

Supervision

1	Person/ Alternate Person in Charge Present, Demonstrates Knowledge, and Performs Duties^{Pf}
2-101.11; CGS 19a-36h-4(a),(c)	Assignment: Person in Charge Present ^{Pf}
2-102.11 (A),(B) & (C)(1),(4)-(16); CGS 19a-36h-4(c)(1)	Demonstration: PIC in Class 1 Demonstrates Knowledge; In Class 2,3,&4 is CFPM ^{Pf}
2-103.11 (A)-(Q)	Person-In-Charge Duties ^{Pf}
CGS 19a-36h-4(c)	Alternate Person in Charge in Class 2, 3, & 4 Establishments ^{Pf}
2	Certified Food Protection Manager for Classes 2,3,&4
2-102.12(a)	Certified Food Protection Manager in Class 2, 3, & 4 Establishments ^C
Employee Health/Responding to Contamination Events	
3	Management, Food Employee & Conditional Employee: Knowledge Responsibilities and Reporting^{P Pf}
2-102.11 (C)(2),(3),(17)	Demonstration ^{Pf}
2-103.11 (O)	Person In Charge, Duties ^{Pf}
2-201.11 (A)-(C), (E)	Responsibility of PIC/Permit Holder/Conditional Employees ^{P Pf}
2-201.11 (A)	Reportable Symptoms ^P
2-201.11 (B)	PIC Notify Regulatory Authority ^{Pf}
2-201.11 (C)	Prohibit Conditional Employee ^P
2-201.11 (E)	Employee Report to the PIC ^{Pf}
4	Proper Use of Restriction and Exclusion^P
2-201.11 (D),(F)	Responsibility of PIC/Permit Holder/ Conditional Employees-Responsibility of PIC to Exclude/Restrict ^P
2-201.12	Exclusions & Restrictions ^P
2-201.13	Removal, Adjustment or Retention of Exclusions & Restrictions ^P
5	Written Procedures for Responding to Vomiting & Diarrheal Events^{Pf}
2-501.11	Written Procedures: Clean-up of Vomiting & Diarrheal Events ^{Pf}
Good Hygienic Practices	
6	Proper Eating, Tasting, Drinking, or Tobacco Products Use^{P C}
2-401.11	Eating, Drinking, or Using Tobacco Products ^C
3-301.12	Preventing Contamination when Tasting ^P
7	No Discharge From Eyes, Nose, and Mouth^C
2-401.12	No Discharges from the Eyes, Nose, Mouth ^C
Preventing Contamination by Hands	
8	Hands Clean and Properly Washed^{P Pf}
2-301.11	Clean Condition, Hands/Arms ^P
2-301.12	Cleaning Procedure ^P
2-301.14	When to Wash ^P
2-301.15	Where to Wash ^{Pf}
2-301.16	Hand Antiseptics ^{Pf}
9	No Bare Hand Contact with RTE Food or a Pre-Approved Alternative Procedure Properly Allowed^{P Pf C}
3-301.11	No Bare Hand Contact with RTE Food ^{P Pf C}
3-301.11(B)	No BHC with RTE Food, Suitable Utensil Used ^P
3-301.11(C)	Minimize BHC with non-RTE Food ^{Pf}
3-301.11(D)	BHC with RTE Food Added as Ingredient to be Cooked ^C
3-801.11(D)	Pasteurized Foods, Prohibited Re-Service, & Prohibited Foods ^P
10	Adequate Handwashing Sinks, Properly Supplied/Accessible^{Pf C}
5-202.12	Adequate Handwashing Sinks, Properly Supplied, Installed ^{Pf C}
5-202.12(A)	Water at Handwashing Sinks ≥85°F. ^{Pf}

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10	Adequate Handwashing Sinks, Properly Supplied/Accessible^{Pf C}
5-202.12(B)-(D)	No Steam Mixing Valves; water flow ≥15 secs. ^C
5-203.11	Handwashing Sinks-Numbers & Capacities ^{Pf}
5-204.11	Handwashing Sinks-Location & Placement ^{Pf}
5-205.11	Using a Handwashing Sink, Operation & Maintenance ^{Pf}
6-301.11	Handwashing Cleanser, Availability ^{Pf}
6-301.12	Hand Drying Provision ^{Pf}
6-301.13	Handwashing Aids & Devices, Use Restrictions ^C
6-301.14	Handwashing Signage ^C
Approved Source	
11	Food Obtained from Sources that Comply with Law^{P Pf C}
3-201.11	Compliance with Food Law ^{P Pf C}
3-201.11(A)	Food From Approved Source ^P
3-201.11(B)	Food From Private Home Cannot be Used in a Food Establishment ^P
3-201.11(C)	Packaged Food Labeled As Required ^{Pf}
3-201.11(E)	Whole Muscle Intact Steaks:
3-201.11(E)(1)	Packaged as Intact Whole Muscle, Intact Beef Upon Request ^{Pf}
3-201.11(E)(2)	Deemed Acceptable Based on Evidence ^{Pf}
3-201.11(E)(3)(a)	Labeled Meat Cut in Food Establishment ^P
3-201.11(E)(3)(b)	Prepared so they Remain Intact ^{Pf}
3-201.11(F)	Meat/Poultry Have Safe Handling Instructions ^C
3-201.11(G)	Untreated Eggs Have Safe Handling Instructions ^C
3-201.12	Food in Hermetically Sealed Container From Regulated Processor ^P
3-201.13	Fluid Milk & Milk Products - Grade A Standards ^P
3-201.14	Fish - Commercially/Legally Caught/Harvested ^P
3-201.15	Molluscan Shellfish From Approved Source ^P
3-201.16	Wild Mushrooms Not Offered Unless Food Establishment Approved ^P
3-201.17	Game Animals ^{P C}
3-201.17(A)	Raised and Received for Service as Required ^P
3-201.17(B)	Not a Game Animal Listed as Endangered ^C
3-202.13	Eggs - Clean & Sound, Meet USDA Standards ^P
3-202.14	Eggs & Milk Products, Pasteurized ^P
3-202.110	Juice Treated-Commercially Processed ^{P Pf}
3-202.110(A)	From Processor with HACCP System ^{Pf}
3-202.110(B)	Pasteurized or Treated for 5 log Reduction ^P
5-101.13	Bottled Drinking Water From Approved Source ^P
12	Food Received at Proper Temperature^{P Pf}
3-202.11	Food Received at Proper Temperature ^{P Pf}
3-202.11(A)	TCS food ≤41°F. When Received ^P
3-202.11(C)	Raw Eggs Received at ≤45°F. (Ambient) ^P
3-202.11(D)	TCS food Received Hot at ≥135°F. ^P
3-202.11(E)	Frozen Food Received Frozen ^{Pf}
3-202.11(F)	TCS Food Received Free From Temp Abuse ^{Pf}
13	Food In Good Condition, Safe, and Unadulterated^{P Pf}
3-101.11	Good Condition, Safe, and Unadulterated, & Honestly Presented ^P
3-202.15	Package Integrity ^{Pf}

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14	Required Records Available: Molluscan Shellfish Identification, Parasite Destruction^{P Pf C}
3-202.18	Molluscan Shellfish, Packaging and Identification ^{Pf, C}
3-202.18(A)	Molluscan Shellfish Tags Complete and Accurate ^{Pf}
3-202.18(B)	Two Tag Harvester or Dealer System Used ^C
3-202.18(C); 19a-36h-6(a)&(b)(3)	Molluscan Shellfish w/o Tags or Complete Tags Subject to Hold Order ^C
3-203.12	Molluscan Shellfish, Maintaining Identification ^{Pf}
3-402.11	Parasite Destruction of Raw/Partially Cooked Fish ^P
3-402.12	Parasite Destruction Records, Creation & Retention - 90 days ^{Pf}
Protection from Contamination	
15	Food Separated and Protected^{P C}
3-302.11	Packaged and Unpackaged Food-Separation, Packaging, and Segregation ^{P C}
3-302.11(A)(1)(2)	Raw Animal Foods Separated from Other Raw Animal Food and RTE Food, Raw Animal Food Separated by Type ^P
3-302.11(A)(3)-(8)	Protect by Cleaning/Sanitizing Equipment & Utensils, Storing Food in Packages/Covered Containers, Cleaning Hermetically Sealed Containers Before Opening, Store Food Not Fit for Consumption as Specified, Separate Unwashed Produce from RTE Food ^C
3-304.11	Food Shall Only Contact Surfaces of Clean Equipment, Utensils, & Linens as Specified ^P
3-304.15(A)	Gloves, Use Limitation- One Task Only & Discarded ^P
3-306.13(A)	Raw Unpackaged Animal Food Not Offered at Consumer Self Service Operations ^P
16	Food Contact Surfaces Cleaned and Sanitized^{P Pf C}
4-501.111	Manual Warewashing Equipment, Hot Water Sanitization Temperatures ^P
4-501.112	Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures ^{Pf}
4-501.113	Mechanical Warewashing Equipment, Sanitization Pressure ^C
4-501.114	Manual & Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration/Hardness ^{P Pf}
4-501.114(A)	Chlorine Solution as Required ^P
4-501.114(B)	Iodine Solution as Required ^P
4-501.114(C)	Quaternary Ammonia Solution as Required ^P
4-501.114(D)	Other Solution Approved & Achieves Sanitization ^P
4-501.114(E)	Other Solution Used According to EPA Label ^P
4-501.114(F)(1)	Onsite Sanitizer Generator Complies w. FIFRA ^P
4-501.114(F)(2)	Onsite Sanitizer Generator Complies w. 40CFR ^P
4-501.114(F)(3)	Onsite Sanitizer Generator Displays EPA Facility # ^{Pf}
4-501.114(F)(4)	Onsite Sanitizer Generator Operated & Maintained ^{Pf}
4-501.115	Manual Warewashing Equipment, Chemical Sanitization Using Detergent-Sanitizers ^C
4-601.11 (A)	Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, & Utensils ^{Pf}
4-602.11	Equipment Food-Contact Surfaces and Utensils-Frequency ^{P C}
4-602.11(A),(C)	Food Contact Surfaces/Utensils Cleaned as Required ^P
4-602.11(E)	Non-TCS Food Contact Surface Cleaned as Required ^C
4-602.12	Cooking & Baking Equipment ^C
4-702.11	Before, Use After Cleaning ^P
4-703.11	Hot Water & Chemical Methods ^P
17	Proper Disposition of Returned, Previously Served, Reconditioned, and Unsafe Food^P
3-306.14	Returned Food & Re-Service of Food ^P
3-701.11	Discarding/Reconditioning Unsafe Food ^P
Time/Temperature Control for Safety	
18	Proper Cooking Time and Temperatures^{P Pf C}
3-401.11	Raw Animal Foods-Cooking ^{P Pf}
3-401.11(A)	Raw Animal Foods Cooked to Required Temp For Specified time ^P
3-401.11(B)(1)	Whole Meat Roasts Cooked to Required Temp For Specified Time ^P
3-401.11(B)(2)	Ovens Used to Cook Roasts Comply with Temp Chart ^{Pf}

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18	Proper Cooking Time and Temperatures ^{P Pf C}
3-401.11(D)(2)	Raw Animal Food for Consumer Selection From Children's Menu Does Not Contain Comminuted Meat _{Pf}
3-401.12	Microwave Cooking ^{P C}
3-401.12(A),(B),(D)	Raw Animal Foods: Rotated, Covered, Let Stand for 2 Minutes ^C
3-401.12(C)	Heated to ≥165°F. ^P
3-401.14	Non-Continuous Cooking of Raw Animal Foods ^{P Pf}
3-401.14(A)-(E)	Cooked, Cooled, and Held as Specified ^P
3-401.14(F)	Prepared and Stored as Specified ^{Pf}
3-401.15	Manufacturer Cooking Instructions _P
19	Proper Reheating Procedures for Hot Holding ^P
3-403.11	Reheating for Hot Holding - to 165°F. or 135°F. as Allowed ^P
20	Proper Cooling Time and Temperatures ^P
3-501.14	Cooling - Time & Temperatures as Required; Eggs in Refrigerated Equipment with 45°F. Ambient Temperature ^P
21	Proper Hot Holding Temperatures ^P
3-501.16 (A)(1)	TCS Food Held Hot ≥ 135°F. ^P
22	Proper Cold Holding Temperatures
3-501.16 (A)(2) & (B)	TCS Food Held Cold ≤41°F. Except Eggs – Hold at Ambient Air ≤45°F. ^P
23	Proper Date Marking and Disposition ^{P Pf}
3-501.17	RTE TCS, Date Marking ^{Pf}
3-501.18	RTE TCS, Disposition ^P
24	Time as a Public Health Control: Procedures and Records ^{P Pf C}
3-501.19(A)(1)	Written Procedures Prepared in Advance & Available to LHD ^{Pf}
3-501.19(B)(1)	Time as PHC Up to 4 Hours: Food Has Initial Temp of ≤41°F. or ≥135°F. When Removed Temp Control ^P
3-501.19(B)(3)	Time as PHC Up to 4 Hours: Food Marked to Indicate 4 Hours from Temp Control ^{Pf}
3-501.19(B)(4)	Food Cooked & Served Within 4 Hours from Time When Removed from Temp Control ^P
3-501.19(B)(5)	Food In Unmarked Containers or After 4-Hour Limit is Discarded ^P
3-501.19(C)(1)	Time as PHC for Up to 6 Hours: Food Has Temp of ≤41°F. When Removed from Temp Control & Does Not Exceed 70°F. Within a Maximum of 6 Hours ^P
3-501.19(C)(2)	Food is Monitored So Does Not Exceed 70°F. in 6 Hours ^{Pf}
3-501.19(C)(3)	Food is Marked to Indicate Time When Removed from Cold Holding & Time at 6 Hours After Removed from Temp Control ^{Pf}
3-501.19(C)(4)	Food is Discarded if Temp >70°F. or >6 Hours When Removed from Cold Holding ^P
3-501.19(C)(5)	Food In Unmarked Containers or After 6-Hour Limit is Discarded ^P
3-501.19(D)	Time as a PCH May Not be Used for Eggs in an Establishment Serving a Highly Susceptible Population ^C
Consumer Advisory	
25	Consumer Advisory Provided: Raw/Undercooked Food ^{Pf}
3-603.11	Consumer Advisory Provided for Food that Is Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens ^{Pf}
Highly Susceptible Populations	
26	Pasteurized Foods Used; Prohibited Foods Not Offered ^{P C}
3-801.11 (A)(1)	A HSP, with Regard to Unpasteurized Juice, Includes Children Age 9 if In a Setting that Provides Custodial Care. ^C
3-801.11 (A)(2)	Prepackaged Juice or beverage containing juice with a Warning Label on the Premises that Has Not Been Processed to Reduce/Eliminate Pathogens May Not Be Served or Offered for Sale in an Establishment Serving a Highly Susceptible Population ^P
3-801.11 (A)(3)	Unpackaged juice that is prepared on the premises for service or sale in a READY-TO-EAT form shall be processed under a HACCP PLAN that contains information specified under §8-201.14 (C) - € and as specified in 21 CFR Part 120 ^P
3-801.11 (B)	Pasteurized Eggs Substituted for Raw Eggs in Caesar Salad, Hollandaise or Béarnaise Sauce, Mayonnaise, Meringue, Eggnog, Ice Cream and Egg Fortified Beverages. ^P
3-801.11 (C)	Raw or Partially Cooked Animal Food or Raw Sprouts May Not Be Served or Offered for Sale in an Establishment Serving a Highly Susceptible Population ^P
3-801.11 (E)	Time Only as a Public Health Control May Not be Used for Raw Eggs ^P
3-801.11 (G)	Reservice of NonTCS Food Allowed if From Closed Long Neck Bottle or Sealed Original Package ^C

Food Color Additives and Toxic Substances

27	Food Additives: Approved and Properly Used^P
3-202.12	Only Approved Additives in Allowed Amounts Used ^P
3-302.14	Food Protected from Unapproved Additives and Excessive Levels ^P
28	Toxic Substances Properly Identified, Store and Used^{P Pf C}
7-101.11	Identifying Information, Prominence-Original Containers ^{Pf}
7-102.11	Common Name, Working Containers ^{Pf}
7-201.11	Separation, Storage ^P
7-202.11	Restriction, Presence & Use ^{Pf}
7-202.12	Conditions of Use (Poisons/Toxic Material) ^{P Pf C}
7-202.12(A)(1)	Used According to Law and Code ^C
7-202.12(A)(2)	Label Includes Manufacturer's Use Directions & States for Use in Food Establishments ^P
7-202.12(A)(3)	Used According to Conditions of Certification for Pest Control Materials ^P
7-202.12(A)(4)	Other Conditions Established by the LHD ^C
7-202.12(B)	Applied As Required ^C
7-202.12(C)	Restricted Use Pesticide Applied by Certified Applicator as Required ^{Pf}
7-203.11	Poisonous or Toxic Material Containers-Container Prohibitions ^P
7-204.11	Sanitizers, Criteria-Chemicals ^P
7-204.12	Chemicals for Washing, Treatment, Storage and Processing Fruits & Vegetables, Criteria ^P
7-204.13	Boiler Water Additives, Criteria ^P
7-204.14	Drying Additives, Criteria ^P
7-205.11	Incidental Food Contact, Criteria ^P
7-206.11	Restricted Use Pesticides, Criteria ^P
7-206.12	Rodent Bait Stations ^P
7-206.13	Tracking Powders, Pest Control & Monitoring ^{P C}
7-206.13(A)	Toxic Tracking Powders May Not Be Used ^P
7-206.13(B)	Nontoxic Tracking Powders May Not Contaminate Food, Food Contact Surfaces, Equipment, Linens ^C
7-207.11	Restriction & Storage-Medicines ^{P Pf}
7-207.11(A)	Only Meds Necessary for Health of Employees May Be Stored ^{Pf}
7-207.11(B)	Employee Medicines Labeled and Located to Prevent Contamination of Food, Food Contact Surfaces, Equipment, Linens ^P
7-207.12	Refrigerated Medicines, Storage ^P
7-208.11	Storage-First Aid Supplies ^{P Pf}
7-208.11(A)	Labeled as specified under § 7-701.11 ^{Pf}
7-208.11(B)	Stored to Prevent Contamination of Food, Food Contact Surfaces, Equipment, Linens ^P
7-209.11	Storage-Other Personal Care Items - in Lockers or Other Suitable Facilities ^C
7-301.11	Separation of Toxic Materials to Prevent Contamination-Storage & Display, Stock & Retail Sale ^P
Conformance with Approved Procedures	
29	Compliance with Variance/Specialized Process/ROP/HACCP^{P Pf C}
3-404.11	Treating Juice ^{P Pf}
3-404.11(A)	Juice Treated Under a HACCP Plan as Specified in §8-201.14 for 5 log Reduction ^P
3-404.11(B)	If Not Treated, Labeled as Specified under §3-602.11 and the Required Warning Label ^{Pf}
3-502.11	Variance Obtained prior to: Smoking for Preservation, Curing, Using Additives to Preserve/Make TCS, ROP Except as Allowed in §3-502.12 Without a Variance, Custom Processing Animals for Personal Use, Sprouting Seeds/Beans, or Other Method ^{Pf}
3-502.12	Reduced Oxygen Packaging, Criteria ^{P Pf}
3-502.12(A)	ROP w/o Variance Controls for <i>Clostridium botulinum</i> & LM ^P
3-502.12(B)(1)-(3)	HACCP Plan Implemented With Required Information ^{Pf}
3-502.12(B)(4)	Shelf Life Limited to No More Than 30 Days Except Time Package is Frozen, or Original 'Sell By' or 'Use By' Date Whichever Occurs First ^P
3-502.12(B)(5)(a)-(c)	Includes Operational Procedures As Specified ^{Pf}

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29	Compliance with Variance/Specialized Process/ROP/HACCP ^{P Pf C}
3-502.12(B)(6)	Describes the Training Program That Ensures Responsible Person Understands Concepts, Equipment, Facilities, and Specified Procedures in §8-201.14(C) & (D) ^{Pf}
3-502.12(B)(7)	HACCP Plan Provided to the Regulatory Authority Prior to Implementation ^C
4-204.110(B)	Variance for Molluscan Shellfish Tanks Used to Store/Display Shellfish for Consumption ^{Pf}
8-103.12	Conformance with Approved Procedures ^{P Pf}
8-103.12(A)	Permit Holder Complies with Approved HACCP Plans and Procedures ^P
8-103.12(B)	Required Records Maintained & Provided to Regulatory Authority Upon Request, ^{Pf}
8-201.13	HACCP Plan Submitted for Approval When Required ^C
8-201.14	HACCP Plan with Required Information ^{Pf}