

DELAWARE HEALTH AND SOCIAL SERVICES
Division of Public Health

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

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Delaware Division of Public Health
Office of Food Protection
417 Federal St., Dover, DE 19901

Establishment Address 812 Howlands St., Wilmington (in) DE 19805
License/Permit # 1981982 Permit Holder St. Anthony's Church

No. of Risk Factor/Intervention Violations	0	Date 5/22/19
No. of Repeat Risk Factor/Intervention Violations	0	Time In 1240
Score (optional)	N/A	Time Out 130

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

Mark "X" in appropriate box for COS and/or R

COS=corrected on-site during inspection R=repeat violation

Compliance Status		COS	R
Supervision			
1 IN	OUT	Person in charge present, demonstrates knowledge, and performs duties	
2 IN	OUT N/A	Certified Food Protection Manager	X
3 IN	OUT	Employee health	
4 IN	OUT	Management, food employee and conditional employee; knowledge, responsibilities and reporting	
5 IN	OUT	Proper use of restriction and exclusion	
6 IN	OUT	Procedures for responding to vomiting and diarrheal events	
Good Hygiene Practices			
6 IN	OUT N/O	Proper eating, tasting, drinking, or tobacco use	
7 IN	OUT N/O	No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands			
8 IN	OUT N/O	Hands clean & properly washed	
9 IN	OUT N/A N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	
10 IN	OUT	Adequate handwashing sinks properly supplied and accessible	
Approval Source			
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	
14 IN	OUT N/A N/O	Required records available: shellstock tags, parasite destruction	
Protection from Contamination			
15 IN	OUT N/A N/O	Food separated and protected	
16 IN	OUT N/A	Food-contact surfaces: cleaned & sanitized	

Compliance Status		COS	R
Time/Temperature Control for Safety			
17 IN	OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	
18 IN	OUT N/A N/O	Proper cooking time & temperatures	
19 IN	OUT N/A N/O	Proper reheating procedures for hot holding	
20 IN	OUT N/A N/O	Proper cooling time and temperature	
21 IN	OUT N/A N/O	Proper hot holding temperatures	
22 IN	OUT N/A N/O	Proper cold holding temperatures	
23 IN	OUT N/A N/O	Proper date marking and disposition	
24 IN	OUT N/A N/O	Time as a Public Health Control: procedures & records	
Consumer Advisory			
25 IN	OUT N/A	Consumer advisory provided for raw/undercooked food	
Highly Susceptible Populations			
26 IN	OUT N/A	Pasteurized foods used; prohibited foods not offered	
Food/Color Additives and Toxic Substances			
27 IN	OUT N/A	Food additives: approved & properly used	
28 IN	OUT N/A	Toxic substances properly identified, stored, & used	
29 IN	OUT N/A	Conformance with Approved Procedures	
HACCP			
Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.			

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
Safe Food and Water			
30	Pasteurized eggs used where required		
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	Plat food properly cooked for hot holding		
35	Approved thawing methods used		
36	Thermometers provided & accurate		
Food Identification			
37	Food properly labeled; original container		
Prevention of Food Contamination			
38	Insects, rodents, & animals not present		
39	Contamination prevented during food preparation, storage & display		
40	Personal cleanliness		
41	Wiping cloths: properly used & stored		
42	Washing fruits & vegetables		
Proper Use of Utensils			
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		
Utensils, Equipment and Warewashing			
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		
51	Plumbing installed; proper backflow devices		
52	Sewage & waste water properly disposed		
53	Toilet facilities: properly constructed, supplied, & cleaned		
54	Garbage & refuse properly disposed; facilities maintained		
55	Physical facilities installed, maintained, & clean		
56	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)

Date: 5/22/19

Inspector (Signature) NCCET511D44

Follow-up: (YES) NO (circle one) Follow-up Date: 05/22/19
Post Treatment and Sanitation

DELAWARE HEALTH AND SOCIAL SERVICES
Division of Public Health

Inspection Report

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Delaware Division of Public Health Health Systems Protection 417 Federal St., Dover, DE 19901	License/Permit #	N 981982	Date	5/22/19
Establishment <u>Saint Anthony's Lounge</u>	Address <u>1812 Howland St.</u>	City/State <u>Wilmington DE</u>	Zip/Code <u>19805</u>	Telephone <u>366-0101</u>

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation
38	(b-501.11) Rodent droppings observed on top of prep-table next to fryer, under slicer, on bottom of prep tables in kitchen, on shelves with spices and plates near front of kitchen, dry storage shelves in the back of kitchen, on floor in bar area of event hall - Clean and sanitize areas droppings are present, remarc all rodent droppings, seal possible entry points, have pest control report - for service after routine inspection present at follow up inspection, discard single use containers on top of prep table next to mouse droppings
418	4-362.14 (Pf) Counter/cutlery test strips expired May 2018
51	5-205.15 c leak at faucet of kitchen 3 bay sink
441	4-903.11 c Boxes of single use utensils stored on floor in kitchen
55	6-501.11 c Holes found in wall and ceiling around pipes in kitchen
34	10-404.11 (Pf) cans of marinara sauce and dark kidney beans found stored in kitchen off shelves
55	6-501.114 c Bag of potting mix found in dry storage area of kitchen
2	2-102.12 c No certified food protection manager on site
	8-404.11 (P) for establishment (kitchen, bars) has been closed by Division of Public Health due to rodent infestation

Person In Charge (Signature) + J. M. M.

Date: 5/22/19

Inspector (Signature) NCCSHS1044

Date: 5/22/19