# Danbury Food Service

**Conducted** 12/01/2013 **to** 12/31/2013

## Angelo's Pizza — Score **88**

108 South St

4 Adequate facilities to maintain product temperature, thermometers provided

26 Food contact surfaces of utensils & equipment clean

24 Sanitization rinse(hot water-chemicals)

16 Food contact surfaces designed, constructed, maintained, installed, located

## Applebee's Neighborhood Grill & Bar — Score **90**

57 Federal Road

4 Adequate facilities to maintain product temperature, thermometers provided

24 Sanitization rinse(hot water-chemicals)

## Auntie Anne's Pretzels — Score **97**

7 Backus Ave. /Mall

42 Presence of insects/rodents

## Auntie Anne's Pretzels - Kiosk — Score **96**

7 Backus Ave. /Mall #142

61 Designated Alternate Qualified Food Operator

62 Written Documentation of training program

## Bangkok Restaurant — Score **88**

72 Newtown Rd

9 Handling of food minimized

24 Sanitization rinse(hot water-chemicals)

62 Written Documentation of training program

8 Food containers stored off floor

## Brio Tuscan Grille — Score **90**

7 Backus Ave. (Mall)

16 Food contact surfaces designed, constructed, maintained, installed, located

9 Handling of food minimized

26 Food contact surfaces of utensils & equipment clean

**Candy World** Score **98**
7 Backus Ave. , F-116

7 Food protected during storage, preparation, display, service and transportation.

**Carter L. Marshall Elks #1556** Score **92**
120 West Street

8 Food containers stored off floor

26 Food contact surfaces of utensils & equipment clean

**Chamomille Natural Foods** Score **88**
58/60 Newtown Rd.

24 Sanitization rinse(hot water-chemicals)

15 Good hygienic practices, smoking restricted

26 Food contact surfaces of utensils & equipment clean

8 Food containers stored off floor

**Cheesecake Factory** Score **93**
7 Backus Ave. #M206

15 Good hygienic practices, smoking restricted

26 Food contact surfaces of utensils & equipment clean

**Denny's Restaurant** Score **86**
61 Newtown Rd

16 Food contact surfaces designed, constructed, maintained, installed, located

15 Good hygienic practices, smoking restricted

26 Food contact surfaces of utensils & equipment clean

**Dunkin Donuts /S & J Assoc** Score **97**
7 Backus Ave/Suite #G211 (mall)

26 Food contact surfaces of utensils & equipment clean

**Dunkin Donuts/ Danbury Donuts** Score **91**
2 Mill Ridge Road

26 Food contact surfaces of utensils & equipment clean

16 Food contact surfaces designed, constructed, maintained, installed, located

**Dunkin Donuts/ Old Danbury Donuts** Score **92**
82 Newtown Rd

26 Food contact surfaces of utensils & equipment clean

16 Food contact surfaces designed, constructed, maintained, installed, located

**Dunkin Donuts/Danbury Donuts** Score **96**
2 Lake Avenue Extension

16 Food contact surfaces designed, constructed, maintained, installed, located

**El Ranchero Mexican Restaurant** Score **86**
20 White Street

61 Designated Alternate Qualified Food Operator

5 Potentially hazardous food properly thawed

62 Written Documentation of training program

4 Adequate facilities to maintain product temperature, thermometers provided

**Ethan Allen Hotel** Score **94**
21 Lake Ave. Ext

16 Food contact surfaces designed, constructed, maintained, installed, located

**Exxon at Danbury Fair Mall** Score **90**
40 Backus Avenue

24 Sanitization rinse(hot water-chemicals)

8 Food containers stored off floor

7 Food protected during storage, preparation, display, service and transportation.

**Famous Cajun Grill** Score **94**
7 Backus Ave, Suite #143

24 Sanitization rinse(hot water-chemicals)

26 Food contact surfaces of utensils & equipment clean

**Fast Freddie's - Danbury** Score **93**
1-3 Pocono Rd

8 Food containers stored off floor

4 Adequate facilities to maintain product temperature, thermometers provided

**Fortune Cookies 188 Inc.** Score **84**
39B Mill Plain Rd

8 Food containers stored off floor

7 Food protected during storage, preparation, display, service and transportation.

5 Potentially hazardous food properly thawed

15 Good hygienic practices, smoking restricted

24 Sanitization rinse(hot water-chemicals)

9 Handling of food minimized

**Henry Street Market** Score **82**
18 Henry Street

15 Good hygienic practices, smoking restricted

4 Adequate facilities to maintain product temperature, thermometers provided

8 Food containers stored off floor

7 Food protected during storage, preparation, display, service and transportation.

26 Food contact surfaces of utensils & equipment clean

16 Food contact surfaces designed, constructed, maintained, installed, located

9 Handling of food minimized

**Hilton Garden Inn** Score **94**
119 Mill Plain Road

16 Food contact surfaces designed, constructed, maintained, installed, located

**J&R Lake Avenue LLC** Score **92**
24 Lake Ave Ext

4 Adequate facilities to maintain product temperature, thermometers provided

8 Food containers stored off floor

**Jimmies Market** Score **90**
38 Germantown Rd

4 Adequate facilities to maintain product temperature, thermometers provided

8 Food containers stored off floor

24 Sanitization rinse(hot water-chemicals)

**Karl Ehmer Delicatessen** Score **96**
6 Federal Road

4 Adequate facilities to maintain product temperature, thermometers provided

**L.L. Bean, Inc.** Score **98**
7 Backus Ave., /MALL

7 Food protected during storage, preparation, display, service and transportation.

**La Kabinta** Score **92**
35 White St.

16 Food contact surfaces designed, constructed, maintained, installed, located

9 Handling of food minimized

## Main Moon — Score 90

97 Main St

16 Food contact surfaces designed, constructed, maintained, installed, located
4 Adequate facilities to maintain product temperature, thermometers provided
24 Sanitization rinse(hot water-chemicals)

## Marcel's Place — Score 88

39 Chestnut St

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

15 Good hygienic practices, smoking restricted

26 Food contact surfaces of utensils & equipment clean

## Mezon Tapas Bar & Restaurant — Score 86

56 Mill Plain Rd.

24 Sanitization rinse(hot water-chemicals)

26 Food contact surfaces of utensils & equipment clean

16 Food contact surfaces designed, constructed, maintained, installed, located

15 Good hygienic practices, smoking restricted

5 Potentially hazardous food properly thawed

## Mysore Palace Restaurant — Score 89

54 Pembroke Rd.

16 Food contact surfaces designed, constructed, maintained, installed, located

26 Food contact surfaces of utensils & equipment clean

9 Handling of food minimized

## Outback Steakhouse — Score 87

116 Newtown Road

8 Food containers stored off floor

26 Food contact surfaces of utensils & equipment clean

24 Sanitization rinse(hot water-chemicals)

15 Good hygienic practices, smoking restricted

4 Adequate facilities to maintain product temperature, thermometers provided

**Sbarro** Score **90**
7 Backus Ave,Suite #208

62 Written Documentation of training program

26 Food contact surfaces of utensils & equipment clean
16 Food contact surfaces designed, constructed, maintained, installed, located
61 Designated Alternate Qualified Food Operator

**Subway** Score **96**
61 Newtown Rd.

8 Food containers stored off floor

15 Good hygienic practices, smoking restricted

**Subway/Main St.** Score **96**
317 Main St.

26 Food contact surfaces of utensils & equipment clean

**Subway/Mall** Score **90**
7 Backus Ave,

60 Qualified Food Operator

61 Designated Alternate Qualified Food Operator

26 Food contact surfaces of utensils & equipment clean

62 Written Documentation of training program

**Three Brothers Diner** Score **95**
242 White Street

16 Food contact surfaces designed, constructed, maintained, installed, located

**TK's American Cafe** Score **89**
255 White St

16 Food contact surfaces designed, constructed, maintained, installed, located

24 Sanitization rinse(hot water-chemicals)

26 Food contact surfaces of utensils & equipment clean

**Wheels #50** Score **91**
27-29 Tamarack Rd.

8 Food containers stored off floor

9 Handling of food minimized