

Establishment ### Address 70 Wooster St. ### DOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS ### Reinspection Other ### Poor Poor Poor Poor Poor Poor Poor P	Risk Category: 3 Food Establishment Inspection Report Page 1 of 2									
Address 70 Woo5ter St. Time In D.: 5 ANPM Time Out 1: 5 ANPM Address 70 Woo5ter St. Transcription St. March 1 St	Establishment type: Permanent Temporary Mobile Other					Date: 3/3	24/20	5		
Permit Holder FOODBORNE LLINESS RISK FACTORS AND PUBLIC HEALTH INTERVENTONS Rist Active as neurous statis (N, OUT, NA), NO) for seath resultance of the seath o	Establishment Wooster St. Market		45es	ing Conne	ectical Health	10	: 35	M/PM Time Out	15	MyPM
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Employee Health Immargement, food employee and conditional employee; knowledge, responsibilities and reporting health report	demonstrates knowledge and performs duties	Pf	0		16	O Foo	d-contact su	urfaces: cleaned & sanitized	P/Pf/C	00
Management, fod employee and conditional employee; knowledge, responsibilities and reporting in the profit of the condition and exclusion in the profit of		С	0	0	17) (III)			P	00
No. discharge from eyes, nose, and mouth Piric Section Pir					1					
Proper use of restriction and exclusion Written procedures for responding to womiting and Prior of the proper cooling time and temperatures Proper cooling end temperatures Proper cooling time and temperature proper time and temperature and properly took and temperature		P/P	0	0	-					
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Consumer Advisory Proper cold holding temperatures Proper cold holding Proper cold holding temperature Proper cold holding Prop	Written procedures for responding to vomiting and		5555							
Proper eating, tasting, drinking, or tobacco products so Proper Prope	diarrheal events	FI	Γ						_	
No discharge from eyes, nose, and mouth C		o DIC	10		23 0				P/Pf	00
Preventing Contamination by Hands Proventing Contamination by Hands Piric Province Prov			_	_	24 0			c fleatiff control, procedures	P/Pf/C	00
Solution Procedure procedure properly followed pre-approved alternative procedure properly supplied/accessible PriC Prod Pr					/	·		umer Advisory		me S
Pasteurized toods used, prohibited foods not offered PIC PIC Pasteurized bods used, prohibited foods not offered PIC		P/Pt	0	0	25	The second second			Pf	00
Adequate handwashing sinks, properly supplied/accessible PI/C Approved Source PI/PI/C Approved Source PI/PI/C Proof of pool contilion, as few and unadulterated PI/PI/C Proof received at proper temperature PI/PI/C Proof received a swallable: molluscan shellfish PI/PI/C Proof received a wallable: molluscan shellfish PI/PI/C Proof received and water PI/PI/C Proof received a wallable: wallable		P/Pf/C	0		20 0				D/C	
Approved Source Food obtained from approved source PPFIC Food obtained from approved source Food from approved from ap				0	26 0	The state of the s			PIC	00
Second received at proper temperature		11 1/0	1		27 0	The state of the s			P	00
Property labeled; original container Pric Stored & used Stored & used Pric Stor	1				28	SAME AND ADDRESS OF THE PARTY O				
Required records available: molluscan shellfish prific 29 Compliance with variance/specialized process/ROP criteria/HACCP Plan PiPIC Compliance/specialized process/ROP properly shorted with variance/specialized process/ROP properly shorte	- Color con resource at proper temperature		_	_	20				171 110	
Identification, parasite destruction COOD RETAIL PRACTICES	Required records available; molluscan shellfish					Cor				
Mark OUT if numbered item is not in compliance Veviolation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation out NA NO Safe Food and Water V cos R OUT Proper Use of Utensils OUT OUT Proper Use of Utensils V cos R OUT Proper Use of Utensils Pric OUT OUT Proper Use of Utensils OUT		P/Pf/C	10	0	29				P/Pf/C	00
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 OUTIN/A (NO) Safe Food and Water	GOOD RETAIL PRACTICES									
Pasteurized eggs used where required P O O National Pasteurized eggs used where required P O O National Pasteurized eggs used where required P O O O National Pasteurized eggs used where required P O O O O O O O O O O O O O O O O O O									B-ropost i	iolation
Pasteurized eggs used where required Water and ice from approved source Variance obtained for specialized processing methods Pf of Single-use/single-service articles: properly stored, dried, & handled Pf/C of Single-use/single-service articles: properly stored & used Pf/C of Single-use/single-service articles: properly descended used Pf/C of Single-use/single-service articles: properly stored & used Pf/C of Single-use/single-used/sing		n appro	_			d/or R CO				
Water and ice from approved source Variance obtained for specialized processing methods Proper cooling methods used; adequate equipment for temperature control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding PfiC Plant food properly cooked for hot holding Food ladentification Food Identification Prevention of Food Contamination Prevention of Food Contamination Prevention of Food Contamination PriC Contamination Prevention of Food Contamination Prevention		P		100		n-use utensils: p				
Food Temperature Control 33 Proper cooling methods used; adequate equipment for temperature control 34 Plant food properly cooked for hot holding 35 Approved thawing methods used 36 Approved thawing methods used 37 Food properly labeled; original container 38 Insects, rodents, and animals not present 39 Contamination prevented during food preparation, storage & display PIPIC 40 Personal cleanliness 41 Wiping cloths: properly used and stored 42 Washing fruits and vegetables Person in Charge (Signature) Person in Charge (Printed) Author Approved the wind adequate equipment for temperature control 48 Gloves used properly 48 Gloves used properly 48 Utensils and Equipment 47 Food and non-food contact surfaces cleanable, properly designed, constructed, and used 48 Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available 49 Non-food contact surfaces clean 48 PiPIC 48 Warewashing agents, sanitizers, and test strips available 49 Non-food contact surfaces clean 48 PiPIC 49 Non-food contact surfaces clean 49 Non-food contact surfaces clean 40 PiPIC 50 Sewage and waste water properly disposed 51 PiPIIC 52 Sewage and refuse properly disposed, facilities maintained 53 Toilet facilities: properly constructed, supplied, & clean 54 Gloves used properly 50 Adaptor test strips available. 50 Physical Facilities 51 PiPIC 52 Sewage and refuse properly disposed, facilities 53 Toilet facilities 54 Adapto		P/Pf/C	0	0	44 O U	tensils/equipmer	nt/linens: prop	erly stored, dried, & handled		00
Proper cooling methods used; adequate equipment for temperature control Plant food properly cooked for hot holding Food and non-food contact surfaces cleanable, properly designed, constructed, and used Properly designed, constructed, and used Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available Prevention of Food Contamination Prevention of Food Co		Pf	0	0				es: properly stored & used		
temperature control Pilo Colorado Constructed, and used Pilo Colorado Colorado Constructed, and used Pilo Colorado Colorado Colorado Constructed, and used Pilo Colorado Colora			_		46 0	loves used pro		and Equipment	C	00
Plant food properly cooked for hot holding Pf	1331()	Pf/C	0	0	TE	ood and non-fo				
Thermometers provided and accurate Pf/C O O O O O O O O O O O O O O O O O O O	34 O Plant food properly cooked for hot holding	Pf	0	0	147 ()				P/Pf/C	00
Thermometers provided and accurate Pf/C Compose Food Identification Food Identification Food properly labeled; original container Pf/C Compose	35 O Approved thawing methods used				48 O V	/arewashing fa	cilities: insta	lled, maintained and used;	Pf/C	00
Prevention of Food Contamination Pfi/C Prevention of Food Contamination Pfi/C Physical Facilities Prevention of Food Contamination Pfi/C Plumbing installed; proper backflow devices P/Pf/C Plumbing installed; prop	A Principle of the Control of the Co	Pf/C	0	0	C					
Prevention of Food Contamination 38		Df/C	10		49	on-tood contac				00
Insects, rodents, and animals not present Pf/C O		11110	10		50 O F	ot and cold wa			Pf /	00
Person in Charge (Printed) Personal cleanliness PfiC	38 Insects, rodents, and animals not present									00
Wiping cloths: properly used and stored C	39 Contamination prevented during food preparation, storage & display									
Washing fruits and vegetables P/Pf/C Permit Holder shall notify customers that a copy of the most recent inspection report is available. Person in Charge (Signature) Date 3 M 25										
Permit Holder shall notify customers that a copy of the most recent inspection report is available. Person in Charge (Signature) Date 3 24 25 Person in Charge (Printed) Person in Charge (Printed) Rate of the most recent inspection report is available. Natural rubber latex gloves not used per CGS §19a-36f Violations documented Date corrections due #			-	-						_
Person in Charge (Signature) Date 3 24 25 Person in Charge (Printed) Person in Charge (Printed) Person in Charge (Printed) Risk Factor/Public Health Intervention Violations Risk Factor/Public Health Intervention Violations										
Person in Charge (Signature) Date 3 M 125 Priority Item Violations Priority Foundation Item Violations Core Item Violations Risk Factor/Public Health Intervention Violations	refinit riolder shall houry customers that a copy of the most recent inspection repo	ort is av	unabl	٠.	The same of the sa					44
Person in Charge (Printed) Person in Charge (Printed) Priority Foundation Item Violations Core Item Violations Risk Factor/Public Health Intervention Violations	Person in Charge (Signature) Charge 3 24	120	5					Date corrections due	-	#
Person in Charge (Printed) Core Item Violations Risk Factor/Public Health Intervention Violations	Date of			_			Violations	_		
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	Increasing (Signature) John Much 21	001	20							_
Inspector (Signature) Market Date Control Repeat Risk Factor/Public Health Intervention Violations Good Retail Practices Violations 5	Inspector (Signature) Date	4	X)	-	-			CIVEHUUTI VIOIAUUTIS	5	
Inspector (Printed) 000 / (/C/) Q RS Requires Reinspection - check box if you intend to reinspect	Inspector (Printed) John Mucha RS	11.			Requires	Reinspection	- check box	x 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 unsafe food, may appeal such order to the Director of Health, not later than forty-eight hours after issuance of such order.										

Food Establishment Inspection Penert Page 2 of 2

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LHD_N	VHD Inspection Report Continuation Sheet	Date	3/24/25							
Establishment Wooster St. Marketrown Shelton										
	TEMPERATURE OBSERVATIONS									
Item	/Location/Process Temp Item/Location/Process Temp	Item/Location/Pro	ocess Temp							
Dal	iturkey 37°F									
//										
Pas	sta salad 37°F									
Del:	roast beef 40°F									
Mi	1k 37°F									
FCP	ezers Frozen									
	OBSERVATIONS AND CORRECTIVE ACTION									
Item	Violations cited in this report must be corrected within the time frames below, or as stated in	sections 8-405.11 & 8-4	06.11 of the food code.							
Number										
, tarribor										
	CFPM: Ishan H. Patel Exp: 7/7/202	9								
	CITIL ISHAN II. TOTEL LXD. 1/1/XUX	1								
			11							
55C	Wall behind handsink is unclean -	7 Correct	bu							
	MALL DELINIA LIQUIDANIA 12 MILLICATI	10011661	~ 9							
	6/24/25		9							
49C	Front of cabinet is unclean >	Correct by	1							
	C1 12C	1	J							
	6/24/25									
100		10000	L							
49C	Dige of reach-in Triage is unclean	TCorrect	Dy							
	6/20/26									
	6/24/25									
55C	Some dust on fan in walk-in	correct b	1 Li							
	South and the Mark in	Collection	9							
	6/24/25		<u> </u>							
MES	0/21/20	1 1	Clarks							
\$5C	Articles in backroom (unused) > Co	orrect bu	6/24/25							
	C Articles in backroom (unused) > Correct by 6/24/25									
_	- Handsink - Hot/Cold H201									
	/									
_	Sanitizenichlasina - Bucketilanam									
	Sanitizer: Chlorine - Bucket: 100ppm									
	11									
		There is a second of the secon								
_	Thermometers Test Strips.									
	11 A 1 C 1 C A 11	1 /								
_	Dry Goods - Allergen No	otice								
			. 1							
			2/24/25							
Person in	Charge (Signature)	Date	51~7.							
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Inspector	(Signature) Shy Mucha RS	Date	3/24/25							