Connecticut Department of Public Health

Risk Category: 5 Food Establishment Inspection Report Page 1 of 3									
Establishment type: Permanent Temporary Mobile Other						ate:	9/12/2	d	
Establishment Shelton Kitchen			ering Connecticut Health			me In	1:20 A	MIPM) Time Out	:45 AM/PM
Address SOGA HOWE AM			DDH			LHD NV+ID			
Town/City Spelton						ırpose	of Inspection:	Routine Pr	e-op
Permit Holder Manilly Kanyama	Connecticut Department of Public Health			Re	Reinspection Other				
FOODBORNE ILLNESS RISK FA	ANI	D PUB	LIC	HEAL	TH INTERVE	NTIONS			
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									O=not observed
P=Priority item Pf=Priority foundation item C=Core item V=violation type					1	VI. 11.	The state of the s		R=repeat violation
IN OUT N/A N/O Supervision	V	cos	R			N/A N/O		on from Contamination	V COS R
Person/Alternate Person in charge present,	Pf	0	0	15 0		100000	Food separated	and protected urfaces: cleaned & sanitized	PC O
demonstrates knowledge and performs duties Certified Food Protection Manager for Classes 2,				16	0	0		on of returned, previously	P/Pf/C O
3, & 4 - NO+ ON-SIT	С	0	\circ	17	0			tioned, and unsafe food	POO
Employee Health								ture Control for Safety	
Management, food employee and conditional employee;	DIDI			18	0	00	The state of the s	time and temperatures	P/Pf/C O
knowledge, responsibilities and reporting	P/Pf	0		19 🔾	0	00	Proper reheatin	g procedures for hot holding	POO
4. Proper use of restriction and exclusion	P	0	0	20 🔾				time and temperatures	POO
Written procedures for responding to vomiting and	Pf	0	0	21 🔾				ing temperatures	POO
diarrheal events				22 🔾				ding temperatures	POO
Good Hygienic Practices 6 Proper eating, tasting, drinking, or tobacco products us	- D/C			23 🔾	S			rking and disposition c health control: procedures	P/Pf O
7 No discharge from eyes, nose, and mouth	e P/C	0	\leq	24 🔾	0	00	and records	c nealth control, procedures	P/Pf/C O
Preventing Contamination by Hands		101			1			umer Advisory	
8 O O Hands clean and properly washed	P/Pf	101	0	25	0			y provided: raw/undercooked food	Pf OO
No bare hand contact with RTE food or a	DIDEIC			/	/			ceptible Population	
pre-approved alternative procedure properly followed	P/Pf/C	0		26	0	0	Pasteurized foods	used; prohibited foods not offered	P/C O O
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	0	/		Fo	od/Color Additi	ves and Toxic Substances	
Approved Source				27	0			approved and properly used	POO
11 C Food obtained from approved source	P/Pf/C	_	0	28	0		V	es properly identified,	P/Pf/C
12 Food received at proper temperature 13 Food in good condition, safe, and unadulterated	P/Pf	-				1	stored & used	th Assessed Decedures	
Required records available: molluscan shellfish	P/Pf		9			1		th Approved Procedures h variance/specialized	
14 identification, parasite destruction	P/Pf/C	0	\circ	29	0	V		riteria/HACCP Plan	P/Pf/C O
	OD RE	TAIL	PR	ACTICE	ES				
Good Retail Practices are preventative measures to	o contro	I the a	additio	on of path	hogen	s, chem	icals, and physica	l objects into foods.	
Mark OUT if numbered item is not in compliance V=violation type Mark in	-		_	for COS	and/or	R	COS=corrected	on-site during inspection	R=repeat violation
OUT N/A N/O Safe Food and Water	V	cos		OUT			The second secon	e of Utensils	V COS R
30 Pasteurized eggs used where required	P						ils: properly store		C 0 0
31 Water and ice from approved source 32 Variance obtained for specialized processing methods	P/Pf/C Pf							erly stored, dried, & handled es: properly stored & used	Pf/C O O
Food Temperature Control		101	$\overline{}$		-			s. properly stored & used	c 00
Proper cooling methods used adequate equipment for							and Equipment		
temperature control	Pf/C	0	0	(Food	and no		urfaces cleanable,	P/Pf/COO
34 O Plant food properly cooked for hot holding	Pf	0	0				igned, construct		PIPILO
35 O Approved thawing methods used	Pf/C	-	0					lled, maintained and used;	Pf/C O O
36 Thermometers provided and accurate	Pf/C	0	0					and test strips available	
Food Identification	Dric			49	Non-	ood co	ntact surfaces cl		C O O
37 Food properly labeled; original container	Pf/C	0	9	FO	Hot o	nd cold		ical Facilities	Df O
Prevention of Food Contamination 38 Insects, rodents, and animals not present	PFIC	0					stalled; proper ba	; adequate pressure	Pf O O
39 Contamination prevented during food preparation, storage & display	P/Pf/C						waste water pro		P/Pf/C O O
40 Personal cleanliness		0						structed, supplied, & clean	Pf/C O O
4) Wiping cloths: properly used and stored	(0)	0	0					sposed; facilities maintained	C 0 0
42 Washing fruits and vegetables	P/Pf/C	0	0					naintained, and clean	P/Pf/C O O
Permit Holder shall notify customers that a copy of the most recent inspection report is available.								nting; designated areas used ot used per CGS §19a-36f	
Person in Charge (Signature) Date 09/2/24					Item '	ocume Violatio	ns	Date corrections due	#
Person in Charge (Printed)				Core Ite	em Vi	olations		12/12/2024	14
Augusta Maline Malace					actor/F	Public H	lealth Intervention	n Violations ervention Violations	5
Goo						Practice	es Violations		5
Inspector (Printed) Hongra McMay Requires Reinspection						k 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 upsafe food, may appeal such order to the Director of Health, not later than forty-eight hours after issuance of such order.									

(cos)

KV

RV

	FOO	a Esta	blishment Inspec	ction h		of <u>S</u>		
LHD NV	HD		Inspection Report Continuation Shee	t	Date 9/12/0	24		
Establishment Shelton Kitchen			Town Shelton		- Routine Insp 8/29/24			
			TEMPERATURE OBSERVA	ATIONS	The office is the second			
Item	/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp		
				1				
			SERVATIONS AND CORRECT					
Item	Violations cited in this	s report must be	corrected within the time frames below	, or as stated i	n sections 8-405.11 & 8-406.11 of the f	tood code.		
Number								
	Priority Foundation Violations-due 9/9/24							
481	Dich machair	Oblavia	a Canibiler A	9/12 1	andiad 60 100000			
10	Dish washer Chlorine Saniticer Oppm - 9/12 reading 50-100ppm / 12 3 Bay, 100ppm / 10k)							
,								
10 V	BOH Handsink has no paper towels-Stocked 9/12V Utensils bowl stored in HW sink-9/12 not Witnessed							
V	1 Hansils boul stored in HIM sink - 9/17 not mitnessed							
	Maising trans 210160 in this since the Hot Milliant a							
(00)	Example Distriction of the Control o							
(23)	No datemarking - 9/12 Some labels/dates, Please use sheet							
	No datemarking - 9/12 Some labels dates, Please use sheet for datemarking							
	Care matrice of Posses a Care transfer de la Maria							
	Core violations/Repeat violations(RV) - due 11/29/24							
1101 4								
43/47	1 Bowl w/o handle submerged in product - 9/12 not witnessed							
(39)	Dish carra strend on front - 9/12 Still Staving on flow							
0	Dish racks stored on floor - 9/12 Still Storing on floor							
	0							
(47)	non tood grad	de contain	ners used for food sto	rage -	1/12 Still being used	1		
	V				<i>U</i>			
(39)	Ford Hems st	ored on f	ions in Wiclam Storage	ae - 9/1	2 food on floor wif	tolor		
		VICO DI L	in the state of states	1 / 1/2	Stor	and		
111	AL-1-	e la	See the second second	had Co-				
(41	wiping cloths stored on counters throughout FSE-9/12 some witnessed							
	U							
Person in	Charge (Signature)	- PLAN	' '		Date 9/12/	124		
	(Signature)	wota li	Alund		Date 9/12/	71/		
Inspector	(Signature) While	UNLAW AL	MYM WEN		Date 1/1/2/	17		

n	FOO	a Esta	Inspection Report Continuation She		0/17	1211	
LHD	VIII	1/5()			Date	107	
Establishment Shelton Kitchen Town Shelton							
Item	/Location/Process	Temp	TEMPERATURE OBSER	VATIONS Temp	Item/Location/Process	Temp	
						·	
		OBS	SERVATIONS AND CORREC	CTIVE ACTIO	NS		
Item	Violations cited in this	report must be	corrected within the time frames belo	ow, or as stated in	n sections 8-405.11 & 8-406.11 of th	e food code.	
Number	2011	1-000	alialait				
	New VIOLO	TIONS	91 12 24				
/	"wet"					//	
391 ~	Rag Stor	ed on	top of toool in	WIC.	- COS, discarde	a fremou	
	0		1		'	/	
15 V	Raw Chick-	en Sta	top of toool in	Hems/	lggs - cos, mou	red to bto	
				/	10		
	of Cimpol	Viola	Ations alle	12/202	U		
	" CII CRO	01010	MOID COOL	1202	7		
	(FOM - W	MINIM	ri Karil Ar	2000	0 11/0/27		
	VI III IV	MAIN	Thurst H	DELONI	n 19101	7	
	Drint	10-01	+ MINIMA INCH	nortin	1 ADDIN		
	7 100	10110	Company (N)	MINIT	100 010-010		
	1	Have (SOM LOVIE LIVIO	10000	2 DOLLIFIANT		
	- au	ring	HUK MOUYS	ve com	e CEITHEA		
	l W	nex+	rounce inspects	041	. 09/	m/211	
Person in	Charge (Signature)	The	1111		Date Date	100	
Inspector	(Signature)	ndall	March		Date 9/12	124	