

Food Establishment Inspection Report

LHD NVHD Inspection Report Continuation Sheet Date 9/17/24

Establishment Cross Street School Town Naugatuck

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
handsink	95 F	Just had open, 10g ok ✓			
2 door fridge	49 F				
cheese HT	43 F	pizza freezer	-5 F		
Steamer	190 F	milk fridge	35 F		
carrots HT	161 F	egg rolls closed	178 F		
freezer - 3 dr	-5 F				
2 door juice fridge	41 F				
2 door freezer	-3.2 F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code.

Item Number	Observations
	CFPM: Christopher a vtges 3/25/20 Lisa Demajo 8/27/27 Vicki poveromo 7/28/29, kim cronk 11/6/28 Victoria yoo 5/13/20
	glove use ✓ allergen poster hung ✓ dry storage area ok ✓ thermometers in units ✓ handsink stocked ✓ signage ✓ hot h2o ✓ vinyl gloves ✓ probe thermometer ✓ sanitizer lactic acid test strips ✓ 3 bay ok ✓ labeling & dating marking good ✓

13p Dented cans in dry storage area, CAS discussed with PIC, make sure to put dented cans in separate area once noticed so no one grabs!

Person in Charge (Signature) [Signature] Date 9/17/24
Inspector (Signature) Amy Dubrend Date 9/17/24