Connecticut Department of Public Health

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Required records available: molluscan shellfish PiPIIC 29 Compliance with variance/specialized process/ROP criteria/HACCP Plan PiPIIC 29 Compliance with variance/specialized process/ROP criteria/HACCP Plan PiPIIC 29 Compliance with variance/specialized process/ROP criteria/HACCP Plan PiPIIC 20 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 Veviolation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection Re-repeat violation Re-repeat violatio		_		2			nd Procedures	
Identification, parasite destruction SOOR RETAIL PRACTICES	Paguired records available: molluscan shellfish					Compliance with variance/s	specialized	
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Food Identification Provention of Food Contamination Prevention of Food Contamination Repeat Contamination prevented during food preparation, storage & display PiPiC Personal cleanliness PipiC Wiping cloths: properly used and stored Wiping cloths: properly used and stored Permit Holder shall notify customers that a copy of the most recent inspection report is available. Person in Charge (Signature) Person in Charge (Printed) Person in Charge (Printed) Date B S Inspector (Printed) 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,		Pho		<u>~</u> .				Pf/C O
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Prevention of Food Contamination 38		Pf/C		V	19		ies	
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Personal cleanliness	38 nsects, rodents, and animals not present			_				
Wiping cloths: properly used and stored Wiping cloths: properly used and stored Washing fruits and vegetables Permit Holder shall notify customers that a copy of the most recent inspection report is available. Person in Charge (Signature) Person in Charge (Printed) Person in Charge (Printed) Date 8 5 Date 8 5 Inspector (Signature) Date 8 5 Date 8 5 Date 8 5 Date 8 5 Repeat Risk Factor/Public Health Intervention Violations Repeat Risk Factor/Public Health Intervention 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,								
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Person in Charge (Printed) Inspector (Signature) Inspector (Printed) Date 8 5 Inspector (Printed) 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,	[] . m c 1/c	1	,		The state of the s			#
Core Item Violations 1/8/25 12	Person in Charge (Signature) OUT THE Date	125)	4	Priority Ite	Violations (Control Violations)		2
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Appeal: The owner or operator of a food establishment aggreed by this order to correct any inspection violation identified by the food inspector of 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.	Inspector (Printed) Typanaa Kuchup	h.i.	11-		Requires	einspection - check box if you inte	end to reinspect	to hold doctro
	Appeal: The owner or operator of a food establishment aggrieved by to or dispose of upsafe food, may appeal such order to the	Direct	tor of H	lealti	h, not lat	than forty-eight hours after issuar	nce of such orde	r.

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LHD NVHD Inspection Report Continuation Sheet Date 1/8/25											
Establishment Market Race Town Shelton											
			TEMPERATURE OBSE	ERVATIONS							
	ation/Process	Temp	Item/Location/Process	Temp	Item/Location/		Temp				
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-milk		4101=	-cucumpers	35°F	Enor BM - Via		33'				
	mg mini cooler		- Tomatoes	3701		m bolongas	1307				
- Ketcup/	mayo/divessings	41-420	- Chelses	38°F		mon	4304				
rice (in		211°P	main BM reach in	3505		allops	41012				
HH-Sav		16601	- tomatoes	3904	WIC - Cheese	MITO Page					
-gro	rese	1900	- Sliced Am Ohlese - Guac	3101	-11000	Raw Beet	35"				
	uede	OB	SERVATIONS AND CORR	ECTIVE ACTION	ONS						
Item	Violations cited in this	report must be	e corrected within the time frames		in sections 8-405.11 & 8	8-406.11 of the	food code.				
Number		27		Expined							
	matthew #										
H	andsink-Str	ocked,	Signage, Hot	H20 104°	F, datemarking	g/					
18	anitizer- (Junt bu	OCKet 200-400 po	my, consul	ner Advisory	Hiergen	Statement				
<i>y</i>	Illergen po	ster /	Vinyl gloves, min	rowave	rice mac	him					
S	nellfish tag	S. The	ermometer , Tes	st Strips -							
16 18	uild up in bar	soda no	rcles								
ill al Ky			nging gloves be	mesen tos	'S						
55 , W	nop hung	outside	0 0 0								
35 N Smoked bacon defrosting in stagnant water in prepsink - cos, running water											
35 N Smoked bacon defrosting in stagnant water in prepsink - cos, running water 141 Wiping Cloths stored on countertops throughout establishment + pockets											
15 Kaw best over oversing traw chillen over law best in drawn white											
47 N Gasket on milk/water mini cooler in distrepair 4 cos, reorganized											
47 Unclean Shelf (wire) of milk/water min; maker											
37 RN S	queere bo	Hes no	ot labeled	711-71 60010							
\$9 E.	xterior of 6	avioner	it unciean				,				
37 Ri	ce liwhite ar	anulated	powders in white	buckets on	wheels not l	abelled					
37 RN Squeeze bottles not labeled 49 Exterior of equipment unclean 31 Rice/white granulated powders in white backets on wheels not labelled 47 Roy Gaskets of equipment unclean/build up											
117 Pt a seed in the land of the land of											
39 / Personal items stored in dry storage (jacket hanging from shalling purse on ice machine, 47 Fan Unclean in WIC											
47 F	an unclea	n in 1	NIC	J)	4 cos,	removed i				
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Person in Cha	arge (Signature)	al.	6/1/1-)	Dat	te 1/8/	125				
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