

6/24

Food Establishment Inspection Report

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Inspection Report Continuation Sheet

Date 9/29/25Establishment Checkers Food + Deli Town Derby

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
WIC	40°F				
Bm / reach in	38°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.
	Fixed violations
	* Rec. invoice for service to Bm unit
9/29	- Unit Empty + Ambient temp 38°F ✓ (22/33)
	- Squeeze bottles labeled ✓ (31)
	- Creamer machine dust cleaned ✓ (49)
	- Splatter cleaned on walls behind deli/toaster ✓ (55)
	- Floor cleaned in WIC + Exterior ✓ (55/33/49)
	- Datemarking ✓ (23)
	- WIC all items stored off the floor (39/15)
	- mop ✓ (55)
	Remaining violations
55	mold on walls by freezer (corner + by mirror)
	Latex gloves on-site, only use vinyl, poly , Nitrile gloves

Person in Charge (Signature)

Date

Inspector (Signature)

Date