

Tianhui Pan 10/25

Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

Risk Category: 3		Food Establishment Inspection Report		Page 1 of ____	
Establishment type: Permanent Temporary Mobile Other			Date: 8/15/25		
Establishment: Chipatoun sheeten			Time In: 11:20 AM/PM Time Out: ____ AM/PM		
Address: 194 Leavenworth Rd			LHD: North		
Town/City: Shelton			Purpose of Inspection: Routine Pre-op		
Permit Holder: #5376			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.																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																													
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																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																													
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8 Hands clean and properly washed								25 Consumer advisory provided: raw/undercooked food				Pf <input type="checkbox"/>																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																	
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9 No bare hand contact with RTE food or a pre-approved alternative procedure properly followed								26 Pasteurized foods used; prohibited foods not offered				P/C <input type="checkbox"/>																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																	
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pf/C	<input type="checkbox"/>	<input type="checkbox"/>	Food/Color Additives and Toxic Substances																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																						
10 Adequate handwashing sinks, properly supplied/accessible																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																													
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11 Food obtained from approved source								27 Food additives: approved and properly used				P <input type="checkbox"/>																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																	
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12 Food received at proper temperature								28 Toxic substances properly identified, stored & used				P/Pf/C <input type="checkbox"/>																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																	
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13 Food in good condition, safe, and unadulterated																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																													
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14 Required records available: molluscan shellfish identification, parasite destruction																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																													

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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																																																																																																																																																																																																																																																																																																																																																																																																																																													
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adequate equipment for temperature control</td> <td colspan="3"></td> <td colspan="3">47 Food and non-food contact surfaces cleanable, properly designed, constructed, and used</td> <td colspan="3">P/Pf/C <input type="checkbox"/></td> </tr> <tr> <td><input type="checkbox"/></td><td><input type="checkbox"/></td><td><input type="checkbox"/></td> <td>Pf</td><td><input type="checkbox"/></td><td><input type="checkbox"/></td> <td><input checked="" type="checkbox"/></td><td><input checked="" type="checkbox"/></td><td><input type="checkbox"/></td> <td>Pf/C</td><td><input type="checkbox"/></td><td><input type="checkbox"/></td> </tr> <tr> <td colspan="3">34 Plant food properly cooked for hot holding</td> <td colspan="3"></td> <td colspan="3">48 Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available</td> <td colspan="3">C <input type="checkbox"/></td> </tr> <tr> <td><input type="checkbox"/></td><td><input type="checkbox"/></td><td><input type="checkbox"/></td> <td>Pf/C</td><td><input type="checkbox"/></td><td><input type="checkbox"/></td> <td colspan="3">49 Non-food contact surfaces clean</td> <td colspan="3">C <input type="checkbox"/></td> </tr> <tr> <td colspan="3">35 Approved thawing methods used</td> <td colspan="3"></td> <th colspan="4">Physical Facilities</th> </tr> <tr> <td><input type="checkbox"/></td><td><input type="checkbox"/></td><td><input type="checkbox"/></td> <td>Pf/C</td><td><input type="checkbox"/></td><td><input type="checkbox"/></td> <td><input type="checkbox"/></td><td><input type="checkbox"/></td><td><input type="checkbox"/></td> <td>Pf</td><td><input type="checkbox"/></td><td><input type="checkbox"/></td> </tr> <tr> <td colspan="3">36 Thermometers provided and accurate</td> <td colspan="3"></td> <td colspan="3">50 Hot and cold water available; adequate pressure</td> <td colspan="3">P/Pf/C <input type="checkbox"/></td> </tr> <tr> <th colspan="4">Food Identification</th> <th colspan="4">Prevention of Food Contamination</th> </tr> <tr> <td><input checked="" type="checkbox"/></td><td><input checked="" type="checkbox"/></td><td><input type="checkbox"/></td> <td>P/C</td><td><input type="checkbox"/></td><td><input type="checkbox"/></td> <td><input checked="" type="checkbox"/></td><td><input checked="" type="checkbox"/></td><td><input type="checkbox"/></td> <td>P/Pf/C</td><td><input type="checkbox"/></td><td><input type="checkbox"/></td> </tr> <tr> <td colspan="3">37 Food properly labeled; original container</td> <td colspan="3"></td> <td colspan="3">51 Plumbing installed; proper backflow devices</td> <td colspan="3">P/Pf/C <input type="checkbox"/></td> </tr> <tr> <td><input checked="" type="checkbox"/></td><td><input checked="" type="checkbox"/></td><td><input type="checkbox"/></td> <td>Pf/C</td><td><input type="checkbox"/></td><td><input type="checkbox"/></td> <td colspan="3">52 Sewage and waste water properly disposed</td> <td colspan="3">P/Pf/C <input type="checkbox"/></td> </tr> <tr> <td colspan="3">38 Insects, rodents, and animals not present</td> <td colspan="3"></td> <td colspan="3">53 Toilet facilities: properly constructed, supplied, & clean</td> <td colspan="3">Pf/C <input type="checkbox"/></td> </tr> <tr> <td><input type="checkbox"/></td><td><input type="checkbox"/></td><td><input type="checkbox"/></td> <td>P/Pf/C</td><td><input type="checkbox"/></td><td><input type="checkbox"/></td> <td colspan="3">54 Garbage and refuse properly disposed; facilities maintained</td> <td colspan="3">C <input type="checkbox"/></td> </tr> <tr> <td colspan="3">39 Contamination prevented during food preparation, storage & display</td> <td colspan="3"></td> <td colspan="3">55 Physical facilities installed, maintained, and clean</td> <td colspan="3">P/Pf/C <input type="checkbox"/></td> </tr> <tr> <td><input type="checkbox"/></td><td><input type="checkbox"/></td><td><input type="checkbox"/></td> <td>Pf/C</td><td><input type="checkbox"/></td><td><input type="checkbox"/></td> <td colspan="3">56 Adequate ventilation and lighting; designated areas used</td> <td colspan="3">C <input type="checkbox"/></td> </tr> <tr> <td colspan="3">40 Personal cleanliness</td> <td colspan="3"></td> <td colspan="3">57 Natural rubber latex gloves not used per CGS §19a-36f</td> <td colspan="3">C <input type="checkbox"/></td> </tr> <tr> <td><input type="checkbox"/></td><td><input type="checkbox"/></td><td><input type="checkbox"/></td> <td>C</td><td><input type="checkbox"/></td><td><input type="checkbox"/></td> <th colspan="6">Violations documented</th> </tr> <tr> <td colspan="3">41 Wiping cloths: properly used and stored</td> <td colspan="3"></td> <td colspan="6">Date corrections due </td></tr> <tr> <td><input type="checkbox"/></td><td><input type="checkbox"/></td><td><input type="checkbox"/></td> <td>P/Pf/C</td><td><input type="checkbox"/></td><td><input type="checkbox"/></td> <td colspan="6">#</td> </tr> <tr> <td colspan="3">42 Washing fruits and vegetables</td> <td colspan="3"></td> <td colspan="6">Priority Item Violations</td> </tr> <tr> <td colspan="6"> Permit Holder shall notify customers that a copy of the most recent inspection report is available. </td> <td colspan="6">Priority Foundation Item Violations</td> </tr> <tr> <td colspan="6"> Person in Charge (Signature) <i>Tianhui Pan</i> Date 8/15/25 </td> <td colspan="6">Core Item Violations</td> </tr> <tr> <td colspan="6"> Person in Charge (Printed) Tianhui Pan </td> <td colspan="6">Risk Factor/Public Health Intervention Violations</td> </tr> <tr> <td colspan="6"> Inspector (Signature) <i>Gundula Buena Vista</i> Date 8/15/25 </td> <td colspan="6">Repeat Risk Factor/Public Health Intervention Violations</td> </tr> <tr> <td colspan="6"> Inspector (Printed) Gundula Buena Vista </td> <td colspan="6">Good Retail Practices Violations</td> </tr> <tr> <td colspan="6"></td> <td colspan="6">Requires Reinspection - check box if you intend to reinspect</td> </tr> </table>												Safe Food and Water				Proper Use of Utensils				OUT	N/A	N/O	V	COS	R	OUT	N/A	N/O	V	COS	R	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Pf	<input type="checkbox"/>	<input type="checkbox"/>	30 Pasteurized eggs used where required						43 In-use utensils: properly stored			P/Pf/C <input type="checkbox"/>			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Pf/C	<input type="checkbox"/>	<input type="checkbox"/>	31 Water and ice from approved source						44 Utensils/equipment/linens: properly stored, dried, & handled			P/C <input type="checkbox"/>			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pf	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	P/C	<input type="checkbox"/>	<input type="checkbox"/>	32 Variance obtained for specialized processing methods						45 Single-use/single-service articles: properly stored & used			C <input type="checkbox"/>			Food Temperature Control				Utensils and Equipment				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pf/C	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>	33 Proper cooling methods used; 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adequate pressure			P/Pf/C <input type="checkbox"/>			Food Identification				Prevention of Food Contamination				<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	P/C	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>	37 Food properly labeled; original container						51 Plumbing installed; proper backflow devices			P/Pf/C <input type="checkbox"/>			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Pf/C	<input type="checkbox"/>	<input type="checkbox"/>	52 Sewage and waste water properly disposed			P/Pf/C <input type="checkbox"/>			38 Insects, rodents, and animals not present						53 Toilet facilities: properly constructed, supplied, & clean			Pf/C <input type="checkbox"/>			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>	54 Garbage and refuse properly disposed; facilities maintained			C <input type="checkbox"/>			39 Contamination prevented during food preparation, storage & display						55 Physical facilities installed, maintained, and clean			P/Pf/C <input type="checkbox"/>			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pf/C	<input type="checkbox"/>	<input type="checkbox"/>	56 Adequate ventilation and lighting; designated areas used			C <input type="checkbox"/>			40 Personal cleanliness						57 Natural rubber latex gloves not used per CGS §19a-36f			C <input type="checkbox"/>			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	C	<input type="checkbox"/>	<input type="checkbox"/>	Violations documented						41 Wiping cloths: properly used and stored						Date corrections due						<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>	#						42 Washing fruits and vegetables						Priority Item Violations						Permit Holder shall notify customers that a copy of the most recent inspection report is available.						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36 Thermometers provided and accurate						50 Hot and cold water available; adequate pressure			P/Pf/C <input type="checkbox"/>																																																																																																																																																																																																																																																																																																																																																																																																																																				
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37 Food properly labeled; original container						51 Plumbing installed; proper backflow devices			P/Pf/C <input type="checkbox"/>																																																																																																																																																																																																																																																																																																																																																																																																																																				
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38 Insects, rodents, and animals not present						53 Toilet facilities: properly constructed, supplied, & clean			Pf/C <input type="checkbox"/>																																																																																																																																																																																																																																																																																																																																																																																																																																				
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39 Contamination prevented during food preparation, storage & display						55 Physical facilities installed, maintained, and clean			P/Pf/C <input type="checkbox"/>																																																																																																																																																																																																																																																																																																																																																																																																																																				
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40 Personal cleanliness						57 Natural rubber latex gloves not used per CGS §19a-36f			C <input type="checkbox"/>																																																																																																																																																																																																																																																																																																																																																																																																																																				
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41 Wiping cloths: properly used and stored						Date corrections due																																																																																																																																																																																																																																																																																																																																																																																																																																							
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42 Washing fruits and vegetables						Priority Item Violations																																																																																																																																																																																																																																																																																																																																																																																																																																							
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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.

