

News Report by Date
Conducted 4/1/2015 to 6/30/2015

863 **7-Eleven** 6/16/2015 score **84**
29 Mill Plain Rd **Pass**

- 8 Food containers stored off floor
 - 18 Single service articles, storage, dispensing
 - 20 Dishwashing facilities approved design, adequately constructed, maintained, installed, located
 - 24 Sanitization rinse(hot water-chemicals)
 - 26 Food contact surfaces of utensils & equipment clean
 - 62 Written Documentation of training program
 - 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
 - 50 Dustless cleaning methods used, cleaning equipment properly stored.
-

864 **7-Eleven Food Store #16638** 6/26/2015 score **86**
219 Clapboard Ridge Rd **Pass**

- 60 Qualified Food Operator
 - 4 Adequate facilities to maintain product temperature, thermometers provided
 - 24 Sanitization rinse(hot water-chemicals)
 - 61 Designated Alternate Qualified Food Operator
 - 62 Written Documentation of training program
 - 25 Clean wiping cloths
 - 33 Location, installation, maintenance
 - 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
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1616 **Academy of Western CT / DHS** 6/5/2015 score **92**
43 Clapboard Rdg- Building F602 **Pass**

- 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.
-

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- 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

1270 **Action Early Learning Center (CACD)** 6/25/2015 score **95**
75 Balmforth Ave **Pass**

- 26 Food contact surfaces of utensils & equipment clean
- 62 Written Documentation of training program
- 44 Floors;floor covering installed,constructed as required,good repair,clean

2355 **Aldi Food Market** 4/9/2015 score **94**
63 Newtown Rd. **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 8 Food containers stored off floor
- 27 Non-Food contact surfaces of utensils & equipment clean
- 39 Approved containers, adequate number, covered, rodent proof, clean
- 40 Storage areas/rooms, enclosures - properly constructed, clean
- 44 Floors;floor covering installed,constructed as required,good repair,clean

2459 **All Star Energy, LLC** 4/27/2015 score **95**
133 Padanarum Rd **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
- 43 Outer openings protected against entrance of insects/rodents
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

1114 **Alternative Center School of Excellence** 5/5/2015 score **96**
26 Locust Avenue **Pass**

- 16 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.

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938 **Assad's Food Service/ Caterer** 5/27/2015 score **90**
73 Southern Blvd **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 24 Sanitization rinse(hot water-chemicals)
- 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.

1143 **Assumption Greek Orthodox** 6/12/2015 score **95**
30 Clapboard Ridge Rd **Pass**

- 18 Single service articles, storage, dispensing
- 26 Food contact surfaces of utensils & equipment clean
- 25 Clean wiping cloths

880 **Bagelman III, Inc.** 6/22/2015 score **79**
40 1/2 Padanaram Rd **Fail**

- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
- 13 Hand washing facilities provided Automatic Failure
- 34 No cross connection, back siphonage, backflow Automatic Failure
- 4 Adequate facilities to maintain product temperature, thermometers provided
- 62 Written Documentation of training program
- 27 Non-Food contact surfaces of utensils & equipment clean
- 33 Location, installation, maintenance
- 36 Toilet rooms enclosed with self-closing door
- 39 Approved containers, adequate number, covered, rodent proof, clean
- 44 Floors;floor covering installed,constructed as required,good repair,clean

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2425	Barb & Ann Test Farm Market Vendor	6/12/2015	score	96
	123 Farm Road			Fail
	1	Approved Source, wholesome,non-adultered		Automatic Failure
1449	Bem Brasil / Multitransfers	6/16/2015	score	89
	213 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		
	9	Handling of food minimized		
	14	Clean outer clothes, effective hair restraints		
	23	Accurate thermometers provided, dish basket, if used		
	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		
	55	Establishment and premises free of litter, no insects/rodents harborage, no unnecessary articles		
933	Broadview Middle School	5/12/2015	score	96
	Hospital Avenue			Pass
	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		
2433	C & C Delicatessen	6/3/2015	score	87
	427 Main St.			Pass
	4	Adequate facilities to maintain product temperature, thermometers provided		
	4	Adequate facilities to maintain product temperature, thermometers provided		
	9	Handling of food minimized		
	9	Handling of food minimized		
	15	Good hygienic practices, smoking restricted		
	15	Good hygienic practices, smoking restricted		
	61	Designated Alternate Qualified Food Operator		

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- 61 Designated Alternate Qualified Food Operator
- 25 Clean wiping cloths
- 25 Clean wiping cloths
- 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
- 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
- 50 Dustless cleaning methods used, cleaning equipment properly stored.
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

2409 **Carlos Pizzeria LLC** 6/9/2015 score **84**
 84 Franklin St. **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 26 Food contact surfaces of utensils & equipment clean
- 61 Designated Alternate Qualified Food Operator
- 62 Written Documentation of training program
- 23 Accurate thermometers provided, dish basket, if used
- 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
- 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.
- 51 Adequate lighting provided as required

1099 **Chili's Grill & Bar** 4/7/2015 score **77**
 81 Newtown Road **Fail**

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- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
- 13 Hand washing facilities provided Automatic Failure
- 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
- 8 Food containers stored off floor
- 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
- 26 Food contact surfaces of utensils & equipment clean
- 25 Clean wiping cloths
- 25 Clean wiping cloths
- 33 Location, installation, maintenance
- 39 Approved containers, adequate number, covered, rodent proof, clean
- 39 Approved containers, adequate number, covered, rodent proof, clean
- 41 Disposed of in an approved manner, at approved frequency
- 41 Disposed of in an approved manner, at approved frequency
- 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.

1363 Colonial Hills Christian Academy

5/12/2015 score 93

40 Stadley Rough Road

Pass

- 7 Food protected during storage, preparation, display, service and transportation.
- 20 Dishwashing facilities approved design, adequately constructed, maintained, installed, located
- 26 Food contact surfaces of utensils & equipment clean

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Conducted 4/1/2015 to 6/30/2015

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

1026 **Compass/Eurest - Hologic Bldg #36** 6/16/2015 score **91**
36 Apple Ridge Rd **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 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
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

1320 **Compass/Eurest -Hologic Bldg #37** 6/16/2015 score **91**
37 Apple Ridge Road **Pass**

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

881 **Crowne Plaza Danbury** 4/15/2015 score **83**
18 Old Ridgebury Rd **Fail**

- 34 No cross connection, back siphonage, backflow Automatic Failure
- 8 Food containers stored off floor
- 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.
- 25 Clean wiping cloths
- 33 Location, installation, maintenance
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided

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

1218 **Danbury H.S. Culinary Arts Training** 6/2/2015 score **90**

43 Clapboard Ridge Road

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.
- 14 Clean outer clothes, effective hair restraints
- 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.

2419 **Danbury Head Start Center** 6/10/2015 score **99**

37 Foster St.

Pass

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

934 **Danbury High School** 6/2/2015 score **93**

43 Clapboard Ridge Road

Pass

- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 33 Location, installation, maintenance
- 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.

1267 **Danbury Ice Arena** 4/13/2015 score **94**

1 Independence Way

Pass

- 15 Good hygienic practices, smoking restricted
- 26 Food contact surfaces of utensils & equipment clean

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- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

812 **DanHosp./Morrison HC- Praxair Café** 4/14/2015 score **99**
95 Locust Ave. **Pass**

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

1043 **DanHosp/Morrison HC-Cafeteria** 4/14/2015 score **91**
24 Hospital Ave **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
- 33 Location, installation, maintenance
- 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.

2452 **DanHosp/Morrison Healthcare @Bistro 5** 4/14/2015 score **94**
24 Hospital Ave. **Pass**

- 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

974 **Denny's Restaurant** 4/1/2015 score **86**
61 Newtown Rd **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 5 Potentially hazardous food properly thawed
- 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
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- 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.

971 **Dunkin Donuts/ Old Danbury Donuts** 4/7/2015 score **88**

82 Newtown Rd

Pass

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 15 Good hygienic practices, smoking restricted
- 15 Good hygienic practices, smoking restricted
- 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
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 25 Clean wiping cloths
- 25 Clean wiping cloths
- 37 Proper fixtures provided, good repair,clean
- 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

1187 **El Rancho Mexican Restaurant** 4/20/2015 score **87**

20 White Street

Pass

- 7 Food protected during storage, preparation, display, service and transportation.
- 8 Food containers stored off floor
- 9 Handling of food minimized
- 26 Food contact surfaces of utensils & equipment clean
- 62 Written Documentation of training program
- 10 Food dispensing utensils properly stored
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.

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- 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

1584 **Ellsworth Avenue School** 5/6/2015 score **99**
 58 Ellsworth Ave. **Pass**

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

1034 **Fortune Cookies 188 Inc.** 4/14/2015 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
- 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.

2483 **Good Samaritan Mission** 5/19/2015 score **92**
 22 Maple Ave. **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 7 Food protected during storage, preparation, display, service and transportation.
- 23 Accurate thermometers provided, dish basket, if used
- 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

News Report by Date
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930 **Great Plain School** 5/12/2015 score **95**
Stadley Rough Rd **Fail**

- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
 - 44 Floors;floor covering installed,constructed as required,good repair,clean
 - 44 Floors;floor covering installed,constructed as required,good repair,clean
-

1050 **Hampton Inn** 4/8/2015 score **78**
81 Newtown 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
- 13 Hand washing facilities provided Automatic Failure
- 15 Good hygienic practices, smoking restricted
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 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
- 61 Designated Alternate Qualified Food Operator
- 62 Written Documentation of training program
- 62 Written Documentation of training program
- 2 Original container,properly labeled
- 25 Clean wiping cloths
- 25 Clean wiping cloths
- 28 Equipment/utensils, storage handing
- 28 Equipment/utensils, storage handing
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 44 Floors;floor covering installed,constructed as required,good repair,clean

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922	Hayestown Avenue School	5/5/2015	score	94
	42 Tamarack Rd			Pass
	16	Food contact surfaces designed, constructed, maintained, installed, located		
	26	Food contact surfaces of utensils & equipment clean		
	44	Floors;floor covering installed,constructed as required,good repair,clean		
	53	Room and equipment hoods, ducts, vented as required		
1222	Hilton Garden Inn	4/14/2015	score	91
	119 Mill Plain Road			Pass
	8	Food containers stored off floor		
	16	Food contact surfaces designed, constructed, maintained, installed, located		
	26	Food contact surfaces of utensils & equipment clean		
	25	Clean wiping cloths		
	39	Approved containers, adequate number, covered, rodent proof, clean		
	50	Dustless cleaning methods used, cleaning equipment properly stored.		
1670	Holiday Inn Express & Suites	4/13/2015	score	94
	89 Mill Plain Rd.			Pass
	5	Potentially hazardous food properly thawed		
	24	Sanitization rinse(hot water-chemicals)		
	25	Clean wiping cloths		
	38	Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided		
1066	Hudson Country Montessori	5/7/2015	score	96
	44a Shelter Rock Road			Fail
	3	Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure		
	27	Non-Food contact surfaces of utensils & equipment clean		
	44	Floors;floor covering installed,constructed as required,good repair,clean		
1374	Ichiro	5/5/2015	score	85
	69 Newtown Road			Pass
	9	Handling of food minimized		

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- 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.
- 25 Clean wiping cloths
- 27 Non-Food contact surfaces of utensils & equipment clean
- 33 Location, installation, maintenance
- 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.
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

1027 **Immaculate H.S. /Assad's Food Serv.** 5/27/2015 score **90**

73 Southern Blvd

Pass

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 24 Sanitization rinse(hot water-chemicals)
- 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** 5/26/2015 score **91**

18 Clapboard Ridge 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
- 4 Adequate facilities to maintain product temperature, thermometers provided
- 4 Adequate facilities to maintain product temperature, thermometers provided
- 26 Food contact surfaces of utensils & equipment clean

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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
- 28 Equipment/utensils, storage handling

1565 **INDIAN FOOD & SPICE** 6/22/2015 score **88**
39-A PADANARUM RD **Pass**

- 8 Food containers stored off floor
- 15 Good hygienic practices, smoking restricted
- 24 Sanitization rinse(hot water-chemicals)
- 62 Written Documentation of training program
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 23 Accurate thermometers provided, dish basket, if used
- 27 Non-Food contact surfaces of utensils & equipment clean
- 44 Floors;floor covering installed,constructed as required,good repair,clean

1402 **J & E Ice Cream #1 (#004)** 6/19/2015 score **98**
28 Springside Ave **Pass**

- 26 Food contact surfaces of utensils & equipment clean

1090 **Jeffrey's Chinese Kitchen** 6/10/2015 score **82**
7 Pembroke Road **Fail**

- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
- 13 Hand washing facilities provided Automatic Failure
- 9 Handling of food minimized
- 24 Sanitization rinse(hot water-chemicals)
- 26 Food contact surfaces of utensils & equipment clean
- 62 Written Documentation of training program
- 10 Food dispensing utensils properly stored
- 43 Outer openings protected against entrance of insects/rodents

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809	Karl Ehmer Delicatessen	4/15/2015	score	96
	6 Federal Road			Pass
	14	Clean outer clothes, effective hair restraints		
	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.		
981	KinderCare Learning Center	6/3/2015	score	96
	123 South King St			Pass
	8	Food containers stored off floor		
	26	Food contact surfaces of utensils & equipment clean		
928	King Street Intermediate	6/3/2015	score	99
	151 South King St			Pass
	46	Floor, wall juncture covered		
964	King Street Nursery School	4/2/2015	score	99
	201 S. King St			Pass
	39	Approved containers, adequate number, covered, rodent proof, clean		
931	King Street Primary School	6/3/2015	score	97
	151 South King St			Pass
	26	Food contact surfaces of utensils & equipment clean		
	44	Floors;floor covering installed,constructed as required,good repair,clean		
1155	King Street United Church of Christ	4/2/2015	score	97
	201 South King Street			Pass
	7	Food protected during storage, preparation, display, service and transportation.		
	49	Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.		
2446	Kusulyn Restaurant	4/6/2015	score	87
	7 Backus Ave. #224			Pass
	7	Food protected during storage, preparation, display, service and transportation.		

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- 9 Handling of food minimized
- 15 Good hygienic practices, smoking restricted
- 18 Single service articles, storage, dispensing
- 26 Food contact surfaces of utensils & equipment clean
- 10 Food dispensing utensils properly stored
- 25 Clean wiping cloths
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

1048 **Little People Learning Center** 4/15/2015 score **99**

6 - 8 Federal Road

Pass

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

948 **Main Moon** 4/9/2015 score **91**

97 Main St

Pass

- 24 Sanitization rinse(hot water-chemicals)
- 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
- 27 Non-Food contact surfaces of utensils & equipment clean
- 44 Floors;floor covering installed,constructed as required,good repair,clean

1599 **Matrix Café** 6/23/2015 score **95**

39 Old Ridgebury Rd.

Fail

- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
- 23 Accurate thermometers provided, dish basket, if used

836 **Matrix Corporate Center Café** 6/23/2015 score **87**

39 Old Ridgebury Road

Pass

- 15 Good hygienic practices, smoking restricted
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 18 Single service articles, storage, dispensing

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- 26 Food contact surfaces of utensils & equipment clean
- 10 Food dispensing utensils properly stored
- 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
- 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.

1300 **MCCA** 6/4/2015 score **88**

38 Old Ridgebury Road **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 24 Sanitization rinse(hot water-chemicals)
- 26 Food contact surfaces of utensils & equipment clean
- 62 Written Documentation of training program
- 27 Non-Food contact surfaces of utensils & equipment clean
- 28 Equipment/utensils, storage handling
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 46 Floor, wall juncture covered
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

898 **McDonald's/Newtown** 4/22/2015 score **90**

67 Newtown Rd **Pass**

- 9 Handling of food minimized
- 18 Single service articles, storage, dispensing
- 30 Hot and cold water under pressure, provided as required
- 10 Food dispensing utensils properly stored
- 25 Clean wiping cloths
- 33 Location, installation, maintenance
- 39 Approved containers, adequate number, covered, rodent proof, clean

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1049	Mercury Fuel Service #25	4/16/2015	score	93
	64 Newtown Rd			Pass
	4	Adequate facilities to maintain product temperature, thermometers provided		
	8	Food containers stored off floor		
	39	Approved containers, adequate number, covered, rodent proof, clean		
	50	Dustless cleaning methods used, cleaning equipment properly stored.		
	51	Adequate lighting provided as required		
923	Mill Ridge Primary School	5/20/2015	score	93
	49a High Ridge Road			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		
	4	Adequate facilities to maintain product temperature, thermometers provided		
	4	Adequate facilities to maintain product temperature, thermometers provided		
	44	Floors;floor covering installed,constructed as required,good repair,clean		
	44	Floors;floor covering installed,constructed as required,good repair,clean		
	44	Floors;floor covering installed,constructed as required,good repair,clean		
935	Morris Street School	5/8/2015	score	94
	28 Morris Street			Pass
	15	Good hygienic practices, smoking restricted		
	26	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.		
2365	Mothership Bakery & Café	4/15/2015	score	91
	44 Old Ridgebury Rd.			Pass
	9	Handling of food minimized		
	16	Food contact surfaces designed, constructed, maintained, installed, located		
	26	Food contact surfaces of utensils & equipment clean		

News Report by Date
Conducted 4/1/2015 to 6/30/2015

- 10 Food dispensing utensils properly stored
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 25 Clean wiping cloths

987 **Ondine Restaurant** 5/6/2015 score **84**
 69 Pembroke Rd **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
- 24 Sanitization rinse(hot water-chemicals)
- 24 Sanitization rinse(hot water-chemicals)
- 24 Sanitization rinse(hot water-chemicals)
- 26 Food contact surfaces of utensils & equipment clean
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
- 43 Outer openings protected against entrance of insects/rodents
- 43 Outer openings protected against entrance of insects/rodents
- 44 Floors;floor covering installed,constructed as required,good repair,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

1082 **PADAMINAS NY BAKERY LLC** 4/7/2015 score **87**
 25 Newtown Road **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 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
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 27 Non-Food contact surfaces of utensils & equipment clean

News Report by Date
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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.

927 **Park Avenue School** 5/13/2015 score **99**
Park Avenue **Pass**

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

926 **Pembroke School** 5/26/2015 score **92**
34 1/2 Pembroke Road **Fail**

- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
- 18 Single service articles, storage, dispensing
- 24 Sanitization rinse(hot water-chemicals)
- 26 Food contact surfaces of utensils & equipment clean
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.

2338 **Poppy's Hot Dog (#003)** 6/23/2015 score **99**
7 Glenville Rd. **Pass**

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

1248 **Portuguese Cultural Center** 6/12/2015 score **88**
65 Sandpit Road **Pass**

- 5 Potentially hazardous food properly thawed
- 8 Food containers stored off floor
- 18 Single service articles, storage, dispensing
- 26 Food contact surfaces of utensils & equipment clean
- 42 Presence of insects/rodents
- 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
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1068 **Ridgewood Country Club** 5/19/2015 score **88**
119 Franklin Street **Fail**

- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
- 8 Food containers stored off floor
- 8 Food containers stored off floor
- 18 Single service articles, storage, dispensing
- 18 Single service articles, storage, dispensing
- 26 Food contact surfaces of utensils & equipment clean
- 26 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
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

921 **Rogers Park Middle School** 6/2/2015 score **91**
Memorial Drive **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
- 39 Approved containers, adequate number, covered, rodent proof, clean
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

906 **Sacred Heart School** 5/6/2015 score **96**
17 Cottage Street **Pass**

- 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
- 46 Floor, wall juncture covered

News Report by Date
Conducted 4/1/2015 to 6/30/2015

1140 **Salvation Army, The** 5/6/2015 score **93**
15 Foster Street **Pass**

- 24 Sanitization rinse(hot water-chemicals)
 - 26 Food contact surfaces of utensils & equipment clean
 - 25 Clean wiping cloths
 - 39 Approved containers, adequate number, covered, rodent proof, clean
 - 44 Floors;floor covering installed,constructed as required,good repair,clean
-

932 **Shelter Rock School** 5/13/2015 score **95**
2 Crows Nest 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
-

1274 **Sodexo at G.E. Capital Solutions** 4/9/2015 score **93**
10 Riverview Drive **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
 - 8 Food containers stored off floor
 - 18 Single service articles, storage, dispensing
 - 26 Food contact surfaces of utensils & equipment clean
 - 26 Food contact surfaces of utensils & equipment clean
 - 2 Original container,properly labeled
 - 25 Clean wiping cloths
 - 39 Approved containers, adequate number, covered, rodent proof, clean
 - 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.
-

924 **South Street School** 5/7/2015 score **97**
129 South St **Pass**

- 26 Food contact surfaces of utensils & equipment clean
 - 37 Proper fixtures provided, good repair,clean
-

News Report by Date
Conducted 4/1/2015 to 6/30/2015

1102	St. George Orthodox Church	6/19/2015	score	95
	125 Kohanza St			Pass
	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		
823	St. Gregory the Great School	5/16/2015	score	95
	85 Great Plain Road			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		
945	St. Joseph Church	5/13/2015	score	98
	8 Robinson Ave			Pass
	18	Single service articles, storage, dispensing		
940	St. Joseph School	5/13/2015	score	95
	370 Main St			Pass
	26	Food contact surfaces of utensils & equipment clean		
	23	Accurate thermometers provided, dish basket, if used		
	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.		
941	St. Peter Campus	5/5/2015	score	96
	98 Main St			Pass
	26	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 4/1/2015 to 6/30/2015

925	Stadley Rough School	5/12/2015	score	90
	25 Karen Road			Fail
	3	Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation		Automatic Failure
	4	Adequate facilities to maintain product temperature, thermometers provided		
	16	Food contact surfaces designed, constructed, maintained, installed, located		
	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		
	17	Non-food contact surfaces, designed, constructed, maintained, installed, located.		
	39	Approved containers, adequate number, covered, rodent proof, clean		
1621	Stanziato's Wood Fired Pizza	4/13/2015	score	93
	35 Lake Ave. Ext.			Pass
	9	Handling of food minimized		
	61	Designated Alternate Qualified Food Operator		
	17	Non-food contact surfaces, designed, constructed, maintained, installed, located.		
	39	Approved containers, adequate number, covered, rodent proof, clean		
	43	Outer openings protected against entrance of insects/rodents		
1129	Starbucks Coffee, #7288	4/8/2015	score	93
	132 Federal Road			Pass
	18	Single service articles, storage, dispensing		
	62	Written Documentation of training program		
	39	Approved containers, adequate number, covered, rodent proof, clean		
	44	Floors;floor covering installed,constructed as required,good repair,clean		
	50	Dustless cleaning methods used, cleaning equipment properly stored.		
853	Stew Leonards Hoedown	4/15/2015	score	97
	99 Federal Road			Pass
	26	Food contact surfaces of utensils & equipment clean		
	27	Non-Food contact surfaces of utensils & equipment clean		

News Report by Date
Conducted 4/1/2015 to 6/30/2015

902	Subway	4/7/2015	score	96
	61 Newtown Rd.			Pass
	8	Food containers stored off floor		
	38	Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided		
	51	Adequate lighting provided as required		
1035	Taco Bell - # 28960	5/1/2015	score	98
	84 Newtown 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.		
875	Three Brothers Diner	4/15/2015	score	86
	242 White Street			Fail
	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.		
	16	Food contact surfaces designed, constructed, maintained, installed, located		
	17	Non-food contact surfaces, designed, constructed, maintained, installed, located.		
	25	Clean wiping cloths		
	28	Equipment/utensils, storage handing		
	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.		
996	Two Steps Downtown Grille	5/28/2015	score	83
	5 Ives St			Pass
	5	Potentially hazardous food properly thawed		
	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		
	26	Food contact surfaces of utensils & equipment clean		

News Report by Date
Conducted 4/1/2015 to 6/30/2015

- 62 Written Documentation of training program
- 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.

951 **Walsh Catering /UTC** 6/10/2015 score **91**
 100 Wooster Heights Rd **Pass**

- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 26 Food contact surfaces of utensils & equipment clean
- 14 Clean outer clothes, effective hair restraints
- 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.
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

1070 **WCSU - Faculty Dining Room /Catering** 6/24/2015 score **90**
 181 White St **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
- 62 Written Documentation of training program
- 23 Accurate thermometers provided, dish basket, if used
- 44 Floors;floor covering installed,constructed as required,good repair,clean

1645 **WCSU / The Daily Grind- Sodexo** 6/23/2015 score **94**
 3 University Dr. **Pass**

- 18 Single service articles, storage, dispensing
- 24 Sanitization rinse(hot water-chemicals)
- 23 Accurate thermometers provided, dish basket, if used

News Report by Date
Conducted 4/1/2015 to 6/30/2015

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

1141 **WCSU Child Care Center** 6/24/2015 score **94**
181 White St./Alumni Hall **Pass**

- 18 Single service articles, storage, dispensing
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 27 Non-Food contact surfaces of utensils & equipment clean
- 28 Equipment/utensils, storage handling
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

946 **WCSU/Midtown Student Restaurant (Sodexo)** 6/24/2015 score **88**
181 White St **Pass**

- 8 Food containers stored off floor
- 26 Food contact surfaces of utensils & equipment clean
- 30 Hot and cold water under pressure, provided as required
- 62 Written Documentation of training program
- 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
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

1031 **West Side Children's Center** 6/30/2015 score **97**
34 Wooster Heights **Pass**

- 20 Dishwashing facilities approved design, adequately constructed, maintained, installed, located
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided

1469 **Western CT Academy of International Studies** 5/19/2015 score **99**
201 University Boulevard **Pass**

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

News Report by Date
Conducted 4/1/2015 to 6/30/2015

2427 **Westside Middle School Academy** 5/20/2015 score **96**
1 School Ridge Rd. **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
 - 33 Location, installation, maintenance
 - 39 Approved containers, adequate number, covered, rodent proof, clean
-

913 **Wooster School / Sage** 5/28/2015 score **92**
91 Miry Brook Road **Pass**

- 8 Food containers stored off floor
- 18 Single service articles, storage, dispensing
- 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
- 50 Dustless cleaning methods used, cleaning equipment properly stored.