

711

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

Establishment type: Permanent Temporary Mobile Other _____ Date: 2/19/26

Establishment: J.C Sports bar Time In: 1 AM/PM Time Out: 1:35 AM/PM

Address: 330 Howe 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"/>												
Person/Alternate Person in charge present, demonstrates knowledge and performs duties				Pf	<input type="radio"/>	<input type="radio"/>									
2	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>												
Certified Food Protection Manager for Classes 2, 3, & 4				C	<input type="radio"/>	<input type="radio"/>									
Employee Health															
3	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>												
Management, food employee and conditional employee; knowledge, responsibilities and reporting				P/Pf	<input type="radio"/>	<input type="radio"/>									
4	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>												
Proper use of restriction and exclusion				P	<input type="radio"/>	<input type="radio"/>									
5	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>												
Written procedures for responding to vomiting and diarrheal events				Pf	<input type="radio"/>	<input type="radio"/>									
Good Hygienic Practices															
6	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>												
Proper eating, tasting, drinking, or tobacco products use				P/C	<input type="radio"/>	<input type="radio"/>									
7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>												
No discharge from eyes, nose, and mouth				C	<input type="radio"/>	<input type="radio"/>									
Preventing Contamination by Hands															
8	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>												
Hands clean and properly washed				P/Pf	<input type="radio"/>	<input type="radio"/>									
9	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>												
No bare hand contact with RTE food or a pre-approved alternative procedure properly followed				P/Pf/C	<input type="radio"/>	<input type="radio"/>									
10	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>												
Adequate handwashing sinks, properly supplied/accessible				Pf/C	<input type="radio"/>	<input type="radio"/>									
Approved Source															
11	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>												
Food obtained from approved source				P/Pf/C	<input type="radio"/>	<input type="radio"/>									
12	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>												
Food received at proper temperature				P/Pf	<input type="radio"/>	<input type="radio"/>									
13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>												
Food in good condition, safe, and unadulterated				P/Pf	<input type="radio"/>	<input type="radio"/>									
14	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>												
Required records available: molluscan shellfish identification, parasite destruction				P/Pf/C	<input type="radio"/>	<input type="radio"/>									

Protection from Contamination													
IN	OUT	N/A	N/O	V	COS	R	IN	OUT	N/A	N/O	V	COS	R
15	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>										
Food separated and protected				P/C	<input type="radio"/>	<input type="radio"/>							
16	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>										
Food-contact surfaces: cleaned & sanitized				P/Pf/C	<input type="radio"/>	<input type="radio"/>							
17	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>										
Proper disposition of returned, previously served, reconditioned, and unsafe food				P	<input type="radio"/>	<input type="radio"/>							
Time/Temperature Control for Safety													
18	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>									
Proper cooking time and temperatures				P/Pf/C	<input type="radio"/>	<input type="radio"/>							
19	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>									
Proper reheating procedures for hot holding				P	<input type="radio"/>	<input type="radio"/>							
20	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>									
Proper cooling time and temperatures				P	<input type="radio"/>	<input type="radio"/>							
21	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>										
Proper hot holding temperatures				P	<input type="radio"/>	<input type="radio"/>							
22	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>										
Proper cold holding temperatures				P	<input type="radio"/>	<input type="radio"/>							
23	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>										
Proper date marking and disposition				P/Pf	<input type="radio"/>	<input type="radio"/>							
24	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>										
Time as a public health control: procedures and records				P/Pf/C	<input type="radio"/>	<input type="radio"/>							
Consumer Advisory													
25	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>										
Consumer advisory provided: raw/undercooked food				Pf	<input type="radio"/>	<input type="radio"/>							
Highly Susceptible Population													
26	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>										
Pasteurized foods used; prohibited foods not offered				P/C	<input type="radio"/>	<input type="radio"/>							
Food/Color Additives and Toxic Substances													
27	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>										
Food additives: approved and properly used				P	<input type="radio"/>	<input type="radio"/>							
28	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>										
Toxic substances properly identified, stored & used				P/Pf/C	<input type="radio"/>	<input type="radio"/>							
Conformance with Approved Procedures													
29	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>										
Compliance with variance/specialized process/ROP criteria/HACCP Plan				P/Pf/C	<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	N/A	N/O	V	COS	R	OUT	N/A	N/O	V	COS	R
Safe Food and Water																	
30	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>														
Pasteurized eggs used where required				P	<input type="radio"/>	<input type="radio"/>											
31	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>														
Water and ice from approved source				P/Pf/C	<input type="radio"/>	<input type="radio"/>											
32	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>														
Variance obtained for specialized processing methods				Pf	<input type="radio"/>	<input type="radio"/>											
Food Temperature Control																	
33	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>														
Proper cooling methods used; adequate equipment for temperature control				Pf/C	<input type="radio"/>	<input type="radio"/>											
34	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>														
Plant food properly cooked for hot holding				Pf	<input type="radio"/>	<input type="radio"/>											
35	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>														
Approved thawing methods used				Pf/C	<input type="radio"/>	<input type="radio"/>											
36	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>														
Thermometers provided and accurate				Pf/C	<input type="radio"/>	<input type="radio"/>											
Food Identification																	
37	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>														
Food properly labeled; original container				Pf/C	<input type="radio"/>	<input type="radio"/>											
Prevention of Food Contamination																	
38	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>														
Insects, rodents, and animals not present				Pf/C	<input type="radio"/>	<input type="radio"/>											
39	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>														
Contamination prevented during food preparation, storage & display				P/Pf/C	<input type="radio"/>	<input type="radio"/>											
40	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>														
Personal cleanliness				Pf/C	<input type="radio"/>	<input type="radio"/>											
41	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>														
Wiping cloths: properly used and stored				Pf/C	<input type="radio"/>	<input type="radio"/>											
42	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>														
Washing fruits and vegetables				P/Pf/C	<input type="radio"/>	<input type="radio"/>											

Proper Use of Utensils																	
OUT	N/A	N/O	V	COS	R	OUT	N/A	N/O	V	COS	R	OUT	N/A	N/O	V	COS	R
43	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>														
In-use utensils: properly stored				P	<input type="radio"/>	<input type="radio"/>											
44	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>														
Utensils/equipment/linens: properly stored, dried, & handled				Pf/C	<input type="radio"/>	<input type="radio"/>											
45	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>														
Single-use/single-service articles: properly stored & used				Pf/C	<input type="radio"/>	<input type="radio"/>											
46	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>														
Gloves used properly				C	<input type="radio"/>	<input type="radio"/>											
Utensils and Equipment																	
47	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>														
Food and non-food contact surfaces cleanable, properly designed, constructed, and used				P/Pf/C	<input type="radio"/>	<input type="radio"/>											
48	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>														
Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available				Pf/C	<input type="radio"/>	<input type="radio"/>											
49	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>														
Non-food contact surfaces clean				C	<input type="radio"/>	<input type="radio"/>											
Physical Facilities																	
50	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>														
Hot and cold water available; adequate pressure				Pf	<input type="radio"/>	<input type="radio"/>											
51	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>														
Plumbing installed; proper backflow devices				P/Pf/C	<input type="radio"/>	<input type="radio"/>											
52	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>														

Food Establishment Inspection Report

LHD NVHHS

Inspection Report Continuation Sheet

Date 2/19/26

Establishment JC's Sports Bar Town Shelton

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Chicken wings / 2 Door cooler	41°F				
Cheese / " "	41°F				
Chili / Steam table	160°F				
Chicken soup / " "	155°F				
Tomatoes / Bain Marie	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 - JOE KIRBY

- PF 16 - ice machine interior unclean
- PF 16/47C - cutting board unclean and gauge
- C 43 - storing knives between wall and prep table
- PF 23 - chicken wings not dated
- C 43 - storing tongs on oven bar
- C 49 - Hood unclean
- C 55 - floor unclean underneath cookline
- C 41 - dishing wet cloth underneath cutting board
- OK - Bathroom

Person in Charge (Signature) Joseph E Kirby Jr

Inspector (Signature) Y. Kirby T E R

Date 2/19/26

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