

Meryn Lucas
2/18/24

Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

Risk Category: <u>3</u>		Food Establishment Inspection Report		Page 1 of <u>2</u>	
Establishment type: <u>Permanent</u> Temporary Mobile Other			Date: <u>10/16/24</u>		
Establishment <u>Lancho's Mexican Grill</u>			Time In <u>3:00</u> AM/PM Time Out <u>4:00</u> AM/PM		
Address <u>14 Bridgeport Avenue</u>			LHD <u>MLTP</u>		
Town/City <u>Shelton CT 06482</u>			Purpose of Inspection: <u>Routine</u> Pre-op		
Permit Holder			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	V	COS	R	IN	OUT	N/A	N/O	V	COS	R
Supervision													
1				Pf			15						
Person/Alternate Person in charge present, demonstrates knowledge and performs duties							Food separated and protected						
2				C			16						
Certified Food Protection Manager for Classes 2, 3, & 4							Food-contact surfaces: cleaned & sanitized						
Employee Health							Proper disposition of returned, previously served, reconditioned, and unsafe food						
3				P/Pf			17						
Management, food employee and conditional employee; knowledge, responsibilities and reporting							Time/Temperature Control for Safety						
4				P			18						
Proper use of restriction and exclusion							Proper cooking time and temperatures						
5				Pf			19						
Written procedures for responding to vomiting and diarrheal events							Proper reheating procedures for hot holding						
Good Hygienic Practices							Proper cooling time and temperatures						
6				P/C			20						
Proper eating, tasting, drinking, or tobacco products use							Proper hot holding temperatures						
7				C			21						
No discharge from eyes, nose, and mouth							Proper cold holding temperatures						
Preventing Contamination by Hands							Proper date marking and disposition						
8				P/Pf			22						
Hands clean and properly washed							Time as a public health control: procedures and records						
9				P/Pf/C			23						
No bare hand contact with RTE food or a pre-approved alternative procedure properly followed							Consumer Advisory						
10				Pf/C			24						
Adequate handwashing sinks, properly supplied/accessible							Consumer advisory provided: raw/undercooked food						
Approved Source							Highly Susceptible Population						
11				P/Pf/C			25						
Food obtained from approved source							Pasteurized foods used; prohibited foods not offered						
12				P/Pf			26						
Food received at proper temperature							Food/Color Additives and Toxic Substances						
13				P/Pf			27						
Food in good condition, safe, and unadulterated							Food additives: approved and properly used						
14				P/Pf/C			28						
Required records available: molluscan shellfish identification, parasite destruction							Toxic substances properly identified, stored & used						
GOOD RETAIL PRACTICES							Conformance with Approved Procedures						
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	V	COS	R	OUT	N/A	N/O	V	COS	R		
Safe Food and Water						Proper Use of Utensils							
30			P			43							
Pasteurized eggs used where required						In-use utensils: properly stored							
31			P/Pf/C			44							
Water and ice from approved source						Utensils/equipment/linens: properly stored, dried, & handled							
32			Pf			45							
Variance obtained for specialized processing methods						Single-use/single-service articles: properly stored & used							
Food Temperature Control						Gloves used properly							
33			Pf/C			Utensils and Equipment							
Proper cooling methods used; adequate equipment for temperature control						Food and non-food contact surfaces cleanable, properly designed, constructed, and used							
34			Pf			Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available							
35			Pf/C			Non-food contact surfaces clean							
36			Pf/C			Physical Facilities							
Thermometers provided and accurate						Hot and cold water available; adequate pressure							
Food Identification						Plumbing installed; proper backflow devices							
37			Pf/C			Sewage and waste water properly disposed							
Food properly labeled; original container						Toilet facilities: properly constructed, supplied, & clean							
Prevention of Food Contamination						Garbage and refuse properly disposed; facilities maintained							
38			Pf/C			Physical facilities installed, maintained, and clean							
Insects, rodents, and animals not present						Adequate ventilation and lighting; designated areas used							
39			P/Pf/C			Natural rubber latex gloves not used per CGS §19a-36f							
Contamination prevented during food preparation, storage & display						Violations documented							
40			Pf/C			Date corrections due							
Personal cleanliness						#							
41			C			Priority Item Violations							
Wiping cloths: properly used and stored						Priority Foundation Item Violations							
42			P/Pf/C			Core Item Violations							
Washing fruits and vegetables						Risk Factor/Public Health Intervention Violations							
Violations documented						Repeat Risk Factor/Public Health Intervention Violations							
Date corrections due						Good Retail Practices Violations							
#						Requires Reinspection - check box if you intend to reinspect							
Person in Charge (Signature) <u>Meryn Lucas</u> Date <u>10/16/24</u>						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.							
Person in Charge (Printed) <u>MERYN LUCAS</u>													
Inspector (Signature) <u>Glenda Buchanan</u> Date <u>10/16/24</u>													
Inspector (Printed) <u>Glenda Buchanan</u>													



INSPECTION REPORT
FOOD SERVICE ESTABLISHMENTS
CONTINUATION SHEET

STATE OF CONNECTICUT
DEPARTMENT OF PUBLIC HEALTH

NAME OF ESTABLISHMENT		TOWN	DATE OF INSPECTION
Pancheros Mex Grill		Shelton	10/16/24
INSPECTION FORM #	REMARKS		
1484	interior of ice machine unclear (LOS)		
430	handle of soap buried in beans (LOS)		
300	thermometer probe placed in cooler (LOS)		
	* handwipes stocked & soap, paper towels, & gloves, hot water		
	& paper cooling observed		
	* sanitizing strips ready avail. for sanitizer -		
	* found state DPH allergen awareness poster to		
	CFR - posted on-site		
	* all food date-marked labeled		
INITIAL (INSPECTOR)	INITIAL (PERSON IN CHARGE)		
gjb	ML		