



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 <u>0</u>	Date <u>7/26/19</u>
		No. of Repeat Risk Factor/Intervention Violations <u>0</u>	Time In <u>9:00</u>
		Score (optional) <u>N/A</u>	Time Out <u>10:00</u>
Establishment <u>Cake & Donut Shop</u>	Address <u>342 Main St</u>	City/State <u>Newark, DE</u>	Zip Code <u>19711</u>
License/Permit # <u>Change of ownership</u>	Permit Holder <u>Tracie Weas</u>	Purpose of Inspection <u>Ownership change</u>	Est. Type <u>FF</u>
			Risk Category <u>Med</u>

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. COS=corrected on-site during inspection. R=repeat violation.

Compliance Status							
IN	OUT	N/O	N/A				
Supervision							
1	IN						
Employee Health							
3	IN						
4	IN						
5	IN						
Good Hygienic Practices							
6	IN						
7	IN						
Preventing Contamination by Hands							
8	IN						
9	IN						
10	IN						
Approved Source							
11	IN						
12	IN						
13	IN						
14	IN						
Protection from Contamination							
15	IN						
16	IN						

Compliance Status							
IN	OUT	N/A	N/O				
17	IN						
Time/Temperature Control for Safety							
18	IN						
19	IN						
20	IN						
21	IN						
22	IN						
23	IN						
24	IN						
Consumer Advisory							
25	IN						
Highly Susceptible Populations							
26	IN						
Food/Color Additives and Toxic Substances							
27	IN						
28	IN						
Conformance with Approved Procedures							
29	IN						

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. COS=corrected on-site during inspection. R=repeat violation.

Compliance Status							
IN	OUT	N/A	N/O				
Safe Food and Water							
30							
31							
32							
Food Temperature Control							
33	OK						
34							
35							
36	OK						
Food Identification							
37							
Prevention of Food Contamination							
38							
39	OK						
40							
41							
42							

Compliance Status							
IN	OUT	N/A	N/O				
Proper Use of Utensils							
43	OK						
44							
45							
46							
Utensils, Equipment and Vending							
47	OK						
48	OK						
49	OK						
Physical Facilities							
50							
51							
52							
53							
54							
55							
56							

Person in Charge (Signature) [Signature] Date: 7/26/19

Inspector (Signature) [Signature] Follow-up: YES NO (Circle one) Follow-up Date: _____



Inspection Report

Delaware Division of Public Health Health Systems Protection 417 Federal St., Dover, DE 19901		License/Permit # <i>Change of ownership</i>	Date <u>7/26/19</u>
Establishment <i>Adelphi Home Care</i>	Address <i>59 E Main St</i>	City/State <i>Newark, DE</i>	Zip Code <i>19711</i> Telephone <i>844-1948</i>

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Description
	<i>The following violations have been corrected:</i>
<i>5</i>	<i>2-201.11 P: Employee health forms are completed</i>
<i>18</i>	<i>5-205.11 PF: Hand wash sink by front desk now accessible</i>
<i>15</i>	<i>3-302.11 P: NO cross contamination found inside walk-in refrigerator</i>
	<i>5-314.11 P: Utensils are properly stored.</i>
<i>16</i>	<i>4-602.11 P: Soda machine is clean and free of mold and mildew.</i>
<i>23</i>	<i>5-501.17 PF: Date marking on cooked food products.</i>
<i>33</i>	<i>3-501.15 PF: Management using shallow pans and space in freezer to properly cool food products</i>
<i>44</i>	<i>4-302.14 PF: Test strips are available</i>
<i>36</i>	<i>4-204.11 C: Internal thermometers inside all cooling units</i>
<i>39</i>	<i>3-505.11 C: NO food products found on floor or on floor inside walk-in refrigerator</i>
<i>43</i>	<i>3-504.11 C: All scraps inside flour and rice bins have handles.</i>
<i>47</i>	<i>4-101.19 C: NO cardboard on shelving</i>
<i>49</i>	<i>4-601.11 C: NO grease build up behind stove and fryer</i>
<i>55</i>	<i>6-501.12 C: Floors throughout establishment are cleaned.</i>
	<i>* Establishment was found clean and decluttered and dry storage area was found fully organized. Being that all tasks and violations are corrected and completed the establishment may re-open</i>
	<i>* This report will serve as your temporary permit till 7/26/19.</i>
	<i>You will be invoiced \$100 for your permit.</i>
	<i>Failure to pay may lead to loss of your permit.</i>

Person in Charge (Signature) <i>Waney</i>	Date: <u>7/26/19</u>
Inspector (Signature) <i>NCC EHS II 048</i>	Date: <u>7/26/19</u>