

Risk Category: <u>3</u>		Food Establishment Inspection Report		Page 1 of <u>2</u>																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																	
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<table border="1"><thead><tr><th>IN</th><th>OUT</th><th>N/A</th><th>N/O</th><th>Supervision</th><th>V</th><th>COS</th><th>R</th><th>IN</th><th>OUT</th><th>N/A</th><th>N/O</th><th>Protection from Contamination</th><th>V</th><th>COS</th><th>R</th></tr></thead><tbody><tr><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Person/Alternate Person in charge present, demonstrates knowledge and performs duties</td><td>Pf</td><td>☐</td><td>☐</td><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Food separated and protected</td><td>P/C</td><td>☐</td><td>☐</td></tr><tr><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Certified Food Protection Manager for Classes 2, 3, & 4</td><td>C</td><td>☐</td><td>☐</td><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Food-contact surfaces: cleaned & sanitized</td><td>P/Pf/C</td><td>☐</td><td>☐</td></tr><tr><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Management, food employee and conditional employee; knowledge, responsibilities and reporting</td><td>P/Pf</td><td>☐</td><td>☐</td><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Proper disposition of returned, previously served, reconditioned, and unsafe food</td><td>P</td><td>☐</td><td>☐</td></tr><tr><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Proper use of restriction and exclusion</td><td>P</td><td>☐</td><td>☐</td><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Time/Temperature Control for Safety</td><td></td><td></td><td></td></tr><tr><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Written procedures for responding to vomiting and diarrheal events</td><td>Pf</td><td>☐</td><td>☐</td><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Proper cooking time and temperatures</td><td>P/Pf/C</td><td>☐</td><td>☐</td></tr><tr><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Good Hygienic Practices</td><td></td><td></td><td></td><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Proper reheating procedures for hot holding</td><td>P</td><td>☐</td><td>☐</td></tr><tr><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Proper eating, tasting, drinking, or tobacco products use</td><td>P/C</td><td>☐</td><td>☐</td><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Proper cooling time and temperatures</td><td>P</td><td>☐</td><td>☐</td></tr><tr><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>No discharge from eyes, nose, and mouth</td><td>C</td><td>☐</td><td>☐</td><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Proper hot holding temperatures</td><td>P</td><td>☐</td><td>☐</td></tr><tr><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Preventing Contamination by Hands</td><td></td><td></td><td></td><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Proper cold holding temperatures</td><td>P</td><td>☐</td><td>☐</td></tr><tr><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Hands clean and properly washed</td><td>P/Pf</td><td>☐</td><td>☐</td><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Proper date marking and disposition</td><td>P/Pf</td><td>☐</td><td>☐</td></tr><tr><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>No bare hand contact with RTE food or a pre-approved alternative procedure properly followed</td><td>P/Pf/C</td><td>☐</td><td>☐</td><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Time as a public health control: procedures and records</td><td>P/Pf/C</td><td>☐</td><td>☐</td></tr><tr><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Adequate handwashing sinks, properly supplied/accessible</td><td>Pf/C</td><td>☐</td><td>☐</td><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Consumer Advisory</td><td></td><td></td><td></td></tr><tr><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Approved Source</td><td></td><td></td><td></td><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Consumer advisory provided: raw/undercooked food</td><td>Pf</td><td>☐</td><td>☐</td></tr><tr><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Food obtained from approved source</td><td>P/Pf/C</td><td>☐</td><td>☐</td><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Highly Susceptible Population</td><td></td><td></td><td></td></tr><tr><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Food received at proper temperature</td><td>P/Pf</td><td>☐</td><td>☐</td><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Pasteurized foods used; prohibited foods not offered</td><td>P/C</td><td>☐</td><td>☐</td></tr><tr><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Food in good condition, safe, and unadulterated</td><td>P/Pf</td><td>☐</td><td>☐</td><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Food/Color Additives and Toxic Substances</td><td></td><td></td><td></td></tr><tr><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Required records available: molluscan shellfish identification, parasite destruction</td><td>P/Pf/C</td><td>☐</td><td>☐</td><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Food additives: approved and properly used</td><td>P</td><td>☐</td><td>☐</td></tr><tr><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Good Retail Practices</td><td></td><td></td><td></td><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Toxic substances properly identified, stored & used</td><td>P/Pf/C</td><td>☐</td><td>☐</td></tr><tr><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.</td><td></td><td></td><td></td><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Conformance with Approved Procedures</td><td></td><td></td><td></td></tr><tr><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Mark OUT if numbered item is not in compliance V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation</td><td></td><td></td><td></td><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Compliance with variance/specialized process/ROP criteria/HACCP Plan</td><td>P/Pf/C</td><td>☐</td><td>☐</td></tr><tr><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Safe Food and Water</td><td></td><td></td><td></td><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Proper Use of Utensils</td><td></td><td></td><td></td></tr><tr><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Pasteurized eggs used where required</td><td>P</td><td>☐</td><td>☐</td><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>In-use utensils: properly stored</td><td>C</td><td>☐</td><td>☐</td></tr><tr><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Water and ice from approved source</td><td>P/Pf/C</td><td>☐</td><td>☐</td><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Utensils/equipment/linens: properly stored, dried, & handled</td><td>Pf/C</td><td>☐</td><td>☐</td></tr><tr><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Variance obtained for specialized processing methods</td><td>Pf</td><td>☐</td><td>☐</td><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Single-use/single-service articles: properly stored & used</td><td>P/C</td><td>☐</td><td>☐</td></tr><tr><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Food Temperature Control</td><td></td><td></td><td></td><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Gloves used properly</td><td>C</td><td>☐</td><td>☐</td></tr><tr><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Proper cooling methods used; adequate equipment for temperature control</td><td>Pf/C</td><td>☐</td><td>☐</td><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Utensils and Equipment</td><td></td><td></td><td></td></tr><tr><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Plant food properly cooked for hot holding</td><td>Pf</td><td>☐</td><td>☐</td><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Food and non-food contact surfaces cleanable, properly designed, constructed, and used</td><td>P/Pf/C</td><td>☐</td><td>☐</td></tr><tr><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Approved thawing methods used</td><td>Pf/C</td><td>☐</td><td>☐</td><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available</td><td>Pf/C</td><td>☐</td><td>☐</td></tr><tr><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Thermometers provided and accurate</td><td>Pf/C</td><td>☐</td><td>☐</td><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Non-food contact surfaces clean</td><td>C</td><td>☐</td><td>☐</td></tr><tr><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Food Identification</td><td></td><td></td><td></td><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Physical Facilities</td><td></td><td></td><td></td></tr><tr><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Food properly labeled; original container</td><td>Pf/C</td><td>☐</td><td>☐</td><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Hot and cold water available; adequate pressure</td><td>Pf</td><td>☐</td><td>☐</td></tr><tr><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Prevention of Food Contamination</td><td></td><td></td><td></td><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Plumbing installed; proper backflow devices</td><td>P/Pf/C</td><td>☐</td><td>☐</td></tr><tr><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Insects, rodents, and animals not present</td><td>Pf/C</td><td>☐</td><td>☐</td><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Sewage and waste water properly disposed</td><td>P/Pf/C</td><td>☐</td><td>☐</td></tr><tr><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Contamination prevented during food preparation, storage & display</td><td>P/Pf/C</td><td>☐</td><td>☐</td><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Toilet facilities: properly constructed, supplied, & clean</td><td>Pf/C</td><td>☐</td><td>☐</td></tr><tr><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Personal cleanliness</td><td>Pf/C</td><td>☐</td><td>☐</td><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Garbage and refuse properly disposed; facilities maintained</td><td>C</td><td>☐</td><td>☐</td></tr><tr><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Wiping cloths: properly used and stored</td><td>C</td><td>☐</td><td>☐</td><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Physical facilities installed, maintained, and clean</td><td>P/Pf/C</td><td>☐</td><td>☐</td></tr><tr><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Washing fruits and vegetables</td><td>P/Pf/C</td><td>☐</td><td>☐</td><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Adequate ventilation and lighting; designated areas used</td><td>C</td><td>☐</td><td>☐</td></tr><tr><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Permit Holder shall notify customers that a copy of the most recent inspection report is available.</td><td></td><td></td><td></td><td>☒</td><td>☐</td><td>☐</td><td>☐</td><td>Natural rubber latex gloves not used per CGS §19a-36f</td><td>C</td><td>☐</td><td>☐</td></tr><tr><td colspan="2">Person in Charge (Signature) <u>[Signature]</u></td><td colspan="2">Date <u>6/9/26</u></td><td colspan="2">Violations documented</td><td colspan="2">Date corrections due</td><td colspan="2">#</td></tr><tr><td colspan="2">Person in Charge (Printed) <u>ARIP PAL</u></td><td colspan="2"></td><td colspan="2">Priority Item Violations</td><td colspan="2"></td><td colspan="2"></td></tr><tr><td colspan="2">Inspector (Signature) <u>[Signature]</u></td><td colspan="2">Date <u>6/9/26</u></td><td colspan="2">Priority Foundation Item Violations</td><td colspan="2"></td><td colspan="2"></td></tr><tr><td colspan="2">Inspector (Printed) <u>Lauren Grandy</u></td><td colspan="2"></td><td colspan="2">Core Item Violations</td><td colspan="2"></td><td colspan="2"></td></tr><tr><td colspan="2"></td><td colspan="2"></td><td colspan="2">Risk Factor/Public Health Intervention Violations</td><td colspan="2"></td><td colspan="2"></td></tr><tr><td colspan="2"></td><td colspan="2"></td><td colspan="2">Repeat Risk Factor/Public Health Intervention Violations</td><td colspan="2"></td><td colspan="2"></td></tr><tr><td colspan="2"></td><td colspan="2"></td><td colspan="2">Good Retail Practices Violations</td><td colspan="2"></td><td colspan="2"></td></tr><tr><td colspan="2"></td><td colspan="2"></td><td colspan="2">Requires Reinspection - check box if you intend to reinspect</td><td colspan="2"></td><td colspan="2"></td></tr></tbody></table>						IN	OUT	N/A	N/O	Supervision	V	COS	R	IN	OUT	N/A	N/O	Protection from Contamination	V	COS	R	☒	☐	☐	☐	Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	☐	☐	☒	☐	☐	☐	Food separated and protected	P/C	☐	☐	☒	☐	☐	☐	Certified Food Protection Manager for Classes 2, 3, & 4	C	☐	☐	☒	☐	☐	☐	Food-contact surfaces: cleaned & sanitized	P/Pf/C	☐	☐	☒	☐	☐	☐	Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf	☐	☐	☒	☐	☐	☐	Proper disposition of returned, previously served, reconditioned, and unsafe food	P	☐	☐	☒	☐	☐	☐	Proper use of restriction and exclusion	P	☐	☐	☒	☐	☐	☐	Time/Temperature Control for Safety				☒	☐	☐	☐	Written procedures for responding to vomiting and diarrheal events	Pf	☐	☐	☒	☐	☐	☐	Proper cooking time and temperatures	P/Pf/C	☐	☐	☒	☐	☐	☐	Good Hygienic Practices				☒	☐	☐	☐	Proper reheating procedures for hot holding	P	☐	☐	☒	☐	☐	☐	Proper eating, tasting, drinking, or tobacco products use	P/C	☐	☐	☒	☐	☐	☐	Proper cooling time and temperatures	P	☐	☐	☒	☐	☐	☐	No discharge from eyes, nose, and mouth	C	☐	☐	☒	☐	☐	☐	Proper hot holding temperatures	P	☐	☐	☒	☐	☐	☐	Preventing Contamination by Hands				☒	☐	☐	☐	Proper cold holding temperatures	P	☐	☐	☒	☐	☐	☐	Hands clean and properly washed	P/Pf	☐	☐	☒	☐	☐	☐	Proper date marking and disposition	P/Pf	☐	☐	☒	☐	☐	☐	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C	☐	☐	☒	☐	☐	☐	Time as a public health control: procedures and records	P/Pf/C	☐	☐	☒	☐	☐	☐	Adequate handwashing sinks, properly supplied/accessible	Pf/C	☐	☐	☒	☐	☐	☐	Consumer Advisory				☒	☐	☐	☐	Approved Source				☒	☐	☐	☐	Consumer advisory provided: raw/undercooked food	Pf	☐	☐	☒	☐	☐	☐	Food obtained from approved source	P/Pf/C	☐	☐	☒	☐	☐	☐	Highly Susceptible Population				☒	☐	☐	☐	Food received at proper temperature	P/Pf	☐	☐	☒	☐	☐	☐	Pasteurized foods used; prohibited foods not offered	P/C	☐	☐	☒	☐	☐	☐	Food in good condition, safe, and unadulterated	P/Pf	☐	☐	☒	☐	☐	☐	Food/Color Additives and Toxic Substances				☒	☐	☐	☐	Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	☐	☐	☒	☐	☐	☐	Food additives: approved and properly used	P	☐	☐	☒	☐	☐	☐	Good Retail Practices				☒	☐	☐	☐	Toxic substances properly identified, stored & used	P/Pf/C	☐	☐	☒	☐	☐	☐	Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				☒	☐	☐	☐	Conformance with Approved Procedures				☒	☐	☐	☐	Mark OUT if numbered item is not in compliance V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation				☒	☐	☐	☐	Compliance with variance/specialized process/ROP criteria/HACCP Plan	P/Pf/C	☐	☐	☒	☐	☐	☐	Safe Food and Water				☒	☐	☐	☐	Proper Use of Utensils				☒	☐	☐	☐	Pasteurized eggs used where required	P	☐	☐	☒	☐	☐	☐	In-use utensils: properly stored	C	☐	☐	☒	☐	☐	☐	Water and ice from approved source	P/Pf/C	☐	☐	☒	☐	☐	☐	Utensils/equipment/linens: properly stored, dried, & handled	Pf/C	☐	☐	☒	☐	☐	☐	Variance obtained for specialized processing methods	Pf	☐	☐	☒	☐	☐	☐	Single-use/single-service articles: properly stored & used	P/C	☐	☐	☒	☐	☐	☐	Food Temperature Control				☒	☐	☐	☐	Gloves used properly	C	☐	☐	☒	☐	☐	☐	Proper cooling methods used; adequate equipment for temperature control	Pf/C	☐	☐	☒	☐	☐	☐	Utensils and Equipment				☒	☐	☐	☐	Plant food properly cooked for hot holding	Pf	☐	☐	☒	☐	☐	☐	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	P/Pf/C	☐	☐	☒	☐	☐	☐	Approved thawing methods used	Pf/C	☐	☐	☒	☐	☐	☐	Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	Pf/C	☐	☐	☒	☐	☐	☐	Thermometers provided and accurate	Pf/C	☐	☐	☒	☐	☐	☐	Non-food contact surfaces clean	C	☐	☐	☒	☐	☐	☐	Food Identification				☒	☐	☐	☐	Physical Facilities				☒	☐	☐	☐	Food properly labeled; original container	Pf/C	☐	☐	☒	☐	☐	☐	Hot and cold water available; adequate pressure	Pf	☐	☐	☒	☐	☐	☐	Prevention of Food Contamination				☒	☐	☐	☐	Plumbing installed; proper backflow devices	P/Pf/C	☐	☐	☒	☐	☐	☐	Insects, rodents, and animals not present	Pf/C	☐	☐	☒	☐	☐	☐	Sewage and waste water properly disposed	P/Pf/C	☐	☐	☒	☐	☐	☐	Contamination prevented during food preparation, storage & display	P/Pf/C	☐	☐	☒	☐	☐	☐	Toilet facilities: properly constructed, supplied, & clean	Pf/C	☐	☐	☒	☐	☐	☐	Personal cleanliness	Pf/C	☐	☐	☒	☐	☐	☐	Garbage and refuse properly disposed; facilities maintained	C	☐	☐	☒	☐	☐	☐	Wiping cloths: properly used and stored	C	☐	☐	☒	☐	☐	☐	Physical facilities installed, maintained, and clean	P/Pf/C	☐	☐	☒	☐	☐	☐	Washing fruits and vegetables	P/Pf/C	☐	☐	☒	☐	☐	☐	Adequate ventilation and lighting; designated areas used	C	☐	☐	☒	☐	☐	☐	Permit Holder shall notify customers that a copy of the most recent inspection report is available.				☒	☐	☐	☐	Natural rubber latex gloves not used per CGS §19a-36f	C	☐	☐	Person in Charge (Signature) <u>[Signature]</u>		Date <u>6/9/26</u>		Violations documented		Date corrections due		#		Person in Charge (Printed) <u>ARIP PAL</u>				Priority Item Violations						Inspector (Signature) <u>[Signature]</u>		Date <u>6/9/26</u>		Priority Foundation Item Violations						Inspector (Printed) <u>Lauren Grandy</u>				Core Item Violations										Risk Factor/Public Health Intervention Violations										Repeat Risk Factor/Public Health Intervention Violations										Good Retail Practices Violations										Requires Reinspection - check box if you intend to reinspect					
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☒	☐	☐	☐	Prevention of Food Contamination				☒	☐	☐	☐	Plumbing installed; proper backflow devices	P/Pf/C	☐	☐																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																						
☒	☐	☐	☐	Insects, rodents, and animals not present	Pf/C	☐	☐	☒	☐	☐	☐	Sewage and waste water properly disposed	P/Pf/C	☐	☐																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																						
☒	☐	☐	☐	Contamination prevented during food preparation, storage & display	P/Pf/C	☐	☐	☒	☐	☐	☐	Toilet facilities: properly constructed, supplied, & clean	Pf/C	☐	☐																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																						
☒	☐	☐	☐	Personal cleanliness	Pf/C	☐	☐	☒	☐	☐	☐	Garbage and refuse properly disposed; facilities maintained	C	☐	☐																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																						
☒	☐	☐	☐	Wiping cloths: properly used and stored	C	☐	☐	☒	☐	☐	☐	Physical facilities installed, maintained, and clean	P/Pf/C	☐	☐																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																						
☒	☐	☐	☐	Washing fruits and vegetables	P/Pf/C	☐	☐	☒	☐	☐	☐	Adequate ventilation and lighting; designated areas used	C	☐	☐																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																						
☒	☐	☐	☐	Permit Holder shall notify customers that a copy of the most recent inspection report is available.				☒	☐	☐	☐	Natural rubber latex gloves not used per CGS §19a-36f	C	☐	☐																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																						
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Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violation identified by the food inspector or to hold, destroy, 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 Establishment Inspection Report

Page 2 of 2

LHD Manchester

Inspection Report Continuation Sheet

Date 6/9/26

Establishment Royal paan

Town Manchester

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Bay Marie	34F			handsink	111F
				prep sink	127F
				3 bay sink	127F
				handsink front	113F
				dump sink	115F

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	
	- Refrigeration not on during Final - Must be working during pre-operational inspection
	- Remove wrap from equipment
note	- Food allergy notice ✓ → discussed moving to p.o.s. area / TVs on menus
note	- DCP - soft serve license → owner to call for inspection
	- Hot holding with drain ✓
	- Thermometers for all units available ✓
	- Thin probe thermometer available ✓
note	- Reach out to Dan - water + sewer for confirmation
50 pf	- hot water in restroom at 121F → cant exceed 115F
note	- oil receptor - Mahoney environmental - 800-892-9392
note	- catseye for pest control
	contact Health Dept 24-48 hrs prior to schedule pre-operational inspection.
	waiting for Fire Marshal approval.

Person in Charge (Signature)

[Signature]

Date

Inspector (Signature)

R. Grandy

Date 6/9/26

Risk Category: 3	Food Establishment Inspection Report	Page 1 of 3
Establishment type: Permanent Temporary Mobile Other _____		Date: 6/9/26
Establishment China Wok		Time In 2:00 AM/PM Time Out 3:30 AM/PM
Address 194 Buckland Hills Dr.		LHD Manchester
Town/City Manchester		Purpose of Inspection: Routine Pre-op
Permit Holder Shuai Jiang		Reinspection 6/16/26

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS														
Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Interventions are control measures to prevent foodborne illness or injury.														
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered item IN=in compliance OUT=not in compliance N/A=not applicable N/O=not observed														
P=Priority item Pf=Priority foundation item C=Core item V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation														
Supervision					Protection from Contamination									
IN	OUT	N/A	N/O	V	IN	OUT	N/A	N/O	V					
☒	☒	☐	☐	Pf	☒	☒	☐	☐	P/C					
1					15									
2				C	16				P/Pf/C					
Person/Alternate Person in charge present, demonstrates knowledge and performs duties					Food separated and protected									
Certified Food Protection Manager for Classes 2, 3, & 4					Food-contact surfaces: cleaned & sanitized									
					Proper disposition of returned, previously served, reconditioned, and unsafe food									
Employee Health					Time/Temperature Control for Safety									
☒	☒	☐	☐	P/Pf	18				P/Pf/C					
3					19				P					
4				P	20				P					
5				Pf	21				P					
Management, food employee and conditional employee; knowledge, responsibilities and reporting					Proper cooking time and temperatures									
Proper use of restriction and exclusion					Proper reheating procedures for hot holding									
Written procedures for responding to vomiting and diarrheal events					Proper cooling time and temperatures									
					Proper hot holding temperatures									
					Proper cold holding temperatures									
					Proper date marking and disposition									
					Time as a public health control: procedures and records									
Good Hygienic Practices					Consumer Advisory									
☒	☒	☐	☐	P/C	25				Pf					
6					Consumer advisory provided: raw/undercooked food									
7				C	Highly Susceptible Population									
Proper eating, tasting, drinking, or tobacco products use					26				P/C					
No discharge from eyes, nose, and mouth					Pasteurized foods used; prohibited foods not offered									
					Food/Color Additives and Toxic Substances									
Preventing Contamination by Hands					27				P					
8				P/Pf	28				P/Pf/C					
9				P/Pf/C	Food additives: approved and properly used									
10				Pf/C	Toxic substances properly identified, stored & used									
Adequate handwashing sinks, properly supplied/accessible					Conformance with Approved Procedures									
Approved Source					29				P/Pf/C					
11				P/Pf/C	Compliance with variance/specialized process/ROP criteria/HACCP Plan									
12				P/Pf										
13				P/Pf										
14				P/Pf/C										
Food obtained from approved source														
Food received at proper temperature														
Food in good condition, safe, and unadulterated														
Required records available: molluscan shellfish identification, parasite destruction														

GOOD RETAIL PRACTICES														
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.														
Mark OUT if numbered item is not in compliance V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation														
Safe Food and Water					Proper Use of Utensils									
OUT	N/A	N/O	V	COS	OUT	N/A	N/O	V						
☐	☐	☐	P		43			C						
30					44			P/C						
31			P/Pf/C		45			P/C						
32			Pf		46			C						
Variance obtained for specialized processing methods					Utensils and Equipment									
Food Temperature Control					47			P/Pf/C						
33			P/C		48			Pf/C						
34			Pf		49			C						
35			Pf/C		Physical Facilities									
36			Pf/C		50			Pf						
Thermometers provided and accurate					51			P/Pf/C						
Food Identification					52			P/Pf/C						
37			Pf/C		53			Pf/C						
Food properly labeled; original container					54			C						
Prevention of Food Contamination					55			P/Pf/C						
38			Pf/C		56			C						
39			P/Pf/C		Adequate ventilation and lighting; designated areas used									
40			Pf/C		Natural rubber latex gloves not used per CGS §19a-36f									
41			C											
42			P/Pf/C											
Wiping cloths: properly used and stored														
Washing fruits and vegetables														

Violations Documented			Date corrections due			#		
Priority Item Violations			6/12/26		3			
Priority Foundation Item Violations			6/19/26		3			
Core Item Violations			7/9/26		12			
Risk Factor/Public Health Intervention Violations					6			
Repeat Risk Factor/Public Health Intervention Violations								
Good Retail Practices Violations					12			
Requires Reinspection - check box if you intend to reinspect ☒								

Person in Charge (Signature) <i>Shuai Jiang</i> Date 6/9/26	
Person in Charge (Printed) Shuai Jiang	
Inspector (Signature) <i>K. Doolady</i> Date 6/9/26	
Inspector (Printed) Kate Lynn Doolady	

Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violation identified by the food inspector or to hold, destroy, 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 Establishment Inspection Report

Page 2 of 3

LHD Manchester

Inspection Report Continuation Sheet

Date 6/9/26

Establishment Ching Wok

Town Manchester

reinspection 6/16/26

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
hot hold rice	147°F	bain marie		handsink	132°F
	138°F	pork	142°F	u/c cooler shrimp	41°F
WIC		chicken	41°F	boba tea pearls	36°F
cooling chicken	110°F	lower - chicken	43°F	orange sauce	82°F
egg roll	42°F	lo mein	43°F	buffet - egg roll	135°F
raw chicken	30°F	egg roll		buffet	145°F
" "	35°F	u/c cooler		chicken	147°F
fried chicken	42°F	plaitain	24°F	rice	150°F

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code.

- Item Number Shuai - CFPM on site
- ✓ 49C Fan covers in WIC unclean
- ✓ 15C employee food co-mingled w/ business food, throughout
- ✓ 33C cooling foods stacked on top of egg rolls.
- ✓ ↳ dedicated cooling area needed. Do not prep too much at once
- ✓ 15C nesting of eggs on top of cabbage in bain marie / bowl resting on chicken - (COS)
- ✓ 36PF interior thermometer required in bain marie / u/c cooler
- ✓ 49C exterior of squeeze bottles unclean
- ✓ note sauces stored at room temp, moved to bain marie (COS)
- ✓ 28P unlabeled chemical bottle (COS)
- ✓ 49C prep table w/ soda syrup boxes unclean.
- ✓ 56C lawn chair stored on soda boxes
- ✓ 43C ice scoop stored in soda ice bin
- note sanitizer @ 50-100 ppm
- ✓ 39C calamari stored in non-food grade bag. PIC indicated it's personal food
- ✓ 15P chicken over shrimp in WIF / chicken over
- ✓ 16PF New NSF meat slicer, unclean - discussed raising 6" off floor
- ✓ 47C cutting boards present w/ stains and gouge marks new
- ✓ 37C unlabeled sauces, throughout
- ✓ 44C wet nesting of bins on drying rack
- ✓ 16P dirty dishes stored on "clean" shelf. Not properly WIR/IS

Person in Charge (Signature) [Signature]

Date 6/9/26

Inspector (Signature) R. Dantony

Date 6/9/26

Page 3 of 3

Date 6/9/26

reinspection 6/16/26

Temp

* make new / fresh rice daily. make smaller batches at end of day to be less wasteful.

Date 6/9/20

Date 6/9/26

Risk Category: 3	Food Establishment Inspection Report	Page 1 of 4
Establishment type: <u>Permanent</u> Temporary Mobile Other _____		Date: <u>6/17/26</u>
Establishment <u>Artisanal Burger Company</u>		Time In <u>11:30</u> AM/PM Time Out <u>2:45</u> AM/PM
Address <u>1436 Pleasant Valley RD</u>		LHD <u>Manchester</u>
Town/City <u>Manchester</u>		Purpose of Inspection: <u>Routine</u> Pre-op
Permit Holder _____		Reinspection Other _____



FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS															
Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Interventions are control measures to prevent foodborne illness or injury.															
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered item IN=in compliance OUT=not in compliance N/A=not applicable N/O=not observed															
P=Priority item Pf=Priority foundation item C=Core item V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation															
IN	OUT	N/A	N/O	Supervision	V	COS	R	IN	OUT	N/A	N/O	Protection from Contamination	V	COS	R
☒	☐	☐	☐	Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	☐	☐	☒	☐	☐	☐	Food separated and protected	Pf	☐	☐
☒	☐	☐	☐	Certified Food Protection Manager for Classes 2, 3, & 4	C	☐	☐	☒	☐	☐	☐	Food-contact surfaces: cleaned & sanitized	Pf	☐	☐
☒	☐	☐	☐					☒	☐	☐	☐	Proper disposition of returned, previously served, reconditioned, and unsafe food	P	☐	☐
Employee Health								Time/Temperature Control for Safety							
☒	☐	☐	☐	Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf	☐	☐	☒	☐	☐	☐	Proper cooking time and temperatures	P/Pf	☐	☐
☒	☐	☐	☐	Proper use of restriction and exclusion	P	☐	☐	☒	☐	☐	☐	Proper reheating procedures for hot holding	P	☐	☐
☒	☐	☐	☐	Written procedures for responding to vomiting and diarrheal events	Pf	☐	☐	☒	☐	☐	☐	Proper cooling time and temperatures	P	☐	☐
☒	☐	☐	☐					☒	☐	☐	☐	Proper hot holding temperatures	P	☐	☐
☒	☐	☐	☐					☒	☐	☐	☐	Proper cold holding temperatures	P	☐	☐
Good Hygienic Practices								Consumer Advisory							
☒	☐	☐	☐	Proper eating, tasting, drinking, or tobacco products use	Pf	☒	☐	☒	☐	☐	☐	Consumer advisory provided: raw/undercooked food	Pf	☐	☐
☒	☐	☐	☐	No discharge from eyes, nose, and mouth	C	☐	☐	☒	☐	☐	☐	Highly Susceptible Population			
☒	☐	☐	☐					☒	☐	☐	☐	Pasteurized foods used; prohibited foods not offered	P/C	☐	☐
☒	☐	☐	☐	Hands clean and properly washed	P/Pf	☐	☐	☒	☐	☐	☐	Food/Color Additives and Toxic Substances			
☒	☐	☐	☐	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C	☐	☐	☒	☐	☐	☐	Food additives: approved and properly used	P	☐	☐
☒	☐	☐	☐	Adequate handwashing sinks, properly supplied/accessible	P/C	☐	☐	☒	☐	☐	☐	Toxic substances properly identified, stored & used	P/Pf/C	☐	☐
Approved Source								Conformance with Approved Procedures							
☒	☐	☐	☐	Food obtained from approved source	P/Pf/C	☐	☐	☒	☐	☐	☐	Compliance with variance/specialized process/ROP criteria/HACCP Plan	P/Pf/C	☐	☐
☒	☐	☐	☐	Food received at proper temperature	P/Pf	☐	☐	☒	☐	☐	☐				
☒	☐	☐	☐	Food in good condition, safe, and unadulterated	P/Pf	☐	☐	☒	☐	☐	☐				
☒	☐	☐	☐	Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	☐	☐	☒	☐	☐	☐				

GOOD RETAIL PRACTICES														
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.														
Mark OUT if numbered item is not in compliance V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation														
OUT	N/A	N/O	Safe Food and Water	V	COS	R	OUT	Proper Use of Utensils	V	COS	R			
☐	☐	☐	Pasteurized eggs used where required	P	☐	☐	☒	In-use utensils: properly stored	C	☐	☐			
☐	☐	☐	Water and ice from approved source	P/Pf/C	☐	☐	☒	Utensils/equipment/linens: properly stored, dried, & handled	Pf/C	☐	☐			
☐	☐	☐	Variance obtained for specialized processing methods	Pf	☐	☐	☒	Single-use/single-service articles: properly stored & used	P/C	☐	☐			
Food Temperature Control							Utensils and Equipment							
☒	☐	☐	Proper cooling methods used; adequate equipment for temperature control	Pf/C	☐	☐	☒	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	P/Pf/C	☐	☐			
☒	☐	☐	Plant food properly cooked for hot holding	Pf	☐	☐	☒	Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	Pf/C	☐	☐			
☒	☐	☐	Approved thawing methods used	Pf/C	☐	☐	☒	Non-food contact surfaces clean	C	☐	☐			
☒	☐	☐	Thermometers provided and accurate	Pf/C	☐	☐		Physical Facilities						
Food Identification							☒	Hot and cold water available; adequate pressure	Pf	☐	☐			
☒	☐	☐	Food properly labeled; original container	Pf/C	☐	☐	☒	Plumbing installed; proper backflow devices	P/Pf/C	☐	☐			
Prevention of Food Contamination							☒	Sewage and waste water properly disposed	P/Pf/C	☐	☐			
☒	☐	☐	Insects, rodents, and animals not present	Pf/C	☐	☐	☒	Toilet facilities: properly constructed, supplied, & clean	Pf/C	☐	☐			
☒	☐	☐	Contamination prevented during food preparation, storage & display	P/Pf/C	☐	☐	☒	Garbage and refuse properly disposed; facilities maintained	C	☐	☐			
☒	☐	☐	Personal cleanliness	Pf/C	☐	☐	☒	Physical facilities installed, maintained, and clean	P/Pf/C	☐	☐			
☒	☐	☐	Wiping cloths: properly used and stored	C	☐	☐	☒	Adequate ventilation and lighting; designated areas used	C	☐	☐			
☒	☐	☐	Washing fruits and vegetables	P/Pf/C	☐	☐	☒	Natural rubber latex gloves not used per CGS §19a-36f						

Permit Holder shall notify customers that a copy of the most recent inspection report is available.

Person in Charge (Signature) <u>[Signature]</u>	Date <u>6/17/26</u>	
Person in Charge (Printed) <u>Jordan Krizencak</u>		
Inspector (Signature) <u>[Signature]</u>	Date <u>6/17/26</u>	
Inspector (Printed) <u>Kate Lynn Doolady</u>		

Violations Documented	Date corrections due	#
Priority Item Violations	<u>6/20/26</u>	<u>9</u>
Priority Foundation Item Violations	<u>6/27/26</u>	<u>11</u>
Core Item Violations	<u>7/17/26</u>	<u>23</u>
Risk Factor/Public Health Intervention Violations		<u>13</u>
Repeat Risk Factor/Public Health Intervention Violations		<u>18</u>
Good Retail Practices Violations		<u>30</u>
Requires Reinspection - check box if you intend to reinspect		☒

Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violation identified by the food inspector or to hold, destroy, 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 Establishment Inspection Report

Page 2 of 4

LHD Manchester

Inspection Report Continuation Sheet

Date 6/17/26

Establishment Artisanal Burger Company Town Manchester

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
tomatoes - prep	49°F	Cheese - drawer	41°F	Rear Prep Sink	116°F
Cole Slaw	41°F	Beef patties		fries @ cookline	68°F
Onion	40°F	Chicken	41°F	fries - walk-in cooler	41°F
Cheese	41°F	Calamari	39°F	Pork walk-in	41°F
taco - beef	41°F	Cut tomatoes - prep	49°F	Cheese walk-in	41°F
French onion	179°F	Cheese sauce	140°F	French onion soup	40°F
Salmon	40°F	Broccoli - walk-in cooler	81°F	Rice	125°F
Broccoli	40°F			fries - cooking	70°F

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code.
	Auditor - CFPM onsite
47C	Gasket torn to recharin cooler @ cookline
Note	Sanitizer bucket - 400ppm
41C	wiping cloths @ prep table; corrected onsite
16P	glove on cutting board @ cookline
16P	Box holding tomatoes stored @ cookline prep table
24PF	Using time as public health control for fries; corrected onsite, not labeled
49C	Rack holding trays of fries @ cookline - unclean
49C	ceiling tiles unclean throughout kitchen
10PF	wiping cloth stored in handwash sink by cookline
56C	Hood & filters - unclean
49C	Floor - unclean throughout kitchen
16PF	Can opener blade unclean - rear prep table
39C	misc items stored on prep table in rear
33PF	Container of broccoli covered in walk-in cooler - 81°F, stored w/ cold items
49C	Shelving unclean in walk-in cooler
Note	French onion soup - 40°F, dated 6/11/26 prep, use by 6/16/26
23P	Tomato Bisque prep 6/15/26, use by 6/10/26, corrected onsite
23P	Chicken tinga, prep 6/18/26 - 40°F, corrected onsite
44C	Ice wands unprotected in walk-in freezer
47C	Ice build up in walk-in freezer
15C	Speed racks holding food unprotected, walk-in freezer, throughout
15P	Raw burgers stored over biscuits, walk-in freezer

Person in Charge (Signature)

Date

Inspector (Signature)

Date 6/17/26

Food Establishment Inspection Report

Page 3 of 4

LHD Manchester

Inspection Report Continuation Sheet

Date 6/17/26

Establishment Artisanal Burger Company Town Manchester

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Beef	38°F				
pullled pork	145°F				
tomato bisque	141°F				
milk	40°F				



OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.1
15P	Box holding bread covered w/ice, corrected onsite
Note	Organization needed in walk-in cooler/freezer
28P	Lidocaine spray stored on shelf above prep table, corrected onsite
43C	Scoop handles stored in large white bins @ rear prep area
35PF	Thawing calamari in stagnant water - 55°F @ prep sink
6C	Personal drinks uncovered @ rear prep table
16PF	Black buildup in ice machine - unclean
51P	Spray hose too low @ ware wash station
Note	Dish machine - 160°F, using test strips
49C	Exterior of dish machine - unclean, lime scale present
8PF	Staff using gloves @ dish machine, not changing between clean/dirty
44C	Wet nesting equipment @ ware wash station/dry storage
16PF	Bin holding clean equipment - unclean
56C	Personal items stored w/ food items in dry storage - unclean
13P	Dented can stored on shelving rack
48C	Multiple sanitizer buckets stored on floor @ cookline
37C	Multiple red bottles not labeled @ beverage station
16PF	Soda dispenser - unclean
45C	Coffee filters unprotected @ beverage station
49C	Handwash sink - unclean @ beverage station
49C	Exterior of ice cream - unclean
43C	Ice cream scoop stored in stagnant water, corrected onsite
Person in Charge (Signature)	<u>Manchester Mayors</u>
Inspector (Signature)	<u>K. Doolady</u>
Date	<u>6/17/26</u>
Date	<u>6/17/26</u>

Food Establishment Inspection Report

Page 4 of 4

LHD Manchester

Inspection Report Continuation Sheet

Date 6/17/26

Establishment Artisanal Burger Company Town Manchester

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Hot water - Restroom	101°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code.

Item Number	
	<u>Old Coffee Station</u>
49C	Under cabinets - unclean
Note	Restrooms - clean
	<u>Bar Area</u>
OK	Hot water - 120°F @ hand wash sink.
54C	trash bin missing @ handwash sink
47C	Glass chiller - disrepair, multiple areas taped
10C	Paper towel dispenser @ handwash sink, roll not protected
16PF	Soda gun nozzles - unclean
49C	coolers holding beverages - unclean
OK	Sanitizer bucket - 200ppm
38PF	Multiple small flies throughout
OK	Dishmachine - 100ppm test strips available
	<u>Exterior Server station</u>
45C	multiple equipment not protected, corrected onsite
Note	Verify approval for TPAH (fries)

Person in Charge (Signature)

Walter Kozak

Date 6/17/26

Inspector (Signature)

R. Doolady

Date 6/17/26

Risk Category: <u>1</u>		Food Establishment Inspection Report		Page 1 of <u>2</u>	
Establishment type: <u>Permanent</u> Temporary Mobile Other			Date: <u>6/25/26</u>		
Establishment <u>Best Gas</u>			Time In <u>9:30</u> <u>AM</u> PM Time Out <u>10:00</u> <u>AM</u> PM		
Address <u>134 Tolland TPKE</u>			LHD <u>Manchester</u>		
Town/City <u>Manchester</u>			Purpose of Inspection: <u>Routine</u> Pre-op		
Permit Holder			Reinspection Other		



FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																												
Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Interventions are control measures to prevent foodborne illness or injury.																												
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered item IN=in compliance OUT=not in compliance N/A=not applicable N/O=not observed																												
P=Priority item Pf=Priority foundation item C=Core item V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation																												
IN	OUT	N/A	N/O	Supervision	V	COS	R	IN	OUT	N/A	N/O	Protection from Contamination	V	COS	R	IN	OUT	N/A	N/O	Time/Temperature Control for Safety	V	COS	R					
				1 Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf							15 Food separated and protected	P/C							18 Proper cooking time and temperatures	P/Pf/C							
				2 Certified Food Protection Manager for Classes 2, 3, & 4	C							16 Food-contact surfaces: cleaned & sanitized	P/Pf/C							19 Proper reheating procedures for hot holding	P							
				Employee Health								17 Proper disposition of returned, previously served, reconditioned, and unsafe food	P						20 Proper cooling time and temperatures	P								
				3 Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf							21 Proper hot holding temperatures	P						22 Proper cold holding temperatures	P								
				4 Proper use of restriction and exclusion	P							23 Proper date marking and disposition	P/Pf						24 Time as a public health control: procedures and records	P/Pf/C								
				5 Written procedures for responding to vomiting and diarrheal events	Pf							Consumer Advisory								25 Consumer advisory provided: raw/undercooked food	Pf							
				Good Hygienic Practices								Highly Susceptible Population								26 Pasteurized foods used; prohibited foods not offered	P/C							
				6 Proper eating, tasting, drinking, or tobacco products use	P/C							Food/Color Additives and Toxic Substances								27 Food additives: approved and properly used	P							
				7 No discharge from eyes, nose, and mouth	C							28 Toxic substances properly identified, stored & used	P/Pf/C						Conformance with Approved Procedures									
				Preventing Contamination by Hands								29 Compliance with variance/specialized process/ROP criteria/HACCP Plan	P/Pf/C						GOOD RETAIL PRACTICES									
				8 Hands clean and properly washed	P/Pf							Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.																
				9 No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C							Mark OUT if numbered item is not in compliance V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation																
				10 Adequate handwashing sinks, properly supplied/accessible	Pf/C							OUT	Proper Use of Utensils								43 In-use utensils: properly stored	C						
				Approved Source								44 Utensils/equipment/linens: properly stored, dried, & handled	Pf/C						45 Single-use/single-service articles: properly stored & used	P/C								
				11 Food obtained from approved source	P/Pf/C							46 Gloves used properly	C						Utensils and Equipment									
				12 Food received at proper temperature	P/Pf							47 Food and non-food contact surfaces cleanable, properly designed, constructed, and used	P/Pf/C						48 Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	Pf/C								
				13 Food in good condition, safe, and unadulterated	P/Pf							49 Non-food contact surfaces clean	C						Physical Facilities									
				14 Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C							50 Hot and cold water available; adequate pressure	Pf						51 Plumbing installed; proper backflow devices	P/Pf/C								
				GOOD RETAIL PRACTICES								52 Sewage and waste water properly disposed	P/Pf/C						53 Toilet facilities: properly constructed, supplied, & clean	Pf/C								
				Safe Food and Water								54 Garbage and refuse properly disposed; facilities maintained	C						55 Physical facilities installed, maintained, and clean	P/Pf/C								
				30 Pasteurized eggs used where required	P							56 Adequate ventilation and lighting; designated areas used	C						57 Natural rubber latex gloves not used per CGS §19a-36f									
				31 Water and ice from approved source	P/Pf/C							Violations documented Date corrections due #																
				32 Variance obtained for specialized processing methods	Pf							Priority Item Violations							Priority Foundation Item Violations									
				Food Temperature Control								Core Item Violations							Risk Factor/Public Health Intervention Violations									
				33 Proper cooling methods used; adequate equipment for temperature control	Pf/C							Repeat Risk Factor/Public Health Intervention Violations							Good Retail Practices Violations									
				34 Plant food properly cooked for hot holding	Pf							Requires Reinspection - check box if you intend to reinspect																
				35 Approved thawing methods used	Pf/C																							
				36 Thermometers provided and accurate	Pf/C																							
				Food Identification																								
				37 Food properly labeled; original container	Pf/C																							
				Prevention of Food Contamination																								
				38 Insects, rodents, and animals not present	Pf/C																							
				39 Contamination prevented during food preparation, storage & display	P/Pf/C																							
				40 Personal cleanliness	Pf/C																							
				41 Wiping cloths: properly used and stored	C																							
				42 Washing fruits and vegetables	P/Pf/C																							
Permit Holder shall notify customers that a copy of the most recent inspection report is available.																												
Person in Charge (Signature) <u>Mike</u> Date <u>06/25/2026</u>				Violations documented				Date corrections due				#																
Person in Charge (Printed) <u>KHAN</u>				Priority Item Violations																								
Inspector (Signature) <u>Elizabeth Escalera</u> Date <u>6/25/26</u>				Priority Foundation Item Violations																								
Inspector (Printed) <u>Elizabeth Escalera</u>				Core Item Violations				<u>9/25/26</u>				<u>3</u>																
				Risk Factor/Public Health Intervention Violations								<u>1</u>																
				Repeat Risk Factor/Public Health Intervention Violations								<u>2</u>																
				Good Retail Practices Violations																								
				Requires Reinspection - check box if you intend to reinspect																								

Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violation identified by the food inspector or to hold, destroy, 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.

Page 2 of 2

Date 6/25/26

Town Manchester

[illegible]

Item Number	Observations and Corrective Actions
	CFPM - N/A
52C	Ice build up in ice bag freezer
10C	Trash bin missing @ rear handwash sink, (COS)
52C	Ice build up in ice cream freezer
Note	Single bay sink mixed use, remove soap & paper towel dispenser
53C	Restroom handwash sink - unclean
*	Observed GE microwave - clean, employee use only
(OK)	Dumpster area - clean
(OK)	3 Bay sink - clean, test strips available

Date 6/25/20

Date 6/25/26

Risk Category: <u>2</u>		Food Establishment Inspection Report		Page 1 of <u>2</u>																																																																																																																																																									
Establishment type: <u>Permanent</u> Temporary Mobile Other _____		Date: <u>6/16/26</u>		Time In <u>3:30pm</u> AM/PM Time Out <u>4:30</u> AM/PM																																																																																																																																																									
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Page 2 of 2

Date 6/16/26

TEMPERATURE OBSERVATIONS

OBSERVATIONS AND CORRECTIVE ACTIONS

Date 01/01/2020

Date 6/16/20

Risk Category: <u>1</u>		Food Establishment Inspection Report		Page 1 of <u>2</u>	
Establishment type: <u>Permanent</u> Temporary Mobile Other _____			Date: <u>6/25/2026</u>		
Establishment <u>Bobs Jerky</u>			Time In <u>1:30</u> AM/PM Time Out _____ AM/PM		
Address <u>330 Green Rd</u>			LHD <u>Manchester</u>		
Town/City <u>Manchester</u>			Purpose of Inspection: <u>Routine</u> Pre-op		
Permit Holder _____			Reinspection Other _____		



FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS															
Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Interventions are control measures to prevent foodborne illness or injury.															
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered item IN=in compliance OUT=not in compliance N/A=not applicable N/O=not observed															
P=Priority item Pf=Priority foundation item C=Core item V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation															
IN	OUT	N/A	N/O	Supervision	V	COS	R	IN	OUT	N/A	N/O	Protection from Contamination	V	COS	R
☒	☐	☐	☐	1 Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	☐	☐	☒	☐	☐	☐	15 Food separated and protected	P/C	☐	☐
☒	☐	☐	☐	2 Certified Food Protection Manager for Classes 2, 3, & 4	C	☐	☐	☒	☐	☐	☐	16 Food-contact surfaces: cleaned & sanitized	P/Pf/C	☐	☐
☒	☐	☐	☐	Employee Health				☒	☐	☐	☐	17 Proper disposition of returned, previously served, reconditioned, and unsafe food	P	☐	☐
☒	☐	☐	☐	3 Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf	☐	☐	☒	☐	☐	☐	Time/Temperature Control for Safety			
☒	☐	☐	☐	4 Proper use of restriction and exclusion	P	☐	☐	☒	☐	☐	☐	18 Proper cooking time and temperatures	P/Pf/C	☐	☐
☒	☐	☐	☐	5 Written procedures for responding to vomiting and diarrheal events	Pf	☐	☐	☒	☐	☐	☐	19 Proper reheating procedures for hot holding	P	☐	☐
☐	☐	☐	☐	Good Hygienic Practices				☒	☐	☐	☐	20 Proper cooling time and temperatures	P	☐	☐
☐	☐	☐	☐	6 Proper eating, tasting, drinking, or tobacco products use	P/C	☐	☐	☒	☐	☐	☐	21 Proper hot holding temperatures	P	☐	☐
☐	☐	☐	☐	7 No discharge from eyes, nose, and mouth	C	☐	☐	☒	☐	☐	☐	22 Proper cold holding temperatures	P	☐	☐
☒	☐	☐	☐	Preventing Contamination by Hands				☒	☐	☐	☐	23 Proper date marking and disposition	P/Pf	☐	☐
☐	☐	☐	☐	8 Hands clean and properly washed	P/Pf	☐	☐	☒	☐	☐	☐	24 Time as a public health control: procedures and records	P/Pf/C	☐	☐
☐	☐	☐	☐	9 No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C	☐	☐	☒	☐	☐	☐	Consumer Advisory			
☒	☐	☐	☐	10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	☐	☐	☒	☐	☐	☐	25 Consumer advisory provided: raw/undercooked food	Pf	☐	☐
☒	☐	☐	☐	Approved Source				☒	☐	☐	☐	Highly Susceptible Population			
☐	☐	☐	☐	11 Food obtained from approved source	P/Pf/C	☐	☐	☒	☐	☐	☐	26 Pasteurized foods used; prohibited foods not offered	P/C	☐	☐
☐	☐	☐	☐	12 Food received at proper temperature	P/Pf	☐	☐	☒	☐	☐	☐	Food/Color Additives and Toxic Substances			
☐	☐	☐	☐	13 Food in good condition, safe, and unadulterated	P/Pf	☐	☐	☒	☐	☐	☐	27 Food additives: approved and properly used	P	☐	☐
☐	☐	☐	☐	14 Required records available: molluscan shellfish identification, parasite destruction <u>USDA</u>	P/Pf/C	☐	☐	☒	☐	☐	☐	28 Toxic substances properly identified, stored & used	P/Pf/C	☐	☐
GOOD RETAIL PRACTICES															
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.															
Mark OUT if numbered item is not in compliance V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation															
OUT	N/A	N/O	Safe Food and Water	V	COS	R	OUT	Proper Use of Utensils	V	COS	R				
☐	☐	☐	30 Pasteurized eggs used where required	P	☐	☐	☐	43 In-use utensils: properly stored	C	☐	☐				
☐	☐	☐	31 Water and ice from approved source	P/Pf/C	☐	☐	☐	44 Utensils/equipment/linens: properly stored, dried, & handled	Pf/C	☐	☐				
☐	☐	☐	32 Variance obtained for specialized processing methods	Pf	☐	☐	☐	45 Single-use/single-service articles: properly stored & used	P/C	☐	☐				
☐	☐	☐	Food Temperature Control				☐	46 Gloves used properly	C	☐	☐				
☐	☐	☐	33 Proper cooling methods used; adequate equipment for temperature control	Pf/C	☐	☐	Utensils and Equipment								
☐	☐	☐	34 Plant food properly cooked for hot holding	Pf	☐	☐	47 Food and non-food contact surfaces cleanable, properly designed, constructed, and used	P/Pf/C	☐	☐	☐				
☐	☐	☐	35 Approved thawing methods used	Pf/C	☐	☐	48 Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	Pf/C	☐	☐	☐				
☐	☐	☐	36 Thermometers provided and accurate	Pf/C	☐	☐	49 Non-food contact surfaces clean	C	☐	☐	☐				
☐	☐	☐	Food Identification				Physical Facilities								
☐	☐	☐	37 Food properly labeled; original container	Pf/C	☐	☐	50 Hot and cold water available; adequate pressure	Pf	☐	☐	☐				
☐	☐	☐	Prevention of Food Contamination				51 Plumbing installed; proper backflow devices	P/Pf/C	☐	☐	☐				
☐	☐	☐	38 Insects, rodents, and animals not present	Pf/C	☐	☐	52 Sewage and waste water properly disposed	P/Pf/C	☐	☐	☐				
☐	☐	☐	39 Contamination prevented during food preparation, storage & display	P/Pf/C	☐	☐	53 Toilet facilities: properly constructed, supplied, & clean	Pf/C	☐	☐	☐				
☐	☐	☐	40 Personal cleanliness	Pf/C	☐	☐	54 Garbage and refuse properly disposed; facilities maintained	C	☐	☐	☐				
☐	☐	☐	41 Wiping cloths: properly used and stored	C	☐	☐	55 Physical facilities installed, maintained, and clean	P/Pf/C	☐	☐	☐				
☐	☐	☐	42 Washing fruits and vegetables	P/Pf/C	☐	☐	56 Adequate ventilation and lighting; designated areas used	C	☐	☐	☐				
Permit Holder shall notify customers that a copy of the most recent inspection report is available.															
Person in Charge (Signature) <u>[Signature]</u>				Date <u>6/25/26</u>				Violations documented				Date corrections due			
Person in Charge (Printed) <u>Robert Wood</u>								Priority Item Violations				#			
Inspector (Signature) <u>[Signature]</u>				Date <u>6/25/26</u>				Priority Foundation Item Violations							
Inspector (Printed) <u>Lauren Grandy</u>								Core Item Violations				<u>9/25/26</u>			
								Risk Factor/Public Health Intervention Violations				<u>1</u>			
								Repeat Risk Factor/Public Health Intervention Violations							
								Good Retail Practices Violations				<u>1</u>			
								Requires Reinspection - check box if you intend to reinspect							
Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violation identified by the food inspector or to hold, destroy, 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.															

Page 2 of 2

Date 6/25/26

Town Manchester

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Chest Freezer	30.1°F			3 bay - hot water	120°F
Chest Freezer	33.1°F				
Chest Freezer	32.5°F			hand sink - hot water	100°F
				quat sanitizer	200-400ppm
				quat bucket	200ppm

[illegible]

Date 6/28/26

Date 6/25/26

Risk Category: 2	Food Establishment Inspection Report		Page 1 of 2
Establishment type: Permanent Temporary Mobile Other	Date: 6/30/26		
Establishment Checkers Pizza		Time In 1:30 AM/PM	Time Out 2:40 AM/PM
Address 803 Hartford Rd		LHD Manchester	
Town/City Manchester		Purpose of Inspection: Routine Pre-op	
Permit Holder	Reinspection Other		

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☒	☐	☐	☐	Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	☐	☐	☒	☐	☐	☐	Food separated and protected	P/C	☐	☐
☒	☐	☐	☐	Certified Food Protection Manager for Classes 2, 3, & 4	C	☐	☒	☒	☐	☐	☐	Food-contact surfaces: cleaned & sanitized	P/Pf/C	☐	☐
☒	☐	☐	☐					☒	☐	☐	☐	Proper disposition of returned, previously served, reconditioned, and unsafe food	P	☐	☐
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☒	☐	☐	☐	Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf	☐	☐	☒	☐	☐	☐	Proper cooking time and temperatures	P/Pf/C	☐	☐
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Food Establishment Inspection Report

Page 2 of 2

LHD Manchester

Inspection Report Continuation Sheet

Date 6/30/26

Establishment Checkers Pizza Town Manchester

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Cheese	36°F	Pizza cooler	36°F	Pizza cooler	36°F
Pizza Dough	35°F			WIC	36°F
Ground Beef	38°F				
Chicken wings	35°F	Pepperoni pizza	185°F		
Cut tomatoes	37°F	Chicken wings	190°F		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code.
2C	NO CFM onsite, employee present knowledgeable
52C	Ice build up in all freezer units throughout
36C	Thermometer missing in reach-in coolers holding toppings in prep area
49C	Exterior of equipment -unclean throughout
Note	Observed Purell surface sanitizer bottle
38C	Front & Rear entrance door open upon arrival, not protected, corrected onsite
49C	Portable AC unit -unclean exterior
52C	3 Bay sink leaking water into bucket
55C	Floor missing tiles/cracked by 3 Bay sink / rear prep area
	Basement
49C	Floor -unclean in prep area / storage area
56C	Basement lighting very dim in storage area
39C	Bucket under pike leaking water in walk-in cooler
Note	Restroom -OK
* Please email correction to violations, eescalera@manchesterct.gov	

Person in Charge (Signature)

Date 6/30/26

Inspector (Signature)

Date 6/30/26

Risk Category: <u>2</u>		Food Establishment Inspection Report		Page 1 of <u>2</u>	
Establishment type: <u>Permanent</u> Temporary Mobile Other _____			Date: <u>6/23/26</u>		
Establishment <u>Creamy Rolls</u>			Time In <u>4:00</u> AM/PM <u>PM</u> Time Out <u>5:00</u> AM/PM <u>PM</u>		
Address <u>699 Main St.</u>			LHD <u>Manchester</u>		
Town/City <u>Manchester</u>			Purpose of Inspection: <u>Routine</u> Pre-op		
Permit Holder <u>Daniel Davila</u>			Reinspection Other _____		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS															
Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Interventions are control measures to prevent foodborne illness or injury.															
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered item IN=in compliance OUT=not in compliance N/A=not applicable N/O=not observed															
P=Priority item Pf=Priority foundation item C=Core item V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation															
IN	OUT	N/A	N/O	Supervision	V	COS	R	IN	OUT	N/A	N/O	Protection from Contamination	V	COS	R
☒	☒	☐	☐	Person/Alternate Person in charge present, demonstrates knowledge and performs duties	☒	☐	☐	☒	☒	☐	☐	Food separated and protected	☐	☐	☐
☒	☒	☐	☐	Certified Food Protection Manager for Classes 2, 3, & 4	☒	☐	☐	☒	☒	☐	☐	Food-contact surfaces: cleaned & sanitized	☒	☐	☐
☒	☒	☐	☐		☒	☐	☐	☒	☒	☐	☐	Proper disposition of returned, previously served, reconditioned, and unsafe food	☐	☐	☐
Employee Health								Time/Temperature Control for Safety							
☒	☒	☐	☐	Management, food employee and conditional employee; knowledge, responsibilities and reporting	☐	☐	☐	☒	☒	☐	☐	Proper cooking time and temperatures	☐	☐	☐
☒	☒	☐	☐	Proper use of restriction and exclusion	☐	☐	☐	☒	☒	☐	☐	Proper reheating procedures for hot holding	☐	☐	☐
☒	☒	☐	☐	Written procedures for responding to vomiting and diarrheal events	☐	☐	☐	☒	☒	☐	☐	Proper cooling time and temperatures	☐	☐	☐
Good Hygienic Practices								Consumer Advisory							
☒	☒	☐	☐	Proper eating, tasting, drinking, or tobacco products use	☐	☐	☐	☒	☒	☐	☐	Consumer advisory provided: raw/undercooked food	☐	☐	☐
☒	☒	☐	☐	No discharge from eyes, nose, and mouth	☐	☐	☐	☒	☒	☐	☐	Highly Susceptible Population	☐	☐	☐
Preventing Contamination by Hands								Food/Color Additives and Toxic Substances							
☒	☒	☐	☐	Hands clean and properly washed	☐	☐	☐	☒	☒	☐	☐	Food additives: approved and properly used	☐	☐	☐
☒	☒	☐	☐	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	☐	☐	☐	☒	☒	☐	☐	Toxic substances properly identified, stored & used	☐	☐	☐
☒	☒	☐	☐	Adequate handwashing sinks, properly supplied/accessible	☐	☐	☐	☒	☒	☐	☐	Compliance with variance/specialized process/ROP criteria/HACCP Plan	☐	☐	☐
Approved Source								Conformance with Approved Procedures							
☒	☒	☐	☐	Food obtained from approved source	☐	☐	☐	☒	☒	☐	☐		☐	☐	☐
☒	☒	☐	☐	Food received at proper temperature	☐	☐	☐	☒	☒	☐	☐		☐	☐	☐
☒	☒	☐	☐	Food in good condition, safe, and unadulterated	☐	☐	☐	☒	☒	☐	☐		☐	☐	☐
☒	☒	☐	☐	Required records available: molluscan shellfish identification, parasite destruction	☐	☐	☐	☒	☒	☐	☐		☐	☐	☐

GOOD RETAIL PRACTICES													
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.													
Mark OUT if numbered item is not in compliance V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation													
OUT	N/A	N/O	Safe Food and Water	V	COS	R	OUT	N/A	N/O	Proper Use of Utensils	V	COS	R
☐	☐	☐	Pasteurized eggs used where required	☐	☐	☐	☒	☒	☐	In-use utensils: properly stored	☒	☐	☐
☐	☐	☐	Water and ice from approved source	☐	☐	☐	☒	☒	☐	Utensils/equipment/linens: properly stored, dried, & handled	☐	☐	☐
☐	☐	☐	Variance obtained for specialized processing methods	☐	☐	☐	☒	☒	☐	Single-use/single-service articles: properly stored & used	☐	☐	☐
Food Temperature Control							Utensils and Equipment						
☐	☐	☐	Proper cooling methods used; adequate equipment for temperature control	☐	☐	☐	☒	☒	☐	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	☐	☐	☐
☐	☐	☐	Plant food properly cooked for hot holding	☐	☐	☐	☒	☒	☐	Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	☐	☐	☐
☐	☐	☐	Approved thawing methods used	☐	☐	☐	☒	☒	☐	Non-food contact surfaces clean	☐	☐	☐
☐	☐	☐	Thermometers provided and accurate	☐	☐	☐	☒	☒	☐		☐	☐	☐
Food Identification							Physical Facilities						
☒	☒	☐	Food properly labeled; original container	☐	☐	☐	☒	☒	☐	Hot and cold water available; adequate pressure	☐	☐	☐
Prevention of Food Contamination							☒	☒	☐	Plumbing installed; proper backflow devices	☐	☐	☐
☐	☐	☐	Insects, rodents, and animals not present	☐	☐	☐	☒	☒	☐	Sewage and waste water properly disposed	☐	☐	☐
☐	☐	☐	Contamination prevented during food preparation, storage & display	☐	☐	☐	☒	☒	☐	Toilet facilities: properly constructed, supplied, & clean	☐	☐	☐
☐	☐	☐	Personal cleanliness	☐	☐	☐	☒	☒	☐	Garbage and refuse properly disposed; facilities maintained	☐	☐	☐
☐	☐	☐	Wiping cloths: properly used and stored	☐	☐	☐	☒	☒	☐	Physical facilities installed, maintained, and clean	☐	☐	☐
☐	☐	☐	Washing fruits and vegetables	☐	☐	☐	☒	☒	☐	Adequate ventilation and lighting; designated areas used	☐	☐	☐
Permit Holder shall notify customers that a copy of the most recent inspection report is available.							☐	☐	☐	Natural rubber latex gloves not used per CGS §19a-36f	☐	☐	☐

Person in Charge (Signature) <u>[Signature]</u> Date <u>6/23/26</u>		Violations Documented		Date corrections due		#	
Person in Charge (Printed) <u>Nevaeh Santana</u>		Priority Item Violations		<u>7/3/26</u>		<u>1</u>	
Inspector (Signature) <u>K. Doolady</u> Date <u>6/23/26</u>		Priority Foundation Item Violations		<u>7/23/26</u>		<u>2</u>	
Inspector (Printed) <u>Katelynn Doolady</u>		Core Item Violations				<u>3</u>	
		Risk Factor/Public Health Intervention Violations				<u>5</u>	
		Repeat Risk Factor/Public Health Intervention Violations				<u>5</u>	
		Good Retail Practices Violations				<u>5</u>	
		Requires Reinspection - check box if you intend to reinspect		☒		<u>5</u>	

Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violation identified by the food inspector or to hold, destroy, 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.

Risk Category: <u>2</u>		Food Establishment Inspection Report		Page 1 of <u>2</u>	
Establishment type: <u>Permanent</u> Temporary Mobile Other _____			Date: <u>6/30/26</u>		
Establishment <u>Dominos-</u>			Time In <u>10:30</u> AM/PM Time Out <u>11:30</u> AM/PM		
Address <u>23 main st</u>			LHD <u>Manchester</u>		
Town/City <u>Manchester</u>			Purpose of Inspection: <u>Routine</u> Pre-op		
Permit Holder _____			Reinspection Other _____		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS															
Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Interventions are control measures to prevent foodborne illness or injury.															
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered item IN=in compliance OUT=not in compliance N/A=not applicable N/O=not observed															
P=Priority item Pf=Priority foundation item C=Core item V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation															
Supervision				Protection from Contamination				Time/Temperature Control for Safety							
IN	OUT	N/A	N/O	IN	OUT	N/A	N/O	IN	OUT	N/A	N/O				
1	☐	☐	☐	Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	☐	☐	15	☐	☐	☐	Food separated and protected	P/C	☐	☐
2	☐	☐	☐	Certified Food Protection Manager for Classes 2, 3, & 4	C	☐	☐	16	☐	☐	☐	Food-contact surfaces: cleaned & sanitized	P/Pf/C	☐	☐
Employee Health				Consumer Advisory				Highly Susceptible Population							
3	☐	☐	☐	Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf	☐	☐	25	☐	☐	☐	Consumer advisory provided: raw/undercooked food	Pf	☐	☐
4	☐	☐	☐	Proper use of restriction and exclusion	P	☐	☐	26	☐	☐	☐	Pasteurized foods used; prohibited foods not offered	P/C	☐	☐
5	☐	☐	☐	Written procedures for responding to vomiting and diarrheal events	Pf	☐	☐	Food/Color Additives and Toxic Substances							
Good Hygienic Practices				Approved Source				Conformance with Approved Procedures							
6	☐	☐	☐	Proper eating, tasting, drinking, or tobacco products use	P/C	☐	☐	27	☐	☐	☐	Food additives: approved and properly used	P	☐	☐
7	☐	☐	☐	No discharge from eyes, nose, and mouth	C	☐	☐	28	☐	☐	☐	Toxic substances properly identified, stored & used	P/Pf/C	☐	☐
8	☐	☐	☐	Hands clean and properly washed	P/Pf	☐	☐	GOOD RETAIL PRACTICES							
9	☒	☐	☐	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/C	☐	☐	Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.							
10	☐	☐	☐	Adequate handwashing sinks, properly supplied/accessible	Pf/C	☐	☐	Mark OUT if numbered item is not in compliance V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation							
Preventing Contamination by Hands				Safe Food and Water				Proper Use of Utensils							
11	☐	☐	☐	Food obtained from approved source	P/Pf/C	☐	☐	30	☐	☐	☐	Pasteurized eggs used where required	P	☐	☐
12	☐	☐	☐	Food received at proper temperature	P/Pf	☐	☐	31	☐	☐	☐	Water and ice from approved source	P/Pf/C	☐	☐
13	☐	☐	☐	Food in good condition, safe, and unadulterated	P/Pf	☐	☐	32	☐	☐	☐	Variance obtained for specialized processing methods	Pf	☐	☐
14	☐	☐	☐	Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	☐	☐	Food Temperature Control							
Good Retail Practices				Food Identification				Utensils and Equipment							
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				37 ☐ Food properly labeled; original container				47 ☒ Food and non-food contact surfaces cleanable, properly designed, constructed, and used							
Mark OUT if numbered item is not in compliance V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation				38 ☒ Insects, rodents, and animals not present				48 ☐ Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available							
OUT N/A N/O				39 ☐ Contamination prevented during food preparation, storage & display				49 ☒ Non-food contact surfaces clean							
Safe Food and Water				40 ☐ Personal cleanliness				Physical Facilities							
V COS R				41 ☐ Wiping cloths: properly used and stored				50 ☐ Hot and cold water available; adequate pressure							
V COS R				42 ☐ Washing fruits and vegetables				51 ☐ Plumbing installed; proper backflow devices							
V COS R				43 ☐ Proper cooling methods used; adequate equipment for temperature control				52 ☐ Sewage and waste water properly disposed							
V COS R				44 ☐ Plant food properly cooked for hot holding				53 ☒ Toilet facilities: properly constructed, supplied, & clean							
V COS R				45 ☐ Approved thawing methods used				54 ☒ Garbage and refuse properly disposed; facilities maintained							
V COS R				46 ☒ Thermometers provided and accurate				55 ☒ Physical facilities installed, maintained, and clean							
V COS R				47 ☐ Food properly labeled; original container				56 ☐ Adequate ventilation and lighting; designated areas used							
V COS R				48 ☐ Insects, rodents, and animals not present				Natural rubber latex gloves not used per CGS §19a-36f							
V COS R				49 ☐ Contamination prevented during food preparation, storage & display											
V COS R				50 ☐ Personal cleanliness											
V COS R				51 ☐ Wiping cloths: properly used and stored											
V COS R				52 ☐ Washing fruits and vegetables											
V COS R				53 ☐ Proper cooling methods used; adequate equipment for temperature control											
V COS R				54 ☐ Plant food properly cooked for hot holding											
V COS R				55 ☐ Approved thawing methods used											
V COS R				56 ☐ Thermometers provided and accurate											

Violations documented			Date corrections due		#
Priority Item Violations					
Priority Foundation Item Violations			<u>7/15/26</u>		<u>1</u>
Core Item Violations			<u>9/30/26</u>		<u>1</u>
Risk Factor/Public Health Intervention Violations					
Repeat Risk Factor/Public Health Intervention Violations					
Good Retail Practices Violations					<u>10</u>
Requires Reinspection - check box if you intend to reinspect					

Person in Charge (Signature) <u>Elizabeth Drouin</u> Date <u>06/30/26</u>	
Person in Charge (Printed) <u>Elizabeth Drouin</u>	
Inspector (Signature) <u>ES</u> Date <u>6/30/26</u>	
Inspector (Printed) <u>Elizabeth Scallera</u>	

Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violation identified by the food inspector or to hold, destroy, 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 Establishment Inspection Report

Page 2 of 2

LHD Manchester

Inspection Report Continuation Sheet

Date 6/30/20

Establishment Dominos

Town Manchester

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Chicken	32°F	WIC-cheese	37°F	Refrigerator cooler	35°F
Steak	34°F	WIC-Dough	38°F	Refrigerator cooler (condiments)	34°F
Pasta	32°F				
Cut tomatoes	33°F				
Pizza Sauce-Prep	43°F			Hot water-handwash	120°F
				Hot water	

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code.
	CFPM - Elizabeth
55C	Base board missing on wall @ hand wash sink (cookline)
36C	No thermometer available @ refrigerator coolers @ cookline; digital thermometer not properly working
47C	Gasket torn to refrigerator cooler @ cookline
47C	Rusty shelving in refrigerator cooler @ cookline
49C	Shelving holding pizza equipment - unclean
47C	Broken handle to refrigerator cooler (condiments)
49C	3 Bay sink - unclean, not in-use @ time of inspection, sanitizer 200ppm
47C	Apron in disrepair - torn / cracked stored on shelving rack w/ equipment
98F	Employee handling brownie squares / filling bottles w/ bare hands, CFPM stated only use gloves when prepping chicken
Note	Date marking - OK
53C	Sign posted "Restroom closed" @ restroom door - locked, Public Restroom Required. (Repeat violation)
35C/54C	Dumpster area - unclean, misc items under/around dumpster, observed dead rat on ground @ side of building. Recommend organizing materials stored under building.
Note	Pest control report unavailable to review
*	Please email correction of violations to eescalera@manchestertc.ga
Person in Charge (Signature)	<u>Elizabeth Brown</u>
Inspector (Signature)	<u>[Signature]</u>
Date	<u>06/30/20</u>
Date	<u>6/30/20</u>

Risk Category: <u>2</u>		Food Establishment Inspection Report		Page 1 of <u>1</u>	
Establishment type: <u>Permanent</u> Temporary Mobile Other _____			Date: <u>6/4/26</u>		
Establishment <u>Dunkin</u>			Time In <u>2:30</u> AM/PM <u>PM</u> Time Out <u>3:30</u> AM/PM <u>PM</u>		
Address <u>1527 A Pleasant Valley Rd.</u>			LHD <u>Manchester</u>		
Town/City <u>Manchester</u>			Purpose of Inspection: <u>Routine</u> Pre-op		
Permit Holder <u>Mario medeiros</u>			Reinspection Other _____		



Connecticut Department of Public Health

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Interventions are control measures to prevent foodborne illness or injury.

Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered item IN=in compliance OUT=not in compliance N/A=not applicable N/O=not observed
P=Priority item Pf=Priority foundation item C=Core item V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

Supervision				Protection from Contamination			
IN	OUT	N/A	N/O	V	COS	R	
☒	☐	☐	☐	☐	☐	☐	15 ☒ Food separated and protected ☐ P/C ☐
☒	☒	☐	☐	☐	☐	☐	16 ☒ Food-contact surfaces: cleaned & sanitized ☐ P/Pf/C ☐
☒	☒	☐	☐	☐	☐	☐	17 ☒ Proper disposition of returned, previously served, reconditioned, and unsafe food ☐ P ☐
Employee Health				Time/Temperature Control for Safety			
☒	☐	☐	☐	☐	☐	☐	18 ☐ Management, food employee and conditional employee; knowledge, responsibilities and reporting ☐ P/Pf ☐
☒	☐	☐	☐	☐	☐	☐	19 ☒ Proper reheating procedures for hot holding ☐ P ☐
☒	☐	☐	☐	☐	☐	☐	20 ☒ Proper cooling time and temperatures ☐ P ☐
☒	☐	☐	☐	☐	☐	☐	21 ☒ Proper hot holding temperatures ☐ P ☐
☒	☐	☐	☐	☐	☐	☐	22 ☒ Proper cold holding temperatures ☐ P ☐
Good Hygienic Practices				Consumer Advisory			
☒	☐	☐	☐	☐	☐	☐	23 ☒ Proper date marking and disposition ☐ P/Pf ☐
☒	☐	☐	☐	☐	☐	☐	24 ☒ Time as a public health control: procedures and records ☐ P/Pf/C ☐
☒	☒	☐	☐	☐	☐	☐	25 ☒ Consumer advisory provided: raw/undercooked food ☐ Pf ☐
Preventing Contamination by Hands				Highly Susceptible Population			
☒	☒	☐	☐	☐	☐	☐	26 ☒ Pasteurized foods used; prohibited foods not offered ☐ P/C ☐
☒	☒	☐	☐	☐	☐	☐	27 ☒ Food additives: approved and properly used ☐ P ☐
☒	☒	☐	☐	☐	☐	☐	28 ☒ Toxic substances properly identified, stored & used ☐ P/Pf/C ☐
Approved Source				Conformance with Approved Procedures			
☒	☐	☐	☐	☐	☐	☐	29 ☒ Compliance with variance/specialized process/ROP criteria/HACCP Plan ☐ P/Pf/C ☐
☒	☐	☐	☐	☐	☐	☐	
☒	☐	☐	☐	☐	☐	☐	
☒	☐	☐	☐	☐	☐	☐	
☒	☐	☐	☐	☐	☐	☐	

GOOD RETAIL PRACTICES

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

Mark OUT if numbered item is not in compliance V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

Safe Food and Water				Proper Use of Utensils			
OUT	N/A	N/O	V	COS	R		
☐	☐	☐	☐	☐	☐	☐	30 ☐ Pasteurized eggs used where required ☐ P ☐
☐	☐	☐	☐	☐	☐	☐	31 ☐ Water and ice from approved source ☐ P/Pf/C ☐
☐	☐	☐	☐	☐	☐	☐	32 ☐ Variance obtained for specialized processing methods ☐ Pf ☐
Food Temperature Control				Utensils and Equipment			
☐	☐	☐	☐	☐	☐	☐	33 ☐ Proper cooling methods used; adequate equipment for temperature control ☐ Pf/C ☐
☐	☐	☐	☐	☐	☐	☐	34 ☐ Plant food properly cooked for hot holding ☐ Pf ☐
☐	☐	☐	☐	☐	☐	☐	35 ☐ Approved thawing methods used ☐ Pf/C ☐
☐	☐	☐	☐	☐	☐	☐	36 ☐ Thermometers provided and accurate ☐ Pf/C ☐
Food Identification				Physical Facilities			
☐	☐	☐	☐	☐	☐	☐	37 ☐ Food properly labeled; original container ☐ Pf/C ☐
Prevention of Food Contamination				Violations documented			
☐	☐	☐	☐	☐	☐	☐	38 ☐ Insects, rodents, and animals not present ☐ Pf/C ☐
☐	☐	☐	☐	☐	☐	☐	39 ☐ Contamination prevented during food preparation, storage & display ☐ P/Pf/C ☐
☐	☐	☐	☐	☐	☐	☐	40 ☐ Personal cleanliness ☐ Pf/C ☐
☐	☐	☐	☐	☐	☐	☐	41 ☐ Wiping cloths: properly used and stored ☐ C ☐
☐	☐	☐	☐	☐	☐	☐	42 ☐ Washing fruits and vegetables ☐ P/Pf/C ☐
Permit Holder shall notify customers that a copy of the most recent inspection report is available.				Date corrections due			
Person in Charge (Signature) <u>[Signature]</u> Date <u>6/4/26</u> Person in Charge (Printed) <u>Anthony [unclear]</u> Inspector (Signature) <u>K. Doolady</u> Date <u>6/4/26</u> Inspector (Printed) <u>Katehryn Doolady</u>				Priority Item Violations <u>6/7/26</u> <u>2</u> Priority Foundation Item Violations <u>6/14/26</u> <u>1</u> Core Item Violations <u>7/14/26</u> <u>9</u> Risk Factor/Public Health Intervention Violations <u>1</u> Repeat Risk Factor/Public Health Intervention Violations <u>1</u> Good Retail Practices Violations <u>1</u> Requires Reinspection - check box if you intend to reinspect ☒			

Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violation identified by the food inspector or to hold, destroy, 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 Establishment Inspection Report

Page 2 of 2

LHD manchester

Inspection Report Continuation Sheet

Date 6/4/26

Establishment Dunkin (Fast Fred's) Town manchester

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Delfield Fridge		VLC Fridge		handsink	97
Sausage	50 F	bat milk	39 F	3 bay	117
cream cheese	49 F			quat bucket	200 pp.
american cheese	48 F				
4-drawer delfield					
Sausage	39 F				
egg	38 F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code.
43C	spoons stored in stagnant water cup
49C	handsink by drive thru unclean, rag in sink
15C	crossaints not protected
10PF	handsink used as dump sink by ice machine
15C	ice bin (portable) not protected
47C	fridge handle of Delfield unit damaged uncleanable
2C	no CFPM on site
47C	Delfield fridge not holding temp. All TCS Food above 41 F voluntarily discarded
22P	sausage, cream cheese, american cheese in Delfield above 41 F ↳ see temp above
NOTE	hot holding oven stocked but turned off. PIC ^{said} no more hot holding, was cleaning up.
49C	floor under equipment generally unclean
8P / 46C	improper glove use lack of handwashing
	CFPM must be on site to be operating. Repeat issue.
	Do not stock reach-in Delfield w/ any TCS foods until repaired and cold holding at 41 °F or below. Reinspection required.
Person in Charge (Signature)	
Inspector (Signature)	<u>K. Doolady</u>
Date	<u>6/4/26</u>
Date	<u>6/4/26</u>

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

Page 2 of 2

Date 6/2/26

TEMPERATURE OBSERVATIONS					
Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Bay Maxu	38F			handsink hw	97F
Milk/Boba	41F/40F			3 bay h.w.	110F
Boba Time/temp					
11-3 pm					

Item	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.
------	--

CFM on site
test strips available
thermometer available
very clean + organized
good labeling
proper marking - Time as public health control for
Boba pearls - discard at 3pm
no violations observed

6/2/26

6/2/26

Risk Category: <u>3</u>		Food Establishment Inspection Report		Page 1 of <u>4</u>	
Establishment type: <u>Permanent</u> Temporary Mobile Other			Date: <u>6/16/26</u>		
Establishment <u>Highland park Market</u>			Time In <u>9:45</u> AM/PM Time Out <u>12:45</u> AM/PM		
Address <u>317 Highland street</u>			LHD <u>Manchester</u>		
Town/City <u>Manchester</u>			Purpose of Inspection: <u>Routine</u> Pre-op		
Permit Holder <u>CFPM</u>			Reinspection Other		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS															
Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Interventions are control measures to prevent foodborne illness or injury.															
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered item IN=in compliance OUT=not in compliance N/A=not applicable N/O=not observed															
P=Priority item Pf=Priority foundation item C=Core item V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation															
IN	OUT	N/A	N/O	Supervision	V	COS	R	IN	OUT	N/A	N/O	Protection from Contamination	V	COS	R
☒	☐	☐	☐	1 Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	☐	☐	☒	☒	☐	☐	15 Food separated and protected	☒	☐	☐
☒	☐	☐	☐	2 Certified Food Protection Manager for Classes 2, 3, & 4	C	☐	☐	☒	☒	☐	☐	16 Food-contact surfaces: cleaned & sanitized	☒	☐	☐
☒	☐	☐	☐	3 Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf	☐	☐	☒	☒	☐	☐	17 Proper disposition of returned, previously served, reconditioned, and unsafe food	P	☐	☐
☒	☐	☐	☐	4 Proper use of restriction and exclusion	P	☐	☐	☒	☒	☐	☐	18 Proper cooking time and temperatures	P/Pf/C	☐	☐
☒	☐	☐	☐	5 Written procedures for responding to vomiting and diarrheal events	Pf	☐	☐	☒	☒	☐	☐	19 Proper reheating procedures for hot holding	P	☐	☐
☒	☐	☐	☐	6 Good Hygienic Practices Proper eating, tasting, drinking, or tobacco products use	P/C	☐	☐	☒	☒	☐	☐	20 Proper cooling time and temperatures	P	☐	☐
☒	☐	☐	☐	7 No discharge from eyes, nose, and mouth	C	☐	☐	☒	☒	☐	☐	21 Proper hot holding temperatures	P	☐	☐
☒	☐	☐	☐	8 Preventing Contamination by Hands Hands clean and properly washed	P/Pf	☐	☐	☒	☒	☐	☐	22 Proper cold holding temperatures	P	☐	☐
☒	☐	☐	☐	9 No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C	☐	☐	☒	☒	☐	☐	23 Proper date marking and disposition	P/Pf	☐	☐
☒	☐	☐	☐	10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	☐	☐	☒	☒	☐	☐	24 Time as a public health control: procedures and records	P/Pf/C	☐	☐
☒	☐	☐	☐	11 Approved Source Food obtained from approved source	P/Pf/C	☐	☐	☒	☒	☐	☐	25 Consumer Advisory Consumer advisory provided: raw/undercooked food	Pf	☐	☐
☒	☐	☐	☐	12 Food received at proper temperature	P/Pf	☐	☐	☒	☒	☐	☐	26 Highly Susceptible Population Pasteurized foods used; prohibited foods not offered	P/C	☐	☐
☒	☐	☐	☐	13 Food in good condition, safe, and unadulterated	P/Pf	☐	☐	☒	☒	☐	☐	27 Food/Color Additives and Toxic Substances Food additives: approved and properly used	P	☐	☐
☒	☐	☐	☐	14 Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	☐	☐	☒	☒	☐	☐	28 Toxic substances properly identified, stored & used	P/Pf/C	☐	☐
☒	☐	☐	☐	GOOD RETAIL PRACTICES								☒	☐	☐	☐
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.															
Mark OUT if numbered item is not in compliance V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation															
OUT	N/A	N/O	Safe Food and Water	V	COS	R	OUT	N/A	N/O	Proper Use of Utensils	V	COS	R		
☐	☐	☐	30 Pasteurized eggs used where required	P	☐	☐	☒	☒	☐	43 In-use utensils: properly stored	☒	☐	☐		
☐	☐	☐	31 Water and ice from approved source	P/Pf/C	☐	☐	☒	☒	☐	44 Utensils/equipment/linens: properly stored, dried, & handled	☒	☐	☐		
☐	☐	☐	32 Variance obtained for specialized processing methods	Pf	☐	☐	☒	☒	☐	45 Single-use/single-service articles: properly stored & used	P/C	☐	☐		
☐	☐	☐	Food Temperature Control				☒	☒	☐	46 Gloves used properly	C	☐	☐		
☐	☐	☐	33 Proper cooling methods used; adequate equipment for temperature control	Pf/C	☐	☐	☒	☒	☐	Utensils and Equipment					
☒	☐	☐	34 Plant food properly cooked for hot holding	Pf	☐	☐	☒	☒	☐	47 Food and non-food contact surfaces cleanable, properly designed, constructed, and used	P/Pf/C	☐	☐		
☒	☐	☐	35 Approved thawing methods used	Pf/C	☐	☐	☒	☒	☐	48 Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	Pf/C	☐	☐		
☒	☐	☐	36 Thermometers provided and accurate	Pf/C	☐	☐	☒	☒	☐	49 Non-food contact surfaces clean	C	☐	☐		
☒	☐	☐	Food Identification				☒	☒	☐	Physical Facilities					
☒	☐	☐	37 Food properly labeled; original container	P/C	☐	☐	☒	☒	☐	50 Hot and cold water available; adequate pressure	Pf	☐	☐		
☒	☐	☐	Prevention of Food Contamination				☒	☒	☐	51 Plumbing installed; proper backflow devices	P/Pf/C	☐	☐		
☒	☐	☐	38 Insects, rodents, and animals not present	P/C	☐	☐	☒	☒	☐	52 Sewage and waste water properly disposed	P/Pf/C	☐	☐		
☒	☐	☐	39 Contamination prevented during food preparation, storage & display	P/Pf/C	☐	☐	☒	☒	☐	53 Toilet facilities: properly constructed, supplied, & clean	Pf/C	☐	☐		
☒	☐	☐	40 Personal cleanliness	Pf/C	☐	☐	☒	☒	☐	54 Garbage and refuse properly disposed; facilities maintained	C	☐	☐		
☒	☐	☐	41 Wiping cloths: properly used and stored	C	☐	☐	☒	☒	☐	55 Physical facilities installed, maintained, and clean	P/Pf/C	☐	☐		
☒	☐	☐	42 Washing fruits and vegetables	P/Pf/C	☐	☐	☒	☒	☐	56 Adequate ventilation and lighting; designated areas used	C	☐	☐		
Natural rubber latex gloves not used per CGS §19a-36f															
Permit Holder shall notify customers that a copy of the most recent inspection report is available.															
Person in Charge (Signature) <u>Rich Tyrol</u>				Date <u>6/16/26</u>				Violations Documented				Date corrections due			
Person in Charge (Printed) <u>Rich Tyrol</u>								Priority Item Violations				<u>6/19/26</u>			
Inspector (Signature) <u>L. Grandy</u>				Date <u>6/16/26</u>				Priority Foundation Item Violations				<u>6/26/26</u>			
Inspector (Printed) <u>Lauren Grandy</u>								Core Item Violations				<u>9/16/26</u>			
Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violation identified by the food inspector or to hold, destroy, 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.								Risk Factor/Public Health Intervention Violations							
								Repeat Risk Factor/Public Health Intervention Violations							
								Good Retail Practices Violations							
								Requires Reinspection - check box if you intend to reinspect							
								☒							

Reach out to health dept for reinspection

Food Establishment Inspection Report

Page 2 of 4

LHD Manchester Health Dept Inspection Report Continuation Sheet

Date 6/16/26

Establishment Highland Park Market Town Manchester

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Canoli	37°F	turkey	41°F	Chicken salad	40°F
half & half	41°F	tomatoes	40°F	chicken noodle soup	153°F
cheese - American	40°F	cheese	41°F	Roast beef	41°F
Provolone cheese	41°F	cucumber - sliced	39°F	cheese	41°F
turkey prep	51°F	chicken wings	43°F	Hard boiled eggs	39°F
tomatoes prep	51°F	chicken breast	41°F	potato salad	40°F
Salami	41°F	cake slaw	40°F		
Ham	41°F	egg salad	41°F		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code.
	<u>Bakery</u>
28p	Sanitizer bucket stored in handwash sink - (cos)
16pF	Display case - unclean
47C	Door handle broken/taped to display case
note	Sanitizer bucket - 150 ppm
41C	Wiping cloths stored on prep table - corrected on site
44C	multiple boxes holding food items stored on floor @ prep area
55C	Wall in disrepair behind bread slicer
49C	Shelving holding equipment/food items - unclean
✓ 43C	tray holding sandwich buns stored on trash bin - corrected onsite
note	Hot water - 103°F @ handwash station
47C	Deli meat display - handle broken/taped
37C	Label needed @ prep station, bottles
49C	Gaskets to reach in cooler - unclean
✓ 44C	over stocking food items in smaller reach-in cooler - corrected onsite
✓ 47C	Knobs top covers missing @ soup hot holding - corrected onsite
✓ 41C	Hand glove - cloth stored in handwash sink - corrected onsite
✓ 16pF	microwave oven - unclean
10pF	Paper towel dispenser - empty, corrected on site
note	Walk in cooler - 30°F, chicken - 116°F, egg plant - 40°F, chicken - 41°F
44C	multiple white bins holding food items stored on floor
16pF	Can opener unclean @ prep area
Person in Charge (Signature)	<u>Kel W</u>
Inspector (Signature)	<u>L. Brandy</u>
Date	<u>6/16/26</u>
Date	<u>6/16/26</u>

Food Establishment Inspection Report

Page 3 of 4

LHD Manchester Health Dept

Inspection Report Continuation Sheet

Date 6/16/26

Establishment Highland Park Market Town Manchester

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Blue berry	41°F	salmon	36°F		
Butter	41°F	Lobster-cooked	39°F		
Bee-f	36°F	Raw salmon	39°F		
Chicken-Buffalo wings	43°F	Steak	39°F		
Chicken-7	39°F	Pork	38°F		
Pork	44°F	Sweet onion burger	39°F		
Chicken patty	40°F	Raw chicken-Breaded	40°F		
Vegetables	39°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code.
	<u>Bakery</u>
48 PF	Sanitizer bucket-150ppm, kitchen area-corrected onsite
49 C	Upright freezer shelving-unclean
OK	Hot water-121°F
49 C	Hood filters-unclean
*	temp log need @ blast chiller
55 C	organization needed @ rear dry storage / equipment / personal items
49 C	Walkin freezer-floor unclean
	Walkin cooler(Egg-)
55 C	fan covers-unclean, walkin cooler(Egg)
55 C	Floor-unclean, walkin cooler(Egg)
55 C	Basement walkin freezer-floor unclean
49 C	Basement floor-unclean under shelving
35 PF	multiple bags of crab meat thawing @ 3bay (Room temp), Basement Prep
49 C	Ice machine-external rust
38 C	Gap @ rear door entrance
	<u>Meat</u>
15 P	Organize shelves in walkin cooler, raw/ready to eat
48 C	Drying station needed @ 3bay sink
13 P	Display cooler liquid dripping onto food items-discarded
OK	Shellfish tags observed
Note	Seafood Sink / Prep sink-mix use
49 C	Display cooler door tracks-unclean
Person in Charge (Signature)	<u>[Signature]</u>
Inspector (Signature)	<u>[Signature]</u>
Date	<u>6/16/26</u>
Date	<u>6/16/26</u>

Food Establishment Inspection Report

Page 4 of 4

LHD Manchester Health Dept Inspection Report Continuation Sheet

Date 6/16/26

Establishment Highland Park market Town Manchester

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Pork	41°F				
Fruit mix- prep	50°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code.
48 PF	Sanitizer bucket - oppm @ seafood/meat display
	Grocery Pick up
49 C	Upright cooler - shelves - unclean
55 C	Upright freezer - organization needed
OK	Hot water - 110°F @ handwash sink
	Produce
49 C	Walk in cooler, fan covers - unclean
47 C	Bare wood liner for shelving
47 C	Walls disrepair @ prep area
44 C	Plastic trays stored on racks under prep table
	Reach out to Health Dept once seafood case is repaired,
	email Lgrandy@manchesterct.gov or call 860-647-3192
	for reinspection of that area.

Person in Charge (Signature)

Date

Inspector (Signature)

Date

Risk Category: <u>4</u>		Food Establishment Inspection Report		Page 1 of <u>2</u>	
Establishment type: <u>Permanent</u> Temporary Mobile Other _____			Date: <u>6/16/26</u>		
Establishment <u>Hissno Sushi</u>			Time In <u>9:30</u> AM/PM Time Out _____ AM/PM		
Address <u>317 Highland St.</u>			LHD <u>Manchester</u>		
Town/City <u>Manchester</u>			Purpose of Inspection: <u>Routine</u> Pre-op		
Permit Holder _____			Reinspection _____ Other _____		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS															
Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Interventions are control measures to prevent foodborne illness or injury.															
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered item IN=in compliance OUT=not in compliance N/A=not applicable N/O=not observed															
P=Priority item Pf=Priority foundation item C=Core item V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation															
IN	OUT	N/A	N/O	Supervision	V	COS	R	IN	OUT	N/A	N/O	Protection from Contamination	V	COS	R
☒	☐	☐	☐	Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	☐	☐	☒	☐	☐	☐	Food separated and protected	P/C	☐	☐
☒	☐	☐	☐	Certified Food Protection Manager for Classes 2, 3, & 4	C	☐	☐	☒	☐	☐	☐	Food-contact surfaces: cleaned & sanitized	P/Pf/C	☐	☐
Employee Health								Time/Temperature Control for Safety							
☒	☐	☐	☐	Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf	☐	☐	☐	☐	☐	☐	Proper cooking time and temperatures	P/Pf/C	☐	☐
☒	☐	☐	☐	Proper use of restriction and exclusion	P	☐	☐	☐	☐	☐	☐	Proper reheating procedures for hot holding	P	☐	☐
☒	☐	☐	☐	Written procedures for responding to vomiting and diarrheal events	Pf	☐	☐	☐	☐	☐	☐	Proper cooling time and temperatures	P	☐	☐
Good Hygienic Practices								Consumer Advisory							
☐	☐	☐	☒	Proper eating, tasting, drinking, or tobacco products use	P/C	☐	☐	☒	☐	☐	☐	Consumer advisory provided: raw/undercooked food	Pf	☐	☐
☐	☐	☐	☒	No discharge from eyes, nose, and mouth	C	☐	☐	☒	☐	☐	☐	Highly Susceptible Population	P/C	☐	☐
Preventing Contamination by Hands								Food/Color Additives and Toxic Substances							
☐	☐	☐	☒	Hands clean and properly washed	P/Pf	☐	☐	☒	☐	☐	☐	Food additives: approved and properly used	P	☐	☐
☐	☐	☐	☒	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C	☐	☐	☒	☐	☐	☐	Toxic substances properly identified, stored & used	P/Pf/C	☐	☐
☐	☐	☐	☒	Adequate handwashing sinks, properly supplied/accessible	Pf/C	☐	☐	☐	☐	☐	☐	Compliance with variance/specialized process/ROP criteria/HACCP Plan	P/Pf/C	☐	☐
Approved Source								Conformance with Approved Procedures							
☒	☐	☐	☐	Food obtained from approved source	P/Pf/C	☐	☐	☐	☐	☐	☐				
☐	☐	☐	☒	Food received at proper temperature	P/Pf	☐	☐	☐	☐	☐	☐				
☒	☐	☐	☐	Food in good condition, safe, and unadulterated	P/Pf	☐	☐	☐	☐	☐	☐				
☒	☐	☐	☐	Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	☐	☐	☐	☐	☐	☐				

GOOD RETAIL PRACTICES													
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.													
Mark OUT if numbered item is not in compliance V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation													
OUT	N/A	N/O	Safe Food and Water	V	COS	R	OUT	N/A	N/O	Proper Use of Utensils	V	COS	R
☐	☐	☐	Pasteurized eggs used where required	P	☐	☐	☒	☐	☐	In-use utensils: properly stored	C	☐	☐
☐	☐	☐	Water and ice from approved source	P/Pf/C	☐	☐	☐	☐	☐	Utensils/equipment/linens: properly stored, dried, & handled	Pf/C	☐	☐
☐	☐	☐	Variance obtained for specialized processing methods	Pf	☐	☐	☐	☐	☐	Single-use/single-service articles: properly stored & used	P/C	☐	☐
Food Temperature Control								Utensils and Equipment					
☐	☐	☐	Proper cooling methods used; adequate equipment for temperature control	Pf/C	☐	☐	☐	☐	☐	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	P/Pf/C	☐	☐
☐	☐	☐	Plant food properly cooked for hot holding	Pf	☐	☐	☐	☐	☐	Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	Pf/C	☐	☐
☐	☐	☐	Approved thawing methods used	Pf/C	☐	☐	☐	☐	☐	Non-food contact surfaces clean	C	☐	☐
☐	☐	☐	Thermometers provided and accurate	Pf/C	☐	☐	☐	☐	☐				
Food Identification								Physical Facilities					
☒	☐	☐	Food properly labeled; original container	Pf/C	☐	☐	☐	☐	☐	Hot and cold water available; adequate pressure	Pf	☐	☐
Prevention of Food Contamination								Violations documented					
☐	☐	☐	Insects, rodents, and animals not present	Pf/C	☐	☐	☐	☐	☐	Priority Item Violations			
☐	☐	☐	Contamination prevented during food preparation, storage & display	P/Pf/C	☐	☐	☐	☐	☐	Priority Foundation Item Violations			
☐	☐	☐	Personal cleanliness	Pf/C	☐	☐	☐	☐	☐	Core Item Violations	<u>9/16/26</u>		
☐	☐	☐	Wiping cloths: properly used and stored	C	☐	☐	☐	☐	☐	Risk Factor/Public Health Intervention Violations			
☐	☐	☐	Washing fruits and vegetables	P/Pf/C	☐	☐	☐	☐	☐	Repeat Risk Factor/Public Health Intervention Violations			
Permit Holder shall notify customers that a copy of the most recent inspection report is available.								Good Retail Practices Violations					
Person in Charge (Signature) <u>Saw Win</u> Date <u>6/16/2026</u> Person in Charge (Printed) _____ Inspector (Signature) <u>L. Grandy</u> Date <u>6/16/26</u> Inspector (Printed) <u>Lauren Grandy</u>								Requires Reinspection - check box if you intend to reinspect					

Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violation identified by the food inspector or to hold, destroy, 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.

Risk Category: <u>2</u>		Food Establishment Inspection Report		Page 1 of <u>2</u>																																																																																																																																																																									
Establishment type: Permanent Temporary Mobile Other _____			Date: <u>6/18/26</u>																																																																																																																																																																										
Establishment <u>Homewood Suites</u>			Time In <u>10:30</u> (AM/PM) Time Out <u>11:30</u> (AM/PM)																																																																																																																																																																										
Address <u>109 Pavilions Drive</u>			LHD <u>Manchester</u>																																																																																																																																																																										
Town/City <u>Manchester</u>			Purpose of Inspection: <u>Routine</u> Pre-op																																																																																																																																																																										
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Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Interventions are control measures to prevent foodborne illness or injury.																																																																																																																																																																													
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered item IN=in compliance OUT=not in compliance N/A=not applicable N/O=not observed																																																																																																																																																																													
P=Priority item Pf=Priority foundation item C=Core item V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation																																																																																																																																																																													
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Food Temperature Control																																																																																																																																																																													
☐	☐	☐	33 Proper cooling methods used; adequate equipment for temperature control	Pf/C	☐	☐																																																																																																																																																																							
☐	☐	☒	34 Plant food properly cooked for hot holding	Pf	☐	☐																																																																																																																																																																							
☐	☐	☒	35 Approved thawing methods used	Pf/C	☐	☐																																																																																																																																																																							
☒	☐	☐	36 Thermometers provided and accurate	Pf/C	☒	☐																																																																																																																																																																							
Food Identification																																																																																																																																																																													
☐	☐	☐	37 Food properly labeled; original container	Pf/C	☐	☐																																																																																																																																																																							
Prevention of Food Contamination																																																																																																																																																																													
☐	☐	☐	38 Insects, rodents, and animals not present	Pf/C	☐	☐																																																																																																																																																																							
☐	☐	☐	39 Contamination prevented during food preparation, storage & display	P/Pf/C	☐	☐																																																																																																																																																																							
☐	☐	☐	40 Personal cleanliness	Pf/C	☐	☐																																																																																																																																																																							
☐	☐	☐	41 Wiping cloths: properly used and stored	C	☐	☐																																																																																																																																																																							
☐	☐	☐	42 Washing fruits and vegetables	P/Pf/C	☐	☐																																																																																																																																																																							
Permit Holder shall notify customers that a copy of the most recent inspection report is available.																																																																																																																																																																													
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Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violation identified by the food inspector or to hold, destroy, 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 Establishment Inspection Report

Page 2 of 2

LHD Manchester

Inspection Report Continuation Sheet

Date 6/18/26

Establishment Hinewood Suites Town Manchester

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Hot water	104°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code.
	Brendan - CFPM
OK	Hot water - 104°F @ handwash sink
43C	Ice scoop stored in ice, corrected onsite
Note	Dish machine - wash - 143°F, Rinse - OK test strips available
Note	3 Bay sink - Hot water - 118°F, sanitizer bucket - 200ppm
Note	Upright freezer - 1°F - OK
	Multiple
Note	One door Norlake cooler not in use @ time of inspection
Note	One door Norlake freezer - 0.3°F - OK
44C	Multiple cases of can liners / Sanitizer bottles stored on floor under shelf
Note	Serving station - clean
13P	Chobani yogurt, dated 5/30/26, discarded, corrected onsite
Note	Upright cooler / upright freezer - 6°F - OK
36C	Thermometer missing in upright cooler
Note	Pest service invoice - OK
54C	Dumpster door open
54C	Panel missing to dumpster gate
*	Email lgrandy@manchesterct.gov with corrective action to above violations

Person in Charge (Signature)

Date 6/18/26

Inspector (Signature)

Date 6/18/26

| Risk Category: <u>2</u>

 | | Food Establishment Inspection Report | | Page 1 of <u>2</u> | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| Establishment type: <u>Permanent</u> Temporary Mobile Other _____

 | | | Date: <u>6/2/26</u> | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| Establishment <u>Lava Island</u>

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| Address <u>169 Hale Rd</u>

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| Town/City <u>Manchester</u>

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| <small>Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Interventions are control measures to prevent foodborne illness or injury.</small>

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| <small>P=Priority item Pf=Priority foundation item C=Core item V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation</small>

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| <table border="1" style="width:100%; border-collapse: collapse;"> <thead> <tr> <th colspan="4">Supervision</th> <th colspan="4">Protection from Contamination</th> </tr> <tr> <th>IN</th> <th>OUT</th> <th>N/A</th> <th>N/O</th> <th>V</th> <th>COS</th> <th>R</th> <th>IN</th> <th>OUT</th> <th>N/A</th> <th>N/O</th> <th>V</th> <th>COS</th> <th>R</th> </tr> </thead> <tbody> <tr> <td>☒</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☒</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td colspan="4">1 Person/Alternate Person in charge present, demonstrates knowledge and performs duties</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☒</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td colspan="4">2 Certified Food Protection Manager for Classes 2, 3, & 4</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☒</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td colspan="6" style="text-align: center;">Employee Health</td> <td colspan="6" style="text-align: center;">Time/Temperature Control for Safety</td> </tr> <tr> <td>☒</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td colspan="4">3 Management, food employee and conditional employee; knowledge, responsibilities and reporting</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td>☒</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td colspan="4">4 Proper use of restriction and exclusion</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td>☒</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td colspan="4">5 Written procedures for responding to vomiting and diarrheal events</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td colspan="6" style="text-align: center;">Good Hygienic Practices</td> <td colspan="6" style="text-align: center;">Consumer Advisory</td> </tr> <tr> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td colspan="4">6 Proper eating, tasting, drinking, or tobacco products use</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td colspan="4">7 No discharge from eyes, nose, and mouth</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td colspan="6" style="text-align: center;">Preventing Contamination by Hands</td> <td colspan="6" style="text-align: center;">Highly Susceptible Population</td> </tr> <tr> <td>☒</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td colspan="4">8 Hands clean and properly washed</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td>☒</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td colspan="4">9 No bare hand contact with RTE food or a pre-approved alternative procedure properly followed</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td>☒</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td colspan="4">10 Adequate handwashing sinks, properly supplied/accessible</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td colspan="6" style="text-align: center;">Approved Source</td> <td colspan="6" style="text-align: center;">Food/Color Additives and Toxic Substances</td> </tr> <tr> <td>☒</td>
<td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td colspan="4">11 Food obtained from approved source</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td>☒</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td colspan="4">12 Food received at proper temperature</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td>☒</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td colspan="4">13 Food in good condition, safe, and unadulterated</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td>☒</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td colspan="4">14 Required records available: molluscan shellfish identification, parasite destruction</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td colspan="6" style="text-align: center;">GOOD RETAIL PRACTICES</td> <td colspan="6" style="text-align: center;">Conformance with Approved Procedures</td> </tr> <tr> <td colspan="6"><small>Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.</small></td> <td colspan="6"><small>Mark OUT if numbered item is not in compliance V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation</small></td> </tr> <tr> <td colspan="6"> <table border="1" style="width:100%; border-collapse: collapse;"> <thead> <tr> <th colspan="4">Safe Food and Water</th> <th colspan="4">Proper Use of Utensils</th> </tr> <tr> <th>OUT</th> <th>N/A</th> <th>N/O</th> <th>V</th> <th>COS</th> <th>R</th> <th>OUT</th> <th>V</th> <th>COS</th> <th>R</th> </tr> </thead> <tbody> <tr> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☒</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td colspan="4">30 Pasteurized eggs used where required</td> <td>☐</td> <td>☐</td> <td>☒</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☒</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td colspan="4">31 Water and ice from approved source</td> <td>☐</td> <td>☐</td> <td>☒</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td>☒</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td colspan="4">32 Variance obtained for specialized processing methods</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td colspan="6" style="text-align: center;">Food Temperature Control</td> <td colspan="6" style="text-align: center;">Utensils and Equipment</td> </tr> <tr> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td colspan="4">33 Proper cooling methods used; adequate equipment for temperature control</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td colspan="4">34 Plant food properly cooked for hot holding</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td colspan="4">35 Approved thawing methods used</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td colspan="4">36 Thermometers provided and accurate</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td colspan="6" style="text-align: center;">Food Identification</td> <td colspan="6" style="text-align: center;">Physical Facilities</td> </tr> <tr> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td colspan="4">37 Food properly labeled; original container</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td>
</tr> <tr> <td colspan="6" style="text-align: center;">Prevention of Food Contamination</td> <td colspan="6" style="text-align: center;">Violations documented</td> </tr> <tr> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td colspan="4">38 Insects, rodents, and animals not present</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td colspan="4">39 Contamination prevented during food preparation, storage & display</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td colspan="4">40 Personal cleanliness</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td colspan="4">41 Wiping cloths: properly used and stored</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td colspan="4">42 Washing fruits and vegetables</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td colspan="6"><small>Permit Holder shall notify customers that a copy of the most recent inspection report is available.</small></td> <td colspan="6"><small>Person in Charge (Signature) <u>Adam Fletcher</u> Date <u>6/2/26</u></small></td> </tr> <tr> <td colspan="6"><small>Person in Charge (Printed) <u>Adam Fletcher</u></small></td> <td colspan="6"><small>Person in Charge (Signature) <u>Lauren Grandy</u> Date <u>6/2/26</u></small></td> </tr> <tr> <td colspan="6"><small>Inspector (Signature) <u>Lauren Grandy</u></small></td> <td colspan="6"><small>Inspector (Printed) <u>Lauren Grandy</u></small></td> </tr> <tr> <td colspan="6" rowspan="5"> Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violation identified by the food inspector or to hold, destroy, 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. </td> <td colspan="4"> Date corrections due
 <u>6/2/26</u> </td> <td colspan="2"> #
 <u>1</u> </td> </tr> <tr> <td colspan="4">Priority Item Violations</td> <td colspan="2">1</td> </tr> <tr> <td colspan="4">Priority Foundation Item Violations</td> <td colspan="2">3</td> </tr> <tr> <td colspan="4">Core Item Violations</td> <td colspan="2">1</td> </tr> <tr> <td colspan="4">Risk Factor/Public Health Intervention Violations</td> <td colspan="2">3</td> </tr> <tr> <td colspan="6"> Repeat Risk Factor/Public Health Intervention Violations
 Good Retail Practices Violations
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☐ | Good Hygienic Practices | | | | | | Consumer Advisory | | | | | | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | 6 Proper eating, tasting, drinking, or tobacco products use | | | | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | 7 No discharge from eyes, nose, and mouth | | | | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | Preventing Contamination by Hands | | | | | | Highly Susceptible Population | | | | | | ☒ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | 8 Hands clean and properly washed | | | | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☒ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | 9 No bare hand contact with RTE food or a pre-approved alternative procedure properly followed | | | | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☒ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | 10 Adequate handwashing sinks, properly supplied/accessible | | | | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | Approved Source | | | | | | Food/Color Additives and Toxic Substances | | | | | | ☒ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | 11 Food obtained from approved source | | | | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☒ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | 12 Food received at proper temperature | | | | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☒ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | 13 Food in good condition, safe, and unadulterated | | | | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☒ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | 14 Required records available: molluscan shellfish identification, parasite destruction | | | | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | GOOD RETAIL PRACTICES | | | | | | Conformance with Approved Procedures | | | | | | <small>Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.</small> | | | | | | <small>Mark OUT if numbered item is not in compliance V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation</small> | | | | | | <table border="1" style="width:100%; border-collapse: collapse;"> <thead> <tr> <th colspan="4">Safe Food and Water</th> <th colspan="4">Proper Use of Utensils</th> </tr> <tr> <th>OUT</th> <th>N/A</th> <th>N/O</th> <th>V</th> <th>COS</th> <th>R</th> <th>OUT</th> <th>V</th> <th>COS</th> <th>R</th> </tr> </thead> <tbody> <tr> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☒</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td colspan="4">30 Pasteurized eggs used where required</td> <td>☐</td> <td>☐</td> <td>☒</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td><input
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type="checkbox"/> | ☐ | ☐ | ☐ | ☐ | ☐ | ☒ | ☐ | ☐ | ☐ | 30 Pasteurized eggs used where required | | | | ☐ | ☐ | ☒ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☒ | ☐ | ☐ | ☐ | 31 Water and ice from approved source | | | | ☐ | ☐ | ☒ | ☐ | ☐ | ☐ | ☒ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | 32 Variance obtained for specialized processing methods | | | | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | Food Temperature Control | | | | | | Utensils and Equipment | | | | | | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | 33 Proper cooling methods used; adequate equipment for temperature control | | | | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | 34 Plant food properly cooked for hot holding | | | | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | 35 Approved thawing methods used | | | | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | 36 Thermometers provided and accurate | | | | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | Food Identification | | | | | | Physical Facilities | | | | | | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | 37 Food properly labeled; original container | | | | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | Prevention of Food Contamination | | | | | | Violations documented | | | | | | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | 38 Insects, rodents, and animals not present | | | | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | 39 Contamination prevented during food preparation, storage & display | | | | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | 40 Personal cleanliness | | | | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | 41 Wiping cloths: properly used and stored | | | | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | 42 Washing fruits and vegetables | | | | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | <small>Permit Holder shall notify customers that a copy of the most recent inspection report is available.</small> | | | | | | <small>Person in Charge (Signature) <u>Adam Fletcher</u> Date <u>6/2/26</u></small> | | | | | | <small>Person in Charge (Printed) <u>Adam Fletcher</u></small> | | | | | | <small>Person in Charge (Signature) <u>Lauren Grandy</u> Date <u>6/2/26</u></small> | | | | | | <small>Inspector (Signature) <u>Lauren Grandy</u></small> | | | | | | <small>Inspector (Printed) <u>Lauren Grandy</u></small> | | | | | | Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violation identified by the food inspector or to hold, destroy, 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. | | | | | | Date corrections due
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| Supervision

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| 1 Person/Alternate Person in charge present, demonstrates knowledge and performs duties

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| 2 Certified Food Protection Manager for Classes 2, 3, & 4

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| 3 Management, food employee and conditional employee; knowledge, responsibilities and reporting

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| 4 Proper use of restriction and exclusion

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| 5 Written procedures for responding to vomiting and diarrheal events

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| 6 Proper eating, tasting, drinking, or tobacco products use

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| 7 No discharge from eyes, nose, and mouth

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| Preventing Contamination by Hands

 | | | | | | Highly Susceptible Population | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| 12 Food received at proper temperature

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| 13 Food in good condition, safe, and unadulterated

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| 14 Required records available: molluscan shellfish identification, parasite destruction

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| GOOD RETAIL PRACTICES

 | | | | | | Conformance with Approved Procedures | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| <small>Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.</small>

 | | | | | | <small>Mark OUT if numbered item is not in compliance V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation</small> | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| <table border="1" style="width:100%; border-collapse: collapse;"> <thead> <tr> <th colspan="4">Safe Food and Water</th> <th colspan="4">Proper Use of Utensils</th> </tr> <tr> <th>OUT</th> <th>N/A</th> <th>N/O</th> <th>V</th> <th>COS</th> <th>R</th> <th>OUT</th> <th>V</th> <th>COS</th> <th>R</th> </tr> </thead> <tbody> <tr> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☒</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td colspan="4">30 Pasteurized eggs used where required</td> <td>☐</td> <td>☐</td> <td>☒</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☒</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td colspan="4">31 Water and ice from approved source</td> <td>☐</td> <td>☐</td> <td>☒</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td>☒</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td colspan="4">32 Variance obtained for specialized processing methods</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td colspan="6" style="text-align: center;">Food Temperature Control</td> <td colspan="6" style="text-align: center;">Utensils and Equipment</td> </tr> <tr> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> <td>☐</td> </tr> <tr> <td colspan="4">33 Proper cooling methods used; 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 <u>1</u> </td> </tr> <tr> <td colspan="4">Priority Item Violations</td> <td colspan="2">1</td> </tr> <tr> <td colspan="4">Priority Foundation Item Violations</td> <td colspan="2">3</td> </tr> <tr> <td colspan="4">Core Item Violations</td> <td colspan="2">1</td> </tr> <tr> <td colspan="4">Risk Factor/Public Health Intervention Violations</td> <td colspan="2">3</td> </tr> <tr> <td colspan="6"> Repeat Risk Factor/Public Health Intervention Violations
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 | | | | | | Safe Food and Water | | | | Proper Use of Utensils | | | | OUT | N/A | N/O | V | COS | R | OUT | V | COS | R | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☒ | ☐ | ☐ | ☐ | 30 Pasteurized eggs used where required | | | | ☐ | ☐ | ☒ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☒ | ☐ | ☐ | ☐ | 31 Water and ice from approved source | | | | ☐ | ☐ | ☒ | ☐ | ☐ | ☐ | ☒ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | 32 Variance obtained for specialized processing methods | | | | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | Food Temperature Control | | | | | | Utensils and Equipment | | | | | | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | 33 Proper cooling methods used; adequate equipment for temperature control | | | | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | 34 Plant food properly cooked for hot holding | | | | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | 35 Approved thawing methods used | | | | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | <input
type="checkbox"/> | 36 Thermometers provided and accurate | | | | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | Food Identification | | | | | | Physical Facilities | | | | | | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | 37 Food properly labeled; original container | | | | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | Prevention of Food Contamination | | | | | | Violations documented | | | | | | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | 38 Insects, rodents, and animals not present | | | | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | 39 Contamination prevented during food preparation, storage & display | | | | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | 40 Personal cleanliness | | | | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | 41 Wiping cloths: properly used and stored | | | | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | 42 Washing fruits and vegetables | | | | ☐ | ☐ | ☐ | ☐ | ☐ | ☐ | <small>Permit Holder shall notify customers that a copy of the most recent inspection report is available.</small> | | | | | | <small>Person in Charge (Signature) <u>Adam Fletcher</u> Date <u>6/2/26</u></small> | | | | | | <small>Person in Charge (Printed) <u>Adam Fletcher</u></small> | | | | | | <small>Person in Charge (Signature) <u>Lauren Grandy</u> Date <u>6/2/26</u></small> | | | | | | <small>Inspector (Signature) <u>Lauren Grandy</u></small> | | | | | | <small>Inspector (Printed) <u>Lauren Grandy</u></small> | | | | | | Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violation identified by the food inspector or to hold, destroy, 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. | | | | | | Date corrections due
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| Safe Food and Water

 | | | | Proper Use of Utensils | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| 30 Pasteurized eggs used where required

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| 33 Proper cooling methods used; adequate equipment for temperature control

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| <small>Permit Holder shall notify customers that a copy of the most recent inspection report is available.</small>

 | | | | | | <small>Person in Charge (Signature) <u>Adam Fletcher</u> Date <u>6/2/26</u></small> | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| <small>Person in Charge (Printed) <u>Adam Fletcher</u></small>

 | | | | | | <small>Person in Charge (Signature) <u>Lauren Grandy</u> Date <u>6/2/26</u></small> | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| <small>Inspector (Signature) <u>Lauren Grandy</u></small>

 | | | | | | <small>Inspector (Printed) <u>Lauren Grandy</u></small> | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violation identified by the food inspector or to hold, destroy, 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.

 | | | | | | Date corrections due
<u>6/2/26</u> | | | | #
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 | | | | | | Core Item Violations | | | | 1 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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 | | | | | | Risk Factor/Public Health Intervention Violations | | | | 3 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| Repeat Risk Factor/Public Health Intervention Violations
Good Retail Practices Violations
Requires Reinspection - check box if you intend to reinspect

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Page 2 of 2

Inspection Report Continuation Sheet

Date 01/12/0

Town Manchester VT

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
pizza prep	38°F	cold prep Freezer	0°F	hot water	96°F
sauce	41°F	under sneaking	36°F	prep sink h.w	110°F
sausage	41°F	cut tomato	39°F	quaf 3 bay	200-400pp
				hot water 3 bay	122°F
2 door Freezer	-2°F	under counter	36°F	under counter	38°F
WIF	0°F	Mac + chelse	38°F	soda cooler	38°F
WIC	39°F	under counter	38°F	restroom hw	88°F/89°F
cut tomato	38°F	Milk	36°F	ice cream	10°F/10°F

Item	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.
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Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the
	CFPM: Adam
1bpF	interior of pizza oven unclean
note	Thermometer / test strips available
note	Blood borne pathogen kit available
49c	Floors under shelves in wic unclean
note	hood to be cleaned → professionally provide date/time
41c	cracked dish - to be discarded
49c	drains unclean
note	overall very clean + organized
↓	good storage of equipment / utensil
	no ill employees
✓	good documents displayed for food workers
	no issue with pests

Date 6/2/26

Date 01/21/96

Risk Category: <u>2</u>		Food Establishment Inspection Report		Page 1 of <u>2</u>	
Establishment type: <u>Permanent</u> Temporary Mobile Other _____			Date: <u>6/25/26</u>		
Establishment <u>Mahoney Rec - summer</u>			Time In <u>1</u> AM/PM Time Out <u>1:30</u> AM/PM		
Address <u>110 Cedar Street</u>			LHD <u>Manchester</u>		
Town/City <u>Manchester</u>			Purpose of Inspection: Routine <u>Pre-op</u>		
Permit Holder <u>B.O.E.</u>			Reinspection Other _____		



FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Interventions are control measures to prevent foodborne illness or injury.

Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered item						IN=in compliance OUT=not in compliance N/A=not applicable N/O=not observed					
P=Priority item Pf=Priority foundation item C=Core item V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation											
IN	OUT	N/A	N/O			IN	OUT	N/A	N/O		
Supervision						Protection from Contamination					
1	☒	☐	☐	Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	15	☒	☐	☐	Food separated and protected	P/C
2	☒	☐	☐	Certified Food Protection Manager for Classes 2, 3, & 4	C	16	☒	☐	☐	Food-contact surfaces: cleaned & sanitized	P/Pf/C
Employee Health						Time/Temperature Control for Safety					
3	☒	☐	☐	Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf	17	☒	☐	☐	Proper disposition of returned, previously served, reconditioned, and unsafe food	P
4	☒	☐	☐	Proper use of restriction and exclusion	P	18	☐	☐	☒	Proper cooking time and temperatures	P/Pf/C
5	☒	☐	☐	Written procedures for responding to vomiting and diarrheal events	Pf	19	☐	☐	☒	Proper reheating procedures for hot holding	P
Good Hygienic Practices						Consumer Advisory					
6	☐	☐	☒	Proper eating, tasting, drinking, or tobacco products use	P/C	20	☐	☐	☒	Proper cooling time and temperatures	P
7	☐	☐	☒	No discharge from eyes, nose, and mouth	C	21	☐	☐	☒	Proper hot holding temperatures	P
Preventing Contamination by Hands						Food/Color Additives and Toxic Substances					
8	☐	☐	☒	Hands clean and properly washed	P/Pf	22	☒	☐	☐	Proper cold holding temperatures	P
9	☐	☐	☒	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C	23	☐	☐	☒	Proper date marking and disposition	P/Pf
10	☒	☐	☐	Adequate handwashing sinks, properly supplied/accessible	Pf/C	24	☐	☐	☒	Time as a public health control: procedures and records	P/Pf/C
Approved Source						Conformance with Approved Procedures					
11	☒	☐	☐	Food obtained from approved source	P/Pf/C	25	☐	☐	☒	Consumer advisory provided: raw/undercooked food	Pf
12	☐	☐	☒	Food received at proper temperature	P/Pf	Highly Susceptible Population					
13	☒	☐	☐	Food in good condition, safe, and unadulterated	P/Pf	26	☒	☐	☐	Pasteurized foods used; prohibited foods not offered	P/C
14	☐	☐	☒	Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	27	☐	☐	☒	Food additives: approved and properly used	P
GOOD RETAIL PRACTICES											
<i>Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.</i>											
Mark OUT if numbered item is not in compliance V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation											
OUT	N/A	N/O				OUT	N/A	N/O			
Safe Food and Water						Proper Use of Utensils					
30	☐	☐	☒	Pasteurized eggs used where required	P	43	☐	☐	☒	In-use utensils: properly stored	C
31	☐	☐	☒	Water and ice from approved source	P/Pf/C	44	☐	☐	☒	Utensils/equipment/linens: properly stored, dried, & handled	Pf/C
32	☐	☐	☒	Variance obtained for specialized processing methods	Pf	45	☐	☐	☒	Single-use/single-service articles: properly stored & used	P/C
Food Temperature Control						Utensils and Equipment					
33	☐	☐	☒	Proper cooling methods used; adequate equipment for temperature control	Pf/C	46	☐	☐	☒	Gloves used properly	C
34	☐	☐	☒	Plant food properly cooked for hot holding	Pf	47	☐	☐	☒	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	P/Pf/C
35	☐	☐	☒	Approved thawing methods used	Pf/C	48	☐	☐	☒	Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	Pf/C
36	☐	☐	☒	Thermometers provided and accurate	Pf/C	49	☒	☐	☐	Non-food contact surfaces clean	C
Food Identification						Physical Facilities					
37	☐	☐	☒	Food properly labeled; original container	Pf/C	50	☐	☐	☒	Hot and cold water available; adequate pressure	Pf
Prevention of Food Contamination						Violations documented					
38	☐	☐	☒	Insects, rodents, and animals not present	Pf/C	Date corrections due					
39	☐	☐	☒	Contamination prevented during food preparation, storage & display	P/Pf/C	#					
40	☐	☐	☒	Personal cleanliness	Pf/C	Priority Item Violations					
41	☐	☐	☒	Wiping cloths: properly used and stored	C	Priority Foundation Item Violations					
42	☐	☐	☒	Washing fruits and vegetables	P/Pf/C	Core Item Violations					

Permit Holder shall notify customers that a copy of the most recent inspection report is available.

Person in Charge (Signature) <u>E. Onafeniwa</u>	Date <u>6-25-26</u>
Person in Charge (Printed) <u>E. Onafeniwa</u>	
Inspector (Signature) <u>L. Branch</u>	Date <u>6/25/26</u>
Inspector (Printed) <u>Lauren Branch</u>	

Violations documented	Date corrections due	#
Priority Item Violations		1
Priority Foundation Item Violations		3
Core Item Violations		1
Risk Factor/Public Health Intervention Violations		1
Repeat Risk Factor/Public Health Intervention Violations		1
Good Retail Practices Violations		3
Requires Reinspection - check box if you intend to reinspect		

Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violation identified by the food inspector or to hold, destroy, 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.

Page 2 of 2

Date 6/25/26

Town Manchester

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
WIC	37F			hot water - prep	118F
				hot water - hand sanitizer	116F
WIF	710F			sink	
				hot water - 3 bay	111F

[illegible]

Date 10/25/26

Risk Category: 4	Food Establishment Inspection Report	Page 1 of 2
Establishment type: Permanent Temporary Mobile Other _____		Date: 6/22/26
Establishment Manchester preschool center @ Martin		Time In 10 AM/PM Time Out _____ AM/PM
Address 140 Dartmouth Rd		LHD Manchester
Town/City Manchester		Purpose of Inspection: Routine Pre-op
Permit Holder B.O.E.		Reinspection _____ Other _____



FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS														
Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Interventions are control measures to prevent foodborne illness or injury.														
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered item IN=in compliance OUT=not in compliance N/A=not applicable N/O=not observed														
P=Priority item Pf=Priority foundation item C=Core item V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation														
Supervision					Protection from Contamination					Time/Temperature Control for Safety				
IN	OUT	N/A	N/O		IN	OUT	N/A	N/O		IN	OUT	N/A	N/O	
☒	☐	☐	☐	1 Person/Alternate Person in charge present, demonstrates knowledge and performs duties	☒	☐	☐	☐	15 Food separated and protected	☐	☐	☐	☐	18 Proper cooking time and temperatures
☒	☐	☐	☐	2 Certified Food Protection Manager for Classes 2, 3, & 4	☐	☐	☐	☐	16 Food-contact surfaces: cleaned & sanitized	☐	☐	☐	☐	19 Proper reheating procedures for hot holding
☐	☐	☐	☐		☐	☐	☐	☐	17 Proper disposition of returned, previously served, reconditioned, and unsafe food	☐	☐	☐	☐	20 Proper cooling time and temperatures
☐	☐	☐	☐		☐	☐	☐	☐		☐	☐	☐	☐	21 Proper hot holding temperatures
☐	☐	☐	☐		☐	☐	☐	☐		☐	☐	☐	☐	22 Proper cold holding temperatures
☐	☐	☐	☐		☐	☐	☐	☐		☐	☐	☐	☐	23 Proper date marking and disposition
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Page 2 of 2

Inspection Report Continuation Sheet

Date 6/22/26

Town Manchester

Item/Location/Process	Temp	Item/Location/Process	Temp
WIC	38F	Hand sink - h.w.	111F
WIF	0F	picp sink	111F
		3 bay	111F

[illegible]

Date 6/22/26

Date 6/22/26

Risk Category: <u>2</u>	Food Establishment Inspection Report		Page 1 of <u>2</u>
Establishment type: <u>Permanent</u> Temporary Mobile Other		Date: <u>6/24/26</u>	
Establishment: <u>McDonalds</u>		Time In: <u>2:30</u> AM/PM Time Out: <u>3:35</u> AM/PM	
Address: <u>W Center St.</u>		LHD: <u>Manchester</u>	
Town/City: <u>Manchester</u>		Purpose of Inspection: <u>Routine</u> Pre-op	
Permit Holder		Reinspection Other	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS															
Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Interventions are control measures to prevent foodborne illness or injury.															
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered item IN=in compliance OUT=not in compliance N/A=not applicable N/O=not observed															
P=Priority item Pf=Priority foundation item C=Core item V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation															
IN	OUT	N/A	N/O	Supervision	V	COS	R	IN	OUT	N/A	N/O	Protection from Contamination	V	COS	R
1	☒	☐	☐	Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	☐	☐	15	☒	☐	☐	Food separated and protected	P/C	☒	☐
2	☒	☐	☐	Certified Food Protection Manager for Classes 2, 3, & 4	C	☐	☐	16	☒	☐	☐	Food-contact surfaces: cleaned & sanitized	P/Pf/C	☐	☐
Employee Health								Time/Temperature Control for Safety							
3	☒	☐	☐	Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf	☐	☐	17	☒	☐	☐	Proper disposition of returned, previously served, reheated, and unsafe food	P	☐	☐
4	☒	☐	☐	Proper use of restriction and exclusion	P	☐	☐	18	☒	☐	☐	Proper cooking time and temperatures	P/Pf/C	☐	☐
5	☒	☐	☐	Written procedures for responding to vomiting and diarrheal events	Pf	☐	☐	19	☒	☐	☐	Proper reheating procedures for hot holding	P	☐	☐
Good Hygienic Practices								Consumer Advisory							
6	☒	☐	☐	Proper eating, tasting, drinking, or tobacco products use	P/C	☐	☐	20	☒	☐	☐	Proper cooling time and temperatures	P	☐	☐
7	☒	☐	☐	No discharge from eyes, nose, and mouth	C	☐	☐	21	☒	☐	☐	Proper hot holding temperatures	P	☐	☐
Preventing Contamination by Hands								Highly Susceptible Population							
8	☒	☐	☐	Hands clean and properly washed	P/Pf	☐	☐	22	☒	☐	☐	Proper cold holding temperatures	P	☐	☐
9	☒	☐	☐	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C	☐	☐	23	☒	☐	☐	Proper date marking and disposition	P/Pf	☐	☐
10	☒	☐	☐	Adequate handwashing sinks, properly supplied/accessible	Pf/C	☐	☐	24	☒	☐	☐	Time as a public health control: procedures and records	P/Pf/C	☐	☐
Approved Source								Food/Color Additives and Toxic Substances							
11	☒	☐	☐	Food obtained from approved source	P/Pf/C	☐	☐	25	☒	☐	☐	Consumer advisory provided: raw/undercooked food	Pf	☐	☐
12	☒	☐	☐	Food received at proper temperature	P/Pf	☐	☐	26	☒	☐	☐	Pasteurized foods used; prohibited foods not offered	P/C	☐	☐
13	☒	☐	☐	Food in good condition, safe, and unadulterated	P/Pf	☐	☐	27	☒	☐	☐	Food additives: approved and properly used	P	☐	☐
14	☒	☐	☐	Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	☐	☐	28	☒	☐	☐	Toxic substances properly identified, stored & used	P/Pf/C	☐	☐
GOOD RETAIL PRACTICES								Conformance with Approved Procedures							
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.															
Mark OUT if numbered item is not in compliance V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation															
OUT	N/A	N/O	Safe Food and Water	V	COS	R	OUT	Proper Use of Utensils	V	COS	R				
30	☐	☐	Pasteurized eggs used where required	P	☐	☐	43	☐	In-use utensils: properly stored	C	☐	☐			
31	☐	☐	Water and ice from approved source	P/Pf/C	☐	☐	44	☐	Utensils/equipment/linens: properly stored, dried, & handled	Pf/C	☐	☐			
32	☐	☐	Variance obtained for specialized processing methods	Pf	☐	☐	45	☐	Single-use/single-service articles: properly stored & used	P/C	☐	☐			
Food Temperature Control							Utensils and Equipment								
33	☐	☐	Proper cooling methods used; adequate equipment for temperature control	Pf/C	☐	☐	46	☐	Gloves used properly	C	☐	☐			
34	☒	☐	Plant food properly cooked for hot holding	Pf	☐	☐	47	☐	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	P/Pf/C	☐	☐			
35	☒	☐	Approved thawing methods used	Pf/C	☐	☐	48	☐	Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	Pf/C	☐	☐			
36	☐	☐	Thermometers provided and accurate	Pf/C	☐	☐	49	☒	Non-food contact surfaces clean	C	☐	☐			
Food Identification							Physical Facilities								
37	☐	☐	Food properly labeled; original container	Pf/C	☐	☐	50	☐	Hot and cold water available; adequate pressure	Pf	☐	☐			
Prevention of Food Contamination							Violations documented								
38	☐	☐	Insects, rodents, and animals not present	Pf/C	☐	☐	51	☐	Plumbing installed; proper backflow devices	P/Pf/C	☐	☐			
39	☐	☐	Contamination prevented during food preparation, storage & display	P/Pf/C	☐	☐	52	☒	Sewage and waste water properly disposed	P/Pf/C	☐	☐			
40	☐	☐	Personal cleanliness	Pf/C	☐	☐	53	☐	Toilet facilities: properly constructed, supplied, & clean	Pf/C	☐	☐			
41	☐	☐	Wiping cloths: properly used and stored	C	☐	☐	54	☒	Garbage and refuse properly disposed; facilities maintained	Pf/C	☐	☐			
42	☐	☐	Washing fruits and vegetables	P/Pf/C	☐	☐	55	☒	Physical facilities installed, maintained, and clean	P/Pf/C	☐	☐			
Permit Holder shall notify customers that a copy of the most recent inspection report is available.							Adequate ventilation and lighting; designated areas used								
Person in Charge (Signature) <u>[Signature]</u> Date <u>6-24-26</u>							Natural rubber latex gloves not used per CGS §19a-36f								
Person in Charge (Printed) <u>Nereida guzman</u>							Violations documented								
Inspector (Signature) <u>[Signature]</u> Date <u>6/24/26</u>							Priority Item Violations								
Inspector (Printed) <u>Elizabeth Escalera</u>							Priority Foundation Item Violations								
Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violation identified by the food inspector or to hold, destroy, 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.							Core Item Violations								
							Risk Factor/Public Health Intervention Violations								
							Repeat Risk Factor/Public Health Intervention Violations								
							Good Retail Practices Violations								
							Requires Reinspection - check box if you intend to reinspect								

Food Establishment Inspection Report

Page 2 of 2

LHD Manchester

Inspection Report Continuation Sheet

Date 6/24/26

Establishment McDonalds (W Center St) town Manchester

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Chicken strip	180°F	WIC-tomatoes	35°F	WIC	35°F
Chicken Crispy	180°F			WIF	0°F
Hamburger patty	186°F	Apples	35°F		
		milk	38°F	Hot water-handwash	113°F
Egg-O-tower cooler	42°F				
Cheese	42°F			Kitchen Hot water	120°F

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code.

CFPM - NEREIDA Guzman, exp 8/25/26

15 P. Food bin uncovered in reach-in freezer @ cookline, (COS)

49C Cell phone on shelf above prep table

OK Sanitizer bucket - 50ppm

OK Ice machine - clean

OK Dish machine - 50ppm

49C Grill covers unclean on shelving rack next to dish machine

OK Rear storage area - clean

52C Ice build up on wall in WIF

54C Dumpster lid open

OK Pest control report observed w/ CFPM

- 16P Shelves unclean @ beverage pickup area

55C Floors unclean under equipment

- 16P Soda nozzles - unclean @ beverage station

* Please email eescalera@manchesterct.gov, pictures of corrected areas

Person in Charge (Signature)

Date 6-24-26

Inspector (Signature)

Date 6/24/26

Risk Category: 2	Food Establishment Inspection Report	Page 1 of 2																											
Establishment type: <u>Permanent</u> Temporary Mobile Other _____		Date: 6/14/26																											
Establishment McDonalds - Deming		Time In 9:30 AM/PM Time Out 11:00 AM/PM																											
Address 144 Deming St.		LHD Manchester																											
Town/City Manchester		Purpose of Inspection: <u>Routine</u> Pre-op																											
Permit Holder Lorenza Morales		Reinspection Other _____																											
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																													
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1	☒	☐	☐	Person/Alternate Person in charge present, demonstrates knowledge and performs duties				Pf	☐	☐	15	☒	☐	☐	Food separated and protected				P/C	☐	☐								
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42	☐	☐	Washing fruits and vegetables				P/Pf/C	☐	☐	55	☐	Physical facilities installed, maintained, and clean				P/Pf/C	☐	☐											
Permit Holder shall notify customers that a copy of the most recent inspection report is available.										Violations documented																			
Person in Charge (Signature) <i>Tyler Walsh</i> Date 6/14/26										Date corrections due 7/14/26																			
Person in Charge (Printed) Tyler Walsh										# 2																			
Inspector (Signature) <i>K. Doolady</i> Date 6/14/26										Priority Item Violations 0																			
Inspector (Printed) Katelynn Doolady										Priority Foundation Item Violations 0																			
										Core Item Violations 0																			
										Risk Factor/Public Health Intervention Violations 0																			
										Repeat Risk Factor/Public Health Intervention Violations 0																			
										Good Retail Practices Violations 0																			
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Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violation identified by the food inspector or to hold, destroy, 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.																													

Risk Category:		Food Establishment Inspection Report		Page 1 of <u>3</u>	
Establishment type: <u>Permanent</u> Temporary Mobile Other				Date: <u>6/24/26</u>	
Establishment <u>Panera Bread</u>				Time In <u>9:30</u> AM/PM Time Out <u>11:00</u> AM/PM	
Address <u>179 Deming St. Unit 14</u>				LHD <u>Manchester</u>	
Town/City <u>Manchester</u>				Purpose of Inspection: <u>Routine</u> Pre-op	
Permit Holder				Reinspection Other	



FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS															
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P=Priority item Pf=Priority foundation item C=Core item V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation															
IN	OUT	N/A	N/O	Supervision	V	COS	R	IN	OUT	N/A	N/O	Protection from Contamination	V	COS	R
☒	☐	☐	☐	1 Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	☐	☐	☒	☐	☐	☐	15 Food separated and protected	P/C	☐	☐
☒	☐	☐	☐	2 Certified Food Protection Manager for Classes 2, 3, & 4	C	☐	☐	☒	☐	☐	☐	16 Food-contact surfaces: cleaned & sanitized	P/Pf/C	☐	☐
☒	☐	☐	☐	Employee Health				☒	☐	☐	☐	17 Proper disposition of returned, previously served, reconditioned, and unsafe food	P	☐	☐
☒	☐	☐	☐	3 Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf	☐	☐	☒	☐	☐	☐	Time/Temperature Control for Safety			
☒	☐	☐	☐	4 Proper use of restriction and exclusion	P	☐	☐	☒	☐	☐	☐	18 Proper cooking time and temperatures	P/Pf/C	☐	☐
☒	☐	☐	☐	5 Written procedures for responding to vomiting and diarrheal events	Pf	☐	☐	☒	☐	☐	☐	19 Proper reheating procedures for hot holding	P	☐	☐
☒	☐	☐	☐	Good Hygienic Practices				☒	☐	☐	☐	20 Proper cooling time and temperatures	P	☐	☐
☒	☐	☐	☐	6 Proper eating, tasting, drinking, or tobacco products use	P/C	☐	☐	☒	☐	☐	☐	21 Proper hot holding temperatures	P	☐	☐
☒	☐	☐	☐	7 No discharge from eyes, nose, and mouth	C	☐	☐	☒	☐	☐	☐	22 Proper cold holding temperatures	P	☐	☐
☒	☐	☐	☐	Preventing Contamination by Hands				☒	☐	☐	☐	23 Proper date marking and disposition	P/Pf	☐	☐
☒	☐	☐	☐	8 Hands clean and properly washed	P/Pf	☐	☐	☒	☐	☐	☐	24 Time as a public health control: procedures and records	P/Pf/C	☐	☐
☒	☐	☐	☐	9 No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C	☐	☐	☒	☐	☐	☐	Consumer Advisory			
☒	☐	☐	☐	10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	☐	☐	☒	☐	☐	☐	25 Consumer advisory provided: raw/undercooked food	Pf	☐	☐
☒	☐	☐	☐	Approved Source				☒	☐	☐	☐	Highly Susceptible Population			
☒	☐	☐	☐	11 Food obtained from approved source	P/Pf/C	☐	☐	☒	☐	☐	☐	26 Pasteurized foods used; prohibited foods not offered	P/C	☐	☐
☒	☐	☐	☐	12 Food received at proper temperature	P/Pf	☐	☐	☒	☐	☐	☐	Food/Color Additives and Toxic Substances			
☒	☐	☐	☐	13 Food in good condition, safe, and unadulterated	P/Pf	☐	☐	☒	☐	☐	☐	27 Food additives: approved and properly used	P	☐	☐
☒	☐	☐	☐	14 Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	☐	☐	☒	☐	☐	☐	28 Toxic substances properly identified, stored & used	P/Pf/C	☐	☐
GOOD RETAIL PRACTICES												Compliance with Approved Procedures			
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.												Mark OUT if numbered item is not in compliance V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation			
OUT	N/A	N/O	Safe Food and Water	V	COS	R	OUT	Proper Use of Utensils	V	COS	R				
☐	☐	☐	30 Pasteurized eggs used where required	P	☐	☐	☐	43 In-use utensils: properly stored	C	☐	☐				
☐	☐	☐	31 Water and ice from approved source	P/Pf/C	☐	☐	☐	44 Utensils/equipment/linens: properly stored, dried, & handled	Pf/C	☐	☐				
☐	☐	☐	32 Variance obtained for specialized processing methods	Pf	☐	☐	☐	45 Single-use/single-service articles: properly stored & used	P/C	☐	☐				
☐	☐	☐	Food Temperature Control				☐	46 Gloves used properly	C	☐	☐				
☐	☐	☐	33 Proper cooling methods used; adequate equipment for temperature control	Pf/C	☐	☐	☐	Utensils and Equipment							
☐	☐	☐	34 Plant food properly cooked for hot holding	Pf	☐	☐	☒	47 Food and non-food contact surfaces cleanable, properly designed, constructed, and used	P/Pf/C	☐	☐				
☐	☐	☐	35 Approved thawing methods used	Pf/C	☐	☐	☒	48 Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	P/C	☐	☐				
☐	☐	☐	36 Thermometers provided and accurate	Pf/C	☐	☐	☒	49 Non-food contact surfaces clean	C	☐	☐				
☐	☐	☐	Food Identification				☐	Physical Facilities							
☐	☐	☐	37 Food properly labeled; original container	Pf/C	☐	☐	☐	50 Hot and cold water available; adequate pressure	Pf	☐	☐				
☐	☐	☐	Prevention of Food Contamination				☐	51 Plumbing installed; proper backflow devices	P/Pf/C	☐	☐				
☐	☐	☐	38 Insects, rodents, and animals not present	Pf/C	☐	☐	☐	52 Sewage and waste water properly disposed	P/Pf/C	☐	☐				
☐	☐	☐	39 Contamination prevented during food preparation, storage & display	P/Pf/C	☐	☐	☒	53 Toilet facilities: properly constructed, supplied, & clean	Pf/C	☐	☐				
☐	☐	☐	40 Personal cleanliness	Pf/C	☐	☐	☒	54 Garbage and refuse properly disposed; facilities maintained	C	☐	☐				
☐	☐	☐	41 Wiping cloths: properly used and stored	C	☐	☐	☒	55 Physical facilities installed, maintained, and clean	P/Pf/C	☐	☐				
☐	☐	☐	42 Washing fruits and vegetables	P/Pf/C	☐	☐	☒	56 Adequate ventilation and lighting; designated areas used	C	☐	☐				
Permit Holder shall notify customers that a copy of the most recent inspection report is available.												Natural rubber latex gloves not used per CGS §19a-36f			

Person in Charge (Signature) <u>Trevor Parity</u> Date <u>6/24/26</u>		<table border="1" style="width:100%; border-collapse: collapse;"> <tr> <th>Violations documented</th> <th>Date corrections due</th> <th>#</th> </tr> <tr> <td>Priority Item Violations</td> <td><u>6/27/26</u></td> <td><u>5</u></td> </tr> <tr> <td>Priority Foundation Item Violations</td> <td><u>6/24/26</u></td> <td><u>1</u></td> </tr> <tr> <td>Core Item Violations</td> <td><u>6/24/26</u></td> <td><u>7</u></td> </tr> <tr> <td>Risk Factor/Public Health Intervention Violations</td> <td></td> <td><u>4</u></td> </tr> <tr> <td>Repeat Risk Factor/Public Health Intervention Violations</td> <td></td> <td><u>9</u></td> </tr> <tr> <td>Good Retail Practices Violations</td> <td></td> <td></td> </tr> <tr> <td colspan="3">Requires Reinspection - check box if you intend to reinspect</td> </tr> </table>		Violations documented	Date corrections due	#	Priority Item Violations	<u>6/27/26</u>	<u>5</u>	Priority Foundation Item Violations	<u>6/24/26</u>	<u>1</u>	Core Item Violations	<u>6/24/26</u>	<u>7</u>	Risk Factor/Public Health Intervention Violations		<u>4</u>	Repeat Risk Factor/Public Health Intervention Violations		<u>9</u>	Good Retail Practices Violations			Requires Reinspection - check box if you intend to reinspect		
Violations documented	Date corrections due			#																							
Priority Item Violations	<u>6/27/26</u>			<u>5</u>																							
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Person in Charge (Printed) <u>Trevor Parity</u>																											
Inspector (Signature) <u>Elizabeth Escalera</u> Date <u>6/24/26</u>																											
Inspector (Printed) <u>Elizabeth Escalera</u>																											

Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violation identified by the food inspector or to hold, destroy, 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 Establishment Inspection Report

Page 2 of 3

LHD Manchester

Inspection Report Continuation Sheet

Date 6/24/26

Establishment panera Bread

Town Manchester

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
strawberries	41F	pineapple	39F	hot water-handsink	104F
chicken cooked	55F/57F	cut tomato	38F	3 bay hot water	120F
ham pork cooked	57F	liquid egg	38F	sink sanitizer (3 bay)	104-1875ppm
hard boiled eggs	55F	Hot holding-sausage	125F	wic-spinach Bacon	38F
yogurt	58F	Hot holding-egg	126F	wic-cheese	39F
rice	53F	undercounter-milk	38F	wic-chicken salad	39F
chipotle aoli	58F	interai egg	187F	cooked steak-prepped	52F
broccoli	38F	wlf	1F	cut tomato	42F

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	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.
49C	dump sink/wall by front dump sink /unclean
15P	salad toppings not protected on cookline
22P	Bay Marie on cookline min not holding temperature properly. yogurt, hard boiled egg, cooked pork, cooked chicken, rice between 53-58F. voluntarily discarded by person in charge (cos)
21P	Hot holding sausage + egg at 125F - voluntarily discarded by person in charge (cos) ↳ discussed temp logs being recorded on app ↳ discussed having staff go through to record temps on logs
49C	exterior of equipment/shelves on cookline unclean ↳ ice machine, shelves
16P	can opener unclean - (cos)
note	discussed steak prepping process
49C	Floors in wlf not clean
note	good glove use / good labeling / date marking
note	Test strips / thermometer available on site
48F	dish machine at 0 ppm - Manager aware - call into ecolab
note	thermalizer: Bacon ^{Mexican} street corn 175F soup
55C	ceiling tiles near proofer unclean / moved out of place
51C	slow drain at front handsink by bakery area
note:	undercounter underco water - 38F

Person in Charge (Signature)

Date 6/24/26

Inspector (Signature)

Date 6/24/26

Page 3 of 3

Date 0/24/20

TEMPERATURE OBSERVATIONS

[illegible]

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.

[illegible]

Date _____

Date _____

Risk Category: <u>2</u>	Food Establishment Inspection Report		Page 1 of <u>2</u>
Establishment type: <u>Permanent</u> Temporary Mobile Other	Date: <u>6/23/26</u>		Time In: <u>1:30</u> AM/PM Time Out: <u>2:30</u> AM/PM
Establishment: <u>Papa John's</u>	 Connecticut Department of Public Health		LHD: <u>Manchester</u>
Address: <u>100 Tolland Turnpike</u>			Purpose of Inspection: <u>Routine</u> Pre-op
Town/City: <u>Manchester</u>			Reinspection Other
Permit Holder			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS															
Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Interventions are control measures to prevent foodborne illness or injury.															
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered item IN=in compliance OUT=not in compliance N/A=not applicable N/O=not observed															
P=Priority item Pf=Priority foundation item C=Core item V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation															
IN	OUT	N/A	N/O	Supervision	V	COS	R	IN	OUT	N/A	N/O	Protection from Contamination	V	COS	R
☒	☒	☐	☐	Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	☐	☐	☒	☒	☐	☐	Food separated and protected	P/C	☐	☐
☒	☒	☐	☐	Certified Food Protection Manager for Classes 2, 3, & 4	C	☐	☐	☒	☒	☐	☐	Food-contact surfaces: cleaned & sanitized	P/Pf/C	☐	☐
☒	☒	☐	☐	Employee Health				☒	☒	☐	☐	Proper disposition of returned, previously served, reconditioned, and unsafe food	P	☐	☐
☒	☒	☐	☐	Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf	☐	☐	☒	☒	☐	☐	Time/Temperature Control for Safety			
☒	☒	☐	☐	Proper use of restriction and exclusion	P	☐	☐	☒	☒	☐	☐	Proper cooking time and temperatures	P/Pf/C	☐	☐
☒	☒	☐	☐	Written procedures for responding to vomiting and diarrheal events	Pf	☐	☐	☒	☒	☐	☐	Proper reheating procedures for hot holding	P	☐	☐
☒	☒	☐	☐	Good Hygienic Practices				☒	☒	☐	☐	Proper cooling time and temperatures	P	☐	☐
☒	☒	☐	☐	Proper eating, tasting, drinking, or tobacco products use	P/C	☐	☐	☒	☒	☐	☐	Proper hot holding temperatures	P	☐	☐
☒	☒	☐	☐	No discharge from eyes, nose, and mouth	C	☐	☐	☒	☒	☐	☐	Proper cold holding temperatures	P	☐	☐
☒	☒	☐	☐	Preventing Contamination by Hands				☒	☒	☐	☐	Proper date marking and disposition	P/Pf	☐	☐
☒	☒	☐	☐	Hands clean and properly washed	P/Pf	☐	☐	☒	☒	☐	☐	Time as a public health control: procedures and records	P/Pf/C	☐	☐
☒	☒	☐	☐	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C	☐	☐	☒	☒	☐	☐	Consumer Advisory			
☒	☒	☐	☐	Adequate handwashing sinks, properly supplied/accessible	Pf/C	☐	☐	☒	☒	☐	☐	Highly Susceptible Population			
☒	☒	☐	☐	Approved Source				☒	☒	☐	☐	Food/Color Additives and Toxic Substances			
☒	☒	☐	☐	Food obtained from approved source	P/Pf/C	☐	☐	☒	☒	☐	☐	Food additives: approved and properly used	P	☐	☐
☒	☒	☐	☐	Food received at proper temperature	P/Pf	☐	☐	☒	☒	☐	☐	Toxic substances properly identified, stored & used	P/Pf/C	☐	☐
☒	☒	☐	☐	Food in good condition, safe, and unadulterated	P/Pf	☐	☐	☒	☒	☐	☐	Conformance with Approved Procedures			
☒	☒	☐	☐	Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	☐	☐	☒	☒	☐	☐	Compliance with variance/specialized process/ROP criteria/HACCP Plan	P/Pf/C	☐	☐

GOOD RETAIL PRACTICES														
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.														
Mark OUT if numbered item is not in compliance V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation														
OUT	N/A	N/O	Safe Food and Water	V	COS	R	OUT	N/A	N/O	Proper Use of Utensils	V	COS	R	
☐	☐	☐	Pasteurized eggs used where required	P	☐	☐	☒	☒	☐	In-use utensils: properly stored	C	☐	☐	
☐	☐	☐	Water and ice from approved source	P/Pf/C	☐	☐	☒	☒	☐	Utensils/equipment/linens: properly stored, dried, & handled	P/C	☐	☐	
☐	☐	☐	Variance obtained for specialized processing methods	Pf	☐	☐	☒	☒	☐	Single-use/single-service articles: properly stored & used	P/C	☐	☐	
☐	☐	☐	Food Temperature Control				☒	☒	☐	Gloves used properly	C	☐	☐	
☐	☐	☐	Proper cooling methods used; adequate equipment for temperature control	Pf/C	☐	☐	☒	☒	☐	Utensils and Equipment				
☐	☐	☐	Plant food properly cooked for hot holding	Pf	☐	☐	☒	☒	☐	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	P/Pf/C	☐	☐	
☐	☐	☐	Approved thawing methods used	Pf/C	☐	☐	☒	☒	☐	Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	Pf/C	☐	☐	
☐	☐	☐	Thermometers provided and accurate	Pf/C	☐	☐	☒	☒	☐	Non-food contact surfaces clean	C	☐	☐	
☒	☒	☐	Food Identification				☒	☒	☐	Physical Facilities				
☒	☒	☐	Food properly labeled; original container	P/C	☐	☐	☒	☒	☐	Hot and cold water available; adequate pressure	Pf	☐	☐	
☐	☐	☐	Prevention of Food Contamination				☒	☒	☐	Plumbing installed; proper backflow devices	P/Pf/C	☐	☐	
☐	☐	☐	Insects, rodents, and animals not present	Pf/C	☐	☐	☒	☒	☐	Sewage and waste water properly disposed	P/Pf/C	☐	☐	
☒	☒	☐	Contamination prevented during food preparation, storage & display	P/Pf/C	☐	☐	☒	☒	☐	Toilet facilities: properly constructed, supplied, & clean	Pf/C	☐	☐	
☐	☐	☐	Personal cleanliness	Pf/C	☐	☐	☒	☒	☐	Garbage and refuse properly disposed; facilities maintained	C	☐	☐	
☐	☐	☐	Wiping cloths: properly used and stored	C	☐	☐	☒	☒	☐	Physical facilities installed, maintained, and clean	P/Pf/C	☐	☐	
☐	☐	☐	Washing fruits and vegetables	P/Pf/C	☐	☐	☒	☒	☐	Adequate ventilation and lighting; designated areas used	C	☐	☐	
Natural rubber latex gloves not used per CGS §19a-36f														

Violations documented				Date corrections due		#
Priority Item Violations				<u>6/26/26 - C.O.S.</u>		<u>2</u>
Priority Foundation Item Violations				<u>7/3/26</u>		<u>1</u>
Core Item Violations				<u>7/23/26</u>		<u>2</u>
Risk Factor/Public Health Intervention Violations						<u>2</u>
Repeat Risk Factor/Public Health Intervention Violations						<u>2</u>
Good Retail Practices Violations						<u>3</u>
Requires Reinspection - check box if you intend to reinspect						

Person in Charge (Signature) <u>Michael Benko</u> Date <u>6/23/26</u> Person in Charge (Printed) <u>Michael Benko</u> Inspector (Signature) <u>Elizabeth Escalera</u> Date <u>6/23/26</u> Inspector (Printed) <u>Elizabeth Escalera</u>	
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Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violation identified by the food inspector or to hold, destroy, 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 Establishment Inspection Report

Page 2 of 2

LHD Manchester

Inspection Report Continuation Sheet

Date 6/23/26

Establishment Papa John Town Manchester

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
soda cooler	39F	WIC	37F	hot water-h.s.	113F
Bay Marie-cheese	37F	Meat(Cooked)	41F		
pepperoni	38F			hot water 3 bay	102F/122F
out tomato	37F	Bay Marie		quat sanitizer	200ppm
		cooked chicken	36F		
pizza dough-out	70F	cooked sausage	340F		
undercounter-sauces	40F	pizza sauce -room temp	78F		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code.
	CFPM on site - Mike
39c	cell phone propped on to-go containers (cos)
43c	scoop handle stored in flour container
15p/37c	Flour uncovered/not protected & unlabeled in container (cos)
22p	pizza dough out on table at 70F - moved to WIC (only out for 45 min) (cos)
note	Thermometer available/test strips available
note	person in charge changed utensils 4 hr - at 2 pm
note	discussed adding employee use only sign to microwave in back
note	pizza sauce at room temp at 78F - Follow up with corporate documentation 10 hours ✓
	regarding time as public health control
c.o.s.	3 bay hot water at 102F - must reach 110F at 3 bay
	↳ corrected on site - hot water at 122F
note	very clean + organized
note	knowledgeable CFPM on site
note	great labeling/date marking overall
	email lgrandy@manchesterct.gov with corrective action to above violations

Person in Charge (Signature)

Date 6/23/26

Inspector (Signature)

Date 6/23/26

Risk Category: <u>2</u>		Food Establishment Inspection Report		Page 1 of <u>2</u>			
Establishment type: <u>Permanent</u> Temporary Mobile Other _____			Date: <u>6/23/26</u>				
Establishment <u>PIA YA BOWLS</u>							
Address <u>1540 D Pleasant Valley</u>							
Town/City <u>Manchester</u>							
Permit Holder <u>Tucker Bartone</u>							
			Time In _____ AM/PM Time Out _____ AM/PM				
			LHD <u>Manchester</u>				
			Purpose of Inspection: <u>Routine</u> Pre-op				
			Reinspection _____ Other _____				
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS							
Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Interventions are control measures to prevent foodborne illness or injury.							
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered item IN=in compliance OUT=not in compliance N/A=not applicable N/O=not observed							
P=Priority item Pf=Priority foundation item C=Core item V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation							
IN OUT N/A N/O		Supervision		IN OUT N/A N/O			
1	☒	☐	Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	☐		
2	☒	☐	Certified Food Protection Manager for Classes 2, 3, & 4	C	☐		
IN OUT N/A N/O		Employee Health		IN OUT N/A N/O			
3	☒	☐	Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf	☐		
4	☒	☐	Proper use of restriction and exclusion	P	☐		
5	☒	☐	Written procedures for responding to vomiting and diarrheal events	Pf	☐		
IN OUT N/A N/O		Good Hygienic Practices		IN OUT N/A N/O			
6	☒	☐	Proper eating, tasting, drinking, or tobacco products use	P/C	☐		
7	☒	☐	No discharge from eyes, nose, and mouth	C	☐		
IN OUT N/A N/O		Preventing Contamination by Hands		IN OUT N/A N/O			
8	☒	☐	Hands clean and properly washed	P/Pf	☐		
9	☒	☐	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C	☐		
10	☒	☐	Adequate handwashing sinks, properly supplied/accessible	Pf/C	☐		
IN OUT N/A N/O		Approved Source		IN OUT N/A N/O			
11	☒	☐	Food obtained from approved source	P/Pf/C	☐		
12	☒	☐	Food received at proper temperature	P/Pf	☐		
13	☒	☐	Food in good condition, safe, and unadulterated	P/Pf	☐		
14	☒	☐	Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	☐		
GOOD RETAIL PRACTICES							
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.							
Mark OUT if numbered item is not in compliance V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation							
OUT N/A N/O	Safe Food and Water		OUT N/A N/O		Proper Use of Utensils		
30	☐	Pasteurized eggs used where required	P	☐	43	In-use utensils: properly stored	
31	☐	Water and ice from approved source	P/Pf/C	☐	44	Utensils/equipment/linens: properly stored, dried, & handled	
32	☐	Variance obtained for specialized processing methods	Pf	☐	45	Single-use/single-service articles: properly stored & used	
IN OUT N/A N/O		Food Temperature Control		IN OUT N/A N/O		Utensils and Equipment	
33	☐	Proper cooling methods used; adequate equipment for temperature control	Pf/C	☐	47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	P/Pf/C
34	☐	Plant food properly cooked for hot holding	Pf	☐	48	Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	Pf/C
35	☐	Approved thawing methods used	Pf/C	☐	49	Non-food contact surfaces clean	C
36	☒	Thermometers provided and accurate	Pf/C	☐	Physical Facilities		
IN OUT N/A N/O		Food Identification		IN OUT N/A N/O		Physical Facilities	
37	☐	Food properly labeled; original container	Pf/C	☐	50	Hot and cold water available; adequate pressure	Pf
IN OUT N/A N/O		Prevention of Food Contamination		IN OUT N/A N/O		Physical Facilities	
38	☐	Insects, rodents, and animals not present	Pf/C	☐	51	Plumbing installed; proper backflow devices	P/Pf/C
39	☐	Contamination prevented during food preparation, storage & display	P/Pf/C	☐	52	Sewage and waste water properly disposed	P/Pf/C
40	☐	Personal cleanliness	Pf/C	☐	53	Toilet facilities: properly constructed, supplied, & clean	Pf/C
41	☐	Wiping cloths: properly used and stored	C	☐	54	Garbage and refuse properly disposed; facilities maintained	C
42	☐	Washing fruits and vegetables	P/Pf/C	☐	55	Physical facilities installed, maintained, and clean	P/Pf/C
IN OUT N/A N/O		Physical Facilities		IN OUT N/A N/O		Physical Facilities	
56	☐	Adequate ventilation and lighting; designated areas used	C	☐	56	Natural rubber latex gloves not used per CGS §19a-36f	C
Permit Holder shall notify customers that a copy of the most recent inspection report is available.						Violations documented	
Person in Charge (Signature) <u>[Signature]</u>		Date <u>6/23/26</u>		Priority Item Violations		Date corrections due <u>6/26/26</u>	
Person in Charge (Printed) <u>Kyghya Anderson</u>		Date <u>6/23/26</u>		Priority Foundation Item Violations		Date corrections due <u>7/13/26</u>	
Inspector (Signature) <u>[Signature]</u>		Date <u>6/23/26</u>		Core Item Violations		Date corrections due <u>9/23/26</u>	
Inspector (Printed) <u>Lauren Grandy</u>				Risk Factor/Public Health Intervention Violations		# <u>1</u>	
				Repeat Risk Factor/Public Health Intervention Violations		# <u>1</u>	
				Good Retail Practices Violations		# <u>9</u>	
				Requires Reinspection - check box if you intend to reinspect			
Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violation identified by the food inspector or to hold, destroy, 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 Establishment Inspection Report

Page 2 of 2

LHD Manchester

Inspection Report Continuation Sheet

Date 6/23/26

Establishment Playa Bowls

Town Manchester

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Bay Marie		3 door cooler	35F	quat sanitizer	150 ppm
Sliced Strawberries	43F				
mango	38F	WIF	7F	hot water 3 bay	114F
cool whip	45F/42F				
oat milk	42F			restroom hot water	114F
strawberries	41F				
Reach in Freezer	-1F				

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
- person in charge on site - Katie
- note good handwashing observed
- 43C handles stored in strawberry product - COS
- 47C interior of cold prep units (2 door) unclean
- 48PF quat sanitizer at 150 ppm - put in call for work order to check
→ Health dept to follow up / email work order once repaired
- 16P build up in ice machine / unclean
- 47C interior of standing freezer unclean
- 49C Floors/mat in front of 3 bay unclean
- 44C boxes of to go containers on floor & boxes @ rear door entrance
- 54C Trash observed outside back door
- 54C Dumpster lid open
- 53C Toilet paper not in dispenser in restrooms
- note Test strips / Thermometer available
- note discussed date marking for sliced produce / Ready to eat items
once opened if require temperature control
→ 7 days → discarded
- email La randy@manchesterct.gov with corrective action to above violations

Person in Charge (Signature)

Date 6/23/26

Inspector (Signature)

Date 6/23/26

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

Food Establishment Inspection Report

Page 2 of 3

LHD manchester

Inspection Report Continuation Sheet

Date 6/23/26

Establishment Punto & Punto

Town manchester

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
handsink	82°F	bain marie by WIC		WIC	
3-bay sink	116°F	shrimp	33°F	chicken	41
sanitizer (chlorine)		raw chicken	36°F	beef	40
		tomato	35°F	tomato	40
bain marie by h/w					
hard boiled eggs	54°F	hot hold chicken	111°F		
tomatoes	53°F	→ reheated to 165°F			
baked potato	50°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code.
	Christian - CFPM on site
	sponges use w/ limitation - only for prewashing
47C	cardboard lining lower shelf of prep table
45C	single use item used as scoop in sugar bin + bain marie
37C	unlabeled squeeze bottles throughout
15C	bowls nesting on containers in bain marie by WIC
15P	hard boiled eggs sitting in container of peppers.
56C	hood baffles w/ heavy grease build up, ansul system dripping
38PF	cockroaches observed throughout. call pest control this day.
21P	cooked rotisserie being hot held in cambro - reheated to 165. cambro box not approved for hot holding
15P	chicken over beef in WIC
47C	Oster blender non-nsf
44C	jumbled utensils in black bin by warewash
39P	frozen meat stored in grocery bag - not food grade in chest freezer
39P	full chicken unprotected in chest freezer (COS) discarded
55C	excess clutter in basement
49C	floors generally unclean, especially behind/under equipment
52P	bain marie by WIC leaking water onto floor
49C	exterior of all cookline equipment unclean, heavy grease buildup
47P	bain marie by handwashing sink not holding temp
22P	eggs, potatoes, and tomatoes in bain marie @ 50-54°F → voluntarily discarded

Person in Charge (Signature)

Christian

Date 6/23/26

Inspector (Signature)

N. Doolittle

Date 6/23/26

Page 3 of 3

Date 6/23/26

Town Manchester

Temp

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.

- | | |
|-------|---------------------------------|
| 48 PF | test strips missing for bleach. |
|-------|---------------------------------|

Date 6/23/26

Date 6/23/26

Risk Category: 2	Food Establishment Inspection Report	Page 1 of 3
Establishment type: Permanent Temporary Mobile Other _____		Date: 6/24/26
Establishment Sai Foods		Time In 10:00 AM/PM Time Out 12:00 AM/PM
Address 1137 Tolland Pike		LHD Manchester
Town/City Manchester		Purpose of Inspection: Routine Pre-op
Permit Holder Prabhakara Damineni		Reinspection Other _____



FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS														
Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Interventions are control measures to prevent foodborne illness or injury.														
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered item IN=in compliance OUT=not in compliance N/A=not applicable N/O=not observed														
P=Priority item Pf=Priority foundation item C=Core item V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation														
Supervision					Protection from Contamination					Time/Temperature Control for Safety				
IN	OUT	N/A	N/O		IN	OUT	N/A	N/O		IN	OUT	N/A	N/O	
☒	☐	☐	☐	1 Person/Alternate Person in charge present, demonstrates knowledge and performs duties	☒	☐	☐	☐	15 Food separated and protected	☐	☐	☐	☐	18 Proper cooking time and temperatures
☒	☐	☐	☐	2 Certified Food Protection Manager for Classes 2, 3, & 4	☒	☐	☐	☐	16 Food-contact surfaces: cleaned & sanitized	☐	☐	☐	☐	19 Proper reheating procedures for hot holding
☒	☐	☐	☐		☒	☐	☐	☐	17 Proper disposition of returned, previously served, reconditioned, and unsafe food	☐	☐	☐	☐	20 Proper cooling time and temperatures
☒	☐	☐	☐	3 Employee Health: Management, food employee and conditional employee; knowledge, responsibilities and reporting	☐	☐	☐	☐		☐	☐	☐	☐	21 Proper hot holding temperatures
☒	☐	☐	☐	4 Proper use of restriction and exclusion	☐	☐	☐	☐		☐	☐	☐	☐	22 Proper cold holding temperatures
☒	☐	☐	☐	5 Written procedures for responding to vomiting and diarrheal events	☐	☐	☐	☐		☐	☐	☐	☐	23 Proper date marking and disposition
☒	☐	☐	☐	6 Good Hygienic Practices: Proper eating, tasting, drinking, or tobacco products use	☐	☐	☐	☐		☐	☐	☐	☐	24 Time as a public health control: procedures and records
☒	☐	☐	☐	7 No discharge from eyes, nose, and mouth	☐	☐	☐	☐		☐	☐	☐	☐	
☒	☐	☐	☐	8 Preventing Contamination by Hands: Hands clean and properly washed	☐	☐	☐	☐		☐	☐	☐	☐	25 Consumer Advisory: Consumer advisory provided: raw/undercooked food
☒	☐	☐	☐	9 No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	☐	☐	☐	☐		☐	☐	☐	☐	26 Highly Susceptible Population: Pasteurized foods used; prohibited foods not offered
☒	☐	☐	☐	10 Adequate handwashing sinks, properly supplied/accessible	☐	☐	☐	☐		☐	☐	☐	☐	27 Food/Color Additives and Toxic Substances: Food additives: approved and properly used
☒	☐	☐	☐	11 Approved Source: Food obtained from approved source	☐	☐	☐	☐		☐	☐	☐	☐	28 Toxic substances properly identified, stored & used
☒	☐	☐	☐	12 Food received at proper temperature	☐	☐	☐	☐		☐	☐	☐	☐	29 Conformance with Approved Procedures: Compliance with variance/specialized process/ROP criteria/HACCP Plan
☒	☐	☐	☐	13 Food in good condition, safe, and unadulterated	☐	☐	☐	☐		☐	☐	☐	☐	
☒	☐	☐	☐	14 Required records available: molluscan shellfish identification, parasite destruction	☐	☐	☐	☐		☐	☐	☐	☐	

GOOD RETAIL PRACTICES														
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.														
Mark OUT if numbered item is not in compliance V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation														
Safe Food and Water					Proper Use of Utensils					Physical Facilities				
OUT	N/A	N/O			OUT	N/A	N/O			OUT	N/A	N/O		
☐	☐	☐	☐	30 Pasteurized eggs used where required	☐	☐	☐	☐	43 In-use utensils: properly stored	☐	☐	☐	☐	50 Hot and cold water available; adequate pressure
☐	☐	☐	☐	31 Water and ice from approved source	☐	☐	☐	☐	44 Utensils/equipment/linens: properly stored, dried, & handled	☐	☐	☐	☐	51 Plumbing installed; proper backflow devices
☐	☐	☐	☐	32 Variance obtained for specialized processing methods	☐	☐	☐	☐	45 Single-use/single-service articles: properly stored & used	☐	☐	☐	☐	52 Sewage and waste water properly disposed
☒	☐	☐	☐	33 Food Temperature Control: Proper cooling methods used; adequate equipment for temperature control	☐	☐	☐	☐	46 Gloves used properly	☐	☐	☐	☐	53 Toilet facilities: properly constructed, supplied, & clean
☐	☐	☐	☐	34 Plant food properly cooked for hot holding	☐	☐	☐	☐	47 Utensils and Equipment: Food and non-food contact surfaces cleanable, properly designed, constructed, and used	☐	☐	☐	☐	54 Garbage and refuse properly disposed; facilities maintained
☐	☐	☐	☐	35 Approved thawing methods used	☐	☐	☐	☐	48 Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	☐	☐	☐	☐	55 Physical facilities installed, maintained, and clean
☐	☐	☐	☐	36 Thermometers provided and accurate	☐	☐	☐	☐	49 Non-food contact surfaces clean	☐	☐	☐	☐	56 Adequate ventilation and lighting; designated areas used
☐	☐	☐	☐	37 Food Identification: Food properly labeled; original container	☐	☐	☐	☐		☐	☐	☐	☐	Natural rubber latex gloves not used per CGS §19a-36f
☒	☐	☐	☐	38 Prevention of Food Contamination: Insects, rodents, and animals not present	☐	☐	☐	☐		☐	☐	☐	☐	
☒	☐	☐	☐	39 Contamination prevented during food preparation, storage & display	☐	☐	☐	☐		☐	☐	☐	☐	
☐	☐	☐	☐	40 Personal cleanliness	☐	☐	☐	☐		☐	☐	☐	☐	
☐	☐	☐	☐	41 Wiping cloths: properly used and stored	☐	☐	☐	☐		☐	☐	☐	☐	
☐	☐	☐	☐	42 Washing fruits and vegetables	☐	☐	☐	☐		☐	☐	☐	☐	

Person in Charge (Signature) <i>[Signature]</i> Date 6/24/26 Person in Charge (Printed) Prabhakara Rao Damineni Inspector (Signature) <i>[Signature]</i> Date 6/24/26 Inspector (Printed) K. Doolady			Violations documented Date corrections due # Priority Item Violations 6/27/26 4 Priority Foundation Item Violations 7/4/26 4 Core Item Violations 9/24/26 11 Risk Factor/Public Health Intervention Violations 6 Repeat Risk Factor/Public Health Intervention Violations Good Retail Practices Violations 13 Requires Reinspection - check box if you intend to reinspect ☒		
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Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violation identified by the food inspector or to hold, destroy, 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 Establishment Inspection Report

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LHD Manchester HHD

Inspection Report Continuation Sheet

Date 6/24/26

Establishment Sai Foods

Town Manchester

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
handsink / butcher	95°F	hot hold veg puff	209°F	WIF ambient	10°F
		veg samosa	150°F		
reach in - butcher		cheese samosa	153°F	sanitizer - 3-bay	
chicken	42°F			bleach -	50ppm
retest →	41°F	catering order - samosa	168°F		
WIC				WIC - butcher	
orange sauce	40°F	chai tea - stove	212°F	butcher Sani bucket	50ppm
potato balls	40°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code.
	KPD and KB on site for lead investigation.
6C	phone on meat grinder, phones on prep tables throughout (cos)
28P	unlabeled toxics in spray bottle
38PF	bug zapper light above 3-bay, not approved location
47C	"Husky" utensil in knife holder. Not food grade
51PF	3-bay faucet unable to reach all 3-bays in butcher room
15P	meat on top of pre-made samosas (cos)
47P	2-Door reach in The Freezer not holding at freezer temp → door slightly off
39C	incense sticks burning throughout store and food prep area
52C	retail freezers leaking water, pooling onto floor
10PF	handwash sink inaccessible in kitchen
note	hot holding unit not on prior to using for hot holding of samosas - using TPHC, properly labeled
	spices used in foods sold hot are taken from retail shelves → Swad brand, in bags
	Chetak, Swad, House of Spaces - Laxmi - suppliers
15C	Self service of bulk items, handles of scoops left in product → improper procedure being followed
15P	hierarchy in WIC improper. chicken over RTE
49C	exterior of bulk bins (flour, sugar, besan) unclean
Person in Charge (Signature)	<u>[Signature]</u> Date <u>6/24/26</u>
Inspector (Signature)	<u>[Signature]</u> Date <u>6/24/26</u>

Risk Category: 3		Food Establishment Inspection Report		Page 1 of 2																																																																																																																																																																																																																																																																																																																	
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☐	☐	☐	Food properly labeled; original container	Pf/C	☐	☐	☐	Priority Item Violations																																																																																																																																																																																																																																																																																																													
Prevention of Food Contamination						☐	☐	☐	Priority Foundation Item Violations	6/12/26	4																																																																																																																																																																																																																																																																																																										
☐	☐	☐	Insects, rodents, and animals not present	Pf/C	☐	☐	☐	Core Item Violations	9/12/26	8																																																																																																																																																																																																																																																																																																											
☐	☐	☐	Contamination prevented during food preparation, storage & display	P/Pf/C	☐	☐	☐	Risk Factor/Public Health Intervention Violations		3																																																																																																																																																																																																																																																																																																											
☐	☐	☐	Personal cleanliness	Pf/C	☐	☐	☐	Repeat Risk Factor/Public Health Intervention Violations		3																																																																																																																																																																																																																																																																																																											
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☐	☐	☐	Washing fruits and vegetables	P/Pf/C	☐	☐	☐	Requires Reinspection - check box if you intend to reinspect	☒																																																																																																																																																																																																																																																																																																												
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Person in Charge (Signature) Rebecca Clutter		Date 6/2/26																																																																																																																																																																																																																																																																																																																			
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Food Establishment Inspection Report

Page 2 of 2

LHD Manchester

Inspection Report Continuation Sheet

Date 6/2/26

Establishment Steve's Bagels Town Manchester

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
WIC - Salmon	39	cold prep w/ deli		handsink	106
cheese	41	turkey	48 F	Quat bucket	400ppm
cookline prep unit		cracked pepper	48 F		
pepperjack cheese	42	ham	45 F	customer bathroom	85F
tomato	42	tomato	41 F		
swiss cheese	39	cream cheese unit			
hash	38	scallion	40 F	plain cream	38F
		apple	40 F		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code.
	Rebecca - CFPM on site
47C	Rubbermaid, non-NSF, container in WIC cracked
49C	Shelving in corner by water heater unclean, throughout
49C	exterior of toppings bins unclean
16PF	handsink in baking room unaccessible + not stocked
55C	Floor damaged throughout - missing tiles, receding grout
49C	gaskets on 3-door freezer unclean
55C	caulking behind 3-bay uncleanable / damaged
52C	wastewater present around grease trap, area generally unclean
16PF	ice machine interior unclean, verify NSF
33PF	ham, turkey, chicken in cold prep unit sliced today - moved to WIC in single layer. Discussed proper storage in cold prep units. Not to exceed "fill line."
49C	walls unclean behind cold prep deli meat cooler
note	PIC possible bakery case to replace unit up front ↳ inform Health Dept prior to purchase for approval.
	good handwashing observed, much improved.
	proper glove use observed
25PF	consumer advisory not present. PIC stated new menu board is being developed soon.
*	Several pieces of equipment not in use, remove or repair

Person in Charge (Signature) [Signature]

Date 6/2/26

Inspector (Signature) [Signature]

Date 6/2/26

Risk Category: <u>2</u>		Food Establishment Inspection Report		Page 1 of <u>2</u>															
Establishment type: <u>Permanent</u> Temporary Mobile Other		Date: <u>6/24/26</u>																	
Establishment <u>Subway</u>		Time In <u>11:00</u> AM/PM Time Out <u>11:40</u> AM/PM																	
Address <u>172 Deming St, Unit A</u>		LHD <u>Manchester</u>																	
Town/City <u>Manchester</u>		Purpose of Inspection: <u>Routine</u> Pre-op																	
Permit Holder		Reinspection Other																	
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																			
<i>Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Interventions are control measures to prevent foodborne illness or injury.</i>																			
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered item IN=in compliance OUT=not in compliance N/A=not applicable N/O=not observed																			
P=Priority item Pf=Priority foundation item C=Core item V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation																			
IN OUT N/A N/O		Supervision		IN OUT N/A N/O		Protection from Contamination		V COS R											
1	☒	☐	☐	Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	☐	☐	15	☒	☐	☐	Food separated and protected	P/C	☐	☐				
2	☒	☐	☐	Certified Food Protection Manager for Classes 2, 3, & 4	C	☐	☐	16	☒	☐	☐	Food-contact surfaces: cleaned & sanitized	P/Pf/C	☐	☐				
IN OUT N/A N/O		Employee Health		IN OUT N/A N/O		Time/Temperature Control for Safety		V COS R											
3	☒	☐	☐	Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf	☐	☐	18	☒	☐	☐	Proper cooking time and temperatures	P/Pf/C	☐	☐				
4	☒	☐	☐	Proper use of restriction and exclusion	P	☐	☐	19	☒	☐	☐	Proper reheating procedures for hot holding	P	☐	☐				
5	☒	☐	☐	Written procedures for responding to vomiting and diarrheal events	Pf	☐	☐	20	☒	☐	☐	Proper cooling time and temperatures	P	☐	☐				
IN OUT N/A N/O		Good Hygienic Practices		IN OUT N/A N/O		Food/Color Additives and Toxic Substances		V COS R											
6	☒	☐	☐	Proper eating, tasting, drinking, or tobacco products use	P/C	☐	☐	21	☒	☐	☐	Proper hot holding temperatures	P	☐	☐				
7	☒	☐	☐	No discharge from eyes, nose, and mouth	C	☐	☐	22	☒	☐	☐	Proper cold holding temperatures	P	☐	☐				
IN OUT N/A N/O		Preventing Contamination by Hands		IN OUT N/A N/O		Consumer Advisory		V COS R											
8	☒	☐	☐	Hands clean and properly washed	P/Pf	☐	☐	23	☒	☐	☐	Proper date marking and disposition	P/Pf	☐	☐				
9	☒	☐	☐	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C	☐	☐	24	☐	☒	☐	Time as a public health control: procedures and records	P/Pf/C	☐	☐				
10	☒	☐	☐	Adequate handwashing sinks, properly supplied/accessible	Pf/C	☐	☐	IN OUT N/A N/O		Highly Susceptible Population		V COS R							
IN OUT N/A N/O		Approved Source		IN OUT N/A N/O		Food/Color Additives and Toxic Substances		V COS R											
11	☒	☐	☐	Food obtained from approved source	P/Pf/C	☐	☐	25	☒	☐	☐	Consumer advisory provided: raw/undercooked food	Pf	☐	☐				
12	☐	☐	☒	Food received at proper temperature	P/Pf	☐	☐	26	☒	☐	☐	Pasteurized foods used; prohibited foods not offered	P/C	☐	☐				
13	☒	☐	☐	Food in good condition, safe, and unadulterated	P/Pf	☐	☐	IN OUT N/A N/O		Compliance with Approved Procedures		V COS R							
14	☐	☐	☒	Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	☐	☐	27	☐	☒	☐	Food additives: approved and properly used	P	☐	☐				
IN OUT N/A N/O		GOOD RETAIL PRACTICES		IN OUT N/A N/O		Physical Facilities		V COS R											
<i>Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.</i>						Mark OUT if numbered item is not in compliance V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation													
OUT N/A N/O		Safe Food and Water		OUT N/A N/O		Proper Use of Utensils		V COS R											
30	☐	☐	☐	Pasteurized eggs used where required	P	☐	☐	43	☐	☐	☐	In-use utensils: properly stored	C	☐	☐				
31	☐	☐	☐	Water and ice from approved source	P/Pf/C	☐	☐	44	☐	☐	☐	Utensils/equipment/linens: properly stored, dried, & handled	Pf/C	☐	☐				
32	☐	☐	☐	Variance obtained for specialized processing methods	Pf	☐	☐	45	☐	☐	☐	Single-use/single-service articles: properly stored & used	P/C	☐	☐				
IN OUT N/A N/O		Food Temperature Control		IN OUT N/A N/O		Utensils and Equipment		V COS R											
33	☐	☐	☐	Proper cooling methods used; adequate equipment for temperature control	Pf/C	☐	☐	46	☐	☐	☐	Gloves used properly	C	☐	☐				
34	☐	☒	☐	Plant food properly cooked for hot holding	Pf	☐	☐	47	☐	☐	☐	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	P/Pf/C	☐	☐				
35	☐	☒	☐	Approved thawing methods used	Pf/C	☐	☐	48	☐	☐	☐	Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	Pf/C	☐	☐				
36	☐	☐	☐	Thermometers provided and accurate	Pf/C	☐	☐	49	☒	☐	☐	Non-food contact surfaces clean	C	☐	☐				
IN OUT N/A N/O		Food Identification		IN OUT N/A N/O		Physical Facilities		V COS R											
37	☐	☐	☐	Food properly labeled; original container	Pf/C	☐	☐	50	☐	☐	☐	Hot and cold water available; adequate pressure	Pf	☐	☐				
IN OUT N/A N/O		Prevention of Food Contamination		IN OUT N/A N/O		Physical Facilities		V COS R											
38	☐	☐	☐	Insects, rodents, and animals not present	Pf/C	☐	☐	51	☒	☐	☐	Plumbing installed; proper backflow devices	P/Pf/C	☐	☐				
39	☐	☐	☐	Contamination prevented during food preparation, storage & display	P/Pf/C	☐	☐	52	☒	☐	☐	Sewage and waste water properly disposed	P/Pf/C	☐	☐				
40	☐	☐	☐	Personal cleanliness	Pf/C	☐	☐	53	☐	☐	☐	Toilet facilities: properly constructed, supplied, & clean	Pf/C	☐	☐				
41	☐	☐	☐	Wiping cloths: properly used and stored	C	☐	☐	54	☒	☐	☐	Garbage and refuse properly disposed; facilities maintained	C	☐	☐				
42	☐	☐	☐	Washing fruits and vegetables	P/Pf/C	☐	☐	55	☒	☐	☐	Physical facilities installed, maintained, and clean	P/Pf/C	☐	☐				
Permit Holder shall notify customers that a copy of the most recent inspection report is available.						56						☒	☐	☐	Adequate ventilation and lighting; designated areas used	C	☐	☐	
Person in Charge (Signature) <u>Michael Jackson</u> Date <u>6/24/26</u>						Violations documented						Date corrections due						#	
Person in Charge (Printed) <u>Michael Jackson</u>						Priority Item Violations													
Inspector (Signature) <u>Elizabeth Scalera</u> Date <u>6/24/26</u>						Priority Foundation Item Violations													
Inspector (Printed) <u>Elizabeth Scalera</u>						Core Item Violations						<u>9/24/26</u>						<u>5</u>	
Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violation identified by the food inspector or to hold, destroy, 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.						Risk Factor/Public Health Intervention Violations													
						Repeat Risk Factor/Public Health Intervention Violations													
						Good Retail Practices Violations													
						Requires Reinspection - check box if you intend to reinspect													

Risk Category: <u>2</u>	Food Establishment Inspection Report	Page 1 of <u>2</u>
Establishment type: <u>Permanent</u> Temporary Mobile Other _____		Date: <u>6/25/26</u>
Establishment <u>Subway</u>	 Connecticut Department of Public Health	Time In <u>10:30</u> <u>AM</u> /PM Time Out <u>11:30</u> <u>AM</u> /PM
Address <u>1131 Tolland TPK</u>		LHD <u>Manchester</u>
Town/City <u>Manchester</u>		Purpose of Inspection: <u>Routine</u> Pre-op
Permit Holder _____		Reinspection Other _____

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																																			
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IN	OUT	N/A	N/O	Supervision	V	COS	R	IN	OUT	N/A	N/O	Protection from Contamination	V	COS	R																				
☒	☒	☐	☐	1 Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	☐	☐	☒	☒	☐	☐	15 Food separated and protected	P/C	☐	☐																				
☒	☒	☐	☐	2 Certified Food Protection Manager for Classes 2, 3, & 4	C	☐	☐	☒	☒	☐	☐	16 Food-contact surfaces: cleaned & sanitized	P/Pf/C	☐	☐																				
☒	☒	☐	☐	Employee Health				☒	☒	☐	☐	17 Proper disposition of returned, previously served, reconditioned, and unsafe food	P	☐	☐																				
☒	☒	☐	☐	3 Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf	☐	☐	☒	☒	☐	☐	Time/Temperature Control for Safety																							
☒	☒	☐	☐	4 Proper use of restriction and exclusion	P	☐	☐	☒	☒	☐	☐	18 Proper cooking time and temperatures	P/Pf/C	☐	☐																				
☒	☒	☐	☐	5 Written procedures for responding to vomiting and diarrheal events	Pf	☐	☐	☒	☒	☐	☐	19 Proper reheating procedures for hot holding	P	☐	☐																				
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☒	☒	☐	☐	6 Proper eating, tasting, drinking, or tobacco products use	P/C	☐	☐	☒	☒	☐	☐	21 Proper hot holding temperatures	P	☐	☐																				
☒	☒	☐	☐	7 No discharge from eyes, nose, and mouth	C	☐	☐	☒	☒	☐	☐	22 Proper cold holding temperatures	P	☐	☐																				
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☒	☒	☐	☐	8 Hands clean and properly washed	P/Pf	☐	☐	☒	☒	☐	☐	24 Time as a public health control: procedures and records	P/Pf/C	☐	☐																				
☒	☒	☐	☐	9 No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C	☐	☐	☒	☒	☐	☐	Consumer Advisory																							
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☒	☒	☐	☐	Approved Source				☒	☒	☐	☐	Highly Susceptible Population																							
☒	☒	☐	☐	11 Food obtained from approved source	P/Pf/C	☐	☐	☒	☒	☐	☐	26 Pasteurized foods used; prohibited foods not offered	P/C	☐	☐																				
☒	☒	☐	☐	12 Food received at proper temperature	P/Pf	☐	☐	☒	☒	☐	☐	Food/Color Additives and Toxic Substances																							
☒	☒	☐	☐	13 Food in good condition, safe, and unadulterated	P/Pf	☐	☐	☒	☒	☐	☐	27 Food additives: approved and properly used	P	☐	☐																				
☒	☒	☐	☐	14 Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	☐	☐	☒	☒	☐	☐	28 Toxic substances properly identified, stored & used	P/Pf/C	☐	☐																				
☒	☒	☐	☐	GOOD RETAIL PRACTICES								☒	☒	☐	☐																				
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☐	☐	☐	31 Water and ice from approved source	P/Pf/C	☐	☐	☐	44 Utensils/equipment/linens: properly stored, dried, & handled	Pf/C	☐	☐																								
☐	☐	☐	32 Variance obtained for specialized processing methods	Pf	☐	☐	☐	45 Single-use/single-service articles: properly stored & used	P/C	☐	☐																								
☐	☐	☐	Food Temperature Control				☐	46 Gloves used properly	C	☐	☐																								
☐	☐	☐	33 Proper cooling methods used; adequate equipment for temperature control	Pf/C	☐	☐	☒	Utensils and Equipment																											
☐	☒	☐	34 Plant food properly cooked for hot holding	Pf	☐	☐	☒	47 Food and non-food contact surfaces cleanable, properly designed, constructed, and used	P/Pf/C	☐	☐																								
☐	☒	☐	35 Approved thawing methods used	Pf/C	☐	☐	☐	48 Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	Pf/C	☐	☐																								
☐	☐	☐	36 Thermometers provided and accurate	Pf/C	☐	☐	☐	49 Non-food contact surfaces clean	C	☐	☐																								
☐	☐	☐	Food Identification				☐	Physical Facilities																											
☐	☐	☐	37 Food properly labeled; original container	Pf/C	☐	☐	☐	50 Hot and cold water available; adequate pressure	Pf	☐	☐																								
☐	☐	☐	Prevention of Food Contamination				☐	51 Plumbing installed; proper backflow devices	P/Pf/C	☐	☐																								
☐	☐	☐	38 Insects, rodents, and animals not present	Pf/C	☐	☐	☐	52 Sewage and waste water properly disposed	P/Pf/C	☐	☐																								
☐	☐	☐	39 Contamination prevented during food preparation, storage & display	P/Pf/C	☐	☐	☒	53 Toilet facilities: properly constructed, supplied, & clean	Pf/C	☐	☐																								
☐	☐	☐	40 Personal cleanliness	Pf/C	☐	☐	☐	54 Garbage and refuse properly disposed; facilities maintained	C	☐	☐																								
☐	☐	☐	41 Wiping cloths: properly used and stored	C	☐	☐	☐	55 Physical facilities installed, maintained, and clean	P/Pf/C	☐	☐																								
☐	☐	☐	42 Washing fruits and vegetables	P/Pf/C	☐	☐	☐	56 Adequate ventilation and lighting; designated areas used	C	☐	☐																								
Permit Holder shall notify customers that a copy of the most recent inspection report is available.																																			
Natural rubber latex gloves not used per CGS §19a-36f																																			
<table border="1" style="width:100%; border-collapse: collapse;"> <tr> <th style="width:60%;">Violations documented</th> <th style="width:20%;">Date corrections due</th> <th style="width:20%;">#</th> </tr> <tr> <td>Priority Item Violations</td> <td></td> <td></td> </tr> <tr> <td>Priority Foundation Item Violations</td> <td></td> <td></td> </tr> <tr> <td>Core Item Violations</td> <td><u>9/25/26</u></td> <td><u>2</u></td> </tr> <tr> <td>Risk Factor/Public Health Intervention Violations</td> <td></td> <td><u>0</u></td> </tr> <tr> <td>Repeat Risk Factor/Public Health Intervention Violations</td> <td></td> <td></td> </tr> <tr> <td>Good Retail Practices Violations</td> <td></td> <td><u>2</u></td> </tr> <tr> <td colspan="3">Requires Reinspection - check box if you intend to reinspect</td> </tr> </table>												Violations documented	Date corrections due	#	Priority Item Violations			Priority Foundation Item Violations			Core Item Violations	<u>9/25/26</u>	<u>2</u>	Risk Factor/Public Health Intervention Violations		<u>0</u>	Repeat Risk Factor/Public Health Intervention Violations			Good Retail Practices Violations		<u>2</u>	Requires Reinspection - check box if you intend to reinspect		
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Person in Charge (Signature) <u>[Signature]</u> Person in Charge (Printed) <u>V. Giordano</u> Inspector (Signature) <u>[Signature]</u> Date <u>6/25/26</u> Inspector (Printed) <u>Elizabeth Escalera</u>	Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violation identified by the food inspector or to hold, destroy, 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.
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Food Establishment Inspection Report

Page 2 of 2

LHD Manchester

Inspection Report Continuation Sheet

Date 6/25/26

Establishment Subway (5125) Town Manchester

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
cheese	38°F	Meatball-hot holding	195°F	Hot water-handwash	118°F
Turkey	39°F				
Ham	39°F	WIC-chicken	36°F	Reach-in cooler	36°F
Chicken-Prep	40°F	WIC-cut tomatoes	37°F	WIF	49°F
Steak	39°F			WIC	35°F
Cut tomatoes	38°F			Sanitizer @ 3 Bay	200ppm
				Hot water-3 Bay	116°F

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code.

Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code.
	CFPM - Valerie onsite
41C	Shelves - rusty/unclean in reach-in cooler
Note	Meat slicer - in use
(OK)	observed proper sanitizing @ 3 Bay sink, test strips available
(OK)	microwave oven - clean
(OK)	Dumpster area - clean
Note	Unable to provide pest control report for establishment
(OK)	Beverage area - clean
53C	Restroom - unclean
*	Items properly stored throughout establishment - Good

Person in Charge (Signature)

V. Giordano

Date

6-25-26

Inspector (Signature)

[Signature]

Date

6/25/26

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

Food Establishment Inspection Report

Page 2 of 2

LHD Manchester

Inspection Report Continuation Sheet

Date 6/14/26

Establishment Taqueria Los Jefe's Town Manchester

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
pico de gallo	42°F	steam table		Sanitizer bucket	
↳ top of bain marie		rice	177°F	chlorine	50ppm
chx outlet	40°F	beef	176°F		
↳ bottom bain marie		chorizo	180°F		
		flat top			
		birria	138°F		
		bain marie bottom			
		cooling rice	50°F		

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code.

Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code.
8P	water container for hand sink too low to dispense freely. (COS) refilled w/ back up water
37c	unlabeled squeeze bottles
39c	flour tortillas in boxes on floor
20P	rice made this morning, truck not equipped for cooling ↳ rice @ 50°F, voluntarily discarded ↳ discussed cold holding @ 41°F or below or hot holding @ 135°F or above. (COS)
note	test strips + thermometer available.
I	All food cooked at base in Proton and transported hot on truck.
I	Form 1b available
I	Discussed OJD written procedures, kit onsite
37PF	Allergen notification not posted. (COS)
*	Temp Permit provided today.

Person in Charge (Signature)

[Signature]

6-14-2026

Date

[Signature]

Inspector (Signature)

[Signature]

Date

6/14/26

Risk Category: <u>3</u>	Food Establishment Inspection Report	Page 1 of <u>3</u>																	
Establishment type: <u>Permanent</u> Temporary Mobile Other _____		Date: <u>6/18/26</u>																	
Establishment <u>Texas Roadhouse</u>	 Connecticut Department of Public Health	Time In <u>9:00</u> AM/PM Time Out <u>11:30</u> AM/PM																	
Address <u>21 Red Stone Rd.</u>		LHD <u>Manchester</u>																	
Town/City <u>Manchester</u>		Purpose of Inspection: <u>Routine</u> Pre-op																	
Permit Holder <u>Ernie Richards</u>		Reinspection Other _____																	
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																			
<i>Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Interventions are control measures to prevent foodborne illness or injury.</i>																			
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered item IN=in compliance OUT=not in compliance N/A=not applicable N/O=not observed P=Priority item Pf=Priority foundation item C=Core item V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation																			
IN	OUT	N/A	N/O	Supervision	V	COS	R	IN	OUT	N/A	N/O	Protection from Contamination	V	COS	R				
				1 Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf			15				Food separated and protected	P/C						
				2 Certified Food Protection Manager for Classes 2, 3, & 4	C			16				Food-contact surfaces: cleaned & sanitized	P/Pf/C						
				Employee Health								17			Proper disposition of returned, previously served, reconditioned, and unsafe food	P			
				3 Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf							Time/Temperature Control for Safety							
				4 Proper use of restriction and exclusion	P			18				Proper cooking time and temperatures	P/Pf/C						
				5 Written procedures for responding to vomiting and diarrheal events	Pf			19				Proper reheating procedures for hot holding	P						
				Good Hygienic Practices								20			Proper cooling time and temperatures	P			
				6 Proper eating, tasting, drinking, or tobacco products use	P/C			21				Proper hot holding temperatures	P						
				7 No discharge from eyes, nose, and mouth	C			22				Proper cold holding temperatures	P						
				Preventing Contamination by Hands								23			Proper date marking and disposition	P/Pf			
				8 Hands clean and properly washed	P/Pf			24				Time as a public health control: procedures and records	P/Pf/C						
				9 No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C			Consumer Advisory											
				10 Adequate handwashing sinks, properly supplied/accessible	Pf/C			25				Consumer advisory provided: raw/undercooked food	Pf						
				Approved Source								Highly Susceptible Population							
				11 Food obtained from approved source	P/Pf/C			26				Pasteurized foods used; prohibited foods not offered	P/C						
				12 Food received at proper temperature	P/Pf			Food/Color Additives and Toxic Substances											
				13 Food in good condition, safe, and unadulterated	P/Pf			27				Food additives: approved and properly used	P						
				14 Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C			28				Toxic substances properly identified, stored & used	P/Pf/C						
GOOD RETAIL PRACTICES								<i>Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.</i>											
Mark OUT if numbered item is not in compliance V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation								Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation											
OUT	N/A	N/O	V	COS	R	Safe Food and Water	OUT	N/A	N/O	V	COS	R	Proper Use of Utensils	OUT	N/A	N/O	V	COS	R
						30 Pasteurized eggs used where required	P						43 In-use utensils: properly stored	C					
						31 Water and ice from approved source	P/Pf/C						44 Utensils/equipment/linens: properly stored, dried, & handled	Pf/C					
						32 Variance obtained for specialized processing methods	Pf						45 Single-use/single-service articles: properly stored & used	P/C					
						Food Temperature Control							46						
						33 Proper cooling methods used; adequate equipment for temperature control	Pf/C						Utensils and Equipment						
						34 Plant food properly cooked for hot holding	Pf						47				Food and non-food contact surfaces cleanable, properly designed, constructed, and used	P/Pf/C	
						35 Approved thawing methods used	Pf/C						48				Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	Pf/C	
						36 Thermometers provided and accurate	Pf/C						49				Non-food contact surfaces clean	C	
						Food Identification							Physical Facilities						
						37 Food properly labeled; original container	Pf/C						50				Hot and cold water available; adequate pressure	Pf	
						Prevention of Food Contamination							51				Plumbing installed; proper backflow devices	P/Pf/C	
						38 Insects, rodents, and animals not present	Pf/C						52				Sewage and waste water properly disposed	P/Pf/C	
						39 Contamination prevented during food preparation, storage & display	P/Pf/C						53				Toilet facilities: properly constructed, supplied, & clean	Pf/C	
						40 Personal cleanliness	Pf/C						54				Garbage and refuse properly disposed; facilities maintained	C	
						41 Wiping cloths: properly used and stored	C						55				Physical facilities installed, maintained, and clean	P/Pf/C	
						42 Washing fruits and vegetables	P/Pf/C						56				Adequate ventilation and lighting; designated areas used	C	
Permit Holder shall notify customers that a copy of the most recent inspection report is available.																	Natural rubber latex gloves not used per CGS §19a-36f		
Person in Charge (Signature) <u>[Signature]</u> Date _____																	Violations Documented		
Person in Charge (Printed) <u>Ernie Richards</u>																	Date corrections due		
Inspector (Signature) <u>[Signature]</u> Date <u>6/18/26</u>																	Priority Item Violations <u>1</u>		
Inspector (Printed) <u>Katelyn Doolady</u>																	Priority Foundation Item Violations <u>2</u>		
																	Core Item Violations <u>9</u>		
																	Risk Factor/Public Health Intervention Violations <u>2</u>		
																	Repeat Risk Factor/Public Health Intervention Violations _____		
																	Good Retail Practices Violations <u>12</u>		
																	Requires Reinspection - check box if you intend to reinspect ☒		
Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violation identified by the food inspector or to hold, destroy, 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 Establishment Inspection Report

Page 2 of 3

LHD Manchester

Inspection Report Continuation Sheet

Date 6/18/26

Establishment Texas Roadhouse Town Manchester

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
handsink warm	94 F				
bar marin cooking					
tomato	40 F				
blu cheese	40 F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code.
-------------	--

Bar

SSC rough wood trim around margarita machine area
 ↳ to be replaced w/ smooth + easily cleanable

SSC bare / unfinished plywood on ceiling of cubby

38 PF fruit flies present - contact EcoLAB for treatment

note discussed keeping caps on all bottles @ bar @ closing

SLP handsink drain / plumbing not attached (cos)

10 PF no soap @ handsink

Dining Area

note All new booths / walls being replaced

SSC Kitchen entrance - cedar shingles not smooth / easily cleanable
 ↳ replacing w/ sealed wood or FRP.

Kitchen

note gasket guy - scheduled Monday 6/22/26 to evaluate

49C Floor under center monitors on cookline by floor drain unclean.

SSC Broken tiles and receding grout throughout - work to begin in near future. send plan.

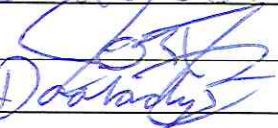
note New fryer on site due to small fire - NSF approved

49C gaskets on cookline unclean

16 PF ice machine sliding tracks unclean

note dishmachine recently de line sealed. Booster heater to be replaced

note ~~discussed~~ Dishmachine test strips

Person in Charge (Signature) 

Date 6/18/26

Inspector (Signature) 

Date 6/18/26

Food Establishment Inspection Report

Page 3 of 3

LHD Manchester

Inspection Report Continuation Sheet

Date 6/18/26

Establishment Texas Roadhouse Town Manchester

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
WIF	4F	Butcher WIC		handsink	130
		sirloin	38 F	mixing valve being replaced	
WIC		filet	38 F		
tomatoes	39 F				
ribs	38 F	side prep area cooking			
cheese	38 F	dumplings		women's bathroom	119
potato	39 F	potato	41		

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	
47c	cutting boards heavily gaged (red) (cos)
52c	WIF, ice build up present
39P	ice build up on open box of corn, voluntarily discarded.
39P	small drips of water coming from back prep sink
39P	Chill-Rite compressor for Kegs dripping over prep table (cos)
49c	Shelving in Butcher room uneven
note	Walls in butcher room proposed to be FRP'ed.
	submit punch list w/ supplier for all kitchen repairs.
	↳ inspections for work check-ins to be scheduled.
note	while plumber is onsite have them adjust customer bathroom handsinks. <u>115°F MAX</u>

Person in Charge (Signature)

Date 6/18/26

Inspector (Signature)

Date 6/18/26

Risk Category: <u>2</u>	Food Establishment Inspection Report		Page 1 of <u>2</u>
Establishment type: Permanent Temporary Mobile Other _____		Date: <u>6/4/26</u>	
Establishment <u>Thomas Smokey pit stop</u>		Time In <u>1</u> AM/PM Time Out <u>1:30</u> AM/PM	
Address <u>Lic # BN 93875</u>		LHD <u>Manchester</u>	
Town/City <u>Manchester</u>		Purpose of Inspection: Routine Pre-op	
Permit Holder <u>Darryl Thomas</u>		Reinspection _____ Other _____	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS															
Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Interventions are control measures to prevent foodborne illness or injury.															
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P=Priority item PF=Priority foundation item C=Core item V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation															
IN	OUT	N/A	N/O	Supervision	V	COS	R	IN	OUT	N/A	N/O	Protection from Contamination	V	COS	R
☒	☐	☐	☐	Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	☐	☐	☒	☐	☐	☐	Food separated and protected	P/C	☐	☐
☒	☐	☐	☐	Certified Food Protection Manager for Classes 2, 3, & 4	C	☐	☐	☒	☐	☐	☐	Food-contact surfaces: cleaned & sanitized	P/Pf/C	☐	☐
☒	☐	☐	☐					☒	☐	☐	☐	Proper disposition of returned, previously served, reconditioned, and unsafe food	P	☐	☐
Employee Health								Time/Temperature Control for Safety							
☒	☐	☐	☐	Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf	☐	☐	☐	☐	☐	☐	Proper cooking time and temperatures	P/Pf/C	☐	☐
☒	☐	☐	☐	Proper use of restriction and exclusion	P	☐	☐	☐	☐	☐	☐	Proper reheating procedures for hot holding	P	☐	☐
☒	☐	☐	☐	Written procedures for responding to vomiting and diarrheal events	Pf	☐	☐	☐	☐	☐	☐	Proper cooling time and temperatures	P	☐	☐
Good Hygienic Practices								Consumer Advisory							
☐	☐	☐	☐	Proper eating, tasting, drinking, or tobacco products use	P/C	☐	☐	☒	☐	☐	☐	Consumer advisory provided: raw/undercooked food	Pf	☐	☐
☐	☐	☐	☐	No discharge from eyes, nose, and mouth	C	☐	☐	☒	☐	☐	☐	Highly Susceptible Population			
Preventing Contamination by Hands								Food/Color Additives and Toxic Substances							
☐	☐	☐	☐	Hands clean and properly washed	P/Pf	☐	☐	☒	☐	☐	☐	Food additives: approved and properly used	P	☐	☐
☐	☐	☐	☐	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C	☐	☐	☒	☐	☐	☐	Toxic substances properly identified, stored & used	P/Pf/C	☐	☐
☒	☐	☐	☐	Adequate handwashing sinks, properly supplied/accessible	Pf/C	☐	☐	☐	☐	☐	☐	Conformance with Approved Procedures			
Approved Source								Compliance with variance/specialized process/ROP criteria/HACCP Plan							
☒	☐	☐	☐	Food obtained from approved source	P/Pf/C	☐	☐	☐	☐	☐	☐	29	☐	☐	☐
☐	☐	☐	☐	Food received at proper temperature	P/Pf	☐	☐	☐	☐	☐	☐		☐	☐	☐
☒	☐	☐	☐	Food in good condition, safe, and unadulterated	P/Pf	☐	☐	☐	☐	☐	☐		☐	☐	☐
☐	☐	☐	☐	Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	☐	☐	☐	☐	☐	☐		☐	☐	☐

GOOD RETAIL PRACTICES											
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.											
Mark OUT if numbered item is not in compliance V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation											
OUT	N/A	N/O	Safe Food and Water	V	COS	R	OUT	Proper Use of Utensils	V	COS	R
☐	☐	☐	Pasteurized eggs used where required	P	☐	☐	☐	In-use utensils: properly stored	C	☐	☐
☐	☐	☐	Water and ice from approved source	P/Pf/C	☐	☐	☐	Utensils/equipment/linens: properly stored, dried, & handled	Pf/C	☐	☐
☒	☐	☐	Variance obtained for specialized processing methods	Pf	☐	☐	☐	Single-use/single-service articles: properly stored & used	P/C	☐	☐
Food Temperature Control							Utensils and Equipment				
☐	☐	☐	Proper cooling methods used; adequate equipment for temperature control	Pf/C	☐	☐	☐	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	P/Pf/C	☐	☐
☐	☐	☐	Plant food properly cooked for hot holding	Pf	☐	☐	☐	Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	Pf/C	☐	☐
☐	☐	☐	Approved thawing methods used	Pf/C	☐	☐	☐	Non-food contact surfaces clean	C	☐	☐
☐	☐	☐	Thermometers provided and accurate	Pf/C	☐	☐	☐	Physical Facilities			
Food Identification							☐	Hot and cold water available; adequate pressure	Pf	☐	☐
☐	☐	☐	Food properly labeled; original container	Pf/C	☐	☐	☐	Plumbing installed; proper backflow devices	P/Pf/C	☐	☐
Prevention of Food Contamination							☐	Sewage and waste water properly disposed	P/Pf/C	☐	☐
☐	☐	☐	Insects, rodents, and animals not present	Pf/C	☐	☐	☐	Toilet facilities: properly constructed, supplied, & clean	Pf/C	☐	☐
☐	☐	☐	Contamination prevented during food preparation, storage & display	P/Pf/C	☐	☐	☐	Garbage and refuse properly disposed; facilities maintained	C	☐	☐
☐	☐	☐	Personal cleanliness	Pf/C	☐	☐	☐	Physical facilities installed, maintained, and clean	P/Pf/C	☐	☐
☐	☐	☐	Wiping cloths: properly used and stored	C	☐	☐	☐	Adequate ventilation and lighting; designated areas used	C	☐	☐
☐	☐	☐	Washing fruits and vegetables	P/Pf/C	☐	☐	☐	Natural rubber latex gloves not used per CGS §19a-36f		☐	☐

Permit Holder shall notify customers that a copy of the most recent inspection report is available.											
Person in Charge (Signature) <u>[Signature]</u> Date <u>6/4/2026</u>						Violations documented					
Person in Charge (Printed) <u>Darryl Thomas</u>						Priority Item Violations					
Inspector (Signature) <u>[Signature]</u> Date <u>6/4/26</u>						Priority Foundation Item Violations					
Inspector (Printed) <u>Lauren Grandy</u>						Core Item Violations					
						Risk Factor/Public Health Intervention Violations					
						Repeat Risk Factor/Public Health Intervention Violations					
						Good Retail Practices Violations					
						Requires Reinspection - check box if you intend to reinspect					

Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violation identified by the food inspector or to hold, destroy, 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.

LHD Manchester

Inspection Report Continuation Sheet

Date 6/4/26

Establishment Thomas Smokey pit stop Town Manchester

TEMPERATURE OBSERVATIONS

[illegible]

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: Darryl Thomas
allergen awareness on sign
very clean + organized
good storage of equipment
Thermometer / wipes
Test strips available

no violations observed

Person in Charge (Signature)

Date 6/4/29

Inspector (Signature)

Date 6/4/26

Risk Category: <u>2</u>		Food Establishment Inspection Report		Page 1 of <u>2</u>																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																										
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Establishment <u>Verplanck Elementary</u>				Time In <u>10</u> AM/PM Time Out _____ AM/PM																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																										
Address <u>126 Olcott St.</u>				LHD <u>Manchester</u>																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																										
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Permit Holder <u>B.O.E. Melissa - CFPM on site</u>				Reinspection Other _____																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																										
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☒	☒	☐	☐	Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	☐	☐	☒	☒	☐	☐	Food separated and protected	P/C	☐	☐																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																															
☒	☒	☐	☐	Certified Food Protection Manager for Classes 2, 3, & 4	C	☐	☐	☒	☒	☐	☐	Food-contact surfaces: cleaned & sanitized	P/Pf/C	☐	☐																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																															
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☒	☒	☐	☐	Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf	☐	☐	☐	☐	☐	☒	Proper cooking time and temperatures	P/Pf/C	☐	☐																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																															
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☐	☐	☐	☒	Proper eating, tasting, drinking, or tobacco products use	P/C	☐	☐	☐	☐	☐	☒	Consumer advisory provided: raw/undercooked food	Pf	☐	☐																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																															
☐	☐	☐	☒	No discharge from eyes, nose, and mouth	C	☐	☐	☐	☐	☐	☒	Highly Susceptible Population	P/C	☐	☐																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																															
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☒	☒	☐	☐	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C	☐	☐	☒	☒	☐	☐	Toxic substances properly identified, stored & used	P/Pf/C	☐	☐																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																															
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☐	☐	☒	Variance obtained for specialized processing methods	Pf	☐	☐	☐	Single-use/single-service articles: properly stored & used	P/C	☐	☐																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																			
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☐	☐	☐	Proper cooling methods used; adequate equipment for temperature control	Pf/C	☐	☐	☐	Gloves used properly	C	☐	☐																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																			
☐	☐	☒	Plant food properly cooked for hot holding	Pf	☐	☐	Physical Facilities																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																							
☐	☐	☒	Approved thawing methods used	Pf/C	☐	☐	☐	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	P/Pf/C	☐	☐																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																			
☐	☐	☐	Thermometers provided and accurate	Pf/C	☐	☐	☐	Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	Pf/C	☐	☐																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																			
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☐	☐	☐	Food properly labeled; original container	Pf/C	☐	☐	Violations documented																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																							
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☐	☐	☐	Insects, rodents, and animals not present	Pf/C	☐	☐	Priority Item Violations	_____	#	_____																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																				
☐	☐	☐	Contamination prevented during food preparation, storage & display	P/Pf/C	☐	☐	Priority Foundation Item Violations	_____		_____																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																				
☐	☐	☐	Personal cleanliness	Pf/C	☐	☐	Core Item Violations	<u>9/2/26</u>		<u>1</u>																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																				
☐	☐	☐	Wiping cloths: properly used and stored	C	☐	☐	Risk Factor/Public Health Intervention Violations	_____		_____																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																				
☐	☐	☐	Washing fruits and vegetables	P/Pf/C	☐	☐	Repeat Risk Factor/Public Health Intervention Violations	_____		_____																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																				
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Person in Charge (Signature) <u>Melissa Sirignano</u> Date <u>6/2/26</u>						Requires Reinspection - check box if you intend to reinspect																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																								
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Inspector (Signature) <u>R. Grandy</u> Date <u>6/2/26</u>						☐																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																								
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Page 2 of 2

Inspection Report Continuation Sheet

Date 6/2/26

Town Manchester

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Hot hold - hot dog	139°F	wic	35°F	hot water	102°F
Hamburger	138°F	cut strawberries	41°F	sanitizer bucket	200-400
French Fries	149°F	cut cucumber	38°F		
hot hold units	178°F/175°F	wif	-4°F	prep sink-h.w	116°F
Milk cooler	36°F/41°F			3 day H.W.	122°F
Reach in	38°F			dish machine	
grapes	41°F			wash 168°F Rinse	193°F

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code.

Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code.
	CFCM: Melissa
5bc	cleaning equipment/brooms on floor
note	logs available
↓	very clean/organized throughout
	good handwashing
↓	good glove use
	no ill employees
	thermometer/Test strips available
	email lrandy@Manchesterct.gov once above violations corrected

Markus J. ...

6/2/26

K. Brandy

6/2/26

Risk Category: <u>4</u>	Food Establishment Inspection Report	Page 1 of <u>2</u>																	
Establishment type: <u>Permanent</u> Temporary Mobile Other _____		Date: <u>6/2/26</u>																	
Establishment: <u>West Hill Gardens</u>		Time In: <u>9</u> AM/PM Time Out: _____ AM/PM																	
Address: <u>10 Ada Lane</u>		LHD: <u>Manchester</u>																	
Town/City: <u>Manchester</u>		Purpose of Inspection: <u>Routine</u> Pre-op																	
Permit Holder: <u>Jamal</u>		Reinspection Other _____																	
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																			
Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Interventions are control measures to prevent foodborne illness or injury.																			
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered item IN=in compliance OUT=not in compliance N/A=not applicable N/O=not observed																			
P=Priority item Pf=Priority foundation item C=Core item V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation																			
IN	OUT	N/A	N/O	Supervision	V	COS	R	IN	OUT	N/A	N/O	Protection from Contamination	V	COS	R				
☒	☐	☐	☐	1 Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	☐	☐	☒	☐	☐	☐	15 Food separated and protected	P/C	☐	☐				
☒	☐	☐	☐	2 Certified Food Protection Manager for Classes 2, 3, & 4	C	☐	☐	☒	☐	☐	☐	16 Food-contact surfaces: cleaned & sanitized	P/Pf/C	☐	☐				
☒	☐	☐	☐	Employee Health				☒	☐	☐	☐	17 Proper disposition of returned, previously served, reconditioned, and unsafe food	P	☐	☐				
☒	☐	☐	☐	3 Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf	☐	☐	☐	☐	☐	☐	Time/Temperature Control for Safety							
☒	☐	☐	☐	4 Proper use of restriction and exclusion	P	☐	☐	☐	☐	☐	☐	18 Proper cooking time and temperatures	P/Pf/C	☐	☐				
☒	☐	☐	☐	5 Written procedures for responding to vomiting and diarrheal events	Pf	☐	☐	☐	☐	☐	☐	19 Proper reheating procedures for hot holding	P	☐	☐				
☐	☐	☐	☐	Good Hygienic Practices				☐	☐	☐	☐	20 Proper cooling time and temperatures	P	☐	☐				
☐	☐	☐	☐	6 Proper eating, tasting, drinking, or tobacco products use	P/C	☐	☐	☐	☐	☐	☐	21 Proper hot holding temperatures	P	☐	☐				
☐	☐	☐	☐	7 No discharge from eyes, nose, and mouth	C	☐	☐	☐	☐	☐	☐	22 Proper cold holding temperatures	P	☐	☐				
☒	☐	☐	☐	Preventing Contamination by Hands				☐	☐	☐	☐	23 Proper date marking and disposition	P/Pf	☐	☐				
☒	☐	☐	☐	8 Hands clean and properly washed	P/Pf	☐	☐	☐	☐	☐	☐	24 Time as a public health control: procedures and records	P/Pf/C	☐	☐				
☒	☐	☐	☐	9 No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C	☐	☐	☐	☐	☐	☐	Consumer Advisory							
☒	☐	☐	☐	10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	☐	☐	☐	☐	☐	☐	25 Consumer advisory provided: raw/undercooked food	Pf	☐	☐				
☒	☐	☐	☐	Approved Source				☐	☐	☐	☐	26 Pasteurized foods used; prohibited foods not offered	P/C	☐	☐				
☒	☐	☐	☐	11 Food obtained from approved source	P/Pf/C	☐	☐	☐	☐	☐	☐	Food/Color Additives and Toxic Substances							
☒	☐	☐	☐	12 Food received at proper temperature	P/Pf	☐	☐	☐	☐	☐	☐	27 Food additives: approved and properly used	P	☐	☐				
☒	☐	☐	☐	13 Food in good condition, safe, and unadulterated	P/Pf	☐	☐	☐	☐	☐	☐	28 Toxic substances properly identified, stored & used	P/Pf/C	☐	☐				
☐	☐	☐	☐	14 Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	☐	☐	☐	☐	☐	☐	Conformance with Approved Procedures							
☐	☐	☐	☐	GOOD RETAIL PRACTICES								☐	☐	☐	☐				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.																			
Mark OUT if numbered item is not in compliance V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation																			
OUT	N/A	N/O	V	Safe Food and Water	V	COS	R	OUT	N/A	N/O	V	Proper Use of Utensils	V	COS	R				
☐	☐	☐	☐	30 Pasteurized eggs used where required	P	☐	☐	☐	☐	☐	☐	43 In-use utensils: properly stored	C	☐	☐				
☐	☐	☐	☐	31 Water and ice from approved source	P/Pf/C	☐	☐	☐	☐	☐	☐	44 Utensils/equipment/linens: properly stored, dried, & handled	Pf/C	☐	☐				
☐	☐	☐	☐	32 Variance obtained for specialized processing methods	Pf	☐	☐	☐	☐	☐	☐	45 Single-use/single-service articles: properly stored & used	P/C	☐	☐				
☐	☐	☐	☐	Food Temperature Control				☐	☐	☐	☐	46 Gloves used properly	C	☐	☐				
☐	☐	☐	☐	33 Proper cooling methods used; adequate equipment for temperature control	Pf/C	☐	☐	☐	☐	☐	☐	Utensils and Equipment							
☐	☐	☐	☐	34 Plant food properly cooked for hot holding	Pf	☐	☐	☐	☐	☐	☐	47 Food and non-food contact surfaces cleanable, properly designed, constructed, and used	P/Pf/C	☐	☐				
☐	☐	☐	☐	35 Approved thawing methods used	Pf/C	☐	☐	☐	☐	☐	☐	48 Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	Pf/C	☐	☐				
☐	☐	☐	☐	36 Thermometers provided and accurate	Pf/C	☐	☐	☐	☐	☐	☐	49 Non-food contact surfaces clean	C	☐	☐				
☐	☐	☐	☐	Food Identification				☐	☐	☐	☐	Physical Facilities							
☐	☐	☐	☐	37 Food properly labeled; original container	Pf/C	☐	☐	☐	☐	☐	☐	50 Hot and cold water available; adequate pressure	Pf	☐	☐				
☐	☐	☐	☐	Prevention of Food Contamination				☐	☐	☐	☐	51 Plumbing installed; proper backflow devices	P/Pf/C	☐	☐				
☐	☐	☐	☐	38 Insects, rodents, and animals not present	Pf/C	☐	☐	☐	☐	☐	☐	52 Sewage and waste water properly disposed	P/Pf/C	☐	☐				
☐	☐	☐	☐	39 Contamination prevented during food preparation, storage & display	P/Pf/C	☐	☐	☐	☐	☐	☐	53 Toilet facilities: properly constructed, supplied, & clean	Pf/C	☐	☐				
☐	☐	☐	☐	40 Personal cleanliness	Pf/C	☐	☐	☐	☐	☐	☐	54 Garbage and refuse properly disposed; facilities maintained	C	☐	☐				
☐	☐	☐	☐	41 Wiping cloths: properly used and stored	C	☐	☐	☐	☐	☐	☐	55 Physical facilities installed, maintained, and clean	P/Pf/C	☐	☐				
☐	☐	☐	☐	42 Washing fruits and vegetables	P/Pf/C	☐	☐	☐	☐	☐	☐	56 Adequate ventilation and lighting; designated areas used	C	☐	☐				
Natural rubber latex gloves not used per CGS §19a-36f																			
Permit Holder shall notify customers that a copy of the most recent inspection report is available.																			
Person in Charge (Signature) <u>Kamal</u>				Date <u>6/2/26</u>				Violations documented				Date corrections due				#			
Person in Charge (Printed)								Priority Item Violations				<u>6/2/26</u>				<u>1</u>			
Inspector (Signature) <u>L. Grandy</u>				Date <u>6/2/26</u>				Priority Foundation Item Violations				<u>9/2/26</u>				<u>2</u>			
Inspector (Printed) <u>Lauren Grandy</u>								Core Item Violations								<u>1</u>			
Risk Factor/Public Health Intervention Violations																<u>1</u>			
Repeat Risk Factor/Public Health Intervention Violations																			
Good Retail Practices Violations																<u>2</u>			
Requires Reinspection - check box if you intend to reinspect																			
Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violation identified by the food inspector or to hold, destroy, 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 Establishment Inspection Report

Page 2 of 2

LHD Manchester

Inspection Report Continuation Sheet

Date 6/2/26

Establishment West Hill Gardens Town Manchester

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Advantage	39F	Freezer	-10F	hot water-h.s.	96F
5 Bologna	40F	Freezer	-10F	hot water-3 bay	122F
Cucumber	41F			quat sanitizer	200-400 ppm
Advantage				dish machine	✓
Cheese	41F				
Chicken	40F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code.

Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code.
	CFPM: Wayne
note	overall clean + organized
49c	wall behind dish machine unclean
note	good glove use
52c	stagnant water in mop bucket
note	thermometer/test strips available
note	delivery came - putting boxes away
16pf	interior 2 door Freezer in dry storage / office room unclean (bottom)
note	prep only - no cooking, cooling, reheating, hot holding



email Lgrandy@Manchesterct.gov with corrective actions to above violations

Person in Charge (Signature)

Kamal Amal

Date 6/2/26

Inspector (Signature)

L. Grandy

Date 6/2/26



Manchester Health Department

479 Main Street

Manchester, CT 06040

Page 1 of 1

* plan review Meeting

Establishment: coffee
vaz house

Date of Inspection:

6/22/26

- commercial NSF shelving required
- mop sink to be moved
- discussed at least one drain board/above shelving
- discussed moving mop sink back to restroom
- 3 bay sink / add handsink to back room
- replace mop sink with prep sink at front counter area

* submit revised plan for final review / approval
with spec sheets for added equipment
(prep sink, mop sink, shelving)

- Reach out to:

- Fire Marshal office
- Manchester water + sewer - F&B permit
- building dept
- Tenancy permit → building dept

Initial (Inspector)

L.G.

Initial (Person in Charge)

Z.J. *[Signature]*



Manchester Health Department

479 Main Street
Manchester, CT 06040

Page 1 of 1

Establishment:	Date of Inspection:
Between Rounds	6/22/26
Pre-Operational Inspection.	
RPD on site w/ Ajay and new owner Ram D.	
* Payment for FSL required. \$200 fee. can call main line or pay by cash/check in person.	
- Tape around FRP between WIC/WIF, not approved.	
- Evaluating options for egg cooking. Need more info from manufacturer.	
- 2 CFPM certs - good	
- verify interior thermometers in all units.	
- create cleaning Schedule for daily, weekly, monthly tasks.	
- New owners to officially take 6/23/26. ↳ permit to be issued, mailed to address on application.	
Initial (Inspector)	Initial (Person in Charge)
K. Dudoddy	P.A.

Risk Category: <u>1</u>	Food Establishment Inspection Report		Page 1 of <u>2</u>
Establishment type: <u>Permanent</u> Temporary Mobile Other _____		Date: <u>4/10/26</u>	
Establishment <u>quick daily Mart</u>		Time In <u>2</u> AM/PM Time Out <u>2:30</u> AM/PM	
Address <u>179 Spruce St</u>		LHD <u>Manchester</u>	
Town/City <u>Manchester</u>		Purpose of Inspection: Routine <u>Pre-op</u>	
Permit Holder _____		Reinspection Other _____	



FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS															
Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Interventions are control measures to prevent foodborne illness or injury.															
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered item IN=in compliance OUT=not in compliance N/A=not applicable N/O=not observed															
P=Priority item Pf=Priority foundation item C=Core item V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation															
IN	OUT	N/A	N/O	Supervision	V	COS	R	IN	OUT	N/A	N/O	Protection from Contamination	V	COS	R
☒	☐	☐	☐	1 Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	☐	☐	☒	☐	☐	☐	15 Food separated and protected	P/C	☐	☐
☐	☐	☐	☒	2 Certified Food Protection Manager for Classes 2, 3, & 4	C	☐	☐	☒	☐	☐	☐	16 Food-contact surfaces: cleaned & sanitized	P/Pf/C	☐	☐
☒	☐	☐	☐	Employee Health				☒	☐	☐	☐	Time/Temperature Control for Safety			
☒	☐	☐	☐	3 Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf	☐	☐	☐	☐	☐	☐	18 Proper cooking time and temperatures	P/Pf/C	☐	☐
☒	☐	☐	☐	4 Proper use of restriction and exclusion	P	☐	☐	☐	☐	☐	☐	19 Proper reheating procedures for hot holding	P	☐	☐
☒	☐	☐	☐	5 Written procedures for responding to vomiting and diarrheal events	Pf	☐	☐	☐	☐	☐	☐	20 Proper cooling time and temperatures	P	☐	☐
☐	☐	☐	☒	Good Hygienic Practices				☐	☐	☐	☐	21 Proper hot holding temperatures	P	☐	☐
☐	☐	☐	☒	6 Proper eating, tasting, drinking, or tobacco products use	P/C	☐	☐	☐	☐	☐	☐	22 Proper cold holding temperatures	P	☐	☐
☐	☐	☐	☒	7 No discharge from eyes, nose, and mouth	C	☐	☐	☐	☐	☐	☐	23 Proper date marking and disposition	P/Pf	☐	☐
☐	☐	☐	☒	Preventing Contamination by Hands				☐	☐	☐	☐	24 Time as a public health control: procedures and records	P/Pf/C	☐	☐
☐	☐	☐	☒	8 Hands clean and properly washed	P/Pf	☐	☐	☐	☐	☐	☐	Consumer Advisory			
☐	☐	☐	☒	9 No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C	☐	☐	☐	☐	☐	☐	25 Consumer advisory provided: raw/undercooked food	Pf	☐	☐
☒	☐	☐	☐	10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	☐	☐	☐	☐	☐	☐	Highly Susceptible Population			
☒	☐	☐	☐	Approved Source				☐	☐	☐	☐	26 Pasteurized foods used; prohibited foods not offered	P/C	☐	☐
☒	☐	☐	☐	11 Food obtained from approved source	P/Pf/C	☐	☐	☐	☐	☐	☐	Food/Color Additives and Toxic Substances			
☒	☐	☐	☐	12 Food received at proper temperature	P/Pf	☐	☐	☐	☐	☐	☐	27 Food additives: approved and properly used	P	☐	☐
☒	☐	☐	☐	13 Food in good condition, safe, and unadulterated	P/Pf	☐	☐	☐	☐	☐	☐	28 Toxic substances properly identified, stored & used	P/Pf/C	☐	☐
☐	☐	☐	☒	14 Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	☐	☐	☐	☐	☐	☐	Conformance with Approved Procedures			
☐	☐	☐	☒	GOOD RETAIL PRACTICES				☐	☐	☐	☐	29 Compliance with variance/specialized process/ROP criteria/HACCP Plan	P/Pf/C	☐	☐

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.														
Mark OUT if numbered item is not in compliance V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation														
OUT	N/A	N/O	Safe Food and Water	V	COS	R	OUT	Proper Use of Utensils	V	COS	R			
☐	☐	☐	30 Pasteurized eggs used where required	P	☐	☐	☐	43 In-use utensils: properly stored	C	☐	☐			
☐	☐	☐	31 Water and ice from approved source	P/Pf/C	☐	☐	☐	44 Utensils/equipment/linens: properly stored, dried, & handled	Pf/C	☐	☐			
☐	☐	☐	32 Variance obtained for specialized processing methods	Pf	☐	☐	☐	45 Single-use/single-service articles: properly stored & used	P/C	☐	☐			
☐	☐	☐	Food Temperature Control				☐	46 Gloves used properly	C	☐	☐			
☐	☐	☐	33 Proper cooling methods used; adequate equipment for temperature control	Pf/C	☐	☐	☐	Utensils and Equipment						
☐	☐	☐	34 Plant food properly cooked for hot holding	Pf	☐	☐	☐	47 Food and non-food contact surfaces cleanable, properly designed, constructed, and used	P/Pf/C	☐	☐			
☐	☐	☐	35 Approved thawing methods used	Pf/C	☐	☐	☐	48 Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	Pf/C	☐	☐			
☐	☐	☐	36 Thermometers provided and accurate	Pf/C	☐	☐	☐	49 Non-food contact surfaces clean	C	☐	☐			
☐	☐	☐	Food Identification				☐	Physical Facilities						
☐	☐	☐	37 Food properly labeled; original container	Pf/C	☐	☐	☐	50 Hot and cold water available; adequate pressure	Pf	☐	☐			
☐	☐	☐	Prevention of Food Contamination				☐	51 Plumbing installed; proper backflow devices	P/Pf/C	☐	☐			
☐	☐	☐	38 Insects, rodents, and animals not present	Pf/C	☐	☐	☐	52 Sewage and waste water properly disposed	P/Pf/C	☐	☐			
☒	☐	☐	39 Contamination prevented during food preparation, storage & display	P/Pf/C	☐	☐	☒	53 Toilet facilities: properly constructed, supplied, & clean	Pf/C	☐	☐			
☐	☐	☐	40 Personal cleanliness	Pf/C	☐	☐	☒	54 Garbage and refuse properly disposed; facilities maintained	C	☐	☐			
☐	☐	☐	41 Wiping cloths: properly used and stored	C	☐	☐	☒	55 Physical facilities installed, maintained, and clean	P/Pf/C	☐	☐			
☐	☐	☐	42 Washing fruits and vegetables	P/Pf/C	☐	☐	☒	56 Adequate ventilation and lighting; designated areas used	C	☐	☐			
Permit Holder shall notify customers that a copy of the most recent inspection report is available.												☐	Natural rubber latex gloves not used per CGS §19a-36f	

Person in Charge (Signature) <u>Sam</u>	Date <u>06/10/26</u>	
Person in Charge (Printed) <u>Sam</u>		
Inspector (Signature) <u>Lauren Brandy</u>	Date <u>6/10/26</u>	
Inspector (Printed) <u>Lauren Brandy</u>		

Violations documented	Date corrections due	#
Priority Item Violations		
Priority Foundation Item Violations	<u>4/20/26</u>	<u>3</u>
Core Item Violations	<u>6/10/26</u>	<u>3</u>
Risk Factor/Public Health Intervention Violations		
Repeat Risk Factor/Public Health Intervention Violations		
Good Retail Practices Violations		
Requires Reinspection - check box if you intend to reinspect		<u>6</u>

Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violation identified by the food inspector or to hold, destroy, 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.

reinspection: 6/22/26

Food Establishment Inspection Report

Page 2 of 2

LHD Manchester

Inspection Report Continuation Sheet

Date 6/10/26

Establishment Quick Daily Mart Town Manchester

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
cold unit - cheese	38F				
Freezer - Novelties	0F				
Freezer - Novelties	0F				
standing Freezer	0F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code.
note	clean shelves throughout
note	discussed soda cans in boxes on the ground
55C	Floor to be completed by contractor
note	Frozen novelties, eggs, milk, cheese, pre-packaged
55C	do not block bathroom door
53pF	Toilet seat cover broken
53pF	handwash sink in restroom unaccessible
39C	soda storage in restroom - to be moved in store front
53pF	no paper towels in restroom
	- Food service license issued, Health dept will be back in 10 days ~ 6/22/26 for reinspection to above violations

Person in Charge (Signature) Sam

Date 06/10/2026

Inspector (Signature) A. Brimley

Date 6/10/26

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

Page 2 of 2
e 6/18/26

Inspection Report Continuation Sheet

Date 6/18/26

Town Manhasset CV

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
undercooler refrigeration	4F			hot water - h.s.	87F
display case	39F			hot water - h.s.	89F
				hot water - h.s.	112F
Bay Marie	37F			hot water - h.s.	112F
				hot water - 3 bay	112F
WIF	89F			hot water - prep	112F
WIC	37F				
				Restroom - h.w.	108F

Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code.
	C.F.P.M.: Arif
note	wash/rinse/sanitize all equipment prior to use
2247p	walk in Freezer @ 89F - not functioning properly - person in charge to put in call this day
note	- Thermometers available
note	- Test strips/bleach available
	email Lgrandy@manchesterct.gov with invoice of WIF fixed
note	allergen statement on site Catsye coming to put traps/pest control
*X	per Fire Marshal Wayne, okay to bring people in for training only. Reach out to Fire Marshall when system completed for inspection ↳ if approved by FMO → Then Food service license will be issued

Date 6/18/21

Date 6/18/76

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

Food Establishment Inspection Report

Page 2 of 2

LHD manchester

Inspection Report Continuation Sheet

Date 6/4/26

Establishment Dunkin (Fast Freddie's) Town manchester

Reinspection 6/17/26

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Delfield Fridge		VLC Fridge		handsink	97
Sausage	50F	bat milk	39F	3 bay	117
Cream cheese	49F	Hash Brown-sandwich	38F	quat bucket	200pp
American cheese	48F	Sausage	39F		
4-drawer delfield		Egg	38F		
Sausage	39F	Cheese	40F		
egg	38F	Cheese-Sandwich station	38F		
EGG-Hot Holding	159F	Egg-Sandwich station	37F		

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
- 43C spoons stored in stagnant water cup
 - 49C handsink by drive thru unclean, rag in sink
 - 15C crossaints not protected
 - 10PF handsink used as dump sink by ice machine
 - 15C ice bin (portable) not protected
 - 47C fridge handle of Delfield unit damaged | uncleanable
 - 2C no CFPM on site, Aimee CFPM onsite
 - 47C Delfield fridge not holding temp. All TCS Food above 41F voluntarily discarded
 - 22P sausage, cream cheese, american cheese in Delfield above 41F
↳ see temp above
 - NOTE hot holding oven stocked but turned off. PIC^{said} no more hot holding, was cleaning up.
 - 49C floor under equipment generally unclean
 - 8P improper glove use | lack of handwashing
 - 46C

CFPM must be on site to be operating. Repeat issue.
Discussed requirement w/store management
Do not stock reach-in Delfield w/ any TCS foods until repaired and cold holding at 41°F or below.
Reinspection required.

Person in Charge (Signature) 

Date 6/4/26

Inspector (Signature) K. Doolady

Date 6/4/26

Page 1 of 1

Inspection Report Continuation Sheet

Date 6/17/26

[illegible][illegible]

Date 6/17/26

Date 6/17/26

Risk Category: <u>3</u>		Food Establishment Inspection Report		Page 1 of <u>4</u>																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																															
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knowledge, responsibilities and reporting</td><td>P/Pf</td><td>☐</td><td>☐</td><td>18</td><td>☒</td><td>☐</td><td>☐</td><td>Proper cooking time and temperatures</td><td>☐</td><td>☐</td><td>☐</td></tr><tr><td>4</td><td>☒</td><td>☐</td><td>☐</td><td>Proper use of restriction and exclusion</td><td>P</td><td>☐</td><td>☐</td><td>19</td><td>☒</td><td>☐</td><td>☐</td><td>Proper reheating procedures for hot holding</td><td>☐</td><td>☐</td><td>☐</td></tr><tr><td>5</td><td>☒</td><td>☐</td><td>☐</td><td>Written procedures for responding to vomiting and diarrheal events</td><td>Pf</td><td>☐</td><td>☐</td><td>20</td><td>☒</td><td>☐</td><td>☐</td><td>Proper cooling time and temperatures</td><td>☐</td><td>☐</td><td>☐</td></tr><tr><td colspan="8" style="text-align:center">Good Hygienic Practices</td><td colspan="8" style="text-align:center">Consumer Advisory</td></tr><tr><td>6</td><td>☒</td><td>☐</td><td>☐</td><td>Proper eating, tasting, drinking, or tobacco products use</td><td>P/C</td><td>☐</td><td>☐</td><td>21</td><td>☒</td><td>☐</td><td>☐</td><td>Proper hot holding temperatures</td><td>☐</td><td>☐</td><td>☐</td></tr><tr><td>7</td><td>☒</td><td>☐</td><td>☐</td><td>No discharge from eyes, nose, and mouth</td><td>C</td><td>☐</td><td>☐</td><td>22</td><td>☒</td><td>☐</td><td>☐</td><td>Proper cold holding temperatures</td><td>☐</td><td>☐</td><td>☐</td></tr><tr><td colspan="8" style="text-align:center">Preventing Contamination by Hands</td><td colspan="8" style="text-align:center">Highly Susceptible Population</td></tr><tr><td>8</td><td>☒</td><td>☐</td><td>☐</td><td>Hands clean and properly washed</td><td>P/Pf</td><td>☐</td><td>☐</td><td>23</td><td>☒</td><td>☐</td><td>☐</td><td>Proper date marking and disposition</td><td>☐</td><td>☐</td><td>☐</td></tr><tr><td>9</td><td>☒</td><td>☐</td><td>☐</td><td>No bare hand contact with RTE food or a pre-approved alternative procedure properly followed</td><td>P/Pf/C</td><td>☐</td><td>☐</td><td>24</td><td>☒</td><td>☐</td><td>☐</td><td>Time as a public health control: procedures and records</td><td>☐</td><td>☐</td><td>☐</td></tr><tr><td>10</td><td>☒</td><td>☐</td><td>☐</td><td>Adequate handwashing sinks, properly supplied/accessible</td><td>Pf/C</td><td>☐</td><td>☐</td><td>25</td><td>☒</td><td>☐</td><td>☐</td><td>Consumer advisory provided: raw/undercooked food</td><td>☐</td><td>☐</td><td>☐</td></tr><tr><td colspan="8" style="text-align:center">Approved Source</td><td colspan="8" style="text-align:center">Food/Color Additives and Toxic Substances</td></tr><tr><td>11</td><td>☒</td><td>☐</td><td>☐</td><td>Food obtained from approved source</td><td>P/Pf/C</td><td>☐</td><td>☐</td><td>26</td><td>☒</td><td>☐</td><td>☐</td><td>Pasteurized foods used; 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knowledge, responsibilities and reporting	P/Pf	☐	☐	18	☒	☐	☐	Proper cooking time and temperatures	☐	☐	☐	4	☒	☐	☐	Proper use of restriction and exclusion	P	☐	☐	19	☒	☐	☐	Proper reheating procedures for hot holding	☐	☐	☐	5	☒	☐	☐	Written procedures for responding to vomiting and diarrheal events	Pf	☐	☐	20	☒	☐	☐	Proper cooling time and temperatures	☐	☐	☐	Good Hygienic Practices								Consumer Advisory								6	☒	☐	☐	Proper eating, tasting, drinking, or tobacco products use	P/C	☐	☐	21	☒	☐	☐	Proper hot holding temperatures	☐	☐	☐	7	☒	☐	☐	No discharge from eyes, nose, and mouth	C	☐	☐	22	☒	☐	☐	Proper cold holding temperatures	☐	☐	☐	Preventing Contamination by Hands								Highly Susceptible Population								8	☒	☐	☐	Hands clean and properly washed	P/Pf	☐	☐	23	☒	☐	☐	Proper date marking and disposition	☐	☐	☐	9	☒	☐	☐	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C	☐	☐	24	☒	☐	☐	Time as a public health control: procedures and records	☐	☐	☐	10	☒	☐	☐	Adequate handwashing sinks, properly supplied/accessible	Pf/C	☐	☐	25	☒	☐	☐	Consumer advisory provided: raw/undercooked food	☐	☐	☐	Approved Source								Food/Color Additives and Toxic Substances								11	☒	☐	☐	Food obtained from approved source	P/Pf/C	☐	☐	26	☒	☐	☐	Pasteurized foods used; 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2	☒	☐	☐	Certified Food Protection Manager for Classes 2, 3, & 4	C	☐	☐	16	☒	☐	☐	Food-contact surfaces: cleaned & sanitized	☒	☐	☐																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																				
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3	☒	☐	☐	Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf	☐	☐	18	☒	☐	☐	Proper cooking time and temperatures	☐	☐	☐																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																				
4	☒	☐	☐	Proper use of restriction and exclusion	P	☐	☐	19	☒	☐	☐	Proper reheating procedures for hot holding	☐	☐	☐																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																				
5	☒	☐	☐	Written procedures for responding to vomiting and diarrheal events	Pf	☐	☐	20	☒	☐	☐	Proper cooling time and temperatures	☐	☐	☐																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																				
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6	☒	☐	☐	Proper eating, tasting, drinking, or tobacco products use	P/C	☐	☐	21	☒	☐	☐	Proper hot holding temperatures	☐	☐	☐																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																				
7	☒	☐	☐	No discharge from eyes, nose, and mouth	C	☐	☐	22	☒	☐	☐	Proper cold holding temperatures	☐	☐	☐																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																				
Preventing Contamination by Hands								Highly Susceptible Population																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																											
8	☒	☐	☐	Hands clean and properly washed	P/Pf	☐	☐	23	☒	☐	☐	Proper date marking and disposition	☐	☐	☐																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																				
9	☒	☐	☐	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C	☐	☐	24	☒	☐	☐	Time as a public health control: procedures and records	☐	☐	☐																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																				
10	☒	☐	☐	Adequate handwashing sinks, properly supplied/accessible	Pf/C	☐	☐	25	☒	☐	☐	Consumer advisory provided: raw/undercooked food	☐	☐	☐																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																				
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11	☒	☐	☐	Food obtained from approved source	P/Pf/C	☐	☐	26	☒	☐	☐	Pasteurized foods used; prohibited foods not offered	☐	☐	☐																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																				
12	☒	☐	☐	Food received at proper temperature	P/Pf	☐	☐	27	☒	☐	☐	Food additives: approved and properly used	☐	☐	☐																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																				
13	☒	☐	☐	Food in good condition, safe, and unadulterated	P/Pf	☐	☐	28	☒	☐	☐	Toxic substances properly identified, stored & used	☐	☐	☐																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																				
14	☒	☐	☐	Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	☐	☐	Conformance with Approved Procedures																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																											
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Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.						Mark OUT if numbered item is not in compliance V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																													
<table border="1" style="width:100%"><thead><tr><th>OUT</th><th>N/A</th><th>N/O</th><th>Safe Food and Water</th><th>V</th><th>COS</th><th>R</th><th>OUT</th><th>N/A</th><th>N/O</th><th>Proper Use of Utensils</th><th>V</th><th>COS</th><th>R</th></tr></thead><tbody><tr><td>30</td><td>☐</td><td>☐</td><td>☐</td><td>Pasteurized eggs used where required</td><td>P</td><td>☐</td><td>☐</td><td>43</td><td>☒</td><td>☐</td><td>☐</td><td>In-use utensils: properly stored</td><td>☒</td><td>☐</td><td>☐</td></tr><tr><td>31</td><td>☐</td><td>☐</td><td>☐</td><td>Water and ice from approved source</td><td>P/Pf/C</td><td>☐</td><td>☐</td><td>44</td><td>☒</td><td>☐</td><td>☐</td><td>Utensils/equipment/linens: properly stored, dried, & handled</td><td>☒</td><td>☐</td><td>☐</td></tr><tr><td>32</td><td>☐</td><td>☐</td><td>☐</td><td>Variance obtained for specialized processing methods</td><td>Pf</td><td>☐</td><td>☐</td><td>45</td><td>☒</td><td>☐</td><td>☐</td><td>Single-use/single-service articles: properly stored & used</td><td>☐</td><td>☐</td><td>☐</td></tr><tr><td colspan="7" style="text-align:center">Food Temperature Control</td><td colspan="7" style="text-align:center">Utensils and Equipment</td></tr><tr><td>33</td><td>☐</td><td>☐</td><td>☐</td><td>Proper cooling methods used; adequate equipment for temperature control</td><td>Pf/C</td><td>☐</td><td>☐</td><td>46</td><td>☒</td><td>☐</td><td>☐</td><td>Gloves used properly</td><td>☐</td><td>☐</td><td>☐</td></tr><tr><td>34</td><td>☒</td><td>☐</td><td>☐</td><td>Plant food properly cooked for hot holding</td><td>Pf</td><td>☐</td><td>☐</td><td>47</td><td>☒</td><td>☐</td><td>☐</td><td>Food and non-food contact surfaces cleanable, properly designed, constructed, and used</td><td>☐</td><td>☐</td><td>☐</td></tr><tr><td>35</td><td>☒</td><td>☐</td><td>☐</td><td>Approved thawing methods used</td><td>Pf/C</td><td>☐</td><td>☐</td><td>48</td><td>☒</td><td>☐</td><td>☐</td><td>Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available</td><td>☐</td><td>☐</td><td>☐</td></tr><tr><td>36</td><td>☒</td><td>☐</td><td>☐</td><td>Thermometers provided and accurate</td><td>Pf/C</td><td>☐</td><td>☐</td><td>49</td><td>☒</td><td>☐</td><td>☐</td><td>Non-food contact surfaces clean</td><td>☐</td><td>☐</td><td>☐</td></tr><tr><td colspan="7" style="text-align:center">Food Identification</td><td colspan="7" style="text-align:center">Physical Facilities</td></tr><tr><td>37</td><td>☒</td><td>☐</td><td>☐</td><td>Food properly labeled; original container</td><td>P/C</td><td>☐</td><td>☐</td><td>50</td><td>☐</td><td>☐</td><td>☐</td><td>Hot and cold water available; adequate pressure</td><td>☐</td><td>☐</td><td>☐</td></tr><tr><td colspan="7" style="text-align:center">Prevention of Food Contamination</td><td colspan="7" style="text-align:center">Violations documented</td></tr><tr><td>38</td><td>☒</td><td>☐</td><td>☐</td><td>Insects, rodents, and animals not present</td><td>P/C</td><td>☐</td><td>☐</td><td>51</td><td>☐</td><td>☐</td><td>☐</td><td>Plumbing installed; proper backflow devices</td><td>☐</td><td>☐</td><td>☐</td></tr><tr><td>39</td><td>☐</td><td>☐</td><td>☐</td><td>Contamination prevented during food preparation, storage & display</td><td>P/Pf/C</td><td>☐</td><td>☐</td><td>52</td><td>☐</td><td>☐</td><td>☐</td><td>Sewage and waste water properly disposed</td><td>☐</td><td>☐</td><td>☐</td></tr><tr><td>40</td><td>☐</td><td>☐</td><td>☐</td><td>Personal cleanliness</td><td>Pf/C</td><td>☐</td><td>☐</td><td>53</td><td>☐</td><td>☐</td><td>☐</td><td>Toilet facilities: properly constructed, supplied, & clean</td><td>☐</td><td>☐</td><td>☐</td></tr><tr><td>41</td><td>☒</td><td>☐</td><td>☐</td><td>Wiping cloths: properly used and stored</td><td>C</td><td>☐</td><td>☐</td><td>54</td><td>☐</td><td>☐</td><td>☐</td><td>Garbage and refuse properly disposed; facilities maintained</td><td>☐</td><td>☐</td><td>☐</td></tr><tr><td>42</td><td>☐</td><td>☐</td><td>☐</td><td>Washing fruits and vegetables</td><td>P/Pf/C</td><td>☐</td><td>☐</td><td>55</td><td>☒</td><td>☐</td><td>☐</td><td>Physical facilities installed, maintained, and clean</td><td>☐</td><td>☐</td><td>☐</td></tr><tr><td colspan="7" style="text-align:center">Permit Holder shall notify customers that a copy of the most recent inspection report is available.</td><td colspan="7" style="text-align:center">Reinspection</td></tr><tr><td colspan="7" style="text-align:center">Person in Charge (Signature) <u>Rich Tyrol</u> Date <u>6/16/26</u></td><td colspan="7" style="text-align:center">Reinspection <u>Reinspection 6/22/26</u></td></tr><tr><td colspan="7" style="text-align:center">Person in Charge (Printed) <u>Rich Tyrol</u></td><td colspan="7" style="text-align:center">Reinspection <u>Reinspection 6/22/26</u></td></tr><tr><td colspan="7" style="text-align:center">Inspector (Signature) <u>Lauren Brandy</u> Date <u>6/16/26</u></td><td colspan="7" style="text-align:center">Reinspection <u>Reinspection 6/22/26</u></td></tr><tr><td colspan="7" style="text-align:center">Inspector (Printed) <u>Lauren Brandy</u></td><td colspan="7" style="text-align:center">Reinspection <u>Reinspection 6/22/26</u></td></tr><tr><td colspan="7" style="text-align:center">Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violation identified by the food inspector or to hold, destroy, 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.</td><td colspan="7" style="text-align:center">Reinspection <u>Reinspection 6/22/26</u></td></tr></tbody></table>						OUT	N/A	N/O	Safe Food and Water	V	COS	R	OUT	N/A	N/O	Proper Use of Utensils	V	COS	R	30	☐	☐	☐	Pasteurized eggs used where required	P	☐	☐	43	☒	☐	☐	In-use utensils: properly stored	☒	☐	☐	31	☐	☐	☐	Water and ice from approved source	P/Pf/C	☐	☐	44	☒	☐	☐	Utensils/equipment/linens: properly stored, dried, & handled	☒	☐	☐	32	☐	☐	☐	Variance obtained for specialized processing methods	Pf	☐	☐	45	☒	☐	☐	Single-use/single-service articles: properly stored & used	☐	☐	☐	Food Temperature Control							Utensils and Equipment							33	☐	☐	☐	Proper cooling methods used; adequate equipment for temperature control	Pf/C	☐	☐	46	☒	☐	☐	Gloves used properly	☐	☐	☐	34	☒	☐	☐	Plant food properly cooked for hot holding	Pf	☐	☐	47	☒	☐	☐	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	☐	☐	☐	35	☒	☐	☐	Approved thawing methods used	Pf/C	☐	☐	48	☒	☐	☐	Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	☐	☐	☐	36	☒	☐	☐	Thermometers provided and accurate	Pf/C	☐	☐	49	☒	☐	☐	Non-food contact surfaces clean	☐	☐	☐	Food Identification							Physical Facilities							37	☒	☐	☐	Food properly labeled; original container	P/C	☐	☐	50	☐	☐	☐	Hot and cold water available; adequate pressure	☐	☐	☐	Prevention of Food Contamination							Violations documented							38	☒	☐	☐	Insects, rodents, and animals not present	P/C	☐	☐	51	☐	☐	☐	Plumbing installed; proper backflow devices	☐	☐	☐	39	☐	☐	☐	Contamination prevented during food preparation, storage & display	P/Pf/C	☐	☐	52	☐	☐	☐	Sewage and waste water properly disposed	☐	☐	☐	40	☐	☐	☐	Personal cleanliness	Pf/C	☐	☐	53	☐	☐	☐	Toilet facilities: properly constructed, supplied, & clean	☐	☐	☐	41	☒	☐	☐	Wiping cloths: properly used and stored	C	☐	☐	54	☐	☐	☐	Garbage and refuse properly disposed; facilities maintained	☐	☐	☐	42	☐	☐	☐	Washing fruits and vegetables	P/Pf/C	☐	☐	55	☒	☐	☐	Physical facilities installed, maintained, and clean	☐	☐	☐	Permit Holder shall notify customers that a copy of the most recent inspection report is available.							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38	☒	☐	☐	Insects, rodents, and animals not present	P/C	☐	☐	51	☐	☐	☐	Plumbing installed; proper backflow devices	☐	☐	☐																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																				
39	☐	☐	☐	Contamination prevented during food preparation, storage & display	P/Pf/C	☐	☐	52	☐	☐	☐	Sewage and waste water properly disposed	☐	☐	☐																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																				
40	☐	☐	☐	Personal cleanliness	Pf/C	☐	☐	53	☐	☐	☐	Toilet facilities: properly constructed, supplied, & clean	☐	☐	☐																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																				
41	☒	☐	☐	Wiping cloths: properly used and stored	C	☐	☐	54	☐	☐	☐	Garbage and refuse properly disposed; facilities maintained	☐	☐	☐																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																				
42	☐	☐	☐	Washing fruits and vegetables	P/Pf/C	☐	☐	55	☒	☐	☐	Physical facilities installed, maintained, and clean	☐	☐	☐																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																				
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Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violation identified by the food inspector or to hold, destroy, 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.							Reinspection <u>Reinspection 6/22/26</u>																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												

Reach out to health dept for reinspection

Food Establishment Inspection Report

Page 2 of 4

LHD Manchester Health Dept Inspection Report Continuation Sheet

Date 6/16/26

Establishment Highland Park Market Town Manchester

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Canoli	37°F	turkey	41°F	chicken salad	40°F
half & half	41°F	tomatoes	40°F	chicken noodle soup	153°F
cheese - American	40°F	cheese	41°F	Roast beef	41°F
Provolone cheese	41°F	cucumber sliced	39°F	cheese	41°F
turkey prep	51°F	chicken wings	43°F	hard boiled eggs	39°F
tomatoes prep	51°F	chicken breast	41°F	potato salad	40°F
Salami	41°F	cole slaw	40°F		
Ham	41°F	egg salad	41°F		

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code.

Bakery

- ✓ 28p Sanitizer bucket stored in handwash sink (COS)
- ✓ 16pF Display case - unclean
- 47C Door handle broken/taped to display case
- note sanitizer bucket - 150 ppm
- 41C Wiping cloths stored on prep table - corrected on site
- 44C multiple boxes holding food items stored on floor @ prep area
- 55C Wall in disrepair behind bread slicer
- 49C Shelving holding equipment/food items - unclean
- ✓ 43C tray holding sandwich buns stored on trash bin - corrected onsite
- note Hot water - 103°F @ handwash station
- 47C Deli meat display - handle broken/taped
- 37C Label needed @ prep station, bottles
- 49C Gaskets to reach in cooler - unclean
- ✓ 44C over stocking food items in smaller reach in cooler - corrected onsite
- ✓ 47C Knobs top covers missing @ soup hot holding - corrected onsite
- ✓ 41C Hand glove-cloth stored in hand wash sink - corrected onsite
- ✓ 16pF microwave oven - unclean
- ✓ 10pF Paper towel dispenser - empty, corrected on site
- note Walk in cooler - 30°F, chicken - 116°F, egg plant - 40°F, chicken - 41°F
- 44C multiple white bins holding food items stored on floor
- 16pF Can opener unclean @ prep area

Person in Charge (Signature) Kel W

Date 6/16/26

Inspector (Signature) L. Gandy

Date 6/16/26

Food Establishment Inspection Report

Page 3 of 4

LHD Manchester Health Dept Inspection Report Continuation Sheet

Date 6/16/26

Establishment Highland Park Market Town Manchester

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Blue berry	41°F	salmon	36°F		
Butter	41°F	lobster-cooked	39°F		
Bee f	36°F	Raw salmon	39°F		
Chicken-Buffalowings	43°F	steak	39°F		
chicken-7	39°F	pork	38°F		
Pork	44°F	sweet onion burgers	39°F		
chicken patty	40°F	Raw chicken-Bread	40°F		
veggies	38°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code.

Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code.
	<u>Bakery</u>
✓ 48 PF	Sanitizer bucket-150ppm, kitchen area-corrected onsite
49 C	Upright freezer shelving-unclean
OK	Hot water-121°F
49 C	Hood filters-unclean
*	temp log need @ blast chiller
55 C	Organization needed @ rear dry storage / equipment / personal items
49 C	Walkin freezer-floor unclean
	Walkin cooler(Egg-)
55 C	fan covers-unclean, walkin cooler(Egg)
55 C	Floor-unclean, walkin cooler(Egg)
55 C	Basement walkin freezer-floor unclean
49 C	Basement floor-unclean under shelving
✓ 35 PF	multiple bags of crab meat thawing @ 3bay (Room temp), Basement Prep
49 C	Ice machine-external rust
38 C	Gap @ rear door entrance
	<u>Meat</u>
15 P	Organize shelves in walkin cooler, raw/ready to eat
48 C	Drying station needed @ 3bay sink
✓ 13 P	Display cooler liquid dripping onto food items-discarded
OK	Shellfish tags observed
Note	Seafood Sink / Prep Sink-mix use
49 C	Display cooler floor tracks-unclean

Person in Charge (Signature) [Signature]

Date 6/16/26

Inspector (Signature) [Signature]

Date 6/16/26

Page 4 of 4

Date 6/16/26

[illegible]

Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code.
✓ 48 PF	Sanitizer bucket - Oppm @ seafood/meat display Grocery Pick up
49 C	Upright cooler - shelves - unclean
55 C	Upright freezer - organization needed
OK	Hot water - 110°F @ handwash sink Produce
49 C	Walk in cooler, fan covers - unclean
47 C	Bare wood liner for shelving
47 C	Walls disrepair @ prep area
44 C	Plastic trays stored on racks under prep table
	Reach out to Health dept once seafood case is repaired, email Lgrandy@manchesterct.gov or call 860-647-3192 for reinspection of that area.
	6/22/26 - seafood case still dripping condensation ↳ spoke with seafood Manager regarding moving food from drip line / protecting food so it does not get contaminated. Reach out to Rich to fix leaky / replace seafood cold prep unit

Date 6/16/26

Date 6/16/76

Risk Category: <u>1</u>	Food Establishment Inspection Report	Page 1 of <u>2</u>
Establishment type: <u>Permanent</u> Temporary Mobile Other _____	Date: <u>4/10/26</u>	
Establishment <u>quick daily Mart</u>	Time In <u>2</u> AM/PM Time Out <u>2:30</u> AM/PM	
Address <u>179 Spruce St</u>	LHD <u>Manchester</u>	
Town/City <u>Manchester</u>	Purpose of Inspection: Routine <u>Pre-op</u>	
Permit Holder _____	Reinspection Other <u>reinspection 6/22/26</u>	



FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Interventions are control measures to prevent foodborne illness or injury.

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

GOOD RETAIL PRACTICES

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

Mark OUT if numbered item is not in compliance V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation													
OUT	N/A	N/O	Safe Food and Water	V	COS	R	OUT	N/A	N/O	Proper Use of Utensils	V	COS	R
☐	☐	☐	30 Pasteurized eggs used where required	P	☐	☐	☐	☐	☐	43 In-use utensils: properly stored	C	☐	☐
☐	☐	☐	31 Water and ice from approved source	P/Pf/C	☐	☐	☐	☐	☐	44 Utensils/equipment/linens: properly stored, dried, & handled	Pf/C	☐	☐
☐	☐	☐	32 Variance obtained for specialized processing methods	Pf	☐	☐	☐	☐	☐	45 Single-use/single-service articles: properly stored & used	P/C	☐	☐
							☐	☐	☐	46 Gloves used properly	C	☐	☐
							Utensils and Equipment						
☐	☐	☐	33 Proper cooling methods used; adequate equipment for temperature control	Pf/C	☐	☐	☐	☐	☐	47 Food and non-food contact surfaces cleanable, properly designed, constructed, and used	P/Pf/C	☐	☐
☐	☐	☐	34 Plant food properly cooked for hot holding	Pf	☐	☐	☐	☐	☐	48 Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	Pf/C	☐	☐
☐	☐	☐	35 Approved thawing methods used	Pf/C	☐	☐	☐	☐	☐	49 Non-food contact surfaces clean	C	☐	☐
☐	☐	☐	36 Thermometers provided and accurate	Pf/C	☐	☐							
							Physical Facilities						
☐	☐	☐	37 Food properly labeled; original container	Pf/C	☐	☐	☐	☐	☐	50 Hot and cold water available; adequate pressure	Pf	☐	☐
							☐	☐	☐	51 Plumbing installed; proper backflow devices	P/Pf/C	☐	☐
☐	☐	☐	38 Insects, rodents, and animals not present	Pf/C	☐	☐	☐	☐	☐	52 Sewage and waste water properly disposed	P/Pf/C	☐	☐
☒	☐	☐	39 Contamination prevented during food preparation, storage & display	P/Pf/C	☐	☐	☒	☐	☐	53 Toilet facilities: properly constructed, supplied, & clean	Pf/C	☐	☐
☐	☐	☐	40 Personal cleanliness	Pf/C	☐	☐	☒	☐	☐	54 Garbage and refuse properly disposed; facilities maintained	C	☐	☐
☐	☐	☐	41 Wiping cloths: properly used and stored	C	☐	☐	☒	☐	☐	55 Physical facilities installed, maintained, and clean	P/Pf/C	☐	☐
☐	☐	☐	42 Washing fruits and vegetables	P/Pf/C	☐	☐	☒	☐	☐	56 Adequate ventilation and lighting; designated areas used	C	☐	☐
							☐	☐	☐	Natural rubber latex gloves not used per CGS §19a-36f		☐	☐

Permit Holder shall notify customers that a copy of the most recent inspection report is available.

Person in Charge (Signature) <u>Sam</u>	Date <u>06/10/26</u>
Person in Charge (Printed) <u>Sam</u>	
Inspector (Signature) <u>Lauren Brandy</u>	Date <u>6/10/26</u>
Inspector (Printed) <u>Lauren Brandy</u>	

Violations documented	Date corrections due	#
Priority Item Violations		
Priority Foundation Item Violations	<u>4/20/26</u>	<u>3</u>
Core Item Violations	<u>6/10/26</u>	<u>3</u>
Risk Factor/Public Health Intervention Violations		
Repeat Risk Factor/Public Health Intervention Violations		
Good Retail Practices Violations		<u>6</u>
Requires Reinspection - check box if you intend to reinspect		☒

Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violation identified by the food inspector or to hold, destroy, 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.

reinspection: 6/22/26

Food Establishment Inspection Report

Page 2 of 2

LHD Manchester

Inspection Report Continuation Sheet

Date 6/10/26

Establishment Quick Daily Mart

Town Manchester

6/22/26

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
cold unit - cheese	38F				
Freezer - Novelties	0F				
Freezer - Novelties	0F				
standing Freezer	0F				

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 | 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. |
|-------------|--|
| note | Clean shelves throughout |
| note | discussed soda cans in boxes on the ground |
| ✓55C | Floor to be completed by contractor - <u>floor completed</u> |
| note | Frozen novelties, eggs, milk, cheese, pre-packaged |
| ✓55C | do not block bathroom door |
| ✓53PF | Toilet seat cover broken - <u>replace seat</u> |
| ✓53PF | handwash sink in restroom unaccessible |
| ✓39C | soda storage in restroom - to be moved in store front |
| ✓53PF | no paper towels in restroom |
| | |
| | |
| | |
| | - Food service license issued, Health dept will be back in 10 days ~ 6/22/26 for reinspection to above violations |
| | - <u>all violations corrected this day. was No issues.</u> |
| | |
| | |
| | |
| | |
| | |
| | |
| | |

Person in Charge (Signature) Sam

Date 06/10/2026

Inspector (Signature) R. Brimley

Date 6/10/26



Manchester Health Department

479 Main Street
Manchester, CT 06040

Page 1 of 1

Establishment:	Date of Inspection:
Burger King	6/15/26
KPD on site for reopening inspection. Wayne O. FM on site. Aldaberto, Manager on site.	
- new plumbing faucet on mop sink. Send report, confirm if needed. - 2nd Rendering bin for brown grease not on site yet. - Staff training has not been performed yet for FOG permit. Dan, from Water + Sewer stated FOG permit cannot be issued until complete. Not approved to open without FOG permit. - Washable ceiling tile needs replacing over ice machine - prep sink (2 bay) unclean, seam unclean. - receding grout by mop sink + floor interceptor - gasket torn on WIC - Severe ice build up in WIF. Ice from waste water frozen on top of food product. All food covered in ice to be voluntarily discarded. WIF needs servicing. - shelving by back entrance unclean, shelving in WIC unclean - grease build up on cookline equipment to be cleaned again: - verify where hood baffle collection is and where it is disposed. - Not approved to open until above is done and all Departments approve. W.O acceptable for	
Initial (Inspector)	Initial (Person in Charge)
K. Doohardy	[Signature]



Manchester Health Department
479 Main Street
Manchester, CT 06040

Page 1 of 1

Establishment:	Date of Inspection:
Burger King	6/11/26
- KPD, DC, EE on site with Adalberto for reopening. - Tile work being done, grout occurring this day - No food surface equipment protection throughout construction process. Prof. cleaning is ^{highly recommended} for all equipment. - All smallware will need to be wash/rinsed/sanitized again post construction. Staff on site currently cleaning while floors are still being repaired. - missing/damaged cover base must be repaired - BFP on mop sink leaking, check all faucets. - Floors behind soda syrup boxes to be thoroughly cleaned. - All single use items discarded. No items that have been opened can be used. - Reach out to all Depts (Fire, Building, Water + Sewer ^{Health}) for approval - KPD to be on site tomorrow 6/12/26 to follow up on cleaning / work completion. <u>11am</u> possible re-opening on Monday. Re-opening final inspection required.	
send report to Dan	
SKIPS ★	Confirm AGRV grease disposal is approved to be disposed of in YELLOW rendering bin. Submit in WIC - 38°F ambient
Initial (Inspector)	Initial (Person in Charge)
KPD	

Food Establishment Inspection Report

Page 1 of 1

LHD Manchester

Inspection Report Continuation Sheet

Date 6/22/26

Establishment Burger King

Town Manchester

Reopening Inspection

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
3-bay hot	106°F	(cos) 121°F			
handsink	105°F				
WIC					
sliced cheese	41°F				
ambient	38°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code.
*	Written email w/ timeline on balance of violations needed per Fire Marshal. FM to follow-up.
(cos)	3-bay hot water @ 106°F, 110°F is minimum required.
SSC	broken tile at front counter entrance
SSC	missing grout under fryers, was not visible during last insp.
SBC	hood cleaning not sufficient, manager, Ivan, calling again.
	New district manager, Caroline Barnwell
	Okay w/ Water and Sewer - FOG permit to be issued once violations corrected.
	Okay to re open per Health Dept.
	Wash/rinse/sanitize equipment prior to opening.

Person in Charge (Signature)

Date

Inspector (Signature)

Date



Manchester Health Department

479 Main Street

Manchester, CT 06040

Page 1 of 1

Establishment:	Date of Inspection:
Burger King	6/15/26
KPD on site for reopening inspection. Wayne O. FM on site. Aldaberto, Manager on site.	
- new plumbing faucet on mop sink. Send report, confirm if needed.	
✓	2 nd Rendering bin for brown grease not on site yet.
✓	Staff training has not been performed yet for FOG permit. Dan, from Water + Sewer stated FOG permit cannot be issued until complete. Not approved to open without FOG permit.
✓	Washable ceiling tile needs replacing over ice machine
✓	prep sink (2 bay) unclean, seam unclean.
✓	receding grout by mop sink + floor interceptor
✓	gasket torn on WIC
✓	Severe ice build up in WIF. Ice from waste water frozen on top of food product. All food covered in ice to be voluntarily discarded. WIF needs servicing.
✓	shelving by back entrance unclean, shelving in WIC unclean
✓	grease build up on cooking equipment to be cleaned again:
	- verify where hood baffle collection is and where it is disposed.
	- Not approved to open until above is done and all Departments approve. W.O acceptable for
Initial (Inspector)	Initial (Person in Charge)
K. Doolady	X



Manchester Health Department

479 Main Street

Manchester, CT 06040

Page 1 of 2

*Fire

Establishment:	Date of Inspection:
TEXAS Roadhouse	6/17/26
- Fire called requesting health dept out - Health dept out this day @ 2 PM - Managers on site: Ernie Richards, on site, Roger Thrall - Fire Marshal office - Fire started behind Fryers, causing grease Fire. ✓ - All single use equipment to be discarded on cookline - boats/gloves/tin foil to be thrown out on side of caution along cookline. - No smoke debris inside upon arrival - All equipment, utensils, along cookline to be wash, rinse, sanitized before use. ✓ - Food covered with lids on cookline. Discussed with manager voluntarily discarding food that is exposed on cookline ✓ - exterior of all cookline equipment to be wash, rinse, sanitized - small grill area ansul dispensed ↳ wash/rinse/sanitize area - Fire Marshall requested hood cleaning this day - Fire Marshal/Health Closing establishment until above can be corrected! - Fire Marshal/Health scheduled 6/18/26 @ 9A	
Initial (Inspector)	Initial (Person in Charge)
L.G.	



Manchester Health Department
479 Main Street
Manchester, CT 06040

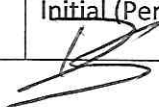
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Establishment:	Date of Inspection:
Texas Roadhouse	6/17/26
For reopening inspection	
* -oil to be drained / Fryers to be cleaned interior and exterior	
-clean Floor under /around Fryer /cookline equipment	
Reinspection required prior to reopening by Health Dept / Fire Marshal	
Initial (Inspector)	Initial (Person in Charge)
L.G.	



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Establishment:	Date of Inspection:
Market place on the Green	6/3/2026
- Kate + Lauren on site with Robert, Dave and Mark DCP. - Discussed Food service license application and Fee needs to be submitted. prior to being allowed to add Milk/eggs to operation. - True re Refrigeration is Commercial NSF - Mountain Dairy approved, if changing source, Must contact Health dept to confirm approved sources. Any changes to Menu to be approved by Health Dept. (and Hemingway) - DCP → if complaints can email them - DCP → no licensing needed per Mark to do wholesale produce, Milk, egg, sheese, Meat, butter. - per Dave will change policy → if see moldy food will be discarded (including cardboard) - DCP confirmed wholesale products (costco, BJ) only → no Aldi, ocean state, walmart - Review produce in cardboard boxes, if dirty, unclean Must be discarded. - Discussed cats not being allowed in Food service establishment. service animals only (Dog + small horse), that is ADA. Per FDA Food code, no animals in Food service establishment.	
Initial (Inspector)	Initial (Person in Charge)
L.B.	 RS

