

News Report by Date  
Conducted 1/1/2015 to 3/31/2015

---

2459 **All Star Energy, LLC** 3/16/2015 score **88**  
133 Padanarum Rd **Fail**

---

- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
- 7 Food protected during storage, preparation, display, service and transportation.
- 7 Food protected during storage, preparation, display, service and transportation.
- 8 Food containers stored off floor
- 8 Food containers stored off floor
- 15 Good hygienic practices, smoking restricted
- 15 Good hygienic practices, smoking restricted
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
- 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
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 45 Floors, graded drained as required
- 45 Floors, graded drained as required
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

---

1114 **Alternative Center School of Excellence** 1/5/2015 score **99**  
26 Locust Avenue **Pass**

---

- 46 Floor, wall juncture covered

---

904 **Amber Room Colonnade** 3/25/2015 score **96**  
1 Stacey Rd. **Pass**

---

- 26 Food contact surfaces of utensils & equipment clean

News Report by Date  
Conducted 1/1/2015 to 3/31/2015

- 2 Original container,properly labeled
- 10 Food dispensing utensils properly stored

956 **American Legion Post 60 / J. Tradwell** 2/26/2015 score **91**  
138 Triangle St **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 26 Food contact surfaces of utensils & equipment clean
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 28 Equipment/utensils, storage handling
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
- 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.

905 **Angelo's Pizza** 3/17/2015 score **89**  
108 South St **Pass**

- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 24 Sanitization rinse(hot water-chemicals)
- 26 Food contact surfaces of utensils & equipment clean
- 62 Written Documentation of training program
- 14 Clean outer clothes, effective hair restraints
- 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.

1146 **Applebee's Neighborhood Grill & Bar** 2/18/2015 score **88**  
57 Federal Road **Pass**

- 15 Good hygienic practices, smoking restricted
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 20 Dishwashing facilities approved design, adequately constructed, maintained, installed, located
- 26 Food contact surfaces of utensils & equipment clean
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.

News Report by Date  
Conducted 1/1/2015 to 3/31/2015

- 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.

963 **Arby's #1705** 3/3/2015 score **90**  
118 Federal Road **Pass**

- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 26 Food contact surfaces of utensils & equipment clean
- 27 Non-Food contact surfaces of utensils & equipment clean
- 32 Proper disposal of waste water
- 33 Location, installation, maintenance
- 41 Disposed of in an approved manner, at approved frequency
- 45 Floors, graded drained as required
- 54 Rooms adequate, clean, adequate lockers provided, facilities clean

1417 **Arby's/Danbury Fair Mall** 01/31/2015 score **99**  
7 Backus Ave **Pass**

- 27 Non-Food contact surfaces of utensils & equipment clean

938 **Assad's Food Service/ Caterer** 2/4/2015 score **94**  
73 Southern Blvd **Pass**

- 18 Single service articles, storage, dispensing
- 26 Food contact surfaces of utensils & equipment clean
- 27 Non-Food contact surfaces of utensils & equipment clean
- 39 Approved containers, adequate number, covered, rodent proof, clean

879 **Augie's Numero #1 Restaurant** 3/4/2015 score **88**  
30 Germantown Rd **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 7 Food protected during storage, preparation, display, service and transportation.
- 8 Food containers stored off floor
- 15 Good hygienic practices, smoking restricted

News Report by Date  
Conducted 1/1/2015 to 3/31/2015

- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 26 Food contact surfaces of utensils & equipment clean
- 26 Food contact surfaces of utensils & equipment clean
- 62 Written Documentation of training program
- 2 Original container,properly labeled
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 25 Clean wiping cloths
- 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
- 39 Approved containers, adequate number, covered, rodent proof, clean
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 46 Floor, wall juncture covered
- 47 Mats removable, good repair, clean
- 47 Mats removable, good repair, clean
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

1570 **Auntie Anne's Pretzels** 01/31/2015 score **98**  
7 Backus Ave. / Mall #142 **Pass**

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

2375 **Auntie Anne's Pretzels - Kiosk** 01/03/2015 score **95**  
7 Backus Ave. - Mall #142 **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 7 Food protected during storage, preparation, display, service and transportation.
- 10 Food dispensing utensils properly stored

1007 **Bangkok Restaurant** 3/24/2015 score **92**  
72 Newtown Rd **Pass**

- 5 Potentially hazardous food properly thawed
- 8 Food containers stored off floor

News Report by Date  
Conducted 1/1/2015 to 3/31/2015

- 24 Sanitization rinse(hot water-chemicals)
- 25 Clean wiping cloths
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

---

2329 **Barbarie's Black Angus Grill** 2/26/2015 score **90**

5 Eagle Rd.

**Pass**

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

---

2313 **Basilico** 3/10/2015 score **82**

5 Padanarum Rd.

**Pass**

- 8 Food containers stored off floor
- 15 Good hygienic practices, smoking restricted
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 26 Food contact surfaces of utensils & equipment clean
- 30 Hot and cold water under pressure, provided as required
- 14 Clean outer clothes, effective hair restraints
- 27 Non-Food contact surfaces of utensils & equipment clean
- 28 Equipment/utensils, storage handling
- 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
- 41 Disposed of in an approved manner, at approved frequency
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

News Report by Date  
Conducted 1/1/2015 to 3/31/2015

---

1524 **Beijing Danbury LLC** 2/10/2015 score **88**  
216 White Street **Pass**

---

- 9 Handling of food minimized
- 26 Food contact surfaces of utensils & equipment clean
- 10 Food dispensing utensils properly stored
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 25 Clean wiping cloths
- 27 Non-Food contact surfaces of utensils & equipment clean
- 28 Equipment/utensils, storage handling
- 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.

---

1239 **Bertucci's Italian Restaurant** 2/12/2015 score **83**  
98 Newtown Road **Pass**

---

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 9 Handling of food minimized
- 15 Good hygienic practices, smoking restricted
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 26 Food contact surfaces of utensils & equipment clean
- 62 Written Documentation of training program
- 10 Food dispensing utensils properly stored
- 27 Non-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.

---

2479 **BGR The Burger Joint** 3/31/2015 score **86**  
7 Backus Ave. **Pass**

---

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

News Report by Date  
Conducted 1/1/2015 to 3/31/2015

- 15 Good hygienic practices, smoking restricted
- 24 Sanitization rinse(hot water-chemicals)
- 26 Food contact surfaces of utensils & equipment clean
- 61 Designated Alternate Qualified Food Operator
- 25 Clean wiping cloths
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
- 50 Dustless cleaning methods used, cleaning equipment properly stored.
- 55 Establishment and premises free of litter, no insects/rodents harborage, no unnecessary articles

---

1047 **Billy Bean's Café** 3/11/2015 score **93**  
 80 White Street **Pass**

- 26 Food contact surfaces of utensils & equipment clean
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 25 Clean wiping cloths
- 27 Non-Food contact surfaces of utensils & equipment 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.

---

1086 **Blackman's Service** 2/27/2015 score **94**  
 32 Germantown Road **Pass**

- 59 Smoking prohibited, signs posted at each entrance
- 30 Hot and cold water under pressure, provided as required
- 37 Proper fixtures provided, good repair,clean

---

1506 **Bluu** 3/4/2015 score **93**  
 2 Nabby Road **Pass**

- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 26 Food contact surfaces of utensils & equipment clean
- 25 Clean wiping cloths
- 27 Non-Food contact surfaces of utensils & equipment clean

News Report by Date  
Conducted 1/1/2015 to 3/31/2015

54 Rooms adequate, clean, adequate lockers provided, facilities clean

1345 **Bob's Stores #9** 1/13/2015 score **98**  
114 Federal Road **Pass**

37 Proper fixtures provided, good repair, clean

40 Storage areas/rooms, enclosures - properly constructed, clean

944 **Boston Market #0056** 2/10/2015 score **94**  
61 Newtown Road **Pass**

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

26 Food contact surfaces of utensils & equipment clean

25 Clean wiping cloths

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

2307 **Brio Tuscan Grille** 2/25/2015 score **93**  
7 Backus Ave. (Mall) **Pass**

8 Food containers stored off floor

26 Food contact surfaces of utensils & equipment clean

28 Equipment/utensils, storage handling

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.

933 **Broadview Middle School** 1/12/2015 score **95**  
Hospital Avenue **Pass**

4 Adequate facilities to maintain product temperature, thermometers provided

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

27 Non-Food contact surfaces of utensils & equipment clean

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

1523 **Brookside Rest Home Inc.** 3/31/2015 score **96**  
134 Franklin Street Ext **Pass**

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

28 Equipment/utensils, storage handling

News Report by Date  
Conducted 1/1/2015 to 3/31/2015

- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

953 **Burger King - #3614** 3/18/2015 score **94**  
12 Padanaram Rd **Pass**

- 59 Smoking prohibited, signs posted at each entrance
- 24 Sanitization rinse(hot water-chemicals)
- 46 Floor, wall juncture covered

954 **Burger King #1101** 3/18/2015 score **93**  
66 Newtown Rd **Pass**

- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 33 Location, installation, maintenance
- 39 Approved containers, adequate number, covered, rodent proof, clean
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 46 Floor, wall juncture covered
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

1303 **Caribbean Café** 2/5/2015 score **77**  
127 Park Avenue **Fail**

- 7 Food protected during storage, preparation, display, service and transportation.
- 7 Food protected during storage, preparation, display, service and transportation.
- 8 Food containers stored off floor
- 15 Good hygienic practices, smoking restricted
- 15 Good hygienic practices, smoking restricted
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 18 Single service articles, storage, dispensing
- 26 Food contact surfaces of utensils & equipment clean
- 30 Hot and cold water under pressure, provided as required

News Report by Date  
Conducted 1/1/2015 to 3/31/2015

- 30 Hot and cold water under pressure, provided as required
- 61 Designated Alternate Qualified Food Operator
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 27 Non-Food contact surfaces of utensils & equipment clean
- 32 Proper disposal of waste water
- 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
- 44 Floors;floor covering installed,constructed as required,good repair,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.
- 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
- 51 Adequate lighting provided as required
- 55 Establishment and premises free of litter, no insects/rodents harborage, no unnecessary articles
- 55 Establishment and premises free of litter, no insects/rodents harborage, no unnecessary articles

1030 **Carter L. Marshall Elks #1556**

2/24/2015 score **91**

120 West Street

**Pass**

- 15 Good hygienic practices, smoking restricted
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 24 Sanitization rinse(hot water-chemicals)
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 39 Approved containers, adequate number, covered, rodent proof, clean
- 44 Floors;floor covering installed,constructed as required,good repair,clean

News Report by Date  
Conducted 1/1/2015 to 3/31/2015

---

1569 **Casa Do Benfica Danbury** 3/19/2015 score **88**  
28 Federal Rd. **Pass**

---

- 5 Potentially hazardous food properly thawed
- 7 Food protected during storage, preparation, display, service and transportation.
- 9 Handling of food minimized
- 26 Food contact surfaces of utensils & equipment clean
- 10 Food dispensing utensils properly stored
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 25 Clean wiping cloths
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 45 Floors, graded drained as required

---

826 **Chamomille Natural Foods, Inc.** 3/24/2015 score **87**  
58/60 Newtown Rd. **Pass**

---

- 26 Food contact surfaces of utensils & equipment clean
- 61 Designated Alternate Qualified Food Operator
- 62 Written Documentation of training program
- 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
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

---

1317 **Charley's Grilled Subs** 01/10/2015 score **97**  
7 Backus Ave #123 **Pass**

---

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 44 Floors;floor covering installed,constructed as required,good repair,clean

News Report by Date  
Conducted 1/1/2015 to 3/31/2015

---

2291 **Cheesecake Factory** 2/25/2015 score **90**  
7 Backus Ave. M206 **Pass**

---

- 4 Adequate facilities to maintain product temperature, thermometers provided
  - 16 Food contact surfaces designed, constructed, maintained, installed, located
  - 23 Accurate thermometers provided, dish basket, if used
  - 25 Clean wiping cloths
  - 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.
  - 50 Dustless cleaning methods used, cleaning equipment properly stored.
- 

1099 **Chili's Grill & Bar** 01/13/2015 score **85**  
81 Newtown Road **Pass**

---

- 4 Adequate facilities to maintain product temperature, thermometers provided
  - 16 Food contact surfaces designed, constructed, maintained, installed, located
  - 18 Single service articles, storage, dispensing
  - 26 Food contact surfaces of utensils & equipment clean
  - 62 Written Documentation of training program
  - 37 Proper fixtures provided, good repair,clean
  - 39 Approved containers, adequate number, covered, rodent proof, clean
  - 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.
- 

1247 **China Wall** 3/3/2015 score **83**  
71 Lake Avenue **Fail**

---

- 12 Personnel with infection restricted Automatic Failure
  - 7 Food protected during storage, preparation, display, service and transportation.
  - 8 Food containers stored off floor
  - 9 Handling of food minimized
-

News Report by Date  
Conducted 1/1/2015 to 3/31/2015

- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 24 Sanitization rinse(hot water-chemicals)
- 26 Food contact surfaces of utensils & equipment clean
- 26 Food contact surfaces of utensils & equipment clean
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 25 Clean wiping cloths
- 27 Non-Food contact surfaces of utensils & equipment clean
- 36 Toilet rooms enclosed with self-closing door
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
- 40 Storage areas/rooms, enclosures - properly constructed, 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.

---

1410 **Cold Stone Creamery** 3/12/2015 score **91**  
 28 Backus Aveue **Pass**

- 15 Good hygienic practices, smoking restricted
- 26 Food contact surfaces of utensils & equipment clean
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 23 Accurate thermometers provided, dish basket, if used
- 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.

---

992 **Cowboys Cafe** 1/14/2015 score **95**  
 40 Wildman St **Pass**

- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 37 Proper fixtures provided, good repair,clean
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided

News Report by Date  
Conducted 1/1/2015 to 3/31/2015

- 51 Adequate lighting provided as required
- 55 Establishment and premises free of litter, no insects/rodents harborage, no unnecessary articles

2308 **Culla Café** 2/27/2015 score **94**  
68 Keeler St. **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 24 Sanitization rinse(hot water-chemicals)
- 25 Clean wiping cloths
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

899 **CVS Pharmacy** 01/05/2015 score **98**  
7 Backus Ave **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 8 Food containers stored off floor

1624 **Danbury Gulf** 3/14/2015 score **91**  
1 Lake Ave. Ext. **Pass**

- 8 Food containers stored off floor
- 15 Good hygienic practices, smoking restricted
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 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
- 41 Disposed of in an approved manner, at approved frequency
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

1218 **Danbury H.S. Culinary Arts Training** 2/11/2015 score **95**  
43 Clapboard Ridge Road **Pass**

- 27 Non-Food contact surfaces of utensils & equipment clean
- 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.

News Report by Date  
Conducted 1/1/2015 to 3/31/2015

50 Dustless cleaning methods used, cleaning equipment properly stored.

934 **Danbury High School** 2/11/2015 score **96**  
43 Clapboard Ridge Road **Pass**

- 26 Food contact surfaces of utensils & equipment clean
- 39 Approved containers, adequate number, covered, rodent proof, clean
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

2384 **Danbury Peachwave LLC** 3/12/2015 score **95**  
39 Mill Plain Rd. **Pass**

- 15 Good hygienic practices, smoking restricted
- 23 Accurate thermometers provided, dish basket, if used
- 43 Outer openings protected against entrance of insects/rodents
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

2320 **DanHosp. Gift Shop- 5th Floor** 1/19/2015 score **99**  
24 Hospital Ave. **Pass**

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

812 **DanHosp./Morrison HC- Praxair Café** 1/19/2015 score **96**  
95 Locust Ave. **Pass**

- 26 Food contact surfaces of utensils & equipment clean
- 62 Written Documentation of training program

1043 **DanHosp/Morrison HC-Cafeteria** 1/9/2015 score **76**  
24 Hospital Ave **Fail**

- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
- 13 Hand washing facilities provided Automatic Failure
- 8 Food containers stored off floor
- 9 Handling of food minimized
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 18 Single service articles, storage, dispensing

News Report by Date  
Conducted 1/1/2015 to 3/31/2015

- 26 Food contact surfaces of utensils & equipment clean
- 10 Food dispensing utensils properly stored
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 25 Clean wiping cloths
- 27 Non-Food contact surfaces of utensils & equipment clean
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 46 Floor, wall juncture covered
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

813 **DanHosp/Morrison HC-Coffee Shop** 1/19/2015 score **96**  
24 Hospital Avenue **Pass**

- 26 Food contact surfaces of utensils & equipment clean
- 62 Written Documentation of training program

2452 **DanHosp/Morrison Healthcare @Bistro 5** 1/19/2015 score **92**  
24 Hospital Ave. **Pass**

- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 24 Sanitization rinse(hot water-chemicals)
- 26 Food contact surfaces of utensils & equipment clean
- 23 Accurate thermometers provided, dish basket, if used
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

1113 **Desert Moon** 01/10/2015 score **97**  
7 Backus Ave,Suite #153 **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided

2482 **Dixon's Pizza Restaurant & Bakery** 3/24/2015 score **89**  
219 Main St. **Pass**

- 8 Food containers stored off floor
- 15 Good hygienic practices, smoking restricted
- 16 Food contact surfaces designed, constructed, maintained, installed, located

News Report by Date  
Conducted 1/1/2015 to 3/31/2015

- 26 Food contact surfaces of utensils & equipment clean
- 25 Clean wiping cloths
- 55 Establishment and premises free of litter, no insects/rodents harborage, no unnecessary articles
- 56 Complete separation from living/sleeping quarters and laundry

2350 **Dollar Tree #5052** 1/14/2015 score **95**  
61 Newtown Rd. **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 8 Food containers stored off floor
- 26 Food contact surfaces of utensils & equipment clean
- 55 Establishment and premises free of litter, no insects/rodents harborage, no unnecessary articles

917 **Domino's Pizza** 01/01/2015 score **98**  
36 Tamarack Ave. **Pass**

- 24 Sanitization rinse(hot water-chemicals)

1109 **Duchess of Danbury** 1/28/2015 score **78**  
104 Mill Plain Rd **Fail**

- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
- 59 Smoking prohibited, signs posted at each entrance
- 60 Qualified Food Operator
- 5 Potentially hazardous food properly thawed
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 30 Hot and cold water under pressure, provided as required
- 62 Written Documentation of training program
- 27 Non-Food contact surfaces of utensils & equipment clean
- 33 Location, installation, maintenance
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

News Report by Date  
Conducted 1/1/2015 to 3/31/2015

1145 **Dunkin Donuts /S & J Assoc** 01/01/2015 score **99**

7 Backus Ave/Suite #G211 (mall) **Pass**

- Adequate facilities to maintain product temperature, thermometers provided
- Food protected during storage, preparation, display, service and transportation.
- Sanitization rinse(hot water-chemicals)
- Non-Food contact surfaces of utensils & equipment clean
- Proper fixtures provided, good repair,clean

33 Location, installation, maintenance

1183 **Dunkin Donuts/ Danbury Donuts** 1/1/2015 score **91**

16/18 Hayestown Rd. **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 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
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 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
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 50 Dustless cleaning methods used, cleaning equipment properly stored.
- 51 Adequate lighting provided as required

1560 **Dunkin Donuts/ Old Danbury Donuts** 3/3/2015 score **94**

2 Springside Ave. **Pass**

- 15 Good hygienic practices, smoking restricted
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 26 Food contact surfaces of utensils & equipment clean

News Report by Date  
Conducted 1/1/2015 to 3/31/2015

- 61 Designated Alternate Qualified Food Operator
- 62 Written Documentation of training program
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 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

1379 **Dunkin Donuts/Danbury Donuts** 3/3/2015 score **92**  
 2 Lake Avenue Extension **Pass**

- 15 Good hygienic practices, smoking restricted
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 24 Sanitization rinse(hot water-chemicals)
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 25 Clean wiping cloths

1329 **El Quetzal Cafe** 1/28/2015 score **90**  
 10 Wildman Street **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 26 Food contact surfaces of utensils & equipment clean
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 27 Non-Food contact surfaces of utensils & equipment 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
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 46 Floor, wall juncture covered
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

1187 **El Rancho Mexican Restaurant** 1/13/2015 score **88**  
 20 White Street **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 9 Handling of food minimized

News Report by Date  
Conducted 1/1/2015 to 3/31/2015

- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 62 Written Documentation of training program
- 10 Food dispensing utensils properly stored
- 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.

1584 **Ellsworth Avenue School** 1/5/2015 score **99**  
58 Ellsworth Ave. **Pass**

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

1148 **Exxon at Danbury Fair Mall** 1/14/2015 score **86**  
40 Backus Avenue **Fail**

- 13 Hand washing facilities provided Automatic Failure
- 18 Single service articles, storage, dispensing
- 26 Food contact surfaces of utensils & equipment clean
- 30 Hot and cold water under pressure, provided as required
- 23 Accurate thermometers provided, dish basket, if used
- 37 Proper fixtures provided, good repair,clean
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
- 44 Floors;floor covering installed,constructed as required,good repair,clean

1059 **Famous Cajun Grill** 01/31/2015 score **88**  
7 Backus Ave,Suite #143 **Fail**

- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 24 Sanitization rinse(hot water-chemicals)
- 30 Hot and cold water under pressure, provided as required
- 10 Food dispensing utensils properly stored
- 33 Location, installation, maintenance

News Report by Date  
Conducted 1/1/2015 to 3/31/2015

---

1265 **Fast Freddie's - Danbury** 1/29/2015 score **92**  
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.

---

1095 **Federal Road Sunoco Station** 1/28/2015 score **97**  
7 Federal Rd **Pass**

---

- 39 Approved containers, adequate number, covered, rodent proof, clean
- 47 Mats removable, good repair, clean
- 55 Establishment and premises free of litter, no insects/rodents harborage, no unnecessary articles

---

907 **Food Bag Citgo Quik Mart # 529** 1/16/2015 score **97**  
90 West St **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.

---

1034 **Fortune Cookies 188 Inc.** 1/14/2015 score **87**  
39B Mill Plain Rd **Pass**

---

- 7 Food protected during storage, preparation, display, service and transportation.
- 8 Food containers stored off floor
- 15 Good hygienic practices, smoking restricted
- 24 Sanitization rinse (hot water-chemicals)
- 26 Food contact surfaces of utensils & equipment clean
- 14 Clean outer clothes, effective hair restraints
- 25 Clean wiping cloths

News Report by Date  
Conducted 1/1/2015 to 3/31/2015

- 28 Equipment/utensils, storage handling
- 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.

962 **Friendly's Ice Cream** 2/17/2015 score **91**  
81 Newtown Rd **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 9 Handling of food minimized
- 10 Food dispensing utensils properly stored
- 14 Clean outer clothes, effective hair restraints
- 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.

1220 **Gardens(The)** 3/26/2015 score **95**  
8 Glen Hill Road **Pass**

- 18 Single service articles, storage, dispensing
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 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.

851 **Glen Crest Independent Living** 3/26/2015 score **98**  
3 Glen Hill Rd **Pass**

- 39 Approved containers, adequate number, covered, rodent proof, clean
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

1191 **Glen Hill Center** 3/26/2015 score **93**  
1 Glen Hill Road **Pass**

- 8 Food containers stored off floor
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 25 Clean wiping cloths

News Report by Date  
Conducted 1/1/2015 to 3/31/2015

- 27 Non-Food contact surfaces of utensils & equipment clean
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided

985 **Godiva Chocolatier #156** 01/02/2015 score **99**  
7 Backus Ave. **Pass**

- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided

930 **Great Plain School** 1/14/2015 score **97**  
Stadley Rough Rd **Pass**

- 30 Hot and cold water under pressure, provided as required
- 44 Floors;floor covering installed,constructed as required,good repair,clean

1489 **Green Island Chicken & Grill** 2/10/2015 score **96**  
216 White Street **Pass**

- 33 Location, installation, maintenance
- 39 Approved containers, adequate number, covered, rodent proof, clean
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 46 Floor, wall juncture covered
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

1039 **Greenery Cafe, The** 3/3/2015 score **95**  
115 Main St **Pass**

- 27 Non-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.
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

860 **Hancock Hall** 3/17/2015 score **94**  
31 Staples St **Pass**

- 8 Food containers stored off floor
- 18 Single service articles, storage, dispensing

News Report by Date  
Conducted 1/1/2015 to 3/31/2015

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

41 Disposed of in an approved manner, at approved frequency

922 **Hayestown Avenue School** 1/6/2015 score **97**  
42 Tamarack Rd **Pass**

28 Equipment/utensils, storage handling

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.

1373 **Home Depot #6209** 1/13/2015 score **99**  
114 Federal Road **Pass**

55 Establishment and premises free of litter, no insects/rodents harborage, no unnecessary articles

2515 **Homestyle Foods at Chappaque** 2/24/2015 score **91**  
83 Wooster Heights Rd. **Pass**

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

15 Good hygienic practices, smoking restricted

24 Sanitization rinse(hot water-chemicals)

25 Clean wiping cloths

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

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

1374 **Ichiro** 2/10/2015 score **85**  
69 Newtown Road **Pass**

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

9 Handling of food minimized

18 Single service articles, storage, dispensing

26 Food contact surfaces of utensils & equipment clean

10 Food dispensing utensils properly stored

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

25 Clean wiping cloths

News Report by Date  
Conducted 1/1/2015 to 3/31/2015

- 27 Non-Food contact surfaces of utensils & equipment clean
- 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.

1027 **Immaculate H.S. /Assad's Food Serv.** 2/4/2015 score **90**  
 73 Southern Blvd **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 18 Single service articles, storage, dispensing
- 26 Food contact surfaces of utensils & equipment clean
- 27 Non-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.

942 **Immanuel Lutheran School** 1/28/2015 score **95**  
 18 Clapboard Ridge Rd **Pass**

- 20 Dishwashing facilities approved design, adequately constructed, maintained, installed, located
- 26 Food contact surfaces of utensils & equipment clean
- 28 Equipment/utensils, storage handling

949 **J&R Lake Avenue LLC** 3/13/2015 score **93**  
 24 Lake Ave Ext **Pass**

- 9 Handling of food minimized
- 2 Original container,properly labeled
- 10 Food dispensing utensils properly stored
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 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

News Report by Date  
Conducted 1/1/2015 to 3/31/2015

---

1019 **Jenny Craig Inc. #2051** 1/30/2015 score **91**  
71 Newtown Road **Pass**

---

- 5 Potentially hazardous food properly thawed
- 8 Food containers stored off floor
- 9 Handling of food minimized
- 26 Food contact surfaces of utensils & equipment clean
- 10 Food dispensing utensils properly stored
- 14 Clean outer clothes, effective hair restraints
- 27 Non-Food contact surfaces of utensils & equipment clean
- 36 Toilet rooms enclosed with self-closing door
- 46 Floor, wall juncture covered
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

---

843 **Jim Barbaries's Restaurant** 3/11/2015 score **89**  
47 Padanaram Rd. **Pass**

---

- 8 Food containers stored off floor
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 26 Food contact surfaces of utensils & equipment clean
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 25 Clean wiping cloths
- 28 Equipment/utensils, storage handling
- 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.

---

1111 **Jimmies Market** 3/25/2015 score **92**  
38 Germantown Rd **Pass**

---

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 23 Accurate thermometers provided, dish basket, if used
- 25 Clean wiping cloths

News Report by Date  
Conducted 1/1/2015 to 3/31/2015

- 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.

1006 **John's Pizza** 3/11/2015 score **90**  
 40 1/2 Padanaram Rd **Pass**

- 9 Handling of food minimized
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 26 Food contact surfaces of utensils & equipment clean
- 10 Food dispensing utensils properly stored
- 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.

2458 **Kai's Place Chinese Restaurant** 3/5/2015 score **84**  
 45 Padanarum Rd. STE3 **Fail**

- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
- 5 Potentially hazardous food properly thawed
- 7 Food protected during storage, preparation, display, service and transportation.
- 8 Food containers stored off floor
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 26 Food contact surfaces of utensils & equipment clean
- 10 Food dispensing utensils properly stored
- 25 Clean wiping cloths
- 27 Non-Food contact surfaces of utensils & equipment clean
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

2431 **Kaptein's Corner Deli** 3/19/2015 score **94**  
 38 Shelter Rock Rd **Pass**

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

News Report by Date  
Conducted 1/1/2015 to 3/31/2015

- 24 Sanitization rinse(hot water-chemicals)
- 36 Toilet rooms enclosed with self-closing door
- 40 Storage areas/rooms, enclosures - properly constructed, clean

1473 **Kennedy's Fried Chicken Restaurant**

2/4/2015 score

**67**

292 Main Street

**Fail**

- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
- 59 Smoking prohibited, signs posted at each entrance
- 60 Qualified Food Operator
- 7 Food protected during storage, preparation, display, service and transportation.
- 8 Food containers stored off floor
- 9 Handling of food minimized
- 15 Good hygienic practices, smoking restricted
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 26 Food contact surfaces of utensils & equipment clean
- 42 Presence of insects/rodents
- 61 Designated Alternate Qualified Food Operator
- 62 Written Documentation of training program
- 10 Food dispensing utensils properly stored
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 28 Equipment/utensils, storage handling
- 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.
- 53 Room and equipment hoods, ducts, vented as required
- 55 Establishment and premises free of litter, no insects/rodents harborage, no unnecessary articles

1001 **Kentucky Fried Chicken**

3/18/2015 score

**90**

87-91 North St

**Pass**

- 8 Food containers stored off floor

News Report by Date  
Conducted 1/1/2015 to 3/31/2015

- 9 Handling of food minimized
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 19 No re-use of single service article
- 10 Food dispensing utensils properly stored
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 32 Proper disposal of waste water
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
- 41 Disposed of in an approved manner, at approved frequency
- 41 Disposed of in an approved manner, at approved frequency
- 45 Floors, graded drained as required
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

928 **King Street Intermediate** 2/5/2015 score **98**  
151 South King St **Pass**

- 39 Approved containers, adequate number, covered, rodent proof, clean
- 44 Floors; floor covering installed, constructed as required, good repair, clean

931 **King Street Primary School** 2/6/2015 score **98**  
151 South King St **Pass**

- 26 Food contact surfaces of utensils & equipment clean

2418 **La Kabanita** 3/17/2015 score **89**  
35 White St. **Pass**

- 9 Handling of food minimized
- 15 Good hygienic practices, smoking restricted
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 10 Food dispensing utensils properly stored
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.

News Report by Date  
Conducted 1/1/2015 to 3/31/2015

- 28 Equipment/utensils, storage handing
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
- 45 Floors, graded drained as required

2418 **La Kabinta** 3/4/2015 score **77**  
 35 White St. **Fail**

- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
- 5 Potentially hazardous food properly thawed
- 7 Food protected during storage, preparation, display, service and transportation.
- 8 Food containers stored off floor
- 9 Handling of food minimized
- 15 Good hygienic practices, smoking restricted
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 26 Food contact surfaces of utensils & equipment clean
- 10 Food dispensing utensils properly stored
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 25 Clean wiping cloths
- 28 Equipment/utensils, storage handing
- 33 Location, installation, maintenance
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.
- 54 Rooms adequate, clean, adequate lockers provided, facilities clean

1554 **LA MEXICANA BAKERY** 2/18/2015 score **84**  
 141 WHITE ST. **Pass**

- 59 Smoking prohibited, signs posted at each entrance
- 8 Food containers stored off floor
- 15 Good hygienic practices, smoking restricted
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 26 Food contact surfaces of utensils & equipment clean

News Report by Date  
Conducted 1/1/2015 to 3/31/2015

- 30 Hot and cold water under pressure, provided as required
- 27 Non-Food contact surfaces of utensils & equipment 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.

1002 **La Mexicana of Danbury** 2/18/2015 score **86**  
137 White St **Pass**

- 59 Smoking prohibited, signs posted at each entrance
- 7 Food protected during storage, preparation, display, service and transportation.
- 8 Food containers stored off floor
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 24 Sanitization rinse(hot water-chemicals)
- 26 Food contact surfaces of utensils & equipment clean
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 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.

1641 **La Quinta Inn** 3/31/2015 score **91**  
116 Newtown Rd **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 7 Food protected during storage, preparation, display, service and transportation.
- 15 Good hygienic practices, smoking restricted
- 24 Sanitization rinse(hot water-chemicals)
- 27 Non-Food contact surfaces of utensils & equipment clean

1032 **Latin Deli & Grocery** 2/24/2015 score **87**  
29 Newtown Road **Pass**

- 9 Handling of food minimized
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 24 Sanitization rinse(hot water-chemicals)
- 26 Food contact surfaces of utensils & equipment clean

News Report by Date  
Conducted 1/1/2015 to 3/31/2015

- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 25 Clean wiping cloths
- 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.

2484 **Lemongrass /SE Asian Cuisine Rest. LLC** 3/4/2015 score **84**  
 34 White St. - Unit 4 **Pass**

- 59 Smoking prohibited, signs posted at each entrance
- 7 Food protected during storage, preparation, display, service and transportation.
- 8 Food containers stored off floor
- 9 Handling of food minimized
- 15 Good hygienic practices, smoking restricted
- 26 Food contact surfaces of utensils & equipment clean
- 10 Food dispensing utensils properly stored
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 28 Equipment/utensils, storage handling
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

2359 **Little Tokyo** 01/10/2015 score **90**  
 7 Backus Ave. # C202 **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 24 Sanitization rinse(hot water-chemicals)
- 30 Hot and cold water under pressure, provided as required
- 25 Clean wiping cloths
- 27 Non-Food contact surfaces of utensils & equipment clean

News Report by Date  
Conducted 1/1/2015 to 3/31/2015

---

1174 **Lynne's Lite Lunch** 3/3/2015 score **97**  
146 White St **Pass**

- 24 Sanitization rinse(hot water-chemicals)
- 25 Clean wiping cloths

---

948 **Main Moon** 1/5/2015 score **91**  
97 Main St **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 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
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

---

1465 **Maplewood at Danbury** 3/3/2015 score **92**  
22 Hospital Avenue **Pass**

- 8 Food containers stored off floor
- 26 Food contact surfaces of utensils & equipment clean
- 25 Clean wiping cloths
- 28 Equipment/utensils, storage handling
- 39 Approved containers, adequate number, covered, rodent proof, clean
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

---

903 **Marcel's Place** 3/19/2015 score **92**  
39 Chestnut St **Pass**

- 15 Good hygienic practices, smoking restricted
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 26 Food contact surfaces of utensils & equipment clean
- 25 Clean wiping cloths

News Report by Date  
Conducted 1/1/2015 to 3/31/2015

49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

2457 **Mazzo LLC** 3/19/2015 score **87**  
32 Newtown Rd **Fail**

- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
- 15 Good hygienic practices, smoking restricted
- 19 No re-use of single service article
- 26 Food contact surfaces of utensils & equipment clean
- 10 Food dispensing utensils properly stored
- 25 Clean wiping cloths
- 28 Equipment/utensils, storage handing

2503 **MB Pizza of Danbury, LLC** 3/16/2015 score **88**  
71 Newtown Rd. **Fail**

- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
- 9 Handling of food minimized
- 15 Good hygienic practices, smoking restricted
- 26 Food contact surfaces of utensils & equipment clean
- 10 Food dispensing utensils properly stored
- 25 Clean wiping cloths

868 **McDonald's #16426** 3/5/2015 score **93**  
3 Padanaram Rd **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 8 Food containers stored off floor
- 15 Good hygienic practices, smoking restricted
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.

1005 **McDonald's / Lake Ave** 3/3/2015 score **95**  
2 Lake Ave Extension **Pass**

- 18 Single service articles, storage, dispensing

News Report by Date  
Conducted 1/1/2015 to 3/31/2015

24 Sanitization rinse(hot water-chemicals)

25 Clean wiping cloths

1691 **Mezon Tapas Bar & Restaurant** 3/10/2015 score **87**

56 Mill Plain Rd.

**Pass**

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

26 Food contact surfaces of utensils & equipment clean

30 Hot and cold water under pressure, provided as required

14 Clean outer clothes, effective hair restraints

25 Clean wiping cloths

28 Equipment/utensils, storage handling

38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided

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.

1603 **MICHAELS II CAFÉ** 3/18/2015 score **93**

30 South St.

**Pass**

8 Food containers stored off floor

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.

923 **Mill Ridge Primary School** 2/4/2015 score **99**

49a High Ridge Road

**Pass**

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

News Report by Date  
Conducted 1/1/2015 to 3/31/2015

---

1479 **Moon Star Chinese Kitchen** 3/10/2015 score **87**  
10 Hayestown Avenue **Pass**

---

- 5 Potentially hazardous food properly thawed
  - 9 Handling of food minimized
  - 16 Food contact surfaces designed, constructed, maintained, installed, located
  - 26 Food contact surfaces of utensils & equipment clean
  - 10 Food dispensing utensils properly stored
  - 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
  - 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.
- 

935 **Morris Street School** 1/13/2015 score **98**  
28 Morris Street **Pass**

---

- 46 Floor, wall juncture covered
  - 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.
- 

821 **Mysore Palace Restaurant** 1/22/2015 score **89**  
54 Pembroke Rd. **Pass**

---

- 8 Food containers stored off floor
  - 15 Good hygienic practices, smoking restricted
  - 16 Food contact surfaces designed, constructed, maintained, installed, located
  - 26 Food contact surfaces of utensils & equipment clean
  - 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
  - 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.
- 

1105 **N.R. Petro, Inc.** 3/14/2015 score **93**  
12 Lake Ave **Pass**

---

- 4 Adequate facilities to maintain product temperature, thermometers provided
-

News Report by Date  
Conducted 1/1/2015 to 3/31/2015

- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 27 Non-Food contact surfaces of utensils & equipment clean
- 33 Location, installation, maintenance
- 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

1662 **Nardelli's Grinder Shoppe** 2/11/2015 score **94**  
100 Newtown Rd. **Pass**

- 15 Good hygienic practices, smoking restricted
- 26 Food contact surfaces of utensils & equipment clean
- 14 Clean outer clothes, effective hair restraints
- 44 Floors;floor covering installed,constructed as required,good repair,clean

1128 **Nathan's Famous** 01/10/2015 score **87**  
7 Backus Avenue C207 **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 24 Sanitization rinse(hot water-chemicals)
- 26 Food contact surfaces of utensils & equipment clean
- 61 Designated Alternate Qualified Food Operator
- 62 Written Documentation of training program
- 27 Non-Food contact surfaces of utensils & equipment 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.

840 **New Holiday Diner** 3/17/2015 score **94**  
123 White Street **Pass**

- 26 Food contact surfaces of utensils & equipment clean
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 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.

News Report by Date  
Conducted 1/1/2015 to 3/31/2015

50 Dustless cleaning methods used, cleaning equipment properly stored.

2512 **New Kai's Place** 3/5/2015 score **84**  
45 Padanarum Rd., Store#3 **Fail**

- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
- 5 Potentially hazardous food properly thawed
- 7 Food protected during storage, preparation, display, service and transportation.
- 8 Food containers stored off floor
- 9 Handling of food minimized
- 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
- 10 Food dispensing utensils properly stored
- 25 Clean wiping cloths
- 27 Non-Food contact surfaces of utensils & equipment 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
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

1137 **Newtown Road Italian Deli** 3/18/2015 score **96**  
60 Newtown Road **Pass**

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

1219 **Nico's Pizza & Pasta** 1/28/2015 score **94**  
175 Main Street **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 8 Food containers stored off floor

News Report by Date  
Conducted 1/1/2015 to 3/31/2015

- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 2 Original container,properly labeled
- 44 Floors;floor covering installed,constructed as required,good repair,clean

1080 **No. 1 New Great Wall Inc. Restaurant** 3/4/2015 score **89**  
 30 Germantown Road **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 8 Food containers stored off floor
- 15 Good hygienic practices, smoking restricted
- 26 Food contact surfaces of utensils & equipment clean
- 2 Original container,properly labeled
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 25 Clean wiping cloths
- 39 Approved containers, adequate number, covered, rodent proof, clean
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 47 Mats removable, good repair, clean

2311 **North St. - GULF** 3/5/2015 score **90**  
 113 North St **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 8 Food containers stored off floor
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 18 Single service articles, storage, dispensing
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 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.

987 **Ondine Restaurant** 1/30/2015 score **91**  
 69 Pembroke Rd **Pass**

- 5 Potentially hazardous food properly thawed

News Report by Date  
Conducted 1/1/2015 to 3/31/2015

- 9 Handling of food minimized
- 10 Food dispensing utensils properly stored
- 14 Clean outer clothes, effective hair restraints
- 27 Non-Food contact surfaces of utensils & equipment clean
- 46 Floor, wall juncture covered
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

1268 **One Stop** 3/19/2015 score **83**

276 White Street

**Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 8 Food containers stored off floor
- 9 Handling of food minimized
- 15 Good hygienic practices, smoking restricted
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 26 Food contact surfaces of utensils & equipment clean
- 10 Food dispensing utensils properly stored
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 25 Clean wiping cloths
- 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
- 45 Floors, graded drained as required
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

1221 **Outback Steakhouse - # 0762** 3/24/2015 score **94**

116 Newtown Road

**Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 25 Clean wiping cloths
- 39 Approved containers, adequate number, covered, rodent proof, clean
- 41 Disposed of in an approved manner, at approved frequency
- 44 Floors;floor covering installed,constructed as required,good repair,clean

News Report by Date  
Conducted 1/1/2015 to 3/31/2015

---

1038 **Panchos Tacos** 2/18/2015 score **89**  
145 White Street **Pass**

---

- 4 Adequate facilities to maintain product temperature, thermometers provided
  - 7 Food protected during storage, preparation, display, service and transportation.
  - 8 Food containers stored off floor
  - 16 Food contact surfaces designed, constructed, maintained, installed, located
  - 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
  - 28 Equipment/utensils, storage handling
  - 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.
- 

1521 **Panda Express #1525** 01/10/2015 score **98**  
7 Backus Ave, Spc C204 **Pass**

---

- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
  - 44 Floors;floor covering installed,constructed as required,good repair,clean
- 

2461 **Papaya Deli** 3/12/2015 score **93**  
54 Liberty St. **Pass**

---

- 24 Sanitization rinse(hot water-chemicals)
  - 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
  - 44 Floors;floor covering installed,constructed as required,good repair,clean
- 

927 **Park Avenue School** 1/20/2015 score **99**  
Park Avenue **Pass**

---

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

926 **Pembroke School** 1/28/2015 score **99**  
34 1/2 Pembroke Road **Pass**

---

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

News Report by Date  
Conducted 1/1/2015 to 3/31/2015

---

1468 **Pho Vietnam Restaurant** 3/30/2015 score **88**

56 Padanaram Road

**Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 9 Handling of food minimized
- 20 Dishwashing facilities approved design, adequately constructed, maintained, installed, located
- 26 Food contact surfaces of utensils & equipment clean
- 10 Food dispensing utensils properly stored
- 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.
- 54 Rooms adequate, clean, adequate lockers provided, facilities clean

---

2487 **Red Robin Gourmet Burgers & Brews** 3/12/2015 score **89**

7 Backus Ave.

**Pass**

- 15 Good hygienic practices, smoking restricted
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 61 Designated Alternate Qualified Food Operator
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 25 Clean wiping cloths
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
- 41 Disposed of in an approved manner, at approved frequency
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

---

1216 **Reina De La Nube Grocery Store** 3/12/2015 score **95**

41 South Street

**Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 8 Food containers stored off floor
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
- 41 Disposed of in an approved manner, at approved frequency

News Report by Date  
Conducted 1/1/2015 to 3/31/2015

---

1042 **Rite Aid #1404** 2/20/2015 score **93**

30 Germantown Road

**Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 8 Food containers stored off floor
- 30 Hot and cold water under pressure, provided as required
- 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.

---

921 **Rogers Park Middle School** 2/3/2015 score **98**

Memorial Drive

**Pass**

- 39 Approved containers, adequate number, covered, rodent proof, clean
- 44 Floors;floor covering installed,constructed as required,good repair,clean

---

818 **Rosy Tomorrows** 3/12/2015 score **87**

15 Old Mill Plain Rd.

**Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 8 Food containers stored off floor
- 15 Good hygienic practices, smoking restricted
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 26 Food contact surfaces of utensils & equipment clean
- 10 Food dispensing utensils properly stored
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 25 Clean wiping cloths
- 27 Non-Food contact surfaces of utensils & equipment clean
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

---

906 **Sacred Heart School** 1/5/2015 score **98**

17 Cottage Street

**Pass**

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

News Report by Date  
Conducted 1/1/2015 to 3/31/2015

49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

1012 **Sal's Pizza** 3/10/2015 score **90**  
23 Padanaram Rd **Pass**

- 9 Handling of food minimized
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 26 Food contact surfaces of utensils & equipment clean
- 10 Food dispensing utensils properly stored
- 27 Non-Food contact surfaces of utensils & equipment clean
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 46 Floor, wall juncture covered
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

932 **Shelter Rock School** 1/20/2015 score **99**  
2 Crows Nest Road **Pass**

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

924 **South Street School** 1/20/2015 score **95**  
129 South St **Pass**

- 18 Single service articles, storage, dispensing
- 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

823 **St. Gregory the Great School** 1/30/2015 score **96**  
85 Great Plain Road **Pass**

- 15 Good hygienic practices, smoking restricted
- 26 Food contact surfaces of utensils & equipment clean
- 25 Clean wiping cloths
- 27 Non-Food contact surfaces of utensils & equipment clean
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

News Report by Date  
Conducted 1/1/2015 to 3/31/2015

|      |                                 |  |       |             |
|------|---------------------------------|--|-------|-------------|
| 1674 | <b>St. Joseph Parish Center</b> | 3/13/2015  | score | <b>98</b>   |
|      | 8 Robinson Ave.                 |  |       | <b>Pass</b> |
|      | 27                              | Non-Food contact surfaces of utensils & equipment clean  |       |             |
|      | 28                              | Equipment/utensils, storage handling   |       |             |
| 940  | <b>St. Joseph School</b>        | 1/23/2015  | score | <b>92</b>   |
|      | 370 Main St                     |  |       | <b>Pass</b> |
|      | 24                              | Sanitization rinse(hot water-chemicals)  |       |             |
|      | 26                              | Food contact surfaces of utensils & equipment clean  |       |             |
|      | 17                              | Non-food contact surfaces, designed, constructed, maintained, installed, located.                                  |       |             |
|      | 23                              | Accurate thermometers provided, dish basket, if used   |       |             |
|      | 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. |       |             |
| 941  | <b>St. Peter Campus</b>         | 1/13/2015  | score | <b>97</b>   |
|      | 98 Main St                      |  |       | <b>Pass</b> |
|      | 30                              | Hot and cold water under pressure, provided as required  |       |             |
|      | 49                              | Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required. |       |             |
| 925  | <b>Stadley Rough School</b>     | 1/14/2015  | score | <b>97</b>   |
|      | 25 Karen Road                   |  |       | <b>Pass</b> |
|      | 16                              | Food contact surfaces designed, constructed, maintained, installed, located  |       |             |
|      | 17                              | Non-food contact surfaces, designed, constructed, maintained, installed, located.                                  |       |             |
| 1529 | <b>Starbucks - #14159</b>       | 01/03/2015   | score | <b>96</b>   |
|      | 7 Backus Ave                    |  |       | <b>Pass</b> |
|      | 26                              | Food contact surfaces of utensils & equipment clean  |       |             |
|      | 27                              | Non-Food contact surfaces of utensils & equipment clean  |       |             |
|      | 44                              | Floors;floor covering installed,constructed as required,good repair,clean  |       |             |
|      | 47                              | Mats removable, good repair, clean   |       |             |



News Report by Date  
Conducted 1/1/2015 to 3/31/2015

|      |                            |   |       |             |
|------|----------------------------|---|-------|-------------|
| 1153 | <b>Subway/Mall</b>         | 01/31/2015  | score | <b>85</b>   |
|      | 7 Backus Ave,              |   |       | <b>Pass</b> |
|      | 60                         | Qualified Food Operator   |       |             |
|      | 4                          | Adequate facilities to maintain product temperature, thermometers provided  |       |             |
|      | 7                          | Food protected during storage, preparation, display, service and transportation.                                      |       |             |
|      | 24                         | Sanitization rinse(hot water-chemicals)   |       |             |
|      | 61                         | Designated Alternate Qualified Food Operator  |       |             |
|      | 62                         | Written Documentation of training program   |       |             |
|      | 38                         | Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided |       |             |
|      | 44                         | Floors;floor covering installed,constructed as required,good repair,clean   |       |             |
| 1004 | <b>Subway/Padanaram</b>    | 3/10/2015   | score | <b>96</b>   |
|      | 23 Padararam Rd            |   |       | <b>Pass</b> |
|      | 17                         | Non-food contact surfaces, designed, constructed, maintained, installed, located.                                     |       |             |
|      | 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.    |       |             |
| 1035 | <b>Taco Bell - # 28960</b> | 1/30/2015   | score | <b>95</b>   |
|      | 84 Newtown Rd              |   |       | <b>Pass</b> |
|      | 30                         | Hot and cold water under pressure, provided as required   |       |             |
|      | 17                         | Non-food contact surfaces, designed, constructed, maintained, installed, located.                                     |       |             |
|      | 25                         | Clean wiping cloths   |       |             |
|      | 38                         | Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided |       |             |
| 1491 | <b>TEAVANA #60</b>         | 01/03/2015  | score | <b>99</b>   |
|      | 7 Backus Ave               |   |       | <b>Pass</b> |
|      | 27                         | Non-Food contact surfaces of utensils & equipment clean   |       |             |

News Report by Date  
Conducted 1/1/2015 to 3/31/2015

---

2426 **The Waterfall Restaurant by Elmer Inc.** 3/18/2015 score **96**  
30 Padanarum rd. **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 16 Food contact surfaces designed, constructed, maintained, installed, located

---

893 **TK's American Cafe** 3/12/2015 score **86**  
255 White St **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 15 Good hygienic practices, smoking restricted
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 20 Dishwashing facilities approved design, adequately constructed, maintained, installed, located
- 26 Food contact surfaces of utensils & equipment clean
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 25 Clean wiping cloths
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
- 44 Floors;floor covering installed,constructed as required,good repair,clean

---

996 **Two Steps Downtown Grille** 2/13/2015 score **89**  
5 Ives St **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 26 Food contact surfaces of utensils & equipment clean
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 25 Clean wiping cloths
- 27 Non-Food contact surfaces of utensils & equipment 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.

News Report by Date  
Conducted 1/1/2015 to 3/31/2015

|      |  |   |       |             |
|------|--|---|-------|-------------|
| 1516 | <b>Walgreens #06968</b>                            | 1/13/2015   | score | <b>97</b>   |
|      | 101 Federal Road                                   |   |       | <b>Pass</b> |
|      | 40   | Storage areas/rooms, enclosures - properly constructed, clean   |       |             |
|      | 44   | Floors;floor covering installed,constructed as required,good repair,clean   |       |             |
|      | 48   | Exterior walking, driving surfaces. Good repair,clean   |       |             |
| 1469 | <b>Western CT Academy of International Studies</b> | 1/6/2015  | score | <b>98</b>   |
|      | 201 University Boulevard                           |   |       | <b>Pass</b> |
|      | 39   | Approved containers, adequate number, covered, rodent proof, clean  |       |             |
|      | 50   | Dustless cleaning methods used, cleaning equipment properly stored.   |       |             |
| 2427 | <b>Westside Middle School Academy</b>              | 2/4/2015  | score | <b>99</b>   |
|      | 1 School Ridge Rd.                                 |   |       | <b>Pass</b> |
|      | 33   | Location, installation, maintenance   |       |             |
| 968  | <b>Widow Browns Café</b>                           | 3/25/2015   | score | <b>90</b>   |
|      | 128 Federal Rd                                     |   |       | <b>Pass</b> |
|      | 9  | Handling of food minimized  |       |             |
|      | 26   | Food contact surfaces of utensils & equipment clean   |       |             |
|      | 10   | Food dispensing utensils properly stored  |       |             |
|      | 17   | Non-food contact surfaces, designed, constructed, maintained, installed, located.                                     |       |             |
|      | 25   | Clean wiping cloths   |       |             |
|      | 37   | Proper fixtures provided, good repair,clean   |       |             |
|      | 38   | Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided |       |             |
|      | 50   | Dustless cleaning methods used, cleaning equipment properly stored.   |       |             |
| 913  | <b>Wooster School / Sage</b>                       | 1/6/2015  | score | <b>93</b>   |
|      | 91 Miry Brook Road                                 |   |       | <b>Pass</b> |
|      | 8  | Food containers stored off floor  |       |             |
|      | 15   | Good hygienic practices, smoking restricted   |       |             |
|      | 25   | Clean wiping cloths   |       |             |
|      | 39   | Approved containers, adequate number, covered, rodent proof, clean  |       |             |

News Report by Date  
Conducted 1/1/2015 to 3/31/2015

---

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

---

1147 **Xpect Discount Drug** 1/14/2015 score **91**  
100 Newtown Road **Pass**

---

- 7 Food protected during storage, preparation, display, service and transportation.
- 8 Food containers stored off floor
- 15 Good hygienic practices, smoking restricted
- 26 Food contact surfaces of utensils & equipment clean
- 27 Non-Food contact surfaces of utensils & equipment clean
- 39 Approved containers, adequate number, covered, rodent proof, clean
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.