Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

Risk Category: Food Estab	egory: 5 Food Establishment Inspection Report Page 1 of 2										
	Inspection Report Page 1 of										
Establishment type: Permanent Temporary Mobile Other			Date: 8 14 1								
Establishment Julbau Stanchouse			Time In AM/PM Time Out AM/P								
Address 698 Bridgepur and	LHD NUTY										
Town/City Sheltan # 2309			Purpose of Inspection: Routine Pre-op								
Permit Holder Connecticut E of Public			epartment 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		1									
IN OUT N/A N/O Supervision	V	COS R	III Joi MA III J								
Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	00	15 Food separated and protected P/C 16 Food-contact surfaces: cleaned & sanitized P/Pf/C 17 Food-contact surfaces: cleaned & sanitized P/Pf/C 18 Food-contact surfaces: cleaned & sanitized P/Pf/C 19 Food-contact surfaces: cl								
Certified Food Protection Manager for Classes 2		Common Common	Proper disposition of returned previously								
2 3, & 4	С	00	served, reconditioned, and unsafe food								
Employee Health	Time/Temperature Control for Safety										
Management, food employee and conditional employee;	P/Pf	00	18 Proper cooking time and temperatures P/Pf/C O								
knowledge, responsibilities and reporting	20000000	1000	19 O Proper reheating procedures for hot holding P								
Proper use of restriction and exclusion	P	00									
Written procedures for responding to vomiting and	Pf	00	21 Proper hot holding temperatures P								
diarrheal events Good Hygienic Practices			22 Proper cold holding temperatures P C 23 Proper date marking and disposition P/Pf C								
6 Proper eating, tasting, drinking, or tobacco products us	e P/C	Tolo	Time as a public health control: procedures								
7 No discharge from eyes, nose, and mouth	C	00									
Preventing Contamination by Hands			Consumer Advisory								
8 Hands clean and properly washed	P/Pf	00	25 Consumer advisory provided: raw/undercooked food Pf O								
9 No bare hand contact with RTE food or a	P/Pf/C	00	Highly Susceptible Population								
pre-approved alternative procedure properly followed			Pasteurized foods used; prohibited foods not offered P/C C								
Adequate handwashing sinks, properly supplied/accessible	Pf/C	100	/								
Approved Source	DIDUO		27 Pool additives: approved and properly used P								
Food obtained from approved source Food obtained from approved source Food received at proper temperature	P/Pf/C P/Pf	00									
13 Food in good condition, safe, and unadulterated	P/Pf		TOTAL STATE OF THE								
Required records available: molluscan shellfish			Compliance with variance/specialized								
identification, parasite destruction	P/Pf/C	00	process/ROP criteria/HACCP Plan								
GOOD RETAIL PRACTICES											
			dition of pathogens, chemicals, and physical objects into foods.								
			ox for COS and/or R COS=corrected on-site during inspection R=repeat violati								
OUT N/A N/O Safe Food and Water	V P	COS R									
30 Pasteurized eggs used where required Water and ice from approved source	P/Pf/C		in dec distribute property states								
32 O Variance obtained for specialized processing methods	Pf	00									
Food Temperature Control			46 Gloves used properly C								
Proper cooling methods used; adequate equipment for	Pf/C		Utensils and Equipment								
temperature control	PI/C	00	Food and non-food contact surfaces cleanable,								
34 O Plant food properly cooked for hot holding	Pf	00	properly designed, constructed, and used								
35 O Approved thawing methods used		00									
Thermometers provided and accurate	Pf/C	00									
Food Identification 37 Food properly labeled; original container	Df/C	00									
Prevention of Food Contamination	FIIC	1010	50 Hot and cold water available; adequate pressure								
38 Insects, rodents, and animals not present	Pf/C	1010									
39 Contamination prevented during food preparation, storage & display		00									
40 Personal cleanliness	Pf/C										
41 Wiping cloths: properly used and stored	С	00									
42 Washing fruits and vegetables	P/Pf/C	00									
Permit Holder shall notify customers that a copy of the most recent inspection report is available. Solution Solutio											
Person in Charge (Signature) Date ON 16/125 Violations documented Date corrections due # Priority Item Violations											
Person in Charge (Printed) Zanta Nicholon , Priority Foundation Item Violations Core Item Violations											
Risk Factor/Public Health Intervention Violations											
Inspector (Signature) Date	Repeat Risk Factor/Public Health Intervention Violations										
Good Retail Practices Violations -											
Inspector (Printed) DUNCH DULLUCION 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.											

Mbs 36.5

Mathedpot 38.0

Shrings.0

Shrings

NAME OF E	STABLISHMENT	uchur	TOWN	tar.	DATE OF I	NSPECTION 121	
INSPECTION FORM #	100		1 8 000	REMARKS	s		
	al	rundu	ush sto	Med			
	¥.	Sanit a	's stapi	avail.			
	¥	grol a	late-ma	ered avail. Virg posted			
	1	arry	n postu	poster	,		
		<i></i>		<i>'</i>			
			·····				
						 	
							
					· -		
				<u>-</u>			
							
INITIAL (IN	SPECTOR)	gr	>	INITIAL (PI	ERSON IN CHARGE)	ZN	

Distribution: 1st - White - Health Department 2nd - Yellow - Owner/Manager