



Food Establishment Inspection Report

Delaware Division of Public Health Office of Food Protection 417 Federal St., Dover, DE 19901		No. of Risk Factor/Intervention Violations	1	Date 01/08/2020
		No. of Repeat Risk Factor/Intervention Violations	0	Time In 12:30 PM
		Score (optional)		Time Out 2:15 PM
Establishment	Address	City/State	Zip Code	Telephone
Gordons Pizza	3044 New Castle Avenue	New Castle, DE	19720	302-658-8999
License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category
N000944	Ismail Alshami	Complaint	Permanent	Medium

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS/GOOD RETAIL PRACTICES

Supervision				
Compliance Status			COS	R
01		Person in charge present, demonstrates knowledge, and perform duties		
02		Certified Food Protection Manager		

Employee Health				
Compliance Status			COS	R
03		Management, food employee and conditional employee; knowledge, responsibilities and reporting		
04		Proper use of restriction and exclusion		
05		Procedures for responding to vomiting and diarrheal events		

Good Hygienic Practices				
Compliance Status			COS	R
06		Proper eating, tasting, drinking or tobacco use		
07		No discharge from eyes, nose, and mouth		

Preventing Contamination by Hands				
Compliance Status			COS	R
08		Hands clean & properly washed		
09		No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10		Adequate handwashing sinks properly supplied and accessible		

Approved Source				
Compliance Status			COS	R
11		Food obtained from approved source		
12		Food received at proper temperature		
13		Food in good condition, safe, & unadulterated		
14		Required records available: shellstock tags, parasite destruction		

Protection from Contamination				
Compliance Status			COS	R
15		Food separated and protected		
16		Food-contact surfaces; cleaned & sanitized		
17		Proper disposition of returned, previously served, reconditioned & unsafe food		

Time/Temperature Control for Safety				
Compliance Status			COS	R
18		Proper cooking time & temperatures		
19		Proper reheating procedures for hot holding		
20		Proper cooling time and temperature		
21		Proper hot holding temperatures		
22		Proper cold holding temperatures		
23		Proper date marking and disposition		
24		Time as a Public Health Control; procedures & records		

Consumer Advisory				
Compliance Status			COS	R
25		Consumer Advisory provided for raw/undercooked food		

Highly Susceptible Populations				
Compliance Status			COS	R
26		Pasteurized foods issued; prohibited foods not offered		

Person In Charge (Signature)		Date:
Inspector (Signature) NCC-EHSII-O46		Follow-up: YES Follow-up Date: 01/10/2020



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Food/Color Additives and Toxic Substances					
Compliance Status				COS	R
27			Food additives; approved & properly used		
28			Toxic substances properly identified, stored, & used		

Conformance with Approved Procedures					
Compliance Status				COS	R
29			Compliance with variance/specialized process/HACCP		

Safe Food and Water					
Compliance Status				COS	R
30			Pasteurized eggs used where required		
31			Water & ice from approved source		
32			Variance obtained for specialized processing methods		

Food Temperature Control					
Compliance Status				COS	R
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					
Compliance Status				COS	R
37			Food properly labeled; original container		

Prevention of Food Contamination					
Compliance Status				COS	R
38	OUT		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		

Proper Use of Utensils					
Compliance Status				COS	R
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					
Compliance Status				COS	R
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		

Physical Facilities					
Compliance Status				COS	R
50			Hot & cold water available; adequate pressure		
51			Plumbing installed; proper backflow devices		

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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS/GOOD RETAIL PRACTICES					
Physical Facilities					
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			

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OBSERVATIONS AND CORRECTIVE ACTIONS					
Item Number					
38	6-501.111/Controlling Pests(Priority Foundation) Observed live and dead roaches throughout the food establishment and inside some kitchen equipment.				
INSPECTION NOTES					
<p>Complaint: The Division of Public Health received a complaint regarding "Gordon's Pizza" located at 3044 New Castle Ave. New Castle DE 19720. The complainant stated [REDACTED] a roach ran across [REDACTED]</p> <p>Observations: Upon arrival inspector talked to person in charge and he stated that they have identified the issue with the roaches and they are working with "Hoffman's Exterminating Co" to solve the issue. Inspector observed live roaches under the grill, inside the pizza station bain marie, under the pizza preparation table, and in the dry storage area. Dead and live roaches were observed on glue pads behind the kitchen equipment and inside the pizza station bain marie. Last pest control report available was dated 12/19/2019.</p> <p>Violations: 8-404.11 - P - Owner have been told to closed food establishment due to insanitary conditions and pest infestation. Food establishment Gordon's Pizza is closed due to Imminent Health Hazard.</p> <p>Note: To be able to re-open all kitchen equipment needs to be cleaned, sanitized, and need to be treated by the pest control company. Food establishment needs to sealed all entry points, eliminate clutter / litter from restaurant. Restaurant needs to be cleaned and sanitized top to bottom, and no live or dead roaches can be seen during the re-inspection.</p>					

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