


378

Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

Risk Category: <u>3</u>		<b>Food Establishment Inspection Report</b>				Page 1 of <u>2</u>																																																																																																	
Establishment type: <u>Permanent</u> Temporary Mobile Other				Date: <u>10/30/24</u>																																																																																																			
Establishment <u>Apollo Pizza</u>																																																																																																							
Address <u>235 Roosevelt Drive</u>																																																																																																							
Town/City <u>Derby</u>				Time In <u>12:10</u> AM/PM Time Out <u>12:45</u> AM/PM																																																																																																			
Permit Holder <u>Apollo Pizza, Inc - Constantinos Markos</u>				LHD <u>NVHD</u>																																																																																																			
				Purpose of Inspection: <u>Routine</u> Pre-op																																																																																																			
				Reinspection Other																																																																																																			
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>																																																																																																							
<i>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.</i>																																																																																																							
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																																																																																																							
<table border="1"> <thead> <tr> <th>IN</th> <th>OUT</th> <th>N/A</th> <th>N/O</th> <th>Supervision</th> <th>V</th> <th>COS</th> <th>R</th> </tr> </thead> <tbody> <tr> <td><input checked="" type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td>Person/Alternate Person in charge present, demonstrates knowledge and performs duties</td> <td>Pf</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> </tr> <tr> <td><input checked="" type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td>Certified Food Protection Manager for Classes 2, 3, &amp; 4</td> <td>C</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> </tr> </tbody> </table>				IN	OUT	N/A	N/O	Supervision	V	COS	R	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Person/Alternate Person in charge present, demonstrates knowledge and performs duties	Pf	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Certified Food Protection Manager for Classes 2, 3, & 4	C	<input type="checkbox"/>	<input type="checkbox"/>	<table border="1"> <thead> <tr> <th>IN</th> <th>OUT</th> <th>N/A</th> <th>N/O</th> <th>Protection from Contamination</th> <th>V</th> <th>COS</th> <th>R</th> </tr> </thead> <tbody> <tr> <td><input checked="" type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td>Food separated and protected</td> <td>P/C</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> </tr> <tr> <td><input checked="" type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td>Food-contact surfaces: cleaned &amp; sanitized</td> <td>P/Pf</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> </tr> <tr> <td><input checked="" type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> <td>Proper disposition of returned, previously served, reconditioned, and unsafe food</td> <td>P</td> <td><input type="checkbox"/></td> <td><input type="checkbox"/></td> </tr> </tbody> </table>				IN	OUT	N/A	N/O	Protection from Contamination	V	COS	R	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated and protected	P/C	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	P/Pf	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, and unsafe food	P	<input type="checkbox"/>	<input type="checkbox"/>																																								
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<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe, and unadulterated	P/Pf	<input type="checkbox"/>	<input type="checkbox"/>																																																																																																
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: molluscan shellfish identification, parasite destruction	P/Pf/C	<input type="checkbox"/>	<input type="checkbox"/>																																																																																																
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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 10/30/24

Establishment Apollo Pizza

Town Derby

TEMPERATURE OBSERVATIONS					
Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
FOH Snow cooler	40°F	Salad Bm		w/c (ambient)	37°F
- Cheesecake	39°F	- Tomato (sliced)	39°F	- Cheese/Caesar dress	37°F
Pizza Bm/reach	36°F	- Cucumbers sliced	42°F	ldr BOH fridge	38°F
- meatballs	38°F	- Raw Shrimp	38°F	- Tomato	38°F
- Sausage	38°F				
- pepperoni	39°F			HH - Sauce	136°F
- Ham chunks	38°F				

### 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.		
	<u>6/21/26</u>	<u>6/5/28</u>	<u>6/5/28</u>
C/PM	- Stephen M. Sansini, markos Constantinos, maria Flores		
	Hand sink - Signage ✓, Hot H <sub>2</sub> O 119°F ✓/stocked ✓		
	Sanitizer - Chlorine 100ppm Bucket ✓		
	Consumer Advisory ✓, Allergy Statement ✓, Nitrile/poly gloves ✓ + vinyl ✓		
	- Pizza by slice - 1 hour		
	Labels ✓, Dates - make sure your dating anything removed orig pack ✓		
<u>36</u>	→ Found * No thermometer / poorly placed in Pizza/salad reach-in coolers → need new one - reading high + unit functioning w/ temp 41°F		
C 16	✓ Microwave unclean		
P 15	RV Bacon over produce in w/c → Store raw on btm - <u>COS</u> , moved to btm ✓		
C 47	✓ Gaskets on w/c in disrepair		
P 15	RV Raw beef stored over RTE produce in ldr fridge BOH - <u>COS</u> , moved to btm ✓		
C 49	RV hoods/baffles BOH are unclean		
C 55	RV Floor disrepair BOH		
✓	Overall good job making some corrections since last insp		

Person in Charge (Signature) Cupos Markos

Date

Inspector (Signature) Amanda Rucki

Date 10/30/24