

News Report by Date  
Conducted 1/1/2020 to 1/31/2020

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2686 **AMG Retail I LLC #529** 1/8/2020 score **92**  
90 West Street **Pass**

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- 8 Food containers stored off floor
  - 15 Good hygienic practices, smoking restricted
  - 18 Single service articles, storage, dispensing
  - 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
  - 25 Clean wiping cloths
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2690 **Brazas Market & Churrasqueira** 1/23/2020 score **91**  
51 liberty St. **Pass**

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- 7 Food protected during storage, preparation, display, service and transportation.
  - 9 Handling of food minimized
  - 42 Presence of insects/rodents
  - 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
  - 44 Floors;floor covering installed,constructed as required,good repair,clean
  - 54 Rooms adequate, clean, adequate lockers provided, facilities clean
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1109 **Duchess of Danbury** 1/9/2020 score **72**  
104 Mill Plain Rd **Fail**

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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
  - 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)
  - 26 Food contact surfaces of utensils & equipment clean
  - 30 Hot and cold water under pressure, provided as required
  - 62 Written Documentation of training program
  - 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
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- 23 Accurate thermometers provided, dish basket, if used
- 27 Non-Food contact surfaces of utensils & equipment clean
- 33 Location, installation, maintenance

1250 **Dunkin Donuts/ MTS Assoc.** 1/10/2020 score **93**  
 407-409 N. Main Street **Pass**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 15 Good hygienic practices, smoking restricted
- 24 Sanitization rinse(hot water-chemicals)
- 25 Clean wiping cloths

1473 **Kennedy's Fried Chicken Restaurant** 1/6/2020 score **70**  
 292 Main Street **Fail**

- 11 Toxic items properly stored, labeled, used Automatic Failure
- 13 Hand washing facilities provided Automatic Failure
- 13 Hand washing facilities provided Automatic Failure
- 34 No cross connection, back siphonage, backflow Automatic Failure
- 60 Qualified Food Operator
- 60 Qualified Food Operator
- 4 Adequate facilities to maintain product temperature, thermometers provided
- 7 Food protected during storage, preparation, display, service and transportation.
- 9 Handling of food minimized
- 15 Good hygienic practices, smoking restricted
- 26 Food contact surfaces of utensils & equipment clean
- 26 Food contact surfaces of utensils & equipment clean
- 42 Presence of insects/rodents
- 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.

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- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
- 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.
- 51 Adequate lighting provided as required

928 **King Street Intermediate** 1/28/2020 score **97**  
151 South King St **Pass**

- 62 Written Documentation of training program
- 25 Clean wiping cloths

2535 **Little Tokyo ( Xu's Restaurant LLC)** 1/27/2020 score **85**  
7 Backus Ave. # C202) **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
- 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.
- 27 Non-Food contact surfaces of utensils & equipment clean
- 28 Equipment/utensils, storage handling
- 44 Floors;floor covering installed,constructed as required,good repair,clean

1221 **Outback Steakhouse - # 0762** 1/28/2020 score **74**  
116 Newtown Road **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
- 7 Food protected during storage, preparation, display, service and transportation.

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- 15 Good hygienic practices, smoking restricted
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 24 Sanitization rinse(hot water-chemicals)
- 26 Food contact surfaces of utensils & equipment clean
- 62 Written Documentation of training program
- 25 Clean wiping cloths
- 27 Non-Food contact surfaces of utensils & equipment clean
- 43 Outer openings protected against entrance of insects/rodents
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

932 **Shelter Rock School** 1/27/2020 score **84**  
2 Crows Nest Road **Pass**

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

2578 **West Side Deli** 1/10/2020 score **74**  
101 Mill Plain Rd. **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
- 15 Good hygienic practices, smoking restricted
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 24 Sanitization rinse(hot water-chemicals)

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