


5995

Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

| | | | | | | | | | | | | | |
|--|-------------------------------------|---|--------------------------|--|--------|--|--|-------------------------------------|--------------------------|--------------------------|---|--------|--------------------------|
| Risk Category: 3 | | Food Establishment Inspection Report | | | | Page 1 of 2 | | | | | | | |
| Establishment type: Permanent Temporary Mobile Other | | Date: 2/18/26 | | | | | | | | | | | |
| Establishment Mich Start cafe | |  | | Time In 10:45 AM/PM | | Time Out 11:18 AM/PM | | | | | | | |
| Address 462 Have Ave | | | | LHD NVHJ | | Purpose of Inspection: Routine Pre-op | | | | | | | |
| Town/City Shelton | | Permit Holder | | Reinspection | | Other | | | | | | | |
| FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS | | | | | | | | | | | | | |
| <i>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.</i> | | | | | | | | | | | | | |
| 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 | | | | | | | | | | | | | |
| Supervision | | | | Protection from Contamination | | | | | | | | | |
| IN | OUT | N/A | N/O | V | COS | R | IN | OUT | N/A | N/O | V | COS | R |
| 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Pf | <input type="checkbox"/> | 15 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | <input type="checkbox"/> |
| Person/Alternate Person in charge present, demonstrates knowledge and performs duties | | | | | | | Food separated and protected | | | | | P/C | <input type="checkbox"/> |
| 2 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | C | <input type="checkbox"/> | 16 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | <input type="checkbox"/> |
| Certified Food Protection Manager for Classes 2, 3, & 4 | | | | | | | Food-contact surfaces: cleaned & sanitized | | | | | P/C | <input type="checkbox"/> |
| Employee Health | | | | | | | 17 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | <input type="checkbox"/> |
| 3 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | P/Pf | <input type="checkbox"/> | Proper disposition of returned, previously served, reconditioned, and unsafe food | | | | | P | <input type="checkbox"/> |
| Management, food employee and conditional employee; knowledge, responsibilities and reporting | | | | | | | Time/Temperature Control for Safety | | | | | | |
| 4 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | P | <input type="checkbox"/> | 18 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | P/Pf/C | <input type="checkbox"/> |
| Proper use of restriction and exclusion | | | | | | | Proper cooking time and temperatures | | | | | | <input type="checkbox"/> |
| 5 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Pf | <input type="checkbox"/> | 19 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | P | <input type="checkbox"/> |
| Written procedures for responding to vomiting and diarrheal events | | | | | | | Proper reheating procedures for hot holding | | | | | | <input type="checkbox"/> |
| Good Hygienic Practices | | | | | | | 20 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | P | <input type="checkbox"/> |
| 6 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | P/C | <input type="checkbox"/> | Proper cooling time and temperatures | | | | | | <input type="checkbox"/> |
| Proper eating, tasting, drinking, or tobacco products use | | | | | | | 21 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | P | <input type="checkbox"/> |
| 7 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | C | <input type="checkbox"/> | Proper hot holding temperatures | | | | | | <input type="checkbox"/> |
| No discharge from eyes, nose, and mouth | | | | | | | 22 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | P | <input type="checkbox"/> |
| Preventing Contamination by Hands | | | | | | | Proper cold holding temperatures | | | | | | <input type="checkbox"/> |
| 8 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | P/Pf | <input type="checkbox"/> | 23 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | P/Pf | <input type="checkbox"/> |
| Hands clean and properly washed | | | | | | | Proper date marking and disposition | | | | | | <input type="checkbox"/> |
| 9 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | P/Pf/C | <input type="checkbox"/> | 24 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | P/Pf/C | <input type="checkbox"/> |
| No bare hand contact with RTE food or a pre-approved alternative procedure properly followed | | | | | | | Time as a public health control: procedures and records | | | | | | <input type="checkbox"/> |
| 10 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Pf/C | <input type="checkbox"/> | Consumer Advisory | | | | | | |
| Adequate handwashing sinks, properly supplied/accessible | | | | | | | 25 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Pf | <input type="checkbox"/> |
| Approved Source | | | | | | | Consumer advisory provided: raw/undercooked food | | | | | | <input type="checkbox"/> |
| 11 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | P/Pf/C | <input type="checkbox"/> | Highly Susceptible Population | | | | | | |
| Food obtained from approved source | | | | | | | 26 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | P/C | <input type="checkbox"/> |
| 12 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | P/Pf | <input type="checkbox"/> | Pasteurized foods used; prohibited foods not offered | | | | | | <input type="checkbox"/> |
| Food received at proper temperature | | | | | | | Food/Color Additives and Toxic Substances | | | | | | |
| 13 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | P/Pf | <input type="checkbox"/> | 27 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | P | <input type="checkbox"/> |
| Food in good condition, safe, and unadulterated | | | | | | | Food additives: approved and properly used | | | | | | <input type="checkbox"/> |
| 14 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | P/Pf/C | <input type="checkbox"/> | 28 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | P/Pf/C | <input type="checkbox"/> |
| Required records available: molluscan shellfish identification, parasite destruction | | | | | | | Toxic substances properly identified, stored & used | | | | | | <input type="checkbox"/> |
| GOOD RETAIL PRACTICES | | | | | | | | | | | | | |
| <i>Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.</i> | | | | | | | | | | | | | |
| 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 | | | | | | | | | | | | | |
| Safe Food and Water | | | | Proper Use of Utensils | | | | | | | | | |
| OUT | N/A | N/O | V | COS | R | OUT | V | COS | R | | | | |
| 30 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | P | <input type="checkbox"/> | 43 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | | |
| Pasteurized eggs used where required | | | | | | | In-use utensils: properly stored | | | | | | <input type="checkbox"/> |
| 31 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | P/Pf/C | <input type="checkbox"/> | 44 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Pf/C | <input type="checkbox"/> |
| Water and ice from approved source | | | | | | | Utensils/equipment/linens: properly stored, dried, & handled | | | | | | <input type="checkbox"/> |
| 32 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Pf | <input type="checkbox"/> | 45 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | P/C | <input type="checkbox"/> |
| Variance obtained for specialized processing methods | | | | | | | Single-use/single-service articles: properly stored & used | | | | | | <input type="checkbox"/> |
| Food Temperature Control | | | | | | | 46 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | C | <input type="checkbox"/> |
| 33 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Pf/C | <input type="checkbox"/> | Gloves used properly | | | | | | <input type="checkbox"/> |
| Proper cooling methods used; adequate equipment for temperature control | | | | | | | Utensils and Equipment | | | | | | |
| 34 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Pf | <input type="checkbox"/> | 47 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | P/Pf/C | <input type="checkbox"/> |
| Plant food properly cooked for hot holding | | | | | | | Food and non-food contact surfaces cleanable, properly designed, constructed, and used | | | | | | <input type="checkbox"/> |
| 35 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Pf/C | <input type="checkbox"/> | 48 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Pf/C | <input type="checkbox"/> |
| Approved thawing methods used | | | | | | | Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available | | | | | | <input type="checkbox"/> |
| 36 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Pf/C | <input type="checkbox"/> | 49 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | C | <input type="checkbox"/> |
| Thermometers provided and accurate | | | | | | | Non-food contact surfaces clean | | | | | | <input type="checkbox"/> |
| Food Identification | | | | | | | Physical Facilities | | | | | | |
| 37 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Pf/C | <input type="checkbox"/> | 50 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Pf | <input type="checkbox"/> |
| Food properly labeled; original container | | | | | | | Hot and cold water available; adequate pressure | | | | | | <input type="checkbox"/> |
| Prevention of Food Contamination | | | | | | | 51 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | P/Pf/C | <input type="checkbox"/> |
| 38 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Pf/C | <input type="checkbox"/> | Plumbing installed; proper backflow devices | | | | | | <input type="checkbox"/> |
| Insects, rodents, and animals not present | | | | | | | 52 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | P/Pf/C | <input type="checkbox"/> |
| 39 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | P/Pf/C | <input type="checkbox"/> | Sewage and waste water properly disposed | | | | | | <input type="checkbox"/> |
| Contamination prevented during food preparation, storage & display | | | | | | | 53 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Pf/C | <input type="checkbox"/> |
| 40 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Pf/C | <input type="checkbox"/> | Toilet facilities: properly constructed, supplied, & clean | | | | | | <input type="checkbox"/> |
| Personal cleanliness | | | | | | | 54 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | C | <input type="checkbox"/> |
| 41 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | Pf/C | <input type="checkbox"/> | Garbage and refuse properly disposed; facilities maintained | | | | | | <input type="checkbox"/> |
| Wiping cloths: properly used and stored | | | | | | | 55 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | P/Pf/C | <input type="checkbox"/> |
| 42 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | P/Pf/C | <input type="checkbox"/> | Physical facilities installed, maintained, and clean | | | | | | <input type="checkbox"/> |
| Washing fruits and vegetables | | | | | | | 56 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | | C | <input type="checkbox"/> |
| Permit Holder shall notify customers that a copy of the most recent inspection report is available. | | | | | | | | | | | | | |
| Person in Charge (Signature) <i>[Signature]</i> | | Date 2/18/26 | | Violations documented | | Date corrections due | | | | | | | |
| Person in Charge (Printed) Stephanie Champagnon | | | | Priority Item Violations | | 2 | | | | | | | |
| Inspector (Signature) <i>[Signature]</i> | | Date 2/18/26 | | Priority Foundation Item Violations | | 3 | | | | | | | |
| Inspector (Printed) Michael Delossantos | | | | Core Item Violations | | 2 | | | | | | | |
| | | | | Risk Factor/Public Health Intervention Violations | | 2 | | | | | | | |
| | | | | Repeat Risk Factor/Public Health Intervention Violations | | 2 | | | | | | | |
| | | | | Good Retail Practices Violations | | 2 | | | | | | | |
| | | | | Requires Reinspection - check box if you intend to reinspect | | <input checked="" type="checkbox"/> | | | | | | | |
| 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

LHD NVHS

Inspection Report Continuation Sheet

Date 2/18/26

Establishment Kickstart cafe Town Shelton

TEMPERATURE OBSERVATIONS

| Item/Location/Process | Temp | Item/Location/Process | Temp | Item/Location/Process | Temp |
|----------------------------|------|-----------------------|------|-----------------------|------|
| Cheese / Bun in microwave | 39°F | | | | |
| Egg Frittata | 40°F | | | | |
| Sliced Ham | 40°F | | | | |
| Sausage / on cooler cooler | 41°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.

CFPM - on-site - Stephanie Champagne

PR16 - interior of ice machine unclean

C41 - using wet cloth underneath cutting board - cos removed

PF36 - No thermometer in bun microwave

OK - sanitizer at 100ppm in 3 by sink - bleach

P 22 - Butter kept out on shelf - cos place in cooler

Person in Charge (Signature)

Inspector (Signature)

Date 2/18/26

Date 2/18/26