

6265

Risk Category:	2	<b>Food Establishment Inspection Report</b>		Page 1 of 2
Establishment type:	Permanent	Temporary	Mobile	Other
Establishment	Dunkin	Date:	9/9/25	
Address	18 Old Stratford Rd	Time In	1:45	AM/PM
Town/City	Shelton	LHD	NVH	Time Out
Permit Holder	Maffey, LLC Evangelus Maffey	Purpose of Inspection:	Routine	Pre-op
		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								
IN	OUT	N/A	N/O	Supervision						V	COS	R	IN	OUT	N/A	N/O	Protection from Contamination						V	COS	R					
				Person/Alternate Person in charge present, demonstrates knowledge and performs duties						Pf			15				Food separated and protected						P/C							
				Certified Food Protection Manager for Classes 2, 3, & 4						C			16				Food-contact surfaces: cleaned & sanitized						P/Pf/C							
				<b>Employee Health</b>									17				Proper disposition of returned, previously served, reconditioned, and unsafe food						P							
				Management, food employee and conditional employee; knowledge, responsibilities and reporting						P/Pf			<b>Time/Temperature Control for Safety</b>																	
				Proper use of restriction and exclusion						P			18				Proper cooking time and temperatures						P/Pf/C							
				Written procedures for responding to vomiting and diarrheal events						Pf			19				Proper reheating procedures for hot holding						P							
				<b>Good Hygienic Practices</b>									20				Proper cooling time and temperatures						P							
				Proper eating, tasting, drinking, or tobacco products use						P/C			21				Proper hot holding temperatures						P							
				No discharge from eyes, nose, and mouth						C			22				Proper cold holding temperatures						P							
				<b>Preventing Contamination by Hands</b>									23				Proper date marking and disposition						P/Pf							
				Hands clean and properly washed						P/Pf			24				Time as a public health control: procedures and records						P/Pf/C							
				No bare hand contact with RTE food or a pre-approved alternative procedure properly followed						P/Pf/C			<b>Consumer Advisory</b>																	
				Adequate handwashing sinks, properly supplied/accessible						Pf/C			25				Consumer advisory provided: raw/undercooked food						Pf							
				<b>Approved Source</b>									<b>Highly Susceptible Population</b>																	
				Food obtained from approved source						P/Pf/C			26				Pasteurized foods used; prohibited foods not offered						P/C							
				Food received at proper temperature						P/Pf			<b>Food/Color Additives and Toxic Substances</b>																	
				Food in good condition, safe, and unadulterated						P/Pf			27				Food additives: approved and properly used						P							
				Required records available: molluscan shellfish identification, parasite destruction						P/Pf/C			28				Toxic substances properly identified, stored & used						P/Pf/C							
				<b>GOOD RETAIL PRACTICES</b>									<b>Conformance with Approved Procedures</b>																	
				Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.									29				Compliance with variance/specialized process/ROP criteria/HACCP Plan						P/Pf/C							
				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																	
				Mark R=repeat violation									<b>Safe Food and Water</b>																	
				OUT/N/A/N/O									V																	
				Pasteurized eggs used where required						P			OUT						<b>Proper Use of Utensils</b>											
				Water and ice from approved source						P/Pf/C			43				In-use utensils: properly stored						C							
				Variance obtained for specialized processing methods						Pf			44				Utensils/equipment/linens: properly stored, dried, & handled						Pf/C							
				<b>Food Temperature Control</b>									45				Single-use/single-service articles: properly stored & used						P/C							
				Proper cooling methods used; adequate equipment for temperature control						Pf/C			46				Gloves used properly						C							
				Plant food properly cooked for hot holding						Pf			<b>Utensils and Equipment</b>																	
				Approved thawing methods used						Pf/C			47				Food and non-food contact surfaces cleanable, properly designed, constructed, and used						P/Pf/C							
				Thermometers provided and accurate						Pf/C			48				Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available						Pf/C							
				<b>Food Identification</b>									49				Non-food contact surfaces clean						C							
				Food properly labeled; original container						Pf/C			<b>Physical Facilities</b>																	
				<b>Prevention of Food Contamination</b>									50				Hot and cold water available; adequate pressure						Pf							
				Insects, rodents, and animals not present						Pf/C			51				Plumbing installed; proper backflow devices						P/Pf/C							
				Contamination prevented during food preparation, storage & display						P/Pf/C			52				Sewage and waste water properly disposed						P/Pf/C							
				Personal cleanliness						Pf/C			53				Toilet facilities: properly constructed, supplied, & clean						Pf/C							
				Wiping cloths: properly used and stored						C			54				Garbage and refuse properly disposed; facilities maintained						C							
				Washing fruits and vegetables						P/Pf/C			55				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.									56				Adequate ventilation and lighting; designated areas used						C							
																Natural rubber latex gloves not used per CGS §19a-36f														
				Person in Charge (Signature)									<b>Violations documented</b>						<b>Date corrections due</b>						<b>#</b>					
				Date									Priority Item Violations						9/23/25						3					
				Person in Charge (Printed)									Priority Foundation Item Violations						12/9/25						7					
				Inspector (Signature)									Core Item Violations																	
				Date									Risk Factor/Public Health Intervention Violations																	
				Inspector (Printed)									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.

# Food Establishment Inspection Report

LHD NUTD

Inspection Report Continuation Sheet

Date 9/9/25

Establishment Dunkin

Town Shelton

### TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Sausage / 2 Door cooler	36°F				
Milk / Milk dispenser	40°F				
Cheese / Sam Marie	40°F				
Sam Marie Ambient temp	40°F				

### OBSERVATIONS AND CORRECTIVE ACTIONS

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.

Item Number

- PF10 - washing containers in handsink - cos removed containers and switch to other sink
- PF10 - No paper towels at both handsinks
- PF36 - No thermometers in both lobby single door coolers
- C40 - Food worker not wearing hair restraint - cos food worker place on hat
- C2 - No CFPM - on-site

Person in Charge (Signature)

Date 9/9/25

Inspector (Signature)

Date 9/9/25