

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

Food Establishment Inspection Report

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LHD NVHD

Inspection Report Continuation Sheet

Date 3/20/25

Establishment Lasewiak Polish Deli

Town Derby

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
WIC		Sliding Showcase	36°F	Self serve slider	35°F
		- Ham	35°F	- Butter spread	33°F
		- Cheese(s)	33-35°F	- mascarpone	35°F
		2 dr BOT unit	42°F	- Stuffed cabbage	40°F
		- Sour cream	39°F	- Triple Soup	40°F
		- garlic	40°F	Other self serve	30°F
		- Soups BOT	41°F	- Sauerkraut	35°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	
CFRM	Rafal Rylo 10/1/25
	Handsink - stocked ✓, Signage ✓, Hot H2O ✓
	Sanitizer - chlorine spray bottle ✓, TS ✓, 100ppm ✓
	poly gloves ✓, meat slicers ✓, units FOT all have thermometers ✓
	Dry storage ✓, probe thermometer ✓, vinyl gloves ✓
	* Just got delivery + working to put items away ✓
	* No food prep during Insp
	+ started labels b4 left ✓
	→ cos, PIC has stickers she uses ✓
pt 23 ✓	→ in FOT cooler + BOT cooler
P 15 ✓	No Label or date on items made in house (Soup, Stew, cabbage, salads, etc)
P 15 ✓	Eggs stored over produce in 2 dr BOT cooler → cos, pic moved eggs to btm ✓
P 15 ✓	Raw meat over pickles in WIC → cos, moved pickles ✓
C 39 ✓	Items on floor WIC
P 28 ✓	Chlorine Sani 200 ppm spray bottle → cos, pic remade to 100ppm ✓
	* All violations corrected while on-site ✓ besides # 39 core → fix b4 next routine inspection.

Person in Charge (Signature)

Date

Inspector (Signature)

Amanda Rucini RVHD

Date 3/20/25