



Food Establishment Inspection Report

Delaware Division of Public Health Office of Food Protection 417 Federal St., Dover, DE 19901		No. of Risk Factor/Intervention Violations	3	Date 10/31/2019
		No. of Repeat Risk Factor/Intervention Violations	1	Time In 12:30 PM
		Score (optional)		Time Out 2:00 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	Follow-up	Permanent	Low

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

Supervision					
Compliance Status				COS	R
01		Person in charge present, demonstrates knowledge, and perform duties			
02	OUT	Certified Food Protection Manager			

Employee Health					
Compliance Status				COS	R
03		Management, food employee and conditional employee; knowledge, responsibilities and reporting			
04		Proper use of restriction and exclusion			
05		Procedures for responding to vomiting and diarrheal events			

Good Hygienic Practices					
Compliance Status				COS	R
06		Proper eating, tasting, drinking or tobacco use			
07		No discharge from eyes, nose, and mouth			

Preventing Contamination by Hands					
Compliance Status				COS	R
08		Hands clean & properly washed			
09		No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10		Adequate handwashing sinks properly supplied and accessible			

Approved Source					
Compliance Status				COS	R
11		Food obtained from approved source			
12		Food received at proper temperature			
13		Food in good condition, safe, & unadulterated			
14		Required records available: shellstock tags, parasite destruction			

Protection from Contamination					
Compliance Status				COS	R
15		Food separated and protected			
16	IN	Food-contact surfaces; cleaned & sanitized			
17		Proper disposition of returned, previously served, reconditioned & unsafe food			

Time/Temperature Control for Safety					
Compliance Status				COS	R
18		Proper cooking time & temperatures			
19		Proper reheating procedures for hot holding			
20		Proper cooling time and temperature			
21		Proper hot holding temperatures			
22		Proper cold holding temperatures			
23		Proper date marking and disposition			
24		Time as a Public Health Control; procedures & records			

Consumer Advisory					
Compliance Status				COS	R
25		Consumer Advisory provided for raw/undercooked food			

Highly Susceptible Populations					
Compliance Status				COS	R
26		Pasteurized foods issued; prohibited foods not offered			

Person In Charge (Signature)		Date:
Inspector (Signature) NCC-EHSII-O46		Follow-up: YES Follow-up Date: 12/11/2019



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

Conformance with Approved Procedures				
Compliance Status			COS	R
29		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	X	X
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	IN	Warewashing facilities: installed, maintained, & used; test strips		
49	IN	Non-food contact surfaces clean		

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

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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 rodent droppings inside cappuccino machine, under the hand sink cabinet, and under the soda machine cabinet. Corrected On Site-Repeat -Employee and manager cleaned up all the affected equipment and cabinets. All area were sanitized after cleaning.				
48	4-302.14/Sanitizing Solutions, Testing Devices(Priority Foundation) Test strips for chlorine sanitizer are now available.				
16	4-501.114/Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness(Priority) There is sodium hypochlorite (bleach) available now in food establishment to sanitize surfaces and equipment.				
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) Wood cabinets have been cleaned and sanitized.				
55	6-501.114/Maintaining Premises, Unnecessary Items and Litter(Core) Non working equipment still sitting inside food establishment. equipment not in use or not in working conditions needs to be removed from facility.				
INSPECTION NOTES					
8-404.11 - P - All discrepancies and violations listed above have been corrected. Food Establishment is approved to re-open and operate. A re-inspection will be performed on December 11, 2019.					
8-601.10 - C - A re-inspection fee has been assessed due to regulatory authority deeming re-inspection to confirm compliance with the Delaware Food Code.					

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