

News Report by Date
Conducted 4/1/2016 to 6/30/2016

1616	Academy of Western CT / DHS	5/4/2016	score	94
	43 Clapboard Rdg- Building F602			Pass
	16	Food contact surfaces designed, constructed, maintained, installed, located		
	26	Food contact surfaces of utensils & equipment clean		
	37	Proper fixtures provided, good repair,clean		
	56	Complete separation from living/sleeping quarters and laundry		
1061	Almost Home Adult Daycare	4/5/2016	score	95
	52 Federal Road			Pass
	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.		
1114	Alternative Center School of Excellence	5/10/2016	score	97
	26 Locust Avenue			Pass
	16	Food contact surfaces designed, constructed, maintained, installed, located		
	27	Non-Food contact surfaces of utensils & equipment clean		
1055	AMC Theatres Danbury 16	5/16/2016	score	96
	61 Eagle Road			Pass
	24	Sanitization rinse(hot water-chemicals)		
	27	Non-Food contact surfaces of utensils & equipment clean		
	44	Floors;floor covering installed,constructed as required,good repair,clean		
956	American Legion Post 60 / J. Tradwell	4/19/2016	score	91
	138 Triangle St			Pass
	26	Food contact surfaces of utensils & equipment clean		
	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		

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

978 **Amigos Deli & Groceries** 6/7/2016 score **84**
130 West St **Pass**

- 5 Potentially hazardous food properly thawed
- 8 Food containers stored off floor
- 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
- 25 Clean wiping cloths
- 27 Non-Food contact surfaces of utensils & equipment clean
- 28 Equipment/utensils, storage handling
- 37 Proper fixtures provided, good repair, clean
- 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** 4/20/2016 score **86**
57 Federal Road **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 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
- 30 Hot and cold water under pressure, provided as required
- 62 Written Documentation of training program
- 23 Accurate thermometers provided, dish basket, if used
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

963 **Arby's #1705** 4/5/2016 score **91**
118 Federal Road **Pass**

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

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- 15 Good hygienic practices, smoking restricted
- 18 Single service articles, storage, dispensing
- 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

938 **Assad's Food Service/ Caterer** 6/3/2016 score **92**
 73 Southern Blvd **Pass**

- 26 Food contact surfaces of utensils & equipment clean
- 14 Clean outer clothes, effective hair restraints
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 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
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

1143 **Assumption Greek Orthodox** 6/10/2016 score **97**
 30 Clapboard Ridge Rd **Pass**

- 18 Single service articles, storage, dispensing
- 39 Approved containers, adequate number, covered, rodent proof, clean

1368 **Bambino's Pizza West** 5/3/2016 score **91**
 101 Mill Plain Road **Pass**

- 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.
- 43 Outer openings protected against entrance of insects/rodents
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

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1007 **Bangkok Restaurant** 4/20/2016 score **94**
72 Newtown Rd **Pass**

- 8 Food containers stored off floor
 - 24 Sanitization rinse(hot water-chemicals)
 - 43 Outer openings protected against entrance of insects/rodents
 - 50 Dustless cleaning methods used, cleaning equipment properly stored.
-

2307 **Brio Tuscan Grille** 6/28/2016 score **75**
7 Backus Ave. (Mall) **Fail**

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

822 **Brito's Restaurant** 6/23/2016 score **80**
41 South Street **Pass**

- 5 Potentially hazardous food properly thawed
 - 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)
 - 26 Food contact surfaces of utensils & equipment clean
 - 30 Hot and cold water under pressure, provided as required
-

News Report by Date
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- 62 Written Documentation of training program
- 2 Original container,properly labeled
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 23 Accurate thermometers provided, dish basket, if used
- 33 Location, installation, maintenance
- 37 Proper fixtures provided, good repair,clean
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided

933 **Broadview Middle School** 5/24/2016 score **96**
Hospital Avenue **Pass**

- 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.

831 **C-Town /Danbury Food Corp.** 5/23/2016 score **71**
45 North St. **Fail**

- 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
- 4 Adequate facilities to maintain product temperature, thermometers provided
- 7 Food protected during storage, preparation, display, service and transportation.
- 7 Food protected during storage, preparation, display, service and transportation.
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 24 Sanitization rinse(hot water-chemicals)
- 24 Sanitization rinse(hot water-chemicals)
- 26 Food contact surfaces of utensils & equipment clean
- 26 Food contact surfaces of utensils & equipment clean

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Conducted 4/1/2016 to 6/30/2016

- 42 Presence of insects/rodents
- 62 Written Documentation of training program
- 10 Food dispensing utensils properly stored
- 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
- 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
- 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
- 46 Floor, wall juncture covered
- 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

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

4/20/2016 score **88**

120 West Street

Pass

- 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
- 30 Hot and cold water under pressure, provided as required
- 62 Written Documentation of training program

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.

2385 **Chaparro's Latin Family Restaurant** 5/31/2016 score **76**
123 West St. **Fail**

- 60 Qualified Food Operator
- 4 Adequate facilities to maintain product temperature, thermometers provided
- 5 Potentially hazardous food properly thawed
- 9 Handling of food minimized
- 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
- 2 Original container,properly labeled
- 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
- 32 Proper disposal of waste water
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

891 **Charles Ives Authority for Performing Arts** 5/14/2016 score **95**
University Boulevard **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 8 Food containers stored off floor
- 14 Clean outer clothes, effective hair restraints
- 40 Storage areas/rooms, enclosures - properly constructed, clean
- 55 Establishment and premises free of litter, no insects/rodents harborage, no unnecessary articles

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2291 **Cheesecake Factory** 6/22/2016 score **83**
7 Backus Ave. M206 **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
 - 20 Dishwashing facilities approved design, adequately constructed, maintained, installed, located
 - 26 Food contact surfaces of utensils & equipment clean
 - 2 Original container,properly labeled
 - 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.
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2495 **Chick-fil-A at Danbury Fair Mall / Colonial Leadershp Rest. Group,** 6/20/2016 score **94**
7 Backus Ave. **Pass**

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

1062 **China King** 5/17/2016 score **86**
1 - C Division St **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
 - 9 Handling of food minimized
 - 16 Food contact surfaces designed, constructed, maintained, installed, located
 - 26 Food contact surfaces of utensils & equipment clean
 - 2 Original container,properly labeled
 - 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
 - 27 Non-Food contact surfaces of utensils & equipment clean
-

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- 32 Proper disposal of waste water
- 43 Outer openings protected against entrance of insects/rodents
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

2608 **Chipotle Mexican Grill #2730** 6/16/2016 score **96**
115 Mill Plain Rd **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
- 39 Approved containers, adequate number, covered, rodent proof, clean

1363 **Colonial Hills Christian Academy** 5/17/2016 score **94**
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
- 27 Non-Food contact surfaces of utensils & equipment clean
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

1026 **Compass/Eurest - Hologic Bldg #36** 5/3/2016 score **88**
36 Apple Ridge Rd **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 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
- 23 Accurate thermometers provided, dish basket, if used
- 44 Floors;floor covering installed,constructed as required,good repair,clean

1320 **Compass/Eurest -Hologic Bldg #37** 5/3/2016 score **93**
37 Apple Ridge Road **Pass**

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

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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.

894 **Concordia Educ. & Benevolent Society** 6/9/2016 score **92**
6 Crosby St **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 26 Food contact surfaces of utensils & equipment clean
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 28 Equipment/utensils, storage handling
- 46 Floor, wall juncture covered
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

1304 **Courtyard by Marriott** 5/18/2016 score **94**
3 Eagle Road **Pass**

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

2308 **Culla Café** 4/13/2016 score **90**
68 Keeler St. **Pass**

- 9 Handling of food minimized
- 26 Food contact surfaces of utensils & equipment clean
- 30 Hot and cold water under pressure, provided as required
- 10 Food dispensing utensils properly stored
- 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 4/1/2016 to 6/30/2016

1236	CVS Pharmacy/White #798	4/11/2016	score	96
	299-305 White St.			Pass
	7	Food protected during storage, preparation, display, service and transportation.		
	26	Food contact surfaces of utensils & equipment clean		
2301	Danbury Deli & Market, LLC	5/24/2016	score	95
	216 White St.			Pass
	7	Food protected during storage, preparation, display, service and transportation.		
	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		
1218	Danbury H.S. Culinary Arts Training	5/4/2016	score	92
	43 Clapboard Ridge Road			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		
	17	Non-food contact surfaces, designed, constructed, maintained, installed, located.		
	33	Location, installation, maintenance		
	44	Floors;floor covering installed,constructed as required,good repair,clean		
934	Danbury High School	5/4/2016	score	99
	43 Clapboard Ridge Road			Pass
	44	Floors;floor covering installed,constructed as required,good repair,clean		
812	DanHosp./Morrison HC- Praxair Café	6/21/2016	score	98
	95 Locust Ave.			Pass
	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.		
1043	DanHosp/Morrison HC-Cafeteria	6/14/2016	score	89
	24 Hospital Ave			Pass
	16	Food contact surfaces designed, constructed, maintained, installed, located		

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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
- 28 Equipment/utensils, storage handling
- 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.

1534 **DanHosp/Morrison HC-Med.Arts Ctr. Café** 6/15/2016 score **97**
111 Osborne St. **Pass**

- 62 Written Documentation of training program
- 25 Clean wiping cloths

2452 **DanHosp/Morrison Healthcare @Bistro 5** 6/14/2016 score **93**
24 Hospital Ave. **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
- 44 Floors;floor covering installed,constructed as required,good repair,clean

1287 **DeGiovanni's** 4/26/2016 score **93**
216 White Street **Pass**

- 24 Sanitization rinse(hot water-chemicals)
- 26 Food contact surfaces of utensils & equipment clean
- 30 Hot and cold water under pressure, provided as required
- 25 Clean wiping cloths

1532 **Della Francesca** 6/29/2016 score **90**
35 Lake Ave Ext **Pass**

- 26 Food contact surfaces of utensils & equipment clean

News Report by Date
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- 62 Written Documentation of training program
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 25 Clean wiping cloths
- 33 Location, installation, maintenance
- 39 Approved containers, adequate number, covered, rodent proof, clean
- 43 Outer openings protected against entrance of insects/rodents
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

2430 **Dunkin Donuts / MTS Assoc.** 5/11/2016 score **90**
10-12 South Main St. **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 24 Sanitization rinse(hot water-chemicals)
- 42 Presence of insects/rodents
- 43 Outer openings protected against entrance of insects/rodents
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

1145 **Dunkin Donuts /S & J Assoc** 4/5/2016 score **99**
7 Backus Ave/ Suite # G211 (mall) **Pass**

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

1022 **Dunkin Donuts/ Danbury Donuts** 4/6/2016 score **86**
2 Mill Ridge Road **Pass**

- 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
- 18 Single service articles, storage, dispensing
- 42 Presence of insects/rodents
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 25 Clean wiping cloths

News Report by Date
Conducted 4/1/2016 to 6/30/2016

- 33 Location, installation, maintenance
- 39 Approved containers, adequate number, covered, rodent proof, 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
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

1560 **Dunkin Donuts/ Old Danbury Donuts** 4/5/2016 score **94**
2 Springside Ave. **Pass**

- 15 Good hygienic practices, smoking restricted
- 18 Single service articles, storage, dispensing
- 39 Approved containers, adequate number, covered, rodent proof, clean
- 40 Storage areas/rooms, enclosures - properly constructed, clean

2570 **E & D 's Deli & Grocery Store, LLC** 4/12/2016 score **87**
18 Henry St. **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
- 10 Food dispensing utensils properly stored
- 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
- 44 Floors;floor covering installed,constructed as required,good repair,clean

1669 **Edo II** 6/15/2016 score **95**
32 Padanarum Rd. **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 24 Sanitization rinse(hot water-chemicals)

News Report by Date
Conducted 4/1/2016 to 6/30/2016

25 Clean wiping cloths

1329 **El Quetzal Cafe** 5/2/2016 score **81**
10 Wildman Street **Pass**

- 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
- 18 Single service articles, storage, dispensing
- 26 Food contact surfaces of utensils & equipment clean
- 30 Hot and cold water under pressure, provided as required
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 32 Proper disposal of waste water
- 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
- 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

901 **Elans of Connecticut** 5/11/2016 score **88**
82 Federal Road **Pass**

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

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943	Ethan Allen Hotel	6/14/2016	score	92
	21 Lake Ave. Ext			Pass
	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		
	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		
1059	Famous Cajun Grill	4/5/2016	score	95
	7 Backus Ave,Suite #143			Pass
	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.		
2581	Fast Franky's #024 / DWHD, LLC	6/22/2016	score	99
	14 Pleasant Rise Circle			Pass
	17	Non-food contact surfaces, designed, constructed, maintained, installed, located.		
814	Filosa Nursing & Rehabilitation	6/29/2016	score	98
	13 Hakim Street			Pass
	27	Non-Food contact surfaces of utensils & equipment clean		
	44	Floors;floor covering installed,constructed as required,good repair,clean		
1199	Good Taste 168, Inc.	4/26/2016	score	83
	247 Main 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		
	62	Written Documentation of training program		
	2	Original container,properly labeled		

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

857 **Goulash Place** 4/27/2016 score **89**
 42 Highland Ave **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 8 Food containers stored off floor
- 15 Good hygienic practices, smoking restricted
- 30 Hot and cold water under pressure, provided as required
- 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
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 47 Mats removable, good repair, clean
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

1607 **GRAND CENTURY BUFFET** 5/9/2016 score **86**
 1 Padanarum Rd. #81 **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 9 Handling of food minimized
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 26 Food contact surfaces of utensils & equipment clean
- 2 Original container,properly labeled

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

930 **Great Plain School** 6/1/2016 score **96**
 Stadley Rough Rd **Pass**

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

2587 **Green Cube Cafe** 4/25/2016 score **82**
 7 Backus Ave K1022 **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
- 4 Adequate facilities to maintain product temperature, thermometers provided
- 7 Food protected during storage, preparation, display, service and transportation.
- 7 Food protected during storage, preparation, display, service and transportation.
- 24 Sanitization rinse(hot water-chemicals)
- 24 Sanitization rinse(hot water-chemicals)
- 10 Food dispensing utensils properly stored
- 10 Food dispensing utensils properly stored
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 23 Accurate thermometers provided, dish basket, if used

News Report by Date
Conducted 4/1/2016 to 6/30/2016

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

1050 **Hampton Inn- Danbury** 6/22/2016 score **96**
81 Newtown Rd **Pass**

- 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

860 **Hancock Hall** 6/29/2016 score **98**
31 Staples St **Pass**

- 27 Non-Food contact surfaces of utensils & equipment clean
- 39 Approved containers, adequate number, covered, rodent proof, clean

2575 **Hat City Market** 6/15/2016 score **90**
301 Main St. **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
- 42 Presence of insects/rodents
- 39 Approved containers, adequate number, covered, rodent proof, clean
- 43 Outer openings protected against entrance of insects/rodents

News Report by Date
Conducted 4/1/2016 to 6/30/2016

1104 **Hatter's Park Banquet Hall** 6/22/2016 score **95**
7 E. Hayestown **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

1186 **Hatters Park Pavilion** 6/21/2016 score **90**
7 East Hayestown Road **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 30 Hot and cold water under pressure, provided as required
- 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
- 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.

922 **Hayestown Avenue School** 5/18/2016 score **98**
42 Tamarack Rd **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

2573 **Hissho Sushi At WCSU** 4/6/2016 score **98**
3 University Blvd **Pass**

- 32 Proper disposal of waste water
- 44 Floors;floor covering installed,constructed as required,good repair,clean

1670 **Holiday Inn Express & Suites** 5/3/2016 score **95**
89 Mill Plain Rd. **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 28 Equipment/utensils, storage handling
- 39 Approved containers, adequate number, covered, rodent proof, clean

News Report by Date
Conducted 4/1/2016 to 6/30/2016

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

2515 **Homestyle Foods at Chappaque** 4/13/2016 score **92**
83 Wooster Heights Rd. **Pass**

- 8 Food containers stored off floor
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 14 Clean outer clothes, effective hair restraints
- 25 Clean wiping cloths
- 28 Equipment/utensils, storage handling
- 44 Floors;floor covering installed,constructed as required,good repair,clean

1066 **Hudson Country Montessori** 5/17/2016 score **97**
44a Shelter Rock Road **Pass**

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

1027 **Immaculate H.S. /Assad's Food Serv.** 6/3/2016 score **91**
73 Southern Blvd **Pass**

- 26 Food contact surfaces of utensils & equipment clean
- 14 Clean outer clothes, effective hair restraints
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 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.

942 **Immanuel Lutheran School** 5/4/2016 score **93**
18 Clapboard Ridge Rd **Pass**

- 8 Food containers stored off floor
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 27 Non-Food contact surfaces of utensils & equipment clean

News Report by Date
Conducted 4/1/2016 to 6/30/2016

- 28 Equipment/utensils, storage handling
- 44 Floors;floor covering installed,constructed as required,good repair,clean

1565 **INDIAN FOOD & SPICE** 4/13/2016 score **92**
39 A PADANARUM RD **Pass**

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

965 **Interfaith Early Learning Center** 5/3/2016 score **91**
119 Osborne St **Pass**

- 8 Food containers stored off floor
- 62 Written Documentation of training program
- 25 Clean wiping cloths
- 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
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

1111 **Jimmies Market** 4/19/2016 score **89**
38 Germantown Rd **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 8 Food containers stored off floor
- 30 Hot and cold water under pressure, provided as required
- 23 Accurate thermometers provided, dish basket, if used
- 25 Clean wiping cloths
- 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 4/1/2016 to 6/30/2016

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

1528 **Kaplanis Memorial Field/ DAYO** 6/22/2016 score **93**
72 Hospital Avenue **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
- 44 Floors;floor covering installed,constructed as required,good repair,clean

861 **Kentucky Fried Chicken** 4/4/2016 score **95**
125 Federal Rd **Pass**

- 9 Handling of food minimized
- 10 Food dispensing utensils properly stored
- 39 Approved containers, adequate number, covered, rodent proof, clean
- 40 Storage areas/rooms, enclosures - properly constructed, clean

2357 **Ki Asian** 5/17/2016 score **80**
7 Eagle Rd. **Pass**

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

News Report by Date
Conducted 4/1/2016 to 6/30/2016

2571 **Krispy Krunchy Chicken** 4/27/2016 score **88**

276 White St.

Pass

- 24 Sanitization rinse(hot water-chemicals)
- 26 Food contact surfaces of utensils & equipment clean
- 30 Hot and cold water under pressure, provided as required
- 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

2446 **Kusulyn Restaurant** 5/11/2016 score **86**

7 Backus Ave. #224

Pass

- 5 Potentially hazardous food properly thawed
- 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)
- 62 Written Documentation of training program
- 2 Original container,properly labeled
- 10 Food dispensing utensils properly stored
- 25 Clean wiping cloths
- 27 Non-Food contact surfaces of utensils & equipment clean

2555 **La Costenita** 4/27/2016 score **84**

4 Division St.

Pass

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 5 Potentially hazardous food properly thawed
- 8 Food containers stored off floor
- 24 Sanitization rinse(hot water-chemicals)
- 26 Food contact surfaces of utensils & equipment clean

News Report by Date
Conducted 4/1/2016 to 6/30/2016

- 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
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 55 Establishment and premises free of litter, no insects/rodents harborage, no unnecessary articles

1641 **La Quinta Inn** 4/7/2016 score **92**
 116 Newtown Rd **Pass**

- 24 Sanitization rinse(hot water-chemicals)
- 26 Food contact surfaces of utensils & equipment clean
- 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

2317 **Market Place** 5/18/2016 score **81**
 33 Mill Plain Rd. **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 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
- 14 Clean outer clothes, effective hair restraints
- 23 Accurate thermometers provided, dish basket, if used
- 25 Clean wiping cloths
- 39 Approved containers, adequate number, covered, rodent proof, clean
- 41 Disposed of in an approved manner, at approved frequency

News Report by Date
Conducted 4/1/2016 to 6/30/2016

1599 **Matrix Café** 6/28/2016 score **97**
39 Old Ridgebury Rd. **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 23 Accurate thermometers provided, dish basket, if used

836 **Matrix Corporate Center Café** 6/28/2016 score **87**
39 Old Ridgebury Road **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
- 30 Hot and cold water under pressure, provided as required
- 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
- 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.

1678 **Max 40 Restaurant & Bar** 5/18/2016 score **85**
40 Mill Plain Rd. **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
- 61 Designated Alternate Qualified Food Operator
- 62 Written Documentation of training program
- 10 Food dispensing utensils properly stored
- 25 Clean wiping cloths
- 39 Approved containers, adequate number, covered, rodent proof, clean
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

News Report by Date
Conducted 4/1/2016 to 6/30/2016

1300 **MCCA** 4/20/2016 score **91**
38 Old Ridgebury Road **Pass**

- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 26 Food contact surfaces of utensils & equipment clean
- 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.
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

1005 **McDonald's / Lake Ave** 5/5/2016 score **91**
2 Lake Ave Extension **Pass**

- 9 Handling of food minimized
- 15 Good hygienic practices, smoking restricted
- 10 Food dispensing utensils properly stored
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 25 Clean wiping cloths
- 39 Approved containers, adequate number, covered, rodent proof, clean
- 51 Adequate lighting provided as required

1591 **MI MUNDO COFFEE SHOP** 4/27/2016 score **88**
42 ELM ST **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 8 Food containers stored off floor
- 20 Dishwashing facilities approved design, adequately constructed, maintained, installed, located
- 24 Sanitization rinse(hot water-chemicals)
- 62 Written Documentation of training program
- 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.

News Report by Date
Conducted 4/1/2016 to 6/30/2016

1603 **MICHAELS II CAFÉ** 4/19/2016 score **86**
30 South St. **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 8 Food containers stored off floor
- 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
- 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

1015 **Mill Plain Mobile Market** 5/11/2016 score **93**
111/113 Mill Plain Rd **Pass**

- 24 Sanitization rinse(hot water-chemicals)
- 14 Clean outer clothes, effective hair restraints
- 25 Clean wiping cloths
- 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.

935 **Morris Street School** 5/10/2016 score **96**
28 Morris Street **Pass**

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

1128 **Nathan's Famous** 4/25/2016 score **94**
7 Backus Avenue C207 **Pass**

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

News Report by Date
Conducted 4/1/2016 to 6/30/2016

- 26 Food contact surfaces of utensils & equipment clean
- 27 Non-Food contact surfaces of utensils & equipment clean
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

984 **New Heights/Catholic Charities** 5/4/2016 score **97**
64 West St. **Pass**

- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 23 Accurate thermometers provided, dish basket, if used
- 28 Equipment/utensils, storage handling

1077 **Olive Garden Italian Restaurant #1463** 4/7/2016 score **89**
36 Backus Ave **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.
- 7 Food protected during storage, preparation, display, service and transportation.
- 26 Food contact surfaces of utensils & equipment clean
- 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
- 28 Equipment/utensils, storage handling
- 28 Equipment/utensils, storage handling
- 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
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

2314 **Ortega's Restaurant** 5/3/2016 score **90**
2 Ives St. **Pass**

- 8 Food containers stored off floor

News Report by Date
Conducted 4/1/2016 to 6/30/2016

- 9 Handling of food minimized
- 15 Good hygienic practices, smoking restricted
- 10 Food dispensing utensils properly stored
- 37 Proper fixtures provided, good repair, clean
- 51 Adequate lighting provided as required
- 55 Establishment and premises free of litter, no insects/rodents harborage, no unnecessary articles

1160 **Our Lady of Guadalupe Church** 4/27/2016 score **96**
 29 Golden Hill Road **Pass**

- 8 Food containers stored off floor
- 28 Equipment/utensils, storage handling
- 39 Approved containers, adequate number, covered, rodent proof, clean

1672 **Pague Menos Supermarket, LLC** 5/24/2016 score **88**
 107 Triangle St. **Fail**

- 3 Potentially hazardous food meets temp. reqs. during storage, prep., display, service & transportation Automatic Failure
- 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)
- 24 Sanitization rinse(hot water-chemicals)
- 42 Presence of insects/rodents
- 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
- 43 Outer openings protected against entrance of insects/rodents

2461 **Papaya Deli** 5/4/2016 score **89**
 54 Liberty St. **Pass**

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

News Report by Date
Conducted 4/1/2016 to 6/30/2016

- 15 Good hygienic practices, smoking restricted
- 20 Dishwashing facilities approved design, adequately 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.
- 32 Proper disposal of waste water

927 **Park Avenue School** 5/25/2016 score **98**
Park Avenue **Pass**

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

2579 **Perla De Oriente Bakery** 4/12/2016 score **89**
16 Ives St **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
- 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.

2536 **Pizza Paradise & Deli** 5/19/2016 score **92**
84 Franklin St. **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 26 Food contact surfaces of utensils & equipment clean
- 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
- 43 Outer openings protected against entrance of insects/rodents
- 44 Floors;floor covering installed,constructed as required,good repair,clean

News Report by Date
Conducted 4/1/2016 to 6/30/2016

2565 **Planeta Brazil Bar & Grill** 6/15/2016 score **87**

48 Newtown Rd

Pass

- 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
- 10 Food dispensing utensils properly stored
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 28 Equipment/utensils, storage handling
- 50 Dustless cleaning methods used, cleaning equipment properly stored.
- 55 Establishment and premises free of litter, no insects/rodents harborage, no unnecessary articles

1248 **Portuguese Cultural Center** 5/25/2016 score **84**

65 Sandpit Road

Pass

- 5 Potentially hazardous food properly thawed
- 8 Food containers stored off floor
- 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
- 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
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

1068 **Ridgewood Country Club** 5/17/2016 score **83**

119 Franklin Street

Pass

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 8 Food containers stored off floor
- 9 Handling of food minimized

News Report by Date
Conducted 4/1/2016 to 6/30/2016

- 15 Good hygienic practices, smoking restricted
- 26 Food contact surfaces of utensils & equipment clean
- 62 Written Documentation of training program
- 10 Food dispensing utensils properly stored
- 25 Clean wiping cloths
- 27 Non-Food contact surfaces of utensils & equipment clean
- 37 Proper fixtures provided, good repair,clean
- 39 Approved containers, adequate number, covered, rodent proof, clean

921 **Rogers Park Middle School** 5/25/2016 score **96**
 Memorial Drive **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 33 Location, installation, maintenance
- 44 Floors;floor covering installed,constructed as required,good repair,clean

818 **Rosy Tomorrows** 6/1/2016 score **85**
 15 Old Mill Plain Rd. **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 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
- 28 Equipment/utensils, storage handing
- 33 Location, installation, maintenance
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
- 46 Floor, wall juncture covered
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

News Report by Date
Conducted 4/1/2016 to 6/30/2016

1420 **Sabor Ecuatoriano (#018)** 5/12/2016 score **95**
35 Mountainville Ave **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 26 Food contact surfaces of utensils & equipment clean
- 32 Proper disposal of waste water

906 **Sacred Heart School/Early Childhood Center** 5/25/2016 score **98**
17 Cottage Street **Pass**

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

1140 **Salvation Army, The** 6/21/2016 score **96**
15 Foster Street **Pass**

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

993 **Sesame Seed Restaurant** 5/5/2016 score **85**
68 W. Wooster St **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
- 24 Sanitization rinse(hot water-chemicals)
- 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
- 47 Mats removable, good repair, clean
- 51 Adequate lighting provided as required
- 55 Establishment and premises free of litter, no insects/rodents harborage, no unnecessary articles

News Report by Date
Conducted 4/1/2016 to 6/30/2016

57 Clean/soiled linens stored properly

932 **Shelter Rock School** 5/17/2016 score **98**
2 Crows Nest Road **Pass**

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

2519 **Smart Foods, LLC** 5/16/2016 score **91**
419 Main St. **Pass**

- 8 Food containers stored off floor
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 18 Single service articles, storage, dispensing
- 24 Sanitization rinse(hot water-chemicals)
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.

924 **South Street School** 6/3/2016 score **95**
129 South St **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 26 Food contact surfaces of utensils & equipment clean
- 44 Floors;floor covering installed,constructed as required,good repair,clean

2351 **Square One Bar & Grill** 5/9/2016 score **82**
24 Mill Plain Rd **Pass**

- 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
- 18 Single service articles, storage, dispensing
- 26 Food contact surfaces of utensils & equipment clean
- 10 Food dispensing utensils properly stored
- 25 Clean wiping cloths
- 39 Approved containers, adequate number, covered, rodent proof, clean
- 45 Floors, graded drained as required
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

News Report by Date
Conducted 4/1/2016 to 6/30/2016

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

823 **St. Gregory the Great School** 6/1/2016 score **96**
85 Great Plain Road **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

1275 **St. James A.M.E. Church** 4/22/2016 score **96**
45 William Street **Pass**

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

945 **St. Joseph Church** 4/19/2016 score **99**
8 Robinson Ave **Pass**

- 28 Equipment/utensils, storage handing

1674 **St. Joseph Parish Center** 4/19/2016 score **99**
8 Robinson Ave. **Pass**

- 28 Equipment/utensils, storage handing

940 **St. Joseph School** 6/1/2016 score **95**
370 Main St **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 46 Floor, wall juncture covered
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

941 **St. Peter Campus** 5/10/2016 score **98**
98 Main St **Pass**

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

News Report by Date
Conducted 4/1/2016 to 6/30/2016

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

2553 **Stanziato's Wood Fired Pizza** 5/19/2016 score **87**
35 Lake Ave. Ext. **Fail**

- 13 Hand washing facilities provided Automatic Failure
- 60 Qualified Food Operator
- 7 Food protected during storage, preparation, display, service and transportation.
- 26 Food contact surfaces of utensils & equipment clean
- 61 Designated Alternate Qualified Food Operator
- 62 Written Documentation of training program
- 10 Food dispensing utensils properly stored
- 27 Non-Food contact surfaces of utensils & equipment clean
- 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

1205 **Starbucks Coffee/Mill Plain/#7484** 5/5/2016 score **93**
113 Mill Plain Rd **Pass**

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

853 **Stew Leonards Hoedown** 4/15/2016 score **94**
99 Federal Road **Pass**

- 26 Food contact surfaces of utensils & equipment clean
- 42 Presence of insects/rodents
- 23 Accurate thermometers provided, dish basket, if used
- 44 Floors;floor covering installed,constructed as required,good repair,clean

News Report by Date
Conducted 4/1/2016 to 6/30/2016

850	Subway	5/11/2016	score	94
	73 Mill Plain Rd			Pass
	62	Written Documentation of training program		
	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.		
819	Subway/Main St.	4/12/2016	score	97
	317 Main 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.		
2381	Super Halal Meat & Grocery	4/20/2016	score	95
	52 Padanarum Rd.			Pass
	24	Sanitization rinse(hot water-chemicals)		
	42	Presence of insects/rodents		
	32	Proper disposal of waste water		
2569	The Edge Fitness Clubs	4/4/2016	score	94
	100 Newtown Rd.			Pass
	8	Food containers stored off floor		
	18	Single service articles, storage, dispensing		
	24	Sanitization rinse(hot water-chemicals)		
875	Three Brothers Diner	6/10/2016	score	87
	242 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		

News Report by Date
Conducted 4/1/2016 to 6/30/2016

- 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
- 25 Clean wiping cloths
- 28 Equipment/utensils, storage handling
- 33 Location, installation, maintenance
- 44 Floors;floor covering installed,constructed as required,good repair,clean

951 **Walsh Catering /UTC** 5/11/2016 score **89**

100 Wooster Heights 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
- 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.

2572 **Wayback Burgers / My Girls LLC** 4/6/2016 score **94**

71 Newtown Rd

Pass

- 7 Food protected during storage, preparation, display, service and transportation.
- 8 Food containers stored off floor
- 18 Single service articles, storage, dispensing
- 24 Sanitization rinse(hot water-chemicals)

1070 **WCSU - Faculty Dining Room /Catering** 5/31/2016 score **92**

181 White St

Pass

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

News Report by Date
Conducted 4/1/2016 to 6/30/2016

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

1072 **WCSU / O'Neill Center- (Sodexo)** 4/6/2016 score **94**
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
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

1645 **WCSU / The Daily Grind- Sodexo** 4/6/2016 score **97**
3 University Dr. **Pass**

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

1141 **WCSU Child Care Center** 5/31/2016 score **91**
181 White St./ Honors Hall **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
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 51 Adequate lighting provided as required

1422 **WCSU- Westside Athletic Campus Concession (Sodexo)** 4/6/2016 score **94**
3 University Blvd. **Pass**

- 18 Single service articles, storage, dispensing

News Report by Date
Conducted 4/1/2016 to 6/30/2016

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

946 **WCSU/Midtown Student Restaurant (Sodexo)** 4/27/2016 score **90**
181 White St **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
- 46 Floor, wall juncture covered
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

2427 **Westside Middle School Academy** 5/24/2016 score **99**
1 School Ridge Rd. **Pass**

- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 46 Floor, wall juncture covered

2316 **Wheels of CT #50** 5/24/2016 score **87**
27-29 Tamarack 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
- 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.

News Report by Date
Conducted 4/1/2016 to 6/30/2016

968	Widow Browns Café	6/15/2016	score	94
	128 Federal Rd			Pass
	16	Food contact surfaces designed, constructed, maintained, installed, located		
	17	Non-food contact surfaces, designed, constructed, maintained, installed, located.		
	27	Non-Food contact surfaces of utensils & equipment clean		
	43	Outer openings protected against entrance of insects/rodents		
	49	Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.		
1130	Williams-Sonoma #812	5/19/2016	score	99
	7 Backus Ave, Suite #392			Pass
	44	Floors;floor covering installed,constructed as required,good repair,clean		
1233	YaYa's Deli	5/4/2016	score	89
	18 Federal Road			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		
	26	Food contact surfaces of utensils & equipment clean		
	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		
	43	Outer openings protected against entrance of insects/rodents		
	55	Establishment and premises free of litter, no insects/rodents harborage, no unnecessary articles		
2516	Zen Asia Restaurant	6/1/2016	score	58
	40 Mill Plain Rd			Fail
	1	Approved Source, wholesome,non-adulterated	Automatic Failure	
	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	

News Report by Date
Conducted 4/1/2016 to 6/30/2016

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 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
- 9 Handling of food minimized
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 24 Sanitization rinse(hot water-chemicals)
- 24 Sanitization rinse(hot water-chemicals)
- 26 Food contact surfaces of utensils & equipment clean
- 26 Food contact surfaces of utensils & equipment clean
- 30 Hot and cold water under pressure, provided as required
- 30 Hot and cold water under pressure, provided as required
- 61 Designated Alternate Qualified Food Operator
- 62 Written Documentation of training program
- 2 Original container,properly labeled
- 2 Original container,properly labeled
- 10 Food dispensing utensils properly stored
- 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
- 28 Equipment/utensils, storage handling
- 33 Location, installation, maintenance
- 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
- 43 Outer openings protected against entrance of insects/rodents

(203) 797-4625

**CITY OF DANBURY
HEALTH & HUMAN SERVICES DEPARTMENT
155 DEER HILL AVENUE, DANBURY, CT 06810**

FAX (203) 796-1596

News Report by Date
Conducted 4/1/2016 to 6/30/2016

50 Dustless cleaning methods used, cleaning equipment properly stored.