



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 (8-406.11) 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>6/26/19</u>
		No. of Repeat Risk Factor/Intervention Violations	<u>0</u>	Time In	<u>2:45</u>
		Score (optional)		Time Out	<u>3:30</u>
Establishment	Address	City/State	Zip Code	Telephone	
<u>Valley Brook Swim Club</u>	<u>6 E Parris Dr</u>	<u>Wilmington DE</u>	<u>19808</u>	<u>978 1011</u>	
License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category	
<u>NONE</u>	<u>Valley Brook Swim Club Inc</u>	<u>closure</u>	<u>FE</u>	<u>N/A</u>	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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					
18	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	
Safe Food and Water				Proper Use of Utensils			
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				Utensils, Equipment and Vending			
33		Proper cooling methods used; adequate equipment for temperature control		47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
34		Plant food properly cooked for hot holding		48		Warewashing facilities; installed, maintained, & used; test strips	
35		Approved thawing methods used		49		Non-food contact surfaces clean	
36		Thermometers provided & accurate		Physical Facilities			
Food Identification				50		Hot & cold water available; adequate pressure	
37		Food properly labeled; original container		51		Plumbing installed; proper backflow devices	
Prevention of Food Contamination				52		Sewage & waste water properly disposed	
38		Insects, rodents, & animals not present		53		Toilet facilities; properly constructed, supplied, & cleaned	
39		Contamination prevented during food preparation, storage & display		54		Garbage & refuse properly disposed; facilities maintained	
40		Personal cleanliness		55		Physical facilities installed, maintained, & clean	
41		Wiping cloths; properly used & stored		56		Adequate ventilation & lighting; designated areas used	
42		Washing fruits & vegetables					

Person in Charge (Signature) X Share McGuffee Date: 6/26/19

Inspector (Signature) NCC EHS11 044 Follow-up: YES NO (Circle one) Follow-up Date:



Inspection Report

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

License/Permit #

NONE

Date

6/26/19

Establishment

Address

City/State

Zip Code

Telephone

Valley Brook Swim Club 6 E Parris Dr Wilmington DE 19805 9981011

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

An unpermitted food establishment has been found during a pool inspection.

Food that is manipulated shall not be served without a food permit. Packaged foods are permitted for service.

Valley Brook Swim Club has been told to cease and desist operations of un-packaged food.

Person in Charge (Signature)

Sharon McGrellis

Date:

6/26/19

Inspector (Signature)

NCC EHS11 044

Date:

6/26/19