



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

Page 1 of 3

Delaware Division of Public Health Office of Food Protection 417 Federal St., Dover, DE 19901		No. of Risk Factor/Intervention Violations	3	Date	7-18-19
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	1:20pm
		Score (optional)	NA	Time Out	4:30pm
Establishment	Address	City/State	Zip Code	Telephone	
Arme 2831	1812 Marsh Rd	Wilm, DE	19809	302 475 4092	
License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category	
NIS1093 / 2-20	Arme Markets Inc	Routine	FE	Med	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC 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

Compliance Status			COS	R	Compliance Status			COS	R
Supervision					Time/Temperature Control for Safety				
1	IN	Person in charge present, demonstrates knowledge, and performs duties			17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food		
2	IN	Certified Food Protection Manager			Time/Temperature Control for Safety				
Employee Health					18	IN	Proper cooking time & temperatures		
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting			19	IN	Proper reheating procedures for hot holding		
4	IN	Proper use of restriction and exclusion			20	IN	Proper cooling time and temperature		
5	IN	Procedures for responding to vomiting and diarrheal events			21	IN	Proper hot holding temperatures		
Good Hygienic Practices					22	IN	Proper cold holding temperatures		
6	IN	Proper eating, tasting, drinking, or tobacco use			23	IN	Proper date marking and disposition		
7	IN	No discharge from eyes, nose, and mouth			24	IN	Time as a Public Health Control; procedures & records		
Preventing Contamination by Hands					Consumer Advisory				
8	IN	Hands clean & properly washed			25	IN	Consumer advisory provided for raw/undercooked food		
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			Highly Susceptible Populations				
10	IN	Adequate handwashing sinks properly supplied and accessible			26	IN	Pasteurized foods used; prohibited foods not offered		
Approved Source					Food/Color Additives and Toxic Substances				
11	IN	Food obtained from approved source			27	IN	Food additives: approved & properly used		
12	IN	Food received at proper temperature			28	IN	Toxic substances properly identified, stored, & used		
13	IN	Food in good condition, safe, & unadulterated			Conformance with Approved Procedures				
14	IN	Required records available: shellstock tags, parasite destruction			29	IN	Compliance with variance/specialized process/HACCP		
Protection from Contamination					<div style="border: 1px solid black; padding: 5px;"> 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. </div>				
15	IN	Food separated and protected							
16	IN	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.

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				COS	R
Safe Food and Water					Proper Use of Utensils				
30		Pasteurized eggs used where required			43		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	X	Single-use/single-service articles; properly stored & used		
Food Temperature Control					46		Gloves used properly		
33		Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending				
34		Plant food properly cooked for hot holding			47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
35		Approved thawing methods used			48	X	Warewashing facilities; installed, maintained, & used; test strips		
36	X	Thermometers provided & accurate			49		Non-food contact surfaces clean		
Food Identification					Physical Facilities				
37		Food properly labeled; original container			50		Hot & cold water available; adequate pressure		
Prevention of Food Contamination					51		Plumbing installed; proper backflow devices		
38		Insects, rodents, & animals not present			52		Sewage & waste water properly disposed		
39		Contamination prevented during food preparation, storage & display			53		Toilet facilities; properly constructed, supplied, & cleaned		
40		Personal cleanliness			54	X	Garbage & refuse properly disposed; facilities maintained		
41		Wiping cloths; properly used & stored			55	X	Physical facilities installed, maintained, & clean		
42		Washing fruits & vegetables			56		Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature)

[Handwritten Signature]

Date:

7-18-19

Inspector (Signature)

NCC FHSI 043

Follow-up:

YES

NO

(Circle one)

Follow-up Date:

7-18-19



Inspection Report

Page 2 of 3

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

License/Permit # N151093

Date 7-18-19

Establishment Acme # 2831

Address 1812 Marsh Rd

City/State Wilm, DE

Zip Code 19809

Telephone 302 475-4092

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	
10	6-301.12 (PF) No paper towels at handsink next to prep sink in Deli. dept <u>cos</u>
	5-202.12 (PF) No Hot water at handsink next to 3 comp sink in seafood dept.
48	4-302.14 (PF) No Test Strips in Deli. Dept. Test Strips expired in seafood dept.
22	3-501.16 (P1) All Food items in Deli Walk-in greater than 41°F. Deli meats: chicken breast 49°F - Turkey 48°F - ham 49°F - Sliced turkey 49°F Veggie Soup 49, Wedding soup 50°F salami 48°F
	*All TCS Food items must be discarded
16	4-601.11 (PF) Observed clean utensils stored in unclean container encrusted with debris.
48	4-501.18 C All compartments of 3 comp sink in Deli Dept unclean with clouded unclean water. <u>cos</u>
54	5-502.11 C Full open trash bins, open buckets (several) of old used grease, open container of old cooked chicken all attracting Flies in Deli Dept.
45	4-904.11 C Single Service To-Go paper bags under counter saturated with grease and fried chicken crumbs - please discard
36	4-204.11 C No Internal thermometer in Deli walk-in
49	4-601.11 C Food carts unclean encrusted with food debris Shelves unclean encrusted w/debris
55	6-501.12 C Heavy grease saturation under cooking equipment. Soiled paper towels on floor in grease

Person in Charge (Signature)

Date: 7-18-19

Inspector (Signature)

NCC EHS 1043

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