



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	0	Date 01/14/2020
		No. of Repeat Risk Factor/Intervention Violations	0	Time In 10:10 AM
		Score (optional)		Time Out 10:50 AM
Establishment	Address	City/State	Zip Code	Telephone
Ibb Inc	601 Concord Avenue	Wilmington, DE	19802	302-656-5106
License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category
N000724	Ibb Inc	Follow-up	Permanent	Medium

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

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

Employee Health			
Compliance Status	Description	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	Description	COS	R
06	Proper eating, tasting, drinking or tobacco use		
07	No discharge from eyes, nose, and mouth		

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

Time/Temperature Control for Safety			
Compliance Status	Description	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	Description	COS	R
25	Consumer Advisory provided for raw/undercooked food		

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

Person In Charge (Signature)	Date:
Inspector (Signature) NCC EHS II 043	Follow-up: NO Follow-up Date:



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

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

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

Food Temperature Control			
Compliance Status			
33		Proper cooling methods used; adequate equipment for temperature control	COS R
34		Plant food properly cooked for hot holding	
35		Approved thawing methods used	
36		Thermometers provided & accurate	

Food Identification			
Compliance Status			
37		Food properly labeled; original container	COS R

Prevention of Food Contamination			
Compliance Status			
38	IN	Insects, rodents, & animals not present	COS R
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			
43		In-use utensils: properly stored	COS R
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			
47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used	COS R
48		Warewashing facilities: installed, maintained, & used; test strips	
49		Non-food contact surfaces clean	

Physical Facilities			
Compliance Status			
50		Hot & cold water available; adequate pressure	COS R
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					
16	4-601.11/Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils(Priority Foundation) All Food Contact surfaces thoroughly cleaned and sanitized.				
38	6-501.111/Pests are present (i.e. rodents, insects)(Priority Foundation) No droppings observed during inspection				
NO VIOLATIONS REPORTED					
INSPECTION NOTES					
Reopening- Inspector thoroughly inspected entire establishment. Operator thoroughly cleaned and sanitized all areas required. All shelving cleaned. All equipment cleaned, areas between and behind equipment cleaned. Retail shelves cleaned and sanitized. To- Go containers replaced and coffee station cleaned and sanitized. Operator discarded cardboard as requested. Inspector verified Pest Service visit. Pest inspector treated interior and exterior and increased service to bi-weekly. Inspector informed operator to continue thorough cleaning schedule and to follow all pest service recommendations. Establishment approved to reopen and Operate					

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