



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 0		Date 21 Mar 19	
		No. of Repeat Risk Factor/Intervention Violations 0		Time In 105	
Establishment <u>Old Town Buffet</u>		Address <u>1646 S. Governors Ave</u>		City/State <u>Dover DE</u>	
License/Permit # <u>K066898</u>		Permit Holder <u>Old Town Buffet</u>		Zip Code <u>19904</u>	
Purpose of Inspection <u>re opening inspection</u>		Est. Type <u>FE</u>		Telephone <u>730-1168</u>	
Risk Category <u>High</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	IN 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	IN OUT N/O		
Hands clean & properly washed			
9	IN OUT N/A N/O		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10	IN 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	IN OUT N/A N/O		
Food separated and protected			
16	IN OUT 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 & temperature			
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 temperature			
22	IN OUT N/A N/O		
Proper cold holding temperature			
23	IN OUT N/A N/O		
Proper date marking and disposition			
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			

Risks 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 the box if numbered 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			
Insects, rodents, & animals not present			
39			
Contamination prevented during food preparation, storage & display			
40			
Personal cleanliness			
41			
Wiping cloths: properly used & stored			
42			
Washing fruit & vegetables			

Compliance Status		COS	R
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			
Warewashing facilities: installed, maintained, & used; test strips			
49			
Non-food contact surfaces clean			
Physical Facilities			
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) _____ Date: 21 Mar 19

Inspector (Signature) HPC#007 Follow-up: YES NO Follow-up Date: N/A

(Circle one)

*Liberty Pest Management was Present During Inspection

S04123-55 06/15



Inspection Report

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

License/Permit # K066898

Date 21 Mar 19

Establishment Old Town Buffet

Address 1646 S. Governors Ave

City/State Dover DE

Zip Code 19904

Telephone 730-1168

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	
	* Today I conducted a re-opening inspection of this establishment.
	During inspection I observed (1) Live Roach By wait station and (1) Roach Dying By original site next to Ice machine/Wooden Door way.
	* Observed cleaned & sanitized surfaces. Please continue to work on the frequency of when you clean "all surfaces" of equipment (Top & Sides) * Please create a cleaning schedule
	* Observed Back Room completely reorganized; unused equipment removed * observed only equipment/items for food establishment operations in all 3 storage rooms
	* Please create a
	* From this day forward you will be considered a High risk establishment. You are being move from a medium to A "High" High = Inspections every 3 months until you have two routine inspections with out any violations
	* Please continue to work on all violation from past inspections
	* You are being Directed to increase the frequency of Pest Management Visits to "establishment" * You will need to have your "establishment" sprayed (1) a week for 3 months
	* I will need a schedule established between you & a licensed Pest Management company for weekly treatments until (6-21-19) / 3 months.
	* All Documentation will be present for all future in-spections
	* Please email weekly ^(treatment) visit sheets & Pest management schedule to [REDACTED]
	* Before re-opening Please clean & sanitize again.
	* At this time you can Reopen to serve food to the Public.
	* Gave PIC copy of Closure letter for Her records

Person in Charge (Signature)

Date: 21 Mar 19

Inspector (Signature)

HRC #007

Date: 21 Mar 19