

ServSafe® CERTIFICATION

LELIO VIEUX

for successfully completing the standards set forth for the ServSafe® Food Protection Manager Certification Examination, which is accredited by the American National Standards Institute (ANSI)—Conference for Food Protection (CFP).

22452480

CERTIFICATE NUMBER

10780

EXAM FORM NUMBER

8/2/2022

8/2/2027

DATE OF EXAMINATION DATE OF EXPIRATION Local laws apply. Check with your local regulatory agency for recertification requirements.

Sherman Brown

Executive Vice President, National Restaurant Association Solutions

In accordance with Marintan Labour Comention 2006, Resolution ADM N 068-2013 (Regulation 3.2, Standard A3.2)

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CERTIFICATION ServSat

JEREMIAS BARRERA

for successfully completing the standards set forth for the ServSafe® Food Protection Manager Certification Examination, which is accredited by the American National Standards Institute (ANSI)—Conference for Food Protection (CFP).

CERTIFICATE NUMBER

EXAM FORM NUMBER

11/22/2027

DATE OF EXPIRATION

11/22/2022

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ecutive Vice President, National Restaurant Association Solutions

on 2006, Resolution ADM N 068-2013 (Re

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INSPECTION REPORT EHS-106-Rev. 11/05 FOOD SERVICE ESTABLISHMENTS

STATE OF CONNECTICUT DEPARTMENT OF PUBLIC HEALTH

410 Capitol Avenue, MS#11FDP, Hartford, CT 06134

M ROUTINE INSPECTION ☐ PREOPERATIONAL

☐ REINSPECTION □ OTHER

,	20010	+10 Oupitol / Worldo, 1	vior-i ii bi , Haitioid, 61 0015	T	
NAME OF ESTABLISHMENT	King Low	MENWOOD-	OPPEN	ESTABLISHMENT CLASS	
STREET ADDRESS	1450 NEW F	TEL		TOWN STAM FOR	CD
OWNER or OPERATOR	Chartwell	S		INSPECTION 5 2124	12139

SC	URCES OF FOOD			EC	QUIPMENT & UTENSILS: CLEANLINES	s	VE	RMIN CONTROL	
1	Approved source, wholesome,	4	1	21	Preflushed, scraped, soaked and racked		42	Presence of insects/rodents	Т
	nonadulterated			22	Wash water clean, proper temperature	1	43	Outer openings protected against entrance of	Ť
2	Original container, properly labeled	1	1	23	Accurate thermometers provided, dish basket, if used			insects/rodents	
	"	-	1	24	Sanitization rinse (hot water - chemical)	2		\	_
FO	OD PROTECTION			25	Clean wiping cloths	1	FL	OORS, WALLS & CEILINGS	
3	Potentially hazardous food meets	4	1	26	Food-contact surfaces of utensils &	2	44		Т
	temperature requirements during storage,	П	ı	ı	equipment clean		1	constructed as required, good repair, clean	-
	preparation, display, service, and transportation		1	27	Nonfood-contact surfaces of utensils &	1	45	Floors, graded, drained as required	┪
					equipment clean		46	Floor, wall juncture covered	٦
4	Adequate facilities to maintain product	2	C	28	Equipment/utensils, storage, handling	1	47	Mats removable, good repair, clean	┪
	temperature, thermometers provided					_			
5 6	Potentially hazardous food properly thawed Unwrapped or potentially hazardous food	2	-	l			48	Exterior walking, driving surfaces, good repair, clean	
U	not re-served	4	ı	_	ATER SUPPLY				_
_				29	Water source adequate, safe	4	49	Walls, ceilings attached, equipment properly constructed, good repair, clean. Wall & ceiling	
7	Food protected during storage, preparation, display, service & transportation			30	Hot and cold water under pressure, provided as required	2		surfaces as required.	ľ
8	Food containers stored off floor	2	ı	H	provided as required	\dashv	50	· ·	4
Ü	1 ood containers stored on noor			SF	WAGE DISPOSAL		50	Dustless cleaning methods used, cleaning equipment properly stored	
9	Handling of food minimized	2	1	31	Sewage disposal approved	4		areaning equipment properly atorea	_
10	Food dispensing utensils properly stored	1	1	32	Proper disposal of waste water	7	Luc	SHTING & VENTILATION	
11	Toxic items properly stored, labeled, used	4	1	H		\dashv	51	Adequate lighting provided as required	\neg
	•	17	1	PI	UMBING		52	Room free of steam, smoke odors	+
PE	RSONNEL			33	Location, installation, maintenance	1	53	Room & equipment hoods, ducts, vented as required	\dashv
12	Personnel with infection restricted	4	1	34	No cross connection, back siphonage, backflow	4	"	. toom a equipment hoods, addition vertical de required	_
		1 7	1	\vdash	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	7	DE	RESSING ROOMS & LOCKERS	
CL	EANLINESS OF PERSONNEL			Ιто	ILET FACILITIES		54	Rooms adequate, clean, adequate lockers	Т
13	Handwashing facilities provided,	4	1	35	Adequate, convenient, accessible, designed,	4		provided, facilities clean	
	personnel hands washed, clean	Ľ			installed	٦			
14	Clean outer clothes, effective hair restraints	1		36	Toilet rooms enclosed with self-closing door	1			
15	Good hygienic practices, smoking restricted	2		37	Proper fixtures provided, good repair, clean		HC	DUSEKEEPING	
	UIPMENT & UTENSILS: DESIGN,			НА	NDWASHING FACILITIES		55	Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles	
_	NSTRUCTION & INSTALLATION			38	Suitable hand cleaner and sanitary towels or	1	56	Complete separation from living/sleeping quarters	3
16	Food-contact surfaces designed, constructed, maintained, installed, located	2			approved hand drying devices provided, tissue waste receptacles provided			and laundry	
					The state of the s		57	Clean/soiled linens stored properly	I
17	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1			DRACE/DURRICU STORACE & DIODOGA	. 1	58	No live birds, turtles, or other animals	T
18	Single service articles, storage, dispensing	-		39	RBAGE/RUBBISH STORAGE & DISPOSA Approved containers, adequate number,	1	-	(except guide dogs)	_
19	No reuse of single service article	2		00	covered, rodent proof, clean	1	l	IOVINO PROJURITER	
20	Dishwashing facilities approved design, adequately	2		40	Storage area/rooms, enclosures –	-	59 59	OKING PROHIBITED	-
	constructed, maintained, installed, located	-	П	40	properly constructed, clean		1 29	Smoking prohibited, signs posted at each entrance	
_			ı			1	_		
				41	Garbage disposed of in an approved manner, at approved frequency	- 1	١		
-	DEMERIT SCORE	_	. !	ш	at approved neglectory			ALIFIED FOOD OPERATOR	1
		_					60	Qualified Food Operator	+
-				F	ISK FACTOR VIOLATIONS IN RED		61	Designated alternate	1
/	/ / /2		١ '		11/		62	Written documentation of training program	

SIGNED (Inspector) ASAP 78 2

203-877-5568

FL=20-16

INSPECTION REPORT FOOD SERVICE ESTABLISHMENTS CONTINUATION SHEET

STATE OF CONNECTICUT DEPARTMENT OF PUBLIC HEALTH

NAME OF E	STABLISHMENT TOWN STAMF	Enoi	S-2-2
INSPECTION FORM #	I	REMARKS	
			8
(28)	- INNERT BOWLS - PA	STA ST	ATION
	TODOAT		
	-move Tongs		
	ENT PLASTE-2 BOARD		
	mount ice scoops		
(*)	celean cercing Vent	s- SANDI	NION AMEN +
	TROPE ANED		
		2 02 0	10/100 =
	*ADJUST FREEZER DOO -1CE BULLD UP	AL ONL OL	th me
5.	- (CE BUZCS OF		45
	TEMPS		
	mac cheal ist		
	chichen 153-161		
	CAULITIONET 135-137		
	CAULITIONET 135-137 COLD 40-42 (+ 1+	(poc	
	(x) PREVIOUS Violation	\sim	
INITIAL (IN	SPECTOR)	INITIAL (PERSON IN C	CHARGE) L.V

EHS-106-Rev. 11/0	INSPECTION REPORT
FL- 26	OOD SERVICE ESTABLISHMENTS

STATE OF CONNECTICUT DEPARTMENT OF PUBLIC HEALTH

×	ROUTINE INSPECTION
	PREOPERATIONAL

	REINSPECTION
П	OTHER

Pho ac	410 Capitol Avenue, MS#11FDP, Hartford, CT 0613
NAME OF ESTABLISHMENT	King Low HEXMOD-CATEL
STREET ADDRESS	1450 NEWFIELD ANE
OWNER or OPERATOR	FLIK COMP

ESTABLISHMENT CLASS		
TOWN STAM F	and	
INSPECTION 5/2	124	12:30

Based on an inspection this day, the items marked b

4	URCES OF FOOD Approved source, wholesome.	4
1	nonadulterated	4
2	Original container, properly labeled	1
FO	OD PROTECTION	
3	Potentially hazardous food meets temperature requirements during storage, preparation, display, service, and transportation	4
4	Adequate facilities to maintain product temperature, thermometers provided	2
5	Potentially hazardous food properly thawed	2
6	Unwrapped or potentially hazardous food not re-served	4
7	Food protected during storage, preparation, display, service & transportation	2
8	Food containers stored off floor	
9	Handling of food minimized	2
10	Food dispensing utensils properly stored	1
11	Toxic items properly stored, labeled, used	4
_	RSONNEL	
12	Personnel with infection restricted	4
CL	EANLINESS OF PERSONNEL	
13	Handwashing facilities provided, personnel hands washed, clean	4
14	Clean outer clothes, effective hair restraints	1
	Coad business procises ampling restricted	-
15	Good hygienic practices, smoking restricted	2
EQ	UIPMENT & UTENSILS: DESIGN, NSTRUCTION & INSTALLATION	2
EQ	UIPMENT & UTENSILS: DESIGN,	2
EQ CO 16	UIPMENT & UTENSILS: DESIGN, NSTRUCTION & INSTALLATION Food-contact surfaces designed, constructed, maintained, installed, located Nonfood-contact surfaces designed, constructed, maintained, installed, located	
EQ 16 17	UIPMENT & UTENSILS: DESIGN, NSTRUCTION & INSTALLATION Food-contact surfaces designed, constructed, maintained, installed, located Nonfood-contact surfaces designed, constructed, maintained, installed, located Single service articles, storage, dispensing	2
EQ CO 16	UIPMENT & UTENSILS: DESIGN, NSTRUCTION & INSTALLATION Food-contact surfaces designed, constructed, maintained, installed, located Nonfood-contact surfaces designed, constructed, maintained, installed, located	2

4	3/	2 12/2
TOTAL	RATING	Date Corrections Due

DEMERIT SCORE

elow	identify the violations in operation or facil	ities	wł
EQ	UIPMENT & UTENSILS: CLEANLINES	SS	
21	Preflushed, scraped, soaked and racked		
22	Wash water clean, proper temperature	1	
23	Accurate thermometers provided, dish basket, if used	1	
24	Sanitization rinse (hot water - chemical)	2	
25	Clean wiping cloths	1	
26	Food-contact surfaces of utensils & equipment clean	2	
27	Nonfood-contact surfaces of utensils & equipment clean	1	
28	Equipment/utensils, storage, handling	1	
w/	ATER SUPPLY		
29	Water source adequate, safe	4	(
30	Hot and cold water under pressure, provided as required	2	
SE	WAGE DISPOSAL		
31	Sewage disposal approved	4	
32	Proper disposal of waste water	1	
PL	UMBING		
33	Location, installation, maintenance	1	
34	No cross connection, back siphonage, backflow	4	
то	ILET FACILITIES		
35	Adequate, convenient, accessible, designed, installed	4	
36	Toilet rooms enclosed with self-closing door	1	
37	Proper fixtures provided, good repair, clean	Ц	
-	NDWASHING FACILITIES		
38	Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided	1	
GA	RBAGE/RUBBISH STORAGE & DISPOS	AL	
39	Approved containers, adequate number, covered, rodent proof, clean	1	
40	Storage area/rooms, enclosures – properly constructed, clean	1	
41	Garbage disposed of in an approved manner, at approved frequency		

	RMIN CONTROL	
42	Presence of insects/rodents	T
43	Outer openings protected against entrance of	H
	insects/rodents	
FL	OORS, WALLS & CEILINGS	
44	Floors: floor covering installed, constructed as required, good repair, clean	
45	Floors, graded, drained as required	1
46	Floor, wall juncture covered	1
47	Mats removable, good repair, clean	1
48	Exterior walking, driving surfaces, good repair, clean	İ
49	Walls, ceilings attached, equipment properly constructed, good repair, clean. Wall & ceiling surfaces as required.	
50	Dustless cleaning methods used, cleaning equipment properly stored	Ī
51 52	Adequate lighting provided as required Room free of steam, smoke odors	
52	Room free of steam, smoke odors	t
53	Room & equipment hoods, ducts, vented as required	1
-		L
DF	ESSING ROOMS & LOCKERS	
DF 54		
54	RESSING ROOMS & LOCKERS Rooms adequate, clean, adequate lockers	
54	RESSING ROOMS & LOCKERS Rooms adequate, clean, adequate lockers provided, facilities clean	
54 HC	RESSING ROOMS & LOCKERS Rooms adequate, clean, adequate lockers provided, facilities clean PUSEKEEPING Establishment and premises free of litter, no	L
54 HC 55	RESSING ROOMS & LOCKERS Rooms adequate, clean, adequate lockers provided, facilities clean PUSEKEEPING Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles Complete separation from living/sleeping quarters	
54 HC 55 56	RESSING ROOMS & LOCKERS Rooms adequate, clean, adequate lockers provided, facilities clean PUSEKEEPING Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles Complete separation from living/sleeping quarters and laundry	
54 HC 55 56 57 58	RESSING ROOMS & LOCKERS Rooms adequate, clean, adequate lockers provided, facilities clean PUSEKEEPING Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles Complete separation from living/sleeping quarters and laundry Clean/soiled linens stored properly No live birds, turtles, or other animals (except guide dogs)	
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RISK	FACTOR	VIOLA	TIONS	IN	R	ED

Signature of Person in charge

Page	of



FL-20-14 INSPECTION REPORT

FOOD SERVICE ESTABLISHMENTS CONTINUATION SHEET

STATE OF CONNECTICUT DEPARTMENT OF PUBLIC HEALTH

NAME OF ES	STABLISHMENT	TOWN		DATE OF INSPECTION					
	Counted not	STAMI	Lo. (2)	5-2-27					
INSPECTION FORM #	REMARKS								
			1						
45)	3) EUT-PLASTER BOARD Above Wolf In								
	CUT-PLASTER ROARD AboVE Wolf In MOUNT ICE SCOOP-HULDE FELL								
(28)	28)-INVERT BOWLS PLATES -move rongs								
	- move Tongs								
	*ABJUST FREEZER DOOR NEPLACE- 1CE BUILD								
	TEMPS								
	mae Churc 151								
	Onichus 153-165 Onohitlawer 135-1371								
	cols - 40-42° (+/+ hog)								
INITIAL (IN	SPECTOR)		INITIAL (PERSON IN	CHARGE)					
	7								