

## **Connecticut Department of Public Health**

Risk Category: 7 Food Establishment Inspection Report Page 1 of											
Establishment type: Rermanent Temporary Mobile Other					Date:	1/29/25	5				
Establishment Common Grounds			seging connecticus Healing			9:45	M/PM Time Out	10:30 AM/PM			
Address 502 Howe Ave			DPH)			LHD NVHD					
Town/City Shelton						Purpose of Inspection: Routine Pre-op					
Permit Holder Common Grounds Shelton, UC			Connecticut Department of Public Health			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								ection R=repeat violation			
IN OUT N/A N/O Supervision	V	cos	R		IT N/A N/O	A STATE OF THE PARTY OF THE PAR	ion from Contaminat				
Person/Alternate Person in charge present,	Pf	0		15			d and protected	P/C 0 0			
demonstrates knowledge and performs duties		-		16	100000000		urfaces: cleaned & sa				
Certified Food Protection Manager for Classes 2, 3, & 4	С	0	0	17			tion of returned, previous itioned, and unsafe fo				
Employee Health				/ime/Temperature Control for Safety							
Management, food employee and conditional employee;	P/Pf	0		18 0 0			time and temperature				
knowledge, responsibilities and reporting	10000000			19 0 0			ng procedures for hot				
Proper use of restriction and exclusion	Р	0	9	20 0 0			time and temperature				
Written procedures for responding to vomiting and diarrheal events	Pf	0	0	21 0			ling temperatures	POO			
Good Hygienic Practices				23			arking and disposition				
6 Proper eating, tasting, drinking, or tobacco products us	e P/C	0					ic health control: proc	edures			
7 No discharge from eyes, nose, and mouth	C	0	$\stackrel{\sim}{\sim}$	24 0 0		and records	ic ficaltif control. proc	P/Pf/C			
Preventing Contamination by Hands	10					And the second of the second o	umer Advisory				
8	P/Pf	101	0	25 0 0			y provided: raw/undercool	ked food Pf O			
No bare hand contact with RTE food or a					1		ceptible Population				
pre-approved alternative procedure properly followed	P/Pf/C	0	9	26 0 0	d	Pasteurized foods	used; prohibited foods not	t offered P/C O			
Adequate handwashing sinks, properly supplied/accessible	PITO	0	0	1	Foo	od/Color Additi	ives and Toxic Subst	tances			
Approved Source		-		27		Food additives:	approved and proper	rly used POO			
11 O Food obtained from approved source	P/Pf/C	0	0	28		Toxic substanc	es properly identified,	P/Pf/C O			
12 C Food received at proper temperature	P/Pf	0	0	20		stored & used	85 (7) (80	70.197/897/251			
13 Food in good condition, safe, and unadulterated	P/Pf	0	0				ith Approved Proced				
Required records available: molluscan shellfish	P/Pf/C	0	0	29 0 0			th variance/specialize	d P/Pf/C O			
identification, parasite destruction	OD DE	TAIL	DE	RACTICES		process/ROP c	riteria/HACCP Plan				
Good Retail Practices are preventative measures t					ens chemie	cals and physica	al objects into foods				
				for COS and/			on-site during inspectio	n R=repeat violation			
OUT N/A N/O Safe Food and Water	v	1	_	OUT	0110		se of Utensils	V COS R			
30 Pasteurized eggs used where required	P		0		use utensi	ls: properly stor		c 00			
31 Water and ice from approved source	P/Pf/C	0	0				perly stored, dried, & ha	andled Pf/C O			
32 Variance obtained for specialized processing methods	Pf	0	0	45 Sin	gle-use/sin	gle-service articl	es: properly stored & us	sed PO O			
Food Temperature Control				46 Glo	oves used	properly		c 0 0			
Proper cooling methods used; adequate equipment for	Pf/C	0					s and Equipment				
temperature control							surfaces cleanable,	P/Pf/C O O			
34 O Plant food properly cooked for hot holding	Pf	-		pro		gned, construct					
35 O Approved thawing methods used	Pf/C						alled, maintained and				
Thermometers provided and accurate	Pf/C	0	0	cle			and test strips availab	C O O			
Food Identification  Food properly labeled; original container	200		6	49 O NO	11-1000 COI	ntact surfaces o	sical Facilities	1000			
Prevention of Food Contamination	PIN		$\subseteq$	50 Hot	t and cold		e; adequate pressure	Pf 0 0			
38 Insects, rodents, and animals not present	DfIC	0	0				ackflow devices	P/Pf/C O O			
Contamination prevented during food preparation, storage & display	P/Pf/	0	5	52 Sev	wage and	waste water nr	operly disposed	P/Pf/C O O			
40 Personal cleanliness		0	-				structed, supplied, & o				
41 Wiping cloths: properly used and stored	С		0				isposed; facilities maint				
42 Washing fruits and vegetables	P/Pf/C	0	0				maintained, and clean				
Permit Holder shall notify customers that a copy of the most recent inspection rep					hting; designated area not used per CGS §19						
~ 11 A1	,			Violations			Date correction				
Person in Charge (Signature) Detleen Alien Date 07/29/2025					Priority Item Violations						
						em Violations	COS	1 1			
Person in Charge (Printed)				Core Item				35 84			
Inspector (Signature) Munulu Kuchim Date 7/29/25					Risk Factor/Public Health Intervention Violations						
					Repeat Risk Factor/Public Health Intervention Violations Good Retail Practices Violations						
Inspector (Printed) Amanda Kuchin		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, d											
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.											

F0	od Esta	<u>ıbiisnment inspe</u>	ection i	<b>Report</b> Page	of						
LHD_NVHD	According to the control of the cont										
Establishment <u>Common</u>	Graunds	Town Shelter	<b>^</b>								
		TEMPERATURE OBSER	RVATIONS								
Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp						
Dessert Showcasc	4901	Drawers/milk	3701	BM BOH	3300						
-Chipotte wrap	43°F	Diames of rittle	01.	= For + Quena	2 389						
		2 Magraduanit	4104	egg ouvery	001						
		3 Clear drunit	411	- Egg + Sausag 3dv freezev							
-2nd-corece care/ca	te 420F	-Butter/CC -milk	43.10	3dr treeser							
2 dv BOH	38°F	-milk	4100								
-chiese / Bacon	4208	- cat milk	39°F								
01.55.70											
	OE	SERVATIONS AND CORRE	CTIVE ACTIO	ONS	56.7						
Violations cited in		e corrected within the time frames be			of the food code.						
Item Number	8	13/29	1								
0 1 10 10	1/ 1/20/02		- /								
CFPM - Latleen	H+10/1Cia	Could or Manie									
Handsink -	Startod	Hot HOOV Si	grage -								
	1	-57	jinge								
Sanitizer -	Quar	700		2							
ice bucke	to mic	nowave, ice	nachin	e BOHV, 6/04	esv						
45 TO 00 H	mus n	of inverted - C HW Signage (mid	057								
10. 00:00:00	Dall	LIM Canage Const	do chu	2 Ball - 555	, 1						
100 MISSING	BOM	The oldinate ( ma	are + oy	0 00g) W	)						
55 moo in 150	cket 7	hang to any whe	in not in	USY							
20 Bassof	Back of coffee heavy should an Almy in FAH - All lings should										
39 Bags of a	mop in bucket 7 hang to any when not in use  Bags of coffee beans stored on floor in FOH > All bags should  be stacked on the pallets you have to be off floor  No Altergen signage > provided signage										
bes	tacked c	The pallets (	you noy	we to be off	7100r						
37 No Allerge	o Signo	8 7 movided sind	and I								
O) TOO ATTORYO	1 digition	bostoce gigs	agro								
	> 110	en Atieneia		1/	99 / 9- 07						
Person in Charge (Signature)		en Attentiq			29/2025						
Inspector (Signature)	MOM OLPM L	PUMATA		Date 7	29/25						