Connecticut Department of Public Health

Establishment type: Permanent Temporary Mobile Other Establishment Urban Greek Address 702 Bridgeport Ave Date: 12 12 14 14 15 LHD NVHD									
Address 702 Bridgeport Ave DPH LHD NVHP									
	AM/PM								
Town/City She Hon Purpose of Inspection: Routine Pre-op									
Permit Holder Suphic Diatological Connecticut Department of Public Health 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=re	peat violation								
IN OUT N/A N/O Supervision V COS R IN OUT N/A N/O Protection from Contamination	V COS R								
Person/Alternate Person in charge present,	P/C O O								
demonstrates knowledge and performs duties Pf 16 7 7 7 7 7 7 7 7 7	Pf/C O								
Certified Food Protection Manager for Classes 2,	POO								
3, & 4 served, reconditioned, and unsafe food Employee Health Fime/Temperature Control for Safety									
Management food employee and conditional employee:	Pf/C O O								
knowledge, responsibilities and reporting	POO								
4 Proper use of restriction and exclusion P 20 Proper cooling time and temperatures	P 0 0								
Written procedures for responding to vomiting and	POO								
diarrheal events Pf 22 0 Proper cold holding temperatures	POO								
Good Hygienic Practices 23 O Proper date marking and disposition P	P/Pf O O								
C. O. Drange esting testing districts as tabases products use DIC C. Time as a public health central; proceedures	Pf/C O O								
7 No lischarge from eyes, nose, and mouth C O and records	1/0								
Preventing Contamination by Hands Consumer Advisory									
	Pf OO								
No bare hand contact with RTE food or a Highly Susceptible Population P/Pf/C Pastourized foods used prohibited foods not effected. If									
pre-approved alternative procedure properly followed 26 0 0 Pasteunzed foods used; prohibited foods not offered	P/C O O								
Adequate handwashing sinks, properly supplied/accessible Pf/C Pf/C Food/Color Additives and Toxic Substances									
Approved Source 27 O S Food additives: approved and properly used	POO								
11 Compared Food obtained from approved source P/Pf/C O 28 Toxic substances properly identified,	Pf/C								
12 O Food received at proper temperature P/Pf O stored & used Conformance with Approved Procedures									
13 Conformance with Approved Procedures Required records available: molluscan shellfish P/Pf Conformance with Approved Procedures Compliance with variance/specialized									
Required records available: molluscan shellfish identification, parasite destruction P/Pf/C 29 Compliance with variance/specialized process/ROP criteria/HACCP Plan P/II	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=re	peat violation								
OUT N/A N/O Safe Food and Water V COS R OUT Proper Use of Utensils	V COS R								
30 Pasteurized eggs used where required P O In-use utensils: properly stored	c 00								
Trate and to nome approve out of	Pf/C O								
Tantaneo obtained for openance proceeding metrical	P/C 0 0								
Food Temperature Control 46 Gloves used properly	c 0 0								
Proper cooling methods used; adequate equipment for temperature control Proper cooling methods used; adequate equipment for temperature control Proper cooling methods used; adequate equipment for temperature control Proper cooling methods used; adequate equipment for temperature control									
temperature control The properly designed, constructed, and used The properly designed, constructed, and used	Pf/C O								
Approved theiring methods used PFIC Warewashing facilities: installed maintained and used:									
36 Thermometers provided and accurate Pf/C cleaning agents, sanitizers, and test strips available	Pf/C O								
Food Identification 49 Non-food contact surfaces clean	c 00								
37 Food properly labeled; original container Pf/C Pf/C Physical Facilities									
	Pf O O								
	Pf/C O								
	Pf/C O O								
	Pf/C 0 0								
41 Wiping cloths: properly used and stored C Garbage and refuse properly disposed; facilities maintained	C O O								
	Pf/C O O								
Permit Holder shall notify customers that a copy of the most recent inspection report is available. 56 Adequate ventilation and lighting; designated areas used C Natural rubber latex gloves not used per CGS §19a-36f									
Violations documented Date corrections due	#								
Person in Charge (Signature) Date Date Priority Item Violations	6								
Priority Foundation Item Violations	0								
Person in Charge (Printed) Core Item Violations 3 1 17 2 5	1								
Risk Factor/Public Health Intervention Violations Personal Pick Factor/Public Health Intervention Violations	0								
Inspector (Signature) Amanela Muoti Date 12/17/20 Repeat Risk Factor/Public Health Intervention Violations Good Retail Practices Violations	1								
I Good Retail Fractices violations									
Inspector (Printed) Atm odd (d) which									
Inspector (Printed) Amada Ruchin Requires Reinspection - check box if you intend to reinspect 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 ho	ld. destroy								

Establishment Section Report Continuation Sheet		Foo	d Esta	ıblishment Inspe	ction I	Report Page	2_of			
TEMPERATURE OBSERVATIONS Item/Location/Process NOC / int + thurm 1/2" 1/5" rece (coning) NOC / int + thurm 1/2" 1/5" rece (coning) NOC / int + thurm 1/2" 1/5" rece (coning) NOC / int + thurm 1/2" 1/5" rece (coning) NOC / int + thurm 1/2" 1/5" rece (coning) NOC / int + thurm 1/2" received 1/2" rec	LHD_NV	A STATE OF THE STA					1/24			
Item/Location/Process	Establishment_ Shelton									
Item/Location/Process	TEMPERATURE OBSERVATIONS									
The control of the co	Item	/Location/Process	x Temp			tem/Location/Process	Temp			
- Pice 43° Arilled Chx Reading 145° Diced Quarmonex 41° Yellow rice 153° Chickland dil 38°T - Arilled Chx 42°T Shrimpe 149°T - Tomatols Sliced 41°T - Biced Quarmbers 41°T grilled Chx 146°T - Tomatols Sliced 41°T 1dt freezer -4°T Corn Salsa 41°T Veg Lent Swop 167°T 1dt freezer -4°T Corn Salsa 41°T Veg Lent Swop 167°T 166°T Violations gled in this report must be corrected within the time frames below, or as stated in sections 4405.11 & 8-406.11 of the bood code. Woldloom gled in this report must be corrected within the time frames below, or as stated in sections 4405.11 & 8-406.11 of the bood code. Woldloom gled in this report must be corrected within the time frames below, or as stated in sections 4405.11 & 8-406.11 of the bood code. Woldloom gled in this report must be corrected within the time frames below, or as stated in sections 4405.11 & 8-406.11 of the bood code. Woldloom gled in this report must be corrected within the time frames below, or as stated in sections 4405.11 & 8-406.11 of the bood code. Woldloom gled in this report must be corrected within the time frames below, or as stated in sections 4405.11 & 8-406.11 of the bood code. Woldloom gled in this report must be corrected within the time frames below, or as stated in sections 4405.11 & 8-406.11 of the bood code. Woldloom gled in this report must be corrected within the time frames below, or as stated in sections 4405.11 & 8-406.11 of the bood code. Woldloom gled in this report must be corrected within the time frames below, or as stated in sections 4405.11 & 8-406.11 of the bood code. Woldloom gled in this report must be corrected within the frames below, or a stated in sections 4405.11 & 8-406.11 of the bood code. Woldloom gled in this report must be corrected within the fire frames below, or a stated in sections 4405.11 & 8-406.11 of the bood code. Woldloom gled in this report must be corrected within the fire frames below or a stated in sections	MIC	lint thurm 42°F	US°F	rice (continon)	16000	Bm reach in	4501			
- mateballs			4200		ILKSOF		4108			
- amiled Chy - Breed (200mbers) 4/1 grilled Chx - Breed (200mbers) 4/1 grilled Chx - Breed (200mbers) 4/1 grilled Chx - 4 gril							389=			
- Biced examples 41" grilled ohx 146" - Tem, again, enion side 45" led teczer - 4" con Jaisa 41" veg lent sup 167" led teczer - 4" con Jaisa 41" veg lent sup 166" led teczer - 4" led teczer - 4" veg lent sup 166" led teczer led tem side again 42" veg lent sup 166" led teczer led led teczer led led teczer led led teczer led led led teczer led				4			1			
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Hlandsink - Stocked, Signage , 1277 + 130 / Sanitizer - Chlorine + Quat Test Strips , Bucket Quat 20pm, 3 Bay 20 400pm Allergen Statement / Cans , Spices labeled , foly gloves , good handwashing + glove Use noticed during Inspection . Self serve area , To go inverted . All temps - good , Probe thurmometer . Provided Hilergen poster , Probe thurmometer . 31 mare sure food items have labels (wic) + all shall have dates at of orig. packaging / housemade (some, not all had dates) Person in Charge (Signature) N W. Date 12/17/24	A STATE OF THE PARTY OF THE PAR			6/6/28	8/	22/25				
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	Person in	Charge (Signature)	J W			Date 1	17/24			
Inspector (Signature) Ammela Rupiu Date 12/17/24			Rushi			Date 12/1	7/24			