

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).

Delaware Division of Public Health Office of Food Protection 417 Federal St., Dover, DE 19901  Establishment   Address
Office of Food Protection   No. of Repeat Risk Factor/Intervention Violations   Time In Time
Secret (aptional)   Time Out   Festivation   Fest   Festivation   Fest
Early   Part
License/Parmit #   Parmit Holder   Purpose of Inspection   Est. Type   Risk Category
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS  Circle designated compliance status (N. OUT, NO, NA) for each numbered tem  New for compliance on the proper status of the property and accessible  NOUT NA NO! Certified Food Procedure for mayers on an exclusion  NOUT Propose use of restriction and exclusion  NOUT NO No discharge from eyes, nose, and mouth  Proventing Contamination by Hands  NOUT NO No discharge from eyes, nose, and mouth  Proventing Contamination by Hands  NOUT NO No discharge from eyes, nose, and mouth  Proventing Contamination by Hands  NOUT NO No discharge from eyes, nose, and mouth  Proventing Contamination by Hands  NOUT NO No discharge from eyes, nose, and mouth  Proventing Contamination by Hands  NOUT NO No discharge from eyes, nose, and mouth  Proventing Contamination by Hands  NOUT NO No discharge from eyes, nose, and mouth  Proventing Contamination by Hands  NOUT NO No discharge from eyes, nose, and mouth  Proventing Contamination by Hands  NOUT NO No discharge from eyes, nose, and mouth  Proventing Contamination by Hands  NOUT NO No discharge from eyes, nose, and mouth  Proventing Contamination by Hands  NOUT NO NO discharge from eyes, nose, and mouth  Proventing Contamination by Hands  NOUT NO NO discharge from eyes, nose, and mouth  Proventing Contamination by Hands  NOUT NO NO discharge from eyes, nose, and mouth  Proventing Contamination by Hands  NOUT NO NO discharge from eyes, nose, and mouth  Proventing Contamination in the property and discharge in the property a
Critical designative Compliance status (IN, OUT, NIC), NIA) for each numbered item   Nie in compliance   OUT-not in compliance   Nie in compliance   OUT-not in compliance   Nie in comp
Cited designated compliance status (IN, OUT, NC), NAI for each numbered item New in compliance   OUT=not in compliance   OUT
No UT   No UT   No   Proper eather selection and complained   No   No   No   No   No   No   No   N
NOUT NA NO   Proper calculating of teaturage present, demonstrates knowledge, and performs dulles   Proper calculation   Proper calcu
NOUT   Person in charge present, domenstrates knowledge, and performs duties   Person in charge present, demonstrates knowledge, and performs duties   Person in charge present, demonstrates knowledge, and performs duties   Person in charge present, demonstrates knowledge, and performs duties   Person in charge present, demonstrates knowledge, and person performs duties   Person in charge present   Person in charge presen
Propertion of Propertion   Pr
2   IN OUT N/A N/C   Certified Food Protection Manager
NOUT NA NO   Proper use of restriction and exclusion   NOUT NA NO   Proper use of restriction and exclusion   NOUT NA NO   Proper use of restriction and exclusion   NOUT NA NO   Proper use of restriction and exclusion   NOUT NA NO   Proper use of restriction and exclusion   NOUT NA NO   Proper use of restriction and exclusion   NOUT NA NO   Proper use of restriction and exclusion   NOUT NA NO   Proper use of restriction and exclusion   NOUT NA NO   Proper use of restriction and exclusion   NOUT NA NO   Proper use of restriction and exclusion   NOUT NA NO   Proper use of restriction and exclusion   NOUT NA NO   Proper use of restriction and exclusion   NOUT NA NO   Proper use of restriction and exclusion   NOUT NA NO   Proper use of restriction and exclusion   NOUT NA NO   Proper use of restriction and exclusion   NOUT NA NO   Proper use of holding temperature   NOUT NA NO   Proper cold holding temperature   NOUT NA NO   Proper date marking and disposition   NOUT NA NO   Proper date marking and disposition   NOUT NA NO   Proper date in native and story properties as a Public Health Control procedures & records   NOUT NA NO   Proper date marking and disposition   NOUT NA NO   Proper date in native and story properties as a Public Health Control procedure & records   NOUT NA NO   Proper date in native and story procedure property and story procedure property design of property used   NOUT NA NO   Proper date in native and story procedure property design of nout property design date and property design of property design date and property design of property design date and property design of property design date and property design date and property design property stored   NOUT NA NO   Proper Use of Use addition of pathogens, chemicals, and physical objects into foods.    Safe Food and Water   NOUT NA NO   Proper Use of Users   NOUT NA NO
NoUT   NoUT   Proper use of restriction and exclusion   12   NoUT   NoUT   Proper use of restriction and exclusion   12   NoUT   Proper use of restriction and exclusion   12   NoUT   NoUT   Proper use of restriction and exclusion   12   NoUT   NoUT   Proper use of restriction and exclusion   12   NoUT   NoUT   Proper defines   13   NoUT   NoUT   NoUT   Proper eating, tasting, drinking, or tobacco use   13   NoUT   No
NOUT   Proper use of restriction and exclusion   NouT   Proper use of restriction and exclusion   NouT   Proper use of restriction and exclusion   NouT   Proper dealth marking and disposition   NouT   No
S   NOUT   Procedures for responding to vomiting and diarrheal events   South   Procedures for responding to vomiting and diarrheal events   South   Procedures for responding to vomiting and diarrheal events   South   Nout   No   No   No   No   No   No   No   N
South Noting   Practices
NOUT N/O   Not because   NOUT N/O   House   Nout N/O   Not because   NOUT N/O   House   Nout N/O   Ho
Preventing Contamination by Hands   NOUT N/O   Hands clean & property washed   NOUT N/O   Hands clean & property washed   NOUT N/O   Hands clean & property washed   NOUT N/O   No bare hand contact with RTE food or a pre-approved alternative procedure property allowed   NOUT N/O   Adequate handwashing sinks property supplied and accessible   NOUT N/O   Required from approved source   NOUT N/O   Food obtained from Contamination   NOUT N/O   Food-contact surfaces; cleaned & sanitized   NouT N/O   Food-contact surfaces cleanable, property stored & sand   NouT N/O   Food-contact surfaces cleanable, property   NouT N/O   Food send from Contamination   NouT N/O   Food-contact surfaces cleanable, property   NouT N/O   Food send from Contamination   NouT N/O   Food send from Con
NOUT N/O   NO   Hands clean & properly washed   NOUT N/A N/O   No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed   NOUT N/A N/O   No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed   NOUT N/A N/O   NOUT   Adequate handwashing sinks properly supplied and accessible   Approved Source   NOUT N/A   Pood additives: approved & properly used   NOUT N/A   Pood additives: approved & properly identified, stored, & used   NOUT N/A   Pood additives: approved & properly identified, stored, & used   NOUT N/A   Pood additives: approved & properly identified, stored, & used   NOUT N/A   Pood additives: approved & properly identified, stored, & used   NOUT N/A   Pood additives: approved & properly identified, stored, & used   NOUT N/A   Pood additives: approved & properly identified, stored, & used   NOUT N/A   Pood additives: approved & properly identified, stored, & used   NOUT N/A   Pood additives: approved & properly identified, stored, & used   NOUT N/A   Pood additives: approved & properly identified, stored, & used   NOUT N/A   Pood additives: approved & properly identified, stored, & used   NOUT N/A   Pood additives: approved & used   NOUT N/A   Pood
Nour N/A No   No bare hand contact with RTE food or a pre-approved allernative procedure properly sillowed   In OUT N/A No
In OUT   Adequate handwashing injunks properly supplied and accessible   Approved Source   Approved Source   Approved Source   Approved Frood belianced from approved source   Approved Frood belianced from approved source   Approved Frood received at proper temperature   Approved Frood
Adequate handwashing sinks properly supplied and accessible  Approved Source  Approved Source  Approved Source  11 IN OUT   Food obtained from approved source   12 IN OUT N/A N/C  Food received at proper temperature   13 IN OUT   Food in good condition, safe, & unadulterated   14 IN OUT N/A N/C  Food received at proper temperature   15 IN OUT N/A N/C    Required records available; shellstock tags, parasite destruction   Protection from Contamination   15 IN OUT N/A N/C  Food separated and protected   16 IN OUT N/A N/C  Food separated and protected   16 IN OUT N/A N/C  Food separated and protected   16 IN OUT N/A N/C  Food separated and protected   16 IN OUT N/A Food-contact surfaces; cleaned & sanitized   GOOD RETAIL PRACTICES    Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.   Rerepeat violation   Rerepeat violation
11   IN OUT   Food obtained from approved source   12   IN OUT N/A N/O   Food received at proper temperature   13   IN OUT   Food in good condition, safe, & unadulterated   IN OUT N/A N/O   Food rigod condition, safe, & unadulterated   IN OUT N/A N/O   Food rigod condition, safe, & unadulterated   IN OUT N/A N/O   Food separated destruction   Protection from Contamination   IN OUT N/A N/O   Food separated and protected   IN OUT N/A   Food-contact surfaces; cleaned & sanitized   IN OUT N/A   Food-contact surfaces cleanable, properly   IN OUT N/A   Food-contact surfaces cleanable, properly   IN Out N/A
12   IN OUT N/A N/O   Food received at proper temperature   13   IN OUT   Food in good condition, safe, & unadulterated   IN OUT N/A N/O   Required records available: shellstock tags, parasite destruction   Protection from Contamination   In OUT N/A N/O   Food separated and protected   IN OUT N/A N/O   Food contact surfaces; cleaned & sanitized   IN OUT N/A N/O   Food separated and protected   In OUT N/A   Food-contact surfaces; cleaned & sanitized   In OUT N/A   Food-contact surfaces; cleaned & sanitized   In OUT N/A   Food-contact surfaces are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.   Mark "X" in the box if numbered is not in compliance   Mark "X" in appropriate box for COS and or R   COS=corrected on-site during inspection   Rerepeat violation   In-use utensits: properly stored   In-use utensits: properly store
13 IN OUT   Food in good condition, safe, & unadulterated   NOUT NIA NIO   Required records available: shellstock tags, parasite destruction   Protection from Contamination     15 IN OUT NIA NIO   Food separated and protected   NOUT NIA NIO   Food-contact surfaces; cleaned & sanitized   NOUT NIA NIO     15 IN OUT NIA NIO   Food-contact surfaces; cleaned & sanitized   NOUT NIA     16 IN OUT NIA   Food-contact surfaces; cleaned & sanitized   NOUT NIA     17 IN OUT NIA   Food-contact surfaces; cleaned & sanitized   NOUT NIA     18 IN OUT NIA   Food-contact surfaces; cleaned & sanitized   NOUT NIA     19 IN OUT NIA   Food-contact surfaces; cleaned & sanitized   NOUT NIA     10 IN OUT NIA   Food-contact surfaces; cleaned & sanitized   NOUT NIA     10 IN OUT NIA   Food-contact surfaces; cleaned & sanitized   NOUT NIA     10 IN OUT NIA   Food-contact surfaces; cleaned & sanitized   NOUT NIA     10 IN OUT NIA   Food-contact surfaces are preventative measures to pontrol the addition of pathogens, chemicals, and physical objects into foods.   Rerepeat violation   Interventions are control measures to prevent foodborne illness or injury.     10 IN OUT NIA   Food-contact surfaces are preventative measures to pontrol the addition of pathogens, chemicals, and physical objects into foods.   Rerepeat violation   Intervention   Interventions are control measures to prevent foodborne illness or injury.     10 IN OUT NIA   Food-contact surfaces are important practices or foodborne illness or injury.     10 IN OUT NIA   Food-contact surfaces of foodborne illness or injury.     10 IN OUT NIA   Food-contact surfaces of foodborne illness or injury.     10 IN OUT NIA   Food-contact surfaces of foodborne illness or injury.     10 IN OUT NIA   Food-contact surfaces of foodborne illness or injury.     10 IN OUT NIA   Food-contact surfaces of foodborne illness or injury.     10 IN OUT NIA   Food-contact surfaces of foodborne illness or injury.     10 IN OUT NIA   Food-contact surfaces of foodborne illness or injury.     10 IN OUT NIA
Protection from Contamination    South Normal   Protection from Contamination   Protection fro
Protection from Contamination    South Nich   Food separated and protected
In our N/A N/O Food separated and protected    Sood Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.    Sood Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.    Mark "X" in the box if numbered is not in compliance   Mark "X" in appropriate box for COS and/or R   COS=corrected on-site during inspection   R=repeat violation
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.  Mark "X" in the box if numbered is not in compliance  Mark "X" in the box if numbered is not in compliance  Mark "X" in the box if numbered is not in compliance  Mark "X" in the box if numbered is not in compliance  Mark "X" in the box if numbered is not in compliance  Mark "X" in the box if numbered is not in compliance  Mark "X" in the box if numbered is not in compliance  Mark "X" in the box if numbered is not in compliance  Mark "X" in the box if numbered is not in compliance  Mark "X" in the box if numbered is not in compliance  Mark "X" in the box if numbered is not in compliance  Mark "X" in the box if numbered is not in compliance  Mark "X" in the box if numbered is not in compliance  Mark "X" in the box if numbered is not in compliance  Mark "X" in the box if numbered is not in compliance  Mark "X" in the box if numbered is not in compliance  Mark "X" in the box if numbered is not in compliance  Mark "X" in the box if numbered is not in compliance  Mark "X" in the box if numbered is not in compliance  Mark "X" in the dodition of pathogens, chemicals, and physical objects into foods.  R=repeat violation  COS = COS=corrected on-site during inspection  R=repeat violation  Proper Use of Utensils  43
GOOD RETAIL PRACTICES  Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.  Mark "X" in the box if numbered is not in compliance
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.  Mark "X" in the box if numbered is <b>not</b> in compliance  Mark "X" in appropriate box for COS and/or R  COS=corrected on-site during inspection  R=repeat violation    cos   R     cos   R     Proper Use of Utensils    Proper Use of Utensils
Safe Food and Water  Proper Use of Utensils  Proper Use of Utensils  In-use utensils: properly stored  Utensils, equipment & linens: properly stored & used  Utensils, equipment & linens: properly stored & used  Single-use/single-service articles: properly stored & used  Gloves used properly  Utensils, Equipment and Vending  Utensils, Equipment and Vending  Food properly cooked for hot holding  Approved thawing methods used  Approved thawing methods used  Food Identification  Food properly labeled; original container    Cook   R     Proper Use of Utensils   Utensils: properly stored & used
Proper Use of Utensils  Proper Use of Utensils  In-use utensils: properly stored degree used where required  Water & ice from approved source  Variance obtained for specialized processing methods  Food Temperature Control  Proper cooling methods used; adequate equipment for temperature control  Plant food properly cooked for hot holding  Approved thawing methods used  Thermometers provided & accurate  Food Identification  Food properly labeled; original container  Proper Use of Utensils  In-use utensils: properly stored, dired, & handled  Utensils, equipment & linens: properly stored, dired, & handled  Single-use/single-service articles: properly stored & used  Gloves used properly  Utensils, Equipment and Vending  Food & non-food contact surfaces cleanable, properly designed, constructed, & used  Warewashing facilities: installed, maintained, & used; test strips  Non-food contact surfaces clean  Physical Facilities  Food water available; adequate pressure
Pasteurized eggs used where required   43   In-use utensils: properly stored   44   Utensils, equipment & linens: properly stored, dried, & handled   45   Single-use/single-service articles: properly stored & used   46   Gloves used properly   47   Food & non-food contact surfaces cleanable, properly   48   Warewashing facilities: installed, maintained, & used; test strips   48   Warewashing facilities: installed, maintained, & used; test strips   49   Non-food contact surfaces clean   49   Non-food contact surfaces c
31 Water & ice from approved source 32 Variance obtained for specialized processing methods  Food Temperature Control 33 Proper cooling methods used; adequate equipment for temperature control 34 Plant food properly cooked for hot holding 35 Approved thawing methods used 36 Thermometers provided & accurate  Food Identification  Food properly labeled; original container  Water & ice from approved source  44 Utensils, equipment & linens: properly stored, dried, & handled  45 Single-use/single-service articles: properly stored & used  46 Gloves used properly  47 Food & non-food contact surfaces cleanable, properly designed, constructed, & used  48 Warewashing facilities: installed, maintained, & used; test strips  49 Non-food contact surfaces clean  Physical Facilities  50 Hot & cold water available; adequate pressure
Variance obtained for specialized processing methods   Food Temperature Control   45   Single-use/single-service articles: properly stored & used   46   Gloves used properly
Food Temperature Control  33 Proper cooling methods used; adequate equipment for temperature control  34 Plant food properly cooked for hot holding  35 Approved thawing methods used  36 Thermometers provided & accurate  Food Identification  37 Food properly labeled; original container  Food Temperature Control  46 Gloves used properly  47 Food & non-food contact surfaces cleanable, properly designed, constructed, & used  48 Warewashing facilities: installed, maintained, & used; test strips  49 Non-food contact surfaces clean  Physical Facilities  50 Hot & cold water available; adequate pressure
Proper cooling methods used; adequate equipment for temperature control  Plant food properly cooked for hot holding  Approved thawing methods used  Thermometers provided & accurate  Food Identification  Proper cooling methods used; adequate equipment for temperature control  Witensils, Equipment and Vending  Food & non-food contact surfaces cleanable, properly designed, constructed, & used  Warewashing facilities: installed, maintained, & used; test strips  Non-food contact surfaces clean  Physical Facilities  Hot & cold water available; adequate pressure
temperature control  34 Plant food properly cooked for hot holding  35 Approved thawing methods used  36 Thermometers provided & accurate  Food Identification  Food properly labeled; original container  47 Food & non-food contact surfaces cleanable, properly designed, constructed, & used  48 Warewashing facilities: installed, maintained, & used; test strips  49 Non-food contact surfaces clean  Physical Facilities  50 Hot & cold water available; adequate pressure
Plant food properly cooked for hot holding Approved thawing methods used Thermometers provided & accurate  Food Identification  Food properly labeled; original container  Food properly labeled; original container  Food & non-food contact surfaces cleanable, properly designed, constructed, & used Warewashing facilities: installed, maintained, & used; test strips  Non-food contact surfaces cleanable; installed, maintained, & used; test strips  Hot & cold water available; adequate pressure
Approved thawing methods used  Thermometers provided & accurate  Food Identification  Food properly labeled; original container  48 Warewashing facilities: installed, maintained, & used; test strips  49 Non-food contact surfaces clean  Physical Facilities  50 Hot & cold water available; adequate pressure
Thermometers provided & accurate  Food Identification  Food properly labeled; original container  Thermometers provided & accurate  Food Identification  Physical Facilities  50 Hot & cold water available; adequate pressure
Food Identification  Physical Facilities  Food properly labeled; original container  Food properly labeled; original container  Food properly labeled; original container
Food properly labeled; original container 50 Hot & cold water available; adequate pressure
The a sold made available, adoquate procedure
Prevention of Food Contamitation   51   Plumbing installed; proper backflow devices
38 Insects, rodents, & animals not present 52 Sewage & waste water properly disposed
Contamination prevented during food preparation, storage & display  53 Toilet facilities: properly constructed, supplied, & cleaned
40 Personal cleanliness 54 Garbage & refuse properly disposed; facilities maintained
41 Wiping cloths: properly used & stored 55 Physical facilities installed, maintained, & clean
Washing fruit & vegetables 56 Adequate ventilation & lighting; designated areas used
IC TOL 20
Person in Charge (Signature)



Inspection Report Page 2 of 2
Delaware Division of Public Health Health Systems Protection 417 Federal St., Dover, DE 19901  License/Permit # None
Establishment Sules Address City/State Zip Code Telephone 302 1990 736-1204
OBSERVATIONS AND CORRECTIVE ACTIONS
Item Number
Today I was intermed that this location was
Duble Leolus Decont Customers with our a valle
Scrabbled Discrabbled
This location is Relieving Stusages / eggs from bolk Package.
other Ttems Being Served Postice
- Juices tran Disperser - Vastries - Coffee from Disperser - Cereal from Disperser
- Bread Bagels
* AT this time you can not sorve tood to the Vublic
correct labeling: Identifying Altergens / monutarturer
Tagredeits lete. (Retail food items)
* Hood shall be obtained from an Allrowed Source
* You are Being Closed for the tollowing reasons (8-301.11) Asperson may not operate a tead Sestablishment without a
Noted Remit to operate issued by the regulatory Authority
* PIC was give a copy of a Plan Review Packet. Please
submit as soon as possible
+ A Sign will be posted: Sign will not be removed
By Eny one other that the Delaware Health Delaware
Person in Charge (Signature)  Date: 19 FCb20
Inspector (Signature) KC #KC # 007 Date: 19+020