


Dilcia Pascale
5/13/25

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>5/13/25</u>		
Establishment <u>Domino's #5828</u>			Time In <u>2:10</u> AM/PM Time Out <u>2:45</u> AM/PM		
Address <u>170 Bridgeport Ave</u>			LHD <u>NHTS</u>		
Town/City <u>Shelton</u>			Purpose of Inspection: <u>Routine</u> Pre-op		
Permit Holder			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															
Supervision				Protection from Contamination				Time/Temperature Control for Safety							
IN	OUT	N/A	N/O	IN	OUT	N/A	N/O	IN	OUT	N/A	N/O				
1	<input checked="" type="checkbox"/>			15	<input checked="" type="checkbox"/>			18	<input checked="" type="checkbox"/>						
Person/Alternate Person in charge present, demonstrates knowledge and performs duties				Food separated and protected				Proper cooking time and temperatures							
2	<input checked="" type="checkbox"/>			16	<input checked="" type="checkbox"/>			19	<input checked="" type="checkbox"/>						
Certified Food Protection Manager for Classes 2, 3, & 4				Food-contact surfaces: cleaned & sanitized				Proper reheating procedures for hot holding							
				17	<input checked="" type="checkbox"/>			20	<input checked="" type="checkbox"/>						
				Proper disposition of returned, previously served, reconditioned, and unsafe food				Proper cooling time and temperatures							
Employee Health				Consumer Advisory				Highly Susceptible Population							
3	<input checked="" type="checkbox"/>			25	<input checked="" type="checkbox"/>			26	<input checked="" type="checkbox"/>						
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Consumer advisory provided: raw/undercooked food				Pasteurized foods used; prohibited foods not offered							
4	<input checked="" type="checkbox"/>			Time as a public health control: procedures and records											
Proper use of restriction and exclusion															
5	<input checked="" type="checkbox"/>														
Written procedures for responding to vomiting and diarrheal events															
Good Hygienic Practices				Food/Color Additives and Toxic Substances				Conformance with Approved Procedures							
6	<input checked="" type="checkbox"/>			27	<input checked="" type="checkbox"/>			29	<input checked="" type="checkbox"/>						
Proper eating, tasting, drinking, or tobacco products use				Food additives: approved and properly used				Compliance with variance/specialized process/ROP criteria/HACCP Plan							
7	<input checked="" type="checkbox"/>			28	<input checked="" type="checkbox"/>										
No discharge from eyes, nose, and mouth				Toxic substances properly identified, stored & used											
Preventing Contamination by Hands				GOOD RETAIL PRACTICES											
8	<input checked="" type="checkbox"/>			Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.											
Hands clean and properly washed				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											
9	<input checked="" type="checkbox"/>			Safe Food and Water				Proper Use of Utensils				Utensils and Equipment			
No bare hand contact with RTE food or a pre-approved alternative procedure properly followed				30	<input checked="" type="checkbox"/>			43	<input checked="" type="checkbox"/>			47	<input checked="" type="checkbox"/>		
10	<input checked="" type="checkbox"/>			Food obtained from approved source				44	<input checked="" type="checkbox"/>			Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
Adequate handwashing sinks, properly supplied/accessible				31	<input checked="" type="checkbox"/>			Utensils/equipment/linens: properly stored, dried, & handled				Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available			
				32	<input checked="" type="checkbox"/>			45	<input checked="" type="checkbox"/>			Non-food contact surfaces clean			
				Food Temperature Control				46	<input checked="" type="checkbox"/>						
11	<input checked="" type="checkbox"/>			33	<input checked="" type="checkbox"/>			Physical Facilities							
Food received at proper temperature				Proper cooling methods used; adequate equipment for temperature control				50	<input checked="" type="checkbox"/>			Hot and cold water available; adequate pressure			
12	<input checked="" type="checkbox"/>			34	<input checked="" type="checkbox"/>			51	<input checked="" type="checkbox"/>			Plumbing installed; proper backflow devices			
Food in good condition, safe, and unadulterated				Plant food properly cooked for hot holding				52	<input checked="" type="checkbox"/>			Sewage and waste water properly disposed			
13	<input checked="" type="checkbox"/>			35	<input checked="" type="checkbox"/>			53	<input checked="" type="checkbox"/>			Toilet facilities: properly constructed, supplied, & clean			
Required records available: molluscan shellfish identification, parasite destruction				Approved thawing methods used				54	<input checked="" type="checkbox"/>			Garbage and refuse properly disposed; facilities maintained			
				36	<input checked="" type="checkbox"/>			55	<input checked="" type="checkbox"/>			Physical facilities installed, maintained, and clean			
				Food Identification				56	<input checked="" type="checkbox"/>			Adequate ventilation and lighting; designated areas used			
14	<input checked="" type="checkbox"/>			37	<input checked="" type="checkbox"/>			Natural rubber latex gloves not used per CGS §19a-36f							
				Prevention of Food Contamination											
				38	<input checked="" type="checkbox"/>										
				Insects, rodents, and animals not present											
				39	<input checked="" type="checkbox"/>										
				Contamination prevented during food preparation, storage & display											
				40	<input checked="" type="checkbox"/>										
				Personal cleanliness											
				41	<input checked="" type="checkbox"/>										
				Wiping cloths: properly used and stored											
				42	<input checked="" type="checkbox"/>										
				Washing fruits and vegetables											

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

Person in Charge (Signature) [Signature] Date 05/13/25

Person in Charge (Printed) Mohammad Liahaf

Inspector (Signature) [Signature] Date 5/13/25

Inspector (Printed) Glenda Buenavente

Violations documented		Date corrections due	#
Priority Item Violations			
Priority Foundation Item Violations			
Core Item Violations			
Risk Factor/Public Health Intervention Violations			
Repeat Risk Factor/Public Health Intervention Violations			
Good Retail Practices Violations			
Requires Reinspection - check box if you intend to reinspect			<input checked="" type="checkbox"/>

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.

