INSPECTION REPORT EHS-106-Rev. 11/05

STATE OF CONNECTICUT DEPARTMENT OF PUBLIC HEALTH

TO ROUTINE INSPECTION □ PREOPERATIONAL

☐ REINSPECTION CI OTHER

FOOD SERVICE ESTABLISHMENTS

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

ESTABLISHMENT CLASS	3	
TOWN	44/2	
INSPECTION DATE and TIME	3/2/11	

NAME OF **ESTABLISHMENT** STREET **ADDRESS** OWNER or **OPERATOR**

Based on an inspection this day, the items marked below identify the violations in operation or facilities w

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

	DEMERI	TSCORE	···
4	3	2	12/
			/2

constructed, maintained, installed, located						
18 Single service articles, storage, dispensing						
No reus	e of single serv	ice article] -	ľ		
Dishwashing facilities approved design, adequately constructed, maintained, installed, located						
DEMERIT SCORE						
3 2 12						
		/ /2				
OTAL	RATING	Date Corrections D	ue			
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EC	UIPMENT & UTENSILS: CLEANLINE	SS			
21	Preflushed, scraped, soaked and racked	Γ			
22	Wash water clean, proper temperature] 1			
23	Accurate thermometers provided, dish basket, if used				
24	Sanitization rinse (hot water - chemical)	2			
25	Clean wiping cloths	1			
26					
27	Nonfood-contact surfaces of utensils & equipment clean	a			
28	Equipment/utensils, storage, handling	1			
w	ATER SUPPLY				
29	Water source adequate, safe	4			
30	Hot and cold water under pressure, provided as required	2			
SE	WAGE DISPOSAL				
31	Sewage disposal approved	4			
	l courage disposal application				
32	Proper disposal of waste water	1			
32 PL	Proper disposal of waste water UMBING				
32 PL	Proper disposal of waste water	1			
32 PL 33 34	Proper disposal of waste water UMBING Location, Installation, maintenance No cross connection, back siphonage, backflow ILET FACILITIES	1			
32 PL 33 34	Proper disposal of waste water UMBING Location, installation, maintenance No cross connection, back siphonage, backflow ILET FACILITIES Adequate, convenient, accessible, designed, installed	1 4			
32 PL 33 34 TO	Proper disposal of waste water UMBING Location, installation, maintenance No cross connection, back siphonage, backflow ILET FACILITIES Adequate, convenient, accessible, designed, installed Toilet rooms enclosed with self-closing door	1 4			
32 PL 33 34 TO 35	Proper disposal of waste water UMBING Location, installation, maintenance No cross connection, back siphonage, backflow ILET FACILITIES Adequate, convenient, accessible, designed, installed	1 4			
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RISK FACTOR	VIOLATIONS	IN RED
MORETACION	1022222010	11 / 11

insects/rodents FLOORS, WALLS & CEILINGS Floors: floor covering installed, constructed as required, good repair, clean Floors, graded, drained as required Floor, wall juncture covered Mats removable, good repair, clean Walls, ceilings attached, equipment properly constructed, good repair, clean. Wall & ceiling surfaces as required. Dustless cleaning methods used, cleaning equipment properly stored LIGHTING & VENTILATION Adequate lighting provided as required Room free of steam, smoke odors Room & equipment hoods, ducts, vented as required PRESSING ROOMS & LOCKERS A Rooms adequate, clean, adequate lockers provided, facilities clean HOUSEKEEPING Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles Complete separation from living/sleeping quarter and laundry Complete separation from living/sleeping quarter and laundry Rooms and complete separation from living/sleeping quarter and laundry MOKING PROHIBITED Smoking prohibited, signs posted at each entrance QUALIFIED FOOD OPERATOR QUALIFIED FOOD OPERATOR QUALIFIED FOOD OPERATOR QUALIFIED FOOD OPERATOR	·/C	PULL CONTROL
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	59	Smoking prohibited, signs posted at each entrance ALIFIED FOOD OPERATOR
Written documentation of training program	QU	Smoking prohibited, signs posted at each entrance ALIFIED FOOD OPERATOR Qualified Food Operator

Signature of Person in	Librarge Stee	le		
SIGNED (Inspector)	Mola		#100	