

Connecticut Department of Public Health

| | | | | | | | | - |
|--|---------|-----------|-------------|---|--|--|---|--------------------|
| Risk Category: 3 Food Establishment Inspection Report Page 1 of 3 | | | | | | | | |
| Establishment type: Permanent Temporary Mobile Other | | | | | Date: 3 | 3/10/25 | | |
| Establishment Shelfon Kitchen | | 1 septim | g Conne | cticut Healing | Time In_ | 130 | .M/PM) Time Out_ | OS AMIPM |
| Address SOO A HOWE AVE | | | D | H) | LHD | 30 | | |
| Town/City SMELLON | | | | | Purpose | of Inspection: | Routine Pre | e-op |
| 0.01.0 | C | onnection | cut Dep | partment | Reinspec | tion | Other | |
| Permit Holder FOODBORNE ILLNESS RISK FA | ACTO | | | | | | | |
| Risk factors are important practices or procedures identified as the most prevalent control | | | | | | | | ss or injury. |
| Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it | | | 0110 | compliance | 100000000000000000000000000000000000000 | t in compliance | | O=not observed |
| P=Priority item Pf=Priority foundation item C=Core item V=violation type | Mark ir | appro | opria | te box for C | | | ted on-site during inspection | R=repeat violation |
| IN OUT N/A N/O Supervision | V | cos | R | IN O | UT N/A N/O | | on from Contamination | V COS R |
| Person/Alternate Person in charge present, | Pf | 0 | | 15 | | Food separated | | P/C O O |
| demonstrates knowledge and performs duties Certified Food Protection Manager for Classes 2, | | | | 16 | | | urfaces: cleaned & sanitized on of returned, previously | P/Pf/C O |
| 2 0 Certified Flood Flotection Manager for Classes 2, | С | 0 | 0 | 17 | | | tioned, and unsafe food | POO |
| Employee Health | | | | | the same of the sa | ACCOUNT OF THE PARTY OF THE PAR | ture Control for Safety | |
| Management, food employee and conditional employee; | P/Pf | 0 | | 180 | | | time and temperatures | P(Pf/C O O |
| knowledge, responsibilities and reporting | | | | | | | g procedures for hot holding | |
| Proper use of restriction and exclusion | P | 0 | 9 | | | | time and temperatures | POO |
| Written procedures for responding to vomiting and diarrheal events | Pf | 0 | 0 | 21 0 | | | ing temperatures ding temperatures | P 0 0 |
| Good Hygienic Practices | | | | 7 | | | rking and disposition | P/Pf O O |
| 6 Proper eating, tasting, drinking, or tobacco products use | e P/C | 101 | 0 | | | | c health control: procedures | |
| 7 No discharge from eyes, nose, and mouth | С | | 0 | 24 0 | | and records | · · | P/Pf/C |
| Preventing Contamination by Hands | | | | / | | Consi | umer Advisory | |
| 8 O Hands clean and properly washed | P/Pf | 0 | 0 | 25 0 | | | y provided: raw/undercooked food | Pf OO |
| 9 No bare hand contact with RTE food or a | P/Pf/C | | | 00 0 0 | | | ceptible Population | 100 |
| pre-approved alternative procedure properly followed Adequate handwashing sinks, properly supplied/accessible | Pf/C | | | 26 | The second second second | | used; prohibited foods not offered | P/C 00 |
| Approved Source | PI/C | 101 | \subseteq | 27 0 0 | The same of | | ves and Toxic Substances approved and properly used | POO |
| 11 O Food obtained from approved source | P/Pf/C | 101 | 0 | | | | es properly identified, | |
| 12 O Food received at proper temperature | P/Pf | | ŏ | 28 |) () | stored & used | so properly identified, | P/Pf/C |
| 13 O Food in good condition, safe, and unadulterated | P/Pf | 0 | 0 | | | | th Approved Procedures | |
| Required records available: molluscan shellfish | P/Pf/C | 0 | | 29 0 | | | h variance/specialized | P/Pf/C |
| identification, parasite destruction | | | DD | ACTICES | | process/ROP c | riteria/HACCP Plan | |
| Good Retail Practices are preventative measures to | | | | | | cals and physica | I objects into foods | |
| | | | | for COS and | | | | R=repeat violation |
| OUT N/A N/O Safe Food and Water | V | cos | | OUT | | | e of Utensils | V COS R |
| 30 Pasteurized eggs used where required | Р | 0 | 0 | 43 O In- | -use utensil | ls: properly stor | | C O O |
| 31 Water and ice from approved source | P/Pf/C | - | 0 | | | | erly stored, dried, & handled | Pf/C O O |
| 32 Variance obtained for specialized processing methods | Pf | 0 | 9 | | | | es: properly stored & used | P/C 0 0 |
| Proper cooling methods used; adequate equipment for | - | | | 46 O G | loves used | | and Equipment | c 00 |
| temperature control | Pf/C | 0 | 0 | Fo | ood and nor | | urfaces cleanable, | |
| 34 O Plant food properly cooked for hot holding | Pf | 0 | 0 | 14/(0) | | gned, construct | | P/Pf/C |
| 35 O Approved thawing methods used | Pf/C | - | _ | | | | lled, maintained and used; | Pf/C O O |
| 36 C Thermometers provided and accurate | Pf/C | 0 | 0 | cle | eaning ager | nts, sanitizers, a | and test strips available | |
| Food Identification | | | | 49 O No | on-food con | tact surfaces c | | C O O |
| 37 Food properly labeled; original container | Pf/C | 0 | 9 | F0 0 11 | | | ical Facilities | Dr. O |
| Prevention of Food Contamination 38 Insects, rodents, and animals not present | Df/C | 0 | | | | | ; adequate pressure ackflow devices | Pf O O |
| | PyPf/C | 0 | \approx | | | waste water pro | | P/Pf/C O O |
| 40 Personal cleanliness | | 0 | | | | | structed, supplied, & clean | Pf/C O O |
| 41 O Wiping cloths: properly used and stored | С | 0 | | | | | sposed; facilities maintained | C O O |
| 42 Washing fruits and vegetables | P/Pf/C | 0 | 0 | | | | naintained, and clean | P/Pf/C O |
| Permit Holder shall notify customers that a copy of the most recent inspection repo | | | | nting; designated areas used not used per CGS §19a-36f | C O O | | | |
| 0 | . 1 . | | | | s documen | | Date corrections due | # |
| Person in Charge (Signature) Date 03/0 | 16 (2: |) | | | m Violation | | 105, | 2 |
| ○ <i>f</i> · | | | | Priority Fo | undation Ite | em Violations | 3/16/25 | 1 |
| Person in Charge (Printed) | | | _ | | Violations | | 6/6/25 | 1 |
| Inspector (Signature) Amanda Rushic Date 3/0 | 6/- | 25 | | | | ealth Intervention | ervention Violations | 2 |
| mispector forginature All Control March 1916 | 010 | | - | | | s Violations | GI VOILLOIT VIOIGILOTIS | 32. |
| Inspector (Printed) Amanda Ruchin | | | | Requires | Reinspect | ion - check bo | if you intend to reinspect | V |
| 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 | | | | | | | | |

| FOC | od Esta | <u>ıblishment Inspec</u> | ction Re | eport Page 2 | _ of | | | |
|------------------------------|---|--|-------------------|-------------------------------------|---------------|--|--|--|
| LHD_NVHD | | Inspection Report Continuation Shee | | Date_3 6 | 25 | | | |
| Establishment She Iton | Kitchen | Town Shelton |) | _ | | | | |
| TEMPERATURE OBSERVATIONS | | | | | | | | |
| Item/Location/Process | Temp | Item/Location/Process | Temp LL OPP | Item/Location/Process | Temp | | | |
| | | NIC NAME OF THE | | | | | | |
| | | - Cut veggies - Red Saure | 38°F | | | | | |
| | | New Sweet | 00. | | | | | |
| | | | | | | | | |
| | | | | | | | | |
| | | | | | - | | | |
| | | SERVATIONS AND CORRECT | | | | | | |
| item | s report must b | e corrected within the time frames below | , or as stated in | sections 8-405.11 & 8-406.11 of the | e food code. | | | |
| Number | 1 | | | | | | | |
| triority Viola | | | | 2005 A containers | say | | | |
| 22 Red, Green, + | other pc | iste/sauces on counte | v reading | 1 62°F "Refrigerate. | After Openir | | | |
| 3/6/25 - Not on | counter | tops / | | | | | | |
| | | | | | | | | |
| 22 Eggs Stored | Eggs Stored in broken WIC + reading 63°F | | | | | | | |
| 3/6/25 - Items in | WICH | ofthin temps | | | | | | |
| | Chicken) + beet in BM parhouly cooked | | | | | | | |
| 3/6/25 - Chicken | 125 - Chicken partially cooked - cos, had Pic discard chicken in | | | | | | | |
| BM oc | BM and Will | | | | | | | |
| Priority Farmy | Priority Foundation - due 2/3/25 | | | | | | | |
| | Interior Exterior Fort ice machine unclean - 3/6/25 Ice machine cleaned | | | | | | | |
| THE INTENDED EXTENI | 1 litterior Exterior Poti ile machine uncien - 3/6/75 ICE Machine Cleaned | | | | | | | |
| 1) 1/2 ((2)00 () | n-cile 1 | Musica losa t haultide | 00 | 10. 1.15. 16.0 | . Lial a bigg | | | |
| 31-100 CFFFFF OF | 00 010 | durincy Insp. + multiple lurincy follow up inspect | MONTY | priority formation | VIOLATION | | | |
| Alexa - NO CANILL | 011-5176 0 | wing tollow of inspect | 101 17 M | e ariother employee | getcerti | | | |
| A A Malaka | C | Boxes on floor 3/6/2 | 5700 | when googerming | arit be n | | | |
| Core VIOICITIC | JY10 | 3/1 | Joe Fred a | St got derivery | and the Care | | | |
| 39 Food on that | X MICI | WIF, ary storage - one | 10000 | it than Nil tally Stor | rage | | | |
| MIN WINDS | THUY - 17 | 13 + 120 + 10 VAICE 11111 | USCA | / | | | | |
| 10 FOH handsi | nk no | signage -3/6/25 to | of has b | Ignage V | | | | |
| 43 Rice Scoop in | 1 Stagn | cunt water + Scoops | i w/o hand | les in product - 3/6 SC | cops god | | | |
| 47 Foil used to | line su | relving - 3/6/25 Toi | I not be | ing used Removed | 1 | | | |
| 41 / William Clot | hs store | Signage -3/6/25 Floors cunt water + Scoops relving -3/6/25 For d on counters through | out - bet | ter 1 | | | | |
| Person in Charge (Signature) | | | | Date () 3/ | 06/25 | | | |
| nspector (Signature) | andla | Richin | | Date 3/6 | 1 | | | |

| | FOO | o Estab | ilisnment insped | ction r | Report Page. | of | | | |
|-----------------------|--|-------------|---------------------------------------|--|----------------------|---------------------|--|--|--|
| LHD | IVHD | | Inspection Report Continuation Shee | Date_3 | 2/5/20 | | | | |
| Establishment Shelton | | Kitchen | Town Shelto | - * Newviolations | | | | | |
| | | | TEMPERATURE OBSERVA | A LOW TOUR THE STATE OF THE STA | | | | | |
| Item | /Location/Process | Temp | Item/Location/Process | Temp | Item/Location/Proces | ss Temp | | | |
| | | | | | | | | | |
| | | | | | | | | | |
| | | | | | | | | | |
| | | | | | | | | | |
| | | | | | | | | | |
| | | | | | | | | | |
| | | | | | | | | | |
| | | OBSI | ERVATIONS AND CORRECT | IVE ACTIO | NS | | | | |
| Item | Violations cited in this | | orrected within the time frames below | | | 1 of the food code. | | | |
| Number | | | | | | | | | |
| | | | | | | | | | |
| | | | | | | | | | |
| | | | | | 3./ | | | | |
| 39 | Raw chicken being prepped in 3 Bay sink y Use prep sinks | | | | | | | | |
| | 2 CGC Made covered and control of the control of th | | | | | | | | |
| | 1005 | na per | son preparicy | Chice | JITTIONE 10 | SIED 1 | | | |
| | SINK + Explained 3 Bay is only to be used | | | | | | | | |
| | > COS, Nad person prepainay chicken move to prep Sink + Explained 3 Bay is only to be used for wash, rinse, sanitizing of dishes and food should | | | | | | | | |
| | n | at he | oceaned in 3 f | Bail | | | | | |
| | not be prepped in 3 Bay | | | | | | | | |
| 16 | 01 11000 100 | 0 | 1 11210 | | - March (1977) 179 | 1 - 0 | | | |
| 18 | | | | | | | | | |
| | and then stored to be recooked. This process | | | | | | | | |
| | can NOT be done. Chicken Should be cooked | | | | | | | | |
| | Acres 500 to 1/250F (Guille Makes) and and the last | | | | | | | | |
| | Trom raw to 100 (Tolly coolea) and can then be | | | | | | | | |
| | Cooled using time/temp method. | | | | | | | | |
| | from raw to 165° (fully cooked) and can then be (collect using time/temp method. COS LA Discorded Chicken While on-site | | | | | | | | |
| | | | | | | | | | |
| | | | | | | | | | |
| | | | | | | | | | |
| | Dence | 011 00 | 12-001-2765 | · V.11 | 2 | | | | |
| | Please call 203-881-3255 x 113 with | | | | | | | | |
| | any questions or email ARUCHIN@NVHD.ORG | | | | | | | | |
| | | | | | | | | | |
| | | | | | | | | | |
| - | | 51. | | | | 212/125 | | | |
| | Charge (Signature) | | | | Date () | 3/06/25 | | | |
| Inspector | (Signature) Ama | mela priori | liù | | Date 3/ | 6/25 | | | |