

Food Establishment Inspection Report

LHD NV40

Inspection Report Continuation Sheet

Date 3/5/26

Establishment Subway Town Derby

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp

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.
	<p>Front: Handsink stocked ✓ Meatballs 137°F Tuna 35°F tomato 42°F</p> <p>Glove use ✓ Handwashing ✓</p>
	<p><u>Back:</u> mop sink ✓ Prep sink ✓ Handsink stocked ✓</p> <p>Walkin cooler: 41°F Freezer ok</p> <p>3 bay Quat used ✓ Strips ✓ Storage ok.</p>
55c	Clean floors throughout establishment
49c	Glass unclean at deli/sandwich station
55c	Missing coving in prep area
	<p>CFPM - Qazi Hassain ⊙ Kazi Akbar ⊙</p>

Person in Charge (Signature) Q. A. Hassain

Date 3/5/26

Inspector (Signature) U. M. M. M. M.

Date 3/5/26