


Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

Risk Category: 3		Food Establishment Inspection Report		Page 1 of 3		
Establishment type: Permanent Temporary Mobile Other		Date: 3/6/25		Time In 1:30 AM/PM Time Out 2:05 AM/PM		
Establishment Shelton Kitchen				LHD 130		
Address 509 A Howe Ave				Purpose of Inspection: Routine Pre-op		
Town/City Shelton				Reinspection Other		
Permit Holder						
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	
IN	OUT	N/A	N/O	V	COS	R
Supervision			V	COS	R	
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pf	<input type="checkbox"/>	<input type="checkbox"/>
Person/Alternate Person in charge present, demonstrates knowledge and performs duties						
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	C	<input type="checkbox"/>	<input type="checkbox"/>
Certified Food Protection Manager for Classes 2, 3, & 4						
Employee Health			V	COS	R	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf	<input type="checkbox"/>	<input type="checkbox"/>
Management, food employee and conditional employee; knowledge, responsibilities and reporting						
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P	<input type="checkbox"/>	<input type="checkbox"/>
Proper use of restriction and exclusion						
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pf	<input type="checkbox"/>	<input type="checkbox"/>
Written procedures for responding to vomiting and diarrheal events						
Good Hygienic Practices			V	COS	R	
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/C	<input type="checkbox"/>	<input type="checkbox"/>
Proper eating, tasting, drinking, or tobacco products use						
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	C	<input type="checkbox"/>	<input type="checkbox"/>
No discharge from eyes, nose, and mouth						
Preventing Contamination by Hands			V	COS	R	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf	<input type="checkbox"/>	<input type="checkbox"/>
Hands clean and properly washed						
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>
No bare hand contact with RTE food or a pre-approved alternative procedure properly followed						
10	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pf/C	<input type="checkbox"/>	<input type="checkbox"/>
Adequate handwashing sinks, properly supplied/accessible						
Approved Source			V	COS	R	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>
Food obtained from approved source						
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf	<input type="checkbox"/>	<input type="checkbox"/>
Food received at proper temperature						
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf	<input type="checkbox"/>	<input type="checkbox"/>
Food in good condition, safe, and unadulterated						
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>
Required records available: molluscan shellfish identification, parasite destruction						
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						
OUT	N/A	N/O	V	COS	R	
Safe Food and Water			V	COS	R	
30	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P	<input type="checkbox"/>	<input type="checkbox"/>
Pasteurized eggs used where required						
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>
Water and ice from approved source						
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pf	<input type="checkbox"/>	<input type="checkbox"/>
Variance obtained for specialized processing methods						
Food Temperature Control			V	COS	R	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pf/C	<input type="checkbox"/>	<input type="checkbox"/>
Proper cooling methods used; adequate equipment for temperature control						
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pf	<input type="checkbox"/>	<input type="checkbox"/>
Plant food properly cooked for hot holding						
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pf/C	<input type="checkbox"/>	<input type="checkbox"/>
Approved thawing methods used						
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pf/C	<input type="checkbox"/>	<input type="checkbox"/>
Thermometers provided and accurate						
Food Identification			V	COS	R	
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pf/C	<input type="checkbox"/>	<input type="checkbox"/>
Food properly labeled; original container						
Prevention of Food Contamination			V	COS	R	
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pf/C	<input type="checkbox"/>	<input type="checkbox"/>
Insects, rodents, and animals not present						
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>
Contamination prevented during food preparation, storage & display						
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Pf/C	<input type="checkbox"/>	<input type="checkbox"/>
Personal cleanliness						
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	C	<input type="checkbox"/>	<input type="checkbox"/>
Wiping cloths: properly used and stored						
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>
Washing fruits and vegetables						
Permit Holder shall notify customers that a copy of the most recent inspection report is available.						
Person in Charge (Signature) Ajk		Date 03/06/25				
Person in Charge (Printed)						
Inspector (Signature) Amanda Ruchin		Date 3/6/25				
Inspector (Printed) Amanda Ruchin						
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.						
Violations documented						
Priority Item Violations		Date corrections due		#		
Priority Foundation Item Violations		COS 3/16/25		2		
Core Item Violations		6/16/25		1		
Risk Factor/Public Health Intervention Violations				2		
Repeat Risk Factor/Public Health Intervention Violations				3		
Good Retail Practices Violations				2		
Requires Reinspection - check box if you intend to reinspect				<input checked="" type="checkbox"/>		

Food Establishment Inspection Report

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Inspection Report Continuation Sheet

Date 3/6/25Establishment Shelton KitchenTown Shelton

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
		WIC	40°F		
		- Cut veggies	38°F		
		- Red Sauce	38°F		

OBSERVATIONS AND CORRECTIVE ACTIONS

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.

- Item Number
- 22 ✓ Priority Violations
Red, Green, + other paste/sauces on counter reading 52°F * containers say "Refrigerate After Opening"
3/6/25 - Not on counter tops ✓
- 22 ✓ Eggs stored in broken WIC + reading 53°F
3/6/25 - Items in WIC within temp ✓
- RV 18 * (Chicken) + beef in BM partially cooked
3/6/25 - Chicken partially cooked - COS, had PIC discard chicken in BM and WIC
- 49/16 ✓ Priority Foundation - due 2/3/25
Interior/Exterior FOH ice machine unclean - 3/6/25 Ice machine cleaned ✓
- 1 * No CFPM on-site during Insp. + multiple priority/priority Foundation violations
3/6/25 - NO CFPM on-site during follow up inspection → have another employee get certified for when you/CFPM can't be here.
- 39 * Core Violations
Food on floor WIC, (WIF), dry storage - 3/6/25 Food off floor WIC + dry storage
47 ✓ WIC in disrepair - 1/23 fixed + invoice attached.
10 ✓ FOH handsink no signage - 3/6/25 FOH has signage ✓
43 ✓ Rice scoop in stagnant water + scoops w/o handles in product - 3/6/25 Scoops good ✓
47 ✓ Foil used to line shelving - 3/6/25 Foil not being used/removed ✓
41 ✓ Wiping cloths stored on counters throughout - better ✓

Person in Charge (Signature) QytDate 03/06/25Inspector (Signature) Shawanda RichinDate 3/6/25

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Date 3/6/25

* New violations

[illegible]

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.
39	Raw chicken being prepped in 3 Bay sink ² (use prep sink) → <u>COS</u> , had person prepping chicken move to prep sink + Explained 3 Bay is <u>only</u> to be used for wash, rinse, sanitizing of dishes and food should <u>not</u> be prepped in 3 Bay
18	Chicken in Bain marie and WIC are being partially cooked and then stored to be recooked. This process can <u>NOT</u> be done. Chicken should be cooked from raw to 165°F (fully cooked) and can then be cooked using time/temp method. <u>COS</u> → Discarded Chicken while on-site
	Please call 203-881-3255 x113 with any questions or email ARUCHIN@NVHD.ORG

Date 03/06/25

Date 3/6/25