

4795

Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

| 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>12/17/24</u> | | | |
| Establishment <u>Focaccia's Cafe</u> | | Time In <u>11:00</u> AM/PM Time Out <u>11:50</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 Grp LLC - Medici</u> | | Reinspection Other | | | |
| FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS | | | | | |
| <small>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.</small> | | | | | |
| 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 | |
| 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Person/Alternate Person in charge present, demonstrates knowledge and performs duties | Pf <input type="checkbox"/> |
| 2 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Certified Food Protection Manager for Classes 2, 3, & 4 | C <input type="checkbox"/> |
| IN OUT N/A N/O | | Employee Health | | V COS R | |
| 3 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Management, food employee and conditional employee; knowledge, responsibilities and reporting | P/Pf <input type="checkbox"/> |
| 4 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper use of restriction and exclusion | P <input type="checkbox"/> |
| 5 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Written procedures for responding to vomiting and diarrheal events | Pf <input type="checkbox"/> |
| IN OUT N/A N/O | | Good Hygienic Practices | | V COS R | |
| 6 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper eating, tasting, drinking, or tobacco products use | P/C <input type="checkbox"/> |
| 7 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | No discharge from eyes, nose, and mouth | C <input type="checkbox"/> |
| IN OUT N/A N/O | | Preventing Contamination by Hands | | V COS R | |
| 8 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Hands clean and properly washed | P/Pf <input type="checkbox"/> |
| 9 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | No bare hand contact with RTE food or a pre-approved alternative procedure properly followed | P/Pf/C <input type="checkbox"/> |
| 10 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Adequate handwashing sinks, properly supplied/accessible | Pf/C <input type="checkbox"/> |
| IN OUT N/A N/O | | Approved Source | | V COS R | |
| 11 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food obtained from approved source | P/Pf/C <input type="checkbox"/> |
| 12 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food received at proper temperature | P/Pf <input type="checkbox"/> |
| 13 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food in good condition, safe, and unadulterated | P/Pf <input type="checkbox"/> |
| 14 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Required records available: molluscan shellfish identification, parasite destruction | P/Pf/C <input type="checkbox"/> |
| IN OUT N/A N/O | | Protection from Contamination | | V COS R | |
| 15 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food separated and protected | P/C <input type="checkbox"/> |
| 16 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food-contact surfaces: cleaned & sanitized | P/Pf/C <input type="checkbox"/> |
| 17 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper disposition of returned, previously served, reconditioned, and unsafe food | P <input type="checkbox"/> |
| IN OUT N/A N/O | | Time/Temperature Control for Safety | | V COS R | |
| 18 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper cooking time and temperatures | P/Pf/C <input type="checkbox"/> |
| 19 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper reheating procedures for hot holding | P <input type="checkbox"/> |
| 20 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper cooling time and temperatures | P <input type="checkbox"/> |
| 21 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper hot holding temperatures | P <input type="checkbox"/> |
| 22 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cold holding temperatures | P <input type="checkbox"/> |
| 23 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper date marking and disposition | P/Pf <input type="checkbox"/> |
| 24 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Time as a public health control: procedures and records | P/Pf/C <input type="checkbox"/> |
| IN OUT N/A N/O | | Consumer Advisory | | V COS R | |
| 25 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Consumer advisory provided: raw/undercooked food | Pf <input type="checkbox"/> |
| IN OUT N/A N/O | | Highly Susceptible Population | | V COS R | |
| 26 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Pasteurized foods used; prohibited foods not offered | P/C <input type="checkbox"/> |
| IN OUT N/A N/O | | Food/Color Additives and Toxic Substances | | V COS R | |
| 27 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Food additives: approved and properly used | P <input type="checkbox"/> |
| 28 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Toxic substances properly identified, stored & used | P/Pf/C <input type="checkbox"/> |
| IN OUT N/A N/O | | Conformance with Approved Procedures | | V COS R | |
| 29 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Compliance with variance/specialized process/ROP criteria/HACCP Plan | P/Pf/C <input type="checkbox"/> |
| GOOD RETAIL PRACTICES | | | | | |
| <small>Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.</small> | | | | | |
| 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 | |
| 30 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Pasteurized eggs used where required | P <input type="checkbox"/> |
| 31 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Water and ice from approved source | P/Pf/C <input type="checkbox"/> |
| 32 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Variance obtained for specialized processing methods | Pf <input type="checkbox"/> |
| IN OUT N/A N/O | | Food Temperature Control | | V COS R | |
| 33 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cooling methods used; adequate equipment for temperature control | Pf/C <input type="checkbox"/> |
| 34 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Plant food properly cooked for hot holding | Pf <input type="checkbox"/> |
| 35 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Approved thawing methods used | Pf/C <input type="checkbox"/> |
| 36 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Thermometers provided and accurate | Pf/C <input type="checkbox"/> |
| IN OUT N/A N/O | | Food Identification | | V COS R | |
| 37 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food properly labeled; original container | Pf/C <input type="checkbox"/> |
| IN OUT N/A N/O | | Prevention of Food Contamination | | V COS R | |
| 38 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Insects, rodents, and animals not present | Pf/C <input type="checkbox"/> |
| 39 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Contamination prevented during food preparation, storage & display | P/Pf/C <input type="checkbox"/> |
| 40 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Personal cleanliness | Pf/C <input type="checkbox"/> |
| 41 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Wiping cloths: properly used and stored | C <input type="checkbox"/> |
| 42 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Washing fruits and vegetables | P/Pf/C <input type="checkbox"/> |
| Permit Holder shall notify customers that a copy of the most recent inspection report is available. | | | | | |
| Person in Charge (Signature) <u>[Signature]</u> | | Date <u>12/17/24</u> | | | |
| Person in Charge (Printed) | | | | | |
| Inspector (Signature) <u>Amanda Ruchin</u> | | Date <u>12/17/24</u> | | | |
| Inspector (Printed) <u>Amanda Ruchin</u> | | | | | |
| 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 | <u>COS</u> | <u>1</u> |
| Priority Foundation Item Violations | <u>12/27/24</u> | <u>2</u> |
| Core Item Violations | <u>3/17/25</u> | <u>3</u> |
| Risk Factor/Public Health Intervention Violations | | <u>4</u> |
| Repeat Risk Factor/Public Health Intervention Violations | | <u>2</u> |
| Good Retail Practices Violations | | <u>2</u> |
| Requires Reinspection - check box if you intend to reinspect | | <input checked="" type="checkbox"/> |

Food Establishment Inspection Report

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LHD NVHD

Inspection Report Continuation Sheet

Date 12/17/24

Establishment Focaccia's Cafe

Town Shelton

TEMPERATURE OBSERVATIONS

| Item/Location/Process | Temp | Item/Location/Process | Temp | Item/Location/Process | Temp |
|-------------------------|------|--------------------------|-------|-----------------------|-----------|
| Bm/Reach | 38°F | Coffee reach-in | 37°F | Cookline Bm | 45°F |
| - Chx cutlet | 39°F | milk cooler (next ice m) | 29°F | - Tomatoes (sliced) | 48°F-50°F |
| - mixed greens | 40°F | - Banana mix | 35°F | - Chicken cutlet | 52°F |
| - Cranberry dressing | 42°F | French onion soup | 167°F | - Sliced cheese | 52°F |
| Bm/Reach (next to prep) | 41°F | Chx Noodle Soup | 181°F | Sliding unit | |
| - Cucumbers/Apples | 39°F | Broc cheddar soup | 141°F | - Turkey | 42°F |
| - Corn / mozz balls | 40°F | | | - provolone cheese | 41°F |
| - rice | 40°F | | | - Chx cutlet | 41°F |

OBSERVATIONS AND CORRECTIVE ACTIONS

| 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>6/20/29</u> <u>6/20/29</u> |
| C#PM | - Bledi Mujollari, Adriana Bekiri Mujollari |
| | Handsink - stocked ✓, Signage ✓, 93°F ✓ |
| | Sanitizer - 3 Bay Chlorine 50-100ppm ✓, Test strips ✓ |
| | Vinyl gloves ✓, cups protected/inverted ✓, probe thermometer/wipes ✓ |
| | C#PM on-site ✓, Labels + date marking ✓, Dishmachine - sticker ✓ |
| | Self serve Soda Area ✓ |
| | Allergen poster provided ✓ |
| | Allergen statement ✓ |
| pf 10 | FOH Handsink has no paper towels |
| C 10 | Handsink by 3 Bay in disrepair - Not working hot/cold water ✓ |
| C 41 | Gaskets in disrepair on coffee/tea reach-in ordered valve replacement |
| pf 16 | Interior ice machine (FOH) unclean |
| C 49 | Hoods/walls behind equipment @ cookline unclean - Cleaning Jan |
| | units containers and glassware processes not to be used |
| p 22 ✓ | Bm across from cookline has high temperatures food items replaced → suggested using metal containers instead of plastic in this unit Since there is no lid/cover for Bm * COS, PIC changed out food items, unit reading 45°F → service unit to make sure maintaining 41°F, if not do NOT use. will be back to check Email ARUCHIN@NVHD.ORG when ready/Any Questions |
| Person in Charge (Signature) <u>[Signature]</u> Date <u>12/17/24</u> | |
| Inspector (Signature) <u>Amanda Ruohi</u> Date <u>12/17/24</u> | |