



**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).

2

**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	0	Date	6/1/18
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	9:00
		Score (optional)		N/A	Time Out
Establishment	Address	City/State	Zip Code	Telephone	
Burger King #101	2702 Concord Pike	Wilmington, DE	19803	(302) 416-6343	
License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category	
N171539	Hackson Restaurant LLC	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		COS		R	
<b>Supervision</b>					
1	IN OUT	Person in charge present, demonstrates knowledge, and performs duties			
2	IN OUT N/A	Certified Food Protection Manager			
<b>Employee Health</b>					
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			
<b>Good Hygienic Practices</b>					
6	IN OUT N/O	Proper eating, tasting, drinking, or tobacco use			
7	IN OUT N/O	No discharge from eyes, nose, and mouth			
<b>Preventing Contamination by Hands</b>					
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			
<b>Approved Source</b>					
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			
<b>Protection from Contamination</b>					
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			
<b>Time/Temperature Control for Safety</b>					
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			
<b>Consumer Advisory</b>					
25	IN OUT N/A	Consumer advisory provided for raw/undercooked food			
<b>Highly Susceptible Populations</b>					
26	IN OUT N/A	Pasteurized foods used; prohibited foods not offered			
<b>Food/Color Additives and Toxic Substances</b>					
27	IN OUT N/A	Food additives: approved & properly used			
28	IN OUT N/A	Toxic substances properly identified, stored, & used			
<b>Conformance with Approved Procedures</b>					
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				
<b>Food Temperature Control</b>					
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				
<b>Food Identification</b>					
37	Food properly labeled; original container				
<b>Prevention of Food Contamination</b>					
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				
<b>Proper Use of Utensils</b>					
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				
<b>Utensils, Equipment and Vending</b>					
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				
<b>Physical Facilities</b>					
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) *Deanna* Date: 6/1/18

Inspector (Signature) *[Redacted]* Follow-up: YES NO (Circle one) Follow-up Date: 6/1/18



### Inspection Report

Delaware Division of Public Health Community Environmental Health Services 417 Federal St, Dover DE 19901		License/Permit # <u>N171539</u>	Date <u>6/4/18</u>
Establishment <u>Burger King #101</u>	Address <u>2702 Concord Pike</u>	City/State <u>Wilmington DE</u>	Zip Code <u>19303</u>
		Telephone <u>(302) 416-6843</u>	

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number	Observations and Corrective Actions
	<p><u>Complaint follow-up</u></p> <p>During re-inspection of Burger King #101, I met with owner and management team. Received documents regarding current agreed upon delivery process for the store, current Pest service from Ehrlich and employee training. The bread (rolls and buns) will be delivered around 7am on scheduled days (Monday, Tuesday, Thurs and Friday). It will be delivered and stored in vestibule where the store manager must inspect the bread and reject any bread that has been contaminated. The store manager has a key for the store, if delivery comes before store opens. An attached document of training material and sign-in sheet attached to report. The Pest service, Ehrlich, provided service on June 1, 2018 at 4:00pm. During their inspection 2 mice were removed from trap #2. Repairs were made to broken drain and holes in walls to prevent rodent access points. Pest service will now be weekly until pest issue eliminated.</p> <p>I observed <del>no</del> <del>no</del> no mouse droppings in the facility. All rolls and buns have been discarded. No delivery at store due to closure. All pallets have been cleaned and sanitized and store in fenced area outside for pick-up. Container with toys has been replaced with plastic container. Grease and food under and behind equipment has been cleaned and sanitized. The ceiling is not leaking in kitchen rear storage and fuel line. No flies observed. Ehrlich is treating for flies. And drain pipe properly draining.</p> <p>Burger King #101 may resume operation. All evidence of an Imminent Health Hazard has been eliminated. Employees have been trained and educated on food security. Pest service has been increased and facility serviced to identify entry points and where food sources are located. The facility has been cleaned and sanitized. New policy and procedure for bread delivery has been implemented company wide. Burger King #101 will have to complete a Food Establishment Risk control Plan to address key violations that caused closure.</p>
	<p>Person in Charge (Signature) <u>[Signature]</u> Date <u>6-4-18</u></p> <p>Inspector (Signature) <u>[Redacted]</u> Date <u>6/4/18</u></p>