



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>2/5/20</u>
Establishment <u>Southern FS Supermarket - Newark</u>		No. of Repeat Risk Factor/Intervention Violations <u>0</u>		Time In <u>9:30</u>
Address <u>240 Chapman Rd.</u>		Score (optional) <u>N/A</u>		Time Out <u>7:30</u>
City/State <u>Newark, DE</u>	Zip Code <u>19702</u>	Telephone <u>(302) 453-9200</u>		
License/Permit # <u>Unpermitted</u>	Permit Holder <u>Residence Inn Mgr.</u>	Purpose of Inspection <u>Routine</u>	Est. Type <u>FE</u>	Risk Category <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	Compliance Status		COS	R				
Supervision											
1	IN OUT			17	IN OUT						
Person in charge present, demonstrates knowledge, and performs duties				Proper disposition of returned, previously served, reconditioned & unsafe food							
2	IN OUT N/A			Time/Temperature Control for Safety							
Certified Food Protection Manager				18	IN OUT N/A N/O						
Employee Health											
3	IN OUT			19	IN OUT N/A N/O						
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper cooking time & temperatures							
4	IN OUT			20	IN OUT N/A N/O						
Proper use of restriction and exclusion				Proper reheating procedures for hot holding							
5	IN OUT			21	IN OUT N/A N/O						
Procedures for responding to vomiting and diarrheal events				Proper cooling time and temperature							
Good Hygienic Practices											
6	IN OUT N/O			22	IN OUT N/A N/O						
Proper eating, tasting, drinking, or tobacco use				Proper hot holding temperatures							
7	IN OUT N/O			23	IN OUT N/A N/O						
No discharge from eyes, nose, and mouth				Proper cold holding temperatures							
Preventing Contamination by Hands											
8	IN OUT N/O			24	IN OUT N/A N/O						
Hands clean & properly washed				Proper date marking and disposition							
9	IN OUT N/A N/O			Consumer Advisory							
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				25	IN OUT N/A						
10	IN OUT			Consumer advisory provided for raw/undercooked food							
Adequate handwashing sinks properly supplied and accessible				Highly Susceptible Populations							
Approved Source											
11	IN OUT			26	IN OUT N/A						
Food obtained from approved source				Pasteurized foods used; prohibited foods not offered							
12	IN OUT N/A N/O			Food/Color Additives and Toxic Substances							
Food received at proper temperature				27	IN OUT N/A						
13	IN OUT			Food additives: approved & properly used							
Food in good condition, safe, & unadulterated				28	IN OUT N/A						
14	IN OUT N/A N/O			Toxic substances properly identified, stored, & used							
Required records available: shellstock tags, parasite destruction				Conformance with Approved Procedures							
Protection from Contamination											
15	IN OUT N/A N/O			29	IN OUT N/A						
Food separated and protected				Compliance with variance/specialized process/HACCP							
16	IN OUT N/A			<div style="border: 1px solid black; padding: 5px;"> <p>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.</p> </div>							
Food-contact surfaces; cleaned & sanitized											

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

Safe Food and Water		COS	R	Proper Use of Utensils		COS	R
30	Pasteurized eggs used where required			43	In-use utensils: properly stored		
31	Water & ice from approved source			44	Utensils, equipment & linens: properly stored, dried, & handled		
32	Variance obtained for specialized processing methods			45	Single-use/single-service articles: properly stored & used		
Food Temperature Control							
33	Proper cooling methods used; adequate equipment for temperature control			46	Gloves used properly		
34	Plant food properly cooked for hot holding			Utensils, Equipment and Vending			
35	Approved thawing methods used			47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
36	Thermometers provided & accurate			48	Warewashing facilities: installed, maintained, & used; test strips		
Food Identification							
37	Food properly labeled; original container			49	Non-food contact surfaces clean		
Prevention of Food Contamination							
38	Insects, rodents, & animals not present			Physical Facilities			
39	Contamination prevented during food preparation, storage & display			50	Hot & cold water available; adequate pressure		
40	Personal cleanliness			51	Plumbing installed; proper backflow devices		
41	Wiping cloths: properly used & stored			52	Sewage & waste water properly disposed		
42	Washing fruits & vegetables			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) [Signature]

Date: 2/5/20

Inspector (Signature) NCC-FA57-047

Follow-up: YES NO (Circle one) Follow-up Date: [Signature]



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 # <u>unpermitted</u>	Date <u>2/15/20</u>
Establishment <u>Sears Roebuck FS Suits Warehouse</u>	Address <u>240 Chapman Rd. Wilmington - Newark</u>	City/State <u>Newark, DE</u>	Telephone <u>(302) 453-9200</u>

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Description
	<p>The Health Dept was here on this date for a routine inspection. After reviewing information with the manager, it was determined that the facility is operating without a permit. The facility has undergone a change of ownership without notifying the Delaware Division of Public Health (DPH).</p> <p>All changes of ownership require documentation and approval to operate by the DPH prior to operation.</p> <p>This facility is <u>closed</u> until documentation is completed and approval to reopen is granted. The change of ownership application was given to management on this date.</p>

Person in Charge (Signature) *A Smith* Date: 2/12/20

Inspector (Signature) NOCC-71571-047 Date: 2/12/20