



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	10	Date 01/13/2020
		No. of Repeat Risk Factor/Intervention Violations	0	Time In 3:15 PM
		Score (optional)		Time Out 4:15 PM
Establishment	Address	City/State	Zip Code	Telephone
Caribbean Cuisine	313 1/2 Loockerman Street	Dover, DE	19901	
License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category
K000251	Ottis Brooks	Routine	Permanent	Low

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

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

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

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

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

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

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

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

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

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

Person In Charge (Signature)	Date:
Inspector (Signature) KC HPC 007	Follow-up: NO Follow-up Date:



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

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

Conformance with Approved Procedures				
Compliance Status			COS	R
29	OUT	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		Insects, rodents, & animals not present		
39		Contamination prevented during food preparation, storage & display		
40		Personal cleanliness		
41	OUT	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	OUT	Warewashing facilities: installed, maintained, & used; test strips		
49		Non-food contact surfaces clean		

Physical Facilities				
Compliance Status			COS	R
50	OUT	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	Description
10	6-301.12/Hand Drying Provision(Priority Foundation) No paper towels at hand sink <i>Corrected On Site</i> -Added paper towels to portable hand sink
23	3-501.17/Foundation Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking(Priority Foundation) food items labeled with incorrect date markings. * Fresh squeeze juices with expiration date of 25 Jan 2020
25	3-603.11/Foundation Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens(Priority Foundation) No consumer Advisory statement
29	3-404.11/Treating Juice(Priority Foundation) Juices not pasteurized past 7 day window PIC discarded items
48	4-302.14/Sanitizing Solutions, Testing Devices(Priority Foundation) No test strips at this location
50	5-103.11/Capacity-Quantity and Availability(Priority Foundation) no hot water at this location
03	2-201.11/Responsibility of Permit Holder, Person in Charge, and Conditional Employees(Priority) No employee health forms at this location
02	2-102.12/Certified Food Protection Manager(Core) No certified food protection manager at this location.
41	3-304.14/Wiping Cloths, Use Limitation(Core) No Sanitizer solution

INSPECTION NOTES

**** This inspection was conducted for the catering portion of this permit (Main location still needs to be inspected)****

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OBSERVATIONS AND CORRECTIVE ACTIONS

* Per your approved ATC letter dated December 8th, 2017 for catering at a kiosk located in the Dover Mall. Approval to operate this location was acceptable under the following conditions.

* Menu shall be restricted to prepackaged beef patties that are not removed from original package and to commercially pre-packaged buns or rolls: (FE) selling fresh squeeze juices/ cakes/ sandwich wraps/ Jerk Chicken/ Pre-packed hot dogs

* Beef patties or prepackaged buns/ rolls shall not be removed from the original package at any time

* Hand wash sink water temperature shall be maintained at at least 100 Degree's Fahrenheit . If this sink and / or Heating element can not satisfy this requirement they shall be replaced and the food operation can not be approved for operation until this requirement is satisfied.

* At this time I am closing this location for no hot water. Please call (302)744-1220 / 1222 (Kent county) to reopen

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