

2982

Connecticut Department of Public Health

Risk Category: 3 Food Establishment Inspection Report Page 1 of 2

Establishment type: Permanent Temporary Mobile Other Date: 11/13/25
Establishment: Chili's Grill + Bar Time In: 11:00 AM/PM Time Out: 11:45 AM/PM
Address: 828 Bridgeport Ave LHD: NVHD
Town/City: Shelton Purpose of Inspection: Routine Pre-op
Permit Holder: Pepper Dining Inc Reinspection: Other



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.

Table with columns for compliance status (IN, OUT, N/A, N/O), violation type (V, COS, R), and descriptions of risk factors and interventions such as Supervision, Employee Health, Good Hygienic Practices, etc.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Table with columns for compliance status (OUT, N/A, N/O), violation type (V, COS, R), and descriptions of retail practices such as Safe Food and Water, Food Temperature Control, Food Identification, etc.

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

Person in Charge (Signature) Date
Person in Charge (Printed)
Inspector (Signature) Date 11/13/25
Inspector (Printed) Amanda Ruchin

Table with columns: Violations documented, Date corrections due, #. Includes counts for Priority Item Violations, Priority Foundation Item Violations, etc.

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

LHD NVHD Inspection Report Continuation Sheet Date 11/13/25

Establishment Chili's Bar + Grill Town Shelton

TEMPERATURE OBSERVATIONS					
Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
WIC	40°F	2 dr freezer	-18°F	HH- marinara	165°F
- peppers (cooling rack)	49°F	Dressing cooler	40°F	- mac + cheese	160°F
- cheese	41°F	Raw Chx @ Station	33°F	- mash pot	190°F
- Clam Chowder	38°F	Prep Station	39°F		
TO go cooler/reach	33°F	- pico, tom, pickles	37°F		
		- Chicken	28°F		
		Quac	30°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.
	8/3/28 9/2026
CFPM	John JOZIO, Cate Durkin
	Handsink - Hot H2O 116°F ✓, Signage ✓, Stocked ✓
	Sanitizer - Quat bucket 200ppm ✓
	Allergen/Consumer on menu ✓
	Allergen poster ✓, gloves ✓, Bar Area ✓, Dip well ✓
	mop sink ✓, V/D Kit ✓
	datemarking + Labels ✓, Soda machine ✓, microwaves ✓
C 55	wall by hot holding has splatter / unclean
	* make sure defrost/thawing is done in WIC - just removing from freezer @ time of insp. → moved to WIC

Person in Charge (Signature) [Signature] Date _____

Inspector (Signature) [Signature] Date 11/13/25