Connecticut Department of Public Health

| Risk Category: 4 Food Establishment Inspection Report | | | | | | | | | | | | |
|--|--------------|-----------------------|----------------------|--------------|--------------|--|---|--------------|-------------|--|--|--|
| Establishment type: Permanent Temporary Mobile Other | | Date: | 4/14/ | 25 | | | | | | | | |
| Establishment Hewitt Amwatory Care Paville | 50 | seding C | connecticu | A Health | Time In_ | 12:10 A | M/PM Time Out 12 | :35 | AM/PM | | | |
| Address 360 Seymour Ave | | T | | 1) | LHD \ | JUHD | | | | | | |
| Town/City Derroy | | | | | Purpose | of Inspection: | Routine Pr | е-ор | | | | |
| Permit Holder The Griffin Host Chainul - CEO | Co | onnecticut of Publ | t Depar lic Healt | tment | Reinspe | ction | Other | | | | | |
| FOODBORNE ILLNESS RISK FA | | | | | | | | ann or injun | | | | |
| 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 | | | | | | | | R=repea | t violation | | | |
| IN OUT N/A N/O Supervision | ٧ | cos | R | IN Q | UT N/A N/O | Protecti | on from Contamination | V | COS R | | | |
| Person/Alternate Person in charge present, | Pf | 0 | $\neg \Box$ | 15 | 000 | Food separated | and protected | P/C | | | | |
| demonstrates knowledge and performs duties | | | | 16 🖊 🤇 | 00 | | urfaces: cleaned & sanitized | P/Pf/C | | | | |
| 2 Certified Food Protection Manager for Classes 2, | С | 0 | $ \cdot $ | 17 0 | 5 | | on of returned, previously | P | 00 | | | |
| 3, & 4 Employee Health | | | | | | | tioned, and unsafe food | | | | | |
| Management food employee and conditional employee: | T | | | 18 0 0 | 200 | ALTERNATION OF THE PARTY OF THE | time and temperatures | P/Pf/C | 00 | | | |
| knowledge, responsibilities and reporting | P/Pf | 0 | $)$ \vdash | | | | g procedures for hot holding | | | | | |
| 4 Proper use of restriction and exclusion | Р | 0 | 5 2 | 20 0 | | | time and temperatures | P | | | | |
| Written procedures for responding to vomiting and | Pf | 0 | | - | | | ing temperatures | P | | | | |
| diarrheal events | | | _ 2 | 22 0 | | | ding temperatures | P | - | | | |
| Good Hygienic Practices | - 100 | | | 23 | 200 | | rking and disposition c health control: procedures | P/Pf | 00 | | | |
| Proper eating, tasting, drinking, or tobacco products use No discharge from eyes, nose, and mouth | e P/C | | 읡 2 | 24 | 700 | and records | c nealth control, procedures | P/Pf/C | 00 | | | |
| Preventing Contamination by Hands | 10 | | | - | | | umer Advisory | | | | | |
| 8 Hands clean and properly washed | P/Pf | Told | 5 2 | 25 | | | y provided: raw/undercooked food | Pf | 00 | | | |
| No hare hand contact with RTF food or a | | | | | / | Highly Sus | ceptible Population | | TRANSFE | | | |
| pre-approved alternative procedure properly followed | P/Pf/C | 0 | | 26 0 | | Pasteurized foods | used; prohibited foods not offered | P/C | 00 | | | |
| 10 Adequate handwashing sinks, properly supplied/accessible | Pf/C | 0 | 2 | | | | ves and Toxic Substances | | | | | |
| Approved Source | | | | 27 0 | | | approved and properly use | d P | 00 | | | |
| Food obtained from approved source | P/Pf/C | | | 28 | | stored & used | es properly identified, | P/Pf/C | 00 | | | |
| 12 C Food received at proper temperature 13 Food in good condition, safe, and unadulterated | P/Pf P/Pf | _ | 읡. | | | | th Approved Procedures | | 1000000 | | | |
| Required records available; molluscan shellfish | | | | | - W | | h variance/specialized | DIDIIG | | | | |
| identification, parasite destruction | P/Pf/C | | | 29 0 | | | riteria/HACCP Plan | P/Pf/C | | | | |
| | | | | CTICES | | | | | | | | |
| Good Retail Practices are preventative measures to | | | | | | | | | | | | |
| | | | | COS an | d/or R | | on-site during inspection | R=repea | t violation | | | |
| OUT N/A N/O Safe Food and Water 30 Pasteurized eggs used where required | V P | | R | OUT | uco utono | ils: properly stor | e of Utensils | C | COS R | | | |
| 31 Water and ice from approved source | P/Pf/C | | | | | | perly stored, dried, & handled | Pf/C | - | | | |
| 32 Variance obtained for specialized processing methods | Pf | | 5 2 | 15 O Si | ngle-use/sir | gle-service article | es: properly stored & used | P/C | | | | |
| Food Temperature Control | | | | | loves used | | | С | 00 | | | |
| Proper cooling methods used; adequate equipment for | Pf/C | 0 | | | | | and Equipment | | | | | |
| temperature control | | | _ | | | | surfaces cleanable, | P/Pf/C | 00 | | | |
| 34 O Plant food properly cooked for hot holding | Pf | | 긔닏 | pi | - | igned, construct | | 1 | | | | |
| 35 Approved thawing methods used 36 Thermometers provided and accurate | Pf/C Pf/C | | | | | | Iled, maintained and used; and test strips available | Pf/C | 00 | | | |
| Food Identification | 1110 | | | | | ntact surfaces c | | С | 00 | | | |
| 37 Food properly labeled; original container | Pf/C | 0 | | | | | ical Facilities | | | | | |
| Prevention of Food Contamination | | | Ę | 50 O H | ot and cold | water available | ; adequate pressure | Pf | 00 | | | |
| 38 O Insects, rodents, and animals not present | | 0 | | | | stalled; proper ba | | P/Pf/C | | | | |
| Contamination prevented during food preparation, storage & display | P/Pf/C | | 의병 | 52 O S | ewage and | waste water pro | pperly disposed | P/Pf/C | | | | |
| 40 O Personal cleanliness 41 O Wiping cloths: properly used and stored | Pf/C C | | | | | | structed, supplied, & clean sposed; facilities maintained | Pf/C | 00 | | | |
| 42 Washing fruits and vegetables | P/Pf/C | 0 | | | | | naintained, and clean | P/Pf/C | | | | |
| | | | | | | | nting; designated areas use | | 00 | | | |
| Permit Holder shall notify customers that a copy of the most recent inspection repo | ort is ava | allable. | | \bigcirc N | atural rubb | er latex gloves r | not used per CGS §19a-36f | | | | | |
| | 1/2- | | | | s docume | | Date corrections due | | ſ# | | | |
| Person in Charge (Signature) Date | 123 | | | | em Violatio | ns tem Violations | | | | | | |
| Person in Charge (Printed) Danke M. A. | | 1 | | | Violation i | | | - | | | | |
| XIIIIIII NA KIRLI III | 11 | - | - F | Risk Fact | or/Public H | lealth Intervention | on Violations | | | | | |
| Inspector (Signature) full and the Date 4// | 41 | 2 | | | | | tervention Violations | | | | | |
| Amanda Anhin | / | | | | | es Violations | if you intend to | _ | | | | |
| Inspector (Printed) | nio ced | or to - | | | | | x if you intend to reinspect | | destroy | | | |
| 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. | | | | | | | | | | | | |

| | F00 | a Establisi | iment inspe | ction Repo | OFT Page | _ or |
|------------------------|--------------------------|--------------------------|--|----------------------------|---|---------------|
| LHD_N | VHD | Inspecti | on Report Continuation Shee | et | Date 4//4 | 1/25 |
| Establish | ment Hewitt Am | Maton Care | Town Derby | | / | |
| | | | PERATURE OBSERV | ATIONS | | |
| Pitto Vice Potat | 111 | 135°F 4 0 | m/Location/Process rawer-chx Salace Tuna Salad Tuna Salad Tomostoes (Slice Ducumper (Slice | 38°1= Selt 38°F -\ | tem/Location/Process Serve Yogurt par Fruit cup | 38°F |
| | | | | | | |
| | | | TIONS AND CORREC | | | |
| Item Number | Violations cited in this | report must be corrected | within the time frames below | w, or as stated in section | ns 8-405.11 & 8-406.11 of t | he food code. |
| CFPM | John Alfor | - 1 | | | | |
| | Handsink - Sta | ocked Sigr | rage / 120° | F/, | | |
| | Sanitizer - Q | vat 200-4 | coppor Bic | ketV | | |
| | 10:1 | ostervi | | | | |
| | illmach | inex | | | | |
| | Good alou | ev/ | | | | |
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| Person in | Charge (Signature) | 11/1/ | 26 | | Date 4/14 | 1/23 |
| Inspector | (Signature) | rudle Kli | chi | | Date 4 | 14/25 |