

Tian Cai Chen
2/28/29

Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

Risk Category: 4		Food Establishment Inspection Report		Page 1 of 2	
Establishment type: Permanent Temporary Mobile Other		Date: 4/11/25			
Establishment: Misimi #5711		Time In: 3:45 AM/PM		Time Out: 4:40 AM/PM	
Address: 702 Bridgeport Avenue		LHD: Nutr			
Town/City: Shelton		Purpose of Inspection: Routine Pre-op			
Permit Holder		Reinspection Other			

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															
		Supervision					Protection from Contamination								
	IN	OUT	N/A	N/O	V	COS	R		IN	OUT	N/A	N/O	V	COS	R
1	☒	☐	☐	☐	Pf	☐	☐	15	☒	☐	☐	☐	P/C	☐	☐
Person/Alternate Person in charge present, demonstrates knowledge and performs duties							Food separated and protected								
2	☒	☐	☐	☐	C	☐	☐	16	☒	☐	☐	☐	P/Pf/C	☐	☐
Certified Food Protection Manager for Classes 2, 3, & 4							Food-contact surfaces: cleaned & sanitized								
							Proper disposition of returned, previously served, reconditioned, and unsafe food								
Employee Health							Time/Temperature Control for Safety								
3	☒	☐	☐	☐	P/Pf	☐	☐	18	☒	☐	☐	☐	P/Pf/C	☐	☐
Management, food employee and conditional employee; knowledge, responsibilities and reporting							Proper cooking time and temperatures								
4	☒	☐	☐	☐	P	☐	☐	19	☒	☐	☐	☐	P	☐	☐
Proper use of restriction and exclusion							Proper reheating procedures for hot holding								
5	☒	☐	☐	☐	Pf	☐	☐	20	☒	☐	☐	☐	P	☐	☐
Written procedures for responding to vomiting and diarrheal events							Proper cooling time and temperatures								
							Proper hot holding temperatures								
							Proper cold holding temperatures								
							Proper date marking and disposition								
							Time as a public health control: procedures and records								
Good Hygienic Practices							Consumer Advisory								
6	☒	☐	☐	☐	P/C	☐	☐	25	☒	☐	☐	☐	Pf	☐	☐
Proper eating, tasting, drinking, or tobacco products use							Consumer advisory provided: raw/undercooked food								
7	☒	☐	☐	☐	C	☐	☐	26	☒	☐	☐	☐	P/C	☐	☐
No discharge from eyes, nose, and mouth							Highly Susceptible Population								
							Pasteurized foods used; prohibited foods not offered								
Preventing Contamination by Hands							Food/Color Additives and Toxic Substances								
8	☒	☐	☐	☐	P/Pf	☐	☐	27	☒	☐	☐	☐	P	☐	☐
Hands clean and properly washed							Food additives: approved and properly used								
9	☒	☐	☐	☐	P/Pf/C	☐	☐	28	☒	☐	☐	☐	P/Pf/C	☐	☐
No bare hand contact with RTE food or a pre-approved alternative procedure properly followed							Toxic substances properly identified, stored & used								
10	☒	☐	☐	☐	Pf	☐	☐	Conformance with Approved Procedures							
Adequate handwashing sinks, properly supplied/accessible							Compliance with variance/specialized process/ROP criteria/HACCP Plan								
Approved Source															
11	☒	☐	☐	☐	P/Pf/C	☐	☐								
Food obtained from approved source															
12	☒	☐	☐	☐	P/Pf	☐	☐								
Food received at proper temperature															
13	☒	☐	☐	☐	P/Pf	☐	☐								
Food in good condition, safe, and unadulterated															
14	☒	☐	☐	☐	P/Pf/C	☐	☐								
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													
		Safe Food and Water					Proper Use of Utensils						
	OUT	N/A	N/O	V	COS	R		OUT	N/A	N/O	V	COS	R
30	☐	☐	☐	P	☐	☐	33	☒	☐	☐	P	☐	☐
Pasteurized eggs used where required							In-use utensils: properly stored						
31	☐	☐	☐	P/Pf/C	☐	☐	34	☒	☐	☐	P/C	☐	☐
Water and ice from approved source							Utensils/equipment/linens: properly stored, dried, & handled						
32	☐	☐	☐	Pf	☐	☐	35	☒	☐	☐	P/C	☐	☐
Variance obtained for specialized processing methods							Single-use/single-service articles: properly stored & used						
							Gloves used properly						
Food Temperature Control							Utensils and Equipment						
33	☐	☐	☐	Pf/C	☐	☐	37	☒	☐	☐	P/Pf/C	☐	☐
Proper cooling methods used; adequate equipment for temperature control							Food and non-food contact surfaces cleanable, properly designed, constructed, and used						
34	☐	☐	☐	Pf	☐	☐	38	☒	☐	☐	Pf/C	☐	☐
Plant food properly cooked for hot holding							Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available						
35	☐	☐	☐	Pf/C	☐	☐	39	☒	☐	☐	C	☐	☐
Approved thawing methods used							Non-food contact surfaces clean						
36	☐	☐	☐	Pf/C	☐	☐	Physical Facilities						
Thermometers provided and accurate							50 Hot and cold water available; adequate pressure						
							51 Plumbing installed; proper backflow devices						
Food Identification							52 Sewage and waste water properly disposed						
37	☒	☐	☐	Pf/C	☐	☐	53 Toilet facilities: properly constructed, supplied, & clean						
Food properly labeled; original container							54 Garbage and refuse properly disposed; facilities maintained						
							55 Physical facilities installed, maintained, and clean						
Prevention of Food Contamination							56 Adequate ventilation and lighting; designated areas used						
38	☒	☐	☐	Pf/C	☐	☐	Natural rubber latex gloves not used per CGS §19a-36f						
Insects, rodents, and animals not present													
39	☒	☐	☐	P/Pf/C	☐	☐							
Contamination prevented during food preparation, storage & display													
40	☒	☐	☐	Pf/C	☐	☐							
Personal cleanliness													
41	☒	☐	☐	C	☐	☐							
Wiping cloths: properly used and stored													
42	☒	☐	☐	P/Pf/C	☐	☐							
Washing fruits and vegetables													

Permit Holder shall notify customers that a copy of the most recent inspection report is available.		
Person in Charge (Signature)	Date	
Person in Charge (Printed)	Date	
Inspector (Signature)	Date	
Inspector (Printed)	Date	

Violations documented	Date corrections due	#
Priority Item Violations		
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.

Crabstick 36.5	fish 15.5 38.0	Shrimp 39.0	Scallop 36.0
Spicy Salmon 37.0	Shrimp 38.0	chick 38.5	lobster 36.5
Salmon 37.0	chicken 38.0	Steak 39.5	noodles 37.0
Tuna 39.0	Whitetail 17.0		chicken 38.0
Yellowtail 39.0	whisker 1.00	cheese 17.7	Salmon chisig. 39.0
	corn salad 36.0		beef 38.0
			Spicy salmon 36.5
			Tuna 36.0

INSPECTION REPORT
FOOD SERVICE ESTABLISHMENTS
CONTINUATION SHEET

STATE OF CONNECTICUT
DEPARTMENT OF PUBLIC HEALTH

NAME OF ESTABLISHMENT <u>Mission</u>		TOWN <u>Shelton</u>	DATE OF INSPECTION <u>4/11/25</u>
INSPECTION FORM #	REMARKS		
10P	missing signage at bar hand sink		
10Pf	utensils stored in hand sink at bar (Cros)		
49L	unclean greasy buffers in main kitchen		
49C	unclean, grate incriminated sides of fryolator		
49C	unclean evaporator fan in WIC		
ETC	unclean, dusty ceiling of WIC		
43C/47C	plastic bowls with no handles being used as scoops; buried in food product		
39C	uncovered food in cooler, freezer, WIC, WIF		
37C	granulated spices not labeled		
37C	not all menus contain allergen notification		
	* sanitizing strips avail. for point of use		
	* hand sanitizer stocked		
	* food allergen poster posted - gave 105 to owner/corner		
	* want our date marking; cleaning hood & buffers -		
INITIAL (INSPECTOR)	INITIAL (PERSON IN CHARGE)		