## **Connecticut Department of Public Health**

Risk Category:	Food Establishment Inspection Report Page 1 of											
Establishment type: Permanent Temporary Mobile Other							ate:					
					connecticut He			_				
Establishment			Tealing Health			<u> </u>	ime In_	^	AM/PM Time Out		_AM	/PM
Address				Pł	1)	L	HD					
Town/City							Purpose of Inspection: Routine Pre-op					
Permit Holder		Connecticut Department of Public Health			R	Reinspection Other						
Diele feete ver eve immedi	FOODBORNE ILLNESS RISK F											
	ant practices or procedures identified as the most prevalent contrance status (IN, OUT, N/A, N/O) for each numbered it				me iliness omplianc			ot in compliance	N/A=not applicable	<b>N/O</b> =not ol		 ed
	ty foundation item <b>C</b> =Core item <b>V</b> =violation type				•			·	cted on-site during inspection			
IN OUT N/A N/O	Supervision	V	cos	R	IN	OUT	N/A N/O	Protect	ion from Contamination	V	COS	S R
<b>1 1</b> ( ) ( ) ( )	n/Alternate Person in charge present,	Pf			15 🔾	$\bigcirc$		•	d and protected	P/C		
	nstrates knowledge and performs duties				16				urfaces: cleaned & sanitize			
2 O O Certifi 3, & 4	ed Food Protection Manager for Classes 2,	С			17				ion of returned, previously itioned, and unsafe food		P	,
υ, α τ	Employee Health		_					·	ature Control for Safety			
Manag	gement, food employee and conditional employee;	D/D			18			•	time and temperatures	P/Pf/	c	,
knowl	edge, responsibilities and reporting	P/P1			19 🔾			·	ng procedures for hot holdi	ng	P 🔾	
	er use of restriction and exclusion	P			20	0		<u> </u>	time and temperatures		P O	
	n procedures for responding to vomiting and eal events	Pf			21 🔾			<del>                                     </del>	ling temperatures ding temperatures	-	P O	
ulaitii	Good Hygienic Practices				23			<u> </u>	arking and disposition	<u>  '</u>   P/Pf		, 0
6 O O Prope	er eating, tasting, drinking, or tobacco products use	e P/C						<u> </u>	ic health control: procedure	26		
7 O O No dis	scharge from eyes, nose, and mouth	С			24			and records		P/Pf/C		
	Preventing Contamination by Hands	1	<u> </u>						umer Advisory			
	s clean and properly washed are hand contact with RTE food or a	P/P		$\bigcirc$	25				y provided: raw/undercooked fo	od Pf		
	oproved alternative procedure properly followed	P/Pf/C			26				sceptible Population used; prohibited foods not offer	ed P/C		
<u> </u>	ate handwashing sinks, properly supplied/accessible	Pf/C	; 0		20   -		Fo	-	ives and Toxic Substanc			
	Approved Source	l			27 🔾			Food additives:	approved and properly us	ed	P	
	obtained from approved source	P/Pf/C			28				es properly identified,	P/Pf/	C	)
	received at proper temperature	P/P						stored & used	the American Discontinuo			
	in good condition, safe, and unadulterated red records available: molluscan shellfish	P/P1		$\subseteq$	<del>-                                      </del>	1			ith Approved Procedures th variance/specialized	<b>;</b>	$\Box$	_
	fication, parasite destruction	P/Pf/C			29			· .	riteria/HACCP Plan	P/Pf/		
	GO	OD RE	TAIL	PR/	CTICE	ES				,		
	Good Retail Practices are preventative measures t									_		
Mark <b>OUT</b> if numbered ite			<del>-</del> -	_ [ ]	r COS a	and/o	r <b>R</b>		on-site during inspection	R=repea		_
OUT N/A N/O 30 Pasteurized	Safe Food and Water d eggs used where required	V P	cos	R	43 O	In-u	sa litans	ils: properly stor	se of Utensils	C		S R
	ice from approved source	P/Pf/C		— I F					perly stored, dried, & handled			, (
	btained for specialized processing methods	Pf			-				es: properly stored & used	P/C		,
	Food Temperature Control				46	Glov	es used	l properly		С		
1.3.3 ( )	ling methods used; adequate equipment for	Pf/C			<del>- 1 - 1</del>	  -			s and Equipment			
temperature	e control properly cooked for hot holding	Pf			<b>4</b> / IC ) I	l		n-rood contact s igned, construct	surfaces cleanable,	P/Pf/C		
	hawing methods used	Pf/C				-			illed, maintained and used			+
	ters provided and accurate	Pf/C			<b>48</b> I C 21			•	and test strips available	' Pf/C		
	Food Identification				49	Non	-food co	ntact surfaces c		С		
37  Food properly label	led; original container	Pf/C			<b>50</b>	11.4	ا ادعا		sical Facilities	T =:		
38 Insects, rodents, ar	Prevention of Food Contamination and animals not present	Pf/C	101						; adequate pressure ackflow devices	Pf P/Pf/0		
	ented during food preparation, storage & display	P/Pf/C						waste water pro		P/Pf/C		
40 Personal cleanlines		Pf/C		—— I I				•	structed, supplied, & clear			
· · · · · · · · · · · · · · · · · · ·	perly used and stored	С		—— I I	-				isposed; facilities maintained		_	
42 Washing fruits and	vegetables	P/Pf/C			-				naintained, and clean	P/Pf/C		
Permit Holder shall notify c	ustomers that a copy of the most recent inspection repo	rt is ava	ilable.				•		nting; designated areas us not used per CGS §19a-36			
							docume		Date corrections de		#	
Person in Charge (Signat	ture) Date						Violatio					
Porcon in Charge (Duinte	d)			- 1 ⊢				tem Violations				
Person in Charge (Printe	uj						iolations Public H	lealth Intervention	l on Violations	-+		
Inspector (Signature)	Date			⊢					tervention Violations			
		_	_	⊢				es Violations				
Inspector (Printed)		.!-			•		•		x if you intend to reinspe		ما د	
• •	perator of a food establishment aggrieved by the of unsafe food, may appeal such order to the				•	•			•		uestr	oy,

## Food Establishment Inspection Report

	Food	l Establ	ishment Inspection	n Report	Page	of	
LHD			Inspection Report Continuation Sh	Date			
Establishme	ent_		Town_	_			
			TEMPERATURE OBSER	VATIONS			
Item/Location/Process		Temp	Item/Location/Process	Тетр	Item/Location/Process	Temp	
		OI.	 BSERVATIONS AND CORRE	CTIVE ACTIONS	!		
Item Number	Violations cited in		at be corrected within the time frames be			od code.	
Person in C	harge (Signature)				Date		

Date

Inspector (Signature)