

Connecticut Department of Public Health

Risk Category: 3 Food Establishment Inspection Report Page 1 of					
Establishment type: Permanent Temporary Mobile Other				Date: 9/11/24	
Establishment Soice + Sage Catoring Grip		49 epir	ng Conne	ecticus Health	Time In 12:30 AM/PM Time Out 1:00 AM/PM
Address 73 High St			D	H)	LHD NVHD
Town/City Derby					Purpose of Inspection: Routine Pre-op
Permit Holder	C		cut De	epartment lealth	Reinspection Other
FOODBORNE ILLNESS RISK F	ACTO	RS	ANI	D PUBLI	IC HEALTH INTERVENTIONS
Risk factors are important practices or procedures identified as the most prevalent con-					
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered i	tem	II.	√=in	compliance	OUT=not in compliance N/A=not applicable N/O=not observed
P=Priority item Pf=Priority foundation item C=Core item V=violation type	Mark in	appro	opria	te box for Co	COS and/or R COS=corrected on-site during inspection R=repeat violation
IN OUT N/A N/O Supervision	٧	cos	R	IN ÓL	OUT N/A N/O Protection from Contamination V COS R
Person/Alternate Person in charge present,	Pf			15 0	Food separated and protected P/C C
demonstrates knowledge and performs duties				16	Food-contact surfaces: cleaned & sanitized P/Pf/C O
2 Certified Food Protection Manager for Classes 2,	С		0	17 🗸 🔾	Proper disposition of returned, previously
3, & 4					served, reconditioned, and unsafe food
Employee Health Management, food employee and conditional employee;			-	18	Time/Temperature Control for Safety Proper cooking time and temperatures P/Pf/C
knowledge, responsibilities and reporting	P/Pf	0	0	19 0	Proper reheating procedures for hot holding POO
4 Ø Proper use of restriction and exclusion	P	0	0	1	Proper cooling time and temperatures
5 Written procedures for responding to vomiting and	Df			21 0 2	Proper hot holding temperatures
diarrheal events	Pf			22	Proper cold holding temperatures
Good Hygienic Practices				23	○ ✓ Proper date marking and disposition P/Pf
6 Proper eating, tasting, drinking, or tobacco products us		_	0	24 0 0	Time as a public health control: procedures P/Pf/C
7 No discharge from eyes, nose, and mouth	С	0	0		and records
Preventing Contamination by Hands	DIDE			05 0	Consumer Advisory
8 S Hands clean and properly washed No bare hand contact with RTE food or a	P/Pf	0	9	25 0	Consumer advisory provided: raw/undercooked food Pf Columnia Highly Susceptible Population
pre-approved alternative procedure properly followed	P/Pf/C	0	0	26	
Adequate handwashing sinks, properly supplied/accessible	Pf/C	8	0	20	Food/Color Additives and Toxic Substances
Approved Source	0.00			27 8	Food additives: approved and properly used POO
11 Food obtained from approved source	P/Pf/C	0	0	1./	Toyic substances properly identified
12 O Food received at proper temperature	P/Pf	-	0	28	stored & used
13 🗸 C Food in good condition, safe, and unadulterated	P/Pf	0	0		Conformance with Approved Procedures
Required records available: molluscan shellfish	P/Pf/C	0		29 🔾	Compliance with variance/specialized
identification, parasite destruction	100000000000000000000000000000000000000				process/ROP citteria/HACCP Flair
GOOD RETAIL PRACTICES Good Patril Practices are proventative measures to control the addition of pathogons, shamingle, and physical chicate into foods.					
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark OUT if numbered item is not in compliance V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation					
OUT N/A N/O Safe Food and Water	v approp	1			
30 Pasteurized eggs used where required	P		0	OUT In	Proper Use of Utensils V COS R n-use utensils: properly stored C C
31 Water and ice from approved source	P/Pf/C	0	$\overline{\bigcirc}$		tensils/equipment/linens: properly stored, dried, & handled Pf/C O
32 Variance obtained for specialized processing methods	Pf	-	0		ingle-use/single-service articles: properly stored & used P/C O
Food Temperature Control					Sloves used properly C O
Proper cooling methods used: adequate equipment for	Pf/C			/	Utensils and Equipment
Memperature control					ood and non-food contact surfaces cleanable,
34 Plant food properly cooked for hot holding	Pf	0	\bigcirc	pro	roperly designed, constructed, and used
35 O Approved thawing methods used	Pf/C	-	0		Varewashing facilities: installed, maintained and used;
36 Thermometers provided and accurate	Pf/C	0	0		leaning agents, sanitizers, and test strips available lon-food contact surfaces clean C O
Food Identification 37 Food properly labeled; original container	Df/C	0		49 0 100	lon-food contact surfaces clean C C Physical Facilities
Prevention of Food Contamination	FI/C	191	\subseteq	50 O Ho	lot and cold water available; adequate pressure
38 Insects, rodents, and animals not present	Pf/C	0			lumbing installed; proper backflow devices P/Pf/C O
39 Contamination prevented during food preparation, storage & display	P/Pf/C	_	Ö		ewage and waste water properly disposed P/Pf/C O
40 Personal cleanliness	Pf/C	-	0		oilet facilities: properly constructed, supplied, & clean Pf/C
41 Wiping cloths: properly used and stored	С	0	0	54 🔾 Ga	arbage and refuse properly disposed; facilities maintained C C
42 Washing fruits and vegetables	P/Pf/C	0	0		hysical facilities installed, maintained, and clean P/Pf/C O
Permit Holder shall notify customers that a copy of the most recent inspection rep	ort is ava	ilable.			dequate ventilation and lighting; designated areas used C C
- P N	/ /	,		-	atural rubber latex gloves not used per CGS §19a-36f as documented
Person in Charge (Signature) Date	1/2	1			em Violations
Jane 1		-			oundation Item Violations (AS I
Person in Charge (Printed)		53			n Violations 12/11/24 1
Augustal Man 11 all	1/21	1			tor/Public Health Intervention Violations
Inspector (Signature) / // Management Date 9/1	JOH		_	-	tisk Factor/Public Health Intervention Violations
Inspector (Printed) Amarolo Michael					tail Practices Violations 2
Inspector (Printed) Requires Reinspection - check box if you intend to reinspect Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violation identified by the food inspector or to hold, destroy					
or dispose of unsafe food, may appeal such order to the Director of Health, not later than forty-eight hours after issuance of such order.					

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Person in Charge (Signature)

Inspector (Signature) XIIIII

Food Establishment Inspection Report Inspection Report Continuation Sheet LHD MYHD Date Soat Catering Town Establishment_(Item/Location/Process Item/Location/Process Temp True 3 dr fridae 2 dr unit fridal 2 dr Unit freezer proscitto Adv Artic Air Freezer Heavy alan Garric Aioli **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 2 Boxes Later gloves in dry Storage - discard well a littur Handsink -> Containers for Storage no longer No key, has towels located both both sinks middle of kitchen, asked Plc to make more convient next to sink on shelf V Soda Northes @ har wreed to be cleaned

Date

Date