

Tian Cai Chen
2/25/29

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>8/24/25</u>			
Establishment <u>Misimi #5711</u>		Time In <u>245</u> AM/PM Time Out <u>330</u> AM/PM			
Address <u>702 Bridgeport Ave</u>		LHD <u>NHHS</u>			
Town/City <u>Shelton</u>		Purpose of Inspection: <u>Routine</u> 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															
IN	OUT	N/A	N/O	Supervision	V	COS	R	IN	OUT	N/A	N/O	Protection from Contamination	V	COS	R
☒	☒	☒	☒	Person/Alternate Person in charge present, demonstrates knowledge and performs duties	PF	☐	☐	☒	☒	☒	☒	Food separated and protected	P/C	☐	☐
☒	☒	☒	☒	Certified Food Protection Manager for Classes 2, 3, & 4	C	☐	☐	☒	☒	☒	☒	Food-contact surfaces: cleaned & sanitized	P/PI/C	☐	☐
☒	☒	☒	☒					☒	☒	☒	☒	Proper disposition of returned, previously served, reconditioned, and unsafe food	P	☐	☐
Employee Health															
☒	☒	☒	☒	Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/PI	☐	☐	☒	☒	☒	☒	Proper cooking time and temperatures	P/PI/C	☐	☐
☒	☒	☒	☒	Proper use of restriction and exclusion	P	☐	☐	☒	☒	☒	☒	Proper reheating procedures for hot holding	P	☐	☐
☒	☒	☒	☒	Written procedures for responding to vomiting and diarrheal events	PF	☐	☐	☒	☒	☒	☒	Proper cooling time and temperatures	P	☐	☐
☒	☒	☒	☒					☒	☒	☒	☒	Proper hot holding temperatures	P	☐	☐
☒	☒	☒	☒					☒	☒	☒	☒	Proper cold holding temperatures	P	☐	☐
☒	☒	☒	☒					☒	☒	☒	☒	Proper date marking and disposition	P/PI	☐	☐
☒	☒	☒	☒					☒	☒	☒	☒	Time as a public health control: procedures and records	P/PI/C	☐	☐
Good Hygienic Practices															
☒	☒	☒	☒	Proper eating, tasting, drinking, or tobacco products use	P/C	☐	☐	☒	☒	☒	☒				
☒	☒	☒	☒	No discharge from eyes, nose, and mouth	C	☐	☐	☒	☒	☒	☒				
Preventing Contamination by Hands															
☒	☒	☒	☒	Hands clean and properly washed	P/PI	☐	☐	☒	☒	☒	☒	Consumer advisory provided: raw/undercooked food	PF	☐	☐
☒	☒	☒	☒	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/PI/C	☐	☐	☒	☒	☒	☒				
☒	☒	☒	☒	Adequate handwashing sinks, properly supplied/accessible	P/PI/C	☐	☐	☒	☒	☒	☒				
Approved Source															
☒	☒	☒	☒	Food obtained from approved source	P/PI/C	☐	☐	☒	☒	☒	☒	Food additives: approved and properly used	P	☐	☐
☒	☒	☒	☒	Food received at proper temperature	P/PI	☐	☐	☒	☒	☒	☒	Toxic substances properly identified, stored & used	P/PI/C	☐	☐
☒	☒	☒	☒	Food in good condition, safe, and unadulterated	P/PI	☐	☐	☒	☒	☒	☒				
☒	☒	☒	☒	Required records available: molluscan shellfish identification, parasite destruction	P/PI/C	☐	☐	☒	☒	☒	☒				
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	V	COS	R	OUT	N/A	N/O	Proper Use of Utensils	V	COS	R		
☐	☐	☐	Pasteurized eggs used where required	P	☐	☐	☒	☒	☒	In-use utensils: properly stored	C	☐	☐		
☐	☐	☐	Water and ice from approved source	P/PI/C	☐	☐	☒	☒	☒	Utensils/equipment/linens: properly stored, dried, & handled	P/PI/C	☐	☐		
☐	☐	☐	Variance obtained for specialized processing methods	PF	☐	☐	☒	☒	☒	Single-use/single-service articles: properly stored & used	P/C	☐	☐		
Food Temperature Control															
☐	☐	☐	Proper cooling methods used; adequate equipment for temperature control	P/PI/C	☐	☐	☒	☒	☒	Gloves used properly	C	☐	☐		
☐	☐	☐	Plant food properly cooked for hot holding	PF	☐	☐	☒	☒	☒						
☐	☐	☐	Approved thawing methods used	P/PI/C	☐	☐	☒	☒	☒						
☐	☐	☐	Thermometers provided and accurate	P/PI/C	☐	☐	☒	☒	☒						
Food Identification															
☒	☒	☒	Food properly labeled; original container	P/PI/C	☐	☐	☒	☒	☒						
Prevention of Food Contamination															
☒	☒	☒	Insects, rodents, and animals not present	P/PI/C	☐	☐	☒	☒	☒						
☒	☒	☒	Contamination prevented during food preparation, storage & display	P/PI/C	☐	☐	☒	☒	☒						
☐	☐	☐	Personal cleanliness	P/PI/C	☐	☐	☒	☒	☒						
☐	☐	☐	Wiping cloths: properly used and stored	C	☐	☐	☒	☒	☒						
☐	☐	☐	Washing fruits and vegetables	P/PI/C	☐	☐	☒	☒	☒						
Physical Facilities															
☐	☐	☐	Hot and cold water available; adequate pressure	PF	☐	☐	☒	☒	☒						
☐	☐	☐	Plumbing installed; proper backflow devices	P/PI/C	☐	☐	☒	☒	☒						
☐	☐	☐	Sewage and waste water properly disposed	P/PI/C	☐	☐	☒	☒	☒						
☐	☐	☐	Toilet facilities: properly constructed, supplied, & clean	P/PI/C	☐	☐	☒	☒	☒						
☐	☐	☐	Garbage and refuse properly disposed; facilities maintained	C	☐	☐	☒	☒	☒						
☐	☐	☐	Physical facilities installed, maintained, and clean	P/PI/C	☐	☐	☒	☒	☒						
☐	☐	☐	Adequate ventilation and lighting; designated areas used	C	☐	☐	☒	☒	☒						
☐	☐	☐	Natural rubber latex gloves not used per CGS §19a-36f		☐	☐	☒	☒	☒						

Person in Charge (Signature) [Signature] Date 8/24/25

Person in Charge (Printed) TIANCAI CHEN

Inspector (Signature) [Signature] Date 8/24/25

Inspector (Printed) Glenda Buenaventura

Violations documented	Date corrections due	#
Priority Item Violations		
Priority Foundation Item Violations		
Core Item Violations	<u>405</u>	<u>1</u>
Risk Factor/Public Health Intervention Violations		<u>2</u>
Repeat Risk Factor/Public Health Intervention Violations		<u>0</u>
Good Retail Practices Violations		<u>0</u>
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.

NAME OF ESTABLISHMENT <u>Misimi</u>		TOWN <u>Shelton</u>	DATE OF INSPECTION <u>8/26/21</u>
INSPECTION FORM #	REMARKS		
10P4	missins soap at hand sink - rear (cos)		
43C/47C	Using plastic bowls with no handles as Scup, buried in food product. (cos)		
49C	unclean soap pan in WIC		
39C	uncovered food in WIC/WIF		
37C	food out of original container not labeled		
49C	Unclean, greasy supplies of hood - needs to be serviced.		
6C	employee lunch stored with customer food - no separation of food (cos)		
30C	poorly placed / mixing thermometers in cooler		
	& sanitize good - used rust. Sanitizer strips to test & went over data making & went over the use of plastic bowls as scup & went over PIC duties / responsibilities		
INITIAL (INSPECTOR) <u>gms</u>		INITIAL (PERSON IN CHARGE) <u>[Signature]</u>	