JM

5,15,11						D .		. 2		
Risk Category: 3 Food Establishment Inspection Report Page 1 of 2										
Establishment type: Permanent Temporary Mobile Other					– Date	: 3/17/2	5			
Establishment Wendy's Old Fashioned Han	nbun	oces	Connect	tiest Health	Time	e In 12:10 A	MM/M Time Out 12	:50 AMPM		
Address 484 Bridgeport Ave.		DI	P	H)	LHD	NVHD				
Town/City Shelton	J				Purp	oose of Inspection	: Routine Pre	э-ор		
Permit Holder Marc Levy	C	onnectic of Pul	ut Dep blic He	artment alth	Rein	nspection	Other			
FOODBORNE ILLNESS RISK FA	ACTO	RS A	AND	PUB	BLIC H	EALTH INTERVI	ENTIONS			
Risk factors are important practices or procedures identified as the most prevalent cont	ributing fa	actors of	f foodb	bome illne	ess or injury	/. Interventions are contro	ol measures to prevent foodborne illne	ss or injury.		
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered in	tem	IN	l=in c	complian	nce Ol	UT=not in compliance	N/A=not applicable N/6	D=not observed		
P=Priority item Pf=Priority foundation item C=Core item V=violation type	Mark in	appro	priat	e box fo	or COS ar	nd/or R COS=correc	ted on-site during inspection	R=repeat violation		
IN OUT N/A N/O Supervision	٧	cos	R		OUT N/		on from Contamination	V COS R		
Person/Alternate Person in charge present,	Pf			15 🕏	4	Food separated		P/C O O		
demonstrates knowledge and performs duties				16 🝑	00	THE REAL PROPERTY AND ADDRESS OF THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TWO IS NAMED I	urfaces: cleaned & sanitized	P/Pf/C O		
Certified Food Protection Manager for Classes 2, 3, & 4	С	0	0	17	0		ion of returned, previously itioned, and unsafe food	POO		
Employee Health							ture Control for Safety			
Management, food employee and conditional employee;	P/Pf			18			time and temperatures	P/Pf/C O		
knowledge, responsibilities and reporting				19 🗸			g procedures for hot holding	POO		
Proper use of restriction and exclusion	Р	0		20 0		Proper cooling Proper hot hold	time and temperatures	P O O		
Written procedures for responding to vomiting and diarrheal events	Pf	0		22		Proper cold hol		POO		
Good Hygienic Practices			373	23			arking and disposition	P/Pf OO		
6 Proper eating, tasting, drinking, or tobacco products us	e P/C	101					ic health control: procedures			
7 No discharge from eyes, nose, and mouth	C	0	Ŏ I	24		and records	F	P/Pf/C		
Preventing Contamination by Hands						Cons	umer Advisory			
8 0 Hands clean and properly washed	P/Pf	0	0	25 🔾	000		y provided: raw/undercooked food	Pf OO		
9 No bare hand contact with RTE food or a	P/Pf/C	0					ceptible Population			
pre-approved alternative procedure properly followed	F/FI/C		$\cup$	26 🔾		Pasteurized foods	used; prohibited foods not offered	P/C O O		
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C		0				ves and Toxic Substances			
Approved Source				27 🔾			approved and properly used	POO		
11  Food obtained from approved source	P/Pf/C	_	0	28	000		es properly identified,	P/Pf/C O		
12 C Food received at proper temperature	P/Pf	_		20		stored & used		1		
Food in good condition, safe, and unadulterated	P/Pf	0					ith Approved Procedures			
Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	0	$\circ$	29 🔾	0 0		h variance/specialized riteria/HACCP Plan	P/Pf/C O		
	OD RE	TAII	PR	ACTIC	FS	processiver	TRETIENT PROOF THEIR			
Good Retail Practices are preventative measures t			_			chemicals, and physica	Il objects into foods.			
					and/or R			R=repeat violation		
OUT N/A N/O Safe Food and Water	V	cos	R	OUT		Proper Us	se of Utensils	V COS R		
30 Pasteurized eggs used where required	Р	0	0	43 🔾	In-use (	utensils: properly stor		c 0 0		
31 Water and ice from approved source	P/Pf/C	0	0				perly stored, dried, & handled	Pf/C O		
32 O Variance obtained for specialized processing methods	Pf	0		45 🔾	Single-u	se/single-service article	es: properly stored & used	P/C O O		
Food Temperature Control				46	Gloves	used properly		C   O   O		
Proper cooling methods used; adequate equipment for	Pf/C				-		and Equipment			
temperature control				47 🔾	)	nd non-food contact s		P/Pf/C O		
34 O Plant food properly cooked for hot holding	Pf	-		_		y designed, construct		4		
35 Approved thawing methods used 36 Thermometers provided and accurate	Pf/C	+		48	)	•	alled, maintained and used; and test strips available	Pf/C O		
Food Identification	FIIC	101	$\preceq$	49		od contact surfaces c		C 00		
37 Food properly labeled; original container	Pf/C	10		40 0	711011100		ical Facilities			
Prevention of Food Contamination	1			50 0	Hot and	d cold water available		Pf OO		
38 Insects, rodents, and animals not present	Pf/C	10				ng installed; proper b		P/Pf/C O O		
39 Contamination prevented during food preparation, storage & display	P/Pf/C			52 🔾	Sewage	e and waste water pro	operly disposed	P/Pf/C O		
40 Personal cleanliness	Pf/C	0					structed, supplied, & clean	Pf/C O		
41 Wiping cloths: properly used and stored	С	_	의				isposed; facilities maintained	C   O   O		
42 Washing fruits and vegetables	P/Pf/C	0					naintained, and clean	P/Pf(C)		
Permit Holder shall notify customers that a copy of the most recent inspection rep	ort is av	ailable.					hting; designated areas used	C 00		
A 1 T -1:	1.0			-		rubber latex gloves i	not used per CGS §19a-36f  Date corrections due	#		
Person in Charge (Signature) Company Date 3117	125				tem Vid		Date corrections due	-		
The same of the sa	الما		_			tion Item Violations	-	-		
Person in Charge (Printed) (IM Der Ina Onlin)				-	tem Viola		6117/25			
6 94 6 24	71	10		Risk Fa	actor/Pul	blic Health Intervention		-		
Inspector (Signature) DM/IIICAA Date 3/1	1/0	72	_	-		actor/Public Health In	tervention Violations			
Tolon Males DC	1					actices Violations	If intend to!			
Inspector (Printed) John / Licha, R. J				Requir	res Rein	spection - check bo	x if you intend to reinspect	a hold doct-		
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.										

Food Esta	ablishment Insp	ection Re	port Page 2	_of_ <u>2</u>						
LHD_NVHD	Inspection Report Continuation S		Date 3/17/25							
Establishment Wendy's	Town_She	Iton	_ ' '							
TEMPERATURE OBSERVATIONS										
Item/Location/Process Temp	Item/Location/Process Freezer	Frozen	Item/Location/Process	Temp						
Chicken patty 172°F	Tree Zei	1102EN								
Grilled chicken 157°F										
Chicken nuggets 148°F										
Salad 39°F Shredded cheese 40°F										
Sliced tomato 38°F Raw hamburger 40°F										
OI	SSERVATIONS AND CORRE be corrected within the time frames be			e food code.						
Item Number	o corrected warm the time names be	now, or as stated in s								
CFPM: Kimber	ly Janeiro 3	5/22/27								
55C Some ice bu	CFPM: Kimberly Janeiro 3/22/27 55C Some ice build-up in walk-in on foin system, wall, boxes > Correct by 6/17/25									
boxes > Correc	+ by 6/17/25	200 100 100 100	J							
	9 7 7									
- Handsinky	- Handsinky Hot/Cold HaOV									
- ()	1 2 1 2/	20- (								
- Sanitizer: Qu	at - 5-bay: 50	uppm								
- Thermometer	51 - AI	lergen 1	Votice							
3. 17	<i>J</i>	io gen								
- Dry Goods	- Do	ate-Mar	K51							
		1.	I v							
- Restroom	-Glos	res/Hond	dwashing /							
,										
Person in Charge (Signature)	Leato		Date 3 [17]	25						
Inspector (Signature)	ucha R.S		Date 3/1	7/25						
inspector (orginature)			5410	122						