

4755

Food Establishment Inspection Report

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Inspection Report Continuation Sheet

Date 7/15/25Establishment FocacciaTown Shelton

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Pro cheese	46°F	Internal therm	51°F		
Ham	46°F				
Sausage patty	47°F				
Grilled Chr	47°F				
Sweet potato	48°F	} moved items to Sliding unit new unit replacing this evening			
Sliced Am cheese	46°F				
Tomatoes	47°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.

Routine insp 6/8/25, Follow up 7/11 + 7/15/25

7/15 - AR Conducted inspection to check Bm/reach-in 22p/33pt and items were reading 46°F - 48°F, had employees move food items to Sliding unit.

- AR SW Owner Bledi ^(over phone) who said unit was serviced + works in morning but during lunch rush temps rise. AR explained this can't keep occurring. AR requested service receipt from owner when called. owner said this unit will be swapped out w/ another unit this evening. AR will be back next wk or end of this wk to check new unit.

* Remaining violations to be corrected by 7/22/25 *

C 37 Squeeze bottles @ cookline need labels

C 47 Dusty wire Shelving @ Soup area

C 16 Self Serve Soda machine unclean

C 45 Forks, Knives, Spoons (to-go) not inverted

C 33/47 Interior 2 dr reach in (salad station) unclean/pooled water

pt 33 Bm/reach-in cookline still not maintaining temp (see notes above)

1 - CFPM Bledi + Adriana not on-site during 2nd Follow up Insp

* please certify another staff member as 1 CFPM should be on-site during peak hours

Person in Charge (Signature) [Signature]

Date

Inspector (Signature) [Signature]

Date

7/15/25