

News Report by Date
Conducted 7/1/2015 to 9/30/2015

1061 **Almost Home Adult Daycare** 9/9/2015 score **93**

52 Federal Road

Pass

- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 24 Sanitization rinse(hot water-chemicals)
- 62 Written Documentation of training program
- 25 Clean wiping cloths

892 **Amerigo Vespucci Lodge #160** 7/31/2015 score **91**

10 Christopher Columbus Avenue, P.O. Box 641

Pass

- 8 Food containers stored off floor
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 18 Single service articles, storage, dispensing
- 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.

2547 **Auntie Anne's Pretzels** 9/21/2015 score **84**

7 Backus Ave. / Mall #142

Pass

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

News Report by Date
Conducted 7/1/2015 to 9/30/2015

2546 **Auntie Anne's Pretzels - Kiosk** 8/10/2015 score **93**
7 Backus Ave - Mall #142 **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
 - 9 Handling of food minimized
 - 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
 - 25 Clean wiping cloths
 - 50 Dustless cleaning methods used, cleaning equipment properly stored.
-

880 **Bagelman III, Inc.** 7/7/2015 score **92**
40 1/2 Padanaram Rd **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
 - 30 Hot and cold water under pressure, provided as required
 - 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
 - 46 Floor, wall juncture covered
-

1648 **Buffalo Wild Wings Grill & Bar** 7/15/2015 score **87**
26 Backus Ave. **Pass**

- 8 Food containers stored off floor
 - 15 Good hygienic practices, smoking restricted
 - 61 Designated Alternate Qualified Food Operator
 - 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
 - 39 Approved containers, adequate number, covered, rodent proof, clean
 - 50 Dustless cleaning methods used, cleaning equipment properly stored.
 - 55 Establishment and premises free of litter, no insects/rodents harborage, no unnecessary articles
-

News Report by Date
Conducted 7/1/2015 to 9/30/2015

894 **Concordia Educ. & Benevolent Society** 8/4/2015 score **92**
6 Crosby St **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
 - 39 Approved containers, adequate number, covered, rodent proof, clean
 - 46 Floor, wall juncture covered
 - 50 Dustless cleaning methods used, cleaning equipment properly stored.
-

1192 **Congregation B'nai Israel** 7/3/2015 score **94**
193 Clapboard Ridge Road **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
 - 23 Accurate thermometers provided, dish basket, if used
 - 27 Non-Food contact surfaces of utensils & equipment clean
 - 28 Equipment/utensils, storage handling
 - 39 Approved containers, adequate number, covered, rodent proof, clean
-

1304 **Courtyard by Marriott** 7/28/2015 score **90**
3 Eagle Road **Pass**

- 16 Food contact surfaces designed, constructed, maintained, installed, located
 - 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
 - 46 Floor, wall juncture covered
 - 50 Dustless cleaning methods used, cleaning equipment properly stored.
-

1327 **Danbury Senior Center** 9/3/2015 score **92**
10 Elmwood Place **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
-

News Report by Date
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24 Sanitization rinse(hot water-chemicals)

1287 **DeGiovanni's** 7/7/2015 score **92**
216 White Street **Pass**

- 15 Good hygienic practices, smoking restricted
- 26 Food contact surfaces of utensils & equipment clean
- 30 Hot and cold water under pressure, provided as required
- 43 Outer openings protected against entrance of insects/rodents
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

1234 **Desert Moon Fresh Mexican Grille** 7/30/2015 score **93**
113 Mill Plain Road **Pass**

- 24 Sanitization rinse(hot water-chemicals)
- 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.

1664 **Event Caterers / Gourmet To Go** 7/14/2015 score **86**
45 Padanarum Rd.- Unit 1 **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 8 Food containers stored off floor
- 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
- 14 Clean outer clothes, effective hair restraints
- 27 Non-Food contact surfaces of utensils & equipment clean
- 39 Approved containers, adequate number, covered, rodent proof, clean

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1508 **Family Deli Grocery LLC**

8/4/2015 score

75

116 Elm St

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
- 13 Hand washing facilities provided Automatic Failure
- 4 Adequate facilities to maintain product temperature, thermometers provided
- 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
- 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
- 61 Designated Alternate Qualified Food Operator
- 10 Food dispensing utensils properly stored
- 10 Food dispensing utensils properly stored
- 14 Clean outer clothes, effective hair restraints
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 25 Clean wiping cloths
- 25 Clean wiping cloths
- 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
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 44 Floors;floor covering installed,constructed as required,good repair,clean

News Report by Date
Conducted 7/1/2015 to 9/30/2015

814	Filosa Nursing & Rehabilitation	9/8/2015	score	94
	13 Hakim Street			Pass
	9	Handling of food minimized		
	15	Good hygienic practices, smoking restricted		
	10	Food dispensing utensils properly stored		
	25	Clean wiping cloths		
2480	Global Montello Group Danbury	7/7/2015	score	95
	5 Mountainview Terrace.			Pass
	59	Smoking prohibited, signs posted at each entrance		
	8	Food containers stored off floor		
2421	Goddard School	8/19/2015	score	99
	39 Old Ridgebury Rd., Lower Level 1			Pass
	25	Clean wiping cloths		
1199	Good Taste 168, Inc.	7/14/2015	score	80
	247 Main Street			Pass
	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		
	61	Designated Alternate Qualified Food Operator		
	2	Original container, properly labeled		
	10	Food dispensing utensils properly stored		
	14	Clean outer clothes, effective hair restraints		
	17	Non-food contact surfaces, designed, constructed, maintained, installed, located.		
	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		

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

857 **Goulash Place** 8/4/2015 score **88**
42 Highland Ave **Pass**

- 8 Food containers stored off floor
- 15 Good hygienic practices, smoking restricted
- 61 Designated Alternate Qualified Food Operator
- 23 Accurate thermometers provided, dish basket, if used
- 25 Clean wiping cloths
- 28 Equipment/utensils, storage handling
- 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

860 **Hancock Hall** 9/8/2015 score **97**
31 Staples St **Pass**

- 26 Food contact surfaces of utensils & equipment clean
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

1604 **HATS OFF TO KIDS** 9/2/2015 score **97**
190 White St. **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 23 Accurate thermometers provided, dish basket, if used

1104 **Hatter's Park Banquet Hall** 7/14/2015 score **93**
7 E. Hayestown **Pass**

- 16 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

News Report by Date
Conducted 7/1/2015 to 9/30/2015

- 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.

1066 **Hudson Country Montessori** 9/18/2015 score **98**

44a Shelter Rock Road

Pass

- 25 Clean wiping cloths
- 27 Non-Food contact surfaces of utensils & equipment clean

1097 **Immaculate Heart of Mary** 7/22/2015 score **91**

149 Deer Hill Avenue

Pass

- 8 Food containers stored off floor
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 26 Food contact surfaces of utensils & equipment clean
- 23 Accurate thermometers provided, dish basket, if used
- 28 Equipment/utensils, storage handling
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided

1152 **La Mitad Del Mundo** 7/21/2015 score **83**

7 West Street

Pass

- 5 Potentially hazardous food properly thawed
- 8 Food containers stored off floor
- 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
- 62 Written Documentation of training program
- 25 Clean wiping cloths
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

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1063 **Los Andes Restaurant** 8/4/2015 score **91**
281 Main St **Pass**

- 30 Hot and cold water under pressure, provided as required
 - 61 Designated Alternate Qualified Food Operator
 - 14 Clean outer clothes, effective hair restraints
 - 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
 - 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.
-

2317 **Market Place** 7/28/2015 score **81**
33 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
 - 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
 - 14 Clean outer clothes, effective hair restraints
 - 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
-

1599 **Matrix Café** 7/7/2015 score **99**
39 Old Ridgebury Rd. **Pass**

- 23 Accurate thermometers provided, dish basket, if used
-

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1678 **Max 40 Restaurant & Bar**

7/28/2015 score

70

40 Mill Plain Rd.

Fail

- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
- 13 Hand washing facilities provided Automatic Failure
- 59 Smoking prohibited, signs posted at each entrance
- 4 Adequate facilities to maintain product temperature, thermometers provided
- 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
- 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
- 26 Food contact surfaces of utensils & equipment clean
- 61 Designated Alternate Qualified Food Operator
- 62 Written Documentation of training program
- 62 Written Documentation of training program
- 10 Food dispensing utensils properly stored
- 23 Accurate thermometers provided, dish basket, if used
- 25 Clean wiping cloths
- 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
- 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
- 51 Adequate lighting provided as required

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1591 **MI MUNDO COFFEE SHOP** 7/2/2015 score **93**
42 ELM ST **Pass**

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

1342 **Milano's Gourmet Deli** 8/5/2015 score **82**
101 Mill Plain Road **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)
 - 26 Food contact surfaces of utensils & equipment clean
 - 61 Designated Alternate Qualified Food Operator
 - 62 Written Documentation of training program
 - 25 Clean wiping cloths
 - 27 Non-Food contact surfaces of utensils & equipment clean
 - 37 Proper fixtures provided, good repair,clean
 - 55 Establishment and premises free of litter, no insects/rodents harborage, no unnecessary articles
-

1015 **Mill Plain Mobile Market** 8/5/2015 score **92**
111/113 Mill Plain Rd **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
 - 8 Food containers stored off floor
 - 24 Sanitization rinse(hot water-chemicals)
 - 14 Clean outer clothes, effective hair restraints
 - 25 Clean wiping cloths
 - 44 Floors;floor covering installed,constructed as required,good repair,clean
-

News Report by Date
Conducted 7/1/2015 to 9/30/2015

50 Dustless cleaning methods used, cleaning equipment properly stored.

1057 **Minas Carne & Deli** 7/15/2015 score **81**
36 Osborne Street **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
- 24 Sanitization rinse(hot water-chemicals)
- 61 Designated Alternate Qualified Food Operator
- 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
- 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
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

1231 **New Deli & Grocery** 7/3/2015 score **87**
53 Locust Avenue **Pass**

- 59 Smoking prohibited, signs posted at each entrance
- 15 Good hygienic practices, smoking restricted
- 26 Food contact surfaces of utensils & equipment clean
- 62 Written Documentation of training program
- 25 Clean wiping cloths
- 27 Non-Food contact surfaces of utensils & equipment clean
- 43 Outer openings protected against entrance of insects/rodents
- 44 Floors;floor covering installed,constructed as required,good repair,clean

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1160 **Our Lady of Guadalupe Church** 7/22/2015 score **97**
29 Golden Hill Road **Pass**

- 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

2464 **Paradise Foods, LLC** 8/5/2015 score **92**
337 Main St **Pass**

- 15 Good hygienic practices, smoking restricted
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 42 Presence of insects/rodents
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 43 Outer openings protected against entrance of insects/rodents

1014 **Pippa's Sports Cafe** 7/7/2015 score **89**
114 South St **Pass**

- 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
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 23 Accurate thermometers provided, dish basket, if used
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

835 **Pope John Paul II Center** 9/9/2015 score **91**
33 Lincoln Ave **Pass**

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

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	44	Floors;floor covering installed,constructed as required,good repair,clean		
2537	Robeks		7/1/2015 score	98
	109 Federal Rd.			Pass
	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		
921	Rogers Park Middle School		9/24/2015 score	97
	Memorial Drive			Pass
	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		
	51	Adequate lighting provided as required		
1663	Samuels' Early Learning Center		8/13/2015 score	97
	10 Dr. Aaron Samuels Blvd.			Pass
	26	Food contact surfaces of utensils & equipment clean		
	49	Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.		
924	South Street School		9/25/2015 score	98
	129 South St			Pass
	33	Location, installation, maintenance		
	43	Outer openings protected against entrance of insects/rodents		
1305	Spasi Restaurant		7/21/2015 score	81
	39B Mill Plain Road			Pass
	7	Food protected during storage, preparation, display, service and transportation.		
	15	Good hygienic practices, smoking restricted		
	24	Sanitization rinse(hot water-chemicals)		
	61	Designated Alternate Qualified Food Operator		
	62	Written Documentation of training program		
	10	Food dispensing utensils properly stored		
	14	Clean outer clothes, effective hair restraints		

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- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 23 Accurate thermometers provided, dish basket, if used
- 25 Clean wiping cloths
- 27 Non-Food contact surfaces of utensils & equipment clean
- 28 Equipment/utensils, storage handling
- 43 Outer openings protected against entrance of insects/rodents
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 46 Floor, wall juncture covered

1156 **St. Ann Melkite Greek Catholic Church** 8/29/2015 score **98**
181 Clapboard Ridge Road **Pass**

- 25 Clean wiping cloths
- 37 Proper fixtures provided, good repair,clean

1112 **St. Anthony Maronite Church** 8/14/2015 score **96**
17 Granville Ave **Pass**

- 24 Sanitization rinse(hot water-chemicals)
- 27 Non-Food contact surfaces of utensils & equipment clean
- 33 Location, installation, maintenance

2407 **St. Peter Church** 7/28/2015 score **98**
121 Main St. **Pass**

- 28 Equipment/utensils, storage handling
- 53 Room and equipment hoods, ducts, vented as required

908 **Stew Leonards** 8/19/2015 score **90**
99 Federal Rd **Pass**

- 26 Food contact surfaces of utensils & equipment clean
- 42 Presence of insects/rodents
- 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
- 33 Location, installation, maintenance

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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.

853 **Stew Leonards Hoedown** 9/18/2015 score **94**
99 Federal Road **Pass**

- 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

850 **Subway** 8/5/2015 score **93**
73 Mill Plain Rd **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 62 Written Documentation of training program
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 33 Location, installation, maintenance
- 51 Adequate lighting provided as required

1151 **Trinity Christian Tabernacle** 8/18/2015 score **98**
91 Elm Street **Pass**

- 23 Accurate thermometers provided, dish basket, if used
- 28 Equipment/utensils, storage handing

1432 **Unitarian Universalist Congregation of Danbury** 8/19/2015 score **97**
24 Clapboard Ridge Road **Pass**

- 23 Accurate thermometers provided, dish basket, if used
- 28 Equipment/utensils, storage handing
- 39 Approved containers, adequate number, covered, rodent proof, clean

1167 **United Methodist Church of Danbury** 8/25/2015 score **93**
5 Clapboard Ridge **Pass**

- 26 Food contact surfaces of utensils & equipment clean
- 30 Hot and cold water under pressure, provided as required

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- 27 Non-Food contact surfaces of utensils & equipment clean
- 37 Proper fixtures provided, good repair,clean
- 44 Floors;floor covering installed,constructed as required,good repair,clean

2340 **Vera's Trattoria** 7/29/2015 score **89**
33 Mill Plain Rd. **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 30 Hot and cold water under pressure, provided as required
- 25 Clean wiping cloths
- 27 Non-Food contact surfaces of utensils & equipment clean
- 46 Floor, wall juncture covered
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

1189 **Vivo Restaurant** 7/14/2015 score **88**
42 Lake Avenue Ext **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 15 Good hygienic practices, smoking restricted
- 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.
- 23 Accurate thermometers provided, dish basket, if used
- 25 Clean wiping cloths
- 28 Equipment/utensils, storage handling

1070 **WCSU - Faculty Dining Room /Catering** 7/9/2015 score **93**
181 White St **Fail**

- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
- 24 Sanitization rinse(hot water-chemicals)

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- 25 Clean wiping cloths
- 27 Non-Food contact surfaces of utensils & equipment clean
- 44 Floors;floor covering installed,constructed as required,good repair,clean

1072 **WCSU / O'Neill Center- (Sodexo)** 7/8/2015 score **95**

3 University Blvd

Pass

- 20 Dishwashing facilities approved design, adequately constructed, maintained, installed, located
- 32 Proper disposal of waste water
- 33 Location, installation, maintenance
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 45 Floors, graded drained as required

1422 **WCSU- Westside Athletic Campus Concession** 7/8/2015 score **97**

3 University Blvd.

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

1486 **WCSU/Westside Cafe (Sodexo)** 7/8/2015 score **91**

3 University Blvd

Pass

- 15 Good hygienic practices, smoking restricted
- 26 Food contact surfaces of utensils & equipment clean
- 30 Hot and cold water under pressure, provided as required
- 25 Clean wiping cloths
- 39 Approved containers, adequate number, covered, rodent proof, clean
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

2316 **Wheels of CT #50** 7/29/2015 score **86**

27-29 Tamarack Rd.

Pass

- 8 Food containers stored off floor
- 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
- 62 Written Documentation of training program
- 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.
- 50 Dustless cleaning methods used, cleaning equipment properly stored.