

News Report by Date  
Conducted 10/1/2014 to 10/31/2014

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1616 **Academy of Western CT / DHS** 10/24/2014 score **95**  
43 Clapboard Rdg- Building F602 **Pass**

- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 37 Proper fixtures provided, good repair, clean
- 50 Dustless cleaning methods used, cleaning equipment properly stored.
- 56 Complete separation from living/sleeping quarters and laundry

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904 **Amber Room Colonnade** 10/1/2014 score **98**  
1 Stacey Rd. **Pass**

- 2 Original container, properly labeled
- 28 Equipment/utensils, storage handling

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956 **American Legion Post 60 / J. Tradwell** 10/7/2014 score **87**  
138 Triangle St **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 5 Potentially hazardous food properly thawed
- 7 Food protected during storage, preparation, display, service and transportation.
- 15 Good hygienic practices, smoking restricted
- 26 Food contact surfaces of utensils & equipment clean
- 25 Clean wiping cloths
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

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938 **Assad's Food Service/ Caterer** 10/7/2014 score **94**  
73 Southern Blvd **Pass**

- 26 Food contact surfaces of utensils & equipment clean
- 14 Clean outer clothes, effective hair restraints
- 27 Non-Food contact surfaces of utensils & equipment clean
- 39 Approved containers, adequate number, covered, rodent proof, clean
- 41 Disposed of in an approved manner, at approved frequency

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1523 **Brookside Rest Home Inc.** 10/22/2014 score **94**  
134 Franklin Street Ext **Pass**

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- 4 Adequate facilities to maintain product temperature, thermometers provided
  - 16 Food contact surfaces designed, constructed, maintained, installed, located
  - 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
  - 28 Equipment/utensils, storage handling
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1099 **Chili's Grill & Bar** 10/8/2014 score **85**  
81 Newtown Road **Pass**

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- 4 Adequate facilities to maintain product temperature, thermometers provided
  - 8 Food containers stored off floor
  - 16 Food contact surfaces designed, constructed, maintained, installed, located
  - 26 Food contact surfaces of utensils & equipment clean
  - 62 Written Documentation of training program
  - 25 Clean wiping cloths
  - 33 Location, installation, maintenance
  - 41 Disposed of in an approved manner, at approved frequency
  - 44 Floors;floor covering installed,constructed as required,good repair,clean
  - 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.
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1363 **Colonial Hills Christian Academy** 10/1/2014 score **94**  
40 Stadley Rough Road **Pass**

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- 7 Food protected during storage, preparation, display, service and transportation.
  - 20 Dishwashing facilities approved design, adequately constructed, maintained, installed, located
  - 23 Accurate thermometers provided, dish basket, if used
  - 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.
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1218 **Danbury H.S. Culinary Arts Training** 10/21/2014 score **92**  
43 Clapboard Ridge Road **Pass**

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- 24 Sanitization rinse(hot water-chemicals)
  - 26 Food contact surfaces of utensils & equipment clean
  - 62 Written Documentation of training program
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- 25 Clean wiping cloths
- 44 Floors;floor covering installed,constructed as required,good repair,clean

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934 **Danbury High School** 10/21/2014 score **97**  
43 Clapboard Ridge Road **Pass**

- 33 Location, installation, maintenance
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

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1187 **El Rancho Mexican Restaurant** 10/21/2014 score **87**  
20 White Street **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 26 Food contact surfaces of utensils & equipment clean
- 62 Written Documentation of training program
- 10 Food dispensing utensils properly stored
- 25 Clean wiping cloths
- 39 Approved containers, adequate number, covered, rodent proof, clean
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.
- 50 Dustless cleaning methods used, cleaning equipment properly stored.
- 55 Establishment and premises free of litter, no insects/rodents harborage, no unnecessary articles

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1148 **Exxon at Danbury Fair Mall** 10/22/2014 score **89**  
40 Backus Avenue **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 8 Food containers stored off floor
- 62 Written Documentation of training program
- 27 Non-Food contact surfaces of utensils & equipment clean
- 37 Proper fixtures provided, good repair,clean
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
- 39 Approved containers, adequate number, covered, rodent proof, clean

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- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.
- 50 Dustless cleaning methods used, cleaning equipment properly stored.
- 51 Adequate lighting provided as required

1265 **Fast Freddie's - Danbury** 10/24/2014 score **91**  
1-3 Pocono Rd **Pass**

- 8 Food containers stored off floor
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 37 Proper fixtures provided, good repair,clean
- 39 Approved containers, adequate number, covered, rodent proof, clean
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

1034 **Fortune Cookies 188 Inc.** 10/22/2014 score **78**  
39B Mill Plain Rd **Fail**

- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
- 13 Hand washing facilities provided Automatic Failure
- 7 Food protected during storage, preparation, display, service and transportation.
- 15 Good hygienic practices, smoking restricted
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 24 Sanitization rinse(hot water-chemicals)
- 26 Food contact surfaces of utensils & equipment clean
- 10 Food dispensing utensils properly stored
- 25 Clean wiping cloths
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

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962 **Friendly's Ice Cream** 10/24/2014 score **92**  
81 Newtown Rd **Pass**

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- 9 Handling of food minimized
  - 62 Written Documentation of training program
  - 10 Food dispensing utensils properly stored
  - 25 Clean wiping cloths
  - 33 Location, installation, maintenance
  - 44 Floors;floor covering installed,constructed as required,good repair,clean
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1027 **Immaculate H.S. /Assad's Food Serv.** 10/7/2014 score **94**  
73 Southern Blvd **Pass**

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- 26 Food contact surfaces of utensils & equipment clean
  - 14 Clean outer clothes, effective hair restraints
  - 27 Non-Food contact surfaces of utensils & equipment clean
  - 39 Approved containers, adequate number, covered, rodent proof, clean
  - 41 Disposed of in an approved manner, at approved frequency
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942 **Immanuel Lutheran School** 10/7/2014 score **96**  
18 Clapboard Ridge Rd **Pass**

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- 26 Food contact surfaces of utensils & equipment clean
  - 27 Non-Food contact surfaces of utensils & equipment clean
  - 28 Equipment/utensils, storage handling
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928 **King Street Intermediate** 10/8/2014 score **99**  
151 South King St **Pass**

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- 50 Dustless cleaning methods used, cleaning equipment properly stored.
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964 **King Street Nursery School** 10/8/2014 score **96**  
201 S. King St **Pass**

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- 26 Food contact surfaces of utensils & equipment clean
  - 28 Equipment/utensils, storage handling
  - 44 Floors;floor covering installed,constructed as required,good repair,clean
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931 **King Street Primary School** 10/8/2014 score **99**  
151 South King St **Pass**

44 Floors;floor covering installed,constructed as required,good repair,clean

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1155 **King Street United Church of Christ** 10/8/2014 score **94**  
201 South King Street **Pass**

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

26 Food contact surfaces of utensils & equipment clean

28 Equipment/utensils, storage handling

44 Floors;floor covering installed,constructed as required,good repair,clean

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1279 **Laurel Gardens Head Start Center** 10/23/2014 score **98**  
385 Main Street **Pass**

17 Non-food contact surfaces, designed, constructed, maintained, installed, located.

39 Approved containers, adequate number, covered, rodent proof, clean

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1048 **Little People Learning Center** 10/17/2014 score **98**  
6 - 8 Federal Road **Pass**

30 Hot and cold water under pressure, provided as required

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846 **Little Rascals Nursery School** 10/22/2014 score **98**  
15 Barnum Road **Pass**

24 Sanitization rinse(hot water-chemicals)

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948 **Main Moon** 10/3/2014 score **92**  
97 Main St **Pass**

24 Sanitization rinse(hot water-chemicals)

2 Original container,properly labeled

17 Non-food contact surfaces, designed, constructed, maintained, installed, located.

25 Clean wiping cloths

27 Non-Food contact surfaces of utensils & equipment clean

33 Location, installation, maintenance

44 Floors;floor covering installed,constructed as required,good repair,clean

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1465 **Maplewood at Danbury** 10/22/2014 score **87**  
22 Hospital Avenue **Pass**

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- 8 Food containers stored off floor
- 18 Single service articles, storage, dispensing
- 24 Sanitization rinse(hot water-chemicals)
- 23 Accurate thermometers provided, dish basket, if used
- 28 Equipment/utensils, storage handling
- 33 Location, installation, maintenance
- 43 Outer openings protected against entrance of insects/rodents
- 46 Floor, wall juncture covered
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

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923 **Mill Ridge Primary School** 10/3/2014 score **98**  
49a High Ridge Road **Pass**

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- 24 Sanitization rinse(hot water-chemicals)

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821 **Mysore Palace Restaurant** 10/23/2014 score **91**  
54 Pembroke Rd. **Pass**

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- 5 Potentially hazardous food properly thawed
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 26 Food contact surfaces of utensils & equipment clean
- 39 Approved containers, adequate number, covered, rodent proof, clean
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

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876 **Nick's Restaurant** 10/1/2014 score **82**  
4 Starr St **Pass**

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- 7 Food protected during storage, preparation, display, service and transportation.
- 8 Food containers stored off floor
- 18 Single service articles, storage, dispensing
- 26 Food contact surfaces of utensils & equipment clean

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- 30 Hot and cold water under pressure, provided as required
- 62 Written Documentation of training program
- 25 Clean wiping cloths
- 27 Non-Food contact surfaces of utensils & equipment clean
- 28 Equipment/utensils, storage handling
- 37 Proper fixtures provided, good repair,clean
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
- 39 Approved containers, adequate number, covered, rodent proof, clean
- 43 Outer openings protected against entrance of insects/rodents
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

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987 **Ondine Restaurant** 10/23/2014 score **93**  
69 Pembroke Rd **Pass**

- 5 Potentially hazardous food properly thawed
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 24 Sanitization rinse(hot water-chemicals)
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 46 Floor, wall juncture covered

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926 **Pembroke School** 10/1/2014 score **95**  
34 1/2 Pembroke Road **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 37 Proper fixtures provided, good repair,clean

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921 **Rogers Park Middle School** 10/14/2014 score **95**  
Memorial Drive **Pass**

- 26 Food contact surfaces of utensils & equipment clean
- 32 Proper disposal of waste water
- 33 Location, installation, maintenance
- 39 Approved containers, adequate number, covered, rodent proof, clean

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902	<b>Subway</b>	10/10/2014	score	<b>95</b>
	61 Newtown Rd.			<b>Pass</b>
	61	Designated Alternate Qualified Food Operator		
	62	Written Documentation of training program		
	39	Approved containers, adequate number, covered, rodent proof, clean		

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1035	<b>Taco Bell - # 28960</b>	10/9/2014	score	<b>96</b>
	84 Newtown Rd			<b>Pass</b>
	61	Designated Alternate Qualified Food Operator		
	38	Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided		
	49	Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.		

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913	<b>Wooster School / Sage</b>	10/7/2014	score	<b>93</b>
	91 Miry Brook Road			<b>Pass</b>
	8	Food containers stored off floor		
	25	Clean wiping cloths		
	41	Disposed of in an approved manner, at approved frequency		
	43	Outer openings protected against entrance of insects/rodents		
	44	Floors;floor covering installed,constructed as required,good repair,clean		
	50	Dustless cleaning methods used, cleaning equipment properly stored.		

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