


Cesar Trujillo
5/13/24

Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

Risk Category: 3		Food Establishment Inspection Report		Page 1 of 2	
Establishment type: Permanent Temporary Mobile Other			Date: 10/3/24		
Establishment: Porkys #739			Time In: 4:00 AM/PM Time Out: 4:35 AM/PM		
Address: 50 Center St.			LHD: NVH		
Town/City: Shelton			Purpose of Inspection: Routine 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						Time/Temperature Control for Safety																
IN	OUT	N/A	N/O	V	COS	R	IN	OUT	N/A	N/O	V	COS	R	IN	OUT	N/A	N/O	V	COS	R								
1							15							18														
Person/Alternate Person in charge present, demonstrates knowledge and performs duties						Pf							Food separated and protected						P/C									
2							16							Food-contact surfaces: cleaned & sanitized						P/C								
Certified Food Protection Manager for Classes 2, 3, & 4						C							17							Proper disposition of returned, previously served, reconditioned, and unsafe food						P		
Employee Health						Consumer Advisory						Highly Susceptible Population																
3							25							26														
Management, food employee and conditional employee; knowledge, responsibilities and reporting						P/Pf							Consumer advisory provided: raw/undercooked food						Pf									
4							26							Pasteurized foods used; prohibited foods not offered						P/C								
Proper use of restriction and exclusion						P							Food/Color Additives and Toxic Substances															
5							27							Food additives: approved and properly used						P								
Written procedures for responding to vomiting and diarrheal events						Pf							28							Toxic substances properly identified, stored & used						P/Pf/C		
Good Hygienic Practices						Conformance with Approved Procedures																						
6							29							Compliance with variance/specialized process/ROP criteria/HACCP Plan						P/Pf/C								
7																												
Proper eating, tasting, drinking, or tobacco products use						P/C																						
No discharge from eyes, nose, and mouth						C																						
Preventing Contamination by Hands																												
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						Pf/C																						
Approved Source																												
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																						

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						Utensils and Equipment														
OUT	N/A	N/O	V	COS	R	OUT	N/A	N/O	V	COS	R	OUT	N/A	N/O	V	COS	R									
30						43						47														
Pasteurized eggs used where required						P						Food and non-food contact surfaces cleanable, properly designed, constructed, and used						P/Pf/C								
31						44						48						Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available						Pf/C		
Water and ice from approved source						P/Pf/C						49						Non-food contact surfaces clean						C		
32						45						Physical Facilities														
Variance obtained for specialized processing methods						Pf						50						Hot and cold water available; adequate pressure						Pf		
Food Temperature Control						Physical Facilities																				
33						51						Plumbing installed; proper backflow devices						P/Pf/C								
Proper cooling methods used; adequate equipment for temperature control						Pf/C						52						Sewage and waste water properly disposed						P/Pf/C		
34						53						Toilet facilities: properly constructed, supplied, & clean						Pf/C								
Plant food properly cooked for hot holding						Pf						54						Garbage and refuse properly disposed; facilities maintained						C		
35						55						Physical facilities installed, maintained, and clean						P/Pf/C								
Approved thawing methods used						Pf/C						56						Adequate ventilation and lighting; designated areas used						C		
36																		Natural rubber latex gloves not used per CGS §19a-36f								
Thermometers provided and accurate						Pf/C																				
Food Identification																										
37																										
Food properly labeled; original container						Pf/C																				
Prevention of Food Contamination																										
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																				

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

Person in Charge (Signature) Michael Manzo Date 10/3/2024		Violations documented		Date corrections due		#	
Person in Charge (Printed) Michael Manzo		Priority Item Violations		10/4/24		1	
Inspector (Signature) Gloria Buenavista Date 10/3/24		Priority Foundation Item Violations					
Inspector (Printed) Gloria Buenavista		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.



STATE OF CONNECTICUT
DEPARTMENT OF PUBLIC HEALTH

INSPECTION REPORT
FOOD SERVICE ESTABLISHMENTS
CONTINUATION SHEET

NAME OF ESTABLISHMENT <i>forkey's</i>		TOWN <i>Shelton</i>	DATE OF INSPECTION <i>10/3/24</i>
INSPECTION FORM #	REMARKS		
<i>UAF</i>	<i>under interior of cold holding units</i>		
<i>UGC</i>	<i>under exterior of equipment</i>		
<i>3JC</i>	<i>missins allergen signage</i>		
<i>37C</i>	<i>Spices out of original container not labeled</i>		
<i>57C</i>	<i>under floors under equipment</i>		
<i>57C</i>	<i>under walls behind equipment</i>		
<i>2C</i>	<i>CFRM on-site, but cca. expired (class retraining schedule)</i>		
	<i>* handwash sinks stocked soap, paper towels, dry rack</i>		
	<i>* sanitizer strips available - seen at 11:00am</i>		
	<i>* State DPH allergen awareness poster posted</i>		
	<i>* Discussed date marking RTE ITLC foods</i>		
INITIAL (INSPECTOR)	INITIAL (PERSON IN CHARGE)		

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