

Connecticut Department of Public Health

City of New Haven Health Department

Risk Category: 3	Food Establishment Inspection Report	Revised 2/16/2023
Establishment Type: Permanent		
Establishment: SAYBROOK DINING HALL	Date and Time In: 2025-Mar-06 14:33	
Address: 255 YORK ST, NEW HAVEN, CT	Date and Time Out:	
Town/City: New Haven	LHD: New Haven Health Department	
Permit Holder: Terrell Mozell	Purpose of Inspection: Routine	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. *Interventions* are control measures to prevent foodborne illness or injury.

Designated compliance status (IN, OUT, N/A, N/O) marked for each numbered item | IN=in compliance | OUT=not in compliance | N/A=not applicable | N/O=not observed

P=Priority item | Pf=Priority foundation item | C=Core item | V=Violation type
Appropriate boxes marked for COS and/or R | COS=corrected on-site during inspection | R=repeat violation

	Compliance	Supervision	P	Pf	C	R	COS
1	In	Person/Alternate Person in charge present, demonstrates knowledge and performs duties					
2	In	Certified Food Protection Manager for Classes 2, 3, & 4					
		Employee Health	P	Pf	C	R	COS
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting					
4	In	Proper use of restriction and exclusion					
5	In	Written procedure for responding to vomiting and diarrheal events					
		Good Hygienic Practices	P	Pf	C	R	COS
6	N/O	Proper eating, tasting, drinking, or tobacco products use					
7	In	No discharge from eyes, nose, and mouth					
		Preventing Contamination by Hands	P	Pf	C	R	COS
8	In	Hands clean and properly washed					
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed					
10	In	Adequate handwashing sinks, properly supplied/accessible					
		Approved Source	P	Pf	C	R	COS
11	In	Food obtained from approved source					
12	N/O	Food received at proper temperature					
13	In	Food in good condition, safe, and unadulterated					
14	N/O	Required records available: molluscan shellfish identification, parasite destruction					
		Protection from Contamination	P	Pf	C	R	COS
15	In	Food separated and protected					
16	In	Food-contact surfaces: cleaned and sanitized					
17	In	Proper disposition of returned, previously served, reconditioned, and unsafe food					
		Time/Temperature Control for Safety	P	Pf	C	R	COS
18	N/O	Proper cooking time and temperatures					
19	N/O	Proper reheating procedures for hot holding					
20	N/O	Proper cooling time and temperatures					
21	In	Proper hot holding temperatures					
22	In	Proper cold holding temperatures					
23	N/O	Proper date marking and disposition					
24	N/A	Time as a public health control: procedures and records					
		Consumer Advisory	P	Pf	C	R	COS
25	N/A	Consumer advisory provided: raw/undercooked food					
		Highly Susceptible Population	P	Pf	C	R	COS
26	In	Pasteurized foods used; prohibited foods not offered					
		Food/Color Additives and Toxic Substances	P	Pf	C	R	COS
27	N/A	Food additives: approved and properly used					
28	In	Toxic substances properly identified, stored and used					
		Conformance with Approved Procedures	P	Pf	C	R	COS
29	N/A	Compliance with variance/specialized process/ROP criteria/HACCP Plan					

GOOD RETAIL PRACTICES



Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into food.

Marked **OUT** if numbered item is not in compliance | Appropriate boxes marked for **COS** and/or **R** | **COS**=corrected on-site during inspection | **R**=repeat violation

Compliance	Safe Food and Water	P	Pf	C	R/COS
30	Pasteurized eggs used where required				
31	Water and ice from approved source				
32	N/A Variance obtained for specialized processing methods				
	Food Temperature Control	P	Pf	C	R/COS
33	Proper cooling methods used; adequate equipment for temperature control				
34	Plant food properly cooked for hot holding				
35	Approved thawing methods used				
36	Thermometers provided and accurate				
	Food Identification	P	Pf	C	R/COS
37	Food properly labeled; original container				
	Prevention of Food Contamination	P	Pf	C	R/COS
38	Insects, rodents, and animals not present				
39	Contamination prevented during food preparation, storage and display				
40	Personal cleanliness				
41	Wiping cloths: properly used and stored				
42	Washing fruits and vegetables				
	Proper Use of Utensils	P	Pf	C	R/COS
43	In-use utensils: properly stored				
44	Utensils/equipment/linens: properly stored, dried, and handled				
45	Single-use/single-service articles: properly stored and used				
46	Gloves used properly				
	Utensils and Equipment	P	Pf	C	R/COS
47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used				
48	Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available				
49	Out Non-food contact surfaces clean			2	
	Physical Facilities	P	Pf	C	R/COS
50	Hot and cold water available; adequate pressure				
51	Plumbing installed; proper backflow devices				
52	Sewage and waste water properly disposed				
53	Toilet facilities: properly constructed, supplied, and clean				
54	Garbage and refuse properly disposed; facilities maintained				
55	Out Physical facilities installed, maintained, and clean			1	
56	Adequate ventilation and lighting; designated areas used				
	Natural rubber latex gloves not used per CGS §19a-36f				

Violations Documented	Date Corrections Due	#
Priority Item Violations		0
Priority Foundation Item Violations		0
Core Item Violations	2025-Jun-06	3
Risk Factor/Public Health Intervention Violations		0
Repeat Risk Factor/Public Health Intervention Violations		0
Good Retail Practices Violations		2
Requires Reinspection		No

Permit Holder shall notify customers that a copy of the most recent report is available.

Person in Charge: Rinkesh Patel	Signature: 	Date: 2025-Mar-06
Inspector: Shellie Longo-Collins	Signature: 	Date: 2025-Mar-06

Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violation identified by the food inspector or to hold, destroy, or dispose of unsafe food, may appeal such order to the Director of Health, not later than forty-eight hours after issuance of such order.

Food Establishment Inspection Report

Inspection Report Continuation Sheet

LHD: New Haven Health Department	Date: 2025-03-06
Establishment: SAYBROOK DINING HALL	Town: New Haven

TEMPERATURE OBSERVATIONS	
<i>Item/Location/Process</i>	<i>Temp</i>

OBSERVATIONS AND CORRECTIVE ACTIONS		
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Item #	Type	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 and 8-406.11 of the food code.
49	C	Equipment unclean
49	C	Fan grates in WIC unclean
1		
48		
2		
3		
4		
5		
50		
51		
10		
11		
52		
14		
16		
17		
18		
53		
54		
55	C	Floors under and behind equipment unclean
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26		
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Comments:

Person in Charge Signature:	Date: 2025-Mar-06
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Inspector Signature: *[Handwritten Signature]*

Date: 2025-Mar-06
SAYBROOK DINING
HALL3