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<thead>
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<th>Establishment</th>
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<th>Zip Code</th>
<th>Telephone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ibb Inc</td>
<td>601 Concord Avenue</td>
<td>Wilmington, DE</td>
<td>19802</td>
<td>302-656-5106</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>License/Permit #</th>
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<th>Purpose of Inspection</th>
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<th>Risk Category</th>
</tr>
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<tbody>
<tr>
<td>N000724</td>
<td>Ibb Inc</td>
<td>Complaint</td>
<td>Permanent</td>
<td>Medium</td>
</tr>
</tbody>
</table>

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

#### Supervision
- **Compliance Status**: COS R
- **Person in charge present, demonstrates knowledge, and perform duties**: COS R
- **Certified Food Protection Manager**: COS R

#### Employee Health
- **Compliance Status**: COS R
- Management, food employee and conditional employee; knowledge, responsibilities and reporting: COS R
- Proper use of restriction and exclusion: COS R
- Procedures for responding to vomiting and diarrhea events: COS R

#### Good Hygienic Practices
- **Compliance Status**: COS R
- Proper eating, tasting, drinking or tobacco use: COS R
- No discharge from eyes, nose, and mouth: COS R

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

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

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

#### Time/Temperature Control for Safety
- **Compliance Status**: COS R
- Proper cooking time & temperatures: COS R
- Proper reheating procedures for hot holding: COS R
- Proper cooling time and temperature: COS R
- Proper hot holding temperatures: COS R
- Proper cold holding temperatures: COS R
- Proper date marking and disposition: COS R
- Time as a Public Health Control; procedures & records: COS R

#### Consumer Advisory
- **Compliance Status**: COS R
- Consumer Advisory provided for raw/undercooked food: COS R

#### Highly Susceptible Populations
- **Compliance Status**: COS R
- Pasteurized foods issued; prohibited foods not offered: COS R

Person In Charge (Signature): [Signature]  
Date: [Date]

Inspector (Signature): NCC EHS II 043  
Follow-up: YES  
Follow-up Date: 01/14/2020
# Food Establishment Inspection Report

**Delaware Division of Public Health**
**Office of Food Protection**
**417 Federal St., Dover, DE 19901**

<table>
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**Food/Color Additives and Toxic Substances**

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<tbody>
<tr>
<td>COS</td>
<td>2</td>
<td>01/13/2020</td>
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</table>

- **Food additives; approved & properly used**
- **Toxic substances properly identified, stored, & used**

**Conformance with Approved Procedures**

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<td></td>
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- **Compliance with variance/specialized process/HACCP**

**Safe Food and Water**

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- **Pasteurized eggs used where required**
- **Water & ice from approved source**
- **Variance obtained for specialized processing methods**

**Food Temperature Control**

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- **Proper cooling methods used; adequate equipment for temperature control**
- **Plant food properly cooked for hot holding**
- **Approved thawing methods used**
- **Thermometers provided & accurate**

**Food Identification**

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- **Food properly labeled; original container**

**Prevention of Food Contamination**

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- **Insects, rodents, & animals not present**
- **Contamination prevented during food preparation, storage & display**
- **Personal cleanliness**
- **Wiping cloths: properly used & stored**
- **Washing fruits & vegetables**

**Proper Use of Utensils**

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- **In-use utensils: properly stored**
- **Utensils, equipment & linens: properly stored, dried, & handled**
- **Single-use/single-service articles: properly stored & used**
- **Gloves used properly**

**Utensils, Equipment and Vending**

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- **Food & non-food contact surfaces cleanable, properly designed, constructed, & used**
- **Warewashing facilities: installed, maintained, & used; test strips**
- **Non-food contact surfaces clean**

**Physical Facilities**

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- **Hot & cold water available; adequate pressure**
- **Plumbing installed; proper backflow devices**

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**Person In Charge (Signature):**

**Date:**

**Inspector (Signature):** NCC EHS II 043

**Follow-up:** YES  **Follow-up Date:** 01/14/2020
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<tbody>
<tr>
<td>2</td>
<td>01/13/2020</td>
<td>12:30 PM</td>
<td>2:00 PM</td>
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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS/GOOD RETAIL PRACTICES

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<tbody>
<tr>
<td>52 Sewage &amp; waste water properly disposed</td>
</tr>
<tr>
<td>53 Toilet facilities: properly constructed, supplied, &amp; cleaned</td>
</tr>
<tr>
<td>54 Garbage &amp; refuse properly disposed; facilities maintained</td>
</tr>
<tr>
<td>55 Physical facilities installed, maintained, &amp; clean</td>
</tr>
<tr>
<td>56 Adequate ventilation &amp; lighting; designated areas used</td>
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Person In Charge (Signature) Date:

Inspector (Signature) NCC EHS II 043

Follow-up: YES  Follow-up Date: 01/14/2020
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: 2  Date: 01/13/2020
No. of Repeat Risk Factor/Intervention Violations: 0  Time In: 12:30 PM

Establishment: Ibb Inc  Address: 601 Concord Avenue
License/Permit #: N000724  Permit Holder: Ibb Inc
Purpose of Inspection: Complaint  Est. Type: Permanent  Risk Category: Medium

OBSERVATIONS AND CORRECTIVE ACTIONS

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<thead>
<tr>
<th>Item Number</th>
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<th>Observation</th>
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<tbody>
<tr>
<td>16</td>
<td>4-601.11/Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils (Priority Foundation)</td>
<td>Droppings observed on food contact surfaces in To-Go containers, coffee station, and Food Prep area.</td>
</tr>
<tr>
<td>38</td>
<td>6-501.111/Pests are present (i.e. rodents, insects) (Priority Foundation)</td>
<td>Rodent droppings observed throughout establishment.</td>
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INSPECTION NOTES

Complaint - Complainant observed a lot of mouse droppings near the Hot Food and coffee stations. Also could see tracks. Veggies had little bite marks, cookie bags were chewed.

Observations - Upon inspection, spoke with person in charge regarding complaint. Inspector thoroughly inspected entire establishment. Inspector observed mouse droppings throughout hot food area on shelves behind and around to-go containers. Droppings also observed in condiment to-go containers and throughout coffee station. Inspector observed droppings directly on sliding door of the hot food freezer. Droppings also observed in other areas including under refrigeration, shelves, and on retail shelves directly next to and behind packaged products.

8-404.11 P: CLOSING due to Imminent Health Hazard of rodent infestation and gross insanitary conditions.

The following discrepancies must be resolved prior to approval to re-open:
- Please complete a thorough deep cleaning. Clear all shelving in kitchen area and clean and sanitize.
- Discard all contaminated utensils and to-go containers
- Discard old cardboard and newspaper
- Open bait is prohibited in Food establishments
- Request an immediate Pest Service visit: Provide detailed pest report, identify pest entry points, recommendations, and areas of concern. Complete Pest Company recommendations
- Clean and sanitize retail shelves

Establishment is CLOSED and must remain closed until approval to reopen by Health Dept. Kitchen area must not be in use. Retail portion of store is not included in closure.

Re-inspection fee assessed in the amount of 50.00 due to non-compliance of violations: 6-501.111, 4-601.11, 8-404.11

Person In Charge (Signature) Date:  
Inspector (Signature) NCC EHS II 043  Follow-up: YES  Follow-up Date: 01/14/2020