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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		Date: 10/21/25		Time In 2:30 AM/PM Time Out 3:15 AM/PM													
Establishment JC's sports Bar & Grill				LHD NVHA													
Address 330 Howe Ave				Purpose of Inspection: Routine Pre-op													
Town/City Shelton				Reinspection Other													
Permit Holder JIM CAVALIARO																	
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																	
<i>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.</i>																	
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																	
Supervision			Protection from Contamination														
IN	OUT	N/A/N/O	V	COS	R	IN	OUT	N/A/N/O	V	COS	R						
1			Pf			15											
						16	X										
2			C			17											
Employee Health			Time/Temperature Control for Safety														
3			P/Pf			18											
4			P			19											
5			Pf			20											
Good Hygienic Practices			Consumer Advisory														
6			P/C			25											
7			C			Highly Susceptible Population											
Preventing Contamination by Hands			Food/Color Additives and Toxic Substances														
8			P/Pf			27											
9			P/Pf/C			28											
10			Pf/C			Conformance with Approved Procedures											
Approved Source			GOOD RETAIL PRACTICES														
11			P/Pf/C			<i>Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.</i>											
12			P/Pf			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											
13			P/Pf			OUT	N/A/N/O	V	COS	R	OUT	V	COS	R			
14			P/Pf/C			Safe Food and Water			Proper Use of Utensils								
Prevention of Food Contamination						30			P			43			C		
38			Pf/C			31			P/Pf/C			44			Pf/C		
39			P/Pf/C			32			Pf			45			P/C		
40			Pf/C			Food Temperature Control			Utensils and Equipment								
41			C			33			Pf/C			47	X		P/Pf/C		
42			P/Pf/C			34			Pf			48			Pf/C		
Food Identification						35			Pf/C			49	X		C		
37			Pf/C			36			Pf/C			Physical Facilities					
Prevention of Food Contamination						50			Pf			51	X		P/Pf/C		
38			Pf/C			52			P/Pf/C			52			P/Pf/C		
39			P/Pf/C			53			Pf/C			53			Pf/C		
40			Pf/C			54			C			54			C		
41			C			55	X		P/Pf/C			55	X		P/Pf/C		
42			P/Pf/C			56	X		C			56	X		C		
Personnel						Violations documented											
Person in Charge (Signature) <i>Joseph P. Kirki</i> Date 10/21/25						Priority Item Violations	Date corrections due		#		10-24-25	3					
Person in Charge (Printed) JOE KIRKI						Priority Foundation Item Violations	11-4-25		2								
Inspector (Signature) <i>M. Delos Santos</i> Date 10/21/25						Core Item Violations	11/21/25		6		1						
Inspector (Printed) Michael Delos Santos						Risk Factor/Public Health Intervention Violations			1								
						Repeat Risk Factor/Public Health Intervention Violations											
						Good Retail Practices Violations			5								
						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 NVHIS Inspection Report Continuation Sheet

Date 10/21/25

Establishment JC's Sports Bar & Grill Town Shelton

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Chicken wings / 2 door cooler	40°F				
Raw chicken / " "	41°F				
Shrimp cooked / " "	40°F				
Cheese / " "	40°F				
Chili Bees / Steam table	148°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.

Item Number

ON-site - CFPM - Joseph Kirci

- PF 16 - unclean ice machine interior
- C 55 - unclean walls prep area
- C 49 - unclean hood
- C 47 - using aluminum foil as shelf liner at cook line shelf
- C 49 - unclean sides of fryer
- 8 56 - light bulb not shielded near cook area
- P 16 - unclean soda nozzle - COS - food worker cleaned nozzle
- P 16 - unclean soda nozzle holder - " " " holder
- C 51 - No mop sink
- OK - Bathroom clean
- I - Dumpster clean

Person in Charge (Signature)

Joseph Kirci

Date

10/21/25

Inspector (Signature)

[Signature]

Date

10/21/25