OFFICE OF THE DIRECTOR

June 19, 2018

Mr. Kuldeep Singh, Owner 7-11 #36876A 654 N. DuPont Highway Dover, DE 19901

Dear Mr. Singh, Owner 7-11 #36876A:

Closure of Food Establishment for Imminent Health Hazard

The Division of Public Health (DPH) formally mandates that you cease and desist all food establishment activities effective immediately at 7-11 #36876A, Dover, DE. Delaware law, 16 Del. C § 122 establishes the authority for Department of Health and Social Services to regulate food establishments. On June 18, 2018, imminent health hazards were identified. In accordance with 8-404.11 of the State of Delaware Food Code, imminent hazards exist due to the following:

- Car crashing into the front exterior of building and door exposing food and equipment to contamination.
- Temporary door fixture and construction of new door exposing food and equipment to contamination.

Prior to resuming operation, 7-11 shall be inspected by DPH.

If you have any questions or concerns, please contact the Environmental Health Field Services – Kent County at

Sincerely,

Karyl T. Rattay MD, MS

Director

Pc: HS

HSP Administration

OFP

EHFS -- KC

File



DELAWARE HEALTH AND SOCIAL SERVICES

Division of Public Health

Violations cited in this report should be within the time frames specified days for prior trems, 10 days for priority foundation tems (8-405.11) or 90 days for core items (8-406.11).

NOT (NIXI)					or 90 c	days for core items (8-406.11).	7				
Food Establishmer	nt	ln	sp	e	ction R	eport Page of	7				
Delaware Division of Public Health			No. of Risk Factor/Intervention Violations Date								
Office of Food Protection			of Re	pe	aat Risk Factor/	/Intervention Violations Time In Time Score (optional)	SOU	-			
417 Federal St., Dover, DE 19901 Establishment H 7/47/ Address A	_1	Ci	ity/\$ŧ	at	a /	Score (optional) Time Out 17	145	1			
J-11 # 568 76 17 1754 N. Dup. H	18		1)	4	MIL	DE 1710 174-4	d'	1			
License/Permit Con Sing Permit Holder	٥	Pu	urpg	39	of Inspection	Est. Type RiskyCatego	ory()	7			
ENGROPHIC IN NESS PICK FACT	OP	9.6	KID	出	UDI IC HEA	LTH INTERVENTIONS	a	-			
Circle designated compliance status (IN, OUT, N/O, N/A) for each numbers	of ite	3	INP	100	UDLIG FILM	Mark "X" in appropriate box for COS and/or R	I	À			
IN=in compliance OUT=not in compliance N/O=not observed N/A=n			able		CO	S=corrected on-site during inspection R=repeat violet	tion				
Compliance Status	_	R	П	_	Compliance S	ziutus	os n	1			
Supervision	83 P	730	1	7	IN OUT	Proper disposition of returned, previously served,					
1 IN OUT Person in charge present, demonstrates knowledge,			100	1	APPRILED IN	reconditioned & unsafe food Time/Temperature Control for Safety	10000	F			
and performs duties 2 IN OUT N/A Certified Food Protection Manager	H	\vdash	1/	8		The state of the s	R STIS	A			
Employee Health	Pars.	SIRSE!		_		It topol occurring miles a temporary	+	7			
3 IN OUT Management, food employee and conditional employee;			• 20	oli	IN OUT N/A N/O	Proper cooling time and temperature					
knowledge, responsibilities and reporting			-	-		Proper hot holding temperatures					
4 IN OUT Proper use of restriction and exclusion			-	_		Proper cold holding temperatures		_			
5 IN OUT Procedures for responding to vomiting and diarrheal events				_	*****	Proper date marking and disposition	-				
Good Hygienic Practices 8 IN OUT N/O Proper eating, tasting, drinking, or tobacco use	100	23.0	4.	41	N OUT N/A N/C	Time as a Public Health Control; procedures & records	2612	ı			
8 IN OUT N/O Proper eating, tasting, drinking, or tobacco use 7 IN OUT N/O No discharge from eyes, nose, and mouth			25	5/1	IN OUT N/A	Consumer advisory provided for raw/undercooked food	20 500				
Preventing Contamination by Hands	(Alex		ig.	前	F194 (F2-194 (F1))	Highly Susceptible Populations	A CONT	i i			
8 IN OUT N/O Hands clean & properly washed			- 26	6		Pasteurized foods used; prohibited foods not offered					
9 IN OUT N/A N/O No bare hand contact with RTE food or a pre-approved			100	4	/	d/Color Additives and Toxic Substances	STAN STAN	Ì			
alternative procedure properly allowed		Н				Food additives: approved & properly used	-	_			
Adequate handwashing sinks properly supplied and accessible	1000	corda	28	911	IN OUT NA	Toxic substances properly identified, stored, & used onformance with Approved Procedures	850 S	Į.			
IN OUT Food obtained from approved source	The same	Control of the last	25	9 1		Compliance with variance/specialized process/HACCP	-	h			
12 NOUT N/A N/O Food received at proper temperature			L	1	/	Compliance with variance specimizes processing to the					
3 IN OUT Food in good condition, safe, & unadulterated			1	1		<i>l</i> =					
IA IN OUT N/A N/O Required records available: shellstock tags,			/			e important practices or procedures identified as the most buting factors of foodborne lilness or injury. Public health					
parasite destruction	1000	1				e control measures to prevent foodborne illness or injury.					
Protection from Contamination	1	(\$30)		_							
15 IN OUT N/A N/O Food separated and protected 16 IN OUT N/A Food-contact surfaces; cleaned & sanitized	\vdash	\vdash				w v					
Food-contact surfaces; cleaned & sanitized	ETA	III.	PRAC	CT	CES		F (4.19. 89)	ą			
Good Retail Practices are preventative measures to control	(dague))	SECURE A	NEOP INC.	-	Self-trained controllers of page 15	Icals, and physical objects into foods.	W.Y.	-			
fark."X" in box if numbered item is not in compliance Mark "X" in appropriate	box	for C	COS a			S=corrected on-site during inspection R=repeat violati					
	COS	R					05 R				
Safe Food and Water	3(6)	1	100	43	ASSOCIATION REAL	Proper Use of Utensils	Carried Street	À			
30 Pasteurized eggs used where required 31 Water & ice from approved source		H		43 44	1111111111111	tensils: properly stored equipment & linens: properly stored, dried, & handled					
31 Water & ice from approved source 32 Variance obtained for specialized processing methods	\vdash	H	1 -	45	- Commission	se/single-service articles: properly stored & used		-			
Food Temperature Control	SEAS.	1999		46	Onigio as	used properly					
Proper cooling methods used: Adequate equipment for			500	Ser.		Utensils, Equipment and Vending	CF	100			
temperature control				47	Food & r	non-food contact surfaces cleanable,					
34.: Plant food properly cooked for hot holding					properly	designed, constructed, & used	1				
36 Approved thawing methods used			-	48				_			
36 Thermometers provided & accurate		200	GIII	49	Non-food	d contact surfaces clean Physical Facilities	F-12 (18)	ą			
Food Identification Food properly labeled; original container	PERCH	45001	656	50	I luct 8 on	old water available; adequate pressure	EXPLOSED.	ì			
Prevention of Food Contamination	988	100		51	11100 00 00	g installed; proper backflow devices	+				
38 Insects, rodents, & animals not present			4 H-	52		& waste water properly disposed	2				
39 Contamination prevented during food preparation, storage & display				53		cilities: properly constructed, supplied, & cleaned	1				
40 Personal cleanliness				54	13333333	e & refuse properly disposed; facilities maintained					
Wiping cloths: properly used & stored	\vdash	\vdash	-	55	1 Try Stotal	facilities installed, maintained, & clean	+	-			
Washing fruits & vegetables	ш	ш	L	56	Adequate	te ventilation & lighting; designated areas used					
()/ / A						10/14/15/					



Violations of the 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).

	Fo	od Establishn	nent Inspection F	Report	Page of
Office of	e Division of Public Health Food Protection Fral St., Dover, DE 19901		License/Permit #	1556	Date 6/18/18
Establish	meh 36876A Addr.	The state of the s	y City/State DVA, DE	Zip Corte	10 14- LP91
ltem Number	Violations cited in th	is report must be corrected wit	AND CORRECTIVE ACTIONS thin the time frames below or as stated	ed in Section 8-405.11 of the	e Food Code
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5.4):	all com	truction	15 comple	to 30	complete
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Person in C	charge (Signature) Signature) EHSIIF	#ID Kent	Conty	Date:	118/18
					1.72