

Food Establishment Inspection Report

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LHD NVHD

Inspection Report Continuation Sheet

Date 9/26/25

Establishment Checkers Food+deli Town Derby

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

* Still needed:
 ↳ working out of sliding unit reading ^{ambient} 64°F

* No Food in BM, Still reading high → do not use

* Some items still stored on floor w/c

* Labels needed on Squeeze bottles

* Walls by freezer need to be cleaned

Fixed Violations:

✓ Vent on creamer cleaned ✓

✓ No puddling in W/C

✓ Cleaned wall behind deli slicer/toaster

✓ Cob webs cleaned, working on walls from condensation

✓ date marked items ✓

✓ mop not in dirty bucket ✓

* Email ARUCHIN@NVHD.ORG once served

Sail

Person in Charge (Signature)

Date

Inspector (Signature)

Date

Amanda Ruck

9/26/25