

Danbury Food Service

Conducted 06/01/2013 to 06/30/2013

A&P #074

Score **95**

1 Padanaram Road

42 Presence of insects/rodents

16 Food contact surfaces designed, constructed, maintained, installed, located

Aldi Food Market

Score **97**

63 Newtown Rd.

7 Food protected during storage, preparation, display, service and transportation.

8 Food containers stored off floor

Angelo's Pizza

Score **90**

108 South St

16 Food contact surfaces designed, constructed, maintained, installed, located

24 Sanitization rinse(hot water-chemicals)

26 Food contact surfaces of utensils & equipment clean

Applebee's Neighborhood Grill & Bar

Score **90**

57 Federal Road

5 Potentially hazardous food properly thawed

16 Food contact surfaces designed, constructed, maintained, installed, located

7 Food protected during storage, preparation, display, service and transportation.

Augie's Numero #1 Restaurant

Score **88**

30 Germantown Rd

26 Food contact surfaces of utensils & equipment clean

16 Food contact surfaces designed, constructed, maintained, installed, located

4 Adequate facilities to maintain product temperature, thermometers provided

Bangkok Restaurant

Score **93**

72 Newtown Rd

24 Sanitization rinse(hot water-chemicals)

16 Food contact surfaces designed, constructed, maintained, installed, located

BasilicoScore **82**

5 Padanarum Rd.

- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 4 Adequate facilities to maintain product temperature, thermometers provided
- 15 Good hygienic practices, smoking restricted
- 26 Food contact surfaces of utensils & equipment clean
- 61 Designated Alternate Qualified Food Operator
- 8 Food containers stored off floor

Brio Tuscan GrilleScore **86**

7 Backus Ave. (Mall)

- 26 Food contact surfaces of utensils & equipment clean
- 4 Adequate facilities to maintain product temperature, thermometers provided
- 9 Handling of food minimized
- 15 Good hygienic practices, smoking restricted

Carter L. Marshall Elks #1556Score **85**

120 West Street

- 9 Handling of food minimized
- 8 Food containers stored off floor
- 26 Food contact surfaces of utensils & equipment clean
- 62 Written Documentation of training program

Cheesecake FactoryScore **82**

7 Backus Ave. #M206

- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 30 Hot and cold water under pressure, provided as required
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 8 Food containers stored off floor
- 3 Potentially hazardous food meets temp. reqs. during storage, prep., display, service &
- 15 Good hygienic practices, smoking restricted
- 9 Handling of food minimized
- 18 Single service articles, storage, dispensing

Chuck's SteakHouse

Score **83**

20 Segar St

- 7 Food protected during storage, preparation, display, service and transportation.
- 26 Food contact surfaces of utensils & equipment clean
- 9 Handling of food minimized
- 4 Adequate facilities to maintain product temperature, thermometers provided
- 16 Food contact surfaces designed, constructed, maintained, installed, located

Danbury Peachwave LLC

Score **97**

39 A Mill Plain Rd.

- 7 Food protected during storage, preparation, display, service and transportation.

Della Francesca

Score **84**

35 Lake Ave Ext

- 7 Food protected during storage, preparation, display, service and transportation.
- 61 Designated Alternate Qualified Food Operator
- 60 Qualified Food Operator
- 24 Sanitization rinse(hot water-chemicals)
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 18 Single service articles, storage, dispensing

Dunkin Donuts/Danbury Donuts

Score **98**

2 Lake Avenue Extension

- 16 Food contact surfaces designed, constructed, maintained, installed, located

E & B Deli

Score **91**

425 Main Street

- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 24 Sanitization rinse(hot water-chemicals)

El Rancho Mexican Restaurant

Score **89**

20 White Street

- 62 Written Documentation of training program
- 26 Food contact surfaces of utensils & equipment clean
- 16 Food contact surfaces designed, constructed, maintained, installed, located

Elans of Connecticut

Score **92**

82 Federal Road

- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 26 Food contact surfaces of utensils & equipment clean

Fast Freddie's - Danbury

Score **92**

1-3 Pocono Rd

- 7 Food protected during storage, preparation, display, service and transportation.
- 8 Food containers stored off floor
- 4 Adequate facilities to maintain product temperature, thermometers provided

Friendly Service #23

Score **93**

351 Main Street

- 8 Food containers stored off floor
- 61 Designated Alternate Qualified Food Operator
- 62 Written Documentation of training program

Green Island Chicken & Grill

Score **89**

216 White Street

- 15 Good hygienic practices, smoking restricted
- 26 Food contact surfaces of utensils & equipment clean
- 24 Sanitization rinse(hot water-chemicals)

Hampton Inn

Score **90**

81 Newtown Rd

- 60 Qualified Food Operator
- 62 Written Documentation of training program
- 18 Single service articles, storage, dispensing

Jim Barbies's Restaurant

Score **93**

47 Padanaram Rd.

- 16 Food contact surfaces designed, constructed, maintained, installed, located

Jimmies Market

Score **93**

38 Germantown Rd

- 4 Adequate facilities to maintain product temperature, thermometers provided

Main Street Diner

Score **90**

14 Main Street

- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 7 Food protected during storage, preparation, display, service and transportation.
- 26 Food contact surfaces of utensils & equipment clean

McDonald's #16426 Score **96**
3 Padanaram Rd

15 Good hygienic practices, smoking restricted

Mezon Tapas Bar & Restaurant Score **83**
56 Mill Plain Rd.

26 Food contact surfaces of utensils & equipment clean

16 Food contact surfaces designed, constructed, maintained, installed, located

4 Adequate facilities to maintain product temperature, thermometers provided

15 Good hygienic practices, smoking restricted

7 Food protected during storage, preparation, display, service and transportation.

9 Handling of food minimized

62 Written Documentation of training program

Mysore Palace Restaurant Score **89**
54 Pembroke Rd.

18 Single service articles, storage, dispensing

9 Handling of food minimized

26 Food contact surfaces of utensils & equipment clean

New Great Wall Restaurant Score **88**
30 Germantown Road

7 Food protected during storage, preparation, display, service and transportation.

9 Handling of food minimized

26 Food contact surfaces of utensils & equipment clean

Newtown Road Italian Deli Score **92**
60 Newtown Road

4 Adequate facilities to maintain product temperature, thermometers provided

7 Food protected during storage, preparation, display, service and transportation.

9 Handling of food minimized

26 Food contact surfaces of utensils & equipment clean

Nico's Pizza & Pasta Score **95**
175 Main Street

16 Food contact surfaces designed, constructed, maintained, installed, located

9 Handling of food minimized

Stew Leonards Hoedown

Score **90**

99 Federal Road

- 26 Food contact surfaces of utensils & equipment clean
- 4 Adequate facilities to maintain product temperature, thermometers provided
- 42 Presence of insects/rodents
- 61 Designated Alternate Qualified Food Operator

Taormina Restaurant

Score **89**

84 Ball Pond Rd

- 5 Potentially hazardous food properly thawed
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 26 Food contact surfaces of utensils & equipment clean
- 62 Written Documentation of training program

TK's American Cafe

Score **90**

255 White St

- 24 Sanitization rinse(hot water-chemicals)
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 15 Good hygienic practices, smoking restricted
- 8 Food containers stored off floor
- 7 Food protected during storage, preparation, display, service and transportation.