

Prep violations
Amol, latex gloves,
CFPM

Food Establishment Inspection Report

LHD NVHD

Inspection Report Continuation Sheet

Date 9/11/24

Establishment Spice/Sage Catering Grp Town Derby

TEMPERATURE OBSERVATIONS


Item/Location/Process	Temp	Item/Location/Process	Temp	Item/Location/Process	Temp
True 3dr fridge	34°F	2dr unit fridge	36°F	Chicken (out of oil)	188°F
- prosciutto	37°F	2dr unit freezer	3°F	Chicken cooling on rack	136°F
- Heavy cream	34°F	3dr Artic Air Freezer	-7°F	Potatoes cooling on rack	80°F
- Cheese	40°F				
- Garlic Aioli	38°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.
CFPM	Timothy Scott 4/29/29
	<p>Hand sink - signage ✓, Hot H2O 130°F ✓</p> <p>Sanitizer - NuFoam - Tabs in Bucket 200ppm ✓</p> <p>Gloves - vinyl ✓</p> <p>Thermometer - probe ✓</p> <p>Labels / date marking ✓, Deli Slicer - OK</p> <p>Ice machine ✓, Cans ✓, Trays / to-go inverted ✓, vinyl gloves ✓</p> <p>Dish machine 200ppm</p>
Report # 10 ✓	<p>2 Boxes Latex gloves in dry storage - <u>discard</u></p> <p>No paper towels @ either hand sink → Containers for storage no longer accessible / No key, has towels located btwn both sinks middle of kitchen, asked PIC to make more convenient next to sink on shelf ✓</p>
C 47	Soda Nozzles @ bar need to be cleaned

Can't have due to allergens

Person in Charge (Signature) 

Date 9/11/24

Inspector (Signature) Ananda [Signature]

Date 9/11/24