

# **Manchester Health Department** 479 Main Street Manchester, CT 06040

Establishment:	Date of Inspection:
Burger Class	12/3/24
O .	
KP and JR on site w)	Bill, the Facilities Manager
to complete a spot chec	K after pest control.
	,
Prep sink 3-bay sink	area had a lot of standing
water. Prep sink is bo	acking up from air gap and
spilling on floor. Plum	be is to be raised out
this day. Do not use	prep sink until repaired.
Utilize the 3-bay -r	inse bay to prepare
produce for the day, mi	sit wirls prior to using
as a pap sink. Dipp	er well also leaking into
bucilet on front line.	Plumber must address this
as well this day. F	a: lune to repair issues
may result in closure.	,
All food must be stored	at reait 6" off the floor
and be covered.	
Health pept. to reinspect -	tomorrow morning. Plumbing
Health pept. to reinspect - must be fixed. Inspect	grease trap for issues.
	J I
Initial (Increator)	
Initial (Inspector) Katelynn Person	nitial (Person in Charge)
Ratelynn Person	AARRY LIM



## Manchester Health Department 479 Main Street

# Manchester, CT 06040

Establishment:	Date of Inspection:
Charleys Subs	12/3/24
RP and JR on site w)	Bill, Facilities manager for
spot check after pes	t contol.
Food in WIF must be	moved from off the floor
Several live roaches of	oserved under soda station
	ront. Cabinets are very
	ease build up and food debris.
This area must be cl	eared properly by 3pm
	to come back to reinspect
(a) 3pm.	/
*	
	5
Initial (Increase)	
Initial (Inspector) Katelyn Person	Initial (Person in Charge)
Ratelyn Person	
· · · · · · · · · · · · · · · · · · ·	

# **Manchester Health Department**

#### 479 Main Street

Manchester, CT 06040

318 000	Initial Construction Insper	ction
Establishme	nt:	Date of Inspection:
Poke !	loto	Dec 17, 2024
		& fee due - Class 3 2500
	All equipment + surfaces	to be was hed-ninsed-sanitized.
	remove frp "Stickers"	
	Pavide processes: Bubble	tea
	: cookedc	nicken
	: Vegita	nar items/vegitable
	* provide documentation to	rtuna/salmon-parisitedestruction
	All refrige freezers require	Visible themoneter
	plastic wapon Stanks stee	tables-remore (AII)
	teasink out-front - caulk	notclean/secured
		should not be over equep ie ice machin
		an veview. Not commercial.
		or spec on new equipment
	Cambos w/stickers remove.	
	Covers not present on topp	
/		clean Scoops/laddels
	Kitchen Clean out - needs	
	Escheons needed on maps	
	All sinks at wall juncti	
	Holein FRP/wall at handsir	
		The state of the s
	* storage next to mop sink n	
3	Black ceiling tiles not a	
	Deline dying space VS ST	brage space for wares in Kitcher
Initial (Inspe	ector) David existing Shelving	Initial (Person in Charge)
	- June	1101000
		Helen LOC

# **Manchester Health Department**

479 Main Street

Manchester, CT 06040

Initial Construction Construction Construction Construction	not.									
Establishment:	Date of Inspection:									
Poke Moto	Dec 17,24									
Which dumpsteris yo	ws?									
Mod hanger regimed	for air drying									
Back dow - gap present										
Bathroon - paper to	Which dumpsteris yours?  Mop hanger regurred for air drying  Back dow - gap mesent  Bathnon - paper towel dispenser required									
- Covered t	- Covered trash can needed									
Front doors - gaps:										
0 1	1									
provide documen	its defined above									
call for reinspec	tion - No food to be									
ordered until.	final construction Inspection									
	ч									
Denise										
dpayne@manchesterct.c	gov									
860 647 3180										
6										
Initial (Inspector)	Initial (Person in Charge)									

Helen coc

# Manchester Health Department 479 Main Street Manchester, CT 06040

reinsp 12/17/24

Establishment:	Date of Inspection:
Rock Star Conv. Store	12-15-24
Cove base in retail space	require sealing
Cove base required at all.	2
ciose floor at wall kind	truse - @ counter step + Window
Refrigeration has to be	commercial "Merchandisers"
Request in spections for	New Terant permit
Bldg/Fire Dot	i e
Threshold needed at VI	oul Tiely octor
Fill holes in FRP	
Mopsink - Barewood	ontallaured
	1
Propried Adlance	loose, missing at mop sink
grout del Replace with Adhess present Wall at mossion regul	The degrow
	1
a handsink-tile not sealed	
Netro Shelving NSF/C	ommercial if needed for
backup Supplies -	provide spec sheet to
Health Dpt twapp	ovals
Back wall by bathroo	m - not secured agaps
Bathroom door - bottom	oldoor"sticks,
	wible to clean + stock
Supplies for shared	l restroom!
	res
Initial (Inspector)	nitial (Person in Charge)

	Food Esta	blishmer	nt Inspe	ection R	eport	Page	of <u>l</u>
LHD Manchest	er	Inspection Report	Continuation Sh	eet		Date 12/3	124
Establishment $\mathcal{E} \mathcal{A}$	Terivaki	Town	Manch	ester		1	
	() , , , , , , , , ,	TEMPERAT	JRE OBSER	VATIONS			
Item/Location/Prod	cess Temp	Item/Location		Temp	Item/Locat	tion/Process	Temp
						W	
			***************************************				
	OE	SERVATIONS A	ND CORRE	CTIVE ACTION	VS		
itelii i	cited in this report must b	1	time frames bel	ow, or as stated in	sections 8-405.1	1 & 8-406.11 of the	food code.
Number Malak	ia CFPM on	Site.					
JKO	n site W	Bill, faci	lities ma	nager of r	nall. Con	ductina	
Followu	p Spot in Spe					chicken i	n WIC
observe	7 1	53F. PIC	/ / /	1 1 1		es were	
	d 11/29/20						*****************
deliver	y. PIC states	I that the	chicken	must be	kent of	- ALF AC	helas
	lled Jerry (a						
The 1)	IC TR SO	La il 1	111701Med	OCCU	The tempe	1.01 1.01 1.00	1:00.01
The W	IC. JR Sp.	distrib	e(14, )	erry agr	eed 10 V	pluntaily a	discard
the 2	3 boxes of	Chicken. 2	o remain	ling Doxe	5 of Cal	~ Chicker	in WIC
observ	oxes of ch	-45F. Je	Cry inst	ructed t	o relocate	e the rem	aining
	oxes that						
PIC S	tated that	the remai	ning 25	boxes	of chick	ien wele	
receiv	red 12/2/	24 and he	eld in h	21C immo	ediately u	1901 rece	eiving.
	ambient tem						
to ho	ave WIC an	d RIC S	rviced -	today. Ji	R instru	cted PIC	to not
Store	any TCS	Foods in	WIC Un-	til it is	Serviced	I and wo	rking
propert	y. RIC raw a	chicken obs	erved at	43F. Pl	C instruc	ted to mo	intain
tempe	erature log F	or chicken	in RIC	. Check &	Lacome	ent interna	al
	temperature.						
observe	ed rising, re	locate chie	ken to	RIFOC	charleus	WIC. JI	ζ
will re	inspect today	y at Apr		(#1.7) Y			
Ma		181					
Person in Charge (Sign	nature)	524 3				Date	
Inspector (Signature)		2, -,	2			Date   2   3	124
	N	3					101

Risk Category:   Food Establishment Inspection Report Page 1 of 7											
Establishment type: Permanent Temporary Mobile Other					_	Date:	12/16/2	024			
Establishment SUPER & CONVENIENCE		4sept.	ng Connec	ticut Heal	ii.	Time In	3,15	_AM(PM)	Time Out 3	45	AMAN
Address 706 Main St			P	4		LHD /	1anch	ester			12.3034
Town/City Manch ester	J					Purpos	e of Inspection	on: (R	outine P	re-op	
Permit Holder Rachit	C	onnecti of Pr	icut Dep ublic He	artmer ealth	nt	Reinsp	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 if					illness o		not in compliance	7.00	- No. 100 -	l/O=not ob	
P=Priority item Pf=Priority foundation item C=Core item V=violation type							The second secon		e during inspection		t violation
IN OUT N/A N/O Supervision	V	cos	_	1		JT N/A N/	The second second		Contamination	V	COS R
1 Person/Alternate Person in charge present,	Pf	0	0	15	-		○ Food separa				00
demonstrates knowledge and performs duties				16	9	00			cleaned & sanitize	d P/Pf/C	00
2 Certified Food Protection Manager for Classes 2, 3, & 4	C	0	0	17			served, reco	nditioned, a	urned, previously and unsafe food	P	00
Employee Health  Management, food employee and conditional employee;		_	-	18					trol for Safety temperatures	DIDEIC	
knowledge, responsibilities and reporting	P/P	0	0	-	0				lures for hot holdir		
4 Proper use of restriction and exclusion	P	0	0	-	0		Proper coolin			P	
Written procedures for responding to vomiting and	Pf	0	0	-	0,5		Proper hot h	olding temp	eratures	P	
diarrheal events				22	W/		Proper cold I			P	
Good Hygienic Practices  6 O Proper eating, tasting, drinking, or tobacco products us	e P/C	0		23	<b>S</b>		Proper date		a disposition control: procedure	P/Pf	00
7 O No discharge from eyes, nose, and mouth	C	0		24	9		and records	ibilo ricalar	control. procedure	P/Pf/C	00
Preventing Contamination by Hands						/		nsumer Ad	visory		
8  Hands clean and properly washed	P/P	f 0	0	25	0				: raw/undercooked foo	d Pf	00
No bare hand contact with RTE food or a	P/Pf/C	0	0	200					Population	1 0/0	1010
pre-approved alternative procedure properly followed  Adequate handwashing sinks, properly supplied/accessible	Pf/C	1000	1000	26	O	و الحوار			nibited foods not offered		00
Approved Source	FIA	,		27	00	-			d and properly use		00
11 Food obtained from approved source	P/Pf/C	0	0	100000	/		Toxic substa				e learn
1200 Food received at proper temperature	P/P	f 0,		28			stored & use	d		P/Pf/C	
Food in good condition, safe, and unadulterated	(P)P		0						oved Procedures		
Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C		0	29	0		process/ROI		ce/specialized	P/Pf/C	00
	OD RE	TAI	L PR	ACT	ICES		processivor	Citiena/ii/	AOOI I IAII		
Good Retail Practices are preventative measures to	to contro	ol the	additi	on of	pathog	ens, che	micals, and phys	sical objects i	into foods.		
Mark OUT if numbered item is not in compliance V=violation type Mark	in appro	priate	box t	for CO	OS and	l/or R	COS=correct	ed on-site du	uring inspection	R=repea	t violation
OUT N/A N/O Safe Food and Water	٧	cos			UT			Use of Ute	nsils	V	COS R
30 Pasteurized eggs used where required Water and ice from approved source	P/Pf/C		00				nsils: properly s		ed, dried, & handled	C Pf/C	00
32 Variance obtained for specialized processing methods	P/PI/C	0	_						rly stored & used	P/C	
Food Temperature Control		1					ed properly	troico, propo.	o.o. a a aooa	C	00
Proper cooling methods used; adequate equipment for	Df/C	0					Uten	sils and Eq	uipment		
temperature control				47	( )		non-food conta			P/Pf/C	00
34 O Plant food properly cooked for hot holding 35 O Approved thawing methods used	Pf	00		$\vdash$			esigned, constr		used intained and used:		, 3
36 Thermometers provided and accurate				48			2		strips available	Pf/C	00
Food Identification				49			contact surface			(0)	00
জি Food properly labeled; original container	P		0					nysical Fac			
Prevention of Food Contamination	-						old water availa			Pf	
38   Insects, rodents, and animals not present   39   Contamination prevented during food preparation, storage & display	P/Pf/C						installed; prope nd waste water				00
40 Personal cleanliness									supplied, & clean	P/Pf/C	
41 Wiping cloths: properly used and stored	С		0						facilities maintained	C	00
42 Washing fruits and vegetables	P/Pf/C		0				acilities installed			P/P//C	00
Permit Holder shall notify customers that a copy of the most recent inspection rep	ort is av	ailabl	e.						signated areas use		00
						atural rut s docum			per CGS §19a-36 corrections du		#
Person in Charge (Signature) RACHI + Pate Date	50					m Violat			201 ecuons du		1
121	161.	) (A		Prio	rity Fo	undation	n Item Violation	s	-		_
Person in Charge (Printed)	10	x 1				Violatio		3/	16/2024		0.
Inspector (Signature) L. HOWW Date 12/16	170	74					Health Interve				1
LALIKAN ARMIR OLLI			$\neg$				ices Violations				6
Inspector (Printed) LUUT UT CTUD CU				Rec	uires	Reinspe	ection - check		intend to reinspec		
Appeal: The owner or operator of a food establishment aggrieved by to or dispose of unsafe food, may appeal such order to the											destroy,

Food Establishment Inspection Report Page 2 of Z

LHD_M(	inchester		Inspection Report Continuation She	et	Date 12/16/20	24						
Establishment Other Super Convenient on Sheet    Establishment Other Super Convenient of Convenient												
Establishment QUILLED SUPER & CONVENIENTLY OWN MANCHESTER    TEMP/Location/Process   Temp												
Charles and the Control of the Contr	NISPELISCY		The state of the s									
1011 (8)			DESERVATIONS AND CORRECTIVE ACTIONS  TOBSERVATIONS AND CORRECTIVE ACTIONS  MUST BE WATCH AND CORRECTIVE ACTIONS  MUST BE CORRECTIVE ACTIONS  M	132.								
Fre P7P	will pre-parkage	ΔF										
1 ( C C C C C C C C C C C C C C C C C C	Food											
		40F										
400H	tea arinks only	0.0	OFFICIAL AND CORDER									
	Violations cited in this					ood code.						
item												
40	racritt gristie											
	75 C		*** *** ****		otclean at corne st	ation						
37c	dispensers with	a white	egranular not labe	.led								
550	ice cream Fre	czerbio	cking entrance to he	ickoth	ouse-To be removed t	ASAP .						
					ack of langua die	currond						
SIC	Lagran I a fine I	1		UUL IYI K	rach or house - also	CU 3EA						
	snelving + du	nnage	rachs									
3 3	The second state of the second											
*	discussed shelv	ing in i	NIC# 1+#2 to get	pre-paci	saged drinks off tioo	Y						
13 p	Lando Cakes nec	in creat	m expired in wich	z-thr	own out (cos)							
1												
	Thermometer	availa	tble									
				ensite								
	no test strip	CHARC	HIArine Ancite									
	Health haint	- + 1 FA	110117-1110 AD 11111									
	ncum Dept	1010	now of on wic.		4.							
	COOLEY CHAPLE	n+a, 20	F I MENINI AFORMA JAE	- alkan h	ny Healtha neut niceur	rod .						
	mitto atalt and	ut kan	man an are are not	- unuy l	y riculty bept. 0136038	tu						
	DOUTE OTHER WOLL	101111	pring all eye on terr	igeratio	DUALITY OF THE STATE OF THE STA							
	TICULTYI DEPT	0 10 110	W VP 12/26/24 FOR	itner co	orrective autory							
		1200	- L.		11 - 17	-24						
	Charge (Signature)	-> L	ed of		Date 1271	9 1						
Inspector	(Signature)	may	/		Date [2][6]	24						

Risk Category: 4 Food Establi	Food Establishment Inspec							ction Report Page 1 of					
Establishment type: Permanent Temporary Mobile Other					Date:	12	18	24					
Establishment April Time		4eeping C	onnecticur	Scelly.	Time	In	A	MPM	Time Out	AM/PM			
Address 91 Chestnut St		DE	H		LHD	Ma	nch	est		 			
Town/City Manchester	J				Purpo	se of Ins	pection:	R	<del>Ø</del> ytine I	Pre-op			
Permit Holder			ic Health			pection		Other					
FOODBORNE ILLNESS RISK FA  Risk factors are important practices or procedures identified as the most prevalent contri		-								llages or injuni			
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered ite		-	in com			=not in cor		10171111111		N/O=not observed			
P=Priority item Pf=Priority foundation item C=Core item V=violation type			-						e during inspection				
IN OUT N/A N/O Supervision	V	cos		-	OUT N/A				Contamination	V COS R			
Person/Alternate Person in charge present,	Pf		15	-			separated	and pro	tected X	P/C 0 0			
demonstrates knowledge and performs duties	Fi	00	16	3	00				cleaned & sanitize				
2 Certified Food Protection Manager for Classes 2, 3, & 4	С	0	) 17	8	0		- S. S		urned, previously nd unsafe food	POO			
Employee Health				/					trol for Safety				
Management, food employee and conditional employee;	P/Pf	00	18		00	Proper	r cooking	time and	temperatures	P/Pf/C O O			
knowledge, responsibilities and reporting  4 0 Proper use of restriction and exclusion	Р	0	-						ures for hot holdi temperatures				
Written procedures for responding to vomiting and		ISTURE PER	21	-		O Proper				M POO			
diarrheal events	Pf	0	22			O Proper				P 0 0			
Good Hygienic Practices			$\rightarrow$		00	O Proper	r date ma	rking and	d disposition	P/Pf O O			
6 Proper eating, tasting, drinking, or tobacco products use		0	24		0 8	Time a	as a public	c health	control: procedur	es P/Pf/C O O			
7 No discharge from eyes, nose, and mouth	С	0				/ and re				17/110			
Preventing Contamination by Hands	To roc		-					ımer Ad					
8 Hands clean and properly washed  No bare hand contact with RTE food or a	P/Pf	00	25		PD				raw/undercooked fo	od Pf OO			
pre-approved alternative procedure properly followed	P/Pf/C	0	26	0	00	The state of the s			Population ibited foods not offer	ed P/C OO			
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	00		1	7				Toxic Substanc				
Approved Source	W		27	0	60				d and properly us				
11 D Food obtained from approved source	P/Pf/C	00		1	00				rly identified,				
12 9 O Food received at proper temperature	P/Pf	0	$\sum_{i=1}^{26}$		00	stored	& used	5 /(5)	- S	P/Pf/C O			
Food in good condition, safe, and unadulterated	P/Pf	0							oved Procedures	3			
Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	0	⊃ 29	0	0 0				ce/specialized ACCP Plan	P/Pf/C O O			
	ח RF	TAIL	PRAC	TICE	S	proces	SS/ROP CI	niena/n/	ACCP Platt				
Good Retail Practices are preventative measures to						nemicals, ar	nd physica.	l objects i	nto foods.				
Mark OUT if numbered item is not in compliance V=violation type Mark in									iring inspection	R=repeat violation			
OUT N/A N/O Safe Food and Water	٧	cos	R	OUT		Р	roper Us	e of Ute	nsils	V COS R			
30 Pasteurized eggs used where required	Р	0				ensils: pro				c 0 0			
31  Water and ice from approved source	P/Pf/C	-							ed, dried, & handled				
32 O Variance obtained for specialized processing methods	Pf	0						es: proper	rly stored & used	P/C O O			
Food Temperature Control Proper cooling methods used; adequate equipment for	7		40		Gloves u	sed prope		and Ea	uipment	C   O   O			
temperature control	Pf/C	0			Food and	non-food			cleanable,				
34 O Plant food properly cooked for hot holding	Pf	0	5 47			designed,				P/Pf/C O			
35 O Approved thawing methods used	Pf/C	0	5 7,		Warewas	shing facili	ties: insta	lled, mai	ntained and used	i; Pf/C O O			
36 Thermometers provided and accurate	Pf/C	0	21 [	(					strips available	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1			
Food Identification	-				Non-food	contact s				000			
37 Food properly labeled; original container		0	_			-11		ical Fac		26 2			
Prevention of Food Contamination 38 Insects, rodents, and animals not present	PS	100				installed;			te pressure	Pf O O			
	PIPTIC	0				and waste		C-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1	110/03/01/1909/04/19	P/Pf/C O O			
40 Personal cleanliness		0							supplied, & clear				
41 O Wiping cloths: properly used and stored	С	0							acilities maintained				
	P/Pf/C	0	<b>55</b>		Physical	facilities in	stalled, n	naintaine	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						signated areas us	sed C O O			
	- Common of the		11				k gloves r		per CGS §19a-36				
Person in Charge (Signature) Date (7//	191	21.	-	and the same of the same of	tem Viol	mented ations		Date	corrections du	ie #			
	0 /	- 4	_			on Item Vi	olations						
Person in Charge (Printed)			Co	ore Ite	m Violati	ons							
12	5	21	Ri	sk Fac	ctor/Publ	ic Health I	nterventio	n Violati	ons				
Inspector (Signature) Date 12	IX	7						erventio	n Violations				
Inspector (Printed) De Oise Paula						ctices Viola		y if you i	ntend to reinspe	ect			
Appeal: The owner or operator of a food establishment aggrieved by the	is ord	er to co	orrect	aguire	nspectie	I Violation	identifie	d by the	food inspector	or to hold destroy			
or dispose of unsafe food, may appeal such order to the	Direct	or of H	ealth.	not la	ter than	forty-eigh	nt hours a	after issu	ance of such or	der.			

l-	ood Est	abiisnment ir	ispection i	Report Page	_ of <u></u>				
LHD Mancheste		Inspection Report Continu	uation Sheet	Date	18/24				
Establishment April Time Town Marchester									
TEMPERATURE OBSERVATIONS									
Item/Location/Process	Temp	Item/Location/Proce	ess Temp	Item/Location/Process	Temp				
Ear Nay	37F	wongtons	173F	HOT Water	134 F				
0) /		J		. 10 , 555					
Britter	41F	Pork	187F	Chlorie Sovity	100 ppm				
Milk	417								
				BishMachine	71608				
	0	BSERVATIONS AND C	ODDECTIVE ACTIV	ONIC					
item				in sections 8-405.11 & 8-406.11 of th	ne food code.				
Number									
Hand Sic	V in W	nse wash -	- leak ide	othed and					
1	Junibes	called.							
			2	* 1					
* Discus	sed dat	emarking	on Refing.	items - date so - was it made	zeps				
12-1	7-24 6	( We dosday	sentice :	- was it made	U				
12	7	date inc.		ed the 18th?					
12-	lor wo	s autilican	ect for w	eatine 10.					
Holiday	Sanlia	Lunch	+ 4This	requires Add	Lincol				
	potecti	Dayle	1 4 1/113	requies 7001	Fional				
	Dotall	DIDS COVER !	/2 pans to	protect from 1	esidents				
in	line . C	tchen stall i	vill be se	o protect from i					
		Jo							
/		- Ol	1	· A					
K.	tchen	Clean a	e Organ	uzed.	į				
,				U					
	## TOTAL								
A plum la ac	to a ada	ss spray no22	10 - 00 - 10 0	- la cica	<i>\O</i> :				
7 Pium Der	10 WOOL	s spray nozz	cu — replui	eng you we get					
				DE VOTOR NAME VOTOR NA	1000 my				
	*			JEN BINE	opeologia Opeologia Opeologia Opeologia Opeologia				
				हूँ ,आं <b>प्र 4</b> q	Telm pate;				
Person in Charge (Signatur	e)			Date					
Inspector (Signature)	Denis	e Payre		Date /2/	18/24				

Risk Category: 3 Food Establ	ishment	Inspect	ion Report	Page 1 o	f_3_
Establishment type: ermanent Temporary Mobile Other			Date: 12/5/2	4	
Establishment A Hisanal Burger Compo	My 🧳	Connecticut Health	Time In 12:00 AN	MPM Time Out	30 AMIGIN
Address 1436 PHOSON+ Valley Rd.	I DI	PH)	LHD Manche	stec	
Town/City Manchester			Purpose of Inspection:	(Routine ) Pre	e-op
Permit Holder	Connecticu of Pub	rt Department lic Health	Reinspection	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		foodborne illness =in compliance			ss or injury.  D=not observed
P=Priority item Pf=Priority foundation item C=Core item V=violation type				144 50 8 50 100	R=repeat violation
IN QUT N/A N/O Supervision				n from Contamination	V COS R
Person/Alternate Person in charge present,	Pf O		Food separated a		P/C O O
demonstrates knowledge and performs duties		9	The same of the sa	faces: cleaned & sanitized	P(Pff)
2 Certified Food Protection Manager for Classes 2, 3, & 4	c 0			n of returned, previously oned, and unsafe food	POO
Employee Health		/		ure Control for Safety	
Management, food employee and conditional employee;	P/Pf O		Proper cooking to	me and temperatures	P/Pf/C O
knowledge, responsibilities and reporting  Proper use of restriction and exclusion	P 0		Proper reheating Proper cooling tire	procedures for not notding	(P) (A) (O)
5 Written procedures for responding to vomiting and	2000	21	O Proper hot holding		P 0 0
diarrheal events	Pf O	22	Proper cold holdi		POO
Good Hygienic Practices  6 Proper eating, tasting, drinking, or tobacco products us	e P/C		O Proper date mark		P/Pf O O
7 O No discharge from eyes, nose, and mouth	c P/C O	- 124 0 1 0	and records	health control: procedures	P/Pf/C O
Preventing Contamination by Hands			100000000000000000000000000000000000000	mer Advisory	
8 V Hands clean and properly washed	P/Pf O	□ 25		provided: raw/undercooked food	Pf OO
No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C O	26 0		eptible Population sed; prohibited foods not offered	P/C 00
Adequate handwashing sinks, properly supplied/accessible	(A)c 0			es and Toxic Substances	170 00
Approved Source		27 🔾		approved and properly used	POO
11 00 Pood obtained from approved source	P/Pf/C O	- 1 Z N 1 (9/2) 1 (		s properly identified,	P/Pf/C O O
12 O O Food received at proper temperature  13 O Food in good condition, safe, and unadulterated	P/Pf O		stored & used	h Approved Procedures	
14 Required records available: molluscan shellfish			Compliance with	variance/specialized	D/D(10 C) C
identification, parasite destruction	P/Pf/C	1 200	process/ROP crit	teria/HACCP Plan	P/Pf/C O
Good Retail Practices are preventative measures to	OD RETAIL			ah isata ista faada	
	in appropriate t	22 7 2 2 2 2			R=repeat violation
OUT N/A N/O Safe Food and Water	v cos			of Utensils	V COS R
30 Pasteurized eggs used where required			n-use utensils: properly store	d	000
31  Water and ice from approved source  Wariance obtained for specialized processing methods			Itensils/equipment/linens: prope		P(0)00
32 Variance obtained for specialized processing methods  Food Temperature Control	Pf O		lingle-use/single-service articles Bloves used properly	: properly stored & used	P/C 0 0
Proper cooling methods used; adequate equipment for	DEIC C			and Equipment	
temperature control	10000		ood and non-food contact su		P/P(C)OO
34 O Plant food properly cooked for hot holding 35 O Approved thawing methods used	Pf O		roperly designed, constructe		
36 Thermometers provided and accurate	Pf/C O	148	Varewashing facilities: installe leaning agents, sanitizers, ar		Pf/C O
Food Identification		(49) V N	Ion-food contact surfaces cle		(0)00
Food properly labeled; original container	P(C)	) /	Physic	cal Facilities	
Prevention of Food Contamination    Insects, rodents, and animals not present	Dio		lot and cold water available;		Pf O O
Contamination prevented during food preparation, storage & display	Pf/C O		Plumbing installed; proper bac Sewage and waste water prop		P/Pf/C O O
40 Personal cleanliness	Pf/C O		oilet facilities: properly const		Pf/C O O
41 Wiping cloths: properly used and stored	000		Sarbage and refuse properly disp		200
42 Washing fruits and vegetables	P/Pf/C	2 5 20 5	Physical facilities installed, ma dequate ventilation and light	aintained, and clean	P/P(C) 0 0
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is available.	00 O N	latural rubber latex gloves no	ing, designated areas used t used per CGS §19a-36f	
Person in Charge (Signature) VL Date 12/5	5/24	Violation	is documented	Date corrections due	#
	,, , , .		em Violations oundation Item Violations	12/8/24	3 14
Person in Charge (Printed) Jor dan Krizenosky			n Violations	315/24	1
Natal Na 12	1-1211	Risk Fac	tor/Public Health Intervention	Violations	5
Inspector (Signature) / Ally Date	2/24		Risk Factor/Public Health Inte tail Practices Violations	rvention Violations	1 -
Inspector (Printed) Katelyn Person			Reinspection - check box	if you intend to reinspect	15/
Appeal: The owner or operator of a food establishment aggrieved by the	his order to c	orrect any in	spection violation identified	by the food inspector or t	o hold, destroy,
or dispose of unsafe food, may appeal such order to the	Director of F	realth, not lat	er than forty-eight hours aff	er issuance of such order	

Food Establishment Inspection Report Page 2 of 3

LHD_MANCH	rester		Inspection	n Report Co	ontinuation Shee	t		Date12	2/5/24	_
Establishment A	tisonal	Burger	Compo	NT/6wn_	manch	ester				
		0	TEMP	PERATUR	RE OBSERV	ATIONS				
Item/Location/	Process	Temp		/Location/		Temp	Item/L	ocation/Process		-
cookline	o\co	39	hot	hold:	Soup	147	har	idsin K	96	F
	heese	40		6	utter	168	avat	budlet.	4.00	open
8	namo	38	WIC	raw	burger	39	disha	achine	716	OF
(	tu	40	, –	Can	Chilken	39	0.0			
ķ	NEGRE	38		Sho	d oneese	39				
	granon	40			J wings	38				
2	natoes	40		00 1-01	J					1
server for		37	hot h	m blo	armara	135			Temp Ri	te, §
30, 7, 1	9			ATT - Commence of the Commence	D CORREC		NS		Fecha Emp:	
Item Violat	ons cited in this	report must be	corrected v	vithin the tir	me frames belov	, or as stated	in sections 8-4	05.11 & 8-406.11	of PASS WHEN BU	UE ANGE
Number CFP	M Ada	₹) (∩	s:te	TOLO	100				ES ACHTRARIE CLIANDO I AZUL CAMBIA A COLOR M	LA BARRA HARANIA
1 . 0	. / ///	1			-3-3-				160°F/7	71°C
47C und	er gril	1 Pla	top	000	olers a	mbint	+00	high.	more	
	an 7	TCS A	t vbv	0 0	the	cold a	mits	14KG	unit	
	is 54	eniad	end	ho	olding a	+ 41	or	below.		
47C aas	uts d	ismage	d or		Mayor	p uni	+ at	start a	of wox	line
10PF inte	Mor e	of ha	ndsin	16 b	y fry.	-			dump !	1
49C 960	_	sneath							da Syry	\ /
WPF inte		fice	mac		unclea					-
37C m/2	beled :	Squeez		2	groug				- Comment of the second of the	
490 ceil	• • • • •	clean		OOKI	10	vents	uncled	in tho	ughout	
49C agsic		WIC		lean	,					
49C She	Control of the Contro	NTC	ver	•	<i>Hean</i>					
6		81				renabl	e - n	eed rea	4190000	ì
49/390 WI	= I floor	uncle	an.	WIC	Shelvi	M NO	6"	off 91	50	
49C 114	storag	e She	Wins	lare	en J vn	dean				
13P dent					COCONO		Shelv	ing - co	(20	
	Lov	oluntar	ily (	d=500	rded					
SSC Wet	map	not hu	ung t	n de	4					
39 P re-	use of	seaf	od c	conta	iner fi	or des	serts.	Not ap	percon	
	Ly alle	rgen C	contar	mingt	ion po	s5.6/e	- NO+	reweg	ble	
		1			0					
NOR Dis	owssed	dent	ed co	en p	no 17 ay	. Crea	te de	signa te	ed are	α
Person in Charge (	Signature)	pel						Date /2	15124	
Inspector (Signatu	1/21	lusa	Do.					Date	12/5/24	1
opeotor (orginatur	-1/14/11	vyv~	+7	-				Date	101310	1

	Foo	d Estab	lishment l	nspec	ction F	Report	Page	•_3.	f_3
LHD_	nanchester		Inspection Report Contin				Date\	215	24
Establishr	nent_ABC		Town	hanch	ester				
			TEMPERATURE	OBSERV/	ATIONS				
Item	/Location/Process	Temp	Item/Location/Pro		Temp	Item/Loc	ation/Proce	ess	Temp
	- creamer	38 F				bar gu	01 h	10/01	200000
Day	- CIENTRY								rooppn
						bar di			
							chlor	rine	100ppn 96 F
						costone	hath	ma	96F
	8								
			ERVATIONS AND				2000		
Item	Violations cited in this	s report must be c	corrected within the time	frames below	, or as stated	in sections 8-405	.11 & 8-406	i.11 of the fo	ood code.
Number									
1141.0		20			2	, 1			
44C	plates by soda noz	coffee	machine 1	not p	notec.	Hed.			
WPF	Sade and	-10 0-	à homala	e ha	1201	nt 100.		chen	
MAL	2000 110 D	CHE EN	10 10000	1700	100	41 941	0/1	LITCH	
			<del>, , , , , , , , , , , , , , , , , , , </del>						
19 P	Discusso	d 00 1- 0	01200 000	00 1 00	DTO	21010	ر ما	0   0 0	1 L
1-1 1	1) 13005Se	J LEVE	ating proc	<u> </u>	PIC	- 37946		enea	73
	16 145	then	host ho	olds,	Come	eted k	DYC	ehec	ating
			store o				/	1-11	10
			01006	(9av)	. )U			. W ]	11)
	2 hou	urs, o	nce (a)	165 F	ho	+ hot	(e)	135	<b>-</b>
	Test strip	Cod.	ther mones	8C (14)	03/01/2	Lo			
	1001 011190	, 0110	114) 1.00, 67	· V 000	011000	<i>/-</i> _			
	2								
	Discussed good.	more	deep clean	ring n	equire	d. Gen	eral	dean	Kness
	good.	Address	hard to	reac h	n plas	ees mure	RE	a wer	Hu.
					ρ. υ			7 0 0 0	1-7
				<del></del>		-			
		64							
		111		11120000				10.11	lau
Person in	Charge (Signature)	M	1				Date	1215	
Inspector	(Signature) Kar	thym	Person				Date	121	5/24

Risk	sk Category: 2 Food Establishment Inspection Report Page 1 of															
Estab	olishmen	t type: Pe	ermanent Temporary Mobile Othe	er						Date: Ì	2/17/24					
Estab	olishmen	nt BEN	inet Academu			4cepin	Connec	ticut Hea	4	Time In	10:30	АМРМ	Time Out_	15	AN	)PM
Addr	ess 115	il M	ainstreet			7	D	H		LHD Y	nanch	1781	tr			
Town	/City	Jani	chester							Purpos	e of Inspection	on: (F	Routine Pr	e-op		
	it Holder	- KAD	- Kim CFPMonsite	۷.	Co	onnectic of Pu	ut Dep	partmer ealth	nt	Reinsp	ection	Other	·			
Cim			FOODBORNE ILLNESS RIS	SK FAC												I
			ant practices or procedures identified as the most prevai			ctors o	f food	borne i	illness o	injury. <b>In</b> t	terventions are cor	ntrol measures	s to prevent foodborne illn	ess or inj	ury.	
M	lark design	nated compli	ance status (IN, OUT, N/A, N/O) for each number	bered iten	n	IN	l=in c	compl	iance	OUT=	not in compliance	e N/A	not applicable N	/O=not	observ	/ed
P=Pr	iority item	Pf=Priori	ty foundation item C=Core item V=violation	type M	ark in	appro	opriat	te box	for CO	S and/o	or R COS=corr	ected on-si	te during inspection	R=rep		
IN	OUT N/A		Supervision		٧	cos	R			T N/A N/			Contamination	1	v co	S R
1 🕏	100	Perso	on/Alternate Person in charge present,		Pf	0	0	15	$\mathscr{G}$		Food separat	ted and pro	otected		/C  C	
7			nstrates knowledge and performs duties		3031			16	Q Ç		-		cleaned & sanitized	P/P	f/C C	0
2 @	00	Certifi 3, & 4	ied Food Protection Manager for Classes 2	•	С	0	0	17	d c		The second contract of		turned, previously and unsafe food		PC	
	1		Employee Health		-	TE							ntrol for Safety	15 F		-
3		Manag	gement, food employee and conditional employ	ee;	P/Pf			18	3	000	Proper cooki	ng time an	d temperatures	P/P	f/C C	0
3 6			ledge, responsibilities and reporting		PIPI	0		19	0				dures for hot holding		PC	
4 2	0	Prope	er use of restriction and exclusion		Р	0	0	20	0/5		○ Proper coolin	ng time and	temperatures		PC	0
5 0	10		en procedures for responding to vomiting ar	nd	Pf	0			D/C		○ Proper hot ho				PC	
		diarrh	eal events	,,	o sat			22	2		○ Proper cold h				PC	
_		-	Good Hygienic Practices					23	20		○ Proper date r		The same of the sa	P/F	of C	0
6 0	1000	Prope	er eating, tasting, drinking, or tobacco produ	icts use	P/C	0		24		000	<u> </u>	blic health	control: procedures	P/Pf	/C C	
7 0			scharge from eyes, nose, and mouth		С	0	0	/			and records			1.33		
0 0			Preventing Contamination by Hands				_			-/		sumer Ac				
8 4			s clean and properly washed are hand contact with RTE food or a		P/Pt	0	9	25	00				: raw/undercooked food	I P	of C	0
9 4		31( )1	pproved alternative procedure properly follo	wod P	/Pf/C	0	0	26	10				Population		10	10
10 @	0		pproved alternative procedure properly lolid late handwashing sinks, properly supplied/acce		Pf/C	0	0	20	2				hibited foods not offered Toxic Substances		/C   C	
10	-	Adequ	Approved Source	SSIDIE	FIIC		$\preceq$	27	olc				ed and properly use		PC	10
11 1		Food	obtained from approved source	Ть	IDFIC	0					Toxic substa					
12 0			received at proper temperature			0		28	90		stored & used		erry identified,	P/Pf	f/C C	
13 👀	0		in good condition, safe, and unadulterated		P/Pf					1 100			oved Procedures	_	_	_
			ired records available: molluscan shellfish				eccens in						ce/specialized			
14 🗢			fication, parasite destruction		/Pf/C	0	0	29			process/ROF			P/Pt	f/C	
				GOOI										-		
			Good Retail Practices are preventative mea	sures to d	ontro	I the a	additio	on of	pathog	ens, chei	micals, and physi	ical objects	into foods.			
		numbered it	em is not in compliance V=violation type	Mark in a	approp	oriate	box f	or CC	S and	or R	COS=correcte	ed on-site d	uring inspection	R=repe	eat vio	lation
	T N/A N/O		Safe Food and Water		٧	cos		0	UT		Proper	Use of Ute	ensils		v cos	SR
30 C	AND ROTHOUS BUT AND ADDRESS.		d eggs used where required		Р	0					nsils: properly st			(		0
31 (			ice from approved source		/Pf/C		0						ed, dried, & handled			0
32 (		Variance o	btained for specialized processing methods	3	Pf	0	0		000	of niceous on the over	STATE OF THE PROPERTY OF THE P	icles: prope	rly stored & used		C	
		Dropor coo	Food Temperature Control  ling methods used; adequate equipment fo			Т	-	46		oves use	ed properly					
33 🔾	100000	temperatur	·	01	Pf/C	0			TEA	nd and n		ils and Ed				_
34			properly cooked for hot holding		Pf	0		47			non-food contacted			P/Pf/	C	0
35 (	80	Approved t	thawing methods used			0			W:				intained and used:		_	-
36			ters provided and accurate			0		48			<u> </u>		strips available	Pf/	CC	0
			Food Identification					491			contact surfaces		otripo avanabio	1		
37 C	Food pr	operly labe	eled; original container		Pf/C	0	ol'		7			ysical Fac	ilities			
			Prevention of Food Contamination					50	O Ho	t and co	old water availab			F	of C	
			nd animals not present		Pf/C	0	0	51	O Plu	mbing i	nstalled; proper	backflow	devices		/C (C	_
39 $\subset$	Contami	nation preve	ented during food preparation, storage & display	у Р	/Pf/C	0	0				nd waste water			P/Pf/		0
		al cleanline			Pf/C	0	0						supplied, & clean	Pf/	CC	0
			perly used and stored		С	0		54	○ Ga	rbage an	nd refuse properly	disposed;	facilities maintained			0
42 C	Washin	g fruits and	vegetables	P	/Pf/C	0	0				cilities installed			P/Pf/	/C (	
Perr	mit Holder :	shall notify o	sustomers that a copy of the most recent inspecti	ion report	is ava	ilable		56	O Na	equate v	ventilation and I	ighting; de	signated areas used per CGS §19a-36f	) t		) 0
Davas	- i- Ch-	(0:	- No Villal	121	71	71	T	Viol	ations	docum	ented		e corrections due		#	
reiso	iiii Cna	rge (Signa		201	1 0	31	1			n Violati			1		1	
Perso	n in Cha	rge (Printe	en Kimberly I. Russ	e11							Item Violations	2	17 126	-	-	
. 0.00	0110	- Jo (, , , , , ,		- 1 -	. 1	ń	-			Violation	ns Health Interven	ntion Viole	ions	$\rightarrow$		
Inspe	ctor (Sigi	nature) \	Date 1	2/17	17	4					r/Public Health			+		
		1 /	MITTON Commandal		1	•					ces Violations			_	7	
	ctor (Prin		VINITOTIVI					Req	uires	Reinspe	ection - check b	oox if you	intend to reinspect			
Appe	al: The	owner or o	perator of a food establishment aggrieve	d by this	orde	er to	corre	ect ar	ny ins	ection	violation identif	fied by the	food inspector or	to hold	, des	troy,
		or disnos	of unsafe food may anneal such order	to the D	recto	or of I	Hook	th n	at lata	thon fo	orty oight have	offer ice	iones of such and	Name .		

Food Establishment Inspection Report LHD Manches to Inspection Report Continuation Sheet Establishment Blungtt Academy Town Manchester TEMPERATURE OBSERVATIONS Item/Location/Process Temp Item/Location/Process Item/Location/Process Temp 148F not water Burgers-but chest Milk carton **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 Floor by mop sink under milk crates not clean discussed dented canpolicy with person in charge rips anniable for sanifizer good equipment/utensil storage - 160F Rinse-180F no issues with pest control Person in Charge (Signature) Inspector (Signature)

Risk Category: Food Establ	ishm	nent	t In	spec	tion Rep	oort	Page 1 o	<u> 2</u>	
Establishment type: Permanent Temporary Mobile Other				•	- Date:	2/10/24	1		
Establishment Big SKY		Ann	Connect	ticut Heat	Time In	2 10 00	M Time Out 4 2		AMPM
		350			11	1 1	/ Time Out 1.00		AIWITTUD
Address AT Hartford TPKE						00110-10	Sauting Pro		
Town/City Manchester	C	onnecticu	rt Don	artment	100000000000000000000000000000000000000	of Inspection:	Routine Pre	-op	
Permit Holder FOODBORNE ILLNESS RISK FA		of Pub	olic He	alth	Reinspe	contractions Party	ther		
Risk factors are important practices or procedures identified as the most prevalent control								s or injury	
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it		250,000		complian				=not obs	
P=Priority item Pf=Priority foundation item C=Core item V=violation type			_				n-site during inspection		
IN OUT N/A N/O Supervision	V		R		ØUT N/A N/O		rom Contamination		COS R
Person/Alternate Person in charge present				15 0		Food separated and			
demonstrates knowledge and performs duties	Pf			160			es: cleaned & sanitized	/ PP)C	100000
2 Certified Food Protection Manager for Classes 2,	С	0			/ 100 100	Proper disposition of	of returned, previously	P	
3, & 4				17 P		served, reconditions	ed, and unsafe food	P	00
Employee Health							Control for Safety		
Management, food employee and conditional employee;	P/Pf	0	$\circ$	18 🔾	000	Proper cooking time	and temperatures		00
knowledge, responsibilities and reporting				19 0			ocedures for hot holding	P	
Proper use of restriction and exclusion  Written procedures for responding to vomiting and	Р	0	익	20 🔾		Proper cooling time Proper hot holding t		Р	
diarrheal events	Pf	0	$\circ$	22 🕠		Proper cold holding		P	
Good Hygienic Practices				23		Proper date marking		P/Pf	
6 Proper eating, tasting, drinking, or tobacco products us	e P/C	0	oll	2000			alth control: procedures		
7 O No discharge from eyes, nose, and mouth	С	0		24 🔿	000	and records		P/Pf/C	00
Preventing Contamination by Hands						Consume	r Advisory		Manager 1
8 9 P Hands clean and properly washed	P/Pf	0	0	25 🔾	00		vided: raw/undercooked food	Pf	00
9 No bare hand contact with RTE food or a	P/Pf/C	0					tible Population		
pre-approved alternative procedure properly followed	-	Users III		26 🔾			prohibited foods not offered	P/C	00
Adequate handwashing sinks, properly supplied/accessible	PAIC	0	0	07	/ /		and Toxic Substances		TOTO
Approved Source  11 O O Food obtained from approved source	P/Pf/C	0		27 🖋	PO		roved and properly used	P	00
12 C Food received at proper temperature		0	_	28	00	Toxic substances postored & used	roperly identified,	P/Pf/C	00
13 Food in good condition, safe, and unadulterated		0	_		/ 0		pproved Procedures	1	
14 O Required records available: molluscan shellfish	P/Pf/C		0	20 0		Compliance with va		2/2/10	
identification, parasite destruction	F/FI/C		$\subseteq$	29 🕏	00	process/ROP criteri	a/HACCP Plan	P/Pt/C	00
				ACTIC				. 3	
Good Retail Practices are preventative measures to									
			200	10 to	and/or R	COS=corrected on-si	A CONTRACTOR OF THE PROPERTY O		violation
OUT N/A N/O Safe Food and Water  30 Pasteurized eggs used where required	V P	cos		OUT		Proper Use of	Utensils	v	COS R
31 Water and ice from approved source	P/Pf/C		_			ils: properly stored	stored, dried, & handled	C Pf/C	00
32 O Variance obtained for specialized processing methods	Pf		0	45	Single-use/sir	ngle-service articles: pi	roperly stored & used	P/C	
Food Temperature Control				46 🔾	Gloves used	properly	,,		00
Proper cooling methods used; adequate equipment for	Pf/C						d Equipment		
temperature control	FI/C		0	47 🔾	Food and no	on-food contact surfa	ces cleanable,	P/Pf/C	00
34 O Plant food properly cooked for hot holding	Pf		0	7, 0		igned, constructed, a		171110	
35 O Approved thawing methods used		0		48			maintained and used;	Pf/C	00
36 Thermometers provided and accurate  Food Identification	Pt/C	0	$\circ$	TO X		ents, sanitizers, and t			b 1 1
37 Food properly labeled; original container	Df/C	0		49/12	Non-tood co	ntact surfaces clean		0	00
Prevention of Food Contamination	FI/C		$\subseteq$	50	Hot and cold	d water available; add	Facilities	Df	00
Insects, rodents, and animals not present	VPEC.	0		51	Plumbing ins	stalled; proper backfl	ow devices		00
39 Contamination prevented during food preparation, storage & display	P/Pf/C					waste water properl			00
40 Personal cleanliness		0	-				ted, supplied, & clean		00
41 O Wiping cloths: properly used and stored	С	0		54 🔾	Garbage and	refuse properly dispos	sed; facilities maintained		00
42 O Washing fruits and vegetables	P/Pf/C	0				ilities installed, maint			00
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ailable.					; designated areas used sed per CGS §19a-36f	С	00
Person in Charge (Signature)	/10	124		Violati	ons docume	nted I	Date corrections due		,#
Person in Charge (Signature)	10/		-		Item Violatio	ns tem Violations	12.10.11		,
Person in Charge (Printed)					em Violations		3-10-25	3	,
	1. 1	0 1				lealth Intervention Vi		3	
Inspector (Signature)	10/2	14		Repeat	t Risk Factor/	Public Health Interve			
U To SO D. Mica	1	- 5.0			Retail Practice			2	
Inspector (Printed)				Requir	es Reinspec	tion - check box if y	ou 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	er to c	deal	th, not	inspection vi	iolation identified by	the food inspector or to	) hold, c	lestroy,

	Foo	d Estal	olishmen	t Inspe	ction F	Report	Page 2	of 2
LHD Man			Inspection Report				Date 12/1	0/24
Establishment	Big Sk	У	Town_	Manche	ster			I -
			TEMPERATU	JRE OBSERV	ATIONS			
Item/Loca	ation/Process	Temp 40 F	Item/Locatio	n/Process	Temp	Hand S	cation/Process	Temp
	Violations cited in this	OBS	SERVATIONS A	ND CORRECT	TIVE ACTION	DNS	E 11 9 0 406 11 of th	
Item Number				une names belov	v, or as stated	III 360110113 0-40	3.11 & 0-400.11 OF E	le lood code.
1/0	aper towel		nd sink no	ofin dis ler unc	V	CoS	)	00
38 PF M	house dra	pepings p	resent in (	cabinets Oppm (C	(05) S)(em	cleane	1 /	<u> </u>
990 in-	terior of pr	otein pow	der Cabine	t unclean			- At House	
		<del></del>		=======================================	-			
			X					
			- Consultation					· · · · · · · · · · · · · · · · · · ·
						100 100		
10	- 1		1 1	()	T			
Note Cl	ear Soda Stronto	gun no	zzle E he 6 Months		dy.			
Person in Cha	/						Date 12/1	0/24
Inspector (Sign	nature)	12	2				Date (2)	124

Risk Categ	ory: 2	Food Esta	blish	me	nt	Insp	oec:	tio	n R	Report		Page 1	of		
Establishm	nent type:	Permanent Temporary Mobile Other_				•		$\neg$	ate:		26	,24			
Establishm	nent Bo	gners Meats		-	seting Co	onnecticut	eally.	Т	ime l	2	AM/PI			AM	I/PM
Address	320	Middle TPK West		D	P	H		L	HD	Mar	che	ster			
Town/City	Man	chestes.	_		-			P	urpo	se of Inspec	tion:		e-op		4
Permit Hold	der			0	f Publi	Departm c Health			00-0000/1100	pection		ilei	eins	spe	ىك
Dick 6	factors are imp	FOODBORNE ILLNESS RISK													
		ortant practices or procedures identified as the most prevalent obliance status (IN, OUT, N/A, N/O) for each numbered		racto	Workship		200		AN ARREST	S 50000 - 77	1,000	Succession and the second second second	22.2 T T		. a. d
P=Priority ite		rity foundation item C=Core item V=violation typ		in ar		in com			_	or P COS-		I/A=not applicable Na n-site during inspection	O=not o		
	N/A N/O	Supervision	V	_	os F	111	1		N/A		C	om Contamination	R=repe		S R
	Pers	son/Alternate Person in charge present,				15				○ Food sepa			11.	c C	2.0
100	dem	onstrates knowledge and performs duties	P			) I —						es: cleaned & sanitized	PIP	(c) C	3
200	Cert	ified Food Protection Manager for Classes 2,	С	C	> <	) 17	0	0		and the second second		returned, previously d, and unsafe food			0
	0, 0	Employee Health		+	-		-					Control for Safety		4	
300	Man	agement, food employee and conditional employee;	D/F			18	0	0	0			and temperatures	P/Pf	/C C	00
	knov	wledge, responsibilities and reporting	P/F	1 C		19	0	0	0	O Proper ref	eating pro	cedures for hot holding	1		0
400		per use of restriction and exclusion	P	<	$\supset  C $							and temperatures		_	0
500		ten procedures for responding to vomiting and	Pf		5 C		_	_		O Proper ho					0
	diar	rheal events				22			0	O Proper col	d holding t	temperatures		_	0
600	Pror	Good Hygienic Practices per eating, tasting, drinking, or tobacco products	use P/0	10	576		0	0	0			and disposition	P/F	f O	0
700		discharge from eyes, nose, and mouth	C				0	0	0	and record	-	alth control: procedures	P/Pf/	CO	0
		Preventing Contamination by Hands		-	-1-						Consumer	Advisory		-	4
800	O Han	ds clean and properly washed	P/F	of C	50	25	0	0	0			ided: raw/undercooked food	P	f O	0
900	( )( )	pare hand contact with RTE food or a	, P/Pf/	-	5/-							ble Population			
	Control of the Contro	approved alternative procedure properly follower	a			20	0	0	0	Pasteurized	foods used;	prohibited foods not offered	P/	C	00
10 0 0	Ade	quate handwashing sinks, properly supplied/accessib	ole Pf/	C	$\supset \mid \subset$	_				STATE OF THE PARTY		and Toxic Substances		7 14	
41000		Approved Source					0	0	0			oved and properly used	Ŀ	PO	> 0
11 0 0	F00	d obtained from approved source d received at proper temperature	P/Pf/				0	0	0			operly identified,	P/Pf	IC C	
13 0 0	Foo	d in good condition, safe, and unadulterated	P/F					1463		stored & u		oproved Procedures	1	Ĭ	1
		uired records available: molluscan shellfish					Т		1			iance/specialized			
14 0 0		tification, parasite destruction	P/Pf/	3 6		29	0		0			/HACCP Plan	P/Pf		, 0
			SOOD R										4.18		
		Good Retail Practices are preventative measure													
OUT N/A N			ark in appr	-	_			and/o	r R			e during inspection	R=repe		
30 O	The second secon	Safe Food and Water ed eggs used where required	V P	_	OS F		OUT	l			er Use of	Utensils	-		S R
31 ()		d ice from approved source	P/Pf/	_	5 0					ensils: properl		tored, dried, & handled	C		0
32 0 0		obtained for specialized processing methods	Pf		56							operly stored & used			
		Food Temperature Control		308						sed properly	and the second		C		0
33 🔾		poling methods used; adequate equipment for	Pf/	C								Equipment			
BESTER BOTT		ure control				_ 17				non-food con			P/Pi		0
34 0 0 0	O Approved	d properly cooked for hot holding I thawing methods used	Pf							designed, con			$\sim$		
36 🔾		leters provided and accurate	PI/			₹ 48						maintained and used; est strips available	IPf/C		0
	THOM	Food Identification	100	1.0	-16-71	10				contact surfa		est strips available			0
37 Food	properly lab	eled; original container	Pf	5		5	101				Physical F	acilities			10
		Prevention of Food Contamination				50	0	Hot	and c			quate pressure	P		0
		and animals not present	Pf/		) (					installed; pro			P/P(/	CD	, 0
		vented during food preparation, storage & display	P/Pf/0				0	Sev	age a	and waste wat	er properly	disposed	P/Pf/	CO	0
40 O Perso		pperly used and stored	Pf/C			53	0	Toil	et faci	ilities: properly	/ construct	ed, supplied, & clean	Pf/C		
		d vegetables	P/PI/									ed; facilities maintained ained, and clean	C		0
		48.1		-		_						designated areas used		00	0
Permit Hold	er snall notify	customers that a copy of the most recent inspection	report is a	vaila	ble.		0	Nati	ıral ru	ubber latex glo	ves not us	ed per CGS §19a-36f			
Person in C	harge (Sian	ature) Date	1261	24			THE RESERVE AND ADDRESS OF THE PERSON NAMED IN	the same of the same of	_	mented ations		ate corrections due		#	
	5 (3	1 11	1 10							on Item Violati		10 days	-	1	_
Person in C	harge (Print	ted) Olah Grueger							iolatio			, July		2	
			10.			Ris	k Fac	ctor	Publi	c Health Inten				2	-
Inspector (S	oignature)	Jense Tayle Bate	126	1								ntion Violations			
Inspector (P	Printed)	Denise Paurole	1 1							tices Violation		ou intend to reinenset		5_	
		operator of a food establishment aggrieved b	y this or	ler t	to co	rrect	any ir	nen	oction	violation ide	ntified by	bu intend to reinspect	to hold	door	rov
	or dispo	se of unsafe food, may appeal such order to t	the Direc	tor	of He	ealth.	not la	ater	than	forty-eight ho	urs after i	ssuance of such orde	r r	uest	ioy,

FOO	a Esta	biisnment inspec	tion Keport	Page 8f
LHD Manchester		Inspection Report Continuation Sheet		Date_Nov26,24
Establishment Boaners	5	Town Manch	ne ster	12-11-24 Rem
		TEMPERATURE OBSERVA	ATIONS	
Item/Location/Process	Temp	Item/Location/Process	Temp Item/Lo	cation/Process Temp
Macaroni Salad	371=		Hands	10K 95,2F
Stewberg	355	Ambient Air		
Brisket Buze	32F	Meat Room	3 bay	112.5F
7.0		- Feet Jecon	o sug	
Neatballs	355	Chicken Room	. ()	
	1115-	Crucket Month	1011	Caitas
Seasoned Cla	415		(Chibrox	2) SWILLING 500-100
Cordon Blue Chicked	40F		Single	18uer
	0.5	OFFICATIONS AND CORPOR		imonizer Sanitar 200
Violations cited in this	The second secon	SERVATIONS AND CORRECT corrected within the time frames below		5 11 & 8-406 11 of the food code
Item		. /	, 5. 40 514164 111 500110115 0-40	o a o o o o o o o o o o o o o o o o o
Number CFPM's on si	te Du	so Kniger		
		etraining for All sta	FF. Rocomend	ed No Required.
	1		, ,	
Movac me	lat ph	ocess - Health E	shy sometimen	up & Det Vesporse
Excessequi	pmen	t notin use to be	eremoved.	C 1 - toss
10 cos stoca	a 1010	Mill contes and	Catraceof	valentia.
The gets to the	80 WIL	- MillCrates not	to svolage of	XCOS )
160 Cean All ble	achisn	ot-Toodgrade - Ch	10roxunsented, t	Austin AI, Elite -OR
16 Discussed 1	Deli slic	er Cleaning every 4	this.	,
Do not reus	e cood b	poard boxes - Knive	es should be in	cleanable his
D	11	DOGA BAS ANNE	STOUCH BEING	CHESTON SINS
Kemove caro	board	from drystorage	rack teet	10
Druggedso	blivese	d- discussed Dun	nage racks - u	up of Hourin dry stor
Store me u la	105 1	overted. Do not	- store w/ in ocle	lan enreem
100 Bland	100 10	0 100	Li licas	1.10
419 Black Celi	mays -	Chipped/cracked	10 bearsai	ale i
Discussed +	ableon	wheels for bagging	produce - No	comingling w/Kaw
The state of the s	-	aniture bucket	+ 3 /2/2	J Table
1	4 /	9 1	1,	
Zoranboard	o - disc	ussed a dying vac		
8 Fly Swater	S	<u> </u>		
Discussed f	and ba	storage + Windex	chra	7
		in deli or meatarea	11/ 1/	101-11-11-1
		in Sanitizer > "DIRTO		lubel bucket
No glove sto	rage us	nder payer towel D	is penser-wetl	randsdip on cloves
	- ()	d on Meat room w	1 -0	
51c Prep SINK	//1			
400	-		0	
180 Use of pre	p sink	2-tor washing		110.1.
Person in Charge (Signature)	0-	-1/		Date 1136/24
Inspector (Signature)	X INTO	2		Data 11/21/26
mapector (Signature)	July	rayne		Date 11 06 25

Risk Category: 4 Food Estab	lishn	nent	: Ins	pect	ion Re	port	Page 1 c	of <u>Z</u>	-8	
Establishment type: Permanent Temporary Mobile Other					Date:	1215 124				
Establishment Bright path		+sering	Connecticus	Meality	Time In	12	AM/PM Time Out 12	:45	AMIF	/M
Address 452 Tolland TPKe		DI		1)	LHD	manci	hester			
Town/City Manchester	J		-		Purpos	e of Inspection	: Routine Pro	e-op		
Permit Holder FOODBORNE ILLNESS RISK F			olic Health	h	Reinsp		Other			
										-
Risk factors are important practices or procedures identified as the most prevalent con		2.3300	2. 33	1000	C-04/3459 SC	Value - C.A.	The second secon	Res de la constantina		
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered i		_	_	mpliance		not in compliance		O=not ob		_
P=Priority item Pf=Priority foundation item C=Core item V=violation type				box for	COS and/o	r R COS=correc	cted on-site during inspection	R=repea		_
IN OUT N/A N/O Supervision	V	cos			OUT N/A N/		ion from Contamination	V	cos	
Person/Alternate Person in charge present,	Pf	0		5	000	Food separate	d and protected	P/C	0	0
a demondrated knowledge and performs dates	2.4		_   1	6 0	00	Food-contact s	surfaces: cleaned & sanitized	P/Pf/C	0	0
2 Certified Food Protection Manager for Classes 2,	С	0	0 1	7 0		Proper disposit	tion of returned, previously			
3, & 4	C		۱    ۱			served, recond	litioned, and unsafe food	P	0	$\circ$
Employee Health					124	Time/Tempera	ature Control for Safety			
Management, food employee and conditional employee;	D/D		_ 1	80	000	Proper cooking	time and temperatures	P/Pf/C	0	0
knowledge, responsibilities and reporting	P/Pf		<u>ا ا</u>		000	Proper reheating	ng procedures for hot holding	P	0	ŏ
4 Proper use of restriction and exclusion	Р	0	0 2		000	Proper cooling	time and temperatures		0	
Written procedures for responding to vomiting and	200	Declarate Ser	2	10.	000	Proper hot hold	ding temperatures		0	
diarrheal events	Pf		$\frac{2}{2}$		000	Proper cold ho	Iding temperatures		0	
Good Hygienic Practices			2		000	Proper date ma	arking and disposition	P/Pf		
6 O Proper eating, tasting, drinking, or tobacco products us	e P/C	100			- /		lic health control: procedures	1		
7 O No discharge from eyes, nose, and mouth	С	0		40		and records	ino moduli dominoli procedures	P/Pf/C	0	0
Preventing Contamination by Hands		4					umer Advisory	1	+	
8 O O Hands clean and properly washed	P/Pf	00	0 2	50	00		ry provided: raw/undercooked food	Pf	101	_
No bare hand contact with RTF food or a				-101			sceptible Population		101	$\underline{}$
pre-approved alternative procedure properly followed	P/Pf/C		0 2	6 0			used; prohibited foods not offered	P/C	0	
10  Adequate handwashing sinks, properly supplied/accessible	PfC	1000	SIF		_ F		ives and Toxic Substances	1170	101	$\overline{}$
Approved Source	1.6		2	70			: approved and properly used	Р	IOI	_
11 S C Food obtained from approved source	P/Pf/C	100		/				F	0	$\underline{}$
12 O O Food received at proper temperature	P/Pf			8 💇 9		stored & used	ces properly identified,	P/Pf/C		0
13 O Food in good condition, safe, and unadulterated	P/Pf		_				ith Assessed December	V		
Poquired records available; mally ages aballiable	E/F1						ith Approved Procedures	_		_
identification, parasite destruction	P/Pf/C	0	$\supset   2$	9 0			th variance/specialized	P/Pf/C		0
	OD RE	TAIL	DDA	CTICE	0	process/ROP 0	criteria/HACCP Plan			_
Good Retail Practices are preventative measures t	OD KL	I HAIL	FIA	of noth	3					
									Will Division	
	n appro				nd/or R			R=repeat	100	
OUT N/A N/O Safe Food and Water  30 Pasteurized eggs used where required	V		R	OUT			se of Utensils	V	cos	_
- 33	Р		O 4	3 0 1	n-use uter	sils: properly stor	red	С	0	_
	P/Pf/C		2 4	4 O L	Itensils/equ	ipment/linens: pro	perly stored, dried, & handled	Pf/C		$\supseteq$
	Pf	0					es: properly stored & used	P/C		
Food Temperature Control			40	6 0	Bloves use	ed properly		С	0	0
Proper cooling methods used; adequate equipment for	Pf/C	0					s and Equipment	1,1		
temperature control	A. Carlotte	J. D. S.	1				surfaces cleanable,	P/Pf/C	0	
34 O Plant food properly cooked for hot holding	Pf	0	211	p		signed, construct	AND ADMINISTRATION OF THE PROPERTY AND ADMINISTRATI	1711/0	0	_
35 O Approved thawing methods used	Pf/C	0	$\supseteq   _{\Delta_1}$				alled, maintained and used;	Pf/C		$\overline{}$
36 C Thermometers provided and accurate	Pf/C	0	$\supseteq L$	C	leaning ag	gents, sanitizers,	and test strips available	PI/C	0	0
Food Identification		N 4.			lon-food c	ontact surfaces of	lean	С	0	5
37 Food properly labeled; original container	Pf/C	0				Phys	sical Facilities			
Prevention of Food Contamination		11116	50	0 O F	lot and co	ld water available	e; adequate pressure	Pf	0	$\overline{}$
38 O Insects, rodents, and animals not present	Pf/C	00	<b>5</b>	1 O F	lumbina ir	nstalled; proper b	ackflow devices	P/Pf/C		
39 Contamination prevented during food preparation, storage & display	P/Pf/C	00	52	2 0 5	Sewage an	d waste water pro	operly disposed	P/Pf/C	0	$\preceq$
40 Personal cleanliness	Pf/C	00	5	3 O T	oilet facili	ties: properly con:	structed, supplied, & clean	Pf/C	0	
41 O Wiping cloths: properly used and stored	С	0					isposed; facilities maintained	G		
42 Washing fruits and vegetables	P/Pf/C	0					maintained, and clean	P/P/C	0	S
Permit Holder shall notify customers that a copy of the most recent inspection repo	uses		56	6 D A	dequate v	rentilation and ligh	hting; designated areas used	C	0	$\tilde{\neg}$
remit Holder shall flothly customers that a copy of the most recent inspection repo	ort is ava	allable.	1	ON	latural rub	ber latex gloves r	not used per CGS §19a-36f			_
MA - 11	51.	M	Vi	olation	s docum	ented	Date corrections due		#	
Person in Charge (Signature) Date 10/	010	y U			em Violati			-		-
Floor Last Cons						Item Violations		-	_	_
Person in Charge (Printed) 17000 to tust			Co	ore Iten	n Violation	ıs	215/14		3	
+ Warmalas inte	-in	1	Ri	sk Fac	tor/Public	Health Intervention	on Violations		1-0	20
Inspector (Signature) A · SAVI IVVV Date 2	2112	1	Re	epeat F	Risk Factor	r/Public Health In	tervention Violations		1 -0	د
1 almon braindle	,					ces Violations			3	
Inspector (Printed)			R	equires	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	orrect	any in	spection v	violation identifie	ed by the food inspector or to	hold c	testro	V
or dispose of unsafe food, may appeal such order to the	Directo	or of H	lealth,	not lat	er than fo	orty-eight hours a	after issuance of such order		.5000	,
	The second second	The same of the same of	The second second	- The same of the	The second secon	A STATE OF THE PARTY OF THE PAR		And the second		

Food Establishment Inspection Report Page 2 of 2

LHD Manches   Inspection Report Continuation Sheet   Date 12/5/2024											
Establish	Establishment Briant Patta Town Manchester										
	J .		TEMPERATURE OBSERV	ATIONS							
Item	/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp					
2 d001	Fridge	36F									
	iberries	38F									
margi	n/butter	39F			Pate:	ıp▶Rite. 🖁					
idony	Freezer	0 F			Emp: Emples	ado					
10001	/ / CCC CI				PASS BAR TI	WHEN BLUE URNS ORANGE BLE CLANDO LA BARNA					
					16	0°F/71°C					
	Violations cited in this		SERVATIONS AND CORRECT			e food code					
Item Number	Byett - CFPN			, or as stated if	1 360tions 0-400.11 & 0-400.11 of the	e 1000 code.					
Flor	20/ 150 m 12m 2			D   C   ar Ar A	4 2						
~~	I V		wing rack with d	1							
10C	no nandwash	sign at	handsink Ecos	)							
note	Thermometer	alcoho	l wipes available		<del>7710 - 122</del> 0 - 1220 -						
nort	Execut Overall	clean	Floors wars, seiling								
nott			of visit-missed's	unch							
note			raching/sanitize	3	labu						
noth			4 time of inspect			, , , , , , , , , , , , , , , , , , , ,					
550			undow not in corre		panaed all+						
note						int 1					
HOLO	a12(0)260 pic	uch un	d proper procedur	6-16	est strips availa	pu					
	Larandua	MANA	nocharat and	A 1000i	1 05011 / 5010110						
	<u>cgranaye</u>	WILL	nesterct.gov -	Erriai	I Crrm (serv sa	rt)					
			\								
					****						
					2						
				-							
	Charge (Signature)	Cer			Date Q/5	12024					
Inspector	(Signature) L.	maly			Date 12/5/2	024					

Risk Category: 2 Food Establishment									nt Ir	spe	ecti	on F	Rep	ort	Page	l of		
Esta	stablishment type: Permanent Temporary Mobile Other											Date	:	12/20	24			
Esta	ıbli	shm	ent	Bu	iger King			4.56	ping Conne	cticut Healt	1	Time	ln_	11 1	M/PM Time Out		A	M/PM
		s 4	_		nter St'			5	P	H		LHD	n	Janche	ster			
Tow	n/C	City	m	ancl	nester							Purp	ose	of Inspection:	Routine	re-op		
		Holo	17.				C	of	ticut De Public H	partmen ealth	t	Rein	spec	tion	Other		_	
					FOODBORNE ILL	NESS RISK FA	CTO	RS	AN	D PU	BL	C HE	AL.	TH INTERVE	NTIONS			75 E
	-				ant practices or procedures identified as	- II								- William I and	200 CO	New Yorks	A VIV	
					ance status (IN, OUT, N/A, N/O)					compli	CILCIPON A		ELAI MANA	t in compliance	The Control of the Co	N/O=nc	-	
		rity ite			y foundation item C=Core item	V=violation type	Mark in	-	oropria				1		ed on-site during inspection on from Contamination	R=re		os R
	N	001	N/A N/		Supervision n/Alternate Person in charge p	recent	V		5 K			UT N/A		Food separated	And the state of t		150	00
1 <	$\supset$	0	0		nstrates knowledge and perfor		Pf	C		16		50	_		urfaces: cleaned & sanitize			
2				100	ed Food Protection Manager fo		С	C	0	17			Management	ALANA VINCENSIA DE LA CONTRACTOR DE LA C	on of returned, previously			200
2		0	0	3, & 4					$\square$	17				served, recondit	tioned, and unsafe food		P	00
	_				Employee Health										ture Control for Safety			
3 0		0			ement, food employee and condi	(a) (b) (c) (c)	P/Pf	C		18					time and temperatures			
4 (	5	0			edge, responsibilities and report ruse of restriction and exclusi		Р	C	0	19 0					g procedures for hot hold time and temperatures	ng	P	00
		22.5			n procedures for responding to				986	21					ing temperatures			00
5	$\supset$	0			eal events	, ronnang and	Pf			-	-		_		ding temperatures			00
					Good Hygienic Practic	es				23	_				rking and disposition	F	_	00
6 (	_	0	The same of the sa	_	r eating, tasting, drinking, or to			-	0	24			0	Time as a public	c health control: procedur	es p/	Pf/C	00
7	$\supset$	0		-	charge from eyes, nose, and		С							and records		1.44	"0	
8 <	$\neg$ T	0		-	Preventing Contamination by	y Hands	10/00	T_		05					ımer Advisory	, 1	Dr	
					s clean and properly washed re hand contact with RTE food	lora	P/Pf	1	0	25			1		y provided: raw/undercooked fo ceptible Population	od	Pf (	00
9 (	$\supset$	0	0	)	proved alternative procedure	Section and the second section and the sectio	P/Pf/C	C		26	7	510			used; prohibited foods not offer	ed	P/C (	00
10 <	0	0			ate handwashing sinks, properly		Pf/C	0					-		ves and Toxic Substanc		Date:	
					Approved Source					27	0	0		Food additives:	approved and properly us	ed	P	00
11 <		0			obtained from approved source		P/Pf/C			28					es properly identified,	Р	Pf/C	00
	2		00		received at proper temperature			_						stored & used				
13 (		0			n good condition, safe, and ur red records available: mollusc		P/Pf		0	-					th Approved Procedure	5		
14	$\supset$	0	0		ication, parasite destruction	an snemisn	P/Pf/C	C	0	29					h variance/specialized riteria/HACCP Plan	P	Pf/C	00
				1		GOO	DD RE	TA	IL PF	RACT	ICES	3	The country of	pioceconito. Ci	Monary Wood Trans			AL Y
					Good Retail Practices are pre-	ventative measures to	contro	I the	addit	ion of p	oatho	gens, c	chemi	cals, and physica	l objects into foods.			
_				nbered ite			n appro	-		for CC	S an	d/or R		COS=corrected	on-site during inspection	R=re	peat v	violation
	-	N/A N			Safe Food and Water		٧	co		-	UT	STILL ST		and the same of th	e of Utensils			cos R
30 0					d eggs used where required		P	-	00	_				ils: properly stor			-	00
32	_		-		ice from approved source otained for specialized process	sing methods	P/Pf/C Pf	-	0	-		- WALL TO THE REAL PROPERTY.			perly stored, dried, & handle es: properly stored & used			00
02			V CI	ilanoc o	Food Temperature Con			10	10					properly	os. properly stored a asca			00
22		3	Pro	per coo	ling methods used; adequate		Delo		I						and Equipment	ie y di	N S	
33					e control	ti /2	PI/C			47					surfaces cleanable,	D/	Pf/C	00
					properly cooked for hot holding	]	Pf		0	34 3	р			igned, construct			,,,,	
		0			hawing methods used				0	48	- 1			•	lled, maintained and used	; r	Pf/C	00
36	ا		Ine	ermome	ters provided and accurate		Pt/C		0	40	_				and test strips available	- 4	Same of the	BOSO BELLO
37 4		Food	prope	erly lahe	Food Identification led; original container	The state of the s	PUC	1	0	49		1011-100	od coi	ntact surfaces c	ical Facilities		C	00
0.1		1 000	ргорс	ony labo	Prevention of Food Contam	ination	-1.60	_		50	OTH	lot and	cold		; adequate pressure		Pf (	00
38	0	Insec	cts, roc	dents, ar	nd animals not present		Pf/C	C	0					stalled; proper ba		P/	HITC N	
39	0	Conta	aminati	ion preve	nted during food preparation, sto	rage & display	P/Pf/C							waste water pro			Pfic	00
				leanlines					0	-					structed, supplied, & clear	_		00
					perly used and stored		C		0						isposed; facilities maintaine			00
			****		vegetables	<del>/</del>	P/Pf/C								naintained, and clean nting; designated areas us			00
Pe	ermi	t Hold	ler shal	Il notify c	ustomers that a copy of the most	recent inspection repo	ort is av	ailab	ole.						not used per CGS §19a-3		0 1	
1,500				· · ·	////	- 12	10	0	/5	Viol	atior	s doc	umei	nted	Date corrections de		;	#
Pers	son	ine	narge	(Signat	ture) /	Date / U	0	/	_			em Vic					-	_
Por	Son	in C	hares	(Printe	dy /	1		1				ounda n Viola		tem Violations	March 20	20		5-
		5	90	12	1/.7		1	L	1	Risk	Fac	tor/Put	olic H	ealth Intervention	on Violations 20	25	- 6	X
Insp	ec	tor (S	Signat	ufe) )	Denise Payne	Date 12	20	24	1	Rep	eat F	Risk Fa	ctor/l	Public Health Inf	tervention Violations		×	-
					$\sim$ $\sim$ $\sim$		1		•					s Violations				المسلا
					nise You ne	ant angula and b			20/2020						x if you intend to reinspe		lat r	
App	bea	u. Ir			perator of a food establishmen												na, de	estroy,

FOO	o Esta	abiishment i	nspection i	Report Page _	
LHD Marchester	p»	Inspection Report Contin-	nuation Sheet	Date/	2-20-24
Establishment Burger K	ing	Town/	Manchester		
9	0	TEMPERATURE	OBSERVATIONS		
Item/Location/Process	Temp	Item/Location/Pro		. Item/Location/Process	s Temp
Scrambled Egglig	37F	Hamburger	1625	1 Jot.	137F
Chumbled Egging		1 am buger		Thoi was	1311
Cheese 00'	415	Whopper	1835		
Tomato	415				
1010	200	Chicket Brea	st 153F	Quent anitives	200 ppm
Tomato * WIC	LIF	~ .	The second of th	Guas Sur II 97	
101920	417	Chicken Patt	4 103.		
Karch Diessun	4/1				
J					
		BSERVATIONS AND			
Item Number  Violations cited in this	s report must	be corrected within the time	frames below, or as stated	in sections 8-405.11 & 8-406.11	of the food code.
Date Mark	ng/				
Time/Tems	ر اصلما د				
			W. A. C.		
510 alors stone	20 (2)	000000000000000000000000000000000000000	3/2/a-l	Valuati + clean a	rain
31000005,3110	3, W	empigine 2	Surgerea	tap.	220
06C 100 VISI BIE	- 1ND	n. in while	LINCOSPER-T	product temps	Just
51 C dors, Stron 36C No Visible at 4	-11 -	t reduce + m	positor > n	epair if needed	<u>.</u>
				· . · · ·	
Note - In cups	not	protected.			
/ .		0			
	$\overline{}$				
	Jood	LINDA	section		
	$\langle \   \  $	4			
* Ramirs -	- mt «	submitted			
7 1900	121				
			300000000000000000000000000000000000000		
				-	
Contact Health	· den	tabout d	ai Janear	trap odon	
	1	Jan 1, 200	- / ()	ų	
Person in Charge (Signature)				Date	
Inspector (Signature)	DA	uh	/	Date 12	2/20/20
	-	X		Date 1	jujur

Risk Category: 5 Food Establ	ishm	nen:	t In	sp	ecti	ion Re	eport		Page 1	of
Establishment type: Permanent Temporary Mobile Other						Date:	12	12/24	ł.	
Establishment Center Perk		45 Ethin	d Connec	clicut He.	Will.	Time In	i	AM/PI	/I Time Out	AM/PM
Address 639 Main St			D	H		LHD [	Man	ches	ter	
Town/City Manchester	J					Purpos	e of Insp	ection:	Routine P	re-op
Permit Holder	Co	onnectic of Pu	cut Dep	partme ealth	nt	Reinsp	ection	Otl	ner	
FOODBORNE ILLNESS RISK FA	ACTO	RS A	AND	Pl	JBL	IC HEA	LTH INT	ERVENT	ONS	
Risk factors are important practices or procedures identified as the most prevalent contri			_	_					ures to prevent foodborne illi	ness or injury.
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it				_	liance	The state of the state of the state of	not in comp			I/O=not observed
P=Priority item Pf=Priority foundation item C=Core item V=violation type			_	te bo						
IN OUT N/A N/O Supervision	٧	cos	R			UT N/A N			om Contamination	V COS R
Person/Alternate Person in charge present,	Pf	0	0					parated and		P/C O O
demonstrates knowledge and performs duties  Certified Food Protection Manager for Classes 2,				16	$\circ$	00			es: cleaned & sanitize	d P/Pf/C O
2 O O Certified Pood Protection Manager for Classes 2,	С	0	0	17	0				returned, previously	POO
Employee Health									Control for Safety	
Management, food employee and conditional employee;	P/Pf	0		18					and temperatures	P/Pf/C O O
knowledge, responsibilities and reporting									cedures for hot holdin	
Proper use of restriction and exclusion	Р	0	0	20	0	200	⊃ Proper o	ooling time a	and temperatures	POO
5 Written procedures for responding to vomiting and diarrheal events	Pf	0	0	21	8	200	2 Proper r	ot holding te	mperatures	P 0 0
Good Hygienic Practices	_								emperatures	POO
6 Proper eating, tasting, drinking, or tobacco products use	e P/C	0					T:		and disposition	P/Pf O O
7 O No discharge from eyes, nose, and mouth	e P/C		8	24	0		and reco		Ith control: procedure	S P/Pf/C O
Preventing Contamination by Hands	/						and reco	Consumer	Advisory	
8 O O Hands clean and properly washed	P/Pf	TOT	0	25	010		Consume		ded: raw/undercooked foo	d Pf OO
No bare hand contact with RTE food or a	חוחנום						_	The state of the s	ble Population	
pre-approved alternative procedure properly followed	P/Pf/C	0	0	26	0	00	Pasteurize	ed foods used;	prohibited foods not offere	d P/C O O
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	0			F	ood/Color	Additives a	nd Toxic Substance	
Approved Source		/or Domission		27	0	00	Food ad	ditives: appr	oved and properly use	ed POO
11 O Food obtained from approved source	P/Pf/C	0	0	28			Toxic su	bstances pro	operly identified,	P/Pf/C O O
12 O O Food received at proper temperature		0	-	2.0		275	stored &			FIFING
Food in good condition, safe, and unadulterated	P/Pf	0	0						proved Procedures	
Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	0	0	29	0				ance/specialized	P/Pf/C O O
	OD RE	ΤΔΙΙ	PR	ACT	ICES	3	processi	KOP CITIETIA	/HACCP Plan	
Good Retail Practices are preventative measures to							micals, and	physical object	cts into foods.	
	n approp								e during inspection	R=repeat violation
OUT N/A N/O Safe Food and Water	V	cos	R	0	TUC			per Use of		y cos R
30 Pasteurized eggs used where required	Р	0	0	43	o In	-use uter	nsils: prope		1.84	000
31  Water and ice from approved source	P/Pf/C	0	0						tored, dried, & handled	PHC 0 0
32 O Variance obtained for specialized processing methods	Pf	0	0	45	OS	ingle-use/:	single-servi	ce articles: pro	operly stored & used	P/C 0 0
Food Temperature Control				46	$\bigcirc$	loves use	ed properly			c 0 0
Proper cooling methods used; adequate equipment for temperature control	Pf/C	0	0		-				Equipment	
34 O Plant food properly cooked for hot holding	Pf	0		47				ontact surract instructed, a	es cleanable,	P/P(C) 0
35 O Approved thawing methods used		0		H					maintained and used;	
36 Thermometers provided and accurate	PIC	0	$\leq$	48					est strips available	P(C) 0 0
Food Identification			$\stackrel{\smile}{-}$	49	200000		9	faces clean	sat atripa available	1000
37 Food properly labeled; original container	Pf/C	0	0			0.1.1000	Jontaot our	Physical F	acilities	
Prevention of Food Contamination	1			50	OH	ot and co	old water av		quate pressure	Pf OO
38 Insects, rodents, and animals not present	Pf/C	0	0	51	O P	lumbing i	nstalled: pr	oper backflo	w devices	P/Pf/C O O
39 Contamination prevented during food preparation, storage & display	P/Pf/C			52	OS	ewage ar	nd waste w	ater properly	disposed	P/Pf/C O O
40 Personal cleanliness	Pf/C	0	0	53	<b>S</b> T	oilet facili	ities: prope	rly construct	ed, supplied, & clean	P(C) 0 0
41 Wiping cloths: properly used and stored	С	0							ed; facilities maintained	800
42 Washing fruits and vegetables	P/Pf/C	0	0						ined, and clean	P/Pf/C O
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ilable.							designated areas use ed per CGS §19a-36f	
0/ / 0 /	1. 1		,			s docum			ate corrections due	
Person in Charge (Signature) With Rule Date 12	121	24	1	Prio	rity Ite	em Violat	ions			
Person in Charge (Brinted) 1/2 and 2	i.	11	1/2				tem Viola	ntions	21/	0
Person in Charge (Printed) ( ) STALL DE J. SS 164	116	_1/(	400			Violation		(	10 day	5
Inspector (Signature) Denise House Date 12	12/2	V						ervention Vio	lations / ntion Violations	0
Jan 12	10 2		-				ces Violatio		NOTE VIOIALIONS	
Inspector (Printed) To me Tayno									ou intend to reinspec	1 2
Appeal: The owner or operator of a food establishment aggrieved by tr	nis orde	er to	corre	ect a	ny ins	spection	violation in	lentified by	the food inspector or	to hold destroy
or dispose of unsafe food, may speed such order to the	Directo	or of I	Heal	th n	ot lot	er than f	orty-eight I	cours offer	coupped of such and	to noid, destroy,

F00	d Esta	<u>blishment insp</u>	<u> </u>	Report Pa	age of
LHD Manchester		Inspection Report Continuation	Sheet	Date	12/12/24
Establishment Carter F	erk	Town Mar	chester		•
		TEMPERATURE OBS			
Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Pro	180
Jonatoes	39F	Half Half	38F	Horwate	S 18E
. , ,		0		J	
HAM	37 F				
Sausage	36F				
0					
Goneydew	37F				
Face X	42F				
egg ,		SERVATIONS AND CORF	RECTIVE ACTIO	ONS	
Violations cited in this Number	s report must be	e corrected within the time frames	below, or as stated	in sections 8-405.11 & 8-4	06.11 of the food code.
47c Gasket tom	on Smi	all coldpep (	bainmarie		
4/3c jumbled so	coopsin	dy product -	removed	<del>)</del>	
310C No visible	therm	pometer in Foste	r whit	*Monitor	
Bucketson	Hooris	1 dry storage	roller oil	ay 1	
		just be self c		· · · · · · · · · · · · · · · · · · ·	
480 Dish mac	hine	Not sanitinging	9 - OK	to wash	then
useac	lean k	pay of the 21	say to	Saniture	60 sec Soak
then a				0	call.
Review	. /	50-100ppm	Chlorin	e sen	mad
1	DEVE	ob rooppin	0,770.77		\
- Maintain	3'ac	cess to map now	L	_	
Discussed	CFPN	ntraining (boot	s pwcha	sed) Staff 1	Knowledgable
Discussed	hallo	ntraining (book w strings > Do	o not hav	re up right	
Imperaltre	ege-	thawing Sched	lule	7	
Bacon at roc					
Page 1		worker - restrict			
Additional	Cleaning	jur icemachi	next Ly	)	
		1			, ,
Person in Charge (Signature)	Cha	the Belo	~	Date	12/12/2024
Inspector (Signature)	mise to	lyne		Date	12 12 24
U					1 . 1

									-	_	_
Risk Category: 3 Food Establishment Inspection Report Page 1 of 2											
Establishment type: Permanent Temporary Mobile Other					Date:	12/4	1/24				
Establishment Chez Ben		15etil	ng Conne	eticus a	Time In	9:30	) AM)PM	Time Out	0:45	_(AM)	ЭМ
Address 927 Center St	ı		P	H)	LHD	Manc	heste				
Town/city Manchester					Purpos	e of Inspect	ion: (	Routine	Pre-op		
Tal G	C	onnecti of Pt	icut De ublic H	partment ealth	Reinsp	ection	Othe				
Permit Holder JOHA (QUILTON- FOODBORNE ILLNESS RISK FA	ACTO	RS	ANI	D PUBLIC	HEA	LTH INTE	RVENTIO	NS			
Risk factors are important practices or procedures identified as the most prevalent contr	COUNTY OF THE PERSON	ALA MILES	Date of the second	1 7 7 7 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	300 1 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0			engl record	e illness or in	iury.	
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it	em	11	N=in	compliance	OUT=	not in compliar	nce N/A	=not applicable	N/O=not	observe	ed
P=Priority item Pf=Priority foundation item C=Core item V=violation type	Mark in	appr	ropria	te box for Co	S and/o	r R COS=co	orrected on-s	ite during inspection	n R=rep	eat viola	ation
IN OUT N/A N/O Supervision	V	cos	R	IN OL	T N/A N	o Prof	ection fron	n Contamination	I .	v cos	R
1 Person/Alternate Person in charge present,	Pf	0		15 0	00	Food separ	ated and pr	otected	F	/C O	0
demonstrates knowledge and performs duties				16 3 9				cleaned & saniti		f/C O	0
2 Certified Food Protection Manager for Classes 2,	c	0	0	17 0		A STATE OF THE PARTY OF THE PARTY.		eturned, previous	ly	PO	0
3, & 4	Ш.							and unsafe food			L
Employee Health	-			10				ontrol for Safety	15/5	100	T=
Management, food employee and conditional employee;	P/Pf	0	0	18 🗷 🔾				nd temperatures		f/C O	_
knowledge, responsibilities and reporting  Proper use of restriction and exclusion	Р	0	0	19 0 0				edures for hot hole d temperatures	aing		00
Written procedures for responding to vomiting and			-	21		Proper hot					0
diarrheal events	Pf	0	0	22		Proper cold			-	_	0
Good Hygienic Practices	-	9 10		23 0	100000			nd disposition	P		0
6 Proper eating, tasting, drinking, or tobacco products use	e P/C	To	0					control: procedu	ires		
7 O No discharge from eyes, nose, and mouth	С		0	24 0 0		and records			P/P	f/C O	0
Preventing Contamination by Hands				/		C	onsumer A	dvisory			
8 🗸 🔾 Hands clean and properly washed	P/Pf	0	0	25 🕏 🔾		Consumer ad	visory provide	d: raw/undercooked	food	Pf O	0
9 No bare hand contact with RTE food or a	P/Pf/C		0		1			e Population			
pre-approved alternative procedure properly followed	-		10000	26 0 0	o ob			phibited foods not off		/C O	0
Adequate handwashing sinks, properly supplied/accessible	Pf(C	<b>)</b> 0	0					d Toxic Substan			
Approved Source		_	_	27 0 0				red and properly t	used	PO	0
11 Sood obtained from approved source	P/Pf/C			28		THE REAL PROPERTY.		erly identified,	P/F	rf/C	0
12 O Food received at proper temperature				HANNEY DEBOX DE		stored & us				12	
Food in good condition, safe, and unadulterated Required records available: molluscan shellfish	P/PI	0	0					roved Procedure nce/specialized			
identification, parasite destruction	P/Pf/C	0	0	29 🔾				ACCP Plan	P/F	f/C	0
	OD RE	TAI	PF	RACTICES		processine	or oritoria/i	IAOOI I Iaii	10.12	-	1
Good Retail Practices are preventative measures to					ens, che	micals, and ph	vsical objects	s into foods.		211-21	_
				for COS and				during inspection	R=rer	eat viola	ation
OUT N/A N/O Safe Food and Water	V	cos	R	OUT		Prope	r Use of Ut	ensils			R
30 Pasteurized eggs used where required	Р	0	0	43 O In-	use uter	nsils: properly				-	0
31 O Water and ice from approved source	P/Pf/C	0	0	(44) © Ute	ensils/equ	uipment/linens:	properly sto	red, dried, & handle	ed F	(C)O	0
32 O Variance obtained for specialized processing methods	Pf	0	0				articles: prop	erly stored & used			0
Food Temperature Control				46 O GI	oves use	ed properly				c O	0
Proper cooling methods used; adequate equipment for	Pf/C	0	0				nsils and E				
temperature control				4/ 1		non-food cont			P/P	f/C O	0
34 O Plant food properly cooked for hot holding 35 O Approved thawing methods used	Pf					esigned, cons			al.	_	
36 Thermometers provided and accurate		00						aintained and use t strips available	ea; Pi	1C O	0
Food Identification	FIIC	,				contact surfac		t strips available		0	0
Food properly labeled; original container	Pf	30	0		11-1000		Physical Fa	cilities			10
Prevention of Food Contamination	1.70			50 O Ho	t and co	old water avail				Pf O	0
38 O Insects, rodents, and animals not present	Pf/C	0	0			nstalled; prop		The state of the s			
39 Contamination prevented during food preparation, storage & display	P/Pf/C					nd waste water	Parist Programme Control of the Cont	VALUE OF THE PROPERTY.		f/C O	
40 Personal cleanliness	Pf/C	0	0					d, supplied, & clea		/C O	
41 Wiping cloths: properly used and stored	С		0	54 🔾 Ga	rbage ar	nd refuse prope	rly disposed;	facilities maintaine			0
42 Washing fruits and vegetables	P/Pf/C	0	0					ned, and clean		f/C O	
Permit Holder shall notify customers that a copy of the most recent inspection report is available.    Selection   Adequate ventilation and lighting; designated areas used   Natural rubber latex gloves not used per CGS §19a-36f											
1 0 / VIVAL - 1	110	130	1	Violations			Dat	te corrections of	lue	#	
Person in Charge (Signature)	2 4	De	1	Priority Ite						Q	
Person in Charge (Printed) Anne Wirin						n Item Violatio	ns	. ] !		0	
Person in Charge (Printed)	,			Core Item		ns Health Interv	ention \/ial-	1 4 25			
Inspector (Signature) // Attelum Herran Date 17		20	1			r/Public Healf					
1111			-			ces Violations	Contraction of the Contraction		-	6	
Inspector (Printed) Kareway Fesson				Requires	Reinspe	ection - checl	k box if you	intend to reinsp	ect	V	
Appeal: The owner or operator of a food establishment aggrieved by the	his ord	er to	corr	ect any ins	pection	violation ider	ntified by th	e food inspector	or to hol	d, desti	rov.
or dispose of unsafe food, may appeal such order to the											- ,

	Food	d Esta	blishme	nt Inspec	ction R	Report	Page 2	of <u>2</u>					
LHD M	anchester			ort Continuation Shee			Date 7	1/24					
Establishm	11 0- 1	200	Tow	m Manch	ester		8						
			TEMPERA	TURE OBSERV	ATIONS								
ltem/l	Location/Process	Temp	Item/Loca	tion/Process	Temp		cation/Process	Temp					
cold	onep tomatou	40	hot hold	potatoes	186F	handsi	ink	120F					
1	han	39		gravy	140 F	chloning	dishmach	re 100pp					
	cheese	41		0. 1		rustum	er bathroom	984					
	raw burger	38											
WIC	potatoes	29											
N	ham	39											
	turileu												
reach		38											
700		OE		AND CORRECT									
Item	Violations cited in this i	report must b	e corrected within t	he time frames belov	v, or as stated i	in sections 8-40	5.11 & 8-406.11 of the	food code.					
Number	Annie C	FPM	on 5:4	?									
			<b>S</b> -1										
	1 A		0	٨.	, 1		<i>(</i> )						
560	hood over	the 1	or chea	ring. Las	t dure	in Ap	MI.						
44 C	utensils st	has	inder ha	Misch.	Splash	9000	1 required	1					
490													
490	0.77.7.												
490													
37C	unlabeled s		t /		oklin-	2							
10 C	handwash	signag	e regui	red in 5	athour	rs Jau	handsink	S					
NOFE		ę υς.	e obser	ved. Disc	wssed	poper	handwash	ing.					
	disussed	rota.	ting cre	omers of	n cov	nter me	ore freque	1thy					
	pest contr												
	Diswssed	repla	cing eq	vipment.	when	no lon	ger crean	951-6					
1	Overall C		/ /				<i>0</i>						
	Date mar	16ing	done pr	operly o	bolne	<u>d</u> ,		100					
	Diswisted	adding	allege	statmen	4 10 /	meno /	table ten	+5.					
	Annie sc	he dule	d Fire	Inspect	on thi	is day.	Scheduif	>					
	hood (	leani	g ASA	ρ									
	Discussed	only	Ille pina	a feu	) eggs	for	cooking o	v+					
	at a	time.	1 0		JJ		7						
	Address au	1 Cpre	vigtation	ns wi	n 30	days.	HDopto A	law up.					
	Charge (Signature)		e Chrin	ion			Date 12-4						
Inspector	(Signature) // ate	lun	Versan	<del></del> -			Date 12/	4/24					

Risk Category: 2 Food Estab	lishn	nent l	nspecti	ion Report	Page 1 o	of <b>2</b> _
Establishment type: Permanent Temporary Mobile Other				Date: 17_19	124	
Establishment Cumber and Farms		Asering Co.	meeticus Mealify	Time In 1:00	1 - /	OO AM/PM
Address 3 middle Toke East		DP	H)	LHD MANC	hester	
Town/City Manchester				Purpose of Inspecti	on: Routine Pre	e-op
Permit Holder Ryan Miller		onnecticut I of Public	Health	Reinspection	Other	
FOODBORNE ILLNESS RISK F						
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 if		2021	n compliance			oss or injury.  O=not observed
P=Priority item Pf=Priority foundation item C=Core item V=violation type	ROY-SAIL			Tariffication of the Control of the	THE PART OF THE PA	R=repeat violation
IN OUT N/A N/O Supervision	V	COS R	IN O		ection from Contamination	V COS R
Person/Alternate Person in charge present,	Pf	00		O O Food separa		P/C 0 0
demonstrates knowledge and performs duties  Certified Food Protection Manager for Classes 2,	341104		16 🐨		et surfaces: cleaned & sanitized osition of returned, previously	P/Pf/C O O
2 3, & 4	С	00	17	served, reco	nditioned, and unsafe food	POO
Employee Health		1		Time/Temp	erature Control for Safety	
Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf	00		Proper cook	ing time and temperatures ating procedures for hot holding	P/Pf/C O O
4 Ø Proper use of restriction and exclusion	Р	00			ng time and temperatures	P O O
5 Written procedures for responding to vomiting and	Pf	00	21 0/	O Proper hot h	olding temperatures	P 0 0
diarrheal events Good Hygienic Practices					holding temperatures	POO
6 Proper eating, tasting, drinking, or tobacco products us	e P/C	00	23 0		marking and disposition	P/Pf O O
7 No discharge from eyes, nose, and mouth	C	00	24	and records	ublic health control: procedures	P/Pf/C O
Preventing Contamination by Hands				/ Co	nsumer Advisory	
Hands clean and properly washed	P/Pf	00	25 0		isory provided: raw/undercooked food	Pf OO
No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C	00	26 0 0		usceptible Population	Inial alla
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	00	20 0		ods used; prohibited foods not offered ditives and Toxic Substances	P/C 0 0
Approved Source	1		27 0 0		es: approved and properly used	POO
Food obtained from approved source	P/Pf/C	00			inces properly identified,	10 1
12 C Food received at proper temperature		00		stored & use		P/Pf/C O
13 Food in good condition, safe, and unadulterated Required records available: molluscan shellfish	P/Pf	00			with Approved Procedures	
identification, parasite destruction	P/Pf/C	00	29 0		with variance/specialized Criteria/HACCP Plan	P/Pf/C O
GO	OD RE	TAIL P	RACTICES			
Good Retail Practices are preventative measures to						
		-	for COS and		The state of the s	R=repeat violation
OUT N/A N/O Safe Food and Water  30 Pasteurized eggs used where required	V P	COS R	OUT In	-use utensils: properly s	Use of Utensils	V COS R
31  Water and ice from approved source	P/Pf/C				properly stored, dried, & handled	C O O
32 O Variance obtained for specialized processing methods	Pf	00	45 O Si	ngle-use/single-service ar	ticles: properly stored & used	P/C 0 0
Food Temperature Control			46 O G	loves used properly	***	c 0 0
Proper cooling methods used; adequate equipment for temperature control	Pf/C	00			sils and Equipment	
34 O Plant food properly cooked for hot holding	Pf	00		ood and non-food contai operly designed, constr		P/Pf/C O
35 O Approved thawing methods used		00	\/\	arewashing facilities: in	stalled, maintained and used;	1
36 C Thermometers provided and accurate		00			s, and test strips available	Pf/C O O
Food Identification				on-food contact surface		(0)00
37 Food properly labeled; original container	Pf/C	00	50 0 11		ysical Facilities	
Prevention of Food Contamination  38  Insects, rodents, and animals not present	Pf/C	00	50 O H	ot and cold water availa umbing installed; prope	ble; adequate pressure	Pf O O
39 Contamination prevented during food preparation, storage & display		00	52 O Se	ewage and waste water	properly disposed	P/Pf/C O O
40 Personal cleanliness	Pf/C	00	53 O To	oilet facilities: properly c	onstructed, supplied, & clean	Pf/C O O
41 Wiping cloths: properly used and stored	С	00	54 O G	arbage and refuse properly	y disposed; facilities maintained	c 00
42 Washing fruits and vegetables		00	(55) (SP)	nysical facilities installed	d, maintained, and clean	P/PfC O
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ailable.	00 N	atural rubber latey glove	lighting; designated areas used as not used per CGS §19a-36f	C   O   O
7/	1	1-		s documented	Date corrections due	#
Person in Charge (Signature) Date	191	14	Priority Ite	m Violations		
Person in Charge (Printed) Ram Miller 17	10	171		oundation Item Violation	S	
1/1/10/10/10/10/10/10/10/10/10/10/10/10/	100	100	Risk Fact	Violations or/Public Health Interver	ntion Violations	8
Inspector (Signature) / attlum form Date 12	19	124	Repeat Ri	sk Factor/Public Health	Intervention Violations	
Increator (Printed) VOJOL 100 Dogg	( (	- 1	Good Ret	ail Practices Violations		8
Appeal: The owner or operator of a food establishment agariand but	nia		Requires	Reinspection - check	box if you intend to reinspect	
Appeal: The owner or operator of a food establishment aggrieved by the	Directo	or of He	rect any ins	pection violation identi	Tied by the food inspector or to	o hold, destroy,

	Foo	d Esta	blishn	nent Ins	pect	ion R	Report	)	Page _2_ o	of <u>2</u>		
LHD MAACH	rester		Inspection I	Report Continuation	n Sheet			Date_	12/9	124		
Establishment	Cumber	land F	arms	Town Ma	nher	ter			,			
				RATURE OBS								
Item/Location/	Process	Temp	A CONTRACTOR OF THE PARTY OF TH	ocation/Process	Contract of the Contract of th	Temp	Item/L	ocation/F	rocess	Temp		
VIC Che	ese	39 F	hot	hold			handsi	nk		100 F		
1 hot	09	39E		tater tots	5	1478	3 bai		itizer	Zoogon		
	NIN	39 F		hot dog		175F	3-6a			115°F		
WIF an		-6		w cheese		148F	hathod			98F		
MIK disp		414	7,1,0,1				020,123					
Theese st		40										
· × · · · ·												
				NS AND COR								
item	_			thin the time frame				)5.11 & 8	-406.11 of the f	food code.		
Number Ryan OFPM on site - expires 10/26												
1 1 1 1 1 00 21 16 CX MILLS 10 50												
110.		1110	, ,1		- 12			) _	1 1 .			
49c Floo	)( 1)	W1(	UNCH	200,0	eilic	19 6	y wn	5,	she luir	79		
1 "	Unite	an th	MEM 1			J	1	,		J		
SEC EM	000	1.110-	No o	الحديدات	- ^		- 1					
SEC EXC	622 C	IUTHE	4110	ugno ut,		M O	xa r	mo	ve			
49C 1961	49c Floor in WIC unclean, reiling by vents, shelving unclean (by mall) 55c Excess clutter throughout, if unused remove. 49c AGRU unclean											
49 C COUR	148/ +	COUN.	ter di	ains b	J 511	ushie	Mac	m o	es unc	bean		
49C Floor	s aen	erally.	VNCF	an thro	vaho	40						
49C Cold	6001	ds 010	. 050	ير لدوهد	2010					-		
	1000	OSPIAI	1 411	vent u	114	W]						
49 c inter	101 of	cabi i	iets k	pehind	CON	rter	unch	200				
ema	SI KO	nerson	aam	anchost	erct	1000	1 21	(C)	mechi	we		
0	ction	hy	11817	anchest	0.01	goo			110011			
	2110/	- J	1112									
		113										
2011	0110000			1								
\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	allerge	J DOSH	robs	served v				-				
1032	cussed	need	fix	more	0100	aniza	tion	+ /	7717410	2		
	Clemi	20	10		J				00 1077			
TOS	+ S+n	JE 0.	-21-6	21.								
BAN	Shar	$\frac{1}{1}$	1/1 L	anc la	bio		HII					
000	Bodily Fluid Kit available  Pest control comes IX a month - Terminex  Discussed pizza procedure. Herd for 2 hrs then discarded.											
0151	Discussed Dizza concedure Herd for 2 has a discould											
Porcon in Channe	Simpston )	.1.1	proce	1111	/· U 1 C	· L	111375	~) (	notara	17/1		
Person in Charge (Signatur	oignature)	_ AVW	Vi	YVVW					12/9	,		
Inspector (Signatur	e) // 000	Klyn	feren	-				Date	12/9	124		

Risk Category: Food Establ	lishm	nent l	nspec	tion Re	port	Page	1 of 2	
Establishment type: (Permanent) Temporary Mobile Other				- Date:	2 5 24	4		
Establishment Dollar General		teeping Co.	necticut Mealify	Time In_			3:00	AMVPM
Address 260 N Main St.		DP	H)	LHD V	Manch	ester		
Town/City Manchester				Purpose	of Inspection:	Routine	Pre-op	
Permit Holder		onnecticut I of Public	Health	Reinspe		Other		
FOODBORNE ILLNESS RISK FA								538.20
Risk factors are important practices or procedures identified as the most prevalent cont		457744					the state of the state of	
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered if  P=Priority item Pf=Priority foundation item C=Core item V=violation type			n complian		ot in compliance	N/A=not applicable ted on-site during inspection	N/O=not ob	
IN OUT N/A N/O Supervision	V	cos R		OUT N/A N/C	T	on from Contamination	v v	cos R
Person/Alternate Person in charge present		000 10	15		Food separated	A STATE OF THE RESIDENCE OF THE STATE OF THE		CO3 R
demonstrates knowledge and performs duties	Pf	00	16		The second secon	urfaces: cleaned & sanitiza		000
Certified Food Protection Manager for Classes 2,	С	00			Proper dispositi	on of returned, previously		00
3, & 4 Employee Health						tioned, and unsafe food		
Management food employee and conditional employees			18 0			ture Control for Safety time and temperatures	DIDE	
knowledge, responsibilities and reporting	P/Pf	00	19 0			g procedures for hot holdi		000
4 Proper use of restriction and exclusion	Р	00				time and temperatures		000
Written procedures for responding to vemiting and	-		21			ing temperatures		00
diarrheal events	Pf	00	22	000		ding temperatures		00
Good Hygienic Practices			23 🔾	000		rking and disposition	P/Pf	
6 O Proper eating, tasting, drinking, or tobacco products us	e P/C	00	24 0			c health control: procedur	es and	
7 O No discharge from eyes, nose, and mouth	С	00	7 24 0		and records		P/Pf/C	
Preventing Contamination by Hands	1101017				Const	umer Advisory		
8 O O Hands clean and properly washed	P/Pf	00	25 🔾	00		y provided: raw/undercooked fo	od Pf	00
9 O No bare hand contact with RTE food or a	P/Pf/C	00				ceptible Population		
pre-approved alternative procedure properly followed			26 0		/	used; prohibited foods not offer		
Adequate handwashing sinks, properly supplied/accessible	Pf/C	00	1	1		ves and Toxic Substanc		
Approved Source  11 Food obtained from approved source	DIDIIO		27 🔾	20		approved and properly us	ed F	00
11 Food obtained from approved source 12 Food received at proper temperature		00		00		es properly identified,	P/Pf/0	
13 C Food in good condition, safe, and unadulterated		00			stored & used	th Approved Procedures		
Descriped assends available, and the second life to	T '					h variance/specialized		
14   O   O   Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	00	29 🔾			riteria/HACCP Plan	P/Pf/0	
GO	OD RE	TAIL P	RACTIC	ES				
Good Retail Practices are preventative measures t	o contro	I the ado	lition of pat	hogens, chem	icals, and physica	l objects into foods.		
Mark OUT if numbered item is not in compliance V=violation type Mark i	n appro	priate bo	x for COS	and/or R	COS=corrected	on-site during inspection	R=repea	at violation
OUT N/A N/O Safe Food and Water	٧	COS R				e of Utensils	V	COS R
30 O Pasteurized eggs used where required	Р	00	43 🔾	In-use utens	sils: properly stor	ed	С	
31 Water and ice from approved source 32 Variance obtained for specialized processing methods	P/Pf/C		44 0	Utensils/equi	pment/linens: prop	erly stored, dried, & handled		00
Food Temperature Control	Pf	00	100	01		es: properly stored & used	P/C	
Dropper cooling month and a search and a search and a search			A COUNTY	Gloves used		and Equipment	C	00
temperature control	Pf/C	00		Food and no		and Equipment surfaces cleanable,		T
34 O Plant food properly cooked for hot holding	Pf	00	47 0		signed, construct		P/Pf/C	
35 O Approved thawing methods used		00				lled, maintained and used		
36 C Thermometers provided and accurate		00				and test strips available	' Pf/C	00
Food Identification			49		ontact surfaces c		(c)	00
37 C Food properly labeled; original container	Pf/C	00	07		Phys	ical Facilities		
Prevention of Food Contamination	JUL 3			Hot and cold	d water available	; adequate pressure	Pf	
38 Insects, rodents, and animals not present		00			stalled; proper ba			00
39 Contamination prevented during food preparation, storage & display		00			d waste water pro			00
40   Personal cleanliness   41   Wiping cloths: properly used and stored		00				structed, supplied, & clear		
42 Wishing fruits and vegetables	C	00				sposed; facilities maintained naintained, and clean		00
	-					naintained, and clean nting; designated areas us	P/P1/C	00
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ailable.				not used per CGS §19a-36		00
C 4 - 0 - 12 12 12 12	10.1			ons docume		Date corrections du		#
Person in Charge (Signature)	1.04		Priority	Item Violatio	ons			
Person in Charge (Printed)		Whes			Item Violations	1		
Person in Charge (Printed)	V.C.	رسيس		em Violations		3 5 1 2 5		2
Inspector (Signature) Katelyn Pen Date 17	151	24	Report	Risk Factor	Health Intervention	n Violations ervention Violations		
12			Good F	Retail Practice	es Violations	STVEHILION VIOLATIONS		2
Inspector (Printed) Katelyan Person						x if you intend to reinspe	ct	7_
Appeal: The owner or operator of a food establishment aggrieved by the	his orde	er to co	rrect any	inspection v	iolation identifie	d by the food inspector of	r to hold.	destroy
or dispose of unsafe food, may appeal such order to the	Directo	or of He	alth, not l	ater than for	rty-eight hours a	fter issuance of such or	der.	

11			Page 2	of <u>Z</u>				
∟но_Ма	nchester	Ins	pection Report	Continuation She		Date 12 5 24		
Establishme	ent Dollar G	eneral	Town	manc	hester		•	
		Т	EMPERATI	JRE OBSER	VATIONS			
Milk		4006	Item/Locatio	n/Process	Temp	hathrow	ation/Process っ らいパ	96° P
	Violations cited in thi						11 9 9 406 11 of the	Food ondo
	violations stea in the	3 report mast be come	scled within the	ume names ben	ow, or as stated i	in sections 6-405	.11 & 0-400.11 01 [[16	e lood code.
49e	interior o	f 2-do	or real	ch in	Uncle	60 10	hack	
540	dumoster	area un	rugo.	Ensur	e loose	dehoi	5 acts	
	dispos	ed of	Mare	SUM	aarba	er lid	s stav	
	close	d.			)			
	8							
					300 = 300			
								-
		10-2-11						
					The state of the s			
								ce
					1111			
						to the same of the		· · · · · · · · · · · · · · · · · · ·
	PIC inc	licated o	ne of is b	the cing t	bathro Fixed.	oms is	004 04	0
	Written pr	ocedures	pond	ed for	VID.	this do	ly.	
	Pest cont	ol trea	15 1X	amo,	nth -	no i	ssues.	
		***************************************						
			0(1 0					-
Person in Cl	harge (Signature)	Hellich	26les				Date 12/5(2	
nspector (S	ignature) Kart	lym Ko	Mon	>			Date 12/S	724

Risk	Ca	ategory	: 3				Food Estab	alie	hn	nani	f In	enor	-tic	n P	on.	ort			Page 1 c	. 2		
$\vdash$				rmane	ent Tem		lobile Other_	J113	71111	iciii		Spec				1.10	15		ragero	<u> </u>		_
			1		/		Oblic Other_	T			Connec	ticus .		Date:	٠,	1	1		10			
		shmen		1 1	ciyo	IKI	10 -1	-		45epino		To live	-	Time I	ln_\	1:00 7	AM)PM	Time C	Out 2.	50	_AM	PM
		s 194					it 2056	4				H)	-	_HD	-	lanche						
Tow	n/C	ity M	lanche			1							I	ourpo	se o	of Inspection	1:	Routine	Pre	e-op		
Perr	nit	Holder	ma						Co	of Pub	blic He			Reins			Oth	-				
	-	Pick forto	re are imports	ent practi	FOODB	ORNE ILL	LNESS RISK I s the most prevalent co	FAC	OTO	RS A	ANE	PUB	BLIC	HE/	ALT	TH INTERV	ENTI	ONS				T.
1							for each numbered			(0.577.00)	5 343	complian		Section C	50	in compliance		A=not applica		O=not ob		od
	-	ity item					n V=violation type											site during in		R=repea		
1	N	OUT N/A	N/O			Supervision			V	cos			-	T N/A				m Contami		V	_	R
1 0	1		Person	n/Alterr		n in charge p	present,					15 🕡	-			ood separate			nation	P/C		0
1 0		90	demor	nstrates	s knowledg	ge and perfor	rms duties		Pf	0	$\circ$	16 🛈		/		Food-contact s			sanitized			
2 0		00		ed Foo	d Protection	n Manager f	for Classes 2,		С	0		17 D	1		F	Proper disposi	tion of r	eturned, pre	eviously			
- 12 AVE		,	3, & 4						Ŭ		_	"				served, recond					9	0
	1		Monag	omont		yee Health	DE	_			_	10 0	1	T=T		Time/Tempera	ature C	ontrol for S	Safety			
3 0	1	6	knowle	ement,	ocoo empio	ities and repo	litional employee;		P/Pf	0		18		0		oper cooking	g time a	nd tempera	tures	P/Pf/C	30	0
4 0	1	Ø	Proper	ruse o	f restriction	n and exclusi	ion	_	Р	0	$\exists$	19 🔾	2			Prøper reheati	ng proc	edures for h	not holding		0	0
	1	100					o vomiting and	-	VICTOR I			21 👽				Sroper cooling Proper hot hole			ures	P	00	0
5 9			diarrhe			asponomig n	o ronning and	- 1	Pf	0	$\circ$	22 🕝	1			Proper cold ho				P		0
				0	Good Hygi	enic Practic	es					23	10	0		Proper date ma	arking a	and dispositi	ion	P/Pf		0
6 <		Ø	✓ Proper	r eating	, tasting, o	drinking, or to	obacco products u	ise	P/C	0	0				Zi	Time as a pub	lic healt	h control: p	rocedures		3.0	
7 4	8	7	O No dis	charge	from eyes	s, nose, and i	mouth		С		0	24 0		4		and records				P/Pf/C		0
	1			Preven	ting Cont	amination by	y Hands								/			Advisory				_
8 4	0	0				rly washed		1	P/Pf	0		25 🔾	0	0		Consumer adviso	ry provid	ed: raw/under	cooked food	Pf	0	0
9 0	1	$\emptyset$				ith RTE food		P	Pf/C	0					/			le Populati				
10 0	_/						properly followed				-	26 🔾		0		Pasteurized foods				P/C		0
1010		7	Adequa	ate nano			supplied/accessible		Pf/C			07 0	/_			d/Color Addit						
11 0	1		Food	htaina		red Source proved source		To	IDEIO			27 🖋	P	0		ood additives				. P	0	0
12		50	Food r	eceive	d at prope	r temperature	e			00		28		0		Foxic substance	ces prop	perly identifi	ed,	P/Pf/C		0
13 @		5	Food i	n good	condition	safe, and ur	nadulterated	-	P/Pf		_		_		_	stored & used informance w	idh Ama	and Dec				
14 <		00	Requir	ed rec	ords availa	able: mollusc	an shellfish					- T_	/	9940		Compliance wi				-	-	Г
14					parasite d			P/	Pf/C	0	$\circ$	29	0	0		process/ROP				P/Pf/C	0	0
												ACTIC									6111	
	27 No. 1			Good I	Retail Prac	tices are pre-	ventative measures	to co	ontrol	the ac	dditic	n of pat	hoge	ns, che	emic	als, and physica	al object	s into foods.				
			umbered ite	_				in a	pprop	oriate b	oox f	or COS	and/	or R	(	COS=corrected	on-site	during inspec	ction	R=repea	t viola	ation
1000	_	/A N/O				d and Water			٧	cos		OUT				Proper U		tensils		٧	cos	R
30 C			asteurized					-	Р	0		43 🔾	In-u	se ute	ensil	s: properly sto	red			С		0
32			Vater and i				sing methods	1000	Pf/C	_		44 0	Ute	nsils/eq	quipn	nent/linens: pro	perly sto	red, dried, &	handled		0	
OZIC		-	anance of	Fo	od Tempe	erature Cont	trol	÷	Pf	0	2					le-service artic	les: prop	erly stored &	used	P/C		
	B		roper cool	ing me	thods used	1: adequate o	equipment for				-	40	Gio	ves us	eu p	properly				C	0	0
33 🤇			emperature			i, adoquato t	squipment for		Pf/C	0			Foo	d and	non	-food contact	s and E	quipment		_	_	
34 (	50	OOF	lant food p	roperly	cooked fo	or hot holding	a		Pf	0	5	47 🔾	pro	perly d	lesio	ned, construc	ted and	s cleanable Luced	2	P/Pf/C	0	0
35 <	) (	$\supset \bigcirc P$	pproved th	awing	methods u	ısed				0			Wa	rewash	hina	facilities: insta	alled m	aintained ar	nd used:		leaning.	
36	<b>D</b>		hermomet	ers pro	vided and	accurate			Pf/C	0	5	48				its, sanitizers,				Pf/C	0	0
				2.41		entification						49				tact surfaces of		· ourpo ava	10010	(ć)	0	0
37	) F	ood pro	perly label						Pf/C	0	5						sical Fa	cilities				
						ood Contam	ination					50 🔾	Hot	and co	old v	water available	; adequ	uate pressui	re	Pf	0	0
38 C		isects,	odents, an	d anim	als not pre	sent				0						alled; proper b				P/Pf/C		
40 0		ontamin	cleanlines	nted du	ring food pr	eparation, sto	orage & display			0						vaste water pr				P/Pf/C		
41 (	) M	/ining c	loths: prope	S	od and ata	rod				0	의	53 🔾	Toil	et facil	lities	: properly con	structed	d, supplied,	& clean	Pf/C	0	0
			fruits and			eu		I D/		00	_					efuse properly d				С		0
												55	Pny	Sical 18	acilit	ties installed, r	maintair	ned, and cle	an	P/Pf/C	0	9
Per	mit I	Holder s	nall notify cu	stomer	s that a copy	y of the most r	recent inspection re	port i	s ava	ilable.		30 0	Not	ural rul	bbor	tilation and lig	nting; a	esignated a	reas used	С	0	9
				-	100 1	-			_		-11	Violatio	ons	docum	nent	ted		te correcti			#	
Pers	on i	n Char	ge (Signati	ure)	VCC (	U	Date	1	6			Priority					Da	ie correcti	Olis due	2		
ь.	164		,	3		·						Priority	Fou	ndatio	n Ite	m Violations				17	5	_
rerse	on i	n Char	ge (Printed	()	200				_			Core Ite	em V	iolatio	ns			3-16-	25		3	
Insne	cto	r (Sign	ature)	ar.		<u></u>	Date 2	11	1	4		Risk Fa	ctor	Public	He	alth Intervention	on Viola	itions		0		
		. (Oigil		9	_	0	Date of	4	d'	1	$\dashv$	Good P	KIS	Proce	or/Pu	ublic Health In Violations	terventi	on Violation	IS			
Inspe	cto	r (Print	ed)	79	se	Samira	e7_ '				1	Requir	pe P	einen	ectiv	on - check bo	v if vo	intend to -	roinene -t		>	_
				erator	of a food	establishme	ent aggrieved by	this	orde	r to co	Orre	ct any	inen	ection	Viol	lation identific	d by th	e food inco	enispect	o hold	dest	011
		- (	or dispose	of uns	afe food,	may appeal	such order to the	e Dir	recto	r of H	lealt	h, not l	ater	than f	forty	eight hours	after iss	suance of s	uch order	. Hold, (	יווכטנו	Jy,

Food Establishment inspe	ction	Keport	Page _	of <u>A</u>
HD Manchester Inspection Report Continuation Shee			Date 12/16	124
Establishment EA Terivaki Town Manche	stel		1	Į.
TEMPERATURE OBSERV	ATIONS			
Item/Location/Process Temp Item/Location/Process	Temp	Item/L	oçation/Process	Temp
INIC beef 33F Font line Hot Hold		chlocine	hurlet	FOO OM
2 Cice	140 F	CHO HE	DURCI	Tipir
Shrimp 36F Spring Coll	1: 11 -			
Shring 36F Spring (of)	140F	-		
Chicken SET Gall Hot Hold Chicker	1200-			
beef 36F Steak Cooked to	200F			
Hot Hold, brown rice 154F 2 door RIC ambient	-5F	Land Transport		
interrante cooler				
Chicken 38F				
OBSERVATIONS AND CORREC	TIVE ACTIO	ONS		The American
Item Violations cited in this report must be corrected within the time frames below	w, or as stated	in sections 8-40	05.11 & 8-406.11 of t	he food code.
Number				
Mac INC Elect C En ause and				
490 WC Floor & Fan cover unclea	<u>.n</u>			
99C interior of hand sink by rice cookers	= worle	10 1150	1 = = 2000	Sint
	SUITE	all. Osc	eas doing	SIII.
49C exterior of faver Grill unclean				
		·		
Nave Cas land to a libilia back				
who draw temps for cold holding through	707			
Note Good temps for cold holding through				
your your or				
			Α,	
n/ 10 f /s			ř	Ci-
Person in Charge (Signature) MQ (C			Date	6
nspector (Signature)			Date 12/1	1124
			Date (	010

	100		147 - 4523		4000	the sale	No.									
Risk Category: 3 Food Establ	lishm	nen	t In	spe	ctio	on Re	port	Page 1 of _	2							
Establishment type: Permanent Temporary Mobile Other					_	Date: 12	2/2/24									
Establishment ELSOIDEII		teeth.	Conner	ticut Health		Time In_		AMPM Time Out 2:45 AMPM  Time Out 2:45 AMPM  Pre-op  Other  VENTIONS  trol measures to prevent foodborne illness or injury.  Pre-op  N/A=not applicable N/O=not observed ected on-site during inspection R=repeat violation cition from Contamination v cos Red and protected surfaces: cleaned & sanitized P/Pf/C cition of returned, previously ditioned, and unsafe food rature Control for Safety ag time and temperatures procedures for hot holding g time and temperatures plding temperatures plding temperatures plding temperatures plding temperatures ploiding temperatures ploi								
Address 631 Main St		7	P	H)		LHD	manchester									
Town/city Manchester						Purpose	of Inspection: Routine	Pre-c	qc							
Permit Holder Lizheth - lant CFPM on s	ite "	of Pr	icut Dep ublic Ho	partment paith	2	Reinspe	ction Other									
FOODBORNE ILLNESS RISK FA		RS	ANI	) PU	BLI	HEAL	TH INTERVENTIONS									
Risk factors are important practices or procedures identified as the most prevalent cont		ctors (	of food	borne illr	ness or	injury. <b>Int</b> e	rventions are control measures to prevent t	oodborne illness (	or injury.							
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it	-			complia				I STATE OF THE PARTY OF THE PAR	not obse	erved						
P=Priority item Pf=Priority foundation item C=Core item V=violation type	1	1	-						-							
IN OUT N/A N/O Supervision	V	cos	R			T N/A N/C		nation								
1 Person/Alternate Person in charge present,	Pf	0	0				Food separated and protected									
demonstrates knowledge and performs duties  Certified Food Protection Manager for Classes 2,					/	, 0			P/Pf/C	00						
3, & 4	С	0	0	17			served, reconditioned, and unsaf-	e food	Р	00						
Employee Health					/		Time/Temperature Control for S	Safety								
Management, food employee and conditional employee;	P/Pf	0	0													
knowledge, responsibilities and reporting  4 V O Proper use of restriction and exclusion	Р		0	20 0			Proper reneating procedures for i	not holding								
Written precedures for recognition to comiting and	P	0			1		Proper hot holding temperatures	lures								
diarrheal events	Pf	0	0	22 6	1		Proper cold holding temperatures	2								
Good Hygienic Practices					10		Proper date marking and disposit	tion								
6 O Proper eating, tasting, drinking, or tobacco products us	e P/C	0	0					recedures								
7 O No discharge from eyes, nose, and mouth	С	0	_	24			and records	F	P/Pf/C							
Preventing Contamination by Hands						1	Consumer Advisory									
8 Ø C Hands clean and properly washed	P/Pf	0	0	25 🤇		0	Consumer advisory provided: raw/under		Pf	00						
No bare hand contact with RTE food or a	P/Pf/C	0			/		Highly Susceptible Populat									
pre-approved alternative procedure properly followed				26 @	5 C		Pasteurized foods used; prohibited food		P/C	00						
10 8 Adequate handwashing sinks, properly supplied/accessible	Pf/C	10	0		1	-	od/Color Additives and Toxic Su									
Approved Source	1	1		27 @	5				P	00						
	P/Pf/C			28	<b>8</b>  C	0	Toxic substances properly identif	ied,	P/Pf/C	olol						
12 O Food received at proper temperature  13 Food in good condition, safe, and unadulterated	P/Pf	0	-		1		stored & used Conformance with Approved Pro									
Doguised records available; mally seen shallfish				$\vdash$	$\neg$		Compliance with variance/specia	lizod								
identification, parasite destruction	P/Pf/C	0	0	29			process/ROP criteria/HACCP Pla		P/Pf/C	00						
	OD RE	TAII	L PR	ACTI	CES											
Good Retail Practices are preventative measures t	o contro	I the	additi	on of p	athog	ens, chem	nicals, and physical objects into foods.		1							
	n appro	priate	box	for CO	S and	/or R	COS=corrected on-site during inspe	ction R=	repeat v	violation						
OUT N/A N/O Safe Food and Water	٧	cos		OU	200		Proper Use of Utensils		V	cos R						
30 Pasteurized eggs used where required	P	-	0				sils: properly stored		C	00						
31 Water and ice from approved source 32 Variance obtained for specialized processing methods	P/Pf/C		0				pment/linens: properly stored, dried, &		_	00						
	Pf	0	0				ngle-service articles: properly stored	& used		00						
Proper cooling methods used; adequate equipment for		т	_	46	احال	oves used	d properly		0	00						
temperature control	Pf/C	0	0	A .	r Fo	od and no	Utensils and Equipment on-food contact surfaces cleanable		00							
34 O Plant food properly cooked for hot holding	Pf	0	0	(4)			signed, constructed, and used	ž, F	P(Pf/C)	00						
35 O Approved thawing methods used		0			10/		ng facilities: installed, maintained a	and used:								
36 C Thermometers provided and accurate	Pf/C	0	0	48			ents, sanitizers, and test strips ava		Pf/C							
Food Identification	13.10			49 (	_		ontact surfaces clean		C	00						
3) X Food properly labeled; original container	PfC		0				Physical Facilities									
Prevention of Food Contamination	_~						d water available; adequate pressu			00						
38 Insects, rodents, and animals not present	(P)C						stalled; proper backflow devices		P/P(C)							
Contamination prevented during food preparation, storage & display  Personal cleanliness	P/Pf/C						d waste water properly disposed		P/Pf/C							
41 Wiping cloths: properly used and stored	Pf/C						es: properly constructed, supplied		Pf/C							
42 Washing fruits and vegetables	P/Pf/C		0				refuse properly disposed; facilities m									
		-					ilities installed, maintained, and cle entilation and lighting; designated	ean II	P/Pf/C							
Permit Holder shall notify customer's that a copy of the most recent inspection rep	ort is ava	ailable	e.				per latex gloves not used per CGS									
(b.a. M) - 21 10 10	<u> </u>	211				docume				#						
Person in Charge (Signaturé)	1-0	-4				n Violatio			1							
							Item Violations 12 12 24		4							
Person in Charge (Printed)						Violations	3/n/2A		5							
Inspector (Signature) 7. Standon Date 12/2	74						Health Intervention Violations		_	-0						
I NI I so to A so to all t							Public Health Intervention Violation es Violations	113	10	5						
Inspector (Printed) LOUI (HOU) (HOU)							ction - check box if you intend to	reinspect	1	/						
Appeal: The owner or operator of a food establishment aggrieved by the	his orde	er to	corre	ect an	v insi	pection v	iolation identified by the food ins	pector or to h	hold de	estrov						
or dispose of unsafe food, may appeal such order to the	Directo	or of	Heal	th, no	t late	r than for	rty-eight hours after issuance of	such order.	, 00	- J. J. J.						

reinspection: 12/5/24

Food Establishment Inspection Report LHD Manchester Inspection Report Continuation Sheet Date 12/2/ Establishment El SOL Del Town MANCHELLIN TEMPERATURE OBSERVATIONS Item/Location/Process Temp Item/Location/Process Item/Location/Process Temp modercounter Frener OF BOW Marce l) SF an Mane-pico 395 MILK not water 3 bay sanifizer 3 hay eminaina a beeF ground 41F roinnoito aroundheef 1 door Freezer 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 leaking when turned "off" stored up right idiscussed inverting protecting n Foil wrapped above stove top pf Grocery bags - not food grade to store food and alove use by staff Ju Machine not in wheat this time prepsink raucet Itaking containers with white granulars not labeled throughout 39 pF Food in containers stored on Floor of WIC mops/cleaning equipment stored on floor in mop room and 3 Fryer with stagnant/dirty water

Person in Charge (Signature)

Date | 2 - 2 - 2 - 4 |

Distribution: 1st - White - Health Department 2nd - Yellow - Owner/Operator/Person in Charge

Risk Category: 7 Food Establ					4						
1000 2000	ISNN	nent	tins	spec	tion	Repor	τ	1	Page '	1 of <u>Z</u>	-
Establishment type: Permanent Temporary Mobile Other					Date	: 12	14	24			
Establishment Fairfield IM + Suites		+sept.	Connectic	cur Health	Time	n_8	:30	AM/BM	Time Out_	:30	AM/PM
Address 121 Pavillions Dr.		DI	D	4)	LHD	M	anc	heste	2		
Town/City Marchester	]				Purp	ose of li	nspectio	on: (F	Routine F	re-op	
Permit Holder Daniel Concell	C	onnecticu of Pub	ut Depar blic Heal	rtment lth	Rein	spection	า	Other	·		
FOODBORNE ILLNESS RISK FA	ACTO	RS A	AND	PUB	LIC HE	EALTH	INTER	VENTIO	NS		
Risk factors are important practices or procedures identified as the most prevalent conti		actors of	f foodbo	orne illnes	s or injury	Intervention	ons are co	ntrol measures	s to prevent foodborne i	lness or injur	у.
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it				ompliano		JT=not in o	-	_		N/O=not of	oserved
P=Priority item Pf=Priority foundation item C=Core item V=violation type									te during inspection		at violation
IN OUT N/A N/O Supervision	V	cos	R		OUT N/A				Contamination	V	100 A
1 Person/Alternate Person in charge present,	Pf	0						ted and pro		(P/9	
demonstrates knowledge and performs duties				16 🕏	90				cleaned & sanitize	d P/Pf/0	
2 Certified Food Protection Manager for Classes 2, 3, & 4	С	0	$\circ    \cdot$	17 🕏	0				turned, previously and unsafe food	F	00
Employee Health					100000				ntrol for Safety		
3 Management, food employee and conditional employee;	2/2/			18	00				d temperatures	P/Pf/(	
knowledge, responsibilities and reporting	P/Pf		) I -	19 🔿	00	Pro	per rehea	ting proced	dures for hot holding	na F	00
4 V Proper use of restriction and exclusion	Р	0		20 🔘	00	Prop	oer coolir	ng time and	temperatures		00
Written procedures for responding to vomiting and	Pf			21				olding temp			00
diarrheal events	PI	0	$\neg   \overline{z}$	22	00	O Prop	per cold h	nolding tem	peratures		00
Good Hygienic Practices	- 110			23	00	Prop	er date	marking an	d disposition	P/Pf	
6 Proper eating, tasting, drinking, or tobacco products use	e P/C	0		24 0	0				control: procedure	s	
7 No discharge from eyes, nose, and mouth	С	0	⊃  '	24			records		•	P/Pf/C	
Preventing Contamination by Hands						1	Col	nsumer Ad	lvisory		100
8  Hands clean and properly washed	P/Pf	0		25 🔾	0	Cons	umer advi	sory provided	: raw/undercooked for	od Pf	00
9 No bare hand contact with RTE food or a	P/Pf/C					/	Highly S	usceptible	Population		
pre-approved alternative procedure properly followed	~	0	이;	26 🔘	00	Paste	eurized foo	ds used; prof	nibited foods not offere	ed P/C	00
10 Adequate handwashing sinks, properly supplied/accessible	(Pf/C	0							Toxic Substance		
Approved Source	0		1	27 🔿	00				ed and properly us		00
11 🗸 🔾 Food obtained from approved source	P/Pf/C	0		28)0	4				rly identified,	~	
12 O Food received at proper temperature	P/Pf		0 6	28)	*		ed & use		.,,	PIPI	300
13 🗸 🔾 Food in good condition, safe, and unadulterated	P/Pf	0							oved Procedures		-
14 O Required records available: molluscan shellfish	P/Pf/C	0		29 🔾	0 0				ce/specialized	1.1mm	
identification, parasite destruction						proc	ess/ROF	criteria/HA	ACCP Plan	P/Pf/C	
				CTICE				1			
Good Retail Practices are preventative measures to											
		_		r COS a	ind/or R	COS	=correcte	ed on-site du	uring inspection	R=repea	at violation
OUT N/A N/O Safe Food and Water	V	cos	_	OUT				Use of Ute	nsils	٧	COS R
30 Pasteurized eggs used where required	Р	0				tensils: p				С	00
31 O Water and ice from approved source	P/Pf/C			44	Utensils/	equipment	t/linens: p	roperly store	ed, dried, & handled	Pf/C	100
32 O Variance obtained for specialized processing methods	Pf	0		45)	Single-us	se/single-s	ervice art	icles: proper	rly stored & used		100
Food Temperature Control		-	2	#6	Gloves	used prop				c	00
Proper cooling methods used; adequate equipment for	Pf/C	0						ils and Eq			
temperature control		FE 12	_   2	47	Food an	d non-foo	od contac	t surfaces	cleanable,	P/Pf/C	00
34 O Plant food properly cooked for hot holding	Pf	0						ucted, and i			00
35 Approved thawing methods used 36 Thermometers provided and accurate		0							intained and used;	Pf/C	00
	Pf/C	0							strips available		
Food Identification  37 Food properly labeled; original container	TREE	Tale		49)	Non-too	d contact		11.000.00		(C)	000
Prevention of Food Contamination	PI/C	0			Lint and		Pn	ysical Fac	ilities		
38 Insects, rodents, and animals not present	DEIG	0							te pressure	Pf	
39 Contamination prevented during food preparation, storage & display	P/Pf/C							backflow o		P/Pf/C	
40 Personal cleanliness		0		52 0	Sewage	and was	te water	properly dis	sposed supplied, & clean	P/Pf/C	
41 Wiping cloths: properly used and stored	C	0	$\preceq$		Corbogo	and refus	openy co	onstructed,	acilities maintained	Pf/C	X
42 Washing fruits and vegetables	P/Pf/C		$\leq$		Dhysical	facilities	inctalled	mointeine	ed, and clean	(c)	
*				56	Adequat	e ventilat	ion and I	ighting: doc	signated areas use	P/PT/C	00
Permit Holder shall notify customers that a copy of the most recent inspection repo	rt is ava	ailable.			Natural	ruhher lat	ev alove	e not used	per CGS §19a-36	ed C	00
success Boots 121	2.10		- V			mented	CX glove.		corrections du		#
Person in Charge (Signature)	410	XLI			tem Vio			Date	12 7 24	-	1
						ion Item \	/iolations		12/14/24		ı
Person in Charge (Printed)	_		C	Core Ite	m Violat	ions			314124		3
Matel 1	IUI	n.	R	Risk Fac	ctor/Pub	lic Health	Interven	tion Violation	ons ·		3
Inspector (Signature) / Mulynformate 2	11	2	4 R	Repeat I	Risk Fac	ctor/Public	c Health	Intervention	n Violations		
Inspector (Brinted) Valelina Derras	2.1					ctices Vic					3
Inspector (Printed) Kathyn Person	and personal	T. (74)		Require	s Reins	pection -	- check b	oox if you i	ntend to reinspec	t er	nail
Appeal: The owner or operator of a food establishment aggrieved by the	is orde	er to co	orrec	t any ir	nspectio	n violatio	on identif	fied by the	food inspector or	to hold,	destroy,
or dispose of unsafe food, may appeal such order to the	Directo	or of H	ealth	, not la	iter than	forty-eig	ght hours	after issu	ance of such ord	er.	

Foo	d Esta	blishme	nt Inspe	ction F	Report	Page Z	of <u>Z</u>
HD_Manchester			t Continuation Shee			Date12	1/24
Establishment Fair Field	In+	Suites Tow	n Manch	ester			
			URE OBSERV				
Item/Location/Process	Temp	The second secon	ion/Process	Temp		cation/Process	Temp
reach in - egg	405	NOT NOIC	Scramble d	135 5			114F
20146	414	hard boil	ed eggs			battroom	
Reach In Freezer	9 =	100	077	40F		ey hot	124F
Keyen In Fraco		bwt	rear	1301	9002	t buclet or remade	Wagen
						· IV ·viac	WO JAY .
			Statement			***************************************	
Violations cited in this			AND CORREC			5.11 & 8-406.11 of the	
item				v, or as stated	in sections 6-40	5.11 & 6-406.11 Of the	rood code.
		ite, mana					
IDPF no papert	swels	at hance	ISINK I	1(3)	ehen		
49c floor in							
				em e do	to UO	0 0000	120
28 sanitive	JUCICE 1	1-1 6	pp/c- 1	0.1906	10 90	o plane C	=
15 P apples no	+ prote	ated 101	Selt-	Se wa	<u> </u>		
45 C loose sing	16 - C	S 5,000	y in c	rawer	00 50	ruing cab	rine ts
15 P apples not 45 C loose sing 54 C no coured	trasi	1 can i	n wome	ns bat	woom	in lobby	,
				•			
		,					
email Kp via	erson (o	manche	sterct.	90V u	N COST	eetive ac	tion
via	sicture:	s and c	lan for "	annies	by	17/14/24	
	f	γ	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	dol. co		10///01	
2	1 - 1/-	^ / _ /		ſ			
Discussed -	taking t	400 DOO	as needl	d.			100 - 00
						7200-	100ppin
Discussed	MARC	sonitize	concent	ration	w) 1	litehen St	aff
Discussed progs	outh or	10016:00	+ 4/16	200	10(0)	26 00:01 -11	
Discose	C. C.	wu jining	· Jora pr	1.719 4	DINGS (	or provida	19
Tongs	tor se	1t- 25121	U.	V			
<u> </u>							
test strips	anai	lable					
Proc NTCC+	5000	7 10 - 0	l 100 (		10 5	-21-1-	
Breakfast' Someti	2006	0 - 0	um   1   - }	- 7-	10 21	SUNCIAY	
Somet	nes w	ion week	day.				
Person in Charge (Signature)	RMAR	1 teta				Date (2)4	124
nspector (Signature) Katu	1	Para				Date 12/4	121
inspector (signature)	ymy	- vioy				Date 12/9	1 27

### ServSafe® CERTIFICATION

## LINDSEY STRUCK

which is accredited by the American National Standards Institute (ANSI)-Conference for Food Protection (CFP). for successfully completing the standards set forth for the ServSatio® Food Protection Manager Certification Examination,

AGREDITED PROGRAM
ANOHEDITED PROGRAM
Anothedis Standards freshind
and the Conference for Food Protection

#0655

9/1013

THE HENCALE NUMB

DATE OF EXAMENT Local laws apply. Check with

2/19/2020

10726

EXAM FORM NUMBER

2/19/2025

DATE OF EXPIRATION cy for recertification requirements.

**Sciation Salutions** 



were the ServSata lago are trademarks of the NRAEF. National Restaurant Association® and the arc design

								- 11						7.00	
Risl	c Ca	iteg	ory:	Food Establ	ishm	ner	nt Ir	nsp	ect	tion	Rep	oort ,	Page 1	of <u>2</u>	
Esta	abli	shn	ent ty	pe: Permanent Temporary Mobile Other					_	Da	te:	12/10/2	Y		
Esta	abli	shn	nent l	LLING Middle School		Hee'	onna Conne	ecticut Hea	Na.	Tir	ne In_	/130 A	M/PM Time Out		AM/PM
Add			27-	Middle TPK Fast		5	P	H		LH	D /	March	rester		
Tow	/n/C	ity	m'	Janchester 1					7	Pu	rpose	of Inspection:	Routine P	re-op	
Peri	mit	Hol	der	MPS	Co	onnec of I	ticut De Public H	partme lealth	nt	Re	inspe	ction	Other		
CII				FOODBORNE ILLNESS RISK FA	CTO	RS	AN	D Pl	JBL	LIC I	HEAL	TH INTERVE	NTIONS	14.1	
				are important practices or procedures identified as the most prevalent contr		ctors	of food	dborne	illnes						
	_			d compliance status (IN, OUT, N/A, N/O) for each numbered it			_	comp		-		ot in compliance	Contract of the Contract of th	I/O=not ob	
-		ity it		Pf=Priority foundation item				ate box					ted on-site during inspection	R=repea	cos R
	IN	OUT	N/A N/		V	COS	S R	45	_		N/A N/O		on from Contamination	-	00
1 0		0	0	Person/Alternate Person in charge present,	Pf	C			8			Food separated	urfaces: cleaned & sanitize		00
				demonstrates knowledge and performs duties  Certified Food Protection Manager for Classes 2,		-	+-		-				ion of returned, previously		
2	$\supset$	0	0	3, & 4	С	0		17	0	0			tioned, and unsafe food	P	00
			388	Employee Health		4							ture Control for Safety		
_				Management, food employee and conditional employee;	P/Pf			18	0	0	00	Proper cooking	time and temperatures	P/Pf/C	00
3 (	0	0		knowledge, responsibilities and reporting				-	0	-			g procedures for hot holding	0	00
4 (	0	0		Proper use of restriction and exclusion	P	0	0						time and temperatures		00
5	$\circ$	0	War I	Written procedures for responding to vomiting and	Pf	C	0	_					ing temperatures	P	-
1000			100 10	diarrheal events		1		-					ding temperatures	P/Pf	
6	$\overline{a}$	0		Good Hygienic Practices  Proper eating, tasting, drinking, or tobacco products us	e P/C	T	00	23	0			<del></del>	rking and disposition ic health control: procedure		
	3	0	-	No discharge from eyes, nose, and mouth	C		0	24	0	0	00	and records	c nealth control. procedure	P/Pf/C	00
			Name of Street	Preventing Contamination by Hands			1						umer Advisory		
8	O	0		Hands clean and properly washed	P/Pf	TC	0	25	0	0	0		y provided: raw/undercooked foo	d Pf	00
9				No bare hand contact with RTE food or a	P/Pf/C	C						Highly Sus	ceptible Population		
9	0	0		pre-approved alternative procedure properly followed	FIFIIC		1000	26	0	0		Pasteurized foods	used; prohibited foods not offere	d P/C	00
10 O Adequate handwashing sinks, properly supplied/accessible Pf/C O Food/Color Additives and Toxic Substances															
			-	Approved Source	I	-		27	0	0	0		approved and properly us	ed P	00
11 (		0		Food obtained from approved source	P/Pf/C	-	0	28	0	0		and the second of the second o	es properly identified,	P/Pf/C	
12	9		00	Food received at proper temperature	P/Pf P/Pf	-	00					stored & used	ith Approved Procedures		
		0		Food in good condition, safe, and unadulterated Required records available: molluscan shellfish	1 1000000000000000000000000000000000000		10						th variance/specialized		
14	0	0	0	identification, parasite destruction	P/Pf/C		0	29	0	0	0		riteria/HACCP Plan	P/Pf/C	
					OD RE	TA	IL PI	RACT	TICE	ES					
				Good Retail Practices are preventative measures t	o contro	ol the	addit	tion of	path	hogen	s, chem	icals, and physica	al objects into foods.		
	-			mbered item is not in compliance V=violation type Mark i	n appro	priat	te box	for C	os a	and/or	R	COS=corrected	on-site during inspection	R=repea	t violation
		N/A		Safe Food and Water	V	co	10-	-	TUC				se of Utensils	V	COS R
30				steurized eggs used where required	P	C	-					sils: properly stor		C	00
31				ater and ice from approved source riance obtained for specialized processing methods	P/Pf/C		_	_	_				perly stored, dried, & handled es: properly stored & used	Pf/C	
32		ر	Va	Food Temperature Control	[							d properly	es. properly stored & dsed		00
		FIRE	Pro	oper cooling methods used; adequate equipment for		T	T			0.01	30 000		s and Equipment		
33	0		100000	nperature control	Pf/C		0			Food	and no		surfaces cleanable,	DIDIG	
	0	0	O Pla	ant food properly cooked for hot holding	Pf	C	00	47				signed, construct		P/Pf/C	00
35	0			proved thawing methods used				48		Ware	washir	ng facilities: insta	alled, maintained and used	Pf/C	00
36	0		Th	ermometers provided and accurate	Pf/C		0						and test strips available		
		_		Food Identification		_		49	0	Non-	food co	ontact surfaces c		С	00
3/	0	100	a prop	erly labeled; original container	Pf/C			50		11-4-			sical Facilities	- Dr	1010
38		Inco	ote ro	Prevention of Food Contamination dents, and animals not present	Delc								e; adequate pressure ackflow devices	P/Pf/C	
				tion prevented during food preparation, storage & display	P/Pf/C							d waste water pro			00
				cleanliness			0						structed, supplied, & clean	Pf/C	
41	0	Wip	ing clo	ths: properly used and stored	С		0		_				isposed; facilities maintained		00
				ruits and vegetables	P/Pf/C		0	55	0	Phys	ical fac	ilities installed, r	maintained, and clean		00
P	ermi	t Hol	der sha	Ill notify customers that a copy of the most recent inspection rep	ort is av	ailab	ole.						hting; designated areas us not used per CGS §19a-36		00
Dan		i	`he	e (Signature) See Sign. Dage 2				Vio	latio	ons d	ocume	ented	Date corrections du		#
rer	SUL	111	Juarge	e (Signature) See 319n. Libertofe 2	_						Violation	Item Violations			ε
Per	son	in (	Charge	e (Printed) Theresa Miffit					-		olation				
			91		1	1						lealth Intervention	on Violations		
Ins	pec	tor (	Signa	ture) Musicianus Date 12	101	الوا	4						tervention Violations		
				7	-			God	od R	Retail	Practic	es Violations			
				a)) Payne									x if you intend to reinspec		
Ap	pea	d: T		mer or operator of a food establishment aggrieved by t											destroy,
			Or	dispose of unsafe food, may appeal such order to the	Direct	or c	of Hea	alth, r	not la	later t	nan fo	rty-eight hours a	atter issuance of such ord	ler.	

### Manchester Health Department

### 479 Main Street Manchester, CT 06040

Establishme		Date of Inspection:
ILLINE	Middle School	12/10/61
	Hot Water 112F	
	Spray bottle 200-300 ppm	DishMachine > 160F
	U	
Hor _	Mashed Potatues 157F	
	Chicken Nujets 136F	
	Mashed Potators 1627	
Cold -	Cutcuke 37F Cheese 36F	Milk 39/38F
	Cheese 36F	Milk 39/38F Margarne 38F
	Cream Chase 39F	
Reheat	Chicken Nuggets. 183F	
	90	
	Litchen Clea	an + Organized
		9.1
`	Date Marking	
	Date Marking 14 Jooder - Wiscussed	
	O	160 oF /710C
		EXEMENTE THAN CONVINCE PART THAN CONVINCE PUBLISHED PUBLIS
		ू कार्ष <b>denor</b> शुक्र
	$\cap$	
Initial (Inspe	ector) Payne	nitial (Person in Charge)
		District Magnet

Risk Category: 4 Food Estab	lishn	nen	t In	spec	tion R	eport	Page 1	of <u>Z</u>
Establishment type: Permanent Temporary Mobile Other_					Date:	12/10/	24	×
Establishment KERTEV SCHOOL		+seq.	Connec	cticut Health	Time	11	AM/PM Time Out_ 12	AM/PM
Address 170 KRENEV ST			D	H)	LHD	mana	nestex	
Town/City Manchester					Purpo	se of Inspect	11	e-op
Permit Holder CFPM: CTACI	G	onnection of Pu	cut Dep ublic He	partment ealth	Reins	pection	Other	
FOODBORNE ILLNESS RISK F	ACTO	RS	AND	) PUBI	LIC HE	ALTH INTER	RVENTIONS	
Risk factors are important practices or procedures identified as the most prevalent con-	tributing fa	actors o	of food	borne illnes	s or injury. I	Interventions are o	control measures to prevent foodborne illne	ess or injury.
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered i				complianc		=not in compliar	nce N/A=not applicable N/	O=not observed
P=Priority item Pf=Priority foundation item C=Core item V=violation type	Mark in	appro	opriat	te box for	COS and	or R COS=co	orrected on-site during inspection	R=repeat violation
IN OUT N/A N/O Supervision	V	cos	R	IN .	OUT N/A		tection from Contamination	V COS R
Person/Alternate Person in charge present,	Pf			15	00	Food separ	rated and protected	P/C 0 0
demonstrates knowledge and performs duties	PI	0	0	16			act surfaces: cleaned & sanitized	P/Pf/C O O
2 Certified Food Protection Manager for Classes 2,	С	0	0	17	0	Proper disp	position of returned, previously	
3, & 4				17			onditioned, and unsafe food	POO
Employee Health						Time/Temp	perature Control for Safety	M Mary
3 Management, food employee and conditional employee;	P/Pf	0	0	18	00	Proper cool	king time and temperatures	P/Pf/C O O
knowledge, responsibilities and reporting  Proper use of restriction and exclusion			201	19 🔾	00	Proper rehe	eating procedures for hot holding	
	P	0	9	20 🔾	00	Proper cool	ling time and temperatures	POO
Written procedures for responding to vomiting and diarrheal events	Pf	0			00	O Proper hot	holding temperatures	POO
Good Hygienic Practices				22		O Proper cold	I holding temperatures	POO
6 Proper eating, tasting, drinking, or tobacco products us	- In/o			23 🗷	00		e marking and disposition	P/Pf O O
7 O No discharge from eyes, nose, and mouth	se P/C	00		24 🔾	00		public health control: procedures	P/Pf/C O O
Preventing Contamination by Hands			=			and records		
8 O Hands clean and properly washed	D/Df	TO		25		Consumoration	onsumer Advisory visory provided: raw/undercooked food	
No hare hand contact with DTE food or o			$\preceq$	20		Lighty:	Susceptible Population	Pf OO
pre-approved alternative procedure properly followed	P/Pf/C	0	0	26	00	Pastaurized fo	oods used; prohibited foods not offered	DIC O
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	0	20 0		Food/Color Ac	dditives and Toxic Substances	P/C   O   O
Approved Source				27 0	00	Food addition	ves: approved and properly used	POO
11 C Sood obtained from approved source	P/Pf/C	0	0			Toxic subst	tances properly identified,	
12 O Food received at proper temperature		0		28	00	stored & us		P/Pf/C O
13 Pood in good condition, safe, and unadulterated		0					e with Approved Procedures	Try to the second
14 O Required records available: molluscan shellfish	P/Pf/C	0	0	29 🔾	00		with variance/specialized	DIDIIO G
identification, parasite destruction	C32000000000000000000000000000000000000	1	2			process/RC	P criteria/HACCP Plan	P/Pf/C O O
GO GO	OD RE	TAIL	. PR	ACTICE	S		The definition of the second	
Good Retail Practices are preventative measures t  Mark OUT if numbered item is not in compliance V=violation type Mark i								
2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2			_	or COS a	nd/or R	COS=correc	cted on-site during inspection	R=repeat violation
OUT N/A N/O Safe Food and Water 30 Pasteurized eggs used where required	v	cos	-	OUT			r Use of Utensils	V COS R
31 Water and ice from approved source	P	_	9	43 0 1	n-use ute	ensils: properly	stored	C O O
32 Variance obtained for specialized processing methods	P/Pf/C Pf		읡	44 0 0	Diensiis/ed	duipment/linens:	properly stored, dried, & handled	Pf/C O O
Food Temperature Control	FI		$\preceq$				articles: properly stored & used	P/C   O   O
Proper cooling methods used; adequate agricment for		Т		40 0	Sloves us	sed properly	sails and Envisored	000
temperature control	Pf/C	0		l le	Food and	non-food conta	nsils and Equipment act surfaces cleanable,	
34 O Plant food properly cooked for hot holding	Pf	0	<u>all</u>				ructed, and used	P/Pf/C O
35 O Approved thawing methods used		_		1			nstalled, maintained and used;	4
36 Thermometers provided and accurate		0	<u></u>	48	cleaning a	agents sanitize	ers, and test strips available	Pf/C O
Food Identification				49 O N	Non-food	contact surface	es clean	C 00
37 Food properly labeled; original container	Pf/C	0	oll				hysical Facilities	
Prevention of Food Contamination		100		50 O F	lot and c	old water availa	able; adequate pressure	Pf 00
38 Insects, rodents, and animals not present	Pf/C	0		51 O F	Plumbing	installed; prope	er backflow devices	P/Pf/C O O
39 Contamination prevented during food preparation, storage & display	P/Pf/C		OII	52 0 5	Sewage a	nd waste water	r properly disposed	P/Pf/C O O
40 Personal cleanliness		0		53 0 7	Toilet faci	lities: properly of	constructed, supplied, & clean	Pf/C O O
41 Wiping cloths: properly used and stored 42 Washing fruits and vegetables	С	0	의	54 🔾	Garbage a	nd refuse proper	rly disposed; facilities maintained	C 00
	P/Pf/C			55 O F	Physical f	acilities installe	ed, maintained, and clean	P/Pf/C O
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ilable.		56 O A	Adequate	ventilation and	lighting; designated areas used	c 0 0
	And the Property of the Land	- •					es not used per CGS §19a-36f	
Person in Charge (Signature) 2011 CTAC Date 21	13/5	24			ns docum		Date corrections due	#
Sale 18-11		)			tem Viola	tions n Item Violatior	200	
Person in Charge (Printed)				Core Iter	n Violatio	ins	3/10/24	
A DIMONILL	. )	A		Risk Fac	tor/Public	Health Interve	ention Violations	
Inspector (Signature) 7. 1900 UM Date 1211	0/22	1		Repeat F	Risk Facto	or/Public Health	n Intervention Violations	=
Inspector (Printed) I MILYON STAINALL				Good Re	tail Pract	ices Violations		)
Inspector (Printed)				Requires	s Reinsp	ection - check	box if you intend to reinspect	
Appeal: The owner or operator of a food establishment aggrieved by the	nis orde	er to c	orre	ct any in	spection	violation ident	tified by the food inspector or to	hold, destroy.
or dispose of unsafe food, may appeal such order to the	Directo	or of H	lealt	h, not la	ter than f	orty-eight hou	rs after issuance of such order	

Food Establishment Inspection Report Date 12/10/24 LHD Mancheste Inspection Report Continuation Sheet Establishment KPPNEU SCHAOL Town Manchester **TEMPERATURE OBSERVATIONS** Item/Location/Process Item/Location/Process Temp Item/Location/Process arF hot: Macaron dain cooler milk anichen niggert not halding unit 4 Marardni 16CF cold-pears cut cold standing - peach -5F WIF WIC-MIK 36F/39F Tomato **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 ermometers + alcohol wipes, ~ edgable staff /actively taking Temps tray (at Kome in WIF) - per person in charge only used to ibrate thermometers (no stove; i ce Maionine) Health Dept to rollow up on w/R/S milk cartons making amerbredd houses Hade for quat sanitizer Strips For dish Machine condensation from pipe in wit-work order placed + be fixed worked on

Person in Charge (Signature)

Inspector (Signature)

Risk Category: 4 Food Establ	lishn	nen	t Ir	nspecti	on Repo	ort	Pag	e 1 of <u>2</u>			
Establishment type: Permanent Temporary Mobile Other					Date: 12	2/9/20	4				
Establishment Kinder care		45EDIT	o Conne	ecticus Health	Time In	11:30 A	M)PM Time Out_	12:30 AM/PM			
Address 481 Spring St.			D	H							
Town/city Marchester					Purpose of Inspection: Routine Pre-op						
Permit Holder Flore MOVIGA Jessenia	C	onnection of Pu	cut De	partment lealth	Reinspecti	on	Other				
FOODBORNE ILLNESS RISK FA	ACTO	RS A	ANI	D PUBLI	C HEALTI	H INTERVI	ENTIONS	W. ELTER			
Risk factors are important practices or procedures identified as the most prevalent cont.	ributing fa	ctors o	of food	dborne illness d	or injury. Interve	ntions are contro	ol measures to prevent foodborn	ne illness or injury.			
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it	em	IN	N=in	compliance	OUT=not i	n compliance	N/A=not applicable	N/O=not observed			
P=Priority item Pf=Priority foundation item C=Core item V=violation type	Mark ir	appro	opria	te box for C	OS and/or R	COS=correc	ted on-site during inspection	on R=repeat violation			
IN OUT N/A N/O Supervision	V	cos	R	IN O	UT N/A N/O	Protecti	on from Contamination	T - T -			
1 Person/Alternate Person in charge present,	200						d and protected	P/C O O			
demonstrates knowledge and performs duties	Pf	0	$\circ$	1 00			urfaces: cleaned & saniti				
2 Certified Food Protection Manager for Classes 2,	С			17	P		ion of returned, previous	slv			
3, & 4	0	0	0	17			itioned, and unsafe food				
Employee Health					/Ti	ime/Tempera	ture Control for Safety				
3 Management, food employee and conditional employee;	P/Pf	0		18 0	00 P	roper cooking	time and temperatures	P/Pf/C O O			
Knowledge, responsibilities and reporting	F/FI	I NEEDS II		19 🔾	O O PI	roper reheatin	g procedures for hot hol	Iding POO			
4 V Proper use of restriction and exclusion	P	0	0	20 0	O O Pr	roper cooling	time and temperatures	POO			
5 Written procedures for responding to vomiting and	Pf	0	0	21 0		roper hot hold	ling temperatures	POO			
diarrheal events	1.1			22 0 9			ding temperatures	POO			
Good Hygienic Practices				23			rking and disposition	P/Pf O O			
6 Proper eating, tasting, drinking, or tobacco products us			_	24 0 0		me as a publi	c health control: procedu	ures P/Pf/C O			
7 No discharge from eyes, nose, and mouth	С		0	24 0	ar	nd records	**	P/Pf/C O			
Preventing Contamination by Hands				11/10/8/17		Consi	umer Advisory				
8 Hands clean and properly washed	P/Pf	0	0	25 0	> Ø c	onsumer advisor	y provided: raw/undercooked	food Pf O			
9 No bare hand contact with RTE food or a	P/Pf/C			/			ceptible Population				
pre-approved alternative procedure properly followed				26 🐼 🤇	O Pa	steurized foods	used; prohibited foods not off	fered P/C O			
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C		9				ves and Toxic Substan				
Approved Source				27 0 8			approved and properly to	used POO			
11 O Food obtained from approved source	P/Pf/C			28	To	oxic substance	es properly identified,	P/Pf/C O O			
12 C Food received at proper temperature		0		20 0	sto	ored & used					
13 Dood in good condition, safe, and unadulterated	P/Pf	0	9				ith Approved Procedure	es			
Required records available: molluscan shellfish	P/Pf/C	0		29 0 0			h variance/specialized	P/Pf/C O O			
identification, parasite destruction	20.00	- A	-			ocess/ROP c	riteria/HACCP Plan	17/1/10			
				ACTICES							
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	v			for COS and	/or R C	1,470	on-site during inspection	R=repeat violation			
30 Pasteurized eggs used where required	P	-		OUT			e of Utensils	V COS R			
31 Water and ice from approved source	P/Pf/C			43 O In-	use utensiis:	properly stor	ed	C O O			
32 O Variance obtained for specialized processing methods	Pf	00	읮	44 0 00	ensiis/equipme	ent/linens: prop	perly stored, dried, & handle	ed Pf/C O O			
Food Temperature Control	F1		$\subseteq$	45 0 01	igie-use/single	e-service article	es: properly stored & used	Value of States of States			
Droppy applies mother droppy at the first transfer of the first tr	_	Т		40 0 61	oves used pr			0 00			
temperature control	Pf/C	0	0	C-   C  E0	od and non t	Otensiis	and Equipment				
34 O Plant food properly cooked for hot holding	Pf	0	<del>_</del> (	(4) X 50	operly design	rood contact s red, construct	surfaces cleanable,	P/P(C)00			
35 O O Approved thawing methods used		0					ed, and used lled, maintained and use	$\sim$			
36 Thermometers provided and accurate		0					illed, maintained and use and test strips available	ea; Pf/C O O			
Food Identification	1. 1/0					s, samuzers, a act surfaces cl		c 00			
37 O Food properly labeled; original container	Pf/C	0	0	10 0 110	on rood done		ical Facilities				
Prevention of Food Contamination	1			50 O Ho	at and cold w		; adequate pressure	Pf OO			
38 Insects, rodents, and animals not present	Pf/C	0	0	51 O PI	umbing inetal	lled: proper h	ackflow devices	P/Pf/C ( )			
39 Contamination prevented during food preparation, storage & display	P/Pf/C			52 O Se	wage and wa	aste water nr	perly disposed	P/Pf/C O O			
40 Personal cleanliness		0		53 O To	ilet facilities	properly cons	structed, supplied, & clea	an Pf/C O			
41 O Wiping cloths: properly used and stored	С	0	_	54 O Ga	rbage and ref	use properly di	sposed; facilities maintaine	ed C O O			
42  Washing fruits and vegetables	P/Pf/C			55 O Ph	vsical facilitie	es installed, m	naintained, and clean	P/Pf/C O O			
Permit Holder shall notify customers that a copy of the most recent inspection repo				56 O Ad	lequate venti	lation and ligh	nting; designated areas u	used C O O			
- Copy of the most recent inspection repo	ii is ava	madle.	52)	○ Na	tural rubber l	latex gloves n	ot used per CGS §19a-3	36f			
D	1-1			Violations	documente	ed	Date corrections of				
Person in Charge (Signature) Jessewu Seel Date 12	19/2	4			m Violations						
Person in Charge (Brinted)					undation Iten	n Violations		/			
Person in Charge (Printed)			_	Core Item			3/9/25	1			
Inspector (Signature) Hattlem Person Date 1210	110	1.1		Risk Facto	or/Public Hea	Ith Intervention	n Violations				
Date 140	40	7_	-				ervention Violations				
Inspector (Printed) Katelyn Person	***				ail Practices \		x if you intend to reinsp	ant			
Appeal: The owner or operator of a food establishment aggrieved by the	is orde	er to c	Corre	act any inc	nection viola	tion identifi-	d by the food is a reinspi	osto bold de l			
or dispose of unsafe food, may appeal such order to the	Directo	or of H	Heal	th, not late	r than forty-	eight hours a	of such o	or to noia, destroy,			

Foo	d Estal	blishment Ins	pection R	Report	Page 2	of 2
LHD Marchester		Inspection Report Continuation		•	Date 12/9	124
Establishment Kinder C	are	Town MM	chester			
		TEMPERATURE OBS				
Item/Location/Process	Temp	Item/Location/Process	Temp		cation/Process	Temp
milk	40 %	pasta	162F	handsin		116 =
Shredded oneese	39 -	•		3-bay	schitzer	150ppm
				5-bay	hot	118/2
				dishmi	achine	7160F
						_
						emp Rite
						Date:
	ORG	SERVATIONS AND COR	DECTIVE ACTIC	NIC		Empleado  PASS WHEN BLUE
Violations cited in this		corrected within the time frames			5.11 & 8-406.11 d	BAR TURNS ORANGE ES ACEPTABLE CUANDO LA BARRA ATRICAMBRIA À COLOR MARIANIA
Item Number					the contract of the same of th	160°F/71°C
5 .1	100	6. (				
JANGT	(+ hu1	on site				
470 custing he	acode 1	accial. Wash	od and	1 -0 01	0.0100	
47c cutting be	1405 N	heavily young	ec. need	re bi	acing	
					U	445 W.
Note test stri	ns +	themomete	~ amail	able		
70 10 100 100	755 .	1.101 01 010	00000	,-(.) - (		WIN
000/-10		1.	. 1 ,		1	
Note: maintena	nu n	s for Clean	of policy	get	to hard	
reach	olace	S for Clean	iness	8		
	10.00	- (V: C/(3:7)				
71 55 1	i - 1	0 0 11	0. 001	. 1	0	1 - 1
Discussed	dent	ed can poli	icy. Ret	rmed	for cr	edit
		į.	I.			
Discussed	20010	all books	05 1304	0.1	~ Oncielo	1 .
013003860	4.1010	yee health	porcy	410	16001790	4
Sym	otoms					
1 0						
Nº lal.	Δ . A A a .			200	, 1 (	
KI TEMO	0 M	ill very Ch	egn +	0190	nized!	
Diccocced	PEDO	nequiremen	to all	NO. 1	Dinecto	^
D15(0 StO)	CIPI	1 1690119119	117 7	11600	Director	1
Jesser	na.					
			The Section of Co.			
Poroon in Change (C)	A 1				- 121	aby
Person in Charge (Signature)	IN V	2				
Inspector (Signature) Kall	um-	eyson			Date 12/9	7/24

The state of the s								_
Risk Category: Z Food Establ	ishm	nent	Ins	spect	ion R	eport	Page 1	of <u>2</u>
Establishment type: Permanent Temporary Mobile Other					Date:	12/9/2	24	
Establishment La Plazifa Del Moforcio		+eeting	Connectic	ON Health	Time Ir	4:00	AMPN Time Out 5.	15_AMIEND
Address 425 Broad 5+				4)	LHD	Manch	ester	
Town/City Manchester					Purpos	se of Inspectio	n: Routine F	re-op
Permit Holder VOZTEN MORTINE)	Co	onnecticu of Pub	rt Depa olic Hea	artment alth	Reinsp	ection	Other	
FOODBORNE ILLNESS RISK FA	ACTO	RS A	ND	PUBL	IC HEA	LTH INTER	/ENTIONS	
Risk factors are important practices or procedures identified as the most prevalent contri	ributing fa	ctors of	foodbo	orne illness	or injury. In	nterventions are con	trol measures to prevent foodborne i	lness or injury.
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it	em	IN:	=in co	ompliance	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	appro	priate	box for (	COS and/o	or R COS=corr	ected on-site during inspection	R=repeat violation
IN ØUT N/A N/O Supervision	V	cos	R	IN C	UT N/A N	I/O Protec	ction from Contamination	V COS R
Person/Alternate Person in charge present	-						ed and protected	P/C O O
demonstrates knowledge and performs duties	Pf				X O		surfaces: cleaned & sanitize	
Cortified Food Protection Manager for Classes 2			_ 4				sition of returned, previously	
3, & 4	С			17 🛇		served, recor	ditioned, and unsafe food	POO
Employee Health	-	, ,					rature Control for Safety	
Management, food employee and conditional employee;	P/Pf	0	) I F				ng time and temperatures	P/Pf/C O O
knowledge, responsibilities and reporting	2022	3.5					ting procedures for hot holdi	
4 💜 🔎 Proper use of restriction and exclusion	Р	0		20 0	900		g time and temperatures	POO
5 Written procedures for responding to vomiting and	Pf	0		21 0/	000	Proper hot ho	olding temperatures	POO
djarrheal events	PI		$\neg   \lceil$	22 0			olding temperatures	POO
Good Hygienic Practices				23	000	Proper date r	narking and disposition	P/Pf O O
6 Proper eating, tasting, drinking, or tobacco products us	e P/C	0	511				blic health control: procedure	es
7 Ø O No discharge from eyes, nose, and mouth	С	0		24 0	$\supset  \infty $	and records		P/Pf/C O
Preventing Contamination by Hands	_						sumer Advisory	
8 Ø P Hands clean and properly washed	P/Pf	0	all	25 🔾	CO	Annual Contract of the Contrac	sory provided: raw/undercooked fo	od Pf OO
No hard and all DTE C. I			$\stackrel{\smile}{\to}$	20 0			usceptible Population	
9 Pre-approved alternative procedure properly followed	P/Pf/C	0		26 0	OC		ds used; prohibited foods not offer	ed P/C O O
10  Adequate handwashing sinks, properly supplied/accessible	Pf/C	0		20 0	/		itives and Toxic Substance	
Approved Source	11 1/0			27		THE REAL PROPERTY.		
11 Ø Ø Food obtained from approved source	DIDGO	TOTA	$\neg$	/	00	ARCHARACTURE CONTRACTOR CONTRACTO	es: approved and properly us	ed POO
	P/Pf/C			28 0	00		nces properly identified,	P/Pf/C O
		0				stored & used		
	P/PT	0	4	-/			with Approved Procedures	
Required records available: molluscan shellfish	P/Pf/C	0		29 0	00		with variance/specialized	P/Pf/C O O
identification, parasite destruction	00.05	T A !!		OTIOE	_	process/ROF	criteria/HACCP Plan	
				ACTICE				
Good Retail Practices are preventative measures to								
				or COS ar	id/or R	COS=correcte	ed on-site during inspection	R=repeat violation
OUT N/A N/O Safe Food and Water	٧	cos		OUT			Use of Utensils	V COS R
30 Pasteurized eggs used where required	Р	0		43 O II	n-use ute	nsils: properly st	ored	· C O O
31  Water and ice from approved source	P/Pf/C						roperly stored, dried, & handled	Pf/C O O
32 O Variance obtained for specialized processing methods	Pf		2	45 OS	ingle-use	/single-service art	icles: properly stored & used	P/C O O
Food Temperature Control				46 0	Sloves us	sed properly		c 0 0
Proper cooling methods used; adequate equipment for	Pf/C			THE TENE		Utens	ils and Equipment	
temperature control	FIIC			47 O F	ood and	non-food contac	t surfaces cleanable,	DIDHO O
34 O O Plant food properly cooked for hot holding	Pf	0		→′	roperly d	esigned, constru	cted, and used	P/Pf/C O
35 O O Approved thawing methods used	Pf/C	0	$\neg$	V			stalled, maintained and used	D510
36 C Thermometers provided and accurate		0		48 (			s, and test strips available	Pf/C
Food Identification						contact surfaces		c 00
37 C Food properly labeled; original container	Pf/C	0				Ph	ysical Facilities	
Prevention of Food Contamination				50 O F	lot and co		ole; adequate pressure	Pf O O
38 O Insects, rodents, and animals not present	Pf/C	0					backflow devices	P/Pf/C O O
39 Contamination prevented during food preparation, storage & display	P/Pf/C						properly disposed	P/Pf/C () ()
40 O Personal cleanliness		0	$\exists$	53 O T	oilet faci	lities: properly co	onstructed, supplied, & clean	Pf/C O O
41 Wiping cloths: properly used and stored	C	0					disposed; facilities maintained	
42 Washing fruits and vegetables	P/Pf/C						, maintained, and clean	
		-					ighting; designated areas us	P/Pf/C O O
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ailable.					ignling, designated areas us s not used per CGS §19a-36	
0/01	7/0/	107	6		s docun		Date corrections du	
Person in Charge (Signature) // // Date	111	)d4	<i>y</i>   -	-	em Viola	Company of the Compan		72
2/01/21/20 10/20/2012	110					n Item Violations	12-19-7	4 1
Person in Charge (Printed)	-				n Violatio		2-0-50	(1
11 21 - 121	01	n li		Risk Fac	tor/Public	Health Interver	tion Violations	1
Inspector (Signature)	91.	14		Repeat F	Risk Facto	or/Public Health	Intervention Violations	-
U La Dancas I	1			Good Re	tail Pract	tices Violations		
Inspector (Printed) 2056 Namil &				Requires	s Reinsp	ection - check l	oox if you intend to reinspe-	ct
Appeal: The owner or operator of a food establishment aggrieved by the	his orde	er to c	corre	ct any in	spection	violation identi	fied by the food inspector of	r to hold, destroy.
or dispose of unsafe food, may appeal such order to the	Directo	or of H	Healt	h, not la	ter than t	forty-eight hours	after issuance of such ord	ler.

Food Establishment Insp	ection Report	Page <u>2</u> of <u>2</u>
LHD Manchester Inspection Report Continuation S		Date 12/9/24
Establishment <u>La Plazifa Del Mofongo</u> Town Manch	nester	1
TEMPERATURE OBSER	RVATIONS	
Item/Location/Process  Lem/Location/Process  Lem/Location/Process  Lem/Location/Process  Lem/Location/Process  Hot Hold Cabinet  Cice  See 38F Rock  Emparada 38F W/C Salami  Cold Preptable  Sliced Cheese 38F Rock  Nam 38F Lock  Salami  38F Lock  Salami	Temp Item/Loc Hand Sin 155F Custome 160F 37F 37F 37F 37F 37F 37F	Eation/Process Temp  K Kitchen   IOF  C BR Sink   IISF  6.11 & 8-406.11 of the food code.
Number		
16PF interior of ice machine at bar uncleased to the Ceiling leaking in kitchen onto when it cains. PIC states properticepair and is aware of issue.	an Floor. PLC State y owner is resp	es (oof leaks Ponsible for
Note PIC instructed to contact property	lowner to sch	edule roof
Note Good labeling & hierarchil	[9[25.	
Note No cooking or cooling at time of in.	Section	
Note Good glove use observed	,	
nned- 6		121-1211
Person in Charge (Signature)		Date 2 9 3
nspector (Signature)		Date 12/9/24
		, ,

					9			
Risk Category: Food Establ	lishn	nen	t Ir	spectio	n Repor	t	Pag	e 1 of <u>2</u>
Establishment type: Permanent Temporary Mobile Other					Date: 12	127	124	
Establishment Marchester High Mart		4secon	IN COMME	cticus Healing	Time In	:306	M/PM Time Out	11:30 (AM)PM
Address 252 Spencer st.		nī	D	H	0.74 (44 24	nche	1	
Town/city Manchester				F	Purpose of Ir	spection:	Routine	Pre-op
Permit Holder Souphi Toma	C	onnection of Pu	cut De	partment ealth	Reinspection	1	Other	
FOODBORNE ILLNESS RISK FA	ACTO	RS	ANI	D PUBLIC	HEALTH	INTERVE	ENTIONS	
Risk factors are important practices or procedures identified as the most prevalent cont								ne illness or injury.
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered if				compliance	OUT=not in o		N/A=not applicable	N/O=not observed
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	ted on-site during inspection	
IN OUT N/A N/O Supervision	V	cos			T N/A N/O		on from Contamination	
Person/Alternate Person in charge present,							and protected	P/C 0 0
demonstrates knowledge and performs duties	Pf	0	0	(16) 0 00		The second secon	urfaces: cleaned & saniti	
2 Certified Food Protection Manager for Classes 2,	С	0	0	17 0 0	Dror		on of returned, previous	lv O
3, & 4					serv		tioned, and unsafe food	
Employee Health							ture Control for Safety	
Management, food employee and conditional employee;	P/Pf	0		18 O C	O Prop	er cooking	time and temperatures	P/Pf/C O O
knowledge, responsibilities and reporting				19 0 0	Prop	er reheatin	g procedures for hot hol	
Proper use of restriction and exclusion	P	0	0	20 0 0			time and temperatures	POO
Written procedures for responding to vomiting and	Pf	0	0	21 0 0			ing temperatures	POO
diarrheal events	1 88.77	8753		22 Ø O			ding temperatures	POO
Good Hygienic Practices  6 O Proper eating, tasting, drinking, or tobacco products us	0	T		23 0 0			rking and disposition	P/Pf O O
J J S S S S S S S S S S S S S S S S S S			9	24 0 0			c health control: procedu	ures P/Pf/C
No discharge from eyes, nose, and mouth  Preventing Contamination by Hands	Yc.	0	$\subseteq$		and	records		
8 O Hands clean and properly washed	Dipe	0		25 0 0			umer Advisory	
No bare hand contact with RTE food or a	PIPI	0	$\subseteq$	25 0 0			y provided: raw/undercooked	food Pf O
pre-approved alternative procedure properly followed	P/Pf/C	0		26 0 0			ceptible Population	
Adequate handwashing sinks, properly supplied/accessible	Pfic	0	0	20 0 0	The second second		used; prohibited foods not off	
Approved Source	(F)C			27 0 0			ves and Toxic Substan	
11 O Food obtained from approved source	P/Pf/C			27 0 9			approved and properly	used POO
12 O Food received at proper temperature		0		28 🗭 🔾		c substance ed & used	es properly identified,	P/Pf/C O O
13 Composition of the following safe, and unadulterated		0					th Approved Procedure	00
Doguirod records available; mallyseen shallfah					Corr		h variance/specialized	es
identification, parasite destruction	P/Pf/C	0		29 0 0			riteria/HACCP Plan	P/Pf/C O O
	OD RE	TAIL	PR	ACTICES		111053		
Good Retail Practices are preventative measures to	o contro	I the a	additi	on of pathoge	ens, chemicals,	and physica	I objects into foods.	
				for COS and/o			on-site during inspection	R=repeat violation
OUT N/A N/O Safe Food and Water	V	cos	R	OUT			e of Utensils	V COS R
30 Pasteurized eggs used where required	Р	0	0		se utensils: p	roperly stor	ed	c 00
31 Water and ice from approved source	P/Pf/C	0	0	44 O Uter	nsils/equipment	/linens: prop	erly stored, dried, & handl	ed Pf/C O O
32 O Variance obtained for specialized processing methods	Pf	0	0	45 O Sing	gle-use/single-s	ervice article	es: properly stored & used	P/C O O
Food Temperature Control				46 O Glo	ves used prop	erly		C O O
Proper cooling methods used; adequate equipment for	Pf/C	0	0				and Equipment	
temperature control		87770	101153				surfaces cleanable,	P/Pf/C O O
34 O Plant food properly cooked for hot holding	Pf	0		pro	perly designed			
35 O Approved thawing methods used		0		148			lled, maintained and use	ed; Pf/C
36 Thermometers provided and accurate	Pf/C	0	0	clea	aning agents,	sanitizers, a	and test strips available	
Food Identification  37 Food properly labeled; original container	200	T _ T		49 90 Nor	n-food contact			000
	Pt/C	0	0	50 0111			ical Facilities	
Prevention of Food Contamination  38   Insects, rodents, and animals not present	1000						; adequate pressure	Pf O O
39 Contamination prevented during food preparation, storage & display		0					ackflow devices	P/F(f/C)OX
40 Personal cleanliness	P/Pf/C	0					perly disposed	P/P/ICO
41  Wiping cloths: properly used and stored	C	0	-				structed, supplied, & clean sposed; facilities maintain	
42 Washing fruits and vegetables	P/Pf/C						sposed, racilities maintaine naintained, and clean	
			-				nting; designated areas u	P/P(C) O
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ailable		O Nat	ural rubber lat	ex gloves n	ot used per CGS §19a-3	36f
Person in Charge (Signature) ASh 12 7 Date 12/2	7/2	Y		Priority Item	documented Niolations		Date corrections of	due #
Person in Charge (Printed) ASWIEW. ? 12/2	7/2	4		Core Item \			1127128	Ş
Inspector (Signature) // Athlem 12/2	27 /z	4		Risk Factor Repeat Risk	/Public Health k Factor/Publi	Intervention	n Violations ervention Violations	6
Inspector (Printed) Kare In no Person		-		Good Retai	I Practices Vid	olations	x if you intend to reinsp	act 9
Appeal: The owner or operator of a food establishment aggrieved by the	nis orde	er to	COTT	act any inco	ection violeti	on identifie	d by the feed issues:	orto hold doctor
or dispose of unsafe food, may appeal such order to the	Directo	or of	Hea	Ith, not later	than forty-eig	aht hours a	of the lood inspector	or to noia, destroy,

Food Establishment Inspection Report Inspection Report Continuation Sheet LHD Mancheste Establishment MCnChester High TEMPERATURE OBSERVATIONS Item/Location/Process Item/Location/Process Item/Location/Process Temp Temp 116 F handsink WI( amb. ent halmoum handlink dis perser **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 not clean, not unelean. une lean cleaning. A food discuss Person in Charge (Signature) Inspector (Signature)

Risk Category: 4 Food Estab	lishn	ner	nt Ir	nspect	tio	n Re	port	Page 1 c	of 2	
Establishment type: Permanent Temporary Mobile Other	10,410,110	NO. WINCO				ate:	7/18/202	4		
Establishment Manchester Han School		45°	ping Conn	ecticut Health	50000	me In	10 (	MMPM Time Out		AM/PM
Address 134 MIDDLE TOKE			P	H)	LH	НD	mano	nester		
Town/City Manch ester.					Pt	ırpos	e of Inspection	: Routine Pre	e-op	
Permit Holder BOald Of Ed Bridget - PIC		of i	Public H			100	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 it				complianc		10000	erventions are contro not in compliance			
P=Priority item Pf=Priority foundation item C=Core item V=violation type			Girca Janasa	CONTRACTOR OF THE PARTY OF THE	20.20		Company of the Compan	With the same of t	O=not obs R=repeat	1 (6x = 110,770
IN OUT N/A N/O Supervision	V	cos	_			N/A N/		on from Contamination	v v	COS R
2 /4/4 / 2	100	00.40	-				Food separated		P/C	00
demonstrates knowledge and performs duties	Pf	0				0	Food-contact s	urfaces: cleaned & sanitized		00
Certified Food Protection Manager for Classes 2, 3, & 4	С	0	0	17	0			ion of returned, previously itioned, and unsafe food	P	00
Employee Health	-				/			ture Control for Safety		
Management, food employee and conditional employee;	P/Pf	0	0	18	Ø	00	Proper cooking	time and temperatures	P/Pf/C	00
knowledge, responsibilities and reporting	restons	0 55-63	1	19 🗷	0	00	Proper reheating	g procedures for hot holding		11.00
Proper use of restriction and exclusion	P	0	0	-				time and temperatures	P	
Written procedures for responding to vomiting and diarrheal events	Pf	0						ing temperatures		
Good Hygienic Practices	-		-					ding temperatures irking and disposition	P/Pf	00
6 O Proper eating, tasting, drinking, or tobacco products us	e P/C	To	0					c health control: procedures	PIPI	
7 O No discharge from eyes, nose, and mouth	С	_	0	24	0	@ C	and records	o nearth control. procedures	P/Pf/C	00
Preventing Contamination by Hands			175			1		umer Advisory		
8  Hands clean and properly washed	P/Pf	0	0	25 🔾	0	B	Consumer advisor	y provided: raw/undercooked food	Pf	00
No bare hand contact with RTE food or a	P/Pf/C	0	0			-	Highly Sus	ceptible Population		
pre-approved alternative procedure properly followed  Adequate handwashing sinks, properly supplied/accessible				26	0			used; prohibited foods not offered	P/C	00
Adequate handwashing sinks, properly supplied/accessible  Approved Source	Pf/C	10	0	07				ves and Toxic Substances	1-	
11 Food obtained from approved source	P/Pf/C	To		27 0	2	8		approved and properly used	I P	00
12 O Food received at proper temperature	P/Pf			28	0	0	stored & used	es properly identified,	P/Pf/C	00
13 Pood in good condition, safe, and unadulterated		Ö	_		X 10	-		ith Approved Procedures	ologiji -	
14 O Required records available: molluscan shellfish	P/Pf/C	Crosses:	100000	20	0	of a		h variance/specialized	D IDIII	
identification, parasite destruction						4	process/ROP c	riteria/HACCP Plan	P/Pt/C	00
				RACTICE						
Good Retail Practices are preventative measures to  Mark OUT if numbered item is not in compliance V=violation type Mark i				for COS a				per charge of the company and the control of the		
OUT N/A N/O Safe Food and Water	v	cos	-	OUT	iliu/oi	К		on-site during inspection se of Utensils	R=repeat	cos R
30 Pasteurized eggs used where required	Р	0	_		In-us	e uten	sils: properly stor		C	00
31 O Water and ice from approved source	P/Pf/C	0	0	44 0 1	Utens	ils/equ	ipment/linens: pror	perly stored, dried, & handled	Pf/C	
32 O Variance obtained for specialized processing methods	Pf	0	0	45 🔾 S	Single	e-use/s	ingle-service article	es: properly stored & used	P/C	00
Food Temperature Control				46 0	Glove	es use	d properly		С	00
Proper cooling methods used; adequate equipment for temperature control	Pf/C	0		2				and Equipment		
34 O Plant food properly cooked for hot holding	Pf	0						surfaces cleanable,	P/Pf/C	00
35 O Approved thawing methods used	Pf/C	_	0	1			signed, construct	ed, and used lled, maintained and used:		
36 C Thermometers provided and accurate		0		148			•	and test strips available	Pf/C	00
Food Identification	n da						ontact surfaces c		6	10
37 C Food properly labeled; original container	Pf/C	0	0			70.7		ical Facilities		
Prevention of Food Contamination								; adequate pressure	Pf	00
38 Insects, rodents, and animals not present	Pf/C						stalled; proper b			00
39 Contamination prevented during food preparation, storage & display 40 Personal cleanliness	P/Pf/C	_	_	52 0 5	Sewa	ige an	d waste water pro	perly disposed	P/Pf/C	00
41 Wiping cloths: properly used and stored	Pf/C		0					structed, supplied, & clean sposed; facilities maintained		00
42 Washing fruits and vegetables	P/Pf/C		_					naintained, and clean	P/Pf/C	00
Permit Holder shall notify customers that a copy of the most recent inspection repo		-	-	56 0 1	Adeq	uate v	entilation and ligh	nting; designated areas used	3	00
Copy of the most recent inspection repo	JIL IS AV	IIIADI	e.	0	Natur	al rubl	ber latex gloves r	not used per CGS §19a-36f		
Person in Charge (Signature) Com (Date 12)	618	0	24	Violatio				Date corrections due		#
Person in Charge (Signature) WM Date Date	3 10		×T	Priority I				1000 200	~	_
Person in Charge (Printed) Anna Mazzeile				Core Iter			Item Violations	2/18/20		-
101cm	10	17	A				Health Intervention	on Violations	4	
Inspector (Signature) 2 SMM Date 2	1/20	16		Repeat F	Risk	Factor	/Public Health Int	ervention Violations	_	
Increased (Printed) ALIVEN GRANALI	V			Good Re	etail I	Practic	es Violations			7
Inspector (Printed) ( ) ( ) ( ) ( ) ( ) ( ) ( ) ( ) ( ) (		ota dia		Require	es Re	inspe	ction - check bo	x 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	COTT	ect any in	nspe	ction v	violation identifie	d by the tood inspector or to	o hold, d	estroy,
The state of the s	-11000	ال ،ر	, ica	icii, notia	att l	iaii 10	ry-eight hours a	inci issualice of Such order		

Food Establishment Inspection Report LHD Manchester Inspection Report Continuation Sheet Establishment Manchester High School Town Mancheste TEMPERATURE OBSERVATIONS Item/Location/Process Item/Location/Process 170F/1587 hotline-chicken 1425 hot water-H.S. not unit / chicken 40F -3F Travisen 30001 hair+haifchlame 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 Temp▶Rite, § Thermometer/alcohol vulpes available ng missing by prep areafoven cookline grow missing across from 3 bay sink ATC wood pailet used for dry storage in back by Wichnotex knowledgable Staff + person in charge handwashing of staff Date 12/18/2024 Person in Charge (Signature)

Inspector (Signature) 🖔

Date 17/18/20174

### **Denise Payne**

From: Lauren Grandy

Sent: Wednesday, December 18, 2024 2:52 PM

**To:** efeenstra@mpspride.org

**Cc:** Denise Payne

**Subject:** FW: Manchester High School

**Attachments:** IMG\_2734.jpg; IMG\_2733.jpg; IMG\_2732.jpg

### Hi Elisha,

I was out doing an inspection of Manchester High School today. Just so you are aware, along the cookline/prep line, the ceiling/tiles are missing on each side in the back near the prep sinks of the café. I pointed them out to Anna, so she is aware (see pictures attached).

Also, the grout along the floor tiles across from the prep sink (same area) are starting to become damaged (see picture attached). If the grout can be repaired so that way the floor tiles do not begin to pop up or crack.

I know you have holiday break coming up, if both these issues can get addressed during that time, that would be great.

Any questions, please let me know.

Thank you,

Lauren Grandy Environmental Health Inspector Manchester Health Department 479 Main Street Manchester, CT 06040 860-647-3173

Please be aware of our new hours of operation beginning Monday, 8/5/24. We will be open until 7PM on Tuesdays and closing 1PM on Fridays, all other days will be 8:00 - 4:30 PM.

Ris	k C	ateg	ory	: 2			Foo	d Establ	ishm	ien	t In	spe	ect	ion F	₹ер	ort		Page	1 of _	<u> </u>	_	
Est	abli	shn	nent	typ	e: Pe	manent Ter	mporary Mobile	Other						Date:	•	12/3/3	24					
Est	abli	shn	ent	n	)an	chesterN	Viddle Aco	ideny		4seting	Connect	cut Heal	į.	Time	In_		M/PM	Time Out_			AM/I	PM
						School		ر		DI	PI	-		LHD	n	Jonah	este					
Τον	vn/0	City	M	$\supset_{\mathcal{C}}$	30	cheste			J					Purp	ose o	Inspection	Re	utine	Pre-op	)		
Per	mit	Hol	der	n	NPS	Š			Co	of Pu	ut Dep	artmen alth	t	Reins	spec	tion	Other_					_
						FOOD	BORNE ILLNES	S RISK FA	CTO	RS A	AND	PU	BL	IC HE	EAL1	TH INTERVI	ENTION	S				5
	. (	Risk	facto	rs are	importa	ant practices or proce	edures identified as the mo	ost prevalent contr	ibuting fa	ctors o	f foodb	orne i	Iness	or injury.	Interv	rentions are contro	l measures t	prevent foodborne	e illness or	injury.		
	Mar	k de	signa	ited c	omplia	ance status (IN, C	OUT, N/A, N/O) for ea	ch numbered it	em	11	N=in c	ompli	ance	OU	T=not	t in compliance	N/A=n	ot applicable	N/O=n	ot obs	erve	d
P=		rity it			Priority		C=Core item V=	violation type	_						1			during inspection		epeat		
	IN	OUT	N/A				Supervision		٧	cos	R	_		DUT N/A				Contamination			cos	
1	0	0	0	10000000			on in charge preser		Pf	0		15	_		-	Food separated				P/C	0	_
***	10000		_				dge and performs du tion Manager for Cla		9.08	2253		16		00	THE REAL PROPERTY.	Food-contact s				/Pf/C	0	0
2	0	0	0	50000	3, & 4	ea Food Protect	ion wanager for Cla	isses z,	С	0	0	17	$\circ$			Proper disposit served, recond			У	Р	0	0
			3 30				oyee Health								-	Time/Tempera	010100000000000000000000000000000000000	The state of the s				
3	0	0					loyee and conditional	employee;	P/Pf	0		-	_			Proper cooking				/Pf/C	-	-
		0		CONTRACTOR OF THE PARTY OF			ilities and reporting		Wester Sal	(North St.		19 0				Proper reheatin			ding	P	9	_
4	0	_		(CH195))-			on and exclusion r responding to vom	iting and	Р	0	0					Proper cooling Proper hot hold				P	00	
5	0	0				eal events	r responding to vom	iting and	Pf	0	$\circ$					Proper cold hol				P	0	_
				Section 1	3101111		gienic Practices		_			-				Proper date ma				P/Pf	0	_
6	0	0	150	0	Proper		, drinking, or tobacc	o products use	e P/C	0	0			00	T -	Time as a publi			ires	1000		
7	0	0	1				es, nose, and mouth		С	0	0	24				and records			P	Pf/C	0	0
							ntamination by Han	ids							/	Cons	umer Adv	isory				
8	0	0				clean and prop			P/Pf	0	0	25	)	00		Consumer advisor			food	Pf	0	0
9	0	0	0				with RTE food or a	-lf11	P/Pf/C	0		00	~ [	- 6	District of	Highly Sus		The second secon				_
10		0	SON COLUMN				ive procedure prope sinks, properly suppli		Pf/C			26		0/0	Total Street	Pasteurized foods			239962	P/C	0	0
10		_	N. S.		Auequa		oved Source	ed/accessible	PT/C	191	$\subseteq$	27		60	_	d/Color Additi Food additives:				П	0	
11	0	0			Food o		pproved source		P/Pf/C	0			/		THE REAL PROPERTY.	Toxic substanc						
12	_		0	200		eceived at prop		_	P/Pf			28	7	> $ $		stored & used	es proper	y identified,	P	/Pf/C	0	0
13	_	0			Food i	n good conditio	n, safe, and unadult		P/Pf		0	/				onformance w	ith Appro	ved Procedure	es			
14	0	0	0				ilable: molluscan sh	ellfish	P/Pf/C	0	0	29		00		Compliance wit			-	/Pf/C		
**	_	-		_ =  i	dentif	ication, parasite	destruction		HE MACESONAL	100.000	1		245	STEEDS NOT THE		process/ROP c	riteria/HA	CCP Plan		// //	$\sim$	
	100					Good Petail Pro	actices are preventat		DD RE						homis	ola and abusine	I abiaata in	to foods	Value V			
10	Mark	OII	T if n	umbe		em is not in comp			approp							COS=corrected			D-r	epeat	viole	tion
		N/A		umbe	neu ne		od and Water	type wark ii	V	cos			UT	Id/OI K	-	Proper Us			K-1	-	cos	
30	_			aste	urized	eggs used who			P		0		-	n-use u	tensil	s: properly stor		15115		С	0	
31						ice from approv			P/Pf/C	0	0					ment/linens: proj		d, dried, & handle	ed		0	
32	0	0	1	/aria	nce ob		ialized processing n	nethods	Pf	0	0	45	$\supset$ $\mathbb{S}$	ingle-us	se/sing	gle-service articl				P/C	0	0
		MINISTER OF THE PERSON NAMED IN					perature Control		/			46		Sloves u	used	properly				С	0	0
33	ol		CHOOSE .	0.5			ed; adequate equip	ment for	Pf/C	0	0						and Equ					
						e control properly cooked	for hot holding		Pf			47	)			n-food contact s			P	Pf/C	0	0
						nawing methods		-/-	Pf/C	00		-				gned, construct a facilities: insta			vq.	-	-	II Description
36						ers provided an		-		0		48				nts, sanitizers,			su,	Pf/C	0	0
							dentification /		1			49				tact surfaces of		inpo avallable		С	0	0
37	0	Food	d pro	perly	/ label	ed; original con	tainer		Pf/C	0	0						ical Facil	ities				_
						Prevention of	Food Contamination	on				50	) F	lot and	cold	water available		and the same of th		Pf	0	0
						nd animals not p				0		51	$\supset$ F	lumbin	g ins	talled; proper b	ackflow de	evices		Pf/C	0	
							preparation, storage 8	& display	P/Pf/C							waste water pro			P.	Pf/C		
					nlines	erly used and s	torod			0	_					s: properly con				Pf/C	0	
						vegetables	torea		P/Pf/C	0						efuse properly d				C	9	
							20 1	a				_	_			ntilation and ligi				Pf/C C	8	
- 5	ermi	HOI	aer s	naii n	otity ci	ustomers that a co	opy of the most recent	inspection repo	ort is ava	iilable						er latex gloves i						
Per	son	in C	har	ae (5	Signat	ure) dina	. Parli	Date / 2 /	3/2	10	1 1	Viola	ation	is docu	umen	ited		corrections o			#	
						1	Disco	101	010	1	_	-	_	em Vio oundat		em Violations	A					
Per	son	in C	har	ge (F	Printe	d) Lynn	T9101				_			n Violat	0.000		/\		res			
Inc	nect	or /	Sian	atur	1 (0		2	Date /	2/2	/						ealth Intervention						
3	000	01 1	vigit	utui	-) 14	-	ayne	Date 12/2	10	J	_	-				Public Health In s Violations	ervention	violations	l)			
Ins	pect	tor (I	Print	ted)	D	enise t	Payne	4								ion - check bo	x if you in	tend to reinso	ect			_
							od establishment ac	ggrieved by th	nis orde	er to	corre	ct ar	ny in	spectio	on vic	plation identifie	d by the t	ood inspector	or to h	old. d	estr	ov.
-0.	2			or di	cnoco	of uncofo food	may anneal such	order to the	Directe	or of	Hook	h n	+ 10	tor thor	- 50-	u alaht hausa s		and of such a		-, -		- 11

LHD Manchester Inspection Report Continuation	n Sheet	- /- /-	1
	Ooc	Date 12/3/	<del>)                                    </del>
Establishment Marchester Middle Acad. Town Mar	chester		
TEMPERATURE OBS	SERVATIONS		4
Item/Location/Process Temp Item/Location/Process	Temp	Item/Location/Process	Temp
mulk 390 Hambuger maa	uce 163F	HOT Water	130F
0	**		
Marganne 39r		Dishmachene)	160F
0 65/ 2~~			
Cheese Sty 38P		Sani Sprayboth	
Vout 38F		O	
7000			
OBSERVATIONS AND COR			
Item Violations cited in this report must be corrected within the time frame	s below, or as stated	in sections 8-405.11 & 8-406.11 of the	food code.
Number			
Kitchen Dovider Odecsen	STRIL	to se Child Guid	lane
The state of the s		213 De CAMICE CILLIC	<i></i>
Kitchen provides Odessey, S Reviewed allergen No ill Foodwoorleur.	Process		
No ill toodworkers.			
	Haran		
Test strips avail			
Bitches Clian & C	organi:	zee.	
	V	<u> </u>	
			•
			emp> Rite, g
		En En PA	np:
Discussed Employee storage - de	dicate on	lowestshell	TURNS ORANGE
			50°F/71°C
Discussed Kitchen sink layout	luse.		
If ware wash hand sink noe	do to be	used to Russ	
Discussed Kitchen sink layout, If ware wash hand sink need dishes - OK -> but they ren	nove the	ma clear Sin	4
	,	1.	
Person in Charge (Signature) Lyn Pardi		Date 12/3	124

Risk	Ca	tego	ry:	Food	Establi	shm	ent	Ins	spe	cti	on F	Rep	ort ,	Page 1 o	of 2
Esta	blis	hme	ent typ	e: Permanent Temporary Mobile (	Other					_	Date:		12/3	124	II.
Esta	blis	hme	ent (	Manchester Regional Aco	adem	سرار	+sering !	Connection	cut Healt		Time	ln_	1200 A	M/PM Time Out	AM/PM
			(05	WetherellSt		1					LHD	$\mathcal{L}$	anche	ester	
Tow				ancheste =						7	Purp	ose	of Inspection:	Reutine Pr	e-op
				NDS		Co	nnecticu of Pub	rt Depa	artmen	t	Reins	spec	tion	Other	
Pern	nit I	Hold	er	FOODBORNE ILLNESS	RISK FA	CTO	RS A	ND	PII	RII	C HE	-Δ1	TH INTERVE	NTIONS	THE RESERVE
	R	isk fa	ctors ar	e important practices or procedures identified as the most p	prevalent contri	buting fa	ctors of	foodb	orne il	Iness	or injury.	Inter	ventions are control	measures to prevent foodborne illne	ess or injury.
1				compliance status (IN, OUT, N/A, N/O) for each				=in co					t in compliance		O=not observed
	_	ty ite		=Priority foundation item C=Core item V=viol			appro	priate	e box	for C	OS an	d/or F	R COS=correcte	ed on-site during inspection	R=repeat violation
_	_	-	N/A N/O			V	cos	R		IN O	UT N/A	N/O	Protection	on from Contamination	y cos R
00	300	Lete.		Person/Alternate Person in charge present,		Pf	0	5					Food separated		f(c)00
1 <		0		demonstrates knowledge and performs dutie		1		_  -	16	9	$\supset \bigcirc$	-		rfaces: cleaned & sanitized	P/Pf/C O
2		0		Certified Food Protection Manager for Class	es 2,	С	0		17	0			The state of the s	on of returned, previously	POO
	L			3, & 4 Employee Health				$\dashv$			0.55	3		ioned, and unsafe food ure Control for Safety	05. 3 1
T			2 1/0	Management, food employee and conditional em	nplovee:	T			18		570			time and temperatures	P/Pf/C O O
3	$\supset$	$\circ$		knowledge, responsibilities and reporting	,,,,,,,,,	P/Pf	0	7	19					procedures for hot holding	
4 <	0	0		Proper use of restriction and exclusion		Р	0							ime and temperatures	POO
5	2			Written procedures for responding to vomiting	ng and	Pf	0							ng temperatures	POO
				diarrheal events		1 80			_	_				ling temperatures	P O O
				Good Hygienic Practices	radicata ira	. I DIC		$\exists$	23					king and disposition health control: procedures	P/Pf O O
6 0		9		Proper eating, tasting, drinking, or tobacco p No discharge from eyes, nose, and mouth	roducis use	P/C C	00		24	$\supset$			and records	, nealth control, procedures	P/Pf/C O
1	7			Preventing Contamination by Hands		10			_	-			and the second s	mer Advisory	
8	51	0		Hands clean and properly washed		P/Pf	0	0	25	0	00			provided: raw/undercooked food	Pf OO
1000	8.0			No bare hand contact with RTE food or a		DIDFIC							Highly Susc	ceptible Population	
9	$\geq$	$\circ$		pre-approved alternative procedure properly	followed	P/Pf/C	0	$\bigcirc$	26		$\supset C$		Pasteurized foods u	used; prohibited foods not offered	P/C O O
10	)	0		Adequate handwashing sinks, properly supplied/	accessible /	Pf/C	0		-			- Incompany		es and Toxic Substances	
H				Approved Source					27	$\circ$	$\circ$	2		approved and properly use	d P00
11 <		0		Food obtained from approved source		P/Pf/C			28		00		and the same of the same of the same	es properly identified,	P/Pf/C O
12		_	$\circ$	Food received at proper temperature	otod	P/Pf	00			-4	_		stored & used	th Approved Procedures	
13 <		0		Food in good condition, safe, and unadulteral Required records available: molluscan shell		1,110,000						0235		variance/specialized	
14	2	0	00	identification, parasite destruction		P/Pf/C	0	$\circ \parallel$	29					iteria/HACCP Plan	P/Pf/C O
Hos					GOO	DD RE	TAIL	PR	ACT	ICE	S				
				Good Retail Practices are preventative									and the second s		
				pered item is not in compliance V=violation type	pe Mark ir		-	-			d/or R			on-site during inspection	R=repeat violation
		N/A N		Safe Food and Water		٧	172000	R		UT				e of Utensils	V COS R
30 <		-	-	teurized eggs used where required er and ice from approved source		P P/Pf/C	_	0					ils: properly store	erly stored, dried, & handled	C O O
32	5			ance obtained for specialized processing me	thods	Pf	_	0						es: properly stored & used	P/C 0 0
02			Vali	Food Temperature Control	0000								properly	o. property elected at accu	000
00			Pro	per cooling methods used; adequate equipme	ent for	DEIC								and Equipment	
33			tem	perature control		PI/C		0	47	_ F	ood ar	nd no	n-food contact s	urfaces cleanable,	P/Pf/C O O
				t food properly cooked for hot holding		Pf	0						igned, construct		17/1/0
		0		roved thawing methods used			0		48					lled, maintained and used;	Pf/C O O
36	9	nak.	The	rmometers provided and accurate		Pf/C	0	9	40					and test strips available	
27 6		Food	propo	Food Identification rly labeled; original container		Df/C	0		49	1	100-100	od co	ntact surfaces cl	ical Facilities	(6)00
31	ال	000	prope	Prevention of Food Contamination		11110		$\subseteq$	50	Ole	lot and	d colo		; adequate pressure	Pf 00
38 (		nsec	ets. rod	ents, and animals not present		Pf/C	0	0	-	_			stalled; proper ba		P/Pf/C O O
				on prevented during food preparation, storage & c	display	P/Pf/C			-	_			waste water pro		P/Pf/C O O
				eanliness		Pf/C	0	0	53	OI	oilet fa	acilitie	es: properly cons	structed, supplied, & clean	Pf/C O
41	2	Wipi	ng cloti	ns: properly used and stored		С	0		_					sposed; facilities maintained	C 0 0
42		Was	hing fru	its and vegetables		P/Pf/C		0						naintained, and clean	P/Pf/C O O
Pe	ermit	Holo	ler shall	notify customers that a copy of the most recent in	spection repo	ort is av	ailable.	0				Part Carlo		nting; designated areas use not used per CGS §19a-36f	
		_		Mar Illa		Del 1000 B		_			ns doc			Date corrections due	
Pers	son	in C	harge	(Signature) Da	te $ 2 3$	124	1				em Vi				
Date:		:- ^	<b>L</b>	(Dringer ) Page Mar	, 1	1	•						Item Violations	001	-
rer	зоп	III C	iiarge	(Printed) / Graff /ct-neine	<del>/</del>	1	7	$\dashv$			n Viole		lealth Intervention	on Violations	4
Inst	ect	or (S	Signatu	ire) Janine to . mo Da	te 12 3	اداد	+							tervention Violations	
			15		1	1	-	8	Goo	d Re	etail Pr	actic	es Violations		
			Printed											x if you intend to reinspec	
App	pea	l: Th		er or operator of a food establishment agg											
1			or	dienose of unsafe food may anneal such o	order to the	Diroct	or of	Heal	th n	of la	ter the	an for	TV-eight hours	THE ISSUIANCE OF SUCh Ord	or

Food	d Establish	nment Inspecti	on Report	Page	of
LHD Manchester	PC	on Report Continuation Sheet		Date/みる	124
1 100	D 0 A co	d = 00 = = 1= 4			
Establishment 1 · WYONESTEA F	, ()	1. Town N Janchest			
Item/Location/Process		PERATURE OBSERVATION m/Location/Process		ation/Process	Temp
No. of the second secon	37F , [	1101		ater	173F
9	No	notpods	1010		
aressing 4	HF				
			Dishma	dure >	160F
Margarine	40F			1.4	
3	1/0-		Sanitu	es of 3	300 ppm
	40F			J	
Uncooked Manhara	41F ORSERVAT	TIONS AND CORRECTIVE	ACTIONS		
Item Violations cited in this re	eport must be corrected	within the time frames below, or a	as stated in sections 8-405.	11 & 8-406.11 of the	food code.
Number					1000
CFPM on site					
			1	1 1	
- Large amo	untsoleo	upment to	be removed	during k	reall
Dumbling 1	eak ato	dishmaching +	faccets on	3hay -11	Dudas
490 Undersidés		in the second	11000000	2000	· Cally
" Curasides	of pans	reed to be c	uned 10	remove	
build-	go				
	<u>**</u>	*			
16c Raw meat	NEC RT	E hand in 1.)	IF (FES)		
ice nue meas		o vieda in w			
			1		
Dry storage	-(I om st	asch dust on	cars below		
16 C Sugars /A	la ve locat	. 040 = 4	1 - 0.1		
16 C Sugars / fi	ow bas	open - no	ot sealed		
0 /				***************************************	
Discoursed	la la la a	classics lauska	+ Socition	ecia C.	1.14.
- Susta	iabels on	cleaning bucke	15.0011100	o III Sprai	1 DOTTE
1/0	•				
Note Additional a	Leaning on	WIC hoors a	itwalls		
_	1	)			
		101111111111111111111111111111111111111			\ \ - \ \ \ \ \ \ \ \ \ \ \ \ \ \ \
	0	x page 17		Tem	Rite 5
Discussed	I'll tood	worker policy		Date: Fecha	
• ,	<b></b>			Emple PASS	S WHEN BLUE S WHEN SORANGE TURNS ORANGE
5				BAN EM AN	1 COMMA COLOR MANUAL
		. /			100
	1/1 -1			- 124 	
Person in Charge (Signature)	///////////////////////////////////////	My	82-2-3-14-C	Date 12/3/	24
Inspector (Signature)	1	1		Date D3	كند
The state of the s	and any			Date 175	-

Risk Catego	ory:	? Food	Establ	ishn	nent I	nsne	ctio	n Rer	ort		Page 1	of 7_	
Establishme	ent type:	Permanent Temporary Mobile (				поро		•	118124		. 490 1	-	-
Establishme	ent O^	toper kitchen			ening Con	necticut Health		ime In		AM/PM Ti	me Out	12	AKAIDM
	2	sie en Rol			A D	L			nanck	<del>.</del>	nie Out		AWITW
		nchester					_	-	of Inspection		ine Pr	e-op	
		ammed - pic-keving	in site	c	onnecticut D	epartment Health	R	einspec	ction	Other			
		FOODBORNE ILLNESS	RISK FA	CTO	RS AN	ID PUE	BLIC	HEAL	TH INTERV	ENTIONS	eRell'		
		portant practices or procedures identified as the most properties as the most properties of procedures identified as the most properties of procedures identified as the most procedure identified as the most proc				odborne illne n compliar			ventions are contr of in compliance			NAME OF THE OWNER OF	
P=Priority iten		riority foundation item C=Core item V=viole								cted on-site dur		O=not ob	at violation
IN OUT N	N/A N/O	Supervision		V	COS R			N/A N/O		ion from Con		V	COS R
1800	Pe	erson/Alternate Person in charge present,		24					Food separate			(E)c	
1.000	de	monstrates knowledge and performs duties	S	Pf	00	116			Food-contact s				00
20 0		ertified Food Protection Manager for Classe	es 2,	(0)	00	17 0	1		Proper disposi	tion of returne	d, previously	P	20 1000
	3,	& 4		U					served, recond	litioned, and u	nsafe food	P	
	N/A	Employee Health		-					Time/Tempera	ature Control	for Safety		
3 0	IVIS	anagement, food employee and conditional em	ployee;	P/Pf	00	18 0		00	Proper cooking	g time and tem	peratures	P/Pf/C	00
400	Pr	owledge, responsibilities and reporting oper use of restriction and exclusion		- B		19 🔾		00	Proper reheati	ng procedures	for hot holding		
		ritten procedures for responding to vomiting	n and	P	00	20 2			Proper cooling Proper hot hole	time and tem	peratures	P	
5 00		arrheal events	gana	Pf	00	22 🐼			Proper cold ho	Iding temperati	turos	P	
		Good Hygienic Practices	***			23 🗭		00	Proper date ma	arking terripera	nosition	P/Pf	
600	<b>⊘</b> Pr	oper eating, tasting, drinking, or tobacco pr	oducts use	P/C	00		and and and and	10	Time as a pub	ic health contr	tol: procedures		
700	No	discharge from eyes, nose, and mouth		С	00	24 0			and records		on procedures	P/Pf/C	
		Preventing Contamination by Hands		mes I			,		Cons	umer Adviso	ry		
8 0	O Ha	ands clean and properly washed		P/Pf	00	25	0	0	Consumer adviso			Pf	00
9 000		bare hand contact with RTE food or a	2000	P/Pf/C	00		/			sceptible Pop		200	
10 0		e-approved alternative procedure properly				26			Pasteurized foods				00
1000	Ad	equate handwashing sinks, properly supplied/a	ccessible	Pf/C	00		/	Foo	od/Color Addit	ives and Toxi	c Substances		
1100	Eo	Approved Source od obtained from approved source		2/2/2	T = T =	27 🕏	10		Food additives			d P	00
	TO EO	od received at proper temperature			00	28	10		Toxic substant	es properly id	entified,	P/Pf/C	
13 20	Fo	od in good condition, safe, and unadulterat	tod	-	00		1		stored & used		_	1	
	Re	equired records available: molluscan shellfi	sh				T		onformance w				
14 0 0 9		entification, parasite destruction	311	P/Pf/C	00	29 🔾	0		Compliance wi process/ROP of			P/Pf/C	00
	, al, 16 p.		GOO	D RE	TAIL PI	RACTIC	ES		processive	7110110717171001	Tidii		
		Good Retail Practices are preventative r	neasures to	contro	I the addi	tion of pat	thoger	s, chemic	cals, and physica	al obiects into fo	oods.		
Mark OUT if	if numbere	d item is not in compliance V=violation type				for COS			COS=corrected			R=repea	t violation
OUT N/A N/C		Safe Food and Water		٧	COS R	OUT				se of Utensils		V	COS R
30 🔾	Pasteur	ized eggs used where required		Р	00	43 🔾	In-us	e utensi	ls: properly sto	red		С	00
31 0	Water a	nd ice from approved source		P/Pf/C		44 0	Uten:	sils/equip	ment/linens: pro	perly stored, dri	ed, & handled	Pf/C	00
32 0	Varianc	e obtained for specialized processing meth	ods	Pf	00	45 🔾	Singl	e-use/sin	gle-service articl	es: properly sto	red & used	P/C	
	Dropor	Food Temperature Control			T T	46	Glov	es used	properly			С	00
33		cooling methods used; adequate equipmen ature control	IT TOP	Pf/C	00		T-			s and Equipm		ingl.	
34 0 0		od properly cooked for hot holding		Pf	1000 10000	(47)	F000	and nor	n-food contact	surfaces clear	nable,	P/Pf/C	00
35 0 0 0	Approve	ed thawing methods used	- )	Pf/C	00		hiob	eny desi	gned, construc	led, and used	ad and		1
36 🔾		meters provided and accurate		Pf/C		48			g facilities: insta nts, sanitizers,			Pf/C	00
		Food Identification		1. 1/0		49 8			ntact surfaces of		avaliable	(c)	00
37 O Food p	properly la	abeled; original container		Pf/C	00	<b>3</b> ×	711011	1000 001		sical Facilities			
		Prevention of Food Contamination		11.00	10.10	50 0	Hot a	and cold	water available	adequate pr	accura	Pf	00
38 O Insects	s, rodents	, and animals not present		Pf/C	00	51	Plum	bing inst	talled; proper b	ackflow device	20	P/Pf/C	
39 Contam	nination pr	evented during food preparation, storage & dis	play	P/P(C	00	52 🔾	Sewa	age and	waste water pr	operly dispose	ed		00
40 O Person	nal cleanli	ness		Pf/C	00	53 🔾	Toile	t facilitie	s: properly con	structed, supp	lied, & clean	Pf/C	
		roperly used and stored		С	00	54 🔾	Garb	age and r	efuse properly d	isposed; facilitie	es maintained	С	00
42 Washir	ng truits a	and vegetables		P/Pf/C	00	55 🔾	Phys	ical facil	ities installed, r	naintained, an	d clean	P/Pf/C	
Permit Holder	r shall noti	f <mark>y customers that a copy of the most recent ins</mark> p	ection repor	rt is ava	ilable.	56 🔾	Adec	uate ver	ntilation and lig	hting; designa	ted areas used	C	00
		7	17 /	.01	7/1	Violati	one d	ocumen	er latex gloves i				ш
Person in Cha	arge (Sig	nature)	14/	10/	24			Violation			rections due 24	_	#
		0.							em Violations	12/28	20		)
Person in Cha	arge (Pri	nted) Kenn Nielsen				Core Ite	em Vi	olations		31181	25	- 2	0
Inspector (Sig	anot	& Semvas	12/1	2/2	A	Risk Fa	actor/F	Public He	ealth Intervention	on Violations			A.
mapector (Sig	gnature)	7. Shillian Date	12/10	1/1	1				ublic Health In	tervention Viol	lations		10
Inspector (Pri	inted)	auren Frankli							s Violations	. 16			5
		r operator of a food establishment aggrie	aved by thi	e ordo	r to co-	nequir	inco	otion	ion - check bo	x ir you intend	to reinspect		V
FF-50 THE	or dispo	ose of unsafe food, may appeal such ord	ler to the F	Directo	or of Hea	ith, not I	later t	han fort	v-eight hours	after issuance	inspector or to	o hold, d	iestroy,

reinspection: 12/30/24

Food Establishment Inspection Report Page 2 of Z

LHD Manchester	G	Inspection Report Continuation She		Date 12/18/	12024							
Establishment OCTOBER #	istablishment OCTOBER KITCHEN Town MANCHESTER											
		TEMPERATURE OBSER										
Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp							
pre-packaged food in		WIF	5F	prepsink HOT	IIDF							
cold prept Friezer	38F/5F	Land	70-	Handsink Hot	98F							
:.11=		WIC	38F									
WIF	]F	Lasagna	40F	quatsanitizer	200 ppm							
wic .		Shrimp	40F		17							
orzo cooling Juncovereo		steak jpotato	401-									
Meathair-cooked	40-											
FISH-cooked	416	OFFICIAL AND CORDE		0110								
Violations cited in this		SSERVATIONS AND CORRECT e corrected within the time frames below			f the food code							
item			on, or do oldioo	33043110 0 1100.111 0 0 400.1110	Tale lood code.							
CIPM' MEVILL												
39c V-boats/racks	stored	outside of establish	ment									
F15p Tray of Food in												
49°C WIC Shelving	notci	tan	***************************************									
note good labeling	Idate	marking		***************************************								
note good glove use	e of sta	ff J			1,000							
Flopf heavily gaug	ed cutt	ingboards										
16 pt canopener n	of aear	J										
		-s/pans above prep	osink									
49c exterior of con	Klinee	quipment not coan										
note hood to be clea	ned th	is Friday - last cleo	ined ju	ne 29 - 180 day fro	equency							
49c granuarhold					' '							
note thermomete	erstalco	ha wipes posite										
note test strips on				·								
2c CFPM expired	1-30 d	ays to renew lem	ail to L	grandy@mancheste	rct.gov							
note overaligood e	quipm	ent lutensil storag	ze	·								
		leek-Health Dep-	t to fo	110W-up the								
weekafter			<del>name to the same </del>	·								
note no cooking-	- only	preplacooping in	nto con	tainers durin	9							
inspection	2	J			J							
		n wicon speed n	acks									
reinspection	12/30/	2024		-								
	7.											
Person in Charge (Signature)	M	en		Date								
Inspector (Signature) 7.	rande	<b>/</b>		Date 12/1	8/24							

Risk Category: 3 Food Establishment Inspection Report Page 1 of 2												
Establishment type Permanent Temporary Mobile Other					Date:	12	2	24		11		
Establishment OW Gorden		section)	Connectic	ut Health	Time In	1:	30	_AM(PM)	Time Out Z	: 30	_AM/	PÑ
Address 1550 Pleasant Valley Rd.			) I	1)	LHD	mo	anc k	rester	_		,	$\overline{\mathcal{O}}$
Town/City Marchester					Purpos	e of In	spectio	n: Ro	outine Pr	re-op		
Permit Holder LANCO KINZU	Co	onnecticu of Pub	rt Depar	rtment th	Reinsp	ection		Other_				
FOODBORNE ILLNESS RISK FA												
Risk factors are important practices or procedures identified as the most prevalent contra		2000	V/2/5		er injury. <b>Int</b>	terventior	s are con	trol measures to	o prevent foodborne illn	ess or injur	у.	
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it				mpliance			mpliance			/O=not ob	serve	ed
P=Priority item Pf=Priority foundation item C=Core item V=violation type			priate						during inspection	R=repea	-	_
IN OUT N/A N/O Supervision	V	cos	R		JT N/A N/				Contamination	٧	cos	
Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	0	) I <del>-</del>	15 <b>6</b> C				ed and prote		P/C		_
Cortified Food Protection Manager for Classes 2									eaned & sanitized rned, previously			$\cup$
2 O Certified Pood Protection Manager for Classes 2,	С	0	$\supset    \cdot$	17 💇 🤇		100			d unsafe food	F	0	0
Employee Health				N.E. W		Time	Tempe	rature Cont	rol for Safety			
Management, food employee and conditional employee;	P/Pf	0	) I <del>-</del>	18 0 0	000	Brope	er cookir	ng time and	temperatures	P/Pf/C		
knowledge, responsibilities and reporting	200,000			19 0	000	Prope	er rehea	ting procedu	res for hot holding			
Written procedures for responding to vomiting and	P	0		20 0					emperatures	F		0
diarrheal events	Pf	0	) I -	22				olding tempe olding temp		P	-	0
Good Hygienic Practices		h		23				narking and		P/Pf		0
6 Proper eating, tasting, drinking, or tobacco products use	e P/C	0		24 0 0	0				ontrol: procedures			
7 O No discharge from eyes, nose, and mouth	С	0	⊃ (	24		and re	ecords			P/Pf/C	0	0
Preventing Contamination by Hands  8								sumer Adv			_	
No hare hand contact with RTE food or a	P/Pf	0		25 6 0					raw/undercooked food	Pf	0	0
9 pre-approved alternative procedure properly followed	P/Pf/C	0		26 0 0		Paster	rized food	usceptible F	pited foods not offered	P/C	0	
10 O Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	511		5	bod/Co	lor Add	itives and T	oxic Substances	;		
Approved Source				27 0 9	0	Food	additive	s: approved	and properly use	d F	0	0
11 % O Food obtained from approved source	P/Pf/C			28				nces properl		P/Pf/C		
12 Sood received at proper temperature  13 Sood Food in good condition, safe, and unadulterated		0	2	20 9			d & used			P/PI/C		0
Paguired records available; mallugger shallfah	P/Pf	0	2  -						ved Procedures			
identification, parasite destruction	P/Pf/C	0	$\geq   z $	29   🔾				criteria/HAC	e/specialized	P/Pf/C	0	0
	DD RE	TAIL	PRA	CTICES	-	p. 000		ontonar ir to	Joi Fian		-	
Good Retail Practices are preventative measures to	contro	I the ac	ddition	of pathog	ens, cher	micals, a	nd physi	cal objects in	to foods.			
				COS and	/or R	COS=	correcte	d on-site duri	ing inspection	R=repea	t viola	ation
OUT N/A N/O Safe Food and Water  30 Pasteurized eggs used where required	V	cos		OUT				Use of Uten	sils	V	cos	
30 Pasteurized eggs used where required 31 Water and ice from approved source	P P/Pf/C	00		43 O In-	use uten	isils: pro	perly st	ored	l, dried, & handled	C	0	_
32 Variance obtained for specialized processing methods	Pf								stored & used	Pf/C P/C	_	
Food Temperature Control	11115			46 O GI	with Assessed Landscotter	on Victory or service		oloo. proporty	otorea a asea	C	0	
Proper cooling methods used; adequate equipment for	Pf/C						Utens	ils and Equ	ipment	M		
periperature control							d contac	t surfaces cl	leanable,	P/Pf(C	30	0
34 O Plant food properly cooked for hot holding 35 O Approved thawing methods used	Pf	0						cted, and us		17716		$\cup$
35 Approved thawing methods used Thermometers provided and accurate	Pt/C	00	읡						tained and used;	Pf/C	0	0
Food Identification	FIIC			49 X No					rips available	(c)		
37 Food properly labeled; original container	Pf/C	0	51	9 9 110	711-100d C	ontact		ysical Facili	ities			0
Prevention of Food Contamination				50 O Ho	t and co	ld water		le; adequate		Pf	0	0
38 Insects, rodents, and animals not present		0	$\supset [$	51 🔾 Plu	umbing ir	nstalled	proper	backflow de	evices	P/Pf/C		
39 Contamination prevented during food preparation, storage & display		0	$\supset [$	52 🔾 Se	wage an	d waste	water p	properly disp	osed	P/Pf/C		
40 Personal cleanliness 41 Wiping cloths: properly used and stored		00		53 O To	ilet facilit	ties: pro	perly co	nstructed, s	upplied, & clean	Pf/C		
	P/Pf/C	0		04 O Ga	rbage an	d refuse	properly	disposed; fac maintained	cilities maintained	C	0	
				56 O Ad	leguate v	entilatio	on and li	nhting: design	, and clean gnated areas used	P/Pf(C)		$\frac{2}{3}$
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ailable.							er CGS §19a-36f			_
Borson in Charge (Simply)	1,1,	2.1		/iolations				Date of	corrections due		#	
Person in Charge (Signature)	2/6	¥4_		Priority Ite			_1		_		_	
Person in Charge (Printed) (1) mane Wellera	•			Priority For Core Item			olations	2	12125		<u></u>	
Matil 1	7		F	Risk Facto	r/Public	Health I	nterven	tion Violation	ns 20		6	
Inspector (Signature) Hally Person Date 2	4	4	F	Repeat Ris	sk Factor	r/Public	Health I	Intervention	Violations			
Inspector (Printed) Vatelyon Person	,			Bood Reta							6	
	io ord	or to s	F	kequires	Keinspe	ction -	cneck b	ox if you int	tend to reinspect		(F)	
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 H	lealth	not late	r than fo	violation ortv-eigh	i identif	ed by the for	ood inspector or	to hold, o	destr	oy,

	F00	a esta	DIISNI	nent inspe	ction b	keport	Page _	<u>د</u> of	
LHD M	lanchester			Report Continuation She			Date 12	12	24
Establish	ment_Ohve Go	vden	34	Town March	rester			,	
			TEMP	ERATURE OBSERV			CONTRACTOR OF THE PERSON		
Item	/Location/Process	Temp	The second second second second	Location/Process	Temp	item/Lo	cation/Process		Temp
COOKI		36F	WIC	2/	38 F	CONSTRUCTION OF THE PROPERTY O	OF THE		103F
(000			1070	Salmon		handsi			
	pasta	38 F		steak tips	1.527	1	The state of the s		7 160P
	cheese		1	gnocchi	38F		oucket		400pm
	mac + cheese	417		station tom		Costoner	bathoo		92°F
	chicken foods	36 F	hot	hold soup	171F	bar	quat b	scilet	LON PON
	lasagna	38 F		<u></u>			1		C 9.
	rand phicken	38 F							
l	steak tips	36 F							emp▶Rite. g
		OB:		ONS AND CORRECT				D. P.	ate:
Item	Violations cited in this	report must be	corrected wi	thin the time frames belo	w, or as stated i	in sections 8-40	5.11 & 8-406.11	of E	np:
Number	wilmane, (	FPM	on 8	36				8.4 ES	AR TURNS ORANGE
55C									160°F
	damaged f	1001	167	gehind req	hermal	128	11	4-	17/1-6
47 C	gasilets dan	raged d	00 0	ookling -	work c	orders 1	) (aced	for	all.
550	Love base u	nder	3- hay	by ice	machi	no do	macen	1	
550	holes in			3-bay - ny			//		21100
490						10.11		1010	mes.
	3 - 3 - 7			ic unclean		. 1	A		
47c	ladels wi	DAN	Mac	ls hanging	· go 4	no ugh	end 1	8 019	ice
	as re	eded		3 0	U				
	LIACH ACAD	σ ' ο	0100	o for Clean	42 A L	20 - 3	00 0 00		
	work orde	10 (/)	place	x 701 410	ין דון וע	5 ma	149100	77 ro	<del>}</del>
	per P	IC, N	iotity	health De	ot for	wh-en	M SIJON	الآا	occur.
	overall ver	y arac	00 70 C	l and cle	$\infty$				
	Good dolo	22 - 5 V		-d lala=[]	~~ 1/	- 1	1 1		
	Great date	MAIM	19 0	ind laben	119 th	roughou	)T ;		
			U						
	Discussed in	s mac	ming !	n entro	naintena	ance.			
					77.5				
			)					38	
Person in	Charge (Signature)	100	207.0				Date	12/	2/24
	(Signature) Hattel	, y	J. The state of th					1/2	100
inspector	(Signature) /1 UVV	unce	erson	<u> </u>			Date /	114	1/7

Risk Category: 3 Food Establishment Inspection Report Page 1 of 2										
Establishment type: Permanent Temporary Mobile Other				_ [	ate:	12/2/	24			
Establishment Poke Don		Aseding Con	necticul Health	т	ime In_	4:00	MIPM Time Out 5:1.	5	AM	РM
Address 79 Demina St.		DP	H	L	HD [	Manche	T -			
Town/City Manchester				P	urpose	of Inspection	: Routine Pre	-op		
Permit Holder AShley Lombardi	C	onnecticut D of Public	epartment Health	F	Reinspe	ection	Other			
FOODBORNE ILLNESS RISK F									-16	F
Risk factors are important practices or procedures identified as the most prevalent con	_	5745	100					-		
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	A1111111111111111111111111111111111111		complia		100000000000000000000000000000000000000	ot in compliance		=not ob	-1 12 70	-
IN ØUT N/A N/O Supervision	V	cos R	T	-	N/A N/C		ted on-site during inspection  Ion from Contamination	R=repeat	cos	-
Person/Alternate Person in charge present			15 0			Food separated		P/C	1	1
demonstrates knowledge and performs duties	Pf		16	_/	0		urfaces: cleaned & sanitized	P/Pf/C		_
2 Certified Food Protection Manager for Classes 2, 3, & 4	С	00	17	0		Proper disposit	ion of returned, previously itioned, and unsafe food	Р		0
/ Employee Health							ture Control for Safety			
Management food employee and conditional employee:	D/D6		18 0	00	00	Proper cooking	time and temperatures	P/Pf/C	0	0
knowledge, responsibilities and reporting	P/Pf		19 (	08	00	Proper reheating	ig procedures for hot holding	P	0	0
4 0 Proper use of restriction and exclusion	Р	00					time and temperatures	P	0	0
5 Written procedures for responding to vomiting and	Pf	00					ing temperatures	P		0
diameal events							ding temperatures	P	-	_
Good Hygienic Practices  6 Proper eating, tasting, drinking, or tobacco products us	D/O		23 0	00	09		rking and disposition	P/Pf	0	0
7  No discharge from eyes, nose, and mouth	se P/C	00	24	) Ó	0	and records	c health control: procedures	P/Pf/C	0	0
Preventing Contamination by Hands				1			umer Advisory			4
8  Hands clean and properly washed	P/Pf	1010	25 0	10			y provided: raw/undercooked food	Pf	10	0
9 No bare hand contact with RTE food or a	P/Pf/C				7		ceptible Population			
pre-approved alternative procedure properly followed		1 200	26 <	00	0	Pasteurized foods	used; prohibited foods not offered	P/C	0	0
Adequate handwashing sinks, properly supplied/accessible	/Pf/C	00		1,	The second second		ves and Toxic Substances			
Approved Source		1 = 1 =	27 🥨	DD	0		approved and properly used	P	0	0
11 V S Food obtained from approved source 12 S S Food received at proper temperature		00	28		0		es properly identified,	P/Pf/C		
12 / O O Food received at proper temperature  13 O Food in good condition, safe, and unadulterated		00		1	1	stored & used	ah Amaran d Barrad	1		
Described assessed as 31-11 and 11-12-13							ith Approved Procedures h variance/specialized	_	1	
14	P/Pf/C	00	29	\( \rightarrow \)	0		riteria/HACCP Plan	P/Pf/C	0	0
		TAIL P			realist.					
Good Retail Practices are preventative measures to										
		priate box		_	or R			R=repeat		
OUT N/A N/O Safe Food and Water  30 Pasteurized eggs used where required	V P	COS R	OL				se of Utensils	V	cos	1000
30 Pasteurized eggs used where required 31 Water and ice from approved source	P/Pf/C	00	43 0	⊃ lin-u	se utens	sils: properly stor	ed perly stored, dried, & handled	C	0	-
32 O Variance obtained for specialized processing methods	Pf	00					es: properly stored & used	Pf/C P/C		_
Food Temperature Control			1			d properly	se. properly stored a used	C	_	_
Proper cooling methods used; adequate equipment for	Pf/C					Utensils	and Equipment	1480		
temperature control			47				surfaces cleanable,	P/Pf/C	0	
34 O Plant food properly cooked for hot holding	Pf			prop		signed, construct		171110	$\overline{}$	0
35 O Approved thawing methods used 36 Thermometers provided and accurate		00	48 <				illed, maintained and used;	Pf/C	0	0
Food Identification	FIIC	00	700	Non	food co	ontact surfaces o	and test strips available	1	20	
37 Food properly labeled; original container	Pf/C	00	2	Z IVOI	-1000 00		ical Facilities	C		<u> </u>
Prevention of Food Contamination			50 <	Hot	and cold		; adequate pressure	Pf	0	0
38 O Insects, rodents, and animals not present	Pf/C	00				stalled; proper b		P/Pf/C		
39 Contamination prevented during food preparation, storage & display		00				d waste water pro		P/Pf/C		
40 Personal cleanliness		00	53 <	⊃ Toil	et faciliti	es: properly con:	structed, supplied, & clean	Pf/C	0	
41 Wiping cloths: properly used and stored 42 Washing fruits and vegetables	C	00	54 <	⊃ Garl	page and	refuse properly d	isposed; facilities maintained	С	0	
		00					naintained, and clean nting; designated areas used	P/Pf/C		
Permit Holder shall notify customers that a copy of the most recent inspection rep	ort is ava	ailable.					not used per CGS §19a-36f	С	0	0
PALIA 10 hi	217	16			docume		Date corrections due		#	
Person in Charge (Signature)	1/2	7	-		Violatio			1	<del>"</del>	
Achilled I am Marie	-Ni					Item Violations	12-12-24			
Person in Charge (Printed)	100	1 1000			iolations		3-2-25	$\perp$		
Inspector (Signature) Date  2	121	24	Rene	ractor	Factor	Health Intervention	on Violations tervention Violations			
	0					es Violations	O. TOTALON VIOLATION		1	
Inspector (Printed) 505e Kamkez	1)		Regu	ires R	einspec	ction - check bo	x if you intend to reinspect			
Appeal: The owner or operator of a food establishment aggrieved by t	his orde	er to cor	rect an	y insp	ection v	iolation identifie	d by the food inspector or to	hold, d	destr	оу,
or dispose of unsafe food, may appeal such order to the	Directo	or of He	alth, no	t later	than for	rty-eight hours a	after issuance of such order.			GE.

F000	Establishn	nent inspe	ction r	Keport	Page _	of _
LHD Manchester		Report Continuation Shee		-	Date 12/2	124
Establishment Poke Don	_=	Town Manch	este(		, ,	1
	TEMPE	RATURE OBSERV	ATIONS			
Item/Location/Process		ocation/Process	Temp	Item/Loc	ation/Process	Temp
1110 11 7	101	ne Hot Rice				1155
1010	201		140F	I I	BR Sink	1125
Salmon 2		COWN CICE	145 E	Chlorine	bucket	DOPPM
Clab Stick 3	SF Front 1	ine Salmon	39F	V-		
WIF ambient -	-2F 1	Shrima	39 F			
	90 F	Chic las	39F			
	DOF	- Chicken	41F			-
		1090	711			
Hot Hold Broth 15	OF '				The state of the s	
Violations cited in this rone	OBSERVATIO	NS AND CORRECT	TIVE ACTIO	ONS	44.0.0.40.44.60	
Item Violations cited in this repo		min the time trames below	, or as stated	in sections 8-405	.11 & 8-406.11 of the	food code.
Number 45NeV CFPN	n on site					
10 11						
1990 WIT aasket	DAC PAIN	W16 005K	p+ ,00	rlean		
10050	·	WIC gask - bathroom		1.		
10PF Paper Towels	IN CUSTOMER	- Dathroom	not in	d15pens	e(	
			7			
					1,000	
12/2 1200	/ [.	1 1.	<b>2</b> 5	1.	vera	
Note No Cooking	or cooling	at time of	inspec	tion		
Note Overall Clear	1 & organiz		, ,			
100 C OVAAT GCAT	1 9 organiz	Etd				
Note Good date Ma	acking					
	. \	1				
TOO IC CIUCO GIOVE DE	sę observe	0				
Note lest strips	& therma	meter auxil	ahlo			
,		· VI WVAII	NYC			
	21/11					1 22-11
Person in Charge (Signature)	11/1/1/1/11	//			12/2	124
1	y · Jul				Date 15/2	0/0/
Inspector (Signature)	1				Date 2/2	4124
		Z				1

Risk Category: 2 Food Estab	lishn	nen	t In	specti	on R	eport	Page 1 c	of <u>2</u>
Establishment type: Permanent Temporary Mobile Other					Date:	12/10/24		
Establishment Pretzel Maker		+sepin'	Connec	cticut Health	Time I	n_3 A	MPM Time Out 4	AM/PM
Address 194 BUCKland Hills D1. #2182		DI	P	H)	LHD	mancr	rester	
Town/City Manchester	j				Purpo	se of Inspection:	Routine Pre	е-ор
Permit Holder Dee Dak Liwra On Site		of Pu	blic He	57755757	0.0000000000000000000000000000000000000	pection	Other	
FOODBORNE ILLNESS RISK F.  Risk factors are important practices or procedures identified as the most prevalent con								ss or injury
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered in				compliance		=not in compliance		O=not observed
P=Priority item Pf=Priority foundation item C=Core item V=violation type	Mark ir	-	_	te box for C	OS and/	or R COS=correct	ed on-site during inspection	R=repeat violation
IN OUT N/A N/O Supervision	٧	cos	R		JT N/A N		on from Contamination	V COS R
Person/Alternate Person in charge present,	Pf	0				Food separated		PC O O
Certified Food Protection Manager for Classes 2			_	16 0 9	9	Principle	on of returned, previously	P/PF/COO
2 7 O Classes 2, 3, & 4	С	0	0	17			tioned, and unsafe food	POO
Employee Health						Jime/Temperat	ture Control for Safety	
3 Management, food employee and conditional employee;	P/Pf	0	ol			Proper cooking	time and temperatures	P/Pf/C O
knowledge, responsibilities and reporting  Proper use of restriction and exclusion				19 0 0		Proper reheating	g procedures for hot holding	
Written procedures for responding to vomiting and	Р	0	0	20 0		Proper cooling to Proper hot holdi	ime and temperatures	P 0 0
diarrheal events	Pf	0	$\circ$	22		Proper cold hold		P O O
Good Hygienic Practices				23 6		Proper date mar	rking and disposition	P/Pf O O
6 O Proper eating, tasting, drinking, or tobacco products us	e P/C	10	0	98500 7700			health control: procedures	
7 O No discharge from eyes, nose, and mouth	С		0	24 0 0		and records	procedures	P/Pf/C
Preventing Contamination by Hands							mer Advisory	
8 O Hands clean and properly washed	P/Pf	0	0	25 🔾 🤇			provided: raw/undercooked food	Pf O O
9 O O No bare hand contact with RTE food or a	P/Pf/C	0		-			ceptible Population	
pre-approved alternative procedure properly followed  Adequate handwashing sinks, properly supplied/accessible	20000110000	A 1985X	0	26 00 0			used; prohibited foods not offered	P/C   O   O
Approved Source	Pf/C		$\subseteq$	27	100		ves and Toxic Substances	
11 S Food obtained from approved source	P/Pf/C			21 00			approved and properly used as properly identified.	P 0 0
12 O O Food received at proper temperature	P/Pf	0	$\approx$	28		stored & used	es properly identified,	P/Pf/C O
Food in good condition, safe, and unadulterated	PIPF						th Approved Procedures	
Required records available: molluscan shellfish	P/Pf/C	/		29 🔾 🤇			variance/specialized	5/0//0
identification, parasite destruction	VERMS			150000		process/ROP cr	iteria/HACCP Plan	P/Pf/C O O
GO	OD RE	TAIL	PR.	ACTICES				
Good Retail Practices are preventative measures t  Mark OUT if numbered item is not in compliance V=violation type Mark item.								
OUT N/A N/O Safe Food and Water	v	-	R	or COS and	/or R	The second secon		R=repeat violation
30 Pasteurized eggs used where required	P		0		use ute	ensils: properly store	e of Utensils	V COS R
31 O Water and ice from approved source	P/Pf/C	_	0	44 O Ute	ensils/en	uinment/linens: property	erly stored, dried, & handled	C O O
32 Variance obtained for specialized processing methods	Pf		0	45 O Sir	gle-use	/single-service article	s: properly stored & used	P/C 0 0
Food Temperature Control						sed properly		000
Proper cooling methods used; adequate equipment for	Pf/C	0	oll				and Equipment	
temperature control		10000		47 8 Fo	od and	non-food contact si	urfaces cleanable,	PPf/C X
34 Plant food properly cooked for hot holding 35 Approved thawing methods used	Pf	0				lesigned, constructe		0.10
36 Thermometers provided and accurate	Pf/C Pf/C		의				led, maintained and used;	Pijc OO
Food Identification	PI/C		4			agents, sanitizers, a contact surfaces cle	nd test strips available	
37 Food properly labeled; original container	Pf/C	0	<u></u>	H3 NO	11-100u		cal Facilities	000
Prevention of Food Contamination	1,	191		50 O Ho	t and co		adequate pressure	Pf 00
38 Insects, rodents, and animals not present	Pf/C	0	oll			installed; proper ba		P/Pf/C O O
39 Contamination prevented during food preparation, storage & display	P/Pf/C			52 O Se	wage a	ind waste water pro	perly disposed	P/Pf/C O O
40 Personal cleanliness		0		53 O To	ilet facil	lities: properly cons	tructed, supplied, & clean	Pf/C O O
41 Wiping cloths: properly used and stored 42 Washing fruits and vegetables	C	0		54 O Ga	rbage a	nd refuse properly dis	sposed; facilities maintained	C O O
	P/Pf/C			55 O Ph	ysical fa	acilities installed, m	aintained, and clean	P/Pf/C O
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ailable.		DA O Ad	tural ru	ventilation and light	ting; designated areas used ot used per CGS §19a-36f	C   O   O
9- 1-	1	/	2	Violations			Date corrections due	#
Person in Charge (Signature) Date 7	10/	27		Priority Iter			COS - 12/10/24	7
Demonite Character of Carlot						n Item Violations	12/20/24	2
Person in Charge (Printed) LOV a Graves				Core Item			3110/7A	5
Inspector (Signature) 4, Jumul Date 121	11/7	A		Report B	r/Public	Health Intervention	n Violations	2
i allow to the total	10/2		-	Good Reta	il Pract	tices Violations	ervention Violations	
Inspector (Printed)				Requires	Reinsp	ection - check box	if you intend to reinspect	7
Appeal: The owner or operator of a food establishment aggrieved by the	his orde	er to c	corre	ect any insi	pection	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	lealt	th, not late	r than f	forty-eight hours af	ter issuance of such order	

reinspection: 12/20/24

Food Establishment Inspection Report Page 2 of 2

Establishment PICTON MAKEY  TOWN MANCH STEY  TEMPERATURE OBSERVATIONS  Item/Location/Process Temp Item/Location/Process Temp  NOT NOIGH 160F  PYCTOLI CINN. SUGAN 141F  CANA 2 CANA 4 CA
Item/Location/Process Temp Item/Location/Process Temp Item/Location/Process Temp NUT WATER BODY 111F  NY ETZEL CINN. SUGAN 141F  NUT WATER NANDSINK 95F
not holding n'etzel pretzel cinn. svgar 141F  hut water handsink 95F
pretzei einn. Sugar 141F hut water nandsink 95F
pretzei cinn. sugar 141F hut water handsink 95F
COLO 1127 AV COLO
coid 2 door san itier 200-400
cheese sauce 41F
1001- 39F
OBSERVATIONS AND CORRECTIVE ACTIONS
Item Number 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.
CP PIOL DULI OTAVES
49c wall under handsink/3 bay sink not clean
48 pf no. Test strips for sanitizer (quat)
49c shelving with "clean dishes" not clean
16 pF/49c interior exterior of ile machine not clean
13 p. discussed dented can policy + "do not use" designated area (cos)
49c cabinet under handsink not wan
ATP paper on tray pecling-discarded by person in charge (cos)
49c unused warmer in back of house not clean
note Health Dept to follow up on Tephian baking sheets for reuse
of baking speets
note discussed cleaning of food on equipment at least every
Ahours
note no activity at time of visit
note Thermometer available
Lgrandy@manchesterct.gov
Person in Charge (Signature) Low John Date 12/10/24
Inspector (Signature) R. Mandy  Date 12/10/2024

Risk C	atego	ory:	3	F	ood Establ	ishn	nent	: Ins	spec	ction	Rer	ort	Page 1	of 2	
Establ	ishm	ent ty	pe: 🎜	rmanent Temporary Mol						- Date		1/5/3	2 🗸		
Establ	ishm	ent	28	5 Fast Center	-St		eep mg	Connecti	cut Health		e In	D'00 A	M/PM) Time Out 5	5	AM/PM
Addres	-	7	Jv'5		1770					LHD	_	Manch	<i>-</i> 1		
Town/		N	an C	chester	1000					Pur	pose	of Inspection:		re-op	
Permit	Hold	ler	T	a Sun)		Co	onnecticu of Pub	rt Depa		Rein	nspec	tion	Other		
1,81	0:44			FOODBORNE ILLN											
Ma				ant practices or procedures identified as the ance status (IN, OUT, N/A, N/O) for			2574331		ome illne omplian		allegross and	ventions are contro ot in compliance	CONTRACTOR OF THE PARTY OF THE	ness or inju N/O=not o	
P=Pric	110			y foundation item C=Core item				_	and the second second				ted on-site during inspection	THE PARTY OF THE P	eat violation
IN	ØUT I	N/A N/C		Supervision		V	cos	R		OUT N			on from Contamination	V	COS R
1 8	9			n/Alternate Person in charge pre		Pf	0					Food separated			000
				strates knowledge and perform ed Food Protection Manager for		202		_	160		The same of		urfaces: cleaned & sanitize ion of returned, previously	d P	(C
2 0	0	0	3, & 4	su i ood i Totection Manager tot	Classes 2,	С	0	기	17 🔾	10			itioned, and unsafe food		POO
	1			Employee Health		40						/ime/Tempera	ture Control for Safety		
3 0	6			ement, food employee and condition		P/Pf	0	) I F	18 🔾	00	0	Proper cooking	time and temperatures	P/Pf	(C O O
4	0	-		edge, responsibilities and report ruse of restriction and exclusion		Р	0		19 🔾	25	SON	Proper reheating	g procedures for hot holding time and temperatures		P 0 0
1				procedures for responding to		2000	Locato L			100		Proper bot hold	ling temperatures		P 0 0
5	0			eal events		Pf	0	) I I-	22	66	50	Proper cold hol	ding temperatures		P 0 0
	/		1	Good Hygienic Practices					23 🗆				rking and disposition	P/P	
6 0	0			eating, tasting, drinking, or tob					24 0	00			c health control: procedure	s P/Pf/	c 0 0
7 0	P			charge from eyes, nose, and m		С	0	2  -				and records		1 71 11	
8	6			Preventing Contamination by clean and properly washed	Hands	P/Pf	0	5	25 🔾		1		umer Advisory y provided: raw/undercooked for		(1010
	1			re hand contact with RTE food of	or a			4	23 0	1010			ceptible Population	od   P	f 00
9 0	P			proved alternative procedure pr		P/Pf/C	0	이는	26 🔾	00	1		used; prohibited foods not offere	d P/	000
10	9	EN		ate handwashing sinks, properly su		Pf/C	0	5		1,			ves and Toxic Substance		
	/		/	Approved Source					27 0	6		Food additives:	approved and properly us	ed	POO
11 0	2			obtained from approved source		P/Pf/C			28	100			es properly identified,	P/Pf	(C O O
12 🔾	0	$\bigcirc y$		eceived at proper temperature	J. 14 4 . J		0	2	-0 A	7	1000	stored & used		CZEL	
			Requi	n good condition, safe, and una red records available: molluscar	duiterated shallfish	P/Pf	0	의		/			ith Approved Procedures h variance/specialized		
14 🔾	0	$\Delta$		cation, parasite destruction	i Sileillisii	P/Pf/C	0		29 00	0			riteria/HACCP Plan	P/Pf	(00
9 .=						OD RE					MUKE				en ry, ra
	A) Service	1928 W		Good Retail Practices are preve											
			pered ite		tion type Mark i		_			and/or R	1		on-site during inspection	R=repe	at violation
30 🔾	N/A N/		ourizon	Safe Food and Water leggs used where required		V P		R	OUT				se of Utensils	V	
31 🔾		Wat	er and i	ce from approved source		P/Pf/C		5	43	I Itaneile	utensi	ls: properly stor	ed perly stored, dried, & handled	Pf/	
32 🔾	0			tained for specialized processing	ng methods	Pf							es: properly stored & used	P/	
				Food Temperature Contro	ol					-		properly	, ,		00
33 🔾				ing methods used; adequate eq	uipment for	Pf/C	0	5  -					and Equipment		
				e control		1000000			47 0				surfaces cleanable,	P/Pf/	000
				properly cooked for hot holding nawing methods used		Pf	0	211				gned, construct			
36 🔾				ers provided and accurate		Pf/C	00	싂].	48 🔾				illed, maintained and used; and test strips available	Pf/0	
				Food Identification		1. "			49			ntact surfaces c			00
37 🔾	Food	proper	ly label	ed; original container		Pf/C	0			115.63			ical Facilities		
				Prevention of Food Contamin	ation	-						water available	; adequate pressure	P	f 00
				d animals not present			0						ackflow devices	P/Pf/	000
				nted during food preparation, stora	ge & display	P/Pf/C						waste water pro		_	000
40 0			CONTRACTOR OF THE	erly used and stored		Pt/C	00						structed, supplied, & clean	Pf/C	
				vegetables		P/Pf/C							sposed; facilities maintained naintained, and clean	D/Df/	
	C 11			istomers that a copy of the most rec	2006 inn4'								nting; designated areas use	ed C	000
· Cristi		o, Grian	oury co	Cal Properties that a copy of the most rec	sent inspection repo	ort is ava	mable.		0	Natural	l rubbe	er latex gloves r	ot used per CGS §19a-36		1 1000000 100000
Person	in Ch	narge (	Signat		Data				-	ons doc		10.11.11.11.11	Date corrections du	2	#
. 0.3011	01	.a.ge	Jigilal	(X.10)	Date					Item Vi			1.		$\mathcal{U}_{+-}$
Person	in Ch	narge (	Printed	VMX MC (1				1	Core Ite	em Viola	ations	em Violations	C05		0
L	650		1	,,, 7 ·	10/	1/2	A	F	Risk Fa	actor/Pu	blic H	ealth Intervention	n Violations		
Inspect	or (S	ignatu	re)	mysom	Date 1 1 7	12	4_	F	Repeat	t Risk Fa	actor/F	Public Health Int	ervention Violations		
Inspect	or (P	rinted	0.	Jose Ramirez	7 1	1						s Violations	. 16		
				perator of a food establishmen	t aggrieved by th	nie orde	er to co	orro	ton	es Kein	ispect	ion - cneck box	x if you intend to reinspec	1 1 1	11
ppca		or c	lispose	of unsafe food, may appeal s	uch order to the	Directo	or of H	lealth	n not l	later the	an fort	v-eight hours a	of each ord	to noid, er	destroy,

	FOOD ES	<u>tabiisnment inspe</u>	ection Report	Page	of							
LHD_M	anchester	Inspection Report Continuation Sh		Date 12/5/	24							
Establish	ment Randy's Wooster	St. PizzaTown Manche	ester	1 1								
TEMPERATURE OBSERVATIONS												
Item	/Location/Process Temp	Item/Location/Process		ocation/Process	Temp							
17: 77				1 101	/							
TITE	a Cold Prep	HOT HOLD Marinara	1407 Kitche		IDDF							
1 3	Shredged Mozz AOF	1 Meatball	1755 Customer	BR Sink	IDOF							
	0	171.1	Mari	DI DIIA	1001							
-	respersor go E	dock KIC bacon	AOF									
	Sausage , alt	Deolerani	40F									
Salad	Cold Prep cut tomates 38 F		× 39F									
	7-11-1	Low KIC made PIZZE	[3 - []	HIEWIS CO.								
cold	drawer	WIC Chicken	37F									
	chicken wines 38%	- 1 11776	37F									
		- : : : : : : : : : : : : : : : : : : :	37/									
	CIIICAGITAGO	- I Ham										
		OBSERVATION'S AND CORREC	CTIVE ACTIONS									
Item	Violations cited in this report mus	at be corrected within the time frames below	ow, or as stated in sections 8-4	05.11 & 8-406.11 of the f	ood code.							
Number												
			3.									
1/05	interior of mice	as the socker for	<									
1015	INTERIOR OF MICE	owave inclean (co	5 /									
P# (52.86 (A 56.6)	# S 1885 R											
				***************************************								
-												
					-							
,												
1) rep	ND contino - Confo	at time ( : a conti	2									
0010	the conting of rooling	s at time of inspection										
Vote	Good alash iso	Social										
3075	clos gione use ob	JULY VED										
Vote	Dupall class d	- a ai 20 l										
0010	Good glove use ob overall clean & or	ganiera	-									
				×	200							
	-	1			-1000							
	a. (a	Y		12/9	71207							
erson in	Charge (Signature)	(#8		Date Date								
	10: 1/1/10 -2	?		201/1	01							
nspector	(Signature)	7		Date (	24							
	0	3850 T										

Risk Category: 3 Food Establ	lichn	nent	Inena	ction	Pon	ort		Page	1 of Z	
Establishment type: (Permanent) Temporary Mobile Other	1131111	ICITE	шэрс		1	2/1h	124	ı agc		-
Establishment RECIRONIN		-n9 Co	nnerticur Ha		te: /	2/10/	121		2, 10-	
Address 360 BUCKLAND HILLS Dr.		Ser.			ne In		AN)/PM	Time Out	2.15	_AM/PM
		UF	TI)	LH	-	Y I (X Y	ICHE	Sautina		
Town/City Manchester						of Inspect	ion:	Routine	Pre-op	
Permit Holder MIChael		of Public			inspec		Othe			
FOODBORNE ILLNESS RISK F.  Risk factors are important practices or procedures identified as the most prevalent conti	AC I O	Ctors of fo	ND PUL	ess or init	HEALT	CH INTER	RVENTIC	es to prevent foodborne i	llages or init	<u>-</u>
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it	tem	IN=i	n complia	nce (	OUT=not	t in complian	5.40		N/O=not of	
P=Priority item Pf=Priority foundation item C=Core item V=violation type								site during inspection		at violation
IN OUT N/A N/O Supervision  Person/Alternate Person in charge present,	V	COS R		OUT		Prot Food separ		m Contamination	V	Commence Books
demonstrates knowledge and performs duties	Pf	00	15 0					: cleaned & sanitize	P/C	000
2 Certified Food Protection Manager for Classes 2, 3, & 4	С	00	17 🕏	6		Proper disp	osition of re	eturned, previously		00
Employee Health								and unsafe food ontrol for Safety		
Management, food employee and conditional employee;	P/Pf	00	18 🕏	0		Proper cool	king time ar	nd temperatures	P/Pf/0	
knowledge, responsibilities and reporting  4 O Proper use of restriction and exclusion	Р	00	19 C	000		Proper rehe	eating proce	edures for hot holding temperatures		000
5 Written procedures for responding to vomiting and	Pf	00	21 62	100		Proper hot I	holding tem	peratures	F	
diarrheal events	E		22 2	10		Proper cold	holding ter	mperatures	F	00
Good Hygienic Practices  6 O Proper eating, tasting, drinking, or tobacco products us	e P/C	100	23 🖸	_				nd disposition h control: procedure	P/Pf	00
7 O O No discharge from eyes, nose, and mouth	C	00				and records		ii control. procedure	P/Pf/C	00
Preventing Contamination by Hands				,		Co	onsumer A			
8 Hands clean and properly washed  No bare hand contact with RTE food or a	P/Pf	00	25 👽					ed: raw/undercooked for	od Pf	00
pre-approved alternative procedure properly followed	P/Pf/C	00	26 82	10				le Population ohibited foods not offere	ed P/C	00
10 🗸 🔾 Adequate handwashing sinks, properly supplied/accessible	Pf/C	00	5		Foo	d/Color Ad	Iditives and	d Toxic Substance	su F/C	, 00
Approved Source			27 🔾	0		Food additiv	ves: approv	ed and properly us		00
11 Sood obtained from approved source 12 Sood received at proper temperature	P/Pf/C P/Pf	00		100				erly identified,	P/Pf/0	00
13 Food in good condition, safe, and unadulterated	P/Pf					stored & us		roved Procedures		
Required records available: molluscan shellfish	P/Pf/C							nce/specialized		
identification, parasite destruction	in devices		RACTIO		F	process/RO	P criteria/F	ACCP Plan	P/PI/C	
Good Retail Practices are preventative measures to					. chemic	als, and phy	sical objects	s into foods		
Mark OUT if numbered item is not in compliance V=violation type Mark in			x for COS					during inspection	R=repea	t violation
OUT N/A N/O Safe Food and Water	٧	COS R					r Use of Ut	tensils	V	COS R
30 Pasteurized eggs used where required 31 Water and ice from approved source	P/Pf/C	00	43 0	In-use	utensil	s: properly	stored	red, dried, & handled	С	00
32 O Variance obtained for specialized processing methods	Pf	00	45 0	Single	use/sinc	de-service a	rticles: prop	erly stored & used	Pf/C	7 - 11 11 - 11
Food Temperature Control						properly				00
Proper cooling methods used; adequate equipment for temperature control	Pf/C	00		1			sils and E			
34 O Plant food properly cooked for hot holding	Pf	00	17			n-rooa conta gned, const		s cleanable,	P/Pf/C	00
35 O Approved thawing methods used	Pf/C							aintained and used;	1	
36 Thermometers provided and accurate	Pf/C	00		cleani	ng ager	nts, sanitize	rs, and test	t strips available	Pf/C	00
Food Identification  37   Food properly labeled; original container	DHC	00		Non-fo	ood con	tact surface			C	00
Prevention of Food Contamination	- 1/0			Hot ar	nd cold y		hysical Fa	cilities late pressure	Pf	00
38 Insects, rodents, and animals not present		00	51 (	Plumb	ing inst	alled; prope	er backflow	devices		00
39 Contamination prevented during food preparation, storage & display 40 Personal cleanliness		00	52 🤇	Sewag	ge and v	waste water	r properly d	isposed	P/Pf/C	00
41 Wiping cloths: properly used and stored	Pf/C	00						f, supplied, & clean facilities maintained		00
42 Washing fruits and vegetables		00						ed, and clean		00
Permit Holder shall notify customers that a copy of the most recent inspection repo			56 🔾	Adequ	ate ven	itilation and	lighting; de	esignated areas use	ed C	00
MAL	1	/			al rubbe			per CGS §19a-36		44
Person in Charge (Signature)	16	124			iolation:		Dat	te corrections du		#
Person in Charge (Printed)	4.		Priority	Found	ation Ite	em Violation	ns	2/26/24		4
I Almond II.	10			em Vio		alth Interve	ntion Viola	3/16/25		
Inspector (Signature) 7. DIWICOV Date 2	16/7	024	Repea	t Risk F	actor/P	ublic Health	n Intervention	on Violations		†
Inspector (Printed)			Good	Retail P	ractices	<b>Violations</b>				1
Appeal: The owner or operator of a food establishment aggrieved by the	nie orda	er to occ	[Kequi	incone	nspecti	on - check	box if you	intend to reinspec	t	V
or dispose of unsafe food, may appeal such order to the	Directo	or of He	alth, not	later th	an forty	/-eight hou	rs after iss	uance of such ord	er.	uestroy,

reinspection: 12/26/24

Food Establishment Inspection Report Page 7 of 2

LHD Manchester		Inspection Report Continuation S		Date 12/16	12024
Establishment Red RODI	n	Town Manch	ester		
		TEMPERATURE OBSE	RVATIONS		
Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
coomine-jourgerraw	39F	IMIF	-20F	quat at 3 bay	200-400 pp
ray chicken	39F	WIC Clare to 10	ZAE	DOM ALINA	405
cold (Lt)R)	38F	VIII FILM (HILLS	30F 38F	BOW-MILK	40F
CORSIAM	37F	namh Warr rau	38F	strawberrus	40 F
Have boiled egg	37F	Marin organia	381	not water-his.	1/15
avocado	375	WIChper	38F	not water-3 bay	1157
undercounter Freezu	OF	standina Freezer	-7F	internal purach	15%F
	OI		CTIVE ACTI		
Item	200 St	be corrected within the time frames be	elow, or as stated	d in sections 8-405.11 & 8-406.11 of t	ne tood code.
CPPM: WINCO		1 Lawinder av lost a	i a a la	7 A. I. s Lo	
	U	1 topinterior not c			
1 min	- a	er station interior		<u>n</u>	- 11
		unless steel not c			- Historiania - La
lope Age interior lex te					
1.0		crowave not clean			
49c exterior of f	ryers n	Ot clean			
49c gaskets thre	oughou	t not clean			
16pf undercounte	rfree	cer interior un ch	ean		
55c cavir benind	Far 11	ant handsink on a	cookline	_damaged/unciea	n
49c Sheiving wi		goods unclean			11.40
lope interior of ic		ine not (lean		,	
49c gasket of bee					
	ICK Cav	inetat barnet	loan		
		ine equipment no			
note Thermomet					
		le (quat + chior	inel		
The state of the s		nce (both doors)			
		abeling/date-ma	rid ind		
note good handy	Midshin	g/giove Use obse	rued		
y 200 110 100	VVVVI V	y y will ost object			
Frontline: cr	eamer ?	39F/ranch 40F/cam	7F17 0 (1111	0 20 F	
Person in Charge (Signature)	11		zi i bya v C	Date 12/1	6/211
Inspector (Signature)	MI D'MY	7		Date 12/16	1.
pooto (orginature) // ( )	100	/		Date I L   (C	14

Risk Category: Food Establ	ishm	nent	nspect	on Report Page	1 of
Establishment type: Permanent Temporary Mobile Other			3.84 	Date: 11-27-24	
Establishment Residence Inc		comics.	enectical Health	Fime In 815 (AM/PM Time Out_	AM/PM
Address 201 Hale Pd		D	L	HD Marchester	
Town/City Marchester				Purpose of Inspection: Routine	Pre-op
Permit Holder	Co	onnecticut of Public	Department Health	Reinspection Other	
FOODBORNE ILLNESS RISK FA	ACTO	RS AI	ND PUBL	HEALTH INTERVENTIONS	
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			odborne illness n compliance	injury. Interventions are control measures to prevent foodborne  OUT=not in compliance N/A=not applicable	illness or injury.  N/O=not observed
P=Priority item Pf=Priority foundation item C=Core item V=violation type					
IN OUT N/A N/O Supervision	V	COS R	TT TT	T N/A N/O Protection from Contamination	V COS R
Person/Alternate Person in charge present	Pf		15 0	A STATE OF THE STA	P/C 0 0
demonstrates knowledge and performs duties	Pi	00	16 0	Food-contact surfaces: cleaned & sanitized	red PP O
2 Certified Food Protection Manager for Classes 2, 3, & 4	С	0	17 0	Proper disposition of returned, previousl served, reconditioned, and unsafe food	P 00
Employee Health				Time/Temperature Control for Safety	
Management, food employee and conditional employee;	P/Pf	00		Proper cooking time and temperatures	P/Pf/C O O
knowledge, responsibilities and reporting	88000 50		19 0	Proper reheating procedures for hot hold	
Proper use of restriction and exclusion	Р	00		Proper cooling time and temperatures	P 0 0
Written procedures for responding to vomiting and diarrheal events	Pf	00		Proper hot holding temperatures Proper cold holding temperatures	POO
Good Hygienic Practices				Proper date marking and disposition	P/Pf O O
6 O Proper eating, tasting, drinking, or tobacco products us	e P/C	00		Time as a public health central: precedu	rec
7 O No discharge from eyes, nose, and mouth	С	00		and records	P/Pf/C O
Preventing Contamination by Hands				Consumer Advisory	
8 O O Hands clean and properly washed	P/Pf	00	25 0		ood Pf O O
9 No bare hand contact with RTE food or a	P/Pf/C	00		Highly Susceptible Population	
pre-approved alternative procedure properly followed  Adequate handwashing sinks, properly supplied/accessible	Pf/C		200		
Approved Source	PI/C			Food/Color Additives and Toxic Substance Food additives: approved and properly u	
11 O Food obtained from approved source	P/Pf/C	00		Toxic substances properly identified	1
12 O O Food received at proper temperature		00		stored & used	P/Pf/C O
13 O Food in good condition, safe, and unadulterated		00		Conformance with Approved Procedure	s
14 O O Required records available: molluscan shellfish	P/Pf/C	00	29 0	Compliance with variance/specialized	P/Pf/C O O
identification, parasite destruction				process/ROP criteria/HACCP Plan	177 110 0
Good Retail Practices are preventative measures to			PRACTICES	ens chemicals and physical phiects into foods	
			x for COS an		R=repeat violation
OUT N/A N/O Safe Food and Water	V	COS R		Proper Use of Utensils	V COS R
30 Pasteurized eggs used where required	Р	00		use utensils: properly stored	c 0 0
31 O Water and ice from approved source	P/Pf/C			nsils/equipment/linens: properly stored, dried, & handle	d Pf/C O
32 O Variance obtained for specialized processing methods	Pf	100		gle-use/single-service articles: properly stored & used	P/C O O
Food Temperature Control Proper cooling methods used; adequate equipment for		Т Т		oves used properly	c 0 0
temperature control	Pf/C	00		Utensils and Equipment od and non-food contact surfaces cleanable,	
34 O Plant food properly cooked for hot holding	Pf		47 (20)	perly designed, constructed, and used	P/PCO O
35 O O Approved thawing methods used	Pf/C	00	10 V	rewashing facilities: installed, maintained and use	d; ps/c
36 Thermometers provided and accurate	Pf/C	00	40 C	aning agents, sanitizers, and test strips available	Pf/C O O
Food Identification	^		49 O N	n-food contact surfaces clean	c 00
37 Food properly labeled; original container	Pf/C	00		Physical Facilities	
Prevention of Food Contamination  38  Insects, rodents, and animals not present	DEIC			and cold water available; adequate pressure	Pf O O
39 Contamination prevented during food preparation, storage & display		00		mbing installed; proper backflow devices wage and waste water properly disposed	P/Pf/C O O
40 Personal cleanliness		00		let facilities: properly constructed, supplied, & clea	n Pf/C O O
41 O Wiping cloths: properly used and stored	С	00		bage and refuse properly disposed; facilities maintaine	
42 Washing fruits and vegetables	P/Pf/C	00	55 O P	sical facilities installed, maintained, 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.		equate ventilation and lighting; designated areas u tural rubber latex gloves not used per CGS §19a-3	S18 (S1)
Boroon in Change (Cinnetum)	- 1	,	Violation	documented Date corrections d	
Person in Charge (Signature)	1120	<u> </u>		n Violations	
Person in Charge (Printed)				Indation Item Violations Violations	
				/Public Health Intervention Violations	
Inspector (Signature) Sense Tough Date	4/3	24		k Factor/Public Health Intervention Violations	
Inspector (Printed) Denise Paym				il Practices Violations	
Appeal: The owner or operator of a food establishment aggrieved by the	hie ord	or to an	requires	Reinspection - check box if you intend to reinspe	ect
or dispose of unsafe food, may appeal such order to the	Directo	or of He	ealth, not lat	than forty-eight hours after issuance of such o	or to noid, destroy,

Food Es	tablishment Inspe	ection F	Report Page	2-of_2
LHD Manchester	Inspection Report Continuation Sh	eet	Date/	-27-24
Establishment Residence Inc	Town Manc	hester		II
	TEMPERATURE OBSER	VATIONS		
Item/Location/Process Temp	Item/Location/Process	Temp	Item/Location/Proces	s Temp
Milk 37F			Hor water	1206
	oatmeal	137F	7707 20000	
Bacon Vea Crimble 39F	Carrieda	1011		
Bacon Vey Crumble 39F		12/6	- · · · · · ·	
	Turkey Sausage	1355	Dishmachine	)
Yogut 38F	1 0			
1 0				
	Kehrat Turkey	160F		
	1	100		
	OBSERVATIONS AND CORRE	CTIVE ACTIO	ONS	
Violations cited in this report mus	st be corrected within the time frames bel			1 of the food code.
Number				
CFPM onsite 1)	ave temy			
	0			
47c Micorpave hand	On witten Naton	anned	7	
	le w/tape Notap			as
Her Manual Handwa	ashing - No sonitu	nog ob	seved	
	e - 15-20 min fill			Sanit 30-60se
CONTRACTOR OF THE PARTY OF THE	oxed -> Dishmach			
	e cannot be used		( )	
			1 2	
ream cheese	a leof - discarde	d. tre	egger containe	s no longer
waen.	***		0	4
	Tailed Ma	10 .	2	1
ed	MICHEN CO	Whit	Deganized	
Discustineus Temp or	Hor Foods 34	ha co.	- idiccos	0
	2001 101 2 DA	the sen	ice + auscar	
Double	product, reheat.	temps	+ duscard tim	e forapprov
TEST OTHES				9
37PF Allergen Notice	gredient /aller	or the F	ublic	
No K	gredient /allers	en list	evailable	
	0	7		
Ice Scoop - ca	nt monitor top of un	it put	tray on top the	whestop
I	, 0	U		/
0.0	1			
Define an office	asea - Not ontopo	of equip	sment	
<i>U</i> *	Tolders, purse, etc	y I		
	11 3-			
Person in Charge (Signature)	DRus		Date ) [	127/24
nspector (Signature)	1 Laugh		Date //	1 1 7
· Carre			Date	101101

Risk Category: 3 Food Establ	ishm	nent	: In	spection	on Repo	ort	Page 1 c	of _
Establishment type: Permanent Temporary Mobile Other					Date: 12	9/19/24	7	
Establishment Salsa Fresca		erin?	Conne	ecticut a	Time In	1	//PM Time Out	AM/PM
Address 1500 D Pleasant Valley Rd					LHD M	0 -0 clo 1 A	Se C	
2.2						f Inspection:	Routine Pro	e-op
Town/City Py Janchester	Co				Reinspecti		Other	
Permit Holder FOODBORNE ILLNESS RISK FA	ACTO	of Pub		SELCOLO X				
Risk factors are important practices or procedures identified as the most prevalent contra								ess or injury.
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it				compliance		n compliance		O=not observed
P=Priority item Pf=Priority foundation item C=Core item V=violation type	Mark in							
IN OUT N/A N/O Supervision	V	cos	_		IT N/A N/O		n from Contamination	V COS R
Person/Alternate Person in charge present	-			15 0 0		ood separated a		P/C 0 0
demonstrates knowledge and performs duties	Pf	0		16 O C			faces: cleaned & sanitized	P/Pf/C O O
2 Certified Food Protection Manager for Classes 2,	С	0		17 0 0	Pi	roper dispositio	n of returned, previously	P 0 0
3, & 4				1100	Se	erved, recondition	oned, and unsafe food	
Employee Health							ire Control for Safety	
Management, food employee and conditional employee;	P/Pf	0		18 0 0		roper cooking ti	me and temperatures	P/Pf/C O O
Knowledge, responsibilities and reporting				19 0 0		roper reheating	procedures for hot holding	
Proper use of restriction and exclusion	Р	0	익				me and temperatures	P 0 0
Written procedures for responding to vomiting and diarrheal events	Pf	0					ng temperatures	P 0 0
Good Hygienic Practices			-				ng temperatures	P O O
6 Proper eating, tasting, drinking, or tobacco products use	e P/C				Ti		king and disposition	P/Pf O O
7 O No discharge from eyes, nose, and mouth	C	00	허	24 0 0		nd records	health control: procedures	P/Pf/C O
Preventing Contamination by Hands			$\stackrel{\smile}{-}$		ai		mer Advisory	<del></del>
8 O Hands clean and properly washed	P/Pf	0	5	25 0 0			provided: raw/undercooked food	Pf OO
No bare hand contact with RTE food or a				20 0 0			eptible Population	
pre-approved alternative procedure properly followed	P/Pf/C	0	$\circ$	26 0 0	Pa		sed; prohibited foods not offered	P/C 00
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	5				es and Toxic Substances	
Approved Source				27 0 0			approved and properly used	
11 O O Food obtained from approved source	P/Pf/C	0	5		T		s properly identified.	
12 O O Food received at proper temperature	P/Pf	0		28 0 0	J (C )	ored & used	, , , , , , , , , , , , , , , , , , , ,	P/Pf/C O
13 O Food in good condition, safe, and unadulterated	P/Pf	0	0		Cor	nformance with	h Approved Procedures	
14 O O Required records available: molluscan shellfish	P/Pf/C	0		29 0 0	C	ompliance with	variance/specialized	P/Pf/C O O
					pr	ocess/ROP crit	teria/HACCP Plan	FIFIIC
				RACTICES				tion to the
Good Retail Practices are preventative measures to								
The state of the s		-	-	for COS and	or R C		n-site during inspection	R=repeat violation
OUT N/A N/O Safe Food and Water  30 Pasteurized eggs used where required	V P	02000	R	OUT		Proper Use properly stored		V COS R
31 Water and ice from approved source	P/Pf/C		딁				erly stored, dried, & handled	C O O
32 O Variance obtained for specialized processing methods	Pf		5				:: properly stored & used	P/C O O
Food Temperature Control			$\vdash$		oves used p		s. property stored & used	c 0 0
Decoration mathed would adopt the second				10   -   0	5.00 dood p.		and Equipment	0 0 0
temperature control	Pt/C	0	이	Fo	od and non-		rfaces cleanable,	T
34 O Plant food properly cooked for hot holding	Pf	0	0	12/()		ned, constructed		P/Pf/C O
35 O Approved thawing methods used		0		48 O Wa	arewashing f	facilities: installe	ed, maintained and used;	DEIC O
36 C Thermometers provided and accurate	Pf/C	0	$\bigcirc$	cle			nd test strips available	Pf(C O O
Food Identification				49 S No	n-food conta	act surfaces cle		(c)OO
37  Food properly labeled; original container	Pf/C	0	2				cal Facilities	
Prevention of Food Contamination	T-sta						adequate pressure	Pf O O
38 Insects, rodents, and animals not present		0				lled; proper bac		P/Pf/C O
39 Contamination prevented during food preparation, storage & display 40 Personal cleanliness	P/Pf/C					aste water prop		P/Pf/C O O
41 Wiping cloths: properly used and stored		0					ructed, supplied, & clean	Pf/C O O
42 Washing fruits and vegetables	P/Pf/C	0					posed; facilities maintained aintained, and clean	200
							ing; designated areas used	P/PICOO
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ilable.		O Na	tural rubber	latex gloves no	ot used per CGS §19a-36f	
Demonia Character 10 10 10 10 10 10 10 10 10 10 10 10 10	112	1		Violations	documente	ed	Date corrections due	#_
Person in Charge (Signature)	110	1	_		m Violations			
Person in Charge (Printed) HONNAH LAKOSA	1				undation Iter	m Violations	and and	12
- Stoom in onarde france of Alling to Caron		72 pt 1940	-	Core Item		alth Intervention	Violations	1
Inspector (Signature) Johns tayno Date 12	191	24					rvention Violations	(P)
		,	$\dashv$		il Practices			2
Inspector (Printed) Denise Paune				Requires I	Reinspectio	n - check box	if you intend to reinspect	
Appeal: The owner or operator of a foodestablishment aggrieved by the	nis orde	er to c	orre	ect any inst	pection viola	ation 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	lea	Ith, not late	r than forty-	eight hours aft	ter issuance of such orde	r

\* Floor + Hood Svc Schedule required.

Foo	d Esta	blishment l	nspection	Report Page_	of_
LHD Manchester		Inspection Report Contin		Date <u>i 2</u>	19/24
Establishment Salsa F	resca	Town	anchester		
		TEMPERATURE	OBSERVATIONS		
Item/Location/Process	Temp	Item/Location/Pro	cess Temp	Item/Location/Process	s Temp
Salsa	40F	Rice	1735	Hot Water	116=
Cheese	415	Chicken	1385	1,1	
Guacamole	397	Root Vegn	153F	Sani spray	Booppm
Pico	40 F	Rice	1837	, ()	1 ' '
		Chicken	1668		
BBQ beek	37F	Pork	156F		
Chicken	387		, ,		
CV NCCE 1					
	OE	SERVATIONS AND	CORRECTIVE ACT	ONS	
Violations cited in thi	s report must b	e corrected within the time f	rames below, or as state	d in sections 8-405.11 & 8-406.11	1 of the food code.
Item Number					940 3004-9001/4005/-131 (4-4010-4-401)
Number					
Discussed	CFPM	- Molation.	J. No CEP	m on site dun	Oa Dren
hows,	sale	o hows, h	Varager cer	tified -Additi	onal
		of required	a		
		10			
XHOORS agre	rally	Shalean, cou	e base unc	lear, drains	Toreas
1000 110d Qc	wheel	s + legs of ea	alupment	BW-112	
					in onete
-toor m	ustbe	easily c	leanable-	Managment	repor 13
Clearen	d eac	h day end o	1 shilt -1	Review Clean	NG
2		2 / Table 4	1 (1)		,
		and notify		1	
49C Extra clea	റ്റെ മ	. interior her	et zone of n	ce cooker, und	uside of
Cambra	1 Jan	V hann Scoo	10 5 ( 00 m )	,	9
Compil	> 1000	exbean scree	es scoop.		
1			· ·		· · · · D
Discussed u	sed cast.	forsoakingwa	ses - leep U	Jash-Kinse-San	itize Keade
Cold Prepus	1+ 37	Flaurer 1/2 F	and unt Q U	D/JIF Chack 11	ait Allescano
014	, ,	+ 111- 21	$\mathbb{T}$	Dash-Rinse-San D/41F Check U ace. Le appointmen	3)11 / 10011 / CI
HITO Sham	) gasil	et detenoration	ncy - Kepla	ice.	
Hood Suat	ton pu	esdu10 - Ses	od schodie	Le appointmen	+-
348			.0-50	- app	
		The Post of the Po			
		1			
		10.1	1	. 7	110/01
Person in Charge (Signature)	_	1/4/11 //	III	Date 1	114/04
Inspector (Signature)	· Pays			Date 1	2/10/24

# WEEKLY CLEANING TASKS Week of:

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
AM			American and a second s		
Ice Machine	Prep tables	Table legs	Detail Chip Shelf	Dust lights & walls	Detail Tractor Bev
Grab and go	Chair legs	Walls and Windowsills	Wipe down menus	Detail walkin	Detail grab and go
Outside Entrance floor	Fryer 1	Hand sinks	Fryer 2	Wipe back door	Clean bakery rack
White Walls	White Walls	White Walls	White Walls	White Walls	White Walls
PM					
Drains	Drains	Drains	Drains	Drains	Drains
Inside trashes	2 Hood Vents	Left oven	2 hood Vents	Right oven	2 Hood Vents
Mop sink and Wall	Chip Table	Stove top	Clean oil bin	Detail soda machine	Panini presses
Deck scrub	Deck scrub boh/walk-in	Deck scrub	Deck scrub boh/walk-in	Deck scrub	Deck scrub boh/walk-in

#### MEMBER N.F.P.A., MEMBER I.K.E.C.A., MEMBER N.F.S.A., MEMBER N.A.F.E.D.

# INTERSTATE FIRE & SAFETY EQUIPMENT COMPANY, INC.

Remit to: P.O. Box 502 Harrison NY 10528 Correspondence to: P.O. Box 4165

Greenwich CT 06831

(914) 937-6100 • (203) 531-1333 • (914) 937-9723-FAX

http://www.interstatefireandsfty.net

NYC - 81754822 NYC- 218

FIRE EXTINGUISHERS / FIRE SUPPRESSION SYSTEMS / RESTAURANT

NASSAU – AEL01260 NASSAU – 969977428

194880

NJ - PO1090 HOOD CT - F30002 CT - SM5-5598	NASSAU – 72200004780 SUFFOLK – 122 HUNTINGTON – F0 15927 MA – QR4622			
PHYSICAL ADDRESS  BILLING ADDRESS:  CUSTOMER NAME:  DE SA FRESC  DE SA	C Valkyl	LCITY, STATE, ZIP.	DATE:	19/21
V V	/ BILLIŃG	CITY, STATE, ZIP:	FAX:	
OUTO	KITCHEN SERVI	CE INFORMATION		
CHECK IN:		CHECK OUT:		
1) Fans working properly?	YES NO NA	1) Fans working properly?	YES	NO NA
2) Defects in fan wiring?	YES NO NA	2) Hood wiped down?	ZYES	□NO □N/A
3) Hood lights working?	YES NO NA	3) Kitchen floor mopped?	ZYES	□NO □N/A
4) Hood globes present?	YES NO NA	4) Outside area clean?	YES	NO NA
5) Hood globes undamaged?	YES NO NA	5) Hood lights working?	YES	NO NA
6) All filters in hood?	LYES NO NA	6) All filters in hood?	<b></b> ✓ YES	■NO □N/A
7) Filters conform to code?	YES NO NA	7) Do inaccessible areas exist?	☐YES_	NO NA
8) Grease build-up on fan	2195	8) Frequency of cleaning ok?	YES	NO NA
9) Grease build-up around fan		9) Pilots lit?		□NO □N/A
10) Grease build-up in ducts	1	10) Photos taken?	■ YES	□NO □N/A
11) Grease build-up in hood		11) Fire system within service interval?		□NO □N/A
12) Grease build-up on filters COMMENTS:		12) Fire extinguishers within service interval	al? YES	NO NA
PVCTEM	EDVICE CVCI E DEFE			
(NOTE: CUSTOMER IS RESPONSIBLE FOR ENSURING Hood systems serving solid fuel operations – Inspected Hood systems serving high volume (wok, char broiler) –	S SERICES ARE COMPLETED AS F every month Inspected quarterly	RENCE PER N.F.P.A. STANDARDS REQUIRED. FOR MORE INFORMATION, PLEASE CONTACT Hood systems serving moderate operations – Insi Hood systems serving low-volume operations (ch	pected semi-annua	lly
(NOTE: CUSTOMER IS RESPONSIBLE FOR ENSURING Hood systems serving solid fuel operations – Inspected Hood systems serving high volume (wok, char broiler) – Kitchen fire suppression systems – Inspected & service	S SERICES ARE COMPLETED AS R every month Inspected quarterly d semi-annually	REQUIRED. FOR MORE INFORMATION, PLEASE CONTACT Hood systems serving moderate operations — Insi	pected semi-annua urch, etc.) – Inspec y	illy ted annually
(NOTE: CUSTOMER IS RESPONSIBLE FOR ENSURING Hood systems serving solid fuel operations – Inspected Hood systems serving high volume (wok, char broiler) –	S SERICES ARE COMPLETED AS F every month Inspected quarterly	REQUIRED. FOR MORE INFORMATION, PLEASE CONTACT Hood systems serving moderate operations – Inst Hood systems serving low-volume operations (ch	pected semi-annua	lly
(NOTE: CUSTOMER IS RESPONSIBLE FOR ENSURING Hood systems serving solid fuel operations – Inspected Hood systems serving high volume (wok, char broiler) – Kitchen fire suppression systems – Inspected & service  QTY	S SERICES ARE COMPLETED AS F every month Inspected quarterly d semi-annually DESCRIPTION	REQUIRED. FOR MORE INFORMATION, PLEASE CONTACT Hood systems serving moderate operations – Inst Hood systems serving low-volume operations (ch	pected semi-annua urch, etc.) – Inspec y	illy ted annually
(NOTE: CUSTOMER IS RESPONSIBLE FOR ENSURING Hood systems serving solid fuel operations – Inspected Hood systems serving high volume (wok, char broiler) – Kitchen fire suppression systems – Inspected & service	S SERICES ARE COMPLETED AS F every month Inspected quarterly d semi-annually DESCRIPTION	REQUIRED. FOR MORE INFORMATION, PLEASE CONTACT Hood systems serving moderate operations – Inst Hood systems serving low-volume operations (ch	pected semi-annua urch, etc.) – Inspec y	illy ted annually
(NOTE: CUSTOMER IS RESPONSIBLE FOR ENSURING Hood systems serving solid fuel operations – Inspected Hood systems serving high volume (wok, char broiler) – Kitchen fire suppression systems – Inspected & service	S SERICES ARE COMPLETED AS F every month Inspected quarterly d semi-annually DESCRIPTION	REQUIRED. FOR MORE INFORMATION, PLEASE CONTACT Hood systems serving moderate operations – Inst Hood systems serving low-volume operations (ch	pected semi-annua urch, etc.) – Inspec y	illy ted annually
(NOTE: CUSTOMER IS RESPONSIBLE FOR ENSURING Hood systems serving solid fuel operations – Inspected Hood systems serving high volume (wok, char broiler)–Kitchen fire suppression systems – Inspected & service QTY  1	S SERICES ARE COMPLETED AS F every month Inspected quarterly d semi-annually DESCRIPTION	REQUIRED. FOR MORE INFORMATION, PLEASE CONTACT Hood systems serving moderate operations – Inst Hood systems serving low-volume operations (ch	pected semi-annua urch, etc.) – Inspec y	illy ted annually
(NOTE: CUSTOMER IS RESPONSIBLE FOR ENSURING Hood systems serving solid fuel operations – Inspected Hood systems serving high volume (wok, char broiler) – Kitchen fire suppression systems – Inspected & service  QTY  1 2 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4	S SERICES ARE COMPLETED AS F every month Inspected quarterly d semi-annually DESCRIPTION	REQUIRED. FOR MORE INFORMATION, PLEASE CONTACT Hood systems serving moderate operations – Inst Hood systems serving low-volume operations (ch	pected semi-annua urch, etc.) – Inspec y	illy ted annually
(NOTE: CUSTOMER IS RESPONSIBLE FOR ENSURING Hood systems serving solid fuel operations – Inspected Hood systems serving high volume (wok, char broiler)–Kitchen fire suppression systems – Inspected & service QTY  1	S SERICES ARE COMPLETED AS F every month Inspected quarterly d semi-annually DESCRIPTION	REQUIRED. FOR MORE INFORMATION, PLEASE CONTACT Hood systems serving moderate operations – Inst Hood systems serving low-volume operations (ch	pected semi-annua urch, etc.) – Inspec y	illy ted annually
(NOTE: CUSTOMER IS RESPONSIBLE FOR ENSURING Hood systems serving solid fuel operations – Inspected Hood systems serving high volume (wok, char broiler)–Kitchen fire suppression systems – Inspected & service  QTY  1	S SERICES ARE COMPLETED AS F every month Inspected quarterly d semi-annually DESCRIPTION	REQUIRED. FOR MORE INFORMATION, PLEASE CONTACT Hood systems serving moderate operations – Inst Hood systems serving low-volume operations (ch	pected semi-annua urch, etc.) – Inspec y	illy ted annually
(NOTE: CUSTOMER IS RESPONSIBLE FOR ENSURING Hood systems serving solid fuel operations – Inspected Hood systems serving high volume (wok, char broiler) – Kitchen fire suppression systems – Inspected & service  QTY  1	SERICES ARE COMPLETED AS F every month Inspected quarterly d semi-annually  DESCRIPTION  System  A 96	REQUIRED. FOR MORE INFORMATION, PLEASE CONTACT Hood systems serving moderate operations – Insy, Hood systems serving low-volume operations (chi Fire Extinguishers – Inspected & serviced annuall	pected semi-annua urch, etc.) – Inspec y	illy ted annually
(NOTE: CUSTOMER IS RESPONSIBLE FOR ENSURING Hood systems serving solid fuel operations – Inspected Hood systems serving high volume (wok, char broiler)–Kitchen fire suppression systems – Inspected & service  QTY  1	S SERICES ARE COMPLETED AS F every month Inspected quarterly d semi-annually DESCRIPTION	REQUIRED. FOR MORE INFORMATION, PLEASE CONTACT Hood systems serving moderate operations – Insy, Hood systems serving low-volume operations (chi Fire Extinguishers – Inspected & serviced annuall	pected semi-annua urch, etc.) – Inspec y	illy ted annually
(NOTE: CUSTOMER IS RESPONSIBLE FOR ENSURING Hood systems serving solid fuel operations – Inspected Hood systems serving high volume (wok, char broiler) – Kitchen fire suppression systems – Inspected & service  QTY  1	SERICES ARE COMPLETED AS F every month Inspected quarterly d semi-annually  DESCRIPTION  System  A 96	REQUIRED. FOR MORE INFORMATION, PLEASE CONTACT Hood systems serving moderate operations – Insy, Hood systems serving low-volume operations (chi Fire Extinguishers – Inspected & serviced annuall  Service to the Cooking Dicaule Sections  (EMPT #:)	pected semi-annua urch, etc.) – Inspec y PRICE	illy ted annually
(NOTE: CUSTOMER IS RESPONSIBLE FOR ENSURING Hood systems serving solid fuel operations – Inspected Hood systems serving high volume (wok, char broiler) – Kitchen fire suppression systems – Inspected & service  QTY  1	% (TAX EX  ADE WITHIN 48 HOURS OF SERVIAW ON ANY UNPAID INVOICES TO STRIVE ARE LIMITED PER TO SERVICE 48 HOURS PRIOR TO SE	REQUIRED. FOR MORE INFORMATION, PLEASE CONTACT Hood systems serving moderate operations – Insy, Hood systems serving low-volume operations (chi Fire Extinguishers – Inspected & serviced annuall  Service + Gooking  CEMPT #:  TO  CE. INVOICES ARE SUBJECT TO AN INTEREST RATE OF LAT ARE NOT PAID WITHIN 15 DAYS. IN THE EVENT OF D G REASONABLE ATTORNEY FEES. INTERSTATE FIRE &	PRICE  PRICE  TAL DUE  THE GREATER OF 1 SEFAULT, INTERSTA. SAFETY EQUIPMEN	EXTENDED  EXTENDED  I.5% PER MONTH TE FIRE & SAFETY YT CO. INC. IS NOT
CLAIMS OF UNSATISFACTORY WORKMANSHIP MUST BE MY (18% PER ANNUM) OR THE MAXIMUM RATE ALLOWED BY LEQUIPMENT CO. INC. SHALL BE ENTITILED TO RECOVER CAN INSURER, OUR LIABILITY ON DAMAGES, NEGLIGENT OR REFUSE TO ALC TERMS BY CANCELLING THEIR	% (TAX EX  ADE WITHIN 48 HOURS OF SERVIAW ON ANY UNPAID INVOICES TO STRIVE ARE LIMITED PER TO SERVICE 48 HOURS PRIOR TO SE	REQUIRED. FOR MORE INFORMATION, PLEASE CONTACT Hood systems serving moderate operations – Insighth Hood systems serving low-volume operations (ching Fire Extinguishers – Inspected & serviced annual Cooking	PRICE  PRICE  TAL DUE  THE GREATER OF 1 SEFAULT, INTERSTA. SAFETY EQUIPMEN	EXTENDED  EXTENDED  I.5% PER MONTH TE FIRE & SAFETY YT CO. INC. IS NOT
(NOTE: CUSTOMER IS RESPONSIBLE FOR ENSURING Hood systems serving solid fuel operations – Inspected Hood systems serving high volume (wok, char broiler) – Kitchen fire suppression systems – Inspected & service QTY  1	% (TAX EX  ADE WITHIN 48 HOURS OF SERVIAW ON ANY UNPAID INVOICES TO STRIVE ARE LIMITED PER TO SERVICE 48 HOURS PRIOR TO SE	REQUIRED. FOR MORE INFORMATION, PLEASE CONTACT Hood systems serving moderate operations – Insighth Hood systems serving low-volume operations (ching Fire Extinguishers – Inspected & serviced annual Cooking	TAL DUE  THE GREATER OF 1 SEFAULT, INTERSTAL SAFETY EQUIPMENT SAFETY EQUIPMENT DATE DATE DATE DATE DATE DATE DATE DAT	EXTENDED  EXTENDED  EXTENDED  1.5% PER MONTH TE FIRE & SAFETY VT CO. INC. IS NOT OMER CAN VENTION
CLAIMS OF UNSATISFACTORY WORKMANSHIP MUST BE M. (18% PER ANNUM) OR THE MAXIMUM RATE ALLOWED BY LEQUIPMENT CO. INC. SHALL BE ENTITILED TO RECOVER CO. AN INSURER, OUR LIABILITY ON DAMAGES, NEGLIGENT OR REFUSE TO ALK ERMS BY CANCELLING THERE EQUIPMENT AND KITCHEN HOOD SYSTEM SERVICE CYCLE CUSTOMER SIGNATURE:	ADE WITHIN 48 HOURS OF SERVICE STRIVICE STRIVICE STRIVICE TO SIS ARE FOLLOWED.	EQUIRED. FOR MORE INFORMATION, PLEASE CONTACT Hood systems serving moderate operations – Insylhood systems serving low-volume operations (che Fire Extinguishers – Inspected & serviced annuall Scruce & Serviced & Ser	TAL DUE  THE GREATER OF 1 SEFAULT, INTERSTAL SAFETY EQUIPMENT OMERN THE CUST OMER	EXTENDED  EXTENDED  I.5% PER MONTH TE FIRE & SAFETY YT CO. INC. IS NOT

77									
Risk Category: Food Establ	lishn	nent	: Ins	spect	ion Repo	rt	Page 1 o	of_2	
Establishment type: Permanent Temporary Mobile Other					Date: 12	Tat	24		-2
Establishment Snole) fox		sering.	Connectic	of Health	Time In 12	00	AMIPM Time Out 1.C	0	AM/PM
Address 214 Spences 4.		ni		1)	LHD M	anch	pstpc	II	
Town/City Manchester					Purpose of	Inspection	: Routine Pr	e-op	
Permit Holder TWYA THAN DAR	c	Connecticu of Pub	ut Depar	rtment	Reinspectio	n	Other		
FOODBORNE ILLNESS RISK FA	ACTO	RS A	AND	PUBL	IC HEALTH	INTERV	ENTIONS	1.66	y i i i
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 it	Control of the Control			mpliance		compliance	N/A=not applicable N/	O=not ob:	served
P=Priority item Pf=Priority foundation item C=Core item V=violation type	Mark in	n appro	priate	box for C	COS and/or R	COS=correc	cted on-site during inspection	R=repeat	violation
IN OUT N/A N/O Supervision	V	cos			OUT N/A N/O		ion from Contamination	V	COS R
Person/Alternate Person in charge present,	Pf	0					d and protected		00
demonstrates knowledge and performs duties  Certified Food Protection Manager for Classes 2,				16 00	The state of the s		urfaces: cleaned & sanitized	P/Pf/C	00
2 0 Certified Food Florection Manager for Classes 2,	С	0	$ \cdot $	17 00	The second second		ion of returned, previously itioned, and unsafe food	Р	00
Employee Health							ture Control for Safety		
Management, food employee and conditional employee;	2/2/			18 0	O O Bro	per cooking	time and temperatures	P/Pf/C	00
knowledge, responsibilities and reporting	P/Pf		기:	19 0		per reheating	ng procedures for hot holding		00
Proper use of restriction and exclusion	P	0		20 0		per cooling	time and temperatures		00
5 Written procedures for responding to vomiting and	Pf	0	) I <del> </del>	21 0/	$\bigcirc \bigcirc $	per hot hold	ling temperatures	P	111 - 77
diarrheal events				-			ding temperatures		00
Good Hygienic Practices  6 Proper eating, tasting, drinking, or tobacco products us	e P/C			23 🗘			arking and disposition	P/Pf	00
7 O No discharge from eyes, nose, and mouth	C		訓	24 00		ie as a pubi i records	ic health control: procedures	P/Pf/C	00
/ Preventing Contamination by Hands		191			/ lanc		umer Advisory	W-12-12-12-12-12-12-12-12-12-12-12-12-12-	
8 Ø O Hands clean and properly washed	P/Pf	100	5 2	25 0	Con		y provided: raw/undercooked food	Pf	00
9 No bare hand contact with RTE food or a	P/Pf/C			/			ceptible Population		0 0
pre-approved alternative procedure properly followed				26 00 0	O Pas	teurized foods	used; prohibited foods not offered	P/C	00
Adequate handwashing sinks, properly supplied/accessible	Pf/C		의	/			ves and Toxic Substances		
Approved Source  11 C Food obtained from approved source	DIDGG	T ~ T	_	27 8 9			approved and properly used	I P	00
12 Food received at proper temperature	P/Pf/C		읡	28 00 0			es properly identified,	P/Pf/C	00
13 Food in good condition, safe, and unadulterated		100	_			red & used	ith Approved Procedures		
14 P Required records available: molluscan shellfish					Cor		th variance/specialized		
identification, parasite destruction	P/Pf/C		$  2  ^2$	29 🗭			riteria/HACCP Plan	P/Pf/C	00
GO	OD RE	TAIL	PRA	CTICES	S				1.15
Good Retail Practices are preventative measures to									
			-	COS an	id/or R CO			R=repeat	violation
OUT N/A N/O Safe Food and Water 30 Pasteurized eggs used where required	P	cos		OUT			se of Utensils		COS R
31 Water and ice from approved source	P/Pf/C				n-use utensils:	oroperly stor	perly stored, dried, & handled	C	00
32 O Variance obtained for specialized processing methods	Pf		5 2	15 O S	inale-use/sinale-	service article	es: properly stored & used	Pf/C P/C	
Food Temperature Control			4	16 O G	Sloves used pro	perly	- proposity otoriou at account		00
Proper cooling methods used; adequate equipment for	Pf/C	0	ol F			Utensils	and Equipment		
temperature control	_		/				surfaces cleanable,	P/Pf/C	00
34 Plant food properly cooked for hot holding 35 Approved thawing methods used	Pf		2 L	pı	roperly designe			171 110	00
36 Thermometers provided and accurate		00					illed, maintained and used;	Pf/C	00
Food Identification	FIIC	1010			learning agents, lon-food contac	t surfaces o	and test strips available		
37 Food properly labeled; original container	Pf/C		5H	13   0   14	on-lood contac		ical Facilities	С	00
Prevention of Food Contamination				0 O H	ot and cold wat		; adequate pressure	Pf	00
38 O Insects, rodents, and animals not present	Pf/C	0					ackflow devices	1	00
39 Contamination prevented during food preparation, storage & display		0	$\supset 5$	2 O S	ewage and was	ste water pro	operly disposed		00
40 Personal cleanliness 41 Wiping cloths: properly used and stored		0		3 O T	oilet facilities: p	roperly cons	structed, supplied, & clean		00
42 Washing fruits and vegetables	C	0	의년	4 O G	arbage and refus	se properly d	isposed; facilities maintained		00
		0		5 O A	hysical facilities	s installed, n	naintained, and clean	P/Pf/C	00
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ailable.	3		atural rubber la	itev aloves r	nting; designated areas used not used per CGS §19a-36f	C	00
	82	-	v		s documented		Date corrections due		#
Person in Charge (Signature) Date 2	1101	120	1		em Violations		Zato con cono da c	10	<del>"</del>
Person in Charge (Printed)	orat book				oundation Item	Violations		0	,
Person in Charge (Printed)		. h			Violations	L 1-4-	- Vi-1-6		)
Inspector (Signature)	911	14		epeat P	or/Public Healt	ic Health Int	on Violations ervention Violations		
13-12-6	40	- 1	-   Ġ	ood Ret	tail Practices Vi	olations	STACHMON ANDIGHOUS		
Inspector (Printed) 305C Kamile			IR	equires	Reinspection	- check bo	x if you intend to reinspect		
Appeal: The owner or operator of a food establishment aggrieved by the	is orde	er to co	orrect	t any ins	spection violati	on identifie	d by the food inspector or to	o hold, d	estrov.
or dispose of unsafe food, may appeal such order to the	Directo	or of H	ealth	, not late	er than forty-ei	ight hours a	fter issuance of such order		,

FOOD EST	ablishment inspection	Report	Page of of
LHD Manchester	Inspection Report Continuation Sheet		te 12/9/24
Establishment Snow Fox	Town Manchester		
	TEMPERATURE OBSERVATIONS		
Item/Location/Process Temp	Item/Location/Process Temp	Item/Location	n/Process Temp
Cold Preptable Shrimp 40 F		Quat bust	al Gorann
1111		GOW! DOCK	et week
crab Stick 35F			
Salmon 36F			
1 01			
WIF ambient OF			
WIC SUShi, 34F			
1 (ab Salad 34F			
0.00	-		
SUShi Lisplay Case sunshi 391			
0	BSERVATIONS AND CORRECTIVE ACT	IONS	
Item Violations cited in this report must	be corrected within the time frames below, or as state	d in sections 8-405.11 &	§ 8-406.11 of the food code.
	. [ .		
Number Mya (FPM on 5	146		
	=-		
, and a second s			
120000000000000000000000000000000000000	1 2		
Note Overall Clean &	organized		
Mala D: OI	11)		
Note Rice th log availa	able		
Note Good giove use	observed		
NUTE lacasite destruct	ion documentation available	<u> </u>	
1721 7 11 11 21			
NUTE LEST STIPS &	the Mometer available		
			-
	121 80 Per		1
Person in Charge (Signature)	121 80 100	מ	ate 12/10/24
1	2		12/2/-1
Inspector (Signature)	72	D	ate 12/9/24
()			. 1
Distribution: 1st - Whi	te - Health Department 2nd - Yellow - Owner/Opera	tor/Person in Charge	

Risk Category: 3 Food Establishment Inspection Report Page 1 of 3										
Establishment type: Permanent Temporary Mobile Other				Date:	2/2/20	1	П			
Establishment Sonic Drive - In		teching Conn	ectican Nearly	Time In_	11:30 6	M/PM Time Out	MINA CO			
Address 90 Buckland st		DP	H)	LHD M	ranche	ster				
Town/City Manchester				Purpose o	of Inspection:	Routine Pr	e-op			
Permit Holder Soar-Ronak Parikh	Ce	onnecticut De of Public I	epartment lealth	Reinspec	tion	Other				
FOODBORNE ILLNESS RISK FA	ACTO	RS AN	D PUBLI	C HEALT	TH INTERVE	ENTIONS	DIE LES			
Risk factors are important practices or procedures identified as the most prevalent cont	ributing fa	actors of foo	dborne illness o	or injury. <b>Interv</b>	entions are control	measures to prevent foodborne illne	ess or injury.			
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it		10.707115-12	compliance		in compliance	N/A=not applicable N	O=not observed			
P=Priority item Pf=Priority foundation item C=Core item V=violation type	_					ed on-site during inspection	R=repeat violation			
IN OUT N/A N/O Supervision	V	COS R		UT N/A N/O	The state of the s	on from Contamination	V COS R			
Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	00	15 0 0		ood separated		PC 00			
Certified Food Protection Manager for Classes 2,	0	Contract	0 //	1		rfaces: cleaned & sanitized on of returned, previously	Y			
3, & 4	6	00	17 💖 🤇	A DESCRIPTION OF THE PARTY OF T		tioned, and unsafe food	POO			
Employee Health						ure Control for Safety				
Management, food employee and conditional employee;	P/Pf	00				time and temperatures	P/Pf/C O O			
knowledge, responsibilities and reporting	I SOMEON	A Mark Mark	19 0			g procedures for hot holding				
Proper use of restriction and exclusion	P	00	20 0			ime and temperatures	P 0 0			
Written procedures for responding to vomiting and diarrheal events	Pf	00	21 3			ng temperatures ling temperatures	P O O			
Good Hygienic Practices			23			rking and disposition	P/Pf O O			
6 Proper eating, tasting, drinking, or tobacco products us	e P/C	00		-		health control: procedures	. 1'			
7 No discharge from eyes, nose, and mouth	С	00	24 0 0		and records		P/Pf/C O			
Preventing Contamination by Hands				/	Consu	mer Advisory				
8 🗷 🔾 Hands clean and properly washed	P/Pf	00	25 0 0			provided: raw/undercooked food	Pf OO			
9 No bare hand contact with RTE food or a	P/Pf/C	00	201010			ceptible Population				
pre-approved alternative procedure properly followed  Adequate handwashing sinks, properly supplied/accessible	Pf/C	(3-2)	26 0 0			used; prohibited foods not offered				
Approved Source	PI/C		2700			ves and Toxic Substances approved and properly use				
11 O Food obtained from approved source	P/Pf/C	00		-		es properly identified,				
12 O Food received at proper temperature	P/Pf	-	28 🐼 🤇		stored & used	ss properly identified,	P/Pf/C O			
13 🕥 🔾 Food in good condition, safe, and unadulterated	P/Pf					th Approved Procedures				
14 O Required records available: molluscan shellfish	P/Pf/C	00	29 0 0			n variance/specialized	P/Pf/C O O			
Identification, parasite destruction	DOI 19224-0-0-190-0-0				process/ROP cr	iteria/HACCP Plan	111110			
Good Retail Practices are preventative measures to			RACTICES		ale and physical	abjects into foods				
			for COS and			on-site during inspection	R=repeat violation			
OUT N/A N/O Safe Food and Water	V	COS R	OUT	2/01 14		e of Utensils	V COS R			
30 Pasteurized eggs used where required	Р	00		use utensil	s: properly store	CONTRACTOR	c 00			
31 Water and ice from approved source	P/Pf/C	00	44 O Ute	ensils/equipr	ment/linens: prop	erly stored, dried, & handled	Pf/C O O			
32 O Variance obtained for specialized processing methods	Pf	00	45 O Sir	ngle-use/sing	gle-service article	s: properly stored & used	P/C O O			
Food Temperature Control	-т		46 O G	oves used			C   O   O			
Proper cooling methods used; adequate equipment for temperature control	Pf/C	00	Fo	and and non	Utensiis	and Equipment urfaces cleanable,				
34 O Plant food properly cooked for hot holding	Pf	00			gned, constructe		P/Pf/C O			
35 O Approved thawing methods used	Pf/C		I/M			lled, maintained and used;				
36 Thermometers provided and accurate		00				and test strips available	Pf/C O O			
Food Identification			49 00 No	on-food con	tact surfaces cl	ean	(c)00			
Food properly labeled; original container	Pf(C	00	0,			ical Facilities				
Prevention of Food Contamination	Torio					adequate pressure	Pf O O			
38 Insects, rodents, and animals not present 39 Contamination prevented during food preparation, storage & display		00			alled; proper ba waste water pro	ackflow devices	P/Pf/C O O			
40 Personal cleanliness		00				tructed, supplied, & clean	Prefico O			
41 O Wiping cloths: properly used and stored	С	00				sposed; facilities maintained	c 00			
42 Washing fruits and vegetables	P/Pf/C	00				naintained, and clean	P/PCOO			
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ailable				ting; designated areas used				
21						ot used per CGS §19a-36f				
Person in Charge (Signature)	1			s documen m Violation	ALL REAL PROPERTY AND ADDRESS OF THE PARTY AND	Date corrections due	#			
Sale 1					em Violations	12/17/211	5			
Person in Charge (Printed)	2000			Violations	7.010110113	37/29/25	13			
Motel 1. 121	21.	20	Risk Facto	or/Public He	alth Interventio	n Violations	3			
Inspector (Signature) // UMuyn-flynon Date   L	4	4				ervention Violations				
Inspector (Printed) Kathym Person	1.0				Violations	if you intend to reineseet	13/			
Appeal: The owner or operator of a food establishment aggrieved by the	his ord	er to cor	rect any inc	nection via	lation identifie	t if you intend to reinspect	to hold dootro			
or dispose of unsafe food, may appeal such order to the	Direct	or of Hor	alth not late	or than fort	Leight hours	fler issuance of such and	to noid, destroy,			

Food Establishment Inspection Report LHD Manchester Inspection Report Continuation Sheet Establishment Sonic # 6293 Town Marchester TEMPERATURE OBSERVATIONS Item/Location/Process Temp Item/Location/Process Item/Location/Process 38 85 F 40 F coolchare cheese tomestoes handsink 415 107.F austume bathroom hut dua 38 165F 120F not hold object 3-bay not 160 F chician ma Sliced tomato 40 F GIF stood cheale 150= hot hold burger YOF corn dod **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 Aliyah, manager, no crpm, new to role 49c Floor unclean behind equipment on cooking and stronghout 490 ceiling unclear throughout 16PF hot Hold frier holder inclean exterior of equipment on cooking floor tites missing on cookline, tites damaged throughout interior lid of rold prep unit unclean agricets unlean throughout Note: "I door Avantia reach in not in use - to be repaired walls throughout unckean cove base damaged by back hendsink and throughout Standing water by soda syrups, munitur for leaks of ice machine unclear, deep clean required Small 3-bay in front unctean facet loose squeeze bottles on cooking unriegn 550 WIC damaged. water collectors under paper not in dispersor paper tones not in disperse in customer bathrooms. Handwash sign needed in womens unused broken stacked cooler to be removed hood on cooking dripping grease dog wormer not is use world order placed Person in Charge (Signature)

Date

Inspector (Signature)

311.00		d Esta	DIISNMENT INSP		Date 121	12/24
5.	ionchester		Inspection Report Continuation S		Date 16	4/27
stablishm	nentSomC_	#62	93 Town Man	1)		
	1	Tomp	TEMPERATURE OBSE	RVATIONS Temp	Item/Location/Process	Temp
Item/	Location/Process	Temp	item/Location/Frocess	remp	Item/200dioi// 10000	,,,,,,,
			_			Ц
		0.0	SERVATIONS AND CORR	ECTIVE ACTIO	NC	
Item	Violations cited in this	report must be	e corrected within the time frames to	pelow, or as stated in	n sections 8-405.11 & 8-406.11 o	f the food code.
Number						
20	Up LEBU (	on site	. A CFPM must	be on s	ste during as	1 hour
	of oner	ation.	Send more	em do neos	to costse t	o censer
	0.44 56	GLC S	send more	36 days	. Email rect	Acale
	0001 311	ر . د ۱۲۰	ight op ver in	or cays	E MINOR COL	TVC CIC
	M. 1000 11 6		and the a		0 11100 00	1 200
	0000000	an tary	conditions por	1 Page	1007 IM mi	i cep
	cheaning	requ	red throughou	U4. 12080/	n in unwage	70
	email	K per	son @ manchest canings by 12/1	erc+, 90	v with pla	10 10 r
	Schedule	d cle	ronings by 12/1	2/24.		
"	Discussed i	al PIC	condition of	e fluorin	g cove base.	Send
	quotes	for re	pair to Kp	This was	noted on p	nast .
	8	1 rep	· • ·			
		<b>y</b>				
	Hood clear	ring du	e in March 20	24	4	
		J				
	Discussed	wi pt	( to remove a	M un o	sed I hosicon	DO NO Owent
*1	DISCOSIG		,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	VV. 0110	one por one	equipi. "
502	Discussion	1200	and al 1 of	1.05	noway Ala	20122
	DISMORA	JKST (	control w/ PI	c. coys	reviewed 100	122047
	0:		0 0 1 2	. 1		1
			g food when			r and
	1104 OV	क्रां।	g containes;	n prep	unt.	
				•	1	1
	Charge (Signature)	4			Date t2	12
Inspector	(Signature) Hate	Gim	Renson		Date /	2/2/24

Ris	isk Category: 2 Food Establishment Inspection Report Page 1 of 2										
Est	abl	ishn	nent ty	pe: Permanent Temporary Mobile Other_						Date: 12/3/24	
Est	abl	ishn	nent <	St Bridgets Parachial Sch	\	in.	seening Conn	ecticut Health	2	Time In //2\ AM/PM Time Out AM/PM	
Ad	dres	ss .	74	Main St		D	P	H)		LHD Marchesta	
Τοι	wn/	City	M	Jancheste	j					Purpose of Inspection: Routine Pre-op	
Per	mit	Hol	der	)			of Public H			Reinspection Other	
				FOODBORNE ILLNESS RISK I	FACTO	DR	S AN	D PU	BL	LIC HEALTH INTERVENTIONS	
		Risk	factors a	are important practices or procedures identified as the most prevalent co	ntributing	facto	rs of foo	dborne ili	iness	ss or injury. Interventions are control measures to prevent foodborne illness or injury.	
	Ma	rk de	signated	d compliance status (IN, OUT, N/A, N/O) for each numbered	item	3	IN=in	compli	ance	ce OUT=not in compliance N/A=not applicable N/O=not observed	
P=	Prio	ority it	em P	f=Priority foundation item C=Core item V=violation type	Mark	n ap	opropri	ate box	for C	r COS and/or R COS=corrected on-site during inspection R=repeat violation	
	IN	OUT	N/A N/C	Supervision	V	C	OS R	1	N C	OUT N/A N/O Protection from Contamination V COS R	
1	•	0		Person/Alternate Person in charge present,	Pf	1		15 (		O Food separated and protected P/C O	
16	~	$\overline{}$	0	demonstrates knowledge and performs duties				16	$\supset$	Food-contact surfaces: cleaned & sanitized P/Pf/C C	
2	0	0	0	Certified Food Protection Manager for Classes 2, 3, & 4	( c	)	0	17		Proper disposition of returned, previously served, reconditioned, and unsafe food	
				Employee Health		/-				Time/Temperature Control for Safety	
3				Management, food employee and conditional employee;	P/F	2		18 <	0	Proper cooking time and temperatures P/Pf/C O	
ာ	0	0		knowledge, responsibilities and reporting	P/F	TIC		19 (			
4	0	0		Proper use of restriction and exclusion	P	(	0 0	20 <	0		
_	0	0	1	Written procedures for responding to vomiting and	Pf			21 <	0	O Proper hot holding temperatures P O O	
3	$\cup$			diarrheal events	PI	1	0	22 (	0	O O Proper cold holding temperatures P O	
	-11-21	25.7		Good Hygienic Practices				23 <	0		
6	0	0		Proper eating, tasting, drinking, or tobacco products u	ise P/0		00	24		Time as a public health control: procedures	
7	0	0		No discharge from eyes, nose, and mouth	С	(	00	24		and records	
7	×			Preventing Contamination by Hands	50, 118				-5	Consumer Advisory	
8	0	0		Hands clean and properly washed	P/F	of C	0	25 <	0	Consumer advisory provided: raw/undercooked food Pf C	
9	0		00	No bare hand contact with RTE food or a	P/Pf/0				- 111	Highly Susceptible Population	
٦	$\cup$	0		pre-approved alternative procedure properly followed	FIFIN	1	0	26 (		Pasteurized foods used; prohibited foods not offered P/C O	
10	0	0		Adequate handwashing sinks, properly supplied/accessible	e Pf/		0			Food/Color Additives and Toxic Substances	
				Approved Source		310		27 (		Food additives: approved and properly used POO	
11	0	0	Market 1	Food obtained from approved source	P/Pf/0	0	0	20		Tayin authorous proposity identified	
12	0	0	00	Food received at proper temperature	P/F	of C	0	28		stored & used	
13	0	0	1 3 60	Food in good condition, safe, and unadulterated	P/F	of C	0 0			Conformance with Approved Procedures	
14	0	0	00	Required records available: molluscan shellfish	P/Pf/0	1	0	29	5	Compliance with variance/specialized	
2653				identification, parasite destruction	(1) 555010523		-20			process/ROP criteria/HACCP Plan	
					OOD R						
	- 12 - 12			Good Retail Practices are preventative measures	~ ~						
						opri	ate box	for CO	S an	and/or R COS=corrected on-site during inspection R=repeat violation	
		N/A		Safe Food and Water	٧	-	OS R	OL			
30				teurized eggs used where required	Р	-	0			In-use utensils: properly stored C O	
31				ter and ice from approved source	P/Pf/0		$\circ$			Utensils/equipment/linens: properly stored, dried, & handled Pf/C O	
32	0	$\circ$	Var	iance obtained for specialized processing methods	Pf		0			Single-use/single-service articles: properly stored & used P/C O	
-			-	Food Temperature Control				46	$\supset$ G	Gloves used properly C O	
33	0			per cooling methods used; adequate equipment for	Pf/0		00			Utensils and Equipment	
				perature control				47	)	Food and non-food contact surfaces cleanable,	
				nt food properly cooked for hot holding	Pf		0		р	properly designed, constructed, and used	
_	-	0		proved thawing methods used			00	48		Warewashing facilities: installed, maintained and used;	
30	0		ine	rmometers provided and accurate	Pf/		0			cleaning agents, sanitizers, and test strips available	
27		Ecc	d prop	Food Identification	Lac		~ T	49 (	N ر	Non-food contact surfaces clean C O	
3/		100	a prope	rly labeled; original container	Pf/0	3 (		1-	- T.	Physical Facilities	
20		1	-4	Prevention of Food Contamination	1					Hot and cold water available; adequate pressure Pf O	
				ents, and animals not present			20			Plumbing installed; proper backflow devices P/Pf/C O	
				on prevented during food preparation, storage & display			0			Sewage and waste water properly disposed P/Pf/C O	
				hs: properly used and stored			0			Toilet facilities: properly constructed, supplied, & clean Pf/C O	
				uits and vegetables	C		000			Garbage and refuse properly disposed; facilities maintained C O	
72		vvas	anny ne	alla vegetables	PIPIN	,				Physical facilities installed, maintained, and clean P/Pf/C O	
P	ermi	t Hol	der shall	notify customers that a copy of the most recent inspection re	port is a	/aila	ble.	56		Adequate ventilation and lighting; designated areas used C O	
	_			00.000	1		-			Natural rubber latex gloves not used per CGS §19a-36f ons documented	
Per	son	in C	harge	(Signature) Date 12	3/20					ons documented Date corrections due # Item Violations	
				C . 1 1 2 C-1		_	-			Foundation Item Violations	
Per	son	in C	harge	(Printed) Sman Lotstom	AT					em Violations 903611	
				D. D	1,1	1.	/	Risk	Fact	actor/Public Health Intervention Violations	
ins	pec	tor (	Signatu	ire) tensetayu Date 1)	13/	*				Risk Factor/Public Health Intervention Violations	
Ins	pec	tor (	Printed	Denise Parky						Retail Practices Violations es Reinspection - check box if you intend to reinspect	
					this or	le-	to cor	oct on	W in	inspection violation identified by the food inspector or to hold, destroy,	
Λþ	PCO		Or .	dispose of upsafe food, may appeal such order to the	e Direct	tor	of La	olth an	y In	inspection violation identified by the food inspector or to hold, destroy, after than forty-eight hours after issuance of such order.	
			OI (	dispose of unsale lood, may appear such order to th	e Direc	LOI	oi nes	ии, по	n lat	ater triair forty-eight hours after issuance of such order.	

	Foo	od Esta	ablishment Inspe	ction F	Report Page	<u> </u>
LHD MC	nchester		Inspection Report Continuation Shee		Date 12/3/	24
Establishme	ntSt Brid	gets	Town Manch	rester		
		O to to to	TEMPERATURE OBSERV	ATIONS		
Item/Lo	cation/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
milk		36F				
· J			Hamperain Sauce	147F	Horwater handsnik	80F
<u> </u>			Service			
Crean 1	heese	38F	Jam som in sauce	142F	Sanity 200	-300pp1
			Hortfolding		0	
		OF	BSERVATIONS AND CORRECT	TIVE ACTIO	ONS	
Item	Violations cited in this		be corrected within the time frames below			ood code.
Number						
					77 (34) (34) (34) (34) (34) (34) (34) (34)	
20	)			<u></u>		
LUF	erson-in-c	charge	Not certified For c Knowledgable	od tot	ection Nanager	
F	2(300 - 10 -	charac	c Knowledgable			
		0				
0.1		) (5. 5	- · · · · · · · · · · · · · · · · · · ·	7 , 1	0 -	
			F in handsink	727		
	wash	eda	t this satilite	Locat	ion.	
	Back	i au	itensils clean +	Store	dia bass (FG)	
						c+ 100.
	HI W	clean	utensils are	Kerw	MEDITO IN SCHOOL	21 000
X	Discuss	ed St	tall vs Teacher	0.000	and Vilales	
1/	5 00	00	as reaches	acce	Teres.	110
	æpa	ration	pt to follow-up.	ks t	leacher Sinks	Storage
		HIDE	pt to tollow - up.			
		N 1				
	— X	itchor	clean + Or	desli		
	/ /					
	C					
		-				
		1				
Person in Ch	arge (Signature)	Saray			Date H3/20	(
			Pa 14.		. /2	211
Inspector (Si	griature) 1	mes	- ayru		Date /2/3/	<del>4</del>

Ris	c Ca	tego	ry:	2		Food Estak	olishn	ne	nt li	nsp	ect	ion Re	port		Pa	ge 1 of	2	
Esta	ablis	shme	nt ty	pe:(Pe	rmanent) Tempo	orary Mobile Other_						Date:	2/11/24					
Esta	ablis	shme	ent C	itar	TOUCKS-	spendret		4	ening Com	ecticus Hea	94	Time In	10 6	M/PM	Time Out_	11	(	AM/PM
					rur st			7	P	H		LHD	manck	<u>lest</u>	Y			
Tov	/n/C	ity	Mo	hc	hester							Purpose	e of Inspection	Ro	utine	Pre-	ор	
		Hold			ira - on s	i HA.	C	onne	cticut De Public I	epartme lealth	nt	Reinspe	ection	Other_				
					FOODBO	RNE ILLNESS RISK I					102.5				500000000000000000000000000000000000000			
	_		A. C.	Mar III I SAVASARA	STATE OF THE STATE	es identified as the most prevalent co	Control of the Contro	ctor	2007-00-00-00-00	GOT-E-MED						To Date of the	CONTRACTOR OF THE PARTY OF THE	CONTRACTOR CONTRACTOR
200	_					, N/A, N/O) for each numbered	1000 100 100 100	_		comp			not in compliance	-	ot applicable	(8) (172)	=not obs	17.15.20
P=	Prior	ity ite	n P	f=Priority	y foundation item C	=Core item V=violation type	Mark in	-		ate bo				ted on-site	during inspec	tion R		violation
	IN C	TUC	I/A N/C			pervision	V	CC	S R			OUT N/A N/			Contamination	on		COS R
1 0				Persor	n/Alternate Person	in charge present,	Pf	-		15	0	000	Food separated	and prote	ected		P/C	00
1		0		demon	strates knowledge	and performs duties	FI			16	0	$\times$	Food-contact s	urfaces: cl	eaned & san	iitized	P/Pf/C	00
2 8	3	0		Certifie	ed Food Protection	Manager for Classes 2,	С	C		17			Proper disposit	ion of retu	rned, previou	ısly	P	00
2				3, & 4			C			17			served, recond	itioned, an	d unsafe foo	d		
					Employe			Щ					Time/Tempera					
3 (	1			Manag	ement, food employe	e and conditional employee;	P/P			18			Proper cooking				P/Pf/C	0
3	Q			knowle	edge, responsibilitie	es and reporting	FIE			19	0	000	Proper reheating	g procedu	res for hot h	olding	Р	00
4 0	3	0		Proper	r use of restriction a	and exclusion	Р		00	20	0	000	Proper cooling	time and t	emperatures		Р	00
- 3	0			Writter	n procedures for re-	sponding to vomiting and				21	0	000	Proper hot hold	ling tempe	ratures		Р	00
5				90	eal events		Pf		0	22			Proper cold hol				Р	
			-		Good Hygier	nic Practices				23			Proper date ma				P/Pf	
6	OT.		1	Proper		nking, or tobacco products u	se P/C	To	00				Time as a publ			dures		
7 (		0	1	No dis	charge from eyes,	nose, and mouth	С		0	24	$\circ$		and records				P/Pf/C	00
		-	111			nination by Hands		-			_		100 000 0000000000000000000000000000000	umer Adv	isory			
8	3	0			clean and properly		P/P	1	00	25	0	00	Consumer advisor			ed food	Pf	00
	-				re hand contact with								Highly Sus				4	1010
9		$\circ$		2		procedure properly followed	P/Pf/C		0	26-	8	00	Pasteurized foods			offered	P/C	00
10	1		See Au			ks, properly supplied/accessible		1	50				ood/Color Addit				1.10	1010
	_		CONTRACTOR OF THE PERSON OF TH	7100401	Approve		11110	1		27	1		Food additives:				В	00
11 (	1			Food o	obtained from appro		P/Pf/C	T	00	21			Toxic substance			y useu		
12	_	0	72		eceived at proper t		P/P		50	28	0		stored & used	es properi	y identified,		P/Pf/C	00
-		_				afe, and unadulterated		_	50					idh Annra	rad Dragadi			
				Peguir	red records availab	le: molluscan shellfish	P/P	-	10		-		Conformance w					
14	$\supset$	0	<u>න</u> ් ${}^{\circ}$	identifi	ication, parasite de	etruction	P/Pf/C	(	0	29	0	00	Compliance with process/ROP of			3	P/Pf/C	00
_	_			luentin	ication, parasite de		OOD DE	TA	II D	2007	ICE	_	process/ROP 0	ntena/na	JUP Plan		1	
-			4		Cond Detail Decati		OOD RE											
_	N	OUT	· · · · · · · · · · ·			ces are preventative measures			-		-							
	-	-		bered ite	em is not in complian	Service of Females, March 1980, Williams	k in appro					na/or R	COS=corrected			R		violation
-	_	N/A N/			Safe Food		V	-	S R		TUC		Proper Us		sils			
30					eggs used where		Р		0				sils: properly stor				С	00
31		/			ice from approved s		P/Pf/C	_	0				ipment/linens: pro				Pf/C	
32	0	0	Vari	ance of		zed processing methods	Pf		00	45	$\bigcirc$	Single-use/s	ingle-service articl	es: properly	stored & use	ed	P/C	00
-	-		-		Food Temper					46	$\circ$	Gloves use	ed properly				С	00
33		5.13				adequate equipment for	Pf/C	0						s and Equ				
1 4	- 8				e control			-		47		ood and n	on-food contact :	surfaces c	leanable,		P/Pf/C	00
34			Plar	nt food p	properly cooked for	hot holding	Pf		00	93577	p		signed, construc					
		0			nawing methods us				0	48	( )		ing facilities: insta			(2.44.11.0.04.0.	Pf/C	00
36		10	The	rmomet	ers provided and a		Pf/C		0				gents, sanitizers,	department attraction (cc.)	trips available	е	11/0	
					Food Ider			_		(49)	XIN	Non-food c	ontact surfaces o	lean			0	00
37	$\supset  F $	Food	prope	rly label	ed; original contain	er	Pf/C		0				Phys	ical Facil	ities			
					Prevention of Foo	od Contamination				50	0	lot and co	ld water available	; adequate	e pressure		Pf	00
38		nsect	s, rod	ents, ar	nd animals not pres	ent	Pf/C		00	51	OF	Plumbing in	nstalled; proper b	ackflow de	evices		P/Pf/C	00
39		Contai	minatio	n preve	nted during food prep	paration, storage & display	P/Pf/C	(	00	52	08	Sewage an	d waste water pr	operly disp	osed			00
				eanlines			Pf/C	(	00	53	OI	oilet facilit	ties: properly con	structed, s	upplied, & cl	ean	Pf/C	00
					erly used and store	ed	С		0				d refuse properly d			ined	C	00
42	0	Vash	ing fru	its and	vegetables		P/Pf/C	C	0	(55)	Ø₹F	Physical fa	cilities installed, r	naintained	, and clean		P/PfC	00
P	rmit	Holde	r shall	notify c	istomers that a conv	of the most recent inspection re	nort is av	ailal	hlo	56	0	Adequate v	entilation and lig	hting; desi	gnated areas	s used		00
		Tiolae	Jijan	nouly co	ustomers that a copy	of the most recent inspection re	port is av	anai	oie.				ber latex gloves i					
200		20 200		V200	JA:	dal 1 10	11110	1	1	Vio	ation	ns docum	ented		corrections			#
Per	son	in Ch	arge	(Signat	ure) / (W)7a	ACCOUNDATE 12	1110		1	Prio	rity It	tem Violati	ons	- 4				
					<u> </u>	- 10-1-			S				Item Violations	12/	21/29		1	ı
Per	son	in Ch	arge	(Printed	a) 10000	a Holams						n Violation		31	11/24		2	7
				ب ب	1 Mande	1	a inh	1 1		Risl	Fac	tor/Public	Health Intervention	on Violatio	ns		1	
ınsp	ect	or (Si	gnatu	re) A	· XIVIIUU	Date [2][	9 //U	1					r/Public Health In	tervention	Violations			
- Andreading	272.000			10	IIVOIN G	y and I							ces Violations					2
			rinted		VIVIU	uruy	Discours -	_		Rec	uire	s Reinspe	ction - check bo	x if you in	tend to reins	spect		
Ap	peal	The	e own	er or op	perator of a food e	stablishment aggrieved by	this ord	er t	o cor	rect a	ny in	spection	violation identifie	ed by the f	ood inspect	or or to	hold, d	destroy,
			or c	dispose	of unsafe food, m	nay appeal such order to the	e Direct	or c	of Hea	alth, n	ot la	ter than fo	orty-eight hours	after issua	ance of such	order.		-

Food Establishment Inspection Report LHD MANChester Inspection Report Continuation Sheet Date\_ 12/10 Establishment STAY DUCKS - SPENCET ST Town Manchester TEMPERATURE OBSERVATIONS Item/Location/Process Temp Item/Location/Process Item/Location/Process Temp 102F 36F True refrinerator restroom -hot under nunter-Milk 39 F undercounter-Milk milk undercounter-MIK True refrigerator 2 36F True Freezer -7F handsink Front Trive Freezer 120F 3 bay not water undercounter Milk sanifizer quat 3 bay 200-400 ppm prepackaged Food OBSERVATIONS AND CORRECTIVE ACTIONS handwash link 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 Tamra Ethan on site - CFPM. / Jimmy email copy of serv save to Egrandy @manchesterct.gov 16 DF interior of true retrigerator 2 Bottom shelf labels I saute container across from Fridge in back of house note\* undercounter fridge at end of line working- no food product inside notex and utensil use bustaff clean torganized good labeling of food product notex no sick employees bey person in charge notex good handwashing by staff email Igrandy & moinchesterct. gov when violation corrected NICOLE-Manager no longer on site Elise L-new Manager Person in Charge (Signature)

Inspector (Signature)

Risk	Categor	ry:	3			F	ood Es	stabl	ishr	nen	t In	spe	ecti	on F	Repo	rt		-6-	1	Page 1 o	f $\sqrt{}$		
_			-	rmanent	Temp	orary Mob						ор,		Date:	9.50	12	<u>u</u> )	24			0		
	blishmer			Kho	204					en'n'	Conne	ticut Heal	<u> </u>	Time		12		M/PM	Time Ou	ıt		ΔM	I/PM
	ess 🛠			ain							D	H	2	LHD	M	00		este		**			
	n/City	m		che									7	Purpo	ose of				outine	Pre	e-op		
Perm	it Holde	er	100							onnectic of Pu	cut Dep ablic He	oartmer ealth	nt	Reins	spectio	n		Other	3	1			
					The state of the	RNE ILLN				J. J. C. J. C.		- 1,114 - 1,44				11,100,000	O COLOR DATE OF						
		- TO - TO	107		The second	res identified as th				actors o	of food	borne i	ilness (	or injury.	Intervent	tions are	control	measures	to prevent foo	dborne illne	ss or inju	ıry.	
	-			The sale of the sa		, N/A, N/O) for					-11-1-11-11-11		iance		T=not in				not applicab		D=not o	bserv	ed
	riority item		Priority	foundation		C=Core item	V=violation	n type			_								during insp		R=repe	-	
IN	OUT N/			74.0	17,000,00	pervision			V	cos	R	_		UT N/A					Contamina	ation	٧	100,000	S R
1 0		7 1000				in charge pre			Pf	0	0	_						and prot			P/		0
						and performs Manager for		ř	-			16		> 0	A. H. S.				leaned & s		FVP	C	0
2 0	000		3, & 4	50 1 000 F1	Otection	i wanager ioi	Classes 2	9.	С	0	0	17	0		SURSHIM	N. C.			irned, prev nd unsafe f	Prince of the second		PC	0
		1000000	0, 0, 1	E	Employe	e Health								HOUSE					trol for Sa				
3 (			Manage			ee and condition	nal employ	ee;	2/0			18	0	00					temperatu		P/Pf	CC	00
- Los	-					es and reporti			P/P		$\circ$	19	0	00	O Pro	per rel	neating	g proced	ures for ho	t holding		PC	0
4 C						and exclusion			P	0	0	20 (	0	$\circ$	O Pro	per co	oling t	ime and	temperatur	res		PC	0
5 0		CONTRACTOR OF THE PARTY OF THE			es for re	sponding to v	omiting ar	nd	Pf									ing tempe				R C	
			diarrhe	al events								22 (		90	O Pro	per co	ld hold	ding temp	eratures			f)C	_
6 0			Dropor			nic Practices			- 100			23		20					dispositio		P/P	TC	0
7 0						inking, or toba		icis use	e P/C	0		24		0		ne as a d recor		c nealth o	control: pro	ceaures	P/Pf/	C	0
-1-						mination by I		_			$\subseteq$	-	-4-		and			ımer Adv	icon		_		٠
8 0			Hands	clean and	properly	y washed	idiido		P/P	10	0	25	516	510	Cor				raw/underco	oked food	P	f	0
9 0			No bar	e hand co	ntact wit	h RTE food o	ra		_						Type many				Population		-+		10
9 0		ال	pre-ap	proved alte	ernative	procedure pro	perly follo	owed	P/Pf/C		0	26	00	00	Pas				bited foods n		P/	CC	0
10 ⊂			Adequa			ks, properly su	pplied/acce	essible	Pf/C	0	0				Food/	Color A	Additiv	ves and	Toxic Sub	stances			
			- 0			d Source						27	0	0	Foo	od addi	itives:	approved	d and prop	erly used		PC	, 0
11 (			Food c	btained fro	om appr	oved source			P/Pf/C			28		00	ACCESSION NO.			es proper	ly identified	d,	P/Pf	C	0
12 C						temperature safe, and una	dlsa .assa .d			_						red & u						9	
						ole: molluscan			P/P	0	9								ved Proce e/specializ		T	_	7
14 🤇				cation, par			SHOMISH		P/Pf/C	0	0	29		0					CCP Plan	eu	P/Pf/	C	0
								GOO	DD RE	TAIL	PR	ACT	ICES	}	p.o			reoria, i ii	001 1 1011		_	7	_
				Good Reta	ail Practi	ces are prevei	ntative mea	sures to	contro	ol the a	additio	on of p	oathog	gens, ch	nemicals	, and p	hysical	objects in	nto foods.				
Ma	ark OUT if	numbe	ered ite	m is not in	complian	ice V=violat	ion type	Mark in							***********	A	-		ring inspect	ion	R=repe	at vio	ation
	JT N/A N/O	+				and Water			V				UT					e of Uter	nsils		V	CO	s R
30 C	and the latest test and th			eggs used					Р	0	2000				ensils:						С		0
31 C	A STATE OF THE PARTY NAMED IN			ce from ap		source zed processin	11	20-1	P/Pf/C		0								d, dried, & h		Pf/	_	0
32		Valla	nce ob			rature Contro	9	S	Pf	0	0				e/single- ised pro		article	s: properl	y stored & ι	used	P/		0
		Prope	er cooli			adequate eq		or		ТТ	-	40	0	ioves u	ised pro		oneile	and Equ	inmont	-			10
33		52		control					Pf/C	0	0		F	ood and	d non-fo				leanable,				T
34 🤇	000	Plant	food p	roperly co	oked for	hot holding			Pf	0	0	47						ed, and u			P/Pf/	C	0
				awing met					Pf/C	0	0	48	$\supset$ W	arewas	shing fa	cilities:	instal	lled, mair	ntained and	d used;	Della		
36 ⊂		Therr	nomet	ers provide					Pf/C	0	0	93/9/							trips availa	able	Pf/C	, _	0
07 6	III.					ntification		100		1		49		on-food	d contac	ct surfa					0		0
3/	Food p	roperly	-	ed; origina					Pf/	0	0		<u> </u>					ical Faci					19.
38	Inconto	rodo		d animals		od Contamin	ation		Dele										e pressure	9	P		0
						paration, stora	no 9 dicolo		P/Pf/C	0								ackflow d			P/Pf/	_	0
40 C	Person	al clea	anlines	S	lood pro	paration, stora	ge & dispia	y		0	_							perly dis	posea supplied, &	cloon	P/Pf/		0
				erly used a	and store	ed			C	0		54	G	arbage	and refu	se prop	erly dis	sposed: fa	supplied, o	ntained	C		000
42 C	Washir	ng fruit	s and	vegetables	S				P/Pf/C			55	> PI	nysical	facilitie	s instal	lled. m	aintaine	d, and clea	in			
Peri	mit Holder	shall n	otify cu	stomers the	at a conv	of the most rec	ant inspact	ion rone				56	O A	dequate	e ventila	ation ar	nd ligh	ting; des	ignated are	eas used	C		
			J, CO		copy	- and most rec	on mapeet	onrepo	is av	unable.	•			atural r	ubber la	atex glo	oves n	ot used p	er CGS §1	19a-36f			-
Porce	on in Cha	rac /s	Sianos	1	Va	5.00 7.00	Deta	12	4	) 11					mente	d			correctio	ns due		#	
. 5150	ZII III GIIZ	iige (S	rigitati		1 m	min	Date	14	114	-4	-			m Viol		\/i=!=*'	000		5				4
Perso	on in Cha	arge (F	Printed	i) \	(7.16	nlin								Violati	on Item	ijeloiv	OHS	1000				1	
			-	1-	**************************************	2			11-	. 1	-	Risk	Facto	or/Publ	ic Healt	th Inter	ventio	n Violatio	ons U			1	
Inspe	ctor (Sig	natur	e)	Ten	se to	ayny	Date	2	4/2	14		Repe	eat Ri	sk Fac	tor/Pub	lic Hea	Ith Inte	ervention	Violations	S		_	
In-	oto- /D-	m4~ -*	-		1	200		ı	B			Good	d Ret	ail Prac	ctices V	iolatior	าร					2	_
	ctor (Pri			RAUS	se r	arine	0			Engry men		Req	uires	Reins	pection	- ched	ck box	if you ir	tend to re	inspect	<u></u>	_	
Appe	ai. The	or di	Spose	of unsafe	food m	establishmen	aggrieve	to the	ns ord	er to d	COTTE	th no	ny ins	pectio	n violat	ion ide	entified	by the	rood inspe	ector or to	o hold	dest	roy,

su noe

		Inspection Report Continuation	Sheet	1	Date 12 4	124
Establishment Sukhoth	à	Town Man	1			
Latablishment 6 to 1		TEMPERATURE OBSE				
Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Loca	tion/Process	Temp
Chicken	HIF	Both	159F			
POCK O	416			Hotwo	ater	128F
Chickenness	YIF	Bun Lice	168F	7.07.00		
Cooked DOCK	41F	White Rice	166F	Dishm	achere	100 ppm
Chickenfine	41F			-	Y	
Wigge	40F			Saribue	Ket .	150ppm
Egspils	40F				( reduced	to loopp
	OB:	SERVATIONS AND CORR	ECTIVE ACTION	NS		
Item Number  Violations cited in this		corrected within the time frames			1 & 8-406.11 of the	food code.
Avantoo Eg	24N 7	Elec. Griddle	-ETLS	anitation	)	
202 11 201	1		12 CF	<b></b>	116	
221 Wings @ 61	F/QC	urlic in oil @	65.	DISCOSO	ded (Cos	5)/
= 37P= Multiple co	maines	s not labelled	1/bottle	s not lab	elled (wa	±5/500
Pot in back	- WOC	lean exterior.	Employee			
55C Broken Slice	- 6.	- 4 Food 20160		1,00.00		
						1 1
Note: Additional	dunag	ye rack to S	oybuck	et/oilb	ucket 1	reded
* HEPF Unclean C	anopl	ener blade.				
				NAME OF THE OWNER OWNER OF THE OWNER OWNE		
						<del></del>
L. I						
	10/					
Discussed	14/1	B tomas -	undati	for all	VID Street	K
		B torma -			rew stal	K
		B torma -			rew stal	K
					rew stal	16
		with existing			rew stal	K6
					rew stal	K
		with existing			rew stay	<u> </u>
		with existing	employ		rew stad	<b>K</b>
		with existing Serve safe en	employ		rew sta	<b>K</b>
Discussed	tain i	with existing serie safe en	employee uployee ction	-		gov
	tain i	with existing serie safe en	employee uployee ction	-		gov 124

## **Denise Payne**

From:

Amy lin <yulin8407@gmail.com> Friday, December 13, 2024 11:56 AM

Sent: To:

Denise Payne

Subject:

From sukhothai restaurant

Attachments:

image\_50446081.JPG; image\_67189761.JPG; image\_67183105.JPG

EXTERNAL MESSAGE - Think Before You Click!





2 21											~	
isk Category: Food Establishment Inspection Report Page 1 of												
Establishment type: Pernarent Temporary Mobile Other	_				_	Date:		12/	10	24		
Establishment Summit Rock Cage		45eti	Connec	ticut Healt	<u>s</u>	Time	ln	215	M/PM	Time Out		AM/PM
Address 421 Main St			P	= ()		LHD	2	<u> Aanc</u>	hes	ter		
Town/City Manchester						Purpo	se o	of Inspection	: F	outine F	re-op	
Permit Holder	C		cut Dep	oartmen ealth	t	Reins	pect	tion	Other	r		
FOODBORNE ILLNESS RISK F.	ACTO	RS	AND	) PU	BLI	C HE	ALT	H INTERVI	ENTIO	NS		
Risk factors are important practices or procedures identified as the most prevalent con-	tributing fa	ctors c	of food	borne il	lness (	or injury.	Interve	entions are contro	l measures	s to prevent foodborne i	lness or injury	:
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered in	27757 32 27		-	compli	77		711	in compliance	7 7 7	1 10 10 10 10	N/O=not ob	served
P=Priority item Pf=Priority foundation item C=Core item V=violation type		_		1					Allen Allen and and	te during inspection		
IN OUT N/A N/O Supervision	V	cos	R		_	UT N/A	-			Contamination	V	COS R
Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	0	0	15 0		50		ood separated		cleaned & sanitize		00
Cartified Food Protection Manager for Classes 2	1.000						_	The Control of the Co	ANT THE PROPERTY.	turned, previously		
2 O O Gasses 2,	С	0	0	17			emmes -			and unsafe food	P	00
Employee Health										ntrol for Safety		
Management, food employee and conditional employee;	P/Pf	0		18 <						d temperatures		00
knowledge, responsibilities and reporting				-						dures for hot holdi		
4 O Proper use of restriction and exclusion  Written procedures for responding to vomiting and	P	0	0	20 0				Proper cooling Proper hot hold		d temperatures	P	
diarrheal events	Pf	0	0					Proper cold ho			P	
Good Hygienic Practices		-	-					Proper date ma			P/Pf	
6 O Proper eating, tasting, drinking, or tobacco products us	se P/C	0	0	100	man con					control: procedure	es P/Pf/C	00
7 O No discharge from eyes, nose, and mouth	С	0	0	24			e	and records			P/PI/C	
Preventing Contamination by Hands	T			-			strength		umer Ac			
8 O Hands clean and properly washed  No bare hand contact with RTE food or a	P/Pf	0	0	25		0				d: raw/undercooked fo e Population	od Pf	00
pre-approved alternative procedure properly followed	P/Pf/C	0	0	26	510		P			hibited foods not offer	ed P/C	00
10 O Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	0	20			_			Toxic Substance		00
Approved Source				27	5	00				ed and properly us		00
11 O Food obtained from approved source	P/Pf/C			28				Foxic substanc	es prope	erly identified,	P/Pf/C	00
12 O O Food received at proper temperature		0	_	20				stored & used				
13 C Food in good condition, safe, and unadulterated Required records available: molluscan shellfish	P/Pf	0	0		-					roved Procedures ce/specialized		
14 O O Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	0	0	29	$\supset \mid \circ$	0		process/ROP of			P/Pf/C	00
	OD RE	TAIL	PR	ACT	ICES	3	P					
Good Retail Practices are preventative measures	to contro	l the a	additio	on of p	oatho	gens, cl	hemic	als, and physica	al objects	into foods.		
	in appro	priate	box 1	for CC	S an	d/or R	(	COS=corrected	on-site d	uring inspection	R=repea	t violation
OUT N/A N/O Safe Food and Water	V	cos			UT			Proper U		ensils	V	COS R
30 Pasteurized eggs used where required 31 Water and ice from approved source	P P/Pf/C	-	0					s: properly sto		ed, dried, & handled	C	00
32 O Variance obtained for specialized processing methods	Pf	_	0							erly stored & used	RE	00
Food Temperature Control					_			properly	co. prope	ony otorou a uoca	c	00
Proper cooling methods used; adequate equipment for	Df/C	0						Utensil	s and Ed	quipment		
temperature control			-	47				-food contact			P/Pf/C	00
34 O Plant food properly cooked for hot holding	Pf	0			p			ned, construc			0000 0000	
35 O Approved thawing methods used 36 Thermometers provided and accurate		00		48						aintained and used strips available	Pf/C	00
Food Identification	FIAC	10		49				tact surfaces of		surps available	С	00
37 Food properly labeled; original container	Pf/C	0	0	101		011 1000	2 0011		sical Fac	cilities		
Prevention of Food Contamination				50	OH	ot and	cold	water available			Pf	00
38 O Insects, rodents, and animals not present		0		51	$\supset P$	lumbing	g inst	alled; proper b	ackflow	devices	P/Pf/C	
39 Contamination prevented during food preparation, storage & display	P/Pf/C							waste water pr		- And Andrewson	P/Pf/C	
40 Personal cleanliness 41 Wiping cloths: properly used and stored	Pt/C	0								, supplied, & clear		-
42 Wishing fruits and vegetables	P/Pf/C							ties installed,		facilities maintained		00
		77								esignated areas us		
Permit Holder shall notify customers that a copy of the most recent inspection rep	ort is av	aliable	Э.		$\supset N$	atural r	ubbe	r latex gloves		per CGS §19a-36	f	
200 12/ 12/ 12/	10/2	) લ		_		s docu			Date	e corrections du	re	#
^ ^	10/2					em Viol		s em Violatiops		764		# Ø
Person in Charge (Printed) (week Michelywsk;						n Violat		VIOIALIONS	Lin	2 2024		5
	l.	. 1		Risk	Fact	or/Pub	lic He	ealth Interventi				0
Inspector (Signature) Derise Tayle Date 12	10/2	4		Rep	eat R	isk Fac	ctor/P	ublic Health In				
Inspector (Printed) Dealse Payre	15							S Violations	w if	intend to reins	ot	1
Appeal: The owner or operator of a food establishment aggrieved by	this ord	er to	COTT	ect a	uires	enection	pecu	lation identific	od by the	intend to reinspe	r to hold	doctro
or dispose of unsafe food, may appeal such order to the												desiroy,

	FOO	d Esta	blishment	Inspec	tion b	Report	Page	of
4.	anchester		Inspection Report Co				Date 12	0/24
Establishr	ment Summit	Kockl	afe Town	Manch	uster			
			JEMPERATUR	RE ÓBSERVA	TIONS			
ltem.	/Location/Process	Temp	Item/Location/I		Temp	Item/Loca	ation/Process	Temp
1/20	d 1/2	37F	No Stoth	older		Hotwo	itu	1/3
•			140 . (01			1,		
				J		Saritin	U 200-	300 ppm
						0		
							1	
<u> </u>								
		OB	SERVATIONS AN	D CORRECTI	VE ACTIO	ONIC	NAMES AND A SECOND OF THE	
Item	Violations cited in this		corrected within the time				11 & 8-406.11 of the	e food code.
Number								
1/2	100	Y (A)	1 .				11.	
Noce	Mounted War	ulsoa	up - but	also I	Sung	2 50ap	sthat	1
	note	ccess	ible			V	**	
	1000							
Her	Blender	```	20 A  - 10.	A 500	<b>-</b>	> 100 t	- 5-1	
-110	Blender of	right	C- 1	lan so	up	> 101	210me	
	Dob	erly_	( Do 46C)	edor 10	rver	rd) h	10 was	Shing
	Jali	owede	out from	+-onle	10 3	Bay		
45C	filters no-	t. Dote	ctd or inv	erted	1	1		
			9					
						4.7KF439-74-11-4		
			Maria de la companya					
	Ambien+ R	achia	365	thorn	12re	sent		
-	Discussed	-gas1	et cleani	na Sch	edul	2		
	Discussed	- PC = 1-	r.	1 11				
		1000	(6)					
10	11 050-0	` .	0.1	•				
$\mathbb{X}$	No CFPM	100 SI	te ethis -	time		<u>jani</u>		
1	No	food	Senia -	- but	ok J	ocsnacl	ls/prepa	exaced)
		Mes 220 102-20				J	CP 1	0
		Λ		7060				
	P	All A			1.5			
Person in	Charge (Signature)	0/1/2	Mark	2			Date	
	(Signature)	72	u e				1	16
		1.44					Date 13-11	1

Risk Category: Food Establ	ishm	nen	t In	specti	on Re	port	Page 1 o	of <u>Z</u>
Establishment type: Permanent Temporary Mobile Other				- AC	Date:	2116/20	74	
Establishment SUPER to CONVENIENCE		C.P.In	d Conies	cticul Heal	Time In		MAN Time Out 3:	15 AM/PM
Address 706 Main St					LHD C	annches	, 0	
						of Inspection:		e-op
Town/City Manch ester	C			partment	100			- 0,
Permit Holder ROChit FOODBORNE ILLNESS RISK FA	ACTO		ANI		Reinspe		Other	
Risk factors are important practices or procedures identified as the most prevalent contri								ss or injury.
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it		-		compliance	100000000000000000000000000000000000000	ot in compliance	The Armin American Inches	O=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	_		UT N/A N/C	12 cm 2 cm	ted on-site during inspection on from Contamination	R=repeat violation v cos R
Person/Alternate Person in charge present	A Committee	19124		15		Food separated		P/C 0 0
demonstrates knowledge and performs duties	Pf	0	0	-	00		urfaces: cleaned & sanitized	P/Pf/C O O
2 Certified Food Protection Manager for Classes 2, 3, & 4	С	0	0	17			ion of returned, previously itioned, and unsafe food	POO
Employee Health						Time/Tempera	ture Control for Safety	
Management, food employee and conditional employee;	P/Pf	0	0			Proper cooking	time and temperatures	P/Pf/C O O
knowledge, responsibilities and reporting  Proper use of restriction and exclusion	Р	0	0			Proper reheating	g procedures for hot holding time and temperatures	P O O
5 Written procedures for responding to vomiting and				21 0		Proper hot hold	ling temperatures	POO
diarrheal events	Pf	0	0	22		Proper cold hole	ding temperatures	POO
Good Hygienic Practices	- 15/0			23			rking and disposition	P/Pf O O
6 O Proper eating, tasting, drinking, or tobacco products use 7 O No discharge from eyes, nose, and mouth	e P/C	-	00	24 0	) \ <b>\( \)</b>	and records	ic health control: procedures	P/Pf/C O
Preventing Contamination by Hands					1		umer Advisory	
8 Hands clean and properly washed	P/Pf	0	0	25 🔾	0		y provided: raw/undercooked food	Pf OO
No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C	0	0	26 0			ceptible Population used; prohibited foods not offered	D/0   0   0
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	0	20 0			ves and Toxic Substances	P/C 0 0
Approved Source	1,			27 0			approved and properly used	
11 Food obtained from approved source	P/Pf/C			28		-	es properly identified,	
Food in good condition, safe, and unadulterated	P/Pf			20 0		stored & used		P/Pf/C O
Required records available; molluscon shollfish	(P)Pf	1	0				ith Approved Procedures h variance/specialized	
14 o identification, parasite destruction	P/Pf/C	0	0	29 0			riteria/HACCP Plan	P/Pf/C O
				ACTICES				
Good Retail Practices are preventative measures to  Mark OUT if numbered item is not in compliance V=violation type Mark it				on of patho for COS an			on-site during inspection	R=repeat violation
OUT N/A N/O Safe Food and Water	v	cos	_	OUT	0/0/11		se of Utensils	V COS R
30 Pasteurized eggs used where required	Р	0				sils: properly stor	ed	c 00
31 Water and ice from approved source 32 Variance obtained for specialized processing methods	P/Pf/C Pf		00			DATE OF THE PARTY	perly stored, dried, & handled	Pf/C O O
Food Temperature Control	PI	0				ngie-service article d properly	es: properly stored & used	P/C O O
Proper cooling methods used; adequate equipment for	DEIC						and Equipment	000
temperature control	Pf/C			14/10			surfaces cleanable,	P/Pf/C O O
34 Plant food properly cooked for hot holding 35 Approved thawing methods used	Pf	0		p		signed, construct	COLUMN TO THE PROPERTY OF THE	17.110
36 C Thermometers provided and accurate	Pf/C Pf/C						alled, maintained and used; and test strips available	Pf/C O O
Food Identification						entact surfaces c		000
Food properly labeled; original container	PC		0				ical Facilities	
Prevention of Food Contamination  38  Insects, rodents, and animals not present	DEIC						; adequate pressure	Pf 0 0
39 Contamination prevented during food preparation, storage & display	Pf/C P/Pf/C	_				stalled; proper batter pro		P/Pf/C O O
40 Personal cleanliness	Pf/C						structed, supplied, & clean	Pf/C 0 0
41 Wiping cloths: properly used and stored	C	0					isposed; facilities maintained	200
42 Washing fruits and vegetables	P/Pf/C						naintained, and clean	P/P(IC)
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ailable					nting; designated areas used not used per CGS §19a-36f	
Person in Charge (Signature) RAChi+ Rutel nate				Violation	s docume	nted	Date corrections due	#
research energy (organizate)	1.1.	, )			em Violation		COS	
Person in Charge (Printed)	16 6	14			Violation	Item Violations	3/16/2024	1
older / handlal	1200	ı/î	$\neg$	Risk Fact	or/Public F	lealth Intervention	on Violations	6
Inspector (Signature) T. J. W. Date   L.   10	1707	4	_				tervention Violations	,
Inspector (Printed) LAUTEN CHANGLI						es Violations ction - check bo	x if you intend to reinspect	6
Appeal: The owner or operator of a food establishment aggrieved by the	nis orde	er to	corre	ect any ins	spection v	iolation identifie	d by the food inspector or t	o hold, destroy.
or dispose of unsafe food, may appeal such order to the	Directo	or of	Heal	Ith not lat	er than for	ty-eight hours	after issuance of such orde	

Food Establishment Inspection Report Page 2 of Z

LHD MA	nchester		Inspection Report Continuation She	eet	Date 12/16/20	24
Establishn	nent <b>QUUM</b> SU	per 6 co	nvenienelrown Manch	eiter		
			TEMPERATURE OBSER\		Manufill of the MR	T
	/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	126F
MIINO	lispenser	38f	WIC #2		hot water 3 bay	132F
MIK	1	4)F	milk	42 F	not water handsink	132
		ΑΓ				
F166761	w/pre-package Food	ØF		-		
	. 1000					
WIC#	ì	40F				
	ted drinks only	10.				
7 10011	tta armino orny	OB	SERVATIONS AND CORRECT	TIVE ACTI	ONS	
Item	Violations cited in this				d in sections 8-405.11 & 8-406.11 of the f	ood code.
Number	rachit onsite	/				
49c	left/		11 HO MAN dairieran	mar n	otclean at coffee st	ation
					or wear ar corne of	VI IUI
37c	dupensers wit	n whit	Egranular not labe	eled		
550	ice cream Fre	czerbio	icking entrance to be	ackotk	100ge-To be removed t	9SAP
55 C	rove base mis	cina in	back or house by	NOON		
					back of house - dis	rnicod
orc	The second secon	100	on hunger	LOULILLA	Juicit of Thorse on	COSTO
	Shelving + du					
55c	ciutterstored	lunde	r 3 baysink			
*	discussed shelv	ingini	WIC # 1+#2 to get	prepac	kaged drinks off floo	Y
13 p	Lando Cakes nei	avy crea	m expired in wich	2 -Th	rown out (cos)	
1		<u>.</u>				
	Thermometer	availl	able			
	Committee of the commit		quat/teststrips	onsite		
			Chlorine onsite			
	Health Dent	+ +0 F1	Mow-upon wic.			
	The state of the s	· · · · · · · · ·	with the contract of the contr			
Person in	Charge (Signature)	FRY	eitoi		Date 12~	6-24
1	(Signature)	hmdli	1/		Date 12/16/	174
moperior	(Signature)	vinny			Date 12/10/	

Risk Category: 7 Food Establ	ishn	nen	t In	specti	on Rep	ort	Page 1	of <u>2</u>
Establishment type: Permanent Temporary Mobile Other					Date:	2 16	24	
Establishment Sweetwater Salad Bor		*sepin	Connect	ticut Healig	Time In	11:00 A	M)PM Time Out 12	2:30 AM/PM
Address 194 Buckland Hills Dr. # 2078			D	H)	LHD M	nanch	estes	
Town/city Man Chester					Purpose o	of Inspection:	Routine F	re-op
Permit Holder Mark Schand	C	onnectic of Pu	cut Dep iblic He	artment alth	Reinspect	tion	Other	
FOODBORNE ILLNESS RISK FA								
Risk factors are important practices or procedures identified as the most prevalent continuous Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it	THE PERSON NAMED IN COLUMN		and the state of	compliance		in compliance	and the second s	ness or injury. N/O=not observed
P=Priority item Pf=Priority foundation item C=Core item V=violation type			1111	The state of the s			ted on-site during inspection	
IN OUT N/A N/O Supervision	v	cos	R		JT N/A N/O		on from Contamination	V COS R
Person/Alternate Person in charge present,	Pf		0	(5)0 %		ood separated	and protected	顺数
demonstrates knowledge and performs duties	1 100 900		_		A STREET, SQUARE, SQUA		urfaces: cleaned & sanitize	d P(P)C O
Certified Food Protection Manager for Classes 2, 3, & 4	(6)	0	*	17 Ø C			on of returned, previously tioned, and unsafe food	POO
Employee Health							ture Control for Safety	
Management, food employee and conditional employee;	P/Pf				000	Proper cooking	time and temperatures	P/Pf/C O O
knowledge, responsibilities and reporting  Proper use of restriction and exclusion	Р					Proper reheatin	g procedures for hot holding	
Written procedures for responding to vomiting and			0			Proper cooling	time and temperatures ing temperatures	P O O
diarrheal events	Pf	0	$\circ$	22	00 F	Proper cold hole	ding temperatures	P 0 0
Good Hygienic Practices		T T	3	23 🕏 🤇	0 0 P	roper date ma	rking and disposition	P/Pf O O
6 Proper eating, tasting, drinking, or tobacco products us 7 No discharge from eyes, nose, and mouth				24 0 0			c health control: procedure	P/Pf/C
Preventing Contamination by Hands	С	0	$\subseteq$			and records	ımer Advisory	
8 Hands clean and properly washed	PPf	0	0	25 🔾 🤇	0		y provided: raw/undercooked for	od Pf OO
9 No bare hand contact with RTE food or a	P/Pf/C	0			/	Highly Sus	ceptible Population	
pre-approved alternative procedure properly followed				26 0			used; prohibited foods not offere	
Adequate handwashing sinks, properly supplied/accessible  Approved Source	Pf	9	$\mathcal{O}$	27 0 0			ves and Toxic Substance	
11 Sood obtained from approved source	P/Pf/C		0		1 1000		approved and properly use es properly identified,	ed POO
12 C Food received at proper temperature	P/Pf			28 🐼 🤇		stored & used	so properly identified,	P/Pf/C O
13 🗸 🔾 Food in good condition, safe, and unadulterated	P/Pf	0	0				th Approved Procedures	
Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	0	$\circ$	29 🔾 🤇			h variance/specialized	P/Pf/C
	OD RE	TAIL	PR	ACTICES		orocess/ROP c	riteria/HACCP Plan	
Good Retail Practices are preventative measures to						als, and physica	l objects into foods.	
Mark OUT if numbered item is not in compliance V=violation type Mark in				or COS and			on-site during inspection	R=repeat violation
OUT N/A N/O Safe Food and Water  30 Pasteurized eggs used where required	٧			OUT			e of Utensils	V COS R
30 Pasteurized eggs used where required 31 Water and ice from approved source	P P/Pf/C	_		43 O In-	use utensil	s: properly stor	ed erly stored, dried, & handled	C 0 0
32 O Variance obtained for specialized processing methods	Pf		3	45 Sir	ale-use/sinc	nent/linens: prop	es: properly stored & used	P(C) 00 0
Food Temperature Control					oves used p		or properly elered a deed	000
Proper cooling methods used; adequate equipment for	Pf/C	0					and Equipment	MANAGE STREET
temperature control  34	1.5%	1077-01					urfaces cleanable,	P/Pf/C O O
35 O Approved thawing methods used	Pf/C	00	읭	\//		ned, construct	ed, and used lled, maintained and used;	
36 Thermometers provided and accurate		0					and test strips available	Pf/C O O
Food Identification						tact surfaces cl		C 00
37) Food properly labeled; original container	PfC	)%	<b>X</b>	MILLER			ical Facilities	
Prevention of Food Contamination  38  Insects, rodents, and animals not present				50 O Ho	t and cold v	water available	; adequate pressure	Pf O O
39 Contamination prevented during food preparation, storage & display	P/Pf/C	0					ackflow devices	P/P(IC)
40 Personal cleanliness		0					structed, supplied, & clean	P/Pf/C O O
41 Wiping cloths: properly used and stored	С	0	$\circ$	54 Ga	rbage and re	efuse properly di	sposed; facilities maintained	200
42  Washing fruits and vegetables	P/Pf/C	0	의	(5) (A) Ph	ysical facilit	ties installed, m	naintained, and clean	P/P(iC)
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ailable.		56 Ad	lequate ven	tilation and ligh	ting; designated areas use ot used per CGS §19a-36f	
1/00 1710	١.	1		Violations	document	ted	Date corrections du	
Person in Charge (Signature) Outo 5 Two Date 12	IN	1/2	9	Priority Ite	m Violations	3		<i>n</i>
Person in Charge (Printed) Karlo S. Flores		A				m Violations	12/26/24	5
11 : 1	E 201			Core Item Risk Facto		alth Interventio	3/16/24	9
Inspector (Signature) Katelyn Person Date 12	16/2	24		Repeat Ris	sk Factor/P	ublic Health Int	ervention Violations	Ž
2/ 2-1/		-		Good Reta	ail Practices	Violations		4/
				Requires	Reinspecti	on - check box	if you intend to reinspec	t
Appeal: The owner or operator of a food establishment aggrieved by the	Directo	er to c	Corre	t any ins	pection vio	lation identified	by the food inspector of	to hold, destroy,

Food Establishment Inspection Report IHD Manchester Inspection Report Continuation Sheet Date Sweet Water Town Manchester TEMPERATURE OBSERVATIONS Item/Location/Process Temp Item/Location/Process Item/Location/Process Temp 20 F handsink reach in cooler 40 4 chicken sakd YOGOLY barc Salad 46 Shrima 38 40 Shredded DHOOK **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 arrived after being throughout 150 \$50 dung PIC, cooked to order salmon single - use items Date 12/14/24 Person in Charge (Signature) Inspector (Signature) / Date

Risk Category: A Food Establ	ishm	nent l	nspe	ctior	n Re	port	Page 1 o	f <u>2</u>	-
Establishment type: Permanent Temporary Mobile Other				– Da	ate: [	2/4/2	4		
Establishment Taco Bell		Seeing Cor	necticut Health	Tir	me In_	2:00 A	MIPM) Time Out 3	30	AMAPM
Address 1524 Pleasant Valley Rd		DP	H	LF	in f	Manches	Jes		
Town/City Manchester				Pu	ırpose	of Inspection:	Routine Pre	e-op	
Permit Holder 2009 Color	Co	onnecticut I of Public	Department Health	Re	inspe	ction	Other		
FOODBORNE ILLNESS RISK FA	CTO	RS AN	ID PUE	BLIC	HEAL	TH INTERVE	NTIONS	17	
Risk factors are important practices or procedures identified as the most prevalent contri		ctors of fo	odborne illn	ess or inj	iury. Inte	rventions are control	measures to prevent foodborne illne	ss or injury	4
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it	200000		complia			ot in compliance	N/A=not applicable N/O	D=not ob	served
P=Priority item Pf=Priority foundation item C=Core item V=violation type	-	1	ate box for	or COS	and/or	R COS=correct	ted on-site during inspection	R=repea	t violation
IN OUT N/A N/O Supervision	V	COS R	IN		N/A N/C		on from Contamination	V	COS R
1 Person/Alternate Person in charge present,	Pf	00		10		Food separated			00
demonstrates knowledge and performs duties  Certified Food Protection Manager for Classes 2,	24 0		76		0		urfaces: cleaned & sanitized	P/Pf/IC	00
3, & 4	С	00	17 00	80			on of returned, previously tioned, and unsafe food	Р	00
Employee Health							ture Control for Safety		
Management, food employee and conditional employee;	P/Pf	00	18 🤇				time and temperatures	_	00
Knowledge, responsibilities and reporting	Ar Saides	SSEE SEE	19 C				g procedures for hot holding	P	
4 Ø Ø Proper use of restriction and exclusion	P	00					time and temperatures	P	_
Written procedures for responding to vomiting and diagrheal events	Pf	00	21 👽				ing temperatures ding temperatures	P	
Good Hygienic Practices	-		23 🛈	-			rking and disposition	P/Pf	
6 Proper eating, tasting, drinking, or tobacco products use	e P/C	OC					c health control: procedures	P/PI	90
7 No discharge from eyes, nose, and mouth	C	00	24 0		$\alpha$	and records	o ricaliti control. procedures	P/Pf/C	00
Preventing Contamination by Hands					-/	4	ımer Advisory		
8 9 9 Hands clean and properly washed	P/Pf	OC	25 🔾	00	0		y provided: raw/undercooked food	Pf	00
9 No bare hand contact with RTE food or a	P/Pf/C				/	Highly Sus	ceptible Population		
pre-approved alternative procedure properly followed	P/PI/C	00	26 🤇	9	W	Pasteurized foods	used; prohibited foods not offered	P/C	00
10 V Adequate handwashing sinks, properly supplied/accessible	Pf/C	00			Fo		ves and Toxic Substances		
Approved Source			27 🛈	10	0	Food additives:	approved and properly used	P	00
11 Food obtained from approved source		00		10	0	Toxic substance	es properly identified,	P/Pf/C	
12 O O Food received at proper temperature		00				stored & used		FIFIIC	
13 Ø Food in good condition, safe, and unadulterated	P/Pf	00		/	(		th Approved Procedures		
14 O O Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	00	29 👽	60	0		h variance/specialized	P/Pf/C	00
	)D RE	TAII D	RACTIO	`EQ	Base	process/ROP C	riteria/HACCP Plan		$\bot$
Good Retail Practices are preventative measures to					s chem	icals and physical	I objects into foods		
			for COS					R=renea	t violation
OUT N/A N/O Safe Food and Water	V	COS R			•		e of Utensils	V	COS R
30 Pasteurized eggs used where required	Р	00			e utens	sils: properly store	ed	10	00
31  Water and ice from approved source	P/Pf/C	00					erly stored, dried, & handled	Pf/C	
32 O Variance obtained for specialized processing methods	Pf	00	45 C	Single	e-use/si	ngle-service article	es: properly stored & used	P/C	00
Food Temperature Control			46 🤇	Glove	es used	d properly		С	00
Proper cooling methods used; adequate equipment for	Pf/C	00	1 5 5 1				and Equipment		
temperature control			17	)			urfaces cleanable,	P/Pf/C	00
34 O Plant food properly cooked for hot holding	Pf	00				signed, construct			
35 Approved thawing methods used Thermometers provided and accurate		00		)		=	lled, maintained and used;	Pf/C	00
Food Identification	PI/C	00	-			ents, sanitizers, a entact surfaces cl	and test strips available	16	
37 Food properly labeled; original container	Df/C	00		2 INOII-	1000 00			0	00
Prevention of Food Contamination	FIIC			Hota	nd cold		ical Facilities ; adequate pressure	Df	
38 Insects, rodents, and animals not present	Pf/C	00				stalled; proper ba		Pf	
Contamination prevented during food preparation, storage & display		000				waste water pro			00
40 Personal cleanliness							structed, supplied, & clean	Pf/C	
41 O Wiping cloths: properly used and stored	С	00					sposed; facilities maintained	C	00
42 O Washing fruits and vegetables	P/Pf/C						naintained, and clean		00
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ilable.					ting; designated areas used	С	00
Daningan 1211	110	(/		ions d			ot used per CGS §19a-36f  Date corrections due		#
Person in Charge (Signature) + 1000 (50) Date 12	112	4	Priority	y Item '	Violatio	ins	· , - , - , - , - , - , - , - , - , - ,	1	2.
Person in Charge (Printed)	1.5			y Found tem Vid		Item Violations	12-4-24	4	1
1, 12 , 101	11.	21	Risk F	actor/F	Public F	lealth Intervention		4	
Inspector (Signature) Date 2	4/0	14					ervention Violations		
Inspector (Bringer) CASO Rossica 7.	1					es Violations			4
Inspector (Printed) 3038 Namice			] [Requi	ires Re	einspec	ction - check box	x if you intend to reinspect		
Appeal: The owner or operator of a food establishment aggrieved by the	Directo	er to col	rect any	/ inspe	ction v	iolation identified	d by the food inspector or to	o hold, o	destroy,

FOOG E	stabiisnment inspe	ction Rep	Ort Page	of <u>~</u>
LHD Manchester	Inspection Report Continuation She		Date 2 4	124
Establishment Taco Bell	Town Manche	ester	7 1	
	TEMPERATURE OBSERV	ATIONS		
Item/Location/Process Ter		Notice of the second se	Item/Location/Process	Temp
		A		
	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		d sink by drivetow	1 32
diced tomatoes 36	F Steak	40F Qua	+ Bucket	200ppM
Shredged Cheese 38	F   Chicken	39F 7/2	Stomer BR Sink	112F
Hot Hold Fries 155	F	- 17	STOLEN DIVISION	110
1 111-	7			
ground beet 10				
Tice 175	F			
Warming cabinet				
Walling Capitel				
ground beef 150				
	OBSERVATIONS AND CORREC	TIVE ACTIONS		
Item Violations cited in this report r	nust be corrected within the time frames below	w, or as stated in sectio	ons 8-405.11 & 8-406.11 of the	food code.
Number KOSa CFPM	on sito			
Noar CITI	on 317e			
1/0-//		, , ,		
16PF Soda martine at	- drive thru backs	idash unch	ean behindice d	isonspr
170		Process office	CAN DEMINE ICE E	igaisci
43C Tongs Stored or	1 force handle			
	Eiling unclean			
39c ice build up in	1.11-			
	WIF .			
490 Floor under Slu	Shie Machine unclear	ĭ.		
110 110 0100 010	one machine unclear			
Control			Olive On	
		No. of the second secon		
21				
Note Good dove use	absorb !			
1000 GOVE USE	ODDER VED			
, ,				
	N-1-		1 .	
Person in Charge (Signature)	w Odon		Date 12 U	2 V
1 .			Date C	7 /
nspector (Signature)			Date (2/4/	24

Risk Category: 3 Food Establ	Food Establishment Inspection Report Page 1 of 2											
Establishment type: Permanent Temporary Mobile Other				10000	Date:	12/16/29						
Establishment Teriyaki Madhess		4eein	onne	cticut Heelilly			AM/PM Time Out_/1:	15	AM/PN			
Address 172 Deming St. Unit D		DI	P	H)		nanch			_			
Town/City Manchester	j				Purpos	e of Inspection	: Routine Pre	e-op				
Permit Holder Ken S. ICFPM - Volgnne		of Pu	iblic Ho		Reinsp		Other					
FOODBORNE ILLNESS RISK FA Risk factors are important practices or procedures identified as the most prevalent cont								ss or iniun	/			
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered if			. (20.4.	complianc		not in compliance		D=not ob				
P=Priority item Pf=Priority foundation item C=Core item V=violation type	Mark in	n appro	opria	te box for			ADMINISTRAÇÃO DE CAMBRIO DE CAMBR	R=repea	A CONTRACT			
IN OUT N/A N/O Supervision	V	cos	R		OUT N/A N/		ion from Contamination	V	COS R			
Person/Alternate Person in charge present,	Pf	0	0		000	Food separate	d and protected	P/C	00			
demonstrates knowledge and performs duties	F.1.			16	00		urfaces: cleaned & sanitized	P/Pf/C				
2 Certified Food Protection Manager for Classes 2, 3, & 4	С	0	0	17 🗩	0		tion of returned, previously	P	00			
Employee Health			-	لتلا			itioned, and unsafe food	- 1				
Manager of Fig. 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	Tanana a	T		18	000		ture Control for Safety time and temperatures	DIDIIC	00			
knowledge, responsibilities and reporting	P/Pf	f 0	$\circ$				ng procedures for hot holding		000			
4 🗸 Proper use of restriction and exclusion	Р	0	0	20 🔾	000	Proper cooling	time and temperatures		00			
Written procedures for responding to vomiting and	Pf		0	21 0	000	Proper hot hold	ding temperatures		00			
diarrheal events	PI			22			Iding temperatures		00			
Good Hygienic Practices				23	000		arking and disposition	P/Pf	00			
6 O Proper eating, tasting, drinking, or tobacco products us				24	000		ic health control: procedures	P/Pf/C				
7 O No discharge from eyes, nose, and mouth	С	0	0	MBCAS   COLO	2004   0.802   0.4	and records		1.11.110				
Preventing Contamination by Hands  8	D/Df	101		25 🔘			umer Advisory	56	1015			
No hare hand contact with DTE food or o			$\stackrel{\smile}{\dashv}$	25			ry provided: raw/undercooked food sceptible Population	Pf	00			
pre-approved alternative procedure properly followed	P/Pf/C	0	0	26 🔾	00		used; prohibited foods not offered	P/C	100			
Adequate handwashing sinks, properly supplied/accessible	PVC	0	0	20 0	/ F		ives and Toxic Substances	170	1010			
Approved Source		,		27	00		approved and properly used	Р	100			
11 Pood obtained from approved source	P/Pf/C	0	0	28	00		es properly identified,					
12 C Food received at proper temperature	P/Pf	0	0	20		stored & used		P/Pf/C				
Food in good condition, safe, and unadulterated	P/Pf	0	0				ith Approved Procedures					
Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	0	0	29	00		th variance/specialized	P/Pf/C	00			
	OD RE	ΤΔΙΙ	PR	ACTICE	2	process/ROP (	criteria/HACCP Plan	0.0111,000.00				
Good Retail Practices are preventative measures to	o contro	ol the a	additio	on of path	ogens, cher	micals, and physica	al objects into foods					
				for COS a				R=repea	t violatio			
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	Р	0	0			sils: properly sto		С	00			
31 Water and ice from approved source	P/Pf/C	_	0	44 0	Jtensils/equ	ipment/linens: pro	perly stored, dried, & handled	Pf/C	00			
Variance obtained for specialized processing methods	Pf	0	0			CONTRACTOR OF THE PROPERTY.	es: properly stored & used	P/C	-			
Food Temperature Control Proper cooling methods used; adequate equipment for				46	Gloves use			С	00			
temperature control	Pf/C		0		Food and r		s and Equipment surfaces cleanable,	_				
34 O Plant food properly cooked for hot holding	Pf	0	0			signed, construc		P/Pf/C	00			
35 O Approved thawing methods used		0		1			alled, maintained and used;	1				
36 C Thermometers provided and accurate		0					and test strips available	Pf/C	00			
Food Identification			0 4			ontact surfaces of		(0)	00			
37 Food properly labeled; original container	PfC	X	0			Phys	sical Facilities	9				
Prevention of Food Contamination				(50)	Hot and co	ld water available	e; adequate pressure	Pf	00			
38 O Insects, rodents, and animals not present		0		51 0	Plumbing in	nstalled; proper b	ackflow devices	P/Pf/C	-			
39 Contamination prevented during food preparation, storage & display 40 Personal cleanliness	P/Pf/C	-				d waste water pr		P/Pf/C				
41 Wiping cloths: properly used and stored	C PT/C	00					structed, supplied, & clean lisposed; facilities maintained	Pf/C				
42 Washing fruits and vegetables	P/Pf/C		-				naintained, and clean	C P/Pf/C	000			
				56 0	Adequate v	rentilation and lig	hting; designated areas used	1777				
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is av	ailable.					not used per CGS §19a-36f					
Person in Change (Simples)	1101	20		Violatio	ns docum	ented	Date corrections due		#			
Person in Charge (Signature)  Date	1 W 10	7	_		tem Violati				_			
Person in Charge (Printed)						Item Violations	12/26/24					
1 1/1 1/1 1/1 1/2	. 1		-	Risk Far	m Violation	is Health Intervention	3/16/25		5			
Inspector (Signature) 2 Date   2   1	6/24	7					tervention Violations	-				
- Inivan Crahnil				Good Re	etail Praction	ces Violations		12	5			
Inspector (Printed) UN 1 01 01 00	News T			Require	s Reinspe	ction - check bo	x 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 o	Corre	ect any ir	spection v	violation identifie	ed by the food inspector or to	hold,	destroy			

Food Establishment Inspection Report LHD Manch ester Inspection Report Continuation Sheet Establishment TPrivaki Madness Town Manches for TEMPERATURE OBSERVATIONS Item/Location/Process Temp Item/Location/Process Temp Item/Location/Process Temp 168F AUF not mater Front 37F 36F cooked chicken raw chicken YOUND CUF 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 thes with clear liquid on cart not labeled cos cooker/shelving unclean behind/near 3 bay not dean per person in charge deep cleaning of shelving this day not water in restrooms at 67F - must reach 85F but cant 101 illemployees hierarchy Idate Marking Thermometer falcohol wipes available handwashing observed by staft actively taking temps of food product Lgrandy@manchesterct.gov Person in Charge (Signature)

Inspector (Signature)

Risk Category: 3 Food Establi	ishm	ent	Insp	ectio	on Rep	ort		Page 1	o <u>t_3</u>
Establishment type: Permanent Temporary Mobile Other				-	Date:	12	19	24	
Establishment The Hollow		seeping C	onnecticus Hea	(II	Time In_	1130	AM)PI	VI Time Out	AM/PM
Address 305 S Main St		DE	H		LHD √	Nanc	nes	to	
Town/city Marchester					Purpose	ofInspecti	on:	Routine Pr	re-op
Permit Holder	Co	onnecticut of Publ	Departme ic Health	nt	Reinspec	tion	Otl	ner	
FOODBORNE ILLNESS RISK FA	<b>ACTO</b>	RS A	ND PU	JBLI(	CHEAL	TH INTER	EVENT	IONS	
Risk factors are important practices or procedures identified as the most prevalent contri	ributing fa	ctors of t	oodborne	illness o	r injury. <b>Inter</b>	ventions are co	ontrol meas	ures to prevent foodborne illn	ess or injury.
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered ite	em	IN=	in comp	liance	OUT=no	t in complian	ce N	I/A=not applicable N	/O=not observed
P=Priority item Pf=Priority foundation item C=Core item V=violation type	Mark in	approp	riate bo	for CO	OS and/or F	R COS=co	rrected or	n-site during inspection	R=repeat violation
IN OUT N/A N/O Supervision	V	cos	3	IN OL	T N/A N/O	Prote	ection fr	om Contamination	V COS R
Person/Alternate Person in charge present,	Pf	00	15			Food separa		•	(PCOO
demonstrates knowledge and performs duties			16	0	POSSESSES AND ADDRESS OF THE PARTY NAMED IN COLUMN TWO IS NOT THE PARTY NAMED IN COLU			es: cleaned & sanitized	I PIPI/COO
2 Certified Food Protection Manager for Classes 2, 3, & 4	С	0	) 17	0	)			returned, previously d, and unsafe food	POO
Employee Health					The second second second			Control for Safety	
Management, food employee and conditional employee	D/Df		18		00	Proper cook	ing time	and temperatures	P/Pf/C O O
knowledge, responsibilities and reporting	P/Pf		19	00	00	Proper rehe	ating pro	cedures for hot holding	
4 O O Proper use of restriction and exclusion	Р	0		$\circ$		Proper cooli	ing time a	and temperatures	POO
5 O Written procedures for responding to vomiting and	Pf	0	)			Proper hot h			800
diarrheal events			22	0 6		Proper cold	holding t	temperatures	(P) O
Good Hygienic Practices 6 O Proper eating, tasting, drinking, or tobacco products use	- 100			$\circ$				and disposition	P/Pf O O
6 O Proper eating, tasting, drinking, or tobacco products use 7 O No discharge from eyes, nose, and mouth	e P/C	00	- 1 74 1	$\circ$		and records		ith control: procedures	P/Pf/C O O
Preventing Contamination by Hands			-					Advisory	
8 O Hands clean and properly washed	P/Pf	0	25	OIC				ided: raw/undercooked foo	Pf OO
No hare hand contact with RTE food or a			201	0 0				ble Population	, ,,,,,,,,,
9 pre-approved alternative procedure properly followed	P/Pf/C	0	26	OIC				prohibited foods not offered	P/C 00
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	_	0 0				and Toxic Substances	
Approved Source	1		27	OIC				oved and properly use	
	P/Pf/C	0	$\leq \Box$	88 88				operly identified,	
12 O O Food received at proper temperature	P/Pf			$\circ$		stored & use		openy identifica,	P/Pf/C O
13 O Food in good condition, safe, and unadulterated	P/Pf							proved Procedures	
14 O O Required records available: molluscan shellfish	P/Pf/C			00				iance/specialized	D/D//0 (C)
identification, parasite destruction						process/RO	P criteria	/HACCP Plan	P/Pf/C O
			PRACT						
Good Retail Practices are preventative measures to						Control of the Contro			
			ox for C		/or R			e during inspection	R=repeat violation
OUT N/A N/O Safe Food and Water  30 Pasteurized eggs used where required	٧	cos		UT				Utensils	V COS R
	P/Pf/C	00				ils: properly		stored, dried, & handled	C 0 0
32 Variance obtained for specialized processing methods	Pf	0						operly stored & used	Pf/C O O
Food Temperature Control	L				oves used		rucies, pri	openy stored & used	c 00
Proper cooling methods used: adequate equipment for			- 1		0,000,000		sils and	Equipment	0 00
temperature control	Pf/C	0	기는	_ Fo	od and no	n-food conta	ect surfac	ces cleanable,	
34 O Plant food properly cooked for hot holding	Pf	0	5 47	pro	perly desi	igned, const	ructed, a	nd used	P/P(C) 0 0
35 O Approved thawing methods used	Pf/C			1//				maintained and used;	DEIO O
36 C Thermometers provided and accurate	Pf/C		⊃ <del>4°</del>	cle				est strips available	Pf/C O O
Food Identification			49	<b>⊘</b> No	n-food cor	ntact surface			(D)
37 Pood properly labeled; original container	PIC	0				P	hysical I	Facilities	
Prevention of Food Contamination								quate pressure	Pf 00
38 Insects, rodents, and animals not present		0				stalled; prope			P/Pf/C O
39 Contamination prevented during food preparation, storage & display		00				waste water			P/Pf/C O O
40 Personal cleanliness 41 Wiping cloths: properly used and stored		0						ed, supplied, & clean	Pf/C O O
	P/Pf/C	00					The state of the s	ed; facilities maintained	C O O
		10 -	_					ained, and clean designated areas use	P/Pf/C O O
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ailable.						sed per CGS §19a-36f	
010+11	10	711	Vio	ations	docume	nted	D	ate corrections due	
Person in Charge (Signature) July Date 12-	18-	24			m Violation		100 000	Jayo	3
Person in Charge (Printed) Tolk Stiglians			Prio	rity Fo	undation It	tem Violation	-	dado	-6
Person in Charge (Printed) 10 dd 2+1911 and	) <b>L</b>		Dict	Facto	Violations	ealth Interve	ntion Vis	day	(p) 2
Inspector (Signature) Denuse Tayne Date 12)	alz							ntion Violations	
	45					s Violations		on violations	4.
Inspector (Printed) Denise Payne								ou intend to reinspect	
Appeal: The owner or operator of a food establishment aggrieved by the	nis orde	er to co	orrect a	ny ins	pection vi	olation iden	tified by	the food inspector or	to hold, destroy
or dispose of unsafe food, may appeal such order to the	Directo	or of H	ealth n	ot late	r than for	ty-eight hou	rs after i	ssuance of such orde	ar

F00	d Esta	blishment insp	ection F	keport	Pageo	
LHD Marchester		Inspection Report Continuation	Sheet	Date_	12/19	1/24
Establishment he Hall	كناها	Town \\anc	thester .			•
		TEMPERATURE OBSE	RVATIONS			
Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/P	Process	Temp
Winap	3812	Chili	401	Quatspra	y bottle	200 ppm
Butter	39 F	Slaw	39 F		ب	
Cheese	40F	Tomato	38F	Ecolab Sa	nit. V	
Butter	40F	Stewa Tomato	415	1		.1
		3	-	Hor wates	115	5FX
Chicken	40F	Chili	1525	1		
Winap	36F	VockaSauce	167F			
1 . ) 11	341	<b>V G G G G G G G G G G</b>				
Hamburger		SERVATIONS AND CORR	ECTIVE ACTIO	ONS		
Item Violations cited in this	report must be	e corrected within the time frames I	below, or as stated	in sections 8-405.11 & 8-	-406.11 of the fo	ood code.
Number OFPM						İ
		\ \ \ \ \ \ \ \	1	1/5.	1.1	1 0
ngut Thermome	ters (	alibrated this	is day	-Kitchen	them t	tigh
HELLONI DI	412-4	1905 from 192 1	8/24/	Discarded		0
	1		10/2/0			
516 Prepsink C	raio	learing		<u> </u>	11.	1 1 14
37 Multiple	conta	iners salt, suc	or, oils;	Ked liamid	) Not	abelle
470 Multiple	1000	12/22	+10000	10 117	2 5 (22)	00
		us cups w/ore	1 nana	les used a	معادين	62
49C Can opener	unit	Undean.				
95		./				
Achega Window S	2000	1100/100/10	ndows c	per)		
47c, Qaskets	tom	s with the	(),400			
150 Multiple		stored jumb	led in F	Viconerse	heerers	
- P - 4000 - P	J		,		) 0	
						×
Note Mussels -	tags	properly store	el			
	٥					
1,000	enera	lly Cla	().			
1 1/.40//	 					
1 1 1						
13/		/		war.		
		-				
Response - Rotr	ain 5	taffor cooling	a & Mo	onitoning t	enos.	2
- Ret		tay on hiera			w/RT	E items
Noty Hea	uth I	Jept of training	E with	in 3days.	,	- 2 <i>U</i>
Person in Charge (Signature)	Style	i dpayne	te mand	restorct, gov Dat	e /2-18	
Inspector (Signature)	Enese	tayu		Dat	e /2/19	8/24



# Manchester Health Department 479 Main Street Manchester, CT 06040

Establishment:	Date of Inspection:						
The Hallow	12/19/24						
,	towel dispenser						
Note Family restroom - Papert legued if keeping Po	papertowels- Air dryer is						
compliant							
' Doorsautomptic closes	ram missing						
!ce machines Clean - Sli	ight bld-up on upstairs unit						
Discharge pipes next to FOG	unit Upstairs unclean						
Keynewed tilter storage, Ice	e bath setup						
Reviewed date marking De	200 cess - Te Onli labeled 12/12/24 → Discard de						
) 11	12/12/24 > Discard do						
Small Freezer chest in dy	estorace Not Commercial Not approved.						
. 0	1 ( Not approved.						
Walls in drystorage uncl	ear/damaged.						
Walls in drystrage uncle Creati a repair for	or dywall - FRP.						
• •	J						
	)						
	- 1						
	. 1 .						
Initial (Inspector) Payne	Initial (Person in Charge)						

#### **Denise Payne**

From: Todd Stigliano <todd@thehollowatmcc.com>
Sent: Thursday, December 26, 2024 9:56 AM

**To:** Denise Payne **Subject:** Hollow

#### **EXTERNAL MESSAGE - Think Before You Click!**

Denise,

Good morning and Merry Christmas! I hope that you enjoyed the time with family/friends as well as the food!

I wanted to let you know that our head Chef Luca Avanzo and our Sous Chef Mike Piscatelli reviewed both of the items you requested after our last inspection.

- 1) They discussed with both the banquet cooks and the Hollow line cooks the proper procedures for cooling items properly using the correct methods and in the correct amount of time.
- 2) Moreover they discussed with the entire kitchen staff the process of storing raw items versus ready to eat items. This was pointed out for refrigerated areas in the kitchen, the walk-in coolers, and the freezers.

Todd Stigliano The Hollow at Manchester Country Club Director of Business Operations

Cell: 860-280-5849 Office: 860-646-0104

#### **Denise Payne**

From: Todd Stigliano <todd@thehollowatmcc.com>
Sent: Thursday, December 26, 2024 9:56 AM

**To:** Denise Payne **Subject:** Hollow

#### **EXTERNAL MESSAGE - Think Before You Click!**

Denise,

Good morning and Merry Christmas! I hope that you enjoyed the time with family/friends as well as the food!

I wanted to let you know that our head Chef Luca Avanzo and our Sous Chef Mike Piscatelli reviewed both of the items you requested after our last inspection.

- 1) They discussed with both the banquet cooks and the Hollow line cooks the proper procedures for cooling items properly using the correct methods and in the correct amount of time.
- 2) Moreover they discussed with the entire kitchen staff the process of storing raw items versus ready to eat items. This was pointed out for refrigerated areas in the kitchen, the walk-in coolers, and the freezers.

Todd Stigliano The Hollow at Manchester Country Club Director of Business Operations

Cell: 860-280-5849 Office: 860-646-0104

										1	
Risk Category: 3 Food Establ	ishm	nent	Insp	oecti	on Re	port		Pag	je 1 of _	3	
Establishment type: Permanent Temporary Mobile Other					Date:	12/3/	24				
Establishment Trattoria Toxano		teching (	Connecticut H	Territor .	Time In	4:00	_AM/PM	Time Out_	6:0	00	M/PM
Address 706 Hartford Rd.		DE	H		LHD	manc	hest	ec_			
Town/City Manchester					Purpos	e of Inspecti	ion:	Routine	Pre-or	)	
Permit Holder Campon Clayfon		of Publ	t Departm lic Health		Reinspe	CTOVORDONNO	Othe	320 <del>-</del>			
FOODBORNE ILLNESS RISK FA	ACTO	RS A	ND P	UBLI	C HEA	LTH INTER	RVENTIC	DNS			
Risk factors are important practices or procedures identified as the most prevalent contri	ributing fa	ctors of	foodborn	e illness d	or injury. <b>Int</b>	erventions are c	ontrol measure	es to prevent foodbor	ne illness or	injury.	
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it	em	IN:	in com	pliance	OUT=	not in complian	ice N/A	A=not applicable	N/O=n	ot obse	erved
P=Priority item Pf=Priority foundation item C=Core item V=violation type	Mark in	appro	priate be	ox for C	OS and/or	r R COS=co	rrected on-s	site during inspect	ion R=r	epeat v	violation
IN OUT N/A N/O Supervision	V	cos	R	IN O	UT N/A N/	o Prot	ection fror	n Contaminatio	n	V	cos R
Person/Alternate Person in charge present			15			Food separ	ated and pr	rotected		P/C	00
demonstrates knowledge and performs duties	Pf	0	3	000				: cleaned & sani	tized F		00
Cartified Food Protection Manager for Classes 2	To Sold	ASIDA D		/	STORY IS			eturned, previous		$\overline{}$	Section Leaves
2 S O O 3, & 4	С	0	⊃  17	Ø 0				and unsafe food		Р	00
Employee Health								ontrol for Safety			
Management food employee and conditional employee:	T		_ 18	10.0	000			nd temperatures		/Pf/C	00
knowledge, responsibilities and reporting	P/Pf	0	19					edures for hot ho		-	00
4 Ø Proper use of restriction and exclusion	P	0	J 20	-				nd temperatures	ionig	_	00
Written procedures for responding to vomiting and			21	-		Proper hot I					00
diarrheal events	Pf	0	$\supset  \frac{1}{22}$			Proper cold					00
Good Hygienic Practices			_	-				nd disposition			00
6 Proper eating, tasting, drinking, or tobacco products us	e P/C	0						h control: proced		r/ri	$\circ$
7 O No discharge from eyes, nose, and mouth	C	0			$\supset   \mathbf{w}   \subset$	)		ii control. proced	P.	/Pf/C	$\circ$
			$\preceq$   $\vdash$			and records	111				
Preventing Contamination by Hands	T=:==	T = T					onsumer A				
8  Hands clean and properly washed	P/Pf	0	O 25	000				ed: raw/undercooked	d food	Pf	00
9 No bare hand contact with RTE food or a	P/Pf/C	0						le Population			
pre-approved alternative procedure property followed			26			Pasteurized for	ods used; pr	ohibited foods not of	ffered	P/C	00
10 Adequate handwashing sinks, properly supplied/accessible	(Pf(C				F	ood/Color Ad	lditives an	d Toxic Substan	nces		
Approved Source	~		27	00	0	Food additiv	ves: approv	ved and properly	used	P	00
11 Ø O Food obtained from approved source	P/Pf/C	0	2 0		0 0			erly identified,	10		
12 O Food received at proper temperature	P/Pf		$\frac{28}{5}$	100		stored & us		ony identifica,	(P	7Pf/C	× o
13 Food in good condition, safe, and unadulterated	P/Pf				1 1000			roved Procedu	res		
/								nce/specialized			
14	P/Pf/C	0	⊃  29		O O			HACCP Plan	P	/Pf/C	00
	OD RE	TAIL	PRAC	TICES		procedurite	ontona,	171007 1 1011			
Good Retail Practices are preventative measures to						micals and nhy	vsical objects	s into foods			
				COS and				during inspection	D		of a lastica.
	-				J/OI K				K-I		violation
	٧	cos		OUT			r Use of Ut	tensiis			COS R
30 Pasteurized eggs used where required	Р	0	-			sils: properly		on or north contractor	W. 12		00
31 O Water and ice from approved source	P/Pf/C	-	$\supseteq$ (44	DE PO	ensils/equ	ipment/linens:	properly sto	ored, dried, & hand	iled	PC	00
32 O Variance obtained for specialized processing methods	Pf	0					rticles: prop	erly stored & used	1	PC	00
Food Temperature Control			46		loves use	ed properly				С	00
Proper cooling methods used; adequate equipment for	Pf/C	0						quipment			
temperature control				F	ood and r	non-food conta	act surface:	s cleanable,	В	IDOG	
34 O O Plant food properly cooked for hot holding	Pf	0	<b>5</b>	pr	operly de	signed, const	tructed, and	d used		/Pf(C)	00
35 O O Approved thawing methods used	Pf/C	0		W	arewashi	ing facilities: i	nstalled, m	aintained and us	ed;	P(C)	
36 Thermometers provided and accurate	Pf/C	0	2 5	Y cl	eaning ag	gents, sanitize	ers, and tes	t strips available		PC	00
Food Identification			49			ontact surface		•		6	00
37 (Food properly labeled; original container	PVC	POTO	5				hysical Fa	cilities		U	
Prevention of Food Contamination	_			OH	ot and co	ld water availa				Pf	00
38 Insects, rodents, and animals not present	Pf/C	101				nstalled; prop			П		00
39 Contamination prevented during food preparation, storage & display		0				d waste wate				~	00
40 Personal cleanliness		0						d, supplied, & cle			
41 Wiping cloths: properly used and stored	C	0	_		The second second		STREET, DEVILORED INCOME.	; facilities maintair	12011		99
42 Washing fruits and vegetables		0						ned, and clean			
12 Vivasining Italia and vegetables	FIFIIC										00
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is av	ailable.	(36					esignated areas		9	00
4	0 0	115	20					d per CGS §19a			
Person in Charge (Signature)	2/	IU	-		s docum	Confession	Da	te corrections	due		#
Person in Charge (Signature)	Or C				m Violati			COS	2 1 1		1
Person in Charge (Printed) COMCION Clauton						Item Violation	ns	12/13	64		3
Person in Charge (Printed) COMCION COULT	5		_		Violation	The second secon		3/3	24		17
Inspector (Signature) Katelyn-Person Date 121	210	11	Ris	sk Fact	or/Public	Health Interve	ention Viola	ations	1 7.7.	- 5	5
mapector (alguature) / www.pre-to.com. Date   [ ]	2/6	-7_						ion Violations		-	,
Inspector (Printed) Batelynn Person						ces Violations					6/
			[Re	equires	Keinspe	ction - check	DOX IT YOU	intend to reins	pect		~
Appeal: The owner or operator of a food establishment aggrieved by the	nis ord	er to c	orrect	any ins	pection	violation iden	tified by th	e food inspecto	r or to h	old, de	estroy,
or dispose of unsafe food, may appeal such order to the	Direct	or of H	lealth,	not late	er than fo	orty-eight hou	irs after iss	suance of such	order.		

Food Establishment Inspection Report Page 2 of 3

	:01	12:
LHD Manches Propertion Report Continuation Sheet	Date	3/24
Establishment Trattoria Toscano Town Manchester		
TEMPERATURE OBSERVATIONS	H. H. G. ID	Toma
Item/Location/Process   Temp   Item/Location/Process   Temp	Item/Location/Process	Temp
cold prep units reheating meatballs 165 =	handsink	120F
sliked tomato 38 F Ly hot hold 142 F	dishmachine	7160F 42 F
calamari 375 potatees 1545 Shredded cheer 455 coolled pasta 415	WIR Malt balls	92"
shredded there 45 cooked pasta 41F row chicken 39 F WJC prepad mozz 38 F		
row chicken 39 " WIC prepped moze 38 "	O SEE O	
Salmon 40 F vodka Sque 46 F		
COO TO TO OTHER		
Shrimp 38F Cheel 91F OBSERVATIONS AND CORRECTIVE ACTIO	DNS BEEFEE	
Item Violations cited in this report must be corrected within the time frames below, or as stated		e food code.
Number Cameron CFPM on side and Luice		
Control Cetter of Section 2010		
100 1 1/21 01 2		
Main Vitehen		
16 PF hard boiled eggs cooling in hand sink		
45C single use containers used as scool		
370 un'abeled squeeze bother on cooking	)-C	
34 c pob on floor under hendsink	#ID## 12	
47 C aluminum foil used as shelf liner u	nder store	
560 hood on cooking unclear. Due in	· ·	
SSC Stain less Steel was behind grill sepen	_	
10 PF handsink by mopsink used as dump		
SGC employee sweatshirt on strage shelver		(-cos)
490 Wall in ware wash area unclean	J	
28P sanitizer in 3-bay 7500 ppm. Re	made to 400 p	om, Monito
52C standing mater in vic cooler on po	cooking	
48 C dish machine leaking - work order in	place	
490 Shelving throughout uncrean, including	ng WIC.	
Ly if uncleanable start to pho	ide in new or	res
Prea 12it chen		
	white shield d	ange d
47C, lower shelf of prep table w/ cotting	poord unclean	Spie
494 flour bins exterior unclean. Keep	550000 00+	of produce
440	St V - PS	100
Person in Charge (Signature)	Date ()	13124
Inspector (Signature) Natelym Person	Date 12	12/20
morous (signature) /   W/W/ W/W		

	Foo	d Esta	blishment Ins	spection l	Report Page	ge <u>3</u> of <u>3</u>
HD	nanchester	1	Inspection Report Continuation		Date	12/3/24
stablishm	nent Tratton	9 765	Cano Town Ma	in the ster		g II
			TEMPERATURE OB	ADDE CONTROL OF THE PARTY OF TH		
Item/	Location/Process	Temp	Item/Location/Process	S Temp	Item/Location/Pro	cess Temp
<u> </u>						
MID: 1			SERVATIONS AND COR			
Item	Violations cited in this	report must be	corrected within the time frame	es below, or as stated	l in sections 8-405.11 & 8-40	06.11 of the food code.
Number				Comment of the Commen		
	13ac					
45C	hollow St	raws u	aprotected			
			,			
	Bathroom				100	
	10011			W		
	1 12 000 ( 1	60	( , ,	1 1	\	
10 C	MONUN	paymod	on needs h	and wash	ing Sign	
					<u> </u>	
	Discussed	proper	cooling par	ameters.	135-70 in Z	hrs 70-41:n
	Discussed	Shellt	ish tag rec	ords. ikee	ptags w/	working
9	hateh	then	save in	chonolic.	ical order	for gods
			ing procedure			to 165F
	11.00	11	hold a 13	2. PC 1160	(1 0/1 3/0° (	10 1031
					1 1-0	
	REIOCATE	MIXE	in prep 1	12, +Ch-en	to be in	actian
			vivalent an			
	monitor	temps	in WIC	in prep	Kitchen. (	a 41°F nou
*1	Discussed	defec	ost cycles i	on Reac	ch-In Fr	eezers
			build up is			
	Dala mas	· · · · ·	Laspe Wall	0000	in a mark	1 - 30 000
			bserved. All			1000
			abeled for			
	No ill fo	od wa	orkers, Disc	2289 fx	player rep	porting
	Test str	1 ps +	thermomet	er ava	ilable.	d
		ÆII				
erson in	Charge (Signature)	1			Date	17/3/24
	21	41	Paulan			17/7/20
spector	(Signature) // Q/	erem	- In frage		Date	1610164

Risk Category: 4 Food Establishment Inspection Report Page 1 of 2											
Establishment type: Fermanent Temporary Mobile Other				Date:	12/3/2	4					
Establishment Wel Care		teeding Co	meeticus Health	OO AMIPM							
Address 726 N. Main St		DP	H)	LHD Manchester							
Town/City Manchester	J			Purpose of Inspection: Routine Pre-op							
Permit Holder		of Public		Reinspection Other							
FOODBORNE ILLNESS RISK FA											
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, 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	_		TITI			ted 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	V COS R				
Person/Alternate Person in charge present,	Pf	00	15 0		Food separated		P/C O O				
demonstrates knowledge and performs duties  Certified Food Protection Manager for Classes 2,				D C		urfaces: cleaned & sanitized on of returned, previously	HIPTING OF C				
2 ST Certified Food Protection Manager for Classes 2,	С	00	17 🕏 0			tioned, and unsafe food	POO				
Employee Health		- Control School		ture Control for Safety							
Management food employee and conditional employee:	7,00		180	000		time and temperatures	P/Pf/C O O				
knowledge, responsibilities and reporting	P/Pf	0	190	0 0 9	Proper reheatin	g procedures for hot holdin					
4 Proper use of restriction and exclusion	Р	00	20 🔾			time and temperatures	POO				
Written procedures for responding to vomiting and	Pf	00			Proper hot hold		POO				
diarrneal events			22 🐼			ding temperatures	P 0 0				
Good Hygienic Practices	- 100			000		rking and disposition	P/Pf O O				
6 Proper eating, tasting, drinking, or tobacco products use 7 No No discharge from eyes, nose, and mouth	e P/C	00		$\supset \varnothing \subset$	٠ .	c health control: procedure	P/Pf/C O				
Preventing Contamination by Hands	0				and records	ımer Advisory					
8  Hands clean and properly washed	P/Pf	100	25 0			y provided: raw/undercooked foo	d Pf OO				
No bare hand contact with RTF food or a			1			ceptible Population	111010				
pre-approved alternative procedure properly followed	P/Pf/C	0	26 0			used; prohibited foods not offere	d P/C OO				
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	00		FO		ves and Toxic Substance					
Approved Source			27 🔾 0	20	Food additives:	approved and properly use	ed POO				
11 O Cood obtained from approved source	P/Pf/C	00	28			es properly identified,					
12 C Food received at proper temperature	P/Pf			100	stored & used		P/Pf/C O				
Food in good condition, safe, and unadulterated	P/Pf	00				th Approved Procedures					
Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	00	29 0			h variance/specialized riteria/HACCP Plan	P/Pf/C O O				
	OD RE	TAIL F	RACTICE	S	process/NOF C	ILEIIA/HACCP PIAII					
Good Retail Practices are preventative measures to					nicals, and physica	l objects into foods					
			x for COS ar			on-site during inspection	R=repeat violation				
OUT N/A N/O Safe Food and Water	V	COS R	OUT		Proper Us	e of Utensils	V COS R				
30 Pasteurized eggs used where required	Р	00			sils: properly stor		c 0 0				
31 Water and ice from approved source	P/Pf/C Pf					erly stored, dried, & handled	Pf/C O O				
32 Variance obtained for specialized processing methods		45 Single-use/single-service articles: properly stored & used P/C C C Gloves used properly C C C									
Food Temperature Control Proper cooling methods used; adequate equipment for	46 0	ooves use			C 00						
133 Proper cooling methods used; adequate equipment for temperature control	Pf/C	00		ood and n	on-food contact s	and Equipment surfaces cleanable,	T - T - T -				
34 O O Plant food properly cooked for hot holding	Pf	00	47 0		signed, construct		P/Pf/C O O				
35 O Approved thawing methods used		00	V			lled, maintained and used:					
36 C Thermometers provided and accurate		00				and test strips available	Pf/C O				
Food Identification					ontact surfaces cl		c 00				
37 O Food properly labeled; original container	Pf/C	00			Phys	ical Facilities					
Prevention of Food Contamination						; adequate pressure	Pf O O				
38 Insects, rodents, and animals not present		00			nstalled; proper ba		P/Pf/C O O				
39 Contamination prevented during food preparation, storage & display 40 Personal cleanliness		00			d waste water pro		P/Pf/C O O				
41 Wiping cloths: properly used and stored	C PT/C	00				structed, supplied, & clean sposed; facilities maintained	Pf/C O O				
42 Washing fruits and vegetables		00				naintained, and clean	C O O				
						nting; designated areas use					
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ailable.				not used per CGS §19a-36f					
m/d	10	InL		s docum		Date corrections due					
Person in Charge (Signature)	1.0	15/2	Priority It	em Violati	ons						
Demon in Charge (Brighted)	/	/			Item Violations	cos					
Person in Charge (Printed)		_		n Violation		17.1.2					
Inspector (Signature) Hatelyn Reman Date 12	13/2	70			Health Intervention	n Violations ervention Violations	1				
	- 7	Good Re	tail Practic	ces Violations	CIVEITUOII VIOIAUONS						
Inspector (Printed) Katelynn Person			Requires	Reinspe	ction - check box	x if you intend to reinspec	t				
Appeal: The owner or operator of a food establishment aggrieved by the	his orde	er to co	rrect any in	spection	violation identifie	d by the food inspector or	to hold, destroy				
or dispose of unsafe food, may appeal such order to the	Directo	or of He	ealth, not la	ter than for	rty-eight hours	fter issuance of such order	er accuracy,				

Inspection Report Continuation Sheet  Item/Location/Process  Item/Locat		Foo	d Esta	blishme	nt Inspe	ction R	Report	Page 2	_ of
Stabilishment Well Care Day Care Town Marchester  TEMPERATURE OBSERVATIONS  Item/Location/Process  Temp Item/Location/Process Item/L	HD_M							Date 12 3	3/24
term/Location/Process Temp   tem/Location/Process   Temp   handsink   95F     Solo milk   4 F   handsink   95F     Sattmann not   98F     Sattmann   Sattmann   98F     Sattmann   Sattmann   98F     Sattmann   Sattmann   98F     Sattmann   Sattmannn   98F     Sattmann   Sattmannn   98F     Sattmannn   Sattmannnn   98F     Sattmannn   98F     Sattmann			e Day	Care Tow	in Manch	ester			
term/Location/Process Temp   tem/Location/Process   Temp   handsink   95F     Solo milk   4 F   handsink   95F     Sattmann not   98F     Sattmann   Sattmann   98F     Sattmann   Sattmann   98F     Sattmann   Sattmann   98F     Sattmann   Sattmannn   98F     Sattmann   Sattmannn   98F     Sattmannn   Sattmannnn   98F     Sattmannn   98F     Sattmann				TEMPERA'	TURE OBSERV	ATIONS			
Descriptions and corrective actions  Number CFPM - Mrs. Bert  No meals prepared in Kitchen. All meals brought in from families. The packs of in lunch boxes.  Friggs + brown pest control comes outinely no issues  Heat strips for dishmachine available. Test strips theumy only disposable utusils used, stored poperly!  Out of meals prepared in Kitchen. All meals brought in from families. The packs of interest in lunch boxes.  Friggs + brown pest control comes outinely no issues  Heat strips for dishmachine available. Test strips theumy only disposable utusils used, stored poperly!  Out of microwave unclear. (COS) cleaned immediately over out new cleans. Cosh cleaned immediately over out new cleans of microwave unclears.	ltem	/Location/Process	Temp			The second secon	ltem/Lo	ocation/Process	Temp
Descriptions and corrective actions  Number CFPM - Mrs. Bert  No meals prepared in Kitchen. All meals brought in from families. The packs of in lunch boxes.  Friggs + brown pest control comes outinely no issues  Heat strips for dishmachine available. Test strips theumy only disposable utusils used, stored poperly!  Out of meals prepared in Kitchen. All meals brought in from families. The packs of interest in lunch boxes.  Friggs + brown pest control comes outinely no issues  Heat strips for dishmachine available. Test strips theumy only disposable utusils used, stored poperly!  Out of microwave unclear. (COS) cleaned immediately over out new cleans. Cosh cleaned immediately over out new cleans of microwave unclears.	10/0	milk	415				han	dsink	
Volations 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.  CFPM - Mrs. Bert  no meals prepared in Kitchen. All meals brought in from families. The packs officed in lunch boxes.  Friggs + Brown pest control comes notinely, no issues  Heat strips for dishmachine available. Test strips themy only disposable utusils used, stored properly!  Note interior of mirrowave unclear. (COS) cleaned immediately overall very liean and organized  Selling soon per Mrs. Bert.							Satw	bum not	85 E
Volations 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.  CFPM - Mrs. Bert  no meals prepared in Kitchen. All meals brought in from families. The packs officed in lunch boxes.  Friggs + Brown pest control comes notinely, no issues  Heat strips for dishmachine available. Test strips themy only disposable utusils used, stored properly!  Note interior of mirrowave unclear. (COS) cleaned immediately overall very liean and organized  Selling soon per Mrs. Bert.									
Volations 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.  CFPM - Mrs. Bert  no meals prepared in Kitchen. All meals brought in from families. The packs officed in lunch boxes.  Friggs + Brown pest control comes notinely, no issues  Heat strips for dishmachine available. Test strips themy only disposable utusils used, stored properly!  Note interior of mirrowave unclear. (COS) cleaned immediately overall very liean and organized  Selling soon per Mrs. Bert.									
Volations 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.  CFPM - Mrs. Bert  no meals prepared in Kitchen. All meals brought in from families. The packs officed in lunch boxes.  Friggs + Brown pest control comes notinely, no issues  Heat strips for dishmachine available. Test strips themy only disposable utusils used, stored properly!  Note interior of mirrowave unclear. (COS) cleaned immediately overall very liean and organized  Selling soon per Mrs. Bert.									
Volations 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.  CFPM - Mrs. Bert  no meals prepared in Kitchen. All meals brought in from families. The packs officed in lunch boxes.  Friggs + Brown pest control comes notinely, no issues  Heat strips for dishmachine available. Test strips themy only disposable utusils used, stored properly!  Note interior of mirrowave unclear. (COS) cleaned immediately overall very liean and organized  Selling soon per Mrs. Bert.									
Volations 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.  CFPM - Mrs. Bert  no meals prepared in Kitchen. All meals brought in from families. The packs officed in lunch boxes.  Friggs + Brown pest control comes notinely, no issues  Heat strips for dishmachine available. Test strips themy only disposable utusils used, stored properly!  Note interior of mirrowave unclear. (COS) cleaned immediately overall very liean and organized  Selling soon per Mrs. Bert.	F445000 16 S + F 1 L								
Volations 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.  CFPM - Mrs. Bert  no meals prepared in Kitchen. All meals brought in from families. The packs officed in lunch boxes.  Friggs + Brown pest control comes notinely, no issues  Heat strips for dishmachine available. Test strips themy only disposable utusils used, stored properly!  Note interior of mirrowave unclear. (COS) cleaned immediately overall very liean and organized  Selling soon per Mrs. Bert.									
no meals prepared in Kitchen. All meals brought in from families. The packs utilized in lunch boxes.  Griggs + Brown pest control comes noutinely, no issues  Heat strips for dishmachine available. Test strips them/  Only disposable utasils used, stored poperly!  Neft interior of microwave unclear. (COS) cleaned immediately  Overall very liean and organized  Selling soon per Mrs. Bert.		Violations sited in this						05.44.9.0.400.4454	
no meals prepared in Kitchen. All meals brought in from families. The packs utilized in lunch boxes.  Friggs + Brown pest control comes routinely, no issues  Heat strips for dishmachine available. Test strips themy  Only disposable utasils used, stored properly!  Note interior of microwave unclear. (COD) cleaned immediately  Overall very llean and organized  Selling soon per Mrs. Bert.		120 V			ne time frames belo	w, or as stated i	n sections 8-40	J5.11 & 8-406.11 OF E	ne tood code.
Friggs + Brown pest control comes routinely, no issues  Heat strips for dishmachine available. Test strips themy  only disposable utasils used, stored properly!  Note interior of mirrowave unclear. (COS) cleaned immediately  Overall very liter and organized  Selling soon per Mrs. Bert.  Date 1253/24	Number	CtpMI - W	115.1521	7					
Friggs + Brown pest control comes routinely, no issues  Heat strips for dishmachine available. Test strips themy  only disposable utasils used, stored properly!  Note interior of mirrowave unclear. (COS) cleaned immediately  Overall very liter and organized  Selling soon per Mrs. Bert.  Date 1253/24									
Friggs + Brown pest control comes routinely, no issues  Heat strips for dishmachine available. Test strips themy  only disposable utasils used, stored properly!  Note interior of mirrowave unclear. (COS) cleaned immediately  Overall very liter and organized  Selling soon per Mrs. Bert.  Date 1253/24		no ments	0~0	and in	Vitche	O AM	meal	s haugh	1
Friggs + Brown pest control comes routinely, no issues  Heat strips for dishmachine available. Test strips themy  only disposable utasils used, stored properly!  Note interior of mirrowave unclear. (COS) cleaned immediately  Overall very liter and organized  Selling soon per Mrs. Bert.  Date 1253/24		110 1.4013	prep	0110	To	711 /11/	mean	3 0/00g/1	
Friggs + Brown pest control comes routinely, no issues  Heat strips for dishmachine available. Test strips themy  only disposable utasils used, stored properly!  Note interior of mirrowave unclear. (COS) cleaned immediately  Overall very liter and organized  Selling soon per Mrs. Bert.  December 125/24		10 +1	vm .	families	. He po	icics u-	rilized	in lune	h boxes.
Heat strips for dishmachine available. Test strips thermy  only disposable utasils used, stored properly!  Note interior of mirowave unclear. COD cleaned immediately  Overall very llean and organized  Selling soon per Mrs. Bert.  Deerson in Charge (Signature) Imm Marie During  Date 12/3/24									
Heat strips for dishmachine available. Test strips thermy  only disposable utasils used, stored properly!  Note interior of mirowave unclear. COD cleaned immediately  Overall very llean and organized  Selling soon per Mrs. Bert.  Deerson in Charge (Signature) Imm Marie During  Date 12/3/24		Edgas 1 1	2 12	2014 00	10100	0.00	00.6	( OD )c	5 . 00
Only disposable wensils used, stored properly!  1694 interior of mirowave unclean. COS reared immediately  Overall very liern and organized  Selling soon per Mrs. Bert.  Person in Charge (Signature) Marker Duriney  Date 12/3/24		011995 7 1	DIUMN	THUT W	MAIN CO	M42 11	) UNIT	4, 110 13	2042
Only disposable wensils used, stored properly!  1694 interior of mirowave unclean. COS reared immediately  Overall very liern and organized  Selling soon per Mrs. Bert.  Person in Charge (Signature) Marker Duriney  Date 12/3/24									1
Only disposable wensils used, stored properly!  1694 interior of mirowave unclean. COS reared immediately  Overall very liern and organized  Selling soon per Mrs. Bert.  Person in Charge (Signature) Marker Duriney  Date 12/3/24		Heat Stro	s for	dishma	mine 0	wailah	10. 70	10stz 4	them!
Overall very llean and organized  Selling soon per Mrs. Bert.  Person in Charge (Signature) Many Paper Survey Date 12/3/24		, ,		C. G. I. Ion		0. (0)		5. 5. 65	The Crit
Overall very llean and organized  Selling soon per Mrs. Bert.  Person in Charge (Signature) Many Paper Survey Date 12/3/24		1 1			1	. 1			
Overall very llean and organized  Selling soon per Mrs. Bert.  Person in Charge (Signature) Man Paper Purpose Date 12/3/24		only dispo	sable	utens:15	used, s	porch	prope	chy!	
Selling soon per Mrs. Bert.  Person in Charge (Signature)  Date 12/3/24		1 - 1			1		1 1	1	
Selling soon per Mrs. Bert.  Person in Charge (Signature)  Date 12/3/24	11.05	interior o	t wit	0	11001000	(nos	) 010.	- 0 0 1 1 1	10060
Selling soon per Mrs. Bert.  Person in Charge (Signature) mm Parie Dumey Date 12/3/24	WIT	1111 0 01 0	1 Price	o warre	oncreat.		1 (160)	nea im	4 on ately
Selling soon per Mrs. Bert.  Person in Charge (Signature) mm Parie Dumey Date 12/3/24									
Selling soon per Mrs. Bert.  Person in Charge (Signature) mm Parie Dumey Date 12/3/24		Overall a	en P	1000 B	ad orac	201700			
Person in Charge (Signature) MW Marie Durney Date 12/3/24		O V V VV V		100					
Person in Charge (Signature) MW Marie Durney Date 12/3/24									
Person in Charge (Signature)  Marie Durney  Date 12/3/24		Selling so	000	Der M	nrs. Ber				
12/2/2011 12/12/12/12/12/12/12/12/12/12/12/12/12/1					, .				
12/2/2011 12/12/12/12/12/12/12/12/12/12/12/12/12/1									
12/2/2011 12/12/12/12/12/12/12/12/12/12/12/12/12/1									
12/2/2011									
12/2/2011									
12/2/2011					20.20				
12/2/2011									
12/2/2011									
12/2/2011		/		1					
12/2/2011			Town .	111	Lot			10	12/01
nspector (Signature) 1 atelyn Perst	Person in	01	אוווא	· para	e/TM	meg		Date 12	5/24
W The state of the	nspector	(Signature) 1 att	lym /	lenge				Date 12/	3/24

											_		_
Risk Category: A Food Establishment Inspection Report Page 1 of 2													
Establishment type: Permanent Temporary Mobile Other					— Date: 12/3/24								
Establishment West Hill Gardens			onne	etical Healing		ime l	n 10	(AM)PM	Time Out_	11	(	AM/	РΜ
Address 10 Ada Lane			P	H)	L	.HD	MAY	iche	ster				
TOWN/City Manches Fer			Purpose of Inspection:					Routine	Pre-c	op			
Permit Holder Kamal - Wayne (FPM)	C	Connecticut Department of Public Health Reinspection Other					er						
FOODBORNE ILLNESS RISK FA	CTO	RS	ANI	D PUB	LIC	HE/	ALTH INTE	RVENTIC	ONS				ЕЩ,
Risk factors are important practices or procedures identified as the most prevalent contr		actors o	of food	lborne illne	ess or	13-150/6176		THE STORY AND	es to prevent foodbor	ne illness	or injury		
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it			-	complian		100-100-00	=not in complia	100000	A=not applicable		not ob	2013 4 3 1 3 2 3	
P=Priority item Pf=Priority foundation item C=Core item V=violation type	_	_	_		_			C VIII BUX			=repea		-
IN OUT N/A N/O Supervision	V	cos	R		_	T N/A		PEOPLE NAME ASSESSMENT OF	n Contaminatio	n	V	cos	10000
Person/Alternate Person in charge present,	Pf	0	0	15 0			○ Food sepa			4: d	P/C		0
demonstrates knowledge and performs duties  Certified Food Protection Manager for Classes 2,	-	-	-	(10)	X	0	State Section 1997		: cleaned & sani eturned, previous				0
3, & 4	С	0	0	17 🗭			served, red	conditioned,	and unsafe food	i	P	0	0
Employee Health		Т			1				ontrol for Safety				
Management, food employee and conditional employee;	P/Pf	0		18					nd temperatures		P/Pf/C		
knowledge, responsibilities and reporting  Proper use of restriction and exclusion	P			19 🔾					edures for hot ho nd temperatures	olding	P		0
Written procedures for responding to vemiting and	P	0	0	21 🔾	-		Proper cod				P		0
diarrheal events	Pf	0	0	22 🕥	/		O Proper cole				P		0
Good Hygienic Practices		40		23	-				nd disposition		P/Pf	_	0
6 O Preper eating, tasting, drinking, or tobacco products use	e P/C	0	0						h control: proced	lures	10000000		
7 O No discharge from eyes, nose, and mouth	С	0	0	24 0	, _		and record				P/Pf/C	0	0
Preventing Contamination by Hands							/ 0	onsumer A	dvisory				
8 0	P/Pf	0	0	25 🔾			THE RESERVE TO THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TWO IS NAMED IN COLUMN TW		ed: raw/undercooked	d food	Pf	0	0
No bare hand contact with RTE food or a	P/Pf/C			-	/				le Population		1		
pre-approved alternative procedure properly followed			1000	26					ohibited foods not o		P/C	0	0
Adequate handwashing sinks, properly supplied/accessible	Pt/C	10	2	27	_				d Toxic Substa	313-113-0-	To		
Approved Source  11 O O O O O O O O O O O O O O O O O O	P/Pf/C	10			/		Assertation of the last of the		ved and properly perly identified,	usea	P		0
12 O Food received at proper temperature				28 👽			stored & u		berry identified,		P/Pf/C	0	0
13 © Food in good condition, safe, and unadulterated		_	_		hin.				roved Procedu	res		_	_
Required records available: molluscan shellfish	P/Pf/C	0	0	29		0			nce/specialized		P/Pf/C		
identification, parasite destruction	N 90111 DOM						process/R	OP criteria/F	HACCP Plan		PIPIIC		
				RACTIC									
Good Retail Practices are preventative measures to											Sometimes a	armina.	
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	cos		for COS		or R			during inspection	R	=repea		_
30 Pasteurized eggs used where required	P		0			ISO LITE	ensils: properly	er Use of U	tensiis		C		R
31 Water and ice from approved source	P/Pf/C	_			-				ored, dried, & hand	lled	Pf/C	-	0
32 O Variance obtained for specialized processing methods	Pf	0	0		_				erly stored & used		P/C	-	0
Food Temperature Control	138	53 I F		46	Glo	ves us	sed properly				С	0	0
Proper cooling methods used; adequate equipment for	Pf/C	0						nsils and E					
temperature control				47	)		non-food con				P/Pf/C	0	0
34 O Plant food properly cooked for hot holding	Pf	-					designed, cons				1		
35 O Approved thawing methods used 36 Thermometers provided and accurate		00		48					aintained and us st strips available		Pf/C	0	0
Food Identification	11 11/0	,10	1	49			contact surface		st strips available	20	(c)	0	0
37 O Food properly labeled; original container	Pf/C	0	0		,			Physical Fa	cilities		U		10
Prevention of Food Contamination				50 🔾	Но	t and c	cold water avai				Pf	0	0
38 O Insects, rodents, and animals not present	Pf/C		0	51	Plu	mbing	installed; proj	per backflow	v devices		P/Pf/C	0	0
39 Contamination prevented during food preparation, storage & display	P/Pf/C						and waste wat				P/Pf/C		
40 Personal cleanliness		0	-						d, supplied, & cle		Pf/C		
41 O Wiping cloths: properly used and stored	C	9							l; facilities maintai		С		0
42  Washing fruits and vegetables	P/Pf/C		0						ned, and clean		P/Pf/C		
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is av	ailable	e.						lesignated areas d per CGS §19a		С	10	0
1/ /// 128	1/2	f i	- 2				mented		te corrections			#	
Person in Charge (Signature)	)/~	4		Priority					· -			_	
	1	-					on Item Violation	ons 11	113/24				
Person in Charge (Printed)				Core It				3	13/25				
Inspector (Signature) & DIONO W Date 1717	2/7	4					ic Health Inten					1	
mispector (signature)							tor/Public Hea tices Violation		IOH VIOIAUONS	-		1	
Inspector (Printed)									u intend to reins	pect			
Appeal: The owner or operator of a food establishment aggrieved by the	his ord	ler to	corr								hold.	dest	roy.
or dispose of unsafe food, may appeal such order to the											F 2 5 4 20 1		200

Food Establishment Inspection Report LHD Manchester Inspection Report Continuation Sheet Establishment West Hill Garding TEMPERATURE OBSERVATIONS Item/Location/Process Item/Location/Process Temp Item/Location/Process Temp 119F 2 door cold prep oven sink 210 F **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 Item CFPM: wowne on site Number 16pf interior 1 door Freezer unclean note vid nit available note Test strips / Thermometer available 19c bucket whoils not crean under preptable note prepping only at time of visit good organization of equipment/utensils Person in Charge (Signature) Inspector (Signature) 7

Risk Category: Food Establ	ishn	nent	t In	specti	ion Rep	ort	F	Page 1 of _	_
Establishment type. Permanent Temporary Mobile Other					Date: 17	111/2	4		
Establishment ZMQT	Leging Connection Health				Time In_	10:30 CA	M/PM Time Ou	t 11-AM	CAMPM
Address 286 W. Middle TDKE	DPH)				LHD /	anch	estek		
Town/City Manchester					Purpose o	of Inspection:	Routine	Pre-op	)
Permit Holder DIC - VIDU	C	onnectice of Pul	ut Dep blic He	partment salth	Reinspect	tion	Other		
FOODBORNE ILLNESS RISK FA	ACTO	RS A	AND	) PUBLI	IC HEALT	H INTERVE	ENTIONS	TEAL ST	
Risk factors are important practices or procedures identified as the most prevalent contri	ributing fa	actors of	f foodl	borne illness d	or injury. Interv	entions are control	I measures to prevent food	fborne illness or	injury.
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it	tem	IN	l=in c	compliance	OUT=not	in compliance	N/A=not applicable	e N/O=n	ot 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=correct	ted on-site during insp	ection R=r	epeat violation
IN OUT N/A N/O Supervision	V		R	T T T	ÚT N/A N/O		on from Contamina		V COS R
Person/Alternate Person in charge present	22						and protected		P/C 0 0
demonstrates knowledge and performs duties	Pf	0	$\circ$				urfaces: cleaned & sa	anitized P	/Pf/C O O
Cortified Food Protection Manager for Classes 2							on of returned, previ		
2 O O 3, & 4	С	0	$\circ$	17 🗷 🤇			tioned, and unsafe for		POO
Employee Health		1					ture Control for Saf		
Management food employee and conditional employee:	2/2/			18 0 0			time and temperatur		/Pf/C O O
knowledge, responsibilities and reporting	P/Pf	0	$\circ$	19 0			g procedures for hot		P00
4 O Proper use of restriction and exclusion	Р	0	0	20 0			time and temperature		P 0 0
Written procedures for responding to vomiting and	De		$\overline{a}$	21 0			ing temperatures		POO
diarrheal events	Pf	0	$\neg$	22 0	00 P	Proper cold hold	ding temperatures		POO
Good Hygienic Practices	BILLY			23 🔾 🤇	D & OF	Proper date ma	rking and disposition	1 1	P/Pf O O
6 O Proper eating, tasting, drinking, or tobacco products use	e P/C	0	$\overline{\bigcirc}$	24 0 0			c health control: prod	codurac	
7 O No discharge from eyes, nose, and mouth	С	0	$\overline{\bigcirc}$	24		and records	*7. V - 525/ 3 56 <b>M</b> 3.52	P/	Pf/C O
Preventing Contamination by Hands						Consu	umer Advisory		
8 O O Hands clean and properly washed	P/Pf	0	0	25 0	000		y provided: raw/undercoo	oked food	Pf OO
9 No bare hand contact with RTE food or a	2/2//0						ceptible Population		les de les
pre-approved alternative procedure properly followed	P/Pf/C	0	$\circ$	26			used; prohibited foods no		P/C 00
Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	$\overline{\bigcirc}$				ves and Toxic Subs		
Approved Source	0			27 0 0			approved and prope		POO
11 O Sood obtained from approved source	P/Pf/C	TOI	$\overline{a}$		7		es properly identified		
12 O Food received at proper temperature	P/Pf		ŏ	28		stored & used	so properly identified	" P	/Pf/C   O
13 Ø O Food in good condition, safe, and unadulterated	P/Pf			15 11 18			th Approved Proce	dures	
14 O Required records available: molluscan shellfish						Compliance with	n variance/specialize	pd	
identification, parasite destruction	P/Pf/C	0	$\circ$	29			riteria/HACCP Plan	P.	/Pf/C   O
GOO	OD RE	TAIL	PR	ACTICES					Inches de la constante de la c
Good Retail Practices are preventative measures to	o contro	I the a	dditio	on of pathog	gens, chemic	als, and physical	objects into foods.		
				or COS and	No. of Contract of	CALL THE CAMPAGE OF THE PARTY O	on-site during inspection	on R=re	epeat 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	O		-use utensils	s: properly store	ed ototions		c 00
31 Water and ice from approved source	P/Pf/C		0	44 O Ut	tensils/equipn	nent/linens: prop	erly stored, dried, & ha	andled	Pf/C O O
32 O Variance obtained for specialized processing methods	Pf		0	45 O Si	ingle-use/sing	le-service article	es: properly stored & u	sed	P/C 0 0
Food Temperature Control				46 O G	loves used p	properly	pp, 51554 6. 6		c 00
Proper cooling methods used; adequate aguirment for		T. T					and Equipment		0 00
temperature control	Pf/C	0	$\circ$	AL FO	ood and non		urfaces cleanable.		0
34 O Plant food properly cooked for hot holding	Pf	0	0			ned, constructe		P/	Pf(C)OO
35 Approved thawing methods used Thermometers provided and accurate	Pf/C	0	<u></u>	W			lled, maintained and	used:	~
Thermometers provided and accurate	Pf/C	0	0/				and test strips availal		
Food Identification	W		4	49 N	on-food cont	tact surfaces cl	ean	7	(c)00
37 C Food properly labeled; original container	Pf/C	0	0				ical Facilities	THE REST OF THE	
Prevention of Food Contamination				50 O H	ot and cold v		adequate pressure		Pf OO
38 Insects, rodents, and animals not present	P#/C	0	0	51 O PI	lumbing inst	alled: proper ba	ackflow devices	P/	Pf/C O O
39 Sontamination prevented during food preparation, storage & display	FIFE			52 O Se	ewage and v	vaste water pro	perly disposed		Pf/C ( )
40 Personal cleanliness	Pf/C	0	0	53 O To	oilet facilities	: properly cons	structed, supplied, &	clean F	Pf/C 0 0
41  Wiping cloths: properly used and stored	С	0					sposed; facilities main		000
42  Washing fruits and vegetables	P/Pf/C	0	0	55) Ph	hysical facilit	ties installed, m	naintained, and clear	) P/	P(C)OO
Permit Holder shall notify customers that a copy of the most recent inspection repo				56 Ac	dequate ven	tilation and ligh	ting; designated are	as used	000
- Shall hour customers that a copy of the most recent inspection repo	ort is ava	mable.		O Na	atural rubbei	r latex gloves n	ot used per CGS §1:	9a-36f	
1. [2.1.2]	. 1				s document		Date correction		#
Person in Charge (Signature) 1 Date 2	101	24	1100		em Violations				
- Dinl						m Violations	12/17/24		4
Person in Charge (Printed)				Core Item	Violations		2/10/24		3
Increased (Simply A) A MINNIAT	112	1	71	Risk Facto	or/Public He	alth Interventio	n Violations		1
Inspector (Signature) Date 1711	4/6	1					ervention Violations		
Inspector (Printed) LAUTEN Grandy	,				ail Practices				6
				requires	Reinspection	on - check box	if you intend to rei	nspect	1
Appeal: The owner or operator of a food establishment aggrieved by the	ils orde	er to c	corre	ect any ins	spection vio	lation identified	by the food inspec	ctor or to ho	old, destroy,
or dispose of unsafe food, may appeal such order to the	Directo	or of h	realt	in, not late	er than forty	-eight hours a	tter issuance of suc	ch order.	

	FOO	a Esta	abiisnment	inspectio	n keport	Page	or
LHD M	anchester		Inspection Report Cont	inuation Sheet		Date 12 / 10	124
Establish	ment Z-Mart		Town	lanchest	tr	. ,	
			TEMPERATURE	OBSERVATION	NS		
200000	/Location/Process	Temp	Item/Location/Pr	ocess Ter		cation/Process	Temp
Milk	in dairy dispenser	415			nanasiri	K-Front	1095
11110		38F			landeli	NY ZID OLK	HAF
MIC		26,			vialias	nk-back	1101
		OF	SEEDWATIONS AND	CODDECTIVE	CTIONS		
Itom	Violations cited in this		SERVATIONS AND be corrected within the time			5.11 & 8-406.11 of the	food code.
Item Number							
note	MICTIALIA AL	-tima	of visit -	ns otto a reli	us loi a c		
80							
note	remove pre-	pachac	ged refriger	ation coo	Wr		-
7	41	1	, ,				
-lopF	no paper tou	iels in	back room 1	oy handsi	nK		
55°C	excess clutte	rinei	mployee ra	om-6100	cking back	centrance	2
48 PF			3 bay not			and the second s	
rop.			nepa regist	155	1 1		1
	U 10 - 1 - 1	27	1 . 1	cica-no	unior	provide	И
48pF	Fest Strips F						
	no test strips		lable				
47c	bare wood'e				A.		
	gaskets of 1	blue b	unny ice cre	ram case h	not clean		
39 pF	Lahabra cont	ainer	stored in wic	c-to beve	moved		
36 pF	no Thermom	eter/	alcohol wipes	available			
•	s		-1	•			
	Due to posa	nitize.	1/Thermome	tere divins	sed With	nerion in	
	Charas has	orter-	to be sold to	s nublic.	Reach out	+A Health	
	nent when	U BILL	chased t w	ill fallow	11 110 1111 + 6	VALINC DACT	HAN
	upul wire	000+100	nocoffee 1	to 100 0010	o op with	remspeci	(0)).
	t a ran dila	NOON	No cleral	D DE SUIC	/ -		
	corariage	DIVIUIL	chesterct.	gov			
	860-647-3	173					
	Duncassin	/	Jan 1				
	KUIISPECTION	: Muric	lay 12/16/2	94 - for all	violations		
Person in	Charge (Signature)	V. Pert	4			Date (2) 10	12024
Inspector	(Signature) L. H	andin	/		-	Date   2/10/	2.4
-	- "					-1414	

# CO.

# **Manchester Health Department**

# 479 Main Street Manchester, CT 06040

construction Final

Establishme	nt: Date of Inspection:
	Pasha 12/26/24
	Teal roffee Counter
	soap dispenser to be installed - Ealiney
	hat I rold water I not to hand sink up front to be
	enclosed
	add escutcheons/covering to plumbing in trafrocce
	conter
	handwashing signage at all hands als required
	finish underside of tes profice rounter
	add trim to FRP by runter
	add FRP or sest bare would by display case
	Wash roum / dish wash area
	and esrutcheons to plumbing rower naterines
	4 LG to send exemple
	Service One to provide son tren
	seal wall relig juncture
	KRP WOLKING FROM Ware with to Kitchen
	fill holes/ gap in FRP in Kitchen
	Kathen
	Wall by a machine needs to be forshed
	Small floor mixer to be removed
	Trin @ Dizza table wall on FRP
	Trash toil receptables to be ordered
Initial (Insp	Trash to is receptacles to be ordered ector) is Initial (Person in Charge)

# Manchester Health Department 479 Main Street

Manchester, CT 06040

construction Final

Establishment:	Date of Inspection:				
Pasha	12/26/24				
Kitchen					
gaskets and interior of a	U roolers to be clemed				
remove au plastic wrap					
all wooden "cutting" how					
All latex gloves to be 1	enoused per CT ceneral				
statues. Not allowed					
VID KIT Supples with	procedures needed				
Bathroom					
small rove base needed	between doors in womens				
employee storage in office	lockels				
Building + Fire to be out on	Monday - reach out to health				
once approved - okay It 121					
order food product / trainin	q				
Food service license Fee - s	\$250.00 required prior				
to pre-operation / Food se	rvice license to be issued				
Employee training sheets	to be enailed + FDA handout				
Thermometer anti-lable. C	hlorine Test Stops				
	- Yale pest elimination (Ansonia)				
sanitizer to be installed -s					
Initial (Inspector)	Initial (Person in Charge)				

# A Fire call

# Manchester Health Department 479 Main Street Manchester, CT 06040

Establishment:	Date of Inspection:
peppers indian cuisine	12/30/2024
thealth Dept Called by Fire 1	Marshall at 10 AM about
ansul systemgoing OFF / FI	
-Ansul system went off	
- All Togo containers, spices, co	ndiments, opened food
product to be discarded	
texterior of all cook line equip	ment to be cleaned
-Floors/walls/ceiling all to b	e cleaned prior to open
- professional hood company	to come out to clean
+ recharged system - willian	
services to be contacted thi	
Fryer to be emptied + wash	
refilling with oil	· · · · · · · · · · · · · · · · · · ·
tall refrigeration/cold prepti	be WIRIS
-Building Dept tagged elect	rical for hood system -
Must be repaired approved b	
to re-opening	9
-peppers to remain closed	intil belot electrical repairs
fixed, all cookline equipmer	it to be WIRLS prior to
re-opening. Health Dept	to reinspection prior
to re-opening, contact he	
remspection at 860-647	
	~~(/
Initial (Inspector)	nitial (Person in Charge)



## Manchester Health Department 479 Main Street Manchester, CT 06040

Establishment:	Date of Inspection:							
peppers indian cuisine	12/30/2024							
- stove, Fryer, Tandor, cook	top all to be cleaned							
- All cutting boards to be	zieaned							
texterior of microwave to	becand							
+cockroach observed on c								
refrigeration-person in	refrigeration-person in charge to contact							
pest control this day All	pest control this day all exposed food disposed							
of on refrigeration.								
-sides/gasketsotrefrigere	ation to be cloaned							
tall utensils by ware wash t	-obe W/R/S							
tpest control to come out pri	-pest control to come out prior to opening.							
-Building to tag Front Or doo	-Building to the Front of door							
3 3								
peppers to remain closed. I must all be contacted pri	tealth/building/Fire							
must all be contacted pri	or to re-opening for							
inspections.								
l l								
topies of reports required for	electrical, nest control.							
to be provided.	, ,							
Initial (Inspector)	Initial (Person in Charge)							



## Manchester Health Department 479 Main Street Manchester, CT 06040

Establishment:		Date of Inspection:						
Peppers Indian Cui	sine	12-31-24						
Shakat Mur	rukuntla	-owner on site						
Cookline + C	Cookline + Counters /surface clean No spices or pan out. Truer drawned & clean							
No spices or	No spices or pan out.							
Tryer drawned	d & clear							
All product	on Coldpaper	s topline discarded  all containes  s / lids of cold prep.						
cm this day	- W/R/S	all containers						
Clean inte	erior surface	s / lide of cold prep.						
Pest Control v	report recie	red - LG to review						
DP Spake	with Seth	E. W/ bldg						
Blog +-	time are of	E. W/bldg/						
Q	· (************************************							
,								
OK to re-OF	sen							
Initial (Inspector)	1	nitial (Person in Charge)						
V 2								

								2	
Risk Category: 3 Food Establishment Inspection Report Page 1 of 3									
Establishment type: Permanent Temporary Mobile Other					Date:	12/5/2	4		
Establishment Artismal Burger Compo	M	Sec.	ng Conne	ecticus Heelis	Time In_	12:00 AI		1:30 AM/PM)	
Address 1436 Pleasant Valley Rd.			D	H)	LHD /	Manche	stee		
Town/city Marchester	j				Purpose	of Inspection:	Routine	Pre-op	
Permit Holder		of Pu	ublic H	4200000	Reinspe			Stron 12/16/2	
FOODBORNE ILLNESS RISK FA	ACTO	RS	AN	D PUBLI	C HEAL	TH INTERVE	NTIONS		
Risk factors are important practices or procedures identified as the most prevalent cont							measures to prevent foodborn	e illness or injury.	
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it				compliance		ot in compliance	N/A=not applicable	N/O=not observed	
P=Priority item Pf=Priority foundation item C=Core item V=violation type		_				1	ed on-site during inspection		
IN OUT N/A N/O Supervision Person/Alternate Person in charge present,	V	cos	R		JT N/A N/C		on from Contamination		
demonstrates knowledge and performs duties	Pf	0	0	15 Ø C		Food separated		P/C O O	
Cortified Food Protection Manager for Classes 2	-	-	$\vdash$	9			rfaces: cleaned & saniti on of returned, previous		
3, & 4	С	0	0	17 0			ioned, and unsafe food	P P	
Employee Health				/			ure Control for Safety		
Management, food employee and conditional employee;	P/Pf	0		18 00 0	00	Proper cooking t	ime and temperatures	P/Pf/C O O	
knowledge, responsibilities and reporting  4  Proper use of restriction and exclusion	-			900		roper reheating	procedures for hot hole		
Written precedures for respective to a service and	P	0	0	20 21		Proper cooling ti	me and temperatures	P 0 0	
diarrheal events	Pf	0	0	22		Proper hot holding Proper cold hold		POO	
Good Hygienic Practices				23			king and disposition	P/Pf O O	
6 Proper eating, tasting, drinking, or tobacco products us	e P/C	0	0				health control: procedu	iree	
7 No discharge from eyes, nose, and mouth	C	0		24 0 0		and records	nealth control. procedt	P/Pf/C O	
Preventing Contamination by Hands							mer Advisory		
8 V > Hands clean and properly washed	P/Pf	0	0	25 0	00		provided: raw/undercooked	food Pf O	
9 No bare hand contact with RTE food or a	P/Pf/C	0			1	Highly Susc	eptible Population		
nre-approved alternative procedure properly followed	200	1000		26 0 0	0	Pasteurized foods u	sed; prohibited foods not offe	ered P/C O	
Adequate handwashing sinks, properly supplied/accessible	- Oc		0		FO	od/Color Additiv	es and Toxic Substan	ces	
Approved Source				27 0 0	00		approved and properly u	used POO	
11 0 Pood obtained from approved source	P/Pf/C	0	0	28			s properly identified,	P/Pf/C O O	
Food in good condition, safe, and unadulterated						stored & used			
Descriped seconds socileties will 1 UC 1	<b>P</b> Pf	X	9				h Approved Procedure	es	
identification, parasite destruction	P/Pf/C	0	0	29 0 0	Ø		variance/specialized teria/HACCP Plan	P/Pf/C O O	
	DD RE	TAIL	PR	ACTICES		process/101 cm	teria/r IACCF Flair		
Good Retail Practices are preventative measures to					ens. chem	icals, and physical	objects into foods		
				for COS and			n-site during inspection	R=repeat violation	
OUT N/A N/O Safe Food and Water	V	cos		OUT			of Utensils	V COS R	
30 Pasteurized eggs used where required	Р	0	0	43 O In-	use utens	ils: properly store		c 0 0	
31 Water and ice from approved source	P/Pf/C	0	0	(44) W Ute	ensils/equip	oment/linens: prope	erly stored, dried, & handle	ed P(C)00	
32 O Variance obtained for specialized processing methods	Pf	0	0	45   Sin	gle-use/sir	ngle-service articles	s: properly stored & used	P/C 0 0	
Food Temperature Control				46 O Glo	oves used	l properly		C O O	
Proper cooling methods used; adequate equipment for	Pf/C	0		A		Utensils	and Equipment		
temperature control  34 O Pant food properly cooked for hot holding		, marin	200000				ırfaces cleanable,	P/P(C)OO	
35 O Approved thawing methods used	Pf	00				igned, constructe		9	
36 Thermometers provided and accurate	Df/C	0	$\approx$				ed, maintained and use nd test strips available	ed; Pf/C	
Food Identification	11/0		$\subseteq$	(49) V No	n-food co	ntact surfaces cle	id test strips available	600	
Food properly labeled; original container	PIC	201	0	9110	11-1000 00		cal Facilities	000	
Prevention of Food Contamination		_		50 O Ho	t and cold	water available:	adequate pressure	Pf 00	
38 Insects, rodents, and animals not present	Pf/C	0	0	51 O Plu	imbing ins	stalled; proper bac	ckflow devices	P/Pf/C O O	
Contamination prevented during food preparation, storage & display  O Personal cleanliness	P/Pf/C			52 O Se	wage and	waste water prop	perly disposed	P/Pf/C O O	
40 Personal cleanliness	Pf/C	0	0	53 O To	let facilitie	es: properly const	ructed, supplied, & clea	in Pf/C O O	
41 O Wiping cloths: properly used and stored		0		54 O Ga	rbage and	refuse properly dis	posed; facilities maintaine	ed C_OO	
42  Washing fruits and vegetables	P/Pf/C	0	0	(55) (Ph	ysical faci	ilities installed, ma	aintained, and clean	P/PE/CIOO	
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ailable		56 O Ad	equate ve	entilation and light	ing; designated areas u	sed C O O	
			_	ONa	tural rubb	er latex gloves no	t used per CGS §19a-3		
Person in Charge (Signature) VL Date 12/5	124	J		Violations			Date corrections d	ue #	
~ · · · · · · · · · · · · ·	2000		$\dashv$	Priority Iter		tem Violations	12/8/20	3	
Person in Charge (Printed) Jordan Krizenosky				Core Item			12 15 20		
Vatal 12	1-1-	7.,		Risk Facto	r/Public H	lealth Intervention	Violations	5	
Inspector (Signature) & Willyn Cross Date	5/2	44		Repeat Ris	k Factor/I	Public Health Inte	rvention Violations	3	
Inspector (Printed) Karelyn Person	,	35.				s Violations		15/	
		1 5 5 25		Requires I	Reinspec	tion - check box	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	ns orde	or of I	Heal	th not late	ection vi	olation identified	by the food inspector	or to hold, destroy,	
				, HOLIGICE	GIGHT IOI	y orgin nours all	ici issualice di such di	uci.	

Food Establishment Inspection Report Inspection Report Continuation Sheet Manchester Date BURGER Keinspetion TEMPERATURE OBSERVATIONS Item/Location/Process Item/Location/Process Item/Location/Process Temp Temp Temp 147 COOKline 39 hot hold soup nandsial Dico 168 cheese 40 THEOF raw burger shied oneed 40 38 40 toma toes 135 hot hold martnara server **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 Item Number Jordan ambint coolers damagec ON handsink COOKINE 992 un dean unchean PMIGURING coconut discarded Jurdan for possible ented can policy. create des anate Date 12/5/24 Person in Charge (Signature) Inspector (Signature) Date

	FOO	u Estat	Jushmer	it inspec	<u>suon r</u>	<i>r</i> epor	[ Pag	ge <u> </u>	<u> </u>
LHD_	nanchester	•	Inspection Report	Continuation Shee	et		Date	1215	24
Establishi	ment ABC		Town	manch	ester	0	einspecti	12	116/24
			TEMPERATI	URE OBSERVA	ATIONS	- 14	CHARLECT	(4/) 10	114/29
Item	/Location/Process	Temp	Item/Locatio		Temp	Item	/Location/Pro	cess	Temp
	- creamer	38 F				-		10.0	
2~	- CIEMIN	30'					quat k		rooppn
				-		10ac	dishwa		
								rine	100ppn 96 F
	***					Coston	re bat	MODON	96F
								=:	
		OBS	ERVATIONS A	ND CORRECT	TIVE ACTIO	ONS			
Item	Violations cited in this						-405.11 & 8-40	6.11 of the fo	ood code.
Number									
1141 0		• • •		•		. 1			
44C	plates by soda noz	coffee	maching	e not c	no tec:	Hedi-	coverin	19 W	ngplan
WEPF	50da 002	760 00	à hoz	The ho	1201	0+ L	· · · · · · · · · · · · · · · · · · ·	chen	^
1001	30CM 110 Z		10 1100	or in	iw	001	10/1	UI (W	]
200 (200)					****				
19 P	D:50 - 11	1 1	* * * * * * * * * * * * * * * * * * * *		07/	` 01	1.1	1	1.5
19 P	Discusse	y rehe	eating p	oce dure	, PIC	- 840			
	16 145	then	host	holds,	Cornel	ted	by r	ehec	iting
	Marinar	a on	stone	Can in	10	165	since	m)	10
	2 hou			165 8	•		1 6	12.0	E
	2 7100	113, 0	nce (a)	í Øa	, אטי	7 700	+ (e)	120	
	Tost stan	2 1	11.	010- 0	21-1	1.0			
	Test strip	and	Ther man	refor an	ailab	He			
						*			
	Discussed good.	more	deep cle	eaning r	equire	d, G	eneral	dean	KAPSS
	good.	Address	i hard	to reach	n place	zes m	one AFE	guer	fly.
	0				,			ι	- 1
							* H(***********************************	-11000-1	
		Para San				//			
		1111						12.11	124
Person in	Charge (Signature)	M	1				Date	12/5	00
Inspector	(Signature) Kan	Mum	Versor				Date	17 1 3	5/24

Risk Category: 2 Food Establis	shm	nent l	nspec	tion	Re	port			P	age 1 of	3	
Establishment type: Permanent Temporary Mobile Other		10	•	- Dat	te:	111	19	24				113
Establishment Crab Catcher		Jesping Conv	ecticus Health		ne In_	1:1	30	AMPM	Time Out	3:0	0	AM/PN)
Address 410 middle Toke west		D	H	LHI	D .	m	RAC	heste				
Town/City Manchester				Pur	rpose	of In	spection	on: (F	Routine	Pre-	ор	
Permit Holder Jeff Chan	Co	onnecticut D of Public I		Rei	inspe	ction		Othe	r			
FOODBORNE ILLNESS RISK FAC		1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1	1177	100-9773		9555					22 40	
Risk factors are important practices or procedures identified as the most prevalent contribution.  Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered iter			complian				ns are co ompliand		s to prevent foodb =not applicable	- W W O O O O O O.	or injury.	
P=Priority item Pf=Priority foundation item C=Core item V=violation type M	_								ite during inspe	570		violation
IN OUT N/A N/O Supervision	٧	COS R		OUT N					n Contaminat	ion		cos R
Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	00	15 00	<b>1</b>				ted and pr	otected cleaned & sa	nitized	P/P/C	00
Certified Food Protection Manager for Classes 2,	(c)	00	17	/ .		Prop	er dispo	sition of re	eturned, previo	ously	P	00
3, & 4 Employee Health	0								and unsafe fo		- 1	
Management food employee and conditional employee:	D/Df		18 0	0	00				d temperature		P/Pf/C	00
knowledge, responsibilities and reporting	P/Pf		19 🔾	0	0	Prop	er rehea	ating proce	dures for hot	holding	Р	
Proper use of restriction and exclusion  Written procedures for responding to vomiting and	Р	00	20 0					ng time and olding tem	d temperature	S	P	00
5 O diagrheal events	Pf	00	22						nperatures		P	00
Good Hygienic Practices			230	90	09				nd disposition		PPP	00
7 No discharge from eyes, nose, and mouth	P/C		24 0	0	DO			ublic health	control: proc	edures	P/Pf/C	00
Preventing Contamination by Hands	С	00				and	records	nsumer A	dvisorv			
8 O O Hands clean and properly washed	P/Pf	00	25 🔾	0		Const			d: raw/undercool	ked food	Pf	00
9 No bare hand contact with RTE food or a	P/Pf/C	00							e Population			
pre-approved alternative procedure properly followed  Adequate handwashing sinks, properly supplied/accessible	Pf/C		26 0	PI	<b>V</b>				hibited foods not		P/C	00
Approved Source	PI/C		27	6		-			d Toxic Subst ed and proper		P	00
	P/Pf/C	00							erly identified,		T	
12 O O Food received at proper temperature	P/Pf	00	28			store	ed & use	ed	15		P/Pf/C	00
Food in good condition, safe, and unadulterated Required records available: molluscan shellfish	P/Pf	00	-		10				roved Proced			
14 V C Required records available. Molluscan shellinsh identification, parasite destruction	P/Pf/C	00	29 🔾	0	V				nce/specialize	u	P/Pf/C	00
			RACTIC									
Good Retail Practices are preventative measures to						50000000			M. 12424 IX. 1923	-		0 2 0 0
Mark OUT if numbered item is not in compliance V=violation type Mark in a OUT N/A N/O Safe Food and Water	appro v	cos R	for COS		K			Use of Ut	luring inspectio	n R	=repeat	violation cos R
30 Pasteurized eggs used where required	P	00			utens		operly s		elisiis		2	00
	P/Pf/C	00	44/0	Utensi	ls/equi	pment	/linens: p	properly stor	red, dried, & ha		%/c	00
32 Variance obtained for specialized processing methods	Pf	00		100000000000000000000000000000000000000		75705		ticles: prope	erly stored & us	ed	P/C	00
Food Temperature Control  Proper cooling methods used; adequate equipment for		TTT	40	Glove	s used	1 brob		sils and E	quinment		C	00
temperature control	Pf/C	00	in the	Food a	and no	on-foo			cleanable,		D/D(S)	
34 O Plant food properly cooked for hot holding	Pf	00						ucted, and			P/Pf(C)	00
35 O Approved thawing methods used 36 Thermometers provided and accurate	Pf/C	00	48						aintained and		Pf/C	00
Food Identification	J FI/C		F49 X				surface		strips availab	ле	(c)	00
37 Food properly labeled; original container	Pf/C	00		() See 11 1	200.000.000		PI	nysical Fac	cilities			
Prevention of Food Contamination	T	T - T							ate pressure		Pf	00
38		00						r backflow properly d				00
		00							, supplied, & o	clean	Pf/C	00
Personal cleanliness Wiping cloths: properly used and stored	0	00	54 🔾	Garba	ge and	refuse	e proper	y disposed;	facilities maint	ained	С	00
Washing fruits and vegetables	P/Pf/C	00							ed, and clean		P/Pf/C	00
Permit Holder shall notify customers that a copy of the most recent inspection report	is ava	ailable.							esignated area		C	00
Natural rubber latex gloves not used per CGS §19a-36f  Violations documented  Date corrections due #								#				
Person in Charge (Signature) Date			Priority				/iolation	9	11 29	124	-	8
Person in Charge (Printed) X (ambin Che-			Core It	em Vio	lations	3			21 18	25		0
Inspector (Signature) Hattly LemonDate 11 19	al.	24	Risk Fa	actor/Pi	ublic I	lealth	Interve	ntion Viola	tions "			Ť
Inspector (Signature) / WWW Fernan Date 11	4	<i>-</i> 1					c Health plations	intervention	on Violations			12 -
Inspector (Printed) Katelyn Kerson			Requir	es Rei	insped	ction -	check	box if you	intend to rein	rspect		/
Appeal: The owner or operator of a food establishment aggrieved by this or dispose of unsafe food, may appeal such order to the D											hold, d	lestroy,

Reinspection 12/4/24

2		F00	d Esta	blish	nment	Inspe	<u>ction F</u>	Report	Page	of <u></u>
LHD M	ancheste	<u> </u>		Inspecti	on Report Co	ontinuation Shee	et		Date	9/24
Establish	ment_Crab	Car	Heher		Town	manch	rester	Leins	pection 12/4	174
				TEM	PERATUR	RE OBSERV	ATIONS	1		
Iţem	/Location/Proces	s	Temp	Ite	m/Location/l	Process	Temp	Item/Lo	cation/Process	Temp
(n)	Preptable			1210	Shrin	10	36F	Hand Sink	by warewash	122F
0010	\ _		1115	wic		. 1	MIK			1 1 1 2
	Shrimp		917	-1-	COCI		715		Bucket	looppm
	crab		415		Potat		40F		hine chlorine	50ppm
	1065ter	-	411-		crab	ea5	41F	3 bay 5	ink	125F
	SauSaa	_ م	40F						bathroom	USF
	Boilede		40F					0.00,00		
Ual I	( ( )	35	140F			4				
	told rice		1901							-
WIF	ambient		DF OF	SED//V.	TIONIC AN	D CODDEC	TIVE ACTIO	2410		
	Violations cité	d in this				D CORRECT			5.11 & 8-406.11 of the	food oods
Item	Violations cité	u iii uiis	report must be	e coneciec	i wililili die di	ne names belov	v, or as stated	III Sections 6-40	5.11 & 6-406.11 OF LITE	1000 code.
Number										
,2c	no cfpp	1 01	site.	Subi	mit ce	rtifica	te to	Health	Dept.	
50PF	No Hot							55) 12	20 F	
55C)	Coveba				1 1 1					
16PF	interior i							2 80 1000000		
41C	Wet rac	1	1		1 1 /	at cont	line			AND THE STATE OF T
GPE	interior		1	1 11	1	1	11.0			
A90	gaskets					J.Call				
49C)	WICS	1 1		,	3,100					-
470	1 71 0	1	et do	1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 -	ed				## <b>##</b> ## #############################	
23PF	545	,	//	1 –		oerly a	latemo	cked H	roughost:	*
47c	Rice B	7.0			. 1' . 1\	(65)	discar	1 1	n contai	190
SAPF						clean u	tensile		3 bay -C6	3
16PF	Shelving	X			1 / 1	unclear			- //	)
52P	White PI	, .	1	f 1	1 .	1	17.	, w.	. Pipe repai	red
	1 1	1 1	tape.	r r		hotos.	revie	led in	juoice	
55C	excess	: cli	offer	in b	asemen	14,000,50	Leavio	ment on	main Floor	•
49C	Floor un	dec	3 ba	VE	dish	machir	le, unc	lean - in	provenent	
TEER	Bar 500								1	
Agc	Bar gas		-			·	•			
25.PF	_	•	2 2000 00	A12860.00	rejent	on w	rent n	MNU. K	CP to ema	î .
Note	Braman						0	idded +	able tent	5!
Note	Test 5	rips	& the	mome	ter avai	ilable				
Person in	Charge (Signat		-						Date (//	119/24
Inspector	(Signature)	Pate	ym.	Rene	n				Date 11 / 19	124

	Foo	d Estal	blishment Inspe	ction R	eport	$_{Page}_{3}$	of 3	
LHD_ M	renchester		Inspection Report Continuation She			Date 11 11	1/24	
Establishi	ment Erab Co	ateher	Town Manches	_ R	Reinspection 12/4/24			
			TEMPERATURE OBSERV	ATIONS		MA PROPERTY		
Item	/Location/Process	Temp	Item/Location/Process	Temp	Item/Loc	cation/Process	Temp	
ν-				-				
		-		-				
			***************************************				_	
		OBS	SERVATIONS AND CORREC	TIVE ACTIO	NS		[0,0] = 2.0 (2.0 (0.0 (0.0 (0.0 (0.0 (0.0 (0.0	
Item	Violations cited in this		corrected within the time frames below			.11 & 8-406.11 of th	ne food code.	
Number								
	Discosial	U OT	C agazon class	0,000 0	acu: ad	T	210	
	1)1200580	~ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	C general clean deep cleaning.	ming m	equirece	· TV (LE	40-4	
	requent	ey of	deep cleaning.					
	cold prep	table	ambient @ 41°	F MAN	tor te	m seratur	91	
	0 - 10 - 19		SV-10. VV) C3 11	, 1,071.	101 10	1000011	ω.	
	0:00:00	1 0-0	m and All	1.101.	2002	201 0:11	11 0	
	11,200,3960 1	W) 1+C	to not fill	notel f	ian be	x 24 +111	line	
	0			577	1		81	
	Flumber con	ued this	s day. Update Kperson@mor	Heath	Dept o	on rep	air	
	in bas	ement.	K person@mar	nc hester	-ct.90	·		
			1					
	Minima 4	Lenga noral	ure of 85°F	NOGUI NO	۷ ، ۵ ۵	- 01000		
	111111111111111111111111111111111111111	iv ipour	012 07 03 1	290116	3 IV A	nproyee		
	bashroo	MS.						
	No activit	ty at	time of visit.					
	Di scor cod		C 20 01 Mas'-s	- 0 - 0 1	14 ,			
	D12002260	need c	St OC-CIVITERING	ot w	V UV 05	sed 100	scen	
	equipm	ent, th	of de-cluttering voughout estab	hishmen.	+ incw	dir ba	senent	
	¥. 1.		U			6		
F-0.15	Raw-for	0 0 VI4	ers served. Tag.	) PUR	red an	d Kont t	<u></u>	
	90 200	r 70,		,,,,,,,,		c in p		
	10 any	<i>J</i> •						
-			10		1000			
Person in	Charge (Signature)		<del></del>			Date 11/	19/24	
Inspector	(Signature) Katta	fun Pe	man			Date 11/19		

Risk Category: 3 Food Estab	lishn	nent	Inspec	tion R	eport	Page 1 o	f_2
Establishment type: Permanent Temporary Mobile Other				- Date:	12/2/24		1
Establishment El SOI Deli		Arethan C	onnecticut Healing	Time I	11:15 (	AMPM Time Out 12?	45 AMIPM
Address 631 Main St		DF	H)	LHD	mancr	rester	
Town/city Manchester				Purpos	se of Inspection	: Routine Pre	e-op
Permit Holder Lizheth - lanet CFPM on s	Itt "	onnecticut of Publi	Department ic Health	Reinsp	ection	Other PECTION 12	15/24
FOODBORNE ILLNESS RISK F	ACTO						
Risk factors are important practices or procedures identified as the most prevalent cont	-	ACC. 100 I	2000/E00		14 serior Vari 17 mass aller		
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered i			in complian		not in compliance		O=not observed
P=Priority item Pf=Priority foundation item C=Core item V=violation type		1					R=repeat violation
IN OUT N/A N/O Supervision	V	cos		OUT N/A N		ion from Contamination	V COS R
Person/Alternate Person in charge present,	Pf	00	15 0		○ Food separate		P/C O O
demonstrates knowledge and performs duties  Certified Food Protection Manager for Classes 2,	8.50		16 🐼	00		urfaces: cleaned & sanitized	P/Pf/C O
2 0 3, & 4	С	0	17 🗘	0		tion of returned, previously itioned, and unsafe food	POO
Employee Health				/		ture Control for Safety	
Management, food employee and conditional employee;	P/Pf	00	18	000	Proper cooking	time and temperatures	P/Pf/C O
knowledge, responsibilities and reporting	SAME AND ADDRESS OF	185000	19	000	Proper reheating	ng procedures for hot holding	POO
Proper use of restriction and exclusion	P	00		000	Proper cooling	time and temperatures	POO
Written procedures for responding to vomiting and	Pf	0	21 🕏			ding temperatures	P 0 0
diarrheal events			22			Iding temperatures	POO
Good Hygienic Practices  6	1	T = T =	23 🐼	00		arking and disposition	P/Pf O O
y open county, tacking, annually, or tobacco products as			- 20 1	000	<u> </u>	ic health control: procedures	P/Pf/C
The discharge norm cycs, need, and mouth	С	0	ے ا		and records		
Preventing Contamination by Hands				/		umer Advisory	
8  Hands clean and properly washed	P/Pf	0	25 🔾			ry provided: raw/undercooked food	Pf OO
9 No bare hand contact with RTE food or a	P/Pf/C	0		/		sceptible Population	
pre-approved alternative procedure properly followed			26	00		used; prohibited foods not offered	P/C   O   O
10 🕏 Adequate handwashing sinks, properly supplied/accessible	Pf/C	0		/	ood/Color Addit	ives and Toxic Substances	
Approved Source			27	00		approved and properly used	POO
11 6 Cood obtained from approved source		0		00	Toxic substance	es properly identified,	P/Pf/C
12 C Food received at proper temperature		00	2		stored & used		FIFIC
13 Pood in good condition, safe, and unadulterated	P/Pf	0				ith Approved Procedures	
Required records available: molluscan shellfish	P/Pf/C	00	29	00		th variance/specialized	P/Pf/C O O
identification, parasite destruction	in the second control of	1 - 300		10000	process/ROP o	riteria/HACCP Plan	111 110 0 0
			PRACTIC				
Good Retail Practices are preventative measures t							
			ox for COS	and/or R	COS=corrected	on-site during inspection	R=repeat violation
OUT N/A N/O Safe Food and Water	٧	cos	_		and the second second second second second	se of Utensils	V COS R
30 Pasteurized eggs used where required	P	0			nsils: properly sto		c 00
31 O Water and ice from approved source	P/Pf/C					perly stored, dried, & handled	Pf/C O O
32 Variance obtained for specialized processing methods	Pf		2 (45) (28)	Single-use/	single-service articl	es: properly stored & used	(P)C O O
Food Temperature Control		r - r	46 0	Gloves us	ed properly		
Proper cooling methods used; adequate equipment for	Pf/C	00		-		s and Equipment	
temperature control  34  Plant food properly cooked for hot holding	0.000		_ 1/2×1×1×			surfaces cleanable,	P(P)CO
	Pf	00			esigned, construc		
35 Approved thawing methods used 36 Thermometers provided and accurate		00				alled, maintained and used;	Pf/C O O
	Pf/C	0				and test strips available	
Food Identification  37 X Food properly labeled; original container	-	<b>\</b>	49	Non-food	contact surfaces of		C 00
	Pf/C	)00				sical Facilities	
Prevention of Food Contamination	~					e; adequate pressure	Pf O O
Insects, rodents, and animals not present		00			installed; proper b		P/PfC O
Contamination prevented during food preparation, storage & display		0			nd waste water pr		P/Pf/C O O
40 O Personal cleanliness		0				structed, supplied, & clean	Pf/C O
41 Wiping cloths: properly used and stored	С	00				isposed; facilities maintained	000
42   Washing fruits and vegetables	P/Pf/C	1010				maintained, 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.				hting; designated areas used not used per CGS §19a-36f	000
Person in Charge (Signature) NM AMW Date 12-	2-2	24	Violati	ons docun	nented	Date corrections due	#
War of P		-1	_	Item Violation	n Item Violations	12 5 24	4
Person in Charge (Printed)			Core Ite	em Violatio	ns	3/2/A	5
Inspector (Signature) L. STANDUV Date 12/2	176		Risk Fa	actor/Public	Health Intervention	on Violations	
Inspector (Signature) 7. Date 12.2	4					tervention Violations	_
Inspector (Printed) (ALLYPIN AMAINALL					ices Violations		10
Inspector (Printed) LUU   C   G   CU   (X)	•***	All and Control	[Reguir	es Reinsp	ection - check bo	x if you intend to reinspect	
Appeal: The owner or operator of a food establishment aggrieved by the or dispose of upsafe food, may appeal such order to the	nis orde	er to co	orrect any	inspection	violation identifie	ed by the food inspector or to	o hold, destroy,

reinspection: 12/5/24

Foo	d Esta	blishment Inspe	ction F	Report	Page 2	of <u>2</u>
LHD MANCHESTEY		Inspection Report Continuation She	eet	D	ate 12/2/24	8
Establishment FL SOLDELI		Town Manche	rein	spection	12/5/24	
		TEMPERATURE OBSERV	IN COST COST COST COST			
Item/Location/Process	7emp	BOW MANU	Temp	Item/Locati	on/Process	Temp
BUNDAL - MILL	205/401	Day Marico	39F 40	Phot Walt	r 3 ban	115 =
Cooked Chicken	AOF	empanada	40F/39F	Synitizer	3 hau	50-100 pp
ground beef	40 FAOF		7	000000000000000000000000000000000000000	0.5007	50400 word
Tomouto	AIF	prep pork on table	41F	WIC		38F
grac	411	1 1 .	-	groundb	reeF	39t-
1 door Freezer	DF	internal empunada	175F	2:MINDER	Ω	39F
	OB	SERVATIONS AND CORREC	TIVE ACTIO			1991
item	report must be	e corrected within the time frames belo	w, or as stated	in sections 8-405.11	& 8-406.11 of the	food code.
Number CFPM: Jane	Trang	ll .			7777	
51c handsink lea	lking in	men turned "off	-sche	duled per	owner	
38 pF Fruit Flies by			n via er			
	nsils 8	rored up right idis			lprotecting	a
4_1		ove stove tup			//	3)
		food grade to stor	re fried			
hote good glove is		•	0 7 000			
note l'unionine		vitat this time.	,			
note Test Stylps an						
TIC prepsinktal	icet le	aking-scheduled	by owne	r		170.00
370 container i	with u	white granulars no		No. of the second secon	anout-	ren table
39 pF Food in cont		stored on Floor of			],	
56c mops/clear	ing ec	Juipment Stored	onfloor	in mon in	room a ho	d
by with sink	J	•		,		
52 pF pan under 3	Fryer	with stagnant/dirty	water			
note overall clean	torga	nized				
	U			(122)		
reinspection	for "p	"+ "PF" violations	on $12/5$	124		
WIC 38F/gro	und bee	F 40 F / cmpanada 3	9F			
discuss date	Markino	'		uanta) a		
disrused pest	contro	1 W/pic-willtal	Ktoow	ner regar	ding live	nsed
pest control o	Flux	. 10		J	U	

Person in Charge (Signature)

Inspector (Signature)

HOMANChester		blishment Inspe	eet	Date 12 (3/	24
stablishment_DEODIES_(	choice	Town Manc	nester		
		TEMPERATURE OBSER			
Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Tem
					_
		***************************************			
		SERVATIONS AND CORREC			
item	18	corrected within the time frames believed	ow, or as stated in	n sections 8-405.11 & 8-406.11 of the	e food cod
umber CFPM: Davi	donsi	H			
6c Lights in U	VIC TOC	dim			
7c rusted she	ivina	n 1011			
million and the second	1 .	ged outside of i	nic		
		1		205 2114 do 1121	,
		y shelving with			·
10/410 Window by	chind	dough mixer	damai	ged + unclean	
5c cove base	in mo	D SINK YOOM MI	ssing		
5c wall tiles s	eperat	ing from wall o	nright	side of 3 baysin	nK
	4	<i>J</i> .	J	,	<i>,</i> .,
continue to	CLEAN	equipment, Floc	ICC MAIL	c ceilings	
all tood po	in in in a	of languation	ing are d	from back of	10 10 -
diroud, eq	oprie	nt lsingle-use)	yviouca	MOM DUCK TO	um
9 not appr	oved f	or storage			
		•			
Health dex	ot Follo	wed up for zno be corrected b priority priori today (12/3/2	reinsp	ection - The VIC	latto
above rem	ain:+0	he corrected b	unext	ruutine inspec-	HIMM
~ 2/20/20	75 AII	princiti lariari	HI CALL	datin correct	+PM
01 15:000 01	11: Cit	today from	A FOUR	ia arion contec	
at time of	V 1 3 / 1	10004 C12/3/2	4)		
		•			
				10.10	
	10	1			/
erson in Charge (Signature)	1/490	Key/		Date /3/3	124
spector (Signature)	17 mnd 1	11		Date 17 2	

Risk Category: 2 Food Establ	ishm	ent l	nspect	ion Report	Page 1 of
Establishment type: Permanent Temporary Mobile Other				Date: 11/26/24	
Establishment Playa Bowls		Aseding Co.	meetican Health	Time In 2:15 AMPM	Time Out 3:00 AM/PM
Address 1540 D pleasant valley Rd		DP	H)	LHD manch este	K
Town/City Manchester	<u> </u>			Purpose of Inspection:	utine Pre-op
Permit Holder TUCKEY BUTTONE	Co	of Public	Department Health	Reinspection Other _	
FOODBORNE ILLNESS RISK FA	ACTO	RS A	ND PUBL	IC HEALTH INTERVENTIONS	
Risk factors are important practices or procedures identified as the most prevalent conti	ributing fa	ctors of fo	odborne illness	or injury. Interventions are control measures to	prevent foodborne illness or injury.
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it	tem	IN=i	n compliance	OUT=not in compliance N/A=no	ot applicable N/O=not observed
P=Priority item Pf=Priority foundation item C=Core item V=violation type	Mark in	appropr	riate box for	COS and/or R COS=corrected on-site of	during inspection R=repeat violation
IN OUT N/A N/O Supervision	V	COS R	TITIE	OUT N/A N/O Protection from C	
Person/Alternate Person in charge present,		Total Till		Color Food separated and prote	
demonstrates knowledge and performs duties	Pf	00			
Certified Food Protection Manager for Classes 2, 3, & 4	С	00	17 30	Proper disposition of return served, reconditioned, and	
Employee Health				Time/Temperature Contr	
Management, food employee and conditional employee;	DIDE		18	Proper cooking time and to	emperatures P/Pf/C O
knowledge, responsibilities and reporting	P/Pf	00	190	<ul> <li>Proper reheating procedur</li> </ul>	res for hot holding POO
4 Ø O Proper use of restriction and exclusion	Р	00	20 🔾	<ul> <li>Proper cooling time and te</li> </ul>	emperatures P O O
Written procedures for responding to vomiting and	120		21	Proper hot holding temper	ratures POO
5 Written procedures for responding to vomiting and diarrheal events	Pf	00		O Proper cold holding tempe	eratures POO
Good Hygienic Practices				O Proper date marking and o	disposition P/Pf O O
6 O Proper eating, tasting, drinking, or tobacco products us	e P/C	00	\$	Time as a public health as	ontrol: procedures
7 O No discharge from eyes, nose, and mouth	C 17C	00		and records	P/Pf/C
			4		
Preventing Contamination by Hands  8	- Inves		05/01	Consumer Advis	
	P/Pf	00	25 0	Consumer advisory provided: ra	
9 No bare hand contact with RTE food or a	P/Pf/C	00		Highly Susceptible P	
pre-approved alternative procedure properly followed		23533	20 0	Pasteurized foods used; prohibi	ited foods not offered P/C O
Adequate handwashing sinks, properly supplied/accessible	(Pf)C	00		<ul> <li>Food/Color Additives and Tolor</li> </ul>	oxic Substances
Approved Source			27 3	Food additives: approved	and properly used POO
11 6 Food obtained from approved source	P/Pf/C	00		Toxic substances properly	identified.
12 Pood received at proper temperature	P/Pf			stored & used	/ Identified,
13 Pood in good condition, safe, and unadulterated	P/Pf			Conformance with Approv	ed Procedures
Paguired records available; mallucase shallfish				Compliance with variance	/enocialized
identification, parasite destruction	P/Pf/C	00	29 0	process/ROP criteria/HAC	
	OD RE	TAIL F	RACTICE		
Good Retail Practices are preventative measures t					o foods
Market and the control of the contro		115 737 151		The second secon	
			x for COS ar		
OUT N/A N/O Safe Food and Water	V	COS R		Proper Use of Utens	
30 Pasteurized eggs used where required	Р	00		n-use utensils: properly stored	(0)00
31 Water and ice from approved source	P/Pf/C			Itensils/equipment/linens: properly stored,	
32 Variance obtained for specialized processing methods	Pf			Single-use/single-service articles: properly	
Food Temperature Control			46 0	Sloves used properly	c 0 0
Proper cooling methods used; adequate equipment for	Pf/C			Utensils and Equi	pment
temperature control	1110	0	47 OF	ood and non-food contact surfaces cle	eanable,
34 O Plant food properly cooked for hot holding	Pf	00		roperly designed, constructed, and us	ed P/Pf/C O
35 O Approved thawing methods used	Pf/C	00		Varewashing facilities: installed, maint	ained and used;
36 O Thermometers provided and accurate		00		leaning agents, sanitizers, and test str	Pt/C:  C ) C )
Food Identification				Non-food contact surfaces clean	(6)00
Food properly labeled; original container	Plic	00	2	Physical Facilit	
	-100		(E0)201		
Prevention of Food Contamination	Desc			ot and cold water available; adequate	
38 O Insects, rodents, and animals not present		00		Plumbing installed; proper backflow de	
(39) Contamination prevented during food preparation, storage & display		99		Sewage and waste water properly dispose	
40 Personal cleanliness		00		oilet facilities: properly constructed, su	
Wiping cloths: properly used and stored		00		Sarbage and refuse properly disposed; fac	
Washing fruits and vegetables	P/Pf/C	00	_	Physical facilities installed, maintained,	
Permit Holder shall notify customers that a copy of the most recent inspection rep	ort is ava	ailable.		Adequate ventilation and lighting; designatural rubber latex gloves not used pe	
Person in Charge (Signature) VO 40 10 SCOOKS 11 S	100	34	Violatio	ns documented Date of	corrections due #
Person in Charge (Signature)	, ce j	<i>y</i>			29/24 1
Person in Charge (Printed) Fall Inslea Barner	10	S			6 24 6 26 25 5
	: 7	<u>~</u>		tor/Public Health Intervention Violation	
Inspector (Signature)	612	4		Risk Factor/Public Health Intervention	
A A A A A A A A A A A A A A A A A A A	1	1		etail Practices Violations	Violations
Inspector (Printed) LWNA HUNNA				s Reinspection - check box if you int	
Appeal: The owner or operator of a food establishment aggrieved by t	hie ord	ar to co			
or dispose of unsafe food, may appeal such order to the	Direct	or of H	alth not lo	ter than forty-eight hours offer issued	nce of such order

reinspection: 12/5/24

30 day Foo	d Esta	<u>ıblishment Insp</u>	<u>pection l</u>	Report	Page	of <u></u>
LHD Manchester		Inspection Report Continuation	Sheet	Da	te 11   26	24
Establishment playa B	owis	Town Man	chester	rt.	nspect	on
		TEMPERATURE OBSI	ERVATIONS		4716	
Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Locatio		Temp
WIF	5F 5F	sliding Freezer	70F	quat sanit	1261	200 ppm
7 d mmic agains	20E	1 dany Franz av		In 3 bay		11
3door cooler	38F 39F	4 door Freezer	0F	i-andeunsa	Eraint	74F
Strawberries	40F	BONNONL		handwash prep sink		75F/14
10001001100	10.	STAMIOPAYLES	AIF	prep sin	1	15. fm
2 d 0 0 v	33F	oatmilk	407	handsink Fi	rant	103F
4 blocked wil boxes-de	livery	2000Y-acai pase	20F	3 bay   prep	SINK	NOF
Violations cited in this	OB report must be	SERVATIONS AND CORF e corrected within the time frames	RECTIVE ACTI	ONS 1 1	8 8 406 11 of the	food godo
Number CFPM: Tann	¥	Dazlee - on site	bolow, or as stated	7 HT 300010113 0-403.11 0	x 0-400.11 01 the	rioda code.
13.		onfloor in wif				
note deliveryatt	imeo	Finspection				) 
280 -spray bottle	with	chemical in ch	remical	storage no	+ labele	$^{\prime}d$
		d in handwash.		4		
		paper to wel disp		9		
		For sanitizer	5040 7 h	0.00110100	0	rispunson
note overall Floors,						
	223 A-243	Machine by dum	no ciple -	direi cod a	sintalia a d	
1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		just beminimum	1	discossed c	origina	
			1101			
	n roppir	ngs unclean				
49c exterior of	2 door i	indercounter wi	thjula	r uncuan		
50 pf handwash s			unimum	85 For hig	her	
ibpE interior stid	1					
37 c Topping sau	abot	ties unlabeled o	it front C	ounter		
16 pf juicer unch	ean at	front counter	- per mai	nager cleaned	deverya	hrs
note Thermomete	rlaico'	hol wipes availa	rbil	J		
port vomit diarri	rea int	available				
note very know						
daziec know	tdaabl	u'				
reinspection	100					*
		36F/strawberries	36F			
		unctean/cleaning		of handles	ar all e9	vipmen.
Person in Charge (Signature)	Gans S	lyly	J		ate (l/2ia)	, , ,
Inspector (Signature)	What was				note 11   2   1	

Risk Categor	y: 3 Food Establ	ishn	nent	Ir	nspectio	on Rep	ort	Page 1 c	of Z		
Establishme	nt type: (Permanent) Temporary Mobile Other				575 	Date:	2/16/2	4			
Establishmeı	nt Red Robin		4sering	Conne	ecticut &	Time In_	- ' -	M/PM Time Out 12	: 15	AM	PM)
Address 3	60 Buckland Hills Dr.		DI		H)	LHD	mano	hester			
Town/City \(	nanchester					Purpose	of Inspection	Routine Pro	e-op		
Permit Holde					Reinspec		Other Yeinspect	ton	12	26/2	
Dials face	FOODBORNE ILLNESS RISK FA										
The second second second second	tors are important practices or procedures identified as the most prevalent continuated compliance status (IN, OUT, N/A, N/O) for each numbered it		-59.873	10.0	compliance	Distance of	ot in compliance	The second secon	O=not obs		ed
P=Priority item						ATTUCKET AT DECK			R=repeat		
IN OUT N/	A N/O Supervision	V	cos	R	IN QU	T N/A N/O		on from Contamination	_	cos	
1000	Person/Alternate Person in charge present,	Pf	0	$\overline{}$			Food separated	d and protected	P/C		
	demonstrates knowledge and performs duties	7.53			1600	1000		urfaces: cleaned & sanitized	P/Pf)C	0	0
2 0 0	Certified Food Protection Manager for Classes 2, 3, & 4	С	0	$\supset$	17 DC	J	<ul> <li>Manager and Statement of the Community of th</li></ul>	ion of returned, previously itioned, and unsafe food	Р	0	$\circ$
	Employee Health							ture Control for Safety		_	$\vdash$
	Management, food employee and conditional employee;	2/20			18 0			time and temperatures	P/Pf/C	0	
3 0 0	knowledge, responsibilities and reporting	P/Pf	0	$\geq$	19 0 0	000	Proper reheatir	ng procedures for hot holding	Р		
4 9/0	Proper use of restriction and exclusion	P	0	$\supseteq$	20 🔾 🤇		Proper cooling	time and temperatures	Р	0	0
5	Written procedures for responding to vomiting and	Pf	0	Ы				ling temperatures	Р	0	0
	diarrheal events				22 🗷 🔾			ding temperatures			0
600	Good Hygienic Practices	- 150		_	23 🐼 🔾			arking and disposition	P/Pf	0	0
700	Proper eating, tasting, drinking, or tobacco products use No discharge from eyes, nose, and mouth	e P/C		릙	24 0 0			ic health control: procedures	P/Pf/C	0	0
	Preventing Contamination by Hands	10		4			and records	umer Advisory	1		
8 00 0	Hands clean and properly washed	TP/Pf	0	5	25 0			y provided: raw/undercooked food	Pf	0	
	No bare hand contact with RTE food or a							ceptible Population			
	pre-approved alternative procedure properly followed	P/Pf/C	0	$\supset$	26 😿 🔾			used; prohibited foods not offered	P/C	0	0
10 00 0	Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	$\supset$			od/Color Additi	ves and Toxic Substances			
	Approved Source				27 Ø C		Food additives:	approved and properly used	j P	0	0
11 8 0	Food obtained from approved source	P/Pf/C			28 ₺ ○			es properly identified,	P/Pf/C	0	
12 0 0 0	Food in good condition, safe, and unadulterated		00		SIED ATT		stored & used		10.51.00.00		$\subseteq$
	Required records available: molluscan shellfish							ith Approved Procedures th variance/specialized			
14 0 0 0	identification, parasite destruction	P/Pf/C	0	9	29 0 0			riteria/HACCP Plan	P/Pf/C	0	0
					RACTICES					1.07	10
	Good Retail Practices are preventative measures to	o contro	I the a	dditi	tion of pathog	ens, chemi	icals, and physica	al objects into foods.			
				-	for COS and	or R	COS=corrected	on-site during inspection	R=repeat	viola	ition
OUT N/A N/O		V	cos	-	OUT			se of Utensils		cos	-
30 0	Pasteurized eggs used where required	P		$\frac{2}{2}$			ils: properly stor		С	2000	0
31 0	Water and ice from approved source Variance obtained for specialized processing methods	P/Pf/C Pf	-	2				perly stored, dried, & handled	Pf/C		
32 0	Food Temperature Control	L PI	101	4	46 O Glo			es: properly stored & used	P/C	_	
	Proper cooling methods used; adequate equipment for	0_000	П		10 0 0 0	7VC3 U3CU		s and Equipment		0	
33	temperature control	Pf/C	0	$\supset$	Fo	od and no		surfaces cleanable,			
34 0 0 0	Plant food properly cooked for hot holding	Pf	0		47 O pro	perly desi	igned, construct	ted, and used	P/Pf/C	0	0
	Approved thawing methods used		0		48 O Wa	arewashin	g facilities: insta	alled, maintained and used;	Pf/C	0	0
36	Thermometers provided and accurate	Pf/C	0	$\supseteq$	cle			and test strips available	Of Market	100000	
OZ C Food o	Food Identification	1000			49 O No	n-food cor	ntact surfaces o	TOTAL SECTION OF THE PARTY.	С	0	0
37 0 F000 p	properly labeled; original container	Pt/C	0	2	50 0 140	الداحم أمحمة		sical Facilities			
38 Olinsects	Prevention of Food Contamination s, rodents, and animals not present	Df/C	0	_	50 O HO	t and cold	water available	e; adequate pressure ackflow devices	Pf	0	
	nination prevented during food preparation, storage & display	P/Pf/C						operly disposed	P/Pf/C P/Pf/C		
	nal cleanliness		0	_				structed, supplied, & clean	Pf/C	0	
41 O Wiping	cloths: properly used and stored	С	0	$\overline{}$				isposed; facilities maintained	С	0	
42 O Washir	ng fruits and vegetables	P/Pf/C	0	$\supset$	55 O Ph	ysical faci	lities installed, r	naintained, and clean	P/Pf/C		
Permit Holder	shall notify customers that a copy of the most recent inspection repo	ort is ava	ilable.					hting; designated areas used		0	
	nh111	7	,					not used per CGS §19a-36f	-	44	
Person in Cha	arge (Signature) Date 174	116	174		Violations Priority Iter			Date corrections due		#	
	The same	11/	0.1	$\dashv$			tem Violations	12/26/24	1	_	
Person in Cha	arge (Printed) WIFE (arabe)	100	6	_	Core Item			3/16/25	1	1	
	of Dramolle 101	11.12	171	$\exists$			lealth Intervention	on Violations	1		
nspector (Sig	gnature) / Date 2	10/2	024	4				tervention Violations			
nspector (Pri	inted) I ANY POR AMAN "						es Violations	v if you intend to rainan			_
	owner or operator of a food establishment aggrieved by the	his ord	er to o	orr	rect any inc	nection wi	olation identific	x if you intend to reinspect	to hold		2011
appear. THE	or dispose of upsafe food, may appeal such order to the	Directo	or of b	loo	olth not loto	r than for	ty sight hours	offer icourses of such order	o noid, d	estr	υy,

reinspection: 12/26/24

	F00	a esta	ablishme	nt inspe	ction	kepon	Page _Z	of _ <del></del> _
LHD Man	Annual Control of the Control			rt Continuation She			1 - 1	12024
Establishmen	Red Robin	1	Tow	-Manche	ster			
				TURE OBSERV	ATIONS			
	ation/Process	Temp	Item/Locati	ion/Process	Temp	Item.	Location/Process	Temp
	ourgerraw	39F	W F		-20F	quat u	t3 bay	200-400p
ray chic	ken	39F	MIC	CA 10	745	10016 14		40.5
cold (Ligh)		707	Van Chier		30F 38F	BOW-N		405
colesian		38F	CUT TOYICU	TUCS		STIAM	berrus	40 F
tomato.		37F	nambury	ericu	38F		.1.016	ــــــــــــــــــــــــــــــــــــــ
tard boil	collegg	375	14314 (1. 2.2.)		70.0	not wo	utv-h;s.	105
wocado	0 1-1 1 5 10 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	375	WIC Cheev	010000000	38F	not w	ater-3 bay	115
undercov	nth Freezer	0 F	STAYMING	ANDCORREC	+   F	LINTUL	al prida	158F
.	Violations cited in this	report must b	e corrected within th	ne time frames below	w, or as stated	I in sections 8	405.11 & 8-406.11 of	the food code.
Item								
	FPM: MINE OF					20 85 AV 194-A		
	drawer und					1	5	
	ltawer und t	4				n		
49C W	lder pass tr	ivu sto	unless ste	el not cu	ean			
GOF PIC INT	crior/exter	iororn	ncrowave	notclear	7			
~	reiving wi		CONTROL IN IN CONTROL	1000000000				
116	erior of fr	920 885	2000 E	focus or	sides			
10	iskets thro	2				1		
	devcounter	1			1		gaskets u	nclear
25	0.00		ant hands		7 .		/ 1 /	in
ggr Sr	VEINING MACIT		goods v				if not ole	coabla
line iv	iterior of icu		1			P	ilan to rep	ail replace
490 90	rkpt of per	COOL	r uncloak	1				
490 Yr	HYINV INIA	CIY CUI	ol no tat b	nrnnta	100 -	aning to	be replaced askets of Latthe Gask	in Imon
550 FI	MAKENNAPI	CNICAL	intention	nent net	Ciran	<b>A</b> 0	105Kade a	coloned
note Tr	armamat	AK: AN	milable	10111 1707	cicuii	- , y	Lathe Gask	set bui
note Te	ttring as	CIS UV	is launt	1 0 h 10 k i 1	00)		7 10 1 20 1 20 1	1
	10 10 page	( ) Mira	le (quat	7 CHIOIII	- 000	daga	1-21/ A2/ a	a 1506+
U	go in back	LCIIII	11-11/04/2	10013) -	id that	4) other	look for noordered, need	th put an
						701110	0.40.00	10 401 017
hote g	ood handu	IUSVIIVI	y/giove l	JE VOSETI	ICU			
b	urger 39° F/	tomato	4104					- 100
		20 20 20 20	39 F/ranch	ANF/camp	Fiv a (11/1	n 20 F		
	arge (Signature)	M		<u> </u>	11 6 7 4 0 6	2,40	Date [2/	16/211
Inspector (Sig	2 110	malin	7				Date (2/1)	
mobector (910	mature) // ( XY)	111111111111111111111111111111111111111					Date 1/_ / /	01/7

Risk Category: 3 Food Estab	lishr	nent	Ins	pect	ion Re	port	Page 1	of 3	)
Establishment type: Permanent Temporary Mobile Other					Date:	12/2/2	4		
Establishment Sonic Drive - In		4sering	Connecticus	Healing.	Time In_	11:30	AM/PM Time Out	1:00	AM/PM
Address 90 Buckland st		DI	DI		LHD /	manch	ester_		
Town/City Manchester					Purpose	of Inspection	n: Routine P	re-op	
Permit Holder Soar-Ronak Parikh		onnecticu of Publ	t Depart lic Healtl	ment 1	Reinspe	ction	Other Reinspection	12/	12/24
FOODBORNE ILLNESS RISK F.	ACTO	RS A	ND	PUBL	IC HEAL	TH INTERV	ENTIONS		
Risk factors are important practices or procedures identified as the most prevalent con		1.771070	271	1000	185000	7000		ess or injur	у.
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				npliance		ot in compliance		I/O=not ob	S W 76 78
IN OUT N/A N/O Supervision	V	1000000	R				cted on-site during inspection		at violation
Person/Alternate Person in charge present			COLUMN TO SERVICE STATE OF THE PERSON NAMED IN COLUMN TO SERVICE STATE OF THE PERSON NAMED STATE OF THE SERVICE STATE OF THE PERSON NAMED STATE OF THE SERVICE STATE O		OUT N/A N/C		d and protected	P/C	COS R
demonstrates knowledge and performs duties	Pf				<b>V</b> O		surfaces: cleaned & sanitized	d P/ef/	
Certified Food Protection Manager for Classes 2,	(c)	00	0 1	7			tion of returned, previously		
3, & 4						served, recond	litioned, and unsafe food		
Employee Health						Time/Tempera	ature Control for Safety		
Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pt	0			000	Proper cooking	g time and temperatures	P/Pf/C	
4  Proper use of restriction and exclusion	P	0	73			Proper reheating	ng procedures for hot holdin		00
Meitton property for an analysis to the termination of the termination			2	-		Proper cooling	time and temperatures ding temperatures		900
diarrheal events	Pf	0	$\frac{2}{2}$			Proper cold ho	Iding temperatures		000
Good Hygienic Practices		-	2	-	000	Proper date ma	arking and disposition	P/Pf	00
6 O Proper eating, tasting, drinking, or tobacco products us	e P/C	0	7		000	Time as a publ	lic health control: procedure:	. 1	
7 O No discharge from eyes, nose, and mouth	С	00	5 2	40		and records	p. 0000a.	P/Pf/C	
Preventing Contamination by Hands					/	Cons	sumer Advisory	THEY	
8 S C Hands clean and properly washed	P/Pf	0	○ 2:	50			ry provided: raw/undercooked foo	d Pf	00
9 No bare hand contact with RTE food or a	P/Pf/C	0				Highly Sus	sceptible Population		
pre-approved alternative procedure properly followed  Adequate handwashing sinks, properly supplied/accessible	Delo		20			Pasteurized foods	used; prohibited foods not offered	I P/C	
Approved Source	Pf/C	0	_				ives and Toxic Substances		
11 Sood obtained from approved source	DIDGO	101		700		Food additives	: approved and properly use	d P	00
12 O Food received at proper temperature		00		3 0		stored & used	ces properly identified,	P/Pf/C	00
13  Food in good condition, safe, and unadulterated		0	_		9		rith Approved Procedures		
14 O Required records available: molluscan shellfish							th variance/specialized		
identification, parasite destruction	P/Pf/C	0	⊃  29	900			criteria/HACCP Plan	P/Pf/C	
G0	OD RE	TAIL	PRAC	TICE	S				
Good Retail Practices are preventative measures to	o contro	I the ad	ldition (	of patho	gens, chem	icals, and physica	al objects into foods.		
	n appro	-		cos ar	nd/or R	COS=corrected	on-site during inspection	R=repea	at violation
OUT N/A N/O Safe Food and Water  30 Pasteurized eggs used where required	٧	cos i		OUT		Proper Us	se of Utensils	V	COS R
30 Pasteurized eggs used where required 31 Water and ice from approved source	P	00	$\frac{2}{3}$		n-use utens	ils: properly sto	red	С	00
32 Variance obtained for specialized processing methods	P/Pf/C Pf	00	$\frac{44}{4}$		Itensils/equip	ment/linens: pro	perly stored, dried, & handled	Pf/C	
Food Temperature Control		1010	1 40	100	NI SECTION SECTION	E DISCOST DE CONTRACTO	es: properly stored & used	P/C	
Propor cooling methods used adapted to the			-	,	sloves used		s and Equipment	С	00
temperature control	Pf/C	0		_ F	ood and no	n-food contact	surfaces cleanable,		
34 O Plant food properly cooked for hot holding	Pf	00	5 47			igned, construc		P/Pf/C	00
35 O Approved thawing methods used	Pf/C	00	51	V			alled, maintained and used;		
36 C Thermometers provided and accurate		00					and test strips available	Pf/C	00
Food Identification				DO N	lon-food co	ntact surfaces o	lean	(c)	00
Food properly labeled; original container	PfC			,,			sical Facilities		C ISV
Prevention of Food Contamination			50	OH	lot and cold	water available	e; adequate pressure	Pf	00
38 Insects, rodents, and animals not present 39 Contamination prevented during food preparation, storage & display	Pf/C	00		OP	lumbing ins	stalled; proper b	ackflow devices	P/Pf/C	00
40 Personal cleanliness		00		S	ewage and	waste water pro	operly disposed	P/Pf/C	00
41 Wiping cloths: properly used and stored	C	00		20	ollet facilitie	es: properly con	structed, supplied, & clean	Pfic	
42 Washing fruits and vegetables		000			bycical faci	litica installed	isposed; facilities maintained maintained, and clean	C	00
				A A	dequate ve	ntilation and lie	hting; designated areas use	d C	000
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ilable.		Ó N	latural rubb	er latex gloves i	not used per CGS §19a-36f	1	
111	7 -		Vi		s docume		Date corrections due		#
Person in Charge (Signature) Date			Pr	iority Ite	em Violation	ns			
Person in Charge (Printed) Hiyam Koy es						tem Violations	12/12/24		5
Total in Sharge (Fillited)	-		Co	re Item	Violations		3/2/25		13
Inspector (Signature) // attlum fernon Date 12	21	24	Ris	sk Fact	or/Public H	ealth Intervention	on Violations tervention Violations		5
1/ / 0	-1		G	od Re	tail Practice	s Violations	tervention violations		12
Inspector (Printed) Kately M Person			IRe	auires	Reinspec	tion - check ho	x if you intend to reinspect	-	13
Appeal: The owner or operator of a food establishment aggrieved by the	nis orde	er to co	rrect	any ins	spection vi	plation identifie	d by the food inspector or	to hold a	destroy
or dispose of unsafe food, may appeal such order to the	Directo	or of He	ealth,	not lat	er than for	y-eight hours a	after issuance of such orde	r.	acoutty,

	FOO	d Estai	olishm	ent inspec	ction b	Report	Page	of
	nchester		Inspection Re	eport Continuation Shee	i.		Date 12 2	24
Establishme	nt Sonic	# 629	3 to	own Manche	ster	- Rein	spection 1	2/12/24
			TEMPER	ATURE OBSERVA	ATIONS			
	cation/Process	Temp		cation/Process	Temp		ation/Process	Temp
coolch,	re cheese	40 F	WIC	tongtoes	38	handsi		85F
	hutdug	415		hot dogs	38	astone	bathrom	102F
ton	hold abeese	165F		J		3-bay		120F
	phician ma	1604						
<	Red tomate	YOF						
	stred cheat	CIF						
,	hold burger	1000 1000					ne n	
1101	corn god	405					9-1	
	2011 000		ERVATION	IS AND CORRECT	IVE ACTIO	ONS		
Item	Violations cited in this	report must be	corrected withi	n the time frames below	, or as stated	in sections 8-405	.11 & 8-406.11 of the	food code.
	Aliuch mo	20000	NO CEDO	new to	role			
	The second second	Vide ,	10 (11.	) ; /1000 10	1010			
49e	Floor uncle	on hei	aind po	quipment c	0 (0	DYL'DE C	and shows	shout
	0.11	J. J.	1- 0 1-	7010	,,, ,,	00.171	31 (1 1 0 0 0	)-100)
	reiling und	rean 4	worgh	OUT	1000	. 1 . 1 .	1 ( . ; 1)	- F
				unctean (			of hold ) in	nproved
49c (	extenor o	+ equi	bund,	on cookin	ie ur	read		
550.	floor tiles	missing	00	cookline, t	iles d	emage d	through or	+
WEPK;	nterior 19	9 of	rold pre	p unit u	nclean	0		
	gaskets unc				francisco de la constanta de l			
NOte:	1 door A	vantro	reach	in not	in u	se - to	be reasing	ed
	walls thro	ug ho of	unch	ean	L;	part has	been ordered	
550	cove base	dama	ised 1	of back 1	nendsi	n/C and	throughe	+00
	floors w)			iter by s				
	nteror of	rice c	naching	e unclean	deep	clean	required	
16PB	No.	f sma	11 3-	-bay in	front	une tea	n fauces	loose
370 V	unlabeled	squee		tles on co				
	shelving ;	J MIC	uncie	cn				
	ahreshold	of i	ric q	anaged, v	va fer	collectiv	is under	
23 DE	toilet pape	er not	in dis	perso po	iper to	nels not	In dispe	10000
	in a	sto mer	bathro	roms. Hand	wash	sign (	reeded in	womens
Control of the contro	unused, on	silen s	tacked	couler t	o be	remo and	per PIC	2
	no bood	COOKEN	ie de	ipping q	rease	81	6.13	11 0
Note:	hot dog w	orner ,	not in	use - no	ric c	order pi	aced - in	works.
Person in Cl	narge (Signature)	#	- Killy		***	1.2.	Date 17	2
Inspector (S	ignature) Hatu	unte	non				Date 12/2	124

blishm	nentSomC	#620	93 Town_MA	chester	- Reinspection 1	2/12/24
			TEMPERATURE OBS	ERVATIONS	ACTIBIONAL	
Item/	Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
	<del></del>					
		OBS	SERVATIONS AND COR	RECTIVE ACTION	ls .	
m	Violations cited in th				sections 8-405.11 & 8-406.11 of the	ne food code.
nber						
C	no cerm	on site.	. A CFPM mus	t be on si	te during all	nove
					to costse to	
	044 516	ide si	50 40 HJ 10	36 dour	. Email certif	olo
	Tooci	· c 0 00	who to be s	Jo days	n the next rou	Ala ( )
		1				
	Overall S	anitary	conchituns po	or, more	noutine and	desp
	Cleaning	requi	red througho	ot. Persur	in charge to	>
	email	K pers	son @ manches.	rect. go,	, with plan	7 18r
	Schedul-	ed clea	anings by 12	12/24.	in charge to with plan	
				1		
	Discossed	WI PIC	condition o	E Augrina	I cove base.	Send
					noted on po	
				inis was	11040 01 100	
	Sever	u repo	0/15.	Mat-u		
				2.5	1 - 11	
	Hood Clea	ring due	in March 2	024 - Clea	ned Dec 2024, ain in March	are
	Discussed	w PI(	guardy of ]	all un o	sed broken &	29 WOM
					1	v l
	Discussed	1290	control all A-	TC /005	reviewed No	2010
	Julian	posi	0,11101 001 /2	· cogs	1 COLOR CON 100 1	300 63
	O'r col	00.	2. 1.0		11	- 1
	Dixion Sha	covering	g tood when	it is no	of rush hour	and
	164 OV	& filling	containes	in prep	umt.	
		4		9		
on in	Charge (Signature)	(di			Date 12	2

, up M	1 anchester	u Estal	Inspection Report Continuation She		Date 12/12	
Establishr	C .		Town Man(h		Date 10 12	1-1-
establishr	mentSOMC_		TEMPERATURE OBSERV			1
Item	/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
-						
	Violations situal in this		SERVATIONS AND CORRECT			a food anda
Item Number	Violations cited in this	s report must be	corrected within the time frames belo	w, or as stated in	sections 6-405.11 & 6-406.11 of the	e 1000 code.
	Reinspectio	$\cap$				
	ACTISTA CITO				S	
	Sava + 0	aper ha	ig holders unch	Pan. E	te.	
				(		
	Discussed	replac	ing WIC She	luing a	s needed. (190	an I
	Investigate	Ploor	drain cover who but act drain te	y is th	er always wat	v?
	Ly Traci	to co	intact drain te	ćh.		
	Traci   Aliy	ah to	send KP CHE	aning f	rocedure	
	Schedule		ning party" L		2 weeks.	RESULT OF THE RE
11-11-11-11-11-11-11-11-11-11-11-11-11-	-7 KP 2	D /tir	ispection once	comp	Hete.	
				· · · · · · · · · · · · · · · · · · ·		
		***************************************				
				***************************************		
Person in	Charge (Signature)	Trans	Am A		Date 12/17	124
Inspector	(Signature) Rata	lum Dan	no-		Date   7   13	2/24

Risk Category: 3 Food Estab	lishr	není	Insne	ctic	n Ren	ort	Page 1	of 3	)
Establishment type: Permanent Temporary Mobile Other			Поро		Date:	1	24		_
Establishment Trattoria Toxano		45ching	Connecticat Health		Time In			; OC	AM/PN
Address 706 Hartford Rd.		DÍ	PH		LHD i	nanch	· ·		
Town/City Manchester					Purpose o	f Inspection	n: Routine Pr	re-op	
Permit Holder Cameron Clayfor		of Pub	ut Department plic Health	- 1	Reinspect		Other		
FOODBORNE ILLNESS RISK F Risk factors are important practices or procedures identified as the most prevalent con	ACTO	ORS A	AND PU	BLIC	HEALT	H INTERV	ENTIONS		
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered	item		=in complia		Security (Section 1)	in compliance	2422	less or injui	
P=Priority item Pf=Priority foundation item C=Core item V=violation type		n appro	priate box	for CC	S and/or R		cted on-site during inspection		at violation
IN OUT N/A N/O Supervision	v				T N/A N/O		tion from Contamination	v	
1 Person/Alternate Person in charge present,	Df		15 0			ood separate	d and protected	2/0	
demonstrates knowledge and performs duties	Pf		16)	> 0	O F	ood-contact s	surfaces: cleaned & sanitized		$c \circ \circ$
2 Certified Food Protection Manager for Classes 2, 3, & 4	С	0	O 17 W	60	P	roper disposi	tion of returned, previously	-	P 0 0
Employee Health	o uffect ut						ditioned, and unsafe food ature Control for Safety		A Jacks 1974
Management, food employee and conditional employee;	Tain	I	18 0		OMP	roper cooking	time and temperatures	D/Df/	
knowledge, responsibilities and reporting	P/Pf		19 6	60	000	roper reheati	ng procedures for hot holding	1 1	P 0 0
4 💜 🔎 Proper use of restriction and exclusion	Р	0		0	OF	roper cooling	time and temperatures		P 0 0
5 Written procedures for responding to vomiting and	Pf	0	21 🛇	B,C	OOP	roper hot hold	ding temperatures		POO
diarrheal events	183		22 🛇	_	OOP	roper cold ho	Iding temperatures	ı	POO
Good Hygienic Practices  6 Proper eating, tasting, drinking, or tobacco products us			23 🖸	0	0 9 P	roper date ma	arking and disposition	P/Pf	100
6 O Proper eating, tasting, drinking, or tobacco products us No discharge from eyes, nose, and mouth		0			VOT	ime as a publ	lic health control: procedures	P/Pf/C	
Preventing Contamination by Hands	С	0	기		a	nd records		1.71 1/0	
8  Hands clean and properly washed	D/Df	101	25 (1	6			umer Advisory		1-1-
No bare hand contact with RTE food or a			20 0				ry provided: raw/undercooked food sceptible Population	Pf	00
pre-approved alternative procedure properly followed	P/Pf/C	0	26 0		P	asteurized foods	used; prohibited foods not offered	P/C	100
10 Adequate handwashing sinks, properly supplied/accessible	(Pf)	0	5	-	Food	/Color Addit	ives and Toxic Substances		
Approved Source			27 (	00	F	ood additives	: approved and properly used	a Tr	100
11 Ø O Food obtained from approved source	P/Pf/C	0	000	NA.		oxic substanc	ces properly identified,	0	
12 Food received at proper temperature	P/Pf	0	28	P	st	tored & used		P7Pf/C	300
Food in good condition, safe, and unadulterated	P/Pf	0			Con	nformance w	ith Approved Procedures	YELD!	
14 6 C Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	0	29 0				th variance/specialized	P/Pf/0	000
	OD DE	TAII	PRACTIC	)EC	pi	rocess/ROP o	criteria/HACCP Plan	177 170	, 0
Good Retail Practices are preventative measures t	o contro	I the ac	dition of no	those	no obomico	lo and abusin	1.1		
Mark OUT if numbered item is not in compliance V=violation type Mark i	in approi	priate b	ox for COS	and/			on-site during inspection	-	
OUT N/A N/O Safe Food and Water	V	cos			J. I.		se of Utensils	K-repea v	at violation
30 Pasteurized eggs used where required	Р	0			se utensils	: properly sto	red	C	(A) (A) (A) (A)
31  Water and ice from approved source	P/Pf/C	0	0 (44)	Uter	nsils/equipm	ent/linens: pro	perly stored, dried, & handled	PC	
32 O Variance obtained for specialized processing methods	Pf	0	O (45)C)	Sing	le-use/single	e-service articl	es: properly stored & used		00
Food Temperature Control			46	Glo	ves used p	roperly			00
Proper cooling methods used; adequate equipment for temperature control	Pf/C	0					s and Equipment		
34 O Plant food properly cooked for hot holding			147 X				surfaces cleanable,	P/Pf(C	00
35 O Approved thawing methods used	Pf	0					ted, and used	1.11.00	
36 Thermometers provided and accurate		00	Z (84)	vval	rewasning i	acilities: insta	alled, maintained and used;	PC	00
Food Identification	FIIC					s, sanitizers, act surfaces c	and test strips available	$\rightarrow$	
37 (Food properly labeled; original container	PIC	DIC	5	11401	-ioou conta		sical Facilities		100
Prevention of Food Contamination	1		50 🔾	Hot	and cold w	ater available	e; adequate pressure	Df	00
38 Insects, rodents, and animals not present	Pf/C	00	51 0	Plur	nbing insta	lled: proper b	ackflow devices	P/Pf/C	
39 Contamination prevented during food preparation, storage & display	P/Pf/C			Sev	age and w	aste water pro	operly disposed	P/P(f/C	
40 O Personal cleanliness	Pf/C	0	<u> </u>	Toil	et facilities:	properly cons	structed, supplied, & clean	Pf/C	
41 Wiping cloths: properly used and stored 42 Washing fruits and vegetables	С	0	D    54   C	Gart	page and ref	use properly d	isposed; facilities maintained	C	00
	P/Pf/C			Phy	sical faciliti	es installed, n	naintained, and clean	P/P//C	00
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ilable.	56 9	Ade Nati	quate venti	lation and ligh	nting; designated areas used not used per CGS §19a-36f	C	00
Demon in 01	7/	11	Violati	ions	documente	ed gloves i	Date corrections due		#
Person in Charge (Signature)	70	ry			Violations		COS		1
Person in Charge (Printed) COMCION Claufon						n Violations	12/13/20	-	3
MI 1 2 D	2		Pick E	em V	iolations	Ith Intervention	3/3/24		17
Inspector (Signature) Katalyn-Vernan Date 12	3/2	4	Repea	t Risk	Factor/Pu	blic Health Int	tervention Violations		2
Inchester (Printed) 120101 and On		•	Good F	Retail	Practices \	Violations			16
Appeal: The owner or operator of a food eath light and a minute by			Requir	res R	einspectio	n - check has	x if you intend to reinspect		1
Appeal: The owner or operator of a food establishment aggrieved by the	nis orde	er to co	orrect any	inspe	ection viola	ation identifie	d by the food inspector or to	o hold, o	destroy,
or dispose of unsafe food, may appeal such order to the	Directo	OT HE	eaiin, not	later	man forty-	eight hours a	itter issuance of such order		100

Reinspection 12/17/24

Food Establishment Inspection Report LHD Manchester Inspection Report Continuation Sheet Establishment Trattoria Toscano Town Manchester Pinson thon TEMPERATURE OBSERVATIONS Item/Location/Process Temp Item/Location/Process cold reheating meatballs 120F handsink sliced tomato dishmachine row ohicken 40 F Salmon 001 shrima **OBSERVATIONS AND CORRECTIVE ACTIONS** Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-400 Item Number orem on side and Luice ne-1258 on cookline Remade cooler on including interior unelean and cotting boards une Kengble enior unclean. Person in Charge (Signature) Inspector (Signature) Date

Foo	od Esta	ıblishment In	spection	Report Pag	e <u>3</u> of <u>3</u>
LHD Manchester	•	Inspection Report Continua	ation Sheet	Date	12/3/24
Establishment Trattor	ig Tos	Cano Town M	lanchester	Reinspec	tun 12/17/29
		TEMPERATURE O		- KUIGHL	10011 12/11/24
Item/Location/Process	Temp	Item/Location/Proce		Item/Location/Prod	cess Temp
	0.5	OFFICATIONS AND OC		0)/0	
Violations cited in th		SSERVATIONS AND CO e corrected within the time frai			3 11 of the food code
Item Number	io roport maor s		moo bolow, or do states	2 117 300000113 O 400.11 Q O 400	2. 11 of the lood code.
2					
15ac			a Marine Mari		
450 hollow s	trains .	in protected			
	1.0000	or griving cree			
0 12					
Bathroom					
/					
10 c womens	lacista on	na noods 1	2000	222 00'	
10 6 1001.0013	DUTITO	on needs l	Java man	11/19 Sign	
				· ·	
Discussed	orope &	er cooling pa	rame ters.	135-70 in 21	nrs 70-41:n4
1 Discussed				p tags w/	working
bater		save in	Chronolog	ical order	for 90 day
V D'scussed	reheat	ing procedur	es. Rehec	it on Store	to 165F
1 then	hot	hold a 1	35°F		
I Dalace la	0-1-101	0.00		L. 100 10	0.1.1
V REDUCTE		in prep		TO DE in	acrai
FRP	or eg	ruivalent ar	ea.	The second second	
monitor	Lenos	in WIC	in nogo	Kitchen (	2 41°F now
		X	1 .	100	
V Discusser	4	ost cycles			eeres
47 I	f ice	build up is	MOCCU	rsing have	it serveed
		observed. AI			
		1			, , , ,
tim		labeled for		,	
V No ill to	ood wi	orkers, Disc	USSED EN	player rep	orting
Test st	ips +	thermone.	for ana	ilable.	0
11 100 1901 1070	1 I I I I I I I I I I I I I I I I I I I	to plugged in	wi tyth	VO/1 (V/(1.	10 (01011
Person in Charge (Signature)				Date	12/3/24
Inspector (Signature)	toler	Pensar		Date	12/3/24

•												
Risk Category: Food Establ	ishm	nent	l Ins	spo	ectio	n Re	port	Page 1 c	of 2			
Establishment type: Permanent Temporary Mobile Other						Date:	2/11/12	4				
Establishment Z MQT						ime In	10:30 (A	M/PM Time Out 111	PM CAMPM			
Address 2810 W. MIddle TOKE	DPH					LHD MANCHESTEK						
Town/City Manchester						Purpose of Inspection: Routine Pre-op						
Permit Holder DIC - VIDII	Co	onnectic	ut Depa	artmer alth	nt F	Reinspe	ection	Other Veins pection	n 12/16/24			
FOODBORNE ILLNESS RISK FA				_								
Risk factors are important practices or procedures identified as the most prevalent contra	ributing fa	ctors of	f foodb	orne	illness or	injury. <b>Inte</b>	erventions are control	measures to prevent foodborne illne	ess or injury.			
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it	em	IN	l=in c	ompl	iance	OUT=n	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	appro	priate	e box	for CO	S and/or	R COS=correct	ed on-site during inspection	R=repeat violation			
IN OUT N/A N/O Supervision	V	cos	R		IN ON	T N/A N/C	Protection	on from Contamination	V COS R			
Person/Alternate Person in charge present,				15			Food separated		P/C 0 0			
	Pf	0			<u></u>	0		urfaces: cleaned & sanitized				
demonstrates knowledge and performs duties		-		10					PIPIICO			
2 Certified Food Protection Manager for Classes 2,	С	0	$\circ$	17	$\mathscr{A} \circ$		and the second s	on of returned, previously	POO			
3, & 4							-	tioned, and unsafe food				
Employee Health								ture Control for Safety				
Management, food employee and conditional employee;	P/Pf			18	00	000	Proper cooking	time and temperatures	P/Pf/C O O			
knowledge, responsibilities and reporting	F/FI		$\neg$	19	00	000	Proper reheating	g procedures for hot holding	POO			
4 Ø O Proper use of restriction and exclusion	Р	0	oli	20	00			ime and temperatures	POO			
Written procedures for responding to vomiting and				21	00		Proper hot hold		POO			
diarrheal events	Pf		이	22	0			ding temperatures	POO			
Good Hygienic Practices		1		23								
		1 - 1		23	00	2		rking and disposition				
6 O Proper eating, tasting, drinking, or tobacco products use				24	00	0	/	c health control: procedures	P/Pf/C O O			
7 O Mo discharge from eyes, nose, and mouth	С	0	$\circ$	100,000			and records		ANNUAL SECTION			
Preventing Contamination by Hands		100				-	Const	ımer Advisory				
8 O O Hands clean and properly washed	P/Pf	0		25	00	0	Consumer advisory	provided: raw/undercooked food	Pf O O			
No bare hand contact with RTE food or a							Highly Sus	ceptible Population				
pre-approved alternative procedure properly followed	P/Pf/C	520	91	26	0	0		used; prohibited foods not offered	P/C 0 0			
Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	oll					ves and Toxic Substances				
	()	T	-	27								
Approved Source	T	T _ T	_	27	99			approved and properly used	POO			
11 O O Food obtained from approved source	P/Pf/C	_		28		0	A STATE OF THE PROPERTY OF THE	es properly identified,	P/Pf/C			
12 Food received at proper temperature	P/Pf						stored & used		7.11.11.0			
13 🗸 🔾 Food in good condition, safe, and unadulterated	P/Pf	0	0				Conformance wi	th Approved Procedures				
14 O Required records available: molluscan shellfish	P/Pf/C	0		29	00		Compliance wit	h variance/specialized	P/Pf/C			
identification, parasite destruction	1711/0		$^{\circ}$	23	-		process/ROP ci	riteria/HACCP Plan	171110			
GO	OD RE	TAIL	. PR/	ACT	ICES							
Good Retail Practices are preventative measures to	o contro	ol the a	dditio	n of	pathoge	ens, chen	nicals, and physica	l objects into foods.				
	n appro	V 00 - 10 - 10 - 10 - 10 - 10 - 10 - 10						on-site during inspection	R=repeat violation			
OUT N/A N/O Safe Food and Water	V	cos		_	UT	100		e of Utensils	V COS R			
30 Pasteurized eggs used where required	P	0		-		ico utoni	sils: properly stor		c 00			
		-										
Water and ice from approved source  Variance obtained for specialized processing methods	P/Pf/C	_	_	-				perly stored, dried, & handled	Pf/C O O			
	Pf	0	$\circ$					es: properly stored & used	P/C 0 0			
Food Temperature Control		7		46		ves use	d properly		c 0 0			
Proper cooling methods used; adequate equipment for	Pf/C	0	$\sim$	_				and Equipment				
temperature control				17	Foo	od and n	on-food contact s	surfaces cleanable,	P/PfC O			
34 O Plant food properly cooked for hot holding	Pf	0	0		pro	perly de:	signed, construct	ed, and used				
35 Approved thawing methods used Thermometers provided and accurate	Pf/C		0	13	Wa	rewashi	ng facilities: insta	lled, maintained and used;				
Thermometers provided and accurate	FAIR	-	0/	48)	<b>V</b>			and test strips available	PFIC O O			
Food Identification	W	/	-4	49	-		ontact surfaces c		(c)00			
37  Food properly labeled; original container	Pf/C	101	0	7	A			ical Facilities				
Prevention of Food Contamination		.[]	$\preceq$	50		t and cal		; adequate pressure	Df O			
	200	101							Pf O O			
38 Insects, rodents, and animals not present		0					nstalled; proper ba		P/Pf/C O O			
Contamination prevented during food preparation, storage & display	FIFEC			$\overline{}$			d waste water pro		P/Pf/C O			
40 Personal cleanliness	- 150	0		-				structed, supplied, & clean	Pf/C O O			
41 O Wiping cloths: properly used and stored	C	0						sposed; facilities maintained				
42 O Washing fruits and vegetables	P/Pf/C		0	(55)	<b>Phy</b>	ysical fac	cilities installed, n	naintained, and clean	P/P(/C) 0			
Pormit Holder chall notify quotemore that a new of the west recent increasing and				56	O Ade	equate v	entilation and ligh	nting; designated areas used	1 000			
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is av	allable		13/	O Nat	tural rubl	ber latex gloves r	not used per CGS §19a-36f				
1 2.1.1		/		Viol	ations	docume	ented	Date corrections due	#			
Person in Charge (Signature) / Cot Pl Date / 2 /	Inl	711	3 10			n Violatio						
- O . 1	· · ·	0					Item Violations	12/17/24	4			
Person in Charge (Printed)						Violation		2110121	7			
A M. Hay	. 1 -		_	_			Health Intervention	on Visitations	3			
Inspector (Signature) 7 MMM Date 1211	117	4						ervention Violations	1			
Sale 121	416	- 1					dono i leatur IIII	CITCHION VIOLATIONS				
ALL SIGN FOR ION I	U			Goo	d Reta	il Practic	ces Violations					
Inspector (Printed)	b						ces Violations	v if you intend to roinsport	6			
Inspector (Printed) LOVE III by Commission of the Market Commission of	bio ·			Rec	quires f	Reinspe	ction - check bo	x 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			corre	Rec ect a	quires f ny insp	Reinspe pection v	ction - check bo	d by the food inspector or	to hold, destroy,			

F0	od Esta	iblishment l	nspection	Report	Page	of
LHD Manchester		Inspection Report Contin	Date 12/10/24 cinspection 12/16/24			
Establishment Z-Mart	_	Town				
		TEMPERATURE				
Milk in daily dispen	Temp PVAIF	Item/Location/Pro	cess Temp	handsin	cation/Process K - Frant	1095
WIC	38F			handsii	nk-back	HOF
71107-200 01000001 00						
ZMart 288 Ogmail. Co	[f]]	SERVATIONS AND (	ORDECTIVE ACT	IONE		The second second second
Item Violations cited in the Number		e corrected within the time f			5.11 & 8-406.11 of the	food code.
K I		of visit -r	noothersius	hies		
note remove pre	-packag	ed refrigero	ltion cool	N		
lopf no paper to	well in l	oack room b	v handsini			
		mployee roc			entrance	
48 pf sanitizer pi	imp at	3 bay not	Norking co	rictly.		
LV II Alice		reparegist	ered - Hea	ith dept	provide	<u>d</u>
18PF NATESTATION	,	ew days.			·	
72		able at 3 baysin	KINNI			
**		unny jue crei	THE REPORT OF THE PROPERTY OF THE PARTY OF T	tclean		10-1
		stored in wic				
3bpF no Thermor	neter lo	acohol wipes	available-	using aico	noi w/ paper	towel
			1	1 14/11/10		
Cloore DA	CALLER +	Ithermomet obesold to	Trs ascusse	ach out	person in	
Dent win	en burc	hased + wi	I FALLALL	LID WITH	reinchert	100 m
Until reins	pection	nocoffee t	D he sold	op wiin	remspeer	(0) / (
		chesterct.				
860-647-3	173		)	And a	. 104 11	
PHIDSPECTION	2: Mand	am per breat	an Dept 7nl	soluy 12/1	6/24 L6	-
Person in Charge (Signature)	is Roll	4 12/10/2	1 - FUI WII VI	BLUTIUMS	Data In )	120214
Inspector (Signature)	randin	/			Date   2   10	12024
	7	***************************************				

Risk Category: 7 Food Estab	11 - 1		MENERAL SECTION	- 45 -	- D			. 1		
Establishment type: Fermanent Temporary Mobile Other		_ D	Date:	20/2	4					
Establishment FilomenaS	erding connecticut Hearing				ime In	3:00 A	MIM) Time Out # 4	:30	AM/EN	
Address 775 Main St.	DPH)				LHD Manchester					
Town/City Manchester				P	urpose of	Inspection:	Routine Pr	e-op		
Permit Holder Michael A- Kelley	C	Connecticut D	epartment Health	R	Reinspectio	on	Other 12/2/2	4		
FOODBORNE ILLNESS RISK F	ACTO						NTIONS			
Risk factors are important practices or procedures identified as the most prevalent cont	tributing fa	actors of foo	odborne ilin	ess or i	injury. <b>Interven</b>	ntions are control	I measures to prevent foodborne illn	ess or injur	y.	
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered in P=Priority item Pf=Priority foundation item C=Core item V=violation type			complia			compliance		/O=not ol		
P=Priority item Pf=Priority foundation item C=Core item V=violation type  IN OUT N/A N/O Supervision	IVIARK II	cos R			S and/or R		ted on-site during inspection on from Contamination	R=repea	10 mm - 200	
Person/Alternate Person in charge present,	Pf		15 C				and protected		000	
demonstrates knowledge and performs duties	Pi	00	76 C		O Fo	od-contact su	urfaces: cleaned & sanitized		000	
2 Certified Food Protection Manager for Classes 2, 3, & 4	С	00	17 Q	10			on of returned, previously tioned, and unsafe food	ı	00	
Employee Health				1			ture Control for Safety			
Management, food employee and conditional employee;	P/Pf	00	18 🛇	10	OOP	oper cooking	time and temperatures	P/Pf/0	000	
knowledge, responsibilities and reporting  4  P P Proper use of restriction and exclusion	Р		19 (	2	O	oper reheatin	g procedures for hot holding		00	
Written procedures for responding to veniting and			21 🕡		OOPr	oper cooling t	ime and temperatures ing temperatures		000	
diarrheal events	Pf	00	22 🛈	-6-6-	0 Pr	oper cold hold	ding temperatures		00	
Good Hygienic Practices  6 Proper eating, tasting, drinking, or tobacco products us			23 🔾		O P Pro	oper date ma	rking and disposition	P/Pf	00	
7 No discharge from eyes, nose, and mouth	e P/C	00	24 🔾	0			c health control: procedures	P/Pf/C	00	
Preventing Contamination by Hands		100		/	an	d records	ımer Advisory			
8 9 Hands clean and properly washed	P/Pf	00	25 🕡	10	O Cor		provided: raw/undercooked food	i Pf	100	
No bare hand contact with RTE food or a	P/Pf/C	00				Highly Sus	ceptible Population			
pre-approved alternative procedure properly followed  Adequate handwashing sinks, properly supplied/accessible			26 0	P			used; prohibited foods not offered		00	
Approved Source	090	1010	27 0	500			ves and Toxic Substances approved and properly use		00	
11 Ø Ç Food obtained from approved source		00		/	To		es properly identified.			
12 C Food received at proper temperature		00	28		sto	red & used	AND THE STATE OF T	P/Pf/C		
Food in good condition, safe, and unadulterated Required records available: molluscan shellfish	P/Pf	00		/			th Approved Procedures			
identification, parasite destruction	P/Pf/C	00	29	0	Opro	cess/ROP cr	n variance/specialized iteria/HACCP Plan	P/Pf/C		
G0	OD RE	TAIL P	RACTIC	ES						
Good Retail Practices are preventative measures to  Mark OUT if numbered item is not in compliance V=violation type Mark item.										
Mark OUT if numbered item is not in compliance V=violation type Mark i OUT N/A N/O Safe Food and Water	n appro	priate box	OUT	_	or R CC		on-site during inspection		t violation	
30 Pasteurized eggs used where required	P	00			se utensils:	properly store	e of Utensils	V C	COS R	
31  Water and ice from approved source	P/Pf/C		44 0	Uten	sils/equipme	nt/linens: prop	erly stored, dried, & handled	Pf/C		
32 Variance obtained for specialized processing methods	Pf	00	45 C	Singl	le-use/single-	-service article	s: properly stored & used		00	
Food Temperature Control  Proper cooling methods used; adequate equipment for			46 C	Glov	ves used pro		and Equipment	C	00	
temperature control	Pf/C	00	100	Food	d and non-fo		and Equipment urfaces cleanable,			
34 O Plant food properly cooked for hot holding	Pf	00	47 🔾	prop	erly designe	ed, constructe	ed, and used	P/Pf/C	00	
35 O Approved thawing methods used 36 Thermometers provided and accurate		00	48 🔾	War	ewashing fa	cilities: instal	led, maintained and used;	Pf/C	00	
Food Identification	Pī/C	00	70 N			t, sanitizers, a ct surfaces cle	and test strips available	(C)		
Food properly labeled; original container	PIC	00	ر ا	, reon	1000 contac		cal Facilities			
Prevention of Food Contamination			50 🔾	Hot a	and cold wa	ter available;	adequate pressure	Pf	00	
38 Insects, rodents, and animals not present 39 Contamination prevented during food preparation, storage & display		00	(51)	Plum	nbing install	ed; proper ba	ckflow devices	P/Pf/C		
40 Personal cleanliness		00	52	Sew	age and wa	ste water pro	perly disposed tructed, supplied, & clean		00	
41  Wiping cloths: properly used and stored	C	00	54 🔾	Garb	age and refu	ise properly dis	sposed; facilities maintained	Pf/C	00	
42 O Washing fruits and vegetables	P/Pf/C	00	55 🔾	Phys	sical facilitie	s installed, m	aintained, and clean	P/Pf/C	00	
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ilable.	56	Aded	quate ventila	ation and ligh	ting; designated areas used	i C		
11.	-	/			iral rubber la		ot used per CGS §19a-36f  Date corrections due		#	
Person in Charge (Signature)	20/2	26	Priority	/ Item	Violations		- Sate corrections due		<del>"</del>	
Person in Charge (Printed) Michael A. Kellay	/				ndation Item iolations	Violations	11-30-	4 5	Δ	
Inspector (Signature) Date 11/2	0/	24	Risk Fa	actor/l	Public Healt	th Intervention	n Violations ervention Violations		4	
Inspector (Printed) Sose Ramirez  Good Retail Practices Violations Requires Reinspection - check box if you intend to reinspect								5		
Appeal: The owner or operator of a food establishment aggrieved by the	nis orde	er to corr	ect any	inspe	ection violat	tion identified	by the food inspector or t	o hold	destroy	
or dispose of unsafe food, may appeal such order to the	Directo	or of Hea	ilth, not	later t	than forty-e	ight hours at	fter issuance of such orde	r.	Loca by,	

	F00	d Esta	iblish	ment I	nspe	ction f	Report	Page _	<u>∽</u> of <u></u>	人
LHD	lanchester	8		n Report Conti				Date	120/2	24
Establishn	nent Filomena	5		Town_M	anche	ster		1		
4	Section 1995		TEMI	PERATURE	OBSERV	ATIONS				
ltem/	Location/Process	Temp	Iter	n/Location/Pro	cess	Temp	Item/L	ocation/Process	s, T	emp
2000	-RIF basement	-2F	Pizzo	a cold pre	e table		Hand:	siok ki	tchen I	20 F
WIC	ground beef	38F			OZZ	40F		51117= 7=7		, ,
ı	MOZZ	38F		. Sau		39F				
	Salami		Hat I		inata	150F				
	chicken wing	40F 38F	1011	meat	11 .	155F				
P1770	cold Preptable	-01	Cold	Prep tab						
11600	Colo Neptable	40F	0012		1					
	Sausage			CITIC	ken					Die
	Sliced tomatoes		SERVAT	IONS AND	CORREC	TIVE ACTIO	ONE			p▶Rite.
14	Violations cited in this							05.11 & 8-406.11	of th	de
Item Number						-π.		conta the hearth	PASS V	WHEN BLUE URNS ORANG
	Nathan CFF	VI On.	site						ES ACEPT AZUL CA	ABLE CUANDO LA BARR MBIA A COLDR NARANI
										00°F/71°
1005	1120 000	. 1,		1	1.1		1	1.	/	
JOPF	No paper +	owels.	at 1	hand 51	AKE	y pica	KUP W	lindow	V	
51C	Handsink	by pie	Kino	windsh	1 Pal	kina ir	ito he	, ckpt		
49 C	1110 5000	Dy		VI I SPIC	1000	J. 19 11	00	CAU		
		ovec v		n						
49C	WIC Shelve	< 120C	lean							
				111.	1 .	11.00				
	unlabeled s	oqueet	e bo	ttles a	J CO	oklige	$\checkmark$			
169F	interior of Pa	asta col	Lorea	table	uncles	in V		/		
16PF	Voil de		. 1	1011	100		1			
	Knife Storag	ye on 5	ide of	Cold ,	nep to	DIE UI	clean	/		
AGC	exterior of	P1770	à puel	1 izacle	an/51	105	,			
IGPF	inhac . C:	^-	j	1.1	300					
1011	interior of i	ce mac	inne (	at bar	uncle	can V				
.1	V		1 1							
Note	Discussed	P(npel	dete	2 mark	sina					
Maka										
JUDIE	V15(U5580 1	ncrea	Sing	Cleanir	19 tre	guenci				
Note	Test Strips	& the	MOM	eter ai	pailab	10	I			
Maka	Carl	~ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	1	ر اد ا	1	- 6 - 1			7.302-1	
IVUTE	Glood glove u	5e, 5	nandi	unshind	0050	erved			/ ,	
Person in	Charge (Signature)	1/114	Ali N	er –	-			Data II	120/20	2
erson in	Sharge (Signature)	/ /	7/20		,			Date 1	101	/1
Inspector	(Signature)	2/1	20	-	-			Date \   /	2012	4
		_						7		
	Distribut	on: 1st - White	e - Health D	epartment 2n	d - Yellow -	Owner/Operat	or/Person in Ch	narge	1 <del>.8.</del> 0	