


Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

Risk Category: 3		Food Establishment Inspection Report		Page 1 of 2	
Establishment type: <u>Permanent</u> Temporary Mobile Other		Date: <u>10/29/24</u>		Time In <u>11:30</u> AM/PM Time Out <u>12:25</u> AM/PM	
Establishment <u>Il Polio</u>				LHD <u>NV HD</u>	
Address <u>5 Corporate Dr.</u>				Purpose of Inspection: <u>Routine</u> Pre-op	
Town/City <u>Shelton</u>				Reinspection Other	
Permit Holder <u>CM Aloj, LLC</u>					
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS					
<i>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.</i>					
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		IN OUT N/A N/O	
1 <input checked="" type="checkbox"/>		Person/Alternate Person in charge present, demonstrates knowledge and performs duties		15 <input checked="" type="checkbox"/>	
2 <input checked="" type="checkbox"/>		Certified Food Protection Manager for Classes 2, 3, & 4		16 <input checked="" type="checkbox"/>	
3 <input checked="" type="checkbox"/>		Employee Health		17 <input checked="" type="checkbox"/>	
4 <input checked="" type="checkbox"/>		Management, food employee and conditional employee; knowledge, responsibilities and reporting		18 <input checked="" type="checkbox"/>	
5 <input checked="" type="checkbox"/>		Proper use of restriction and exclusion		19 <input checked="" type="checkbox"/>	
6 <input checked="" type="checkbox"/>		Written procedures for responding to vomiting and diarrheal events		20 <input checked="" type="checkbox"/>	
7 <input checked="" type="checkbox"/>		Good Hygienic Practices		21 <input checked="" type="checkbox"/>	
8 <input checked="" type="checkbox"/>		Proper eating, tasting, drinking, or tobacco products use		22 <input checked="" type="checkbox"/>	
9 <input checked="" type="checkbox"/>		No discharge from eyes, nose, and mouth		23 <input checked="" type="checkbox"/>	
10 <input checked="" type="checkbox"/>		Preventing Contamination by Hands		24 <input checked="" type="checkbox"/>	
11 <input checked="" type="checkbox"/>		Hands clean and properly washed		25 <input checked="" type="checkbox"/>	
12 <input checked="" type="checkbox"/>		No bare hand contact with RTE food or a pre-approved alternative procedure properly followed		26 <input checked="" type="checkbox"/>	
13 <input checked="" type="checkbox"/>		Adequate handwashing sinks, properly supplied/accessible		27 <input checked="" type="checkbox"/>	
14 <input checked="" type="checkbox"/>		Approved Source		28 <input checked="" type="checkbox"/>	
15 <input checked="" type="checkbox"/>		Food obtained from approved source		29 <input checked="" type="checkbox"/>	
16 <input checked="" type="checkbox"/>		Food received at proper temperature			
17 <input checked="" type="checkbox"/>		Food in good condition, safe, and unadulterated			
18 <input checked="" type="checkbox"/>		Required records available: molluscan shellfish identification, parasite destruction			
GOOD RETAIL PRACTICES					
<i>Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.</i>					
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		OUT	
30 <input checked="" type="checkbox"/>		Pasteurized eggs used where required		43 <input checked="" type="checkbox"/>	
31 <input checked="" type="checkbox"/>		Water and ice from approved source		44 <input checked="" type="checkbox"/>	
32 <input checked="" type="checkbox"/>		Variance obtained for specialized processing methods		45 <input checked="" type="checkbox"/>	
33 <input checked="" type="checkbox"/>		Food Temperature Control		46 <input checked="" type="checkbox"/>	
34 <input checked="" type="checkbox"/>		Proper cooling methods used; adequate equipment for temperature control		47 <input checked="" type="checkbox"/>	
35 <input checked="" type="checkbox"/>		Plant food properly cooked for hot holding		48 <input checked="" type="checkbox"/>	
36 <input checked="" type="checkbox"/>		Approved thawing methods used		49 <input checked="" type="checkbox"/>	
37 <input checked="" type="checkbox"/>		Thermometers provided and accurate			
38 <input checked="" type="checkbox"/>		Food Identification			
39 <input checked="" type="checkbox"/>		Food properly labeled; original container			
40 <input checked="" type="checkbox"/>		Prevention of Food Contamination			
41 <input checked="" type="checkbox"/>		Insects, rodents, and animals not present			
42 <input checked="" type="checkbox"/>		Contamination prevented during food preparation, storage & display			
43 <input checked="" type="checkbox"/>		Personal cleanliness			
44 <input checked="" type="checkbox"/>		Wiping cloths: properly used and stored			
45 <input checked="" type="checkbox"/>		Washing fruits and vegetables			
Permit Holder shall notify customers that a copy of the most recent inspection report is available.					
Person in Charge (Signature) <u>MARGHERITA ALOJ</u>		Date <u>10/29/24</u>		Violations documented	
Person in Charge (Printed) <u>MARGHERITA ALOJ</u>		Inspector (Signature) <u>John Mucha</u>		Date corrections due	
Inspector (Signature) <u>John Mucha</u>		Date <u>10/29/24</u>		#	
Inspector (Printed) <u>John Mucha</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.			

Page 2 of 2

Date 10/29/24

TEMPERATURE OBSERVATIONS					
Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Mashed potatoes	37°F	Raw beef	37°F		
Cook beef	37°F	Mortadella	39°F		
Mozzarella	41°F	Freezers	Frozen		
Crepes	41°F				
Bleu cheese	40°F				
Salmon	40°F				
Diced tomato	37°F				
Sausage	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.

Date 10/29/29