Connecticut Department of Public Health

Risk Category: 3 Food Establishment Inspection Report Page 1 of 2											
Establishment type: Permanent Temporary Mobile Other						118/21					
Establishment Zinfandeli 'S			ering connecticus the			100		30 AMIPM			
Address 6 Corporate Drive			DDH)			LHD NVHD					
Town/City Shelton						Purpose of Inspection: Pre-op					
Permit Holder Zinfandeli's Sandra Romero-Paet			Connecticut Department of Public Health			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 NIA NIO) for each numbered item.											
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			UT N/A N/O		on from Contamination	V COS R			
1 Person/Alternate Person in charge present,	Pf	0) I -	10	0 0 F	ood separated	and protected	P/C O O			
demonstrates knowledge and performs duties Certified Food Protection Manager for Classes 2,					The second second		urfaces: cleaned & sanitized on of returned, previously	P/Pf/C O			
3, & 4	С	0		17 00	2 Company of the last of the l		tioned, and unsafe food	POO			
Employee Health		Time/Temperature Control for Safety									
Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf	0					time and temperatures g procedures for hot holding	P/Pf/C O O			
4 O Proper use of restriction and exclusion	Р	0	\rightarrow \vdash	20 0 8			time and temperatures	P 0 0			
Written procedures for responding to vomiting and	Pf	0		21	0 0 P	roper hot hold	ing temperatures	POO			
diarrheal events	Т.,			22			ding temperatures	POO			
Good Hygienic Practices 6 Proper eating, tasting, drinking, or tobacco products us	e P/C	101					rking and disposition c health control: procedures	P/Pf O O			
7 No discharge from eyes, nose, and mouth	C	0		24 0		nd records	o nearth control, procedures	P/Pf/C O			
Preventing Contamination by Hands				/			ımer Advisory				
8 Hands clean and properly washed No bare hand contact with RTE food or a	P/Pf	0	의날	25 0			y provided: raw/undercooked food	Pf OO			
pre-approved alternative procedure properly followed	P/Pf/C	0		26 0	Pa		ceptible Population used; prohibited foods not offered	P/C 00			
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	olli	201010			ves and Toxic Substances	1110			
Approved Source			1	27 0 0			approved and properly used	POO			
11 C Eeod obtained from approved source	P/Pf/C			28			es properly identified,	P/Pf/C O			
12 C Food received at proper temperature	P/Pf		21	20	st	ored & used		1111000			
Food in good condition, safe, and unadulterated Required records available: molluscan shellfish	P/Pf	0	9				th Approved Procedures h variance/specialized				
identification, parasite destruction	P/Pf/C	0	$ \cdot $	29 0			riteria/HACCP Plan	P/Pf/C O			
GO				CTICES							
Good Retail Practices are preventative measures to											
	n approp	cos		r COS and	d/or R C			R=repeat violation			
OUT N/A N/O Safe Food and Water 30 Pasteurized eggs used where required	P			OUT In	-use utensils	properly store	e of Utensils	C 00			
31 Water and ice from approved source	P/Pf/C						erly stored, dried, & handled	Pf/C O O			
32 Variance obtained for specialized processing methods	Pf	0		45 O Si	○ Single-use/single-service articles: properly stored & used						
Food Temperature Control 46 Gloves used properly								C 00			
Proper cooling methods used; adequate equipment for temperature control	Pf/C	00		I E	and and non		and Equipment urfaces cleanable,				
34 O Plant food properly cooked for hot holding	Pf	0	511			ned, construct		P/Pf/C O			
35 O Approved thawing methods used	Pf/C	_	7	1//			lled, maintained and used;	DEID O			
36 C Thermometers provided and accurate	Pf/C	0		48 O cle	eaning agent	s, sanitizers, a	and test strips available	Pf/C O			
Food Identification	Inna			49 O No	on-food conta	act surfaces cl		C O O			
37 Food properly labeled; original container	Pf/C	00		ED U	at and sold w		ical Facilities ; adequate pressure	Pf OO			
Prevention of Food Contamination 38 Insects, rodents, and animals not present	Pf/C	0					ackflow devices	P/Pf/C O O			
39 Contamination prevented during food preparation, storage & display	P/Pf/C						perly disposed	P/Pf/C O O			
40 Personal cleanliness	Pf/C						structed, supplied, & clean	Pf/C O O			
Wiping cloths: properly used and stored	0						sposed; facilities maintained	C O O			
42 Washing fruits and vegetables	P/Pf/C	n all			4		naintained, and clean nting; designated areas used	P/Pf/C O O			
Permit Holder shall notify customers that a copy of the most recent inspection rep					ot used per CGS §19a-36f						
Person in Charge (Signature) & Kornero Date 11-18-24					s documente		Date corrections due	#			
	1				m Violations oundation Iter			8			
Person in Charge (Printed) ANDRA LOYERO- 7	At	2		Core Item	Violations		2/18/25	1			
Inspector (Signature) Amanda Kuchi Date 11/18/24						alth Intervention	n Violations ervention Violations	0			
				Repeat Ri	1						
Inspector (Printed) Amanda Kuchin		Requires Reinspection - check box 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, des											
or dispose of unsafe food, may appeal such order to the	Directo	or of H	lealth	n, not late	er than forty-	eight hours a	fter issuance of such order				

1st - White: Health Department

	FOO	a Esta	biishment ins	pection r	keport	Page or			
LHD_N	JHD		Inspection Report Continuation	on Sheet	Date	11/18/24			
Establishn	nent Zinfandel	is	Town She	Iton					
			TEMPERATURE OB	SERVATIONS					
Item/	Location/Process	Temp	Item/Location/Process	Temp	Item/Location/	/Process Temp			
Salad	Station		BM		BOH BM	401			
0.		420P	-Chicken grilled	4505		II N			
	rese				- tomato	ALICE LA			
~ Ct	ocomber	42.6	- Breaded Chx	4108	-ham	43 92			
-m	nac Salad	4301	-Turvell	3908	adv freed	er 1012			
	and boiled egg	4401	- Ham	38°F	WIC	39°F			
LILL OK	ricken/Chili	172.6	-Tomato	37°P		38°+			
		110			- Rice	2000			
~ rt		163° F	Showcase-chx		-Cheese	389			
- C1	nx Soup	163°F	- Tuna S	alad 37°F	- Chx (C	00 Ked) 37°F			
		OB	SERVATIONS AND COP	RRECTIVE ACTIO	NS				
Item			e corrected within the time frame	es below, or as stated	in sections 8-405.11 &	8-406.11 of the food code.			
Number	4/29	127	H	129/27					
	11.		0						
CFPM-			ever, Sandra 1	Romero Pat	Z				
Y	Handsink - S	Horrod	Signagev +	10+ HBO-	1200E				
	ALL	fulla	1 00		1				
	Allergen St	atemer	ne J. Dry Ston	tred, Vir	y glove	s, mop			
	labole ict	machi	ne I Dre Store	age micro	many Co	in opener			
	1.100	1.001	1962 1019		Judia Dice				
	datamarkina	*Keme	mper to date all is	tems removed	d from original	ackage/mage in			
	SanitiTer- RR	ares Ci	110rine 50-100,	man Tru	Allowage	Protest Mouse			
131		14.0			, Mirergen	FUSION V			
41 Wiping Cloths Stored on Counters									
4) Store in Sani bucket when not in use									
	7	Store	in some books	+ COTPET	NOT IN O	PL			
		<u> </u>							
		(/			10 10 71			
Person in	Charge (Signature)	O XI	opprero.		Da	ate 11-18-24			
Inspector	(Signature) Aman	da Rin	di		Da	ate W/18/24			