

6285

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: Cava Mezza Grill, LLC DBA Cava Date: 11/13/23

Address: 779 Bridgeport Ave Time In: 1:10 AM/PM Time Out: 1:40 AM/PM

Town/City: Shelton LHD: NVHD

Permit Holder: Laura Lease Purpose of Inspection: Routine Pre-op

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
<b>Supervision</b>													
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>										
Person/Alternate Person in charge present, demonstrates knowledge and performs duties													
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>										
Certified Food Protection Manager for Classes 2, 3, & 4													
<b>Employee Health</b>													
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>										
Management, food employee and conditional employee; knowledge, responsibilities and reporting													
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>										
Proper use of restriction and exclusion													
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>										
Written procedures for responding to vomiting and diarrheal events													
<b>Good Hygienic Practices</b>													
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>										
Proper eating, tasting, drinking, or tobacco products use													
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>										
No discharge from eyes, nose, and mouth													
<b>Preventing Contamination by Hands</b>													
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>										
Hands clean and properly washed													
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>										
No bare hand contact with RTE food or a pre-approved alternative procedure properly followed													
10	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>										
Adequate handwashing sinks, properly supplied/accessible													
<b>Approved Source</b>													
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>										
Food obtained from approved source													
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>										
Food received at proper temperature													
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>										
Food in good condition, safe, and unadulterated													
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>										
Required records available: molluscan shellfish identification, parasite destruction													
<b>Protection from Contamination</b>													
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>										
Food separated and protected													
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>										
Food-contact surfaces: cleaned & sanitized													
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>										
Proper disposition of returned, previously served, reconditioned, and unsafe food													
<b>Time/Temperature Control for Safety</b>													
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>										
Proper cooking time and temperatures													
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>										
Proper reheating procedures for hot holding													
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>										
Proper cooling time and temperatures													
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>										
Proper hot holding temperatures <u>116°F → 168</u>													
22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>										
Proper cold holding temperatures													
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>										
Proper date marking and disposition													
24	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>										
Time as a public health control: procedures and records													
<b>Consumer Advisory</b>													
25	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>										
Consumer advisory provided: raw/undercooked food													
<b>Highly Susceptible Population</b>													
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>										
Pasteurized foods used; prohibited foods not offered													
<b>Food/Color Additives and Toxic Substances</b>													
27	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>										
Food additives: approved and properly used													
28	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>										
Toxic substances properly identified, stored & used													
<b>Conformance with Approved Procedures</b>													
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>										
Compliance with variance/specialized process/ROP criteria/HACCP Plan													

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
<b>Safe Food and Water</b>									
30	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>						
Pasteurized eggs used where required									
31	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>						
Water and ice from approved source									
32	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>						
Variance obtained for specialized processing methods									
<b>Food Temperature Control</b>									
33	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>						
Proper cooling methods used; adequate equipment for temperature control									
34	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>						
Plant food properly cooked for hot holding									
35	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>						
Approved thawing methods used									
36	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>						
Thermometers provided and accurate									
<b>Food Identification</b>									
37	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>						
Food properly labeled; original container									
<b>Prevention of Food Contamination</b>									
38	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>						
Insects, rodents, and animals not present									
39	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>						
Contamination prevented during food preparation, storage & display									
40	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>						
Personal cleanliness									
41	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>						
Wiping cloths: properly used and stored									
42	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>						
Washing fruits and vegetables									
Permit Holder shall notify customers that a copy of the most recent inspection report is available.									
<b>Proper Use of Utensils</b>									
43	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>						
In-use utensils: properly stored									
44	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>						
Utensils/equipment/linens: properly stored, dried, & handled									
45	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>						
Single-use/single-service articles: properly stored & used									
46	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>						
Gloves used properly									
<b>Utensils and Equipment</b>									
47	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>						
Food and non-food contact surfaces cleanable, properly designed, constructed, and used									
48	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>						
Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available									
49	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>						
Non-food contact surfaces clean									
<b>Physical Facilities</b>									
50	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>						
Hot and cold water available; adequate pressure									
51	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>						
Plumbing installed; proper backflow devices									
52	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>						
Sewage and waste water properly disposed									
53	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>						
Toilet facilities: properly constructed, supplied, & clean									
54	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>						
Garbage and refuse properly disposed; facilities maintained									
55	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>						
Physical facilities installed, maintained, and clean									
56	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>						
Adequate ventilation and lighting; designated areas used									
Natural rubber latex gloves not used per CGS §19a-36f									

Person in Charge (Signature) [Signature] Date \_\_\_\_\_

Person in Charge (Printed) \_\_\_\_\_

Inspector (Signature) Amanda Ruchin Date 11/13/23

Inspector (Printed) Amanda Ruchin

Violations documented	Date corrections due	#
Priority Item Violations	<u>COS</u>	<u>0</u>
Priority Foundation Item Violations		<u>0</u>
Core Item Violations		<u>0</u>
Risk Factor/Public Health Intervention Violations		<u>1</u>
Repeat Risk Factor/Public Health Intervention Violations		<u>0</u>
Good Retail Practices Violations		<u>1</u>
Requires Reinspection - check box if you intend to reinspect		<u>1</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.

