

News Report by Date
Conducted 1/1/2016 to 3/31/2016

863 **7-Eleven** 1/29/2016 score **84**
29 Mill Plain Rd **Pass**

- 8 Food containers stored off floor
- 15 Good hygienic practices, smoking restricted
- 18 Single service articles, storage, dispensing
- 20 Dishwashing facilities approved design, adequately constructed, maintained, installed, located
- 24 Sanitization rinse(hot water-chemicals)
- 14 Clean outer clothes, effective hair restraints
- 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
- 39 Approved containers, adequate number, covered, rodent proof, clean
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

864 **7-Eleven Food Store #16638** 3/2/2016 score **92**
219 Clapboard Ridge Rd **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 62 Written Documentation of training program
- 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.
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

2477 **Agave Mexican Restaurant L.L.C.** 2/16/2016 score **91**
15 Backus Ave. **Pass**

- 5 Potentially hazardous food properly thawed
- 7 Food protected during storage, preparation, display, service and transportation.
- 30 Hot and cold water under pressure, provided as required
- 10 Food dispensing utensils properly stored

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- 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

2522 **All Town / Danbury #726** 1/5/2016 score **96**
1-3 Pocono Rd. **Pass**

- 8 Food containers stored off floor
- 39 Approved containers, adequate number, covered, rodent proof, clean
- 44 Floors;floor covering installed,constructed as required,good repair,clean

1114 **Alternative Center School of Excellence** 2/19/2016 score **94**
26 Locust Avenue **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 14 Clean outer clothes, effective hair restraints
- 23 Accurate thermometers provided, dish basket, if used

905 **Angelo's Pizza** 2/10/2016 score **88**
108 South St **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 8 Food containers stored off floor
- 24 Sanitization rinse(hot water-chemicals)
- 26 Food contact surfaces of utensils & equipment clean
- 10 Food dispensing utensils properly stored
- 33 Location, installation, maintenance
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

2366 **Arturo's Cantina** 2/4/2016 score **90**
52 1/2 Pembroke Rd. **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 9 Handling of food minimized
- 26 Food contact surfaces of utensils & equipment clean

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- 10 Food dispensing utensils properly stored
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 45 Floors, graded drained as required
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

938 **Assad's Food Service/ Caterer** 3/16/2016 score **93**
73 Southern Blvd **Pass**

- 26 Food contact surfaces of utensils & equipment clean
- 14 Clean outer clothes, effective hair restraints
- 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.

879 **Augie's Numero #1 Restaurant** 2/12/2016 score **85**
30 Germantown Rd **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 7 Food protected during storage, preparation, display, service and transportation.
- 8 Food containers stored off floor
- 15 Good hygienic practices, smoking restricted
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 26 Food contact surfaces of utensils & equipment clean
- 62 Written Documentation of training program
- 39 Approved containers, adequate number, covered, rodent proof, clean
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 46 Floor, wall juncture covered
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

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2329 **Barbarie's Black Angus Grill** 3/7/2016 score **90**

5 Eagle Rd.

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
- 27 Non-Food contact surfaces of utensils & equipment clean
- 28 Equipment/utensils, storage handling
- 39 Approved containers, adequate number, covered, rodent proof, clean
- 55 Establishment and premises free of litter, no insects/rodents harborage, no unnecessary articles

1524 **Beijing Danbury LLC** 1/26/2016 score **84**

216 White Street

Pass

- 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
- 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
- 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.

1449 **Bem Brasil / Multitransfers** 2/16/2016 score **82**

213 White Street

Fail

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

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- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
- 13 Hand washing facilities provided Automatic Failure
- 13 Hand washing facilities provided Automatic Failure
- 59 Smoking prohibited, signs posted at each entrance
- 60 Qualified Food Operator
- 4 Adequate facilities to maintain product temperature, thermometers provided
- 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
- 61 Designated Alternate Qualified Food Operator
- 62 Written Documentation of training program
- 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
- 25 Clean wiping cloths
- 39 Approved containers, adequate number, covered, rodent proof, clean
- 39 Approved containers, adequate number, covered, rodent proof, clean
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 50 Dustless cleaning methods used, cleaning equipment properly stored.
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

2479 **BGR The Burger Joint**

3/14/2016 score **94**

7 Backus Ave.

Pass

- 5 Potentially hazardous food properly thawed

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- 61 Designated Alternate Qualified Food Operator
- 62 Written Documentation of training program

1047 **Billy Bean's Café** 2/17/2016 score **93**
80 White Street **Pass**

- 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
- 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.

2403 **Bombay Express** 3/16/2016 score **95**
5 Padanarum Rd. **Pass**

- 24 Sanitization rinse(hot water-chemicals)
- 2 Original container,properly labeled
- 10 Food dispensing utensils properly stored
- 27 Non-Food contact surfaces of utensils & equipment clean

991 **Bombay Sweets & Spices** 3/16/2016 score **97**
5 Padanaram Rd **Pass**

- 27 Non-Food contact surfaces of utensils & equipment 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

2307 **Brio Tuscan Grille** 1/13/2016 score **89**
7 Backus Ave. (Mall) **Pass**

- 9 Handling of food minimized
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 26 Food contact surfaces of utensils & equipment clean
- 10 Food dispensing utensils properly stored
- 27 Non-Food contact surfaces of utensils & equipment clean

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- 28 Equipment/utensils, storage handling
- 33 Location, installation, maintenance
- 44 Floors;floor covering installed,constructed as required,good repair,clean

933 **Broadview Middle School** 3/2/2016 score **93**
Hospital Avenue **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.

1648 **Buffalo Wild Wings Grill & Bar** 2/2/2016 score **97**
26 Backus Ave. **Pass**

- 24 Sanitization rinse(hot water-chemicals)
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided

953 **Burger King - #3614** 1/18/2016 score **98**
12 Padanaram Rd **Pass**

- 33 Location, installation, maintenance
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 46 Floor, wall juncture covered

2433 **C & C Delicatessen** 2/16/2016 score **86**
427 Main St. **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 15 Good hygienic practices, smoking restricted
- 24 Sanitization rinse(hot water-chemicals)
- 61 Designated Alternate Qualified Food Operator
- 62 Written Documentation of training program
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 25 Clean wiping cloths

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- 39 Approved containers, adequate number, covered, rodent proof, clean
- 44 Floors;floor covering installed,constructed as required,good repair,clean

826 **Chamomille Natural Foods, Inc.** 1/20/2016 score **85**
58/60 Newtown Rd. **Pass**

- 8 Food containers stored off floor
- 15 Good hygienic practices, smoking restricted
- 24 Sanitization rinse(hot water-chemicals)
- 61 Designated Alternate Qualified Food Operator
- 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
- 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.

1317 **Charley's Philly Steak** 2/24/2016 score **97**
7 Backus Ave #123 **Pass**

- 61 Designated Alternate Qualified Food Operator
- 27 Non-Food contact surfaces of utensils & equipment clean

2291 **Cheesecake Factory** 1/13/2016 score **84**
7 Backus Ave. M206 **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 8 Food containers stored off floor
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 26 Food contact surfaces of utensils & equipment clean
- 62 Written Documentation of training program
- 23 Accurate thermometers provided, dish basket, if used
- 25 Clean wiping cloths
- 27 Non-Food contact surfaces of utensils & equipment clean

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- 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.

1689 **Chicho's Deli & Pizza** 1/4/2016 score **87**
 107 Triangle St. **Pass**

- 9 Handling of food minimized
- 15 Good hygienic practices, smoking restricted
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 23 Accurate thermometers provided, dish basket, if used
- 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
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

1099 **Chili's Grill & Bar** 1/22/2016 score **85**
 81 Newtown Road **Pass**

- 15 Good hygienic practices, smoking restricted
- 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
- 23 Accurate thermometers provided, dish basket, if used
- 25 Clean wiping cloths
- 28 Equipment/utensils, storage handling
- 39 Approved containers, adequate number, covered, rodent proof, clean
- 41 Disposed of in an approved manner, at approved frequency
- 44 Floors;floor covering installed,constructed as required,good repair,clean

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

1447 **Christian Community Outreach Ministries, Inc.** 2/2/2016 score **90**
22 Maple Avenue **Pass**

- 59 Smoking prohibited, signs posted at each entrance
- 4 Adequate facilities to maintain product temperature, thermometers provided
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 23 Accurate thermometers provided, dish basket, if used
- 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

1410 **Cold Stone Creamery** 2/2/2016 score **92**
28 Backus Aveue **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
- 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.

2507 **Danbury Fair Burger King** 2/29/2016 score **96**
40 Backus Ave. **Fail**

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

1218 **Danbury H.S. Culinary Arts Training** 2/3/2016 score **94**
43 Clapboard Ridge Road **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.
- 44 Floors;floor covering installed,constructed as required,good repair,clean

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934	Danbury High School	2/3/2016	score	98
	43 Clapboard Ridge Road			Pass
	33	Location, installation, maintenance		
	44	Floors;floor covering installed,constructed as required,good repair,clean		
1237	DeLavinia's	3/29/2016	score	98
	2 East Hayestown Road			Pass
	18	Single service articles, storage, dispensing		
2588	Desert Moon Fresh Mexican Food	3/31/2016	score	97
	7 Backus Ave			Pass
	26	Food contact surfaces of utensils & equipment clean		
	27	Non-Food contact surfaces of utensils & equipment clean		
1109	Duchess of Danbury	3/14/2016	score	91
	104 Mill Plain Rd			Pass
	7	Food protected during storage, preparation, display, service and transportation.		
	24	Sanitization rinse(hot water-chemicals)		
	27	Non-Food contact surfaces of utensils & equipment clean		
	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		
	49	Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.		
1266	Dunkin Donuts/ MTS Assoc.	1/5/2016	score	92
	110 Newtown Rd			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.		
	39	Approved containers, adequate number, covered, rodent proof, clean		
	44	Floors;floor covering installed,constructed as required,good repair,clean		
	56	Complete separation from living/sleeping quarters and laundry		

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971 **Dunkin Donuts/ Old Danbury Donuts** 1/6/2016 score **87**

82 Newtown Rd

Pass

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 26 Food contact surfaces of utensils & equipment clean
- 61 Designated Alternate Qualified Food Operator
- 62 Written Documentation of training program
- 25 Clean wiping cloths
- 39 Approved containers, adequate number, covered, rodent proof, clean
- 44 Floors;floor covering installed,constructed as required,good repair,clean

2576 **Einstein's Bagel - WCSU - Sodexo** 1/20/2016 score **96**

181 White St./ Library

Pass

- 8 Food containers stored off floor
- 14 Clean outer clothes, effective hair restraints
- 39 Approved containers, adequate number, covered, rodent proof, clean

2531 **El Bacano Restaurant** 2/23/2016 score **80**

11 Railroad Plac

Pass

- 5 Potentially hazardous food properly thawed
- 8 Food containers stored off floor
- 9 Handling of food minimized
- 18 Single service articles, storage, dispensing
- 26 Food contact surfaces of utensils & equipment clean
- 30 Hot and cold water under pressure, provided as required
- 62 Written Documentation of training program
- 10 Food dispensing utensils properly stored
- 23 Accurate thermometers provided, dish basket, if used
- 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

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- 39 Approved containers, adequate number, covered, rodent proof, clean
- 43 Outer openings protected against entrance of insects/rodents

1187 **El Rancho Mexican Restaurant** 2/23/2016 score **85**
 20 White Street **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 5 Potentially hazardous food properly thawed
- 15 Good hygienic practices, smoking restricted
- 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
- 27 Non-Food contact surfaces of utensils & equipment clean

1584 **Ellsworth Avenue School** 2/17/2016 score **98**
 58 Ellsworth Ave. **Pass**

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

1559 **EMERGENCY SHELTER** 2/9/2016 score **95**
 41 New Street **Pass**

- 8 Food containers stored off floor
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 28 Equipment/utensils, storage handling
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

1367 **Empire of the Incas, The** 3/16/2016 score **82**
 241 Main Street **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.
- 8 Food containers stored off floor
- 9 Handling of food minimized

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- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 10 Food dispensing utensils properly stored
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 25 Clean wiping cloths
- 36 Toilet rooms enclosed with self-closing door
- 37 Proper fixtures provided, good repair, clean
- 41 Disposed of in an approved manner, at approved frequency
- 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

1110 **Ethan Allen Global Corporate Cafeteria** 1/5/2016 score **92**
 21 Lake Avenue Ext **Pass**

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

1543 **EXPRESS FUELS & FOOD MART** 1/4/2016 score **92**
 25 Mill Plain Road **Fail**

- 3 Potentially hazardous food meets temp. reqs. during storage, prep., display, service & transportation Automatic Failure
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 39 Approved containers, adequate number, covered, rodent proof, clean
- 40 Storage areas/rooms, enclosures - properly constructed, clean
- 51 Adequate lighting provided as required
- 51 Adequate lighting provided as required

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1148	Exxon at Danbury Fair Mall	2/29/2016	score	99
	40 Backus Avenue			Pass
	27	Non-Food contact surfaces of utensils & equipment clean		
1165	First Congregational Church	1/6/2016	score	94
	164 Deer Hill Avenue			Pass
	4	Adequate facilities to maintain product temperature, thermometers provided		
	26	Food contact surfaces of utensils & equipment clean		
	17	Non-food contact surfaces, designed, constructed, maintained, installed, located.		
	50	Dustless cleaning methods used, cleaning equipment properly stored.		
1034	Fortune Cookies 188 Inc.	3/15/2016	score	86
	39B Mill Plain Rd			Pass
	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		
	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		
	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.		
1046	Full Belly Deli	2/16/2016	score	98
	56 Padanaram Rd			Pass
	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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1418 **Galapagos Restaurant** 2/22/2016 score **96**
20 Ives Street **Pass**

- 5 Potentially hazardous food properly thawed
- 7 Food protected during storage, preparation, display, service and transportation.

2383 **Gallucci's Catering** 1/12/2016 score **91**
1 Ives St. **Pass**

- 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
- 10 Food dispensing utensils properly stored
- 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

1106 **Gardner Ministries Victory Christian Center** 1/5/2016 score **96**
23 Eden Drive **Pass**

- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 23 Accurate thermometers provided, dish basket, if used
- 27 Non-Food contact surfaces of utensils & equipment clean
- 44 Floors;floor covering installed,constructed as required,good repair,clean

985 **Godiva Chocolatier #156** 2/8/2016 score **97**
7 Backus Ave. **Pass**

- 26 Food contact surfaces of utensils & equipment clean
- 43 Outer openings protected against entrance of insects/rodents

1607 **GRAND CENTURY BUFFET** 3/22/2016 score **80**
1 Padanarum Rd. #81 **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 9 Handling of food minimized
- 16 Food contact surfaces designed, constructed, maintained, installed, located

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- 24 Sanitization rinse(hot water-chemicals)
- 26 Food contact surfaces of utensils & equipment clean
- 61 Designated Alternate Qualified Food Operator
- 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
- 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.

930 **Great Plain School** 3/3/2016 score **97**
 Stadley Rough Rd **Pass**

- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 44 Floors;floor covering installed,constructed as required,good repair,clean

870 **Greater Danbury Irish Cultural Center, Inc.** 1/7/2016 score **93**
 6 Lake Ave. **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 15 Good hygienic practices, smoking restricted
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
- 47 Mats removable, good repair, clean
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

2587 **Green Cube Cafe** 3/17/2016 score **97**
 7 Backus Ave K1022 **Pass**

- 26 Food contact surfaces of utensils & equipment clean
- 44 Floors;floor covering installed,constructed as required,good repair,clean

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1489 **Green Island Chicken & Grill** 1/12/2016 score **96**
216 White Street **Pass**

- 24 Sanitization rinse(hot water-chemicals)
- 33 Location, installation, maintenance
- 44 Floors;floor covering installed,constructed as required,good repair,clean

922 **Hayestown Avenue School** 2/2/2016 score **94**
42 Tamarack Rd **Pass**

- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 26 Food contact surfaces of utensils & equipment clean
- 27 Non-Food contact surfaces of utensils & equipment clean
- 44 Floors;floor covering installed,constructed as required,good repair,clean

2549 **Henry Abbott Technical High School** 2/2/2016 score **84**
21 Hayestown Ave. **Pass**

- 8 Food containers stored off floor
- 15 Good hygienic practices, smoking restricted
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 20 Dishwashing facilities approved design, adequately constructed, maintained, installed, located
- 26 Food contact surfaces of utensils & equipment clean
- 10 Food dispensing utensils properly stored
- 25 Clean wiping cloths
- 27 Non-Food contact surfaces of utensils & equipment clean
- 33 Location, installation, maintenance
- 39 Approved containers, adequate number, covered, rodent proof, clean
- 44 Floors;floor covering installed,constructed as required,good repair,clean

2573 **Hissho Sushi At WCSU** 1/19/2016 score **98**
3 University Blvd **Pass**

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

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Conducted 1/1/2016 to 3/31/2016

1066	Hudson Country Montessori	2/24/2016	score	98
	44a Shelter Rock Road			Pass
	27	Non-Food contact surfaces of utensils & equipment clean		
	44	Floors;floor covering installed,constructed as required,good repair,clean		
1374	Ichiro	1/6/2016	score	85
	69 Newtown Road			Pass
	8	Food containers stored off floor		
	9	Handling of food minimized		
	16	Food contact surfaces designed, constructed, maintained, installed, located		
	26	Food contact surfaces of utensils & equipment clean		
	10	Food dispensing utensils properly stored		
	25	Clean wiping cloths		
	33	Location, installation, maintenance		
	39	Approved containers, adequate number, covered, rodent proof, 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.		
1027	Immaculate H.S. /Assad's Food Serv.	3/16/2016	score	93
	73 Southern Blvd			Pass
	26	Food contact surfaces of utensils & equipment clean		
	14	Clean outer clothes, effective hair restraints		
	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.		
942	Immanuel Lutheran School	2/3/2016	score	95
	18 Clapboard Ridge Rd			Pass
	8	Food containers stored off floor		

News Report by Date
Conducted 1/1/2016 to 3/31/2016

- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 27 Non-Food contact surfaces of utensils & equipment clean
- 28 Equipment/utensils, storage handling

824 **J K's Restaurant** 1/11/2016 score **88**
 126 South Street **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 9 Handling of food minimized
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 24 Sanitization rinse(hot water-chemicals)
- 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
- 39 Approved containers, adequate number, covered, rodent proof, clean

1090 **Jeffrey's Chinese Kitchen** 3/8/2016 score **82**
 7 Pembroke Road **Pass**

- 60 Qualified Food Operator
- 7 Food protected during storage, preparation, display, service and transportation.
- 8 Food containers stored off floor
- 9 Handling of food minimized
- 24 Sanitization rinse(hot water-chemicals)
- 26 Food contact surfaces of utensils & equipment clean
- 61 Designated Alternate Qualified Food Operator
- 62 Written Documentation of training program
- 2 Original container,properly labeled
- 10 Food dispensing utensils properly stored
- 27 Non-Food contact surfaces of utensils & equipment clean

2431 **Kaptein's Corner Deli** 3/7/2016 score **92**
 38 Shelter Rock Rd **Pass**

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

News Report by Date
Conducted 1/1/2016 to 3/31/2016

- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 25 Clean wiping cloths
- 40 Storage areas/rooms, enclosures - properly constructed, clean
- 41 Disposed of in an approved manner, at approved frequency
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

809 **Karl Ehmer Delicatessen** 3/23/2016 score **94**
6 Federal Road **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 25 Clean wiping cloths
- 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.

1473 **Kennedy's Fried Chicken Restaurant** 3/16/2016 score **82**
292 Main Street **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.
- 15 Good hygienic practices, smoking restricted
- 18 Single service articles, storage, dispensing
- 10 Food dispensing utensils properly stored
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 33 Location, installation, maintenance
- 39 Approved containers, adequate number, covered, rodent proof, clean
- 43 Outer openings protected against entrance of insects/rodents
- 46 Floor, wall juncture covered
- 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

News Report by Date
Conducted 1/1/2016 to 3/31/2016

1001	Kentucky Fried Chicken	2/22/2016	score	98
	87-91 North St			Pass
	33	Location, installation, maintenance		
	44	Floors;floor covering installed,constructed as required,good repair,clean		
928	King Street Intermediatemcdonalds	3/22/2016	score	98
	151 South King St			Pass
	39	Approved containers, adequate number, covered, rodent proof, clean		
	49	Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.		
931	King Street Primary School	3/22/2016	score	98
	151 South King St			Pass
	17	Non-food contact surfaces, designed, constructed, maintained, installed, located.		
	44	Floors;floor covering installed,constructed as required,good repair,clean		
1290	Lakeside Pub	1/14/2016	score	89
	31 Hayestown Road			Pass
	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.		
	23	Accurate thermometers provided, dish basket, if used		
	25	Clean wiping cloths		
	27	Non-Food contact surfaces of utensils & equipment clean		
	33	Location, installation, maintenance		
	49	Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.		
1032	Latin Deli & Grocery, LLC	2/24/2016	score	81
	29 Newtown Road			Pass
	7	Food protected during storage, preparation, display, service and transportation.		
	8	Food containers stored off floor		
	9	Handling of food minimized		

News Report by Date
Conducted 1/1/2016 to 3/31/2016

- 15 Good hygienic practices, smoking restricted
- 18 Single service articles, storage, dispensing
- 24 Sanitization rinse(hot water-chemicals)
- 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

2337 **Little Caesars** 3/1/2016 score **99**
72 Newtown Rd. **Pass**

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

2535 **Little Tokyo (Xu's Restaurant LLC)** 2/24/2016 score **91**
7 Backus Ave. # C202) **Pass**

- 24 Sanitization rinse(hot water-chemicals)
- 30 Hot and cold water under pressure, provided as required
- 10 Food dispensing utensils properly stored
- 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.

2309 **Lorenzo's Pizzeria** 2/4/2016 score **92**
34 White St. **Pass**

- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 24 Sanitization rinse(hot water-chemicals)

News Report by Date
Conducted 1/1/2016 to 3/31/2016

- 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

1063 **Los Andes Restaurant** 3/22/2016 score **87**
281 Main St **Pass**

- 5 Potentially hazardous food properly thawed
- 15 Good hygienic practices, smoking restricted
- 24 Sanitization rinse(hot water-chemicals)
- 30 Hot and cold water under pressure, provided as required
- 25 Clean wiping cloths
- 33 Location, installation, maintenance
- 37 Proper fixtures provided, good repair,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

2429 **Lou's Deli & Salads** 2/4/2016 score **78**
39 B Mill Plain Rd. **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
- 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
- 10 Food dispensing utensils properly stored
- 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

News Report by Date
Conducted 1/1/2016 to 3/31/2016

855 **Loyal Order of Moose Lodge - Danbury- #1373** 1/7/2016 score **90**
75 Boulevard Dr. **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
 - 15 Good hygienic practices, smoking restricted
 - 16 Food contact surfaces designed, constructed, maintained, installed, located
 - 42 Presence of insects/rodents
 - 28 Equipment/utensils, storage handling
 - 50 Dustless cleaning methods used, cleaning equipment properly stored.
-

948 **Main Moon** 1/29/2016 score **89**
97 Main St **Pass**

- 15 Good hygienic practices, smoking restricted
 - 26 Food contact surfaces of utensils & equipment clean
 - 2 Original container,properly labeled
 - 14 Clean outer clothes, effective hair restraints
 - 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
 - 25 Clean wiping cloths
 - 27 Non-Food contact surfaces of utensils & equipment clean
 - 33 Location, installation, maintenance
 - 44 Floors;floor covering installed,constructed as required,good repair,clean
-

1563 **MARCELLO'S DELI & CATERING** 1/7/2016 score **83**
76 Lake Ave. **Pass**

- 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
 - 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
 - 33 Location, installation, maintenance
-

News Report by Date
Conducted 1/1/2016 to 3/31/2016

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

1630 **Martino's Pizza Deli** 3/28/2016 score **88**
 184 Great Plain Rd. **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
- 24 Sanitization rinse(hot water-chemicals)
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 27 Non-Food contact surfaces of utensils & equipment clean
- 51 Adequate lighting provided as required
- 55 Establishment and premises free of litter, no insects/rodents harborage, no unnecessary articles

868 **McDonald's #16426** 3/9/2016 score **96**
 3 Padanaram Rd **Pass**

- 7 Food protected during storage, preparation, display, service and transportation.
- 24 Sanitization rinse(hot water-chemicals)

1691 **Mezon Tapas Bar & Restaurant** 2/17/2016 score **85**
 56 Mill Plain Rd. **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 8 Food containers stored off floor
- 15 Good hygienic practices, smoking restricted
- 16 Food contact surfaces designed, constructed, maintained, installed, located

News Report by Date
Conducted 1/1/2016 to 3/31/2016

- 26 Food contact surfaces of utensils & equipment clean
- 14 Clean outer clothes, effective hair restraints
- 25 Clean wiping cloths
- 28 Equipment/utensils, storage handling
- 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.

1342 **Milano's Gourmet Deli** 1/27/2016 score **94**
 101 Mill Plain Road **Pass**

- 26 Food contact surfaces of utensils & equipment clean
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 37 Proper fixtures provided, good repair,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.

2561 **Mima's Meatballs & More** 2/8/2016 score **84**
 7 Backus Ave., B217 **Pass**

- 60 Qualified Food Operator
- 5 Potentially hazardous food properly thawed
- 7 Food protected during storage, preparation, display, service and transportation.
- 61 Designated Alternate Qualified Food Operator
- 62 Written Documentation of training program
- 10 Food dispensing utensils properly stored
- 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.
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

News Report by Date
Conducted 1/1/2016 to 3/31/2016

1479 **Moon Star Chinese Kitchen** 3/23/2016 score **82**
10 Hayestown Avenue **Pass**

- 5 Potentially hazardous food properly thawed
- 8 Food containers stored off floor
- 9 Handling of food minimized
- 15 Good hygienic practices, smoking restricted
- 24 Sanitization rinse(hot water-chemicals)
- 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
- 28 Equipment/utensils, storage handling
- 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.

935 **Morris Street School** 2/17/2016 score **96**
28 Morris Street **Pass**

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

1662 **Nardelli's Grinder Shoppe** 1/19/2016 score **91**
100 Newtown Rd. **Pass**

- 8 Food containers stored off floor
- 15 Good hygienic practices, smoking restricted
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 14 Clean outer clothes, effective hair restraints
- 23 Accurate thermometers provided, dish basket, if used
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

News Report by Date
Conducted 1/1/2016 to 3/31/2016

1128	Nathan's Famous	3/31/2016	score	94
	7 Backus Avenue C207			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.		
840	New Holiday Diner	3/23/2016	score	91
	123 White Street			Pass
	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		
	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.		
2512	New Kai's Place	2/9/2016	score	84
	45 Padanarum Rd., Store#3			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		
	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		
	27	Non-Food contact surfaces of utensils & equipment clean		
	48	Exterior walking, driving surfaces. Good repair,clean		
	50	Dustless cleaning methods used, cleaning equipment properly stored.		
1137	Newtown Road Italian Deli	1/20/2016	score	88
	60 Newtown Road			Pass
	4	Adequate facilities to maintain product temperature, thermometers provided		

News Report by Date
Conducted 1/1/2016 to 3/31/2016

- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 24 Sanitization rinse(hot water-chemicals)
- 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
- 39 Approved containers, adequate number, covered, rodent proof, clean
- 44 Floors;floor covering installed,constructed as required,good repair,clean

1219 **Nico's Pizza & Pasta** 3/16/2016 score **89**

175 Main Street

Pass

- 5 Potentially hazardous food properly thawed
- 7 Food protected during storage, preparation, display, service and transportation.
- 24 Sanitization rinse(hot water-chemicals)
- 10 Food dispensing utensils properly stored
- 25 Clean wiping cloths
- 28 Equipment/utensils, storage handling
- 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.

1080 **No. 1 New Great Wall Inc. Restaurant** 2/12/2016 score **85**

30 Germantown Road

Pass

- 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
- 24 Sanitization rinse(hot water-chemicals)
- 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 1/1/2016 to 3/31/2016

- 39 Approved containers, adequate number, covered, rodent proof, clean
- 41 Disposed of in an approved manner, at approved frequency
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 47 Mats removable, good repair, clean

1221 **Outback Steakhouse - # 0762** 1/8/2016 score **94**
116 Newtown Road **Pass**

- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 25 Clean wiping cloths
- 33 Location, installation, maintenance
- 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.

1667 **Padaminas NY Bakery II, LLC** 1/4/2016 score **89**
58 Main St. **Pass**

- 8 Food containers stored off floor
- 9 Handling of food minimized
- 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.
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
- 47 Mats removable, good repair, clean

1038 **Panchos Tacos, Inc** 1/5/2016 score **89**
145 White Street **Pass**

- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 24 Sanitization rinse(hot water-chemicals)
- 26 Food contact surfaces of utensils & equipment clean
- 14 Clean outer clothes, effective hair restraints
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 25 Clean wiping cloths

News Report by Date
Conducted 1/1/2016 to 3/31/2016

- 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.

1521 **Panda Express #1525** 2/24/2016 score **90**
7 Backus Ave, Spc C204 **Pass**

- 60 Qualified Food Operator
- 24 Sanitization rinse(hot water-chemicals)
- 61 Designated Alternate Qualified Food Operator
- 62 Written Documentation of training program
- 44 Floors;floor covering installed,constructed as required,good repair,clean

2348 **Panera Bread #1578** 3/9/2016 score **93**
5 A Sugar Hollow Rd. **Fail**

- 13 Hand washing facilities provided Automatic Failure
- 9 Handling of food minimized
- 26 Food contact surfaces of utensils & equipment clean
- 27 Non-Food contact surfaces of utensils & equipment clean
- 27 Non-Food contact surfaces of utensils & equipment clean

1638 **Papa John's** 2/25/2016 score **97**
33 Crosby St. **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 27 Non-Food contact surfaces of utensils & equipment clean

927 **Park Avenue School** 3/2/2016 score **98**
Park Avenue **Pass**

- 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.

926 **Pembroke School** 3/24/2016 score **98**
34 1/2 Pembroke Road **Pass**

- 37 Proper fixtures provided, good repair,clean
- 39 Approved containers, adequate number, covered, rodent proof, clean

News Report by Date
Conducted 1/1/2016 to 3/31/2016

1468 **Pho Vietnam Restaurant** 3/28/2016 score **80**
56 Padanaram Road **Pass**

- Food contact surfaces of utensils & equipment clean
- 5 Potentially hazardous food properly thawed
- 7 Food protected during storage, preparation, display, service and transportation.
- 9 Handling of food minimized
- 24 Sanitization rinse(hot water-chemicals)
- 26 Food contact surfaces of utensils & equipment clean
- 61 Designated Alternate Qualified Food Operator
- 2 Original container,properly labeled
- 25 Clean wiping cloths
- 27 Non-Food contact surfaces of utensils & equipment clean
- 28 Equipment/utensils, storage handling
- 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.
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

1505 **Pine Grove Diner** 3/24/2016 score **87**
78 Lake Ave. **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 7 Food protected during storage, preparation, display, service and transportation.
- 15 Good hygienic practices, smoking restricted
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 42 Presence of insects/rodents
- 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
- 55 Establishment and premises free of litter, no insects/rodents harborage, no unnecessary articles

News Report by Date
Conducted 1/1/2016 to 3/31/2016

1014 **Pippa's Sports Cafe** 3/15/2016 score **87**
114 South St **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
- 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
- 37 Proper fixtures provided, good repair,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.

1078 **Red Lobster Restaurants, LLC dba Red Lobster #792** 3/8/2016 score **95**
34 Backus Ave **Pass**

- 24 Sanitization rinse(hot water-chemicals)
- 10 Food dispensing utensils properly stored
- 33 Location, installation, maintenance
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided

921 **Rogers Park Middle School** 3/2/2016 score **98**
Memorial Drive **Pass**

- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 44 Floors;floor covering installed,constructed as required,good repair,clean

1438 **Sabrosura Restaurant** 3/24/2016 score **87**
278 Main Street **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 20 Dishwashing facilities approved design, adequately constructed, maintained, installed, located
- 26 Food contact surfaces of utensils & equipment clean

News Report by Date
Conducted 1/1/2016 to 3/31/2016

- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 28 Equipment/utensils, storage handling
- 37 Proper fixtures provided, good repair,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.
- 50 Dustless cleaning methods used, cleaning equipment properly stored.
- 51 Adequate lighting provided as required

906 **Sacred Heart School/Early Childhood Center** 2/26/2016 score **98**
17 Cottage Street **Pass**

- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 46 Floor, wall juncture covered
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

2378 **Santos Bakery & Deli** 3/2/2016 score **97**
120 Clapboard Ridge Rd. **Pass**

- 24 Sanitization rinse(hot water-chemicals)
- 27 Non-Food contact surfaces of utensils & equipment clean

932 **Shelter Rock School** 2/24/2016 score **98**
2 Crows Nest Road **Pass**

- 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.

1518 **Soho Pizza** 3/2/2016 score **83**
164 White Street **Fail**

- 13 Hand washing facilities provided Automatic Failure
- 34 No cross connection, back siphonage, backflow Automatic Failure
- 7 Food protected during storage, preparation, display, service and transportation.
- 7 Food protected during storage, preparation, display, service and transportation.
- 8 Food containers stored off floor

News Report by Date
Conducted 1/1/2016 to 3/31/2016

- 24 Sanitization rinse(hot water-chemicals)
- 24 Sanitization rinse(hot water-chemicals)
- 62 Written Documentation of training program
- 62 Written Documentation of training program
- 10 Food dispensing utensils properly stored
- 10 Food dispensing utensils properly stored
- 27 Non-Food contact surfaces of utensils & equipment clean
- 27 Non-Food contact surfaces of utensils & equipment clean
- 33 Location, installation, maintenance
- 44 Floors;floor covering installed,constructed as required,good repair,clean

1312 **Sonny Side Up** 2/22/2016 score **90**

45 Padanaram Road, #8

Pass

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 24 Sanitization rinse(hot water-chemicals)
- 26 Food contact surfaces of utensils & equipment clean
- 25 Clean wiping cloths
- 27 Non-Food contact surfaces of utensils & equipment clean
- 33 Location, installation, maintenance
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

924 **South Street School** 2/19/2016 score **94**

129 South 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

975 **Speedy Pizza** 1/6/2016 score **87**

134 West Street

Pass

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 8 Food containers stored off floor

News Report by Date
Conducted 1/1/2016 to 3/31/2016

- 26 Food contact surfaces of utensils & equipment clean
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 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
- 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.

823 **St. Gregory the Great School** 3/16/2016 score **98**
85 Great Plain Road **Pass**

- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 27 Non-Food contact surfaces of utensils & equipment clean

940 **St. Joseph School** 3/16/2016 score **93**
370 Main St **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 26 Food contact surfaces of utensils & equipment clean
- 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.

941 **St. Peter Campus** 2/9/2016 score **98**
98 Main St **Pass**

- 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.

925 **Stadley Rough School** 3/3/2016 score **97**
25 Karen Road **Pass**

- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 46 Floor, wall juncture covered

News Report by Date
Conducted 1/1/2016 to 3/31/2016

2560 **Starbucks Coffee** 3/24/2016 score **97**
109 North St. **Pass**

- 24 Sanitization rinse(hot water-chemicals)
 - 44 Floors;floor covering installed,constructed as required,good repair,clean
-

908 **Stew Leonard's** 2/9/2016 score **90**
99 Federal Rd **Fail**

- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
 - 26 Food contact surfaces of utensils & equipment clean
 - 26 Food contact surfaces of utensils & equipment clean
 - 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
 - 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
 - 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.
 - 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.
-

829 **Stop & Shop / Lake Ave #644** 1/12/2016 score **89**
44-46 Lake Avenue Ext. **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
 - 4 Adequate facilities to maintain product temperature, thermometers provided
 - 16 Food contact surfaces designed, constructed, maintained, installed, located
 - 16 Food contact surfaces designed, constructed, maintained, installed, located
 - 20 Dishwashing facilities approved design, adequately constructed, maintained, installed, located
 - 20 Dishwashing facilities approved design, adequately constructed, maintained, installed, located
 - 61 Designated Alternate Qualified Food Operator
 - 61 Designated Alternate Qualified Food Operator
-

News Report by Date
Conducted 1/1/2016 to 3/31/2016

- 41 Disposed of in an approved manner, at approved frequency
- 41 Disposed of in an approved manner, at approved frequency
- 44 Floors;floor covering installed,constructed as required,good repair,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.
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

902 **Subway- Newtown Rd** 1/8/2016 score **94**
61 Newtown Rd. **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 62 Written Documentation of training program
- 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.

2514 **Subway- Pocono Lane** 1/5/2016 score **93**
1 Pocono Lane. **Pass**

- 26 Food contact surfaces of utensils & equipment clean
- 61 Designated Alternate Qualified Food Operator
- 62 Written Documentation of training program
- 39 Approved containers, adequate number, covered, rodent proof, clean

1035 **Taco Bell - # 28960** 1/19/2016 score **92**
84 Newtown Rd **Pass**

- 15 Good hygienic practices, smoking restricted
- 18 Single service articles, storage, dispensing
- 62 Written Documentation of training program
- 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

News Report by Date
Conducted 1/1/2016 to 3/31/2016

847 **Tivoli Pizza & Trattoria** 1/4/2016 score **91**
79 Newtown Road **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
- 24 Sanitization rinse(hot water-chemicals)
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 39 Approved containers, adequate number, covered, rodent proof, clean
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

893 **TK's American Cafe** 1/26/2016 score **82**
255 White St **Fail**

- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
- 13 Hand washing facilities provided Automatic Failure
- 4 Adequate facilities to maintain product temperature, thermometers provided
- 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
- 26 Food contact surfaces of utensils & equipment clean
- 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
- 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
- 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.

News Report by Date
Conducted 1/1/2016 to 3/31/2016

51 Adequate lighting provided as required

1286 **Trader Joe's #525** 3/21/2016 score **97**
113-115 Mill Plain Road **Pass**

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

27 Non-Food contact surfaces of utensils & equipment clean

996 **Two Steps Downtown Grille** 3/1/2016 score **84**
5 Ives St **Pass**

5 Potentially hazardous food properly thawed

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

9 Handling of food minimized

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.

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.

50 Dustless cleaning methods used, cleaning equipment properly stored.

1058 **Uncle Al's Cafe** 3/30/2016 score **95**
26 1/2 Thorpe ST **Pass**

15 Good hygienic practices, smoking restricted

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

1083 **Walgreens #3523** 2/1/2016 score **97**
75 Main St **Pass**

27 Non-Food contact surfaces of utensils & equipment clean

44 Floors;floor covering installed,constructed as required,good repair,clean

News Report by Date
Conducted 1/1/2016 to 3/31/2016

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

1486 **WCSU/Westside Cafe (Sodexo)** 1/19/2016 score **92**
3 University Blvd **Pass**

- 9 Handling of food minimized
- 26 Food contact surfaces of utensils & equipment clean
- 10 Food dispensing utensils properly stored
- 23 Accurate thermometers provided, dish basket, if used
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

1469 **Western CT Academy of International Studies** 3/15/2016 score **98**
201 University Boulevard **Pass**

- 28 Equipment/utensils, storage handing
- 44 Floors;floor covering installed,constructed as required,good repair,clean

2427 **Westside Middle School Academy** 3/1/2016 score **98**
1 School Ridge Rd. **Pass**

- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 46 Floor, wall juncture covered
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

2388 **Whole Foods Market** 2/29/2016 score **95**
5C Sugar Hollow Rd. **Pass**

- 9 Handling of food minimized
- 27 Non-Food contact surfaces of utensils & equipment clean
- 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