5357 Connecticut Department of Public Health JM EHS-108 Rev. 2/16/23											
Risk Category: 3 Food Establishment I					nspection Report Page 1 of 2						
Establishment type: Permanent Temporary Mobile Other						- Date:	5/12/2	5			
Establishment Moon Star Asian Restaur				Connect	ticar Health	Time In	11:00 AM/F	M Time Out_//	:40 AM/PM		
Address 100 Division St.					H)	LHD	NVHD				
Town/City Ansonia						010. •10-00.00.00	of Inspection:	Routine Pr	e-op		
Permit Holder You zen a Huan a					Reinspection Other D PUBLIC HEALTH INTERVENTIONS						
Risk factors are important pract	lices or procedures identified as the most prevalent con			- 1					ess or injury.		
Mark designated compliance st	atus (IN, OUT, N/A, N/O) for each numbered	item	IN:	=in co	omplia	ance OUT=not	in compliance	N/A=not applicable N/	O=not observed		
P=Priority item Pf=Priority found	dation item C=Core item V=violation type	Mark in	appro	priate	e box f	for COS and/or R	COS=corrected of	n-site during inspection	R=repeat violation		
IN OUT N/A N/O	Supervision	V	cos			N OUT N/A N/O		rom Contamination	V COS R		
	nate Person in charge present,	Pf					ood separated and		P/C 0 0		
	s knowledge and performs duties				16 🔍	The second secon		es: cleaned & sanitized	P/Pf/C O		
	od Protection Manager for Classes 2,	C	0		17 🕥	2) ()		of returned, previously ed, and unsafe food	POO		
3, & 4	Employee Health					Territoria de la constanta de		Control for Safety			
Management	food employee and conditional employee;		Т		18			and temperatures	P/Pf/C O O		
3 (V) () Imminum	responsibilities and reporting	P/Pf	0	기	19 🗸			ocedures for hot holding			
	of restriction and exclusion	Р	0	alt	20 (Proper cooling time		POO		
Written proc	edures for responding to vomiting and				21 (Proper hot holding t		POO		
5 diarrheal eve		Pf	0	7	22 (Proper cold holding		POO		
,	Good Hygienic Practices				23	V O O P	roper date marking	and disposition	P(Pf) W		
6 Proper eatin	g, tasting, drinking, or tobacco products us	se P/C	0	0	24 🤇	ONOT	ime as a public he	alth control: procedures	P/Pf/C O O		
	e from eyes, nose, and mouth	С	0	5	24		nd records		P/PI/C		
Preventing Contamination by Hands					/	Consume	r Advisory				
	and properly washed	P/Pf	0		25 🤇		onsumer advisory pro-	vided: raw/undercooked food	Pf OO		
	d contact with RTE food or a	P/Pf/C	0					ible Population			
pre-approve	d alternative procedure properly followed				26 (- Page 1		prohibited foods not offered			
10 Adequate har	dwashing sinks, properly supplied/accessible	Pf/C	0	2		10000000		and Toxic Substances			
	Approved Source				27 (The state of the s		roved and properly used	d POO		
	ed from approved source	P/Pf/C	-	_	28) () () () () () () () () () (oxic substances p	roperly identified,	P/Pf/C		
	ed at proper temperature	P/Pf	-	의			tored & used	I Down down			
	d condition, safe, and unadulterated	P/Pf	9	쒸			Compliance with va	pproved Procedures			
	cords available: molluscan shellfish , parasite destruction	P/Pf/C	0		29		rocess/ROP criteri		P/Pf/C O		
identification		OD RE	ΤΔΙΙ	PR/	ACTIO	Parameter 1	TOCC33/TOT CITICIT	arriroor rian			
Good	Retail Practices are preventative measures						als, and physical obig	ects into foods.			
THE PARTY OF THE P	ot in compliance V=violation type Mark				-		COS=corrected on-si	The state of the s	R=repeat violation		
	Safe Food and Water						Proper Use of		Y COS, R		
	used where required	Р		5 7	43	In-use utensils	s: properly stored		6 40		
	m approved source	P/Pf/C	0	0	44	Utensils/equipm	nent/linens: properly	stored, dried, & handled	Pf/C O O		
	for specialized processing methods	Pf	0	5	45 ⊂			roperly stored & used	P/C O O		
F	ood Temperature Control				46 ⊂	Gloves used p	properly	1	c 0 0		
Proper cooling me	ethods used; adequate equipment for	Pf/C			1000	,		d Equipment			
temperature contr		1110		2	47		-food contact surfa		P/P(C) 0		
34 O O Plant food proper		Pf	0	2		1 1 2 9	ned, constructed, a		111000		
35 O O Approved thawing					48			maintained and used;	Pf/C O O		
36 Thermometers provided and accurate			0	21				test strips available			
Food Identification					49 (Non-food cont	act surfaces clean		C O O		
37 Food properly labeled; original container					E0	- III		Facilities	Dr. O		
Prevention of Food Contamination							vater available; ade		Pf O O		
38 Insects, rodents, and anir	mais not present	Pf/C	0	위			alled; proper backfl		P/Pf/C O		
39 Contamination prevented during food preparation, storage & display		P/Pf(C)	0				vaste water proper	ted, supplied, & clean	P/Pf/C O O		
40 Personal cleanliness 41 Wiping cloths: properly used and stored		-	0					ed; facilities maintained	Pf/C O O		
			0				ties installed, main		P/P(/C)		
rand and raget											

41 Wiping cloths: properly used and stored

42 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

5 (2/25)

Person in Charge (Printed)

Adequate ventilation and lighting; designated areas used

Natural rubber latex gloves not used per CGS §19a-36f

Violations documented

Priority Item Violations

Priority Foundation Item Violations

Core Item Violations

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.

Inspector (Signature)

Inspector (Printed)

Food Establishment Inspection Report Page 2 of 2

LHD_NVHD		Inspection Report Continuation Shee	Date 5/12/	Date 5/12/25								
Establishment Moon Star Asian Restaurtion Ansonia												
TEMPERATURE OBSERVATIONS												
Raw shr Egg roll Cooked c Freezers	imo 38°F 5 1 38°F hicken 39°F cken 39°F Chicken 38°F Heating		Temp	Item/Location/Process	Temp							
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. Number												
CFF	CFPM: Youzena Huana Exa: 5/29/25											
55C 50m	CFPM: Youzeng Huang Exp: 5/29/25 C Some build-up on baffles of hood system >											
43C Kni	Correct hu 8/12/25											
75C KYIII	3C Knives wedged between preptables > C.O.S removed											
39C F00												
23PF Son												
ma	Mark											
1	Door of chest freezer detenionated > Correct by 8/12/25											
J												
Han	- Handsink V Hot/Cold H20V											
- San	- Sanitizer: Quat - Bucket: 300ppm											
The	- Thermometers - Dry Goods/Cans											
- A)(ergen Not	ice - Res	troom									
			, \	,	′ ′							
Person in Charge (S	Signature)		277	Date 5	12/25							
Inspector (Signature	e) phr/le	iche RS		Date 5/12/	25							