Manchester Health Department

479 Main Street Manchester, CT 06040

plan review follow-up

Establishm	nent:	Date of Inspection:
EISOI	SCOOPS	5/28/2025
	1	completed in back of house for Friezerstorage
	cabine	ts painted in dry storage room with enoxy
	4 discu	used touching up areas with bare wood
	tescutch	an to be placed in door ways trestroom, storage
	room,	back storage)
	-woods	helving to be removed or painted w/
	LDOXY	paint above chest Freezers
	-interio	or of all chest freezers must be clean prior
	to proo	luct going in
	owner	reached out to DCP for Frozen Desert and
	Bakery	liunse - pending
*	t updat	ed menu to be submitted to health Dept
*	-submi	+ \$100.00 File torplan review application
*	temail	I CFPM once completed (prior to date to open)
	4tm	ail list of ANSI approved courses
	-paintir	29 back room prior to opening
	Fill hol	es gaps by handsink by 3 bdy
		quired to wash hands at handsink in front
	4 discu	issed removing cold prep to back room
*	+FOLLOW	up with Fire building for inspections.
*	FOOD SE	ervice license application submitted.
	\$200.0	20 Fre for class 2 license pending.
		l J
Initial (Ins	Dector) L.G.	Initial (Person in Charge)

Food Es	stablishment Inspection	on Report Page 2 of 2
LHD Manchester	Inspection Report Continuation Sheet	Date 4/29/25
Establishment Trattoria Tosc	and Town Mancheste	email response 5/6/25
	TEMPERATURE OBSERVATION	INS
Item/Location/Process Tem		temp Item/Location/Process Temp
prep Kitchen WIC	F salmon 4	18 dishmachine 7/60F
cream cheese 41		IF family both room 92F
main Kitchen	poriz	10 F bor dishmachine 100ppm
cold prep MOZZ 3	GF DOLOGORN SONE	40 = quat 3-6ay 400pm
art tomatoes 3	7F hot hold marinara 1	45F
hard booled egg 35		10 F
	OBSERVATIONS AND CORRECTIVE	ACTIONS
Item Violations cited in this report m	nust be corrected within the time frames below, or a	s stated in sections 8-405.11 & 8-406.11 of the food code.
Number Luke - CFPM	on 51te	
Prep Kitchen		1
44c mixer location	1 not approved. FRA	required Too close
to light.		, , , , , , , , , , , , , , , , , , , ,
47c handle on Kni	Re damaged	
Note monitor Real	h-In freezers for ice	build up.
main Kitchen		,
/		
sec hood overdu	e Ru prof. Cleanin	g. PJC states it is
scheduled	For next week.	g. PJ(states it is Email invoice. Sticker
NOTE DISCUSSED MON	ing shields from ba	ck for lights on cooleling
	cold prep units on	cookline or cover
Bac	1 1	bulb
10PF handsink bein	g used as dump sink	cleaned + accesible installe
Note managin Labe	11 on scineeze I sprai	1 20196
Note Discussed ter	sperature range for g	ruat sonitizer. 65-75 OF
1 1 1 UT 172 .	167+ 24UBZ .	2
Discussed proper	er thawing and coolin	g procedures paters provided
by Thaw un	or retrigration or co	sid NAMing water
45 Keep At	ed that are cooling	ancoured cour once
(a) 41 of	or below.	,
Discossed FRI	P above warewash be	ack entrance in Kitchen
15 wall mos	st be smooth leasily	cleanable
		Date 4/29/25
Inspector (Signature) Rotaling	- Person	Date 4/29/25

Ris	k C	ateg	ory	: '	Food Estab	olishr	ne	nt Ir	nspe	ct	ion Repo	rt	Pa	ige 1 of	2	
Est	abli	shm	nent	typ	e: Permanent Temporary Mobile Other_					_	Date: 5	17/2	5			
Est	abli	shm	nent	A	onthony's Jamaican Rest.		4	seping Conn	cricus Health		Time In		AM/PM Time Out_			AM/PM
Add	Ires	s	31	ما	West Middle Tok		D	P	H)		LHD M	andr	nester			
Tov	vn/0	City	1	\bigcap	anchester			-			Purpose of	Inspection	: Routine	Pre-	op	
Per	mit	Hol	der	.)			Conne	ecticut De f Public H	partment lealth		Reinspectio	n	Other			
		D: 4			FOODBORNE ILLNESS RISK I									RAY.		
	_				e important practices or procedures identified as the most prevalent co compliance status (IN, OUT, N/A, N/O) for each numbered		ractor		complia				N/A=not applicable	and the second second	or injury. not obs	erved
P=	7007	rity it			=Priority foundation item		in ap						ted on-site during inspe			violation
	IN	OUT	N/A			V	CC	OS R		N C	OUT N/A N/O	Protecti	on from Contaminati	on	V	COS R
1 0		0	0		Person/Alternate Person in charge present,	Pf	(0 0 0 Foo					00
-			-8		demonstrates knowledge and performs duties Certified Food Protection Manager for Classes 2,	-	-		_		Contract of the last of the la		urfaces: cleaned & sar ion of returned, previo		P/Pf/C	00
2	0	0	0		3, & 4	C	(17			Ō	itioned, and unsafe for		P	00
					Employee Health								ture Control for Safe			
3	0	0			Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/F	of C		18 <				time and temperature			99
4 (5	0			Proper use of restriction and exclusion	P	-						ng procedures for hot he time and temperatures			00
5		0			Written procedures for responding to vomiting and	Pf			21				ling temperatures			00
3					diarrheal events	PI						per cold hol	ding temperatures			00
6	51	0	10000		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco products u	100 D/	To	510	23 <				rking and disposition	J T	P/Pf	00
7		0			No discharge from eyes, nose, and mouth	use P/C			24	> 0		ne as a publi d records	ic health control: proce	edures	P/Pf/C	00
			Control		Preventing Contamination by Hands						unc		umer Advisory			
8	\circ	0			Hands clean and properly washed	P/F	of C	0	25 <)	O O Con		y provided: raw/undercook	ed food	Pf	00
9		0	0	()	No bare hand contact with RTE food or a	P/Pf/0			201	- T			ceptible Population	The second	-110	
10		0			pre-approved alternative procedure properly followed Adequate handwashing sinks, properly supplied/accessible			50	26 (21			used; prohibited foods not		P/C	00
10			1000		Approved Source	e P1/0			27	510			ves and Toxic Subst approved and proper		ТоТ	00
11	5	0	200	literal .	Food obtained from approved source	P/Pf/0	clc				Tox		es properly identified,	ly useu		
12	-		0	0	Food received at proper temperature	P/F	_	50	28 <			red & used	es proporty recrumou,		P/Pf/C	90
13	0	0			Food in good condition, safe, and unadulterated	P/F	of C						ith Approved Proced			
14	\circ	0	0	0	Required records available: molluscan shellfish identification, parasite destruction	P/Pf/0		0	29 <				th variance/specialized	i	P/Pf/C	00
		-110				OOD R	FTA	AIL PE	RACTI	CF		CESS/ROP C	riteria/HACCP Plan			
					Good Retail Practices are preventative measures	s to contr	ol th	e addit	ion of p	atho	ogens, chemicals	, and physica	al objects into foods.			
_				umb		k in appr							on-site during inspection	n R	repeat	violation
_		N/A N			Safe Food and Water	V	1700	OS R	OL				se of Utensils		10	COS R
30 0	_		10000		eurized eggs used where required er and ice from approved source	P	_	0			n-use utensils:				(C)	00
32	_	0			ance obtained for specialized processing methods	P/Pf/0	_	00					perly stored, dried, & har es: properly stored & use		Pf/C P/C	99
					Food Temperature Control				46	50	Sloves used pro	perly	co. properly stored a asi	-	_	00
33					er cooling methods used; adequate equipment for	Df/							s and Equipment			
1 1					perature control			_	47 (21			surfaces cleanable,		P/Pf/C	00
					t food properly cooked for hot holding oved thawing methods used	Pf		00	1000	p	properly designed					
36	_				mometers provided and accurate			50	48				alled, maintained and u and test strips availab		Pf/C	00
					Food Identification				49 0	^	Non-food contact				(c)	00
37	\supset	Food	d pro	perl	ly labeled; original container	Pf/0	C						ical Facilities			
20					Prevention of Food Contamination	T-si							; adequate pressure		Pf	00
-	_				ents, and animals not present n prevented during food preparation, storage & display			00					ackflow devices operly disposed		-	
					anliness			50	53		Foilet facilities: r	properly con	structed, supplied, & c			00
41	0	Wipi	ng c	loth	s: properly used and stored	C		50	54 <	\supset	Sarbage and refu	se properly d	isposed; facilities mainta		100	00
42	0	Was	hing	frui	its and vegetables	P/Pf/0			55 4	F	Physical facilitie	s installed, r	maintained, and clean		P/PF/C	00
Pe	ermi	t Hole	der s	hall r	notify customers that a copy of the most recent inspection re	eport is a	vaila	ble.					hting; designated area		c	00
	_				tan se		Company				ns documented		not used per CGS §19 Date corrections		_	#
Per	son	in C	har	ge (Signature Date 02	-/-	25	<u> </u>			tem Violations		Date Corrections	uue	1	77
100					The Maries	,			Priori	ty F	oundation Item	Violations				
Per	son	ın C	har	ge (Printed TUTIUS	1 1					m Violations	lb lat	\ E-1-4'	¥3	B	4
Inst	ect	or (S	Siar	atur	re) Denisetous Date 5	17/2	K	21			tor/Public Healt		on Violations tervention Violations		1 9	2
				-	5	1.10	_				etail Practices V				1	23
		or (I			Densetayne	(20) 30			Requ	ire	s Reinspection	- check bo	x if you intend to rein	spect	All	note
Ap	pea	i: Ti	ne c	wne	er or operator of a food establishment aggrieved by	this or	der t	to corr	ect an	y in	spection violat	tion identifie	d by the food inspect	tor or to	hold, d	estroy,

	ood Esta	<u>biisnment insp</u>	pection	Report Page	_ of
HD Manchester	:	Inspection Report Continuation	Sheet	Date_ 5 - 7	7-25
Establishment Anthony		Rest. Town Max	chester		
0		TEMPERATURE OBSE	ERVATIONS		
Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Pork	134=	Kice & Beans	138F		
& tail	194F			Hor water	112F
Turny Goat	137P	Beef Pie	158F		
Star Beel	151F	Chicken Soup	174F	Sonityer bucket	-
			. , , .	0	
Fried Chicken	165P	CuryGoat	38F		
White Rice	145=	Chicken	40F		
PUNK	143F				
Violations sited		SERVATIONS AND CORR			274
Item	in this report must be	corrected within the time frames	below, or as stated	l in sections 8-405.11 & 8-406.11 of the	ne food code.
Number					
= C () !!			l i		Harris III
55c Ceiling ti	les - All -	tiles in Kitchen	andat	senice counter	are
to	be wast	rable.	Light cold	ored	
EE Stoined	ء مرنگ	- ~ - 1 1	0001	1-1-10-	
10 a Ci	11165	rable. - replace with	washa	OPETIES	
TYC Chair,	Junnage	rack, Shelve	s on cook	Line unclean	
Employee	1/2-050	- 1:00 00	man stu	can landin	
mprogre	- OUN 3	- discussed pr	oper Sion	age Deallor	
		M1.		V	
43C ac	hot holds leanable	ing unit in b	prown ba	e etc.	be on
			77		
	, ,	/		1	11 / 1
Discuss	ed trep	Size/quantities	- must	be rechilled > 5 pans to Rechil	imall bate
0.00	or to get	additional s	Shallan	Doos to Pachil	1
000	11:1	1 l silving	3nacoa	pars to person	1 4
- $ -$	e rectil	iled -> it can be	re place	d in deep contai	res
* Y	positor te	mperature. Us	Filiza She	ener as needed.	
DISCUME	d COOK I	mperature. U	1-1	0	
Co. III	a cook 1	UI EXECTED DU	1a-45.		
obc Wall at	steam ta	ble unclean/	no cove	base	
land sin	IC Water	off due to "d	ip" →	must replace fauc	et
, tocc	orrect di	in provide inc	cr acdo	- Xulateconsetta	a 00
1000		1/1-100			
1.	$\overline{}$	<u></u>		When serving	*
lete Hooring	Kepaired	latsenice cou	inter	7	
	/ 0				
			i		
	70		d T	sayne@manches	tect.gov
oreon in Charge (Ci	Ans	_	1	Date 0.5-7	-250
Person in Charge (Signature	7)		1 1	
nspector (Signature) 🌷)	A. oninet	aine		Date 5 7	25

Risl	(C	ate	jory:		1			Food Esta	blish	ım	nent	Insp	ec	tion	Rep	ort			P	age 1 of	2	_	
Esta	abl	ishr	nent	typ	e: I	Permanent	Temporary	Mobile Other_						- Da	ite: 5	5/6	25	5					
Esta	abl	ishr	nent	I	3E	ST GO	ى				45EDING CO	mecticut h	Calley	Tir	ne In_	•] A	M/PM	Time Out	t		AM/	PM
			3	12		Processor of the second	dTpk				DP	H		LH		Jan	chi	este					
Tov	/n/(City	4	N		nches								Pu	rpose	of Inspe	ction:	F	6unne	Pre	-op		
Per	mit	Но	lder	ì	1						onnecticut of Public	Health		1000000	inspec			Othe	A.(-				_
								ILLNESS RISK															
					_			ed as the most prevalent of		ng fa	100000000								and the second second second				Jon
_		-		_	_			(O) for each numbers				n com				t in compl	-		not applicable		=not obs	100	-
		rity i	Name of the last		Pric	rity foundation		item V=violation typ	e Mar						T.						R=repeat	-	1
	IN	OUT	N/A		_	7011	Supervisi			٧	COS R				N/A N/O				Contamina	tion		cos	_
1 (0	0	0				Person in charg		i	Pf	00					Food sep				:4:	P/C		-
-		-	1000	Aller Street, Square, Square,			owledge and pe	er for Classes 2,		_		- 16	0	0	50000000	all and some and an arrangement			cleaned & sa turned, previo	A PLIFTED BY BUSINESS CONTROL	P/Pf/C	\circ	\cup
2	\supset	0	0	1000	3, &		otection Manag	er for Classes 2,		С	00	17	0	0					and unsafe fo		P	0	0
-	200				J, Q		Employee Healt	th		_		11-	4						ntrol for Saf			_	_
					Man			onditional employee;				18	0	0					d temperatur		P/Pf/C	0	0
3	\bigcirc	0		CONTRACT OF		The state of the s	onsibilities and i	en en en encon en la life de comment anno en antigen en e	F	P/Pf	00		0						dures for hot			0	
4 (5	0	THE				striction and exc			Р	00	_	Ö	Ö	00	Proper c	oolina	time and	temperature	es	P		
			2000	NAME OF TAXABLE PARTY.				ng to vomiting and				21	Ö						peratures		Р	_	0
5	\supset	0	189	VIII. 2 CS		rheal events			1	Pf	0	22	0						peratures		Р	-	_
						Good	d Hygienic Prac	ctices				23	0						d disposition	1	P/Pf	0	0
6		0		0	Prop	per eating, ta	sting, drinking,	or tobacco products	use F	P/C	00			/	00	Time as	a publi	c health	control: proc	cedures	DIDIO		
7	0	0		0	No	discharge fro	m eyes, nose, a	nd mouth		С	00	24	1			and reco	rds		S Carlotte (Carlotte () Activity () Statement		P/Pf/C	0	0
						Preventing	Contaminatio	n by Hands				1					Const	umer A	dvisory		Equal s	TIPE	
8	\bigcirc	0		0	Han	ds clean and	properly washe	ed	F	P/Pf	00	25	0	0	0	Consumer	advisor	y provide	d: raw/undercoo	ked food	Pf	0	0
9	$\overline{}$				No I	pare hand co	ntact with RTE	food or a	D/E	f/C	00	7				High	ly Sus	ceptible	Population				
-	\bigcirc	0		\subseteq	pre-	approved alt	ernative procedi	ure properly followe	d F/F	1/0	09	26	0	0		Pasteurize	d foods	used; pro	hibited foods no	ot offered	P/C	0	0
10	\bigcirc	0			Ade	quate handwa	shing sinks, prop	erly supplied/accessib	ole F	Y/C	90				Foo	od/Color	Additi	ves and	Toxic Subs	tances			
							Approved Source				/	27	0	0	0	Food add	ditives:	approv	ed and prope	rly used	Р	0	0
11		0			Foo	d obtained fr	om approved so	ource	P/F	rf/9	00	28	0	0		Toxic sul	bstance	es prop	erly identified	90	P/Pf/C		0
12				0			proper tempera			P f		2 L			2333	stored &					F/FI/C		
13	\bigcirc	0						d unadulterated	J.	P/Pf	00								roved Proced				
14	\supset	0	0				s available: moll		P/P	f/C	00	29	0	0					ce/specialize	ed .	P/Pf/C	0	0
					iuei	iuncation, pai	rasite destructio		OD.	DE	TAIL	DAC	TIO	FC		process/	ROP C	riteria/H	ACCP Plan		PROGES ANSA	_	
			-	_		Good Pots	il Practicos are	preventative measure							o ohomie	oolo ond	physics	Lobicato	into foodo		V 1		
N	/larl	OI	Tifn	ımh	arad	item is not in	Committee of the Commit	Company of the Compan			priate bo		1712000		7.00	2000	77.00	-	C 1000 100 100 1000	on I	2=ronon	· viol	otion
	_	N/A		uiiib	cica		e Food and Wa			/	COS R		OUT	-				The second second	uring inspection)	R=repeat	The state of the last	100000
30		NIA		octo	ouri-		d where require		F		00	-	-		o utonoi			e of Ut	ensiis			cos	-
31		-	-				proved source	<u> </u>		Yf/C						ls: prope			ed, dried, & ha	andlad	C Pf/C		0
32			COMPANIE -				·	cessing methods		of The	00								erly stored & u		P/C	_	00
02	_		-	and			Temperature C			-	1010					properly		es. prope	erry stored & u	seu		0	
			F	rop				ate equipment for						0.000	3 uscu			and F	quipment				$\underline{\hspace{0.1cm}}$
33	\bigcirc					ure control	ao aooa, aaoqa	310 04011101111011	F	Pf/C	00		T	Food	and no				cleanable,				
34	$\overline{\circ}$	0					oked for hot hol	dina		Pf	00	47	0			gned, co					P/Pf/C	0	0
35	0	0	OF	ppr	ove	thawing me	thods used	7			00	5							intained and	used:			
36	0						ed and accurate				00								strips availal		Pf/C	0	0
b						***************************************	ood Identificati									ntact surf					С	0	0
37	0	Foo	d pro	perl	y lal	peled; origina	l container		F	of/C	00						Phys	ical Fa	cilities		- TABLE		
						Preventio	n of Food Con	tamination				50	0	Hot a	nd cold	water av			ate pressure		Pf	0	0
						and animals			F	of/C	00		_	_		talled; pr					P/Pf/C		_
							feed preparation	, storage & display	P/F	f/C	00	52	0	Sewa	age and	waste wa	ater pro	perly d	sposed		P/Pf/C	-	-
			sonal						F	Pf/C	00								, supplied, &	clean	Pf/C	_	_
						operly used a				С	00	54							facilities main		С	0	0
42	\supseteq	Wa	shing	frui	ts a	nd vegetable:	S		P/F	of/C	0								ed, and clear		P/Pf/C	0	0
P	erm	it Ho	ders	hall r	notifi	customers th	at a conv of the m	ost recent inspection	report is	ava	ailable	56							esignated are		С	0	0
					11.22			- I - I - I - I - I - I - I - I - I - I	,,,,,,								loves r		per CGS §1				
De			Ch		0:	-4 TA	170.W 111	7 0	1/10	5	1				ocumer			Dat	e correction	ns due		#	
rer	sor	ıın	onar	ge (Sigr	nature)	1 1/2 / / / / / / / / / / / / / / / / /	hawlyDate 5/	0 12	ر	9.	_	-		Violation								
D		, i	Cha-	ac /	D1	tod)										tem Viola	tions						
. 01	301	cat	Char	9e (- ((1)	ieu)		17.	1						olations	ealth Inte	n (on 4)	n Mala	lione		_		
Insp	ec	tor (Sign	atur	e)	Denis	etayre	Date 5	62	5	<u> </u>	Re	peat	t Risk	Factor/F	Public He	alth In		on Violations				7
lee-	٠	to-	D-:	٠,٠٠٠	7	0	Pa.61		ı							s Violatio					-	00	M
			Print			enise	Pavine] [Ke	equir	es Re	einspect	tion - che	eck bo	x if you	intend to rei	nspect	He.	100	7
Ap	pea	al. I	ne o	wne	r or	operator of	a 1000 establis	hment aggrieved b	y this	orde	er to co	rrect	any i	inspe	ction vio	olation ic	entifie	d by the	e food inspec	ctor or to) hold, (jest	фy,
			(or d	spo	se of unsafe	тооо, тау арр	peal such order to	ne Dir	ecto	or of He	ealth,	not I	later ti	nan fort	ty-eight h	nours a	after iss	uance of suc	ch order			

0-Manchester		Inspection Report Continuation Sh	eet	Date 5 0	125
tablishment Best G	A 5	Town Manch	neter		
tablishinent 1981		TEMPERATURE OBSER			
Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
				1.1.	
lilk	37F			Hot Water	116F
2+1/2	36F				
2.12-	065				
	OPS	ERVATIONS AND CORRE	CTIVE ACTI	ONE	
Violations cited in the	The second secon			in sections 8-405.11 & 8-406.11 of	the food code.
em nber	en Presidente i Christian III i general Andre Provincia e Andreague i Politicia e Antreague e				
		82 W 920	T.		
Countertop	cooler-	a lettle extra	cleanin	g	
1				J	
Mianinare	- GE	Not Connercial)		
in perowate	2)	a= Dundad	1 1 1	1 / 21/200	int
Pes	1 Veris 20	23 Cl Public H	ealth	ode, mi equipa	11
Sha	11 be con	mercial Provid	e spec	ode, All equipments sheet to head	xn
der	ot for a	ppoval priorto	purch	ase	
3 Bay si	on Clea	4n	1	I payre @manch	esterct.
Sépale S				p y	<
Γ Λ					
mop sent	clea	<u> </u>		11 - THE RESIDENCE OF THE SAME	
Hand sink	L Clean	n + Stocked			
Track can	Marine	ed at handsin	10.		
Trash curi	regions	na nasin			
			22 11	1	
	y				
rson in Charge (Signature)	TAVED I	1. WATHAWAIA		16	1195
SOIL III CHAINE ISHINAL	C111 . L-			Data 20 / A/	
pector (Signature)	D - 1	2. MATHAWALA		Date 5/6	4/25

Risk Category: 2 Food Establ	lishn	nent	Inspe	ectio	on Re	port	Page	1 of		
Establishment type: Permanent Temporary Mobile Other					Date:	5/8/29	5			
Establishment BJ's wholesale Club		seting Co	enecticut Health		Time In	dea	MPM Time Out	1:00) AI	MPM
Address 1046 Tolland Toke		DP	H		LHD Y	nanch				
Town/City Manchester				,		of Inspection		Pre-op		
Permit Holder Stacey King	G	onnecticut of Public	Department Health		Reinspe	ction	Other			
FOODBORNE ILLNESS RISK FA									i ey	
Risk factors are important practices or procedures identified as the most prevalent cont		52462						lness or in	jury.	
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it	200000		in complia			ot in compliance	AND THE PARTY OF T	N/O=not	_	11111
P=Priority item Pf=Priority foundation item C=Core item V=violation type		_					ted on-site during inspection		-	
IN OUT N/A N/O Supervision Person/Alternate Person in charge present,	V	COS R			T N/A N/C		on from Contamination			OS R
demonstrates knowledge and performs duties	Pf	00	16	3		Food separated				20
Cortified Food Protection Manager for Classes 2		98 6		/	Wall like		urfaces: cleaned & sanitize ion of returned, previously		1/6	00
2 S Certified Pood Protection Manager for Classes 2,	С	00	17 <	9 C			itioned, and unsafe food		P	0
Employee Health						Time/Tempera	ture Control for Safety			
3 Management, food employee and conditional employee;	P/Pf	00	18 <) <		Proper cooking	time and temperatures	P/P	f/C C	50
knowledge, responsibilities and reporting	LV4 UBC/VB	- CES. C	1910	$\supset \subseteq$		Proper reheating	ng procedures for hot holdi	ng		
Proper use of restriction and exclusion Written procedures for responding to vomiting and	Р	00				Proper cooling	time and temperatures			
diarrheal events	Pf	00	21 0	N S		Proper not not	ling temperatures ding temperatures			
Good Hygienic Practices	_		23 0				arking and disposition	D/		
6 Proper eating, tasting, drinking, or tobacco products us	e P/C	00				Time as a publi	ic health control: procedure	96		
7 O No discharge from eyes, nose, and mouth	С	00		0		and records	o nodiai odna on procedure	P/Pf	/C C	0
Preventing Contamination by Hands						Cons	umer Advisory	11:00	Nine.	
8 Hands clean and properly washed	P/Pf	00	25 <	$\supset \subset$			y provided: raw/undercooked fo	od F	Pf C	
9 No bare hand contact with RTE food or a	P/Pf/C	00	001	T-		Highly Sus	ceptible Population		-8	
pre-approved alternative procedure properly followed Adequate handwashing sinks, properly supplied/accessible	Pf/C		1000				used; prohibited foods not offer		/C C	00
Approved Source	TFI/C	1010	27 0	710			ves and Toxic Substance approved and properly us		DIC	
11 C Food obtained from approved source	P/Pf/C	00					es properly identified,			7
12 C Food received at proper temperature		ÖÖ		0		stored & used	es property identified,	P/P	f/C	0
13 Food in good condition, safe, and unadulterated	P/Pf	00				onformance w	ith Approved Procedures			
Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	00	29 <				h variance/specialized	P/P	fIC C	00
	OD DE	TAILE	PRACTI			process/ROP c	riteria/HACCP Plan	1.7.5		
Good Retail Practices are preventative measures to	o contro	the add	dition of n	athoa	ens chem	icals and physica	I objects into foods			
			x for CO				on-site during inspection	R=rep	oat vi	olation
OUT N/A N/O Safe Food and Water	V	COS R					se of Utensils			OS R
30 Pasteurized eggs used where required	Р	00	43 <	⊃ In-	use utens	ils: properly stor	ed	(200	00
31 Water and ice from approved source	P/Pf/C		44 (⊃ Ute	nsils/equi	pment/linens: prop	perly stored, dried, & handled	Pf	f/C C	00
32 Variance obtained for specialized processing methods	Pf	1010	45 0	Sir	gle-use/si	ngle-service article	es: properly stored & used	P	/C C	0
Food Temperature Control Proper cooling methods used; adequate equipment for			46	اقال	oves used	properly				00
133 reper cooling metriods used; adequate equipment for temperature control	Pf/C	00		Fo	nd and no		s and Equipment surfaces cleanable.		_	_
34 O Drant food properly cooked for hot holding	Pf	00	47 0	1		signed, construct	Security Street and Control of the C	P/Pf	/C	
35 O Approved thawing methods used		00					lled, maintained and used	-1	_	
36 C Thermometers provided and accurate	Pf/C	00		cle	aning age	ents, sanitizers,	and test strips available	Pf/	C	0
Food Identification			49)	Ø No	n-food co	ntact surfaces c	lean	G	3	0
Food properly labeled; original container	Pf/C	00		_ I			ical Facilities			
Prevention of Food Contamination 38 Insects, rodents, and animals not present	Dir	00					; adequate pressure			00
39 Contamination prevented during food preparation, storage & display		00				stalled; proper ba				0
40 Personal cleanliness		00					structed, supplied, & clean	Pf/		00
41 Wiping cloths: properly used and stored	С	00	54 0	⊃ Ga	bage and	refuse properly di	sposed; facilities maintained			50
42 Washing fruits and vegetables	P/Pf/C	00	55	Ph	ysical fac	ilities installed, n	naintained, and clean	P/Pf		00
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ilable.	56 0	⊃ Ad	equate ve	entilation and ligh	nting; designated areas us	ed (0
The second secon		_					not used per CGS §19a-36			
Person in Charge (Signature) S - Will Date 5/8	125				docume		Date corrections du	е	#	
Oleven 10 - 14	-				n Violatio	ns tem Violations	Part I de			
Person in Charge (Printed) Stacky Imm	Í.				Violations		8/8/25		-	
Increasing Commences Water 1 11	181	7~	Risk F	acto	r/Public F	lealth Intervention	on Violations		1	
Inspector (Signature) AddlywfemgwDate S	181	25	Repe	at Ris	k Factor/	Public Health Int	ervention Violations			
Inspector (Printed) Katelynn Person						es Violations	v if you intond to sole		5	
Appeal: The owner or operator of a food establishment aggrieved by the	nis orde	er to co	rrect an	v incr	ection w	olation identific	x if you intend to reinspec	r to b-1		
or dispose of unsafe food, may appeal such order to the	Directo	or of He	alth not	t late	than for	ty-eight hours o	offer issuance of such are	to noid	, des	тгоу,

	F00	u Esta	piisnmen	Linsped	cuon r	teport	Pageo	
LHD M	lanchester		Inspection Report Co				Date 5/8/1	25
Establishı	ment BJ's W	holesal	le (No Town_	manch	ester			
			TEMPERATU		ATIONS			
Item	/Location/Process	Temp	Item/Location/	Process	Temp		cation/Process	Temp
Deli	cheese	40 =	hot hot c	micken	162F	deli he	andsink	87F
20.	roast beef	40 F				OND FOOD	n handsink	89F
	salami	39 F				baken	handsink	9ZF
	triker	40 F				ballen	avat 3bay	200,00
WIC	cheese	39 F					ns - customer	85=
	han	YOF						
Dairy		CIIK						
		1 1						
			SERVATIONS AN					
Item	Violations cited in this	report must be	corrected within the til	me frames below	, or as stated i	in sections 8-405	5.11 & 8-406.11 of the fo	ood code.
Number	Stacey - M	mager	- (FPM					
NOTE		//		1095, 1	er B	5's on	e 180°1	-/
550		monito		Mon	- (1001	ning fin	damage	
550			1					
	repai	r as	needed.	some	areas	need a	Hention:	n deli
99 C	caulk behi	nd 3	-bay in	deli	uncled	en June	teangible,	
	MERON	and u	sing mete	al fla	shing.			
SIC	3-bay fac			en on	IN I	1 1005€	,	
490	wall behin	4	-bay unc	. /	deli	7 1000		
SIC		1 .		1eg King	9(11)			
NOTE	bakery dis	hmach			rec. T	f replac	ing and spec	Sheet
15c	cookies by	read o	in speed					TOWLY
	Thee +	on to	on shelf	to co	wer.			
NOTE	Discosted	emplo	140 Stora	ice of	acico-	ts (ba	Ken	
NOTE	Discussed Test strip No ill for	s and	I themore	Rejers	availa	5/e!	()	
NOTE	No ill for	nd wor	Vere Die	cossed	(PACT)	NO 6 19	materia ac	toral
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		132 11311						
				1				
		-						
								
erson in	Charge (Signature) (Signature)	hing					Date 5/8/	25
nspector	(Signature) Auto	Lun A.	e man				Data 5/8/	75

- 62												
Risk Category: Food Establ	nen	t Ir	spec	tion	Re	port		Page 1 of				
Establishment type: Permanent Temporary Mobile Other					Dat	te:	5/22/25					
Establishment BOBS JERKY FOR ACAUSE		4cerii	ng Conne	cticut Health	Tim	ne In	7. 7.	MPM Time	Out_3	:00	AM/PI	N
Address 330 Green Rol		م	D	H)	LHI	D M	lanches	ttr_				8
Town/City Manchester					Pur	rpose	of Inspection:	Routine	O Pro	e-op		
Permit Holder ROBERT 1NOOD	C	onnecti of Pu	icut De ublic H	partment ealth	Rei	nspe	ection	Other				_
FOODBORNE ILLNESS RISK FA	ACTO	RS	ANI	D PUBI	LIC H	IEAL	TH INTERVE	ENTIONS			П	ī
Risk factors are important practices or procedures identified as the most prevalent contri	ributing fa	ctors o	of food	lborne illnes	ss or inju	ry. Inte	erventions are contro	l measures to preven	t foodborne illne	ss or injur	y -	
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it	tem	- 11	N=in	complianc	ce C	UT=r	ot in compliance	N/A=not appl	icable N/	O=not ob	served	
P=Priority item Pf=Priority foundation item C=Core item V=violation type	Mark in	appr	opria	te box for	COS	and/or	R COS=correct	ted on-site during	inspection	R=repea	at violatio	on
IN QUT N/A N/O Supervision	V	cos	R	IN	ØUT N	I/A N/C		on from Contar		V	COS F	R
Person/Alternate Person in charge present,	-			15 0			Food separated	and protected		P/C	00	5
demonstrates knowledge and performs duties	Pf	0	0	16	/	5		urfaces: cleaned	& sanitized		000	
2 Certified Food Protection Manager for Classes 2,	_			17	6		Proper dispositi			10		
3, & 4	С	0	0	17				tioned, and uns		P		ر
Employee Health							Jime/Tempera	ture Control for	Safety	By I	-	П
Management, food employee and conditional employee;	DIDE			18 0	0	00	Proper cooking	time and tempe	ratures	P/Pf/C		5
knowledge, responsibilities and reporting	P/Pf	0		19 🔘	0	0	Proper reheatin	a procedures fo	r hot holding		000	
4 Proper use of restriction and exclusion	Р	0	0	20 🔘	0	10	Proper cooling	time and temper	atures	F		
Written procedures for responding to vamiting and				21 0	0	00	Proper hot hold	ing temperature	9	F	-	_
diarrheal events	Pf	0	0	22			Proper cold hole			F		_
Good Hygienic Practices		-					Proper date ma			P/Pf		_
6 O Proper eating, tasting, drinking, or tobacco products us	e P/C	0	0			1	Time as a publi					_
7 O No discharge from eyes, nose, and mouth	C	0		24 🔘	0	5	and records	o nearm control.	procedures	P/Pf/C	00	\supset
/ Preventing Contamination by Hands		_				-		ımer Advisory				
8 O O Hands clean and properly washed	P/Pf	0	0	25 🔘	0	1	Consumer advisor		ercooked food	Df	00	5
No hare hand contact with RTE food or a				20 0				ceptible Popula				_
pre-approved alternative procedure properly followed	P/Pf/C	0	0	26 🔾	0		Pasteurized foods			PIC	00	=
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	0	20	7	Designation	od/Color Additi					=
Approved Source	1. 1/0			27	010		in the second se	approved and			100	-
11 Food obtained from approved source	P/Pf/C	10			7			es properly iden				
12 O Food received at proper temperature	P/Pf			28	0		stored & used	es property iden	ined,	P/Pf/C		0
13 Food in good condition, safe, and unadulterated	P/Pf	_	-	_			Conformance wi	th Approved D	raaaduraa			
Poquired records available: mallycoon shallfish			\subseteq	- 1	/	Bass		h variance/spec				_
identification, parasite destruction	P/Pf/C	0	0	29 🐼	0			riteria/HACCP P		P/Pf/C	00	>
	OD PE	TAII	DD	ACTICE	=0		process/NOF C	ILEHA/HACCF F	Idil UNY PI			301
Good Retail Practices are preventative measures to						chen	nicals and physica	I objects into food	le			_
				for COS a				on-site during ins		Derene	d vialati	
OUT N/A N/O Safe Food and Water	V	cos		OUT	ariu/Or r	`			Jection	R=repea		-
30 Pasteurized eggs used where required	P	0	-	_	In uso	uton		e of Utensils	The state of	156	COS R	
31 Water and ice from approved source	P/Pf/C	_	-				sils: properly stor ipment/linens: prop		0 5 5 5 1 5 1	C	00	_
32 O Variance obtained for specialized processing methods	Pf	0	_				ingle-service article					
Food Temperature Control							d properly	ss. properly storet	a useu		00	_
Proper cooling methods used: adequate aguinment for		T	$\overline{}$	40	Glove	s use		and Equipmen			1010	2
temperature control	Pf/C	0	0	FT-T	Food :	and n	on-food contact s	and Equipmer				
34 O Plant food properly cooked for hot holding	Pf	0		14/					ne,	P/Pf/C	00	0
35 O Approved thawing methods used		0					signed, construct ng facilities: insta		and wasd	4		_
36 Thermometers provided and accurate		0					ents, sanitizers, a			Pf/C	00	0
Food Identification	1110		9				ontact surfaces cl		/aliable		0	_
37 Food properly labeled; original container	Df/C	0		43 0	INOTI-IC	Jou co			<u> </u>	C	1010	2
Prevention of Food Contamination	FIIC	10	9	50	Hot or	d ool		ical Facilities	2002		1015	_
38 Insects, rodents, and animals not present	Dec	0					d water available			Pf		
39 Contamination prevented during food preparation, storage & display							stalled; proper ba				00	
40 Personal cleanliness	P/Pf/C						d waste water pro				00	_
41 Wiping cloths: properly used and stored		0					ies: properly cons			Pf/C		
42 Washing fruits and vegetables	P/Pf/C						refuse properly di			C	00	
			7.7				cilities installed, n				00	
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ailable	e.				entilation and ligh			C	0	2
7.18	1477						per latex gloves n					-
Person in Charge (Signature) 11 10000 Date 5/2	221	2/1		Violatio Priority				Date correc	uons aue		#	- 20
00./	-,		-				Item Violations			+-		-
Person in Charge (Printed) Libert Wood				Core Ite				8122170			1	3
I Marcadial Ela	1	-	\neg				Health Intervention			_		-
Inspector (Signature) L. Date 5/27	1124)					/Public Health Int		ions		_	-
I Ally a in A icalinal I	1-	*	\neg				es Violations				7	
Inspector (Printed)				Require	es Rei	nspe	ction - check box	x if you intend to	o reinspect		-	
Appeal: The owner or operator of a food establishment aggrieved by the	his orde	er to	corr	ect anv i	nspec	tion v	iolation identifie	d by the food in	spector or t	blod o	destroy	/
or dispose of unsafe food, may appeal such order to the	Directo	or of	Hea	Ith, not la	ater th	an fo	rty-eight hours a	fter issuance o	f such orde	r.	y	11

Food Establishment Inspection Report LHD Manchester Inspection Report Continuation Sheet Establishment BOBS JERKY FOR a CAUSE Town Manchester TEMPERATURE OBSERVATIONS Item/Location/Process Temp Item/Location/Process Item/Location/Process Temp Meat #1 32F Not accessible **OBSERVATIONS AND CORRECTIVE ACTIONS** Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code. Item Number CFPM: @ Robert Wood white granular not labeled on drystorage shelving sample set up-tood covered trongs (clean + dirty available food prep nappening at time of visit &manchesterct. gov with corrective Person in Charge (Signature)

Inspector (Signature)

				ų.													- 20	
Ris	k Ca	iteg	ory:	2		Food Estab	lishm	nen	t In	spe	ecti	on Re	port		Pa	ge 1 of _	Y	
Es	tabli	shm	ent ty	/pe: Pe	rmanent Temporary I	Mobile Other					_	Date:	5/8	125				
Es	abli	shm	ent (Che	CKers Pizz	a		4sepin	onne	ticut Health		Time In	430	AM(PM	Time Out_			AM/PM
					urtford Road				D	H)		LHD [Dance	nesta				
	wn/C			(N	chester							Purpos	e of Inspecti	on:	Routine	Pre-c	gc	
Pe	rmit	Holo	der	1			Co	onnection of Pu	cut Depublic He	oartment oalth		Reinspe	ection	Oth	er			
					FOODBORNE IL	LNESS RISK F	ACTO	RS.	ANI) PU	BLI	IC HEA	LTH INTER	EVENTION	ONS			- 1
		Risk f	actors	are importa	ant practices or procedures identified	as the most prevalent con	tributing fa	ctors c	of food	borne ill	lness i	or injury. Int	erventions are co	ontrol measul	res to prevent foodbo	rne illness	or injury.	
			-		ance status (IN, OUT, N/A, N/C					compli	0.000		not in complian	ce N/	A=not applicable	N/O=	not obs	erved
P	Prior	-		_	y foundation item C=Core ite			_							site during inspec			violation
	IN (TUC	N/A N/		Supervision		V	cos	R			UT N/A N/		COLUMN TO THE PARTY OF THE PART	m Contaminati	on		COS R
1	0		0		n/Alternate Person in charge		Pf	0	0		_		Food separa					00
					nstrates knowledge and perfo ed Food Protection Manager					16 <	2	00	-		s: cleaned & sar		P/Pf/C	00
2	0	P	0	3, & 4		101 Classes 2,	(c)	0	*	17					returned, previou , and unsafe foc		Р	00
					Employee Health								Time/Temp	erature C	ontrol for Safe	ty		
3	0	0			ement, food employee and cor		P/Pf	0		18 <					and temperature			00
	-				edge, responsibilities and rep										edures for hot h			00
4	0	0			r use of restriction and exclu		P	0	0						nd temperatures			90
5	0	\circ		1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	n procedures for responding eal events	to vorniting and	Pf	0	0				Proper hot h					00
		7.317	- 1	Glairin	Good Hygienic Practi	ces				23					and disposition			00
6	0	0		Prope	r eating, tasting, drinking, or		se P/C	0	0						th control: proce	dures		
	_	0			scharge from eyes, nose, and		С	Ō		24	ی ار		and records		oo p. ooo		P/Pf/C	00
					Preventing Contamination	by Hands							Co	nsumer A	Advisory			
8	0	0			clean and properly washed		P/Pf	0	0	25 <	$\supset $				ed: raw/undercook	ed food	Pf	00
9	0		00)	re hand contact with RTE for		P/Pf/C	0							le Population			
		0			proved alternative procedure			====	100	26	20			AND THE STREET, STREET	rohibited foods not	DESCRIPTION OF THE PROPERTY.	P/C	00
10	0	$\mathcal{L}_{\mathcal{L}}$		Adequa	ate handwashing sinks, properl Approved Source		Pf/C	0	\Box	27 (7/2	-			nd Toxic Substa			<u> </u>
11	0	0	G03453	Food	obtained from approved sour		P/Pf/C								ved and properl perly identified,		<u> </u>	00
_			00		received at proper temperatu			0		28 <			stored & use		peny identified,		P/Pf/C	00
_		ŏ			in good condition, safe, and			0							proved Procedi	ıres		
14	0	0	0	Requi	red records available: mollus	can shellfish	P/Pf/C	0	0	29	7				nce/specialized		DIDEIC	00
				identif	ication, parasite destruction								process/RO	P criteria/	HACCP Plan		P/PI/C	
7					Cood Betail Brootings are		OD RE									ele II		
	Mark	OUT	if nun	abored its	Good Retail Practices are premis not in compliance V=v													
_	OUT			ibered ite	Safe Food and Water		in approp	cos	_	OL OL		d/or R		Use of U	during inspection	R-		violation cos R
_	0			steurized	eggs used where required		Р	0	-			-use uten	sils: properly		telislis		100	00
31	0			The party of the same	ice from approved source		P/Pf/C	-	_						ored, dried, & har	dled	-	00
32	0		Va	riance of	otained for specialized proce		Pf	0	0						perly stored & use			00
	_	-			Food Temperature Co					46	\supset G	loves use	d properly				С	0
33	1				ling methods used; adequate	e equipment for	PfC	0		-	-				Equipment			
					e control properly cooked for hot holdi	200	Pf	0		47	2		on-food conta				P/Pf/C	00
					hawing methods used	ilg		0			١٨		signed, consti		naintained and u	sed:		
	•				ters provided and accurate		Pf			48	2		•	7/	st strips availabl		Pf/C	00
	_				Food Identification	1		J		49 (ontact surface				С	00
37	0	ood	prope	erly label	led; original container		Pf/C	0	0	T long			P	hysical Fa		EVA		
	A .				Prevention of Food Conta	mination									uate pressure			00
					nd animals not present	2	PAC						nstalled; prope				P/Pf/C	00
				on preve leanlines	nted during food preparation, s	torage & display	P/Pf/C						d waste water					00
-	_	_			erly used and stored		C PT/C	00							d, supplied, & c			99
_	_				vegetables		P/Pf/C								ned, and clean			00
	7.0	CASH SIV	2/17	832 - 7386A	ustomers that a copy of the mos	t recent inspection rep				56 <		dequate v	entilation and	lighting; o	designated area	s used		00
		_			0	0. 301	-1					s docum			ed per CGS §19a			#
Pe	rson	in C	harge	(Signat	ture Spoke w/	Smilesph	pno	ne				em Violati		De	ite con ecuons	aue	1	n'
		2000								Priori	ity Fo	oundation	Item Violation	ns				
Pe	rson	in C	narge	(Printe	d)							Violation						
Ine	pect	or /9	Signat	ure) l	Yours Parm	Q Date 5	10/10	اس					Health Interve					
0	1000	٥. ر٥	- Suat		sense raigh	S Date O	0/6	ے	\dashv				ces Violations		tion Violations			
			rinte		enise roung		•			Regu	uires	Reinspe	ction - check	box if you	u intend to rein:	spect	+	
					perator of a food establish	nent aggrieved by t	his orde	er to	corre	ect an	y ins	spection	violation ident	tified by th	ne food inspect	or or to	hold, d	estrov.
			or	dispose	of unsafe food, may appe	al such order to the	Directo	or of	Heal	th no	t lat	er than fo	rty-eight hou	rs after is	suance of such	order		

	ood Estab	olishment insp	ection I	Report Page	of_
10 Marchest	to	Inspection Report Continuation S	heet	Date 5/8/	125
tablishment Check	Kers Pizza	Town Max	chester	7.7	
ablishment Nec	16 3 1 1200				
Item/Location/Process	Temp	TEMPERATURE OBSEI	Temp	Item/Location/Process	Temp
mato	415		, , , , ,	101111200010111100000	Temp
1270	41=			Hotwater	143F
hed dar Cheese				TIET WEEK	
<u>Neathall</u>	YOF			No Soniture made	
	10.			Staff Couldn't	- da De a e
wiley	39 F			SIGNI COULDIN	region
omato	36 F				
apticola	38F				
	OBS	ERVATIONS AND CORRE	CTIVE ACTIO	ONS	
Item Violations cited	d in this report must be	corrected within the time frames be	low, or as stated	in sections 8-405.11 & 8-406.11 of the	e food code.
lumber					
550 Holesia 7	FOR CIL	- aha al a	11		
	121-1115	o smooth and e	asilya	earable	
PF Stall on	site (1) No	+ Certified Tood	Protection	Manager/Not-Kn	owledgal
C GO	Dinner Ceach	red, All attemp	e 4, 0 4	Van Vedagle CH	=pm '
			3 Toget	Chew leagues 6/C	111
	stay to st	one tailed			
	Juner state	d Dizzaprep r	not work	ling - Should be.	empty
_	All Galia	D127a prep 50	oF _> 1	iscarded Provide	2 Spec
	78 77		•		100
sed Own	er Volente	nly closed.	Cann	ot be open wit	hout
= a C	FPM 00:	site!			
St. Back do	10		1 -		
		loor open without			
3PF Lold pre	ep notwo	King - tooda	preate	than 50t discar	ded
55C Finner	cracked/	to so and			
			/1	-	
		nes unclea			
36PF No This	n probe-H	reachin free	Alcoho	ol wipes	
52 c 1co buil	d=1110 00	reachin lace	- 05		
120.00	up on	reaction of the	~ .		
1/					
Kitchen	much cle	earer!			
Mania	00 5 00 0 10 0	Ail of Tiles T	200	items stored pro	2.0.
- New W	LS/ (able C	uling liks / P	usonal	items silved pro	pery
		/			Ē.
Mon Sin	K Required	Dinner -	Dance Co	ose Location.	
	- jegue	OWIN	Pope	Je wara,	
				35175	
	V may to	1200 C 10 C Ha1			
erson in Charge (Signatu	re) X SPOKE TO G	owner over the pho	ne	Date ,	,
spector (Signature)	Danian	Lame			120
special (orginature)	· Comment	· wy		Date 5 8	100
		U		ı	I

	1		1	
Page	1	of	!	

Manchester Health Department 479 Main Street

Manchester, CT 06040

Follow-upfrom 1	5/8/25	
Establishment:	40	Date of Inspection:
Checkers Pizza		5-15-25
•		
person on	site Keur	Briley Knowledgabl
I I I I I I I I I I I I I I I I I I I		3
Staff requi	ses Certified	Food Potection Manager
Trans	nio S	Food Potection Manager
Schedule	empergee	within I week
	<i>≅</i> //	
Privide of	ealth Dpt	with registration of year as needed to
as man	y employ	rees as nieded to
Stayope	<u>``</u>	3
01		
*		
		a a
PizzaStation	not inuse	
5		
Initial (Inspector)	~	Initial (Person in Charge)
<u> </u>		Trenin Brile!

Risk Category: 7 Food Establ	ishm	nent I	nspecti	on Rep	ort	Page	e 1 of <u>2</u>
Establishment type: Permanent Temporary Mobile Other				Date:	5/5/2	:5	
Establishment Che7 Ben Dinec		sering con	necticus Health			AM/PM) Time Out_	1:00 AM/PM
Address 977 Conter St.		D			nanch		
Town/City Manchester				-	of Inspection		Pre-op
	Co	onnecticut D		Reinspect	tion	Other	50 COL
Permit Holder JOHN QUITION FOODBORNE ILLNESS RISK FA	ACTO	2001-1-10810-1	MA SOUTH	1,7/6		i i	2 M H 1 1 2 1 2 2 1
Risk factors are important practices or procedures identified as the most prevalent contra	ributing fa	ctors of foo	odborne illness o	or injury. Interv	rentions are contr	ol measures to prevent foodborn	e illness or injury.
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it	em	IN=ir	compliance	OUT=not	in compliance	N/A=not applicable	N/O=not observed
P=Priority item Pf=Priority foundation item C=Core item V=violation type	Mark in	appropri	ate box for C	OS and/or R	COS=corre	cted on-site during inspection	on R=repeat violation
IN OUT N/A N/O Supervision	V	COS R	IN D	JT N/A N/O		ion from Contamination	V COS R
Person/Alternate Person in charge present,	Pf	00	15 🗷		Food separate	d and protected	P/C O O
demonstrates knowledge and performs duties			16 🛇 🤇	10000		surfaces: cleaned & saniti	
2 Certified Food Protection Manager for Classes 2,	С	00	17 0	J. HUNDOWSKOUWING		tion of returned, previous	ly POO
3, & 4						litioned, and unsafe food	
Employee Health			10 0			ature Control for Safety	
Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf	00				time and temperatures	P/Pf/C O O
4 2 Proper use of restriction and exclusion	Р	00	19 0			ng procedures for hot hol	
Written procedures for responding to vemiting and	P	00	21 8			time and temperatures	P O O
diarrheal events	Pf	00	22 0 2			lding temperatures	
Good Hygienic Practices						arking and disposition	P/Pf O O
6 Ø Proper eating, tasting, drinking, or tobacco products use	e P/C	1010				lic health control: procedu	
7 No discharge from eyes, nose, and mouth	C	00	24 0		and records	no nearth control. proceed	P/Pf/C
Preventing Contamination by Hands						sumer Advisory	
8 O Hands clean and properly washed	P/Pf	00	25 0			ry provided: raw/undercooked	food Pf OO
9 No bare hand contact with RTE food or a	חוחנום			/		sceptible Population	
pre-approved alternative procedure properly followed	P/Pf/C	00	26 0	O O F		used; prohibited foods not off	ered P/C O
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	00				ives and Toxic Substan	
Approved Source			27 0 0	OSF	Food additives	: approved and properly	used POO
11 O Ood obtained from approved source	P/Pf/C	00	28			ces properly identified,	
12 C Food received at proper temperature	P/Pf	00	20 0		stored & used	autorianus 🕶 on trata 🖣 autorian 🖷 . 11 July terrana des arriboetatos	P/Pf/C O
13 💇 🔾 Food in good condition, safe, and unadulterated	P/Pf	00				ith Approved Procedur	es
14 O Required records available: molluscan shellfish	P/Pf/C	00	29 0			th variance/specialized	P/Pf/C O O
identification, parasite destruction				F	process/ROP	criteria/HACCP Plan	171110
GO!	OD RE	IAILP	RACTICES				
Good Retail Practices are preventative measures to							The second of th
			for COS and	i/or R		on-site during inspection	R=repeat violation
OUT N/A N/O Safe Food and Water 30 Pasteurized eggs used where required	V P	COS R				se of Utensils	V COS R
31 Water and ice from approved source	P/Pf/C	00			s: properly sto		c 0 0
32 O Variance obtained for specialized processing methods	P/PI/C	00				perly stored, dried, & handl les: properly stored & used	
Food Temperature Control	EI			oves used		ies, properly stored & used	P/C 0 0
Proper cooling methods used adequate equipment for		Т		oves useu		s and Equipment	1000
temperature control	Pf/C	00	I F	ood and non		surfaces cleanable,	
34 O O Plant food properly cooked for hot holding	Pf	00				sted, and used	P/Pf/C O
35 O Approved thawing methods used		00	I W			alled, maintained and use	eq.
36 Thermometers provided and accurate		00				and test strips available	Pf/C 0 0
Food Identification		1010			tact surfaces		(000
37 C Food properly labeled; original container	Pf/C	00				sical Facilities	
Prevention of Food Contamination		1		ot and cold		e; adequate pressure	Pf O O
38 Insects, rodents, and animals not present	Pf/C	00	51 O P			packflow devices	P/Pf/C O O
39 Contamination prevented during food preparation, storage & display	P/Pf/C	00	52 O S			operly disposed	P/Pf/C O O
40 Personal cleanliness	Pirc	00	53 O To			structed, supplied, & clea	
41 Wiping cloths: properly used and stored	С	00	54 O G	arbage and re	efuse properly	disposed; facilities maintain	ed C O O
42 Washing fruits and vegetables	P/Pf/C	00				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	ailable	56 O A	dequate ven	ntilation and lig	hting; designated areas i	used C O O
A STATE OF THE SECTION TEST						not used per CGS §19a-	36f
Porson in Charge (Signature)	_	7,-		documen		Date corrections	due #
Person in Charge (Signature)	5-0	ナ ン		m Violation			
Person in Charge (Printed)	~ -				em Violations	131-1	
				Violations	ealth Interventi	on Violations	4
Inspector (Signature) Ratelyn Hornor Date 5	5	25				ntervention Violations	
1/-1 /	-			ail Practices		Toldiolis	Ч
Inspector (Printed) Kaylelyna Recon			Requires	Reinspecti	ion - check bo	ox if you intend to reinsp	ect
Appeal: The owner or operator of a food establishment aggrieved by the	his orde	er to cor	rect any ins	pection vio	lation identifie	ed by the food inspector	or to hold, destroy
or dispose of unsafe food, may appeal such order to the	Directo	or of He	alth, not late	er than forty	v-eight hours	after issuance of such o	order

Food Establishment Inspection Report	† Page <u>2</u> of <u>2</u>
LHD_Man(h-PS+Pr Inspection Report Continuation Sheet	Date_5 5 25
Establishment Chez Ben Diner Town manchester	
TEMPERATURE OBSERVATIONS	
	n/Location/Process Temp
12 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7	nachine (100+ 100ppm
diced ham 40 F bailties week in custo	oner bathroom 114 E
beef 41 F milk 38 F	
UIC potetue 37F	
gound beef 38 F Final egg temp 185 F	
the port 10 30.	
OBSERVATIONS AND CORRECTIVE ACTIONS	0.40544.0.0.40044.511.5
Item Number Violations cited in this report must be corrected within the time frames below, or as stated in sections	δ-405.11 & δ-406.11 of the food code.
MIRE FOR ON SURE COPPAIN	1 1 10
39c splash guard required on handshik in ba	ck by shelf.
44c containers improperly stored must not be	under sink (COS)
49c metal shelf in UIC unclean	
490 interfor lower shelf of reach in freeze	in back storage
nelean	9
- Owen	
NOTE Discussed w/ PIC option for using Time as	a public health control
I Overall clean and organized.	A for creamers
Discossed dented can oblice	
2 3 1 1 1 1 1 1 1 1 1 1	1 1 - (1)
Discussed light bulb options for higher	intendity in WIC
Uiscussed promptly covering tood getter	cooling
shood cleaning performed in April V	
Good date marking!	Corn Cob
Person in Charge (Signature)	Pata C.C. T. Ship
Inspector (Signature) Williams Person	Date 5-5-05

Denise Payne

From: ct.1677.BucklandHills <ct.1677.BucklandHills@chipotle.com>

Sent: Tuesday, May 6, 2025 3:11 PM

To: Denise Payne Catherine Bellucci

Subject: Hand sink

EXTERNAL MESSAGE - Think Before You Click!

Good afternoon, Chipotle Facilities came today and repaired our hand sink, it is no long hanging off the wall. We are still waiting for the water heater to be fixed.

Thanks,

James Reynolds

Risk Category: Food Establ	ishn	nen	t Ir	nsp	ect	tion Rep	oort	Page 1	of _ 2	
Establishment type: Permanent Temporary Mobile Other					_	Date:	5-8.25			
Establishment Dunkin Donuts		+sepin	g Conne	ecticut Hea	the same	Time In_	3 AM(PM)	Time Out		AM/PM
Address 318 Adams St			P	H		LHD	Manch	ester		
Town/City Marches ter						Purpose	of Inspection: F	outine Pr	re-op	
Permit Holder	Co	onnection of Pu	cut De	epartme	nt	Reinspec	ction Other	·		
FOODBORNE ILLNESS RISK FA	ACTO	RS	ΔNI	D PI	IBI	IC HEAL	TH INTERVENTIO	NS		S = 15.
Risk factors are important practices or procedures identified as the most prevalent contri									ess or injury.	
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it				comp	0.00			The second secon	/O=not obs	_
P=Priority item Pf=Priority foundation item C=Core item V=violation type				_	_					_
IN OUT N/A N/O Supervision	V	cos				OUT N/A N/O		Contamination		COS R
Person/Alternate Person in charge present	Dr.			15			Food separated and pro			0
demonstrates knowledge and performs duties	Pf	0	0	16		00	Food-contact surfaces:			00
2 Certified Food Protection Manager for Classes 2,	(0)			17	0	0	Proper disposition of re	turned, previously	Р	00
3, & 4				17	\subseteq		served, reconditioned,		F	
Employee Health						T	Time/Temperature Co			
Management, food employee and conditional employee;	P/Pf	0	0	18			Proper cooking time an			00
knowledge, responsibilities and reporting 4 O Proper use of restriction and exclusion	-			_			Proper reheating proce			00
Writton procedures for responding to vemiting and	Р	0	0	21	$\frac{2}{2}$	300	Proper cooling time and Proper hot holding temp	nemperatures		00
diarrheal events	Pf	0	0				Proper cold holding tem			
Good Hygienic Practices		_					Proper date marking an			00
6 Proper eating, tasting, drinking, or tobacco products us	e P/C	0	0				Time as a public health		<u>. T</u>	
7 O No discharge from eyes, nose, and mouth	С	0	_	24	0	000	and records	oonaon procedures	P/Pf/C	00
Preventing Contamination by Hands							Consumer Ad	dvisory		1000
8 O O Hands clean and properly washed	P/Pf	0	0	25	0	00	Consumer advisory provided	d: raw/undercooked food	d Pf	00
9 No bare hand contact with RTE food or a	P/Pf/C		0				Highly Susceptible			
pre-approved alternative procedure properly followed				26	0	00	Pasteurized foods used; pro			00
Adequate handwashing sinks, properly supplied/accessible	Pf/C		0				od/Color Additives and			
Approved Source				27	0	00	Food additives: approve		d P	00
Food obtained from approved source	P/Pf/C			28	0	00	Toxic substances prope	erly identified,	P/Pf/C	00
12 O O Food received at proper temperature		0	-				stored & used			
Food in good condition, safe, and unadulterated Required records available: molluscan shellfish	1	0	\circ			C	Conformance with Appr			
14 O O Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	0	0	29	0	00	Compliance with varian process/ROP criteria/H.		P/Pf/C	00
	OD RE	TAIL	PF	RACT	ICE	S	procedure of enteriars	1001 1 1011		
Good Retail Practices are preventative measures to							icals, and physical objects	into foods.		
	n appro						COS=corrected on-site d		R=repeat	violation
OUT N/A N/O Safe Food and Water	٧	cos	R	C	TUC		Proper Use of Ute	ensils	V	COS R
Pasteurized eggs used where required	Р	0	0	43	01	In-use utens	ils: properly stored		С	0
Water and ice from approved source	P/Pf/C	_	-				oment/linens: properly stor		Pf/C	00
32 Variance obtained for specialized processing methods	Pf	0	0	45	0	Single-use/sir	ngle-service articles: prope	erly stored & used	PC	
Food Temperature Control	~			46	\circ	Gloves used				00
Proper cooling methods used; adequate equipment for temperature control	(Pf)C	0	0		- Ir		Utensils and Ed			
34 O Plant food properly cooked for hot holding) Dt	0		47	()		on-food contact surfaces		P/Pf/C	00
35 O Approved thawing methods used		0					igned, constructed, and g facilities: installed, ma		-4	
Thermometers provided and accurate		0		48	C 21		ents, sanitizers, and test	: [[[[[[[[[[[[[[[[[[[Pf/C	00
Food Identification	1						ntact surfaces clean	Strips available	С	00
37 O Food properly labeled; original container	Pf/C	0	0	10		11011 1000 00	Physical Fac	cilities		
Prevention of Food Contamination				50	01	Hot and cold	water available; adequ		Pf	00
38 O Insects, rodents, and animals not present	Pf/C	0	0				stalled; proper backflow			00
39 Contamination prevented during food preparation, storage & display	P/Pf/C			52	0	Sewage and	waste water properly di	sposed		00
40 Personal cleanliness		0		53	0	Toilet facilitie	es: properly constructed	supplied, & clean		00
41 Wiping cloths: properly used and stored	С	0		54	9	Garbage and	refuse properly disposed;	facilities maintained	Ç,	90
Washing fruits and vegetables	P/Pf/C	0	0	20000			ilities installed, maintain		P/P(C	
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is av	ailable	è.				entilation and lighting; de		d C	00
	740	10000					er latex gloves not used			
Person in Charge (Signature) Cuntha Malay Date 5 8	125	;	2			ns docume tem Violatio		e corrections due	+	#
Date () ()	10							cos)	-	1
Person in Charge (Printed) Cynthia Kc Carty						m Violations	0.	days		5
		_		Risk	k Fac	ctor/Public H	lealth Intervention Violat	tions \		5
Inspector (Signature) Depuse Targe Date 5	812	5		Rep	eat I	Risk Factor/	Public Health Intervention	on Violations		3
	-			Goo	d Re	etail Practice	es Violations			3/
nspector (Printed) Denise Paynes				Rec	quire	s Reinspec	tion - check box if you	intend to reinspect	1	
Appeal: The owner or operator of a food establishment aggrieved by the	his ord	er to	corr	rect a	ny ir	nspection vi	iolation identified by the	e food inspector or	to hold, d	estroy
or dispose of unsafe food, may appeal such order to the	Direct	or of	Hea	alth, n	ot la	ater than for	ty-eight hours after iss	uance of such orde	er. 1 Do	100
									10	

FOO	a Esta	<u>biisnment inspec</u>	tion b	keport Pa	ageof	=
LHD Marchester		Inspection Report Continuation Sheet		Date	5/8/25	
Establishment Dunkin D	etunoi	Town March	ester		1	
		TEMPERATURE OBSERVA	TIONS			
Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Pro	ocess Ten	np
Ega	381=		•	Q110+1@3T		
		No Hot Holding		Quan @ Si	Say 300p	219
Sausag	38 F	NO HOI HORDING			1	
ream cheese	36F	(athistine)		Hor Water	-Kitchen 13	34 F
))	
0.000-000	38 F					
Crean cheese pkt	00,	27-1111				
	70-	27F Hashbrown				
Almord milk	39F	1				
1/2+1/2	39F		-			
The state of the s		SERVATIONS AND CORRECT	IVE ACTIO	DNG		
Item Violations cited in this Number		corrected within the time frames below,			06.11 of the food code	e.
Good stora	ge col	Lee spoons.	_	> Discussed	Mariagur V	apl
2 C No serty	ed foo	aport manager o	isite	- No HOTA	holding	
		worker) Knowled			stive 1	
550 Floors un						
150 Multiple	looves	of bagelsing		11002 1000 1	6000	
						-
550 1/2 door to	gas st	ation damaged (),	nots	mooth +clea	sable.	
OSFI (2) grawer c	please of	Lawer (cooler?) No	7 Ma	intaining	emperati	we
7/10/-	-52	/ (,	4	Discorded	
Spoke w/W)anages	via phone; service	cail -	to be made.		\subseteq
45C Filters J	mant se	enice + rear senic	e Cour	iter notioner to	(60S)	Ed.
Additional (Cleanin	a for ice bin has	dle.	and spray n	022le head	I
*Stickers	on pro	ductio Walkin	-010	d sticker st	illon bin	
(00Ks)	ille an	attempt to remo.	re bu	tstill on bi	n. Nei	N.
Sticker	an lic	I prep today dis	card	on the 10th	- bul pr	ıdı
not acc	vate.	Shift leader will	Corre	ct		
Repeat Violations	s from	lastinspection				
~ Discussed s	shared	Dumpster -> Shar	ed ves	ponsibility -	to Keepclos	sed
	7					
Person in Charge (Signature)	ignetin	a Mohad		Date		
Inspector (Signature)	Penise	Layne		Date	5/8/25	

Risk C	ategor	y: 🏂	9		Food Establ	lishm	nent	t In	sp	ect	ion R	epor	t			Page 1	of	_	
Establ	ishmen	nt type	: Rei	manent Temporary	Mobile Other						Date:	S	16	125	-				
Establ	ishmen	nt D	<u>U</u>	Kin Donut	-S		sein	Connec	dicut He	Ves.	Time I	nj:	00	AM/i	POAT	e Out_ Z	: 30) AM	I/PM)
Addre		143		lartford R	4		7	D		LHD manchester_									0
Town/	City	m		chester				Purpose of Inspection:					Routine	P	re-op				
Permit	t Holde	34.53		y Neves		Co	onnectic of Pu	ut Dep		nt	Reinsp	ection	ĭ	C	ther				
12				FOODBORNE	ILLNESS RISK F	ACTO	RS /	ANE) Pl	JBL	IC HEA	ALTH	INTER	RVEN	TIONS				
	STEEDS ASSESSED.		on the same	nt practices or procedures ident				411		-A200 F F F			XXXXX XXXX					11000	
	ority item		_	nce status (IN, OUT, N/A, foundation item C=Core	The state of the s		_	_	-	liance		=not in c			N/A=not app on-site during		N/O=not		
	OUT N/		riority	Supervis		v v	cos	R	le bo	1000	OUT N/A				from Conta	-	R=repo	11000	s R
			erson	/Alternate Person in cha		- 111			15		NA NA	Foor			d protected				200
(1)0	Ø C			strates knowledge and p		Pf		0			50					d & sanitize			
2 0	ॐ ⊂	3	ertifie	d Food Protection Mana	ger for Classes 2,	6	0	0	17	8		1			of returned, ed, and uns	3 3		РС	0
	Tauri I		,	Employee Hea	alth					5-5/	1				Control fo				
3 🕏	0			ement, food employee and		P/Pf	0								e and temp			f/C C	
/	100			dge, responsibilities and						0		Prop	er rehe	eating p	rocedures for	or hot holdin	g	PC	
4 🐼	9			use of restriction and ex		P	0	9	20						and tempe			PC	
5 🗬	0			procedures for respond al events	ing to vomiting and	Pf	0	0	-						temperature temperatu			PC	
			airiic	Good Hygienic Pr	actices	_	-	-							g and dispo		P/F		30
6	0	OF	roper	eating, tasting, drinking		e P/C	0	0				Time	e as a p	oublic he	ealth contro	l: procedure	c		
7 3	0			charge from eyes, nose,		С	0	_	24	0			records				P/Pf		0
	/_			reventing Contaminati											er Advisory				
8 👽	0			clean and properly wast		P/Pf	0	0	25	0						dercooked foo	d F	of C	0
9 🔾	00	JI ()		e hand contact with RTE		P/Pf/C	0	0	200						tible Popu			10 6	
10 🗩	6			proved alternative proce te handwashing sinks, pro		Pf/C			26	\bigcirc						ods not offere Substance		C	
10 70	7		ueque	Approved Sou		I FI/C		$\stackrel{\smile}{-}$	27		20					properly use		PC	10
11 🐼	0	P	ood o	btained from approved s		P/Pf/C	TO	0							properly idea				
12 0	100			eceived at proper tempe			Ŏ		28	8		100000000000000000000000000000000000000	ed & us	an and department of the	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	P/Pt	f/C	0
13 🐼	0			n good condition, safe, a		P/Pf	0	0							Approved F				
14 0	0 0			ed records available: mo		P/Pf/C	0	0	29	0					ariance/spe		P/P	f/C C	
		10	entiti	cation, parasite destruct		OD RE	TAIL	DD				proc	ess/RC)P crite	ia/HACCP I	Plan			
			2	Good Retail Practices ar								emicals	and phy	vsical oh	iects into foo	de			
Mar	k OUT if	number				n appro									ite during in:		R=repe	eat vic	lation
_	N/A N/O			Safe Food and V		V	cos		-	TUC			E. Carle Access	CONTRACTOR OF THE PARTY OF THE	f Utensils	opeodion.	· · · · · ·	10.000 1000	S R
30 🔾			urized	eggs used where requir		Р	0	0	(43)	1 00	n-use ute		roperly	stored			(0
31 🔾				ce from approved source		P/Pf/C	_	0	44	ÓL	Itensils/ed	quipmen	t/linens:	properly	stored, drie	d & handled			0
32 🔾		Varian	ice ob	tained for specialized pr		Pf	0	0	(45)	X S	ingle-use	/single-s	ervice a	articles:	properly store	ed & used	P	90	20
		Drono	r cooli	Food Temperature ng methods used; adeq					46	\circ	loves us	sea prop			d Faultana			3 0	00
33		O 0000 4.0000		control	uate equipment for	Pf/C	0	0		F	ood and	non-for	od cont	act surf	d Equipme aces cleana	hle			$\overline{}$
34 🔾	00			roperly cooked for hot h	oldina	Pf	0	0	47						and used	Dic,	P/Pf	C	0
	00	Appro	ved th	awing methods used			0	_	0							d and used;	Pi		
36 🔾		Therm	omet	ers provided and accura	te	Pf/C	0	0	0	1 c	leaning a	agents,	sanitize	ers, and	test strips a	available	PT	ت عو	0
	12		2-2-2	Food Identifica	tion				49	0	lon-food	contact					(0
37 0	Food p	roperly		ed; original container		Pf/C	0	0	_						I Facilities				-
20	Incocto	rodon		Prevention of Food Co	ntamination	D610		_							lequate pres				0
				d animals not present nted during food preparation	on storage & display	P/Pf/C	0								flow devices		P/Pf/	/C C	0
	Person				in, storage & display		0								cted, suppli		Pf/		0
				erly used and stored		C	0	_							sed; facilities				0
42 🔾	Washin	g fruits	and	vegetables		P/Pf/C									ntained, and		P/Pf		0
Perm	it Holder	shall no	otify cu	stomers that a copy of the	most recent inspection rep	ort is ava	ailable									ed areas use	ed C		0
			(%)			7								es not		SS §19a-36f			
Person	n in Cha	rge (S	ignati	ure) /// C	Date 5//	10	\prec		-		ns docur em Viola				Date corre	ections du	3	#	
	0.10	-50 (0	.5.141		2/05- 11-	1-		\dashv			oundatio		Violatio	ns	cli	6125		7	
Person	n in Cha	rge (P	rintec	1) Jacas	ruxanorer	<i>'</i>					n Violatio				8/1	6/25		4	
	4 (0:		1	240 1	- ~/	1.12	~	\neg	Ris	k Fac	tor/Public	C Health	Interve	ention \	iolations '			3	
inspec	tor (Sig	nature	1/10	veryn gen	Date 5	016	5	_							ention Viola	itions		-2	
Inspec	tor (Pri	nted)	K	Helina Do	SERV						tail Prac				Vou intend	to reinspec	+	3	/
			or or	erator of a food establi	shment aggrieved by t	his ord	er to	corr	ect a	ny in	spection	violati	on ider	tified h	v the food i	nspector or	to hole	des	trov
	and the same	or die	nose	of unsafe food may a	neal such order to the	Direct	or of	Hea	lth r	ot la	ter than	forty-oi	aht ha	ire afte	rieguanco	of such ord	or Hold	, 465	a oy,

	FOO	a Estar	onsnmen	t inspec	ction R	eport	на	ge 01	
LHD M	anchester		Inspection Report C	ontinuation Shee	t	[Date	5/6/2	-5
Establishn	nent DUNKA D	onuts (t	Hartford <u>Road</u> Town_	Manch	ester				
			TEMPERATU	RE OBSERVA	ATIONS				
Item/	Location/Process	Temp	Item/Location	/Process	Temp	Item/Loca	tion/Pro	cess	Temp
cold pr	ep consael	UIF	hot hold	Sausare	142 F	guat	50c	10+	400ppm
our pr	OD ON ON	41/4	1001 1016	000	136 =	handsin	7	4	a8 F
0 1	()	28 F		77	100.		1-0	1/	00 =
2000	reach in legg	- W				customer	BU	throu/n	96 F
	thrillay source	415							
WIC	55+400	415							
	sliced cheese	417							
			ERVATIONS AN		ACCURATE OF THE PROPERTY OF				
Item	Violations cited in this	report must be o	corrected within the ti	me frames below	, or as stated i	n sections 8-405.1	1 & 8-40	6.11 of the fo	od code.
Number									
~ ~	A	· -1		05 000		- ' 1 :	v 9	aff no	7
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15C	basels by	In yer	NOT pr	mented		351 11 1			/
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MOTE	monitor ca	21/6 20	hehind I	3- my 1	2 e nice o	101000	C	maral	od"
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1	Miscossed &	mploye	e Storage	, tood	Shall 5	e scougt	rd i	+ 19b	eled.
	New sonit	3700 0	cless of	Lalla	Shir a	lou Lac	-10	Low ,	1064
	200 30111	, cv 2	101011 1/10	nava	1111	115	471	1117	11/1/10.
	1) 150055801	proper	S(00)	Storas	2. Han	des up	1/	au	5
1	Discussed New Sonit Discussed Contain	ea no	y see a	2011100	1006	ec 1			
	CONTAIN	Va Ca)(1 100	V/3 / 1	my ("h (7.			
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	Channa (Ciarrat	1						5/6/	12025
	Charge (Signature)		***						
inspector	(Signature) Katal	ym Per	yan				Date	5/6	125

Risk Category: 3 Food Establishment Inspection Report Page 1 of 2											
Establishment type: Permanent Temporary Mobile Other					_	Date:	5128/20	25			
Establishment GONG CHO		deep'r	Connec	ticus Health		Time In	12 A	MPM) Time Out_12	:30 ANI/PM		
Address 194 BUCKLAND HILLS Dr. # 5536		7	D	H		LHD /	manck	rester			
Town/City MANCH ESHER						Purpose of Inspection: Routine Pre-op					
Permit Holder V & NKUTA	C	onnection of Pu	cut Dep	artment alth		Reinspe	ection	Other			
FOODBORNE ILLNESS RISK FA	ACTO	RS	ANE	PU	BLIC	HEA	LTH INTERVE	ENTIONS			
Risk factors are important practices or procedures identified as the most prevalent contr			3.00					5 -2 75 75	ss or injury.		
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it	em	11	N=in c	complia	ance	OUT=r	not in compliance	N/A=not applicable N/0	not observed		
P=Priority item Pf=Priority foundation item C=Core item V=violation type	Mark in	appr	opriat	e box	for CC	S and/or	R COS=correct	ted on-site during inspection	R=repeat violation		
IN OUT N/A N/O Supervision	V	cos	R	I	N QU	T N/A N/	o Protecti	on from Contamination	V COS R		
Person/Alternate Person in charge present,	Pf			15 €	10	00	Food separated	and protected	P/C 0 0		
demonstrates knowledge and performs duties	PI	0	\circ	16 🤄	3		Food-contact su	urfaces: cleaned & sanitized	P/Pf/C O O		
2 Certified Food Protection Manager for Classes 2, 3, & 4	С	0	0	17 €	30			on of returned, previously tioned, and unsafe food	P 0 0		
Employee Health						The same of the sa		ture Control for Safety	EARLY DAY DO		
3 Management, food employee and conditional employee;	P/Pf			18 <	5	000	Proper cooking	time and temperatures	P/Pf/C O O		
knowledge, responsibilities and reporting	P/PI	0	\circ	19 🤇		00	Proper reheatin	g procedures for hot holding	POO		
4 Ø Proper use of restriction and exclusion	P	0	0	20 <	5 0		Proper cooling t	time and temperatures	POO		
5 Written procedures for responding to vomiting and	Pf	0	0	21 <	\supset	00	Proper hot hold	ing temperatures	POO		
diarrheal events	ara.				V2			ding temperatures	POO		
Good Hygienic Practices				23 🤄	2/9			rking and disposition	P/Pf O O		
6 O Proper eating, tasting, drinking, or tobacco products use				24 @				c health control: procedures	P/Pf/C O O		
7 O No discharge from eyes, nose, and mouth	C	0		24			and records		171110		
Preventing Contamination by Hands								umer Advisory			
8 O O Hands clean and properly washed	P/Pf	0	\bigcirc	25 (y provided: raw/undercooked food	Pf OO		
9 O No bare hand contact with RTE food or a	P/Pf/C	0	0	-	/			ceptible Population			
pre-approved alternative procedure properly followed				26 @	3			used; prohibited foods not offered	P/C 0 0		
residence in the second of the	Pf/C	0	\circ	07 2	/	F		ves and Toxic Substances	7-7-7-		
Approved Source	DIDGO			27				approved and properly used	POO		
11 Sod obtained from approved source 12 Sod obtained at proper temperature	P/Pf/C	00		28 🤇	50			es properly identified,	P/Pf/C O		
13 C Food in good condition, safe, and unadulterated		0		-			stored & used	th Approved Procedures			
Required records available; molluscan shollfish							Compliance wit	h variance/specialized			
14 O Nequired records available. Molluscan shellinsh	P/Pf/C	0	0	29 <		0		riteria/HACCP Plan	P/Pf/C O		
	OD RE	TAIL	PR	ACTI	CES		,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		1 15 1 1 1 1 1 1		
Good Retail Practices are preventative measures to	o contro	I the a	additio	on of p	athog	ens, cher	nicals, and physica	l objects into foods.			
	n appro								R=repeat violation		
OUT N/A N/O Safe Food and Water	V	cos	R	OU	JT		Proper Us	e of Utensils	V COS R		
30 Pasteurized eggs used where required	Р	0	0				sils: properly stor		000		
31 Water and ice from approved source	P/Pf/C	0	0	44 <	⊃ Ute	nsils/equ	ipment/linens: prop	perly stored, dried, & handled	Pf/C O O		
32 O Variance obtained for specialized processing methods	Pf	0	0					es: properly stored & used	P/C O O		
Food Temperature Control				46		oves use	d properly		c 0 0		
Proper cooling methods used; adequate equipment for	Pf/C	0	0					and Equipment			
temperature control	07 (0.00)			47 C	21			surfaces cleanable,	P/Pf/C O O		
34 O Plant food properly cooked for hot holding	Pf	0		201 000			signed, construct				
35 Approved thawing methods used 36 Thermometers provided and accurate		0		48	J			lled, maintained and used;	Pf/C O O		
	PI/C	0	\cup	10				and test strips available	1 20 20		
Food Identification Food properly labeled; original container	Pf/C	1	0	49 (ועס	n-tood c	ontact surfaces cl		C 00		
Prevention of Food Contamination	-	P	\subseteq	50 0	7 40	t and cal		ical Facilities	Dt 0 0		
38 Insects, rodents, and animals not present	Df/C	0					nstalled; proper ba	; adequate pressure	Pf O O		
39 Contamination prevented during food preparation, storage & display	P/Pf/C						d waste water pro		P/Pf/C O O		
40 Personal cleanliness		0						structed, supplied, & clean	P/Pf/C O O		
41 Wiping cloths: properly used and stored	C	0						sposed; facilities maintained	c 00		
42 Washing fruits and vegetables	P/Pf/C							naintained, and clean	P/Pf/C O O		
								nting; designated areas used	c 00		
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ailable			⊃ Na	tural rub	ber latex gloves n	not used per CGS §19a-36f	1000		
	. 1	_				docum		Date corrections due	#		
Person in Charge (Signature) Will Date ()	812	2				n Violati					
Demonia Oberes (Description Association							Item Violations				
Person in Charge (Printed)						Violation		8/28/25			
Inspector (Signature) X . WMW Date 5 2	8/7	5					Health Intervention		-		
mapeolor (digitature) v C M M M M M M M M M M M M M M M M M M	016		-					ervention Violations			
Inspector (Printed)							ces Violations	x if you intend to reinspect			
	nis ord	ar to	COTTO	ect an	v ince	nection :	violation identific	d by the food increator as t	hold doctro		
or dispose of unsafe food, may appeal such order to the	ppeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violation identified by the food inspector or to hold, destroy, 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.										

Food Esta	ablishment Inspe	ction F	Report Page 4	of <u>Z</u>
HD Manchester	Inspection Report Continuation She	et	Date <u>5/28</u>	12025
Establishment_GONGChA	Town_Manch(ster		
· · · · · · · · · · · · · · · · · · ·	TEMPERATURE OBSERV	/ATIONS		
Item/Location/Process Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
2000r 39F			3 bay - HW	110F
Sno opened product			sanifizerbucke	+ 700 ppm
7110 of (1.10) poor-03			John The Down	3 Zooppin
BAY Marie 37F	-			
70. q 1- (0.1 CC				
Mango pearl dof				
MIK 4 41F				
		-		
	BSERVATIONS AND CORRECT be corrected within the time frames below			of the food code
item	be corrected within the time frames belo	w, or as stated	III Sections 6-405.11 & 6-406.11	of the lood code.
Number ANU-ON SITE				
* not water at hand	Isink not working	- WOLK	order placed	<u></u>
email laranduem	nanchesterct gov il	nen ti	xed	
	with syrups near			
nute Boba labeled + p	rained a nou	1 1 1	•	ee-halfe-sakall
1 Thermometers a	unilablo	S. Opos	70-(
ho ill employes	NOW WELL			
Test strips availa	hil		ter sille and a si	
	back storage n	aam a	t time 151ns	nuthin
	^	UUIIIU	I IIII COLIII OF	2CCSIUL_
no orders at time				
Y .		1 h1 1/1	11: 4 (4 1 1 4 4 6 4	
email with corr	ective action to	apove	violations	
	D-3000000000000000000000000000000000000			
				13.00.9(14.34

			t.	
Person in Charge (Signature)	0/14		Date 5	28/2025
Inspector (Signature) 🖔 📈 儿	W		Date 5/2	8/2025

								~		7		,
Risk Category: Food Establ	lishn	nen	t In	sp	ect	ion l	Rep	ort	Page 1	of		
Establishment type: Permanent Temporary Mobile Other						Date	:	6/13/20	25			
Establishment ICE CREAM DREAM		4EE TIT	ny Connect	ticut Heat	ġ.	Time	ln_	330	AM(PM) Time Out		A	M/PM
Address BA - 15609			P	H		LHD	n	Jasch	rester			
Town/City Manchester	ļ	7				Purpose of Inspection: Routine Pre-op						
Permit Holder Travone Tranklin		of Pu	cut Dep ublic He	alth			spec		Other			
FOODBORNE ILLNESS RISK FA												118
Risk factors are important practices or procedures identified as the most prevalent cont										ness or in	jury.	
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it			N=in c					t in compliance		N/O=not		
P=Priority item Pf=Priority foundation item C=Core item V=violation type IN OUT N/A N/O Supervision	Mark ir	cos				1	11 11 11					
PercentAlternate Person in abores arreset	V	COS	R			OUT N/A			ion from Contamination			OS R
demonstrates knowledge and performs duties	Pf	0	0	15					d and protected urfaces: cleaned & sanitize		P/C C	
Continue Con	_					1000			tion of returned, previously	a P/P		
2 Certified Food Protection Manager for Classes 2, 3, & 4	С	0	0	17			Contract of the last		litioned, and unsafe food		PC	0
Employee Health		-				-			ature Control for Safety	0.000		
Management, food employee and conditional employee;	P/Pf	0		18	0	00	0	Proper cooking	time and temperatures	P/P	f/C C	50
knowledge, responsibilities and reporting				19	0	00	0	Proper reheating	ng procedures for hot holding	ıg		0
Proper use of restriction and exclusion	P	0	0						time and temperatures			0
Written procedures for responding to vomiting and diarrheal events	Pf	0			$\frac{2}{2}$	$\frac{1}{2}$	0	Proper hot hok	ting temperatures			0
Good Hygienic Practices				22 0					Iding temperatures arking and disposition		_	0
6 O Proper eating, tasting, drinking, or tobacco products us	e P/C	0							ic health control: procedure	P/I	-1	0
7 O No discharge from eyes, nose, and mouth	C	0		24		00		and records	io nealti control, procedure	P/Pf	f/C C	0
Preventing Contamination by Hands						/			umer Advisory		uli s	_
8 O Hands clean and properly washed	P/Pf	0	0	25	0	0			ry provided: raw/undercooked foo	d F	of C	00
9 No bare hand contact with RTE food or a	P/Pf/C	0		/					ceptible Population			
pre-approved alternative procedure properly followed	12 m 50	\$100 K	7	26		00			used; prohibited foods not offere		/C C	0
Adequate handwashing sinks, properly supplied/accessible	Pf/C	9	0	07T		- T-			ives and Toxic Substance			
Approved Source 11	DIDEO			27		00			approved and properly use	ed	PC	0
12 O Food received at proper temperature	P/Pr/C	0		28				oxic substant stored & used	es properly identified,	P/P	f/C C	00
13 O Food in good condition, safe, and unadulterated	P/Pf	_			-		-		ith Approved Procedures			
14 O Required records available: molluscan shellfish									th variance/specialized	academ.		
identification, parasite destruction	P/Pf/C	0	0	29					riteria/HACCP Plan	P/P	f/C C	
	OD RE							185 1 1 5				
Good Retail Practices are preventative measures to								A CONTRACTOR OF THE PARTY OF TH				
	n appro				Carlo Street	d/or R	3		on-site during inspection	R=rep	-	
OUT N/A N/O Safe Food and Water 30 Pasteurized eggs used where required	V P	cos	R		UT				se of Utensils			S R
31 Water and ice from approved source	P/Pf/C		0	43		topsile/	cauin	ls: properly sto	rea perly stored, dried, & handled			0
32 O Variance obtained for specialized processing methods	Pf		0	45		inale-us	se/sing	ale-service articl	es: properly stored & used		-	50
Food Temperature Control				40	<u> </u>	11		properly	eer proporty dialog a accu		_	0
Proper cooling methods used; adequate equipment for	Pf/C								s and Equipment	, -		EN
temperature control		10000	0	47					surfaces cleanable,	P/Pf	10 0	$\sqrt{}$
34 O Plant food properly cooked for bot holding	Pf	0		124	p			gned, construc				
35 Approved thawing methods used 36 Thermometers provided and accurate		0		48					alled, maintained and used;	Pf/	cc	0
Food Identification	Pt/C	0		40 /				nts, sanitizers, itact surfaces c	and test strips available			
37 Food properly labeled; original container	Pf/C	0		49		1011-100	u con		sical Facilities			
Prevention of Food Contamination		101		50	Olh	ot and	cold	water available	e; adequate pressure		of C	00
38 Insects, rodents, and animals not present	Pf/C	0	0	51 (O P	lumbin	a inst	talled: proper b	ackflow devices		/C C	
39 Contamination prevented during food preparation, storage & display	P/Pf/C								operly disposed	P/Pf	/C C	50
40 Personal cleanliness	Pf/C	0		53		oilet fa	cilitie	s: properly con	structed, supplied, & clean			0
41 Wiping cloths: properly used and stored	С		의	54	\supset G	arbage	and r	efuse properly d	isposed; facilities maintained			0
42 Washing fruits and vegetables	P/Pf/C			55		hysica	facili	ities 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			$\supset N $	atural	rubbe	er latex gloves i	hting; designated areas use not used per CGS §19a-36f	:d () 0
Person in Charge (Signature) + 100 100 100 100	2/200	7-		Viola	ation	s doc	umen	ted	Date corrections due		#	
Person in Charge (Signature) Lawou file Date 5/13	120	15				em Vio						The second of
Person in Charge (Printed) Tomber Franklyn						oundat		em Violations				
	1-	_						ealth Intervention	on Violations			
Inspector (Signature) Jensetayne Date 5/1.	3/2	5		Repe	eat R	isk Fa	ctor/P	ublic Health In	tervention Violations			
Increasing (Painted) Decree 2	4			Good	d Re	tail Pra	ctices	s Violations				
Inspector (Printed) Denise Hayne	761	1977		Req	uires	Reins	pecti	ion - check bo	x if you intend to reinspec	t		
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	corre Healt	ct ar	ny ins	spection	on vio	plation identifie	of by the food inspector or	to hold	, des	troy,
appear cash order to the			- IUGIL	. 1, 110	re icil	UI LIICII	1 1016	y vigin Hours	anter issuance of Such Ord	G15		

	F00	a Esta	pilsnment inspe	ection R	eport Page	of <u>~</u>
	enchester		Inspection Report Continuation Sh	eet	Date 5//3	25
Establishr	ment ICE OREAM	1 DREAN	Town Mance	nester		a.
			TEMPERATURE OBSER	VATIONS		
Item.	/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
	(Source Area School School	OB	SERVATIONS AND CORREC	CTIVE ACTION	IC .	
Item Number	Violations cited in this Pre - packa	report must be	e corrected within the time frames bel	ow, or as stated in	sections 8-405.11 & 8-406.11 of the	food code.
	Tridasire	, Whi	ripool, Whirly	noro		
~ 1	U			41	* ;	
	Ingidaire	not a	ommercial - needs to be co	back i	p unit	
						.) .
	THEACH Che	sr su	oport bare woo	od - XII	u so non-abso	bang
	: 3.0 4.	+	1.0			
<	Stared at	Home	one notification			-
	Generator		iek			
	Truc	K C	lean + Ordes	14		
				<u> </u>		
			8			
			P		=/17	12025
	Charge (Signature) (Signature)	MANNE	e frouble		Date 5//3	125
					Date 3//C	

Risk Category: 3 10 MMartic Tood Estab	olishn	nent l	nsnec	tion Ren	ort	Page 1	of_2_				
Establishment type: Permanent Temporary Mobile Other_			порос	- Date:	5/1/25						
Establishment La Plazifa Del Motorgo		eping Co.	necticut Hear	Time In	11:00 AM	/PM Time Out 12:	30 AMPM				
Address 425 Blogd St		ND	H	LHD (V	lanches	1	AIVIEDA				
Town/City Manchester					Purpose of Inspection: Routine Pre-op						
Permit Holder	C	onnecticut I of Public	Department Health	Reinspec	tion	Other					
FOODBORNE ILLNESS RISK I											
Risk factors are important practices or procedures identified as the most prevalent co		ctors of fo	odborne illnes	ss or injury. Interv	rentions are control m	easures to prevent foodborne illne	ess or injury.				
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered			n compliand		t in compliance		O=not observed				
P=Priority item Pf=Priority foundation item C=Core item V=violation type						on-site during inspection	R=repeat violation				
IN OUT N/A N/O Supervision	V	COS R		OUT N/A N/O		from Contamination	V COS R				
1 Person/Alternate Person in charge present,	Pf	00			Food separated a		BIC -				
demonstrates knowledge and performs duties Certified Food Protection Manager for Classes 2,	- M. W.	1000000	16 🗇			aces: cleaned & sanitized	P/Pf/C O O				
3, & 4	С	00	17 🔾			of returned, previously ned, and unsafe food	POO				
Employee Health						re Control for Safety					
Management, food employee and conditional employee;	P/Pf	00	18 🔾	000/	roper cooking tir	ne and temperatures	P/Pf/C O O				
knowledge, responsibilities and reporting	193,0000 20		19 🔾	000	roper reheating	procedures for hot holding					
Proper use of restriction and exclusion Written procedures for responding to vomiting and	P	00			Proper cooling tim	ne and temperatures	P 0 0				
5 of diarrheal events	Pf	00	21 🕏		Proper hot holding		P 0 0				
Good Hygienic Practices		31 31 31/41			Proper cold holding		POO				
6 Proper eating, tasting, drinking, or tobacco products u	100 D/C		23 👽	-		ng and disposition	P/Pf O O				
7 V No discharge from eyes, nose, and mouth	C C	00	24 0			nealth control: procedures	P/Pf/C O O				
Preventing Contamination by Hands					and records	er Advisory					
8 Hands clean and properly washed	P/Pf	00	25	00,0		rovided: raw/undercooked food	Pf OO				
No bare hand contact with RTE food or a	and property and the second		20 0			ptible Population	Pf OO				
9 of contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C	00	26	OOF	Pasteurized foods use	ed; prohibited foods not offered	P/C 00				
10 Adequate handwashing sinks, properly supplied/accessible	P)/C	•	20,0			s and Toxic Substances					
/ Approved Source	0		27 0			oproved and properly used					
11 Food obtained from approved source	P/Pf/C	00		7		properly identified,					
12 O O Food received at proper temperature		00	28 🐼		stored & used	proporty identified,	P/Pf/C O				
13 Ø O Food in good condition, safe, and unadulterated	P/Pf	00	/			Approved Procedures					
14 O Required records available: molluscan shellfish	P/Pf/C	00	29 🕏			variance/specialized	D/DS/O				
identification, parasite destruction	the sweepson	A		F	process/ROP crite	eria/HACCP Plan	P/Pf/C O				
Good Potali Province	OOD RE	TAIL P	RACTICE	ES							
Good Retail Practices are preventative measures							1				
		_	for COS	and/or R		site during inspection	R=repeat violation				
OUT N/A N/O Safe Food and Water 30 Pasteurized eggs used where required	V	COS R	OUT		Proper Use	of Utensils	V COS R				
31 Water and ice from approved source	P	00	43 0	In-use utensil	s: properly stored		000				
32 O Variance obtained for specialized processing methods	P/Pf/C Pf	00	44 0	Cinals use/sing	nent/linens: proper	y stored, dried, & handled	Pf/C O O				
Food Temperature Control		1010	45 0	Gloves used p	proporty	properly stored & used	P/C O O				
Dropor cooling mothering and a death of the cooling			40 0	Gioves used I		nd Equipment	C 00				
133 reper cooling methods used; adequate equipment for temperature control	Pf/C	00		Food and non	-food contact sur						
34 O O Plant food properly cooked for hot holding	Pf	00	47 0		ned, constructed		P/Pf/C O				
35 O O Approved thawing methods used		00				d, maintained and used;	1				
36 Thermometers provided and accurate	Pf/C	00				d test strips available	Pf/C				
Food Identification					tact surfaces clea		000				
Food properly labeled; original container	Pf	00			Physica	al Facilities					
Prevention of Food Contamination			50 🔾	Hot and cold v	water available; a	dequate pressure	Pf O O				
38 Insects, rodents, and animals not present		00	51 🔾	Plumbing inst	alled; proper back	flow devices	P/Pf/C O O				
39 Contamination prevented during food preparation, storage & display		00	52 🔾	Sewage and v	waste water prope	erly disposed	P/Pf/C O O				
40 Personal cleanliness		00	53	Toilet facilities	s: properly constru	ucted, supplied, & clean	Pf/C O O				
41 Wiping cloths: properly used and stored 42 Washing fruits and vegetables		00	54 🔾	Garbage and re	efuse properly dispo	osed; facilities maintained	C O O				
		00		Physical facilit	ties installed, mai	ntained, and clean	P/Pf/C O				
Permit Holder shall notify customers that a copy of the most recent inspection re	port is ava	ilable.	56 0	Adequate ven Natural rubbe	itilation and lighting the states and the states aloves not the states aloves and the states are states and the states are states and the states are states are states are states are states and the states are s	ng; designated areas used used per CGS §19a-36f					
Person in Charge (Signature)	6-6	15	Violatio	ons document	ted	Date corrections due	#				
Date V	C	XV		Item Violations Foundation Ite		Cos					
Person in Charge (Printed)				m Violation ite	NI VIOIBLIONS	205					
, .	(, [_			alth Intervention	8-6-25	12				
Inspector (Signature) Jose Ramicez	6/23	5	Repeat	Risk Factor/P	ublic Health Inten	vention Violations	4				
Tose R			Good R	etail Practices	Violations						
Inspector (Printed)			Require	es Reinspecti	on - check box if	you intend to reinspect					
Appeal: The owner or operator of a food establishment aggrieved by or dispose of unsafe food, may appeal such order to the	this orde	r to cor	rect any ir	nspection vio	lation identified b	y the food inspector or t	o hold, destroy,				

FOOQ	Establishment ins	pection Rep	OFT Page	of <u>«</u>
		2	Date 5/6/2	3
Establishment <u>La Plazifa De</u>	Motongo Town Manc	hester	,	
TEMPERATURE OBSERVATIONS TEMPLEASINGTHOCOSES Temple Standwich Celd prog table WIC Pastroni Seadwich Celd prog table WIC Pastroni Solami Solami				
Item/Location/Process			Item/Location/Process	Temp
Sandwich cold pree Table	WIC Pastrami		ld SINK Kitchen	98F
1.13	36F 1 8~L	37F 400		
Oppose				
Salami	2/1 2 cook KIF ambit	ent -81- Har	ld Sink bac	100F
Sical tamators 3				P.
0 1 5710 1010 3		9110	THE DOCKEL	Joseph
2 door KIC Chicken 3				Auren
1 Sheal 3	SRF			
			1,11,70,000	
chicken 13	57F			
SNISTER		DECTIVE ACTIONS		
Violations sited in this read				
Item Violations cited in this repo	ort must be corrected within the time frames	below, or as stated in sect	iions 8-405.11 & 8-406.11 of the	food code.
Number				
3/1/2/2/2/2/2/2	a l title - the hand			
- 10 Unlabelle sque	ele 60/1/25 7/1/00g/1007			
168 10 - 1011	DICE Le in	- (2)		
101 eggs 510160 ab	pole (16 70003 11 W)	c/(05/		
1004 11.	1 711.			
TOPP NO SOOP IN CUS	Stomer Bathcoom (Co.	3)		
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		100		
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			3130	
1/2/2 0 (()	n 1 1			
voye Good date mack	sing thoughout			
1) (- III was just			
NOTE Wish, ssed Pran	er hierarchy RTK Fra	45 -7 11/2 10 000	tc. > . c Le -	ا براا م
12 1	- manchy of 12 1000	- whole mea	13 - ground meats	POULTE
Note overall alon à	scanized on top		,	en bottom
The state of the state of	- VIGALITEES ,			- 0
Person in Charge (Signature)	7.54 Mandino	2_	- 1 -	705
erson in charge (signature)	- 11. 1 1 Dec + 1 1 1 62		Date 2	4
Inapportar (Signature) 1 Mars 2			5/11.	25
inspector (signature)			Date 2/6/a	٧

Risk Category: 1 Food Estab	lishr	není	t In:	spec	tion	Repo	rt		Page 1	of 2		
Establishment type: Permanent Temporary Mobile Other				- 51	- Dat	te: .5	-19-2	5				
Establishment LAXIMI EXXO		seepin?	Consect	cut Health		9	7		Time Out		AM/	/PIV
Address 330 Tolland TpK		DI	DI	1)	LHI	D N	`	heo				
Town/City Marchester	J				Pur	pose of	Inspection			e-op		
Permit Holder	C	Connecticu of Pub	ut Depa blic Hea	rtment Ith	Rei	nspectio	n	Other /	Vewha	عممر		
FOODBORNE ILLNESS RISK FA	ACTO	DRS A	AND	PUB	LIC H	IEALTH	INTERV	ENTIONS	S	E 177		_
Risk factors are important practices or procedures identified as the most prevalent cont	tributing f	actors of	f foodb	orne illne	ss or inju	rv. Intervent	ions are contr	ol measures to	prevent foodborne illn	ess or injur	,	_
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it	tem	957	755	mplian			compliance		CONTRACT COMPANY	O=not ob	and the second	-d
P=Priority item Pf=Priority foundation item C=Core item V=violation type						and/or R			during inspection	R=repea		_
IN OUT N/A N/O Supervision	V	cos	$\overline{}$		OUT N				ontamination	V	cos	_
1 O Person/Alternate Person in charge present,								d and prote		P/C		-
demonstrates knowledge and performs duties	Pf	0		16 0					eaned & sanitized			_
2 Certified Food Protection Manager for Classes 2,				100-0		Pro	per disposi	tion of setur	ned, previously			
3, & 4	С		$\circ \parallel$	17 0	0				d unsafe food	P	0	0
Employee Health					131				ol for Safety		-	-
Management, food employee and conditional employee;	P/Pf	foc		18 🔿	00		per cooking	time and to	emperatures	P/Pf/C	0	
knowledge, responsibilities and reporting	1000000			19 🔾	0		per reheati	ng procedu	res for hot holding	P	0	0
4 O O Proper use of restriction and exclusion	P	0		20 🔘	0		per cooling	time and te	emperatures	P	0	0
5 O Written procedures for responding to vomiting and	Pf		S - 2\ I ⊢	21 0	0	O Pro	per hot hold	ding temper	atures		0	
diarrheal events				22 🔾	00	O Pro	per cold ho	Iding tempe	eratures	P	0	0
Good Hygienic Practices 6 O Proper eating, tasting, drinking, or tobacco products us		Tat.	70000	23 🔾	9			arking and o		P/Pf	0	0
6 Proper eating, tasting, drinking, or tobacco products us 7 No discharge from eyes, nose, and mouth				24 🔿	0			lic health co	introl: procedures	P/Pf/C		
Preventing Contamination by Hands	c	100	긔	/		and	records			171.110		
8 O Hands clean and properly washed	P/Pf	احاد		/-				umer Advi				
No hare hand contact with RTE food or a			$\preceq \not$	25 0	0	Con			aw/undercooked food	Pf	0	0
9 pre-approved alternative procedure properly followed	P/Pf/C	0	A	26 🔘	00			sceptible P		1	T = 1	
10 O Adequate handwashing sinks, properly supplied/accessible	Df/C	0	5	20 0					ted foods not offered		0	0
Approved Source	11 1/0		-	27 0	0				oxic Substances			
11 O Food obtained from approved source	P/Pf/C	10	지1		ected and	Tov	ic substance	es properly	and properly used			
12 O O Food received at proper temperature		0		28 🔘	0		ed & used	es properly	identified,	P/Pf/C	0	0
13 O Food in good condition, safe, and unadulterated			ălt					ith Approv	ed Procedures			
14 O Required records available: molluscan shellfish	P/Pf/C			20		Cor			specialized		Т	
Identification, parasite destruction	/			29 🔾	0			riteria/HAC		P/Pf/C	0	0
GOO	90 RE	TAIL	PRA	CTICE	ES					THE STATE OF		11.7
Good Retail Practices are preventative measures to							and physica	al objects into	o foods.			
	n appro	priate b	oox fo	COS	and/or R	co.	S=corrected	on-site durin	ng inspection	R=repeat	viola	tion
OUT N/A N/O Safe Food and Water 30 Pasteurized eggs used where required	٧	cos		OUT			Proper Us	se of Utens	ils	V	cos	R
30 Pasteurized eggs used where required 31 Water and ice from approved source	P	0	21	43 🔾	in-use	utensils: p	properly sto	red		С	0	
32 Variance obtained for specialized processing methods	P/Pf/C	-	의년	14 0	Utensils	s/equipmer	nt/linens: pro	perly stored,	dried, & handled		0	
Food Temperature Control	Pf	0						es: properly	stored & used		0	
Proper pooling methods used a description : / / /	1			+6 0	Gloves	used pro	A STATE OF THE STA	2072020 188		C	0	0
temperature control	Pf/C	0			Food	nd non fo		s and Equi				
34 O O Plant food properly cooked for hot holding	Pf	0	- '					surfaces cle		P/Pf/C	0	0
35 O O Approved thawing methods used		0	71						ained and used;	4		
36 Thermometers provided and accurate		0							ips available	Pf/C	0	0
Food Identification	1,			19	Non-fo	od contac	t surfaces of	diiu test stil	ips available	С		
37 O Food properly labeled; original container	Pf/C	0	511		1101110	ou oontao		sical Facilit	ioe		0	$\overline{}$
Prevention of Food Contamination				50 0	Hot and	d cold wat	er available	; adequate	DIESCUIE	Pf		
38 O Insects, rodents, and animals not present	Pf/C	0	5 6	51 0	Plumbi	na installe	d proper b	ackflow dev	ices	P/Pf/C	0	
39 Contamination prevented during food preparation, storage & display		0						operly dispo		P/Pf/C	$\frac{1}{2}$	\approx
40 Personal cleanliness	Pf/C	0	0 5	53	Toilet f	acilities: p	roperly con	structed, su	pplied, & clean		0	
41 Wiping cloths: properly used and stored	С	0		54 0	Garbag	e and refus	se properly d	isposed; faci	lities maintained	С	0	
42 Washing fruits and vegetables	P/Pf/C	0		55 🔾	Physica	al facilities	installed, r	naintained,	and clean	P/Pf/C	Ŏ	0
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ailable.		6	Adequa	ate ventila	tion and lig	hting; desig	nated areas used	С	0	
Alleh		Mineral School			Natural	l rubber la	tex gloves i		r CGS §19a-36f			
Daman in Ot 10: 10: 1	. 41.	· /	_ V	iolatio	ns doc	umented		Date c	orrections due		#	-
Person in Charge (Signature) Date	7/	12	ᅴ분	riority	Item Vi	olations						
Person in Charge (Printed) NILES H. C. LAD	5769			ore Ita	rounda m Viola	tion Item	violations					
	=-	_		isk Fa	ctor/Di	hlic Health	Interventi	on Violations				
Inspector (Signature) Lenise Layre Date 5-19	7-2	S	I F	epeat	Risk F	actor/Publi	c Health In	tervention V	/iolatione			
- ()			- C	ood R	etail Pr	actices Vi	olations	C. VCITUOII V	iolations			-
Inspector (Printed) Denise Rugne			IF	Require	s Rein	spection	- check ho	x if you inte	end to reinspect			-
Appeal: The owner or operator of a food establishment aggrieved by the	is orde	er to co	orrec	t any ir	nspecti	ion violati	on identifie	d by the for	od inspector or t	o hold o	estro)V
or dispose of unsafe food, may appeal such order to the	Directo	or of H	lealth	, not la	ater tha	n forty-ei	ght hours a	after issuan	ice of such order		30110	.,

F000	Establishment	inspection R		
LHD Manchester	Inspection Report Co	ntinuation Sheet	Date 5 - /	9-25
Establishment EXXOD LAX	XIM [Town_	Manchester		
	TEMPERATUR	E OBSERVATIONS		
Item/Location/Process	Temp Item/Location/		Item/Location/Process	Temp
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			+ DT DATE	115F
the-licensing			producer	
716-110131119				
		D CORRECTIVE ACTIO		
itom	port must be corrected within the tin	ne frames below, or as stated i	n sections 8-405.11 & 8-406.11 of t	the food code.
Number				
0.11	A 1 - 1	1 15 1 4	10 41	
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nes year car	2000 G CM) [7	Jugar Star	104)	
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1 TOVICE ITAS	ski m min ma	10 10 reep	your al	cw)
Caulk ho	and sink at F	RP	Q	
		177		
- TRY VILLES	tring at top	₩.		
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Discussed:	<u> </u>			
Dalone	invest called	عه .رد		
FOTCT/	invert coffee pl	TUS	- The second sec	
Cabinet S	Shelves - Lover	or remove I	ext cord + clear	\cap
Thermometer T	invert coffee fil Shelves - cover sobewipes, Chlor	in test strips	DASENT	
1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7		0.630 //	
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UD not U	ise wet towe	13 NOT STORA	in adenitize b	oucher-
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Address Above -	OV to beginger	prating li	cense fraided	
11 112		ewill, Ni	unse provided	
- Halth D	DT MON TO HOW	up - 12 wak	5 to confirm ab	org
Person in Charge (Signature)	as were	1	Date 5//	19/25
	H		UDate 2//	1100
Inspector (Signature)	Denise Payn		Date 5-1	9-25

Risk Category: 3 Food Estable	lichn	201	4 In	cn	201	ion	Pos	oort	1	Page 1 o	. 2	_
Establishment type: Permanent Temporary Mobile Other	IISIIII	ieii	1111	spe	:01	11011	Kel	1	- 125	Page 10		
Establishment type: Permanent Temporary Mobile Other			5000			Date	e:	4/25	100	_		
Establishment Macc Kitchens		45ep	Connec	ticut Heal	1	Tim	e In_	1130 (A			40	AMPM
Address 466 Main St			P			LHD		Maso	chest	2		
Town/City Manchester	j				Purpose of Inspection: Routine Pre-op							
Permit Holder		of P	ublic He	AMMAND CONTROL OF THE								
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									and the first of the second second	- Water and the second	S 200 00	
P=Priority item Pf=Priority foundation item C=Core item V=violation type				te boy				ot in compliance	N/A=not ap		D=not obs	
IN OUT N/A N/O Supervision	V	cos		1 7		OUT N			on from Cont		R=repeat v	COS R
Person/Alternate Person in charge present								Food separated				000
demonstrates knowledge and performs duties	Pf	0	9	16		00		Food-contact su	The state of the s			00
2 Certified Food Protection Manager for Classes 2, 3, & 4	С	0	0	17	0	0		Proper dispositi			Р	
Employee Health						100		served, recondi Time/Tempera			na in	
Management food employee and conditional employee:			П	18	510	010		Proper cooking			P/Pf/C	00
knowledge, responsibilities and reporting	P/Pf	0	0	19	0	00	50	Proper reheatin	g procedures	for hot holding		00
4 O Proper use of restriction and exclusion	Р	0	0	20 (0		Proper cooling	ime and temp	eratures	P	00
5 Written procedures for responding to vomiting and	Pf	0	0	21 (00		Proper hot hold	ing temperatur	res		00
diarrheal events	1.00			22		00	0	Proper cold hole	ding temperatu	ures	P	100
Good Hygienic Practices 6	o T D/C			23 (\circ	0	Proper date ma			P/Pf	00
7 O No discharge from eyes, nose, and mouth	e P/C	00		24		\circ	0	Time as a publi and records	c nealth contro	oi: procedures	P/Pf/C	00
Preventing Contamination by Hands				-	217.00			F2 (A 4 (2)) (1) (2) (2) (2) (3) (3) (2) (3) (ımer Advisor	V		
8 O O Hands clean and properly washed	P/Pf	0	0	25	5	0	5	Consumer advisor			Pf	00
9 No bare hand contact with RTE food or a	P/Pf/C		3852						ceptible Popu			
pre-approved alternative procedure properly followed	V. 36202255	200	0	26		\circ	-	Pasteurized foods	used; prohibited f	foods not offered	P/C	00
10 O Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	0					od/Color Additi				
Approved Source 11 Food obtained from approved source	Dingo			27		0	2	Food additives:			P	00
12 O Food received at proper temperature	P/Pf/C	8		28		\circ		Toxic substance	es properly ide	entified,	P/Pf/C	00
13 O Food in good condition, safe, and unadulterated		0			_		C	stored & used onformance wi	th Approved I	Procedures		
14 O Required records available: molluscan shellfish							10000	Compliance wit			1	
Identification, parasite destruction	P/Pf/C		0	29		0		process/ROP ci			P/Pf/C	00
GO:	OD RE	TAIL	- PR	ACT	CE	S						
Good Retail Practices are preventative measures to Mark OUT if numbered item is not in compliance V=violation type Mark i												
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	_	_			nd/or R		COS=corrected		spection F	- Prints	violation
30 Pasteurized eggs used where required	P	cos			JT Ir	n_uco	utone	ils: properly stor	e of Utensils		C	COS R
31 Water and ice from approved source	P/Pf/C	_		44 (5 11	Itensils	/equir	ment/linens: prop	erly stored drie	nd & handled	-	00
32 O Variance obtained for specialized processing methods	Pf		0					ngle-service article				
Food Temperature Control				10	\sim			properly		200000000000000000000000000000000000000		00
Proper cooling methods used; adequate equipment for	Pf/C	0							and Equipme			
temperature control 34		9776		47	21			n-food contact s		able,	P/Pf/C	00
35 O Approved thawing methods used	Pf	0			_			igned, construct				
36 Thermometers provided and accurate		00		48				g facilities: insta ents, sanitizers, a			Pf/C	00
Food Identification	11110			49 4				ntact surfaces cl		avallable	(C)	00
37 O Food properly labeled; original container	Pf/C	0	0					A CONTRACTOR OF THE PARTY OF TH	cal Facilities	a do ames of	Ü	
Prevention of Food Contamination				50) H	lot and	d cold	water available			Pf	00
38 Insects, rodents, and animals not present		0		51	$\supset P $	Plumbi	ng ins	stalled; proper ba	ckflow device	S		00
39 Contamination prevented during food preparation, storage & display	P/Pf/C			52	\supset S	Sewage	e and	waste water pro	perly disposed	d	P/Pf/C	00
40 Personal cleanliness 41 Wiping cloths: properly used and stored		0		53 (oilet fa	acilitie	es: properly cons	tructed, suppl	ied, & clean		00
42 Washing fruits and vegetables	P/Pf/C	0		55 0		busion	e and	refuse properly di lities installed, m	sposed; facilitie	s maintained		90
		-						ntilation and ligh				
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ilable						er latex gloves n				~
Borner in Channe (C)	510	10		Viola	tion	ns doc	ume	nted		ections due		#_
Person in Charge (Signature) Date	210	1 1				em Vi					17	1
Person in Charge (Printed) CTACI RESTLER						ounda n Viola		tem Violations	Doday	0	-	
	7/2			Risk	Fact	tor/Pul	blic H	ealth Interventio	10day	P	1	2
Inspector (Signature) Jewsetayne Date 4/2	<u> 17</u>	<u>></u>		Repe	at R	Risk Fa	actor/F	Public Health Int	ervention Viola	ations		
Inspector (Printed) Denis Parise				Rec	ire	Roin	actice	es Violations tion - check box	if you intond	to roinsess	-	7
Appeal: The owner or operator of a food establishment aggrieved by the	nis orde	er to	COrre	ect an	v in	specti	on vi	olation identifica	hy the food	inepector or to	hold d	ontrov
or dispose of unsafe food, may appeal such order to the	Directo	or of	Healt	th, no	t lat	ter tha	n for	ty-eight hours a	fter issuance	of such order.	riola, a	esuoy,

F00	u Esta	<u>biisnment inspe</u>	ection	Report Page	2 of
LHD Manchester		Inspection Report Continuation St		Date	5/25
Establishment Nacc	itchen				
		TEMPERATURE OBSER			
Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Sow cream	40F	Fish	170F	40°F Hardsink	
Butter	39F				
1/2 + 1/2	38F	Service 1130-1245			
12 12		Service 11 De 13 13			
C 1- 010) 1 1				2:1	54.05
Cole slaw madet	way			Dishmachine	2160F
@ 50F , disc	ard alle	<i>د</i>		J	
lunch servi	ce. Thre	VSTEMD.			
100 1011 301 00					
	OB	SERVATIONS AND CORRE	CTIVE ACTI	ONS	
Item Violations cited in this				d in sections 8-405.11 & 8-406.11 of	the food code.
	3000-	mating ducan	inamo	otion	
New Marie	in .	meeting during	11.00	CON	rected to
~ Sprittner by	11Vot	2 4001sh X Add	water	400 mar	20000
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Justervain	statt.				
de all	- loct	strips/temp.r	nanta-	ng-Minmaxthermo	neto
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55PF Air duct u			-C.D. B.	6 6 - 0 0 1 0 1 0 1 0 1	discusses
					Cascus 14
Discussed	replaci	ng spatulas wh	en dan	naged	
					trup
Cardboard	as lin	er, removed	-> Provide	dis, ice both so	Jall
		d-discussed Sc	1	1 , 1	
The state of the s	1 /		1 1 1	in for pre-app	nval
Discussed	_	1 1 11 1 1 1 1 1	Dxes	7 /	
49c Gasketon ii	DIC 10	odean .	/		
Gall Hoors in W	1C/18	odean +/rep	air		
Discussed		. /		tacting Health, Zor	ina Fise
Wining room	190	le service Now		o , , ,	W >
- 1		room dunna sen	•		1
	\ .	agebags for 100	P 1	(ie bread)	
Discussed	()	0 .	70.		
· · · ·		not easily clear	1124 - 41	7 PM 10	Emplesia
-opendors-d	χ-,			Kitchen	Rise Rise
		ed (so that Figs	1		8751 B 8751
Person in Charge (Signature)	720.	1	201211	11129	3/25
Inspector (Signature)	20 2 5 20	D		Date HA	125 25
mopeotor (orginature)	eruse	- augus		Date 4	J-, J3

Risk Category: 4 Food Establishment Inspection Report Page 1 of 2														
Establishm	nent type: Po	ermanent Temporary Mobile Other_				-		Date:	V88230	22-2		822.52	_	
Establishm	nent Mar	chester High School		Aser)	ng Conne	ecticut Hea	Q.	Time			M/PM Time Out		A	M/PM
Address 1	34 Mic	dle TPK E	1 1	D	P			LHD	Ma	nche	ester			
Town/City 1	March	nester				Purpose of Inspection: Routine Pre-op								
Permit Hold		PS .		of P	ublic H				spection		Other			
		FOODBORNE ILLNESS RISK F												
		ant practices or procedures identified as the most prevalent cor ance status (IN, OUT, N/A, N/O) for each numbered		7.5	Variable .	compl	45	100000	ALC: ALC: A	15345		70.20.20		
P=Priority ite		ty foundation item C=Core item V=violation type				Adaption of the last			T=not in con		N/A=not applicable ted on-site during inspection	N/O=not R=rer	Total Control	iolation
IN OUT	N/A N/O	Supervision	V	cos	_		IN C	UT N/A	N/O	Protecti	on from Contamination			OS R
100	Perso	n/Alternate Person in charge present,	Pf	0	0						and protected			0
		nstrates knowledge and performs duties ed Food Protection Manager for Classes 2,	1 100			16					urfaces: cleaned & sanitize ion of returned, previously	d FVF	of the C	0
200	3, & 4		С	0	0	17	0				tioned, and unsafe food		PC	0
		Employee Health				0			Time/	Tempera	ture Control for Safety	-10.40		115
300		pement, food employee and conditional employee; edge, responsibilities and reporting	P/Pf	0	0	18		00	O Proper	cooking	time and temperatures	P/F		0
400		r use of restriction and exclusion	Р	0	0	20		56	O Proper	cooling	g procedures for hot holding procedures for hot holding and temperatures	1g		000
500	Writte	n procedures for responding to vomiting and	Pf	0	0	21	0	00	O Proper	hot hold	ing temperatures			50
	diarrh	eal events	FI		Ц	22	0	00	Proper	cold hole	ding temperatures		PC	0
600	Prope	Good Hygienic Practices r eating, tasting, drinking, or tobacco products us	se P/C	0		23	9	0	Time		rking and disposition		Pf C	0
700		scharge from eyes, nose, and mouth	C	0		24			and re		c health control: procedure	P/P	f/C C	0
		Preventing Contamination by Hands									umer Advisory			
800		s clean and properly washed	P/Pf	0	0	25		0		The second secon	y provided: raw/undercooked for	bd	Pf C	00
900	() ()	re hand contact with RTE food or a proved alternative procedure properly followed	P/Pf/C	0		26		5 75			ceptible Population		10	
10 0 0		ate handwashing sinks, properly supplied/accessible	Pf/C	0	0	26		00			used; prohibited foods not offere		P/C C	
		Approved Source				27		00			approved and properly us		PIC	00
1100	Food	obtained from approved source	P/Pf/C	0	0						es properly identified,			
		received at proper temperature		_		28		0	stored	& used	-13 A C 25000 A COSTONIAN		Pf/C C	
13 0 0	Food	in good condition, safe, and unadulterated red records available: molluscan shellfish	P/Pf	0	0	-					th Approved Procedures	والجلا		
14 0 0		ication, parasite destruction	P/Pf/C	0	0	29		0			h variance/specialized riteria/HACCP Plan	P/F	rf/C <	0
			OD RE	TAIL	PR	ACT	ICE	S	proces	3/1(0) 0	incha/1/AOOI 1 lail			_
		Good Retail Practices are preventative measures	to contro	l the	additi	on of	patho	gens, cl	hemicals, an	d physica	l objects into foods.			
		The state of the s	in appro		The same of the same	Same of the	-	d/or R			on-site during inspection	R=rep	_	olation
OUT N/A N		Safe Food and Water d eggs used where required	V P	cos	R		UT				e of Utensils			OS R
31 🔾	100 PM	ice from approved source	P/Pf/C	-	0				ensils: prop		ea perly stored, dried, & handled			000
32 🔾 🔾		btained for specialized processing methods	Pf	0	ŏ						es: properly stored & used			50
		Food Temperature Control				46	\bigcirc	loves u	ised proper	ly				00
33		ling methods used; adequate equipment for	Pf/C	0	0		-	100 V. 10 L			and Equipment			
34 0 0 0	temperatur Plant food	properly cooked for hot holding	Pf			47					surfaces cleanable, ed, and used	P/P	f/C C	
35 0 0	○ Approved t	hawing methods used		0							lled, maintained and used:		Vance	
36		ters provided and accurate		0		48					and test strips available	Pf.	IC C	0
07 0 5		Food Identification				49		on-food	d contact su	ırfaces cl	lean		C	0
37 O F000	properly labe	led; original container Prevention of Food Contamination	Pf/C	0	0	50/			- Id t		ical Facilities			
38 O Insec	cts. rodents. a	nd animals not present	Pf/C	0		51		ot and	cold water	available	; adequate pressure ackflow devices	P/Pt		0
		ented during food preparation, storage & display	P/Pf/C								perly disposed	P/P		000
	onal cleanline		Pf/C	0		53	\bigcirc T	oilet fac	cilities: prop	erly cons	structed, supplied, & clean	Pf		0
		perly used and stored	C	0							sposed; facilities maintained			
	hing fruits and		P/Pf/C	-							naintained, and clean	P/P	-	0
Permit Hold	ler shall notify o	ustomers that a copy of the most recent inspection rep	ort is ava	ailable	Э.						nting; designated areas use not used per CGS §19a-36		c C	0
	The second plant of the violations documented bate corrections due #,													
Person in Cl	harge (Signa	ture) Show Mad Date 5	20/0	72	Щ			em Viol			ASAP /3 days		Ø	
Person in Cl	harge (Printe	d) Bridel Massetta	(1)						on Item Vio	lations	ASAP- IDda	B	1	
			1		\dashv			or/Publ		terventio	on Violations		- 1	
Inspector (S	Signature)	tenisetayne Date 5/2	20/2	5		Rep	eat R	isk Fac	tor/Public F	lealth Int	ervention Violations			
inenector (D	rinted)	OISE DE CO				Goo	d Re	tail Prad	ctices Viola	tions				
	rinted) De	perator of a food establishment aggrieved by	thic and	or to	corr	Red	uires	Keins	pection - c	neck box	x if you intend to reinspec	1	1.	
ppoul. 111	or dispose	e of unsafe food, may appeal such order to the	Directo	or of	Heal	ith, no	ot lat	er than	forty-eight	hours a	after issuance of such ord	er.	u, des	ыгоу,

sunde

	Foo	d Esta	ıblishment Insp	pection R	Report Page	of
LHD (panchester	- 1	Inspection Report Continuation		Date 5 20	25
Establish	ment Manche	ster Hu	ah Schol Town W	unchester	· 	
			/\ TEMPERATURE OB\$			
ltem	/Location/Process	Temp	U Item/Location/Process	Temp	Item/Location/Process	Temp
Thic	Ken	136F	Choc. milk	37F	Hor Water	IIIF
Jen 150	Chicken	150F				•
Thece	Les	138F			1275h Machine 7	160F
Calm	one	142F				
Thir	Men nuscet	1415	Chicken nugget	1411=		
Halal	Chicken	146F	1/2 and 1/2	37F		
CKICK	nheast	1391				
faut	0	157F				
Taya	<i>a</i> .		SERVATIONS AND CORF	PECTIVE ACTIO	INS	
Number			w sanitizer			
		+ Adju				7
	* School no	longer	manually wash	119. Every	thing get revithere	DishMade
		, 0	1 /-	\mathcal{I}	1 Danie Soci	it a lab
	V			1011	Senare 300	10.00ctable
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-	Damaged	01/00-	Lies wer Jund	1000	diable	
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					Tett Date Fech Emp	Rite. \$
					SA SA	R CHANGE CHANGE IA MARKA TO CAMPA A COLOR MANANA 1 160°F 71°C
Person in	Charge (Signature)	una	Moora		Date 5	25
Inspector	(Signature)	rise to	ujne		Date 5 30	125

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Ris	isk Category: 4 Food Establishment Inspection Report Page 1 of 2																					
Es	tabl	ishn	nent 1	уре	e: Pe	manent 1	Temporary Mo	bile Other					_	Date:		5/7/2	5					
Es	tabl	ishn	nent	n	nar	ncheste	r Reho	Ь		425	Ping Conn	ecticut Health		Time	ln_	12:45 A	M/PI	M Time Ou	t		_AN	M/PM
Ad	dre	SS	38	5	_i	u. cent	er st.			5	P	H)		LHD		manci	hes	185	c			
То	wn/	City	r	n0	v(hester	-	*	,					Purpo	ose	of Inspection:	:	Routine	Pre	-op		
Pe	rmit	t Hol	der							of	Public H			Reins	.00			her				
							DBORNE ILLI													186		P K
		100	1147		- 10		rocedures identified as			_	78.92 N	567		107000						s or injur	ry.	
	-			-	A COLUMN TO A COLU		I, OUT, N/A, N/O) fo					complia				t in compliance		I/A=not applicabl	Action to the second	=not o		
P	-	ority it			Priorit	y foundation ite	em C=Core item	V=violation type		_							-	n-site during insp		R=repe	-	-
	IN	OUT	N/A N				Supervision		V	co	S R			JT N/A			_	om Contamina	tion	V	1000	OS R
1	0	0	0				erson in charge pr		Pf	C	0					Food separated						0
							ledge and perform					16 C) C	0				es: cleaned & s		P/Pf/	CC	0
2	0	0	0		3, & 4		ection Manager fo	r Classes 2,	С	C	0	17 🤇						f returned, previ		F	P	
							ployee Health										-	Control for Sat				
3	0	0					mployee and condit		P/Pf	C		18 (and temperatur				0
1	0	0					sibilities and repor ction and exclusion		P		0	19 (cedures for hot				0
							for responding to			_						Proper cooling Proper hot hold		and temperature	es			
5	0	0				eal events	tor responding to	vorniting and	Pf	C						Proper cold hol						000
			POLICE STATE	-			lygienic Practice	s		-	4-	23		50	8	Proper date ma	rkina	and disposition	1	P/Pf		50
6	0	0		OF	rope		ng, drinking, or tol		e P/C		0							alth control: prod		T		
7	0	0	100000000000000000000000000000000000000				eyes, nose, and m		С		0	24 🤇		2/0		and records		p. 0.	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	P/Pf/C		0
					- }	Preventing C	ontamination by	Hands				-	1			Cons	umer	Advisory				
8	0	0					roperly washed		P/Pf	C	0	25						ided: raw/undercod		Pf		00
9	0	0	0	21			act with RTE food		P/Pf/C							Highly Sus	cepti	ible Population				
_		0					ative procedure p			1.5		26 C						prohibited foods no		P/C	2 (0
10	0			-	aequ		ng sinks, properly s proved Source	upplied/accessible	Pf/C	5		0710						and Toxic Subs		T.		
11	0	0			nod a		approved source		P/Pf/©	6		27 C	X					oved and prope				0
_	ŏ		0		ood	received at pr	oper temperature				00	28	9	10		stored & used	es pro	operly identified	in:	P/Pf/	C	
-	0			F	ood i	in good condi	tion, safe, and una	adulterated			0		\checkmark	1			ith Δr	oproved Proce	duras	_	_	
11	0	0		F	Requi	red records a	vailable: mollusca	n shellfish				5	1					iance/specialize				
1				i	dentif	ication, paras	ite destruction		P/Pf/C			20 0	1			process/ROP c				P/Pt/0	C	
								/ GO	OD RE	TA	IL PF	RACTIO	ES						-2			
-	11	. 0117	T 16			Good Retail I	Practices are preven															
		N/A N		mbe	red ite	em is not in cor	Food and Water	ation type Mark i	n appro			for COS	_	i/or R			_	e during inspecti	on F	R=repea	-	
$\overline{}$	$\overline{\circ}$	MA	_	ste	urized		where required	1	D	20.	R	00		uco ut	onoi	Proper Us is: properly stor		Utensils		V	1888	OS R
_	0		200			ice from appr			P/Pf/C									stored, dried, & h	andled	Pf/C	_	00
32	0	0					ecialized processi	ing methods	Pf	C								operly stored & u		P/C		
-							emperature Contr					10	10	u 2000 no zavo atrava	Development	properly				С		00
33	0		-				used; adequate e	quipment for V	Pf/C	C	0		200					Equipment				
						e control		10				47 C				n-food contact s				P/Pf/C	-	0
34	$\frac{\circ}{\circ}$	0		ant	1000	properly cook	ed for hot holding		Pf		0					gned, construct						
	0						and accurate				00	48 🤇						maintained and est strips availa		Pf/C	: 0	00
-					ioine		d Identification		FIIC			49	_		_	ntact surfaces c		est strips availa	Die	С	-	
37	0	Food	d prop	erly	label	led; original o			Pf/C		0	45	7140	J11-1000	1 001			Facilities				70
							of Food Contami	nation				50 🔾	H	ot and c	cold			quate pressure		Pf	10	00
						nd animals no			Pf/C	0	0					talled; proper ba						0
							od preparation, stor	age & display	P/Pf/C							waste water pro				P/Pf/C	20	0
			onal															ed, supplied, &		Pf/C		0
						erly used and vegetables	stored		C									ed; facilities main		С		0
				100	-				P/Pf/C	-		56	Pr	iysicai i	Tacii	ities installed, n	nainta	ained, and clear designated are	1			0
F	ermi	it Hold	der sha	all no	otify c	ustomers that a	opy of the most re	ecent inspection rep	ort is ava	ilab	le.							sed per CGS §1				0
						. /	1	- h	. 7	_	-			docu				ate correction			_#	
Pe	sor	in C	harg	e (S	ignat	ture)	\sim	Date 5	121			Priority	/ Ite	m Viola	ation	ns						
Do.		in C	harg	o /D	rinta	a Qu	hanis Lax	701/2	8							em Violations						
. e	301	0	nary	5 (P	e	2 1 2	MATTER COST	my	<i>i</i> (ALC: NO	_			Violation Violat		ealth Intervention	n Vic	olations		-	-	
Ins	pec	tor (S	Signa	ture)K	ately	whomas	Date 5/	71:	23	5	Repea	t Ri	sk Fact	tor/5	ablic Health Int	terver	ntion Violations			-	
		V			11-	101	Domas		- 1			Good	Reta	ail Prac	ctices	s Violations						
			rinte		110	Helynn	Person			EMW4+		Requi	res	Reinsp	pect	ion - check bo	x if yo	ou intend to rei	nspect			
Ap	pea	at: Th	ie ov	ner	or of	perator of a f	ood establishme	nt aggrieved by the	nis orde	er to	corr	ect any	ins	pection	n vic	plation identifie	d by	the food inspe	ctor or to	hold,	des	troy,
			O	uis	pose	of unsafe to	od, may appeal s	such order to the	Directo	or o	Hea	ith, not	late	er than	tort	y-eight hours a	atter i	ssuance of su	ch order.			

FOC	od Esta	biishment ins	spection i	Report P	age of
LHD Manchester		Inspection Report Continuat		Date_	5/7/25
Establishment Manche	ster Re				
		TEMPERATURE OF	BSERVATIONS		
Item/Location/Process	Temp	Item/Location/Proces	s Temp	Item/Location/Pr	rocess Temp
2-DOW reach in				handsink	120F
sligd cheese	41 F			quat bucke-	
19W brgg	YIF			dishmachin	e 7160F
140 0090	1105			01201419 Chris	7 11001
milk cooler	90 F 39 F 38 F				
WIC cheese	395				
bacon	38 F				
0 10 0/ /					7.00
					₹ Temp▶ Rite, §
	ОВ	SERVATIONS AND CO	RRECTIVE ACTI	ONS	Date: Fecha
Violations cited in th		corrected within the time fram			406.11 of Empleado
Number SJeob	of am	0 - 50 10			BAR TURNS ORANGE
Number Steph -	(+ PII)	00 2176			160°E (740C
					100 1/11-0
D:	227 TH D	HE SET SHIFTENED IN THE	The Control of the Co	l a Ale	
1)1500580	NEW	process for 1x week of drain.	cheaning	drains. Ni	ightly,
A		11 1	doa - VI-	-	
1 Dam	Spray.	1 x week	cup cre	en. Turas	<i>t</i>
imamu	rement	of drain.	P11:05		
1, 10:00	9 17	0 1 0 1 0 1	4, 3,		
0. 1			NW & B		***
Discussed	energy	ncy sopply	1 All S	set!	
		/ / /			
Total Ha	0(0 -	1 M 2000	1.4	10(10	
1622 221	12 m	1 premone	to ma	1466	
No Viola	ton (observed!			
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very the	an ar	d organize	(C)		
1		J			
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			/		
	11	1			-1 /
Person in Charge (Signature)				Date	5/7/25
Inspector (Signature) / Otto	lum 14	ena		Date	5/7/25

ā.							
Risk Category: Food Establ	ishn	nen	t Ir	specti	on R	eport Page 1 of	2
Establishment type: Permanent Temporary Mobile Other					Date:	6-2-25	
Establishment Mothers Moss		45epi	onne	ecticut Health	Time I	n AM/PM Time Out	AM/PM
Address 382 Hartford Road			P	H)	LHD	Manchester	
Town/City Manchester					Purpos	se of Inspection: Routine Pre-	ор
Permit Holder M. Johnson	C	onnecti of Pu	cut De ublic H	partment ealth	Reinsp	pection Other 300	
FOODBORNE ILLNESS RISK FA							A COURT OF
Risk factors are important practices or procedures identified as the most prevalent conti			O'COLOR II	100	Sel ecestrá le	WALLES OF THE PROPERTY OF THE	
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it				compliance			=not observed
P=Priority item Pf=Priority foundation item C=Core item V=violation type							R=repeat violation
IN OUT N/A N/O Supervision	٧	cos	R		UT N/A N		V COS R
1 Person/Alternate Person in charge present,	Pf	0	0			Food separated and protected	P/C O O
demonstrates knowledge and performs duties	1 2 2	-		16 0	00	Food-contact surfaces: cleaned & sanitized	P/Pf/C O O
2 Certified Food Protection Manager for Classes 2,	С	0	0	17 0		Proper disposition of returned, previously	POO
3, & 4						served, reconditioned, and unsafe food	
Employee Health		_		100		Time/Temperature Control for Safety	Jamesal - T-
Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf	0	0			Proper cooking time and temperatures	P/Pf/C O O
4 O Proper use of restriction and exclusion	Р	0	0			Proper reheating procedures for hot holding Proper cooling time and temperatures	P 0 0
Written procedures for responding to vomiting and	F.	-	\subseteq			Proper cooling time and temperatures Proper hot holding temperatures	P 0 0
diarrheal events	Pf	0	0			Proper not holding temperatures Proper cold holding temperatures	P 0 0
Good Hygienic Practices		+-	-			Proper cold floiding temperatures Proper date marking and disposition	P O O
6 Proper eating, tasting, drinking, or tobacco products us	e P/C	0				Time as a public health control: procedures	P/Pf O O
7 O No discharge from eyes, nose, and mouth	C			24 0		and records	P/Pf/C O
Preventing Contamination by Hands						Consumer Advisory	
8 O O Hands clean and properly washed	P/Pf	0	0	25 0		Consumer advisory provided: raw/undercooked food	Pf 00
No hare hand contact with RTE food or a		-				Highly Susceptible Population	11100
pre-approved alternative procedure properly followed	P/Pf/C	0	0	26 0		Pasteurized foods used; prohibited foods not offered	P/C 0 0
10 O Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	0			Food/Color Additives and Toxic Substances	11.1010
Approved Source	7 7 7			27 0	00	Food additives: approved and properly used	POO
11 O Food obtained from approved source	P/Pf/C	0	0			Toxic substances properly identified,	
12 O O Food received at proper temperature	P/Pf	0	0	28		stored & used	P/Pf/C
13 O Food in good condition, safe, and unadulterated	P/Pf	0	0			Conformance with Approved Procedures	
14 O O Required records available: molluscan shellfish	P/Pf/C	0	0	29 0		Compliance with variance/specialized	P/Pf/C O O
identification, parasite destruction	1976 NO 12285	77		1000		process/ROP criteria/HACCP Plan	F/FI/C
				RACTICES			
Good Retail Practices are preventative measures to							
		100		for COS an	d/or R		R=repeat violation
OUT N/A N/O Safe Food and Water	٧	cos		OUT		Proper Use of Utensils	V COS R
30 Pasteurized eggs used where required	P	0	0			ensils: properly stored	C 0 0
31 Water and ice from approved source	P/Pf/C	-	9			quipment/linens: properly stored, dried, & handled	Pf/C O O
32 Variance obtained for specialized processing methods Food Temperature Control	Pf	10	0			/single-service articles: properly stored & used	P/C O O
Depart and line mathed a used adaptive and in a set for	-1		-	46 0 6	loves us	sed properly	c 00
temperature control	Pf/C	0	0		and and	Utensils and Equipment non-food contact surfaces cleanable,	
34 O Plant food properly cooked for hot holding	Pf	0		4/1		lesigned, constructed, and used	P/Pf/C O O
35 O Approved thawing methods used		0		I IV		hing facilities: installed, maintained and used;	
36 Thermometers provided and accurate		0				agents, sanitizers, and test strips available	Pf/C O
Food Identification						contact surfaces clean	c 00
37 Food properly labeled; original container	Pf/C	0	0		J 1000	Physical Facilities	
Prevention of Food Contamination				50 O H	ot and c	old water available; adequate pressure	Pf 0 0
38 O Insects, rodents, and animals not present	Pf/C	0	0			installed; proper backflow devices	P/Pf/C O O
39 Contamination prevented during food preparation, storage & display	P/Pf/C					and waste water properly disposed	P/Pf/C O O
40 Personal cleanliness	Pf/C	0	0	53 O T	oilet faci	lities: properly constructed, supplied, & clean	Pf/C O O
41 O Wiping cloths: properly used and stored	C	0	0	54 O G	arbage a	nd refuse properly disposed; facilities maintained	800
42 Washing fruits and vegetables	P/Pf/C	0	0	55 P	hysical f	acilities installed, maintained, and clean	P/P(COO
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is av	ailahle		56 A	dequate	ventilation and lighting; designated areas used	000
			17/			bber latex gloves not used per CGS §19a-36f	
Porcon in Charge (Signature) 11- 11	100	_		Violation			#
Person in Charge (Signature) Date 3/2	103			Priority Ite			
Person in Charge (Printed) Michael Johnson				Core Item		n Item Violations	
The state of the s	-					C Health Intervention Violations	
Inspector (Signature) Shuse Cayne Date 5	2/7	15				or/Public Health Intervention Violations	
	-					tices Violations	1
Inspector (Printed) Dense You've				Requires	Reinsp	ection - check box if you intend to reinspect	 '
Appeal: The owner or operator of a food establishment aggrieved by the	nis ord	er to	corr	ect any ins	spection	violation identified by the food inspector or to	hold, destroy.
or dispose of unsafe food, may appeal such order to the	Direct	or of	Hea	ith, not lat	er than t	forty-eight hours after issuance of such order.	
						See notepay	
						see the gray	j ===

	Foo	od Esta	blishmen	t Inspe	ction Re	eport Page 2	_of
LHD_M	unchester		Inspection Report C	Continuation Shee	et	Date 5/2	25
ا Establishr	ment_Mothers	Moss	Town_	Manche	est		
			TEMPERATU	IRE OBSERV	ATIONS		
Item	/Location/Process	Temp	Item/Location		Temp	Item/Location/Process	Temp
						/	
			10.115-07-5-3-3-3-3-3-3-3-3-3-3-3-3-3-3-3-3-3-3-			·	
N-SERVICE							
		OB	SERVATIONS A	ND CORREC	TIVE ACTION	IS	
Item Number	Violations cited in th					sections 8-405.11 & 8-406.11 of the	ne food code.
>	Kant Day	20000	ole -	For am	Dlavies.	•	
			Sala	101 EM	Dio gee	s. L. underclass	Dlicon
	<u> </u>	iaual	30000	NOI A	Howco	L. Wide Class	1)00012
-		ما	360	, 5	Λ >	4. c	
	No visible	e The	monetes	in Ke	Ingera	101	
	se	nd coj	sy reciep	pt. 40	HODA		
			(400)				
5SC	Mop sin	C Not	in instato Healt	lled -	- Disci	ussed povid	ing
	by,	May	·16,25	. 1093			
	0						
						702-70-	
Person in	Charge (Signature)	May	A	-		Date 3 /	2/25
Inspector	(Signature)	enist	Tayne			Date 5/2	125

Risk Category: Food Establishment Inspection Report Page 1 of 2													
Establishment type: Permanent Temporary Mobile Other						Date:	ŧ	5	اما	25			
Establishment Oak St Pub		45EPine	Connec	ticut He	Ŷ.	Time In_		,	AM/P	M Time Ou	ıt	AM	/PM
Address 30 Oak St			P	H)		LHD Y	Na	<u> </u>	he	oter			
Town/City Manchester						Purpose	of Insp	ectio	n:	Routine	Pre-o	o	
Permit Holder		0, 10	blic He	alth		Reinspe				ther			_
FOODBORNE ILLNESS RISK FA Risk factors are important practices or procedures identified as the most prevalent contr											dborne illness o	r injury.	
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it	em	IN	V =in c	comp	liance	OUT=no	ot in com	pliance	e l	N/A=not applicab	le N/O=r	ot observ	Control of the last
P=Priority item Pf=Priority foundation item C=Core item V=violation type				te bo			1			n-site during insp		epeat viol	lation R
IN OUT N/A N/O Supervision	V	cos	R	15		UT N/A N/O	-			rom Contamina protected	ation	P/C	
Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	0	0	16		500				es: cleaned & s	sanitized F	P/Pf/C	_
Certified Food Protection Manager for Classes 2,	С	0	0	17			Proper	dispo	sition c	of returned, prevented, and unsafe to	riously	PO	
Employee Health	1				-					Control for Sa			1
Management, food employee and conditional employee:	D/D6			18	0	000	The second second second			and temperatu		P/Pf/C	0
knowledge, responsibilities and reporting	P/Pf		0							ocedures for ho		PC	
Proper use of restriction and exclusion	Р	0	0							and temperatures	res	PC	
Written procedures for responding to vomiting and diarrheal events	Pf	0	0	7.5						emperatures temperatures		PC	_
Good Hygienic Practices										and dispositio	n	P/Pf C	_
6 O Proper eating, tasting, drinking, or tobacco products us	e P/C	0	0							alth control: pro	codures	/Pf/C	
7 O No discharge from eyes, nose, and mouth	С	0		24			and rec	cords			۲	/PT/C	
Preventing Contamination by Hands								- minerally	The state of the s	r Advisory			
8 O O Hands clean and properly washed	P/Pf	0	0	25	0					vided: raw/underco		Pf C	0
9 No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C	0	0	26	010					tible Population prohibited foods r		P/C C	00
10 O Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	0					100041175-12717967	COLUMN TO A STATE OF	and Toxic Sub	The Control of the Co	1,1010	10
Approved Source				27	0	00	Food a	dditive	es: app	roved and prop	erly used	PC	0
11 O Food obtained from approved source	P/Pf/C			28	0					roperly identifie	d,	P/Pf/C	
12 O O Food received at proper temperature	-	0	-				stored			d D			
13 O Food in good condition, safe, and unadulterated Required records available: molluscan shellfish	P/Pf					1000				approved Processiance/specialized	har		
14 O O Identification, parasite destruction	P/Pf/C	0	0	29	0					ia/HACCP Plan		P/Pf/C	0
	OD RE												
Good Retail Practices are preventative measures t								and the second second	100000000000000000000000000000000000000		. 2		
	in appro		_	_		d/or R				i <mark>te during inspect</mark> f Utensils	tion R=	repeat vio	s R
OUT N/A N/O Safe Food and Water 30 Pasteurized eggs used where required	P	cos	Value		Olr	-use utens			-	otensiis			00
31 Water and ice from approved source	P/Pf/C	-	-							stored, dried, & I	handled		
32 O Variance obtained for specialized processing methods	Pf		0							roperly stored &			0
Food Temperature Control				46	0	loves used		-				CC	0
Proper cooling methods used; adequate equipment for	Pf/C	0			-					d Equipment			
temperature control 34	Pf	0		47		ood and no roperly des				ices cleanable,	F	P/Pf/C	
35 O Approved thawing methods used		0		77.62	W					, maintained an	d used:	/15/50/15/ SALE	
36 Thermometers provided and accurate	Pf/C			48						test strips avail		Pf/C	
Food Identification				49	\bigcirc N	lon-food co	ontact su					c C	
37 Food properly labeled; original container	Pf/C	0	0	-		1811				Facilities			10
Prevention of Food Contamination 38 Insects, rodents, and animals not present	7	0								equate pressure low devices		Pf C	0
39 Contamination prevented during food preparation, storage & display	P/Pf/C									ly disposed		P/Pf/C	
40 Personal cleanliness		0								cted, supplied, &			
41 Wiping cloths: properly used and stored	С	0		-		•				sed; facilities mai		1	
42 Washing fruits and vegetables	P/Pf/C	0	0							tained, and clea		P/Pf/C	
Permit Holder shall notify customers that a copy of the most recent inspection rep	ort is av	ailable	е.		\bigcirc N	latural rubb	oer latex			g; designated ar used per CGS §			
Person in Charge (Signature) III Ponnellypate 5/4	125	5		Pric	ority It	is docume em Violatio	ons			Date correction	ons due	#	_
Person in Charge (Printed) Teni Donnelly						oundation n Violation:		lation	S			1.	
Inspector (Signature) D. INTO Party Date 5	10/2	5		Ris	k Fac	tor/Public I	Health In			iolations ention Violation	S	ø	
Inspector (Printed) Denice Paune	100			Go	od Re	tail Practic	es Viola	tions		you intend to re			
Appeal: The owner or operator of a food establishment aggrieved by t				ect a	any in	spection v	violation	ident	ified by	y the food insp	ector or to	old, des	troy,
or dispose of unsafe food, may appeal such order to the	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.												
									v	111-Dage	2		
A40	Capito	d Ave	מנות	MC	±11⊏	n P			/	mr y			
410	Capilo	- AVE	OT	OCAC	TITL	,,	2-4 \	Valle		or/Operator/D	:-		

410 Capitol Avenue MS#11FDP Hartford, CT 06134

2nd - Yellow: Owner/Operator/Person in Charge

F00	od Esta	blishment Insp	ection b	keport	Page	of
LHD Manchester		Inspection Report Continuation S	heet	Date	5/6/2	25
Establishment Oak St	Pub	Town Marc	chester			
		TEMPERATURE OBSER	RVATIONS			
Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/	Process	Temp
Butter	40			11	T	
		No hotfoods	•	HOT WO	lei	134F
Cheese	41	at this insp	ection			
		U				
				Sorifines	200-	300pp~
Virgilian Cira				. 0		,
KITCHEN CLEA	タナし	rojanized!				
J		0 0				
Violetians sited in th		SERVATIONS AND CORRE			0.400.44 -511-	
Item Number	iis report must be	corrected within the time frames be	elow, or as stated	In sections 8-405.11 &	3-406.11 of the	100d code.
. 2	2				$\overline{}$	
- N Owner su	2 phone	call Plumber	wasto	Dull perni	1. K	DOM
		hastrand				
DEP not	insta	Hed properly -	- no sc	reine Sh	weld k	عد
					2000	
		th adhesive +	/\ /	1		
Faucet	not p	re sent - provide	2 escu	theons or	Wate	rlines
	1					
20.		W 35		IIII.		
380 Doors ope	5 WHY	wit Screens				
Reachins	Ambier	t at 40F				
1 1.4 , .	5 <u>6-14</u>	(°, 1	Chan.	mustle	218 70	Lauren
No labels		200	N	ext inspection	on Viola	days ma
* fauceton	<u>Sba</u>	y required		7		Discordin
Racks in	Reach-	in unclean or	rusting	Clear reno	ris or re	place)
7			1	(3-1)-9		7
2 11	OR THE CO.		-	1		
New ice	machie	re under bor	- provid	de spec S	heet	1 :12
- Inv	change	s to equipme	nt ream	re. Dre APP	malo	Im work
						(D. H.
5 SCUSSE 2	- 1	ay as a hard		- pa .		
	-(1)	pay as dump	sink			
There s	hould	a à dedicat	ed hand	d sink-ch	eat Soi	o for
	=	1.2			ا ـ ا ـ ۵	- 1
	seola	dedicated	hands	sivic. W	ush a	15/100
i i	DICHO	her.				
Whirlpool	lide	- Employee J	lunch/.	good V	uncutl	emons/len
rela	cated	, 0		j		
Discussed	Bleau	cla (C. I a)	0.16 -	T. I. I. I.	1	
1913Cusse	, (11 00	Luthny	lablets (a		
Person in Charge (Signature)	Jeura	tonnelles		Da	te 5/6/2	5
Inspector (Signature)	Jenino	Paulo		Da	te 5/0	, 125
(5.3)		- , augus	11	Da) (0	

isk Category: 3 Food Establishment Inspection Report Page 1 of 3													
Establishment type: Permanent Temporary Mobile Other Date: 5-5-25													
Establishment Panda King		4secono	Connec	clicut Health	Time In_	AM/PM Time Ou	t		M/PM				
Address 575 Main St		DI		H)	LHD /	Marchester							
Town/City Manchester	j				Purpose	of Inspection: Routine	Pre-o	p					
Permit Holder	C	of Pul	blic He	orange en	Reinspec	ordayan sanarini sana							
FOODBORNE ILLNESS RISK FA													
Risk factors are important practices or procedures identified as the most prevalent conti Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it	7.000	-	The same		74 To W. W. W. W.	Annual Control of the		10 70					
P=Priority item Pf=Priority foundation item C=Core item V=violation type			_	compliance		ot in compliance N/A=not applicable R COS=corrected on-site during insp		ot obse	rved				
IN OUT N/A N/O Supervision	V	cos	-		OUT N/A N/O				COS R				
Person/Alternate Person in charge present	-	-				Food separated and protected	f	200					
demonstrates knowledge and performs duties	Pf	0		16 0		Food-contact surfaces: cleaned & s	anitized (Pric o	000				
Cartified Food Protection Manager for Classes 2						Proper disposition of returned, previ	iously						
2 O O 3, & 4	С	0	\circ	17 0		served, reconditioned, and unsafe for		P	00				
Employee Health						Time/Temperature Control for Sa	fety						
Management, food employee and conditional employee;	P/Pf	0				Proper cooking time and temperature		P/Pf/C	00				
Knowledge, responsibilities and reporting	25200 5	o hears	-			Proper reheating procedures for hot			\circ				
4 O Proper use of restriction and exclusion	P	0	\bigcirc			Proper cooling time and temperature	es		00				
Written procedures for responding to vomiting and	Pf	0				Proper hot holding temperatures			00				
diarrheal events Good Hygienic Practices				22 0		Proper cold holding temperatures							
6 Proper eating, tasting, drinking, or tobacco products us	o Dic					Proper date marking and disposition Time as a public health control: pro-	1	P/Pf	00				
7 O No discharge from eyes, nose, and mouth	e P/C	0	-	24 0	000	and records	bedures P	/Pf/C					
Preventing Contamination by Hands			\preceq			Consumer Advisory							
8 O Hands clean and properly washed	P/Pf	0		25 🔘		Consumer advisory provided: raw/undercoo	oked food	Pf (00				
No have been a contact with DTC food as			$\stackrel{\smile}{-}$	20		Highly Susceptible Population		E1 I					
9 pre-approved alternative procedure properly followed	P/Pf/C		\circ	26	00	Pasteurized foods used; prohibited foods no		P/C	00				
10 Adequate handwashing sinks, properly supplied/accessible	(Pf)C		0			od/Color Additives and Toxic Subs		11121					
Approved Source				27 0		Food additives: approved and prope		P	00				
11 O Food obtained from approved source	P/Pf/C	0	0			Toxic substances properly identified	,						
12 O O Food received at proper temperature			0	28		stored & used	1	P/Pf/C	0				
13 O Food in good condition, safe, and unadulterated	P/Pf	0	0		С	onformance with Approved Proce	dures						
14 O O Required records available: molluscan shellfish	P/Pf/C	0		29 🔾		Compliance with variance/specialize	ed _c	P/Pf/C					
identification, parasite destruction	asitiod thees					process/ROP criteria/HACCP Plan	1	71 1/0					
				RACTICE									
Good Retail Practices are preventative measures to							(2001) 11 - 2000						
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	cos		for COS ar	na/or R	COS=corrected on-site during inspecti	on R=r		riolation				
30 Pasteurized eggs used where required	P		0	OUT	n una utana	Proper Use of Utensils ils: properly stored			COS R				
31 Water and ice from approved source	P/Pf/C	-	-			oment/linens: properly stored, dried, & h	andled /	13					
32 Variance obtained for specialized processing methods	Pf	-	허			ngle-service articles: properly stored & u		-	00				
Food Temperature Control		101			Gloves used		500		00				
Proper cooling methods used; adequate equipment for	1	I				Utensils and Equipment							
temperature control	(Pf)C		\circ	47 🐠 F	ood and no	on-food contact surfaces cleanable,	(20					
34 O Plant food properly cooked for hot holding	Pf	0	0	47	properly des	igned, constructed, and used		PO					
35 C Approved thawing methods used	Pf/C		0	48 0	Narewashin	g facilities: installed, maintained and	i used;	Pf/C	00				
36 Thermometers provided and accurate	Pf/C	0	0	40	cleaning age	ents, sanitizers, and test strips availa	able	8					
Food Identification				49	Non-food co	ntact surfaces clean		(c)	00				
37 Food properly labeled; original container	PVC		0			Physical Facilities	- 1000 H						
Prevention of Food Contamination						d water available; adequate pressure			00				
38 Insects, rodents, and animals not present		0				stalled; proper backflow devices		/Pf/C					
39 Contamination prevented during food preparation, storage & display	P/Pf/C					waste water properly disposed		/PfC					
40 Personal cleanliness 41 Wiping cloths: properly used and stored		0				es: properly constructed, supplied, & refuse properly disposed; facilities main		Pf/C					
41 Wiping cloths: properly used and stored 42 Washing fruits and vegetables	P/Pf/C	0				refuse properly disposed; facilities mair ilities installed, maintained, and clea	named -	C /P(C)					
		2 12				entilation and lighting; designated are			00				
Permit Holder shall notify customers that a copy of the most recent inspection rep	ort is av	ailable	•			per latex gloves not used per CGS §1							
Person in Charge (Signature) Dan Date	5/2	+		Violatio	ns docume tem Violatio	nted Date correctio		-	#				
	ERIC	5	7	Priority F		Item Violations		5					
Inspector (Signature) A prise to the Date 5/5	5/2	5	\dashv	Risk Fac	ctor/Public H	Health Intervention Violations Public Health Intervention Violations		1 4	,				
Dec. Della	سر ر		\neg	Good Re	etail Practice	es Violations		Ye	11				
		The second second				ction - check box if you intend to re			MOL				
Appeal: The owner or operator of a food establishment aggrieved by to dispose of unsafe food, may appeal such order to the								iold, de	estroy,				

FOOU ES	tablishment inspe	CHON	Report Page —	_ of <u></u>
LHD Marchester	Inspection Report Continuation She	eet	Date_5/5/	2 5
stablishment Panda King	Town Manch	rester	\mathcal{L}_{I}	
7 1	TEMPERATURE OBSER			
Item/Location/Process Temp		Temp	Item/Location/Process	Temp
			Horwater	1115
			01-1 - 1 - 1/4	٠ ١٠ ٥سام
			Chlonnebucket	50-100p
			3 Bay clone	50-100p
	OBSERVATIONS AND CORRECT	TIVE ACTI	ONS	
Item Violations cited in this report mu	st be corrected within the time frames belo	w, or as stated	l in sections 8-405.11 & 8-406.11 of t	the food code.
Number				
HPF Tongs Stored or	modsink			
	ms reused/unc	1.00	al a sed ad	-
376 No labeling of	itjs reusea/ WK	-	ascasala	
10 100000000000000000000000000000000000	& single use cont	aner.	S, buerborchicken	sauce,
	to like eggnill			wed
5C Stagnant (W	nclean) water o	nlow	stshello Cok	Sprep
	oual washing @			(
	reviewed Followi			ne.
52c Singl. doc R	1 freezer with ,		ildup - needs d	ofrostin
- Compactor	cookers with b	· · · ·	noup rules a	9103111
PFSushi Rice ca	1 1	. 7 1	_	eron
nolder at	a log tomptch	iske	quired	
47c Card board bur	des cookline - u	odea	s/cantuseas !	ines-co
55C Basement - Ca	spet not removed	unde	~ cheererchest	
SC Boards/old Ed	alupment to be	@ ~~	Je of	
Pestamont T	ling room open	14, 1	0001	
- 10 - 10	- / - I			
	gaskets uncle			
1/C Paper towel wra	pold tish-notax	proval	ole 70K forsara	n wray
~ "office" with too	d'containers not a	pprove	dspace-reloc	ate too
SP pans nesting in l	procoli container with	h bou	I used from chi	cken
	crosscontamination			,
*Reviewed withen n			ion - Rementalin	Jatina
	3ster Visible X +17			,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,
110 1 NOTING GENT		10 19	. /.	1 1-3
erson in Charge (Signature)	Newhi chm		Date 575	125
spector (Signature)	tarne		Date 5/5	175

F00	d Esta	blishment Inspe	ction F	Report Page 🚣	$-$ of \bigcirc
LHOMprchester		Inspection Report Continuation She		Date 5 5	25
Establishment Panda t	Sina	Town Manch	ester		
	\neg	TEMPERATURE OBSERV	ATIONS		
Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
bushi bar		2 door reachin		Chicken	41.0
Salmon	38F	Chicken Finer	385	Beal	40F
Juna	36F	MIK	29F	Park	416
L. Tuna	37 F	Shamp	38F	V 14	ust to temp
Hot Holding		WIC		1	est to follow
Miso	176F	Wingo	41=	U	
Wong Tong	178F	Dock	Lie		
White Rue	158F	Eganils	40=		
Brown Rice	159F0B	SERVATIONS AND CORREC	TIVE ACTIO	NS	
Item Violations cited in this	report must be	corrected within the time frames below	v, or as stated i	n sections 8-405.11 & 8-406.11 of t	he food code.
Number					
Note Walk in Co	nala c	010		•	
Now Water	101e/ 7	roditens just@	HIF -	discuss withs	senice
33PF Cold Prep o	on cook	line - Service ca	11	1. (1-2 bcs)	noziag
000		Classical Constitution of the Constitution of	er rye	2 / 100	
2171217	1/+	Shrimp 4SF, Chic	Ken 46	F Beef 45F, Cl	wicken 46th
POCK C	ankad	50F, PORKDump	lives 4	8F, Chicken	48 _F
	1/1	المام الم		200	
		ntarily discour			1 110
Nou Just thed c	hicken	-@90 F / Eggn)	15/43	-157F > Moved	to WIC
				2 1	
10	mace.	og eggroils to	or Pin	ng Then up,	المال المالي
Then o	Il more	- Keep dough +	inside	my COLD	
		site. XStall			OK
Lena	in Sia	of with tempe	rature	s & how to mar	11. 101
to aniture bi	ucket (\$50-100 ppm/3	3 haus	@ 50-100 APM	
LITP STARROWS	000 1	ith cut up new			(COS)
	/ 1			()	
PP No Daper	towel	at hand sinks -1	Dhitec	loths shared o	04
appor		Papertowel ins		L. (COS)	
1100	LIL A			. (33)	
Het Can opener	blad	e unclear with	1 bul	dup(dry)	
47C Using card	honde	containe + bucke	ts as a	a table, notap	no red
		1 1 1	1		
TUT Handsink !	oy ww	rewash /prep b	plocked	1, not usable!	cos)
47P Keuse of =	#10 C	as of allows	d (cos	discarded	
470 Multi 181	-> >\c	7 70 700	$\overline{}$	1.	0
Tallunde		without hand		scoop, discor	~
55CFloors, step	os unc	lear going down	stairs	■ 1 1451	
55C Ext, doors	11000	as including		les	
	Wille	, , , , , , , , , , , , , , , , , , , ,	VICONOL	0	
55CWallin Co	over the	porspinchean Wa	Ullin,	fleger 410cos un	dear
Person in Charge (Signature)	Wen	hi day		Date 5/5	125
Inspector (Signature)	MAR. PO	1 Mas		Date 5	5/25

Risk Category: 7 Food Establ	ishm	nen	t Ir	nspectio	on Rep	ort	Page 1 c	f_2
						12010625		
Establishment type: Permanent Temporary Mobile Other			Position	-	Date: 5	1 2812025		
Establishment Playa Bowls		+sening	o Conne	ecticut Heein	Time In_	AM)PM	Time Out 12	ANI/PM
Address 1540 D DIPUSANT VAILEY RO.			D	H)	LHD M	anchester		
Town/city Manches for					Purpose	of Inspection:	outine Pre	e-op
TIAVOU DARTAMA	C	onnecti	cut De	partment	Reinsped	tion Other		
Permit Holder VIA (DUI I I I I I I I I I I I I I I I I I I	ACTO	100000	24/2502	remiss.				
Risk factors are important practices or procedures identified as the most prevalent control	2015 1 2017 201			70	Section 1		90 90 100 100 100 100 100 100 100 100 10	ss or injury
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it				compliance				0=not observed
P=Priority item Pf=Priority foundation item C=Core item V=violation type	Mark in	appr	opria	ate box for CO				R=repeat violation
IN QUT N/A N/O Supervision	v	cos			T N/A N/O	Protection from		V COS R
Person/Alternate Person in charge present	200			1500	00	Food separated and pro-		PC 00
demonstrates knowledge and performs duties	Pf	0	\circ	15 0 0		Food-contact surfaces: of		MP)COO
2 Certified Food Protection Manager for Classes 2,	С	0	0	17		Proper disposition of reti	urned, previously	POO
3, & 4						served, reconditioned, a		1.100
Employee Health				1000		Time/Temperature Con		James James Ta
Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf	0	0	18 0 0		Proper cooking time and		P/Pf/C O O
4 Proper use of restriction and exclusion	Р	0	0			Proper reheating proced Proper cooling time and	temperatures	P 0 0
Written procedures for responding to vomiting and				21 0 0		Proper hot holding temp	eratures	P 0 0
diarrheal events	Pf	0	0	22	00	Proper cold holding temp	peratures	P 0 0
Good Hygienic Practices		TE		23	00	Proper date marking and	d disposition	P/Pf 0 0
6 O Proper eating, tasting, drinking, or tobacco products us	e P/C	0	0	24 0 0		Time as a public health		
7 O No discharge from eyes, nose, and mouth	С	0	0	24 0		and records		P/Pf/C O
Preventing Contamination by Hands				_/		Consumer Ad	visory	
8 O Hands clean and properly washed	P/Pf	0	0	25 0 0		Consumer advisory provided:		Pf O O
9 No bare hand contact with RTE food or a	P/Pf/C	0	0	00 10		Highly Susceptible		
pre-approved alternative procedure properly followed Adequate handwashing sinks, properly supplied/accessible	Delo			26 🗷 🔾		Pasteurized foods used; proh		P/C O O
Adequate handwashing sinks, properly supplied/accessible Approved Source	Pf/C			27		od/Color Additives and		TRIGIG
11 C Sport Source	P/Pf/C	10			1	Food additives: approve Toxic substances proper		
12 O Food received at proper temperature	P/Pf	-	6	(28) 🗘) IC)	stored & used	ny identined,	PyPf/C O O
13 500d in good condition, safe, and unadulterated	P/Pf	_	-			onformance with Appro	oved Procedures	
14 O Required records available: molluscan shellfish	P/Pf/C	0	0	29 0 0		Compliance with variance	ce/specialized	DIDSIO O
identification, parasite destruction						process/ROP criteria/HA	ACCP Plan	P/Pf/C O
				RACTICES	OLIANA CONSISTA			وبالم علي برقال
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 i OUT N/A N/O Safe Food and Water	v	cos	_	for COS and	or R	COS=corrected on-site du		R=repeat violation
30 Pasteurized eggs used where required	P		0	OUT In-	uca utanci	Proper Use of Uter is: properly stored	nsiis	C C C C
31 O Water and ice from approved source	P/Pf/C		0			ment/linens: properly store	d dried & handled	MC 0 0
32 O Variance obtained for specialized processing methods	Pf	_	0	45 O Sin	ale-use/sin	gle-service articles: proper	ly stored & used	P/C 0 0
Food Temperature Control				46 O Glo	oves used	properly		000
Proper cooling methods used; adequate equipment for	Pf/C	0				Utensils and Equ	uipment	
lemperature control				47 O Fo	od and no	n-food contact surfaces of	cleanable,	P/Pf/C O O
34 O Plant food properly cooked for hot holding	Pf	_		pro		gned, constructed, and u		P/Pf/C O
35 O Approved thawing methods used		0				g facilities: installed, mair		Pf/C
36 Thermometers provided and accurate Food Identification	Pf/C	0	9			nts, sanitizers, and test s	strips available	8 8
37 Food properly labeled; original container	Df/C	0		49 O NO	n-tood cor	ntact surfaces clean	IIIAI	C 00
Prevention of Food Contamination	Triic		-	50 O Ho	t and cold	Physical Faci water available; adequate	te pressure	Df O
38 Insects, rodents, and animals not present	Pf/C	0				talled; proper backflow d		Pf O O
39 Contamination prevented during food preparation, storage & display	P/Pf/C					waste water properly dis		P/Pf/C O O
40 Personal cleanliness		0				s: properly constructed,		Pf/C O O
41 Wiping cloths: properly used and stored	С	0		54 O Ga	rbage and r	refuse properly disposed; fa	acilities maintained	600
42 Washing fruits and vegetables	P/Pf/C	0	0	55 Ph	ysical facil	ities installed, maintaine	d, and clean	P/Pf/C DO
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	ailable				ntilation and lighting; des er latex gloves not used p		800
0 01 14	a 1 =	_		Violations			corrections due	/ #
Person in Charge (Signature) SacSwall Date 512	8/2	S		Priority Iter		ns 5/2	1125 - cas v	3"
	•	`						T
Person in Charge (Printed) Cage CICO	<i>-</i>	נ		Core Item		817	8725	7
Inspector (Signature) L. SUMOUN. Date 5/2	010	1174	2	Risk Facto	r/Public He	ealth Intervention Violatio	ons	9
Inspector (Signature)	0/6	UL	_			Public Health Intervention s Violations	n Violations	
Inspector (Printed)						ion - check box if you ir	ntend to reinspect	2
Appeal: The owner or operator of a food establishmen aggrieved by the	nis orde	er to	corr	ect any iner	ection vic	plation identified by the	food inspector or to	hold destroy
or dispose of unsafe food, may appeal such order to the	Directo	or of	Hea	Ith, not late	r than fort	v-eight hours after issue	ance of such order	riola, destroy,

	FO	ou Esta	DIISHIIIE	int mspe	cuon r	report	Page	_ OT
LHD MO	anchester			ort Continuation Sho			Date 5/28/2	025
Establishr	ment <u>la plava</u>	BOWIS	Tov	vn manche	ster	<u> </u>	7	
			TEMPERA	TURE OBSER	VATIONS			
C. R AMILE.	/Location/Process	Temp		tion/Process	Temp		cation/Process	Temp
refrige	trator 2 door	34 F	Bay Marie			nanasi	NA H.W.	1135
pined	10101 e	39 F	Cut strau	uberiles	AIF	nyen sik	2K H.W.	11115
Γ	II		cut mar	700	375	3 bay 1	i.U.	IIIF
2 do 0 r	Fietzer	7F	almond		ADF	5509		
acai k		20 F				Bathro	m m	954
coconv	t base	21F	WIF		MF .			
	Freezer	-1F	3 door cold	prep/strawb	unies 31/39	TSanitize	bucket	2111 00m
chest fi	refzer w/bases	20F	2 door cold 1	orep istrawioe	11/1/387/39	13 bay So	initizer	200 6000
	Violations cited in th	OE	SERVATIONS	AND CORRECT	CTIVE ACTION	ONS I	5.11 & 8-406.11 of the	71'
Item	\$0.00 50 1 50 E 10			75 (21) W	26 227			1.
Number	CFPM: 616	1-not (6	rtitlealc	FPM on Wi	ayind	ir ing in	spection i	(bage)
15p	Bases in 20	door fre	ezer not	covered/	protect	ed (cos)'	/
43°C	handles of sc	00ps 0+1	rozen fli	vit in 4do	dor drav	ver in 1	food prod	uct
	inttrov of m							
	1 door stand					od not	coveredE	coo
28'p	chemicals 1	n spray	bottlen	ot labeled	of (cos))	-	
	Test strips							
55C	Floor in too	m with I	not Water	r heater 1	tading	to dun	poter unc	lean
note	very clean	+ orga	nized		J			
note	Thermom	seter/0	riconol	wipes	avairak	oll_		
note	good hand	washir	ng/glov	e vie obs	cived	Person		
			<i>J</i> · v					
	email w/	correct	ive acti	on for	above	Viola	tions	
						***		1.08160
-								
		0 /	<u> </u>					
	Charge (Signature)	Magel	Julel				Date 5/28	125
Inspector	(Signature) 📈 .	KNUNUN	<i>y</i>				Date 9/28	1175

Risk Category: 2 Food Establishment Inspection Report Page 1 of Establishment type: Permanent Temporary Mobile Other Date: 5 17 24												
Establishment type:	Permanent Temporary Mobile Other					- Date	e:	5/12/2	24			
Establishment S	hell Food Mart		tees no	Connectic	Cut Health	Tim	e In_	1:45 A	M/PM Time Out 2	:45	AM/RM	
Address	Tolland Toke		DI		-1)	LHE	o h	nanche	ester			
Town/City M	anchester					Pur	pose	of Inspection:	Routine	Pre-op		
Permit Holder	chamad Jacfar	Co	onnecticu of Pub	rt Depa	rtment lth	Rei	nspec	tion	Other			
	FOODBORNE ILLNESS RISK FA	ACTO	RS A	ND	PUB	BLIC H	EAL"	TH INTERVE	NTIONS			
Risk factors are im	portant practices or procedures identified as the most prevalent cont	ributing fa	ctors of	foodbo	orne illne	ess or injur	ry. Inter	ventions are control	measures to prevent foodborne	illness or injury	<i>'</i> .	
THE REAL PROPERTY OF THE PROPE	mpliance status (IN, OUT, N/A, N/O) for each numbered it	INCARALL.	10000	CARL CAR	omplian		The second second	t in compliance	N/A=not applicable	N/O=not ob		
	riority foundation item C=Core item V=violation type								ed on-site during inspection		t violation	
IN OUT N/A N/O	Supervision	٧	cos	R				THAT THE WAR AND A SALE	on from Contamination	V	COS R	
1 (2/1 () ()	erson/Alternate Person in charge present,	Pf	0					Food separated	and protected irfaces: cleaned & sanitiz		000	
-	emonstrates knowledge and performs duties ertified Food Protection Manager for Classes 2,				\vee	/	-		on of returned, previously		Carl Car	
	& 4	0	0		17 🗭		THE RESERVE OF THE PARTY OF THE	the contraction of the second state of the sec	tioned, and unsafe food	P	00	
	Employee Health							Time/Temperat	ture Control for Safety			
3 (2) ()	anagement, food employee and conditional employee;	P/Pf	0) I F	18 🔾	00		Proper cooking	time and temperatures			
Kn	owledge, responsibilities and reporting	Exhibition			19 🔾	000		Proper reheating	g procedures for hot hold		00	
	oper use of restriction and exclusion ritten procedures for responding to vomiting and	Р	0	의	21			Proper cooling t	ime and temperatures ing temperatures	P		
5 10 9 10 2	arrheal events	Pf	0		22				ding temperatures	F		
- Cit	Good Hygienic Practices				-				rking and disposition	P/Pf		
6 0 Pr	oper eating, tasting, drinking, or tobacco products us	e P/C	0	7				Time as a public	c health control: procedur	000		
	discharge from eyes, nose, and mouth	С	0	5	24 🔾			and records		P/Pf/C	00	
	Preventing Contamination by Hands						/	Consu	ımer Advisory			
	ands clean and properly washed	P/Pf	0	2	25 🔾	0	5		provided: raw/undercooked for	ood Pf	00	
HICCM COLCULA	bare hand contact with RTE food or a	P/Pf/C	0			T = T=	/		ceptible Population			
	e-approved alternative procedure properly followed	Pf/C			26 🔾				used; prohibited foods not offer		00	
TO AC	lequate handwashing sinks, properly supplied/accessible Approved Source	PTIL			27 🔾	100			ves and Toxic Substanc		00	
11 0 0 56	nod obtained from approved source	P/Pf/C		\exists		99			approved and properly uses properly identified,			
	ood received at proper temperature		0		28 🐼	0	21	stored & used	es property identified,	P/Pf/C	00	
	ood in good condition, safe, and unadulterated		0						th Approved Procedure	S		
14 0 0 d 0 Re	equired records available: molluscan shellfish	P/Pf/C	0	5	29 🔾	0			n variance/specialized		00	
ide	entification, parasite destruction							process/ROP cr	riteria/HACCP Plan	FIFIK		
		OD RE										
Mork OUT if numbers	Good Retail Practices are preventative measures to ditem is not in compliance V=violation type Mark is									—		
OUT N/A N/O	ed item is not in compliance V=violation type Mark i Safe Food and Water	v v	cos		OUT	and/or F	· ·		on-site during inspection	K=repea v	t violation	
	rized eggs used where required	P	0				utanci	ils: properly store	e of Utensils	C	COS R	
CONTRACTOR OF THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TWO IS NAMED IN COLUMN TWO	and ice from approved source	P/Pf/C							erly stored, dried, & handle			
	e obtained for specialized processing methods	Pf	0						es: properly stored & used	P/C		
	Food Temperature Control				46 🔾	Gloves	s used	properly		С	00	
	cooling methods used; adequate equipment for	Pf/C	0					Utensils	and Equipment			
tempera	ature control				47 🔾				urfaces cleanable,	P/Pf/C	00	
	ood properly cooked for hot holding	Pf	0	2				gned, constructe				
	ed thawing methods used preters provided and accurate		00		48)				lled, maintained and used	i; Pris	00	
Theimo	Food Identification	PI/C	0		19			nts, sanitizers, a ntact surfaces cl	and test strips available			
37 Food properly la	abeled; original container	Pf/C	00		43 0	INOTI-IC	Jou coi		ical Facilities	C	00	
	Prevention of Food Contamination	1.6			50 🔾	Hot an	nd cold		; adequate pressure	Pf	00	
38 O Insects, rodents	s, and animals not present	Pf/C	0					talled; proper ba			00	
39 Contamination pr	revented during food preparation, storage & display	P/Pf/C						waste water pro			00	
40 O Personal clean			0						structed, supplied, & clear		00	
	properly used and stored	С	0						sposed; facilities maintaine		00	
42 Washing fruits	and vegetables	P/Pf/C	0	_					naintained, and clean		00	
Permit Holder shall not	ify customers that a copy of the most recent inspection repo	ort is ava	ailable.						nting; designated areas us not used per CGS §19a-30		00	
	£0	. 1				ions do			Date corrections de		#	
Person in Charge (Sig	gnature) F3 mwg Date 5/	121.	25	1 1		Item V			COS .		1	
	inted) FARHAO.				Priority	Found	ation It	tem Violations	5/22/25		3	
Person in Charge (Pri	inted) / //-//					tem Viol			8/12/25		2	
Inspector (Signature)	Kattlymberson Date 5	1171	20		Report	actor/Pu	actor/r	ealth Interventio	n Violations ervention Violations		4	
spootor (orginature)	1/ 1 - if	10	00					s Violations	ervertuori violations		9	
Inspector (Printed)	Katelyan Kerson								k if you intend to reinspe	ect	1	
Appeal: The owner of	or operator of a food establishment aggrieved by t	his orde	er to c	orre	ct any	inspec	tion vio	olation identified	d by the food inspector	or to hold.	destrov	
or disp	oose of unsafe food, may appeal such order to the	Directo	or of H	lealt	h, not	later th	an fort	ty-eight hours a	fter issuance of such or	der.		

Foo	d Esta	blishment Inspe	ction I	Report	Page <u>2</u> o	of <u>Z</u>
HD man (hester		Inspection Report Continuation She			5/12	125
stablishment Shell Fo	sod Ma	art Town Manch	ester			
		TEMPERATURE OBSER	VATIONS	No. among		
Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/P	rocess	Temp
hot hold - hotday	137 F			handsink	KRNY	106F
roffee milk whole	UNE			oustomer be		HOF
	100				ATWOOP	The same of the same
WIC - milk	909			3-bay		1125
sandwich display				,		
by eggs	YIF			spray bother	Sani	Oppm
00	17.1			spray bother	vak	1.6
				-> rem'o	A8 _	> 200gp
				10.10		7 - 47,00
	ОВ	SERVATIONS AND CORRECT	TIVE ACTI	ONS		
Violations cited in this		e corrected within the time frames belo			-406.11 of the f	food code.
Item Number						
50000000000000000000000000000000000000						
look handsink	he	ng used to dr	~~~	affec an	L	
160=	OC 1.	1) C	ano c	una po	I.	
18PH NO 4ST S	5+n05	for goat s	saniti-	acais 15	1960	•
1 0 0 100		1 51 6 61 5 1	1 1 10	0.21	1.1	
S Chion	of the	st strips avai	14514,	1104 USing	bleac	h thou
37c containers	Shaka	~ unlaheled				
			4			
6PF interior	m +c	icrowave un	clean			
				100 0 100		
		2 - food no long			Nuc	
16P Sonitiver	@ O	ppm. Remade	to 20	30ppm. ((05)	
	e o	700 10100		opp pri		
Discussed	Len	orrature logs	cod	roman 1	on ainc)
010000	, ,,,,,	50 41016 1095	1 410	(CCO/ CI /	see prints)
to/ 0	1220.	Using time	as a	rublic hec	alth c	10000
Discussion		1 6.0 (1)				
D15105560	Many	al wavewashi	<u>1900</u>	o ce any		
L> 10168	hul	509p + wat	9			
7	, ~ ,	10000				
-> (in	SP W	I hot water				
	- : 1: -	a cack for	0.1	10011	8	
-) SW	nto	6,50416 101	at	least 1 m	· noxe	•
Thin not	e th	e, soak for emoneter + a	210. 4	Nigel an	ailch	10
7		VIVI		1000	011190	4-
			-			
Person in Charge (Signature)	FR.	101.11			C1.	1 3
erson in Charge (Signature).	SIN	CHAPPIL		Date	e 5/12/	2
nepector (Signature)	olin	Deyron		<u> </u>	e 5/12	12~
ispector (signature)	MINN	- VIEVE		Date	a 0/10	100

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Risk Category: 2 Food Establishment Inspection Report Page 1 of 2															
Esta	ablis	shme	ent ty	pe: Pe	rmanent Temporary Mobile Other	er					Date:	: 5	11/25		
Esta	ablis	shme	ent S	pic	e venue on whee	15		*Section 2	Connect	icut Health	Time	ln_	9:30 (A	MPM Time Out_	i O AMPN
Add	ires	s L	ic	# 1	AP-32021 CT					H)	LHD		manc	hester /	
					chester						Purp	ose o	of Inspection:	Routine (Pre-op
Per	mit	Hold	er J	ani	isha Devarapalli		Co	of Pub	ut Dep blic He		Reins	spect	tion	Other	
					FOODBORNE ILLNESS RIS	SK FA	CTO	RS A	AND	PUBL	IC HE	ALT	TH INTERVE	NTIONS	
	_			A 10 10 10 10 10 10 10 10 10 10 10 10 10	ant practices or procedures identified as the most preval	Service Committee					1 - 0 4 42 50 40 40 50 50	Tall Development			Programme and the second secon
	12/10/20	_	7,000	Contract of the Contract of th	ance status (IN, OUT, N/A, N/O) for each number for a dation in the Control in th	700		-	117.77	ompliance			in compliance	N/A=not applicable	N/O=not observed
	1	ity ite	I/A N/C		y foundation item C=Core item V=violation Supervision	type	v v		R		1	1	The second secon	ted on-site during inspection on from Contamination	
		ו ו טק	VA N/C		n/Alternate Person in charge present,			000			O O		Food separated		P/C 0 0
1 0	Ø	9			nstrates knowledge and performs duties		Pf	0	\circ		Ø 0	-		urfaces: cleaned & sanit	
2 (3			Certifi	ed Food Protection Manager for Classes 2,	,	С	0				-		on of returned, previous	dy
				3, & 4						17		_		tioned, and unsafe food	
-	-/		C.F.	111	Employee Health		1			10	-1-			ture Control for Safety	
3 (8	9			ement, food employee and conditional employed edge, responsibilities and reporting	ee;	P/Pf	0	> $ $		99		Proper cooking	time and temperatures g procedures for hot hol	P/Pf/C O C
4 (8	0			r use of restriction and exclusion		Р	0	-	20 🔾	00		Proper reneaum	ime and temperatures	Iding POC
3	-			-	n procedures for responding to vomiting an	nd	PF							ing temperatures	POC
5)		※			eal events		(Pf)	0	$\circ \parallel$					ding temperatures אַנטן	
				/	Good Hygienic Practices									rking and disposition	P/Pf O C
6		9			r eating, tasting, drinking, or tobacco produ	icts use		0		24 0	00		and the Property of the Control of t	c health control: proced	ures P/Pf/C C
7 0		0	9		charge from eyes, nose, and mouth Preventing Contamination by Hands	_	С	0	싀		L	8	and records		
8	o I	0	10		clean and properly washed		P/Pf	0		25 🔘	00	1		<pre>Imer Advisory provided: raw/undercooked</pre>	I food Pf OC
					re hand contact with RTE food or a					20 0	/			ceptible Population	11000 11 0 0
	V	0			proved alternative procedure properly follo	wed	P/Pf/C			26	00	F		used; prohibited foods not of	fered P/C C
10	V	91		Adequ	ate handwashing sinks, properly supplied/acce	ssible	Pf/C	0						ves and Toxic Substan	
4414	1			~	Approved Source	9.00				27 0	20			approved and properly	used POC
11 0	_	9	0	Food	obtained from approved source received at proper temperature		P/Pf/C			28	00			es properly identified,	P/Pf/C O C
13					n good condition, safe, and unadulterated			000					stored & used	th Approved Procedur	
14	C= 201	0	10		red records available: molluscan shellfish		- N					/		h variance/specialized	
14				identif	ication, parasite destruction		P/Pf/C							riteria/HACCP Plan	P/Pf/C O C
-										ACTICE					
Α.	Anale.	OUT	· · · · · · · · · · · · · · · · · · ·		Good Retail Practices are preventative mea										
		I/A N/		bereu ne	em is not in compliance V=violation type Safe Food and Water	Wark in	approp	cos		or COS ar	na/or R			on-site during inspection	R=repeat violatio
30	-	VAIN		teurized	d eggs used where required		P	0	1	OUT 43	n-use u	tensil	s: proper us	e of Utensils	V COS R
31					ice from approved source		P/Pf/C	0						erly stored, dried, & handl	
32	0		Vari	ance of	tained for specialized processing methods	<u> </u>	Pf	0						es: properly stored & used	
		_			Food Temperature Control					46 0	Gloves (used p			c 0 0
33			W. C. C. C. C. C.		ing methods used; adequate equipment fo	r	Pf/C	0					Utensils	and Equipment	
34 (20			e control properly cooked for hot holding		Pf	0						urfaces cleanable,	P/Pf/C O C
					nawing methods used			0		V			ned, construct	lled, and used lled, maintained and use	od:
36					ers provided and accurate			0		48 (and test strips available	ed, Pf/C O C
					Food Identification	7111							tact surfaces cl	reconstitution to be a post of the contract of	000
37		ood	prope	ly label	ed; original container		Pf/C	0						ical Facilities	
00	_ I.				Prevention of Food Contamination									; adequate pressure	Pf O C
					nd animals not present nted during food preparation, storage & display			0	의	51 O F	lumbin	g inst	alled; proper ba	ackflow devices	P/Pf/C O C
				anlines		y	P/Pf/C	0	읡	52 0 5	Sewage	and v	waste water pro	perly disposed structed, supplied, & clea	P/Pf/C O C
					erly used and stored		C	0						structed, supplied, & clear sposed; facilities maintain	
					vegetables		P/Pf/C			55 O F	Physical	I facili	ties installed, m	naintained, and clean	P/Pf/C O C
Pe	ermit	Holde	r shall	notify c	ustomers that a copy of the most recent inspecti	ion repo	rt is ava	ilable.		56 O A	Adequat	te ven	tilation and ligh	iting; designated areas	used C C
	-									Vial-:	Natural I	rubbe	r latex gloves n	ot used per CGS §19a-	
Pers	son	in Ch	arge	(Signat	ure) Date	Palle	hear	1		Violation Priority It				Date corrections	due #
						NAW.	100	-					em Violations	5/11/25	1
Pers	son	in Ch	arge	(Printe	05/01/2925					Core Iter				~1	2
Inc		/0	arat	-	WARMOUN -	-j, 1	242	=					alth Intervention		3
IIISP	ect	וכ) זכ	gnatu	1e) /	Date b	111	20 L)					ublic Health Int Violations	ervention Violations	3
Insp	ect	or (Pi	inted	IA	UV U) BY WILLIAM									k if you intend to reinsp	nect
					perator of a food establishment aggrieve	d by th	is orde	er to c	corre	ct anv in	spection	on vio	lation identifie	by the food inspector	or to hold destroy
			or c	lispose	of unsafe food, may appeal such order	to the I	Directo	or of H	Healt	h, not la	ter than	n forty	/-eight hours a	fter issuance of such of	order

Food Establishment Inspection Report LHD Manch ester Inspection Report Continuation Sheet Establishment Spill VENUE IN WHEELS Town Manchester TEMPERATURE OBSERVATIONS Item/Location/Process Item/Location/Process Item/Location/Process undercounter bleach sahitizer 50+160 idoor GOF 4 just turned on **OBSERVATIONS AND CORRECTIVE ACTIONS** Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code. Item CFPM: Ramesh Malluri exp. 7/8/26 / Tanvoha Devarapalli exp. 2030 Number Thermometer falconol wipes available idoor & bof at time of inspection-just turned on inspection LIC# AP-32021 discussed not water 110Fat 3 bay / 85Fat handsink discussed Filling lempty water at Base of operation only! allergen statement -> TO be emailed 16 pf a interior of cold prep unclean-clean prior to putting food inside 5 pf no vomit/diarrnea kit on truck or procedures Follow-up with Fire Marshal For Violations, contact Health once corrected For Follow-up. permit no issued until above can be corrected [reinspected] Person in Charge (Signature)

Inspector (Signature)

_								*												
Ri	Risk Category: 2 Fc Establishment Inspection Report Page 1 of 2																			
Establishment type: Permanent Temporary Mobi Other														Date:	4/25/2	5		8' 2		
Es	tabl	ishm	ent	Th	On	nas' Smol	Ley Pit]	Itinero	nd	45eti	No Conne	eticut Heal	ă.	Time In		AM/PM Time C	Out		AM/	PM
Ac	dre	ss 1	31	-0	72	875					P	H)			Marche					
То	wn/	City	M	ar	nck	nester			J				/ .	Purpose	of Inspection	: Routine	Pre-	-op		
Pe	rmit	Hole	der						C	of Pu	cut Dep ublic He	partmen ealth	rt	Reinspe	ection	Other				
															TH INTERV					
	•11•17					nt practices or procedure	The second secon		SALVE STAIRS TO						ALL COLUMN TO SECURE OF THE SE					
_	- 411		-		_	nce status (IN, OUT,						compl			not in compliance	N/A=not applica		=not ob:		_
۲					riority	foundation item C		violation type	Mark in	cos	-	1				ted on-site during in		R=repeat		_
-	IN	001	N/A N		reon	/Alternate Person i	pervision	nt		COS	R			UT N/A N/O	Food separate	ion from Contami	nation	P/C	cos	-
1	0	0	0	10000		strates knowledge			Pf	0	0		5			urfaces: cleaned 8	. sanitizad	P/Pf/C	-	0
_		$\overline{}$				d Food Protection										ion of returned, pre				
_	0	0	0		& 4				С	0	0	17				itioned, and unsafe		P	0	0
						Employe										ture Control for S				
3	0	0				ement, food employe dge, responsibilitie			P/Pf	0	0					time and tempera		P/Pf/C	-	
4	0	0		100.00		use of restriction a			Р	0						ng procedures for h time and temperat		P	0	00
						procedures for res		niting and				-				ling temperatures	uies		0	
5	0	0				al events		J	Pf	0						ding temperatures		P	_	
						Good Hygien				- (23			Proper date ma	arking and disposit	ion	P/Pf	0	_
	0	0				eating, tasting, drin			e PC	9		24	20			ic health control: p	rocedures	P/Pf/C	0	0
-	0	0				charge from eyes, r reventing Contan			C	10	9	1			and records	A 4 -				
8	0	0) Ha		clean and properly		ius (P/P	1		25 0	STO			umer Advisory y provided: raw/under	cooked food	Df	0	
		$\overline{}$		No	bare	e hand contact with	RTE food or a		1	/		20			_	ceptible Populati				
_	0	0	\bigcirc			proved alternative p			P/Pf/C	0	0	26	0	26		used; prohibited foods		P/C	0	0
10	0	0		Ad	lequa	te handwashing sink		ed/accessible	Pf/C	0	0		/	Fo		ves and Toxic Su				
44						Approved						27	2			approved and pro		P	0	0
_	00	00				btained from appro eceived at proper to			P/Pf/C P/Pf	-	/	28				es properly identifi	ed,	P/Pf/C	0	0
_	0	0				good condition, sa		terated	P/Pf	-	00		1		stored & used	ith Approved Pro	codures		1	
	0	0		Re	equire	ed records availabl	le: molluscan sh	ellfish	P/Pf/C	1		00				h variance/special				
1-7		_		ide	entific	cation, parasite des	struction				0					riteria/HACCP Pla		P/Pf/C	0	\circ
_		-		3		Calat Danit Danie			OD RE											-
	Mari	OUT	if nu	mhere	od he	Good Retail Practic	ces are preventation		n appro										0.0100.000	
		N/A N		TIDO!	- Ingi	Safe Food a		ly Walk I	v	cos	-	_	UT	u/or K		on-site during inspe	ction R	R=repeat	cos	-
	0			steu	rized	eggs used where r			P		0			-use uten	sils: properly stor			C		0
31	0					ce from approved s			P/Pf/C	_		44	OU	tensils/equ	ipment/linens: pro	perly stored, dried, 8	handled	Pf/C	-	-
32	0	0	Va	ariano	e obt	tained for specializ	ed processing n	nethods	Pf	0	0	45	\supset S	ingle-use/s	ingle-service articl	es: properly stored 8	k used	P/C	0	0
	-		D-			Food Tempera			000			46		loves use	d properly			С	0	0
33	0					ng methods used:	adequate equipi	ment for	Pf/C	0	0	-	1-			and Equipment		2 1		
34	0	0				roperly cooked for	hot holding		Pf	0		47			on-rood contact s signed, construct	surfaces cleanable	,	P/Pf/C	0	0
						awing methods use				0		2 2	١٨			illed, maintained a	nd used:	T		
	0					ers provided and ad				0		48				and test strips ava		Pf/C	0	0
						Food Iden						49			ontact surfaces of			С	0	0
37	0	Food	prop	erly I		ed; original containe			Pf/C	0	0					ical Facilities				
20		Inno	oto re	d		Prevention of Foo		on	Tana					Section & State of the Section of th		; adequate pressu	re	Pf	_	0
						d animals not prese ted during food prep		& dieplay	P/Pf/C	0					stalled; proper b			P/Pf/C		
			onal o				diation, storage t	& display		0					d waste water projectly con	structed, supplied,	& clean	P/Pf/C Pf/C		
						erly used and store	d		C	0	_					isposed; facilities ma		C		0
42	0	Was	hing f	ruits	and v	regetables			P/Pf/C							naintained, and cle		P/Pf/C		
F	ermi	t Hold	ler sha	all not	ify cu	stomers that a copy of	of the most recent	inspection repo	ort is ava	ilable		56		dequate v	entilation and ligi	nting; designated a not used per CGS	areas used	C	0	0
		g 020	05	, gr, g	93	9 -	7		/			Viola	ation	s docume	ented	Date correcti			#	
Pe	rsor	in C	harg	e (Sig	gnatu	ire and		Date 4/2	5/	25		Prior	ity Ite	em Violatio	ons			/		
Pο	rear	in C	harge	a (D-	ntod	Dono	11 71.	oma s	10						Item Violations					
	. 501	0	. iai yi	(1-1)	//	1 Jan y	d'in	- 1	200		-			Violation	s Health Intervention	n Valations		-		_
Ins	pec	tor (S	Signa	ture)	1/8	atelyn	lesson 1	Date 41	25/	25	-					tervention Violation	าร	+-	_	\dashv
					11	a restan	Der					Good	d Ret	ail Practic	es Violations					
			rinte		140	VIVW()()	PUJUM	1				Requ	uires	Reinspe	etion - check bo	x if you intend to	einspect			
A	ppea	i. IF	IO ON	disp	ose	erator of a food es of unsafe food, m	stabiisnment ag ay appeal such	ggrieved by the order to the	Directo	or of	Corre	ect ar	ny ins	spection ver than for	rtv-eight hours	d by the food inspatter issuance of s	ector or to	hold, d	lestr	oy,

Food Establishment Inspection Report Inspection Report Continuation Sheet LHD Manchester Establishment homas Smokey P.+ Itin Town Marchester Item/Location/Process Temp Item/Location/Process Temp hot hold collard greens **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 posted

Person in Charge (Signature)

Inspector (Signature)

Risk	Risk Category: 7 Food Establishment Inspection Report Page 1 of																						
Establishment type: Permanent Temporary Mobile Other															Da	te:	4/28	1/2	5				
Estal	olis	shme	ent	1	ran	elin'	Tom	ıs			*sering (Connectic	cut Heal	34	Tir	ne In_	945	1	мурм т	ime Out		AM/I	PM
Addr	es	s	B	T		0123	J				DF		-		LH	DΛ	nan	š	esti	نــــــــــــــــــــــــــــــــــــــ			
Towi	n/C	ity	V	$\sqrt{}$	ar	nche	oter								Pu	rpose	of Inspec	tion:	Røut	ine Pre	-op		
Perm	nit	Hold	er		l						of Pub	lic Hea	ilth			inspe			Other				_
						FOO	DBORN	E ILLNESS R	RISK FA	CTO	RS A	ND	PL	JBL	IC I	HEAL	TH INTE	RVE	NTIONS				-
	F	Risk fa	ctors	are	importan	t practices or	procedures ide	entified as the most pre-	valent contri	buting fa	ctors of	foodb	orne i	illness	or inj	ury. Int e	rventions are	control	measures to pr	revent foodborne illnes	s or injury		
N	1arl	des	gnat	ed c	compliar	nce status (l	IN, OUT, N/A	A, N/O) for each nu	mbered ite	em	IN:	=in co	ompl	iance		OUT=n	ot in complia	ince	N/A=not	applicable N/C	=not ob	serve	d
P=P	rior	ity ite	m	Pf=	Priority	foundation	item C=Cc	ore item V=violati	ion type	Mark in	appro	priate	e box	for C	cos	and/or	R COS=0	correct	ed on-site du	ring inspection	R=repea	-	
17	1 (TUC	N/A	1/0			Superv	vision		V	cos	R		IN O	TU	N/A N/O	Pro	tection	on from Co	ntamination	V	cos	R
					Person	/Alternate I	Person in ch	harge present,		Pf	0	5][15	0	5	00	Food sepa	rated	and protect	ted	P/C	0	0
1	ار	0			demons	strates kno	wledge and	l performs duties		FI		7	16	0		0	Food-cont	act su	ırfaces: clea	ned & sanitized	P/Pf/C	0	0
2	$\overline{}$	$\overline{}$			Certifie	d Food Pro	tection Mar	nager for Classes	2,	С	0	5	17		0		Proper dis	positi	on of return	ed, previously	Р	0	0
2 <	7	0		3	3, & 4			170	10.0 10.0	C			17			38 88	served, re-	condit	tioned, and	unsafe food			
						E	mployee He	ealth					000				Time/Tem	perat	ture Contro	I for Safety		3.	
3 0			000	1	Manage	ment, food	employee an	nd conditional emple	oyee;	P/Pf	0	\neg	18	0		00	Proper cod	oking	time and ter	mperatures	P/Pf/C		
3 (0		Į.	knowle	dge, respo	nsibilities ar	nd reporting		P/FI			19	0		00	Proper reh	eating	g procedure	s for hot holding	P	0	0
4 <	>	0		F	Proper	use of rest	riction and	exclusion		P	0	⊇[20	0	\bigcirc	00	Proper cod	oling t	ime and ten	nperatures	P	0	0
5 <				1	Written	procedure	s for respon	nding to vomiting	and	Pf	0	$\neg \Box$	21	0	\bigcirc	00	Proper hot	holdi	ng tempera	tures		0	_
3					diarrhe	al events				E1			22						ding tempera		P	0	
					arverage v		Hygienic F						23	0	0	00			rking and di		P/Pf	0	0
6 <		0						ng, or tobacco pro	ducts use		0		24		0	00	Manager Comments		c health con	trol: procedures	P/Pf/C	0	
7	$\geq \perp$	0		0				e, and mouth		С	0	의					and record	200	411				
	_							ation by Hands									-		ımer Advis				
8 <	2	0					properly wa			P/Pf	0	2	25	0	\supset	0				v/undercooked food	Pf	0	0
9 0	5	0						TE food or a		P/Pf/C	0					-			ceptible Po				
		-						cedure properly fo					26	O	\bigcirc					ed foods not offered	P/C	0	0
10	긔	0			Adequa			roperly supplied/ac	cessible	P//C		의				- months	_			xic Substances			
	- 1						pproved Sc					_	27	0	0	0	-			nd properly used	P	0	0
11 <		0	3				m approved			P/Pf/C	_		28	0	\supset	0			es properly i	identified,	P/Pf/C	0	
12 <			0				proper temp			P/Pf	_						stored & u						\subseteq
13 <	4	0	100					and unadulterate		P/Pf	0	9		_	_					d Procedures			
14	>	0	0					molluscan shellfisl	n	P/Pf/C	0	$\supset \mid \mid$	29	0	\supset	0			h variance/s riteria/HACC		P/Pf/C	0	0
	_			- 1	identini	cation, para	asite destru	Cuon	000	D RE	TAIL	DD/	ACT	ICE	0	1000	processin	OP CI	ilena/nacc	JP FIAIT			
				-		Good Potal	I Practices	are preventative m								e chom	icale and ni	hyeica	l objects into	foods			
N/	ork	OUT	if n	mho		m is not in o		V=violation type											on-site during		D-ropos	viole	tion
U ₁ India		N/A N	A A	ITTIDE	ered iter	Contract of the second	Food and	AL IV CARCOLINATE AND ADDRESS	IVIAIKII	v V		R	_	UT	iu/oi			_	e of Utensi		R=repea	cos	_
30 <	_	MAN		acto	urized		where requ			P	0			_	2-110	o utono	sils: properl			15	C	-	0
31			-				proved sour			P/Pf/C	_		-							dried, & handled		0	
32								processing metho		Pf	0									tored & used		0	
			-				Temperatur					_					d properly		э. р р , -		C		0
		300	P	rope	er cooli			equate equipment	for				-					ensils	and Equip	ment			
33	>		1000			control		4	WEIGHT.	Pf/C	0		192	_ F	ood	and no			surfaces clea		T	1	
34 (5	0					ked for hot	holdina		Pf	0	<u> </u>	47	()					ed, and use		P/Pf/C	0	0
	_		_				hods used				0			V						ined and used;			
36 <	_	150	_				d and accur	rate			0		48	()						os available	Pf/C	40	0
							od Identific				1		49	_	Control of the contro		ontact surfa	10.00	DESCRIPTION OF THE PROPERTY OF		C	6	0
37 (Food	pro	perly	y labele	ed; original	container			Pf/C	0	0						Phys	ical Faciliti	es			
						Prevention	n of Food C	Contamination	1 - 11-8-8				50	01	lot a	and cole			; adequate ;		Pf	0	0
38		Insec	ts, r	ode			not present			Pf/C	0				_				ackflow devi		P/Pf/C		_
39 <	0	Conta	mina	ation	preven	ted during	food prepara	tion, storage & disp	olay	P/Pf/C	0		52	08	Sewa	age and	d waste wat	er pro	perly dispos	sed	P/Pf/C	0	0
40 C	5	Perso	onal	clea	anlines	S				Pf/C	0		53	OI	oile	t faciliti	ies: properly	y cons	structed, sur	pplied, & clean	Pf/C	0	0
41 <	2	Wipir	ng cl	oths	s: prope	erly used a	nd stored			С	0		54	0	arba	age and	refuse prop	erly di	sposed; facil	lities maintained	С	0	0
42	<u> </u>	Wasl	ning	fruit	ts and v	vegetables				P/Pf/C	0		55	O F	hys	ical fac	ilities instal	lled, n	naintained, a	and clean	P/Pf/C	0	0
Pa	mit	Hold	or st	all n	otify cu	stomers the	t a conv of th	ne most recent inspe	action reno	rt is au	allabla		56	\bigcirc	Adec	uate v	entilation ar	nd ligh	nting; design	nated areas used	С	0	0
							7	4	-ouon repe		1							oves r	not used per	CGS §19a-36f			
_			• **********			./ /	not.	11060-	41.	121	124					ocume			Date co	orrections due		#_	/_
Pers	on	ın C	narç	je (S	Signati	ure)	WI	Date	110	SK	2)					Violatio						0	
Da	۰	in o	ha-	/*	Drimes -	Inv	10 1	IPhI	**** *********************************								Item Violati	ons	On I		- 14	-	
reis	JII	0	ııaı (g= (1	Printed		14	11411	. 1	_						olation:		ventic	n Violations	Up or HEAT	1 '0	$\overline{}$	×
insn	ecf	or (S	ian	atur	e)	2011	se the	må Date	4/2	8/25													-
	pector (Signature) Service Date 4/2015 Repeat Risk Factor/Public Health Intervention Violations																						
Insp	ect	or (F	rint	ed)	1)	enise	- POY	me	5										x if you inte	end to reinspect			
					r or on	erator of a	food estal	blishment aggrie	ved by th	nis ord	er to c										o hold	dest	OV.
								appeal such ord															- 31

	FOO	d Establ	isnment in	spection r	REPORT Pag	e_O_or
LHD_М∕	unchester	Ins	spection Report Continua	tion Sheet	Date_ _	ni 1 28, 25
Establishn	nent Travelin'	Toms	Town <u>M</u> a	ncheste		
			TEMPERATURE OF	BSERVATIONS		
Item/	Location/Process	Temp	Item/Location/Proces	ss Temp	Item/Location/Proc	ess Temp
Milk		38F			,	
1,1,1,1		0.			How Water	1/
					1 101 was	
	Violations sited in thi		RVATIONS AND CO		JNS in sections 8-405.11 & 8-406	11 of the food gode
Item			ected within the time han	nes below, or as stated	III Sections 0-405.11 & 0-400	o. I i di tile lood code.
Number	137-8012					
490	Stanua had	docon	2001 11000	sa with s	Slatter	
110	29,49,401	ae on a	our wice	W. 141 3	Sieuce	
4910	Cool Whip	holder	pall'uncle unclear)		
	į.					
10C	Papertow Counter w	el incodo	dia diana	20 Dec		
1100	i apa i a	a rucci	and Chisp	3 000		
49C	counter w	ndean a	JSINC			
			<u>U</u>			
	,					
	OK to ope	erate;	License -	wall of to	Vianail	3
) '					
		A 1				
Person in	Charge (Signature)	The DH			Date	4/22/25
Inspector	(Signature)	anim +	O I MA		Date	4/28/26
opcotor	1-3		MIN		Date	11-10-10-1

Risk Category: Food Establ	ishn	nen	t Ir	spe	ctic	n R	eport		Page 1 o	f_Z		
Establishment type: Rermanent Temporary Mobile Other		■ CASC		Date:	5/6	125	8					
Establishment DUNKIN DONUTS		4eet	Time In 1:00 AM/PM) Time Out 2:30									PM
Address 443 Hartford Rd.			D	H)	1	_HD	mano	hester_				
Town/city Manchester					Purpose of Inspection: Routine Pre-op							
Permit Holder Tracy Nevel	G	of P	icut De ublic H	partment ealth	E	Reins	pection	Other				
FOODBORNE ILLNESS RISK FA	27-2	-								o Hval		
Risk factors are important practices or procedures identified as the most prevalent control												
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it P=Priority item Pf=Priority foundation item C=Core item V=violation type	1000 TO 10	_	-	complian	-	775	=not in complian			O=not ob:		-
	V	cos	1					tection from Contam		R=repeat	cos	_
		003	N.			T N/A		ated and protected	inauon	-	003	
Person/Alternate Person in charge present, demonstrates knowledge and performs duties	(Pf)	0	0	16 😱				ct surfaces: cleaned	& sanitized	P/Pf/C		
Cartified Freed Destruction Management of Classes O	-				1	CONTRACT OF THE PARTY OF THE PA		osition of returned, p				
2 of 5 of 3, & 4	6	0	0	17				onditioned, and unsa		P	0	0
Employee Health								perature Control for				
Management, food employee and conditional employee;	P/Pf	0	0	18 🔾	-			king time and temper		P/Pf/C		
knowledge, responsibilities and reporting				19 😡			Proper rehe	eating procedures for	hot holding		0	
Proper use of restriction and exclusion Written procedures for responding to vomiting and	Р	0	0	20 C				ling time and tempera			0	-
diarrheal events	Pf	0	0	22 @				holding temperatures I holding temperature			00	
Good Hygienic Practices			4					marking and disposi		P/Pf		
6 Proper eating, tasting, drinking, or tobacco products us	e P/C	0	0				Time as a r	oublic health control:	procedures	T		
7 O No discharge from eyes, nose, and mouth	С		0	24 🗢			and records			P/Pf/C	0	0
Preventing Contamination by Hands							/ C	onsumer Advisory		Quinter.		
8 O Hands clean and properly washed	P/Pf	0	0	25 🔾			Consumer ad	visory provided: raw/unde	rcooked food	Pf	0	0
No bare hand contact with RTE food or a	P/Pf/C	0						Susceptible Popular				
pre-approved alternative procedure properly followed	Inner vers			26 🔾				oods used; prohibited food		P/C	0	0
Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	0	0710	Ta	-		dditives and Toxic S			To	
Approved Source 11 O Food obtained from approved source	P/Pf/C			27 C		20		ves: approved and pr			0	
12 O Food received at proper temperature		00		28 🗨	0		stored & us	tances properly identi	пеа,	P/Pf/C	0	0
13 C Food in good condition, safe, and unadulterated		0			-			e with Approved Pro	ncedures		271	_
D : 1 1 11 11 11 11 11 11 11 11 11 11 11					T			e with variance/specia				
Required records available: molluscan snelliisn identification, parasite destruction	P/Pf/C	0	0	29 🤇				OP criteria/HACCP Plant		P/Pf/C	0	0
				RACTIO			- NEW - 11	The NE				
Good Retail Practices are preventative measures t		-	100	500	-	-						
	-		-	for COS		or R		cted on-site during insp	ection	R=repeat	-	_
OUT N/A N/O Safe Food and Water	V	cos	-	OUT				r Use of Utensils		×	cos	
30 Pasteurized eggs used where required 31 Water and ice from approved source	P P/Pf/C	00	_	(43)	11-11 100	use ute	ensils: properly	properly stored, dried,	اد داله د د دا ۵	(c)	0 0	
32 O Variance obtained for specialized processing methods	Pf	0	-	45) of	Sin	nle-use	dubille in illiens.	articles: properly stored	& used	Pf/C	0	
Food Temperature Control				46	Glo	ves us	sed properly	articles, properly stored	u uscu	3	0	0
Proper cooling methods used; adequate equipment for	Delo							nsils and Equipment	tt			
temperature control	PI/C	0	0	47	Foo	od and	non-food conta	act surfaces cleanabl	e,	P/Pf/C		
34 O O Plant food properly cooked for hot holding	Pf	0				perly o	designed, cons	tructed, and used		PIPIIC		0
35 O Approved thawing methods used		0	-	48 0	5 Wa	rewas	hing facilities: i	tructed, and used installed, maintained ers, and test strips av	and used;	Pf/c	0	0
Thermometers provided and accurate	Pf/C	0	0	_	0.0		agointo, ourname	ore, and took ourpe ar	ailable	\sim		
Food Identification	Delo			49) No	n-tood	contact surfac			С	0	0
37 Food properly labeled; original container Prevention of Food Contamination	P1/C	0	0	50) Ha	t and a		Physical Facilities		Dé		
38 Insects, rodents, and animals not present	Pf/C	10						able; adequate press er backflow devices	ure	P/Pf/C	-	
39 Contamination prevented during food preparation, storage & display	P/Pf/C	_	_					er properly disposed		P/Pf/C		
40 O Personal cleanliness		0						constructed, supplied	. & clean	Pf/C		
41 O Wiping cloths: properly used and stored	С		0					rly disposed; facilities n		С	0	
42 Washing fruits and vegetables	P/Pf/C	0	0	55 ⊂	> Ph	ysical t	facilities installe	ed, maintained, and c	lean	P/Pf/C		
Permit Holder shall notify customers that a copy of the most recent inspection rep	ort is av	ailabl	e.					d lighting; designated es not used per CGS		С	0	0
5/1	10	~		Violat	tions	docu	mented	Date correc			#	
Person in Charge (Signature)	12	ر		Priorit				20 20	100			
Person in Charge (Printed) ada Allxan (P)	+			Core I			on Item Violatio	ins S//	125		¥	
None of orl	11		\neg	Risk F	acto	r/Publi	c Health Interve	ention Violations			2	
Inspector (Signature) Katelyn Jewan Date S	612	S		Repea	at Ris	k Fact	tor/Public Healt	th Intervention Violation	ons		_	
Inancetor (Brinted) Valet, as Dorce	ನ						tices Violations				5	/
Inspector (Printed) Kathur Pesson	hin!			Kequi	ires l	Keinsp	pection - check	k box if you intend to	reinspect	- 1- 1-1	V	Constant S
Appeal: The owner or operator of a food establishment aggrieved by to	y insp	ection than	forty-eight hou	TITIED by the food ins	spector or t	o hold, o	destr	oy,				

reinspection 5/13/25

	F00	a estab	<u>lisnmen</u>	tinspec	ction k	ceport	Page _	<u></u> of	<u></u>
LHD M	anchester		Inspection Report C	ontinuation Shee	t		Date	16/2	5_
Establishr	ment DUNKA D		lartford 20ad Town	Manch	ester	- reins	spection	n š	113/25
			TEMPERATU	RE OBSERV	ATIONS		F		
ltem	/Location/Process	Temp	Item/Location	/Process	Temp	Item/Lo	cation/Proces	s	Temp
cold pr	red consage	415	hot hold	Sausare	142 F	avat	bucke	+	40000m
	0901	41 8		e99	136 F	Mandsir	1/	•	98 F
2 dow	reach in legg	28 5		J	100	al. stone	r bath	20.00	96 F
LAU		30				0001004	/ POUL IN	00/15	10
	Thinky Swille	717							
MIC	509900	414							
	sliced cheese	417							
		0.70							
	Violations cited in this		ERVATIONS AN				- 44 0 0 400 4		
Item	Violations cited in this	report must be d	orrected within the ti	me trames below	, or as stated i	n sections 8-40	5.11 & 8-406.1	1 of the fo	ood code.
Number									
10520	NO NOTEDO	in ch	arge, no	CEM	00	5'10	* Sigf	f no	7
1,00	110 DOSUIT	<u> </u>	// /	, , ,		SIT	Zi Kni	on rea	grable
12C	bagels by	togster	NOT Pr	otecte d					
43C	cosins in	570000	of water						
450	coffee fil	1011	1 00 100	10-1	. 20 0	co CCo o	00/10		1
A	correct 119	My A	is protection	HO 01	M C	0774	mach!	y i	V Pack
48PF	no test st	nos ana	196le. 1	No Staf	F COU	19 [00	ate.		
		1	,						
			- A15-1						
	and a second sec								
							. sent to		-
	no hot hol	ding to	occur	at thi	s time	9	11	1 em	ail
)			•		Sent		
w.	0.11		CC 1		•				
	Re-train	au sta	ff and p	movide	docom	entation	w) i	<u>1 3</u>	O day
*	A CFPM M	ist he c	in site	at All	TIM	Er to	0 Della	10	-
	Sico	2.302	2 0/2 005	for Dos			0000	TC.	
	Sign up monitor can	mony 1	mployees	TV/ Je/	USate	or 7ch	early	accor	ongly
NOTE	monitor can	ulling 1	sekind ?	3- bay. 12	POLGCE	1 clear	95 0	epdi	ed.
1	Discussed e	maixuo	Storcoo	frod	shall b	op senor	4 h	1ch	(0-)
	Nan cost	in in	10.49	1000	1011 J	10 June	7(1)	1 4 5	40-
	DIG 2011	W Sy	9 mm 173	TYLLED	1117 0	icy, co	CGH H	77 7	MOJ.
	1) iscossed	proper	5000	220100	· Han	des us) (1)	au	
-	New soniti Discussed contain	es enc	lice n	rells 10 s	rachic	res.			
181		^		1					
		4	30000341	TROUGHT - LIB THE			2	101	120- 7
	Charge (Signature)								2025
Inspector	(Signature) Kataly	im Her	nan				Date S	-161	175

Risk Category: 3 _ Food Establ	lishn	ner	nt Ir	nspect	tion	Report	:	Page	e 1 of
Establishment type: Permanent Temporary Mobile Other					Date	e: A12	19/25	ĺ	
Establishment ELSOI Dell		4507	ng Conn	ecticut Health	Time	e In	:30/A	I/PM Time Out	1:30 (AM)PM
Address 631 Main ST			P	H)	LHD	MA	none	STEK	.)
Town/City Manchester					Purp	pose of In	spection:	Routine	Pre-op
Permit Holder JANCTR.		of P	Public H	lealth				101100	ection 6/28/2
			_						o illogge or injury
				1001 000 - 000	34.50		0.00		N/O=not observed
			-			COLUMN TO THE PARTY OF THE PART	100 may 20		
	V	1	_		-				
Person/Alternate Person in charge present	325	320							
	Pf	0	0			-			
Certified Food Protection Manager for Classes 2.						COLUMN TO A STATE OF THE PARTY			ly
2 0 0 3, & 4	0			17		The state of the s			" P O O
Employee Health	Permanent Temporary Mobile Other Soli Dell		W- 100 - W-						
Management, food employee and conditional employee;	D/Df			18 🔾	00	Prope	er cooking ti	me and temperatures	P/Pf/C O O
knowledge, responsibilities and reporting					00	O Prope	er reheating	procedures for hot hol	ding POO
4 Proper use of restriction and exclusion	Р	0	0	20 🔾					POO
	Pf	0	0	-	20				POO
diarrheal events	1.00	Ľ	Ľ						POO
		1 =		23	0				
6 O Proper eating, tasting, drinking, or tobacco products us		-	_	24 0	0 2		SANDARAN MATERIAL PROPERTY OF THE PROPERTY OF	health control: procedu	ires P/Pf/C O
	C		9			and r			
	Toror	1		25/0					. I Tailala
	P/PT	10	0	25	910				food Pf O
19 (6/2) () () ()	P/Pf/C	0	0	26 0					orad DIC O
	Bec		0	20 0					
		L	19	27					
	P/Pf/C	10		~		Toxic			
12 O Food received at proper temperature	-	-		28	X	The second second		s properly identified,	P(Pf)C XX O
			-					Approved Procedure	
Required records available: molluscan shellfish	Γ'-			00					
identification, parasite destruction	P/PI/C			29	ص ا				P/Pf/C
Good Retail Practices are preventative measures t	o contro	l the	addit	ion of patho	ogens,	chemicals, a	and physical o	objects into foods.	
	n appro	priate	e box	for COS ar	nd/or R	COS	=corrected or	n-site during inspection	R=repeat violation
	10	cos	R	OUT			Proper Use	of Utensils	V COS R
		-	-						
	-	-	_	(44) D	Utensils	s/equipment/	linens: prope	rly stored, dried, & handl	
	Pf	0	10	45 0 8	Single-L	use/single-se	ervice articles	: properly stored & used	P/C 0 0
	-	1		46 0	Gloves	used prope			000
100163	Pf/C	0	0	0.0	-and a	f			
34 O Plant food properly cooked for hot holding	Df			# Z / I (A)				and the same of th	PPC O
35 O Approved thawing methods used									
36 Thermometers provided and accurate									Pf/C
	-	1_	10						000
Food properly labeled; original container	Pf/C	10	0	0	1011 101	ou comact			900
		10	1	50 O F	Hot and	d cold wate			Pf OO
38 Insects, rodents, and animals not present	Pf/C	0	0						P/Pf/C O O
39 Contamination prevented during food preparation, storage & display									P/Pf/C O O
≠0 ○ Personal cleanliness				(53) (57)	Toilet fa	acilities: pro	operly constr	ructed, supplied, & clea	an PCOO
41 O Wiping cloths: properly used and stored				54 0	Garbage	e and refuse	properly disp	posed; facilities maintain	ed COO
42 Washing fruits and vegetables	P/Pf/C	0	0	55 OF	Physica	al facilities i	installed, ma	aintained, and clean	P/Pf/C O O
Permit Holder shall notify customers that a copy of the most recent inspection repu	ort is av	ailahl		(56) X	Adequa	ate ventilati	on and lighti	ing; designated areas ι	used (C)OO
		~	•				ex gloves no		
Borson in Charge (Signature) 2/4 a chill and I and I and I	14-	15	,			cumented		Date corrections of	
Person in Charge (Signature)	- -	~		Priority It			lielet'	5/2/25	4
Person in Charge (Printed)				Core Iter		ation Item V	loiations	5/9/25	4 6 3
P March W M		_	\dashv				Intervention	7/29/25 Violations	
Inspector (Signature) 7 . 2000 Date 4 20	1/2	2		Repeat F	Risk Fa	actor/Public	Health Inter	rvention Violations	
INITROID EVANDALI	1					actices Vio			8
Inspector (Printed) UUU () D Y UU				Require	s Rein	nspection -	check box	if you intend to reinsp	ect
Appeal: The owner or operator of a food establishmen aggrieved by the or dispose of unsafe food, may appeal such order to the	his orde	er to	corr	ect any in	specti	ion violatio	n identified	by the food inspector	or to hold, destroy.

reinspection: 5/6/25

Food Establishment Inspection Report LHD Mancheste Inspection Report Continuation Sheet Town Manchester 1 cinspection 5/28/25 (0) Dell Establishment TEMPERATURE OBSERVATIONS Item/Location/Process Item/Location/Process Temp Item/Location/Process Reachin Freezer undercounter Freezer cut tomato 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 is cussed preventing food source for rodents/pests howI- TO be WIRIS TOOS book/pune stored on shelving W/Togo containes ex-not in use stored on Hoor- To be removed cooler up Front - discussed moving them labeling will be required for grab n go. overall clean + organi discussed Thawing I cooling practices

Person in Charge (Signature)

Inspector (Signature)

Risk Category: 3 Food Establ	lishn	nent	Inspect	ion R	eport		Page 1	1 of <u>Z</u>
Establishment type: Permanent Temporary Mobile Other				Date:	4/25	1/25	57	
Establishment Sonic Drive-In		teering Co	meeticut Health	Time I	11.00	4	Time Out	5:00 AM/PM)
Address 90 Buckland St.		DP	H	LHD	manc	hest		
Town/city Marchester				Purpo	se of Inspection	on: R	outine F	Pre-op
Permit Holder	C	onnecticut of Publi	Department c Health	Reins	pection	Other		
FOODBORNE ILLNESS RISK FA Risk factors are important practices or procedures identified as the most prevalent cont								liness or injuny
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered if			in compliance		=not in compliance			N/O=not observed
P=Priority item Pf=Priority foundation item C=Core item V=violation type	Mark in	approp	riate box for C	COS and/	or R COS=corr	ected on-site	e during inspection	R=repeat violation
IN OUT N/A N/O Supervision	V	COS F	-	UT N/A			Contamination	V COS R
Person/Alternate Person in charge present,	(1)	Ø €	15 00		○ Food separa			R/C 0 0
Costified Food Protection Manager for Classes 2			60				cleaned & sanitize urned, previously	ed (P/Pf/C O O
(2) Significant Protection Manager for Classes 2, 3, & 4	0		17 00				nd unsafe food	P 0 0
Employee Health							trol for Safety	
Management, food employee and conditional employee;	P/Pf	00)		Proper cooki			P/Pf/C O O
knowledge, responsibilities and reporting			19 0				ures for hot holdi	
Proper use of restriction and exclusion Written procedures for responding to vomiting and	P	00			Proper coolingProper hot ho			P O O
diarrheal events	Pf	00			Proper cold h			POO
Good Hygienic Practices	- 11-	-	-		Proper date r			P/Pf O O
6 Proper eating, tasting, drinking, or tobacco products us	e P/C	00			Time as a pu	blic health	control: procedure	oe l
7 🗸 🔾 No discharge from eyes, nose, and mouth	С	00	24		and records			P/Pf/C O
Preventing Contamination by Hands	_					nsumer Ad		
Hands clean and properly washed	P/Pf	00	25 0) (a)			raw/undercooked fo	od Pf OO
No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C	00	26 0	ार्ख	Highly S	usceptible	Population ibited foods not offer	ed P/C O O
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	00					Toxic Substance	
/ Approved Source	1			00	TANKS .		d and properly us	
11 O Cood obtained from approved source	P/Pf/C	100			Toxic substa			
12 Composition Food received at proper temperature		00			stored & use	Commence of the Commence of th		P/Pf/C O
Food in good condition, safe, and unadulterated	P/Pf	00					oved Procedures	
Required records available: molluscan shellfish	P/Pf/C	00	29 0	0			ce/specialized	P/Pf/C O O
identification, parasite destruction	OD RE	TAILE	PRACTICES		process/ROF	cmena/n/	CCP Plan	
Good Retail Practices are preventative measures t					emicals, and phys	ical obiects i	nto foods.	
		and the second second second	ox for COS an	A CONTRACTOR OF THE PARTY OF TH			ring inspection	R=repeat violation
OUT N/A N/O Safe Food and Water	V	COS F	OUT			Use of Ute	ACCURATION OF THE PROPERTY OF	V COS R
30 Pasteurized eggs used where required	P	00			ensils: properly s			c 0 0
31 Water and ice from approved source	P/Pf/C						d, dried, & handled	
32 Variance obtained for specialized processing methods Food Temperature Control	Pf	00			/single-service art	icles: proper	ly stored & used	P/C O O
Proper cooling methods used: adequate equipment for		Т		sioves us	sed properly	ils and Eq	uinmont	C O O
temperature control	Pf/C	00) III F	ood and	non-food contac			
34 O Plant food properly cooked for hot holding	Pf	00			lesigned, constru			P/Pf/C O
35 O Approved thawing methods used	Pf/C	00	10 V				ntained and used	Pf/C O O
36 C Thermometers provided and accurate	Pf/C	00	0		agents, sanitizers		strips available	
Food Identification 37 Food properly labeled; original container	Delo	TOTA		lon-food	contact surfaces			()OO
Prevention of Food Contamination	Pt/C	00		lot and a	old water availab	ysical Faci		B 00
38 O Insects, rodents, and animals not present	Pf/C	00			installed; proper			Pf O O
39 Contamination prevented during food preparation, storage & display		00			and waste water			P/Pf/C O O
40 Personal cleanliness		00	53 O T	oilet faci	lities: properly co	onstructed,	supplied, & clean	Pf/C O O
41 Wiping cloths: properly used and stored	С	00) 54 O G	arbage a	nd refuse properly	disposed; fa	acilities maintained	
42 Washing fruits and vegetables	P/Pf/C	00			acilities installed			P/F(f/C)OO
Permit Holder shall notify customers that a copy of the most recent inspection report	ort is ava	ailable.					signated areas us per CGS §19a-36	
Person in Charge (Signature) Date	241	12	Violation Priority It	em Viola	tions		corrections du	e #
Person in Charge (Printed)	- 1		Priority F Core Iten		n Item Violations	5	5 14/25	1
	l		Risk Fact	tor/Public	Health Interver	ntion Violation	ons	g
Inspector (Signature) Ratelym Person Date	241	25	Repeat R	lisk Fact	or/Public Health	Intervention	n Violations	
Inspector (Printed) Katelyn Person					tices Violations	oov if you is	ntend to reinspec	7/
Appeal: The owner or operator of a food establishment aggrieved by the	his orde	er to co	rrect any in	spection	violation identi	fied by the	food inspector o	r to hold, destroy,
or dispose of unsafe food, may appeal such order to the	Directo	or of He	ealth, not lat	er than	forty-eight hours	s after issu	ance of such ord	er

Binspection 5/5/25

	Foo	d Esta	<u>bl</u> ish	ment Ins	pecti	<u>ion</u> R	eport	Pag	je <u>Z</u> o	f_Z_
LHD MANO				n Report Continuatio				Date	4/24	25
Establishment S	Sonic Di	rive - I	<u>^</u>	Town Man(heste	<u>r</u>	-Rein	spection	n 5/	5/25
			A TOTAL	PERATURE OBS		Control of the contro				
Item/Location		Temp 4() F	1 2	n/Location/Process		Temp	- V	ocation/Prod	ess	Temp
wid prep	orn dra	40 F	hot	hold bur	.gr	1687 159 F	handsi			98F
Shreo		415		chili	1	1397	3-bay		-16	
	idog	38F						remade	17 (2	Oppm
7 7	n aba	39F					handsir		(c 1/)	200ppm
Cheese	7	415					1164 1630/		nutes	107 F
							4111	COS	5	107
		OB	CEDVAT	IONE AND COD	DECTIVE.	- 40710	NO			
Viol	ations cited in this			IONS AND COR within the time frames				05.11 & 8-406	6 11 of the fo	ood code
Item Number					0 00.01., 0.	oc claica .	., 0000001100	00.11.00	o. 1 1 or allo 1	000 0000.
4.0	١		4							
199C 1740	nor ot.	5-bay	by	entrance	unche	<u>en</u>				
icher no	CFPM (30 31	46,1	10 Knowly	e dg 10	ible	Statt.			
(550 4100	or thou	ghout	Ser	verely da	mage	d.Em	ail resp	onse re	goined	by 5/6/
(49c) 6x1	e (10/ 0	f egvi	pmen	t on co	OKIIN	re (f	yes, g	t lini	00,10	12 prep
	units)	vich	ean				, , ,		, 1	
(6P) ava	it Sonif		-	+ @ OPF	om.	PIC	renge	le to	200	opn.
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990 flow	ors thro						request	n		+ ever
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* KP	carred			hands w					<i>\$</i> 2 0	
	Series Control of the			enior Dine						
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00		/		now or		_	lo d	2	101-	
12.6-	trainin		3+94	f requir		1 -		comen		
-	TO HEG	2143 17	ept:	w) in 3	30 c	lays.	Die	N 2	24/2	5
Sign	n up n	none.	empl	oyees to) be	<u>C4</u>	STY the	d too	o d	
	protecti	on m	anag	ers. (30	days	i to	sign	Up - 1	60 d	ays
,	to h	rold (-	81 +8 F	ocate)			U			
Disc	wised	proper	hang	Inashing	gue	A C	concent	ration	. Ge	nerga
	cleanli	9	900	ملا م	11 -	1 1	not h	oldino	ter	101.
Person in Charge			1.	hough				Date	9/24	(125
Inspector (Signat	1	Puru F	Jerna		100			Date	4/24	1/25
			1119							1