

STATE OF CONNECTICUT - FOCUSED FOOD SERVICE INSPECTION REPORT - DEPARTMENT OF PUBLIC HEALTH

Establishment **Suffield High School Cafeteria** Date & **9/27/2019 10:41 AM** **ROinsp** **REinsp**
 Address **1060 Sheldon Street** **Suffield** Health Department: **North Central District** Class: **4**

Based on an inspection this day, the items marked DNC identify the violations in operation or facilities which must be corrected by the date specified on page 2.

RISK FACTOR ITEMS: Listing is not inclusive of all possible debitible items		C	N/O	N/A	DNC	KEY:	C [Complies]	N/O [Not Observed]	N/A [Not Applicable]	
						DNC [Does Not Comply]	O [Other]	RTE [Ready-To-Eat]		
60	Qualified Food Operator	C			3	12	Personnel with infections restricted		C/N/O/N/A	4
61	Designated Alternate	C			2	A	Foods workers have no exposed infected lesions/burns		C	
62	Written Documentation of Training Program	C			2	B	Personnel with infection restricted		N/A	
1	Approved Source, Wholesome, nonadulterated	C	N/O	N/A	4	C	Communicable disease of worker reported to local health director		N/A	
A	Approved shellfish, finfish, meat & poultry USDA approved	C				13	Handwashing facilities provided, hands washed, clean		C/N/O/N/A	4
B	Food cans in good condition (not dented, rusty, bloated, leaking)	C				A	Handwashing facilities in all food prep/dispensing & warewashing areas		C	
C	Wholesome/nonadulterated foods/safe	C				B	Handwashing facilities in or immediately adjacent to toilet rooms		C	
D	Commercial products (no home grow/canned food)	C				C	Handwashing facilities accessible/convenient to use		C	
E	Potentially hazardous foods received at proper temperature	N/O				D	Personnel hands washed, clean/proper handwash procedure		C	
O						E	Handwashing at appropriate times		C	
3	Potentially hazardous food meets temperature requirements during storage, preparation, service, and transportation	C	N/O	N/A	4	O				
A	Hot holding greater than or equal to 140° F (whole beef/Pork Roasts)	C				15	Good hygienic practices		C/N/O/N/A	2
B	Cold holding less than or equal to 45° F	C				A	<input type="checkbox"/> No Eating <input type="checkbox"/> No Smoking While Working		C	
C	Proper cooling	N/O				B	Wounds covered adequately		N/A	
D	Proper re-heating	N/O				C	Proper sink used for handwashing		C	
E	Proper internal cooking/consumer advisory posted	N/A				O				
O						24	Sanitization rinse (hot water - Chemical)		C/N/O/N/A	2
4	Adequate facilities to maintain product temperature, thermometer provided	C	N/O	N/A	2	A	Approved sanitizer available/adequate concentration of sanitizer		C	
A	Food thermometer available and accurate	C				B	Food-contact surfaces and utensils used for potentially hazardous food sanitized at least every 4hours		N/O	
B	Proper food thermometer for product	C				C	Adequate <input type="checkbox"/> Dishwasher Sanitizer <input checked="" type="checkbox"/> Final Rinse Temp		DNC	
C	Thermometers appropriately placed in cooler units	C				D	Proper sanitizing procedure		C	
O						E	Sanitizing between raw animal origin & ready-to-eatfood		N/O	
7	Food protected during storage, preparation, display, service and transportation	C	N/O	N/A	2	O				
A	Produce washed	N/O				25	Clean wiping cloths		C/N/O/N/A	1
B	Raw meats not stored/prepared near ready-to-eatfoods	C				A	Cloths and/or sponges in good repair and clean		C	
C	Food covered properly	C				B	Wiping cloths kept in sanitizer between uses		C	
D	Adequate splash guards/sneeze guards	C				O				
E	No unauthorized personnel	C				26	Food-contact surfaces clean		C/N/O/N/A	2
F	No pooling of eggs not cooked immediately	C				A	Food equipment clean, utensils clean, equipment interiors clean		C	
8	Food containers stored off the floor	C				B	Single use gloves changed when soiled		C	
O						C	Food-contact surfaces clean		C	
9	Handling of food minimized	C	N/O	N/A	2	O				
A	No unnecessary handling RTE and/or cooked foods w/ bare hands	C				30	Hot and cold water under pressure, provided as required		C/N/O/N/A	2
B	Minimize food handling, other than ready-to-eat, with bare hands	C				38	Handwashing accessories provided		C/N/O/N/A	1
C	Adequate utensil(s) for dispensing	C				A	Soap/paper towels/ drying device available		C	
O						B	Dispenser(s) working: <input type="checkbox"/> Soap <input type="checkbox"/> Paper Towels		C	
						C	Handwashing sink(s) clean/waste receptacle at handwash sink		C	
						O				

DESCRIBE DEFICIENCIES ON CONTINUATION SHEETS

The following information is not debitible and does not affect your score. Key: QFO[Qualified Food Operator], DA[Designated Alternate], PHF [Potentially Hazardous Foods] FB [Foodborne]

PHFs are hot held at: _____ ° PHFs are cold held at: _____ ° F
 Are internal cooking temperatures taken? _____ To what temperature do you cook:
 Poultry: _____ Ground Beef: _____ Pork: _____ Roasts: _____ Other: _____
 Describe Re-Heating procedures: _____
 Are temperatures recorded/logged for cold holding food/equipment? _____
 Are foods cooked in advance and cooled? _____ Are leftovers saved? _____
 List products cooled: _____
 Describe cooling methods:
 Is cooling monitored for time & temp? _____ Is the monitoring of cooling recorded? _____
 Is there a produce washing policy? _____ Describe what is washed and where: _____

Describe illness condition when you would exclude a food worker from working: _____
 What diseases related to FB illness are you required to report to the health department? _____
 Is there a written illness policy that requires the food worker to report specific illness conditions and diseases to the QFO? _____ Do you have a paid sick leave policy? _____
 Is there a language barrier between inspector & QFO? _____ If yes, indicated language spoken by QFO/DA: _____ Can QFO/DA read the inspection report? _____
 Indicated who answered the above questions: NAME (Print): _____
 Indicate the title of the above person: _____
 Obtain signature of the person who received the QFO responsibilities information at the time of the inspection: _____ Blerim Gashi
 Note: This report is a two page form (total of 62 debitible items) Page 1 of 2

