

5974

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>4/29/25</u>	
Establishment <u>Cafe 4</u>				Time In <u>11:48</u> AM/PM Time Out <u>12:20</u> AM/PM	
Address <u>4 Corporate Dr</u>				LHD <u>NVHD</u>	
Town/City <u>Shelton</u>				Purpose of Inspection: <u>Routine</u> Pre-op	
Permit Holder <u>Daniel Farm</u>				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	☐	☐
☒	☐	☐	☐	Good Hygienic Practices				☒	☐	☐	☐	Proper cold holding temperatures	P	☐	☐
☒	☐	☐	☐	Proper eating, tasting, drinking, or tobacco products use	P/C	☐	☐	☒	☐	☐	☐	Proper date marking and disposition	P/Pf	☐	☐
☒	☐	☐	☐	No discharge from eyes, nose, and mouth	C	☐	☐	☒	☐	☐	☐	Time as a public health control: procedures and records	P/Pf/C	☐	☐
☒	☐	☐	☐	Preventing Contamination by Hands				☒	☐	☐	☐	Consumer Advisory			
☒	☐	☐	☐	Hands clean and properly washed	P/Pf	☐	☐	☒	☐	☐	☐	Consumer advisory provided: raw/undercooked food	Pf	☐	☐
☒	☐	☐	☐	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C	☐	☐	☒	☐	☐	☐	Highly Susceptible Population			
☒	☐	☐	☐	Adequate handwashing sinks, properly supplied/accessible	Pf/C	☐	☐	☒	☐	☐	☐	Pasteurized foods used; prohibited foods not offered	P/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	☐	☐	☒	☐	☐	☐	Conformance with Approved Procedures			
☒	☐	☐	☐	Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	☐	☐	☒	☐	☐	☐	Compliance with variance/specialized process/ROP criteria/HACCP Plan	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	P/C	☐	☐								
☐	☐	☐	Food Temperature Control				☐	Gloves used properly	C	☐	☐								
☐	☐	☐	Proper cooling methods used; adequate equipment for temperature control	Pf/C	☐	☐	☐	Utensils and Equipment											
☐	☐	☐	Plant food properly cooked for hot holding	Pf	☐	☐	☐	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	P/Pf/C	☐	☐								
☐	☐	☐	Approved thawing methods used	Pf/C	☐	☐	☐	Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	Pf/C	☐	☐								
☐	☐	☐	Thermometers provided and accurate	Pf/C	☐	☐	☐	Non-food contact surfaces clean	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>[Signature]</u>				Date <u>4-29-25</u>				Violations documented				Date corrections due				#			
Person in Charge (Printed)								Priority Item Violations				<u>COS</u>				<u>2</u>			
Inspector (Signature) <u>Amanda Ruchini</u>				Date <u>4/29/25</u>				Priority Foundation Item Violations				<u>7/29/25</u>				<u>8</u>			
Inspector (Printed) <u>Amanda Ruchini</u>								Core Item Violations								<u>1</u>			
								Risk Factor/Public Health Intervention Violations								<u>2</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											

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

Page 2 of 2

LHD NVHD

Inspection Report Continuation Sheet

Date 4/29/25

Establishment Cafe 4 Town Shelton

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Bm		HH - mac + cheese	176°F	mini Bm (by cook)	
- Chx / Tuna Salad	37°F	- Chx cutlets	(121°F)	- Tuna	40°F
- Sliced tom/cucumb	39°F	- pulled pork	171°F	- Tomatoes	40°F
- Cheese	41°F	- Chx Soup	187°F	- Sliced Cheese	41°F
Bm #2		- Tom/sq Soup	182°F	- Ham	45°F
- Sliced tom	41°F	- Chx grilled	(125°F)	2 dr freezer	9°F
- Cheese	45°F	WIC 32°F - Tom 37°F		Reheated ✓	
		- milk, Cheese 37°F			

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	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.
CFRM	(on-site) <u>9/2027</u> <u>Juan Plaza</u> Daniel Farm 5/2026 Handsink - Stocked ✓, Signage ✓, Hot H ₂ O 108°F ✓ Sanitizer - Stomamine tabs ✓, Chlorine ✓, TJS ✓, Quat 200ppm ✓ Consumer Advisory / Allergen Statement ✓ microwave ✓, vinyl gloves ✓, probe, thermometer ✓ Date marking ✓, Dry Storage ✓ good glove use ✓
C 37 ✓	Buckets w/ Breadcrumbs, white granulated powders, etc not labeled
P 21 ✓	Chicken cutlet + grilled chicken in hot holding reading 121-125°F - COS, reheated ✓
P 19 ✓	Employee reheated Chx cutlet sandwich to 120°F → COS, had reheat ✓
*	make sure you are reheating chx to 165°F, ALWAYS temp if your unsure - have probe thermometer readily avail in this area
*	Hot holding should be 135°F or more

Person in Charge (Signature)

Date 4-29-25

Inspector (Signature)

Date 4/29/25