



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

Page 1 of 2

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

No. of Risk Factor/Intervention Violations: 2
No. of Repeat Risk Factor/Intervention Violations: 0
Score (optional): N/A

Date: 8/22/19
Time In: 10:40
Time Out: 11:40

Establishment: Windsor market
Address: 500 N Walnut St
City/State: Wilmington DE
Zip Code: 19801
Telephone: 571 800
License/Permit #: N119 584
Permit Holder: Rose, Inc
Purpose of Inspection: complaint
Est. Type: IC
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	
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	X		
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	
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	X	X	
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		COS		R	
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	X			X
39	Contamination prevented during food preparation, storage & display	X			
40	Personal cleanliness				
41	Wiping cloths; properly used & stored				
42	Washing fruits & vegetables				

Proper Use of Utensils		COS		R	
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): *[Signature]* Date: 8/22/19
 Inspector (Signature): *[Signature]* Follow-up: YES NO (Circle one) Follow-up Date: *pending past control and sanitation*



Inspection Report

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

License/Permit # N119384

Date 8/22/19

Establishment Windsor Market

Address 500 W Walnut St

City/State Wilmington DE

Zip Code 19801

Telephone 5718000

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Description
1	INA 20190821002735 Mice and roaches brought [redacted] and found chew marks. Complainant [redacted] but not the store management. Also, saw mice running around the back room.
38	6-501.11 (P) One live cockroach observed crawling into grease trap in kitchen Live small flies observed at cabinet by handsink in kitchen Live large flies observed in kitchen and in retail store, dead fly observed on bottle of ketchup (Ketchup) bottle discarded during inspection) large number of rodent droppings observed on ^{#114} shelf ^{shelves} and on floor under shelves where bags of potato chips and other ^{#104} bagged and packaged snacks stored in retail store Evidence of gnawing found on floor and shelf - shredded pieces of the packaging from snacks found on floor and shelves where packaged chips and other snacks stored in retail store - Have pest control treatment (pest report must be available during reinspection) - clean and sanitize areas post activity is present, protect food and food contact surfaces, seal possible entry points - inspect all packaged chips and other foods to ensure no evidence of gnawing, if evidence of gnawing found discard item
28	7-202.12 (P) Raid Ant and Roach spray found on top of grease trap in kitchen - corrected on site (^{discarded} ^{#644} manufacturer label notes for indoor household use only.
10	6-301.11 (PE) No soap at restroom and kitchen hand sinks - 2es
39	3-305.11c Bag of bread found on floor in walk in refrigerator
38	6-202.15c Door to trash room found open in employee only hallway
8-404.11	(P) Food establishment has been ordered to cease operations due to imminent health hazard - pest infestation, gross unsanitary conditions

Person in Charge (Signature) X Karen R [Signature]

Date: 8/22/19

Inspector (Signature) NCC EHS11 044

Date: 8/22/19