OFFICE OF THE DIRECTOR

April 18, 2018

Efrain Lopez Lopez Bakery 1805 W. 4th St. Wilmington, DE 19805

Dear Mr. Lopez:

Closure of Food Establishment for Imminent Health Hazard

On April 13, 2018 the Division of Public Health (DPH) formally mandated that you cease and desist all food establishment activities at Lopez Bakery, Wilmington, DE. Delaware law, 16 Del. C § 122 establishes the authority for Department of Health and Social Services to regulate food establishments. On April 13, 2018, imminent health hazards were identified during a routine inspection. In accordance with 8-404.11 of the State of Delaware Food Code, imminent hazards exist due to all refrigeration units unable to hold proper temperatures.

On April 16th, 2018, Lopez Bakery was re-inspected and permitted to reopen by DPH.

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

Sincerely,

Karyl T. Rattay MD, MS

Director

Pc:

HSP Administration

OFP

EHFS - NCC

File



			Food Establishme	nt	Ir	ISI	ne	cti	on R	eport	1	Pe	ge / of	S.	P
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Food Establishment Inspection Report Page 3 of 3									
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Office of Food Protection 417 Federal St., Dover, DE 19901				NI		7 7			
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3:	_	and control of the local division in	and the second s	zed processing methods				45			e/single-service art				
TAX	10 (Ale, 11)	- Andrie	Food Temper	the same of the sa	J. Text			46			ised properly				
		Proper		; adequate equipment for				W.C.	SVE UZ	MAE	Utensils, Equip	ment and Ve	ending	SY FIELD	27.50
3:	3		ature control					47	NYEC	ood & r	non-food contact s	urfaces clea	nable,		
3-	4		ood properly cooked for	r hot holding				47			designed, constru				
3	5		ed thawing methods up					49	W	arewas	hing facilities: install	ed, maintaine	ed, & use	ed; test strips	5
31	6	-	ometers provided & acc					49	No	on-food	d contact surfaces				
723	Tenta		THE RESERVE THE PARTY OF THE PA	ntification	House				134 PH	Have I		Facilities		TO STATE	WINE S
3	7	Food p	roperly labeled; origina	I container				50		and the last of th	ld water available;		- deduction		
PAG	10,1105	Latter 1		od Contamination	70	+11		51			g installed; proper				
31			, rodents, & animals no					62			& waste water pro			- W	
3	9	Contam	ination prevented during	food preparation, storage & displ	у	-	-	53			cilities: properly co				
41			al cleanliness		-	-	-	54			& refuse properly				
4		Control of the last	cloths: properly used a	§ stored		-	-	55			facilities installed,				
4:	2	Washin	ng fruits & vegetables	20	1	L	J	56	Ac	requat	e ventilation & ligh	ting, designa	ated are	/ used	
	-	Q 10	. V.	Fred	1	a	1	7				Date: 4/	16/	18	
Per	son in C	narge (Signature)	TIUIN /	07	100	-	4				Juno. //	1		
Ince	pspector (Signature) Follow-up: YES NO (Circle one) Follow-up Date:														

	Inspection	on Report		Page 2 of 2
Health Sy	Division of Public Health ystems Protection ral St., Dover, DE 19901	License/Permit#	71955	Date 4/16/78
Establishr		City/State	Zip Çode,	Telephone
1 100		AND CORRECTIVE ACTIONS	100 100	213/18/03
Item Number	Owner Efrain Lopez has		in addi	train a D
	refrigerator (Avantes Mo			Α
	a felezer (Avanto Mode). Rofinge	1 100
	Duner has been as			at -1.0 F.
	Duner will keep logs of	A STATE OF THE STA		igerators
	and freezers Owler in	Il also suppl	y specific	ation sheets
	for refrigerator - holding	temperature	41° F 00	less
	for freeder holding	Jemperature	32°f 0	1 055
	Mr. Logez plans to repa			The state of the s
	New Avantos refriegator le	A		when of
	(placement) with older Ava	A		at newer
	unit can be used closer	to Extense to	r TCS foo	dse
	Hot noter is 80 gallor	72		
	Please submit undated	Floor Dana	nd ourne	most list
	to EHFS office Clay	y) office of	food fro	tection
	(2 copies)	0 , 00)	
47	4-501.11 = owner has a	refrice rator a	+ 36°f	and freezer
00	2 521 14 (Q) at -1.0°f		1	121
dd.	3-501.16 (f) Owner State cheese, and an	d he discarded	d eggs, n	alk, cream
	above 41°F		THE PROPERTY	9 11 1
	- No TCS Foods found	in religerator	to probe	
Person in 0	Charge (Signature) V. Efrain L	per	Date: 4/1	6/18
Inspector (Signature)	54811	Date: 4	16/18
			/	c .