

Establishment: **Suffield Middle School** Date & Time: **9/21/2018 10:50 AM** **ROinsp** REinsp
 Address: **350 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 debitible 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		C/N/O N/A 4
61	Designated Alternate	C		2	A	Foods workers have no exposed infected lesions/burns		C
62	Written Documentation of Training Program	C		2	B	Personnel with infection restricted		N/A
1	Approved Source, Wholesome, nonadulterated	C	N/O	4	C	Communicable disease of worker reported to local health director		N/A
A	Approved shellfish, finfish, meat & poultry USDA approved	C			13	Handwashing facilities provided, hands washed, clean		C/N/O N/A 4
B	Food cans in good condition (not dented, rusty, bloated, leaking)	C			A	Handwashing facilities in all food prep/dispensing & warewashing areas		C
C	Wholesome/nonadulterated foods/safe	C			B	Handwashing facilities in or immediately adjacent to toilet rooms		C
D	Commercial products (no home grow/canned food)	C			C	Handwashing facilities accessible/convenient to use		C
E	Potentially hazardous foods received at proper temperature	N/O			D	Personnel hands washed, clean/proper handwash procedure		C
O					E	Handwashing at appropriate times		C
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		C/N/O N/A 2
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
C	Proper cooling	N/O			B	Wounds covered adequately		N/A
D	Proper re-heating	N/O			C	Proper sink used for handwashing		C
E	Proper internal cooking/consumer advisory posted	C			O			
O					24	Sanitization rinse (hot water - Chemical)		C/N/O N/A 2
4	Adequate facilities to maintain product temperature, thermometer provided	C	N/O	2	A	Approved sanitizer available/adequate concentration of sanitizer		C
A	Food thermometer available and accurate	C			B	Food-contact surfaces and utensils used for potentially hazardous food sanitized at least every 4hours		C
B	Proper food thermometer for product	C			C	Adequate <input type="checkbox"/> Dishwasher Sanitizer <input type="checkbox"/> Final Rinse Temp		N/A
C	Thermometers appropriately placed in cooler units	C			D	Proper sanitizing procedure		C
O	Hobart freezer not in working order		DNC		E	Sanitizing between raw animal origin & ready-to-eatfood		N/O
7	Food protected during storage, preparation, display, service and transportation	C	N/O	2	O			
A	Produce washed	N/O			25	Clean wiping cloths		C/N/O N/A 1
B	Raw meats not stored/prepared near ready-to-eatfoods	C			A	Cloths and/or sponges in good repair and clean		C
C	Food covered properly	C			B	Wiping clothes kept in sanitizer between uses		C
D	Adequate splash guards/sneeze guards	C			O			
E	No unauthorized personnel	C			26	Food-contact surfaces clean		C/N/O N/A 2
F	No pooling of eggs not cooked immediately	C			A	Food equipment clean, utensils clean, equipment interiors clean		C
8	Food containers stored off the floor	C			B	Single use gloves changed when soiled		C
O					C	Food-contact surfaces clean		C
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		C/N/O N/A 2
B	Minimize food handling, other than ready-to-eat, with bare hands	C			38	Handwashing accessories provided		C/N/O N/A 1
C	Adequate utensil(s) for dispensing	C			A	Soap/paper towels/ drying device available		C
O					B	Dispenser(s) working: <input type="checkbox"/> Soap <input type="checkbox"/> Paper Towels		C
					C	Handwashing sink(s) clean/waste receptacle at handwash sink		C
					O			

DESCRIBE DEFICIENCIES ON CONTINUATION SHEETS

The following information is not debitible 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 debitible 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 Suffield Middle School	INSPECTION DATE & TIME 9/21/2018 11:42 AM
STREET ADDRESS 350 Mountain Road Suffield	OWNER or OPERATOR Town of Suffield, Board of

ADDITIONAL FOUR POINT ITEMS	DNC	KEY: DNC [DOES NOT COMPLY]	DNC
6 Foods not re-served. - Unwrapped food not re-served - Potentially hazardous foods not re-served	4	31 Sewage Disposal Approved. - Operating as required	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	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
29 Water source adequate, safe. - Well/well head protected from contamination - Water quality in compliance - Monitoring in compliance	4	35 Toilet Facilities Adequate, Convenient, Accessible, Designed, Properly installed	4

OTHER ITEMS	DNC	KEY: DNC [DOES NOT COMPLY]	DNC
2 Sources of food: Original container, Properly labeled	1	40 Garbage/Rubbish storage area/rooms enclosures-properly constructed, clean	1
5 Potentially hazardous food properly thawed	2	41 Garbage disposed of in an approved manner, at approved frequency	1
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 Outer openings protected against entrance of insects/rodents	1
16 Food contact surfaces designed, constructed, maintained, installed, located	2	44 Floors; floor covering installed, constructed as required, good repair, clean	1
17 Nonfood contact surfaces designed, constructed, maintained, installed, located	1	45 Floors, graded, drained as required	1
18 Single service articles storage, dispensing	2	46 Floor, wall juncture covered	1
19 No re-use of single service article	2	47 Mats removable, good repair, clean	1
20 Diswashing facilities approved design, adequately constructed, maintained, installed, located	2	48 Exterior walking, driving surfaces, good repair, clean	1
<u>Equipment & Utensils: Cleanliness</u>	1	49 Walls, ceilings, attached equipment, properly constructed, good repair, clean, wall & ceiling surfaces as required	1
21 Preflushed, scraped, soaked and racked	1	50 Dustless cleaning methods used, cleaning equipment properly stored	1
22 Wash water clean, proper temperature	1	51 Adequate lighting provided as required	1
23 Accurate thermometers provided, dish basket, if used	1	52 Room free of steam, smoke odors	1
27 Nonfood-contact surfaces of utensils & equipment clean	1	53 Room & equipment hoods, ducts, vented as required	1
28 Equipment/utensils storage, handling	1	54 Rooms adequate, clean, adequate lockers provided, facilities clean	1
32 Proper disposal of waste water	1	55 Establishment and premises free of litter, no insects/rodents harborage, no unnecessary articles	1
33 Plumbing - Location, installation, maintenance	1	56 Complete separation from living/sleeping quarters and laundry	1
36 Toilet rooms enclosed with self-closing door	1	57 Clean/soiled linens stored properly	1
37 Proper toilet fixtures provided, good repair, clean	1	58 No live birds, turtles, other animals (except guide dogs)	1
39 Approved garbage/rubbish containers, adequate number, covered, rodent proof, clean	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 Tina
PRINT NAME 860-745-0383	PRINT NAME Q.F.O.
PHONE NUMBER	TITLE

Inspection Type: **Focused Food Inspection**

Other Inspection:

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

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

Date Corrections Due: **12/20/2018**

Page 2 of 2 plus Continuation Pages