

5357

Risk Category: 3		Food Establishment Inspection Report		Page 1 of 2																																																																																																																																																									
Establishment type: Permanent Temporary Mobile Other		Date: 5/12/25		Time In 11:00 AM/PM Time Out 11:40 AM/PM																																																																																																																																																									
Establishment Moon Star Asian Restaurant		LHD NVHD		Purpose of Inspection: Routine Pre-op																																																																																																																																																									
Address 100 Division St.		Reinspection		Other																																																																																																																																																									
Town/City Ansonia																																																																																																																																																													
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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																																																																																																																																																													
<table border="1"><thead><tr><th>IN</th><th>OUT</th><th>N/A</th><th>N/O</th><th>Supervision</th><th>V</th><th>COS</th><th>R</th></tr></thead><tbody><tr><td><input checked="" type="checkbox"/></td><td><input type="checkbox"/></td><td><input type="checkbox"/></td><td><input type="checkbox"/></td><td>Person/Alternate Person in charge present, demonstrates knowledge and performs duties</td><td>Pf</td><td><input type="checkbox"/></td><td><input type="checkbox"/></td></tr><tr><td><input checked="" type="checkbox"/></td><td><input type="checkbox"/></td><td><input type="checkbox"/></td><td><input type="checkbox"/></td><td>Certified Food Protection Manager for Classes 2, 3, & 4</td><td>C</td><td><input type="checkbox"/></td><td><input type="checkbox"/></td></tr><tr><td colspan="8">Employee Health</td></tr><tr><td><input checked="" type="checkbox"/></td><td><input type="checkbox"/></td><td><input type="checkbox"/></td><td><input type="checkbox"/></td><td>Management, food employee and conditional employee; 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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.																																																																																																																																																													

Violations documented	Date corrections due	#
Priority Item Violations		1
Priority Foundation Item Violations	5/12/25	4
Core Item Violations		1
Risk Factor/Public Health Intervention Violations		
Repeat Risk Factor/Public Health Intervention Violations		
Good Retail Practices Violations		4
Requires Reinspection - check box if you intend to reinspect		

Food Establishment Inspection Report

Page 2 of 2

LHD NVHD

Inspection Report Continuation Sheet

Date 5/12/25

Establishment Moon Star Asian Restaurant Town Ansonia

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Raw shrimp	38°F				
Egg rolls	38°F				
Cooked chicken	39°F				
Fried chicken	39°F				
Cooked chicken	38°F				
Rice → Heating					
Freezers	Frozen				

OBSERVATIONS AND CORRECTIVE ACTIONS

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: Youzeng Huang Exp: 5/29/25
55C	Some build-up on baffles of hood system → Correct by 8/12/25
43C	Knives wedged between prep tables → C.O.S removed
39C	Food in walk-in not covered → C.O.S covered
23PF	Some food product not date-marked → C.O.S marked
47C	Door of chest freezer deteriorated → Correct by 8/12/25
-	Handsink ✓ Hot/Cold H ₂ O ✓
-	Sanitizer: Quat - Bucket: 300ppm ✓
-	Thermometers ✓ - Dry Goods/Cans ✓
-	Allergen Notice ✓ - Restroom ✓

Person in Charge (Signature)

Date

5/12/25

Inspector (Signature)

John Kuck, RS

Date

5/12/25