

Risk Category: <u>3</u>		<b>Food Establishment Inspection Report</b>		Page 1 of <u>2</u>	
Establishment type: <u>Permanent</u> Temporary Mobile Other			Date: <u>3/27/25</u>		
Establishment <u>Apollo Pizza</u>			Time In <u>12:10</u> AM/PM Time Out <u>12:45</u> AM/PM		
Address <u>735 Roosevelt Dr</u>			LHD <u>NVHD</u>		
Town/City <u>Derby</u>			Purpose of Inspection: <u>Routine</u> Pre-op		
Permit Holder <u>Apollo Pizza, Inc - Constantinos Markos</u>			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																																																																																																																							
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Person in Charge (Signature) <u>Constantinos Markos</u> Date <u>3/27/25</u>	
Person in Charge (Printed) _____	
Inspector (Signature) <u>Amanda Richin</u> Date <u>3/27/25</u>	
Inspector (Printed) <u>Amanda Richin</u>	

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

Page 2 of 2

LHD NVHD

Inspection Report Continuation Sheet

Date 3/27/25

Establishment Apollo pizza Town Derry

## TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Showcase	36°F	Salad BM		WIC	36°F
- ranch / Blue Ch	36°F	- cucumbers / tom	39°F	- milk	35°F
BM		Both mini fridge	30°F	- ranch / Balsamic	36°F
- Saus / meatball / pepper	39-40°F	- Shrimp / raw beef	32°F	- ham	35°F
- mozzarella	39°F	Both freezer	-18°F		
- Sauce	37°F	Both freezer	10°F		
- pane	38°F				
marinara Sauce-HH	136°F				

## 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.
	<u>6/21/26</u> <del>5/5/28</del> <u>5/5/28</u> ✓
C 15	- Stephen m Sansini, Constantinos Markos
	Hand sink - Stocked ✓, Signage ✓, Hot H <sub>2</sub> O ✓
	Sanitizer - Chlorine ✓, Test strips ✓, Bucket 100ppm ✓
	Allergy Statement ✓
	Pizza by Slice on hot plate warmer <sup>4 hrs</sup> ✓, vinyl gloves ✓
	Microwave ✓, TO-go inverted ✓, labels ✓, probe thermometer ✓
	Restroom ✓
C 47	Raw Lean beef over produce in BOH mini fridge - <u>COS</u> , moved to btm
C 55	Dusty / unclean black wire shelf BOH (dry storage)
C 55	Broken floor tiles BOH
C 43	Tongs hanging from oven door
C 55	map stored in bucket → hang to dry when not in use
C 56	Baffles missing on hood system → cleaning FM visit
44	Latex gloves used / on-site → <u>Remove</u>

Person in Charge (Signature) Couros Mamas

Date 3/27/25

Inspector (Signature) Amanda Puchin

Date 3/27/25