

## Connecticut Department of Public Health

## City of New Haven Health Department

<b>Risk Category:</b> 3	<b>Food Establishment Inspection Report</b>	Revised 2/16/2023
<b>Establishment Type:</b> Permanent		
<b>Establishment:</b> EZRA STILES & MORSE DINING HALLS	<b>Date and Time In:</b> 2025-Mar-18 12:06	
<b>Address:</b> 29 TOWER PKWY, NEW HAVEN, CT	<b>Date and Time Out:</b>	
<b>Town/City:</b> New Haven	<b>LHD:</b> New Haven Health Department	
<b>Permit Holder:</b> Keyante Reaves	<b>Purpose of Inspection:</b> 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					
		<b>Employee Health</b>	<b>P</b>	<b>Pf</b>	<b>C</b>	<b>R</b>	<b>COS</b>
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					
		<b>Good Hygienic Practices</b>	<b>P</b>	<b>Pf</b>	<b>C</b>	<b>R</b>	<b>COS</b>
6	N/O	Proper eating, tasting, drinking, or tobacco products use					
7	N/O	No discharge from eyes, nose, and mouth					
		<b>Preventing Contamination by Hands</b>	<b>P</b>	<b>Pf</b>	<b>C</b>	<b>R</b>	<b>COS</b>
8	N/O	Hands clean and properly washed					
9	N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed					
10	In	Adequate handwashing sinks, properly supplied/accessible					
		<b>Approved Source</b>	<b>P</b>	<b>Pf</b>	<b>C</b>	<b>R</b>	<b>COS</b>
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					
		<b>Protection from Contamination</b>	<b>P</b>	<b>Pf</b>	<b>C</b>	<b>R</b>	<b>COS</b>
15	N/O	Food separated and protected					
16	In	Food-contact surfaces: cleaned and sanitized					
17	In	Proper disposition of returned, previously served, reconditioned, and unsafe food					
		<b>Time/Temperature Control for Safety</b>	<b>P</b>	<b>Pf</b>	<b>C</b>	<b>R</b>	<b>COS</b>
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	N/O	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					
		<b>Consumer Advisory</b>	<b>P</b>	<b>Pf</b>	<b>C</b>	<b>R</b>	<b>COS</b>
25	N/A	Consumer advisory provided: raw/undercooked food					
		<b>Highly Susceptible Population</b>	<b>P</b>	<b>Pf</b>	<b>C</b>	<b>R</b>	<b>COS</b>
26	In	Pasteurized foods used; prohibited foods not offered					
		<b>Food/Color Additives and Toxic Substances</b>	<b>P</b>	<b>Pf</b>	<b>C</b>	<b>R</b>	<b>COS</b>
27	N/A	Food additives: approved and properly used					
28	In	Toxic substances properly identified, stored and used					
		<b>Conformance with Approved Procedures</b>	<b>P</b>	<b>Pf</b>	<b>C</b>	<b>R</b>	<b>COS</b>
29	In	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	N/O	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	Out	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	Out	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			1	
48		Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available				
49		Non-food contact surfaces clean				
		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			3	
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-18	4
Risk Factor/Public Health Intervention Violations		0
Repeat Risk Factor/Public Health Intervention Violations		0
Good Retail Practices Violations		3
Requires Reinspection		No
Permit Holder shall notify customers that a copy of the most recent report is available.		
Person in Charge: Catherine Eykelhoff	Signature: 	Date: 2025-Mar-18
Inspector: Shellie Longo-Collins	Signature: 	Date: 2025-Mar-18



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: 2025-03-18
Establishment: EZRA STILES & MORSE DINING HALLS		Town: New Haven
TEMPERATURE OBSERVATIONS		
Item/Location/Process		Temp
OBSERVATIONS AND CORRECTIVE ACTIONS		
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		
1		
48		
2		
3		
4		
5		
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51		
10		
11		
52		
14		
16		
17		
18		
53		
54		
55	C	Broken floor tiles in dish room
55	C	Floors under and behind equipment unclean
55	C	Damaged wall in storage, water infiltration
25		
26		
56		
29		
30		
31		
32		
33		
34		
35		
36		
37	C	Food out of original containers not labeled
38		
39		
40		
41		
42		
45		
46		
47	C	Broken refrigerator gasket on WIC

Comments:

Person in Charge Signature: 	Date: 2025-Mar-18
Inspector Signature: 	Date: 2025-Mar-18EZRA STILES & MORSE DINING HALLS3