

6087

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
Establishment	Foodex Deli		Date:	9/22/25
Address	228 Pershing Dr		Time In	11:00 AM
Town/City	Ansonia		Time Out	11:45 AM
Permit Holder	Zekra A Mohamed		LHD	NVHT
			Purpose of Inspection:	Routine
			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	Supervision	V	COS	R	IN	OUT	N/A	N/O	Protection from Contamination	V	COS	R
				Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf			15				Food separated and protected			
				Certified Food Protection Manager for Classes 2, 3, & 4	C			16				Food-contact surfaces: cleaned & sanitized	P/Pf/C		
								17				Proper disposition of returned, previously served, reconditioned, and unsafe food	P		
								Time/Temperature Control for Safety							
				Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf			18				Proper cooking time and temperatures	P/Pf/C		
				Proper use of restriction and exclusion	P			19				Proper reheating procedures for hot holding	P		
				Written procedures for responding to vomiting and diarrheal events	Pf			20				Proper cooling time and temperatures	P		
								21				Proper hot holding temperatures	P		
								22				Proper cold holding temperatures	P		
								23				Proper date marking and disposition	P/Pf		
								24				Time as a public health control: procedures and records	P/Pf/C		
								Consumer Advisory							
								25				Consumer advisory provided: raw/undercooked food	Pf		
								Highly Susceptible Population							
								26				Pasteurized foods used; prohibited foods not offered	P/C		
								Food/Color Additives and Toxic Substances							
								27				Food additives: approved and properly used	P		
								28				Toxic substances properly identified, stored & used	P/Pf/C		
								Conformance with Approved Procedures							
								29				Compliance with variance/specialized process/ROP criteria/HACCP Plan	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	Safe Food and Water	V	COS	R	OUT	Proper Use of Utensils	V	COS	R
			Pasteurized eggs used where required	P			43	In-use utensils: properly stored	C		
			Water and ice from approved source	P/Pf/C			44	Utensils/equipment/linens: properly stored, dried, & handled	Pf/C		
			Variance obtained for specialized processing methods	Pf			45	Single-use/single-service articles: properly stored & used	P/C		
							46	Gloves used properly	C		
							Utensils and Equipment				
							47	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	P/Pf/C		
							48	Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	Pf/C		
							49	Non-food contact surfaces clean	C		
							Physical Facilities				
							50	Hot and cold water available; adequate pressure	Pf		
							51	Plumbing installed; proper backflow devices	P/Pf/C		
							52	Sewage and waste water properly disposed	P/Pf/C		
							53	Toilet facilities: properly constructed, supplied, & clean	Pf/C		
							54	Garbage and refuse properly disposed; facilities maintained	C		
							55	Physical facilities installed, maintained, and clean	P/Pf/C		
							56	Adequate ventilation and lighting; designated areas used	C		

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

Person in Charge (Signature) *[Signature]* Date 9/22/25

Person in Charge (Printed) *Garmin*

Inspector (Signature) *[Signature]* Date 9/22/25

Inspector (Printed) *Michael Delossides*

Violations documented	Date corrections due	#
Priority Item Violations	COS	2
Priority Foundation Item Violations	12/16/25	4
Core Item Violations	12/16/25	2
Risk Factor/Public Health Intervention Violations		
Repeat Risk Factor/Public Health Intervention Violations		
Good Retail Practices Violations		3
Requires Reinspection - check box if you intend to reinspect		NO

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 NVHD

Inspection Report Continuation Sheet

Date 9/22/25

Establishment Foodex

Town Ansonia

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Beef strips / Deli cooler	42°F				
Beef patty / " "	41°F				
Raw burger / cooler drawer	42°F				
Cheese / walk-in cooler	41°F				
Raw chicken / " "	41°F				
Ready to eat chicken / " "	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.

- PIC - on-site - Jazmin
- C 2 - No CFPM on-site at the time of inspection
 - C 49 - Hood unclean
 - C 39 - Food store on the floor in walk-in cooler
 - PF 15 - Rice store with raw beef - COS - PIC move the rice in a different cooler
 - C 47 - using cardboard as shelving
 - P 22 - Butter (Real milk) kept out - COS place butter on ice
 - ✓ Bathroom - clean and operate
 - ✓ Dumpster - cleaned on hard surface
 - PF 25 - NO consumer advisory on the menu for burgers

Person in Charge (Signature) [Signature]

Date 9/22/25

Inspector (Signature) [Signature]

Date 9/22/25