

5289

Connecticut Department of Public Health

Risk Category: 3 Food Establishment Inspection Report Page 1 of 2

Establishment type: Permanent Temporary Mobile Other Date: 11/4/25
Establishment: Planet Pizza Time In: 10:30 AM/PM Time Out: 11:00 AM/PM
Address: 350 Bridgeport Ave LHD: NVHD
Town/City: Shelton Purpose of Inspection: Routine Pre-op
Permit Holder: MD Pizza of Shelton 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

Table with columns for item number, compliance status (IN, OUT, N/A, N/O), violation type (V, COS, R), and description of risk factors and interventions.

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

Table with columns for item number, compliance status (OUT, N/A, N/O), violation type (V, COS, R), and description of good retail practices.

Permit Holder shall notify customers that a copy of the most recent inspection report is available.

Person in Charge (Signature) Date
Person in Charge (Printed)
Inspector (Signature) Amanda Richin Date 11/4/25
Inspector (Printed) Amanda Richin

Table with columns: Violations documented, Date corrections due, #. Includes counts for Priority Item, Priority Foundation Item, Core Item, Risk Factor, Repeat Risk Factor, Good Retail Practices, and Reinspection requirements.

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.

Food Establishment Inspection Report

LHD NVHD

Inspection Report Continuation Sheet

Date 11/4/25

Establishment Planet Pizza

Town Shelton

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Empanada	37°F	2dr Pepsi		WIC (putting away delivery)	45°F
Sausage	41°F	-Chicken noodle	38°F	-carrots	38°F
Bm/reach		-Sausage	38°F	-Sauce	38°F
- mushrooms/tomatoes	38°F	WIF	-8°F	-Tuna salad	38°F
Salad station	39°F	Sauce - HH	176°F	-cheese	41°F
- cucumbers	38°F			-meatballs	41°F
- Blue cheese	41°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code.
	<u>2/23/21</u>
CFPM	<p>Die Go Ferraz ✓</p> <p>Handsink - Stocked ✓, Hot H₂O ✓, Signage ✓</p> <p>Sanitizer - Chlorine 50-100ppm ✓</p> <p>To go items ✓, Restroom ✓, microwave ✓, Allergen poster ✓ & on menu ✓</p> <p>Cah opener ✓, mop sink ✓, datemarking ✓</p> <p>* Pepsi machine out of order, 2 door True unit NIUSE</p> <p>Dry Storage ✓, vinyl gloves ✓</p> <p>TO-go inverted/protected ✓, Training log ✓</p>
C 55	unclean/dusty ceilings + ceiling vents
PT 10	HW sink blocked @ cookline due to bucket stored in it - CAS
C 36	missing / poorly placed thermometer in cold hold units

Person in Charge (Signature)

Date

Inspector (Signature)

Date 11/4/25