



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>2</u>	Date	<u>4/3/19</u>
		No. of Repeat Risk Factor/Intervention Violations	<u>0</u>	Time In	<u>11:45</u>
		Score (optional)	<u>N/A</u>	Time Out	<u>1:10</u>
Establishment	Address	City/State	Zip Code	Telephone	
<u>Mum's Pizza</u>	<u>254 N. Maryland Ave</u>	<u>Wilmington DE</u>	<u>19804</u>	<u>(302) 777-0900</u>	
License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category	
<u>N025120</u>	<u>Elhanou Monstafa</u>	<u>Follow-up</u>	<u>FE</u>	<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

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	
Supervision					
1	IN OUT	Person in charge present, demonstrates knowledge, and performs duties			
2	<u>N</u> OUT N/A	Certified Food Protection Manager			
Employee Health					
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			
Good Hygienic Practices					
6	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use			
7	IN OUT N/O	No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands					
8	<u>IN</u> OUT N/O	Hands clean & properly washed			
9	<u>IN</u> OUT N/A N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	<u>IN</u> OUT	Adequate handwashing sinks properly supplied and accessible			
Approved Source					
11	IN OUT	Food obtained from approved source			
12	IN OUT N/A N/O	Food received at proper temperature			
13	IN OUT	Food in good condition, safe, & unadulterated			
14	IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction			
Protection from Contamination					
15	<u>IN</u> OUT N/A N/O	Food separated and protected			
16	IN <u>OUT</u> N/A	Food-contact surfaces: cleaned & sanitized			

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

COS=corrected on-site during inspection

R=repeat violation

Compliance Status		COS		R	
Safe Food and Water					
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	<u>X</u>	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			
Proper Use of Utensils					
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			
Utensils, Equipment and Vending					
47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
48	<u>X</u>	Warewashing facilities: installed, maintained, & used; test strips			
49		Non-food contact surfaces clean			
Physical Facilities					
50		Hot & cold water available; adequate pressure			
51	<u>X</u>	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)

Elhanou Monstafa

Date: 4/3/19

Inspector (Signature)

NCC #1511-133

Follow-up: YES NO (Circle one)

Follow-up Date: 4/10/19



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Food Establishment Inspection Report

Page 02 of 3

Delaware Division of Public Health Office of Food Protection 417 Federal St., Dover, DE 19901		License/Permit # <u>N025120</u>	Date <u>4/3/19</u>
Establishment <u>Mom's Pizzeria</u>	Address <u>204 N. Maryland Ave</u>	City/State <u>Wilmington, DE</u>	Zip Code <u>19104</u>
		Telephone <u>(302) 777-0900</u>	

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<u>Front Bain menu</u>		<u>White Refrigerator</u>			
<u>cooked chicken Breast</u>	<u>N/A</u>	<u>Turkey</u>	<u>48°F</u>		
<u>cooked steak</u>	<u>N/A</u>	<u>Ham</u>	<u>48°F</u>		

OBSERVATION AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below or as stated in Section 8-405.11 of the Food Code
<u>02</u>	<u>3-501.16 (P) Food items in Bain menu have been discarded.</u>
<u>16</u>	<u>4-501.14 (P) Bleach sanitizer is available on site.</u>
<u>48</u>	<u>4-302.14 (PE) Test strips available.</u>
	<u>4-501.17 (PE) NOT using wash section in 3 compartment sink to prep raw chicken. Using sanitizer sink.</u>
<u>10</u>	<u>5-205.11 (PE) No items inside hand sink on front line.</u>
	<u>6-301.12 (PE) Paper towels at hand washing sink.</u>
<u>15</u>	<u>3-302.11 (P) Eggs stored properly in glass refrigerator.</u>
	<u>- Raw chicken was not observed being prepped on drain board of 3 compartment sink. Sanitizer is available. chicken will be prepped on prep table with slicer.</u>
<u>23</u>	<u>3-501.17 (PE) Date Marking on sliced deli meat</u>
	<u>3-501.18 (P) No spoiled deli meat in refrigerator.</u>
<u>33</u>	<u>6-501.111 (PE) No mouse droppings observed in F.E. or matches (dead).</u>
	<u>6-202.15c Opening in doors have been sealed and hole in wall sealed.</u>
	<u>6-202.15c Gap in doors sealed.</u>
<u>3</u>	<u>2-301.14 (P) Employees are able to wash hands now, due to sink being fixed.</u>
<u>9</u>	<u>2-301.11 (PE) Employees have gloves available.</u>
<u>28</u>	<u>6-301.11c</u>

Person in Charge (Signature) <u>[Signature]</u>	Date: <u>4/3/19</u>
Inspector (Signature) <u>NCC-FHS II-028</u>	Date: <u>4/3/19</u>



DELAWARE HEALTH AND SOCIAL SERVICES
Division of Public Health

Inspection Report

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Delaware Division of Public Health
Community Environmental Health Services
417 Federal St, Dover DE 19901

License/Permit # N025120

Date 4/3/19

Establishment ^(#)
Mom's Pizzeria

Address
204 N. Maryland Ave

City/State
Wilmington, DE

Zip Code
19804

Telephone
(302) 777-0900

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

51 5-205.15 (C) Hoses not connected to mop sink.
- Cold water repaired at hand sink. Both handles repaired at back hand sink

Continue correcting the following violations

22 3-501.16 (D) Food items in white refrigerator temperature above 41°F. (discard)

16 4-602.12c Microwave cleaned

51 5-205.15c Mop sink still leaking

~~55 6-501.12~~

16 4-601.11 (P) Prep table, dough shaker, dough mixer bowl and hook and Pizza Tray still encrusted with flour and dough.

Wok: Remove wood from 3 compartment sink

Clean sides of cooking equipment on line and pizza oven.

Replace gasket on refrigerator.

8-404.11 (D) Mom's Pizzeria is able to resume operation under the condition the above violations are corrected by 4/10/19. P. Wilson Pest Control Company came out for service on 4/2/19. No activity observed. Get a detailed cleaning schedule.

Reinspection on 4/10/19

Person in Charge (Signature)

John F. ...

Date 4/3/19

Inspector (Signature) NCC-EHST-038

Date 4/3/19