

| 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>8/26/25</u> | | Time In <u>1200</u> AM/PM Time Out <u>1400</u> AM/PM | |
| Establishment <u>First English Pizza Co</u> | | LHD <u>NVHD</u> | | Purpose of Inspection: <u>Routine</u> Pre-op | |
| Address <u>701 Bridgeport Ave</u> | | Reinspection | | Other | |
| Town/City <u>Shelton CT 06482</u> | | | | | |
| Permit Holder | | | | | |
| FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS | | | | | |
| <small>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.</small> | | | | | |
| 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 | | | | | |
| Supervision | | Protection from Contamination | | Time/Temperature Control for Safety | |
| 1 | Person/Alternate Person in charge present, demonstrates knowledge and performs duties | 15 | Food separated and protected | 18 | Proper cooking time and temperatures |
| 2 | Certified Food Protection Manager for Classes 2, 3, & 4 | 16 | Food-contact surfaces: cleaned & sanitized | 19 | Proper reheating procedures for hot holding |
| | | 17 | Proper disposition of returned, previously served, reconditioned, and unsafe food | 20 | Proper cooling time and temperatures |
| Employee Health | | Consumer Advisory | | Highly Susceptible Population | |
| 3 | Management, food employee and conditional employee; knowledge, responsibilities and reporting | 25 | Consumer advisory provided: raw/undercooked food | 26 | |
| 4 | Proper use of restriction and exclusion | | | Pasteurized foods used; prohibited foods not offered | |
| 5 | Written procedures for responding to vomiting and diarrheal events | | | Food/Color Additives and Toxic Substances | |
| Good Hygienic Practices | | | | 27 | |
| 6 | Proper eating, tasting, drinking, or tobacco products use | | | Food additives: approved and properly used | |
| 7 | No discharge from eyes, nose, and mouth | | | 28 | |
| Preventing Contamination by Hands | | | | Toxic substances properly identified, stored & used | |
| 8 | Hands clean and properly washed | | | Conformance with Approved Procedures | |
| 9 | No bare hand contact with RTE food or a pre-approved alternative procedure properly followed | | | 29 | |
| 10 | Adequate handwashing sinks, properly supplied/accessible | | | Compliance with variance/specialized process/ROP criteria/HACCP Plan | |
| Approved Source | | | | | |
| 11 | Food obtained from approved source | | | | |
| 12 | Food received at proper temperature | | | | |
| 13 | Food in good condition, safe, and unadulterated | | | | |
| 14 | Required records available: molluscan shellfish identification, parasite destruction | | | | |
| GOOD RETAIL PRACTICES | | | | | |
| <small>Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.</small> | | | | | |
| 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 | | | | | |
| Safe Food and Water | | Proper Use of Utensils | | Utensils and Equipment | |
| 30 | Pasteurized eggs used where required | 43 | In-use utensils: properly stored | 47 | |
| 31 | Water and ice from approved source | 44 | Utensils/equipment/linens: properly stored, dried, & handled | Food and non-food contact surfaces cleanable, properly designed, constructed, and used | |
| 32 | Variance obtained for specialized processing methods | 45 | Single-use/single-service articles: properly stored & used | 48 | |
| Food Temperature Control | | 46 | Gloves used properly | Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available | |
| 33 | Proper cooling methods used; adequate equipment for temperature control | | | 49 | |
| 34 | Plant food properly cooked for hot holding | | | Non-food contact surfaces clean | |
| 35 | Approved thawing methods used | | | Physical Facilities | |
| 36 | Thermometers provided and accurate | | | 50 | |
| Food Identification | | | | Hot and cold water available; adequate pressure | |
| 37 | Food properly labeled; original container | | | 51 | |
| Prevention of Food Contamination | | | | Plumbing installed; proper backflow devices | |
| 38 | Insects, rodents, and animals not present | | | 52 | |
| 39 | Contamination prevented during food preparation, storage & display | | | Sewage and waste water properly disposed | |
| 40 | Personal cleanliness | | | 53 | |
| 41 | Wiping cloths: properly used and stored | | | Toilet facilities: properly constructed, supplied, & clean | |
| 42 | Washing fruits and vegetables | | | 54 | |
| | | | | Garbage and refuse properly disposed; facilities maintained | |
| | | | | 55 | |
| | | | | Physical facilities installed, maintained, and clean | |
| | | | | 56 | |
| | | | | Adequate ventilation and lighting; designated areas used | |
| | | | | 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. | | | | | |
| Person in Charge (Signature) <u>[Signature]</u> Date <u>8/26/25</u> | | Violations documented | | Date corrections due | |
| Person in Charge (Printed) <u>[Signature]</u> | | Priority Item Violations | | <u>005</u> | |
| Inspector (Signature) <u>[Signature]</u> Date <u>8/26/25</u> | | Priority Foundation Item Violations | | <u>1000ms</u> | |
| Inspector (Printed) <u>Glinda Brunner</u> | | Core Item Violations | | <u>20195</u> | |
| | | Risk Factor/Public Health Intervention Violations | | <u>4</u> | |
| | | Repeat Risk Factor/Public Health Intervention Violations | | <u>6</u> | |
| | | Good Retail Practices Violations | | <u>4</u> | |
| | | Requires Reinspection - check box if you intend to reinspect | | <u>YES</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. | | | | | |

Shrimp 40. Bacon 40. Chicken 40. Pasta 150. Sausage & sauce 152. Meatballs 40. Chicken 40. Spinach dip 39. Vouchien 39. Eggplant 40. Check soap 150. Pasta 150. Sausage & sauce 152. Meatballs 152.

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INSPECTION REPORT
 FOOD SERVICE ESTABLISHMENTS
 CONTINUATION SHEET

STATE OF CONNECTICUT
 DEPARTMENT OF PUBLIC HEALTH

| NAME OF ESTABLISHMENT | TOWN | DATE OF INSPECTION |
|-----------------------|---|--------------------|
| Fri Engine Pizzeria | Shelton | 8/26/25 |
| INSPECTION FORM # | REMARKS | |
| 1P | no training on allergens - allergy poster not posted | |
| 2C | NO CRR in-site during inspection | |
| 13P | moldy shredded cheese at prep table; expired sauerkraut in WIC - ext. of container moldy; moldy cantaloupe (cos) - discarded on-site during insp. | |
| 23P | date marking of RTE / ICE food not being done | |
| 30C | poorly placed and/or missing thermometers in coolers | |
| 310P | missing food thermometers | |
| 37C | food / spices out of digital container not labeled | |
| 41C | wipes cloths improperly stored - | |
| 43C | Scrap of hard cheese in parmesan cheese | |
| 49C | unclean ext. / lids of equipment | |
| 49C | unclean hood - needs to be serviced - see July 2025 | |
| 39C | Uncovered food in coolers | |
| 43C | in-use until not stand in water < 135°F | |
| | | |
| | | |
| | | |
| | | |
| INITIAL (INSPECTOR) | INITIAL (PERSON IN CHARGE) | |

Distribution: 1st - White - Health Department 2nd - Yellow - Owner/Manager