

Food Establishment Inspection Report

LHD NVHD Inspection Report Continuation Sheet

Date 10/28/25

Establishment Pier 131 Kitchen + Bar Town Shelton

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
reachin/Bm	40°F	Bm (pizza)		1 reach/Bm (mini)	38°F
WIC	35°F	- Sausage			
- Chx (Raw)	38°F	- Cheese			
= Sauce	38°F	2nd Bm			
- Breaded cutlet	37°F	- Tomatoes			
HH-Sauce	155°F	- Corn			

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.

Item Number	Observations and Corrective Actions
C FPM	Agim Ismaili 2/8/29
	Handsink - Stocked ✓, Signage ✓, Hot H ₂ O ✓
	Sanitizer - Chlorine bucket 50-100ppm ✓, Test strips ✓
	Allergen Statement ✓
	Consumer Advisory ✓
	mop sink ✓, 90 days - Shellfish tags ✓, Nitrile gloves ✓
	dry storage ✓
C 45	Straws @ bar unwrapped + not protected
C 39	Items throughout (wic/dry) not covered

Person in Charge (Signature) [Signature]
 Inspector (Signature) [Signature]

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