

Danbury Food Service

Conducted 8/1/12 to 8/31/12

Bambu Restaurant

Scor **90**

39 Lake Ave. Ext.

- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 15 Good hygienic practices, smoking restricted

Cerveira's Pizza & More

Scor **83**

186 Osborne St

- 3 Potentially hazardous food meets temp. reqs. during storage, prep., display, service & transportation Automatic Failure
- 26 Food contact surfaces of utensils & equipment clean
- 61 Designated Alternate Qualified Food Operator
- 62 Written Documentation of training program
- 13 Hand washing facilities provided Automatic Failure

Delicious Bread Bakery

Scor **90**

35 White St.

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

Della Francesca

Scor **89**

35 Lake Ave Ext

- 7 Food protected during storage, preparation, display, service and transportation.
- 4 Adequate facilities to maintain product temperature, thermometers provided
- 42 Presence of insects/rodents

Dragon Chen

Scor **88**

132 West Street

- 42 Presence of insects/rodents
- 24 Sanitization rinse(hot water-chemicals)

Dunkin Donuts/ Danbury Donuts

Scor **90**

16-18 Hayestown

- 9 Handling of food minimized
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 62 Written Documentation of training program

Dunkin Donuts/ MTS Assoc.Scor **95**

407- N. Main Street

- 15 Good hygienic practices, smoking restricted
- 16 Food contact surfaces designed, constructed, maintained, installed, located

El Sabor EcuatorianoScor **87**

11 Railroad Place

- 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
- 26 Food contact surfaces of utensils & equipment clean
- 62 Written Documentation of training program

Ethan Allen HotelScor **87**

21 Lake Ave. Ext

- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
- 26 Food contact surfaces of utensils & equipment clean

EXPRESS FUELS & FOOD MARTScor **86**

25 Mill Plain Road

- 11 Toxic items properly stored, labeled, used Automatic Failure
- 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

Frank GroceriesScor **96**

52 White Street

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

Full Belly DeliScor **95**

56 Padanaram Rd

- 26 Food contact surfaces of utensils & equipment clean

Galapagos RestaurantScor **92**

20 Ives Street

- 9 Handling of food minimized

Good Taste Chinese RestaurantScor **66**

247 Main Street

- 11 Toxic items properly stored, labeled, used Automatic Failure
- 5 Potentially hazardous food properly thawed
- 42 Presence of insects/rodents
- 9 Handling of food minimized
- 26 Food contact surfaces of utensils & equipment clean
- 34 No cross connection, back siphonage, backflow Automatic Failure
- 7 Food protected during storage, preparation, display, service and transportation.

Hanna's Mideastern RestaurantScor **93**

72 Lake Ave

- 9 Handling of food minimized
- 16 Food contact surfaces designed, constructed, maintained, installed, located

Ki Asian Bistro & SushiScor **93**

7 Eagle Rd.

- 59 Seats 75 or more: Non-smoking area provided, sign(s) posted at entrance(s), smoking area indicated by sign(s).
- 4 Adequate facilities to maintain product temperature, thermometers provided
- 16 Food contact surfaces designed, constructed, maintained, installed, located

Lakeside CafeScor **94**

31 Hayestown Road

- 9 Handling of food minimized
- 16 Food contact surfaces designed, constructed, maintained, installed, located

Lebanon American ClubScor **95**

22 West St

- 26 Food contact surfaces of utensils & equipment clean
- 62 Written Documentation of training program

Los Andes RestaurantScor **79**

281 Main St

- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 26 Food contact surfaces of utensils & equipment clean
- 42 Presence of insects/rodents
- 62 Written Documentation of training program

- 11 Toxic items properly stored, labeled, used Automatic Failure
- 13 Hand washing facilities provided Automatic Failure

Main Street Diner Scor **86**

14 Main Street

- 7 Food protected during storage, preparation, display, service and transportation.
- 9 Handling of food minimized
- 62 Written Documentation of training program
- 61 Designated Alternate Qualified Food Operator
- 15 Good hygienic practices, smoking restricted

Milano's Gourmet Deli Scor **84**

101 Mill Plain Road

- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 61 Designated Alternate Qualified Food Operator
- 26 Food contact surfaces of utensils & equipment clean
- 15 Good hygienic practices, smoking restricted
- 4 Adequate facilities to maintain product temperature, thermometers provided
- 42 Presence of insects/rodents

Minas Carne & Deli Scor **86**

36 Osborne Street

- 7 Food protected during storage, preparation, display, service and transportation.
- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
- 26 Food contact surfaces of utensils & equipment clean
- 61 Designated Alternate Qualified Food Operator
- 24 Sanitization rinse(hot water-chemicals)
- 26 Food contact surfaces of utensils & equipment clean
- 7 Food protected during storage, preparation, display, service and transportation.
- 24 Sanitization rinse(hot water-chemicals)
- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
- 60 Qualified Food Operator

Molly Darcy's, Inc. Scor **84**

39A Mill Plain Rd

- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 9 Handling of food minimized
- 7 Food protected during storage, preparation, display, service and transportation.

Panda House Scor **84**

93 Mill Plain Rd

- 5 Potentially hazardous food properly thawed
- 42 Presence of insects/rodents
- 26 Food contact surfaces of utensils & equipment clean
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 15 Good hygienic practices, smoking restricted

Parrilla Bar & Restaurant Scor **97**

301 Main St.

- 62 Written Documentation of training program

Prespa Restaurant Scor **82**

46 Mill Plain Road

- 61 Designated Alternate Qualified Food Operator
- 42 Presence of insects/rodents
- 26 Food contact surfaces of utensils & equipment clean
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 9 Handling of food minimized
- 62 Written Documentation of training program

Subway/Mill Plain Scor **87**

73 Mill Plain Rd

- 61 Designated Alternate Qualified Food Operator
- 60 Qualified Food Operator
- 62 Written Documentation of training program
- 9 Handling of food minimized