

Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 3 calendar days for priority items, 10 days for priority foundation items (8-405.11) or 90 days for core items (8-406.11).

| Food Establishment Inspection Report | | | | | | | | | | |
|--|-----|---|---------|----------|---|--|--|--|--|--|
| Delaware Division of Public Health | | | | | No. of Risk Factor/Intervention Violations Date 186181 | | | | | |
| Office of Food Protection | 1 | No. of Repeat Risk Factor/Intervention Violations Time In | | | | | | | | |
| 417 Federal St., Dover, DE 19901 | | 1 | | | Score (optional) Time Out | | | | | |
| Establishment Address Manager | | | y/State | / | Zip Code Telephone | | | | | |
| COMPAN MAN MENT 29 E. MAIN OF | _ | | KWI | | | | | | | |
| License/Permit # Permit Holder | | Pui | | fins | pection Risk Category | | | | | |
| FOODBORNE ILLNESS RISK FACTO |)R | SAI | 1.1711 | V | O HEALTH-INTERVENTIONS | | | | | |
| | | | | | | | | | | |
| Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item Mark "X" in appropriate box for COS and/or R IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation | | | | | | | | | | |
| | cos | | _ | omp | oliance Status cos R | | | | | |
| Supervision | | | 17/IN | 100 | Proper disposition of returned previously served | | | | | |
| 1 NOUT Person in charge present, demonstrates knowledge, | | | 17(11) | 100 | reconditioned & unsafe food | | | | | |
| and performs duties | | | | | Time/Temperature Control for Safety | | | | | |
| 2 IN(OUT N/A Certified Food Protection Manager | | | 100 | 4- | N/A N/O Proper cooking time & temperatures | | | | | |
| Employee Health | | _ | 1 | _ | N/A N/O Proper reheating procedures for hot holding | | | | | |
| 3 IN OUT Management, food employee and conditional employee; | | | | lander . | N/A N/O Proper cooling time and temperature | | | | | |
| knowledge, responsibilities and reporting | | _ | | | N/A (V/O) Proper hot holding temperatures | | | | | |
| 4 IN OUT Proper use of restriction and exclusion | | - | 1 | | N/A N/O Proper cold holding temperatures | | | | | |
| 5 IN OUT Procedures for responding to vomiting and diarrheal events Good Hygienic Practices | | | | | N/A N/O Proper date marking and disposition N/A N/O Time as a Public Health Control; procedures & records | | | | | |
| 17 | | | 24 IN | 001 | N/A.N/O Time as a Public Health Control; procedures & records Consumer Advisory | | | | | |
| 6 NOUT N/O Proper eating, tasting, drinking, or tobacco use 7 NOUT N/O No discharge from eyes, nose, and mouth | | - | 25 IN | OUT | | | | | | |
| Preventing Contamination by Hands | - | - | 20 114 | 001 | Highly Susceptible Populations | | | | | |
| 8 (N OUT N/O Hands clean & properly washed | | | 26 IN | OUT | | | | | | |
| A LIVER TO | | | | | Food/Color Additives and Toxic Substances | | | | | |
| 9 IN OUT N/A N/O No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed | | | 27 IN | OUT | N/A Food additives: approved & properly used | | | | | |
| 10 IN OUT Adequate handwashing sinks properly supplied and accessible | | | 28 (N | DUT | | | | | | |
| Approved Source | | | - | | Conformance with Approved Procedures | | | | | |
| IN OUT Food obtained from approved source | | | 29 IN | OUT, | /N/A Compliance with variance/specialized process/HACCP | | | | | |
| 12 IN OUT N/A N/O Food received at proper temperature | | | | × | | | | | | |
| 13 IN OUT Food in good condition, safe, & unadulterated | | | | | | | | | | |
| 14 IN OUT N/A N/O Required records available: shellstock tags, | | | | | factors are important practices or procedures identified as the most lent contributing factors of foodborne illness or injury. Public health | | | | | |
| parasite destruction | | | | | ventions are control measures to prevent foodborne illness or injury. | | | | | |
| Protection from Contamination | | | | | | | | | | |
| 15 IN OUT N/A N/O Food separated and protected 16 IN OUT N/A Food-contact surfaces: cleaned & sanitized | | _ | | | | | | | | |
| 1 dea delitate delitates, diseites a sentiment | TA | II D | DACTI | CEC | | | | | | |
| GOOD RETAIL PRACTICES | | | | | | | | | | |
| Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation | | | | | | | | | | |
| | COS | R | OS andr | OI IX | COS R | | | | | |
| Safe Food and Water | | | | | Proper Use of Utensils | | | | | |
| 30 Pasteurized eggs used where required | | | 43 | N | In-use utensils: properly stored | | | | | |
| 31 Water & ice from approved source | | | 44 | | Utensils, equipment & linens: properly stored, dried, & handled | | | | | |
| 32 Variance obtained for specialized processing methods | | | 45 | | Single-use/single-service articles: properly stored & used | | | | | |
| Food Temperature Control | | | 46 | | Gloves used properly | | | | | |
| Proper cooling methods used; adequate equipment for | | | | | Utensils, Equipment and Vending | | | | | |
| //C_temperature control | | | 47 | 100 | Food & non-food contact surfaces cleanable, | | | | | |
| 34 Plant food properly cooked for hot holding | | | | X | properly designed, constructed, & used | | | | | |
| 35 Approved thawing methods used | | | 48 | W. | Warewashing facilities: installed, maintained, & used; test strips | | | | | |
| 36 Thermometers provided & accurate | | _ | 49 | DK. | Non-food contact surfaces clean | | | | | |
| Food Identification | | | 50 | | Physical Facilities | | | | | |
| 37 Food properly labeled; original container | | - | 50 | | Hot & cold water available; adequate pressure | | | | | |
| Prevention of Food Contamination 38 Insects, rodents, & animals not present | | _ | 52 | _ | Plumbing installed; proper backflow devices | | | | | |
| . Mr. | | - | 53 | | Sewage & waste water properly disposed Tollet facilities: properly constructed, supplied, & cleaned | | | | | |
| Contamination prevented during food preparation, storage & display Personal cleanliness | | | 54 | | Garbage & refuse properly disposed; facilities maintained | | | | | |
| 41 Wiping cloths: properly used & stored | | | 55 | | Physical facilities installed, maintained, & clean | | | | | |
| 42 Washing fruits & vegetables | | | 56 | | Adequate ventilation & lighting; designated areas used | | | | | |
| I modulate remining seeming se | | | | | | | | | | |
| Person in Charge (Signature) | | | | | | | | | | |
| 111 11/2 11/2 | | | | | | | | | | |
| Inspector (Signature) | | | Fo | wolle | -up: YES NO (Circle one) Follow-up Date: | | | | | |
| | | | | | | | | | | |

| | Inspection | on Report | Page Z of Z | | | | |
|----------------|---|--|------------------------|--|--|--|--|
| Health Sy | Division of Public Health stems Protection ral St., Dover, DE 19901 | License/Permit # | Date 7/26/19 | | | | |
| Establishn | Address 59 E Main St | City/State Zip | Code Telephone | | | | |
| aara | | AND CORRECTIVE ACTIONS | 171 1979 1770 | | | | |
| Item Number | The Following Violations have | bear corrected: | | | | | |
| ĵ. | 2 201.11 P. Emplure walth for | nis are completed | | | | | |
| 18 | 5-205-11 PF: Hard wast sink by to | The state of the s | | | | | |
| 15 | / | otice faint moite walle in | refrigerator | | | | |
| | 5-34.11 P. Mensils all property | | J | | | | |
| 16 | 4-602.11 Pi sale machine is clear | | nilden | | | | |
| 23 | 5-501.17 PF: Date marking and | roked food products | | | | | |
| 33 | 3-501.15 PT: HAMAGENVER USIN | | TEETER TO PRAYING | | | | |
| | coal food products | <u> </u> | | | | | |
| 48 | 4-302-14 87 : Ted Strips NY COU | ilable | | | | | |
| 56 | 4.204, 112 C. Internal therm | rame tops more all ocolin | of civits | | | | |
| 39 | 3-35.11C. NO food products ! | and on floor or on floor is | rode walk-in | | | | |
| | 11trigrater | | | | | | |
| 43 | 5.504 MC: All stops inside: | flaus and rice bins have | hudes. | | | | |
| 47 | 4-101.19 0: NO cardibbard on A | elving | | | | | |
| 49 | 4-601.110: NO groves build up | o betrind star and layer | * | | | | |
| 55 | | establishment are aleas | red. | | | | |
| | 11/2 | was found Clean and | scoled hered | | | | |
| | | wea was found tally organ | | | | | |
| | all task and violations as | a concepted and completed the | e daligungit may re op | | | | |
| | * This report will sent as your temperary primit till 9/36/19. | | | | | | |
| | Harwi Car will be in | orded \$100 for your f | crinit. | | | | |
| | + Culture to pay may to | act to loss of your pr | TMIT. | | | | |
| | , , | 16 | | | | | |
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| | | | | | | | |
| | | | | | | | |
| Person in (| Charge (Signature) Www. | Date: | 7/26/19 | | | | |
| Inspector (| Signature) MAR EHB TL CHK | Date: | 7/26/19 | | | | |