

*Sergio Herrera
11/13/24*

Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

Risk Category: 3		Food Establishment Inspection Report		Page 1 of 2	
Establishment type: Permanent Temporary Mobile Other _____			Date: 11/14/24		
Establishment Lulu Barn # 5898			Time In 11:00 AM/PM Time Out 1:30 AM/PM		
Address 901 Bridgeport Avenue			LHD 11/14/24		
Town/City Chelton			Purpose of Inspection: Routine 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							
IN	OUT	N/A	N/O	V	COS	R	IN	OUT	N/A	N/O	V	COS	R
1	☒	☒	☒	Pf	☐	☐	15	☒	☒	☒	P/C	☐	☐
Person/Alternate Person in charge present, demonstrates knowledge and performs duties						Food separated and protected							
2	☐	☐	☐	C	☐	☐	16	☒	☒	☒	P/Pf/C	☐	☐
Certified Food Protection Manager for Classes 2, 3, & 4						Food-contact surfaces: cleaned & sanitized							
						Proper disposition of returned, previously served, reconditioned, and unsafe food							
Employee Health						Time/Temperature Control for Safety							
3	☒	☒	☒	P/Pf	☐	☐	18	☐	☐	☒	P/Pf/C	☐	☐
Management, food employee and conditional employee; knowledge, responsibilities and reporting						Proper cooking time and temperatures							
4	☒	☒	☒	P	☐	☐	19	☐	☐	☒	P	☐	☐
Proper use of restriction and exclusion						Proper reheating procedures for hot holding							
5	☐	☐	☐	Pf	☐	☐	20	☒	☒	☒	P	☐	☐
Written procedures for responding to vomiting and diarrheal events						Proper cooling time and temperatures							
						Proper hot holding temperatures							
						Proper cold holding temperatures							
Good Hygienic Practices						23 ☒ Proper date marking and disposition P/Pf ☐							
6	☒	☒	☒	P/C	☐	☐	24	☐	☐	☒	P/Pf/C	☐	☐
Proper eating, tasting, drinking, or tobacco products use						Time as a public health control: procedures and records							
7	☒	☒	☒	C	☐	☐							
No discharge from eyes, nose, and mouth						Consumer Advisory							
Preventing Contamination by Hands						25 ☐ Consumer advisory provided: raw/undercooked food Pf ☐							
8	☒	☒	☒	P/Pf	☐	☐	Highly Susceptible Population						
Hands clean and properly washed						26 ☐ Pasteurized foods used; prohibited foods not offered P/C ☐							
9	☒	☒	☒	P/Pf/C	☐	☐	Food/Color Additives and Toxic Substances						
No bare hand contact with RTE food or a pre-approved alternative procedure properly followed						27 ☒ Food additives: approved and properly used P ☐							
10	☒	☒	☒	Pf/C	☐	☐	28 ☒ Toxic substances properly identified, stored & used P/Pf/C ☐						
Adequate handwashing sinks, properly supplied/accessible						Conformance with Approved Procedures							
Approved Source						29 ☒ Compliance with variance/specialized process/ROP criteria/HACCP Plan P/Pf/C ☐							
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											
Safe Food and Water						Proper Use of Utensils					
OUT	N/A	N/O	V	COS	R	OUT	V	COS	R		
30	☐	☐	P	☐	☐	43	☐	C	☐		
Pasteurized eggs used where required						In-use utensils: properly stored					
31	☐	☐	P/Pf/C	☐	☐	44	☐	Pf/C	☐		
Water and ice from approved source						Utensils/equipment/linens: properly stored, dried, & handled					
32	☐	☐	Pf	☐	☐	45	☐	P/C	☐		
Variance obtained for specialized processing methods						Single-use/single-service articles: properly stored & used					
Food Temperature Control						46 ☐ Gloves used properly C ☐					
33	☐	☐	Pf/C	☐	☐	Utensils and Equipment					
Proper cooling methods used; adequate equipment for temperature control						47 ☐ Food and non-food contact surfaces cleanable, properly designed, constructed, and used P/Pf/C ☐					
34	☐	☐	Pf	☐	☐	48 ☐ Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available Pf/C ☐					
Plant food properly cooked for hot holding						49 ☒ Non-food contact surfaces clean C ☐					
35	☐	☐	Pf/C	☐	☐	Physical Facilities					
Approved thawing methods used						50 ☐ Hot and cold water available; adequate pressure Pf ☐					
36	☐	☐	Pf/C	☐	☐	51 ☒ Plumbing installed; proper backflow devices P/Pf/C ☐					
Thermometers provided and accurate						52 ☐ Sewage and waste water properly disposed P/Pf/C ☐					
Food Identification						53 ☐ Toilet facilities: properly constructed, supplied, & clean Pf/C ☐					
37	☐	☐	Pf/C	☐	☐	54 ☒ Garbage and refuse properly disposed; facilities maintained C ☐					
Food properly labeled; original container						55 ☒ Physical facilities installed, maintained, and clean P/Pf/C ☐					
Prevention of Food Contamination						56 ☐ Adequate ventilation and lighting; designated areas used C ☐					
38	☒	☒	Pf/C	☐	☐	Natural rubber latex gloves not used per CGS §19a-36f					
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											

Person in Charge (Signature) <i>[Signature]</i> Date 11-14-24 Person in Charge (Printed) Mike Fedor Inspector (Signature) <i>[Signature]</i> Date 11/14/24 Inspector (Printed) Glenda Brunner			Permit Holder shall notify customers that a copy of the most recent inspection report is available. Violations documented: 10 items Priority Item Violations: 4 Priority Foundation Item Violations: 3 Core Item Violations: 2 Risk Factor/Public Health Intervention Violations: 1 Repeat Risk Factor/Public Health Intervention Violations: 1 Good Retail Practices Violations: 4 Requires Reinspection - check box if you intend to reinspect ☒
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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.

corn 41
 clunchana 31
 shatnbs 38
 paw dian 30
 njs to 40
 calanan 38
 wle slaw 375
 Itall 38
 musli 37
 Chri 158
 pork 140



INSPECTION REPORT
 FOOD SERVICE ESTABLISHMENTS
 CONTINUATION SHEET

STATE OF CONNECTICUT
 DEPARTMENT OF PUBLIC HEALTH

NAME OF ESTABLISHMENT <u>Lithu Barn</u>		TOWN <u>Shelton</u>	DATE OF INSPECTION <u>11/14/24</u>
INSPECTION FORM #	REMARKS		
10Pf	blocked hand sink		
10Pf	using hand sink for other purposes than handwashing		
11Pf	unclean interior of ice machine (ws) - pic sent after inspection completion		
49C	unclean, dusty top fan in WIC		
75C	unclean, dusty ceiling / ceiling vent, esp. above food prep area		
51Pf	pipe at hand sink at warewash area defective / leaking (ws) - picture sent after inspection completion		
39C	uncovered food in WIC (ws)		
	✓ handwash stocked ✓ all year posted posted ✓ sanitizing strips good ✓ labetman's ME free good		
INITIAL (INSPECTOR)	INITIAL (PERSON IN CHARGE)		
<u>gbs</u>	<u>ME</u>		