



DELAWARE HEALTH AND SOCIAL SERVICES
Division of Public Health

Violations cited in the 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					Page 1 of 4
Delaware Division of Public Health Office of Food Protection 417 Federal St., Dover, DE 19901			No. of Risk Factor/Intervention Violations	6	Date 10/24/2019
			No. of Repeat Risk Factor/Intervention Violations	0	Time In 1:45 PM
			Score (optional)		Time Out 3:00 PM
Establishment	Address	City/State	Zip Code	Telephone	
Sunoco Food Mart	1201 N Dupont Hwy	New Castle, DE	19720	302-328-4042	
License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category	
N001083	Sunoco Food Mart	Routine	Permanent	Low	
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS/GOOD RETAIL PRACTICES					
Supervision					
Compliance Status			COS	R	
01	IN	Person in charge present, demonstrates knowledge, and perform duties			
02	OUT	Certified Food Protection Manager			
Employee Health					
Compliance Status			COS	R	
03	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting			
04	IN	Proper use of restriction and exclusion			
05	IN	Procedures for responding to vomiting and diarrheal events			
Good Hygienic Practices					
Compliance Status			COS	R	
06	N/O	Proper eating, tasting, drinking or tobacco use			
07	N/O	No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands					
Compliance Status			COS	R	
08	N/O	Hands clean & properly washed			
09	N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	IN	Adequate handwashing sinks properly supplied and accessible			
Approved Source					
Compliance Status			COS	R	
11	IN	Food obtained from approved source			
12	N/O	Food received at proper temperature			
13	IN	Food in good condition, safe, & unadulterated			
14	N/A	Required records available: shellstock tags, parasite destruction			
Protection from Contamination					
Compliance Status			COS	R	
15	IN	Food separated and protected			
16	OUT	Food-contact surfaces; cleaned & sanitized			
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food			
Time/Temperature Control for Safety					
Compliance Status			COS	R	
18	N/O	Proper cooking time & temperatures			
19	N/O	Proper reheating procedures for hot holding			
20	N/O	Proper cooling time and temperature			
21	IN	Proper hot holding temperatures			
22	IN	Proper cold holding temperatures			
23	IN	Proper date marking and disposition			
24	N/A	Time as a Public Health Control; procedures & records			
Consumer Advisory					
Compliance Status			COS	R	
25	N/A	Consumer Advisory provided for raw/undercooked food			
Highly Susceptible Populations					
Compliance Status			COS	R	
26	N/A	Pasteurized foods issued; prohibited foods not offered			
<div style="display: flex; justify-content: space-between;"> <div>Person In Charge (Signature)</div> <div>Date:</div> </div> <div style="display: flex; justify-content: space-between; margin-top: 20px;"> <div>Inspector (Signature) NCC-EHSII-O46</div> <div>Follow-up: YES Follow-up Date: 10/28/2019</div> </div>					



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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS/GOOD RETAIL PRACTICES					

Food/Color Additives and Toxic Substances				
Compliance Status			COS	R
27	N/A	Food additives; approved & properly used		
28	IN	Toxic substances properly identified, stored, & used		

Conformance with Approved Procedures				
Compliance Status			COS	R
29	N/A	Compliance with variance/specialized process/HACCP		

Safe Food and Water				
Compliance Status			COS	R
30		Pasteurized eggs used where required		
31		Water & ice from approved source		
32		Variance obtained for specialized processing methods		

Food Temperature Control				
Compliance Status			COS	R
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				
Compliance Status			COS	R
37		Food properly labeled; original container		

Prevention of Food Contamination				
Compliance Status			COS	R
38	OUT	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				
Compliance Status			COS	R
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 Vending				
Compliance Status			COS	R
47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	OUT	Warewashing facilities: installed, maintained, & used; test strips		
49	OUT	Non-food contact surfaces clean		

Physical Facilities				
Compliance Status			COS	R
50		Hot & cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		

Person In Charge (Signature)	Date:
Inspector (Signature) NCC-EHSII-O46	Follow-up: YES Follow-up Date: 10/28/2019



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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS/GOOD RETAIL PRACTICES					
Physical Facilities					
52		Sewage & waste water properly disposed			
53		Toilet facilities: properly constructed, supplied, & cleaned			
54		Garbage & refuse properly disposed; facilities maintained			
55	OUT	Physical facilities installed, maintained, & clean			
56		Adequate ventilation & lighting; designated areas used			

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OBSERVATIONS AND CORRECTIVE ACTIONS					
Item Number					
38	6-501.111/Controlling Pests(Priority Foundation) Inspector observed two dead mice on trap behind the hot dog warmer unit, one live mice was observed behind the soda dispensing machine. Rodent droppings were found inside soda machine cabinet and at the drain tray. All wood cabinets were found with rodent droppings inside.				
48	4-301.12/Manual Warewashing, Sink Compartment Requirements(Priority Foundation) Three compartment sink was found not accessible with equipment parts blocking the 3 bowls.				
48	4-302.14/Sanitizing Solutions, Testing Devices(Priority Foundation) No test strips available to verified sanitizer concentration.				
16	4-501.114/Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness(Priority) No sanitizer available inside food establishment.				
02	2-102.12/Certified Food Protection Manager(Core) No Certified Food Protection Manager on site.				
49	4-601.11/Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils(Core) All the cabinets at the food dispensing area and product shelve, needs to be clean.				
55	6-501.114/Maintaining Premises, Unnecessary Items and Litter(Core) Multiple pieces of food dispensing equipment were found not working and just idle. Idle equipment should be removed from facility .				
INSPECTION NOTES					
8-404.11 P - Inspector informed manager that food establishment must close due to Imminent Health Hazard and Gross Insanitary Conditions of the kitchen and food dispensing area. Management needs to clean the entire food establishment top to bottom. All food items, all cups and to-go containers needs to be discard. Management needs to contact and hire a pest control company to address the rodent issue. Establishment needs to be clean with no mice and no droppings to be able to re-open. Please contact Health Department when ready for re-inspection.					

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