

4755

Connecticut Department of Public Health

EHS-108 Rev 2/15/23

Risk Category: <u>3</u>	Food Establishment Inspection Report		Page 1 of <u>2</u>
Establishment type: <u>Permanent</u> Temporary Mobile Other	Date: <u>6/8/25</u>		
Establishment <u>Focaccia's Cafe</u>	Time In <u>12:05</u> AM/PM <u>PM</u> Time Out <u></u> AM/PM		
Address <u>702 Bridgeport Ave</u>	LHD <u>NVHD</u>		
Town/City <u>Shelton</u>	Purpose of Inspection: <u>Routine</u> Pre-op		
Permit Holder <u>New Renaissance Corp LLC - Bladi</u>	Reinspection Other		



FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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	IN	OUT	N/A	N/O
Supervision				Protection from Contamination			
1	☒	☐	☐	15	☒	☐	☐
Person/Alternate Person in charge present, demonstrates knowledge and performs duties				Food separated and protected			
2	☒	☐	☐	16	☒	☐	☐
Certified Food Protection Manager for Classes 2, 3, & 4				Food-contact surfaces: cleaned & sanitized			
				17	☒	☐	☐
				Proper disposition of returned, previously served, reconditioned, and unsafe food			
Employee Health				Time/Temperature Control for Safety			
3	☒	☐	☐	18	☒	☐	☐
Management, food employee and conditional employee, knowledge, responsibilities and reporting				Proper cooking time and temperatures			
4	☒	☐	☐	19	☒	☐	☐
Proper use of restriction and exclusion				Proper reheating procedures for hot holding			
5	☒	☐	☐	20	☒	☐	☐
Written procedures for responding to vomiting and diarrheal events				Proper cooling time and temperatures			
				21	☒	☐	☐
				Proper hot holding temperatures			
Good Hygienic Practices				22	☒	☐	☐
6	☒	☐	☐	Proper cold holding temperatures			
Proper eating, tasting, drinking, or tobacco products use				23	☒	☐	☐
7	☒	☐	☐	Proper date marking and disposition			
No discharge from eyes, nose, and mouth				24	☒	☐	☐
				Time as a public health control: procedures and records			
Preventing Contamination by Hands				Consumer Advisory			
8	☒	☐	☐	25	☒	☐	☐
Hands clean and properly washed				Consumer advisory provided: raw/undercooked food			
9	☒	☐	☐	Highly Susceptible Population			
No bare hand contact with RTE food or a pre-approved alternative procedure properly followed				26	☒	☐	☐
10	☒	☐	☐	Pasteurized foods used; prohibited foods not offered			
Adequate handwashing sinks, properly supplied/accessible				Food/Color Additives and Toxic Substances			
				27	☒	☐	☐
Approved Source				Food additives: approved and properly used			
11	☒	☐	☐	28	☒	☐	☐
Food obtained from approved source				Toxic substances properly identified, stored & used			
12	☒	☐	☐	Conformance with Approved Procedures			
Food received at proper temperature				29	☒	☐	☐
13	☒	☐	☐	Compliance with variance/specialized process/ROP criteria/HACCP Plan			
Food in good condition, safe, and unadulterated							
14	☒	☐	☐				
Required records available: molluscan shellfish identification, parasite destruction							

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

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			
30	☐	☐	☐
Pasteurized eggs used where required			
31	☐	☐	☐
Water and ice from approved source			
32	☐	☐	☐
Variance obtained for specialized processing methods			
Food Temperature Control			
33	☒	☐	☐
Proper cooling methods used; adequate equipment for temperature control			
34	☐	☐	☐
Plant food properly cooked for hot holding			
35	☐	☐	☐
Approved thawing methods used			
36	☐	☐	☐
Thermometers provided and accurate			
Food Identification			
37	☒	☐	☐
Food properly labeled; original container			
Prevention of Food Contamination			
38	☐	☐	☐
Insects, rodents, and animals not present			
39	☒	☐	☐
Contamination prevented during food preparation, storage & display			
40	☐	☐	☐
Personal cleanliness			
41	☐	☐	☐
Wiping cloths: properly used and stored			
42	☐	☐	☐
Washing fruits and vegetables			

Permit Holder shall notify customers that a copy of the most recent inspection report is available.

Person in Charge (Signature) Adrienne Date 6/8/25

Person in Charge (Printed) Adrienne

Inspector (Signature) Amanda Ruchin Date 6/8/25

Inspector (Printed) Amanda Ruchin

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.

Violations documented	Date corrections due	#
Priority Item Violations		
Priority Foundation Item Violations	<u>6/18/25</u>	<u>34</u>
Core Item Violations	<u>9/18/25</u>	
Risk Factor/Public Health Intervention Violations		<u>5</u>
Repeat Risk Factor/Public Health Intervention Violations		<u>2</u>
Good Retail Practices Violations		<u>9</u>
Requires Reinspection - check box if you intend to reinspect		<u>1</u>

Food Establishment Inspection Report

LHD NUHD

Inspection Report Continuation Sheet

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Date 6/8/25

Establishment Focaccio's Cafe

Town Shelton

TEMPERATURE OBSERVATIONS					
Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Salad Station	45°F	2nd Bm	38°F	Coffee unit	
- lettuce	44°F	- grilled chx	40°F	- Almond milk, Strawberries	41°F
- Grilled Chicken	42°F	- mozz balls	36°F	milk unit/milk	30°F
- breaded chicken	44°F	- Sliced tun	38°F	HH - French on 156°F, Broc chud 160°F	
Bm/reach-in	48°F	- Sliced Apple	40°F	Clam Chowder	156°F
Cheeses 39°F, Tuna 48°F (orig 50°F)				Sliding unit	
grilled chx 48°F, Ham 48°F (orig 51°F)				- Eggs 36°F Turkey 36°F	
pickles 60°F onions/peppers 64°F				- Cheese 38°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.
	<u>6/20/24</u> <u>6/20/29</u>
CFM	Bledi Mujollari, Adriana Bekiri Mujollari
	Handsink - Signage ✓, Hot H ₂ O ✓
	Sanitizer - Chlorine 3 Bay 50-100ppm ✓, Bucket 50-100ppm ✓
	Nitrile gloves ✓, Ice machine ✓, probe thermometer ✓, microwave ✓
	Allergen Statement ✓
*C 43	Coffee spoons stored in stagnant water
*C 45	Forks, Knives, Spoons (to go) should be inverted
*C 33/41	Interior 2 dr reach-in (Salad Station) unclean / ^{small amt of} pooled water @ btm + coffee unit ↳ have drain lines cleaned
*C 16	Self Serve Soda machine unclean
pt 10	Handsink used for other purposes - Lidal in sink - COS, PIC removed ✓
pt 10/8	No handsoap @ handwashing sink @ Salad Station / prep area - COS ✓ ↳ dispenser is broken, employees need to make sure they are using Soap + washing between tasks (register / prep)
*C 37	Squeeze bottles @ cookline not labeled
C 39	Knives stored in salad @ Salad Station (Bm) - COS, removed ✓
*C 47	Very dusty wire shelving over Soup Area
*C 39	Beefsteak Crutons + Cranberries not protected @ Salad area
*P 22/4	Items in Bm/reach in across from cookline reading 39°F - 54°F → COS, PIC discarded food items @ high temp - moved other items to diff unit ↳ make sure lids remain shut, if items don't drop temp → remove ↳ if this continues, have serviced ASAP, Food items should be 41°F or ↓ at all times, will be back LWR to check unit → *Service*

Person in Charge (Signature) Wheeler

Date 6/8/25

Inspector (Signature) Ananda Krishna

Date 6/8/25