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**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 <u>1</u> of <u>2</u>
Delaware Division of Public Health Office of Food Protection 417 Federal St., Dover, DE 19901			No. of Risk Factor/Intervention Violations		0	Date
			No. of Repeat Risk Factor/Intervention Violations		0	Time In
Establishment			Address		City/State	
Balthazar's Crab Cake Company License/Permit # N/A			1019 Timothy Dr. Permit Holder DSE Enterprises LLC		Linthicum MD Zip Code 21090 Telephone 4105603559	
Purpose of Inspection			Est. Type		Risk Category	
closure			FC		N/A	

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Compliance Status						Compliance Status							
Supervision						Time/Temperature Control for Safety							
1	IN	OUT	Person in charge present, demonstrates knowledge, and performs duties			17	IN	OUT	Proper disposition of returned, previously served, reconditioned & unsafe food				
2	IN	OUT	N/A	Certified Food Protection Manager			<b>Consumer Advisory</b>						
<b>Employee Health</b>						<b>Highly Susceptible Populations</b>							
3	IN	OUT	Management, food employee and conditional employee; knowledge, responsibilities and reporting			26	IN	OUT	N/A	Pasteurized foods used; prohibited foods not offered			
4	IN	OUT	Proper use of restriction and exclusion			<b>Food/Color Additives and Toxic Substances</b>							
5	IN	OUT	Procedures for responding to vomiting and diarrheal events			27	IN	OUT	N/A	Food additives: approved & properly used			
<b>Good Hygienic Practices</b>						<b>Conformance with Approved Procedures</b>							
6	IN	OUT	N/O	Proper eating, tasting, drinking, or tobacco use			29	IN	OUT	N/A	Compliance with variance/specialized process/HACCP		
7	IN	OUT	N/O	No discharge from eyes, nose, and mouth			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.						
<b>Preventing Contamination by Hands</b>													
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										
<b>Approved Source</b>													
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								
<b>Protection from Contamination</b>													
15	IN	OUT	N/A	N/O	Food separated and protected								
16	IN	OUT	N/A	Food-contact surfaces: cleaned & sanitized									

**GOOD RETAIL PRACTICES**

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

Person in Charge (Signature) <i>X [Signature]</i>			Date: <u>7/23/19</u>		
Inspector (Signature) <u>NCP EHS11244</u>			Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/> (Circle one) Follow-up Date:		



# DELAWARE HEALTH AND SOCIAL SERVICES

Division of Public Health

## Inspection Report

Page 2 of 2

Delaware Division of Public Health  
Health Systems Protection  
417 Federal St., Dover, DE 19901

License/Permit # N/A

Date 7/23/19

Establishment

Address

City/State

Zip Code

Telephone

Pullmore Crab Cake Company 619 Timothy Dr. Luthicum MD 21090 4105603553

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item  
Number

Upon inspection of the Blue Rocks Stadium, an unpermitted food establishment was discovered. The stand was not in operation at time of inspection.

The ownership must cease and desist operations. The person in charge (PIC) of food operations at the Blue Rocks was present.

DSL Enterprises LLC  
619 Timothy Dr., Luthicum, MD 21090  
410-207-2022 / 410 560 3553

Person in Charge (Signature)

Date:

7/23/19

Inspector (Signature)

NCC/ETH/11044

Date:

7/23/19