

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

1st & 10 Sports Bar & Grill

9/23/2017 Routine Inspection

507 Danbury Road

Score: 93 **PASS**

- 17 Nonfood-contact surfaces designed, constructed, maintained, Installed, located
 - 18 Single service articles, storage, dispensing
 - 27 Nonfood-contact surfaces of utensils & equipment clean
 - 28 Equipment/utensils, storage, handling
 - 36 Toilet rooms enclosed with self-closing door
 - 37 Proper fixture provided, good repair, clean
 - 44 Floors: floor covering installed, constructed as required, good repair, clean
-

1 Twenty-Two

9/10/2017 Routine Inspection

122 Litchfield 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
 - 28 Equipment/utensils, storage, handling
 - 37 Proper fixtures provided, good repair, 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 And ceiling surfaces as required
-

The Abbey Restaurant

11/5/2017 Routine Inspection

132 Danbury Road

Score: 93 **PASS**

- 7 Food protected during storage, preparation, display, service And transportation
 - 10 Food dispensing utensils properly stored
 - 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
 - 25 Clean wiping cloths
 - 27 Nonfood-contact surfaces of utensils& equipment clean
 - 33 Plumbing: location, installation, maintenance
-

Alfredo's

10/1/2017 Routine Inspection

651 Kent Road

Score: 89 **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
- 17 Nonfood-contact surfaces deigned, 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

All Aboard Pizzeria

11/5/2017 Routine Inspection

14 Railroad Street

Score: 85 **PASS**

- 7 Food protected during storage, preparation, display, service & transportation
 - 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
 - 27 Nonfood-contact surfaces of utensils & equipment clean
 - 28 Equipment/utensils, storage, handling
 - 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
 - 49 Walls, ceilings attached, equipment properly constructed, good repair, clean. Wall & Ceiling surfaces as required
 - 50 Dustless cleaning methods used, cleaning equipment properly stored
-

Alpenhaus

9/24/2017 Routine Inspection

59 Bank Street

Score: 92 **PASS**

- 7 Food protected during storage, preparation, display, service & transportation
 - 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
 - 18 Single service articles, storage, dispensing
 - 27 Nonfood-contact surfaces of utensils & equipment clean
 - 28 Equipment/utensils, storage, handling
 - 53 Room & equipment hood ducts, vented as required
-

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

10/8/2017 Routine Inspection

1 Kent Road Overall store/restrooms

Score: 97 **PASS**

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

Cold/Hot Foods-Pizza Dept

Score: 98 **PASS**

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

Bakery Dept

Score: 93 **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
- 33 Plumbing: location, installation, maintenance
- 44 Floors: floor covering installed, constructed as required, good repair, clean

Produce Dept

Score: 94 **PASS**

- 16 Food-contact surfaces designed, constructed, maintained, installed, located
- 25 Clean wiping cloths
- 30 Hot and cold water under pressure, provided as required
- 33 Plumbing: location, installation, maintenance

Deli Dept

Score: 99 **PASS**

- 25 Clean wiping cloths

Seafood Dept

Score: 98 **PASS**

- 4 Adequate facilities to maintain product temperature, thermometers provided

Sushi Dept

Score: 97 **PASS**

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

Meat Dept

Score: 94 **PASS**

- 10 Food dispensing utensils properly stored
- 23 Accurate thermometers provided, dish basket, if used
- 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

Dairy Dept

Score: 100 **PASS****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

9/23/2017 Routine Inspection

358 Danbury Road

Score: 89 **PASS**

- 10 Food dispensing utensils properly stored
- 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)
- 25 Clean wiping cloths
- 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
- 49 Walls, ceilings attached, equipment properly constructed, good repair, clean. Wall And ceiling surfaces as required.

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

5/25/2017 Routine Inspection

5 Kirby Rd-Washington

Score: 88 **PASS**

- 7 Food protected during storage, preparation, display, service
And transportation
 - 16 Food-contact surfaces designed, constructed, maintained, installed, located
 - 26 Food-contact surfaces clean
 - 27 Nonfood-contact surfaces of utensils & equipment clean
 - 28 Equipment/utensils, storage, handling
 - 61 Designated Alternate
 - 62 Written documentation of training program
-

Candlewood Valley Country Club

9/23/2017 Routine Inspection

401 Danbury Road

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

9/30/2017 Routine Inspection

30 Park Lane East

Score: 93 **PASS**

- 16 Food-contact surfaces designed, constructed, maintained,
Installed, located
 - 26 Food-contact surfaces of utensils & equipment clean
 - 33 Plumbing: location, installation, maintenance
 - 49 Walls, ceilings attached, equipment properly constructed, good repair, clean.
Wall & ceiling surfaces as required
 - 53 Room & equipment hoods, ducts, vented as required
-

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

3/2/2017 Routine Inspection

Elkington Farm Road

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

7/10/2017 Routine Inspection

14 Danbury Road

Score: 95 **PASS**

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

The Children's Center

11/7/2017 Routine Inspection

11A Aspetuck Avenue

Score: 99 **PASS**

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

Clamp's Stand

7/6/2017 Re-inspection

518 Litchfield Road

Score: 98 **PASS**

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

Commons Café

6/16/2017 Routine Inspection

81 Sabbaday Lane-Washington

Score: 99 **PASS**

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

Community Culinary School

2/16/2017 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

10/15/2017 Routine Inspection

376 Danbury Road

Score: 93 **PASS**

- 4 Adequate facilities to maintain product temperature, thermometers provided
 - 8 Food containers stored off floor
 - 26 Food-contact surfaces of utensils & equipment clean
 - 33 Plumbing: location installation, maintenance
-

Dagwoods

9/24/2017 Routine Inspection

21 Bank Street

Score: 93 **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
 - 49 Walls, ceilings attached, equipment properly constructed, goo repair, clean.
Wall & ceiling surfaces as required
-

Devereux Glenholme School

3/29/2017 Routine Inspection

81 Sabbaday Lane-Washington

Score: 99 **PASS**

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

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

10/21/2017 Routine Inspection

12 Danbury Road

Score: 92 **PASS**

- 4 Adequate facilities to maintain product temperature, thermometers provided
 - 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
 - 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.
-

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

10/15/2017 Routine Inspection

370 Danbury Road

Score: 96 **PASS**

- 4 Adequate facilities to maintain product temperature, thermometers provided
 - 10 Food dispensing utensils properly stored
 - 25 Clean wiping cloths
-

Dunkin Donuts

10/21/2017 Routine Inspection

4 East Street

Score: 98 **PASS**

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

Dunkin Donuts

10/17/2017 Re-inspection

89 Park Lane

Score: 84 **PASSED**

- 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 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
 - 38 Suitable hand cleaner and sanitary towels or approved hand drying devices
Provided, tissue waste receptacles provided
 - 40 Storage area/clean, enclosures-properly constructed, clean
 - 42 Presence 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
-

El Coyote

11/7/2017 Routine Inspection

129 Danbury Road

Score: 89 **PASS**

- 4 Adequate facilities to maintain product temperature, thermometers provided
 - 7 Food protected during storage, preparation, display, service
And transportation
 - 9 Handling of food minimized
 - 25 Clean wiping cloths
 - 27 Nonfood-contact surfaces of utensils & equipment clean
 - 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 necessary articles
-

Executive Cuisine

9/16/2017 Routine Inspection

12 Elm Street

Score: 89 **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 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
 - 53 Room & equipment hoods, ducts, vented as required
-

Faith Academy

11/2/2017 Routine Inspection

600 Danbury Road

Score: 97 **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
 - 44 Floors: floor covering installed, constructed as required, good repair, clean
-

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

6/22/2017 Routine Inspection

31 Bridge Street

Score: 94 **PASS**

- 8 Food containers stored off floor
- 23 Accurate thermometers provided, dish basket, if used
- 27 Nonfood-contact surfaces of utensils & equipment clean
- 36 Toilet rooms enclosed with self-closing door
- 44 Floors: floor covering installed, constructed as required, good repair, clean

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 required
- 53 Room & equipment hoods, ducts, vented as required

The Green Granary

9/16/2017 Routine Inspection

84 Railroad Street

Score: 93 **PASS**

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

7/16/2017 Routine Inspection

Score: 84 **PASS**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 5 Potentially hazardous food properly thawed
- 16 Food-contact surfaces designed, constructed, maintained, installed, located
- 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
- 18 Single service articles, storage, dispensing
- 23 Accurate thermometers provided, dish basket, if used
- 26 Food-contact surfaces of utensils & equipment
- 27 Nonfood-contact surfaces of utensils & equipment clean
- 36 Toilet rooms enclosed with self-closing door
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided,
Tissue waste receptacles
- 49 Walls, ceilings attached, equipment properly constructed, good repair, clean

Hidden Valley Eatery

88 Bee Brook Rd-Washington

7/16/2017 Routine Inspection

Score: 88 **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
- 16 Food-contact surfaces designed, constructed, maintained, installed, located
- 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
- 25 Clean wiping cloths
- 27 Nonfood-contact surfaces of utensils & equipment clean
- 30 Hot and cold water under pressure, provided as required
- 44 Floors: floor covering installed, constructed as required, good repair, clean
- 47 Mats removable, good repair, clean

Hill & Plain School

60 Old Town Park Road

10/13/2017 Routine Inspection

Score: 100 **PASS**

Holiday Restaurant

9/3/2017 Routine Inspection

1 Kent Road

Score: 84 **PASS**

- 4 Adequate facilities to maintain product temperature, thermometers provided
 - 7 Food protected during storage, preparation, display, Service and transportation
 - 16 Food-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
 - 30 Hot and cold water under pressure, provided as required
 - 43 Outer openings protected against entrance of insects/rodents
 - 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

11/5/2017 Routine Inspection

24 Railroad Street

Score: 92 **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
 - 27 Nonfood-contact surfaces of utensils & equipment clean
 - 33 Plumbing: location, installation, maintenance
 - 50 Dustless cleaning methods used, cleaning equipment properly stored
-

Il Colosseo Restaurant

9/10/2017 Routine Inspection

38 Park Lane

Score: 94 **PASS**

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

The Iron Rail

9/10/17 Routine Inspection

10 Railroad Street

Score: 92 **PASS**

- 8 Food containers stored off floor
 - 18 Single service articles, storage, dispensing
 - 27 Nonfood-contact surfaces of utensils & equipment clean
 - 28 Equipment, utensils, storage, handling
 - 33 Plumbing: location, installation, maintenance
 - 49 Walls, ceilings attached, equipment properly constructed, good repair, clean. Wall & ceiling surfaces as required
 - 53 Room & equipment, hoods, ducts, vented as required
-

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

9/30/2017 Re-Inspection

47 Main Street

Score: 88 **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 cloths
 - 26 Food-contact surfaces clean
 - 44 Floors: floor covering installed, constructed as required, good repair, clean
 - 53 Room & equipment hoods, ducts, vented as required
-

John's Best Pizza

9/23/2017 Routine Inspection

131 Danbury 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
 - 27 Nonfood-contact surfaces of utensils & equipment clean
 - 33 Plumbing: location, installation, maintenance
 - 43 Outer openings protected against entrance of insects/rodents
 - 49 Walls, ceilings attached, equipment properly constructed, good repair, clean.
Wall & ceiling surfaces as required
 - 53 Room & equipment hoods, ducts, vented as required
-

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

9/30/2017 Routine Inspection

27 Main Street

Score: 93 **PASS**

- 7 Food protected during storage, preparation, display, service & transportation
 - 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
 - 18 Single service articles, storage, dispensing
 - 25 Clean wiping cloths
 - 49 Walls, ceilings attached, equipment properly constructed, good repair, clean
Wall & ceiling surfaces as required
-

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

11/11/2017 Routine Inspection

51 Bank Street

Score: 93 **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
 - 25 Clean wiping cloths
 - 28 Equipment/utensils, storage, handling
-

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

2/6/2017 Routine Inspection

210 New Milford Turnpike

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

7/15/2017 Routine Inspection

4 Green Hill Rd-Washington

Score: 99 **PASS**

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

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

7/15/2017 Routine Inspection

118 Woodbury Rd-Washington

Score: 88 **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
 - 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
 - 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
 - 49 Walls, ceilings attached, equipment properly constructed, good repair, clean. Wall & ceiling
Surfaces as required
 - 53 Room & equipment hoods, ducts, vented as required
-

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

9/23/2017 Routine Inspection

40 Danbury Road

Score: 100 **PASS****Midway Market & Deli**

9/30/2017 Routine Inspection

88 Park Lane

Score: 95 **PASS**

- 7 Food protected during storage, preparation, display, service & transportation
 - 25 Clean wiping cloths
 - 27 Nonfood-contact surfaces of utensils & equipment clean
 - 44 Floors: floor covering installed, constructed as required, good repair, clean
-

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

9/16/2017 Routine Inspection

27 Main Street

Score: 92 **PASS**

- 5 Potentially hazardous food properly thawed
 - 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
 - 44 Floors: floor covering installed, constructed as required, good repair, clean
-

New Milford High School

10/13/2017 Routine Inspection

388 Danbury Road

Score: 99 **PASS**

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

New Milford Hospital

9/30/2017 Routine Inspection

21 Elm Street

Score: 94 **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
 - 33 Plumbing: location, installation, maintenance
-

New Milford Main Moon

9/27/2017 Re-inspection

48 Kent Road

Score: 98 **PASS**

- 9 Handling of food minimized
-

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

7/15/2017 Routine Inspection

4 Green Hill Rd-Washington

Score: 98 **PASS**

- 24 Sanitization rinse (hot water-chemical)
-

Northville School

4/27/2017 Routine Inspection

22 Hipp Road

Score: 100 **PASS**

Northville Market

9/16/2017 Routine Inspection

Score: 95 **PASS**

301 Litchfield Road

Deli/Hot Foods

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

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

25 Clean wiping cloths

Bakery Dept

Score: 99 **PASS**

25 Clean wiping cloths

Produce Dept

Score: 100 **PASS**

Dairy Dept

Score: 96 **PASS**

8 Food containers stored off floor

Meat Dept

Score: 98 **PASS**

25 Clean wiping cloths

Downstairs/Backroom

Score: 94 **PASS**

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

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

53 Room & equipment hoods, ducts, vented as required

Nutmeg Oil Company

5/24/2017 Routine Inspection

Score: 99 **PASS**

25 Main Street

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

O'Connor's Public House

9/10/2017 Routine Inspection

Score: 93 **PASS**

46 Railroad Street

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

8 Food containers stored off floor

23 Accurate thermometers provided, dish basket, if used

26 Food-contact surfaces of utensils & equipment clean

28 Equipment/utensils, storage, handling

52 Room free of steam, smoke odors

Old Oak Tavern

9/3/2017 Routine Inspection

1 South Kent Road

Score: 89 **PASS**

- 10 Food dispensing utensils properly stored
 - 15 Good hygienic practices, smoking restricted
 - 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
 - 33 Plumbing: location, installation, maintenance
 - 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, Tissue waste receptacles provided
-

Oriental House

9/10/2017 Routine Inspection

44 East Street

Score: 95 **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
-

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

5/25/2017 Routine Inspection

5 Titus Rd-Washington

Score: 94 **PASS**

- 28 Equipment/utensils, storage, handling
 - 49 Walls, ceilings attached, equipment properly constructed, good repair, clean Wall & ceiling surfaces as required
 - 61 Designated Alternate
 - 62 Written documentation of training program
-

Park Lane Sunoco

11/4/2017 Routine Inspection

44 Park Lane

Score: 90 **FAIL**

- 3 Potentially hazardous food meets temperature requirements during Storage, preparation, display, service and transportation (**AUTOMATIC FAILURE**)
 - 7 Food protected during storage, preparation, display, service and transportation
 - 8 Food containers stored off floor
 - 26 Food-contact surfaces of utensils & equipment clean
 - 43 Outer openings protected against entrance of insects/rodents
-

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

11/12/2017 Routine Inspection

38 Bridge Street

Score: 92 **PASS**

- 7 Food protected during storage, preparation, display, Service and transportation
 - 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
 - 27 Nonfood-contact surfaces of utensils & equipment clean
 - 30 Hot and cold water under pressure, provided as required
 - 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
-

Pronto Pizza

10/15/2017 Routine Inspection

370 Danbury Road

Score: 93 **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
 - 49 Walls, ceilings attached, equipment properly constructed, good repair, clean.
Wall & ceiling surfaces as required
 - 53 Room & equipment hoods, ducts, vented as required.
-

Region12 Shepaug Valley School

5/25/2017 Routine Inspection

159 South Street- Washington

Score: 100 **PASS****Royal Buffet**

10/7/2017 Re-inspection

132 Danbury Road

Score: 92 **PASS**

- 2 Original container, properly thawed
 - 5 Potentially hazardous food properly thawed
 - 8 Food containers stored off floor
 - 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
 - 27 Nonfood-contact surfaces of utensils & equipment clean
 - 49 Walls, ceilings attached, equipment properly constructed, good repair, clean.
Wall & ceiling surfaces as required
-

Rumsey Hall School

6/16/2017 Routine Inspection

201 Rumford Rd-Washington

Score: 99 **PASS**

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

S. J. 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

11/2/2017 Routine Inspection

25 Sunny Valley Road

Score: 100 **PASS**

Save Extra Food and Gas Mart LLC

4/23/2017 Routine Inspection

28 Danbury Road

Score: 94 **PASS**

- 8 Food containers stored off floor
- 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
- 23 Accurate thermometers provided, dish basket, if used
- 33 Plumbing: Location, installation, maintenance
- 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 provided

Schaghitcoke Middle School

4/26/2017 Routine Inspection

23 Hipp Road

Score: 98 **PASS**

- 4 Adequate facilities to maintain product temperature,
Thermometers provided

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

Sombrero's Restaurant

5/4/2017 Preoperational

471 Danbury Road

Score: 97 **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
-

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

10/15/2017 Routine Inspection

449 Danbury Road

Score: 94 **PASS**

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

Stop & Shop Supermarket

11/15/2017 Routine Inspection

180 Danbury Road

Overall StoreScore: 99 **PASS**

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

Bakery DeptScore: 96 **PASS**

- 25 Clean wiping cloths
- 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.

Dairy DeptScore: 98 **PASS**

- 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

Produce DeptScore: 96 **PASS**

- 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

Meat DeptScore: 97 **PASS**

- 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
 - 44 Floors: floor covering installed, constructed as required, good repair, clean
 - 45 Floors, graded, drained as required
 - 49 Walls, ceilings attached, equipment properly constructed, good repair, clean. Wall & ceiling surfaces as required
-

Deli/Hot Foods Score: 92 **PASS**

- 7 Food protected during storage, preparation, display, service & transportation
- 25 Clean wiping cloths
- 26 Food-contact surfaces of utensils & equipment clean
- 27 Nonfood-contact surfaces of utensils & equipment clean
- 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

Seafood Dept Score: 97 **PASS**

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

Salad Bar/Fruit Score: 99 **PASS**

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

Subway 10/21/2017 Routine Inspection

139 Danbury Road Score: 95 **PASS**

- 26 Food-contact surfaces of utensils & equipment clean
- 27 Nonfood-contact surfaces of utensils & equipment clean
- 33 Plumbing: location, installation, maintenance
- 39 Approved containers, adequate number, covered, rodent proof, clean

Subway 9/24/2017 Routine Inspection

80 Park Lane Score: 98 **PASS**

- 26 Food-contact surfaces of utensils & equipment clean

Subway 10/15/2017 Routine Inspection

164 Danbury Rd Score: 97 **PASS**

- 16 Food-contact surfaces designed, constructed, maintained,
Installed, located
- 49 Walls. Ceilings attached, equipment properly constructed, good repair, clean.
Wall & ceiling surfaces as required

Sue's Snack Bar 10/1/2017 Routine Inspection

145 Danbury Road Score: 97 **PASS**

- 25 Clean wiping cloths
- 26 Food-contact surfaces of utensils & equipment clean

The Sweet Spot 11/5/2017 Routine Inspection

60 Railroad Street Score: 95 **PASS**

- 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
 - 27 Nonfood-contact surfaces 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
 - 52 Room free of steam, smoke odors
 - 53 Room & equipment hoods, ducts, vented 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

9/3/2017 Re-Inspection

218 Kent Road

Score: 93 **PASS**

- 5 Potentially hazardous food properly thawed
 - 8 Food containers stored off floor
 - 25 clean wiping cloths
 - 27 Nonfood-contact surfaces of utensils & equipment clean
-

Theo's Diner

9/10/2017 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

11/4/2017 Routine Inspection

129 Danbury Road

Score: 93 **PASS**

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

Tivoli's Restaurant

9/23/2017 Routine Inspection

7 Main Street

Score: 91 **PASS**

- 15 Good hygienic practices, smoking restricted
 - 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
 - 25 Clean wiping cloths
 - 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
-

Upper Crust

9/10/2017 Routine Inspection

373 Litchfield Road

Score: 86 **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
 - 26 Food-contact surfaces of utensils & equipment clean
 - 27 Nonfood-contact surfaces of utensils & equipment clean
 - 28 Equipment, utensils, storage handling
 - 32 Proper disposal of waste water
 - 42 Presence of insects/rodents
 - 43 Outer openings protected against entrance of insects/rodents
 - 44 Floors: floor covering installed, constructed as required, good repair, clean
-

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

10/21/2017 Routine Inspection

19 Poplar Street

Score: 95 **PASS**

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

Villerina's Pasta

7/13/2017 Routine Inspection

123 Danbury Road

Score: 100 **PASS****Washington Food Market**

5/25/2017 Routine Inspection

5 Bryan Plaza- Washington

Score: 95 **PASS**

- 4 Adequate facilities to maintain product temperature, thermometers
Provided
 - 24 Sanitization rinse (hot water-chemical)
 - 27 Nonfood-contact surfaces of utensils & equipment clean
-

Washington Pizza

7/15/2017 Routine Inspection

13 River Road-Washington

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
 - 18 Single service articles, storage, dispensing
 - 23 Accurate thermometers provided, dish basket, if used
 - 26 Food-contact surfaces of utensils & equipment clean
 - 28 Equipment/utensils, storage, handling
-

Wheels

7/10/2017 Routine Inspection

61 Danbury Road

Score: 97 **PASS**

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

The White Horse

6/17/2017 Routine Inspection

258 New Milford Turnpike-New Preston

Score: 97 **PASS**

- 26 Food-contact surfaces of utensils & equipment clean
 - 36 Toilet rooms enclosed with self-closing door
-

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

11/11/2017 Re-Inspection

131 Danbury Road

Score: 88 **PASS**

- 5 Potentially hazardous food properly thawed
 - 9 Handling of food minimized
 - 10 Food dispensing utensils properly stored
 - 16 Food-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
 - 28 Equipment/utensils, storage, handling
-

Zaragoza

9/24/2017 Routine Inspection

31 Bank Street

Score: 82 **PASS**

- 5 Potentially hazardous food properly thawed
- 8 Food containers stored off floor
- 16 Food-contact surfaces designed, constructed, maintained, installed, location
- 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
- 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
- 43 Outer openings protected against entrance of insects/rodents
- 53 Room & equipment hoods, ducts, vented as required