

EHS-108 Rev. 2/16/23

2nd - Yellow: Owner/Operator/Person in Charge

Sausage 38.5 raw chicken 39.0
 ham 38.0 raw ham 38.5
 Vegetables 38.0 sauce 145
 45 salad 38.9 chi'u 145
 roast beef 39.0 chick sup 165
 beef barley 160

raw ham 41
 Shred steak 41
 fish 40
 chicken 40
 lettuce 40

INSPECTION REPORT
 FOOD SERVICE ESTABLISHMENTS
 CONTINUATION SHEET

STATE OF CONNECTICUT
 DEPARTMENT OF PUBLIC HEALTH

| NAME OF ESTABLISHMENT | | TOWN | DATE OF INSPECTION |
|-----------------------|---|---------|--------------------|
| Duff's of Shelton | | Shelton | 8/11/05 |
| INSPECTION FORM # | REMARKS | | |
| 10C | missing handwash signage at hand sinks | | |
| 12P | unclean int. of coolers | | |
| 36C | missing, poorly placed thermometers in coolers | | |
| 49C | unclean ext. of food bins / Lids | | |
| 41C | unclean evaporator fan in WIC | | |
| 49C | unclean sides / ext. of equipment - esp. fryers | | |
| 39C | bag of onions on floor (cos) | | |
| 54C | overflow of garbage at 3-bay sink - under wash area (cos) | | |
| 51C | leak at drain at rear hand sink | | |
| 55C | unclean floor in WIF; unclean floors throughout esp. underneath equipment | | |
| | & want air duct-making & want air w.f.s procedures | | |
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| INITIAL (INSPECTOR) | INITIAL (PERSON IN CHARGE) | | |
| gm | Jm | | |