

Food Establishment Inspection Report

LHD NVHD Inspection Report Continuation Sheet Date 9/24/24
 Establishment Amici's Restaurant Town Shelton

TEMPERATURE OBSERVATIONS					
Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp

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: 15 * Priority Violations - cos ✓
9/24 - Shell eggs + raw chicken over RTE, in 2 dr unit
9/24 - Shell eggs + raw chx on btm ✓
- Item Number: 28 * Priority Violations - cos ✓
9/24 - Soap bucket made instead of Sani bucket
9/24 - Sani buckets made w/ Chlorine Sani 200ppm → lower 50-100ppm, cos ✓
- Item Number: 48 * Priority Foundation Violations - due 9/28/24
9/24 - No Quat TS (3 Bay/Buckets) + No Chlorine TS (dish machine)
9/24 - 3 Bay Quat (400ppm), Chlorine Bucket 50ppm - 100ppm → ordered strips
- Item Number: 23 No datemarking
9/24 - Datemarking + labeling items - good ✓ ↳ send photo when rec. to email
- Item Number: 37 No Allergen Statement - cos ✓ - has signage + redoing menu to add

Core Violations / Repeat violations (RV)

- Item Number: 39 RV Food on floor in w/c, uncovered food
* 9/24 - Food still on floor^{w/c} - due @ next routine Insp
- Item Number: 10 RV HS @ bar + BOH Kitchen no HWV signage
9/24 - HS has signage posted ✓
- Item Number: 37 RV Salad dressings/squeeze bottles no labels
9/24 - Salad dressings/squeeze bottles labeled ✓
- Item Number: 49 RV W/C fans/evap unclean
* 41 - Wiping cloths on counter/equip - 9/24 cloths in buckets ✓
- Item Number: 47 Bm lids in disrepair - 9/24 ordered new Bm lids, will check next routine Insp

Person in Charge (Signature) [Signature] Date 9.24.24
 Inspector (Signature) [Signature] Date 9/24/24