



Manchester Health Department

479 Main Street

Manchester, CT 06040

Page 1 of 1

Establishment:	Date of Inspection:
Burger King	5/27/26
Aldiabeto - 774-386-3327 BK, district manager	
KPD on site w/ Ivan, manager of Burger King.	
Ivan stated the grease trap backed up and buckets of water / grease were disposed of into storm drain by dumpsters. 4-8 Buckets	
Grease trap tends to back up 2-3x a month.	
Grease trap is serviced once every 2 months.	
↳ increase to monthly. ★	
↳ get grease trap serviced / pumped today. send records to Health Dept + water and Sewer Dept.	
★	KPD called Dan Carrigan, w/s Dept, he stated call DEPARTMENT OF Emergency Response + Spill Prevention 860-424-3338 w/ in 1 hour of event.
KPD told Ivan to never dump / dispose of water / grease buckets into storm drain or any other unapproved way again. Dan Carrigan to follow up.	
Initial (Inspector)	Initial (Person in Charge)
R. Doolady	clerk

KPD to follow up today. Issues inside drain occurring.



Manchester Health Department

479 Main Street

Manchester, CT 06040

Page 1 of 1

Establishment:	Date of Inspection:
Burger King	5/27/26 @ 9:30 am
KD received a call from Kate Doolady regarding a complaint about Burger King at 487 Center St. They currently have a few floor sinks that are filled up to the top. They currently have a 5 gallon bucket under the hand wash sink. The floor sink that serves the soda machine, coffee brewer and 3 bay / hand wash sinks are all not draining properly.	
Ivan Serrano-Contento (Assistant manager) said that they have been dumping waste water vacuumed up from floor sink overflows and waste grease into the catch basin by the dumpster. Kate contacted Dan Carrigan from Water + Sewer, he will be out to evaluate the situation. Ivan was instructed to call DEEP and report the dumping, which he did.	
Ivan and Aldaberto Arroyo - District manager agreed agreed to voluntarily close until the sewage back up is <u>permanently</u> addressed. Call our office with an <u>update</u>. An inspection is required to re-open.	
Initial (Inspector)	Initial (Person in Charge)
KD	I.S.C

ceen

467 Center St, Manchester. is reported

From deep.spillalert@ct.gov <deep.spillalert@ct.gov>

Date Wed 5/27/2026 9:16 AM

To Kim Dubanoski <kdubanoski@manchesterct.gov>

 1 attachment (143 KB)

Spillform.pdf;

You don't often get email from deep.spillalert@ct.gov. [Learn why this is important](#)

EXTERNAL E-MAIL ADDRESS - Not expecting this email? **Do not** click on links or open attachments.

[By clicking this link, I acknowledge that I have received this email.](#)

Incident Details	
Incident ID	202601562
Incident Status	Active
Incident Date and Time	05/27/2026
Incident Type	Hazardous Waste Incident
Incident Subtype	Dumping
Source Type	Fixed Facility
Source Subtype	Commercial/Industrial
Released Into Medium	Ground Surface
Water Bodies Affected Details	Catch Basin:
Incident Description	467 Center St, Manchester. Burger King reporting they have been dumping used cooking grease into the storm drain in the parking lot.
Is Spill Continuous	Unknown
Discovered/Start Date & Time	
Estimated Duration	
End Date/Time	
Is Spill Contained	Unknown

CAS Number	N/A
Chemical Name	Cooking Grease
Trade Name	
Is EHS	No
Is Radioactive	No
Estimated Amount	
Estimated Amount in Pounds	0
Recovered Amount	0

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>5/19/26</u>		
Establishment <u>Cinnabon</u>			Time In <u>10:30</u> AM/PM Time Out <u>11:30</u> AM/PM		
Address <u>194 Buckland Hills Dr.</u>			LHD <u>Manchester</u>		
Town/City <u>Manchester</u>			Purpose of Inspection: <u>Routine</u> Pre-op		
Permit Holder <u>Dariusz Sztaborowski</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	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	P/C	☐	☐	☒	☐	☐	☐	Consumer advisory provided: raw/undercooked food	Pf	☐	☐		
☒	☐	☐	☐	Approved Source				☒	☐	☐	☐	Highly Susceptible Population					
☒	☐	☐	☐	Food obtained from approved source	P/Pf/C	☐	☐	☒	☐	☐	☐	Pasteurized foods used; prohibited foods not offered	P/C	☐	☐		
☒	☐	☐	☐	Food received at proper temperature	P/Pf	☐	☐	☒	☐	☐	☐	Food/Color Additives and Toxic Substances					
☒	☐	☐	☐	Food in good condition, safe, and unadulterated	P/Pf	☐	☐	☒	☐	☐	☐	Food additives: approved and properly used	P	☐	☐		
☒	☐	☐	☐	Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	☐	☐	☒	☐	☐	☐	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.				☒	☐	☐	☐	Compliance with variance/specialized process/ROP criteria/HACCP Plan	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				☒	☐	☐	☐	Proper Use of Utensils					
☒	☐	☐	☐	Safe Food and Water				☒	☐	☐	☐	In-use utensils: properly stored	C	☐	☐		
☒	☐	☐	☐	Pasteurized eggs used where required	P	☐	☐	☒	☐	☐	☐	Utensils/equipment/linens: properly stored, dried, & handled	Pf/C	☐	☐		
☒	☐	☐	☐	Water and ice from approved source	P/Pf/C	☐	☐	☒	☐	☐	☐	Single-use/single-service articles: properly stored & used	P/C	☐	☐		
☒	☐	☐	☐	Variance obtained for specialized processing methods	Pf	☐	☐	☒	☐	☐	☐	Gloves used properly	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.												Violations Documented					
Person in Charge (Signature) <u>[Signature]</u> Date <u>5/19/26</u>												Date corrections due				#	
Person in Charge (Printed) <u>Lita Yarraguirre</u>												<u>5/29/26</u>				<u>1</u>	
Inspector (Signature) <u>Katelyn Doolady</u> Date <u>5/19/26</u>												<u>6/19/26</u>				<u>2</u>	
Inspector (Printed) <u>Katelyn Doolady</u>																<u>3</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.																<u>1</u>	
																<u>Requires Reinspection - check box if you intend to reinspect</u>	

Food Establishment Inspection Report

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LHD Manchester

Inspection Report Continuation Sheet

Date 5/19/26

Establishment Cinnabon

Town Manchester

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Migali Reach-In dough	40 F			handsink	123 F
v/c fidge 2door				3-bay hot	117 F
ice cream mix	40 F			3-bay quat	400 ppm
milk	39 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. |
|-------------|--|
| ✓ 10PF | no paper towels at handsink in front or back of house |
| ✓ 52c | ice build up in v/c reach in freezer (2-door) |
| 2c | no CFPM on site |
| | good labeling |
| | test strips available |
| | Food Service Surface cleaner used. EPA + NSF registered. |
| | very clean and organized. |
| | Discussed handwashing w/ PIC + when to change gloves. |
| | Send email w/ corrective action to health dept by 5/29/26. |
| | ↳ sent 5/26/26 |

Person in Charge (Signature)



Date 5/19/26

Inspector (Signature)

Katlynn Dorstady

Date 5/19/26

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>5/13/26</u>		
Establishment <u>9th Hole - Manchester</u>			Time In <u>10:00</u> AM/PM Time Out <u>11:00</u> AM/PM		
Address <u>3 Line St.</u>			LHD <u>Manchester</u>		
Town/City <u>Manchester</u>			Purpose of Inspection: <u>Routine</u> Pre-op		
Permit Holder <u>Todd Stigliano</u>			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	☐	☐
☒	☐	☐	☐	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	P/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				☐	☐	☐	☐	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				☐	☐	☐	☐	☐				
☐	☐	☐	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	☐	☐	☒	Utensils and Equipment							
☐	☐	☐	35 Approved thawing methods used	Pf/C	☐	☐	☒	47 Food and non-food contact surfaces cleanable, properly designed, constructed, and used	P/Pf/C	☐	☐				
☐	☐	☐	36 Thermometers provided and accurate	Pf/C	☐	☐	☐	48 Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	Pf/C	☐	☐				
☐	☐	☐	Food Identification				☐	☐	☐	☐	☐				
☐	☐	☐	37 Food properly labeled; original container	Pf/C	☐	☐	☐	49 Non-food contact surfaces clean	C	☐	☐				
☒	☐	☐	Prevention of Food Contamination				☐	☐	☐	☐	☐				
☒	☐	☐	38 Insects, rodents, and animals not present	P/C	☐	☐	☐	Physical Facilities							
☐	☐	☐	39 Contamination prevented during food preparation, storage & display	P/Pf/C	☐	☐	☐	50 Hot and cold water available; adequate pressure	Pf	☐	☐				
☐	☐	☐	40 Personal cleanliness	Pf/C	☐	☐	☐	51 Plumbing installed; proper backflow devices	P/Pf/C	☐	☐				
☐	☐	☐	41 Wiping cloths: properly used and stored	C	☐	☐	☐	52 Sewage and waste water properly disposed	P/Pf/C	☐	☐				
☐	☐	☐	42 Washing fruits and vegetables	P/Pf/C	☐	☐	☐	53 Toilet facilities: properly constructed, supplied, & clean	Pf/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>5/13/26</u>												
Person in Charge (Printed) <u>Ryanne Hart</u>															
Inspector (Signature) <u>Katelynn Doolady</u>			Date <u>5/13/26</u>												
Inspector (Printed) <u>Katelynn Doolady</u>															

Violations documented	Date corrections due	#
Priority Item Violations		
Priority Foundation Item Violations		
Core Item Violations	<u>8/13/26</u>	<u>3</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 5/13/26

Establishment 9th Hole

Town Manchester

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
handsink	111F				

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.
	Health Dept. to follow up on burgers. Fire marshal said okay per Ryan. Steam or hot hold option?
	Fully cook bacon for 9 th hole. No par cooking.
47c	Atosa reach in missing wheel/foot. Found wheel.
	w/R/S prior to use of all equipment.
	Sanitizer comes from Hollow or RTU Eco lab - Food Sanitizer
10c	Handwashing signage needed at handsinks
	overall very clean + orderly.
	Looking to open next weekend for the season.
	~Nov 1 st closing
	Add handle on screen door to be able to shut fully.
38c	Door sweep needed - gap on door

Person in Charge (Signature) [Signature]

Date 5/13/26

Inspector (Signature) Kathryn Doolady

Date 5/13/26

Risk Category: 2	Food Establishment Inspection Report	Page 1 of 2
Establishment type: Permanent Temporary Mobile Other		Date: 5/7/26
Establishment American Smoke BBQ		Time In 9:00 AM/PM Time Out 9:45 AM/PM
Address Itinerant - Bm68891		LHD Manchester
Town/City Manchester		Purpose of Inspection: Routine Pre-op
Permit Holder Chris Morin Jr.		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
☒	☒	☐	☐	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				☒	☒	☐	☐	Proper hot holding temperatures	P	☐	☐
☒	☒	☐	☐	Proper eating, tasting, drinking, or tobacco products use	P/C	☐	☐	☒	☒	☐	☐	Proper cold holding temperatures	P	☐	☐
☒	☒	☐	☐	No discharge from eyes, nose, and mouth	C	☐	☐	☒	☒	☐	☐	Proper date marking and disposition	P/Pf	☐	☐
☒	☒	☐	☐	Preventing Contamination by Hands				☒	☒	☐	☐	Time as a public health control: procedures and records	P/Pf/C	☐	☐
☒	☒	☐	☐	Hands clean and properly washed	P/Pf	☐	☐	☒	☒	☐	☐	Consumer Advisory			
☒	☒	☐	☐	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C	☐	☐	☒	☒	☐	☐	Consumer advisory provided: raw/undercooked food	Pf	☐	☐
☒	☒	☐	☐	Adequate handwashing sinks, properly supplied/accessible	Pf/C	☐	☐	☒	☒	☐	☐	Highly Susceptible Population			
☒	☒	☐	☐	Approved Source				☒	☒	☐	☐	Pasteurized foods used; prohibited foods not offered	P/C	☐	☐
☒	☒	☐	☐	Food obtained from approved source	P/Pf/C	☐	☐	☒	☒	☐	☐	Food/Color Additives and Toxic Substances			
☒	☒	☐	☐	Food received at proper temperature	P/Pf	☐	☐	☒	☒	☐	☐	Food additives: approved and properly used	P	☐	☐
☒	☒	☐	☐	Food in good condition, safe, and unadulterated	P/Pf	☐	☐	☒	☒	☐	☐	Toxic substances properly identified, stored & used	P/Pf/C	☐	☐
☒	☒	☐	☐	Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	☐	☐	☒	☒	☐	☐	Conformance with Approved Procedures			
☒	☒	☐	☐					☒	☒	☐	☐	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	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						

Person in Charge (Signature) <i>Chris Morin Jr.</i> Date 5-7-26 Person in Charge (Printed) Chris Morin Jr. Inspector (Signature) <i>Katelyn Doolady</i> Date 5/7/26 Inspector (Printed) Katelyn Doolady	<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></td> <td></td> </tr> <tr> <td>Priority Foundation Item Violations</td> <td></td> <td></td> </tr> <tr> <td>Core Item Violations</td> <td></td> <td></td> </tr> <tr> <td>Risk Factor/Public Health Intervention Violations</td> <td></td> <td></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></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			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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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 5/7/26

Date 5/7/26

Risk Category: <u>3</u>		Food Establishment Inspection Report		Page 1 of <u>2</u>																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																															
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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	☐	☐	☒	☒	☐	☐	Proper hot holding temperatures	P	☐	☐	☒	☒	☐	☐	No discharge from eyes, nose, and mouth	C	☐	☐	☒	☒	☐	☐	Proper cold holding temperatures	P	☐	☐	Preventing Contamination by Hands						Time as a public health control: procedures and records										☒	☒	☐	☐	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	☐	☐	☒	☒	☐	☐					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	☐	☐	☒	☒	☐	☐					☒	☒	☐	☐	Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	☐	☐	☒	☒	☐	☐					GOOD RETAIL PRACTICES						Conformance with Approved Procedures										<i>Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.</i>						<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</i>										<table border="1"><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>Proper Use of Utensils</th><th>V</th><th>COS</th><th>R</th></tr></thead><tbody><tr><td>☐</td><td>☐</td><td>☐</td><td>Pasteurized eggs used where required</td><td>P</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>Water and ice from approved source</td><td>P/Pf/C</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>Variance obtained for specialized processing methods</td><td>Pf</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 colspan="6">Food Temperature Control</td><td colspan="6">Utensils and Equipment</td><td colspan="4"></td></tr><tr><td>☐</td><td>☐</td><td>☐</td><td>Proper cooling methods used; 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Page 2 of 2

Date 5/18/26

Town manchester

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
handsink	114°F	cold prep unit		WIC cheese	37
home fries	145°F	tomato	41	ham	39
burger final	156°F	ham	41	home fries	39
cooked beef hash	76°F	raw beef	40		
↳ opened 30min ago		sliced cheese	41		
				dishmachine	100ppm
gravy hot hold	150°F	servers reach in			
		1/2 + 1/2	39°F	1/2 + 1/2 on counter	61°F

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.
	Joel - CFM on site
NOTE	Discussed corn beef hash - put in walk-in after opening. Not to be kept @ room temp.
47C	Hamilton Beach crock pot - not NSF, not approved ↳ talked through cooling process w/ PIC.
*	Recommending sheet pans & speed rack for cooling
55C	counter by dishmachine handsink damaged
55C	front counter + shelves damaged / chipping paint / wood thermometer available + test strips available
28P	pure bleach in Windex bottle - needs diluting + labeling
16PF	mixing bowl unclean on shelf under prep table. good date marking
NOTE	1/2 + 1/2 - no refrigeration needed.
	135°F cooling starts → 2 hours → 70°F confirm cooling procedure w/ cooling logs. ↳ email once completed.

Date 5-18-20

Date 5/18/26

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>5/19/26</u>
Establishment <u>Cinnabon</u>	 Connecticut Department of Public Health	Time In <u>10:30</u> AM/PM Time Out <u>11:30</u> AM/PM
Address <u>194 Buckland Hills Dr.</u>		LHD <u>Manchester</u>
Town/City <u>Manchester</u>		Purpose of Inspection: <u>Routine</u> Pre-op
Permit Holder <u>Dariusz Sztaborowski</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	P/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	☐	☐
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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>[Signature]</u> Date <u>5/19/26</u>				Violations Documented				Date corrections due		#					
Person in Charge (Printed) <u>Lita Yarraguirre</u>				Priority Item Violations				<u>5/29/26</u>		<u>1</u>					
Inspector (Signature) <u>Katelyn Doolady</u> Date <u>5/19/26</u>				Priority Foundation Item Violations				<u>6/19/26</u>		<u>2</u>					
Inspector (Printed) <u>Katelyn Doolady</u>				Core Item Violations						<u>1</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				☒		<u>email</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.															

Page 2 of 2

Inspection Report Continuation Sheet

Date 5/19/26

Town Manchester

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Migali Reach-In				handsink	123F
dough	40F			3-bay hot	117F
v/c fidge 2door				3-bay quat	400ppm
ice cream mix	40F				
milk	39F				

[illegible]

[Handwritten signature]

Inspector (Signature)

Katelynn Dostady

Date 5/19/26

Risk Category: 3	Food Establishment Inspection Report		Page 1 of 2
Establishment type: <u>Permanent</u> Temporary Mobile Other _____		Date: <u>5/26/26</u>	
Establishment <u>CJ's Pizza</u>		Time In <u>2:30 AM/PM</u> Time Out <u>3:30 AM/PM</u>	
Address <u>273 Broad St.</u>		LHD <u>Manchester</u>	
Town/City <u>Manchester</u>		Purpose of Inspection: <u>Routine</u> Pre-op	
Permit Holder <u>Nick</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	☐	☐
☒	☒	☐	☐	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	☐	☐	☒	☒	☐	☐	Time/Temperature Control for Safety			
☒	☒	☐	☐	5 Written procedures for responding to vomiting and diarrheal events	Pf	☐	☐	☒	☒	☐	☐	18 Proper cooking time and temperatures	P/Pf/C	☐	☐
☒	☒	☐	☐	Good Hygienic Practices				☒	☒	☐	☐	19 Proper reheating procedures for hot holding	P	☐	☐
☒	☒	☐	☐	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				☒	☒	☐	☐	22 Proper cold holding temperatures	P	☐	☐
☒	☒	☐	☐	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	☐	☐	☒	☒	☐	☐	Consumer Advisory			
☒	☒	☐	☐	Approved Source				☒	☒	☐	☐	25 Consumer advisory provided: raw/undercooked food	Pf	☐	☐
☒	☒	☐	☐	11 Food obtained from approved source	P/Pf/C	☐	☐	☒	☒	☐	☐	Highly Susceptible Population			
☒	☒	☐	☐	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	☐	☐	☒	☒	☐	☐	Food/Color Additives and Toxic Substances			
☒	☒	☐	☐	14 Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	☐	☐	☒	☒	☐	☐	27 Food additives: approved and properly used	P	☐	☐
☒	☒	☐	☐	GOOD RETAIL PRACTICES				☒	☒	☐	☐	28 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.											
☒	☒	☐	☐	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>Matthew Maratta</u> Date <u>5/26/26</u>				Violations documented											
Person in Charge (Printed) <u>Matthew Maratta</u>				Date corrections due											
Inspector (Signature) <u>Katelyn Doolady</u> Date <u>5/26/26</u>				#											
Inspector (Printed) <u>Katelyn Doolady</u>				Priority Item Violations											
				Priority Foundation Item Violations											
				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.

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>5/6/26</u>
Establishment <u>Dunkin - Tolland Tpk</u>		Time In <u>8:30</u> AM/PM Time Out <u>9:30</u> AM/PM
Address <u>1205 Tolland Tpk</u>		LHD <u>Manchester</u>
Town/City <u>Manchester</u>		Purpose of Inspection: <u>Routine</u> Pre-op
Permit Holder <u>Ana medeiros</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														
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
☒	☐	☐	☐	3 Employee Health: Management, food employee and conditional employee; knowledge, responsibilities and reporting	☒	☐	☐	☐		☒	☐	☐	☐	22 Proper cold holding temperatures
☒	☐	☐	☐	4 Proper use of restriction and exclusion	☒	☐	☐	☐		☒	☐	☐	☐	23 Proper date marking and disposition
☒	☐	☐	☐	5 Written procedures for responding to vomiting and diarrheal events	☒	☐	☐	☐		☒	☐	☐	☐	24 Time as a public health control: procedures and records
☒	☐	☐	☐		☒	☐	☐	☐		☒	☐	☐	☐	
☒	☐	☐	☐	6 Good Hygienic Practices: Proper eating, tasting, drinking, or tobacco products use	☒	☐	☐	☐		☒	☐	☐	☐	
☒	☐	☐	☐	7 No discharge from eyes, nose, and mouth	☒	☐	☐	☐		☒	☐	☐	☐	
☒	☐	☐	☐		☒	☐	☐	☐		☒	☐	☐	☐	
☒	☐	☐	☐	8 Preventing Contamination by Hands: 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	☒	☐	☐	☐		☒	☐	☐	☐	
☒	☐	☐	☐		☒	☐	☐	☐		☒	☐	☐	☐	
☒	☐	☐	☐	11 Approved Source: 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														
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					Utensils and Equipment				
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	☐	☐	☐	☐	47 Food and non-food contact surfaces cleanable, properly designed, constructed, and used
☐	☐	☐	☐	31 Water and ice from approved source	☐	☐	☐	☐	44 Utensils/equipment/linens: properly stored, dried, & handled	☐	☐	☐	☐	48 Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available
☐	☐	☐	☐	32 Variance obtained for specialized processing methods	☐	☐	☐	☐	45 Single-use/single-service articles: properly stored & used	☐	☐	☐	☐	49 Non-food contact surfaces clean
☐	☐	☐	☐		☐	☐	☐	☐	46 Gloves used properly	☐	☐	☐	☐	
☐	☐	☐	☐	33 Food Temperature Control: 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	☐	☐	☐	☐		☐	☐	☐	☐	
☐	☐	☐	☐		☐	☐	☐	☐		☐	☐	☐	☐	
☐	☐	☐	☐	37 Food Identification: Food properly labeled; original container	☐	☐	☐	☐		☐	☐	☐	☐	
☐	☐	☐	☐		☐	☐	☐	☐		☐	☐	☐	☐	
☐	☐	☐	☐	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	☐	☐	☐	☐		☐	☐	☐	☐	

Permit Holder shall notify customers that a copy of the most recent inspection report is available.		
Person in Charge (Signature) <u>Ashley Rose</u>	Date <u>5/6/26</u>	
Person in Charge (Printed) <u>Ashley Rose</u>		
Inspector (Signature) <u>Katelynn Doolady</u>	Date <u>5/6/26</u>	
Inspector (Printed) <u>Katelynn Doolady</u>		

Violations documented		Date corrections due	#
Priority Item Violations			
Priority Foundation Item Violations			
Core Item Violations		<u>5/6/26</u>	<u>5</u>
Risk Factor/Public Health Intervention Violations			
Repeat Risk Factor/Public Health Intervention Violations			
Good Retail Practices Violations			<u>5</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 5/6/26

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
handsink	120°F	hot hold sausage	135°F	customer bathroom	97
WIC - egg	37°F			san bucket quat	400ppm
cheese	40°F	cold prep - egg	35°F	3-bay hot	110°F
WIC cooler		cheese	41°F		
coffee milk	41°F	egg	41°F		
		sausage	40°F		

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 - Ashley on site
47C	ice machine filter cover missing. Appears to be leaking still.
48C	lime scale build up on 3-bay - needs de-limer
55C	small holes in FRP in back storage / 3-bay room
49C	hand sink cabinet / counter unclean (deep counter)
55C	cracked / damaged tiles on front service line by ice bin, throughout
NOTE	discussed hot holding temps w/ PIC
	good glove use + handwashing. Discussed w/ PIC
	change of task, change of gloves w/ handwashing
	Reviewed temp logs w/ CFPM. Good record keeping.
	In line for renovation. Reach out to Health Dept w/ plans.
	email w/ corrective action by deadline (or prior).
	↳ Kdoolady@manchester.ct.gov

Date 5/16/26

Date 5/6/26

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>5/27/26</u>	
Establishment <u>El Sol Deli</u>	 Connecticut Department of Public Health	Time In <u>10:45</u> AM/PM	Time Out _____ AM/PM
Address <u>631 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																			
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	☐	☐	☐	☐	☐	☐	Consumer advisory provided: raw/undercooked food	Pf	☐	☐				
☐	☐	☐	☐	Approved Source				☒	☐	☐	☐	Highly Susceptible Population							
☐	☐	☐	☐	Food obtained from approved source	P/Pf/C	☐	☐	☐	☐	☐	☐	Pasteurized foods used; prohibited foods not offered	P/C	☐	☐				
☐	☐	☐	☐	Food received at proper temperature	P/Pf	☐	☐	☐	☐	☐	☐	Food/Color Additives and Toxic Substances							
☐	☐	☐	☐	Food in good condition, safe, and unadulterated	P/Pf	☐	☐	☐	☐	☐	☐	Food additives: approved and properly used	P	☐	☐				
☐	☐	☐	☐	Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	☐	☐	☐	☐	☐	☐	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.				☐	☐	☐	☐	Compliance with variance/specialized process/ROP criteria/HACCP Plan	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				☐	☐	☐	☐	Proper Use of Utensils							
☐	☐	☐	☐	Safe Food and Water				☒	☐	☐	☐	In-use utensils: properly stored	C	☐	☐				
☐	☐	☐	☐	Pasteurized eggs used where required	P	☐	☐	☒	☐	☐	☐	Utensils/equipment/linens: properly stored, dried, & handled	P/C	☐	☐				
☐	☐	☐	☐	Water and ice from approved source	P/Pf/C	☐	☐	☐	☐	☐	☐	Single-use/single-service articles: properly stored & used	P/C	☐	☐				
☐	☐	☐	☐	Variance obtained for specialized processing methods	Pf	☐	☐	☐	☐	☐	☐	Gloves used properly	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	Pf/C	☐	☐				
☐	☐	☐	☐	Wiping cloths: properly used and stored	C	☐	☐	☐	☐	☐	☐	Adequate ventilation and lighting; designated areas used	Pf/C	☐	☐				
☐	☐	☐	☐	Washing fruits and vegetables	P/Pf/C	☐	☐	☐	☐	☐	☐	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				Date corrections due		#	
Person in Charge (Signature) <u>[Signature]</u> Date <u>5/27/26</u>												Priority Item Violations				<u>5/30/26</u>		<u>3</u>	
Person in Charge (Printed) <u>Deborah Rizzo</u>												Priority Foundation Item Violations				<u>6/7/26</u>		<u>1</u>	
Inspector (Signature) <u>[Signature]</u> Date <u>5/27/26</u>												Core Item Violations				<u>8/27/26</u>		<u>9</u>	
Inspector (Printed) <u>Lauren Brandy</u>												Risk Factor/Public Health Intervention Violations						<u>3</u>	
												Repeat Risk Factor/Public Health Intervention Violations							
												Good Retail Practices Violations						<u>10</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: 5/28/26

Food Establishment Inspection Report

Page 2 of 3

LHD Manchester

Inspection Report Continuation Sheet

Date 5/27/26

Establishment El Sol Deli Town Manchester

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
undercounter freezer	0F	WIC		handsink-h.w.	86F
standing freezer	-2F	beans	41F	handsink-h.w.	111F
Bay Marie - pico	50F	empanada	39F	3 bay-h.w.	115F
raw steak	65F	pico de gallo	38F	hot water-restroom	95F
empanada	53F				
Bay Marie (small) - empanada	41F				
sour cream	38F				

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: Douglas
44c	jumbled utensils in bin next to handsink
22p	Bay Marie at 50F across from oven not holding food temperature accurately below 41F. Food ranging from 50-65F in unit. To be voluntarily discarded by pic. Do not use this unit until repaired by licensed HVAC. Health Dept to come back to confirm it works properly prior to use
49c	hood baffles unclean
47c	tin foil used around piping lines behind oven
47c	cardboard used as liner for oil
39c	Food stored on floor of WIC
22p	pork, steak, chorizo thawing at room temperature, at 75-78F, voluntarily discarded by pic
note	Food delivery arrived in back of house →
43c	bowl used as scoop in floor - need handles on scoops
note	bleach not made yet - putting away delivery → discussed 50-100 ppm
22p	guacamole at 63F on counter - voluntarily discarded
55c	Floor tiles on cookline damaged (under mat)
55c	Floor with wires in front of house (uncleanable)
55c	cracked floor tiles in front of soda refrigerator
53p	no paper towels in restroom

Person in Charge (Signature)

Date

Inspector (Signature)

Date 5/27/26

Page 3 of 3

Date 5/27/26

Town Manchester

Temp

Date 5/27/26

EHS-108 Rev. 2/16/23

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

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>5/7/26</u>
Establishment <u>Jersey Mike's</u>		Time In <u>10:00</u> AM/PM Time Out <u>11:00</u> AM/PM
Address <u>1500 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>Ken Schanke</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	☐	☐
☒	☐	☐	☐	3 Employee Health: 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 Time/temperature control for safety: 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	☐	☐
☐	☐	☐	☐	15 Compliance with variance/specialized process/ROP criteria/HACCP Plan	P/Pf/C	☐	☐	☐	☐	☐	☐	29	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	☐	☐			
☐	☐	☐	33 Food Temperature Control: 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 Utensils and Equipment: 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	☐	☒			
☐	☐	☐	37 Food Identification: Food properly labeled; original container	Pf/C	☐	☐	☐	50 Physical Facilities: Hot and cold water available; adequate pressure	Pf	☐	☐			
☐	☐	☐	38 Prevention of Food Contamination: 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	☐	☐			
☐	☐	☐	43 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.		
Person in Charge (Signature) <u>Kishan Paki</u>	Date <u>5/7/2026</u>	
Person in Charge (Printed) <u>Kishan Paki</u>	Date <u>5/7/2026</u>	
Inspector (Signature) <u>Kathryn Doolady</u>	Date <u>5/7/26</u>	
Inspector (Printed) <u>Kathryn Doolady</u>		

Violations documented	Date corrections due	#
Priority Item Violations		
Priority Foundation Item Violations		
Core Item Violations	<u>6/7/26</u>	<u>8</u>
Risk Factor/Public Health Intervention Violations		
Repeat Risk Factor/Public Health Intervention Violations		
Good Retail Practices Violations		<u>8</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 5/7/26

Establishment Jersey Mikes

Town Manchester

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
handsink	86°F	display case		3-bay hot	110°F
WIC - cheese	40°F	cheese	41°F	customer bathroom	109°F
sliced tomatoes	35°F	roast beef	40°F		
tuna salad	50°F				
w/c drawer		small cold prep behind			
turkey	40°F	sandwich counter			
salami	41°F	→ cheese	41°F		
		steak	32°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	
	Kishan - CFPM, Regional Manager
note	using TPIC for L/T on rails - procedure sent to KPD
note	500 sandwich order for Manchester Hospital - re-set clean occurring now.
47C	HDX water spray bottle, not food grade (repeat)
54C	4 grease barrels completely full. Grease overflowing on ground. Immediate remediation required. send photo.
39C	back hallway metro shelf not 6" off ground.
note	replacing handsink by oven - same sink NSF w/ splash guard.
49C	ceiling above prep sink unclean
49C	lower walls under 3-bay unclean, walls generally by 3-bay
49C	WIC shelving unclean
49C	cabinets up front, interior under sink unclean
49C	cabinet under soda machine unclean / damaged (repeat)
	→ check soda lines for leaks, area is wet / sticky.
*	email Health Dept w/ corrective action. Photos or invoices as proof by 6/7/26.
*	Grease barrels to be addressed by 5/9/26. Ground not to be powerwashed in main sewer. Clean properly.
note	tuna salad, just made → used for 500 + sandwich order.
	→ monitor temp

Person in Charge (Signature) [Signature]

Date 5/7/2026

Inspector (Signature) Kathryn Doody

Date 5/7/26

Risk Category: 4	Food Establishment Inspection Report		Page 1 of 2
Establishment type: Permanent Temporary Mobile Other		Date: 5/29/26	
Establishment MELC		Time In 12:00 AM/PM Time Out 12:45 AM/PM	
Address 80 Waddell Rd.		LHD Manchester	
Town/City Manchester		Purpose of Inspection: Routine Pre-op	
Permit Holder Jennifer Wagner		Reinspection Other	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS															
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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	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	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.											
Person in Charge (Signature) <i>[Signature]</i> Date 5/29/26				Violations documented				Date corrections due		#	
Person in Charge (Printed) Tyler Morton				Priority Item Violations				5/29/26		1	
Inspector (Signature) <i>[Signature]</i> Date 5/29/26				Priority Foundation Item Violations							
Inspector (Printed) Katelynn Doolady				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.											

Risk Category: 3	Food Establishment Inspection Report	Page 1 of 2
Establishment type: Permanent Temporary Mobile Other _____		Date: 5/28/26
Establishment Pagan's Catering		Time In 9:30 AM/PM Time Out 10:30 AM/PM
Address 78 Maple St.		LHD Manchester
Town/City Manchester		Purpose of Inspection: Routine Pre-op
Permit Holder Michael Pagan		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	☐	☐	☒	☐	☐	☐	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											☐	☐	☐		
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) <i>[Signature]</i> Date 5/28/26														Violations documented		Date corrections due		#	
Person in Charge (Printed) Michael Pagan														Priority Item Violations					
Inspector (Signature) <i>[Signature]</i> Date 5/28/26														Priority Foundation Item Violations					
Inspector (Printed) Kate Lynn Doolady														Core 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.														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: Permanent Temporary <u>Mobile</u> Other		Date: <u>5/27/26</u>		Time In <u>3:30</u> AM/PM Time Out <u> </u> AM/PM																																																																																																																																																																																																																																																																																																	
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Address <u>Lic # AE 47585</u>				Purpose of Inspection: <u>Routine</u> Pre-op																																																																																																																																																																																																																																																																																																	
Town/City <u>Manchester</u>				Reinspection Other																																																																																																																																																																																																																																																																																																	
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☒	☒	☐	☐	Hands clean and properly washed	P/Pf	☐	☐	☒	☒	☐	☐	Pasteurized foods used; prohibited foods not offered	P/C	☐	☐																																																																																																																																																																																																																																																																																						
☒	☒	☐	☐	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C	☐	☐	☒	☒	☐	☐	Food/Color Additives and Toxic Substances																																																																																																																																																																																																																																																																																									
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☒	☒	☐	☐	Food received at proper temperature	P/Pf	☐	☐	☒	☒	☐	☐	Compliance with variance/specialized process/ROP criteria/HACCP Plan	P/Pf/C	☐	☐																																																																																																																																																																																																																																																																																						
☒	☒	☐	☐	Food in good condition, safe, and unadulterated	P/Pf	☐	☐	☒	☒	☐	☐																																																																																																																																																																																																																																																																																										
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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: <u>3</u>		Food Establishment Inspection Report		Page 1 of <u>2</u>									
Establishment type: <u>Permanent</u> Temporary Mobile Other		Date: <u>5/6/26</u>		Time In <u>2</u> AM/PM Time Out <u>4:30</u> AM/PM									
Establishment <u>Shogun x Sushi</u>				LHD <u>Manchester</u>									
Address <u>1483 Pleasant Valley Rd</u>				Purpose of Inspection: <u>Routine</u> Pre-op									
Town/City <u>Manchester</u>				Reinspection Other <u>30 day/complaint</u>									
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	V	COS	R	IN	OUT	N/A	N/O	V	COS	R
1	☒	☐	☐	Pf	☐	☐	15	☒	☐	☐	P/C	☐	☐
2	☒	☐	☐	C	☐	☐	16	☒	☐	☐	P/Pf/C	☐	☐
Supervision							Protection from Contamination						
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						
							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						
Proper eating, tasting, drinking, or tobacco products use							Consumer advisory provided: raw/undercooked food						
No discharge from eyes, nose, and mouth							Highly Susceptible Population						
							Pasteurized foods used; prohibited foods not offered						
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 Approved Procedures						
							Compliance with variance/specialized process/ROP criteria/HACCP Plan						
Approved Source													
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	V	COS	R	OUT	N/A	N/O	V	COS	R		
30	☐	☐	☐	P	☐	43	☒	☐	C	☐	☐		
31	☐	☐	☐	P/Pf/C	☐	44	☒	☐	P/C	☐	☐		
32	☐	☐	☐	Pf	☐	45	☒	☐	P/C	☐	☐		
Safe Food and Water							Proper Use of Utensils						
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						
							Gloves used properly						
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						
							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>5/6/2026</u>							Violations documented						
Person in Charge (Printed) <u>Wan Qi Wang</u>							Date corrections due						
Inspector (Signature) <u>[Signature]</u> Date <u>5/6/26</u>							#						
Inspector (Printed) <u>Lauren Grandy</u>							Priority Item Violations <u>5/9/26</u> <u>13</u>						
							Priority Foundation Item Violations <u>5/16/26</u> <u>5</u>						
							Core Item Violations <u>5/16/26</u> <u>17</u>						
							Risk Factor/Public Health Intervention Violations <u>16</u>						
							Repeat Risk Factor/Public Health Intervention Violations <u>19</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.													

contact health dept when violations corrected (P/PF specifically)

Food Establishment Inspection Report

Page 2 of 4

LHD Manchester

Inspection Report Continuation Sheet

Date 5/6/26

Establishment Shogun x Sushi

Town Manchester

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
sushi Bar		Right sushi case	50F		
Yellow tail	41F	Tuna	49F		
Snapper	41F	Salmon	61F		
Undercounter reach in	39F				
Avocado	39F				
Sushi Case Middle	50F				
Salmon / Kani	49F/53F				

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.
14p/24p	sushi conveyor log not being logged since April 29th ↳ voluntarily discarded all sushi on conveyor ↳ Manager heed to do sushi logs - Mark rice holders 1+2, color of plate + start time rice goes out of temperature on rice holder + sushi log - can not hold sushi out on conveyor more than 4 hours ↳ no appetizers to be put on conveyor belt until sushi can be perfected with logs ↳ Health dept to follow up with logs
21p	sushi rice in holder at 115F - no time temperature logged - to be voluntarily discarded by person in charge.
44c	Bus tub on ground with dirty dishes
22p	sushi case right side - salmon, crab/all discarded voluntarily. Between 49-53F. Do not use unit until holding below 41F or below for food product
21p	eel in toaster oven at 129F - voluntarily discarded.
44c	Food product bottles stored on floor
22p	Tuna at 49F/salmon 61F - Far sushi case not working correctly. All sushi voluntarily discarded in Far right case.
44c	unclean dishes stored on counter tops ↳ to be w/r/s in 3 bay

Person in Charge (Signature) [Signature]

Date 5/6/2026

Inspector (Signature) L. Brindley

Date 5/6/26

Food Establishment Inspection Report

Page 4 of 4

LHD Manchester

Inspection Report Continuation Sheet

Date 5/6/26

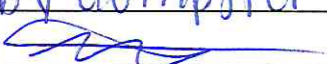
Establishment Shogun x sushi

Town Manchester

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
hot hold - rice	175F	3 door refrigerator	38F	wic	
bay Marie		↳ not in use		raw chicken	39F
Chicken	41F			Crab ragoon	39F
Shrimp	40F	Miso soup - hot	154F	Beef rare	39F
Egg poached	51F				
Reach in (cookline)	38F	Reach in 3 door Freezer	5F		
Chicken	41F	Reach in 3 door 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.
22p	eggs at room temp cracked - put in bay Marie @ 51F - voluntarily discarded
49c	hood baffles not clean
37c	squeeze bottles/shakers not labeled throughout
43c	tongs stored on oven
33pF	cooling noodles in reach in cooler - discussed ice bath / wic for cooling
37c	Label squeeze bottles/spray bottles
28p	Sanitizer stored high on shelf - (cos) moved to lower shelves with no food/containers
15p	salmon above crab ragoons in 3 door Freezer
44pF	dishes not inverted/protected at prep table
47c	Meat grinder not commercial NSF → TO be removed
15p	Salad topped on each other - discussed salad on tray - speed rack required in walk in cooler
note	discussed labeling food product / date Marking
note	Small soda Machine to be removed - back storage
47c	Wood pallets used as shelves in back dry storage room ↳ stainless steel Shelving NSF required
56c	Mops/brooms stored on ground - new hanger arrived ↳ mops stored outside by dumpster
54c	trash stored by dumpster outside
Person in Charge (Signature)	
Inspector (Signature)	<u>R. Brandy</u>
Date	<u>5/6/2026</u>
Date	<u>5/6/26</u>

Food Establishment Inspection Report

Page 3 of 4

LHD Manchester Inspection Report Continuation Sheet Date 5/6/26
 Establishment Shogun x Sushi Town Manchester

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
				dish machine	50-100ppm
				quat bucket	200-400ppm
				Hot water 3 bay	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	
10c	no trash bins by handsink ↳ need more trash bins w/ wheels throughout
51c	prep sink plumbing leaking next to handsink
16pF	peeler in equipment (clean) not clean w/ food debris
47c	Wooden rice bowl used to mix rice - discussed stainless steel/commercial NSF equipment
45p	Washing single single use containers for re-use (cos)
55c	Ceiling leaking in dry storage room
15p	Bags of food product opened/not protected
note	reach out to licensed pest control for monthly preventive action
44c	boxes of alcohol stored on ground at bar area
28p	label soap (chemicals) at bar area
* 1pF/2c	person in charge to voluntarily close this day - work on re-training staff and signing staff up to take CFPM exam - provide confirmation
	Must have health dept re-open / come back for re-opening inspection
25pF	no consumer advisory posted

Person in Charge (Signature)

Date

Inspector (Signature)

Date

Risk Category: 3	Food Establishment Inspection Report	Page 1 of 3
Establishment type: Permanent Temporary Mobile Other _____		Date: 5/18/26
Establishment Sonic Drive-In		Time In 1:30 AM/PM PM Time Out 3:00 AM/PM PM
Address 90 Buckland St		LHD Manchester
Town/City Manchester		Purpose of Inspection: Routine Pre-op
Permit Holder SOAR LLC		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	☒	☐	☐	☐		☒	☐	☐	☐	21 Proper hot holding temperatures
☒	☐	☐	☐	4 Management, food employee and conditional employee; knowledge, responsibilities and reporting	☒	☐	☐	☐		☒	☐	☐	☐	22 Proper cold holding temperatures
☒	☐	☐	☐	5 Proper use of restriction and exclusion	☒	☐	☐	☐		☒	☐	☐	☐	23 Proper date marking and disposition
☒	☐	☐	☐	6 Written procedures for responding to vomiting and diarrheal events	☒	☐	☐	☐		☒	☐	☐	☐	24 Time as a public health control: procedures and records
☒	☐	☐	☐	7 Good Hygienic Practices	☒	☐	☐	☐		☐	☐	☐	☐	
☒	☐	☐	☐	8 Proper eating, tasting, drinking, or tobacco products use	☒	☐	☐	☐		☒	☐	☐	☐	25 Consumer Advisory
☒	☐	☐	☐	9 No discharge from eyes, nose, and mouth	☒	☐	☐	☐		☒	☐	☐	☐	26 Highly Susceptible Population
☒	☐	☐	☐	10 Preventing Contamination by Hands	☒	☐	☐	☐		☒	☐	☐	☐	27 Food/Color Additives and Toxic Substances
☒	☐	☐	☐	11 Hands clean and properly washed	☒	☐	☐	☐		☒	☐	☐	☐	28 Food additives: approved and properly used
☒	☐	☐	☐	12 No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	☒	☐	☐	☐		☒	☐	☐	☐	29 Conformance with Approved Procedures
☒	☐	☐	☐	13 Adequate handwashing sinks, properly supplied/accessible	☒	☐	☐	☐		☒	☐	☐	☐	30 Compliance with variance/specialized process/ROP criteria/HACCP Plan
☒	☐	☐	☐	14 Approved Source	☒	☐	☐	☐						
☒	☐	☐	☐	15 Food obtained from approved source										
☒	☐	☐	☐	16 Food received at proper temperature										
☒	☐	☐	☐	17 Food in good condition, safe, and unadulterated										
☒	☐	☐	☐	18 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					Utensils and Equipment				
OUT	N/A	N/O			OUT					OUT				
☐	☐	☐	☐	30 Pasteurized eggs used where required	☐	☐	☐	☐	43 In-use utensils: properly stored	☐	☐	☐	☐	47 Food and non-food contact surfaces cleanable, properly designed, constructed, and used
☐	☐	☐	☐	31 Water and ice from approved source	☐	☐	☐	☐	44 Utensils/equipment/linens: properly stored, dried, & handled	☐	☐	☐	☐	48 Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available
☐	☐	☐	☐	32 Variance obtained for specialized processing methods	☐	☐	☐	☐	45 Single-use/single-service articles: properly stored & used	☐	☐	☐	☐	49 Non-food contact surfaces clean
☐	☐	☐	☐	33 Food Temperature Control	☐	☐	☐	☐	46 Gloves used properly	☐	☐	☐	☐	
☐	☐	☐	☐	34 Proper cooling methods used; adequate equipment for temperature control	☐	☐	☐	☐		☐	☐	☐	☐	
☐	☐	☐	☐	35 Plant food properly cooked for hot holding	☐	☐	☐	☐		☐	☐	☐	☐	
☐	☐	☐	☐	36 Approved thawing methods used	☐	☐	☐	☐		☐	☐	☐	☐	
☐	☐	☐	☐	37 Thermometers provided and accurate	☐	☐	☐	☐		☐	☐	☐	☐	
☒	☐	☐	☐	38 Food Identification	☐	☐	☐	☐		☐	☐	☐	☐	
☒	☐	☐	☐	39 Food properly labeled; original container	☐	☐	☐	☐		☐	☐	☐	☐	
☐	☐	☐	☐	40 Prevention of Food Contamination	☐	☐	☐	☐		☐	☐	☐	☐	
☐	☐	☐	☐	41 Insects, rodents, and animals not present	☐	☐	☐	☐		☐	☐	☐	☐	
☒	☐	☐	☐	42 Contamination prevented during food preparation, storage & display	☐	☐	☐	☐		☐	☐	☐	☐	
☐	☐	☐	☐	43 Personal cleanliness	☐	☐	☐	☐		☐	☐	☐	☐	
☐	☐	☐	☐	44 Wiping cloths: properly used and stored	☐	☐	☐	☐		☐	☐	☐	☐	
☐	☐	☐	☐	45 Washing fruits and vegetables	☐	☐	☐	☐		☐	☐	☐	☐	

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

Person in Charge (Signature) B. Spore	Date 5/18/26	
Person in Charge (Printed) B. Spore	Date 5/18/26	
Inspector (Signature) Kate Lynn Doolady	Date 5/18/26	
Inspector (Printed) Kate Lynn Doolady		

Violations documented	Date corrections due	#
Priority Item Violations		
Priority Foundation Item Violations	5/28/26	2
Core Item Violations	6/18/26	14
Risk Factor/Public Health Intervention Violations		1
Repeat Risk Factor/Public Health Intervention Violations		11
Good Retail Practices Violations		16
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 5/18/26

Establishment Sonic Town manchester

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
handsink	108°F	WIC - hotdog	40°F	3-bay hot	110°F
cold prep - cheese	41°F	chili	41°F		
hot hold sausage	135°F				
chicken	164°F	WIF	0°F		
large cold prep		Reach-In freezer	0°F		
tomato	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.
	New GM, Barbara, CFPM
55C	Floor severely damaged throughout still. Repairs never completed.
49C	rail w/ To-go sauces unclean
49C	Floor under equipment on cookline + throughout unclean
47C	hot hold containers damaged + heavy grease build up / staining
16PF	French fry holder not in use - part on work order ↳ unclean
37C	unlabeled containers / shakers, and bottles
55C	holes in FRP
47PF	collection grease pan overflowing on flat top, spilling on floor.
NOTE	2-Door stand up reach in not in use.
49C	casters of cookline equipment heavily greasy / unclean
NOTE	Soda machine by small 3-bay not-in-use. ↳ PIC unaware if repairs will occur.
49C	gaskets throughout unclean, check for damage.
55C	low base tile by drive thru door missing
55C	WIC threshold damaged - water underneath floor.
47C	Shelving in WIC damaged / rusty
39P	WIF condenser line leaking onto boxes. (cas)
Person in Charge (Signature)	<u>B. [Signature]</u>
Inspector (Signature)	<u>Kathryn Dostady</u>
Date	<u>5/18/26</u>
Date	<u>5/18/26</u>

Risk Category: <u>1</u>	Food Establishment Inspection Report	Page 1 of <u>2</u>																																					
Establishment type: Permanent Temporary <u>Mobile</u> Other _____		Date: <u>5/26/26</u>																																					
Establishment <u>Sundae Ice Cream Truck</u> Address <u>Lic # BB-66230</u> Town/City <u>Manchester</u> Permit Holder <u>Cemil Sen</u>		Time In <u>10</u> AM/PM Time Out <u>10:15</u> AM/PM LHD <u>Manchester</u> Purpose of Inspection: Routine <u>Pre-op</u> Reinspection Other _____																																					
																																							
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																																							
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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																								
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				Prevention of Food Contamination					Physical Facilities																														
☐	☐	☐	☐	38 Insects, rodents, and animals not present	Pf/C	☐	☐	50 ☐	☐	☐	☐	Hot and cold water available; adequate pressure	Pf	☐	☐																								
☐	☐	☐	☐	39 Contamination prevented during food preparation, storage & display	P/Pf/C	☐	☐	51 ☐	☐	☐	☐	Plumbing installed; proper backflow devices	P/Pf/C	☐	☐																								
☐	☐	☐	☐	40 Personal cleanliness	Pf/C	☐	☐	52 ☐	☐	☐	☐	Sewage and waste water properly disposed	P/Pf/C	☐	☐																								
☐	☐	☐	☐	41 Wiping cloths: properly used and stored	C	☐	☐	53 ☐	☐	☐	☐	Toilet facilities: properly constructed, supplied, & clean	Pf/C	☐	☐																								
☐	☐	☐	☐	42 Washing fruits and vegetables	P/Pf/C	☐	☐	54 ☐	☐	☐	☐	Garbage and refuse properly disposed; facilities maintained	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>25/5/26</u>																																							
Person in Charge (Printed) _____																																							
Inspector (Signature) <u>[Signature]</u> Date <u>5/26/26</u>																																							
Inspector (Printed) <u>Lauren O'Randu</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.																																							
<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></td> <td></td> </tr> <tr> <td>Risk Factor/Public Health Intervention Violations</td> <td></td> <td></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></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			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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Risk Category: <u>2</u>	Food Establishment Inspection Report		Page 1 of <u>2</u>
Establishment type: Permanent Temporary <u>Mobile</u> Other _____		Date: <u>5/20/26</u>	
Establishment <u>Travelin Toms Coffee Truck</u>		Time In <u>3:30</u> AM/PM Time Out _____ AM/PM	
Address <u>Lic# BT-80123</u>		LHD <u>Manchester</u>	
Town/City <u>Manchester</u>		Purpose of Inspection: <u>Routine</u> Pre-op _____	
Permit Holder <u>Adrian Corie Diehl</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	☐	☐
☒	☒	☐	☐	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	☐	☐	☐	☐	☐	☐	Consumer advisory provided: raw/undercooked food	Pf	☐	☐
☒	☒	☐	☐	Approved Source				☐	☐	☐	☐	Highly Susceptible Population			
☐	☐	☐	☐	Food obtained from approved source	P/Pf/C	☐	☐	☐	☐	☐	☐	Pasteurized foods used; prohibited foods not offered	P/C	☐	☐
☐	☐	☐	☐	Food received at proper temperature	P/Pf	☐	☐	☐	☐	☐	☐	Food/Color Additives and Toxic Substances			
☐	☐	☐	☐	Food in good condition, safe, and unadulterated	P/Pf	☐	☐	☐	☐	☐	☐	Food additives: approved and properly used	P	☐	☐
☐	☐	☐	☐	Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	☐	☐	☐	☐	☐	☐	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.				☐	☐	☐	☐	Compliance with variance/specialized process/ROP criteria/HACCP Plan	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				☐	☐	☐	☐	Proper Use of Utensils			
☐	☐	☐	☐	Safe Food and Water				☐	☐	☐	☐	In-use utensils: properly stored	C	☐	☐
☐	☐	☐	☐	Pasteurized eggs used where required	P	☐	☐	☐	☐	☐	☐	Utensils/equipment/linens: properly stored, dried, & handled	Pf/C	☐	☐
☐	☐	☐	☐	Water and ice from approved source	P/Pf/C	☐	☐	☐	☐	☐	☐	Single-use/single-service articles: properly stored & used	P/C	☐	☐
☐	☐	☐	☐	Variance obtained for specialized processing methods	Pf	☐	☐	☐	☐	☐	☐	Gloves used properly	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.												Violations documented			
Person in Charge (Signature) <u>Corie Diehl</u> Date <u>5/20/26</u>												Date corrections due			
Person in Charge (Printed) <u>Corie Diehl</u>												#			
Inspector (Signature) <u>Lauren Brandy</u> Date <u>5/20/26</u>												Priority Item Violations			
Inspector (Printed) <u>Lauren Brandy</u>												Priority Foundation Item Violations			
												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.

Page 2 of 2

Inspection Report Continuation Sheet

Date 5/20/26

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Milk	41F			handsink-h.w.	93F
				quat spray 200-400 ppm	

[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>5/19/26</u>		Time In <u>12:00</u> AM/PM Time Out <u>12:45</u> AM/PM																																																																																																																																																																									
Establishment <u>Wetzel's Pretzels</u>		 Connecticut Department of Public Health		LHD <u>Manchester</u>																																																																																																																																																																									
Address <u>194 Buckland Hills Rd. 1176</u>				Purpose of Inspection: <u>Routine</u> Pre-op																																																																																																																																																																									
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<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																																																																																																																																																																													
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Page 2 of 2

Inspection Report Continuation Sheet

Date 5/19/26

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
ulc bay air				handsink	117 F
little hotdog	38 F			3-bay hot	126 F
balk - ulc hotdog	38 F			employee bathroom	97 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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10C	handsink used as dump sink.
2C	NO CFPM on site - repeat
37C	allergen poster from DPH not present.
1PF	staff unable to answer basic food safety questions.
	↳ KPD reviewed topics relevant to operation this day.
52C	stagnant water in mop bucket
55C	true freezer, not in use. Repeat from last inspection
	↳ remove or repair
*	CFPM REQUIRED to be operational - Repeat violation
	↳ correct by tomorrow 5/20/26. Knowledgeable person must be on site.

Date 5/19/26

Date 5/19/26

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>5/19/26</u>		
Establishment <u>Wetzel's Pretzels Kiosk</u>			Time In <u>11:30</u> AM/PM Time Out <u>12:00</u> AM/PM		
Address <u>194 Buckland Hills Dr. S53</u>			LHD <u>Manchester</u>		
Town/City <u>Manchester</u>			Purpose of Inspection: <u>Routine</u> Pre-op		
Permit Holder <u>Savan Patel</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						Time/Temperature Control for Safety								
IN	OUT	N/A	N/O	V	COS	R	IN	OUT	N/A	N/O	V	COS	R	IN	OUT	N/A	N/O	V	COS	R
☒	☐	☐	☐				☒	☐	☐	☐				☒	☐	☐	☐			
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						
														24 Time as a public health control: procedures and records						
Employee Health						Consumer Advisory						Highly Susceptible Population								
3 Management, food employee and conditional employee; knowledge, responsibilities and reporting							25 Consumer advisory provided: raw/undercooked food							26 Pasteurized foods used; prohibited foods not offered						
4 Proper use of restriction and exclusion																				
5 Written procedures for responding to vomiting and diarrheal events																				
Good Hygienic Practices						Food/Color Additives and Toxic Substances						Conformance with Approved Procedures								
6 Proper eating, tasting, drinking, or tobacco products use							27 Food additives: approved and properly used							29 Compliance with variance/specialized process/ROP criteria/HACCP Plan						
7 No discharge from eyes, nose, and mouth							28 Toxic substances properly identified, stored & used													
Preventing Contamination by Hands																				
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																				
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																	
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						Utensils and Equipment					
OUT	N/A	N/O	V	COS	R	OUT	N/A	N/O	V	COS	R	OUT	N/A	N/O	V	COS	R
☐	☐	☐				☐	☐	☐				☐	☐	☐			
30 Pasteurized eggs used where required						43 In-use utensils: properly stored						47 Food and non-food contact surfaces cleanable, properly designed, constructed, and used					
31 Water and ice from approved source						44 Utensils/equipment/linens: properly stored, dried, & handled						48 Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available					
32 Variance obtained for specialized processing methods						45 Single-use/single-service articles: properly stored & used						49 Non-food contact surfaces clean					
Food Temperature Control						Physical Facilities											
33 Proper cooling methods used; adequate equipment for temperature control						50 Hot and cold water available; adequate pressure						51 Plumbing installed; proper backflow devices					
34 Plant food properly cooked for hot holding						52 Sewage and waste water properly disposed						53 Toilet facilities: properly constructed, supplied, & clean					
35 Approved thawing methods used						54 Garbage and refuse properly disposed; facilities maintained						55 Physical facilities installed, maintained, and clean					
36 Thermometers provided and accurate						56 Adequate ventilation and lighting; designated areas used						56 Natural rubber latex gloves not used per CGS §19a-36f					
Food Identification																	
37 Food properly labeled; original container																	
Prevention of Food Contamination																	
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																	

Permit Holder shall notify customers that a copy of the most recent inspection report is available.		
Person in Charge (Signature) <u>Mamta Kothari</u>	Date <u>5/19/26</u>	
Person in Charge (Printed) <u>MAMTA KOTHARI</u>		
Inspector (Signature) <u>K. Doolady</u>	Date <u>5/19/26</u>	
Inspector (Printed) <u>Kateleen Doolady</u>		

Violations documented		Date corrections due	#
Priority Item Violations		<u>5/19/26</u>	<u>1</u>
Priority Foundation Item Violations			
Core Item Violations		<u>6/19/26</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			☒

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>4</u>	Food Establishment Inspection Report	Page 1 of <u>2</u>
Establishment type: <u>Permanent</u> Temporary Mobile Other _____		Date: <u>5/21/26</u>
Establishment <u>White Oaks</u>		Time In <u>2:00</u> AM/PM Time Out <u>3:00</u> AM/PM
Address <u>230 Deming st</u>		LHD <u>manchester</u>
Town/City <u>manchester</u>		Purpose of Inspection: <u>Routine</u> Pre-op
Permit Holder <u>Ventas White</u>		Reinspection Other _____
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS		
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IN OUT N/A N/O	Supervision	V COS R
1 ☒ ☐ ☐ ☐	Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf ☐ ☐ ☐
2 ☒ ☐ ☐ ☐	Certified Food Protection Manager for Classes 2, 3, & 4	C ☐ ☐ ☐
Employee Health		
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 ☐ ☐ ☐
Good Hygienic Practices		
6 ☒ ☐ ☐ ☐	Proper eating, tasting, drinking, or tobacco products use	P/C ☐ ☐ ☐
7 ☒ ☐ ☐ ☐	No discharge from eyes, nose, and mouth	C ☐ ☐ ☐
Preventing Contamination by Hands		
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 ☐ ☐ ☐
Approved Source		
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		
<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	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		
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.		
Person in Charge (Signature) <u>[Signature]</u>	Date <u>5/21/26</u>	
Person in Charge (Printed) <u>Luis Almonte</u>		
Inspector (Signature) <u>[Signature]</u>	Date <u>5/21/26</u>	
Inspector (Printed) <u>Katelynn Doolady</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.		
Violations documented		Date corrections due
Priority Item Violations		<u>5/24/26</u>
Priority Foundation Item Violations		<u>5/31/26</u>
Core Item Violations		<u>6/21/26</u>
Risk Factor/Public Health Intervention Violations		<u>2</u>
Repeat Risk Factor/Public Health Intervention Violations		<u>6</u>
Good Retail Practices Violations		<u>6</u>
Requires Reinspection - check box if you intend to reinspect		☒

Food Establishment Inspection Report

Page 2 of 2

LHD manchester

Inspection Report Continuation Sheet

Date 5/21/26

Establishment White Oaks Town Manchester

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
4-door glass reach-in		WIC- seafood salad	55	hand sink	107°F
milk	44°F	cooked chicken	50	3-bay quat-LA	400✓
liquid egg	44°F				
WIC					
beef	41				
turkey	42				
pasta	42				
carrots	42				

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.
	Luis- CFPM
39P	4-Door glass reach in leaking from fan / condenser? Standing water present in reach in. All food is voluntarily discarded. All covered food was moved to WIC
22P	Temperature of milk + egg @ 44°F, voluntarily discarded. ↳ products also contaminated w/ waste water.
51C	dump sink by coffee machine leaking. Bucket underneath collecting water. W.O in place.
47C	Plastic cover to speed rack in WIC ripped / damaged.
33PF	Seafood salad + chicken made today - cooling. Covered w/ seran wrap fully.
47C	ice scoop stored on shelf w/ lids, damaged and cracked
note	Discussed going through equipment and checking for damage; replace as needed. Large bins (sugar, flour) lids cracked.
13P	Dented cans present on can storage shelf (beans + sauerkraut)
49C	Dry storage shelving unclean, containers unclean Discussed frequency of cleaning w/ staff Allergen verification form discussed. Health Dept to provide. WIC temp should be adjusted. Training on proper cooling needed

Person in Charge (Signature)

Date 5/21/26

Inspector (Signature)

Date 5/21/26

Risk Category: <u>2</u>		Food Establishment Inspection Report		Page 1 of <u>2</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.																																																																																																																																																																																																																																																																																																																													

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

Food Establishment Inspection Report

Page 2 of 2

LHD manchester

Inspection Report Continuation Sheet

Date 5/26/26

Establishment Woodbridge Pizza Town manchester

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
cold prep - cool line		pizza cold prep		hand sink	117 F
turkey	41 F	shredded chuck	40 F	3-bay hot	117 F
tomato	40 F	breaded chx	37 F	sani bucket, chlorine	50 ppm
cheese	42 F	meatball	38 F		
hot hold - meatball	152 F	3-door reach in			
WIC - eggplant	40 F	pizza sauce	38 F		
chicken wing	41 F	2-door reach in			
weg. soup	40 F	shredded cheese	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.
	Elias - CFPM
37C	unlabeled squeeze bottles
note	new fryer + reach in freezer on site. send spec sheets
*	discussed fill line w/ PIC, throughout
SSC	WIC floor damaged - propose how <u>1st</u>
49C	WIC fan covers unclean
38PF	drain / fruit flies present, call pest control
44C	dirty pots / pans placed on floor by 3-bay sink
15P	sausage in direct contact w/ shelf in pizza cold prep
	↳ voluntarily discarded. (COS)
54C	cap on grease container missing.
16PF	dough mixer unclean (COS)
*	dented can policy discussed. Label area. Train Staff.
SSC	drain cleaning recommended, reach out to pest control
49C	walls unclean by 3-bay.
note	test strips available + properly used by PIC
note	Health Dept to send allergen verification
SSC	cove base by back door needed

Person in Charge (Signature) Freddy crum

Date 05/26/26

Inspector (Signature) Kathryn Doolady

Date 5/26/26

Food Establishment Inspection Report

Page 2 of 2

LHD Manchester

Inspection Report Continuation Sheet

Date 5/8/26

Establishment Angry Egg

Town Manchester

* Pre-Op

TEMPERATURE OBSERVATIONS

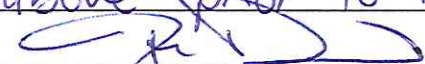
Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
bar handsink	117°F				
Kitchen handsink	120°F				
3-bay hot	115°F				

→ reinspection @
12:30 pm

Food Service License provided this day.

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.
	Food ordering this weekend. Soft open on Monday.
✓	interior of ice machine unclean
✓	remove plastic film from glass storage table by ice machine
	try to increase walkway at entrance to bar counter to 30-36."
✓	threshold at Kitchen entrance loose
	waring waffle maker unclean, burnt on oil - in process
	top trim needed at kitchen entrance on FRP
	clorox wipes not approved for thermometer cleaning.
	→ alc wipes or approved sanitizer
✓	shelving in reach in fridge unclean
✓	handwash signage required at handsinks - Kitchen + bathrooms.
	paper towels - check bathroom dispenser.
✓	temperature test strips for dishmachine. - arrives @ 5pm today
	delimer for dishmachine
	turn on all equipment once clean. put cup of water in each unit to test for temp. Do not store food until ≤ 41°F
	calibrate thermometers. Either ice w/ water 32°F or boiling 212°F
	w/R/S all surfaces + equipment - several surfaces & plates unclean. will continue over weekend.
✓	Food-grade EPA registered bleach, not available. clorox OK ✓
★	complete above prior to issuance of FSL
Person in Charge (Signature)	
Inspector (Signature)	Katelyn Doolady
Date	5/8/26
Date	5/8/26

Risk Category: <u>3</u>	Food Establishment Inspection Report	Page 1 of <u>2</u>
Establishment type: <u>Permanent</u> Temporary Mobile Other _____	Date: <u>5/20/26</u>	
Establishment <u>LA street kitchen</u>	Time In <u>1</u> AM/PM Time Out _____ AM/PM	
Address <u>194 Buckland Hills Dr # 2068</u>	LHD <u>Manchester</u>	
Town/City <u>Manchester</u>	Purpose of Inspection: Routine <u>Pre-op</u>	
Permit Holder <u>Ashly Avila</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	☐	☐	☐	☐	☐	☒	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	☐	☐	☐	☐	☐	☒	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			
☐	☐	☐	☐	29 Compliance with variance/specialized process/ROP criteria/HACCP Plan											

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	☐	☐
☐	☐	☐	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>Ashly Avila</u> Date <u>05/20/26</u> Person in Charge (Printed) <u>Ashly Avila</u> Inspector (Signature) <u>Lauren Grandy</u> Date <u>5/20/26</u> Inspector (Printed) <u>Lauren Grandy</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></td> <td>0</td> </tr> <tr> <td>Priority Foundation Item Violations</td> <td></td> <td>0</td> </tr> <tr> <td>Core Item Violations</td> <td></td> <td>0</td> </tr> <tr> <td>Risk Factor/Public Health Intervention Violations</td> <td><u>prior to opening</u></td> <td>3</td> </tr> <tr> <td>Repeat Risk Factor/Public Health Intervention Violations</td> <td></td> <td>1</td> </tr> <tr> <td>Good Retail Practices Violations</td> <td></td> <td>2</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		0	Priority Foundation Item Violations		0	Core Item Violations		0	Risk Factor/Public Health Intervention Violations	<u>prior to opening</u>	3	Repeat Risk Factor/Public Health Intervention Violations		1	Good Retail Practices Violations		2	Requires Reinspection - check box if you intend to reinspect		
Violations documented	Date corrections due	#																							
Priority Item Violations		0																							
Priority Foundation Item Violations		0																							
Core Item Violations		0																							
Risk Factor/Public Health Intervention Violations	<u>prior to opening</u>	3																							
Repeat Risk Factor/Public Health Intervention Violations		1																							
Good Retail Practices Violations		2																							
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 5/20/2026

TEMPERATURE OBSERVATIONS					
Item/Location/Process		Temp	Item/Location/Process		Temp
WLC - water		38 F / 36 F	handsink - h.w.		116 F
WIF		- 10 F	3 bay - h.w.		118 F
Reach in		36 F	prep sink - h.w.		116 F
water		38 F	Front handsink - h.w.		113 F
pepsi cooler		39 F	bleach - 3 bay		50-100 ppm?
water		41 F			

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.

Date 5/20/26

Date 5/20/26

Risk Category: <u>3</u>		Food Establishment Inspection Report		Page 1 of <u>2</u>	
Establishment type: <u>Permanent</u> Temporary Mobile Other _____			Date: <u>4/28/26</u>		
Establishment <u>Bajas Fresh Grill</u>			Time In <u>10:30</u> AM/PM Time Out <u>11:30</u> AM/PM		
Address <u>1062 Tolland Tpke</u>			LHD <u>Manchester</u>		
Town/City <u>Manchester</u>			Purpose of Inspection: <u>Routine</u> Pre-op		
Permit Holder _____			Reinspection Other <u>Reinspect 5/11/26</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													
Supervision						Protection from Contamination							
IN	OUT	N/A	N/O	V	COS	R	IN	OUT	N/A	N/O	V	COS	R
1	☒	☐	☐		Pf	☐	15	☒	☐	☐		P/C	☐
Person/Alternate Person in charge present, demonstrates knowledge and performs duties							16	☒	☒	☐		P/Pf/C	☐
2	☒	☐	☐		C	☐	Food-contact surfaces: cleaned & sanitized						
Certified Food Protection Manager for Classes 2, 3, & 4							17	☒	☐	☐		P	☐
							Proper disposition of returned, previously served, reconditioned, and unsafe food						
Employee Health						Time/Temperature Control for Safety							
3	☒	☐	☐		P/Pf	☐	18	☒	☐	☐		P/Pf/C	☐
Management, food employee and conditional employee; knowledge, responsibilities and reporting							19	☒	☐	☐		P	☐
4	☒	☐	☐		P	☐	Proper reheating procedures for hot holding						
Proper use of restriction and exclusion							20	☒	☐	☐		P	☐
5	☒	☐	☐		Pf	☐	Proper cooling time and temperatures						
Written procedures for responding to vomiting and diarrheal events							21	☒	☐	☐		P	☐
Good Hygienic Practices						Consumer Advisory							
6	☐	☐	☒		P/C	☐	22	☒	☐	☐		P	☐
Proper eating, tasting, drinking, or tobacco products use							23	☒	☐	☐		P/Pf	☐
7	☐	☐	☒		C	☐	Proper date marking and disposition						
No discharge from eyes, nose, and mouth							24	☐	☐	☒		P/Pf/C	☐
							Time as a public health control: procedures and records						
Preventing Contamination by Hands						Highly Susceptible Population							
8	☒	☐	☐		P/Pf	☐	25	☐	☐	☒		Pf	☐
Hands clean and properly washed							Consumer advisory provided: raw/undercooked food						
9	☐	☐	☒		P/Pf/C	☐	26	☒	☐	☐		P/C	☐
No bare hand contact with RTE food or a pre-approved alternative procedure properly followed							Pasteurized foods used; prohibited foods not offered						
10	☒	☐	☐		Pf/C	☐	Food/Color Additives and Toxic Substances						
Adequate handwashing sinks, properly supplied/accessible							27	☒	☐	☐		P	☐
Approved Source							28	☒	☐	☐		P/Pf/C	☐
11	☒	☐	☐		P/Pf/C	☐	Food additives: approved and properly used						
Food obtained from approved source							Toxic substances properly identified, stored & used						
12	☐	☐	☒		P/Pf	☐	Compliance with Approved Procedures						
Food received at proper temperature							29	☐	☐	☒		P/Pf/C	☐
13	☒	☐	☐		P/Pf	☐	Compliance with variance/specialized process/ROP criteria/HACCP Plan						
Food in good condition, safe, and unadulterated													
14	☐	☐	☒		P/Pf/C	☐							
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	R	OUT	N/A	N/O	V	COS	R	
30	☐	☐	☐	P	☐	43	☐	☐	☐	C	☐	
Pasteurized eggs used where required						44	☐	☐	☐	Pf/C	☐	
31	☐	☐	☐	P/Pf/C	☐	Utensils/equipment/linens: properly stored, dried, & handled						
Water and ice from approved source						45	☐	☐	☐	P/C	☐	
32	☐	☒	☐	Pf	☐	Single-use/single-service articles: properly stored & used						
Variance obtained for specialized processing methods						46	☐	☐	☐	C	☐	
Food Temperature Control						Utensils and Equipment						
33	☐	☐	☐	Pf/C	☐	47	☐	☐	☐	P/Pf/C	☐	
Proper cooling methods used; adequate equipment for temperature control						Food and non-food contact surfaces cleanable, properly designed, constructed, and used						
34	☐	☐	☒	Pf	☐	48	☐	☐	☐	Pf/C	☐	
Plant food properly cooked for hot holding						Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available						
35	☐	☐	☒	Pf/C	☐	49	☒	☐	☐	C	☐	
Approved thawing methods used						Non-food contact surfaces clean						
36	☒	☐	☐	Pf/C	☒	Physical Facilities						
Thermometers provided and accurate						50	☐	☐	☐	Pf	☐	
Food Identification						51	☒	☐	☐	P/Pf/C	☐	
37	☐	☐	☐	Pf/C	☐	Hot and cold water available; adequate pressure						
Food properly labeled; original container						52	☐	☐	☐	P/Pf/C	☐	
Prevention of Food Contamination						53	☐	☐	☐	Pf/C	☐	
38	☐	☐	☐	Pf/C	☐	Plumbing installed; proper backflow devices						
Insects, rodents, and animals not present						54	☐	☐	☐	Pf/C	☐	
39	☐	☐	☐	P/Pf/C	☐	Sewage and waste water properly disposed						
Contamination prevented during food preparation, storage & display						55	☐	☐	☐	Pf/C	☐	
40	☐	☐	☐	Pf/C	☐	Toilet facilities: properly constructed, supplied, & clean						
Personal cleanliness						56	☒	☐	☐	C	☐	
41	☒	☐	☐	C	☐	Garbage and refuse properly disposed; facilities maintained						
Wiping cloths: properly used and stored						57	☒	☐	☐	Pf/C	☐	
42	☐	☐	☐	Pf/C	☐	Physical facilities installed, maintained, and clean						
Washing fruits and vegetables						58	☐	☐	☐	C	☐	
						Adequate ventilation and lighting; designated areas used						
						Natural rubber latex gloves not used per CGS §19a-36f						

Person in Charge (Signature) <u>José León</u> Date <u>04-28-26</u>		
Person in Charge (Printed) <u>José León</u>		
Inspector (Signature) <u>L. Grandy</u> Date <u>4/28/26</u>		
Inspector (Printed) <u>Lauren Grandy</u>		

Violations documented		Date corrections due	#
Priority Item Violations			1
Priority Foundation Item Violations		<u>5/8/26</u>	3
Core Item Violations		<u>7/28/26</u>	2
Risk Factor/Public Health Intervention Violations			2
Repeat Risk Factor/Public Health Intervention Violations			
Good Retail Practices Violations			8
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: 5/11/26

Food Establishment Inspection Report

Page 2 of 2

LHD Manchester Inspection Report Continuation Sheet Date 4/28/26
 Establishment Bajas Fresh Grill Town Manchester *reinspection 5/11/26*

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Hot hold - steak / internal	139F / 155F	Cold-front-pico	39F	hot water - h.s.	105F
-chicken	160F	salsa	40F	WIC	38F
Hot - rice	158F	dessert case	39F	cut tomato	
chipotle chicken	149F	bottles reach in	39F	raw steak	
peppers/onion	143F	Bay Marle		chicken cooling	47F / 48F
reach in 3 door		raw shrimp	39F	reach in freezer (speed rack)	-4F
pico de gallo	39F	pico de gallo	39F	reach in freezer	-4F
corn salsa	40F	Hot-Birria beef	160F	reach in freezer	-3F

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: Luis on site
note	First aid kit / vomit + diarrhea kit: on site
✓ 16pF	microwave interior unclean
✓ note	hood to be cleaned - june 2026 - cleaned March 26, 2026
✓ 49c	hood baffles not clean
✓ 55c	cove base damaged in between Flat top + stove
✓ 41c	dirty wiping cloths on table
✓ 49c	gasket of wic unclean
✓ 16pF	can opener blade unclean
✓ 51c	plumbing under 3 bay leaking
note	encon pest control - no issues
54c	outside area declutter/remove trash - email Lgrandy@Manchesterma.gov
54c	clean outdoor trash around dumpster/property
✓ 36pF	no thin probe thermometer - Found thermometers
note	overall very clean + organized
↓	good date Marking
↓	Test strips available
	reinspection 5/11/26
	restroom hot water: 85F/89F

Person in Charge (Signature) José León

Date 04-28-26

Inspector (Signature) A. Smully

Date 4/28/26

Received
5/5/26

Page 2 of 2

Date 4/27/26

Town Manchester

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
WIC	36				
WIF ambient	-8				
Reach-in					
bologna	39F				

[illegible]

Date 4/27/26

Date 4/27/26

Risk Category: 3	Food Establishment Inspection Report		Page 1 of 3
Establishment type: Permanent Temporary Mobile Other		Date: 5/27/26	
Establishment: El Sot Deli		Time In: 10:45 AM/PM Time Out: AM/PM	
Address: 631 Main St		LHD: Manchester	
Town/City: Manchester		Purpose of Inspection: Routine Pre-op	
Permit Holder		Reinspection Other Reinspection 5/28/26	

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															
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															
☒	☐	☐	☐	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															
☐	☐	☐	☐	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															
☐	☐	☐	☐	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															
☒	☐	☐	☐	Food obtained from approved source	P/Pf/C	☐	☐	☐	☐	☐	☐	Consumer advisory provided: raw/undercooked food	Pf	☐	☐
☒	☐	☐	☐	Food received at proper temperature	P/Pf	☐	☐	☐	☐	☐	☐	Highly Susceptible Population			
☒	☐	☐	☐	Food in good condition, safe, and unadulterated	P/Pf	☐	☐	☐	☐	☐	☐	26 ☒ Pasteurized foods used; prohibited foods not offered	P/C	☐	☐
☐	☐	☐	☐	Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	☐	☐	☐	☐	☐	☐	Food/Color Additives and Toxic Substances			
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															
☐	☐	☐	Proper cooling methods used; adequate equipment for temperature control	Pf/C	☐	☐	☒	☐	☐	Gloves used properly	C	☐	☐		
☐	☐	☐	Plant food properly cooked for hot holding	Pf	☐	☐	☒	☐	☐	Utensils and Equipment					
☐	☐	☐	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	☐	☐		
Food Identification															
☐	☐	☐	Food properly labeled; original container	Pf/C	☐	☐	☒	☐	☐	Non-food contact surfaces clean	C	☐	☐		
Prevention of Food Contamination															
☐	☐	☐	Insects, rodents, and animals not present	Pf/C	☐	☐	☒	☐	☐	Physical Facilities					
☒	☐	☐	Contamination prevented during food preparation, storage & display	P/Pf/C	☐	☐	☐	☐	☐	50 ☐ Hot and cold water available; adequate pressure	Pf	☐	☐		
☐	☐	☐	Personal cleanliness	Pf/C	☐	☐	☐	☐	☐	51 ☐ Plumbing installed; proper backflow devices	P/Pf/C	☐	☐		
☐	☐	☐	Wiping cloths: properly used and stored	C	☐	☐	☐	☐	☐	52 ☐ Sewage and waste water properly disposed	P/Pf/C	☐	☐		
☐	☐	☐	Washing fruits and vegetables	P/Pf/C	☐	☐	☐	☐	☐	53 ☒ Toilet facilities: properly constructed, supplied, & clean	Pf/C	☐	☐		
Permit Holder shall notify customers that a copy of the most recent inspection report is available.															
Person in Charge (Signature) <i>[Signature]</i> Date 5/27/26															
Person in Charge (Printed) Deborah R. 20															
Inspector (Signature) <i>[Signature]</i> Date 5/27/26															
Inspector (Printed) Lauren Brady															
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.															

Violations documented	Date corrections due	#
Priority Item Violations	5/30/26	3
Priority Foundation Item Violations	6/7/26	1
Core Item Violations	8/27/26	9
Risk Factor/Public Health Intervention Violations		3
Repeat Risk Factor/Public Health Intervention Violations		
Good Retail Practices Violations		10
Requires Reinspection - check box if you intend to reinspect		

reinspection: 5/28/26

Food Establishment Inspection Report

Page 2 of 3

LHD Manchester

Inspection Report Continuation Sheet

Date 5/27/26

Establishment El Sol Deli

Town Manchester

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
undercounter freezer	0F	WIC		handsink-h.w.	86F
standing freezer	-2F	beans	41F	handsink-h.w.	111F
Bay Marie - pico	50F	empanada	39F	3 bay-h.w.	115F
raw steak	65F	pico de gallo	38F	hot water-restroom	95F
empanada	53F				
Bay Marie (small) - empanada	41F				
sour cream	38F				

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: Douglas
✓ 44C	jumbled utensils in bin next to handsink
22p	Bay Marie at 50F across from oven not holding food temperature accurately below 41F. Food ranging from 50-65F in unit. To be voluntarily discarded by pic. Do not use this unit until repaired by licensed HVAC. Health Dept to come back to confirm it works properly prior to use
✓ 49C	hood baffles unclean
✓ 47C	tin foil used around piping lines behind oven
✓ 47C	cardboard used as liner for oil
✓ 39C	Food stored on floor of WIC
22p	pork, steak, chorizo thawing at room temperature, at 75-78F, voluntarily discarded by pic (cas)
note	Food delivery arrived in back of house →
✓ 43C	bowl used as scoop in flour - need handles on scoops
note	bleach not made yet - putting away delivery → discussed 50-100 ppm
✓ 22p	guacamole at 63F on counter - voluntarily discarded (cas)
55C	Floor tiles on cookline damaged (under mat)
55C	Floor with wires in front of house (uncleanable)
55C	cracked floor tiles in front of soda refrigerator
✓ 53p	no paper towels in restroom

Person in Charge (Signature)

Date

Inspector (Signature)

Date 5/27/26

Food Establishment Inspection Report

Page 3 of 3

LHD Manchester

Inspection Report Continuation Sheet

Date 5/27/26

Establishment El Sol Deli

Town Manchester

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp

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>*</u>	per owner javien voluntarily closing el sol deli this day. owner called licensed HVAC this day, he will be out 5/28/26 @ 9:30 AM. Health dept to come back out to reinspect 5/28/26 around 10:30-11AM. Refrigerator to needs to hold internal food temps 41°F or below. email with time for reinspection 5/28/26
<u>*</u>	Refrigeration Fixed. Ambient temperature at 38°F. Okay to use and put food production. okay to re-open this day per health dept.
<u>*</u>	have staff continue to monitor temperatures throughout the day

Person in Charge (Signature)

Date

Inspector (Signature)

Date 5/27/26

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>4/28/26</u>																											
Establishment <u>Filomena's Pizzeria</u>			 Connecticut Department of Public Health																											
Address <u>775 Main St.</u>																														
Town/City <u>Manchester</u>																														
Permit Holder <u>Michael Kelley</u>																														
			Time In <u>2:00</u> AM/PM Time Out <u>4:30</u> AM/PM																											
			LHD <u>Manchester</u>																											
			Purpose of Inspection: <u>Routine</u> Pre-op																											
			Reinspection <u>4/30</u> 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	V	COS	R																								
Supervision																														
1	☒	☐	☐																											
Person/Alternate Person in charge present, demonstrates knowledge and performs duties				Pf	☐	☐																								
2	☒	☐	☐																											
Certified Food Protection Manager for Classes 2, 3, & 4				C	☐	☐																								
Employee Health																														
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	☐	☐																								
Good Hygienic Practices																														
6	☒	☐	☐																											
Proper eating, tasting, drinking, or tobacco products use				P/C	☐	☐																								
7	☒	☐	☐																											
No discharge from eyes, nose, and mouth				C	☐	☐																								
Preventing Contamination by Hands																														
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	☐	☒																								
Approved Source																														
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	V	COS	R																									
Safe Food and Water																														
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																														
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.																														
Person in Charge (Signature) <u>Andre Kelly</u>			Date <u>4-28-26</u>																											
Person in Charge (Printed) <u>Andre Colino</u>																														
Inspector (Signature) <u>Katelyn Doolady</u>			Date <u>4/28/26</u>																											
Inspector (Printed) <u>Katelyn Doolady</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>4/30/26</u></td> <td><u>5</u></td> </tr> <tr> <td>Priority Foundation Item Violations</td> <td><u>4/30/26</u></td> <td><u>6</u></td> </tr> <tr> <td>Core Item Violations</td> <td><u>4/30/26</u></td> <td><u>19</u></td> </tr> <tr> <td>Risk Factor/Public Health Intervention Violations</td> <td></td> <td><u>10</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><u>20</u></td> </tr> <tr> <td colspan="2">Requires Reinspection - check box if you intend to reinspect</td> <td>☒ <u>4 hrs</u></td> </tr> </table>							Violations documented	Date corrections due	#	Priority Item Violations	<u>4/30/26</u>	<u>5</u>	Priority Foundation Item Violations	<u>4/30/26</u>	<u>6</u>	Core Item Violations	<u>4/30/26</u>	<u>19</u>	Risk Factor/Public Health Intervention Violations		<u>10</u>	Repeat Risk Factor/Public Health Intervention Violations		<u>9</u>	Good Retail Practices Violations		<u>20</u>	Requires Reinspection - check box if you intend to reinspect		☒ <u>4 hrs</u>
Violations documented	Date corrections due	#																												
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Requires Reinspection - check box if you intend to reinspect		☒ <u>4 hrs</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 4/28/26

Establishment Filomena's Pizzeria Town manchester

reinspection 4/30/26

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
handsink	109°F	meat ball hot	135°F	quat bucket	200ppm
cold prep unit		WIC mozz	41°F		
eggplant	38°F	cooking sausage	54°F		
small cold prep		cooking wings	72°F		
potato soup	40°F	WIF - ambient	-8°F		
cold prep tomatoes	50				
peppers	43				

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



- ✓ 2c no CFM on site
- ✓ 15c bacon in hotel pan stacked on chicken
- ✓ 15c food uncovered in reach in freezer (R)
- ✓ 16P knife rinsed in handsink then stored in between cold prep units. (cos)
- ✓ 39c cell phone on cookline equipment (R) (R)
- ✓ 49c wall behind stove, FRP unclean - walls generally unclean
- ✓ 43c tongs on oven handle
- ✓ 47c "Husky" putty utensil by grill - not food grade (NSF)
- ✓ 35PF bolognese sauce thawing at room temp (cos)
- ✓ 39PF splash guards missing on handsink by pizza ovens (R)
- ✓ 10PF no paper towels at handsink by pizza oven (R)
- ✓ 33PF chicken wings @ 80°F being bagged - discussed cooling requirements.
- ✓ 49c old dishwashing pit sink unclean
- ✓ 28P containers unlabeled throughout, including reuse of windex
- ✓ 16C ~~41PF~~ containers by pizza dough mixer unclean
- ✓ 39c storage shelves cluttered, co-mingling of food/restaurant equipment and personal
- ✓ (SSC) FRP damaged - peeling away from walls + holes present throughout.
- ✓ 22P lids being left open on "hot" side of cookline (cos)

Person in Charge (Signature) [Signature]

Date 4-28-26

Inspector (Signature) Kathryn Doolady

Date 4/28/26

Food Establishment Inspection Report

Page 3 of 3

LHD Manchester

Inspection Report Continuation Sheet

Date 4/28/26

Establishment Filomena's

Town Manchester

reinspection 4/30/26

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp

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.
	mat to be on site @ 4:30pm.
✓ 39C	pizza boxes stored on floor in basement storage room
✓ 55C	chest freezer, damaged - not in use - must be removed
✓ 49C	floor under soda syrup boxes unclean
55C	walls not cleanable by soda boxes
✓ 52P	grease trap not plugged in - repeat violation (R) ↳ must be serviced immediately. Water + sewer dept notified. - outlet moved to be able to plug in
49C	keg cooler unclean
55C	excess clutter in basement
✓ 15P	chicken over clam filters in basement, hierarchy
55C	broken floor tiles by dish machine
10PF	no soap at hand sink @ bar, being used as dump sink
50PF	women's bathroom sink @ 125°F, max allowed 115°F (R)
49C	Floors under equipment, WIC, basement, floor mat unclean (R)
4/30/26 2PM	Sanitary condition throughout poor. Reinspection in 48 hours for all violations except structural issues.
	No temp logs on site as previously required
	Retraining of proper cooling, thawing, cold/hot holding, and basic food safety required. Verification log required to be sent to Health Dept by 5/28/26.
	Storage of food discussed w/ staff - 6" off floor required.
Person in Charge (Signature)	<u>[Signature]</u>
Inspector (Signature)	<u>Kathryn D...</u>
Date	<u>4-28-26</u>
Date	<u>4/28/26</u>

Risk Category: 3	Food Establishment Inspection Report	Page 1 of 2
Establishment type: Permanent Temporary Mobile Other _____		Date: 4/21/26
Establishment Olive Garden		Time In 2:00 AM/PM Time Out 3:30 AM/PM
Address 1550 Pleasant Valley Rd.		LHD Manchester
Town/City Manchester		Purpose of Inspection: Routine Pre-op
Permit Holder Lauren Kienzler		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	☐	☐		
☒	☐	☐	☐	3 Employee Health: 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 Time/Temperature Control for Safety: 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	P/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	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	☐	☐						
☐	☐	☐	33 Food Temperature Control: 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 Utensils and Equipment: 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	☐	☐						
☐	☐	☐	37 Food Identification: Food properly labeled; original container	Pf/C	☐	☐	☐	50 Physical Facilities: Hot and cold water available; adequate pressure	Pf	☐	☐						
☐	☐	☐	38 Prevention of Food Contamination: 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.												Violations documented		Date corrections due		#	
Person in Charge (Signature) <i>[Signature]</i> Date 4/21/26												Priority Item Violations				1	
Person in Charge (Printed) Emilia Furkouska												Priority Foundation Item Violations		5/1/26		2	
Inspector (Signature) <i>[Signature]</i> Date 4/21/26												Core Item Violations		7/21/26		3	
Inspector (Printed) Kathryn Doolady												Risk Factor/Public Health Intervention Violations				7	
												Repeat Risk Factor/Public Health Intervention Violations				1	
												Good Retail Practices Violations				2	
												Requires Reinspection - check box if you intend to reinspect		☒		1 email	

email sent 4/23/26 for PF + 5/1/26 for training.

Food Establishment Inspection Report

Page 2 of 2

LHD Manchester

Inspection Report Continuation Sheet

Date 4/21/26

Establishment Olive Garden

Town Manchester

4/23 + 5/1/26

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
WIC ditatini	38 F	hot hold meatball	160 F	handsink	99 F
steak	38 F	pasta fagioli	150 F	sanitizer bucket	400 ppm
alfredo sauce	40 F	sausage	168 F	3-bay hot	126 F
cool line				dish machine	71/60 F
shrimp	40	salad cold prep		bar sanitizer	400 ppm
eggplant	41	tomato	33 F		
pasta	38			customer bathroom	87 F
		server fridge (R) milk	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.

- | 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. |
|-------------|--|
| | Emilia - CFPM, manager, on site |
| ✓ 49C | WIC fan covers unclean |
| ✓ 49C | floor by CO2 tank unclean |
| SSC | grout receding by soda syrup boxes + ware washing |
| note | hood cleaning done in march, due in July. |
| 47C | gaskets on cookline not secure / damaged |
| 47C | middle microwave, top of interior loose |
| ✓ 47C | salad plate cooler lids and handle damaged - new ordered. |
| ✓ 8PF | improper glove use, hands must be washed btw tasks + new gloves |
| 39C | contamination risk of ramblers + cheese graters (expo line) |
| | ↳ dirty, mingled w/ clean |
| fast 47C | gasket on u/c cooler on side server station damaged |
| note | discussed ice bin - keep lid closed when not in use. |
| ✓ 16PF | no soap or paper towels @ bar handsink |
| * | Submit plan for floor repair to Health Dept. 90 day correction timeline. Repeat violation. |
| ✓ * | Retrain staff on proper glove use / hand washing |
| | • when to change, when to wear (rolling silverware), etc. |
| | • when to wash hands |
| * | Email KPD plan for debited items above by 5/21/26 |

Person in Charge (Signature)

Date 4/21/26

Inspector (Signature)

Date 4/21/26

Food Establishment Inspection Report

Page 1 of 1

LHD Manchester

Inspection Report Continuation Sheet

Date 5/7/26

Establishment Shogun X Sushi

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

What needs to be emailed:

- * - Servsafe / CFPM Signup confirmation to be emailed
- * - consumer advisory to be picked up 11AM - placed at every table prior to re-opening
- email confirmation with licensed pest control (by 5/8/26)
- remove Metal cases/wood pallets by dumpster area
- email invoice regarding leak in roof by dry storage room
 - ↳ continue to work with landlord to get fixed
- sushi logs must be maintained DAILY!!
 - ↳ if unable to do/complete logs appropriately, may not be able to use time as public health control
 - ↳ sushi only at this time on conveyor belt
- sushi cases working properly (internal water 36°F)
 - ↳ okay to use at this time

okay to reopen this day → pictures required with consumer advisory posted required prior to opening to public.

Person in Charge (Signature)

Date 5/7/2026

Inspector (Signature) L. Brandy

Date 5/7/26