

Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

Mike Fedeli 7/22/24

Risk Category: 3 **Food Establishment Inspection Report** **Page 1 of** 2

Establishment type: Permanent Temporary Mobile Other

Establishment: Fifth Barn **Date:** 6/10/25

Address: 901 Branford Ave **Time In:** 12:00 **AM/PM** **Time Out:** 1:30 **AM/PM**

Town/City: Shelton #5898 **LHD:** UUHD

Permit Holder: **Purpose of Inspection:** Routine Pre-op

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	Supervision	V	COS	R	IN	OUT	N/A	N/O	Protection from Contamination	V	COS	R
☒	☒	☒	☒	Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	☒	☒	☒	☒	☒	☒	Food separated and protected	P/C	☒	☒
☒	☒	☒	☒	Certified Food Protection Manager for Classes 2, 3, & 4	C	☒	☒	☒	☒	☒	☒	Food-contact surfaces: cleaned & sanitized	P/Pf/C	☒	☒
☒	☒	☒	☒	Employee Health				☒	☒	☒	☒	Proper disposition of returned, previously served, reconditioned, and unsafe food	P	☒	☒
☒	☒	☒	☒	Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf	☒	☒	☒	☒	☒	☒	Time/Temperature Control for Safety			
☒	☒	☒	☒	Proper use of restriction and exclusion	P	☒	☒	☒	☒	☒	☒	Proper cooking time and temperatures	P/Pf/C	☒	☒
☒	☒	☒	☒	Written procedures for responding to vomiting and diarrheal events	Pf	☒	☒	☒	☒	☒	☒	Proper reheating procedures for hot holding	P	☒	☒
☒	☒	☒	☒	Good Hygienic Practices				☒	☒	☒	☒	Proper cooling time and temperatures	P	☒	☒
☒	☒	☒	☒	Proper eating, tasting, drinking, or tobacco products use	P/C	☒	☒	☒	☒	☒	☒	Proper hot holding temperatures	P	☒	☒
☒	☒	☒	☒	No discharge from eyes, nose, and mouth	C	☒	☒	☒	☒	☒	☒	Proper cold holding temperatures	P	☒	☒
☒	☒	☒	☒	Preventing Contamination by Hands				☒	☒	☒	☒	Proper date marking and disposition	P/Pf	☒	☒
☒	☒	☒	☒	Hands clean and properly washed	P/Pf	☒	☒	☒	☒	☒	☒	Time as a public health control: procedures and records	P/Pf/C	☒	☒
☒	☒	☒	☒	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C	☒	☒	☒	☒	☒	☒	Consumer Advisory			
☒	☒	☒	☒	Adequate handwashing sinks, properly supplied/accessible	Pf/C	☒	☒	☒	☒	☒	☒	Consumer advisory provided: raw/undercooked food	Pf	☒	☒
☒	☒	☒	☒	Approved Source				☒	☒	☒	☒	Highly Susceptible Population			
☒	☒	☒	☒	Food obtained from approved source	P/Pf/C	☒	☒	☒	☒	☒	☒	Pasteurized foods used; prohibited foods not offered	P/C	☒	☒
☒	☒	☒	☒	Food received at proper temperature	P/Pf	☒	☒	☒	☒	☒	☒	Food/Color Additives and Toxic Substances			
☒	☒	☒	☒	Food in good condition, safe, and unadulterated	P/Pf	☒	☒	☒	☒	☒	☒	Food additives: approved and properly used	P	☒	☒
☒	☒	☒	☒	Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	☒	☒	☒	☒	☒	☒	Toxic substances properly identified, stored & used	P/Pf/C	☒	☒
☒	☒	☒	☒	GOOD RETAIL PRACTICES				☒	☒	☒	☒	Conformance with Approved Procedures			
☒	☒	☒	☒	<i>Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.</i>				☒	☒	☒	☒	Compliance with variance/specialized process/ROP criteria/HACCP Plan	P/Pf/C	☒	☒
☒	☒	☒	☒	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			
☒	☒	☒	☒	OUT N/A N/O				☒	☒	☒	☒	Proper Use of Utensils	V	COS	R
☒	☒	☒	☒	Pasteurized eggs used where required	P	☒	☒	☒	☒	☒	☒	In-use utensils: properly stored	C	☒	☒
☒	☒	☒	☒	Water and ice from approved source	P/Pf/C	☒	☒	☒	☒	☒	☒	Utensils/equipment/linens: properly stored, dried, & handled	Pf/C	☒	☒
☒	☒	☒	☒	Variance obtained for specialized processing methods	Pf	☒	☒	☒	☒	☒	☒	Single-use/single-service articles: properly stored & used	P/C	☒	☒
☒	☒	☒	☒	Food Temperature Control				☒	☒	☒	☒	Gloves used properly	C	☒	☒
☒	☒	☒	☒	Proper cooling methods used; adequate equipment for temperature control	Pf/C	☒	☒	☒	☒	☒	☒	Utensils and Equipment			
☒	☒	☒	☒	Plant food properly cooked for hot holding	Pf	☒	☒	☒	☒	☒	☒	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	P/Pf/C	☒	☒
☒	☒	☒	☒	Approved thawing methods used	Pf/C	☒	☒	☒	☒	☒	☒	Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	Pf/C	☒	☒
☒	☒	☒	☒	Thermometers provided and accurate	Pf/C	☒	☒	☒	☒	☒	☒	Non-food contact surfaces clean	C	☒	☒
☒	☒	☒	☒	Food Identification				☒	☒	☒	☒	Physical Facilities			
☒	☒	☒	☒	Food properly labeled; original container	Pf/C	☒	☒	☒	☒	☒	☒	Hot and cold water available; adequate pressure	Pf	☒	☒
☒	☒	☒	☒	Prevention of Food Contamination				☒	☒	☒	☒	Plumbing installed; proper backflow devices	P/Pf/C	☒	☒
☒	☒	☒	☒	Insects, rodents, and animals not present	Pf/C	☒	☒	☒	☒	☒	☒	Sewage and waste water properly disposed	P/Pf/C	☒	☒
☒	☒	☒	☒	Contamination prevented during food preparation, storage & display	P/Pf/C	☒	☒	☒	☒	☒	☒	Toilet facilities: properly constructed, supplied, & clean	Pf/C	☒	☒
☒	☒	☒	☒	Personal cleanliness	Pf/C	☒	☒	☒	☒	☒	☒	Garbage and refuse properly disposed; facilities maintained	C	☒	☒
☒	☒	☒	☒	Wiping cloths: properly used and stored	C	☒	☒	☒	☒	☒	☒	Physical facilities installed, maintained, and clean	P/Pf/C	☒	☒
☒	☒	☒	☒	Washing fruits and vegetables	P/Pf/C	☒	☒	☒	☒	☒	☒	Adequate ventilation and lighting; designated areas used	C	☒	☒
☒	☒	☒	☒	Permit Holder shall notify customers that a copy of the most recent inspection report is available.				☒	☒	☒	☒	Natural rubber latex gloves not used per CGS §19a-36f			
☒	☒	☒	☒	Violations documented				☒	☒	☒	☒	Date corrections due			
☒	☒	☒	☒	Person in Charge (Signature) <u>Mike Fedeli</u> Date <u>6-10-25</u>				☒	☒	☒	☒	Priority Item Violations			
☒	☒	☒	☒	Person in Charge (Printed) <u>Mike Fedeli</u>				☒	☒	☒	☒	Priority Foundation Item Violations			
☒	☒	☒	☒	Inspector (Signature) <u>Glenda Buenaventura</u> Date <u>6/10/25</u>				☒	☒	☒	☒	Core Item Violations			
☒	☒	☒	☒	Inspector (Printed) <u>Glenda Buenaventura</u>				☒	☒	☒	☒	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			
☒	☒	☒	☒	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.				☒	☒	☒	☒				

Coli raw 40.
 macaroni 38.0
 calamari 36.0
 Salmon 36.2
 lobster 34.0
 shrimp 34.6
 Jambalaya 34.8
 bun 34.2
 beef 36.0
 rice 37.6
 ranch 37.0
 CS rolls 37.2
 chili 140.
 chicken 140.
 raw bar 37.5
 ranch 37.0
 raw bar 36.5

INSPECTION REPORT
 FOOD SERVICE ESTABLISHMENTS
 CONTINUATION SHEET

STATE OF CONNECTICUT
 DEPARTMENT OF PUBLIC HEALTH

NAME OF ESTABLISHMENT Little Barn		TOWN Shelton	DATE OF INSPECTION 6/10/25
INSPECTION FORM #	REMARKS		
10PF	equipment stored in hand wash sink (cos)		
49C	exterior / lids of food bins unclear		
15C	unclean, dusty ceiling / vent above food prep area		
	* food allergen poster posted * good cleaning methods * sanitizing strips avail for sanitizer * hand towels stocked		
INITIAL (INSPECTOR)	INITIAL (PERSON IN CHARGE)		
gm	ME		