OFFICE OF THE DIRECTOR

March 27, 2018

Acme Markets
Acme Markets – N151093
1812 Marsh Rd.
Wilmington, DE 19810

Dear Acme Markets:

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 Acme Markets, Wilmington, DE. Delaware law, 16 Del. C § 122 establishes the authority for Department of Health and Social Services to regulate food establishments. On March 20, 2018, imminent health hazards were identified during a complaint inspection. In accordance with 8-404.11 of the State of Delaware Food Code, imminent hazards exist due to a sewage backup in food preparation areas.

Prior to resuming operation, Acme Markets shall be inspected 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,

Kary T. Rattay MD, MS

Director

Pc:

HSP Administration

OFP

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).

Food Establishment	Inspection Report Page of						
Delaware Division of Public Health No. of Risk Factor/Intervention Violations 2 Date 3 20 18							
Office of Food Protection	No, of Repeat Risk Factor/Intervention Violations Time In (0:500 m)						
417 Federal St., Dover, DE 19901 Score (optional) NA Time Out 2-15 p.M							
Establishment Address Address	City/State Zip Code Telephone						
License/Perrait # Permit Holder	Purpose of Inspection (Est. Type - Risk Category						
N151093/2-1-19 Acme Markets	Purpose of Inspection Est. Type Risk Category						
FOODBORNE ILLNESS RISK FACTOR	S AND PUBLIC HEALTH INTERVENTIONS						
Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered its	Mark "X" in appropriate box for COS and/or R						
IN=in compliance OUT=not in compliance N/O=not observed N/A=not a							
- Compilation of the Compilation	R Compliance Status COB R						
Supervision	Proper disposition of returned, previously served,						
Person in charge present, demonstrates knowledge,	reconditioned & unsafe food						
and performs duties 2 IN OUT N/A Certified Food Protection Manager	18 N OUT N/A N/O Proper cooking time & temperatures						
2 IN OUT N/A Certified Food Protection Manager Employee Health) report sooning time a temperature						
	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						
Management, food employee and conditional employee; knowledge, responsibilities and reporting	27 IN OUT N/A N/O Proper hot holding temperatures						
4 IN OUT Proper use of restriction and exclusion	22 IN OUT N/A N/O Proper cold holding temperatures						
5 IN OUT Procedures for responding to vomiting and diarrheal events	23 IN OUT N/A N/O Proper date marking and disposition						
Good Hygienic Practices	24 IN OUT N/A N/O Time as a Public Health Control; procedures & records						
8 IN OUT N/O Proper eating, tasting, drinking, or tobacco use	Consumer Advisory						
7 IN OUT N/O No discharge from eyes, nose, and mouth	25 IN OUT N/A Consumer advisory provided for raw/undercooked food						
Preventing Contamination by Handa	Highly Susceptible Populations						
	28 N OUT N/A Pasteurized foods used; prohibited foods not offered Food/Color Additives and Toxic Substances						
8 IN OUT N/A N/O No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	27 IN OUT N/A Food additives: approved & properly used						
10 IN OUT Adequate handwashing sinks properly supplied and accessible	28 IN OUT N/A Toxic substances properly identified, stored, & used						
Approved Source	Conformance with Approved Procedures						
11 IN OUT Food obtained from approved source	29 IN OUT N/A Compliance with variance/specialized process/HACCP						
12 IN OUT N/A N/O Food received at proper temperature							
13 IN OUT Food in good condition, safe, a unadulterated	Plak fastors as in the house						
14 IN OUT N/A N/O Required records available: shellstock tags,	Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health						
parasite destruction Protection from Contamination	interventions are control measures to prevent foodborne illness or Injury.						
15 IN OUT N/A N/O Fcood separated and protected							
16 IN OUT N/A Food-contact surfaces; cleaned & sanitized							
to the state of the second sec	IL 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	The state of the s						
cos							
Stife Food and Water	Proper Use of Utensils						
30 Pasteurized eggs used where required	43 In-use utensils: properly stored						
31 Water & ice from approved source 32 Variance obtained for specialized processing methods	44 Utensils, equipment & linens; properly stored, dried, & handled 45 Single-use/single-service articles; properly stored & used						
32 Variance obtained for specialized processing methods Food Temperature Control	45 Single-use/single-service articles: properly stored & used 46 Gloves used properly						
Proper appling methods used; adequate equipment for	Utensils, Equipment and Vending						
temperature control	Food & non-food contract quiffeeon clospople						
34 Plant food properly cooked for hot holding	properly designed, constructed, & used						
35 Approved thawing methods used	48 Warewashing facilities: installed, maintained, & used; test strips						
36 Thermometers provided & accurate	49 Non-food contact surfaces clean						
Food Identification	Physical Facilities						
37 Food properly labeled; original container	50 Hot & cold water available; adequate pressure						
Prevention of Food Contamination 38 Insects rodents & animals not present	51 Plumbing installed; proper backflow devices 52 Sewage & waste water properly disposed						
nostata, rodeita, di aliminara not presenti	52 Sewage & waste water properly disposed 53 Tollet facilities: properly constructed, supplied, & cleaned						
Contamination prevented during food preparation, storage & display Personal cleanliness	54 Garbage & refuse properly disposed; facilities maintained						
41 Wiping cloths: properly used & stored	55 Physical facilities installed, maintained, & clean						
42 Washing fruits & vegetables	56 Adequate ventilation & lighting; designated areas used						
Person in Charge (Signature) Care Harry Jan 2018							
· V · (c) I · L · L · C · C · C · C · C · C · C · C							
Inspector (Signature) Through Ulfridge (15 Follow-up: YES NO (Circle one) Follow-up Date:							



Inspection Report Page 4 of 5						
Delaware Division of Public Health Health Systems Protection 417 Federal St., Dover, DE 19901 License/Permit # N 5 (93)						
Establishment Market Address Marsh Rd City/State Zip Code Telephone						
OBSERVATIONS AND CORRECTIVE ACTIONS						
Item Number						
Complaint						
Complaint states at the Marsh						
Road Acme overheard the deli people talking about how						
they cant wash their hands because the drains are						
clogged up.						
- Observations						
Upon inspection spoke with Manager in charge (PIC) regards	ng					
complaint. Manager initially stated that there was an)					
Issue with the grease trap backing up the day prior,						
but the plumbers came out and corrected the issue.						
floor drain regan to back/overflow with live sewage.						
Inspector was informed by a that the	Y					
plumbers did not correct the issue and they were insected	1					
to return and complete the jobtonight. stated						
in the entire Deli/Bakery area and to wash theirs using	j					
	or					
observed full food preparation operation occurring such as						
sandwhiches being prepped, cake prep, cookies, and deli sticu	79.					
Inspector intermed manager in charge to rease operation	-					
discourds food items inclose proximity of live sewage.	-					
Theoretor informed manager Deli and Bakery must close						
and remain closed until issue is resolved and approval						
to reopen by Health Dept. Inspector inspected seafood and						
Meat Dept, Inose areas are unaffected by rewage backup.						
Person in Charge (Signature) Date: 3-20-18						
Inspector (Signature) Kurning Whitaly EHSI Date: 3-20-18						



	Page of						
Health S	Division of Public Health stems Protection ral St., Dover, DE 19901 License/Permit #	Date 3-20-18					
Establish	pent Address City/State Zip Code	Telephone					
Acm	Markets 1812 Marsh Rd Wilm, Dt 19810						
	OBSERVATIONS AND CORRECTIVE ACTIONS						
Item Number							
	Inspector informed management that in the event						
	Imminent Health Hazard such as sewage backup, they						
	Dept: Inspector advised management to review SOP's						
	for proper food safety in these types of events ar						
	educate staff.						
		1					
افسا	8-40411 (P) Tomment Health Hazard sewage ba	ck					
	8-40411 (P) I mainent Health Hazard sewage ba 2-10211 (F) Lack of demonstration of Knowledge	CROP					
	Eller Controlled transfer of the controlled						
4	Deli and Bakery departments are CLOSED ar	d must					
1		centre					
	Kitchen area of Deli and Bakary must be cleaned						
	votil approval to reopen by Health Dept.	1101 1 20201					
) 4	8-601.10 - Reinspection fee assessed in the amou	ent of					
	\$50.00 due to violations 8-404,11,2102,11. *						
	y) 901 ₁₃						
ŗ							
Person in (Charge (Signature) Chry Dny Muy Date: 3-2	0-18					
Inspector (Signature) Kinniy (Whilek & FHST) Date: 3-20-18							
, mopoutor (Date: 3						



Violations cited in this report shall be corrected within the time frames specified below, but within 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 I					Inspection Report Pego of 2							
Delaware Division of Public Health Office of Food Protection			-	1 - 2 - 7 7			r/Intervention Vi	7.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1.1	0	Date	3-72-1	
	, Dover, DE 1990	i		No.	of Rep	eat	t Risk Factor	/Intervention Via		VA	Time In	10:45
Establishment	, DOVEL, DE 1990	Address		C	ity/Sta	in i		Score	Zip Code	IVII	Time Out	
Acme Ma	arkets	1812 Marsh Rd			U		m. DE		1981	0	retepriori	,
License/Permit#	2/2 1 .0	Permit Holder		P	urpose	+01	Inspection	¥	Est. Type		Risk C	ategory
1012101	3/2-1-19	TOMO Warkets	inc	10.4	1000	O	1000) 0	<u> </u>	(IV	CC
Circle design		RNE ILLNESS RISK FACT			MID 1	(UI	BLIC HEA		ENTIONS		U. N. SALES	STATE OF BRIDE
IN≈in compliance	OUT=not in complian	(IN, OUT, N/O, N/A) for each number		em applic	able		co	Mark "X" in a S≕corrected on-site	ppropriate be			t violation
Compliance S	The state of the s	The Hat Godal Tod Tark	co			Co	ompliance S		taning mape	PL CHOIT	repea	COS R
	Super	rvision			17	IN (OUT	Proper disposition	n of returne	d, prev	iously serve	ed,
1 NOUT	A 4 5 W	sent, demonstrates knowledge,	1					reconditioned &	CHICAGO CONTRACTOR CON			
2 IN OUT N/A	and performs duties	r	+	-	10	UNI C		Time/Temperatu	2017	1717		THE STREET
Z IN COT NIA	Certified Food Protect	on Manager	-				OUT N/A N/O	Proper cooking to Proper reheating				
a IN OUT		nployee and conditional employee;	T	F	- American Color		OUT N/A N/O	Proper cooling tir				
	knowledge, responsib				21	IN 0	OUT N/A N/O	Proper hot holdin	Mineral Property and Property a		-	
	Proper use of restricti	on and exclusion					OUT N/A N/O	Proper cold holdi	and the same of th			
5 IN OUT		ling to vomiting and diarrheal events	L				OUT N/A N/O	Proper date mark	and the same of the same of	of the State of the State of		
6 IN OUT N/O		nic Practices	0.15		24	IN C	OUT N/A N/O	Time as a Public F			dures & reco	rds
The second secon	Proper eating, tasting. No discharge from eye	drinking, or tobacco use	\vdash		25	IN C	OUT N/A	Consumer advisor	er Advisor	A LT OF THE REAL PROPERTY.	derchoked f	nod
BUCH I SIN DISBUSH		mination by Hands	-		20	114	SOTINA	Highly Suscer				300
8 IN OUT N/O	Hands clean & proper	ly washed	T		26	IN C	OUT N/A	Pasteurized foods	used; prohib	ited for	ods not offer	ed
		with RTE food or a pre-approved				70	Foo	d/Color Additive	s and Toxic	Subst	ances	
BUGUE	alternative procedure	properly allowed	_	Щ				Food additives: a	pproved & p	roperly	used	
10 IN OUT		sinks properly supplied and accessible d Source			28	IN C		Toxic substances				bd
11 IN OUT	Food obtained from a		т		29	IN C		informance with				on Con
	Food received at prop		\vdash	H	20	114 C	JOT NA	Compliance with va	ariance/speci	anzed p	rocess/HAC	СР
INTIGUE		n, safe, & unadulterated										
14 IN OUT N/A N/O	Required records avai	lable: shellstock tags,						important practice outing factors of foo				
	parasite destruction							control measures				
4E IN OUT N/A N/O	Protection from Food separated and p		_		Ŀ	_						
The last section is the	Food-contact surfaces											
THE VIEW WAY		GOODR	ETA	UL P	RACT	TIC	ES	T. P	V-113.58	-11/10	Walter of	9.00
17		es are preventative measures to contro	of the	addi	tion of	eith	ogens, chemic	als, and physical o	bjects into fo	ods.		
Mark "X" in box if numb	pered item is not in comp	oliance Mark "X" in appropriate	-	-	OS and	i/or	R COS	=corrected on-site	during inspec	tion	R=repeat	The second second
H 6500 NA 1721	Safe Food	and Maste	cos	R			VVIII TO THE	Proper Hs	e of Utensi	le l		COS R
30 Pasteuri	zed eggs used where			- 10	43	T	In-use ula	ensils; properly st	Contract Con		A Philippin	
6.7	ice from approved so				44	İ		equipment & linens		ored, dr	ied. & handl	ed
		ted processing methods			45			e/single-service art	-			
A CONTRACTOR	Food Temper				46		Gloves us	sed properly				
. 60 47		adequate equipment for			100			Utensils, Equip				West Spile
The state of the s	ture control od properly cooked for	hat halding			47	1		on-food contact s				
1 100 11 100	d thawing methods us				48	1	The state of the s	lesigned, constru- ing facilities: install	-		arl tast strin	
	neters provided & acc				49	1		contact suifaces	THE RESERVE AND ADDRESS OF THE PERSON NAMED IN	su, or us	eu, test suit	5
	Food Identification Physical Facilities							Laure III				
37 Food pro	operly labeled; original				50			d water available;			1	
38 Insects	Prevention of Foo	CONTRACTOR DESCRIPTION OF THE PROPERTY OF THE			51	-		installed; proper				
(tribusto)	rodents, & animals no	t present food preparation, storage & display			52 53	-		waste water pro	Contract of the Contract of th	-	O alcono	
Containin	tation prevented during	noon preparation, storage & display			54			lities: properly co & refuse properly		1000	-	
T Graphin	loths: properly used &	stored			56			acilities installed,				
	fruits & vegetables				56			ventilation & light		************		
Person in Charge (Signature) Date: 3-72-18												
respector (Signature) Kurney (Mataky TAST Follow-up: YES (NO) (Circle one) Follow-up Date:												



Inspection Report Page							
Health St	ral St., Dover, DE 19901	Date 3 - 22-18					
Establish		Telephone					
1,613	OBSERVATIONS AND CORRECTIVE ACTIONS	/					
Item Number	-						
	8-404.11 Imminent Health Hazard no longer	exist.					
Sowage back discrepancie resolved and fully							
1	repaired.	Dis					
-	2-102.11 Knowledge demonstrated. All staff and	PIC:					
	educated on Sewage back up sofs						
	Deli and Bakeny Departments approved to rec	pen and					
	operate. Drain lines were jetted and schage bar						
	issue resolved. The entire Kitchen area of bakery	and'					
	Deti Dipt thoursighly cleaned and sanitized.						
	· J.						
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		- 3					
	<u> </u>						
		63)4					
		(
	Marcha a						
Person in Charge (Signature) Date: 3-22-18							
Inspector (Signature) Kenney Whitaky EHSII Date: 3-2	5-18					