

6293

Connecticut Department of Public Health

Risk Category: 3 **Food Establishment Inspection Report** Page 1 of 2

Establishment type: Permanent Temporary Mobile Other _____ Date: 2/26/26

Establishment Garden Catering Time In 11:10 AM/PM Time Out 11:50 AM/PM

Address 702 Bridgeport Ave LHD NVHD

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

Permit Holder _____ 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 checked="" type="radio"/>	<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							Protection from Contamination								
2	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	C	<input type="radio"/>	<input type="radio"/>	16	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
Certified Food Protection Manager for Classes 2, 3, & 4							Food-contact surfaces: cleaned & sanitized				<input type="radio"/>	<input checked="" 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"/>	17	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
Management, food employee and conditional employee; knowledge, responsibilities and reporting							Proper disposition of returned, previously served, reconditioned, and unsafe food				<input type="radio"/>	<input type="radio"/>	<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 checked="" type="radio"/>	<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"/>	19	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		
Written procedures for responding to vomiting and diarrheal events							Proper reheating procedures for hot holding				<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"/>	20	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		
Proper eating, tasting, drinking, or tobacco products use							Proper cooling time and temperatures				<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"/>	21	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		
No discharge from eyes, nose, and mouth							Proper hot holding temperatures				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
Preventing Contamination by Hands															
8	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	P/Pf	<input type="radio"/>	<input type="radio"/>	22	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
Hands clean and properly washed							Proper cold holding temperatures				<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"/>	23	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
No bare hand contact with RTE food or a pre-approved alternative procedure properly followed							Proper date marking and disposition				<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"/>	24	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
Adequate handwashing sinks, properly supplied/accessible							Time as a public health control: procedures and records				<input 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"/>	Consumer Advisory								
Food obtained from approved source							Consumer advisory provided: raw/undercooked food				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
12	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	P/Pf	<input type="radio"/>	<input type="radio"/>	Highly Susceptible Population								
Food received at proper temperature							Pasteurized foods used; prohibited foods not offered				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	P/Pf	<input type="radio"/>	<input type="radio"/>	Food/Color Additives and Toxic Substances								
Food in good condition, safe, and unadulterated							27	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
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				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
Required records available: molluscan shellfish identification, parasite destruction							28	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
							Toxic substances properly identified, stored & used				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
Conformance with Approved Procedures															
29	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	P/Pf/C	<input type="radio"/>	<input type="radio"/>	Compliance with variance/specialized process/ROP criteria/HACCP Plan				<input type="radio"/>	<input type="radio"/>	<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							In-use utensils: properly stored				<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"/>	43	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
Water and ice from approved source							Utensils/equipment/linens: properly stored, dried, & handled				<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"/>	44	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
Variance obtained for specialized processing methods							Single-use/single-service articles: properly stored & used				<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"/>	45	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
Proper cooling methods used; adequate equipment for temperature control							Gloves used properly				<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"/>	Utensils and Equipment								
Plant food properly cooked for hot holding							Food and non-food contact surfaces cleanable, properly designed, constructed, and used				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
35	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Pf/C	<input type="radio"/>	<input type="radio"/>	47	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
Approved thawing methods used							Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available				<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"/>	48	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
Thermometers provided and accurate							Non-food contact surfaces clean				<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"/>	Physical Facilities								
Food properly labeled; original container							Hot and cold water available; adequate pressure				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
Prevention of Food Contamination															
38	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Pf/C	<input type="radio"/>	<input type="radio"/>	50	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
Insects, rodents, and animals not present							Plumbing installed; proper backflow devices				<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"/>	51	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
Contamination prevented during food preparation, storage & display							Sewage and waste water properly disposed				<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"/>	52	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
Personal cleanliness							Toilet facilities: properly constructed, supplied, & clean				<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"/>	53	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			
Wiping cloths: properly used and stored							Garbage and refuse properly disposed; facilities maintained				<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"/>	54	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
Washing fruits and vegetables							Physical facilities installed, maintained, and clean				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
Violations documented															
Permit Holder shall notify customers that a copy of the most recent inspection report is available.							Adequate ventilation and lighting; designated areas used				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
							Natural rubber latex gloves not used per CGS §19a-36f				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
Date corrections due															
#															
Priority Item Violations															
Priority Foundation Item Violations															
Core Item Violations															
Risk Factor/Public Health Intervention Violations															
Repeat Risk Factor/Public Health Intervention Violations															
Good Retail Practices Violations															
Requires Reinspection - check box if you intend to reinspect															

Person in Charge (Signature) David P. Mastone Date 2/26/26

Person in Charge (Printed) David P. Mastone

Inspector (Signature) Michael Delos Santos Date 2/26/26

Inspector (Printed) Michael Delos Santos

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

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 NVHID Inspection Report Continuation Sheet Date 2/26/26
 Establishment Garden Catering Town Shelton

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Tomato/Bun mix	41°F				
Cheese/ " "	41°F				
Grill chicken/Drawer cooler	40°F				
Raw Beef / " "	40°F				
Chicken nuggets / 2 Door cooler	41°F				
Chicken patty / " "	41°F				
Chicken fried balls/walk-in	42°F				
Milk in ambient temp	38°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 - David Mastrome

- PF 16 - Scoop ^{handle} for ice buried - COS - Scoop ^{handle} remove from buried ice
- 653 - Trash bin in bathroom no lid - COS - lid place on trash bin
- OK - 3 buy sanitizer at 300 ppm - Quant
- OK - observed handwashing
- observed use of gloves
- observed clean floors, walls and ceiling
- Dumpster
- Bathroom

Person in Charge (Signature) Date 2/26/26
 Inspector (Signature) Date 2/26/26