

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

1 Twenty-Two

6/6/2019 Routine Inspection

122 Litchfield Road

Score: 87 **PASS**

- 2 Original Container, properly thawed
 - 9 Handling of food minimized
 - 10 Food dispensing utensils properly stored
 - 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
 - 25 Clean wiping cloths
 - 26 Food-contact surfaces of utensils & equipment clean
 - 30 Hot and cold water under pressure, provided as required
 - 33 Plumbing: Location, installation, maintenance
 - 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.
-

202 Tavern

8/3/2019 Routine Inspection

295 New Milford Turnpike-New Preston

Score: 91 **PASS**

- 4 Adequate facilities to maintain product temperature, thermometers provided
 - 9 Handling of food minimized
 - 10 Food dispensing utensils properly stored
 - 24 Sanitization rinse (hot water- chemical)
 - 28 Equipment/utensils, storage, handling
 - 38 Handwashing accessories provided
-

The Abbey Restaurant

10/29/2019 Routine Inspection

132 Danbury Road

Score: 95 **PASS**

- 7 Food protected during storage, preparation, display, service & transportation
 - 24 Sanitization rinse (hot water-chemical)
 - 55 Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles
-

Aldi

7/22/2019 Routine Inspection

125 Danbury Road

Score: 98 **PASS**

- 4 Adequate facilities to maintain product temperature thermometers provided
-

Alfredo's

1/15/2020 Routine Inspection

651 Kent Road

Score: 95 **PASS**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 25 Clean wiping cloths
- 28 Equipment/utensils, storage, handling
- 38 Handwashing accessories provided

All Aboard Pizzeria

10/14/2019 Re-inspection

14 Railroad Street

Score: 100 **PASS**

Bad Dream Brewing

8/3/2019 Routine Inspection

116 Danbury Road

Score: 100 **PASS**

Bank Street Movie Theater

2/14/2020 Routine Inspection

46 Bank Street

Score: 100 **PASS**

Barrister's Coffee Co.

2/12/2020 Routine Inspection

59 Bank Street

Score: 92 **PASS**

- 16 Food-contact surfaces designed, constructed, maintained, installed, located
 - 18 Single service articles, storage, dispensing
 - 27 Nonfood-contact surfaces of utensils & equipment clean
 - 30 Hot and cold water under pressure, provided as required
 - 49 Walls, ceilings attached, equipment properly constructed, good repair, clean. Wall & Ceiling surfaces as required.
-

Big Y Supermarket

6/6/2019 Routine Inspection

1 Kent Road

Score: 96 **PASS**

- 25 Clean wiping cloths
 - 26 Food-contact surfaces of utensils & equipment clean
 - 33 Plumbing: location, installation, maintenance
-

Bonnie Manning Catering

9/9/2019 Routine Inspection

299 Kent Road

Score: 97 **PASS**

- 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
 - 42 Presence of insects/rodents
-

Bravo NY Pizza

9/13/2019 Routine Inspection

358 Danbury Road

Score: 98 **PASS**

- 2 Sources of food: Original container, properly labeled
 - 27 Nonfood-contact surfaces of utensils & equipment clean
-

Brickhouse Pizza & Restaurant

7/16/2019 Routine Inspection

33 Danbury Road

Score: 94 **PASS**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 24 Sanitization rinse (hot water – chemical)
- 42 Vermin Control: No insects/rodents present

Bucks Rock Camp

7/7/2019 Re-inspection

59 Bucks Rock Road

Score: 98 **PASS**42 Vermin Control: No insects/rodents present

Bulls Bridge Golf Club

7/24/2019 Routine Inspection

71 Bulls Bridge Road

Score: 91 **PASS**

8 Food containers stored off floor
15 Good hygienic practices
24 Sanitization rinse (hot water-chemical)
32 Proper disposal of waste water
62 Written documentation of training program

Burger King

7/22/2019 Routine Inspection

125 Danbury Road

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
And ceiling surfaces as required.

Café on the Green

8/7/2019 Routine inspection

5 Kirby Rd-Washington

Score: 95 **PASS**

7 Food protected during storage, preparation, display, service & transportation
8 Food containers stored off floor
25 Clean wiping cloths
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.

Candlewood Valley Country Club

6/11/2019 Routine Inspection

401 Danbury Road

Score: 97 **PASS**

17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
26 Food-contact surfaces clean

Candlewood Valley Health & Rehab

8/9/2019 Routine Inspection

30 Park Lane East

Score: 98 **PASS**42 Vermin Control: No insects/rodents present

Canterbury School

2/14/2020 Routine Inspection

101 Aspetuck Avenue

Score: 92 **FAIL**

3 Potentially hazardous food meets temperature requirements during storage,
Preparation, display, service and transportation (**AUTOMATIC FAILURE**)
9 Handling of food minimized
17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
28 Equipment/utensils, storage, handling

Canterbury Ice Rink

4/4/2019 Routine Inspection

Elkington Farm Road

Score: 98 **PASS**

7

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

Carvel Ice Cream

2/14/2020 Routine Inspection

14 Danbury Road

Score: 95 **PASS**

8

Food containers stored off floor

24

Sanitization rinse (hot water-chemical)

27

Nonfood-contact surfaces of utensils & equipment clean

The Children's Center

9/24/2019 Routine Inspection

11A Aspetuck Avenue

Score: 100 **PASS**

Citgo Station

11/13/2018 Routine Inspection

4 East Street

Score: 98 **PASS**

8

Food containers stored off the floor

Clamp's Stand

8/5/2019 Routine inspection

518 Litchfield Road

Score: 92 **PASS**

4

Adequate facilities to maintain product temperature, thermometers provided

32

Proper disposal of waste water

42

Vermin Control: No insects/rodents present

6

Written documentation of training program

Cobblestones American Grille

5/16/2019 Re-Inspection

40 Danbury Road

Score: 97 **PASS**

7

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

17

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

Commons Café

1/8/2020 Routine Inspection

81 Sabbaday Lane-Washington

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

24

Sanitization rinse (hot water-chemical)

28

Equipment/utensils, storage, handling

49

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

Community Culinary School

2/1/2019 Routine Inspection

7 Whittlesey Avenue

Score: 100 **PASS**

Community Table Restaurant

223 New Milford Turnpike-New Preston

8/15/2019 Routine Inspection

Score: 94 **PASS**

- 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

The Cookhouse

31 Danbury Road

11/5/2019 Routine Inspection

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 designed, constructed, maintained, installed, located
- 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
- 44 Floors, floor covering installed, constructed as required, good repair, clean

Cool Hand Duke's

30 Railroad Street

8/7/2019 Re- Inspection

Score: 89 **PASS**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 9 Handling of food minimized
- 15 Good hygienic practices
- 24 Sanitization rinse (hot water-chemical)
- 25 Clean wiping cloths
- 62 Written documentation of training program

Cumberland Farms

376 Danbury Road

6/27/2019 Re-inspection

Score: 99 **PASS**

- 44 Floors: Floor covering installed, constructed as required, good repair, clean

Dagwoods

300 Kent Road

1/15/2020 Routine Inspection

Score: 94 **PASS**

- 2 Original container, properly labeled
 - 4 Adequate facilities to maintain product temperature, thermometers provided
 - 26 Food-contact surfaces of utensils & equipment clean
 - 38 Handwashing accessories provided
-

Devereux Glenholme School

1/8/2020 Routine Inspection

81 Sabbaday Lane-Washington

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

Dinerluxe

7/31/2019 Routine Inspection

108 Danbury Road

Score: 94 **PASS**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 25 Clean wiping cloths
- 32 Proper disposal of waste water
- 44 Floors: floors covering installed, constructed as required, good repair, clean
- 49 Walls, ceilings attached, equipment properly constructed, good repair, clean. Wall & Ceiling surfaces as required

Domino's Pizza

7/05/2019 Re-inspection

43 Main Street

Score: 96 **PASS**

- 15 Good hygienic practices
- 42 Vermin Control: No insects/rodents present

Dunkin Donuts

5/1/2019 Routine Inspection

12 Danbury Road

Score: 96 **PASS**

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

Dunkin Donuts

10/14/2019 Routine Inspection

163 Danbury Road

Score: 97 **PASS**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 25 Clean wiping cloths

Dunkin Donuts

8/9/2019 Routine Inspection

370 Danbury Road

Score: 96 **PASS**

- 4 Adequate facilities to maintain product temperature, thermometers provided
 - 42 Vermin Control: No insects/rodents present
-

Dunkin Donuts

7/12/2019 Routine Inspection

Score: 92 **PASS**

4 East Street

- 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
-

Dunkin Donuts

2/14/2020 Routine inspection

Score: 94 **PASS**

89 Park Lane

- 23 Accurate thermometers provided, dish basket, if used
 - 26 Food-contact surfaces 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.
-

El Coyote

12/6/2019 Re-Inspection

Score: **100 PASS**

129 Danbury Road

Executive Cuisine

6/3/2019 Routine Inspection

Score: 96 **PASS**

12 Elm Street

- 2 Sources of food: Original container, properly thawed
 - 7 Food protected during storage, preparation, display, service & transportation
 - 10 Food dispensing utensils properly stored
-

Faith Academy

10/21/2019 Routine Inspection

Score: 91 **PASS**

600 Danbury Road

- 30 Hot and cold water under pressure, provided as required
 - 60 Qualified Food Operator
 - 61 Designated Alternate
 - 62 Written Documents of training program
-

Fast Eddie's Billiards

12/5/2018 Routine Inspection

Score: 99 **PASS**

46 Old State Road

- 2 Original container, properly labeled
-

Five Guys Burger & Fries

11/27/2019 Routine Inspection

Score: 97 **PASS**

166 Danbury Road

- 24 Sanitization rinse (hot water-chemical)
 - 55 Establishment and premises free of litter, no insects/rodent harborage, no unnecessary articles
-

Food Mart

2/27/2019 Routine Inspection

31 Bridge Street

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
-

Gaylordsville Diner

2/20/2020 Re-inspection

3 George Washington Plaza

Score: 95 **PASS**

- 16 Food-contact surfaces designed, constructed, maintained, installed, located
 - 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
 - 24 Sanitization rinse (hot water – chemical)
-

Great Taste Fusion

2/18/2020 Routine Inspection

27C Main Street

Score: 92 **PASS**

- 2 Sources of food: original container, properly labeled
 - 8 Food containers stored off the floor
 - 9 Handling of food minimized
 - 10 Food dispensing utensils properly stored
 - 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
 - 33 Plumbing location, installation, maintenance
-

Great Wall

10/30/2019 Routine Inspection

40C Danbury Road

Score: 90 **PASS**

- 7 Food protected during storage, preparation, display, service And transportation
 - 9 Handling of food minimized
 - 10 Food dispensing utensils properly stored
 - 26 Food-contact surfaces 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
 - 43 Outer openings protected against entrance of insects/rodents
-

The Green Granary

8/15/2019 Routine Inspection

84 Railroad Street

Score: 97 **PASS**

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

The Gunnery School

1/9/2020 Routine Inspection

99 Green Hill Rd-Washington

Score: 94 **PASS**

- 7 Food protected during storage, preparation, display, service and transportation
 - 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
 - 24 Sanitization rinse (hot water-chemical)
 - 49 Walls, ceilings attached, equipment properly constructed, good repair, clean. Wall & ceiling surfaces as required.
-

G. W. Tavern

8/15/2019 Routine Inspection

20 Bee Brook Rd-Washington

Score: 89 **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
 - 28 Equipment/utensils, storage, handling
 - 36 Toilet rooms enclosed with self-closing door
 - 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
-

Hidden Valley Eatery

11/13/2019 Routine inspection

88 Bee Brook Rd-Washington

Score: 85 **PASS**

- 7 Food protected during storage, preparation, display, service and transportation
 - 9 Handling of food minimized
 - 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 clean
 - 28 Equipment/utensils, storage, handling
 - 38 Handwashing accessories provided
 - 44 Floors: floor covering installed, constructed as required, good repair, clean
 - 62 Written documentation of training program
-

Hill & Plain School

9/25/2019 Routine Inspection

60 Old Town Park Road

Score: 100 **PASS**

Holiday Restaurant

4/4/2019 Re-inspection

1 Kent Road

Score: 95 **PASS**

- 4 Adequate facilities to maintain product temperature, thermometers required
 - 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
 - 27 Nonfood-contact surfaces of utensils & equipment clean
-

Home Buffet

7/16/2019 Routine Inspection

24 Railroad Street

Score: 93 **PASS**

- 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
 - 28 Equipment/utensils, storage, handling
 - 55 Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles
-

Il Colosseo Restaurant

2/26/2020 Routine Inspection

38 Park Lane

Score: 94 **PASS**

- 2 Original container, properly labeled
 - 7 Food protected during storage, preparation, display, service & transportation
 - 28 Equipment/utensils, storage, handling
 - 38 Handwashing accessories provided
 - 56 Complete separation from living /sleeping quarters and laundry
-

The Iron Rail

11/27/19 Routine Inspection

10 Railroad Street

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
 - 10 Food dispensing utensils properly stored
 - 24 Sanitization rinse (hot water-chemical)
 - 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
-

Italia Mia

10/23/2019 Routine Inspection

223 Danbury Road

Score: 92 **PASS**

- 9 Handling of food minimized
 - 10 Food dispensing utensils properly stored
 - 16 Food-contact surfaces designed, constructed, maintained, installed, located
 - 24 Sanitization rinse (hot water-chemical)
 - 25 Clean wiping cloths
-

Johanna's

8/28/2019 Routine Inspection

47 Main Street

Score: 93 **PASS**

- 7 Food protected during storage, preparation, display, service & transportation
 - 24 Sanitization rinse (hot water-chemical)
 - 25 Clean wiping cloths
 - 26 Food-contact surfaces clean
-

John's Best Pizza

5/28/2019 Re-Inspection

131 Danbury Road

Score: 90 **PASS**

- 4 Adequate facilities to maintain product temperature, thermometers Provided
 - 7 Food protected during storage, preparation, display, service & transportation
 - 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
 - 24 Sanitization rinse (hot water-chemical)
 - 26 Food-contact surfaces of utensils & equipment clean
 - 32 Proper disposal of water
-

Jo Jo's Deli

1/23/2020 Routine Inspection

39 Park Lane

Score: 94 **PASS**

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

Kumo

10/22/2019 Re-inspection

166 Danbury Road

Score: 96 **PASS**

- 7 Food protected during storage, preparation, display, service & transportation
 - 26 Food-contact surfaces of utensils & equipment clean
-

Lanocce's Gourmet Market

4/16/2019 Routine Inspection

28 Merryall Road

Score: 96 **PASS**

- 7 Food protected during storage, preparation, display, service & transportation
 - 26 Food-contact surfaces clean
-

La Piccolina

7/16/2019 Routine Inspection

27 Main Street

Score: 96 **PASS**

- 7 Food protected during storage, preparation, display, service & transportation
 - 10 Food dispensing utensils properly stored
 - 47 Mats removable, good repair, clean
-

L & M Sandwich Shop

8/1/2019 Routine Inspection

46 Danbury Road

Score: 84 **PASS**

- 2 Sources of food: Original container, properly labeled
 - 23 Accurate thermometers provided, dish basket, if used
 - 24 Sanitization rinse (hot water-chemical)
 - 26 Food-contact surfaces clean
 - 32 Proper disposal of waste water
 - 44 Floors: floor covering installed, constructed as required, good repair, clean.
 - 54 Rooms adequate, clean, adequate lockers provided, facilities clean.
 - 60 Qualified Food Operator
 - 61 Designated Alternate
 - 62 Written documentation of training program
-

Loaves & Fishes

40 Main Street

7/30/2019 Routine Inspection

Score: 100 **PASS**

Lucia

51 Bank Street

10/2/2019 Routine Inspection

Score: 93 **PASS**

- 2 Original containers, properly labeled
- 5 Potentially hazardous food properly thawed
- 28 Equipment/utensils, storage, handling
- 42 Presence of insects/rodents
- 43 Outer openings protected against entrance of insects/rodents

Marbledale Market & Deli

210 New Milford Turnpike

2/20/2020 Re-inspection

Score: 82 **PASS**

- 7 Food protected during storage, preparation, display, service & transportation
- 16 Food-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 clean
- 28 Equipment/utensils, storage, handling
- 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.
- 50 Dustless cleaning methods used, cleaning equipment properly stored
- 60 Qualified Food Operator

Marty's

4 Green Hill Rd-Washington

5/22/2019 Routine Inspection

Score: 98 **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

Mayflower Grace

118 Woodbury Rd-Washington

9/4/2019 Re-inspection

Score: 85 **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
- 24 Sanitization rinse (hot water-chemical)
- 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
- 42 Presence of insects/rodents
- 44 Floors: floor covering installed, constructed as required, good repair, clean
- 55 Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles

The Maxx

9/27/2018 Routine Inspection

94 Railroad Street

Score: 94 **PASS**

- 7 Food protected during storage, preparation, display, service & transportation
 - 23 Accurate thermometers provided, dish baked, if used
 - 28 Equipment/utensils, storage, handling
 - 30 Hot and cold water under pressure, provided as required
-

McDonald's

8/14/2019 Re-inspection

48 Danbury Road

Score: 97 **PASS**

- 32 Proper disposal of waste water
 - 42 Presence of insects/rodents
-

Midway Market & Deli

8/27/2019 Routine Inspection

88 Park Lane

Score: 96 **PASS**

- 61 Designated Alternate
 - 62 Written documentation of training program
-

Natural Marketplace

6/19/2019 Routine Inspection

10 Bank Street

Score: 100 **PASS****New Country Deli Store**

9/17/2019 Routine Inspection

1 River View Rd-Gaylordsville

Score: 93 **PASS**

- 7 Food protected during storage, preparation, display, service & transportation
 - 8 Food containers stored off the floor
 - 17 Nonfood-contact surfaces designed, constructed, maintained, installed. located
 - 26 Food-contact surfaces clean
 - 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, Tissue waste receptacles provided
 - 56 Complete separation from living/sleeping quarters and laundry
-

New Milford High School

10/10/2019 Routine Inspection

388 Danbury Road

Score: 99 **PASS**

- 32 Proper disposal of waste water
-

New Milford Hospital

8/27/2019 Re-inspection

21 Elm Street

Score: 97 **PASS**

- 26 Food-contact surfaces clean
 - 32 Proper disposal of waste water
-

New Milford Fitness & Aquatics

10/31/2018 Routine Inspection

130 Grove Street

Score: 100 **PASS**

New Milford Pizza Station/Greca

8/21/2019 Pre-operational Inspection

1 Kent Road

Score: 95 **PASS**

- 26 Food-contact surfaces of utensils & equipment clean
 - 27 Nonfood-contact surfaces of utensils & equipment clean
 - 53 Room & equipment hoods, ducts, vented as required
 - 55 Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles
-

9 Main

3/1/2020 Pre-operational Inspection

9 Main St-New Preston

Score: 97 **PASS**

- 2 Original container, properly labeled
 - 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
 - 27 Nonfood-contact surfaces of utensils& equipment clean
-

Norimaki

5/21/2019 Routine Inspection

4 Green Hill Rd-Washington

Score: 98 **PASS**

- 2 Original container, properly labeled
 - 25 Clean wiping cloths
-

New Milford Tennis & Swim Club

8/5/2019 Routine Inspection

93 Aspetuck Ridge Road

Score: 96 **PASS**

- 25 Clean wiping cloths
 - 42 Vermin Control: No insects/rodents present
 - 53 Rooms & equipment hoods, ducts, vented as required
-

Northville School

2/4/2019 Routine Inspection

22 Hipp Road

Score: 100 **PASS****Northville Market**

9/16/2019 Routine Inspection

301 Litchfield Road

Score: 100 **PASS****Nutmeg Oil Company**

6/19/2019 Routine Inspection

25 Main Street

Score: 98 **PASS**

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

O'Connor's Public House

2/26/2020 Routine Inspection

46 Railroad Street

Score: 94 **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 Handwashing accessories provided
-

Old Oak Tavern

7/30/2019 Routine Inspection

1 South Kent Road

Score: 90 **PASS**

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

Oriental House

9/5/2019 Re-inspection

44 East Street

Score: 93 **PASS**

- 2 Sources of food: Original container, properly labeled
 - 7 Food protected during storage, preparation, display, service & transportation
 - 24 Sanitization rinse (hot water-chemical)
 - 26 Food-contact surfaces clean
-

The Owl

8/15/2019 Routine Inspection

18 East Shore Road

Score: 97 **PASS**

- 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, Tissue waste receptacles provided
 - 42 Presence of insects/rodents
-

Panera Bread

8/21/2019 Routine Inspection

169 Danbury Road

Score: 94 **PASS**

- 5 Potentially hazardous food properly thawed
 - 20 Dishwashing facilities approved design, adequately constructed, maintained, installed, located
 - 42 Presence of insects/rodents
-

The Pantry

11/13/2019 Routine Inspection

5 Titus Rd-Washington

Score: 99 **PASS**

- 55 Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles
-

Park Lane Sunoco

9/17/2019 Routine Inspection

44 Park Lane

Score: 98 **PASS**

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

Phys-Ed Gym

10/30/2019 Routine Inspection

10 Still River Road

Score: 100 **PASS**

Primo's Deli

2/12/2020 Routine Inspection

38 Bridge Street

Score: 86 **PASS**

- 4 Adequate facilities to maintain product temperature, thermometers provided
 - 10 Food dispensing utensils properly stored
 - 15 Good hygienic practices
 - 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
 - 25 Clean wiping cloths
 - 26 Food-contact surfaces clean
 - 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 unnecessary articles.
-

Pronto Pizza

2/5/2020 Routine Inspection

370 Danbury Road

Score: 90 **PASS**

- 4 Adequate facilities to maintain product temperature, thermometers provided
 - 7 Food protected during storage, preparation, display, service & transportation
 - 16 Food-contact surfaces designed, constructed, maintained, installed, located
 - 24 Sanitization rinse (hot water-chemical)
 - 26 Food-contact surfaces clean
-

Region12 Shepaug Valley School

1/22/2020 Routine Inspection

159 South Street- Washington

Score: 94 **PASS**

- 4 Adequate facilities to maintain product temperature, thermometers provided
 - 24 Sanitization rinse (hot water – chemical)
 - 27 Nonfood-contact surfaces of utensils & equipment clean
 - 49 Walls, ceilings attached, equipment properly constructed, good repair, clean. Wall & ceiling surfaces as required.
-

River & Rail Café

7/9/2019 Routine Inspection

21 Bank Street

Score: 91 **PASS**

- 7 Food protected during storage, preparation, display, service and transportation
 - 24 Sanitization rinse (hot water-chemical)
 - 26 Food-contact surfaces of utensils & equipment clean
 - 42 Vermin Control: No insects/rodents present
 - 43 Outer openings protected against entrance of insects/rodents
-

Route 7 Main Moon

9/20/2019 Routine Inspection

48 Kent Road

Score: 90 **PASS**

- 2 Sources of food: Original container, properly labeled
 - 7 Food protected during storage, preparation, display, service & transportation
 - 10 Food dispensing utensils properly stored
 - 16 Food-contact surfaces designed, constructed, maintained, installed, located
 - 25 Clean wiping cloths
 - 47 Mats removable, good repair, clean
 - 50 Dustless cleaning methods used, cleaning equipment properly stored
 - 55 Establishment and premises free of litter, no insect/rodent harborage, no unnecessary articles
-

Royal Buffet

3/4/2020 Routine Inspection

132 Danbury Road

Score: 85 **FAIL**

- 3 Potentially hazardous food meets temperature requirements during storage, preparation, display, Service and transportation (AUTOMATIC FAILURE)
 - 4 Adequate facilities to maintain product temperature, thermometers provided
 - 7 Food protected during storage, prevention, display, service & transportation
 - 9 Handling of food minimized
 - 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
 - 24 Sanitization rinse (hot water-chemical)
 - 30 Hot and cold water under pressure, provided as required
-

Rumsey Hall School

1/22/2020 Routine Inspection

201 Rumford Rd-Washington

Score: 95 **PASS**

- 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
 - 20 Dishwashing facilities approved design, adequately constructed, maintained, installed, located
 - 28 Equipment/utensils, storage, handling
 - 49 Walls, ceilings attached, equipment properly constructed, good repair, clean.
Wall & ceiling surfaces as required
-

SJ Barringtons

9/20/2019 Routine Inspection

48 Kent Road

Score: 95 **PASS**

- 9 Handling of food minimized
 - 26 Food-contact surfaces clean
 - 33 Plumbing location, installation, maintenance
-

St. Peter's Temple(Masonic Lodge)

10/30/2019 Routine Inspection

11 Aspetuck Avenue

Score: 100 **PASS****Sarah Noble Intermediate School**

9/9/2019 Routine Inspection

25 Sunny Valley Road

Score: 99 **PASS**

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

Save Extra Food and Gas Mart LLC

1/23/2020 Routine Inspection

28 Danbury Road

Score: 99 **PASS**38 Handwashing accessories provided

Schaghitcoke Middle School

9/17/2019 Routine Inspection

23 Hipp Road

Score: 98 **PASS**42 Vermin Control: No insects/rodents present

Senior Center

9/24/2019 Routine Inspection

40 Main Street

Score: 100 **PASS**

Sherry Biamonte (Ziggy's)

5/1/2019 Pre-operational Inspection

287 New Milford Turnpike-New Preston

Score: 98 **PASS**24 Sanitization rinse (hot water-chemical)

Starbucks

10/30/2019 Routine Inspection

38 Danbury Road

Score: 97 **PASS**

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

Tissue waste receptacles provided

42 Presence of insects/rodents

Steve's Deli

1/23/2020 Routine Inspection

449 Danbury Road

Score: 94 **PASS**

4 Adequate facilities to maintain product temperature, thermometers provided

9 Handling of food minimized

10 Food dispensing utensils properly stored

36 Toilet rooms enclosed with self-closing door

Stop & Shop Supermarket

10/2/2019 Routine Inspection

180 Danbury Road

Score: 96 **PASS**

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

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

Subway

2/5/2020 Routine Inspection

139 Danbury Road

Score: 95 **PASS**

15 Good hygienic practices

24 Sanitization rinse (hot water-chemical)

55 Establishment and premises free of litter, no insect/rodent harborage

Subway

6/3/2019 Routine Inspection

80 Park Lane

Score: 99 **PASS**

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

Subway

1/15/2020 Routine Inspection

164 Danbury Rd

Score: 95 **PASS**

- 10 Food dispensing utensils properly stored
24 Sanitization rinse (hot water – chemical)
37 Proper toilet fixtures provided, good repair, clean
49 Walls, ceilings attached, equipment properly constructed, good repair, clean. Wall
& ceiling surfaces as required.
-

Sue's Snack Bar

1/23/2020 Routine Inspection

145 Danbury Road

Score: 99 **PASS**

- 25 Clean wiping cloths
-

The Sweet Spot

10/14/2019 Routine Inspection

60 Railroad Street

Score: 100 **PASS****Taco Bell**

8/27/2019 Re-inspection

177 Danbury Road

Score: 94 **PASS**

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

Tandoori Flames

6/26/2019 Routine Inspection

471 Danbury Road

Score: 90 **PASS**

- 4 Adequate facilities to maintain product temperature, thermometers provided
7 Food protected during storage, preparation, display, service & transportation
9 Handling of food minimized
25 Clean wiping cloths
26 Food-contact surfaces of utensils & equipment clean
33 Plumbing: location, installation, maintenance
-

Tasty Waves

2/14/2019 Routine Inspection

7 Main Street

Score: 94 **PASS**

- 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

Thai Charm10/23/2019 2nd Re-inspection

218 Kent Road

Score: 97 **PASS**

- 4 Adequate facilities to maintain product temperature, thermometers provided
 - 55 Establishment and premises free of litter, no insect/rodent harborage, no unnecessary
-

Theo's Diner

1/15/2020 Routine Inspection

14 Railroad Street

Score: 94 **PASS**

- 7 Food protected during storage, preparation, display, service & transportation
 - 9 Handling of food minimized
 - 10 Food dispensing utensils properly stored
 - 28 Equipment/utensils, storage, handling
-

Three Brother's Diner

2/13/2020 Routine Inspection

79 Danbury Road

Score: 88 **PASS**

- 9 Handling of food minimized
 - 10 Food dispensing utensils properly stored
 - 15 Good hygienic practices
 - 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
 - 25 Clean wiping cloths
 - 26 Food-contact surfaces clean
 - 27 Nonfood-contact surfaces of utensils & equipment clean
 - 32 Proper disposal of waste water
 - 50 Dustless cleaning methods used, cleaning equipment properly stored
-

Tienda Latina

8/1/2019 Routine Inspection

129 Danbury Road

Score: 88 **PASS**

- 2 Sources of food: Original container, properly labeled
 - 8 Food containers stored off the floor
 - 9 Handling of food minimized
 - 26 Food-contact surfaces clean
 - 38 Suitable hand cleaner and sanitary towels or approved hand drying devices provided, Tissue waste receptacles provided
 - 44 Floors: floors covering installed, constructed as required, good repair, clean
 - 53 Rooms & equipment hoods, ducts, vented as required
 - 62 Written documentation of training program
-

Tossed on the Green

3/3/2020 Pre-operational Inspection

17 Church Street

Score: 100 **PASS**

Tuscany Ristorante

1/22/2020 Pre-operational

7 Main Street

Score: 93 **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.

Upper Crust

4/10/2019 Routine inspection

373 Litchfield Road

Score: 95 **PASS**

- 8 Food containers stored off floor
- 10 Food dispensing utensils properly stored
- 25 Clean wiping cloths
- 27 Nonfood-contact surfaces of utensils & equipment clean
- 32 Proper disposal of waste water

Valero Gas Station

10/24/2018 Routine Inspection

315 Danbury Road

Score: 98 **PASS**

- 26 Food-contact surfaces of utensils & equipment clean

Village Crest Center

6/26/2019 Routine Inspection

19 Poplar Street

Score: 96 **PASS**

- 4 Adequate facilities to maintain product temperature, thermometers provided
- 33 Plumbing: location, installation, maintenance

Villerina's Pasta

12/12/2018 Routine Inspection

123 Danbury Road

Score: 100 **PASS**

Washington Food Market

5/22/2019 Routine Inspection

5 Bryan Plaza- Washington

Score: 94 **PASS**

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

Washington Pizza

5/22/2019 Routine Inspection

13 River Road-Washington

Score: 95 **PASS**

- 17 Nonfood-contact surfaces designed, constructed, maintained, installed, located
 - 24 Sanitization rinse (hot water-chemical)
 - 26 Food-contact surfaces of utensils & equipment clean
-

Wendy's

7/9/2019 Routine Inspection

132 Danbury Road

Score: 99 **PASS**

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

Wheels

1/18/2019 Routine Inspection

61 Danbury Road

Score: 100 **PASS****The White Horse**

4/18/2019 Routine Inspection

258 New Milford Turnpike-New Preston

Score: 90 **PASS**

- 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 & transportation
 - 16 Food-contact surfaces designed, constructed, maintained, installed, located
 - 26 Food-contact surfaces clean
 - 44 Floors: floor covering installed, constructed as required, good repair, clean
-

Windmill Diner

10/23/2019 Routine Inspection

245 Danbury Road

Score: 95 **PASS**

- 24 Sanitization rinse (hot water-chemical)
 - 26 Food-contact surfaces of utensils & equipment clean
 - 28 Equipment/utensils, storage, handling
-

Yokohama

8/21/2019 Routine Inspection

131 Danbury Road

Score: 84 **PASS**

- 5 Potentially hazardous food properly thawed
 - 7 Food protected during storage, preparation, display, service and transportation
 - 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
 - 26 Food-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
-

Zaragoza

10/14/2019 Routine Inspection

31 Bank Street

Score: 98 **PASS**

- 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 insect/rodent harborage, no unnecessary articles