


6179

Risk Category: <b>3</b>	<b>Food Establishment Inspection Report</b>	Page 1 of <u>2</u>
Establishment type: <b>Permanent</b> Temporary Mobile Other	Date: <u>1/15/25</u>	
Establishment <u>Emma's Pavilion</u>	Time In <u>11:10</u> AM/PM	Time Out <u>12:05</u> AM/PM
Address <u>384 East Main St.</u>	LHD <u>NVHD</u>	
Town/City <u>Ansonia</u>	Purpose of Inspection: <b>Routine</b> Pre-op	
Permit Holder <u>Valmira Klobucishta</u>	Reinspection	Other



Connecticut Department of Public Health

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	V	COS	R	IN	OUT	N/A	N/O	V	COS	R	
<b>Supervision</b>														
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Pf	<input type="checkbox"/>	15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	
				Person/Alternate Person in charge present, demonstrates knowledge and performs duties			Food separated and protected			P/C			<input type="checkbox"/>	
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		C	<input type="checkbox"/>	16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	
				Certified Food Protection Manager for Classes 2, 3, & 4			Food-contact surfaces: cleaned & sanitized			P/Pf/C			<input type="checkbox"/>	
<b>Employee Health</b>														
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		P/Pf	<input type="checkbox"/>	17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	
				Management, food employee and conditional employee; knowledge, responsibilities and reporting			Proper disposition of returned, previously served, reconditioned, and unsafe food			P			<input type="checkbox"/>	
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		P	<input type="checkbox"/>	<b>Time/Temperature Control for Safety</b>							
				Proper use of restriction and exclusion			18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Pf	<input type="checkbox"/>	Proper cooking time and temperatures			P/Pf/C			<input type="checkbox"/>	
				Written procedures for responding to vomiting and diarrheal events			19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>
<b>Good Hygienic Practices</b>														
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		P/C	<input type="checkbox"/>	Proper reheating procedures for hot holding			P			<input type="checkbox"/>	
				Proper eating, tasting, drinking, or tobacco products use			20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		C	<input type="checkbox"/>	Proper cooling time and temperatures			P			<input type="checkbox"/>	
				No discharge from eyes, nose, and mouth			21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>
<b>Preventing Contamination by Hands</b>														
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		P/Pf	<input type="checkbox"/>	Proper hot holding temperatures			P			<input type="checkbox"/>	
				Hands clean and properly washed			22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		P/Pf/C	<input type="checkbox"/>	Proper cold holding temperatures			P			<input type="checkbox"/>	
				No bare hand contact with RTE food or a pre-approved alternative procedure properly followed			23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>
10	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Pf/C	<input type="checkbox"/>	Proper date marking and disposition			P/Pf			<input type="checkbox"/>	
				Adequate handwashing sinks, properly supplied/accessible			24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>
<b>Approved Source</b>														
				Time as a public health control: procedures and records			<b>Consumer Advisory</b>							
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		P/Pf/C	<input type="checkbox"/>	25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	
				Food obtained from approved source			Consumer advisory provided: raw/undercooked food			Pf			<input type="checkbox"/>	
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		P/Pf	<input type="checkbox"/>	<b>Highly Susceptible Population</b>							
				Food received at proper temperature			26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		P/Pf	<input type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			P/C			<input type="checkbox"/>	
				Food in good condition, safe, and unadulterated			<b>Food/Color Additives and Toxic Substances</b>							
14	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		P/Pf/C	<input type="checkbox"/>	27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	
				Required records available: molluscan shellfish identification, parasite destruction			Food additives: approved and properly used			P			<input type="checkbox"/>	
<b>GOOD RETAIL PRACTICES</b>														
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	V	COS	R	OUT	V	COS	R					
<b>Safe Food and Water</b>						<b>Proper Use of Utensils</b>								
30	<input type="checkbox"/>	<input type="checkbox"/>		P	<input type="checkbox"/>	43	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>				
				Pasteurized eggs used where required		In-use utensils: properly stored			C					
31	<input type="checkbox"/>	<input type="checkbox"/>		P/Pf/C	<input type="checkbox"/>	44	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>				
				Water and ice from approved source		Utensils/equipment/linens: properly stored, dried, & handled			Pf/C					
32	<input type="checkbox"/>	<input type="checkbox"/>		Pf	<input type="checkbox"/>	45	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>				
				Variance obtained for specialized processing methods		Single-use/single-service articles: properly stored & used			P/C					
<b>Food Temperature Control</b>						<b>Utensils and Equipment</b>								
33	<input type="checkbox"/>	<input type="checkbox"/>		Pf/C	<input type="checkbox"/>	46	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>				
				Proper cooling methods used; adequate equipment for temperature control		Gloves used properly			C					
34	<input type="checkbox"/>	<input type="checkbox"/>		Pf	<input type="checkbox"/>	<b>Physical Facilities</b>								
				Plant food properly cooked for hot holding		50	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
35	<input type="checkbox"/>	<input type="checkbox"/>		Pf/C	<input type="checkbox"/>	Hot and cold water available; adequate pressure			Pf					
				Approved thawing methods used		51	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
36	<input type="checkbox"/>	<input type="checkbox"/>		Pf/C	<input type="checkbox"/>	Plumbing installed; proper backflow devices			P/Pf/C					
				Thermometers provided and accurate		52	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
<b>Food Identification</b>						<b>Physical Facilities</b>								
37	<input type="checkbox"/>	<input type="checkbox"/>		Pf/C	<input type="checkbox"/>	Sewage and waste water properly disposed			P/Pf/C					
				Food properly labeled; original container		53	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
<b>Prevention of Food Contamination</b>						<b>Physical Facilities</b>								
38	<input type="checkbox"/>	<input type="checkbox"/>		Pf/C	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, & clean			Pf/C					
				Insects, rodents, and animals not present		54	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
39	<input type="checkbox"/>	<input type="checkbox"/>		P/Pf/C	<input type="checkbox"/>	Garbage and refuse properly disposed; facilities maintained			C					
				Contamination prevented during food preparation, storage & display		55	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
40	<input type="checkbox"/>	<input type="checkbox"/>		Pf/C	<input type="checkbox"/>	Physical facilities installed, maintained, and clean			P/Pf/C					
				Personal cleanliness		56	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>			
41	<input type="checkbox"/>	<input type="checkbox"/>		C	<input type="checkbox"/>	Adequate ventilation and lighting; designated areas used			C					
				Wiping cloths: properly used and stored		<b>Violations documented</b>								
42	<input type="checkbox"/>	<input type="checkbox"/>		P/Pf/C	<input type="checkbox"/>	Natural rubber latex gloves not used per CGS §19a-36f								
				Washing fruits and vegetables		Priority Item Violations								
Permit Holder shall notify customers that a copy of the most recent inspection report is available.														
Person in Charge (Signature) <u>Valmira Klobucishta</u> Date <u>1-15-25</u>						Violations documented			Date corrections due		#			
Person in Charge (Printed) <u>Valmira Klobucishta</u>						Priority Foundation Item Violations								
Inspector (Signature) <u>John Mucha</u> Date <u>1/15/25</u>						Core Item Violations			<u>4/15/25</u>		<u>1</u>			
Inspector (Printed) <u>John Mucha</u>						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								

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.

# Food Establishment Inspection Report

LHD NVHD

Inspection Report Continuation Sheet

Date 1/15/25

Establishment Emma's Pavilion Town Ansonia

### TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Deli ham	41°F	Raw chicken	38°F		
Sausage	41°F	Marinara	163°F		
Mozzarella	40°F	Meatballs	151°F		
Sausage	37°F				
Pasta	41°F				
Cooked eggplant	39°F				
Mozzarella sticks	38°F				
Lasagna	39°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: Valmira Klobucishta Exp: 10/12/25, Lundrim Trepcha Exp: 12/11/29
49C	Some build-up on baffles of hood system → Correct by 4/15/25
	- Handsink: Stocked Hot/Cold H <sub>2</sub> O ✓
	- Sanitizer: Quat - 300ppm - bucket ✓
	- Dish-Machine: Chlorine residue: 50ppm ✓
	- Ice Machine ✓                      - Allergen Notice ✓
	- Restroom ✓                      - Bar Area ✓                      - Consumer Advisory ✓
	- Dry Goods ✓                      - Food Storage Order ✓
	- Well maintained ✓                      - Handwashing ✓

Person in Charge (Signature) Volyma  
Inspector (Signature) John Mucha

Date 1-15-25  
Date 1/15/25