

#0209

Food Establishment Inspection Report

LHD NVHD Inspection Report Continuation Sheet

Date 12/3/25

Establishment GAGA Polish Deli Town Shelton

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp

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.

reinspection from routine inspection on 11/13/25

- PP 23 Items in cooler not date marked + no list of ingredients
- PP 15 Eggs stored over RTE items + chicken - cos, moved to btm shelf
- PP 13 moldy food still noticed in WIC - cos, discarded
- PP 10 Both hand sink still blocked
- C 39 Food uncovered in WIC
- C 47 microwave still unclean
- * 39P food not protected w/ order counter
- * keep an eye out of all food more frequently to ensure food is not moldy.*

Food off floor ✓
Shelving cleaned ✓

Send picture of food with date to aduranda@nvhd.org
→ email on business card

Person in Charge (Signature) Mouka Sliwa

Date 12-03-25

Inspector (Signature) Amy Durand

Date 12/3/25

Food Establishment Inspection Report

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LHD AVHD

Inspection Report Continuation Sheet

Date 11/13/25

Establishment GAGA Polish Deli Town Shelton

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Handsink	103°F				
w/c	38°F				
Sliding showcase	39°F				
meat front showcase	41°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

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Item Number

CFM: Monika Skiba 9/29/26

Handsink stocked ✓ signage ✓ hot h₂O ✓
 Thermometers ✓
 Allergen Statement ✓
 Sanitizer - tabs nitrite gloves

* Reinspection in 10 days

- 15p ✓ not changing gloves between tasks COS educated PIC on handwashing/gloves
- 13p moldy food in walk in fridge (meat, lettuce) COS pic discarded
- 15p eggs & raw chicken stored over RTE foods in WIC COS pic rearranged
- 39c food on floor in wic & throughout kitchen
- 39c food uncovered in walk in fridge
- rv 47c rusty shelving in walk in cooler (fridge)
- 15p food bins in walk in fridge unclean
- rv 47c microwave unclean wash/sani COS pic removed
- 15p food being stored in 3 bay sink - ~~sanitizer~~ wash/sani compartment
- 10pf BOTH handsink being used as other purposes
- 23pf pre packaged food being made in house & sold not containing date & labeled ingredients

*RV = repeat violations

Person in Charge (Signature)

Monika Skiba

Date

11-13-25

Inspector (Signature)

Amy Durand

Date

11/13/25