

Food Establishment Inspection Report

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LHD NVHD

Inspection Report Continuation Sheet

Date 4/24/25

Establishment Shelton Kitchen

Town Shelton

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp

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	Observations and Corrective Actions
2nd	Re-inspection * Increasing Insp freq to every 3mo until violations fixed/better
	Routine 1/23/25 1st re-insp 3/6/25 2nd re-insp 4/24/25
PF 1 ✓ C 41 ✓ P (18) ✓ C 39 ✓	CFPM on-site during 4/24/25 inspection ✓ Wiping cloths still on counters - COS 4/24/25 Chicken in BM partially cooked - COS, discarded 4/24/25 Food stored off floor during 4/24/25 inspection ✓
PF 10 ✓ C 44 ✓ P (22) ✓	New violations as of 4/24/25 Using handwashing sink as prep sink - COS 4/24/25 Dish racks stored on floor in WW area ✓ Eggs stored on counter @ room temp - COS 4/24/25
	✓ All other previous violations remain corrected 4/24/25 ↳ checked on 3/6/25
	* Chicken <u>cannot</u> be partially cooked, cook to 165° each time chicken is cooked *

Person in Charge (Signature) [Signature]
Inspector (Signature) Juanita Ruckin

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