





# Food Establishment Inspection Report

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LHD NVHD

Inspection Report Continuation Sheet

Date 7/7/25

Establishment BT'S Wholesale

Town Denby

## TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Open case (hot dog area)	41°F	Bakery w/c 35°F, w/f 1°F		Rotisserie Chicken	140-160°F
- Ext temp of Sev packages of Hot dogs	35-40°F	Raw chx Kabob 38°F, ground beef 38°F		Dairy cooler	39°F
Open case (pre pack /com pack)	34°F	Lamb 35°F, Steak 38°F, pork 38°F		- Eggs	40°F
- Turkey /ham /prosciutto (external)	35-40°F	Unit w/ beef /pork /chx	38°F/36°F		
Open case (Smoked ham)	30°F	Ground turkey 38°F, raw chx 36°F			
- Beef patty 38°F, hams 38°F-40°F		grab 1 go deli 34°F, Turkey /cheese 39°F			
Seafood open 28°F, Soups/dips 34°F		Back case 41°F			
		- Turkey 41°F, Cheese 40°F, ham 39°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	Observations and Corrective Actions
C 39	on-site Several, will note @ office (Greg merton) Handsink - Stocked ✓, Signage ✓, 110°F Hot H2O ✓ Bakery - Quat 3 Bay 200-400ppm 3 Bay ✓, datemarking ✓ Vinyl gloves ✓ Deli - vinyl gloves ✓, Chx temp log ✓ Butcher - Quat ✓ Cooler ✓ per complaint NVHD rec Watch temps in these units, should always be 41°F + so should meats @ all times A lot of Condensation dripping in open coolers (beef → raw chx)
C 49	Exterior of deli Showcase (Sliding doors) unclean
C 47	Interior food debris Showcase + Back open unit in Deli unclean / debris

# 2149 - Complaint → meats not stored @ proper temp - discussed w/ PIC to watch + maintain, if ↑ in temp occur → service + ship  
\* → Several temp taken + nothing was above 41°F (including thermometers)

Person in Charge (Signature) [Signature]

Date 7-2-25

Inspector (Signature) Amanda Kuchni

Date 7/7/25