



Food Establishment Inspection Report

Delaware Division of Public Health Office of Food Protection 417 Federal St., Dover, DE 19901		No. of Risk Factor/Intervention Violations	1	Date 02/17/2020
		No. of Repeat Risk Factor/Intervention Violations	0	Time In 11:15 AM
		Score (optional)		Time Out 1:25 PM
Establishment	Address	City/State	Zip Code	Telephone
Pleasantville Country Maid	192 Christiana Road	New Castle, DE	19720	302-328-6943
License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category
N001126	Rickpcmaid LLC/ Rick Bedford	Complaint	Permanent	Medium

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS/GOOD RETAIL PRACTICES

Supervision			
Compliance Status	Description	COS	R
01	Person in charge present, demonstrates knowledge, and perform duties		
02	Certified Food Protection Manager		

Employee Health			
Compliance Status	Description	COS	R
03	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
04	Proper use of restriction and exclusion		
05	Procedures for responding to vomiting and diarrheal events		

Good Hygienic Practices			
Compliance Status	Description	COS	R
06	Proper eating, tasting, drinking or tobacco use		
07	No discharge from eyes, nose, and mouth		

Preventing Contamination by Hands			
Compliance Status	Description	COS	R
08	Hands clean & properly washed		
09	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	Adequate handwashing sinks properly supplied and accessible		

Approved Source			
Compliance Status	Description	COS	R
11	Food obtained from approved source		
12	Food received at proper temperature		
13	Food in good condition, safe, & unadulterated		
14	Required records available: shellstock tags, parasite destruction		

Protection from Contamination			
Compliance Status	Description	COS	R
15	Food separated and protected		
16	Food-contact surfaces; cleaned & sanitized		
17	Proper disposition of returned, previously served, reconditioned & unsafe food		

Time/Temperature Control for Safety			
Compliance Status	Description	COS	R
18	Proper cooking time & temperatures		
19	Proper reheating procedures for hot holding		
20	Proper cooling time and temperature		
21	Proper hot holding temperatures		
22	Proper cold holding temperatures		
23	Proper date marking and disposition		
24	Time as a Public Health Control; procedures & records		

Consumer Advisory			
Compliance Status	Description	COS	R
25	Consumer Advisory provided for raw/undercooked food		

Highly Susceptible Populations			
Compliance Status	Description	COS	R
26	Pasteurized foods issued; prohibited foods not offered		

Person In Charge (Signature)	Date:
Inspector (Signature) NCC-EHSII-O46	Follow-up: YES Follow-up Date: 02/21/2020



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Food/Color Additives and Toxic Substances					
Compliance Status				COS	R
27			Food additives; approved & properly used		
28			Toxic substances properly identified, stored, & used		

Conformance with Approved Procedures					
Compliance Status				COS	R
29			Compliance with variance/specialized process/HACCP		

Safe Food and Water					
Compliance Status				COS	R
30			Pasteurized eggs used where required		
31			Water & ice from approved source		
32			Variance obtained for specialized processing methods		

Food Temperature Control					
Compliance Status				COS	R
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					
Compliance Status				COS	R
37			Food properly labeled; original container		

Prevention of Food Contamination					
Compliance Status				COS	R
38	OUT		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					
Compliance Status				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		

Utensils, Equipment and Vending					
Compliance Status				COS	R
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					
Compliance Status				COS	R
50			Hot & cold water available; adequate pressure		
51			Plumbing installed; proper backflow devices		

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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS/GOOD RETAIL PRACTICES					
Physical Facilities					
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			

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OBSERVATIONS AND CORRECTIVE ACTIONS					
Item Number					
38	6-501.111/Controlling Pests(Priority Foundation) Observed rodent droppings under prep table, under and behind kitchen refrigeration units, ware washing area, and on potatoes chips shelves.				
INSPECTION NOTES					
<p>Complaint: The Division of Public Health received a complaint regarding the food establishment "Pleasantville Country Maid" located at 192 Christiana Rd. New Castle DE, 19720. The Complainant stated that there is a severe mice problem. They have eaten through saran wrapped meat in the walk in, [REDACTED] [REDACTED] showed them a bag a chewed chips. A mouse came across the food prep area. The owner put down moth balls.</p> <p>Observations: Upon arrival inspector interview person in charge about the complaint and she stated that they had an issue with one mice before but it was resolved. Person in charge also stated that they do their own pest control. During the investigation inspector observed rodent droppings in ware washing area, in front of the bathroom, on retail potatoes chip shelves, under the food prep table were he warmer unit is, and under and behind the refrigeration units. Inspector also observed chewed potatoes chips on he shelve. Inspector did not observed chewed marks on meat inside he walk in refrigerator.</p> <p>Violations: 8-404.11 P - Person in charge have been told to cease all food preparation and selling any food in the establishment. Person in charge have been told to go through the entire potatoes chip inventory and discard all damaged packaging by rodents. Food Establishment is being closed due to Imminent Health Hazard and Gross Insanitary Condi ons of the food preparation area, dry food shelves and ware washing room area.</p> <p>Note: To be able to re-open, food establishment needs to be clean top to bottom, all food shelves needs to be clean and sani ize. A professional pest control company needs to be contacted. Pest control company needs to conduct an entry point assessment, and work wi h management to seal all entry points. All unused utensils and equipment needs to be removed from food establishment. When food establishment is ready for re-inspection he Health Department needs to be contacted at 302-283-7110.</p>					

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