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Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

Risk Category: <u>3</u>		Food Establishment Inspection Report		Page 1 of <u>3</u>	
Establishment type: <u>Permanent</u> Temporary Mobile Other		Date: <u>7/11/25</u>		Time In <u>1100</u> AM/PM Time Out <u>1230</u> AM/PM	
Establishment <u>Focaccia's</u>				LHD <u>NVHD</u>	
Address <u>702 Bridgeport Ave</u>				Purpose of Inspection: <u>Routine</u> Pre-op	
Town/City <u>Snelton</u>				Reinspection Other	
Permit Holder <u>Bedi Mojollari</u>					

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				
1	✓			Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf			15	✓			Food separated and protected	P/C						
2	✓			Certified Food Protection Manager for Classes 2, 3, & 4	C			16	✓			Food-contact surfaces: cleaned & sanitized	P/Pf						
Employee Health												17	✓			Proper disposition of returned, previously served, reconditioned, and unsafe food	P		
3	✓			Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf			Time/Temperature Control for Safety											
4	✓			Proper use of restriction and exclusion	P			18	✓			Proper cooking time and temperatures	P/Pf/C						
5	✓			Written procedures for responding to vomiting and diarrheal events	Pf			19	✓			Proper reheating procedures for hot holding	P						
Good Hygienic Practices												20	✓			Proper cooling time and temperatures	P		
6	✓			Proper eating, tasting, drinking, or tobacco products use	P/C			21	✓			Proper hot holding temperatures	P						
7	✓			No discharge from eyes, nose, and mouth	C			22	✓			Proper cold holding temperatures	P						
Preventing Contamination by Hands												23	✓			Proper date marking and disposition	P/Pf		
8	✓			Hands clean and properly washed	P/Pf			24	✓			Time as a public health control: procedures and records	P/Pf/C						
9	✓			No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C			Consumer Advisory											
10	✓			Adequate handwashing sinks, properly supplied/accessible	Pf/C			25	✓			Consumer advisory provided: raw/undercooked food	Pf						
Approved Source												Highly Susceptible Population							
11	✓			Food obtained from approved source	P/Pf/C			26	✓			Pasteurized foods used; prohibited foods not offered	P/C						
12	✓			Food received at proper temperature	P/Pf			Food/Color Additives and Toxic Substances											
13	✓			Food in good condition, safe, and unadulterated	P/Pf			27	✓			Food additives: approved and properly used	P						
14	✓			Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C			28	✓			Toxic substances properly identified, stored & used	P/Pf/C						
GOOD RETAIL PRACTICES												Conformance with Approved Procedures							
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 R=repeat violation																			
OUT	N/A	N/O	Safe Food and Water	V	COS	R	OUT	Proper Use of Utensils	V	COS	R								
30	✓		Pasteurized eggs used where required	P			43	✓			In-use utensils: properly stored	C							
31	✓		Water and ice from approved source	P/Pf/C			44	✓			Utensils/equipment/linens: properly stored, dried, & handled	Pf/C							
32	✓		Variance obtained for specialized processing methods	Pf			45	✓			Single-use/single-service articles: properly stored & used	P/C							
Food Temperature Control							46	✓			Gloves used properly	C							
33	✓		Proper cooling methods used; adequate equipment for temperature control	Pf/C			Utensils and Equipment												
34	✓		Plant food properly cooked for hot holding	Pf			47	✓			Food and non-food contact surfaces cleanable, properly designed, constructed, and used	P/Pf/C							
35	✓		Approved thawing methods used	Pf/C			48	✓			Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	Pf/C							
36	✓		Thermometers provided and accurate	Pf/C			49	✓			Non-food contact surfaces clean	C							
Food Identification							Physical Facilities												
37	✓		Food properly labeled; original container	Pf/C			50	✓			Hot and cold water available; adequate pressure	Pf							
Prevention of Food Contamination							51	✓			Plumbing installed; proper backflow devices	P/Pf/C							
38	✓		Insects, rodents, and animals not present	Pf/C			52	✓			Sewage and waste water properly disposed	P/Pf/C							
39	✓		Contamination prevented during food preparation, storage & display	Pf/Pf/C			53	✓			Toilet facilities: properly constructed, supplied, & clean	Pf/C							
40	✓		Personal cleanliness	Pf/C			54	✓			Garbage and refuse properly disposed; facilities maintained	C							
41	✓		Wiping cloths: properly used and stored	C			55	✓			Physical facilities installed, maintained, and clean	P/Pf/C							
42	✓		Washing fruits and vegetables	P/Pf/C			56	✓			Adequate ventilation and lighting; designated areas used	C							
Permit Holder shall notify customers that a copy of the most recent inspection report is available.																			
Person in Charge (Signature) _____ Date _____							Violations documented												
Person in Charge (Printed) <u>Madelaine Degroth</u>							Date corrections due												
Inspector (Signature) <u>Amanda Ruchin</u> Date <u>7/11/25</u>							Priority Item Violations												
Inspector (Printed) <u>Amanda Ruchin</u>							Priority Foundation Item Violations												
							Core Item Violations												
							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.																			

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Food Establishment Inspection Report

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Inspection Report Continuation Sheet

Date 7/11/25Establishment Focaccia'sTown Shelton

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
* Am cheese	51°F	* Grilled Chx	52°F	Breaded Eggplant	70°F - 80°F
Provalone cheese	43°F	Peppers	58°F	(being prep + stored at rm temp)	
Sausage patty	52°F	grilled onion	58°F		
Ham (sliced)	50°F	Sliced Tom	55°F	✓ Checked + cooked	165°F +
cooked egg	54°F	Swiss cheese	55°F		
Parm cheese	53°F	Roast beef (sliced)	55°F		
breaded chx cutlet (cooked)	51°F	Tuna	55°F		
Turkey (sliced)	52°F	Ambient unit temp	56°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	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.
	6/20/29
1	CFPM Bledi Mujollari not on-site during inspection + Adriana Bekiri Mjollari other CFPM delivering Food + left @ start of inspection * one CFPM should be on-site @ all times during peak 'lunch' + 'Dinner' hours.
	7/20/29
	* Eggplant being prepped/breaded 70-80°F cooked immud. while on-site. → Prep smaller batches at a time + either put under refrigeration or cook immud. after prep before starting to prep next batch, this will prevent temps from rising
39✓	Trash can used to hold tray of food → Do <u>NOT</u> use trash cans as counter space. → COS
	M unit empty prior to AR leaving, use front 2 BM or sliding unit until repaired/replaced
22P/33pt	Food items in BM (ambient unit temp 56°F) discarded by employee's while on-site + AR discussed w/ owner/CFPM over the phone that food temps were 50°F +, Discussed to <u>not use</u> + service immud. * Please Send invoice to ARUCHIN@NVHD.ORG Once repaired check temps throughout the day + keep food temp logs to make sure temps remain 41°F or ↓ every <u>4 hours</u> all day. Temp log will be checked @ next inspection. If continues to <u>not</u> hold temp after service → <u>Replace</u>

Person in Charge (Signature) Madeline Degruith

Date

Inspector (Signature) Amanda RuchiniDate 7/11/25

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LHD NVHD

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Establishment Focaccia's

Town Shelton

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Item Number	
*C	violations checked from routine Insp 6/8/25 - fix outstanding
✓	Coffee spoons checked + not stored in stag water 7/11 ✓ (*violations by 7/22/25)
*C	45 Forks, Knives, Spoons - still not fixed 7/11
*C	33/47 Interior 2 ar reach in (Salad Station) <u>unclean</u> / <u>pooled water</u> - still an issue 7/11
*C	16 Self serve soda machine - <u>still unclean</u> 7/11
✓	HS used other purposes / Stocked - both good 7/11 ✓
C	37 Squeeze bottles @ cookline - not fixed as of 7/11
✓	items (knife) stored in salad station - fixed 7/11 ✓
*C	47 Dusty wire shelving @ soup area
✓	Crutons / Cranberries (@ salad station) - 7/11 covered ✓

Person in Charge (Signature)

Madeleine Degryth

Date

Inspector (Signature)

Manuela Richi

Date 7/11/25