



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).

ME

Food Establishment Inspection Report

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Delaware Division of Public Health Office of Food Protection 417 Federal St., Dover, DE 19901		No. of Risk Factor/Intervention Violations: 7		Date: 9/25/19
		No. of Repeat Risk Factor/Intervention Violations: 0		Time In: 1:03
		Score (optional): N/A		Time Out: 4:25
Establishment: F Bar El Hany's New Cuisine	Address: 3320 W. New Trail, Wilmington, DE	City/State: Wilmington, DE	Zip Code: 19804	Telephone: 484-250-1385
License/Permit #: N/A	Permit Holder: F Bar	Purpose of Inspection: Complaint	Est. Type: FZ	Risk Category: Med

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R. COS=corrected on-site during inspection. R=repeat violation.

Item	Compliance Status	Description	COS	R
Supervision				
1	IN	Person in charge present, demonstrates knowledge, and performs duties		
2	IN	Certified Food Protection Manager		
Employee Health				
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	IN	Proper use of restriction and exclusion		
5	IN	Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices				
6	IN	Proper eating, tasting, drinking, or tobacco use		
7	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
8	IN	Hands clean & properly washed		
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	IN	Adequate handwashing sinks properly supplied and accessible		
Approved Source				
11	IN	Food obtained from approved source		
12	IN	Food received at proper temperature		
13	IN	Food in good condition, safe, & unadulterated		
14	IN	Required records available: shellstock tags, parasite destruction		
Protection from Contamination				
15	IN	Food separated and protected		
16	IN	Food-contact surfaces: cleaned & sanitized		

Item	Compliance Status	Description	COS	R
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food		
Time/Temperature Control for Safety				
18	IN	Proper cooking time & temperatures		
19	IN	Proper reheating procedures for hot holding		
20	IN	Proper cooling time and temperature		
21	IN	Proper hot holding temperatures		
22	IN	Proper cold holding temperatures		
23	IN	Proper date marking and disposition		
24	IN	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	IN	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26	IN	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27	IN	Food additives: approved & properly used		
28	IN	Toxic substances properly identified, stored, & used		
Conformance with Approved Procedures				
29	IN	Compliance with variance/specialized process/HACCP		

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.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance. Mark "X" in appropriate box for COS and/or R. COS=corrected on-site during inspection. R=repeat violation.

Item	Compliance Status	Description	COS	R
Safe Food and Water				
30		Pasteurized eggs used where required		
31		Water & ice from approved source		
32		Variance obtained for specialized processing methods		
Food Temperature Control				
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				
37	X	Food properly labeled; original container		
Prevention of Food Contamination				
38	X	Insects, rodents, & animals not present		
39	X	Contamination prevented during food preparation, storage & display		
40	X	Personal cleanliness		
41	X	Wiping cloths: properly used & stored		
42	X	Washing fruits & vegetables		
Proper Use of Utensils				
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				
47	X	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	X	Warewashing facilities: installed, maintained, & used; test strips		
49	X	Non-food contact surfaces clean		
Physical Facilities				
50		Hot & cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage & waste water properly disposed		
53	X	Toilet facilities: properly constructed, supplied, & cleaned		
54	X	Garbage & refuse properly disposed; facilities maintained		
55	X	Physical facilities installed, maintained, & clean		
56	X	Adequate ventilation & lighting; designated areas used		

Person in Charge (Signature): *[Signature]* Date: 9/25/19

Inspector (Signature): *[Signature]* Follow-up: YES NO (Circle one) Follow-up Date: N/A



Inspection Report

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

License/Permit # N150126 / Exp 8/1/20

Date 9/25/19

Establishment El Magique Cuisine Mex & Bar Address 3520 Old Capitol Trail City/State Wilmington, DE Zip Code 19808 Telephone 484-250-1385

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	<u>Complaint:</u>
	[Redacted]
	<u>found a roach</u> [Redacted] <u>They saw another under the table. They did not inform management.</u>
	<u>Action Taken:</u>
	<u>Inspector looked through the entire establishment and found multiple rodent droppings, live and dead insects, unclean floors and equipment. Establishment is closed due to pest.</u>
	<u>Violations:</u>
<u>10</u>	<u>6-301.11 (P): NO soap inside mens restroom</u>
	<u>5-205.11 (P): kitchen hand sink and front bar hand sink found not accessible.</u>
<u>9</u>	<u>3-301.11 (P): Observed employee preping foods without gloves.</u>
<u>17</u>	<u>3-701.11 (P): Found expired lettuce inside bain marie.</u>
<u>23</u>	<u>3-501.17 (P): Observed no date markings inside ^{of} prepared</u>
<u>16</u>	<u>4-601.11 (P) ^{of} foods inside reach-in refrigerator inside kitchen.</u>
<u>16</u>	<u>4-601.11 (P): Found dead roach on reach-in refrigerator door by dry storage.</u>
<u>28</u>	<u>7-202.12 (P): Found WD-40 on prep table inside kitchen and stainless steel cleaner on dry storage rack.</u>
<u>38</u>	<u>6-501.11 (P): Found several live and dead insects and rodent droppings throughout establishment.</u>
<u>10</u>	<u>6-301.14 (C): No hand wash sign available inside bathrooms.</u>
<u>37</u>	<u>3-302.12 (C): NO labels on food products removed from original container</u>
<u>38</u>	<u>6-202.15 (C): Found front door open.</u>
<u>40</u>	<u>2-402.11 (C): Employees not wearing hair restraints.</u>
<u>47</u>	<u>4-101.11 (C): Found cardboard inside back refrigerators.</u>
Person in Charge (Signature)	Date: <u>9/25/19</u>
Inspector (Signature) <u>NCD & HS II DHS</u>	Date: <u>9/25/19</u>



Inspection Report

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

License/Permit # NR02126 / Exp 8/1/20

Date 9/25/19

Establishment CUISINE
El Magway Mex + Bar

Address 3320 Old Capital Trail

City/State Wilmington, DE

Zip Code 19808

Telephone 484-250-1399

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

53 5-501.17 c: No lid on trash can in woman's bathroom.

54 5-501.16 ¹⁶c: Found loads of trash outside of dumpster.

5-501.18 c: Dumpster lid found open.

55 6-501.11 c: Ceiling tiles throughout establishment are missing.

6-501.16 c: Mop found not inverted.

6-501.114 c: Several idle pot in use equipment in back area of establishment.

8.404.11(P): Due to pest establishment is closed. Management must contact inspector to have establishment re-opened. Contact info given.

Person in Charge (Signature)

Date: 9/25/19

Inspector (Signature)

NCC/EHB II CHS

Date: 9/25/19