


Eric Epps
1/26/20

Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

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>3/6/25</u>			
Establishment: <u>Donut Crazy #5312</u>		Time In: <u>2:45</u> AM/PM Time Out: <u>5:00</u> AM/PM			
Address: <u>755 Main St</u>		LHD: <u>124th</u>			
Town/City: <u>Shelton</u>		Purpose of Inspection: <u>Routine</u> Pre-op			
Permit Holder		Reinspection Other			



Connecticut Department of Public Health

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													
				Supervision				Protection from Contamination					
IN	OUT	N/A	N/O	V	COS	R	IN	OUT	N/A	N/O	V	COS	R
1	<input checked="" type="checkbox"/>						15	<input checked="" type="checkbox"/>					
Person/Alternate Person in charge present, demonstrates knowledge and performs duties				Pf			Food separated and protected				P/C		
2	<input checked="" type="checkbox"/>						16	<input checked="" type="checkbox"/>					
Certified Food Protection Manager for Classes 2, 3, & 4				C			Food-contact surfaces: cleaned & sanitized				P/Pf/C		
				Employee Health				Time/Temperature Control for Safety					
3	<input checked="" type="checkbox"/>						17	<input checked="" type="checkbox"/>					
Management, food employee and conditional employee; knowledge, responsibilities and reporting				P/Pf			Proper cooking time and temperatures				P/Pf/C		
4	<input checked="" type="checkbox"/>						18	<input checked="" type="checkbox"/>					
Proper use of restriction and exclusion				P			Proper reheating procedures for hot holding				P		
5	<input checked="" type="checkbox"/>						19	<input checked="" type="checkbox"/>					
Written procedures for responding to vomiting and diarrheal events				Pf			Proper cooling time and temperatures				P		
				Good Hygienic Practices				Consumer Advisory					
6	<input checked="" type="checkbox"/>						20	<input checked="" type="checkbox"/>					
Proper eating, tasting, drinking, or tobacco products use				P/C			Proper hot holding temperatures				P		
7	<input checked="" type="checkbox"/>						21	<input checked="" type="checkbox"/>					
No discharge from eyes, nose, and mouth				C			Proper cold holding temperatures				P		
				Preventing Contamination by Hands				Time/Temperature Control for Safety					
8	<input checked="" type="checkbox"/>						22	<input checked="" type="checkbox"/>					
Hands clean and properly washed				P/Pf			Proper date marking and disposition				P/Pf		
9	<input checked="" type="checkbox"/>						23	<input checked="" type="checkbox"/>					
No bare hand contact with RTE food or a pre-approved alternative procedure properly followed				P/Pf/C			Time as a public health control: procedures and records				P/Pf/C		
10	<input checked="" type="checkbox"/>						24	<input checked="" type="checkbox"/>					
Adequate handwashing sinks, properly supplied/accessible				Pf/C			Consumer advisory provided: raw/undercooked food				Pf		
				Approved Source				Highly Susceptible Population					
11	<input checked="" type="checkbox"/>						25	<input checked="" type="checkbox"/>					
Food obtained from approved source				P/Pf/C			Pasteurized foods used; prohibited foods not offered				P/C		
12	<input checked="" type="checkbox"/>						26	<input checked="" type="checkbox"/>					
Food received at proper temperature				P/Pf			Food/Color Additives and Toxic Substances						
13	<input checked="" type="checkbox"/>						27	<input checked="" type="checkbox"/>					
Food in good condition, safe, and unadulterated				P/Pf			Food additives: approved and properly used				P		
14	<input checked="" type="checkbox"/>						28	<input checked="" type="checkbox"/>					
Required records available: molluscan shellfish identification, parasite destruction				P/Pf/C			Toxic substances properly identified, stored & used				P/Pf/C		
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													
				Safe Food and Water				Proper Use of Utensils					
OUT	N/A	N/O	V	COS	R	OUT	N/A	N/O	V	COS	R		
30	<input checked="" type="checkbox"/>						43	<input checked="" type="checkbox"/>					
Pasteurized eggs used where required				P			In-use utensils: properly stored				C		
31	<input checked="" type="checkbox"/>						44	<input checked="" type="checkbox"/>					
Water and ice from approved source				P/Pf/C			Utensils/equipment/linens: properly stored, dried, & handled				Pf/C		
32	<input checked="" type="checkbox"/>						45	<input checked="" type="checkbox"/>					
Variance obtained for specialized processing methods				Pf			Single-use/single-service articles: properly stored & used				P/C		
				Food Temperature Control				Utensils and Equipment					
33	<input checked="" type="checkbox"/>						46	<input checked="" type="checkbox"/>					
Proper cooling methods used; adequate equipment for temperature control				Pf/C			Gloves used properly				C		
34	<input checked="" type="checkbox"/>						47	<input checked="" type="checkbox"/>					
Plant food properly cooked for hot holding				Pf			Food and non-food contact surfaces cleanable, properly designed, constructed, and used				P/Pf/C		
35	<input checked="" type="checkbox"/>						48	<input checked="" type="checkbox"/>					
Approved thawing methods used				Pf/C			Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available				Pf/C		
36	<input checked="" type="checkbox"/>						49	<input checked="" type="checkbox"/>					
Thermometers provided and accurate				Pf/C			Non-food contact surfaces clean				C		
				Food Identification				Physical Facilities					
37	<input checked="" type="checkbox"/>						50	<input checked="" type="checkbox"/>					
Food properly labeled; original container				Pf/C			Hot and cold water available; adequate pressure				Pf		
				Prevention of Food Contamination				Violations documented					
38	<input checked="" type="checkbox"/>						51	<input checked="" type="checkbox"/>					
Insects, rodents, and animals not present				Pf/C			Plumbing installed; proper backflow devices				P/Pf/C		
39	<input checked="" type="checkbox"/>						52	<input checked="" type="checkbox"/>					
Contamination prevented during food preparation, storage & display				P/Pf/C			Sewage and waste water properly disposed				P/Pf/C		
40	<input checked="" type="checkbox"/>						53	<input checked="" type="checkbox"/>					
Personal cleanliness				Pf/C			Toilet facilities: properly constructed, supplied, & clean				Pf/C		
41	<input checked="" type="checkbox"/>						54	<input checked="" type="checkbox"/>					
Wiping cloths: properly used and stored				C			Garbage and refuse properly disposed; facilities maintained				C		
42	<input checked="" type="checkbox"/>						55	<input checked="" type="checkbox"/>					
Washing fruits and vegetables				P/Pf/C			Physical facilities installed, maintained, and clean				P/Pf/C		
Permit Holder shall notify customers that a copy of the most recent inspection report is available.													
Natural rubber latex gloves not used per CGS §19a-36f													

Person in Charge (Signature) <u>Eric Epps</u> Date <u>3-6-25</u>		Violations documented		Date corrections due		#	
Person in Charge (Printed) <u>Eric Epps</u>		Priority Item Violations					
Inspector (Signature) <u>Gunda Buerger</u> Date <u>3/6/25</u>		Priority Foundation Item Violations		<u>1</u>		<u>1</u>	
Inspector (Printed) <u>Gunda Buerger</u>		Core Item Violations		<u>1</u>		<u>1</u>	
		Risk Factor/Public Health Intervention Violations					
		Repeat Risk Factor/Public Health Intervention Violations					
		Good Retail Practices Violations					
		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 unsafe food, may appeal such order to the Director of Health, not later than forty-eight hours after issuance of such order.

STATE OF CONNECTICUT
DEPARTMENT OF PUBLIC HEALTH

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