

Risk Category:		Food Establishment Inspection Report										Page 1 of ____													
Establishment type: Permanent Temporary Mobile Other _____										Date:															
Establishment										Time In _____ AM/PM Time Out _____ AM/PM															
Address										LHD															
Town/City										Purpose of Inspection: Routine Pre-op															
Permit Holder										Reinspection Other _____															
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																									
<i>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.</i>																									
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				
1	☐	☐	☐	☐	Person/Alternate Person in charge present, demonstrates knowledge and performs duties			Pf	☐	☐	15	☐	☐	☐	☐	Food separated and protected			P/C	☐	☐				
2	☐	☐	☐	☐	Certified Food Protection Manager for Classes 2, 3, & 4			C	☐	☐	16	☐	☐	☐	☐	Food-contact surfaces: cleaned & sanitized			P/Pf/C	☐	☐				
Employee Health																		Time/Temperature Control for Safety							
3	☐	☐	☐	☐	Management, food employee and conditional employee; knowledge, responsibilities and reporting			P/Pf	☐	☐	18	☐	☐	☐	☐	Proper cooking time and temperatures			P/Pf/C	☐	☐				
4	☐	☐	☐	☐	Proper use of restriction and exclusion			P	☐	☐	19	☐	☐	☐	☐	Proper reheating procedures for hot holding			P	☐	☐				
5	☐	☐	☐	☐	Written procedures for responding to vomiting and diarrhea events			Pf	☐	☐	20	☐	☐	☐	☐	Proper cooling time and temperatures			P	☐	☐				
Good Hygienic Practices																		Food/Color Additives and Toxic Substances							
6	☐	☐	☐	☐	Proper eating, tasting, drinking, or tobacco products use			P/C	☐	☐	21	☐	☐	☐	☐	Proper hot holding temperatures			P	☐	☐				
7	☐	☐	☐	☐	No discharge from eyes, nose, and mouth			C	☐	☐	22	☐	☐	☐	☐	Proper cold holding temperatures			P	☐	☐				
Preventing Contamination by Hands																		Consumer Advisory							
8	☐	☐	☐	☐	Hands clean and properly washed			P/Pf	☐	☐	25	☐	☐	☐	☐	Consumer advisory provided: raw/undercooked food			Pf	☐	☐				
9	☐	☐	☐	☐	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed			P/Pf/C	☐	☐	Highly Susceptible Population														
10	☐	☐	☐	☐	Adequate handwashing sinks, properly supplied/accessible			Pf/C	☐	☐	26	☐	☐	☐	☐	Pasteurized foods used; prohibited foods not offered			P/C	☐	☐				
Approved Source																		Conformance with Approved Procedures							
11	☐	☐	☐	☐	Food obtained from approved source			P/Pf/C	☐	☐	27	☐	☐	☐	☐	Food additives: approved and properly used			P	☐	☐				
12	☐	☐	☐	☐	Food received at proper temperature			P/Pf	☐	☐	28	☐	☐	☐	☐	Toxic substances properly identified, stored & used			P/Pf/C	☐	☐				
13	☐	☐	☐	☐	Food in good condition, safe, and unadulterated			P/Pf	☐	☐	GOOD RETAIL PRACTICES														
14	☐	☐	☐	☐	Required records available: molluscan shellfish identification, parasite destruction			P/Pf/C	☐	☐	<i>Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.</i>														
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								
30	☐	☐	☐	Pasteurized eggs used where required			P	☐	☐	43	☐	In-use utensils: properly stored			C	☐	☐								
31	☐	☐	☐	Water and ice from approved source			P/Pf/C	☐	☐	44	☐	Utensils/equipment/linens: properly stored, dried, & handled			Pf/C	☐	☐								
32	☐	☐	☐	Variance obtained for specialized processing methods			Pf	☐	☐	45	☐	Single-use/single-service articles: properly stored & used			P/C	☐	☐								
Food Temperature Control																		Utensils and Equipment							
33	☐	☐	☐	Proper cooling methods used; adequate equipment for temperature control			Pf/C	☐	☐	46	☐	Gloves used properly			C	☐	☐								
34	☐	☐	☐	Plant food properly cooked for hot holding			Pf	☐	☐	47	☐	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			P/Pf/C	☐	☐								
35	☐	☐	☐	Approved thawing methods used			Pf/C	☐	☐	48	☐	Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available			Pf/C	☐	☐								
36	☐	☐	☐	Thermometers provided and accurate			Pf/C	☐	☐	49	☐	Non-food contact surfaces clean			C	☐	☐								
Food Identification																		Physical Facilities							
37	☐	☐	☐	Food properly labeled; original container			Pf/C	☐	☐	50	☐	Hot and cold water available; adequate pressure			Pf	☐	☐								
Prevention of Food Contamination																		Violations documented					Date corrections due		#
38	☐	☐	☐	Insects, rodents, and animals not present			Pf/C	☐	☐	51	☐	Plumbing installed; proper backflow devices			P/Pf/C	☐	☐								
39	☐	☐	☐	Contamination prevented during food preparation, storage & display			P/Pf/C	☐	☐	52	☐	Sewage and waste water properly disposed			P/Pf/C	☐	☐								
40	☐	☐	☐	Personal cleanliness			Pf/C	☐	☐	53	☐	Toilet facilities: properly constructed, supplied, & clean			Pf/C	☐	☐								
41	☐	☐	☐	Wiping cloths: properly used and stored			C	☐	☐	54	☐	Garbage and refuse properly disposed; facilities maintained			C	☐	☐								
42	☐	☐	☐	Washing fruits and vegetables			P/Pf/C	☐	☐	55	☐	Physical facilities installed, maintained, and clean			P/Pf/C	☐	☐								
Permit Holder shall notify customers that a copy of the most recent inspection report is available.																		56	☐	Adequate ventilation and lighting; designated areas used			C	☐	☐
																		☐	Natural rubber latex gloves not used per CGS §19a-36f						
Person in Charge (Signature) _____										Date _____		Priority Item Violations													
Person in Charge (Printed) _____										Priority Foundation Item Violations															
Inspector (Signature) _____										Date _____		Core Item Violations													
Inspector (Printed) _____										Risk Factor/Public Health Intervention Violations															
										Repeat Risk Factor/Public Health Intervention Violations															
										Good Retail Practices Violations															
										Requires Reinspection - check box if you intend to reinspect															
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.																									