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Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

Risk Category: <u>4</u>		Food Establishment Inspection Report		Page 1 of <u>2</u>	
Establishment type: <u>Permanent</u> Temporary Mobile Other			Date: <u>11/5/24</u>		
Establishment <u>Misimi</u>			Time In <u>11:45</u> AM/PM Time Out <u>12:45</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>Tian Cai Chen</u>			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/Pf/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/Pf	☐	☐	☒	☒	☐	☐	Time/Temperature Control for Safety			
☒	☒	☐	☐	Proper use of restriction and exclusion	P	☐	☐	☒	☒	☐	☐	Proper cooking time and temperatures	P/Pf/C	☐	☐
☒	☒	☐	☐	Written procedures for responding to vomiting and diarrheal events	Pf	☐	☐	☒	☒	☐	☐	Proper reheating procedures for hot holding	P	☐	☐
☒	☒	☐	☐					☒	☒	☐	☐	Proper cooling time and temperatures	P	☐	☐
☒	☒	☐	☐					☒	☒	☐	☐	Proper hot holding temperatures	P	☐	☐
☒	☒	☐	☐					☒	☒	☐	☐	Proper cold holding temperatures	P	☐	☐
☒	☒	☐	☐					☒	☒	☐	☐	Proper date marking and disposition	P/Pf	☐	☐
☒	☒	☐	☐					☒	☒	☐	☐	Time as a public health control: procedures and records	P/Pf/C	☐	☐
Good Hygienic Practices															
☒	☒	☐	☐	Proper eating, tasting, drinking, or tobacco products use	P/C	☐	☐	☒	☒	☐	☐	Consumer Advisory			
☒	☒	☐	☐	No discharge from eyes, nose, and mouth	C	☐	☐	☒	☒	☐	☐	Consumer advisory provided: raw/undercooked food	Pf	☐	☐
☒	☒	☐	☐					☒	☒	☐	☐	Highly Susceptible Population			
☒	☒	☐	☐					☒	☒	☐	☐	Pasteurized foods used; prohibited foods not offered	P/C	☐	☐
☒	☒	☐	☐					☒	☒	☐	☐	Food/Color Additives and Toxic Substances			
☒	☒	☐	☐					☒	☒	☐	☐	Food additives: approved and properly used	P	☐	☐
☒	☒	☐	☐					☒	☒	☐	☐	Toxic substances properly identified, stored & used	P/Pf/C	☐	☐
☒	☒	☐	☐					☒	☒	☐	☐	Conformance with Approved Procedures			
☒	☒	☐	☐					☒	☒	☐	☐	Compliance with variance/specialized process/ROP criteria/HACCP Plan	P/Pf/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	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/Pf/C	☐	☐	☐	Utensils/equipment/linens: properly stored, dried, & handled	P/C	☐	☐
☐	☐	☐	Variance obtained for specialized processing methods	Pf	☐	☐	☐	Single-use/single-service articles: properly stored & used	P/C	☐	☐
☐	☐	☐					☐	Gloves used properly	C	☐	☐
Food Temperature Control											
☐	☐	☐	Proper cooling methods used; adequate equipment for temperature control	Pf/C	☐	☐	☒	Utensils and Equipment			
☐	☐	☐	Plant food properly cooked for hot holding	Pf	☐	☐	☒	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	P/Pf/C	☐	☒
☐	☐	☐	Approved thawing methods used	Pf/C	☐	☐	☐	Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	Pf/C	☐	☐
☒	☒	☐	Thermometers provided and accurate	Pf/C	☐	☐	☒	Non-food contact surfaces clean	C	☐	☒
Food Identification											
☒	☒	☐	Food properly labeled; original container	P/C	☐	☐	☐	Physical Facilities			
Prevention of Food Contamination											
☒	☒	☐	Insects, rodents, and animals not present	Pf/C	☐	☐	☐	Hot and cold water available; adequate pressure	Pf	☐	☐
☒	☒	☐	Contamination prevented during food preparation, storage & display	P/Pf/C	☐	☐	☐	Plumbing installed; proper backflow devices	P/Pf/C	☐	☐
☐	☐	☐	Personal cleanliness	Pf/C	☐	☐	☐	Sewage and waste water properly disposed	P/Pf/C	☐	☐
☐	☐	☐	Wiping cloths: properly used and stored	C	☐	☐	☐	Toilet facilities: properly constructed, supplied, & clean	Pf/C	☐	☐
☐	☐	☐	Washing fruits and vegetables	P/Pf/C	☐	☐	☐	Garbage and refuse properly disposed; facilities maintained	C	☐	☐
☐	☐	☐					☐	Physical facilities installed, maintained, and clean	P/Pf/C	☐	☐
☐	☐	☐					☐	Adequate ventilation and lighting; designated areas used	C	☐	☐
☐	☐	☐					☐	Natural rubber latex gloves not used per CGS §19a-36f	C	☐	☐

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>11/5/24</u>		Violations documented		Date corrections due		#	
Person in Charge (Printed) <u>TIAN CAI CHEN</u>		Priority Item Violations		<u>COS</u>		<u>2</u>	
Inspector (Signature) <u>Amanda Ruchin</u> Date <u>11/5/24</u>		Priority Foundation Item Violations		<u>2/5/25</u>		<u>8</u>	
Inspector (Printed) <u>Amanda Ruchin</u>		Core Item Violations				<u>3</u>	
		Risk Factor/Public Health Intervention Violations				<u>8</u>	
		Repeat Risk Factor/Public Health Intervention Violations				<u>1</u>	
		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.

Food Establishment Inspection Report

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LHD NVHD

Inspection Report Continuation Sheet

Date 11/5/24

Establishment Misimi

Town Shelton

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Pepsi Sliding unit		Sushi rice	135°F	wic	39°F
- premade salad	41°F	2nd reach-in Sushi	30°F	- Raw Chx	38°F
2 dr sushi reach in	41°F	rice in cooker (kitchen)	106°F	- Noodles (cooked)	40°F
- Sliced avocado	45°F	reach in		- Veg/ Broc	39°F
Sushi Showcase		raw chx	37°F	3dr freezer B/H	-13°F
- Crab	42°F	raw shrimp	37°F	Bm-raw beef	39°F
- Salmon	42°F	Sliding unit	41°F	- raw beef/steak	42°F
- Shrimp 12nd	45°F/41°F	- Scallops	39°F	Soup	207°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.

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.
CFPM	- Tian Cai Chen at 10/28/29 2/28/29
	Hand sink - Stocked ✓, Signage ✓, Hot H ₂ O 130°F
	Sanitizer - Chlorine, Bucket 50-100ppm ✓, Test strips ✓, High temp ✓
	Test strips ✓
	Allergen statement/consumer Advisory ✓, Allergen poster ✓
	Vinyl/gloves ✓, mop hung to dry ✓, ice machine ✓
C 47	✓ dish cloths lining equip/food containers - cos, had PIC remove ✓
C 39	✓ uncovered food in Sliding unit (Sushi Area)
C 37	✓ Squeeze bottles w/o labels
C 41	✓ Gaskets on 2 dr sushi reach in very unclean + in disrepair
C 36	✓ No thermometer in Sushi Showcases - cos, PIC added therm ✓
C 41	✓ Fans unclean in wic
P 15	✓ Raw beef stored over produce in wic/ - cos, PIC move ✓
P 15	✓ reach in had raw beef over seafood (Shrimp/Scallops) - cos, PIC re-arranged ✓
C 49	✓ no hood Hoods/Baffles unclean/very greasy ✓
C 38	✓ Gnats in bar area (Fruit Flies)

Person in Charge (Signature) 

Date

Inspector (Signature) Amanda Ruchi

Date 11/5/24