

C. Desrosieres

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

Establishment: Fairchild Wheeler Diner Inspection Date: 05/13/2019 Time: 1:50 PM RO Insp RE Insp

Address/City: 840 Old Town Rd, Bpt Health Dept: 13pt Health Dept Class: 1 2 3 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 debitable items		C	N/O	N/A	DNC
60	Qualified Food Operator	✓			3
61	Designated Alternate			✓	2
62	Written documentation of training program	✓			2
1	Approved source, wholesome, nonadulterated	C	N/O	N/A	4
A	Approved shellfish, finfish, meat & poultry USDA approved	✓			
B	Food cans in good condition (not dented, rusty, bloated, leaking)	✓			
C	Wholesome/nonadulterated foods/safe	✓			
D	Commercial products (no home grown/canned food)	✓			
E	Potentially hazardous foods received at proper temperature		✓		
O					
3	Potentially hazardous food meets temperature requirements during storage, preparation, display, service and transportation	C	N/O	N/A	4
A	Hot holding greater than or equal to 140°F. (whole beef/pork roasts 130°F)		✓		
B	Cold holding less than or equal to 45°F.	✓			
C	Proper cooling			✓	
D	Proper re-heating		✓		
E	Proper internal cooking / consumer advisory posted		✓		
O					
4	Adequate facilities to maintain product temperature, thermometers provided	C	N/O	N/A	2
A	Food thermometer available and accurate	✓			
B	Proper food thermometer for product	✓			
C	Thermometers appropriately placed in cooler units	✓			
O					
7	Food protected during storage, preparation, display, service and transportation	C	N/O	N/A	2
A	Produce washed	✓			
B	Raw meats not stored/prepared near ready-to-eat foods			✓	
C	Food covered properly	✓			
D	Adequate splash guards / sneeze guard	✓			
E	No unauthorized personnel	✓			
F	No pooling of eggs not cooked immediately	✓			
8	Food containers stored off the floor	✓			
O					
9	Handling of food minimized	C	N/O	N/A	2
A	No unnecessary handling RTE and/or cooked foods with bare hands	✓			
B	Minimize food handling, other than ready-to-eat, with bare hands	✓			
C	Adequate utensil(s) for dispensing food/ice	✓			
O					

KEY: C [complies] N/O [not observed] N/A [not applicable]		C	N/O	N/A	RTE [ready-to-eat]
DNC [does not comply] O [other]					
12	Personnel with infection restricted	C	N/O	N/A	4
A	Food workers have no exposed infected lesions / burns	✓			
B	Personnel with infection restricted			✓	
C	Communicable disease of worker reported to local health director			✓	
13	Handwashing facilities provided, hands washed, clean	C	N/O	N/A	4
A	Handwash facilities in all food prep/dispensing & warewash areas	✓			
B	Handwash facilities in or immediately adjacent to toilet rooms	✓			
C	Handwash facilities accessible/convenient to use	✓			
D	Personnel hands washed, clean / Proper handwash procedure	✓			
E	Handwashing at appropriate times	✓			
O					
15	Good hygienic practices	C	N/O	N/A	2
A	<input type="checkbox"/> No eating <input type="checkbox"/> No smoking while working	✓			
B	Wounds covered adequately			✓	
C	Proper sink used for handwashing	✓			
O					
24	Sanitization rinse (hot water - chemical)	C	N/O	N/A	2
A	Approved sanitizer available/adequate concentration of sanitizer	✓			
B	Food-contact surfaces and utensils used for potentially hazardous food sanitized at least every 4 hours			✓	
C	Adequate <input type="checkbox"/> Dishwasher sanitizer <input checked="" type="checkbox"/> final rinse temp	✓			
D	Proper sanitizing procedure		✓		
E	Sanitizing between raw animal origin & ready-to-eat food		✓		
O					
25	Clean wiping cloths	C	N/O	N/A	1
A	Cloths and/or sponges in good repair and clean	✓			
B	Wiping cloths kept in sanitizer between uses	✓			
O					
26	Food-contact surfaces clean	C	N/O	N/A	2
A	Food equipment clean, utensils clean, equipment interiors clean	✓			
B	Single use gloves changed when soiled	✓			
C	Food-contact surfaces clean	✓			
O					
30	Hot and cold water under pressure, provided as required	C	N/O	N/A	2
38	Handwashing accessories provided	C	N/O	N/A	1
A	Soap / paper towels / drying device available	✓			
B	Dispenser(s) working: <input type="checkbox"/> Soap <input type="checkbox"/> Paper towel	✓			
C	Handwash sink(s) clean / waste receptacle at handwash sink	✓			
O					

• DESCRIBE DEFICIENCIES ON CONTINUATION SHEETS

The following information is not debitable and does not affect your score. KEY: QFO [qualified food operator], DA [designated alternate], PHF [potentially hazardous food], FB [foodborne]

PHFs are hot held at: \_\_\_\_\_ °F. PHFs are cold held at: \_\_\_\_\_ °F.

Are internal cooking temperatures taken? Y N ♦ To what temperature do you cook:  
Poultry \_\_\_\_\_ Ground Beef \_\_\_\_\_ Pork \_\_\_\_\_  
Roasts \_\_\_\_\_ Other \_\_\_\_\_

Describe re-heating procedures: \_\_\_\_\_

Are temperatures recorded/logged for cold holding foods/equipment? Y N

Are foods cooked in advance and cooled? Y N ♦ Are leftovers saved? Y N

List products cooled: \_\_\_\_\_

Describe cooling methods: \_\_\_\_\_

Is cooling monitored for time & temp? Y N Is the monitoring of cooling recorded? Y N

Is there a produce washing policy? Y N ♦ Describe what is washed and where: \_\_\_\_\_

Describe illness conditions when you would exclude a food worker from working: \_\_\_\_\_

What diseases related to FB illness are you required to report to the local health department? \_\_\_\_\_

Is there a written illness policy that requires the food worker to report specific illness conditions and diseases to the QFO? Y N ♦ Do you have a paid sick leave policy? Y N

Is there a language barrier between inspector & QFO? Y N If yes indicate language spoken by QFO/DA: \_\_\_\_\_ ♦ Can the QFO/DA read the inspection report? Y N

Indicate who answered the above questions: Name (print): \_\_\_\_\_

Indicate the title of above person (circle all that apply): QFO DA Mgr Cook Owner FW

• Obtain signature of the person who received the QFO responsibilities information at the time of the inspection: \_\_\_\_\_

Note: This report is a two page form (total of 62 debitable items) Page 1 of 2

## FOCUSED FOOD SERVICE INSPECTION REPORT

LOCAL HEALTH DEPT: *Bpt Health Dept*ADDRESS/CITY: *999 Broad St, Bpt*Establishment: *Fairchild Wheeler Inter. H.S.*Date of Inspection: *05/13/2019*Address: *840 Old Town Rd*Owner or Operator: *X Margaret Jennings*

## ADDITIONAL FOUR POINT ITEMS

DNC

6	Foods not re-served. -Unwrapped foods not re-served -Potentially hazardous foods not re-served	4
11	Toxic chemicals. -Stored properly, labeled properly, used properly -Sanitizer concentration not to exceed maximum permitted -No unnecessary toxics on the premises -Pesticides/rodenticides properly dispensed	4
29	Water source adequate, safe. -Well / well head protected from contamination -Water quality in compliance -Monitoring in compliance	4

## KEY: DNC [DOES NOT COMPLY]

DNC

31	Sewage disposal approved. -Operating as required	4
34	No cross connections, back siphonage, backflow Proper type/installation/backflow prevention device/air gap for: -Food equipment -Hose connections -Dish machines -Soda system carbonator -Beverage dispensers -Toilet tanks -Chemical dispensers -Ice machines Proper drain for: -Food equipment -Dish machines -Ice machines	4
35	Toilet facilities. Adequate, convenient, accessible, designed, properly installed	4

## OTHER ITEMS

DNC

2	Sources of food: Original container, properly labeled	1
5	Potentially hazardous food properly thawed	2
10	Food dispensing utensils properly stored	1
14	Food worker: Clean outer clothes, effective hair restraints	1
16	Food-contact surfaces designed, constructed, maintained, installed, located	2
17	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1
18	Single service articles, storage, dispensing	2
19	No reuse of single service article	
20	Dishwashing facilities approved design, adequately constructed, maintained, installed, located	2
	Equipment & Utensils: Cleanliness	1
21	Preflushed, scraped, soaked and racked	
22	Wash water clean, proper temperature	
23	Accurate thermometers provided, dish basket, if used	
27	Nonfood-contact surfaces of utensils & equipment clean	1
28	Equipment/utensils, storage, handling	1
32	Proper disposal of waste water	1
33	Plumbing location, installation, maintenance	1
36	Toilet rooms enclosed with self-closing door	1
37	Proper toilet fixtures provided, good repair, clean	
39	Approved garbage/rubbish containers, adequate number, covered, rodent proof, clean	1

## KEY: DNC [DOES NOT COMPLY]

DNC

40	Garbage/rubbish storage area/rooms, enclosures - properly constructed, clean	1
41	Garbage/rubbish disposed of in an approved manner, at approved frequency	
42	Vermine Control: No insects/rodents present	2
43	Outer openings protected against entrance of insects/rodents	1
44	Floors: Floor covering installed, constructed as required, good repair, clean	1
45	Floors graded, drained as required	
46	Floor, wall juncture covered	
47	Mats removable, good repair, clean	
48	Exterior walking, driving surfaces, good repair, clean	1
49	Walls, ceilings attached, equipment properly constructed, good repair, clean. Wall & ceiling surfaces as required	1
50	Dustless cleaning methods used, cleaning equipment properly stored	1
51	Adequate lighting provided as required	1
52	Room free of steam, smoke odors	1
53	Rooms & equipment hoods, ducts, vented as required	
54	Rooms adequate, clean, adequate lockers provided, facilities clean	1
55	Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles	1
56	Complete separation from living/sleeping quarters and laundry	1
57	Clean/soiled linens stored properly	1
58	No live birds, turtles, or other animals (except guide dogs)	1
59	Seats 75 or more: Nonsmoking area provided, sign(s) posted at entrance(s), smoking area indicated by sign(s)	3

☒ Routine Inspection ☐ Reinspection ☐ Preoperational Inspection

Other Inspection: \_\_\_\_\_

Demerit Score: ♦Include demerits from page 1

4	3	2	1	Total	Rating
-	-	-	-	0	100

DATE CORRECTIONS DUE: *09/13/2019*

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continuation pages

Focused Inspection 7/2002

INSPECTOR:

PERSON IN CHARGE:

signature

signature

print name

print name

phone number

title