








2301

Risk Category: 3		Food Establishment Inspection Report		Page 1 of 2																																																																																																																																																																									
Establishment type: Permanent Temporary Mobile Other		Date: 3/13/25																																																																																																																																																																											
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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																																																																																																																																																																													
<small>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.</small>																																																																																																																																																																													
<small>Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered item IN=in compliance OUT=not in compliance N/A=not applicable N/O=not observed</small>																																																																																																																																																																													
<small>P=Priority item Pf=Priority foundation item C=Core item V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation</small>																																																																																																																																																																													
<table border="1" style="width:100%; border-collapse: collapse;"> <thead> <tr> <th>IN</th> <th>OUT</th> <th>N/A</th> <th>N/O</th> <th>Supervision</th> <th>V</th> <th>COS</th> <th>R</th> </tr> </thead> <tbody> <tr> <td><input checked="" type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td>Person/Alternate Person in charge present, demonstrates knowledge and performs duties</td> <td>Pf</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> </tr> <tr> <td><input checked="" type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td>Certified Food Protection Manager for Classes 2, 3, & 4</td> <td>C</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> </tr> <tr> <td colspan="8" style="text-align: center;">Employee Health</td> </tr> <tr> <td><input checked="" type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td>Management, food employee and conditional employee; 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<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified, stored & used	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>																																																																																																																																																																						
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<small>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.</small>																																																																																																																																																																													

Food Establishment Inspection Report

Page 2 of 2

LHD NVHD

Inspection Report Continuation Sheet

Date 3/13/25

Establishment Amici's Restaurant Town Shelton

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Parmesan	41°F				
Broccoli rabe	40°F				
Deli ham	40°F				
Cooked beef	39°F				
Cooked pasta	40°F				
Stuffed mushrooms	38°F				
Meatballs	182°F				
Mozzarella	40°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code.				
	CFPM: Fehim Cecunjanin Exp: 6/10/29				
44C	Knives wedged between prep tables → Correct by 6/13/25				
55C	Cardboard under mats in kitchen → Correct by 6/13/25				
55C	Cracked wall/counter tiles in kitchen → Correct by 6/13/25				
37C	Unlabeled squeeze bottles with oils → Correct by 6/13/25				
55C	System above hood in kitchen has debris build-up → Correct by 6/13/25				
10PF	No soap/paper towel at handsink in bar area → C.O.S restocked				
2C	Active CFPM not on site at time → Correct by 6/13/25				
-	Hot/Cold H ₂ O ✓	-	Sanitizer: 3-bay: Quat-300ppm		
-	Thermometers ✓	-	Bucket: Chlorine: 100ppm		
-					Date- Marks ✓
-	Dish Machine: Chlorine 50ppm ✓				- Dry Goods/Cans ✓
-	Restroom ✓	-	Test Strips ✓	-	Bar Area ✓

Person in Charge (Signature)

Date 3/13/25

Inspector (Signature)

Date 3/13/25