

News Report by Date  
Conducted 2/1/2021 to 2/28/2021

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**VICTORIAN HOUSE RESTAURANT & TAVERN**      226 Maple Avenue, Cheshire

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2/16/2021    Score    **61**    **Fail**      Inspection Type:    Quarterly

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- 3      Potentially hazardous food meets temp. reqs. during storage,prep., display, service & transporation      Automatic Failure
- 34     No cross connection, back siphonage, backflow      Automatic Failure
- 60     Qualified Food Operator
- 4      Adequate facilities to maintain product temperature, thermometers provided
- 9      Handling of food minimized
- 16     Food contact surfaces designed, constructed, maintained, installed, located
- 19     No re-use of single service article
- 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
- 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
- 32     Proper disposal of waste water
- 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
- 50     Dustless cleaning methods used, cleaning equipment properly stored.
- 55     Establishment and premises free of litter, no insects/rodents harborage, no unnecessary articles