

807

Risk Category: <u>3</u>		Food Establishment Inspection Report		Page 1 of <u>2</u>	
Establishment type: <u>Permanent</u> Temporary Mobile Other			Date: <u>12/4/25</u>		
Establishment: <u>Artan Deli</u>			Time In: <u>11:20</u> AM/PM Time Out: <u>12:10</u> AM/RM		
Address: <u>19 Keen St</u>			LHD: <u>NVHDS</u>		
Town/City: <u>Shelton</u>			Purpose of Inspection: <u>Routing</u> Pre-op		
Permit Holder: <u>GAZMEN LAZRI</u>			Reinspection Other		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS										
<i>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.</i>										
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										
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			
IN	OUT	N/A	N/O	V	COS	R	IN	OUT	N/A	N/O
Supervision						Protection from Contamination				
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pf	<input type="checkbox"/>	<input type="checkbox"/>	15	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Person/Alternate Person in charge present, demonstrates knowledge and performs duties						Food separated and protected				
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	C	<input type="checkbox"/>	<input type="checkbox"/>	16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Certified Food Protection Manager for Classes 2, 3, & 4						Food-contact surfaces: cleaned & sanitized				
Employee Health						Time/Temperature Control for Safety				
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf	<input type="checkbox"/>	<input type="checkbox"/>	17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Management, food employee and conditional employee; knowledge, responsibilities and reporting						Proper disposition of returned, previously served, reconditioned, and unsafe food				
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P	<input type="checkbox"/>	<input type="checkbox"/>	18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Proper use of restriction and exclusion						Proper cooking time and temperatures				
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pf	<input type="checkbox"/>	<input type="checkbox"/>	19	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Written procedures for responding to vomiting and diarrheal events						Proper reheating procedures for hot holding				
Good Hygienic Practices						Consumer Advisory				
6	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	P/C	<input type="checkbox"/>	<input type="checkbox"/>	20	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Proper eating, tasting, drinking, or tobacco products use						Consumer advisory provided: raw/undercooked food				
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	C	<input type="checkbox"/>	<input type="checkbox"/>	21	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
No discharge from eyes, nose, and mouth						Highly Susceptible Population				
Preventing Contamination by Hands						Pasteurized foods used; prohibited foods not offered				
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf	<input type="checkbox"/>	<input type="checkbox"/>	22	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Hands clean and properly washed						Food/Color Additives and Toxic Substances				
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>	23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
No bare hand contact with RTE food or a pre-approved alternative procedure properly followed						Food additives: approved and properly used				
10	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pf/C	<input type="checkbox"/>	<input type="checkbox"/>	24	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Adequate handwashing sinks, properly supplied/accessible						Toxic substances properly identified, stored & used				
Approved Source						Conformance with Approved Procedures				
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>	25	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food obtained from approved source						Compliance with variance/specialized process/ROP criteria/HACCP Plan				
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	P/Pf	<input type="checkbox"/>	<input type="checkbox"/>	GOOD RETAIL PRACTICES			
Food received at proper temperature						Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.				
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf	<input type="checkbox"/>	<input type="checkbox"/>	Mark OUT if numbered item is not in compliance V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation			
Food in good condition, safe, and unadulterated						Safe Food and Water				
14	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>	30	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Required records available: molluscan shellfish identification, parasite destruction						Pasteurized eggs used where required				
GOOD RETAIL PRACTICES						Proper Use of Utensils				
Mark OUT if numbered item is not in compliance V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation						Mark OUT if numbered item is not in compliance V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation				
Safe Food and Water						Utensils and Equipment				
30	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P	<input type="checkbox"/>	<input type="checkbox"/>	43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Water and ice from approved source						In-use utensils: properly stored				
31	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>	44	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Variance obtained for specialized processing methods						Utensils/equipment/linens: properly stored, dried, & handled				
Food Temperature Control						Physical Facilities				
32	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pf	<input type="checkbox"/>	<input type="checkbox"/>	45	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Proper cooling methods used; adequate equipment for temperature control						Single-use/single-service articles: properly stored & used				
33	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pf	<input type="checkbox"/>	<input type="checkbox"/>	46	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Plant food properly cooked for hot holding						Gloves used properly				
34	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pf	<input type="checkbox"/>	<input type="checkbox"/>	Prevention of Food Contamination			
Approved thawing methods used						Insects, rodents, and animals not present				
35	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pf	<input type="checkbox"/>	<input type="checkbox"/>	38	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Thermometers provided and accurate						Contamination prevented during food preparation, storage & display				
36	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pf	<input type="checkbox"/>	<input type="checkbox"/>	39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification						Personal cleanliness				
37	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pf	<input type="checkbox"/>	<input type="checkbox"/>	40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food properly labeled; original container						Wiping cloths: properly used and stored				
Prevention of Food Contamination						Washing fruits and vegetables				
38	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pf	<input type="checkbox"/>	<input type="checkbox"/>	41	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Insects, rodents, and animals not present						Adequate ventilation and lighting; designated areas used				
39	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>	42	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Contamination prevented during food preparation, storage & display						Natural rubber latex gloves not used per CGS §19a-36f				
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pf	<input type="checkbox"/>	<input type="checkbox"/>	Violations documented			
Personal cleanliness						Date corrections due				
41	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	C	<input type="checkbox"/>	<input type="checkbox"/>	Priority Item Violations			
Wiping cloths: properly used and stored						Priority Foundation Item Violations				
42	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>	Core Item Violations	<u>1</u>	<u>12/9/25</u>	<u>1</u>
Washing fruits and vegetables						Risk Factor/Public Health Intervention Violations				
Permit Holder shall notify customers that a copy of the most recent inspection report is available.						Repeat Risk Factor/Public Health Intervention Violations				
Person in Charge (Signature) <u>[Signature]</u> Date <u>12/4/25</u>						Good Retail Practices Violations				
Person in Charge (Printed) <u>GAZMEN LAZRI</u>						Requires Reinspection - check box if you intend to reinspect				
Inspector (Signature) <u>[Signature]</u> Date <u>12/4/25</u>										
Inspector (Printed) <u>Michael DeLassus</u>										
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

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LHD NVHD

Inspection Report Continuation Sheet

Date 12/4/25

Establishment Artan's Pizza Town Shelton

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Cheese Slices/bun. more	41°F	- salad station			
Ham Slices/ " "	41°F	" "			
Cheese / Pizza bun more	41°F	Raw chicken/bun more	41°F		
chicken/ " "	41°F				
Raw sausage/ one door cooler	40°F				
chicken/ " "	40°F	cheese/walk-in cooler	41°F		
Sliced tomato/bun more	41°F	Turkey cold cut/walk-in cooler	41°F		
raw breaded/bun more	41°F	Meatballs/steamer	145°F		

OBSERVATIONS AND CORRECTIVE ACTIONS

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.

- | 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 - <u>Garzen Lazri</u> - on-site |
| P28 | - spray bottle unlabeled - <u>COS</u> - CFPM labeled bottle |
| C49 | - Hood unclean |
| C55 | - cookline floor unclean |
| C55 | using cardboard as shelf lining |
| C55 | - using cardboard as floor mat |
| C40 | - foodworkers not wearing hair restraints |
| C55 | - ceiling expose in dry storage area |
| C43 | - storing tongs on oven handle - <u>COS</u> Place tongs on shelf |
| OH | - observed time log for pizza slices |
| OH | - 3 buy sink sanitizer at 100 ppm bleach |
| OH | - Dumpster |

Person in Charge (Signature)

Inspector (Signature)

Date 12/4/25
Date 12/4/25