original container	Pf/C	○	○
48	○	○	○	○	Physical facilities installed, maintained, and clean	P/Pf/C	○	○	Prevention of Food Contamination								
49	○	○	○	○	Adequate ventilation and lighting; designated areas used	C	○	○	38	○	○	○	○	Insects, rodents, and animals not present	Pf/C	○	○
50	○	○	○	○	Natural rubber latex gloves not used per CGS §19a-36f	C	○	○	39	○	○	○	○	Contamination prevented during food preparation, storage & display	P/Pf/C	○	○
Violations documented																	
Date corrections due																	
#																	
Priority Item Violations																	
Priority Foundation Item Violations																	
Core Item Violations																	
Risk Factor/Public Health Intervention Violations																	
Repeat Risk Factor/Public Health Intervention Violations																	
Good Retail Practices Violations																	
Requires Reinspection - check box if you intend to reinspect																	

Person in Charge (Signature) [Signature] Date

Person in Charge (Printed)

Inspector (Signature) Amanda Ruchin Date 5/30/25

Inspector (Printed) Amanda Ruchin

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.

Filling 39°F, unit 1 BM reach 40°F

Allergen poster ✓

1dr unit 43°F