Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

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Risk Category: Food Establishment Inspection Report Page 1 of										
Establishment type Permanent Temporary Mobile Other					Date:	12/11/	u ,			
Establishment Gheory Hing Kutchen	4 serving Connecticut			ection Health	Time In_	3WA	M/PM Time Out	<u>З</u>		
Address UT West St			P	H)	LHD	WH	0			
Town/City Symny # 5764	y				Purpose	of Inspection:	Routine P	re-op		
Permit Holder	Connecticut Depa of Public Hea			epartment lealth	Reinsped	ction	Other			
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS										
Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Interventions are control measures to prevent foodborne illness or injury.										
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered item IN=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 ir	appr	opria	te box for C	OS and/or I	R COS=correct	ted on-site during inspection	R=repeat violation		
IN OUT N/A N/O Supervision	V	cos			UT N/A N/O		on from Contamination	V COS R		
Person/Alternate Person in charge present						Food separated		P/C 0 0		
demonstrates knowledge and performs duties	Pf	0	\circ	16	50		urfaces: cleaned & sanitized			
Certified Food Protection Manager for Classes 2							on of returned, previously	<u> </u>		
3, & 4	C	0	0	17		processors and the second of the	tioned, and unsafe food	POO		
Employee Health					- Innerthaupel		ture Control for Safety			
Management food employee and conditional employee:	T	T		18 0	200		time and temperatures	P/Pf/C O O		
knowledge, responsibilities and reporting	P/Pf	0	\circ				g procedures for hot holdin			
4 Proper use of restriction and exclusion	Р	0	0	20			time and temperatures	POO		
Written procedures for responding to vomiting and				21			ing temperatures	P 0 0		
diarrheal events	Pf		\circ	22			ding temperatures	POO		
Good Hygienic Practices				23			rking and disposition	P/Pf O O		
6 Proper eating, tasting, drinking, or tobacco products use	e P/C	0	0				c health control: procedure	2		
7 No discharge from eyes, nose, and mouth	C	0	\preceq	24 0		and records	o ricatar control. procedure	P/Pf/C		
Preventing Contamination by Hands	10						ımer Advisory			
8 Hands clean and properly washed	P/Pf	101	0	25 0			provided: raw/undercooked foo	d Pf OO		
No bare hand contact with RTE food or a	11/11	\vdash	\preceq	20 0			ceptible Population	4 11100		
pre-approved alternative procedure properly followed	P/Pf/C	0	0	26			used; prohibited foods not offere	P/C OO		
	Pf/C		0	20	The second second		ves and Toxic Substance			
Adequate handwashing sinks, properly supplied/accessible	IPI/C	19	\leq	27	FO					
Approved Source	DIDUG			2100			approved and properly use	a FOO		
11 Food ebtained from approved source	P/Pf/C	-	9	28			es properly identified,	P/Pf/C O		
12 O Food received at proper temperature	P/Pf	-	$\frac{9}{2}$			stored & used	th Annual Drandings			
Food in good condition, safe, and unadulterated	P/Pf	0	0		C		th Approved Procedures h variance/specialized			
Required records available: molluscan shellfish	P/Pf/C	0	0	29 0			riteria/HACCP Plan	P/Pf/C O		
identification, parasite destruction	OD DE	TAIL	DD	ACTICES	100000	process/NOF cr	iteria/i i/COI Tiaii			
GOOD RETAIL PRACTICES Good Patril Practices, are preventative measures to control the addition of nathogens, chemicals, and physical phiacts 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										
		1			U/01 K			COS R		
OUT N/A N/O Safe Food and Water	V	cos	R	OUT			e of Utensils	72 000 1		
30 Pasteurized eggs used where required	P		\preceq			ils: properly store		Pf/C O		
31 Water and ice from approved source	P/Pf/C		\approx				erly stored, dried, & handled	P/C 0 0		
32 O Variance obtained for specialized processing methods	Pf	0	0				es: properly stored & used			
Proper cooling methods used; adequate equipment for	Pf/C	0	0	A F	- dand no					
temperature control							urfaces cleanable,	PIPFIC DO		
34 O Plant food properly cooked for hot holding	Pf	0	2			igned, constructe	ed, and used lled, maintained and used;			
35 O Approved thawing methods used	Pf/C	-	\leq	1/18 ()		0		PEC O		
36 Thermometers provided and accurate	Pf/C	0	9				and test strips available	1000		
Food Identification	PELO			49 ON	on-100d co	ntact surfaces cl				
37 Food properly labeled; original container	HOZE	0	9	50 011	-1 1 1-1		ical Facilities	Df O		
Prevention of Food Contamination	1	-					; adequate pressure	Pf O O		
38 Insects, rodents, and animals not present			0			stalled; proper ba		P/Pf/C O O		
39 Contamination prevented during food preparation, storage & display	P/Pf/C	-	0			waste water pro		P/Pf/C O O		
40 Personal cleanliness	Pf/C		0				structed, supplied, & clean	Pf/C O O		
41 Wiping cloths: properly used and stored	C	0	00				sposed; facilities maintained	P/Pf/C O O		
42 Washing fruits and vegetables	P/Pf/C	0	9				naintained, and clean			
Permit Holder shall notify customers that a copy of the most recent inspection report is available.							nting; designated areas use			
	-		4	1000			ot used per CGS §19a-36f Date corrections due			
Person in Charge (Signature) Date 2	917	20	4		s docume em Violatio		Date corrections due	- H		
Person in Charge (Signature) Date 2	110		-H			tem Violations	-			
Person in Charge (Printed)	1						90 des (mi	10		
Person in Charge (Printed)					Core Item Violations 40 kg (W) Risk Factor/Public Health Intervention Violations					
Inspector (Signature)					Repeat Risk Factor/Public Health Intervention Violations					
				Good Retail Practices Violations						
Inspector (Printed) Guluan Dulum					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						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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