Connecticut Department of Public Health

Risk Category: Food Establishment Inspection Report Page 1 of										
Establishment type: Permanent Temporary Mobile Other _							Date: 5/12/23			
A commercial Commercia								10:27		AM/PM
Establishment MANAGE MEMBERGER OCHOOL			BBII				Time In_	10 44 AI	M/PM Time Out	AWI/PWI
Address 260 Mountain Kd			DPH)				LHD	UCDHD		
Town/City O Cold							Purpose of Inspection: Routine Pre-op			
Permit Holder Sufficed School District			Connecticut Department of Public Health				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										
Description of the second second second second second	ty foundation item	Mark in	cos				UT N/A N/O		ed on-site during inspection on from Contamination	R=repeat violation v cos R
IN OUT N/A N/O	Supervision n/Alternate Person in charge present,			_	-	_		Food separated	MODELLE SELECTION DE LE CONTROL DE LE CO	P/C 0 0
	nstrates knowledge and performs duties	Pf	0			0	00	Food-contact su	rfaces: cleaned & sanitized	P/Pf/C O
2	ed Food Protection Manager for Classes 2,	С	0	0	17				on of returned, previously ioned, and unsafe food	POO
Employee Health								Time/Temperat	ure Control for Safety	
3 0	gement, food employee and conditional employee;	P/Pf	0	0	18				time and temperatures g procedures for hot holding	P/Pf/C O O
Knowi	edge, responsibilities and reporting er use of restriction and exclusion	Р	0	0		_			ime and temperatures	P 0 0
AAT AND	en procedures for responding to vomiting and	Pf	0		21			Proper hot holdi		P 0 0
diarrh	eal events					_			ding temperatures rking and disposition	P/Pf O O
6 O Prope	Good Hygienic Practices er eating, tasting, drinking, or tobacco products use	e P/C	0	0	707 20 0				c health control: procedures	P/Pf/C O O
7	scharge from eyes, nose, and mouth	С	0	0	24			and records		1111110
	Preventing Contamination by Hands s clean and properly washed	P/Pf		0	25				mer Advisory provided: raw/undercooked food	Pf OO
No ba	are hand contact with RTE food or a				20				ceptible Population	
9 O pre-ap	pproved alternative procedure properly followed	P/Pf/C		0	26	9	REPORTED IN		used; prohibited foods not offered	P/C O
10 O Adequ	late handwashing sinks, properly supplied/accessible Approved Source	Pf/C		0	27		Fo		ves and Toxic Substances approved and properly used	POO
11 O Food	obtained from approved source	P/Pf/C	0	0	28				es properly identified,	P/Pf/C O O
12 O O Food	received at proper temperature	P/Pf		0	20			stored & used	(l. A I Dunnadouse	111110
Pegui	in good condition, safe, and unadulterated ired records available: molluscan shellfish	P/Pf		0					th Approved Procedures n variance/specialized	D/D/IO
	fication, parasite destruction	P/Pf/C	-		20				iteria/HACCP Plan	P/Pf/C O
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									R=repeat violation	
OUT N/A N/O	Safe Food and Water	٧	cos	R	0	UT			e of Utensils	V COS R
	d eggs used where required	P P/Pf/C	0	0		_		sils: properly store	ed erly stored, dried, & handled	C O O
31 Water and Variance of	ice from approved source btained for specialized processing methods	Pf	0	0					es: properly stored & used	P/C O O
Food Temperature Control					46	0	Bloves used	d properly		C 0 0
Proper cooling methods used; adequate equipment for temperature control			0	0		F	ood and no		and Equipment surfaces cleanable,	
	properly cooked for hot holding	Pf	0	0	47	p	roperly des	signed, construct	ed, and used	P/Pf/C O O
35 O O Approved	thawing methods used	Pf/C		0	48				lled, maintained and used;	Pf/C O
36 Thermome	eters provided and accurate Food Identification	Pf/C		0	49			ontact surfaces cl	and test strips available	C 00
37 Food properly labeled; original container Pf/C								Phys	ical Facilities	
Prevention of Food Contamination								d water available istalled; proper ba	; adequate pressure	Pf O O
38 Insects, rodents, a	ented during food preparation, storage & display	Pf/C	_	0				d waste water pro		P/Pf/C O O
40 Personal cleanline	ess	Pf/C	_	0	53	OT	oilet facilit	ies: properly cons	structed, supplied, & clean	Pf/C O O
41 Wiping cloths: pro		P/Pf/C	_	00					isposed; facilities maintained naintained, and clean	C O O
The state of the s					56	OA	dequate v	entilation and ligh	nting; designated areas used	
Permit Holder shall notify customers that a copy of the most recent inspection report is available.									not used per CGS §19a-36f	#
Person in Charge (Signature)							em Violation		Date corrections due	"
Priority Foundation Item Violations								0		
Person in Charge (Printed)							n Violation tor/Public	s Health Intervention	on Violations	1
Inspector (Signature)	Inspector (Signature) Date 5/12/23				Rep	eat F	Risk Factor	/Public Health In	tervention Violations	Ö
Inspector (Printed) Good Retail Practices Violations Requires Reinspection - check box if you intend to reins								x if you intend to reinspect	1	
Appeal: The owner or operator of a food establishment aggreeved by this order to correct any inspection identified by the food inspector to hold, destroy, and the property of										