

4919

Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

Risk Category: <u>3</u>		Food Establishment Inspection Report		Page 1 of <u>2</u>	
Establishment type: <u>Permanent</u> Temporary Mobile Other			Date: <u>9/16/25</u>		
Establishment: <u>147 North Main Street</u>			Time In <u>3:00</u> AM/PM Time Out <u>3:30</u> AM/PM		
Address: <u>147 North Main Street</u>			LHD <u>NVHD</u>		
Town/City: <u>Ansonia</u>			Purpose of Inspection: <u>Routine</u> 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																			
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	☐	☐				
☒	☐	☐	☐					☒	☐	☐	☐	Proper disposition of returned, previously served, reconditioned, and unsafe food	P	☐	☐				
Employee Health								Time/Temperature Control for Safety											
☒	☐	☐	☐	Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf	☐	☐	☐	☐	☐	☐	Proper cooking time and temperatures	P/Pf/C	☐	☐				
☒	☐	☐	☐	Proper use of restriction and exclusion	P	☐	☐	☐	☐	☐	☐	Proper reheating procedures for hot holding	P	☐	☐				
☒	☐	☐	☐	Written procedures for responding to vomiting and diarrheal events	Pf	☐	☐	☒	☐	☐	☐	Proper cooling time and temperatures	P	☐	☐				
☒	☐	☐	☐					☒	☐	☐	☐	Proper hot holding temperatures	P	☐	☐				
☒	☐	☐	☐					☒	☐	☐	☐	Proper cold holding temperatures	P	☐	☐				
Good Hygienic Practices								Consumer Advisory											
☒	☐	☐	☐	Proper eating, tasting, drinking, or tobacco products use	P/C	☐	☐	☐	☐	☐	☐	Consumer advisory provided: raw/undercooked food	Pf	☐	☐				
☒	☐	☐	☐	No discharge from eyes, nose, and mouth	C	☐	☐	☐	☐	☐	☐								
Preventing Contamination by Hands								Highly Susceptible Population											
☒	☐	☐	☐	Hands clean and properly washed	P/Pf	☐	☐	☐	☐	☐	☐	Pasteurized foods used; prohibited foods not offered	P/C	☐	☐				
☒	☐	☐	☐	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C	☐	☐	☐	☐	☐	☐								
☒	☐	☐	☐	Adequate handwashing sinks, properly supplied/accessible	Pf/C	☐	☐	☐	☐	☐	☐								
Approved Source								Food/Color Additives and Toxic Substances											
☒	☐	☐	☐	Food obtained from approved source	P/Pf/C	☐	☐	☒	☐	☐	☐	Food additives: approved and properly used	P	☐	☐				
☒	☐	☐	☐	Food received at proper temperature	P/Pf	☐	☐	☒	☐	☐	☐	Toxic substances properly identified, stored & used	P/Pf/C	☐	☐				
☒	☐	☐	☐	Food in good condition, safe, and unadulterated	P/Pf	☐	☐	☒	☐	☐	☐								
☒	☐	☐	☐	Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	☐	☐	☒	☐	☐	☐								
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																			
OUT	N/A	N/O	Safe Food and Water	V	COS	R	OUT	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	Pf/C	☐	☐								
☒	☐	☐					☐	Gloves used properly	C	☐	☐								
Food Temperature Control						Utensils and Equipment													
☒	☐	☐	Proper cooling methods used; adequate equipment for temperature control	Pf/C	☐	☐	☒	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	P/Pf/C	☒	☐								
☒	☐	☐	Plant food properly cooked for hot holding	Pf	☐	☐	☐	Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	Pf/C	☐	☐								
☒	☐	☐	Approved thawing methods used	Pf/C	☐	☐	☒	Non-food contact surfaces clean	C	☐	☐								
☒	☐	☐	Thermometers provided and accurate	Pf/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.																			
Person in Charge (Signature) <u>SALAHACI</u>				Date <u>9/16/25</u>				Violations documented				Date corrections due				#			
Person in Charge (Printed) <u>SALAHACI</u>								Priority Item Violations				<u>9/30/25</u>				<u>4</u>			
Inspector (Signature) <u>Michael DeRossantos</u>				Date <u>9/16/25</u>				Priority Foundation Item Violations				<u>12/12/25</u>				<u>4</u>			
Inspector (Printed) <u>Michael DeRossantos</u>								Core Item Violations								<u>1</u>			
								Risk Factor/Public Health Intervention Violations								<u>1</u>			
								Repeat Risk Factor/Public Health Intervention Violations								<u>1</u>			
								Good Retail Practices Violations								<u>1</u>			
								Requires Reinspection - check box if you intend to reinspect				☒				<u>No</u>			
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.																			

Food Establishment Inspection Report

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LHD NUHD

Inspection Report Continuation Sheet

Date 9/16/25

Establishment Argonia Mini Market Town Argonia

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Fried chicken/Temp warmer	136°F				
chicken strip/ " "	135°F				
Beef patty/Deli cooler	42°F				
slice cheese/ " "	42°F				

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

CFPM - ON-SITE SALAH ALI

- C39 - Food on the floor - COS CFPM removed food from floor place in
- C47 - Food store on soda rack - COS CFPM remove soda rack ^{shelf}
- C49 - Hood unclean
- PF28 - unlabeled spray bottle - COS - CFPM label bottle
- C38 - using bug strip near 3 bug and handsink - COS - CFPM remove strip
- PF36 - No thermometer in 2 door cooler
- PF33 - 2 Door cooler Ambient temp at 45°F
- PF36 - No thin probe thermometer
- PF - CFPM stated that cooler is cycling and will go down in 20 mins. CFPM will update me tomorrow

Person in Charge (Signature)

Salah Ali

Date

9/16/25

Inspector (Signature)

[Signature]

Date

9/16/25