


Risk Category: 3	Food Establishment Inspection Report	Page 1 of 2
Establishment type: Permanent Temporary Mobile Other _____	Date: 3/20/25	Time In: 1:40 AM/PM Time Out: 1:10 AM/PM
Establishment: 24/7 Express #5997		LHD: MHO
Address: 73 Centu St. Shelton		Purpose of Inspection: Routine Pre-op
Town/City: _____	Reinspection _____	Other _____
Permit Holder _____	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	V COS R	IN OUT N/A N/O V COS R
Supervision		
1	<input checked="" type="checkbox"/>	Person/Alternate Person in charge present, demonstrates knowledge and performs duties Pf
2	<input checked="" type="checkbox"/>	Certified Food Protection Manager for Classes 2, 3, & 4 C
Employee Health		
3	<input checked="" type="checkbox"/>	Management, food employee and conditional employee; knowledge, responsibilities and reporting P/Pf
4	<input checked="" type="checkbox"/>	Proper use of restriction and exclusion P
5	<input checked="" type="checkbox"/>	Written procedures for responding to vomiting and diarrheal events Pf
Good Hygienic Practices		
6	<input checked="" type="checkbox"/>	Proper eating, tasting, drinking, or tobacco products use P/C
7	<input checked="" type="checkbox"/>	No discharge from eyes, nose, and mouth C
Preventing Contamination by Hands		
8	<input checked="" type="checkbox"/>	Hands clean and properly washed P/Pf
9	<input checked="" type="checkbox"/>	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed P/Pf/C
10	<input checked="" type="checkbox"/>	Adequate handwashing sinks, properly supplied/accessible Pf/C
Approved Source		
11	<input checked="" type="checkbox"/>	Food obtained from approved source P/Pf/C
12	<input checked="" type="checkbox"/>	Food received at proper temperature P/Pf
13	<input checked="" type="checkbox"/>	Food in good condition, safe, and unadulterated P/Pf
14	<input checked="" type="checkbox"/>	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	V COS R	OUT V COS R
Safe Food and Water		
30	<input checked="" type="checkbox"/>	Pasteurized eggs used where required P
31	<input checked="" type="checkbox"/>	Water and ice from approved source P/Pf/C
32	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods Pf
Food Temperature Control		
33	<input checked="" type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control Pf/C
34	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding Pf
35	<input checked="" type="checkbox"/>	Approved thawing methods used Pf/C
36	<input checked="" type="checkbox"/>	Thermometers provided and accurate Pf/C
Food Identification		
37	<input checked="" type="checkbox"/>	Food properly labeled; original container Pf/C
Prevention of Food Contamination		
38	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present Pf/C
39	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage & display P/Pf/C
40	<input checked="" type="checkbox"/>	Personal cleanliness Pf/C
41	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored C
42	<input checked="" type="checkbox"/>	Washing fruits and vegetables P/Pf/C
Permit Holder shall notify customers that a copy of the most recent inspection report is available.		
Person in Charge (Signature) [Signature]	Date 3/20/25	
Person in Charge (Printed) BICAL ZAPAR		
Inspector (Signature) [Signature]	Date 3/20/25	
Inspector (Printed) Elenda Bunnant		
Proper Use of Utensils		
43	<input checked="" type="checkbox"/>	In-use utensils: properly stored C
44	<input checked="" type="checkbox"/>	Utensils/equipment/linens: properly stored, dried, & handled Pf/C
45	<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored & used P/C
46	<input checked="" type="checkbox"/>	Gloves used properly C
Utensils and Equipment		
47	<input checked="" type="checkbox"/>	Food and non-food contact surfaces cleanable, properly designed, constructed, and used P/Pf/C
48	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available Pf/C
49	<input checked="" type="checkbox"/>	Non-food contact surfaces clean C
Physical Facilities		
50	<input checked="" type="checkbox"/>	Hot and cold water available; adequate pressure Pf
51	<input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices P/Pf/C
52	<input checked="" type="checkbox"/>	Sewage and waste water properly disposed P/Pf/C
53	<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, & clean Pf/C
54	<input checked="" type="checkbox"/>	Garbage and refuse properly disposed; facilities maintained C
55	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean P/Pf/C
56	<input checked="" type="checkbox"/>	Adequate ventilation and lighting; designated areas used C
57	<input checked="" type="checkbox"/>	Natural rubber latex gloves not used per CGS §19a-36f C
Violations documented		
Priority Item Violations		1
Priority Foundation Item Violations		4-3
Core Item Violations		1-1
Risk Factor/Public Health Intervention Violations		4
Repeat Risk Factor/Public Health Intervention Violations		3
Good Retail Practices Violations		3
Requires Reinspection - check box if you intend to reinspect	<input checked="" type="checkbox"/>	Yes
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.		

