



**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).

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**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: 7/10/19
		No. of Repeat Risk Factor/Intervention Violations: 0	Time In: 12:50
		Score (optional): N/A	Time Out: 2:10
Establishment: Acme Market Store #872	Address: 1308 Centerville Rd	City/State: Wilmington DE	Zip Code: 19808
License/Permit #: N981497	Permit Holder: Super Valu, Inc.	Purpose of Inspection: Complaint	Est. Type: FE
		Telephone: 3029943660	Risk Category: Inc 0

**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				Compliance Status				COS		R	
<b>Supervision</b>											
1	IN	OUT		Person in charge present, demonstrates knowledge, and performs duties							
2	IN	OUT	N/A	Certified Food Protection Manager							
<b>Employee Health</b>											
3	IN	OUT		Management, food employee and conditional employee; knowledge, responsibilities and reporting							
4	IN	OUT		Proper use of restriction and exclusion							
5	IN	OUT		Procedures for responding to vomiting and diarrheal events							
<b>Good Hygienic Practices</b>											
6	IN	OUT	N/O	Proper eating, tasting, drinking, or tobacco use							
7	IN	OUT	N/O	No discharge from eyes, nose, and mouth							
<b>Preventing Contamination by Hands</b>											
8	IN	OUT	N/O	Hands clean & properly washed							
9	IN	OUT	N/A	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							
<b>Approved Source</b>											
11	IN	OUT		Food obtained from approved source							
12	IN	OUT	N/A	Food received at proper temperature							
13	IN	OUT		Food in good condition, safe, & unadulterated							
14	IN	OUT	N/A	Required records available: shellstock tags, parasite destruction							
<b>Protection from Contamination</b>											
15	IN	OUT	N/A	Food separated and protected							
16	IN	OUT	N/A	Food-contact surfaces; cleaned & sanitized							

17	IN	OUT		Proper disposition of returned, previously served, reconditioned & unsafe food							
<b>Time/Temperature Control for Safety</b>											
18	IN	OUT	N/A	Proper cooking time & temperatures							
19	IN	OUT	N/A	Proper reheating procedures for hot holding							
20	IN	OUT	N/A	Proper cooling time and temperature							
21	IN	OUT	N/A	Proper hot holding temperatures							
22	IN	OUT	N/A	Proper cold holding temperatures							
23	IN	OUT	N/A	Proper date marking and disposition							
24	IN	OUT	N/A	Time as a Public Health Control, procedures & records							
<b>Consumer Advisory</b>											
25	IN	OUT	N/A	Consumer advisory provided for raw/undercooked food							
<b>Highly Susceptible Populations</b>											
26	IN	OUT	N/A	Pasteurized foods used; prohibited foods not offered							
<b>Food/Color Additives and Toxic Substances</b>											
27	IN	OUT	N/A	Food additives: approved & properly used							
28	IN	OUT	N/A	Toxic substances properly identified, stored, & used							
<b>Conformance with Approved Procedures</b>											
29	IN	OUT	N/A	Compliance with variance/specialized process/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			
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				Compliance Status				COS		R	
<b>Safe Food and Water</b>											
30				Pasteurized eggs used where required							
31				Water & ice from approved source							
32				Variance obtained for specialized processing methods							
<b>Food Temperature Control</b>											
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							
<b>Food Identification</b>											
37				Food properly labeled; original container							
<b>Prevention of Food Contamination</b>											
38	X			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							
<b>Proper Use of Utensils</b>											
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							
<b>Utensils, Equipment and Vending</b>											
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							
<b>Physical Facilities</b>											
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): *[Signature]* Date: 7/10/19

Inspector (Signature): NCCENH11044

Follow-up: YES NO (Circle one) Follow-up Date: pending

Sanitation and pest treatment





### Inspection Report

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Delaware Division of Public Health Health Systems Protection 417 Federal St., Dover, DE 19901		License/Permit # <u>N981497</u>	Date <u>7/10/19</u>
Establishment <u>Home Market Store # 872</u>	Address <u>1308 Centerville Rd</u>	City/State <u>Wilmington De</u>	Zip Code <u>19808</u> Telephone <u>3029943660</u>

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number	Description
1/NQ 20190709-002535	Dead flies / Food Debris Around Salad Bar Complainant reports that the salad bar is always very messy and needs a thorough cleaning (crusty around edges). There are dead and live flies all around the salad bar as well. Recently, there was a half-eaten cherry danish laying on the bar's ledge. Complainant has discussed the poor maintenance with staff on numerous occasions with no satisfactory response.
	Upon inspection, large concentration of dead and live flies were found at the salad bar and preparation room behind salad bar. Container with fruit residue and juice in salad bar preparation room found with dead flies inside and live flies swarming around container. Manager was shown the pest activity - pest service is needed and area must be cleaned and sanitized. Food at salad bar must be discarded for safety. Fly activity (large concentration) found in storage area for retail items which is behind the deli and seafood departments. The trash compactor is in that area it remains locked per management. Recommend ensuring doors to deli and seafood departments remain closed and not propped open. A cleaning schedule is needed for the trash compact area to discourage the harborage of pests. There was small amount of fly activity present in bakery, deli and seafood departments. Management has been told to maintain sanitation in those departments to discourage pest harborage. Last pest service was on 7/8/19. Management has been told to correct any issues the pest control company identifies.

Person in Charge (Signature) <u>[Signature]</u>	Date: <u>7/10/19</u>
Inspector (Signature) <u>[Signature]</u>	Date: <u>7/10/19</u>



**Inspection Report**

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

License/Permit # N981497

Date 7/10/19

Establishment Home Market-Store

Address 872 1308 Centerville Rd Wilmington DE

City/State 19808

Zip Code 3024943660

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number

8-404.11 (P) Management has been told to cease and desist operations at salad bar and salad bar preparation room

38 6-501.11 (P) Large fly concentration at salad bar dispense and preparation area  
 Fly activity found in bakery, seafood, and deli department

- Have pest service completed with pest report
- clean and sanitize food contact surfaces, protect food and food contact surfaces
- fly issue must be resolved before re-opening
- Inspection needed prior to re-opening to determine food safety compliance

During inspection, food on the salad bar was discarded - visually confirmed by inspector.

Person in Charge (Signature)

*[Handwritten Signature]*

Date:

7/10/19

Inspector (Signature)

NCC/11044

Date:

7/10/19