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Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

Risk Category: 3

Food Establishment Inspection Report

Page 1 of 2

Establishment type: Permanent Temporary Mobile Other _____

Date: 9/29/25

Establishment Maple Hill School

Address 641 Maple Hill Road

Town/City Naugatuck

Permit Holder Robert Schweickert

Connecticut Department of Public Health

Time In 1055 AM/PM **Time Out** _____ AM/PM

LHD NVHD

Purpose of Inspection: Routine Pre-op

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

	IN	OUT	N/A	N/O	Supervision	V	COS	R
1	✓				Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf		
2	✓				Certified Food Protection Manager for Classes 2, 3, & 4	C		
					Employee Health			
3	✓				Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf		
4	✓				Proper use of restriction and exclusion	P		
5	✓				Written procedures for responding to vomiting and diarrheal events	Pf		
					Good Hygienic Practices			
6	✓				Proper eating, tasting, drinking, or tobacco products use	P/C		
7	✓				No discharge from eyes, nose, and mouth	C		
					Preventing Contamination by Hands			
8	✓				Hands clean and properly washed	P/Pf		
9	✓				No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C		
10	✓				Adequate handwashing sinks, properly supplied/accessible	Pf/C		
					Approved Source			
11					Food obtained from approved source	P/Pf/C		
12					Food received at proper temperature	P/Pf		
13					Food in good condition, safe, and unadulterated	P/Pf		
14					Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C		

	IN	OUT	N/A	N/O	Protection from Contamination	V	COS	R
15					Food separated and protected	P/C		
16					Food-contact surfaces: cleaned & sanitized	P/Pf/C		
17					Proper disposition of returned, previously served, reconditioned, and unsafe food	P		
					Time/Temperature Control for Safety			
18					Proper cooking time and temperatures	P/Pf/C		
19					Proper reheating procedures for hot holding	P		
20					Proper cooling time and temperatures	P		
21					Proper hot holding temperatures	P		
22					Proper cold holding temperatures	P		
23					Proper date marking and disposition	P/Pf		
24					Time as a public health control: procedures and records	P/Pf/C		
					Consumer Advisory			
25					Consumer advisory provided: raw/undercooked food	Pf		
					Highly Susceptible Population			
26					Pasteurized foods used; prohibited foods not offered	P/C		
					Food/Color Additives and Toxic Substances			
27					Food additives: approved and properly used	P		
28					Toxic substances properly identified, stored & used	P/Pf/C		
					Conformance with Approved Procedures			
29					Compliance with variance/specialized process/ROP criteria/HACCP Plan	P/Pf/C		

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
30				Pasteurized eggs used where required	P		
31				Water and ice from approved source	P/Pf/C		
32				Variance obtained for specialized processing methods	Pf		
				Food Temperature Control			
33				Proper cooling methods used; adequate equipment for temperature control	Pf/C		
34				Plant food properly cooked for hot holding	Pf		
35				Approved thawing methods used	Pf/C		
36				Thermometers provided and accurate	Pf/C		
				Food Identification			
37				Food properly labeled; original container	Pf/C		
				Prevention of Food Contamination			
38				Insects, rodents, and animals not present	Pf/C		
39				Contamination prevented during food preparation, storage & display	P/Pf/C		
40				Personal cleanliness	Pf/C		
41				Wiping cloths: properly used and stored	C		
42				Washing fruits and vegetables	P/Pf/C		

	OUT	Proper Use of Utensils	V	COS	R
43		In-use utensils: properly stored	C		
44		Utensils/equipment/linens: properly stored, dried, & handled	Pf/C		
45		Single-use/single-service articles: properly stored & used	P/C		
46		Gloves used properly	C		
		Utensils and Equipment			
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used	P/Pf/C		
48		Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	Pf/C		
49		Non-food contact surfaces clean	C		
		Physical Facilities			
50		Hot and cold water available; adequate pressure	Pf		
51		Plumbing installed; proper backflow devices	P/Pf/C		
52		Sewage and waste water properly disposed	P/Pf/C		
53		Toilet facilities: properly constructed, supplied, & clean	Pf/C		
54		Garbage and refuse properly disposed; facilities maintained	C		
55		Physical facilities installed, maintained, and clean	P/Pf/C		
56		Adequate ventilation and lighting; designated areas used	C		
		Natural rubber latex gloves not used per CGS §19a-36f			

Permit Holder shall notify customers that a copy of the most recent inspection report is available.

Violations documented	Date corrections due	#
Priority Item Violations		–
Priority Foundation Item Violations	10/9/25	1
Core Item Violations		–
Risk Factor/Public Health Intervention Violations		–
Repeat Risk Factor/Public Health Intervention Violations		–
Good Retail Practices Violations		1
Requires Reinspection - check box if you intend to reinspect		–

Person in Charge (Signature) Shirley Brazier **Date** 9/29/25

Person in Charge (Printed) Shirley Brazier

Inspector (Signature) Amy Durand **Date** 9/29/25

Inspector (Printed) Amy Durand

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 9/29/25

Establishment Maple Hill School Town Naugatuck

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Handsink BOH	95°F	walkin ambient	37°F		
Chx Hotholding	137°F	Deli cheese WIC	40°F		
Steamer unit	175°F	Chicken patties CH	29°F		
Shredded cheese	36°F	Milk fridge	40°F		
1 door fridge	38°F				
FOH handsink	92°F				
1 door fridge	41°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.
	CFDM: Shirley Braziel 7/8/29, Damaris Espada 7/8/29 Christopher Autges 3/25/26 Handsinks stocked ✓ signage ✓ hot h2o ✓ labeling ✓ datemarking ✓ temp logs ✓ vinyl gloves ✓ probe thermometers ✓ in all units ✓ dry storage good ✓ cans ok ✓ Dented can section ✓ Sanitizer - lactic acid - 3 bay 700 ✓ allergen poster hung ✓ V&D procedures ✓
* 51pf	Floor drain in kitchen backing up / overflowing / clogged - send work order to adurand@nvhd.org & fixed w/in 10 days.

Person in Charge (Signature) Shirley Braziel Date 9/29/25

Inspector (Signature) Amy durand Date 9/29/25