



### **CRITICAL ITEM VIOLATIONS**

Item Numbers are taken from the Food Service Inspection Form of the Connecticut Department of Public Health.

Item #

- #1 Approved source, wholesome, unadulterated
- #3 Potentially hazardous food meets temperature requirements during storage, preparation, display
- #6 Unwrapped or potentially hazardous food not re-served
- #11 Toxic items properly stored, labeled, used
- #12 Personnel with infection restricted
- #13 Handwashing facilities provided, personnel hands washed, clean
- #29 Water source adequate, safe
- #31 Sewage disposal approved
- #34 No cross connection, back siphonage, back flow
- #35 Toilet facilities adequate, convenient, accessible, designed, installed
- #59 Smoking prohibited, signs posted at each entrance

### **RISK FACTOR VIOLATIONS**

Item #

- #4 Adequate facilities to maintain product temperature, thermometers provided
- #7 Food protected during storage, preparation, display, service and transportation
- #8 Food containers stored off the floor
- #9 Handling of food minimized
- #15 Good hygienic practices
- #24 Sanitizations rinse (hot water-chemical)
- #25 Clean wiping cloths
- #26 Food contact surfaces clean
- #30 Hot and cold water under pressure, provided as required
- #38 Handwashing accessories provided
- #42 Presence of rodents
- #60 Qualified Food Operator
- #61 Designated Alternate
- #62 Written documentation of training program