



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>0</u>		Date <u>27 June</u>
Establishment <u>Food</u> <u>oriental Spanish mint</u>		No. of Repeat Risk Factor/Intervention Violations <u>0</u>		Time In <u>1130</u>
Address <u>1150 S. Bay id</u>		Score (optional) <u>0</u>		Time Out <u>1245</u>
City/State <u>Dover DE</u>	Zip Code <u>19901</u>	Telephone <u>302 734-5115</u>		
License/Permit # <u>N/A</u>	Permit Holder	Purpose of Inspection <u>Complaint</u>	Est. Type	Risk Category

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 & 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	IN OUT N/A N/O	Proper cold holding temperatures			
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			

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		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		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) _____
Inspector (Signature) KC HPC #007

Date: 27 June 19

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



Inspection Report

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

License/Permit # NO Permit

Date 27 June 19

Establishment Oriental Spanish Food Mart

Address 1150 S. Bay Rd

City/State Dover DE

Zip Code 19901

Telephone 302-734-5195

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

TNA - 20190626 - 002507 - selling Rotten Frozen Fish on 26 June 2019, our office received a complaint for the following "Complainant reports that this store (FE) is selling rotten frozen fish"

* During investigation/observation I noticed fish being resold in single ~~use~~ Reused Plastic Bags (Ice Bags) / ~~aluminum~~ in Plastic Bags

v Also fish were being sold without packaging from Deep Freeze in Rear ~~of~~ establishment.

* There is no Date marking on fish PIC stated he bought fish whole sale & Repackaged them for individual sale

* All fish in location is frozen solid

* There was no smell During visit: No Rotten odor observed

* Establishment is selling Frozen fish

* This is a valid complaint of this establishment selling frozen fish

Also

* Establishment was issued a Cease & Desist for selling food with out a valid Permit, months ago.

* As I walked into Building I observed that establishment was still selling Pre packaged foods that they either made in Rear or Picked from Bulk food containers: And made for sale

* food items were Priced for sale with out Date Marking or Proper labeling for consumer self serve.

Person in Charge (Signature) [Signature]

Date: 27 June 19

Inspector (Signature) KR HPC #007

Date: 27 June 19



Inspection Report

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

License/Permit #

No Permit

Date

27 June 19

Establishment

Oriental Spanish Mart

Address

1150 S Bay rd

City/State

Dover DE

Zip Code

19901

Telephone

734-542

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

* You / This establishment is being order to stop all food preparation without a valid Public Health Permit for the second time

(8-304.11) observed no permit posted from Del Public Health Department

(8-404.11) ceasing operations due to imminent health hazard for the second time

(8-602.10) observed establishment operating without a valid Public Health Permit for the second time

I observed PIC remove food items from cold hold unit up front. PIC stated he discarded food items but with further observation I noticed some items in walkin where PIC stated packaged / priced items were for personal use.

* You will be issued a cease & desist letter in the mail

* You can not make (prepare / cook / chop) food items at this or any other location without a valid Public Health permit

+ 3rd Party (redacted) stated he submitted case without premise paper work to OHP, months ago

* establishment does have a Retail license except Restaurant noted on license.

Person in Charge (Signature)

Date: 27 June 19

Inspector (Signature)

KC HPC #007

Date: 27 June 19

* spoke to Paul Park: who verified fax number for Plan Review