


Risk Category: <b>3</b>	<b>Food Establishment Inspection Report</b>	Page 1 of <b>2</b>
Establishment type: <b>Permanent</b> Temporary Mobile Other		Date: <b>6/10/25</b>
Establishment: <b>Focaccia's Cafe 2</b>		Time In: <b>10:40</b> AM/PM Time Out: <b>11:40</b> AM/PM
Address: <b>10003 Bridgeport Avenue</b>		LHD: <b>NWHP</b>
Town/City: <b>Milton #6111</b>		Purpose of Inspection: <b>Routine</b> Pre-op
Permit Holder:		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	Supervision			V	COS	R	IN	OUT	N/A	N/O	Protection from Contamination			V	COS	R
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			Person/Alternate Person in charge present, demonstrates knowledge and performs duties			Pf			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			Food separated and protected			P/C		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			Certified Food Protection Manager for Classes 2, 3, & 4			C			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			Food-contact surfaces: cleaned & sanitized			P/Pf/C		
				<b>Employee Health</b>										<b>Time/Temperature Control for Safety</b>					
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			Management, food employee and conditional employee; knowledge, responsibilities and reporting			P/Pf			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			Proper cooking time and temperatures			P/Pf/C		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			Proper use of restriction and exclusion			P			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			Proper reheating procedures for hot holding			P		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			Written procedures for responding to vomiting and diarrheal events			Pf			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			Proper cooling time and temperatures			P		
				<b>Good Hygienic Practices</b>										<b>Consumer Advisory</b>					
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			Proper eating, tasting, drinking, or tobacco products use			P/C			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			Consumer advisory provided: raw/undercooked food			Pf		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			No discharge from eyes, nose, and mouth			C			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			<b>Highly Susceptible Population</b>					
				<b>Preventing Contamination by Hands</b>										Pasteurized foods used; prohibited foods not offered			P/C		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			Hands clean and properly washed			P/Pf			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			<b>Food/Color Additives and Toxic Substances</b>					
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			No bare hand contact with RTE food or a pre-approved alternative procedure properly followed			P/Pf/C			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			Food additives: approved and properly used			P		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			Adequate handwashing sinks, properly supplied/accessible			Pf/C			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			Toxic substances properly identified, stored & used			P/Pf/C		
				<b>Approved Source</b>										<b>Conformance with Approved Procedures</b>					
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			Food obtained from approved source			P/Pf/C			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			Compliance with variance/specialized process/ROP criteria/HACCP Plan			P/Pf/C		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			Food received at proper temperature			P/Pf			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>								
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			Food in good condition, safe, and unadulterated			P/Pf			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>								
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>			Required records available: molluscan shellfish identification, parasite destruction			P/Pf/C			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>								

GOOD RETAIL PRACTICES															
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	Safe Food and Water			V	COS	R	OUT	Proper Use of Utensils			V	COS	R
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		Pasteurized eggs used where required			P			<input checked="" type="checkbox"/>	In-use utensils: properly stored			C		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		Water and ice from approved source			P/Pf/C			<input checked="" type="checkbox"/>	Utensils/equipment/linens: properly stored, dried, & handled			Pf/C		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		Variance obtained for specialized processing methods			Pf			<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored & used			P/C		
			<b>Food Temperature Control</b>						<input checked="" type="checkbox"/>	Gloves used properly			C		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		Proper cooling methods used; adequate equipment for temperature control			Pf/C			<input checked="" type="checkbox"/>	<b>Utensils and Equipment</b>					
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		Plant food properly cooked for hot holding			Pf			<input checked="" type="checkbox"/>	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			P/Pf/C		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		Approved thawing methods used			Pf/C			<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available			Pf/C		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		Thermometers provided and accurate			Pf/C			<input checked="" type="checkbox"/>	Non-food contact surfaces clean			C		
			<b>Food Identification</b>							<b>Physical Facilities</b>					
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		Food properly labeled; original container			Pf/C			<input checked="" type="checkbox"/>	Hot and cold water available; adequate pressure			Pf		
			<b>Prevention of Food Contamination</b>						<input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices			P/Pf/C		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		Insects, rodents, and animals not present			Pf/C			<input checked="" type="checkbox"/>	Sewage and waste water properly disposed			P/Pf/C		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		Contamination prevented during food preparation, storage & display			P/Pf/C			<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, & clean			Pf/C		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		Personal cleanliness			Pf/C			<input checked="" type="checkbox"/>	Garbage and refuse properly disposed; facilities maintained			C		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		Wiping cloths: properly used and stored			C			<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean			P/Pf/C		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		Washing fruits and vegetables			P/Pf/C			<input checked="" type="checkbox"/>	Adequate ventilation and lighting; designated areas used			C		
			Permit Holder shall notify customers that a copy of the most recent inspection report is available.						<input checked="" type="checkbox"/>	Natural rubber latex gloves not used per CGS §19a-36f					

Person in Charge (Signature): <i>[Signature]</i> Date: <b>06/10/25</b>	Person in Charge (Printed): <b>Darin Valiente</b>
Inspector (Signature): <i>[Signature]</i> Date: <b>6/10/25</b>	Inspector (Printed): <b>Brenda Bruner</b>

Violations documented	Date corrections due	#
Priority Item Violations		
Priority Foundation Item Violations		
Core Item Violations	<b>ADD 4/25 (COS)</b>	<b>3</b>
Risk Factor/Public Health Intervention Violations		<b>2</b>
Repeat Risk Factor/Public Health Intervention Violations		<b>2</b>
Good Retail Practices Violations		<b>2</b>
Requires Reinspection - check box if you intend to reinspect		<b>NO</b>

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.

