

News Report by Date
Conducted 8/1/2018 to 8/31/2018

1061 **Almost Home Adult Daycare** 8/7/2018 score **96**
52 Federal Road **Pass**

- 24 Sanitization rinse(hot water-chemicals)
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

956 **American Legion Post 60 / J. Tradwell** 8/1/2018 score **97**
138 Triangle St **Pass**

- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

963 **Arby's #1705** 8/8/2018 score **92**
118 Federal Road **Pass**

- 15 Good hygienic practices, smoking restricted
- 30 Hot and cold water under pressure, provided as required
- 25 Clean wiping cloths
- 43 Outer openings protected against entrance of insects/rodents
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

2329 **Barbarie's Black Angus Grill** 8/15/2018 score **91**
5 Eagle Rd. **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 24 Sanitization rinse(hot water-chemicals)
- 26 Food contact surfaces of utensils & equipment clean
- 10 Food dispensing utensils properly stored
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

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878	Branson Ultrasonics	8/13/2018	score	90
	41 Eagle Rd			Fail
	3	Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation	Automatic Failure	
	7	Food protected during storage, preparation, display, service and transportation.		
	26	Food contact surfaces of utensils & equipment clean		
	17	Non-food contact surfaces, designed, constructed, maintained, installed, located.		
	25	Clean wiping cloths		
1569	Casa Do Benfica Danbury	8/16/2018	score	89
	28 Federal Rd.			Pass
	4	Adequate facilities to maintain product temperature, thermometers provided		
	5	Potentially hazardous food properly thawed		
	7	Food protected during storage, preparation, display, service and transportation.		
	20	Dishwashing facilities approved design, adequately constructed, maintained, installed, located		
	30	Hot and cold water under pressure, provided as required		
	25	Clean wiping cloths		
1317	Charley's Philly Steak	8/8/2018	score	89
	7 Backus Ave #123			Fail
	3	Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation	Automatic Failure	
	7	Food protected during storage, preparation, display, service and transportation.		
	24	Sanitization rinse(hot water-chemicals)		
	25	Clean wiping cloths		
	28	Equipment/utensils, storage handling		
	50	Dustless cleaning methods used, cleaning equipment properly stored.		
1517	Christ the Shepherd Church	8/13/2018	score	92
	52 Stadley Rough Road			Pass
	16	Food contact surfaces designed, constructed, maintained, installed, located		
	26	Food contact surfaces of utensils & equipment clean		

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- 30 Hot and cold water under pressure, provided as required
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 27 Non-Food contact surfaces of utensils & equipment clean

1026 **Compass/Eurest - Hologic Bldg #36** 8/23/2018 score **93**
 36 Apple Ridge Rd **Pass**

- 18 Single service articles, storage, dispensing
- 26 Food contact surfaces of utensils & equipment clean
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 27 Non-Food contact surfaces of utensils & equipment clean
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided

1320 **Compass/Eurest -Hologic Bldg #37** 8/23/2018 score **91**
 37 Apple Ridge Road **Pass**

- 18 Single service articles, storage, dispensing
- 26 Food contact surfaces of utensils & equipment clean
- 27 Non-Food contact surfaces of utensils & equipment clean
- 32 Proper disposal of waste water
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

1118 **Cosimos Brick Oven** 8/22/2018 score **92**
 7 Backus Ave,Suite #128 **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 26 Food contact surfaces of utensils & equipment clean
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 46 Floor, wall juncture covered

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2617 **Denny's Restaurant #6512** 8/9/2018 score **88**
61 Newtown Rd **Fail**

- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
- 34 No cross connection, back siphonage, backflow Automatic Failure
- 18 Single service articles, storage, dispensing
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

982 **Dorothy Day Hospitality** 8/8/2018 score **92**
11 Spring St **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 42 Presence of insects/rodents
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 32 Proper disposal of waste water
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
- 43 Outer openings protected against entrance of insects/rodents

2669 **DrewbaQ Food Truck (#022)** 8/30/2018 score **98**
47 William Henry Dr **Pass**

- 26 Food contact surfaces of utensils & equipment clean
- 25 Clean wiping cloths
- 25 Clean wiping cloths

1485 **Dunkin Donuts/ Bethel Distributor** 8/27/2018 score **91**
28 Eagle Road **Pass**

- 9 Handling of food minimized
- 15 Good hygienic practices, smoking restricted
- 26 Food contact surfaces of utensils & equipment clean
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 33 Location, installation, maintenance

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38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided

1183 **Dunkin Donuts/ Danbury Donuts** 8/7/2018 score **93**
16/18 Hayestown Rd. **Pass**

- 15 Good hygienic practices, smoking restricted
- 18 Single service articles, storage, dispensing
- 42 Presence of insects/rodents
- 10 Food dispensing utensils properly stored
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 25 Clean wiping cloths
- 25 Clean wiping cloths
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
- 39 Approved containers, adequate number, covered, rodent proof, clean
- 40 Storage areas/rooms, enclosures - properly constructed, clean
- 41 Disposed of in an approved manner, at approved frequency

970 **Dunkin Donuts/ Old Danbury Donuts** 8/21/2018 score **95**
101-103 White St **Pass**

- 26 Food contact surfaces of utensils & equipment clean
- 27 Non-Food contact surfaces of utensils & equipment clean
- 32 Proper disposal of waste water
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

1633 **Easy Treats, LLC** 8/8/2018 score **98**
114 Federal Rd. at Home Depot **Pass**

- 32 Proper disposal of waste water
- 33 Location, installation, maintenance

2742 **Eat Justice Food Truck** 8/30/2018 score **95**
46 Mill Plain Road **Pass**

- 30 Hot and cold water under pressure, provided as required

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- 10 Food dispensing utensils properly stored
- 25 Clean wiping cloths
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided

1329 **El Quetzal Cafe** 8/7/2018 score **93**
 10 Wildman Street **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 33 Location, installation, maintenance
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

1059 **Famous Cajun Grill** 8/8/2018 score **88**
 7 Backus Ave,Suite #143 **Pass**

- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 26 Food contact surfaces of utensils & equipment clean
- 30 Hot and cold water under pressure, provided as required
- 10 Food dispensing utensils properly stored
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 25 Clean wiping cloths
- 27 Non-Food contact surfaces of utensils & equipment clean
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.
- 55 Establishment and premises free of litter, no insects/rodents harborage, no unnecessary articles

2623 **Favi Deli** 8/29/2018 score **86**
 4 Balmforth Ave. **Pass**

- 8 Food containers stored off floor
- 9 Handling of food minimized
- 18 Single service articles, storage, dispensing
- 30 Hot and cold water under pressure, provided as required

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- 61 Designated Alternate Qualified Food Operator
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 27 Non-Food contact surfaces of utensils & equipment clean
- 28 Equipment/utensils, storage handling
- 39 Approved containers, adequate number, covered, rodent proof, clean

830 **Fernandes Food Store** 8/20/2018 score **89**
 99 Town Hill Ave. **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 9 Handling of food minimized
- 26 Food contact surfaces of utensils & equipment clean
- 10 Food dispensing utensils properly stored
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 25 Clean wiping cloths
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
- 55 Establishment and premises free of litter, no insects/rodents harborage, no unnecessary articles

814 **Filosa Nursing & Rehabilitation** 8/1/2018 score **98**
 13 Hakim Street **Pass**

- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 51 Adequate lighting provided as required

851 **Glen Crest Independent Living** 8/7/2018 score **89**
 3 Glen Hill Rd **Pass**

- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 24 Sanitization rinse(hot water-chemicals)
- 62 Written Documentation of training program
- 14 Clean outer clothes, effective hair restraints
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 25 Clean wiping cloths
- 28 Equipment/utensils, storage handling

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51 Adequate lighting provided as required

1199 **Good Taste Zheng, Inc.** 8/6/2018 score **83**
247 Main Street **Fail**

3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure

4 Adequate facilities to maintain product temperature, thermometers provided

9 Handling of food minimized

26 Food contact surfaces of utensils & equipment clean

2 Original container,properly labeled

10 Food dispensing utensils properly stored

17 Non-food contact surfaces, designed, constructed, maintained, installed, located.

25 Clean wiping cloths

27 Non-Food contact surfaces of utensils & equipment clean

49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

50 Dustless cleaning methods used, cleaning equipment properly stored.

1058 **Good Time Charlie's Cafe** 8/25/2018 score **94**
26 1/2 Thorpe ST **Pass**

30 Hot and cold water under pressure, provided as required

27 Non-Food contact surfaces of utensils & equipment clean

49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

50 Dustless cleaning methods used, cleaning equipment properly stored.

55 Establishment and premises free of litter, no insects/rodents harborage, no unnecessary articles

1647 **H & K Filipino Variety** 8/23/2018 score **96**
345 Main St. **Pass**

26 Food contact surfaces of utensils & equipment clean

17 Non-food contact surfaces, designed, constructed, maintained, installed, located.

27 Non-Food contact surfaces of utensils & equipment clean

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860	Hancock Hall		8/8/2018	score	92
	31 Staples St				Pass
	9	Handling of food minimized			
	18	Single service articles, storage, dispensing			
	10	Food dispensing utensils properly stored			
	17	Non-food contact surfaces, designed, constructed, maintained, installed, located.			
	25	Clean wiping cloths			
	44	Floors;floor covering installed,constructed as required,good repair,clean			
1373	Home Depot #6209		8/16/2018	score	97
	114 Federal Road				Pass
	7	Food protected during storage, preparation, display, service and transportation.			
	8	Food containers stored off floor			
	27	Non-Food contact surfaces of utensils & equipment clean			
2615	Ichiro Restaurant		8/28/2018	score	79
	69 Newtown Rd.				Fail
	3	Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure			
	7	Food protected during storage, preparation, display, service and transportation.			
	8	Food containers stored off floor			
	9	Handling of food minimized			
	16	Food contact surfaces designed, constructed, maintained, installed, located			
	24	Sanitization rinse(hot water-chemicals)			
	26	Food contact surfaces of utensils & equipment clean			
	30	Hot and cold water under pressure, provided as required			
	10	Food dispensing utensils properly stored			
	17	Non-food contact surfaces, designed, constructed, maintained, installed, located.			
	25	Clean wiping cloths			
	27	Non-Food contact surfaces of utensils & equipment clean			
	49	Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.			

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965	Interfaith Early Learning Center	8/1/2018	score	98
	119 Osborne St			Pass
	14	Clean outer clothes, effective hair restraints		
	25	Clean wiping cloths		
1111	Jimmies Market	8/7/2018	score	92
	38 Germantown Rd			Pass
	26	Food contact surfaces of utensils & equipment clean		
	10	Food dispensing utensils properly stored		
	17	Non-food contact surfaces, designed, constructed, maintained, installed, located.		
	27	Non-Food contact surfaces of utensils & equipment clean		
	44	Floors;floor covering installed,constructed as required,good repair,clean		
	49	Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.		
	53	Room and equipment hoods, ducts, vented as required		
809	Karl Ehmer Delicatessen	8/21/2018	score	95
	6 Federal Road			Pass
	15	Good hygienic practices, smoking restricted		
	17	Non-food contact surfaces, designed, constructed, maintained, installed, located.		
	38	Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided		
	44	Floors;floor covering installed,constructed as required,good repair,clean		
2446	Kusulyn Restaurant	8/7/2018	score	81
	7 Backus Ave. #224			Pass
	7	Food protected during storage, preparation, display, service and transportation.		
	9	Handling of food minimized		
	15	Good hygienic practices, smoking restricted		
	16	Food contact surfaces designed, constructed, maintained, installed, located		
	24	Sanitization rinse(hot water-chemicals)		
	2	Original container,properly labeled		
	10	Food dispensing utensils properly stored		

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- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 25 Clean wiping cloths
- 27 Non-Food contact surfaces of utensils & equipment clean
- 28 Equipment/utensils, storage handling
- 33 Location, installation, maintenance
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

2694 **La Canchita LLC** 8/15/2018 score **86**
6 Delay St. **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 8 Food containers stored off floor
- 9 Handling of food minimized
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 20 Dishwashing facilities approved design, adequately constructed, maintained, installed, located
- 10 Food dispensing utensils properly stored
- 14 Clean outer clothes, effective hair restraints
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 25 Clean wiping cloths
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

1589 **LA ESQUINA DE PIO PIO RESTAURANT** 8/1/2018 score **80**
1 A Division St. **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 7 Food protected during storage, preparation, display, service and transportation.
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 26 Food contact surfaces of utensils & equipment clean
- 30 Hot and cold water under pressure, provided as required

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- 42 Presence of insects/rodents
- 62 Written Documentation of training program
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 25 Clean wiping cloths
- 27 Non-Food contact surfaces of utensils & equipment clean
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.
- 55 Establishment and premises free of litter, no insects/rodents harborage, no unnecessary articles

1554 **LA MEXICANA BAKERY** 8/15/2018 score **85**
 141 WHITE ST. **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 8 Food containers stored off floor
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 26 Food contact surfaces of utensils & equipment clean
- 10 Food dispensing utensils properly stored
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 25 Clean wiping cloths
- 27 Non-Food contact surfaces of utensils & equipment clean
- 28 Equipment/utensils, storage handling
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

846 **Little Rascals Nursery School** 8/8/2018 score **97**
 15 Barnum Road **Pass**

- 15 Good hygienic practices, smoking restricted

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38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided

2535 **Little Tokyo (Xu's Restaurant LLC)** 8/8/2018 score **82**
7 Backus Ave. # C202) **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 8 Food containers stored off floor
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 18 Single service articles, storage, dispensing
- 26 Food contact surfaces of utensils & equipment clean
- 42 Presence of insects/rodents
- 62 Written Documentation of training program
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 25 Clean wiping cloths
- 27 Non-Food contact surfaces of utensils & equipment clean
- 28 Equipment/utensils, storage handling
- 33 Location, installation, maintenance
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

1157 **Long Ridge United Methodist Church** 8/15/2018 score **97**
201 Long Ridge Road **Pass**

- 30 Hot and cold water under pressure, provided as required
- 27 Non-Food contact surfaces of utensils & equipment clean

2457 **Mazzo LLC** 8/9/2018 score **90**
32 Newtown Rd **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 8 Food containers stored off floor
- 9 Handling of food minimized
- 18 Single service articles, storage, dispensing
- 25 Clean wiping cloths

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- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
- 43 Outer openings protected against entrance of insects/rodents
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

1300 **MCCA** 8/29/2018 score **86**

38 Old Ridgebury Road **Fail**

- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 18 Single service articles, storage, dispensing
- 26 Food contact surfaces of utensils & equipment clean
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 27 Non-Food contact surfaces of utensils & equipment clean
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

898 **McDonald's / Newtown Rd.** 8/7/2018 score **92**

67 Newtown Rd **Pass**

- 42 Presence of insects/rodents
- 25 Clean wiping cloths
- 27 Non-Food contact surfaces of utensils & equipment clean
- 32 Proper disposal of waste water
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.
- 50 Dustless cleaning methods used, cleaning equipment properly stored.
- 55 Establishment and premises free of litter, no insects/rodents harborage, no unnecessary articles

1591 **MI MUNDO COFFEE SHOP** 8/16/2018 score **86**

42 ELM ST **Fail**

- 1 Approved Source, wholesome,non-adulterated Automatic Failure

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- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 25 Clean wiping cloths
- 27 Non-Food contact surfaces of utensils & equipment clean
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

1603 **MICHAELS II CAFÉ** 8/27/2018 score **81**
30 South St. **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 24 Sanitization rinse(hot water-chemicals)
- 26 Food contact surfaces of utensils & equipment clean
- 30 Hot and cold water under pressure, provided as required
- 61 Designated Alternate Qualified Food Operator
- 10 Food dispensing utensils properly stored
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 25 Clean wiping cloths
- 27 Non-Food contact surfaces of utensils & equipment clean
- 28 Equipment/utensils, storage handing
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

1011 **Molly Darcy's, Inc.** 8/1/2018 score **90**
39A Mill Plain Rd **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 27 Non-Food contact surfaces of utensils & equipment clean

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- 28 Equipment/utensils, storage handling
- 32 Proper disposal of waste water
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 51 Adequate lighting provided as required
- 55 Establishment and premises free of litter, no insects/rodents harborage, no unnecessary articles

2629 **Mothership on Main** 8/9/2018 score **92**

331 Main ST.

Pass

- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 18 Single service articles, storage, dispensing
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 25 Clean wiping cloths
- 32 Proper disposal of waste water
- 33 Location, installation, maintenance

984 **New Heights/Catholic Charities** 8/8/2018 score **93**

64 West St.

Pass

- 8 Food containers stored off floor
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 26 Food contact surfaces of utensils & equipment clean
- 10 Food dispensing utensils properly stored

990 **Pappadellas Restaurant North Italian Cuisine** 8/8/2018 score **78**

129 Padanaram Rd

Fail

- 5 Potentially hazardous food properly thawed
- 7 Food protected during storage, preparation, display, service and transportation.
- 8 Food containers stored off floor
- 9 Handling of food minimized
- 15 Good hygienic practices, smoking restricted
- 16 Food contact surfaces designed, constructed, maintained, installed, located

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- 18 Single service articles, storage, dispensing
- 26 Food contact surfaces of utensils & equipment clean
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 25 Clean wiping cloths
- 27 Non-Food contact surfaces of utensils & equipment clean
- 28 Equipment/utensils, storage handling
- 32 Proper disposal of waste water
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
- 43 Outer openings protected against entrance of insects/rodents
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

1154 **Philadelphia Pentecostal Church** 8/7/2018 score **94**
45 New Street **Pass**

- 8 Food containers stored off floor
- 30 Hot and cold water under pressure, provided as required
- 27 Non-Food contact surfaces of utensils & equipment clean
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided

2644 **Pour Me LLC** 8/9/2018 score **98**
274 Main St. **Pass**

- 8 Food containers stored off floor

1657 **RDP Petroleum LLC** 8/28/2018 score **84**
52A Pembroke Rd **Pass**

- 15 Good hygienic practices, smoking restricted
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 18 Single service articles, storage, dispensing
- 26 Food contact surfaces of utensils & equipment clean
- 30 Hot and cold water under pressure, provided as required
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.

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- 23 Accurate thermometers provided, dish basket, if used
- 25 Clean wiping cloths
- 33 Location, installation, maintenance
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
- 44 Floors;floor covering installed,constructed as required,good repair,clean

2487 **Red Robin Gourmet Burgers & Brews** 8/15/2018 score **80**
7 Backus Ave. **Pass**

- 60 Qualified Food Operator
- 18 Single service articles, storage, dispensing
- 26 Food contact surfaces of utensils & equipment clean
- 30 Hot and cold water under pressure, provided as required
- 61 Designated Alternate Qualified Food Operator
- 62 Written Documentation of training program
- 10 Food dispensing utensils properly stored
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 25 Clean wiping cloths
- 27 Non-Food contact surfaces of utensils & equipment clean
- 32 Proper disposal of waste water
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

2647 **Rice and Beans (#015)** 8/16/2018 score **98**
3 Highland Ave. **Pass**

- 25 Clean wiping cloths
- 44 Floors;floor covering installed,constructed as required,good repair,clean

848 **SANDBOX TOO DAYCARE** 8/21/2018 score **97**
4C Terre Haute Road **Pass**

- 26 Food contact surfaces of utensils & equipment clean

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17 Non-food contact surfaces, designed, constructed, maintained, installed, located.

2436 **Spring Market LLC** 8/16/2018 score **82**
11 Spring St. **Fail**

- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
- 7 Food protected during storage, preparation, display, service and transportation.
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 26 Food contact surfaces of utensils & equipment clean
- 42 Presence of insects/rodents
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 25 Clean wiping cloths
- 27 Non-Food contact surfaces of utensils & equipment clean
- 28 Equipment/utensils, storage handling
- 32 Proper disposal of waste water
- 44 Floors;floor covering installed,constructed as required,good repair,clean

2351 **Square One Bar & Grill** 8/14/2018 score **75**
24 Mill Plain Rd **Fail**

- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
- 7 Food protected during storage, preparation, display, service and transportation.
- 8 Food containers stored off floor
- 9 Handling of food minimized
- 26 Food contact surfaces of utensils & equipment clean
- 30 Hot and cold water under pressure, provided as required
- 61 Designated Alternate Qualified Food Operator
- 62 Written Documentation of training program
- 10 Food dispensing utensils properly stored
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 25 Clean wiping cloths
- 27 Non-Food contact surfaces of utensils & equipment clean

News Report by Date
Conducted 8/1/2018 to 8/31/2018

- 28 Equipment/utensils, storage handling
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
- 39 Approved containers, adequate number, covered, rodent proof, clean
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

1674 **St. Joseph Parish Center** 8/7/2018 score **98**
8 Robinson Ave. **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided

829 **Stop & Shop / Lake Ave #644** 8/8/2018 score **88**
44-46 Lake Avenue Ext. **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 8 Food containers stored off floor
- 26 Food contact surfaces of utensils & equipment clean
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 27 Non-Food contact surfaces of utensils & equipment clean
- 32 Proper disposal of waste water
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.
- 50 Dustless cleaning methods used, cleaning equipment properly stored.
- 55 Establishment and premises free of litter, no insects/rodents harborage, no unnecessary articles

850 **Subway** 8/25/2018 score **88**
73 Mill Plain Rd **Pass**

- 59 Smoking prohibited, signs posted at each entrance
- 15 Good hygienic practices, smoking restricted
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.

News Report by Date
Conducted 8/1/2018 to 8/31/2018

- 28 Equipment/utensils, storage handling
- 32 Proper disposal of waste water
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
- 40 Storage areas/rooms, enclosures - properly constructed, clean
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 55 Establishment and premises free of litter, no insects/rodents harborage, no unnecessary articles

1153 **Subway/Mall** 8/8/2018 score **88**
 7 Backus Ave, **Fail**

- 13 Hand washing facilities provided Automatic Failure
- 4 Adequate facilities to maintain product temperature, thermometers provided
- 7 Food protected during storage, preparation, display, service and transportation.
- 7 Food protected during storage, preparation, display, service and transportation.
- 24 Sanitization rinse(hot water-chemicals)
- 26 Food contact surfaces of utensils & equipment clean
- 26 Food contact surfaces of utensils & equipment clean
- 33 Location, installation, maintenance
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 44 Floors;floor covering installed,constructed as required,good repair,clean

subway/mall 8/8/2018 score **88**
 7 Backus Ave **Fail**

- 13 Hand washing facilities provided Automatic Failure
- 7 Food protected during storage, preparation, display, service and transportation.
- 24 Sanitization rinse(hot water-chemicals)
- 26 Food contact surfaces of utensils & equipment clean
- 33 Location, installation, maintenance
- 44 Floors;floor covering installed,constructed as required,good repair,clean

News Report by Date
Conducted 8/1/2018 to 8/31/2018

2569 **The Edge Fitness Clubs** 8/16/2018 score **95**
100 Newtown Rd. **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
 - 8 Food containers stored off floor
 - 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
 - 27 Non-Food contact surfaces of utensils & equipment clean
 - 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
-

2408 **The Green Grunion - #021** 8/16/2018 score **93**
9 Oxford St **Pass**

- 15 Good hygienic practices, smoking restricted
 - 24 Sanitization rinse(hot water-chemicals)
 - 26 Food contact surfaces of utensils & equipment clean
 - 26 Food contact surfaces of utensils & equipment clean
 - 30 Hot and cold water under pressure, provided as required
 - 42 Presence of insects/rodents
 - 42 Presence of insects/rodents
 - 10 Food dispensing utensils properly stored
 - 28 Equipment/utensils, storage handling
-

2745 **Trellis Restaurant** 8/30/2018 score **65**
El Conquistador LLc. **Fail**

- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
 - 11 Toxic items properly stored, labeled, used Automatic Failure
 - 7 Food protected during storage, preparation, display, service and transportation.
 - 8 Food containers stored off floor
 - 9 Handling of food minimized
 - 15 Good hygienic practices, smoking restricted
 - 16 Food contact surfaces designed, constructed, maintained, installed, located
 - 18 Single service articles, storage, dispensing
-

News Report by Date
Conducted 8/1/2018 to 8/31/2018

- 26 Food contact surfaces of utensils & equipment clean
- 30 Hot and cold water under pressure, provided as required
- 61 Designated Alternate Qualified Food Operator
- 62 Written Documentation of training program
- 2 Original container,properly labeled
- 10 Food dispensing utensils properly stored
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 25 Clean wiping cloths
- 27 Non-Food contact surfaces of utensils & equipment clean
- 28 Equipment/utensils, storage handling
- 32 Proper disposal of waste water
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

1166 **United Jewish Center** 8/14/2018 score **89**
 141 Deer Hill Avenue **Pass**

- 60 Qualified Food Operator
- 4 Adequate facilities to maintain product temperature, thermometers provided
- 26 Food contact surfaces of utensils & equipment clean
- 25 Clean wiping cloths
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.
- 52 Room free of stean, smoke odors

2698 **Village Mini Market, Inc** 8/27/2018 score **87**
Pass

- 7 Food protected during storage, preparation, display, service and transportation.
- 8 Food containers stored off floor
- 24 Sanitization rinse(hot water-chemicals)
- 26 Food contact surfaces of utensils & equipment clean

News Report by Date
Conducted 8/1/2018 to 8/31/2018

- 42 Presence of insects/rodents
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 27 Non-Food contact surfaces of utensils & equipment clean
- 43 Outer openings protected against entrance of insects/rodents
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

1486 **WCSU/Westside Cafe (Sodexo)** 8/28/2018 score **86**
 3 University Blvd **Fail**

- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
- 9 Handling of food minimized
- 26 Food contact surfaces of utensils & equipment clean
- 10 Food dispensing utensils properly stored
- 27 Non-Food contact surfaces of utensils & equipment clean
- 28 Equipment/utensils, storage handing
- 32 Proper disposal of waste water
- 33 Location, installation, maintenance
- 44 Floors;floor covering installed,constructed as required,good repair,clean

1054 **Western Rehabilitation Center** 8/29/2018 score **93**
 107 Osborne St **Pass**

- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 26 Food contact surfaces of utensils & equipment clean
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 27 Non-Food contact surfaces of utensils & equipment clean
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.