

6029

Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

Risk Category: <u>3</u>		Food Establishment Inspection Report		Page 1 of <u>2</u>	
Establishment type: <u>Permanent</u> Temporary Mobile Other			Date: <u>9/15/25</u>		
Establishment <u>KOI</u>			Time In <u>11:30</u> AM/PM Time Out <u>12:40</u> AM/PM		
Address <u>375 Main St</u>			LHD <u>NVHD</u>		
Town/City <u>Ansonia</u>			Purpose of Inspection: <u>Routine</u> Pre-op		
Permit Holder			Reinspection Other		



FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS															
<i>Risk factors</i> are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. <i>Interventions</i> 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	IN	OUT	N/A	N/O	Protection from Contamination	V	COS	R
☒	☐	☐	☐	Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	☐	☐	☒	☐	☐	☐	Food separated and protected	P/C	☐	☐
☒	☐	☐	☐	Certified Food Protection Manager for Classes 2, 3, & 4	C	☐	☐	☒	☐	☐	☐	Food-contact surfaces: cleaned & sanitized	P/Pf/C	☐	☐
Employee Health															
☒	☐	☐	☐	Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf	☐	☐	☒	☐	☐	☐	Proper disposition of returned, previously served, reconditioned, and unsafe food	P	☐	☐
☒	☐	☐	☐	Proper use of restriction and exclusion	P	☐	☐	☒	☐	☐	☐	Time/Temperature Control for Safety	P/Pf/C	☐	☐
☒	☐	☐	☐	Written procedures for responding to vomiting and diarrheal events	Pf	☐	☐	☒	☐	☐	☐	Proper cooking time and temperatures	P	☐	☐
Good Hygienic Practices															
☒	☐	☐	☐	Proper eating, tasting, drinking, or tobacco products use	P/C	☐	☐	☒	☐	☐	☐	Proper reheating procedures for hot holding	P	☐	☐
☒	☐	☐	☐	No discharge from eyes, nose, and mouth	C	☐	☐	☒	☐	☐	☐	Proper cooling time and temperatures	P	☐	☐
Preventing Contamination by Hands															
☒	☒	☐	☐	Hands clean and properly washed	P/Pf	☐	☐	☒	☐	☐	☐	Proper hot holding temperatures	P	☐	☐
☒	☐	☐	☐	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C	☐	☐	☒	☐	☐	☐	Proper cold holding temperatures	P	☐	☐
☒	☒	☐	☐	Adequate handwashing sinks, properly supplied/accessible	Pf/C	☐	☐	☒	☐	☐	☐	Proper date marking and disposition	P/Pf	☐	☐
Approved Source															
☒	☐	☐	☐	Food obtained from approved source	P/Pf/C	☐	☐	☒	☐	☐	☐	Time as a public health control: procedures and records	P/Pf/C	☐	☐
☒	☐	☐	☐	Food received at proper temperature	P/Pf	☐	☐	☒	☐	☐	☐	Consumer Advisory	Pf	☐	☐
☒	☐	☐	☐	Food in good condition, safe, and unadulterated	P/Pf	☐	☐	☒	☐	☐	☐	Highly Susceptible Population	P/C	☐	☐
☒	☐	☐	☐	Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	☐	☐	☒	☐	☐	☐	Food/Color Additives and Toxic Substances	P	☐	☐
GOOD RETAIL PRACTICES															
<i>Good Retail Practices</i> 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	OUT	Proper Use of Utensils	V	COS	R				
☐	☐	☐	Pasteurized eggs used where required	P	☐	☐	☐	In-use utensils: properly stored	C	☐	☐				
☐	☐	☐	Water and ice from approved source	P/Pf/C	☐	☐	☐	Utensils/equipment/linens: properly stored, dried, & handled	Pf/C	☐	☐				
☐	☐	☐	Variance obtained for specialized processing methods	Pf	☐	☐	☐	Single-use/single-service articles: properly stored & used	P/C	☐	☐				
Food Temperature Control															
☒	☐	☐	Proper cooling methods used; adequate equipment for temperature control	Pf/C	☐	☐	☒	Gloves used properly	C	☐	☐				
☐	☐	☐	Plant food properly cooked for hot holding	Pf	☐	☐	☒	Utensils and Equipment	P/Pf/C	☐	☐				
☐	☐	☐	Approved thawing methods used	Pf/C	☐	☐	☐	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	Pf/C	☐	☐				
☐	☐	☐	Thermometers provided and accurate	Pf/C	☐	☐	☐	Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	Pf/C	☐	☐				
Food Identification															
☐	☐	☐	Food properly labeled; original container	Pf/C	☐	☐	☒	Non-food contact surfaces clean	C	☐	☐				
Prevention of Food Contamination															
☒	☐	☐	Insects, rodents, and animals not present	P/C	☐	☐	☐	Physical Facilities	Pf	☐	☐				
☒	☐	☐	Contamination prevented during food preparation, storage & display	P/Pf/C	☐	☐	☐	Hot and cold water available; adequate pressure	P/Pf/C	☐	☐				
☒	☐	☐	Personal cleanliness	Pf/C	☐	☐	☒	Plumbing installed; proper backflow devices	P/Pf/C	☐	☐				
☒	☐	☐	Wiping cloths: properly used and stored	C	☐	☐	☐	Sewage and waste water properly disposed	P/Pf/C	☐	☐				
☐	☐	☐	Washing fruits and vegetables	P/Pf/C	☐	☐	☐	Toilet facilities: properly constructed, supplied, & clean	Pf/C	☐	☐				
Violations documented															
Permit Holder shall notify customers that a copy of the most recent inspection report is available.															
Person in Charge (Signature) <u>Dice</u> Date <u>9/15/25</u>															
Person in Charge (Printed) <u>Xia Dong</u>															
Inspector (Signature) <u>Michael DeBosset</u> Date <u>9/15/25</u>															
Inspector (Printed) <u>Michael DeBosset</u>															
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.															

Violations documented	Date corrections due	#
Priority Item Violations		
Priority Foundation Item Violations	<u>9/29/25</u>	<u>5</u>
Core Item Violations	<u>12/14/25</u>	<u>12</u>
Risk Factor/Public Health Intervention Violations		<u>3</u>
Repeat Risk Factor/Public Health Intervention Violations		<u>8</u>
Good Retail Practices Violations		<u>10</u>
Requires Reinspection - check box if you intend to reinspect		<u>yes</u>

Food Establishment Inspection Report

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LHD NUTID

Inspection Report Continuation Sheet

Date 9/15/25

Establishment KOI Town Ansonia

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Sushi rice/warmer	147°F				
Salmon Salmon/cooler	41°F				
Tuna/ " "	41°F				
Beef/ 2 Door cooler	41°F				
Chicken Bow/walk-in	41°F				
Fried rice/ " "	42°F				
Raw Beef/ " "	41°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

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.

Item Number

CFPM - on-site Xiu Dong

- C49 - unclean 2 Door Lobby and Ban marie gasket
- PF 16 - unclean cutting board
- C47 - gouge cutting boards
- C49 - unclean side of stove and Fryer
- C52 - storing unclean mop water in mop bucket - COS remove water
- C47 - using plastic container to dispense sugar - remove container COS
- C39 - Food store on the floor in dry storage area and kitchen
- C41 - using wet cloth underneath cutting board - COS remove cloth
- PF 16 - interior of ice machine unclean
- C55 - underneath cookline floor unclean
- PF 33 - 2 Door cooler ~~to~~ Ban marie at 50°F - COS - cooler at 42°F
- C10 - No handwash signage at handsink at server station
- C38 - using Fly trap near Soda fountain machine - COS removed
- PF 16 - Soda machine nozzles unclean
- C47/49 wood shelves unclean and bare to store food items
- OK - Dishwasher Sanitizer at 100ppm - Bleach
- PF 8 - Food worker washing hands at 3 bay sink
- PF 10 - using handsink to fill water into water container

Person in Charge (Signature)

Date

Inspector (Signature)

Date