

433

Food Establishment Inspection Report

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LHD NVHD

Inspection Report Continuation Sheet

Date 12/4/24Establishment Roselands PizzaTown DerbyArrival 3:30pm

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
* Follow up inspection					

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

* Due 11/22

Routine 10/24, re-insp 11/12

- PT 23 ✓ Food items not datemarked - 12/4 datemarking noticed! 😊
- PT 37 ✓ Containers in dry storage not labeled - 12/4 Labels
- PT 38 Gnats throughout establishment - report rec from 11/4 → much better
* email report for dec
- P 15 ✓ Eggs stored over cooked pasta - w/c Raw beef stored over meatballs - COS ✓
- P 22 ✓ Food items @ pizza station 45°F - 49°F - Smaller working containers ✓
- C 39 ✓ Boxes of bread stored on floor - 12/4 bread no longer on floor under oven ✓
- C 39 * Food Boxes + bins on floors w/c - 12/4 Still food on floor w/c
- C 47 * Fans unclean w/c - 12/4 fans still very dusty w/c
- C 47/65 * Cardboard lining floor w/c + shelf of 1 dr Arctic - got new mats → Remove cardboard *
- C 39 * Food items in coolers uncovered - 12/4 food items still left uncovered in units
- C 47 * Shelving by cookline very dusty - 12/4 still dusty *
- C 55 ✓ Floors/walls throughout unclean - walls by stove better ✓
- C 47 ✓ Gaskets in disrepair - 11/12 on order - gaskets repaired ✓

✓ Sanitizer buckets - Chlorine 100ppm ✓

Person in Charge (Signature)

Date

12-4-24

Inspector (Signature)

Date

12/4/24