



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: 0	Date: 5/22/19
Establishment: Saint Anthony's Lounge		No. of Repeat Risk Factor/Intervention Violations: 0	Time In: 2:40
Address: 1812 Howland St., Wilmington, DE		Score (optional): N/A	Time Out: 2:50
License/Permit #: 11981982	Permit Holder: St. Anthony's Church	City/State: Wilmington, DE	Zip Code: 19805
Purpose of Inspection: Routine		Est. Type: fe	Risk Category: med

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

Compliance Status	Description	COS	R
17 IN	Proper disposition of returned, previously served, reconditioned & unsafe food		
Time/Temperature Control for Safety			
18 IN	Proper cooking time & temperatures		
19 IN	Proper reheating procedures for hot holding		
20 IN	Proper cooling time and temperature		
21 IN	Proper hot holding temperatures		
22 IN	Proper cold holding temperatures		
23 IN	Proper date marking and disposition		
24 IN	Time as a Public Health Control; procedures & records		
Consumer Advisory			
25 IN	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations			
26 IN	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances			
27 IN	Food additives; approved & properly used		
28 IN	Toxic substances properly identified, stored, & used		
Conformance with Approved Procedures			
29 IN	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	Description	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 X	Insects, rodents, & animals not present		
39 X	Contamination prevented during food preparation, storage & display		
40	Personal cleanliness		
41	Wiping cloths; properly used & stored		
42	Washing fruits & vegetables		

Compliance Status	Description	COS	R
Proper Use of Utensils			
43	In-use utensils; properly stored		
44 X	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 X	Warewashing facilities; installed, maintained, & used; test strips		X
49	Non-food contact surfaces clean		
Physical Facilities			
50	Hot & cold water available; adequate pressure		
51 X	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 X	Physical facilities installed, maintained, & clean		
56	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature): *[Signature]*
Inspector (Signature): *NCCF1511044*

Date: 5/22/19

Follow-up: (YES) NO (Circle one) Follow-up Date: pending post treatment and sanitation

