## EHS-106-Rev. 11/05

## INSPECTION REPORT FOOD SERVICE ESTABLISHMENTS

## STATE OF CONNECTICUT DEPARTMENT OF PUBLIC HEALTH

Ø	ROUTINE INSPECTION
	PREOPERATIONAL

	REINSPECTION
_	ATUED

	4 to Capitol Aveilde, Month of I thanker of the	
NAME OF	Duight School	ESTABLISHMENT
STREET ADDRESS	1600 Redding Rd.	TOWN FELD
OWNER or OPERATOR		INSPECTION 2/1//3

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

1 Approved source, wholesome, nonadulterated 2 Wash 22 Original container, properly labeled 1 1 24 Sanitized 2 Original container, properly labeled 1 1 24 Sanitized 24 Sanitized 25 Clean 26 Equipmentature requirements during storage, preparation, display, service, and transportation 27 Nonforequipments during storage, preparation, display, service, and transportation 2 2 Equipmentature, thermometers provided 3 Potentially hazardous food properly thawed 4 Potentially hazardous food properly thawed 5 Potentially hazardous food not re-served 2 WATER 29 Wate 30 Hot a provided 30 Hot a provided 30 Hot a provided 31 Sewa 32 Proper 31 Toxic items properly stored 31 Sewa 32 Proper 31 Toxic items properly stored 4 No creative before a proper 31 Noreuse of single service articles 4 No reuse of single service articles, storage, dispensing 2 No reuse of single service articles 20 Dishwashing facilities approved design, adequately constructed, maintained, installed, located 39 Appropri	SOL	IRCES OF FOOD			EQI	JIPM
2 Original container, properly labeled 1 2 Original container, properly labeled 1 3 Potentially hazardous food meets temperature requirements during storage, preparation, display, service, and transportation			4	ſ	21	Preflu
FOOD PROTECTION  3 Potentially hazardous food meets temperature requirements during storage, preparation, display, service, and transportation  4 Adequate facilities to maintain product temperature, thermometers provided  5 Potentially hazardous food properly thawed  6 Unwrapped or potentially hazardous food not re-served  7 Food protected during storage, preparation, display, service & transportation  8 Food containers stored off floor  9 Handling of food minimized  10 Food dispensing utensils properly stored  11 Toxic items properly stored, labeled, used  PLUMB  12 Personnel with Infection restricted  4 PLUMB  13 Handwashing facilities provided, personnel hands washed, clean  14 Clean outer clothes, effective hair restraints  15 Good hygienic practices, smoking restricted  16 Food-contact surfaces designed, constructed, maintained, installed, located  17 Nonfood-contact surfaces designed, constructed, maintained, installed, located  18 Single service articles, storage, dispensing  19 No reuse of single service article  20 Dishwashing facilities approved design, adequately constructed, maintained, installed, located  41 Gart	ļ	nonadulterated		١	22	
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14   Clean outer clothes, effective hair restraints   1   36   Toile     15   Good hygienic practices, smoking restricted   2   37   Prop.     EQUIPMENT & UTENSILS: DESIGN, CONSTRUCTION & INSTALLATION   38   Suita approximate   1   2   3     16   Food-contact surfaces designed, constructed, maintained, installed, located   2   38   Suita approximate   2   39   Approximate   39   Approximate   39   Approximate   39   Approximate   30   Approximate   30   Approximate   31   32   Approximate   32   Approximate   33   Approximate   34   Approximate   35   Approximate   36   Toile   37   Prop.   38   Suita approximate   38   Suita approximate   39   Approximate   39   Approximate   39   Approximate   39   Approximate   39   Approximate   30   Approximate   30   Approximate   31   Approximate   31   Approximate   32   Approximate   33   Approximate   34   Approximate   36   Toile   37   Prop.   38   Suita approximate   38   Suita approximate   38   Suita approximate   39						
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17	Nonfood-contact surfaces designed, constructed, maintained, installed, located					
18	Single se	ervice articles, s	torage, dispensi	ng	2	
19		e of single servi				
20	Dishwasi construct	hing facilities app led, maintained, i	roved design, ade installed, located	equately	2	
DEMERIT SCORE						
TOTAL RATING Date Corrections I						
- 107						

	WELLEN LITCHOUGH OF OF CAME INTO	٦		VE	RMIN CONTROL
	UIPMENT & UTENSILS: CLEANLINES	Č		42	Presence of insects/rodents
21	Preflushed, scraped, soaked and racked	1		43	Outer openings protected aga
22	Wash water clean, proper temperature	3		70	insects/rodents
23	Accurate thermometers provided, dish basket, if used	2			
24	Sanitization rinse (hot water - chemical)	2		 	OORS, WALLS & CEI
25	Clean wiping cloths	1		44	Floors: floor covering installed
26	Food-contact surfaces of utensils & equipment clean	۷		, -	constructed as required, good
27	Nonfood-contact surfaces of utensils &	1		45	Floors, graded, drained as re
	equipment clean			46	Floor, wall juncture covered
28	Equipment/utensils, storage, handling	1		47	Mats removable, good repair
W/4	ATER SUPPLY	•		48	Exterior walking, driving surfa good repair, clean
29		4	1	49	Walls, ceilings attached, equ
30	Hot and cold water under pressure, provided as required	2			constructed, good repair, cle- surfaces as required.
SE	WAGE DISPOSAL	•		50	Dustless cleaning methods u cleaning equipment properly
31	Sewage disposal approved	4	1		
32	Proper disposal of waste water	1	1	LIC	GHTING & VENTILAT
_			1	51	Adequate lighting provided a
PL	UMBING			52	Room free of steam, smoke
33	Location, installation, maintenance	1	1	53	Room & equipment hoods, duc
34	No cross connection, back siphonage, backflow	4	1		* . ``
			1	DF	RESSING ROOMS & L
TC	LET FACILITIES		1	54	
35	Adequate, convenient, accessible, designed, installed	4			provided, facilities clean
36	Toilet rooms enclosed with self-closing door	1	1		
37	Proper fixtures provided, good repair, clean	L	]	H	DUSEKEEPING
—	ANDWASHING FACILITIES			55	insect/rodent harborage, no u
38	Suitable hand cleaner and sanitary towels or approved hand drying devices provided,	1		56	Complete separation from it and laundry
	tissue waste receptacles provided			57	Clean/soiled linens stored p
- C	L ARBAGE/RUBBISH STORAGE & DISPOS	AL.	1	58	No live birds, turtles, or other (except guide dogs)
39		1	1		
Ü	covered, rodent proof, clean		ı	S	MOKING PROHIBITE
40	Storage area/rooms, enclosures -	1	1	59	1
70	properly constructed, clean	1			entrance
41	Garbage disposed of in an approved manner, at approved frequency	1			UALIFIED FOOD OPE
	I at approved neducito)	1	L	<u>u</u>	Qualified Food Operator

42	Presence of insects/rodents	
43	Outer openings protected against entrance of insects/rodents	1
	OORS, WALLS & CEILINGS	
44	Floors: floor covering installed, constructed as required, good repair, clean	
45	Floors, graded, drained as required	
46	Floor, wall juncture covered	1
47	Mats removable, good repair, clean	
48	Exterior walking, driving surfaces,	1
	good repair, clean	
49	Walls, ceilings attached, equipment properly constructed, good repair, clean. Wall & ceiling surfaces as required.	1
50	Dustless cleaning methods used, cleaning equipment properly stored	1
LIC	HTING & VENTILATION	
51	Adequate lighting provided as required	1
52	Room free of steam, smoke odors	í
53 DF	Room & equipment hoods, ducts, vented as required	
	Room & equipment hoods, ducts, vented as required  RESSING ROOMS & LOCKERS  Rooms adequate, clean, adequate lockers provided, facilities clean	1
DF	RESSING ROOMS & LOCKERS Rooms adequate, clean, adequate lockers	1
DF 54	RESSING ROOMS & LOCKERS Rooms adequate, clean, adequate lockers	1
DF 54	RESSING ROOMS & LOCKERS  Rooms adequate, clean, adequate lockers provided, facilities clean  DUSEKEEPING  Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles	1
DF 54	RESSING ROOMS & LOCKERS Rooms adequate, clean, adequate lockers provided, facilities clean	1 1
DF 54 HC 55	RESSING ROOMS & LOCKERS  Rooms adequate, clean, adequate lockers provided, facilities clean  DUSEKEEPING  Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles  Complete separation from living/sleeping quarters and laundry	L
DF 54 HC 55 56	RESSING ROOMS & LOCKERS  Rooms adequate, clean, adequate lockers provided, facilities clean  DUSEKEEPING  Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles  Complete separation from living/sleeping quarters and laundry  Clean/soiled linens stored properly	1
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RISK	FACTOR	VIC	LATI	ONS	ЦN	KED

Signature of Person in charge		
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SIGNED (Inspector)	# 100	4.4
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