



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>9/27/19</u>
		No. of Repeat Risk Factor/Intervention Violations	<u>0</u>	Time In	<u>1:50</u>
		Score (optional)	<u>NA</u>	Time Out	<u>3:30</u>
Establishment	Address	City/State	Zip Code	Telephone	
<u>Woods</u>	<u>807 W. Newport PK</u>	<u>Wilmington, DE</u>	<u>19804</u>	<u>919-985-33</u>	
License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category	
<u>N983264 / 60-9/1/20</u>	<u>Fotini Visvardis</u>	<u>Follow up</u>	<u>DE</u>	<u>Med</u>	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Compliance Status		COS		R	
IN	OUT				
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					
16	IN	OUT	N/A		
Food-contact surfaces: cleaned & sanitized					

Compliance Status		COS		R	
IN	OUT				
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

Compliance Status		COS		R	
IN	OUT				
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					
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					
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					
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					
50					
Hot & cold water available; adequate pressure					
51					
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					
Physical facilities installed, maintained, & clean					
56					
Adequate ventilation & lighting; designated areas used					

Person in Charge (Signature) Fotini Visvardis Date: 9/27/19

Inspector (Signature) NCC-EH511-046 Follow-up: YES NO (Circle one) Follow-up Date:



Inspection Report

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

License/Permit # N983264 / exp 9/1/20

Date 9/27/19

Establishment
Wade's

Address
807 W. Newport PK

City/State
Wilmington, De

Zip Code
19804

Telephone
999-8533

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Description
	<u>The following violations have been corrected:</u>
<u>10</u>	<u>5-205.11 (PF) Hand sink in kitchen is fully accessible.</u>
<u>16</u>	<u>4-601.11 (PF) Slicer machine was found properly cleaned.</u>
<u>23</u>	<u>3-501.17 (PF) All food items inside the refrigeration units are properly date marked.</u>
<u>28</u>	<u>7-207.11 (P) All medicine containers have been removed from food establishment.</u>
<u>28</u>	<u>7-202.12 (P) Wade's just signed a contract with "Delmar Termite and Pest Control" to be their pest control provider. They will be ^{LOH} servicing the facilities once a month.</u>
<u>38</u>	<u>6-501.111 (PF) All rodent droppings have been removed and areas cleaned and sanitized.</u>
<u>38</u>	<u>6-501.115 (PF) All evidence from having a cat inside the kitchen have been removed, and all areas cleaned and sanitized.</u>
<u>39</u>	<u>3-305.11 (C) Did not observed any food containers stored directly on the floor.</u>
<u>43</u>	<u>3-304.12 (C) Scoop was found properly placed outside food container.</u>
<u>53</u>	<u>6-501.19 (C) Restroom door now is self closing.</u>
<u>49</u>	<u>4-601.11 (C) Refrigeration units have been properly cleaned and sanitized.</u>
<u>35</u>	<u>3-501.13 (C) Did not observed any improper thawing being performed inside food establishment.</u>
<u>55</u>	<u>6-501.114 (C) Litter and idle equipment have been significantly reduce throughout the restaurant.</u>

Person in Charge (Signature) Felix V. Sorely

Date: 9/27/19

Inspector (Signature) NCC-EHS II-046

Date: 9/27/19



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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

The following violation still needs to be address:

2 2-201.12 C No Certified Food Protection Manager on site or available by phone. Food Establishment had a variance to have a CFPM on staff and this person can be available by phone. Owner stated that she don't have a person CFPM that she can contact. None one in food establishment have been through food safety training.
- Inspector recommends that Variance Request HSP-VR-CFPM-16-074-6.3.2016 should be voided.

Note:

8-4104.11 (P) Food establishment was closed on 9/24/19 due to Imminent Health Hazard. Food establishment have been properly cleaned and sanitized. All rodent droppings removed from all areas. No pet's evidence was found inside food establishment. Clutter, litter and idle equipment have been removed from facility. Pest Control company came in and serviced the restaurant. Re-inspection of food establishment was found acceptable and food establishment is now approved to re-open and fully operate.

8-601.10 C A re-inspection fee has been assessed due to regulatory authority deeming re-inspection to confirm compliance with DE food code.

Person in Charge (Signature)

John Visord

Date:

9/27/19

Inspector (Signature)

NCC-EHSTII-046

Date:

9/27/19