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Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

Risk Category: 3		Food Establishment Inspection Report		Page 1 of 2	
Establishment type: Permanent Temporary Mobile Other			Date: 9/17/25		
Establishment: Mattie's Deli + Catering			Time In: 2:15 AM/PM Time Out: 5 AM/PM		
Address: 418 Roosevelt Dr			LHD: NVHD		
Town/City: Derry			Purpose of Inspection: Routine Pre-op		
Permit Holder: Mattie's Deli + Catering			Reinspection Other		



FOODBORNE ILLNESS, RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS															
Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Interventions are control measures to prevent foodborne illness or injury.															
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered item IN=in compliance OUT=not in compliance N/A=not applicable N/O=not observed															
P=Priority item Pf=Priority foundation item C=Core item V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation															
IN	OUT	N/A	N/O	Supervision	V	COS	R	IN	OUT	N/A	N/O	Protection from Contamination	V	COS	R
☒	☒	☐	☐	Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	☐	☐	☒	☒	☐	☐	Food separated and protected	P/C	☐	☐
☒	☒	☐	☐	Certified Food Protection Manager for Classes 2, 3, & 4	C	☐	☐	☒	☒	☐	☐	Food-contact surfaces: cleaned & sanitized	P/Pf/C	☐	☐
☒	☒	☐	☐					☒	☒	☐	☐	Proper disposition of returned, previously served, reconditioned, and unsafe food	P	☐	☐
☒	☒	☐	☐					☒	☒	☐	☐				
Employee Health															
☒	☒	☐	☐	Management, food employee and conditional employee; knowledge, responsibilities and reporting	P/Pf	☐	☐	☒	☒	☐	☐	Proper cooking time and temperatures	P/Pf/C	☐	☐
☒	☒	☐	☐	Proper use of restriction and exclusion	P	☐	☐	☒	☒	☐	☐	Proper reheating procedures for hot holding	P	☐	☐
☒	☒	☐	☐	Written procedures for responding to vomiting and diarrheal events	Pf	☐	☐	☒	☒	☐	☐	Proper cooling time and temperatures	P	☐	☐
☒	☒	☐	☐					☒	☒	☐	☐	Proper hot holding temperatures	P	☐	☐
☒	☒	☐	☐					☒	☒	☐	☐	Proper cold holding temperatures	P	☐	☐
☒	☒	☐	☐					☒	☒	☐	☐	Proper date marking and disposition	P/Pf	☐	☐
☒	☒	☐	☐					☒	☒	☐	☐	Time as a public health control: procedures and records	P/Pf/C	☐	☐
Good Hygienic Practices															
☒	☒	☐	☐	Proper eating, tasting, drinking, or tobacco products use	P/C	☐	☐	☒	☒	☐	☐				
☒	☒	☐	☐	No discharge from eyes, nose, and mouth	C	☐	☐	☒	☒	☐	☐				
Preventing Contamination by Hands															
☒	☒	☐	☐	Hands clean and properly washed	P/Pf	☐	☐	☒	☒	☐	☐	Consumer advisory provided: raw/undercooked food	Pf	☐	☐
☒	☒	☐	☐	No bare hand contact with RTE food or a pre-approved alternative procedure properly followed	P/Pf/C	☐	☐	☒	☒	☐	☐				
☒	☒	☐	☐	Adequate handwashing sinks, properly supplied/accessibile	Pf/C	☐	☐	☒	☒	☐	☐				
Approved Source															
☒	☒	☐	☐	Food obtained from approved source	P/Pf/C	☐	☐	☒	☒	☐	☐	Food additives: approved and properly used	P	☐	☐
☒	☒	☐	☐	Food received at proper temperature	P/Pf	☐	☐	☒	☒	☐	☐	Toxic substances properly identified, stored & used	P/Pf/C	☐	☐
☒	☒	☐	☐	Food in good condition, safe, and unadulterated	P/Pf	☐	☐	☒	☒	☐	☐				
☒	☒	☐	☐	Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	☐	☐	☒	☒	☐	☐	Compliance with variance/specialized process/ROP criteria/HACCP Plan	P/Pf/C	☐	☐
GOOD RETAIL PRACTICES															
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.															
Mark OUT if numbered item is not in compliance V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation															
OUT	N/A	N/O	Safe Food and Water	V	COS	R	OUT	Proper Use of Utensils	V	COS	R				
☐	☐	☐	Pasteurized eggs used where required	P	☐	☐	☐	In-use utensils: properly stored	C	☐	☐				
☐	☐	☐	Water and ice from approved source	P/Pf/C	☐	☐	☐	Utensils/equipment/linens: properly stored, dried, & handled	Pf/C	☐	☐				
☐	☐	☐	Variance obtained for specialized processing methods	Pf	☐	☐	☐	Single-use/single-service articles: properly stored & used	P/C	☐	☐				
☒	☐	☐					☐	Gloves used properly	C	☐	☐				
Food Temperature Control															
☒	☐	☐	Proper cooling methods used; adequate equipment for temperature control	Pf/C	☐	☐	☒	Food and non-food contact surfaces cleanable, properly designed, constructed, and used	P/Pf/C	☐	☐				
☐	☐	☐	Plant food properly cooked for hot holding	Pf	☐	☐	☐	Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available	Pf/C	☐	☐				
☐	☐	☐	Approved thawing methods used	Pf/C	☐	☐	☒	Non-food contact surfaces clean	C	☐	☐				
☐	☐	☐	Thermometers provided and accurate	Pf/C	☐	☐	☐								
Food Identification															
☒	☐	☐	Food properly labeled; original container	Pf/C	☐	☐	☐								
Prevention of Food Contamination															
☐	☐	☐	Insects, rodents, and animals not present	Pf/C	☐	☐	☐								
☐	☐	☐	Contamination prevented during food preparation, storage & display	P/Pf/C	☐	☐	☐								
☐	☐	☐	Personal cleanliness	Pf/C	☐	☐	☐								
☐	☐	☐	Wiping cloths: properly used and stored	C	☐	☐	☐								
☐	☐	☐	Washing fruits and vegetables	P/Pf/C	☐	☐	☐								
Physical Facilities															
☐	☐	☐					☐	Hot and cold water available; adequate pressure	Pf	☐	☐				
☐	☐	☐					☐	Plumbing installed; proper backflow devices	P/Pf/C	☐	☐				
☐	☐	☐					☐	Sewage and waste water properly disposed	P/Pf/C	☐	☐				
☐	☐	☐					☐	Toilet facilities: properly constructed, supplied, & clean	Pf/C	☐	☐				
☐	☐	☐					☐	Garbage and refuse properly disposed; facilities maintained	C	☐	☐				
☒	☐	☐					☒	Physical facilities installed, maintained, and clean	P/Pf/C	☐	☐				
☐	☐	☐					☐	Adequate ventilation and lighting; designated areas used	C	☐	☐				
☐	☐	☐					☐	Natural rubber latex gloves not used per CGS §19a-36f		☐	☐				

Permit Holder shall notify customers that a copy of the most recent inspection report is available.		
Person in Charge (Signature): Dennis S. Slobka	Date: 9/17/25	
Person in Charge (Printed): Dennis S. Slobka		
Inspector (Signature): Amanda Ruchin	Date: 9/17/25	
Inspector (Printed): Amanda Ruchin		

Violations documented	Date corrections due	#
Priority Item Violations	9/21/25	1
Priority Foundation Item Violations	9/21/25	1
Core Item Violations	9/21/25	7
Risk Factor/Public Health Intervention Violations		1
Repeat Risk Factor/Public Health Intervention Violations		2
Good Retail Practices Violations		7
Requires Reinspection - check box if you intend to reinspect ☒		

Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violation identified by the food inspector or to hold, destroy, or dispose of unsafe food, may appeal such order to the Director of Health, not later than forty-eight hours after issuance of such order.

Food Establishment Inspection Report

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LHD NUHD

Inspection Report Continuation Sheet

Date 9/17/25

Establishment Mathe's Deli + Catering Town Derby

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
open grab/go salads	48°F	deli station/Bm		reach/sticker	32°F
WIC		WIC	41°F		
- Several meats/cheeses	32°F	- hot dogs	39°F		
	30-38°F	- raw beef	40°F		
Hot hold station - sauce	135°F	1 dr cooler	36°F		
- Eggplant	148°F	WIC	30°F		
- Chicken	120°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.
Cfrpm	- Julia Ortiz 4/8/29 ✓ Hand sink - stocked ✓, Signage ✓, Hot H2O ✓ Sanitizer - Buckets throughout ✓, TS ✓ Consumer Advisory ✓ Dry Storage ✓ Allergen poster ✓
PF 33	WIF reading 40°F → All items defrosted use in 7 days or discard
PF 37	No Allergen Statement posted - COS
C 38	Front door open @ start of inspection - COS ✓
PF 33	Open front Salad grab+go reading 40°F - COS removed all salads
C 47	Exterior handles/doors wic unclean
C 49	Hoods very unclean (sauce area) was due Aug 2025 + frying area
C 55	Floors unclean under equipment
C 47	Rusty/dusty Shelving Bm/dry storage
P 21	Chicken cutlets reading 120°F - COS, reheating ✓
	✶ Send invoice for units (WIF/salad) by 9/27/25

Person in Charge (Signature)

[Signature]

Date

9/17/25

Inspector (Signature)

[Signature]

Date

9/17/25