

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

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**1<sup>st</sup> & 10 Sports Bar & Grill**

1/12/2018 Routine Inspection

507 Danbury Road

Score: 94 **PASS**

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

**1 Twenty-Two**

12/3/2017 Routine Inspection

122 Litchfield Road

Score: 91 **PASS**

- 7 Food protected during storage, preparation, display, service & transportation
  - 8 Food containers stored off floor
  - 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
  - 23 Accurate thermometers provided, dish basket, if used
  - 24 Sanitization rinse (hot water-chemical)
  - 27 Nonfood-contact surfaces of utensils & equipment clean
  - 33 Plumbing: location, installation, maintenance
  - 43 Outer openings protected against entrance of insects/rodents
- 

**202 Tavern**

12/1/2017 Routine Inspection

295 New Milford Turnpike-New Preston

Score: 87 **PASS**

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

**The Abbey Restaurant**

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

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**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

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**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

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**Arion Singing Society**

8/23/2016 Routine Inspection

411 Danbury Road

Score: 98 **PASS**

- 28 Food-contact surfaces of utensils & equipment clean

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**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 <b>PASS</b>
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 <b>PASS</b>
25	Clean wiping cloths	
27	Nonfood-contact surfaces of utensils & equipment clean	
Bakery Dept		Score: 93 <b>PASS</b>
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 <b>PASS</b>
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 <b>PASS</b>
25	Clean wiping cloths	
Seafood Dept		Score: 98 <b>PASS</b>
4	Adequate facilities to maintain product temperature, thermometers provided	
Sushi Dept		Score: 97 <b>PASS</b>
7	Food protected during storage, preparation, display, service & transportation	
25	Clean wiping cloths	
Meat Dept		Score: 94 <b>PASS</b>
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 <b>PASS</b>

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**Bonnie Manning Catering**

1/13/2017 Routine Inspection

299 Kent Road		Score: 96 <b>PASS</b>
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	

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**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.

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**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

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**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

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**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**

11/26/2017 Routine Inspection

14 Danbury Road

Score: 94 **PASS**

- 8 Food containers stored off floor
  - 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
  - 27 Nonfood-contact surfaces of utensils & equipment clean
  - 44 Floors: floor covering installed, constructed as required, good repair, clean
  - 49 Walls, ceilings attached, equipment properly constructed, good repair, clean.  
Wall & ceiling surfaces as required
-

**The Children's Center**

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

Score: 89 **PASS**

12 Elm Street

- 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

Score: 97 **PASS**

600 Danbury Road

- 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

Score: 97 **PASS**

9 Main Street-New Preston

- 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

Score: 92 **PASS**

46 Old State Road

- 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

Score: 99 **PASS**

166 Danbury Road

- 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**

12/2/2017 Routine Inspection

84 Railroad Street

Score: 91 **PASS**

- 16 Food-contact surfaces designed, constructed, maintained, installed, located
  - 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
  - 26 Food-contact surfaces of utensils & equipment clean
  - 27 Nonfood-contact surfaces of utensils & equipment clean
  - 28 Equipment/utensils, storage, handling
  - 44 Floors: floor covering installed, constructed as required, good repair, clean
  - 49 Walls, ceilings attached, equipment properly constructed, good repair, clean. Wall and ceiling surfaces as required
-

**The Gunnery School**

99 Green Hill Rd-Washington

6/16/2017 Re-inspection

Score: 100 **PASS**

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**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**

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**Holiday Restaurant**

11/26/2017 Routine Inspection

1 Kent Road

Score: 87 **PASS**

- 7 Food protected during storage, preparation, display, Service and transportation
  - 8 Food containers stored off floor
  - 16 Food-contact surfaces designed, constructed, maintained, installed, located
  - 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
  - 18 Single service articles, storage, dispensing
  - 26 Food-contact surfaces of utensils & equipment clean
  - 27 Nonfood-contact surfaces of utensils & equipment clean
  - 44 Floors: floor covering installed, constructed as required, good repair, clean
  - 49 Walls, ceilings attached, equipment properly constructed, good repair, clean. Wall & ceiling Surfaces as required
  - 53 Room and equipment hoods, ducts, vented as required
- 

**Home Buffet**

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**

12/2/2017 Routine Inspection

38 Park Lane

Score: 95 **PASS**

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

**The Iron Rail**

12/3/17 Routine Inspection

10 Railroad Street

Score: 96 **PASS**

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

**Italia Mia**

10/22/2017 Routine Inspection

223 Danbury Road

Score: 93 **PASS**

- 7 Food protected during storage, preparation, display, service & transportation
  - 16 Food-contact surfaces designed, constructed, maintained, installed, located
  - 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
  - 27 Nonfood-contact surfaces of utensils & equipment clean
  - 33 Plumbing: location, installation, maintenance
- 

**J&C Snack Shack**

10/21/2017 Routine Inspection

46 Danbury Road

Score: 96 **PASS**

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

**Joey's Restaurant & Seafood**

11/4/2017 Routine Inspection

118 Danbury Road

Score: 95 **PASS**

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

**Johanna's**

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**

1/12/2018 Routine Inspection

131 Danbury Road

Score: 87 **PASS**

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

**Jo Jo's Deli**

10/26/2017 Routine Inspection

39 Park Lane

Score: 91 **PASS**

- 7 Food protected during storage, preparation, display, service & transportation
  - 16 Food-contact surfaces designed, constructed, maintained, installed, located
  - 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
  - 26 Food-contact surfaces of utensils & equipment clean
  - 27 Nonfood-contact surfaces of utensils & equipment clean
  - 33 Plumbing: location, installation, maintenance
- 

**The Joyful Cup**

4/13/2017 Routine Inspection

287 New Milford Turnpike

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

10/22/2017 Routine Inspection

254 Danbury Road

Score: 92 **PASS**

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

**Kumo**

10/22/2017 Routine Inspection

166 Danbury Road

Score: 84 **PASS**

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

**Lake Waramaug Country Club**

8/28/2016 Routine Inspection

22 Links Rd-New Preston

Score: 92 **PASS**

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

**La Piccolina**

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**

12/1/2017 Routine Inspection

88 Park Lane

Score: 95 **PASS**

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

**Natural Marketplace**

5/24/2017 Routine Inspection

10 Bank Street

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

5/24/2017 Routine Inspection

164 Danbury Road

Score: 100 **PASS**



**New Main Moon**

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 Sports Club**

11/4/2017 Routine Inspection

130 Grove Street

Score: 96 **PASS**

- 16 Food-contact surfaces designed, constructed, maintained, installed, located
  - 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
  - 33 Plumbing: location, installation, maintenance
- 

**Norimaki**

12/6/2017 Routine Inspection

4 Green Hill Rd-Washington

Score: 87 **PASS**

- 1 Approved source, wholesome, nonadulterated (corrected on site)
  - 2 Sources of food: original container, properly labeled
  - 4 Adequate facilities to maintain product temperature, thermometers provided
  - 7 Food protected during storage, preparation, display, service and transportation
  - 10 Food dispensing utensils properly stored
  - 16 Food-contact surfaces designed, constructed, maintained, installed, located
  - 25 Clean wiping cloths
- 

**Northville School**

11/21/2017 Routine Inspection

22 Hipp Road

Score: 100 **PASS**

**Northville Market**

12/6/2017 Routine Inspection

301 Litchfield Road

Deli/Hot Foods

Score: 95 **PASS**

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

**Bakery Dept**Score: 98 **PASS**

- 26 Food-contact surfaces clean

**Meat/Seafood/Basement Dept**Score: 100 **PASS**

- 25 Clean wiping cloths
- 

**Nutmeg Oil Company**

5/24/2017 Routine Inspection

25 Main Street

Score: 99 **PASS**

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

**O'Connor's Public House**

12/3/2017 Routine Inspection

46 Railroad Street

Score: 88 **PASS**

- 7 Food protected during storage, preparation, display,  
Service and transportation
  - 8 Food containers stored off floor
  - 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
  - 18 Single service articles, storage, dispensing
  - 23 Accurate thermometers provided, dish basket, if used
  - 25 Clean wiping cloths
  - 27 Nonfood-contact surfaces of utensils & equipment clean
  - 28 Equipment/utensils, storage, handling
  - 37 Toilet facilities: Proper fixtures provided, good repair clean
  - 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided,  
Tissue waste receptacles
  - 52 Room free of steam, smoke odors
- 

**Old Oak Tavern**

11/26/2017 Routine Inspection

1 South Kent Road

Score: 87 **PASS**

- 16 Food-contact surfaces designed, constructed, maintained, installed, located
  - 18 Single service articles, storage, dispensing
  - 24 Sanitization rinse (hot water-chemical)
  - 26 Food-contact surfaces of utensils & equipment clean
  - 27 Nonfood-contact surfaces of utensils & equipment clean
  - 28 Equipment/utensils, storage, handling
  - 33 Plumbing: location, installation, maintenance
  - 44 Floors: floor covering installed, constructed as required, good repair, clean
-

**Oriental House**

12/6/2017 Routine Inspection

44 East Street

Score: 92 **PASS**

- 2 Original Container, properly labeled
  - 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
- 

**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**

11/21/2017 Re-inspection

44 Park Lane

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

12/2/2017 Routine Inspection

48 Kent Road

Score: 77 **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 & 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
  - 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
  - 44 Floors: floor covering installed, constructed as required, good repair, clean
  - 49 Walls, ceilings attached, equipment properly constructed, good repair, clean. Wall & ceiling  
Surfaces required
  - 50 Dustless cleaning methods used, cleaning equipment properly stored
  - 53 Room & equipment, hoods, ducts, vented as required
- 

**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

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**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

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**Sarah Noble Intermediate School**

11/2/2017 Routine Inspection

25 Sunny Valley Road

Score: 100 **PASS**

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**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

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**Schaghitcoke Middle School**

11/21/2017 Routine Inspection

23 Hipp Road

Score: 100 **PASS**

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**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

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**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 Store**Score: 99 **PASS**

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

**Bakery Dept**Score: 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 Dept**Score: 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 Dept**Score: 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 Dept**Score: 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.

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**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

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**Subway** 9/24/2017 Routine Inspection

80 Park Lane Score: 98 **PASS**

- 26 Food-contact surfaces of utensils & equipment clean

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**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

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**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

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**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**

11/26/2017 Routine Inspection

218 Kent Road

Score: 95 **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
- 

**Theo's Diner**

12/3/2017 Routine Inspection

14 Railroad Street

Score: 98 **PASS**

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

**Thompson's**

10/1/2017 Routine Inspection

300 Kent Road

Score: 89 **PASS**

- 7 Food protected during storage, preparation, display, service & transportation
  - 8 Food containers stored off floor
  - 16 Food contact surfaces designed, constructed, maintained, installed, located
  - 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
  - 23 Accurate thermometers provided, dish basket, if used
  - 27 Nonfood-contact surfaces of utensils & equipment clean
  - 30 Hot and cold water under pressure, provided as required
  - 37 Proper fixtures provided, good repair, clean
  - 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, tissue Waste receptacles provided
-



**Three Brother's Diner**

11/5/2017 Routine Inspection

79 Danbury Road

Score: 91 **PASS**

- 7 Food protected during storage, preparation, display, service & transportation
  - 15 Good hygienic practices, smoking restricted
  - 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
  - 25 Clean wiping clothes
  - 27 Nonfood-contact surfaces of utensils & equipment clean
  - 28 Equipment/utensils, storage, handling
  - 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, Tissue waste receptacles provided
- 

**Tienda Latina**

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**

12/1/2017 Routine Inspection

373 Litchfield Road

Score: 87 **PASS**

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

**Valero Gas Station**

10/15/2017 Routine Inspection

315 Danbury Road

Score: 86 **PASS**

- 4 Adequate facilities to maintain product temperature, thermometers provided
  - 8 Food containers stored off floor
  - 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
  - 23 Accurate thermometers provided, dish basket, if used
  - 24 Sanitization rinse (hot water-chemical)
  - 26 Food-contact surfaces of utensils & equipment clean
  - 37 Proper fixtures provided, good repair, clean
  - 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided,  
Tissue waste receptacles approved
  - 49 Walls, ceilings attached, equipment properly constructed, good repair, clean.  
Wall & ceiling surfaces as required
  - 52 Room free of steam, smoke clean
- 

**Village Crest Center**

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**

12/3/2017 Routine Inspection

123 Danbury Road

Score: 99 **PASS**

- 25 Clean wiping cloths
- 

**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**

12/6/2017 Routine Inspection

13 River Road-Washington

Score: 92 **PASS**

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

**Wheels**

11/26/2017 Routine Inspection

61 Danbury Road

Score: 95 **PASS**

- 8 Food containers stored off floor
  - 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
  - 27 Nonfood-contact surfaces of utensils & equipment clean
  - 44 Floors: floor covering installed, constructed as required, good repair, clean
-

**The White Horse**

12/1/2017 Routine Inspection

258 New Milford Turnpike-New Preston

Score: 93 **PASS**

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

**Windmill Diner**

10/22/2017 Routine Inspection

245 Danbury Road

Score: 96 **PASS**

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

**Yokohama**

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