

2nd - Yellow: Owner/Operator/Person in Charge

Food Establishment Inspection Report

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LHD NVHD

Inspection Report Continuation Sheet

Date 11/27/24

Establishment Griffin Hospital

Town Derby

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
4 dr unit	38°F	1/2 fridge / freezer	34°F/0°F	HH - Beef veg Soup	159°F
3 dr reach in	40°F	- pudding/milk	34°F	- gravy	158°F
- steak	43°F	Pizza - mazz	40°F	Bm - sand - chx salad	40°F
reach in	38°F	- meatball/saus	40°F	HH - Sweet pot	160°F
- Tuna	34°F	Produce w/c	40°F	3 dr clear unit	40°F
- cucumbers	35°F	Dairy w/c	39°F		
		- yogurt/buttermilk	32°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	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.
	<p>Expired 11/25/24 ✓ 12/5/24 ✓</p> <p>CFPM - Michael Rizzio, John Alfonso, Daryl Forrest</p> <p>Hand sink - stocked ✓, signage ✓, Hot H2O 120°F ✓</p> <p>Allergen poster ✓, Defrosting - running cold H2O ✓, vinyl gloves ✓</p> <p>Cooling - using wood, Turkey gravy - 140°F ✓, ice machine ✓</p> <p>Coffee/juice Area, Pizza logs ✓, Dry storage ✓</p> <p>Dented can Area ✓</p> <p>Date marking ✓, Labels ✓</p> <p>Sanitizer - Quat ✓, Buckets ✓, Test strips ✓</p> <p>@ Stations</p>
C 47	w/c fans/vents dusty

Person in Charge (Signature)

Date 11/27/24

Inspector (Signature)

Date 11/27/24