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Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

Risk Category: 3

Food Establishment Inspection Report

Page 1 of 2

Establishment type: Permanent Temporary Mobile Other _____

Date: 3/4/26

Establishment Relish Wine Bar & Grill

Time In 2:30 AM/PM **Time Out** 3:10 AM/PM

Address 314 Main St

LHD NVHD

Town/City Ansonia

Purpose of Inspection: Routine Pre-op

Permit Holder

Reinspection Other _____

Keeping Connecticut Healthy — DPH — Connecticut Department of Public Health

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
1	✓				Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf		
2		X			Certified Food Protection Manager for Classes 2, 3, & 4	C		

	IN	OUT	N/A	N/O	Employee Health	V	COS	R
3	✓				Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf		
4	✓				Proper use of restriction and exclusion	P		
5	✓				Written procedures for responding to vomiting and diarrheal events	Pf		

	IN	OUT	N/A	N/O	Good Hygienic Practices	V	COS	R
6				✓	Proper eating, tasting, drinking, or tobacco products use	P/C		
7	✓				No discharge from eyes, nose, and mouth	C		

	IN	OUT	N/A	N/O	Preventing Contamination by Hands	V	COS	R
8	✓				Hands clean and properly washed	P/Pf		
9	✓				No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C		
10	✓				Adequate handwashing sinks, properly supplied/accessible	Pf/C		

	IN	OUT	N/A	N/O	Approved Source	V	COS	R
11	✓				Food obtained from approved source	P/Pf/C		
12				✓	Food received at proper temperature	P/Pf		
13	✓				Food in good condition, safe, and unadulterated	P/Pf		
14	✓				Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C		

	IN	OUT	N/A	N/O	Protection from Contamination	V	COS	R
15	✓				Food separated and protected	P/C		
16	✓				Food-contact surfaces: cleaned & sanitized	P/Pf/C		
17	✓				Proper disposition of returned, previously served, reconditioned, and unsafe food	P		

	IN	OUT	N/A	N/O	Time/Temperature Control for Safety	V	COS	R
18	✓				Proper cooking time and temperatures	P/Pf/C		
19				✓	Proper reheating procedures for hot holding	P		
20				✓	Proper cooling time and temperatures	P		
21				✓	Proper hot holding temperatures	P		
22	✓				Proper cold holding temperatures	P		
23	✓				Proper date marking and disposition	P/Pf		
24			✓		Time as a public health control: procedures and records	P/Pf/C		

	IN	OUT	N/A	N/O	Consumer Advisory	V	COS	R
25	✓				Consumer advisory provided: raw/undercooked food	Pf		

	IN	OUT	N/A	N/O	Highly Susceptible Population	V	COS	R
26			✓		Pasteurized foods used; prohibited foods not offered	P/C		

	IN	OUT	N/A	N/O	Food/Color Additives and Toxic Substances	V	COS	R
27			✓		Food additives: approved and properly used	P		
28	✓				Toxic substances properly identified, stored & used	P/Pf/C		

	IN	OUT	N/A	N/O	Conformance with Approved Procedures	V	COS	R
29			✓		Compliance with variance/specialized process/ROP criteria/HACCP Plan	P/Pf/C		

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
30				Pasteurized eggs used where required	P		
31				Water and ice from approved source	P/Pf/C		
32				Variance obtained for specialized processing methods	Pf		

	OUT	N/A	N/O	Food Temperature Control	V	COS	R
33				Proper cooling methods used; adequate equipment for temperature control	Pf/C		
34				Plant food properly cooked for hot holding	Pf		
35				Approved thawing methods used	Pf/C		
36				Thermometers provided and accurate	Pf/C		

	OUT	Food Identification	V	COS	R
37		Food properly labeled; original container	Pf/C		

	OUT	Prevention of Food Contamination	V	COS	R
38		Insects, rodents, and animals not present	Pf/C		
39		Contamination prevented during food preparation, storage & display	P/Pf/C		
40	X	Personal cleanliness	Pf/C		
41		Wiping cloths: properly used and stored	C		
42		Washing fruits and vegetables	P/Pf/C		

	OUT	Proper Use of Utensils	V	COS	R
43		In-use utensils: properly stored	C		
44		Utensils/equipment/linens: properly stored, dried, & handled	Pf/C		
45	X	Single-use/single-service articles: properly stored & used	Pf/C		
46		Gloves used properly	C		

	OUT	Utensils and Equipment	V	COS	R
47	X	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	Pf/C		
48		Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	Pf/C		
49		Non-food contact surfaces clean	C		

	OUT	Physical Facilities	V	COS	R
50		Hot and cold water available; adequate pressure	Pf		
51		Plumbing installed; proper backflow devices	P/Pf/C		
52		Sewage and waste water properly disposed	P/Pf/C		
53		Toilet facilities: properly constructed, supplied, & clean	Pf/C		
54		Garbage and refuse properly disposed; facilities maintained	C		
55		Physical facilities installed, maintained, and clean	P/Pf/C		
56		Adequate ventilation and lighting; designated areas used	C		
		Natural rubber latex gloves not used per CGS §19a-36f			

Permit Holder shall notify customers that a copy of the most recent inspection report is available.

Violations documented	Date corrections due	#
Priority Item Violations		
Priority Foundation Item Violations		
Core Item Violations	6/4/26	6
Risk Factor/Public Health Intervention Violations		1
Repeat Risk Factor/Public Health Intervention Violations		
Good Retail Practices Violations		3
Requires Reinspection - check box if you intend to reinspect		NS

Person in Charge (Signature) [signature] **Date** 3/4/26

Person in Charge (Printed) Marcia

Inspector (Signature) [signature] **Date** 3/4/26

Inspector (Printed) Michael DeLossanto

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

LHD NVHD — Inspection Report Continuation Sheet — Date 3/4/26

Establishment Relish wine Bar & Grill — Town Ansonia

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Tuna / Bain marie	41°F				
Salmon " " / " "	41°F				
Fresh chicken / " "	41°F				
Raw beef / " "	42°F				
Pork ribs / " "	41°F				
Fish / walk-in cooler	40°F				
Raw beef / " "	40°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	
	PIC - On-site - Narciso Yanes
C 47	gouge cutting board
C 47	gasket bain marie broken
C 2	NO CFPM On-site
	~~Gasket of 2 Door cooler broken~~
C 40	Food worker not wearing hair restraint/hat
C 45	using hollow straws at bar and expose
OK	Dishwasher temp at 160°F
C 47	using aluminum foil as shelf liner for prep table shelves
OK	Bathroom
OK	Dumpster
OK	observed shellfish tags
OK	observed handwashing Dishwasher —

Person in Charge (Signature) — Date 3/4/26

Inspector (Signature) — Date 3/4/26