Connecticut Department of Public Health

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Risk Category: Food Establishment Inspection Report Page 1 of 2									
Establishment type: Permanent Temporary Mobile Other					Date:	3/18/3	25		
Establishment Captain's Pizza #6		45etil	ng Conne	cticut Health	Time In	11:25	M)PM Time Out 12	: 15 AM/PM)	
Address 704 Bridgeport Ave			D	H)	LHD	NVHD			
Town/City Shelton					Purpose	e of Inspection:	Routine Pr	e-op	
Down't Holden Company Toward was a		Connecticut Department of Public Health			Reinspe	ection	Other		
Permit Holder Grea Topet gineas		Manager Control of the Control of th			Production of the Control of the Con				
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.									
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it	tem	11	N=in	compliance	OUT=r	not in compliance	N/A=not applicable N	O=not observed	
P=Priority item Pf=Priority foundation item C=Core item V=violation type			_	te box for C	OS and/or	R COS=correc	ted on-site during inspection	R=repeat violation	
IN OUT N/A N/O Supervision	V	cos	R		UT N/A N/O		on from Contamination	V COS R	
Person/Alternate Person in charge present,	Pf	0			The second second	Food separated		P/C O O	
demonstrates knowledge and performs duties	-	-	\vdash	16 🛇 🤇			urfaces: cleaned & sanitized	P/Pf/C O	
Certified Food Protection Manager for Classes 2, 3, & 4	С	0	0	17			on of returned, previously tioned, and unsafe food	POO	
Employee Health				,		Time/Tempera	ture Control for Safety		
Management, food employee and conditional employee;	P/Pf			18			time and temperatures	P/Pf/C O O	
knowledge, responsibilities and reporting				19 🛇 🤇			g procedures for hot holding		
Proper use of restriction and exclusion	P	0	0	-			ime and temperatures	P 0 0	
Written procedures for responding to vomiting and diarrheal events	Pf	0	0				ing temperatures ding temperatures	P 0 0	
Good Hygienic Practices				-			rking and disposition	P/Pf O O	
6 Proper eating, tasting, drinking, or tobacco products us	e P/C	0	0				c health control: procedures		
7 No discharge from eyes, nose, and mouth	C		0	24		and records	- 11	P/Pf/C	
Preventing Contamination by Hands						Consi	ımer Advisory		
8 O Hands clean and properly washed	P/Pf	0	0	25 🕡 🤇		Consumer advisor	provided: raw/undercooked food	Pf OO	
No bare hand contact with RTE food or a	P/Pf/C	0			/		ceptible Population		
pre-approved alternative procedure properly followed				26 0			used; prohibited foods not offered		
Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	0	07	-		ves and Toxic Substances		
Approved Source	DIDUC			27 0			approved and properly use	d POO	
Food obtained from approved source Food obtained from approved source Food received at proper temperature	P/Pf/C P/Pf	-	00	28 🕢 🤇		stored & used	es properly identified,	P/Pf/C O	
13 C Food in good condition, safe, and unadulterated	P/Pf	-	0				th Approved Procedures		
Required records available: molluscan shellfish	P/Pf/C			29 0	. /		n variance/specialized	P/Pf/C O O	
identification, parasite destruction	25.00					process/ROP c	riteria/HACCP Plan	FIFIIC	
GOOD RETAIL PRACTICES									
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. 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									
	n appro	cos		OUT	a/or R		e of Utensils	R=repeat violation	
OUT N/A N/O Safe Food and Water 30 Pasteurized eggs used where required	P	-	0		-use uten	sils: properly stor		c 00	
31 Water and ice from approved source	P/Pf/C		0				erly stored, dried, & handled	Pf/C O O	
32 O Variance obtained for specialized processing methods	Pf	-	0				es: properly stored & used	P/C O O	
Food Temperature Control 46 Glov					loves used properly C O				
Proper cooling methods used; adequate equipment for	Pf/C	0				Utensils	and Equipment		
temperature control	0. 9500			47 8 FO	ood and n	on-food contact s	urfaces cleanable,	P/Pf/CO	
34 Plant food properly cooked for hot holding 35 Approved thawing methods used	Pf Pf/C	00	0	pr		signed, construct	ed, and used lled, maintained and used;		
36 Thermometers provided and accurate	_	0		IARIC		시대 그 사람이 나는 아이를 가게 되었다.	and test strips available	Pf/C	
Food Identification	11.110					ontact surfaces c		000	
37 Food properly labeled; original container	Pf/C	0	0			Phys	ical Facilities		
Prevention of Food Contamination				50 O H	ot and col	d water available	; adequate pressure	Pf O O	
38 Insects, rodents, and animals not present	Pf/C	_	0			stalled; proper ba		P/Pf/C O	
39 Contamination prevented during food preparation, storage & display	P/Pf/C		0			d waste water pro		P/Pf/C O	
40 Personal cleanliness 41 Wiping cloths: properly used and stored	Pf/C	00	0				structed, supplied, & clean sposed; facilities maintained	Pf/C O O	
42 Wiping cloths: properly used and stored	P/Pf/C						naintained, and clean	P/Pf(C)	
Permit Holder shall notify customers that a copy of the most recent inspection repo						nting; designated areas use			
Permit Holder shall hothly customers that a copy of the most recent hispection repo	It is ave	Jabie		THE RESERVE OF THE PERSON NAMED IN			ot used per CGS §19a-36f		
3/	126	23	.	Violation			Date corrections due	#	
Person in Charge (Signature)	7		\dashv	Priority Ite		Item Violations		_	
Person in Charge (Printed), GREG KARETANEA:	7,			Core Item			6/18/25	3	
Risk Factor/Public					Health Intervention	n Violations	2		
Inspector (Signature) 12/12/12/12/12/12/12/12/12/12/12/12/12/1				Repeat Risk Factor/Public Health Intervention Violations					
					Good Retail Practices Violations Paguires Reinspection - check box if you intend to reinspect				
Inspector (Printed))))) / UC / O K . 5 Requires Reinspection - check box if you intend to reinspect									
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 upsafe 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 LHD MVHD Inspection Report Continuation Sheet Establishment Castain's Pizza #6 Town Shelton TEMPERATURE OBSERVATIONS Item/Location/Process Item/Location/Process Temp Item/Location/Process Temp Bleu Cheese 40° F 41ºF Chicken winas do° F Mozzare 11a 39°F 390F Mozzarella Raw chicken Chicken soup Marinara **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 CFPM: Greg Kapetaneas Exp: 5/30/29 49C Some dust/debris accumulation on shelves above prep area -> Correct by 6/18/25 Some shelves in walk-in are rusted - Correct by 6/18/25 Cover for fon in walk-in freezer missing > Correct by 6/18/25 Hoindsink - Hot/Cold Haox Sanitizer: Chlorine - 3-bay: 100ppm, Bucket: 50ppm Thermometers Test Strips -Bar Area Dote-Marks - Dry Goods - Restroom Dish-Machine: Plate temp: 160°FV

Person in Charge (Signature)

Inspector (Signature)