



**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).

MC

**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:   
No. of Repeat Risk Factor/Intervention Violations:   
Score (optional):   
Date: 10-24-19  
Time In: 11:45  
Time Out: 12:30

Establishment: **MOT Grocery Bazar** Address: **4380 Summit Bridge Rd** City/State: **Middletown, DE** Zip Code: **19709** Telephone: **696-2279**  
License/Permit #: **Unpermitted** Permit Holder: **Unpermitted** Purpose of Inspection: **Complaint** Est. Type: **FE** Risk Category: **—**

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item  
IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable  
Mark "X" in appropriate box for COS and/or R  
COS=corrected on-site during inspection R=repeat violation

Compliance Status	Item	Description	COS	R
IN	1	Person in charge present, demonstrates knowledge, and performs duties		
IN	2	Certified Food Protection Manager		
IN	3	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
IN	4	Proper use of restriction and exclusion		
IN	5	Procedures for responding to vomiting and diarrheal events		
IN	6	Proper eating, testing, drinking, or tobacco use		
IN	7	No discharge from eyes, nose, and mouth		
IN	8	Hands clean & properly washed		
IN	9	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
IN	10	Adequate handwashing sinks properly supplied and accessible		
IN	11	Food obtained from approved source		
IN	12	Food received at proper temperature		
IN	13	Food in good condition, safe, & unadulterated		
IN	14	Required records available: shellstock tags, parasite destruction		
IN	15	Food separated and protected		
IN	16	Food-contact surfaces cleaned & sanitized		

Compliance Status	Item	Description	COS	R
IN	17	Proper disposition of returned, previously served, reconditioned & unsafe food		
IN	18	Proper cooking time & temperatures		
IN	19	Proper reheating procedures for hot holding		
IN	20	Proper cooling time and temperature		
IN	21	Proper hot holding temperatures		
IN	22	Proper cold holding temperatures		
IN	23	Proper date marking and disposition		
IN	24	Time as a Public Health Control: procedures & records		
IN	25	Consumer advisory provided for raw/undercooked food		
IN	26	Pasteurized foods used; prohibited foods not offered		
IN	27	Food additives: approved & properly used		
IN	28	Toxic substances properly identified, stored, & used		
IN	29	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	Item	Description	COS	R
IN	30	Pasteurized eggs used where required		
IN	31	Water & ice from approved source		
IN	32	Variance obtained for specialized processing methods		
IN	33	Proper cooling methods used; adequate equipment for temperature control		
IN	34	Plant food properly cooked for hot holding		
IN	35	Approved thawing methods used		
IN	36	Thermometers provided & accurate		
IN	37	Food properly labeled; original container		
IN	38	Insects, rodents, & animals not present		
IN	39	Contamination prevented during food preparation, storage & display		
IN	40	Personal cleanliness		
IN	41	Wiping cloths: properly used & stored		
IN	42	Washing fruits & vegetables		

Compliance Status	Item	Description	COS	R
IN	43	In-use utensils: properly stored		
IN	44	Utensils, equipment & linens: properly stored, dried, & handled		
IN	45	Single-use/single-service articles: properly stored & used		
IN	46	Gloves used properly		
IN	47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
IN	48	Handwashing facilities: installed, maintained, & used; test strips		
IN	49	Non-food contact surfaces clean		
IN	50	Hot & cold water available; adequate pressure		
IN	51	Plumbing installed; proper backflow devices		
IN	52	Sewage & waste water properly disposed		
IN	53	Toilet facilities: properly constructed, supplied, & cleaned		
IN	54	Garbage & refuse properly disposed; facilities maintained		
IN	55	Physical facilities installed, maintained, & clean		
IN	56	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature): *[Signature]*  
Inspector (Signature): *NCC/EAST/1042*

Date: 10-24-19

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



**DELAWARE HEALTH AND SOCIAL SERVICES**  
Division of Public Health

**Inspection Report**

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

License/Permit #

Unpermitted

Date 10-24-19

Establishment

MOT Grocery Bazar

Address

4380 Summit Bridge Rd

City/State

Middle-town, DE

Zip Code

19709

Telephone

696-2279

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number

On Wednesday, 10-23-19, the Division of Public Health received a complaint regarding MOT Grocery Bazar located at 4380 Summit Bridge Road, Middle-town, DE 19709.

The complainant is concerned that this grocery store is not permitted to cook and serve food. [Redacted] people leaving with takeout containers and the store is advertising freshly prepared food on their Facebook page. Complainant states that there is no kitchen in the facility. Additionally, they do eyebrow threading in the same retail store.

Upon arrival the Health Department spoke with the owner regarding the complaint. Bryone which is a chicken and rice dish was sitting in plastic containers at the front counter at room temperature. The owner stated that he gets the prepared foods from a restaurant in the New Castle Farmers Market next to the Army Shop. It was explained that no prepared foods may be sold without a food permit. Please Cease and Desist with all prepared foods immediately. The owner was given information regarding the Plan Review Application. A formal Cease and Desist letter will be mailed to the owner.

[Redacted signature area]

[Redacted signature area]

Person in Charge (Signature)

*[Signature]*

Date: 10-24-19

Inspector (Signature)

NCC/EKST/#042

Date: 10-24-19