

6221

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 3 Temporary Mobile Other _____ Date: 1/14/26

Establishment Econ Salads Food Food Time In 12 AM/PM Time Out 12:45 AM/PM

Address 67 Howe Ave LHD NVH

Town/City Shelton Purpose of Inspection: Routine Pre-op

Permit Holder Edgar Perez 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	V	COS	R	IN	OUT	N/A	N/O	V	COS	R
Supervision													
1	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Pf	<input type="radio"/>	<input type="radio"/>	15	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Person/Alternate Person in charge present, demonstrates knowledge and performs duties								16	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
2	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		C	<input type="radio"/>	<input type="radio"/>	Food separated and protected P/C <input type="radio"/>					
Certified Food Protection Manager for Classes 2, 3, & 4								17	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Employee Health													
3	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		P/Pf	<input type="radio"/>	<input type="radio"/>	Food-contact surfaces: cleaned & sanitized P/Pf/C <input type="radio"/>					
Management, food employee and conditional employee; knowledge, responsibilities and reporting								Proper disposition of returned, previously served, reconditioned, and unsafe food P <input type="radio"/>					
4	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		P	<input type="radio"/>	<input type="radio"/>	Time/Temperature Control for Safety					
Proper use of restriction and exclusion								18	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
5	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Pf	<input type="radio"/>	<input type="radio"/>	Proper cooking time and temperatures P/Pf/C <input type="radio"/>					
Written procedures for responding to vomiting and diarrheal events								19	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Good Hygienic Practices													
6	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		P/C	<input type="radio"/>	<input type="radio"/>	Proper reheating procedures for hot holding P <input type="radio"/>					
Proper eating, tasting, drinking, or tobacco products use								20	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		C	<input type="radio"/>	<input type="radio"/>	Proper cooling time and temperatures P <input type="radio"/>					
No discharge from eyes, nose, and mouth								21	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Preventing Contamination by Hands													
8	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		P/Pf	<input checked="" type="radio"/>	<input type="radio"/>	Proper hot holding temperatures P <input type="radio"/>					
Hands clean and properly washed								22	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
9	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		P/Pf/C	<input type="radio"/>	<input type="radio"/>	Proper cold holding temperatures P <input type="radio"/>					
No bare hand contact with RTE food or a pre-approved alternative procedure properly followed								23	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
10	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Pf/C	<input type="radio"/>	<input type="radio"/>	Proper date marking and disposition P/Pf <input type="radio"/>					
Adequate handwashing sinks, properly supplied/accessible								24	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
Approved Source													
11	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		P/Pf/C	<input type="radio"/>	<input type="radio"/>	Time as a public health control: procedures and records P/Pf/C <input type="radio"/>					
Food obtained from approved source								Consumer Advisory					
12	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		P/Pf	<input type="radio"/>	<input type="radio"/>	Consumer advisory provided: raw/undercooked food Pf <input type="radio"/>					
Food received at proper temperature								Highly Susceptible Population					
13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		P/Pf	<input type="radio"/>	<input type="radio"/>	Pasteurized foods used; prohibited foods not offered P/C <input type="radio"/>					
Food in good condition, safe, and unadulterated								Food/Color Additives and Toxic Substances					
14	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		P/Pf/C	<input type="radio"/>	<input type="radio"/>	Food additives: approved and properly used P <input type="radio"/>					
Required records available: molluscan shellfish identification, parasite destruction								Toxic substances properly identified, stored & used P/Pf/C <input type="radio"/>					
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	OUT	V	COS	R
Safe Food and Water													
30	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		P	<input type="radio"/>	<input type="radio"/>	Proper Use of Utensils					
Pasteurized eggs used where required								43	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
31	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		P/Pf/C	<input type="radio"/>	<input type="radio"/>	In-use utensils: properly stored C <input type="radio"/>					
Water and ice from approved source								44	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
32	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		Pf	<input type="radio"/>	<input type="radio"/>	Utensils/equipment/linens: properly stored, dried, & handled Pf/C <input type="radio"/>					
Variance obtained for specialized processing methods								45	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Food Temperature Control													
33	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		Pf/C	<input type="radio"/>	<input type="radio"/>	Single-use/single-service articles: properly stored & used P/C <input type="radio"/>					
Proper cooling methods used; adequate equipment for temperature control								46	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
34	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		Pf	<input type="radio"/>	<input type="radio"/>	Gloves used properly C <input type="radio"/>					
Plant food properly cooked for hot holding								Utensils and Equipment					
35	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		Pf/C	<input type="radio"/>	<input type="radio"/>	Food and non-food contact surfaces cleanable, properly designed, constructed, and used P/Pf/C <input type="radio"/>					
Approved thawing methods used								47	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
36	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		Pf/C	<input type="radio"/>	<input type="radio"/>	Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available Pf/C <input type="radio"/>					
Thermometers provided and accurate								48	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Food Identification													
37	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		Pf/C	<input type="radio"/>	<input type="radio"/>	Non-food contact surfaces clean C <input type="radio"/>					
Food properly labeled; original container								Physical Facilities					
Prevention of Food Contamination													
38	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		Pf/C	<input type="radio"/>	<input type="radio"/>	Hot and cold water available; adequate pressure Pf <input type="radio"/>					
Insects, rodents, and animals not present								50	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
39	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		P/Pf/C	<input type="radio"/>	<input type="radio"/>	Plumbing installed; proper backflow devices P/Pf/C <input type="radio"/>					
Contamination prevented during food preparation, storage & display								51	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
40	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		Pf/C	<input type="radio"/>	<input type="radio"/>	Sewage and waste water properly disposed P/Pf/C <input type="radio"/>					
Personal cleanliness								52	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
41	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		C	<input type="radio"/>	<input type="radio"/>	Toilet facilities: properly constructed, supplied, & clean Pf/C <input type="radio"/>					
Wiping cloths: properly used and stored								53	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
42	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		P/Pf/C	<input type="radio"/>	<input type="radio"/>	Garbage and refuse properly disposed; facilities maintained C <input type="radio"/>					
Washing fruits and vegetables								54	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
								Physical facilities installed, maintained, and clean P/Pf/C <input type="radio"/>					
								55	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
								Adequate ventilation and lighting; designated areas used C <input type="radio"/>					
								56	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
								Natural rubber latex gloves not used per CGS §19a-36f C <input type="radio"/>					

Permit Holder shall notify customers that a copy of the most recent inspection report is available.

Person in Charge (Signature) R Molina Date 1/14/26

Person in Charge (Printed) Raquel Molina

Inspector (Signature) Michael Delossantos Date 1/14/26

Inspector (Printed) Michael Delossantos

Violations documented	Date corrections due	#
Priority Item Violations		
Priority Foundation Item Violations	<u>1/28/26</u>	<u>1</u>
Core Item Violations	<u>4/14/26</u>	<u>5</u>
Risk Factor/Public Health Intervention Violations		<u>1</u>
Repeat Risk Factor/Public Health Intervention Violations		
Good Retail Practices Violations		<u>3</u>
Requires Reinspection - check box if you intend to reinspect		<u>N</u>

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

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LHD NVHD Inspection Report Continuation Sheet Date 1/14/26
 Establishment Ecuu Salchidos Fast Food Town Shelton

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Beef / 2 Door cooler	41°F				
Beans / " "	41°F				
White rice / Steam table	138°F				
Beef stew / stove	135°F				
Raw chicken / 2 Door cooler	40°F				
Bees / Bin more	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 - PIC -~~ Raquel Molina

- C 47 - Gouge cutting board
- C 47 - using non-food grade containers to store food
- C 52 - Discharging waste water from ice machine to 2 bay sink prep sink
- C 47 - using Aluminum foil as shelf liner
- C 55 - mop and broom not hung
- PF 8 - ~~no~~ washing hands at 3 bay sink - cos washen hands in hand sink
- OK - Bathroom
- X - Food truck was ~~not~~ enclosed
- OK - Dumpster

Person in Charge (Signature) Raquel Molina Date 1/14/26
 Inspector (Signature) [Signature] Date 1/14/26