

5833

Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

Risk Category: <u>2</u>		Food Establishment Inspection Report		Page 1 of <u>2</u>	
Establishment type: <u>Permanent</u> Temporary Mobile Other			Date: <u>6/3/25</u>		
Establishment <u>Billy D's Deli</u>			Time In <u>10:55</u> AM/PM Time Out <u>11:20</u> AM/PM		
Address <u>58 Bridgeport Ave</u>			LHD <u>NVHD</u>		
Town/City <u>Shelton</u>			Purpose of Inspection: <u>Routine</u> Pre-op		
Permit Holder <u>Arthur Jorge Jr</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																																																																																																																																																																																																																																																																																																																										
<table border="1" style="width:100%; border-collapse: collapse;"> <tr> <th colspan="4">Supervision</th> <th colspan="4">Protection from Contamination</th> </tr> <tr> <th>IN</th><th>OUT</th><th>N/A</th><th>N/O</th> <th>IN</th><th>OUT</th><th>N/A</th><th>N/O</th> </tr> <tr> <td><input checked="" type="checkbox"/></td><td><input type="checkbox"/></td><td><input type="checkbox"/></td><td><input type="checkbox"/></td> <td><input checked="" type="checkbox"/></td><td><input type="checkbox"/></td><td><input type="checkbox"/></td><td><input type="checkbox"/></td> </tr> <tr> <td colspan="4">1 Person/Alternate Person in charge present, demonstrates knowledge and performs duties</td> <td colspan="4">15 Food separated and protected</td> </tr> <tr> <td colspan="4">2 Certified Food Protection Manager for Classes 2, 3, & 4</td> <td colspan="4">16 Food-contact surfaces: cleaned & sanitized</td> </tr> <tr> <td colspan="4"></td> <td colspan="4">17 Proper disposition of returned, previously served, reconditioned, and unsafe food</td> </tr> <tr> <th colspan="4">Employee Health</th> <th colspan="4">Time/Temperature Control for Safety</th> </tr> <tr> <th>IN</th><th>OUT</th><th>N/A</th><th>N/O</th> <th>IN</th><th>OUT</th><th>N/A</th><th>N/O</th> </tr> <tr> <td><input checked="" type="checkbox"/></td><td><input type="checkbox"/></td><td><input type="checkbox"/></td><td><input type="checkbox"/></td> <td><input checked="" type="checkbox"/></td><td><input type="checkbox"/></td><td><input type="checkbox"/></td><td><input type="checkbox"/></td> </tr> <tr> <td colspan="4">3 Management, food employee and conditional employee; 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30 Pasteurized eggs used where required			31 Water and ice from approved source			43 In-use utensils: properly stored			44 Utensils/equipment/linens: properly stored, dried, & handled																																																																																																																																																																																																																																																																																																																	
32 Variance obtained for specialized processing methods						45 Single-use/single-service articles: properly stored & used			46 Gloves used properly																																																																																																																																																																																																																																																																																																																	
Food Temperature Control			Food Identification			Utensils and Equipment			Physical Facilities																																																																																																																																																																																																																																																																																																																	
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33 Proper cooling methods used; adequate equipment for temperature control			34 Plant food properly cooked for hot holding			35 Approved thawing methods used			36 Thermometers provided and accurate			47 Food and non-food contact surfaces cleanable, properly designed, constructed, and used																																																																																																																																																																																																																																																																																																														
			37 Food properly labeled; original container						48 Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available			49 Non-food contact surfaces clean																																																																																																																																																																																																																																																																																																														
Prevention of Food Contamination																																																																																																																																																																																																																																																																																																																										
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38 Insects, rodents, and animals not present			39 Contamination prevented during food preparation, storage & display			40 Personal cleanliness			41 Wiping cloths: properly used and stored			42 Washing fruits and vegetables																																																																																																																																																																																																																																																																																																														
												50 Hot and cold water available; adequate pressure																																																																																																																																																																																																																																																																																																														
												51 Plumbing installed; proper backflow devices																																																																																																																																																																																																																																																																																																														
												52 Sewage and waste water properly disposed																																																																																																																																																																																																																																																																																																														
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												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																																																																																																																																																																																																																																																																																																														
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Person in Charge (Signature) <u>[Signature]</u> Date <u>6/3/25</u>	
Person in Charge (Printed)	
Inspector (Signature) <u>Amanda Ruchin</u> Date <u>6/3/25</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.

Food Establishment Inspection Report

Page 2 of 2

LHD NUHD

Inspection Report Continuation Sheet

Date 6/3/25

Establishment Billy D's Deli

Town Shelton

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
2dr Drive unit	37°F	6m/reach		1dr unit	35°F
		- Sausage patty (Top)	40°F		
		- Tomatoe	40°F		
		- Sliced cheese	44°F		
		- Sliced ham	38°F		
		- Sausage patty (bottom)	38°F		
		- Hashbrowns (cooling)	80°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.

CFPM - Sarah Sartarelli 6/21/28

Handsink - Signage ✓, Hot H₂O 140°F

Sanitizer - Chlorine 50-100ppm

Coffee Area ✓ → CUPS inverted ✓, Clean ✓

Vinyl gloves ✓, v/p clean up plan ✓

Allergen poster ✓, Allergen Statement ✓, probe thermometer ✓

Datemarking ✓, Consumer Advisory ✓

- # 10 ✓ Handsink @ prep line has no paper towels, cos, had p/c place towels @ sink
 C 33 ✓ 6m/reach leaking underneath ^(exterior), within temp but determine the prob/get fixed
 # 28 ✓ Sanitizer 200ppm → cos, made to 50-100ppm

* have smaller working amt of eggs out

* make sure your monitoring cooling time of hashbrowns

Person in Charge (Signature) [Signature] 6/3/25

Date

Inspector (Signature) Amanda Kuchin

Date 6/3/25