



February 8, 2018

Mohammad Awadallah
201 Concord Deli
201 Concord Ave.
Wilmington, DE 19802

Dear Mr. Awadallah:

Closure of Food Establishment for Failure to Obtain a Permit

The Division of Public Health (DPH) formally mandates you to cease and desist all food establishment activities effective immediately at 201 Concord Deli, Wilmington, DE. Delaware law, 16 Del. C § 122 establishes the authority for Department of Health and Social Services to regulate food establishments. Our records indicate you failed to obtain a permit to offer prepared food for sale to the public. In addition, please refer to the State of Delaware Food Code, for information regarding prerequisites for operation of a food establishment.

The Division prohibits all food establishment activities until you have obtained a valid permit.

If you have any questions or concerns, please contact Mr. Jae Kim, of the Environmental Health Field Services – New Castle County at [REDACTED]

Sincerely,


Karyl T. Rattay MD, MS
Director

Pc: HSP Administration
OFF
EHFS – NCC
File



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).

ME ✓

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	<u>2</u>	Date	<u>2-5-18</u>
Establishment		No. of Repeat Risk Factor/Intervention Violations	<u>0</u>	Time In	<u>11:30</u>
Address		Score (optional)	<u>NA</u>	Time Out	<u>12:30pm</u>
City/State		Zip Code		Telephone	
License/Permit #		Purpose of Inspection	Est. Type	Risk Category	
<u>Unpermitted</u>		<u>Complaint</u>	<u>FE</u>	<u>ME</u>	

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	
IN	OUT	IN	OUT
Supervision			
1	IN	17	IN
Person in charge present, demonstrates knowledge, and performs duties		Proper disposition of returned, previously served, reconditioned & unsafe food	
2	IN	Time/Temperature Control for Safety	
Certified Food Protection Manager		18	IN
		Proper cooking time & temperatures	
Employee Health			
3	IN	19	IN
Management, food employee and conditional employee; knowledge, responsibilities and reporting		Proper reheating procedures for hot holding	
4	IN	20	IN
Proper use of restriction and exclusion		Proper cooling time and temperature	
5	IN	21	IN
Procedures for responding to vomiting and diarrheal events		Proper hot holding temperatures	
Good Hygienic Practices			
6	IN	22	IN
Proper eating, tasting, drinking, or tobacco use		Proper cold holding temperatures	
7	IN	23	IN
No discharge from eyes, nose, and mouth		Proper date marking and disposition	
Preventing Contamination by Hands			
8	IN	24	IN
Hands clean & properly washed		Time as a Public Health Control; procedures & records	
9	IN	Consumer Advisory	
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		25	IN
10	IN	Consumer advisory provided for raw/undercooked food	
Adequate handwashing sinks properly supplied and accessible		Highly Susceptible Populations	
Approved Source			
11	IN	26	IN
Food obtained from approved source		Pasteurized foods used; prohibited foods not offered	
12	IN	Food/Color Additives and Toxic Substances	
Food received at proper temperature		27	IN
13	IN	Food additives: approved & properly used	
Food in good condition, safe, & unadulterated		28	IN
14	IN	Toxic substances properly identified, stored, & used	
Required records available: shellstock tags, parasite destruction		Conformance with Approved Procedures	
Protection from Contamination			
15	IN	29	IN
Food separated and protected		Compliance with variance/specialized process/HACCP	
16	IN		
Food-contact surfaces, cleaned & sanitized			

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		Proper Use of Utensils	
IN	OUT	IN	OUT
30	IN	43	IN
Pasteurized eggs used where required		In-use utensils: properly stored	
31	IN	44	IN
Water & ice from approved source		Utensils, equipment & linens: properly stored, dried, & handled	
32	IN	45	IN
Variance obtained for specialized processing methods		Single-use/single-service articles: properly stored & used	
Food Temperature Control			
33	IN	46	IN
Proper cooling methods used; adequate equipment for temperature control		Gloves used properly	
34	IN	Utensils, Equipment and Vending	
Plant food properly cooked for hot holding		47	IN
35	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
Approved thawing methods used		48	IN
36	IN	Warewashing facilities: installed, maintained, & used; test strips	
Thermometers provided & accurate		49	IN
		Non-food contact surfaces clean	
Food Identification			
37	IN	Physical Facilities	
Food properly labeled; original container		50	IN
Prevention of Food Contamination			
38	IN	Hot & cold water available; adequate pressure	
Insects, rodents, & animals not present		51	IN
38	IN	Plumbing installed; proper backflow devices	
Contamination prevented during food preparation, storage & display		52	IN
40	IN	Sewage & waste water properly disposed	
Personal cleanliness		53	IN
41	IN	Toilet facilities: properly constructed, supplied, & cleaned	
Wiping cloths: properly used & stored		54	IN
42	IN	Garbage & refuse properly disposed; facilities maintained	
Washing fruits & vegetables		55	IN
		Physical facilities installed, maintained, & clean	
		56	IN
		Adequate ventilation & lighting; designated areas used	

Person In Charge (Signature) M. J. [Signature] Date: 2-5-18

Inspector (Signature) Kenneth Whitaker 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 #

Unpermitted

Date

2-5-18

Establishment

Concord Food Market

Address

201 Concord Ave

City/State

Wilm, DE

Zip Code

19802

Telephone

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

Complaint

Complainant states selling of products that have been eaten by mice. There are selling food to children that have mice feces in the package and there is holes in the food package. There is roaches crawling on the coffee pot.

Observations

Upon inspection, inspectors were accompanied by the city of Wilm inspector and building inspectors. Inspector observed coffee station and water ice. Entire establishment is infested with mice and roaches. Inspector observed mouse trap under equipment full of mice and ~~at~~ severe active roaches. Operator attempted to remove coffee and water ice upon our arrival however operation already observed. Entire establishment is unclean with gross unsanitary conditions. Establishment is unpermitted and operator has been previously informed several times to cease operation of coffee and water ice.

Violations

- 38 6-501.111 (PF) Observed mouse and roach infestation
- 8-404.11 (P) Closing due to imminent health hazard pest and gross unsanitary conditions

*Operator was instructed to cease operation of coffee and water ice immediately. Cease and Desist will be sent. Closing sign posted. Owner must complete plan review process, application provided.

M. J. A. H. W.

Person in Charge (Signature)

Date: 2-5-18

Inspector (Signature)

Kenneth Whitaker EHSII

Date: 2-5-18



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	<u>0</u>	Date	<u>2/6/18</u>
		No. of Repeat Risk Factor/Intervention Violations	<u>0</u>	Time In	<u>10:30am</u>
		Score (optional)	<u>N/A</u>	Time Out	<u>10:45am</u>
Establishment	Address	City/State	Zip Code	Telephone	
<u>201 Concord Food Market</u>	<u>201 Concord Ave.</u>	<u>Wilmington, DE</u>	<u>19807</u>	<u>(302) 571-0288</u>	
License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category	
<u>Unpermitted</u>	<u>Mohammed Awadallah</u>	<u>Complaint</u>	<u>FE</u>	<u>Medium</u>	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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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			
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			
18	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 of 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			

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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			
38		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			
48		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)

Date: 2/6/18

Inspector (Signature) Muhammad HPC

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 #

Unpermitted

Date 2/6/18

Establishment

201 Concord Food Market

Address

201 Concord Ave

City/State

Wilmington, DE

Zip Code

19802

Telephone

(302) 571-0288

OBSERVATIONS AND CORRECTIVE ACTIONS

Item
Number

A complaint was received on 2/6/18 concerning 201 Concord Food Market. Health Dept. visited facility on 2/5/18 after complaint was received that stated coffee and water ice was being served without a permit, as well as pest issues. Owner was sent cease and desist letter for unpermitted sale of prepared foods and City of Wilmington Code Enforcement closed facility until 2/9/18 due to pest issues. Complainant stated that they observed facility still taking customers after closure.

Health Dept. visited facility at 10:30am on 2/6/18 and observed that the store was closed with security gate over front door. City of Wilmington Code Enforcement officer stated that they would monitor facility to ensure owner is keeping the store closed at all times.

• No further action required

Person in Charge (Signature)

Date:

Inspector (Signature)

Maura Lyons HPC

Date:

2/6/18