

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

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**1<sup>st</sup> & 10 Sports Bar & Grill**

10/10/2018 Routine Inspection

507 Danbury Road

Score: 94 **PASS**

- 7 Food protected during storage, preparation, display, service and transportation
  - 15 Good hygienic practices, smoking restricted
  - 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
- 

**1 Twenty-Two**

10/7/2018 Routine Inspection

122 Litchfield Road

Score: 86 **PASS**

- 7 Food protected during storage, preparation, display, service & transportation
  - 9 Handling of food minimized
  - 10 Food dispensing utensils properly stored
  - 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
  - 30 Hot and cold water under pressure, provided as required
  - 36 Toilet rooms enclosed with self-closing door
  - 49 Walls, ceilings attached, equipment properly constructed, good repair, clean. Wall & Ceiling surfaces as required.
- 

**202 Tavern**

11/13/2018 Routine Inspection

295 New Milford Turnpike-New Preston

Score: 92 **PASS**

- 5 Potentially hazardous food properly thawed
  - 8 Food containers stored off the floor
  - 10 Food dispensing utensils properly stored
  - 24 Sanitization rinse (hot water- chemical)
  - 38 Handwashing accessories provided
- 

**The Abbey Restaurant**

8/29/2018 Routine Inspection

132 Danbury Road

Score: 92 **PASS**

- 5 Potentially hazardous food properly thawed
  - 7 Food protected during storage, preparation, display, service & transportation
  - 10 Food dispensing utensils properly stored
  - 42 Presence of insects/rodents
  - 55 Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles
-

**Alfredo's**

8/29/2018 Routine Inspection

651 Kent Road

Score: 92 **PASS**

- 7 Food protected during storage, preparation, display, service & transportation
  - 16 Food-contact surfaces designed, constructed, maintained, installed, located
  - 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
- 

**All Aboard Pizzeria**

8/17/2018 Routine Inspection

14 Railroad Street

Score: 99 **PASS**

- 25 Clean wiping cloths
- 

**Alpenhaus**

7/25/2018 Routine Inspection

59 Bank Street

Score: 93 **PASS**

- 7 Food protected during storage, preparation, display, service & Transportation
  - 16 Food-contact surfaces designed, constructed, maintained, installed, located
  - 26 Food-contact surfaces of utensils & equipment clean
  - 32 Proper disposal of waste water
- 

**Bad Dream Brewing**

5/21/2018 Pre-operational Inspection

116 Danbury Road

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

10/13/2018 Routine Inspection

46 Bank Street

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

9/27/2018 Routine Inspection

299 Kent Road

Score: 99 **PASS**

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

**Bravo NY Pizza**

10/2/2018 Routine Inspection

358 Danbury Road

Score: 91 **PASS**

- 4 Adequate facilities to maintain product temperature thermometers provided
  - 7 Food protected during storage, preparation, display, service & transportation
  - 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
  - 24 Sanitization rinse (hot water-chemical)
  - 33 Proper disposal of waste water
  - 47 Mats removable, good repair, clean
- 

**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**

8/17/2018 Re-inspection

5 Kirby Rd-Washington

Score: 97 **PASS**

- 4 Adequate facilities to maintain product temperature, thermometers provided
  - 25 Clean wiping cloths
  - 11 Walls, ceilings attached, equipment properly constructed, good repair, clean. Wall & ceiling  
Surfaces as required.
- 

**Candlewood Valley Country Club**

9/23/2017 Routine Inspection

401 Danbury Road

Score: 100 **PASS****Candlewood Valley Health & Rehab**

9/19/2018 Routine Inspection

30 Park Lane East

Score: 96 **PASS**

- 26 Food-contact surfaces of utensils & equipment clean
  - 42 Presence of insects/rodents
-

**Canterbury School**

11/9/2018 Routine Inspection

101 Aspetuck Avenue

Score: 91 **PASS**

- 4 Adequate facilities to maintain product temperature, thermometers provided
  - 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
  - 24 Sanitization rinse (hot water-chemical)
  - 26 Food-contact surfaces of utensils & equipment clean
- 

**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**

9/11/2018 Routine Inspection

11A Aspetuck Avenue

Score: 100 **PASS****Citgo Station**

11/13/2018 Routine Inspection

4 East Street

Score: 98 **PASS**

- 8 Food containers stored off the floor
- 

**Clamp's Stand**

7/31/2018 Routine inspection

518 Litchfield Road

Score: 96 **PASS**

- 7 Food protected during storage, preparation, display, service & transportation
  - 42 Presence of insects/rodents
- 

**Cobblestones American Grille**

10/17/2018 Routine Inspection

40 Danbury Road

Score: 97 **PASS**

- 15 Good hygienic practices, smoking restricted
  - 28 Equipment/utensils, storage, handling
- 

**Commons Café**

9/25/2018 Routine Inspection

81 Sabbaday Lane-Washington

Score: 92 **PASS**

- 15 Good hygienic practices, smoking restricted
  - 26 Food-contact surfaces of utensils & equipment clean
  - 27 Nonfood-contact surfaces of utensils & equipment clean
  - 32 Proper disposal of waste water
- 

**Community Culinary School**

7/20/2018 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

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**The Cookhouse**

9/24/2018 Routine Inspection

31 Danbury Road

Score: 88 **PASS**

- 9 Handling of food minimized
  - 10 Food dispensing utensils properly stored
  - 15 Good hygienic practices, smoking restricted
  - 26 Food-contact surfaces of utensils & equipment clean
  - 27 Nonfood-contact surfaces of utensils & equipment clean
  - 28 Equipment/utensils, storage, handling
  - 42 Presence of insects/rodents
  - 49 Walls, ceilings attached, equipment properly constructed, good repair, clean. Wall & ceiling Surfaces as required
- 

**Cumberland Farms**

10/24/2018 Routine Inspection

376 Danbury Road

Score: 100 **PASS**

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**Dagwoods**

10/3/2018 Routine Inspection

300 Kent Road

Score: 90 **PASS**

- 7 Food protected during storage, preparation, display, service & transportation
  - 16 Food-contact surfaces designed, constructed, maintained, installed, located
  - 26 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
  - 42 Presence of insects/rodents
- 

**Devereux Glenholme School**

9/25/2018 Routine Inspection

81 Sabbaday Lane-Washington

Score: 93 **PASS**

- 2 Original container, properly labeled
  - 26 Food-contact surfaces of utensils & equipment clean
  - 32 Proper disposal of waste water
  - 42 Presence of insects/rodents
  - 43 Outer openings protected against entrance of insects/rodents
- 

**Dinerluxe**

10/29/2018 Re-inspection

108 Danbury Road

Score: 92 **PASS**

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

**Domino's Pizza**

9/24/2018 Pre-operational inspection

43 Main Street

Score: 96 **PASS**

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

**Dunkin Donuts**

10/10/2018 Routine Inspection

12 Danbury Road

Score: 94 **PASS**

- 4 Adequate facilities to maintain product temperature, thermometers provided
  - 9 Handling of food minimized
  - 10 food dispensing utensils properly stored
  - 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided,  
Tissue waste receptacles provided
- 

**Dunkin Donuts**

6/29/2018 Routine Inspection

163 Danbury Road

Score: 98 **PASS**

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

**Dunkin Donuts**

10/10/2018 Routine Inspection

370 Danbury Road

Score: 98 **PASS**

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

**Dunkin Donuts**

11/13/2018 Routine Inspection

4 East Street

Score: 100 **PASS****Dunkin Donuts**

8/17/2018 Routine inspection

89 Park Lane

Score: 97 **PASSED**

- 38 Handwashing accessories provided
  - 42 Vermin Control: No insects/rodents present
- 

**El Coyote**

8/22/2018 Routine Inspection

129 Danbury Road

Score: 93 **PASS**

- 7 Food protected during storage, preparation, display, service  
And transportation
- 8 Food containers stored off floor
- 10 Food dispensing utensils properly stored
- 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
- 50 Dustless cleaning methods used, cleaning equipment properly stored

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**Executive Cuisine**

11/3/2018 Routine Inspection

12 Elm Street

Score: 97 **PASS**

- 7 Food protected during storage, preparation, display, service & transportation
  - 10 Food dispensing utensils properly stored
- 

**Faith Academy**

9/18/2018 Routine Inspection

600 Danbury Road

Score: 93 **PASS**

- 9 Handling of food minimized
  - 24 Sanitization rinse (hot water-chemical)
  - 26 Food-contact surfaces of utensils & equipment clean
  - 44 Floors: floor covering installed, constructed as required, good repair, clean
- 

**Farmers & Cook**

9/17/2018 Re-inspection

9 Main Street-New Preston

Score: 92 **PASS**

- 18 Single service articles, storage, dispensing
  - 24 Sanitization rinse (hot water-chemical)
  - 26 Food-contact surfaces clean, equipment interiors clean
  - 42 Presence of insects/rodents
- 

**Fast Eddie's Billiards**

10/22/2017 Routine Inspection

46 Old State Road

Score: 92 **PASS**

- 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

166 Danbury Road

Score: 98 **PASS**

- 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

31 Bridge Street

Score: 96 **PASS**

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

**Gaylordsville Diner**

10/3/2018 Routine Inspection

3 George Washington Plaza

Score: 93 **PASS**

- 7 Food protected during storage, preparation, display, service & transportation
  - 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
  - 24 Sanitization rinse (hot water-chemical)
  - 25 Clean wiping cloths
  - 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided,  
Tissue waste receptacles
- 

**Great Wall**

9/11/2018 Routine Inspection

40C Danbury Road

Score: 87 **PASS**

- 7 Food protected during storage, preparation, display, service  
And 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
  - 25 Clean wiping cloths
  - 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
  - 49 Walls, ceilings attached, equipment properly constructed, good repair, clean. Wall & ceiling  
Surfaces as required
  - 51 Adequate lighting provided as required
- 

**The Green Granary**

9/19/2018 Routine Inspection

84 Railroad Street

Score: 96 **PASS**

- 10 Food dispensing utensils properly stored
  - 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**

9/17/2018 Routine Inspection

99 Green Hill Rd-Washington

Score: 99 **PASS**

- 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
-



**G. W. Tavern**

8/3/2018 Routine Inspection

20 Bee Brook Rd-Washington

Score: 91 **PASS**

- 7 Food protected during storage, preparation, display, service & transportation
  - 8 Food containers stored off floor
  - 9 Handling of food minimized
  - 15 Good hygienic practices
  - 42 Vermin Control: No insects/rodents present
  - 50 Dustless cleaning methods used, cleaning equipment properly stored
- 

**Hidden Valley Eatery**

8/17/2018 Re-inspection

88 Bee Brook Rd-Washington

Score: 89 **PASS**

- 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)
  - 25 Clean wiping clothes
  - 26 Food-contact surfaces clean
  - 44 Floors: floor covering installed, constructed as required, good repair, clean
- 

**Hill & Plain School**

9/12/2018 Routine Inspection

60 Old Town Park Road

Score: 100 **PASS****Holiday Restaurant**

8/14/2018 Routine Inspection

1 Kent Road

Score: 85 **PASS**

- 2 Original container, properly labeled
  - 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
  - 26 Food-contact surfaces of utensils & equipment clean
  - 27 Nonfood-contact surfaces of utensils & equipment clean
  - 28 Equipment/utensils, storage handling
  - 30 Hot and cold water under pressure, provided as required
  - 49 Walls, ceilings attached, equipment properly constructed, good repair, clean. Wall & ceiling  
Surfaces as required
- 

**Home Buffet**

8/1/2018 Routine Inspection

24 Railroad Street

Score: 93 **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
  - 28 Equipment/utensils, storage, handling
  - 55 Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles
-

**Il Colosseo Restaurant**

9/24/2018 Routine Inspection

38 Park Lane

Score: 91 **PASS**

- 2 Original container, properly labeled
  - 7 Food protected during storage, preparation, display, service  
And transportation
  - 9 Handling of food minimized
  - 10 Food dispensing utensils properly stored
  - 28 Equipment/utensils, storage, handling
- 

**The Iron Rail**

9/21/18 Routine Inspection

10 Railroad Street

Score: 82 **PASS**

- 2 Original container, properly labeled
  - 7 Food protected during storage, preparation, display, service and transportation
  - 9 Handling of food minimized
  - 10 Food dispensing utensils properly stored
  - 15 Good hygienic practices, smoking restricted
  - 17 Nonfood-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
  - 42 Presence of insects/rodents
  - 43 Outer openings protected against entrance of insects/rodents
  - 47 Mats removable, good repair, clean
  - 50 Dustless cleaning methods used, cleaning equipment properly stored
  - 62 Written documentation of training program
- 

**Italia Mia**

9/29/2018 Routine Inspection

223 Danbury Road

Score: 97 **PASS**

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

**Joey's Restaurant & Seafood**

9/20/2018 Routine Inspection

118 Danbury Road

Score: 94 **PASS**

- 7 Food protected during storage, preparation, display,  
Service and transportation
  - 16 Food-contact surfaces designed, constructed, maintained, installed, located
  - 30 Hot and Cold water under pressure, provided as required
-

**Johanna's**

9/5/2018 Routine Inspection

Score: 91 **PASS**

47 Main Street

- 18 Single service articles, storage, dispensing
  - 26 Food-contact surfaces clean
  - 27 Nonfood-contact surfaces of utensils & equipment 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
  - 51 Adequate lighting provided as required
- 

**John's Best Pizza**

10/10/2018 Routine Inspection

Score: 89 **PASS**

131 Danbury Road

- 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
  - 28 Equipment/utensils, storage, handling
  - 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue Waste receptacles provided
  - 42 Presence of insects/rodent
- 

**Jo Jo's Deli**

7/12/2018 Re-inspection

Score: 85 **PASS**

39 Park Lane

- 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
  - 9 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**

9/28/2018 Routine Inspection

Score: 93 **PASS**

166 Danbury Road

- 2 Original container, properly labeled
  - 7 Food protected during storage, preparation, display, service & transportation
  - 26 Food-contact surfaces of utensils & equipment clean
-

**Lanoce's Gourmet Market**

8/23/2018 Pre-operational Inspection

28 Merryall Road

Score: 95 **PASS**

- 7 Food protected during storage, preparation, display, service & transportation
  - 18 Single service articles, storage, dispensing
  - 49 Walls, ceilings attached, equipment properly constructed, good repair, clean. Wall & ceiling Surfaces as required.
- 

**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**

8/1/2018 Routine Inspection

51 Bank Street

Score: 90 **PASS**

- 5 Potentially hazardous food properly thawed
  - 9 Handling of food minimized
  - 10 Food dispensing utensils properly stored
  - 28 Equipment/utensils, storage, handling
  - 38 Suitable hand cleaner & sanitary towels or approved hand drying devices provided, tissue waste Receptacles provided
  - 42 Presence of insects/rodents
  - 49 Walls, ceilings attached, equipment properly constructed, good repair, clean. Wall & ceiling Surfaces as required
- 

**Marbledale Market & Deli**

8/31/2018 Routine Inspection

210 New Milford Turnpike

Score: 96 **PASS**

- 8 Food containers stored off floor
  - 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, Tissue waste receptacles provided
  - 51 Adequate lighting provided as required
- 

**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
- 

**The Maxx**

9/27/2018 Routine Inspection

94 Railroad Street

Score: 94 **PASS**

- 7 Food protected during storage, preparation, display, service & transportation
  - 23 Accurate thermometers provided, dish baked, if used
  - 28 Equipment/utensils, storage, handling
  - 30 Hot and cold water under pressure, provided as required
- 

**McDonald's**

9/18/2018 Complaint Inspection

48 Danbury Road

Score: 95 **PASS**

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

**Midway Market & Deli**

8/15/2018 Routine Inspection

88 Park Lane

Score: 97 **PASS**

- 25 Clean wiping cloths
  - 27 Nonfood-contact surfaces of utensils & equipment clean
  - 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**

11/15/2018 Routine inspection

27 Main Street

Score: 93 **PASS**

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

**New Milford High School**

9/11/2018 Routine Inspection

388 Danbury Road

Score: 96 **PASS**

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

**New Milford Hospital**

8/7/2018 Re- Inspection

21 Elm Street

Score: 97 **PASS**

- 2 Sources of food: Original container properly labeled
- 26 Food-contact surfaces cleaned
- 44 Floors: Floor covering installed, constructed as required, good repair, clean

**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

**New Milford Tennis & Swim Club**

8/7/2018 Re-Inspection

93 Aspetuck Ridge Road

Score: 95 **PASS**

- 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
- 18 Single service articles, storage, dispensing
- 26 Food-contact surfaces of utensils & equipment clean

**Northville School**

9/14/2018 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

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**Nutmeg Oil Company**

25 Main Street

6/20/2018 Routine Inspection

Score: 100 **PASS**

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**O'Connor's Public House**

46 Railroad Street

9/21/2018 Routine Inspection

Score: 93 **PASS**

- 2 Original container, properly stored
  - 4 Adequate facilities to maintain product temperature, thermometers provided
  - 42 Presence of insects/rodents
  - 43 Outer openings protected against entrance of insects/rodents
  - 50 Dustless cleaning methods used, cleaning equipment properly stored
- 

**Old Oak Tavern**

1 South Kent Road

6/22/2018 Routine Inspection

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**

44 East Street

8/17/2018 Routine Inspection

Score: 90 **PASS**

- 5 Potentially hazardous food properly thawed
  - 7 Food protected during storage, preparation, display, service & transportation
  - 9 Handling of food minimized
  - 10 Food dispensing utensils properly stored
  - 16 Food-contact surfaces designed, constructed, maintained, installed, located
  - 50 Dustless cleaning methods used, cleaning equipment properly stored
- 

**Panera Bread**

169 Danbury Road

8/7/2018 Routine Inspection

Score: 96 **PASS**

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

**The Pantry**

5 Titus Rd-Washington

8/15/2018 Routine Inspection

Score: 100 **PASS**

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**Park Lane Sunoco**

44 Park Lane

8/17/2018 Routine Inspection

Score: 98 **PASS**

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

**Phys-Ed Gym**

10 Still River Road

7/11/2018 Routine Inspection

Score: 100 **PASS**

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**Primo's Deli**

10/1/2018 Re-inspection

38 Bridge Street

Score: 95 **PASS**

- 15 Good hygienic practices, smoking restricted
- 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
- 26 Food-contact surfaces of utensils & equipment clean

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**Pronto Pizza**

10/10/2018 Routine Inspection

370 Danbury Road

Score: 94 **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
- 26 Food-contact surfaces of utensils & equipment clean

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**Region12 Shepaug Valley School**

10/2/2018 Routine Inspection

159 South Street- Washington

Score: 98 **PASS**

- 24 Sanitization rinse (hot water-chemical)

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**Route 7 Main Moon**

8/3/2018 Routine Inspection

48 Kent Road

Score: 84 **PASS**

- 7 Food protected during storage, preparation, display, service & transportation
- 9 Handlin of food minimized
- 10 Food dispensing utensils properly stored
- 23 Accurate thermometers provided, dish basket, if used
- 24 Sanitization rinse (hot water-chemical)
- 26 Food-contact surfaces of utensils & equipment clean
- 27 Nonfood-contact surfaces of utensils & equipment clean
- 28 Equipment/utensils, storage, handling
- 36 Toilet rooms enclosed with self-closing door
- 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
- 53 Room & equipment hoods, ducts, vented as required
- 55 Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles

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**Royal Buffet**

8/1/2018 Routine Inspection

132 Danbury Road

Score: 95 **PASS**

- 1 Original container, properly labeled
  - 7 Food protected during storage, preparation, display, service & transportation
  - 25 Clean wiping cloths
  - 44 Floors: floor covering installed, constructed as required, good repair, clean
-



**Rumsey Hall School**

9/17/2018 Routine Inspection

201 Rumford Rd-Washington

Score: 93 **PASS**

- 4 Adequate facilities to maintain product temperature, thermometers provided
  - 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
  - 42 Presence of insects/rodents
  - 62 Written documentation of training program
- 

**SJ Barringtons**

8/8/2018 Re-Inspection

48 Kent Road

Score: 85 **PASS**

- 15 Good hygienic practices
  - 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 clean
  - 27 Nonfood-contact surfaces of utensils & equipment clean
  - 37 Proper toilet fixtures provided, good repair, 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.
  - 55 Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles
- 

**St. Peter's Temple(Masonic Lodge)**

9/27/2018 Routine Inspection

11 Aspetuck Avenue

Score: 94 **PASS**

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

**Sarah Noble Intermediate School**

9/18/2018 Routine Inspection

25 Sunny Valley Road

Score: 97 **PASS**

- 4 Adequate facilities to maintain product temperature, thermometers provided
  - 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
- 

**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**

9/14/2018 Routine Inspection

23 Hipp Road

Score: 98 **PASS**

- 5 Potentially hazardous food properly thawed
-

**Senior Center**

40 Main Street

- 16 Food-contact surfaces designed, constructed, maintained, installed, located
- 32 Proper disposal of waste water

4/18/2018 Routine Inspection

Score: 97 **PASS**

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**Sherry Biamonte (Ziggy's)**

8/31/2018 Routine Inspection

287 New Milford Turnpike-New Preston

Score: 100 **PASS**

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**Starbucks**

5/31/2018 Routine Inspection

38 Danbury Road

Score: 100 **PASS**

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**Steve's Deli**

9/11/2018 Routine Inspection

449 Danbury Road

Score: 89 **PASS**

- 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
- 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
- 61 Designated Alternate

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**Stop & Shop Supermarket**

7/31/2018 Routine Inspection

180 Danbury Road

Score: 100 **PASS**

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**Subway**

7/11/2018 Routine Inspection

139 Danbury Road

Score: 98 **PASS**

- 24 Sanitization rinse (hot water-chemical)

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**Subway**

8/7/2018 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

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**Subway**

10/10/2018 Routine Inspection

164 Danbury Rd

Score: 100 **PASS**

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**Sue's Snack Bar**

8/10/2018 Re-inspection

145 Danbury Road

Score: 99 **PASS**

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

**The Sweet Spot**

7/25/2018 Routine Inspection

60 Railroad Street

Score: 95 **PASS**

- 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
  - 27 Nonfood-contact surfaces clean
  - 32 Proper disposal of waste water
  - 33 Plumbing: location, installation, maintenance
  - 49 Walls, ceilings attached, equipment properly constructed, good repair, clean.  
Wall & ceiling surfaces as required
- 

**Taco Bell**

10/12/2018 Routine Inspection

177 Danbury Road

Score: 98 **PASS**

- 42 Vermin Control: No insects/rodents present
- 

**Tandoori Flames**

10/224/2018 Routine Inspection

471 Danbury Road

Score: 86 **PASS**

- 2 Original container, properly labeled
  - 4 Adequate facilities to maintain product temperature, thermometers provided
  - 8 Food containers stored off floor
  - 16 Food-contact surfaces designed, constructed, maintained, installed, located
  - 24 Sanitization rinse (hot water-chemical)
  - 26 Food-contact surfaces of utensils & equipment clean
  - 32 Proper disposal of waste water
  - 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
  - 45 Floors, graded, drained as required
- 

**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
- 
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-

**Theo's Diner**

10/13/2018 Routine Inspection

14 Railroad Street

Score: 96 **PASS**

- 9 Handling of food minimized
  - 10 Food dispensing utensils properly stored
  - 25 Clean wiping cloths
- 

**Three Brother's Diner**

9/18/2018 Routine Inspection

79 Danbury Road

Score: 89 **PASS**

- 2 Adequate facilities to maintain product temperature, thermometers provided
  - 7 Food protected during storage, preparation, display, service and transportation
  - 8 Food containers stored off floor
  - 24 Sanitization rinse (hot water-chemical)
  - 26 Food-contact surfaces clean
  - 32 Proper disposal of waste water
  - 33 Plumbing location, installation, maintenance
  - 49 Walls, ceilings attached, equipment properly constructed, good repair, clean. Wall & ceiling Surfaces as required.
- 

**Tienda Latina**

8/22/2018 Routine Inspection

129 Danbury Road

Score: 93 **PASS**

- 7 Food protected during storage, preparation, display, Service and transportation
  - 17 Nonfood-contact surfaces designed, constructed , maintained, installed, located
  - 24 Sanitization rinse (hot water-chemical)
  - 25 Clean wiping cloths
  - 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, Tissue waste receptacles provided
- 

**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**

9/27/2018 Re-inspection

373 Litchfield Road

Score: 95 **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
  - 32 Proper disposal of waste water
-

**Valero Gas Station**

10/24/2018 Routine Inspection

315 Danbury Road

Score: 98 **PASS**

26 Food-contact surfaces of utensils &amp; equipment clean

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**Village Crest Center**

9/19/2018 Routine Inspection

19 Poplar Street

Score: 100 **PASS**

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**Villerina's Pasta**

12/3/2017 Routine Inspection

123 Danbury Road

Score: 99 **PASS**

25 Clean wiping cloths

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**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

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**Washington Pizza**

11/13/2018 Routine Inspection

13 River Road-Washington

Score: 96 **PASS**

9 Handling of food minimized

62 Written documentation of training program

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**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 &amp; equipment clean

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

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**The White Horse**

7/19/2018 Routine Inspection

258 New Milford Turnpike-New Preston

Score: 99 **PASS**

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

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**Windmill Diner**

9/29/2018 Routine Inspection

245 Danbury Road

Score: 94 **PASS**

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

24 Sanitization rinse (hot water-chemical)

33 Plumbing: location, installation, maintenance

47 Mats removable, good repair, clean

**Yokohama**

8/15/2018 Routine Inspection

131 Danbury Road

Score: 91 **PASS**

- 7 Food protected during storage, preparation, display, service and transportation
- 9 Handling of food minimized
- 10 Food dispensing utensils properly stored
- 16 Food-contact surfaces designed, constructed, maintained, installed, located
- 27 Nonfood-contact surfaces of utensils & equipment clean
- 55 Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles

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**Young's Deli**

9/19/2018 Routine Inspection

46 Danbury Road

Score: 94 **PASS**

- 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
- 25 Clean wiping cloths
- 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

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**Zaragoza**

7/10/2018 Routine Inspection

31 Bank Street

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