



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).

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: 0		Date: 9/27/19
		No. of Repeat Risk Factor/Intervention Violations: N/A		Time In: 2:00
		Score (optional):		Time Out: 2:40
Establishment: El Mimmy Mex. Cuisine + Bar	Address: 3320 Old Capitol Trail	City/State: Wilmington, DE	Zip Code: 197808	Telephone: 302-661-2669
License/Permit #: N/A	Permit Holder: BAR LLC	Purpose of Inspection: FOLLOW-UP	Est. Type: FE	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			
IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable				COS=corrected on-site during inspection R=repeat violation			
Compliance Status				Compliance Status			
Supervision							
1	IN	OUT	Person in charge present, demonstrates knowledge, and performs duties				
2	IN	OUT	N/A	Certified Food Protection Manager			
Employee Health							
3	IN	OUT	Management, food employee and conditional employee; knowledge, responsibilities and reporting				
4	IN	OUT	Proper use of restriction and exclusion				
5	IN	OUT	Procedures for responding to vomiting and diarrheal events				
Good Hygienic Practices							
6	IN	OUT	N/O	Proper eating, tasting, drinking, or tobacco use			
7	IN	OUT	N/O	No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands							
8	IN	OUT	N/O	Hands clean & properly washed			
9	IN	OUT	N/A	N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	IN	OUT	Adequate handwashing sinks properly supplied and accessible				
Approved Source							
11	IN	OUT	Food obtained from approved source				
12	IN	OUT	N/A	N/O	Food received at proper temperature		
13	IN	OUT	Food in good condition, safe, & unadulterated				
14	IN	OUT	N/A	N/O	Required records available: shellstock tags, parasite destruction		
Protection from Contamination							
15	IN	OUT	N/A	N/O	Food separated and protected		
16	IN	OUT	N/A	Food-contact surfaces; cleaned & sanitized			

Compliance Status					
17	IN	OUT	Proper disposition of returned, previously served, reconditioned & unsafe food		
Time/Temperature Control for Safety					
18	IN	OUT	N/A	N/O	Proper cooking time & temperatures
19	IN	OUT	N/A	N/O	Proper reheating procedures for hot holding
20	IN	OUT	N/A	N/O	Proper cooling time and temperature
21	IN	OUT	N/A	N/O	Proper hot holding temperatures
22	IN	OUT	N/A	N/O	Proper cold holding temperatures
23	IN	OUT	N/A	N/O	Proper date marking and disposition
24	IN	OUT	N/A	N/O	Time as a Public Health Control; procedures & records
Consumer Advisory					
25	IN	OUT	N/A	Consumer advisory provided for raw/undercooked food	
Highly Susceptible Populations					
26	IN	OUT	N/A	Pasteurized foods used; prohibited foods not offered	
Food/Color Additives and Toxic Substances					
27	IN	OUT	N/A	Food additives; approved & properly used	
28	IN	OUT	N/A	Toxic substances properly identified, stored, & used	
Conformance with Approved Procedures					
29	IN	OUT	N/A	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								
Safe Food and Water				Proper Use of Utensils								
30			Pasteurized eggs used where required					43			In-use utensils; properly stored	
31			Water & ice from approved source					44			Utensils, equipment & linens; properly stored, dried, & handled	
32			Variance obtained for specialized processing methods					45			Single-use/single-service articles; properly stored & used	
Food Temperature Control								46				Gloves used properly
33			Proper cooling methods used; adequate equipment for temperature control					Utensils, Equipment and Vending				
34			Plant food properly cooked for hot holding					47			Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
35			Approved thawing methods used					48			Warewashing facilities; installed, maintained, & used; test strips	
36			Thermometers provided & accurate					49			Non-food contact surfaces clean	
Food Identification								Physical Facilities				
37			Food properly labeled; original container					50			Hot & cold water available; adequate pressure	
Prevention of Food Contamination								51				Plumbing installed; proper backflow devices
38			Insects, rodents, & animals not present					52			Sewage & waste water properly disposed	
39			Contamination prevented during food preparation, storage & display					53			Toilet facilities; properly constructed, supplied, & cleaned	
40			Personal cleanliness					54			Garbage & refuse properly disposed; facilities maintained	
41			Wiping cloths; properly used & stored					55			Physical facilities installed, maintained, & clean	
42			Washing fruits & vegetables					56			Adequate ventilation & lighting; designated areas used	

Person in Charge (Signature): *[Signature]* Date: 9/27/19

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



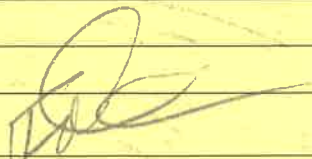
Inspection Report

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Delaware Division of Public Health Health Systems Protection 417 Federal St., Dover, DE 19901		License/Permit # N182126/exp. 8/1/20	Date 9/27/19
Establishment El Miguicy Mex. Cuisine	Address 3320 Old Capitol Trail	City/State Wilmington, DE	Zip Code 19808
		Telephone 302-660-2669	

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Description
	The Following Violations have been corrected:
10	6-301.11 DF; soap found inside mens restroom
	5-205.11 PF; kitchen hand sink found accessible.
9.	3-301.11 P; No bare hand contact observed.
17	3-701.11 P; No expire foods found in establish
23	3-501.17 PF; Date markings found inside reach-in refrigerators.
16	4-601.11 PF; All equipment found clean.
28	7-202.17 P; NO chemicals found in kitchen or dry storage.
38	6-501.111 PF; No sign of pest throughout establishment.
10	6-301.14 C; Hand wash sign available inside bathrooms.
37	3-302.12 C; Labels found on food products removed from original container
38	6-202.15 C; All entry points found closed.
40	2-402.11 C; Employees found wearing hair nets/restraints.
47	4-101.19 C; Found cardboard ^{OH} no cardboard inside refrigerators.
53	5-501.17 C; Trash can with lid inside women's bathroom.
54	5-501.16 C; No trash found outside of dumpster.
	5-501.113 C; Dumpster lid found closed.
55	6-501.11 C; Ceiling ticks found repaired.
	6-501.16 C; Map found inverted
VIA	8. 4104. 11 P; No pest found inside establishment. Establishment may be re-opened on this date 9/27/19

Person in Charge (Signature) 	Date: 9/27/19
Inspector (Signature) WCC EHS II 048	Date: 9/27/19