



### Food Establishment Inspection Report

<b>Delaware Division of Public Health</b> <b>Office of Food Protection</b> <b>417 Federal St., Dover, DE 19901</b>		<b>No. of Risk Factor/Intervention Violations</b>	0	<b>Date</b> 01/14/2020
		<b>No. of Repeat Risk Factor/Intervention Violations</b>	0	<b>Time In</b> 2:00 PM
		<b>Score (optional)</b>		<b>Time Out</b> 2:30 PM
<b>Establishment</b>	<b>Address</b>	<b>City/State</b>	<b>Zip Code</b>	<b>Telephone</b>
Caribbean Cuisine	313 1/2 Loockerman Street	Dover, DE	19901	
<b>License/Permit #</b>	<b>Permit Holder</b>	<b>Purpose of Inspection</b>	<b>Est. Type</b>	<b>Risk Category</b>
K000251	Ottis Brooks	Other	Permanent	Low

**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) KC HPC 007	Follow-up: NO Follow-up Date:



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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		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	IN	Hot & cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		

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<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS/GOOD RETAIL PRACTICES</b>					
<b>Physical Facilities</b>					
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	Observations and Corrective Actions
50	5-103.11/Capacity-Quantity and Availability(Priority) observed water temp at ( 136.5 Degrees)  * Hand sink temp shall be no less than 100F for all future inspections and when open

**NO VIOLATIONS REPORTED**

**INSPECTION NOTES**

\* ( 8-401.12) Resumption of operations at this location

\* This location is approved to sell prepacked / commercial packed Beef patties and coco bread per OFP approval

\* If you want to change menu, you will have to request it from :

Office of Food Protection  
 417 Federal Street  
 Dover DE 19901-3635

\* Until you receive approval you will be limited to these two items

\* Retail/ Shelf stable items such as candy/ soda/ chips can be sold from this location

\* If items require reheating / cooking / or are time temperature control foods outside the above two hot items ( Beef Patties/ Coco Bread) it can not be sold at this location until approval has been given

\* Also please remove all additional food advertisement from this location ( Chicken wraps/ Jerk Chicken/ Corn Dogs/ etc)

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