

Establishment: **McAlister Intermediate School Cafeteria** Date & Time: **10/3/2018 11:47 AM** ROinsp **REinsp**

Address: **260 Mountain Road** **Suffield** Health Department: **North Central District** Class: **4**

Based on an inspection this day, the items marked DNC identify the violations in operation or facilities which must be corrected by the date specified on page 2.

RISK FACTOR ITEMS: Listing is not inclusive of all possible debitable items		C	N/O	N/A/DNC	KEY:	C [Complies]	N/O [Not Observed]	N/A [Not Applicable]
					DNC [Does Not Comply] O [Other] RTE [Ready-To-Eat]			
60	Qualified Food Operator	C		3	12	Personnel with infections restricted		
61	Designated Alternate	C		2	A	Foods workers have no exposed infected lesions/burns		
62	Written Documentation of Training Program	C		2	B	Personnel with infection restricted		
1	Approved Source, Wholesome, nonadulterated	C	N/O	4	C	Communicable disease of worker reported to local health director		
A	Approved shellfish, finfish, meat & poultry USDA approved	C			13	Handwashing facilities provided, hands washed, clean		
B	Food cans in good condition (not dented, rusty, bloated, leaking)	C			A	Handwashing facilities in all food prep/dispensing & warewashing areas		
C	Wholesome/nonadulterated foods/safe	C			B	Handwashing facilities in or immediately adjacent to toilet rooms		
D	Commercial products (no home grow/canned food)	C			C	Handwashing facilities accessible/convenient to use		
E	Potentially hazardous foods received at proper temperature	N/O			D	Personnel hands washed, clean/proper handwash procedure		
O					E	Handwashing at appropriate times		
3	Potentially hazardous food meets temperature requirements during storage, preparation, service, and transportation	C	N/O	4	O			
A	Hot holding greater than or equal to 140°F (whole beef/Pork Roasts 130°F)	C			15	Good hygienic practices		
B	Cold holding less than or equal to 45°F	C			A	<input type="checkbox"/> No Eating <input type="checkbox"/> No Smoking While Working		
C	Proper cooling	N/O			B	Wounds covered adequately		
D	Proper re-heating	C			C	Proper sink used for handwashing		
E	Proper internal cooking/consumer advisory posted	C			O			
O					24	Sanitization rinse (hot water - Chemical)		
4	Adequate facilities to maintain product temperature, thermometer provided	C	N/O	2	A	Approved sanitizer available/adequate concentration of sanitizer		
A	Food thermometer available and accurate	C			B	Food-contact surfaces and utensils used for potentially hazardous food sanitized at least every 4hours		
B	Proper food thermometer for product	C			C	Adequate <input type="checkbox"/> Dishwasher Sanitizer <input type="checkbox"/> Final Rinse Temp		
C	Thermometers appropriately placed in cooler units	C			D	Proper sanitizing procedure		
O					E	Sanitizing between raw animal origin & ready-to-eatfood		
7	Food protected during storage, preparation, display, service and transportation	C	N/O	2	O			
A	Produce washed	C			25	Clean wiping cloths		
B	Raw meats not stored/prepared near ready-to-eatfoods	C			A	Cloths and/or sponges in good repair and clean		
C	Food covered properly	C			B	Wiping clothes kept in sanitizer between uses		
D	Adequate splash guards/sneeze guards	C			O			
E	No unauthorized personnel	C			26	Food-contact surfaces clean		
F	No pooling of eggs not cooked immediately	C			A	Food equipment clean, utensils clean, equipment interiors clean		
8	Food containers stored off the floor	C			B	Single use gloves changed when soiled		
O	Bulb in walk incooler and ceiling		DNC		C	Food-contact surfaces clean		
9	Handling of food minimized	C	N/O	2	O			
A	No unnecessary handling RTE and/or cooked foods w/ bare hands	C			30	Hot and cold water under pressure, provided as required		
B	Minimize food handling, other than ready-to-eat, with bare hands	C			38	Handwashing accessories provided		
C	Adequate utensil(s) for dispensing	C			A	Soap/paper towels/ drying device available		
O					B	Dispenser(s) working: <input checked="" type="checkbox"/> Soap <input checked="" type="checkbox"/> Paper Towels		
					C	Handwashing sink(s) clean/waste receptacle at handwash sink		
					O			

DESCRIBE DEFICIENCIES ON CONTINUATION SHEETS

The following information is not debitable and does not affect your score. Key: QFO[Qualified Food Operator], DA[Designated Alternate], PHF [Potentially Hazardous Foods] FB [Foodborne]

PHFs are hot held at: _____°F PHFs are cold held at: _____°F
 Are internal cooking temperatures taken? _____ To what temperature do you cook:
 Poultry: _____ Ground Beef: _____ Pork: _____ Roasts: _____ Other: _____
 Describe Re-Heating procedures: _____
 Are temperatures recorded/logged for cold jolding food/equipment? _____
 Are foods cooked in advance and cooled? _____ Are leftovers saved? _____
 List products cooled: _____
 Describe cooling methods:
 Is cooling monitored for time & temp? _____ Is the monitoring of cooling recorded? _____
 Is there a produce washing policy? _____ Describe what is washed and where: _____

Describe illness condition when you would exclude a food worker from working: _____
 What diseases related to FB illness are you required to report to the health department? _____
 Is there a written illness policy that requires the food worker to report specific illness conditions and diseases to the QFO? _____ Do you have a paid sick leave policy? _____
 Is there a language barrier between inspector & QFO? _____ If yes, indicated language spoken by QFO/DA: _____ Can QFO/DA read the inspection report? _____
 Indicated who answered the above questions: NAME (Print): _____
 Indicate the title of the above person: _____
 Obtain signature of the person who received the QFO responsibilities information at the time of the inspection: _____
Note: This report is a two page form (total of 62 debitable items) Page 1 of 2

STATE OF CONNECTICUT - DEPARTMENT OF PUBLIC HEALTH - 410 Capitol Avenue - MS#11FDP - Hartford, CT 06134
FOCUSED FOOD SERVICE INSPECTION REPORT

NORTH CENTRAL DISTRICT HEALTH DEPARTMENT - 31 NORTH MAIN ST. - ENFIELD, CT 06082


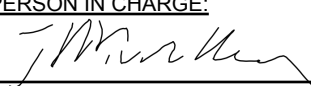
NAME OF ESTABLISHMENT McAlister Intermediate School Cafeteria	INSPECTION DATE & TIME 10/3/2018 12:35 PM
STREET ADDRESS 260 Mountain Road Suffield	OWNER or OPERATOR Dr. John Reynolds, Suffield

ADDITIONAL FOUR POINT ITEMS		DNC
6	Foods not re-served. - Unwrapped food not re-served - Potentially hazardous foods not re-served	4
11	Toxic Chemicals. - Stored properly, Labeled properly, Used properly - Sanitizer concentration not to exceed maximum permitted - No unnecessary toxics on the premises - Pesticides/Rodenticides properly dispensed	4
29	Water source adequate, safe. - Well/well head protected from contamination - Water quality in compliance - Monitoring in compliance	4

KEY: DNC [DOES NOT COMPLY]		DNC
31	Sewage Disposal Approved. - Operating as required	4
34	No cross connection, back siphonage, backflow <u>Proper type/Installation/Backflow prevention/Air gap for:</u> - Food Equipment - Hose Connections - Dish Machines - Soda system carbonator - Beverage Dispensers - Toilet Tanks - Chemical Dispensers - Ice Machines <u>Proper Drain For:</u> - Food Equipment - Dish Machines - Ice Machines	4
35	Toilet Facilities Adequate, Convenient, Accessible, Designed, Properly installed	4

OTHER ITEMS		DNC
2	Sources of food: Original container, Properly labeled	1
5	Potentially hazardous food properly thawed	2
10	Food dispensing utensils properly stored	1
14	Food Worker: Clean outer clothes, effective hair restraints	1
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 re-use of single service article	2
20	Diswashing facilities approved design, adequately constructed, maintained, installed, located	2
<u>Equipment & Utensils: Cleanliness</u>		
21	Preflushed, scraped, soaked and racked	1
22	Wash water clean, proper temperature	1
23	Accurate thermometers provided, dish basket, if used	1
27	Nonfood-contact surfaces of utensils & equipment clean	1
28	Equipment/utensils storage, handling	1
32	Proper disposal of waste water	1
33	Plumbing - Location, installation, maintenance	1
36	Toilet rooms enclosed with self-closing door	1
37	Proper toilet fixtures provided, good repair, clean	1
39	Approved garbage/rubbish containers, adequate number, covered, rodent proof, clean	1

KEY: DNC [DOES NOT COMPLY]		DNC
40	Garbage/Rubbish storage area/rooms enclosures-properly constructed, clean	1
41	Garbage disposed of in an approved manner, at approved frequency	1
42	Vermin Control: No Insects/Rodents Present	2
43	Outer openings protected against entrance of insects/rodents	1
44	Floors; floor covering installed, constructed as required, good repair, clean	1
45	Floors, graded, drained as required	1
46	Floor, wall juncture covered	1
47	Mats removable, good repair, clean	1
48	Exterior walking, driving surfaces, good repair, clean	1
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
51	Adequate lighting provided as required	1
52	Room free of steam, smoke odors	1
53	Room & equipment hoods, ducts, vented as required	1
54	Rooms adequate, clean, adequate lockers provided, facilities clean	1
55	Establishment and premises free of litter, no insects/rodents harborage, no unnecessary articles	1
56	Complete separation from living/sleeping quarters and laundry	1
57	Clean/soiled linens stored properly	1
58	No live birds, turtles, other animals (except guide dogs)	1
59	Seats 75 or More: Nonsmoking area provided, sign(s) posted at entrance(s), smoking area indicated by sign(s)	3

INSPECTOR: 	PERSON IN CHARGE: 
SIGNATURE Michael Zahariadis, BS	SIGNATURE Janina Markowski
PRINT NAME 860-745-0383	PRINT NAME Mgr
PHONE NUMBER	TITLE

Inspection Type: Reinspection

Other Inspection: _____

Demerit Score: **Include demerits from page 1**

4	3	2	1	Total	Rating
0	0	1	2	4	96
0	0	2	2		

Date Corrections Due: **10/17/2018**

Page 2 of 2 plus _____ Continuation Pages