6029

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Risk Category: 4 Food Establishment Inspection Report Page 1 of 2										
Establishment type: Permanent Temporary Mobile Other						3/19/2	5			
Establishment Koi Japanese & Asian Fu	Sio	Needing C	onnecticut	lealing.	Time In	11:00 A	M/PM Time Out 12	:00 AM/PM		
Address 375 A Main St.		DF	H		LHD	NVHD				
Town/City Ansonia	j				Purpose	of Inspection:	Routine	e-op		
Permit Holder Shihao Zhena			ic Health	30.5000.0	Reinspe		Other			
FOODBORNE JLLNESS RISK FA								ass or injury		
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it		2000	10	pliance		ot in compliance		O=not observed		
P=Priority item Pf=Priority foundation item C=Core item V=violation type	-							R=repeat violation		
IN OUT N/A N/O Supervision	V	cos			UT N/A N/C		on from Contamination	V COS R		
Person/Alternate Person in charge present,	Pf	0	(15			Food separated	and protected	(P)c 🗸 🔾		
demonstrates knowledge and performs duties			16	W.C	00		irfaces: cleaned & sanitized	P/Pf/C O		
Certified Food Protection Manager for Classes 2, 3, & 4	С	0) 17				on of returned, previously tioned, and unsafe food	POO		
Employee Health				1			ture Control for Safety			
Management, food employee and conditional employee;	P/Pf	0					time and temperatures	P/Pf/C O O		
knowledge, responsibilities and reporting Proper use of restriction and exclusion	P	0	-				g procedures for hot holding ime and temperatures	POO		
Written procedures for responding to vomiting and	-		21			Proper hot holdi		P 0 0		
diarrheal events	Pf	0	22	- /			ding temperatures	, POO		
/ Good Hygienic Practices			23	0		Proper date mai	rking and disposition	e P/Pf		
6 Proper eating, tasting, drinking, or tobacco products us		0	24	0		,	c health control: procedures	P/Pf/C		
7 No discharge from eyes, nose, and mouth	С	101	2			and records				
Preventing Contamination by Hands 8 Hands clean and properly washed	P/Pf		25	de			mer Advisory provided: raw/undercooked food	Pf OO		
No hare hand contact with PTE food or a			7 20				ceptible Population	FILO		
pre-approved alternative procedure properly followed	P/Pf/C	0	26	101			used; prohibited foods not offered	P/C OO		
10 Adequate handwashing sinks, properly supplied/accessible	PfC	100	5	-			ves and Toxic Substances			
Approved Source			27	0			approved and properly used	POO		
11 S C Food obtained from approved source	P/Pf/C						es properly identified,	P/Pf/C		
12 Food received at proper temperature	P/Pf		2			stored & used		111 110 0		
Food in good condition, safe, and unadulterated	P/Pf	00	2		1		th Approved Procedures n variance/specialized			
Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	0	⊃ 29	0			iteria/HACCP Plan	P/Pf/C		
	OD RE	TAIL	PRAC	TICES	S	productive				
Good Retail Practices are preventative measures to	o contro	I the ad	dition o	f patho	gens, chen	nicals, and physical	objects into foods.			
	n appro	priate b			d/or R		on-site during inspection	R=repeat violation		
OUT N/A N/O Safe Food and Water	٧	cos		OUT			e of Utensils	V COS R		
30 Pasteurized eggs used where required	P	00				sils: properly store	erly stored, dried, & handled	C O O		
31 Water and ice from approved source 32 Variance obtained for specialized processing methods	P/Pf/C Pf	0					es: properly stored & used	PC OO		
Food Temperature Control					Bloves use		at property stores at acce	c 00		
Proper cooling methods used: adequate equipment for	DUC						and Equipment			
temperature control	Pf/C		_ 47				urfaces cleanable,	P/Pf/C		
34 O Plant food properly cooked for hot holding	Pf	_	2	p		signed, constructe		1		
35 O Approved thawing methods used	Pf/C		-1148				lled, maintained and used;	Pf/C O		
36 Thermometers provided and accurate Food Identification	Pf/C			N	leaning ag	ents, sanitizers, a ontact surfaces cl	and test strips available	600		
37 Food properly labeled; original container	Pf/C	100			1011-1000 CC		ical Facilities			
Prevention of Food Contamination	1		50	OH	lot and col		adequate pressure	Pf OO		
38 Insects, rodents, and animals not present	Pf/C	0	51	OP	lumbing in	stalled; proper ba	ackflow devices	P/Pf/C O		
39 Contamination prevented during food preparation, storage & display	P/Pf/C					d waste water pro		P/Pf/C O		
40 Personal cleanliness	Pf/C						structed, supplied, & clean	Pf/C O O		
41 Wiping cloths: properly used and stored 42 Washing fruits and vegetables	P/Pf/C	00					sposed; facilities maintained naintained, and clean	P/Pf(C)		
			56	OA	dequate v	entilation and ligh	iting; designated areas used			
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is av	ailable.					ot used per CGS §19a-36f			
Towns Dord 2	/19	171			s docume		Date corrections due	#		
Person in Charge (Signature) Jenny Date 2	11//	2			em Violation		C.0.5			
Person in Charge (Printed)	1				oundation n Violation	Item Violations	6/19/25	9		
1 / / / / / / / / / / / / / / / / / / /	0 1	2 ~				Health Interventio		2		
Inspector (Signature) An / Wicha Date 3//	9/0	15	Re	epeat R	Risk Factor	/Public Health Int	ervention Violations	5		
Taka Maka DC	1					es Violations	16	ď		
Inspector (Printed) John Mucha R.S	2.27						c if you intend to reinspect	to hold doctro		
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 Report Page 2 of 2

LHDN	IVHD		Inspection Report Continuation Sheet		Date 3/19/	25				
Establishment Koi Japanese & Asian Town Ansonia										
	tusioni		TEMPERATURE OBSERVA			_				
Item/	Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp				
Creo	im cheese	36°F	Cooked vegetables	41°F						
Susk	i tuna	40°F	J							
Sush	the same of the sa	36°F								
Sust	i crabmeat	39°F								
	chicken	38°F								
Ric		166°F								
	0 5040	165°F								
	bee4	40° F								
11/4/4		OB	SERVATIONS AND CORRECTI	VE ACTIO	NS					
Item Number	Violations cited in this	report must be	e corrected within the time frames below,	or as stated	in sections 8-405.11 & 8-406.11 of the	food code.				
	CFPM: S	hihoa	Zhena Exp: 5/1	9/26	Xia Dong 1/10	6/30				
100	No hand	wash	Zheng Exp: 5/1 sign at sust	ni bo	ir area > C.O.S	provideo				
490	Gaskets	of	reach-in are un	clear	n → Correct by 6	5/19/25				
45C	Single-se	rvice	e trays not invo	erted	-) Correct by 6	119/25				
49C	Front/top	of	microwave ore	uncli	ean -> Correct bi	1				
	6/19/25									
55C	Area oira	rund	greasetrap is u	nclea	in - Correct by					
	6/19/25		-							
49C			ves are uncle							
55C			in is unclean			/25				
55C	Ceiling	int	sitchen has	olebri	s build-up >	ř.				
	Correct	by	6/19/25		1 -	1 1				
55C	Side wo	II ir	6/19/25 n front bar i	5 un	clean -> Correc	t by				
	6/19/25									
15P	Raw ch	icken	over carrots	→ C.	U.S moved					
-	Handsink		Hot/Cold Hag	1 10/	7 6 4 75 57					
-	Sanitize	er: Cr	Hot/Cold H201 nlorine- Bucke rs1 - Test	+:100	ppm					
	Ihermon	nete	rs - lest	Str	rips					
	13:5h-M	achir	ie: 50ppm Chlo - Allerg	rine						
-	Restro	om	- Allerg	en N	otice					
		TOW	ny Dong		3/	19/25				
Person in	Charge (Signature)	BURN	The state of the s		Date 2/16	1/25				
Inanastar	(Signature)	halls	MADO RS		Date 3//	1120				