



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).

ME

Food Establishment Inspection Report

Page 1 of 2

| | | | | | |
|---|---------------|---|-----------|---------------|---------|
| Delaware Division of Public Health Office of Food Protection 417 Federal St., Dover, DE 19901 | | No. of Risk Factor/Intervention Violations | 0 | Date | 8/28/19 |
| | | No. of Repeat Risk Factor/Intervention Violations | 0 | Time In | 10:45 |
| | | Score (optional) | N/A | Time Out | 11:15 |
| Establishment | Address | City/State | Zip Code | Telephone | |
| Cesly's Grocery | 1040 Wind St | Wilmington DE | 19805 | 6594831 | |
| License/Permit # | Permit Holder | Purpose of Inspection | Est. Type | Risk Category | |
| 20460100 | Maximo Gomez | Follow up | TP | 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 | | Compliance Status | |
|---|-----|-------------------|---|
| IN | OUT | COS | R |
| Supervision | | | |
| 1 | IN | | |
| Person in charge present, demonstrates knowledge, and performs duties | | | |
| 2 | IN | | |
| Certified Food Protection Manager | | | |
| Employee Health | | | |
| 3 | IN | | |
| Management, food employee and conditional employee; knowledge, responsibilities and reporting | | | |
| 4 | IN | | |
| Proper use of restriction and exclusion | | | |
| 5 | IN | | |
| Procedures for responding to vomiting and diarrheal events | | | |
| Good Hygienic Practices | | | |
| 6 | IN | | |
| Proper eating, tasting, drinking, or tobacco use | | | |
| 7 | IN | | |
| No discharge from eyes, nose, and mouth | | | |
| Preventing Contamination by Hands | | | |
| 8 | IN | | |
| Hands clean & properly washed | | | |
| 9 | IN | | |
| No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed | | | |
| 10 | IN | | |
| Adequate handwashing sinks properly supplied and accessible | | | |
| Approved Source | | | |
| 11 | IN | | |
| Food obtained from approved source | | | |
| 12 | IN | | |
| Food received at proper temperature | | | |
| 13 | IN | | |
| Food in good condition, safe, & unadulterated | | | |
| 14 | IN | | |
| Required records available: shellstock tags, parasite destruction | | | |
| Protection from Contamination | | | |
| 15 | IN | | |
| Food separated and protected | | | |
| 16 | IN | | |
| Food-contact surfaces; cleaned & sanitized | | | |

| Compliance Status | | Compliance Status | |
|--|-----|-------------------|---|
| IN | OUT | COS | R |
| 17 | IN | | |
| Proper disposition of returned, previously served, reconditioned & unsafe food | | | |
| Time/Temperature Control for Safety | | | |
| 18 | IN | | |
| Proper cooking time & temperatures | | | |
| 19 | IN | | |
| Proper reheating procedures for hot holding | | | |
| 20 | IN | | |
| Proper cooling time and temperature | | | |
| 21 | IN | | |
| Proper hot holding temperatures | | | |
| 22 | IN | | |
| Proper cold holding temperatures | | | |
| 23 | IN | | |
| Proper date marking and disposition | | | |
| 24 | IN | | |
| Time as a Public Health Control; procedures & records | | | |
| Consumer Advisory | | | |
| 25 | IN | | |
| Consumer advisory provided for raw/undercooked food | | | |
| Highly Susceptible Populations | | | |
| 26 | IN | | |
| Pasteurized foods used; prohibited foods not offered | | | |
| Food/Color Additives and Toxic Substances | | | |
| 27 | IN | | |
| Food additives; approved & properly used | | | |
| 28 | IN | | |
| Toxic substances properly identified, stored, & used | | | |
| Conformance with Approved Procedures | | | |
| 29 | IN | | |
| 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 | | COS=corrected on-site during inspection | | R=repeat violation | |
| | | | | | | | | | |
| | | | | | | | | | |

| Safe Food and Water | | Proper Use of Utensils | |
|---|-----|------------------------|---|
| IN | OUT | COS | R |
| 30 | | | |
| Pasteurized eggs used where required | | | |
| 31 | | | |
| Water & ice from approved source | | | |
| 32 | | | |
| Variance obtained for specialized processing methods | | | |
| Food Temperature Control | | | |
| 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 | | | |
| Food Identification | | | |
| 37 | | | |
| Food properly labeled; original container | | | |
| Prevention of Food Contamination | | | |
| 38 | OK | | |
| 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 | | | |

| Utensils, Equipment and Vending | | Physical Facilities | |
|--|-----|---------------------|---|
| IN | OUT | COS | R |
| 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 | | | |
| 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 | | | |
| 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: 8/28/19

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



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Inspection Report

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

License/Permit # N046060

Date 8/28/19

Establishment Ceslys Grocery

Address 1640 W 2nd St

City/State Wilmington DE

Zip Code 19805

Telephone 65-44831

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

38 6-501.111 (PF) no cockroaches observed, pest service performed treatment on 8/28/19, person in charge has another treatment scheduled for next week
food contact surfaces were cleaned and sanitized after treatment
Recommend maintaining sanitation and monitoring for future pest activity routinely

8-404.11 (P) food establishment has been permitted to open

Person in Charge (Signature) X. [Signature]

Date: 8/28/19

Inspector (Signature) NCC EHS11044

Date: 8/28/19