

6108

Food Establishment Inspection Report

LHD NVHD

Inspection Report Continuation Sheet


Date 4/14/25

Establishment Southern Chicken+Waffle Town Derby

TEMPERATURE OBSERVATIONS

Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
Prepping mac + Cheese (large pot)	110°F	* <u>FINISH</u> + place in cooler			

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.
	Routine Insp: 2/24/25, Follow up Insp # 1: 3/11/25
4/14 ✓	⁵³ Bathroom unclean
4/14 ✓	^{53/47} Wooden wall behind Food prep + <u>3 Bay sink</u> → cover FRP ↳ Still not completed *
* 51	NO BackFlow preventor on 3-Bay hose ↳ No backflow preventor (took photo)
* 51	Plastic cup blocking air gap @ prep sink ↳ bought a wider piece but too high + no air gap (took photo)
4/14 ✓	^{51/43} Scoops w/o handles used + stored in product ✓.
4/14 ✓	⁴⁹ Unclean behind HH unit, chicken + Food debris
4/14 ✓	⁴⁹ Unclean exterior of equipment (cookline Area)
✓ 22	Individual Sauces packed + not refrigerated. → going to substitute w/ Honey ^{BBQ}
* 22	BOTH carpet area → Still has carpet
* 22	BOTH cement Area → purchased tile + photo taken
* 22	Trash Area Exterior unclean/debris
	Email updates to Bus card email <u>ARUCHIN@NVHD.ORG</u>
	Next Insp around <u>May 14, 2025</u> for * items
Person in Charge (Signature)	 Date <u>4/14/25</u>
Inspector (Signature)	<u>Ananda Ruchie</u> Date <u>4/14/25</u>