

Climate Apiano  
8/9/25

Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

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Risk Category: 3		Food Establishment Inspection Report		Page 1 of 2	
Establishment type: Permanent Temporary Mobile Other		Date: 3/6/25		Time In 2:00 AM/PM Time Out 2:35 AM/PM	
Establishment Parker Eatery #5054		LHD NUKH		Purpose of Inspection: Routine Pre-op	
Address 702 River Rd		Reinspection		Other	
Town/City Shelton					
Permit Holder					
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>					
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		Supervision		V COS R	
1		Person/Alternate Person in charge present, demonstrates knowledge and performs duties		Pf	
2		Certified Food Protection Manager for Classes 2, 3, & 4		C	
IN OUT N/A N/O		Employee Health		V COS R	
3		Management, food employee and conditional employee; knowledge, responsibilities and reporting		P/Pf	
4		Proper use of restriction and exclusion		P	
5		Written procedures for responding to vomiting and diarrheal events		Pf	
IN OUT N/A N/O		Good Hygienic Practices		V COS R	
6		Proper eating, tasting, drinking, or tobacco products use		P/C	
7		No discharge from eyes, nose, and mouth		C	
IN OUT N/A N/O		Preventing Contamination by Hands		V COS R	
8		Hands clean and properly washed		P/Pf	
9		No bare hand contact with RTE food or a pre-approved alternative procedure properly followed		P/Pf/C	
10		Adequate handwashing sinks, properly supplied/accessible		P/C	
IN OUT N/A N/O		Approved Source		V COS R	
11		Food obtained from approved source		P/Pf/C	
12		Food received at proper temperature		P/Pf	
13		Food in good condition, safe, and unadulterated		P/Pf	
14		Required records available: molluscan shellfish identification, parasite destruction		P/Pf/C	
IN OUT N/A N/O		Protection from Contamination		V COS R	
15		Food separated and protected		P/C	
16		Food-contact surfaces: cleaned & sanitized		P/Pf/C	
17		Proper disposition of returned, previously served, reconditioned, and unsafe food		P	
IN OUT N/A N/O		Time/Temperature Control for Safety		V COS R	
18		Proper cooking time and temperatures		P/Pf/C	
19		Proper reheating procedures for hot holding		P	
20		Proper cooling time and temperatures		P	
21		Proper hot holding temperatures		P	
22		Proper cold holding temperatures		P	
23		Proper date marking and disposition		P/Pf	
24		Time as a public health control: procedures and records		P/Pf/C	
IN OUT N/A N/O		Consumer Advisory		V COS R	
25		Consumer advisory provided: raw/undercooked food		Pf	
IN OUT N/A N/O		Highly Susceptible Population		V COS R	
26		Pasteurized foods used; prohibited foods not offered		P/C	
IN OUT N/A N/O		Food/Color Additives and Toxic Substances		V COS R	
27		Food additives: approved and properly used		P	
28		Toxic substances properly identified, stored & used		P/Pf/C	
IN OUT N/A N/O		Conformance with Approved Procedures		V COS R	
29		Compliance with variance/specialized process/ROP criteria/HACCP Plan		P/Pf/C	
<b>GOOD RETAIL PRACTICES</b>					
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		Safe Food and Water		V COS R	
30		Pasteurized eggs used where required		P	
31		Water and ice from approved source		P/Pf/C	
32		Variance obtained for specialized processing methods		Pf	
IN OUT N/A N/O		Food Temperature Control		V COS R	
33		Proper cooling methods used; adequate equipment for temperature control		Pf/C	
34		Plant food properly cooked for hot holding		Pf	
35		Approved thawing methods used		Pf/C	
36		Thermometers provided and accurate		Pf/C	
IN OUT N/A N/O		Food Identification		V COS R	
37		Food properly labeled; original container		P/C	
IN OUT N/A N/O		Prevention of Food Contamination		V COS R	
38		Insects, rodents, and animals not present		Pf/C	
39		Contamination prevented during food preparation, storage & display		P/Pf/C	
40		Personal cleanliness		Pf/C	
41		Wiping cloths: properly used and stored		C	
42		Washing fruits and vegetables		P/Pf/C	
IN OUT N/A N/O		Proper Use of Utensils		V COS R	
43		In-use utensils: properly stored		C	
44		Utensils/equipment/linens: properly stored, dried, & handled		P/C	
45		Single-use/single-service articles: properly stored & used		P/C	
46		Gloves used properly		C	
IN OUT N/A N/O		Utensils and Equipment		V COS R	
47		Food and non-food contact surfaces cleanable, properly designed, constructed, and used		P/Pf/C	
48		Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available		Pf/C	
49		Non-food contact surfaces clean		C	
IN OUT N/A N/O		Physical Facilities		V COS R	
50		Hot and cold water available; adequate pressure		Pf	
51		Plumbing installed; proper backflow devices		P/Pf/C	
52		Sewage and waste water properly disposed		P/Pf/C	
53		Toilet facilities: properly constructed, supplied, & clean		Pf/C	
54		Garbage and refuse properly disposed; facilities maintained		P	
55		Physical facilities installed, maintained, and clean		P/Pf/C	
56		Adequate ventilation and lighting; designated areas used		C	
57		Natural rubber latex gloves not used per CGS §19a-36f		C	
Permit Holder shall notify customers that a copy of the most recent inspection report is available.					
Person in Charge (Signature) [Signature]		Date 3/6/25		Violations documented	
Person in Charge (Printed) Justin Lindwall				Date corrections due	
Inspector (Signature) [Signature]		Date 3/6/25		#	
Inspector (Printed) Glenda Brunner				Priority Item Violations	
				Priority Foundation Item Violations	
				Core Item Violations	
				Risk Factor/Public Health Intervention Violations	
				Repeat 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.					



Cudislaw 38.5    Sfeak. 38.0    marked pot.  
 tomatoes 38.5    calamari 39.0    chili  
 meatloaf 37.0    raw ham 39.0  
 pasta 39.0    ranch 39.0  
 clams 39.0  
 pico 38.5



INSPECTION REPORT  
 FOOD SERVICE ESTABLISHMENTS  
 CONTINUATION SHEET

STATE OF CONNECTICUT  
 DEPARTMENT OF PUBLIC HEALTH

NAME OF ESTABLISHMENT <i>Parker Eatery</i>		TOWN <i>Shelton</i>	DATE OF INSPECTION <i>3/6/25</i>
INSPECTION FORM #	REMARKS		
<i>37C</i>	<i>spices out of the original container; not labeled</i>		
<i>*49PF</i>	<i>unclean, dusty wiperater fan in w/c</i>		
<i>23PF</i>	<i>date markings of RTE/TTC foods not being put done for all food products. (LOS)</i>		
<i>43C</i>	<i>handle of soup buried in floor (LOS)</i>		
<i>47C</i>	<i>non-food grade container used to store food</i>		
<i>*11PF</i>	<i>unclean, dusty ceilings throughout / missing cables, 14s near w/c/w/f</i>		
<i>10PF</i>	<i>missing signage, soap, paper towels, at hand sink at bar (LOS)</i>		
	<i>* proper training observed</i>		
	<i>* proper clothing</i>		
	<i>* handwash stations in kitchen all stocked -</i>		
	<i>* gave food allergen poster and log-in sheet to manager on-site</i>		
INITIAL (INSPECTOR)	INITIAL (PERSON IN CHARGE)		
<i>gmb</i>	<i>JL</i>		