Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

Risk Category: 3 | 6313 | **Food Establishment Inspection Report** | **Page 1 of** 2

Establishment type: Permanent Temporary Mobile Other _____ | **Date:** 4/14/26

Establishment The Tasky Yolk | **Time In** 11:00 AM/PM **Time Out** _____ AM/PM

Address 99 Bpt 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	Supervision	V	COS	R
1	○	○	○		Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	○	○
2	○	○	○		Certified Food Protection Manager for Classes 2, 3, & 4	C	○	○
					Employee Health			
3	✓	○			Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf	○	○
4	✓	○			Proper use of restriction and exclusion	P	○	○
5	✓	○			Written procedures for responding to vomiting and diarrheal events	Pf	○	○
					Good Hygienic Practices			
6	✓	○		○	Proper eating, tasting, drinking, or tobacco products use	P/C	○	○
7	✓	○		○	No discharge from eyes, nose, and mouth	C	○	○
					Preventing Contamination by Hands			
8	✓	○		○	Hands clean and properly washed	P/Pf	○	○
9	✓	○	○	○	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C	○	○
10	○	○			Adequate handwashing sinks, properly supplied/accessible	Pf/C	○	○
					Approved Source			
11	✓	○			Food obtained from approved source	P/Pf/C	○	○
12	○	○	○	✓	Food received at proper temperature	P/Pf	○	○
13	✓	○			Food in good condition, safe, and unadulterated	P/Pf	○	○
14	○	○	✓	○	Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	○	○

	IN	OUT	N/A	N/O	Protection from Contamination	V	COS	R
15	✓	○	○	○	Food separated and protected	P/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			
18	✓	○	○	○	Proper cooking time and temperatures	P/Pf/C	○	○
19	✓	○	○	○	Proper reheating procedures for hot holding	P	○	○
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
30	○			Pasteurized eggs used where required	P	○	○
31	○			Water and ice from approved source	P/Pf/C	○	○
32	○	○		Variance obtained for specialized processing methods	Pf	○	○
				Food Temperature Control			
33	○			Proper cooling methods used; adequate equipment for temperature control	Pf/C	○	○
34	○	○	○	Plant food properly cooked for hot holding	Pf	○	○
35	○	○	○	Approved thawing methods used	Pf/C	○	○
36	○			Thermometers provided and accurate	Pf/C	○	○
				Food Identification			
37	○			Food properly labeled; original container	Pf/C	○	○
				Prevention of Food Contamination			
38	○			Insects, rodents, and animals not present	Pf/C	○	○
39	○			Contamination prevented during food preparation, storage & display	P/Pf/C	○	○
40	○			Personal cleanliness	Pf/C	○	○
41	○			Wiping cloths: properly used and stored	C	○	○
42	○			Washing fruits and vegetables	P/Pf/C	○	○

	OUT	Proper Use of Utensils	V	COS	R
43	○	In-use utensils: properly stored	C	○	○
44	○	Utensils/equipment/linens: properly stored, dried, & handled	Pf/C	○	○
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	○	○
	○	Natural rubber latex gloves not used per CGS §19a-36f			

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

Person in Charge (Signature) _____ **Date** 4/14/26

Person in Charge (Printed)

Inspector (Signature) _____ **Date** 4/14/26

Inspector (Printed) Melanie Dorko

Violations documented	Date corrections due	#
Priority Item Violations		
Priority Foundation Item Violations		
Core Item Violations	COS	1
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		

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 4/14/26

Establishment The Tasty Yolk | Town Shelton

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	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.
	V/D ✓ C/A ✓ A/A ✓
→	Bain #1 marie 40°F #2 41°F
41C	Wiping cloths on counter
–	Drawn cooler 38°F-40°F
–	Chili 140°F
–	H/S ✓ stocked/signed ✓
–	Lowboy 40°F
–	Prep sink ✓
	3 bay – Quat ✓
	Walkin Cooler 39°F good order of foods
	Date marking ✓
	Storage ✓
	Mop sink ✓
	H/S ✓
	Drive thru H/S ✓
	Storage ✓
	Restrm ✓ mdokla@NVHD.org

Person in Charge (Signature) _____ Date

Inspector (Signature) _____ Date 4/14/26