# Manchester Health Department

# 479 Main Street Manchester, CT 06040

Establishment: Date of Inspection:
Establishment:  Al Madina - 246 Broad St. Date of Inspection:  8/30/24
KP on site to follow up on freezer
removal.
Pest control A and A is scheduled for
Pest control, A and A, is scheduled for tomorrow morning. (8/31/24)
All freezers are still present. The RIF has been
emptyed of its contents and cleaned.
The upstairs chest freezer has been
emptied of au food. Downstairs; one
chest freezer has been unplugged and
emptied of all food. One chest freeze
remains on and full of food.
KP carred Jeff Catlett and he agreed that since progress was made we will extend the freezer removal deadline one week
since progress was made we will extend
the freezer renoval deadling one week
from today. All freeters are to be removed
by 9/6/24 or PIC will voluntarily
close.
Pest control report needed by 9/3/24.
Initial (Inspector) Late Pesar Initial (Person in Charge)
1/11/1/2



# Manchester Health Department 479 Main Street

# Manchester, CT 06040

Establishment:	Date of Inspection:						
Big Y Express	8/29/2024						
troller to be placed at end	of counter-sneeze guard						
attached (self service) -	OOK/18heat						
oralls for not dog pre-pa	ickaged buns + sleeves (hot dog						
·no chili/cheese sauce -	only pumps for						
condiments (ketchup, Mu							
· drawers with extra sup	plies next to foller						
- Thermometers jaco holi							
·Three Bay - guat sanitizes	r (test strips available)						
· dedicated NSF commerc	ial rack in wic to						
bestored							
· Frozen boxes to be stored	din 2 door Freezer						
tepp on site during open	ating nours						
Trongs to be wash, Rinse, si							
- Health pept discussed chang	te trom class 1 to class						
2 establishment - when	renewal is due in						
November, class change	+ \$200.00 Fee due.						
- proposed sept ath to star	t change + add new items						
- Allergen awareness signa	ge !						
tno håndwash sign at Fron	f counter handsink.						
J							
tokay per manchester Heal	th pept.						
Initial (Inspector) 2.5.	nitial (Person in Charge)						

Inspector (Signature)

Food Establishment Inspection Report Inspection Report Continuation Sheet LHD Manchester Establishment Dave + BUSTEYS Town Manchester TEMPERATURE OBSERVATIONS Item/Location/Process Temp Item/Location/Process Temp Item/Location/Process Temp Marinara hot 26F pasis i co creummix 45 F WIC V 55F garlic bacon aidli ranch Iblue cheese 60F WIF rut tomato 56 F 95F wic Meat 381-DICO de gallo 51F OIF marinara 52F ranch dressing 48F dairy do bar-Milk 45F 48/49F Cheese. **OBSERVATIONS AND CORRECTIVE ACTIONS** 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. Item CFPM: Eric Number Temps along cookline cold units range between 45-56/60F All food items out of temperature voluntarily discarded Hot items between 91-96 P. person in charge voluntarily distarded all food products all units to be kept close, person in charge has been adding ice and monitoring all food in drawers. Thermometers inside all walk ins being monitored by person in charge. Health Dept to require Temp logs for WIC/WIF and food product along cookline person in charge to voluntarily close kitchen/bar until electricity issues are resolved. pre-operational inspection is required by Health dept prior to re-opening. Health Dept in office 7:30 pm. 5 pm. call 860-647-3173 or email carandyomanchesterct gov For reinspection date/time. wasn/rinse/sanitize all surfaces/equipment prior to reopen ing inspection Person in Charge (Signature)

Risk Category: 3 Food Establ	ishm	ient	: In:	specti	on Rep	ort	Page 1 of				
Establishment type: Permanent Temporary Mobile Other					Date: 🔏	16/24					
Establishment DAVE + BUSTERS		Faction 3	Communication	cut Health	Time In_	8:30 AN	M/PM Time Out 9:	30 AMPM			
Address 194 BUCKland Hills Dr.		DE		4)	LHD	manci	heoter				
Town/City Manchester	J		j		Purpose	of Inspection:	Routine Pre	•			
Permit Holder CFPM: ETIC	Co	of Pub	it Depa lic Hea	artment oith	Reinspec	tion	Other Rt - Open II	ng			
FOODBORNE ILLNESS RISK FA						The state of the s					
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_OLIT_NIA_NIO) for each numbered item. IN-in compliance. OLIT-not in compliance. NIA-not applicable. NIO-not observed.											
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											
	Mark in	cos									
IN OUT N/A N/O Supervision  Person/Alternate Person in charge present,	V	COS	R		JT N/A N/O		n from Contamination	V COS R			
demonstrates knowledge and performs duties	Pf	0		600	60	Food separated a	and protected faces: cleaned & sanitized	P/C O O			
2 Certified Food Protection Manager for Classes 2, 3, & 4	С	0		17 6		Proper dispositio	n of returned, previously	P 00			
Employee Health							oned, and unsafe food ure Control for Safety				
Management food employee and conditional employee:	T_			18 0 0	000		ime and temperatures	P/Pf/C O O			
knowledge, responsibilities and reporting	P/Pf	0	기	19 0	000	Proper reheating	procedures for hot holding	P 0 0			
4 Ø O Proper use of restriction and exclusion	P	0		20 🔾		Proper cooling tir	me and temperatures	POO			
Written procedures for responding to vomiting and	Pf	0		21 0		Proper hot holding		P 0 0			
diarrheal events				22			ing temperatures	P 0 0			
Good Hygienic Practices  6 O Proper eating, tasting, drinking, or tobacco products us	- 700			23			king and disposition	P/Pf O O			
7 O No discharge from eyes, nose, and mouth	e P/C	00		24 0		and records	health control: procedures	P/Pf/C O			
Preventing Contamination by Hands			$\preceq$				mer Advisory				
8 O Hands clean and properly washed	P/Pf	0		25 0			provided: raw/undercooked food	Pf 00			
No hard hand contact with DTE food or o		10000		/	100000		eptible Population	11100			
pre-approved alternative procedure properly followed	P/Pf/C	0		26			sed; prohibited foods not offered	P/C 00			
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	0					es and Toxic Substances				
Approved Source				27 0		Food additives: a	approved and properly used	POO			
11 Food obtained from approved source	P/Pf/C			28			s properly identified,	P/Pf/C O O			
12 O Food received at proper temperature		0		20 0		stored & used		1111000			
Food in good condition, safe, and unadulterated Required records available: molluscan shellfish	P/Pf	0	9	-	C		h Approved Procedures variance/specialized				
identification, parasite destruction	P/Pf/C	0		29 0			teria/HACCP Plan	P/Pf/C O O			
	OD RE	TAIL	PR	ACTICES		processive, on	tonari ricon				
Good Retail Practices are preventative measures to	o contro	I the a	dditio	on of pathog	gens, chemi	icals, and physical	objects into foods.	-			
Mark OUT if numbered item is not in compliance V=violation type Mark i	n approp	oriate l	box fo	or COS and	l/or R	COS=corrected or	n-site during inspection	R=repeat violation			
OUT N/A N/O Safe Food and Water	٧	cos		OUT			of Utensils	V COS R			
20 Pasteurized eggs used where required	Р	0				ils: properly store		c 00			
31 Water and ice from approved source 32 Variance obtained for specialized processing methods	P/Pf/C Pf						erly stored, dried, & handled	Pf/C O O			
Food Temperature Control	PI	101	쒸		oves used		s: properly stored & used	P/C 0 0			
Dropper applies mothering words and applies as in word for	T	П		40 0 0	oves useu		and Equipment	000			
temperature control	Pf/C	0		Fo	ood and no		urfaces cleanable,				
34 O Plant food properly cooked for hot holding	Pf	0	$\smile$	4/// 201		igned, constructe		P/P(C)			
35 O Approved thawing methods used		0		AX IC J		- The second of	ed, maintained and used;	Pf/C O O			
36 Thermometers provided and accurate	Pf/C	0	의	cle			nd test strips available				
Food Identification	l nero	101		49 O No	on-food co	ntact surfaces cle		C   O   O			
Food properly labeled; original container	Pf/C	0		50 011			cal Facilities				
Prevention of Food Contamination  38 Insects, rodents, and animals not present	Touc	0					adequate pressure	Pf O O			
39 Contamination prevented during food preparation, storage & display	P/Pf/C					stalled; proper bad waste water prop		P/Pf/C O O			
40 Personal cleanliness		0		53 O To	ilet facilitie	waste water brok	tructed, supplied, & clean	P/P(/C)			
Wiping cloths: properly used and stored		X	all	54 O G	arbage and	refuse properly dis	posed; facilities maintained	c 00			
42 Washing fruits and vegetables	P/Pf/C			55 O PI	nysical faci	lities installed, ma	aintained, and clean	P/Pf/C O O			
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ilable.		56 O A	dequate ve	ntilation and light	ting; designated areas used	C O O			
4 01							ot used per CGS §19a-36f				
Person in Charge (Signature)  Date  Date  Date  Date  Date  Date  Date  Date corrections due #  Priority Item Violations											
Person in Charge (Printed) EDIC QUEZACIA				Core Item	Violations	10.00.0.10	11/6/24	2			
0 01	1			Risk Facto	or/Public H	ealth Intervention	Violations	Ĭ			
Inspector (Signature) 7 207 May Date 8/6	124						ervention Violations				
Inspector (Printed) LANVEN GRANDIN	pector (Printed) LAVVCN Grandy    Good Retail Practices Violations   Requires Reinspection - check box if you intend to reinspect										
Appeal: The owner or operator of a food establishment aggrieved by the	hie ord	ar to	-	ect any inc	nection	olation identified	by the feed increases	hold doct-			
or dispose of unsafe food, may appeal such order to the	Directo	or of F	-lealt	th not late	er than for	ty-eight hours of	ter issuance of such order	noia, aestroy,			

No	And Clare Jee	u Esta	biisnment ir		Report	Page	of Z
LHD	anchester		Inspection Report Continu	uation Sheet	Date	8/6/24	1
Establishr	ment DAVE + BU	sters		nchester			
ltom	/Location/Process	T	TEMPERATURE O				
		Temp	Item/Location/Proce	709070007011PA	Item/Location/		Temp
	e in cold	39F	WIC	35	not mater	3 bay	lloF
COOKLI		38-39 F	FISH	39F	handsink	-	96F
dian		2 7 7	chicken	90°			
top an		35F		0.5	quat 3 bay		200 ppm
	-2 door	39F	WIC	36F			10
2000r	Freezev	-3F	Beef marinate	d 38F	not water	par-h.	
			WIF	lac	milk at bo	ir	37F
		OB	SERVATIONS AND CO	12F	IONS		
14 and	Violations cited in this	report must be	corrected within the time fra	mes below or as state	IUNS ad in sections 8-405 11 & :	8-406 11 of the	food codo
Item Number	CFPM: Eric			and a second of the second	o 00000110 0 400.11 Q	0-400.11 01 (116	Temp>Rite, §
47c	Top cold Unit 1	nissin	handle			-	Date: Fecha Emp: Empleate
16 pF	interior of fi	ry Free	er not clean	-clean pri	orto apenina	2	PASS WHEN BLUE BAR TURNS ORANGE IS ACETIABLE CLAMED IN MARIA ADDITIONAL CLAMED IN MARIA
4ic	Towel stored	under	cutting board	on cookling	· (cao		160°F/71°C
notex	wipe down	conden	sation on retr	ageration	along (OOM)	ine	
52c	severe ia bu	ild up i	n WIF	N	J		
	4) discussed	reach	ing out to 1	icensed n	vac for ver	airs	
			J		1	A STATE OF THE STA	
	overall clean.						
	all retrigerat	ion wo	rking loperat	ing correct	tly		
	OKAY to put 1	food ba	ck in units	J	,		
	kitchen't bo	ir okay	by healthde	ept to ope	n this day!		
		<u>.</u>			**		
	· · · · · · · · · · · · · · · · · · ·						
			, 				
			Hes				
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						0 1.	nl
	Charge (Signature)	7 MAN NI			Da	te D-V-	<b>1</b>
Inspector	(Signature) 🛣	andly	1 mt	m	Da	te 8/6/2	.4

Risk Category: 3 Food Establ	lishn	nent	Insp	oect	ion Re	port	Page 1 o	f_2_
Establishment type: Permanent Temporary Mobile Other					Date:	8/27/2	4	
Establishment Al Madina		4eering	Connecticut	really.	Time In	2:45 AN	Time Out 4.	DO ANTENA
Address 246 Broad 5t.			H		LHD	Manches	ter	
Town/City Manchester					Purpos	e of Inspection:	Routine Pre	-ор
Permit Holder MOHAMMED A, AZA	) (	onnecticu of Pub	t Departn lic Health	nent	Reinspo	ection	Other	
FOODBORNE ILLNESS RISK FA			-					N : W 1 X 2
Risk factors are important practices or procedures identified as the most prevalent cont.  Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it		200	foodborn in com			erventions are control not in compliance	William Control of the Control of th	ss or injury. D=not observed
P=Priority item Pf=Priority foundation item C=Core item V=violation type						A STATE OF THE PARTY OF THE PAR		R=repeat violation
IN OUT N/A N/O Supervision	V		R		UT N/A N/		n from Contamination	V COS R
Person/Alternate Person in charge present			15			Food separated a		P/C 0 0
demonstrates knowledge and performs duties	Pf			201	<b>X</b> O		faces: cleaned & sanitized	PPCOO
2 Certified Food Protection Manager for Classes 2,	С	0	0 17			-	n of returned, previously	202 202 202
3, & 4	C						oned, and unsafe food	POO
Employee Health				/			ire Control for Safety	
Management, food employee and conditional employee;	P/Pf	0	)	0		Proper cooking ti	me and temperatures	P/Pf/C O
knowledge, responsibilities and reporting  Proper use of restriction and exclusion	-		19		000	roper reheating	procedures for hot holding	P 0 0
Proper use of restriction and exclusion Written procedures for responding to vomiting and	Р	0		-		Proper cooling tir	ne and temperatures	P 0 0
diarrheal events	Pf	0	24			Proper cold holdi		000
Good Hygienic Practices			_				ting and disposition	PPPOO
6 O Proper eating, tasting, drinking, or tobacco products us	e P/C	0	$\neg$		/		health control: procedures	
7 O No discharge from eyes, nose, and mouth	С	0		9		and records		P/Pf/C O
Preventing Contamination by Hands					/	Consur	mer Advisory	H -81 - 197 - 1
8 9 9 Hands clean and properly washed	P/Pf	0	<b>25</b>	0	O		provided: raw/undercooked food	Pf OO
No bare hand contact with RTE food or a	P/Pf/C	0			/	Highly Susce	eptible Population	
pre-approved alternative procedure properly followed	200,000,000		20	0	O		sed; prohibited foods not offered	P/C O O
Adequate handwashing sinks, properly supplied/accessible	PRC	0		/			es and Toxic Substances	
Approved Source  11	1		_	0/	00		pproved and properly used	POO
11 Food obtained from approved source 12 Food received at proper temperature	P/Pf/C			0	00		s properly identified,	P/Pf/C O
13 C Food in good condition, safe, and unadulterated		00			/	stored & used	A	
				1			Approved Procedures variance/specialized	
14 C Kequired records available: molluscan shellfish identification, parasite destruction	P/Pf/C	0	⊃  29	0			eria/HACCP Plan	P/Pf/C O O
GO	OD RE	TAIL	PRAC	TICE	S		- Tan	
Good Retail Practices are preventative measures to	o contro	I the ac	ddition o	f patho	gens, cher	nicals, and physical o	objects into foods.	
	n appro							R=repeat violation
OUT N/A N/O Safe Food and Water	V	cos	R	OUT		Proper Use		V COS R
30 Pasteurized eggs used where required	Р	0				sils: properly stored		c 00
31 O Water and ice from approved source	P/Pf/C	-	≥ 44	0	tensils/equ	ipment/linens: prope	rly stored, dried, & handled	Pf/C O O
32 O Variance obtained for specialized processing methods	Pf	0	$\supseteq 45$	Ø S	ingle-use/s	ingle-service articles	: properly stored & used	PO 0
Food Temperature Control	_		46	0	Bloves use	d properly		000
Proper cooling methods used; adequate equipment for temperature control	Pf/C	0					and Equipment	
34 O Plant food properly cooked for hot holding	Pf		17	( )		on-food contact su		P/Pf/C O O
35 O Approved thawing methods used		0				signed, constructed	ed, maintained and used;	
36 O Thermometers provided and accurate	Pf/C	0	5 48				nd test strips available	Pf/C O O
Food Identification				)00 N	lon-food c	ontact surfaces cle	an	000
37/ Sol Food properly labeled; original container	Pf(C	00	51				al Facilities	0
Provention of Food Contamination			50	01	lot and col	ld water available;	edequate pressure	Pf OO
Insects, rodents, and animals not present		0	⊃ 51	OF	lumbing ir	nstalled; proper bac	kflow devices	P/Pf/C O O
39 Contamination prevented during food preparation, storage & display	P/Pf/C		⊃ 52			d waste water prop		P/Pf/C O
44 O Wining alathan arrangh was disable and		0	<b>○</b> 53	01	oilet facilit	ties: properly consti	ructed, supplied, & clean	Pf/C O
41 Wiping cloths: properly used and stored 42 Washing fruits and vegetables	C	0	54	0	arbage and	d refuse properly disp	posed; facilities maintained	C 0 0
		101		NO A	hysical fa	cilities installed, ma	intained, and clean	P/Pf/C O O
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ailable.	(3)		dequate v	entilation and lighti	ng; designated areas used	000
	-	-	Vic	plation	s docum	ented	t used per CGS §19a-36f  Date corrections due	#
Person in Charge (Signature) Date 9.	<del>-</del> ->	7			em Violati		8-30-24	2"
6240		1	Pri	ority F	oundation	Item Violations	9-6-24	-
Person in Charge (Printed)			Co	re Iten	n Violation	S	11-27-24	6
Inchester (Signature) 14 7	271	21	Ris	k Fac	tor/Public	Health Intervention	Violations	7
Inspector (Signature) Date 8	<u> </u>	24				/Public Health Inte	rvention Violations	
Inspector (Printed) Jose Ramicez	1					ction - check box	if you intend to release	8/
Appeal: The owner or operator of a food establishment aggrieved by the	nis orde	er to o	orrect	any in	enection	violation identified	if you intend to reinspect	bold doctor
or dispose of unsafe food, may appeal such order to the	Directo	or of H	ealth,	not lat	er than fo	rty-eight hours aft	er issuance of such order	. Hold, destroy,
			-		The state of the s			

	Foo	d Estal	blishmer	nt Inspe	ction F	Report	Page 2	_ of <u>2</u>
LHD Ma	anchester		Inspection Report			-	Date 8/2	7/24
Establishn	nent Al Madin	a	Town	Manches	ster		/	/
			TEMPERATI	JRE OBSERV	ATIONS			
	Location/Process	Temp	Item/Location	The second secon	Temp	Item/Lo	ocation/Process	Temp
Chicke	in copked to	165F				Hand <	ink by 26	ev lof
WIC	Chicken	415				emplayer.	BR Sink	85F
	Chicken	40F				1950		00,
	Cice	41F				•		
	some soup	40F						
door		41F						
Hot h	old rice	186F						
	Violations cited in this		SERVATIONS A				5 11 & 8-406 11 of th	e food code
Item Number			- 1	une names selov	iv, or as stated	111 30000013 0-40	3.11 & 0-400,11 OI III	e lood code.
	Mohammed (	1711 01	1 SHE					
Na.	. 1 /			,	,			
10 PF	kitchen ware	5 Store	d in hand	sink b	v 2 b	Pav. 1C	05)	
OPF	no paper tou	zels in	e molocie	· Bathro	/ lem			
39P	to an hars	usad fo	Store	1/1/10	of contra	+11/5	Chara	
23PF	to go bags Containers	0000 10	-1:01	lic and	Comuc	1, 2, 10	111	
49C	1 110 T	04 +0	pod III W	110 1109	proper	14 date	e masked	
	WIG Fan C	over u	nclean . W	IC Shell	ies unc	clean		
37c	containers	of tood	not lab	eled thro	oughout	•		
16PF	interior of	MICGOW	ave uncle	ean				
228	egas store	d at ord	ep table	by cook	line at	75F	(COS) Dis	carded
45C	egas store	single v	Se containi	es as s	Scoms	through	100+	
49C	exterior &	LAIPE	200 /00	i we c	ware	11110051	,00 [.	
	valabolad 5	7770	Lylos d	< h a   coc	1 Hora	1-h. L		
1005	unlabeled 5	queeze	DOTTIES =	JIIAKEI	5 m(00	911001.		
7/2	no paper to	owels a	t hand Sin	(by 3	bay.			
26C	Hood baffle	es uncle	ean		**154			
	Deli Slicer							
38PF	and the second s	+ cook	line & ba	sement	& in c	hest Fr	cezers in	basement
Note	Non Commercial	chest	FICELES S	must be a	emouse i	or ceolace	1 by 9/2-	7/24
Note	Professional	pest co	entrol mus	st occurride	Secuio	e by s	2/28/24 5	ubmit
1	lest control	( seport	to health	deot.			72921.0	
Note	Non Commercia	chest	Freezers	must ho	ComoMod	ar soolare	W/ AKF DC	eaville lost
Note	Discussed	1 esta	blishing.	emolaura	Food	Soction	in 1.210	Apresion 1
Note	Discussed Submit spe	shoots	FOC DOLL	Leozor 4	s to X	R hotors	ancaha Sia-	
			\ \	Trucks	ر ت ت	Defoit	$\circ$	-2-
	Charge (Signature)		$\leq$				Date 😸	-104
Inspector (	(Signature)	4/	m	7			Date 8/2	7/24
							I I	•

Risk Category: 3 Food Establ	sk Category: 3 Food Establishment Inspection Report Page 1 of 2										
Establishment type: Fermanent Temporary Mobile Other					Date:	8122/7024					
Establishment AII 67 COLC FING		teeping.	Connectic	cur Health	Time In_	AM/PM Time Out	130 (AM)PM				
Address 1910ln FM T		7		1)	LHD Man Chester						
Town/City MUNCHESTEN	9				Purpose	e of Inspection: Routine Pro	е-ор				
Permit Holder Of and Young	Co	onnecticu of Pub	rt Depa dic Heal	rtment lth	Reinspe	ection Other	_				
FOODBORNE ILLNESS RISK FA	CTO	RS A	ND	PUB	LIC HEAL	TH INTERVENTIONS	No. of the second				
Risk factors are important practices or procedures identified as the most prevalent contr		1000	77.5	THE WAY	- Contract -	The second secon					
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it	CHANGE CO.		- Comment	omplian			O=not observed				
P=Priority item Pf=Priority foundation item C=Core item V=violation type											
IN OUT N/A N/O Supervision  Person/Alternate Person in charge present,	V	cos	R	15 O	OUT N/A N/O	Protection from Contamination Food separated and protected	PC O O				
1 demonstrates knowledge and performs duties	Pf	0			60	Food-contact surfaces: cleaned & sanitized	P/Pf/C O O				
Carliffed Freed Durate Name and St. Oleans C	1					Proper disposition of returned, previously					
2 Certified Food Protection Manager for Classes 2, 3, & 4	C	0	2	17	0	served, reconditioned, and unsafe food	P 0 0				
Employee Health						Time/Temperature Control for Safety					
Management, food employee and conditional employee;	P/Pf	0	) I -	18 🔾		Proper cooking time and temperatures	P/Pf/C O O				
knowledge, responsibilities and reporting	P	1000		19 0	000	Proper reheating procedures for hot holding Proper cooling time and temperatures					
Written procedures for responding to vomiting and	1 200			21 0		Proper hot holding temperatures	P O O				
diarrheal events	Pf	0	) I -	22		Proper cold holding temperatures	P 0 0				
Good Hygienic Practices				23		Proper date marking and disposition	P/Pf 0 0				
6 O Proper eating, tasting, drinking, or tobacco products use	e P/C			24 🔾	000	Time as a public health control: procedures	P/Pf/C O O				
7 O No discharge from eyes, nose, and mouth	С	0	<u> </u>	24 0		and records	P/Pf/C				
Preventing Contamination by Hands	-					Consumer Advisory					
8 Hands clean and properly washed No bare hand contact with RTE food or a	P/Pf	0	2	25	00	Consumer advisory provided: raw/undercooked food	Pf O'O				
9 pre-approved alternative procedure properly followed	P/Pf/C	0		26 🗭	00	Highly Susceptible Population  Pasteurized foods used; prohibited foods not offered	P/C 00				
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	0		20		ood/Color Additives and Toxic Substances	1770 010				
Approved Source			_	27	00	Food additives: approved and properly used	POO				
11 Food obtained from approved source	P/Pf/C	0	=		00	Toxic substances properly identified,					
12 O Food received at proper temperature		0	21	28		stored & used	P/Pf/C O				
13 Food in good condition, safe, and unadulterated	P/Pf	0	의			Conformance with Approved Procedures					
Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	0		29 🔾	0	Compliance with variance/specialized process/ROP criteria/HACCP Plan	P/Pf/C O O				
	OD RE	TAIL	PRA	CTIC	ES	processivor chenariacor rian					
Good Retail Practices are preventative measures to						nicals, and physical objects into foods.					
					and/or R	COS=corrected on-site during inspection	R=repeat violation				
OUT N/A N/O Safe Food and Water	٧	cos	R	OUT		Proper Use of Utensils	V COS R				
30 Pasteurized eggs used where required	Р	-				sils: properly stored	000				
31 Water and ice from approved source 32 Variance obtained for specialized processing methods	P/Pf/C Pf	-				ipment/linens: properly stored, dried, & handled	Pf/C O O				
Food Temperature Control		101			Gloves use	ingle-service articles: properly stored & used	C O O				
Proper cooling methods used; adequate equipment for		ТТ		40 0	Oloves asc	Utensils and Equipment	0 00				
temperature control	Pf/C	0		47	Food and n	on-food contact surfaces cleanable,	nuncia a =				
34 O O Plant food properly cooked for hot holding	Pf	0		47 0	properly de	signed, constructed, and used	P/Pf/C O O				
35 O Approved thawing methods used		0		48	1	ng facilities: installed, maintained and used;	Pf/C O O				
36 Thermometers provided and accurate	Pf/C	0		10		ents, sanitizers, and test strips available					
Food Identification  37 Food properly labeled; original container	DEIC	0		49 9	INON-TOOD CO	ontact surfaces clean	000				
Prevention of Food Contamination	Truc		_	50 0	Hot and col	Physical Facilities d water available; adequate pressure	Pf 00				
38 O Insects, rodents, and animals not present	Pf/C	0			THE PERSON NAMED IN COLUMN 1	nstalled; proper backflow devices	P/Pf/C O O				
39 Contamination prevented during food preparation, storage & display	P/Pf/C					d waste water properly disposed	P/Pf/C O O				
40 Personal cleanliness		0				ies: properly constructed, supplied, & clean	Pf/C O O				
41 Wiping cloths: properly used and stored	C	0				d refuse properly disposed; facilities maintained	000				
42 Washing fruits and vegetables	P/Pf/C					cilities installed, maintained, and clean entilation and lighting; designated areas used	P/Pf/C O O				
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ailable.				ber latex gloves not used per CGS §19a-36f	1 000				
) M	,				ons docume		#				
Person in Charge (Signature) Date 7 2	2 24	-			Item Violatio		7				
Priority Foundation Item Violations											
rson in Charge (Printed), SANE, UOSAG Core Item Violations 11/22/7074											
Inspector (Signature), Q MMUN Date 812	pector (Signature). 2 24/1000 Date 8/27/1074 Risk Factor/Public Health Intervention Violations Repeat Risk Factor/Public Health Intervention Violations										
1 (1 I son 10 Lido hala)	Repeat Risk Factor/Public Health Intervention Violations  Good Retail Practices Violations										
Inspector (Printed)			l ī	Requir	es Reinspe	ction - check box if you intend to reinspect					
Appeal: The owner or operator of a food establishment aggrieved by the	his orde	er to c	orre	ct any	inspection v	violation identified by the food inspector or	to hold, destroy,				
or dispose of unsafe food, may appeal such order to the	Directo	or of H	lealth	h, not l	later than fo	orty-eight hours after issuance of such orde	r.				

FOO	d Esta	ıblishme	nt Inspe	ction	Report	Page	of
LHD MANCHESTER		Inspection Repor	t Continuation She	et	9 <b>3</b> 55	Date 8/22 /2	4
Establishment <u> </u>	terino	Town	manc	rest			
		TEMPERAT	URE OBSERV	ATIONS			
Item/Location/Process	Temp	SOME PROGRAM COMPANY	on/Process	Temp	Item/Lo	ocation/Process	Temp
reachincooler		Chest Fre	PREV	()F	not wat	er h.s.	1065
butter	AIF	C.ICOT T.				iter 3 bay	1167
cooling scallop mixtu					1101 000	crea sissey	110
320 min ago							
-720 Hoth Lady 0							
					+		
	OE	SERVATIONS	AND CORREC	TIVE ACTI	ONS		
Item Violations cited in this	report must b	e corrected within the	e time frames belo	w, or as stated	d in sections 8-40	05.11 & 8-406.11 of the	food code.
Number CFPM: DPC	I OUT						
ICO	an ar			10 000	Le tra		
1 2 9 3 9 1 0 1 00 0	LOUVES	sausage in	reachi	n (001	ler		
49C Floors under	eavio	mentno	it clean				
notex per owner	arillis	makern	OTUREDI	in sit	e .		
			-	, , , , , , ,			
notes Thermonne			-				
notext email arill 15	moker	info to t	)eanu				
J.							
no cooking/	religant	ting at th	15 +1100				
1 10 COOKITIGH	CHECK	ung as III	13 1 1 V Q	<u> </u>	300		
	_						
l.							
		Warfer and a second					
			1				
in the state of th		m				,	,
Person in Charge (Signature)	, A	zona Perm	7			Date 8/22	124
	mal	N				Date 8/77/22	71
mapector (algitature) of L	UVUUU	1				Date 0 / / / //	00.7

Risk Category: 3 Food Estab	olishn	nent	Insp	ecti	on Report	Pa	ige 1 of	2	FD
Establishment type Permanent Temporary Mobile Other_					Date: 8 171	2074			01
Establishment AUDACITY		Size Co	mocticut Hea	ia:	Time In 11:3	AM)PM Time Out	17	<b>7</b> N	AM/PM
Address 825 Main St.			Ш	The state of the s		o cher	12:	50	ANIPINI
Town/City MOLN Ch PSTT Y	- 1	JF	П		Purpose of Inspe	1111111	Pre⊣		
On which is a	- 0	onnecticut	Departmen	nt	Reinspection	Other 30 00		ъp	
FOODBORNE ILLNESS RISK F	ACTO	RS A	ND PI	IRI I	100		74	EW 2-31	-
Risk factors are important practices or procedures identified as the most prevalent cor	ntributing fa	actors of fe	oodborne	illness o	or injury. Interventions a	are control measures to prevent foodbo	me illness	or injury.	
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered	item	IN=	in comp	liance	OUT=not in comp	976		=not obs	
P=Priority item Pf=Priority foundation item C=Core item V=violation type	Mark in	approp	riate box	x for C	OS and/or R COS	=corrected on-site during inspec	tion R	=repeat	violation
IN OUT N/A N/O Supervision	.v	COS F				rotection from Contamination	on	V	COS R
1 Person/Alternate Person in charge present,	Pf	00				parated and protected			00
Continued Front Parketing Advantage	1 200	-	16	000		ntact surfaces: cleaned & san		P/Pf/C	00
2	С	0	17			lisposition of returned, previous reconditioned, and unsafe for		Р	00
Employee Health					Time/Te	mperature Control for Safet	hv .		
Management, food employee and conditional employee;	P/Pf		18	00	O Proper c	ooking time and temperatures	S	P/Pf/C	00
knowledge, responsibilities and reporting	PIPI	00	19	0	O O Proper re	eheating procedures for hot h	olding		00
Proper use of restriction and exclusion	P	00		_	○  Proper c	ooling time and temperatures	į.		00
Written procedures for responding to vomiting and diarrheal events	Pf	00	)	00	O Proper h	ot holding temperatures			00
Good Hygienic Practices			22	8	O Proper o	old holding temperatures			00
6 O Proper eating, tasting, drinking, or tobacco products us	se P/C	1010			Time as	ate marking and disposition a public health control: proce	duras	P/Pf	00
7 O No discharge from eyes, nose, and mouth	C	00		0	and reco		dures	P/Pf/C	00
Preventing Contamination by Hands		1		1	1 1000	Consumer Advisory	100		- Jan
8 O Hands clean and properly washed	P/Pf	00	25	Q C	Consumer	advisory provided: raw/undercooke	ed food	Pf	00
9 No bare hand contact with RTE food or a	P/Pf/C	00		/	High	ly Susceptible Population			
pre-approved alternative procedure properly followed	_		20 0	8		d foods used; prohibited foods not o		P/C	00
	PlyC	100		-T-		Additives and Toxic Substa			
Approved Source  11 Food obtained from approved source	DIDNO	00	27	9	Food add	ditives: approved and properly	/ used	P	00
12 O Food received at proper temperature		00		0	stored &	bstances properly identified,	1	P/Pf/C	00
13 Food in good condition, safe, and unadulterated		00				nce with Approved Procedu			
Required records available: molluscan shellfish	P/Pf/C				Complian	nce with variance/specialized			
identification, parasite destruction	\$1000M Vol. 16				process/	ROP criteria/HACCP Plan		P/Pf/C	00
Cond Retril Province and Automatic	OD RE	TAIL F	RACT	ICES				100	SI B
Good Retail Practices are preventative measures  Mark OUT if numbered item is not in compliance V=violation type Mark							100		
OUT N/A N/O Safe Food and Water	in approp	cos R	11			rected on-site during inspection	R=		violation
30 Pasteurized eggs used where required	P	000		UT	use utensils: prope	per Use of Utensils			COS R
31 O Water and ice from approved source	P/Pf/C	00	44	OUte	ensils/equipment/liner	ns: properly stored, dried, & han	dlod		00
32 O Variance obtained for specialized processing methods	Pf	00	45	O Sir	ngle-use/single-servic	e articles: properly stored & use	d		00
Food Temperature Control					oves used properly				00
Proper cooling methods used; adequate equipment for	Pf/C	00		- 1-	U	tensils and Equipment			
temperature control  Plant food properly cooked for hot holding			1/47/0			intact surfaces cleanable,	1	P/PIC	00
35 O Approved thawing methods used	Pf/C	00				nstructed, and used s: installed, maintained and us	- 1		
Thermometers provided and accurate	PriC	000	48	O Cle	aning agents sanit	s. Installed, maintained and us izers, and test strips available	sea;	Pf/C	00
Food Identification			4912	No No	on-food contact surfa	aces clean	,	(c)	00
37 Food properly labeled; original container	Pf	DIC		_		Physical Facilities		Á	0,0
Prevention of Food Contamination			(50)	Ho	t and cold water av	ailable; adequate pressure		(Pf)	00
38 Insects, rodents, and animals not present	-	00	51 0	O Plu	umbing installed; pro	oper backflow devices	1	P/Pf/C	00
39 A Contamination prevented during food preparation, storage & display		000	52	○ Se	wage and waste wa	ater properly disposed	1	P/Pf/C	00
41 Wiping cloths: properly used and stored		00		X 10	ilet facilities: proper	ly constructed, supplied, & cle	ean		00
42 Washing fruits and vegetables	PIPFIC	000	1 24	O Dh	roage and reruse pro	perly disposed; facilities maintai alled, maintained, and clean		(C)	00
				OAd	equate ventilation a	aned, maintained, and clean and lighting; designated areas	l lood	C	00
Permit Holder shall notify customers that a copy of the most recent inspection rep	ort is ava	ilable.		⊃ Na	itural rubber latex gl	oves not used per CGS §19a	-36f	10	00
Person in Charge (Signature) Date	7/2	24	Prior	rity Ite	m Violations	Date corrections	due		#
Person in Charge (Printed) Down in Santas	1				undation Item Violat Violations	tions 8/17/2024			)
	1000	M	Risk	Facto	or/Public Health Inte	rvention Violations		4	-
Inspector (Signature) 7 2000 Date 8 7	1202	4	Repe	eat Ris	sk Factor/Public Hea	alth Intervention Violations		-	-6
Inspector (Printed) 1011 PM AFANAV			Good	d Reta	ail Practices Violatio	ns		9	
	bio and		] [Req	uires	keinspection - che	eck box if you intend to reins	pect		
Appeal: The owner or operator of a food establishment aggrieved by to or dispose of unsafe food, may appeal such order to the	Directo	or of He	alth. no	iy insp	r than forty-eight h	entified by the food inspecto	order	nold, de	estroy,

Food Establishment Inspection Report LHD MAINCHASTA Inspection Report Continuation Sheet Establishment HUNNCIH Town Manchester TEMPERATURE OBSERVATIONS Item/Location/Process Item/Location/Process Item/Location/Process Temp Temp Temp Chetse AOF hot hold - sau aax 164F dish machine potatoreneat 109F 39F Alla Si Gila) quat 3 ba 105 Beer coole 38F 40F 39.F AOF mashed patato bal 40F OBSERVATIONS AND CORRECTIVE ACTIONS 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. Item CFPILL ON site - DOM Number by cookline - discussed not using as dumpsink coakline not clean standing 100 crat cookline on floor by elving in WIC estroom at 74 - must be 85-115F bar must be mounted or pump dispenser wipes to clean thermomet Thermometer available good equipment/utensil employees diarrhea kitavailable Health dept to follow up on priority/priority foundation Violations on 8/12 or 8/13 Person in Charge (Signature)

Inspector (Signature)

Risk Category: Food Estab	lishn	nen	t Ir	nspecti	on Re	port	Page 1	of 2	_	
Establishment type: Permanent Temporary Mobile Other					Date:	8/26/2	4			
Establishment A Vaan Food & Fuel		, een	o Conn	oction Health	Time In	2.7		30	AMA	en en
Address 220 Spruce St.		חו	P	H	LHD	Manche	9			
Town/City Manchester	J				Purpos	e of Inspection:	Routine P	re-op		
Permit Holder MOYN WE ROLLMAN	C			epartment Health	Reinspe	ection	Other			
FOODBORNE ILLNESS RISK FA										
Risk factors are important practices or procedures identified as the most prevalent cont										
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered i  P=Priority item Pf=Priority foundation item C=Core item V=violation type	The second second second			compliance		not in compliance	N/A=not applicable I ted on-site during inspection	N/O=not o	77 50 500	176.1
IN QUT N/A N/O Supervision	V	cos	_		UT N/A N/		on from Contamination	R=repe		_
Person/Alternate Person in charge present	2000	1	242			Food separated		and the second	000	-
demonstrates knowledge and performs duties	Pf	0	0	16 00 0			urfaces: cleaned & sanitize		0	
2 Certified Food Protection Manager for Classes 2, 3, & 4	С	0	0	17 00 0	1000	Proper dispositi	on of returned, previously		PO	
Employee Health	_	ш			-		tioned, and unsafe food ture Control for Safety	1 -0 -		
Management food ampleyes and conditional ampleyes	D/D/			1800	ode		time and temperatures	P/Pf/	co	0
knowledge, responsibilities and reporting	P/Pf	0	0	19 0	000	Proper reheatin	g procedures for hot holding	ng I	PO	0
4 Ø O Proper use of restriction and exclusion	P	0	0	20 0	D 00/2	Proper cooling t	time and temperatures		PO	0
5 Written procedures for responding to vomiting and	Pf	0	0			Proper hot hold			PO	
diarrheal events							ding temperatures		PO	
Good Hygienic Practices  6 O Proper eating, tasting, drinking, or tobacco products us	se P/C	0		23 0	2 00 0		rking and disposition c health control: procedure	P/P	0	0
7 O No discharge from eyes, nose, and mouth	C	0		24 0		and records	c nealth control, procedure	P/Pf/0		0
Preventing Contamination by Hands							umer Advisory		-	_
8 O O Hands clean and properly washed	P/Pf	0	0	25 0 0	) छ		y provided: raw/undercooked foo	d Pf	0	0
9 No bare hand contact with RTE food or a	P/Pf/C	0			/	Highly Sus	ceptible Population	H Land		
pre-approved alternative procedure properly followed			0	26 0	) Ø	Pasteurized foods	used; prohibited foods not offere	d P/C	0	0
Adequate handwashing sinks, properly supplied/accessible	Pric	0	0				ves and Toxic Substance			
Approved Source	I maria	_		2705	N Q		approved and properly use	ed I	PO	0
11 Copy Food obtained from approved source 12 Copy Food received at proper temperature	P/Pf/C			28 00 0		The state of the s	es properly identified,	P/Pf/	CO	0
13 © Food in good condition, safe, and unadulterated		00				stored & used	th Approved Procedures		100	1
Peguired records available; molluscan shallfish	_	-	10.00		7		h variance/specialized			$\overline{}$
identification, parasite destruction	P/Pf/C	0	0	29	2 0		riteria/HACCP Plan	P/Pf/	0	0
				RACTICES				PATE AND		
Good Retail Practices are preventative measures to										
			_	for COS and	d/or R		on-site during inspection	R=repe		-
OUT N/A N/O Safe Food and Water  30 Pasteurized eggs used where required	P	cos		OUT			e of Utensils	V		1
31 Water and ice from approved source	P/Pf/C	00	0			sils: properly stor	ea perly stored, dried, & handled	C	00	0
32 O Variance obtained for specialized processing methods	Pf	_	0				es: properly stored & used			
Food Temperature Control						d properly		C		
Proper cooling methods used; adequate equipment for	Pf/C	0	0				and Equipment			
Lemperature control		-	100				surfaces cleanable,	P/Pf(C	0	0
34 O Plant food properly cooked for hot holding 35 O Approved thawing methods used	Pf	0	9	/V pr	operly de	signed, construct	ed, and used	1.77.10		
36 Thermometers provided and accurate		00	$\frac{9}{2}$	(49 90 W	arewasni	ng facilities: insta	ed, and used lled, maintained and used; and test strips available	PfC	0	0
Food Identification	FIIC		$\subseteq$			ontact surfaces cl		6		0
37 Food properly labeled; original container	Pf/C	0	0	7	011-1000 0		ical Facilities	16	//_	
Prevention of Food Contamination			Ť	50 O H	ot and col		; adequate pressure	Pf	0	0
38 O Insects, rodents, and animals not present	Pf/C	0	0			nstalled; proper ba			0	
39 Contamination prevented during food preparation, storage & display	P/Pf/C			52 O Se	ewage an	d waste water pro	perly disposed		0	
40 Personal cleanliness		0	_				structed, supplied, & clean	Pf/C	0	
41 Wiping cloths: properly used and stored	C	0					sposed; facilities maintained	C		0
42 Washing fruits and vegetables	P/Pf/C	tide of the					naintained, and clean			
Permit Holder shall notify customers that a copy of the most recent inspection rep	ort is ava	ailable					nting; designated areas use not used per CGS §19a-36t		0	0
Borney in Charge (Signature) Mar 40.41	01	1.0	1 (	Violations	s docume	ented	Date corrections du		#	
Person in Charge (Signature) Date	$\propto \langle$	. 4	4	Priority Ite		ons Item Violations	915	120	3	
Person in Charge (Printed) MOYNUL Rahman,				Core Item	Violation	s	11/26/24		5	
Inspector (Signature)	111.	21		Risk Facto	or/Public	Health Intervention	on Violations		3	
Date 0/2	0/0	$\times 7$		Good Ret	ail Practic	Public Health Into	ervention Violations		_	_
Inspector (Printed) Jose Ramice?	1						x if you intend to reinspec	t l	7	_
Appeal: The owner or operator of a food establishment aggrieved by the	his orde	er to	corr	ect any ins	pection	violation identifie	d by the food inspector or	to hold	destr	ov
or dispose of unsafe food, may appeal such order to the	Directo	or of	Hea	alth not late	er than fo	rty-eight hours a	offer issuance of such and	or.		-33

	Foo	d Esta	blishme	ent Insp	ection I	Report	Pa	ge <u> </u>	2
LHD	lanchester			ort Continuation		100014	Date	8/261	124
Establish	ment_Augan	Food.	+ Fuel Tou	m Maa	chester	6		0/20/	
	7,3,3			TURE OBSE					
Milk WIC	MILK Cheese	Temp 40F 39F 38F	Item/Loca	tion/Process	Temp	Hand Si Hand Si	-) /		Temp 105F 86F
		ORS	SERVATIONS	AND CODD	ECTIVE ACTIV	DNG.			
Item Number	Violations cited in this	report must be	corrected within the	ne time frames b	elow, or as stated	in sections 8-40	5.11 & 8-40	6.11 of the fo	od code.
49C 49C 10PF 33C 10C 48PF 47C 10PF	No Soap at clufter/bag No Signage No test st	lving u hands as of o at hand trips ava	ink by  Effice Su  A sinks b  ailable (colon-food gr	3 bail pplies of y 3 ba hlorine	y & reg	y 3 b ister & cabinet	ay Bat	hroom Egister	
		uipment	pe NSF a must be pe was he y to be	removed	lent. 1, Sanifi for hand	Zed in Washing	3ba() Date	8-26	-24
	(C.g.ididie)						Date 💍	126/	14

Risk Category: 3 Food Establishment Inspection Report Page 1 of 2										
Establishment type: Permanent Temporary Mobile Other				75	Date:	8/13/2	.4			
Establishment BJ's Restaurant + Brew		45epin	o Conne	cticat Hearing	Time In	4:00	AM/PM Time Out 5:	30 AM/P/19		
Address 320 Buckland Hills Dr.		DI	D	H)	LHD	manche	ster			
Town/City Manchester	j				Purpose	of Inspection	: Routine Pr	е-ор		
Permit Holder Margaret Thompson		of Pu	ablic He		Reinspe		Other			
FOODBORNE ILLNESS RISK FA Risk factors are important practices or procedures identified as the most prevalent conti								ana ar inium		
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered if				compliance		not in compliance		O=not observed		
P=Priority item Pf=Priority foundation item C=Core item V=violation type	W. C. C. C.	_	117				cted on-site during inspection	R=repeat violation		
IN OUT N/A N/O Supervision	V	cos	_		OUT N/A N/O		tion from Contamination	V COS R		
Person/Alternate Person in charge present	Dé						d and protected	P/C 0 0		
demonstrates knowledge and performs duties	Pf	0	$\circ$	160	X 0		surfaces: cleaned & sanitized	I PPCOO		
2 Certified Food Protection Manager for Classes 2,	С	0				Proper disposi	tion of returned, previously	P 00		
3, & 4						**	litioned, and unsafe food			
Employee Health							ature Control for Safety			
Management, food employee and conditional employee;	P/Pf	0					time and temperatures	P/Pf/C O O		
knowledge, responsibilities and reporting  Proper use of restriction and exclusion	P	0	0	19 0			ng procedures for hot holding time and temperatures	POO		
Written procedures for responding to vomiting and				21			ding temperatures	P 0 0		
5 diarrheal events	Pf	0	0	22	000	Proper cold ho	lding temperatures	P 0 0		
Good Hygienic Practices				-			arking and disposition	P/Pf 0 0		
6 Proper eating, tasting, drinking, or tobacco products us	e P/C	0	0	24 🔾	000		lic health control: procedures			
7 O No discharge from eyes, nose, and mouth	С	0	0	24		and records		P/Pf/C		
Preventing Contamination by Hands				/			sumer Advisory			
8 P Hands clean and properly washed	P/Pf	0	0	25 0	00		ry provided: raw/undercooked food	Pf OO		
9 No bare hand contact with RTE food or a	P/Pf/C		0	00/01			sceptible Population			
pre-approved alternative procedure properly followed  Adequate handwashing sinks, properly supplied/accessible	Dir	0		26	20		s used; prohibited foods not offered			
Approved Source	PI/C		$\subseteq$	27	00		tives and Toxic Substances approved and properly use			
11 O Cood obtained from approved source	P/Pf/C	10					ces properly identified,			
12 C Food received at proper temperature		0		28	00	stored & used	ses properly identified,	P/Pf/C O		
13 O Food in good condition, safe, and unadulterated		0		1	/	CHARLEST AND THE PARTY OF THE PROPERTY OF THE PARTY OF TH	vith Approved Procedures	REAL PROPERTY.		
14 O O Required records available: molluscan shellfish	P/Pf/C	0	0	29	00	Compliance w	th variance/specialized	P/Pf/C O O		
identification, parasite destruction	10000 10040					process/ROP	criteria/HACCP Plan	FIFIIC O		
				ACTICE						
Good Retail Practices are preventative measures t  Mark OUT if numbered item is not in compliance V=violation type Mark it										
Mark OUT if numbered item is not in compliance V=violation type Mark i OUT N/A N/O Safe Food and Water	v	cos		OUT OUT	na/or K		on-site during inspection	R=repeat violation		
30 Pasteurized eggs used where required	P	0			n-use uten	sils: properly sto	se of Utensils	V COS R		
31 O Water and ice from approved source	P/Pf/C	_	_				perly stored, dried, & handled	Pf/C 0 0		
32 O Variance obtained for specialized processing methods	Pf	-	0	-			les: properly stored & used	P/C O O		
Food Temperature Control				46 0	Gloves use	d properly		000		
Proper cooling methods used; adequate equipment for	Pf/C	0					s and Equipment	S PANETT E TY		
temperature control	_			14/11/20			surfaces cleanable,	P/P/COO		
34 O Plant food properly cooked for hot holding 35 O Approved thawing methods used	Pf	0				signed, construc				
36 C Thermometers provided and accurate		00					alled, maintained and used; and test strips available	Pf/C O O		
Food Identification	11110					ontact surfaces		7000		
Food properly labeled; original container	Pf	0	0	المراق	1011 1000 0		sical Facilities	0		
Prevention of Food Contamination				50 O F	Hot and col		e; adequate pressure	Pf 00		
(3) Insects, rodents, and animals not present	(P)	0	0				packflow devices	P/Pf/C O O		
39 Contamination prevented during food preparation, storage & display	P/Pf/C	0	0				roperly disposed	P/Pf/C O O		
40 Personal cleanliness		0					nstructed, supplied, & clean	Pf/C O O		
41  Wiping cloths: properly used and stored	C						disposed; facilities maintained	C O O		
42 Washing fruits and vegetables	P/Pf/C	0	0				maintained, and clean	P/Pf/C O O		
Permit Holder shall notify customers that a copy of the most recent inspection rep	ort is av	ailable	١.	01	Natural rubl	ber latex gloves	hting; designated areas use not used per CGS §19a-36f	d   C   O   O		
Person in Charge (Signature)	3/2	4			ns docume tem Violation		Date corrections due			
Person in Charge (Printed) Nicholas Kerack					oundation m Violation	Item Violations	8-23-24	3		
Inspector (Signature) 122 222 Date 8/3	3/2	4		Risk Fac	tor/Public	Health Intervent				
ATICO D	1			Good Re	etail Practic	es Violations		8		
Inspector (Printed) Tose RamiceZ				Require	s Reinspe	ction - check be	ox if you intend to reinspect			
Appeal: The owner or operator of a food establishment aggrieved by the or dispose of unsafe food, may appeal such order to the	his ord	er to	COTTO	ect any in	spection v	violation identific	ed by the food inspector or	to hold, destroy,		

Food Establishment Inspection Report	Page 2 of 2
LHD Manchester Inspection Report Continuation Sheet	Date 8 13 24
Establishment_ BJ's Brewhouse Town Monchester_	950 <b>4</b> 97
TEMPERATURE OBSERVATIONS	
Item/Location/Process Temp Item/Location/Process	tion/Process Temp  Duat Assem
Sliced tomatoes 40 F Chicken 91F Hand Sink	Kitchen 110F
	Katbar loof omer BR 90 F
WIF ambient OF Sliced tomatoes 41F	and Dr. 401
Steak cooked to 152F tuna 38F	
Cold prep cookline sousage 40F   Pico 40F   Hot Hold Chicken Sout 180F   Pasta 41F	Temp> Rite. E
OBSERVATIONS AND CORRECTIVE ACTIONS	Date: Fecha Empleado
Item Number  Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.1	PASS WHEN ORANGE BAR TURNS ORANGE BAR TU
MICK (PITTO) SITE	16004 17100
388F Dan That - 50 call 4 at 1 le	
38PF Drain Flies present throughout 49C Shelving by ware wash unclean	
The second secon	
70 70 1112	
	125
in the contract of the contrac	
16PF interior of ice machine unclean	
11.10 () 1 () 1 150 / 150	
Note Ecolab scheduled for tomorrow to service dish machine.	
Note Good Glove use & hardwashing observed	
Note PIC knowledgeable on Food Safety	2
Note Discussed having employees wear gloves when wrap	2010g
clean vtensils	- 1/1
Note Discussed establishing designated area for emplo	yee food/beverages
Note Discussed remaking quat buckets as needed to maintain	150 - 400ppm.
Note Ecolab Scheduled to freat for drain flies next	week
Note Test Strips & thermometer available	aliate 1
Person in Charge (Signature)	Date 8/13/24
Inspector (Signature)	Date 8//3/24

Risk Category: 2 Food Establ	lishn	nent	Ins	spec	tion F	Report			Page 1	of 2	
Establishment type: Permanent Temporary Mobile Other					Date:	Ni -	1202	4			
Establishment Carlita's Bakery		, acping	Connecti	on Health	Time		15 /	мем т	ime Out_ / Ø	:15	АМРМ
Address 73 H Tolland Toke		DE		1	LHD	mi	incr	1834	X -		
Town/City Manchester					Purp	ose of In	spection	Rou	tine Pr	e-op	
Permit Holder Rehecca Munia		Connecticu of Pub	rt Depa	rtment lth	Reins	spection		Other			
FOODBORNE ILLNESS RISK FA	ACTO	RS A	ND	PUB	LIC HE	ALTH I	NTERVI	ENTIONS			
Risk factors are important practices or procedures identified as the most prevalent contr										ss or injur	γ.
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it		4997	61	mpliano	Sec. 19	T=not in co	660			O=not ol	
P=Priority item Pf=Priority foundation item C=Core item V=violation type									uring inspection	-	at violation
IN OUT N/A N/O Supervision	V		R		QUT N/A				ntamination	V	
Person/Alternate Person in charge present								and protec		1.111	000
demonstrates knowledge and performs duties	Pf	0			00				aned & sanitized		$c \circ c \circ$
Certified Food Protection Manager for Classes 2	258	1000			1000	The second second			ed, previously		
2 0 0 3, & 4	C	0		17 😱	0			itioned, and		F	00
Employee Health					NA TELLE DE				ol for Safety		
Management, food employee and conditional employee;	DID			18	00			time and ter		P/Pf/0	000
knowledge, responsibilities and reporting	P/Pf	100	711	19 🔾					s for hot holding	F	00
4 Proper use of restriction and exclusion	P	0	511	20 🔘	00	Prope	er cooling	time and ten	nperatures		00
Written procedures for responding to vomiting and	Pf	0		21 🔾	00	@ Prope	er hot hold	ling tempera	tures	F	00
diarrheal events	Pi	0		22 0				ding temper			00
Good Hygienic Practices				23 🗷	00			rking and di		P/Pf	
6 O Proper eating, tasting, drinking, or tobacco products us	e P/C	0	$\supset$	24 0	00	Time	as a publi	ic health con	trol: procedures	DIDGG	100
7 O No discharge from eyes, nose, and mouth	С	0	$\supset$	24	<b>—</b>	and n	ecords			P/Pf/C	
Preventing Contamination by Hands						/	Cons	umer Advis	ory		
8 C Hands clean and properly washed	P/Pf	0		25 🔘	00	Consu	mer advisor	y provided: rav	v/undercooked food	Pf	00
9 No bare hand contact with RTE food or a	P/Pf/C				/			ceptible Po			
pre-approved alternative procedure properly followed				26	00	-	A STATE OF THE STA	And the second s	ed foods not offered	P/C	00
10 2 Adequate handwashing sinks, properly supplied/accessible	Pf/C				/				xic Substances		
Approved Source				27 🐼	00				nd properly used	I F	00
11 C Stood obtained from approved source		0		28	00			es properly i	identified,	P/Pf/0	000
12 O Food received at proper temperature	_		의L	-0	0 0		d & used			ETERN	,00
Food in good condition, safe, and unadulterated			211	-					d Procedures		
Required records available: molluscan shellfish identification, parasite destruction	PPC			29 🔾	00			h variance/s		P/Pf/0	000
	OD DE	TAIL	DDA	CTIC	-0	proce	SS/ROP C	riteria/HACC	P Plan		
Good Retail Practices are preventative measures to						hamiasla a		1 - 6 24- 2-4-			
					and/or R					A VANE	
OUT N/A N/O Safe Food and Water	V	cos		-	IIIU/OI K			on-site during		//	at violation
30 Pasteurized eggs used where required	P	000		OUT	In uso ut		operly stor	e of Utensi	IS	V	1000
31 Water and ice from approved source	P/Pf/C		$\exists$	14	I Itaneile/e	cuinment/	linene: pror	eu orkretered e	dried, & handled	Pf/C	
32 O Variance obtained for specialized processing methods	Pf		511	45	Single-us	e/sinale_se	rvice article	es: properly s	tored & used	P/C	
Food Temperature Control	THE PL			10	01	used prope		oc. property o	torca a asca	-	00
Desperance line mostly and		T				out prop.		and Equip	ment		1010
133 Proper cooling methods used; adequate equipment for temperature control	Pf/C		21	01	Food and	d non-food		surfaces clea		06	7
34 O Plant food properly cooked for hot holding	Pf	00	511					ed, and use		PPU	00
35 O O Approved thawing methods used	Pf/C	0	511						ined and used:		
36 C Thermometers provided and accurate		00						and test strip		Pf/C	00
Food Identification			1	(9)	Non-food	d contact s	surfaces c	lean		1/c	100
37 Food properly labeled; original container	Pf/C	00						ical Facilitie	es		
Prevention of Food Contamination			1	50 0	Hot and	cold water	available	; adequate p	oressure	Pf	00
38 O Insects, rodents, and animals not present	Pf/C	00	<b>D</b> [:	51 🔾	Plumbing	g installed	; proper ba	ackflow devi	ces		00
39 Contamination prevented during food preparation, storage & display	P/Pf/C	0		20	Sewage	and waste	water pro	perly dispos	sed	P/Pf/C	00
40 Personal cleanliness	Pf/C			53/0%	Toilet fac	cilities: pro	perly cons	structed, sup	oplied, & clean	PIC	100
41 Wiping cloths: properly used and stored	C	0	의 []	40	Garbage	and refuse	properly di	isposed; facili	ities maintained	2	00
42  Washing fruits and vegetables	P/Pf/C	0		55/ 💸	Physical	facilities i	nstalled, n	naintained, a	and clean	P/P//C	00
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ailable		56	Adequate	e ventilation	on and ligh	nting; design	ated areas used	5	00
							x gloves r	not used per	CGS §19a-36f	- Weeks	
Perman in Charme (Simplement) and COD (12 2 . 2 . 1	-74				ons docu			Date co	rrections due		#
Person in Charge (Signature) ODCOV Date 8 - 1	-07				Item Viol			A1		-	_
Person in Charge (Printed) Pebecca Muni7	1					on Item V	olations	8/17	12024	-	<u>3</u>
1/15000/11					m Violati		Intervention	n Violations	[2024		2
Inspector (Signature) Z. 27MWW Date 817	207	14	F	Repeat	Risk Fac	tor/Public	Health Int	tervention Vi	iolations	_	-
1 ALLICAID CIMINOLLI	-46					ctices Viol		S. FOLIOUT VI	4		6
Inspector (Printed)			F	Require	es Reins	pection -	check box	x if you inter	nd to reinspect		
Appeal: The owner or operator of a food establishment aggrieved by the	nis orde	er to co	orrec	t any i	nspectio	n violation	n identifie	d by the foo	d inspector or t	o hold	destroy
or dispose of unsafe food, may appeal such order to the	Directo	or of H	lealth	, not la	ater than	forty-eigh	ht hours a	after issuance	ce of such order	· ·	accuracy,

Food Establishment Inspection Report LHD MANChest Inspection Report Continuation Sheet Establishment (artito's Bakery Manchester TEMPERATURE OBSERVATIONS Item/Location/Process Item/Location/Process Item/Location/Process Temp 2 door True - Frosting ve frigerated coolen Front handsink 95 1 29F 411 restroom not water 38F ANIF 2 dans true Freezew **OBSERVATIONS AND CORRECTIVE ACTIONS** 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. Item Number paninpress exterior not (lean all behind panini press not clean ceiling files in restranm stained nd toilet paper dipenser in restroom non commercial sobe cooler used for vetrigeration exterior of bins with cookie curters / supplies not chan 490 depres non food contact / NSF containers being used to store food product In 2 door prosa cooler 4 Food contact containers required, must be NSF/equivalent test strips I food thermometers nt required at front counter lon menu overall clean + organized nott\* good storage of equipment jutingils nifex no cooking at time of visit Person in Charge (Signature) Inspector (Signature)

Risk Category:	Food Estab	lishn	nent li	nspecti	on Rep	ort	Page 1	of	2	
Establishment type: Pe	rmanent Temporary Mobile Other				Date:	8/27/2	4			
Establishment Ch	eeks Chicken		teeling Cons	ecticut Mealing	Time In	12:15		-30	)_AM	I/PM
Address 648	center st.		DP	H)	LHD M	anche	skr			
Town/City Man	hester	j			Purpose o	of Inspection	: Routine P	re-op		
Permit Holder	esech Abmed		onnecticut D of Public I	lealth	Reinspect		Other			
	FOODBORNE ILLNESS RISK FA									THE
Risk factors are imported	ant practices or procedures identified as the most prevalent cont	ributing fe	actors of foo	dborne illness d	or injury. Interv	entions are contro	I measures to prevent foodborne illr	ess or inju	ıry.	
Mark designated complia	ance status (IN, OUT, N/A, N/O) for each numbered it	tem	IN=in	compliance	OUT=not	in compliance	N/A=not applicable N	/O=not o	observ	ed
P=Priority item Pf=Priorit	ty foundation item C=Core item V=violation type	Mark ir	appropria	ate box for C	OS and/or R	COS=correc	ted on-site during inspection	R=repe	eat vio	lation
IN OUT N/A N/O	Supervision	V	COS R	IN D	UT N/A N/O	Protecti	on from Contamination	V	/ cos	S R
	n/Alternate Person in charge present,	Pf	00			ood separated	d and protected		C	
demoi	nstrates knowledge and performs duties	1.5		600			urfaces: cleaned & sanitized	l (P/Pf	/C	
2 0 0 Certifi 3, & 4	ed Food Protection Manager for Classes 2,	С	00	17			ion of returned, previously tioned, and unsafe food		P	
	Employee Health				/	Time/Tempera	ture Control for Safety	ERRE	- Diese	
3 Manag	gement, food employee and conditional employee;	D/Df	00	18 0	0005	Proper cooking	time and temperatures	P/Pf	/C C	0
knowl	edge, responsibilities and reporting			19 0		Proper reheating	a procedures for hot holdin	g	PO	
	er use of restriction and exclusion	P	00	20 🔾		Proper cooling	time and temperatures		PC	0
13 (2)	n procedures for responding to vomiting and	Pf	00			Proper hot hold	ing temperatures		PO	
diarrh	eal events	1		22 0	0,00F	Proper cold hol	ding temperatures		PO	
	Good Hygienic Practices		1 - 1 -	63/0 2			rking and disposition	P/E	f) C	0
6 0 0 Ø Prope 7 0 0 Ø No dis	er eating, tasting, drinking, or tobacco products us			24 0 0			c health control: procedure:	P/Pf/	C	0
	scharge from eyes, nose, and mouth Preventing Contamination by Hands	С	00			and records				L
8 0 O Hands	s clean and properly washed	P/Pf	100	25/0/6			umer Advisory		-1-	1_
No ha	ire hand contact with RTE food or a	F/FI	100	25 0			y provided: raw/undercooked foo	1 P	f C	0
	oproved alternative procedure properly followed	P/Pf/C	00	26 0	P	rignly Sus	ceptible Population used; prohibited foods not offered	1 0		10
	ate handwashing sinks, properly supplied/accessible	Pf/C	00	20 0			ves and Toxic Substances		C	0
	Approved Source	11110		27 0 0			approved and properly use		PO	10
11 0 O Food	obtained from approved source	P/Pf/C	00		THE PARTY OF		es properly identified,			-
12 0 0 Food	received at proper temperature	-	00	28 🗘 🤇		stored & used	es properly identified,	P/Pf	/C (C)	0
13 Ø O / Food	in good condition, safe, and unadulterated	P/Pf					ith Approved Procedures		ETA	_
14 0 0 0 Requi	red records available: molluscan shellfish	P/Pf/C	00	29 0		Compliance wit	h variance/specialized	DIDE	100	
identif	fication, parasite destruction				P	rocess/ROP c	riteria/HACCP Plan	PIPE	/C O	
				RACTICES					1	7
Mark OUT if numbered ite	Good Retail Practices are preventative measures t							ates.		
OUT N/A N/O				for COS and	d/or R (		on-site during inspection	R=repe	A LOTE OF THE REAL PROPERTY.	Mes cook has
	Safe Food and Water d eggs used where required	V P	COS R	OUT			se of Utensils			S R
The same of the sa	ice from approved source	P/Pf/C				s: properly stor	ea perly stored, dried, & handled	0	_	0
	btained for specialized processing methods	Pf	00	45 O Si	nale_use/sina	de service article	es: properly stored & used		000	
	Food Temperature Control		1010	46 O GI	loves used p	properly	ss. properly stored & used	C		
Proper coo	ling methods used; adequate equipment for	1		Name and	, 2002 0000	Utensils	and Equipment			10
temperature	e control	PI/C	00	A MFC	ood and non	-food contact s	surfaces cleanable.	10000-100	<i>r</i>	Т
34 O O Plant food	properly cooked for hot holding	Pf	00	O'A pr	operly desig	ned, construct	surfaces cleanable, ed, and used	P/Pf(	ၯႍႍ	0
35 O O Approved to		Pf/C	00	W W	arewashing	facilities: insta	illed, maintained and used;	(3)		
36 Thermome	ters provided and accurate	Pf/C	00	CO Y Cle	eaning agen	its, sanitizers, a	and test strips available	Pf		0
67 6 F. J. J. L.	Food Identification			49) ON	on-food cont	tact surfaces c	lean		$\circ$	0
37 Food properly label		Pf/C	00	0 /			ical Facilities	Facili		
(8) x Insects, rodents, ar	Prevention of Food Contamination	600	1010	50 O H	ot and cold v	water available	; adequate pressure	P		0
Contamination preve	ented during food preparation, storage & display		00	51 O PI	umbing inst	alled; proper ba	ackflow devices			
40 Personal cleanlines	se		000				perly disposed		<u></u>	
41 O Wiping cloths: prop	perly used and stored	C	00	54 0 65	orbage and re	s: property cons	structed, supplied, & clean sposed; facilities maintained	Pf/C		0
42 Washing fruits and			00	55 O Pt	veical facilit	ties installed n	naintained, and clean	DIDE		0
			A THE PARTY OF THE	(68) ON AC	lequate ven	tilation and ligh	nting; designated areas use	d (C	30	0
Permit Holder shall notify c	ustomers that a copy of the most recent inspection repo	ort is ava	ailable.	O Na	atural rubber	r latex gloves r	not used per CGS §19a-36f	1 10		
	VI hard 0.	27	26		s document		Date corrections due		#	
Person in Charge (Signat	ture) / 1. Dell Date 8 -	1/	27		m Violations		COS			
D	Heselb Ahmeel					m Violations	9/6/24		Ż	
Person in Charge (Printe	a) (1-1-1-17)///				Violations		* 11/27/24		TO	)
Inspector (Signature)	1/1/2 / 2	127	124	Risk Facto	or/Public He	alth Intervention	n Violations		1	
opeotor (digitature)	Date 8	01	124				ervention Violations		12	
Inspector (Printed)	Jose Kamirez				ail Practices Reinspectic		x if you intend to reinspect	_	13	_
	perator of a food establishment aggrieved by the	nis orde	er to corr	ect any ine	nection viol	lation identific	d by the food increater or	to hold	doct	
or dispose	of unsafe food, may appeal such order to the	Directo	or of Hea	Ith, not late	er than forty	-eight hours a	of the issuance of such order	er.	, uest	ioy,

Food Establishment Inspection Report LHD Manches to Inspection Report Continuation Sheet Establishment\_CheeKs Chicken Town Manchester TEMPERATURE OBSERVATIONS Item/Location/Process Temp Item/Location/Process Item/Location/Process Temp 96 OF WIC Chicken handsink 90°F tomatoes bathroon handsink 40 chi cken True RIC breadedony 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. Item Number 23 PF NOT properly date interior of handsink by 3-bay not clean extenor of flour bins, especially handles not clean flies present under prep sink, drain unclean walls by 3-bay not clean, walls throughout not clean interior exterior of NA refriguration unit not WIC shelving unclean condenser dripping onto Shelves. Do not store food fan. Schedite Huge to service ice build up in chest freezer by WIC 49c interior exterior of all refrigeration not clean 47c shelving under prep table on cooking not cleanable baffles not clean above fryers. More cleaning required remade to 16 P Oppm no test strips available battering flour Kept out > 4hrs. voluntarily discarted to Keep refrigagled for approval to use (05 control Sonitizer needs to be remade every 4 hours or as needed Keen saves covered in WIC when not busy to reach out to schedule meeting to discuss Date Person in Charge (Signature) Inspector (Signature)

Risk	Ca	tegor	y:	3		Foo	od Estal	blishr	nei	nt Ir	nsp	ecti	ion F	geb.	ort				Page 1 o	f_	
Esta	blis					nporary Mobile							Date:	8	29	20	+				
Esta	blis	shmen	ıt (	'n	ick-Fi	A art Valle			40	eping Conn	ection Hea	St.	Time	ln		^	M/PM	Time O	ut		_AM/PM
Addı	es	s			Pleas	art Valle	er Rd		n	D	H		LHD	V	Ma	nd	nes!	ter			
Tow	-10	14.	M	an	chester								Purp	ose o	f Inspe	ction	F	Routine	Pre	-op	
low	n/C	ity	/		O D D			- 1	Conne	cticut Do	epartme	nt					Other				
Pern	nit	Holde	r		FOOD	BORNE ILLNE	ec Diek	FACTO	of	Public H	lealth		Reins			EDVI					
	-	Risk fact	ors are	imports		dures identified as the r						_							odborne illnes	s or injun	,
1	_	PT. THE COLUMN	227-12010-2	- Navige Co. 190		UT, N/A, N/O) for e	IDAN - W. ARAN S - OF BETTA CONTROL OF BASIN		40.0.0	THE RESERVE	comp		CALL PRINCIPLE	Milesona	in compl		V	=not applica		=not ob	
P=P	rior	ity item	Pf=	-Priorit	y foundation item	C=Core item V	=violation type	e Mark i	n app	propria	ate box	x for C	COS and	d/or R	cos	correc	ted on-si	ite during in	spection I	R=repea	t violation
11	1 0	OUT N/A				Supervision		V	co	S R			UT N/A	-		No. of Concession, Name of Street, or other Persons, Name of Street, or other Persons, Name of Street, Name of		Contami	nation	V	COS R
1 0		00				on in charge prese		Pf	C	0	15				-		and pro		1411	_	00
	+					lge and performs of ion Manager for C		-			16		00	-	The Section of the Section of the		HI CONTRACTOR CONTRACTOR	cleaned & turned, pre	STATE OF THE STATE		00
2	2	90		3, & 4				С		0	17				9.7	170		and unsafe		P	
	_					oyee Health												ntrol for S			
3 (	>	0				oyee and conditional		P/P	f C	0								d temperat			000
4 0	5	0				on and exclusion	<u> </u>	P	0	0								d temperat		F	
5 0		0		Writte	n procedures for	responding to voi	miting and	Pf			21	0	00	OF	roper h	ot hold	ling tem	peratures		F	
9	1			diarrhe	eal events	, , <b>,</b> ,												nperatures	a.wa	P	
6 0	51			Prope		ienic Practices drinking, or tobac	co products	use P/C		00								nd dispositi control: pr		P/Pf	00
7 0		0				es, nose, and mou		C		0	24	0			and reco		o near	r control. pr	ocedures	P/Pf/C	
						tamination by Ha	inds			/							umer Ad				
8 <	7	0			clean and prop	erly washed with RTE food or a		P/F		0	25	0	00	C				d: raw/under		Pf	00
9 0	>	00				ve procedure prop		P/Pf/C		0	26			P				e Population		P/C	100
10 <	5	0				sinks, properly supp				0	1			The second second				Toxic Su		1.70	00
					THE RESERVE OF THE PARTY OF THE	ved Source					27	0	00					ed and pro		P	00
11 0	갂	86			obtained from ag received at prop			P/Pf/0			28	0	0 0		Toxic sul stored &		es prope	erly identifi	ed,	P/Pf/C	00
13		0				a, safe, and unadu	Ilterated	-	40	_							ith Appl	roved Prod	cedures		
14 0		00	10	Requi	red records avai	lable: molluscan s		P/Pf/0		0	29	0	00		Complian	nce wit	h varian	ce/special	ized	P/Pf/C	00
H	_		1-1	identif	ication, parasite	destruction	G	OOD R						p	rocess/	ROP o	riteria/H	ACCP Plan	n	1	
					Good Retail Pra	ctices are preventa								hemica	als, and	ohysica	l objects	into foods.			
M	ark	<b>OUT</b> if	numb	ered ite	em is not in comp			k in appre										luring inspe	ction	R=repea	t violation
		N/O				od and Water		V	co			TUC	N-L-I				se of Uto	ensils		V	COS R
30 C					d eggs used who			P/Pf/0	_	000					s: prope			ed, dried, 8	bandlad	C	00
32 (		5			THE RESERVE AND ADDRESS OF THE PARTY OF THE	alized processing	methods	Pf		-	-							ed, dried, d			00
						perature Control					46	00	Sloves	used p	properly						00
33 🤇					ling methods us e control	ed; adequate equi	pment for	Pf/		0								quipment			
	- 1			100000000000000000000000000000000000000	properly cooked	for hot holding		Pf		0	47						surraces ted, and	cleanable	•	PPfC	00
					hawing methods					0	48	W						aintained a	nd used;	Delo	
36 <	>		Then	mome	ters provided an			Pf/		0		C						strips ava	ilable	Pf/C	
37	51	Food p	moner	v lahe	led; original con	dentification	A SECURE OF SECURE	T Dell			49		lon-foo	d conf	tact surf	A Lawrence Co.		-11141		C	PO
31	-11	-000 pi	open	y lave		Food Contaminat	ion		ے او	0	50	OF	lot and	cold v	water av		adequ	ate pressu	re	Pf	100
					nd animals not p	resent		Pf/		00								devices			00
						preparation, storage	& display	The same of the sa	-	0	-							isposed		P/Pf/C	00
		Person Wining			ss perly used and s	tored		Pt//		00								, supplied, facilities ma	E E 1 1 2 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1	Pf/C	00
					vegetables	lorda				0					Company of the Company		11.11	ed, and cle			000
Per	mit	Holder	shall r	notify c	ustomers that a co	ppy of the most recei	nt inspection r	MITTER TO	-		56	OA	dequa	te ven	tilation a	and lig	hting; de	esignated a	reas used		
	Permit Holder shall notify customers that a copy of the most recent inspection report is available.    One continued the content of the conte																				
Pers	on	in Cha	rge (	Signat	ture	1	Date 8/1	2912	4				em Vio				Dat	e correcti	ons que	+	#
						in-Times					Prio	rity F	oundat	ion Ite	em Viola	tions					1
Pers	on	in Cha	rge (	Printe	d) INIOK	ig Travo	riuse	<del></del>					n Viola		-141-1-1		- \6.1				3
Insp	ect	or (Sig	natur	re) 1	Xenise	Vayne	Date X	291	JL.								on Violat tervention	tions on Violation	ns		0
				1		0		1	,		Goo	d Re	tail Pra	ctices	Violatio	ons					4
		or (Pri				erayne		41.1			Rec	uires	Reins	pecti	on - che	eck bo	x if you	intend to	reinspect		
App	eal	: Ine				d establishment a															destroy,
-			J. U	. Prose		, may appear suc	ar vidor to ti	TO DIEC		1100	meeting to	UL 101	UI LIICI	· routh	Ungill I	ouis a	41101 199	dance of	auti oluci		

FOO	a Esta	biisnment inspec	ction F	keport	Pageo	f
LHD Manchester		Inspection Report Continuation Shee	et		Date Aug	29,24
Establishment Chick F	il-A		hester	<u> </u>		
		TEMPERATURE OBSERV	ATIONS		Estat with a name	
Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Loca	tion/Process	Temp
Tomato Slices	40F	CooledChickenin	38F	Quat ii	ipe bucket	2000PM
Shredded CKn.	39 F	101C	001		(Dun	+ 11
Shredded Choese	408	<b>50</b> 1 <b>5</b>			1 0	
<u> </u>		Clairly O. Ma	1-1-	D	1 1 1 1 1	er IIIF
Battler Station Chicker		Chicken Moodle	151F	Testron	1 totwal	ا ۱۱۱ رو
11 " Nuggets	37F	Soup		J		
Breaded Chicken 18	54-186F	MACNCheese	LODE,			
		Broiled Chicky	186/1	7SF		
		SERVATIONS AND CORRECT				
Item Violations cited in this	report must be	corrected within the time frames below	v, or as stated	in sections 8-405.	11 & 8-406.11 of the f	ood code.
Number						
		10				
47PF Kride in &	torage	at Prepstation,	chepp	ed + da	maged /re	mare
49c Castets ob	1.		1 0		9	
		slip board -cro	rcked	Chipped	lotc.	
54C Trashin D	vict o	ans stored prop	JONI X	1	ninsot	
JIC Wasvilli C	sus i p	as Storeac prof.		) in Jose		
		4 Sec. 11 Sec. Health Sec.		1000		
×						
Maint -> 1	DIF C	inp. discussed	reloc	cating	boxes	
i	der de	inp. discussed	ed.	<u> </u>		
		Deptable - Floo				0
· Not s	queed	red until after	INSp. S	started -	-Contac	t
Healt	h' Dp	about Repair	and?	Schedul	le to Rep	à
100-00		V				
Discussed	Lon	hair restraints	<b>S</b>			
		J				
	7					
Person in Charge (Signature)	10	) [			Date \$/29	124
Inspector (Signature)	nise	ayne			Date 8/29	1/24

Risk Category: Food Establ	ishn	nent	t Ins	spe	ction	Re	port		Page 1 c	f_2	<b>3</b> 3
Establishment type: Permanent Temporary Mobile Other					— Da		8/13	124			
0: 1 0 6 1		200	Connecti	icur Ma		200	(1:00	AM)PM	Time Out_[[:	45	ÁN/PM
	1	Leed"				ne In_	1.0	<u> </u>		10	ANNIPIVI
Address 194 Buckland Hills Dr. #2186					LH		Manch				
Town/City Manchester	9					rpose	of Inspecti	on:	loutine Pro	e-op	
Permit Holder Darius SZteborowski		onnectic of Pul	State Of State State	1707.001		inspe		Other	V <del>-</del>		-
FOODBORNE ILLNESS RISK FA											
Risk factors are important practices or procedures identified as the most prevalent contr											
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it				omplia			ot in complian			D=not ob	
P=Priority item Pf=Priority foundation item C=Core item V=violation type		1							te during inspection		
IN OUT N/A N/O Supervision	V	cos			V OXT			The state of the s	Contamination	V	COS R
Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	0	( )   -	16	-	0	Food separa		cleaned & sanitized	P/C	000
Cartified Food Protection Manager for Classes 2	+				/				turned, previously		
2 O O O Gertined 1 ood 1 totection warrager for classes 2,	C	0	$\circ$	17	80				and unsafe food	P	00
, Employee Health									ntrol for Safety	., 1	
Management, food employee and conditional employee;	P/Pf	0		18 C					d temperatures		00
knowledge, responsibilities and reporting	200 200000			19 (	00		Proper rehe	ating proced	dures for hot holding	P	00
Proper use of restriction and exclusion	P	0							l temperatures		00
Written procedures for responding to vomiting and diarrheal events	Pf	0	( )   -	21 (7			Proper hot h			P	
/ Good Hygienic Practices						$\lesssim 2$	Proper cold	marking ten	d disposition	P/Pf	00
6 Proper eating, tasting, drinking, or tobacco products use	e P/C	0							control: procedures		
7 O No discharge from eyes, nose, and mouth	C	0		24 🔾		<b>Ø</b>	and records		oonaon procedures	P/Pf/C	00
Preventing Contamination by Hands							4	nsumer Ac	lvisory	Dietal	
8 9 P Hands clean and properly washed	P/Pf	0	0	25 🔾	00		Consumer adv	risory provided	: raw/undercooked food	Pf	00
9 No bare hand contact with RTE food or a	P/Pf/C	0			4				Population		
pre-approved alternative procedure properly followed				26 (		W.			hibited foods not offered	P/C	00
Adequate handwashing sinks, properly supplied/accessible	Pf/C				10				Toxic Substances		T
Approved Source  11	DIDGO			27 🕡	PP	0			ed and properly used	P	00
12 O Food received at proper temperature	P/Pf/C	0		28 🕡	10		stored & use		erly identified,	P/Pf/C	00
13 Ø Food in good condition, safe, and unadulterated		0			1	C			oved Procedures		
14 O Required records available: molluscan shellfish				00 60		100			ce/specialized	n incia	
identification, parasite destruction	P/Pf/C			29 👽		0	process/RO			P/Pt/C	00
	OD RE					100	W 10 - 12 L				
Good Retail Practices are preventative measures to											20 U.S. All Desc
	n appro				and/or	R					t violation
OUT N/A N/O Safe Food and Water  30 Pasteurized eggs used where required	P	cos	-	001	220	2 11000	sils: properly	Use of Ute	ensils	V C	COS R
31 Water and ice from approved source	P/Pf/C								ed, dried, & handled	_	00
32 O Variance obtained for specialized processing methods	Pf								rly stored & used		00
Food Temperature Control				46 C	Glove	es used	d properly			С	
Proper cooling methods used; adequate equipment for	Pf/C	0						sils and Ed			
temperature control			_	47 C	2		on-food conta			P/Pf/C	00
34 O Plant food properly cooked for hot holding 35 O Approved thawing methods used	Pf		$\circ$		prope		signed, constr			1	
36 C Thermometers provided and accurate		00		48 C					intained and used; strips available	Pf/C	00
Food Identification	PiiC	,	$\exists$	20 C			entact surface		Strips available	10	00
37 C Food properly labeled; original container	Pf/C	0	5	7	C. COII I	000 00		hysical Fac	ilities		
Prevention of Food Contamination	Dinn.		_	50 🔾	> Hot a	nd cold	d water availa		A STORY OF SALES	Pf	00
38 Insects, rodents, and animals not present	Pf/C	0					stalled; prope				00
39 Contamination prevented during food preparation, storage & display	P/Pf/C			52 ⊂	⊃ Sewa	ge and	d waste water	properly di	sposed	P/Pf/C	00
40 Personal cleanliness		0							supplied, & clean		00
Wiping cloths: properly used and stored     Washing fruits and vegetables		9							facilities maintained		00
	P/Pt/C	N-12-12-12							ed, and clean		00
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is av	ailable.							signated areas used per CGS §19a-36f	С	00
1016	1				tions de				corrections due		#
Person in Charge (Signature) Date O8	113	124	A    -		ty Item \						
2 11 12 12 12 12 12 12 12 12 12 12 12 12	-						Item Violation	ns		1	
Person in Charge (Printed) Meliza Baltazar		,			Item Vic			-41	11-13-2	4	2
Inspector (Signature)	121	14	7	Renes	at Rick	Factor	lealth Interve Public Health	ntion Violat	ons vn Violations	0	
0 5 0	1	0					es Violations		AT VIOLATIONS	-	
Inspector (Printed) Jose Kanicez				Requi	ires Re	inspec	ction - check	box if you	intend to reinspect		*
Appeal: The owner or operator of a food establishment aggrieved by the	nis ord	er to c	corre	ct any	y inspec	ction v	iolation ident	tified by the	food inspector or t	o hold,	destroy,
or dispose of unsafe food, may appeal such order to the	Direct	or of h	Healt	th, not	t later th	nan for	rty-eight hou	rs after issu	uance of such orde		

	Food	d Estal	blishr	<u>nent Inspec</u>	ction R	Report	Pageo	f_&
нь Ма	nchester		Inspection	Report Continuation Shee	t		Date 8/13	124
Establishmer	t Cinnabi	on Car	ruel	Town Manch	ester			
			TEMPE	RATURE OBSERV	ATIONS			
Item/Loc	cation/Process	Temp	ltem/l	Location/Process	Temp	Item/Loca	ation/Process	Temp
2 door	RIFambient	-2F	2 door	under counter Tic		3 bay	quat	400 ppm
2 1000	RIF ambjert		1	halfehalf	40F	Hand sin	k '	120 F
1 1	RIC ambient	アンド		mily	ANE	,,,,,,,		
1 1000	121C	-201	1,40		-101			
1900	Janala	40 E						
	dough	101						
10000	Churro	10121						
viloel Ca	unter Freezeran	MDIENT ST						
anton Stag		OBS	SERVATIO	ONS AND CORRECT	TIVE ACTIO	NS		
Item	Violations cited in this			thin the time frames below			11 & 8-406.11 of the f	ood code.
Number								
49C	Floor under	- 101	Stocac.	e shelves	uncle	a. 10		
#41C 1	Jet Cares	State	100	e shelves counters	0110702	A1]		
W 119 V	11195	9,0102		000117010				
			(6)					
				-				
Note 1	Jet caas	must h	ne st	ored in San	nifizer	hacket		
						JUCAU!		
Note 7	est stri	ps 2.	therm	iometer avail	able			
		, ¬	1-0		1 =			
Person in Ch	arge (Signature)	M	181				Date 08/13	3/24
Inspector (Si	gnature)	= 2		>			Date 8//3	124

								*INPOSES	2	
Risk Category: Z Food Establ	ishm	ien	t In	spect	tion I	Repor	t	Page	e 1 of <u>2</u>	
Establishment type: Permanent Temporary Mobile Other					Date	: 8/7	1/24		=======================================	
Establishment DUNKIN - West middle toke		4ce pin	onnec	Ticur Healing	Time	e In <u> 2:</u>	45 AMPM	Time Out_3	3:45 A	M/PM
Address 255 A West Middle toke		7	D	H)	LHD	M	anches	HIL		
Town/City Manchester					Purp	ose of I	nspection:	Routine	Pre-op	
Permit Holder CANY GARANON	Co		cut Depublic He	artment alth	Rein	spection	n Oth	er		
FOODBORNE ILLNESS RISK FA		_	_							ri b
Risk factors are important practices or procedures identified as the most prevalent control			0.40-0-0-0			S. A. S.				
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it				complianc			- AV AV	A=not applicable	N/O=not obse	WW.101 5.00
P=Priority item Pf=Priority foundation item C=Core item V=violation type	v v	cos					COS=corrected on-			cos R
IN OUT N/A N/O Supervision  Person/Alternate Person in charge present,	V	cus	R		OUT N/A		d separated and p	m Contamination		00
demonstrates knowledge and performs duties	Pf	0	0	16 🕏			d-contact surfaces			
Cortified Food Protection Manager for Classes 2						THE RESERVE OF THE PERSON NAMED IN	per disposition of r	THE PARTY OF THE PROPERTY OF THE PARTY OF TH	J	
3, & 4	С	0	0	17 🖋	0	sen	ved, reconditioned	, and unsafe food	· [P]	90
Employee Health		_		10 0			e/Temperature C			
Management, food employee and conditional employee;	P/Pf	0					per cooking time a		P/Pf/C	
knowledge, responsibilities and reporting  Proper use of restriction and exclusion	P		0	19 🔾			per reheating proc per cooling time ar			
Written procedures for responding to vomiting and							per cooling time ar			56
diarrheal events	Pf	0	0	22			per cold holding ter			50
Good Hygienic Practices							per date marking a			55
6 O Proper eating, tasting, drinking, or tobacco products us	e P/C	0	0				e as a public healt		ures	
7 O O No discharge from eyes, nose, and mouth	С	0	0	24	0 2		records		P/Pf/C	00
Preventing Contamination by Hands					W X	,	Consumer A	Advisory		
8 O Hands clean and properly washed	P/Pf	0	0	25 🔾	0 0	Con	sumer advisory provid	ed: raw/undercooked	food Pf	00
9 No bare hand contact with RTE food or a	P/Pf/C	0		1	/		Highly Susceptib			
pre-approved alternative procedure properly followed	77	1000		26	00		eurized foods used; pr			00
Adequate handwashing sinks, properly supplied/accessible	PI/C	0	0			-	Color Additives ar			1,15
Approved Source				27 0	00	10000	d additives: appro		used P	00
11 C Faod obtained from approved source	P/Pf/C			28	00	2 Distriction of the last of t	ic substances pro	perly identified,	P/Pf/C	
12 O Food received at proper temperature		0		لــــــــــــــــــــــــــــــــــــــ			red & used			
Food in good condition, safe, and unadulterated Required records available: molluscan shellfish	P/Pī	0	9				ormance with App npliance with varia		es	
identification, parasite destruction	P/Pf/C	0	0	29	00		cess/ROP criteria/		P/Pf/C	00
	OD RE	TAIL	- PR	ACTICE	S	p.o.			ar seeming	
Good Retail Practices are preventative measures to						chemicals,	and physical object	ts into foods.		
				or COS a			S=corrected on-site		R=repeat	violation
OUT N/A N/O Safe Food and Water	V	cos	R	QUT			Proper Use of U	Itensils	X	COS R
30 Pasteurized eggs used where required	P	0	0				properly stored			00
31  Water and ice from approved source	P/Pf/C	-	_				nt/linens: properly sto			00
32 O Variance obtained for specialized processing methods	Pf	0	0	45 0	Single-u	use/single-	service articles: prop	perly stored & used		00
Food Temperature Control		-		46	Gloves	used pro			C	00
Proper cooling methods used; adequate equipment for temperature control	Pf/C	0	0		Food or	nd non fo	Utensils and I od contact surface			
34 O Plant food properly cooked for hot holding	Pf	0		121/10 31			ed, constructed, an	-	P/Pf/C	00
35 O Approved thawing methods used		0					cilities: installed, m		ed:	-
36 Thermometers provided and accurate		0					sanitizers, and tes			
Food Identification	1000	100					t surfaces clean	ot ourpo a valiable		00
Food properly labeled; original container	PIC	0	0	-			Physical Fa	acilities	0	-
Prevention of Food Contamination		<i>y</i>		50 🔘	Hot and	d cold wat	ter available; adeq		Pf	00
38 O Insects, rodents, and animals not present	Pf/C		0				ed; proper backflov		P/Pf/C	
(39) Contamination prevented during food preparation, storage & display	P/Pf/C	0	0	52	Sewage	e and was	ste water properly	disposed	P/Pf/C	
Personal cleanliness	Pf/C	0	0	53	Toilet fa	acilities: p	properly constructe	d, supplied, & cle	an Pf/C	00
41 Wiping cloths: properly used and stored	C	0					se properly disposed			00
42 Washing fruits and vegetables	P/Pf/C	0					s installed, maintai		P/Pf/C	
Permit Holder shall notify customers that a copy of the most recent inspection rep	ort is ava	ailable	э.				ation and lighting; o			
My Mithall the		-/	0			cumentec	itex gloves not use			44
Person in Charge (Signature)	- 7-	ZL,				olations	I Do	ate corrections	aue	#
Marie Wallet 12 18 1			-				Violations	8117124	-)	
Person in Charge (Printed) / DEASIG 12/15/0 - RECTIONE	Z			Core Ite			. 1	117/24	1	0
1 Stringel 1/4 dia	1710	A	$\neg$	Risk Fa	ctor/Pul	blic Healt	h Intervention Viol	ations	1	
Inspector (Signature)	202	4					lic Health Intervent	tion Violations		
Immediately 101/101 Bry notes						actices V				2
Inspector (Printed)							- check box if yo			
Appeal: The owner or operator of a food establishment aggrieved by to or dispose of unsafe food, may appeal such order to the										estroy,

Food Establishment Inspection Report LHD MANCHES te Inspection Report Continuation Sheet Establishment AVAKIN - WISTMIDDLE TOKEDOWN MANCHESTER TEMPERATURE OBSERVATIONS Item/Location/Process Item/Location/Process Temp Item/Location/Process Temp 136F Sandwich hot hold - sausaar 39F 1411 cream cheese 10F 37F 39F 401 **OBSERVATIONS AND CORRECTIVE ACTIONS** 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. Item Number CFPM: Natasha? iars/syrups in squeeze buttles at front line not labeled pf no paper towers at Front hands ink by p.o.s. /back preparea dirtustagnant water by cotte fold n back hallway - authorized personel only notex Food thermometer available notex test strips available email Igrandy@manchesterct.gov with corrective action to above viniations.

Person in Charge (Signature)

Inspector (Signature)

Risk Category: 3 Food Establ	ishm	není	t In	specti	on Rep	port	Page 1	l of <u>2</u>
Establishment type: Permanent) Temporary Mobile Other					Date: >	2/27/2	4	
Establishment Empire kitchen		teeb no	Connec	cticut Mealth	Time In_	12:15 AM	PM Time Out	30 AMPM
Address 664 Center St.			P	H)	LHD N	1anchester		
Town/City Manchester					Purpose	of Inspection:	Routine	Pre-op
Permit Holder Tran Lin	Co	onnectic of Pul	ut Dep blic He	partment ealth	Reinspe	ction C	Other	
FOODBORNE ILLNESS RISK FA	ACTO	RS A	ANE	PUBLI	C HEAL	TH INTERVEN	TIONS	
Risk factors are important practices or procedures identified as the most prevalent contr								lness or injury.
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it	tem	IN	l=in c	compliance	OUT=n	ot 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	appro	priat	te box for C	OS and/or	R COS=corrected	on-site during inspection	R=repeat violation
IN OUT N/A N/O Supervision	V	cos	R	S IN O	UT N/A N/O	Protection	from Contamination	V COS R
Person/Alternate Person in charge present,	Pf	0		150 8	500	Food separated an	d protected	PC)00
demonstrates knowledge and performs duties	FI			(16)0 g	20		ces: cleaned & sanitize	ed POCOO
2 Certified Food Protection Manager for Classes 2, 3, & 4	С	0	0	17 00			of returned, previously ned, and unsafe food	POO
Employee Health		J.E.				Time/Temperature	e Control for Safety	
Management, food employee and conditional employee;	P/Pf	0		18 🐼 🤇	000	Proper cooking tim	e and temperatures	P/Pf/C O O
knowledge, responsibilities and reporting						roper reheating p	rocedures for hot holdi	
Proper use of restriction and exclusion	P	0	9		000	Proper cooling time	e and temperatures	P 0 0
Written procedures for responding to vomiting and diarrheal events	Pf	0		21		Proper hot holding		POO
Good Hygienic Practices		_		22 0		Proper cold holding Proper date marking	g temperatures	POO
6 Proper eating, tasting, drinking, or tobacco products use	e P/C	0					ealth control: procedure	
7 No discharge from eyes, nose, and mouth	C	0		24 0		and records	ealth control. procedure	P/Pf/C O
Preventing Contamination by Hands					1		er Advisory	
8 🗸 C Hands clean and properly washed	P/Pf	0	0	25 0			ovided: raw/undercooked fo	od Pf OO
9 O No bare hand contact with RTE food or a	P/Pf/C				1	Highly Suscep	tible Population	
pre-approved alternative procedure properly followed	200	1 Sept.	0	26 🔾		Pasteurized foods use	d; prohibited foods not offer	ed P/C O
Adequate handwashing sinks, properly supplied/accessible	PC	0	0	/	Fo	od/Color Additives	and Toxic Substance	es
Approved Source				27 D 2	0		proved and properly us	ed POO
11 O Food obtained from approved source 12 Food received at proper temperature	P/Pf/C			28 0		Toxic substances	properly identified,	P/Pf/C O O
13 Food in good condition, safe, and unadulterated	P/Pf	8	_			stored & used	Annual Deservations	1001
Paguired records available: mallugger shallfigh	T -				100		Approved Procedures ariance/specialized	
identification, parasite destruction	P/Pf/C	0	9	29 🐠 🤇		process/ROP criter		P/Pf/C O
				ACTICES				
Good Retail Practices are preventative measures to	o control	I the a	dditio	on of pathog	gens, chem	icals, and physical ob	jects into foods.	
The state of the s		_		for COS and	i/or R	COS=corrected on-s	site during inspection	R=repeat violation
OUT N/A N/O Safe Food and Water	V	cos	-	OUT		Proper Use o	f Utensils	V COS R
30 Pasteurized eggs used where required 31 Water and ice from approved source	P	0	_			sils: properly stored		000
31 Water and ice from approved source 32 Variance obtained for specialized processing methods	P/Pf/C Pf	00	_				stored, dried, & handled properly stored & used	
Food Temperature Control			$\subseteq$	46 O G	oves used	rigie-service articles. I	properly stored & used	P/C 0 0
Proper cooling methods used; adequate equipment for	1			.0 0	0100 0000		d Equipment	1000
temperature control	Pf/C	0	$\circ$	47 FC	od and no	on-food contact surf		
34 O O Plant food properly cooked for hot holding	Pf	0	0	4/ (		signed, constructed,		P/Pf/C
35 O Approved thawing methods used		0	0	18 W	arewashin	ng facilities: installed	l, maintained and used	DEIC C
36 C Thermometers provided and accurate	Pf/C	0	0	CIE	eaning age	ents, sanitizers, and	test strips available	Pf/C O O
Food Identification		)	_	(49/ X No	on-food co	ntact surfaces clear		000
57 So Food properly labeled; original container  Prevention of Food Contamination	PfC	0	9	50 0 11			I Facilities	
8 X Insects, rodents, and animals not present	Def	10				d water available; ac		Pf O O
39 Contamination prevented during food preparation, storage & display	P/Pf/C					stalled; proper back I waste water prope		P/Pf/C O O
40 Personal cleanliness		0	_	53 O To	ilet facilitie	es, broberly constru	cted, supplied, & clean	P/Pf/C O O
41 O Wiping cloths: properly used and stored	С	0	_	54 O G	arbage and	refuse properly dispo	sed; facilities maintained	c 00
42 Washing fruits and vegetables	P/Pf/C			55 O Pr	ysical fac	ilities installed, mair	ntained, and clean	P/Pf/C O O
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ilable.		56 X Ac	dequate ve	entilation and lighting	g; designated areas us used per CGS §19a-36	ed 🖍 OO
Person in Charge (Signature) TOA. La Date	25	170	1	Violations	docume	nted	Date corrections du	e #
1 LA		1	F		undation I	Item Violations	9-6-24	#4
Person in Charge (Printed)	-	2	_	Core Item			-27-24	
Inspector (Signature)	7/:	24		Repeat Ri	sk Factor/	lealth Intervention V Public Health Interv	ention Violations	5
0, 0	-40	~	-			es Violations	CITATOR VIOLATIONS	10
Inspector (Printed) Jose Kamicez	3277			Requires	Reinspec	tion - check box if	you intend to reinspec	et d
Appeal: The owner or operator of a food establishment aggrieved by the or dispose of unsafe food, may appeal such order to the	nis orde	er to c	corre	ect any ins	pection vi	iolation identified b	y the food inspector o	r to hold, destroy,

	Foo	d Esta	blishme	nt Inspe	ction F	Report	Page $2$	of 2
LHD Manc				rt Continuation Shee			Date_8/2-	7/24
	Empire k	itchen	Tow	n Manches	ter		7	7
				TURE OBSERV				
	ion/Process	Temp	The state of the s	ion/Process	Temp	Item/Loca	tion/Process	Temp
WIC.	Shrimp	41F	cold prep	table		Hand Sink	Chy WIC	IOF
	Chicken	91F	1 5	brimp	38F		e BB sink	
6	ca Coll	415	b	eef	38F			100
,	Deef	40F	0	podles	40F			
	RIF ambient	IF		hicken	38F			
1 door K	IF ambient	-2F	Hot Hold	red souce				
Hot hold	egg coll	145F		5000				
	yellow rice	170F	Chicken c	cooked to	190F			
		OB:	SERVATIONS	AND CORREC	TIVE ACTIO	NS		
			10	ie time frames belov	w, or as stated i	n sections 8-405.1	1 & 8-406.11 of the f	ood code.
Number	Jian Lin	CFPM	on site					
DPF NO	JONE W.	hand Six	k by WI	(				
LOPF CO	ildboard -	cod in	1 4 0 1 5	ink by	7/.1	,		
5C C0	ntaines	61	1:0100	1116 29	20ay	<u> </u>		
190 W				not con		1		
1980	ic shel	ves un	clean. h	11C Fan	cover (	20Clean		
200 D	00 110+ P	roperly	date mo	rked in 1	WIC			
38C Ba	ck door	open	N/ No Sci	een apor	•			
490 Wa	uls uncli	ean tho	bughout	1 /	,	11.		
37C Bi	ns of wi	ite grand	yars in	dry Stora	ge not	labeled		
MH1990 int	erior of	nand 511	K by rea	ister uncl	ean		,	
56C Ha	od baffle	es unc	ean. No	Sticker o	n hood	w/date	last clean	ed.
49c F/	oor unde	c cook	line equip	ment uncle	ean		■00000001 NO	
16PF in	tecior o	F Cold	prep tal	ple uncle	an			
310 Sc	asonina :	5 haker	5 at coo	kline not	labele	ed		
490 ce	ilina unc	lean th	rovahout					
49c e	xteriore	falle	avioment	unclean				
			0 (					
Vote Dis	scussed pro	per tha	Wina oco	educe.				
Note All	prepared	& cosc	icerated	Foods M	ust ho	date	narked &	150 J
00	discarde	d with	in 7 do	115		. 00(0 1	MAI AUG 4	020
Note Th	oronah chi	eaning (	needed th	curhoust.	A11 49	n violation	ons must	- he
Co	rected b	a1	27/24		*/11	- ANTOLI		
Note Pic	States	Hood	Sche Jule	d to be	clean	18/2	1/21	
Person in Chare	ge (Signature)	11/4	-1,000		C) COVIC	-0 0/2	109 V	27/24
	ature)	TAVIO					0/21	124
napector (Signa	atule)	/_					Date 2/27/	29

Risk Category: Food Establ	ishn	nent	t In	specti	on Rei	oort	Page 1 c	f Z
Establishment type: Permanent Temporary Mobile Other				- CP - C-	9	NCILLS		
Establishment FATIS MINI MART (MObil)		in.	Conner	cticut He	Date: (	11 24		
107 11 201 11 21 001		256			Time In_	MA A IA	M/PM Time Out /	AM/PM
			7	H)	LHD	MATALIC	ne	
Town/City Manchester					Purpose	of Inspection:	Routine Pre	e-op
Permit Holder		of Pul	blic He	COTO	Reinspe		Other	
FOODBORNE ILLNESS RISK FA Risk factors are important practices or procedures identified as the most prevalent cont.								es or inium
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it		1000	2000	compliance		ot in compliance	CANADA SA YA WALLAND WATER	D=not observed
P=Priority item Pf=Priority foundation item C=Core item V=violation type	Mark in	appro	opriat	te box for C	OS and/or	R COS=correc	ted on-site during inspection	R=repeat violation
IN OUT N/A N/O Supervision	٧	cos	R		JT N/A N/O		on from Contamination	V COS R
Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	0				Food separated	and protected	P/C O O
Certified Food Protection Manager for Classes 2				(6)0 9	5 C S S S S S S S S S S S S S S S S S S		urfaces: cleaned & sanitized ion of returned, previously	P(Pf/COO
3, & 4	С	0	0	17 00 0		served, recondi	tioned, and unsafe food	POO
Employee Health  Management, food employee and conditional employee;			I B	18 0 0	100		ture Control for Safety time and temperatures	P/Pf/C O O
knowledge, responsibilities and reporting	P/Pf	0	$\circ$	19 0 0		Proper reheating	g procedures for hot holding	P 0 0
4 Proper use of restriction and exclusion	Р	0	0	20 0			time and temperatures	P 0 0
Written procedures for responding to vomiting and	Pf	0		21 0			ing temperatures	POO
diarrheal events  Good Hygienic Practices				22 0			ding temperatures rking and disposition	P 0 0
6 O Proper eating, tasting, drinking, or tobacco products us	e P/C	101					c health control: procedures	P/Pf O O
7 O No discharge from eyes, nose, and mouth	С		ŏ	24 0		and records	o nodian dona di. prodedures	P/Pf/C
Preventing Contamination by Hands					/		umer Advisory	
8  Hands clean and properly washed No bare hand contact with RTE food or a	P/Pf	0	9	25 0	0		y provided: raw/undercooked food	Pf OO
pre-approved alternative procedure properly followed	P/Pf/C	0		26 0		Highly Sus	ceptible Population used; prohibited foods not offered	100
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	0	20 0			ves and Toxic Substances	P/C   O   O
Approved Source	10			27 0 2	50		approved and properly used	POO
11 Pood obtained from approved source	P/Pf/C	0	0	28	-		es properly identified,	
12 O Food received at proper temperature	P/Pf	0	0	28		stored & used		P/Pf/C O
Food in good condition, safe, and unadulterated Required records available: molluscan shellfish	P/Pf	0	익				th Approved Procedures	
Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	0	$\circ$	29 0	8		h variance/specialized riteria/HACCP Plan	P/Pf/C O
				ACTICES				
Good Retail Practices are preventative measures to								
			_	for COS and	/or R			R=repeat violation
OUT N/A N/O Safe Food and Water  30 Pasteurized eggs used where required	V P		R	OUT In	uso utono	ils: properly stor	e of Utensils	V COS R
31 Water and ice from approved source	P/Pf/C	_	ă				perly stored, dried, & handled	C O O
32 O Variance obtained for specialized processing methods	Pf	0		45 O Sir	ngle-use/sir	ngle-service article	es: properly stored & used	P/C 0 0
Food Temperature Control				46 O GI	oves used	properly		c 0 0
Proper cooling methods used; adequate equipment for	Pf/C	0					and Equipment	
temperature control  Plant food properly cooked for hot holding	Pf	0				n-food contact s igned, construct	surfaces cleanable,	P/Pf/C O O
35 O Approved thawing methods used		0		\\\			ed, and used  lled, maintained and used:	NAME OF TAXABLE PARTY.
36 C Thermometers provided and accurate		0		48		•	and test strips available	Pf/C O O
Food Identification						ntact surfaces cl		1000
37 Food properly labeled; original container	Pf/C	0	0	07		Phys	ical Facilities	0
Prevention of Food Contamination 38 Insects, rodents, and animals not present	DEIC						; adequate pressure	Pf (O (O
39 Contamination prevented during food preparation, storage & display	P/P(C	00				stalled; proper ba waste water pro		P/Pf/C O O
Contamination prevented during food preparation, storage & display  Personal cleanliness		0					structed, supplied, & clean	(PMC) 0 0
41  Wiping cloths: properly used and stored	С	0	0	54 O Ga	rbage and	refuse properly di	sposed; facilities maintained	700
42  Washing fruits and vegetables	P/Pf/C	-		55 Ph	ysical faci	lities installed, n	naintained, and clean	P/PfC O
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ilable.		O Na	itural rubb	er latex gloves n	nting; designated areas used not used per CGS §19a-36f	000
Person in Charge (Signature) Me Date \$/	1/2	24		Violations Priority Ite	docume	nted	Date corrections due	#
Person in Charge (Printed) & Olymon 4/	1/2	ef		Core Item	Violations		8/11/24	1
Inspector (Signature) 7. Shim OW Date				Risk Facto	r/Public H	ealth Intervention	n Violations ervention Violations	
lauring						s Violations	Civolition violations	11
Inspector (Printed)				Requires	Reinspec	tion - check box	if you intend to reinspect	
Appeal: The owner or operator of a food establishment aggrieved by the	Directo	er to c	corre	ect any ins	pection vi	olation identified	d by the food inspector or to	hold, destroy,

reinspection 8/11/24

Food Establishment Inspection Report Page 2 of 2

LHD_Ma	nchester		Inspection Report Continuation She	eet	Date8/1/2	.024						
Establishr	nent FATIS MIN	Mart (1	10bil) Town Manch	ester								
			TEMPERATURE OBSER									
ltem.	/Location/Process	Temp 39F	Item/Location/Process	Temp	Item/Location/Process	Temp						
MIK	in coolly	40=										
COLV	cc from (or c)											
						-						
Item Number	Violations cited in this		SERVATIONS AND CORRECT			e food code.						
*	Seif serve a	lonuts t	peing sold - disci	issed or	Hons with							
	person in ch	rarge-	-donuts to be di	scarolea	and will only	- Waret - See a la Company						
	do pre-pac	kaged	donus									
A*O .			. lool was de call	00.060.11								
14.7 5550			icabinets at coth	le stutu	in not cuan							
16 PF 49 C			cooler not clan									
490			in cooler not clear	. 2								
30°C	redbill laat	-brade	Stored on Floor in	bark of	haire.							
56c	cleaning ear	nomen	t stored on floor	in back	of house							
53c			n floor not clear									
53 C	holes in wa											
53 pF	Nandsink/n	077165	not clean in res	moon								
53 pF	no paper to	Welsi	n restroom									
550	ma remand o	X COCC A	other in back o	f in all se								
48 DF	no test str	IDEAVA	ilable - pic to o	rderth	18 day	,						
	710 7 63 7 017	175000	rabe prerior	100	coccy							
						4						
Person in	Charge (Signature)		Trest		Date 8/1/2	4						
Inspector	(Signature) 1, 19	m a	¥		Date 6/1/2	24						

Risk Category: 3 Food Estab	lishm	nent li	nspect	ion Rep	port		Page 1 o	1 <u>Z</u>	
Establishment type: Permanent Temporary Mobile Other				Date: 8	122 124	9			-
Establishment FIVE STAY CHINESE	Berling Connection West			Time In_	11:30	ANN/PM Time C	Out		AM/PM
Address 296 West middle Toke	DPH)			LHD	man(	nestu			
Town/City Manch ester				Purpose	of Inspection	: Routine	Pre	e-op	
Permit Holder TIAN		onnecticut D of Public I	lealth	Reinspe		Other			
FOODBORNE ILLNESS RISK F									
Risk factors are important practices or procedures identified as the most prevalent cont		ctors of foo	dborne illness	or injury. Inter	rventions are contro	ol measures to prevent fo	oodborne illne:	ss or injury	9
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered in			compliance		ot in compliance	N/A=not applica		0=not ob	served
P=Priority item Pf=Priority foundation item C=Core item V=violation type	Mark in	appropria	ate box for (	COS and/or I	R COS=correc	ted on-site during in	spection	R=repea	t violation
IN OUT N/A N/O Supervision	٧	COS R	IN C	OUT N/A N/O	Protect	ion from Contami	nation	V	COS R
1 Person/Alternate Person in charge present,	Pf	00	(15)	X 00	Food separated	d and protected		PC	00
demonstrates knowledge and performs duties	FI	00	160		Food-contact s	urfaces: cleaned &	sanitized	PIPIC	00
2 Certified Food Protection Manager for Classes 2, 3, & 4	С	00	17 00			tion of returned, pre itioned, and unsafe			00
Employee Health						ture Control for S	111111111111111111111111111111111111111		
Management food analysis and analysis at			18	000		time and tempera		P/Pf/C	00
knowledge, responsibilities and reporting	P/Pf	00	19 0	000	Proper reheating	ng procedures for h	not holding	P	
4 Ø O Proper use of restriction and exclusion	Р	00	20	000	Proper cooling	time and temperat	ures		00
5 Written procedures for responding to vomiting and	5.					ling temperatures	0.00		00
diarrheal events	Pf	00				ding temperatures		P	
Good Hygienic Practices						arking and disposit		P/Pf	
6 Proper eating, tasting, drinking, or tobacco products us	e P/C	00	24 0			ic health control: p			
7 O No discharge from eyes, nose, and mouth	С	00	24		and records			P/Pf/C	00
Preventing Contamination by Hands	NATIVE STATE	77-11		Heren a	Cons	umer Advisory	4	10	
8 O O Hands clean and properly washed	P/Pf	00	25 🔾	00		y provided: raw/under	cooked food	Pf	00
9 No bare hand contact with RTE food or a	DIDSIO		/		Highly Sus	ceptible Populati	on		
pre-approved alternative procedure properly followed	P/Pf/C	00	26 🕙	00	Pasteurized foods	used; prohibited foods	s not offered	P/C	00
10 C Adequate handwashing sinks, properly supplied/accessible	Pf/C	00	,	Foo	od/Color Additi	ives and Toxic Su	bstances		
Approved Source	-		27 0			approved and pro		P	00
11 🗷 🔾 Food obtained from approved source	P/Pf/C	00	2800	× O	Toxic substance	es properly identifi	ed,	100	
12 O O Food received at proper temperature	P/Pf	00	100	*	stored & used	2 A A	65	PPHO	× O
Food in good condition, safe, and unadulterated	(P/)Pf	XO		C	onformance w	ith Approved Pro	cedures		
14 Required records available: molluscan shellfish	P/Pf/C	00	29 🔾		Compliance wit	th variance/special	ized	P/Pf/C	00
identification, parasite destruction	SIMPLE				process/ROP of	riteria/HACCP Pla	n	PIPIIC	
			RACTICES						Labor V
Good Retail Practices are preventative measures t									
			for COS an	id/or R		on-site during inspe	ction	R=repeat	violation
OUT N/A N/O Safe Food and Water	V	COS R	OUT			se of Utensils		V	COS R
30 Pasteurized eggs used where required 31 Water and ice from approved source	P	00	43 O Ir	n-use utens	ils: properly stor	red		С	00
	P/Pf/C		44 O U	Itensils/equip	oment/linens: pro	perly stored, dried, 8	handled	Pf/C	
	Pf	00				es: properly stored 8	k used	-	00
Food Temperature Control			46 0 6	Sloves used	ppy			C	00
Proper cooling methods used; adequate equipment for	PfC	00				and Equipment			
temperature control  Plant food properly cooked for hot holding	_		14/1/			surfaces cleanable		PPEC	00
35 O Approved thawing methods used	Pf				igned, construct				0
		00				alled, maintained a		Pf/C	00
	Pt/C	00	C	leaning age	ents, sanitizers,	and test strips ava	ilable		
Food Identification  37) Food properly labeled; original container	0		49) X N	lon-food co	ntact surfaces c			(C)	00
	PIC	00				ical Facilities			
Prevention of Food Contamination  38 Insects, rodents, and animals not present	Tarra		50 O H	lot and cold	water available	; adequate pressu	re	Pf	00
39 Contamination prevented during food preparation, storage & display		00	51 O P	lumbing ins	stalled; proper b	ackflow devices			00
40 Personal cleanliness		90	52 0 5	ewage and	waste water pro	operly disposed			00
41  Wiping cloths: properly used and stored		90				structed, supplied,			00
42 Washing fruits and vegetables	C	00				isposed; facilities ma		С	00
						maintained, and cle		P/Pf/C	00
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ilable.				hting; designated a		(c)	00
0 1/2				s docume		not used per CGS			м
Person in Charge (Signature) / MAMA Date			-	em Violation		Date correcti		-	#
200000	100				tem Violations				
Person in Charge (Printed)	ra)			n Violations		11/22/20			
1 1/2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	71-	00 /			ealth Intervention	on Violations	47	- 2	7
Inspector (Signature) 2 . 29 MW Date 8 2	417	074	Repeat R	lisk Factor/F	Public Health In	tervention Violation	ns	-	
Lauren Charles			Good Ref	tail Practice	es Violations			1	3 ,
Inspector (Printed) LUU VVI 19 00 100			Requires	Reinspec	tion - check bo	x if you intend to r	reinspect		
Appeal: The owner or operator of a food establishment aggrieved by the	his orde	er to corr	ect any ins	spection vi	olation identifie	d by the food inst	pector or to	o hold. c	lestrov
or dispose of unsafe food, may appeal such order to the	Directo	or of Hea	lth, not lat	er than for	ty-eight hours	after issuance of s	such order	-, -	-11

reinspection: 8/28/2024 /8/27/2024

Food Establishment Inspection Report Page 2 of 2

LHD Manchester		Inspection Report Continu				Date 8/22	12024		
Establishment FIVE STAY	chines	town_m	anch	ester	<del>*</del> :				
		TEMPERATURE C	DBSERVA	ATIONS					
Item/Location/Process	Temp	Item/Location/Proc	ess	Temp	Item/Loc	ation/Process	Temp		
4016		internal chick	SIN	165F	bleach	-3 bay	50100		
rawchicken	AIF		inger		NICKOII.	0 10004	00 100		
	411	NIVIO		163F	auto La D	Callo	106 =		
eggrous	1 4 4	in warme	V	1051	winten		185F		
pork-deficiting	28F			No. 10 control		ce Warme	x 1617=		
Shrimp cooking	82F	BON Marce- be	anspia	11F	Frontsi	ding			
chicken cooling	785	raw chicken		4iF	eggrou	J	AIF		
J		raw shrimp		41F	crab rai	100h	AIF		
WIF	DF	COOKEDbeef		DIF		3001	1		
		SERVATIONS AND C	ORRECT	IVE ACTIO	NS				
Item Violations cited in this	report must be	e corrected within the time fra	ames below	, or as stated	in sections 8-405	.11 & 8-406.11 of t	the food code.		
1787-1888	nir	lei onsite	V						
15p eggrous /fo	od pro	duct in Wic	unc	overed					
49C Shelving	n mil	nation							
15 p Rowset Fap Stol	red ave	raw Shrimi	in L	VIF					
15 p Chickenston	redov	er raw beef	inl	UIF					
47c cooked chic	Kenor	n poès poxes o	If oil-	cos m	oved to	speed rac	CK		
		toredon drys							
Francisco Company Company (1971)	The second of th								
ATC rice COOKER/	warme	r stored on co	irdbo	ard bi	n-disci	ussed sta	inless		
steel table									
28p Bleach buch	ket no	t labeled Eco	os) -d	iscusse	distaur	ment of b	bucket		
47 E cardboard a	sliner	on stainless	Steel	table	below r	Le Cooke	er		
		vavi not clt							
49c houd bathles	not ch	an							
lop peeler + che		near preptab							
16p paint brush	rused	tor eggs - dis	carde	d- F00	dGrade	brushes	only		
37 pF liquids on to		ar wok ## h					J		
49c gasket of 10	door Be	verage air Fr	ceeze	rnot	clean		,		
47-pF reuse or large	e soy 8	savu conta	iners						
notex TCS FOODS LA	411K)s	tored in coke				ISF/comme	ercial cooler		
ATOF NON HOOD gra	de con	tainers used	for co	ndime	nts				
notex discuss date	Mark	ing							
notexthermomete	x/test	Strips availa	ble						
Person in Charge (Signature)	-	Me	2) get	Kg		Date 8	22/202		
Inspector (Signature) 1.	randy	Y de				Date 8 22	12024		

LHD_M/	anchester		Inspection Report Continuation		COPOIL	Date 8/27/2	024
Establish	ment FIVE STAV	chinest	Town Man	chester	·	, ,	
Itom	/Location/Process	Tomp	TEMPERATURE OBS		I town!! an	ation/Drassa	
item	/Location/Process	Temp	Item/Location/Process	Temp	not wat	ation/Process CL MUNCUSINK	76F
	- William	OBSI	ERVATIONS AND COR	PECTIVE ACTIO	MC		
Item Number	Violations cited in this		orrected within the time frames			11 & 8-406.11 of the fo	ood code.
33 pF	be done in	WICO	uct in silding niy.  not approve and below.			•	
13p	dented can	on dry.	storage-move	ed to dent	ed can a	rea to be re	turned
notex	overall clea	ntorqu	anized				EOS)
hotex	good storage	or tog	o containers				
	reinspection	17 8 28	/2024				
		**					
							7
	Charge (Signature)	h und N	1	Mei y	10	Date 8 2	2/202

Risk Category: 2 Food Establishment Inspection Report Page 1 of 2										
Establishment type: Rermanent Temporary Mobile Other					- Date	e:	8/7/2	24		
Establishment Flight Fit Fun		, sering	Connect	cut Health	Tim	e In_	1:15	M/PM Time Out	1:45 AMPM)	
Address 145 Sphorst				4)	LHE	)	manch-	estec		
Town/city Marchester					Pur	pose	of Inspection	Routine	Pre-op	
Permit Holder Diamond Taylot	Co		blic He	alth			ction	Other		
FOODBORNE ILLNESS RISK FA										
Risk factors are important practices or procedures identified as the most prevalent cont		ctors of	foodb	orne illne	ess or injur	y. Inte	rventions are contro	I measures to prevent foodborne	illness or injury.	
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it				ompliar			ot in compliance	N/A=not applicable	N/O=not observed	
P=Priority item Pf=Priority foundation item C=Core item V=violation type						_		ted on-site during inspectio	n R=repeat violation	
IN OUT N/A N/O Supervision	٧	cos			OUT N			on from Contamination	V COS R	
Person/Alternate Person in charge present,	Pf	0					Food separated	and protected	P/C 0 0	
demonstrates knowledge and performs duties	C1		2	(16)	900			urfaces: cleaned & sanitiz		
Certified Food Protection Manager for Classes 2, 3, & 4	(c)	0		17 👽	0			ion of returned, previously	у РОО	
Employee Health					III.	Juga.		ture Control for Safety		
Management, food employee and conditional employee:	Dini			18 (	00	000	Froper cooking	time and temperatures	P/Pf/C O O	
knowledge, responsibilities and reporting	P/Pf	0	2	19 🔾	00	0	Proper reheating	g procedures for hot hold		
4 Proper use of restriction and exclusion	Р	0				000	Proper cooling	time and temperatures	P 0 0	
5 Written procedures for responding to vomiting and	Pf	0	$\sim$	21 0	100	0	Proper hot hold	ing temperatures	POO	
diarrheal events				22 (	000	) @	Proper cold hol	ding temperatures	POO	
Good Hygienic Practices				23 🔾		0	Proper date ma	rking and disposition	P/Pf O O	
6 O O Proper eating, tasting, drinking, or tobacco products us		0		24 🔾	00			c health control: procedu	res P/Pf/C O O	
7 O No discharge from eyes, nose, and mouth	С	0	2				and records		FIFING	
Preventing Contamination by Hands						/		umer Advisory		
8 O O Hands clean and properly washed	P/Pf	0	의	25 🔾	00			y provided: raw/undercooked f	food Pf O	
9 O No bare hand contact with RTE food or a	P/Pf/C	0		00   -		/		ceptible Population	AND THE REAL PROPERTY.	
pre-approved alternative procedure properly followed				26		0		used; prohibited foods not offe		
Adequate handwashing sinks, properly supplied/accessible	Pf/C	101	의	051-	1-1			ves and Toxic Substant		
Approved Source	Dines			27 (	0	0		approved and properly u	sed POO	
11 S C Food obtained from approved source 12 C Food received at proper temperature	P/Pf/C			28 Q	00			es properly identified,	P/Pf/C O	
12 C Food received at proper temperature 13 C Food in good condition, safe, and unadulterated	P/Pf			1000			stored & used			
		0				10		ith Approved Procedure	S	
14 O Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	0		29 🗢	0 9	1		h variance/specialized riteria/HACCP Plan	P/Pf/C O O	
	OD RE	TAII	PR	ACTIC	FS	BUILD	PIOCESSINOP C	INCHAFINOUF FIAII		
Good Retail Practices are preventative measures to						chem	icals, and physica	l objects into foods		
					and/or R			on-site during inspection	R=repeat violation	
OUT N/A N/O Safe Food and Water	V	cos		OUT				e of Utensils	V COS R	
30 Pasteurized eggs used where required	Р	0				utens	sils: properly stor	ed	600	
31  Water and ice from approved source	P/Pf/C	Section 1		44 0	Utensils	s/equir	pment/linens: pror	perly stored, dried, & handle		
32 O Variance obtained for specialized processing methods	Pf	0		45 C	Single-	use/sir	ngle-service article	es: properly stored & used	P/C 0 0	
Food Temperature Control				46 C	Gloves	used	d properly		c 00	
Proper cooling methods used; adequate equipment for	Pf/C	0	$\neg   [$				Utensils	and Equipment		
temperature control				47 C			on-food contact s	surfaces cleanable,	P/Pf/C O O	
34 O Plant food properly cooked for hot holding	Pf			" _			igned, construct			
35 O O Approved thawing methods used		0		48 C				illed, maintained and use	d; Pf/C O O	
Thermometers provided and accurate	Pf/C	0	_	_				and test strips available		
Food Identification	Territ	-		49 7	Non-fo	od co	ntact surfaces c		(0)00	
37 Food properly labeled; original container	Pf/C	0	의		1			ical Facilities		
Prevention of Food Contamination	1000							; adequate pressure	Pf 0 0	
38 Insects, rodents, and animals not present	Pf/C	0					stalled; proper b		P/Pf/C O O	
39 % Contamination prevented during food preparation, storage & display  O Personal cleanliness	P/P(C						l waste water pro		P/Pf/C O O	
41 O Wiping cloths: properly used and stored		0	纠	53 0	l oilet f	acilitie	es: properly cons	structed, supplied, & clea	n Pf/C O O	
42 Washing fruits and vegetables	P/Pf/C	9						isposed; facilities maintaine		
		100000000000000000000000000000000000000						naintained, and clean nting; designated areas u	P/Pf/C O O	
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ilable.			Natura	l rubb	er latex gloves r	not used per CGS §19a-3	6f	
Person in Charge (Signature) Dune Orlin Date 8-7-	24		1 1		ions doo	majoranice laise		Date corrections d	ue #	
Person in Charge (Printed) Diamond Taylor				Priority		ation I	tem Violations	118-17-58	24 2	
Inspector (Signature)	71	24		Risk F	actor/Pu	blic H	lealth Intervention	on Violations tervention Violations	3	
Inspector (Printed) Jose Ramirez	1			Good I	Retail Pr	ractice	es Violations		5	
				Kequi	res Reir	rspec	tion - check bo	x if you intend to reinspe	ect	
Appeal: The owner or operator of a food establishment aggrieved by the or dispose of unsafe food, may appeal such order to the	Directo	er to c	corre	ct any	inspect later tha	ion vi	iolation identifie	d by the food inspector	or to hold, destroy,	

Foo	<u>od Estal</u>	<u>olishment Insp</u>	ection F	Report	Page	<u>of</u>
HD Manchester		Inspection Report Continuation S	Sheet		Date 8/7	1/24
Establishment Flight	Fit Fun	Town /Van	chester			
		TEMPERATURE OBSE	RVATIONS			
ltem/Location/Process	Temp	Item/Location/Process	Temp		cation/Process	Temp
Cheese Lispensec	190F			Hand S	SINK	815
Chili dispenses	140 F			3 bay	Ovat	# 200PPN
0-1				CUSTON	ier BR	105F
	OBS	SERVATIONS AND CORR	ECTIVE ACTI	ONS		
Violations cited in the		corrected within the time frames b			5.11 & 8-406.11 of the	he food code.
Item Number						
20 NO CEP	mon 5	ilo				
10PF Sponaes	1 7 5	Lin hand Sink	by 3	6011		
490 interior o	F 3ha	v Sink unclear	-	cary		
430 Pitcher F	Cices		ce			
39c ice build		1 1	2			
3°C 1000110	00 III C	hest keeze	<b>\</b>			
490 exterior o	ficer	1 achine clean				
1617 Soda mac	nine nozz	eles unclean				
490 Mor Sink	unclear	)				
		W.				
					<u> </u>	
				dl		
Note: CFPM ne including Note PIC Sta	eds to be	e present dunha	all si	nifts s	erving 60	d
including	Michos.	Sign up en ple	in iam	10 30	days to 1	aile Course
11-1-1216	1 0:		1	1.00	-	The count
Note FIC Sta	ed rixi	ea only serve	d on W	cekend	٥.	
111 0 000	1 1		/ /	1 .	- // /	Person
Note CFPM mo	ust be	onsite When t	100d 15	being 5	sold. (Dor	nut5,
not dogs	101720	, nachos)				
	1					
Person in Charge (Signature)	Oliv 1	J of mun			Date 8-7	1-24
Person in Charge (Signature) Inspector (Signature)		> /-			Date 8-7	7/24
ilispector (Signature)	//	,			Date /	11(X)

Risk Category: 3 Food Establ	ichn	ani	f In	enecti	on Ponor	+	Page 1	<sub>of</sub> 2
	. 111	specu	<del></del> /		i age i	oi <u></u>		
Establishment type: Permanen Temporary Mobile Other					Date: 8/	27/24	2	No. 1 and 1
Establishment Hana SuShi	the cause Connectical Health				Time In_ 4	:00 AMIEN	Time Out 5:	OO AMAEM
Address 248 Broad St.			DI	H)	LHD MON	chester		
Town/City Manchester					Purpose of In		Routine Pr	re-op
Permit Holder XTu YT Kuwc	o	onnectic of Pul	ut Dep	partment ealth	Reinspection	n Oth	er	
FOODBORNE ILLNESS RISK FA								er Eerrosi
Risk factors are important practices or procedures identified as the most prevalent conti Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it				borne illness o	OUT=not in o			
P=Priority item Pf=Priority foundation item C=Core item V=violation type			_	-				/O=not observed  R=repeat violation
IN OUT N/A N/O Supervision	V	cos			JT N/A N/O		m Contamination	V COS R
Person/Alternate Person in charge present.				15		d separated and p		P/C 0 0
demonstrates knowledge and performs duties	Pf	0	$\circ$	76)			s: cleaned & sanitized	
2 Certified Food Protection Manager for Classes 2, 3, & 4	С	0	0	17			returned, previously	P 00
Employee Health							, and unsafe food control for Safety	
Management, food employee and conditional employee;	D/Df			18 0 0	O O From	per cooking time a	and temperatures	P/Pf/C O O
knowledge, responsibilities and reporting	P/Pf		0	19 0	O O Prop	per reheating production	edures for hot holding	g POO
Proper use of restriction and exclusion	P	0	0	20	O O Prop	per cooling time a	nd temperatures	P 0 0
Written procedures for responding to vomiting and diagrheal events	Pf	0				per hot holding ter		P 0 0
Good Hygienic Practices	_	<u> </u>		22 00 0		per cold holding to per date marking		P O O
6 Proper eating, tasting, drinking, or tobacco products use	e P/C	0			Time	e as a nublic heal	th control: procedures	
7 0 No discharge from eyes, nose, and mouth	CC	0		24 0		records	ur control. procedures	P/Pf/C O
Preventing Contamination by Hands	I Lak		_101	Tile succión		Consumer	Advisorv	
8 Ø Ø Hands clean and properly washed	P/Pf	0	0	25 0	Cons		led: raw/undercooked food	d Pf OO
9 No bare hand contact with RTE food or a	P/Pf/C	0				Highly Susceptib		
pre-approved alternative procedure properly followed	S 2555	(MS4.1)		26 0			rohibited foods not offered	
riadquate flantationing of the, properly supplied accessible	Pf/C	0	0	07/07/0			nd Toxic Substances	
Approved Source  11 O O O O O O O O O O O O O O O O O O	DIDEIC						ved and properly use	
12 O Food received at proper temperature	P/Pf/C		허	200 K		ic substances pro ed & used	peny identified,	PPf/C
13 Food in good condition, safe, and unadulterated		0	-	1			proved Procedures	
14 C Required records available: molluscan shellfish	P/Pf/C	0	0	29	Corr	pliance with varia		D/Df/C
identification, parasite destruction					proc	ess/ROP criteria/	HACCP Plan	P/Pf/C O
Good Retail Practices are preventative measures to				ACTICES		and about all abias	to late for the	
				for COS and	Company of the Compan	S=corrected on-site		R=repeat violation
OUT N/A N/O Safe Food and Water	v	cos		OUT	701 IC COC	Proper Use of U		V COS R
30 Pasteurized eggs used where required	Р	0	-		use utensils: p		iteriono	c 00
31  Water and ice from approved source	P/Pf/C	0	0				ored, dried, & handled	Pf/C O O
32 O Variance obtained for specialized processing methods	Pf	0	0				perly stored & used	PC 00
Food Temperature Control				46 O G	oves used prop			000
Proper cooling methods used; adequate equipment for temperature control	Pf/C	0		-	-116	Utensils and I	Equipment	
34 O Plant food properly cooked for hot holding	Pf		0			od contact surface d, constructed, an		P/Pf/C O O
35 O Approved thawing methods used		0					naintained and used:	2
36 C Thermometers provided and accurate		0					st strips available	@c 00
Food Identification		J.Aurt.				surfaces clean		000
Food properly labeled; original container	PfC	0	0			Physical F		
Prevention of Food Contamination						er available; adeq		Pf 00
38   Insects, rodents, and animals not present   39   Contamination prevented during food preparation, storage & display		0				d; proper backflow		OPTIC OO
40 Personal cleanliness	P/Pf/C	0		62 90 Se	wage and was	te water properly	disposed	P/P(0) O
41 Wiping cloths: properly used and stored	C	0		54 0 6	rhade and refus	e properly dispose	d, supplied, & clean d; facilities maintained	Pf/C 0 0
42 Washing fruits and vegetables	P/Pf/C					installed, maintai		C   O   O
Permit Holder shall notify customers that a copy of the most recent inspection repo		-		56 O A	equate ventilat	tion and lighting; of	designated areas use ed per CGS §19a-36f	d C O O
Person in Charge (Signature)	121:	24		Violation	documented		te corrections due	
Person in Charge (Printed)	-11.	-	$\exists$	Priority Fo	m Violations undation Item \ Violations	Violations	9-6-24	43
2/2	7/.	24		Risk Facto	r/Public Health	Intervention Viol	ations	2
0 0	4	/ 1			sk Factor/Publi ail Practices Vid	c Health Intervent plations	tion Violations	12/
Inspector (Printed) Sose Kamilez				Requires	Reinspection -	- check box if vo	u intend to reinspect	
Appeal: The owner or operator of a food establishment aggrieved by the	nis orde	er to c	corre	ect any ins	pection violation	on identified by the	ne food inspector or	to hold, destroy,

	FOO	u Esta	DIISIII	nenti	nspec	Juon K	eport	Page	~_01 <u>0+</u>
LHD_M	anchester		Date8	27/24					
Establishn	nent Hana Sus	shi		Town Ma	inchest	er			
			TEMPE	RATURE	OBSERV	ATIONS			Ayer Services
To A Section 2 in the last	Location/Process	Temp	Item/	Location/Pro	ocess	Temp	TOTAL PROPERTY OF	ation/Process	Temp
RIC	tung	41	hot	hold	rice	13501	handsi	nΚ,	13800
	samon	40	Wilder St.				sanitizer	100C/6+ 16	Had SOPPM
cold	prep shrimp	41					customer	bathroom	1450F
front :	sushi tuna	41							
	scy Salmon mix	41							
2 door	reach in egg	9]							
 	tofu 1	37							
	contempe		SERVATIO	ONS AND	CORRECT	TIVE ACTIO	NS		
Item	Violations cited in this							.11 & 8-406.11 of	the food code.
Number	CFPM on								
47 pf	cutting boo	ard by	1 3-1	say 1	heavs	ly g	auged		
47pf	Knife on	metal	wall	hángs	Sim V	ssing "	handle	(cas)	)
490/168	exterior and	inter	for o	f mi	cowar	y Jon	clean		
48PF	dishmachine	e read	ding g	b foc	San	Hizer			
52C	standing in	vater	inin	terior	of of	cold	no am	i+ on	cooxine
37c	unlabeled	Squeez	e bot	ties o	nd g	ranulaci	froc	igh owf	
49 C	prep table								
288					. /	ater			
49C	handsink	by so	ishi s	station	10 OC	ulean.	Hand	wash 1	only.
49c	exterior of	eguir	ment	uncle	ean (c	hest fo	eezer es	specially	. \ `
45 P	paper good	15 / to	-90	contai	nes,	stored	in em	plov-ee	batroom
49C	wall behin	d'3-	bay	Sold	ball	Storage	area	unclean	
510	paper good wall behin customer bo	ath room	n hot	wate	r @	145°E	max all	owed 1	15°P
Note:	Dishmaching	e negu	ines s	CONTO	serv	icing- i	use 3	-bay to	0
	Sonitize	dishe	s -	J		Ű		l	
Note:	Test Strips			mome	ter au	sailabl	e		
	Discussed								
1				9					
									19111
				/					
Person in	Charge (Signature)	MY	$\nearrow$					Date 8	27/24
Inspector	(Signature)	7	>=	)				Date 8/6	27/24
	0		0					7	. 1

Risk Category: 3 Food Establishment Inspection Report Page 1 of 2																	
Establ	ishme	nt typ	e: <table-cell></table-cell>	rmanent Temporary Mo	bile Other					_	Date:	8/27	24				
Establ	ishme	nt (-	lac	Fford Road (	aFe		teeping.	Connecti	of Health		Time I	n 1:45	_AM/EM Ti	me Out 3:0	0	_AM/	ΡM
		2 2 3		lartford Road					1)		LHD (	Manches	ster				
Town/	City	Mo	nc	hester						I		se of Inspection		ne Pre	-op		
Permit	Holde	er /	Thre	stron H. Morin	m	Co		ut Depa blic Hea			MI-2/05/05/05/07/07	pection	Other				
			70 Col. 100000	FOODBORNE ILL	NESS RISK FA	ACTO	RS A	AND	PUE	BLIC	HE	ALTH INTER	VENTIONS		0"846	all s	
				nt practices or procedures identified as			ctors of	foodbo	orne illn	ess or	r injury. II	nterventions are cor	ntrol measures to pre	event foodborne illnes	s or injury	1.	
				nce status (IN, OUT, N/A, N/O) f					mplia			=not in complianc			=not ob	serve	ed_
	,	and the same	Priority	foundation item C=Core item	V=violation type	1000		11		17			rected on-site dur		R=repea	-	_
IN	OUT N			Supervision		V	cos				T N/A		ction from Con		٧	March 18	
1 00	90			/Alternate Person in charge pr		Pf	0	- N -	15 C			Food separa				0	
	/			strates knowledge and perform d Food Protection Manager fo				_ 4	(6)	2	80		t surfaces: clear		PPC	0	0
2 0	0		3, & 4	d 1 000 FT0tection Manager 10	Classes 2,	С	0		17 0				sition of returne nditioned, and u		P	0	0
	/			Employee Health					United States			/ime/Tempe	rature Control	for Safety			
3 0	0		Manage	ement, food employee and condit	ional employee;	P/Pf	0	) I -	18 🔾		0	Proper cooki	ng time and tem	peratures	P/Pf/C		
				dge, responsibilities and repor					19 (		0	Toper rehea	iting procedures	for hot holding		0	
4 0	P			use of restriction and exclusion		P	0		20 (	2		roper coolir	ng time and tem	peratures	P		
5 0	0			procedures for responding to al events	vomiting and	Pf	0					Proper hot he				0	
			dianne	Good Hygienic Practice	ie.	_			22 © 23 C			<ul><li>Proper cold h</li><li>Proper date r</li></ul>	noiding tempera	tures	P/Pf	$\sim$	0
60	6	TO V	Proper	eating, tasting, drinking, or tol	pacco products us	e P/C	0		200		/		blic health cont			$\overline{}$	
7	0			charge from eyes, nose, and n		С	0		24 🗢			and records	ono modian come	ion procedures	P/Pf/C	0	0
				reventing Contamination by	Hands							/	nsumer Adviso	ry	Name of		
8 0	0	Q	Hands	clean and properly washed		P/Pf	0		25 🔾		0	Consumer advis	sory provided: raw/	undercooked food	Pf	0	0
9 0	00			e hand contact with RTE food		P/Pf/C	0				1		usceptible Pop				
10 🗘				proved alternative procedure parties to handwashing sinks, properly s					26 (	215	O O		ds used; prohibited		P/C	0	0
10	7	elem.	Auequa	Approved Source	upplied/accessible	Pf/C	0	의	27 @	11		Food/Color Add	and the second s		15		
11 0			Food o	btained from approved source		P/Pf/C			21	1			es: approved an nces properly id	d properly used		0	-
12 0	O C	00	Food r	eceived at proper temperature	(		0		28 🛇	8 0		stored & use		enunea,	P/Pf/C	0	0
13 0	0			good condition, safe, and una			0			/			with Approved	Procedures			_
140	00			ed records available: mollusca	in shellfish	P/Pf/C	0		29	60	0		with variance/sp		P/Pf/C		
			identifi	cation, parasite destruction		2007/10/07/12/03/20			917-0			process/ROF	criteria/HACCF	Plan	PIPIIC	, 0	
				Good Potail Practices are prov	GO(	DD RE	IAIL	PRA	CTIC	CES							
Mark	OUT if	numbe	ared ite	Good Retail Practices are preventing is not in compliance V=viol		n approp									11 miles - 10 miles	41 TO 42 TO 41	all the second
	N/A N/C		or ou no	Safe Food and Water	auon type Wark II	V	cos	_	OUT	_	OIK		ed on-site during Use of Utensils		R=repeat		
30 🔾			urized	eggs used where required		Р	0		A CONTRACTOR OF THE PARTY OF TH		use ute	ensils: properly s			C		0
31 🔾	347			ce from approved source		P/Pf/C	0					quipment/linens: p		ied, & handled		0	
32 🔾	0	Varia	nce ob	tained for specialized process		Pf	0		45 C	> Sin	gle-use	/single-service art	icles: properly sto	ored & used	P/C		
		I D		Food Temperature Contr		-			46		oves us	sed properly			С	0	0
33 🔾				ng methods used; adequate e control	quipment for	Pf/C	0		_	T			ils and Equipn				
34	00			roperly cooked for hot holding		Pf	0		47 C			non-food contact lesigned, constru			P/Pf/C	0	0
				awing methods used			0		2			hing facilities: ins			6		-
36 🔾				ers provided and accurate			0		49 ×	cle	aning a	agents, sanitizers	s, and test strips	s available	(P)C	0	0
				Food Identification					49 🤇			contact surfaces			С	0	0
37 🔾	Food p	roperly		ed; original container		Pf/C	0						ysical Facilitie		O. L.		
20101				Prevention of Food Contami	nation							old water availat			Pf		0
				d animals not present			0	_				installed; proper			P/Pf/C	0	0
40 ()				ited during food preparation, stor	age & display	P/Pf/C	0					ind waste water			P/Pf/C		
				erly used and stored		C						lities: properly co nd refuse properly			Pf/C		
				vegetables A		P/Pf/C	0					acilities installed			P/Pf/C		9
Permi	t Holder	shall n	otify cu	stomers that a copy of the most re	ecen#inspection repo	-			56 🤇	Add	equate	ventilation and I	ighting; designa	ited areas used	C		0
		S. rutt 11	J, CO		mspection repo	it is ava	mable.			) Na	tural ru	bber latex glove					
Person	in Ch	armo /C	Sianos	wal Who Att MI	Date S-2	7-2	1					nented	Date cor	rections due		#	
1 013011	III OII	arge (c	ngnau	(1) 4 V	Date S-1	, - ,	68				n Viola			101		9	
Person	in Cha	arge (F	rintec	Christian U. M.	prin 09,			16	Core I	tem \	Violatio	n Item Violations	9	-6-29	-	*	_
			8		01	1-1	2 A	F	Risk F	acto	r/Public	Health Interven	ntion Violations		_	03	
Inspect	or (Sig	natur	e) _	me	Date 💍 o	411.	4	F	Repea	at Ris	k Facto	or/Public Health	Intervention Vic	lations			
Inspect	or (Pri	ntedl	6	Jose Ramin	2							tices Violations	- a if			1	
			roron	erator of a food establishme	nt aggrieved by th	nis orde	er to o	OFFE	t any	ines I	reinsp	ection - check to	find by the fa-	d to reinspect	bold	dost	
- PDG		or di	spose	of unsafe food, may appeal	such order to the	Directo	or of H	lealth	n, not	late	r than	forty-eight hours	s after issuance	e of such order	11010, 0	Jestr	oy,

	roou est	<u>.abii511</u>	ment inspe	ction r	teport	Page	of <u>&amp;</u>
LHD Manchest	ec	Inspection—	n Report Continuation Shee	et		Date 8/2	7/24
Establishment_H&C	Ford Road	Cafe	Town Manches	ster	<u> </u>	,	/
		TEMF	ERATURE OBSERV	ATIONS			
Item/Location/Prod	cess Temp	The state of the s	/Location/Process		Itom/I oc	ation/Process	Tama
	/	1,000 1,000 1,000 1,000		Temp			Temp
Cold Prep tab	C.	WIC	. Cibs	41F	Hand 5	ink	925
61:10	1 1			110	110000		121
- Juco	tomates 397		Chicken wings	917			
buca	er 397 Awings 397 Se 397	- /	poked perpers	ANT			
1 7019	7707		DUNCO PEPERS	901			
Chicke	nwings 39F		(7				
Sliced chees	in Zar	•					
Jiles Chee							
Shed ch	esc 38F	-					
0,1100							
10+ (Oa	5+ 39F						
		DOEDVAT	ONG THE COPPER				
	C	BSEKVAII	ONS AND CORRECT	TIVE ACTIC	ONS		
Item Violations	cited in this report must	be corrected v	vithin the time frames below	v, or as stated i	in sections 8-405.	11 & 8-406.11 of the 1	food code
							000 0000.
Number							
		94	197				
3							
16PF inter 48PF no fest	inc -/in-	/					
1011 11781	101 OF MICE	DWave r	by acill uncle	ean			
1000 1 1	-1	.1 11	7 5				
9817 110 test	- Strips ava	ilable :					
2-2-5	1 1	1 1					
13 (F) Lond	not occoped	11 120	mackel in	1110			
2- · ·   100c	101 propert	y daic	marked in	WIL			
16 PF Soda	2 2 2 2 - 1	· L	1				
1011 3000	GON NOEELE	25 at	bar unclean				
	<i>J</i>		•				
		1.03%					
1							
						·	
1)   _	· ·		7 <b>a</b> 5				
Note Discus	sed oran	سلما	marking pro	-1-			
1001- 01000	uc proper	oute	Marking DO	ceduce.			
			21.				
112011-0	1.10-	1.	at time of	,	1		
NUTC NO COR	oking of (	colina	at time as	· in < o	ortion		
	7 7	, , , , ,	11.00 09	1000	1011.		
Summer	- house and	01-110	1000 L 1-	n 1 101	- <		
JUMINA	11001 X 1910	1100	poper at 40	m. Wed	JUN DO	ren at 1201	Μ.
	/ 1//	Ul ml			7		
Person in Charge (Sign	ature) / //////	71/11/1				Date 8-17	7-24
	1	11/1/	//			5010	7/
nspector (Signature)	Men "	1				X/J7	121
pooto: (oigilatule)	1 20					Date 0/d/	129

Risk Category: A Food Establishment Inspection Report Page 1 of 7														
Es	tab	ishn	nent t	ype: Permanent Temporary Mobile Other_					Date:	8177/2	ta			
Es	tabl	ishn	nent	HISTAA CVThi		· etil	ng Conne	ecticut Healing	Time	0 5615	M/PM Time Out	/AN/PI	M	
		ss 3		johidha St					LHD MANCHELLER					
j,		City	. (I	1 pin chester					Purpose of Inspection: Routine Pre-op					
	-	Hol	der	KVIKHA	0	onnecti of Pr	icut De	partment	Reins	pection	Other			
			uci	FOODBORNE ILLNESS RISK I	FACTO	RS	ANI	D PUBL	IC HE	ALTH INTERV	ENTIONS			
-	Ma	and the transfer	VI	are important practices or procedures identified as the most prevalent conditions of compliance status (IN, OUT, N/A, N/O) for each numbered	START START	740	and the second	dborne illness compliance	11100000	Interventions are control  -not in compliance		ness or injury.		
P	_	ority it		Pf=Priority foundation item	The state of the s			The second second second	-		ted on-site during inspection		-	
	IN	OUT	N/A N		V	cos			N/A		ion from Contamination	V COS F	_	
1	0	6		Person/Alternate Person in charge present,	Pf	0	0			○ Food separated		P/C O C	5	
		/		demonstrates knowledge and performs duties		_		16 0	00		urfaces: cleaned & sanitize	d P/Pf/C O	$\geq$	
2	<b>Ø</b>	0	0	Certified Food Protection Manager for Classes 2, 3, & 4	С	0	0	17		CALCAND SECTION DESIGNATION OF THE PROPERTY OF	tion of returned, previously itioned, and unsafe food	POC	>	
		/		Employee Health							ture Control for Safety			
3	W	0		Management, food employee and conditional employee;	P/Pf	0	0	18 0		Proper cooking	time and temperatures	P/Pf/C O C		
4	B	0		knowledge, responsibilities and reporting  Proper use of restriction and exclusion	Р	0	0				ng procedures for hot holdir time and temperatures	ng POC		
		1		Written procedures for responding to vomiting and						Proper hot hold		POC		
5	P			diarrheal events	Pf	0	0	22	00	Proper cold ho	lding temperatures	POC		
_	_			Good Hygienic Practices	12.5	-		23 🗭 🤇	00		arking and disposition	P/Pf O	$\overline{\geq}$	
-	8	00		Proper eating, tasting, drinking, or tobacco products us No discharge from eyes, nose, and mouth	use P/C			24 0	S 0		ic health control: procedure	P/Pf/C O	0	
-	_			Preventing Contamination by Hands		10		V G DO		and records	umer Advisory		_	
8	0	9		Hands clean and properly washed	P/Pf	0	0	25			y provided: raw/undercooked for	od Pf OC	5	
a	8		0	No bare hand contact with RTE food or a	P/Pf/C					Highly Sus	ceptible Population		Ī	
				pre-approved alternative procedure properly followed			0	26 🔾	0		used; prohibited foods not offere		5	
10	Ø	19		Adequate handwashing sinks, properly supplied/accessible	e Pf/C	0	0	-			ives and Toxic Substance			
11	J	0		Approved Source Food obtained from approved source	P/Pf/C			27	20	S. Circle St. S.	approved and properly us	ed POC	2	
	0		0	Food received at proper temperature	P/Pf	0	응	28		stored & used	es properly identified,	P/Pf/C O	$\supset$	
	Ø			Food in good condition, safe, and unadulterated		0			,		ith Approved Procedures			
14	d	0	0	Required records available: molluscan shellfish	P/Pf/C	0	0	29	50	Compliance wi	th variance/specialized	P/Pf/C O C	7	
	-			identification, parasite destruction	I Receive the sea		DE	RACTICES		process/ROP o	riteria/HACCP Plan	1.11.110	_	
				Good Retail Practices are preventative measures	to contro	the a	additi	on of patho	aens ch	nemicals, and physica	al objects into foods		_	
	Mar	k OU	T if nu					for COS an			on-site during inspection	R=repeat violation	on	
PERSONAL PROPERTY.	-	N/A		Safe Food and Water	V	cos	R	OUT		Proper Us	se of Utensils	V COS F	_	
	0			steurized eggs used where required	Р	0	-			ensils: properly sto		c 0 0	$\overline{}$	
	000	0		ater and ice from approved source riance obtained for specialized processing methods	P/Pf/C Pf	00	-				perly stored, dried, & handled	Pf/C O C	_	
-	_		**	Food Temperature Control			-			sed properly	es: properly stored & used	P/C O C		
22	0		Pr	oper cooling methods used; adequate equipment for	DSIO	T		.0			s and Equipment	0 0	_	
		= 0		nperature control		0		47 O F	ood and		surfaces cleanable,	P/Pf/C O	_	
				ant food properly cooked for hot holding		0		l p		designed, construc			2	
	8			proved thawing methods used ermometers provided and accurate		00					alled, maintained and used;	Pf/C O	0	
00	_	tomoudu	11	Food Identification	Puc					d contact surfaces of	and test strips available	000		
37	0	Food	d prop	erly labeled; original container	Pf/C	0	0	10 0 11	1011 1000		sical Facilities	101010	$\leq$	
				Prevention of Food Contamination				50 O H	lot and	cold water available	; adequate pressure	Pf OC	5	
				dents, and animals not present		0				g installed; proper b		P/Pf/C O C		
				ion prevented during food preparation, storage & display	P/Pf/C	8				and waste water pr		P/Pf/C O C		
40	×	Wipi	na clo	ths: properly used and stored	6	13		54 OG	arbage :	and refuse properly con	structed, supplied, & clean isposed; facilities maintained	Pf/C O C		
42	0	Was	hing f	ruits and vegetables	P/Pt/C			55 O P	hysical	facilities installed, r	maintained, and clean	P/Pf/C O		
F	erm	it Hole	der sha	Il notify customers that a copy of the most recent inspection re				56 O A	dequate	e ventilation and lig	hting; designated areas use	ed C O C		
				Ola a Ol	- 1	9231		Violation			not used per CGS §19a-36		_	
Pe	SOI	in C	harg	(Signature) Date	22/2	4		Priority Ite			Date corrections du	e #	_	
					1	1		Priority Fo	oundation	on Item Violations		•		
Pel	rsoi	in C	narg	(Printed)				Core Item			11122124	4		
lns	pec	tor /	Signa	ture) X AMOW Date 8	12/1	4				ic Health Intervention	on Violations ' tervention Violations			
				TO LUNDIA TO TO TO TO TO TO	-46	-				ctices Violations	torvertion violations	1	-	
			Printe					Requires	Reins	pection - check bo	x if you intend to reinspec	it		
Ap	pea	al; T	he ow	ner or operator of a food establishment aggineved by	this orde	er to	corr	ect any ins	spectio	n violation identifie	ed by the food inspector of	to hold, destroy	y,	
			OI	dispose of unsafe food, may appeal such order to the	e Directo	or of	Hea	lth, not lat	er than	forty-eight hours	after issuance of such ord	or		

FOO	a Esta	<u>ibiisnment insp</u>	ection r	report Pag	ge or
HDM Chester		Inspection Report Continuation S	Sheet	Date 8	72/24
Establishment + (55M)	Sushi	Town Man	chester		p K
	T	TEMPERATURE OBSE		Item/Location/Pro	cess Temp
Item/Location/Process 2 door cooler	Temp	WIF	7emp	handwa(h	gess remp
Shrimp	38F	0-11		. 30(1)01000(311	
Tuna'	39F				
Violations cited in this		SERVATIONS AND CORR e corrected within the time frames b			6.11 of the food code.
Number CFPM: Khint	nu zar	Pol.			
notex new CFPM +			n - sala	Inin	
		to lgrandy@r			
700111 (1110	ir copy	ro cyranayor	11011010	ind Crigov	
Ale minima Alasta	0 10101	Alo Antilolok			
Alc wiping yoth	IS WET	ON COUNTLY			
4 MUST be	insun	nitizer in between	en uses		
					32/11/2
		lable - alcohol	Wipes		
		available			
otheray con	SUMLEY	advisory avai	lable		
phinasava	ijlable	lonsite			
overali cieo	ntor	annized			
aun+ canitiz	01 + fe	st strips availa	ib()		
White Dog of the	WI I V	si si ipo devario			
		en K. c. i. a.			
		www.tree.com.er			
26	Mis-	/			, ,
Person in Charge (Signature)	1. 111000			Date	8/22/24
.1 0	11 min	112		Make of	8/22/24
Inspector (Signature)	riville	'Vy		Date	MILLI

Risk Category: 2 Food Establ	oecti	on Report		Page 1	of 2			
Establishment type: Permanent Temporary Mobile Other					Date: 8/2	7/24		
Establishment Homewood Suites		weeping C	connecticut ,	Sealing.	Time In 8:4	S AMPM	Time Out_ 9	:30 (AM)PM
Address 109 PavilionS Dr.		DF	H		LHD MANC	hester		
Town/city Manchester					Purpose of Inspe	ction: {	coutine P	re-op
Permit Holder Brenden Mulermoth		onnecticu of Publ			Reinspection	Othe		
FOODBORNE ILLNESS RISK FA	ACTO	RS A	ND P	UBL	C HEALTH INT	ERVENTIO	NS	
Risk factors are important practices or procedures identified as the most prevalent cont	ributing fa	actors of t	foodborn	e illness	r injury. Interventions a	re control measure	s to prevent foodborne illi	ness or injury.
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered if	tem	IN=	in com	pliance	OUT=not in comp	iance N/A	=not applicable N	I/O=not observed
P=Priority item Pf=Priority foundation item C=Core item V=violation type	Mark in	approp	oriate be	ox for C	OS and/or R COS	corrected on-s	ite during inspection	R=repeat violation
IN OUT N/A N/O Supervision	V	cos	R	IN Ø	JT N/A N/O P	rotection from	n Contamination	V COS R
Person/Alternate Person in charge present,	50		15	0		parated and pr	otected	P/C 0 0
demonstrates knowledge and performs duties	Pf	0	16	200			cleaned & sanitize	
Certified Food Protection Manager for Classes 2,	С	0	0 17	0/0	Proper d	sposition of re	turned, previously	P 00
3, & 4 Employee Health				0	served, r		and unsafe food	1,00
Management food ampleuse and soudificant ampleuse		T	10	0	o Proper co	oking time on	entrol for Safety	D/Df/C
knowledge, responsibilities and reporting	P/Pf	0	)	0	Proper re	boating areas	dures for hot holdin	P/Pf/C O O
4 Ø Proper use of restriction and exclusion	Р	0		0	o Proper co	noting time and	d temperatures	g POO
Written procedures for responding to comiting and			21	0	Proper h	ot holding tem	neratures	P 0 0
5 diamheal events	Pf	0	22	NO A		old holding term	peratures	000
Good Hygienic Practices				-	Proper d	ate marking ar	nd disposition	P/Pf O O
6 Proper eating, tasting, drinking, or tobacco products us	e P/C	0	$\exists \vdash$		/ Time no		control: procedure	6
7 O No discharge from eyes, nose, and mouth	C	00		0	and reco		control. procedure	P/Pf/C
Preventing Contamination by Hands						Consumer A	dvison	
8 O O Hands clean and properly washed	P/Pf	00	25	0			d: raw/undercooked foo	d Pf OO
Ale have hand contact with DTF food as a						ly Susceptible		• 11100
pre-approved alternative procedure properly followed	P/Pf/C	0	26	00			hibited foods not offere	d P/C OO
10 O Adequate handwashing sinks, properly supplied/accessible	Pf/C	00		7			Toxic Substance	
Approved Source	1	1-1-	_	00 2			ed and properly use	
11 O O Food obtained from approved source	P/Pf/C	00		1	Toxic sul	ostances prope		
12 O Food received at proper temperature		0		00	stored &		erry identified,	P/Pf/C O O
13 O Food in good condition, safe, and unadulterated		00		/			roved Procedures	
Required records available: molluscan shellfish		1 2		10/	Complian		ce/specialized	
identification, parasite destruction	P/Pf/C	0	2 29	0		ROP criteria/H		P/Pf/C
	OD RE							
Good Retail Practices are preventative measures to	o contro	I the ad	dition o	f patho	ens, chemicals, and p	physical objects	into foods.	
	n approp	priate be	ox for C	OS and	/or R COS=cor	rected on-site d	luring inspection	R=repeat violation
OUT N/A N/O Safe Food and Water	V	COS F		OUT	Pro	per Use of Uto	ensils	V COS R
30 Pasteurized eggs used where required	P	0	≥ 43	)A In	use utensils: proper	rly stored		1000
31 O Water and ice from approved source	P/Pf/C	0	0 44	O U	ensils/equipment/liner	s: properly stor	ed, dried, & handled	Pf/C O O
32 O Variance obtained for specialized processing methods	Pf	0	○ 45	O Si	ngle-use/single-servic	e articles: prope	erly stored & used	P/C O O
Food Temperature Control	() 		46	OG	oves used properly			c 00
Proper cooling methods used; adequate equipment for	Pf/C	0	$\neg \Box$		U	tensils and Ed	quipment	
temperature control			17	OF	od and non-food co	ntact surfaces	cleanable,	P/Pf/C O O
34 O Plant food properly cooked for hot holding	Pf		21	pr	operly designed, cor			P/Pf/C O
35 O Approved thawing methods used		0			arewashing facilities			Pf/C O O
36 Thermometers provided and accurate	Pf/C	0	기니	Cl	eaning agents, sanit		strips available	1.00
Food Identification	-				n-food contact surfa			000
37 Food properly labeled; original container	Pf/C	00				Physical Fac	cilities	
Prevention of Food Contamination					t and cold water av			Pf O O
38 Insects, rodents, and animals not present		00			umbing installed; pro			P/Pf/C O
39 Contamination prevented during food preparation, storage & display		0		O S	wage and waste wa	iter properly di	sposed	P/Pf/C O O
40 Personal cleanliness		0	≥ <u>53</u>	OTO	ilet facilities: proper	ly constructed	, supplied, & clean	Pf/C O
41 Wiping cloths: properly used and stored	С	00	54	O G	rbage and refuse pro	perly disposed;	facilities maintained	000
42 O Washing fruits and vegetables	P/Pf/C	0		O PI	ysical facilities insta	illed, maintain	ed, and clean	P/Pf/C O O
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ailable.	56	O Na	equate ventilation a tural rubber latex of	nd lighting; de oves not used	signated areas use per CGS §19a-36f	d C 00
Person in Charge (Signature) Date 8/2	7/2	У		lation	documented m Violations		e corrections due	
Person in Charge (Printed) Brenden McDerma	A		Pri	ority Fo	undation Item Violat	tions C	7-6-24	
100 01	-1-	. /	Ris	k Facto	Violations or/Public Health Inte	vention Violat	tions	24 2
Inspector (Signature) Date 8/2	7/2	4_	Re	peat Ri	sk Factor/Public Heal Practices Violation	alth Intervention	on Violations	
Inspector (Printed) JOSE Ramilez			Re	auires	Reinspection - che	ck box if you	intend to reinspect	-
Appeal: The owner or operator of a food establishment aggrieved by the	nis orde	er to co	orrect a	any ine	pection violation id	entified by the	food inenector or	to hold destroy
or dispose of unsafe food, may appeal such order to the	Directo	or of H	ealth	not late	r than forty-pight h	ours offer ice	uance of such and	to floid, desilby,

FOOG EST	abiisnment inspe	ction kep	Oft Page _	of _<
LHD Manchester	Inspection Report Continuation Shee		Date_8/2-	7/24
Establishment Home Wood Svir				
	TEMPERATURE OBSERV	ATIONS		
Item/Location/Process Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
2 door RIF ambient -8F		11.	1 cial	110 E
		Han	d Sink	1125
2 door KIC		(DU)	at Socall	20000M
1 overnight oats 97 F		9-		. 07 1
000000000000000000000000000000000000000			athroom hand sink	8/6
yogust 415				
butter AIF				
T 1 T T T T T T T T T T T T T T T T T T				
door RIC shred chesse GIF				
butter 917				
milk 41F				
	BSERVATIONS AND CORREC	TIVE ACTIONS	Te	mp▶Rite, Ē
	be corrected within the time frames below		000 8 405 11 8 9 406 11	ate:
Item Violations cited in this report masi	be corrected within the time marries below	v, or as stated in secti	Uns 0-405.11 & 6-406.11	
Number BrendanCFPM on site			Em PA	SS WHEN BLUE
Diabanctionsing			BAI SAI	R TURNS ORANGE
			Add	1600F
11-1-1	1 (			100°F/71°C
16PF interior of ice M	achine unclean			
	W.			
43C Mice Scoop but	cied in ice			
	100 111 100			
22P overnight pats in	2 door RIC at 471	$(c_05)Di$	Scacoled	
3.1-31			= 604, 620	
			11	
Male: Took show and	Marchaeler and	- 1-10		
Note: Test strips and		201-6		
Note: oway clear	NO organized			
Note: monitor 2-door				enp.
Ensure RIC	embient is at 41	or below	j.	
Person in Charge (Signature)	Brulan Mc	comeff	Date 8/27	124
Inspector (Signature)	2		Date 8/27	

Serie Test	8-0 O	8	2		70-000					nien ver Word.	-		7	
Risk (	Catego	ry:	5 Food Estab	lishn	nei	nt li	nspe	ecti	on Re	eport	Page 1	1 of	<u> </u>	
Estab	lishme	nt typ	e: Permanent Temporary Mobile Other					_	Date:	8/22/	24			
Estab	lishme	nt	Jade Garden		te,	ping Conn	ection Heat	ii.	Time In	12:00 A	M(PM) Time Out	1:0	<u>O</u> <u>r</u>	M(PM)
Addre	ess (	53	4 C middle Take E		0	P	H		LHD	Manch	ester			
Town	/City	m	anchester	J	II.				Purpos	e of Inspection:	Routine I	re-op		
Perm	it Hold		Y.: /:	C	onne	cticut D	epartmer dealth	nt	Reinsp	ection	Other			
			FOODBORNE ILLNESS RISK F	ACTO	RS	AN	D PU	JBLI	C HEA	LTH INTERVI	ENTIONS	N 18	ii.	
			e important practices or procedures identified as the most prevalent con	02 15 11 11 16 1			5105 TAL							
	ark designority iter	_	compliance status (IN, OUT, N/A, N/O) for each numbered in -Priority foundation item		_	_	compli			not in compliance		N/O=not	UILU.	705 773 1100 1
	OUT N		Supervision	V	co	_			JT N/A N/		ted on-site during inspection on from Contamination			violation cos R
	/	200	Person/Alternate Person in charge present,	022						Food separated			7 1	00
1 0	20		demonstrates knowledge and performs duties	Pf	C	0	16	\$ 5			urfaces: cleaned & sanitize			00
2 0	0		Certified Food Protection Manager for Classes 2,	С	C	0	17	3			ion of returned, previously		P	00
			3, & 4  Employee Health	_	_				ROSE		tioned, and unsafe food ture Control for Safety	1.70	12	SEE FEED
3 02			Management, food employee and conditional employee;	2/04		1	18	30	000		time and temperatures	P/F	Pf/C	00
			knowledge, responsibilities and reporting	P/Pf			19	00	000	Proper reheating	g procedures for hot holdi	ng	Р	00
4 0	9		Proper use of restriction and exclusion	P	10	0					time and temperatures			
5 3	0		Written procedures for responding to vomiting and diarrheal events	Pf	C	0	I	D 2		Proper hot hold	ding temperatures		_	000
			Good Hygienic Practices				23		000	Proper date ma	rking and disposition	P	100	00
6 0		Ø	Proper eating, tasting, drinking, or tobacco products us			0	24	00		Time as a publi	c health control: procedure	es P/E	Pf/C	00
7 02	9	0	No discharge from eyes, nose, and mouth	С	C	0				and records		1.71	1/0	
8 2	101		Preventing Contamination by Hands Hands clean and properly washed	P/Pf	1	00	25	olo			umer Advisory y provided: raw/undercooked fo	od	Pf (	00
			No bare hand contact with RTE food or a	1			20	0,0			ceptible Population	30	F1 19	00
9 2			pre-approved alternative procedure properly followed	P/Pf/C	375000		26	00			used; prohibited foods not offer	ed F	P/C	00
10 👽			Adequate handwashing sinks, properly supplied/accessible	Pf/C		0		/	The second second	the state of the s	ves and Toxic Substance			
11 0			Approved Source Food obtained from approved source	DIDGO	T	10	27		0		approved and properly us		-	00
12 0		0	Food received at proper temperature	P/Pf/C		00	28	0 9	0	stored & used	es properly identified,	(P)	Pf/C	00
13			Food in good condition, safe, and unadulterated	P/Pf		6			1 200		ith Approved Procedures			
14 0	0	80	Required records available: molluscan shellfish	P/Pf/C			29	00			h variance/specialized		2510	00
			identification, parasite destruction							process/ROP c	riteria/HACCP Plan	FIF	1/0	
			Good Retail Practices are preventative measures	OD RE						micals and nhysica	I objects into foods	100		
Ma	rk OUT i	f numb		in appro						CONTRACTOR OF THE PROPERTY OF	on-site during inspection	R=rer	peat v	violation
OU	T N/A N/O	0	Safe Food and Water	V	-	SR	_	UT	F III		se of Utensils			COS R
30	PARAMETERS OF		eurized eggs used where required	P		0				nsils: properly stor			C	00
31 (	The second second		er and ice from approved source	P/Pf/C	+	9					perly stored, dried, & handled			00
32 0		Varia	ance obtained for specialized processing methods Food Temperature Control	Pf		0				single-service article ed properly	es: properly stored & used		-	90
22	<b>MAR</b>	Prop	er cooling methods used; adequate equipment for	Taria	T	T	40	0 01	0463 036		and Equipment		0 1	00
33 🔾	a characteristics	temp	erature control	Pf/C		0	65	Fo	od and	non-food contact s	surfaces cleanable,	D/F	4(C)	
			t food properly cooked for hot holding	Pf		0	0	pro	operly de	esigned, construct	ed, and used		6	00
36 🔾			oved thawing methods used mometers provided and accurate	Pf/C	10	0	48				illed, maintained and used	;   <sub>P</sub>	f/C	00
0010	- Barrella	THE	Food Identification	PI/C	10	0	437			gents, sanitizers, a contact surfaces c	and test strips available		_	
37	Food	proper	y labeled; original container	Pf/C	To	0	0	Allic	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		ical Facilities	(	9	00
			Prevention of Food Contamination				50	Ho	t and co		; adequate pressure		Pf (	00
38	Insect	s, rode	ents, and animals not present			0	51	O Pl	umbing i	nstalled; proper b	ackflow devices			00
39) 0	Contar	ninatio	n prevented during food preparation, storage & display anliness	P/Pf/C			52	○ Se	wage ar	nd waste water pro	perly disposed	P/P		00
			s: properly used and stored	C	-	00	53 0	0 10	ilet facili	ties: properly con:	structed, supplied, & clean isposed; facilities maintained	Pf		00
			ts and vegetables	P/Pf/C			55 0		vsical fa	cilities installed in	naintained, and clean			00
			notify customers that a copy of the most recent inspection rep	- Look		-	56	O Ad	equate v	ventilation and ligh	nting; designated areas us	ed		00
Perso	n in Ch	arne /	Signature) XVV Date 8	12/	14		Viola	ations	docum	ented	not used per CGS §19a-36  Date corrections du			#
. 2.00		- 9e (	Date )	-   -					m Violati undation	item Violations	COS			2
Perso	n in Ch	arge (	Printed)				Core	Item	Violation	ns	11/22/24	-	<del>-</del> ,	8
	-4 /2:		11- 7- 0/2	2/	2/1		Risk	Facto	r/Public	Health Intervention	n Violations "			3
inspe	ctor (Si	gnatu	0.	4/0	4						tervention Violations			
Inspe	ctor (Pr	inted)	Jose Ramirez	l.						ces Violations ection - check bo	x if you intend to reinspe	nt l		1
			er or operator of a food establishment aggrieved by t	this ord	er to	cor	ect ar	ny ins	pection	violation identifie	d by the food inspector of	r to hol	d de	estrov
454		or d	ispose of unsafe food, may appeal such order to the	Direct	or o	f Hes	elth no	at late	r than fo	orty-eight hours	effer iccurance of cuch or	dor	٠, ۵	Judy,

	FOO	u Esta	<u>ibii5iiiieii</u>	Linspe	Cuon i	Report	Page	01_0	<u> </u>
HD_MO	unchester	1:	Inspection Report C	ontinuation She	et		Date 8/	122/2	24
Establishr	nent Sade Gar	-den	Town_	Manches	ster		,	/	
			TEMPERATU	RE OBSERV	ATIONS				
ltem	/Location/Process	Temp	Item/Location	/Process	Temp	Item/Lo	cation/Proces	ss	Temp
cold	rep table		WIC Be	eF	38F	Hand 5	ink	110	sF
	Shrimp	38F	I chic		38F	0 1	bucket	10	opan
	chicken	38 F	Hot Hold bro	wo cice	50F	employee		k 10	DF
	Beat	41F	The Hole Mie	NII ( ICC	1301	0/1/0/0	P/ 2/11/		
	Cibs	AIF		- 15-5-0					
1 1	1 103	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1							
	r RIC chicken	11-73			+				
egg s	foll cooked to	197F							
HOT F	lold rice	156F	OFFICIAL AL				***		
	Violations cited in this		SERVATIONS AN e corrected within the ti				E 11 9 9 406 1	11 of the food	anda
Item		,		me mames belo	w, or as statet	I III Sections 6-40	5.11 & 6-406.1	i or the rood	code.
Number	Sie CFPM	on site							
		0., 0,							
288	Bottle of	makele	doills st	ored ab	alle ca	11 orea f	able (C	25)	
49C	1.100	1 1	- PIC /		1	10 piop 1	asis (Co		
	interior of								
15C	Food uncove	eced in	1 door BIF	Shrim	0 8 5	ocina Col	15 cove	æL	
399		N 100		, ,	F ( )	11119 101	10 0000		
	W/ ice buil		<u> </u>	carded					
49C	Dry Storage	2 Shelve	es unclean						
490	WIC Floor,		. <u> </u>	nclean					
13C	Confainers o	of Food	in WIC no	t covered	4				
49C	interior of m								
47c	table monte								
	(ice cooker	الما الم	ater heater	unclean	hal he	النط النط	, 10		
. , , ,	TO CONCE	- 9 100	nia paria	OTTO (CAT)	W/ 11E	avy wild	_Op.		
					7.00				
Note	rice cooker	by Wat	er hoater	must h	e CPMI	nied or	replace	. <u>,</u>	
,	if heavy be	من لحار	cannot be	(emayo)		V-00 VI	· Spiace	~	
Nato	Discussed K	andre II	tral cont	DOCC C-	pore!:	V 1316	J PIC	6015	
10010	()15003360 K	eepigali	FLOS CONTAIN	ieis Cou	1000	11 WIC	9110	SNIL	
مامرا	Malial	n. —	100 de 01		1.1 ^	1			ī
NUTE	Medication	MUST	be staca	in sea	aled Co	entainer	away to	am tood	<u> </u>
		-			-				
277									/
		XI:						8/20	/res
	Charge (Signature)	1000	196				Date	// /	1
nspector	(Signature)	1/	i –	¥			Date 8	122/6	24
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Di-l-O-			1:-!		4 1			P		Page 1	7
Risk Categor		Food Estab	iisnn	nen	it Ir	ispe	CTI	on Ke	101 <b>8</b> 0 1 <b>9</b> 0 0	504 1 1 <b>3</b>	01
Establishme	nt type: Re	rmanent Temporary Mobile Other	T				-	Date:	8/15/20	24	
		dy Rein-King of pearl	1	4000	nd Conne	celem Healing		Time In_		MPM Time Out (	15 AMPM
Address [	ic #	AU-42716 '		0	P	H			dan (he)		
Town/City	Man	chester					7.	Routine Pr	e-op		
Permit Holde	r Am	een Lee		of P	Public H			Reinspe		Other	
		FOODBORNE ILLNESS RISK F			100000000000000000000000000000000000000						L PILLETA
W. 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1		ant practices or procedures identified as the most prevalent con			erita de la companio	14756					The second second
		ance status (IN, OUT, N/A, N/O) for each numbered y foundation item C=Core item V=violation type		_	-	compli			ot in compliance		/O=not observed
P=Priority item	and and I	Supervision	V	cos				and the second second		ed on-site during inspection on from Contamination	R=repeat violation
		n/Alternate Person in charge present,		-	-			UT N/A N/O	Food separated		P/C O O
1000	demoi	nstrates knowledge and performs duties	Pf	0	0			20	Food-contact su	rfaces: cleaned & sanitized	
2000	Certifi 3, & 4	ed Food Protection Manager for Classes 2,	С	0	0	17	0		1.51	on of returned, previously tioned, and unsafe food	POO
	SOUTHWAY .	Employee Health								ture Control for Safety	
3 000		ement, food employee and conditional employee;	P/Pf	0	0	18 <		000	Proper cooking	time and temperatures	P/Pf/C O O
400		edge, responsibilities and reporting r use of restriction and exclusion	P		0	19 0		200	Proper reheating	g procedures for hot holding ime and temperatures	P 0 0
		n procedures for responding to vomiting and				21 (				ng temperatures	P 0 0
5 00		eal events	Pf	0	0	22 (	_			ding temperatures	P O O
	./	Good Hygienic Practices				23			Proper date ma	rking and disposition	P/Pf O O
600		r eating, tasting, drinking, or tobacco products us			0	24				c health control: procedures	P/Pf/C O O
700		scharge from eyes, nose, and mouth	С	0	0				and records		177 20 0
800	Hands	Preventing Contamination by Hands sclean and properly washed	D/D	0		25	516			mer Advisory provided: raw/undercooked food	Pf OO
ray foras Francis (va		re hand contact with RTE food or a				25				ceptible Population	1 1100
	716 28	proved alternative procedure properly followed	P/Pf/C	0	0	26	510			used; prohibited foods not offered	P/C OO
10 80 0	Adequ	ate handwashing sinks, properly supplied/accessible	Pf/C	0	0			Fo	od/Color Additiv	ves and Toxic Substances	
		Approved Source	,			27	2/5	20		approved and properly use	d POO
1100		obtained from approved source	P/Pf/C			28	0			es properly identified,	P/Pf/C O O
12 0 0 0		received at proper temperature in good condition, safe, and unadulterated		00					stored & used	th Approved Procedures	
		red records available: molluscan shellfish								n variance/specialized	Terrora Total Total
14 0 0		ication, parasite destruction	P/Pf/C	0	0	29				iteria/HACCP Plan	P/Pf/C
			OOD RE								
Mark OUT !	S 1 1 ?4	Good Retail Practices are preventative measures									
OUT N/A N/C		em is not in compliance V=violation type Mark Safe Food and Water	in appro	_	DOX R	_		d/or R		on-site during inspection	R=repeat violation
30 🔾		d eggs used where required	P		0	43 0		-use utens	sils: properly stor	e of Utensils	V COS R
31 0		ice from approved source	P/Pf/C	-	_	44 (		ensils/equi	pment/linens: prop	erly stored, dried, & handled	Pf/C O O
32 🔾		btained for specialized processing methods	Pf	0	0	45	) Si	ngle-use/si	ngle-service article	es: properly stored & used	P/C 0 0
		Food Temperature Control				46	$\supset  G $	loves used			000
33 🔾		ling methods used; adequate equipment for	Pf/C	0	0		-			and Equipment	
	temperatur	properly cooked for hot holding	Pf		0	47	21			urfaces cleanable,	P/Pf/C O O
		hawing methods used		: 0		-	IV		signed, construct	lled, maintained and used;	4
36 🔾		ters provided and accurate		: 0		48				and test strips available	Pf/C O
		Food Identification				49 (			ontact surfaces cl		000
37 O Food p	properly labe	led; original container	Pf/C		0				Phys	ical Facilities	100 N 7- 3
		Prevention of Food Contamination								; adequate pressure	Pf 00
		nd animals not present		0					stalled; proper ba		P/Pf/C O
40 O Persor		ented during food preparation, storage & display	P/Pf/C		8				d waste water pro		P/Pf/C O O
		perly used and stored	C		6					structed, supplied, & clean sposed; facilities maintained	Pf/C 0 0
42 O Washi			P/Pf/C	0	Ö					naintained, and clean	P/Pf/C O O
Permit Holder	r shall notify c	ustomers that a copy of the most recent inspection re				56		dequate v	entilation and ligh	nting; designated areas use not used per CGS §19a-36f	d C O O
		1 1 C	-11-	1-	1	Viola	ation	s docume	ented	Date corrections due	
Person in Ch	arge (Signa	ture) Z QQL Z Date 8	10	/ <	1			m Violatio		1	
Person in Ch	arge (Printe	d) Ampon 1.	1 /					oundation Violations	Item Violations		
		Mandelle Olice	-1-1	21					Health Intervention	n Violations	
Inspector (Sig	gnature) /	Date Y 15	0/10	24						ervention Violations	
Inspector (Pri	inted) [Al	Iren Grahdu	-						es Violations	. 16	
		perator of a food establishment aggrieved by	this and	or to		[Kedi	uires	Reinspe	cuon - check bo	k if you intend to reinspect	to hold do-to-
Appeal. The	or dispose	of unsafe food, may appeal such order to the	e Direct	or of	Hea	alth. no	t lat	er than fo	rty-eight hours	of the local inspector or	er noia, aestroy,

но Ма	72. (A. C.)					12024
		ein-kin	anthone manch	ortow		1-1-1
tablishr	ment 1911009 K	an- nuu				
Item	TEMPERATURE OBSERVATIONS  m/Location/Process Temp Item/Location/Process Temp Item/Location  OBSERVATIONS AND CORRECTIVE ACTIONS  Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 and the s			Item/Location/Process	Temp	
					not Water	130F
		, a				
		OP	SEDVATIONS AND CORDECT	IVE ACT	IONS	
Item	Violations cited in the					the food code
umber	7.5					
	Circi aidi	I AVALL	ahia			
				100		
	mermomet	evialcor	201 Wipes available			
	Test Strips	MNAID	ble.			
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	gioves avi	allable	,		AL .	
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rson in	Charge (Signature)	F 100 1/1	w Te		Date O (	13/01
spector	(Signature)	DINICO			Date 8/15	512024

Risk Category: 7 Food Estab	lishn	nent	Ins	pec	tion	Rep	ort		Page 1 of	2		
Establishment type: Permanent Temporary Mobile Other				Date: 8/8/24								
Establishment Krispy Krunchy Chicken (magan	ıti)	Aser ing	Connecticut	Healing	Tin	ne In_	1:30	Time C	out <u> 2:3</u>	<b>Ø</b>	AM(	PW)
Address 270 WMT			DF		LH	DM	anches.	ter				
Town/city Manchester					Pui	rpose	of Inspection	: Routine	Pre-	-op		
Permit Holder PRASAD MAGANTI			lic Health	h		inspe		Other				_
FOODBORNE ILLNESS RISK F.												K.F.
Risk factors are important practices or procedures identified as the most prevelent com- Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered in	S 18 S 7 18 S 7 18 S		· · · · · · · · · · · · · · ·	ne illnes noliano			ot in compliance	N/A=not applica		s or injury =not ob	_	od.
P=Priority item Pf=Priority foundation item C=Core item V=violation type								ted on-site during in		=repea	V 1075000	TOTAL ST
IN OUT N/A N/O Supervision	V	cos			/	N/A N/O		ion from Contami		V	cos	_
Person/Alternate Person in charge present,	Pf	0						d and protected			0	
Contified Food Protection Manager for Classes 2			- 1	6 🗇	Ø	2		urfaces: cleaned & tion of returned, pre		P/Pf/C		
3, & 4	С	0	) 1	7 🛇	0		served, recond	itioned, and unsafe	food	P	0	0
Employee Health  Management, food employee and conditional employee;	<del></del>		1	80				ture Control for S time and temperate		P/Pf/C		
knowledge, responsibilities and reporting	P/Pf	0						ng procedures for h			0	
4 🗸 🔾 Proper use of restriction and exclusion	Р	0		00	0		Proper cooling	time and temperate		P	0	0
5 Written procedures for responding to vomiting and	Pf	0	0/2					ding temperatures			0	
diarrheal events  Good Hygienic Practices			2					Iding temperatures arking and dispositi		P/Pf		00
6 Proper eating, tasting, drinking, or tobacco products us	se P/C	101	$\neg$					ic health control: pr				
7 PO No discharge from eyes, nose, and mouth	С	0		40	0		and records			P/Pf/C	0	0
Preventing Contamination by Hands								umer Advisory				
8 O Hands clean and properly washed No bare hand contact with RTE food or a	1	0	2 2	5 0	0	3/		ry provided: raw/under		Pf	0	0
pre-approved alternative procedure properly followed	P/Pf/C	0		60	0	2		sceptible Population used; prohibited foods		PIC	10	
10) Adequate handwashing sinks, properly supplied/accessible	Pilo	0	히		7	-		ives and Toxic Su		1170		
Approved Source				700	0	-		: approved and pro		P	0	0
Food obtained from approved source		0		8	0		Toxic substance	es properly identific		P/Pf/C		
12 C Food received at proper temperature 13 C Food in good condition, safe, and unadulterated	Harmon Company	0	21_			723	stored & used			111110		
Paguired records available; mallugger shallfigh	T	100	-	14	-	1000		ith Approved Proc th variance/special		-	_	_
identification, parasite destruction	P/Pf/C	100	⊃  2º	9 8	0			riteria/HACCP Plai		P/Pf/C	0	0
	OD RE							7 - 1 - 1 - EA				
Good Retail Practices are preventative measures												
Mark OUT if numbered item is not in compliance V=violation type Mark OUT N/A N/O Safe Food and Water	in appro				and/or	R		on-site during inspec	ction F	R=repea	_	
30 Pasteurized eggs used where required	P	cos		OUT	In-use	utene	ils: properly sto	se of Utensils		V	cos	R
31  Water and ice from approved source	P/Pf/C	-						perly stored, dried, &	handled		0	_
32 O Variance obtained for specialized processing methods	Pf	0			_			es: properly stored &		P/C	_	
Food Temperature Control			4	60	Glove	s used	properly			С	0	0
Proper cooling methods used; adequate equipment for temperature control	Pf/C	0		7	Food			s and Equipment surfaces cleanable			_	
34 O Plant food properly cooked for hot holding	Pf	0	5 4				igned, construc		)	P/P	10	0
35 O O Approved thawing methods used		0	5 -		the same of the same of		×	alled, maintained ar	nd used;	T		
36 C Thermometers provided and accurate		0						and test strips avai		Pf/C		1000
Food Identification				90	Non-fo	ood co	ntact surfaces of			С	0	0
37 Food properly labeled; original container  Prevention of Food Contamination	Pt/C	0			Liot or	ما مماما	Phys	sical Facilities e; adequate pressu				
38 Insects, rodents, and animals not present	Pf/C	101						ackflow devices	re	Pf P/Pf/C	-	
39 Contamination prevented during food preparation, storage & display		0						operly disposed		P/Pf/C	0	0
40 Personal cleanliness	Pf/C	0	5					structed, supplied,	& clean	Pf/C		
41  Wiping cloths: properly used and stored	C	0						lisposed; facilities ma		C	0	0
42 Washing fruits and vegetables		0	_					maintained, and cle		P/Pf/C		
Permit Holder shall notify customers that a copy of the most recent inspection rep	ort is ava	ailable.	31					hting; designated a not used per CGS §		С	10	0
0 0	1 1	25 1922 5				cume		Date correcti			#	
Person in Charge (Signature) M. C. Plane OS	08/8	202				/iolatio		005 005			,	
Person in Charge (Printed)	,		C	ore Ite	m Vio	lations	tem Violations	11-8-	24	-	L	-
Inspector (Signature)	2/21	Ĵ	R	isk Fac	ctor/P	ublic H	lealth Intervention	on Violations tervention Violation				
Inspector (Printed) Jose Ramicez	1	V	G	ood R	etail P	ractice	es Violations				******	
Appeal: The owner or operator of a food establishment aggrieved by t	his ord	er to o	orrect	equire	nenoc	tion	clation identific	x if you intend to r	einspect	bold	doct	
or dispose of unsafe food, may appeal such order to the	Direct	or of H	lealth,	not la	ater th	an for	ty-eight hours	after issuance of s	such order.	noid, (	Jestr	oy,

	roo	a Esta	idiisnme	ent inspe	ction F	Keport	Page _	of <u>O</u>
LHD MAN	chester		Inspection Rep	ort Continuation Shee	et		Date 8/8/	24
Establishmen	Krispy kru	nchy Ch	icken Too	wn Manche	ster		6 1	
			TEMPERA	TURE OBSERV	ATIONS			
Item/Loc	ation/Process	Temp		ation/Process	Temp	Item/Loc	ation/Process	Temp
Fried 1	chicken	162F	4-4-4-01	Macaches	1 / /			UTE
			HOL HOL	1 macques		TIME -		1151
	tatoewedges	135F				3 bay	Quat	200ppm
1 Ma	shed Potatoes	135 F				CUSTON		1000
PI'E A	mbient	OF				000		1001
		112						
	N Chicken	414						
WICK	aw Chicken	38 F						
		OB	SERVATIONS	AND CORREC	TIVE ACTIO	DAIC		
	Violations cited in this	report must be	e corrected within	the time frames helou	or as stated	in sections 8 405	11 8 8 406 11 of the	o food codo
				are arrie frames belov	v, or as stated	III 360ti0113 0-400	.11 & 0-400.11 01 (18	s 1000 code.
Number }	rasad C	FPM /	on Site					
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INPH.	Sponges ice warme Sausage in	STOR	d in ha	1 Sint	Lu 21	24/6	$\sim$ $\sim$	
100	sponges	2 1010	<u> </u>	10 5111 6	3 y -> 1	3 ay ( C	))/	
410 K	ice warme	er not	NSFAC	Pavivaler	+			
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dal	Dausage 11	n KIC,	beans &	cice at :	50 F 1	(00)	21.50 alde	20
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erson in Cha	arge (Signature)	M.C.	/ Xae/	77			Date 08/0	28/24
nspector (Sig	inatural 1/2		フ _ <b>ベ</b> 、	c			2/01	114
napector (alg	mature)						Date 0 /8/	07
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Risk Catego	orv:	7	Food Es	stabli	ishm	nen:	f In	ispe	ctio	n Re	port	Pag	e 1 of 2			
Establishm								.000		- Date: 8/6/24						
	- 1		11 /1 1.11 -	1		oing	Connec	ticus Hear			2:00 A	M/PM) Time Out	2.39	AM/PM)		
Establishm	3 <b>5</b>	010		_						LHD Manchester						
	10		Buckland Hills Dr					П	_	Purpose of Inspection: Routine Pre-op						
Town/City	IVI		hester		Co	nnectic	ut Dep	partment	. 1				с ор			
Permit Hold	der _	Jan	FOODBORNE ILLNESS RI	SK EV	CTO	of Pu	A NI I	alth		einspe		Other				
Risk fa	actors ar	e importa	ant practices or procedures identified as the most preva										ne illness or inju	ry.		
Mark des			ance status (IN, OUT, N/A, N/O) for each num					complia			not in compliance	N/A=not applicable	N/O=not o	bserved		
P=Priority ite		-	y foundation item C=Core item V=violatio	n type								ed on-site during inspecti		at violation		
IN OUT	N/A N/O		Supervision		V	cos	R	-		N/A N/C		on from Contamination	-	7 20000000		
1 0 9	0	A STATE OF THE STA	n/Alternate Person in charge present, estrates knowledge and performs duties		Pf	0	0	15 Q		0	Food separated	and protected irfaces: cleaned & sanit	P/I	000		
2 000			ed Food Protection Manager for Classes 2	2,	1						<u> </u>	on of returned, previous	slv			
2 00 0		3, & 4			С	0		17 Q	Y	Misks.	MAT .	tioned, and unsafe food		P 0 0		
-/-			Employee Health					10	/			ture Control for Safety		0000		
3 0/0			ement, food employee and conditional employ edge, responsibilities and reporting	yee;	P/Pf	0	$\circ$	18 9		00	Proper cooking	time and temperatures g procedures for hot ho		C O O		
400			r use of restriction and exclusion		P	0	0	20 0	5/6		Proper cooling t	ime and temperatures		POO		
			n procedures for responding to vomiting a	nd				21 0	16		Proper hot holdi			P 0 0		
5 0 0		And the second of the second	eal events	10.04700	Pf	0	0		15			ding temperatures		POO		
		/	Good Hygienic Practices					23 🤆		01		rking and disposition	P/P	f 00		
6 0/0			r eating, tasting, drinking, or tobacco prod	ucts use	_	0	_	24				c health control: proced	ures P/Pf/			
7 \$ \$			charge from eyes, nose, and mouth Preventing Contamination by Hands		С	0	0		/		and records	um au Advia au				
8 0 0			s clean and properly washed		P/Pf	0		25 0	10	0	~/	mer Advisory provided: raw/undercooked	i food P	100		
	- 0	-	re hand contact with RTE food or a					20 4	<b>V</b>	1		ceptible Population	,1000	. 00		
9 00 0	$\circ$	pre-ap	proved alternative procedure properly follow	owed	P/Pf/C		0	26 (	00	0		used; prohibited foods not of	fered P/	000		
(10)0   0		Adequa	ate handwashing sinks, properly supplied/acc	essible	PC	0	0		/,	Fo		ves and Toxic Substar				
		/	Approved Source					27 🤄		0		approved and properly	used	POO		
11 00 0		-	obtained from approved source		P/Pf/C	_	읮	28		0		es properly identified,	P/Pf	000		
12 0 0	9		received at proper temperature in good condition, safe, and unadulterated	1	P/Pf P/Pf		9				stored & used	th Approved Procedur				
14 0 0	1		red records available: molluscan shellfish					00	1	1000		n variance/specialized				
14 0 0	<b>W</b> C	identif	ication, parasite destruction		P/Pf/C		$\circ$	29 🤄	Ti	0		iteria/HACCP Plan	P/Pt/	000		
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Mark OUT	if numb		Good Retail Practices are preventative meanis not in compliance V=violation type		approp						The second line of the second line was a second line of the second lin	The same of the sa	D	-4 - 2 - 1 - 42		
OUT N/A N		bered ite	Safe Food and Water	IVIAIKII	V	cos	R	OL	-	N K	And the second second second	on-site during inspection e of Utensils	K-repe	cos R		
30 🔾		eurized	d eggs used where required		Р		0			se uten:	sils: properly store		C			
31 🔾			ice from approved source		P/Pf/C	0	0					erly stored, dried, & hand		000		
32 0 0	Vari	ance of	otained for specialized processing method	is	Pf	0	0					es: properly stored & used	P/	000		
100000	-		Food Temperature Control					46	⊃ Glo	es use	d properly		C			
33	4 Care		ling methods used; adequate equipment for e control	or	Pf/C	0	0	-	Foo	d ond n		and Equipment urfaces cleanable,				
34 0 0 0			properly cooked for hot holding		Pf	0		47			signed, constructe		P/Pf/	00		
35 0 0	App	roved th	hawing methods used			0						lled, maintained and us	ed:			
36 🔾			ters provided and accurate		Pf/C	0	0	48	clea	ning ag	ents, sanitizers, a	and test strips available	Pt/(	~		
			Food Identification	or market				(49)			ontact surfaces cl	ean				
37 O Food	proper	ly label	led; original container		Pf/C	0	0	50	- III .			ical Facilities				
38 O Insec	ete rode	ante ar	Prevention of Food Contamination and animals not present		DEIC	0						adequate pressure		f 00		
			ented during food preparation, storage & displa	av	P/PfC						nstalled; proper ba d waste water pro		P/Pf/ P/Pf/			
40 6 Perso				۵,		0						structed, supplied, & cle				
			perly used and stored		С	0	0	54 <	⊃ Garl	page and	d refuse properly di	sposed; facilities maintair	ned C			
42 O Wasi	hing fru	its and	vegetables		P/Pf/C	0	0	-	-		ACCOUNT OF THE PARTY OF THE PAR	naintained, and clean	P/Pf/			
Permit Hold	ler shall	notify c	ustomers that a copy of the most recent inspec	tion repo	ort is ava	ailable						ting; designated areas ot used per CGS §19a-				
Porcen in C	hores	Cianci	Wester What	8/1	10	1		Viola	tions	docume	ented	Date corrections		#		
Person in C	narge	oignat	// / / / .	0/6	127		$\dashv$			Violation	ons Item Violations	8-17	24	0,		
Person in C	harge	(Printe	d) Vackota Mort	18/	6/2	4				iolation		0-16-	27	10		
Lay 100 800	1205		11-7:	01	1/2	/1		Risk	Factor	Public I	Health Intervention	n Violations	J	3		
Inspector (S	Signatu	re)	Date	9/6	1/2	4	_					ervention Violations		3		
Inspector (F	Printed	$\equiv$	SoSe Ramicez	1	l						ction - check how	x if you intend to reins	nect	10		
			perator of a food establishment aggriev	ed by th	nis orde	er to	corr	ect an	v insn	ection	violation identified	d by the food inspecto	r or to hold	destroy		
11 11			of unsafe food, may appeal such order											, doda dy,		

Food Establishment Inspection R	eport Page 2 of 2
LHD_Manchester Inspection Report Continuation Sheet	Date 8/6/24
Establishment Long Horn Town Manchester	_
TEMPERATURE OBSERVATIONS Item/Location/Process Temp Item/Location/Process Temp	
A second	Item/Location/Process Temp Hand Sink Cookline IIIF
	Expoline 2 door RIC
Salmon 38F burger 39F	Hot hold lobster choice 145F
	avatbucket 200ppm Ustomer BR Sink 100 F
	Hand Sink Bar 89F
Item Number  Violations cited in this report must be corrected within the time frames below, or as stated in	VS Fmai
	160°F/71°C
IOPF Kitchen wares stored in hand sink by	Warewash (CoS)
39c ice build up in WIF	
490 Walls unclean by prepsink & 3 bay s	ink
49c light Shields /ceiling vent in dry Storage or	nclean /ceiling vents throughout
490 Floor under dry Storage Shelving uncle 490 Speed racks unclean throughout	Pan
	1:
490 interior of 2 door Travisen RIC at cook	
490 exterior of Fryers unclean	217
DPF interior of hand sink by warewash unc	lean
490 Shelving W/plates at cookline unclean	1001)
490 Soda Machine nozzle back splash unclean	
490 Shelving W/ plates at cookline unclean 490 Soda Machine nozzle backsplash unclean 1087 No Soap or paper towels at handsink (Cos	
Note: Discussed to cover food once cooled	
Note: Thermometer + test strips available	1 0 0
Note: Discussed relabeling bothes + granulars	when wearing off
Note: Viscossed no fer cooling propriature.	J
Note: Pest control performed monthly no	294021
Note: Good hand washing observed	
Co. Al.	etch.
Person in Charge (Signature)	Date Ole A4
nspector (Signature)	Date 8/6/24

Risk Category: 3 Food Establ	ishm	ent	l In	specti	on Rep	oort	Page 1 o	f_2_				
Establishment type: Permanent Temporary Mobile Other					Date:	8/20/	24					
Establishment Man Rub and Restaurant		4etrin's	Connect	ticut Healing	Time In_	1:30 A	M/M Time Out 2:	45 AM/PM				
Address 306 Man St.		7			LHD /	nanches	ter_	Ŭ				
Town/City Manchester					-op							
Permit Holder Keith Beaulieu	Co		ut Dep	partment palth	Reinspe	ction	Other					
FOODBORNE ILLNESS RISK FA	ACTO	RS A	AND	PUBLI	C HEAL	TH INTERVE	NTIONS					
Risk factors are important practices or procedures identified as the most prevalent contra		-000		722	200000	-27						
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it  P=Priority item Pf=Priority foundation item C=Core item V=violation type				compliance		ot in compliance	N/A=not applicable N/C red on-site during inspection	P=repeat violation				
IN OUT N/A N/O Supervision	V		R		JT N/A N/O		on from Contamination	V COS R				
1 Person/Alternate Person in charge present,	Pf	0	0	15 00 0	00	Food separated	and protected	P/C O O				
demonstrates knowledge and performs duties			$\stackrel{\smile}{=}$	600	00		urfaces: cleaned & sanitized	P(Pf/C O O				
2 Certified Food Protection Manager for Classes 2, 3, & 4	С	0		17 🐼 🤇			on of returned, previously tioned, and unsafe food	P 0 0				
Employee Health						Time/Temperat	ture Control for Safety					
Management, food employee and conditional employee;	P/Pf	0					time and temperatures	P/Pf/C O O				
knowledge, responsibilities and reporting Proper use of restriction and exclusion	Р	0	0				g procedures for hot holding ime and temperatures	P O O				
Written procedures for responding to vomiting and	Pf					Proper hot holdi	ing temperatures	POO				
diarrneal events	1.1			22 0			ding temperatures	POO				
Good Hygienic Practices  6 Proper eating, tasting, drinking, or tobacco products us	e P/C	0					rking and disposition c health control: procedures	P/Pf O O				
7 O No discharge from eyes, nose, and mouth	C			24 0				P/Pf/C O				
7 O No discharge from eyes, nose, and mouth C O and records Submit to HD Preventing Contamination by Hands Consumer Advisory												
8 Hands clean and properly washed	P/Pf	0	9	25 00 0			provided: raw/undercooked food	Pf O O				
No bare hand contact with RTE food or a	P/Pf/C	0		26 0 0			ceptible Population	P/C 0 0				
pre-approved alternative procedure properly followed   1												
Approved Source				27 0	20	Food additives:	approved and properly used	POO				
11 © Food obtained from approved source	P/Pf/C			28 00 0			es properly identified,	P/Pf/C O				
12 O Food received at proper temperature  13 Food in good condition, safe, and unadulterated		00			C	stored & used	th Approved Procedures					
14 O Required records available: molluscan shellfish	P/Pf/C			29 0	1000		h variance/specialized	P/Pf/C O O				
identification, parasite destruction						process/ROP cr	riteria/HACCP Plan	PIPIIC O				
Good Retail Practices are preventative measures to	o contro	I AIL	dditio	ACTICES	nens chem	icals and nhysica	I objects into foods					
				or COS and				R=repeat violation				
OUT N/A N/O Safe Food and Water	٧	cos	-	OUT	Ping 5		e of Utensils	V COS R				
30 O Pasteurized eggs used where required	Р	0	_			ils: properly stor		c 00				
31 Water and ice from approved source 32 Variance obtained for specialized processing methods	P/Pf/C Pf	00	_				perly stored, dried, & handled es; properly stored & used	Pf/C O O				
Food Temperature Control				10 00	oves used	The property of the second	on properly otorou a acce	000				
Proper cooling methods used; adequate equipment for	Pf/C	0				Utensils	and Equipment					
temperature control  34				(47) Ø FG	ood and no	on-food contact s	surfaces cleanable,	P(Pf)c -				
35 O Approved thawing methods used	Pf Pf/C	0		I W		signed, construct	ed, and used fled, maintained and used;	1				
36 O Thermometers provided and accurate		0		48 0		~	and test strips available	Pf/C O O				
Food Identification				(49) ON	on-food co	ntact surfaces cl		000				
(37) (5) Food properly labeled; original container  Prevention of Food Contamination	F(f/C	0	익	50 0 1	at and cole		ical Facilities ; adequate pressure	<b>0</b>				
38 © Insects, rodents, and animals not present	Pric	0	0			stalled; proper ba		Pf O O				
Contamination prevented during food preparation, storage & display	P/Pf/C					waste water pro		P/Pf/C O O				
40 O Personal cleanliness		0					structed, supplied, & clean	Pf/C O O				
Wiping cloths: properly used and stored C O Garbage and refuse properly disposed; facilities maintained C O Washing fruits and vegetables P/Pfi/C O Physical facilities installed, maintained, and clean P/Pfi/C O Physical facilities installed, maintained, and clean P/Pfi/C O Physical facilities installed, maintained, and clean P/Pfi/C O Physical facilities installed, maintained P/Pfi/C O Physical facilities P/Pfi/C O Physical facilities installed, maintained P/Pfi/C O Physical facilities P/Pfi/C O P												
Permit Holder shall notify customers that a copy of the most recent inspection report is available.												
Total shall hotely customers that a copy of the most recent inspection repo	Natural rubber latex gloves not used per CGS §19a-36f											
Person in Charge (Signature) Swall Date 8	1201	124	١ -		m Violatio		Date corrections due	#				
Person in Charge (Printed) Beau ROUELS		/		Priority Fo		Item Violations	8/30/24	7				
1.11	/ .		$\neg$	Risk Fact	or/Public H	lealth Intervention	n Violations	18				
Inspector (Signature) Date 8/2	0/2	4		Repeat R	sk Factor/	Public Health Int	tervention Violations					
Inspector (Printed) JoSP RamiceZ						es Violations	x if you intend to reinenect	10				
	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,											

Food Establishment Inspection Report LHD Manchester Inspection Report Continuation Sheet Town Marchaster PUD Establishment TEMPERATURE OBSERVATIONS Item/Location/Process Item/Location/Process Temp Temp 142F 39F 415 4.3 37 F e Slaw 86F 39F cream Cawer Chicken MOD Bu (gel 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. Number ice machine unclean ice machine unclear w/ Standing was damaged on cookling Hood Was due be cleaned 0.5 Plan For Patio beverage Station to JR For using time as a control For batter station Frequent of Flour Person in Charge (Signature) Inspector (Signature)

Risk Category: Food Establ	lishm	nent li	nspecti	on Rep	ort	Page 1	of 2			
Establishment type: Permanent Temporary Mobile Other			= 1	Date:	7/22	124				
Establishment Market on Main		technol Coun	ecticar Health	Time In_		AM/PM Time Out	AM/PM			
Address 793 Main St		DP		LHD M	11					
Town/City Marchestes	Co	onnecticut De		Purpose of Inspection: Routine Pre-op  Reinspection Other 'LC was on Hold'						
Permit Holder		of Public I	lealth	Reinspec		N NO. 10 10 10 10 10 10 10 10 10 10 10 10 10	on Hora			
FOODBORNE ILLNESS RISK FA		100	Anna Artista		The state of the s					
Risk factors are important practices or procedures identified as the most prevalent cont	Carlo Contract	Catalog Company								
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it  P=Priority item Pf=Priority foundation item C=Core item V=violation type			compliance		t in compliance		O=not observed			
IN OUT N/A N/O Supervision	V	cos R		UT N/A N/O		tion from Contamination	v cos R			
Person/Alternate Person in charge present		000 1		The second linear second linea		d and protected	P/C 0 0			
demonstrates knowledge and performs duties	Pf	00	-			surfaces: cleaned & sanitized				
2 Certified Food Protection Manager for Classes 2, 3, & 4	С	00	17 🔾 🤇		Proper disposi	tion of returned, previously litioned, and unsafe food	POO			
Employee Health	R. H					ature Control for Safety				
Management, food employee and conditional employee;	P/Pf	00		000	Proper cooking	time and temperatures	P/Pf/C O O			
knowledge, responsibilities and reporting						ng procedures for hot holding				
Proper use of restriction and exclusion	P	00				time and temperatures	P 0 0			
Written procedures for responding to vomiting and diarrheal events	Pf	00				ding temperatures	P 0 0			
Good Hygienic Practices						olding temperatures arking and disposition	POO			
6 O Proper eating, tasting, drinking, or tobacco products us	e P/C	1010				arking and disposition lic health control: procedures	P/Pf O O			
7 O No discharge from eyes, nose, and mouth	C 17C	00	24 0 0		and records	inc nearth control, procedures	P/Pf/C O			
Preventing Contamination by Hands			E CONTRACTOR	max Titl		sumer Advisory				
8 O O Hands clean and properly washed	P/Pf	00	25 0 0	00		ry provided: raw/undercooked food	Pf OO			
9 O O No bare hand contact with RTE food or a	P/Pf/C	00				sceptible Population				
pre-approved alternative procedure properly followed			26 0 0		Pasteurized foods	s used; prohibited foods not offered	P/C O			
10 O Adequate handwashing sinks, properly supplied/accessible	Pf/C	00				tives and Toxic Substances				
Approved Source	Taiaria	T = T =	27 0 0			: approved and properly use	d POO			
11 C Food obtained from approved source 12 C Food received at proper temperature	P/Pf/C	00	28 0 0	) ( )		ces properly identified,	P/Pf/C O			
13 O Food in good condition, safe, and unadulterated		00			stored & used	vith Approved Procedures				
Poquired records available; mallusees abelified				1000		ith variance/specialized				
identification, parasite destruction	P/Pf/C	00	29 0			criteria/HACCP Plan	P/Pf/C O			
GO	OD RE	TAIL PI	RACTICES	3						
Good Retail Practices are preventative measures t										
			for COS and	d/or R		on-site during inspection	R=repeat violation			
OUT N/A N/O Safe Food and Water  30 Pasteurized eggs used where required	V P	COS R	OUT			se of Utensils	V COS R			
31 Water and ice from approved source	P/Pf/C	00			ls: properly sto	pperly stored, dried, & handled	C O O			
32 O Variance obtained for specialized processing methods	Pf	00				eles: properly stored & used	Pf/C O O			
Food Temperature Control		1 - 1 -		loves used		nee, properly stored a used	c 00			
Proper cooling methods used; adequate equipment for	DEIC					s and Equipment				
Lemperature control	PI/C	00	47 O FC	ood and not	n-food contact	surfaces cleanable,	P/Pf/C O O			
34 O Plant food properly cooked for hot holding	Pf		pre	roperly desi	gned, construc	cted, and used	P/Pf/C O O			
35 O Approved thawing methods used		00	48 W	/arewashing	g facilities: inst	alled, maintained and used;	PIC DO			
36 Thermometers provided and accurate  Food Identification	Pf/C	00				and test strips available				
37 Food properly labeled; original container	Pf/C	00	49 W	on-lood cor	ntact surfaces	sical Facilities	000			
Prevention of Food Contamination	1	1010	50 O H	ot and cold	water available	e; adequate pressure	Pf OO			
38 Insects, rodents, and animals not present	PIC	00	51 O PI	lumbing ins	talled: proper b	packflow devices	P/Pf/C O O			
39 Contamination prevented during food preparation, storage & display		00				roperly disposed	P/Pf/C O O			
40 Personal cleanliness	Pf/C	00	53 O To	oilet facilitie	s: properly cor	nstructed, supplied, & clean	Pf/C O O			
41 Wiping cloths: properly used and stored	С	00	54 O Ga	arbage and r	refuse properly	disposed; facilities maintained	000			
42 Washing fruits and vegetables	P/Pf/C	00	55 OP	hysical facil	ities installed,	maintained, and clean	P/P(C)OO			
Permit Holder shall notify customers that a copy of the most recent inspection rep	ort is ava	ailable.	56 O Ac	dequate ver	ntilation and lig	hting; designated areas use	d C O O			
				s documer		not used per CGS §19a-36f  Date corrections due	- 4			
Person in Charge (Signature) Date Date	1/27	SUSIS				Date corrections due	13			
	1	1,			em Violations		1			
Person in Charge (Printed) Salara Kannan	idx	2 ,	Core Item	Violations			2			
Inspector (Signature) Danis auto Date 7/3	12/21	4			ealth Intervent		Φ			
Inspector (Signature) Jenstayle Date 7/3	0				s Violations	ntervention Violations	4			
Inspector (Printed) Deal Se Haure	ector (Printed) DealSe Found									
Appeal: The owner or operator of a food establishment aggrieved by t	his orde	er to cor	rect any ins	spection vio	olation identific	ed by the food inspector or	to hold, destroy.			
or dispose of unsafe food, may appeal such order to the	Directo	or of Hea	alth, not late	er than fort	y-eight hours	after issuance of such orde	er,			

FOOG E	<u>stablishment insp</u>	ection Report	Page or
LHD Manchester	Inspection Report Continuation SI	heet Da	te 7-22-24
Establishment Marketon M	Jain Town Man	chester	
	TEMPERATURE OBSER	ALL CONTRACTOR OF THE PROPERTY	
Item/Location/Process Ten	np Item/Location/Process	Temp Item/Location	on/Process Temp
		HOT Was	ter 121
tre-operational			
The operation	1 4 1 711	7-11-0	2 35 P
after being close	d'HOW	Delicas	e USF
<u> </u>			
9			
		Quat	200ppm
		centa	
Violetions sited in this count	OBSERVATIONS AND CORRE		
Item Violations cited in this report in	nust be corrected within the time frames be	elow, or as stated in sections 8-405.11	& 8-406.11 of the food code.
Number			
110000	181 B. Sty. M.	=	
48C 3 Baysink-	10 caulilat FRP		
3500			
38c anat present			
	Y		
149C Haper torain	ders - holder un	rclean	
1550/1.1011 1016 in		1 1 1	
Doc Walls - additi	onal Cleaning / Dai	stra il needed	
		9 0	
	,		
	) 0 = 1		
Tuna Salad (c	38F Date ma	rkengy	
11/1000 Calad	@36F X Datina	1 1 - 1	
- Wacanni Salaa	e out & Datina	sked This day	
Moorm on ordes	(Arrives today)	30.C. Wipes noobled	)
11/W1). W10:00	(	W. p-5 / web-e-	
1000 le 1 1 1		. 20 1 11	
11 luteral - ind	isplay should be	e washabh	
	1		
	J		
2. 1			
30 day inspect	Ton Keguerea		
3 1	EL SI S S I		
			$\sim$
/ New worker	- 6/21/2029 Ser	ve sale Knowest	1501.11
v 33333		- July	gjavalli
	36	<i>u</i> , G	gjavalli
	127	1	J
	1		
Person in Charge (Signature)	a Valle	_	Date 07/22/202
Person in Charge (Signature)	will		Date // J
Inspector (Signature)	21 MA	-	Date 7 1224
(a.g.iataro)	- That	L	ale ou o

# Manchester Health Department 479 Main Street

# Manchester, CT 06040

Establishment: Date of Inspection:
Market on Main St - Pre Op. (Lic. on hold) 7-22-24
New menu - Not bores head product Bogness new sourc
bread-Stranus
Discussed 7 days max on RIE TES foods - exemptions
On some choose measts.
Discussed Oty purchased to use in 7 days
Send spec sheets for new equipment New coffee unit replacing Bunn
New coffee unit replacing Burn
Deli > 10-5pm M-Sat
* serdiel
Discussed motor cover for Deli case Radiator coversare motal)
Hours next to counter undean clean/paint sheep
Counter tops / dears anipped
Hallow stirres notallowed on order, use box as dispense
Tea container - interior unclean until solid come
I door cabnet missing FRP - Shelf intergapat floor
comats / Gy in counter area
of the second se
Allergen sign-send NewCopy
Initial (Inspector) Initial (Person in charge)
Thurst (mspecial fragme)

Ri	sk C	ate	gory	<b>/</b> :	Food Estab	lishr	ner	nt l	nspe	cti	on Repo	ort		Page 1	of 2	)—	•((
Es	tabl	ishr	nen	t typ	e: Permanent Temporary Mobile Other						Date: 🛠	28	124	U!			
Es	tabl	ishr	nen	t Y	Market on Main		Lee	nd Con	ecticut Health	8	Time In	A CONTRACTOR	AM/PI	VI Time Out		_AIV	I/PM
Ad	dre	ss	7	9	3 Mainst		n	D	H		LHD M	ana	che	otes			
То	wn/	City	V	1	ancheoter						Purpose o	finspect	ion:	Routine P	re-op		
Pe	rmit	Но	lder	•	78 6	(	onnect of F	ticut D Public	epartment Health	1	Reinspecti	ion	Oth	her			
1		dy			FOODBORNE ILLNESS RISK F												B.
		Risk	facto	rs ar	e important practices or procedures identified as the most prevalent con	tributing f	actors	of foo	dborne illn	ess c	or injury. Interve	ntions are c	ontrol meas	ures to prevent foodborne illr	ess or inju	ry.	
			_		compliance status (IN, OUT, N/A, N/O) for each numbered			_	complia	_		in complian			I/O=not o	bserv	red
Р		ority i			=Priority foundation item		-	_	ate box f	or C	OS and/or R			n-site during inspection	R=repe		-
	IN	OUT	N/A	N/O	Supervision	V	cos	R			JT N/A N/O			om Contamination	V		S R
1	0	0	0		Person/Alternate Person in charge present,	Pf	0	0			0 O F						
			+		demonstrates knowledge and performs duties  Certified Food Protection Manager for Classes 2,		-	-	16 C	46				es: cleaned & sanitized	d P/Pf/	CC	0
2	0	0	0		3, & 4	С	0	0	17 🤇		- Interest to the last to the			returned, previously d, and unsafe food		PC	0
			-		Employee Health									Control for Safety			
3	0	0			Management, food employee and conditional employee;	P/P	f O	0	18 🤇					and temperatures	P/Pf/		
	0	0	100		knowledge, responsibilities and reporting				19 (			roper rehe	ating pro	cedures for hot holdin		PC	
4	$\overline{}$		-		Proper use of restriction and exclusion Written procedures for responding to vomiting and	P	10	0	20 0	3	2001	roper cool	ing time a	and temperatures			0
5	0	0			diarrheal events	Pf	0	0						emperatures temperatures			0
i k			- Internal	open more	Good Hygienic Practices			_	23 (					and disposition	P/P	-	00
6	0	0		0	Proper eating, tasting, drinking, or tobacco products us	se P/C	10	0			T			alth control: procedures	•		
7	0	0	FOR		No discharge from eyes, nose, and mouth	С		0	24 🤇			nd records		and control procedure.	P/Pf/0		0
					Preventing Contamination by Hands	0			1112			Co	onsumer	Advisory			
8	0	0			Hands clean and properly washed	PP	f O	0	25 🤇			onsumer adv	visory provi	ided: raw/undercooked foo	d Pf	f C	0
9	0	0	0	110	No bare hand contact with RTE food or a	P/Pf/C	0	0						ble Population	200		
10	0	0	SSECTION		pre-approved alternative procedure properly followed	Desc			26		- Annual -			prohibited foods not offered			
10	$\subseteq$				Adequate handwashing sinks, properly supplied/accessible Approved Source	Pf/C		0	27	10	1			and Toxic Substances		DI C	10
11	0	0	-	16:08	Food obtained from approved source	P/Pf/C			100		T			oved and properly use operly identified,		PC	
_	ō			0	Food received at proper temperature		fO		28 🤇			tored & us		openy identified,	P/Pf/	C	0
$\overline{}$	0	0			Food in good condition, safe, and unadulterated	P/P		0	- 3317					proved Procedures	LO HOLD		
14	0	0	0		Required records available: molluscan shellfish	P/Pf/C	0	0	29 🤇					iance/specialized	DIDE		
		-			identification, parasite destruction						p	rocess/RC	P criteria	/HACCP Plan	PIPII	C	
_	-								RACTIO								
	Morl	011	T if	a uma h	Good Retail Practices are preventative measures ered item is not in compliance V=violation type Mark						667 m 15 867					7 01	
		N/A		Idillo	ered item is not in compliance V=violation type Mark Safe Food and Water	in appro	cos	_	for COS	_	Jork C			e during inspection	R=repe		
	0			Past	eurized eggs used where required	P	-	0			use utensils		r Use of I	Utensiis	V C	-	S R
31	0		3.015	Wate	er and ice from approved source	P/Pf/C	_	_						tored, dried, & handled			0
32	0	0		Varia	nce obtained for specialized processing methods	Pf	0	0	45 🤇	Si	ngle-use/singl	e-service a		operly stored & used			
					Food Temperature Control				46 <	) GI	oves used p	roperly			С	C	0
33	0				er cooling methods used; adequate equipment for	Pf/C	0	0		_				Equipment			- 1
34		0			erature control food properly cooked for hot holding				47 C					es cleanable,	P/Pf/0		0
35	0	0	0	Appr	oved thawing methods used	Pf Pf/C	0	0			operly design			na usea maintained and used;		_	
	<b>3</b>				mometers provided and accurate		0		48					est strips available	(Pf)C		0
			-		Food Identification	1.6			49	_	on-food conta			ost strips available	C		
37	0	Foo	d pr	oper	y labeled; original container	Pf/C	0	10		- 1.11	JII 1000 00110		201.00	acilities			
					Prevention of Food Contamination	NAME OF			50 🤇	H	ot and cold w			quate pressure	Pf		0
					nts, and animals not present	Pf/C	0	0	51 (	PI	umbing insta	alled; prope	er backflo	ow devices	P/Pf/0		
					prevented during food preparation, storage & display	P/Pf/C					ewage and w				P/Pf/0		
					anliness		0							ed, supplied, & clean			0
					s: properly used and stored ts and vegetables		9							ed; facilities maintained	C		0
						P/Pf/C	-			OAC	iysicai taciliti lequate vent	ilation and	a, mainta Highting:	ained, and clean designated areas use	P/Pf/C		00
	erm	t HO	ider s	nali i	notify customers that a copy of the most recent inspection rep	oort is av	ailabl	e.		> Na	atural rubber	latex glov	es not us	ed per CGS §19a-36f	- 10		
Pe	Person in Charge (Signature)  Date State State  Date State State  Date State State  Priority Item Violations    Violations documented   Date corrections due   #   Priority Item Violations																
- 3				00 (	Jan Col	XI.	403	4			undation Iter		ns		_	I.	
Pe	rsor	in (	Char	ge (	Printed)	1150					Violations	violatioi	.5			1	_
		20,000		-	Daniel Colonia	-1-	. 1		Risk F	acto	or/Public Hea	alth Interve	ention Vio	lations	-		
ins	pec	tor (	Sigr	natui	e) Christian Date 8 3	10 P	7_							ntion Violations			
ine	nec	tor (	Prin	ted	Denice Pauldo	¥					ail Practices			!ata a al ta!		0	
		Requires Reinspection - check box if you intend to reinspect  eal: 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,															
	Poc			or d	spose of unsafe food, may appeal such order to the	Direct	or of	Hor	olth not	late	or than forth	eight have	uned by	one rood inspector or	to noid,	desi	troy,

Foo	d Esta	blishment Inspec	ction I	Report	Page	_ of
LHD Manchester		Inspection Report Continuation Sheet	t		Date 8 28	5 24
Establishment Market	on Mair				1	N .
		TEMPERATURE OBSERVA	RIONS			
Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Lo	ocation/Process	Temp
	200	1		1	ater	120F
luna	38F	NIL		Hotu		100
Tompto	39.F	Nottortolding		-	<del> </del>	
Cheese	415	V				
Roastbeel	41F					
	1110					
Coles aw	416					
	OB	SERVATIONS AND CORRECT	IVE ACTI	ONS		
Item Violations cited in this		e corrected within the time frames below			)5.11 & 8-406.11 of th	e food code.
Number						
48PT No Saniti	ner bu	icket made / 3	3 Bau	not set	-	
	a	,				
36c Thermome	e15 in	Deli case read	100 /	DF MC	SOF note	DO KING
- Truly Jone		Joen - Joseph Feath	2.9			0
21 c Thomas to	CC.C.	od not on site	_			
36c Thermometa	Jon Too	00 1101 0113110		1==		
8P No handu	sashir	og before glove	char	ge.		
		0 0		<u> </u>		
	<del></del>	. 0 1	\	0		
Kespond vi	alm	pur - now ke	Haure	d		
• •		ànd - how ke	ple	pour e	10	
			!! 			
		0				
Person in Charge (Signature)		Lee Vint. Kon	~		Date	54
Inspector (Signature)	HO W				Date 8/25	5/04
						The second secon

Risk Category: 2 Food Estab	lishn	nen	t In	spe	ctic	n Re	eport	Page 1	of_2	-	
Establishment type: Permanent Temporary Mobile Other					_	Date:	8/7/707	74			
Establishment MCDONOLUS		ASE DIN	d Connect	icm Healing		Γime Ir	10:15 6	AM/PM Time Out		_AM	I/PM
Address 184 Spency st		חו	DI	4	1	.HD	manci	rester			
TOWN/City MUNINISHER					E	urpos	se of Inspection	: Routine Pr	re-op		
Permit Holder CFPM: RESCLIAL	c	onnectic of Pu	cut Depublic He			Reinsp	ection	Other			
FOODBORNE ILLNESS RISK F	ACTO	RS A	AND	PUI	BLIC	HEA	LTH INTERVE	ENTIONS			
Risk factors are important practices or procedures identified as the most prevalent cor	ntributing fa	actors o	f foodb	orne illr	ness or	injury. In	terventions are contro	of measures to prevent foodborne illn	ess or inju	ry.	
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered		A44		omplia		NAME AND DESCRIPTION OF	not in compliance	76.000 14 776 EW 7-1	/O=not o		ed
P=Priority item Pf=Priority foundation item C=Core item V=violation type	Mark in							ted on-site during inspection	R=repe		
IN OUT N/A N/O Supervision	V	cos				T N/A N		ion from Contamination	V	_	S R
Person/Alternate Person in charge present	-	-		15 8			⊃ Food separated		1000	0	
demonstrates knowledge and performs duties	Pf	0		16			Food separated	urfaces: cleaned & sanitized			
Continued Found Destruction Management Classes 2		-	-1	100	7				HIPTI	c O	10
2 Certified Food Protection Manager for Classes 2, 3, & 4	C	0	$\circ$	17 3				ion of returned, previously	1	PO	0
Employee Health		$\perp$	-		-	N WISH		itioned, and unsafe food			
Management food ampleyed and conditional analysis	_			10 4	1		Time/Tempera	ture Control for Safety	1		-
Management, food employee and conditional employee;	P/Pf			18 🕭	90	00	Proper cooking	time and temperatures	P/Pf/	CO	
knowledge, responsibilities and reporting				19 (		0	Proper reheating	ng procedures for hot holding		PO	_
4 Ø O Proper use of restriction and exclusion	P	0		20		000	○ Proper cooling	time and temperatures	I	PO	0
5 Written procedures for responding to vomiting and	Pf	0	$\circ$	21 @			Proper hot hold			PO	0
diarrheal events	1.3.5			22 @	0			ding temperatures	1	PO	0
Good Hygienic Practices				23 🥸	30	0		arking and disposition	P/Pf	0	0
6 O Proper eating, tasting, drinking, or tobacco products us				24 @	10	00	Time as a publi	ic health control: procedures	P/Pf/C		0
7 O No discharge from eyes, nose, and mouth	C	0	의	24 ~			and records	4:	FIFIC		10
Preventing Contamination by Hands	146.6						Cons	umer Advisory			
8 🗸 🔾 Hands clean and properly washed	P/Pf	0	0	25 (		0	Consumer advisor	y provided: raw/undercooked food	i Pf	0	0
9 No bare hand contact with RTE food or a	P/Pf/C	0			,		Highly Sus	ceptible Population			Ser.
pre-approved alternative procedure properly followed	1		에	26 2	50	0	Pasteurized foods	used; prohibited foods not offered	P/0	30	0
Adequate handwashing sinks, properly supplied/accessible	PC	10				F	ood/Color Additi	ves and Toxic Substances			
Approved Source				27		1		approved and properly use		PO	
11  Food obtained from approved source	P/Pf/C	0			-	100		es properly identified.			
12 O O Food received at proper temperature		0		28	80	0	stored & used	co property identified,	P/Pf/	CO	0
13 Food in good condition, safe, and unadulterated		0			200			ith Approved Procedures		Ь.	+
14 O Required records available: molluscan shellfish	1		-11		/-	- 8		th variance/specialized		$\overline{}$	_
identification, parasite destruction (1) } (1)	P/Pf/C	19	엘	29 쯎	80	0	process/ROP c	riteria/HACCP Plan	P/Pf/		0
GO	OD RE	TAIL	PR/	ACTIO	CES						
Good Retail Practices are preventative measures						ns. che	micals, and physica	I objects into foods			
	in appro							on-site during inspection	R=repea	at viol	otion
OUT N/A N/O Safe Food and Water	v	cos		OU.				se of Utensils	V-repea		R
30 Pasteurized eggs used where required	P	0				se uter	nsils: properly stor		C	-	
31 O Water and ice from approved source	P/Pf/C		31	(A) 0	V I Ita	neile/oa	nismont/linene: pror	perly stored, dried, & handled			0
32 O Variance obtained for specialized processing methods	Pf	-	ŏ	26	Sin	do-uso/	single service article	es: properly stored & used	P		0
Food Temperature Control	<u> </u>		$\dashv$	10	101-		and annual and	es, properly stored & used	P/C		0
Bronon applies mothedo wood, adamysta and an attended for		T		40   0	010	ves use	ea properly	and Fautaness		0	10
temperature control	Pf/C	0	$\circ$		For	d and		s and Equipment	-	_	_
34 O O Plant food properly cooked for hot holding	Pf		$\exists I$	47 C			esigned, construct	surfaces cleanable,	P/Pf/C	0	0
35 O Approved thawing methods used	-	0		-						-	
36 Thermometers provided and accurate		0		48 ⊂				illed, maintained and used;	Pf/C	0	0
Food Identification	IFUC	101		600	U NICO	aning a	gents, sanitizers, a	and test strips available		>	
37 Food properly labeled; original container	Delo	101		49	NOI	1-100a C	contact surfaces c		(c	20	0
	PIIC	0					Phys	ical Facilities			
Prevention of Food Contamination	1-44	T T		50 C	Hot	and co	old water available	; adequate pressure	Pf		0
38 Insects, rodents, and animals not present		0	의 [	<u>51   C</u>	⊃ Plu	mbing i	nstalled; proper ba	ackflow devices	P/Pf/C	10	0
39 Contamination prevented during food preparation, storage & display	P/Pf/C			52)	Sev	vage ar	nd waste water pro	operly disposed	P/Pf(C		0
40 O Personal cleanliness	Pf/C	0	의	53 ⊂	⊃ Toil	et facili	ities: properly cons	structed, supplied, & clean	Pf/C	0	0
41 Wiping cloths: properly used and stored	_ C		의	54 C	⊃ Gar	bage an	nd refuse properly di	isposed; facilities maintained	C	0	0
42 Washing fruits and vegetables	P/Pf/C	10		55 C	2 Phy	sical fa	cilities installed, n	naintained, and clean	P/Pf/C	0	0
Permit Holder shall notify customers that a copy of the most recent inspection rep	ort is ava	ilable.		56 🤇	Ade	quate	ventilation and ligh	nting; designated areas used	i C	0	0
								not used per CGS §19a-36f			
Person in Charge (Signature) 4. CO 1-4C1 20 Date 8	124	-)			White State of the last of the	docum Violat		Date corrections due		#	-
Q-1111	-						ltem Violations	8117124		1	
Person in Charge (Printed) KOSELA Cartacer	700		16	Core I	Item \	/iolation	ns	117174	_	9	
Increased (Simply of Williams) IN IN OF	717/	i		Risk F	actor	/Public	Health Intervention	n Violations		2	
Inspector (Signature) . SHUTTURE Date	116	L						tervention Violations		_	
Inspector (Printed)							ces Violations	10		8	
			[	Requi	ires F	einspe	ection - check box	x if you intend to reinspect			
Appeal: The owner or operator of a food establishment aggrieved by to or dispose of unsafe food, may appeal such order to the	his orde	er to c	Correc	ct any	insp	ection	violation identifie	d by the food inspector or	to hold,	destr	roy,

Food Establishment Inspection Report

Page 2 of 2

Inspection Report Continuation Sheet Establishment MCDONAID'S -SDENCLY Town MUNCHESTER TEMPERATURE OBSERVATIONS Item/Location/Process Item/Location/Process Item/Location/Process Temp Temp 39F 1551 マタド 000 Travisen cirtimato WIF 151F 40 F bia mac sauce 41F Ut tamata 39F ndan's Frencev **OBSERVATIONS AND CORRECTIVE ACTIONS** 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. Item Number CFPM: Roselia cartagena where paper stored not Clean I ZOLOGY Travisen mit illan on dry Storage shelf near drivethry Foos Sign missing by 3 bay sink of wic'not clean drawer by ice cream area in Front not clean 490 UP NEAR FLOOR IN WIF eters facconol wipes available Inandwashing h pest - orkin out monthly + organize coming soon. New NSF not hold anaaerial Lgrandy@manchesterct.gov with corrective actions to Person in Charge (Signature) Inspector (Signature)

Risk Category:   Food Establ	ishn	nen	t In	spec	ction	ı Re	port	Page 1 o	f 2	
Establishment type Permanent Temporary Mobile Other						ate:	2179/24			
Establishment Mobil - Maganti		Estin	o Conne	cticut Health	<b>15</b> Амурм					
Address 240 West middle thre		اُر	D	H	LH	ID M	10:15 AM	128		
Town/City Manchester					Pt	ırpose	of Inspection:	Routine Pre	-op	
Permit Holder	C	onnection of Pu	tut De	partment ealth	Re	einspe	ection (	Other		
FOODBORNE ILLNESS RISK FA	ACTO	RS	ANI	D PUE	3LIC	HEAL	TH INTERVEN	TIONS		
Risk factors are important practices or procedures identified as the most prevalent contri	ributing fa	ctors o	f food	lborne illne	ess or in	jury. <b>Int</b> e	erventions are control me	easures to prevent foodborne illnes	ss or injury.	
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it	tem	IN	N=in	compliar	nce	OUT=r	not in compliance	N/A=not applicable N/C	=not observed	
P=Priority item Pf=Priority foundation item C=Core item V=violation type	Mark in	appro	opria	te box fo	or COS	and/or	R COS=corrected	on-site during inspection	R=repeat violation	
IN OUT N/A N/O Supervision	V	cos	R			N/A N/C	Protection	from Contamination	V COS R	
1 Person/Alternate Person in charge present,	Pf	0		15	X	00	Food separated ar	nd protected	P/C O	
demonstrates knowledge and performs duties	Pi			16 0	0	0	Food-contact surfa	aces: cleaned & sanitized	P/Pf/C O O	
2 Certified Food Protection Manager for Classes 2,	С	0	0	17 0	10	THE WAR	Proper disposition	of returned, previously	POO	
3, & 4	C			11			served, recondition	ned, and unsafe food	P 0 0	
Employee Health						/		e Control for Safety	P/Pf/C O O	
Management, food employee and conditional employee;										
knowledge, responsibilities and reporting				19 🤇	0	0 9	Proper reheating p	procedures for hot holding	POO	
4 Proper use of restriction and exclusion	P	0	0	20 🔾	0	00	Proper cooling tim	e and temperatures	POO	
Written procedures for responding to vomiting and	Pf	0		21 (	00	0 9	Proper hot holding	temperatures	POO	
diarrheal events	Fi			22 👁			Proper cold holdin		POO	
Good Hygienic Practices				23 😱		00	Proper date markii	ng and disposition	P/Pf O	
6 O Proper eating, tasting, drinking, or tobacco products us				24 0		0	Time as a public h	nealth control: procedures	P/Pf/C	
7 O No discharge from eyes, nose, and mouth	С	0	0				and records		171110	
Preventing Contamination by Hands				o Auro		1		er Advisory		
8 O Hands clean and properly washed	P/Pf	0	0	25	0	0		rovided: raw/undercooked food	Pf OO	
9 No bare hand contact with RTE food or a	P/Pf/C	0				/		ptible Population		
pre-approved alternative procedure properly followed	- 0	100000		26	0	8	Pasteurized foods use	ed; prohibited foods not offered	P/C O O	
Adequate handwashing sinks, properly supplied/accessible	PIC	0	0	gal, L		E		s and Toxic Substances		
Approved Source		Line III	9	27	0	0	Food additives: ap	proved and properly used	POO	
11 Pood obtained from approved source	P/Pf/C		0	28	0	0	Toxic substances	properly identified,	P/Pf/C O	
12 C Food received at proper temperature		_	0	20			stored & used	A:	F/FI/C	
13 O Food in good condition, safe, and unadulterated	P/Pf	0	0					Approved Procedures		
Required records available: molluscan shellfish	P/Pf/C	0	0	29	0	0		ariance/specialized	P/Pf/C O O	
identification, parasite destruction		1		1 4		(500)	process/ROP crite	eria/HACCP Plan	.,,	
				RACTIC						
Good Retail Practices are preventative measures to								CON DATE OF ME		
	n appro			for COS		R	And the second s	The Part of the Control of the Part of the Control	R=repeat violation	
OUT N/A N/O Safe Food and Water	V	cos	R	OUT			Proper Use of		V COS R	
30 Pasteurized eggs used where required	Р		0				sils: properly stored		C 0 0	
31 O Water and ice from approved source	P/Pf/C		0					y stored, dried, & handled	Pf/C O O	
32 O Variance obtained for specialized processing methods	Pf	0	0					properly stored & used	P/C O O	
Food Temperature Control	2002	-	-	46	Glov	es use	d properly		C   O   O	
Proper cooling methods used; adequate equipment for	Pf/C	0	0	-	1=			nd Equipment		
temperature control				47 C			on-food contact surf		P/Pf/C O	
34 O Plant food properly cooked for hot holding 35 O Approved thawing methods used	Pf			-			signed, constructed,			
36 Thermometers provided and accurate		0		48			이름 얼마나 되었다. 나를 하는 것은 것이 없었다.	d, maintained and used;	Pf/C	
Food Identification	PI/C	0	$\subseteq$	CO H				test strips available		
37 Food properly labeled; original container	Dic	101		49	-חסאוןכ	1000 C	ontact surfaces clea		000	
Prevention of Food Contamination	PI/C	0	$\subseteq$	50	NI 1-4 -			al Facilities	Tartoto	
38 Insects, rodents, and animals not present	Delo						d water available; ad		Pf O O	
39 Contamination prevented during food preparation, storage & display		0					stalled; proper back		P/Pf/C O	
40 Personal cleanliness	P/Pf/C						d waste water prope		P/Pf/C O O	
41 Wiping cloths: properly used and stored	C	0						ucted, supplied, & clean osed; facilities maintained	Pf/C O O	
42 Washing fruits and vegetables	P/Pf/C						cilities installed, mai		P/R//C	
V V										
Permit Holder shall notify customers that a copy of the most recent inspection report is available.    Solution   Solutio										
Violations documented Date-corrections due #										
Person in Charge (Signature) Date	29/	2	1	Priority				(OS)	7	
,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,							Item Violations	919124.	2	
Person in Charge (Printed)				Core It				11/20124	2	
1 1/2 22 20/ 11	01-	1	$\neg$				Health Intervention \		3	
Inspector (Signature) Date \$ 12	7/2	4					/Public Health Interv	vention Violations	7	
Good Retail Practices Violations										
Inspector (Printed)				Requi	res Re	einspe	ction - check box if	you intend to reinspect	V	
Appeal: The owner or operator of a food establishment aggrieved by the	his orde	er to	corr	ect any	inspe	ction v	violation identified b	by the food inspector or to	hold, destroy,	
or dispose of unsafe food, may appeal such order to the	Directo	or of	Hea	Ith, not	later t	han fo	rty-eight hours afte	er issuance of such order	¥.	

reinspection: 9/9/24

	FO	od Esta	<u>blishment insp</u>	<u>pection i</u>	Keport	Page of	
LHD M	anchester		Inspection Report Continuation		6343	e 8/29/24	
	nent Mobil -		Town_Manc	hester		20	
			TEMPERATURE OBSI				
	/Location/Process	Temp	Item/Location/Process	Temp	Item/Location		mp
Front	conteearea	410			WIC Pre pack	and drings	
WILK	looit	41F					_
nait	t haif	4IF			not wate	i his. 100.	
					NOT MATER	restroom 9	PF
					roi vaice	restroom re	) /
			SERVATIONS AND CORP			0.400.44 - (1) - (-1)	
Item Number	Violations cited in	tnis report must be	corrected within the time frames	below, or as stated	in sections 8-405.11 &	& 8-406.11 of the food cod	1e.
IBPF	interior of	cabinets	beneath counte	rm+ clea	lh		
15 p	COTHE FILL	trs not	covered/protect	ed at fro	ant count	r (cos)	
Notex	discussed	withp	erson in chara	e to re	move hor	holding	
	unit		J			9	
49c	shelvina ir	adrinka	ooler not clear	1			
IDDF			enser at back		nk		
55 C	cove base r		Ifalling of tw			(across)	
10 C	nn hand wa			oks is a	+ Elith	ack handsir	1K
		J					
	Thermon	neters as	voilable.				
	overall (		rganized				
		late mar		ontain	exc		
		V - V - V - V - V - V - V - V - V - V -					
		`					
						1/2/1/2/2/2	
Person in	Charge (Signature)	5/1			Г	late 8/29/2	4
	(Signature) $\mathcal{H}$ .	GranaM	/			Pate 8   79   74	1
speciol	(o.g.iatare)	- WILLIAM				0 21 27	

Risk Category: 3 Food Establ	ishn	nent	Inspec	tion R	eport	Page	e 1 of <u>2</u>				
Establishment type: Permanent Temporary Mobile Other											
Establishment type. Ferniallent Temporary Mobile Other				Date:	8/22	129					
Establishment Moran Family K		AREDING CO	onecticat Healing	Time	In_ 11:00 @	M/PM Time Out_	12:00 AM/PM				
Address 534 Middle Tolle F		DE	H	LHD	manch	ester	$\overline{}$				
Town/City Manchester.	3			Purpo	se of Inspection	: (Routine)	Pre-op				
5	C	onnecticut	Department	Poins	pection	Other					
Permit Holder () SCOV (PLOON) FOODBORNE ILLNESS RISK FA	ACTO	of Publi			Electronical Co	AL CONTRACTOR					
Risk factors are important practices or procedures identified as the most prevalent contri	ment of the first of the second		1777				e illness or injury.				
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it			n compliand		=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					ted on-site during inspection					
IN OUT N/A N/O Supervision	V	COS R		OUT N/A		ion from Contamination					
1 Person/Alternate Person in charge present,	Pf		15 00	00	○ Food separate	d and protected	P/C 0 0				
demonstrates knowledge and performs duties	PI	00	(6)	(X)		urfaces: cleaned & sanit	ized R/Pi)C O				
2 Certified Food Protection Manager for Classes 2, 3, & 4	(c)	00	17	0	0.75	tion of returned, previous	5 P C D C D C				
Employee Health						itioned, and unsafe food ture Control for Safety					
Management food employee and conditional employees	1	T	18	00		time and temperatures	P/Pf/C O O				
knowledge, responsibilities and reporting	P/Pf	00	19 0	20	Proper reheating	ng procedures for hot hol	ding POO				
4 👽 Proper use of restriction and exclusion	Р	00	20 🔾	00	O Proper cooling	time and temperatures	POO				
5 Written procedures for responding to vomiting and	Pf	00	21 0		Proper hot hold		POO				
diarmeal events	1		22 00		O Proper cold ho		POO				
Good Hygienic Practices  6 O Proper eating, tasting, drinking, or tobacco products us	- I D/O	Tolo	23 🐼	00		arking and disposition	P/Pf O O				
6 OProper eating, tasting, drinking, or tobacco products use 7 ONo discharge from eyes, nose, and mouth	e P/C	000		0		ic health control: procedu	ires P/Pf/C O				
Preventing Contamination by Hands		1010			and records	umer Advisory					
8 P Hands clean and properly washed	P/Pf	1010	25 0	00		y provided: raw/undercooked	food Pf OO				
9 No bare hand contact with RTE food or a	DIDNO				-51	ceptible Population	HALL SELECTION OF THE SECOND				
pre-approved alternative procedure properly followed	P/Pf/C		20	00	Pasteurized foods	used; prohibited foods not off	ered P/C O				
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	00				ives and Toxic Substan					
Approved Source  11 O Food obtained from approved source			27	00		approved and properly	used POO				
11 V O Food obtained from approved source 12 O Food received at proper temperature		00		00	The second secon	es properly identified,	P/Pf/C O O				
13 O Food in good condition, safe, and unadulterated	-	00		,	Stored & used	ith Approved Procedur					
14 O Required records available: molluscan shellfish						th variance/specialized					
identification, parasite destruction	P/Pf/C	00	29 🗸	00		riteria/HACCP Plan	P/Pf/C O				
			RACTICE								
Good Retail Practices are preventative measures to  Mark OUT if numbered item is not in compliance V=violation type Mark it											
Mark OUT if numbered item is not in compliance V=violation type Mark in OUT N/A N/O Safe Food and Water	n appro	The street car	x for COS a	ind/or R		on-site during inspection	R=repeat violation				
30 Pasteurized eggs used where required	P	COS R		In-use ut	ensils: properly sto	se of Utensils	V COS R				
31 Water and ice from approved source	P/Pf/C					perly stored, dried, & handl					
32 O Variance obtained for specialized processing methods	Pf	00				es: properly stored & used	P/C 0 0				
Food Temperature Control			46 🔾	Gloves u	sed properly		000				
Proper cooling methods used; adequate equipment for	Pf/C	lolo				s and Equipment					
temperature control  34			1070			surfaces cleanable,	P/Pf/C O O				
35 O Approved thawing methods used	Pf Pf/C	000			designed, construc	ted, and used alled, maintained and use					
36 Thermometers provided and accurate		00				and test strips available	ea; Pf/C O O				
Food Identification		1 - 1			contact surfaces of		000				
⑤ ♥ Food properly labeled; original container	PIC	000				sical Facilities					
Prevention of Food Contamination				Hot and		e; adequate pressure	Pf 00				
38 Insects, rodents, and animals not present		00	_		installed; proper b		P/Pf/C O O				
39 Contamination prevented during food preparation, storage & display 40 Personal cleanliness		100			and waste water pr		P/Pf/C O O				
41 Wiping cloths: properly used and stored	Pf/C	00				structed, supplied, & cleaning isposed; facilities maintain					
42 Washing fruits and vegetables		1010				naintained, and clean	ed C O O				
Permit Holder shall notify customers that a copy of the most recent inspection repo			56 🔾	Adequate	ventilation and lig	hting; designated areas i	used C O O				
To think reduct shall nearly customers that a copy of the most recent hispection repo	nt is ava	aliable.				not used per CGS §19a-					
Person in Charge (Signature)	12	- 21		ns docu		Date corrections	due #				
Person in Charge (Signature) Date 9-	10	19		Item Viola		01:100					
Person in Charge (Printed) 5 cer M6 rem	i.	127		m Violati	on Item Violations	9/1/24	2				
1. 200 01	201	121	Risk Fa	ctor/Publi	c Health Intervention	on Violations	- 8				
Inspector (Signature) Date	<b>メ</b> ス/	29	Repeat	Risk Fac	tor/Public Health In	tervention Violations					
Inspector (Printed) Tose Ranice?	/				tices Violations		5				
Appeal: The owner or operator of a food establishment against but to	nie ord	orto or	_ Kequire	s Keins	pection - check bo	x if you intend to reinsp	ect				
Appeal: The owner or operator of a food establishment aggreed by the or dispose of unsafe food, may appeal such order to the	Direct	or of He	alth, not la	ater than	forty-eight hours	after issuance of such o	or to noid, destroy,				

	FOU	u Esta	Diisiment ins	spection	Report	Page	OT
LHD M	anchester		Inspection Report Continuati	ion Sheet		Date 8 22	124
Establishr	ment M6rac	15	Town_MG	nchester			
			TEMPERATURE OB	SERVATIONS			
Item	/Location/Process	Temp	Item/Location/Process	s Temp	Item/Lo	cation/Process	Temp
3 4	por RIC		Cold dawer bee	F 39F	Hand S	iok	
<u> </u>		775					1
	Salsa	33F	OBBAR DEEF & Chee	1 2 2 2 2	Quat be	ICKE+	400 ppm
	cole Slaw	33F	Cheese	AIF	Customer	- BR SINK	107 F
Hall	Hold beef	181F	3 door RIC ambie				
1109	beans	175 F		38 F			
011	7 7 7		WIC GCE				
Cold P	reptable pico	41F	Steak	40F			
	cold drawer chic	ken 40F	c.heese	_ 39F			
	Chicken	40F	, , ,				
	\ O.IIICACI)		SERVATIONS AND CO	RRECTIVE ACTI	ONS		
	Violations cited in this		e corrected within the time frame			5 11 & 8-406 11 of the	food code
Item				00 20,011, 0. 00 010101	3 III 000010110 0 +0	3.11 d 0 400.11 of the	1000 0006.
Number							
20	11-05000						
au	NO CFPM						
49C	nockels.	200/000	4 6				
	gaskets u	MCLEAN	Throughout				
16PF	interior of	ice Ma	chine unclean				
	1111		1 ( ) 1 1				
37C	unlabeled So	SUPERC	bottles through	aut .			
99C		V					
790	interior of	3 2000	RIF unclean	& exterior			
16PF	Dol: 2/100	uncle		AND A MATTER OF THE ST.			
	DOLL STICE	Officie	ari	(20)			
99C	Dry Storage	· Shelix	es & containers u	nolpan			
12	- / /	- OHOLIG	23 9 comanes c	ncjean			
49C	Fan cover i	n WIC	unclean				
		.,	01,01021				
							=======================================
Unte.	DUPCALL CLOCA	لممم مما	101 min 600	l			
1-1-	DOCKALL CLEAR	ing need	DEC MOVE TIEGUENT	<u> </u>			
Note	Discussed f	roper d	led more frequent late marking	.⊈			
Note	OSCAT SCI	reduled	FOR CFPM S	ep. 3 20	224		
Note	No cooking or	Coolina	at time of in	Spection	A-1:		
		-04-	5	1 - 11011		01-	2/-1
Person in	Charge (Signature) 🤇	AT DUY				Date 8/2	424
	, -	1	·			-/-	101
nspector	(Signature)		<del></del>			Date 8/22	2/24

Risk Category: 3	Food Establi	shm	nent	Ins	pec	tior	Rep	ort	Page 1	of $2$	_	
Establishment type: Permanent Temporary Mo	obile Other					Da	te:	8/26	124			
Establishment Paganis Catein	19		4seping	Connecticus	. Heality	Tir	ne In_	1:45 A	MM/RM Time Out Z	:30	_AM	New)
Address 78 Madle St.	0		7	DL		LH	D M	nanche	ster_			)
Town/City Manchester						Pu	rpose	of Inspection:	: Routine P	e-op		
Permit Hold Mic WAF 1 A - MA	Can &	Co	onnecticu of Pul	rt Depart	tment h	Re	inspe	ction	Other			
FOODBORNE ILL	NESS RISK FA	СТО	RS A	ND I	PUB	LIC I	HEAL	TH INTERVE	ENTIONS			
Risk factors are important practices or procedures identified as										ess or inju	ıry.	
Mark designated compliance status (IN, OUT, N/A, N/O)				=in con				ot in compliance	N/A=not applicable N	O=not o	bserv	ed
P=Priority item Pf=Priority foundation item C=Core item	V=violation type N				_				ted on-site during inspection	R=repe	_	_
IN OUT N/A N/O Supervision		V	cos				N/A N/O		on from Contamination	V		R
Person/Alternate Person in charge p		Pf	0			8		Food separated	d and protected urfaces: cleaned & sanitized		c ()	
Cortified Food Protection Manager 6							_		ion of returned, previously			-
2 0 Certified Pood Protection Manager In	(AN - 10 - 10 - 10 - 10 - 10 - 10 - 10 - 1	С	0		7 🐼	0			itioned, and unsafe food		PO	0
Employee Health					5	DT.			ture Control for Safety			
Management, food employee and condi		P/Pf	0	)	80	0	$\bigcirc \emptyset$	Proper cooking	time and temperatures	P/Pf	(C )	
knowledge, responsibilities and report 4 Proper use of restriction and exclusion		P	0	1	90	0		Proper reheatin	g procedures for hot holdin	3	PO	
Written precedures for responding to				2					time and temperatures ling temperatures		P ()	00
diarrheal events		Pf	0		2 0				ding temperatures			0
Good Hygienic Practic				2	Q 8				arking and disposition	R/F		0
6 Proper eating, tasting, drinking, or to			0		10	0			ic health control: procedure	P/Pf/	00	0
7 O No discharge from eyes, nose, and r		С	0	21		100000	1	and records		171 11	0	
Preventing Contamination by Hands clean and properly washed	y Hands	D/Df	0		50	0	<b>d</b>		umer Advisory			
No bare hand contact with RTE food	ora				3 0		-		y provided: raw/undercooked foo ceptible Population	i P		0
pre-approved alternative procedure		P/Pf/C		2	60	0	V I		used; prohibited foods not offered	P/	clo	0
10 Adequate handwashing sinks, properly		Pf/C	0	0					ves and Toxic Substances			
Approved Source					70	0	<b>Ø</b>	Food additives:	approved and properly use	d	PO	0
11 0 5 500 obtained from approved source 12 0 5 Food received at proper temperature		P/Pf/C			8 0	0			es properly identified,	P/Pf	CO	0
13 S Food in good condition, safe, and ur			00					stored & used	ith Approved Procedures	Protect		$\perp$
14 O Required records available: mollusc	an shellfish						1		h variance/specialized	-		1
identification, parasite destruction	***************************************	P/Pf/C	0	⊃ 25	9 0	0	Ø		riteria/HACCP Plan	P/Pf		0
				PRAC								
Good Retail Practices are prev										H/o		
Mark OUT if numbered item is not in compliance V=vic OUT N/A N/O Safe Food and Water	lation type Mark in	approp	cos			and/or	R		on-site during inspection	R=repe		-
30 Pasteurized eggs used where required		P	0		OUT	In-use	utens	ils: properly stor	se of Utensils	V	B 1447.557	R
31 O Water and ice from approved source		P/Pf/C	_						perly stored, dried, & handled			
32 O Variance obtained for specialized process	sing methods	Pf	0						es: properly stored & used	P/		0
Food Temperature Cont		45 -25 -25		4	6 0	Glove	s used	properly		C	0	0
Proper cooling methods used; adequate e	equipment for	Pf/C	0						and Equipment			
34 O Plant food properly cooked for hot holding		Pf		_ A					surfaces cleanable,	P/Pf/	CO	0
35 O Approved thawing methods used			0	5	. U.			igned, construct	illed, maintained and used;	-		+-
36 C Thermometers provided and accurate			0						and test strips available	Pf/0	0	0
Food Identification								ntact surfaces c		(0	30	0
37  Food properly labeled; original container		Pf/C	0						ical Facilities			
Prevention of Food Contam	ination								; adequate pressure	P	_	0
38	road & display		0						ackflow devices			_
40 Personal cleanliness	rage & display	P/Pf/C	0					waste water pro	structed, supplied, & clean			
41 Wiping cloths: properly used and stored		C	0		40	Garba	ge and	refuse properly di	isposed; facilities maintained	0	0	0
42 Washing fruits and vegetables		P/Pf/C	0	5	50	Physi	cal faci	lities installed, n	naintained, and clean			
Permit Holder shall notify customers that copy of the most	recent inspection repor	t js ava	ilable.	1 1 50	6 0	Adeq	uate ve	ntilation and ligh	nting; designated areas use	d C	0	0
11/18//	CA	1	2	Vi			ocume		not used per CGS §19a-36f  Date corrections due		#	
Person in Charge (Signature) US	Date /	61	24				/iolation		Sale corrections due			-
		7	1	Pr	riority	Found	dation It	tem Violations	9/5/24		i	
Person in Charge (Printed)		<u>,</u>		C	ore Ite	m Vic	lations		11/26/24		1	
Inspector (Signature)	Date 8/2	11	24	. Ri	enest	Ctor/P	ublic H	ealth Intervention	on Violations lervention Violations		1	
17-0		40	_/_					s Violations	SHOIDELLA LIOURING	-	1	-
Inspector (Printed) 505E(Camille				R	equire	es Re	inspec	tion - check box	x if you intend to reinspect		_	
Appeal: The owner or operator of a food establishme	ent aggrieved by thi	s orde	er to c	orrect	any i	nspe	ction vi	olation identifie	d by the food inspector or	to hold	dest	roy,
or dispose of unsafe food, may appeal	such order to the D	Directo	or of H	lealth.	not la	ater th	nan for	ty-eight hours a	after issuance of such orde	r		70.

	oou Esta	blishment inspe	scuon Rep	JOIL Page _	<u>~ o                                   </u>
LHD Manchester		Inspection Report Continuation Sh	eet	Date	26/24
Establishment Pagani	<u>'</u>	Town Manches	Ster		, ,
		TEMPERATURE OBSER	VATIONS		
Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
WIC Pasta	39F		H.	ndsink by Sto	ve loof
			119		
Salami	38F		Ha	and sink BR	87F
beans	38F				
Chicken	38F				
CHICKEN	201				
		SERVATIONS AND CORRECT			
Item Violations cited	in this report must be	e corrected within the time frames bel-	ow, or as stated in sec	tions 8-405.11 & 8-406.11	of the food code.
	Dna -1	_			
MICHOEL CF	PM on Site	2			
	1				
23PF FOOD DO	+ acopar	11 late macked	in 1210		
238F Food no	Proper	ly date marked	MIC		
490 WIC SI	nelves or	V Pan			
1 10 10 10 0.	.0,700	Call			
					- Tr
1) / / / /	1 1		1 1	, / 1 /	11 -
Note All Cerci	gerated Ti	CS Foodsmust be	e date ma	rked and he	eld to
	711	1			
10 More	than 7	days.			
101 17 1	· · · · · · ·	. 1. 1.	/		
NUTE NO Cook	ina of	cooling at time 1	of inspection	1	
11-1-11	10 1	72,1	, , , , , , , , , , , , , , , , , , , ,		
Note overall (	lean & o	ragnized			
Mato Cl.	ال الما ال	days.  Cooling at time in dry Storage or			
10014 576/e a	11 Doxes 1	n dry stolage of	L Snaves.		
1		,			
	/	1			01
Daman in Charry (Sime t	M///	1/200			V/1/17U
Person in Charge (Signatur	e) //////	11/192		Date	2/10/147
Inspector (Signature)	15/1			2. 29	17/101
mapector (algnature)	17			Date 🗸	06/27

	ar was	39. 7	26	222			2	
Risk Category: 3 Food Establ	ishm	nent	Inspe	ctic	n Report	Page 1 c	of	
Establishment type Permanent Temporary Mobile Other				_	Date: 8/20/202	9		
Establishment Pho 9 9		Petring C	meeticar Mealig	1	ime In 1:30 AN	MPM Time Out 3:	00	AM/PM
Address 242 Broad Street		DE	H)	L	HD Manch	ester		
Town/City Manch ester				F	Purpose of Inspection:	Routine Pro	e-op	
Permit Holder 102 TCV	G		Department Health	F	Reinspection	Other		
FOODBORNE ILLNESS RISK FA	ACTO	RS A	ND PUE	BLIC	HEALTH INTERVE	NTIONS		
Risk factors are important practices or procedures identified as the most prevalent contri		2,417	V 1970		A A STATE OF THE S		ss or injury.	
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it			in complia		OUT=not in compliance		O=not obs	
P=Priority item Pf=Priority foundation item C=Core item V=violation type	Mark in	cos						
IN OUT N/A N/O Supervision Person/Alternate Person in charge present,	V	COS			r N/A N/O Protection  ○ Food separated a	n from Contamination		COS R
demonstrates knowledge and performs duties	Pf	0	16 @			faces: cleaned & sanitized	PIPFIC	00
Certified Food Protection Manager for Classes 2,	С	00		-	Proper dispositio	n of returned, previously		00
3, & 4 Employee Health						oned, and unsafe food ure Control for Safety		
Management food amplayed and conditional amplayed:	1		18 💇	10	Proper cooking ti		P/Pf/C	00
knowledge, responsibilities and reporting	P/Pf	0	19 (	0	Proper reheating	procedures for hot holding		00
4 Ø O Proper use of restriction and exclusion	P	00	20 0		Proper cooling tir	me and temperatures		00
Written procedures for responding to vomiting and	Pf	00	21 (		Proper hot holdin	ng temperatures	Р	00
diarrheal events			(22)	$\supset X$	O Proper cold holdi	ng temperatures		00
Good Hygienic Practices			23 🕓		Proper date mark	king and disposition		00
6 O Proper eating, tasting, drinking, or tobacco products use				10		health control: procedures	P/Pf/C	00
7   O   No discharge from eyes, nose, and mouth   Preventing Contamination by Hands	С	00				pioca pearls	000 MARKES	
8  Hands clean and properly washed	D/Df	1010	25 @	10		mer Advisory provided: raw/undercooked food	Pf	00
No hore hand contact with DTF find and		1				eptible Population	[-1	00
pre-approved alternative procedure properly followed	P/Pf/C	0	26 0	10		sed; prohibited foods not offered	P/C	00
10 🗸 🔾 Adequate handwashing sinks, properly supplied/accessible	Pf/C	00	5	/		es and Toxic Substances	100000000000000000000000000000000000000	
Approved Source			27 🗷	0	Food additives: a	approved and properly used	i P	00
11 500d obtained from approved source	P/Pf/C	0	28 🕟	10	Toxic substances	s properly identified,		00
12 O Food received at proper temperature		00			stored & used		FIFIIC	
Food in good condition, safe, and unadulterated	P/Pf	0				h Approved Procedures		Wings
Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	0	29 🗢	0		variance/specialized teria/HACCP Plan	P/Pf/C	00
	OD RE	TAIL	PRACTIC	CES	process/NOF cit	CHAN INCOFFIAN		
Good Retail Practices are preventative measures to					ens, chemicals, and physical of	objects into foods.		
			x for COS			n-site during inspection	R=repeat	violation
OUT N/A N/O Safe Food and Water	V	COS F				of Utensils	V	COS R
30 Pasteurized eggs used where required	Р	0	43 6	In-u	ise utensils: properly store	d		00
31  Water and ice from approved source		00			nsils/equipment/linens: prope			0
Variance obtained for specialized processing methods	Pf	00			gle-use/single-service articles	c properly stored & used		00
Food Temperature Control Proper cooling methods used; adequate equipment for			46	7 610	ves used properly	and Equipment	С	00
temperature control	Pf/C	00		/ For	od and non-food contact su	ifaces cleanable	m	
34 O Plant food properly cooked for hot holding	Pf	00			perly designed, constructed		PPIC	00
35 O Approved thawing methods used		00	5	_	rewashing facilities: installe	10-10-10-10-10-10-10-10-10-10-10-10-10-1	200	
36 C Thermometers provided and accurate		00			aning agents, sanitizers, ar		_ ^	00
Food Identification			49	Nor	n-food contact surfaces cle	an	(c)	00
Food properly labeled; original container	PIC	00				cal Facilities	0	
Prevention of Food Contamination		Tata			and cold water available;			00
38   Insects, rodents, and animals not present   39   Contamination prevented during food preparation, storage & display	Pt/C	00	51 0		mbing installed; proper bac			00
40 Personal cleanliness	PAPIA	00	52 0		vage and waste water prop let facilities: properly const			99
(4) Wiping cloths: properly used and stored	(C)		54 0		bage and refuse properly dis			00
42 Washing fruits and vegetables		00			sical facilities installed, ma			00
Permit Holder shall notify customers that a copy of the most recent inspection rejoc			56) 9	Ade	equate ventilation and light	ing; designated areas used	(0)	00
The state of the s					ural rubber latex gloves no documented			44
Person in Charge (Signature) Date SZ	()/6	202	Priorit	ty Iten	n Violations	Date corrections due 8 123 124		#
	1		Priorit	ty Fou	Indation Item Violations	81'30124	1	
Person in Charge (Printed)	15		_		/iolations	11/12012024		0
Inspector (Signature) 4 270000 Date 8 20	120	74	Repor	at Pic	/Public Health Intervention k Factor/Public Health Inte	Violations	- 5	)
I ALLAND A MAN AND LONG OF THE	120	4			l Practices Violations	TVOITION VIOLATIONS	1 2	T.
Inspector (Printed)			Requi	ires F	Reinspection - check box	if you intend to reinspect		V
Appeal: The owner or operator of a food establishment aggrieved by the	his ord	er to co	rrect any	y insp	ection violation identified	by the food inspector or t	o hold, d	estroy.
or dispose of unsafe food, may appeal such order to the	Direct	or of H	alth not	t later	than forth-eight hours of	for issuence of such and	-	

Veinspection: 8/23/24

Food Establishment Inspection Report LHD M Inspection Report Continuation Sheet manchester **Establishment** Town TEMPERATURE OBSERVATIONS Item/Location/Process Item/Location/Process Temp Item/Location/Process Temp Temp AIF BAN Mary Wic-chicken AIR RPPF noodus AIF 89F butter cut braca i 114F winterice 217 F OF **OBSERVATIONS AND CORRECTIVE ACTIONS** 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. Item Number on cookline e-using uni COOKIINO Person in Charge (Signature) Date

Date

Inspector (Signature) 7

	F00	a esta	biisnment insp	bection R	eport Page	01
.ноО	inchester		Inspection Report Continuation	Sheet	Date 8 20 / 2	24
stablishm	ent pho 90	7	Town Man	chester	<u> </u>	
			TEMPERATURE OBS	ERVATIONS		
Market 175 THE WORLD	Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Front	bay mark	~~ ~				
Tapu	oca pearis	37F				
•						
	Violations cited in this		SERVATIONS AND CORP		NS sections 8-405.11 & 8-406.11 of the	e food code
Item Number	violations after in this	report must be	, corrected within the tille frames	below, or as stated in	1 300110113 0-403.11 & 0-400.11 OT [N	e 1000 000e.
8	20.0	N. le su	1			
		- 4	beef inwif	Topo de recie		
			red on floor in			
49°C	Floor under	shelv	ing not clain	In WIF		
					ercial NSF/eg	in value
The state of the s		W 1000		of Coviers	er crock room fed	DI VOLUM
		-	itavailable.			
* HOTCH	Test strips a	vailabl	l!			
notex	Thermamet	er avai	lable			
10 text	Tapioca pe	arls un	der retrigero	ation, con	ne comerciall	U
	nas-nark	aned	powder mu	VPI DE LOCA	011	)
	pre poem	vigen.	power pre	ACJ VCS VVC	- L L	7441-2
			2 2 1 - 1			
	reinspecti	on 8/2	23/24.			
	· · · · · · · · · · · · · · · · · · ·					
notex	orint NSF	contair	ner examples	FOROWN	er	
			101000			
				1		
				all /		
Ooreon in 1	Chargo (Signatura)		2 //	and	2. 0-	20/00
	Charge (Signature)	flem 1	101		Date 😂	10/20
ispector (	Signature) 7 . 2	YUIIIII.	1111		Date 4/7/	114

Risk Category: Food Establ	lishn	nen	t Ir	nspe	ectio	on Re	port	Page 1 o	f_2	•2	
Establishment type: Permanent Temporary Mobile Other					_	Date:	8/201	24			
Establishment Ray'S Convenience		-cep	on Conne	ection Heal	4	Time In	3:30	AM/PM Time Out 4	430	AM/PI	M
Address 269 E. Center St			D	H		LHD	manci	28+34			
Town/City Manchester						Purpos	e of Inspection	: Routine Pre	-op		
Permit Holder Ray Naman		of Pr	ublic H			Reinsp		Other			_
FOODBORNE ILLNESS RISK FA	ACTO	RS	AN	D PU	BLI	HEA	LTH INTERV	ENTIONS		TO D	
Risk factors are important practices or procedures identified as the most prevalent cont		ctors o	of food	dborne il	lness o	r injury. <b>Int</b>	erventions are contro	ol measures to prevent foodborne illne	ss or injury		
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it	tem	II	N=in	compli	ance	OUT=	not in compliance	N/A=not applicable N/0	=not ob	served	
P=Priority item Pf=Priority foundation item C=Core item V=violation type	Mark in	appr	opria	te box	for CO	S and/or	R COS=correc	cted on-site during inspection	R=repea	t violatio	on
IN ØUT N/A N/O Supervision	V	cos	R		IN Ø	T N/A N/	o Protect	ion from Contamination	V	cos	R
Person/Alternate Person in charge present,	Dr			15			Food separate	d and protected	P/C	00	5
demonstrates knowledge and performs duties	Pf	0	0	(1a)	$\supset \checkmark$			urfaces: cleaned & sanitized		0	
2 Certified Food Protection Manager for Classes 2, 3, & 4	С	0	0		20			tion of returned, previously itioned, and unsafe food	P		
Employee Health		-				D. Second Street		iture Control for Safety	198		_
Monogoment food ampleyer and an distant and an electrical				18	510			time and temperatures	D/Df/C	00	$\overline{}$
knowledge, responsibilities and reporting	P/Pf	0	0	19 (				ng procedures for hot holding		0	
4 Proper use of restriction and exclusion	Р	0	0	20 0				time and temperatures	P		
Written precedures for respecting to your time and	2000			21 0				ding temperatures		00	
diarrheal events	Pf	0	0	22 6				Iding temperatures	P		
Good Hygienic Practices		-		23	V -			arking and disposition	P/Pf		
6 Proper eating, tasting, drinking, or tobacco products us	e P/C	0	0					ic health control: procedures	T		
7 O No discharge from eyes, nose, and mouth	C	0	_	24			and records	io ficaltif control, procedures	P/Pf/C	0	0
Preventing Contamination by Hands			-	-				umer Advisory		-	V.
8 O O Hands clean and properly washed	P/Pf	0	0	25	510	5		ry provided: raw/undercooked food	Pf	1010	$\overline{}$
No have hand contact with PTE food or a							/	ceptible Population			_
pre-approved alternative procedure properly followed	P/Pf/C	0		26	00			used; prohibited foods not offered	P/C	00	5
Adequate handwashing sinks, properly supplied/accessible	R(f/C)	0	0		0 0			ives and Toxic Substances	1.70		_
Approved Source			100	27	20			: approved and properly used	I p	00	_
11 Food obtained from approved source	P/Pf/C		0		_/			es properly identified,			_
12 O O Food received at proper temperature		ŏ		28	2		stored & used	co property identified,	P/Pf/C	0	$\supset$
13 🗸 🔾 Food in good condition, safe, and unadulterated		Ŏ	-					ith Approved Procedures			
14 O Required records available: molluscan shellfish				00				th variance/specialized			_
identification, parasite destruction	P/Pf/C	0	0	29				riteria/HACCP Plan	P/Pf/C	0	)
GO	OD RE	TAIL	_ PF	RACTI	CES						
Good Retail Practices are preventative measures to	o contro	I the a	additi	ion of p	athog	ens, cher	nicals, and physica	al objects into foods.			_
	n appro							way of the control of	R=repeat	t violatio	on
OUT N/A N/O Safe Food and Water	٧	cos	R	01	JT			se of Utensils	V	COS	_
30 Pasteurized eggs used where required	Р	0	0	43	O In-	use uten	sils: properly sto		С	0	_
31 O Water and ice from approved source	P/Pf/C	0	0					perly stored, dried, & handled	Pf/C		_
32 O Variance obtained for specialized processing methods	Pf	0	0					es: properly stored & used	PC		_
Food Temperature Control				100	00:	A STEEL STREET, STREET, OR	d properly			0	-
Proper cooling methods used; adequate equipment for	Pf/C						Utensil	s and Equipment			
temperature control	FIIC	0	9	63	Fo	od and n	on-food contact	surfaces cleanable,		1	
34 O O Plant food properly cooked for hot holding	Pf	0		609	pro	perly de	signed, construc	ted, and used	P/PiC		)
35 O Approved thawing methods used	Pf/C	0	0	(3 6	A Wa	arewashi	ng facilities: insta	alled, maintained and used;	6		
Thermometers provided and accurate	PfC	0	0	49 5				and test strips available	PC	0	ر
Food Identification				49	No	n-food c	ontact surfaces o	lean	(0)	0	5
37 O Food properly labeled; original container	Pf/C	0	0					sical Facilities			
Prevention of Food Contamination				(50)	PHO	t and col	ld water available	e; adequate pressure	(PP)	0	5
38 nsects, rodents, and animals not present	Pf/C	0	0	(51)	AD PIL	imbing ir	nstalled; proper b	ackflow devices	P/PfC		
39 Contamination prevented during food preparation, storage & display	P/Pf/C			52	⊃ Se	wage an	d waste water pr	operly disposed	P/Pf/C	00	5
40 O Personal cleanliness	Pf/C	0	0	53	O To	let facilit	ties: properly con	structed, supplied, & clean	Pf/C	0	5
41 Wiping cloths: properly used and stored	С	0		54	⊃Ga	rbage and	d refuse properly d	isposed; facilities maintained	С	00	
42 O Washing fruits and vegetables	P/Pf/C	0	0					naintained, and clean	P/PC	000	5
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ave	ilable						hting; designated areas used	C		5
A A A A A A A A A A A A A A A A A A A	13 ave		•		⊃ Na	tural rub	ber latex gloves i	not used per CGS §19a-36f			
Demon in Ohama (Simustan)	0/2	4		Viola	tions	docum	ented	Date corrections due		#	
Person in Charge (Signature)	/	/				n Violation		8/23/24		Í	
Person in Charge (Printed) NAMA N LAY							Item Violations	8/30/24		8	
Person in Charge (Printed)		_				Violation		11/20/24		и	
Inspector (Signature) 12 2 Date 8/2	2/	2	2	RISK	racto	r/Public	Health Intervention	on Violations	4		
	7	~						tervention Violations			
Inspector (Printed) Sase Ramirez	~						ction check be	v if you intend to release	- 1	6/	/
	nie o-d	or to	007	LLedi	11165	venispe	violetics is set to	x if you intend to reinspect			
Appeal: The owner or operator of a food establishment aggrieved by the	Directe	or of	Hea	Ith no	t late	then fo	violation identifie	of by the tood inspector or to	nold, d	estroy	/,

F00	u LSta		rection r	zepoit ra	ge or _		
HD Manchester	(1)	Inspection Report Continuation	Sheet	Date	8/20/2	<u>'4</u>	
Establishment <u>Ray'S</u>	nueinie	1el_ Town_Man	chester				
		TEMPERATURE OBSE					
Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Pro	cess	Temp	
Milk dispenser	37F			employee b	amoun	72	
milk in WIC	40						
				-			
	OB	SERVATIONS AND CORR	ECTIVE ACTION	ONS			
Item Number  Violations cited in this		e corrected within the time frames t			06.11 of the foo	d code.	
490 Syrup Sta	tion un	clean					
		nozzles not	clean				
49C counter at coffee station not clean							
55C floor damaged throughout							
15c single service items (straws) not protected							
490 interior o	f cabont	ets by coffee	Station	not clear	1		
		counter 100st					
47c mop sink	favcet	repaired w)	duct t	ape			
W W	f hand	dsink in bac	16 not	clean			
	in E	paek has no	water	$(\cos)$			
		of in dispus					
10PF no soap		apertowels i		,	moom		
50PF employee	batha	som hot water		- does not	work	à	
water in	enpl	1.	m (a)	720 -			
49c floor in	NIC.	not clean	8' 1				
490 Shelves	N/ 7C	. / .	han in	WIL not	clean		
36 PF no them	200		n probe	)			
. 4 0/	1 1 /	s present neo		/			
49 PF 2-bay sig		+ being used.	Hand s	in'k being we	teri bs	ead	
48 PF no test s	1	available		J			
16P no sonit	WM	ade			Sc/Da/	011	
Person in Charge (Signature)	NO		Tell Hel	Date	8/20/	۲	
nspector (Signature)	nZ	2ª		Date ¿	8/20/2	24	
					1 1		

D: 1 0 4	7	Food Fotob	i o lo ma	000	· lm	000	oéi o	n Dor	nort .	Pa	ge 1 ofc	2	
Toda Establishment mepeturi repetu													
Establishmen	t type: Pe	rmanent Temporary Mobile Other					_	Date: 8/22/24					
Establishmen	t Seb	astians at MCC		40eping	Coursect	ticur Acairs		Time In OOD AMPM Time Out 11:00 AMPM					
Address	CHERL	HPANK 60 Bidwell St.							yanches	2	260		
Town/City (	Manch	ester	j				F	Purpose	of Inspection:	Routine	Pre-op	•	
Permit Holder	15	e sembou			blic He	alth		Reinspec		Other			
		FOODBORNE ILLNESS RISK FA											
100000	and the second statement	ant practices or procedures identified as the most prevalent containce status (IN, OUT, N/A, N/O) for each numbered it	and the state of	THE PARTY OF THE P		complia			ot in compliance	N/A=not applicable		ot observed	
P=Priority item		y foundation item C=Core item V=violation type								d on-site during inspec	N21	NO. 114 DO 1/1991	
IN OUT N/A		Supervision	V	cos				T N/A N/O		n from Contamination		V COS R	
	Person	n/Alternate Person in charge present,	-						Food separated a	and protected		P/C 0 0	
1000	aemor	nstrates knowledge and performs duties	Pf	0	$\square$	(i) C	) <b>%</b>		CONTRACTOR STATES	faces: cleaned & san		$\Theta$	
2 000	Certification 3, & 4	ed Food Protection Manager for Classes 2,	С	0		17 🔾				n of returned, previou oned, and unsafe foo		POO	
		Employee Health								re Control for Safet		maral as I as	
3 0 0		ement, food employee and conditional employee;	P/Pf	0		18 (				me and temperatures		/Pf/C O O	
4 00	THE REAL PROPERTY.	edge, responsibilities and reporting r use of restriction and exclusion	P		0	19 C			Proper reneating	procedures for hot he ne and temperatures	Jang	P 0 0	
		n procedures for responding to vomiting and				21 (			Proper hot holdin		0	P 0 0	
5 0		eal events	Pf	0	$\circ$		10		Proper cold holdi			POO	
	/	Good Hygienic Practices				23 🤇				ing and disposition		P/Pf O O	
600		r eating, tasting, drinking, or tobacco products us				24 🖼	10	00		health control: proce	dures P	Pf/C	
700		scharge from eyes, nose, and mouth	С	0	$\odot$				and records				
800		Preventing Contamination by Hands sclean and properly washed	P/Pf	0		25 🤇				ner Advisory provided: raw/undercooke	d food	Pf OO	
		re hand contact with RTE food or a	1		=	25				eptible Population	a 1000	FI   0   0	
9000	) ( <b>~</b> )	proved alternative procedure properly followed	P/Pf/C	0	0	26 (				ed; prohibited foods not	offered	P/C OO	
10 0		ate handwashing sinks, properly supplied/accessible	Pf/C	0	0					es and Toxic Substa			
1		Approved Source				27 (		0	Food additives: a	pproved and properly	y used	POO	
11 000	Food	obtained from approved source	P/Pf/C	0	0	28 🐼	10			properly identified,	P	P/Pf/C O O	
		received at proper temperature		0		20 3		1000	stored & used			111000	
13 🐼 🔾		in good condition, safe, and unadulterated	P/Pf	0	9	-	_			Approved Procedu			
14 0 0 0	) ( ) .	red records available: molluscan shellfish ication, parasite destruction	P/Pf/C	0	$\circ$	29 🤇				variance/specialized eria/HACCP Plan	P	P/Pf/C O O	
			OD RE	TAIL	PR	ACTIO	CES					CHE LIVE	
		Good Retail Practices are preventative measures							icals, and physical o	objects into foods.			
		em is not in compliance V=violation type Mark	in appro		_	for COS	s and	/or R	COS=corrected or	n-site during inspection	R=r	epeat violation	
OUT N/A N/O		Safe Food and Water	V	cos		OU			Proper Use			V COS R	
31 🔾		d eggs used where required ice from approved source	P/Pf/C	00			_		sils: properly store	I rly stored, dried, & han	dlod	C O O	
A CONTRACTOR OF THE PARTY OF TH		btained for specialized processing methods	Pf	-	8					: properly stored & use		P/C 0 0	
	Tullance o	Food Temperature Control				10	101	oves used	1	. proporty clored or dec		000	
33 🔾	Proper coo	ling methods used; adequate equipment for	DfIC	0						and Equipment			
	temperatur				0	47	21		on-food contact su		Р	/Pf/C O O	
		properly cooked for hot holding	Pf				pro		signed, constructe			., ., 0	
		hawing methods used		0		48 🤇	2		all for a part of the first of the second	ed, maintained and u	5049-0-111 A	Pf/C	
36	Thermome	ters provided and accurate Food Identification	PI/C	0	$\subseteq$	(a) (3	of No	aning age	ents, sanitizers, ar intact surfaces cle	nd test strips availabl	е	000	
37 Food p	roperly labe	led; original container	Pf/C	0	0	37	RINO	11-1000 00		al Facilities		600	
		Prevention of Food Contamination	Lileni			60)	Но	t and cold		adequate pressure		(Pf)00	
38 O Insects	, rodents, a	nd animals not present	Pf/C	0	0				stalled; proper bac		P	/Pf/C O O	
		ented during food preparation, storage & display	P/Pf/C						l waste water prop			/Pf/C O O	
40 O Person				0						ructed, supplied, & c		Pf/C O O	
42 O Washin		perly used and stored	P/Pf/C	0			_			posed; facilities mainta aintained, and clean		C O O	
				-								000	
Permit Holder	Permit Holder shall holdly customers that a copy of the most recent inspection report is available.  Natural rubber latex gloves not used per CGS §19a-36f												
Person in Charge (Signature)  Date 8, 25, 24  Violations documented Priority Item Violations  Date corrections due # Priority Item Violations													
Person in Charge (Printed)								3					
Inspector (Signature)  Date 8/22/24  Risk Factor/Public Health Intervention Violations  Repeat Risk Factor/Public Health Intervention Violations							2						
luan	Inspector (Printed)  Jose Ramice?  Good Retail Practices Violations Requires Reinspection - check box if you intend to reinspect								2				
Inspector (Pri			this									ald dist	
Appeal: The		perator of a food establishment aggrieved by a of unsafe food, may appeal such order to the										oia, destroy,	

Foo	d Esta	blishment lı	nspec	tion F	Repor	Page _	2 of 2				
LHD Manchester		Inspection Report Contin	uation Sheet			Date_ 8/2	12/24				
Establishment Schastia	Establishment SC bastians at MCC Town Manchester										
TEMPERATURE OBSERVATIONS											
Item/Location/Process	Temp	Item/Location/Proc	cess	Temp	1.1	/Location/Process	Temp				
2 door RIC ambient	30F					Sink by 36					
Wic chicken	38 F					Soni tizes	1 400 ppm ater 105°F				
1 Sliced Cheese	36F				5-00	iy hot wa	ATE 105.				
WIFambient	-31										
	OP	SERVATIONS AND O	ODDECT	IVE ACTIO	DNC						
Item Violations cited in this		corrected within the time fr				3-405.11 & 8-406.11	of the food code.				
Number											
							S				
16 PF interior of	ice M	achine unclear		- A0-	t anic	is to be a	sed wet				
49c aaskets un	sclara II	nroughout (C	03)	, ,,,,	- 90 <sub>1</sub>	9 10 00	sco y c i				
		es by WIF u		(00	5						
ory storage		Warmer unc									
							00:100				
16PF meat slice	אער ב	Kan, Wash, r	1025	sonitio	e pr	101 70 0	pering				
49c interior o	t 3-c	door To-60	Cold	prep	) UNIT	unclean	gascets				
		@ 105°F. Ho									
		PIC. Healt					Monday				
prior t	s obe	ning. Mini	MOM	of 1	100x 1	equired.					
					Wes		ă.				
6 Kay to	sperate	contingent nonday. Hi	00	hot u	water	: License	10				
	ded n	nonday." Hi	U 10	tollon	ab a	on Monday	for hot				
war.											
10-1		0.1		. ^		. I @					
Note: Using Time	as a p	bblic Health	contra	of for	70-(	so hot					
sandwiches	3. Ema	ail JR W	MILTE	n pro	cedur	2.					
Note: Allergen no	tices p	posted, label	s for	TO-6	o itm	S in com	pliance.				
Note Thermometer	5 and	test strips o	waila	6le							
Note provide tro	ish can	s near au	hand	Sinks	·						
Note all paper a	oods Mu	ist be off the	2 groun	d							
Person in Charge (Signature)	M	6				Date 8/	22/24				
Inspector (Signature)	22					Date 8	22/24				

Ris	k Ca	iteg	ory:	3	7	F	ood Estab	lishn	nent	Insp	ect	ion Re	port	,,	Pa	ige 1 of	3	<b>.</b> 6	
Esta	ablishment type: Permanent Temporary Mobile Other											Date:	8/7/	24					
Esta	ablis	shm	ent	Sh	op Rit	e	= ::-:		asering C	onnecticut h	Cally	Time In	11:00 (	AM)PM	Time Out_	12:	45	AM.	PM)
Add	lres	s	21	4 5	perce	r st.			DF	H		LHD	manche	ster	_				
Tov	/n/C	ity	Y	Man	chest	8		J				Purpos	e of Inspection	: Ro	utine	Pre-	ор		
Per	mit	Hole	der	Ric	hard	cohen	UEGO DIOM E		One A control	ic Health		Reinspe		Other_					_
	-					DBORNE ILLI													
	VY127 11	1 1 2 2 3 1				rocedures identified as t			7130	7									
_	Prior		27.475.444		Control of the Contro	I, OUT, N/A, N/O) fo	College School State of Section 19 Section 1	100000000000000000000000000000000000000		in com			not in compliance		ot applicable	-27m	=not ob	12 12	_
		•			y louridation it	em C=Core item	v-violation type	V	cos						during inspec	1/1	R=repeat	_	_
	IN	101	N/A N		n/Alternate P	Supervision erson in charge pr	racont	V	COS	-		N/A N/A		The second second	ontamination	on	V	cos	
1 0	D	Ò	0			rledge and perform		Pf	0	15		\$ 0	Food separate Food-contact s			nitizod .	P/C F/Pf/C		
	_/	_	-	0.00		ection Manager fo		_		7		Name of Street	Proper disposi						
2	V	$\circ$	0	3, & 4		ootion manager to	. 0.00000 2,	С	0	>  17	00		served, recond				P	0	0
		/				ployee Health				1		- Constant	Time/Tempera				03	-	
3 (	1			Manag		mployee and conditi	ional employee;	DIDI		18	0	000	Proper cooking				P/Pf/C	0	0
	/	$\circ$				sibilities and repor		P/Pf	0	19	0		Proper reheating	ng procedu	res for hot h	olding	Р		
4 (	Ø,	Ø				ction and exclusio		P	0	20	0/	000	Proper cooling	time and to	emperatures	;	Р		
5	1	0				for responding to	vomiting and	Pf	0	21	@	000	Proper hot hold	ding temper	ratures		P	0	0
		_	Col	diarrh	eal events			1		[22			Proper cold ho				(P	XX	0
	1	_	NAME OF TAXABLE	- 15	Good I	lygienic Practice	s			_	000	201	Proper date ma				P/Pf	0	0
6 0		$\simeq$				ng, drinking, or tob					0	) Ø C	Time as a publ	ic health co	ontrol: proce	dures	P/Pf/C	0	0
1	30	$\frac{2}{2}$				eyes, nose, and m		С	0	긱닏			and records						$\subseteq$
8	1					ontamination by operly washed	Hands	Dine	101	1 25				umer Advi					
	1	~				act with RTE food	oro	P/Pf	0	4 20	0		Consumer adviso			ed food	Pf	0	0
9 (	3	9	0			active procedure p		P/Pf/C	0		0	5 d	Highly Sus Pasteurized foods	sceptible F	opulation	- 66	100		
10	3/	<u></u>	1000			ng sinks, properly s		Pf/C	00	_	0						P/C	0	$\circ$
101	-	_		ridoqu		proved Source	applied/accessible	1110	1010		0	5 d	ood/Color Addit				T <sub>D</sub>		
11	1	0	and the	Food		approved source		DIDFIC	0		1	- 31	Food additives			y usea	P		
12			0	Food	received at nr	oper temperature	<u> </u>		00		0		Toxic substant stored & used	es property	/ identilled,		P/Pf/C	0	0
13		ŏ	TO B			tion, safe, and una			00	_		1 100	Conformance w	ith Annroy	red Precedu	iroc			_
14	-					vailable: mollusca		-	888 63				Compliance wi	th variance	/specialized	1162	Т		
14	9	0	9			ite destruction		P/Pf/C	0	기 29	0		process/ROP				P/Pf/C	0	0
							GO	OD RE	TAIL	PRAC	TICES	3					-		
_					Good Retail	Practices are preve	entative measures t	to contro	I the ad	dition o	f patho	gens, cher	nicals, and physica	al objects int	o foods.				
N	/lark	OUT	if nu	mbered ite	em is not in co	mpliance V=viola	ation type Mark	in appro	priate be	ox for C	OS an	d/or R	COS=corrected	on-site duri	ng inspection	R	=repeat	t viola	tion
	TUC	UA N				ood and Water		V	COS		OUT	100		se of Utens	sils	T Sugar	V	cos	R
30						vhere required		P	0				sils: properly sto				С	0	0
31					ice from appr			P/Pf/C					ipment/linens: pro				Pf/C	_	
32		<u>ار</u>	Va	inance of		ecialized processi		Pf	0	2 45	OS	ingle-use/s	ingle-service article	es: properly	stored & use	ed .		0	
-	-		Dr	0000000	FOOG 16	emperature Contrused; adequate e	Ol	_		46	0	loves use	d properly			THE RESERVE OF THE PERSON NAMED IN	С	0	0
33				nperatur		used, adequate et	quipment for	Pf/C	0					s and Equi					
34 (	0	7				ed for hot holding		Pf		_   47	( )		on-food contact				P/Pf/C	0	0
					hawing metho				0				signed, constructing facilities: insta			and:	1		
36						and accurate			0				gents, sanitizers,				Pf/C	0	0
				o i i i o i i o		d Identification		1 1/0	1010				ontact surfaces		ips available	8	(0)		
37	O F	ood	prop	erly labe	led; original o			Pf/C	0		Seli	011-1000 0		sical Facili	tion			0	$\overline{}$
						of Food Contami	nation	1.110	1010		OH	ot and co	ld water available				Pf	0	
38	0 1	nsec	cts, ro	dents, ar	nd animals no			Pf/C	00				nstalled; proper b			-	P/Pf/C		
						od preparation, stor	age & display		00	52	OS	ewage an	d waste water pr	operly disp	nsed		P/Pf/C		
40		ers	onal o	leanlines	SS				00	53	OT	oilet facilit	ties: properly con	structed, si	upplied, & cl	ean	Pf/C		
					erly used and	d stored		С	00	54	OG	arbage and	d refuse properly o	lisposed; fac	cilities mainta	ined	С	0	ŏ
42	$\supset  V $	Vasi	hing f	ruits and	vegetables			P/Pf/C	0	55	OP	hysical fac	cilities installed, i	maintained	, and clean		P/Pf/C		
Re	mit	Hold	ler sha	Il notify c	ustomers that a	copy of the most re	ecent inspection ren	ort is ava	ilable		OA	dequate v	entilation and lig	hting; design	gnated areas	s used	С	0	0
	1	-	1	9	1			01110 011					ber latex gloves						
No.	12	20	D.D.	18PM	and o	\	Data PIT	121		_		s docum		Date o	corrections	due		#	
1513	sen)	-uo	CALL	e)(Signal	MAN CAN	J	Date &	107				em Violati			ÇOŞ			1	
Per	g of	ין פון	A-FOH	Printe	a) moth								Item Violations	X	117/24			3_	_
-6.	1.6		- Jan de St	i. soit	7		01	/				Violation	s Health Intervention	on Violation	17/24	<u> </u>		6	_
Insp	ecto	or (S	igna	ture) 🗸	100	10	Date X/	7/	14	Re	neat R	isk Factor	r/Public Health In	tervention	Violations		-	4	_
_					-) COD	) <u> </u>		1/2	~				es Violations	CONTROLL OF	· Maduolis		1	5	
			rinte			anicez				Re	quires	Reinspe	ction - check bo	x if you int	end to reins	spect			$\neg$
App	peal:	Th	ne ow	ner or o	perator of a f	ood establishmer	nt aggrieved by t	his orde	er to co	orrect a	any in	spection v	violation identifie	ed by the fo	ood inspecto	or or to	hold o	lestr	ov
			O	dispose	of unsafe fo	od, may appeal s	such order to the	Directo	or of H	ealth, i	not lat	er than fo	rty-eight hours	after issua	nce of such	order.	, 0		-3,

	Foo	d Esta	blishment Inspec	tion R	Report	Page _<	2 of 2
HD M	lanchester		Inspection Report Continuation Shee			Date 8	17/24
Stablishn	ment Shop R	ite	Town Manch	ester		t .	
			TEMPERATURE OBSERVA			START	
Item/	Location/Process	Temp	Item/Location/Process	Temp	Item/Loc	ation/Process	Temp
				100			
	Violetiana situal in this		SERVATIONS AND CORRECT			11 0 0 406 11 0	of the food code
Item	3 0		e corrected within the time frames below	, or as stated	In sections 6-405.	.11 & 0-400.110	of the rood code.
Number	I=laine, CFF	m, m	anager on site				
			0				
	Produce:	Hand	SINK 104F				
49C	interior of						
49C	Ceiling Fan						
16PF	Prep sink in	erior u	anclean				
	Deli: Dis	play C.	ooler - roast bee	F 35F	=, ham 3	38 F, tu	ckey 38F
	510155 C	heese,	37F, ham 37F	Dura	f bucke	+ 200	DOOM
22P	Swish a	11 0000	I la clical La	L /	105 1 :1		LIAE
221	Sanonici Col	a prep	Tabe - Silced 40190	TOES 9	197,5011	co cags	5 991
	Sirced Ch	eese o	tabe-sliced toma	key 4	IF CO	DIVIS	scarded
	Do not use	2 this	unit until service	d			
	Hot bar:	rice	170 F, ega plat	1+ 169	F, Chic	ken 139	9 F
	Clam chan	des 1-	75 F. Hot hold ou	en chic	cken 2	oo F Chic	cken 163F
49,	Elan 1201	1 Lahir	1d ocill unclean				
1600	1000,000	- Jelli	- 5 1				
1011	1172100	1010	15 Unclean	1	775	alial.a	. 715
	WIC: 10+0	atoes :	o 17,5 liced tom	atoes	53t,	Chaze	1 24F
	5 bay Que	at 400	ppm				Temp▶Rite, g
	WIC: Ham	37F					Emp:Empleado
							PASS WHEN BLUE BAR TURNS ORANGE ESACETIRE CUMDO LA BARNA AZIE CAMIELA COLOR MARMIA
	Seafond	* Han	LSINK 95F 36	all Disc	+ Mono	20M	160°F/71°C
	DISOLULA	0 50	Lich Ant cha	ma 1	F COIL	00 39 F	2
49 C	INIC Chal	Wes u	1011 901,3111	1.14 40	1 John	11.c 40.	
	WILL SKO	1000	n Clean			×1-	124
Person in	Charge (Signature)	#WIN	a some			Date O	1-1-1
Inspector	(Signature)	201				Date 8/	1/24

	F00	a Esta	blishment	inspect	<u>ion</u> R	eport	Page	of <u> </u>	
LHD_M	anchester		Inspection Report Con	tinuation Sheet	,	-1-27	Date 8/7/24		
Establishn	nent Shoprite		Town	nanche	ster		i l		
			TEMPERATURE	E OBSERVAT	IONS				
Item/	Location/Process	Temp	Item/Location/Pr	CONTRACTOR OF THE PARTY OF THE	Temp	Item/Loca	ation/Process	Temp	
								-	
						1000			
		OB	SERVATIONS AND	CORRECTIV	/E ACTIO	NS			
Item	Violations cited in this	report must be	e corrected within the time	e frames below, o	r as stated in	sections 8-405.	11 & 8-406.11 of the	e food code.	
Number									
- 10111001									
	Bakery:	ii C							
110	The state of the s	t	i						
149C	WIF Fan c	DIVEC I	inclean						
Mar	TI - al-	- h	d 5ink/3b w/kitcher						
990	Thor Unde	K nan	d 311/K/Sb	ray uncle	ean				
16PF	Wille Carles	Shelving	. 1) Litcher	11 10.005 1	200/0	00			
101	VOITE TOUR	2100119	SW/ ATICHE	walles (	11010	.0(1)			
	Manl P.	n ' Cil	he 115.	(2)11 b	-nT /	MIT			
	TICAT NOO	141 . 1 17	65 40F,0	100110 D	ect c	15			
					_===				
	r -  -	- 00	(: 1 - DT	-					
	LUSTAME	138	511 K 85						
2									
			~				1976 419		
		Y	d				~/ 1	21/	
Person in	Charge (Signature)	The Whi	CORM ORSE				Date 87	H	
	11	- T	2 - 7				0/-	7/2/1	
Inspector	(Signature)	$\leq$					Date (1/	1124	

·						
Risk Category: Food Establ	ishn	nent l	nspection	on Report	Page 1	of
Establishment type: Permanent Temporary Mobile Other				Date: 8/7/	24	
Establishment Snow Fox (Shopkite)		teeping Con	nectical Health	Time In 12:45	AM(PM) Time Out 1	IS AM/FM
Address 214 Spencer St		DP	H)	LHD MARCH	ester_	
Town/City Man hester				Purpose of Inspecti	on: Routine Pr	re-op
Permit Holder Lin Maury Thant	C	onnecticut I of Public	Department Health	Reinspection	Other	
FOODBORNE ILLNESS RISK FA						
Risk factors are important practices or procedures identified as the most prevalent cont		actors of fo	odborne illness or			ess or injury.
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it			compliance	OUT=not in complian		/O=not observed
P=Priority item Pf=Priority foundation item C=Core item V=violation type				T T T T T T T T T T T T T T T T T T T	rrected on-site during inspection	R=repeat violation
IN OUT N/A N/O Supervision	V	COS R			ection from Contamination	V COS R
Person/Alternate Person in charge present,	Pf	00	15 00 0	Food separa	ated and protected	P/C O O
demonstrates knowledge and performs duties			1600		ct surfaces: cleaned & sanitized	P/Pf/C O O
2 Certified Food Protection Manager for Classes 2, 3, & 4	С	00	17 00 0		osition of returned, previously anditioned, and unsafe food	POO
/ Employee Health					erature Control for Safety	
Management, food employee and conditional employee;	D/D/		1800		ing time and temperatures	P/Pf/C O O
Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf				ating procedures for hot holding	
4 Proper use of restriction and exclusion	P	00			ng time and temperatures	P00
Written procedures for responding to vomiting and	-			Proper hot h		P 0 0
5 diarrheal events	Pf	00	22		holding temperatures	P 0 0
Good Hygienic Practices			23 00 0		marking and disposition	P/Pf O O
6 O Proper eating, tasting, drinking, or tobacco products us	e P/C	00		Time as a n	ublic health control: procedures	
7 V No discharge from eyes, nose, and mouth	С	00	1 1 7/1 16 21 6	and records		P/Pf/C O
Preventing Contamination by Hands	-		1		nsumer Advisory	
8 🔾 🔾 Hands clean and properly washed	P/Pf	100	25 0		isory provided: raw/undercooked food	Pf OO
No bare hand contact with RTE food or a		1000			Susceptible Population	1,, 0
pre-approved alternative procedure properly followed	P/Pf/C	00	2600		ods used; prohibited foods not offered	P/C 00
10 O Adequate handwashing sinks, properly supplied/accessible	Pf/C	00			ditives and Toxic Substances	
Approved Source			27 00/0		es: approved and properly use	
11 Pood obtained from approved source	P/Pf/C	100		Toxic subst	ances properly identified,	
12 O O Food received at proper temperature		00		stored & use		P/Pf/C O
13 Food in good condition, safe, and unadulterated		00			with Approved Procedures	
14  Required records available: molluscan shellfish				Compliance	with variance/specialized	
identification, parasite destruction	P/Pf/C		29 🖓 🤇		P criteria/HACCP Plan	P/Pf/C O
GO	OD RE	TAIL P	RACTICES			
Good Retail Practices are preventative measures to	o contro	I the add	ition of pathog	ens, chemicals, and phy	sical objects into foods.	
			for COS and		ted on-site during inspection	R=repeat violation
OUT N/A N/O Safe Food and Water	V	COS R	OUT		Use of Utensils	V COS R
30 Pasteurized eggs used where required	P	00	43 O In-	use utensils: properly		c 00
31 O Water and ice from approved source	P/Pf/C	00			properly stored, dried, & handled	Pf/C O O
32 O Variance obtained for specialized processing methods	Pf	00	45 O Sin	gle-use/single-service a	ticles: properly stored & used	P/C 0 0
Food Temperature Control				oves used properly		c 0 0
Proper cooling methods used; adequate equipment for	Pf/C			Uten	sils and Equipment	
temperature control	FIIC	00	47 O Foo		ct surfaces cleanable,	2/25/2
34 O Plant food properly cooked for hot holding	Pf	00	pro	perly designed, consti	ructed, and used	P/Pf/C
35 O Approved thawing methods used		00		arewashing facilities: in	stalled, maintained and used;	DEIO C
36 C Thermometers provided and accurate	Pf/C	00	cle	aning agents, sanitize	rs, and test strips available	Pf/C O O
Food Identification			49 O No	n-food contact surface		c 00
37 C Food properly labeled; original container	Pf/C	00		P	hysical Facilities	
Prevention of Food Contamination			50 O Ho	t and cold water availa	ble; adequate pressure	Pf OO
38 Insects, rodents, and animals not present	Pf/C	00	51 O Plu	imbing installed; prope	er backflow devices	P/Pf/C O O
39 Contamination prevented during food preparation, storage & display	P/Pf/C	00		wage and waste water		P/Pf/C O O
40 Personal cleanliness	Pf/C	00	53 C Toi	ilet facilities: properly o	constructed, supplied, & clean	Pf/C O O
41  Wiping cloths: properly used and stored	С	00			ly disposed; facilities maintained	000
42 Washing fruits and vegetables	P/Pf/C	0	55 O Ph	ysical facilities installe	d, maintained, and clean	P/Pf/C O O
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort ic ave	nilabla	56 O Add	equate ventilation and	lighting; designated areas used	1 000
The most recent inspection repo	or is ava	mable.			es not used per CGS §19a-36f	
0 3	00	1		documented	Date corrections due	#
Person in Charge (Signature) Date Or 7	-6			n Violations		0
Borrow in Channel (Briston II ) in Marine a 11-				undation Item Violation	s	1
Person in Charge (Printed) I'm lawng hant	-		Core Item			
Inspector (Signature)	7/-	2/	Risk Facto	r/Public Health Interve	ntion Violations	
Inspector (Signature) Date	1/0	\$7			Intervention Violations	
Inspector (Printed) Jose Kamice	1			il Practices Violations	h	
Anneal: The owner or operator of a food establishment against built	nio carl	or to	requires i	remspection - check	box if you intend to reinspect	
Appeal: The owner or operator of a food establishment aggrieved by the or dispose of unsafe food, may appeal such order to the	Directo	or of Ho	alth not later	than forty sight have	re after issuance of such and	io hold, destroy,
appoar outil of the	-110011	J. UI 110	and i, Hot late	man forty-ciqiit HOU	o and issuance of Such orne	I.

	Food E	stablish	ment Ins	pection F	Report	Page	2_of_2
LHD Marches			on Report Continuation			Date	8/7/24
Establishment S	OW FOX		Town iMM	choster			
201011111111111111111111111111111111111	0,00	TEM	PERATURE OBS				
Item/Location/Proc	ess Ter		n/Location/Process	Temp	Item/Lo	ocation/Process	Temp
COLD OCERTAL	de				1 1	ink	80F
Control of the second	1 415				Plato	WA KOL	1
Shin	00 111	-			quat c	DUCKET	JOSEPH !
	<u> </u>	. 5					
10/15 100							
WIF ambier	7				-		
					-		
		OPSEDVAT	IONS AND CORE	DECTIVE ACTION	DNC	Selection and the light and	
Violations	cited in this report r	nust be corrected	within the time frames	below or as stated	in sections 8-40	5 11 & 8-406 11	of the food code
Item Number	0 10				00040110 0 10		01 110 1004 0040.
Maniper (14)	CFFIII	on Site	<u> </u>				
		-					
			-1				
			1				
Malas 1000	1d 2000	o'la las	0 - 1	~!!			
			truction.		109 N	eu/ds	
Note: WIF	Storage.	WM	organizeo		J		
Note: Rood	glove	150 2/0	ad rad	•			
MOLC BOOK	grove	1 3 C 0 W	DVVU			-	¥
Note: Good	USE OY	- blast	chiller	to cool	befor	4 mit	ting in
displa							Ø.
Note Text	Strick	1 & Harry	nometer a	vailable.			
		M	JUNE 101 W	V WIND IV		Data &	17/29
Person in Charge (Sign	ature)					Date 0	1-101
Inspector (Signature)	XI					Date &	17/24

Risk Category: 3 Food Estable	lishn	nent	t In	spectio	n Re	port	Page 1	of <u>2</u>
Establishment type: ermanent Temporary Mobile Other					Date:	8/5/202	4	
Establishment Steves Bagess - Toland		*section	Comme	cticut L	Time In	10.4-		OO AMPM
Address 11 Tolland Tumpine		DI	D	H)	.HD	manch	rester	
Town/City Manchester					Purpose	of Inspection:	Routine Pro	e-op
Permit Holder Sttvl		Section 1	blic Ho	ealth	Reinspe		Other	
FOODBORNE ILLNESS RISK F	ACTO	RS A	ANE	PUBLIC	HEAL	TH INTERVE	ENTIONS	
Risk factors are important practices or procedures identified as the most prevalent cont	tributing fa	ctors of	f food	borne illness or	injury. Inte	erventions are control	measures to prevent foodborne illne	ess or injury.
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered in	tem	IN	l=in d	compliance	OUT=r	not in compliance	N/A=not applicable N/	O=not observed
P=Priority item Pf=Priority foundation item C=Core item V=violation type	2222		1000					
						T		R=repeat violation
IN OUT N/A N/O Supervision	٧	cos	R		T N/A N/C		on from Contamination	V COS R
1 Person/Alternate Person in charge present,	Pf	0		15 0		Food separated	and protected	P/C O O
demonstrates knowledge and performs duties	1-4		-	16)0	0	Food-contact su	urfaces: cleaned & sanitized	P/Pf)COO
2 Certified Food Protection Manager for Classes 2,						Proper dispositi	on of returned, previously	-
2 0 0 3, & 4	C		$\circ$	17 🐼 🔾			tioned, and unsafe food	POO
Employee Health		1000			Section Assessed			
Management food employee and conditional employee:	1	1		10/0/0			ture Control for Safety	DIDGG =
3   Wanagement, rood employee and conditional employee;	P/Pf	0		18 0 0	0	proper cooking	time and temperatures	P/Pf/C O O
knowledge, responsibilities and reporting		1 22 5		19 0 0	00	Proper reheating	g procedures for hot holding	
4 Proper use of restriction and exclusion	P	0	0	20 0 0	00	Proper cooling t	time and temperatures	POO
Written procedures for responding to vomiting and	Pf	0		21 0 5	00	Proper hot holdi	ing temperatures	POO
diarrheal events	Pi		-	22 0	00	Proper cold hold	ding temperatures	POO
Good Hygienic Practices				23	00	Proper date ma	rking and disposition	P/Pf O O
6 O Proper eating, tasting, drinking, or tobacco products us	e P/C	0	0				c health control: procedures	11/11/0
7 O No discharge from eyes, nose, and mouth	C	0		24 0 0			c nearm control, procedures	P/Pf/C O O
Preventing Contamination by Hands		101	$\subseteq$			and records		040000000000000000000000000000000000000
			_				ımer Advisory	
	P/Pf	0	0	25 🗹 🔾		Consumer advisory	provided: raw/undercooked food	Pf OO
9 No bare hand contact with RTE food or a	P/Pf/C	0	$\overline{}$			Highly Sus	ceptible Population	
pre-approved alternative procedure properly followed	1 /1 1/0		$\circ$	26	0	Pasteurized foods i	used; prohibited foods not offered	P/C 0 0
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	$\overline{O}$		Fo		ves and Toxic Substances	11.5
/ Approved Source	10.00			27			approved and properly used	IDOO
11 Food obtained from approved source	DIDEIC			/				POO
12 O Food received at proper temperature	P/Pf/C			28	0		es properly identified,	P/Pf/C O
13 C Food in good condition, safe, and unadulterated		0		1000		stored & used		
	P/Pf	0	0		- 5		th Approved Procedures	
14 O Required records available: molluscan shellfish	P/Pf/C	0	$\circ$	29 0 0	0	Compliance with	n variance/specialized	DIDEIC O
identification, parasite destruction	111110			25 0		process/ROP cr	iteria/HACCP Plan	P/Pf/C O
				ACTICES				
Good Retail Practices are preventative measures to	o contro	I the a	dditio	on of pathoge	ns, chem	nicals, and physical	objects into foods.	
				or COS and/			on-site during inspection	R=repeat violation
OUT N/A N/O Safe Food and Water	v	cos		OUT	70.70		e of Utensils	V COS R
30 Pasteurized eggs used where required	Р	0			so utone	sils: properly store		
31 Water and ice from approved source	P/Pf/C		_					C 0 0
			_	44 O 0te	isiis/equi	pmenulinens: prop	erly stored, dried, & handled	Pf/C O O
	Pf	0	9				es: properly stored & used	P/C   O   O
Food Temperature Control	_			46   C   Glo	ves use	d properly		C O O
Proper cooling methods used; adequate equipment for	Pf/C	0				Utensils	and Equipment	
temperature control							urfaces cleanable,	2000
34 O Plant food properly cooked for hot holding	Pf	0		pro	perly des	signed, constructe	ed, and used	P/P(C)OO
35 O Approved thawing methods used	Pf/C	0	0	Wa			lled, maintained and used:	
36 C Thermometers provided and accurate	Pf/C	0	$\overline{\Box}$				and test strips available	Pf/C O
Food Identification	1	, ·				ontact surfaces cl		000
Food properly labeled; original container	Pfic			43) A INOI	1-1000 00			000
	PIL	0	$\subseteq$	50 0 111			ical Facilities	
Prevention of Food Contamination							adequate pressure	Pf   O   O
38  Insects, rodents, and animals not present		0		51 O Plu	mbing in	stalled; proper ba	ackflow devices	P/Pf/C O
39 Contamination prevented during food preparation, storage & display	P/Pf/C					d waste water pro		P/Pf/C O O
40 Personal cleanliness		0					tructed, supplied, & clean	Pf/C O O
41 O Wiping cloths: properly used and stored	С	0	-				sposed; facilities maintained	c 00
42 O Washing fruits and vegetables	P/Pf/C			55 S Ph	sical fac	ilities installed m	naintained, and clean	P/Pf/C)
		-	15.55				iting; designated areas used	
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ilable.						600
	1	_	1				ot used per CGS §19a-36f	"
Person in Charge (Signature)	5	11		Violations Driority Itam			Date corrections due	#
Date O	<b>√</b> .		-	Priority Item			W15-1	
Person in Charge (Printed)	5	7	-	Priority Fou	ndation	Item Violations	8 15 2024	2
reson in charge (Frinted)	1	1		Core Item \			11/5/2024	2.1
Inamatica (Simulation) of White MAN IN	-/01	171				lealth Intervention	n Violations	1
Inspector (Signature) 2 · 2000 Date 8/9	120	14		Repeat Ris	k Factor	Public Health Inte	ervention Violations	
I VININ CAUNTI				Good Retai	Practic	es Violations		12
Inspector (Printed)				Requires F	Reinspec	ction - check box	if you intend to reinspect	
Appeal: The owner or operator of a food establishment aggrieved by the	nis orde	er to c	corre	ct any insp	ection v	iolation identified	by the food inspector or t	o hold destroy
or dispose of unsafe food, may appeal such order to the	Directo	or of H	leal	th, not later	than for	rty-eight hours a	fter issuance of such order	o noid, destroy,

Food Establishment Inspection Report Page 2 of 2

LHD_MA	nchester		Inspection Report Continuation Shee	t	Date 8   5   2 0 2 4						
Establish	ment Styles Bag	iels-Tu	Hand Town manche	ster							
			TEMPERATURE OBSERV	ATIONS							
	/Location/Process	Zemp ZOF	Item/Location/Process	Temp	Item/Location/Process	75F					
Ham -	deli care	395	cookline retrigerator	AIF	not water h.s.	10					
LOX -	dell case	391	cut tomatu	41F 40F	hot water his. (back)	122F					
Front	rnin		sausage corn beet hash	quat bucket	200 ppn						
Toma		415	· · · · · · · · · · · · · · · · · · ·	qual obay	LOU EPPIN						
salan		AIF	wic	3 door retrigerator	3 F						
	ncheese	40 F	LOX	40F	5 distribution						
			cream cheese								
	Violations sited in this		SERVATIONS AND CORRECT								
Item Number	CFPM: HOLLY	report must b	e corrected within the time frames below	r, or as stated	in sections 8-405.11 & 8-406.11 of the f	ood code.					
49c		A 000	r bagei drawers i	nclea	n (crumbs)						
49c	shelvingin		ase not citan								
49C	interior of Fi	ront "u	vooden" cabinets ho	tclear		li .					
19C	FRP by Fryer	not cl	lan								
47c	nomesty le f	ryerni	ext to cookline - no	+ unde	r hood equipmen	+					
	not approved	d to be	used by neastho	dept	<u> </u>						
16 pF			reczer not Clean (	crum	bs)						
49°C			area not clean	10							
49C	wic gasket										
49c			olernotclean								
49C	Fan cover 1	nwic	dusty/notcean								
49c	walls/mop	SINKI	not clean								
37pF	pre-packag	ed foo	ed displayed at F	ront k	by P.O.S. system						
	must have	labels	w/ingredients, all	erger	oy P.O.S. system	val					
	container										
55c	Floors in p	repro	om with mixer n	ot in q	ood condition th timeline of rep						
	4 Health a	lept to	reach out to own	erwir	th timeline of rep	rairs					
ten la la	200										
riotex	notex person in charge in process of cleaning coventional oven										
	5 neavy gri	ease in	isial	<u> </u>							
	Thermomet			100 000	li na						
			at time of visit	YID (00	7 -	7.1					
	Charge (Signature)				Date ( 5	. 14					
Inspector	spector (Signature) 7. Symath										

Risk Category: Z Food Establ	ishn	nent	Inspec	tion F	Report	Page 1	of 2		
Establishment type: Permanent Temporary Mobile Other				- Date:	8/1/202	4			
Establishment SUNWAY 4311		teeping Co	spectical Health	Time	i di	AMI/PM) Time Out_ 2	:30	_AM(i	PM)
Address 327 GICLD ROL		DP	H)	LHD	Manches	ter			_
Town/City Manchester	J			Purpo	ose of Inspection	: Routine Pr	e-op		
Permit Holder CFPM - RUDA		of Public			spection	Other			
FOODBORNE ILLNESS RISK FA								2 1	
Risk factors are important practices or procedures identified as the most prevalent cont.  Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it			n complian		Interventions are control  T=not in compliance		A CONTRACTOR OF THE PARTY OF TH	Marie and American	_
P=Priority item Pf=Priority foundation item C=Core item V=violation type						N/A=not applicable Na cted on-site during inspection	O=not of R=repea	100000000000000000000000000000000000000	1000
IN OUT N/A N/O Supervision	V	COS R		OUT N/A		ion from Contamination	V		
1 2 Person/Alternate Person in charge present,	Pf	100	15		○ Food separate		P/C	0	
demonstrates knowledge and performs duties	PI	00	16 🕑			surfaces: cleaned & sanitized		co	
Certified Food Protection Manager for Classes 2, 3, & 4	С	00	17 🗷	0		tion of returned, previously	I	0	0
Employee Health	115					litioned, and unsafe food ature Control for Safety			
Management, food employee and conditional employee;	P/Pf	100	180	00	Proper cooking	time and temperatures	P/Pf/		0
knowledge, responsibilities and reporting	0.740		19 0	00	Proper reheating	ng procedures for hot holding	j F	0	0
Proper use of restriction and exclusion	Р	00	_	00	O Proper cooling	time and temperatures		0	
Written procedures for responding to vomiting and diarrheal events	Pf	00	21 2	00	O Proper hot hold	ding temperatures		0	
Good Hygienic Practices	4		23 8	000	Proper date ma	arking and disposition	P/Pf	00	
6 O Proper eating, tasting, drinking, or tobacco products us	e P/C	100				ic health control: procedures			
7 O No discharge from eyes, nose, and mouth	С	00		00	and records	To the state of th	P/Pf/C		0
Preventing Contamination by Hands					Cons	umer Advisory	1000		-
8  Hands clean and properly washed	P/Pf	00	25 🔾	00		ry provided: raw/undercooked food	Pf	0	0
9 No bare hand contact with RTE food or a	P/Pf/C	00	00 00	100		sceptible Population			
pre-approved alternative procedure properly followed  Adequate handwashing sinks, properly supplied/accessible	PHO	1000	200	00		used; prohibited foods not offered			0
Approved Source	FILE	1010	27 0	00	Access to the second se	ives and Toxic Substances approved and properly used			
11 C Food obtained from approved source	P/Pf/C	100				es properly identified,			$\circ$
12 O Food received at proper temperature		00	- 1 28 ( > 2	00	stored & used	co property identified,	P/Pf/0		0
13 Pood in good condition, safe, and unadulterated	P/Pf	00				ith Approved Procedures			
14 O Required records available: molluscan shellfish	P/Pf/C	00	29 🔾	00		th variance/specialized	D/Df/		
identification, parasite destruction			RACTIC	FC	process/ROP o	criteria/HACCP Plan	1 71 17	1	$\stackrel{\smile}{-}$
Good Retail Practices are preventative measures to					nemicals and physics	al objects into foods	10 10 74 1		
			x for COS			on-site during inspection	R=repea	at viola	tion
OUT N/A N/O Safe Food and Water	v	COS R		_		se of Utensils	V		
30 Pasteurized eggs used where required	Р	00	43 🔾	In-use ut	ensils: properly stor		С		-
31  Water and ice from approved source	P/Pf/C	00	44 0	Utensils/e	quipment/linens: pro	perly stored, dried, & handled	Pf/C		0
32 Variance obtained for specialized processing methods	Pf	00	45 0	Single-us	e/single-service articl	es: properly stored & used	P/C	0	0
Food Temperature Control  Proper cooling methods used; adequate equipment for		1 1	46	Gloves u	sed properly		C	0	0
temperature control	Pf/C	00		Food and		s and Equipment surfaces cleanable,	_		
34 O Plant food properly cooked for hot holding	Pf	00			designed, construc		P/Pf/C		0
35 O O Approved thawing methods used	- 100	00				alled, maintained and used;			
36 C Thermometers provided and accurate		00		cleaning	agents, sanitizers,	and test strips available	Pf/C	0	0
Food Identification			49 🔾	Non-food	l contact surfaces of	elean	С	0	0
37 Food properly labeled; original container	Pf/C	00				sical Facilities			HIT I
Prevention of Food Contamination  38 Insects, rodents, and animals not present	Duo	1010	50 0	Hot and	cold water available	e; adequate pressure	Pf		
39 Contamination prevented during food preparation, storage & display		000		Source	installed; proper b and waste water pro	ackflow devices	P/Pf/C	0	읒
40 Personal cleanliness		00		Toilet fac	cilities: properly con	structed, supplied, & clean	PIPII	0	$\approx$
41 O Wiping cloths: properly used and stored	С	00	540	Garbage a	and refuse properly d	isposed; facilities maintained	C		
42 O Washing fruits and vegetables	P/Pf/C	00	55 🔾	Physical	facilities installed, r	maintained, and clean		0	0
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is av	ailable.	56 🔾	Adequate	e ventilation and lig	hting; designated areas used	i C		0
0	. 1	<del>- 1 .</del>		ons docu		not used per CGS §19a-36f		ш	
Person in Charge (Signature)	11	24		Item Viola		Date corrections due	-	#	
7,001	- 1	- 1			on Item Violations	8111/2024		1	
Person in Charge (Printed)		-	Core Ite	em Violati	ons	111:12024		1	
Inspector (Signature) & Date 811	124	1			ic Health Intervention			i	
Lautina in Chica in al.	121				tor/Public Health In	tervention Violations		1	
Inspector (Printed) LWYW 64 (LY)			Require	es Reinsi	pection - check bo	x if you intend to reinspect		8	-
Appeal: The owner or operator of a food establishment aggrieved by the	is orde	er to co	rect any i	inspection	n violation identifie	ed by the food inspector or t	o hold	destre	VC
or dispose of unsafe food, may appeal such order to the	Directo	or of He	alth not le	ater than	forty-eight hours	offer issuance of such and	-		. ,

Food Establishment Inspection Report LHD Manchester Inspection Report Continuation Sheet Date Subway- Green Rd Town Manchester TEMPERATURE OBSERVATIONS Item/Location/Process Item/Location/Process Temp Item/Location/Process Temp 33 F not water 31will Front counter 29F 39F nicken 38F 39F 411F 1100 tomato 39F nitizer 40F WIF nerican cheese ZOF 39F not-weathering 135F not wate **OBSERVATIONS AND CORRECTIVE ACTIONS** 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. Item Number handwashing + glove use observed quired at Front handsink by delisticer walls, ceiling Person in Charge (Signature) Date

Inspector (Signature) Ø

Risk Category: 2 Food Establ	iehm	nent	Inspect	ion Ro	nort	Page 1	of 2
Establishment type: Rermanent Temporary Mobile Other	131111	10111	mopeoc	1	. 1		
				Date:	3   13   24		
Establishment SWELT FVOU		Asering C	Conocticut Healing	Time In	3:15 A	M/PM Time Out 3:	45 AM/PM
Address 1524 pitasant Valley Rd Unit 1500	E	DE	H)	LHD	manch	ester	
Town/city manches for				Purpose	of Inspection:	Routine F	Pre-op
Permit Holder TY OCY DY OCHUY	C	onnecticut of Publi	Department c Health	Reinspe	ection	Other	
1 FOODBORNE ILLNESS RISK FA							FIT EAVES
Risk factors are important practices or procedures identified as the most prevalent control.  Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it			oodborne illness in compliance		erventions are control not in compliance		Iness or injury. N/O=not observed
P=Priority item Pf=Priority foundation item C=Core item V=violation type			ACCOUNT OF THE PARTY OF THE PAR			ed on-site during inspection	
IN OUT N/A N/O Supervision	V	COS		OUT N/A N/O		on from Contamination	V COS R
Pomon/Altornate Person in charge precent	-	388 20			Food separated		P/C O O
demonstrates knowledge and performs duties	Pf	0		50		rfaces: cleaned & sanitize	
2 Certified Food Protection Manager for Classes 2, 3, & 4	С	0	17 0	0	S 1000	on of returned, previously	P 00
Employee Health						tioned, and unsafe food ture Control for Safety	
Management, food employee and conditional employee;	P/Pf	00	180	000	Proper cooking	time and temperatures	P/Pf/C O O
knowledge, responsibilities and reporting			1190	000	Proper reheating	g procedures for hot holding	
Proper use of restriction and exclusion  Written procedures for responding to vomiting and	Р	0			Proper cooling to Proper hot holdi	ime and temperatures	P 0 0
5 9 diarrheal events	Pf	0	22			ling temperatures	P O O
Good Hygienic Practices						rking and disposition	P/Pf 0 0
6 O Proper eating, tasting, drinking, or tobacco products us	e P/C		2400	000		health control: procedure	
7 O No discharge from eyes, nose, and mouth	C	0	24		and records		P/PI/C O O
Preventing Contamination by Hands  8				-		mer Advisory	
8 O Hands clean and properly washed  No bare hand contact with RTE food or a	P/Pt	00	25 0			provided: raw/undercooked for ceptible Population	od Pf OO
pre-approved alternative procedure properly followed	P/Pf/C	0	26 0	00		used; prohibited foods not offere	ed P/C OO
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	00		F		es and Toxic Substance	
Approved Source				00	Food additives:	approved and properly us	ed POO
11 D	P/Pf/C			00	- The country of the state of t	es properly identified,	P/Pf/C O O
12 O Food received at proper temperature 13 Food in good condition, safe, and unadulterated		00	2		stored & used	V 4	0.0
Described records available; well-seen about the	1	00				th Approved Procedures n variance/specialized	
14 O Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	0	29 0	0 8		iteria/HACCP Plan	P/Pf/C O
			PRACTICE				
Good Retail Practices are preventative measures to Mark OUT if numbered item is not in compliance V=violation type Mark it			ox for COS ar			on-site during inspection	Danner of violation
OUT N/A N/O Safe Food and Water	V	COS		ICIOI K		e of Utensils	R=repeat violation
30 Pasteurized eggs used where required	P	0		n-use uten	sils: properly store	THE RESERVE OF THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TWO IS NAMED IN COLUMN TW	c 00
31 O Water and ice from approved source	P/Pf/C					erly stored, dried, & handled	
32 O Variance obtained for specialized processing methods	Pf	0				s: properly stored & used	P/C 0 0
Food Temperature Control			46 0 0	Gloves use			000
Proper cooling methods used; adequate equipment for temperature control	Pf/C	00		ood and n		and Equipment urfaces cleanable,	
34 O Plant food properly cooked for hot holding	Pf	0			signed, constructe		P/Pf/C O
35 O O Approved thawing methods used	Pf/C	00				lled, maintained and used	: Taylo G G
36) Thermometers provided and accurate	PIC	0				and test strips available	Pf/COO
Food Identification	_			Non-food c	ontact surfaces cl		(c)00
37 Food properly labeled; original container  Prevention of Food Contamination	Pf/C	00		lat and ast		ical Facilities	200
38 Insects, rodents, and animals not present	DEIC	00			d water available; istalled; proper ba	adequate pressure	Pf 0 0
39 Contamination prevented during food preparation, storage & display		00			d waste water pro		P/Pf/C O O
40 Personal cleanliness	-	00				tructed, supplied, & clean	
41 Wiping cloths: properly used and stored	C	0	CONT.			sposed; facilities maintained	000
42 O Washing fruits and vegetables	P/Pf/C	0	_			aintained, and clean	P/Pf/C O O
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ailable.				ting; designated areas us ot used per CGS §19a-36	
Person in Charge (Signature) 1904 Posts Date	37	4	Violation	ns docume	ented	Date corrections du	e #
1001 2 011	1010	•		tem Violation	Item Violations	8123124	Ī
Person in Charge (Printed) 149 1000			Core Iter	n Violation	s	11/13/124	3
Inspector (Signature) & Date 211	3/2	4	Risk Fac	tor/Public	Health Intervention	n Violations ervention Violations	
A ALLY A SA COMPANY					ces Violations	C. CONTON VIOLATIONS	Ā
Inspector (Printed) LW PV GTANW			Requires	s Reinspe	ction - check box	if you intend to reinspec	ot 7
Appeal: The owner or operator of a food establishment aggrieved by the	his orde	er to co	orrect any in	spection v	violation identified	d by the food inspector of	r to hold, destroy,

	F00	d Esta	ibiisnme	ent Inspe	ction i	Report		of	_
LHD_M		Y		ort Continuation She			Date <u>8/13/2</u>	2024	
Establishr	ment <u>SWict Fro</u>	9		vn_manch					
				TURE OBSER	VATIONS				
Item	/Location/Process	Temp		tion/Process	Temp	Item/Loc	ation/Process		Temp
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CHIMILI	bernes	ĂIF	C) (C) 1 1 1			Tours Just	117001	11	
						IMMONIC IN	16 10 14	1 12	6E
Froyo	)	38F				viur ido II	IN VIIV	7	6F
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Frant	(NI)								
920,000,000,000		AID							
LUT	oineappu	AIF							
	1 1								
				AND CORREC					
Item	Violations cited in this	s report must b	e corrected within t	the time frames belo	ow, or as stated	I in sections 8-405	5.11 & 8-406.11	of the food	code.
Number	CFPM: Tra	IN V	•						
	and the second s	CONTRACT OF THE PARTY OF THE PA							
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netext	3. 10.01								
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49C	shelving ak	pove 3	bay rust	td					
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	good	5, 5,01	P. 1751 11 /	VI CHOLO					
							J	f	
Derson in	Charge (Signature)	form.	y Krock	V			Det : 3	13/1	P
	10	MUNK					Date (	1-1-1	+
inspector	(Signature) 💢 🟃	FIVI IUI	/ U /				Date 1/	12179	/

Risl	k Ca	itego	ry: 2	5		Food	Establi	shm	ent	Insp	ec	tio	n Rep	ort			Page	1 of	
Esta	ablis	shme	ent type	e: Pe	enmanent Te	mporary Mobile C	Other			Date: 8 2 2 4									
Esta	ablis	shme	ent		mas's	Snipley P	1+		tearing C	onnecticut H	ally.	Ti	ime In_		A	//PM Tin	ne Out		_AM/PM
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rei	11116	noid	ei		FOOD	BORNE ILLNESS	RISK FA	СТО	RS A	ND P	UB	LIC	HEAL	TH INT	ERVE	NTIONS	No. of London		
_	-	Risk fa	ctors are	importa		cedures identified as the most p											vent foodborne	illness or inju	ry.
						OUT, N/A, N/O) for each r				in com	Dec 100 100	WW.		t in comp		N/A=not ap		N/O=not o	
P=	Prior	ity ite	m Pf=	Priorit	ty foundation item	n C=Core item V=viola	ation type N	Mark in	approp	riate b	ox for	COS	and/or F	R COS	=correcte	ed on-site duri	ng inspectio	n R=repe	at violation
T	IN	OUT	N/A N/O			Supervision		V	cos				N/A N/O		rotectio	n from Cont	tamination	V	cos R
1 (				Person	n/Alternate Per	son in charge present,		Pf	0	15	0	0	00	Food se	parated	and protecte	d	P/0	00
1		0	Constant St			edge and performs dutie		1.5		16	0	0	The second name of			rfaces: clean			$c \circ \circ$
2		0	1000000	Certific 3, & 4		ction Manager for Classe	es 2,	С	0	>   17	0	0				on of returned ioned, and ur		У	POO
	П				Emp	loyee Health										ure Control			
3	0	0				ployee and conditional em	ployee;	P/Pf	0	18	-					ime and tem			000
		100.00	THE RESERVE OF THE PERSON NAMED IN	manufacture of		bilities and reporting				19	_					procedures			P 0 0
4	0	0	THE REAL PROPERTY.			tion and exclusion	a ond	P	0							me and temporatu			P 0 0
5	0	0	Total (1977)		en procedures to eal events	or responding to vomitin	ig and	Pf	0	$\begin{vmatrix} 21 \\ 22 \end{vmatrix}$	_					ing temperation			P 0 0
	$\perp$		OZ ISSOL	diamine		gienic Practices				23		_				king and disp			f 00
6	$\overline{}$	0		Prone		g, drinking, or tobacco p	roducts use	P/C	0	5						health contr		roc	
7		<u></u>	The second second			yes, nose, and mouth	10000000000	C	0		0	0		and reco			o p. ooouu	P/Pf/	
			100			entamination by Hands									Consu	mer Advisor	ry		
8	0	0			s clean and pro			P/Pf	0	25	0	0	0	Consume	r advisory	provided: raw/u	undercooked 1	food P	100
9	$\neg$	0				t with RTE food or a		P/Pf/C	0							eptible Pop			
						tive procedure properly	tollowed	90 0000 100000	19877.6	20	0	0				sed; prohibited			
10	0	0	S. Tad	Adequ		g sinks, properly supplied/	accessible	Pf/C	0							es and Toxi			
					And the second s	roved Source	T T	DIDUO			0	0	0			approved an		ised	P 0 0
11		9	_			approved source per temperature		P/Pf/C P/Pf	-		0	0	0	stored 8		s properly id	enunea,	P/Pf/	000
13		8				on, safe, and unadultera	ted	P/Pf	0	_	4		C			h Approved	Procedure	26	
	-					ailable: molluscan shellf	ish				1		138			variance/sp			000
14		0			fication, parasit			P/Pf/C	0	>  29	0	0	0	process	/ROP cr	iteria/HACCF	Plan	P/Pt/	COO
								D RE						N. San P.					
	-	- william	WO. 00		The state of the s	ractices are preventative										The state of the s		172-Marin - 182	
				ered ite	em is not in com		e Mark in		-	-	_	-	or R	200		n-site during i			at violation
		N/A N				ood and Water		V	cos	-	OUT	_		A STATE OF THE PARTY OF THE PAR		e of Utensils	5	V	S222   1724
30			4570		d eggs used whice from appro-			P P/Pf/C				_		ils: prope		erly stored, dr	ind 9 handle	ed Pf/	A DESCRIPTION
	3					cialized processing met		Pf		_		-				s: properly sto		P/	
-			Turic			nperature Control			101					properly					00
20		West To	Prope	er coo		sed; adequate equipme	ent for	Dric								and Equipn	nent		
33			temp	eratur	re control			Pf/C	See 2	2 47	0					urfaces clear		P/Pf/	clolo
						d for hot holding		Pf	0	2 L						ed, and used			-
	_	0		_	thawing method				0		0	1		~		led, maintain		ed; Pf/0	
36	0	Lab.	Inem	mome	eters provided a			Pt/C	0			_				nd test strips	s available		00
37		Food	properl	v laho	eled; original co	Identification ntainer		DFIC	0		, 0	INOF	1-1000 CO	ntact sur		ean ical Facilitie		C	
01		1 000	properi	y labe		f Food Contamination		11110				Hot	and cold	water a		adequate pr		P	f 00
38	O	Insec	ts, rode	nts. a	and animals not			Pf/C	0			_				ckflow devic			000
-	-					d preparation, storage & d	isplay	P/Pf/C								perly dispose			000
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42	0	Wash	ning fruit	ts and	d vegetables			P/Pf/C		_	_					aintained, ar ting; designa			
P	ermi	t Hold	er shall n	notify c	customers that a	copy of the most recent ins	spection repo	rt is ava	ailable.	3	0	Nat	ural rubb	er latex		ot used per (	CGS §19a-3	36f	
Per	son	in C	harge (S	Signa	iture) Z	Dat	te 8/2	/2	4				docume Violatio			Date cor	rections o		# Ø.
			harge (I		7	11 Thomas		-	/	Pr	iority	Fou		Item Viol	ations	90da			9
. 61	3011		naige (I		- Darry	- Trowig	3	1				_	111111111111111111111111111111111111111		erventio	n Violations	ys		-
Ins	pect	tor (S	ignatur	re)	Jerise!	taine Da	te 8/2	124	1							ervention Vic	ations		
П				$\overline{}$		70		,		G	ood F	Retai	l Practice	es Violat	ions				F
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			rinted)	-	enise	ood establishment aggr										if you inten			

Foo	d Esta	<u>ablishment Inspe</u>	ction F	Report	Page	of
LHD Manchester		Inspection Report Continuation She		Date	8/2	124
Establishment Thomas'	Smok	wxt rown Manch	rester		·	
		TEMPERATURE OBSER\	ATIONS			
Item/Location/Process	Temp	Item/Location/Process	Temp		Process	Temp
Milk	37F	HOT CKN	(446	Handsin	K	94=
111 11		Brisket	15419	15 to Dat	7	IZOF
Pulled Pools	38F	Ribs	1525	701	Vitalas	
Tullet Tare	111	Pulled Pork	1826	Ough		3
	TIP	Pulled Fork	102	auu		Booppa
$\Omega$	410					-
Brisket	50F					
Chicken	40F					
Turkey Wing	335					
		BSERVATIONS AND CORREC				
Item Violations cited in this	report must b	be corrected within the time frames belo	w, or as stated	in sections 8-405.11 & 8	3-406.11 of the	food code.
Number						
~C. D	1	1 0 1		0		
570 Koom ow	tside	staff space je	unble	el		
		0				
Date Ma	Kino	- discussed	+ revi	and.		
		9				
Discussed	wi	C temp-produ	icts in	st at 40/	HIF.	
	O :- : 1	- Condinator	2011	-18	- 1 t i ·	
	10017	or product as a	veras	Thermon		
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re-cool	ina a	fter preppings	colocia	2. ) - liah	tlu cove	redin
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Walk	n Cool	es ·				
			1,			
Person in Charge (Signature)	( de			Da	te 8/2/2	4
Inspector (Signature)	50	en Parm.			te 8/2	2U

Risk Category: 2 Food Establ	ishm	nen'	t In	spec	tior	n Re	port		Page 1 of	<u></u>	
Establishment type: Permanent Temporary Mobile Other					- Da	ate:	8/27/	24			
Establishment Wetgels Pretzels (kiosk)		48 ETIM	d Connect	icer Healing	Ti	me In	11:00	M/PM Time	Out_ ] [ ]	30 ANT	
Address 194 Buckland Hills Dr. # 5531			P	4)	Lŀ	LHD Manchester					
Town/City Manchester					Pt	Purpose of Inspection: Routine Pre-op					
Permit Holder		of Pu	blic He	2.77		einspe		Other			
FOODBORNE ILLNESS RISK FA	CTO	RS A	AND	PUB	LIC	HEAL	TH INTERV	ENTIONS			
Risk factors are important practices or procedures identified as the most prevalent contri	ibuting fa	ctors o	f foodb	orne illnes	ss or in	iury. Inte	rventions are contro	ol measures to prevent i	oodborne illnes	ss or injury.	
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it	em	IN	N=in c	ompliano	ce	OUT=r	ot in compliance	N/A=not applic	able N/C	=not observed	
P=Priority item Pf=Priority foundation item C=Core item V=violation type	Mark in	appro	opriate	e box for	r COS	and/or	R COS=correc	cted on-site during in	spection	R=repeat violation	
IN OUT N/A N/O Supervision	٧	cos	R			N/A N/C		ion from Contam	nation	V COS R	
Person/Alternate Person in charge present,	Pf	0					Food separate			P/C O O	
demonstrates knowledge and performs duties			$\exists$	16 🗭	9	0		urfaces: cleaned &		P/Pf/C O O	
Certified Food Protection Manager for Classes 2, 3, & 4	6	0	$\circ \parallel$	17 🖘	0			tion of returned, pr itioned, and unsaf		P 00	
Employee Health		-			11519	/		ture Control for			
Management, food employee and conditional employee;	D/Df			18 🔾	0	O/C	Proper cooking	time and tempera	atures	P/Pf/C O O	
knowledge, responsibilities and reporting	P/Pf	0	의	19 🔾	0	O)C	Proper reheating	ng procedures for l	hot holding	P 0 0	
4 Ø Proper use of restriction and exclusion	Р	0						time and tempera	tures	POO	
5 Written procedures for responding to vomiting and	Pf	0	oll	21 🗭				ding temperatures		P 0 0	
diarrheal events	1			22 🔾	0	Ø Q	Proper cold ho	lding temperatures	,	POO	
Good Hygienic Practices				23	0	000		arking and disposit		P/Pf O O	
6 Ø Proper eating, tasting, drinking, or tobacco products use				24 0	0	00	/	ic health control: p	rocedures	P/Pf/C	
7 Ø O No discharge from eyes, nose, and mouth	С	0	9				and records				
Preventing Contamination by Hands  8	DIDE			25				umer Advisory	The second	I DE LO LO	
No hare hand contact with PTE food or a	PIPI	0	쒸	25 0	0	Ø		ry provided: raw/under		Pf OO	
pre-approved alternative procedure properly followed	P/Pf/C	0		26 🔘	0	0		sceptible Populat used; prohibited food		P/C 00	
10 O Adequate handwashing sinks, properly supplied/accessible	PTC	de		20 0				ives and Toxic Su		PIC O	
Approved Source	0.00			27 0	0	-		approved and pro		POO	
11 Ø O Food obtained from approved source	P/Pf/C	0	_					es properly identif			
12 O O Food received at proper temperature		0		28 🗭	0	$\circ$	stored & used	oo property identiti	iou,	P/Pf/C O	
13 Ø O Food in good condition, safe, and unadulterated		0						ith Approved Pro	cedures		
14 O Required records available: molluscan shellfish	P/Pf/C	0	0	29 🔾	0		Compliance wi	th variance/specia	lized	D/D/IO	
identification, parasite destruction						4	process/ROP of	riteria/HACCP Pla	n	P/Pf/C O	
				ACTICE							
Good Retail Practices are preventative measures to									CARROLL CO.		
				or COS a	and/or	R		on-site during inspe	ction F	R=repeat violation	
OUT N/A N/O Safe Food and Water 30 Pasteurized eggs used where required	V P	cos		OUT				se of Utensils		V COS R	
31 Water and ice from approved source	P/Pf/C	00					sils: properly sto		h handlad	C 0 0	
32 O Variance obtained for specialized processing methods	Pf	0						perly stored, dried, a les: properly stored		Pf/C O O	
Food Temperature Control			-				d properly	es. property stored	x useu	000	
Dropper pooling motherly used, advantage and annual for	7	П			0.01	00 000		s and Equipment		1000	
133 Proper cooling methods used; adequate equipment for temperature control	Pf/C	0	에		Food	and n		surfaces cleanable			
34 O O Plant food properly cooked for hot holding	Pf	0	0				signed, construc		raji.	P/Pf/C O	
35 O O Approved thawing methods used	Pf/C	0						alled, maintained a	ind used;		
36 C Thermometers provided and accurate		0		48	clear	ning ag	ents, sanitizers,	and test strips ava	ilable	Pf/C	
Food Identification				49 🔾	Non-	food co	intact surfaces of	lean		c 00	
37 Food properly labeled; original container	Pf/C	0		~				sical Facilities	IXED SE		
Prevention of Food Contamination	1-1-							e; adequate pressu	ıre	@ #0	
38 Insects, rodents, and animals not present		0						ackflow devices		P/Pf/C O O	
39 Contamination prevented during food preparation, storage & display  40 Personal cleanliness	P/Pf/C		의	52 0	Sewa	ige and	d waste water pr	operly disposed		P/Pf/C O O	
41 Wiping cloths: properly used and stored	C	00	) H	54	Corbo	lacill	es: properly con	structed, supplied lisposed; facilities m	& clean	Pf/C 0 0	
42 Washing fruits and vegetables	P/Pf/C		ə	55 0	Phys	ical fac	ilitiae inetalled	maintained, and cl	aintained	C 0 0	
								hting; designated		000	
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	illable						not used per CGS		000	
DO. DA	- 1			Violatio				Date correct		#	
Person in Charge (Signature) Limitude Date 08/2	7/24		1 1	Priority				-			
D. V. T	, ,						Item Violations	(cos) 91.61	24	3	
Person in Charge (Printed) Kishilha				Core Ite				11/12	7/24		
Inspector (Signature) Date \$12	7/2	24		RISK Fa	ctor/F	Foots	Health Intervention	on Violations		3	
Date 012	116	-1					es Violations	tervention Violatio	ns		
Inspector (Printed) 565e Ranice?								x if you intend to	reinspect		
Appeal: The owner or operator of a food establishment aggrieved by the	nis orde	er to	COLLE	ct any i	insne	ction	iolation identific	ed by the food inc	nector or to	hold destroy	
or dispose of unsafe food, may appeal such order to the	Directo	or of l	Healt	h, not la	ater t	han fo	rty-eight hours	after issuance of	such order	, noid, desiroy,	

	F00	a Esta	DIISHN	ient ir	ispec	uon i	repor	L	Page	_or
LHD M	inchester		Inspection F	Report Continu	ation Sheet			Date_	8/2	7/24
Establishm	ent Wefzels P	retzels (	Kiosk)	Town_Mo	unches	ster				
				RATURE C						
207.7000000	Location/Process	Temp	Item/L	ocation/Proc	ess	Temp		/Location/F	A 2 5 1 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	Temp
cheese	pretzel	135°F					Saniti	er b	o clut	200 ppr
	1									
		000	CEDVATIO	NC AND C	ODDECT	IVE ACT	ONIC			
	Violations cited in this			NS AND C				105 11 2 2	406 11 of th	o food codo
Item	Violations ofted in this	report mast be	corrected with	iii uie tiile ii	arries below,	or as stated	i iii secilons c	1-405.11 & 0	-400.1101111	e 1000 code.
Number										
2c	no offm									
Δ.				7						
SOPP	no running	wate	s (co	os)						
10F	no soan	0+ loo	adea	K (có	7					
-		an na	VIO2'		/ .		1	v		
1008	Sonifizer &	ouclet	storce	( 10	hand	sink	(cos)	)		
		•								
Note	thermomet	C+.	test s	tri ps	avai	lable				
ACCIO	0.100011 0	1000	اه م	000-0	V 1					
NOAC	wam o	(401)	m ()	ugar	11 Ced					
Note	Discossed	(1)	PI(	that	they	mo	st ha	ULAC	NO	ins
	lo-1	100	A		. /			7	- / /	7
	110+ WG	17V 7		nain	ope	<b>1</b>				
					•					
		P.S. 40	2 2						1	1-
Person in (	Charge (Signature)	vanue		224-0				Dat	e 08/27	124
Inspector (	Charge (Signature) Signature)	2/1/		<u> </u>				Dat	e 8/2	7/24
	0									., -,

Risk Categor	ry: 2	Food Estak	olishr	ne	nt Ir	nspect	tion Rep	oort	Page 1 o	f <u>2</u>
Establishme	nt type: P	ermanent Temporary Mobile Other _					Date: 2	8/27/	24	
Establishme	nt We-	tzels Pretzels (store)			eping Conn	ecticut Mealis	Time In	11:00 A	M)PM Time Out //:	40 AM/PM
		ockland Hills Dr. # 1176		n	D	H	LHD M	anchesto	80 = 3 × 3	
Town/City	2	chester						of Inspection:		-op
Permit Holde		Iristopher Cordeiro		Conne	eticut De Public F	epartment lealth	Reinspe	ction	Other	
		FOODBORNE ILLNESS RISK I	FACTO	RS	AN	D PUBL	IC HEAL	TH INTERVE	NTIONS	
Risk fac	tors are impor	rtant practices or procedures identified as the most prevalent co	ntributing f	actor	s of food	dborne illness	s or injury. Inter	ventions are control	measures to prevent foodborne illnes	ss or injury.
Mark desig	nated comp	liance status (IN, OUT, N/A, N/O) for each numbered	l item		IN=in	compliance	e OUT=no	ot in compliance	N/A=not applicable N/C	=not observed
P=Priority item	n Pf=Prior	ity foundation item C=Core item V=violation type	Mark i	n ap	proprie	ate box for	COS and/or l	R COS=correct	ed on-site during inspection	R=repeat violation
IN QUT N		Supervision	V	co	S R		OUT N/A N/O		on from Contamination	V COS R
1000	3	on/Alternate Person in charge present,	Pf					Food separated		P/C 0 0
7		onstrates knowledge and performs duties		_		16	90		rfaces: cleaned & sanitized	P/Pf/C O O
2 000	Certi 3, &		С			17	0		on of returned, previously ioned, and unsafe food	POO
		Employee Health							ure Control for Safety	
300		gement, food employee and conditional employee;	P/P	f					time and temperatures	P/Pf/C O O
	NAME AND ADDRESS OF TAXABLE PARTY.	vledge, responsibilities and reporting				19 🔾	000	Proper reheating	procedures for hot holding	P 0 0
409		er use of restriction and exclusion en procedures for responding to vomiting and	Р	10	0	20 0	000	Proper cooling to	me and temperatures	P 0 0
5 00		heal events	Pf	C		21 0		Proper hot holdi	ng temperatures ling temperatures	P O O
	digiti	Good Hygienic Practices				-			king and disposition	P/Pf O O
600	Prop	er eating, tasting, drinking, or tobacco products u	ise P/C	:10	00				health control: procedures	
700	O No d	ischarge from eyes, nose, and mouth	С		00	24 🔾	000	and records	Trouis Someon procedures	P/Pf/C
	See Assessed	Preventing Contamination by Hands					/		mer Advisory	
8 9 9	O Hand	ds clean and properly washed	P/P	$f \subset$	0	25 🔾	00	Consumer advisory	provided: raw/undercooked food	Pf OO
900	)( )	are hand contact with RTE food or a	P/Pf/C						ceptible Population	
		approved alternative procedure properly followed	-			26 🔾	00		sed; prohibited foods not offered	P/C 0 0
190 X	Adeq	uate handwashing sinks, properly supplied/accessible	e Of						res and Toxic Substances	
11 00	Food	Approved Source  I obtained from approved source	DIDGG	1		27	00		approved and properly used	POO
		I received at proper temperature	P/Pf/C		30	28	00	stored & used	s properly identified,	P/Pf/C O O
13 00		I in good condition, safe, and unadulterated			0				th Approved Procedures	
14000	Requ	uired records available: molluscan shellfish	P/Pf/C			29	1900		variance/specialized	D/D(10)
14 0 0	ident	ification, parasite destruction				1996	00	process/ROP cr	iteria/HACCP Plan	P/Pf/C O
						RACTICE			N BULLING SELECTION	
14-1-015-1	• 10	Good Retail Practices are preventative measures								
OUT N/A N/O			-	•		for COS a	nd/or R			R=repeat violation
30 O		Safe Food and Water ed eggs used where required	V P	-	S R	OUT	la una utana	ils: properly store	e of Utensils	V COS R
31 0		d ice from approved source	P/Pf/C	_					erly stored, dried, & handled	C O O
32 0 0		obtained for specialized processing methods	Pf						s: properly stored & used	P/C 0 0
	-	Food Temperature Control	or Hill			10 0	Gloves used		- proposition of the contract	000
33 🔾	Proper co	oling methods used; adequate equipment for	Pf/C	J					and Equipment	
The state of the s	temperatu			0.3		14/10			urfaces cleanable,	P/Pf/C O O
34 0 0 0	Plant food	properly cooked for hot holding	Pf		0			igned, constructe		1111000
36 🔾		thawing methods used eters provided and accurate			0	148 ( )			led, maintained and used;	Pf/C O O
30	THEIIIOIR	Food Identification	Pi/C	10	0			ntact surfaces cl	nd test strips available	
(57) Food p	properly labor	eled; original container	PAC	00		43 01	10011-1000 00	The world was a series of the	cal Facilities	c 00
		Prevention of Food Contamination	1.60			50 0	Hot and cold		adequate pressure	Pf   0   0
38 O Insects	s, rodents, a	and animals not present	Pf/C		00			stalled; proper ba		P/Pf/C O O
		rented during food preparation, storage & display	P/Pf/C					waste water pro		PIEC O
40 O Person					0				tructed, supplied, & clean	Pf/C O
		perly used and stored	C		0				sposed; facilities maintained	000
42 Washir	ng truits and	a vegetables	P/Pf/C		0				aintained, and clean	P/Pf/C O O
Permit Holder	r shall notify	customers that a copy of the most recent inspection re	port is av	ailab	ole.				ting; designated areas used ot used per CGS §19a-36f	000
Person in Cha	arge (Signa	ature) - (972 Date 8-	-27-	2	4	Violatio	ns docume tem Violatio	nted	Date corrections due	#
	200 20		~~~					tem Violations	9-6-24	02
Person in Cha	arge (Print	ed)					m Violations		11-27-24	1
Imame et a 100		111-11-50	1-1	_	1	Risk Fac	ctor/Public H	lealth Intervention	n Violations	1.
Inspector (Sig	gnature)	Date 8	Z7/	d	7_				ervention Violations	
Inspector (Pri	inted)	Jose Ramitez	1					es Violations	if you intend to reinspect	2/
		operator of a food establishment aggrieved by	this ord	er t	O COT	ect any in	enection vi	olation identifies	hy the food inspector or to	hold doctro
Pressit into	or dispos	se of unsafe food, may appeal such order to the	o Direct	OF C	of Hon	olth not lo	tor then for	ty pight hours a	toy are room inspector of to	noid, destroy,

FOO	d Esta	<u>ablishment Inspe</u>	ction	Report	Page 🔏 o	of <u>2</u>
LHD Manchester		Inspection Report Continuation She		Dat	e 8/27	124
Establishment WC+2elS	Pretzels	5 Town Manche	ster		7	
		TEMPERATURE OBSERV				
Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location	/Process	Temp
LODOR RIC		Hot Hold pepperani bread	135F	Handsink	ov 3 ball	IMF
peoperali	30F	1 11			cet y	150pp1
Shred cheese	30F			Bathroom Ho	The second section is a second section of the section of the second section of the section of the second section of the second section of the second section of the section of the second section of the section o	110 F
under counter cooler in bo				Hand Sink F		120F
Cream cheese	39F					100
Under counter cooler From						
poperoni	38F					
Shiled cheese						
Violations cited in this	report must be	SERVATIONS AND CORRECT corrected within the time frames below	TIVE ACTI	ONS		
Number Classick I	noport made be	. /	v, or as stated	in sections 8-405.11 &	8-406.11 of the fo	ood code.
Number Christopher	CFPM	on site				
•						
OPF No trash co		1 1/5:11 3	Ī.			
	an at	hand Sink by 3	bay			
52PF ice machine	e leakin	ng Water into pans	/			
37c unlabeled o	-ntingo	3 of white granu	1			
- To The Los (	ONTAINE	3 of white grand	1al S			
		1000				
Note ice machine	-1	1 /	1 1	1 -1 1		
Note the machine	MUST	be serviced or rep	laced d	by 9/27/2	4. Ice M	rachine
leaking into	pans,	overflowed into serv	rice lir	le alecnish	<b>L</b>	
Note Post coojes	25 62	PM certificates on	مانه	is one might	·	
NOTE 1834 COPIES	07 CF	Tri Celtificates on	SITE.			
		2 12				
Person in Charge (Signature)	12	COD		Dat	te 8-27-	.24
nspector (Signature)	1	2		Dat	0/2/	74
					1 /6	

Risk Category: 3 Food Establ	ishm	nent l	nspect	tion Re	port Page 1	of <u>3</u>			
Establishment type: Permanent Temporary Mobile Other				Date:	8/14/24				
Establishment NOODNOOL PIZZO		testing Co.	necticus Health	Time In	Time In 1230 AMPM Time Out 2:30 AMPM				
Address 489 middle Tolle E		DE	H	LHD /	manchester				
Town/City Manchester				Purpose	e of Inspection: Routine Pr	e-op			
Permit Holder Elias Sermeno	C	onnecticut I	Department Health	Reinspe	ection Other				
FOODBORNE ILLNESS RISK FA	ACTO	RS AN	ID PUBL	IC HEAL	LTH INTERVENTIONS				
Risk factors are important practices or procedures identified as the most prevalent contr	AL 1500 100		27 7-27			ess or injury.			
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it	em	IN=i	n complianc	e OUT=r	not in compliance N/A=not applicable N/	O=not observed			
P=Priority item Pf=Priority foundation item C=Core item V=violation type	7070 TO 100	appropr	iate box for	COS and/or		R=repeat violation			
IN QUT N/A N/O Supervision	V	COS R	TTTT	OUT N/A N/O		V COS R			
Person/Alternate Person in charge present					Food separated and protected	BC 00			
demonstrates knowledge and performs duties	Pf	00	160		Food-contact surfaces: cleaned & sanitized				
2 Certified Food Protection Manager for Classes 2, 3, & 4	С	00		0	Proper disposition of returned, previously served, reconditioned, and unsafe food	P 00			
/ Employee Health	4			/	Time/Temperature Control for Safety				
Diameter and Good and State and Conditional and Conditional	1		18	000	Proper cooking time and temperatures	P/Pf/C O O			
knowledge, responsibilities and reporting	P/Pf	00		000	Proper reheating procedures for hot holding				
4 Ø Proper use of restriction and exclusion	Р	00		000	Proper cooling time and temperatures	P 0 0			
Written procedures for responding to vomiting and	Pf	00	21	000	Proper hot holding temperatures	200			
diarmeal events	Fi	00	220	Ø 00	Proper cold holding temperatures	(P)OO			
Good Hygienic Practices			23 0	90 O/C	Proper date marking and disposition	PPF OO			
6 O Proper eating, tasting, drinking, or tobacco products use	e P/C			000	Time as a public health control: procedures	P/Pf/C O O			
7 No discharge from eyes, nose, and mouth	С	00	24		and records	FIFIIC O			
Preventing Contamination by Hands					Consumer Advisory				
8 V > Hands clean and properly washed	P/Pf	00	25 🔾	00/	Consumer advisory provided: raw/undercooked food	Pf OO			
No bare hand contact with RTE food or a	P/Pf/C	00			Highly Susceptible Population				
pre-approved alternative procedure properly followed			200	000	Pasteurized foods used; prohibited foods not offered				
Adequate handwashing sinks, properly supplied/accessible	Pf/C	00		Fo	ood/Color Additives and Toxic Substances				
Approved Source			27 0	00	Food additives: approved and properly use	d POO			
11 O Food obtained from approved source 12 Food received at proper temperature	P/Pf/C			00	Toxic substances properly identified,	P/Pf/C O O			
12 O O Food received at proper temperature		00			stored & used	1.1.110			
Food in good condition, safe, and unadulterated	P(Pf	00			Conformance with Approved Procedures				
Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	00	29	00	Compliance with variance/specialized	P/Pf/C O O			
	AD DE	TAILD	RACTICE		process/ROP criteria/HACCP Plan	Service Mean School (1965)			
Good Retail Practices are preventative measures to					nicals, and physical phicats into foods	The second second			
			x for COS a		COS=corrected on-site during inspection	D=ropost violeties			
OUT N/A N/O Safe Food and Water	V	COS R		ma/or K		R=repeat violation			
30 Pasteurized eggs used where required	P	00		In uso uton	Proper Use of Utensils sils: properly stored	C. O O			
31 Water and ice from approved source	P/Pf/C				ipment/linens: properly stored, dried, & handled	P(C)00			
32 O Variance obtained for specialized processing methods	Pf	00			ingle-service articles: properly stored & used	POO			
Food Temperature Control			0	Gloves use		000			
	0				Utensils and Equipment				
Proper cooling methods used; adequate equipment for temperature control	Pfc	00	1	Food and n	on-food contact surfaces cleanable,				
34 O O Plant food properly cooked for hot holding	Pf	00			signed, constructed, and used	P/Pf(C)O O			
35 O Approved thawing methods used	Pf/C	00			ng facilities: installed, maintained and used;				
36 C Thermometers provided and accurate		00			ents, sanitizers, and test strips available	Pf/C			
Food Identification	-		49/001		ontact surfaces clean	70,00			
37 💢 Food properly labeled; original container	P#C	100			Physical Facilities				
Prevention of Food Contamination		l mil -	50 0 1	Hot and col	d water available; adequate pressure	Pf OO			
38 🙊 Insects, rodents, and animals not present	P/C	00	(51)(5)		stalled; proper backflow devices	P/Pf/C O O			
39 Contamination prevented during food preparation, storage & display	P/Pf/C	00	52 🔾	Sewage and	d waste water properly disposed	P/Pf/C O O			
40 Personal cleanliness	Pf/C	00			ies: properly constructed, supplied, & clean	Pf/C O O			
41 Wiping cloths: properly used and stored	C	00			d refuse properly disposed; facilities maintained	000			
42 O Washing fruits and vegetables	P/Pf/C	00			cilities installed, maintained, and clean	P/P/C)			
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ailable.			entilation and lighting; designated areas used ber latex gloves not used per CGS §19a-36f				
47th	1.01	n Je	Violatio	ns docume		#			
Person in Charge (Signature) Date & -	14.	-24		tem Violatio		4			
- '\					Item Violations R-24-24	10			
Person in Charge (Printed)				m Violation	s 11-19-24	10			
Inspector (Signature) Date 2/14	1/2	/i			Health Intervention Violations	12			
Inspector (Signature) Date	1/2	4			/Public Health Intervention Violations				
Inspector (Printed) Jose RamiceZ					ces Violations	12/			
Appeal: The owner or operator of a food establishment aggrieved by the	nie ord	ar to co	rect on	ocception .	ction - check box if you intend to reinspect	to hold destre			
or dispose of unsafe food, may appeal such order to the	Directe	or of Ha	alth not lo	tor then fo	urby eight hours after issuence of such and	to noia, destroy,			

Food Establishment Inspection Report	Page _ of _	ے
LHD Manchester Inspection Report Continuation Sheet	Date 8/14/24	
Establishment Wood bridge Pizza Town Manchester	, ,	
TEMPERATURE OBSERVATIONS		21.15
Item/Location/Process Temp Item/Location/Process Temp Item/L	Location/Process Temp	p
cold prep table by fryer WIC ground beef 914 Hand 5	ink by Fryer 190F	ŝ
5liced tomatoes 40F   Chicken cutlet 41F 36ay	Sink 1251	
turkey 41F 5liced cheese 41F employe		
	æ BR 115F	
		-
Chicken wing 37F Chicken Wings 48F burger 40F Cold prep Pizza		
burger 40F Cold prep Pizza		_
Hot Hold Meatball 168F Shred cheese 40F		
Ground beef 39P		
OBSERVATIONS AND CORRECTIVE ACTIONS	105 11 9 0 100 11 of the feed and	8.00
Item Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-4	,05.11 & 8-406.11 of the food code.	
Number CFPM Elais on site		
10PF interior of hand sink by Fryer unclean		
49C Walls unclean throughout		
370 Unlabeled Squeeze bottles throughout		
38C Side door open w/ no screen door		
16 PF interior of Microwave unclean		
47C Cold prep table assket damaged (by Fryer)	,	_
22° Container of chicken wings in WIC at 48F. coo	ked yesterday. Co	کم
440 Wet nesting of metal bowls on drying stelf by	3 hay sink	
A9C Shelving above 3 bay unclean rusted	Day OHIA.	
LOPF No Soap or paper towels at hand sink by 3 bar	y. No Soap	
10PF Hand Sink by Fryer used as dump sink	7	
23P containers of Food not date marked through	out	
49c Ceiling unclean throughout	,	
16PF table mounted can opener unclean		
450 Single use containers reused as scoop.		
55C Standing water in mop bucket mop stored in Stand	ding water V	
10PF No Soap or paper towels in employee bathroom not in dispenser. Paper towels not in dispenser	. Toilet paper	
not in dispenser. Paler towels not in dispenser	*	
AAC Interior & Exterior of coolers unclean through	of	
16PF Deli Slicer unclean		
16PF interior of ice machine unclean	8.	
Person in Charge (Signature)	Date 6-14,72	4
Inspector (Signature)	Date 8/14/24	
	11/01	

Food Esta	<u>ablishment Inspec</u>	ction b	Report	Page _5	of <u>ろ</u>
HD Manchester	Inspection Report Continuation Shee	et		Date 8/14/6	24
Establishment Wood vidge 1127a	Town Manches	fer	Rein	Spection ·	8/15/24
	TEMPERATURE OBSERV	ATIONS			
Item/Location/Process Temp	Item/Location/Process	Temp	Item/Loca	tion/Process	Temp
Chicken cooked to 185F			Customer	BR	156 F
O HOXO. COSTAGO TO TOO			Custamer		91F
111/ 1/ 275			C0379481	DA	-41
WIC asagna 317					
ground sausage AF					
M1/K 52F					
Cheese 41E					
a Cound beef 41F					
-eggs   41F	BSERVATIONS AND CORRECT	TIVE ACTION	ONS		
Violations cited in this report must	be corrected within the time frames below			11 & 8-406 11 of the	food code
Item		r, or acciatod	00000110 0 100.	11 0 0 400.11 01 010	1000 0000.
Number					
2 1 1	1 .	,			
13PF Dented Can not	Scarconted				
EID DUIL BB	15/5/				
	sink at 156FV				
33PF Improper coolin	g methods. Leav	0 1101	ause red	hofore.	0 100/10
0 (165)	J. M. MOUS: ELGA	0110	0000	De Tort o	2000 1119
one (a 41 of	then cover.				
16P No sanitizer sol	ution prepared.	700	) DTC .	ando to	000000
101 100 30111120 801	orion preparediction		7 7 7 7	190c 10	connect
concentration.					
<b>V</b>					
* Reinspection 81	15/24, au foods	tzum	be da	te-marke	od.
17000 NOT 0914	e marked will be	0130	ardec.		
Note: Customer bathroom	, too hot, water mi	ist be	htw 88	5-112 of E	29thoun
20.01	101 01 -1	-07 00	- 10	1 111	J-(17/10-0/7)
must remain or	osed until fixed.	NO 10	grade dir	11ng 9110u	<i>ખ</i> ત્વ.
Note walk- In cooler	must be serviced	:C ::	1 00000	hold 4	307
-at 4100 or	below. Utilized n	each in	1 freeze	c to as	5,54
	until WIC is				
Note Discussed dented	can policy w/	PIC. [	)es anate	on area	160
dealed occi	for credit or	مرا کا کام			
			$\alpha$ .	A life	
Note Discossed proper	COOLING IN PIC	135	-70 in	2hs 70-6	11:0
	11 .		All the second		
an additiona					OF
cool in shalle	ow pans contained	befor	e tros	ferring in	170
1 8 12	1 1/2/ 2011 10:11 00		6.00	19 111	, , ,
bus bins.			Account to		
Note: Discussed date -	marking policy. Is	alth o	bent pour	ewed in	donte
	n J Paricy Tec	-1111 76	Car Carl		
Person in Charge (Signature)			- 10	Date 9 -	14-24
nspector (Signature)				Date 8/14/	- 40
napocotor (orginature)				Date ( )   4 /	164

# Manchester Health Department

# 479 Main Street Manchester, CT 06040

\*Final Construction

Establishment:	Date of Inspection:						
Keeney Elementary school	8/6/24						
	st be 85 For higher for hand						
wash sinks	. J						
-paper towers/soap/signa	ige Itrash at all sinks						
-gap at door near employe	V ,						
4 discussed weatherstrip							
notex washer/dryer on site							
-soap/paper+owet dispensers	missing in restroom						
-hose in wall at office space	3						
-Freezer (walk in) at 65F							
4 Thermometers required in all cold units							
- WIC (40 F); reach in cold pre							
-cover plates required for outl							
-wall to be repaired in drys	. 0						
+3 bay not wrater at 70F- m							
-cavik/seal edge of 3 bay on							
- wash / rinse / sanitize all equip							
-discussed hvac above servin							
notex sneeze guard in place at							
J							
Lgrandy@manchesterct.go	V 1860-647-3173						
email or call once above con	1						
	- property						
Initial (Inspector) L.6.	Initial (Person in Charge)						

								9
Risk Category: 2 Food Establi	ishm	ent	Insp	oec:	ion Repo	ort	Page 1 of	
Establishment type: Permanent Temporary Mobile Other					Date: 8	15/202	9	
Establishment SOS CNICKEN		the ping Co	onnecticut ,	Sealing.	Time In	2 AN	(IPM) Time Out 2:	45_AM/PM)
Address 471-2 Harthard Ra		DE	H		LHD M	anche	iter _	
Town/City Manchester					Purpose of	Inspection:	Routine Pre	-op
Permit Holder OMAY Abyzaydeh	Co	onnecticut of Publi	Departn ic Health	nent	Reinspection	on	Other	
FOODBORNE ILLNESS RISK FA								
Risk factors are important practices or procedures identified as the most prevalent control								
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it  P=Priority item Pf=Priority foundation item C=Core item V=violation type			in com	_		n compliance	N/A=not applicable N/C ed on-site during inspection I	=not observed
P=Priority item Pf=Priority foundation item C=Core item V=violation type  IN OUT N/A N/O Supervision	V	COS F			OUT N/A N/O		on from Contamination	V COS R
Person/Alternate Person in charge present						ood separated		P/C 0 0
demonstrates knowledge and performs duties	Pf	0		0			rfaces: cleaned & sanitized	P/Pf/C O O
2 Certified Food Protection Manager for Classes 2, 3, & 4	С	0	) 17	8			on of returned, previously ioned, and unsafe food	POO
Employee Health							ure Control for Safety	
Management, food employee and conditional employee:	DIDE		18	10			ime and temperatures	P/Pf/C O O
knowledge, responsibilities and reporting	P/Pf		19				procedures for hot holding	P 0 0
4 O Proper use of restriction and exclusion	P	0	_				me and temperatures	P 0 0
Written procedures for responding to vomiting and	Pf	0	$ \frac{21}{22}$				ng temperatures ing temperatures	P O O
Good Hygienic Practices			22				king and disposition	P/Pf O O
6 O Proper eating, tasting, drinking, or tobacco products use	e P/C	00			0 Ti	ime as a public	health control: procedures	
7 O O No discharge from eyes, nose, and mouth	С	00	- 120	10		nd records	, , , , , , , , , , , , , , , , , , ,	P/Pf/C
Preventing Contamination by Hands							mer Advisory	كصابالكليد
8 O O Mands clean and properly washed	P/Pf	00	25	0	000		provided: raw/undercooked food	Pf OO
9 O No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C	0			O Pa		eptible Population used; prohibited foods not offered	P/C OO
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	00		, 0	The second second	STATE OF THE STATE	res and Toxic Substances	11000
Approved Source	1		_	70	The state of the s		approved and properly used	POO
11 Food obtained from approved source	P/Pf/C	0	28	3	00 1	oxic substance	s properly identified,	P/Pf/C O O
12 O Food received at proper temperature		0	21 _	, 0	st	tored & used		111110
Food in good condition, safe, and unadulterated	P/Pf	0	익닏	-			th Approved Procedures variance/specialized	
Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	0	⊃  29	9			iteria/HACCP Plan	P/Pf/C O O
	OD RE	TAIL	PRAC	CTICI	The second secon			
Good Retail Practices are preventative measures to						als, and physical		
					ind/or R C			R=repeat violation
OUT N/A N/O Safe Food and Water	V P	cos		OUT			e of Utensils	V COS R
30 Pasteurized eggs used where required 31 Water and ice from approved source	P/Pf/C					s: properly store	erly stored, dried, & handled	Pf/C O O
32 O Variance obtained for specialized processing methods	Pf	0					s: properly stored & used	P/C 0 0
Food Temperature Control					Gloves used p			C O O
Proper cooling methods used; adequate equipment for	Pf/C	0					and Equipment	
temperature control			1/1	70			urfaces cleanable,	P/Pf/C O O
34 O Plant food properly cooked for hot holding 35 O Approved thawing methods used	Pf	000				ned, constructe	led, maintained and used;	
36 Thermometers provided and accurate		0		80			and test strips available	Pf/C O
Food Identification	A TOTAL			9) 8		act surfaces cl		(0)00
37 C Food properly labeled; original container	Pf/C	0					cal Facilities	
Prevention of Food Contamination							adequate pressure	Pf O O
38 O Insects, rodents, and animals not present		9					ackflow devices	P/Pf/C O O
39 Contamination prevented during food preparation, storage & display  40 Personal cleanliness		000				vaste water pro	structed, supplied, & clean	P/Pf/C O O
41  Wiping cloths: properly used and stored	C	0					sposed; facilities maintained	C 00
42 Washing fruits and vegetables		0					naintained, and clean	P/P(C)
Permit Holder shall notify customers that a copy of the most recent inspection rep-	ort is av	ailable.	56				ting; designated areas used	
A	ALC: NO.		100				ot used per CGS §19a-36f	44
Person in Charge (Signature)	51	2.9	2-1		ons document Item Violations		Date corrections due	#
		سكسن			Foundation Ite		prior to obening	I
Person in Charge (Printed) alah Alomais			C	ore Ite	m Violations		1115124	3
110000000 July - 8/16	5/2/	194				alth Interventio		1
Inspector (Signature) , All NO Date 8 15	1/20	-			etail Practices		ervention Violations	1 3
Inspector (Printed) LWW CO & VOVIII							c if you intend to reinspect	
Appeal: The owner or operator of a food establishment aggrieved by t	his ord	er to c						o hold, destroy,
or dispose of unsafe food, may appeal such order to the								

	FOC	a Esta	biisnment inspe	ection	Report	Page 0	or <u>~</u>					
X	nchester		Inspection Report Continuation Si			Date 8 15 2	024					
Establishn	nent SOS Chick	sen	Town Manch		10							
			TEMPERATURE OBSER									
	Location/Process	Temp	Item/Location/Process	Temp	Item/Lo	cation/Process	Temp					
4 gral	wer	34 F			MOT WAT	ti nurusink	1/3F					
					13.0ay	1:01/	119F					
indevel	ounter refrig.	38F			pieps	11/14	126F					
under c	ounter Fieller	0F			1 1							
sdoor	undercounter	39F										
undercu	ounter preeze	r OF										
	Violations cited in thi		SERVATIONS AND CORRE e corrected within the time frames be			5 11 & 8-406 11 of the t	food code					
Item Number	Violations cited in thi	s report must be	e corrected within the time mariles be	siow, or as stated	1111 30000013 0-40	5.11 & 0-400.11 of the	lood code.					
49c	remove wi	ap fron	n drawers - was	h, rinse	sanitiz	e alleauip	ment					
	prior to use	1										
55C	remove peel 1	-romceil	ingtills (cos)	d.		6 m						
55C			corner in betwe			its						
10pF	iops paper towels dispenser to be placed more accessible to sink											
notex		IC SI	jersey-omair t	o emai	Invoice	+0						
. a. b. a. b	7		esterct gov									
notex		stripsa	vallable - disc	ussed t	-esting so	anitizing_						
. 100	Solution	A 10 0 1 00 1	Lasta Co	- 0/0 0 = 1	1 1-1 - 100							
nottx			lable - person ir	1			wipes					
			ourchase vomit la				n LIDA					
	realth depri	io erriai	Lalletgen staten	MERIT T	meriu p	rior to più	nfing					
	Food service	Llicen	se to be issued t	-his dai	1. Owne	r to anen						
	this satural					7						
		79:										
	wash, rinse	, saniti	ze all equipme I product.	nt pri	OVTOD	peningai	nd					
	bringing	n food	lproduct.			J						
	- 3				1113 400							
							9					
		110		A		2/15	10 111					
	Charge (Signature)	12/2011	7			Date 8/15/2	12024					
Inspector	(Signature) 1. K	TUVI IUM	/			Date 0/15//	ULT					

Risk Category: 7 Food Establ	ishn	nen	t Ir	spec	tion	Repo	rt	Pag	je 1 of <u>2</u>	
Establishment type: Permanent Temporary Mobile Other					- Dat	te: 8 j	712024			
Establishment AUGACITY		To chic	o Connec	ctions Health		ne In 1	130 (AM)	PM Time Out_	12:30 AM/PM	
Address 825 Main St.			P	H)	LHE	LHD Manchester				
TOWN/City Manchester	j				Pur	rpose of	Inspection:	Routine	Pre-op	
Permit Holder Christine R.		of Pu	ablic He	- Cartan	- Carone	nspectio	000	Other 3000	Ψ	
FOODBORNE ILLNESS RISK FA	ACTO	RS	ANI	D PUB	LIC H	IEALTH	INTERVEN	ITIONS		
Risk factors are important practices or procedures identified as the most prevalent conti	ributing fa	ctors o	of food	lborne illnes	ss or injur	ry. Intervent	tions are control me	easures to prevent foodbon	ne illness or injury.	
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it	tem	1	N=in	compliand	ce O	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	appr	ropria	te box for	r COS a	and/or R	COS=corrected	on-site during inspect	ion R=repeat violation	
IN OUT N/A N/O Supervision	V	cos	R	→ IN	OUT N	I/A N/O	Protection	from Contaminatio	n V COS R	
Person/Alternate Person in charge present,	Dr						od separated a	nd protected	P/C O O	
demonstrates knowledge and performs duties	Pf	0		16				aces: cleaned & sani		
2 Certified Food Protection Manager for Classes 2,	С	0		17	6	Pro	per disposition	of returned, previous	sly	
2 4 0 3,84	_ C		$\square$	11/50				ned, and unsafe food		
Employee Health						Tin	ne/Temperatui	re Control for Safety	1	
Management, food employee and conditional employee;	P/Pf	0		18 🔾	00	O Pro	per cooking tin	ne and temperatures	P/Pf/C O O	
knowledge, responsibilities and reporting	FIE			19	00		per reheating	procedures for hot ho	olding POO	
4 O Proper use of restriction and exclusion	P	0	0	20 🔾	0	O Pro	per cooling tim	e and temperatures	POO	
5 Written procedures for responding to vomiting and	Pf	0	0	21	200		per hot holding	temperatures	POO	
diarrheal events	Fi			22	00	O Pro	per cold holdin	g temperatures	POO	
Good Hygienic Practices		. 15.		23	0	O Pro	per date marki	ng and disposition	P/Pf O O	
6 O Proper eating, tasting, drinking, or tobacco products us	e P/C	0	0	24 🔾	0	Tim	ne as a public h	nealth control: proced	lures Dings	
7 O No discharge from eyes, nose, and mouth	С	0	0	24		and	d records		P/Pf/C	
Preventing Contamination by Hands					1		Consum	er Advisory		
8 O Hands clean and properly washed	P/Pf	0	0	25	00	Con	sumer advisory p	rovided: raw/undercooked	d food Pf OO	
9 No bare hand contact with RTE food or a	DIDGG				/		<b>Highly Susce</b>	ptible Population		
pre-approved alternative procedure properly followed	P/Pf/C		0	26	00	Pas	teurized foods use	ed; prohibited foods not of	ffered P/C O	
10 Adequate handwashing sinks, properly supplied/accessible	PNC	0	0					s and Toxic Substan		
Approved Source	0			27 🔘	00	Foo	od additives: ag	proved and properly	used POO	
11 Food obtained from approved source	P/Pf/C	0	0	20		Tox	kic substances	properly identified.		
12 O O Food received at proper temperature		0	_	28	0	2	red & used	, , , , , , , , , , , , , , , , , , , ,	P/Pf/C O	
13 Food in good condition, safe, and unadulterated	P/Pf	0	0					Approved Procedu	res	
14 O Required records available: molluscan shellfish	P/Pf/C	0	0	29 🔾	0	Con	mpliance with v	rariance/specialized		
identification, parasite destruction	PIPIIC			29	1019			eria/HACCP Plan	P/Pf/C O O	
				RACTICE			E IS SELVENIE			
Good Retail Practices are preventative measures to	o contro	I the	additi	on of path	hogens,	chemicals	, and physical ol	bjects into foods.		
	n appro	priate	box	for COS a	and/or R	R CO	S=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	Р	0	0	43 🔘	In-use	utensils:	properly stored		c 00	
31 O Water and ice from approved source	P/Pf/C	0	0	44 0	Utensils	s/equipmer	nt/linens: proper	ly stored, dried, & hand	fled Pf/C O O	
32 O Variance obtained for specialized processing methods	Pf	0	0	45 🔘	Single-	use/single-	service articles:	properly stored & used	P/C O O	
Food Temperature Control				46 🔾	Gloves	s used pro	perly		c 00	
Proper cooling methods used; adequate equipment for	Df/C						Utensils a	nd Equipment		
temperature control	PI/C	0		(F) X	Food a	and non-fo		faces cleanable,	2000	
34 O O Plant food properly cooked for hot holding	Pf	0	0	C 1	proper	rly designe	ed, constructed	, and used	P/PICO	
35 O O Approved thawing methods used		0	0	48 0				d, maintained and us	sed; pero	
36) Thermometers provided and accurate	P//C	0	0	70	cleanin	ng agents,	, sanitizers, and	d test strips available	Pf/C O O	
Food Identification	Ų			49/00	Non-fo	ood contac	t surfaces clea	ın	(c) O O	
37 Food properly labeled; original container	Pf	0	0	0,	and Edit		Physica	al Facilities	3	
Prevention of Food Contamination	_			50 🕸	Hot an	nd cold wa	ter available; a	dequate pressure	(Pf) (O)	
38 Insects, rodents, and animals not present	Pf/C	0	0				ed; proper back		P/Pf/C O O	
39) Contamination prevented during food preparation, storage & display	P/Pf/C	10	0				ste water prope		P/Pf/C O O	
40 O Personal cleanliness	Pf/C	0	0	(53 Q	Toilet f	facilities: p	properly constru	ucted, supplied, & cle	ean PCOO	
41 O Wiping cloths: properly used and stored	С	0	0	54 0	Garbag	ge and refu	se properly disp	osed; facilities maintair	ned (8) 00	
42 Washing fruits and vegetables	P/Pf/C	0	0	55 🔘	Physic	al facilitie	s installed, mai	ntained, and clean	P/PiiC O O	
Permit Holder shall notify customers that a copy of the most recent inspection repo		- I a la I						ng; designated areas		
The most recent inspection repo	or is ava	anabit						used per CGS §19a-		
	- /					cumented		Date corrections		
Person in Charge (Signature) Date	7/2	27				iolations		8110/2024	3	
2.000	1						Violations	8/17/2024	7	
Person in Charge (Printed) Dominic Scintos				Core Ite				11/7/2024	8	
Incompton (Signature) - AMMAN ///	120	74	- 1	Risk Fa	ctor/Pu	ublic Healt	th Intervention 1	Violations	Â	
Inspector (Signature) Date 7	1200	ات						vention Violations		
spector (Printed) Which for an all spectors (Printed) Good Retail Practices Violations Requires Reinspection - check box if you intend to reinspect										
Appeal: The owner or operator of a food establishment aggrieved by the	his ord	or to	COTT	act any	inenaci	tion violet	ion identified t	you miteria to reins	ranta hald danta	
or dispose of unsafe food, may appeal such order to the	Direct	or of	Hea	Ith, not la	ater the	an forty-e	ight hours after	er issuance of such	order	
				.,			-J Our Carte		U. UUI.	

Food Establishment Inspection Report Page 2 of 2

LHD Manchester	HD MANCHEL Inspection Report Continuation Sheet Date 8/7/2024											
Establishment #UCACIT	V	Town Manch	ester	reinopection	1 8/13/24							
		TEMPERATURE OBSERV	ATIONS									
Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp							
chetse	40F	hot hold - saulage	164F	duh machine	50 100ppm							
(clisian)	39F	Mained potatoren	eut 109F		228 488							
cut tomato	115	har applain		quat 3 bay	200-400 ppm							
en ickensalad	40F	Beer cooler	38F									
raw burger		1102 €	39F									
undercounter Fish	40F 40F	WIC	40F									
Tartar sauce	-101	Mashed potato ball	41F									
	OE	SERVATIONS AND CORREC		ONS								
Item Violations cited in t		e corrected within the time frames below			f the food code.							
Number CFPIU ON S	ite - DC	m										
	\$390 jettuce in handsink by cookline - discussed not using as dumpsink											
31c squeeze bo	ittes n	ot labeled on coor	sline	J								
		r gasket on cooking										
15p Food not pr	otected	in I door standing	oouro	it cookline								
notex discuss date 1	<u>Yarking</u>	with person inci	narge									
15p raw Meat	frozen.	stored cominque	d WITH	nice cream								
(540) Cleaning	guipm	unt stored on fic	or by	prepsink								
		FICIZER not clea		pasement)								
17c MIK Crat	tusea	assnelving in u	JIC									
		in restrooms -0										
		ns restroom at 7										
10 pf Soapaispen	ser at b	ar must be mounted at bar area (cos)	lorpu	mp dispenser								
15.p 1 ce not pro	itected	at bar area (cos)	by ba	ittnder								
36 c no alcohol	Wipes	to clean thermo	meter	•								
notex The mome	ter ava	rilable			7-1							
north overall goo	ld equipi	ment/utensil sto Kitawailable - o	rage									
note no ill emp	noytes											
muto vomit aid	irrneu	kitavailable - 0	rderec	)								
100		N .	1 20									
health dep	t to foll	ow up on priorit	y /pri	ority foundat	ion							
VIOLATION	i un 8/1	2 OY 5/13										
		0-										
Person in Charge (Signature)	Home of I	The state of the s		Date 5/-								
Inspector (Signature)	ywill lux	<i>Y</i>		Date 8/7	1/0/4							

Risk Category: 2 Food Establ	ishn	nent	Insp	ecti	on Re	port	Page 1	of <u>Z</u>	=	
Establishment type: Permanent Temporary Mobile Other					Date: \$	2171202	4			
Establishment Carlita's Bakery		sering Co	mnecticat M	NII.	Time In	1.1.	AM/PM Time Out_10	:15	ÁM	λРМ
Address 73 A TOILAND TOKE		DE	H		LHD					
Town/City Manchester					Purpose	e of Inspection	: Routine Pr	e-op	^	\
Permit Holder RANGCO MUNIZ	C	onnecticut of Publi	Departm c Health	ent	Reinspe	ection	Other (CINSPECTION	78	20/2	24
FOODBORNE ILLNESS RISK FA	ACTO	RS A	ND P	UBLI	C HEAL	LTH INTERV	ENTIONS		m,	
Risk factors are important practices or procedures identified as the most prevalent contri	ributing fa	actors of fo	odborne	illness d	r injury. Inte	erventions are contr	ol measures to prevent foodborne illne	ss or injur	у.	
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it	em	IN=	in comp	oliance	OUT=r	not in compliance	N/A=not applicable N/	O=not of	bserve	ed
P=Priority item Pf=Priority foundation item C=Core item V=violation type	Mark in	approp	riate bo	x for C	OS and/or	R COS=correc	cted on-site during inspection	R=repea	at viola	ation
IN OUT N/A N/O Supervision	V	COS R		IN O	JT N/A N/C	Protect	ion from Contamination	V	cos	R
1 Person/Alternate Person in charge present,	Pf		15	0	000	Food separate	d and protected	P/C	0	0
demonstrates knowledge and performs duties	Pi	0	(16)	00	10	Food-contact s	urfaces: cleaned & sanitized	PPW	CO	0
2 Certified Food Protection Manager for Classes 2,	С	00	17	0/		Proper disposi	tion of returned, previously	٧,		
3, & 4	0		1111				litioned, and unsafe food	1	PO	
Employee Health							ature Control for Safety			
3 Management, food employee and conditional employee;	P/Pf		18	0	000	Proper cooking	time and temperatures	P/Pf/0	CO	0
knowledge, responsibilities and reporting	FIFI	0	19	0	000	Proper reheating	ng procedures for hot holding	F	PO	0
4 Proper use of restriction and exclusion	P	00	20	0	000	Proper cooling	time and temperatures		PO	
5 Written procedures for responding to vomiting and			21	00	000	Proper hot hold	ding temperatures			0
diarrheal events	Pf	0		0			Iding temperatures	F	_	0
Good Hygienic Practices			23	000	000	Proper date ma	arking and disposition	P/Pf		0
6 O Proper eating, tasting, drinking, or tobacco products use	e P/C	00					ic health control: procedures			1
7 O No discharge from eyes, nose, and mouth	С	00	24	0	ے اص	and records		P/Pf/C		0
Preventing Contamination by Hands					1	Cons	umer Advisory			_
8 O Hands clean and properly washed	P/Pf	100	25	0	00		ry provided: raw/undercooked food	Pf	0	0
No have hand contact with PTE food or a	חומנום			,		The second second second second	sceptible Population			
pre-approved alternative procedure properly followed	P/Pf/C	0	26	200			used; prohibited foods not offered	P/C		10
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	00			Fo		ives and Toxic Substances	100	1_	10
Approved Source		100	27	0			: approved and properly used		PO	10
11 O Sood obtained from approved source	P/Pf/C	00		-	1000		ces properly identified,			$\vdash$
12 O O Food received at proper temperature		00	- 128	DYC		stored & used	see property recruined,	P/Pf/0	CO	0
13 Food in good condition, safe, and unadulterated	P/Pf						ith Approved Procedures			-
							th variance/specialized	_	1	_
Required records available: molluscan shellfish identification, parasite destruction All (VIIV)	PPIC		29	0			criteria/HACCP Plan	P/Pf/0	CO	0
	OD RE	TAIL F	RAC	TICES	Inches I					<u> </u>
Good Retail Practices are preventative measures to						nicals, and physic	al objects into foods.			
		priate bo					on-site during inspection	R=repea	at viola	ation
OUT N/A N/O Safe Food and Water	V	COS F		TUC			se of Utensils	V		
30 Pasteurized eggs used where required	P	00	_		use uten	sils: properly sto		C		0
31  Water and ice from approved source	P/Pf/C						perly stored, dried, & handled	Pf/C	_	0
32 O Variance obtained for specialized processing methods	Pf	00	45	OSi	nale-use/s	ingle-service artic	les: properly stored & used			
Food Temperature Control		THE REAL PROPERTY.	1 40	00		d properly	ioci proporty cicrou a accu			-
Dropper applies motheds used, adaptists and investigation							s and Equipment			10
temperature control	Pf/C	00		s / Fo	od and n		surfaces cleanable,	~	200	T
34 O O Plant food properly cooked for hot holding	Pf	00	5 67			signed, construc		PIPIL		0
35 O O Approved thawing methods used		00	5				alled, maintained and used:		4	
36 O Thermometers provided and accurate	Pf/C	00	48				and test strips available	Pf/C	0	0
Food Identification	1, 40			X N	n-food or	ontact surfaces	sleen	10	10	
37 Food properly labeled; original container	PF/C	100		20110	)11-100a C		sical Facilities			0
Prevention of Food Contamination	1.00	1010		OH	at and col		e; adequate pressure	De	10	
38 Insects, rodents, and animals not present	DEIC	00	51		umbina in	etalled: preper b	e, adequate pressure packflow devices	Pf		0
39 Contamination prevented during food preparation, storage & display		00						P/Pf/C		
40 Personal cleanliness		00				d waste water pr	estructed, supplied, & clean	P/Pf/C	10	2
41 O Wiping cloths: properly used and stored	, "C	00		G	rhago and	d refuse property	fisposed; facilities maintained		0	
42 Washing fruits and vegetables		00		O DI	weical fac	cilities installed	maintained, and clean	P/Pf/C	0	
		-		O Ac	loguate v	entilation and lig	hting; designated areas used	PIPIL		
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ajlable.	00				not used per CGS §19a-36f	1 0	0	
DI J	- 1		Vio		docume		Date corrections due		#	
Person in Charge (Signature) \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	- 14				m Violatio		Date corrections due		77	
	$-c_f$		-			Item Violations	8/17/2024	_	2	
Person in Charge (Printed) PCCCC MUNIT					Violation		117 2024		3	
1 1 5 5 0 0 1 1 1	- m	A	Ris	k Facto	or/Public I	Health Interventi	on Violations	-	1	
Inspector (Signature) 7: 20/0/00/07 Date 8/7/	202	14	Rep	eat Ri	sk Factor	/Public Health In	tervention Violations		4-	
1 ALLICOID CIMINOLLI			God	od Reta	ail Practic	es Violations			60	
Inspector (Printed)			Red	quires	Reinspe	ction - check bo	x if you intend to reinspect			
Appeal: The owner or operator of a food establishment aggrieved by the	nis orde	er to co	rrect a	inv ins	pection v	violation identifie	ed by the food inspector or	to hold	destr	rov.
or dispose of unsafe food, may appeal such order to the	Directo	or of He	ealth, r	ot late	r than fo	rty-eight hours	after issuance of such orde	r.		

	Foo	d Esta	ablishm	ent Inspe	ction l	Report	Page c	of
	nchester	2 02		eport Continuation She	et		Date 8/7/2/	
Establish	ment_ <u>(aY1i+d'S</u>	Baker	<u>У</u> т	own Manch	rester	· flir	rspection 8,	120/24
			TEMPER	ATURE OBSERV	ATIONS			
Item	/Location/Process	Temp	Item/Lo	cation/Process	Temp	Item/Lo	cation/Process	Temp
VA LIVITIA	rated cooler	•		e-Frostina	41F	Examit la	andsink	95 F
Chiqu	rarca cooler	<b></b>	-		11.			
Wei	fecake	4)F	1000 50	pe J		167LL OOK	n hot water	89F
			TURKEY		38F			
Milk At	coffee coolex	AIF	cheese		401	L 1.10	LAI	89F
In III (Y)	COLLECT COLLECT	111	Cilcoc	/	701	hot wa		V.M
					1			
2d0017	TUE FIELZEY	-4F						
<u> </u>								
Canada de la		0.0	CEDIVATION	IC AND CODDEC	TIVE ACTI	01/0		100000000000000000000000000000000000000
	Violations aited in this			IS AND CORREC			5 44 9 0 400 44 - 5 11 - 4	6 1 1
Item	Violations cited in this	s report must b	e corrected with	ii tile time trames belo	w, or as stated	in sections 6-40	5.11 & 8-406.11 of the f	ood code.
Number	CFPM: Rebe	000						
11			1 61 - 6					
llo pF	paninpress e							
49 c 550	wall behind	panin	press r	not clean				
550	Ceiling tiles							
53 C	no toillet pa	per du	oenser,	in restroo	m			
47C	non commerc	icu sok	ne couler	used for ye	trigero	utton		
ARTHER !	exterior of bir	ns with	1 COOKIE	curters /sup	PINS MO	teuan		
ATPE	non Food cont	act/NS	= (ontal	ners being	used	to store	Food produ	ict
	in 2 door 19tos	acool	ev	<i>J</i>				
	片Food conto	ict cont	alners r	equired, m	nust be	NSF/egi	ivalent	
note*	test Strips !			· ,		920		
14 pF	nllergen'sta	temen	it requir	red at troi	nt cou	nter/or	n menu	
	4 email a	opy -	carlitosb	akery@ya	hoo.co	m		
	overall clear	,						
	good Storage			2+ Jutensil	5		<del></del>	
nifer	no cooking at	time o	OF VISIT					
	In the second second second				100			
	discussed purc	chasing	bins pe	roidically -	NSFO	requira	lent	
			1.1				C -1	
Person in	Charge (Signature)	Keber	earme				Date 8 - 7 - 2	2024
Inspector	(Signature)	Dona	11/				Date 8 7 21	179

Risk Category: 3 Food Estab	lishn	nent l	nspect	ion Re	port	Page 1 c	of <u>2</u>	
Establishment type: Permanent Temporary Mobile Other				Date: 8	8/22/24			
Establishment FIVE STAY CHINESE		*sering Con	necticus Healing	Time In	11:30 A	M/PM Time Out/		AM/PM
Address 296 West middle Toke		DP	H)	LHD	manc	nester		
Town/City Manch ester	j			Purpose	e of Inspection:		e-op	sicol
Permit Holder TIAN		onnecticut D of Public	Health	Reinspe		Other PIN PECT	ON 8	124
FOODBORNE ILLNESS RISK F								
Risk factors are important practices or procedures identified as the most prevalent cont	tributing fa	actors of foc	dborne illness	or injury. Into	erventions are control	measures to prevent foodborne illne	ss or injury.	
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it			compliance		not in compliance		O=not obse	erved
P=Priority item Pf=Priority foundation item C=Core item V=violation type	Mark in	appropri	ate box for (	COS and/or	R COS=correct	ed on-site during inspection	R=repeat	violation
IN OUT N/A N/O Supervision	V	COS R		OUT N/A N/O		on from Contamination		COS R
Person/Alternate Person in charge present	-				Food separated			00
demonstrates knowledge and performs duties	Pf	00		30		urfaces: cleaned & sanitized		
0.45.45.45.45.4						on of returned, previously		
2 O Certified Food Protection Manager for Classes 2, 3, & 4	C	00	17 💇 0			tioned, and unsafe food	P	00
Employee Health				- Constitution		ture Control for Safety		
			18			time and temperatures	P/Pf/C	00
Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf	00	19 0		Proper cooking	g procedures for hot holding	PIPIIC	
4 O Proper use of restriction and exclusion	Р	00	20		Proper reading t	ime and temperatures		00
Written propedures for respecting to use iting and	-	00			Proper hot holdi			00
diarrheal events	Pf	00						00
Good Hygienic Practices	_					ding temperatures		00
6 Proper eating, tasting, drinking, or tobacco products us	- 100	1010	23 🐼 🤇		ment	rking and disposition		00
			2400	000		c health control: procedures	P/Pf/C	00
	С	00			and records		13111313131	
Preventing Contamination by Hands  8	15.50	1515		_		ımer Advisory	بالمراك	
	P/Pf	00	25 0			provided: raw/undercooked food	Pf	00
9 No bare hand contact with RTE food or a	P/Pf/C	00	1	-		ceptible Population		- Libria
pre-approved alternative procedure properly followed	L .		26 🕙			used; prohibited foods not offered		00
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	00	-			ves and Toxic Substances		
Approved Source			27		Food additives:	approved and properly used	P	00
11 🗸 🔾 Food obtained from approved source	P/Pf/C	00	2800	× O	Toxic substance	es properly identified,	Boso	26 -
12 O Food received at proper temperature	P/Pf	00		*	stored & used		P)Pf/C	X O
Food in good condition, safe, and unadulterated	P/Pf	XO			Conformance wit	th Approved Procedures	KALINATI	
14 Required records available: molluscan shellfish	P/Pf/C	00	29 0		Compliance with	n variance/specialized	חוחמום	
identification, parasite destruction				100	process/ROP cr	iteria/HACCP Plan	P/Pf/C	00
GO	OD RE	TAIL P	RACTICES	S				
Good Retail Practices are preventative measures t	o contro	I the addi	tion of patho	gens, chen	nicals, and physical	objects into foods.		7.
Mark OUT if numbered item is not in compliance V=violation type Mark i	in appro	priate box	for COS an	nd/or R	COS=corrected of	on-site during inspection	R=repeat v	violation
OUT N/A N/O Safe Food and Water	V	COS R	OUT			e of Utensils		COS R
30 Pasteurized eggs used where required	P	00	43 O Ir	n-use uten:	sils: properly store	ed		00
31 O Water and ice from approved source	P/Pf/C	00	44 O U	Itensils/equi	ipment/linens; prop	erly stored, dried, & handled		00
32 O Variance obtained for specialized processing methods	Pf	00	45 O S	single-use/s	ingle-service article	s: properly stored & used		00
Food Temperature Control					d properly			00
Proper cooling methods used; adequate equipment for	0		111	The state of	Utensils	and Equipment		
temperature control	Pfc	00	47 05 F	ood and n	on-food contact s	urfaces cleanable.	NA.	
34 O O Plant food properly cooked for hot holding	Pf		I MALE TO SOL		signed, constructe		P(Pf/C)	00
35 O Approved thawing methods used	_	00	I V			lled, maintained and used:	100	
36 O Thermometers provided and accurate		00	148 0		•	and test strips available	Pf/C	00
Section Food Identification	1, 20	00			ontact surfaces cl		(0)	00
(37) Food properly labeled; original container	PfC	00	D'ALL	1011-1000 00		ical Facilities		90
Prevention of Food Contamination	0,00	10,0	50 0 1	lot and col		adequate pressure	DE	00
38 O Insects, rodents, and animals not present	Df/C	00			nstalled; proper ba			00
39 Contamination prevented during food preparation, storage & display		00					P/Pf/C	
40 Personal cleanliness		00			d waste water pro		P/Pf/C	
41 Wiping cloths: properly used and stored	C					tructed, supplied, & clean		00
42 Washing fruits and vegetables		00				sposed; facilities maintained		00
		-				aintained, and clean	P/Pf/C	
Permit Holder shall notify customers that a copy of the most recent inspection rep	ort is ava	ailable.	ON	latural rubl	ber latex gloves n	ting; designated areas used ot used per CGS §19a-36f		00
Person in Charge (Signature) Zulli Date			Priority Ite	is docume em Violatio	ons	Date corrections due	7	#
Person in Charge (Printed) //AIV //CIA	W		Core Item	n Violation		9/2/2024	3	
bonnes of Olemania dia	717	1171	Risk Fact	tor/Public I	Health Intervention	n Violations	7	
Inspector (Signature) L. Sylvin Date Y Z	412	UL4				ervention Violations		
LINE CONTRACTOR CONTRACTOR					es Violations		13	1
Inspector (Printed) LWU VII 19 00 100			Requires	Reinspe	ction - check box	if you intend to reinspect	V	
Appeal: The owner or operator of a food establishment aggrieved by the	his orde	er to con	rect any in:	spection v	violation identified	by the food inspector or t	o hold, de	estroy,

reinspection: 8/28/2024 /8/27/2024

Food Establishment Inspection Report LHD Manches Her Inspection Report Continuation Sheet Date Establishment FIVE STAY CHINEST Town manches ter TEMPERATURE OBSERVATIONS Item/Location/Process Temp Item/Location/Process Temp Item/Location/Process Temp 165F 11111 internal chicken raw Chicken AIF brownville 163F 185F 28F K-definition Haru-beansplout alf Front Sliding arimo cookna 41F AIF egg roll hicken cooling 41F crab radoon raw shrimp COOKEdbert **OBSERVATIONS AND CORRECTIVE ACTIONS** 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. Item WIC Number 10,60 F COOKED 2 hrage over row Shrimp in WIF over rawbeef in WiF n on peop poxes of oil-com moved to speed storedon drustorage rack breading container not clean stored on cardboard bin-discussed stainless

bucket not labeled (cos) -discussed placement of bucket liner on stainless steel table helpe rue cooker ar preptable not clean regas - discarded - Food Grade brushes only COOLLY -move to NSF/commercial Content inercused for condiments Person in Charge (Signature) Date Inspector (Signature) Date

	Food	d Esta	blishme	ent Insped	ction F	Report	Page 3 o	f_3_
LНD <u>М</u> 0	enchester			ort Continuation Shee			Date 8/27/2	2024
Establishr	ment FIVE STAL	chine	<u>C</u> Tov	wn Manch	rester			
ltom	/Location/Process	Temp		ATURE OBSERVA	ATIONS Temp	Itom/Lo	cation/Process	Temp
hot r	iu	158F	item/2000	ationiii Toccas	Temp	not wat	1.1	96F
reach	in							
raw c	chicken	41F						
bean.	sprouts	AIF						
reach i	n siiding cooler I Chicken							
Item	Violations cited in this			the time frames below			5.11 & 8-406.11 of the f	ood code.
Number		Secret,			^^^			
33 pF	cooling foo	d proc	ductin	sliding	NSF C	cooler -	-cooling	10
. 1	be done in	WIC	only.	J			J	
- 1 - 1 b	Greach ir Food produ	unit	s not a	pproved A	or cool	ing, or	ny Mainta	ining
12.5	FOOD produ	Ct 41	Fand b	elow.		ad care		J
13p	dented can		٠,		o dent	tu can a	treat to be no	Furnua
tel sensett at test	overall clea	4						(3)
LULUT	good storage	OFTO	go coma	11/613				
	reinspection	7 812	8/2074					
	1 2 11 10 10 10 10 10 10 10 10 10 10 10 10		01 202					
-	discussed NS	FCOMY	nercial	prep table	Laddin	g prep t	able)	
-	discussed NS Sauces not co	vered 1	protecte	d by wor	rstat	ton'		
			1					
								1
Person in	Charge (Signature)			ſ	1eil	1 _	Date 8 2	2/202
		12 MON	IN		V		Date 8/27/7	024

Risk Category: 2	Food Estab	lishn	nent	· In	specti	on Rer	ort	Page 1 c	of —		
	manent Temporary Mobile Other				ороси						
Latabilatiment type. Fe	Temporary Wobile Ottler				***	Date:	7/31/24				
Establishment Geo	rajes Sitchen		45ering	Cohmet	Mealify.	Time In_	AM/PN	Time Out	AM/PM		
Address 642	Hilliard				H)	LHD Manchester					
Town/City Whar	chesto					Purpose of Inspection: Routine Pre-op					
Permit Holder		C	onnecticu of Pub	rt Dep	eartment ealth	Reinspec	tion Oth	er			
	FOODBORNE ILLNESS RISK F.	ACTO	RS A	AND	PUBLI	C HEAL	TH INTERVENTION	ONS			
	ant practices or procedures identified as the most prevalent contains status (IN, OUT, N/A, N/O) for each numbered it		F-57290	100		223727	200				
	y foundation item C=Core item V=violation type				compliance te box for C				O=not observed  R=repeat violation		
IN OUT N/A N/O	Supervision	V		R	IN O	UT N/A N/O	Protection fro	m Contamination	COS R		
	n/Alternate Person in charge present, nstrates knowledge and performs duties	Pf	0				Food separated and p	orotected s: cleaned & sanitized	P/Pf/C O O		
2 Certifi	ed Food Protection Manager for Classes 2,	С	0				Proper disposition of	returned, previously	P 00		
3, & 4	Employee Health						served, reconditioned Time/Temperature C	· Control All to the Control All			
3 O Manag	ement, food employee and conditional employee;	P/Pf	0			000	Proper cooking time a	and temperatures	P/Pf/C O O		
Knowl	edge, responsibilities and reporting	5,0000 5	A 0.538		19 0		Proper reheating prod	edures for hot holding			
Writto	r use of restriction and exclusion n procedures for responding to vomiting and	Р	200	2	21 0		Proper cooling time a Proper hot holding ter	nd temperatures	(P)OO		
	eal events	Pf		$\supset$			Proper cold holding te		(PD) 0		
6 O O Prope	Good Hygienic Practices	- 15/0			23 🔾		Proper date marking		P/Pr O O		
	r eating, tasting, drinking, or tobacco products us scharge from eyes, nose, and mouth	e P/C		읡	24 🔾		and records	th control: procedures	P/Pf/C O O		
	Preventing Contamination by Hands	0					Consumer	Advisory			
	s clean and properly washed	PIP	0		25 0			led: raw/undercooked food	Pf OO		
19101010101	re hand contact with RTE food or a proved alternative procedure properly followed	P/Pf/C	0		26 0		Highly Susceptib	ole Population rohibited foods not offered	P/C 0 0		
	ate handwashing sinks, properly supplied/accessible	Pf/C	0	5	20 0 0			nd Toxic Substances	FICIOIO		
	Approved Source	_			27 🔾			ved and properly used	POO		
	obtained from approved source received at proper temperature		00		28		Toxic substances pro stored & used	perly identified,	P/Pf/C O O		
13 O O Food	in good condition, safe, and unadulterated		0	_			onformance with Ap	proved Procedures			
	red records available: molluscan shellfish	P/Pf/C	0		29 🔾		Compliance with varia	ance/specialized	P/Pf/C O O		
Identin	ication, parasite destruction  GO	OD RE	TAIL	PR	ACTICES	i i i i i i i i i i i i i i i i i i i	process/ROP criteria/	HACCP Plan			
	Good Retail Practices are preventative measures t	o contro	I the ac	dditio	on of patho	gens, chemi	cals, and physical objec	ts into foods.			
Mark OUT if numbered ite					or COS and	d/or R	COS=corrected on-site		R=repeat violation		
OUT N/A N/O 30 Pasteurized	Safe Food and Water d eggs used where required	P	cos		OUT In	usa utansi	Proper Use of U ils: properly stored	Itensils	V COS R		
	ice from approved source	P/Pf/C		5	44 <b>2</b> Ut	ensils/equip	ment/linens: properly st	ored, dried, & handled	(PFI)COO		
32 O Variance of	otained for specialized processing methods	Pf	0		45 O Si	ngle-use/sin	gle-service articles: pro	perly stored & used	P/C 0 0		
Proper coo	Food Temperature Control ling methods used; adequate equipment for	-			46 O G	loves used		- sanda a sanda	c 0 0		
133 C temperature		Pf/C	0	>	F	ood and no	Utensils and I n-food contact surface				
34 O O Plant food p	properly cooked for hot holding	Pf	0	5	4/ ( )		gned, constructed, an		P/Pf/C O		
35 O Approved to	hawing methods used ters provided and accurate	Pf/C	00	의			g facilities: installed, n		Pf/C O O		
memome	Food Identification	FIIC	1010	4			nts, sanitizers, and tentact surfaces clean	st strips available	c 00		
37 Food properly label		Pf/C	0	0			Physical F	acilities			
38 S Insects, rodents, ar	Prevention of Food Contamination	1060	201		-		water available; adeq	PERSONAL PROVINCE OF STATE OF	Pf O O		
39 Contamination preve	nted during food preparation, storage & display	P/Pf/C				-	talled; proper backflow waste water properly	TO THE PROPERTY OF THE PARTY OF	P/Pf/C O O		
40 Personal cleanlines	SS		0		53 🔾 To	ilet facilitie	s: properly constructe	d, supplied, & clean	Pf/C O O		
41 Wiping cloths: prop 42 Washing fruits and		C	0		54 O G	arbage and i	refuse properly disposed	d; facilities maintained	C 0 0		
				4			lities installed, maintai	ned, and clean designated areas used	P/Pf/C 0 0		
Permit Holder shall hothly co	ustomers that a copy of the most recent inspection rep	ort is ava	allable.	,		atural rubbe	er latex gloves not use	ed per CGS §19a-36f	- 0 0 0		
Person in Charge (Signat	ture) Date	211	26			m Violation		ate corrections due	#		
	Dilines Danal		<del>/)</del>	_			em Violations	days	15		
Person in Charge (Printer	0 7 11 15 UK 1 40 UT O)			4	Core Item	Violations	97	nain			
Inspector (Signature)	Jones Payno Date 7/3	1/20	/				ealth Intervention Viol		4		
Inchestes (Dietail)	2	1 )			Good Ret	ail Practice	s Violations		2		
	corator of a food establishment aggrieved by the	hie ord	or to c	0	Requires	Reinspect	tion - check box if you	u intend to reinspect	seed		
or dispose	of unsafe food, may appeal such order to the	Directo	or of H	lealt	th, not late	er than fort	v-eight hours after is	suance of such order	znoia, aestroy,		

reinspection 8/9/24

Foo	d Esta	blishmen	t Inspe	ction F	Report	Page	of
LHD Manchester		Inspection Report C	ontinuation Shee	et	Da	ate $7/31$	124
Establishment Georgie	Kitch	<u>වා</u> Town_	March	este	- Ninca	ection 8/91	(24
9		TEMPERATU	RE OBSERV	ATIONS	The state of the s	071	
Item/Location/Process	Temp	Item/Location	/Process	Temp	Item/Location	on/Process	Temp
Butter	41-		•		Handsink	then rate	287F
		"trenday"			1 10	J. 0.05-5	
Sourcream	41F	7-0	2 5	1			
	22 20 202	Moseni	ce this	day	3 Bay hot	Mater	120F
Ribs	35F				0 0 1	2010	120
					Shama		UDF
					0160W DG	sta	YOF
					E100= 10.		10
		SERVATIONS AN					A15-500.05-4
item		corrected within the ti	me frames belov	w, or as stated	in sections 8-405.11	& 8-406.11 of the	food code.
Number C+PM on s	site					Horward	to C Switch
		0015		1	1160	/ OFF ->-	turredon
38c joading	Tuble	1 94F -	-n just	bean	yo. IDF	- 1 - His	Lough
360 Loading	tock c	loor open	to Ki-	tches	Extena	cdoord	sen
witho		l!	3	/			1
			1921	1		. /	,
8P No handw	ashina	y after Ke	turnino	to wo	CK by sta	ome the	King
	0015	7 0 ,	_	,	Ĭ.	0, 1	7
	, ,	20+ 1100		-1			
Lincuas -							
7475 Multiple	damja	ged Wen	sil-spa	tulas	, di scard		
222 Prepped CV	icton	24 85FG	on this	$\omega_0$	or -dis	corded	1
		•		4 1	331.4		0
20P Cooked Rib	SIDIC	eded prope	ever-a	uscara	la'	Docsema	uled 11/24
-CFPM	/owner	- to retrai	n All S	statt	on proper	-toods	alety
/ and it	mond	wes. Ow	our to	loc 10 ~	ant train	1000	end to
1100		_			1071 000		HDptin lack
/ · SWYVELLE				0.92	^		,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,
20P Cooked MA	c n Ch	lese (0 84	F a	iscard	ed.		
ia mag bo	rchased	, rack fo	r +3-9	0 +51	gre use		
Discussed 7	pod De	Ivenes-R	OST dell	ven se	enice not	use bo	xes .
1		for other;					
Discussed	1	S	1	STATE OF THE STATE			
Reviewed	4		0.449		ion'		
			Λ				2
Temp air co						1	Sypp aval
		nant cool		be plo	nned.	hini spwt	
Nothmore		/			, [		
Alleigens I	posted	- Menu	rapped &	t needs	to become	pleter	
Person in Charge (Signature)	HAPA	P	O			Date 73/	24
Inspector (Signature)	NOC KO	sect Pair	ne			Date 7/3/	24
PIC Stated they w	11 be o	ooling less	items a	nd dis	cording af	and or	day
Distribut	ion: 1st - White	- Health Department	2nd - Yellow -	Owner/Operato	or/Person in Charge		7.
Ice wards + ice	malm	US IIII MALOY	101 10	orana.			

Risk Category: 3 Food Estab	lishm	nent	: In	spec	tion Re	port	Page 1 c	of <u>3</u>			
Establishment type: Permanent Temporary Mobile Other					- Date: 7	131124					
Establishment HUSKY P12ZA		*sering	Connect	ticat Healing	Time In	Time In 1) AM/PM Time Out 17:30 AM/PM					
Address Alo West Center Street		DI		LHD MANCHESTER							
Town/City Manchester						e of Inspection:	Routine Pre	е-ор			
Permit Holder Hasan	Co	onnecticu of Pub	nt Dep	epartment lealth Reinspection Other							
FOODBORNE ILLNESS RISK F	ACTO	RS A	AND	PUB	LIC HEA	LTH INTERVENT	IONS				
Risk factors are important practices or procedures identified as the most prevalent con	ntributing fa	ctors of	foodb	borne illnes	ss or injury. Int	erventions are control meas	sures to prevent foodborne illne	ss or injury.			
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered	item	IN:	=in c	complian	ce OUT=	not in compliance N	N/A=not applicable N/0	D=not observed			
P=Priority item Pf=Priority foundation item C=Core item V=violation type	Mark in	appro	priat	e box for	r COS and/or			R=repeat violation			
IN OUT N/A N/O Supervision	V		R		OUT N/A N/	7	om Contamination	V COS R			
Person/Alternate Person in charge present				150		Food separated and	Control of the Contro	(PC 0 0			
demonstrates knowledge and performs duties	Pf	0	9	16 0			es: cleaned & sanitized	P/Pf/C O O			
Certified Food Protection Manager for Classes 2				$\overline{}$	3	W	f returned, previously	-			
2 P O Set tilled 1 ood 1 totection tviallager for classes 2,	С	0	게	17 🐼		served, reconditione		POO			
Employee Health					,	Time/Temperature					
Management, food employee and conditional employee;	D/DC			18	1000	Proper cooking time		P/Pf/C O O			
knowledge, responsibilities and reporting	P/Pf	0	اا	19 🕟	000	Proper reheating pro	ocedures for hot holding	POO			
4 Ø Ø Proper use of restriction and exclusion	Р	0	5	20 🔾		Proper cooling time		P 0 0			
5 Written procedures for responding to vomiting and	Pf	0	$\neg$	21 🐼	000	Proper hot holding to	emperatures	POO			
diarrheal events	PI		$\neg    $	22 0		Proper cold holding		R00			
Good Hygienic Practices		1		23	\$00	Proper date marking	and disposition	R/Pf' O			
6 O Proper eating, tasting, drinking, or tobacco products us	se P/C	0		24 0	000	Time as a public hea	alth control: procedures	P/Pf/C O O			
7 O No discharge from eyes, nose, and mouth	С	0		24		and records	\$*	P/Pf/C O			
Preventing Contamination by Hands					/	Consumer	Advisory				
8 O Hands clean and properly washed	P/Pf	0		25	00	Consumer advisory prov	ided: raw/undercooked food	Pf O O			
9 No bare hand contact with RTE food or a	P/Pf/C	0			/	Highly Suscepti					
pre-approved alternative procedure properly followed				26	00	Pasteurized foods used;	prohibited foods not offered	P/C O O			
10 O Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	2				and Toxic Substances				
Approved Source				27 🐼	00	Food additives: appr	roved and properly used	POO			
11 O Food obtained from approved source	P/Pf/C			28	*	Toxic substances pre	operly identified,	PIPf/C O O			
12 Food received at proper temperature	P/Pf	0		20	90	stored & used		(PIPIICIO)			
Food in good condition, safe, and unadulterated	P/Pf	0	2			Conformance with Ap					
Required records available: molluscan shellfish	P/Pf/C	0		29	00	Compliance with var		P/Pf/C			
identification, parasite destruction	577507.7506594		$\perp$	Section Section		process/ROP criteria	a/HACCP Plan				
Contract Con	OOD RE	IAIL	PK	ACTICI	ES						
Good Retail Practices are preventative measures											
	in approp		-		_	COS=corrected on-sit		R=repeat violation			
OUT N/A N/O Safe Food and Water  30 Pasteurized eggs used where required	V		R	OUT		Proper Use of	Utensils	V COS R			
30 Pasteurized eggs used where required Water and ice from approved source	P	-	의			sils: properly stored		c 0 0			
32 O Variance obtained for specialized processing methods	P/Pf/C	-	의			ipment/linens: properly s		Pf/C O O			
	Pf	0	의		V	ingle-service articles: pro	operly stored & used	(P)C (O)			
Proper cooling methods used; adequate equipment for				46 0	Gloves use			C 00			
temperature control	Pf/C	0		A	Food and a	Utensils and	Equipment	20			
34 O Plant food properly cooked for hot holding	Pf	0				signed, constructed, a		PPPO O			
35 O Approved thawing methods used			의								
36 Thermometers provided and accurate	PI/C	00	쉐			ng facilities: installed,		Pf/C O O			
	FIIC	101				ents, sanitizers, and to ontact surfaces clean	est strips available				
Food Identification  Food properly labeled; original container	PRIC	0	7	49 1	NO11-1000 C		Faciliates	000			
	-	101	$\preceq$	50	Hot and gol	Physical I d water available; ade		74 0 0			
Insects, rodents, and animals not present	PER	0				nstalled; proper backflo		Pf 0 0			
Contamination prevented during food preparation, storage & display	P/Pf/C	10	$\exists \exists$			d waste water properly		P(P7C) O			
40 Personal cleanliness	Pf/C	0	)  -			d waste water properly ties: properly construct		P/Pf/C O			
Wiping cloths: properly used and stored	10	0	≓H			d refuse properly dispose		Pf/C O O			
42 Washing fruits and vegetables	P/Pf/C			(55 Kg)	Physical fac	cilities installed, mainta	eu, racililes maintaineu	COO			
							designated areas used	P/Pf/C 0 0			
Permit Holder shall notify customers that a copy of the most recent inspection rep	port is ava	ilable.					sed per CGS §19a-36f				
	1011	101			ons docume		Date corrections due	#			
Person in Charge (Signature) Date	11/1/	4			Item Violation		8/3/24	4			
	/						819124	11			
Person in Charge (Printed)					em Violation		0131124	1			
1 9/7mm/11/ -10	olla			Risk Fa	actor/Public	Health Intervention Vic	olations	6			
Inspector (Signature) Date 13	1/24					/Public Health Interver	ntion Violations				
Increased (Bringer) 1 01/100 Fire 18 dil						ces Violations		21			
Inspector (Printed) LOVY (1) 57 WM				Require	es Reinspe	ction - check box if you	ou intend to reinspect	V			
Appeal: The owner or operator of a food establishment aggrieved by or dispose of unsafe food, may appeal such order to the	this orde Directo	er to co	orre	ct any i	inspection value for	violation identified by	the food inspector or to	o hold, destroy,			

reinspection: August 5, 2024

	Foo	d Esta	blishr	<u>nent Insp</u>	ection F	Report	Page	of <u>5</u>		
LHD MANC	hester		Inspection	Report Continuation S	Sheet		Date 7/31/2	24		
Establishment_	HUSKY P	11770		Town Mar	ichester	<del></del>				
				RATURE OBSE						
Meathalls	on/Process	Temp		Location/Process	Temp	1-	eation/Process	Temp		
introdis		135F 220F	2 1 1	n coolex nato	ÀIF	Not wat	OF MIDER	1125		
minuc	TIN WILLY	1401	V V .	hicken	AUF	- PUUY C	101 000101	1121		
Bay Marie			ham	11101.01	39F	10177.0				
chickenia	lina	AIF		one choise	395		iato	39F		
ham.	J	AOF	I .			pepper	oni	AUF		
logited ego		AIF				marina	ira	39F		
Sliced Ho	Mato	41F	CEDVATIO	NIC AND CODD	TOTIVE ACTIO	<u>l</u> ham		38F		
, Vi	olations cited in this			ONS AND CORRI thin the time frames b			.11 & 8-406.11 of the	food code.		
Item Number					<i>*</i>					
FinEnin	e leaking	Into bu	ckith	exttosfor	re tin In	andlinh	-ninele	akina		
				notclean	C1001.1	0(1703) 71 71	Splumk	pert		
				limentsn	ot label	ed	•	1.0		
							ezer			
370F 100	Tops of squeeze bottles damaged broken - distabled discussed									
	Topfinterior lexterior of micro wave not cuan									
16 DE COU	nter w/	Hour br	eadin	g nut clear	1					
490 hou	od of over									
11 c dir				dundergi						
			nwa	uk in coole	rrusted-	cliscuss	ed timelin	ne		
	replaceme		1	V*						
23 pF dis	icussed da	He Mark	ring u	11th person	nınchai	rge				
19'C F10				undershe	the same of the sa	. •				
SIPF Squ				r liquid no		1	,			
10	1	54		oops in sec			ers			
V				zza cold pr			34			
				tored on ur		zaprep	i ounter d	<u> </u>		
		underr	a cks a	t pizza sta	tlon					
notex dis	<u>n machi</u>	ne no	or in s	Ervia.	111010					
31pt Wh	ittgrant	lars v	ndtre	sircer not	1966 Led					
38 pF FYL	1+ +11es	preser	It by	can retur	n area	0 4 5 6 10 0	2 1	1 - 2 -		
178 b 1CNF	ernicals	torea	upove	rood (oni	ONIC) ACTOS	) From	30001 F18	TUN		
Person in Charg	ge (Signature)	12000111					Date 2/)/	1014		
Inspector (Signa	ature) ()	WWW					Date 7/3/17	11724		

Foo	od Esta	ablishment Insp	ection	Report	Page _ O	_of
LHD Manch & Fer		Inspection Report Continuation S	heet	•	Date 7/3//2	024
Establishment HUSKY 0	1270	Town Manch	nestev			
		TEMPERATURE OBSE	RVATIONS	havisia eta a (de eta)		NETT THE EVE
Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Lo	cation/Process	Temp
cake display	381=		•	canititos	Y hIICKPT	50-100
cane as pluy	201	Zinara) Cardi Nala		OUTITIO	- bywier	50 100
		Front Sandwich		$\perp$ (D) $101$	1110	ppm
0122a - Marinara	40F	cold lacen		190		1 / -
PIC		+1100 OH	405	chlorin	D	ETENALARA
	20F	1800000		CHUITN		OU WULD
Tomatoes	391	- peoperum	AOF			1 1
pacon	38F -	FII				
reheat Marinara	MIF					
STO reneat to lust		SERVATIONS AND CORRE	ECTIVE ACTI	ONS		
Violations cited in thi		e corrected within the time frames be			5.11 & 8-406.11 of th	e food code.
Item Number						
510 mop sink for	aveltie	akina				
150 dru pasta ir		nent, opened, n	1+ Nr 1+	cted in	halemar	1
20 600000000000000000000000000000000000	110000	morn, optited, in	or prose	auth	DUGLITICE	11
		of ranch stored o		in basen	nent	
490 Ceiling to	es not	crean in basemo	ent			
49c Cabinets at	Fronts	erving area not	- alan			
550 leaking a	rrana	litunthapiper	tromi	illinai	condenso	ition\
Greate al	it th ii	ronsed HILAC FAL	renalk		10,100,00	
MATERITACT STVING	AUDITAL		- opan			
in step to exing you	1 to MAL	Milah s				
1610= 01010110110	OI UI UV	of the occ		1214-000 AM 0	S 8 61 8 792	
18 pf chiorine k	DUCHET	< 200 ppm ~ 1	person	In Chai	rge re-m	aal
Sanitiver b	uchet 1	with health of	cpt. 5	0-100 p	pm cos	
notex good tong us	eto gro	abpizza from f	ront cas	e to ren	ieat	34
reinspection	1 Schen	WIED 8/5/2004-				
Augilst 12t	h 2029	-Hasan back in	9 UQ 15/16	)		
	/		)	J		
50 FOOD not can	ered In	MARCHAIN MILL	la:			
#55c Floordan	10010	DAGY MIVON			246	
4 Soci 1001 Mark	rages	TICAT THIX CV				
19c shelving w	ith or	nions across from	<u> 13 door</u>	Frecce	rNotcle	an
						(
						-
	192				Date >/3//	12016
Person in Charge (Signature)	Harman	1/1/				
Inchastor (Cianatura) N	WILL IN VIVI	1/1/			7/21	11/1/1

Risk Category: Food Establ	ishn	nen	t In	specti	ion Rep	ort	Page 1 o	f_Z_	
Establishment type: Permanent Temporary Mobile Other					Date: 8	11 24			
Establishment FARIS MINI MART (MOBIL)		+serior	Connect	ticut Healily	Time In_	(AM/PM	Time Out	2AM/PM	
Address 427 Harthra Ra		DI	D	H)	LHD MANCHESTER				
Town/City Manchester					Purpose o			-op	
Permit Holder		of Pu	blic He	Reinspection Other TEINSPECTION 8/13/24					
FOODBORNE ILLNESS RISK FA Risk factors are important practices or procedures identified as the most prevalent contr								es or injuny	
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it				compliance	R		W 12 22 2 22 22 22 2 2 2 2 2 2 2 2 2 2 2	D=not observed	
P=Priority item Pf=Priority foundation item C=Core item V=violation type	Mark ir	appro	opriat	e box for C	COS and/or R	COS=corrected on-site of	during inspection	R=repeat violation	
IN OUT N/A N/O Supervision	٧	cos	R		UT N/A N/O	Protection from Co		V COS R	
Person/Alternate Person in charge present,	Pf	0	$\circ$			Food separated and protect		P/C O O	
demonstrates knowledge and performs duties  Certified Food Protection Manager for Classes 2,	-		-			Food-contact surfaces: cle Proper disposition of return		P(Pfi)C O O	
3, & 4	С	0		17 🛭		served, reconditioned, and	d unsafe food	POO	
Employee Health  Management, food employee and conditional employee;		1		18 0		Time/Temperature Contr Proper cooking time and to		Dintio C	
knowledge, responsibilities and reporting	P/Pf	0	$\circ$			Proper cooking time and to Proper reheating procedur	res for hot holding	P/Pf/C O O	
4 Proper use of restriction and exclusion	Р	0	0		000	Proper cooling time and te	emperatures	P 0 0	
Written procedures for responding to vomiting and	Pf	0		21 0		Proper hot holding temper	atures	POO	
diarrheal events				100,100		Proper cold holding tempe	eratures	POO	
Good Hygienic Practices  6	e P/C	0		23 🔾		Proper date marking and on Time as a public health co		P/Pf O O	
7 O No discharge from eyes, nose, and mouth	C	0		24 0		and records	ntroi. procedures	P/Pf/C O	
Preventing Contamination by Hands					/	Consumer Advis	sory		
8 O Hands clean and properly washed	P/Pf	0	0	25 🔾	08	Consumer advisory provided: ra		Pf O O	
9 O Mo bare hand contact with RTE food or a	P/Pf/C	0		00/00/0		Highly Susceptible P			
pre-approved alternative procedure properly followed  Adequate handwashing sinks, properly supplied/accessible	Pf/C	letter		26 0		Pasteurized foods used; prohibited/Color Additives and To		P/C 00	
Approved Source	FII	,	-	27 0 8	A Committee	Food additives: approved		PIOIO	
11 P O Food obtained from approved source	P/Pf/C	TO	0	/	-	Toxic substances properly			
12 C Food received at proper temperature	P/Pf		0	28		stored & used		P/Pf/C O	
Food in good condition, safe, and unadulterated	P/Pf	0	0		Co	onformance with Approv	ed Procedures		
Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	0	0	29 0	o 8	Compliance with variance/ process/ROP criteria/HAC	specialized	P/Pf/C O O	
	OD RE	TAIL	. PR	ACTICES		brocessivor enterlaining	Of Flati		
Good Retail Practices are preventative measures to	o contro	ol the a	additio	on of patho	gens, chemic	als, and physical objects into	o foods.		
			_	or COS an	id/or R	COS=corrected on-site during	The Contract of the Contract o	R=repeat violation	
OUT N/A N/O Safe Food and Water	V	cos	1770	OUT		Proper Use of Utens	sils	V COS R	
30 Pasteurized eggs used where required Water and ice from approved source	P P/Pf/C	0 0				s: properly stored ment/linens: properly stored,	dried & handled	C O O	
32 O Variance obtained for specialized processing methods	Pf	_	0			gle-service articles: properly		P/C 0 0	
Food Temperature Control					Sloves used			c 00	
Proper cooling methods used; adequate equipment for	Pf/C	0	0	57.00E		Utensils and Equi			
34 Plant food properly cooked for hot holding		370	10000			n-food contact surfaces cle		P/Pf/C	
35 O Approved thawing methods used	Pf	0 0	읭			gned, constructed, and use a facilities: installed, mainta		location Free Compa	
36 Thermometers provided and accurate		0				nts, sanitizers, and test str		Pf/C O	
Food Identification	-					tact surfaces clean		1000	
37 Food properly labeled; original container	Pf/C	0	0			Physical Facilit			
Prevention of Food Contamination	Drio					water available; adequate		Pf O O	
38 Insects, rodents, and animals not present Contamination prevented during food preparation, storage & display	P/PI/C	0	읭			talled; proper backflow dev waste water properly dispo		P/Pf/C O O	
40 Personal cleanliness		0				s: properly constructed, su		P/Pf/C O O	
41 Wiping cloths: properly used and stored	С	0				efuse properly disposed; fac		1900	
42  Washing fruits and vegetables	P/Pf/C	0	0	/55\ ♥ P	hysical facili	ities installed, maintained,	and clean	P/PfC O	
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ailable		56 X A	dequate ver	ntilation and lighting; designer latex gloves not used pe	nated areas used or CGS 819a-36f	000	
net o				Violation	s documen	ted Date c	corrections due	#	
Person in Charge (Signature)  Date	1/3	24			em Violation	s		-	
Person in Charge (Printed) & olemen (/	1/2	e e				em Violations 8 [ ] [	24	1	
I dans de le	. / ~	- (	-	Risk Fact	n Violations tor/Public He	ealth Intervention Violation	IS	- P	
Inspector (Signature) 7 . MM Duly Date				Repeat R	Risk Factor/P	Public Health Intervention \	Violations		
Inspector (Printed)					tail Practices	s Violations ion - check box if you into	end to reinenest		
Appeal: The owner or operator of a food establishment aggrieved by the	nis ord	er to	corre	ect anv in	spection vio	plation identified by the fo	od inspector or to	hold, destroy	
or dispose of unsafe food, may appeal such order to the	Direct	or of I	Healt	th, not lat	er than forty	y-eight hours after issuar	nce of such order		

reinspection 8/11/24

2									
	Foo	d Esta	blishment In	spection R	eport Page	2_ of _2_			
LHD <u>Ma</u>	nchester		Inspection Report Continua	ation Sheet	Date_	11/2024			
Establishr	ment Faris Mini	Mart (	MODIL) TOWN MOLI	nchester	reinspecti	011 8/13/2024			
			TEMPERATURE O						
Item	/Location/Process	Temp 39F	Item/Location/Proce	ss Temp	Item/Location/Proce	ess Temp			
MIC		011							
MILM	1n coolex	405							
LIOH	ee station)								
MIC	00010	39F							
milk 1	n cooler	41F	SERVATIONS AND CO	APPECTIVE ACTIO	NC				
Item	Violations cited in this		e corrected within the time fra			.11 of the food code.			
Number									
*	Seif serve d	onuts	being sold - c	discussed op	itions with				
	120 NT.		- donuts to b		and the same of th	1W			
			donuis						
	P	J	V.V.						
492	interior of shelving icabinets at coffee station not cuan renterior								
16 PF	(A)	microw	1 -						
149C	Floor in W	alk in	cooler not clo	lin					
19c	Fan coverin	Walk	in cooler not	41 1					
39ic	redbuil laat	orade	Stored on Floo	Libback of	house				
560	cleaning ear		it stored on f						
53c	employeer	estroo	m floor not c	uan					
530	holes in wal	il at re	straam						
530F	wandsin K In	ozzies	istroom not clean in	rettoum					
53'pF	no paper for	welsi	n restroom -	has baber t	UNALIS - MUST	be. In			
	1 .				· di	spencer			
55c	ve remove e	XCESS C	lutter in bac	hor house	i				
48 PF	no test Str	IPS ava	iilable-pic	toorderth	1s day	*1			
I.		,	1		1				
	cove base un	der3	bay sepera	ringtromi	wall				
				J					

Person in Charge (Signature)

Inspector (Signature)

,									
Risk Category: 3 Food Establ	lishn	nen	t In	spect	ion Re	port	Page 1 o	f_ <u>3</u>	
Establishment typer Permanent Temporary Mobile Other					Date: {	8/20/2024			
Establishment DD0 9 9		Leepin	d Course	tient Health	Time In_	1:30 AM(PM)	Time Out 3:0	OO AMPM	
Address 242 Broad Street			DI	4)	LHD manchester				
Town/City Manch ester	J				Purpose of Inspection: Routine Pre-op				
Permit Holder Detty	C	onnection of Pu	cut Dep	partment palth	Reinspe	ction Other_			
FOODBORNE ILLNESS RISK FA									
Risk factors are important practices or procedures identified as the most prevalent cont		105.5	10.00		GIE AV	200 100 100 100 100 100 100 100 100 100			
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it	1027111111	0.000	the state of the s	compliance	A COLUMN TO A COLU	2020 h Millione School Street Driver. The Sales See	A STATE OF THE STA	D=not observed	
P=Priority item Pf=Priority foundation item C=Core item V=violation type									
IN OUT N/A N/O Supervision  Person/Alternate Person in charge present,	V	cos	R		UT N/A N/C			PC O O	
demonstrates knowledge and performs duties	Pf	0	0	16		Food separated and prote Food-contact surfaces: cl		P/Pf/C O O	
Cartified Food Protection Manager for Classes 2					SHEET SHEET	Proper disposition of retu			
2  3, & 4	С	0	0	17		served, reconditioned, an		POO	
Employee Health				-		Time/Temperature Cont			
Management, food employee and conditional employee;	P/Pf	0			000	Proper cooking time and	temperatures	P/Pf/C O O	
knowledge, responsibilities and reporting				19 🔾	000	Proper reheating procedu	ures for hot holding	POO	
4 Ø O Proper use of restriction and exclusion	P	0	0	20	$\bigcirc \bigcirc \bigcirc$	Proper cooling time and t	temperatures	P 0 0	
Written procedures for responding to vomiting and	Pf	0		21 🗷		Proper hot holding tempe		P 0 0	
diarrheal events		Ш				Proper cold holding temp		P00	
Good Hygienic Practices  6 O Proper eating, tasting, drinking, or tobacco products us	- D/O				000	Proper date marking and		P/Pf O O	
7 O No discharge from eyes, nose, and mouth	e P/C	00		24	000	Time as a public health c	- C	P/Pf/C O O	
Preventing Contamination by Hands		101	$\stackrel{\smile}{\rightarrow}$			and records TOPICCA Consumer Adv			
8	P/Pf	10	0	25 0		Consumer advisory provided:		Pf OO	
No hare hand contact with RTE food or a					,	Highly Susceptible I		11 00	
pre-approved alternative procedure properly followed	P/Pf/C		0	26	00	Pasteurized foods used; prohit		P/C 00	
10 🗸 🔾 Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	0		Fo	od/Color Additives and 1			
Approved Source				27 00	20	Food additives: approved		POO	
11 0 Cook obtained from approved source	P/Pf/C	0	0	28		Toxic substances properl	ly identified,		
12 O Food received at proper temperature		0		20	200	stored & used		P/Pf/C O	
Food in good condition, safe, and unadulterated	P/Pf	0	0	00 20	9	Conformance with Appro			
Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	0	0	29 0	0	Compliance with variance		P/Pf/C O O	
	OD PE	TAH	DD	ACTICES	2	process/ROP criteria/HA	CCP Plan		
Good Retail Practices are preventative measures to						nicals and physical phiects in	to foods		
				or COS an		COS=corrected on-site dur		R=repeat violation	
OUT N/A N/O Safe Food and Water	V	cos		OUT		Proper Use of Uten		V COS R	
30 Pasteurized eggs used where required	Р	0	0		n-use utens	sils: properly stored		600	
31 O Water and ice from approved source	P/Pf/C	0	0	44) 💢 U	tensils/equi	pment/linens: properly stored	d, dried, & handled	PF/C O O	
32 O Variance obtained for specialized processing methods	Pf	0	0	45 OS	ingle-use/si	ngle-service articles: properly	y stored & used	P/C 0 0	
Food Temperature Control		,		46 O G	Sloves used	d properly		c 00	
Proper cooling methods used; adequate equipment for	Pf/C	0		~		Utensils and Equ			
temperature control  34 O Plant food properly cooked for hot holding	_					on-food contact surfaces c		PPC O	
35 O Approved thawing methods used	Pf	-				signed, constructed, and us		900	
36 Thermometers provided and accurate		00				ng facilities: installed, main		Pf/C O O	
Food Identification	PI/C	10				ents, sanitizers, and test st entact surfaces clean	inps available		
Food properly labeled; original container	PIC	0	0	Cal Nation	1011-1000 00	Physical Facil	itios	000	
Prevention of Food Contamination	0	101	$\overline{}$	50 O H	lot and cold	d water available; adequate		Pf   0   0	
38 Insects, rodents, and animals not present	Pf/C	0	0			stalled; proper backflow de		P/Pf/C O O	
39 Contamination prevented during food preparation, storage & display	P/Pf/C					d waste water properly disp		P/Pf/C O O	
40 Personal cleanliness	PIC	0	0			es: properly constructed, s		Pf/C O O	
Wiping cloths: properly used and stored	(C	0	0	54 O G	arbage and	refuse properly disposed; fa	cilities maintained	000	
42 Washing fruits and vegetables	P/Pt/C	0		55 O P	hysical fac	cilities installed, maintained	d, and clean	P/Pf/C O O	
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is av	ailable		56) A	dequate ve	entilation and lighting; desi	ignated areas used	(0)0	
A was at			0			per latex gloves not used p			
Person in Charge (Signature) Date	13/2	212	$\mathcal{L}(I)$	-	s docume		corrections due	#	
Jane of E	1/2	0	-I		em Violation		3/24	<u> </u>	
Person in Charge (Printed)	6		1		n Violations		012024	4	
	1			Risk Fact	tor/Public H	lealth Intervention Violatio	ins	5	
Inspector (Signature) 7 27000 Date 8 20	120	14		Repeat R	lisk Factor/	Public Health Intervention	Violations		
Inspector (Bringer) Allron AMMANI	<b>7</b> 0					es Violations		15,	
Inspector (Printed)	Carlo San	and the same		Requires	Reinsped	ction - check box if you in	tend to reinspect	V	
Appeal: The owner or operator of a food establishment aggrieved by the	nis ord	er to	corre	ect any in	spection v	iolation identified by the f	ood inspector or to	o hold, destroy,	
or dispose of unsafe food, may appeal such order to the	Direct	10 10	neali	in, not lat	er than for	rty-eight nours after issua	ance of such order		
reinspection: 8/23/24									

1st - White: Health Department

Foo	d Esta	blishment	Inspect	tion F	Report	Page 2	_of_ <u>3</u>
LHD MANCHESTER		Inspection Report Cont				Date 8 /20 /	12024
Establishment 000 99		Town/	nanch	este		<i>v v</i>	
		TEMPERATURE	OBSERVAT	TIONS			
Item/Location/Process	Temp	Item/Location/Pr	ocess	Temp	3 hay	cation/Process	Temp
Bay Mary. Beef	42F	moody		AIF	2000	puuri	pona
veggles	AIF	butter.		4 IF	not wat	er-his.	89F
, 91003		cut broco ii	/	1 IF	101 000		
whiterice	138F				mensi		114F
Soup broth	212F	WIF		OF	wome	ns h.w	114F
Bay marl Chicken	40F			_			
· ·	OE	SERVATIONS AND				N. P. Company	
itom .	/ 0.0	e corrected within the time	frames below, o	or as stated	in sections 8-405	5.11 & 8-406.11 of the	e food code.
Number CFPM: pete		11tc					
age hood not cle			024-7 da	ys to c	all set up	Hme	
(47d cardboardon	floor k	y cookline					
43c Tongs Stored	donoi	ien nandle	on cool	bline			
	17	ctioning co			70 F		
' 4 Food proc	luct, b	ee F, CUT vego	ries bro	oth b	etween	41-42F-r	noved
to walk in	cooier	and other	tunctu	ning	units	8	
81px1010040 17 0	wher	to not use 1	unit un	til re	paired		
40 wher to		i Unsed hvi				This day	1)
4 call healt	holept	prior to re-			(Thurs	70	(MA)
ALC cioth stored	on cut	ting board	J				
44 pf dirty uncleo			ona coop	rlino			
220 TOFU 0,49F-	volur		arded	0	Whir		
age shelving hel	ou) ari		lean	JyJ			
15 p 137 pt white drar	viavs	not protect		1000	obline.	Inot lab	eled
atn oster coven	ction o	ven not co	mmer	ciali		livaunt	-
notext discussed de	Signat	ed areas for	Staff O	Vink	CIFOOD	vivia (1	
(560) personal ba	a tor	ed co-minai	od with	1 TA 1	a choc		
15 p raw chicken	4 beet	Stored above	Panralic	in i	don Fr	rezer	
nott & discussed day	t mar	KIDAMALICU	cyy (VII)		0,001 1	(CCC)	
ago shawing in	1111	action					
490 Fan in Will	cnot	CIDAN					
15 h FOOD CAVER	ed wil	th CIAthe	n 14) ((	0	3		
Person in Charge (Signature)				TANY		S. C	20/202
Inspector (Signature)	hmda	V		W.		Date 8/201	2024

	FOO	d Esta	<u>ıblishment Insp</u>	<u>ection</u> R	eport Page	of
LHD_M	AND A SECOND CONTRACTOR OF THE PARTY OF THE		Inspection Report Continuation		Date 8 2012	24
Establishr	ment pho 9	7	Town_Man	chester		
			TEMPERATURE OBSE	RVATIONS		
Item	/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Front	bay Maru					
Tapi	oca pearis	37F				
	Violations cited in this	OE report must be	SERVATIONS AND CORR	ECTIVE ACTIO	NS n sections 8-405.11 & 8-406.11 of the	food sada
Item Number	Violations died in this	s report must be	e corrected within the time frames	below, or as stated if	1 sections 6-405.11 & 6-406.11 of the	e toda code.
(X)	Mary Clar CICA	NIONIA	hart manist			
			beef imwif	1.117		1-1-1-1
	POB WITH DI	011 310	red on Floor in	WIF		
49'C	Floor under	shelv	ing not claan	in WIF		
470	plastic bins	with 1	-ood product no	it comm	ercial NSF/egg	11 va With
NOTEX	nomitIdiary	ru a k	itavailable			
nith	Test strips a					
notex	Thermomen					
notex		ATTION TO SELECT ON THE PARTY OF THE PARTY O		±1 0 io 01 i	00 1 1000000000000000000000000000000000	
10 1 01					ne comerciall	VI.
	pre-pach	aged.	powder mix	es as we		
		V		- Ka		
	reinspecti	on 8/	23124.			
notest	print ALSE	nntalk	ner exampus	HOR ASIN	1 /	
FIVION	71111110010	CITICIL	ici cadirip as	10,00010	<i>W</i> 1	
			÷.			
			<del>1 </del>			
			//	1		
	=			All /	Ĩ	
Person in	Charge (Signature)		<u> </u>	No.	Date \$ 7	olon'
		Lem 1	100		Data 0/20/	74

Risk Category: 3 Food Establ	ishn	nen	t Ir	Inspection Report Page 1 of 3					
Establishment typer Permanent Temporary Mobile Other					Date:	8/20/202	4		
Establishment Pho 9 9	ù	4cepin	o Conne	ecicur Healing	Time In	1:30 A	MPM Time Out 3:0	OO AMPM	
Address 242 Broad Street		D	P	H)	LHD Manchester				
Town/City Manch ester	J				Purpose of Inspection: Routine Pre-op  Reinspection Other (PINT OF HIM X/73)				
Permit Holder POTTY FOODBODNE II I NESS DISK E		of Pu	reinspection Other Reinspection Other			- Tribunalia	118/23		
Risk factors are important practices or procedures identified as the most prevalent cont								ss or injury.	
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered if				compliance		not in compliance		D=not observed	
P=Priority item Pf=Priority foundation item C=Core item V=violation type  IN OUT N/A N/O Supervision	Mark in	cos		TIT	T N/A N/	1	ted on-site during inspection on from Contamination	R=repeat violation v cos R	
1 Person/Alternate Person in charge present,	Pf	0	0			Food separated		PC 00	
demonstrates knowledge and performs duties	FI			16 00 0	0		urfaces: cleaned & sanitized	PIPIC O O	
2 Certified Food Protection Manager for Classes 2, 3, & 4	С	0	0	17		served, recondi	on of returned, previously tioned, and unsafe food	POO	
Employee Health  Management, food employee and conditional employee;				18 0			ture Control for Safety time and temperatures	P/Pf/C O O	
knowledge, responsibilities and reporting	P/Pf	0	0	19 0 0	000	Proper reheatin	g procedures for hot holding	P 0 0	
4 Ø O Proper use of restriction and exclusion	Р	0	0	20 0	000	Proper cooling t	time and temperatures	POO	
Written procedures for responding to vomiting and diarrheal events	Pf	0	0	21 0 0	000	Proper hot hold	ing temperatures ding temperatures	P 0 0	
Good Hygienic Practices				23			rking and disposition	P/Pf O O	
6 O Proper eating, tasting, drinking, or tobacco products us		_		24 🖋 🔾		Time as a publi	c health control: procedures	P/Pf/C O O	
7 O No discharge from eyes, nose, and mouth  Preventing Contamination by Hands	С	0	0				ipioca pearls	17/1/0	
8	P/Pf	0	0	25			imer Advisory y provided: raw/undercooked food	Pf OO	
No bare hand contact with RTE food or a	P/Pf/C		0	/		Highly Sus	ceptible Population		
pre-approved alternative procedure properly followed	SSEARCH			26			used; prohibited foods not offered	P/C 0 0	
Adequate handwashing sinks, properly supplied/accessible  Approved Source	Pf/C	0	9	27 00 0			ves and Toxic Substances approved and properly used	POO	
11 6 Cood obtained from approved source	P/Pf/C	0	0		100		es properly identified,		
12 O Food received at proper temperature		0	_	28		stored & used		P/Pf/C O O	
13 Pool in good condition, safe, and unadulterated Required records available: molluscan shellfish		0		FIT			th Approved Procedures h variance/specialized		
identification, parasite destruction	P/Pf/C		0	29 0 0			riteria/HACCP Plan	P/Pf/C O	
				ACTICES					
Good Retail Practices are preventative measures t  Mark OUT if numbered item is not in compliance V=violation type Mark it	Annual Control of the	The State of the State of		for COS and				R=repeat violation	
OUT N/A N/O Safe Food and Water	٧	cos	-	COUT		Proper Us	e of Utensils	V COS R	
30 Pasteurized eggs used where required	Р	0	_			sils: properly stor		000	
31   Water and ice from approved source   32   Variance obtained for specialized processing methods	P/Pf/C Pf	-	00				perly stored, dried, & handled es: properly stored & used	PIC O O	
Food Temperature Control		10				ed properly	ss. property stored & used	000	
Proper cooling methods used; adequate equipment for	Pf/C	0				Utensils	and Equipment		
temperature control  34 O Plant food properly cooked for hot holding	Pf			(47) X FO	od and r	non-food contact s esigned, construct	surfaces cleanable,	PPC O	
35 O Approved thawing methods used		0		IM:	-		lled, maintained and used;		
36 C Thermometers provided and accurate		0		48 O cle	aning ag	gents, sanitizers, a	and test strips available	Pf/C O O	
Food Identification  Food properly labeled; original container	Air	0		49 X No	n-food c	ontact surfaces cl	ean ical Facilities	600	
Prevention of Food Contamination			$\subseteq$	50 O Ho	t and co		; adequate pressure	Pf 00	
38 Insects, rodents, and animals not present	Pf/C	0	0	51 O Plu	ımbing i	nstalled; proper ba	ackflow devices	P/Pf/C O O	
Contamination prevented during food preparation, storage & display  40 Personal cleanliness	P/Pf/C					d waste water pro		P/Pf/C O O	
Wiping cloths: properly used and stored	(0)	00	응				structed, supplied, & clean sposed; facilities maintained	Pf/C 0 0	
42 Washing fruits and vegetables	P/Pt/C			55 O Ph	ysical fa	cilities installed, n	naintained, and clean	P/Pf/C O O	
Permit Holder shall notify customers that a copy of the most recent inspection rep	ort is ava	ailable		56 Ad Ad Na	equate v tural rub	ventilation and light ber latex gloves n	nting; designated areas used not used per CGS §19a-36f	600	
Person in Charge (Signature) Date 8/2	0/2	20	20	Violations Priority Iter	docum	ented	Date corrections due 8 123 124	# '6	
Person in Charge (Printed)	1		/	Priority For	undation Violation	Item Violations	8/30/2A	4	
Inspector (Signature) L. Lyondy Date 8 20	120	24		Repeat Ris	k Facto		n Violations ervention Violations	5	
Inspector (Printed) LAUY EN GRANDY				Good Reta Requires	il Praction	ces Violations ection - check box	x if you intend to reinspect	15	
Appeal: The owner or operator of a food establishment aggrieved by the or dispose of upsafe food, may appeal such order to the	his orde	er to	corr	ect any insp	pection	violation identifie	d by the food inspector or to	o hold, destroy,	

reinspection: 8/23/24 / Follow Up 8/29/24

1st - White: Health Department

	Foo	d Esta	ablishment	Inspectio	n Report	Page 2	_of_3_			
LHD MA			Inspection Report Cont	to the second		Date 8 /20 /	12024			
Establishm	nia A AA		Town /	nanches	ter	ıı				
			TEMPERATURE	المطالفات المطالب المراجع المر						
BAN MAI	ocation/Process	Temp	Item/Location/Pr	ocess Te	- 1	ocation/Process	Temp			
BeeF		42F	noodus	1		Dageri	ppm			
veggl	es	AIF	butter.	41	F hot way	ter-his.	89F			
ulhitt.	rica	138F	cut broco 11	411	mens	la la l	114F			
Saund	roth	212F	WIF	0	Fwome		114F			
Bay Mar	il Chicken	40F								
	shrimp	36 F	SSERVATIONS AND	CORRECTIVE	ACTIONS					
Item	Vision (Control of Control of Con	report must b	e corrected within the time			05.11 & 8-406.11 of th	e food code.			
1.	CFPM: pete		site							
			Luca june 21	024-7 days	to call set u	PHME				
470 (	cardboardon	floor k	oy cookline							
43c	Tongs store	dono	ven nandle	on cookl	ine					
47 p			ctioning co		D 50F					
	4 Food product, beef, cut veggies broth between 41-42 - moved									
	to walk in	cooler	and other	trnctuni	ing units	<u>B</u>				
	BIRTH LOOKS LS O	luner	to not use	unit unti	1 repaired					
			i unsed hv			This day	<i>y</i> )			
	call healt	12 12 12 12 12 12 12 12 12 12 12 12 12 1	- prior to re.				OAM)			
AIC I	rioth stored	on du	Hing board	U		7 9				
44 DF 1	dirty uncke		us stored as	ona cookli	No					
220	TOFU 0,49F-	- VOIUI		1/	Vowner					
690	shelving hel	04) 01	ill top not C		7					
15 n 1370F	white dray	nulays	not protec	ted aluna	cookline	Inot lat	ofled			
470	aster coven	ction o	ven not co	mmerci		luvalent	-			
notex	discussed di	PLIANAT	ed are as for	STAFF AVI	nkalford	pototica (				
560	personal be	an thou	ed ca-mina	ad with	TO an aline					
	aw Chicken	y heed	STORED above	PAM ralic 1	n I dank F	riezer				
WITH	oh hearist	H MAAR	KINAMALICA	Cyly I VIIS I	11 10001					
490	Shalling In	11/11	natron							
1290	EUN IN TILL	Cnat	CLOAN							
15 h	FADA CAVER	ed as	ith CIAtha	(n )A) (( n						
Person in C	Charge (Signature)	W. V		Y/n	AUG	Data S	20/2007			
Increater (	Charge (Signature)	hmnds	1		N /	Date 8 20	20124			

Foo	od Esta	<u>lblishment Inspe</u>	ection R	eport Page 3	of <u>3</u>
HD Manchester		Inspection Report Continuation Sh	eet	Date 8/20/2	24
stablishment pho 9	9	Town Manc	nester		
PRESIDENT PROPERTY AND ADDRESS OF THE PARTY		TEMPERATURE OBSER	VATIONS		
Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
ront bay Maru	37F				
Moroca pearis	0.7				
Violations cited in th	S report must be	SERVATIONS AND CORRECT	OTIVE ACTION  Ow. or as stated in	NS sections 8-405.11 & 8-406.11 of the	food code
Item umber	10				
15 p raw chicker	above	her Imalif			
		red on Floor in	ILLE	· · · · · · · · · · · · · · · · · · ·	
		ing not clain in			
170 plastic bins	insith a	-ood product not	- Mimina	arcial NISE Jea:	OVALIN
	COLO K	itavailable	COVILIAC	er crock room region	11 00 (01)
OtCH Test strips A					
thermomet					
			100 000	ma ramarrialli	10
	anod	der retrigerat powder mixe	1011, 001	oil	
prepach	aga.	power mixe	J 00 000		
vallos na c+	inn el	22121			
reinspect	1011 01.	23/29.			
1102 .0 2004 0 105	000000011	The second second second	A IC A LILIA	4.6	
MCX PINT WSF	comair	ner exampus t	orown	$\mathcal{U}_{}$	
	-				
		*			
			×		
		2 VIA			*
rson in Charge (Signature)	1 10	110		Date $\ge$ 7	0/20
pector (Signature)	frem a	11/		Data 0/2/1	74

Risk	С	ateg	ory:			Food Esta	blish	m	ent	: Ins	spe	ectio	n Rep	oort	Page 1 o	f_Z_	
Esta	bli	shm	ent 1	ype	: Pe	ermanent Temporary Mobile Other_						_	Date: 7	13/202	4		
Esta	bli	shm	ent	R	av	IMart			As ening	Connectio	ent Health	Penn	ime In_	11:30 6	M)PM Time Out 12	30 AM/PM	
Add	res	s 2	08	1	N	centerst			DF		-	L	LHD Manchester				
Tow	n/C	City	M	0	n	chester							Purpose of Inspection: Routine Pre-op				
Pern	nit	Hole	der			00 00 F 00 00 00 00 00 00 00 00 00 00 00		100		lic Hea	lth	ŀ	Reinspe		Other		
Les		Risk t	factors	are	importa	FOODBORNE ILLNESS RISK ant practices or procedures identified as the most prevalent of		_								ss or injury.	
- 1	Mar	k des	signat	ed c	omplia	ance status (IN, OUT, N/A, N/O) for each numbere	ed item		IN	=in co	ompli	ance	OUT=no	ot in compliance	N/A=not applicable N/C	O=not observed	
P=F	rio	rity ite	em	Pf=I	Priorit	y foundation item C=Core item V=violation typ	e Mark	in	appro	priate	e box	for CO	S and/or	R COS=correct	ed on-site during inspection	R=repeat violation	
I	N	OUT	N/A N			Supervision	1	٧	cos	R	_	_	N/A N/O		on from Contamination	V COS R	
1 0	0	0	d			n/Alternate Person in charge present,	F	of	0	S 31 ⊨	-	-/-	-	Food separated		P/C 0 0	
			_	-		nstrates knowledge and performs duties		350	DATE: 0.00		16	S)	0		rfaces: cleaned & sanitized	P/Pf/C O	
2	>	0	Ø		3, & 4			0	0		17	DO		served, recondit	on of returned, previously tioned, and unsafe food	P 0 0	
	_	/_	Name and			Employee Health					40				ture Control for Safety		
3 @	5	Q				ement, food employee and conditional employee; edge, responsibilities and reporting	P/	Pf	0	$\supset \mid \mid$					time and temperatures g procedures for hot holding	P/Pf/C O O	
4 0	8	6				r use of restriction and exclusion	-	Р	0	5	_				ime and temperatures	P 0 0	
		/				n procedures for responding to vomiting and					-	5 6			ing temperatures	P 0 0	
5	0	0		1000		eal events	F	Pf		이	_	00			ding temperatures	POO	
				/	1/	Good Hygienic Practices					23	<b>1</b>			rking and disposition	P/Pf O O	
6		0				r eating, tasting, drinking, or tobacco products		/C	0		24		0		c health control: procedures	P/Pf/C O O	
7 <	$\supset$	0	9	DI		scharge from eyes, nose, and mouth	(	0	0	2				and records		1.11.110	
8 <	7	0		/		Preventing Contamination by Hands sclean and properly washed	To.	/Pf	0		25	316	1		mer Advisory provided: raw/undercooked food	Pf   0   0	
	-					re hand contact with RTE food or a	P/	PI		쒸	25				ceptible Population	Pf   O   O	
2		0	0			proved alternative procedure properly follower	d P/Pf	C	0	이	26		0		used; prohibited foods not offered	P/C   O   O	
10 K	0	X				ate handwashing sinks, properly supplied/accessit		ric.	0				Fø		ves and Toxic Substances		
	/	1				Approved Source		-			27		0	Food additives:	approved and properly used	POO	
11 0		0				obtained from approved source	P/Pf	/C	0	0	28	20			es properly identified,	P/Pf/C O O	
12			0			received at proper temperature		/Pf			20			stored & used		FIFIIC	
13 4	0	0				in good condition, safe, and unadulterated	P/	/Pf	0	의					th Approved Procedures		
14	$\supset$	0	0			red records available: molluscan shellfish fication, parasite destruction	P/Pf	f/C	0	$\circ \parallel$	29		0		h variance/specialized riteria/HACCP Plan	P/Pf/C O O	
				1.	deritii		SOOD F	RE	TAIL	PR	ACT	ICES		process/101 ci	iteria/1/AGGI 1 lan		
						Good Retail Practices are preventative measure		_					ens, chem	icals, and physical	l objects into foods.		
N	lark	OUT	T if nu	mbe	red ite	em is not in compliance V=violation type Ma	ark in app	orop	oriate l	box fo	or CC	S and/	or R	COS=corrected	on-site during inspection	R=repeat violation	
-	and the same	N/A	1000			Safe Food and Water	V			R		UT	E-5000		e of Utensils	V COS R	
30 <	_		-	_		d eggs used where required	Р		0					sils: properly store		C O O	
31 (				1493200000		ice from approved source btained for specialized processing methods	P/Pf	100000	00	-			Participation of the Control of the Control	A Principal Control of the Control o	perly stored, dried, & handled es: properly stored & used	Pf/C O O	
32	_	$\bigcirc$	V	allal	ice of	Food Temperature Control								properly	es. properly stored & used	C 0 0	
		130	P	ope	r coo	ling methods used; adequate equipment for			ТТ		10	0.0	100 0000		and Equipment	0 0 0	
33 (	$\supset$		ALC: U			e control	P	f/C	0	$\circ$	(3)	Foo	od and no		surfaces cleanable,	P/P/COO	
				C 411 11 11 11 11 11 11 11 11 11 11 11 11	10-10-10-10-10-10-10-10-10-10-10-10-10-1	properly cooked for hot holding		Pf			(47)			signed, construct		P/Pf/C/O	
35 36	$\supseteq$	0				hawing methods used	P	f/C	00	의	48				lled, maintained and used;	Pf/C O O	
36	X		T	nern	nome	ters provided and accurate	(P	f)C		의	-				and test strips available		
27 6		Eco	d pro-	orb	loho	Food Identification	10	510	0		49)	No	n-tood co	ontact surfaces cl		000	
3/10	_	1 000	a proj	City	labe	Prevention of Food Contamination	F	1/0			50 10	Ho	t and cold		ical Facilities ; adequate pressure	Pf OO	
38 (	5	Inse	cts. re	oder	nts ar		P	f/C	0					stalled; proper ba		P/Pf/C O O	
39	×	Cont	amina	tion	preve	nd animals not present ented during food preparation, storage & display	P/Pt	C	0	ăll	_			waste water pro		P/Pf/C O O	
40 0	Ö	Pers	onal	clea	nlines	ss			0		(53)	Toi	let faciliti	es: properly cons	structed, supplied, & clean	(Pf)C O	
						perly used and stored		С	0		$\mathbb{A}$	Gar	bage and	refuse properly di	sposed; facilities maintained	1200	
42	$\geq$	Was	hing	fruit	s and	vegetables	P/P	f/C	0	의	55	Phy	ysical fac	ilities installed, n	naintained, and clean	P/Pf(C)	
Pe	rmi	t Hol	der sh	all n	otify c	sustomers that a copy of the most recent inspection	report is	ava	ailable.						nting; designated areas used not used per CGS §19a-36f		
Pers	sor	in C	haro	e (S	Signat	ture) AAD Date O'	11021	12	2/	1 1	-		docume n Violatio	100000/00/	Date corrections due	#	
					rinte	C d G -000	1 -1				Prio	rity Fou		Item Violations	7/13/24 10/3/24	3	
. 613	-01		9	- (r	/	11		40						Health Intervention		7	
Insp	ec	tor (	Signa	ture	e) 1	Date 7	3124	1							tervention Violations		
			cartae car		10	TITON BUMMIN								es Violations		7	
			Printe		LU	WITHDIMIWY			w.Fritzian						x if you intend to reinspect		
App	oea	ii: T				perator of a food establishment aggrieved be of upsafe food, may appeal such order to											

Foo	d Esta	blishment Inspec	tion R	Report Page	_of_2_
LHD MANChester		Inspection Report Continuation Sheet		Date 7/3/20	24
Establishment <u>RAVI MAr</u> †	-	Town Manche	ster		
		TEMPERATURE OBSERVA	TIONS		
Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
MINK IN COLORUMIT	395				
not water @ handsink	104F				
3 bay not water	110F				
	0.5	PERMATIONS AND CORDECT	IVE ACTIO	DAIC	
Item Violations cited in this		SSERVATIONS AND CORRECT e corrected within the time frames below.			e food code.
Number					
		station counter to			
19c noider for t	o go cup	s/straws not clean	۸		
Tops no hand so a	pap	ertowels at hands	inki	n back of house	
4 dispensers	requi	red		W	
550 no cove base	under	nandsink/3 bar	ysinm	<b>/</b>	
530E no paper to u	Jelsin	restroom			
49c Fan cover in	walk,	n cooler not clean			
340 Boxes of bev	erages	stored on Floor OF	Walk	(incooler	
36 pE no thin proba	2 thern	nometer on site			
1					
Health Dept-	to Follo	iw up Tuesday )	ulya	th as with owr	Ur
		1 1			
/					
			860-	308-6400	
			50	wnerphone	
				number	
	. ^ ^				
Person in Charge (Signature)	AUD			Date 07/03	1707N
Inspector (Signature)	randy	<b>6</b>		Date 7/3/2	2024

## Manchester Health Department

#### 479 Main Street Manchester, CT 06040

Establishment: Date of Inspection:
Establishment:  Al Madina - 246 Broad St. Date of Inspection:  8/30/24
KP on site to follow up on freezer
removal.
Pest control A and A is scheduled for
Pest control, A and A, is scheduled for tomorrow morning. (8/31/24)
All freezers are still present. The RIF has been
emptyed of its contents and cleaned.
The upstairs chest freezer has been
emptied of au food. Downstairs; one
chest freezer has been unplugged and
emptied of all food. One chest freeze
remains on and full of food.
KP carred Jeff Catlett and he agreed that since progress was made we will extend the freezer removal deadline one week
since progress was made we will extend
the freezer renoval deadling one week
from today. All freeters are to be removed
by 9/6/24 or PIC will voluntarily
close.
Pest control report needed by 9/3/24.
Initial (Inspector) Late Pesar Initial (Person in Charge)
1/11/1/2

Risk Category: 3 Food Establ	ishn	nen	t Ir	nspeci	tion Report Page 1 of						
	131111	1011	-	торсо							
				octia.	Date: 7-19-24						
Establishment Pastrami on Wry		4seth	NO COM	Nearly,	Time In 2:00 AM/PM Time Out 3:30 AM/PM						
Address 291 East Center St.			P	H)	LHD Manchester						
Town/City Manchester					Purpose of Inspection: Routine Pre-op						
Permit Holder	C	onnecti of Pi	icut De ublic H	epartment lealth	Reinspection Other						
FOODBORNE ILLNESS RISK FA	ACTO	RS	AN	D PUBL	IC HEALTH INTERVENTIONS						
Risk factors are important practices or procedures identified as the most prevalent cont		THE CAPPER	**								
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it	-		-	complianc							
	Mark in	cos	_		COS and/or R COS=corrected on-site during inspection R=repeat violation OTT N/A N/O Protection from Contamination V COS R						
Person/Alternate Person in charge present	V	003	~		O Food separated and protected P/C O						
demonstrates knowledge and performs duties	Pf	0	0	190	Food-contact surfaces: cleaned & sanitized PPiC O						
Cortified Food Protection Manager for Classes 2					Proper disposition of returned previously						
2  3, & 4	С	0	0	17	served, reconditioned, and unsafe food						
Employee Health					Time/Temperature Control for Safety						
Management, food employee and conditional employee;	P/Pf	0		18	Proper cooking time and temperatures     P/Pf/C						
knowledge, responsibilities and reporting				19 🔾	O O Poper reheating procedures for hot holding P O O						
Proper use of restriction and exclusion Written procedures for responding to vomiting and	P	0	0	20 🔾	Proper hot holding temperatures  PO  Proper hot holding temperatures  PO  PO  PO  PO  PO  PO  PO  PO  PO  P						
5 diarrheal events	Pf	0	0	22	O Proper cold holding temperatures P O						
Good Hygienic Practices	Mine.	-		23	Proper date marking and disposition     P/Pf						
6 Proper eating, tasting, drinking, or tobacco products us	e P/C	10	0	24 🔾	Time as a public health control: procedures						
7 No discharge from eyes, nose, and mouth	С	0	0	24	and records						
Preventing Contamination by Hands				/	Consumer Advisory						
8  Hands clean and properly washed	P/Pf	0	0	25 🐼	Consumer advisory provided: raw/undercooked food Pf C						
9 No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C	0	0	26	Highly Susceptible Population  Pasteurized foods used: prohibited foods not offered P/C O						
10) Adequate handwashing sinks, properly supplied/accessible	PIC	0	0	26							
Approved Source		10		27	Food/Color Additives and Toxic Substances  Food additives: approved and properly used POO						
11 6 Cod obtained from approved source	P/Pf/C	10	0								
12 O Food received at proper temperature		0	Ö	28	stored & used						
13 O Food in good condition, safe, and unadulterated	P/Pf	0	0		Conformance with Approved Procedures						
Required records available: molluscan shellfish	P/Pf/C	0	0	29 🐼	Compliance with variance/specialized						
identification, parasite destruction	OD DE	TAI	DE	RACTICE	process/ROP criteria/HACCP Plan						
Good Retail Practices are preventative measures to											
				for COS a							
OUT N/A N/O Safe Food and Water	V	cos	-	OUT	Proper Use of Utensils V Cos R						
30 Pasteurized eggs used where required	Р	0	0		n-use utensils: properly stored C O						
31 Water and ice from approved source	P/Pf/C	_	_	44 🔾	Utensils/equipment/linens: properly stored, dried, & handled Pf/C O						
32 Variance obtained for specialized processing methods	Pf	0	0	45 🔘	Single-use/single-service articles: properly stored & used P/C O						
Food Temperature Control Proper cooling methods used; adequate equipment for		T -		46 0	Gloves used properly C O						
temperature control	Pf/C	0	0		Utensils and Equipment  Food and non-food contact surfaces cleanable,						
34 O Plant food properly cooked for hot holding	Pf	0	0		properly designed, constructed, and used						
35 O Approved thawing methods used		0			Warewashing facilities: installed, maintained and used:						
36 C Thermometers provided and accurate		0			cleaning agents, sanitizers, and test strips available						
Food Identification		_		49	Non-food contact surfaces clean						
Food properly labeled; original container	PfC	6	0		Physical Facilities						
Prevention of Food Contamination	Tarra	1 -			Hot and cold water available; adequate pressure Pf O						
38 Insects, rodents, and animals not present 39 Contamination prevented during food preparation, storage & display		0			Plumbing installed; proper backflow devices P/Pf/C O						
40 Personal cleanliness	P/Pf/C	0			Sewage and waste water properly disposed P/Pf/C C C Foilet facilities: properly constructed, supplied, & clean Pf/C C C						
41 Wiping cloths: properly used and stored	C	0			Tollet facilities: properly constructed, supplied, & clean Pf/C C C C Sarbage and refuse properly disposed; facilities maintained C C C C						
42 Washing fruits and vegetables	P/Pf/C				Physical facilities installed, maintained, and clean P/Pf/C O						
Permit Holder shall notify customers that a copy of the most recent inspection repo			-	56 0	Adequate ventilation and lighting; designated areas used COO						
Total Total State Total State Total State Total State Total Trept	ort is ave	allable	j		Natural rubber latex gloves not used per CGS §19a-36f						
Person in Charge (Signature)	-19.		U	THE RESERVE THE PERSON NAMED IN COLUMN 2 I	ns documented Date corrections due #						
Person in Charge (Signature) Date	L Z	U			tem Violations						
Person in Charge (Printed) Miguel for ano					Foundation Item Violations 7 - 29 - 24 5 m Violations						
	0	21	,	Risk Fac	ctor/Public Health Intervention Violations						
Inspector (Signature)  Date /-/	7-0	17			Risk Factor/Public Health Intervention Violations etail Practices Violations						
Inspector (Printed) Jose Kamicz		W. W.		Require	s Reinspection - check box if you intend to reinspect						
Appeal: The owner or operator of a food establishment aggrieved by the or dispose of unsafe food, may appeal such order to the	Direct	er to or of	Corr	ect any ir alth, not la	aspection violation identified by the food inspector or to hold, destroy, ter than forty-eight hours after issuance of such order.						

Reinspection 8/2/24

1st - White: Health Department

Food Esta	blishment Inspec	tion Report	Page 2	of $2$
LHD Manchester	Inspection Report Continuation Sheet		Date	9-24
Establishment Pastrani on Wry	Town Manche	ster Re	in Spectial	18/2/2
Item/Location/Process Temp	TEMPERATURE OBSERVATION Item/Location/Process		ocation/Process	Temp
WIC Chicken 41F	Cold Preptable cookline	Hand Sid	1	90F
Salsa 41F		_ , ,	er BR Sink	85F
Sour cream 417	tuna :	38F		
Corned Beef AIF	Pototoes cooked to	190F		
W/Fambient -2F	Under counter cooler at bar			
Cold free table cookline 38F	milk			
chicken 38F				
OB	SERVATIONS AND CORRECTI	VE ACTIONS		
item	e corrected within the time frames below,	or as stated in sections 8-4	05.11 & 8-406.11 of the	food code.
Number				
10 PF interior of hand Si	nk by WIC uncle	2081		
10 11	Sink by WIC			
age Wic Shelves Und	clean		H-1	
370 Ullabeled Squeez	e bottles througha	x /		
16PF interior of Salad	cold peep table unc	ean		
16PF Soda aun no77		ac unclean.	//	
0 0 1117	111	1111		
2811 Unlabeled Spray b	ottle w/ cleaning So	lution at bar	V	
	*			
Note All Food & Chemic	cals must be labo	eled		
Note Hood due to be	& cleaned July A	rugust		
Note Monitor WIC Food	I temps. All Foods		crently at	41F
	rmometer available			
Note Good glove use a				
Note Discussed increas	ing cleaning Freque	ney of Soda	auns	
Person in Charge (Signature)	15	×.	Date 7 -/	9-29
Inspector (Signature)	7/1.		7-1	9-71

	Foo	od Esta	blishment In	spection F	Report Page 1	_ of
LHD_M	anchester		Inspection Report Continua		Date 8/2	124
Establish	mont Socrept	1< Pi=	Za Town N	anchocho		
LStabilSili		112	TEMPERATURE O	• •		
Item	/Location/Process	Temp	Item/Location/Proce		Item/Location/Process	Temp
					,	
		OB	SERVATIONS AND CO	DRRECTIVE ACTIO	ONS	
Item	Violations cited in thi	s report must be	e corrected within the time fra	mes below, or as stated	in sections 8-405.11 & 8-406.11 of th	ne food code.
Number						
	Reinspection	n 8/2	124 Follow	up from	6/27/24 insp	ection.
	47 NO V	o lation	is have been	n correcto	Pd.	<i></i>
	PIC has	UNTI	monday	R/5/24 -	to have all	
	vio lativ	25 204	ed so let	77/011	to have all time inspection	
	0000000	100	46 Occi 1	1129 100	MA INDECNOT	^
	( or level	. Heal	11) Dept wi	11 00 102	pection @ 11:00	Day.
	0 1		^			
	Danaged	chest -	theezer in g	arage mus	+ be replaced	within
	35° days	. Mon?	tor temps.	tood show	old be frozen	to
	touch.	IC PI	C notices fre	elzer is n	t be replaced old be frozen not properly we	oking
	no food	Shall	be stored	in the	freezer.	
	,53					
	If all w	olations	i are not a	ochoch d	he II Doan on	8/5/20
	ulal train	0 to 01.	1240 02010	achhasian	by 11:00 an on and be approved	1-8
	00 - 0 000 10	a b.	Machin Oppi	and toot (	i and so approved	7 101
	re- govin	y 09	reary were			
				it.		
		Day.	0/14)			
	Charge (Signature)	warm )	po-		Date	_ / _
Inspector	(Signature)	2/			Date X/	2124

		Food Esta	blishment Ins	pection R	eport Page 1	_ of
LHD_/	lanchest	ec	Inspection Report Continuation		Date_8/5/	24
Establish	ment_ <i>5</i> 0(e/	nto's	Town_Mana	hester	-//	
			TEMPERATURE OBS			
Iten	n/Location/Proces	ss Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
	Violations cit	OB red in this report must be	SERVATIONS AND COR	RECTIVE ACTION	NS sections 8-405.11 & 8-406.11 of the	
Item Number	$\Box$	are report made be	t and the time hames	below, or as stated in	sections 8-405.11 & 8-406.11 of the	e food code.
	1	2 IN SPE	ction			
IOPF	1 1 6			-10 <		
•	NO 50	ap at hand	SIAK by POS		clean. Reach in c	
49C	Interio	cand ext	erior of all equi	pment und	clean. Keach in C	oolers,
10.	00010	114012/011				
490	Floors	, Wall 5 un	iclean throughout	ut. Also	under equipme	nt
47C	Shelves	s by Fryer	- lined w/ al	om foil		
Note	Replace	e RIC in a	garage. This	unif is at	this unit.	5F
	not cat	ted for foo	ed. Do not Store	e food in -	this unit.	• )
Note	2 door	RIC at	cookline at 6	OF Som	i coolocs	
Note	1 dosc	RICati	cookline at 6 cookline at 4	SF/PP	31 COOKEL 2	
<del>                                      </del>	, 0.55,		JOO-SHITTE WI			
Note	M20 5	ink Tohal	uled I ha	refallal:	n approx. 3 ma	160
Mala	PIC :05	charted L	wella a de	English	1/ 1/20/20	1
TOTE	(00/000	11 00 00	s write a plan	or action	I WI TIME THE	to
	replace	all peps	1 coolers & n	ion NSF	Cosles Freger	5 W/
	Appiones	NSFOC	eavivalent equi	pment. Sut	omit plan to JK	1 1
	to ap	proval by	8/9/24 A	30 include	fineline a d	etai/5
	or mop	SINK	• 1		coolers/Freezer emit plan to JR timeline & d	
		$\bigcap$	$\Lambda$			Mag
Person in	Charge (Signat	ture) Muly		<u> </u>	Date 8/5	124
Inspector	(Signature)	11-7	·		Date 8/5	124

Foo	d Esta	blishment Inspec	ction R	Report Page	of			
LHD Manchester		Inspection Report Continuation Shee		Date_8/15	124			
Establishment <u>So (eA+</u> 5	Pizza	Town Manches	ster		0			
Item/Location/Process	Tomp	TEMPERATURE OBSERVA		Itam/I pastion/Process	Town			
Loor RIC in garage	Temp	1 ltem/Location/Process 2 doo(Sliding RIC	Temp	Item/Location/Process	Temp			
1 sheed cheese	475	hard boiled eggs	67F					
sliced turkely	47F	Butter	TOF					
Whole Ham	47 E		68 F					
whole Turkey	47 5	Alfredo Sauce	70F					
Sauce 1	415							
Violations cited in this		SERVATIONS AND CORRECT						
Item Number	report must be	e corrected within the time frames below	, or as stated if	n sections 8-405.11 & 8-406.11 of the	food code.			
20.		.1						
2C NO CFPM								
23P No datema	cking t	throughout						
22P TCS Food	5 471	F to 70F. Discard	ded					
47P All Pepsi R	1C5 not	rated for food be	ina US	ed to store Food	ے.			
47P All Pepsi R	IC'S not	f Functioning properly	741	F				
979 2 donc BI	= by	acill not Functioning	10 06-0	cly Food out Fo	200			
		31111 1101 401101101111	19 PLOPE	ecty. 1000 1107 110	201)			
	Solid at 25 F. 9c unclean throughout. Floors, walls, interior & exterior of all							
	111 00911	705 cill (co.c.	-1-1	11 geriain of a	IJ			
54C lose trash	المراء لم	zers, grill, Fryer, s er in Parking lot	>nervina -	g all unclean.				
	11. 11.	of Marking 109	1 1 .1		100			
111	KNAIII	or who agreed to vi	2/UNTACI	9 close. Do not	reopen			
UATI COOL	ers an	re replaced. Do no	et ordi	er Food until new	<u>ر</u>			
coolers are	00 51	ite and inspected/ag	pproved	by Health Dept.	1 / 1			
Contact he	alth De	pt. When new cool	ers are	e installed to so	hedule			
(cinspection.	Canno-	t reopen until all v	iolation	5 From inspection	15			
on 6/27/2	24 8	3/2/24 , and $8/5/$	24 are	corrected. Do no	ot			
(engen un	til heal	1th dept. reinspects	and	20061105				
	1,000	iti opti cinopers	WHO O	Approves.				
	Ex. SI	and the second s						
	Sit and the site of the site o			1				
Person in Charge (Signature)	0			Date 8/15	5   24			
Inspector (Signature)	- 7			Date 8 (3	5/24			
0					7			

	Foo	d Esta	blishment Insp	ection R	eport Page	_of(
LHD M	anchester		Inspection Report Continuation S		Date8/1	9/24
Establish	ment_SorrentoS		Town Manch	ester		ţ
			TEMPERATURE OBSER	RVATIONS		
Item	/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
	The state of the s		itomizodationii 100coo	remp	item/Eddation/110cess	Temp
2000	CRIF ambient	5 <b>F</b>				
1 2000	RIC kool it (new	,\ '				
2001	1 1	200				_
	Ham	38F				
- 1	Tuckey	38F				
						-
	t Cheese	38F				
C.01201	eptable by gall	39F				
U-100 pi	Traves y girll					
		OBS	SERVATIONS AND CORRE	CTIVE ACTION	Je	
	Violations cited in this				sections 8-405.11 & 8-406.11 of the	o food oodo
ltem	Trenductio Chod III uno	roport made bo	corrected within the time names be	now, or as stated in	Sections 6-405.11 & 6-406.11 of the	a lood code.
Number					8	
		· · · · · · · · · · · · · · · · · · ·				
Mala	Sprand 1	Jane 18	21c will be inst	-112 21	22/2/	
ivoge	Secono 2	2006	sie will be 11157	alled of	20/29.	
				1	I.	
- 6		257				
Mate	011 12012001	forci n	coolers must be	COMMINA	(	
00 0	all olloses	-icksi-c	LOOIEIS MUST DE	1010000	\$ ,	
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Male	1005 C	25	e all he he	2501 6	chaire e	
JUUGE	10001	and and	e only to be u	sed for	veverages.	
			į.		J	
		1047				
Mala	Submit Line	line on	5000 61	Fac cool.	in circle labor	ا <u>-</u>
10078	SOPI-ILI TIME	dine and	a spec sheet	tor replac	ing 105ted the	:54
	F100201 1	1/ 11/5=	-combalast	Consor	9	
	Treet by	NSF	a egotvalent t	reect.	ing rusted che	
	9	1				
		20				
dla []	ENSIVE PAR	0/-12	a-aliana la	10.001	Food Contact	ž.
10018	CHOOLE CIM	Stokes	CONTINUE TO C	lean all	rood Comact	
	Suckense	ما لمر	act pibo a		< - C \ C \ \ 10-1	a l
	Joinaces	47 18	cast every 4 1	10012 01	Sooner iF need	ec
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NIDE	All accord 1	7 TE /	alcinac la 1 to 1	- much	be date mark foods not date Il Future inspe	l 1
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	and uses o	1 01000	alded WITHIN	agys. 1	odds not date	<u> </u>
	marked me	25 h-		10/100	11 / 6.10 -0.00-	1
	LATOR VCC. TALO	JI De	e obcarded a	sorma a	IL PUTULE INSPE	CTIONS.
					- · · · · · · · · · · · · · · · · · · ·	
12 1						
MATA	Mag Sink	Schools	led to be insta	11 1 11	1011	
10010	Trop suin	201600	led to be 1115th	Mec 11	124.	
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Mado-	DK to con	200 1/2	1 / 1011			
10010	ok to reop	cu th	12 day.			
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		1.1	$\sim \Lambda$			
Daus - 1	Ohanna (Ciarri	Kalulu (	) ald 1		Date Of //	9/20010
rerson in	Charge (Signature)	Contract &				
noncete-	(Signatura) 1 0		フ		Date 8//9	2/21
inspector	(Signature)	//			Date 3//	1124

	F00	u Esta	pusument m	spection r	report	Page(c	or
LHD_M	anchester		Inspection Report Continua	tion Sheet		Date 8/15/	24
Establishr	ment Wood bridg	e Pizz	a Town_Ma	nchester		1 1	
			TEMPERATURE OF	SERVATIONS		A BANKER AND A	
Item	/Location/Process	Temp	Item/Location/Proces		Item/Loc	ation/Process	Temp
1210	ambient	41F			C 12 5ton	ier BR sink	91F
w, c	milk	52F			C03-101-	IEI DI JUIK	711
a	round beeF	41F					
	Sausage	41F					
	Sausage egas	41F					
		( **					
	7,112						
		OR	SERVATIONS AND CO	DDECTIVE ACTIO	MC		
	Violations cited in this		corrected within the time fram			11 & 8-406 11 of the t	food code
Item					0000.01.0		.000 0000.
Number		7					
			_				
		1 -					
	WIC MILK	at 52	RF (COS) Di.	Scarded			
	All TCS F	Foods F	From WIC Mo	upd to be	Hape 00	alors	
			s Foods in				
			at 91F or b				Tor
	WIC 13 3	1.1 11	For reinspec	tion. Vo no	T Store	ics fa	odS
	in Wic on	itil Hea	alth Dept. ag	proves.			
	7 - 4	- 1	1 1	1 (	1 /	-1	
	Bags of	Chees	e must be	date mo	icked v	when open	ed.
				6 - 1	15 6		, ,
	Date Mark	ing sti	ckers state te.	TUSE by	, but	- listed a	lates
	are produc	tion da	te.				
					11		
	/	$\sim$	1 .			Q.I	
Person in	Charge (Signature)	Im E	Alm.			Date 0	5/2 u
Inspector	(Signature)	72				Date 8/15	124

Risk Category:	Food Estab	lishn	není	t In	spe	ctic	n Re	port	Page	1 of 2	
Establishment type:			:::::::::::::::::::::::::::::::::::::::	T	Date: &	-1-1-	4				
Establishment Ryan'S Sports Bar & Grill				Cannecti	Car Health			11:00 1	Time Out 13	:00	AMIEN
Address 485	Hartford Rd unit H		וֹר		H)	Ī	LHD ↑	1anches	ter		
	hester	,				1	Purpose	of Inspection:	Reutine (1	re-op	>
Permit Holder RYA	U PIERRO	Co	of Pub	ut Depa dic Hea	artment olth	-	Reinspe		Other		
Diet festern en import	FOODBORNE ILLNESS RISK F					_					
	ant practices or procedures identified as the most prevalent contains status (IN, OUT, N/A, N/O) for each numbered it		Section V		come iline			ot in compliance		N/O=not o	
	ty foundation item C=Core item V=violation type	10000000			-		-		ted on-site during inspection		at violation
IN OUT NA NO	Supervision	V	cos	R	IN	OU	T N/A N/C		on from Contamination	V	
	n/Alternate Person in charge present,	Pf	0		15 🤇	10	00	Food separated	and protected	P/C	00
demor	nstrates knowledge and performs duties			$\exists$	16 👽	P	0		urfaces: cleaned & sanitize	ed P/Pf/	000
2 0 0 Certific 3, & 4	ed Food Protection Manager for Classes 2,	С	0		17 🛇	10		şerved, recondi	on of returned, previously tioned, and unsafe food	(	00
	Employee Health					1	T= T /	/Time/Tempera	ture Control for Safety	Mary X	
1-3 (1/2) 2 )	gement, food employee and conditional employee; edge, responsibilities and reporting	P/Pf	0		18 (				time and temperatures		000
	r use of restriction and exclusion	Р	0	<del> </del>	20 (				g procedures for hot holdi time and temperatures		00
	n procedures for responding to vomiting and				21 (	_			ing temperatures		00
diarrho	eal events	Pf	0		22 (		00	Proper cold hole	ding temperatures		00
006	Good Hygienic Practices				23 (		0		rking and disposition	P/PI	00
6 O Prope 7 O O No.dis	r eating, tasting, drinking, or tobacco products us scharge from eyes, nose, and mouth				24 🗢		d o		c health control: procedure	P/Pf/C	
	Preventing Contamination by Hands		0	$\preceq$				and records	umer Advisory		
	s clean and properly washed	P/Pf	0		<b>25</b>	000			y provided: raw/undercooked fo	od Pf	100
	re hand contact with RTE food or a	P/Pf/C				-	1		ceptible Population		1010
pre-ap	proved alternative procedure properly followed	1 22		의	26 🔾		4	Pasteurized foods	used; prohibited foods not offer	ed P/C	00
Adequa	ate handwashing sinks, properly supplied/accessible	PPC	0	의		T	1		ves and Toxic Substance		
11 Food	Approved Source obtained from approved source	DIDGG			27 (		o G		approved and properly us	ed [	00
	received at proper temperature	P/Pf/C	0		28 👽		0	stored & used	es properly identified,	P/Pf/	
	in good condition, safe, and unadulterated	P/Pf	-	ə		de la	/ (		th Approved Procedures		
	red records available: molluscan shellfish	P/Pf/C	0		29			Compliance with	h variance/specialized		
identif	ication, parasite destruction						9	process/ROP co	riteria/HACCP Plan	P/Pt/	
	Good Retail Practices are preventative measures to	OD RE						inda and about			
Mark OUT if numbered ite	em is not in compliance V=violation type Mark i	in appro							on-site during inspection	Peropo	at violation
OUT N/A N/O	Safe Food and Water	V	cos		OUT	-	OI K		e of Utensils	K=repea	cos R
30 Pasteurized	d eggs used where required	Р	0				se utens	sils: properly store		C	
	ice from approved source	P/Pf/C	0		44 (	Ute	nsils/equi	pment/linens: prop	erly stored, dried, & handled		00
32 O Variance of	btained for specialized processing methods	Pf	0	의			Company of the second second		es: properly stored & used		00
Proper cool	ling methods used; adequate equipment for		1 1		46	Glo	ves used	d properly		C	00
33 C Proper cool		Pf/C	0	$\circ$		For	nd and no		and Equipment surfaces cleanable,	7	$\overline{}$
34 O O Plant food p	properly cooked for hot holding	Pf	0	ᆐ	47	21		signed, construct		P/Pf/C	00
35 O O Approved to	ACCOUNT OF THE PROPERTY OF THE	Pf/C	0		48 C	Wa			lled, maintained and used	Delo	
36 C Thermomet	ters provided and accurate	Pf/C	0			cle			and test strips available	Pf/C	
37 C Food properly label	Food Identification	Drio			49	No	n-food co	ntact surfaces cl		С	00
or our property laber	Prevention of Food Contamination	PI/C	0		50	Hot	and cold		ical Facilities ; adequate pressure		1010
38 O Insects, rodents, ar		Pf/C	0					stalled; proper ba		Pf	00
39 Contamination preve	nted during food preparation, storage & display	P/Pf/C						waste water pro		PPV	000
40 O Personal cleanlines			0	의[	53	Toi	let faciliti	es: properly cons	structed, supplied, & clean	Pf/C	00
41 Wiping cloths: prop		C							sposed; facilities maintained	C	00
42 Washing fruits and		P/Pf/C		_					naintained, and clean	P/Pf/C	
Permit Holder shall notify co	ustomers that a copy of the most recent inspection repo	ort is ava	ailable.		30 0	Nat	ural nibb	er latex dioves n	nting; designated areas us not used per CGS §19a-36	ed C	00
	14/6 91-	175	1				docume		Date corrections du		#
Person in Charge (Signat		10	· ·	_	Priority	y Iten	n Violatio	ns	- Co		<b>9</b>
Person in Charge (Printed	a) RYAN PIEMO							Item Violations	Before opening		2
Gliarge (Finite	2 - : -1	-1					/iolations /Public F	lealth Intervention	n Violations		1
Inspector (Signature)	Date 8/4	5/2	4						ervention Violations	-	
/	) Fa P := 2	1			Good I	Retai	il Practice	es Violations			
Inspector (Printed)	Jose Ramicez	es some	10.10 to 10.		Requi	res F	Reinspec	tion - check box	x if you intend to reinsper	t	
or dispose	perator of a food establishment aggrieved by the of unsafe food, may appeal such order to the	Directo	or of F	corre dealt	th, not	later	than for	iolation identified	d by the food inspector of	r to hold, ler	destroy,

F00	a Esta	biisnment i	nspection	Keport	Page 🔼	of
LHD Manchester		Inspection Report Contin			Date 8/5/	24
Establishment Ryan'S S	ports Bo	CEGGill Town M	anchester		1 - 1	
		TEMPERATURE	OBSERVATIONS			
Item/Location/Process	Temp	Item/Location/Pro	cess Temp	ltem/Lo	ocation/Process	Temp
LOOK RIF EMPURA	2F			Hand 5	ink bac	90 F
1 Look RIF Frigidale	OF			1 1 1	k kitchen	90F
2 dow BIC	36F			3 Bay	Sink	INF
WIC ambient	35F			ZRAU	Durt	Anne
wie aribiciji				- 25ay	404	7049
					14	
					Te	mp▶Rite, Ē
	OP	SERVATIONS AND (	CORRECTIVE ACT	TIONS	Dat Fect Fm	te:
Violations cited in this		e corrected within the time f			05.11 & 8-406.1 PAS	S WHEN BLUF
item		9 <u>44</u> 5	/		BAR ESACE AZULO	TURNS ORANGE FTABLE CUANDO LA BARRA AMBIA A COLOR MARANA
Number Jashua C	Catty (	CFPM) on	site		1	60°F/71°C
			` _ ` )			
51c faucet at	3 bai	y loose (Co	55/			
		1				
51P 3 bay hose	2 Spral	below flood meradvisory needed at b	cim			
25PF Menus need	Consu	mer advisory	warning an	d allergy	Statement	
10 PF Paper towel	1:5000 500	r needed at b	par hand si	ink J.		
10 11 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	المرامارد إعرا	inaco Mi	a palo si			
				-		
Note all food Purc	hased Fr	om City line ize all kitch at even co E				
Note Wash inse	, Sanat	ize all kitch	renware and	Suckare	5 prior to	<u> </u>
Purchasina E	and Dan	of Purchase For	Luntil hea	1th Jest	0.0000100	
Note test strips	& the	of Purchase Foo Mometer ava	lable	· II Oct I.	appiones	
Note Anthony /	AMPR	n Services	Dest "	ontrol M	onthly	
Person in Charge (Signature)	V- C	1 >	J 1 55 1 CC	mio II	85	124
Inspector (Signature)		>			Date 0	124
inspector (signature)		72			Date 8/5	107

# Manchester Health Department 479 Main Street

#### Manchester, CT 06040

Establishme	nent: Date o	f Inspection:
RVans	'S Sports Bar	6/18/24
- 17701112	2/01/13 /201	710/21
. )		
Note		. of Beer coolers, taps,
	sinks, equipment etc. where a	are clean & dirty
	classes stored	<u>.</u>
Note	All equipment must be NSF of FRP under bar has been paint	c equivalent. Submit sheets
Note	FRP under bar has been paint	ed black. FRP must be
ii	White.	
Note	Trash can needed at all hand s	inks. Signage needed.
Note	No basement.	
Note	Missing ceiling tiles at bar i	must be replaced.
Note	FRP or tile required around se	vice window.
	•	
Note	Seal or cover bare wood unde	r service window shelf.
Note	Dirty dishes will be walked to	kitchen through door.
		J
Note	Wire Shelf required above 3 bay.	y sink for drying.
	Shelf to be learth of 3 ball.	sink /
	J	
Note	Kitchen: Submit updated Floorplan	n W/ location. 5 of new
1	equipment.	/ 100-110-110-1
Initial (Inspe	equipment.    Pector   TR   Initial (Pe	erson in Charge)
		· · · · · · · · · · · · · · · · · · ·

Food Establishment Inspection Report Inspection Report Continuation Sheet LHD Establishment Town\_ TEMPERATURE OBSERVATIONS Item/Location/Process Temp Item/Location/Process Temp Item/Location/Process Temp OBSERVATIONS AND CORRECTIVE ACTIONS 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. Item Number Surfaces must be smooth, non absorbant and Lisponser (equired include area for employee be on gasel or concrete

Date

Date

Person in Charge (Signature)

Inspector (Signature)

	Foo	d Esta	<u>ıblishment Inspe</u>	ection R	eport Page L	_of
LHD M	anchester		Inspection Report Continuation Sh			9-24
Establishr	ment Ryan's	Sports 1	Bar & Gfown Manch	ester		
		Size parenting	TEMPERATURE OBSER	VATIONS		A STATE OF THE STATE OF
Item	/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
					-	
		OB	SERVATIONS AND CORRE	CTIVE ACTIO	VS	
Item Number	Violations cited in this	report must be	e corrected within the time frames bel	ow, or as stated in	sections 8-405.11 & 8-406.11 of the	of food code.
Number						
2 6						
Note	Paper towel	\$ 500p	dispensers on sit	e, beina	installed today. N	Jeedel
	at all hand	Sinks	in Kitchen, Bar, a	und bath	COMS.	
Vote	Employees Mu	25+ Wa	sh hands' needed	at all he	and sinks (sinc)	\
Vote	Trash cons	neele	d at all hand sin	L< &	who some hack will	, La
	generated.	s Hua	D AT AT HARD SIN	K3 9 W	lywhere trash will	DE
Mala				1 /25	2D 111 - 1	er v
NOTE	Service wind	200 06 (	agarding service w	indow (Ft	KY might be required	under
Vote	Clearance l	petween	bottle shelves an	d capiem	ent at bac is co	ccently
	20". 36" c	learance	is required.			atony
			U			
		11				
erson in	Charge (Signature)	in			Date 7-2	9-24
nspector (	(Signature)	2	2		Date 7-26	9-29



#### TOWN OF MANCHESTER HEALTH DEPARTMENT

479 Main Street, P.O. Box 191, Manchester, CT 06045-0191 Phone Number: **(860)** 647-3173, Fax Number: **(860)** 647-3188

#### 2022 FDA Food Code Checklist

The purpose of this checklist is to inform you on the new regulations and the changes that have been made within the Food Code. The Manchester Health Department recognizes that the adoption of the 2022 FDA Food Code will be a transition for you, for inspectors and Food Establishments. We will continue to work with you to educate and implement the new regulations within this code. We understand that this may generate questions, which we are committed to working with you during this transition period and process.

Facility: Kyans Sports Bar + Gr	il LLC
Violations Documentation No Numerical Scoring Grade-3 Violation Levels  PRIORITY - 72 hours for correction PRIORITY FOUNDATION - 10 days for correction CORE - 90 days for correction or determined by inspector	CEPM/PIC on every shift during operating hours 1 Pf Implementing Date Marking (Sec. 3-501.17) 23 P/Pf Signage/Posters required  Handwashing sign at all handwash sinks (section 6-301.14) 10c  Major Allergens 37c  Outdoor Allowance for dogs-preapproval and sign required. 38 Pf
Corrections and ReInspections  Corrected on site violations  Reinspection – case by case  Repeat violations  No Bare Hand Contact – Correction Required  9 P/Pf/C	Employee Assessment Form  Vomiting/Diarrhea Written clean-up Policy  Mop Sink Required (Sec. 5-203.13) CORE -90 day  Temperature: Final Cook Temperatures
Resources:	
2022 FDA Food Code: <a href="https://www.fda.gov/food/fda-food-code">https://www.fda.gov/food/fda-food-code</a> Town of Manchester Health Dept: <a href="https://www.manchesterct">https://www.manchesterct</a>	
FDA Handbook: <a href="https://www.fda.gov/food/retail-food-indu-protection-employee-health-and-personal-hygiene-handbook">https://www.fda.gov/food/retail-food-indu-protection-employee-health-and-personal-hygiene-handbook</a>	stryregulatory-assistance-training/retail-food- ook
Environmental Health Inspector:	
Signature of Inspector:	
Print Name:	iseE
Person In Charge:	5dic. 1 21
Signature of Person In Charge	Title: JUNE!
Print Name: Kyen PICMO	Date: 7-29-74
Email CTBALLOUT @ GMAIL. COM	Date. 10127



Establishment:	Date of Inspection:
sos chicken	8/1/2024
Fill gaps on Wall with grou	) <del>†</del>
to rout Finaring at cookline	
Thermometers required in	all cold hold units
tsoap/paper toweis required	l atail nandsink
cove base required in Kitch	
- peel lining on willing tiles	
Fill gaps/holes by 3 bay sir	)K
-cavik/seal top of 3 bay/pr	
Notex sysco to install sanifizer	333
test strips required for sa	,
those under 3 baysink to	NO.
+snecze quard to be install	
- Damaged floor in Front Of 1	
twall by produce case-rove	gnedges to be smooth, easily
cleanable	J J
tepoxy on counter tops to	reate smooth easily
cieanable surface at Front	
4	inter top ledges)
swinging door required for	entrance to kitchen
TERP to be placed on ceiling	above mopsing
tove base required in mob	sink room
tstorage room; cove base	ceiling to be Finished,
Stainless Steel NSF Shelvin	
Initial (Inspector)	Initial (Person in Charge)

# COLITION

Establishment: Date of Inspection: 8/1/2024	
000 CHICKETT 81112024	
trestroom; paper to wel, toilet paper, hand soap	
required	
+ handwash signs required at nandwash sink	
taileigen statement required got on menu	
and displayed to customer (to email)	
trash bins required	
-dumpster dedicated to trash loil as well	
-pest control company orkin - biweekly	
-certified food protection manager available	
-shelving (NSF) to be installed above 3 bay for	
driving	
- wash, rinse, sanitize all equipment prior to	
use conce construction phase completed)	
reach out to nealth dept for pre-operational	
inspection once above completed	
	81
-reach out to water sewer for grease trap	
requirements imarilyn)	
- piexygiass to be used at 2nd end - giass on order for	
sneete grand	
- self closing door required at restroom	
1	
Initial (Inspector) Initial (Person in Charge)	

	,	3
Page	of	1



\* Fire call

Establishment:	Date of Inspection:			
Steve Bageis-Tolland Toke	8/3/2024			
pave Mauldin-Fire Marshal called Health olept				
regarding smoke from convention oven tealth				
regarding smoke from convention oven. Health pept verponded this day.				
1 1				
No sut / dirty counters upon arrival. Health dept				
told person incharge to wash, rinse, sanitize. Inside / putside Of convention oven prior to use.				
person in charge told health Dept not going to				
use oven until owner co	person in charge told health Dept not going to use oven until owner comes out.			
Health dept to come back	Health dept to come back for reinspection of			
teath dept to come back for reinspection of convention oven prior to use on Monday 8/5/24.				
·	3			
Discussed Cleaning Floors, g	reasy by 3 bay and			
greate trap.				
U r				
* Fire Never Ignited per Fir	e Marshal but greate			
+ heavy smoke in convention oven				
4 all Food that was out assearded by person in				
charge.				
* Holly-person in charge				
Initial (Inspector) 1. 1911   Person in Charge) +6114 + evice				
J				



Establishment:	Date of Inspection:		
Thomas' Pit Truck	8-22-24		
18" botus baingarie.	tanil -		
22" ares to steam well			
overdoors conther	pened with person in isle		
4 can 3 hay stram wel	pened with person in 1sle 1-con a unit be returned z"Roi		
and replaced wit	h a steamer that can go to		
or table with counter top warmers			
Froming - raiseds	760		
	heasilyeleanobt		
- no cove			
Must be commercia	algrade flooning		
	over for replace with one		
that could go	to 10011		
The state of the s	o-replace w/less shallow table.		
Gap's need to be see	· /		
Shelf bolts - Not cleanable - rounded even			
2 32 32 32	not cleanable		
Hot water heater req			
Gaps at ceiling + wall -			
Kackover 3 bay -	replace with airdry		
Initial (Inspector)	InitiaL(Person in Charge)		
30 SEC 30	- Englin		



Establishment:	Date of Inspection:			
Thomas' Pit Truck	8-22-24			
grey waste water 25% greater than potable				
Dovide tank volumes.				
grey waste water 25% greate than potable  provide tank volumes.  Frooring should be level + smooth @3Bayleg				
Potable water hose on floor -> should be capped				
Potable water hose on floor > should be capped and mounted. or removable for cleanstore				
Screws on Refrigerator in 5	mall gaparea. between			
Screws on Refrigerator in small apparea. between autoshan at strong table And Refrigerator  Adjust spacing or enclose gap  Proposed Screens for doors.				
Adjust spacing or enclose gap				
Proposed Screens for doors.				
	1			
Inck to be stored thre Winter.				
y Owner to avaluate changes repairs and provide				
de plan so that it can be approved				
and reinspected in spring				
& Check with Fremarshal for approvals				
Clean (WR/S) call for inspection and a				
Check with Fremarshalfor approvals  Clean. (WP/S) call for inspection and a  temp. Lic. then operate.				
	The state of the s			
Initial (Inspector) Initial (Person in Charge)				



Establishment:		Date of Inspection:		
Thomas Sr	nokey Pit Iruck	8-29-24		
I	s-Caulked			
1.1				
Wic	idous, reardar scre	rened		
Front Entry way screen not "in" -> door to be Closed if no screening present				
	losed it no screeni	og present		
36	ay "airdy rack"	Davide Dacoduse		
Dis	cussed "maintaining" 5	Strage		
Cole	I nen shelves regie	sed.		
Pay	ide took volumes	13 Waste 10 Pat.		
- Caulk	at 3 Bay sink conca	Storage sed. 13 Waste/1078t. we of need & caullon Trontside		
Fill	hose for water -> sti	11 Requires can + to be		
Fill hose for water -> Still Requires cap + to be secured (Keepi+movalde)				
-	and the printer			
000	that III) at to min	in to sould		
	Classics convised	duise librate constat		
Contact HDjot to review tappoved  Changes required during Winter months  * Provide writer plans prior to Any changes				
7 111	some withen plans	phor to sangerally		
72	17 12	C 21		
Teco		ek caulk on floors until		
	hours repaired.			
	) to			
Initial (Inspector)  Unitial (Person in Charge)				
	Wayne /			

Templic: BN-93875 Transfer \$ 129124