

News Report by Date  
Conducted 1/1/2020 to 1/31/2020

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**ANA PARZYCH CUSTOM CAKES, LLC**

108 Elm Street, Cheshire

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1/22/2020 Score **95 Pass** Inspection Type: Annual

- 
- 27 Non-Food contact surfaces of utensils & equipment clean
  - 28 Equipment/utensils, storage handling
  - 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
  - 44 Floors;floor covering installed,constructed as required,good repair,clean
  - 55 Establishment and premises free of litter, no insects/rodents harborage, no unnecessary articles
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**ANTHONY'S PIZZERIA & DELI, LLC**

912 South Main Street, Cheshire

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1/23/2020 Score **89 Fail** Inspection Type: Reinspection

- 
- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
  - 11 Toxic items properly stored, labeled, used Automatic Failure
  - 7 Food protected during storage, preparation, display, service and transportation.
  - 55 Establishment and premises free of litter, no insects/rodents harborage, no unnecessary articles
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**Big Y / EVERYBODY'S MARKET**

1021 South Main Street, Cheshire

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1/8/2020 Score **79 Fail** Inspection Type: Quarterly

- 
- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
  - 13 Hand washing facilities provided Automatic Failure
  - 4 Adequate facilities to maintain product temperature, thermometers provided
  - 16 Food contact surfaces designed, constructed, maintained, installed, located
  - 26 Food contact surfaces of utensils & equipment clean
  - 30 Hot and cold water under pressure, provided as required
  - 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
  - 27 Non-Food contact surfaces of utensils & equipment clean
  - 28 Equipment/utensils, storage handling
-

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- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 45 Floors, graded drained as required
- 47 Mats removable, good repair, clean
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

**CHESHIRE PLACE RESTAURANT**

532 W. Main Street, Cheshire

1/2/2020 Score **98 Pass** Inspection Type: Reinspection

- 24 Sanitization rinse(hot water-chemicals)

**CHINA WOK**

1585 Meriden Road, Wolcott

1/7/2020 Score **97 Pass** Inspection Type: Quarterly

- 26 Food contact surfaces of utensils & equipment clean
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.

**Dunkin' Donuts #3**

1699 Highland Avenue, Cheshire

1/23/2020 Score **89 Fail** Inspection Type: Semiannual

- 11 Toxic items properly stored, labeled, used Automatic Failure
- 26 Food contact surfaces of utensils & equipment clean
- 30 Hot and cold water under pressure, provided as required
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 27 Non-Food contact surfaces of utensils & equipment clean
- 44 Floors;floor covering installed,constructed as required,good repair,clean

**El Cafesito Diner**

1804 Meriden Road, Wolcott

1/6/2020 Score **87 Fail** Inspection Type: Quarterly

- 11 Toxic items properly stored, labeled, used Automatic Failure
- 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

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- 26 Food contact surfaces of utensils & equipment clean
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 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

**HIGHLAND BOWL, LLC**

1211 Highland Avenue, Cheshire

1/22/2020 Score **93 Pass** Inspection Type: Quarterly

- 15 Good hygienic practices, smoking restricted
- 26 Food contact surfaces of utensils & equipment clean
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 27 Non-Food contact surfaces of utensils & equipment clean
- 44 Floors;floor covering installed,constructed as required,good repair,clean

**J & M PIZZA**

1512 Wolcott Road, Wolcott

1/10/2020 Score **81 Fail** Inspection Type: Quarterly

- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
- 4 Adequate facilities to maintain product temperature, thermometers provided
- 7 Food protected during storage, preparation, display, service and transportation.
- 9 Handling of food minimized
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 24 Sanitization rinse(hot water-chemicals)
- 26 Food contact surfaces of utensils & equipment clean
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 27 Non-Food contact surfaces of utensils & equipment clean
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided

1/24/2020 Score **96 Fail** Inspection Type: Reinspection

- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure

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Conducted 1/1/2020 to 1/31/2020

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**JOHNNY B'S**

1457 Meriden Road, Wolcott

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1/28/2020 Score **73** **Fail** Inspection Type: Quarterly

- 
- 1 Approved Source, wholesome,non-adulterated Automatic Failure
  - 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
  - 11 Toxic items properly stored, labeled, used Automatic Failure
  - 13 Hand washing facilities provided Automatic Failure
  - 7 Food protected during storage, preparation, display, service and transportation.
  - 16 Food contact surfaces designed, constructed, maintained, installed, located
  - 26 Food contact surfaces of utensils & equipment clean
  - 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
  - 27 Non-Food contact surfaces of utensils & equipment clean
  - 32 Proper disposal of waste water
  - 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
  - 44 Floors;floor covering installed,constructed as required,good repair,clean

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**Nutmeg Farms CT LLC**

1520 Wolcott Road, Wolcott

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1/3/2020 Score **86** **Fail** Inspection Type: Quarterly

- 
- 1 Approved Source, wholesome,non-adulterated Automatic Failure
  - 11 Toxic items properly stored, labeled, used Automatic Failure
  - 4 Adequate facilities to maintain product temperature, thermometers provided
  - 15 Good hygienic practices, smoking restricted
  - 25 Clean wiping cloths
  - 27 Non-Food contact surfaces of utensils & equipment clean

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**Oliver's / LaBonne's Market**

75 Waterbury Road, Prospect

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1/28/2020 Score **98** **Pass** Inspection Type: Pre-

- 
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
  - 44 Floors;floor covering installed,constructed as required,good repair,clean

News Report by Date  
Conducted 1/1/2020 to 1/31/2020

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**PAUL'S RESTAURANT**

1127 Highland Avenue, Cheshire

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1/22/2020 Score **84** **Fail** Inspection Type: Quarterly

- 
- 1 Approved Source, wholesome,non-adulterated Automatic Failure
  - 16 Food contact surfaces designed, constructed, maintained, installed, located
  - 19 No re-use of single service article
  - 26 Food contact surfaces of utensils & equipment clean
  - 2 Original container,properly labeled
  - 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
  - 25 Clean wiping cloths
  - 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
  - 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.

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**Petro Pat, LLC**

685 Wolcott Road, Wolcott

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1/29/2020 Score **98** **Pass** Inspection Type: Annual

- 
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
  - 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

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**Pho & Spice**

7 South Main Street, Cheshire

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1/16/2020 Score **65** **Fail** Inspection Type: Quarterly

- 
- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
  - 11 Toxic items properly stored, labeled, used Automatic Failure
  - 13 Hand washing facilities provided Automatic Failure
  - 4 Adequate facilities to maintain product temperature, thermometers provided
  - 5 Potentially hazardous food properly thawed
  - 7 Food protected during storage, preparation, display, service and transportation.
  - 9 Handling of food minimized

News Report by Date  
Conducted 1/1/2020 to 1/31/2020

- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 24 Sanitization rinse(hot water-chemicals)
- 26 Food contact surfaces of utensils & equipment clean
- 10 Food dispensing utensils properly stored
- 25 Clean wiping cloths
- 27 Non-Food contact surfaces of utensils & equipment clean
- 28 Equipment/utensils, storage handling
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
- 40 Storage areas/rooms, enclosures - properly constructed, clean
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 50 Dustless cleaning methods used, cleaning equipment properly stored.
- 55 Establishment and premises free of litter, no insects/rodents harborage, no unnecessary articles

**ROCKSTAR LOUNGE**

1652 Wolcott Road, Wolcott

1/15/2020 Score **88** **Fail** Inspection Type: Quarterly

- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
- 4 Adequate facilities to maintain product temperature, thermometers provided
- 26 Food contact surfaces of utensils & equipment clean
- 10 Food dispensing utensils properly stored
- 27 Non-Food contact surfaces of utensils & equipment clean
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

1/29/2020 Score **94** **Fail** Inspection Type: Reinspection

- 13 Hand washing facilities provided Automatic Failure
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 44 Floors;floor covering installed,constructed as required,good repair,clean

**ROSSINI'S RESTAURANT & PIZZA**

529 West Main Street, Cheshire

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Conducted 1/1/2020 to 1/31/2020

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1/23/2020 Score **80** **Fail** Inspection Type: Quarterly

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- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
- 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
- 24 Sanitization rinse(hot water-chemicals)
- 26 Food contact surfaces of utensils & equipment clean
- 10 Food dispensing utensils properly stored
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 25 Clean wiping cloths
- 27 Non-Food 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.

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**Tap & Barrel Bar and Grill**

1189 Wolcott Road, Wolcott

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1/8/2020 Score **93** **Pass** Inspection Type: Reinspection

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- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 26 Food contact surfaces of utensils & equipment clean
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 27 Non-Food contact surfaces of utensils & equipment clean
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

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**The Hangry Fork**

2 North Street,

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1/14/2020 Score **95** **Fail** Inspection Type: Pre-

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- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.

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**VESPUCCI'S RESTAURANT**

150 Main Street, Cheshire

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1/17/2020 Score **92 Pass** Inspection Type: Quarterly

- 
- 9 Handling of food minimized
  - 16 Food contact surfaces designed, constructed, maintained, installed, located
  - 26 Food contact surfaces of utensils & equipment clean
  - 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
  - 27 Non-Food contact surfaces of utensils & equipment clean

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**VICTORIAN HOUSE RESTAURANT & TAVERN**

226 Maple Avenue, Cheshire

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1/15/2020 Score **57 Fail** Inspection Type: Quarterly

- 
- 1 Approved Source, wholesome, non-adulterated Automatic Failure
  - 3 Potentially hazardous food meets temp. reqs. during storage, prep., display, service & transportation Automatic Failure
  - 11 Toxic items properly stored, labeled, used Automatic Failure
  - 13 Hand washing facilities provided Automatic Failure
  - 4 Adequate facilities to maintain product temperature, thermometers provided
  - 7 Food protected during storage, preparation, display, service and transportation.
  - 15 Good hygienic practices, smoking restricted
  - 16 Food contact surfaces designed, constructed, maintained, installed, located
  - 20 Dishwashing facilities approved design, adequately constructed, maintained, installed, located
  - 24 Sanitization rinse (hot water-chemicals)
  - 26 Food contact surfaces of utensils & equipment clean
  - 30 Hot and cold water under pressure, provided as required
  - 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
  - 23 Accurate thermometers provided, dish basket, if used
  - 25 Clean wiping cloths
  - 27 Non-Food contact surfaces of utensils & equipment clean
  - 32 Proper disposal of waste water



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- 33 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.
- 51 Adequate lighting provided as required
- 55 Establishment and premises free of litter, no insects/rodents harborage, no unnecessary articles

**Viron Rondo Osteria**

1721 Highland Avenue, Cheshire

1/21/2020 Score **71** **Fail** Inspection Type: Quarterly

- 3 Potentially hazardous food meets temp. reqs. during storage, prep., display, service & transportation Automatic Failure
- 11 Toxic items properly stored, labeled, used Automatic Failure
- 13 Hand washing facilities provided Automatic Failure
- 4 Adequate facilities to maintain product temperature, thermometers provided
- 7 Food protected during storage, preparation, display, service and transportation.
- 9 Handling of food minimized
- 15 Good hygienic practices, smoking restricted
- 24 Sanitization rinse (hot water-chemicals)
- 2 Original container, properly labeled
- 10 Food dispensing utensils properly stored
- 23 Accurate thermometers provided, dish basket, if used
- 25 Clean wiping cloths
- 27 Non-Food contact surfaces of utensils & equipment clean
- 28 Equipment/utensils, storage handling
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided

**WALSH'S QUALITY MARKET**

1786 Meriden Road, Wolcott

News Report by Date  
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1/22/2020 Score **91** **Fail** Inspection Type: Reinspection

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- 3 Potentially hazardous food meets temp. reqs. during storage, prep., display, service & transportation Automatic Failure
  - 26 Food contact surfaces of utensils & equipment clean
  - 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
  - 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.
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**WOLCOTT LANES**

955 Wolcott Road, Wolcott

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1/29/2020 Score **93** **Pass** Inspection Type: Semiannual

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- 20 Dishwashing facilities approved design, adequately constructed, maintained, installed, located
  - 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
  - 27 Non-Food 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
  - 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.
- 

**WOLCOTT SHELL**

47 Wolcott Road, Wolcott

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1/24/2020 Score **96** **Pass** Inspection Type: Annual

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- 26 Food contact surfaces of utensils & equipment clean
  - 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
  - 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.
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**ZHENG ZHENG**

1457 Meriden Road, Wolcott

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1/22/2020 Score **86** **Fail** Inspection Type: Quarterly

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- 13 Hand washing facilities provided Automatic Failure
  - 7 Food protected during storage, preparation, display, service and transportation.
-

News Report by Date  
Conducted 1/1/2020 to 1/31/2020

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- 8 Food containers stored off floor
- 18 Single service articles, storage, dispensing
- 26 Food contact surfaces of utensils & equipment clean
- 2 Original container, properly labeled
- 10 Food dispensing utensils properly stored
- 27 Non-Food contact surfaces of utensils & equipment clean
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided

News Report by Date  
Conducted 2/1/2020 to 2/29/2020

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**BAGELICIOUS LLC**

945 South Main Street, Cheshire

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2/6/2020 Score **80** **Fail** Inspection Type: Semiannual

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- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
  - 11 Toxic items properly stored, labeled, used Automatic Failure
  - 7 Food protected during storage, preparation, display, service and transportation.
  - 26 Food contact surfaces of utensils & equipment clean
  - 30 Hot and cold water under pressure, provided as required
  - 61 Designated Alternate Qualified Food Operator
  - 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
  - 23 Accurate thermometers provided, dish basket, if used
  - 27 Non-Food contact surfaces of utensils & equipment clean
  - 44 Floors;floor covering installed,constructed as required,good repair,clean
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**Cater-It !**

955 S. Main Street, Cheshire

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2/13/2020 Score **85** **Fail** Inspection Type: Quarterly

- 
- 1 Approved Source, wholesome,non-adulterated Automatic Failure
  - 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
  - 26 Food contact surfaces of utensils & equipment clean
  - 42 Presence of insects/rodents
  - 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
  - 27 Non-Food contact surfaces of utensils & equipment clean
  - 28 Equipment/utensils, storage handing
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**JOHNNY B'S**

1457 Meriden Road, Wolcott

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2/20/2020 Score **96** **Fail** Inspection Type: Reinspection

- 
- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
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**KLASSIC KREATIONS, LLC**

315 Broadview Road, Cheshire

News Report by Date  
Conducted 2/1/2020 to 2/29/2020

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2/3/2020 Score **98 Pass** Inspection Type: Annual

26 Food contact surfaces of utensils & equipment clean

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**Little Napoli Pizza**

654 Wolcott Road, Wolcott

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2/7/2020 Score **98 Pass** Inspection Type: Pre-

33 Location, installation, maintenance

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

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**MICHAEL'S DELI**

2 Town Center, Cheshire

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2/18/2020 Score **95 Pass** Inspection Type: Quarterly

26 Food contact surfaces of utensils & equipment clean

17 Non-food contact surfaces, designed, constructed, maintained, installed, located.

27 Non-Food contact surfaces of utensils & equipment clean

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

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**Pho & Spice**

7 South Main Street, Cheshire

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2/6/2020 Score **92 Fail** Inspection Type: Reinspection

3 Potentially hazardous food meets temp. reqs. during storage, prep., display, service & transportation Automatic Failure

11 Toxic items properly stored, labeled, used Automatic Failure

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**ROSSINI'S RESTAURANT & PIZZA**

529 West Main Street, Cheshire

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2/20/2020 Score **88 Pass** Inspection Type: Reinspection

7 Food protected during storage, preparation, display, service and transportation.

8 Food containers stored off floor

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

26 Food contact surfaces of utensils & equipment clean

17 Non-food contact surfaces, designed, constructed, maintained, installed, located.

27 Non-Food contact surfaces of utensils & equipment clean

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- 32 Proper disposal of waste water
- 33 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.

**TORO SUSHI**

1105 South Main Street, Cheshire

2/11/2020 Score **71** **Fail** Inspection Type: Quarterly

- 1 Approved Source, wholesome,non-adulterated Automatic Failure
- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
- 11 Toxic items properly stored, labeled, used Automatic Failure
- 13 Hand washing facilities provided Automatic Failure
- 7 Food protected during storage, preparation, display, service and transportation.
- 24 Sanitization rinse(hot water-chemicals)
- 30 Hot and cold water under pressure, provided as required
- 2 Original container,properly labeled
- 10 Food dispensing utensils properly stored
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 27 Non-Food contact surfaces of utensils & equipment clean
- 33 Location, installation, maintenance
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 47 Mats removable, good repair, clean
- 55 Establishment and premises free of litter, no insects/rodents harborage, no unnecessary articles

**Viron Rondo Osteria**

1721 Highland Avenue, Cheshire

2/5/2020 Score **98** **Pass** Inspection Type: Reinspection

- 27 Non-Food contact surfaces of utensils & equipment clean
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided

News Report by Date  
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**BILL & SAM'S DINER**

713 Wolcott Road, Wolcott

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3/11/2020 Score **88** **Fail** Inspection Type: Quarterly

- 
- 3 Potentially hazardous food meets temp. reqs. during storage, prep., display, service & transportation Automatic Failure
  - 16 Food contact surfaces designed, constructed, maintained, installed, located
  - 10 Food dispensing utensils properly stored
  - 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
  - 27 Non-Food 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 & ceiling surfaces as required.
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**BLACKIE'S HOT DOGS**

2200 Waterbury Road, Cheshire

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3/5/2020 Score **93** **Pass** Inspection Type: Semiannual

- 
- 9 Handling of food minimized
  - 26 Food contact surfaces of utensils & equipment clean
  - 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
  - 27 Non-Food contact surfaces of utensils & equipment clean
  - 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.
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**Cater-It !**

955 S. Main Street, Cheshire

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3/6/2020 Score **98** **Pass** Inspection Type: Reinspection

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

**CHESHIRE PIZZA & ALE**

133 Highland Avenue, Cheshire

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3/10/2020 Score **89** **Pass** Inspection Type: Quarterly

- 
- 7 Food protected during storage, preparation, display, service and transportation.
  - 24 Sanitization rinse(hot water-chemicals)
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News Report by Date  
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- 26 Food contact surfaces of utensils & equipment clean
- 30 Hot and cold water under pressure, provided as required
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 27 Non-Food contact surfaces of utensils & equipment clean
- 44 Floors;floor covering installed,constructed as required,good repair,clean

**EAST STREET EATERY**

141 East Street, Wolcott

3/11/2020 Score **78** **Fail** Inspection Type: Quarterly

- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
- 34 No cross connection, back siphonage, backflow Automatic Failure
- 7 Food protected during storage, preparation, display, service and transportation.
- 8 Food containers stored off floor
- 9 Handling of food minimized
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 30 Hot and cold water under pressure, provided as required
- 10 Food dispensing utensils properly stored
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 27 Non-Food contact surfaces of utensils & equipment clean
- 43 Outer openings protected against entrance of insects/rodents
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.
- 55 Establishment and premises free of litter, no insects/rodents harborage, no unnecessary articles

**MCDONALD'S**

850 South Main Street, Cheshire

3/10/2020 Score **91** **Pass** Inspection Type: Quarterly

- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 24 Sanitization rinse(hot water-chemicals)
- 24 Sanitization rinse(hot water-chemicals)



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- 26 Food contact surfaces of utensils & equipment clean
- 26 Food contact surfaces of utensils & equipment clean
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 27 Non-Food contact surfaces of utensils & equipment clean
- 27 Non-Food contact surfaces of utensils & equipment clean
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 44 Floors;floor covering installed,constructed as required,good repair,clean

**MERCURY MART - CHESHIRE CITGO**

626 Maple Avenue, Cheshire

3/10/2020 Score **97 Pass** Inspection Type: Semiannual

- 26 Food contact surfaces of utensils & equipment clean
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.

**Olive & Henry Fine Foods**

106 elm street unit A2, Cheshire

3/11/2020 Score **99 Pass** Inspection Type: Pre-

- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.

**Petro Pat, LLC**

685 Wolcott Road, Wolcott

3/6/2020 Score **98 Pass** Inspection Type: Annual

- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.

**SUBWAY - Wolcott**

654 Wolcott Rd, Wolcott

3/6/2020 Score **85 Fail** Inspection Type: Quarterly

- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
- 4 Adequate facilities to maintain product temperature, thermometers provided
- 15 Good hygienic practices, smoking restricted
- 10 Food dispensing utensils properly stored

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- 
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
  - 27 Non-Food contact surfaces of utensils & equipment clean
  - 32 Proper disposal of waste water
  - 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
  - 43 Outer openings protected against entrance of insects/rodents
  - 44 Floors;floor covering installed,constructed as required,good repair,clean
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**THOMAS ICE CREAM**

, Cheshire

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3/17/2020 Score **99 Pass** Inspection Type: Annual

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- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
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**TORO SUSHI**

1105 South Main Street, Cheshire

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3/4/2020 Score **97 Pass** Inspection Type: Reinspection

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- 15 Good hygienic practices, smoking restricted
  - 27 Non-Food contact surfaces of utensils & equipment clean
- 

**ZUPPA**

524 Wolcott Road, Wolcott

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3/11/2020 Score **87 Pass** Inspection Type: Quarterly

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- 7 Food protected during storage, preparation, display, service and transportation.
  - 9 Handling of food minimized
  - 16 Food contact surfaces designed, constructed, maintained, installed, located
  - 26 Food contact surfaces of utensils & equipment clean
  - 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
  - 25 Clean wiping cloths
  - 27 Non-Food 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.
-

News Report by Date  
Conducted 4/1/2020 to 4/30/2020

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**Big Y / EVERYBODY'S MARKET**

1021 South Main Street, Cheshire

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4/3/2020 Score **97 Pass** Inspection Type: Pre-

- 32 Proper disposal of waste water
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
- 44 Floors; floor covering installed, constructed as required, good repair, clean

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**Danny's Grill**

605 Wolcott Road, Wolcott

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4/29/2020 Score **94 Pass** Inspection Type: Pre-

- 61 Designated Alternate Qualified Food Operator
- 62 Written Documentation of training program
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 27 Non-Food contact surfaces of utensils & equipment clean

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**Z Mart**

831 S. Main Street, Cheshire

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4/1/2020 Score **96 Pass** Inspection Type: Pre-

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 37 Proper fixtures provided, good repair, clean
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided

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4/29/2020 Score **88 Fail** Inspection Type: Pre-

- 11 Toxic items properly stored, labeled, used Automatic Failure
- 13 Hand washing facilities provided Automatic Failure
- 8 Food containers stored off floor
- 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.

News Report by Date  
Conducted 5/1/2020 to 5/31/2020

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**HIGHLAND GREENS**

122 Cook Road, Prospect

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5/21/2020 Score **Pass** Inspection Type: Spot Check

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- 7 Food protected during storage, preparation, display, service and transportation.
- 16 Food contact surfaces designed, constructed, maintained, installed, located
- 20 Dishwashing facilities approved design, adequately constructed, maintained, installed, located
- 24 Sanitization rinse(hot water-chemicals)
- 44 Floors;floor covering installed,constructed as required,good repair,clean
- 46 Floor, wall juncture covered

News Report by Date  
Conducted 6/1/2020 to 6/30/2020

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**BLENDER BAR**

187 Highland Avenue, Cheshire

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6/3/2020 Score **97 Pass** Inspection Type: Pre-

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

News Report by Date  
Conducted 8/1/2020 to 8/31/2020

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**Fuoco Appiza**

461 W. Main Street, Cheshire

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8/12/2020 Score **99 Pass** Inspection Type: Pre-

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2 Original container,properly labeled

News Report by Date  
Conducted 9/1/2020 to 9/30/2020

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**ANNA'S PROSPECT PIZZA**

34 Waterbury Road, Prospect

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9/10/2020 Score **98 Pass** Inspection Type: Quarterly

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9 Handling of food minimized

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**BIMONTE'S PIZZA CASTLE, d/b/a Mr. B's**

155 Highland Avenue, Cheshire

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9/16/2020 Score **78 Fail** Inspection Type: Quarterly

- 
- 1 Approved Source, wholesome,non-adulterated Automatic Failure
  - 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
  - 11 Toxic items properly stored, labeled, used Automatic Failure
  - 13 Hand washing facilities provided Automatic Failure
  - 4 Adequate facilities to maintain product temperature, thermometers provided
  - 16 Food contact surfaces designed, constructed, maintained, installed, located
  - 33 Location, installation, maintenance
  - 44 Floors;floor covering installed,constructed as required,good repair,clean

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**CHINA MOON**

127 Highland Avenue, Cheshire

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9/16/2020 Score **98 Pass** Inspection Type: Quarterly

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

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**DAIRY QUEEN**

1062 South Main Street, Cheshire

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9/16/2020 Score **87 Fail** Inspection Type: Semiannual

- 
- 11 Toxic items properly stored, labeled, used Automatic Failure
  - 16 Food contact surfaces designed, constructed, maintained, installed, located
  - 26 Food contact surfaces of utensils & equipment clean
  - 10 Food dispensing utensils properly stored
  - 27 Non-Food contact surfaces of utensils & equipment clean
  - 32 Proper disposal of waste water
  - 44 Floors;floor covering installed,constructed as required,good repair,clean

News Report by Date  
Conducted 9/1/2020 to 9/30/2020

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

**Domino's**

1057 S. Main Street, Cheshire

9/18/2020 Score **92 Pass** Inspection Type: Quarterly

- 7 Food protected during storage, preparation, display, service and transportation.
- 18 Single service articles, storage, dispensing
- 20 Dishwashing facilities approved design, adequately constructed, maintained, installed, located
- 33 Location, installation, maintenance
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided

**DUNKIN DONUTS (Cheshire) #1**

1041 South Main Street, Cheshire

9/18/2020 Score **88 Pass** Inspection Type: Quarterly

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 18 Single service articles, storage, dispensing
- 26 Food contact surfaces of utensils & equipment clean
- 30 Hot and cold water under pressure, provided as required
- 42 Presence of insects/rodents
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 27 Non-Food contact surfaces of utensils & equipment clean

**FIVE GUYS FLIPPIN' PIES, LLC**

690 Wolcott Road, Wolcott

9/18/2020 Score **93 Fail** Inspection Type: Quarterly

- 1 Approved Source, wholesome, non-adulterated Automatic Failure
- 26 Food contact surfaces of utensils & equipment clean
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.

**HOMETOWN PIZZA**

47 Waterbury Road, Prospect



News Report by Date  
Conducted 9/1/2020 to 9/30/2020

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9/14/2020 Score **98 Pass** Inspection Type: Quarterly

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7 Food protected during storage, preparation, display, service and transportation.

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**MAIN STREET CAFFE'**

209 West Main Street, Cheshire

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9/29/2020 Score **94 Pass** Inspection Type: Quarterly

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7 Food protected during storage, preparation, display, service and transportation.

26 Food contact surfaces of utensils & equipment clean

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

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

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**MICHAEL'S DELI**

2 Town Center, Cheshire

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9/25/2020 Score **96 Pass** Inspection Type: Quarterly

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7 Food protected during storage, preparation, display, service and transportation.

26 Food contact surfaces of utensils & equipment clean

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**NEW HAVEN PIZZA COMPANY**

747 Wolcott Road, Wolcott

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9/11/2020 Score **80 Fail** Inspection Type: Quarterly

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1 Approved Source, wholesome,non-adulterated Automatic Failure

3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transportation Automatic Failure

11 Toxic items properly stored, labeled, used Automatic Failure

13 Hand washing facilities provided Automatic Failure

24 Sanitization rinse(hot water-chemicals)

23 Accurate thermometers provided, dish basket, if used

25 Clean wiping cloths

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**PAUL'S RESTAURANT**

1127 Highland Avenue, Cheshire

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9/29/2020 Score **80 Fail** Inspection Type: Quarterly

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3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transportation Automatic Failure

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News Report by Date  
Conducted 9/1/2020 to 9/30/2020

- 
- 11 Toxic items properly stored, labeled, used      Automatic Failure
  - 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
  - 24 Sanitization rinse(hot water-chemicals)
  - 10 Food dispensing utensils properly stored
  - 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
  - 25 Clean wiping cloths
  - 28 Equipment/utensils, storage handling
  - 33 Location, installation, maintenance
  - 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
- 

**Pho & Spice**

7 South Main Street, Cheshire

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9/17/2020    Score    **90**    **Fail**    Inspection Type:    Quarterly

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- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transportation      Automatic Failure
  - 5 Potentially hazardous food properly thawed
  - 7 Food protected during storage, preparation, display, service and transportation.
  - 8 Food containers stored off floor
  - 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
  - 33 Location, installation, maintenance
- 

**PIZZERIA NAPOLETANA**

22 Union City Road, Prospect

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9/10/2020    Score    **98**    **Pass**    Inspection Type:    Quarterly

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- 7 Food protected during storage, preparation, display, service and transportation.
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**ROSE DAIRY**

906 South Main Street, Cheshire

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9/14/2020    Score    **94**    **Fail**    Inspection Type:    Quarterly

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- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transportation      Automatic Failure
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News Report by Date  
Conducted 9/1/2020 to 9/30/2020

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18 Single service articles, storage, dispensing

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**Salsa's Southwest Grill**

1156 Meriden Waterbury Turnpike, Cheshire

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9/18/2020 Score **88 Pass** Inspection Type: Quarterly

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- 5 Potentially hazardous food properly thawed
  - 7 Food protected during storage, preparation, display, service and transportation.
  - 9 Handling of food minimized
  - 18 Single service articles, storage, dispensing
  - 42 Presence of insects/rodents
  - 2 Original container, properly labeled
  - 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 

**SEÑOR PANCITO'S of PROSPECT**

280 Cheshire Road, Prospect

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9/10/2020 Score **98 Pass** Inspection Type: Quarterly

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- 42 Presence of insects/rodents
- 

**SHEPHERD'S BAGELS, LLC**

1040 South Main Street, Cheshire

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9/17/2020 Score **95 Pass** Inspection Type: Quarterly

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- 7 Food protected during storage, preparation, display, service and transportation.
  - 26 Food contact surfaces of utensils & equipment clean
  - 44 Floors; floor covering installed, constructed as required, good repair, clean
  - 46 Floor, wall juncture covered
- 

**Subway #7846**

187 Highland Avenue, Cheshire

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9/28/2020 Score **87 Pass** Inspection Type: Quarterly

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- 4 Adequate facilities to maintain product temperature, thermometers provided
  - 7 Food protected during storage, preparation, display, service and transportation.
  - 20 Dishwashing facilities approved design, adequately constructed, maintained, installed, located
  - 10 Food dispensing utensils properly stored
-

News Report by Date  
Conducted 9/1/2020 to 9/30/2020

- 27 Non-Food contact surfaces of utensils & equipment clean
- 28 Equipment/utensils, storage handling
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
- 41 Disposed of in an approved manner, at approved frequency
- 44 Floors; floor covering installed, constructed as required, good repair, clean
- 50 Dustless cleaning methods used, cleaning equipment properly stored.

**SWEET CLAUDE'S ICE CREAM**

828 South Main Street, Cheshire

9/28/2020 Score **98 Pass** Inspection Type: Annual

- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 28 Equipment/utensils, storage handling

**THE BIG DIPPER**

91 Waterbury Road, Prospect

9/14/2020 Score **98 Pass** Inspection Type: Annual

- 9 Handling of food minimized

**The Hangry Fork**

2 North Street, Wolcott

9/11/2020 Score **92 Fail** Inspection Type: Quarterly

- 3 Potentially hazardous food meets temp. reqs. during storage, prep., display, service & transportation Automatic Failure
- 4 Adequate facilities to maintain product temperature, thermometers provided
- 10 Food dispensing utensils properly stored
- 25 Clean wiping cloths

**Wayback Burgers**

957 South Main Street, Cheshire

9/18/2020 Score **96 Pass** Inspection Type: Quarterly

- 7 Food protected during storage, preparation, display, service and transportation.
- 2 Original container, properly labeled
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.

News Report by Date  
Conducted 9/1/2020 to 9/30/2020

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**WOLCOTT PIZZA**

588 Wolcott Road, Wolcott

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9/18/2020 Score **91** **Fail** Inspection Type: Quarterly

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- 3 Potentially hazardous food meets temp. reqs. during storage, prep., display, service & transporation Automatic Failure
- 4 Adequate facilities to maintain product temperature, thermometers provided
- 15 Good hygienic practices, smoking restricted
- 28 Equipment/utensils, storage handing

News Report by Date  
Conducted 10/1/2020 to 10/31/2020

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**ANTHONY'S PIZZERIA & DELI, LLC**

912 South Main Street, Cheshire

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10/22/2020 Score **89** **Fail** Inspection Type: Quarterly

- 3 Potentially hazardous food meets temp. reqs. during storage, prep., display, service & transportation Automatic Failure
- 4 Adequate facilities to maintain product temperature, thermometers provided
- 7 Food protected during storage, preparation, display, service and transportation.
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
- 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 insects/rodents harborage, no unnecessary articles

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**BAGELICIOUS LLC**

945 South Main Street, Cheshire

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10/13/2020 Score **86** **Pass** Inspection Type: Quarterly

- 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
- 24 Sanitization rinse(hot water-chemicals)
- 62 Written Documentation of training program
- 2 Original container, properly labeled
- 32 Proper disposal of waste water
- 33 Location, installation, maintenance
- 37 Proper fixtures provided, good repair, clean
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
- 51 Adequate lighting provided as required

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**CHESHIRE PIZZA & ALE**

133 Highland Avenue, Cheshire

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10/13/2020 Score **91** **Pass** Inspection Type: Quarterly

- 7 Food protected during storage, preparation, display, service and transportation.
- 8 Food containers stored off floor

News Report by Date  
Conducted 10/1/2020 to 10/31/2020

- 
- 18 Single service articles, storage, dispensing
  - 30 Hot and cold water under pressure, provided as required
  - 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.
  - 28 Equipment/utensils, storage handling
  - 55 Establishment and premises free of litter, no insects/rodents harborage, no unnecessary articles
- 

**CUMBERLAND FARMS -- #4619 -- Meriden Rd.** 1655 Meriden Road, Wolcott

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10/16/2020 Score **91** **Fail** Inspection Type: Quarterly

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- 3 Potentially hazardous food meets temp. reqs. during storage, prep., display, service & transportation Automatic Failure
  - 4 Adequate facilities to maintain product temperature, thermometers provided
  - 8 Food containers stored off floor
  - 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
- 

**CUMBERLAND FARMS--#4710- Wolcott Rd** 723 Wolcott Road, Wolcott

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10/16/2020 Score **99** **Pass** Inspection Type: Quarterly

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

**DAIRY QUEEN** 1062 South Main Street, Cheshire

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10/2/2020 Score **91** **Pass** Inspection Type: Reinspection

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- 16 Food contact surfaces designed, constructed, maintained, installed, located
  - 26 Food contact surfaces of utensils & equipment clean
  - 10 Food dispensing utensils properly stored
  - 27 Non-Food contact surfaces of utensils & equipment clean
  - 32 Proper disposal of waste water
  - 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.
- 

**DELI 66** 1152 Meriden-Waterbury Road, Plantsville

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News Report by Date  
Conducted 10/1/2020 to 10/31/2020

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10/6/2020 Score **84 Pass** Inspection Type: Quarterly

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- 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
  - 26 Food contact surfaces of utensils & equipment clean
  - 2 Original container, properly labeled
  - 27 Non-Food contact surfaces of utensils & equipment clean
  - 32 Proper disposal of waste water
  - 33 Location, installation, maintenance
  - 43 Outer openings protected against entrance of insects/rodents
  - 44 Floors; floor covering installed, constructed as required, good repair, clean
  - 49 Walls, ceilings attached equipment, properly constructed, good repair, clean. Wall & ceiling surfaces as required.
  - 55 Establishment and premises free of litter, no insects/rodents harborage, no unnecessary articles
- 

**DUNKIN DONUTS (Cheshire) #2**

310 South Main Street, Cheshire

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10/22/2020 Score **89 Pass** Inspection Type: Semiannual

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- 4 Adequate facilities to maintain product temperature, thermometers provided
  - 7 Food protected during storage, preparation, display, service and transportation.
  - 15 Good hygienic practices, smoking restricted
  - 61 Designated Alternate Qualified Food Operator
  - 27 Non-Food contact surfaces of utensils & equipment clean
  - 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided
  - 51 Adequate lighting provided as required
- 

**Dunkin' Donuts #3**

1699 Highland Avenue, Cheshire

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10/22/2020 Score **91 Pass** Inspection Type: Semiannual

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



News Report by Date  
Conducted 10/1/2020 to 10/31/2020

- 61 Designated Alternate Qualified Food Operator
- 27 Non-Food contact surfaces of utensils & equipment clean
- 33 Location, installation, maintenance
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided

**EAST STREET EATERY**

141 East Street, Wolcott

10/14/2020 Score **88** **Fail** Inspection Type: Quarterly

- 11 Toxic items properly stored, labeled, used Automatic Failure
- 5 Potentially hazardous food properly thawed
- 24 Sanitization rinse(hot water-chemicals)
- 26 Food contact surfaces of utensils & equipment clean
- 27 Non-Food contact surfaces of utensils & equipment clean
- 33 Location, installation, maintenance

**HISSHO SUSHI @ STOP & SHOP #0695**

275 Highland Avenue, Cheshire

10/22/2020 Score **98** **Pass** Inspection Type: Quarterly

- 2 Original container,properly labeled
- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue waste receptacles provided

**NEW HAVEN PIZZA COMPANY**

747 Wolcott Road, Wolcott

10/2/2020 Score **89** **Fail** Inspection Type: Reinspection

- 1 Approved Source, wholesome,non-adulterated Automatic Failure
- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
- 7 Food protected during storage, preparation, display, service and transportation.
- 8 Food containers stored off floor
- 28 Equipment/utensils, storage handing

**PAUL'S RESTAURANT**

1127 Highland Avenue, Cheshire

News Report by Date  
Conducted 10/1/2020 to 10/31/2020

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10/13/2020 Score **97 Pass** Inspection Type: Reinspection

- 24 Sanitization rinse(hot water-chemicals)
- 25 Clean wiping cloths

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**Pho & Spice**

7 South Main Street, Cheshire

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10/5/2020 Score **93 Fail** Inspection Type: Reinspection

- 11 Toxic items properly stored, labeled, used Automatic Failure
- 7 Food protected during storage, preparation, display, service and transportation.
- 8 Food containers stored off floor
- 17 Non-food contact surfaces, designed, constructed, maintained, installed, located.

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**PROSPECT DONUTS,INC. d/b/a Dunkin Donuts**

19 Waterbury Road, Prospect

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10/7/2020 Score **83 Fail** Inspection Type: Quarterly

- 3 Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation Automatic Failure
- 13 Hand washing facilities provided Automatic Failure
- 4 Adequate facilities to maintain product temperature, thermometers provided
- 15 Good hygienic practices, smoking restricted
- 24 Sanitization rinse(hot water-chemicals)
- 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.

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**SUBWAY - Wolcott**

654 Wolcott Rd, Wolcott

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10/14/2020 Score **91 Pass** Inspection Type: Quarterly

- 24 Sanitization rinse(hot water-chemicals)
- 26 Food contact surfaces of utensils & equipment clean
- 30 Hot and cold water under pressure, provided as required

News Report by Date  
Conducted 10/1/2020 to 10/31/2020

- 
- 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.
- 

**SUN HING**

654 Wolcott Road, Wolcott

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10/16/2020 Score **93** **Fail** Inspection Type: Quarterly

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- 11 Toxic items properly stored, labeled, used Automatic Failure
- 7 Food protected during storage, preparation, display, service and transportation.
- 27 Non-Food contact surfaces of utensils & equipment clean

News Report by Date  
Conducted 12/1/2020 to 12/31/2020

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**Wolcott Bagel**

747 Wolcott Rd, Wolcott

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12/28/2020 Score **96 Pass** Inspection Type: Pre-

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- 4 Adequate facilities to maintain product temperature, thermometers provided
- 30 Hot and cold water under pressure, provided as required