

Connecticut Department of Public Health

Food Establishment Inspection Report

Page ____ of ____

LHD _____

Date: _____ Time In _____ Time Out _____

Routine Reinspection Pre-op Other

Establishment
Address
Town/City
Permit Holder

Risk Category	Establishment Type: Permanent <input type="checkbox"/>
	Temporary <input type="checkbox"/>
	Mobile <input type="checkbox"/>
	Other <input type="checkbox"/>

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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.

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item				IN=in compliance	OUT=not in compliance	N/A=not applicable	N/O=not observed
Mark "X" in appropriate box for COS and/or R				COS=corrected on-site during inspection R=repeat violation			
				COS	R		
Supervision							
1	IN OUT	Person in charge present, demonstrates knowledge, and performs duties					
2	IN OUT N/A	Certified Food Protection Manager					
Employee Health							
3	IN OUT	Management, food employee and conditional employee; knowledge, responsibilities and reporting					
4	IN OUT	Proper use of restriction and exclusion					
5	IN OUT	Procedures for responding to vomiting and diarrheal events					
Good Hygienic Practices							
6	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use					
7	IN OUT N/O	No discharge from eyes, nose, and mouth					
Preventing Contamination by Hands							
8	IN OUT N/O	Hands clean & properly washed					
9	IN OUT N/A N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed					
10	IN OUT	Adequate handwashing sinks properly supplied and accessible					
Approved Source							
11	IN OUT	Food obtained from approved source					
12	IN OUT N/A N/O	Food received at proper temperature					
13	IN OUT	Food in good condition, safe, & unadulterated					
14	IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction					
Protection from Contamination							
15	IN OUT N/A	Food separated & protected					
16	IN OUT N/A	Food-contact surfaces: cleaned & sanitized					
17	IN OUT	Proper disposition of returned, previously served reconditioned & unsafe food					
Time/Temperature Control for Safety							
18	IN OUT N/A N/O	Proper cooking time & temperatures					
19	IN OUT N/A N/O	Proper reheating procedures for hot holding					
20	IN OUT N/A N/O	Proper cooling time & temperatures					
21	IN OUT N/A N/O	Proper hot holding temperatures					
22	IN OUT N/A	Proper cold holding temperatures					
23	IN OUT N/A N/O	Proper date marking & disposition					
24	IN OUT N/A N/O	Time as a public health control: procedures & records					
Consumer Advisory							
25	IN OUT N/A	Consumer advisory provided for raw or undercooked food					
Highly Susceptible Populations							
26	IN OUT N/A	Pasteurized foods used; prohibited foods not offered					
Food/Color Additives and Toxic Substances							
27	IN OUT N/A	Food additives: approved & properly used					
28	IN OUT	Toxic substances properly identified, stored & used					
Conformance with Approved Procedures							
29	IN OUT N/A	Compliance with variance, specialized process, HACCP					

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance				Mark "X" in appropriate box for COS and/or R				COS=corrected on-site during inspection R=repeat violation			
				COS				R			
Safe Food and Water											
30		Pasteurized eggs used where required									
31		Water & ice from approved source									
32		Variance obtained for specialized processing methods									
Food Temperature Control											
33		Proper cooling methods used; adequate equipment for temperature control									
34		Plant food properly cooked for hot holding									
35		Approved thawing methods used									
36		Thermometers provided & accurate									
Food Identification											
37		Food properly labeled; original container									
Prevention of Food Contamination											
38		Insects, rodents, & animals not present; no unauthorized persons									
39		Contamination prevented during food preparation, storage & display									
40		Personal cleanliness									
41		Wiping cloths: properly used & stored									
42		Washing fruits & vegetables									
Proper Use of Utensils											
43		In-use utensils: properly stored									
44		Utensils, equipment & linens: properly stored, dried, & handled									
45		Single-use & single-service articles: properly stored & used									
46		Gloves used properly									
Utensils, Equipment and Vending											
47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used									
48		Warewashing facilities: installed, maintained & used; test strips									
49		Non-food contact surfaces clean									
Physical Facilities											
50		Hot & cold water available; adequate pressure									
51		Plumbing installed; proper backflow devices									
52		Sewage & waste water properly disposed									
53		Toilet facilities: properly constructed, supplied, & cleaned									
54		Garbage & refuse properly disposed; facilities maintained									
55		Physical facilities installed, maintained, & clean									
56		Adequate ventilation & lighting; designated areas used									

Person in Charge (Signature)	Date
Person in Charge (Printed)	
Inspector (Signature)	Date
Inspector (Printed)	

No. of Risk Factor/Intervention Violations	
No. of Repeat Risk Factor/Intervention Violations	
No. of Good Retail Practices Violations	

Follow-up: YES NO (Circle one) Follow-up Date:

Appeal: The owner or operator of a food establishment aggrieved by an order to correct any inspection violation identified by the food inspector or to hold, destroy, or dispose of unsafe food, may appeal such order to the Director of Health, not later than forty-eight hours after issuance of such order.