## **Connecticut Department of Public Health**

Risk Category: 2 Food Establishment Inspection Report Page 1 of												
Establishment type: Permanent Temporary Mobile Other			- Date:	1/18/2	14							
Establishment Water View Cafe	feeling Counseiiers Held			icut Health	Time In	11:100	M)/PM Time Out_//	30(AM/PM				
Address 1 Waterview Dr				H)	LHD	CHVV						
Town/City SNelton					Purpose of Inspection: Routine Pre-op							
Permit Holder James E. Calkins	C	onnecticu of Pub	ut Depa blic Hea	artment alth	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	appro	priate	e box fo	r COS and/o	r R COS=correc	ted on-site during inspection	R=repeat violation				
IN OUT N/A N/O Supervision	V	cos	R		OUT N/A N	The state of the s	on from Contamination	V COS R				
Person/Alternate Person in charge present,	Pf	0		15 0	000	Food separated		P/C 0 0				
demonstrates knowledge and performs duties				16	PO	NAME AND ADDRESS OF THE OWNER, WHEN PERSON ADDRESS OF THE OWNER, WHEN PERSON AND ADDRESS OF THE OWNER, WHEN	urfaces: cleaned & sanitized	P/Pf/C O O				
2 Certified Food Protection Manager for Classes 2,	С	0		17	0		ion of returned, previously	POO				
3, & 4							itioned, and unsafe food					
Employee Health	-			10			ture Control for Safety	DIDUO O				
Management, food employee and conditional employee;	P/Pf	00		18 0			time and temperatures	P/Pf/C O O				
knowledge, responsibilities and reporting	-			19 🔾			g procedures for hot holding					
Proper use of restriction and exclusion	P	0		20 0	200		time and temperatures					
5 Written procedures for responding to vomiting and	Pf	0	) I -	21	200		ing temperatures					
diarrheal events				22			ding temperatures	POO				
Good Hygienic Practices	- 1010		-	23	009		rking and disposition	P/Pf O O				
Proper eating, tasting, drinking, or tobacco products us				24 0	000		c health control: procedures	P/Pf/C O				
7 No discharge from eyes, nose, and mouth	C	101	4		,	and records	A d. /					
Preventing Contamination by Hands	TD/DI	Tale		25		AND THE RESERVE AND ADDRESS OF THE PARTY OF	umer Advisory y provided: raw/undercooked food	Pf OO				
Hands clean and properly washed   No bare hand contact with RTE food or a	P/Pf	0	의	25	00	The same of the sa	ceptible Population	11100				
	P/Pf/C	00		26 🔾			used; prohibited foods not offered	P/C 00				
pre-approved alternative procedure properly followed  Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	5	20 0		-	ves and Toxic Substances	FICIOIO				
- International	PIIC	1019		27				POO				
Approved Source	DIDEIO	101		27 🔾	90		approved and properly used	1500				
Food obtained from approved source	P/Pf/C		웨	28	00		es properly identified,	P/Pf/C O				
12 O Food received at proper temperature	P/Pf	_	읡			stored & used	ith Approved Broadures					
Food in good condition, safe, and unadulterated Required records available: molluscan shellfish	P/Pf	0	41		./		ith Approved Procedures h variance/specialized					
identification, parasite destruction	P/Pf/C	0		29 🔾	0		riteria/HACCP Plan	P/Pf/C O O				
	OD RE	TAII	PR/	CTIC	FS	processivor	illerian moor i lan					
Good Retail Practices are preventative measures to						micals and physica	I objects into foods					
					and/or R			R=repeat violation				
	V	cos		OUT	aria/or it		se of Utensils	V COS R				
OUT N/A N/O Safe Food and Water  30 Pasteurized eggs used where required	P			-	In use uter	nsils: properly stor		c 00				
31 Water and ice from approved source	P/Pf/C	-	$\rightarrow$	_				Pf/C O O				
32 Variance obtained for specialized processing methods	Pf											
Food Temperature Control	1-1	1010	$\exists$	46	P/C O O							
Proper cooling methods used: adequate equipment for		TT		40	Oloveo de		and Equipment					
temperature control	Pf/C	0		T	Food and		surfaces cleanable,	T				
34 O Plant food properly cooked for hot holding	Pf	0	5	47 0		esigned, construct		P/Pf/C				
35 Approved thawing methods used	Pf/C		<b>5</b>		1		alled, maintained and used;	D00 0				
36 Thermometers provided and accurate	Pf/C			48	1	•	and test strips available	Pf/C				
Food Identification				49 0		contact surfaces of		c 00				
37 Food properly labeled; original container	Pf/C	0	5				ical Facilities					
Prevention of Food Contamination				50 0	Hot and co	ld water available	; adequate pressure	Pf O O				
38 Insects, rodents, and animals not present	Pf/C	0				nstalled; proper b		P/Pf/C O O				
39 Contamination prevented during food preparation, storage & display	P/Pf/C	_				nd waste water pr		P/Pf/C O O				
40 Personal cleanliness	Pf/C						structed, supplied, & clean	Pf/C O				
41 Wiping cloths: properly used and stored	C	0	5	54 🔾	Garbage ar	d refuse properly d	isposed; facilities maintained	C 00				
42 Washing fruits and vegetables	P/Pf/C	0		55 🔾	Physical fa	cilities installed, r	naintained, and clean	P/Pf/C O				
B 30 14 1 17 17 17 1 1 1 1 1 1 1 1 1 1 1 1 1		- Clabla		56 🔾	Adequate	ventilation and lig	hting; designated areas used	C O O				
Permit Holder shall notify customers that a copy of the most recent inspection repo	ort is ava	anabie.			Natural rul	ber latex gloves	not used per CGS §19a-36f					
(a) (1)	110	121	/    -		ons docum		Date corrections due	#				
Person in Charge (Signature) Date ///	18/	0	' III		Item Violat							
Person in Charge (Printed) Robin Jones						Item Violations						
Person in Charge (Printed) 100:0 1000					em Violatio		on Violations					
Inspector (Signature) Smaral Blow Date ///	0.1-	U	1.6			Health Intervention	tervention Violations					
mispector (Signature) / / / Date / /				to rondon violadona								
Inspector (Printed) Amanda Rumin   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								o hold, destroy				
							after issuance of such order					

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LHD_W\		1924	Inspection Report Continuation Shee	t	Date	11/18/24				
Establishment Water New Cafe Town Shelton										
			TEMPERATURE OBSERV	ATIONS						
	/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Pro	ocess Temp				
BM		2600	HH-meatballs	140°FŒ						
- Hai		35°F	- Loaded Bated Pot	150°F						
- TUY		4100	Soup							
- T(	1 Cheese	35°F								
	matoes (sliced)	3901								
2 dr V	cheese/Bacon	38°E								
- / )( / )	Cheese   Bacon	00								
			SERVATIONS AND CORRECT							
Item Number	Violations cited in this	report must be	e corrected within the time frames below	v, or as stated in se	ections 8-405.11 & 8-4	06.11 of the food code.				
CFAM	- Robin Jan	es 1/3	31/27	/						
(	Handsink -	HOT HO	31 27 / 30 115° = Signage							
	Canibinar	Chlor	TOP Sani Francos	a./						
	Allemen S	tatemer	nt Consumer	Advisan	1 Altergy	in poster				
	Salary Coff	00/	Brown Elvid Kit	Moran	/	· · · · · ·				
1	Joda , COIH	1	aging I ma Kir	piano						
	microwave	Labels	nty, consumer Boding Fluid Kito S, ice machine							
	Very good									
	ver 9 9000									
			•							
		AA	1							
Person in	Charge (Signature)	Kul	(fun		Date	11/18/24				
Inspector	(Signature) Amai	eder Runo	hi		Date	11/18/24				