

Yung Sun Shau
2/2/27

Risk Category: 4	Food Establishment Inspection Report	Page 1 of 2
Establishment type: Permanent Temporary Mobile Other	Date: 9/16/25	
Establishment: Wild Kanji	Time In: 1030 AM/PM	Time Out: 130 AM/PM
Address: 514 Bridgeport Avenue	LHD: NVH	
Town/City: Shelton # 5435	Purpose of Inspection: Routine Pre-op	
Permit Holder	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	V	COS	R	IN	OUT	N/A	N/O	V	COS	R
Supervision													
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>												
1 Person/Alternate Person in charge present, demonstrates knowledge and performs duties													
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>												
2 Certified Food Protection Manager for Classes 2, 3, & 4													
Employee Health													
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>												
3 Management, food employee and conditional employee; knowledge, responsibilities and reporting													
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>												
4 Proper use of restriction and exclusion													
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>												
5 Written procedures for responding to vomiting and diarrheal events													
Good Hygienic Practices													
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>												
6 Proper eating, tasting, drinking, or tobacco products use													
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>												
7 No discharge from eyes, nose, and mouth													
Preventing Contamination by Hands													
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>												
8 Hands clean and properly washed													
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>												
9 No bare hand contact with RTE food or a pre-approved alternative procedure properly followed													
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>												
10 Adequate handwashing sinks, properly supplied/accessible													
Approved Source													
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>												
11 Food obtained from approved source													
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>												
12 Food received at proper temperature													
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>												
13 Food in good condition, safe, and unadulterated													
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>												
14 Required records available: molluscan shellfish identification, parasite destruction													
Protection from Contamination													
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>												
15 Food separated and protected													
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>												
16 Food-contact surfaces: cleaned & sanitized													
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>												
17 Proper disposition of returned, previously served, reconditioned, and unsafe food													
Time/Temperature Control for Safety													
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>												
18 Proper cooking time and temperatures													
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>												
19 Proper reheating procedures for hot holding													
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>												
20 Proper cooling time and temperatures													
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>												
21 Proper hot holding temperatures													
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>												
22 Proper cold holding temperatures													
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>												
23 Proper date marking and disposition													
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>												
24 Time as a public health control: procedures and records													
Consumer Advisory													
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>												
25 Consumer advisory provided: raw/undercooked food													
Highly Susceptible Population													
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>												
26 Pasteurized foods used; prohibited foods not offered													
Food/Color Additives and Toxic Substances													
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>												
27 Food additives: approved and properly used													
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>												
28 Toxic substances properly identified, stored & used													
Compliance with Approved Procedures													
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>												
29 Compliance with variance/specialized process/ROP criteria/HACCP Plan													

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark **OUT** if numbered item is not in compliance V=violation type Mark in appropriate box for **COS** and/or **R** COS=corrected on-site during inspection R=repeat violation

OUT	N/A	N/O	V	COS	R	OUT	N/A	N/O	V	COS	R
Safe Food and Water											
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>										
30 Pasteurized eggs used where required											
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>										
31 Water and ice from approved source											
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>										
32 Variance obtained for specialized processing methods											
Food Temperature Control											
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>										
33 Proper cooling methods used; adequate equipment for temperature control											
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>										
34 Plant food properly cooked for hot holding											
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>										
35 Approved thawing methods used											
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>										
36 Thermometers provided and accurate											
Food Identification											
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>										
37 Food properly labeled; original container											
Prevention of Food Contamination											
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>										
38 Insects, rodents, and animals not present											
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>										
39 Contamination prevented during food preparation, storage & display											
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>										
40 Personal cleanliness											
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>										
41 Wiping cloths: properly used and stored											
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>										
42 Washing fruits and vegetables											
Proper Use of Utensils											
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>										
43 In-use utensils: properly stored											
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>										
44 Utensils/equipment/linens: properly stored, dried, & handled											
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>										
45 Single-use/single-service articles: properly stored & used											
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>										
46 Gloves used properly											
Utensils and Equipment											
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>										
47 Food and non-food contact surfaces cleanable, properly designed, constructed, and used											
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>										
48 Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available											
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>										
49 Non-food contact surfaces clean											
Physical Facilities											
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>										
50 Hot and cold water available; adequate pressure											
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>										
51 Plumbing installed; proper backflow devices											
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>										
52 Sewage and waste water properly disposed											
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>										
53 Toilet facilities: properly constructed, supplied, & clean											
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>										
54 Garbage and refuse properly disposed; facilities maintained											
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>										
55 Physical facilities installed, maintained, and clean											
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>										
56 Adequate ventilation and lighting; designated areas used											
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>										
57 Natural rubber latex gloves not used per CGS §19a-36f											

Person in Charge (Signature) <i>Yung S Shau</i> Date 9-16-2025		
Person in Charge (Printed) YUNG S SHAU		
Inspector (Signature) <i>Glinda Buenaventura</i> Date 9/16/25		
Inspector (Printed) Glinda Buenaventura		
Permit Holder shall notify customers that a copy of the most recent inspection report is available.		
Violations documented		Date corrections due
Priority Item Violations		
Priority Foundation Item Violations		
Core Item Violations	4/5	7
Risk Factor/Public Health Intervention Violations		
Repeat Risk Factor/Public Health Intervention Violations		
Good Retail Practices Violations		
Requires Reinspection - check box if you intend to reinspect		NO

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.

Salmon 39.5 Crab sticks 39.3 Salad dressing 38.5 noodles, 36.3
 Tuna 40.0 Basil soup 110.0 raw beef 37.3 raw chicken 38.4
 Striped bass 40.0 real snapper 39.5 raw steak 37.5 shrimp 38.0
 Yellowtail 39.0 shrimp 40. chicken 38.9 vegetables 39.0
 Spig tuna 39.5 White rice 172. Shrimp 38.9 White rice 172.



INSPECTION REPORT STATE OF CONNECTICUT
 FOOD SERVICE ESTABLISHMENTS DEPARTMENT OF PUBLIC HEALTH
 CONTINUATION SHEET

NAME OF ESTABLISHMENT Wild Kanji		TOWN Shelton	DATE OF INSPECTION 9/16/21
INSPECTION FORM #	REMARKS		
1PF	allergen poster not posted, no training log available (cos)		
10PF	blocked hand sink; utensils stored in hand sink (cos)		
10C	missing handwash signage (cos)		
37C	food, spices, sauces out of original container, not labeled		
39C	uncovered food in walk-in cooler		
43C/47C	plastic bowls used as scoop-bowl in food product (cos)		
47C	unclean ext/ has up food bins/containers		
47C	use non-food grade containers/bins to store food		
49C	unclean, greasy bottles - needs to be serviced		
49C	unclean, dusty evaporator fan in beverage WIC		
57C	unclean floors, rest underneath equipment		
	4 sanitizer good -		
	* hand sinks stocked		
	* want over date-marking		
INITIAL (INSPECTOR) gms		INITIAL (PERSON IN CHARGE) S	