



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).

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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 3		Date 09/09/19
		No. of Repeat Risk Factor/Intervention Violations 1		Time In 7:30
		Score (optional) N/A		Time Out 3:35
Establishment Connexions (Splnc)	Address 500 W 8th St.	City/State Wilmington DE	Zip Code 19801	Telephone 3320434
License/Permit # 11098474	Permit Holder Connexions (Splnc)	Purpose of Inspection routine	Est. Type R	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		COS		R		Compliance Status		COS		R	
Supervision											
1	IN/OUT	Person in charge present, demonstrates knowledge, and performs duties				17	IN/OUT	Proper disposition of returned, previously served, reconditioned & unsafe food			
2	IN/OUT/N/A	Certified Food Protection Manager			X	Time/Temperature Control for Safety					
Employee Health											
3	IN/OUT	Management, food employee and conditional employee; knowledge, responsibilities and reporting				18	IN/OUT/N/A/N/O	Proper cooking time & temperatures			
4	IN/OUT	Proper use of restriction and exclusion				19	IN/OUT/N/A/N/O	Proper reheating procedures for hot holding			
5	IN/OUT	Procedures for responding to vomiting and diarrheal events				20	IN/OUT/N/A/N/O	Proper cooling time and temperature			
Good Hygienic Practices											
6	IN/OUT/N/O	Proper eating, tasting, drinking, or tobacco use				21	IN/OUT/N/A/N/O	Proper hot holding temperatures			
7	IN/OUT/N/O	No discharge from eyes, nose, and mouth				22	IN/OUT/N/A/N/O	Proper cold holding temperatures			
Preventing Contamination by Hands											
8	IN/OUT/N/O	Hands clean & properly washed				23	IN/OUT/N/A/N/O	Proper date marking and disposition			
9	IN/OUT/N/A/N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				24	IN/OUT/N/A/N/O	Time as a Public Health Control; procedures & records			
10	IN/OUT	Adequate handwashing sinks properly supplied and accessible				Consumer Advisory					
Approved Source											
11	IN/OUT	Food obtained from approved source				25	IN/OUT/N/A	Consumer advisory provided for raw/undercooked food			
12	IN/OUT/N/A/N/O	Food received at proper temperature				Highly Susceptible Populations					
13	IN/OUT	Food in good condition, safe, & unadulterated				26	IN/OUT/N/A	Pasteurized foods used; prohibited foods not offered			
14	IN/OUT/N/A/N/O	Required records available: shellstock tags, parasite destruction				Food/Color Additives and Toxic Substances					
Protection from Contamination											
15	IN/OUT/N/A/N/O	Food separated and protected				27	IN/OUT/N/A	Food additives: approved & properly used			
16	IN/OUT/N/A	Food-contact surfaces: cleaned & sanitized			X	28	IN/OUT/N/A	Toxic substances properly identified, stored, & used			

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		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: **09/09/19**

Inspector (Signature) *[Signature]*

Follow-up: **YES** NO (Circle one) Follow-up Date: **9/23/19**



Inspection Report

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

License/Permit #

N098474

Date

9/9/19

Establishment

Address

City/State

Zip Code

Telephone

Connections Csp, Inc. 500 W 8th St

Wilmington De

19001

3320434

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

- 16 4-501.114 (P) Automatic dishmachine sanitizer concentration found at 0 ppm chlorine repeat violation
- Do Not use unit until repaired
- 6 2-401.11 c food employee found eating in kitchen
- 16 5-205.11 (PF) Items found inside hand sink next to dishmachine
- 28 7-206.12 (P) in basement, open rodent bait found
- 38 6-501.11 (PF) Minimal flies found in kitchen (large flies)
- have pest control service
- ensure food is protected
- maintain sanitation
- 2 2-102.12 e No certified food protection manager on site. - Corrected on site

Note: During routine inspection, an unpermitted food operation was found. Person in charge (PIC) at Connections Csp Inc stated that a Saturday breakfast service is done to serve homeless population. The service is not operated under Connections Csp Inc. PIC said that representatives from ^{#4941} West M Westminister Presbyterian Church operates the service and uses the food establishment to prepare food. Westminister Presbyterian Church has been ordered to cease and desist operations out of 500 W 8th St. Wilmington DE 19801 until a permit is issued. PIC has given the following information.

Contact information: Sue Weissinger [redacted]
Westminister Presbyterian Church
1502 W 13th Street
Wilmington DE 19806

Person in Charge (Signature)

[Handwritten Signature]

Date:

9/9/19

Inspector (Signature)

NCC E1311044

Date:

9/9/19