Connecticut Department of Public Health

2309

	U. Y.:	87		79 247			0						
Risk Category: 3 Food Establishment Inspection Report Page 1 of 2													
Establishment type: Permanent Temporary Mobile Other		Date:	18/25										
Establishment Outback Steakhouse		teeding Co.	necticut Health	Time In	1:35	M/PM Time Out 12	: 30 AM/PM						
Address 698 Bridgeport Ave.				LHD	VVHD)							
Town/City Shelton				Purpose of	Purpose of Inspection: Routine Pre-op								
Permit Holder Kelly Lefferts	C	onnecticut I of Public	Department Health	Reinspecti	Reinspection Other								
FOODBORNE ILLNESS RISK FA													
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													
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it				NAME OF TAXABLE PARTY.	A STATE OF THE PARTY OF THE PAR		=not observed						
P=Priority item Pf=Priority foundation item C=Core item V=violation type	Mark ir	cos R				ed on-site during inspection I on from Contamination	v cos R						
IN OUT N/A N/O Supervision Person/Alternate Person in charge present,	V	COS R	15 V	OUT N/A N/O	The state of the s	and protected	P/C O O						
demonstrates knowledge and performs duties	Pf	00	16			irfaces: cleaned & sanitized	P/Pf/C O						
2 Certified Food Protection Manager for Classes 2,	С		17	D		on of returned, previously	POO						
5, & 4			11/10	SE		tioned, and unsafe food	PIOP						
Employee Health Management, food employee and conditional employee;	_		18		Charles of the Control of the Control of	ture Control for Safety time and temperatures	P/Pf/C O O						
knowledge, responsibilities and reporting	P/Pf	00	19			g procedures for hot holding	P 0 0						
4 Proper use of restriction and exclusion	P	00				ime and temperatures	P 0 0						
Written procedures for responding to vomiting and			21 🕖			ng temperatures	POO						
diarrheal events	Pf	00	22 🕥			ding temperatures	POO						
Good Hygienic Practices			23			rking and disposition	P/Pf O O						
Proper eating, tasting, drinking, or tobacco products us			240			c health control: procedures	P/Pf/C						
7 V No discharge from eyes, nose, and mouth	С	00		ar	nd records	mar Advisant							
Preventing Contamination by Hands 8 Hands clean and properly washed	P/Pf	00	25	0000		mer Advisory provided: raw/undercooked food	Pf OO						
No hare hand contact with RTE food or a			25			ceptible Population	11100						
pre-approved alternative procedure properly followed	P/Pf/C	00	26	O O Pa		used; prohibited foods not offered	P/C O O						
10 S Adequate handwashing sinks, properly supplied/accessible	Pf/C	00		Food	/Color Additiv	ves and Toxic Substances							
Approved Source			27 🔾	○ ✓ Fo	ood additives:	approved and properly used	POO						
11 C Food obtained from approved source	P/Pf/C		1 28 6 2			es properly identified,	P/Pf/C						
12 Food received at proper temperature	P/Pf	-		st	ored & used		1,1,10						
Food in good condition, safe, and unadulterated Required records available: molluscan shellfish	P/Pf	00				th Approved Procedures n variance/specialized							
identification, parasite destruction	P/Pf/C	00	29			iteria/HACCP Plan	P/Pf/C						
	OD RE	TAIL P	RACTICE	THE REAL PROPERTY.									
Good Retail Practices are preventative measures to					ls, and physical	objects into foods.							
	n appro	-	x for COS	and/or R C	OS=corrected of	on-site during inspection	R=repeat violation						
OUT N/A N/O Safe Food and Water	٧	COS R				e of Utensils	V COS R						
30 Pasteurized eggs used where required 31 Water and ice from approved source	P P/Pf/C	00		In-use utensils:		erly stored, dried, & handled	C O O						
32 Variance obtained for specialized processing methods	Pf	00				es: properly stored & used	P/C 0 0						
Food Temperature Control	1923		1	Gloves used pr		o. proporty diaroa a acca	c 00						
Proper cooling methods used: adequate equipment for	DUC				Utensils	and Equipment							
temperature control	Pf/C	00	17	TO SECTION SECTIONS OF SECTIONS		urfaces cleanable,	P/Pf/C O O						
34 O Plant food properly cooked for hot holding	Pf	00		properly design			171 110						
35 O Approved thawing methods used		00				lled, maintained and used;	Pf/C O						
36 Thermometers provided and accurate Food Identification	Pf/C	00		Non-food conta		and test strips available	c 00						
37 Food properly labeled; original container	Pf/C	00		INOTI-TOOU COTILE		ical Facilities	0 0						
Prevention of Food Contamination	11110	1010		Hot and cold w		adequate pressure	Pf OO						
38 Insects, rodents, and animals not present	Pf/C	00		Plumbing insta			P/Pf/C O						
39 Contamination prevented during food preparation, storage & display	P/Pf/C			Sewage and w			P/Pf/C O						
40 Personal cleanliness	Pf/C					tructed, supplied, & clean	Pf/C O						
41 Wiping cloths: properly used and stored 42 Washing fruits and vegetables	C	00				sposed; facilities maintained	C O O						
42 Vvasning fruits and vegetables	P/PI/C	1010				naintained, and clean hting; designated areas used	C 0 0						
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is av	ailable.				ot used per CGS §19a-36f	101010						
1/201/4 11	DI	100		ons documente		Date corrections due	#						
Person in Charge (Signature) / Date /	5/0	5		Item Violations		-	1						
Demonis Cham (Drinted)	(Foundation Iter	m Violations	~							
Person in Charge (Printed)	4			em Violations	alth Intervention	n Violations	_						
Inspector (Signature) 70/10/10/10/10/10/10/10/10/10/10/10/10/10		Risk Factor/Public Health Intervention Violations Repeat Risk Factor/Public Health Intervention Violations											
T M	Good R	Good Retail Practices Violations											
Inspector (Printed) Unit March 1997 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	Direct	or of He	alth, not la	ater than forty-	eight hours a	fter issuance of such order							

Food Establishment Inspection Report Page 2 of 2

LHD	IVHD		Inspection Report Continuation She	eet	Date	1025						
Establishment Outback Steakhouse Town Shelton												
TEMPERATURE OBSERVATIONS												
-	/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp						
	ed tomato	36°F	Pasta	39°F								
Slice	ced cheese	39°F	Chicken tenders	37°F								
Rai	w chicken	37°F	Cooked mushroom	158°F								
	me rib	40°F	Mushroom soup	140°F								
1-	ce	35°F	Freezers	Frozen								
	eololed cheese		11 00 2013	1020								
	AND ADDRESS OF THE PARTY OF THE	2 6° E										
210	eak	36°F										
Chi	cken wings		SERVATIONS AND CORREC	TIVE ACTION	16							
	Violations cited in this		e corrected within the time frames belo			e food code.						
Item	Tiolations sites in tills		The state of the s	., 30 0.3104 111								
Number												
	CEDM. 7	2800107	Delucia Exp:	1/24/2	5							
		MITCS	ververa exp.	1/2/1/2								
_	Handeinh.	SL- al	Red Hot/Cold	H. OV								
	Hanasınık.	STOCI	xca 1191/ C019	112	25							
	- Sanitizer: Lactic Acid Test Strips											
	Janitizer	· Lac	CLIC /ICIO	1051 3	11193							
					1.1							
	Did M 1: 1 DI 1 - 1 - 100° EV											
	- Dish Machine: Plate temp: 160°F											
			1									
	T1- 010100 000	01 000	- Date	e- M- 1								
	- Thermometers - Date-Marking											
	, , , ,				1.1							
_	- Gloves/ Handwashing - Consumer Advisory											
	9/											
	Box Aces	V	Dish Machine	: Chla	sine-5000m							
	Dui /IICA		VISTI / 19(CI)IIIC	. 011101	THE STATE OF							
	David		1.7	1	Jairely							
	Restroom		Very wel	1 mair	nrunco							
					<u> </u>							
		-//)	1						
Person in	Charge (Signature)	ff 1) lilly		Date // 8	125						
Inspector	(Signature)	1/h	Willem		Date 1/3	125						