Connecticut Department of Public Health

Risk Category: 3 Food Establishment Inspection Report Page 1 of 2											
Establishment type: Permanent Temporary Mobile Other			Date:	1/8/25							
Establishment Duchess of Shelton		4e Edin	Connec	client Health	Time Ir	10:30 AM/PM	Time Out	20	AM	/PM	
Address 883 Bridgeport Ave. DP					LHD	NVHD					
Town/City Shelton						Purpose of Inspection: Routine Pre-op					
Permit Holder Gary Lavin	C	onnection of Pu	ut Dep	artment ealth	Reinsp	pection Other	r				
FOODBORNE ILLNESS RISK FA	ACTO	RS	ANE	PUBL	IC HEA	LTH INTERVENTIO	NS				
Risk factors are important practices or procedures identified as the most prevalent contri		actors c	of food	borne illnes:	s or injury. In						
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it			_	complianc				D=not ob			
P=Priority item Pf=Priority foundation item C=Core item V=violation type								R=repea		-	
IN OUT N/A N/O Supervision	V	cos	R		OUT N/A N		n Contamination	P/C		R	
Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	0	0	15 🕥 ,	00	Food separated and pro Food-contact surfaces:		P/Pf/0	_	-	
Certified Food Protection Manager for Classes 2	-				1000	Proper disposition of re					
3, & 4	С	0	0	17		served, reconditioned, a		F	0	2	
Employee Health				1		Time/Temperature Co					
Management, food employee and conditional employee;	P/Pf	0				Proper cooking time an		P/Pf/0	-	9	
knowledge, responsibilities and reporting Proper use of restriction and exclusion	P	0		19 🐼		Proper reheating proce		F	_	00	
Written procedures for responding to vomiting and			\subseteq	21		Proper hot holding temp		F	-	0	
diarrheal events	Pf	0	\circ	22		Proper cold holding tem		F		0	
/ Good Hygienic Practices				23	800	Proper date marking an		PPf		0	
6 Proper eating, tasting, drinking, or tobacco products us		0	0	24	000	Time as a public health	control: procedures	P/Pf/C	0	0	
7 No discharge from eyes, nose, and mouth	С	0	0			and records	duinem.				
Preventing Contamination by Hands 8 Hands clean and properly washed	P/Pf			25 🔾	00	Consumer Advisory provided		Pf	To	0	
No hare hand contact with RTE food or a			-	25		Highly Susceptible				1	
9 pre-approved alternative procedure properly followed	P/Pf/C	0	0	26	00	Pasteurized foods used; pro		P/C		0	
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	0		/	Food/Color Additives and	d Toxic Substances				
/ Approved Source				27 🔾	$\bigcirc \emptyset$	Food additives: approve		F	0	0	
11 🗸 Cod obtained from approved source	P/Pf/C			28	00	Toxic substances prope	erly identified,	P/Pf/0			
12 Food received at proper temperature	_		0			stored & used	united Dunnadiuman				
13 Food in good condition, safe, and unadulterated Required records available: molluscan shellfish	P/Pf		0		/	Conformance with Appr Compliance with varian			T		
identification, parasite destruction	P/Pf/C		0	29	0	process/ROP criteria/H		P/Pf/0		0	
	DD RE	TAIL	PR	ACTICE	S						
Good Retail Practices are preventative measures to							734			-	
	-	-		for COS a	nd/or R	COS=corrected on-site d	TO STATE OF GROUP IN CONTRACT OF THE PARTY O	R=repea	_	-	
OUT N/A N/O Safe Food and Water	V P	cos	R	OUT	la una uta	Proper Use of Ute nsils: properly stored	ensils	C	COS	R	
30 Pasteurized eggs used where required 31 Water and ice from approved source	P/Pf/C	-	0			uipment/linens: properly stor	red. dried. & handled	Pf/C		0	
32 O Variance obtained for specialized processing methods	Pf	0	0			/single-service articles: prope		P/C	_	_	
Food Temperature Control				46 🔾	Gloves us	ed properly		С	0	0	
Proper cooling methods used; adequate equipment for	Pf/C	0				Utensils and Ed		_	100		
temperature control				147 ()		non-food contact surfaces		P/Pf/C	0	0	
34 O Plant food properly cooked for hot holding	Pf	0	00			esigned, constructed, and ning facilities: installed, ma		1	+	+	
35 Approved thawing methods used 36 Thermometers provided and accurate		0	0			agents, sanitizers, and test		Pf/C	0	0	
Food Identification	1 1/0			-		contact surfaces clean	. outpo di andio	(C)	0	0	
Food properly labeled; original container	PIC		d			Physical Fac					
Prevention of Food Contamination						old water available; adequ		Pf	_	-	
38 Insects, rodents, and animals not present	-	-	0			installed; proper backflow		P/Pf/C		9	
39 Contamination prevented during food preparation, storage & display	P/Pf/C	-	0			nd waste water properly di lities: properly constructed		P/Pf/C	-	00	
40 Personal cleanliness 41 Wiping cloths: properly used and stored	C	, 0	00			nd refuse properly disposed;		C	_		
42 Washing fruits and vegetables	P/Pf/C	-	0			acilities installed, maintain		P/Pf		0	
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is av	ailable		56 🔾	Adequate	ventilation and lighting; de	esignated areas used	С	0	0	
Permit Florder small motify customers that a copy of the most recent inspection repr	ort is av	anabite				bber latex gloves not used			ш		
Person in Charge (Signature) Date /	8-	25			ns docun		e corrections due		#		
Person in Charge (Signature) Date	, ,		_			n Item Violations	1/18/25		1	_	
Person in Charge (Printed)	12	1	V		m Violatio		418125		4		
6 10 Much 110	100	-				Health Intervention Violation			1		
Inspector (Signature)	100)	_			or/Public Health Interventions	on Violations		4		
Inspector (Printed) Tohn Mycha						tices Violations ection - check box if you	intend to reinspect		7		
	his ord	er to	corre					o hold.	dest	rov.	
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 Page 2 of 2

LHD	UHVV		Inspection Report Continuation Shee	t	Date 1/8/	2025				
Establishment Duchess of Shelton Town Shelton										
TEMPERATURE OBSERVATIONS										
Item	/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp				
Chi	1	36°F	Egg salad	41°F						
Hot	- doa	36°F	CHYL	187°F						
Del		40°F	Chicken soup	166°F						
-	w chicken	36°F		167'F						
	1	3 Co E	Cooked pork							
	ced cheese	200	Freezers'	Frozen						
	cken patty	35°F								
	hamburger	41.8								
Poto	ato solad	41°F								
			SERVATIONS AND CORRECT			food sode				
Item	Violations cited in this	report must be	corrected within the time frames below	, or as stated in s	sections 8-405.11 & 8-406.11 of the	e tood code.				
Number										
	CFPM. W	naner	Mariana Exa	1/30/2	7					
37C	Same can	Phoen	Marjano Exp + bottles no	+ 101	alad a Correct	hu				
370	9/8/2025	airier	1 0011(65 110	Lap	e jear o correct	bg				
ELC	1/0/2025	1	15 - 1	C	11- 1 20-0	1				
55C Dust accumulation on fan in walk-in > Correct										
F. C. C.	by 4/8/2025									
55C	Floor ar	ound	fryolator is	uncle	an > Correct					
	by 4/8/		<u> </u>							
49C	49C Side of fryolator is unclean - correct by									
4/8/25										
23PF Cooked food products not date-marked >										
	Correct by 1/18/2025									
_	- Handsink: Stocked Hot/Cold HaOV									
	10 to 100 to									
-	Sanitizer	. 0	+- 3-bay: 200p	om / Bi	icket: 300 nom					
			J. W. J.	P.,, J.	The state of the s					
_	Thermom	oten.	- Dich M	ach 'n	: Plate temp:	160° F				
	LICIMOTE	e (ci)	M1211 / 1	VICTITIE	. ITAIC ICITY.	100				
	Tecl Cl-		~T ^A ^A -	olosia a V	,					
	icst str	1054	-Ice Mac	mne						
	٨١١	10	- <i>(</i>							
	Allergen	Noti	ne v							
		11/	1 		,	2-25				
Person in Charge (Signature) Date 1-8-25										
Inspector	(Signature)	Th/	Man		Date 1/8/	25				