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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: 7/24/25
Establishment: Dibe Kitchen Time In: 2:10 AM/PM Time Out: 2:45 AM/PM
Address: 49 Pershing Drive LHD: NVHD
Town/City: Derby Purpose of Inspection: Routine Pre-op
Permit Holder: Eraway Eatery/Inc - Minh Hang Nguyen



FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Table with columns for item number, compliance status (IN, OUT, N/A, N/O), violation type (V), and risk factor/intervention description. Includes sections for Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Time/Temperature Control for Safety, Consumer Advisory, Highly Susceptible Population, Food/Color Additives and Toxic Substances, and Conformance with Approved Procedures.

GOOD RETAIL PRACTICES

Table with columns for item number, compliance status (OUT, N/A, N/O), violation type (V), and risk factor/intervention description. Includes sections for Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, and Physical Facilities.

Person in Charge (Signature) Date 7/24/25
Person in Charge (Printed)
Inspector (Signature) Amanda Ruchin Date 7/24/25
Inspector (Printed) Amanda Ruchin
Violations documented table with columns for violation type, date corrections due, and count.

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

LHD NVHD Inspection Report Continuation Sheet Date 7/24/25
 Establishment Dibe Kitchen Town Derry

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
2 dr freezer	1.8°F	Eggs on stove	195°F	Bm/reach (sand)	35°F
NIF	14°F			- Chx wings	36°F
WIC	40°F	Bm-cooked chx	41°F	- cucumber/caulis	36°F
- raw meat	36°F	* 38°F - onion/peppers	39-43°F		
- Eggs	37°F	- raw shrimp	37°F	Pork chop (out oven)	166°F
- Noodles	39°F				
- Carrots (chopped)	39°F				
Soup on burner	183°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.
	10/6/28
CFpm	Minh Hang Nguyen - not on site - went to store Handsink - no paper towels, Hot H ₂ O, Signage, # Sanitizer - Quat bucket 200ppm ✓ Allergen Statement posted @ reg ✓ + menu ✓, datemarking ✓ Nitrile gloves, ice machine ✓, Restrooms ✓ Hoods done 5/12/25 ✓
	* Provided Allergen poster ✓
PF 10 ✓	No paper towels @ HW sink - COS ✓
C 16 ✓	Microwave unclean interior - COS, Cleaned ✓
C 49 RV	Exterior of 2 dr freezer unclean
C 44	Dishracks stored on floor in kitchen
C 55 ✓	mop stored in bucket & hang to dry when not in use - COS ✓
C 39 RV	Food stored on floor in WIF (over stocked + not enough freezer space for amt of product, Discussed w/ PIC
C 37	Squeeze bottles not labeled
PF 48	Has Chlorine TS but not Quat - Send photo of purchase TS once on hand to ARUCHFN@NVHD.ORG by <u>8/4/25</u>

Person in Charge (Signature) [Signature] Date 7/24/25
 Inspector (Signature) Amanda Kuchin Date 7/24/25