



# 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	7/30/19
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	10:00
		Score (optional)		Time Out	10:50
Establishment	Address	City/State	Zip Code	Telephone	
Crossroads Restaurant	4599 Kirkwood Hwy	Wilmington, DE	19808	(302) 998-0141	
License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category	
1045844	Crossroads Enterprises Inc	Complaint - closure 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	Proper disposition of returned, previously served, reconditioned & unsafe food			
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	Proper cooking time & temperatures			
4	IN OUT	Proper use of restriction and exclusion				19	IN OUT N/A N/O	Proper reheating procedures for hot holding			
5	IN OUT	Procedures for responding to vomiting and diarrheal events				20	IN OUT N/A N/O	Proper cooling time and temperature			
<b>Good Hygienic Practices</b>											
6	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use				21	IN OUT N/A N/O	Proper hot holding temperatures			
7	IN OUT N/O	No discharge from eyes, nose, and mouth				22	IN OUT N/A N/O	Proper cold holding temperatures			
<b>Preventing Contamination by Hands</b>											
8	IN OUT N/O	Hands clean & properly washed				23	IN OUT N/A N/O	Proper date marking and disposition			
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	Time as a Public Health Control; procedures & records			
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	Consumer advisory provided for raw/undercooked food			
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	Pasteurized foods used; prohibited foods not offered			
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	Food additives: approved & properly used			
16	IN OUT N/A	Food-contact surfaces: cleaned & sanitized				28	IN OUT N/A	Toxic substances properly identified, stored, & used			
<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		In-use utensils: properly stored			
32		Variance obtained for specialized processing methods				44		Utensils, equipment & linens: properly stored, dried, & handled			
<b>Food Temperature Control</b>											
33		Proper cooling methods used; adequate equipment for temperature control				45		Single-use/single-service articles: properly stored & used			
34		Plant food properly cooked for hot holding				46		Gloves used properly			
35		Approved thawing methods used				<b>Utensils, Equipment and Vending</b>					
36		Thermometers provided & accurate				47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
<b>Food Identification</b>											
37		Food properly labeled; original container				48		Warewashing facilities: installed, maintained, & used; test strips			
<b>Prevention of Food Contamination</b>											
38		Insects, rodents, & animals not present				49		Non-food contact surfaces clean			
39		Contamination prevented during food preparation, storage & display				<b>Physical Facilities</b>					
40		Personal cleanliness				50		Hot & cold water available; adequate pressure			
41		Wiping cloths: properly used & stored				51		Plumbing installed; proper backflow devices			
42		Washing fruits & vegetables				52		Sewage & waste water properly disposed			
<b>Person in Charge (Signature)</b> <i>Ben Schneider</i> <b>Date:</b> 7/30/19											
<b>Inspector (Signature)</b> <i>NCC FHSU D38</i> <b>Follow-up:</b> YES <input type="radio"/> NO <input checked="" type="radio"/> (Circle one) <b>Follow-up Date:</b>											

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 # LD-5844

Date 7/30/19

Establishment Crossroads Restaurant

Address 4579 Kitchwood Hwy

City/State Wilmington, DE

Zip Code 19808

Telephone 302-998-

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number	
	<p>8-404.11 (D) Crossroads Restaurant may resume operation. No live or dead pest (insects) observed on-site in kitchen, basement or bar/dining area. Imminent Health Hazard has been eliminated. New pest service company, Eco Lab, has been hired. Eco Lab has serviced restaurant daily since July 29. They have a contract to provide weekly service. Eco Lab will provide pest service to include roaches rodents and flies.</p>
	<p>The entire facility has been thoroughly cleaned. RFP placed on walls in kitchen on line (ceiling). All dishes have been washed and sanitized.</p>
	<p>Notes: - Ceiling will be repaired and a few pieces of equipment (tables and grill) will be replaced with like equipment. Please send specification sheets for all new equipment.</p>
	<p>A master cleaning schedule has been created and will be <del>implemented</del> <sup>be</sup> implemented immediately. The schedule includes daily, weekly and monthly cleaning. It also is broken <sup>down</sup> by shift, sections and responsible persons.</p>

Person in Charge (Signature) Jim Schneider

Date: 7/30/19

Inspector (Signature) WCC-FHS-038

Date: 7/30/19