

**Town of New Milford
Health Department
Food Inspection Scores**

1st & 10 Sports Bar & Grill

6/6/2018 Routine Inspection

507 Danbury Road

Score: 92 **PASS**

- 2 Sources of food: original container, properly labeled
 - 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
 - 36 Toilet rooms enclosed with self-closing door
-

1 Twenty-Two

5/23/2018 Routine Inspection

122 Litchfield Road

Score: 88 **PASS**

- 7 Food protected during storage, preparation, display, service & transportation
 - 8 Food containers stored off floor
 - 9 Handling of food minimized
 - 10 Food dispensing utensils properly stored
 - 26 Food-contact surfaces of utensils & equipment clean
 - 27 Nonfood-contact surfaces of utensils & equipment clean
 - 33 Plumbing: location, installation, maintenance
 - 36 Toilet rooms enclosed with self-closing door
 - 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.
-

202 Tavern

6/14/2018 Routine Inspection

295 New Milford Turnpike-New Preston

Score: 94 **PASS**

- 2 Sources of food: Original container, properly labeled
 - 9 Handling of food minimized
 - 16 Food-contact surfaces designed, constructed, maintained, installed, located
 - 43 Outer openings protected against entrance of insects/rodents
-

The Abbey Restaurant

4/4/2018 Routine Inspection

132 Danbury Road

Score: 96 **PASS**

- 5 Potentially hazardous food properly thawed
 - 8 Food containers stored off floor
-

Alfredo's

3/19/2018 Routine Inspection

651 Kent Road

Score: 94 **PASS**

- 7 Food protected during storage, preparation, display, service & transportation
 - 25 Clean wiping cloths
 - 27 Nonfood-contact surfaces of utensils & equipment clean
 - 30 Hot and cold water under pressure, provided as required
-

All Aboard Pizzeria

4/6/2018 Routine Inspection

14 Railroad Street

Score: 92 **PASS**

- 7 Food protected during storage, preparation, display, service & transportation
 - 8 Food containers stored off floor
 - 10 Food dispensing utensils properly stored
 - 26 Food-contact surfaces of utensils & equipment clean
 - 30 Hot and cold water under pressure, provided as required
 - 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, Tissue waste receptacles provided
-

Alpenhaus

1/24/2018 Routine Inspection

59 Bank Street

Score: 90 **PASS**

- 2 Sources of food: Original container, properly labeled
 - 4 Adequate facilities to maintain product temperature, thermometers provided
 - 7 Food protected during storage, preparation, display, service & Transportation
 - 10 Food dispensing utensils properly stored
 - 24 Sanitization rinse (hot water-chemical)
 - 62 Written documentation of training program
-

Arion Singing Society

8/23/2016 Routine Inspection

411 Danbury Road

Score: 98 **PASS**

- 28 Food-contact surfaces of utensils & equipment clean
-

Bad Dream Brewing

5/21/2018 Pre-operational Inspection

116 Danbury Road

Score: 100 **PASS****Bank Street Movie Theater**

10/21/2017 Routine Inspection

46 Bank Street

Score: 95 **PASS**

- 15 Good hygienic practices, smoking restricted
 - 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
 - 49 Walls, ceilings attached, equipment properly constructed, good repair, clean. Wall & ceiling Surfaces as required.
-

Big Y Supermarket

7/14/2018 Routine Inspection

1 Kent Road

Score: 97 **PASS**

- 4 Adequate facilities to maintain product temperature, thermometers provided
 - 38 Handwashing accessories provided
-

Bonnie Manning Catering

1/13/2017 Routine Inspection

299 Kent Road

Score: 96 **PASS**

- 7 Food protected during storage, preparation, display, service
And transportation
 - 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
-

Bravo NY Pizza

2/16/2018 Routine Inspection

358 Danbury Road

Score: 93 **PASS**

- 3 Potentially hazardous food meets temperature requirements during storage, preparation, display,
Service and transportation
 - 10 Food dispensing utensils properly stored
 - 62 Written documentation of training program
-

Brickhouse Pizza & Restaurant

5/9/2018 Routine Inspection

33 Danbury Road

Score: 96 **PASS**

- 7 Food protected during storage, preparation, display, service
And transportation
 - 10 Food dispensing utensils properly stored
 - 47 Mats removable, good repair, clean
-

Bulls Bridge Golf Club

6/29/2018 Routine Inspection

71 Bulls Bridge Road

Score: 95 **PASS**

- 8 Food containers stored off floor
 - 42 Vermin Control: No insects/rodents present
 - 43 Outer openings protected against entrance of insects/rodents
-

Burger King

5/31/2018 Routine Inspection

125 Danbury Road

Score: 99 **PASS**

- 25 Clean wiping cloths
-

Café on the Green

2/19/2018 Routine Inspection

5 Kirby Rd-Washington

Score: 94 **PASS**

- 4 Adequate facilities to maintain product temperature, thermometers provided
 - 8 Food containers stored off the floor
 - 10 Food dispensing utensils properly stored
 - 40 Garbage/rubbish storage area/rooms, enclosures-properly constructed, clean
-

Candlewood Valley Country Club

9/23/2017 Routine Inspection

401 Danbury Road

Score: 100 **PASS**

Candlewood Valley Health & Rehab

6/20/2018 Routine Inspection

30 Park Lane East

Score: 92 **PASS**

- 7 Food protected during storage, preparation, display, service and transportation
 - 24 Sanitization rinse (hot water – chemical)
 - 26 Food-contact surfaces of utensils & equipment clean
 - 42 Presence of insects/rodents
-

Canterbury School

11/6/2017 Routine Inspection

101 Aspetuck Avenue

Score: 94 **PASS**

- 4 Adequate facilities to maintain product temperature, thermometers provided
 - 10 Food dispensing utensils properly stored
 - 27 Nonfood-contact surfaces of utensils & equipment clean
 - 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
-

Canterbury Ice Rink

2/6/2018 Routine Inspection

Elkington Farm Road

Score: 100 **PASS****Carvel Ice Cream**

11/26/2017 Routine Inspection

14 Danbury Road

Score: 94 **PASS**

- 8 Food containers stored off floor
 - 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
 - 27 Nonfood-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
-

The Children's Center

6/20/2018 Routine Inspection

11A Aspetuck Avenue

Score: 98 **PASS**

- 7 Food protected during storage, preparation, display, service & transportation
-

Clamp's Stand

4/26/2018 Preoperational inspection

518 Litchfield Road

Score: 100 **PASS****Cobblestones American Grille**

6/8/2018 Preoperational Inspection

40 Danbury Road

Score: 97 **PASS**

- 36 Toilet rooms enclosed with self-closing door
 - 37 Proper fixtures provided, good repair, clean
 - 46 Floor, wall juncture covered
 - 51 Adequate lighting provided as required
-

Commons Café

2/9/2018 Routine Inspection

81 Sabbaday Lane-Washington

Score: 96 **PASS**

- 26 Food-contact surfaces of utensils & equipment clean
 - 33 Plumbing: location, installation, maintenance
 - 37 Toilet facilities: proper fixtures provided, good repair, clean
-

Community Culinary School

2/6/2018 Routine Inspection

7 Whittlesey Avenue

Score: 100 **PASS****Community Table Restaurant**

5/22/2018 Routine Inspection

223 New Milford Turnpike-New Preston

Score: 99 **PASS**

- 33 Plumbing-location, installation, maintenance
-

The Cookhouse

5/15/2018 Routine Inspection

31 Danbury Road

Score: 94 **PASS**

- 7 Food protected during storage, preparation, display, service
And transportation
 - 10 Food dispensing utensils properly stored
 - 50 Dustless cleaning methods used, cleaning equipment properly stored
 - 62 Written documentation of training program
-

Cumberland Farms

4/11/2018 Routine Inspection

376 Danbury Road

Score: 100 **PASS****Dagwoods**

5/22/2018 Pre-Operational Inspection

300 Kent Road

Score: 99 **PASS**

- 27 Nonfood-contact surfaces of utensils & equipment clean
-

Devereux Glenholme School

2/9/2018 Routine Inspection

81 Sabbaday Lane-Washington

Score: 96 **PASS**

- 8 Food containers stored off floor
 - 22 Wash water clean, proper temperature
 - 43 Outer openings protected against entrance of insects/rodents
-

Dinerluxe

5/2/2018 Routine Inspection

108 Danbury Road

Score: 91 **PASS**

- 3 Potentially hazardous food meets temperature requirements during storage, preparation
Display, service and transportation (**corrected on site**)
 - 10 Food dispensing utensils properly stored
 - 24 Sanitization rinse (hot water-chemical)
 - 25 Clean wiping cloths
 - 47 Mats removable, good repair, clean
-

Dunkin Donuts

4/11/2018 Routine Inspection

12 Danbury Road

Score: 95 **PASS**

- 4 Adequate facilities to maintain product temperature, thermometers provided
 - 7 Food protected during storage, preparation, display, service & transportation
 - 10 food dispensing utensils properly stored
-

Dunkin Donuts

6/29/2018 Routine Inspection

163 Danbury Road

Score: 98 **PASSED**

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

Dunkin Donuts

4/11/2018 Routine Inspection

370 Danbury Road

Score: 97 **PASS**

- 4 Adequate facilities to maintain product temperature, thermometers provided
 - 44 Floors: floor covering installed, constructed as required, good repair, clean
-

Dunkin Donuts

4/18/2018 Routine Inspection

4 East Street

Score: 94 **PASS**

- 4 Adequate facilities to maintain product temperatures, thermometers provided
 - 27 Nonfood-contact surfaces of utensils & equipment clean
 - 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, Tissue waste receptacles provided
 - 42 Presence of insects/rodents
-

Dunkin Donuts

2/19/2018 Re-inspection

89 Park Lane

Score: 93 **PASSED**

- 1 Approved source, wholesome, nonadulterated
 - 26 Food-contact surfaces of utensils & equipment clean
 - 50 Dustless cleaning methods used, cleaning equipment properly stored
-

El Coyote

4/20/2018 Routine Inspection

129 Danbury Road

Score: 91 **PASS**

- 5 Potentially hazardous food properly thawed
 - 7 Food protected during storage, preparation, display, service
And transportation
 - 10 Food dispensing utensils properly stored
 - 28 Equipment/utensils, storage, handling
 - 47 Mats removable, good repair, clean
 - 50 Dustless cleaning methods used, cleaning equipment properly stored
 - 55 Establishment and premises free of litter, no insect/rodent harborage, no necessary articles
-

Executive Cuisine

6/25/2018 Routine Inspection

Score: 92 **PASS**

12 Elm Street

- 9 Handling of food minimized
 - 10 Food dispensing utensils properly stored
 - 24 Sanitization rinse (hot water-chemical)
 - 28 Equipment/utensils, storage, handling
 - 49 Walls, ceilings attached, equipment properly constructed, good repair, clean. Wall & ceiling Surfaces as required
 - 55 Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles
-

Faith Academy

3/5/2018 Routine Inspection

Score: 99 **PASS**

600 Danbury Road

- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided
Tissue waste receptacles provided
-

Farmers & Cook

1/21/2017 Routine Inspection

Score: 97 **PASS**

9 Main Street-New Preston

- 7 Food protected during storage, preparation, display,
Service & transportation
 - 17 Nonfood-contact surfaces designed, constructed, maintained,
Installed, located
-

Fast Eddie's Billiards

10/22/2017 Routine Inspection

Score: 92 **PASS**

46 Old State Road

- 7 Food-protected during storage, preparation, display, service & transportation
 - 8 Food containers stored off floor
 - 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
 - 18 Single service articles, storage, dispensing
 - 23 Accurate thermometers provided, dish basket, if used
 - 25 Clean wiping cloths
 - 52 room free of steam, smoke odors
-

Five Guys Burger & Fries

6/26/2018 Re-inspection

Score: 98 **PASS**

166 Danbury Road

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

Food Mart

1/15/2018 Routine Inspection

Score: 96 **PASS**

31 Bridge Street

- 4 Adequate facilities to maintain product temperature, thermometers provided
 - 18 Single service articles, storage, dispensing
-

Gaylordsville Diner

5/24/2018 Re - Inspection

3 George Washington Plaza

Score: 94 **PASS**

- 9 Handling of Food minimized
 - 10 Food dispensing utensils properly stored
 - 33 Plumbing: 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.
-

Great Wall

5/18/2018 Routine Inspection

40C Danbury Road

Score: 94 **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
 - 39 Approved garbage/rubbish containers, adequate number, covered, rodent proof, clean
 - 50 Dustless cleaning methods used, cleaning equipment properly stored
-

The Green Granary

5/23/2018 Routine Inspection

84 Railroad Street

Score: 92 **PASS**

- 7 Food protected during storage, preparation, display, service & transportation
 - 10 Food dispensing utensils properly stored
 - 24 Sanitization rinse (hot water-chemical)
 - 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 and ceiling surfaces as required
-

The Gunnery School

6/16/2017 Re-inspection

99 Green Hill Rd-Washington

Score: 100 **PASS****G. W. Tavern**

1/20/2018 Routine Inspection

20 Bee Brook Rd-Washington

Score: 83 **PASS**

- 2 Sources of food: Original container, properly labeled
 - 3 Potentially hazardous food meats temperature requirements during storage Preparation, display, service & transportation (corrected on site)
 - 4 Adequate facilities to maintain product temperature, thermometers provided
 - 7 Food protected during storage, preparation, display, service & transportation
 - 9 Handling of food minimized
 - 15 Good hygienic practices
 - 47 Mats removable, good repair, clean
 - 50 Dustless cleaning methods used, cleaning equipment properly stored
 - 61 No Designated Alternate
-

Hidden Valley Eatery

1/20/2018 Routine Inspection

88 Bee Brook Rd-Washington

Score: 92 **PASS**

- 2 Sources of food: original container, properly labeled
 - 3 Potentially hazardous food meets temperature requirements during storage, preparation
Display, service & transportation (corrected on site)
 - 9 Handling of food minimized
 - 47 Mats removable, good repair, clean
-

Hill & Plain School

2/9/2018 Routine Inspection

60 Old Town Park Road

Score: 99 **PASS**

- 33 Plumbing: location, installation, maintenance
-

Holiday Restaurant

4/25/2018 Routine Inspection

1 Kent Road

Score: 87 **PASS**

- 4 Adequate facilities to maintain product temperature, thermometers required
 - 7 Food protected during storage, preparation, display,
Service and transportation
 - 16 Food-contact surfaces designed, constructed, maintained, installed, located
 - 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
 - 24 Sanitization rinse(hot water-chemical)
 - 26 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
-

Home Buffet

3/30/2018 Routine Inspection

24 Railroad Street

Score: 88 **PASS**

- 7 Food protected during storage, preparation, display, service & transportation
 - 8 Food containers stored off floor
 - 9 Handling of food minimized
 - 10 Food dispensing utensils properly stored
 - 16 Food-contact surfaces designed, constructed, maintained, installed, located
 - 26 Food-contact surfaces of utensils & equipment clean
 - 49 Walls, ceilings attached, equipment properly constructed, good repair, clean. Wall & ceiling surfaces as
required.
 - 50 Dustless cleaning methods used, cleaning equipment properly stored
 - 55 Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles
-

Il Colosseo Restaurant

5/22/2018 Routine Inspection

38 Park Lane

Score: 92 **PASS**

- 2 Original container, properly labeled
- 4 Adequate facilities to maintain product temperature, thermometers provided
- 7 Food protected during storage, preparation, display, service
And transportation
- 10 Food dispensing utensils properly stored
- 28 Equipment/utensils, storage, handling
- 49 Walls, ceilings attached, equipment properly constructed, good repair, clean. Wall & ceiling surfaces as
required

The Iron Rail

5/9/18 Routine Inspection

10 Railroad Street

Score: 94 **PASS**

- 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
 - 26 Food-contact surfaces of utensils & equipment clean
 - 27 Nonfood-contact surfaces of utensils & equipment clean
 - 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided,
Tissue waste receptacles provided
 - 43 Outer openings protected against entrance of insects/rodents
-

Italia Mia

5/10/2018 Re-inspection

223 Danbury Road

Score: 100 **PASS**

J&C Snack Shack

5/18/2018 Routine Inspection

46 Danbury Road

Score: 98 **PASS**

- 24 Sanitization rinse (hot water – chemical)
-

Joey's Restaurant & Seafood

4/24/2018 Routine Inspection

118 Danbury Road

Score: 94 **PASS**

- 7 Food protected during storage, preparation, display,
Service and transportation
 - 30 Hot and Cold water under pressure, provided as required
 - 62 Written documentation of training program
-

Johanna's

3/31/2018 Routine Inspection

47 Main Street

Score: 92 **PASS**

- 7 Food protected during storage, preparation, display,
Service and transportation
 - 13 Handwashing facilities provided, hands washed, clean **(CORRECTED ON SITE)**
 - 16 Food-contact surfaces designed, constructed, maintained, installed, located
-

John's Best Pizza

6/25/2018 Routine Inspection

131 Danbury Road

Score: 89 **PASS**

- 7 Food protected during storage, preparation, display, service & transportation
 - 9 Handling of food minimized
 - 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
 - 24 Sanitization rinse (hot water-chemical)
 - 25 Clean wiping cloths
 - 26 Food-contact surfaces of utensils & equipment clean
 - 28 Equipment/utensils, storage, handling
-

Jo Jo's Deli

7/12/2018 Re-inspection

39 Park Lane

Score: 85 **PASS**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 16 Food-contact surfaces designed, constructed, maintained, installed, located
- 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
- 24 Sanitization rinse (hot water-chemical)
- 26 Food-contact surfaces of utensils & equipment clean
- 27 Nonfood-contact surfaces of utensils & equipment clean
- 33 Plumbing location, installation, maintenance
- 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
- 55 Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles

Kumo

5/29/2018 Re-inspection

166 Danbury Road

Score: 98 **PASS**

- 9 Handling of food minimized

La Piccolina

7/10/2018 Routine Inspection

27 Main Street

Score: 91 **PASS**

- 5 Potentially hazardous food properly thawed
- 7 Food protected during storage, preparation, display, service & transportation
- 10 Food dispensing utensils properly stored
- 24 Sanitization rinse (hot water-chemical)
- 28 Equipment/utensils, storage, handling

Loaves & Fishes

5/23/2018 Routine Inspection

40 Main Street

Score: 100 **PASS****Lucia**

3/30/2018 Routine Inspection

51 Bank Street

Score: 90 **PASS**

- 2 Original container, properly stored
- 4 Adequate facilities to maintain product temperature, thermometers provided
- 9 Handling of food minimized
- 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
- 25 Clean wiping cloths
- 27 Nonfood-contact surfaces of utensils & equipment clean
- 38 Suitable hand cleaner & 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
- 37 Proper fixtures provided, good repair, clean

Marbledale Market & Deli

4/4/2018 Routine Inspection

210 New Milford Turnpike

Score: 100 **PASS**

Marty's

7/14/2018 Routine Inspection

4 Green Hill Rd-Washington

Score: 98 **PASS**

- 25 Clean wiping cloths
 - 55 Establishment and premises free of litter, no insect/rodent harborage, no Unnecessary articles
-

Mayflower Grace

7/14/2018 Routine Inspection

118 Woodbury Rd-Washington

Score: 94 **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
 - 38 Handwashing accessories provided
 - 39 Approved garbage/rubbish containers, adequate number, covered, rodent proof, clean
-

McDonald's

5/2/2018 Routine Inspection

48 Danbury Road

Score: 96 **PASS**

- 7 Food protected during storage, preparation, display, service And transportation
 - 26 Food-contact surfaces of utensils & equipment clean
-

Midway Market & Deli

4/25/2018 Routine Inspection

88 Park Lane

Score: 95 **PASS**

- 8 Food containers stored off floor
 - 27 Nonfood-contact surfaces of utensils & equipment clean
 - 32 Proper disposal of waste water
 - 49 Walls, ceilings attached, equipment properly constructed, good repair, clean. Wall & ceiling surfaces as required
-

Natural Marketplace

5/31/2018 Routine Inspection

10 Bank Street

Score: 100 **PASS****Nejaime Wine & Spirits**

5/31/2018 Routine Inspection

164 Danbury Road

Score: 98 **PASS**

- 36 Toilet rooms enclosed with self-closing door
 - 44 Floors: floor covering installed, constructed as required, good repair, clean
-

New Country Deli Store

5/29/2018 Pre-Operational Inspection

1 RiverView Rd-Gaylordsville

Score: 98 **PASS**

- 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
 - 36 Toilet rooms enclosed with self-closing door
 - 37 Proper fixtures provided, good repair, clean
-

New Main Moon

6/27/2018 Re-inspection

27 Main Street

Score: 92 **PASS**

- 7 Food protected during storage, preparation, display, service & transportation
 - 15 Good hygienic practices, smoking restricted
 - 27 Nonfood-contact surfaces of utensils & equipment clean
 - 28 Equipment/utensils, storage, handling
 - 44 Floors: floor covering installed, constructed as required, good repair, clean
 - 55 Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles
-

New Milford High School

2/9/2018 Routine Inspection

388 Danbury Road

Score: 99 **PASS**

- 33 Plumbing: location, installation, maintenance
-

New Milford Hospital

7/11/2018 Routine Inspection

21 Elm Street

Score: 94 **FAIL**

- 3 Potentially hazardous food meets temperature requirements during storage, Preparation, display, service and transportation (**AUTOMATIC FAILURE**)
 - 10 Food dispensing utensils properly stored
 - 14 Cleanliness of personnel: clean outer clothes, effective hair restraints
-

New Milford Fitness & Aquatics

11/4/2017 Routine Inspection

130 Grove Street

Score: 96 **PASS**

- 16 Food-contact surfaces designed, constructed, maintained, installed, located
 - 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
 - 33 Plumbing: location, installation, maintenance
-

Norimaki

7/14/2018 Routine Inspection

4 Green Hill Rd-Washington

Score: 97 **PASS**

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

Northville School

2/15/2018 Routine Inspection

22 Hipp Road

Score: 100 **PASS****Northville Market**

7/10/2018 Routine Inspection

301 Litchfield Road

Score: 95 **PASS**

- 8 Food containers stored off floor
 - 26 Food-contact surfaces of utensils & equipment clean
 - 33 Plumbing: location, installation, maintenance
-

Nutmeg Oil Company

6/20/2018 Routine Inspection

25 Main Street

Score: 100 **PASS**

O'Connor's Public House

5/9/2018 Routine Inspection

46 Railroad Street

Score: 88 **PASS**

- 15 Personnel – good hygienic practices, smoking restricted
 - 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
 - 24 Sanitization rinse (hot water-chemical)
 - 26 Food contact surfaces of utensils & equipment clean
 - 28 Equipment/utensils, storage, handling
 - 30 Hot and cold water under pressure, provided as required
 - 42 Presence of insects/rodents
-

Old Oak Tavern

6/22/2018 Routine Inspection

1 South Kent Road

Score: 93 **PASS**

- 5 Potentially hazardous food properly thawed
 - 7 Food protected during storage, preparation, display, service and transportation
 - 19 No reuse of single service article
 - 37 Toilet facilities: Proper fixtures provided, good repair, clean
-

Oriental House

4/19/2018 Routine Inspection

44 East Street

Score: 84 **PASS**

- 4 Adequate facilities to maintain product temperature, thermometers provided
 - 7 Food protected during storage, preparation, display, service & transportation
 - 9 Handling of food minimized
 - 10 Food dispensing utensils properly stored
 - 15 Good hygienic practices, smoking restricted
 - 16 Food-contact surfaces designed, constructed, maintained, installed, located
 - 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
 - 26 Food-contact surfaces of utensils & equipment clean
 - 28 Equipment/utensils, storage, handling
 - 44 Floors: floor covering installed, constructed as required, good repair, clean
-

Panera Bread

4/24/2018 Routine Inspection

169 Danbury Road

Score: 97 **PASS**

- 4 Adequate facilities to maintain product temperature, thermometers provided
 - 25 Clean wiping cloths
-

The Pantry

3/14/2018 Routine Inspection

5 Titus Rd-Washington

Score: 96 **PASS**

- 4 Adequate facilities to maintain product temperature, thermometers provided
 - 24 Sanitization rinse (hot water – chemical)
-

Park Lane Sunoco

4/6/2018 Routine Inspection

44 Park Lane

Score: 97 **PASS**

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

Phys-Ed Gym

7/10/2017 Routine Inspection

10 Still River Road

Score: 9 **PASS**

- 26 Food-contact surfaces of utensils & equipment clean
Thermometers provided
- 8 Food containers stored off floor

Primo's Deli

4/5/2018 Routine Inspection

38 Bridge Street

Score: 90 **PASS**

- 7 Food protected during storage, preparation, display,
Service and transportation
- 16 Food-contact surfaces designed, constructed, maintained, installed, located
- 24 Sanitization rinse (hot water-chemical)
- 30 Hot and cold water under pressure, provided as required
- 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 insect/rodent harborage, no unnecessary articles

Pronto Pizza

6/29/2018 Routine Inspection

370 Danbury Road

Score: 96 **PASS**

- 7 Food protected during storage, preparation, display, service and transportation
- 10 Food dispensing utensils properly stored
- 55 Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles

Region12 Shepaug Valley School

2/14/2018 Routine Inspection

159 South Street- Washington

Score: 100 **PASS****Route 7 Main Moon**

6/26/2018 Routine Inspection

48 Kent Road

Score: 79 **FAIL**

- 1 Potentially hazardous food meets temperature requirements during storage,
Preparation, display, service & transportation (**AUTOMATIC FAILURE**)
- 4 Adequate facilities to maintain product temperature, thermometers provided
- 7 Food protected during storage, preparation, display, service & transportation
- 8 Food containers stored off floor
- 9 Handlin of food minimized
- 10 Food dispensing utensils properly stored
- 16 Food-contact surfaces designed, constructed, maintained, installed, located
- 24 Sanitization rinse (hot water-chemical)
- 27 Nonfood-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
- 43 Outer openings protected against entrance of insects/rodents
- 49 Walls, ceilings attached equipment properly constructed, good repair, clean. Wall & ceiling
Surfaces as required
- 55 Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles

Royal Buffet

3/19/2018 Routine Inspection

132 Danbury Road

Score: 99 **PASS**

- 50 Dustless cleaning methods used, cleaning equipment properly stored

Rumsey Hall School

6/16/2017 Routine Inspection

201 Rumford Rd-Washington

Score: 99 **PASS**27 Nonfood-contact surfaces of utensils & equipment clean

SJ Barringtons

6/22/2018 Routine Inspection

48 Kent Road

Score: 91 **FAIL**

7 Food protected during storage, preparation, display,
Service & transportation

10 Food dispensing utensils properly stored

13 Handwashing facilities provided, hands washed, clean **(AUTOMATIC FAILURE)**

43 Outer openings protected against entrance of insects/rodents

57 Clean/soiled linens stored properly

St. Peter's Temple(Masonic Lodge)

6/16/2017 Routine Inspection

11 Aspetuck Avenue

Score: 98 **PASS**

27 Nonfood-contact surfaces of utensils & equipment clean

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

Sarah Noble Intermediate School

2/13/2018 Routine Inspection

25 Sunny Valley Road

Score: 100 **PASS**

Save Extra Food and Gas Mart LLC

4/18/2018 Routine Inspection

28 Danbury Road

Score: 96 **PASS**

8 Food containers stored off floor

26 Food-contact surfaces of utensils & equipment clean

Schaghitcoke Middle School

2/15/2018 Routine Inspection

23 Hipp Road

Score: 100 **PASS**

Senior Center

4/18/2018 Routine Inspection

40 Main Street

Score: 97 **PASS**

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

32 Proper disposal of waste water

Sherry Biamonte

5/8/2018 Routine Inspection

287 New Milford Turnpike-New Preston

Score: 99 **PASS**27 Nonfood-contact surfaces of utensils & equipment clean

Starbucks

5/31/2018 Routine Inspection

38 Danbury Road

Score: 100 **PASS**

Steve's Deli

4/20/2018 Routine Inspection

449 Danbury Road

Score: 89 **PASS**

- 2 Potentially hazardous food meets temperature requirements during storage, Preparation, display, service and transportation (**corrected on site**)
- 7 Food protected during storage, preparation, display, service & transportation
- 50 Dustless cleaning methods used, cleaning equipment properly stored
- 61 Designated Alternate
- 62 Written documentation of training program

Stop & Shop Supermarket

3/31/2018 Routine Inspection

180 Danbury Road

Score: 97 **PASS**

- Bakery: 10 Food dispensing utensils properly stored
- Dairy Dept: 8 Food containers stored off floor

Subway

3/19/2018 Routine Inspection

139 Danbury Road

Score: 100 **PASS****Subway**

4/25/2018 Routine Inspection

80 Park Lane

Score: 99 **PASS**

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

Subway

6/29/2018 Routine Inspection

164 Danbury Rd

Score: 99 **PASS**

- 51 Adequate lighting provided as required

Sue's Snack Bar

7/11/2018 Routine Inspection

145 Danbury Road

Score: 96 **FAIL**

- 1 Approved source, wholesome, nonadulterated (**AUTOMATIC FAILURE**)

The Sweet Spot

3/30/2018 Routine Inspection

60 Railroad Street

Score: 91 **PASS**

- 10 Food dispensing utensils properly stored
- 15 Good hygienic practices, smoking restricted
- 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
- 26 Food-contact surfaces of utensils & equipment clean
- 27 Nonfood-contact surfaces clean
- 32 Proper disposal of waste water
- 49 Walls, ceilings attached, equipment properly constructed, good repair, clean. Wall & ceiling surfaces as required

Taco Bell

4/25/2018 Routine Inspection

177 Danbury Road

Score: 97 **PASS**

- 15 Good hygienic practices, smoking restricted
- 49 Walls, ceilings attached, equipment properly constructed, good repair, clean. Wall & ceiling Surfaces as required

Tandoori Flames

5/7/2018 Preoperational Inspection

471 Danbury Road

Score: 100 **PASS**

Tasty Waves

11/5/2017 Routine Inspection

7 Main Street

Score: 94 **PASS**

- 7 Food protected during storage, preparation, display, Service and transportation
- 25 Clean wiping cloths
- 26 Food-contact surfaces of utensils & equipment clean
- 49 Walls, ceilings attached, equipment properly constructed, good repair, clean. Wall & ceiling surfaces as required

Thai Charm

4/7/2018 Routine Inspection

218 Kent Road

Score: 91 **PASS**

- 7 Food protected during storage, preparation, display, service & transportation
- 16 Food-contact surfaces designed, constructed, maintained, installed, located
- 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
- 26 Food-contact surfaces of utensils & equipment clean
- 49 Walls, ceilings attached, equipment properly constructed, good repair, clean. Wall & ceiling surfaces as required

Theo's Diner

5/9/2018 Routine Inspection

14 Railroad Street

Score: 97 **PASS**

- 2 Original container, properly labeled
- 7 Food protected during storage, preparation, display, service & transportation

Three Brother's Diner

5/8/2018 Routine Inspection

79 Danbury Road

Score: 94 **PASS**

- 4 Adequate facilities to maintain product temperature, thermometers provided
 - 38 Handwashing accessories provided
 - 50 Dustless cleaning methods used, cleaning equipment properly stored
 - 62 Written documentation of training program
-

Tienda Latina

4/20/2018 Routine Inspection

129 Danbury Road

Score: 91 **PASS**

- 7 Food protected during storage, preparation, display, Service and transportation
 - 13 Handwashing facilities provided, hands washed, clean (corrected on site)
 - 25 Clean wiping cloths
 - 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, Tissue waste receptacles provided
 - 50 Dustless cleaning methods used, cleaning equipment properly stored
-

Tivoli's Restaurant

7/11/2018 Routine Inspection

7 Main Street

Score: 86 **PASS**

- 4 Adequate facilities to maintain product temperature thermometers provided
 - 7 Food product during storage, preparation, display, service & transportation
 - 9 Handling of food minimized
 - 10 Food dispensing utensils properly stored
 - 24 Sanitization rinse (hot water-chemical)
 - 26 Food-contact surfaces of utensils & equipment clean
 - 30 Hot and cold water under pressure, provided as required
 - 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste Receptacles provided
-

Upper Crust

5/16/2018 Routine Inspection

373 Litchfield Road

Score: 92 **PASS**

- 7 Food protected during storage, preparation, display, service & transportation
 - 8 Food containers stored off floor
 - 10 Food dispensing utensils properly stored
 - 25 Clean wiping cloths
 - 26 Food-contact surfaces of utensils & equipment clean
 - 27 Nonfood-contact surfaces of utensils & equipment clean
 - 32 Proper disposal of waste water
-

Valero Gas Station

10/15/2017 Routine Inspection

315 Danbury Road

Score: 86 **PASS**

- 4 Adequate facilities to maintain product temperature, thermometers provided
 - 8 Food containers stored off floor
 - 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
 - 23 Accurate thermometers provided, dish basket, if used
 - 24 Sanitization rinse (hot water-chemical)
 - 26 Food-contact surfaces of utensils & equipment clean
 - 37 Proper fixtures provided, good repair, clean
 - 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, Tissue waste receptacles approved
 - 49 Walls, ceilings attached, equipment properly constructed, good repair, clean. Wall & ceiling surfaces as required
 - 52 Room free of steam, smoke clean
-

Village Crest Center

6/20/2018 Routine Inspection

19 Poplar Street

Score: 97 **PASS**

- 24 Sanitization rinse (hot water- chemical)
- 49 Walls, ceilings attached, equipment properly constructed, good repair, clean. Wall & ceiling Surfaces as required.

Villerina's Pasta

12/3/2017 Routine Inspection

123 Danbury Road

Score: 99 **PASS**

- 25 Clean wiping cloths

Washington Food Market

6/20/2018 Routine Inspection

5 Bryan Plaza- Washington

Score: 95 **PASS**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 8 Food containers stored off floor
- 25 Clean wiping cloths: cloths and/or sponges in good repair clean

Washington Pizza

6/20/2018 Routine Inspection

13 River Road-Washington

Score: 98 **PASS**

- 10 Food dispensing utensils properly stored
- 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located

Wheels

11/26/2017 Routine Inspection

61 Danbury Road

Score: 95 **PASS**

- 8 Food containers stored off floor
- 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
- 27 Nonfood-contact surfaces of utensils & equipment clean
- 44 Floors: floor covering installed, constructed as required, good repair, clean

The White Horse

6/14/2018 Routine Inspection

258 New Milford Turnpike-New Preston

Score: 95 **FAIL**

- 3 Potentially hazardous food meets temperature requirements during storage, preparation, Display, service and transportation (**AUTOMATUC FAILURE**)
- 10 Food dispensing utensils properly stored

Windmill Diner

5/2/2018 Routine Inspection

245 Danbury Road

Score: 90 **PASS**

- 3 Potentially hazardous food meets temperature requirements during storage Preparation, display, service and transportation (**corrected on site**)
- 4 Adequate facilities to maintain product temperature, thermometers provided
- 11 Toxic chemicals-sanitizer concentration not to exceed maximum permitted (**corrected on site**)

Yokohama

4/20/2018 Routine Inspection

131 Danbury Road

Score: 93 **PASS**

- 10 Food dispensing utensils properly stored
 - 16 Food-contact surfaces designed, constructed, maintained, installed, located
 - 50 Dustless cleaning methods used, cleaning equipment properly stored
 - 55 Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles
 - 61 Designated Alternate
-

Zaragoza

31 Bank Street

7/10/2018 Routine Inspection

Score: 91 **PASS**

- 9 Handling of food minimized
- 10 Food dispensing utensils properly stored
- 15 Good hygienic practices
- 26 Food-contact surfaces of utensils & equipment clean
- 28 Equipment/utensils, storage, handling
- 44 Floors: floor covering installed, constructed as required, good repair, clean