Chocking Poster-les

EHS-106-Rev. 11/05

INSPECTION REPORT FOOD SERVICE ESTABLISHMENTS

STATE OF CONNECTICUT

DEPARTMENT OF PUBLIC HEALTH 410 Capitol Avenue, MS#11FDP, Hartford, CT 06134

15:22

ROUTINE INSPECTION	☐ REINSPECTION
☐ PREOPERATIONAL	☐ OTHER

The dapter West as a superior state of the s	
NAME OF	ESTABLISHMENT
ESTABLISHMENT Windham County 4H Camp	CLASS Seasonal
STREET ADDRESS 326 Taft Pond Road, Pointret	TOWN Pombret
OWNER or OPERATOR	INSPECTION DATE and TIME CC (22/2017
Based on an inspection this day, the items marked below identify the violations in operation or facilities when the same of th	nich must be corrected by the date spe

so	URCES OF FOOD	
1	Approved source, wholesome, nonadulterated	4
2	Original container, properly labeled	1
FO	OD PROTECTION	
3	Potentially hazardous food meets temperature requirements during storage, preparation, display, service, and transportation	4
4	Adequate facilities to maintain product temperature, thermometers provided	2
5	Potentially hazardous food properly thawed	2
6	Unwrapped or potentially hazardous food not re-served	4
7	Food protected during storage, preparation, display, service & transportation Food containers stored off floor	2
9		2
10	Handling of food minimized	1
11	Food dispensing utensils properly stored Toxic items properly stored, labeled, used	4
PE	RSONNEL	
12	Personnel with infection restricted	4
CLI	EANLINESS OF PERSONNEL	
13	Handwashing facilities provided,	4
14	personnel hands washed, clean Clean outer clothes, effective hair restraints	1
15	Good hygienic practices, smoking restricted	2
EQ CO	UIPMENT & UTENSILS: DESIGN, NSTRUCTION & INSTALLATION	_
16	Food-contact surfaces designed, constructed, maintained, installed, located	2
17	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1
18	Single service articles, storage, dispensing	2
19	No reuse of single service article	
20	Dishwashing facilities approved design, adequately constructed, maintained, installed, located	2

	DEMEDI	T SCORE	
	DEMEKI	JOOKE	
4	3	2/2	13/3
TOTAL	RATING	Date Corre	ctions Due

	identify the violations in operation or facil	
EG	QUIPMENT & UTENSILS: CLEANLINE	SS
21	Preflushed, scraped, soaked and racked	
22	Wash water clean, proper temperature	1
23	Accurate thermometers provided, dish basket, if used	1
24	Sanitization rinse (hot water - chemical)	2
25	Clean wiping cloths	1
26	Food-contact surfaces of utensils & equipment clean	2
27	Nonfood-contact surfaces of utensils & equipment clean	1
28	Equipment/utensils, storage, handling	1
	ATER SUPPLY	
29	Water source adequate, safe	4
30	Hot and cold water under pressure, provided as required	2
SE	WAGE DISPOSAL	
31	Sewage disposal approved	4
32	Proper disposal of waste water	1
PL	UMBING	
PL 33	UMBING Location, installation, maintenance	1
		1 4
33 34	Location, installation, maintenance	<u> </u>
33 34	Location, installation, maintenance No cross connection, back siphonage, backflow	
33 34 TO	Location, installation, maintenance No cross connection, back siphonage, backflow ILET FACILITIES Adequate, convenient, accessible, designed,	4
33 34 TO 35	Location, installation, maintenance No cross connection, back siphonage, backflow ILET FACILITIES Adequate, convenient, accessible, designed, installed	4
33 34 TO 35 36 37	Location, installation, maintenance No cross connection, back siphonage, backflow ILET FACILITIES Adequate, convenient, accessible, designed, installed Toilet rooms enclosed with self-closing door	4
33 34 TO 35 36 37	Location, installation, maintenance No cross connection, back siphonage, backflow ILET FACILITIES Adequate, convenient, accessible, designed, installed Toilet rooms enclosed with self-closing door Proper fixtures provided, good repair, clean	4
33 34 TO 35 36 37 HA	Location, installation, maintenance No cross connection, back siphonage, backflow ILET FACILITIES Adequate, convenient, accessible, designed, installed Toilet rooms enclosed with self-closing door Proper fixtures provided, good repair, clean INDWASHING FACILITIES Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided	4 1
33 34 TO 35 36 37 HA	Location, installation, maintenance No cross connection, back siphonage, backflow ILET FACILITIES Adequate, convenient, accessible, designed, installed Toilet rooms enclosed with self-closing door Proper fixtures provided, good repair, clean INDWASHING FACILITIES Suitable hand cleaner and sanitary towels or approved hand drying devices provided,	4 1
33 34 TO 35 36 37 HA 38	Location, installation, maintenance No cross connection, back siphonage, backflow ILET FACILITIES Adequate, convenient, accessible, designed, installed Toilet rooms enclosed with self-closing door Proper fixtures provided, good repair, clean INDWASHING FACILITIES Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided RBAGE/RUBBISH STORAGE & DISPOS. Approved containers, adequate number,	4 1 1 AL

RISK	FACTOR	VIOLA	ATIONS	IN RED

VE	RMIN CONTROL	
42	Presence of insects/rodents	7
43	Outer openings protected against entrance of insects/rodents	Í
-	OORS, WALLS & CEILINGS	
44	Floors: floor covering installed, constructed as required, good repair, clean	
45	Floors, graded, drained as required	1
46	Floor, wall juncture covered	
47	Mats removable, good repair, clean	1
48	Exterior walking, driving surfaces, good repair, clean	1
49	Walls, ceilings attached, equipment properly constructed, good repair, clean. Wall & ceiling surfaces as required.	1
50	Dustless cleaning methods used,	
	cleaning equipment properly stored	
_	HTING & VENTILATION	
51	Adequate lighting provided as required	_1
52	Room free of steam, smoke odors] 1
53	Room & equipment hoods, ducts, vented as required	
DR	ESSING ROOMS & LOCKERS	
54	Rooms adequate, clean, adequate lockers provided, facilities clean	1
		_
HO	USEKEEPING	
55	USEKEEPING Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles	1
	Establishment and premises free of litter, no	
55	Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles Complete separation from living/sleeping quarters	1
55 56	Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles Complete separation from living/sleeping quarters and laundry	1
55 56 57 58	Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles Complete separation from living/sleeping quarters and laundry Clean/soiled linens stored properly No live birds, turtles, or other animals (except guide dogs) OKING PROHIBITED Smoking prohibited, signs posted at each	1 1 1
55 56 57 58 SM	Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles Complete separation from living/sleeping quarters and laundry Clean/soiled linens stored properly No live birds, turtles, or other animals (except guide dogs) OKING PROHIBITED Smoking prohibited, signs posted at each entrance	1 1 1
55 56 57 58 SM 59	Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles Complete separation from living/sleeping quarters and laundry Clean/soiled linens stored properly No live birds, turtles, or other animals (except guide dogs) OKING PROHIBITED Smoking prohibited, signs posted at each entrance ALIFIED FOOD OPERATOR	3
55 56 57 58 SM 59	Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles Complete separation from living/sleeping quarters and laundry Clean/soiled linens stored properly No live birds, turtles, or other animals (except guide dogs) OKING PROHIBITED Smoking prohibited, signs posted at each entrance ALIFIED FOOD OPERATOR Qualified Food Operator	3
55 56 57 58 SM	Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles Complete separation from living/sleeping quarters and laundry Clean/soiled linens stored properly No live birds, turtles, or other animals (except guide dogs) OKING PROHIBITED Smoking prohibited, signs posted at each entrance ALIFIED FOOD OPERATOR	1 1 3



INSPECTION REPORT FOOD SERVICE ESTABLISHMENTS CONTINUATION SHEET

STATE OF CONNECTICUT DEPARTMENT OF PUBLIC HEALTH

The second second second second second	STABLISHMENT	TOWN		DATE OF INSPECTION 12:55
Windh	am County 4H Camp	Pombret		06/82/2017
INSPECTION FORM #	·]	REMARKS	
50	brooms/dust pun ste	ove derectly or	floor - mus	the hung when not in use
	Ploons behind equip (hard to reach) debras needs cleaning			
	unside too Hom of Trausen reachin detris needs waping out			
	sanificer 50-100 ppm bloach water - oh			
44	4 defenis on Placer walking and under shelving needs cleaning			
	walkin 35°			
44	floor inswalking	Everer debui	s needs clourers	
	wash temp - 1			1
23	*			
		1		
	all set to open	ate.		
INITIAL (IN	SPECTOR) MJM RS NO	plf	INITIAL (PERSON IN C	CHARGE) EMP

Send Copy



STATE OF CONNECTICUT

DEPARTMENT OF PUBLIC HEALTH

CSaint72@ Hot mail

FAMILY CAMPGROUND INSPECTION FORM

emailed 4/25/17-18/10

Date: 4 21 17
Campground Name: Charles Brown Campground
Address: 98 Chaplin Rd. Ret #198
Town: <u>EastFord</u> , State: Ct Zip: <u>06842</u> Phone: <u>8e0974-0142</u>
Owner: Steven St. John Phone: 800 974-0142
Person Responsible for Daily Operation: Chais St. St.
Dates of Operation: 4 5 7 - 10 15 17
* Is water system registered with the State Health Dept.? Yes / No * Water quality reports verify well(s) potability Yes/ No
Sewage Disposal: Public Sewers Septic System(s)* Holding Tank * If septic, date tank(s) last pumped: CT Licensed Sewage Pumper # Supplies System(s)* Holding Tank
Total Number of Camping Unit Sites:# of Water hook-ups# of Water/Sewer hook-ups# of Primitive Sites# of Semi-primitive Sites
Food Service provided: Yes*No * If yes, in compliance with the CT Public Health Code? YesNo
* In compliance with the CT Public Health Code? YesNo



Sink waste: Yes* No (for existing sites only, no longer allowed in new code
revision)
* If yes, # of sink wastes N/A
* Sink wastes covered * Sink waste pipes in ground NA
Shik waste pipes in ground_00/10
General Provisions:
Daily register of all camping unit site occupants maintained
Fire safety rules and applicable phone numbers conspicuously posted.
24 Unit First Aid Kit on-site and location conspicuously posted. Accident report forms (completed in duplicate by family campground
management and maintained for 1 year).
Camping unit site allotment. (->15/acre or ->25 transient/acre)
Water Supply:
Water supply outlets not more than 500 ft from any camping site
Central water supply stations equipped with atmospheric vacuum breakers All central water supply stations have proper " Drinking Water " signage.
Verify adequate system pressure (25psi) at a point representative of peak
occupancy demand
Water riser pipes equipped with threaded male spigot with the opening
/ pointed down and an atmospheric vacuum breaker.
Located at least 12" but not more than 24" above grade level.
Sanitary Facilities:
Located within 500 ft. walking distance from all camping units or camping
unit sites not provided with an individual sewer connection.
All toilet buildings shall be properly screened.
Self closing doors.
Vented to the roof.
Hot & cold running water.
Clean & sanitary. Separate shower & toilet stalls.
Covered receptacle in women's toilet room.
No odors, leakage, or overflow.
Privies comply with regulations.
of privies.
of flush toilets – Men 4 Women 5 word with word with the state of urinals – Men
of sinks – Men 5 Women 5
of showers – Men ∂ Women ∂
of stalls – Men 4 Women 5
Sewage Disposal: # of sanitary disposal stations (one station for each 150 camping units)
of sanitary disposal stations (one station for each 150 camping units). Disposal station located a minimum of 50 ft. from camping unit sites.
Disposal station with a concrete slab with 4" center drain inlet.
Self-closing foot-operated hatch with tight fitting cover.

Sewage Disposal (cont.)
Slab shall not be less than 3'by 3' and at least 3 ^{1/2} ," thick. Water tap with suitable hose for cleanup of the area equipped with a reduced principal backflow preventer (RPD). Proof of annual test of RPD by a CT Licensed Backflow Preventer Tester, Tester #
General Sanitation: Adequate numbers of fly tight dumpsters or metal or heavy plastic containers. Refuse does not create health hazards, rodent harborage, insect breeding, odors, etc. Containers covered at all times. Grounds, buildings, and structures maintained. Poison ivy and other noxious plants removed from camping unit sites.
Campground Representative- Signature Health Dept./District Representative- Signature
Comments: - Any Chipping peoling paint must be Repainted or Replaceds - The 5 Back flow proventors that are missing must be replaced.





STATE OF CONNECTICUT

DEPARTMENT OF PUBLIC HEALTH

Send copy.

Sent via mail

4/25/17

8to

FAMILY CAMPGROUND INSPECTION FORM

Date: 4 21 17
Campground Name: Nickenson Pank
Address: 1036 Phoenixvillo Rd. Chapten
Town: Gastford State: CT Zip: Dlass Phone: 840 4550007
Owner: Dicene Wickerson Phone:
Person Responsible for Daily Operation: Chris Nickelland
Dates of Operation: 4/14/17 - 10/9/17
* Is water system registered with the State Health Dept.? Yes/ No * Water quality reports verify well(s) potability Yes/ No
Sewage Disposal: Public Sewers Septic System(s)* Holding Tank * If septic, date tank(s) last pumped: CT Licensed Sewage Pumper # Septic System(s)* Holding Tank CT Licensed Sewage Pumper # Septic System(s)* Holding Tank
Total Number of Camping Unit Sites: 106 # of Water hook-ups # of Water/Sewer hook-ups # of Primitive Sites # of Semi-primitive Sites
Food Service provided: Yes*No * If yes, in compliance with the CT Public Health Code? YesNo
Swimming Facility: Swimming PoolWhirlpoolLake/PondRwer * In compliance with the CT Public Health Code? YesNo



Sink waste: Yes* / No (for existing sites only, no longer allowed in new code
revision)
* If yes, # of sink wastes 44
* Sink wastes overed 44 8 Lauching Pits gallerered
* Sink waste pipes in ground
General Provisions:
Daily register of all camping unit site occupants maintained
Fire safety rules and applicable phone numbers conspicuously posted.
24 Unit First Aid Kit on-site and location conspicuously posted.
Accident report forms (completed in duplicate by family campground
management and maintained for 1 year).
Camping unit site allotment. (->15/acre or ->25 transient/acre)
Water Supply:
Water supply outlets not more than 500 ft from any camping site
Central water supply stations equipped with atmospheric vacuum breakers
All central water supply stations have proper " Drinking Water " signage.
Verify adequate system pressure (25psi) at a point representative of peak
occupancy demand
Water riser pipes equipped with threaded male spigot with the opening
pointed down and an atmospheric vacuum breaker.
Located at least 12" but not more than 24" above grade level.
Sanitary Facilities:
Located within 500 ft. walking distance from all camping units or camping
unit sites not provided with an individual sewer connection.
All toilet buildings shall be properly screened.
Self closing doors.
Vented to the roof. Hot & cold running water. Cold water only
Clean & sanitary.
Separate shower & toilet stalls.
Covered receptacle in women's toilet room. No odors, leakage, or overflow.
Priviés comply with regulations.
3 # of privies.
of flush toilets – Men 5 Women 7
of urinals – Men
of sinks – Men Women
of showers – Men 3 Women 3
of stalls – Men_ 5_Women_ 7_
Sewage Disposal:
of sanitary disposal stations (one station for each 150 camping units).
Disposal station located a minimum of 50 ft. from camping unit sites.
Disposal station with a concrete slab with 4" center drain inlet.
Self-closing foot-operated hatch with tight fitting cover.

Sewage Disposal (cont.)
G1 1 1 11 11 11 11 11 11 11 11 11 11 11
Slab shall not be less than 3'by 3' and at least 3 ^{1/2} " thick.
Water tap with suitable hose for cleanup of the area equipped with a reduced
principal backflow preventer (RPD). Proof of annual test of RPD by a CT Licensed Backflow Preventer Tester,
Tester # (preferably test should be done at season start-up) Sign of durable material not less than 24" by 24" posted adjacent to water tap
"DANGER-NOT TO BE USED FOR DRINKING OR DOMESTIC
PURPOSES".
Water-tight holding tanks equipped with high level alarms or indicators.
Access manhole on holding tanks extended to grade
Mobile units for pumping tanks do not have leaks, odors, or any other
nuisances.
Mobile pump out units maintained in a clean and sanitary condition.
General Sanitation:
Adequate numbers of fly tight dumpsters or metal or heavy plastic containers.
Refuse does not create health hazards, rodent harborage, insect breeding,
odors, etc.
Containers covered at all times.
Grounds, buildings, and structures maintained.
✓ Poison ivy and other noxious plants removed from camping unit sites.
Company and Donyosontative
Campground Representative-
Signature
Signature
Health Dept./District Representative-
Signature
Comments: Tedler ball Pole needs to be Repainted
- fresh much under grings
- Shower Benches Reed to be repainted - No chipping pelle
it it? tobile to all paint
#3 Whote liqued Dripping from White Freick
Hatet 1940 Dudde Miller
- mens Room sink need to be Resufaced or
5/08 Replaced.

2017



STATE OF CONNECTICUT

DEPARTMENT OF PUBLIC HEALTH

FAMILY CAMPGROUND INSPECTION FORM

Date: 4 21 17
Campground Name: Peppertizee Camping.
Address: 146 Chaplen Rd.
Town: EastFord State: Tzip: 6242Phone: 860 974-1439
Owner: Phil Cotubia Phone: 860 974-1439
Person Responsible for Daily Operation: Phil Coliners
Dates of Operation: 4 14 17 - 10 9 17
Water Supply: Public Water Supply On-site well(s)* * Is water system registered with the State Health Dept.? Yes / No * Water quality reports verify well(s) potability Yes/ No
Sewage Disposal: Public Sewers Septic System(s)* Holding Tank * If septic, date tank(s) last pumped: CT Licensed Sewage Pumper # NO CT Licensed Sewage Pump
Total Number of Camping Unit Sites:
Food Service provided: Yes*No * If yes, in compliance with the CT Public Health Code? YesNo
* In compliance with the CT Public Health Code? Yes \(\) No



Sink waste: Yes* / No (for existing sites only, no longer allowed in new code	
revision)	
* If yes, # of sink wastes_45	
* Sink wastes covered	
* Sink waste pipes in ground	
General Provisions:	٠
Daily register of all camping unit site occupants maintained	
Fire safety rules and applicable phone numbers conspicuously posted. 24 Unit First Aid Kit on-site and location conspicuously posted.	
Accident report forms (completed in duplicate by family campground	
management and maintained for 1 year).	
Camping unit site allotment. (->15/acre or ->25 transient/acre)	
Camping unit site anotherit. (=> 13/acre or => 23 transient/acre)	
Water Supply:	
Water supply outlets not more than 500 ft from any camping site	
Central water supply stations equipped with atmospheric vacuum breakers	
All central water supply stations have proper " Drinking Water " signage.	
Verify adequate system pressure (25psi) at a point representative of peak	
occupancy demand	
Water riser pipes equipped with threaded male spigot with the opening	
pointed down and an atmospheric vacuum breaker.	
Located at least 12" but not more than 24" above grade level.	
Sanitary Facilities:	
Located within 500 ft. walking distance from all camping units or camping	
unit sites not provided with an individual sewer connection.	
All toilet buildings shall be properly screened.	
Self closing doors.	
Vented to the roof.	
Hot & cold running water.	
Clean & sanitary.	
Separate shower & toilet stalls.	
Covered receptacle in women's toilet room.	
No odors, leakage, or overflow.	
Privies comply with regulations.	
# of privies.	
# of flush toilets – Men_3_Women_3_	
# of urinals – Men	
# of sinks – Men	
# of showers – Men 2 Women 2	
# of stalls – MenWomen	
Sewage Disposal:	
# of sanitary disposal stations (one station for each 150 camping units).	
Disposal station located a minimum of 50 ft. from camping unit sites.	
Disposal station with a concrete slab with 4" center drain inlet.	
Self-closing foot-operated hatch with tight fitting cover.	

Proof of annual test of RPD by a CT Licensed Back	ckflow Preventer Tester,
Tester # (preferably test should be d	one at season start-up)
Sign of durable material not less than 24" by 24" p	osted adjacent to water tap
"DANGER-NOT TO BE USED FOR DRINKING	NG OR DOMESTIC
PURPOSES".	
Water-tight holding tanks equipped with high level	l alarms or indicators.
Access manhole on holding tanks extended to grad	le
Mobile units for pumping tanks do not have leaks,	odors, or any other
nuisances.	
Mobile pump out units maintained in a clean and s	anitary condition.
General Sanitation: Adequate numbers of fly tight dumpsters or metal and a continuous continu	- 1
Containers covered at all times.	
Grounds, buildings, and structures maintained.	
Poison ivy and other noxious plants removed from	camping unit sites.
Campground Representative-	

EHS-106-Rev. 11/05

INSPECTION REPORT FOOD SERVICE ESTABLISHMENTS

STATE OF CONNECTICUT

DEPARTMENT OF PUBLIC HEALTH 410 Capitol Avenue, MS#11FDP, Hartford, CT 06134

V	ROUTINE INSPECTION
	PREOPERATIONAL

☐ REINSPECTION □ OTHER

NAME OF ESTABLISHMENT Hide Away Cove Camp Store	ESTABLISHMENT CLASS 3
STREET ADDRESS 10100 North Road	TOWN Killingly
OWNER or OPERATOR	INSPECTION DATE and TIME 5 /23 / 17
Based on an inspection this day, the items marked below identify the violations in operation or facilities wh	ich must be corrected by the date specified below.

so	URCES OF FOOD	
1	Approved source, wholesome, nonadulterated	4
2	Original container, properly labeled	1
FO	OD PROTECTION	
3	Potentially hazardous food meets temperature requirements during storage, preparation, display, service, and transportation	4
4	Adequate facilities to maintain product temperature, thermometers provided	2
5	Potentially hazardous food properly thawed	2
6	Unwrapped or potentially hazardous food not re-served	4
7	Food protected during storage, preparation, display, service & transportation	2
8	Food containers stored off floor	(
9	Handling of food minimized	2
10	Food dispensing utensils properly stored	1
11	Toxic items properly stored, labeled, used	4
PE	RSONNEL	
12	Personnel with infection restricted	4
CLI	EANLINESS OF PERSONNEL	
13	Handwashing facilities provided,	4
14	personnel hands washed, clean Clean outer clothes, effective hair restraints	1
15	Good hygienic practices, smoking restricted	2
10	Good hygiethic practices, shloking restricted	_
	UIPMENT & UTENSILS: DESIGN, NSTRUCTION & INSTALLATION	
16	Food-contact surfaces designed, constructed, maintained, installed, located	2
17	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1
18	Single service articles, storage, dispensing	2
19	No reuse of single service article	
20	Dishwashing facilities approved design, adequately constructed, maintained, installed, located	2

EC	UIPMENT & UTENSILS: CLEANLINES	SS
21	Preflushed, scraped, soaked and racked	
22	Wash water clean, proper temperature	1
23	Accurate thermometers provided, dish basket, if used	
24	Sanitization rinse (hot water - chemical)	2
25	Clean wiping cloths	1
26	Food-contact surfaces of utensils & equipment clean	2
27	Nonfood-contact surfaces of utensils & equipment clean	1
28	Equipment/utensils, storage, handling	1
	ATER SUPPLY	
29	Water source adequate, safe	4
30	Hot and cold water under pressure, provided as required	2
SE	WAGE DISPOSAL	
31	Sewage disposal approved	4
32	Proper disposal of waste water	1
PL 33	UMBING Location, installation, maintenance	1
34	No cross connection, back siphonage, backflow	4
TO 35	Adequate, convenient, accessible, designed,	4
36	Installed Toilet rooms enclosed with self-closing door	_
37	Proper fixtures provided, good repair, clean	1
HA	NDWASHING FACILITIES	_
38	Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided	1
GA	RBAGE/RUBBISH STORAGE & DISPOS	AL
39	Approved containers, adequate number, covered, rodent proof, clean	1
	Approved containers, adequate number,	1

cn n	nust be corrected by the date specified belo	w.
VE	RMIN CONTROL	
42	Presence of insects/rodents	2
43	Outer openings protected against entrance of insects/rodents	1
FL	OORS, WALLS & CEILINGS	
44	Floors: floor covering installed, constructed as required, good repair, clean	
45	Floors, graded, drained as required	1
46	Floor, wall juncture covered	1 '
47	Mats removable, good repair, clean	
48	Exterior walking, driving surfaces, good repair, clean	1
49	Walls, ceilings attached, equipment properly constructed, good repair, clean. Wall & ceiling surfaces as required.	1
50	Dustless cleaning methods used, cleaning equipment properly stored	1
	GHTING & VENTILATION	
51	Adequate lighting provided as required	l 1
		ļ.
52	Room free of steam, smoke odors	1
52 53	Room free of steam, smoke odors Room & equipment hoods, ducts, vented as required	
53	ACCOMPANIE SAMPLE CONTRACTOR CONTRACTOR CONTRACTOR CONTRACTOR CONTRACTOR	
53	Room & equipment hoods, ducts, vented as required	
53 DR 54	Room & equipment hoods, ducts, vented as required ESSING ROOMS & LOCKERS Rooms adequate, clean, adequate lockers	1
53 DR 54	Room & equipment hoods, ducts, vented as required RESSING ROOMS & LOCKERS Rooms adequate, clean, adequate lockers provided, facilities clean PUSEKEEPING Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles	1
53 DR 54	Room & equipment hoods, ducts, vented as required RESSING ROOMS & LOCKERS Rooms adequate, clean, adequate lockers provided, facilities clean PUSEKEEPING Establishment and premises free of litter, no	1
53 DR 54 HC 55	Room & equipment hoods, ducts, vented as required RESSING ROOMS & LOCKERS Rooms adequate, clean, adequate lockers provided, facilities clean PUSEKEEPING Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles Complete separation from living/sleeping quarters	1 1
53 DR 54 HC 55	Room & equipment hoods, ducts, vented as required RESSING ROOMS & LOCKERS Rooms adequate, clean, adequate lockers provided, facilities clean PUSEKEEPING Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles Complete separation from living/sleeping quarters and laundry	1 1 1
53 DR 54 HC 55 56 57 58	Room & equipment hoods, ducts, vented as required RESSING ROOMS & LOCKERS Rooms adequate, clean, adequate lockers provided, facilities clean PUSEKEEPING Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles Complete separation from living/sleeping quarters and laundry Clean/soiled linens stored properly No live birds, turtles, or other animals	1 1 1 1
53 DR 54 HC 55 56 57 58	Room & equipment hoods, ducts, vented as required RESSING ROOMS & LOCKERS Rooms adequate, clean, adequate lockers provided, facilities clean ROUSEKEEPING Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles Complete separation from living/sleeping quarters and laundry Clean/soiled linens stored properly No live birds, turtles, or other animals (except guide dogs)	1 1 1 1
53 DR 54 HC 55 56 57 58 SN 59	Room & equipment hoods, ducts, vented as required RESSING ROOMS & LOCKERS Rooms adequate, clean, adequate lockers provided, facilities clean ROUSEKEEPING Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles Complete separation from living/sleeping quarters and laundry Clean/soiled linens stored properly No live birds, turtles, or other animals (except guide dogs) ROKING PROHIBITED Smoking prohibited, signs posted at each	1 1 1 1 1
53 DR 54 HC 55 56 57 58 SN 59	Room & equipment hoods, ducts, vented as required RESSING ROOMS & LOCKERS Rooms adequate, clean, adequate lockers provided, facilities clean ROSEKEEPING Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles Complete separation from living/sleeping quarters and laundry Clean/soiled linens stored properly No live birds, turtles, or other animals (except guide dogs) ROKING PROHIBITED Smoking prohibited, signs posted at each entrance ALIFIED FOOD OPERATOR Qualified Food Operator	1 1 1 1 3
53 DR 54 HC 55 56 57 58 SM 59	Room & equipment hoods, ducts, vented as required RESSING ROOMS & LOCKERS Rooms adequate, clean, adequate lockers provided, facilities clean ROUSEKEEPING Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles Complete separation from living/sleeping quarters and laundry Clean/soiled linens stored properly No live birds, turtles, or other animals (except guide dogs) ROKING PROHIBITED Smoking prohibited, signs posted at each entrance	1 1 1 1 3

DEMERIT SCORE					
4	3 —	2 2	1-/-		
TOTAL	RATING	Date Corre	ctions Due		

Signature of Person in charge	Bes
SIGNED (Irrspector)	EHS/NODH

RISK FACTOR VIOLATIONS IN RED

EHS-106-Rev. 11/05

NAME OF ESTABLISHMENT STREET **ADDRESS** OWNER or

OPERATOR

INSPECTION REPORT

STATE OF CONNECTICUT DEPARTMENT OF PUBLIC HEALTH

DE C	ROUTINE INSPECTION
Ò	PREOPERATIONAL

VERMIN CONTROL 42 Presence of insects/rodents

insects/rodents

_	
	REINSPECTION

2

FOOD SERVICE ESTABLISHMENTS

410 Capitol Avenue, MS#11FDP, Hartford, CT 06134

☐ OTHER

ESTABLISH	MENT	
CLASS	1	
TOWN	Killingh	1
INSPECTIO		1108/113

Outer openings protected against entrance of

FLOORS, WALLS & CEILINGS 44 Floors: floor covering installed,

Based on an inspection this day, the items marked b which must be corrected by the date specified below.

Nicola

tainer, properly labeled ECTION hazardous food meets e requirements during storage, display, service, and ion cilities to maintain product thermometers provided azardous food properly thawed or potentially hazardous food ed ted during storage, preparation, rice & transportation mers stored off floor food minimized	4 1 2 2 4 2
tainer, properly labeled ECTION hazardous food meets e requirements during storage, display, service, and ion cilities to maintain product , thermometers provided hazardous food properly thawed or potentially hazardous food ed ted during storage, preparation, rice & transportation hers stored off floor	1 2 2 4
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ted during storage, preparation, vice & transportation ners stored off floor	2
vice & transportation ners stored off floor food minimized	2
vice & transportation ners stored off floor food minimized	2
ners stored off floor food minimized	2
	1
	1
	_
sing utensils properly stored	1
properly stored, labeled, used	4
_	
with infection restricted	4
SS OF PERSONNEL	
ng facilities provided,	4
nands washed, clean clothes, effective hair restraints	1
nic practices, smoking restricted	2
& UTENSILS: DESIGN, FION & INSTALLATION	
et surfaces designed, constructed,	2
installed, located	1
ntact surfaces designed,	2
ntact surfaces designed, maintained, installed, located	
ntact surfaces designed, maintained, installed, located	_
	ntact surfaces designed, maintained, installed, located ce articles, storage, dispensing

	DEMERI	TSCORE
4 —	3 -	2 1
TOTAL	RATING	Date Corrections Due
· ork	100	1010

Preflushed, scraped, soaked and racked	EC	UIPMENT & UTENSILS: CLEANLINES	SS					
Wash water clean, proper temperature			Ē					
Accurate thermometers provided, dish basket, if used Sanitization rinse (hot water - chemical) Clean wiping cloths Food-contact surfaces of utensils & equipment clean Nonfood-contact surfaces of utensils & equipment clean Equipment/utensils, storage, handling WATER SUPPLY Water source adequate, safe Hot and cold water under pressure, provided as required SEWAGE DISPOSAL Sewage disposal approved Proper disposal of waste water 1 PLUMBING Accurate thermometers provided, good repair, clean HANDWASHING FACILITIES Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided Approved containers, adequate number, covered, rodent proof, clean Approved containers, adequate number, covered, rodent proof, clean Approved constructed, clean Approved disposed of in an approved manner,	22		1					
Clean wiping cloths	23		1					
26 Food-contact surfaces of utensils & equipment clean 27 Nonfood-contact surfaces of utensils & equipment clean 28 Equipment/utensils, storage, handling 1 WATER SUPPLY 29 Water source adequate, safe 30 Hot and cold water under pressure, provided as required SEWAGE DISPOSAL 31 Sewage disposal approved 32 Proper disposal of waste water 1 PLUMBING 33 Location, installation, maintenance 34 No cross connection, back siphonage, backflow 4 TOILET FACILITIES 35 Adequate, convenient, accessible, designed, installed 36 Toilet rooms enclosed with self-closing door 37 Proper fixtures provided, good repair, clean HANDWASHING FACILITIES 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided GARBAGE/RUBBISH STORAGE & DISPOSAL 39 Approved containers, adequate number, covered, rodent proof, clean 40 Storage area/rooms, enclosures – properly constructed, clean 41 Garbage disposed of in an approved manner,	24	Sanitization rinse (hot water - chemical)	2					
equipment clean 27 Nonfood-contact surfaces of utensils & equipment clean 28 Equipment/utensils, storage, handling 1 WATER SUPPLY 29 Water source adequate, safe 30 Hot and cold water under pressure, provided as required SEWAGE DISPOSAL 31 Sewage disposal approved 32 Proper disposal of waste water 1 PLUMBING 33 Location, installation, maintenance 1 No cross connection, back siphonage, backflow 4 TOILET FACILITIES 35 Adequate, convenient, accessible, designed, installed 36 Toilet rooms enclosed with self-closing door 37 Proper fixtures provided, good repair, clean HANDWASHING FACILITIES 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided GARBAGE/RUBBISH STORAGE & DISPOSAL 39 Approved containers, adequate number, covered, rodent proof, clean 40 Storage area/rooms, enclosures – properly constructed, clean 41 Garbage disposed of in an approved manner,	25	Clean wiping cloths	1					
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Water source adequate, safe	w	ATER SUPPLY						
30 Hot and cold water under pressure, provided as required SEWAGE DISPOSAL 31 Sewage disposal approved 32 Proper disposal of waste water 1 1 PLUMBING 33 Location, installation, maintenance 34 No cross connection, back siphonage, backflow TOILET FACILITIES 35 Adequate, convenient, accessible, designed, installed 36 Toilet rooms enclosed with self-closing door 37 Proper fixtures provided, good repair, clean HANDWASHING FACILITIES 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided GARBAGE/RUBBISH STORAGE & DISPOSAL 39 Approved containers, adequate number, covered, rodent proof, clean 40 Storage area/rooms, enclosures – properly constructed, clean 41 Garbage disposed of in an approved manner,			4					
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Proper disposal of waste water								
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35	34	No cross connection, back siphonage, backflow	4					
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38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided GARBAGE/RUBBISH STORAGE & DISPOSAL 39 Approved containers, adequate number, covered, rodent proof, clean 40 Storage area/rooms, enclosures – properly constructed, clean 41 Garbage disposed of in an approved manner,								
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39 Approved containers, adequate number, covered, rodent proof, clean 40 Storage area/rooms, enclosures – properly constructed, clean 41 Garbage disposed of in an approved manner,	HA	NDWASHING FACILITIES						
covered, rodent proof, clean 40 Storage area/rooms, enclosures – properly constructed, clean 41 Garbage disposed of in an approved manner,	HA	NDWASHING FACILITIES Suitable hand cleaner and sanitary towels or approved hand drying devices provided,						
properly constructed, clean 41 Garbage disposed of in an approved manner,	HA 38	NDWASHING FACILITIES Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided RBAGE/RUBBISH STORAGE & DISPOSA	1					
41 Garbage disposed of in an approved manner,	GA	Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided RBAGE/RUBBISH STORAGE & DISPOS. Approved containers, adequate number, covered, rodent proof, clean	1					
	GA	NDWASHING FACILITIES Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided RBAGE/RUBBISH STORAGE & DISPOS. Approved containers, adequate number, covered, rodent proof, clean Storage area/rooms, enclosures –	1 AL 1					

		1
45	Floors, graded, drained as required	١,
46	Floor, wall juncture covered	1
47	Mats removable, good repair, clean	1
48	Exterior walking, driving surfaces, good repair, clean	- 1
49	Walls, ceilings attached, equipment properly constructed, good repair, clean. Wall & ceiling surfaces as required.	1
50	Dustless cleaning methods used, cleaning equipment properly stored	1
LIC	GHTING & VENTILATION	
51	Adequate lighting provided as required	1
52	Room free of steam, smoke odors	1
53	Room & equipment hoods, ducts, vented as required	1 '
	provided, facilities clean	
	provided, racilities cleari	
нс	USEKEEPING	
HC 55		1
	USEKEEPING Establishment and premises free of litter, no	1
55	Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles Complete separation from living/sleeping quarters	
55 56	Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles Complete separation from living/sleeping quarters and laundry	1
55 56 57 58	Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles Complete separation from living/sleeping quarters and laundry Clean/soiled linens stored properly No live birds, turtles, or other animals	1
55 56 57 58	Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles Complete separation from living/sleeping quarters and laundry Clean/soiled linens stored properly No live birds, turtles, or other animals (except guide dogs)	1
55 56 57 58 SN 59	Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles Complete separation from living/sleeping quarters and laundry Clean/soiled linens stored properly No live birds, turtles, or other animals (except guide dogs) OKING PROHIBITED Smoking prohibited, signs posted at each	1 1 1
55 56 57 58 SN 59	Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles Complete separation from living/sleeping quarters and laundry Clean/soiled linens stored properly No live birds, turtles, or other animals (except guide dogs) OKING PROHIBITED Smoking prohibited, signs posted at each entrance	1 1 1
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RISK FACTOR VIOLATIONS IN RED

	Signature of Person in charge		/	
	Mana	0	7	111
	POITVIE		u	100
	SIGNED (Inspector)	111	///	
ш			_ / / / /	W /



INSPECTION REPORT FOOD SERVICE ESTABLISHMENTS CONTINUATION SHEET

STATE OF CONNECTICUT DEPARTMENT OF PUBLIC HEALTH

NAME OF E	STABLISHMENT	TOWN		DATE OF INSPECTION	
Statel	The Camparound	Killin	gly	4/13/17	1105/1112
INSPECTION FORM #	10		REMARKS	,	
	7-up slider	- RI- 42	° ambient	•	
	sobe RI-31	e° ambient	-		
	RI units de				
	new microwal				
	no food opera	tion a tir	ne of inspe	ection	
	,		,	,	
	,				
		9			
INITIAL (IN	SPECTOR) PAG #HS/	NPDH	INITIAL (PERSON IN C	HARGE) Nini-	fuers

Distribution: 1st - White - Health Department 2nd - Yellow - Owner/Manager

EHS-106-Rev. 11/05

TOTAL

RATING

Date Corrections Due

INSPECTION REPORT

STATE OF CONNECTICUT

ROUTINE INSPECTION | REINSPECTION

STREET OF ALLES OF PERSONNEL Adequate facilities to maintained, inclination of the contracted during storage, properly stored, liabiled, used Personnel Adequate facilities or maintained, inclination, maintained, maintained, inclination, maintained, maintained, inclinated and colors. Personnel Adequate facilities properly stored, liabiled, used Personnel Adequate facilities prope		FOOD SERVICE ESTABLISHI	MENT:	S	DEPARTMENT OF PUBLIC HEAL 410 Capitol Avenue, MS#11FDP, Hartford, O		34	□ PREOPERATIONAL □ OTHER	
TRIEST JOHNSON LINE SUPPLY SOURCES OF FOOD SOURCES OF FOOD Approved source, wholesome, and an inspection this day, the Items marked below identify the violations in operation or facilities which must be corrected by the date specified below inconstitute and the inconstitute and inconstitute		OF BLISHMENT Gbsm					ES		
Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below identify. The violations in operation or facilities which must be corrected by the date specified below identify the violations in operation or facilities which must be corrected by the date specified below identified. The property is the property in the property is belief. Property P		÷T .	. 0	1			TO	WN Clear	
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Based on an inspection this day, the items marked below identify the violations in operation or facilities which must be corrected by the date specified below SOURCES OF FOOD Approved source, wholesome,							DA	TE and TIME 7/21/17 3:30	
Preserved source, wholesome, nonadultrate, wholesome, nonadultrate was a continued of the property labeled 1 2 2 Wash water clean, proper temperature 1 2 2 2 2 2 2 2 2 2	Ва	sed on an inspection this day, the items n	narked	below	identify the violations in operation or facil	ities v	hich ı	, ,	ow
Notine terror properly labeled 1 2 2 2 2 2 2 2 2 2	so	URCES OF FOOD		EC	UIPMENT & UTENSILS: CLEANLINES	ss	VE	ERMIN CONTROL	
Person Net 1 2 Person Net 2 2 2 2 2 2 2 2 2	1		4	21	Preflushed, scraped, soaked and racked	П	42	Presence of insects/rodents	T
Polonital holistonic polycology abstance Polonital procession		nonadulterated		22	Wash water clean, proper temperature	1	43		\top
FOOP PROTECTION 3 Pernantally hazardous food meets temperature requirements during storage, property and transportation, display, service, and transportation display, service, and transportation display, service, and transportation display, service, and transportation display service, and transportation display service, and transportation display service, and transportation serviced transportation step of the serviced transportation of the serviced transportation step of the serviced step of the serviced transportation step of the serviced step of the servic	2	Original container, properly labeled	1	23				insects/rodents	
2 Food contact surfaces of uternals & equipment closin transportation display, service, and transportation display, service & t				24		2			
Light requirements during storage, preparation, display, service, and transportation 2	FO					1	FL		
dadequate facilities to maintain product tomograture. The maintain product tomograture to the maintain product tomograture. The maintain product tomograture to the maintain product tomograture. The maintain product tomograture tomograture. The maintain product tomograture tomograture tomograture tomograture. The maintain the mai	3	temperature requirements during storage,	4	26		2	44		
4 Adequate facilities to maintain product temperature, thermoneters provided 2 temperature, thermoneters provided 2 temperature, thermoneters provided 2 temperature, thermoneters provided 2 temperature, thermoneters provided 4 not re-served 1 temperature, thermoneters provided 2 temperature, thermoneters provided 4 not re-served 1 temperature, thermoneters provided 3 temperature, the provided as required 2 temperature, the provided as required 3 temperature, the provided as required 3 temperature, and cold water under pressure, provided as required 3 temperature, and cold water under pressure, provided as required 4 to 1 to 7 to 2 temperature, the provided as required 4 to 7 to				27		1	45	Floors, graded, drained as required	1
Margerature. herrometers provided 2 5 Potentially hazardous food properly thawed 2 2 6 Unwrapped or potentially hazardous food 4 2 2 WATER SUPPLY 2 Water source adequate, safe 4 3 Hot and cold water under pressure, provided as required 2 30 Hot and cold water under pressure, provided as required 2 2 Potential provided as required 3 Exempting utensity properly stored 4 3 Proper disposal approved 4 3 Publishing 5 Adequate lighting provided as required 5 Dustless cleaning methods used, clean geuipment properly stored 4 4 3 Publishing 5 Adequate lighting provided as required 5 Dustless cleaning methods used, clean geuipment properly stored 4 4 3 Publishing 5 Adequate lighting provided stequired 5 Adequate lighting p					equipment clean		46	Floor, wall juncture covered	1
Second potentially hazardous food properly thawed and preserved in the reserved in the reser	4		2	28	Equipment/utensils, storage, handling	1	47	Mats removable, good repair, clean	1
not re-served 1	5	Potentially hazardous food properly thawed	2				48		T
7 Food protected during storage, preparation, display, service & transportation 2	6		4	W	ATER SUPPLY			good repair, clean	
display, service & transportation Proof containers stored off floor		not re-served		29	Water source adequate, safe	4	49		1
Sewage disposal approved 4 3 2 1 Sewage disposal of waste water 1 1 1 Toxic items properly stored, labeled, used 4 4 3 2 1 1 1 Toxic items properly stored, labeled, used 4 4 3 2 1 1 1 Toxic items properly stored, labeled, used 4 4 3 2 1 1 1 1 1 1 1 1 1	7		2	30		2			
9 Handling of food minimized 2 10 Food dispensing utensits properly stored 1 11 Toxic items properly stored, labeled, used 4 2 Proper disposal of waste water 1 1 11 Toxic items properly stored, labeled, used 4 2 Proper disposal of waste water 1 1 11 Toxic items properly stored, labeled, used 4 2 Proper disposal of waste water 1 1 1 1 1 1 1 1 1	8	Food containers stored off floor		SEWAGE DISPOSAL					
Toxic items properly stored, labeled, used 4 PERSONNEL 3 Location, installation, maintenance 1 3 Location, installation, maintenance 1 3 No cross connection, back siphonage, backflow 4	9	Handling of food minimized	2	31	Sewage disposal approved	4			
PERSONNEL 12 Personnel with infection restricted 4 No cross connection, back siphonage, backflow 4 CLEANLINESS OF PERSONNEL 13 Handwashing facilities provided, personnel hands washed, clean 14 Clean outer clothes, effective hair restraints 15 Good hygienic practices, smoking restricted 2 EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION 16 Foot-contact surfaces designed, constructed, maintained, installed, located 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located 18 Single service articles, storage, dispensing 2 No reuse of single service article 20 Dishwashing facilities approved design, adequately constructed, maintained, installed, located 19 No reuse of single service article 20 Dishwashing facilities approved design, adequately constructed, maintained, installed, located 21 Garbage disposed of in an approved manner, at a approved frequency 22 DISHWERIT SCORE 3 Location, installation, maintenance 1 TollET FACILITIES 3 Adequate, convenient, accessible, designed, installed, installed, located 3 Food hygienic practices, smoking restricted 4 DRESSING ROOMS & LOCKERS 54 Rooms adequate, clean, adequate lockers provided, facilities clean 4 No cross connection, back siphonage, backflow 4 DRESSING ROOMS & LOCKERS 54 Rooms adequate, clean, adequate lockers provided, facilities clean 55 Establishment and premises free of litter, no insect/todent harborage, no unnecessary articles 56 Complete separation from living/sleeping quarters and laundry 57 Clean/soiled linens stored property 58 No live birds, turtles, or other animals (except) guide degs) 59 Smoking Prohibited, signs posted at each entrance 40 Storage area/rooms, enclosures – property constructed, clean 41 Garbage disposed of in an approved manner, at approved frequency 41 Garbage disposed of in an approved manner, at approved frequency 41 Garbage disposed of in an approved manner, at approved frequency 42 DEMERIT SCORE 43 2 1 DEMERIT SCORE 50 Room & equipment hoods, ducts, vented as r	10	Food dispensing utensils properly stored	1	32	Proper disposal of waste water	1	LIC	GHTING & VENTILATION	
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INSPECTION REPORT FOOD SERVICE ESTABLISHMENTS CONTINUATION SHEET

STATE OF CONNECTICUT DEPARTMENT OF PUBLIC HEALTH

NAME OF ESTABLISHMENT		TOWN		DATE OF INSPECTION				
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INSPECTION FORM #			REMARKS	,				
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