



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>5/23/19</u>
		No. of Repeat Risk Factor/Intervention Violations: <u>0</u>	Time In: <u>10:10</u>
		Score (optional): <u>N/A</u>	Time Out: <u>11:10</u>
Establishment: <u>Saint Anthony's Lounge</u>	Address: <u>1812 Howland St.</u>	City/State: <u>Wilmington, DE</u>	Zip Code: <u>19805</u>
License/Permit #: <u>1981982</u>	Permit Holder: <u>St. Anthony's Church</u>	Purpose of Inspection: <u>Follow up</u>	Est. Type: <u>le</u>
			Telephone: <u>3601-0101</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	Item	Supervision	COS	R
1	Person in charge present, demonstrates knowledge, and performs duties	IN		
2	Certified Food Protection Manager	IN		
Employee Health				
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting	IN		
4	Proper use of restriction and exclusion	IN		
5	Procedures for responding to vomiting and diarrheal events	IN		
Good Hygienic Practices				
6	Proper eating, tasting, drinking, or tobacco use	IN		
7	No discharge from eyes, nose, and mouth	IN		
Preventing Contamination by Hands				
8	Hands clean & properly washed	IN		
9	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	IN		
10	Adequate handwashing sinks properly supplied and accessible	IN		
Approved Source				
11	Food obtained from approved source	IN		
12	Food received at proper temperature	IN		
13	Food in good condition, safe, & unadulterated	IN		
14	Required records available: shellstock tags, parasite destruction	IN		
Protection from Contamination				
15	Food separated and protected	IN		
16	Food-contact surfaces: cleaned & sanitized	IN		

Compliance Status	Item	COS	R
17	Proper disposition of returned, previously served, reconditioned & unsafe food	IN	
Time/Temperature Control for Safety			
18	Proper cooking time & temperatures	IN	
19	Proper reheating procedures for hot holding	IN	
20	Proper cooling time and temperature	IN	
21	Proper hot holding temperatures	IN	
22	Proper cold holding temperatures	IN	
23	Proper date marking and disposition	IN	
24	Time as a Public Health Control; procedures & records	IN	
Consumer Advisory			
25	Consumer advisory provided for raw/undercooked food	IN	
Highly Susceptible Populations			
26	Pasteurized foods used; prohibited foods not offered	IN	
Food/Color Additives and Toxic Substances			
27	Food additives: approved & properly used	IN	
28	Toxic substances properly identified, stored, & used	IN	
Conformance with Approved Procedures			
29	Compliance with variance/specialized process/HACCP	IN	

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	Item	COS	R
Safe Food and Water			
30	Pasteurized eggs used where required	IN	
31	Water & ice from approved source	IN	
32	Variance obtained for specialized processing methods	IN	
Food Temperature Control			
33	Proper cooling methods used; adequate equipment for temperature control	IN	
34	Plant food properly cooked for hot holding	IN	
35	Approved thawing methods used	IN	
36	Thermometers provided & accurate	IN	
Food Identification			
37	Food properly labeled; original container	IN	
Prevention of Food Contamination			
38	Insects, rodents, & animals not present	IN	
39	Contamination prevented during food preparation, storage & display	IN	
40	Personal cleanliness	IN	
41	Wiping cloths: properly used & stored	IN	
42	Washing fruits & vegetables	IN	

Compliance Status	Item	COS	R
Proper Use of Utensils			
43	In-use utensils: properly stored	IN	
44	Utensils, equipment & linens: properly stored, dried, & handled	IN	
45	Single-use/single-service articles: properly stored & used	IN	
46	Gloves used properly	IN	
Utensils, Equipment and Warehousing			
47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	IN	
48	Warewashing facilities: installed, maintained, & used; test strips	IN	
49	Non-food contact surfaces clean	IN	
Physical Facilities			
50	Hot & cold water available; adequate pressure	IN	
51	Plumbing installed; proper backflow devices	IN	
52	Sewage & waste water properly disposed	IN	
53	Toilet facilities: properly constructed, supplied, & cleaned	IN	
54	Garbage & refuse properly disposed; facilities maintained	IN	
55	Physical facilities installed, maintained, & clean	IN	
56	Adequate ventilation & lighting; designated areas used	IN	

Person in Charge (Signature): [Signature]

Date: 5/23/19

Inspector (Signature): [Signature]

Follow-up: YES NO (Circle one) Follow-up Date: 5/31/19



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 # N981982

Date 5/23/19

Establishment Saint Anthony's Lounge

Address 1812 Highland St.

City/State Wilmington, DE

Zip Code 19805

Telephone 302-0101

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	
	8-404.11 (P) food establishment has been approved to re-open
38	6-501.111 (PF) Roach droppings have been removed from bar and kitchen
	(PIC) persons in charge said food contact surfaces were cleaned and sanitized, entry points in kitchen have been sealed. pest control technician was present at inspection, he performed treatment and assessed entry points that had been sealed, pest service scheduled biweekly. PIC said any single use contaminated items were discarded.
	Follow up inspection will be conducted for other critical violations listed on routine inspection (5/22/2019)
	PIC has been told to conduct routine monitoring to assess any possible pest activity, maintain cleanliness, continue to seal entry points that may arise
48	4-302.14 (PF) pH test strips were purchased instead of quaternary ammonia test strips
39	6-404.11 (PF) Dented cans found on dry storage shelf

Person in Charge (Signature)

[Handwritten Signature]

Date: 5/23/19

Inspector (Signature)

NOC EHS11044

Date: 5/23/19