


Dir. Go Ferraz  
2/23/27

# Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

Risk Category: <u>3</u>		<b>Food Establishment Inspection Report</b>		Page 1 of <u>2</u>	
Establishment type: <u>Permanent</u> Temporary Mobile Other			Date: <u>5/13/25</u>		
Establishment <u>Plant #133a #5289</u>			Time In <u>4:15</u> AM/PM Time Out <u>4:45</u> AM/PM		
Address <u>350 Bridgeport Avenue</u>			LHD <u>MHD</u>		
Town/City <u>Shelton, CT</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													
Supervision						Protection from Contamination							
IN	OUT	N/A	N/O	V	COS	R	IN	OUT	N/A	N/O	V	COS	R
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>						<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>					
1							15						
							16						
2							17						
							18						
							19						
3							20						
4							21						
5							22						
							23						
							24						
Employee Health						Time/Temperature Control for Safety							
3							18						
4							19						
5							20						
							21						
							22						
Good Hygienic Practices						Food/Color Additives and Toxic Substances							
6							27						
7							28						
							29						
Preventing Contamination by Hands						Consumer Advisory							
8							25						
9							26						
10													
Approved Source						Highly Susceptible Population							
11							27						
12							28						
13							29						
14													
GOOD RETAIL PRACTICES													
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													
Safe Food and Water						Proper Use of Utensils							
OUT	N/A	N/O	V	COS	R	OUT	N/A	N/O	V	COS	R		
30						43							
31						44							
32						45							
						46							
Food Temperature Control						Utensils and Equipment							
33						47							
34						48							
35						49							
36													
Food Identification						Physical Facilities							
37						50							
						51							
Prevention of Food Contamination						Violations documented							
38						Priority Item Violations	Date corrections due	#					
39						Priority Foundation Item Violations							
40						Core Item Violations							
41						Risk Factor/Public Health Intervention Violations							
42						Repeat Risk Factor/Public Health Intervention Violations							
						Good Retail Practices Violations							
						Requires Reinspection - check box if you intend to reinspect							

Person in Charge (Signature) [Signature] Date 05/13/2025

Person in Charge (Printed) Diego Ferraz

Inspector (Signature) [Signature] Date 5/13/25

Inspector (Printed) Glenda Buehner

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.



Sausage 38.3    raw burger 38.3    sliced ham 39.0  
 meatball 38.5    shrimp 38.0    mushroom 39.0  
 bun 39.0    pasta 39.0    meatballs/sauce 1.05  
 sauce 39.5    ranchian 37.5    ranch chicken 37.3  
 chicken 38.0    chicken wings 37.0



INSPECTION REPORT  
 FOOD SERVICE ESTABLISHMENTS  
 CONTINUATION SHEET

STATE OF CONNECTICUT  
 DEPARTMENT OF PUBLIC HEALTH

NAME OF ESTABLISHMENT <u>Planet Pizza</u>		TOWN <u>Shelton</u>	DATE OF INSPECTION <u>5/13/25</u>
INSPECTION FORM #	REMARKS		
10C	missing handwash signage on several sinks		
10Pf	utensils stored in handwash sink (ws)		
23Pf	date-marking of RTE/TCS foods not being done		
36C	missing thermometer / poorly placed thermometer in cooler		
5TC	unclean, dusty walls / ceiling <del>area</del> in kitchen		
1Pf	allergen poster / training log not posted (ws)		
	* hand sanitizer spread & soap paper towels * sanitizing strips avail. for sanitizer * went am date-marking		
INITIAL (INSPECTOR)	INITIAL (PERSON IN CHARGE)		

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

DCF