Connecticut Department of Public Health

5409/5410

Risk Category: 2 Food Establishment Inspection Report Page 1 of 2												
Establishment type: Permanen Temporary Mobile Other		Date:	10/29/	24								
Establishment II Polico	Polio			ecticut Health	Time I	11 20	MPM Time Out 12	25 AM/PM				
Address 5 Corporate Dr. DP				H)	LHD	MVHD						
Town/City Shelton				Purpo	se of Inspection:	Routing Pr	e-op					
OM MI II	Connecticut Depa of Public Hea			partment	Reins	pection	Other					
FOODBORNE ILLNESS RISK FA	ACTO				5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5							
Risk factors are important practices or procedures identified as the most prevalent cont				The second secon				ess or injury.				
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered if				compliance		=not in compliance		/O=not observed				
P=Priority item Pf=Priority foundation item C=Core item V=violation type			_									
IN OUT N/A N/O Supervision	V	cos			UT N/A		on from Contamination	V COS R				
Person/Alternate Person in charge present						Food separated		P/C 0 0				
demonstrates knowledge and performs duties	Pf	0	0	16	50		urfaces: cleaned & sanitized					
Certified Food Protection Manager for Classes 2				1		94/5/89	ion of returned, previously					
2 V	С	0	0	17 🗸 🤇			tioned, and unsafe food	POO				
Employee Health					ture Control for Safety							
Management food employee and conditional employee:	D/D			18	000		time and temperatures	P/Pf/C O O				
knowledge, responsibilities and reporting	P/Pf	0		19 🗸 🤇	00	Proper reheating	g procedures for hot holding	POO				
4 0 Proper use of restriction and exclusion	P	0	0	20 0	00	✓ Proper cooling	time and temperatures	POO				
Written procedures for responding to vomiting and	Pf	0		21 0) (Proper hot hold	ing temperatures	POO				
diarrheal events	FI			22	000	Proper cold hol	ding temperatures	POO				
Good Hygienic Practices	2.884			23		Proper date ma	rking and disposition	P/Pf O O				
6 Proper eating, tasting, drinking, or tobacco products us	e P/C	0	0	24 0	0	Time as a publi	c health control: procedures	P/Pf/C				
7 No discharge from eyes, nose, and mouth	С	0	0	24		and records		17/1/0				
Preventing Contamination by Hands				-		Consi	umer Advisory					
8 🗸 C Hands clean and properly washed	P/Pf	0	0	25			y provided: raw/undercooked food	Pf OO				
9 No bare hand contact with RTE food or a	P/Pf/C	0			/		ceptible Population					
pre-approved alternative procedure properly followed				26 0		The same of the sa	used; prohibited foods not offered					
10 🖾 🔾 Adequate handwashing sinks, properly supplied/accessible	Pf/C		0			Food/Color Additi	ves and Toxic Substances					
/ Approved Source				27 0	00	SOCKET THE PARTY OF THE PARTY O	approved and properly use	d POO				
11 Food obtained from approved source	P/Pf/C		0	28		50000	es properly identified,	P/Pf/C				
12 Crown Food received at proper temperature	P/Pf	_	0	-0 A		stored & used						
13 🗸 🔾 Food in good condition, safe, and unadulterated	P/Pf	0	0				th Approved Procedures					
Required records available: molluscan shellfish	P/Pf/C	0	0	29 0	0		h variance/specialized	P/Pf/C O O				
identification, parasite destruction			-			process/ROP c	riteria/HACCP Plan					
	-	-		RACTICES			Labianta into foods					
Good Retail Practices are preventative measures to								B				
		_		for COS and	a/or R		on-site during inspection	R=repeat violation				
OUT N/A N/O Safe Food and Water	V P	cos	<u>к</u>	OUT		ensils: properly stor	e of Utensils	C O O				
Pasteurized eggs used where required	P/Pf/C		0				perly stored, dried, & handled	Pf/C O O				
31 Water and ice from approved source 32 Variance obtained for specialized processing methods	Pf	0	0					P/C 0 0				
Food Temperature Control				45 Single-use/single-service articles: properly stored & used P/C C C Gloves used properly C C C								
Proper cooling methods used: adequate equipment for				Utensils and Equipment								
temperature control	Pf/C	0	0	1FC	ood and	non-food contact s						
34 O Plant food properly cooked for hot holding	Pf	0		147 K D		designed, construct		P/P(C)				
35 O Approved thawing methods used	Pf/C	_	0	I W			illed, maintained and used;					
36 Thermometers provided and accurate		0	_				and test strips available	Pf/C				
Food Identification	1 110					contact surfaces c		C 00				
37 Food properly labeled; original container	Pf/C	0	0				ical Facilities					
Prevention of Food Contamination		E STORY	100	50 O H	ot and c		; adequate pressure	Pf OO				
38 Insects, rodents, and animals not present	Pf/C	0	0			installed; proper b		P/Pf/C O O				
39 Contamination prevented during food preparation, storage & display	P/Pf/C	_	_			and waste water pro		P/Pf/C O				
40 Personal cleanliness		0		53 O To	oilet faci	ilities: properly con:	structed, supplied, & clean	Pf/C O				
41 Wiping cloths: properly used and stored	С	0	0	54 O G	arbage a	and refuse properly d	isposed; facilities maintained	C 0 0				
42 Washing fruits and vegetables	P/Pf/C	0	0				naintained, and clean	P/P(C)				
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is av	ailable	1				nting; designated areas use	d C O O				
Permit floider small flothly customers that a copy of the flost recent inspection rep	OTE IS UV	unubic	1	Secretary of the last of the l			not used per CGS §19a-36f Date corrections due					
Person in Charge (Signature) 70 Date 6/2	Violation Priority Ite											
Person in Charge (Printed): PATCHECTA ALOI Core Ite							1/29/25	2				
6h Much- 101	201	611	,			c Health Intervention		_				
Inspector (Signature)					tervention Violations	_						
Good Retail Practices Violations Requires Reinagestian, shock her if you intend to reinagest								2				
Inspector (Printed) John Much ol 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,												
Appeal: The owner or operator of a food establishment aggrieved by the or dispose of upsafe food, may appeal such order to the												

Food Establishment Inspection Report Page 2 of 2

LHD_NVHD		Inspection Report Continuation She	Date 10/29/24								
Establishment Il Palio Town Shelton											
TEMPERATURE OBSERVATIONS											
Item	/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp					
Mas	hed potatoes	37°F	Raw beef	27°F							
				37°F							
	sbelef	37°F	Mortadella								
MOZ	zarella	4105	Freezers	Frozen							
	pes	41°F									
		40°F									
	d cheese	901									
Sar		90°F									
Dice	ed tomato	37°F									
	sage	38°F									
344	Zago	LU ·	SERVATIONS AND CORREC	TIVE ACTION	S						
Item Number		report must be	corrected within the time frames belo	w, or as stated in	sections 8-405.11 & 8-406.11 of th						
	CFPM: Ma	rgheri	ink walk-in o	6/12/28	3						
47C	Shelves	in dr	ink walk-in a	are sta	ined/have sor	ne					
0.50	olebris >	Correc	ct by 1/29/25	j .	11						
550	150 Wall juncture tile downstairs near walk-in is										
	debris → Correct by 1/29/25 5C Wall juncture tile downstairs near walk-in is broken → Correct by 1/29/25										
			J ' '								
_	- Handsink: Stocked Hot/Cold Hagy										
-	- Sanitizer: Quat- 3-bay: 300ppm										
	3 11										
_	- Thermometers - Shellfish Tags										
					<u> </u>						
_	- Date-Marks - Allergen Statement										
	<u> </u>										
_	- Dish Machine: 157°F+ >still heating ole										
	Dan Aros	· ·	Restroom	/							
	Dai Alec		K(SHOOM)								
		1									
Person in	Charge (Signature)	and In	mare Porto		Date 19	21/7/					
	(Signature)	2/1/	uch		Date 10/s	19/24					