Connecticut Department of Public Health

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Risk Category:					Food Establishment In) 	on Ke	port		Page 1 o	т	-	
Establishment type: Permanent Temporary Mobile Other _											Date:						
Est	abl	ishm	nent					teeping Con	necticut Healthy		Time In_		M/PM Time Out	t		AM/PM	
Address								7D	H		LHD						
										F		of Inspection	: Routine	Pre	e-op		
Town/City							Connecticut Department				Reinspection Other						
Per	mit	t Hol	der		FOODBORI	NF II I NFSS RISK F	of Public Health ACTORS AND PUBL				IC HEALTH INTERVENTIONS						
		Risk	factors a	re importa		dentified as the most prevalent con								borne illne	ss or injury	'.	
Mark designated compliance status (IN , OUT , N/A , N/O) for each numbered item P=Priority item Pf=Priority foundation item C=Core item V=violation type									n complian			ot in compliance	N/A=not applicable ted on-site during inspect		D=not ob	served t violatior	
			N/A N/O	T		rvision		cos R	T I	Т	T N/A N/O		on from Contamina		V	COS R	
1	\bigcirc				n/Alternate Person in o	•	Pf		15			•	d and protected		P/C		
-					strates knowledge an	-			16 🔾				urfaces: cleaned & sa		P/Pf/C		
2				3, & 4	ed Food Protection ivia	anager for Classes 2,	С		17				ion of returned, previ- itioned, and unsafe fo		Р		
				0, u +	Employee H	Health						·	ture Control for Saf				
3				Manag	ement, food employee a	and conditional employee;	P/Pf		18 🔾			Proper cooking	time and temperatur	es	P/Pf/C		
					edge, responsibilities a				19 🔾				ng procedures for hot				
4					use of restriction and	onding to vomiting and	P		21			<u> </u>	time and temperature ling temperatures	es	P		
5					al events	oriding to vorniting and	Pf		22			<u> </u>	ding temperatures		P		
					Good Hygienic				23			Proper date ma	rking and disposition		P/Pf		
6				<u> </u>		ing, or tobacco products us			24			' •	ic health control: prod	edures	P/Pf/C		
/					charge from eyes, not Preventing Contamin		C					and records	umer Advisory				
8					clean and properly w		P/Pf		25 🔾				y provided: raw/undercod	ked food	Pf		
a					e hand contact with R		P/Pf/C						ceptible Population				
1.0				<u> </u>	<u> </u>	cedure properly followed	<u> </u>		26				used; prohibited foods no		P/C		
10				Adequa		properly supplied/accessible	Pf/C		27		Fo		ves and Toxic Subs		Р		
11				Food o	Approved Sobtained from approve		P/Pf/C		27 🔾				approved and prope es properly identified				
12					eceived at proper tem		P/Pf		28			stored & used	co property facilities	,	P/Pf/C		
13				Food i	n good condition, safe	e, and unadulterated	P/Pf				C		ith Approved Proce				
14				•	ed records available:		P/Pf/C		29			·	th variance/specialize	ed	P/Pf/C		
				laentiii	cation, parasite destru		OD RE	TAII P	RACTIC	FS		process/ROP c	riteria/HACCP Plan				
					Good Retail Practices	are preventative measures t						icals, and physica	al objects into foods.				
	Mark	k OUT	r if numb	pered ite	m is not in compliance	• • • • • • • • • • • • • • • • • • • •	in approp	oriate bo	x for COS	and	or R	COS =corrected	on-site during inspection	on	R=repea	t violatior	
		N/A N			Safe Food and		V	COS R	OUT				se of Utensils		V	COS R	
30 ³					eggs used where red ce from approved sou	•	P/Pf/C					sils: properly stor	ed perly stored, dried, & ha	andled	C Pf/C		
32					<u> </u>	processing methods	Pf						es: properly stored & us		P/C		
			Food Temperature Control 46 Gloves used properly														
33						equate equipment for	Pf/C)	T			s and Equipment			T	
34			<u> </u>		control	t holding	Pf		47)			surfaces cleanable,		P/Pf/C		
35					roperly cooked for ho awing methods used		Pf/C			+•	<u> </u>	signed, construct	alled, maintained and	used:			
36					ers provided and accu		Pf/C		48	<i>)</i>		•	and test strips availal	•	Pf/C		
					Food Identif	ication			49	-		ntact surfaces c	lean		С		
37		Food	d proper		ed; original container		Pf/C			T			sical Facilities				
38		Inco	oto rode		Prevention of Food		Pf/C						e; adequate pressure ackflow devices		Pf P/Pf/C		
			·	·	d animals not present	ation, storage & display	P/Pf/C		┩ ┝────	_		<u> </u>	operly disposed		P/Pf/C		
40			onal cle				Pf/C		-			•	structed, supplied, &	clean	Pf/C		
41					erly used and stored		С	00		-			isposed; facilities main		С		
42		Was	hing fru	its and	vegetables		P/Pf/C			-	<u> </u>	•	naintained, and clear		P/Pf/C		
Р	ermi	it Holo	der shall	notify cu	istomers that a copy of t	he most recent inspection rep	ort is ava	ilable.	56	_	•		hting; designated are not used per CGS §1		C		
											docume		Date correction			#	
Per	sor	n in C	Charge ((Signat	ure)	Date			⊣		n Violatio						
Par	sor	ງ in ົ	Charge ((Printa	4)				 		undation l Violations	Item Violations					
. 01		C	Tial ye	<u>, , , , , , , , , , , , , , , , , , , </u>	- /				┩ ┡━━━━			Health Intervention	on Violations				
Ins	pec	tor (S	Signatu	re)		Date			-				tervention Violations				
Inc	nec	tor /I	Drintad\	•					<u> </u>			es Violations	v if you intend to rei	nenoot			
	•		Printed) he own		perator of a food esta	ablishment aggrieved by t	his orde	er to co			_		x if you intend to rei	•	o hold o	destroy	
, τρ	700	an 11		-		appeal such order to the				-			-				