


Risk Category: <u>3</u>		Food Establishment Inspection Report		Page 1 of <u>3</u>																																																																																																																																																									
Establishment type: <u>Permanent</u> Temporary Mobile Other		Date: <u>9/12/24</u>		Time In <u>1:20</u> AM/PM Time Out <u>1:45</u> AM/PM																																																																																																																																																									
Establishment <u>Shelton Kitchen</u>				LHD <u>NVHD</u>																																																																																																																																																									
Address <u>509A Howe Ave</u>				Purpose of Inspection: Routine Pre-op																																																																																																																																																									
Town/City <u>Shelton</u>				Reinspection Other																																																																																																																																																									
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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																																																																																																																																																													
<i>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.</i>																																																																																																																																																													
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																																																																																																																																																													
<table border="1"><thead><tr><th>IN</th><th>OUT</th><th>N/A</th><th>N/O</th><th>Supervision</th><th>V</th><th>COS</th><th>R</th></tr></thead><tbody><tr><td><input checked="" type="checkbox"/></td><td><input checked="" type="checkbox"/></td><td><input type="checkbox"/></td><td><input type="checkbox"/></td><td>Person/Alternate Person in charge present, demonstrates knowledge and performs duties</td><td>PF</td><td><input type="checkbox"/></td><td><input type="checkbox"/></td></tr><tr><td><input checked="" type="checkbox"/></td><td><input checked="" type="checkbox"/></td><td><input type="checkbox"/></td><td><input type="checkbox"/></td><td>Certified Food Protection Manager for Classes 2, 3, & 4 <u>-not on-site</u></td><td>C</td><td><input type="checkbox"/></td><td><input type="checkbox"/></td></tr><tr><td colspan="8">Employee Health</td></tr><tr><td><input checked="" type="checkbox"/></td><td><input checked="" type="checkbox"/></td><td><input type="checkbox"/></td><td><input type="checkbox"/></td><td>Management, food employee and conditional employee; 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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	Date corrections due	#
Priority Item Violations	<u>COS</u>	<u>1</u>
Priority Foundation Item Violations	<u>008/12-2024</u>	<u>1</u>
Core Item Violations	<u>12/12/2024</u>	<u>4</u>
Risk Factor/Public Health Intervention Violations		<u>2</u>
Repeat Risk Factor/Public Health Intervention Violations		<u>5</u>
Good Retail Practices Violations		<u>5</u>
Requires Reinspection - check box if you intend to reinspect		

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Food Establishment Inspection Report

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Inspection Report Continuation Sheet

Date 9/12/24Establishment Shelton KitchenTown SheltonRoutine Insp 8/29/24

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

Priority Foundation Violations - due 9/9/24

48 ✓ Dish washer Chlorine Sanitizer ppm - 9/12 reading 50-100ppm ✓
 9/12 3 Bag 100ppm ✓ (OK)

(cos)

10 ✓ BOH Handsink has no paper towels - Stocked 9/12 ✓
 Utensils/bowl stored in HW sink - 9/12 not witnessed

(23) No datemarking - 9/12 Some labels/dates, Please use ^{EXAMPLE} sheet for datemarking

Core violations/Repeat violations(RV) - due 11/29/24

RV

43/47 ✓ Bowl w/o handle submerged in product - 9/12 not witnessed

(39) Dish racks stored on floor - 9/12 Still storing on floor

RV

(47) non food grade containers used for food storage - 9/12 still being used

(39) Food items stored on floor in wlc/dry storage - 9/12 food on floor w/F + dry Storage

(41) Wiping Cloths stored on counters throughout FSE - 9/12 some witnessed

Person in Charge (Signature)

Date 9/12/24

Inspector (Signature)

Date 9/12/24

Page 3 of 3

Date 9/12/24

[illegible]

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.

New violations 9/12/24

pt 39 ✓ Rag ^{"wet"} Stored on top of food in WIC - COS, discarded/removed

p 15 ✓ Raw Chicken Stored over RTE items/eggs - COS, moved to btm

*Circled violations due 12/2024/

Cfpm - Manjusri Kariy Apperuma 11/9/27

↳ Not on-site during inspection again

- * Have Someone who will be on-site during peak hours become certified by next routine inspection

Date 09/12/24

Date 9/12/24