



# 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		No. of Risk Factor/Intervention Violations	0	Date	7-19-19
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	9:45
		Score (optional)	NA	Time Out	10:30am
Establishment	Address	City/State	Zip Code	Telephone	
Acme # 2851	1812 Marsh Rd	Wilm DE	19809	4754092	
License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category	
N151093	Acme Markets	Follow Up	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
<b>Supervision</b>								
1	IN OUT	Person in charge present, demonstrates knowledge, and performs duties			17	IN OUT		
2	IN OUT N/A	Certified Food Protection Manager			<b>Time/Temperature Control for Safety</b>			
<b>Employee Health</b>								
3	IN OUT	Management, food employee and conditional employee; knowledge, responsibilities and reporting			18	IN OUT N/A N/O		
4	IN OUT	Proper use of restriction and exclusion			19	IN OUT N/A N/O		
5	IN OUT	Procedures for responding to vomiting and diarrheal events			20	IN OUT N/A N/O		
<b>Good Hygienic Practices</b>								
6	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use			21	IN OUT N/A N/O		
7	IN OUT N/O	No discharge from eyes, nose, and mouth			22	IN OUT N/A N/O		
<b>Preventing Contamination by Hands</b>								
8	IN OUT N/O	Hands clean & properly washed			23	IN OUT N/A N/O		
9	IN OUT N/A N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			24	IN OUT N/A N/O		
10	IN OUT	Adequate handwashing sinks properly supplied and accessible			<b>Consumer Advisory</b>			
<b>Approved Source</b>								
11	IN OUT	Food obtained from approved source			25	IN OUT N/A		
12	IN OUT N/A N/O	Food received at proper temperature			<b>Highly Susceptible Populations</b>			
13	IN OUT	Food in good condition, safe, & unadulterated			26	IN OUT N/A		
14	IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction			<b>Food/Color Additives and Toxic Substances</b>			
<b>Protection from Contamination</b>								
15	IN OUT N/A N/O	Food separated and protected			27	IN OUT N/A		
16	IN OUT N/A	Food-contact surfaces; cleaned & sanitized			28	IN OUT N/A		
<b>GOOD RETAIL PRACTICES</b>								
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								
<b>Safe Food and Water</b>								
30		Pasteurized eggs used where required			<b>Proper Use of Utensils</b>			
31		Water & ice from approved source			43			
32		Variance obtained for specialized processing methods			44			
<b>Food Temperature Control</b>								
33		Proper cooling methods used; adequate equipment for temperature control			45	OK		
34		Plant food properly cooked for hot holding			46			
35		Approved thawing methods used			<b>Utensils, Equipment and Vending</b>			
36	OK	Thermometers provided & accurate			47			
<b>Food Identification</b>								
37		Food properly labeled; original container			48	OK		
<b>Prevention of Food Contamination</b>								
38		Insects, rodents, & animals not present			49	OK		
39		Contamination prevented during food preparation, storage & display			<b>Physical Facilities</b>			
40		Personal cleanliness			50			
41		Wiping cloths; properly used & stored			51			
42		Washing fruits & vegetables			52			
<b>Person in Charge (Signature)</b> <i>M. Beckley</i> Date: 7-19-19								
<b>Inspector (Signature)</b> <i>NCC CH 511 043</i> Follow-up: YES (NO) (Circle one)    Follow-up Date:								

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.



**Inspection Report**

Delaware Division of Public Health Health Systems Protection 417 Federal St., Dover, DE 19901		License/Permit # <u>N151093</u>	Date <u>7-19-19</u>
Establishment <u>Acme # 2831</u>	Address <u>1812 Marsh Rd</u>	City/State <u>Wm, DE</u>	Zip Code <u>19809</u> Telephone <u>302 475-4692</u>

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number		
10	<del>6-301.12</del> <sup>40</sup> <u>5-202.12</u>	Hot water available at handsink in seafood Dept.
48	<u>4-302.14</u>	Test Strips available
22	<u>3-501.16</u>	All food items in walk-in discarded - walk-in in repaired and holding below 41°F.
16	<u>4-601.11</u>	All clean utensils properly stored
48	<u>4-501.18</u>	3 compartment sink cleaned
54	<u>5-502.11</u>	All Trash bins emptied, open grease buckets removed. Fly harborage reduced
45	<u>4-904.11</u>	Single Service To-go bags stored in clean dry location.
36	<u>4-204.112</u>	Internal thermometer available in Walk-in
49	<u>4-601.11</u>	All shelves and carts cleaned and sanitized.
55	<u>6-501.12</u>	Floors under cooking equipment thoroughly cleaned.
* Deli. Department approved to reopen and operate. Area has been thoroughly cleaned and sanitized and all conditions have been met. All violations corrected *		

Person in Charge (Signature) <u>C. M. Becker</u>	Date: <u>7-19-19</u>
Inspector (Signature) <u>NC C EHS II 043</u>	Date: <u>7-19-19</u>