

5792

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>1/29/25</u>		
Establishment <u>Matto Wine Bar</u>			Time In <u>11:15</u> AM/PM Time Out <u>12:00</u> AM/PM		
Address <u>389 Bridgeport Ave</u>			LHD <u>NVHD</u>		
Town/City <u>Shelton</u>			Purpose of Inspection: <u>Routine</u> Pre-op		
Permit Holder <u>Quavo Hospitality Inc. - Daniel</u>			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	V	COS R
Supervision					
1	☒	☐	☐	Pf	☐
Person/Alternate Person in charge present, demonstrates knowledge and performs duties					
2	☒	☐	☐	C	☐
Certified Food Protection Manager for Classes 2, 3, & 4					
Employee Health					
3	☒	☐	☐	P/Pf	☐
Management, food employee and conditional employee; knowledge, responsibilities and reporting					
4	☒	☐	☐	P	☐
Proper use of restriction and exclusion					
5	☒	☐	☐	Pf	☐
Written procedures for responding to vomiting and diarrheal events					
Good Hygienic Practices					
6	☒	☐	☐	P/C	☐
Proper eating, tasting, drinking, or tobacco products use					
7	☒	☐	☐	C	☐
No discharge from eyes, nose, and mouth					
Preventing Contamination by Hands					
8	☒	☐	☐	P/Pf	☐
Hands clean and properly washed					
9	☒	☐	☐	P/Pf/C	☐
No bare hand contact with RTE food or a pre-approved alternative procedure properly followed					
10	☒	☐	☐	Pf/C	☐
Adequate handwashing sinks, properly supplied/accessibile					
Approved Source					
11	☒	☐	☐	P/Pf/C	☐
Food obtained from approved source					
12	☒	☐	☐	P/Pf	☐
Food received at proper temperature					
13	☒	☐	☐	P/Pf	☐
Food in good condition, safe, and unadulterated					
14	☐	☐	☐	P/Pf/C	☐
Required records available: molluscan shellfish identification, parasite destruction					
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	V	COS	R
Safe Food and Water					
30	☐	☐	☐	P	☐
Pasteurized eggs used where required					
31	☐	☐	☐	P/Pf/C	☐
Water and ice from approved source					
32	☐	☐	☐	Pf	☐
Variance obtained for specialized processing methods					
Food Temperature Control					
33	☐	☐	☐	Pf/C	☐
Proper cooling methods used; adequate equipment for temperature control					
34	☐	☐	☐	Pf	☐
Plant food properly cooked for hot holding					
35	☐	☐	☐	Pf/C	☐
Approved thawing methods used					
36	☐	☐	☐	Pf/C	☐
Thermometers provided and accurate					
Food Identification					
37	☐	☐	☐	Pf/C	☐
Food properly labeled; original container					
Prevention of Food Contamination					
38	☐	☐	☐	Pf/C	☐
Insects, rodents, and animals not present					
39	☐	☐	☐	P/Pf/C	☐
Contamination prevented during food preparation, storage & display					
40	☐	☐	☐	Pf/C	☐
Personal cleanliness					
41	☐	☐	☐	C	☐
Wiping cloths: properly used and stored					
42	☐	☐	☐	P/Pf/C	☐
Washing fruits and vegetables					
Permit Holder shall notify customers that a copy of the most recent inspection report is available.					
Person in Charge (Signature) _____			Date _____		
Person in Charge (Printed) _____					
Inspector (Signature) <u>Amanda Ruchin</u>			Date <u>1/29/25</u>		
Inspector (Printed) <u>Amanda Ruchin</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.					
Protection from Contamination					
15	☒	☐	☐	P/C	☐
Food separated and protected					
16	☒	☐	☐	P/Pf/C	☐
Food-contact surfaces: cleaned & sanitized					
17	☒	☐	☐	P	☐
Proper disposition of returned, previously served, reconditioned, and unsafe food					
Time/Temperature Control for Safety					
18	☐	☐	☒	P/Pf/C	☐
Proper cooking time and temperatures					
19	☐	☐	☒	P	☐
Proper reheating procedures for hot holding					
20	☐	☐	☒	P	☐
Proper cooling time and temperatures					
21	☒	☐	☐	P	☐
Proper hot holding temperatures					
22	☒	☐	☐	P	☐
Proper cold holding temperatures					
23	☒	☐	☐	P/Pf	☐
Proper date marking and disposition					
24	☐	☐	☒	P/Pf/C	☐
Time as a public health control: procedures and records					
Consumer Advisory					
25	☐	☐	☐	Pf	☐
Consumer advisory provided: raw/undercooked food					
Highly Susceptible Population					
26	☐	☒	☐	P/C	☐
Pasteurized foods used; prohibited foods not offered					
Food/Color Additives and Toxic Substances					
27	☐	☒	☐	P	☐
Food additives: approved and properly used					
28	☒	☐	☐	P/Pf/C	☐
Toxic substances properly identified, stored & used					
Conformance with Approved Procedures					
29	☐	☐	☒	P/Pf/C	☐
Compliance with variance/specialized process/ROP criteria/HACCP Plan					
Proper Use of Utensils					
43	☐	☐	☐	C	☐
In-use utensils: properly stored					
44	☐	☐	☐	Pf/C	☐
Utensils/equipment/linens: properly stored, dried, & handled					
45	☐	☐	☐	P/C	☐
Single-use/single-service articles: properly stored & used					
46	☐	☐	☐	C	☐
Gloves used properly					
Utensils and Equipment					
47	☐	☐	☐	P/Pf/C	☐
Food and non-food contact surfaces cleanable, properly designed, constructed, and used					
48	☐	☐	☐	Pf/C	☐
Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available					
49	☐	☐	☐	C	☐
Non-food contact surfaces clean					
Physical Facilities					
50	☐	☐	☐	Pf	☐
Hot and cold water available; adequate pressure					
51	☐	☐	☐	P/Pf/C	☐
Plumbing installed; proper backflow devices					
52	☐	☐	☐	P/Pf/C	☐
Sewage and waste water properly disposed					
53	☐	☐	☐	Pf/C	☐
Toilet facilities: properly constructed, supplied, & clean					
54	☐	☐	☐	C	☐
Garbage and refuse properly disposed; facilities maintained					
55	☒	☐	☐	P/Pf/C	☐
Physical facilities installed, maintained, and clean					
56	☐	☐	☐	C	☐
Adequate ventilation and lighting; designated areas used					
Natural rubber latex gloves not used per CGS §19a-36f					
Violations documented					
Priority Item Violations			Date corrections due		#
Priority Foundation Item Violations			—		0
Core Item Violations			4/29/25		1
Risk Factor/Public Health Intervention Violations					0
Repeat Risk Factor/Public Health Intervention Violations					0
Good Retail Practices Violations					1
Requires Reinspection - check box if you intend to reinspect					—

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Inspection Report Continuation Sheet

Date 1/29/25

Town Shelton

Item/Location/Process	Temp
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Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
bar Strawberries	38°F	WIC	42°F	Zdr Bm/reach	
1dr True (by ice mach)	36°F	- meatballs	41°F	- Tom	43°F
- parm cheese/ Blue Ch	40°F	- raw chx	42°F	- Hard Boiled Eggs	38°F
3dr reach in	40°F	- Chx cutlet	42°F	- Shredded lettuce	39°F
- Raw Chx	39°F	- Fresh mozz	40°F	- Blue cheese crum	40°F
WIF	7°F	- Sauce	41°F	HA - Sauce	169°F
drawer units @ cook - Salmon/Raw Chx	39°F	WIC #2	40°F	- meatballs	177°F
		- cranberry	42°F	cooked chx	38°F
		- caesar/Chipotle dressing	40°F	rice	39°F
				sau	39°F

must be corrected within the time frames below, or as stated in section 101.101.

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

→ not on-site during Insp.

CFPM-Samuel Escobar Lopez 11/10/20

Handsink - Hot H₂O 124°F, stocked ✓, signage ✓

Sanitizer - Bar Steramine Tablets, Bucket 400ppm Quat

✓ Allergen Statement, + Consumer Advisory on menu ✓

Bar Soda nozzles ✓, ice machine ✓, Deli slicer ✓, can blade ✓

Eggs on btm in WIC ✓, Good organization in WIC ✓, microwave ✓

Nitrile gloves ✓, Dipwell ✓, Coffee Area ✓, Bar Area ✓

c 55 ✓ mop stored in bucket → hang to dry when not in use

~~00200040~~ → just finished mapping this morning @ start of insp

* No CFPM on-site but PIC/Staff knowledgeable + minimal violations observed. → Have copies Available of Staff

With CFPM Certificates, hang in establishment or have in office

Staff member w/ cFPM Cert should be on-site during all peak hours (lunch/dinner) certify more staff or if staff other than Samuel Lopez has it, have Certificates on-site *

Person in Charge (Signature)

Date _____

Inspector (Signature)

Date 1/29/25