

Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

782

Risk Category: 3 Food Establishment Inspection Report Page 1 of 2

Establishment type: Permanent Temporary Mobile Other Date: 11/6/24

Establishment Vincent's Italian Restaurant Time In 11:45 AM/PM Time Out 12:45 AM/PM

Address 526 Shelton Ave. LHD NVHD

Town/City Shelton Purpose of Inspection: Routine Pre-op

Permit Holder Romiz Cecunjanin Reinspection Other

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	Supervision	V	COS	R
1	✓			Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf		
2	✓			Certified Food Protection Manager for Classes 2, 3, & 4	C		
Employee Health							
3	✓			Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf		
4	✓			Proper use of restriction and exclusion	P		
5	✓			Written procedures for responding to vomiting and diarrheal events	Pf		
Good Hygienic Practices							
6	✓			Proper eating, tasting, drinking, or tobacco products use	P/C		
7	✓			No discharge from eyes, nose, and mouth	C		
Preventing Contamination by Hands							
8	✓			Hands clean and properly washed	P/Pf		
9	✓			No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C		
10	✓			Adequate handwashing sinks, properly supplied/accessible	Pf/C		
Approved Source							
11	✓			Food obtained from approved source	P/Pf/C		
12	✓			Food received at proper temperature	P/Pf		
13	✓			Food in good condition, safe, and unadulterated	P/Pf		
14	✓			Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C		
GOOD RETAIL PRACTICES							
OUT	N/A	N/O	Safe Food and Water	V	COS	R	
30			Pasteurized eggs used where required	P			
31			Water and ice from approved source	P/Pf/C			
32	✓		Variance obtained for specialized processing methods	Pf			
Food Temperature Control							
33			Proper cooling methods used; adequate equipment for temperature control	Pf/C			
34			Plant food properly cooked for hot holding	Pf			
35			Approved thawing methods used	Pf/C			
36			Thermometers provided and accurate	Pf/C			
Food Identification							
37	✓		Food properly labeled; original container	Pf/C			
Prevention of Food Contamination							
38	✓		Insects, rodents, and animals not present	Pf/C			
39			Contamination prevented during food preparation, storage & display	P/Pf/C			
40			Personal cleanliness	Pf/C			
41			Wiping cloths: properly used and stored	C			
42			Washing fruits and vegetables	P/Pf/C			
Proper Use of Utensils							
43			In-use utensils: properly stored	C			
44			Utensils/equipment/linens: properly stored, dried, & handled	Pf/C			
45	✓		Single-use/single-service articles: properly stored & used	Pf/C			
46			Gloves used properly	C			
Utensils and Equipment							
47	✓		Food and non-food contact surfaces cleanable, properly designed, constructed, and used	P/Pf/C			
48			Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	Pf/C			
49			Non-food contact surfaces clean	C			
Physical Facilities							
50			Hot and cold water available; adequate pressure	Pf			
51			Plumbing installed; proper backflow devices	P/Pf/C			
52			Sewage and waste water properly disposed	P/Pf/C			
53			Toilet facilities: properly constructed, supplied, & clean	Pf/C			
54			Garbage and refuse properly disposed; facilities maintained	C			
55			Physical facilities installed, maintained, and clean	P/Pf/C			
56			Adequate ventilation and lighting; designated areas used	C			
			Natural rubber latex gloves not used per CGS §19a-36f				
Violations documented			Date corrections due		#		
Priority Item Violations			C.O.S.		2		
Priority Foundation Item Violations			C.O.S.		2		
Core Item Violations			3/6/25		5		
Risk Factor/Public Health Intervention Violations					5		
Repeat Risk Factor/Public Health Intervention Violations					1		
Good Retail Practices Violations					4		
Requires Reinspection - check box if you intend to reinspect							

Food Establishment Inspection Report

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LHD NVHD

Inspection Report Continuation Sheet

Date 11/6/24

Establishment Vincent's Italian Restaurant Town Shelton

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Sliced tomato	40°F	Raw fish	39°F		
Bleu cheese	39°F	Pasta	41°F		
Cooked eggplant	40°F	Deli ham	39°F		
Sausage	39°F				
Mozzarella	37°F				
Cut sausage	41°F				
Tomato sauce	143°F				
Meatballs	172°F (Reheated)				

OBSERVATIONS AND CORRECTIVE ACTIONS

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.
	CFPM: Ramiz Cecunjanin Exp: 6/20/29
2C	CFPM not on site at time of inspection → Correct by 2/6/25
47C	Interior door of refrigerator is deteriorated → Correct by 2/6/25
10PF	No paper towel at handsink → C.O.S restocked
45C	Single-service containers not inverted → C.O.S flipped over
37C	Oil bottles not labeled → Correct by 2/6/25
38C	Back door left open → C.O.S closed
21P	Meatballs at 130°F on steam table → C.O.S reheated on stove to 172°F
16P	Chlorine concentration in bucket at 10ppm → C.O.S now 50ppm
23PF	Cooked food product not date-marked → C.O.S marked
-	Hot/Cold H ₂ O ✓ Thermometers ✓
-	Dish Machine: 161°F Plate temp. Bathroom ✓
-	Bar Area ✓ Ice Machine ✓

Person in Charge (Signature)

Date

11/6/24

Inspector (Signature)

Date

11/6/24