FOCUSED FOOI	IC HEALTH - 410 CAPITOL AVENUE - MS#51FDP - HARTFORD, CT 06134  DI SERVICE INSPECTION REPORT  ADDRESS/CITY:  Date of Inspection: 1 5 1 5  Owner or Operator:
ADDITIONAL FOUR POINT ITEMS	FAST CONTRACTOR OF THE CONTRAC
Foods not re-served.  -Unwrapped foods not re-served -Potentially hazardous foods not re-served	4 3H Sewage disposal approvedOperating as required
Li Toxic chemicalsStored properly, labeled properly, used properly -Sanitizer concentration not to exceed maximum permitted -No unnecessary toxics on the premises -Pesticides/rodenticides properly dispensed	34 No cross connections, back siphonage, backflow Proper type/installation/ backflow prevention device/ air gap for: -Food equipment -Hose connections -Dish machines -Soda system carbonator -Beverage dispensers -Toilet tanks -Chemical dispensers -Ice machines Proper drain for: -Food equipment -Dish machines -Ice machines
29 Water source adequate, safeWell / well head protected from contamination -Water quality in compliance - Monitoring in compliance	35. Toilet facilities. Adequate, convenient, accessible, designed, properly installed
OTHER ITEMS	KEY: DNC [DOES NOT COMPLY]
2 Sources of food: Original container, properly labeled	1 Garbage/rubbish storage area/rooms, enclosures - properly constructed, clean
5 Potentially hazardous food properly thawed	2 41 Garbage/rubbish disposed of in an approved manner, at approved frequency
10 Food dispensing utensils properly stored	1 42 Vermin Control: No insects/rodents present 2
14 Food worker: Clean outer clothes, effective hair restraints	1 43 Quier openings protected against entrance of insects/rodents 44 Fibors: Floor covering installed, constructed as required, good repair, clean
16 Food-contact surfaces designed, constructed, maintained, installed,	2 45 Floors graded, drained as required
located	46 Floor, wall juncture covered
17 Nonfood-contact surfaces designed, constructed, maintained,	1 47 Mats removable, good repair, clean
installed, located	48 Exterior walking, driving surfaces, good repair, clean
18 Single service articles, storage, dispensing 19 No reuse of single service article	49 Walls, ceilings attached, equipment properly constructed, good
20 Dishwashing facilities approved design, adequately constructed,	repair, clean. Wall & ceiling surfaces as required  50 Dustless cleaning methods used, cleaning equipment properly stored
maintained, installed, located  Equipment & Utensils: Cleanliness	5 L Adequate lighting provided as required
2.1 Preflushed, scraped, soaked and racked	52 Room free of steam, smoke odors
22 Wash water clean, proper temperature	52 Rooms & equipment hoods, ducts, vented as required
23 Accurate thermometers provided, dish basket, if used	54 Rooms adequate, clean, adequate lockers provided, facilities clean
2/1 Nonfood-contact surfaces of utensils & equipment clean	1 55 Establishment and premises free of litter, no insect/rodent harborage,
28 Equipment/utensils, storage, handling	no unnecessary articles
32. Proper disposal of waste water	56 Complete separation from living/sleeping quarters and laundry
33 Plumbing location, installation, maintenance	57 Clean/soiled linens stored properly
36 Toilet rooms enclosed with self-closing door	58 No live birds, turtles, or other animals (except guide dogs)
37 Proper toilet fixtures provided, good repair, clean	Seats 75 or more: Nonsmoking area provided, sign(s) posted at entrance(s), smoking area indicated by sign(s)
Approved garbage/rubbish containers, adequate number, covered, rodent proof, clean	□ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □
INSPECTOR: PERSON IN CHARGE:	Demerit Score: Include demerits from page 1  4 3 2 1 Total Rating
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