



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	0	Date	9/3/19
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	1:00pm
		Score (optional)	N/A	Time Out	1:20pm
Establishment	Address	City/State	Zip Code	Telephone	
Windsor Market	500 N Walnut St.	Wilmington DE	19801	5718000	
License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category	
N119384	Rose, Inc.	complaint follow up	fe	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				Compliance Status							
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	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	Food received at proper temperature							
13	IN	OUT		Food in good condition, safe, & unadulterated							
14	IN	OUT	N/A	Required records available: shellstock tags, parasite destruction							
Protection from Contamination											
15	IN	OUT	N/A	Food separated and protected							
16	IN	OUT	N/A	Food-contact surfaces; cleaned & sanitized							

17	IN	OUT		Proper disposition of returned, previously served, reconditioned & unsafe food							
Time/Temperature Control for Safety											
18	IN	OUT	N/A	Proper cooking time & temperatures							
19	IN	OUT	N/A	Proper reheating procedures for hot holding							
20	IN	OUT	N/A	Proper cooling time and temperature							
21	IN	OUT	N/A	Proper hot holding temperatures							
22	IN	OUT	N/A	Proper cold holding temperatures							
23	IN	OUT	N/A	Proper date marking and disposition							
24	IN	OUT	N/A	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			
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				Compliance Status							
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	OK			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) *X [Signature]* Date: 9/3/19

Inspector (Signature) *NCC [Signature]* 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 # N119384

Date 9/3/19

Establishment Windsor Market

Address 500 N Walnut St

City/State Wilmington DE

Zip Code 19801

Telephone 5718000

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

38 6-501.11 (P) No pest activity observed in deli area and retail area (retail area by packaged chips has no rodent droppings or evidence of gnawing by rodents)

Recommend sealing bottom of door for trash room and door residents use food building
Monitor food establishment and retail store to ensure no evidence of pest activity occurs
Person in charge will have pest control treatment twice a month while building (residential part) is under renovation

8-1104.11 (P) food establishment has been approved to operate

Person in charge said that all food contact surfaces have been cleaned and sanitized

Person in Charge (Signature)

X [Signature]

Date:

9/3/19

Inspector (Signature)

NCCENSH11-044

Date:

9/3/19