

6029

Risk Category: 4

Food Establishment Inspection Report

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Establishment type: Permanent Temporary Mobile Other

Establishment: Koi Japanese & Asian Fusion

Address: 375A Main St.

Town/City: Ansonia

Permit Holder: Shihao Zheng

Date: 3/19/25

Time In: 11:00 AM/PM

Time Out: 12:00 AM/PM

LHD: NVHD

Purpose of Inspection: Routine Pre-op

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	Supervision	V	COS	R
☒	☐	☐	☐	Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	☐	☐
☒	☐	☐	☐	Certified Food Protection Manager for Classes 2, 3, & 4	C	☐	☐
☒	☐	☐	☐	Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf	☐	☐
☒	☐	☐	☐	Proper use of restriction and exclusion	P	☐	☐
☒	☐	☐	☐	Written procedures for responding to vomiting and diarrheal events	Pf	☐	☐
☒	☐	☐	☐	Proper eating, tasting, drinking, or tobacco products use	P/C	☐	☐
☒	☐	☐	☐	No discharge from eyes, nose, and mouth	C	☐	☐
☒	☐	☐	☐	Hands clean and properly washed	P/Pf	☐	☐
☒	☐	☐	☐	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C	☐	☐
☒	☐	☐	☐	Adequate handwashing sinks, properly supplied/accessible	Pf/C	☐	☐
☒	☐	☐	☐	Food obtained from approved source	P/Pf/C	☐	☐
☒	☐	☐	☐	Food received at proper temperature	P/Pf	☐	☐
☒	☐	☐	☐	Food in good condition, safe, and unadulterated	P/Pf	☐	☐
☒	☐	☐	☐	Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	☐	☐

Employee Health

Good Hygienic Practices

Preventing Contamination by Hands

Approved Source

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	Safe Food and Water	V	COS	R
☐	☐	☐	Pasteurized eggs used where required	P	☐	☐
☐	☐	☐	Water and ice from approved source	P/Pf/C	☐	☐
☐	☐	☐	Variance obtained for specialized processing methods	Pf	☐	☐
☐	☐	☐	Proper cooling methods used; adequate equipment for temperature control	Pf/C	☐	☐
☐	☐	☐	Plant food properly cooked for hot holding	Pf	☐	☐
☐	☐	☐	Approved thawing methods used	Pf/C	☐	☐
☐	☐	☐	Thermometers provided and accurate	Pf/C	☐	☐
☐	☐	☐	Food properly labeled; original container	Pf/C	☐	☐
☐	☐	☐	Insects, rodents, and animals not present	Pf/C	☐	☐
☐	☐	☐	Contamination prevented during food preparation, storage & display	P/Pf/C	☐	☐
☐	☐	☐	Personal cleanliness	Pf/C	☐	☐
☐	☐	☐	Wiping cloths: properly used and stored	C	☐	☐
☐	☐	☐	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) Jenny Dong Date 3/19/25

Person in Charge (Printed)

Inspector (Signature) John Mucha Date 3/19/25

Inspector (Printed) John Mucha, R.S.

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

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LHD NVHD

Inspection Report Continuation Sheet

Date 3/19/25

Establishment Koi Japanese & Asian Fusion Town Ansonia

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Cream cheese	36°F	Cooked vegetables	41°F		
Sushi tuna	40°F				
Sushi salmon	36°F				
Sushi crabmeat	39°F				
Raw chicken	38°F				
Rice	166°F				
Miso soup	165°F				
Raw beef	40°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 & 8-406.11 of the food code.
	CFPM: Shihua Zheng Exp: 5/19/26, Xia Dong 1/16/30
10C	No handwash sign at sushi bar area → C.O.S provided
49C	Gaskets of reach-in are unclean → Correct by 6/19/25
45C	Single-service trays not inverted → Correct by 6/19/25
49C	Front/top of microwave are unclean → Correct by 6/19/25
55C	Area around greasetrap is unclean → Correct by 6/19/25
49C	Walk-In shelves are unclean → Correct by 6/19/25
55C	Fan in walk-in is unclean → Correct by 6/19/25
55C	Ceiling in kitchen has debris build-up → Correct by 6/19/25
55C	Side wall in front bar is unclean → Correct by 6/19/25
15P	Raw chicken over carrots → C.O.S moved
-	Handsink ✓ Hot/Cold H ₂ O ✓
-	Sanitizer: Chlorine- Bucket: 100ppm ✓
-	Thermometers ✓ - Test Strips ✓
-	Dish-Machine: 50ppm Chlorine ✓
-	Restroom ✓ - Allergen Notice ✓

Person in Charge (Signature)

Jenny Dong

Date

3/19/25

Inspector (Signature)

John Wacha, RS

Date

3/19/25