5991

Risk Category: 3 Food Establ	Food Establishment Inspection Report Page 1 of								
Establishment type: Permanent Temporary Mobile Other			- Date:	2/10/2	5				
Establishment Bain gan		+setime	Conne	cticut Health	Time I	n 10:45	AM/PM Time Out_//:	30 A	MYPM
Address 94 River Rd.			DPH)			NVHD			
Town/City Shelton						se of Inspection	: Routine Pre	е-ор	
Permit Holder Rahal Baachi	Connecticut Department of Public Health			partment ealth	Reins	Reinspection Other			
FOODBORNE ILLNESS RISK FA								aa aa laluus	
Risk factors are important practices or procedures identified as the most prevalent cont.  Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered it	L 1000 1100 1	STATE OF STREET	- NO.	complian	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	=not in compliance		D=not obse	erved
P=Priority item Pf=Priority foundation item C=Core item V=violation type			_	Contract Contraction	10000		cted on-site during inspection	S. COST CONTRACTOR	-
IN OUT N/A N/O Supervision	V	cos	R		OUT N/A		ion from Contamination		cos R
Person/Alternate Person in charge present				15 🔾		Food separate		_	0
demonstrates knowledge and performs duties	Pf	0		16			surfaces: cleaned & sanitized	P/Pf/C	00
2 Certified Food Protection Manager for Classes 2,	С	0		17	0		tion of returned, previously	Р	00
3, & 4 Employee Health					,	The same of the sa	litioned, and unsafe food		
Management food ampleyee and conditional employee:	D/Dr			18	00		time and temperatures	P/Pf/C	00
knowledge, responsibilities and reporting	P/Pf			19 🥥	00	Proper reheati	ng procedures for hot holding	P	00
4 S Proper use of restriction and exclusion	Р	0	0	20 🔾			time and temperatures		00
5 Written procedures for responding to vomiting and	Pf	0		21 🧭		Proper hot hold			00
diarrneal events				22 🕥			Iding temperatures	1	
Good Hygienic Practices	- 0/0			23 🔾	00		arking and disposition	P/Pf (	00
6 Proper eating, tasting, drinking, or tobacco products us	e P/C	_	읡	24 🔾	$\circ$	and records	lic health control: procedures	P/Pf/C	00
Preventing Contamination by Hands			$\preceq$				umer Advisory		
8 O Hands clean and properly washed	P/Pf	0	0	25	00	and the same of th	ry provided: raw/undercooked food	Pf	00
No bare hand contact with RTE food or a						NAME OF TAXABLE PARTY.	sceptible Population		
pre-approved alternative procedure properly followed	P/Pf/C	0	$\circ$	26 🔾	00	Pasteurized foods	used; prohibited foods not offered	P/C	00
10 Adequate handwashing sinks, properly supplied/accessible	Pf/C	0	0		1		ives and Toxic Substances		
Approved Source				27 🔾	00		: approved and properly used	P	00
Food obtained from approved source	P/Pf/C	-	0	28	00	0000	ces properly identified,	P/Pf/C	
12 O O Food received at proper temperature	P/Pf	+	$\bigcirc$			stored & used	ith Assessed December		
13 Comparison Food in good condition, safe, and unadulterated Required records available: molluscan shellfish	P/Pf	0	0		1		rith Approved Procedures th variance/specialized		
14   identification, parasite destruction	P/Pf/C	0	0	29 🔾	00		criteria/HACCP Plan	P/Pf/C	00
GO				ACTIC					
Good Retail Practices are preventative measures to	o contro	I the a	dditi	on of pat	hogens, ch	emicals, and physic	al objects into foods.		
Mark OUT if numbered item is not in compliance V=violation type Mark i	n appro	priate	box t	for COS	and/or R	COS=corrected	on-site during inspection	R=repeat v	
OUT N/A N/O Safe Food and Water	٧			OUT			se of Utensils		COS R
30 Pasteurized eggs used where required	P	-	9			ensils: properly sto		C	
31 Water and ice from approved source 32 Variance obtained for specialized processing methods	P/Pf/C Pf	-	0				perly stored, dried, & handled les: properly stored & used	-	00
Food Temperature Control				2	-	sed properly	ies. properly stored a used		00
Proper cooling methods used; adequate equipment for		T		10	0.0100 0.		s and Equipment		
temperature control	Pf/C	0	$\circ$	47	Food and		surfaces cleanable,	P/Pf/C	
34 O Plant food properly cooked for hot holding	Pf	0	0	47 🔾		designed, construc		PIFIIC	00
35 C Approved thawing methods used	_	0	_	48			alled, maintained and used;	Pf/C	00
36  Thermometers provided and accurate	Pf/C	0	0				and test strips available	100000000000000000000000000000000000000	
Food Identification	Dilo			49	Non-food	contact surfaces		C	00
37   Food properly labeled; original container	Pt/C	0	9	50	Hot and a		sical Facilities e; adequate pressure	Pf	00
Prevention of Food Contamination  38 Insects, rodents, and animals not present	Pf/C	0				installed; proper b			00
39 Contamination prevented during food preparation, storage & display	P/Pf/C					and waste water p			00
40 Personal cleanliness	Pf/C	_	_	53 🔾	Toilet fac	ilities: properly cor	structed, supplied, & clean	Pf/C	00
41 Wiping cloths: properly used and stored	С	0	0				disposed; facilities maintained		00
42 Washing fruits and vegetables	P/Pf/C	0	0				maintained, and clean	P/Pf/C	
Permit Holder shall notify customers that a copy of the most recent inspection rep	ort is av	ailable					hting; designated areas used not used per CGS §19a-36f	C	00
in 11	. /	2			ons docu		Date corrections due		#
Person in Charge (Signature) Date 2	10/	25			Item Viola		0.0.5		
RAIL PA		7		Priority	Foundation	on Item Violations			
Person in Charge (Printed)					em Violati		5/10/25	2	
James Starting Starting 21	101	2(				c Health Intervent		1	
Inspector (Signature) The Date Date					Repeat Risk Factor/Public Health Intervention Violations Good Retail Practices Violations				
Inspector (Printed)  Requires Reinspection - check box if you intend to reinspect									1
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	Direct	or of I	Hea	Ith not	later than	forty-eight hours	after issuance of such order	-	

Food Establishment Inspection Report Page 2 of 2

LHD	NVHD		Inspection Report Continuation She	Date_2/10/	Date 2/10/25				
Establishr	ment Baingar	)	Town Shelt	on					
			TEMPERATURE OBSERV	ATIONS					
Item	/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp			
Cool	ked vegetables	37°F							
	sed chicken	37°F							
Cook	ed vegetables	37°F							
	zorella	40°F							
		380F							
Lam									
COOK	ed potatoes	39°F							
Rice	,	162°F							
	zers	Frozen							
	2013	The state of the s	ERVATIONS AND CORREC	TIVE ACTION	IS				
	Violations cited in this		corrected within the time frames belo			e food code.			
Item						10000000000000000000000000000000000000			
Number									
	C DDM DI	. R I	DI-	F. 121	1/1/20				
	C+P/1:Bh	im Dar	nadyr rhagam.	EXp. 12/	14/00				
45C	Sinale co	ru'n o	containers no on shelf a	+ 1:	ented anno	fl-2001			
	Jingic-Je	IVICE	CONTAINETS NO	Invi	1100 / ( )	1 15 ppcol			
15P	Cartan a	f Pane	on shelf a	hove a	coduce > co.	5			
	CULTUL	1 1993	STIEL W	ove p	100000				
55C	moved								
LEV			-1 1	t	1 . 0	1 1			
55C	Side wall	neor	side entrance	15 51	ained > Correc	tby			
	5/10/25								
	11 1 .	c 1	1 1 1: 1 10 11						
_	Handsink	: Stoc	ked Hot/Cold	H20V					
				X					
	- Sandizan: Chloring - 100 ans								
	- San; tizer: Chlorine - 100ppm								
_	- Dishmachine: Chlorine residue: 100ppm								
_	- There anothers - Allerson Matical								
	- Thermometers - Allergen Notice								
	<b>N</b> 0	1 10	- 1	^					
-	Dry 6000	S/Can	5 - Bar	Area	<u> </u>				
		/							
-	Restroom	/							
	TC) HOUR								
			N 32 S						
	I.	1-	1 11		21.	1/22			
Person in	Charge (Signature)	nu	Chy M.		Date Z/C	125			
	1	has 14	luck DS		Date 2/10	125			
Inspector	(Signature)	11/1/	IMNIA. I.		Date $\propto / / \bigcirc$	100			