

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

1st & 10 Sports Bar & Grill

1/12/2018 Routine Inspection

507 Danbury Road

Score: 94 **PASS**

- 2 Sources of food: original container, properly labeled
 - 5 Potentially hazardous food properly thawed
 - 7 Food protected during storage, preparation, display, service and transportation
 - 55 Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles
-

1 Twenty-Two

12/3/2017 Routine Inspection

122 Litchfield Road

Score: 91 **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
 - 23 Accurate thermometers provided, dish basket, if used
 - 24 Sanitization rinse (hot water-chemical)
 - 27 Nonfood-contact surfaces of utensils & equipment clean
 - 33 Plumbing: location, installation, maintenance
 - 43 Outer openings protected against entrance of insects/rodents
-

202 Tavern

12/1/2017 Routine Inspection

295 New Milford Turnpike-New Preston

Score: 87 **PASS**

- 10 Food dispensing utensils properly stored
 - 11 Toxic Chemicals (corrected on site)
 - 13 Handwashing facilities provided, hands washed, clean
 - 61 Designated Alternate
 - 62 Written documentation of training program
-

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
-

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

2/16/2018 Routine Inspection

1 Kent Road

Score: 95 **PASS**

- 4 Adequate facilities to maintain product temperature, thermometers provided
 - 7 Food protected during storage, preparation, display, service and transportation
 - 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

11/4/2017 Routine Inspection

33 Danbury Road

Score: 91 **PASS**

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

Bulls Bridge Golf Club

10/1/2017 Routine Inspection

71 Bulls Bridge Road

Score: 91 **PASS**

- 8 Food containers stored off floor
 - 16 Food contact surfaces designed, constructed, maintained, installed, located
 - 23 Accurate thermometers provided, dish basket, if used
 - 24 Sanitization rinse (hot water-chemical)
 - 28 Equipment/utensils, storage, handling
 - 36 Toilet rooms enclosed with self-closing door
-

Burger King

11/4/2017 Routine Inspection

125 Danbury Road

Score: 96 **PASS**

- 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
 - 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
 - 53 Room & equipment hoods, ducts, vented as required
-

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

401 Danbury Road

9/23/2017 Routine Inspection

Score: 100 **PASS**

Candlewood Valley Health & Rehab

30 Park Lane East

2/19/2018 Routine Inspection

Score: 98 **PASS**26 Food-contact surfaces of utensils & equipment clean

Canterbury School

101 Aspetuck Avenue

11/6/2017 Routine Inspection

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

Elkington Farm Road

2/6/2018 Routine Inspection

Score: 100 **PASS**

Carvel Ice Cream

14 Danbury Road

11/26/2017 Routine Inspection

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

11A Aspetuck Avenue

2/27/2018 Routine Inspection

Score: 100 **PASS**

Clamp's Stand

518 Litchfield Road

7/6/2017 Re-inspection

Score: 98 **PASS**

27 Nonfood-contact surfaces of utensils & equipment clean
28 Equipment/utensils, storage, handling

Commons Café

81 Sabbaday Lane-Washington

2/9/2018 Routine Inspection

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

4/17/2017 Routine Inspection

223 New Milford Turnpike-New Preston

Score: 90 **PASS**

- 8 Food containers stored off floor
 - 9 Handling of food minimized
 - 10 Food dispensing utensils properly stored
 - 17 Nonfood-contact surfaces designed constructed, maintained, installed, located
 - 24 Sanitization rinse (hot water-chemical)
 - 28 Equipment/Utensils, storage, handling
 - 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided,
Tissue waste receptacles provided
-

The Cookhouse

10/24/2017 Routine Inspection

31 Danbury Road

Score: 83 **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
 - 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
 - 18 Single service articles, storage, dispensing
 - 25 Clean wiping cloths
 - 26 Food-contact surfaces of utensils & equipment clean
 - 27 Nonfood-contact surfaces of utensils & equipment clean
 - 28 Equipment/Utensils, storage, handling
 - 33 Plumbing: Location, installation, maintenance
 - 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.
 - 52 Room free of steam, smoke odors
-

Cumberland Farms

4/11/2018 Routine Inspection

376 Danbury Road

Score: 100 **PASS**

Dagwoods

1/15/2018 Routine Inspection

21 Bank Street

Score: 91 **PASS**

- 2 Sources of food: original container, properly stored
 - 4 Adequate facilities to maintain product temperature, thermometers provided
 - 10 Food dispensing utensils properly stored
 - 13 Handwashing facilities provided, hands washed, clean (corrected on site)
 - 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
-

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

11/12/2017 Routine Inspection

108 Danbury Road

Score: 92 **PASS**

- 7 Food protected during storage, preparation, display, service & transportation
 - 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
 - 49 Walls, ceilings attached, equipment properly constructed, good repair, clean. Wall & ceiling Surfaces as required
 - 53 Room & equipment hoods, ducts, vented as required
-

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

11/2/2017 Re-inspection

163 Danbury Road

Score: 97 **PASSED**

- 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
-

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

2/2/2018 Routine Inspection

12 Elm Street

Score: 92 **PASS**

- 1 Approved source, wholesome, nonadulterated (corrected on site)
 - 7 Food protected during storage, preparation, display,
Service and transportation
 - 62 Written documentation of training program
-

Faith Academy

3/5/2018 Routine Inspection

600 Danbury Road

Score: 99 **PASS**

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

Farmers & Cook

1/21/2017 Routine Inspection

9 Main Street-New Preston

Score: 97 **PASS**

- 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

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

11/5/2017 Routine Inspection

166 Danbury Road

Score: 99 **PASS**23 Accurate thermometers provided, dish basket, if used

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

10/1/2017 Routine Inspection

3 George Washington Plaza

Score: 86 **PASS**

5 Potentially hazardous food properly thawed

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

8 Food containers stored off floor

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

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

18 Single service articles, storage, dispensing

24 Sanitization rinse (hot water-chemical)

26 Food-contact surfaces of utensils & equipment clean

27 Nonfood-contact surfaces of utensils & equipment clean

Great Wall

11/4/2017 Routine Inspection

40C Danbury Road

Score: 89 **PASS**7 Food protected during storage, preparation, display, service
And transportation

8 Food containers stored off floor

10 Food dispensing utensils properly stored

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

26 Food-contact surfaces of utensils & equipment clean

27 Nonfood-contact surfaces of utensils & equipment clean

33 Plumbing: location, installation, maintenance

37 Proper fixtures provided, good repair, clean

49 Walls, ceilings attached, equipment properly constructed, good repair, clean. Wall & ceiling
Surfaces as required53 Room & equipment hoods, ducts, vented as required

The Green Granary

84 Railroad Street

12/2/2017 Routine Inspection

Score: 91 **PASS**

- 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
 - 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

99 Green Hill Rd-Washington

6/16/2017 Re-inspection

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

20 Bee Brook Rd-Washington

1/20/2018 Routine Inspection

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

88 Bee Brook Rd-Washington

1/20/2018 Routine Inspection

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

60 Old Town Park Road

2/9/2018 Routine Inspection

Score: 99 **PASS**

- 33 Plumbing: location, installation, maintenance
-

Holiday Restaurant

11/26/2017 Routine Inspection

1 Kent Road

Score: 87 **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
 - 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
 - 18 Single service articles, storage, dispensing
 - 26 Food-contact surfaces of utensils & equipment clean
 - 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
 - 53 Room and equipment hoods, ducts, vented 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

12/2/2017 Routine Inspection

38 Park Lane

Score: 95 **PASS**

- 7 Food protected during storage, preparation, display, service And transportation
 - 10 Food dispensing utensils properly stored
 - 23 Accurate thermometers provided, dish basket, if used
 - 33 Plumbing: location, installation, maintenance
-

The Iron Rail

12/3/17 Routine Inspection

10 Railroad Street

Score: 96 **PASS**

- 7 Food protected during storage, preparation, display, service & transportation
 - 8 Food containers stored off floor
 - 27 Nonfood-contact surfaces of utensils & equipment clean
 - 28 Equipment, utensils, storage, handling
-

Italia Mia

10/22/2017 Routine Inspection

223 Danbury Road

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
 - 27 Nonfood-contact surfaces of utensils & equipment clean
 - 33 Plumbing: location, installation, maintenance
-

J&C Snack Shack

10/21/2017 Routine Inspection

46 Danbury Road

Score: 96 **PASS**

- 17 Nonfood-contact surfaces designed, constructed, maintained, Installed, located
 - 23 Accurate thermometers provided, dish basket, if used
 - 27 Nonfood-contact surfaces of utensils & equipment clean
 - 49 Walls, ceilings attached, equipment properly constructed, good repair, clean. Wall & ceiling Surfaces as required
-

Joey's Restaurant & Seafood

11/4/2017 Routine Inspection

118 Danbury Road

Score: 95 **PASS**

- 7 Food protected during storage, preparation, display, Service and transportation
 - 8 Food containers stored off floor
 - 17 Nonfood-contact surfaces, designed, constructed, maintained, installed, located
 - 25 Clean wiping cloths
 - 33 Plumbing: location, installation, maintenance
-

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

1/12/2018 Routine Inspection

131 Danbury Road

Score: 87 **PASS**

- 1 Approved source, wholesome, nonadulterated
 - 3 Potentially hazardous food meets temperature requirements
 - 7 Food protected during storage, preparation, display, service & transportation
 - 32 Proper disposal of waste water
 - 38 Handwashing accessories provided
 - 55 Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles
-

Jo Jo's Deli

10/26/2017 Routine Inspection

39 Park Lane

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
 - 27 Nonfood-contact surfaces of utensils & equipment clean
 - 33 Plumbing: location, installation, maintenance
-

The Joyful Cup

4/13/2017 Routine Inspection

287 New Milford Turnpike

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

10/22/2017 Routine Inspection

254 Danbury Road

Score: 92 **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
 - 27 Nonfood-contact surfaces of utensils & equipment clean
-

Kumo

10/22/2017 Routine Inspection

166 Danbury Road

Score: 84 **PASS**

- 5 Potentially hazardous food properly thawed
 - 7 Food protected during storage, preparation, display, service
And transportation
 - 8 Food containers stored off floor
 - 9 Handling of food minimized
 - 10 Food dispensing utensils properly stored
 - 16 Food-contact surfaces designed, constructed, maintained, installed, located
 - 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
 - 18 Single service articles, storage, dispensing
 - 25 Clean wiping cloths
 - 27 Nonfood-contact surfaces of utensils & equipment clean
 - 28 Equipment/utensils. Storage, handling
 - 44 Floors: floor covering installed, constructed as required, good repair, clean
-

Lake Waramaug Country Club

8/28/2016 Routine Inspection

22 Links Rd-New Preston

Score: 92 **PASS**

- 8 Food containers stored off floor
 - 16 Food-contact surfaces designed, constructed, maintained, installed, located
 - 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
 - 27 Nonfood-contact surfaces of utensils & equipment clean
 - 28 Equipment/Utensils, storage, handling
 - 57 Clean/soiled linens stored properly
-

La Piccolina

2/2/2018 Routine Inspection

27 Main Street

Score: 94 **PASS**

- 2 Sources of food: Original container, properly labeled
 - 5 Potentially hazardous food properly thawed
 - 7 Food protected during storage, preparation, display, service & transportation
 - 10 Food dispensing utensils properly stored
-

Loaves & Fishes

11/11/2017 Routine Inspection

40 Main Street

Score: 95 **PASS**

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

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
-

Mamies

9/30/2017 Routine Inspection

354 Litchfield Road

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
-

Marbledale Market & Deli

4/4/2018 Routine Inspection

210 New Milford Turnpike

Score: 100 **PASS****Marty's**

2/19/2018 Routine Inspection

4 Green Hill Rd-Washington

Score: 100 **PASS****The Maxx**

12/9/2016 Routine Inspection

94 Railroad Street

Score: 97 **PASS**

- 22 Wash water clean, proper temperature
 - 25 Clean wiping cloths
 - 39 Approved containers, adequate number, covered, rodent proof, clean
-

Mayflower Grace

2/19/2018 Routine Inspection

118 Woodbury Rd-Washington

Score: 87 **PASS**

- 2 Sources of food: Original container, properly labeled
 - 3 Potentially hazardous food meets temperature requirements during storage, preparation, Display, service and transportation
 - 8 Food containers stored off floor
 - 10 Food dispensing utensils properly stored
 - 25 Clean wiping cloths
 - 61 Designated alternate
 - 62 Written documents of training program
-

McDonald's

10/21/2017 Routine Inspection

48 Danbury Road

Score: 96 **PASS**

- 4 Adequate facilities to maintain product temperature, thermometers provided
 - 7 Food protected during storage, preparation, display, service And transportation
-

Mezza Nazareth

1/15/2018 Routine Inspection

40 Danbury Road

Score: 98 **PASS**

- 25 Clean wiping cloths
 - 50 Dustless cleaning methods used, cleaning equipment properly stored
-

Midway Market & Deli

12/1/2017 Routine Inspection

88 Park Lane

Score: 95 **PASS**

- 25 Clean wiping cloths
 - 50 Dustless cleaning methods used, cleaning equipment properly stored
 - 61 Designated Alternate
 - 62 Written documentation of training program
-

Natural Marketplace

5/24/2017 Routine Inspection

10 Bank Street

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

5/24/2017 Routine Inspection

164 Danbury Road

Score: 100 **PASS****New Main Moon**

1/15/2018 Routine Inspection

27 Main Street

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

New Milford High School

2/9/2018 Routine Inspection

388 Danbury Road

Score: 99 **PASS**

33 Plumbing: location, installation, maintenance

New Milford Hospital

3/9/2018 Routine Inspection

21 Elm Street

Score: 93 **PASS**

- 2 Sources of food: Original container, properly labeled
- 7 Food protected during storage, preparation, display, service and transportation
- 13 Handwashing facilities provided, hands washed, clean (**CORRECTED ON SITE**)

New Milford Sports Club

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

12/6/2017 Routine Inspection

4 Green Hill Rd-Washington

Score: 87 **PASS**

- 1 Approved source, wholesome, nonadulterated (corrected on site)
- 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 and transportation
- 10 Food dispensing utensils properly stored
- 16 Food-contact surfaces designed, constructed, maintained, installed, located
- 25 Clean wiping cloths

Northville School

2/15/2018 Routine Inspection

22 Hipp Road

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

12/6/2017 Routine Inspection

301 Litchfield Road

Deli/Hot Foods

Score: 95 **PASS**

- 1 Approved source, wholesome, nonadulterated (corrected on site)
- 10 Food dispensing utensils properly stored

Bakery Dept

Score: 98 **PASS**

- 26 Food-contact surfaces clean

Meat/Seafood/Basement Dept

Score: 100 **PASS**

- 25 Clean wiping cloths

Nutmeg Oil Company

5/24/2017 Routine Inspection

25 Main Street

Score: 99 **PASS**

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

O'Connor's Public House

12/3/2017 Routine Inspection

46 Railroad Street

Score: 88 **PASS**

- 7 Food protected during storage, preparation, display, Service and 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
- 27 Nonfood-contact surfaces of utensils & equipment clean
- 28 Equipment/utensils, storage, handling
- 37 Toilet facilities: Proper fixtures provided, good repair clean
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, Tissue waste receptacles
- 52 Room free of steam, smoke odors

Old Oak Tavern

11/26/2017 Routine Inspection

1 South Kent Road

Score: 87 **PASS**

- 16 Food-contact surfaces designed, constructed, maintained, installed, located
- 18 Single service articles, storage, dispensing
- 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
- 33 Plumbing: location, installation, maintenance
- 44 Floors: floor covering installed, constructed as required, 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

10/22/2017 Routine Inspection

169 Danbury Road

Score: 97 **PASS**

- 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
 - 25 Clean wiping cloths
 - 50 Dustless cleaning methods used, cleaning equipment properly stored
-

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

2/16/2018 Routine Inspection

370 Danbury Road

Score: 93 **PASS**

- 7 Food protected during storage, preparation, display, service and transportation
 - 16 Food-contact surfaces designed, constructed, maintained, installed, located
 - 38 Handwashing accessories provided
 - 62 Written documentation of training program
-

Region12 Shepaug Valley School

2/14/2018 Routine Inspection

159 South Street- Washington

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

1/12/2018 Re-inspection

48 Kent Road

Score: 92 **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
 - 16 Food-contact surfaces designed, constructed, maintained, installed, located
-

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

11/12/2017 Routine Inspection

48 Kent Road

Score: 87 **PASS**

- 7 Food protected during storage, preparation, display, Service & transportation
 - 8 Food containers stored off floor
 - 16 Food-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
 - 33 Plumbing: location, installation, maintenance
 - 44 Floors: floor covering installed, constructed as required, good repair, clean
 - 46 Floor, wall juncture covered
 - 49 Walls, ceilings attached, equipment properly constructed, good repair, clean
Wall & ceiling surfaces as required
-

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

4/8/2017 Routine Inspection

287 New Milford Turnpike-New Preston

Score: 98 **PASS**7 Food protected during storage, preparation, display, service & transportation

Starbucks

11/4/2017 Routine Inspection

38 Danbury Road

Score: 93 **PASS**

8 Food containers stored off floor
17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
33 Plumbing: location, installation, maintenance
38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided,
Tissue waste receptacles provided
44 Floors: floor covering installed, constructed as required, good repair, clean
49 Walls, ceilings attached, equipment properly constructed, good repair, clean. Wall
& ceiling surfaces as required

Steve's Deli

4/20/2018 Routine Inspection

449 Danbury Road

Score: 89 **PASS**

3 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

11/15/2017 Routine Inspection

180 Danbury Road Bakery Dept

Score: 99 **PASS**

10 Food dispensing utensils properly stored

Dairy Dept

Score: 98 **PASS**8 Food containers stored off floor

Subway

3/19/2018 Routine Inspection

139 Danbury Road

Score: 100 **PASS**

Subway

12/14/2017 Routine Inspection

80 Park Lane

Score: 95 **PASS**

11 Toxic Chemicals – Labeled properly (corrected on site)
25 Clean wiping cloths

Subway

2/16/2018 Routine Inspection

164 Danbury Rd

Score: 100 **PASS**

Sue's Snack Bar

2/19/2018 Routine Inspection

145 Danbury Road

Score: 95 **PASS**

- 11 Toxic chemicals-Sanitizer concentration not to exceed maximum permitted
(Corrected on site)
 - 25 Clean wiping cloths
-

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

10/15/2017 Routine Inspection

177 Danbury Road

Score: 97 **PASS**

- 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
 - 49 Walls, ceilings attached, equipment properly constructed, good repair, clean. Wall & ceiling
Surfaces as required
 - 50 Dustless cleaning methods used, cleaning equipment properly stored
-

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

12/3/2017 Routine Inspection

14 Railroad Street

Score: 98 **PASS**

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

Thompson's

10/1/2017 Routine Inspection

300 Kent Road

Score: 89 **PASS**

- 7 Food protected during storage, preparation, display, service & transportation
 - 8 Food containers stored off floor
 - 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
 - 27 Nonfood-contact surfaces of utensils & equipment clean
 - 30 Hot and cold water under pressure, provided as required
 - 37 Proper fixtures provided, good repair, clean
 - 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue
Waste receptacles provided
-

Three Brother's Diner

11/5/2017 Routine Inspection

79 Danbury Road

Score: 91 **PASS**

- 7 Food protected during storage, preparation, display, service & transportation
 - 15 Good hygienic practices, smoking restricted
 - 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
 - 25 Clean wiping clothes
 - 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
-

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

1/15/2018 Routine Inspection

7 Main Street

Score: 93 **PASS**

- 13 Handwashing facilities provided, hands washed, clean (corrected on site)
 - 33 Plumbing location, installation, maintenance
 - 38 Handwashing accessories provided
 - 47 Mats removable, good repair, clean
-

Upper Crust

12/1/2017 Routine Inspection

373 Litchfield Road

Score: 87 **PASS**

- 4 Potentially hazardous food meets temperature requirements during Storage, preparation, display, service and transportation (corrected on site)
- 10 Food dispensing utensils properly stored
- 11 Toxic chemicals (corrected on site)
- 25 Clean wiping cloths
- 32 Proper disposal of waste water
- 33 Plumbing location, installation, maintenance
- 38 Handwashing accessories provided

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

3/9/2018 Routine Inspection

19 Poplar Street

Score: 96 **PASS**

- 13 Handwashing facilities provided, hands washed, clean (**CORRECTED ON SITE**)

Villerina's Pasta

12/3/2017 Routine Inspection

123 Danbury Road

Score: 99 **PASS**

- 25 Clean wiping cloths

Washington Food Market

12/14/2017 Routine Inspection

5 Bryan Plaza- Washington

Score: 97 **PASS**

- 30 Hot and cold water under pressure, provided as required
- 33 Plumbing location, installation, maintenance

Washington Pizza

12/6/2017 Routine Inspection

13 River Road-Washington

Score: 92 **PASS**

- 3 Potentially hazardous food meets temperature requirements during storage, preparation, Display, service and transportation (corrected on site)
- 11 Toxic chemicals (corrected on site)

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

12/1/2017 Routine Inspection

258 New Milford Turnpike-New Preston

Score: 93 **PASS**

- 2 Sources of food: original container, properly labeled
 - 7 Food protected during storage, preparation, display, service & transportation
 - 8 Food containers stored off the floor
 - 16 Food-contact surfaces designed, constructed, maintained, installed, located
 - 62 Written documentation of training program
-

Windmill Diner

10/22/2017 Routine Inspection

245 Danbury Road

Score: 96 **PASS**

- 7 Food protected during storage, preparation, display, service & transportation
 - 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
 - 27 Nonfood-contact surfaces of utensils & equipment/clean
-

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

1/24/2018 Routine Inspection

31 Bank Street

Score: 91 **PASS**

- 5 Potentially hazardous food properly thawed
- 10 Food dispensing utensils properly stored
- 15 Good hygienic practices
- 38 Handwashing accessories provided
- 55 Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles
- 62 Written documentation of training program